



S680 Sentry Series Electric Restaurant Fryer

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

680 Sentry Series Electric Restaurant Fryer

Models:

- S18F
 S18SF
 S680-18FM
 S680-18FM-EH



Model S18F

Standard Features:

- Stainless steel finish front and sides
- Designed to match Garland S680 Sentry Series Electric Ranges
- Cabinet has slides to accept optional additional fry tank
- Available in 12kW (S18F) and 16kW (S18SF)
- 30 lb (14kg) shortening capacity
- tank is a one piece, deep drawn, heavy gauge nickel plated steel tank equipped with lift handles with 1" (25mm) bottom drain valve.
- Mechanical thermostat temperature control from 200°F (93°C) - 375°F (190°C)
- Incoloy sheath swing-up heating elements
- 6" (152mm) stainless steel adjustable legs

- Two chrome wire baskets
- Matching Fry Station with, model S680-18F-EH, or with out ,model S680-18F, heat lamp, specify

Optional Features:

- Solid stainless steel work top Model S680-18F only
- Lift-off, single drain shelf
- Additional tank with drain
- Extra set of twin baskets
- Large single basket
- Stainless steel fryer bowl cover
- Set of (4) Polyurethane(non-marking)swivel casters with front brakes.
- Fish plate

NOTE: Fryers supplied with casters must be installed with an approved restraining device.

Specification:

Electric medium duty fryer with 30 lb. (14kg) shortening capacity. Models S18F, (12 kW), & S18SF (16 kW). Stainless steel exterior construction with styling designed to match Garland S680 Series Electric Restaurant Ranges. 18" (457mm) wide, 34½" (877mm) deep. Fry tank is a one piece, deep drawn, heavy gauge nickel-plated steel tank equipped with lift handles to remove the container for easy cleaning 1" (25mm) drain valve located at bottom of tank. Incoloy sheath heating elements swing up and out of the way for easy removal of fry tank. Cabinet designed with slides to accept an optional additional fry tank. Matching 18" (457mm) wide fryer station with stainless steel 12" (305mm) x 20" (508mm) x 2-1/2" (61mm) cafeteria pan, with (Model S680-18FM-EH) or without (Model S680-18FM) heat lamp, cabinet base. Solid stainless steel work top available on Model S680-18FM.



MODEL S680-18F-EH

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668



| North American (60 cycle) Electrical Loading: | | | | | | | | | |
|---|----------|--------------------------|---------|---------|----|----|---------|------|------|
| Model | Total kW | Nominal Amperes Per Line | | | | | | | |
| | | 208v/1Ø | 240V/1Ø | 208V/3Ø | | | 240V/3Ø | | |
| | | | | X | Y | Z | X | Y | Z |
| S18F | 12 | 58 | 50 | 34 | 34 | 34 | 28.9 | 28.9 | 28.9 |
| S18SF | 16 | 77 | 66.7 | 49 | 38 | 49 | 41.8 | 41.8 | 32.5 |

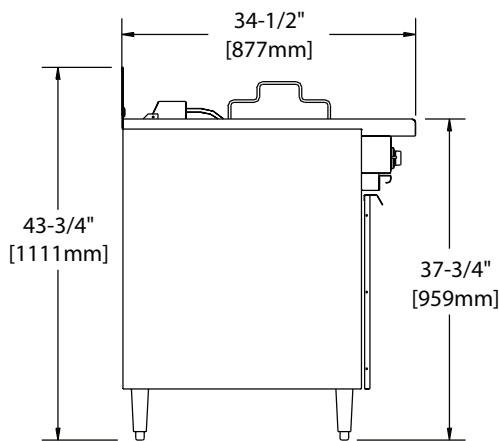
| Export (50 cycle) Electrical Loading: | | | | | | | | | | |
|---------------------------------------|----------|----------|--------------------------|-------------|------------|------|------|-------------|------|------|
| Model | Total kW | | Nominal Amperes Per Line | | | | | | | |
| | | | 220/380V/1Ø | 240/415V/1Ø | 220/380/3Ø | | | 240/415V/3Ø | | |
| | 220/380V | 240/415V | | | X | Y | Z | X | Y | Z |
| S18F | 10.1 | 12 | 46.2 | 50 | 15.4 | 15.4 | 15.4 | 16.7 | 16.7 | 16.7 |
| S18SF | 13.4 | 16 | 61.1 | 66.7 | 17.2 | 26.7 | 17.2 | 18.8 | 29.2 | 18.8 |

| MODEL | Exterior Dimensions | | | Installation Clearances | | Shipping | |
|-------------|---------------------|-------------|-----------------|-------------------------|-----------|----------|--------|
| | Height | Width | Depth | Sides | Rear | Cu Ft | lb/Kg |
| S18F, S18SF | 43 3/4" (1111mm) | 18" (457mm) | 34-1/2" (877mm) | 1" (25mm) | 1" (25mm) | 16 | 140/64 |
| S680-18F | 46 5/8" (1184mm) | 18" (457mm) | 34-3/8" (873mm) | 0" | 0" | 16 | 105/48 |
| S680-18F-EH | 56 5/8" (1438mm) | 18" (457mm) | 34-3/8" (873mm) | 0" | 0" | 16 | 130/49 |

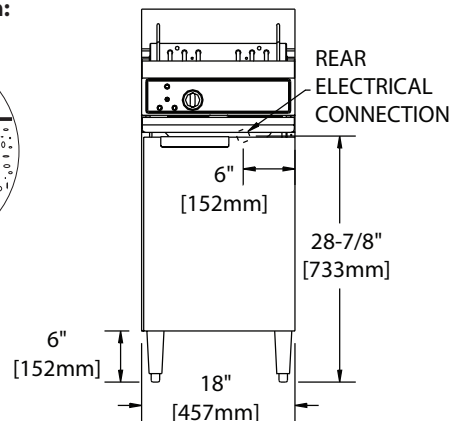
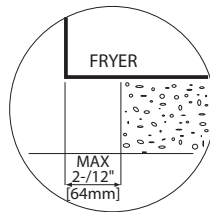
| Production Capacity (per hour) | |
|--------------------------------|----------------------------------|
| Model | French Fries |
| S18F | Frozen to Done 50 lbs. /23kg |
| S18SF | Frozen to Done 60 lbs. / 27kg |

NOTE: Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



DAIS Installation:



Frying area is 13" (330mm) wide x 15-1/2" (394mm) deep

Form# S18 (03/26/13)