

CATERING RANGE ABM20 TURBOFRIT GAS - MANUAL RAISING CLOSED CUPBOARD



Characteristics

External dimensions : 500 X 1000 X 900
 Top in brushed 18.10 food grade stainless steel
 Top thickness : 3 mm
 body 1 mm in brushed stainless steel
 Structure : 2 mm in stainless steel
 Base feet made of composite of 150 adjustable in height
 folded front edge radius 20 mm
 Back edge forming a chimney cover
 Front without any visible screw

Top

Net 30L stainless steel tank thickness 15/10
 Power : 30 kW
 Efficiency: 55 kg/h 6x6 frozen french fries
 Thermostat 100-180°C positive security 220°C
 Heating by 4 submerged nozzles and torch burners
 electric ignition
 Security pilotlight and thermocouple
 Tank with cold zone + 26/34 with draining tap
 2 stainless steel baskets dimension : 455x140x130

Base unit

Construction in stainless steel 18.10
 Structure 2 mm
 body 1 mm
 Front without any visible screw
 Double skin door

Options :

removal of drawer for connection direct to wastewater channel (X051522)
 grand panier 500x290x200 pour turbo gaz (remplace 2 petits) (X082032)
 carte digit relevage 1/2 paniers (X901037)
 gaz connection kit for hose per device (X901405)

GAS

Gas power : 30kW

Gas connection : 15/21 MALE TAPERING

Gas appliances complying with standard NF EN 203.EN 437

Gas Directive 90/396 / EEC

ELECTRIC

Electric power : 0.10kW

Elec Réservation : INTERNAL TERMINAL BOARD - Elec fitting
: 230V SINGLE

230V SINGLE(Si option électrique sélectionnée)

Electrical devices standard to the norm EN 60-335