

**CATERING RANGE ABM20 TURBOFRIT GAS -  
 AUTOMATIC 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  
 Digital control with oil melting system  
 Heating by 4 submerged nozzles and torch burners  
 electric ignition  
 Security pilotlight and thermocouple  
 Tank with cold zone + 26/34 with draining tap  
 1 panier fil inox dimensions : 500x290x200  
 Automatic baskets lifting with timer

**Options :**

large basket (500x290x135) (X291006)

**Base unit**

Construction in stainless steel 18.10  
 Structure 2 mm  
 body 1 mm  
 External dimensions : 500x724x650  
 Front without any visible screw  
 Double skin door

## 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 : 0.50kW

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

Electrical devices standard to the norm EN 60-335