

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

Electrical devices standard to the norm EN 60-335