

CENTRAL CUPBOARD MANUAL RAIS.**Characteristics**

External dimensions : 1500 X 925 X 900
 Stainless steel top 18.10 planetary planetary brushed finish
 Top thickness : 3 mm
 body 1 mm in planetary brushed stainless steel
 Structure : 2 mm in stainless steel
 Stand with composite feet of 150 adjustable in height
 folded front edge radius 20 mm
 Back edge forming a chimney cover
 Front without any visible screw

Top

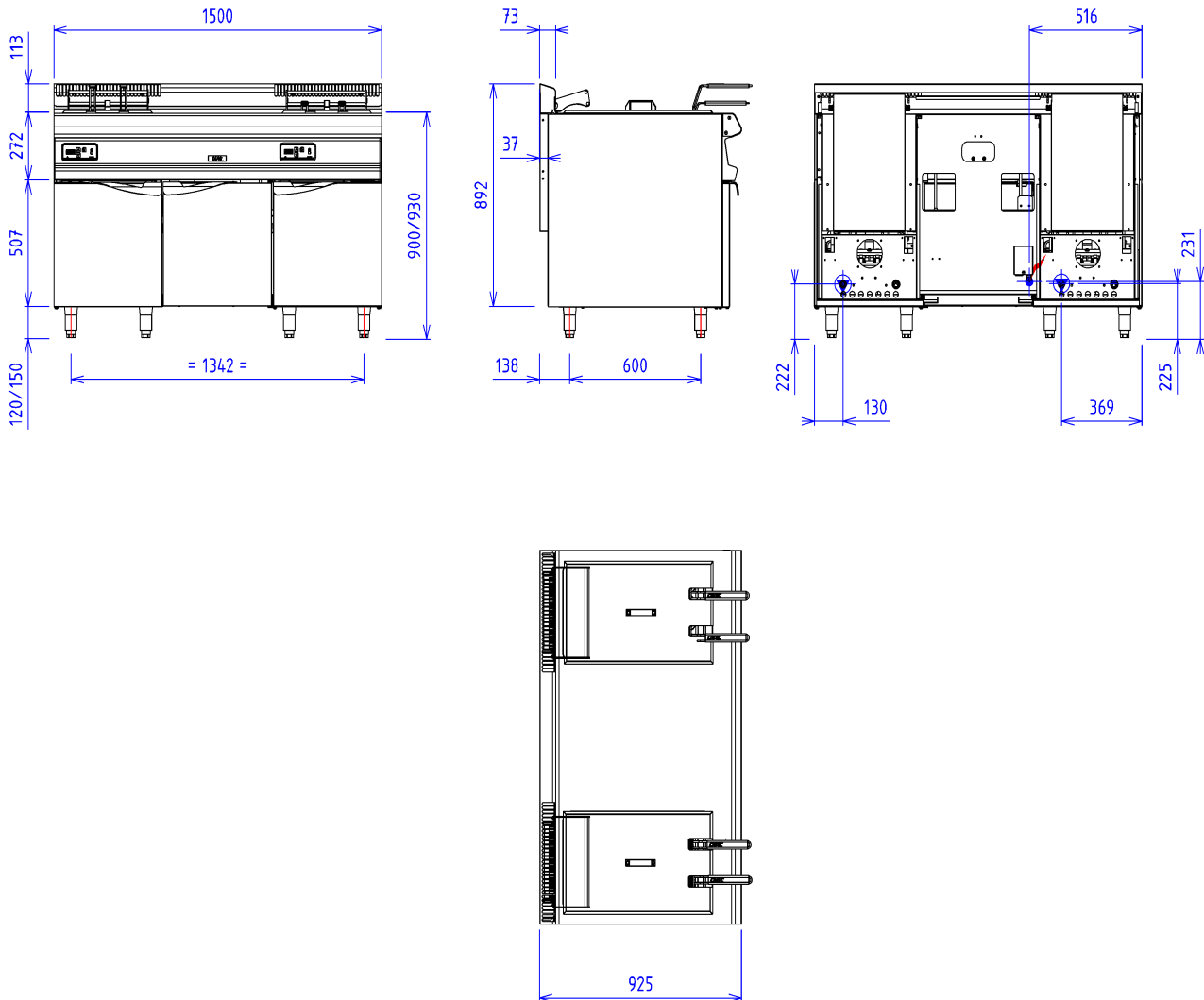
2 Net 30L stainless steel tanks thickness 1.5mm
 Power : 2x30 kW
 Efficiency: >100 kg/h 6x6 frozen french fries
 Thermostat 180°C positive security 220°C
 Heating by 7 submerged nozzles and torch burners
 Security by thermocouple with pilotlight
 Tank with cold zone + 26/34 with draining tap
 Digital controls
 Program for a slow melting of the greases
 Electric ignition
 Electronic controller
 4 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 doors

Options :

infrared heating lamp for storage unit for preequiped salting unit (W042403)
 gaz connection kit for hose per device (X901405)



GAS



Gas power : 60kW

Gas connection : 15/21 MALE TAPERING

Gas appliances complying with standard NF EN 203.EN 437

Gas Directive 2009/142/EC

ELECTRIC



Electric power : 0.50kW

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

230V SINGLE(Si option électrique sélectionnée)

Electrical devices standard to the norm EN 60-335