



### Characteristics

External dimensions : 400 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

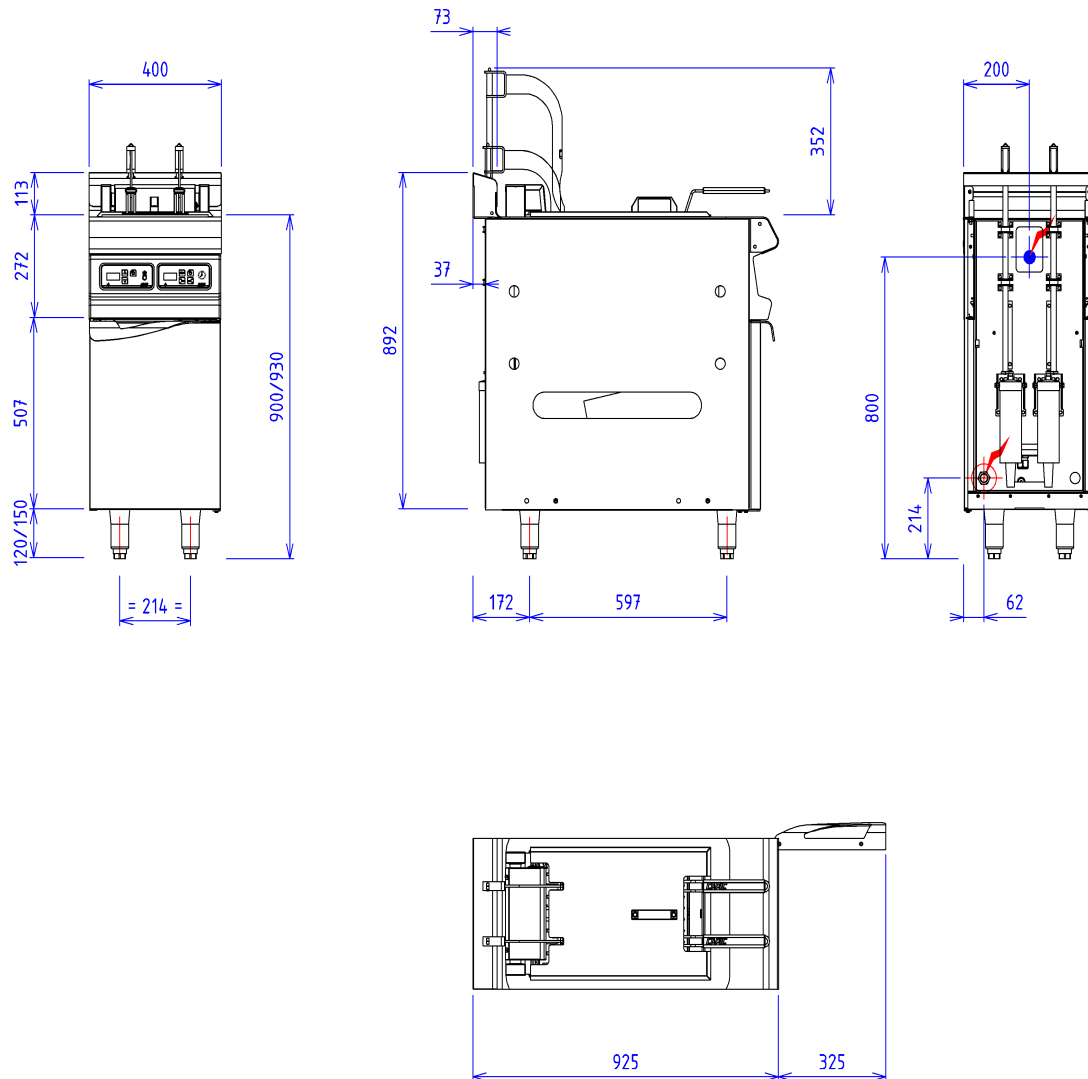
Net 20L stainless steel tank thickness 1.5mm  
 Efficiency: >50 kg/h 6x6 frozen french fries  
 Thermostat 180°C positive security 220°C  
 Heating by oblong resistances  
 reinforced and tilting  
 Double layer removable for cleaning  
 Draining by 1/4 turn tap diam 20/27  
 2 stainless steel baskets dimension : 360x140x135  
 Automatic baskets lifting with timer  
 Power : 20 kW

### Base unit

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

### Options :

infrared heating lamp for storage unit for pre-equipped salting unit (W042403)

**ELECTRIC**

Electric power : 20.50kW

Elec Réservation : INTERNAL TERMINAL BOARD - Elec fitting  
: 400V THREE phases + NEUTRAL

230V SINGLE( Si option électrique sélectionnée)

Electrical devices standard to the norm EN 60-335