



### Characteristics

External dimensions : 400 X 925 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 20L stainless steel tank thickness 15/10  
 Efficiency: >50 kg/h 6x6 frozen french fries  
 Thermostat 100-180°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  
 1 stainless steel basket dimension : 360x285x135  
 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 Réserve : INTERNAL TERMINAL BOARD - Elec fitting  
: 400V THREE + NEUTRAL

230V SINGLE( Si option électrique sélectionnée)

Electrical devices standard to the norm EN 60-335