



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