



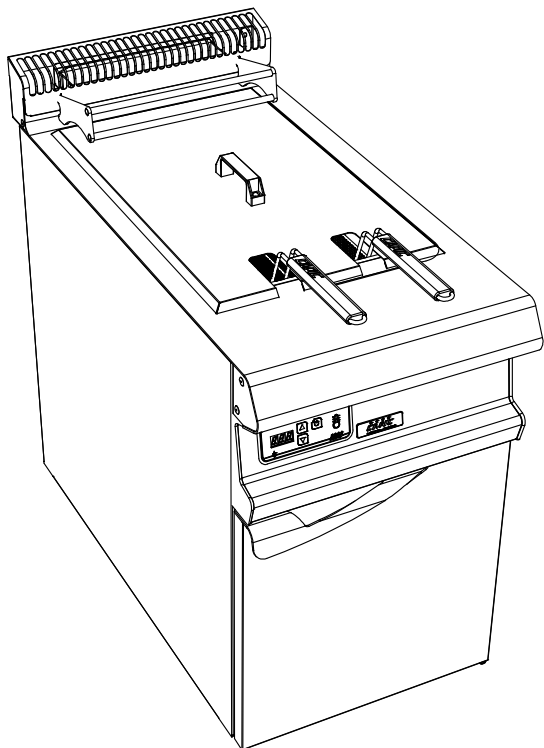
The reference in catering equipment

ABM20 TURBOFRIT GAS - MANUAL RAISING

CLOSED CUPBOARD

## **GRANDE CUISINE 1000**

### **FRONT 500**



#### **Descriptions :**

External dimensions : 500x1000x900/930  
Top in brushed 18.10 stainless steel  
Top thickness 3 mm  
body 1 mm in brushed stainless steel  
Structure 2 mm in stainless steel  
composite feet de 150 height adjustable  
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: 50 kg/h 6x6 frozen french fries  
Thermostat 100-180°C positive security 220°C  
Heating by 4 immersed nozzles and burners  
electric ignition  
Security pilot and thermocouple  
Tank with cold zone + 26/34 draining  
2 stainless steel baskets dimension : 140x455x135

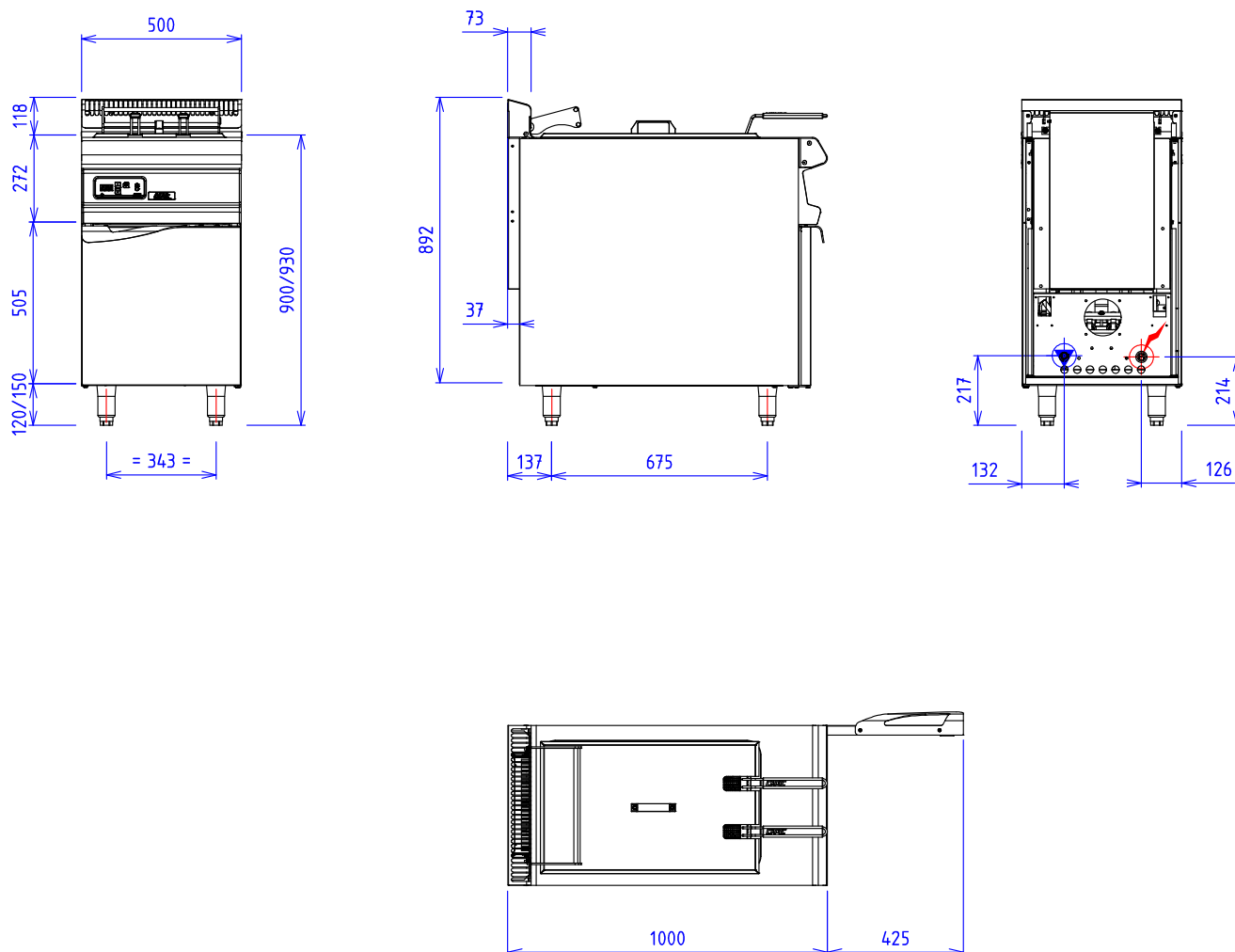
#### **Base unit :**


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

#### **Options :**

1 big basket of 500x290x200 instead of  
2 small baskets (X082032)  
Control digital card for lifting  
the half-size baskets (X901037)

## ABM20 TURBOFRIT GAS - MANUAL RAISING CLOSED CUPBOARD



**GAS :**  Gas power : 30kW conical 15/21 gas fitting

Gas devices standard to the norm NF EN 203. EN 437

Gas Law 90/396/CEE

**ELEC :**  Electric power : 0,25 kW Elec reservation : internal wiring Elec fitting : 230V Mono+T

Electrical devices standard to the norm EN 60-335

**WATER :**