



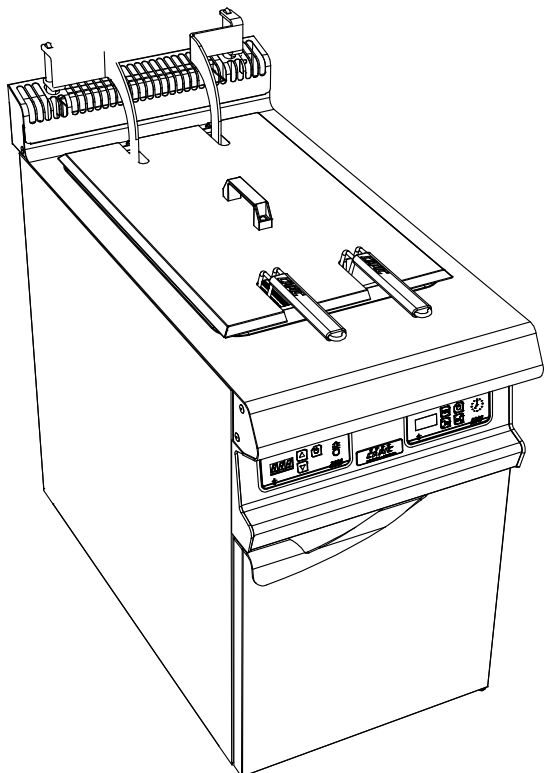
The reference in catering equipment

ABM20 TURBOFRIT GAS - AUTOMATIC 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

Automatic baskets lifting with timer

#### **Base unit :**

Construction in stainless steel 18.10

Structure 2 mm

body 1 mm

Front without any visible screw

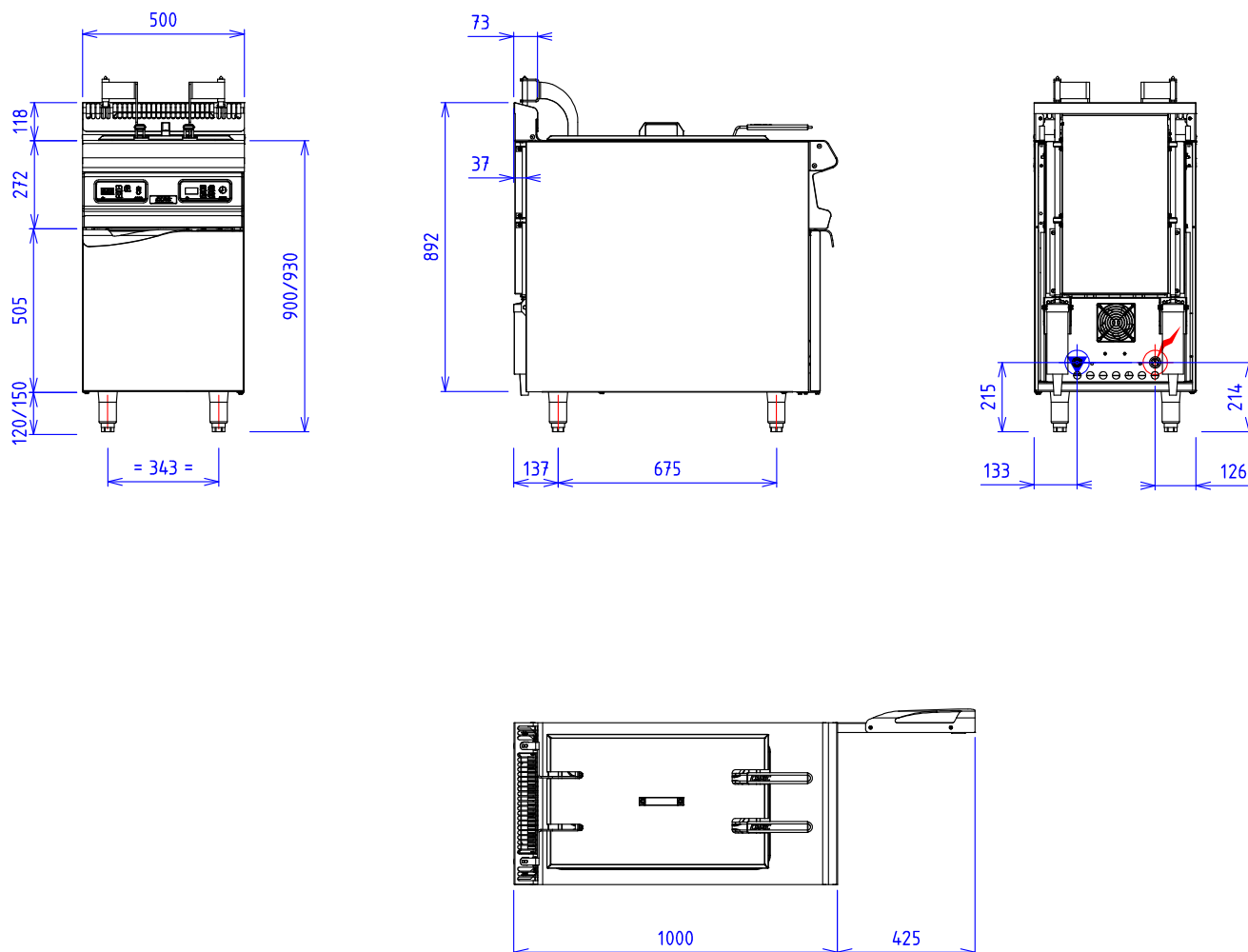
Double skin door


#### **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 - AUTOMATIC 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 : 0,5 kW Elec reservation : internal wiring Elec fitting : 230V Mono+T

Electrical devices standard to the norm EN 60-335

**WATER :**