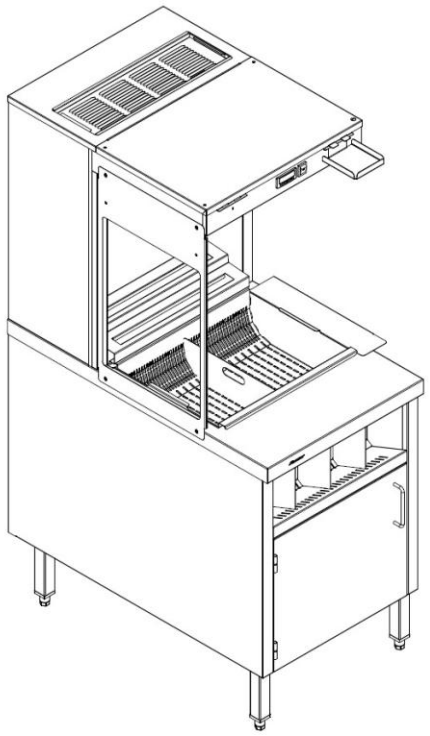
01426287 FRY HOLD STATION AIR HEATED 600

Dim. : 600[W] x 1000[D] x 910/1655[H]



General description

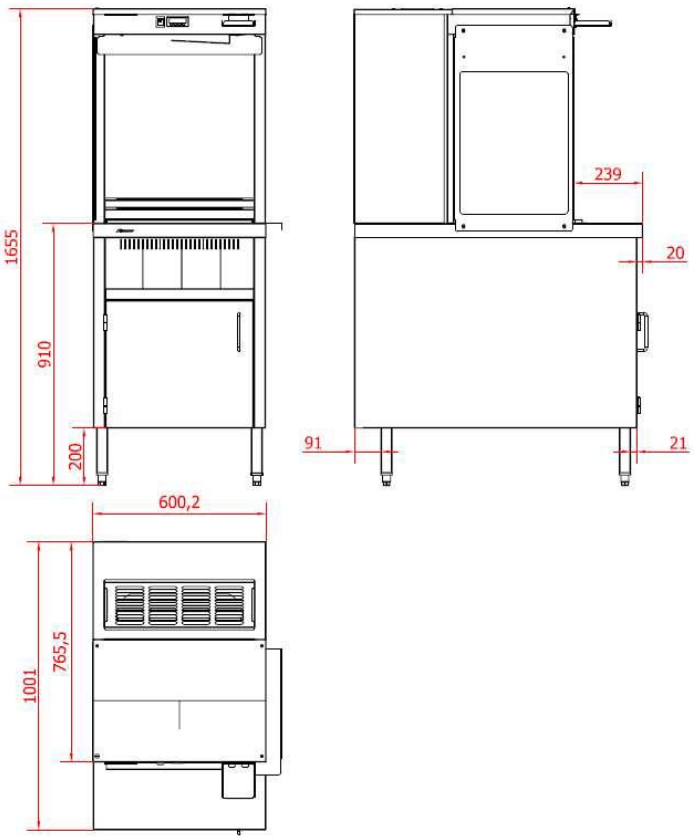
FRY HOLD STATION is designed for the catering industry. It is used to keep the proper temperature of already prepared French fries. The unit gives the place for bagging the fries and keeping them warm to provide best product quality and customer satisfaction.

Technical specification

• Power supply	**220-240V/1N~16A**
• Electrical connection	**230V/16A**
• Power	**3050 [W]**
• Full load amps	**12.7 [A]**
• Operating temperature	**65-75 [°C]**
• Weight	**85 [kg]**
• Adjustable feet	
• Universal design: right or left version	

Included

- Air filter
- Waste bucket 10L (hanged on the door)
- Fries scoop holder
- Glass screen
- Capping profile
- Fries bag holder
- Salt holder



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