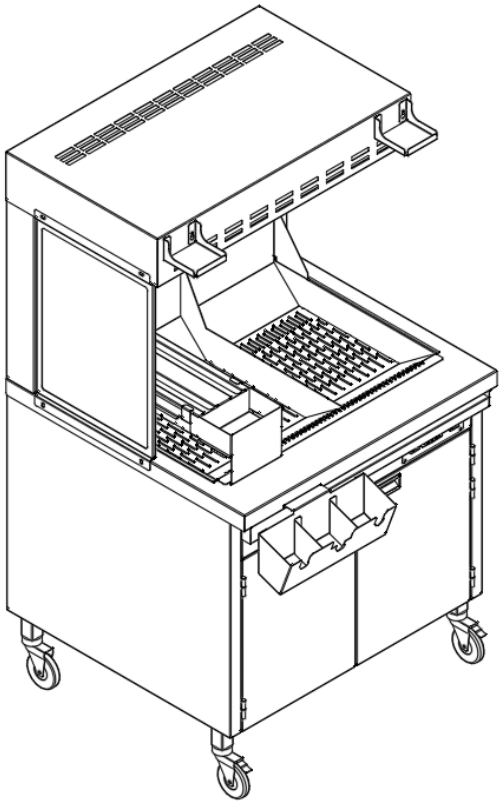
01154376

FRY HOLD STATION
TOP AND BOTTOM HEATING
Dim. : 900[W] x 850[D] x 1615[H]



General description

Fry Dump with top and bottom heating, is designed for the catering industry. It is used to keep the proper temperature of already prepared fries. It's your place for bagging the fries and keeping them warm to provide best quality and customer satisfaction. Available as a right hand, central or left hand unit.

Technical specification

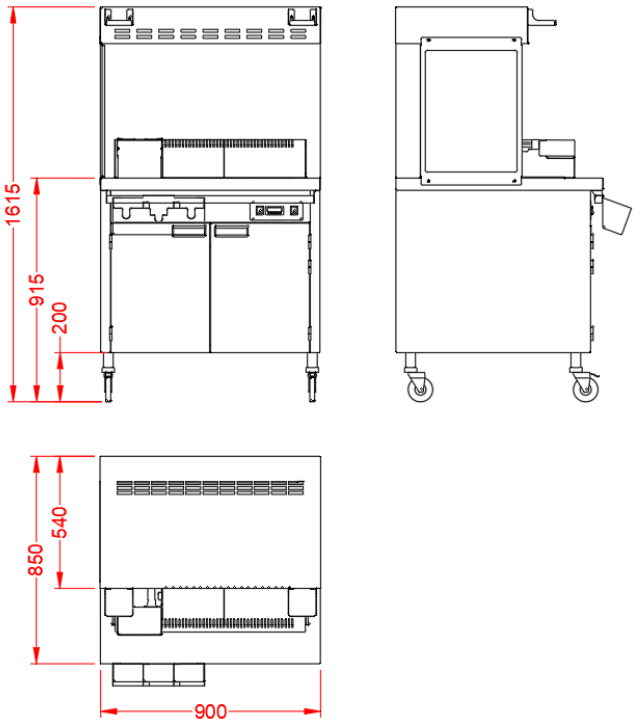
• Power supply	**230V/1N~16A**
• Electrical connection	**CEE 013-6**
• Power	**3100 [W]**
• Full load amps	**14,1 [A]**
• Stainless steel thickness	**0.8 -2.0 [mm]**
• Operating basket temperature	**75 - 85 [°C]**
• Castors – front side wheels with brakes	

Accessories included

• Waste bin	
• Holders for bags	
• Fry bag holder	
• Fries basket	
• Dividers for fries basket	**2pcs.**
• Glass screen – right or left side	
• Salt shaker holders	

Optional

- Adjustable feets instead of castors



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