



Description

Modular warming system for deep-fried food such as fries, chicken nuggets, calamari, etc.
Fries warmer with optional heat lamp
Particularly space-saving for small kitchens
Perforated stainless steel insert allows crumbs and salt to fall through
Excess oil can drain off
Temperature range 30-90°C
Basin size 1/2 GN x 150 mm depth
Control elements splash-proof IPX4
Thermostatic control
Pilot lights
Ideal for self-service buffets as a stand-alone unit without heat lamp
The optional heat lamp for top heat (not included) creates ideal conditions, to keep fried food longer crispy

Technical data

| | | |
|--|--------------------------------|--------------------|
| | Electric power: | 350 W |
| | Voltage: | 230V |
| | Supply frequency: | 50Hz |
| | Gas power: | '0' |
| | Width x depth x height: | 268 x 351 x 231 mm |
| | Net-weight: | 6 kg |
| | Working area: | 1/2 GN x 150 mm |
| | Number of waffles: | '0' |