











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'