

Fry dump is an integral part of services using deep fryers. Snack units are made of AISI 430 stainless steel with AISI 304 top plate. All snack units include pressed top plate or basins with round internal angles and ergonomic front panels. Wide selection of models and options helps in setting up a compact customized configuration.

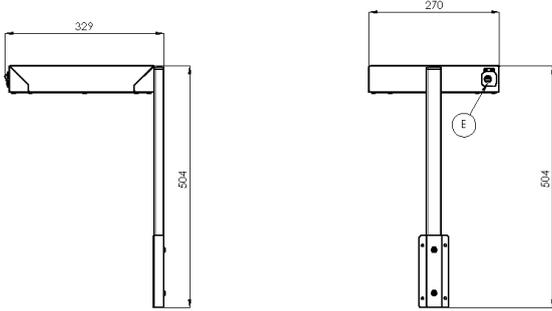


- GN 1/2 150 mm or GN 1/1 65 mm and 150 mm depth
- Stainless steel or ceramic heating elements of lamps
- 150 mm depth GN with stainless steel bended plate for easy operation
- Special bottom Prevents chips soaked in oil, thereby preserving crunchiness for longer periods
- Heated possibility of fries from the bottom, the top, or both variants simultaneously on selected models
- Drain on selected models for easy cleaning and maintenance

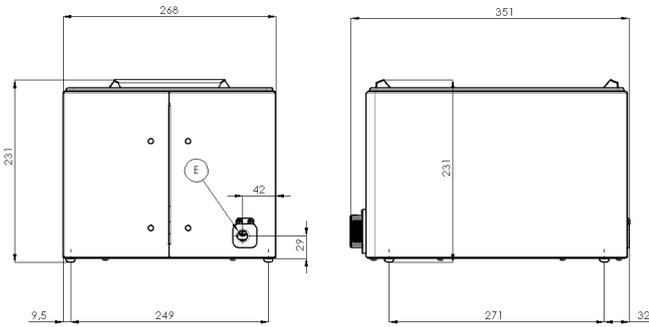


Index	Model	mm	kg	V / Hz	kW	GN	° C
102 510 100	IL 1	270 x 300 x 500	3	230 / 50-60	0,5	-	lamp
102 500 600	UH 12	270 x 330 x 220	5,3	230 / 50-60	0,35	GN 1/2 - 150	30 - 90
102 510 000	UHL 11	330 x 550 x 380	5,4	230 / 50-60	0,5	GN 1/1 - 65	lamp
100 500 513	BMV 1115 + IL3	330 x 540 x 1,2	12,3	230 / 50-60	1,2	GN 1/1 - 150	30 - 90 + lamp

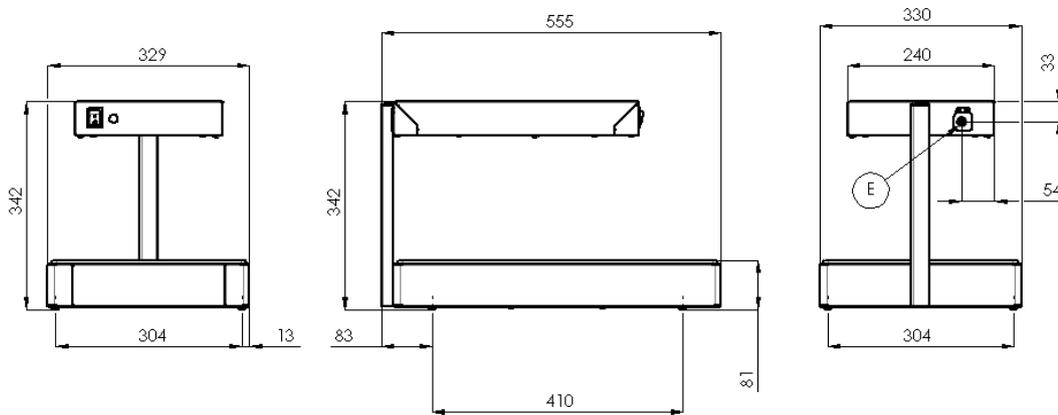
IL 1



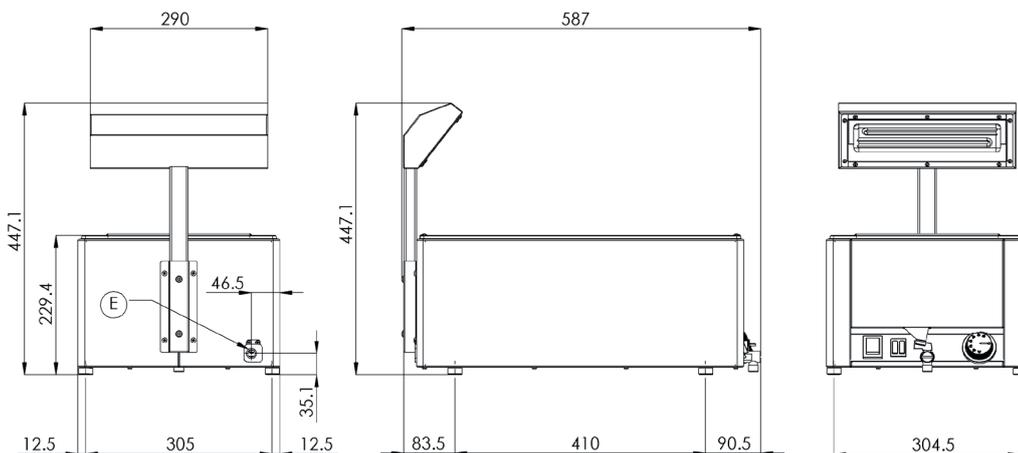
UH 12



UHL 11



BMV 1115 - IL 3



E – electric