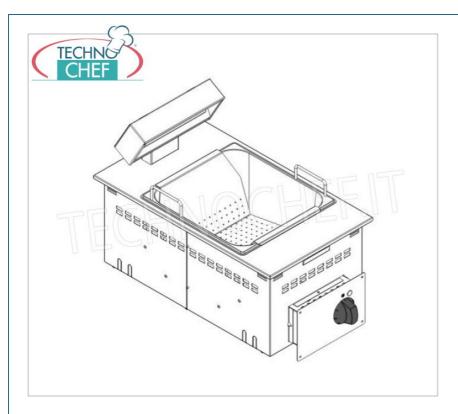


TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000910	Electric potato warmer GN 2/3, 1 TOP module, V.230/1, kW.0,65, Weight 12,6 Kg, dim.mm.350x600x266h	€ 646,63 VAT escluded Shipping to be calculed
		Dollyony from 4 to 0 days

PROFESSIONAL DESCRIPTION

Professional Electric Potato Warmer GN 2/3 DROP-IN:

- $\circ~$ Maintaining the temperature and texture of fried foods for a long time;
- Dry heat radiated from above onto the food by a resistance inserted in a parabola;
- GN2/3 tray with shaped and perforated false bottom, removable to facilitate the collection of the product;
- The module can be inserted above the top or flush with the top, the controls can be placed on a front panel or on the top next to the machines.

TECHNICAL DATA:

- Total power 0.65 kW
- Frequency 50/60Hz
- Voltage 220-240 1~ V
- Tank capacity GN2/3
- o Tub size 32.5x35.4x20 cm
- Tank type AISI 304
- o Dimensions cm (LxPxH): 35x60x26.6

CF mark

AL CARD
Monofase
V 230/1
50
0,65
12,6
17,6

١	breadth (mm) 350
١	depth (mm) 600
	height (mm) 266
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