



FRY DUMP 400 MM

Model: BS-4 EMX

Article no: 1696191304

Power supply: 230V 1Ph ~50-60Hz

The fry dump is made of stainless steel. The cook-top has raised edges on three sides to collect any spillage. The front panel has clear and easily accessible controls.

The heating element is positioned under the fry dump basin, and the unit can be fitted with a heat-keeping ramp with a direct radiating, infrared element for effective warming. The sides of the fry dump are smooth and easy-to-clean. The fry dump is connected to the mains supply at the rear. It can be positioned with the back directly against a fireproof bulkhead.

A stainless steel floor cabinet with doors and drawers is available as an optional extra. The cabinet is provided with adjustable legs and can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.

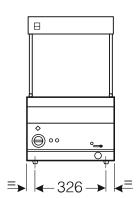
MAIN FEATURES

- Stainless steel
- Thermostat controlled
- Hygienic design
- · Good hot keeping

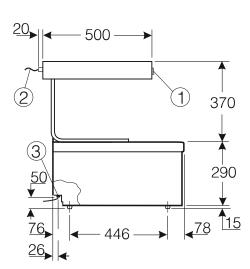
BS-4 EMX, 1696191304 18-01-24 (17:50)

Model Number Specific	BS-4 EMX
Voltage (V)	230
Phase	1
Frequency (Hz)	50-60
Loading (kW)	0,65
Width, net (mm)	400
Depth, net (mm)	600
Height, net (mm)	290
Weight, net (kg)	15
Weight, gross (kg)	19
Volume, net (m3)	0,07
Volume, gross (m3)	0,09
Connection Cable, length (m)	0
Plug type	None

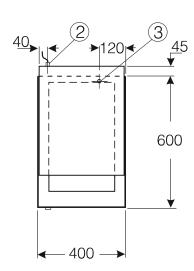




SIDE



TOP



- 1. Infra-Red Heater for Fry Dump (removable)
- 2. Electrical connection, infrared element
- 3. Electrical connection, frydump