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ELECTRIC CHIP SCUTTLE

Chip scuttle made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed well integrated to the top, sealed, satin gloss finish and rounded connection edges. Loading capacity: max 4 kg (potato chips). Delivered with a false bottom for oil dripping.



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Power supplyElectricityProduct fitting upCounter TopWorktop thickness2 mmImage: Counter TopImage: Counter Top

Functional features

- · Electric chip scuttle made of AISI 304 stainless steel.
- Heating by infrared lamp, powered 1 kW, 750°C.
- · Well useful for GN 1/1 containers max high 160 mm.
- · Loading capacity: max 4 kg (potato chips).
- · Consumption optimized by the energy regulator.
- · High performance and efficiency in relation to the powers used.
- Pre-set appliance for installation on under compartment, support surface; with specific accessories on bridge solution and cantilever on beam.
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Constructional features

- · Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- · Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pressed well integrated to the top, sealed, satin gloss finish and rounded connection edges; recess useful to contain the overflow
 of steam condensation.
- · Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm.
- Non-slip rubber feet h = 2 cm.
- · Access to all components through front compartment or control console.

Safety equipment and approvals

- · The appliance conforms to the Appliances Directive also in case of water lack.
- CE approvals in respect of all directives and regulations.
- · Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- · IPX4 protection rating.

Standard equipment· False perforated bottom for oil dripping.Technical DataWorking voltage230V 1N~ / 50 ÷ 60HzElectric Power1 kWDimensions40x72x25 cmPacking46x82x65 cm



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