

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. All connection points are located on the device rear side. Wide selection of models and options helps in setting up a compact customized configuration.

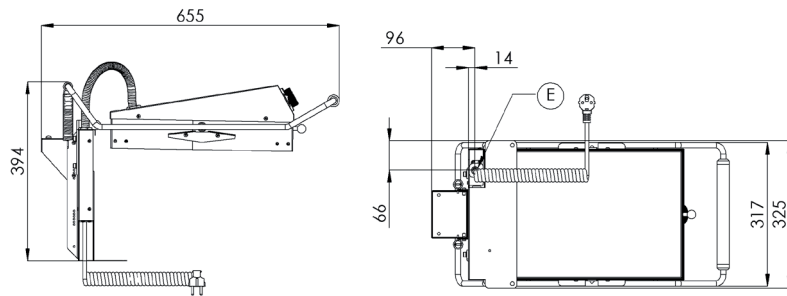


- selection of modules of 330 or 660 mm width
- manual or digital control of the lower module
- independent manual control of the upper plate
- griddle plate thickness is 10 mm – it guarantees smaller temperature fluctuation
- plate rim (space coverage) is welded on both sides
- fat drawer with 1 litre volume
- possible variant with safety thermostat
- heating unit from quality stainless steel AISI 309
- lower plate and upper plate with independent electricity supply

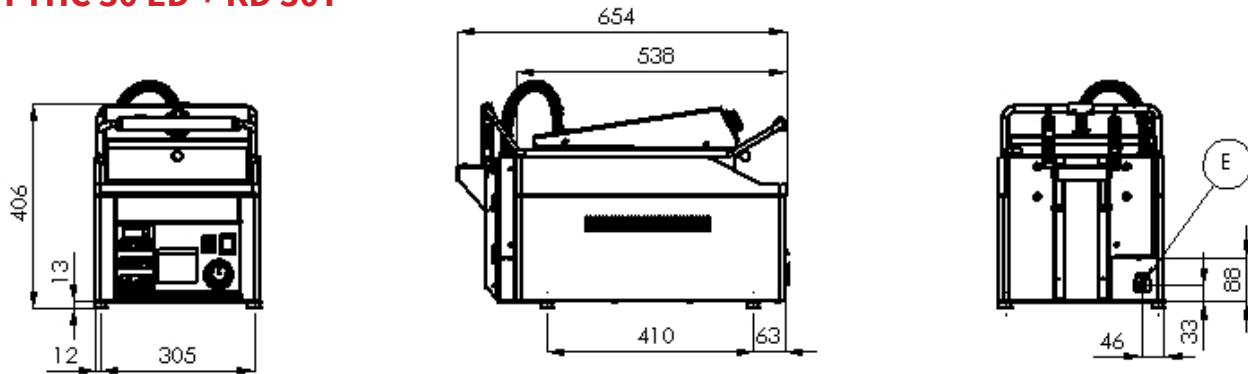


Index	Model	mm	kg	V / Hz	kW	°C
151 000 150	KD 30 T	280 x 400 x 150	19,3	230 / 50-60	3	50 - 300
101 000 104	FTHC 30 ED + KD 30 T	330 x 660 x 400	41,4	230 / 50-60	3 + 3	50 - 300
101 001 012	FTHC 60 ED + KD 30 T	660 x 660 x 400	60	230 + 400 / 50-60	6 + 3	50 - 300
101 001 011	FTHC 60 ED + 2x KD 30 T	660 x 660 x 400	79,2	230 + 400 / 50-60	6 + 3 + 3	50 - 300

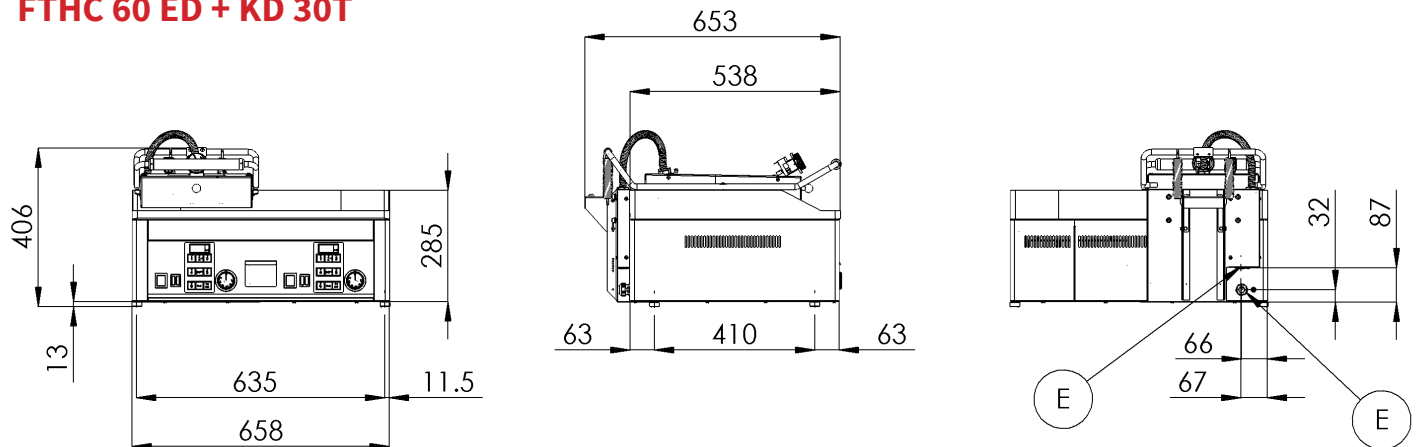
KD 30



FTHC 30 ED + KD 30T



FTHC 60 ED + KD 30T



FTHC 60 ED + 2x KD 30T

