

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
10570001	M7SPE40	CHIPS SCUTTLE	ELECTRIC	MILO 700

DESCRIPTION

ELECTRIC CHIPS SCUTTLE ON OPEN STAND
TECHNICAL DATA

Electric power (kW)	1.8
Standard voltage* (kW)	380-415 V 3 N ~
N° of cooking zones	1x1,8
N° of tanks	1x GNI/1
IPX Protection Grade (mm)	IPX4

DIMENSIONS DATA

Product dimensions (mm)	400W x 730 P x 900 H
Net weight (kg)	38
Gross weight (kg)	51
Packaging dimensions (m3)	430 x 972 x 1264
Packaging volume (m3)	0.53


CONSTRUCTIONAL FEATURES

Worktop made of 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back panel in 1mm thick AISI 304 stainless steel with Scotch Brite finish. Precise juxtaposition of worktops ensuring maximum hygiene. Stainless steel brackets are provided as standard, allowing the appliances to be effectively fixed side by side (optional gasket). Sloping back guard with built-in exhaust grate and removable steel closing grid. Adjustable feet made of AISI 304 stainless steel with scratch-resistant sole made of insulating plastic material. Foot extension 60mm, standard worktop height 900mm (minimum 895, maximum 955).

TECHNICAL FEATURES

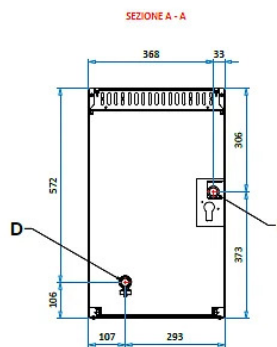
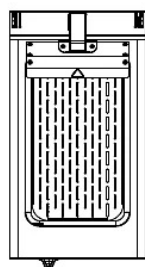
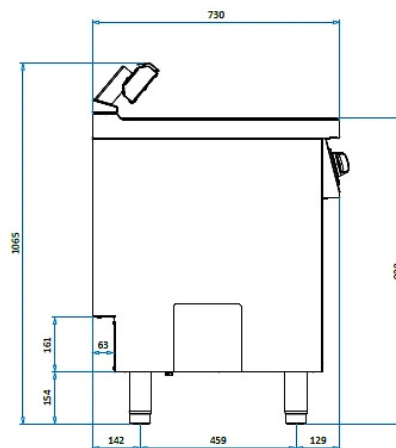
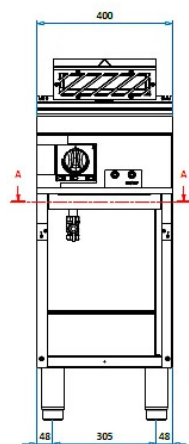
Molded, AISI 304 stainless steel tank with large radiused edges and false bottom for easy dripping and removal of chips. Appliance heated by 800W Incoloy heating element and thermostatic control up to 90°C. Loading capacity up to 5 kg (fries). Top heating by ceramic, high-efficiency heating element of 1 kW power. Ergonomic, athermic control knobs with built-in operating LED. Lower open compartment made of AISI 304 stainless steel.

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TECHNICAL DRAWING



CONNECTIONS

E = ELECTRIC	380-415 V 3 N ~
S = DRAIN	3/4" G