

Fries holding station Proxy 74EHCT 230V



Produktdata

4344375
Fries holding station Proxy 74EHCT 230V
400 × 700 × 350/610 mm
20,000 kg
220-240 V, 2 kW, 1NPE, 50/60 Hz

Beskrivelse

Holding station for fries Metos Proxy 74EHCT

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Removable basin GN1/1 dimensions
- Lower heating by an armoured heating element under the tank and upper heating by an infrared heating element
- Temperature adjustment range from 30°C to 90°C
- Safety thermostat for the prevention of overheating



- IPX4 water-protection rating
- does not include cord and plug Accessories (separate price):
- JC joint cover to prevent infiltration of liquid and grime between the elements
- Door M40
- Neutral base M40
- Front plinth M40