

Technical data sheet



Product features

Chip scuttle heated from above and below ceramic heat lamp

Model	SAP Code	00004882
UH 30 EL	A group of articles - web	Fryers and French Fries Holders



- Drain type: On the front panel
- Safety drain: Yes
- Maximum device temperature [°C]: 90
- Minimum device temperature [°C]: 30
- Material: AISI 430 + AISI 304
- Heating location: Upper and lower

SAP Code	00004882	Net Weight [kg]	13.10
Net Width [mm]	328	Power electric [kW]	0.850
Net Depth [mm]	609	Loading	230 V / 1N - 50 Hz
Net Height [mm]	290	Number of basins	1

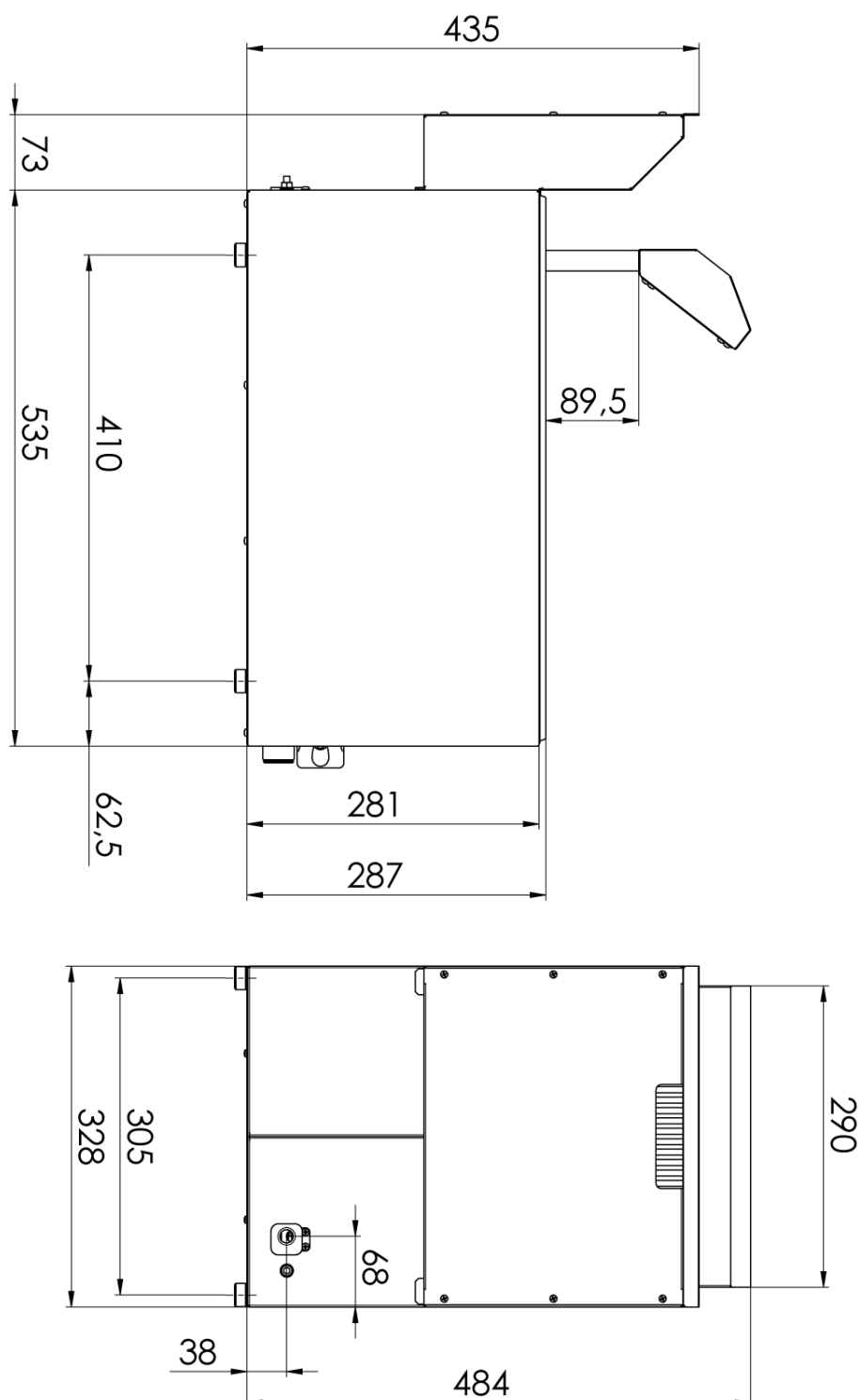
Technical data sheet

Technical drawing



Chip scuttle heated from above and bellow ceramic heat lamp

Model	SAP Code	00004882
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Product benefits

Chip scuttle heated from above and below ceramic heat lamp

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1

All-stainless steel bathtub

long life
resistance of AISI 304 stainless steel material
the material does not cut

- savings on service interventions
- easy cleaning and maintenance of equipment

2

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- greater job security for staff

3

Upper heating

radiant heat from above as well

- food heated quickly and evenly

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Technical parameters



Chip scuttle heated from above and bellow ceramic heat lamp

Model	SAP Code	00004882
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1. SAP Code:

00004882

2. Net Width [mm]:

328

3. Net Depth [mm]:

609

4. Net Height [mm]:

290

5. Net Weight [kg]:

13.10

6. Gross Width [mm]:

692

7. Gross depth [mm]:

402

8. Gross Height [mm]:

570

9. Gross Weight [kg]:

13.60

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

0.850

13. Loading:

230 V / 1N - 50 Hz

14. Protection of controls:

IPX4

15. Material:

AISI 430 + AISI 304

16. Indicators:

operation and warm-up

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

0.80

20. Device heating type:

Ceramic lamp

21. Maximum device temperature [°C]:

90

22. Minimum device temperature [°C]:

30

23. Adjustable feet:

Yes

24. False bottom:

Yes

25. Number of basins:

1

26. Basin material:

AISI 304 - High quality stainless steel

27. Drain type:

On the front panel

28. Safety drain:

Yes

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Technical parameters



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29. Number of GN / EN:

1

32. Heating location:

Upper and lower

30. GN / EN size in device:

GN 1/2

33. Cross-section of conductors CU [mm²]:

0,5

31. GN device depth:

200