

400 CABINET 12 KW ELECTRIC FRYER

AMBCME434FRI



PRODUCT FEATURES

The modular cupboards can be used independently or as items together side by side, also allowing a complete cooking line. It is important when choosing cooking equipment to take into account criteria such as; the type of catering, the planned production capacity, the energy, space available on the site, and accessibility. It is why Ambassade offers a huge variety of modules/units. Designed for intensive use, these devices are provided with high quality components, chosen for their durability and reliability, they are tested and proven. The cylinders of adjustable height allow you to adjust the level of modules when they need to be assembled. Modular cupboards with the empty bay can be optional, equipped with doors or converted into stoves to serve either hot plates, or slow cook. Thanks to the optional racks, these cupboards can accommodate all gastronomie equipment. Hob: 400 x 650 mm. 12-Litre electric fryer - 12 kW. Pressed s/s tank with cold zone. Drain valve. Oil trap. 60/180 °C thermostat & safety thermostat. Removable element block. On/off control switch. 15-minute timer. Supplied with a large basket. Optional: 2 small baskets. Supplied without oil trap.

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Power (kW)	Capacity (Litres)	Electrical Connection
AMBCME434FRI	400x650x900	12	12	400V/ 3ph/ 50Hz