UBERT GASTROTECHNIK GMBH Gewerbegebiet Ost + Nord D-46348 Raesfeld

Telefon: +49 (0) 28 65 / 602-0 Fax: +49 (0) 28 65 / 602-102 Internet: www.ubert.com e-mail: info@ubert.com

Name

Dimensions (mm) [inch] Electr. Connection (EA) Exhaust Connections for waste water (AW) Connections for fresh water (KW) Connections for rinse agent (RA) Connections for cleaner (CL) Capacity per charge Net Weight Description

Accessories at extra cost

RF-300-CC SPECIFICATION SHEET



RoFry front loaded, permamently water connected W 700 x D 635.5 (+100 for connections) x H 700 [W 27 x D 25 (+4) x H 27] 400V, 3/N, 50/60Hz, 15.5kW, fuse protection 3 x 25A \dot{Q}_s =1860W \dot{Q}_t =2790W D=4108g/h ³/4" (at the rear side of the unit) ³/4" (at the rear side of the unit) Elbow bulkhead fitting for tubes ID=6mm 0D=8mm (at the rear side of the unit) Elbow bulkhead fitting for tubes ID=6mm 0D=8mm (at the rear side of the unit) app. 2,5kg French fries 88,5kg Case completely made of stainless steel. Three-phase cooking and browning process. Front loaded, rotating, fine mesh basket for quantities up to 2.5kg. Manually pulled out basket with

loaded, rotating, fine mesh basket for quantities up to 2,5kg. Manually pulled out basket with automatic unloading. Warming-function with cyclic rotation. Computer controlled cooking process. Automatically adjusted to different product quantities. 33 programs possible. Fully automatic self clean (ASC).

Additional basket and basketholder, filling basket, collection basket, connections for waste water and exhaust air, salt pan

