



BASE 700 CHIPS SCUTTLE

€710.00

SKU:

7178.0345

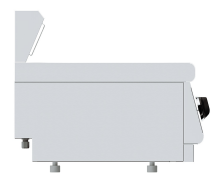
Meet our efficient and user-friendly tabletop chips scuttle!

This high-quality chips scuttle is ideal for keeping fried potatoes warm. The unit is suitable for adding to your cooking line setup, but its compact size also makes it easy to place elsewhere in the kitchen. This makes it versatile for various kitchen situations, from professional restaurants to smaller catering locations. Thanks to the robust stainless steel housing, the unit is durable and easy to clean. The ceramic infrared top heater keeps the fries at the perfect temperature, so they stay crispy and warm for longer. Dimensions are 400x700x300 mm (LxWxH) - power consumption 1 kW - weight 23 kg.

Key features:

- **Stainless steel housing:** durable and resistant to heavy use.
- **Easy to clean:** the oil filter and removable container make cleaning hassle-free.
- **Ergonomic design:** designed for optimal use in any kitchen setup.
- **Ceramic infrared top heater:** keeps fries at the perfect temperature.
- **Adjustable feet:** for stable and customized placement.

Whether you're a professional chef or working in a catering environment, this tabletop fry warmer is a reliable choice to serve your dishes warm and flavorful! Order today and complete your kitchen!



Width (mm)

400



| | |
|--------------------------------------|-----------------|
| Depth (mm) | 700 |
| Height (mm) | 300 |
| Material | Stainless steel |
| Color | Stainless steel |
| Parcel ready | No |
| Gross Weight (kg) | 23 |
| Voltage (Volt) | 230 |
| Frequency (Hz) | 50 |
| Electrical power (kW) | 1 |
| Version | Electric |
| Model tabletop/ freestanding/drop-in | Tabletop |
| Operation | Knob |
| Number of sinks | 1x 1/1GN |
| Drain Valve | No |
| Brand | COMBISTEEL |
| Plug and play | Yes |