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RF-300-FC SPECIFICATION SHEET



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

RoFry front loaded water connected

B 700 x T 635.5 x H 700 [B 27 x T 25 x H 27]

400V, 3/N, 50/60Hz, 15.5kW, fuse protection 3 x 25A

130m³/h; 6kg water as hot steam in the exhaust

34" (at the back side of the unit)

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Elbow bulkhead fitting for tubes ID = 6mm OD = 8mm (at the back side of the unit)

Elbow bulkhead fitting for tubes ID = 6mm AD = 8mm (at the back 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 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, Decanting Baskets, Connections for cleaning water and exhaust air, Cupboard, Salt Pan, Cleaning-Detergents



