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## 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

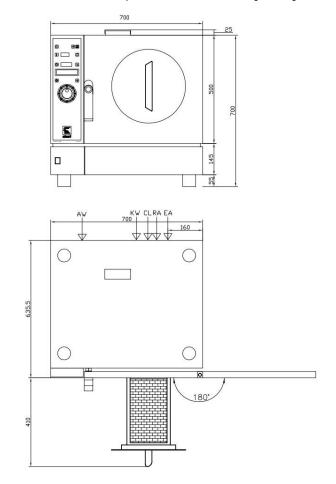
Accessories at extra cost

## RF-300-FC SPECIFICATION SHEET



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 130m<sup>3</sup>/h; 6kg water as hot steam in the exhaust <sup>3</sup>/4" (at the back side of the unit) <sup>3</sup>/4" (at the back side of the unit) 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

Additional Basket and Basketholder, Decanting Baskets, Connections for cleaning water and exhaust air, Cupboard, Salt Pan, Cleaning-Detergents



automatic self clean (ASC).

Issued: 27.10.15 Technical changes reserved!