

## BASE 700 CHIPS SCUTTLE

€745.00

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!





EAN code	6153301164149	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 (EU only)	Yes