

# Fabristeel

## Fries Station

### Fries Station FSSFL



#### Standard Features:

- Full 304 Stainless-Steel Construction  
For ease of cleaning
- Easy-to-Remove and raised edge  
around dump basket and pre-packed  
area  
For ease of cleaning
- Highly Durable & Reliable Ceramic  
Heating Elements
- Special Design Bottom Heater  
For dump pan heating
- Divider could optionally segregate  
different product placed in the dump  
pan
- Poly carbonate shield for pre-pack  
To keep packed fries fresh and warm
- Low wattage rating  
Less energy consumption is used

#### Options & Accessories

- GN pan 1/3 size, 6" deep
- GN pan 1/6 size, 6" deep
- French fries rack

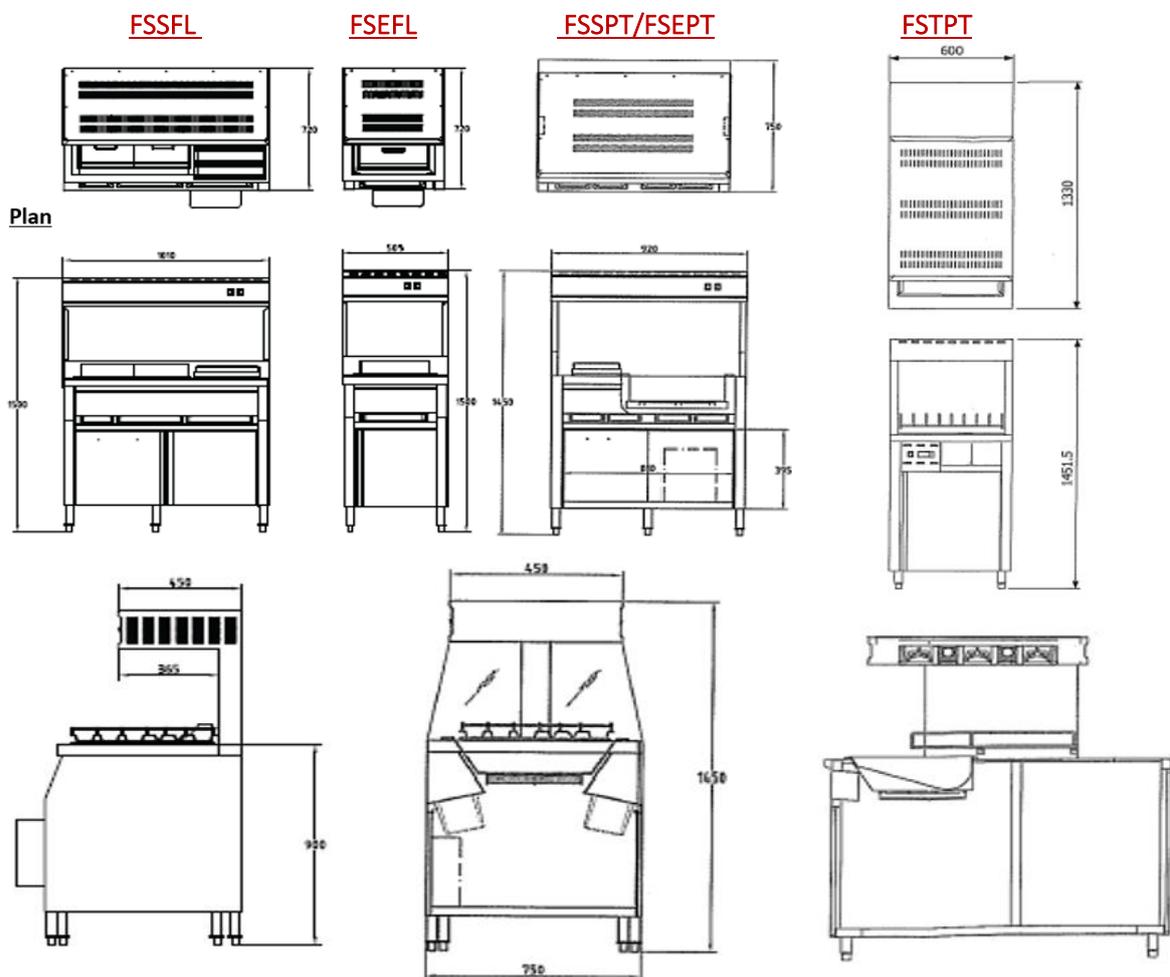
### Specifications

The Fabristeel Fries Warmer increases the fried food-holding time and keeps fries looking golden brown and crispy as if they came straight out of the fryer.

As it is developed for the Quick Service market, Fries Warmers combines intense ceramic radiant heat technologies and a specially designed bottom heat source to prolong the freshness for a variety of fried food. Thus, keeping all the fried food appealing and appetising for up to 20 minutes without making the fried food dry or soggy.

An optional product is the SMART timer that allows operators to monitor and track each individual products' shelf, which will improve the food quality, consistency and any food safety concern.

### Available Models:



Product code	Item Code		Dimension(mm)			Electrical Data					Shipping Weight (KG)
	Non CE	CE Version	Width	Depth	Height	Volt	Phase	Hertz	Watts	Amps	
FSSFL-Standard Front Loading	F70-180	n/a	1010	720	1500	230	1	50	2390	10.4	100
FSEFL-Express Front Loading	F70-413	n/a	500	720	1500	230	1	50	1870	8.1	80
FSEFL-Express Front Loading	F70-370	n/a	500	720	1500	230	1	50	1870	8.1	80
FSTPT-Twin Pass Through	F70-343	n/a	600	1280	1450	230	1	50	2390	10.4	100
FSSPT-Standard Pass Through	F70-412	n/a	920	850	1500	230	1	50	2390	10.4	100
FSEPT-Express Pass Through	F70-411	n/a	610	750	1450	230	1	50	1870	8.1	80