

POTATO HEATERS

CODICE
CR0854419

MODELLO
OSP64E

SERIE
SERIE 650



GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.

TECHNICAL SPECIFICATIONS

■ **POTATO HEATER** The potato warmer is suitable for holding a GN 1/1 H. 150 mm pan that is kept at the right temperature by a combination of a lower heating element and an infrared ceramic heater, with independent switches. Adjustable temperature from 30-

90°C. The perforated false bottom facilitates the removal of the contents as well as the dripping of any superfluous oil. ■ The electric container is heated by a lower and an upper infrared heating element. The tank is suitable for holding GN bowls, with a perforated false bottom.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0854419
DEFINITION	SCALDAPATATE EL.60 M40 OSP64E
COMMERCIAL LINE	SERIE 600
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	600 mm
DIM. HEIGHT	295 mm
NET WEIGHT	26.4 Kg
VOLUME (net)	0.071
PACKAGE LENGTH	680 mm
PACKAGE WIDTH	410 mm
PACKAGING HEIGHT	830 mm
PACKAGE VOLUME	0,231 m3
GROSS PACKING WEIGHT	32 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	2 kW
IP GRADE	IPX3
CERTIFIED MODEL	OSP64E

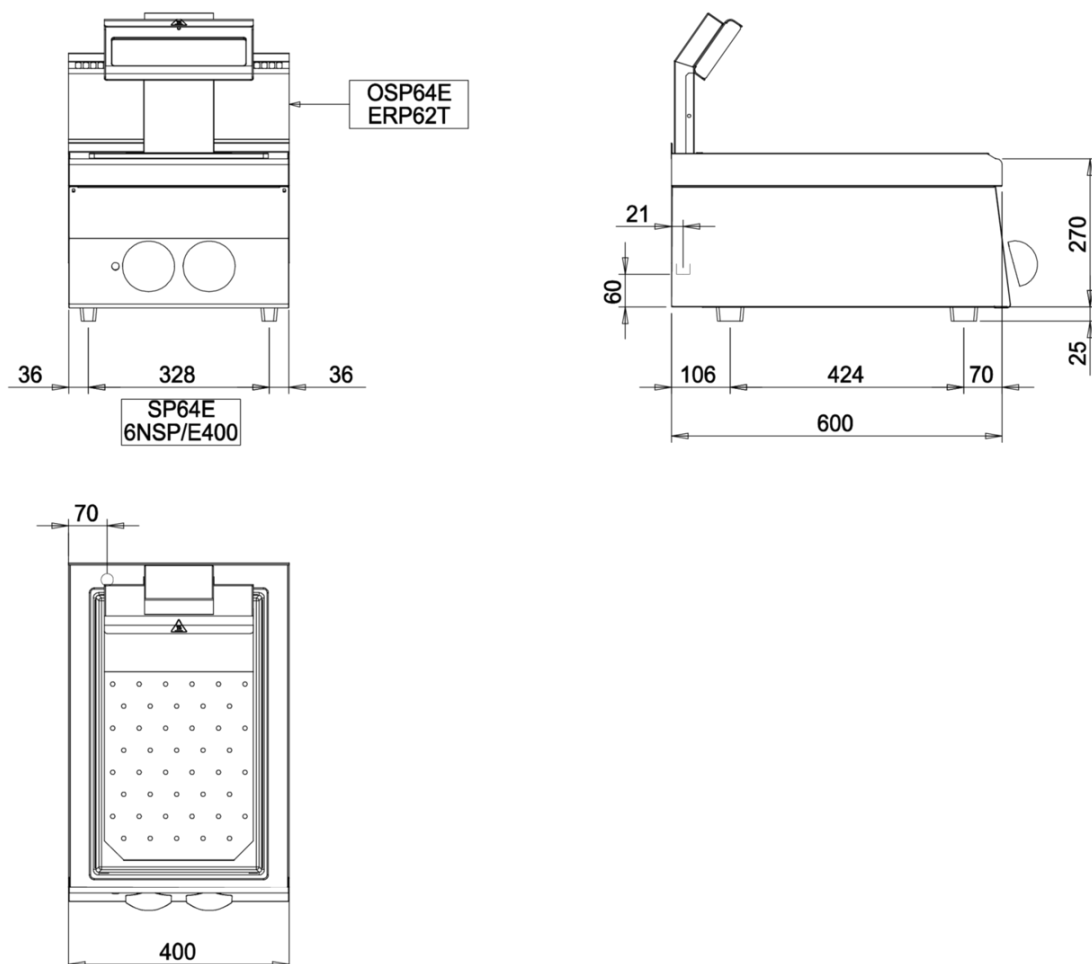
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -
ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



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