

K585 GEN3 FRY STATION

18010116



Item #:

Description:

Quantity:

PRODUCT INFORMATION

The Franke Forced Air Fry Holding Station offers the benefits of extended hold time and expanded capacity in a size, shape and style to retrofit into traditional pass thru restaurants.

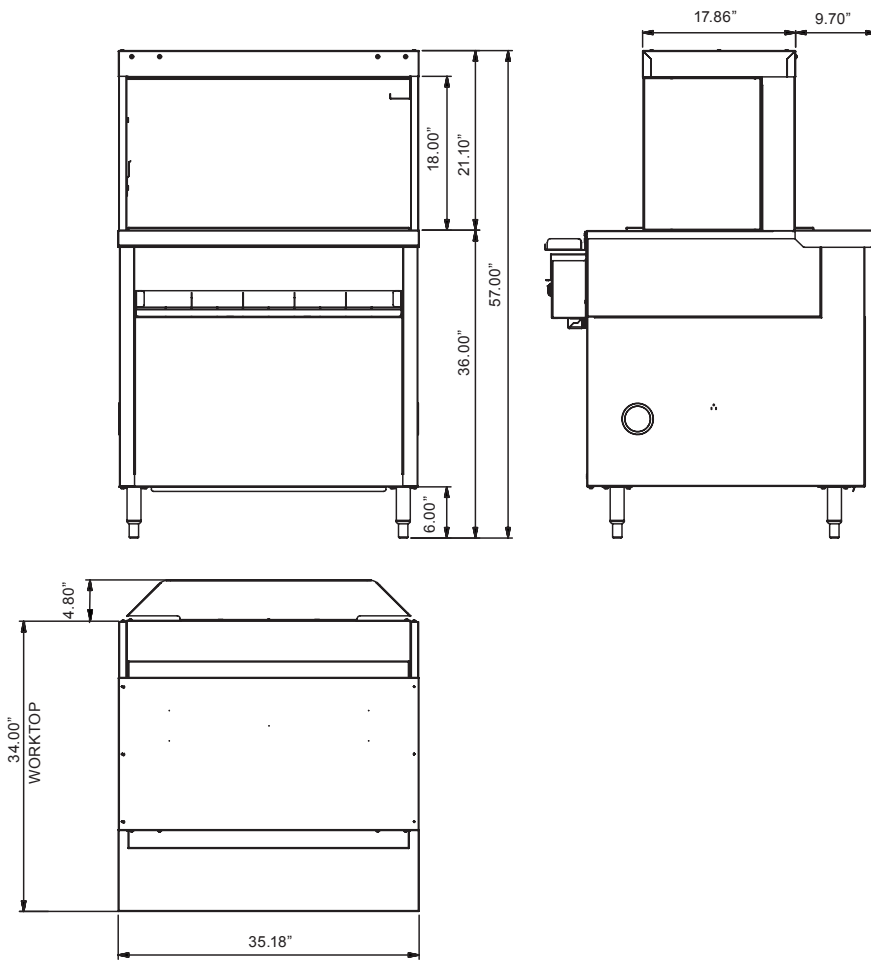
FEATURES

- Extended hold time for Fries, Onion Rings and other fried products.
- Expanded sorting tray - nearly 10% larger than older non-over-air models.
- Universal design allows for use in either right or left-handed applications.
- Sorting tray; fry ribbon no longer inside the tray.
- Low maintenance, energy saving, long life LED lights.
- Overshelf supports optional PHU for front counter expediting.
- Includes receptacle & power cord for optional PHU (separate 250V/16 Amp circuit)
- Precise, digital temperature controller.
- All stainless steel construction.
- Includes fryer to fry station capping



*Make
it
Wonderful*

FRANKE



	Voltage/Frequency/Phase	120/208-240V/60Hz /1Ph
ELECTRICAL	Amp Load	16Amps
	Wattage	3640 W
	Power Supply	8' Power Cord w/NEMA L14-20P Plug PHU circuit receptacle w/8'cord & plug NEMA 6-20
DIMENSIONS	Width	35.18"
	Length	34.00"
	Height	57.00"

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FRANKE FOODSERVICE SOLUTIONS

27" HOT AIR OVER HOLDING STATION



Item #:
Project:
Quantity:

MODEL NUMBER

□ 18010888

PRODUCT OVERVIEW

The Franke Forced Air Fry Countertop Holding Station offers the benefits of extended hold time and expanded capacity in a size, shape and style to retrofit into traditional/institutional restaurants.

STANDARD PRODUCT FEATURES

- Extended hold time for Fries, Onion Rings and other fried products
- Universal design allows for use in either right or left-handed applications
- Sorting tray: fry ribbon no longer inside the tray
- Low maintenance, energy saving, long life LED lights
- Overshelf supports optional PHU for front counter expediting
- Precise, digital temperature controller
- All stainless steel construction
- Fry pods and fry rack (not included)
- Optional stand available (shown), Item# 18011421

27" HOT AIR OVER HOLDING STATION



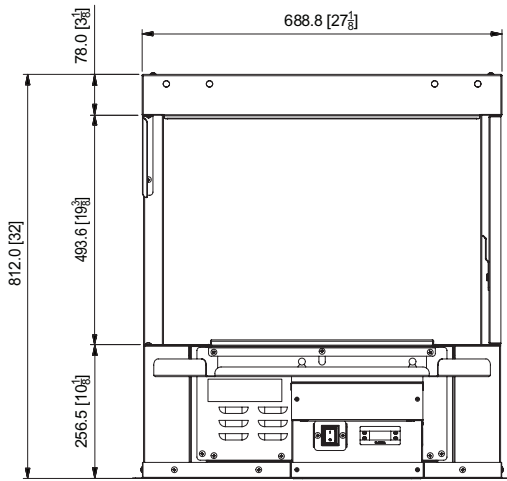
Approval _____

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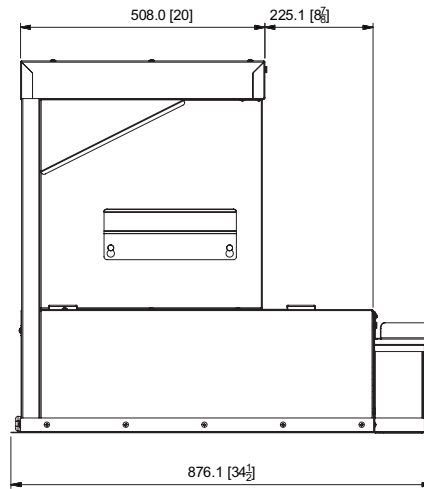
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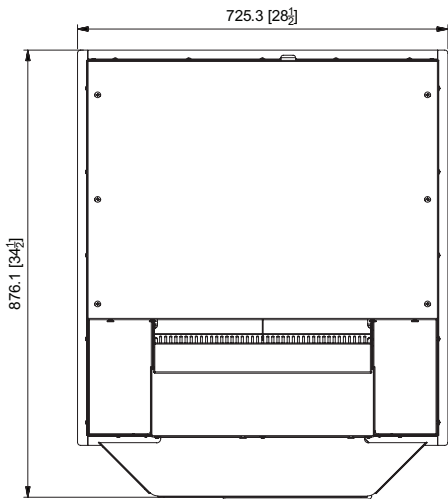
27" HOT AIR OVER HOLDING STATION



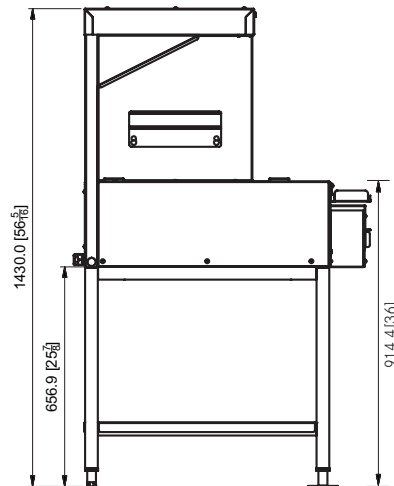
FRONT VIEW




SIDE VIEW



PLAN VIEW



OPTIONAL STAND

DIMENSIONS	Width	27.12" (688.8 mm)
	Depth	34.50" (876.1 mm)
	Height	32.00" (812.0 mm)
ELECTRICAL	Voltage	208-240V
	Phase	1
	Amps (by phase)	16
	Circuit	 L14-20R

POWER SUPPLY

8' Power cord w/NEMA L14-20R plug

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