

Modena CU3 Combination Electric Fryer Chip Scuttle & Bain Marie

View Product

Code : CU3



37% OFF Sale

£396.00

£249.99 / exc vat

£299.99 / inc vat

Select Shipping Method

- Next Working Day Delivery
- Collect in Bolton (Mon-Fri, 11am to 4pm)
- Next Working Day Before Noon Delivery - £19.99 + £19.99 -
- Saturday Delivery - £19.99 + £19.99

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Looking for an all in one snack bar? The Modena CU3 gives you a fryer, chip scuttle and bain marie in one easy to use station!

The Modena 3 in 1 Station can only be described as genius, our design team works tirelessly to come up with new ideas to make life easier for you, and with the CU3 there is no exceptions, with a footprint of only 845 mm x 416 mm x 310 mm and weighing just 12 kilos this station, not only would fit in many tight spots but is light enough to be moved if necessary.

Size

Unit	Height	Width	Depth
Mm	505	840	420
Cm	50.5	84	42
Inches (approx)	19	33	16

- Size (mm): 505h x 840w x 420d (includes gantry and tap)
- Fry basket size (mm): 185 x 210 x 100
- Fryer Temp range: 60 to 200C
- Chip Scuttle tray size (mm): 240w x 290d x 600h
- Heat from above only.
- Bain Marie temperature range: 30 to 100C
- 2 x Containers: 230 x 130 x 90h
- Tap for easy water discharge
- 3 x 13amp plugs fitted
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel