

POTATO WARMER

650 SERIES

A line of compact cooking appliances, designed for people who do not want to give up on high performance, even in small spaces.

Made of AISI 304 18/10 stainless steel, elegantly finished with Scotch Brite satin finish, it has rounded edges and capacious recessed areas; it is 600/650 mm deep and has a modular width of 400/600/700/800/1000 mm; the series comes complete with open base supports, with cupboards or refrigerated bases.

The appliances can be easily put together to build a unit, that is compact, without any gaps thanks to a covering profile that guarantees protection against leaks and therefore excellent hygiene. High flues, ergonomic knobs mounted on a sloped control panel for better visibility, make this range easy to use from the very first time. All models are CE-approved.



Technical / functional characteristics

The potato warmer is suitable to contain a GN 1/1 H. 150 mm tray that is kept at the right temperature thanks to the combination of a lower heating element and a ceramic infrared heater, with independent switches.

The temperature can be adjusted from 30-90°C. The perforated false bottom makes it easier to remove the contents as well as drip any excess oil.

DIMENSIONS	
Width (mm)	400
Depth (mm)	600
Height (mm)	295
Gas connection (Ø)	
Electric connection (V/~ /Hz)	220-240V 1N
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (Mj/hr)	
Electric power (kW)	2.0
Plate dimensions (mm)	
Tank capacity (L)	
Tank dimensions (mm)	
Internal oven dimensions (mm)	

MODEL

6NSP/E400

CODE

CR0856219

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

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

