



F900

Eg646 Chip Scuttle

Key features

- Heats chips from lamp above and element below
 - Ensures food stays at optimum serving temperature
- Simple switch on / off operation
 - Easy to use
- Supplied with removable, angled base
 - Perfect for easy decanting of chips
 - Everything you need to operate the fryer
- Stainless steel panels with Scotch Brite finish
 - Looks great, ideal for front-of-house kitchens
- Dynamic Link System compatible
 - Integrated linking system allows quick and easy installation to create a seamless, continuous cookline

Accessories

- Fixed stand (ST40)
- Front hob rail
- Kick strip (for stand)
- Rear blanking plate (for stand)
- Side hob extension
- Factory fitted, adjustable castors



Similar Models

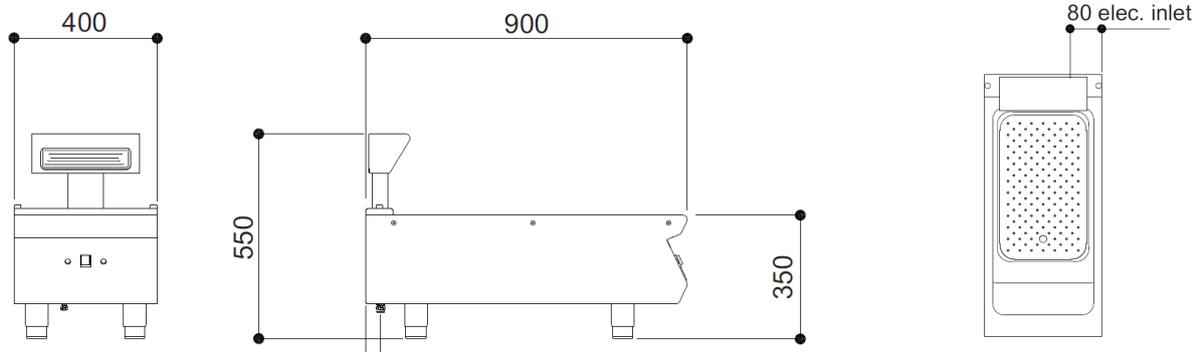
- E3405 Dominator Plus chip scuttle

F900

E9646

Chip Scuttle

Measurements *in mm*



Specification *details*

Electrical rating (kW)	0.92
Electrical supply voltage	230V~ 50/60 Hz
Required electrical supply (A)	8
Electrical current split (A)	L1: 4
Lamp rating (kW)	0.46
Element below pan rating (kW)	0.46
Weight (kg)	22
Packed weight (kg)	34
Packed dimensions (w x d x h - mm)	490 x 1000 x 780
GTIN number	

Short Form *specification*

Unit to be Falcon F900 Series electric chip scuttle to be supplied upon adjustable feet.

The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs. Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing temperature positions and to have a bezel behind each knob to prevent water ingress.

Installation note

Please consult local legislation with regard to installation of cooking equipment.



Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland
t: +44 (0) 1786 455 200 e: info@falconfoodservice.com www.falconfoodservice.com

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