

## Product data sheet — Electric chip scuttle 1/1 GN

MKN-No.:  
1320601

Food warming appliance for use in commercial kitchens and food distribution.



### Technical highlights

#### Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.  
Visible surfaces with polished and satin finish, 320 grit.

#### Bendings:

Cover bent downwards 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

#### Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

#### Control panel:

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access.  
Embossing behind the control knobs, ergonomiacally shaped knobs for a easy identification of the position.

#### Effective area:

Deep drawn basin completely of CNS (1.4301) (AISI 304) welded seamlessly and greaseproof. With large radii for easy cleaning.

#### Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

#### Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

#### Special feature:

#### Heating:

Heating by ceramic radiant heating elements, activated via the appliance switch.



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Current drawings you will find here:  
[www.mkn.com](http://www.mkn.com)  
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 ▶ spare parts database & download

### Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- removable insert containers GN 1/1 with perforated shelf for large capacities and for keeping hot in a dry condition

### Technical data

Dimensions (LxWxH*) (mm):	400 x 700 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	305 x 510 x 215
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	1,0
Voltage <sup>1</sup> (V):	230 1 NPE AC
Recommended fuses (A):	1 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas <sup>2</sup> (mbar):	
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	33
Gross weight <sup>3</sup> (kg):	39
Heat emission latent (W):	175
Heat emission sensitive (W):	700
Type of protection:	IPX4

\* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

### Product safety

- CE mark

### Installation requirements

- electrical supply provided by customer

### Option / accessories

MKN-No.:	Description:
10017300	scoop for french fries
845501	wing door 400 mm, left hand hinge
845506	wing door 400 mm, right hand hinge

<sup>1</sup> special voltages on request  
<sup>3</sup> seaworthy packing on request

<sup>2</sup> further types of gas on request