

Snack units are made of AISI 430 stainless steel with AISI 304 top plate. All snack units include pressed top plate or basins with round internal angles and ergonomic front panels. All connection points are located on the device rear side. Wide selection of models and options helps in setting up a compact customized configuration.

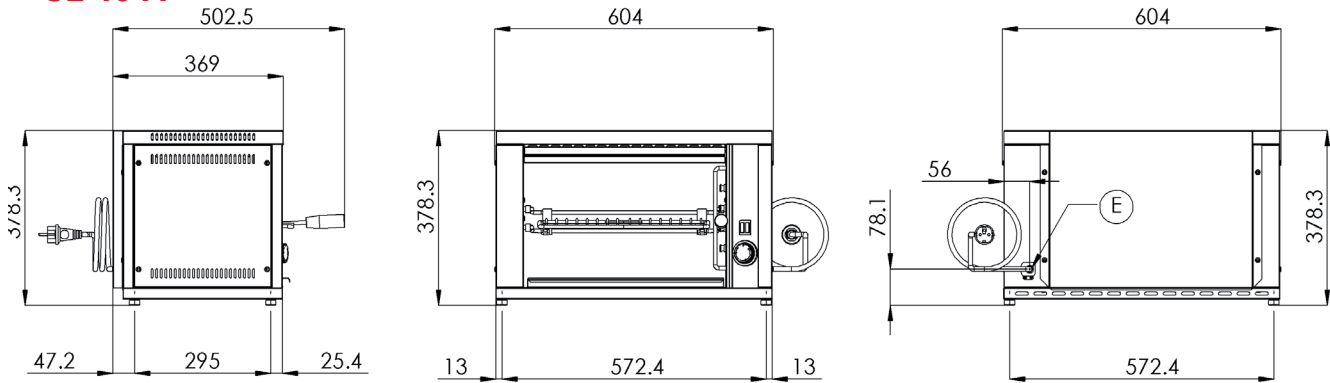


- Models with two widths
- SE 70 M(S) with two rheostats, possible regulation of right and left side separately
- The option of extraction grid or sliding grid
- Sliding grid guarantees better handling with full grid
- Heating unit only on the top
- The disassembly option of the rear wall and the salamander becomes pass through from both sides
- Special unit from INCOLOY 800
- Control by means of rheostats, positions 0-3
- Double indicator green - white

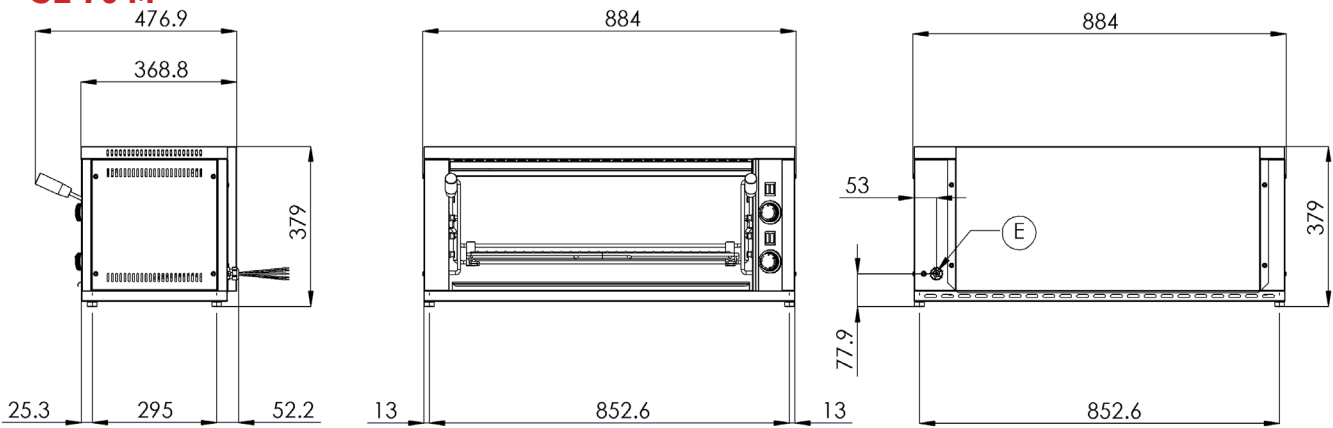


Index	Model	mm	kg	V / Hz	kW	Grid
101 500 100	SE 40 S	600 x 370 x 380	17	230 / 50-60	2,2	fixed
101 500 500 101 500 510	SE 70 S SE 70 S / 230 V	880 x 370 x 380	23,3 23,1	400 / 50-60 230 / 50-60	4,4 3,2	fixed
101 500 150	SE 40 M	600 x 370 x 380	17,9	230 / 50-60	2,2	movable
101 500 550 101 500 560	SE 70 M SE 70 M / 230 V	880 x 370 x 380	25,7 25,6	400 / 50-60 230 / 50-60	4,4 3,2	movable

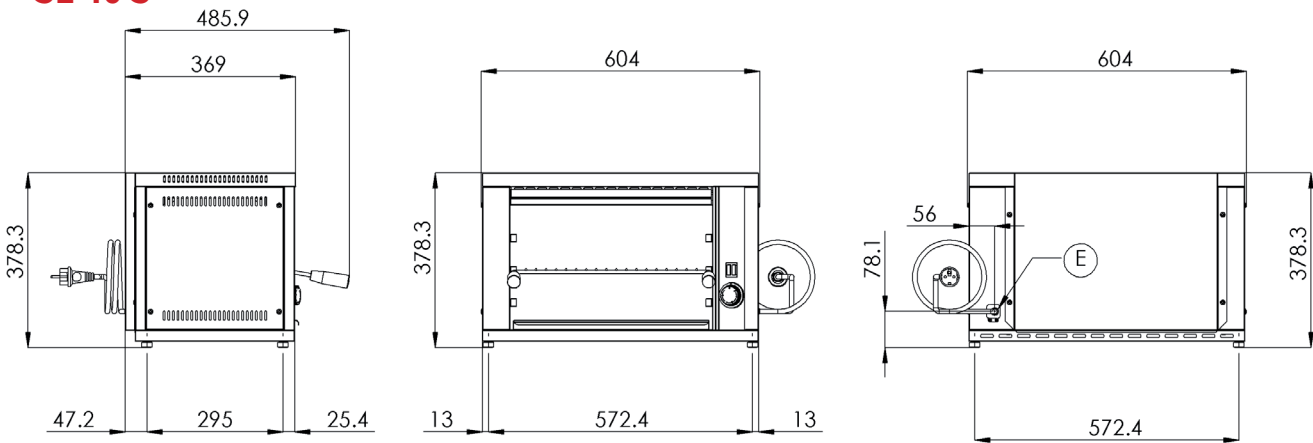
SE 40 M



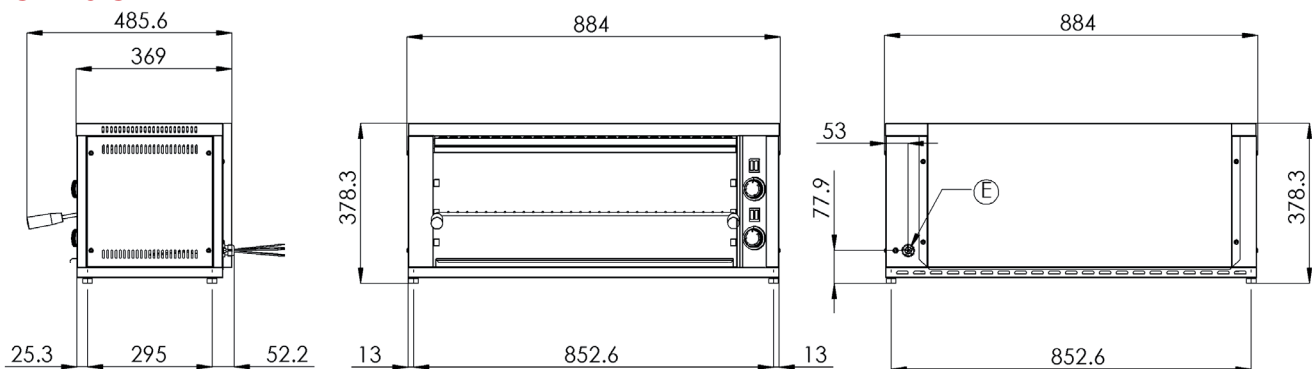
SE 70 M



SE 40 S



SE 70 S



E - electric