FORCED AIR FRY STATIONS GEN 4.0 FOR **K585 KITCHENS**



Item #: Project: Quantity:

MODEL NUMBER

□ 18021944 K585 Fry Station 120-208V/ 60Hz US

market

□ 18021946 K585 Fry Station 120-208V/ 60Hz

Canada market

□ 18022286 K585 Fry Station 230V/ 50Hz Latin

America market

PRODUCT OVERVIEW

Franke Forced Air Fry Stations offer the benefits of extended hold time and expanded capacity in a size, shape, and style to fit today's kitchen layouts.

STANDARD PRODUCT FEATURES

- Extended hold time for fries, onion rings, and other fried food products
- Features new, expanded sorting tray with 10% more storage capacity over older models
- Improved airflow pattern reduces debris build-up in fan and blower areas
- Fry ribbon now positioned outside of sorting tray
- Heavy duty stainless steel structure makes cleaning easy
- Universal design allows for use in right- or left-handed applications
- Features energy-saving LED lights and digital controller for temperature management
- Overshelf supports optional PHU for front counter expediting
- Fryer-to-fry station capping included





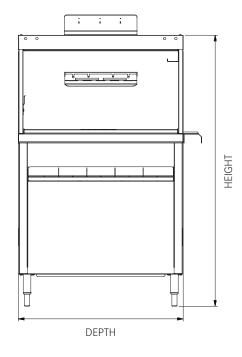
Franke Foodservice Systems Inc. 800 Aviation Parkway Smyrna, TN 37167 Tel +1-877-379-3769 franke.com

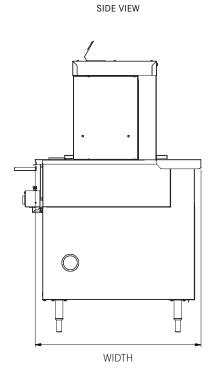


FORCED AIR FRY STATIONS GEN 4.0 FOR K585 KITCHENS

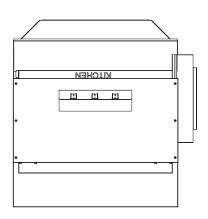
18021944

FRONT VIEW





TOP VIEW



DIMENSIONS

PN	Width	Depth	Height
	mm (in)	mm (in)	mm (in)
18021944	893 (35 1/8)	898 (35 3/8)	1467 (57 3/4)
18021946	892 (35 1/8)	1021 (40 1/8)	1436 (56 1/2)
18022286	893 (35 1/8)	893 (35 1/8)	1467 (57 3/4)

ELECTRICAL

PN	Voltage/Frequency/Phase	Amp Load
18021944	120-208V/60Hz/1Ph	16 Amp load draw
18021946	120-208V/60Hz/1Ph	16 Amp load draw
18022286	230V/50Hz/1Ph	16 Amp load draw

