

**FRANKE**

#750.121.897

**FRANKE**

**CHIP**

**DUMP**

**Fresher chips that are always ready when you need them.**

The Franke Countertop Chip Dump Station is a kitchen worktop device which safely maintains chips/ fries at the optimal temperature, so they're always served as fresh

as the moment they're ordered. Designed with a unique salting tray and ceramic heating in the roof, encouraging optimal airflow and reducing moisture buildup.



# Chips travel from station to customer staying hot and fresh.

## Hot, crispy chips keep customers coming back.

It's important that customers receive fresh chips every time they visit. Keep them consistently delicious with our innovative station design, holding product above the station's bottom to enhance airflow and reduce moisture for a crispy, better tasting product.

Made with durable corrosion and stain resistant Stainless Steel and designed to be adaptable to multiple kitchen layouts, this is the ideal solution for any operation seeking to impress customers with fresher, crispier product at any time of day.

## We're guided by sustainability.

At Franke, sustainability is a core value, and our Chip Dump Station exemplifies this commitment. By utilizing energy-efficient heat recovery ventilation, it significantly reduces energy consumption. The accessible heating components ensure easy maintenance and repairs, minimizing downtime and operational costs.

Efficiency is at the core, featuring locally sourced components and durable 304 Stainless Steel. This ensures longevity and reduces environmental impact, making it a smart choice for product holding.

Unlike the competition, there are no screws in the workspace which reduces the possibility of loose screws falling.

## Why so unique?

- Ceramic heating in the roof without the need for frequent replacement
- Food is raised off the station's bottom, allowing proper airflow to make food crispy
- Energy efficient heat recovery ventilation
- Removable salting tray and crumb tray with divider
- Accessible internal heating components
- Integrated safety features, no external touch surface above 65°C
- Dedicated cable with a universal CEE plug
- Universal, symmetrical design that is also backward compatible and can be used as new and as replacement part on remodeled stores



### DIMENSIONS (CM/IN)

Depth	56.3cm	22.17in
Width	41.6cm	16.38in
Height	42.cm	16.53in

### HOLDING

Holding temperature	65°C(149F)
Energy consumption*	12,6 kWh

\*24hr energy consumption measurement

**Looking to order this product? Contact us today!**

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