



# FROM HEAT TO HANDS

#### Served hot. Served fast.

In the fast-paced world of quick service restaurants, every second counts. That's why we've developed a trio of smart, heat-focused solutions designed to keep your kitchen running hot and smooth. From perfectly grilled tortillas to ready-to-serve fries and prepped ingredients held at the ideal temperature—our equipment ensures your team is always one step ahead.

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#### **Chip dump** #750.121.897

## Fresher chips that are always ready when you need them

- 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

#### Heating drawer #750.121.840

### Store more and save more for smart day-to-day operations

- Gastro-Norm containers and crumb tray allow for very easy cleaning
- Energy efficient, fully insulated holding chamber
- Compatible backwards that and can be used as new and as replacement part on remodeled stores
- Dedicated accessories secure drawer and prevent noise
- Integrated hot-surface safety features
- No external touch surface above 65°C
- Hidden heater prevents burnt food in the storage space
- Having two GNs inside gives a possibility to keep two different types of food at the same time
- Made with stainless steel 304
- Chamber heated by silicone heater 70°C



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

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