



Electric fried food warmer Series 600 DRNPD-4060 400mm



Product codes:

Reference: 6365D

EAN13: -

UPC: -

Product description:

Material and Design

- **Stainless steel construction**, robust and easy to clean.
- **Countertop design**, compact and functional.
- **Monoblock tank** with large capacity, hygienic and without internal joints.
- Equipped with **adjustable legs** for proper leveling.
- **Halogen lamp** on top providing constant radiant heat.
- Infrared resistance for **better heat maintenance without drying out** the food.

Included Equipment



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- 1 stainless steel monoblock tank (16 liters capacity).
 - 1 GN 2/3 tray with 150 mm depth.
 - Integrated halogen lamp.
 - Adjustable legs.
 - Infrared heat resistance.
 - On/off switch and easy access controls.

Technical Specifications

- **Model:** DRNPD-4060
 - **Reference:** 6365D
 - **Installation type:** Countertop
 - **Power type:** Electric
 - **Power:** 1 kW
 - **Voltage:** 220 V / 50 Hz
 - **Total capacity:** 16 liters
 - **GN tray capacity:** GN 2/3 - 150 mm
 - **Heating system:** Halogen lamp + infrared resistance
 - **Tank type:** Monoblock
 - **Construction material:** Stainless steel
 - **Adjustable legs:** Yes
 - **Dimensions (mm):** 400 x 630 x 300
 - **Net weight:** 19 kg
 - **Volume:** 0.11 m³
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Additional Features

- **Ideal for keeping fried foods hot and crispy** for longer without losing quality.
- **Infrared resistance and halogen lamp** that extend thermal preservation time.
- **Compact design** that optimizes workspace.
- **Large capacity monoblock tank**, easy to clean and without hidden corners.
- **Full stainless steel construction**, ensuring hygiene and durability.
- **Adjustable legs**, allowing precise leveling of the equipment.
- **Easy handling**, no prior technical experience required.

Product features:

Type: After-dinner conversation

Heat: Mantenedor de Fritos

Product short description:

Equipment designed to keep all types of fried foods such as potatoes, croquettes, breaded items, or fried fish hot. Thanks to its stainless steel structure, halogen lamp, and infrared resistance, it provides efficient heat conservation without altering the texture of the food. Ideal for professional settings that require quick service and quality preservation.

Product gallery:



Shop name

