



Fryers – RF Series - Electric

The CW12

The CW12 is a table top chip scuttle ideal for keeping warm all types of cooked chips / French fries, and also all fried foods, bhajis, samosas, mushrooms etc. The tank has a curved drainage floor to allow for safe removal of excess oil and easy serving. With two independently controlled heat sources, an armoured base element beneath the container and an overhead ceramic heat bar you can control the heat to match your needs. Of sturdy stainless steel construction, this unit will sit on a standard depth counter.

The CW12 Chip Scuttle is styled to sit alongside the RFE8D and RFE12 fryers giving you a modular cook and serve option.

Features: Safety taps for easy oil drainage; 90°C operating thermostat; removable curved drain tray.



Weight	20kg
Dimensions (mm)	600 x 400 x 500
Capacity	12 ltr
Power	850w /13amp plug
Temperature range (°C)	+20° to +90°
Basket size (mm)	320x128x145