DE KUIPER

PROUD MEMBER OF DUCATE GROUP

PRODUCT INFORMATION

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TABLE OF CONTENTS

Gas heated pans	Page 4
Electrically heated pans	Page 8
Oil filtration system	Page 10
Gas heated griddles	Page 12
Electrically heated griddles	Page 14
Chipboxes	Page 16
Bains-marie	Page 18
Gas stoves	Page 20
Lava stone grill	Page 22
Controls	Page 24
Other	Page 25

GAS HEATED PANS

OR250 fish pan

Module size:	255 x 500 mm (WxD)
Unit width:	290 mm
Material:	Steel
Volume:	6 liter minimum
Thickness:	5 mm
Connected load:	10 kW gas / 230V - 75 watt

OR450 fish pan

Module size:	452,5 x 500 mm (WxD)
Unit width:	490 mm
Material:	Steel
Volume:	11 liter minimum
Thickness:	5 mm
Connected load:	25 kW gas / 230V - 75 watt

OR750 fish pan

Module size:	750 x 500 mm (WxD)
Unit width:	790 mm
Material:	Steel
Volume:	17 liter minimum
Thickness:	5 mm
Connected load:	33 kW gas / 230V - 75 watt

OR250 fish pan

OR750 fish pan

OR440 round pan

Module size:	Ø 440 mm
Unit width:	580 mm
Material:	Steel
Volume:	17.5 kg / 21 liter
Thickness:	5 millimeter
Connected load:	38 kW gas / 230V - 75 watt

OR440 round pan

GAS HEATED PANS

OR360 2-basket pan

Module size:	360 x 515 mm (WxD)
Unit width:	485 mm
Material:	Steel
Volume:	17.5 kg / 21 liter
Thickness:	4 mm
Connected load:	33 kW gas / 230V - 75 watt

OR540 3-basket pan

Module size:	540 x 515 mm (WxD)
Unit width:	665 mm
Material:	Steel
Volume:	26 kg / 31 liter
Thickness:	4 mm
Connected load:	38 kW gas / 230V - 75 watt

OR720 4-basket pan

Module size:	720 x 515 mm (WxD)
Unit width:	845 mm
Material:	Steel
Volume:	35 kg / 42 liter
Thickness:	4 mm
Connected load:	42 kW gas / 230V - 75 watt

OR720 4-basket pan

OR720 4-basket pan

OR720 automatic vertical transfer system, pan included

Module size:	720 x 515 mm (WxD)
Unit width:	1895 mm
Material:	Steel
Volume:	35 kg / 42 liter
Thickness:	4 mm
Connected load:	42 kW gas / 230V - 75 watt 16 Amp (for worm gear of the basket)

Transfer system

OR720 transfer pan

Module size:	845 x 515 mm (BWxD)
Unit width:	1895 mm
Material:	Steel
Volume:	35 kg / 42 liter
Thickness:	4 mm
Connected load:	42 kW gas / 230V - 75 watt

Transfer system

ELECTRICALLY HEATED PANS

ORE400V fish pan

Module size:	400 x 500 (BxD)
Unit width:	520 mm
Material:	Stainless steel
Content:	32 liter
Thickness:	3 mm
Connected load:	12 or 17 kW / 400V

ORE600V fish pan

Module size:	600 x 500 mm (BxD)
Unit width:	720 mm
Material:	Stainless steel
Content:	45 liter
Thickness:	3 mm
Connected load:	12 or 25,5 kW / 400V

ORE700V fish pan

Module size:	700 x 500 mm (BxD)
Unit width:	820 mm
Material:	Stainless steel
Content:	51 liter
Thickness:	3 mm
Connected load:	12 or 25,5 kW / 400V

ORE800V fish pan

Module size:	800 x 500 mm (BxD)
Unit width:	920 mm
Material:	Stainless steel
Content:	58 liter
Thickness:	3 mm
Connected load:	24 or 34 kW / 400V

ORE450 round pan

Module size:	Ø 450 mm
Unit width:	520 mm
Material:	Stainless steel
Content:	40 liter
Thickness:	3 mm
Connected load:	18 kW /400V

ORE200 1-basket pan

Module size:	395 x 515 mm (BxD)
Unit width:	450 mm
Material:	Stainless steel
Content:	18 liter
Thickness:	3 mm
Connected load:	6 or 8,5 kW /400V

ORE400 2-basket pan

Module size:	395 x 515 mm (BxD)
Unit width:	450 mm
Material:	Stainless steel
Content:	30,5 liter
Thickness:	3 mm
Connected load:	12 or 17 kW /400V

ORE600 3-basket pan

Module size:	540 x 515 mm (BxD)
Unit width:	630 mm
Material:	Stainless steel
Content:	45 liter
Thickness:	3 mm
Connected load:	18 or 25,5 kW / 400V

ORE800 4-basket pan

Module size:	720 x 515 mm (BxD)
Unit width:	810 mm
Material:	Stainless steel
Content:	60,7 liter
Thickness:	3 mm
Connected load:	24 or 34 kW / 400V

OIL FILTRATION SYSTEM

Oil filtration system for one to three pans
Connected load: 1 kW / 230V

Oil filtration system for four to five pans
Connected load: 1 kW / 230V

Oil filtration system for six to seven pans
Connected load: 1 kW / 230V

De Kuiper's oil filtration system allows for a simple and safe filter process. Safety sensors automatically turn off the burner as soon as the oil drain is opened. After filtering, the oil can be pumped back into the same pan or a different pan. Filtered oil is transferred back to the desired pan though separate pipes and the pan is filled without splattering.

Frying ranges with three of more pans are equipped with a filtration system consisting of two separate filter tanks: one for fish/snacks and one for chips. This way, oil for chips can be filtered separately, thus extending its durability which saves money. A connection to an oil drum is available.

GAS HEATED GRIDDLES

Griddle 400

Cooking surface:	395 x 520 mm (WxD)
Unit width:	465 mm
Material:	Chrome
Heat zones:	1
Connected load:	5 kW

Griddle 800

Cooking surface:	795 x 520 mm (WxD)
Unit width:	865 mm
Material:	Chrome
Heat zones:	2
Connected load:	12.5 kW

Griddle 600

Cooking surface:	595 x 520 mm (WxD)
Unit width:	665 mm
Material:	Chrome
Heat zones:	2
Connected load:	10 kW

Griddle 1200

Cooking surface:	1195 x 520 mm (WxD)
Unit width:	1265 mm
Material:	Chrome
Heat zones:	3
Connected load:	14 kW

All griddles are equipped with an adjustable thermostat (from 50 to 300 °C), an on/off dial, overheating prevention and control lights. The drain opening is located at the front right of the griddle.

Griddle 600

ELECTRICALLY HEATED GRIDDLES

Griddle 400

Griddle surface:	395 x 520 mm (WxD)
Unit width:	465 mm
Material:	Chrome
Heat zones:	1
Connected load:	3.9 kW / 400V

Griddle 600

Griddle surface:	595 x 520 mm (WxD)
Unit width:	665 mm
Material:	Chrome
Heat zones:	2
Connected load:	6.5 kW / 400V

Griddle 800

Griddle surface:	795 x 520 mm (WxD)
Unit width:	865 mm
Material:	Chrome
Heat zones:	2
Connected load:	7.8 kW / 400V

Griddle 1000

Griddle surface:	995 x 520 mm (WxD)
Unit width:	1065 mm
Material:	Chrome
Heat zones:	3
Connected load:	11.7 kW / 400V

Griddle 1200

Griddle surface:	1195 x 520 mm (WxD)
Unit width:	1265 mm
Material:	Chrome
Heat zones:	3
Connected load:	12.8 kW / 400V

All griddles are equipped with an adjustable thermostat (from 50 to 300 °C), an on/off dial, overheating prevention and control lights. The drain opening is located at the front right of the griddle.

Griddle 800

CHIPBOXES

UBO 35 chipbox

Module size:	345 mm x 485 mm (WxD)
Unit width:	415 mm

UBV 35 heated chipbox

Module size:	345 x 485 mm (WxD)
Unit width:	415 mm
Connected load:	0.5 kW / 230V

UBO 40 chipbox

Module size:	395 x 485 mm (WxD)
Unit width:	465 mm

UBV 40 heated chipbox

Module size:	395 x 485 mm (WxD)
Unit width:	465 mm
Connected load:	0.5 kW / 230V

Chipboxes are equipped with a perforated rounded scoop element.

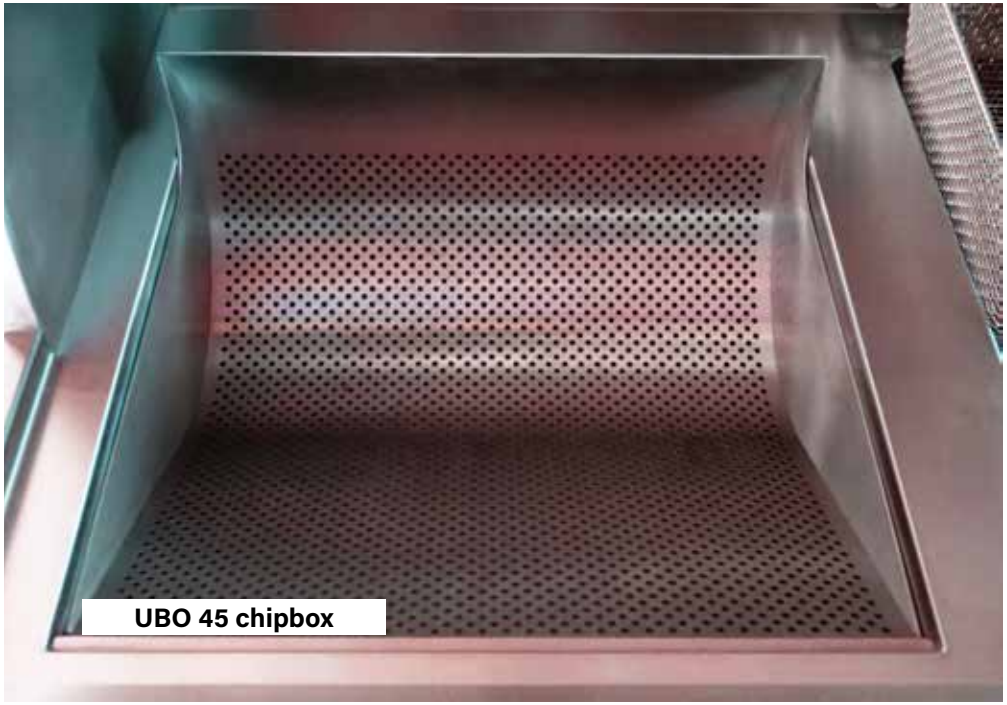
UBO 45 chipbox

Module size:	445 x 485 mm (WxD)
Unit width:	515 mm

UBV 45 heated chipbox

Module size:	445 x 485 mm (WxD)
Unit width:	515 mm
Connected load:	0.5 kW / 230V

UBO 35 chipbox



UBO 50 chipbox

Module size:	495 x 485 mm (WxD)
Unit width:	565 mm

UBV heated chipbox

Module size:	495 x 485 mm (WxD)
Unit width:	565 mm
Connected load:	0.5 kW / 230V

Fish/snack drain grid 250

Module size:	240 x 423.5 mm (WxD)
Unit width:	300 mm
Material:	RVS

BAINS-MARIE

1/1 GN crosswise

Module size:	325 x 528 mm (WxD)
Unit width:	400 mm
Connected load:	2 kW / 230V

1/1 GN lengthwise

Module size:	528 x 325 mm (WxD)
Unit width:	600 mm
Connected load:	2 kW / 230V

1/1 GN lengthwise not heated

Module size:	528 x 325 mm (WxD)
Unit width:	600 mm

1/1 GN crosswise

1.5 GN crosswise

Module size:	488 x 528 mm (WxD)
Unit width:	565 mm
Connected load:	3 kW / 230V

1.5 GN lengthwise

Module size:	528 x 488,4 mm (WxD)
Unit width:	600 mm
Connected load:	3 kW / 230V

2/1 GN

Module size:	653 x 528 mm (WxD)
Unit width:	725 mm
Connected load:	4 kW / 230V
Including:	Two elements

Other bain-marie setups are possible. All bains-marie are equipped with a watertap on the bottom. All gastronorm pans are available.

1.5 GN crosswise

GAS STOVES

2-pit gas stove

Module size:	510 x 362 mm (WxD)
Unit width:	400 mm
Connected load:	12 kW
Specs:	The casing and top are made with stainless steel and come with two thermally protected and high efficiency open burners, Ø 60 mm and 2 x 6 kW. The lowest flame uses 1.6 kW and the pilot light consumes a small amount of gas. The unit comes with two cast iron grates, size 394x286 mm, in RAAF enamel, suitable for pans starting at Ø 100mm. The unit has 65 mm deep stainless steel drip pan. The burners are equipped with electric piezo ignition.

2-pits gaskooktoestel

4-pit gas stove

Module size:	900 x 362 mm (WxD)
Unit width:	800 mm
Connected load:	24 kW
Specs:	The casing and top are made with stainless steel and come with four thermally protected and high efficiency open burners, Ø 60 mm and 4 x 6 kW. The lowest flame uses 1.6 kW and the pilot light consumes a small amount of gas. The unit comes with four cast iron grates, size 394 x 286 mm, in RAAF enamel, suitable for pans starting at Ø 100 mm. The unit has 65 mm deep stainless steel drip pan. The burners are equipped with electric piezo ignition.

6-pit gas stove

Module size:	1350 x 362 mm (WxD)
Unit width:	1200 mm
Connected load:	36 kW
Specs:	The casing and top are made with stainless steel and come with six thermally protected and high efficiency open burners, Ø 60 mm and 6 x 6 kW. The lowest flame uses 1.6 kW and the pilot light consumes a small amount of gas. The unit comes with six cast iron grates, size 394 x 286 mm, in RAAF enamel, suitable for pans starting at Ø 100 mm. The unit has 65 mm deep stainless steel drip pan. The burners are equipped with electric piezo ignition.

LAVA STONE GRILL

Lava stone grill 400

Grill surface:	370 x 520 mm (WxD)
Unit width:	400 mm
Connected load:	7 kW
Specs:	The grill is equipped with thermally protected stainless steel tubular burners (2 pipes), a gas tap with regulator, piezo ignition, two bags of lava rocks, stainless steel grill rack with two handles. The unit has a removable stainless steel rock grate and a grease tray in the front.

Lava stone grill 800

Grill surface:	800 x 520 mm (WxD)
Unit width:	800 mm
Connected load:	14 kW
Specs:	The grill is equipped with thermally protected stainless steel tubular burners (2 pipes), a gas tap with regulator, piezo ignition, two bags of lava rocks, stainless steel grill rack with two handles. The unit has a removable stainless steel rock grate and a grease tray in the front.

Lava stone grill 800

CONTROLS

Colorized touchscreen

De Kuiper frying ranges are standard equipped with touchscreen control displays. These displays not only allow to program the temperature and timer per pan, but also a timer per product. It's also possible to adjust the power of the burner during busy and slow moments throughout the day, next to many other features.

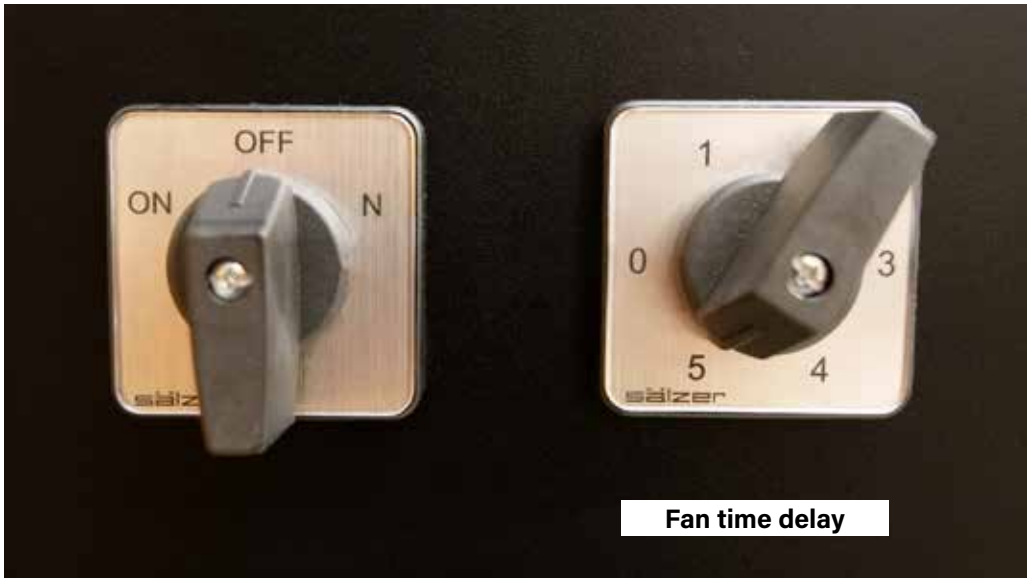
Colorized touchscreen

5-step regulator

The 5-step regulator for the range hood allowes you to lower the extraction during down time. This saves on electricity and ensures a pleasant indoor temperature throughout the year.

Fan time delay

The fan time delay keeps the ventilator in the range hood running for a set amount of time after closing. This allows the ventilator to suck up any lingering odors. The ventilator turns off automatically after the timer runs out.



Fan time delay

OTHER

Work surface

Size:	Per 10 mm
Material:	Stainless steel

Drawer under work surface

Size:	Per 100 mm
Material:	Stainless steel

Setup for sauce portioning system

Including:	Small container

Pita plateau

A pita plateau offers the space and connection for a pita grill.

Pita plateau

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