



Its primary function is for deli workers to dump fried products, such as chips, potato shoestring, basket-weave and onion rings etc. Salt is added, food products are then packed into the cup with a shovel (chips scoop).

Brandon's dump station has detachable side panel so the cutout is always flexibly oriented beside the fryer.

Depending on the model, Brandon employs heat lamps or ceramic heater to maintain the temperature hot enough to keep food crispy.

Food bay is slotted to accommodate product dividers. It is handy when more than one food products need to be held at the same time such as chicken nugget, onion rings, basket weave and potato shoestring.

The back of food bay is curved and has adequate height for easy scooping. Scooping fries is essential to remove excess oil and evenly distribute salt. Holes on the bottom allows excess oil to drip down to a drip tray.



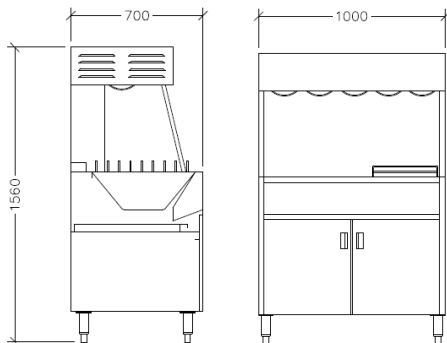


Model: OEFW10

Dimensions: 1000 x 700 x 1560 mm

Electrical: 220V, 50 Hz, 1.5 kW

- Heat Lamp
- Storage cabinet with swing door
- Casters for mobility (2 with casters)



Model: OEFWT560

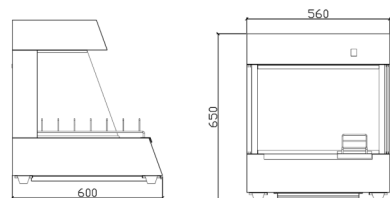
Dimensions: 560 x 600 x 650 mm

Electrical: 220V, 50 Hz, 1 KW

- Ceramic Heater

Accessories for both models:

- Rack for holding chip cup and chip bag
- Drip tray



Feel free to visit our [blog page](#) to find out more about the application of this product.