

# Technical data sheet

## Product features



### Fry-top griddle plate 116x51 gas smooth on open cabinet

<b>Model</b>	<b>SAP Code</b>	00001015
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- Top type: Smooth
- Griddle dimensions [mm x mm]: 1160 x 510
- Griddle thickness [mm]: 14.00
- Worktop material: Stainless steel
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Removable rim: Yes
- Ignition: Piezo+veřn plamen

<b>SAP Code</b>	00001015	<b>Power gas [kW]</b>	21.000
<b>Net Width [mm]</b>	1200	<b>Type of gas</b>	Natural gas, propane butane
<b>Net Depth [mm]</b>	705	<b>Griddle dimensions [mm x mm]</b>	1160 x 510
<b>Net Height [mm]</b>	900	<b>Top type</b>	Smooth
<b>Net Weight [kg]</b>	137.50	<b>Worktop type</b>	Molded - comfortable cleaning maintenance

# Technical data sheet

Technical drawing

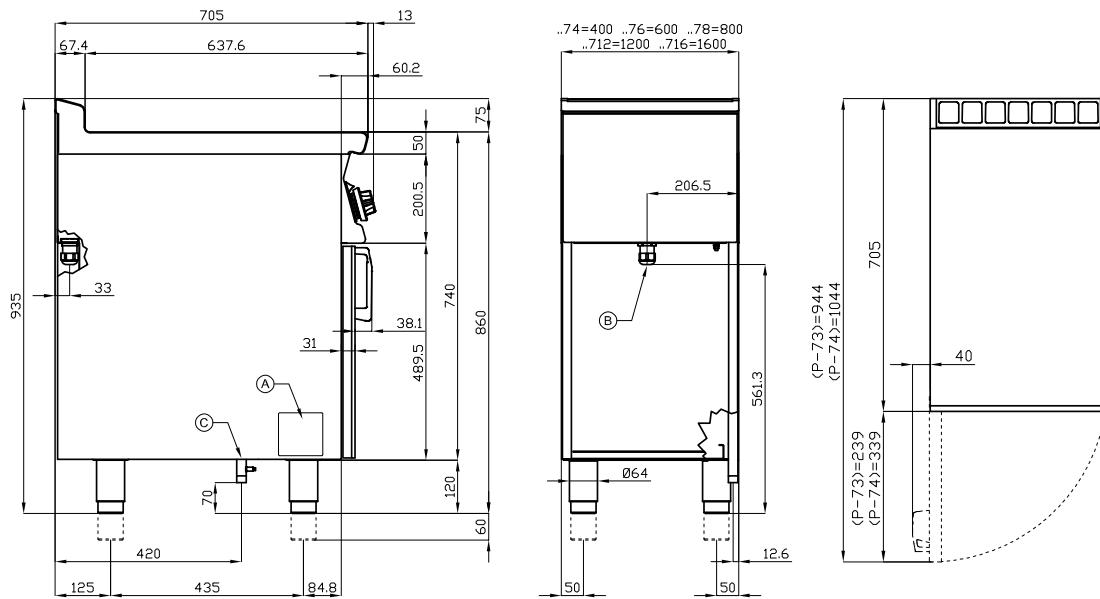


## Fry-top griddle plate 116x51 gas smooth on open cabinet

Model

SAP Code

00001015



A	Data plate		C	Gas connection	ISO 7-1 1/2" M
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# Technical data sheet

## Product benefits



### Fry-top griddle plate 116x51 gas smooth on open cabinet

Model

SAP Code

00001015

1

#### Safety element “ thermocouple

safe service for staff  
there is no unnecessary gas leakage  
long life

- savings on service interventions
- easier and faster operation

2

#### All-stainless design

long life  
resistance of AISI 304 stainless steel material  
the material does not cut

- savings on service interventions
- easy cleaning and maintenance of equipment

3

#### Degree of protection of the control elements IPX5

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

#### Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

5

#### High detachable hem

better hygienic conditions  
preventing grease from splashing onto  
ancillary equipment

- easy maintenance
- easy cleaning

6

#### Smooth steel plate

good heat transfer and the surface does not get scratched  
enables preparation on smooth or grooved plates

- time-saving for food preparation
- no reheating and long cooking times

7

#### Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

# Technical data sheet

## Technical parameters



### Fry-top griddle plate 116x51 gas smooth on open cabinet

Model

SAP Code

00001015

**1. SAP Code:**

00001015

**2. Net Width [mm]:**

1200

**3. Net Depth [mm]:**

705

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

137.50

**6. Gross Width [mm]:**

1230

**7. Gross depth [mm]:**

770

**8. Gross Height [mm]:**

1110

**9. Gross Weight [kg]:**

154.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

Stationary

**12. Power gas [kW]:**

21.000

**13. Ignition:**

Piezo+veÄŤnÄŤ plamen

**14. Type of gas:**

Natural gas, propane butane

**15. Protection of controls:**

IPX5

**16. Device color:**

Stainless steel

**17. Material:**

Stainless steel

**18. Indicators:**

operation and warm-up

**19. Worktop type:**

Molded - comfortable cleaning maintenance

**20. Worktop material:**

Stainless steel

**21. Worktop Thickness [mm]:**

2.00

**22. Standard equipment for device:**

comes with a stainless steel scraper for cleaning pastries

**23. Maximum device temperature [Ä°C]:**

300

**24. Minimum device temperature [Ä°C]:**

50

**25. Power control type:**

knob control

**26. Service accessibility:**

Trough the frontal panel

**27. Safety element:**

safety thermostat

**28. Safety thermostat:**

Yes

# Technical data sheet

Technical parameters



## Fry-top griddle plate 116x51 gas smooth on open cabinet

**Model**

**SAP Code**

00001015

### 29. Adjustable feet:

Yes

### 30. Additional information:

door not included - can be purchased

### 31. Griddle dimensions [mm x mm]:

1160 x 510

### 32. Griddle thickness [mm]:

14.00

### 33. Container for liquid fat:

Yes

### 34. Independent heating zones:

Separate control for each heating zone

### 35. Removable rim:

Yes

### 36. Uniform heating:

Yes

### 37. Top type:

Smooth