

Technical data sheet

Product features



Fry-top griddle plate 76x68 electric chromed combined on open cabinet 400 V

Model	SAP Code	00005912
--------------	-----------------	----------



- Top type: Combined
- Griddle dimensions [mm x mm]: 760 x 680
- Griddle thickness [mm]: 14.00
- Worktop material: Super chrom
- Container for liquid fat: Yes
- Maximum device temperature [°C]: 300
- Removable rim: Yes

SAP Code	00005912	Power electric [kW]	15.000
Net Width [mm]	800	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	900	Griddle dimensions [mm x mm]	760 x 680
Net Height [mm]	900	Top type	Combined
Net Weight [kg]	110.00	Worktop type	Molded - comfortable cleaning maintenance

Technical data sheet

Technical drawing

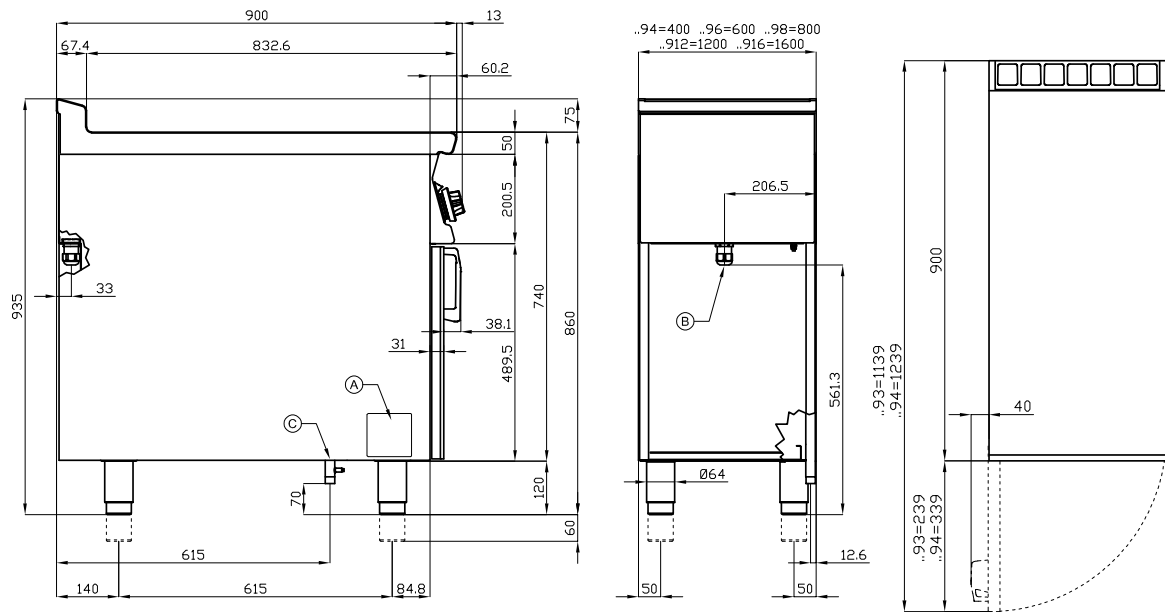


Fry-top griddle plate 76x68 electric chromed combined on open cabinet 400 V

Model

SAP Code

00005912



A	Data plate	B	Electrical connection
---	------------	---	-----------------------

Technical data sheet

Product benefits



Fry-top griddle plate 76x68 electric chromed combined on open cabinet 400 V

Model

SAP Code

00005912

1

All-stainless design

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

- savings on service interventions
- easier and faster operation

2

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

3

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

4

High detachable hem

better hygienic conditions
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

5

Combined plate made of chrome-plated steel

the product bakes less
enables preparation on smooth or grooved plates

- time-saving in food preparation
- easy preparation of different types of dishes

6

Combined grilling area

straight and grooved grid

- the possibility of preparing several types of gastronomic treatments at the same time
- separate control of each area

7

Surface treatment "Superchrom"

a thicker layer of protective chrome applied with new technology

- the top is more scratch resistant
- more convenient and faster handling of food on the plate
- the possibility of preparing more delicate types of food
- the plate does not get dirty, does not swell

Technical data sheet

Technical parameters



Fry-top griddle plate 76x68 electric chromed combined on open cabinet 400 V

Model

SAP Code

00005912

1. SAP Code:

00005912

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

110.00

6. Gross Width [mm]:

830

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

126.00

10. Device type:

Electric unit

11. Construction type of device:

Stationary

12. Power electric [kW]:

15.000

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX5

15. Device color:

Stainless steel

16. Material:

AISI 304

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Super chrom

20. Maximum device temperature [°C]:

300

21. Minimum device temperature [°C]:

50

22. Safety thermostat:

Yes

23. Adjustable feet:

Yes

24. Griddle dimensions [mm x mm]:

760 x 680

25. Griddle thickness [mm]:

14.00

26. Container for liquid fat:

Yes

27. Removable device container:

Yes

28. Removable rim:

Yes

Technical data sheet

Technical parameters



Fry-top griddle plate 76x68 electric chromed combined on open cabinet 400 V

Model	SAP Code	00005912
--------------	-----------------	----------

29. Uniform heating:

Yes

30. Top type:

Combinated