

# Technical data sheet



## Product features

### Fry-top griddle plate 65x48 electric chromed smooth counter top 400 V

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00000990 |
|--------------|-----------------|----------|



- Top type: Smooth
- Griddle dimensions [mm x mm]: 650 x 480
- Griddle thickness [mm]: 10.00
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: polished chrome 0.03 mm
- Removable rim: No

|                        |          |                                     |                    |
|------------------------|----------|-------------------------------------|--------------------|
| <b>SAP Code</b>        | 00000990 | <b>Power electric [kW]</b>          | 6.000              |
| <b>Net Width [mm]</b>  | 658      | <b>Loading</b>                      | 400 V / 3N - 50 Hz |
| <b>Net Depth [mm]</b>  | 541      | <b>Griddle dimensions [mm x mm]</b> | 650 x 480          |
| <b>Net Height [mm]</b> | 285      | <b>Top type</b>                     | Smooth             |
| <b>Net Weight [kg]</b> | 44.00    |                                     |                    |

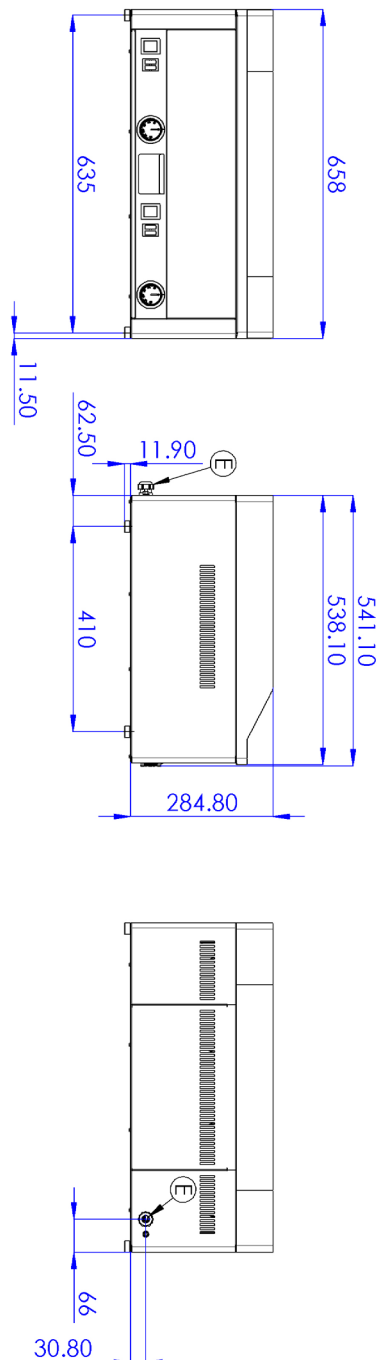
# Technical data sheet



Technical drawing

Fry-top griddle plate 65x48 electric chromed smooth counter top 400 V

| Model | SAP Code | 00000990 |
|-------|----------|----------|
|-------|----------|----------|



# Technical data sheet



## Product benefits

### Fry-top griddle plate 65x48 electric chromed smooth counter top 400 V

Model

SAP Code

00000990

1

#### 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

2

#### Degree of protection of the control elements IPX4

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 non-removable hem

better hygienic conditions  
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

5

#### Plate made of chrome-plated steel

the product bakes less and is easier to clean  
a good warming of the meat with a groove

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

6

#### Cooking unit for use on a table or on a base

variable use  
the possibility of placement in smaller spaces

- easy handling
- cost savings on substructure

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 65x48 electric chromed smooth counter top 400 V

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00000990 |
|--------------|-----------------|----------|

**1. SAP Code:**

00000990

**15. Material:**

AISI 430

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

658

**16. Indicators:**

operation and warm-up

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

541

**17. Surface finish:**

polished chrome 0.03 mm

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

285

**18. Maximum device temperature [°C]:**

300

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

44.00

**19. Minimum device temperature [°C]:**

50

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

640

**20. Adjustable feet:**

Yes

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

725

**21. Griddle dimensions [mm x mm]:**

650 x 480

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

410

**22. Griddle thickness [mm]:**

10.00

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

49.00

**23. Container for liquid fat:**

Yes

**10. Device type:**

Electric unit

**24. Independent heating zones:**

Separate control for each heating zone

**11. Construction type of device:**

Table top

**25. Removable rim:**

No

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

6.000

**26. Uniform heating:**

Yes

**13. Loading:**

400 V / 3N - 50 Hz

**27. Top type:**

Smooth

**14. Protection of controls:**

IPX4