

Technical data sheet

Product features



Fry-top griddle plate 79x52 electric chromed combined without cabinet 400 V

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00006410 |
|--------------|-----------------|----------|



- Top type: Combined
- Griddle dimensions [mm x mm]: 760 x 510
- Griddle thickness [mm]: 14.00
- Worktop material: Super chrom
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Removable rim: Yes

| | | | |
|------------------------|----------|-------------------------------------|---|
| SAP Code | 00006410 | Power electric [kW] | 11.100 |
| Net Width [mm] | 800 | Loading | 400 V / 3N - 50 Hz |
| Net Depth [mm] | 705 | Griddle dimensions [mm x mm] | 760 x 510 |
| Net Height [mm] | 280 | Top type | Combined |
| Net Weight [kg] | 93.00 | Worktop type | Molded - comfortable cleaning maintenance |

Technical data sheet

Technical drawing



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

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Product benefits



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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

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

7

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

8

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

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Technical parameters



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00006410

1. SAP Code:

00006410

2. Net Width [mm]:

800

3. Net Depth [mm]:

705

4. Net Height [mm]:

280

5. Net Weight [kg]:

93.00

6. Gross Width [mm]:

830

7. Gross depth [mm]:

770

8. Gross Height [mm]:

540

9. Gross Weight [kg]:

103.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

11.100

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX5

15. Device color:

Stainless steel

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Super chrom

20. Worktop Thickness [mm]:

2.00

21. Maximum device temperature [°C]:

300

22. Minimum device temperature [°C]:

50

23. Power control type:

knob control

24. Service accessibility:

Trough the frontal panel

25. Safety element:

safety thermostat

26. Safety thermostat:

Yes

27. Adjustable feet:

Yes

28. Griddle dimensions [mm x mm]:

760 x 510

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Technical parameters



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29. Griddle thickness [mm]:

14.00

32. Removable rim:

Yes

30. Container for liquid fat:

Yes

33. Uniform heating:

Yes

31. Independent heating zones:

Separate control for each heating zone

34. Top type:

Combinated