

# Technical data sheet

## Product features



### Fry-top griddle plate 36x68 electric chromed smooth on open cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00005908
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- Top type: Smooth
- Griddle dimensions [mm x mm]: 360 x 680
- Griddle thickness [mm]: 14.00
- Worktop material: Super chrom
- Container for liquid fat: Yes
- Maximum device temperature [°C]: 300
- Removable rim: Yes

<b>SAP Code</b>	00005908	<b>Power electric [kW]</b>	7.500
<b>Net Width [mm]</b>	400	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	900	<b>Griddle dimensions [mm x mm]</b>	360 x 680
<b>Net Height [mm]</b>	900	<b>Top type</b>	Smooth
<b>Net Weight [kg]</b>	67.00	<b>Worktop type</b>	Molded - comfortable cleaning maintenance

# Technical data sheet

Technical drawing

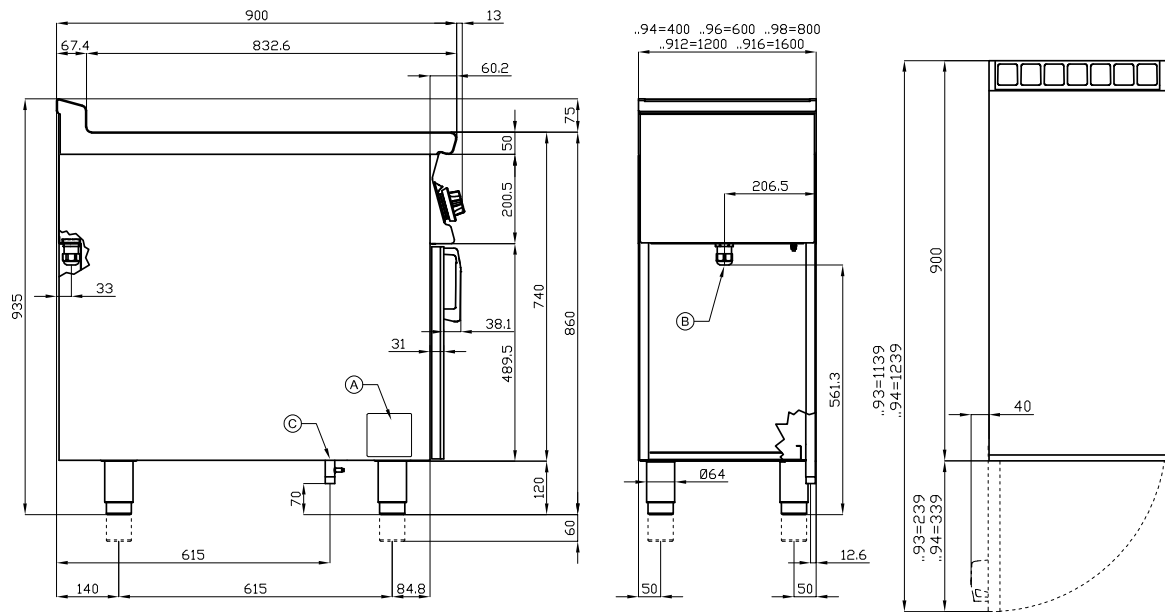


Fry-top griddle plate 36x68 electric chromed smooth on open cabinet 400 V

Model

SAP Code

00005908



A	Data plate	B	Electrical connection
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# Technical data sheet

## Product benefits



### Fry-top griddle plate 36x68 electric chromed smooth on open cabinet 400 V

Model

SAP Code

00005908

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

#### Smooth 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

#### 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 36x68 electric chromed smooth on open cabinet 400 V

Model

SAP Code

00005908

**1. SAP Code:**

00005908

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

400

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

900

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

900

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

67.00

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

430

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

970

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

1110

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

79.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Stationary

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

7.500

**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]:**

360 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 36x68 electric chromed smooth on open cabinet 400 V**

<b>Model</b>	<b>SAP Code</b>	00005908
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**29. Uniform heating:**

Yes

**30. Top type:**

Smooth