



#### Fry-top griddle plate 76x51 gas combined on open cabinet

Model SAP Code 00001050



- Top type: Combinated
- Griddle dimensions [mm x mm]: 760 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+večný plamen

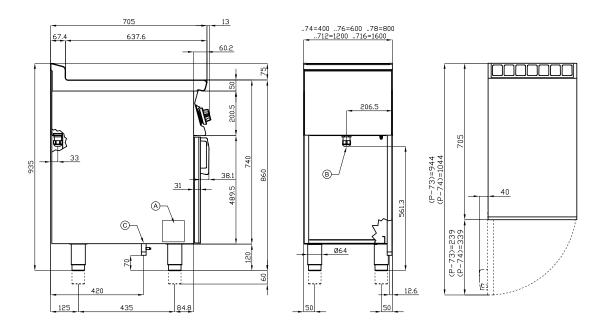
SAP Code	00001050	Power gas [kW]	14.000
Net Width [mm]	800	Type of gas	Natural gas, propane butane
Net Depth [mm]	705	Griddle dimensions [mm x mm]	760 x 510
Net Height [mm]	900	Top type	Combinated
Net Weight [kg]	101.00	Worktop type	Molded - comfortable cleaning maintenance



Technical drawing

#### Fry-top griddle plate 76x51 gas combined on open cabinet

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Α	Data plate		C	Gas connection	ISO 7-1 1/2" M
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Model

**SAP Code** 

00001050

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

#### **Combined steel plate**

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

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

7

#### **Outlet for waste liquids**

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

8

#### 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

### Technical parameters



Fry-top griddle plate 76x51 gas combined on open cabinet				
Model SAP Code	00001050			
<b>1. SAP Code:</b> 00001050	<b>15. Protection of controls:</b> IPX5			
2. Net Width [mm]: 800	<b>16. Device color:</b> Stainless steel			
<b>3. Net Depth [mm]:</b> 705	17. Material: Stainless steel			
4. Net Height [mm]: 900	18. Indicators: operation and warm-up			
5. Net Weight [kg]: 101.00	19. Worktop type:  Molded - comfortable cleaning maintenance			
6. Gross Width [mm]: 830	20. Worktop material: Stainless steel			
<b>7. Gross depth [mm]:</b> 770	21. Worktop Thickness [mm]: 2.00			
8. Gross Height [mm]:	<b>22. Standard equipment for device:</b> comes with a stainless steel scraper for cleaning pastries			
<b>9. Gross Weight [kg]:</b> 114.00	23. Maximum device temperature [°C]: 300			
10. Device type: Gas unit	24. Minimum device temperature [°C]: 50			
11. Construction type of device: Stationary	25. Power control type: knob control			
<b>12. Power gas [kW]:</b> 14.000	<b>26. Service accessibility:</b> From the front by removing the front panel and waste fluid containers			
<b>13. Ignition:</b> Piezo+večný plamen	27. Safety element: safety thermostat			

14. Type of gas:

Natural gas, propane butane

28. Safety thermostat:

Yes



### Technical parameters

33. Container for liquid fat:

Yes

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00001050		
<b>34. Independent heating zones:</b> Separate control for each heating zone		
<b>35. Removable rim:</b> Yes		
36. Uniform heating: Yes		
37. Top type: Combinated		

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