

# Technical data sheet



## Product features

### Fry-top griddle plate 97x48 electric combined counter top 400 V

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00011361 |
|--------------|-----------------|----------|



- Top type: Combined
- Griddle dimensions [mm x mm]: 970 x 480
- Griddle thickness [mm]: 10.00
- Worktop material: Sandblasted steel
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating
- Removable rim: No

|                        |          |                                     |                    |
|------------------------|----------|-------------------------------------|--------------------|
| <b>SAP Code</b>        | 00011361 | <b>Power electric [kW]</b>          | 9.000              |
| <b>Net Width [mm]</b>  | 991      | <b>Loading</b>                      | 400 V / 3N - 50 Hz |
| <b>Net Depth [mm]</b>  | 541      | <b>Griddle dimensions [mm x mm]</b> | 970 x 480          |
| <b>Net Height [mm]</b> | 288      | <b>Top type</b>                     | Combined           |
| <b>Net Weight [kg]</b> | 73.00    |                                     |                    |

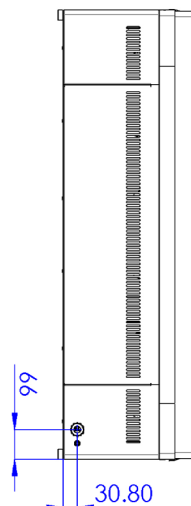
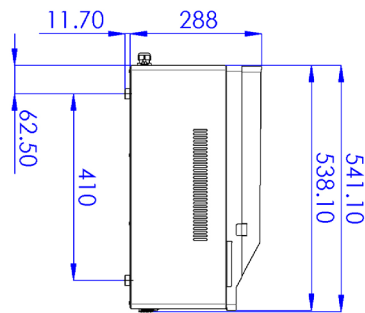
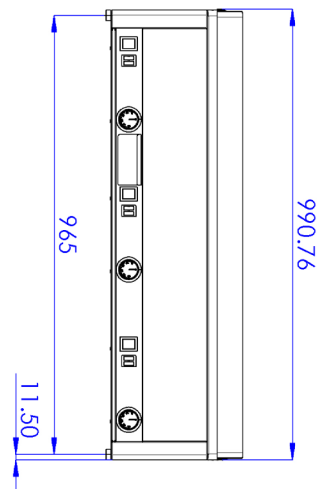
# Technical data sheet



Technical drawing

## Fry-top griddle plate 97x48 electric combined counter top 400 V

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## Product benefits

### Fry-top griddle plate 97x48 electric combined counter top 400 V

Model

SAP Code

00011361

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

#### Combined 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 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

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 97x48 electric combined counter top 400 V

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00011361 |
|--------------|-----------------|----------|

**1. SAP Code:**

00011361

**15. Material:**

AISI 430

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

991

**16. Indicators:**

operation and warm-up

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

541

**17. Worktop material:**

Sandblasted steel

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

288

**18. Surface finish:**

sandblasted surface without coating

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

73.00

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

300

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

705

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

50

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

1055

**21. Adjustable feet:**

Yes

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

540

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

970 x 480

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

80.00

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

10.00

**10. Device type:**

Electric unit

**24. Container for liquid fat:**

Yes

**11. Construction type of device:**

Table top

**25. Independent heating zones:**

Separate control for each heating zone

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

9.000

**26. Removable rim:**

No

**13. Loading:**

400 V / 3N - 50 Hz

**27. Uniform heating:**

Yes

**14. Protection of controls:**

IPX4

**28. Top type:**

Combinated