



Fry-top griddle plate 116x51 gas chromed combined on open cabinet

Model SAP Code 00001043



- Top type: Combinated
- Griddle dimensions [mm x mm]: 1160 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
- Ignition: Piezo+večný plamen

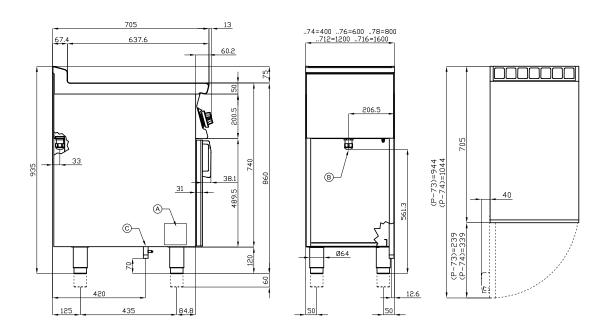
SAP Code	00001043	Power gas [kW]	21.000
Net Width [mm]	1200	Type of gas	Natural gas, propane butane
Net Depth [mm]	705	Griddle dimensions [mm x mm]	1160 x 510
Net Height [mm]	900	Top type	Combinated
Net Weight [kg]	137.50	Worktop type	Molded - comfortable cleaning maintenance



Technical drawing

Fry-top griddle plate 116x51 gas chromed combined on open cabinet

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Α	Data plate		C	Gas connection	ISO 7-1 1/2" M
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Safety element – thermocouple

safe service for staff there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation

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

Degree of protection of the control elements IPX5

maintenance-free system resistance to splash water long life

- savings on service interventions

ensures that oil drips into the socket

- easy cleaning and maintenance of equipment

Outlet for waste liquids

- easy maintenance
- easy cleaning

High detachable hem

better hygienic conditions preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

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

Outlet for waste liquids
ensures that oil drips into the socket

- easy maintenance
- easy cleaning

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

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

Fry-top griddle plate 116x51			
Model	SAP Code	00001043	
1. SAP Code:		15. Protection of controls:	
00001043		IPX5	
2. Net Width [mm]: 1200		16. Device color: Stainless steel	
2 Not Donth [mm]:		17. Material:	
3. Net Depth [mm]: 705		Stainless steel	
4. Net Height [mm]:		18. Indicators:	
900		operation and warm-up ————————————————————————————————————	
5. Net Weight [kg]: 137.50		19. Worktop type: Molded - comfortable cleaning maintenance	
6. Gross Width [mm]: 1230		20. Worktop material: Super chrom	
7. Gross depth [mm]:		21. Worktop Thickness [mm]:	
770		2.00	
8. Gross Height [mm]:		22. Maximum device temperature [°C]: 300	
9. Gross Weight [kg]: 154.00		23. Minimum device temperature [°C]: 50	
0. Device type:		24. Power control type:	
Gas unit		knob control	
1. Construction type of device	:e:	25. Service accessibility:	
Stationary		Trough the frontal panel ————————————————————————————————————	
2. Power gas [kW]: 21.000		26. Safety element: safety thermostat	
3. Ignition: Piezo+večný plamen		27. Safety thermostat: Yes	

14. Type of gas:

Natural gas, propane butane

28. Adjustable feet:

Yes



Technical parameters

Fry-top griddle plate 1	16x51 gas chromed combined	d on open cabinet	
Model	SAP Code	00001043	
29. Additional information: door not included - can be purchased 30. Griddle dimensions [mm x mm]: 1160 × 510 31. Griddle thickness [mm]: 14.00		33. Independent heating zones: Separate control for each heating zone	
		34. Removable rim: Yes	
		35. Uniform heating: Yes	
32. Container for liquid fat:		36. Top type:	

Combinated

Yes