



#### Fry-top griddle plate 76x51 gas chromed smooth without cabinet

**Model SAP Code** 00005871



- Top type: Smooth
- 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
- Ignition: Piezo+veÄŤnĂ″ plamen

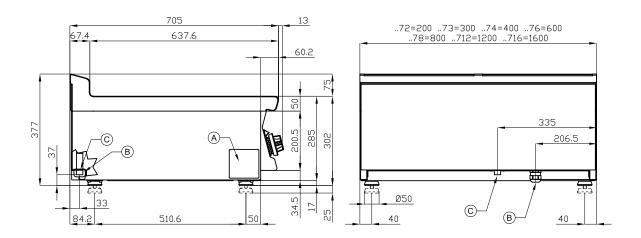
SAP Code	00005871	Power gas [kW]	14.000
Net Width [mm]	800	Type of gas	Natural gas, propane butane
Net Depth [mm]	705	Griddle dimensions [mm x mm]	760 x 510
Net Height [mm]	280	Top type	Smooth
Net Weight [kg]	100.00	Worktop type	Molded - comfortable cleaning maintenance



Technical drawing

#### Fry-top griddle plate 76x51 gas chromed smooth without cabinet

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A Data plate	C	Gas connection	ISO 7-1 1/2" M
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#### **Product benefits**



#### Fry-top griddle plate 76x51 gas chromed smooth without cabinet

**SAP Code** 00005871 Model

Safety element â€" 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
- easy cleaning and maintenance of equipment

**Outlet for waste liquids** 

- ensures that oil drips into the socket
  - easy maintenance
  - easy cleaning

High detachable hem

better hygienic conditions preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

Smooth plate made of chrome-plated steel

the product bakes less and is easier to clean uniform heating

- time-saving for food preparation
- no reheating and long cooking times

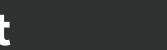
Cooking unit for use on a table or on a base

the possibility of placement in smaller spaces

- easy handling
- cost savings on substructure

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 parameters

Fry-top griddle plate 76x51 gas	chromed smooth wi	thout cabinet		
Model	SAP Code	00005871		
<b>1. SAP Code:</b> 00005871		<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]: 280		18. Indicators: operation and warm-up		
<b>5. Net Weight [kg]:</b> 100.00		19. Worktop type:  Molded - comfortable cleaning maintenance		
<b>6. Gross Width [mm]:</b> 830		20. Worktop material: Super chrom		
<b>7. Gross depth [mm]:</b> 770		21. Worktop Thickness [mm]: 2.00		
8. Gross Height [mm]: 540		<b>22. Maximum device temperature [°C]:</b> 300		
9. Gross Weight [kg]: 108.00		<b>23. Minimum device temperature [°C]:</b> 50		
<b>LO. Device type:</b> Gas unit		24. Power control type: knob control		
1. Construction type of device:  Table top		<b>25. Service accessibility:</b> Trough the frontal panel		
2. Power gas [kW]: 14.000		<b>26. Safety element:</b> safety thermostat		
<b>3. Ignition:</b> Piezo+veÄŤnĂ″ plamen		<b>27. Safety thermostat:</b> Yes		
14. Type of gas:		28. Adjustable feet:		

Natural gas, propane butane

Yes



### Technical parameters

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Model	SAP Code	00005871		
<b>29. Griddle dimensions [mm x mm]:</b> 760 x 510		<b>33. Removable rim:</b> Yes		
30. Griddle thickness [mm]: 14.00		<b>34. Uniform heating:</b> Yes		
<b>31. Container for liquid fat:</b> Yes		<b>35. Top type:</b> Smooth		
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32. Independent heating zones:

Separate control for each heating zone