

Technical data sheet

Product features



Fry-top griddle plate 119x52 electric chromed smooth on open cabinet 400 V

Model	SAP Code	00001014
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- Top type: Smooth
- 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

SAP Code	00001014	Power electric [kW]	14.800
Net Width [mm]	1200	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	705	Griddle dimensions [mm x mm]	1160 x 510
Net Height [mm]	900	Top type	Smooth
Net Weight [kg]	133.00	Worktop type	Molded - comfortable cleaning maintenance

Technical data sheet

Technical drawing

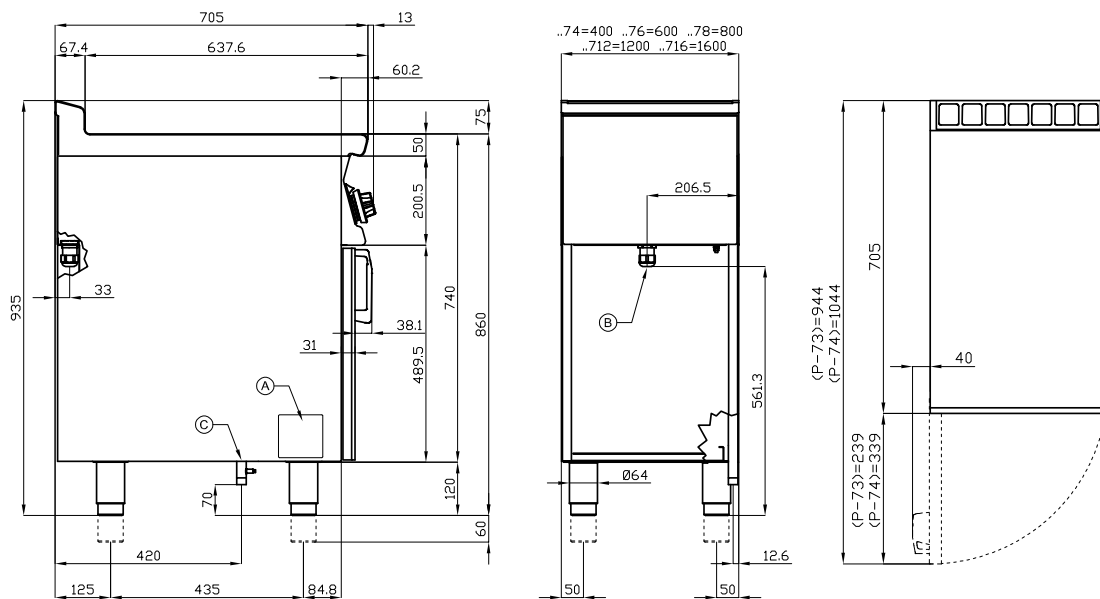


Fry-top griddle plate 119x52 electric chromed smooth on open cabinet 400 V

Model

SAP Code

00001014



A	Data plate	B	Electrical connection
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Technical data sheet

Product benefits



Fry-top griddle plate 119x52 electric chromed smooth on open cabinet 400 V

Model	SAP Code	00001014
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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 steel plate

- good heat transfer
- uniform heating
 - time-saving for food preparation
 - no reheating and long cooking times

6

Outlet for waste liquids

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

7

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 119x52 electric chromed smooth on open cabinet 400 V

Model

SAP Code

00001014

1. SAP Code:

00001014

2. Net Width [mm]:

1200

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

133.00

6. Gross Width [mm]:

1230

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

150.00

10. Device type:

Electric unit

11. Construction type of device:

Stationary

12. Power electric [kW]:

14.800

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX5

15. Device color:

Stainless steel

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Super chrom

20. Worktop Thickness [mm]:

2.00

21. Maximum device temperature [°C]:

300

22. Minimum device temperature [°C]:

50

23. Power control type:

knob control

24. Service accessibility:

Trough the frontal panel

25. Safety element:

safety thermostat

26. Safety thermostat:

Yes

27. Adjustable feet:

Yes

28. Additional information:

door not included - can be purchased

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Technical parameters



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Model

SAP Code

00001014

29. Griddle dimensions [mm x mm]:

1160 x 510

33. Removable rim:

Yes

30. Griddle thickness [mm]:

14.00

34. Uniform heating:

Yes

31. Container for liquid fat:

Yes

35. Top type:

Smooth

32. Independent heating zones:

Separate control for each heating zone