

# Technical data sheet



## Product features

<b>Model</b>	<b>SAP Code</b>	00110060
FTH 70/40 E	<b>A group of articles - web</b>	Grills and grill plates



- Top type: Smooth
- Griddle dimensions [mm x mm]: 400 x 510
- Griddle thickness [mm]: 12.00
- Worktop material: Sandblasted steel
- Container for liquid fat: Yes
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating
- Removable rim: Yes

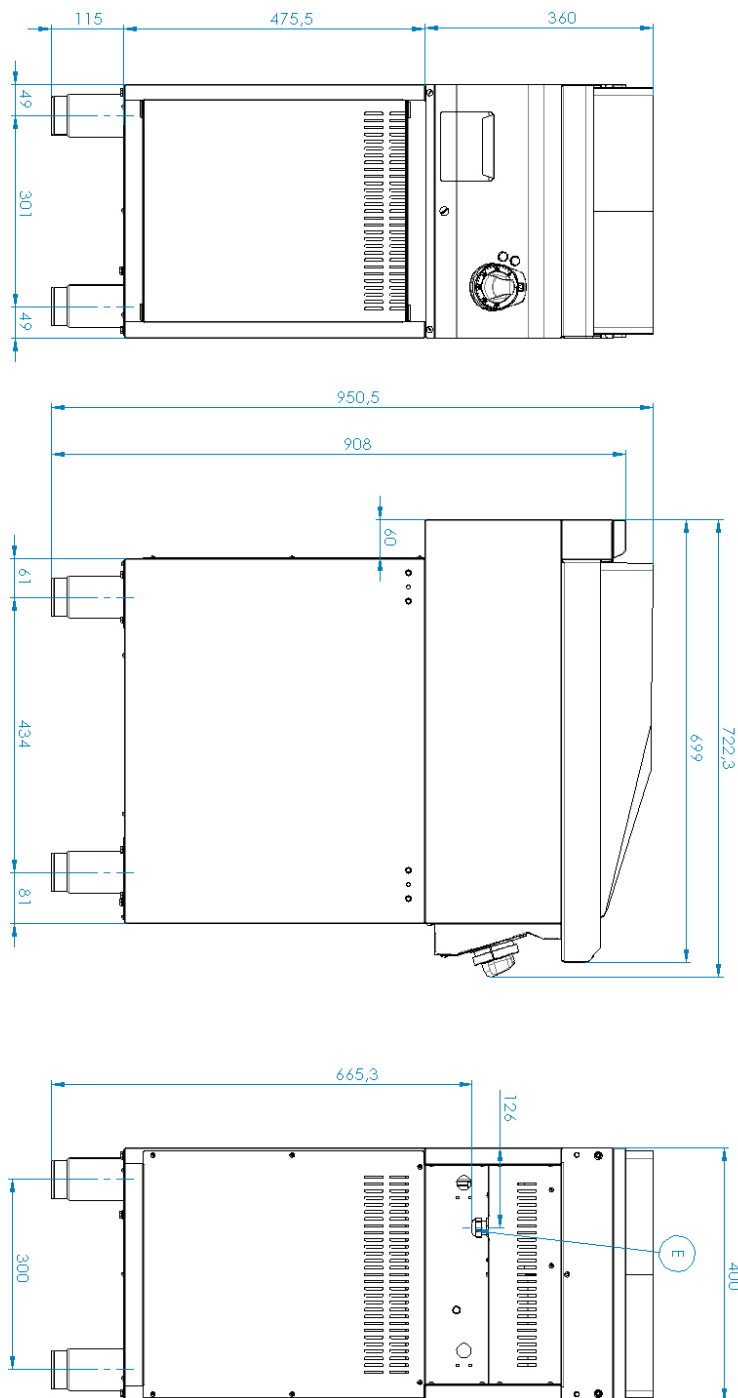
<b>SAP Code</b>	00110060	<b>Power electric [kW]</b>	4.500
<b>Net Width [mm]</b>	400	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	700	<b>Griddle dimensions [mm x mm]</b>	400 x 510
<b>Net Height [mm]</b>	900	<b>Top type</b>	Smooth
<b>Net Weight [kg]</b>	47.00		

# Technical data sheet



Technical drawing

<b>Model</b>	<b>SAP Code</b>	00110060
FTH 70/40 E	<b>A group of articles - web</b>	Grills and grill plates



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## Product benefits

<b>Model</b>	<b>SAP Code</b>	00110060
FTH 70/40 E	<b>A group of articles - web</b>	Grills and grill plates

**1**

### **All-stainless design**

- long life
- corrosion resistance of the top plate material
  - savings on service interventions
  - easier and faster operation

**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 detachable hem**

- better hygienic conditions
- preventing grease from splashing onto ancillary equipment
  - easy maintenance
  - easy cleaning

**5**

### **Smooth steel plate**

- good heat transfer and the surface does not get scratched
- enables preparation on smooth or grooved plates
  - time-saving for food preparation
  - no reheating and long cooking times

# Technical data sheet



## Technical parameters

<b>Model</b>	<b>SAP Code</b>	00110060
FTH 70/40 E	<b>A group of articles - web</b>	Grills and grill plates

**1. SAP Code:**

00110060

**2. Article group:**

RF-Line 700

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

400

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

700

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

900

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

47.00

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

440

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

800

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

975

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

55.00

**11. Device type:**

Electric unit

**12. Construction type of device:**

Stationary

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

4.500

**14. Loading:**

400 V / 3N - 50 Hz

**15. Protection of controls:**

IPX4

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Indicators:**

operation and warm-up

**18. Worktop material:**

Sandblasted steel

**19. Worktop Thickness [mm]:**

1.20

**20. Surface finish:**

sandblasted surface without coating

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

300

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

50

**23. Service accessibility:**

Trough the frontal panel

**24. Safety thermostat:**

Yes

**25. Adjustable feet:**

Yes

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

400 x 510

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

12.00

**28. Container for liquid fat:**

Yes

**29. Removable rim:**

Yes

**30. Top type:**

Smooth