



Fry-top griddle plate 36x51 gas chromed smooth on open cabinet

Model SAP Code 00001020



- Top type: Smooth
- Griddle dimensions [mm x mm]: 360 x 510
- Griddle thickness [mm]: 14.00
- Worktop material: Super chrom
- Container for liquid fat: Yes
- Maximum device temperature [°C]: 300
- Removable rim: Yes
- Ignition: Piezo+večný plamen

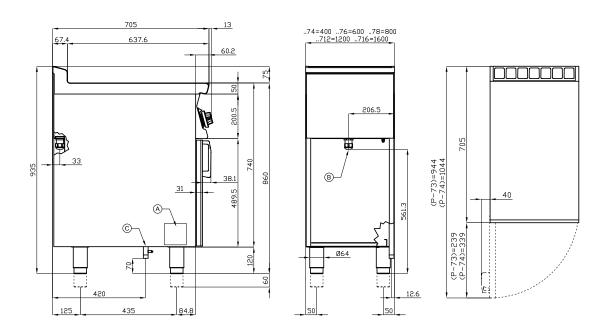
SAP Code	00001020	Power gas [kW]	7.000
Net Width [mm]	400	Type of gas	Natural gas, propane butane
Net Depth [mm]	705	Griddle dimensions [mm x mm]	360 x 510
Net Height [mm]	900	Top type	Smooth
Net Weight [kg]	60.00	Worktop type	Molded - comfortable cleaning maintenance



Technical drawing

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1	Data plate	0	c	Gas connection	ISO 7-1 1/2" M

Product benefits



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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
- 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

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

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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3



Technical parameters

Fry-top griddle plate 36x51 gas chromed smooth on open cabinet				
Model SAP Code	00001020			
1. SAP Code: 00001020	15. Protection of controls: IPX5			
2. Net Width [mm]: 400	16. Device color: Stainless steel			
3. Net Depth [mm]: 705	17. Material: Stainless steel			
4. Net Height [mm]: 900	18. Indicators: operation and warm-up			
5. Net Weight [kg]: 60.00	19. Worktop type: Molded - comfortable cleaning maintenance			
6. Gross Width [mm]: 430	20. Worktop material: Super chrom			
7. Gross depth [mm]: 770	21. Worktop Thickness [mm]: 2.00			
8. Gross Height [mm]: 1110	22. Maximum device temperature [°C]: 300			
9. Gross Weight [kg]: 69.00	23. Minimum device temperature [°C]: 50			
10. Device type: Gas unit	24. Power control type: knob control			
11. Construction type of device: Stationary	25. Service accessibility: Trough the frontal panel			
12. Power gas [kW]: 7.000	26. Safety element: safety thermostat			
13. Ignition: Piezo+večný plamen	27. Safety thermostat: Yes			

14. Type of gas:

Natural gas, propane butane

28. Adjustable feet:

Yes



Technical parameters

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Model	SAP Code	00001020			
29. Additional information: door not included - can be purchased 30. Griddle dimensions [mm x mm]: 360 x 510		33. Removable rim: Yes			
		34. Uniform heating: Yes			
31. Griddle thickness [mm]: 14.00		35. Top type: Smooth			

32. Container for liquid fat:

Yes