

# Technical data sheet

## Product features



### Fry-top griddle plate 79x52 electric chromed smooth without cabinet 400 V

Model	SAP Code	00005847
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- 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

<b>SAP Code</b>	00005847	<b>Power electric [kW]</b>	11.100
<b>Net Width [mm]</b>	800	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	705	<b>Griddle dimensions [mm x mm]</b>	760 x 510
<b>Net Height [mm]</b>	280	<b>Top type</b>	Smooth
<b>Net Weight [kg]</b>	98.00	<b>Worktop type</b>	Molded - comfortable cleaning maintenance

# Technical drawing



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# Technical data sheet

## Product benefits



### Fry-top griddle plate 79x52 electric chromed smooth without cabinet 400 V

Model	SAP Code	00005847
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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 plate made of chrome-plated steel

the product bakes less and is easier to clean  
a good warming of the meat with a groove

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

6

#### Cooking unit for use on a table or on a base

variable use  
the possibility of placement in smaller spaces

- easy handling
- cost savings on substructure

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

# Technical data sheet

## Technical parameters



### Fry-top griddle plate 79x52 electric chromed smooth without cabinet 400 V

**Model**

**SAP Code**

00005847

**1. SAP Code:**

00005847

**2. Article group:**

Frying plates

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

800

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

705

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

280

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

98.00

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

830

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

770

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

540

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

103.00

**11. Device type:**

Electric unit

**12. Construction type of device:**

Table top

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

11.100

**14. Loading:**

400 V / 3N - 50 Hz

**15. Protection of controls:**

IPX5

**16. Device color:**

Stainless steel

**17. Material:**

Stainless steel

**18. Indicators:**

operation and warm-up

**19. Worktop type:**

Molded - comfortable cleaning maintenance

**20. Worktop material:**

Super chrom

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

2.00

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

300

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

50

**24. Power control type:**

knob control

**25. Service accessibility:**

Trough the frontal panel

**26. Safety element:**

safety thermostat

**27. Safety thermostat:**

Yes

**28. Adjustable feet:**

Yes

# Technical data sheet

Technical parameters



Fry-top griddle plate 79x52 electric chromed smooth without cabinet 400 V

Model

SAP Code

00005847

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

760 x 510

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

14.00

**31. Container for liquid fat:**

Yes

**32. Independent heating zones:**

Separate control for each heating zone

**33. Removable rim:**

Yes

**34. Uniform heating:**

Yes

**35. Top type:**

Smooth