

Technical data sheet

Product features



Fry-top griddle plate 79x52 electric combined on open cabinet 400 V

Model	SAP Code	00001048
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- Top type: Combined
- Griddle dimensions [mm x mm]: 760 x 510
- Griddle thickness [mm]: 14.00
- Worktop material: Stainless steel
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Removable rim: Yes

SAP Code	00001048	Power electric [kW]	11.100
Net Width [mm]	800	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	705	Griddle dimensions [mm x mm]	760 x 510
Net Height [mm]	900	Top type	Combined
Net Weight [kg]	97.00	Worktop type	Molded - comfortable cleaning maintenance

Technical data sheet

Technical drawing

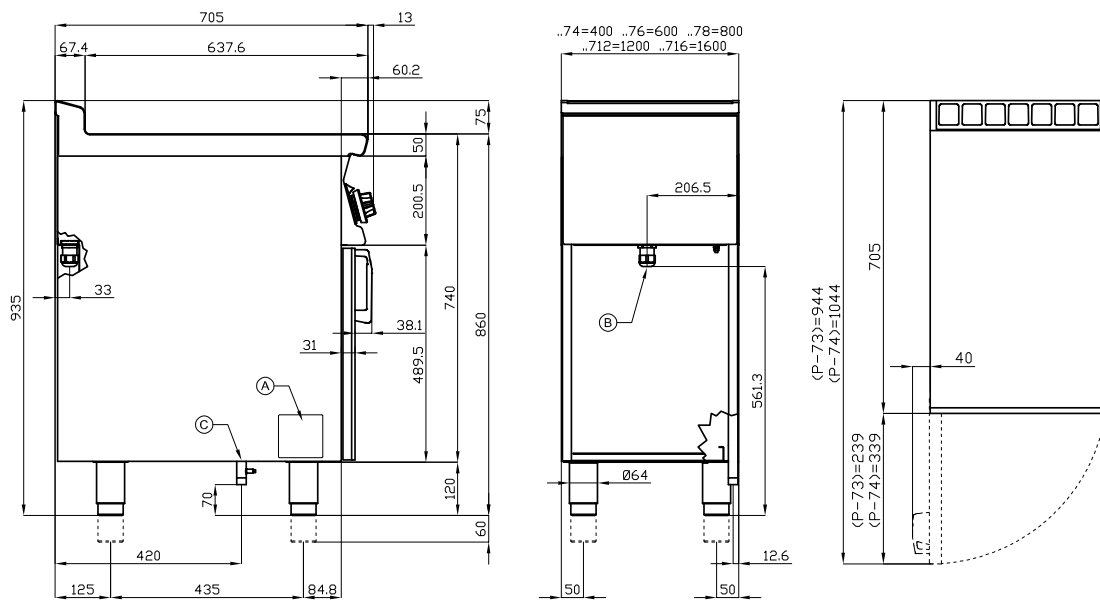


Fry-top griddle plate 79x52 electric combined on open cabinet 400 V

Model

SAP Code

00001048



A	Data plate	B	Electrical connection
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Product benefits



Fry-top griddle plate 79x52 electric combined on open cabinet 400 V

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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

Combined steel plate

- good heat transfer and the surface does not get scratched
- enables preparation on smooth or grooved plates
 - time-saving in food preparation
 - easy preparation of different types of dishes

6

Outlet for waste liquids

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

7

Outlet for waste liquids

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

8

Combined grilling area

- straight and grooved grid
 - the possibility of preparing several types of gastronomic treatments at the same time
 - separate control of each area

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Technical parameters



Fry-top griddle plate 79x52 electric combined on open cabinet 400 V

Model	SAP Code	00001048
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1. SAP Code:

00001048

2. Net Width [mm]:

800

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

97.00

6. Gross Width [mm]:

830

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

110.00

10. Device type:

Electric unit

11. Construction type of device:

Stationary

12. Power electric [kW]:

11.100

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:

Stainless steel

20. Worktop Thickness [mm]:

2.00

21. Standard equipment for device:

comes with a stainless steel scraper for cleaning pastries

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

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Technical parameters



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29. Additional information:

door not included - can be purchased

30. Griddle dimensions [mm x mm]:

760 x 510

31. Griddle thickness [mm]:

14.00

32. Container for liquid fat:

Yes

33. Independent heating zones:

Separate control for each heating zone

34. Removable rim:

Yes

35. Uniform heating:

Yes

36. Top type:

Combinated