

Technical data sheet

Product features



Fry-top griddle plate 39x52 electric chromed smooth without cabinet 400 V

Model	SAP Code	00001083
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- 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

SAP Code	00001083	Power electric [kW]	5.550
Net Width [mm]	400	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	705	Griddle dimensions [mm x mm]	360 x 510
Net Height [mm]	280	Top type	Smooth
Net Weight [kg]	55.00	Worktop type	Molded - comfortable cleaning maintenance

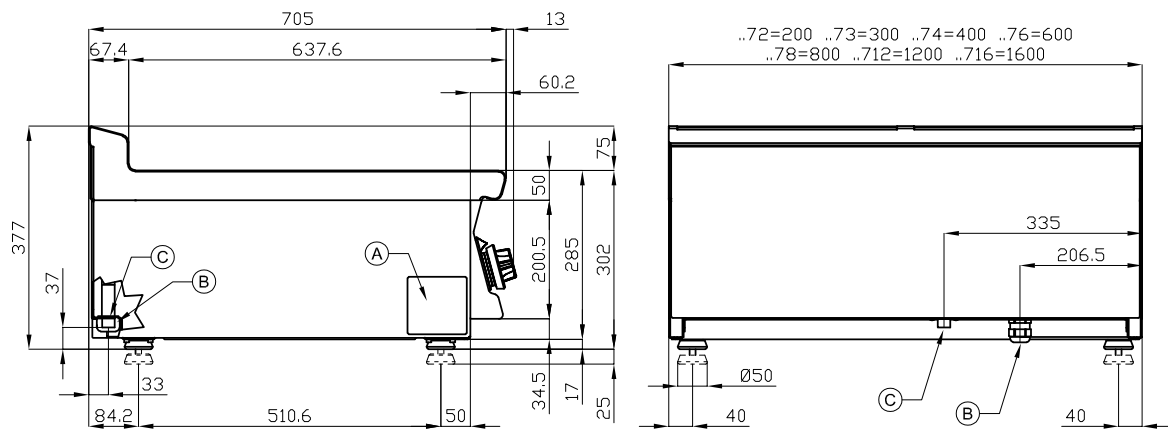
Technical data sheet

Technical drawing



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Model	SAP Code	00001083
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A	Data plate		B	Electrical connection	
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Product benefits



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Model

SAP Code

00001083

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

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

7

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

8

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 39x52 electric chromed smooth without cabinet 400 V

Model

SAP Code

00001083

1. SAP Code:

00001083

2. Net Width [mm]:

400

3. Net Depth [mm]:

705

4. Net Height [mm]:

280

5. Net Weight [kg]:

55.00

6. Gross Width [mm]:

430

7. Gross depth [mm]:

770

8. Gross Height [mm]:

540

9. Gross Weight [kg]:

58.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

5.550

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. Griddle dimensions [mm x mm]:

360 x 510

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Technical parameters



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Model

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29. Griddle thickness [mm]:

14.00

32. Uniform heating:

Yes

30. Container for liquid fat:

Yes

33. Top type:

Smooth

31. Removable rim:

Yes