

Technical data sheet

Product features



Fry-top griddle plate 56x51 gas chromed combined on open cabinet

Model	SAP Code	00001047
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- Top type: Combinated
- Griddle dimensions [mm x mm]: 560 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	00001047	Power gas [kW]	10.500
Net Width [mm]	600	Type of gas	Natural gas, propane butane
Net Depth [mm]	705	Griddle dimensions [mm x mm]	560 x 510
Net Height [mm]	900	Top type	Combinated
Net Weight [kg]	73.00	Worktop type	Molded - comfortable cleaning maintenance

Technical data sheet

Technical drawing

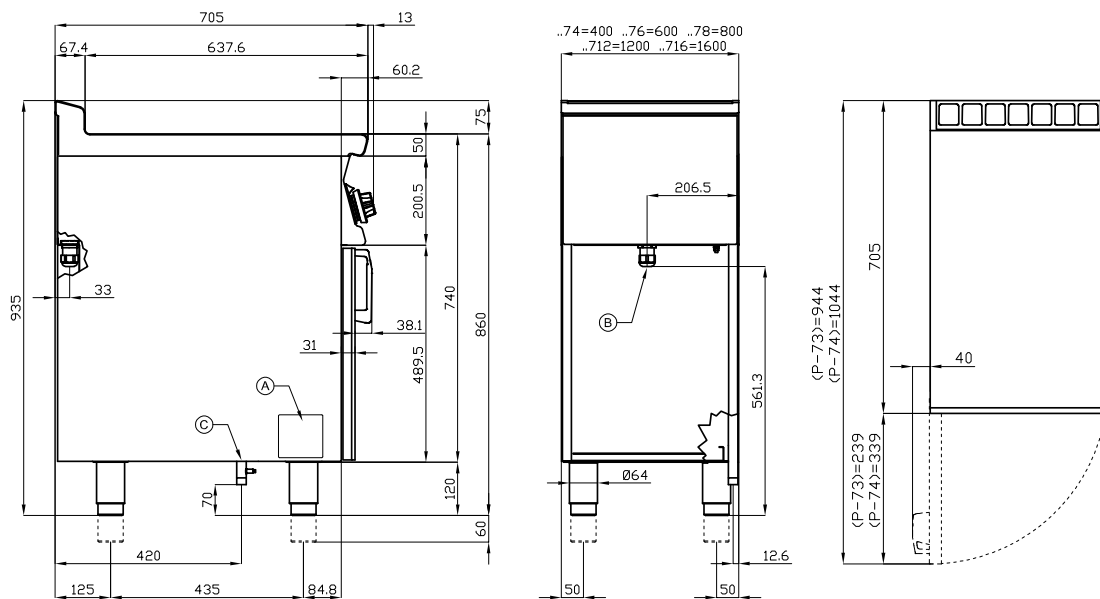


Fry-top griddle plate 56x51 gas chromed combined on open cabinet

Model

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A	Data plate		C	Gas connection	ISO 7-1 1/2" M
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Product benefits



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1

Safety element – thermocouple

safe service for staff
there is no unnecessary gas leakage
long life

- savings on service interventions
- easier and faster operation

2

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

3

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

4

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

5

High detachable hem

better hygienic conditions
preventing grease from splashing onto
ancillary equipment

- easy maintenance
- easy cleaning

6

Combined plate made of chrome-plated steel

the product bakes less
enables preparation on smooth or grooved plates

- time-saving in food preparation
- easy preparation of different types of dishes

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

9

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 56x51 gas chromed combined on open cabinet

Model

SAP Code

00001047

1. SAP Code:

00001047

2. Net Width [mm]:

600

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

73.00

6. Gross Width [mm]:

630

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

83.00

10. Device type:

Gas unit

11. Construction type of device:

Stationary

12. Power gas [kW]:

10.500

13. Ignition:

Piezo+večný plamen

14. Type of gas:

Natural gas, propane butane

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

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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]:

560 x 510

31. Griddle thickness [mm]:

14.00

32. Container for liquid fat:

Yes

33. Removable rim:

Yes

34. Uniform heating:

Yes

35. Top type:

Combinated