

# Technical data sheet

## Product features



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

<b>Model</b>	<b>SAP Code</b>	00001088
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- Top type: Smooth
- 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

<b>SAP Code</b>	00001088	<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>	100.00	<b>Worktop type</b>	Molded - comfortable cleaning maintenance

# Technical data sheet

Technical drawing

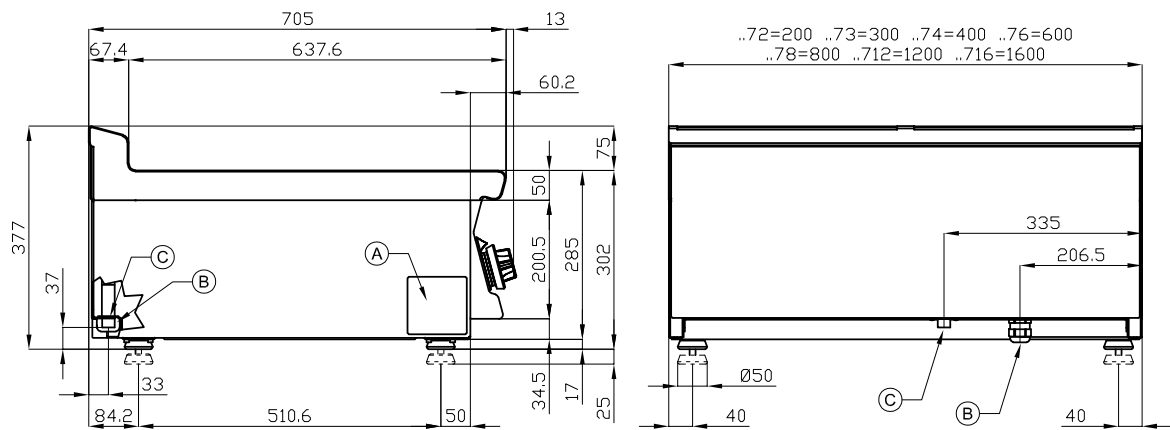


## Fry-top griddle plate 79x52 electric smooth without cabinet 400 V

Model

SAP Code

00001088



A	Data plate	B	Electrical connection
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# Technical data sheet

## Product benefits



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

Model	SAP Code	00001088
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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 steel plate

good heat transfer and the surface does not get scratched  
enables preparation on smooth or grooved plates

- 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

# Technical data sheet

## Technical parameters



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

**Model**

**SAP Code**

00001088

**1. SAP Code:**

00001088

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

800

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

705

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

280

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

100.00

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

830

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

770

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

540

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

103.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

**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

# Technical data sheet

Technical parameters



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

**Model**

**SAP Code**

00001088

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

760 x 510

**33. Removable rim:**

Yes

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

14.00

**34. Uniform heating:**

Yes

**31. Container for liquid fat:**

Yes

**35. Top type:**

Smooth

**32. Independent heating zones:**

Separate control for each heating zone