Technical data sheet



Product features

Fry-top griddle plate 65x48 electric chromed smooth without cabinet 400 V

Model SAP Code 00001153



- Top type: Smooth
- Griddle dimensions [mm x mm]: 650 x 480
- Griddle thickness [mm]: 10.00
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: polished chrome 0.03 mm
- Removable rim: No

SAP Code	00001153	Power electric [kW]	6.000
Net Width [mm]	658	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	609	Griddle dimensions [mm x mm]	650 x 480
Net Height [mm]	290	Top type	Smooth
Net Weight [kg]	45.00		

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Product benefits

Fry-top griddle plate 65x48 electric chromed smooth without cabinet 400 V

SAP Code Model 00001153

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

Degree of protection of the control elements IPX4

maintenance-free system resistance to splash water long life

- savings on service interventions
- easy cleaning and maintenance of equipment

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

High non-removable hem

better hygienic conditions preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

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

Cooking unit for use on a table or on a base

the possibility of placement in smaller spaces

- easy handling
- cost savings on substructure

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Technical parameters

Fry-top griddle plate 65x48 elec	tric chromed smooth	without cabinet 400 V	
Model	SAP Code	00001153	
1. SAP Code: 00001153		15. Material: AISI 430	
2. Net Width [mm]: 658		16. Indicators: operation and warm-up	
3. Net Depth [mm]: 609		17. Surface finish: polished chrome 0.03 mm	
4. Net Height [mm]:		18. Maximum device temperature [°C]:	
5. Net Weight [kg]: 45.00		19. Minimum device temperature [°C]: 50	
6. Gross Width [mm]: 725		20. Adjustable feet: Yes	
7. Gross depth [mm]: 710		21. Griddle dimensions [mm x mm]: 650 × 480	
8. Gross Height [mm]: 540		22. Griddle thickness [mm]: 10.00	
9. Gross Weight [kg]: 50.00		23. Container for liquid fat: Yes	
10. Device type: Electric unit		24. Independent heating zones: Separate control for each heating zone	
11. Construction type of device: Table top		25. Removable rim: No	
12. Power electric [kW]: 6.000		26. Uniform heating: Yes	
13. Loading: 400 V / 3N - 50 Hz		27. Top type: Smooth	

IPX4

14. Protection of controls: