

Technical data sheet

Product features



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

Model	SAP Code	00001049
-------	----------	----------



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

SAP Code	00001049	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

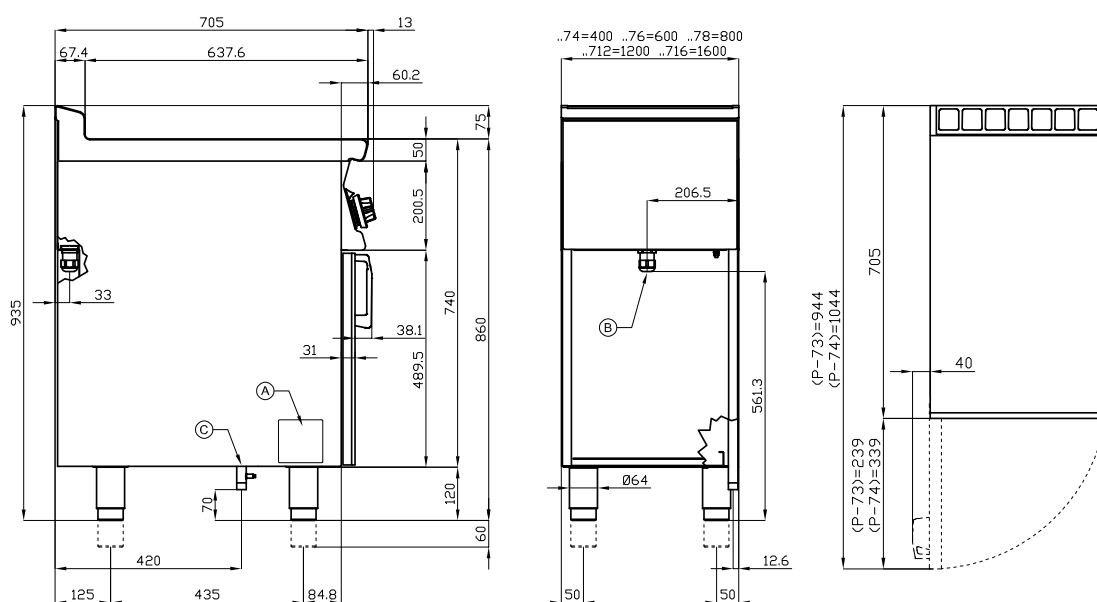


Fry-top griddle plate 79x52 electric chromed combined on open cabinet 400 V

Model

SAP Code

00001049



A	Data plate		B	Electrical connection	
---	------------	--	---	-----------------------	--

Technical data sheet

Product benefits



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

Model

SAP Code

00001049

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 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

6

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

7

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

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

Technical data sheet

Technical parameters



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

Model

SAP Code

00001049

1. SAP Code:

00001049

2. Article group:

Frying plates

3. Net Width [mm]:

800

4. Net Depth [mm]:

705

5. Net Height [mm]:

900

6. Net Weight [kg]:

97.00

7. Gross Width [mm]:

830

8. Gross depth [mm]:

770

9. Gross Height [mm]:

1110

10. Gross Weight [kg]:

110.00

11. Device type:

Electric unit

12. Construction type of device:

Stationary

13. Power electric [kW]:

11.100

14. Loading:

400 V / 3N - 50 Hz

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

Technical data sheet

Technical parameters



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

Model

SAP Code

00001049

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