

# Technical data sheet



## Product features

### Fry-top griddle plate 65x48 electric chromed combined counter top 400 V

<b>Model</b>	<b>SAP Code</b>	00000994
--------------	-----------------	----------

- Top type: Combinated
- 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

<b>SAP Code</b>	00000994	<b>Power electric [kW]</b>	6.000
<b>Net Width [mm]</b>	658	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	541	<b>Griddle dimensions [mm x mm]</b>	650 x 480
<b>Net Height [mm]</b>	285	<b>Top type</b>	Combinated
<b>Net Weight [kg]</b>	43.00		

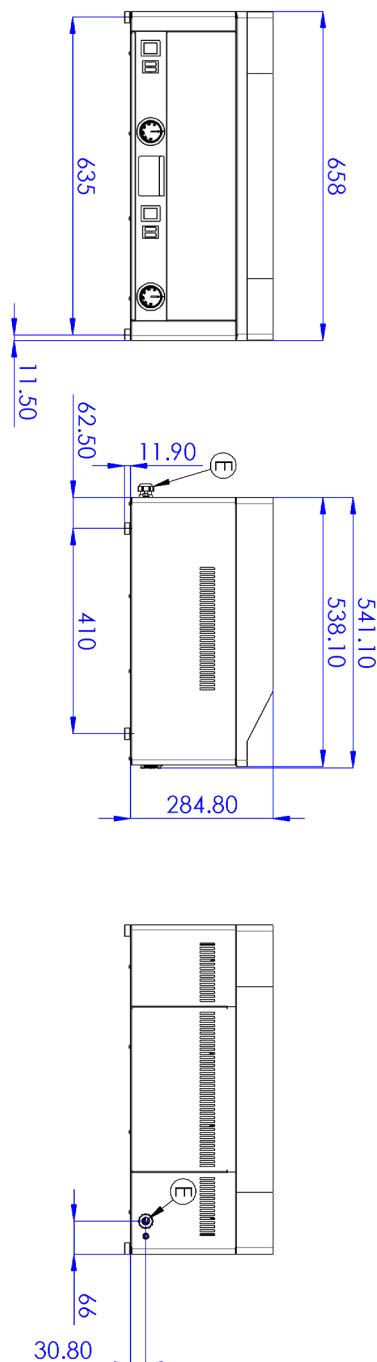
# Technical data sheet



Technical drawing

Fry-top griddle plate 65x48 electric chromed combined counter top 400 V

Model	SAP Code	00000994
-------	----------	----------



### Fry-top griddle plate 65x48 electric chromed combined counter top 400 V

Model

SAP Code

00000994

1

#### 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

2

#### 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

3

#### Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

4

#### High non-removable 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 and is easier to clean  
a good warming of the meat with a groove

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

6

#### 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 65x48 electric chromed combined counter top 400 V

**Model**

**SAP Code**

00000994

**1. SAP Code:**

00000994

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

658

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

541

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

285

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

43.00

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

640

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

725

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

410

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

45.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

**12. Power electric [kW]:**

6.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 430

**16. Indicators:**

operation and warm-up

**17. Surface finish:**

polished chrome 0.03 mm

**18. Maximum device temperature [°C]:**

300

**19. Minimum device temperature [°C]:**

50

**20. Adjustable feet:**

Yes

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

650 x 480

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

10.00

**23. Container for liquid fat:**

Yes

**24. Independent heating zones:**

Separate control for each heating zone

**25. Removable rim:**

No

**26. Uniform heating:**

Yes

**27. Top type:**

Combinated