

# Technical data sheet

## Product features



### Fry-top griddle plate 100x45 electric chromed grooved without cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00001122
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- Top type: Grooved
- Griddle dimensions [mm x mm]: 995 x 450
- 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]: 50
- Surface finish: SUPERCHROME - untreated chrome surface
- Removable rim: Yes

<b>SAP Code</b>	00001122	<b>Power electric [kW]</b>	11.250
<b>Net Width [mm]</b>	1000	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	600	<b>Griddle dimensions [mm x mm]</b>	995 x 450
<b>Net Height [mm]</b>	280	<b>Top type</b>	Grooved
<b>Net Weight [kg]</b>	80.00		

# Technical data sheet

Technical drawing

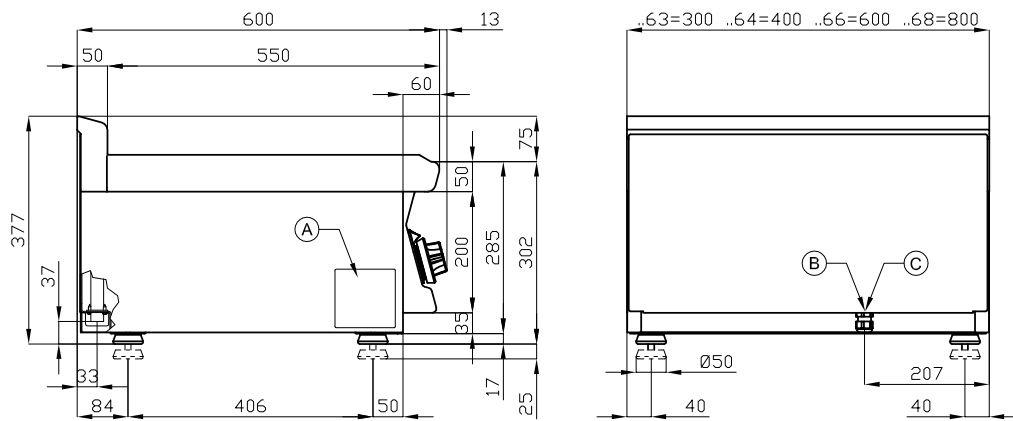


**Fry-top griddle plate 100x45 electric chromed grooved without cabinet 400 V**

**Model**

**SAP Code**

00001122



A	Data plate		B	Electrical connection	
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# Technical data sheet

## Product benefits



### Fry-top griddle plate 100x45 electric chromed grooved without cabinet 400 V

Model	SAP Code	00001122
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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

#### Grooved 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 good-looking food

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 100x45 electric chromed grooved without cabinet 400 V

**Model**

**SAP Code**

00001122

**1. SAP Code:**

00001122

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

1000

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

600

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

280

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

80.00

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

1030

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

690

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

610

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

88.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

11.250

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX5

**15. Device color:**

Stainless steel

**16. Material:**

AISI 304 top plate and cladding

**17. Indicators:**

operation and warm-up

**18. Worktop material:**

Super chrom

**19. Worktop Thickness [mm]:**

2.50

**20. Surface finish:**

SUPERCHROME - untreated chrome surface

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

50

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

300

**23. Service accessibility:**

Trough the frontal panel

**24. Safety thermostat:**

Yes

**25. Adjustable feet:**

Yes

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

995 x 450

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

14.00

**28. Container for liquid fat:**

Yes

# Technical data sheet

Technical parameters



Fry-top griddle plate 100x45 electric chromed grooved without cabinet 400 V

Model

SAP Code

00001122

**29. Independent heating zones:**

Separate control for each heating zone

**33. Power consumption of the zone 1 [kW]:**

3,75

**30. Removable rim:**

Yes

**34. Power consumption of the zone 2 [kW]:**

3,75

**31. Uniform heating:**

Yes

**35. Power consumption of the zone 3 [kW]:**

3,75

**32. Top type:**

Grooved