

# Technical data sheet



## Product features

### Fry-top griddle plate 80x51 gas combined on open cabinet

<b>Model</b>	<b>SAP Code</b>	00110067
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- Top type: Combined
- Griddle dimensions [mm x mm]: 796 x 510
- Griddle thickness [mm]: 12.00
- Worktop material: Sandblasted steel
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating
- Removable rim: Yes
- Ignition: Piezo + večný plamen

<b>SAP Code</b>	00110067	<b>Power gas [kW]</b>	14.000
<b>Net Width [mm]</b>	800	<b>Type of gas</b>	Natural gas, propane butane
<b>Net Depth [mm]</b>	700	<b>Griddle dimensions [mm x mm]</b>	796 x 510
<b>Net Height [mm]</b>	900	<b>Top type</b>	Combined
<b>Net Weight [kg]</b>	87.00	<b>Worktop type</b>	Molded - comfortable cleaning maintenance

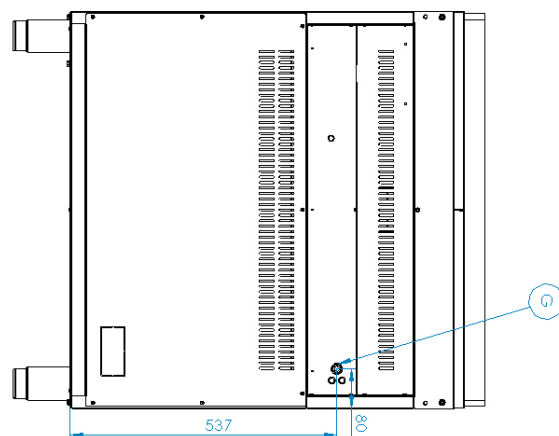
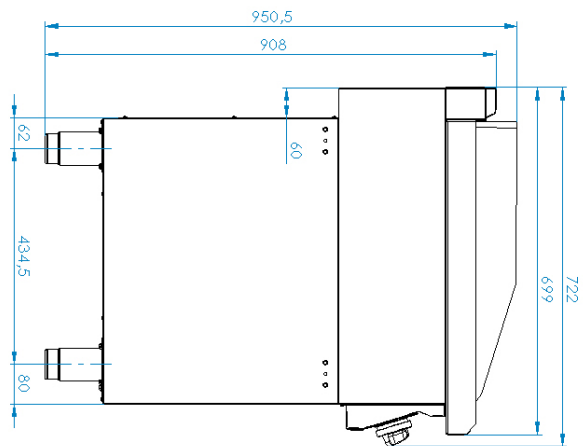
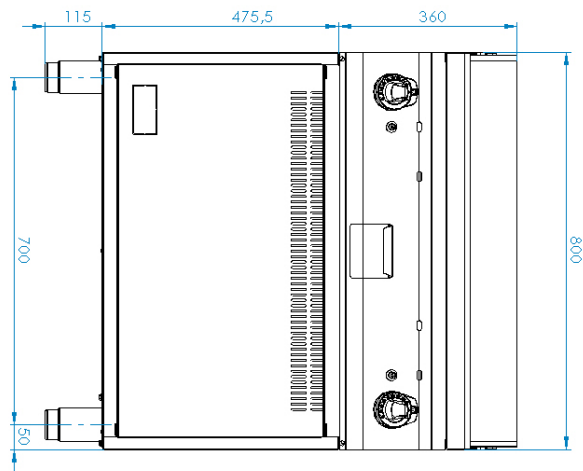
# Technical data sheet



Technical drawing

## Fry-top griddle plate 80x51 gas combined on open cabinet

Model	SAP Code	00110067
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# Technical data sheet



## Product benefits

### Fry-top griddle plate 80x51 gas combined on open cabinet

Model

SAP Code

00110067

1

#### Safety element – thermocouple

safe service for staff  
there is no unnecessary gas leakage  
long life

- savings on service interventions
- easier and faster operation

2

#### All-stainless design

long life  
corrosion resistance of the top plate material

- savings on service interventions
- higher corrosion resistance

3

#### 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

4

#### Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

5

#### High detachable hem

better hygienic conditions  
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

6

#### Combined steel plate

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

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

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 80x51 gas combined on open cabinet

<b>Model</b>	<b>SAP Code</b>	00110067
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**1. SAP Code:**

00110067

**2. Article group:**

RF-Line 700

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

800

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

700

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

900

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

87.00

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

840

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

800

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

975

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

101.00

**11. Device type:**

Gas unit

**12. Construction type of device:**

Stationary

**13. Power gas [kW]:**

14.000

**14. Ignition:**

Piezo + večný plamen

**15. Type of gas:**

Natural gas, propane butane

**16. Protection of controls:**

IPX4

**17. Material:**

AISI 304 top plate, AISI 430 cladding

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Worktop material:**

Sandblasted steel

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

1.20

**21. Surface finish:**

sandblasted surface without coating

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

300

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

50

**24. Service accessibility:**

Trough the frontal panel

**25. Safety thermocouple:**

Yes

**26. Safety thermostat:**

Yes

**27. Adjustable feet:**

Yes

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

796 x 510

# Technical data sheet



Technical parameters

## Fry-top griddle plate 80x51 gas combined on open cabinet

**Model**

**SAP Code**

00110067

### 29. Griddle thickness [mm]:

12.00

### 32. Removable rim:

Yes

### 30. Container for liquid fat:

Yes

### 33. Top type:

Combinated

### 31. Independent heating zones:

Separate control for each heating zone