Technical data sheet

Product features

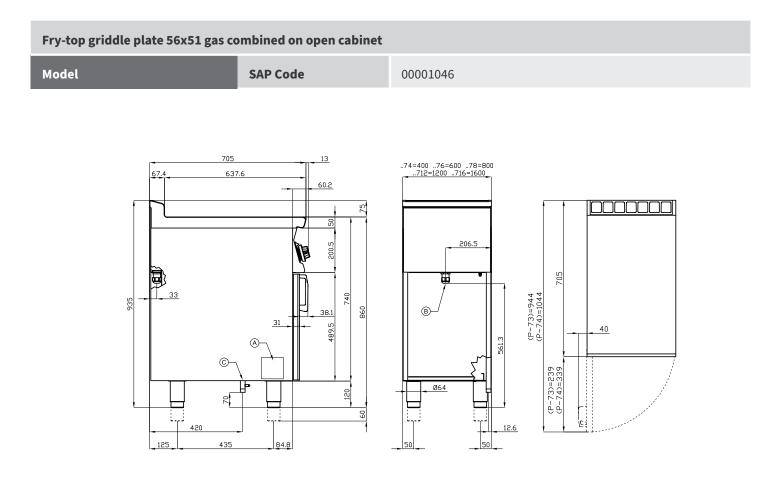**Fry-top griddle plate 56x51 gas combined on open cabinet**

Model	SAP Code	00001046

- Top type: Combinated
- Griddle dimensions [mm x mm]: 560 x 510
- Griddle thickness [mm]: 14.00
- Worktop material: Stainless steel
- Container for liquid fat: Yes
- Maximum device temperature [°C]: 300
- Removable rim: Yes
- Ignition: Piezo+večný plamen

SAP Code	00001046	**Power gas [kW]**	10.500
Net Width [mm]	600	**Type of gas**	Natural gas, propane butane
Net Depth [mm]	705	**Griddle dimensions [mm x mm]**	560 x 510
Net Height [mm]	900	**Top type**	Combinated
Net Weight [kg]	83.00	**Worktop type**	Molded - comfortable cleaning maintenance

Fry-top griddle plate 56x51 gas combined on open cabinet

Model		SAP Code	00001046

..74=400 ..76=600 ..78=800
..712=1200 ..716=1600

A	Data plate		C	Gas connection	ISO 7-1 1/2" M

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Product benefits

Fry-top griddle plate 56x51 gas combined on open cabinet		
Model	**SAP Code**	00001046

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
resistance of AISI 304 stainless steel material
the material does not cut

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

3 **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

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

7 **Outlet for waste liquids**

ensures that oil drips into the socket

– easy maintenance
– easy cleaning

8 **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

Technical data sheet

Technical parameters

Fry-top griddle plate 56x51 gas combined on open cabinet

Model	SAP Code	00001046

1. SAP Code:
00001046

2. Article group:
Frying plates

3. Net Width [mm]:
600

4. Net Depth [mm]:
705

5. Net Height [mm]:
900

6. Net Weight [kg]:
83.00

7. Gross Width [mm]:
630

8. Gross depth [mm]:
770

9. Gross Height [mm]:
1110

10. Gross Weight [kg]:
83.00

11. Device type:
Gas unit

12. Construction type of device:
Stationary

13. Power gas [kW]:
10.500

14. Ignition:
Piezo+večný plamen

15. Type of gas:
Natural gas, propane butane

16. Protection of controls:
IPX5

17. Device color:
Stainless steel

18. Material:
Stainless steel

19. Indicators:
operation and warm-up

20. Worktop type:
Molded - comfortable cleaning maintenance

21. Worktop material:
Stainless steel

22. Worktop Thickness [mm]:
2.00

23. Standard equipment for device:
comes with a stainless steel scraper for cleaning pastries

24. Maximum device temperature [°C]:
300

25. Minimum device temperature [°C]:
50

26. Power control type:
knob control

27. Service accessibility:
Trough the frontal panel

28. Safety element:
safety thermostat

Fry-top griddle plate 56x51 gas combined on open cabinet

Model	SAP Code	00001046

29. Safety thermostat:
Yes

30. Adjustable feet:
Yes

31. Additional information:
door not included - can be purchased

32. Griddle dimensions [mm x mm]:
560 x 510

33. Griddle thickness [mm]:
14.00

34. Container for liquid fat:
Yes

35. Removable rim:
Yes

36. Uniform heating:
Yes

37. Top type:
Combinated