

Technical data sheet



Product features

Fry-top griddle plate 80x51 gas combined without cabinet

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00110065 |
|--------------|-----------------|----------|



- 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

| | | | |
|------------------------|----------|-------------------------------------|----------------------------------------------|
| SAP Code | 00110065 | Power gas [kW] | 14.000 |
| Net Width [mm] | 800 | Type of gas | Natural gas, propane butane |
| Net Depth [mm] | 700 | Griddle dimensions [mm x mm] | 796 x 510 |
| Net Height [mm] | 900 | Top type | Combined |
| Net Weight [kg] | 69.00 | Worktop type | Molded - comfortable cleaning maintenance |

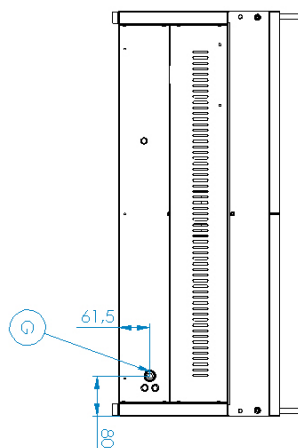
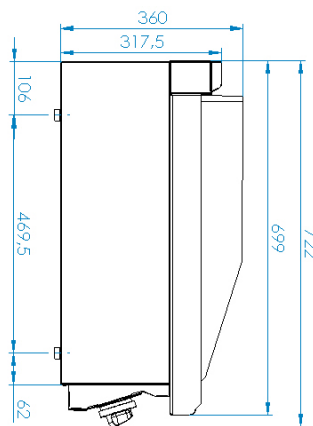
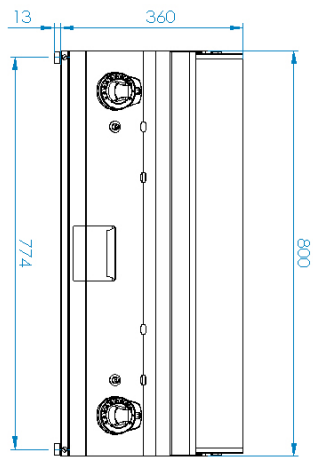
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Technical drawing

Fry-top griddle plate 80x51 gas combined without cabinet

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Fry-top griddle plate 80x51 gas combined without cabinet

Model

SAP Code

00110065

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

7

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

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Technical parameters

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1. SAP Code:

00110065

2. Net Width [mm]:

800

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

69.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

800

8. Gross Height [mm]:

390

9. Gross Weight [kg]:

81.00

10. Device type:

Gas unit

11. Construction type of device:

Table top

12. Power gas [kW]:

14.000

13. Ignition:

Piezo + večný plamen

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX4

16. Material:

AISI 304 top plate, AISI 430 cladding

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

Sandblasted steel

19. Worktop Thickness [mm]:

1.20

20. Surface finish:

sandblasted surface without coating

21. Maximum device temperature [°C]:

300

22. Minimum device temperature [°C]:

50

23. Service accessibility:

Trough the frontal panel

24. Safety thermocouple:

Yes

25. Safety thermostat:

Yes

26. Adjustable feet:

Yes

27. Griddle dimensions [mm x mm]:

796 x 510

28. Griddle thickness [mm]:

12.00

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Technical parameters

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29. Container for liquid fat:

Yes

31. Removable rim:

Yes

30. Independent heating zones:

Separate control for each heating zone

32. Top type:

Combinated