

# Technical data sheet



## Product features

### Fry-top griddle plate 80x51 gas smooth without cabinet

<b>Model</b>	<b>SAP Code</b>	00110059
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- Top type: Smooth
- 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>	00110059	<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>	330	<b>Top type</b>	Smooth
<b>Net Weight [kg]</b>	69.00	<b>Worktop type</b>	Molded - comfortable cleaning maintenance

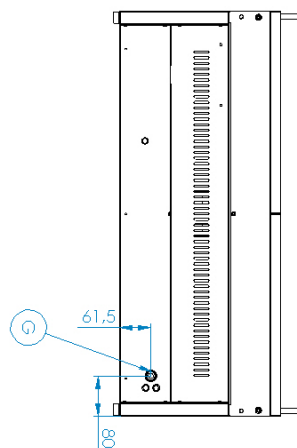
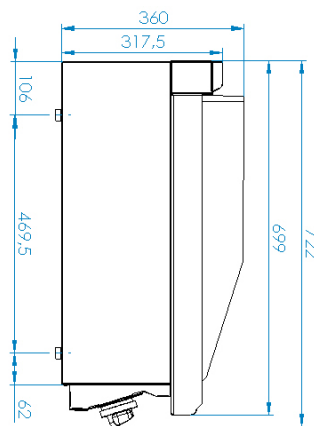
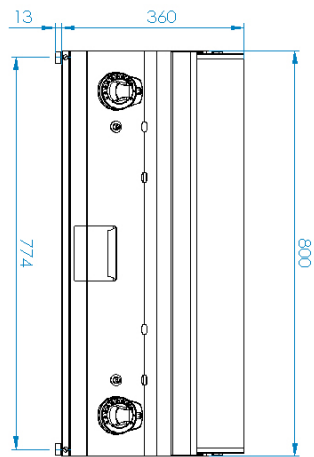
# Technical data sheet



Technical drawing

## Fry-top griddle plate 80x51 gas smooth without cabinet

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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

#### **Smooth steel plate**

good heat transfer  
uniform heating

- time-saving for food preparation
- no reheating and long cooking times

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

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 80x51 gas smooth without cabinet

<b>Model</b>	<b>SAP Code</b>	00110059
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**1. SAP Code:**

00110059

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

800

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

700

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

330

**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

# Technical data sheet



Technical parameters

Fry-top griddle plate 80x51 gas smooth without cabinet

Model

SAP Code

00110059

**29. Container for liquid fat:**

Yes

**32. Top type:**

Smooth

**30. Independent heating zones:**

Separate control for each heating zone

**33. Connection to a ball valve:**

1/2

**31. Removable rim:**

Yes