

# Technical data sheet



## Product features

### Fry-top griddle plate 97x48 gas combined counter top

<b>Model</b>	<b>SAP Code</b>	00011363
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- Top type: Combined
- Griddle dimensions [mm x mm]: 970 x 480
- Griddle thickness [mm]: 10.00
- 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: No
- Ignition: Piezo

<b>SAP Code</b>	00011363	<b>Power gas [kW]</b>	12.000
<b>Net Width [mm]</b>	991	<b>Type of gas</b>	Propane butane, natural gas
<b>Net Depth [mm]</b>	0	<b>Griddle dimensions [mm x mm]</b>	970 x 480
<b>Net Height [mm]</b>	288	<b>Top type</b>	Combined
<b>Net Weight [kg]</b>	75.00		

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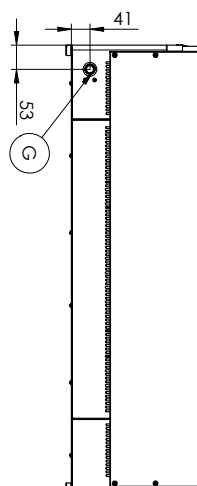
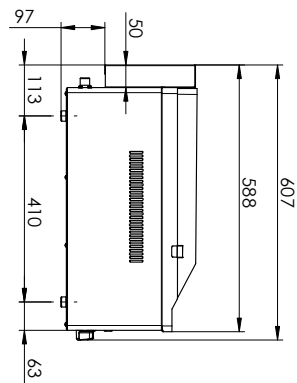
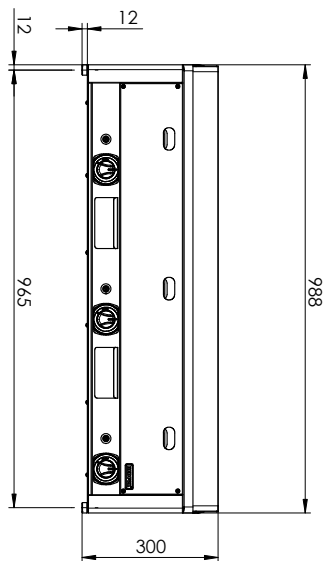
Technical drawing

## Fry-top griddle plate 97x48 gas combined counter top

Model

SAP Code

00011363



# Technical data sheet



## Product benefits

### Fry-top griddle plate 97x48 gas combined counter top

Model

SAP Code

00011363

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

#### 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

3

#### Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

4

#### High non-removable hem

better hygienic conditions  
preventing grease from splashing onto  
ancillary equipment

- easy maintenance
- easy cleaning

5

#### Sandblasted steel plate

good heat transfer  
uniform heating

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

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

7

#### All stainless steel 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

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 97x48 gas combined counter top

Model

SAP Code

00011363

**1. SAP Code:**

00011363

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

991

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

0

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

288

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

75.00

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

705

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

1055

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

540

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

83.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

Table top

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

12.000

**13. Ignition:**

Piezo

**14. Type of gas:**

Propane butane, natural gas

**15. Protection of controls:**

IPX4

**16. Material:**

AISI 430

**17. Worktop material:**

Sandblasted steel

**18. Surface finish:**

sandblasted surface without coating

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

300

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

50

**21. Adjustable feet:**

Yes

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

970 x 480

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

10.00

**24. Container for liquid fat:**

Yes

**25. Independent heating zones:**

Separate control for each heating zone

**26. Removable rim:**

No

**27. Uniform heating:**

Yes

**28. Top type:**

Combinated