

# Technical data sheet



## Product features

### Fry-top griddle plate 97x48 electric chromed combined counter top 400 V

<b>Model</b>	<b>SAP Code</b>	00011362
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- Top type: Combined
- Griddle dimensions [mm x mm]: 970 x 480
- Griddle thickness [mm]: 10.00
- Worktop material: Chrome plated steel
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: polished chrome 0.03 mm
- Removable rim: No

<b>SAP Code</b>	00011362	<b>Power electric [kW]</b>	9.000
<b>Net Width [mm]</b>	991	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	541	<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>	73.00		

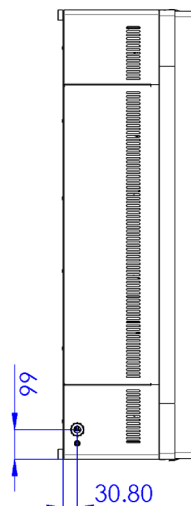
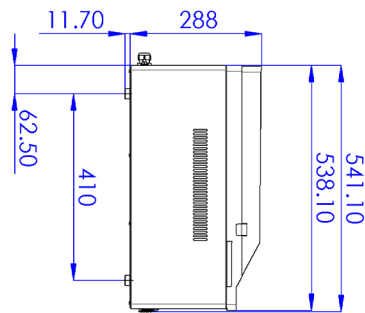
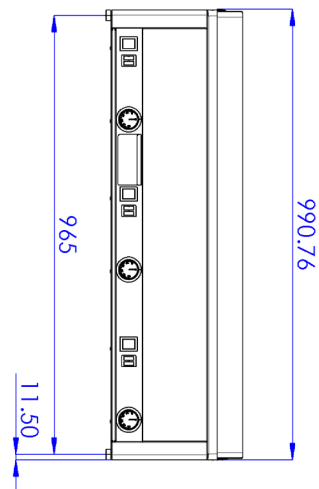
# Technical data sheet



Technical drawing

Fry-top griddle plate 97x48 electric chromed combined counter top 400 V

Model	SAP Code	00011362
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### Fry-top griddle plate 97x48 electric chromed combined counter top 400 V

Model

SAP Code

00011362

1

#### All-stainless design

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

- 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

#### Combined plate made of chrome-plated steel

the product bakes less  
enables preparation on smooth or grooved plates

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

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

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 97x48 electric chromed combined counter top 400 V

**Model**

**SAP Code**

00011362

**1. SAP Code:**

00011362

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

991

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

541

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

288

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

73.00

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

705

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

1055

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

540

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

80.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

9.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 430

**16. Indicators:**

operation and warm-up

**17. Worktop material:**

Chrome plated steel

**18. Surface finish:**

polished chrome 0.03 mm

**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

# Technical data sheet



Technical parameters

**Fry-top griddle plate 97x48 electric chromed combined counter top 400 V**

**Model**

**SAP Code**

00011362

## 29. Cross-section of conductors CU [mm<sup>2</sup>]:

2

– Výkon (kW): 9-11 (230 V); 15-19 (400 V)