

# Technical data sheet



## Product features

### Fry Top Griddle 65x48 electric durable chrome combined without cabinet 400 v

<b>Model</b>	<b>SAP Code</b>	00021010
--------------	-----------------	----------



- Top type: Combined
- Griddle dimensions [mm x mm]: 650 x 480
- Griddle thickness [mm]: 10.00
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: durable chrome
- Removable rim: No

<b>SAP Code</b>	00021010	<b>Power electric [kW]</b>	6.000
<b>Net Width [mm]</b>	658	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	609	<b>Griddle dimensions [mm x mm]</b>	650 x 480
<b>Net Height [mm]</b>	290	<b>Top type</b>	Combined
<b>Net Weight [kg]</b>	45.00		

# Technical data sheet



## Product benefits

### Fry Top Griddle 65x48 electric durable chrome combined without cabinet 400 v

Model

SAP Code

00021010

1

#### **Nationheres**

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

- Savings on service interventions
- easy cleaning of the device

2

#### **Degree of protection of controls IPX4**

maintenance -free  
water resistance  
long life

- Savings on service interventions
- easy cleaning of the device

3

#### **Waste fluid socket**

ensures oil dripping into a socket

- easy maintenance
- easy to clean

4

#### **Tall non -removable hem**

Better Hygienic Conditions  
Preventing fat spraying on a secondary device

- easy maintenance
- easy to clean

5

#### **Combined plate made of chrome steel**

The product is less baked and cleaned better  
good warming of meat with groove

- saving time when preparing meals
- Easy to prepare different types of dishes

6

#### **A kernel for use on a table or on a bedding**

variable use  
Possibility to place in smaller spaces

- easy manipulation
- saving costs on the bedding

# Technical data sheet



## Technical parameters

### Fry Top Griddle 65x48 electric durable chrome combined without cabinet 400 v

<b>Model</b>	<b>SAP Code</b>	00021010
--------------	-----------------	----------

**1. SAP Code:**

00021010

**15. Material:**

AISI 430

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

658

**16. Indicators:**

operation and warm-up

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

609

**17. Surface finish:**

durable chrome

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

290

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

300

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

45.00

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

50

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

725

**20. Adjustable feet:**

Yes

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

710

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

650 x 480

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

540

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

10.00

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

50.00

**23. Container for liquid fat:**

Yes

**10. Device type:**

Electric unit

**24. Independent heating zones:**

Separate control for each heating zone

**11. Construction type of device:**

Table top

**25. Removable rim:**

No

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

6.000

**26. Uniform heating:**

Yes

**13. Loading:**

400 V / 3N - 50 Hz

**27. Top type:**

Combinated

**14. Protection of controls:**

IPX4