Technical data sheet



Product features

Clam grill electric 2 cooking areas 65x48 counter top

Model SAP Code 00006942



- Top type: Smooth
- Griddle dimensions [mm x mm]: 650 x 480 + 320 x 380 + 320 x 380
- Griddle thickness [mm]: 10.00
- Worktop material: AISI 304
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone on the bottom plate and for the top plates
- Maximum device temperature [°C]: 300
- Surface finish: polished chrome 0.03 mm

SAP Code	00006942	Power electric [kW]	12.000
Net Width [mm]	658	Loading	2x 230 V / 1N - 50 Hz + 400 V / 3N - 50 Hz
Net Depth [mm]	654	Griddle dimensions [mm x mm]	650 x 480 + 320 x 380 + 320 x 380
Net Height [mm]	406	Top type	Smooth
Net Weight [kg]	60.00		

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Product benefits

Clam grill electric 2 cooking areas 65x48 counter top

Model SAP Code 00006942

All-stainless design

only stainless steel intended for food contact is used

 absolutely rust-proof and non-magnetic design resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

Surface treatment of the grill plate chrome 0.03mm

non-stickiness of food when frying, easier cleaning of the plate

faster and easier work for the operator higher food quality

Separate control for upper and lower heating

I can control both surfaces independently

 better controllability and energy saving more even cooking of food I can prepare more types of food and faster on one device

Upper contact surface with Teflon cloth

no-bake rolls uniform heating of the roll

- faster and easier work for the operator
- faster preparation
- preserving the shape of the food
- quicker searing of the surface of the food on both sides juicier meat

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Technical parameters

Clam grill electric 2 cooking areas	65x48 counter top		
Model	SAP Code	00006942	
1. SAP Code: 00006942		14. Protection of controls:	
2. Net Width [mm]: 658		15. Material: AISI 430	
3. Net Depth [mm]: 654		16. Indicators: operation and warm-up	
4. Net Height [mm]: 406		17. Worktop material: AISI 304	
5. Net Weight [kg]: 60.00		18. Surface finish: polished chrome 0.03 mm	
6. Gross Width [mm]: 725		19. Maximum device temperature [°C]: 300	
7. Gross depth [mm]: 710		20. Minimum device temperature [°C]: 50	
8. Gross Height [mm]: 540		21. Griddle dimensions [mm x mm]: 650 x 480 + 320 x 380 + 320 x 380	
9. Gross Weight [kg]: 65.00		22. Griddle thickness [mm]: 10.00	
10. Device type: Electric unit		23. Container for liquid fat: Yes	
11. Construction type of device: Table top		24. Independent heating zones: Separate control for each heating zone on the bottom plate and for the top plates	
12. Power electric [kW]: 12.000		25. Uniform heating: Yes	
13. Loading:		26. Top type:	

Smooth

2x 230 V / 1N - 50 Hz + 400 V / 3N - 50 Hz