

# Technical data sheet



## Product features

### Fry-top griddle plate 80x51 electric combined on open cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00110066
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- Top type: Combined
- Griddle dimensions [mm x mm]: 800 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

<b>SAP Code</b>	00110066	<b>Power electric [kW]</b>	9.000
<b>Net Width [mm]</b>	800	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	700	<b>Griddle dimensions [mm x mm]</b>	800 x 510
<b>Net Height [mm]</b>	900	<b>Top type</b>	Combined
<b>Net Weight [kg]</b>	81.00		

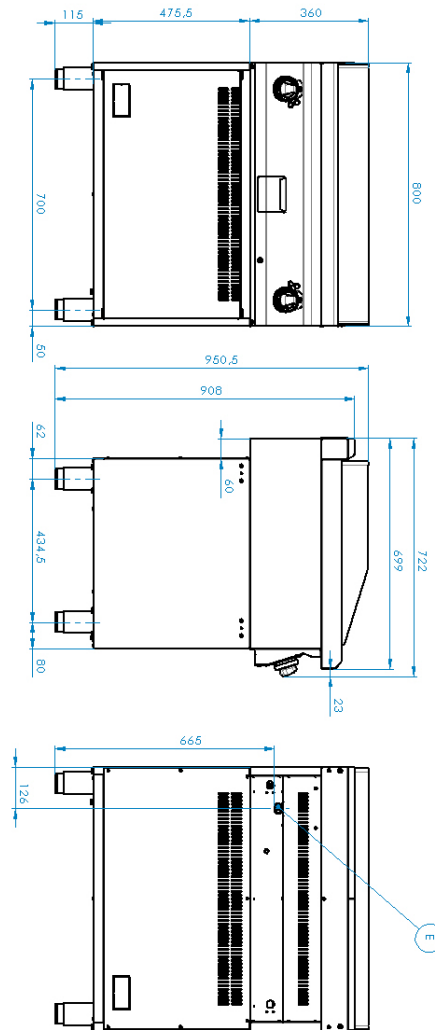
# Technical data sheet

Technical drawing



Fry-top griddle plate 80x51 electric combined on open cabinet 400 V

Model	SAP Code	00110066
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# Technical data sheet



## Product benefits

### Fry-top griddle plate 80x51 electric combined on open cabinet 400 V

Model

SAP Code

00110066

1

#### All-stainless design

long life  
corrosion resistance of the top plate material

- 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 detachable hem

better hygienic conditions  
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

5

#### Combined steel plate

good heat transfer and the surface does not get scratched  
enables preparation on smooth or grooved plates

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

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 80x51 electric combined on open cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00110066
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**1. SAP Code:**

00110066

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

800

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

700

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

900

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

81.00

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

840

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

800

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

975

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

95.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Stationary

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

9.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 304 top plate, AISI 430 cladding

**16. Indicators:**

operation and warm-up

**17. Worktop material:**

Sandblasted steel

**18. Worktop Thickness [mm]:**

1.20

**19. Surface finish:**

sandblasted surface without coating

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

300

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

50

**22. Service accessibility:**

Trough the frontal panel

**23. Safety thermostat:**

Yes

**24. Adjustable feet:**

Yes

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

800 x 510

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

12.00

**27. Container for liquid fat:**

Yes

**28. Independent heating zones:**

Separate control for each heating zone

# Technical data sheet



Technical parameters

Fry-top griddle plate 80x51 electric combined on open cabinet 400 V

Model

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## 29. Removable rim:

Yes

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

2

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

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## 30. Top type:

Combinated