

**Product features** 

| Fry-top griddle plate 71x65 electric chromed combined on open cabinet |                              |                         |
|---|------------------------------|-------------------------|
| Model   | SAP Code                     | 00012404                |
| FTHRC 90/80 E   | A group of<br>articles - web | Grills and grill plates |



- Top type: Combinated
- Worktop material: Chrome plated steel
- Maximum device temperature [°C]: 300

| SAP Code        | 00012404 | Net Weight [kg]     | 126.00             |
|-----------------|----------|---------------------|--------------------|
| Net Width [mm]  | 800      | Power electric [kW] | 12.000             |
| Net Depth [mm]  | 900      | Loading             | 400 V / 3N - 50 Hz |
| Net Height [mm] | 900      | Top type            | Combinated         |



Technical drawing

| Fry-top griddle plate 71x65 electric chromed combined on open cabinet |                           |                         |  |
|---|---------------------------|-------------------------|--|
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#### **Product benefits**

| Fry-top griddle plate 71x65 electric chromed combined on open cabinet |                              |                         |  |
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#### All-stainless design

long life

corrosion resistance of the top plate material

- savings on service interventions
- easier and faster operation

### 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

#### Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

#### High detachable hem

better hygienic conditions preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

#### 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

#### Two-zone hotplate control

allows you to prepare several dishes at the same time in different stages of preparation

- time saving
- high productivity



### Technical parameters

| Fry-top griddle plate 71x65 e   | electric chromed combine  | ed on open cabinet  |  |  |  |
|---|---------------------------|---|--|--|--|
| Model   | SAP Code                  | 00012404  |  |  |  |
| FTHRC 90/80 E   | A group of articles - web | Grills and grill plates   |  |  |  |
| <b>1. SAP Code:</b> 00012404  |                           | 12. Power electric [kW]: 12.000   |  |  |  |
| 2. Net Width [mm]: 800  3. Net Depth [mm]: 900  4. Net Height [mm]: 900  5. Net Weight [kg]: 126.00 |                           | 13. Loading: 400 V / 3N - 50 Hz  14. Protection of controls: IPX4  15. Material: AISI 304 top plate, AISI 430 cladding  16. Worktop material: Chrome plated steel |  |  |  |
|   |                           |   | 6. Gross Width [mm]:<br>970  |  | 17. Worktop Thickness [mm]: 15.00        |
|   |                           |   | 7. Gross depth [mm]: 840  8. Gross Height [mm]: 1160  9. Gross Weight [kg]: 145.00 |  | 18. Maximum device temperature [°C]: 300 |
|   |                           |   |  |  | 19. Minimum device temperature [°C]:     |
| 20. Adjustable feet: Yes  |                           |   |  |  |  |
| 10. Device type: Electric unit  |                           | 21. Top type: Combinated  |  |  |  |
| 11. Construction type of device:  |                           | 22. Cross-section of conductors CU [mm²]:   |  |  |  |

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Stationary