Technical data sheet

Product features

Fry-top griddle plate 65x48 gas grooved without cabinet		
Model	**SAP Code**	00001156
FTHR 60 GL	**A group of articles - web**	Grills and grill plates

- Top type: Combinated
- 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: sandblasted surface without coating
- Removable rim: No
- Ignition: Piezo

SAP Code	00001156	**Power gas [kW]**	8.000
Net Width [mm]	658	**Type of gas**	Natural gas, propane butane
Net Depth [mm]	609	**Griddle dimensions [mm x mm]**	650 x 480
Net Height [mm]	290	**Top type**	Combinated
Net Weight [kg]	45.00		

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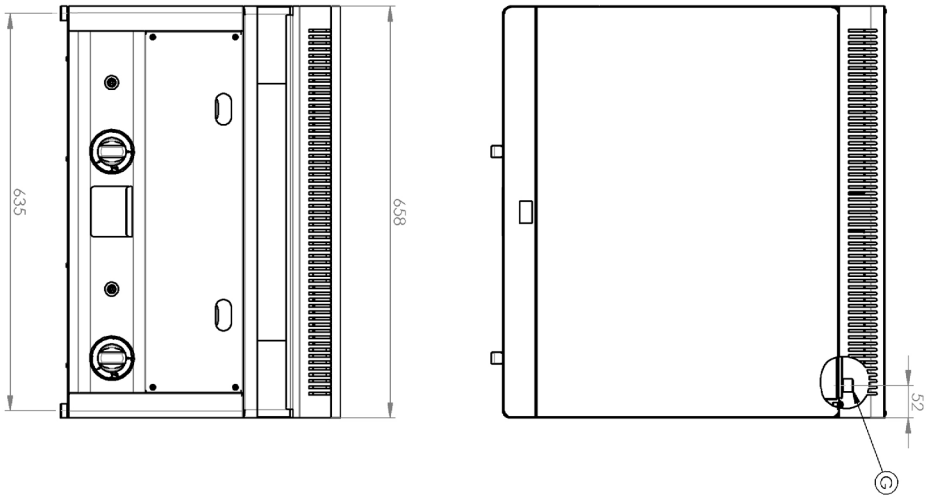
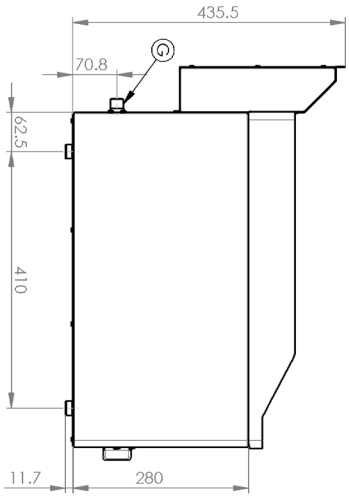
Technical drawing

Fry-top griddle plate 65x48 gas grooved without cabinet		
Model	**SAP Code**	00001156
FTHR 60 GL	**A group of articles - web**	Grills and grill plates





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Product benefits

Fry-top griddle plate 65x48 gas grooved without cabinet		
Model	**SAP Code**	00001156
FTHR 60 GL	**A group of articles - web**	Grills and grill plates

1

All-stainless design

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

- savings on service interventions
- easy cleaning and maintenance of equipment

2

All-stainless design

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

- savings on service interventions
- easy cleaning and maintenance of equipment

3

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

4

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

5

High non-removable hem

better hygienic conditions
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

6

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

7

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

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Technical parameters

Fry-top griddle plate 65x48 gas grooved without cabinet		
Model	**SAP Code**	00001156
FTHR 60 GL	**A group of articles - web**	Grills and grill plates

1. **SAP Code:**
   00001156
2. **Net Width [mm]:**
   658
3. **Net Depth [mm]:**
   609
4. **Net Height [mm]:**
   290
5. **Net Weight [kg]:**
   45.00
6. **Gross Width [mm]:**
   725
7. **Gross depth [mm]:**
   710
8. **Gross Height [mm]:**
   540
9. **Gross Weight [kg]:**
   50.00
10. **Device type:**
    Gas unit
11. **Construction type of device:**
    Table top
12. **Power gas [kW]:**
    8.000
13. **Ignition:**
    Piezo
14. **Type of gas:**
    Natural gas, propane butane
15. **Protection of controls:**
    IPX4
16. **Material:**
    AISI 430
17. **Surface finish:**
    sandblasted surface without coating
18. **Maximum device temperature [°C]:**
    300
19. **Minimum device temperature [°C]:**
    50
20. **Adjustable feet:**
    Yes
21. **Griddle dimensions [mm x mm]:**
    650 x 480
22. **Griddle thickness [mm]:**
    10.00
23. **Container for liquid fat:**
    Yes
24. **Independent heating zones:**
    Separate control for each heating zone
25. **Removable rim:**
    No
26. **Uniform heating:**
    Yes
27. **Top type:**
    Combinated
28. **Connection to a ball valve:**
    1/2

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