

# Technical data sheet



## Product features

### Steak grill electric double 65x48 table durable chrome

<b>Model</b>	<b>SAP Code</b>	00021114
KD 63 E	<b>A group of articles - web</b>	Grills and grill plates



- Griddle dimensions [mm x mm]: 650 x 480 + 320 x 380
- Griddle thickness [mm]: 10.00
- 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: durable chrome

<b>SAP Code</b>	00021114	<b>Net Weight [kg]</b>	60.00
<b>Net Width [mm]</b>	710	<b>Power electric [kW]</b>	9.000
<b>Net Depth [mm]</b>	725	<b>Loading</b>	230/400 V / 1/3N - 50 Hz
<b>Net Height [mm]</b>	540	<b>Griddle dimensions [mm x mm]</b>	650 x 480 + 320 x 380

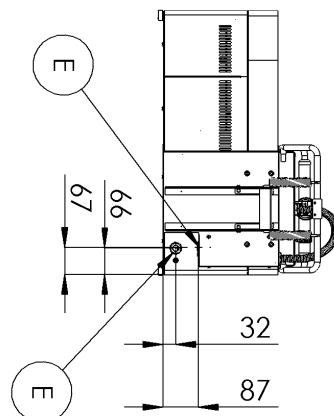
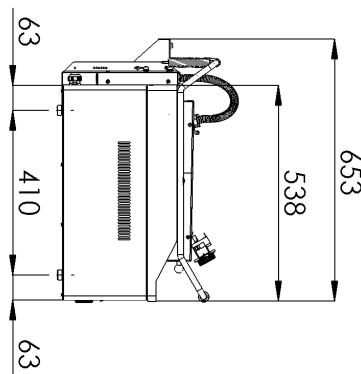
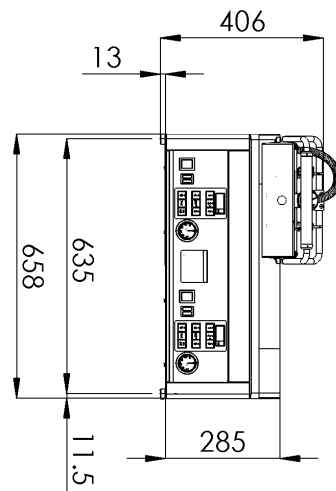
# Technical data sheet



Technical drawing

## Steak grill electric double 65x48 table durable chrome

<b>Model</b>	<b>SAP Code</b>	00021114
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## Product benefits

### Steak grill electric double 65x48 table durable chrome

<b>Model</b>	<b>SAP Code</b>	00021114
KD 63 E	<b>A group of articles - web</b>	Grills and grill plates

1

#### **Nationheres**

Only stainless steel used for food contact

- Absolutely stainless steel and non -magnetic design resists even weaker acids easier to fill hygiene standards (HACCP); Simple maintenance and cleaning

2

#### **Chrome 0.03mm**

non -stick dishes when roasting easier to clean the board

- Faster and easier work to operate a higher quality of food

3

#### **Self -controlled control for upper and lower heating**

can i control both areas independent of each other

- Better adjustability and saving el. Energy more uniformly cooking I can prepare more types of meals and faster on one device

4

#### **Upper contact area with Teflon canvas**

non -backed rollers  
uniform warming the rolls

- faster and easier work for service
- faster preparation
- maintaining the shape of food
- faster closed surface of food from both sides of more juicy meat

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## Technical parameters

### Steak grill electric double 65x48 table durable chrome

<b>Model</b>	<b>SAP Code</b>	00021114
KD 63 E	<b>A group of articles - web</b>	Grills and grill plates

**1. SAP Code:**

00021114

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

710

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

725

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

540

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

60.00

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

725

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

710

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

540

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

65.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

9.000

**13. Loading:**

230/400 V / 1/3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 430

**16. Indicators:**

operation and warm-up

**17. Surface finish:**

durable chrome

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

300

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

50

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

650 x 480 + 320 x 380

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

10.00

**22. Container for liquid fat:**

Yes

**23. Independent heating zones:**

Separate control for each heating zone on the bottom plate and for the top plates

**24. Uniform heating:**

Yes

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

4