

Technical data sheet

Product features



Fry Top Griddle electric smooth durable chrome

Model	SAP Code	00021107
FTHC 60 ED + 2x KD 30 T	A group of articles - web	Grills and grill plates



- Top type: Smooth
- Griddle dimensions [mm x mm]: 650 x 480 + 320 x 380 + 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: polished chrome 0.03 mm
- Removable rim: No

SAP Code	00021107	Power electric [kW]	12.000
Net Width [mm]	660	Loading	2x 230 V / 1N - 50 Hz + 400 V / 3N - 50 Hz
Net Depth [mm]	660	Griddle dimensions [mm x mm]	650 x 480 + 320 x 380 + 320 x 380
Net Height [mm]	400	Top type	Smooth
Net Weight [kg]	72.00		

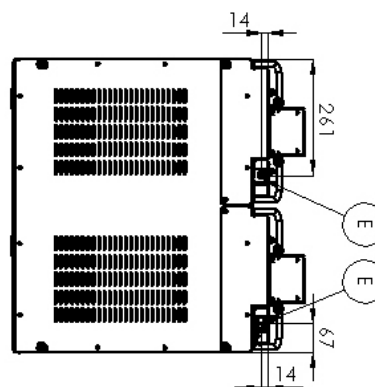
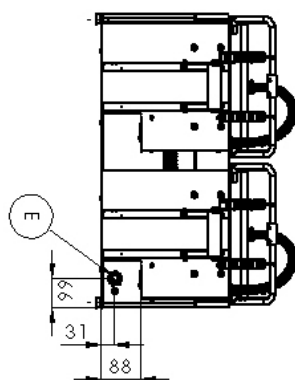
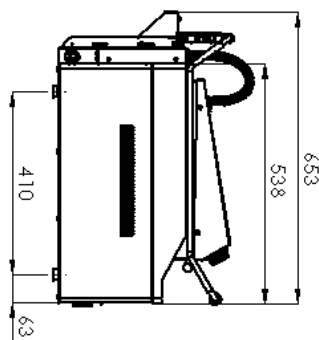
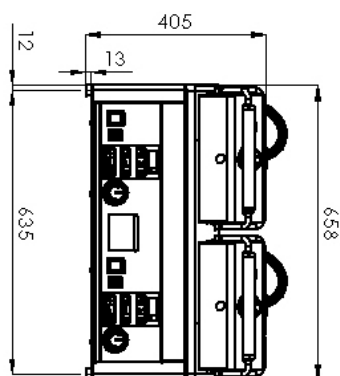
Technical data sheet

Technical drawing



Fry Top Griddle electric smooth durable chrome

Model	SAP Code	00021107
FTHC 60 ED + 2x KD 30 T	A group of articles - web	Grills and grill plates



Technical data sheet

Technical parameters



Fry Top Griddle electric smooth durable chrome

Model	SAP Code	00021107
FTHC 60 ED + 2x KD 30 T	A group of articles - web	Grills and grill plates

1. SAP Code:

00021107

2. Net Width [mm]:

660

3. Net Depth [mm]:

660

4. Net Height [mm]:

400

5. Net Weight [kg]:

72.00

6. Gross Width [mm]:

710

7. Gross depth [mm]:

725

8. Gross Height [mm]:

540

9. Gross Weight [kg]:

75.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

12.000

13. Loading:

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

14. Protection of controls:

IPX4

15. Exterior color of the device:

Stainless steel

16. Material:

AISI 430

17. Indicators:

operation and warm-up

18. Surface finish:

polished chrome 0.03 mm

19. Maximum device temperature [°C]:

300

20. Minimum device temperature [°C]:

50

21. Griddle dimensions [mm x mm]:

650 x 480 + 320 x 380 + 320 x 380

22. Griddle thickness [mm]:

10.00

23. Container for liquid fat:

Yes

24. Independent heating zones:

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

25. Removable rim:

No

26. Uniform heating:

Yes

27. Top type:

Smooth

28. Cross-section of conductors CU [mm²]:

10