Technical data sheet

Product features

Fry Top Griddle 65x48 electric durable chrome combined table 400 V / 3N		
Model	**SAP Code**	00021151
FTHRC 60 E	**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: durable chrome
- Removable rim: No

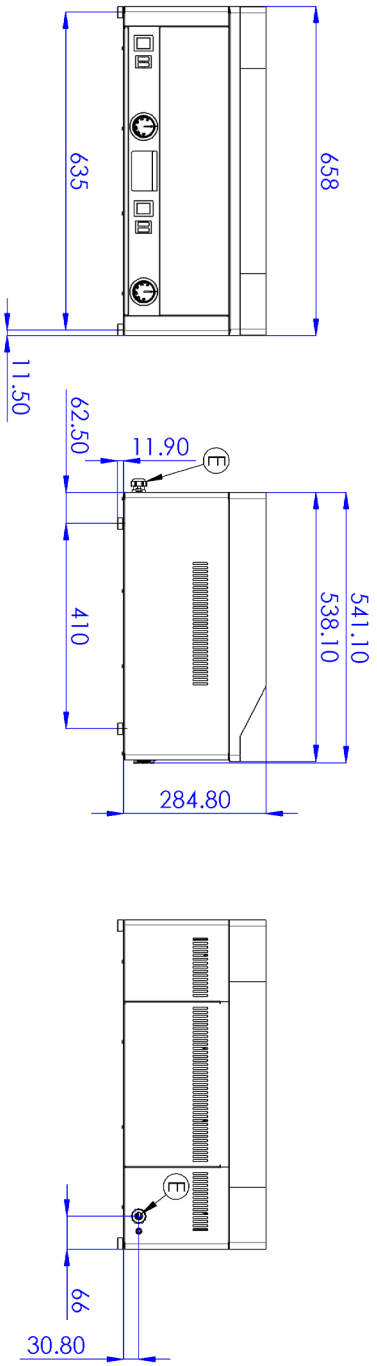
SAP Code	00021151	**Power electric [kW]**	6.000
Net Width [mm]	658	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	541	**Griddle dimensions [mm x mm]**	650 x 480
Net Height [mm]	285	**Top type**	Combinated
Net Weight [kg]	43.00		

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391 81 Veselí nad Lužnicí 1, ID:49825062

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Technical drawing

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Product benefits

Fry Top Griddle 65x48 electric durable chrome combined table 400 V / 3N		
Model	**SAP Code**	00021151
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1

Nationheres

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

- Savings on service interventions
- easy cleaning of the device

2

Degree of protection of controls IPX4

maintenance -free
water resistance
long life

- Savings on service interventions
- easy cleaning of the device

3

Waste fluid socket

ensures oil dripping into a socket

- easy maintenance
- easy to clean

4

Tall non -removable hem

Better Hygienic Conditions
Preventing fat spraying on a secondary device

- easy maintenance
- easy to clean

5

Combined plate made of chrome steel

The product is less baked and cleaned better
good warming of meat with groove

- saving time when preparing meals
- Easy to prepare different types of dishes

6

A kernel for use on a table or on a bedding

variable use
Possibility to place in smaller spaces

- easy manipulation
- saving costs on the bedding

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Technical parameters

Fry Top Griddle 65x48 electric durable chrome combined table 400 V / 3N		
Model	**SAP Code**	00021151
FTHRC 60 E	**A group of articles - web**	Grills and grill plates

1. **SAP Code:**
   00021151
2. **Net Width [mm]:**
   658
3. **Net Depth [mm]:**
   541
4. **Net Height [mm]:**
   285
5. **Net Weight [kg]:**
   43.00
6. **Gross Width [mm]:**
   640
7. **Gross depth [mm]:**
   725
8. **Gross Height [mm]:**
   410
9. **Gross Weight [kg]:**
   45.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    6.000
13. **Loading:**
    400 V / 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. **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. **Cross-section of conductors CU [mm²]:**
    1

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