

# Technical data sheet



## Product features

### Panini grill combined electric 57x24 400 V

<b>Model</b>	<b>SAP Code</b>	00002997
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- Top type: Combined
- Griddle dimensions [mm x mm]: 570 x 240
- Griddle thickness [mm]: 8.00
- Container for liquid fat: Yes
- Independent heating zones: Joint control of top and bottom plate
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating

<b>SAP Code</b>	00002997	<b>Power electric [kW]</b>	6.000
<b>Net Width [mm]</b>	614	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	433	<b>Griddle dimensions [mm x mm]</b>	570 x 240
<b>Net Height [mm]</b>	186	<b>Top type</b>	Combined
<b>Net Weight [kg]</b>	30.00		

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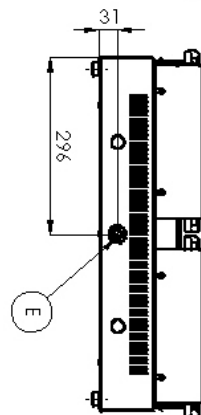
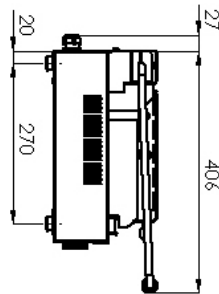
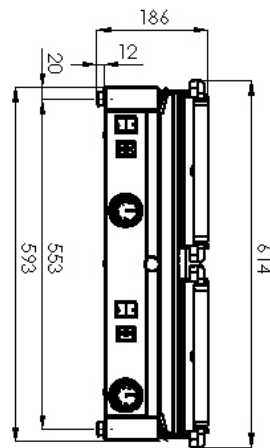
Technical drawing

Panini grill combined electric 57x24 400 V

Model

SAP Code

00002997



# Technical data sheet



## Product benefits

### Panini grill combined electric 57x24 400 V

Model

SAP Code

00002997

1

#### All-stainless design

only stainless steel intended for food contact is used

- absolutely rust-proof and non-magnetic design
- resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

2

#### Run and warm-up light

optical possibility to check the status of the device

- the operator immediately knows what state the appliance is in on/off, heating/not heating

3

#### Outlet for waste liquids

waste fluid, the fat is no longer burned and drains into the reservoir (drawer)

- the waste liquid (grease) is not burned off and does not flow onto the table or the floor

4

#### Grill plate with steel alloy 8mm

high thermal conductivity strength stability

- quick heat up the grill plate does not warp or bulge
- faster heating than cast iron
- grills better than stainless steel
- food does not stick to it

# Technical data sheet



## Technical parameters

### Panini grill combined electric 57x24 400 V

**Model**

**SAP Code**

00002997

**1. SAP Code:**

00002997

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

614

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

433

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

186

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

30.00

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

470

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

640

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

230

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

31.00

**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:**

Stainless steel

**16. Indicators:**

operation and warm-up

**17. Surface finish:**

sandblasted surface without coating

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

300

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

50

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

570 x 240

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

8.00

**22. Container for liquid fat:**

Yes

**23. Independent heating zones:**

Joint control of top and bottom plate

**24. Uniform heating:**

Yes

**25. Top type:**

Combinated

**26. Power consumption of the zone 1 [kW]:**

1,2

**27. Power consumption of the zone 2 [kW]:**

1,2