

Technical data sheet



Product features

Steak grill electric with digital timer and top contact plate 65x48 table

Model	SAP Code	00021131
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- Top type: Smooth
- 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: polished chrome 0.03 mm
- Removable rim: No

SAP Code	00021131	Power electric [kW]	9.000
Net Width [mm]	660	Loading	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
Net Height [mm]	400	Top type	Smooth
Net Weight [kg]	62.00		

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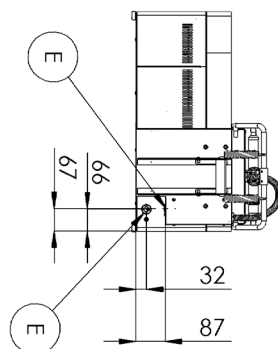
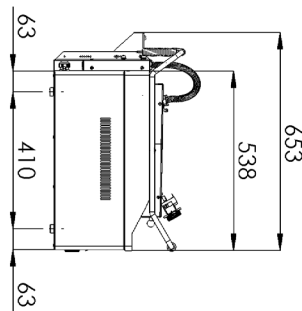
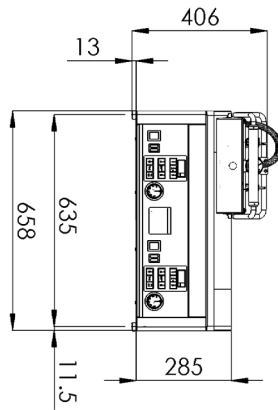
Technical drawing

Steak grill electric with digital timer and top contact plate 65x48 table

Model

SAP Code

00021131



Technical data sheet



Technical parameters

Steak grill electric with digital timer and top contact plate 65x48 table

Model	SAP Code	00021131
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1. SAP Code:

00021131

2. Article group:

RF-Grills

3. Net Width [mm]:

660

4. Net Depth [mm]:

660

5. Net Height [mm]:

400

6. Net Weight [kg]:

62.00

7. Gross Width [mm]:

710

8. Gross depth [mm]:

725

9. Gross Height [mm]:

540

10. Gross Weight [kg]:

65.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

9.000

14. Loading:

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

15. Protection of controls:

IPX4

16. Device color:

Stainless steel

17. Material:

AISI 430

18. Indicators:

operation and warm-up

19. Surface finish:

polished chrome 0.03 mm

20. Maximum device temperature [°C]:

300

21. Minimum device temperature [°C]:

50

22. Griddle dimensions [mm x mm]:

650 x 480 + 320 x 380

23. Griddle thickness [mm]:

10.00

24. Container for liquid fat:

Yes

25. Independent heating zones:

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

26. Removable rim:

No

27. Uniform heating:

Yes

28. Top type:

Smooth