

# Technical data sheet

## Product features



### Panini grill combined electric 57x24 400 V

|              |                                  |                         |
|--------------|----------------------------------|-------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00002997                |
| PD 2020 M    | <b>A group of articles - web</b> | Grills and grill plates |



- 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    |                                     |                    |

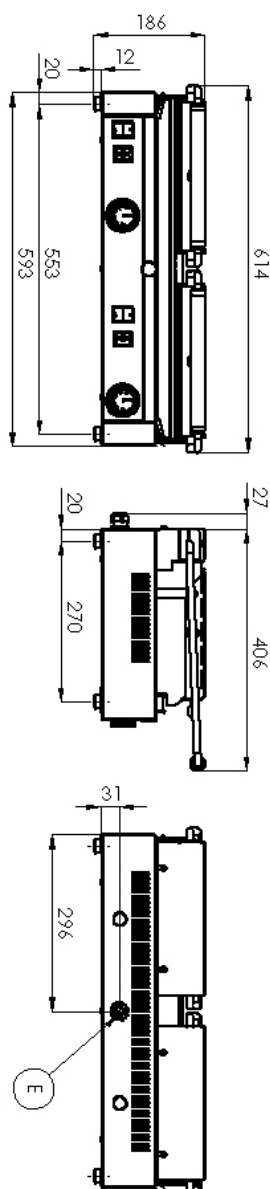
# Technical data sheet

Technical drawing



## Panini grill combined electric 57x24 400 V

|              |                                  |                         |
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## Product benefits

### Panini grill combined electric 57x24 400 V

|              |                                  |                         |
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#### 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

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## Technical parameters



### Panini grill combined electric 57x24 400 V

|              |                                  |                         |
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| <b>Model</b> | <b>SAP Code</b>                  | 00002997                |
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**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

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

1