

# Technical data sheet



## Product features

### Fry-top griddle plate 97x48 gas combined without cabinet

<b>Model</b>	<b>SAP Code</b>	00011367
FTHR 90 GL	<b>A group of articles - web</b>	Grills and grill plates



- Top type: Combined
- Griddle dimensions [mm x mm]: 970 x 480
- Griddle thickness [mm]: 12.00
- Worktop material: Sandblasted steel
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating
- Removable rim: No
- Ignition: Piezo

<b>SAP Code</b>	00011367	<b>Power gas [kW]</b>	12.000
<b>Net Width [mm]</b>	988	<b>Type of gas</b>	Natural gas, propane butane
<b>Net Depth [mm]</b>	609	<b>Griddle dimensions [mm x mm]</b>	970 x 480
<b>Net Height [mm]</b>	290	<b>Top type</b>	Combined
<b>Net Weight [kg]</b>	78.00		

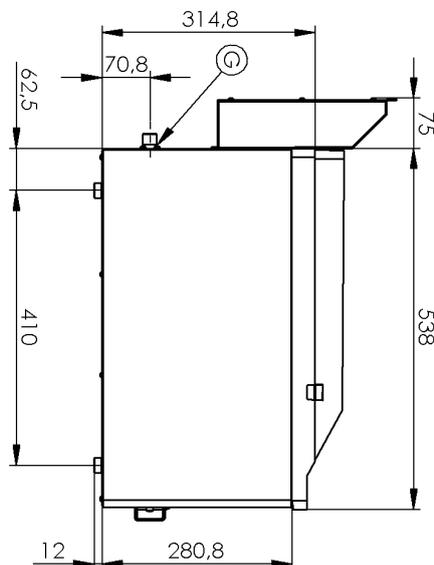
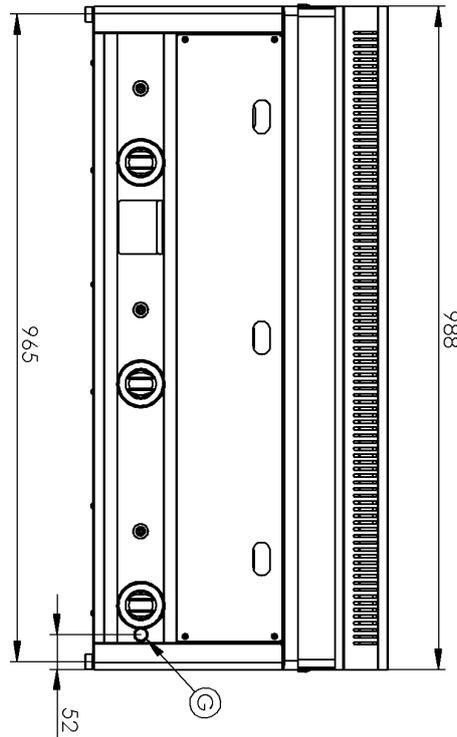
# Technical data sheet



Technical drawing

## Fry-top griddle plate 97x48 gas combined without cabinet

<b>Model</b>	<b>SAP Code</b>	00011367
FTHR 90 GL	<b>A group of articles - web</b>	Grills and grill plates



# Technical data sheet



## Product benefits

### Fry-top griddle plate 97x48 gas combined without cabinet

<b>Model</b>	<b>SAP Code</b>	00011367
FTHR 90 GL	<b>A group of articles - web</b>	Grills and grill plates

1

#### Safety element – thermocouple

safe service for staff  
there is no unnecessary gas leakage  
long life

- savings on service interventions
- easier and faster operation

7

#### Cooking unit for use on a table or on a base

variable use  
the possibility of placement in smaller spaces

- easy handling
- cost savings on substructure

2

#### All-stainless design

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

- savings on service interventions
- easy cleaning and maintenance of equipment

3

#### Degree of protection of the control elements IPX4

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

#### Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

5

#### High non-removable hem

better hygienic conditions  
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

6

#### Combined steel plate

good heat transfer and the surface does not get scratched  
enables preparation on smooth or grooved plates

- time-saving in food preparation
- easy preparation of different types of dishes

# Technical data sheet



## Technical parameters

### Fry-top griddle plate 97x48 gas combined without cabinet

<b>Model</b>	<b>SAP Code</b>	00011367
FTHR 90 GL	<b>A group of articles - web</b>	Grills and grill plates

**1. SAP Code:**

00011367

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

988

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

609

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

290

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

78.00

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

705

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

1055

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

540

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

85.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

Table top

**12. Power gas [kW]:**

12.000

**13. Ignition:**

Piezo

**14. Type of gas:**

Natural gas, propane butane

**15. Protection of controls:**

IPX4

**16. Material:**

AISI 430

**17. Worktop material:**

Sandblasted steel

**18. Surface finish:**

sandblasted surface without coating

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

300

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

50

**21. Adjustable feet:**

Yes

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

970 x 480

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

12.00

**24. Container for liquid fat:**

Yes

**25. Independent heating zones:**

Separate control for each heating zone

**26. Removable rim:**

No

**27. Uniform heating:**

Yes

**28. Top type:**

Combinated

# Technical data sheet



Technical parameters

## Fry-top griddle plate 97x48 gas combined without cabinet

<b>Model</b>	<b>SAP Code</b>	00011367
FTHR 90 GL	<b>A group of articles - web</b>	Grills and grill plates

### 29. Connection to a ball valve:

1/2