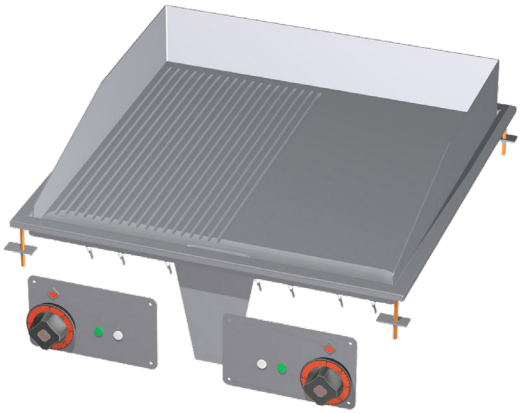
# Technical data sheet

Product features

| Fry-top griddle plate 56x55 drop-in electric combined 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00007460 |
| FTLRD-66ET | **A group of articles - web** | Grills and grill plates |



- Top type: Combinated
- Griddle dimensions [mm x mm]: 600 x 600
- Griddle thickness [mm]: 14.00
- Worktop material: Stainless steel
- Grid size [mm x mm]: 450 x 595
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Removable rim: Yes

| | | | |
|---|---|---|---|
| **SAP Code** | 00007460 | **Loading** | 400 V / 3N - 50 Hz |
| **Net Width [mm]** | 600 | **Griddle dimensions [mm x mm]** | 600 x 600 |
| **Net Depth [mm]** | 600 | **Grid size [mm x mm]** | 450 x 595 |
| **Net Height [mm]** | 220 | **Top type** | Combinated |
| **Net Weight [kg]** | 45.00 | **Worktop type** | Molded - comfortable cleaning maintenance |
| **Power electric [kW]** | 6.000 | | |



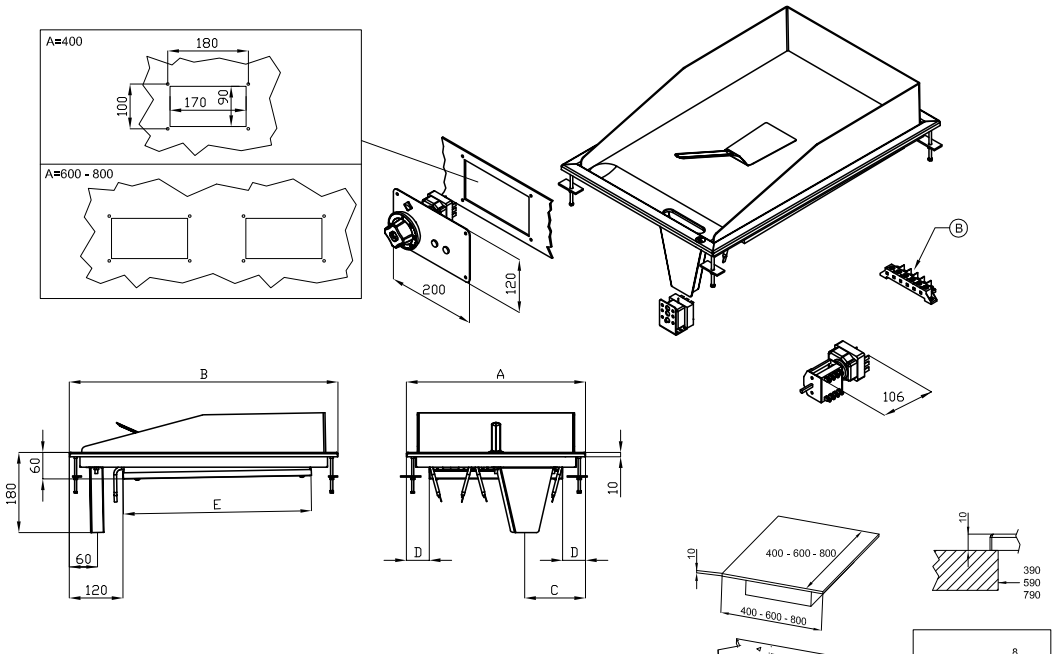
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391 81 Veselí nad Lužnicí 1, ID:49825062

# Technical data sheet

Technical drawing

**Fry-top griddle plate 56x55 drop-in electric combined 400 V / 3N**

| Model | SAP Code | 00007460 |
|---|---|---|
| FTLRD-66ET | A group of articles - web | Grills and grill plates |




| Descrizione | A | B | C | D | E |
|---|---|---|---|---|---|
| FT...D-64ET | 400 mm | 600 mm | 135 mm | 51 mm | 420 mm |
| FT...D-66ET | 600 mm | 600 mm | 300 mm | 55,5 mm | 420 mm |
| FT...D-68ET | 800 mm | 600 mm | 400 mm | 65 mm | 420 mm |
| FT...D-84ET | 400 mm | 800 mm | 105 mm | 29 mm | 650 mm |
| FT...D-88ET | 800 mm | 800 mm | 400 mm | 29 mm | 650 mm |

| | | | | | |
|---|---|---|---|---|---|
| A | Data plate | | B | Electrical connection | |



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# Technical data sheet

Product benefits

| Fry-top griddle plate 56x55 drop-in electric combined 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00007460 |
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**1**

**All-stainless design**

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

- savings on service interventions
- easier and faster operation

**2**

**Degree of protection of the control elements IPX5**

maintenance-free system
resistance to splash water
long life

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

**3**

**Built-in cooking unit**

variable use
the possibility of placement in smaller spaces

- easy handling
- cost savings on substructure

**4**

**High detachable hem**

better hygienic conditions
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

**5**

**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



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# Technical data sheet

Technical parameters

| Fry-top griddle plate 56x55 drop-in electric combined 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00007460 |
| FTLRD-66ET | **A group of articles - web** | Grills and grill plates |

1. **SAP Code:**
   00007460
2. **Net Width [mm]:**
   600
3. **Net Depth [mm]:**
   600
4. **Net Height [mm]:**
   220
5. **Net Weight [kg]:**
   45.00
6. **Gross Width [mm]:**
   730
7. **Gross depth [mm]:**
   630
8. **Gross Height [mm]:**
   470
9. **Gross Weight [kg]:**
   50.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Drop-in
12. **Power electric [kW]:**
    6.000
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IPX5
15. **Exterior color of the device:**
    Stainless steel
16. **Material:**
    Stainless steel
17. **Indicators:**
    operation and warm-up
18. **Worktop type:**
    Molded - comfortable cleaning maintenance
19. **Worktop material:**
    Stainless steel
20. **Worktop Thickness [mm]:**
    14.00
21. **Standard equipment for device:**
    comes with a stainless steel scraper for cleaning pastries
22. **Maximum device temperature [°C]:**
    300
23. **Minimum device temperature [°C]:**
    50
24. **Service accessibility:**
    Trough the frontal panel
25. **Safety thermostat:**
    Yes
26. **Griddle dimensions [mm x mm]:**
    600 x 600
27. **Griddle thickness [mm]:**
    14.00
28. **Independent heating zones:**
    Separate control for each heating zone



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# Technical data sheet

Technical parameters

| Fry-top griddle plate 56x55 drop-in electric combined 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00007460 |
| FTLRD-66ET | **A group of articles - web** | Grills and grill plates |

**29. Removable rim:**
Yes

**30. Grid size [mm x mm]:**
450 x 595

**31. Top type:**
Combinated

**32. Cross-section of conductors CU [mm²]:**
1



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