

#### **Product features**

Fry-top griddle plate 65x48 gas chromed smooth counter top		
Model	SAP Code	00000991
FTHC 60 G	A group of articles - web	Grills and grill plates



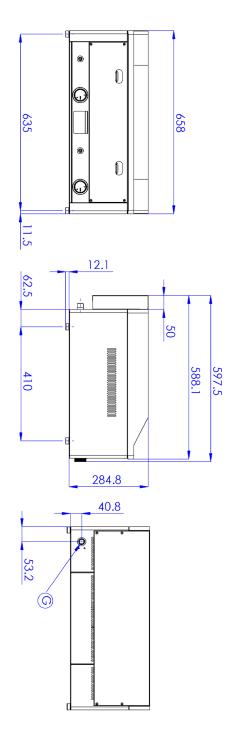
- Top type: Smooth
- Griddle dimensions [mm x mm]: 650 x 480
- Griddle thickness [mm]: 10.00
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: polished chrome 0.03 mm
- Removable rim: No
- Ignition: Piezo

SAP Code	00000991	Power gas [kW]	8.000
Net Width [mm]	658	Type of gas	Propane bu- tane, natural gas
Net Depth [mm]	0	Griddle dimensions [mm x mm]	650 x 480
Net Height [mm]	285	Top type	Smooth
Net Weight [kg]	45.00		



Technical drawing

Fry-top griddle plate 65x48 gas chromed smooth counter top		
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#### **Product benefits**

Fry-top griddle plate 65x48 gas chromed smooth counter top		
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Safety element - thermocouple

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

- savings on service interventions
- easier and faster operation

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

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

**Outlet for waste liquids** 

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

High non-removable hem

better hygienic conditions preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

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Plate made of chrome-plated steel the product bakes less and is easier to clean

a good warming of the meat with a groove

- time-saving for food preparation
- no reheating and long cooking times

Cooking unit for use on a table or on a base

the possibility of placement in smaller spaces

- easy handling
- cost savings on substructure

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### Technical parameters

Fry-top griddle plate 65x48 gas c	hromed smooth cour	nter top
Model	SAP Code	00000991
FTHC 60 G	A group of articles - web	Grills and grill plates
<b>1. SAP Code:</b> 00000991		<b>15. Protection of controls:</b> IPX4
<b>2. Net Width [mm]:</b> 658		<b>16. Material:</b> AISI 430
3. Net Depth [mm]:		<b>17. Surface finish:</b> polished chrome 0.03 mm
4. Net Height [mm]: 285		18. Maximum device temperature [°C]: 300
<b>5. Net Weight [kg]:</b> 45.00		<b>19. Minimum device temperature [°C]:</b> 50
<b>6. Gross Width [mm]:</b> 640		<b>20. Adjustable feet:</b> Yes
<b>7. Gross depth [mm]:</b> 725		<b>21. Griddle dimensions [mm x mm]:</b> 650 x 480
8. Gross Height [mm]: 410		22. Griddle thickness [mm]: 10.00
9. Gross Weight [kg]: 50.00		23. Container for liquid fat: Yes
10. Device type: Gas unit		<b>24. Independent heating zones:</b> Separate control for each heating zone
<b>11. Construction type of device:</b> Table top		<b>25. Removable rim:</b> No
12. Power gas [kW]: 8.000		<b>26. Uniform heating:</b> Yes
13. Ignition: Piezo		27. Top type: Smooth
44 Time of man		20. Compatible to belled

14. Type of gas:

Propane butane, natural gas

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28. Connection to a ball valve: