

Product features

Fry-top griddle plate 65x48 gas chromed combined without cabinet		
Model	SAP Code	00001158
FTHRC 60 GL	A group of articles - web	Grills and grill plates



- Top type: Combinated
- 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	00001158	Power gas [kW]	8.000
Net Width [mm]	658	Type of gas	Natural gas, propane butane
Net Depth [mm]	609	Griddle dimensions [mm x mm]	650 x 480
Net Height [mm]	290	Top type	Combinated
Net Weight [kg]	45.00		



Technical drawing

Fry-top griddle plate 65x48 gas chromed combined without cabinet			
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Product benefits

Fry-top griddle plate 65x48 gas chromed combined without cabinet		
Model	SAP Code	00001158
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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

Combined plate made of chrome-plated steel

the product bakes less enables preparation on smooth or grooved plates

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

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

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Technical parameters

Fry-top griddle plate 65x48 gas chr	omed combined wi	ithout cabinet
Model	SAP Code	00001158
FTHRC 60 GL	A group of articles - web	Grills and grill plates
1. SAP Code: 00001158		15. Protection of controls: IPX4
2. Net Width [mm]: 658		16. Material: AISI 430
3. Net Depth [mm]: 609		17. Surface finish: polished chrome 0.03 mm
4. Net Height [mm]: 290		18. Maximum device temperature [°C]: 300
5. Net Weight [kg]: 45.00		19. Minimum device temperature [°C]: 50
6. Gross Width [mm]: 725		20. Adjustable feet: Yes
7. Gross depth [mm]: 710		21. Griddle dimensions [mm x mm]: 650 × 480
8. Gross Height [mm]: 540		22. Griddle thickness [mm]: 10.00
9. Gross Weight [kg]: 50.00		23. Container for liquid fat: Yes
10. Device type: Gas unit		24. Independent heating zones: Separate control for each heating zone
11. Construction type of device: Table top		25. Removable rim:
12. Power gas [kW]: 8.000		26. Uniform heating: Yes
13. Ignition: Piezo		27. Top type: Combinated
14. Type of gas:		28. Connection to a ball valve:

Natural gas, propane butane

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