

Product features

Model	SAP Code	00002997
PD 2020 M	A group of articles - web	Grills and grill plates



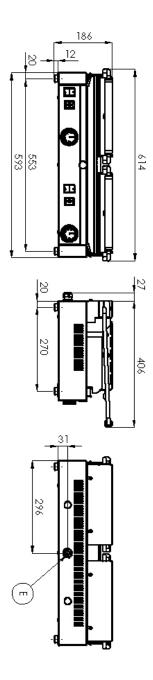
- Top type: Combinated
- Griddle dimensions [mm x mm]: 570 x 240
- Griddle thickness [mm]: 8.00
- Container for liquid fat: Yes
- Independent heating zones: Joint control of top and bottom plate
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating

SAP Code	00002997	Power electric [kW]	6.000
Net Width [mm]	614	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	433	Griddle dimensions [mm x mm]	570 x 240
Net Height [mm]	186	Top type	Combinated
Net Weight [kg]	30.00		



Technical drawing

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Product benefits

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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

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

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

| 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

Model	SAP Code	00002997
PD 2020 M	A group of articles - web	Grills and grill plates
1. SAP Code: 00002997		14. Loading: 400 V / 3N - 50 Hz
2. Article group: Contact grills		15. Protection of controls:
3. Net Width [mm]: 614		16. Material: Stainless steel
4. Net Depth [mm]: 433		17. Indicators: operation and warm-up
5. Net Height [mm]: 186		18. Surface finish: sandblasted surface without coating
6. Net Weight [kg]: 30.00		19. Maximum device temperature [°C]: 300
7. Gross Width [mm]: 470		20. Minimum device temperature [°C]: 50
8. Gross depth [mm]: 640		21. Griddle dimensions [mm x mm]: 570 x 240
9. Gross Height [mm]: 230		22. Griddle thickness [mm]: 8.00
10. Gross Weight [kg]: 31.00		23. Container for liquid fat: Yes
11. Device type: Electric unit		24. Independent heating zones: Joint control of top and bottom plate
12. Construction type of device: Table top		25. Uniform heating: Yes
13. Power electric [kW]: 6.000		26. Top type: Combinated