

# Technical data sheet



## Product features

<b>Model</b>	<b>SAP Code</b>	00003499
PS 2010 R	<b>A group of articles - web</b>	Grills and grill plates



- Top type: Grooved
- Griddle dimensions [mm x mm]: 260 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

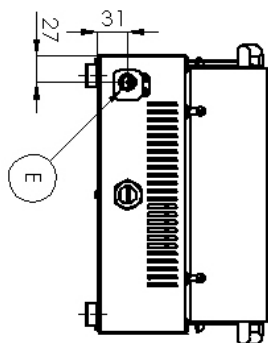
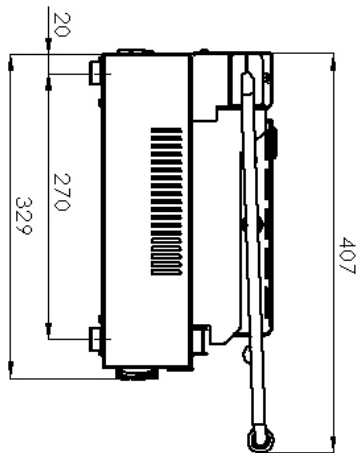
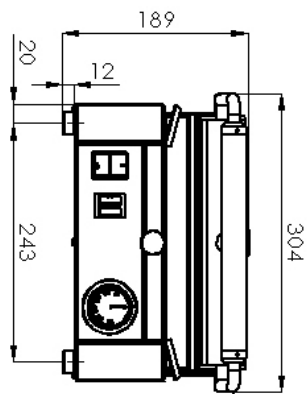
<b>SAP Code</b>	00003499	<b>Power electric [kW]</b>	3.000
<b>Net Width [mm]</b>	304	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Depth [mm]</b>	407	<b>Griddle dimensions [mm x mm]</b>	260 x 240
<b>Net Height [mm]</b>	189	<b>Top type</b>	Grooved
<b>Net Weight [kg]</b>	15.00		

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Technical drawing

<b>Model</b>	<b>SAP Code</b>	00003499
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## Product benefits

<b>Model</b>	<b>SAP Code</b>	00003499
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**1**

### 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

**2**

### 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

**3**

### 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

**4**

### 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

<b>Model</b>	<b>SAP Code</b>	00003499
PS 2010 R	<b>A group of articles - web</b>	Grills and grill plates

**1. SAP Code:**

00003499

**2. Article group:**

Contact grills

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

304

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

407

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

189

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

15.00

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

470

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

330

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

230

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

16.00

**11. Device type:**

Electric unit

**12. Construction type of device:**

Table top

**13. Power electric [kW]:**

3.000

**14. Loading:**

230 V / 1N - 50 Hz

**15. Protection of controls:**

IPX4

**16. Material:**

Stainless steel

**17. Indicators:**

operation and warm-up

**18. Surface finish:**

sandblasted surface without coating

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

300

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

50

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

260 x 240

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

8.00

**23. Container for liquid fat:**

Yes

**24. Independent heating zones:**

Joint control of top and bottom plate

**25. Uniform heating:**

Yes

**26. Top type:**

Grooved