

Technical data sheet



Product features

Model	SAP Code	00001147
FTH 30 EL	A group of articles - web	Grills and grill plates



- Top type: Smooth
- Griddle dimensions [mm x mm]: 320 x 480
- Griddle thickness [mm]: 10.00
- Container for liquid fat: Yes
- Maximum device temperature [°C]: 300
- Removable rim: No

SAP Code	00001147	Power electric [kW]	3.000
Net Width [mm]	328	Loading	230 V / 1N - 50 Hz
Net Depth [mm]	609	Griddle dimensions [mm x mm]	320 x 480
Net Height [mm]	290	Top type	Smooth
Net Weight [kg]	23.00		

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Product benefits

Model	SAP Code	00001147
FTH 30 EL	A group of articles - web	Grills and grill plates

- 1 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

- 2 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

- 3 Outlet for waste liquids**
ensures that oil drips into the socket
- easy maintenance
 - easy cleaning

- 4 High non-removable hem**
better hygienic conditions
preventing grease from splashing onto ancillary equipment
- easy maintenance
 - easy cleaning

- 5 Smooth steel plate**
good heat transfer and the surface does not get scratched
enables preparation on smooth or grooved plates
- time-saving for food preparation
 - no reheating and long cooking times

- 6 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

Technical data sheet



Technical parameters

Model	SAP Code	00001147
FTH 30 EL	A group of articles - web	Grills and grill plates

1. SAP Code:

00001147

2. Article group:

RF-Line 600

3. Net Width [mm]:

328

4. Net Depth [mm]:

609

5. Net Height [mm]:

290

6. Net Weight [kg]:

23.00

7. Gross Width [mm]:

395

8. Gross depth [mm]:

705

9. Gross Height [mm]:

482

10. Gross Weight [kg]:

29.00

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:

AISI 430

17. Indicators:

operation and warm-up

18. Maximum device temperature [°C]:

300

19. Minimum device temperature [°C]:

50

20. Adjustable feet:

Yes

21. Griddle dimensions [mm x mm]:

320 x 480

22. Griddle thickness [mm]:

10.00

23. Container for liquid fat:

Yes

24. Removable rim:

No

25. Uniform heating:

Yes

26. Top type:

Smooth

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Product features

Model	SAP Code	00001149
FTH 60 EL	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: sandblasted surface without coating
- Removable rim: No

SAP Code	00001149	Power electric [kW]	6.000
Net Width [mm]	658	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	609	Griddle dimensions [mm x mm]	650 x 480
Net Height [mm]	290	Top type	Smooth
Net Weight [kg]	45.00		

Technical data sheet



Product benefits

Model	SAP Code	00001149
FTH 60 EL	A group of articles - web	Grills and grill plates

- 1 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

- 2 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

- 3 Outlet for waste liquids**
ensures that oil drips into the socket
- easy maintenance
 - easy cleaning

- 4 High non-removable hem**
better hygienic conditions
preventing grease from splashing onto ancillary equipment
- easy maintenance
 - easy cleaning

- 5 Smooth steel plate**
good heat transfer and the surface does not get scratched
enables preparation on smooth or grooved plates
- time-saving for food preparation
 - no reheating and long cooking times

- 6 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

Technical data sheet



Technical parameters

Model	SAP Code	00001149
FTH 60 EL	A group of articles - web	Grills and grill plates

1. SAP Code:

00001149

2. Article group:

RF-Line 600

3. Net Width [mm]:

658

4. Net Depth [mm]:

609

5. Net Height [mm]:

290

6. Net Weight [kg]:

45.00

7. Gross Width [mm]:

725

8. Gross depth [mm]:

710

9. Gross Height [mm]:

540

10. Gross Weight [kg]:

50.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

6.000

14. Loading:

400 V / 3N - 50 Hz

15. Protection of controls:

IPX4

16. Material:

AISI 430

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. Adjustable feet:

Yes

22. Griddle dimensions [mm x mm]:

650 x 480

23. Griddle thickness [mm]:

10.00

24. Container for liquid fat:

Yes

25. Independent heating zones:

Separate control for each heating zone

26. Removable rim:

No

27. Uniform heating:

Yes

28. Top type:

Smooth

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Product features

Model	SAP Code	00007382
FTH 90 EL	A group of articles - web	Grills and grill plates



- Top type: Smooth
- Griddle dimensions [mm x mm]: 970 x 480
- Griddle thickness [mm]: 10.00
- Worktop material: Sandblasted steel
- Container for liquid fat: Yes
- Independent heating zones: Separate control for each heating zone
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating
- Removable rim: No

SAP Code	00007382	Power electric [kW]	9.000
Net Width [mm]	988	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	609	Griddle dimensions [mm x mm]	970 x 480
Net Height [mm]	290	Top type	Smooth
Net Weight [kg]	76.00		

Technical data sheet



Product benefits

Model	SAP Code	00007382
FTH 90 EL	A group of articles - web	Grills and grill plates

1

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

2

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

3

Outlet for waste liquids

ensures that oil drips into the socket

- easy maintenance
- easy cleaning

4

High non-removable hem

better hygienic conditions
preventing grease from splashing onto ancillary equipment

- easy maintenance
- easy cleaning

5

Smooth steel plate

good heat transfer and the surface does not get scratched
enables preparation on smooth or grooved plates

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

6

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

Technical data sheet



Technical parameters

Model	SAP Code	00007382
FTH 90 EL	A group of articles - web	Grills and grill plates

1. SAP Code:

00007382

2. Article group:

RF-Line 600

3. Net Width [mm]:

988

4. Net Depth [mm]:

609

5. Net Height [mm]:

290

6. Net Weight [kg]:

76.00

7. Gross Width [mm]:

705

8. Gross depth [mm]:

1055

9. Gross Height [mm]:

540

10. Gross Weight [kg]:

83.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

9.000

14. Loading:

400 V / 3N - 50 Hz

15. Protection of controls:

IPX4

16. Material:

AISI 430

17. Indicators:

operation and warm-up

18. Worktop material:

Sandblasted steel

19. Surface finish:

sandblasted surface without coating

20. Maximum device temperature [°C]:

300

21. Minimum device temperature [°C]:

50

22. Adjustable feet:

Yes

23. Griddle dimensions [mm x mm]:

970 x 480

24. Griddle thickness [mm]:

10.00

25. Container for liquid fat:

Yes

26. Independent heating zones:

Separate control for each heating zone

27. Removable rim:

No

28. Uniform heating:

Yes

29. Top type:

Smooth