

# Optima | 8 | 5 | 0

## Product data sheet – Gas griddle plate I – half ribbed, Town gas operated

MKN-No.:  
10020690

Cooking appliance according to DIN 18852 for application in the commercial preparation of food in the general catering industry, front cooking, free flow systems and snack bars. For cooking with contact heat, for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.



## Technical highlights

### Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.  
Visible surfaces with polished and satin finish, 320 grit.

### Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

### Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

### Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Ergonomically shaped knobs for a easy identification of the position.

### Effective area:

Griddle plate with large radii which are easy to clean, seamless and greaseproof, recessed and welded into the cover plate. One adjustable heating zone. Closable fat drain outlet at the front with a removable fat collecting container beneath it.

### Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

### Type of energy:

Appliance is completely tubed internally in accordance with gas requirements for the gas connection provided by customer.

### Special feature:

### Heating:

Heating by atmospheric linear burners, thermoelectrically protected. Piezo ignition for the ignition burners to start up the main burner.



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Cooking appliance for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.

### Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- griddle plate, semi-ribbed, of high temperature resistant steel (1.5415) – 14 mm thick
- thermostatic temperature control with electronic flame monitoring – gas shut off valve installed in appliance for maintenance purposes

### Technical data

Dimensions (LxWxH*) (mm):	600 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	420 x 545 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage <sup>1</sup> (V):	
Recommended fuses (A):	
Frequency range (Hz):	50/60
Rated heat load (kW):	7
Standard gas pressure – town gas <sup>2</sup> (mbar):	
Gas connection:	DN 15 (1/2")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	78
Gross weight <sup>3</sup> (kg):	87
Heat emission latent (W):	2800
Heat emission sensitive (W):	2450
Type of protection:	

\* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

### Product safety

- CE mark

### Installation requirements

- gas connection provided by customer

### Option / accessories

MKN-No.:	Description:
10018076	griddle plate scraper for smooth and ribbed frying surfaces
10017094	splash guard

<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request