

## Product data sheet — Electric griddle plate 1 Supra – smooth

MKN-No.:  
2021126

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. Embossing behind the control knobs, 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 from the top. Two separately adjustable heating zones. Closable fat drain outlet at the front with a removable fat collecting container below.

### 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 wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

### Special feature:

### Heating: SUPRA

SUPRA surface heating system directly underneath the bottom, flush connected with the surface. Aluminium plate for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission. Tubular elements are individually screwed to simplify service.

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

Current drawings you will find here:  
[www.mkn.com](http://www.mkn.com)  
▶ Partner Login  
▶ spare parts database & download

### Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- appliance equipped for connection to a power optimising system, incl. Relay
- griddle plate, finely ground, of high temperature resistant steel (1.5415) – 14 mm thick
- temperature control by precision thermostats with control lamp, main switch and safety temperature limiter – contactor installed

### Technical data

Dimensions (LxWxH*) (mm):	600 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	500 x 540 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	7,2
Voltage <sup>1</sup> (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas <sup>2</sup> (mbar):	
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	77
Gross weight <sup>3</sup> (kg):	86
Heat emission latent (W):	2880
Heat emission sensitive (W):	2376
Type of protection:	IPX5

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

### Product safety

- CE mark

### Installation requirements

- electrical supply provided by customer

### Option / accessories

MKN-No.:	Description:
10018076	griddle plate scraper for smooth and ribbed frying surfaces
945525	splash guard
204534	fat discharge plug
845036	wing door for an appliance length of 600 mm
10020518	hygiene insert R20 (H2) for cabinet 600 mm

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

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

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

