

SAP 200

MODEL SPIDOFLAT SAP200	<ul style="list-style-type: none"> • Black smooth surfaces 	<ul style="list-style-type: none"> • Max. temperature 752 °F
	<ul style="list-style-type: none"> • Manual Control 	<ul style="list-style-type: none"> • Glass ceramic



DESCRIPTION

Professional Contact Cooking System with Glass Ceramic plates, suitable for cooking a wide array of different foods, as such: toast, sandwich, meat, fish, vegetables, eggs, etc.

High quality cooking result thanks to heat distribution uniformity and use of shock resistance, non-stick, non-porous and impermeable to smells and tastes Glass Ceramic Cooking Surfaces.

High versatility of use thanks to **SHB™ Plus** technology which allows combined heating (contact + infrared) and high cooking Temperature setting.

Up to 60% saving in Preheating Time thanks to **SHB™ Plus**.

STANDARD COOKING FEATURES

SETTINGS:

- Manual Control
- Temperature Set: 248 °F – 752 °F.

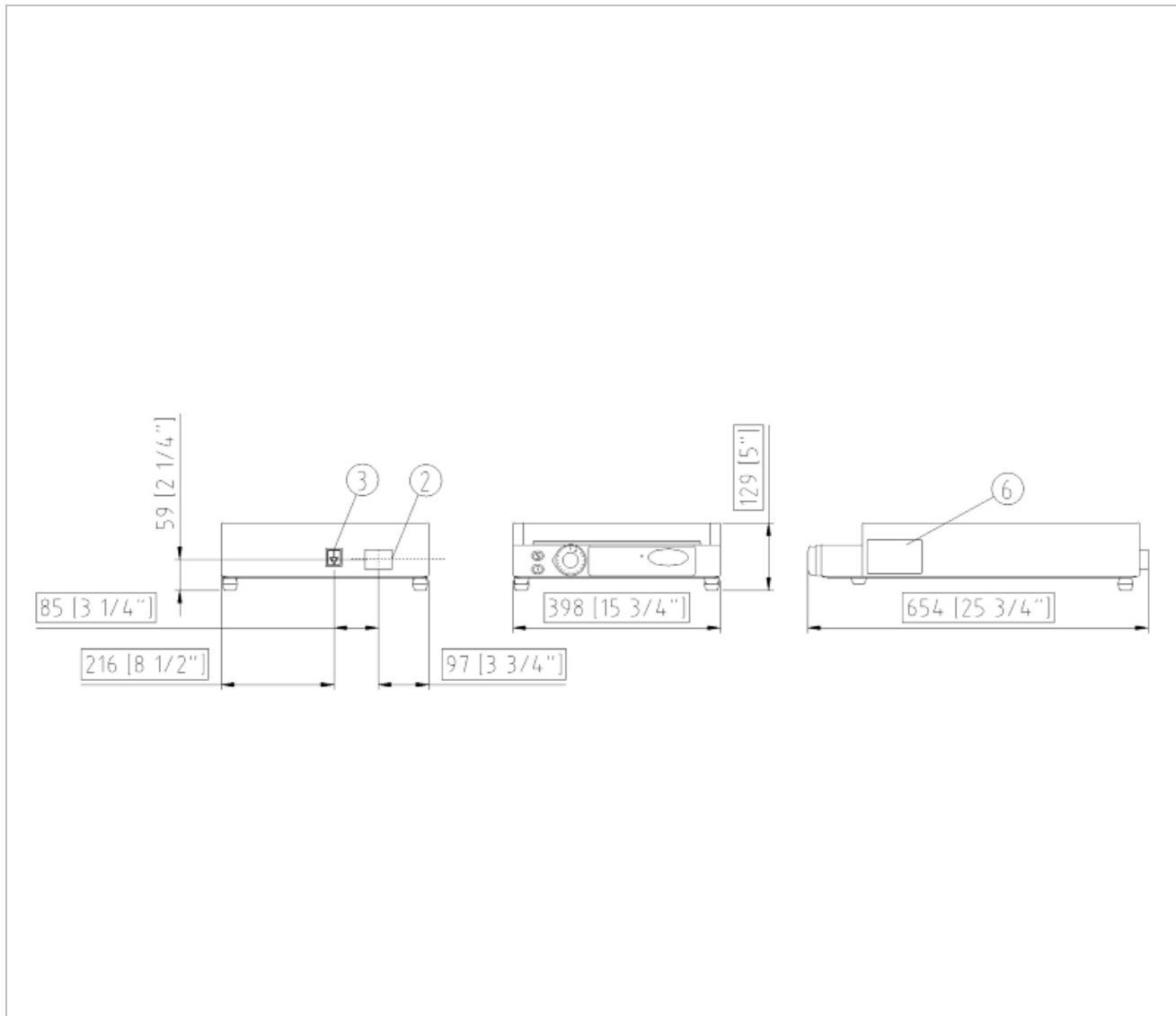
STANDARD TECHNICAL FEATURES

- **Double Black Smooth Glass Ceramic cooking plates**
n° 1 11"x17 3/10" in
- Steel Case
- 4 Non-Slip Feets
- Removable Dip Tray
- Energy regulator (Simostath)
- Temperature and Energy Regulator LED lights

ACCESSORIES

- **METAL SCRAPER**
Metallic scraper for Glass Ceramic Surfaces (included)
- **SPIDO CLEAN SPRAY DETERGENT**
750 ml Spray Detergent for Glass Ceramic and Steel Surfaces (to be purchased separately)





CONNECTION POSITIONS

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat

DIMENSIONS AND WEIGHT

Width	15 3/5"
Depth	25 7/10"
Height	5"
Net Weight	22 lb

INSTALLATION REQUIREMENTS

Installations must conform to all local electrical systems, specifically minimum wire gauge required for field connection, hydraulic and ventilation codes.

POWER SUPPLY

	STANDARD
Voltage	240 V
Phase	1PH+N+PE
Frequency	60 Hz
Power	2,7 kW
Maximum Amp Draw	11,3 A
Power cable requirement	SJTO 3G x AWG14
Plug	NEMA 6-15P

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Wiring diagrams

