

**Product data sheet – Electric griddle plate 2 Supra**  
 heat resistant steel, smooth

**MKN-No.:**  
 1321130

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 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

**Body:**

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

**Control panel:**

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy 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 (15 mm) 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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Current drawings you will find here:  
[www.mkn.com](http://www.mkn.com)  
▶ Partner Login  
▶ spare parts database & download

**Further features**

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- 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):	800 x 700 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	705 x 545 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	10,8
Voltage <sup>1</sup> (V):	400 3 NPE AC
Recommended fuses (A):	3 x 20
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):	102
Gross weight <sup>3</sup> (kg):	113
Heat emission latent (W):	4320
Heat emission sensitive (W):	3564
Type of protection:	IPX4

\* 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
945530	splash guard
204534	fat discharge plug

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

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

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

