

SAP 200

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MODEL	Black smooth surfaces	Max. temperature 752 °F
SPIDOFLAT SAP200	Manual Control	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.

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)

STANDARD TECHNICAL FEATURES

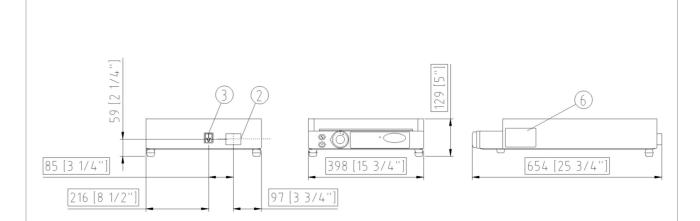
- Double Black Smooth Glass Ceramic cooking plates
 - n° 1 11"x17 3/10" in
- Steel Case
- 4 Non-Slip Feets
- Removable Dip Tray
- Energy regulator (Simostath)
- Temperature and Energy Regulator LED lights





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Views Connection positions Dimensions and Weights Installation requirements Power supply



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	SJTO	
requirement	3G x AWG14	
Plug	NEMA 6-15P	



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Wiring diagrams

