

CR1652149T

MODELLO

SERIE

DT94/10TSFTER

DIAMANTE 90 TOUCH



GENERAL CHARACTERISTICS

Diamond 90 Touch - Everything under control Everything is under control, perfect results every time. Thanks to the practical display, parameter selection is quick and precise. Easy and clear temperature management, and special functions are always visible and accessible from the display. Tradition and innovation, everything on your worktop A new non-slip square and rounded knob design for a more ergonomic grip and an embossed indicator that makes it easier to select the datum to be set. And with the exclusive Encoder Functionality, simply touch the parameter you want, turn the knob to adjust the level and press it to start the set datum. With water- and dirt-proof crown. Quick and precise parameter selection. Easy and clear temperature management. Special functions always visible and accessible from the display. Stainless steel outer shells and feet. Height from the work surface adjustable from 840 to 900mm. Tops with 2 mm thickness

TECHNICAL SPECIFICATIONS

- Cooking plate lowered from the top by 40 mm. Cooking plates made with a satin-finished surface and coated with soft iron or polished hard chrome, all available in smooth, mixed or ribbed versions. Plates inclined by 10mm towards the front of the machine. Large grease collection drawer. Dimensions: 40, 60, 80, Heating by means of armoured incoloy heating elements. Thermostatically controlled and adjustable baking temperature from 110 to 280°C. Safety thermostat.
- Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention

of moisture in cooking food Large fat collection drawer with capacity of the entire volume of the perimeter channel Grooved plate design ensures cleanliness right to the end of the plate Plate not welded to the machine bed with optimisation of structural points under thermal stress Plate not welded to the machine bed with optimisation of structural points under thermal stress Thermal cutting that facilitates the user and adjacent machinery. Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen. Water dispenser kit available as an accessory





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Technical Information

SPECIFICATION	DATA	
MATERIAL	CR1652149T	
COMMERCIAL LINE	DIAMANTE TOUCH	
SUPPLY	ELECTRICS	
DIM. WIDTH 800 mm		
DIM. PRODUCTIVITY 900 mm		
DIM. HEIGHT 250 mm		
PACKAGE LENGTH 950 mm		
PACKAGE WIDTH	850 mm	
PACKAGING HEIGHT	500 mm	
STANDARD POWER SUPPLY	380-415V 3N	
FREQUENCY	50-60 Hz	
ELECTRICAL POWER	15 kW	
IP GRADE	IPX5	
CERTIFIED MODEL	DT94/10TSFTER	



FRY TOP S Electric M80 Iron Plate - RIBBED -

Thermostat Top Version

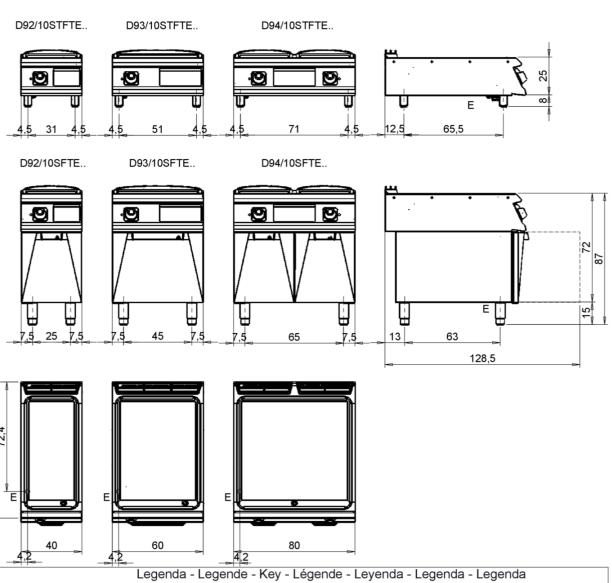


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



- Pressacavo entrata linea elettrica Stopfbuchse Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico
- Arrivo gas Gasanschluss Gas connection Arrivée gaz -Union de gas - Gasaansluiting - Ligação gás
- Attacco scarico acqua Wasserablauf Water outlet Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água
- H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
- Scarico vasca Wannenabflussrohr Pan outlet Vidange du bac -**S1** Descarga cuba - Water toevoer - Descarga da cuba
- A1 = Calda Heiss Warm Chaude Caliente Warm Morno
- Valvola di depressione Anti-depression valve Unterdruck ventil -Soupape de dépression - Válvula de dépresión - Onderdrukklep -Válvula de depressão
- A2 = Fredda Kalt Cold Froid Fria Koude Frio
- S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto

Rubinetto di livello - Level tap - Wasserhahn - Robinet de

- Scarico Abflussrohr Drain Tuyau d'évacuation -Tubo de drenaje - Aftapbuis - Tubulação de dreno
- niveau Grifo de nivel Niveaukraan Torneira de nível





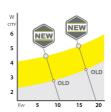
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Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food



Plate not welded to the machine bed with optimisation of structural points under thermal stress



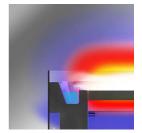
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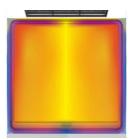
Large fat collection drawer with capacity of the entire volume of the perimeter channel



Thermal cutting that facilitates the user and adjacent machinery.



Grooved plate design ensures cleanliness right to the end of the plate



Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen.





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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR1658629	D97CPFT68	Fry top cleaning drawer M60 - M80
CR1658609	97TFT	Plancha cleaning cap
CR1354999	PKLR	Replacement blades (10PCS)
CR1658689	9AFT8	M80 splash guard
CR1658709	D7968CAFT	WATER LOADING FOR FRY TOP M60 M80 - D70 D90 - GAS OR ELECTRIC
CR1658799	D98EKSCFT	CONTINUOUS DISCHARGE FOR FRY TOP M80 - D90 - ELECTRIC
CR1658829	D98ECSCFT	LOAD + SCAR.CONTINUOUS FOR FRY TOP M80 - D90 - ELECTRIC

