

# ELECTRIC FRY TOP SMOOTH PLATE

CODICE  
CR1139129T4W

MODELLO  
DT96/10TFTE-T4W

SERIE  
DIAMANTE 4.0



## GENERAL CHARACTERISTICS

Diamond 90 Touch 4.0 - 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 worktop adjustable from 840 to 900 mm. Tops with 2 mm thickness All model-identified equipment (T4W) is 4.0 Ready equipment, allowing you to benefit from all the advantages of connecting your equipment to a cloud system.

## TECHNICAL SPECIFICATIONS

■ Firing plates made with satin-finished surface and surface coated with soft iron, polished hard chrome or AISI 430 steel, all available in smooth, mixed or ribbed versions. ■ Welded plates tilted 10mm toward the machine front. ■ Large grease collection drawer. ■ Heating by incoloy armored heating elements. Cooking temperature thermostatically controlled and adjustable from 110 to 280°C.

■ Plate with armoured incoloy heating elements placed under the bottom for cooking with temperature uniformity. ■ Predisposition for core probe, for even greater cooking control. Reaching the set core

temperature is signalled by an acoustic signal ■ Plate welded to the hob for a larger cooking zone. ■ Temperature control via touch screen and adjustment with ergonomic knob ■ 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. ■ Thanks to the jet-proofing certification (IPX5) obtained through specific tests, knobs and under-knobs can be washed, without compromising functionality and safety.

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### Technical Information

SPECIFICATION	DATA
MATERIAL	CR1139129T4W
SUPPLY	ELECTRICS
DIM. WIDTH	1200 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	250 mm
STANDARD POWER SUPPLY	380-415V 3N
ELECTRICAL POWER	22.5 kW

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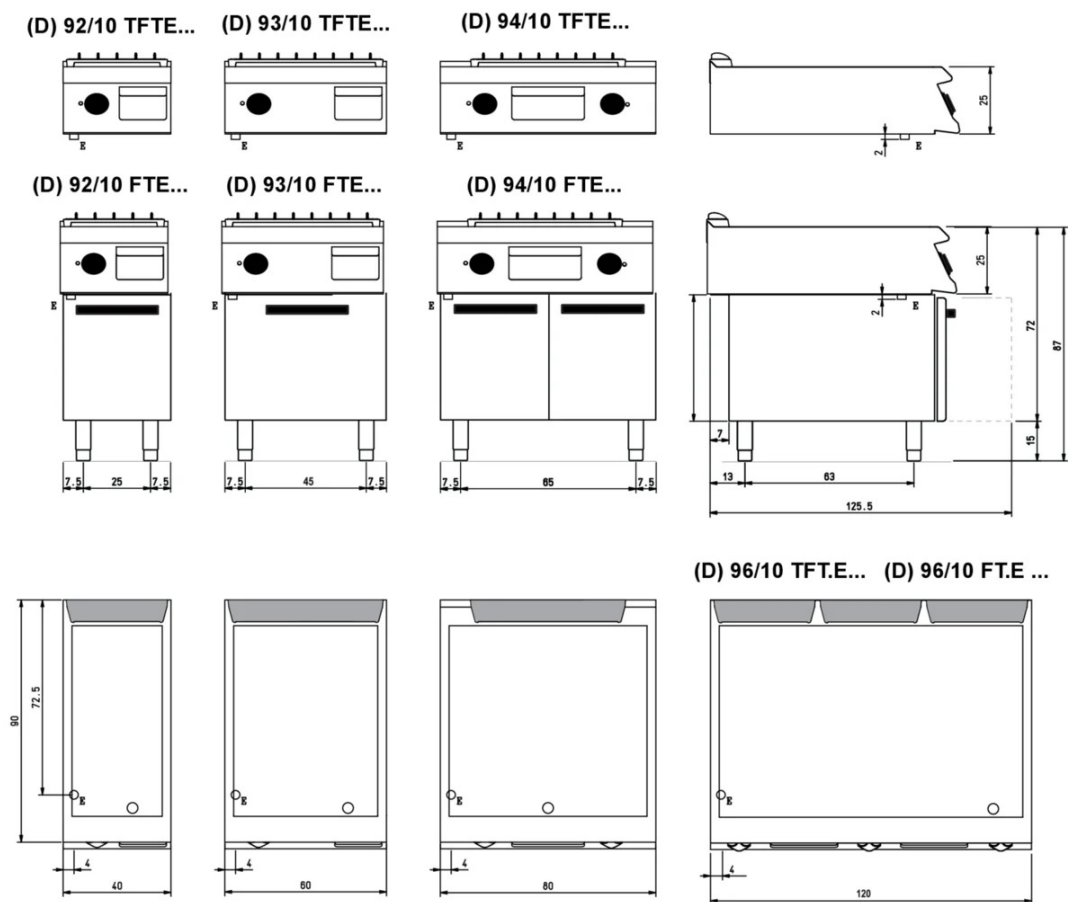
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## SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

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



Legenda - Legende - Key - Légende - Leyenda - Legenda

**E** Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief  
Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

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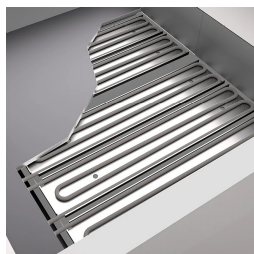
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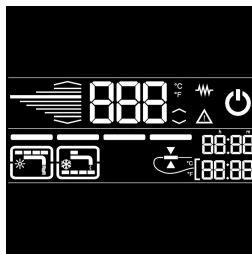
Possibility of setting 2 timers to control cooking. An acoustic signal warns the operator at the end of the set time.



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.



Predisposition for core probe, for even greater cooking control. Reaching the set core temperature is signalled by an acoustic signal



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Plate welded to the hob for a larger cooking zone.



Thanks to the jet-proofing certification (IPX5) obtained through specific tests, knobs and under-knobs can be washed, without compromising functionality and safety.



Temperature control via touch screen and adjustment with ergonomic knob

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1357499	4.IOTPRO	PRO Subscription - Cloud
CR1357479	4.IOTENTRY	ENTRY Subscription - Cloud
CR0957610	90XFTP12	SPLASH GUARD FOR FRY TOP MODULE 120
CR0592079	NXFTC4	Fry top cleaning drawer M40-M120
CR0592089	NXFTC6/8	Fry top cleaning drawer M40-M60-M80-M120
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR1354999	PKLR	Replacement blades (10PCS)
CR0592060	NXFTT	PLANCHA CLEANING PLUG