

CODICE

CR1652489T4W

MODELLO

DT92/10SFTEA-T4W

DIAMANTE 4.0

SERIE



#### **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**

- 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. Electric version: heating by means of armoured incoloy heating elements. Cooking temperature thermostatically controlled and adjustable from 110 to 280°C. Safety thermostat.
- 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	CR1652489T4W	
DEFINITION	DT92/10SFTEA-T4W FTE LISCIO 430 M40 A/G	
COMMERCIAL LINE	DIAMANTE	
SUPPLY	ELECTRICS	
DIM. WIDTH	400 mm	
DIM. PRODUCTIVITY	900 mm	
DIM. HEIGHT	870 mm	
NETWEIGHT	31 Kg	
VOLUME (net)	0.313	
PACKAGE LENGTH	440 mm	
PACKAGE WIDTH	850 mm	
PACKAGING HEIGHT	1160 mm	
PACKAGE VOLUME	0,435 m3	
GROSS PACKING WEIGHT	39 Kg	
STANDARD POWER SUPPLY	380-415V 3N	
FREQUENCY	50-60 Hz	
ELECTRICAL POWER	5 kW	
IP GRADE	IPX5	
CERTIFIED MODEL	DT92/10SFTEA-T4W	



## FRY TOP S Electric M40 AISI plate - smooth - on .

### thermostat compartment



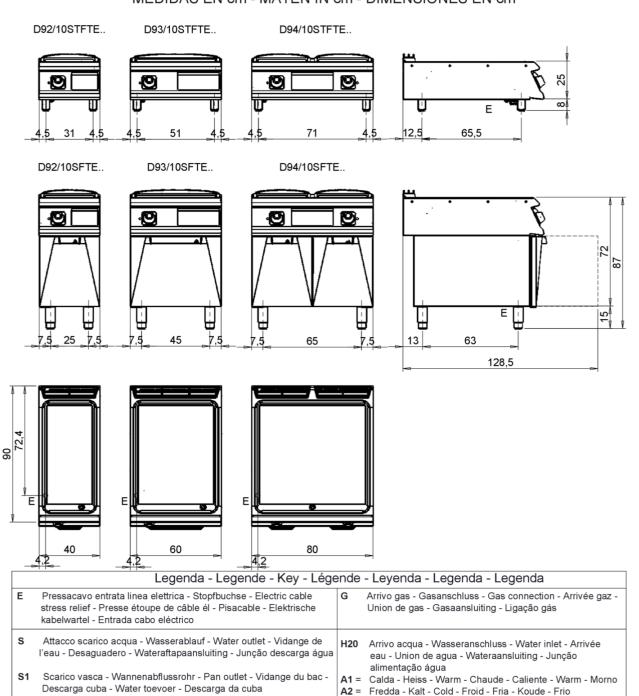
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## MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm







S3

marmita com Sistema de aquecimento indirecto

Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno

Válvula de depressão

Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep -

Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na

Rubinetto di livello - Level tap - Wasserhahn - Robinet de

niveau - Grifo de nivel - Niveaukraan - Torneira de nível

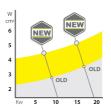


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Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food



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



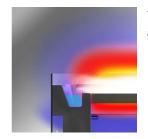
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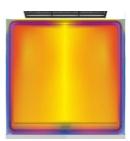
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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
CR1357499	4.0IOTPRO	PRO Subscription - Cloud
CR1357479	4.0IOTENTRY	ENTRY Subscription - Cloud
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR1658619	97CPFT4	M40 fry top cleaning drawer
CR1658609	97TFT	Plancha cleaning cap
CR1354999	PKLR	Replacement blades (10PCS)
CR1658669	9AFT4	Splash guard riser 90cm M40
CR1658699	D794CAFT	WATER LOADING FOR FRY TOP M40 - D70 D90 - GAS OR ELECTRIC
CR1658779	D94EKSCFT	CONTINUOUS DISCHARGE FOR FRY TOP M40 - D90 - ELECTRIC
CR1658809	D94ECSCFT	LOAD + SCAR.CONTINUOUS FOR FRY TOP M40 - D90 - ELECTRIC

