

CODICE

MODELLO

SERIE

CR1652169T4W

DT92/10SFTE-T4W

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

- 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





CODICE

MODELLO

SERIE

CR1652169T4W

DT92/10SFTE-T4W

DIAMANTE 4.0

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1652169T4W
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
STANDARD POWER SUPPLY	380-415V 3N
ELECTRICAL POWER	5 kW



FRY TOP S Electric M40 Iron Plate - Smooth - On





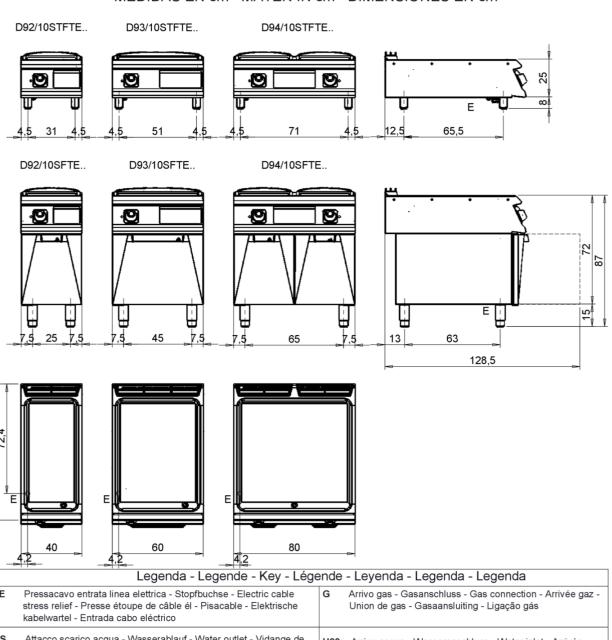
CODICE CR1652169T4W

MODELLO DT92/10SFTE-T4W

DIAMANTE 4.0

SERIE

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



- S 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
- S1 Scarico vasca Wannenabflussrohr Pan outlet Vidange du bac Descarga cuba Water toevoer Descarga da cuba
- A1 = Calda Heiss Warm Chaude Caliente Warm Morno
- S2 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
- S4 Scarico Abflussrohr Drain Tuyau d'évacuation -Tubo de drenaje - Aftapbuis - Tubulação de dreno
- Rubinetto di livello Level tap Wasserhahn Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível





90



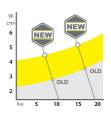
CODICE

CR1652169T4W

MODELLODT92/10SFTE-T4W

DIAMANTE 4.0

SERIE



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



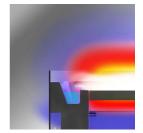
Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food



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



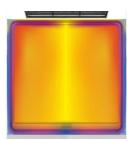
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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.







CODICE

MODELLO

SERIE

CR1652169T4W

DT92/10SFTE-T4W

DIAMANTE 4.0

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

