

## Electric Fry Top Touch M60 - TOP Version

CODICE  
CR1652449T4W

MODELLO  
DT93/10TSFTEA1/3R-  
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

■ 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
<b>MATERIAL</b>	<b>CR1652449T4W</b>
SUPPLY	ELECTRICS
<b>DIM. WIDTH</b>	<b>600 mm</b>
DIM. PRODUCTIVITY	900 mm
<b>DIM. HEIGHT</b>	<b>250 mm</b>
STANDARD POWER SUPPLY	380-415V 3N
<b>ELECTRICAL POWER</b>	<b>7.5 kW</b>
TENSION	380-415V 3N

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1658709	D7968CAFT	WATER LOADING FOR FRY TOP M60 M80 - D70 D90 - GAS OR ELECTRIC
CR1658789	D96EKSCFT	CONTINUOUS DISCHARGE FOR FRY TOP M60 - D90 - ELECTRIC
CR1658819	D96ECSCFT	LOAD + SCAR.CONTINUOUS FOR FRY TOP M60 - D90 - ELECTRIC