80lt ELECTRIC MANUAL BRATT PAN WITH IRON BOTTOM (Extra EU)



CODICE CR1139499 MODELLO

SERIE 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

■ Available with iron and stainless steel tanks. ■ Robust, double-walled, self-balancing lids made of stainless steel to reduce heat loss. ■ Water loading via solenoid valve. ■ Cooking temperature controlled by thermostat with adjustment from 100 to 280°C. ■ Manual or motorised lifting. ■ Heating via armoured incoloy heating elements.

IRON baking tray (available for non-EU markets) with 2 mm thickness.
Cooking temperature controlled by thermostat with adjustment from 100 to 280°C. Heating via armoured incoloy heating elements.
Possibility of setting 2 timers to control cooking.
An acoustic signal alerts the operator at the end of the set time.

Temperature control via touch screen and adjustment with ergonomic knob I Predisposition for core probe, for even greater cooking control. I Reaching the set core temperature is signalled by an acoustic signal. I Robust, double-walled, self-balancing lids made of stainless steel to reduce heat loss. I 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. I 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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CODICE CR1139499 MODELLO DT94/10KBE SERIE DIAMANTE 90 TOUCH

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1139499
DEFINITION	DT94/10 KBE BRASIERA M80 FE ELETTRON.
COMMERCIAL LINE	DIAMANTE TOUCH
SUPPLY	ELECTRICS
NET WEIGHT	179 Kg
PACKAGE LENGTH	850 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1050 mm
PACKAGE VOLUME	0,910 m3
GROSS PACKING WEIGHT	199 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	9 kW
IP GRADE	IPX5
CERTIFIED MODEL	DT94/10 KBE



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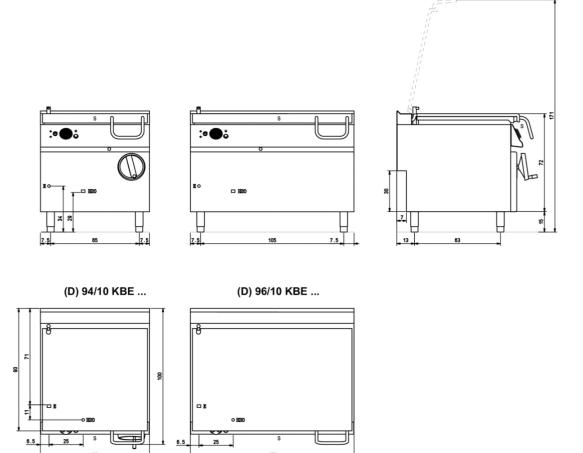
BOTTOM (Extra EU)

CODICE CR1139499

MODELLO DT94/10KBE SERIE DIAMANTE 90 TOUCH

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

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



Legenda - Legende - Key - Légende - Leyenda - Legenda

- H2O Attacco arrivo acqua Wasseranschluss Water inlet Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4
- E Pressacavo entrata linea elettrica Stopfbuchse Electric cable stress relief Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel
- S Scarico vasca Wannenabflussrohr Pan outlet Vidange du bac - Descarga cuba - Water toevoer





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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.



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



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



Self-balancing lids.

