

CR0995169

MODELLO D96/10CGG

DIAMANTE 90

SERIE



GENERAL CHARACTERISTICS

In addition to offering the maximum choice of solutions and 2 mm thick and 90 cm deep tops, this series has all the power, robustness and functionality you need to work efficiently. External coatings and feet in stainless steel with Scotch Brite finish. Working table height adjustable from 840 to 900 mm. Range modularity: 200-400-600-800-1200 Wide range of accessories.

TECHNICAL SPECIFICATIONS

- Upper burners with stabilised flame, made of nickel-plated cast iron.
 Thermocouple safety valves with pilot flame. Black acid-resistant enamelled cast iron grids with long spokes for holding small pans. AlSl304 stainless steel drip trays. Thanks to the jet-proofing certification (IPX5) obtained through specific tests, knobs and underknobs can be washed, without compromising functionality and safety.
 Nickel-plated cast-iron stabilised flame burners with double-crown spreader (improved performance facilitated by a flame distributed over two different sectors), Grid with long spokes to facilitate holding small pots and pans
- 90° venturi that prevents the nozzle from clogging and accumulating dirt. Nickel-plated cast-iron stabilised flame burners with double-crown spreader (improved performance facilitated by a flame distributed over two different sectors), Grid with long spokes to facilitate holding small pots and pans Removable AISI 304 stainless steel bowl for maximum hygiene. For gas ovens, radiant plate

in cast iron for even heat distribution

even heat distribution, stainless steel for electric ovens. Insulated stainless steel door and inner door mounted on high-strength hinges.

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	CR0995169
DEFINITION	D96/10 CGG 6 FUOCHI FORNO GAS+ARM.N.
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	1200 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NETWEIGHT	200 Kg
VOLUME (net)	0.94
PACKAGE LENGTH	1240 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1130 mm
PACKAGE VOLUME	1,430 m3
GROSS PACKING WEIGHT	207 Kg
GAS POWER	40.2
GAS POWER (G25.3/25mbar)	35,90
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
N. FIRES/PLATES	SEI FUOCHI
CERTIFIED MODEL	D96/10 CGG



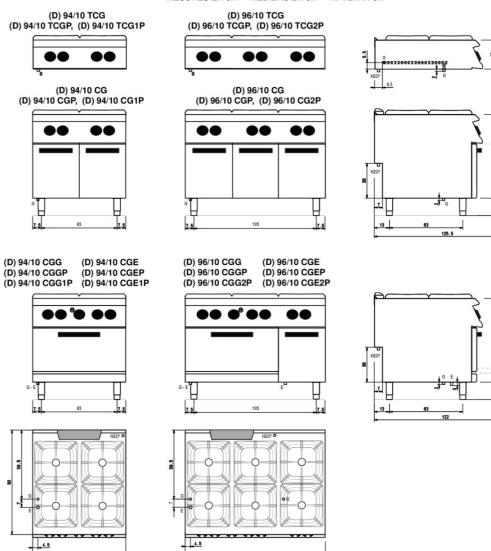


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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

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



Legenda - Legende - Key - Légende - Leyenda - Legenda

- E Pressacavo entrata linea elettrica Stopfbuchse Electric cable stress relief - Presse étoupe de câble él Pisacable - Elektrische kabelwartel
- G Attacco arrivo gas Gasanschluss Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226–1 R 1/2; EN ISO 228-1 G 1/2 (DK)

H2O* Attacco arrivo acqua - Wasseranschluss - Water inlet Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4







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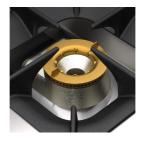
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90° venturi that prevents the nozzle from clogging and accumulating dirt.



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



Nickel-plated cast-iron stabilised flame burners with double-crown spreader (improved performance facilitated by a flame distributed over two different sectors), Grid with long spokes to facilitate holding small pots and pans



Removable AISI 304 stainless steel bowl for maximum hygiene.



For gas ovens, radiant plate in cast iron for even heat distribution even heat distribution, stainless steel for electric ovens. Insulated stainless steel door and inner door mounted on high-strength hinges.







CODICE MODELLO SERIE

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
SUPBRUC	SUPBRUC	Supplement for burner 10 kw 10 (Kcal 8598.45)
MA97365000	GGN1/1	CHROME GRILLE GN1/1
MA97375000	GGN2/1	CHROME GRILLE GN2/1
MA97377000	BF9M-X	Chrome-plated steel grill for oven 93x62 cm MAXI
MA97376900	TGN2/1	AISI 304 stainless steel tray for oven 53x65x1 cm GN 2/1
MA97378000	BF9M-T	AISI 304 stainless steel baking tray for oven 93x62x1,5 cm MAXI
CR1353839	CR1353839	Smooth cast iron radiant plate 39.4x34.8 cm
CR1353849	CR1353849	Striped radiant plate 39.6x34.8 cm

