FRY TOP S GAS M40 AISI plate - smooth - Top version

CODICE	MODELLO	SERIE
CR1651769	D92/10TSFTGA	DIAMANTE 90

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

❚ 15 mm thick cooking plate totally independent of the hob . ❚ Large floodable channel around the perimeter of the hotplate for collecting cooking residues, sloping towards the front for draining liquids into the large drawer. ❚ Large grease collection drawer. ❚ Uniform baking temperature over the entire plate. ❚ Optimising heat in the cooking area and increasing the comfort of operators in the kitchen. ❚ Plate not welded to the machine bed with optimisation of structural points under thermal stress ❚ Stainless steel overflow plug, supplied as an accessory, for channel flooding management ❚ Plate not welded to the machine bed with optimisation of structural points under thermal stress ❚ New version with identical cooking surface area and reduced energy output. ❚ An increase in output per cm2 allows a reduction in consumption of up to 15% compared to conventional versions ❚ Tubular burner with self-stabilising flame with great uniformity of heat distribution.

❚ Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food ❚ 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	CR1651769
DEFINITION	D92/10TSFTGA FTG LISCIO 430 M40 TOP
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	250 mm
NET WEIGHT	47 Kg
VOLUME (net)	0.09
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,248 m3
GROSS PACKING WEIGHT	55 Kg
GAS POWER	7
GAS POWER (G25.3/25mbar)	7,00
CERTIFIED MODEL	D92/10TSFTG

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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

D92/10STFTG4..
D92/10STFTTG4..

D93/10STFTG6..
D93/10STFTTG6..

D94/10STFTG8..
D94/10STFTTG8..

D92/10SFTG4..
D92/10SFTTG4..

D93/10SFTG6..
D93/10SFTTG6..

D94/10SFTG8..
D94/10SFTTG8..

Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

E	Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G**	Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás **EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**
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 indireto		
S4	Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	**L**	Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

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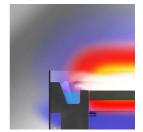

Plate not welded to the machine bed with optimisation of structural points under thermal stress
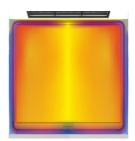

Large fat collection drawer with capacity of the entire volume of the perimeter channel

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.

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

Water dispenser kit available as an accessory

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
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
CR1659229	PAFT4	SUPER FRY TOP ACCESSORY HOLDER
CR1659359	AKBFT-1	KIT 3 BOWLS GN1/9 H65 MM
CR1659369	AKBFT-2	KIT 2 BOWLS GN1/6 H65 MM
CR1659379	AKBFT-3	KIT 1 BASIN GN1/3 H65 MM
CR1659259	AGMFT48	HOLDING GRID FOR FRY TOP
CR1658699	D794CAFT	WATER LOADING FOR FRY TOP M40 - D70 D90 - GAS OR ELECTRIC
CR1659039	D94GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M40 - D90 - GAS
CR1659069	D94GCSCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M40 - D90 - GAS