FRY TOP S GAS M60 Iron Plate - RIBBED -





CODICE CR1651519 MODELLO D93/10SFTTGR

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

- 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 I 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



FRY TOP S GAS M60 Iron Plate - RIBBED - thermostat - on open cabinet



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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1651519
DEFINITION	D93/10SFTTGR FTG RIGATO M60 TERM. A/G
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NETWEIGHT	22 Kg
VOLUME (net)	0.47
PACKAGE LENGTH	640 mm
PACKAGE WIDTH	1060 mm
PACKAGING HEIGHT	1120 mm
PACKAGE VOLUME	0,836 m3
GROSS PACKING WEIGHT	29 Kg
GAS POWER	14
GAS POWER (G25.3/25mbar)	14,00
CERTIFIED MODEL	D93/10TFTTG



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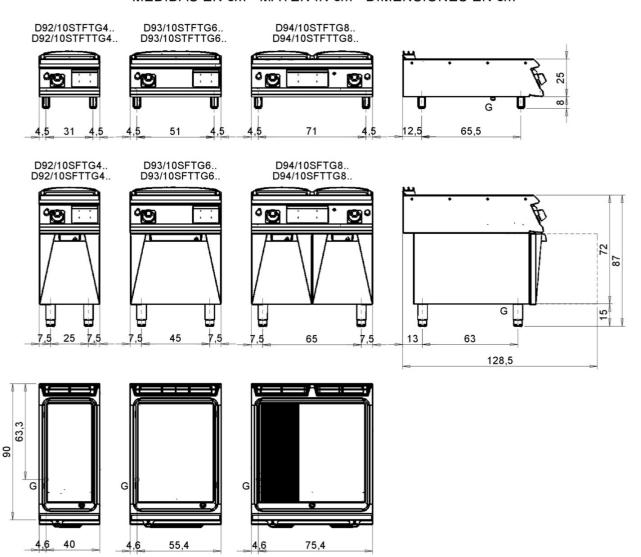
thermostat - on open cabinet



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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



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		Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno Fredda - Kalt - Cold - Froid - Fria - Koude - Frio	
S2	G Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão			
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			
		L	Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível	
S4	Scarico - Abflussrohr - Drain - Tuyau d'évacuation -			
	Tubo de drenaje - Aftapbuis - Tubulação de dreno			





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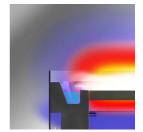
Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food



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



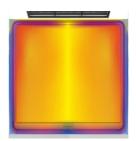
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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
CR1658629	D97CPFT68	Fry top cleaning drawer M60 - M80
CR1658609	97TFT	Plancha cleaning cap
CR1354999	PKLR	Replacement blades (10PCS)
CR1658679	9AFT6	SPLASH GUARD FOR FRY TOP MODULE 600
CR1659239	PAFT6	SUPER FRY TOP ACCESSORY HOLDER M60
CR1659379	AKBFT-3	KIT 1 BASIN GN1/3 H65 MM
CR1659369	AKBFT-2	KIT 2 BOWLS GN1/6 H65 MM
CR1659359	AKBFT-1	KIT 3 BOWLS GN1/9 H65 MM
CR1659259	AGMFT48	HOLDING GRID FOR FRY TOP
CR1659269	AGMFT6	HOLDING GRID FOR FRY TOP
CR1658709	D7968CAFT	WATER LOADING FOR FRY TOP M60 M80 - D70 D90 - GAS OR ELECTRIC
CR1659049	D96GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M60 - D90 - GAS
CR1659079	D96GCSCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M60 - D90 - GAS

