

FRY TOP GAS PLATE 1/3 RIFLED CHROME-PLATED ON THERMOSTAT COMPARTMENT

CODICE
CR0996219

MODELLO
D96/10FTTGC1/3R

SERIE
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

- Cooking plate lowered from the plane by 4 cm and tilted 1 cm toward the front of the machine for grease drainage.
- Tops with 2 mm thickness
- Plates inclined by 10mm towards the front of the machine.
- Large grease collection drawer.
- Tubular burner with self-stabilising flame with great uniformity of heat distribution.

- A 10-mm inclination of the plates towards the front of the machine allows optimal grease outflow to the grease tray.
- Plate welded to the hob that provides a larger cooking zone and eliminates dirt accumulation areas.
- Even heat distribution thanks to several burners under the hotplate.
- 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	CR0996219
DEFINITION	D96/10 FTTGC1/3R FRY TOP G1/3RC M120 V.G
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	1200 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	132 Kg
VOLUME (net)	0.94
PACKAGE LENGTH	1260 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	1,478 m3
GROSS PACKING WEIGHT	160 Kg
GAS POWER	31.5
GAS POWER (G25.3/25mbar)	30,00
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
CERTIFIED MODEL	D96/10 FTTGC1/3R

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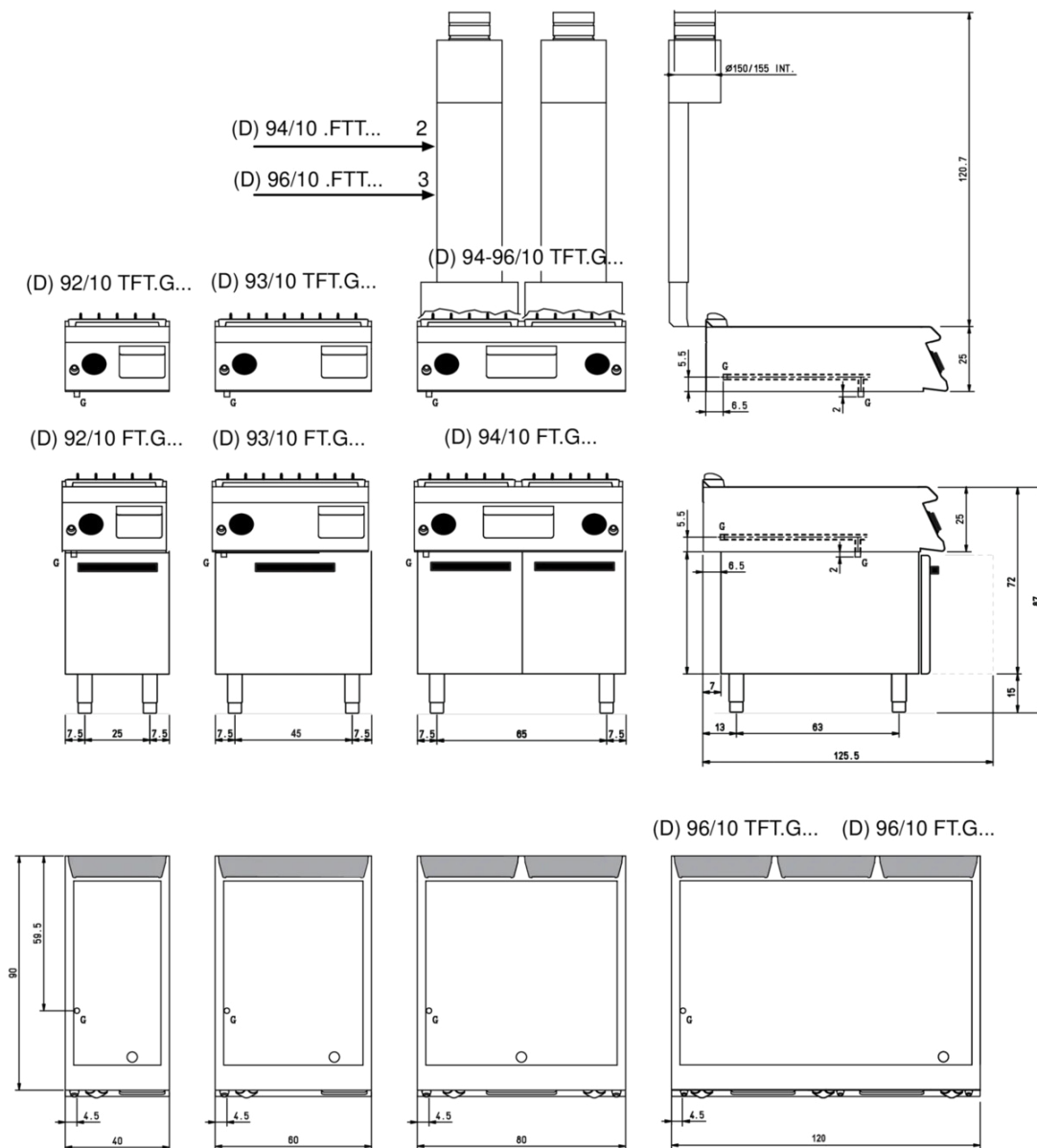
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

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



Legenda - Legende - Key - Légende - Leyenda - Legenda

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)

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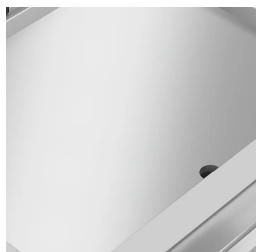
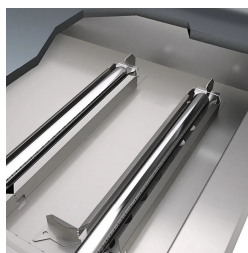


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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0957610	90XFTP12	SPLASH GUARD FOR FRY TOP MODULE 120
CR0592060	NXFTT	PLANCHA CLEANING PLUG
CR0592089	NXFTC6/8	Fry top cleaning drawer M40-M60-M80-M120
CR0592079	NXFTC4	Fry top cleaning drawer M40-M120
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR1354999	PKLR	Replacement blades (10PCS)