

CODICE CR1652549 **MODELLO**D94/10SFTEAR

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 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
- 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	CR1652549
DEFINITION	D94/10SFTEAR FTE RIGATO 430 M80 A/G
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NETWEIGHT	113 Kg
VOLUME (net)	0.626
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	0,836 m3
GROSS PACKING WEIGHT	128 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	15 kW
IP GRADE	IPX5
CERTIFIED MODEL	D94/10SFTEAR



### FRY TOP S Electric M80 AISI Plate - RIBBED -

### thermostat - on open cabinet

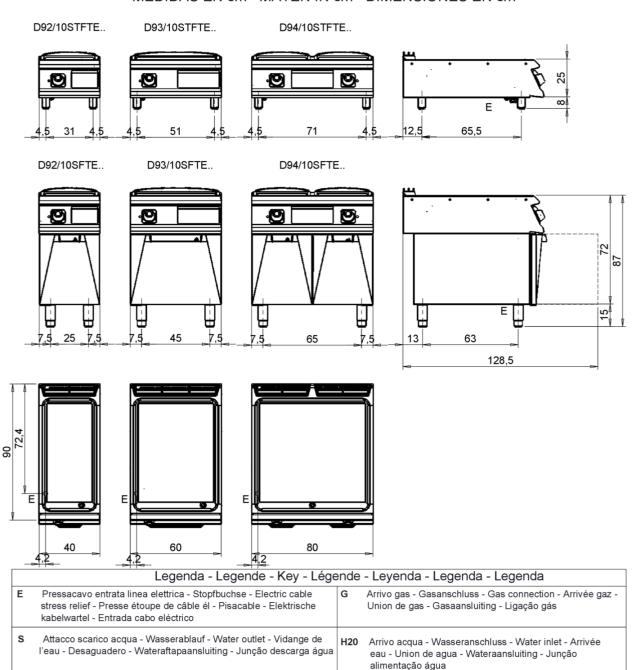


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## MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm





Válvula de depressão

**S1** 

S3



marmita com Sistema de aquecimento indirecto

Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac -

Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep -

Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na

Descarga cuba - Water toevoer - Descarga da cuba

A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno

Rubinetto di livello - Level tap - Wasserhahn - Robinet de

niveau - Grifo de nivel - Niveaukraan - Torneira de nível

A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio



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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



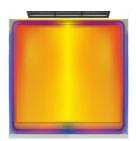
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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)
CR1658689	9AFT8	M80 splash guard
CR1659249	PAFT8	M80 SUPER FRY TOP ACCESSORY HOLDER
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
CR1658799	D98EKSCFT	CONTINUOUS DISCHARGE FOR FRY TOP M80 - D90 - ELECTRIC
CR1658829	D98ECSCFT	LOAD + SCAR.CONTINUOUS FOR FRY TOP M80 - D90 - ELECTRIC

