

GAS SOLID TOP WITH TWO BURNERS ON THE RIGHT ON GAS OVEN

CODICE
CR0993689

MODELLO
D76/10CTGG

SERIE
DIAMANTE 70



GENERAL CHARACTERISTICS

In addition to offering the widest choice of solutions and 2 mm thick and 70 cm deep tops, this series has all the power, robustness and functionality you need to work efficiently. Scotch Brite finish stainless steel outer shells and feet. Worktop height adjustable from 840 to 900 mm. Modularity of range: 200-400-600-800-1200. Wide range of accessories.

TECHNICAL SPECIFICATIONS

■ Cast iron centre plate and ring. ■ Aisi 304 steel burner controlled by safety valve and thermocouple. ■ Pilot flame, thermocouple, piezoelectric ignition and valved faucet ensure maximum safety.

■ Thick top plate with removable centre ring. ■ A single high-efficiency central burner that results in differentiated heat zones on the floor with a concentration of maximum heat in the centre and decreasing temperatures in the peripheral zones. ■ 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 obtained in specific tests, the knobs and under-knobs can be washed, without compromising functionality and safety.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0993689
DEFINITION	D76/10 CTGG TUTTAPIASTRA G. +2F.DX+F.
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	1200 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	870 mm
NET WEIGHT	190 Kg
VOLUME (net)	0.762
PACKAGE LENGTH	1240 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1130 mm
PACKAGE VOLUME	1,192 m3
GROSS PACKING WEIGHT	208 Kg
GAS POWER	29.1
GAS POWER (G25.3/25mbar)	27,20
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
N. FIRES/PLATES	QUATTRO FUOCHI
CERTIFIED MODEL	D76/10 CTGG

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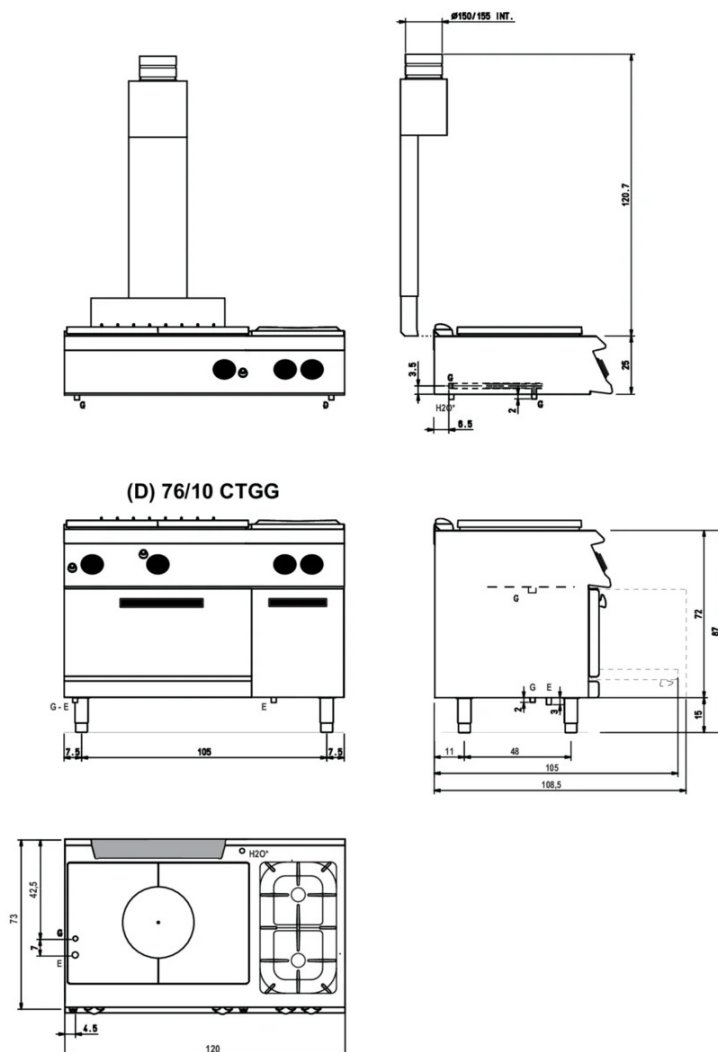
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

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



Legenda - Legende - Key - Légende - Leyenda - Legenda

- 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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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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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1353819	CR1353819	Smooth cast iron radiant plate
CR1353829	CR1353829	RIBBED RADIANT PLATE
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
MA97378000	BF9M-T	AISI 304 stainless steel baking tray for oven 93x62x1,5 cm MAXI