FRY TOP S GAS M40 Iron Plate - RIBBED - thermostat - on open cabinet



CODICE CR1650199 MODELLO D72/10SFTTGR 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

- 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 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 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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SERIEDIAMANTE 70

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1650199
DEFINITION	D72/10SFTTGR FTG RIGATO M40 TERM. A/G
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	870 mm
NETWEIGHT	51 Kg
VOLUME (net)	0.254
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1160 mm
PACKAGE VOLUME	0,435 m3
GROSS PACKING WEIGHT	60 Kg
GAS POWER	6
GAS POWER (G25.3/25mbar)	6,00
CERTIFIED MODEL	D72/10SFTTG



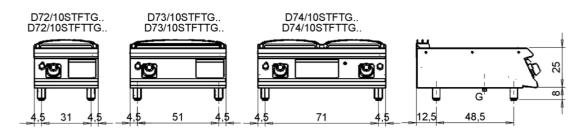
FRY TOP S GAS M40 Iron Plate - RIBBED -

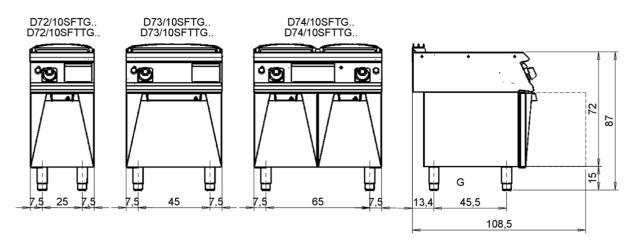
thermostat - on open cabinet

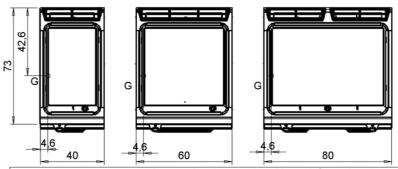


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm







L	_egenda -	Legende -	Key -	Légende -	· Leyenda -	Legenda -	Legenda
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- Pressacavo entrata linea elettrica Stopfbuchse Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico
- 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)
- 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
- Scarico vasca Wannenabflussrohr Pan outlet Vidange du bac -**S1** 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 -
- A2 = Fredda Kalt Cold Froid Fria Koude Frio
- 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
- Rubinetto di livello Level tap Wasserhahn Robinet de

niveau - Grifo de nivel - Niveaukraan - Torneira de nível

Scarico - Abflussrohr - Drain - Tuyau d'évacuation -Tubo de drenaje - Aftapbuis - Tubulação de dreno

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DIAMANTE 70

SERIE



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



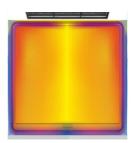
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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)
CR1658639	7AFT4	M40 splash guard
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
CR1658979	D74GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M40 - D70 - GAS
CR1659009	D74GCSCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M40 - D70 - GAS

