## **Thermostat Top Version**

OLIS

Weinnovate cooking

CR1650559

**MODELLO**D73/10TSFTTGAR

DIAMANTE 70

SERIE



#### **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



## **Thermostat Top Version**

OLIS

Weinnovate cooking

CODICE CR1650559

D73/10TSFTTGAR

**SERIE**DIAMANTE 70

#### **Technical Information**

	2.50		
SPECIFICATION	DATA		
MATERIAL	CR1650559		
DEFINITION	D73/10TSFTTGAR FTG RIGATO 430 M60 TE.TOP		
COMMERCIAL LINE	DIAMANTE		
SUPPLY	GAS		
DIM. WIDTH	600 mm		
DIM. PRODUCTIVITY	730 mm		
DIM. HEIGHT	250 mm		
NETWEIGHT	60 Kg		
VOLUME (net)	0.11		
PACKAGE LENGTH	640 mm		
PACKAGE WIDTH	850 mm		
PACKAGING HEIGHT	550 mm		
PACKAGE VOLUME	0,300 m3		
GROSS PACKING WEIGHT	68 Kg		
GAS POWER	9		
GAS POWER (G25.3/25mbar)	9,00		
CERTIFIED MODEL	D73/10TSFTTG		



#### **Thermostat Top Version**



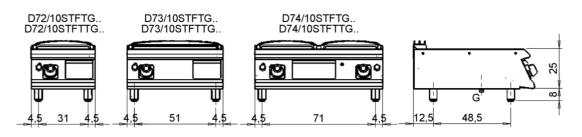
CODICE CR1650559

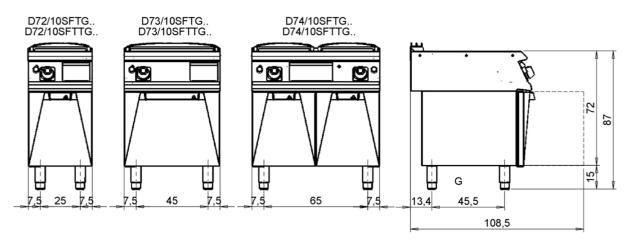
D73/10TSFTTGAR

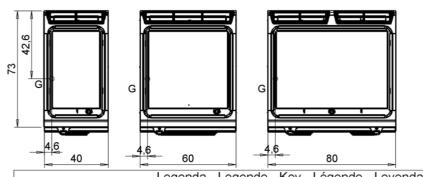
DIAMANTE 70

SERIE

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







	Legerida - Legeride - Rey - Legerida - Legerida - Legerida				
Е	Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable	G	Arrivo gas - Gasanschluss - Gas connection - Arrivée		
	stress relief - Presse étoupe de câble él - Pisacable - Elektrische		Union de gas - Gasaansluiting - Ligação gás		
	kabelwartel - Entrada cabo eléctrico		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
- Scarico vasca Wannenabflussrohr Pan outlet Vidange du bac -**S1** Descarga cuba - Water toevoer - Descarga da cuba
- 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
- Scarico Abflussrohr Drain Tuyau d'évacuation -Tubo de drenaje - Aftapbuis - Tubulação de dreno

- e gaz -
- H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
- A1 = Calda Heiss Warm Chaude Caliente Warm Morno
- A2 = Fredda Kalt Cold Froid Fria Koude Frio
- Rubinetto di livello Level tap Wasserhahn Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível





#### **Thermostat Top Version**



CR1650559

**MODELLO**D73/10TSFTTGAR

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



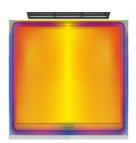
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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



## **Thermostat Top Version**



CODICE CR1650559

D73/10TSFTTGAR

DIAMANTE 70

SERIE

#### **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)
CR1658649	7AFT6	M60 splash guard
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
CR1658989	D76GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M60 - D70 - GAS
CR1659019	D76GCSCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M60 - D70 - GAS

