Version

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Weinnovate cooking

CODICE CR1650129 **MODELLO**D74/10TSFTGR

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



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Technical Information

CDECIFICATION	D.T.
SPECIFICATION	DATA
MATERIAL	CR1650129
DEFINITION	D74/10TSFTGR FTG RIGATO M80 TOP
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	250 mm
NETWEIGHT	22 Kg
VOLUME (net)	0.146
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,396 m3
GROSS PACKING WEIGHT	29 Kg
GAS POWER	12
GAS POWER (G25.3/25mbar)	12,00
CERTIFIED MODEL	D74/10TSFTG

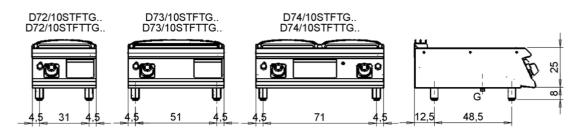


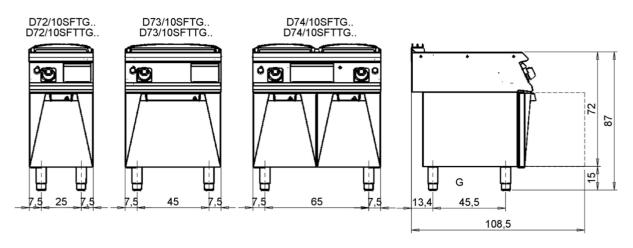
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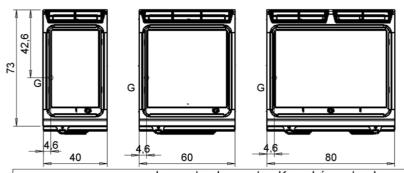


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm







	Legenda - Legende - Key - Legenda - Leyenda - Legenda				
E	Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable	G	Arrivo gas - Gasanschluss - Gas connection - Ar		

stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico

Arrivée gaz -Union de gas - Gasaansluiting - Ligação gás

Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

- Scarico vasca Wannenabflussrohr Pan outlet Vidange du bac -**S1** Descarga cuba - Water toevoer - Descarga da cuba
- H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
- S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil -
- A1 = Calda Heiss Warm Chaude Caliente Warm Morno
- Soupape de dépression Válvula de dépresión Onderdrukklep -Válvula de depressão
- A2 = Fredda Kalt Cold Froid Fria Koude Frio
- 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
- Rubinetto di livello Level tap Wasserhahn Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível





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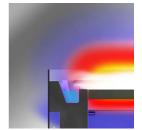
Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food



Plate not welded to the machine bed with optimisation of structural points under thermal stress



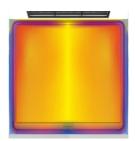
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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)
CR1658659	7AFT8	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
CR1658999	D78GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M80 - D70 - GAS
CR1659029	D78GCSCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M80 - D70 - GAS

