### **Thermostat Top Version**

CODICE	
CR1651189	

**MODELLO** D74/10TSFTEAR **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 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	CR1651189
DEFINITION	D74/10TSFTEAR FTE RIGATO 430 M80 TOP
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	250 mm
NETWEIGHT	77 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	87 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	10.8 kW
IP GRADE	IPX5
CERTIFIED MODEL	D74/10TSFTEAR





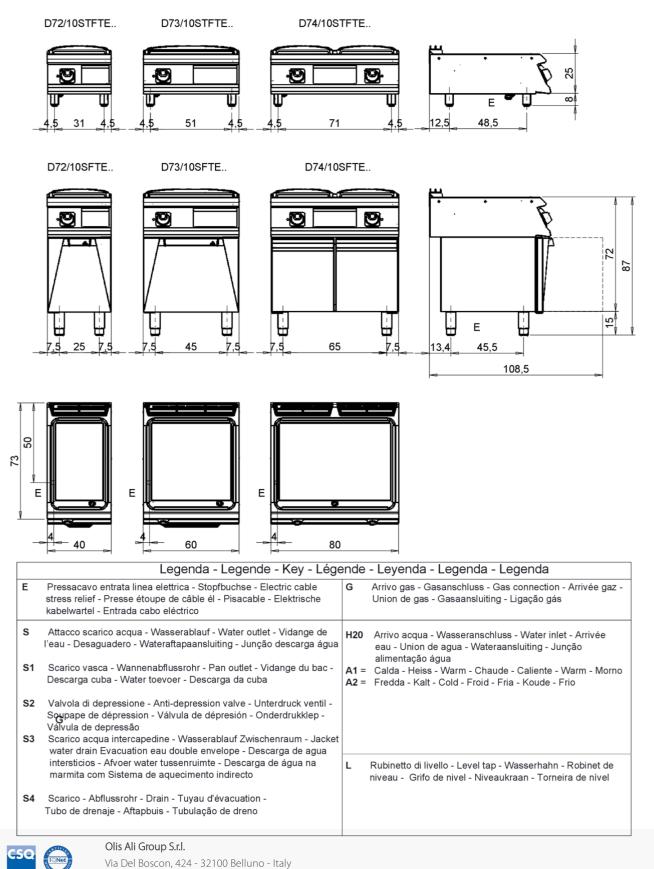
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#### MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



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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



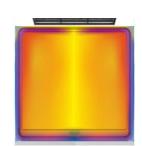
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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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CLIS Weinnovate cooking

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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
CR1658739	D78EKSCFT	CONTINUOUS DISCHARGE FOR FRY TOP M80 - D70 - ELECTRIC
CR1658769	D78ECSCFT	LOAD + SCAR.CONTINUOUS FOR FRY TOP M80 - D70 - ELECTRIC

