Smooth - On thermostat compartment

CODICE CR1770169 MODELLO D72/10SFTECS **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 **I** Large fat collection drawer with capacity of the entire volume of the perimeter channel **I** Grooved plate design ensures cleanliness right to the end of the plate I Plate not welded to the machine bed with optimisation of structural points under thermal stress I Plate not welded to the machine bed with optimisation of structural points under thermal stress I 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. dispenser kit available as an accessory **I** Brushed Chrome Cooking Plate, the innovative chrome plating technology adopted combines the strength of steel plates with the anti-oxidant properties of chrome plates, resulting in a slightly rough surface that improves resistance to cuts and bumps. Metal tools can be used directly on the plate without risking damage.



Olis Ali Group S.r.l. Via Del Boscon, 424 - 32100 Belluno - Italy Web: olis.it - Mail: info@olis.it

Smooth - On thermostat compartment



MODELLO D72/10SFTECS **SERIE** DIAMANTE 70



Technical Information

SPECIFICATION	DATA
MATERIAL	CR1770169
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	870 mm
NET WEIGHT	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
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	3.6 kW
IP GRADE	IPX5



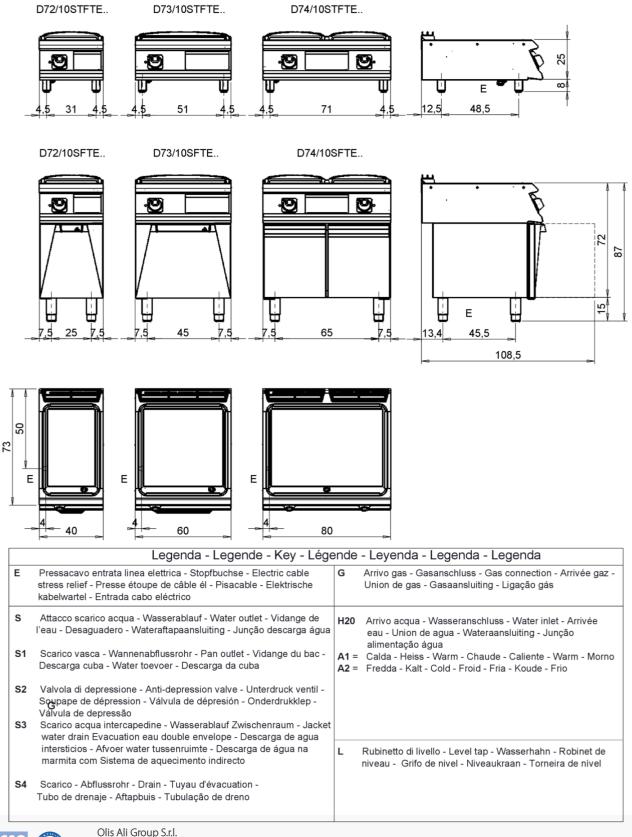
Smooth - On thermostat compartment



CODICE CR1770169 MODELLO D72/10SFTECS

SERIE DIAMANTE 70

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





Smooth - On thermostat compartment

CODICE CR1770169 MODELLO D72/10SFTECS **SERIE** DIAMANTE 70





Brushed chrome plate surface designed to resist scratches and facilitate daily cleaning. complies with Regulation (EC) No. 1935/2004



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



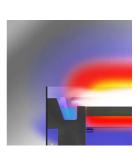
Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food



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



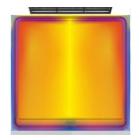
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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.



Smooth - On thermostat compartment



CODICE CR1770169 MODELLO D72/10SFTECS SERIE DIAMANTE 70

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
CR1658719	D74EKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M40 - D70 - ELECTRIC
CR1658749	D74ECSCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M40 - D70 - ELECTRIC

