RIBBED - Thermostat Top Version

CODICE CR1770319 **MODELLO** D74/10TSFTECSR

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. ■ Water dispenser kit available as an accessory ■ 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.



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Technical Information

| SPECIFICATION | DATA |
|-----------------------|-------------|
| MATERIAL | CR1770319 |
| COMMERCIAL LINE | DIAMANTE |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 800 mm |
| DIM. PRODUCTIVITY | 730 mm |
| DIM. HEIGHT | 250 mm |
| NET WEIGHT | 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 |



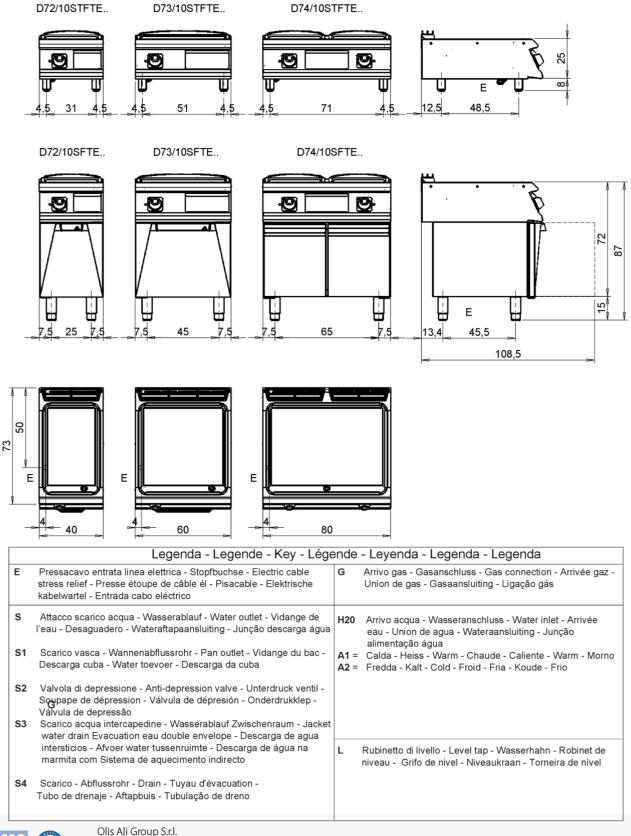


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



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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



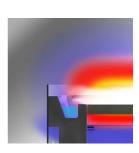
Floodable gutter for collecting cooking residues around the perimeter of the cooking plate easier cleaning and better retention of moisture in cooking food



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



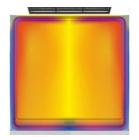
Large fat collection drawer with capacity of the entire volume of the perimeter channel



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.



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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 |

