OLIS

*we*innovate cooking

CODICE	MODELLO	SERIE
CR1209829T4W	D9222/10FREEV-T4W	DIAMANTE 4.0

GENERAL CHARACTERISTICS

Diamond 90 Touch 4.0 - Everything under control Everything is under control, perfect results every time. Thanks to the practical display, parameter selection is quick and precise. Easy and clear temperature management, and special functions are always visible and accessible from the display. Tradition and innovation, everything on your worktop A new non-slip square and rounded knob design for a more ergonomic grip and an embossed indicator that makes it easier to select the datum to be set. And with the exclusive Encoder Functionality, simply touch the parameter you want, turn the knob to adjust the level and press it to start the set datum. With water- and dirt-proof crown. Quick and precise parameter selection. Easy and clear temperature management. Special functions always visible and accessible from the display. Stainless steel outer shells and feet. Height from worktop adjustable from 840 to
900 mm. Tops with 2 mm thickness All model-identified equipment (T4W) is 4.0 Ready equipment, allowing you to benefit from all the advantages of connecting your equipment to a cloud system.

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TECHNICAL SPECIFICATIONS

❙ Electronically controlled fryer with high productivity. ❙ Top made of 20/10 thick AISI304 stainless steel. ❙ Pressed AISI 18/10 stainless steel tanks with radial internal profile. Equipped with a large front vessel for oil and foam expansion. ❙ Large cold zone for collecting cooking residues ensures the integrity of the oil used for longer. ❙ Safety thermostat (230°C) against excessive oil temperatures. ❙ Heating with power modulation (variable power delivery according to temperature and timing). This special technology makes it possible to increase efficiency and at the same time optimise consumption. ❙ Control panel with high-resolution 7" touch screen display (TPC) with electronic control board for managing the cooking temperature from 0 to 185°C with ± 1°C accuracy of the frying programmes, HACCP alarms, tank cleaning cycle, preheating and holding function at 100 °C. ❙ Possibility of managing up to 30 frying programmes: adjustment of times, temperatures, holding times, representative images. Easy recall of recipes via image menus. Recipes can be loaded via USB key to make the parameters shareable on several fryers, making it easy to achieve a frying standard even in different environments. A special software recognises frying programmes that by their characteristics can be carried out ❙ Oil utilisation control software (OLC) ❙ Safety thermostat (230°C) against excessive oil temperatures. Heating via stainless steel burners with optimised flame, positioned outside the tank. Automatic ignition of main burners via electronic flame controller, without pilot burner.

❙ Moulded inner basin for easy cleaning. ❙ Control panel with high-resolution 7" touch screen display, simple and intuitive. ❙ Equipment certified for low voltage directive 2014/35/EU according to the international CB scheme. ❙ Thanks to the jet-proofing certification (IPX5) obtained through specific tests, knobs and under-knobs can be washed, without compromising functionality and safety.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1209829T4W
DEFINITION	D9222/10FREEV-T4W FRIGG. ELE IOT 900 M40
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	0 Kg
VOLUME (net)	0.313
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1040 mm
PACKAGE VOLUME	0,891 m3
GROSS PACKING WEIGHT	0 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	22 kW
IP GRADE	IPX5
CERTIFIED MODEL	D9222/10FREEV
Capacity	22 litri

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In the electric version, the heating element can be rotated by more than 90°.

Moulded inner basin for easy cleaning.

Control panel with high-resolution 7" touch screen display, simple and intuitive.

Equipment certified for low voltage directive 2014/35/EU according to the international CB scheme.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1357499	4.0IOTPRO	PRO Subscription - Cloud
CR1357479	4.0IOTENTRY	ENTRY Subscription - Cloud
CR0592130	CR0592130	BASKET GN 1/1
CR0989909	CR0989909	BASKET GN 1/2

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