

FRY TOP GAS PLATE 1/3 RIBBED CHROME TOP THERMOSTAT

Project:
Rev.:
Zone:
Location:



CODICE
CR0996119

MODELLO
D96/10FTTGC1/3R

SERIE
DIAMANTE90



GENERAL CHARACTERISTICS

In addition to offering the maximum choice of solutions and 2 mm thick and 90 cm deep tops, this series has all the power, robustness and functionality you need to work efficiently. External coatings and feet in stainless steel with Scotch Brite finish. Working table height adjustable from 840 to 900 mm. Range modularity: 200-400-600-800-1200. Wide range of accessories.

TECHNICAL SPECIFICATIONS

A 10-mm inclination of the plates towards the front of the machine allows optimal grease outflow to the grease tray.

Plate welded to the hob that provides a larger cooking zone and eliminates dirt accumulation areas.

Even heat distribution thanks to several burners under the hotplate.

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	CR0996119

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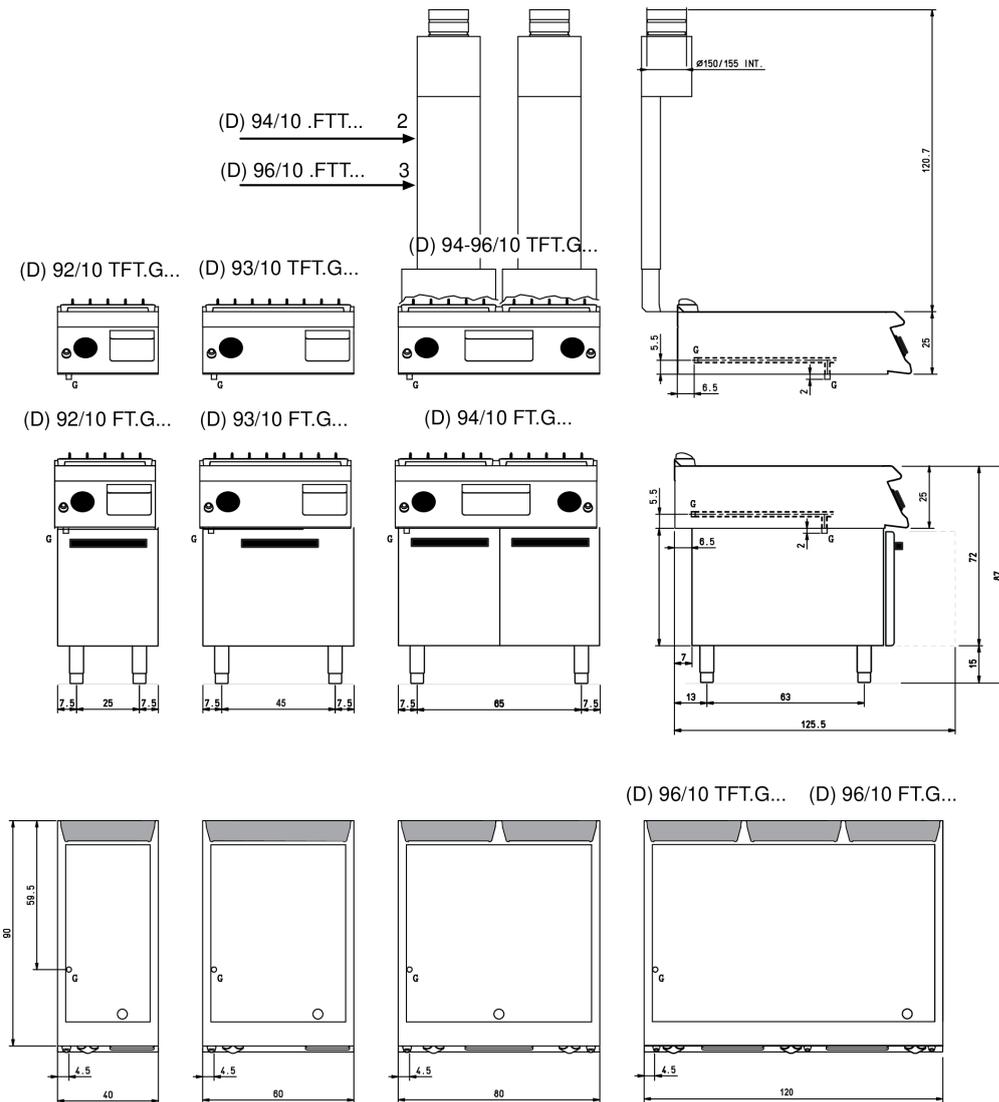
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRIITNINGAR

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



Legenda - Legende - Key - Légende - Leyenda - Legenda

G Attacco arrivo gas - Gasanschluss - Gas connection
Arrivée gaz - Union de gas - Gasaansluiting
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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Product's PLUS



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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0957610	90XFTP12	
CR0592079	NXFTC4	Fry top cleaning drawer M40-M120
CR0592089	NXFTC6/8	Fry top cleaning drawer M60-M80-M120
CR0592060	NXFTT	
CR1355489	D96/10B	Open base 120cm series 90
CR0996979	DBVP4	
CR0997009	DBVPA4	
CR0997029	DAPC	
CR0997019	DAPD	
CR0997039	DAPS	
CR0997049	DAPM	
CR0997059	DAPDB	
CR1353589	DBVC4	
CR0592809	ZF12	
CR0592830	ZG	
CR0592820	9ZL	
MA97432000	R	
MA97433000	RI	
CR0592869	PZM	
CR0593580	9PT	
CR0592879	KPA	