

FRY TOP S GAS M80 AISI Plate - Rigato - Thermostat Top Version

Project:
Rev.:
Zone:
Location:



CODICE
CR1650619

MODELLO
D74/10TSFTTGAR

SERIE
DIAMANTE70



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
Non-welded plate for fast maintenance and replacement in the utility
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

Capacious grease collection drawer with capacity for the entire volume of the perimeter channel

Grooved plate design ensures cleanliness right to the end of the plate

Non-welded plate for fast maintenance and replacement in the utility

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

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

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1650619
DEFINITION	D74/10TSFTTGAR FTG RIFLED 430 M80 TE.TOP
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	250 mm
NET WEIGHT	84,000 Kg
VOLUME (net)	0,146
PACKAGE LENGTH	840,000 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	550,000 mm
PACKAGE VOLUME	0,396 m3
GROSS PACKING WEIGHT	94,000 Kg
GAS POWER	12,00
GAS POWER (G25.3/25mbar)	12,00
CERTIFIED MODEL	D74/10TSFTTG

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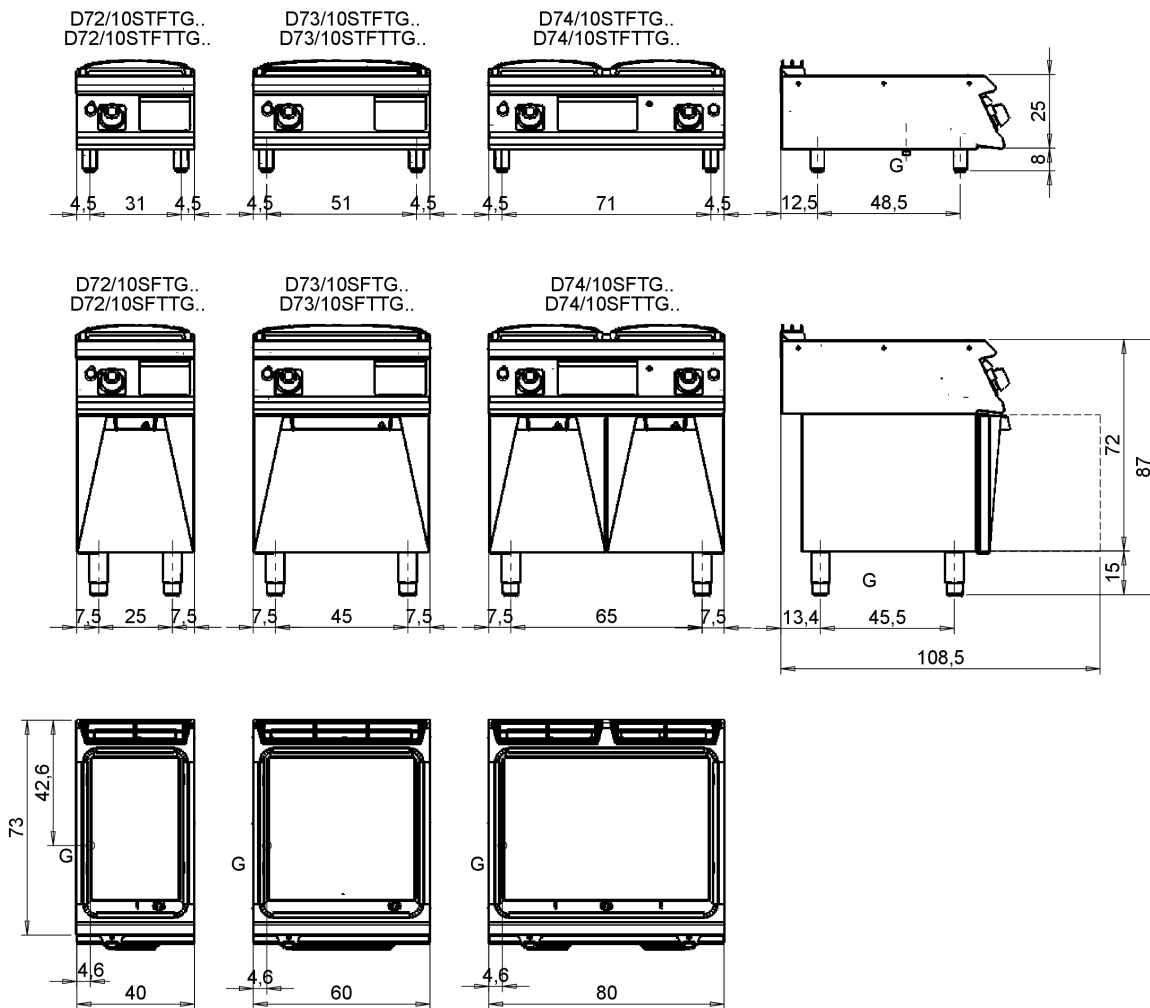


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwarterl - Entrada cabo eléctrico	G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
S1 Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	A1 Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno A2 Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão	
S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua interstícios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto	
S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível

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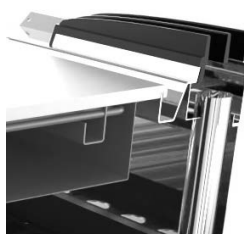
Product's PLUS



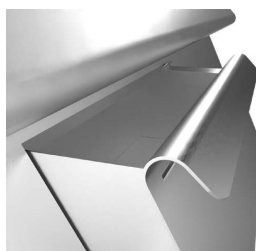
Plate not welded to the machine bed
with optimisation of structural points
under thermal stress



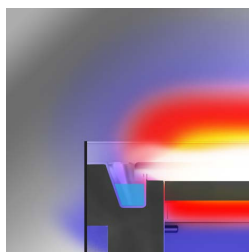
Capacious grease collection drawer
with capacity for the entire volume of
the perimeter channel



Thermal cutting that facilitates the user
and adjacent machinery.



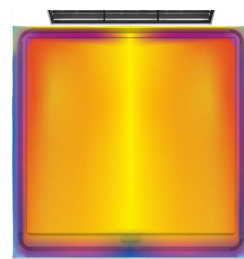
Grooved plate design ensures
cleanliness right to the end of the plate



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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1354989	PRPC	
CR1354999	PKLR	
CR1356399	RPR	Striped chrome plate scraper
CR1658629	D97CPFT68	Fry top cleaning drawer M60 - M80
CR1658609	97TFT	
CR1658659	7AFT8	
7KSCFT	7KSCFT	
CR1658839	Q794CAFT	