

FRY TOP S GAS M60 AISI Plate - RIBBED - Thermostat Top Version

CODICE
CR1650559

MODELLO
D73/10TSFTTGAR

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 ■ 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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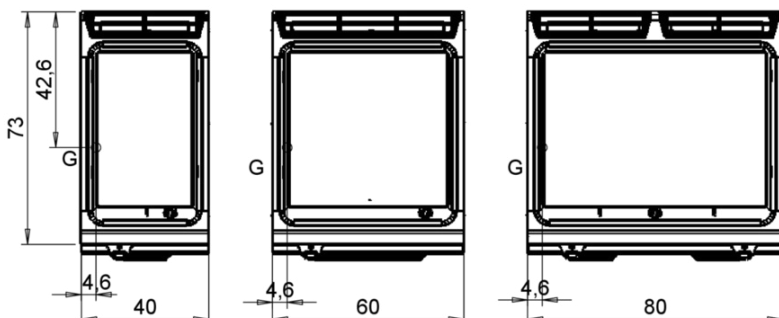
Technical Information

SPECIFICATION	DATA
MATERIAL	CR1650559
DEFINITION	D73/10TSFTTGAR FTG RIGATO 430 M60 TE.TOP
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	250 mm
NET WEIGHT	60 Kg
VOLUME (net)	0,110
PACKAGE LENGTH	640 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,300 m3
GROSS PACKING WEIGHT	68 Kg
GAS POWER	9,00
GAS POWER (G25.3/25mbar)	9,00
CERTIFIED MODEL	D73/10TSFTTG

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MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



G	<p>Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás</p> <p>EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)</p>
H20	<p>Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água</p>
A1 =	Calda - Heiss - Warm - Chaud - Caliente - Warm - Morno
A2 =	Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
L	<p>Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nivel</p>

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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



Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen.



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



Water dispenser kit available as an accessory



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



Water dispenser kit available as an accessory

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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)
CR1658649	7AFT6	M60 splash guard
CR1659239	PAFT6	SUPER FRY TOP ACCESSORY HOLDER M60
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
CR1658989	D76GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M60 - D70 - GAS
CR1659019	D76GCSCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M60 - D70 - GAS
CR0996999	DBVP6	Diamond door 59.5x3.6x46.5 cm for 60 cm compartments