

FRY TOP S GAS M60 Chrome Plate - 1/3 RIBBED - Thermostated Top Version

CODICE
CR1651649

MODELLO
D93/10TSFTTGC1/3R

SERIE
DIAMANTE 90



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

■ 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 baking temperature over the entire plate. ■ Optimising heat in the cooking area and increasing the comfort of operators 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 | CR1651649 |
| DEFINITION | D93/10TSFTTGC1/3R FTG 1/3RC M60 TOP |
| COMMERCIAL LINE | DIAMANTE |
| SUPPLY | GAS |
| DIM. WIDTH | 600 mm |
| DIM. PRODUCTIVITY | 900 mm |
| DIM. HEIGHT | 250 mm |
| NET WEIGHT | 22 Kg |
| VOLUME (net) | 0,135 |
| PACKAGE LENGTH | 640 mm |
| PACKAGE WIDTH | 1020 mm |
| PACKAGING HEIGHT | 550 mm |
| PACKAGE VOLUME | 0,360 m3 |
| GROSS PACKING WEIGHT | 29 Kg |
| GAS POWER | 14,00 |
| GAS POWER (G25.3/25mbar) | 14,00 |
| CERTIFIED MODEL | D93/10TSFTTG |

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weinnovate cooking

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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 kabelwartel - 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 - Onderdruk klep - Válvula de depressão | |
| S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmitta 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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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



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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) |
| CR1658679 | 9AFT6 | SPLASH GUARD FOR FRY TOP MODULE 600 |
| 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 |
| CR1659049 | D96GKSCFT | CONTINUOUS EXHAUST FOR FRY TOP M60 - D90 - GAS |
| CR1659079 | D96GCSCFT | CONTINUOUS LOAD + SCAR.FOR FRY TOP M60 - D90 - GAS |