

80 lt ELECTRIC MOTORIZED BRATT PAN WITH IRON BOTTOM (Extra EU)

CODICE
CR0990769

MODELLO
D94/10KBEM

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

■ Multifunctional tilting braising pan, equipment for professional catering, suitable for cooking sauces, braises and cooking with oil. ■ It guarantees high performance, exceptional firing uniformity. ■ Water feed directly into the tank via standard solenoid valve, controlled by a button on the front of the equipment ■ Cooking temperature controlled by thermostat with adjustment from 100 to 280°C.

■ IRON baking tray (available for non-EU markets) with 2 mm thickness. ■ Cooking temperature controlled by thermostat with

adjustment from 100 to 280°C. Heating via armoured incoloy heating elements. ■ Robust, double-walled, self-balancing lids made of stainless steel to reduce heat loss. ■ Large-radius tilting tank. ■ 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	CR0990769
DEFINITION	D94/10 KBEM BRASIERA EL.M80 FE MOT.
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	124.8 Kg
VOLUME (net)	0,626
PACKAGE LENGTH	860 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	1,010 m3
GROSS PACKING WEIGHT	140 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	9,000 kW
IP GRADE	IPX5
CERTIFIED MODEL	D94/10 KBEM

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weinnovate cooking

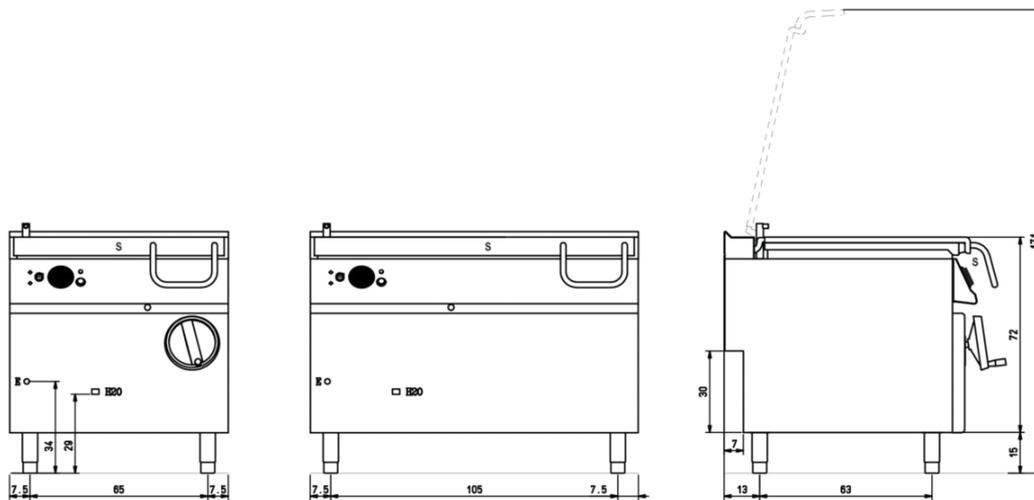
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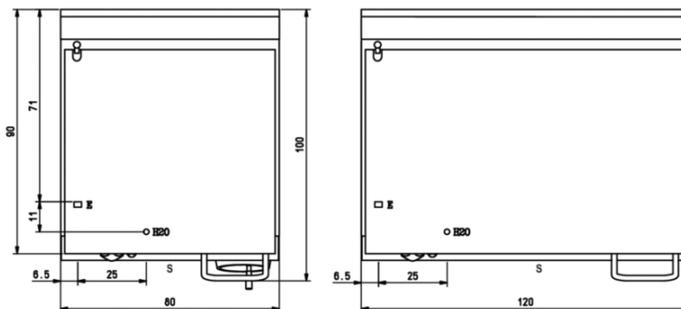
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESHEMA - IINSTALLATIONSRTNINGAR

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



(D) 94/10 KBE ...

(D) 96/10 KBE ...



Legenda - Legende - Key - Légende - Leyenda - Legenda

H2O Attacco arrivo acqua - Wasseranschluss - Water inlet
Arrivée eau - Union de agua - Wateraansluiting

EN ISO 228-1 G 3/4

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief
Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

S Scarico vasca - Wannenabflussrohr - Pan outlet
Vidange du bac - Descarga cuba - Water toevoer

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Self-balancing lids.



Large-radius tilting tank.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0592799	ZF8	Front plinth - FOR INSTALLING EQUIPMENT WITH FLOOR HEIGHT 90 CM L=80
CR0592830	ZG	SKIRTING JOINT
CR0592820	9ZL	Side plinth
MA97432000	R	WHEEL KIT (2 + 2) Ø 100
MA97433000	RI	WHEEL KIT (2 + 2) Ø 101 STAINLESS STEEL
CR0592869	PZM	NO. 4 STAINLESS STEEL FEET FOR INSTALLATION ON CONCRETE PLINTH
CR0593580	9PT	No. 4 stainless steel feet for installation on tops
CR0592879	KPA	N.2 STAINLESS STEEL FEET WITH FLANGE
CR0592940	9CAT*	Water column for top equipment