

KITCHENS DIAMANTE 90

BAIN MARIES

General characteristics

Stainless steel outer coatings and feet. Worktops made of 2 mm thick, brushed AISI 304 stainless steel. Adjustable worktop height from 840 to 900 mm. Contoured control panels with controls tilted towards the operator. Large knobs that do not protrude from the machine structure. Range modularity: 200-400-600-800-1200. Simple and effective coupling system. Appliances set up for the plinth. Vast accessory range. Appliances in compliance with CE standards.

Model D92/10CBG

Code CR0991219

GAS BAIN-MARIE ON OPEN CUPBOARD



Technical/functional characteristics

Outer casing and feet in stainless steel.

Adjustable worktop height, ranging from 840 to 900 mm.

Pan that are suitable to contain bowls that are 150 mm high.

Perforated false bottom to support recipients.

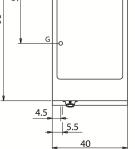
Temperature regulation from 30° to 90°C.

Bowl equipped with overflow device.

Burner controlled by thermocouple thermostat safety valve and piezo electric lighter.

Technical Data		
Model	D92/10CBG	
Width (mm)	800,00	
Depth (mm)	900,00	
Height (mm)	870,00	
VOLUME	0,70	
WEIGHT	67,00	
SUPPLY	GAS	
Gas power	3	
Electric power		
Internal ovens dimension		
OVEN CAPACITY		
Plate dimensions (mm)		
TANK DIMENSIONS	350x685x170h	
Tank capacity (I)	1xGN1/3+1xGN1/1	





E power supply G gas connection H2O water inlet S water outlet

Connection	Power	Diameter	Supply
Gas connecton	3		
Electric connecton			
Cold water connecton		3/4"	
Hot water connecton			
Cold soft water connecton			
Drain (Ø)		1/2"	
2° Drain (Ø)			

