

KITCHENS DIAMANTE 70

GRIDDLE PLATES

General characteristics

Stainless steel outer coatings and feet. Worktops made of 1,5 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 D74/10FTG

Code CR0993929

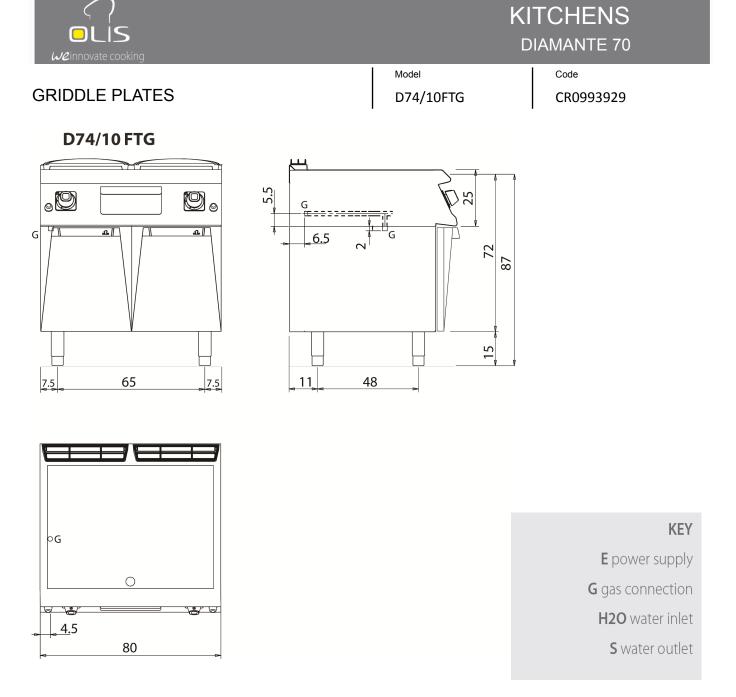
GAS GRIDDLE WITH SMOOTH PLATE ON OPEN CUPBOARD



Technical/functional characteristics

Outer casing and feet in stainless steel. Adjustable worktop height, ranging from 840 to 900 mm. Recessed hot plate, 40 mm lower than worktop surface. Enamelled hot plate surface, with hard polished chrome plating, available in smooth, ribbed or mixed finish versions. Plate slants 10mm forwards. Large grease drawer. Gas model: burner with self-stabilizing flame. Temperature adjustment and regulation with safety tap and thermocouple (200-400°C) or thermostat safety valve with thermocouple (110-280°C).

Technical Data Model D74/10FTG Width (mm) 800,00 Depth (mm) 730,00 Height (mm) 870,00 VOLUME 0,80 WEIGHT 122,00 SUPPLY GAS Gas power 12 Electric power Internal ovens dimension OVEN CAPACITY Plate dimensions (mm) 735x530x14.5 TANK DIMENSIONS Tank capacity (I)



Connection	Power	Diameter	Supply
Gas connecton	12	1/2"	
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (Ø)			
2° Drain (Ø)			

