

01/2018

Mod: DPA/BM08

Production code: 8046420



Diamond
catering equipment

DROP IN TECHNICAL DATA - Elegance

INTRODUCTION

The DROP IN - ELEGANCE line is composed of standard elements to be built in worktops made of any type of material. ELEGANCE line is well suited to any kind of shop fitting, ensuring, according to professional standard, the food keeping at the right temperature (both for hot and cold food).

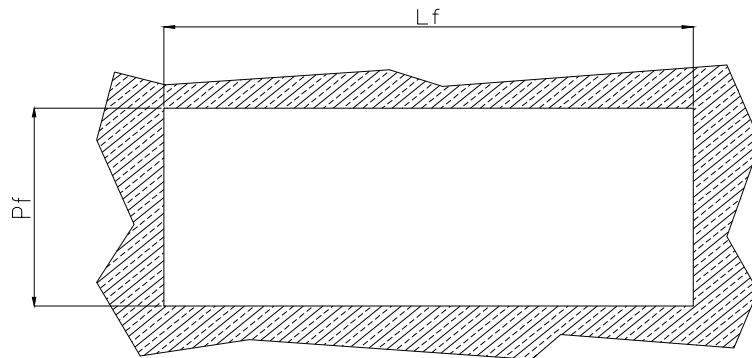
It includes water or dry heat bain-marie units, ceramic glass hotplate, ventilated refrigerated tops and wells, ventilated display cases and accessories such as overshelves, covers, etc.

The ventilated appliances have been conceived for distribution and display of food and drinks needing a constant temperature keeping (hot or cold). They have to be used only during food distribution and not for permanent food holding.

These appliances are not suited to work at not controlled ambient conditions (rain, direct sun, etc...) and they are fastened to the worktop by means of adjustable brackets.

Refrigerated elements are equipped with condensing unit in the complete version, or preset for remote refrigeration. The first are ready for use, the others require connection to remote condensing unit, charging with coolant fluid and testing.

Arrangement of hole in worktops for built-in elements:



Gastro Norm	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Lf [mm]	775 (max 780)	1100 (max 1105)	1430 (max 1435)	1755 (max 1760)
Pf [mm]	675 (max 680)	675 (max 680)	675 (max 680)	675 (max 680)

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HEATED ELEMENTS

BAIN-MARIE WITH WATER

Their function is to keep warm food at the correct temperature in Gastro Norm containers.

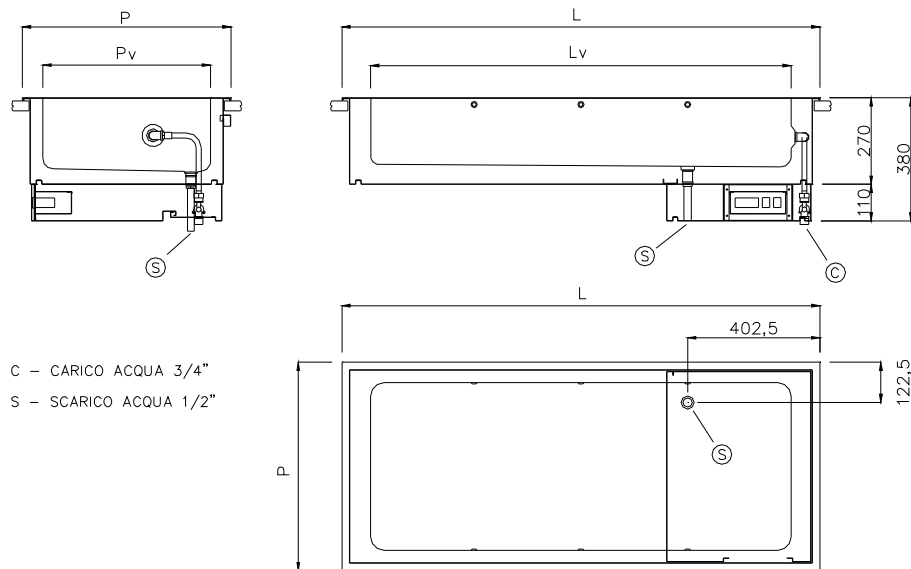
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm which respectively contain 2, 3, 4, 5 Gastro Norm 1/1 containers with a maximum depth of H=200 mm. The top is made of stainless steel AISI 304 th.12/10.

The maximum operating temperature is about 90 °C and it is adjustable and controlled through a digital thermostat. The well is welded and rounded on all edges for allowing a easy cleaning.

The ultra-flat heating elements with adhesive silicon support allow to reduce the absorbed power thus improving efficiency (faster reaching of the preset temperature, reduced heat losses).

Water inlet through solenoid valve; drainage through removable overflow.

CE mark certified equipment



BAIN-MARIE WITH WATER					
Code		8046420	8046421	8046422	8046423
Model		I7VB2	I7VB3	I7VB4	I7VB5
External dimensions [mm]					
	L = length	800	1125	1455	1780
	P = depth	700	700	700	700
Well dimensions [mm]					
	Lv = length	630	960	1280	1605
	Pv = depth	510	510	510	510
	Hv = height	210	210	210	210
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Diameter water inlet pipe		3/4"	3/4"	3/4"	3/4"
Diameter drain pipe		1/2"	1/2"	1/2"	1/2"
Total Power [Kw]		2	3	3	5
Well temperature [°C]		+65/+90	+65/+90	+65/+90	+65/+90
Supply voltage		230V 1F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz