

02/2014

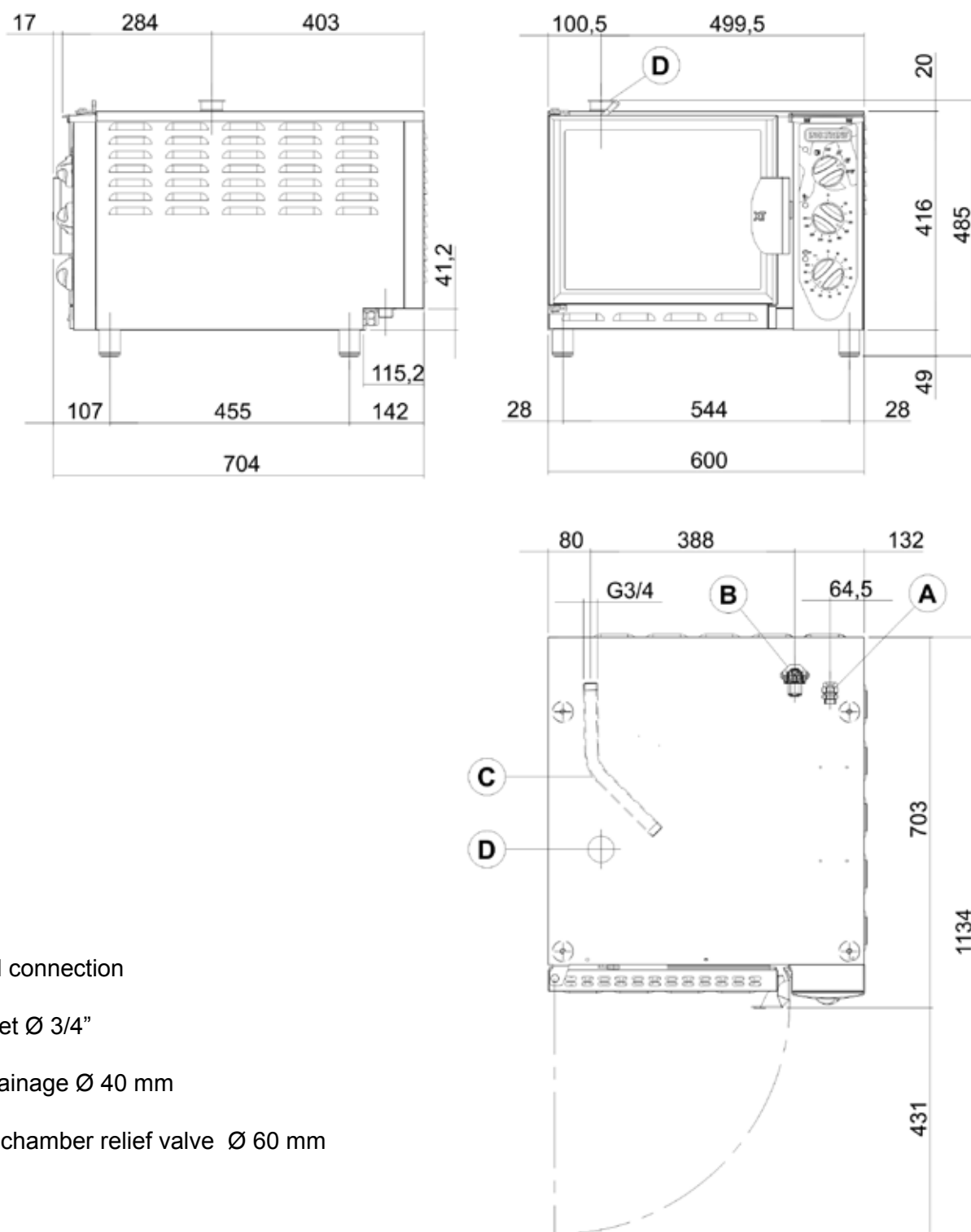
Mod: DFV-423/S

Production code: SDA-304E



Diamond
catering equipment

4 x 2/3 GN / 4 - 7 x 1/1 GN ANALOGIC



A- Electrical connection

B- Water inlet Ø 3/4"

C- Water drainage Ø 40 mm

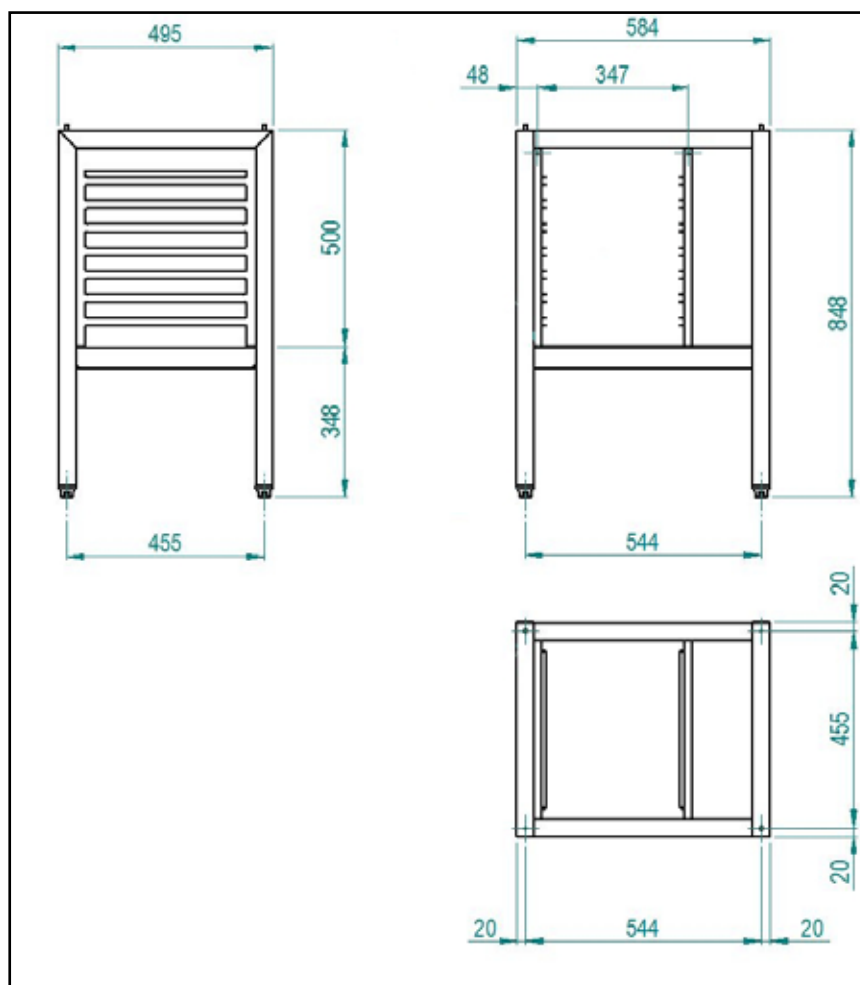
D- Cooking chamber relief valve Ø 60 mm

4 x 2/3 GN

0.1A Dimensions mod. 4 x 2/3 GN			
Model	Dimensions	Capacity	Trays distance
4 x 2/3 GN Electric	cm 60 x 70 x h 48	4 x 2/3 GN 4 x 1/2 GN	67 mm

4 x 2/3 GN / 4 - 7 x 1/1 GN ANALOGIC

Stand with tray-slides
for mod. 0.1A (4 x 2/3 GN)



1.6 TECHNICAL DATA FOR ELECTRICAL CONNECTION

Model	Power loading and voltage	no. and motor power	Heating power	Absorbed current	Feed cable section
4 x 2/3 GN	3.0 kW 230V+ 1 ~ 50/60 Hz	1 x 250 W	2.6 kW	5.0 A	3 x 1.5 mm ²
4 x 2/3 GN	4.3 kW 400 V+3N~50/60 Hz	1 x 250 W	3.9 kW	7.5 A	5 x 1.5 mm ²
4 x 1/1 GN	5.2 kW 400 V+3N~50/60 Hz	1 x 250 W	4.9 kW	8.5 A	5 x 1.5 mm ²
7 x 1/1 GN	7.5 kW 400 V+3N~50/60 Hz	1 x 250 W	7.2 kW	12.5 A	5 x 2.5 mm ²

2.3A TECNICAL DATA TABLE FOR THE WATER SYSTEM

Convection + Humidification			
	304 4 x 2/3 GN	104 4 x 1/1 GN	107 7 x 1/1 GN
Condensation flow rate regulator Optional - Fig. 3.0G	Ø 0.7 mm	Ø 0.7 mm	Ø 0.7 mm
Combined cycle water flow rate regulator. Fig. 2.3	Ø 0.4 mm	Ø 0.4 mm	Ø 0.5 mm

Combi direct			
	304 4 x 2/3 GN	104 4 x 1/1 GN	107 7 x 1/1 GN
Condensation flow rate regulator Fig. 3.0G	Ø 0.7 mm	Ø 0.7 mm	Ø 0.7 mm
Combined and Steam cycles water flow rate regulator. Fig. 2.3	Ø 0.4 mm	Ø 0.4 mm	Ø 0.5 mm