



### Optionals

- D125 - WHEELS D.125 INOX DFIE..

### Accessories

- DASC0100 - KIT BASKET LIFT DFIE..100
- DABF0020 - CONTANIER WITH HOLES GN1/1 H=200
- DACF0020 - FRY-BASKET GN1/1 H=200
- DAF0100 - STRAINER FOR DFIE.100
- DAF0100-D - DRAIN STRAINER DFIE.100.-D
- DAFF010 - FALSE BOTTOM VESSEL DFIE...
- DAPB0100 - GN1/1 DFIE..100 PAN FRAME
- DAP01000 - SPATULA FOR OMELETTE
- DAP01110 - SHOVEL
- DAP01120 - PERFORATED SHOVEL
- DAP01140 - LONG HANDLE SCRAPER

### Certificates



### Design and materials

- Cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 2 mm) with rounded corners and anti-overflow edge. Vessel motorised on the front axle.
- Motorised and insulated lid in AISI 304 with food-grade silicone gasket.
- Motorised 4- point clamping system for pressure cooking.
- Self-supporting frame in stainless steel AISI 430 (thickness 20/10).
- Outer cover in stainless steel AISI 304, fine satin finish (thickness 10-20/10).
- Adjustable feet in stainless steel AISI 304 to ensure levelling.
- Protection level IPX5.

### General functional features

- Heating by means of thick-film heating elements in direct contact with the bottom of the tank.
- Temperature control via six (100 l)/eight (150 l) probes on the bottom of the tank, one probe on the walls, one core probe with three reading points (five optional).
- Pressure cooking at 0.4 bar with automatic elimination of the air in the cooking vessel (for cooking with saturated steam) and automatic steam condensation at the end of cooking, which allows the lid to be opened quickly and safely, with no steam dispersion in the environment.
- Integrated shower head.
- Socket outlet 230 V single-phase 16 A.
- Basket lifting system (accessory) with two arms to be hooked on the lid and basket lifting bar.
- Electronic control by means of multifunctional keyboard with 7" touch screen and easy and clear messages.
- USB connection to download HACCP data and update the software.

### Touch screen functions

- Capacitive 7" touch screen.
- Selection of four different cooking modes with working temperature setting.
- Setting of cooking type, cooking time and basket lifting function (if accessory was selected).
- Cooking in "Manual" mode.
- Cooking in "Program" mode.
- Tank water load setting (hot up to 60 °C/cold) with automatic liter measurements.
- Control for tilting and (automatic) return of the cooking tank from the touch screen
- Control for opening (automatic) and closing of the lid.
- Step-by-step instructions for lid opening/closing when pressure cooking.
- Language settings on touch screen.
- Input of different units of measurement (°C/°F, liters/gallons, etc.).
- Step-by-step instructions for basket-lifting system installation.

### Display/signal

- Display type of cooking, set temperature and probe temperature.
- Heating operating visual alarm.
- Time to end of cycle display.
- Display tank out of position for cooking.
- Cyclic warning of pressure system cleaning.
- Self-diagnostics.

### Safety system

- Emergency button.
- Blocking of heating for excess of temperature with manual resettable safety thermostat.
- Heating interruption during tank tilting.
- Pressure system safety valve.
- Prevention of lid opening when there is pressure in the tank.
- Prevention of loading large quantities of water.
- Prevention of water loading and use of the shower when "frying" mode is on.

### Planner

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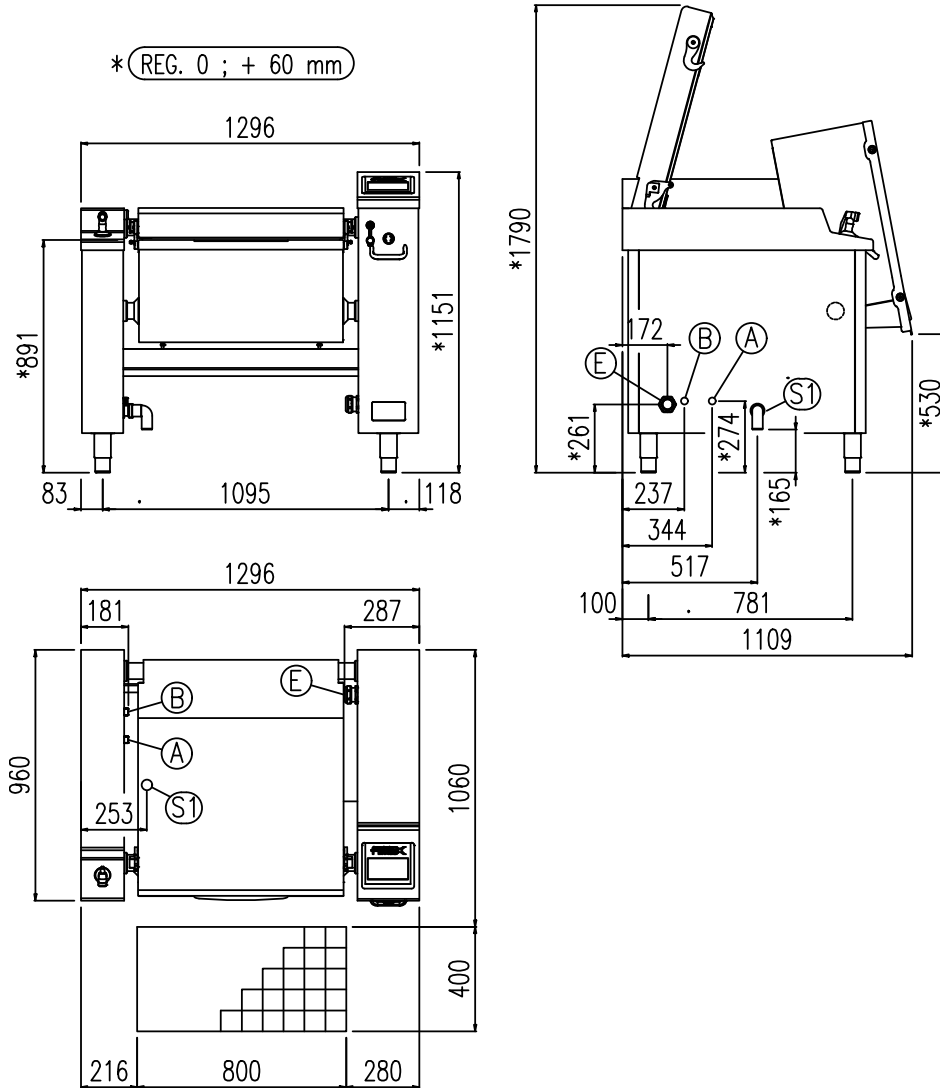
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#### Dimensions, weights and capacities

Width	1296 mm	Vessel width	680 mm	Capacity	102 l
Depth	960 mm	Vessel depth	610 mm	Cooking vessel surface	40 dm <sup>2</sup>
Height	1151 mm	Vessel height	274 mm	Weight	335 kg

#### Water connection

Water pressure	150÷400 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
Condensate drain pressure (S1)	40 mm	Drain (S1)	40 mm		

#### Electrical connection

Standard voltage (E)	380-415V 3N ~ 50/60 Hz	Electric power	24.00 kW	Current	42 A
Optional voltage (E)	208V 3 ~ 50/60 Hz	Electric power	20.00 kW	Current	58 A
Optional voltage (E)	220-240V 3 ~ 50/60 Hz	Electric power	24.00 kW	Current	65 A