

Data sheet

DFIE100-D_V2



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.
- 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).
- Integrated shower head.
- Socket outlet 230 V single-phase 16 A.
- 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 three different cooking modes, with working temperature setting.
- Cooking type and time setting.
- 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.
- Language settings on touch screen.
- Input of different units of measurement (°C/°F, liters/gallons, etc.).

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.
- Self-diagnostics.

Safety system

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

Optionals

- D125 - WHEELS D.125 INOX DFIE..

Accessories

- 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



Planner

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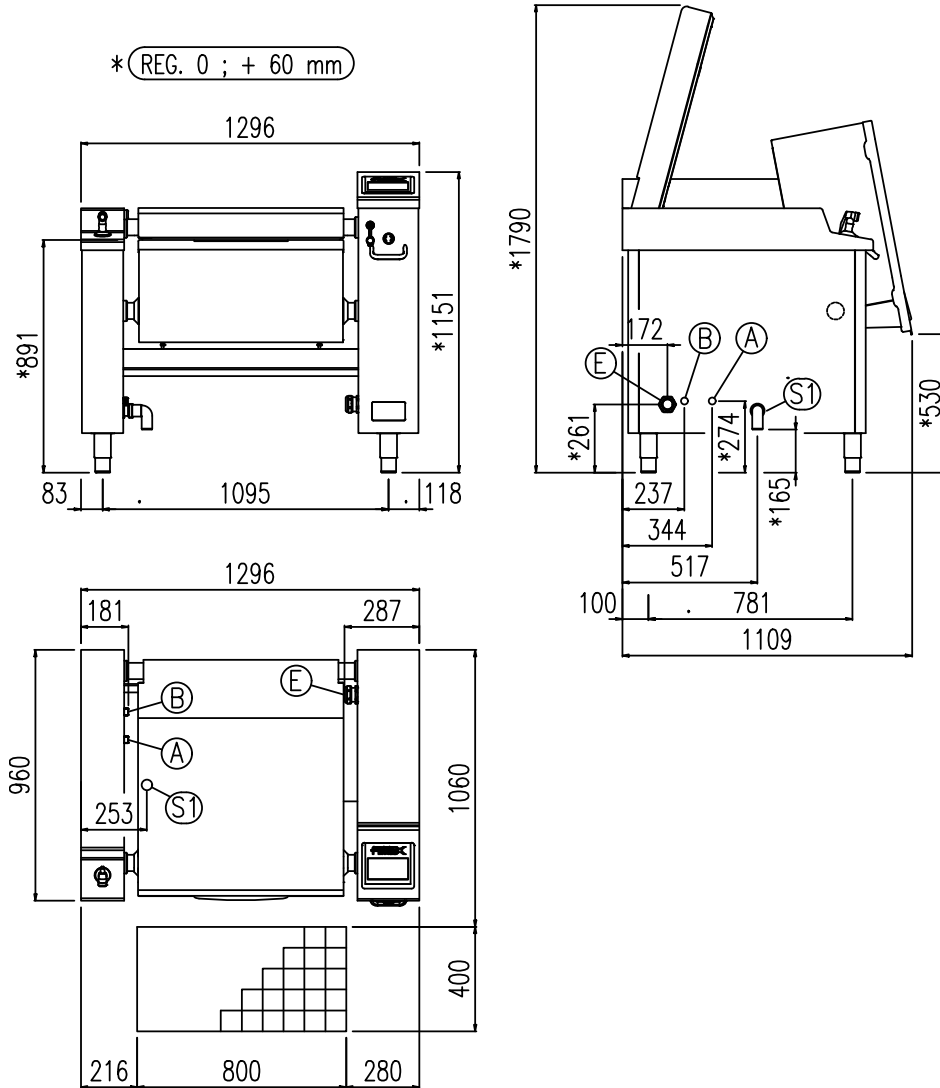
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Dimensions, weights and capacities

Width	1296 mm	Vessel width	680 mm	Capacity	102 l
Depth	960 mm	Vessel depth	610 mm	Cooking vessel surface	40 dm ²
Height	1151 mm	Vessel height	274 mm	Weight	305 kg

Water connection

Water pressure	150÷400 kPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
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