



Optionals

- D125 - WHEELS D.125 INOX DFIE..

Accessories

- DAFF010 - FALSE BOTTOM VESSEL DFIE...
- DAP01110 - SHOVEL
- DAP01000 - SPATULA FOR OMELETTE
- DAP01120 - PERFORATED SHOVEL
- DAF0100 - STRAINER FOR DFIE.100
- DAP01140 - LONG HANDLE SCRAPER
- DAPB0100 - GN1/1 DFIE..100 PAN FRAME

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.
- 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.

Planner

.....

.....

.....

.....

.....

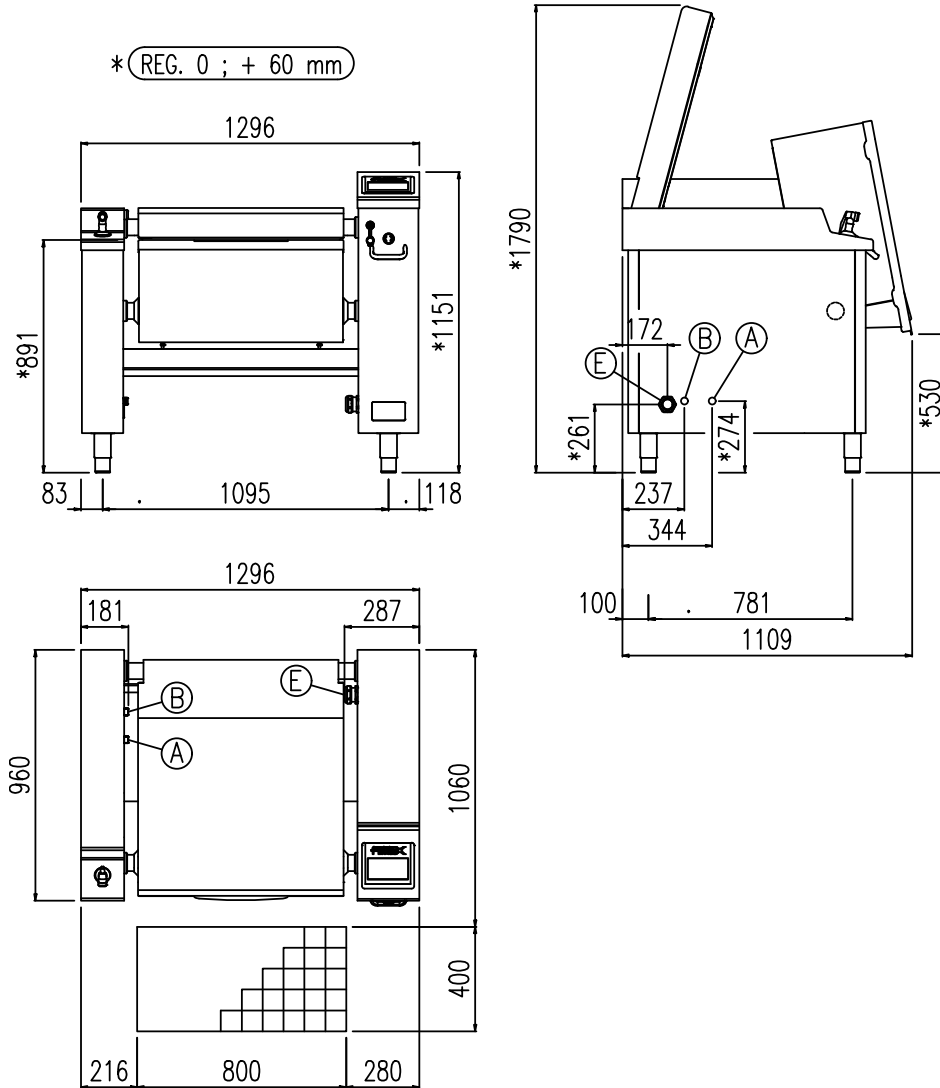
.....

.....

.....

.....

.....



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	300 kg

Water connection

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

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