

05/2018

Mod: G7/T7T

Production code: BBGT77



Diamond
catering equipment

DOMINA 700

GT77



GAS, TOP

SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	70x73x25
Total power (kW)	9

HIDE THE OTHER TECHNICAL DATA:

Nr. Gas plate 9 kW	1
Weight (kg)	68
Volume (m3)	0,3

The worktop is in 1.5 mm AISI 304 stainless steel with pressed edges for liquid collection. The cooking plate with a surface area of 40 dm2 is in cast iron (10 mm thickness) with a removable central ring and it is powered by a 9 kW stainless steel burner, placed under the central ring, with piezo-electric ignition and thermostatic control. The hotplate surface reaches 500 °C in the center and decreases toward the edges up to approximately 200 °C, ensuring excellent isothermal zones for cooking over an indirect flame. In the electric versions, the cooking plate made in carbon steel, thickness 15mm, is unique but has 4 cooking zone powered with 2.25 kW heating elements each with independent control. Operating temperature: 80-450 °C. Versions with GN 2/1 static oven (gas heating): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. Cast iron chimneys and cast iron pan support for side burners. The gas oven has 6 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.

