

07/2017

Mod: LR/225-T

Production code: 9566T



Diamond
catering equipment

COUNTERTOP HOTPLATES WITH INFRARED OVERHEAD GANTRY AND INFRARED OVERHEAD GANTRY

Art. 9564
Art. 9566
Art. 9568
Art. 9570



Art. 9568

Art. 9564T
Art. 9566T
Art. 9568T
Art. 9570T



Art. 9568T

Art. 9566S
Art. 9568S
Art. 9570S



Art. 9568S

Intended use of the Product

The Countertop Hotplates with Infrared Overhead Gantry and the Infrared Overhead Gantres this manual refers to, are been designed and manufactured in compliance with the applicable directives and good construction standards in order to improve the maintenance of the temperature of the contained food, maintaining the quality unchanged and respecting the hygienic and safety conditions.

The Countertop Hotplates with Infrared Overhead Gantry and the Infrared Overhead Gantres shall not be used for food conservation; food shall not be left inside them after service.

Technical features

- AISI 304 stainless steel sheet top
- Upper frame in tube and stainless steel sheet, built in and recessed to facilitate ntegration with other units
- Acrylic curved sneeze guard
- 250W infrared lamps
- Heated by electrical resistance
- Separate switches for hotplate and infrared lamps, complete with warning light
- Thermostatic control from + 30 °C to + 90 °C
- Waterproof level: IPX3
- Rubber support feet

Technical data	9564	9566	9568	9570
GN capacity	1/1	2/1	3/1	4/1
Width cm	37	70	103	136
Depth cm	53	53	53	53
Height cm	65	65	65	65
Heating element W	300	600	900	1200
Infrared lamps W	1x250	2x250	3x250	4x250
Mains supply	230 V - 1N - 50≈60 Hz			
Working temperature range	40-50 °C			

Technical data	9564T	9566T	9568T	9570T	9566S	9568S	9570S
Number lamps	1	2	3	4	2	3	4
GN Capacity	1/1	2/1	3/1	4/1	2/1	3/1	4/1
Width cm	37	70	103	136	70	103	136
Depth cm	53	53	53	53	53	53	53
Height cm	59	59	59	59	27	27	27
Infrared lamps W	1x250	2x250	3x250	4x250	2x250	3x250	4x250
Mains supply	230 V - 1N - 50≈60 Hz						