

01/2019

Mod: DGV-1111/P

Production code: E2 CDA-111G CR 12DI 47



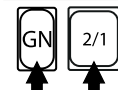
Diamond
catering equipment



DESCRIPTION



Capacity: 7 x 1/1 GN - 7 x 2/1 GN
 11 x 1/1 GN - 11 x 2/1 GN



Trays insertion: LengthWise



Dimensions: 796 x 811 x H 801 mm (mod. 107)
 796 x 811 x H 1093 mm (mod. 111)
 1045 x 932 x H 808 mm (mod. 207)
 1045 x 932 x H 1088 mm (mod. 211)



Control panel: Analogic



Indicative quantity of meals: 80 (mod. 107) - 150 (mod. 111)
 150 (mod. 207) - 300 (mod. 211)








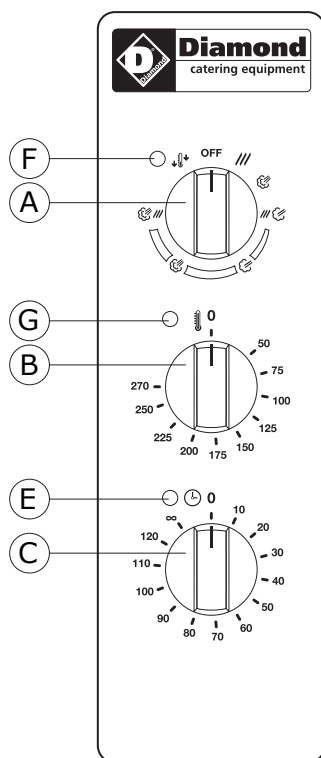
Cooking chamber heating: Gas



Steam generation: Direct system

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 270 °C
	Steam mode	Temperature range between 50 °C and 100 °C
	Convection-Steam mode	Temperature range between 50 °C and 270 °C
	Autoreverse	(optional)
	Cool down	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan.



COMPONENT DESCRIPTION ON THE ANALOGIC CONTROL PANEL

(A)	Cycle selector-switch
(B)	Cooking chamber thermostat
(C)	Timer
(E)	Timer ON pilot light
(F)	Oven power supply ON pilot light
(G)	Heating cooking chamber ON pilot light

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Door hinges in stainless steel AISI 304;
- Cooking chamber gas heating system equipped with burners with total premix of air and gas;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fan made of stainless steel AISI 304;

OPTIONAL ACCESSORIES

Code	Description
ATRV-C	Autoreverse mod. 107
ATRV-C1	Autoreverse mod. 111, 207 and 211
PC-107C	Right hinged door (mod. 107)
PC-111C	Right hinged door (mod. 111)
PC-207C	Right hinged door (mod. 207)
PC-211C	Right hinged door (mod. 211)
DLE	Hand shower
DCF-20	Water softener

Code	Description
SH-C1	Suction hood
SHC-C1	Suction hood with steam condensation
SH-C2	Suction hood
SHC-C2	Suction hood with steam condensation
S-61C	Stand mod. 1/1 GN
SG-61C	Stand with tray holder mod. 1/1 GN
S-62C	Stand mod. 2/1 GN
SG-62C	Stand with tray holder mod. 2/1 GN

DIMENSIONS

Model	CDA-107G		CDA-111G		CDA-207G		CDA-211G	
	oven	package	oven	package	oven	package	oven	package
Width	798 mm	850 mm	798 mm	850 mm	1045 mm	1160 mm	1045 mm	1160 mm
Depth (with door handle)	809 mm	890 mm	809 mm	890 mm	932 mm	1040 mm	932 mm	1040 mm
Height	783 mm	990 mm	1065 mm	1270 mm	783 mm	1000 mm	1064 mm	1260 mm
Weight	90 kg	110 kg	115 kg	140 kg	125 kg	155 kg	150 kg	190 kg

POWER SUPPLY

Model	CDA-107G	CDA-111G	CDA-207G	CDA-211G
Power loading	0,4 kW	0,5 kW	0,5 kW	0,7 kW
Power of the motors	n° 1 x 250 W	n° 1 x 370 W	n° 1 x 370 W	n° 1 x 550 W
Voltage	220 - 240 V 1N ~ 50/60 Hz			
Absorbed current	1,6 A	2,5 A	2,5 A	3,2 A
Feed cable section	n° 3 x 1,5 mm ²	n° 3 x 1,5 mm ²	n° 3 x 1,5 mm ²	n° 3 x 2,5 mm ²
Capacity	7 x 1/1 GN	11 x 1/1 GN	7 x 2/1 GN	11 x 2/1 GN
Pitch between trays	67 mm			

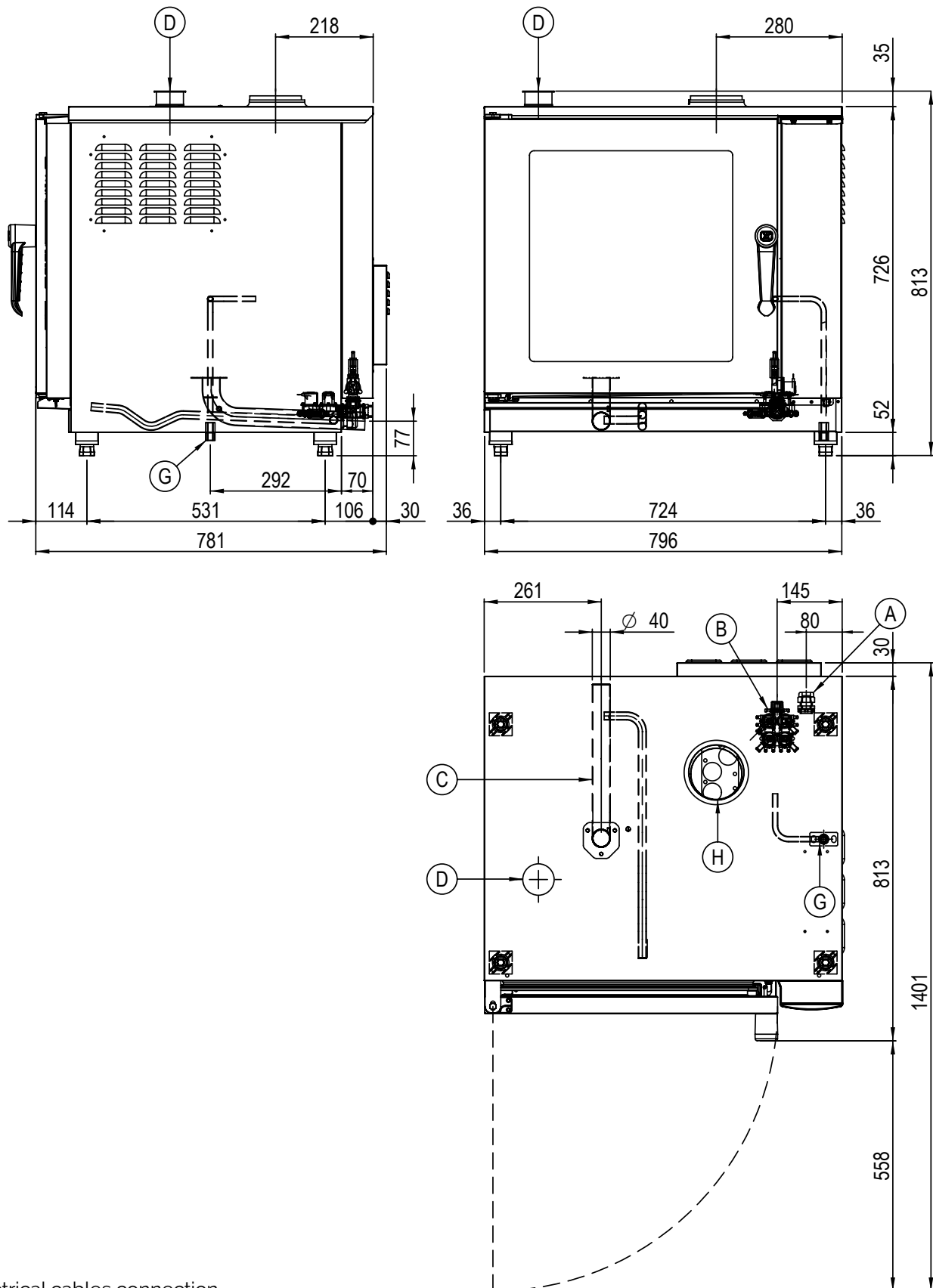
GAS SUPPLY Suitable system for gas: Natural G20, Butane G30, Propane G31

Model	CDA-107G	CDA-111G	CDA-207G	CDA-211G
Gas supply coupling	Ø 1/2" gas	Ø 1/2" gas	Ø 1/2" gas	Ø 1/2" gas
Power loading	12 KW	16 KW	16 KW	23 KW
Cooking chamber power	12 KW	16 KW	16 KW	23 KW

WATER SUPPLY

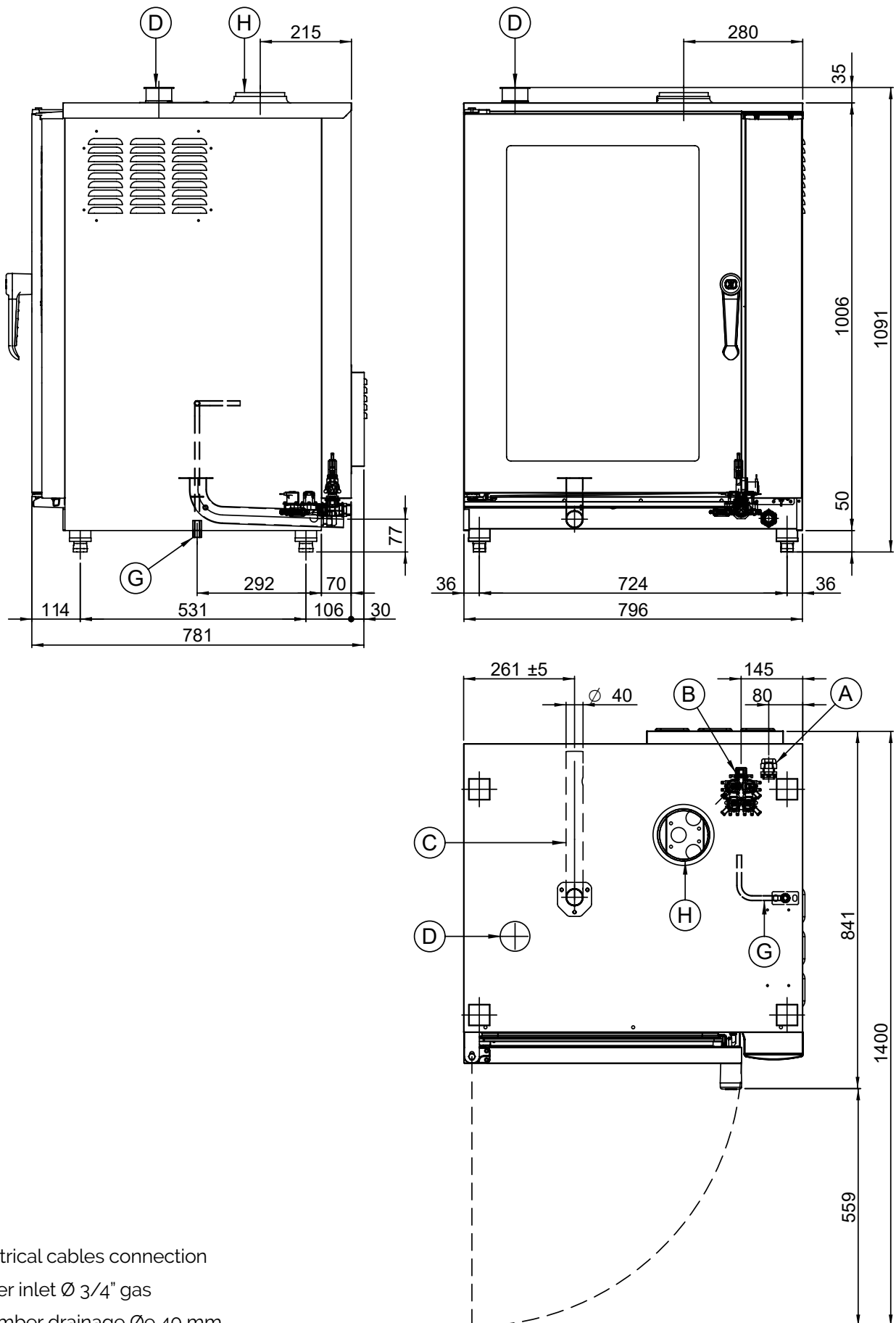
Model	CDA-107G	CDA-111G	CDA-207G	CDA-211G
Water supply coupling	Ø ¾" gas			
Water pressure	1,5 ÷ 2,5 bar			
Water hardness	4 - 12 °f 40 - 120 ppm			
Water conductivity	50 ÷ 2000 µS/cm			
Chlorine concentr. Cl ₂	< 0,2 mg/litre			
Chloride concentration	< 150 mg/litre			
Water drain coupling	Ø 40 mm	Ø 40 mm	Ø 50 mm	Ø 50 mm

MODEL 107



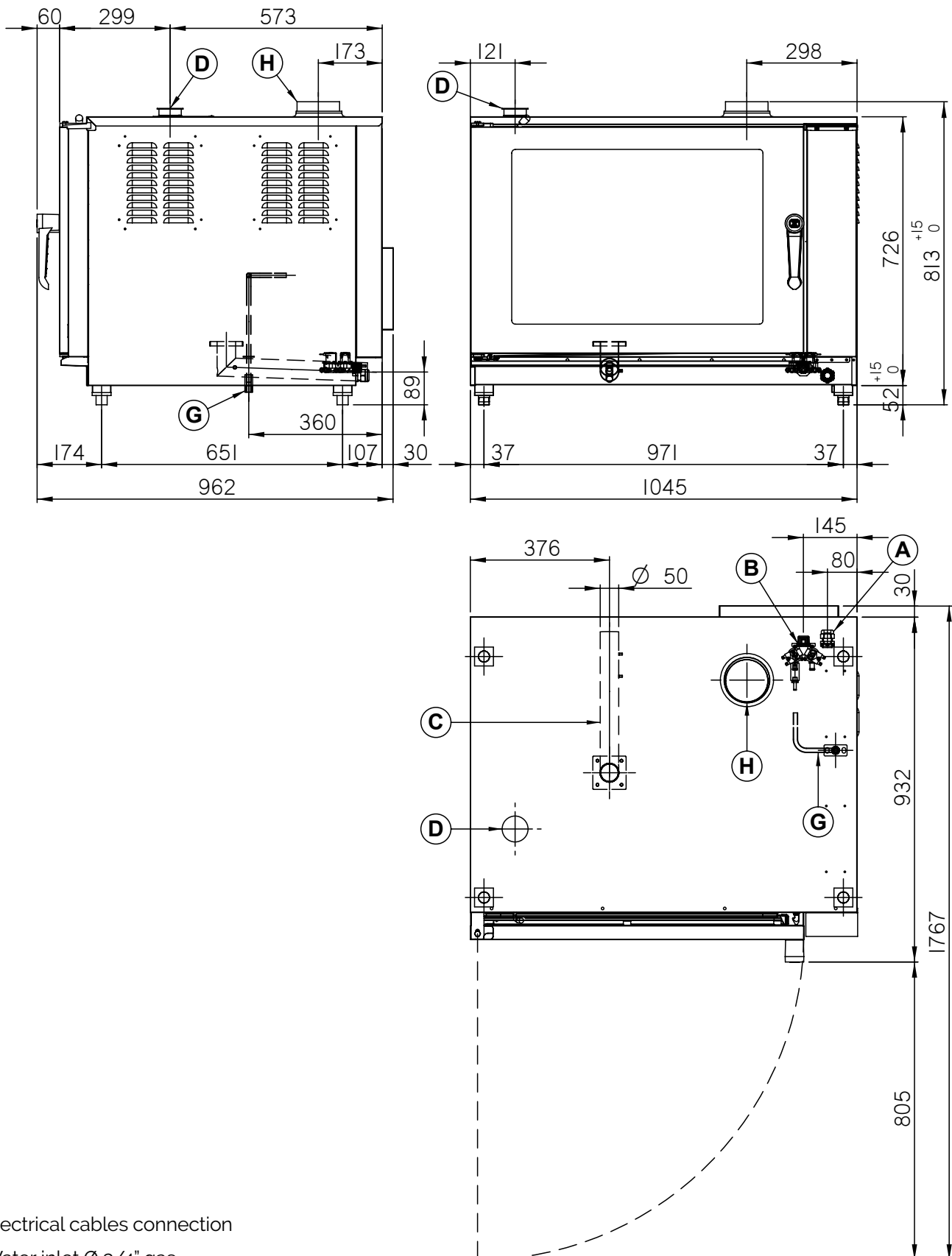
- A Electrical cables connection
- B Water inlet $\text{\O} 3/4''$ gas
- C Chamber drainage $\text{\O} e 40$ mm
- D Cooking chamber release valve

MODEL 111



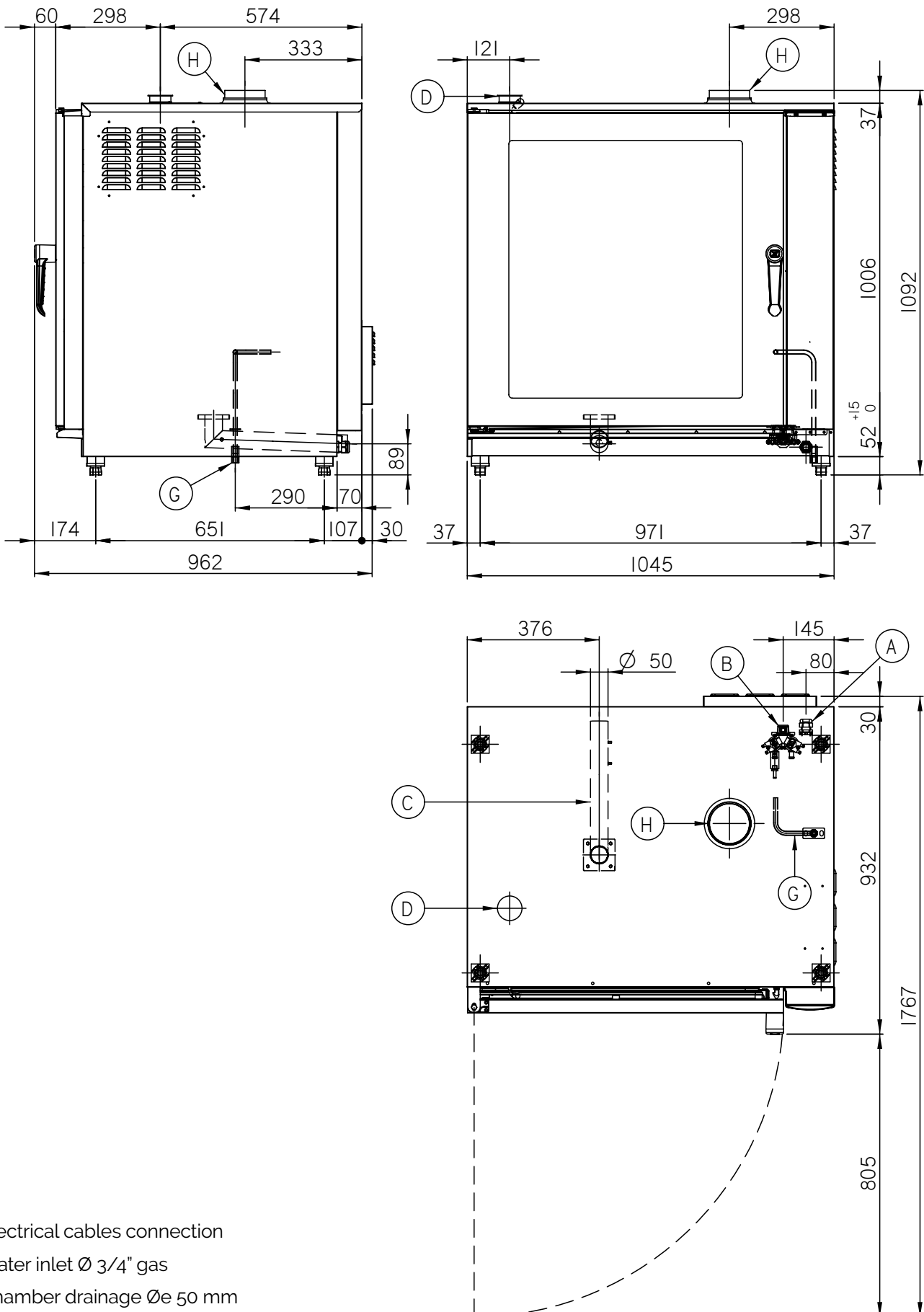
- A Electrical cables connection
- B Water inlet \varnothing 3/4" gas
- C Chamber drainage \varnothing e 40 mm
- D Cooking chamber release valve

MODEL 207



- A Electrical cables connection
- B Water inlet \varnothing 3/4" gas
- C Chamber drainage \varnothing e 50 mm
- D Cooking chamber release valve

MODEL 211



- A Electrical cables connection
- B Water inlet $\text{\O} 3/4''$ gas
- C Chamber drainage $\text{\O} e 50$ mm
- D Cooking chamber release valve