

09/2018

Mod: E9/4SPA8

Production code: BBE4AP98



Diamond
catering equipment

E4AP8



4 ALLIGNED PLATES ON OPEN STAND

SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	80x90x85
Nr. Plates 2,5 kW	4
Total power (kW)	10

HIDE THE OTHER TECHNICAL DATA:

Supply (N)	400V 3N 50Hz
Weight (kg)	107
Volume (m3)	1,04566

The watertight pressed worktop is in 1 mm AISI 304 stainless steel. The fast-heating hot plates with safety device to prevent overheating, made in cast iron 300x300 mm, are watertight fixed to the worktop and are powered by 3 kW and 4 kW heating elements with 6 (+1) positions thermostat for optimized power control. Indicator lights show when each hotplate is in operation. Rounded corners and a moulded recess trap prevent overflowing, ensuring also easier cleaning. Versions with GN 2/1 static oven: stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The electric oven has 6 kW (10 kW for maxi oven) stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility.

