

Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12mm and wall thickness 2mm) with rounded corners and anti-overflow edge. Vessel motorised on the front axle
- motorised and insulated lid in AISI 304 with food-grade silicone sealing gasket
- 4- point motorised clamping system for pressure cooking
- 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

Functional Features General

- heating by means of thick film heating elements in direct contact with the bottom of the tank
- temperature control via 6(100 lt)/8 (150 lt) probes on the bottom of the tank, 1 probe on the walls, 1 core probe with 3 reading points (5 optional)
- pressure cooking at 0,4 bar with automatic elimination of the air in the cooking vessel (for cooking with saturated steam) and automatic steam condensation at the end of cooking, which allows the lid to be opened quickly and safely, with no steam dispersion in the environment
- integrated shower head
- socket outlet 230V single-phase 16A
- basket lifting system (accessory) with two arms to be hooked on the lid and basket lifting bar
- electronic control by means of multifunctional keyboard with Touch Screen 7" and easy and clear messages
- USB connection to download HACCP data and update the software

Panel Board Functions

- capacitive 7" touch screen
- selection of 4 different cooking modes, with working temperature setting
- setting of cooking type, cooking time and basket lifting function (if accessory was selected)
- 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 Touch Screen
- control for opening (automatic) and closing of the lid
- step-by-step instructions for lid opening/closing when pressure cooking
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)
- step-by-step instructions for basket-lifting system installation

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
- cyclic warning of pressure system cleaning
- self-diagnostics

Safety System

- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating interruption during vat tilting
- pressure system safety valve
- prevention of lid opening when there is pressure in the tank
- prevention of loading large quantities of water
- prevention of water loading and use of the shower when "frying" mode is on



Optionals

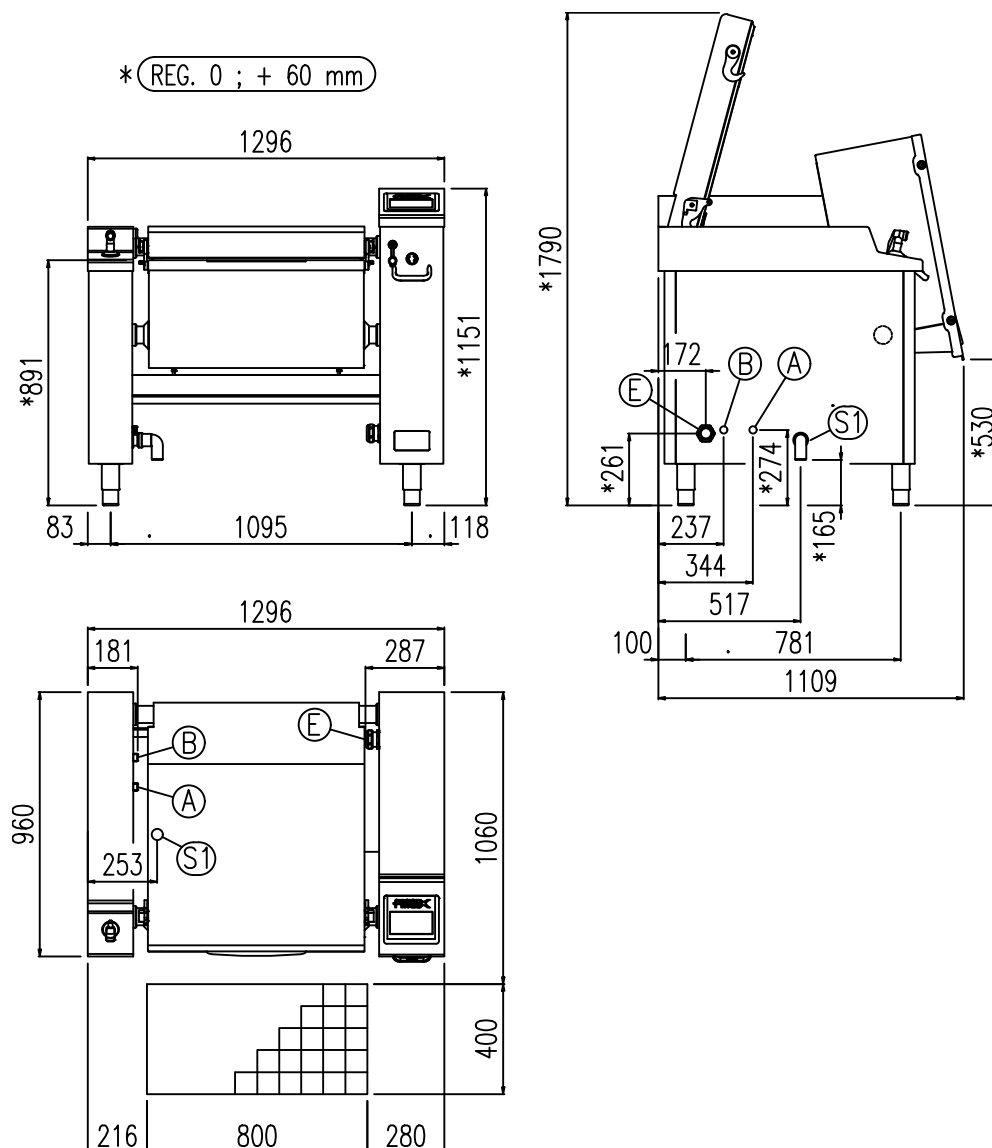
- D125 - WHEELS D.125 INOX DFIE..

Accessories

- DASC0100 - KIT BASKET LIFT DFIE..100
- DABF0020 - CONTAINER WITH HOLES GN1/1 H=200
- DACF0020 - FRY-BASKET GN1/1 H=200
- DAF0100 - STRAINER FOR DFIE.100
- DAFF010 - FALSE BOTTOM VESSEL DFIE...
- DAPB0100 - GN1/1 DFIE..100 PAN FRAME
- DAP01000 - SPATULA FOR OMELETTE
- DAP01110 - SHOVEL
- DAP01120 - PERFORATED SHOVEL
- DAP01140 - LONG HANDLE SCRAPER

Certificates





Dimensions weights and capacities

Width	1296 mm	Vessel width	680 mm	Capacity	102 lt
Depth	960 mm	Vessel depth	610 mm	Cooking vessel surface	40 dm ²
Height	1151 mm	Vessel height	274 mm	Weight	330 kg

Water connection

Water pressure	150÷400 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
Condensate drain pressure (S1)	40 mm				

Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	24,00 kW	Current	42 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	20,00 kW	Current	58 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	24,00 kW	Current	65 A