

08/2013

Mod: IN/BX08

Production code: IBM2



Diamond
catering equipment

SELF IN TECHNICAL INFORMATION

Summary

INTRODUCTION ELEMENTS DEPTH 635.....	2
BAIN-MARIE UNITS	3
UNITS WITH PYROCERAM COOKTOP.....	4
REFRIGERATED UNITS WITH TOP	5
REFRIGERATED UNITS WITH BASIN.....	6
REFRIGERATED SHOWCASE UNITS ON BASIN OR REFRIGERATED TOP.....	7
INDEPENDENT REFRIGERATED SHOWCASE UNITS	9
CENTRE CANOPY.....	10
LIGHTING AND HEATING ELEMENTS FOR CANOPY	11
GULL WING CENTRAL COVER.....	12
NEUTRAL SHOW CASE ELEMENTS (BUILT-IN 635)	13
REMOTE CONDENSING UNIT.....	14
ACCESSORIES FOR LINE FURNISHING.....	15
INTRODUCTION ELEMENTS DEPTH 700.....	18
HEATED ELEMENTS.....	19
REFRIGERATED UNITS WITH VENTILATED BASIN.....	22
VENTILATED REFRIGERATED SHOWCASE H=620 ON BASIN.....	23
VENTILATED REFRIGERATED SHOWCASE H=830 ON BASIN.....	24
VENTILATED REFRIGERATED SHOWCASE H=830 ON BASIN - SQUARE SHOWCASE	25
REFRIGERATED UNITS WITH VENTILATED TOP	26
SHOWCASE ELEMENTS	27
CENTRE CANOPY.....	28
LIGHTING AND HEATING ELEMENTS FOR CANOPY	29
NEUTRAL CANOPY CLOSED WITH PULL-DOWN DOORS	30
MOVABLE COVER.....	31

SELF IN TECHNICAL INFORMATION

COMPACT

INTRODUCTION ELEMENTS DEPTH 635

The self IN line is composed of standard elements that are suitable for insertion in the worktops. The worktops may be made of any material. Self IN is well suited to any type of furniture, ensuring that food is kept at the right temperature in a professional manner (both for hot and cold foods).

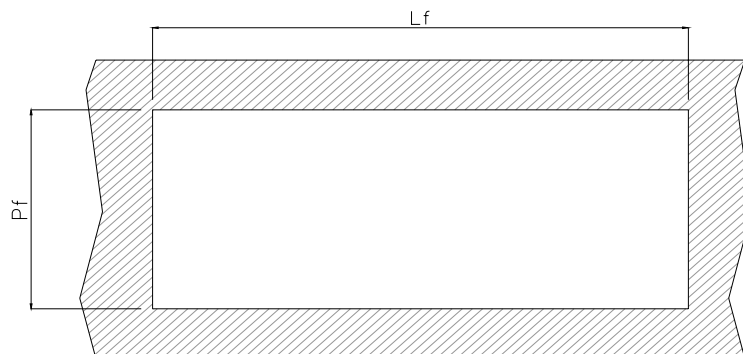
Included are functions for water bain-marie, refrigerated basins and tops, pyroceram heated tops, showcases and accessory items such as plate lifters and carts for tray removal.

The elements are fastened to the top with adjustable brackets.

The refrigerated elements come complete with refrigeration group, or set up for a remote refrigeration group. □ The first are ready for use, the others require connection to the remote group, charging with refrigerant fluid and testing.

The supports for the glass canopies are made of AISI 304 gloss stainless steel tube.

Arrangement of hole in worktops:



Gastro Norm	2 GN1/1	3 GN1/1	4 GN1/1	6 GN1/1
Lf [mm]	770	1100	1420	2070
Pf [mm]	600	600	600	600
Lp [mm]	805	1135	1455	2105
Pp [mm]	635	635	635	635
Hp [mm]	10	10	10	10

SELF IN TECHNICAL INFORMATION

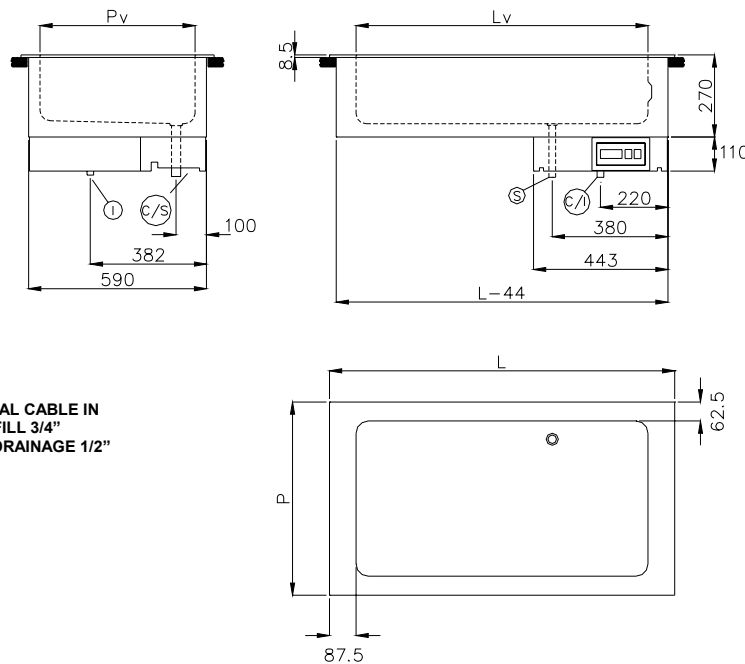
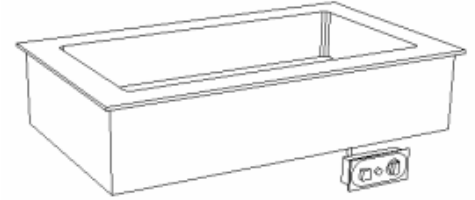
BAIN-MARIE UNITS

Their function is to keep food warm at the correct temperature in basins.
The range is composed of 3 models with lengths of 805, 1135, 1455 mm.
Construction in stainless steel AISI 304.

Top in stainless steel AISI 304 1.5 mm, basin welded to top and curved on all sides for easy cleaning. Basin suitable for containing (2, 3, 4) Gastro Norm 1/1 basins max. depth H 200 mm.
The maximum operating temperature is about 90 °C and is adjustable and controlled through a thermostat. The ultra-flat heating elements with adhesive silicon support, allow the reduction of the absorbed power thus improving efficiency (speed in reaching the set temperature, less dispersion).

Water filling with solenoid valve. Water drainage with removable overflow.

CE mark certified equipment



TECHNICAL DATA				
Code	8046000	8046001	8046002	8046003
Mod.	IBM2	IBM3	IBM4	IBM6
Overall dimensions [mm]				
L= length	805	1135	1455	2105
P= depth	635	635	635	635
Tank dimensions [mm]				
Lv= length	630	960	1280	1930
Pv= depth	510	510	510	510
Hv= height	210	210	210	210
Basin capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	6 GN 1/1
Ø water inlet	3/4"	3/4"	3/4"	3/4"
Ø water outlet	1/2"	1/2"	1/2"	1/2"
Total power [kW]	2	3	3	6
Supply voltage	230V 1F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz
Max weight [Kg]	33	40	47	77

SELF IN TECHNICAL INFORMATION

UNITS WITH PYROCERAM COOKTOP

Their function is to keep food warm at the correct temperature in trays, pots or basins.

The range is composed of 3 models with lengths of 805, 1135, 1455 mm.

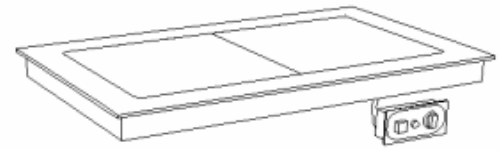
Construction in stainless steel AISI 304.

Top in stainless steel AISI 304 1.5 mm.

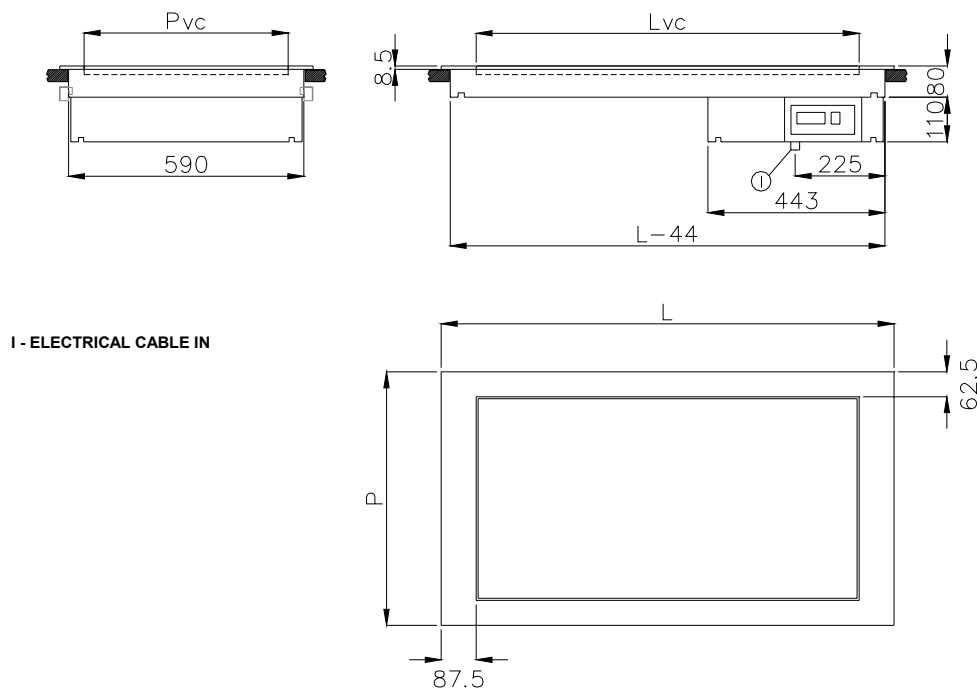
Heating top in pyroceram flush with stainless steel edge for easy cleaning.

The maximum operating temperature is about 120 °C and is adjustable and controlled through a digital thermostat.

The ultra-flat heating elements with adhesive silicon support, allow to reduce the absorbed power thus improving efficiency (speed in reaching the set temperature, less dispersion) and evenly heating the top.



CE mark certified equipment



TECHNICAL DATA			
Code	8046006	8046007	8046008
Mod.	IPC2	IPC3	IPC4
Overall dimensions [mm]			
L= length	805	1135	1455
P= depth	635	635	635
Glass-ceramic dimensions [mm]			
Lvc= length	650	960	1300
Pvc= depth	510	510	510
Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1
Total power [kW]	1,2	1,8	2,4
Supply voltage	230V 1F+ N 50 Hz	230V 1F+ N 50Hz	230V 1F+ N 50 Hz
Max weight [Kg]	33	40	47

SELF IN TECHNICAL INFORMATION

REFRIGERATED UNITS WITH TOP

Their function is the conservation and display of cold foods and drinks.

The range is composed of 6 models with lengths of 805, 1135, 1455 mm, with refrigerated top.

Construction in stainless steel AISI 304.

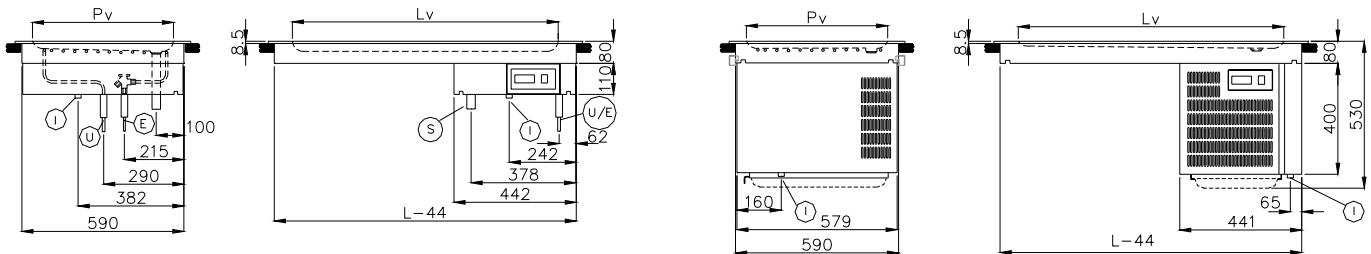
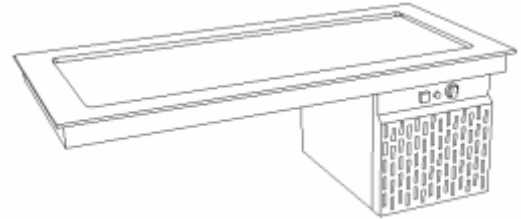
Top in stainless steel AISI 304 1.5 mm.

Operation with refrigeration group with R404A gas or set up for remote refrigeration group.

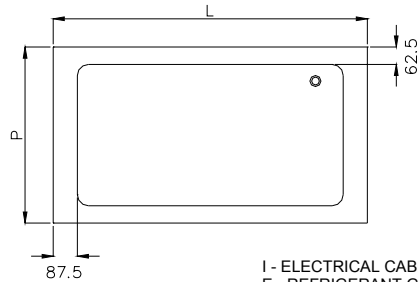
Temperature control by means of complete digital control of management and defrosting (for group shutdown), condensation collection basing under group.

Refrigerated top with curved condensation container; Plastic support mat; Static refrigeration with contact coil; Temperature attainable on refrigerated top -10°/-3° C.

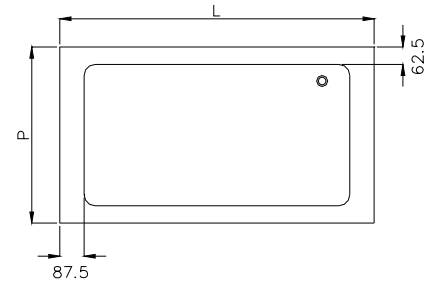
CE mark certified equipment



REMOTE



COMPLETE



I - ELECTRICAL CABLE IN
 E - REFRIGERANT GAS INLET (Diam. 6mm)
 U - REFRIGERANT GAS OUTLET (Diam. 10 mm)
 S - CONDENSATION DRAIN

TECHNICAL DATA							
Code				8046050	8046051	8046052	8046053
Mod.	IPRGR2	IPRGR3	IPRGR4	IPR2	IPR3	IPR4	IPR6
Overall dimensions [mm]	remote			complete			
L= length	805	1135	1455	805	1135	1455	2105
P= depth	635	635	635	635	635	635	635
Shelf dimensions [mm]							
Lv= length	630	960	1280	630	960	1280	1930
Pv= depth	510	510	510	510	510	510	510
Hv= height	20	20	20	20	20	20	20
Basin capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	2 GN 1/1	3 GN 1/1	4 GN 1/1	6 GN 1/1
Basin/shelf temperature [°C]	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C
Coolant type	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Evaporating temperature [°C]	-30	-30	-30	-30	-30	-30	-30
Total power [kW]				0,5	0,5	0,5	0,5
Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz
Max weight [Kg]	33	40	75	55	65	75	105

