

01/2019

# Mod: DGV-1111/PTS

Production code: E15 CDT-111G DR 12DI 47



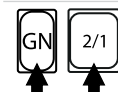
**Diamond**  
catering equipment



## 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: Touch Small



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













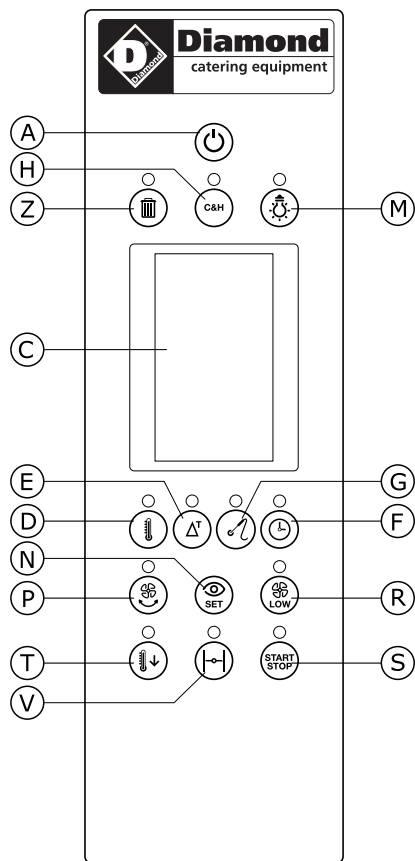
Cooking chamber heating: Gas



Steam generation: Direct system

## COOKING MODES AND FUNCTIONING

	<b>Convection mode with Humidity regulation</b>	Temperature range between 20 °C and 270 °C
	<b>Steam mode</b>	Temperature range between 20 °C and 100 °C
	<b>Core probe</b>	Temperature range between 20 °C and 99 °C
	<b>Delta t function</b>	Temperature range between 30 °C and 150 °C
	<b>Automatic programs</b>	150 stored programs with possibility for the user to add 150 more
<b>C&amp;H</b>	<b>Cook &amp; hold</b>	Holding phase at a safety temperature to limit bacterial proliferation
	<b>Reduced fan speed</b>	Two ventilation speeds to be selected
	<b>Autoreverse</b>	Autoreverse device for rotation direction reversal
	<b>Electromechanical Release valve</b>	Its opening allows the steam outlet of the cooking chamber
	<b>Fast cooling</b>	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan
	<b>Automatic washing</b>	Automatic washing system with detergent tabs



## COMPONENT DESCRIPTION ON THE ANALOGIC CONTROL PANEL

(A)	ON/OFF button
(C)	Touch screen display
(D)	Cooking chamber temperature selection button
(E)	Delta T function button
(F)	Cooking time button
(G)	Core probe temperature button
(H)	Cook & Hold function button
(M)	Chamber lighting button
(N)	Display set button
(P)	Autoreverse button
(R)	Reduced ventilation button
(S)	Cooking /programs starting button
(T)	Fast cooling button
(V)	Release valve on/off button
(Z)	Program cancellation button

## 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
<b>ATRV-C</b>	Autoreverse mod. 107
<b>ATRV-C1</b>	Autoreverse mod. 111, 207 and 211
<b>PC-107C</b>	Right hinged door (mod. 107)
<b>PC-111C</b>	Right hinged door (mod. 111)
<b>PC-207C</b>	Right hinged door (mod. 207)
<b>PC-211C</b>	Right hinged door (mod. 211)
<b>DLE</b>	Hand shower
<b>DCF-20</b>	Water softener

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

## DIMENSIONS

Model	CDT-107G		CDT-111G		CDT-207G		CDT-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	CDT-107G	CDT-111G	CDT-207G	CDT-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 <sup>2</sup>	n° 3 x 1,5 mm <sup>2</sup>	n° 3 x 1,5 mm <sup>2</sup>	n° 3 x 2,5 mm <sup>2</sup>
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			

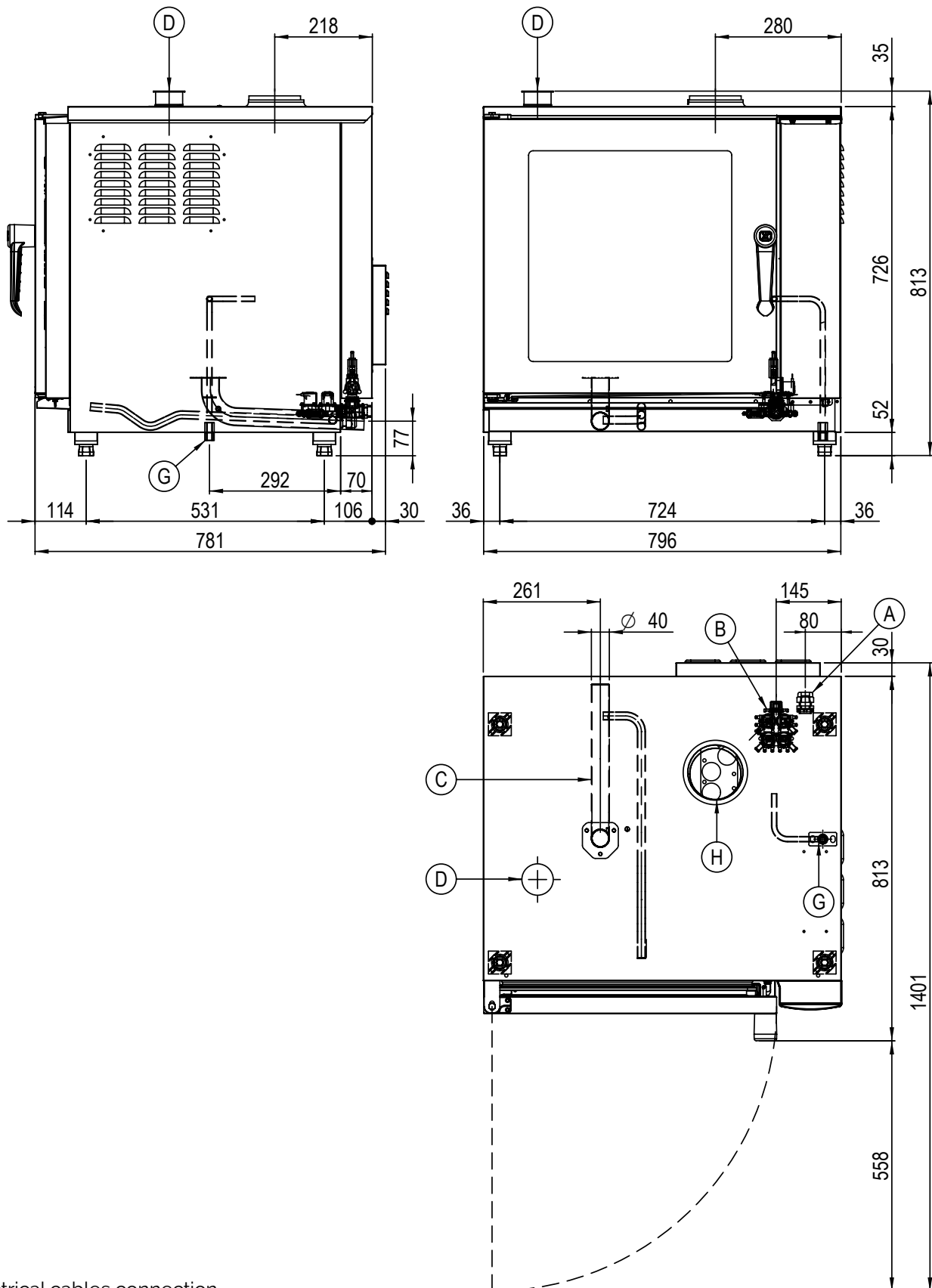
## GAS SUPPLY Suitable system for gas: Natural G20, Butane G30, Propane G31

Model	CDT-107G	CDT-111G	CDT-207G	CDT-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

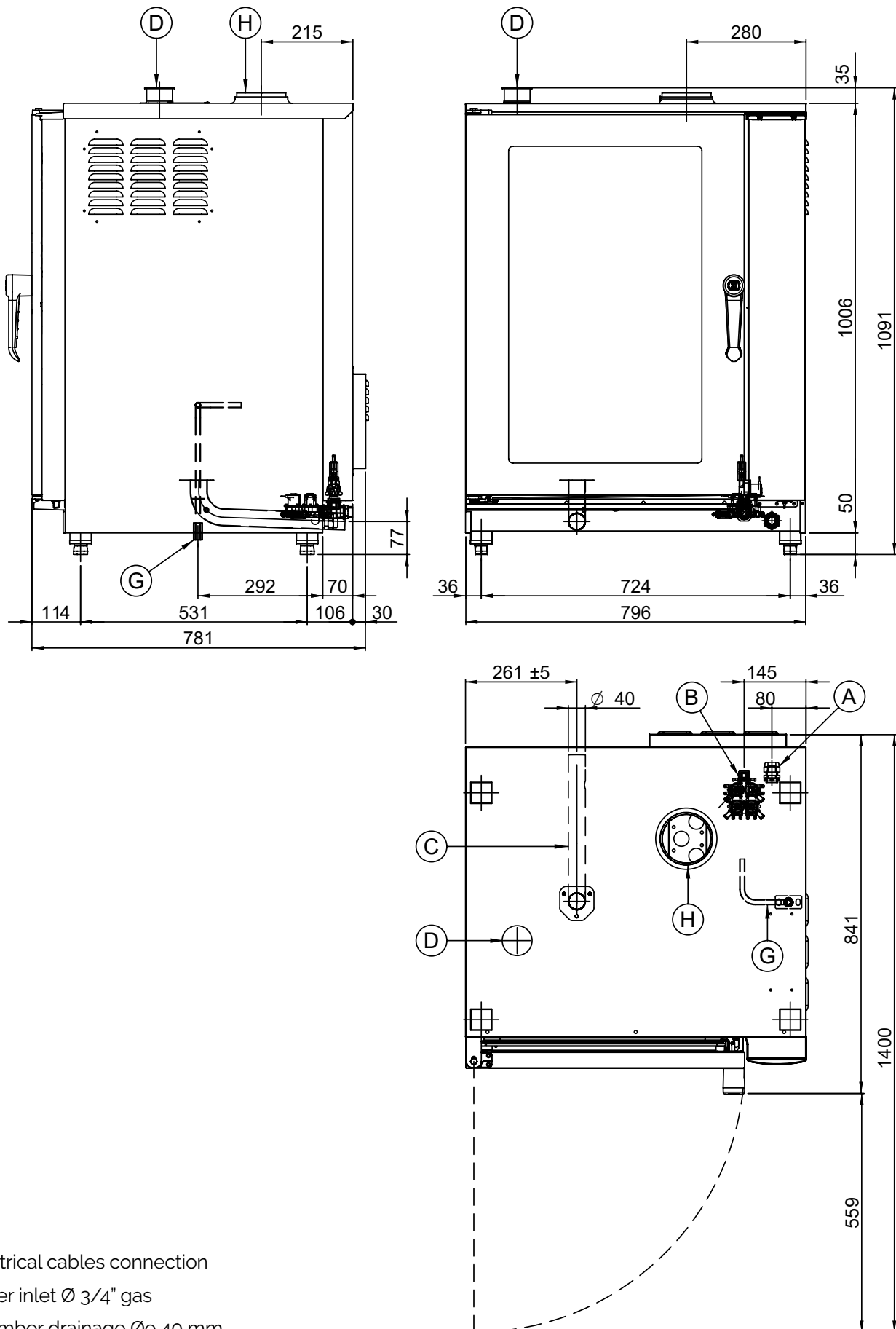
Model	CDT-107G	CDT-111G	CDT-207G	CDT-211G
Water supply coupling	Ø ¾" gas			
Water pressure	1,5 ÷ 2,5 bar			
Water hardness	4 - 12 °f 40 - 120 ppm			
Water conductivity	50 ÷ 2000 µS/cm			
Chlorine concentr. Cl <sub>2</sub>	< 0,2 mg/litre			
Chloride concentration	< 150 mg/litre			
Water drain coupling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

## MODEL 107



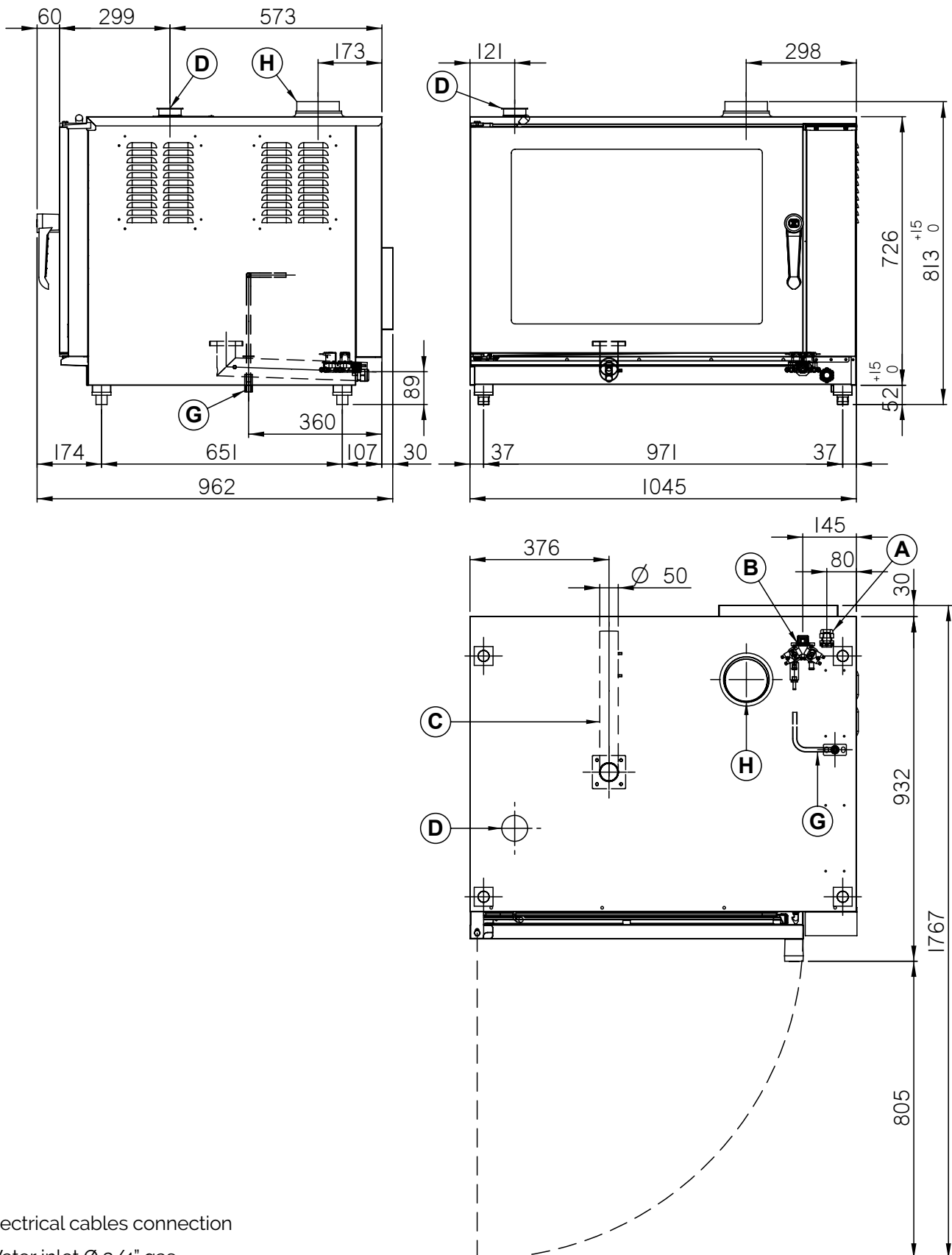
- A Electrical cables connection
- B Water inlet  $\text{\O} 3/4''$  gas
- C Chamber drainage  $\text{\O} e 40$  mm
- D Cooking chamber release valve

## MODEL 111



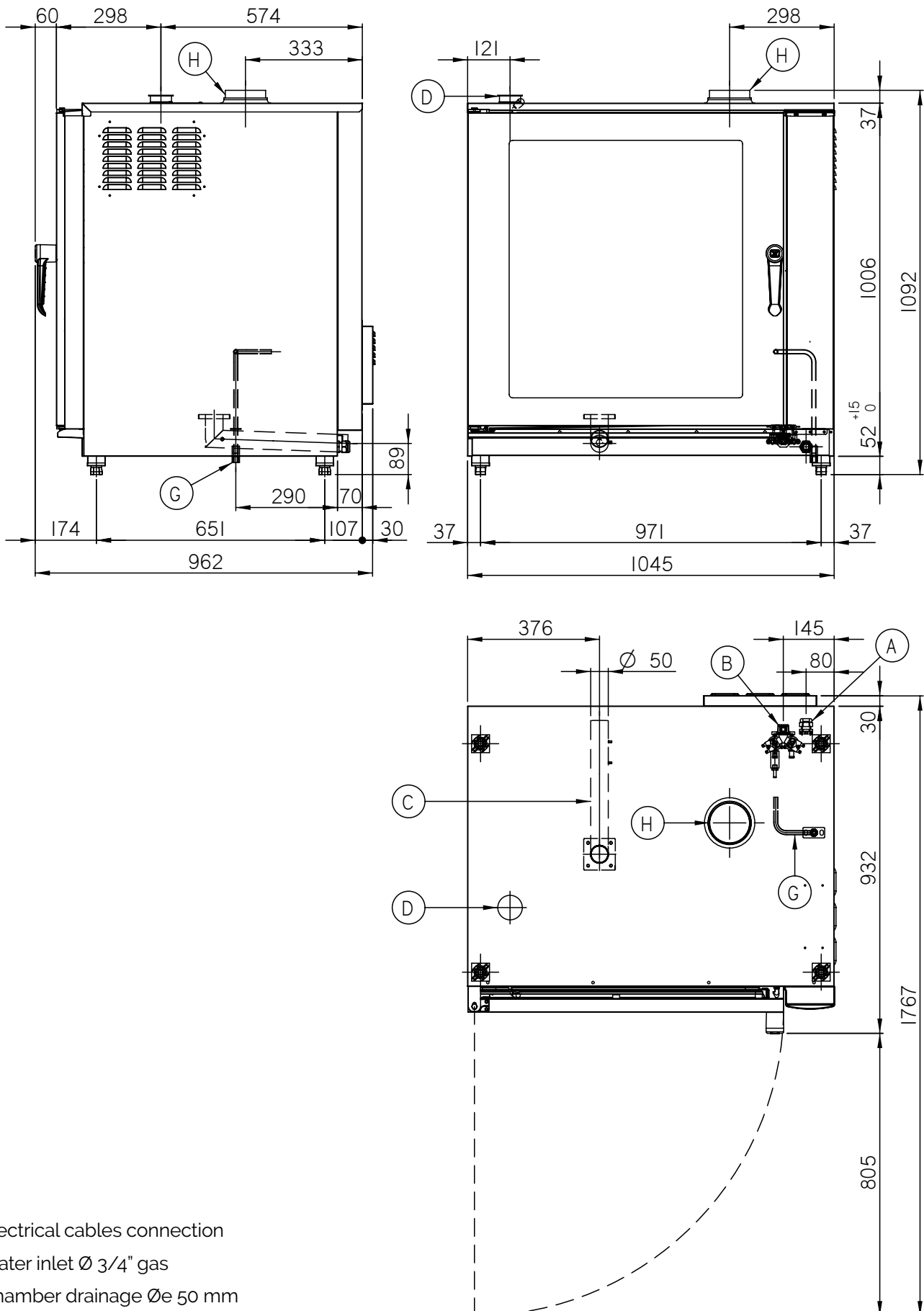
- A Electrical cables connection
- B Water inlet  $\varnothing$  3/4" gas
- C Chamber drainage  $\varnothing$ e 40 mm
- D Cooking chamber release valve

## 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  $\varnothing$  3/4" gas
- C Chamber drainage  $\varnothing$ e 50 mm
- D Cooking chamber release valve