

03/2017

# Mod: DFV-423/S

Production code: E1 SDA-304E CR 06DI 126







**Diamond**  
catering equipment

**Description:**


Professional oven suitable to bake roast, grill, gratin, brown, glaze; cook at low temperature; holding of already cooked food.

Capacity:	<b>4 x 2/3 GN</b>
Control panel:	<b>Electromechanical</b>
Indicative quantity of meals:	<b>32</b>
Cooking chamber heating:	<b>Electric</b>
Steam generation:	<b>Direct system</b>

**Cooking modes and functioning:**

	<b>Convection cooking</b>	Temperature range between 50 °C and 270 °C
	<b>Steam cooking</b>	Temperature range between 50°C and 100°C
	<b>Convection-steam cooking</b>	Temperature range between 50°C and 270°C
	<b>Cool down</b>	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan.

**Safety at work:**

The oven has been designed to work without any supervision. Compulsory use of apposite protection gloves for the manual introduction/removal of trays holding food to be cooked or already cooked.

**Safety equipment:**

- Safety fuses against short-circuits;
- Thermal protection for motor;
- Cooling fan for motor and control components compartment;
- Cooking chamber safety thermostat;
- Magnetic sensor for automatic stop of the oven when door open.

**Controls and automatism:**

- Control panel with clear symbology and readable letters from any angle;
- Rotating knob for working cycle selection with predetermined positions; temperature and time knobs with loose rotation within the available range;
- Electromechanical control of the cooking parameters (time and cooking chamber temperature) with the aid of proper components;
- Acoustic signal for cooking cycle end;
- Selecting temperature in °C (centigrade).

**Standard devices, systems and equipments:**

- Venting device to evacuate the exceeding humidity in the cooking chamber;
- Motor-fan with suitable air flow, single ventilation speed;
- Cooling system for electric and electronic components, fixed in the control components compartment;
- Chamber lighting by means of incandescent lamp, located inside the cooking chamber;

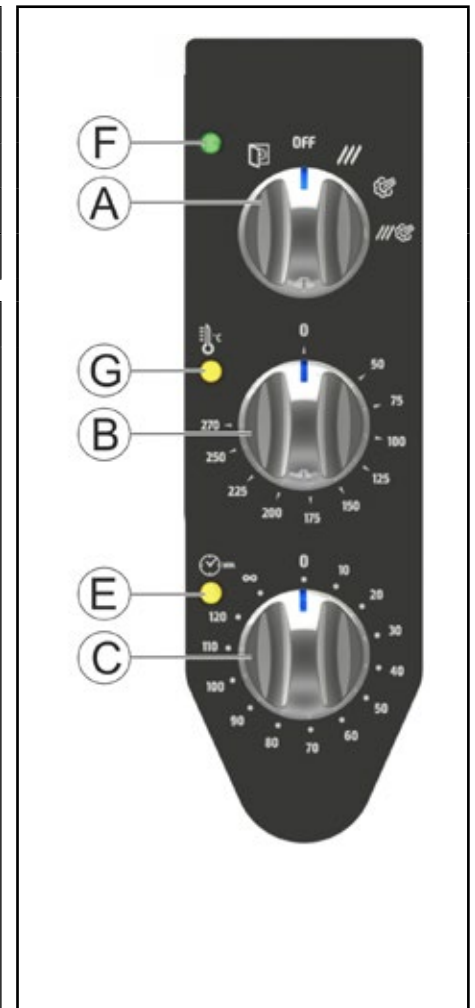


**COMPONENT DESCRIPTION ON THE ANALOGIC CONTROL PANEL**

<b>A</b>	Cycle selector-switch
<b>B</b>	Cooking chamber thermostat
<b>C</b>	Timer
<b>E</b>	Timer ON pilot light
<b>F</b>	Oven power supply ON pilot light.
<b>G</b>	Heating cooking chamber ON pilot light

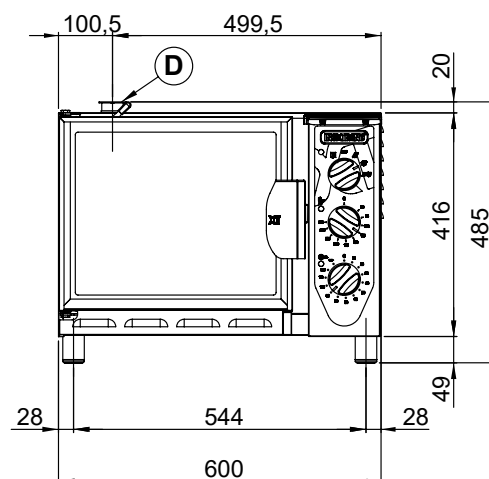
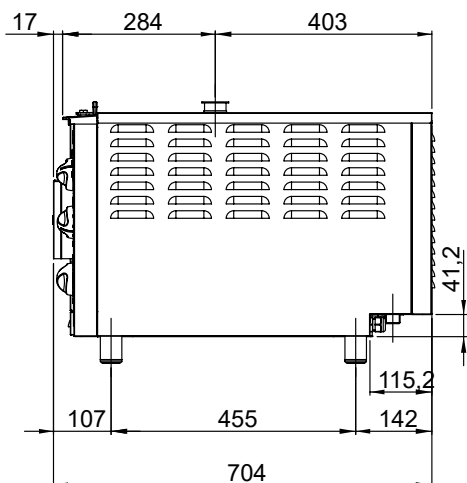
**Manufacturing features**

- Height adjustable feet made of plastic material;
- Base chassis made of sheet steel AISI 430;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- External covering panels made of satin stainless steel AISI 430;
- Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Stainless steel door AISI 304 with 2 tempered glasses (internal glass openable); air circulation between them;
- Handle for door opening with one hand and push shutting; adjustable blocking to guarantee steam proof of the cooking chamber gaskets;
- Door hinges in AISI 304 with a thickness of 3 mm, with adjustable fixing system to guarantee steam proof as above specified;
- Heating element made of stainless steel Incoloy 800 for cooking chamber heating and steam production;
- Cooking chamber fan made of stainless steel AISI 304;
- Door gasket (built-in type on the front side of the cooking chamber) made of silicone rubber food type, suitable to withstand high temperatures;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Drops gatherer (cooking chamber) in AISI 304.



**Optional accessories**

Code	Description
<b>FT-31S</b>	Fat filter
<b>SH-S1</b>	Suction hood
<b>SHC-S1</b>	Suction hood with steam condensation system
<b>S-43S</b>	Stand
<b>SG-43S</b>	Stand with tray-slides
<b>CRG-53S</b>	Tray-slides for stand



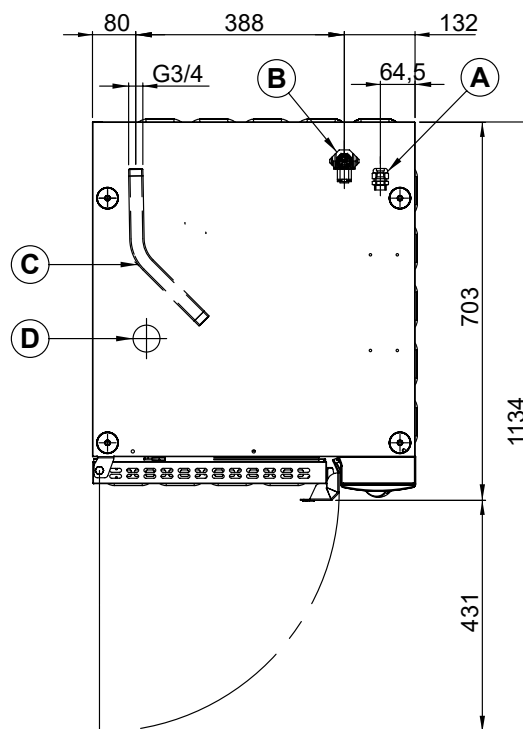
- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Cooking chamber drainage Ø 32 mm
- D Cooking chamber relief valve

Dimensions		
Capacity	4 x 2/3 GN - 4 x 1/2 GN	
Pitch between the trays	67 mm	
	Oven	Package
Width	600 mm	720 mm
Depth (with door handle)	704 mm	820 mm
Height	480 mm	670 mm
Weight	47 kg	58 kg

Power supply	Single phase
Power loading	3.0 kW
Cooking chamber power	2.6 kW
Power of the motors	n° 1 x 250 W
Max. power loading	3.0 kW
Voltage	230 V + 1 ~ 50/60 Hz
Absorbed current	5.0 A
Feed cable section	n° 3 x 1.5 mm <sup>2</sup>

Power supply	Threephase
Power loading	4.3 kW
Cooking chamber power	3.9 kW
Power of the motors	n° 1 x 250 W
Max. power loading	4.3 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	7.5 A
Feed cable section	n° 5 x 1.5 mm <sup>2</sup>

Water supply	
Water supply coupling	Ø 3/4 gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 8 °f (French degr.)
Water conductivity	50 e 2000 µS/cm
Chlorine concentration Cl2	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Ø 32 mm



**SG-43S**

