



## DHeat



Electronics for professional food service, pizza & bakery

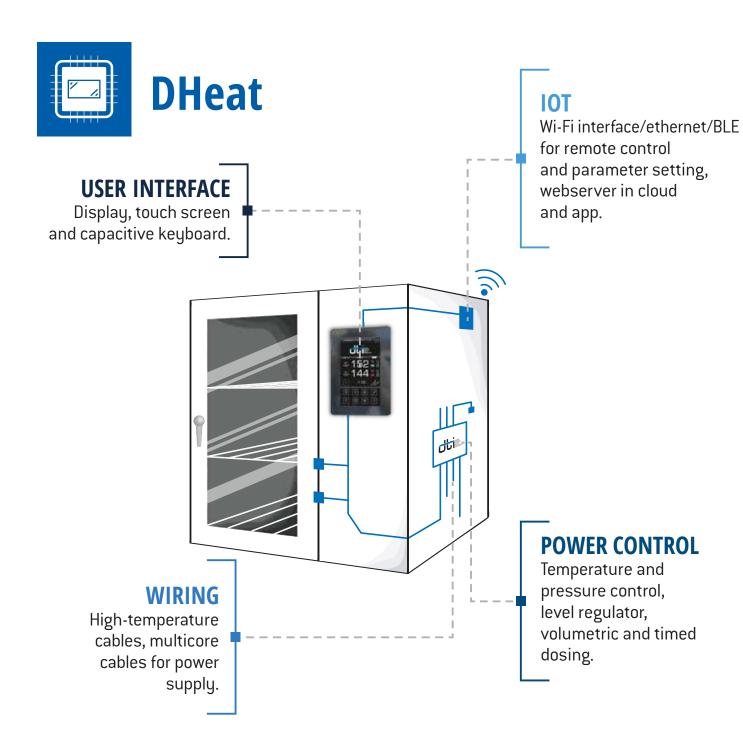


# Electronics solutions for professional food service, pizza & bakery

The DHeat product range was created to meet all the needs of the pizza, bakery and professional catering world.

The power boards offered by DTI, controlled by highly optimized and intuitive interfaces, guarantee cutting-edge performance and support all the requirements of this sector.

The collection of data on consumption, maintenance to be carried out and programming settings are parameters that can be punctually managed via DTI's IoT platform.



#### FIELDS OF APPLICATION

- -static and convection ovens
- -steam ovens
- -fryers
- -pasta cooker
- -fry top
- -refrigerated counters



### **DHeat solutions**

DHeat-M

DHeat-S

- Sky-platea control electronics for different types of ovens dedicated to the pizza&bakery world, consisting of power unit and display interface. Management of temperature parameters with PID algorithm, programming of cooking phases, steam, timer, on/off, manual mode.
- Advanced electronics for professional catering cooking equipment, consisting of power unit and display interface. Complete temperature and cooking parameter management with specific functions such as basket lift, melting cycle and loading cycle with two level probes.



#### DHeat-M TECHNICAL FEATURES

Power supply	12VDC
Inputs	2 analogue for thermocouple (j or k)
	3 digital 5V
Outputs	3 relè 16A
	4 relè 5A
	2 SSR outputs
	1 12 VCC for engine
Communication type	RS485 Modbus



#### Proposed interface Dheat-M with 5" - 7" LCD

























#### DHeat-S TECHNICAL FEATURES

Power supply	230Vac ±10% 50/60Hz
	110Vac ±10% 50/60Hz
Inputs	2 analogue for temperature (2 PT1000 or thermocouple)
	3 digital 5V
	1 analogue for trimmer
Outputs	3 relè 5A
	2 SSR outputs
Communication type	RS485 Modbus

#### Proposed interface Dheat-S with 4,3" LCD

























### **FUNCTIONS DESCRIPTION**

