



*we*innovate cooking

KITCHENS DIAMANTE 70

DEEP FAT FRYERS

Model

D7215/10FRE

Code

CR0994899

General characteristics

- Stainless steel outer coatings and feet.
- Worktops made of 1,5 mm thick, brushed AISI 304 stainless steel.
- Adjustable worktop height from 840 to 900 mm.
- Contoured control panels with controls tilted towards the operator.
- Large knobs that do not protrude from the machine structure.
- Range modularity: 200-400-600-800-1200.
- Simple and effective coupling system.
- Appliances set up for the plinth.
- Vast accessory range.
- Appliances in compliance with CE standards.

1-BASIN ELECTRIC DEEP FAT FRYER 15 LTS.



Technical/functional characteristics

- Outer casing and feet in stainless steel.
- Adjustable worktop height, ranging from 840 to 900 mm.
- AISI 18/10 stainless steel pan, with cool zone and foam area.
- Oil discharge tap.
- Oil drip pan available upon request.
- Safety thermostat (230°C) to prevent oil overheating.
- AISI 304 stainless steel armoured heaters positioned in the bowl for heating operations; can be rotated more than 90°.

Technical Data

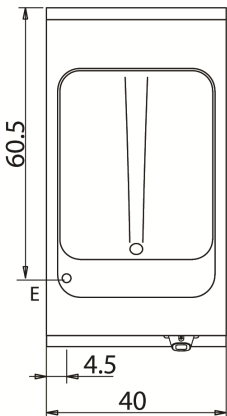
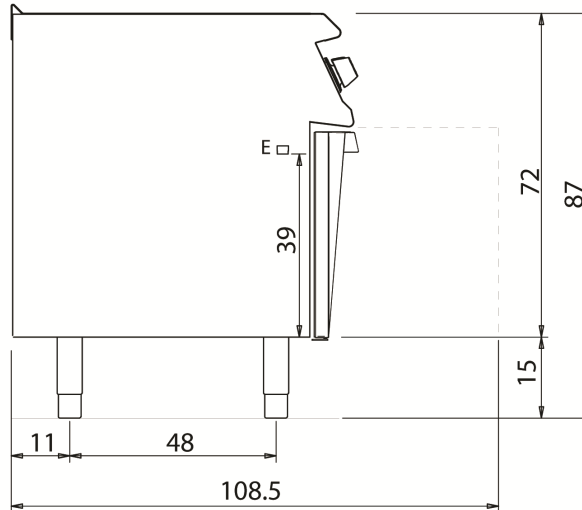
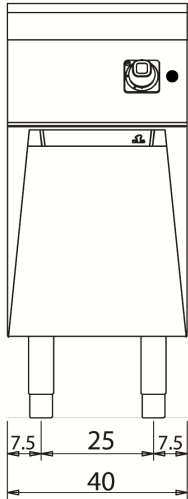
Model	D7215/10FRE
Width (mm)	400,00
Depth (mm)	730,00
Height (mm)	870,00
VOLUME	0,40
WEIGHT	57,00
SUPPLY	
Gas power	
Electric power	12
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	
Tank capacity (l)	

DEEP FAT FRYERS

Model
D7215/10FRE

Code
CR0994899

D7215/10 FRE



KEY

- E power supply
- G gas connection
- H2O water inlet
- S water outlet

Connection	Power	Diameter	Supply
Gas connecton			
Electric connecton	12	400	
Cold water connecton			0
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			