

KITCHENS DIAMANTE 90

Code

DEEP FAT FRYERS

Model
D9422/10FRE

CR0996799

2-BASINS ELECTRIC DEEP FAT FRYER 22 LTS.



General characteristics

Stainless steel outer coatings and feet.

Worktops made of 2 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.

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. Electric model: AISI 304 stainless steel armoured heaters positioned in the bowl for heating operations; can be rotated more than 90°.

Technical Data		
Model	D9422/10FRE	
Width (mm)	800,00	
Depth (mm)	900,00	
Height (mm)	870,00	
VOLUME	1,10	
WEIGHT	152,00	
SUPPLY	EL	
Gas power		
Electric power	36	
Internal ovens dimension		
OVEN CAPACITY		
Plate dimensions (mm)		
TANK DIMENSIONS	340x420x325h	
Tank capacity (I)	2x22Lt.	



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KEY

E power supply **G** gas connection **H2O** water inlet

S water outlet

Connection	Power	Diameter	Supply
Gas connecton			
Electric connecton	36	400	
Cold water connecton			0
Hot water connecton			
Cold soft water connecton			
Drain (Ø)			
2° Drain (Ø)			

