

## KITCHENS DIAMANTE 90

#### DEEP FAT FRYERS

#### 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.

#### Model DFR28/10EHP

Code CR0996829

#### ELECTRIC DEEP FRYER HIGHT PERFORMANCE



#### Technical/functional characteristics

Electric version: Raisable stainless steel armoured heater; regulated by an electronic digital-command thermostat, which acts on an energy contactor to prevent oil temperature exceeding 180°C.

# CS Technical Data

Model	DFR28/10EHP	
Width (mm)	400,00	
Depth (mm)	900,00	
Height (mm)	870,00	
VOLUME	0,70	
WEIGHT	82,00	
SUPPLY		
Gas power		
Electric power	28	
Internal ovens dimension		
OVEN CAPACITY		
Plate dimensions (mm)		
TANK DIMENSIONS		
Tank capacity (I)		



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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	28	400	
Cold water connecton			0
Hot water connecton			
Cold soft water connecton			
Drain (Ø)			
2° Drain (Ø)			

