



*we*innovate cooking

KITCHENS DIAMANTE 70

DEEP FAT FRYERS

Model

D7215/10FRG

Code

CR0994859

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 GAS 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.
Stainless steel burner mounted on the outside of the bowl for heating operations (single pan model available with burner inside pan).
Oil temperature controlled by mechanical thermostat with a range from 100 to 185°C.

Technical Data

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Width (mm) 400,00

Depth (mm) 730,00

Height (mm) 870,00

VOLUME 0,43

WEIGHT 71,00

SUPPLY

Gas power 14

Electric power

Internal ovens dimension

OVEN CAPACITY

Plate dimensions (mm)

TANK DIMENSIONS

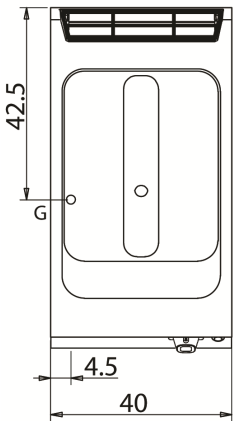
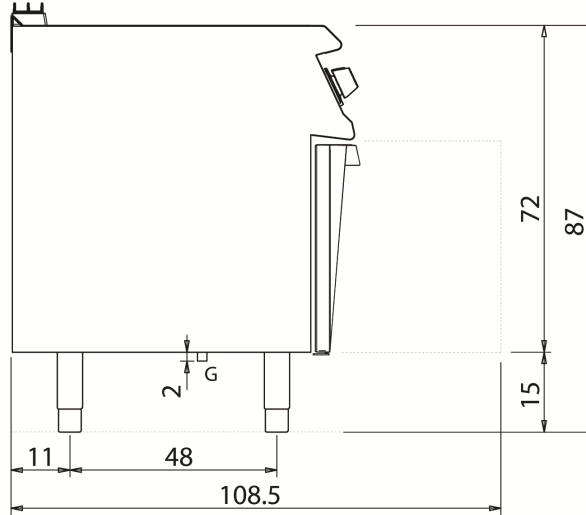
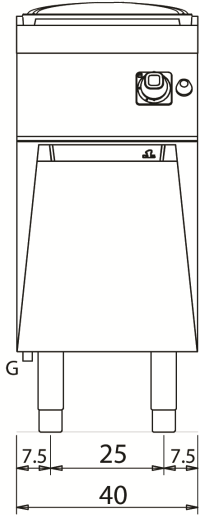
Tank capacity (l)

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KEY

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

Connection	Power	Diameter	Supply
Gas connecton	14	1/2"	
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			