



*we*innovate cooking

KITCHENS DIAMANTE 90

DEEP FAT FRYERS

Model

DFR25/10GHP

Code

CR0996819

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.

GAS DEEP FRYER HIGHT PERFORMANCE



Technical/functional characteristics

Outer casing and feet in stainless steel. Adjustable worktop height, ranging from 840 to 900 mm. Stainless steel pan with min/max oil level notch. Panels are made from high-performance insulating and sealing material, thereby ensuring total safety and high deep fryer performance (hourly production: 60 kg of frozen chips). Automatic timer-controlled basket-lifting device can be installed upon request. Gas model: Burner controlled by regulating device, with thermocouple, pilot light and electric ignition. An electronic thermostat, supported by a safety thermostat ensures oil temperature does not exceed 180°C.

Technical Data

Model	DFR25/10GHP
Width (mm)	400,00
Depth (mm)	900,00
Height (mm)	870,00
VOLUME	0,70
WEIGHT	106,00
SUPPLY	
Gas power	30
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	30	3/4"	
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			