



*we*innovate cooking

KITCHENS DIAMANTE 70

DEEP FAT FRYERS

Model

D7310/10FRG

Code

CR0994869

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.

2-BASINS GAS DEEP FAT FRYER 10 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

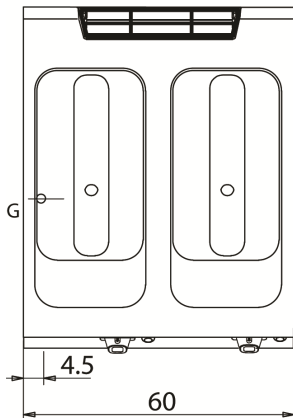
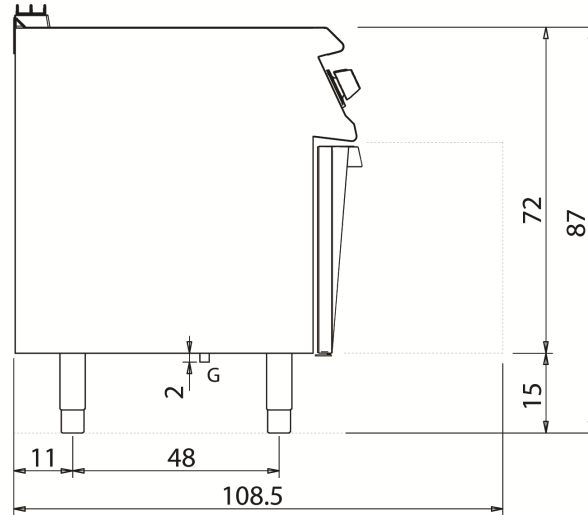
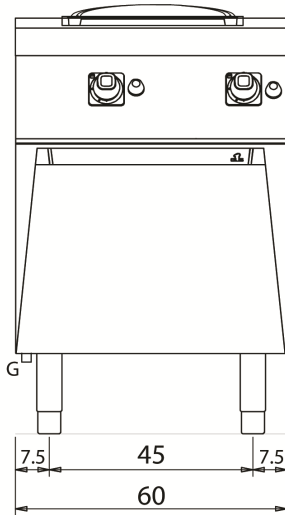
Model	D7310/10FRG
Width (mm)	600,00
Depth (mm)	730,00
Height (mm)	870,00
VOLUME	0,62
WEIGHT	91,00
SUPPLY	
Gas power	20
Electric power	
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	
Tank capacity (l)	

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KEY

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

Connection	Power	Diameter	Supply
Gas connecton	20	1/2"	
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			