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KITCHENS DIAMANTE 90

DEEP FAT FRYERS

Model

D9215/10FRE

Code

CR0996759

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.

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

Technical Data

Model	D9215/10FRE
Width (mm)	400,00
Depth (mm)	900,00
Height (mm)	870,00
VOLUME	0,70
WEIGHT	82,00
SUPPLY	EL
Gas power	
Electric power	12
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	240x420x315h
Tank capacity (l)	15Lt.

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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	12	400	
Cold water connecton			0
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			