



*we*innovate cooking

KITCHENS DIAMANTE 70

DEEP FAT FRYERS

Model

D7210/10FRG

Code

CR0994849

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 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

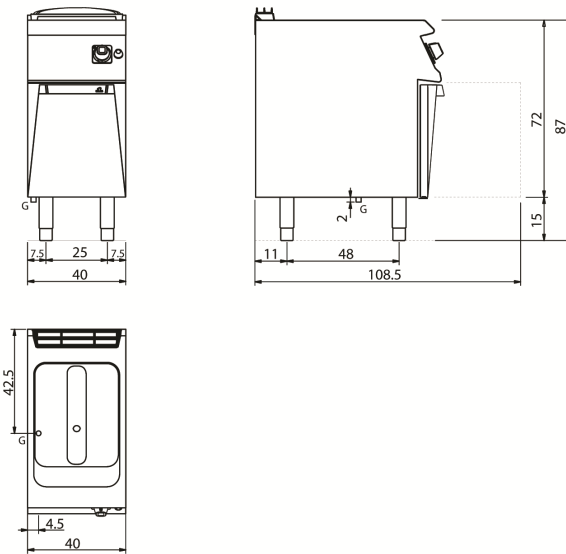
Model	D7210/10FRG
Width (mm)	400,00
Depth (mm)	730,00
Height (mm)	870,00
VOLUME	0,43
WEIGHT	71,00
SUPPLY	
Gas power	10
Electric power	
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	
Tank capacity (l)	

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KEY

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

Supply

Gas connecton	10	1/2"
Electric connecton		
Cold water connecton		
Hot water connecton		
Cold soft water connecton		
Drain (Ø)		
2° Drain (Ø)		
