

GAS FRYER 2 BASINS 12 L

Project:
Rev.:
Zone:
Location:



CODICE
CR1353629

MODELLO
D7312/10FRG

SERIE
DIAMANTE70



GENERAL CHARACTERISTICS

In addition to offering the widest choice of solutions and 2 mm thick and 70 cm deep tops, this series has all the power, robustness and functionality you need to work efficiently. Scotch Brite finish stainless steel outer shells and feet. Worktop height adjustable from 840 to 900 mm. Modularity of range: 200-400-600-800-1200 Wide range of accessories.

TECHNICAL SPECIFICATIONS

AISI 18/10 stainless steel tanks with cold zone and foam expansion zone.
Oil drain taps. Oil drip pans on request.
Safety thermostat (230°C) against excessive oil temperatures.
IPX5 water jet protection

Tank depth and width increased to increase capacity.

Moulded basin with flat top and large cold zone for easy cleaning.

The large cold zone allows frying residues to settle, significantly extending the quality and life of the oil.

Heating via stainless steel burner outside the tank.

Equipment certified for low voltage directive 2014/35/EU according to the international CB scheme.

Thanks to the jet-proofing certification (IPX5) obtained through specific tests, knobs and under-knobs can be washed, without compromising functionality and safety.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1353629
DEFINITION	D7312/10 GAS FRYER M60 2V.12+12LT
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	870 mm
NET WEIGHT	76,000 Kg
VOLUME (net)	0,381
PACKAGE LENGTH	640,000 mm
PACKAGE WIDTH	890,000 mm
PACKAGING HEIGHT	1230,000 mm
PACKAGE VOLUME	0,702 m3
GROSS PACKING WEIGHT	86,000 Kg
GAS POWER	19,00
GAS POWER (G25.3/25mbar)	19,00
CERTIFIED MODEL	D7312/10 FRIG

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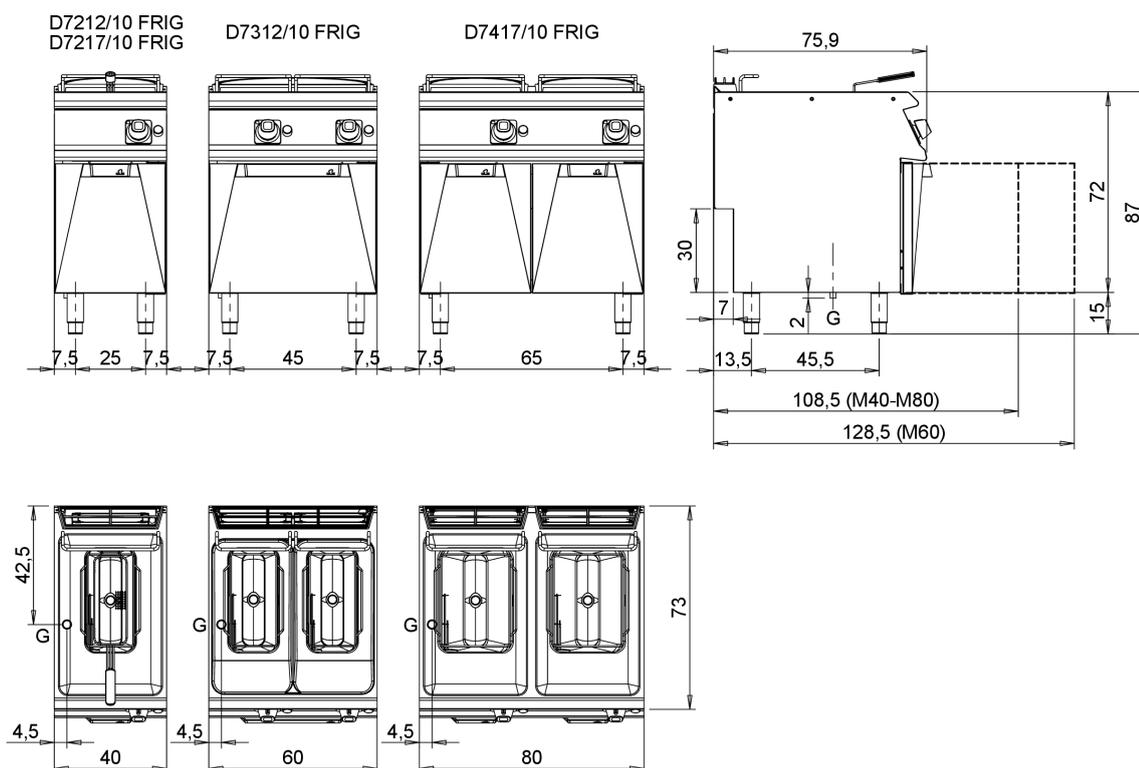
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm
 MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwarterl - Entrada cabo eléctrico	G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
S1 Scarico vasca - Wannabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão	
S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto	
S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nivel

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Product's PLUS



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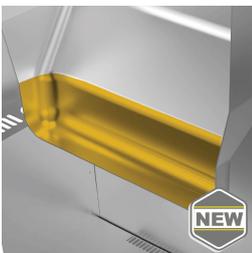
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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1353879	DCF15/17	Basket for tub 15 - 17 litres 1 pcs 24x33,7x12 cm capacity 15-17 litres
CR1353889	DCF15/17P	Small basket for tub 15-17 litres 1 pcs 12x33,7x12 cm capacity 15-17 litres
CR1353929	D9BRO	
BN0221100047	CA 40/10	
BN0221100048	CA 60/10	
CR0592779	ZF4	
CR0592830	ZG	
CR0592820	9ZL	
MA97432000	R	
MA97433000	RI	
CR0592869	PZM	
CR0593580	9PT	
CR0592879	KPA	
CR0592940	9CAT *	Water column for top equipment