

**Ref: E11/F15-A4**  
**Electric fryer, 1 15-liter basin, on**  
**cupboard "service hatch"**



*Your professional partner*

**Brand : DIAMOND**



- Dimensions of the basin 280x450xh230 mm.
- Oil capacity Min. 14 lit. Max. 15 lit.
- 2 chromed baskets, dimensions 125x380xh110 mm.
- Manufactured in stainless steel 18/10 AISI 304, adjustable legs in stainless steel.
- Welded basin in stainless steel AISI 304, equipped with cold zone, the (bullet) outlet tap is placed frontally. Delivered with chromed sieve grid of steel wire that retains the impurities to lengthen the quality and the duration of life of the deep-frying oil. Cover executed in stainless steel. Oil purifying basin is placed in the cupboard underneath the machine.
- Electric heating through armoured resistances in stainless steel, immersed in the basin, tumbling resistances to simplify the cleaning of the tub, temperature regulation through a thermostat between 100°C and 180°C.

·**mm (BxDxH) :**400x1100xh850

·**kW :**10,2

·**Volt :** 400/3N 50-60Hz

·**kg :**50

·**M³ :** 0,57