**CODICE** CR1353699 **MODELLO** D7310/10FRERETM

**SERIE** DIAMANTE 70





### 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.

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. **I** Heating element completely removable from the tank for faster and more thorough cleaning. **I** Equipment certified for low voltage directive 2014/35/EU according to the international CB scheme. **I** 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	CR1353699
DEFINITION	D7310/10 FRERETM FR.MEL.R/RIB.M60 2V10LT
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	850 mm
NETWEIGHT	0 Kg
VOLUME (net)	0.357
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	0,440 m3
GROSS PACKING WEIGHT	0 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50/60 Hz
ELECTRICAL POWER	18 kW
IP GRADE	IPX4
Capacity	10 litri

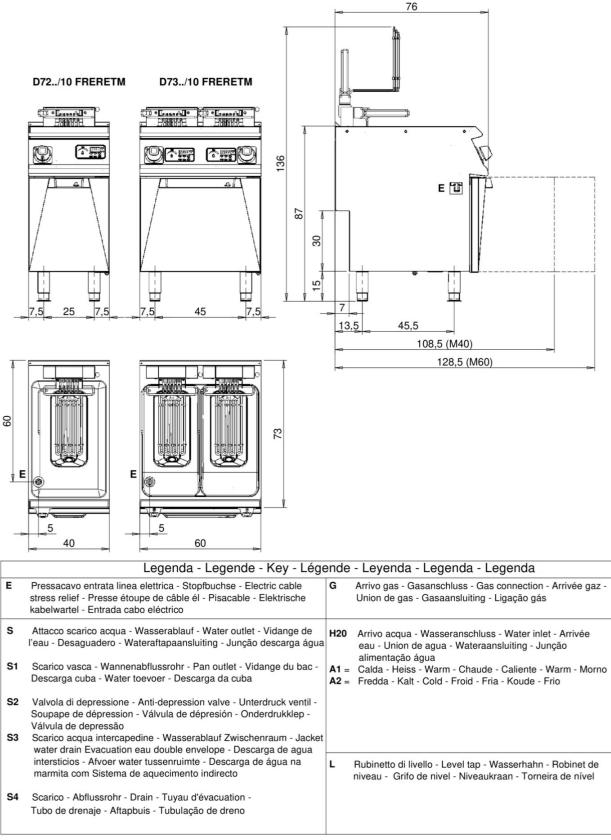




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### MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm





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Tank depth and width increased to increase capacity.



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



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



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



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



Heating element completely removable from the tank for faster and more thorough cleaning.



CLIS Weinnovate cooking

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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
CR1356909	CA40/10	Chimney extension for mod. 40 cm h=22 cm
BN0221100048	CA60/10	Chimney extension for mod. 60 cm h=22 cm
CR0997179	7BRO	OIL PAN

