

05/2018

**Mod: E9/F2V8A4**

**Production code: BBEF4982V**



**Diamond**  
catering equipment

# EF4982V



## 2 BOWLS, ELECTRIC ON CLOSED STAND

### SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	40x90x85
Tank capacity (lt-GN)	8+8
Total power (kW)	10,5

### HIDE THE OTHER TECHNICAL DATA:

Tank dimensions - WxDxH (cm)	14x34x20
Electric elements (kW)	5,25+5,25
Supply (N)	400V 3N 50/60Hz
Weight (kg)	56
Volume (m3)	0,5

The worktop is in AISI 304 18/10 stainless steel of 2 mm thickness. The AISI 304 18/10 stainless steel tanks, moulded and with rounded corners, are fixed to the surface with continuous welding to facilitate cleaning operations and sanification. The large cold zone allows maintaining the quality of the oil unchanged longer and provides simpler removal of residues from frying. All the models have safety thermostat and thermostatic oil temperature regulation (90-190 °C), to keep the oil temperature within safety parameters. A large front drainer for greater ease of use and cleaning. The used oil outlet system is simple and safe with an oil collection tank with stainless steel filter. Gas versions with inside burner: high output cast iron burner with horizontal flame, thermostatic temperature control (90-190 °C), safety valve and thermocouple, automatic ignition with pilot flame and piezoelectric device. Electric versions: armoured stainless steel electric heating elements inside the tank, easily tilted for complete cleaning; thermostatic temperature control.

