

01/2019

Mod: E22/F46A8-S

Production code: 393338



Diamond
catering equipment

Modular Cooking Range Line ECO 90 Electric Fryer 23+23 liter with 4 Half Baskets

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



393338 (N9KKGDBAMEA) 23+23-lt electric fryer with 2 "V" shaped wells (external heating elements) and 4 half size baskets

Short Form Specification

Item No. _____

High efficiency external infrared heating elements (36kW) with innovative deflectors attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right-angled side edges eliminate gaps and possible dirt traps between units.

APPROVAL: _____

Main Features

- Deep drawn V-Shaped wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 900mm deep to give a larger working surface area.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Included Accessories

- 2 of Door for open base cupboard PNC 206350
- 2 of 2 half size baskets for 18/23 lt fryers PNC 927223

Optional Accessories

- OIL FILTER S/S FOR 23 LT FRYERS PNC 200086
- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- Hygienic lid for 23lt fryers PNC 206201
- Frontal kicking strip for 23lt fryers in two parts PNC 206203
- Extension pipe for oil drainage for fryers PNC 206209
- Chimney upstand, 800mm PNC 206304
- Base support for feet or wheels (lateral) for 23lt fryers, pastacookers and refrigerated bases PNC 206372
- Chimney grid net, 400mm (700/900 line) PNC 206400
- SEDIMENT TRAY FOR 23LT FRYER PNC 921023

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- 2 half baskets for 18/23lt fryers with front hook PNC 927200
- 1 full basket for 18/23lt fryers with front hook PNC 927201
- 2 half size baskets for 18/23 lt fryers PNC 927223
- 1 full size basket for 18/23 lt fryers PNC 927226
- Unclogging rod for 23lt fryers drainage pipe PNC 927227
- Deflector for floured products for 23lt fryers PNC 960645



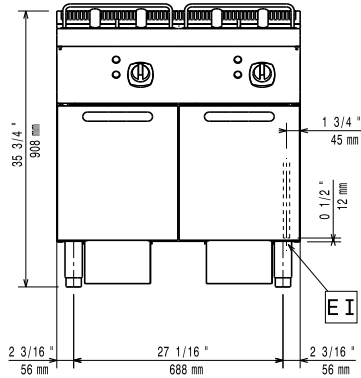
**Modular Cooking Range Line
ECO 90 Electric Fryer 23+23 liter with 4 Half Baskets**

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

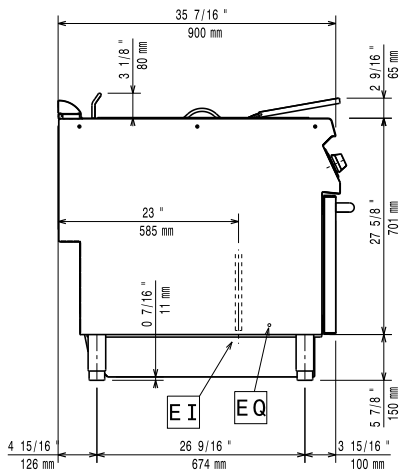
2018.08.03

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Front

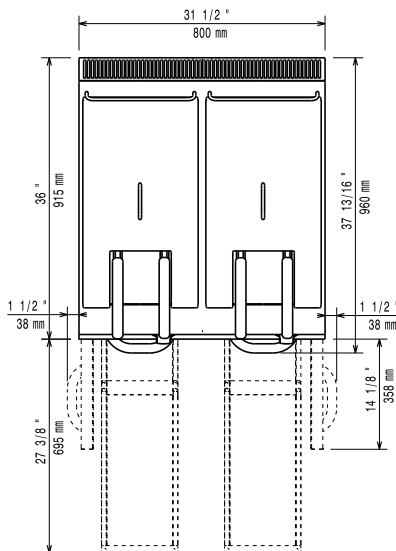


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:

393338 (N9KKGDBAMEA) 380-400 V/3N ph/50/60 Hz

Total Watts:

36 kW

Key Information:

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	575 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Shipping weight:	120 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m ³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.