

03/2007

Mod: F15+15G/M

Production code: GF15+15S



Diamond
catering equipment

1.1 GAS FRYER, CATEGORY II (NATURAL GAS AND L.P.G.)

MODEL		F15G/M	F15+15G/M
Dimensions	Type	A	A
Width	mm	375	750
Depth	mm	650	650
Height	mm	845	845
Total Height	mm	1140	1140
Net Weight	kg	44	81
Tank dimensions and No.		1	2
Width	mm	250	250
Depth	mm	330	330
Height	mm	350	350
Tank capacity	l	15	15+15
Basket dimensions		1	2
Width	mm	235	235
Depth	mm	275	275
Height	mm	105	105
Pre-heating time (180K)	ca. min. °C / min.	12 16	12 16
Gas connection	"A"	1/2"	1/2"
Nominal thermal capacity	(1) kW	13	26(13+13)
Combustion air / fan	m ³ /h	21	42
Gas consumption	(15°C)		
L.P.G. G 30 G 31	g/h	1025/1010	2050/2020
Natural Gas H-G 20	m ³ /h	1,37	2,75
Natural Gas H-G 25	m ³ /h	1,60	3,20

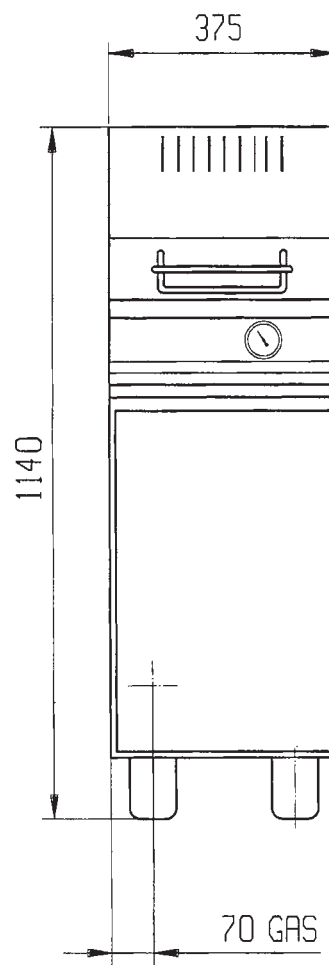
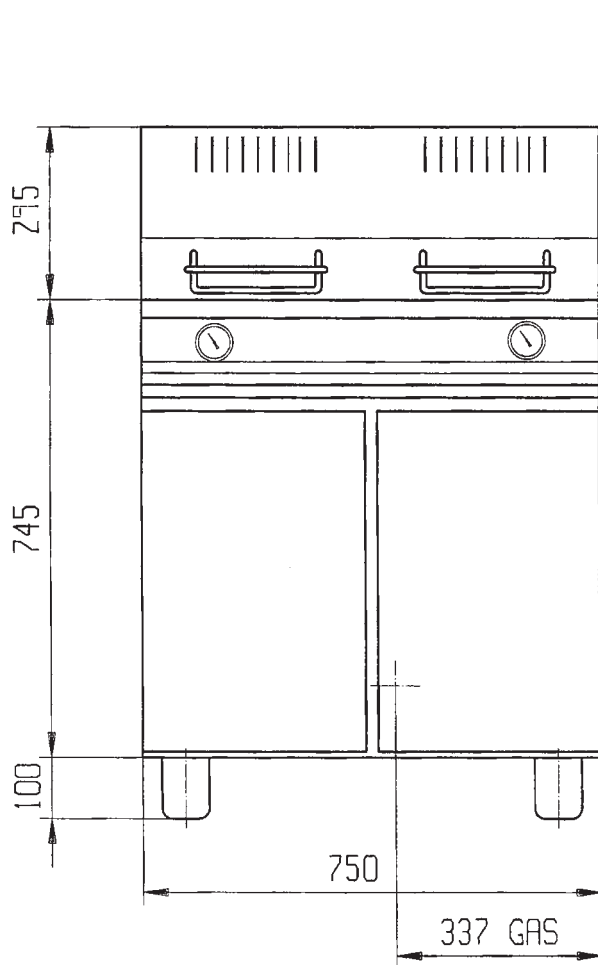
(1) Including the pilot thermal capacity approx. 200W ; 2x200W for models with 2 burners/tank

1.2 TECHNICAL CHARACTERISTICS

Stainless steel frame AISI 304, stainless steel panels and base mounted on height-adjustable feet.

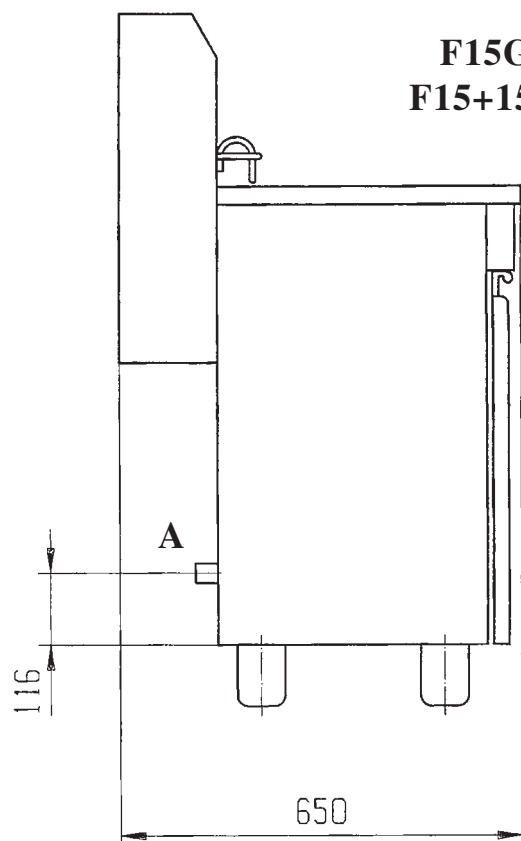
- **TANK** made of stainless steel AISI 304
- **GAS HEATING** by means of self-stabilising flame burners made of cast iron, assuring a high heating uniformity. Temperature thermostatic adjustment with safety valve and thermocouple for the interruption of gas in case of accidental extinguishment of the pilot burner. Piezoelectric ignition for pilot .
- **INDEPENDENT CONTROL** for the temperature of each tank, for models GF15+155 and GF25+255.

SCHEMI DI INSTALLAZIONE - INSTALLATION DIAGRAM
SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE
ESQUEMAS DE INSTALACIÓN



F15G/M
F15+15G/M

Tipo: A
Type: A
Type: A
Typ: A
Tipo: A



A= Collegamento gas G 1/2"
Gas connection G 1/2"
Raccord gaz G 1/2"
Gasanschluß R 1/2"
Conexión gas G 1/2"