

07/2012

Mod: G22/F30A8-N

Production code: 393078



Diamond
catering equipment

ECO 90 15 liter gas fryers



- Main connections are accessible from below the base of the unit.
- Access to all components from the front.
- Provided with a service duct to facilitate installation and can be mounted on feet or castors.
- Deep drawn V-Shaped well with rounded corners and external burners for safe and easy cleaning.
- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.
- Feet in stainless steel are adjustable up to 50 mm in height.
- The Freestanding Gas Fryer with deep-drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time. The V-Shaped well is equipped with high efficiency external burners guaranteeing a longer oil life (compared to fryers with burners inside the well) as well as a uniform distribution of heat.
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light.
- The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly laser-welded together for maximum hygiene, safety and reliability.
- Thermostatic regulation of oil temperature from 120°C to 190°C.
- Overheat safety thermostat.
- Piezo spark ignition for added safety.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.
- The special design of the control knobs and bezels guarantees against water infiltration.
- 98% recyclable by weight.
- CFC free packaging.

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Code	Model	Description	Dimensions mm	kg	m ³
393077	A9FRGD1GF0	15-lt gas fryer with 1 "V" shaped well (external burners) and 1 basket	400x900x850	50	0.31
393078	A9FRGH2GF0	15+15-lt gas fryer with 2 "V" shaped wells (external burners) and 2 baskets	800x900x850	86	0.62

Included Accessories

Code	393077	393078
Basket for 14/15 lt fryers	1	2
Door for open base cupboard-oem	1	2

Optional Accessories

Code	393077	393078
2 1/2 baskets for 12, 14 and 15l fryers	921692	921692
2 panels for service duct (back to back)	206202	206202
2 panels for service duct (single inst.)	206181	206181
2 side covering panels h=700-d=900-z/oem	206335	206335
2 side kicking strips - 900 line	206180	206180
2 side kicking strips-concrete inst-900	206157	206157
4 feet for concrete installation	206210	206210
Basket for 14/15 lt fryers	921691	921691
Chimney upstand 400mm	206303	
Chimney upstand 800mm		206304
Deflector for floured products-15l fryer	921696	921696
Door for open base cupboard-oem	206343	206343
Draught diverter with 120 mm diameter	206126	
Draught diverter with 150 mm diameter		206132
Filter for fryer oil collection basin	921693	921693
Flanged feet kit	206136	206136
Flue condenser for 1 module diam.150mm		206246
Flue condenser for 1/2 mod. diam.120mm	206310	
Front.kick.strip f.concrete inst.1000 mm	206150	206150
Front.kick.strip f.concrete inst.1200 mm	206151	206151
Front.kick.strip f.concrete inst.1600 mm	206152	206152
Front.kick.strip f.concrete inst.400 mm	206147	
Front.kick.strip f.concrete inst.800 mm	206148	206148
Frontal handrail 1200 mm	206191	206191
Frontal handrail 1600 mm	206192	206192
Frontal handrail 400 mm	206166	206166
Frontal handrail 800 mm	206167	206167
Frontal kicking strip 1000 mm	206177	206177
Frontal kicking strip 1200 mm	206178	206178
Frontal kicking strip 1600 mm	206179	206179
Frontal kicking strip 400 mm	206175	

Optional Accessories

Code	393077	393078
Frontal kicking strip 800 mm	206176	206176
Junction sealing kit	206086	206086
Large handrail(portioning shelf)400 mm	206185	206185
Large handrail(portioning shelf)800 mm	206186	206186
Matching ring for flue condenser 150diam		206133
Matching ring-flue condenser 120-130diam	206127	
Pressure regulator for gas units	927225	927225
Sediment tray for 15 lt fryer	206235	206235
Side handrail-right/left hand-900 line	206165	206165
Unclogging rod f.15lt fryer drain.pipe	921695	921695
Water column with swivel arm	206289	206289

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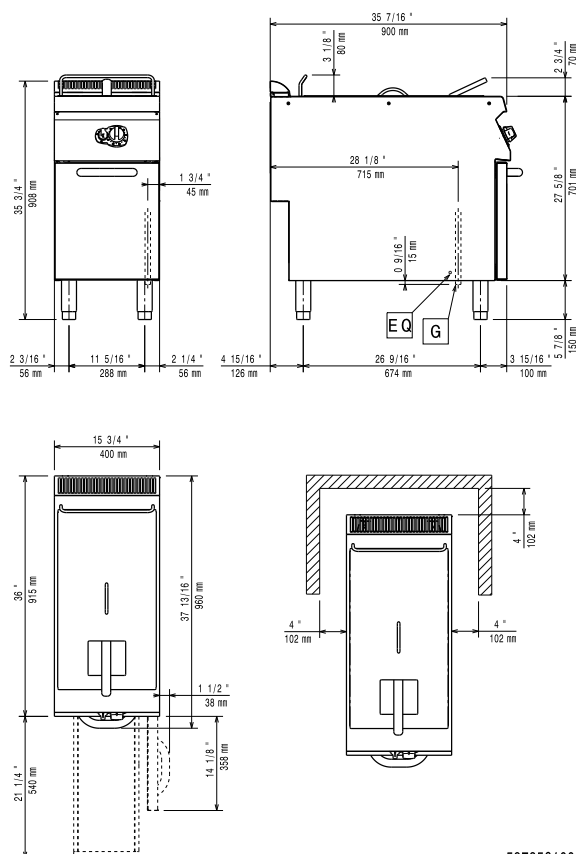
TECHNICAL DATA

Code	393077	393078
Power supply	Gas	Gas
External dimensions - mm		
width	400	800
depth	900	900
height	850	850
height adjustment	50	50
N° of wells	1	2
Usable well dimensions - mm		
width	240	240
depth	380	380
height	505	505
Thermostatic	●	●
Temperature limiter	●	●
Power - kW		
gas	14	28
Net weight - kg.	50	86

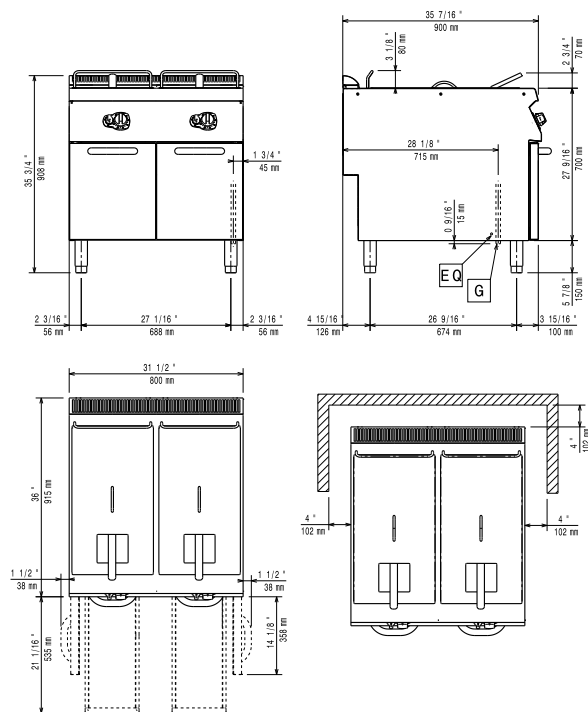
Installation diagrams

393077

393078



59785C100



Code
G - Gas connection

393077	393078
1/2"	1/2"