

Project: _____ Item: _____



DLYZDN2-C9

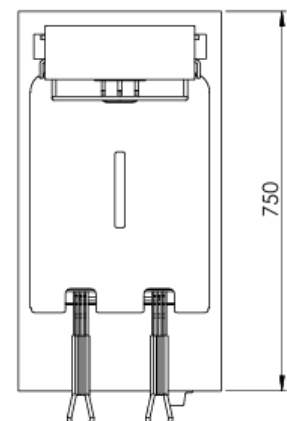
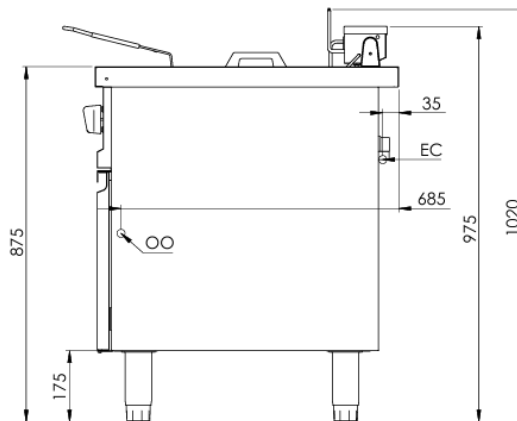
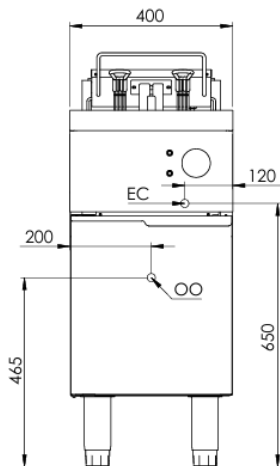
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Stainless steel constructed pan with center cool zone - 2mm Thick
- Inclined base provides greater ease in oil and waste removal
- Highly efficient heating element
- Built-in thermal insulation layer saves energy and improves efficiency
- Over-temperature safety cut-out switch and element tilt switch
- Temperature range: 60°C - 200°C
- 20L oil capacity
- Heavy duty lockable oil drain valve
- Rotary control knob to adjust desired temperature setting
- Red and green operation indicators
- Complete with baskets, base plate and night cover
- Front access to all components makes service easy
- Pan dimensions: 420mm D x 320mm W x 155mm H (Height is measured from the base plate to the top of the tank)

Options:

- SCCP - Colored Control Panel
- SCCS - Non-swivel rear castors - Set of two
- SCPK - Plinth Kit

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
DLYZDN2-C9	400	750	1020	50

Connections:

ELECTRICAL CONNECTION (EC)	OIL OUTLET (OO) (BSP)	ELECTRICAL SUPPLY REQUIREMENTS				
		VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired or Plug and Lead	1" (F)	415	3P+N+E	50/60	9	13.5

- **Must** be installed by an authorised installer in accordance to **AS/NZS 3000** refer to current version

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specifications and the design of the product without notice.

Electromagnetic Compatibility: AS/NZS CISPR 14.1