

Project: _____ Item: _____



DLYZDN2-C9

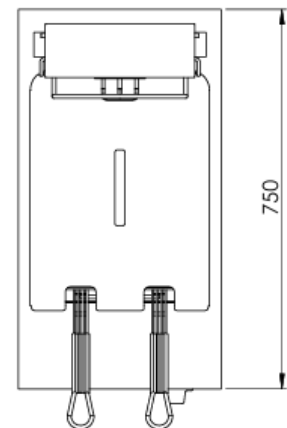
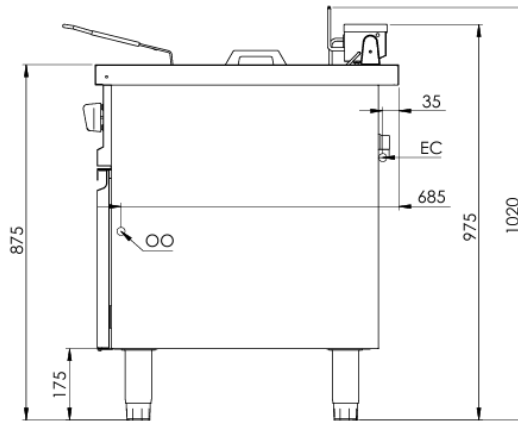
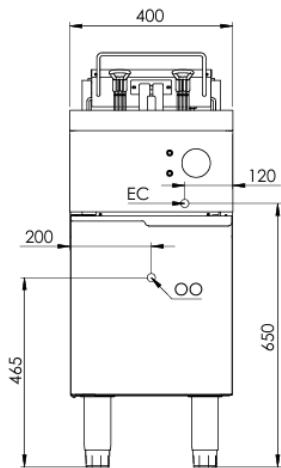
Standard Features:

- 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	1" (F)	415	3P+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