

# MULTIFUNCTION FIT PAN SLIM GN1/1

CODICE  
CR1659819

MODELLO  
D74/10MFE

SERIE  
DIAMANTE 70



## GENERAL CHARACTERISTICS

In addition to offering the widest choice of solutions and 2 mm thick and 70 cm deep tops, this series has all the power, robustness and functionality you need to work efficiently. Scotch Brite finish stainless steel outer shells and feet. Worktop height adjustable from 840 to 900 mm. Modularity of range: 200-400-600-800-1200. Wide range of accessories.

## TECHNICAL SPECIFICATIONS

■ Fry top: A cooking plate used to cook foods such as meat, fish, vegetables and eggs in a direct way. ■ Braising pan: Used to braise or cook meat, poultry, or vegetables entirely in an aromatic liquid at a controlled temperature. ■ Pasta Cooker: An appliance designed to cook pasta in large quantities. ■ Slow cook: A low-temperature, slow-

cooking method that allows meat, stews, soups, and other dishes to be cooked slowly in thermostatically controlled, eight-vacuum cooking for hours. ■ Steamer: An appliance used to cook food through steam, preserving nutrients and maintaining the texture and flavor of food. ■ Kettle: An appliance used to bring water to a boil quickly and efficiently. ■ Bain-marie: A cooking or holding technique that with placing a container of food over boiling water.

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## Technical Information

SPECIFICATION	DATA
MATERIAL	CR1659819
DEFINITION	D74/10MAE MULTI COOKER FITPAN OLIS
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	103 Kg
VOLUME (net)	0.244
PACKAGE LENGTH	850 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	0,836 m3
GROSS PACKING WEIGHT	116 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	10 kW
IP GRADE	IPX4

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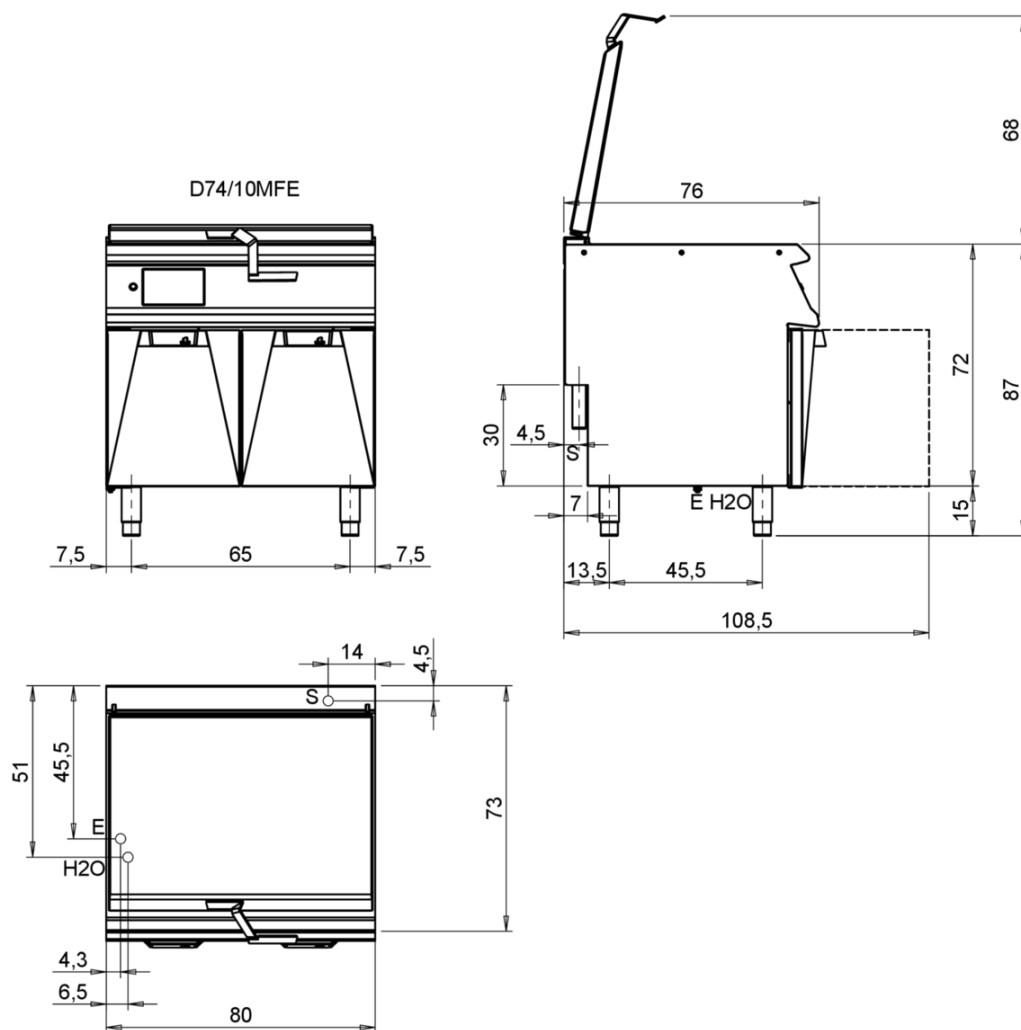
weinnovate cooking

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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm  
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



## Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

<b>E</b> Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	<b>G</b> Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás
<b>S</b> Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	<b>H20</b> Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de água - Wateraansluiting - Junção alimentação água
<b>S1</b> Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	<b>A1 =</b> Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno <b>A2 =</b> Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
<b>S2</b> Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão	
<b>S3</b> Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de água interstícios - Afvoer water tussenruimte - Descarga de água na marmitta com Sistema de aquecimento indirecto	
<b>S4</b> Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	<b>L</b> Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

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Automatic water filling with the possibility of programming litres.



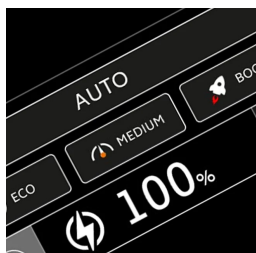
Easy to understand and use Touch Screen control panel. Possibility of storing personal recipes.



Mains water drain with overflow drain and basin drain hole with sealing plug.



The PREHEAT function allows you to preheat the griddle in order to reactively cook dishes. by setting a set temperature, the equipment will set a higher temperature delta to compensate for the lowering due to the positioning of the dish



With the G-Power system, you have the ability to manage the power delivered by FitPan in an easy and customized way; the algorithm manages the power delivered in 4 + 100 variants.



Basin for draining the cooked product into the tank. Guaranteed cleanliness of the station and easy transport of products.



Control of cooking by core probe.



The ability to control 2 separate zones at different temperatures. 5 Armored heating elements high thermal resistance, maintain uniform and stable temperature over the whole surface.

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1200169	GFMCF	Tank bottom grid
CR1200159	CPC1/3MCF	GN1/3 basket for pasta cooker
CR1200119	TSCMCF	Frame for slow cooking
CR0956330	SDXP	Shovel
CR0999069	CRLMCF	Trolley for multifunctional
CR1200149	CV1/3MCP	GN1/3 steamer basket 160x280x115(H)cm