MULTIFUNCTION FIT PAN CLASSIC GN1/1

OLIS
*we*Innovate cooking

CODICE	MODELLO	SERIE
CR1659799T4W	D92/10MFE-T4W	DIAMANTE 4.0

GENERAL CHARACTERISTICS

Diamond 90 Touch 4.0 - Everything under control Everything is under control, perfect results every time. Thanks to the practical display, parameter selection is quick and precise. Easy and clear temperature management, and special functions are always visible and accessible from the display. Tradition and innovation, everything on your worktop A new non-slip square and rounded knob design for a more ergonomic grip and an embossed indicator that makes it easier to select the datum to be set. And with the exclusive Encoder Functionality, simply touch the parameter you want, turn the knob to adjust the level and press it to start the set datum. With water- and dirt-proof crown. Quick and precise parameter selection. Easy and clear temperature management. Special functions always visible and accessible from the display. Stainless steel outer shells and feet. Height from worktop adjustable from 840 to

900 mm. Tops with 2 mm thickness All model-identified equipment (T4W) is 4.0 Ready equipment, allowing you to benefit from all the advantages of connecting your equipment to a cloud system.

TECHNICAL SPECIFICATIONS

❚ Use in 7 functions: fry top / BRATT PAN / pasta cooker / slow cooking / steaming / kettle / bain-marie. ❚ Control of cooking by core probe. ❚ Management of 2 independent cooking zones using the D-CARE function that allows different temperatures to be set and alerts the operator if recipes are not compatible ❚ Automatic water filling programmable in 3 different modes: automatic with litre counter, fast, slow. ❚ Two USB outputs located under the dashboard (compartment area) for storing recipes and updating software. ❚ Product discharge via dedicated hole on tray positioned on compartment. ❚ Thanks to the G-Power system, you have the ability to manage the power delivered in a simple and customized way; the algorithm manages the power delivered in 4 + 100 variants. ❚ Dedicated water drain with overflow. ❚ Internal memory for storing pre-set recipes, transferable to another device via USB. ❚ Double-walled lid without perimeter seal.

❚ 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 ently 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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azienda associata

CSQ Sistema Qualità Certificato ISO 9001

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D92/10MFE-T4W

SERIE
DIAMANTE 4.0

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1659799T4W
DEFINITION	DT92/10 MAE-T4W NEW MULTI COOKER FITPAN
COMMERCIAL LINE	DIAMANTE
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	90 Kg
VOLUME (net)	0.313
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	1,118 m3
GROSS PACKING WEIGHT	100 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	10 kW
IP GRADE	IPX4

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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

D92/10MFE
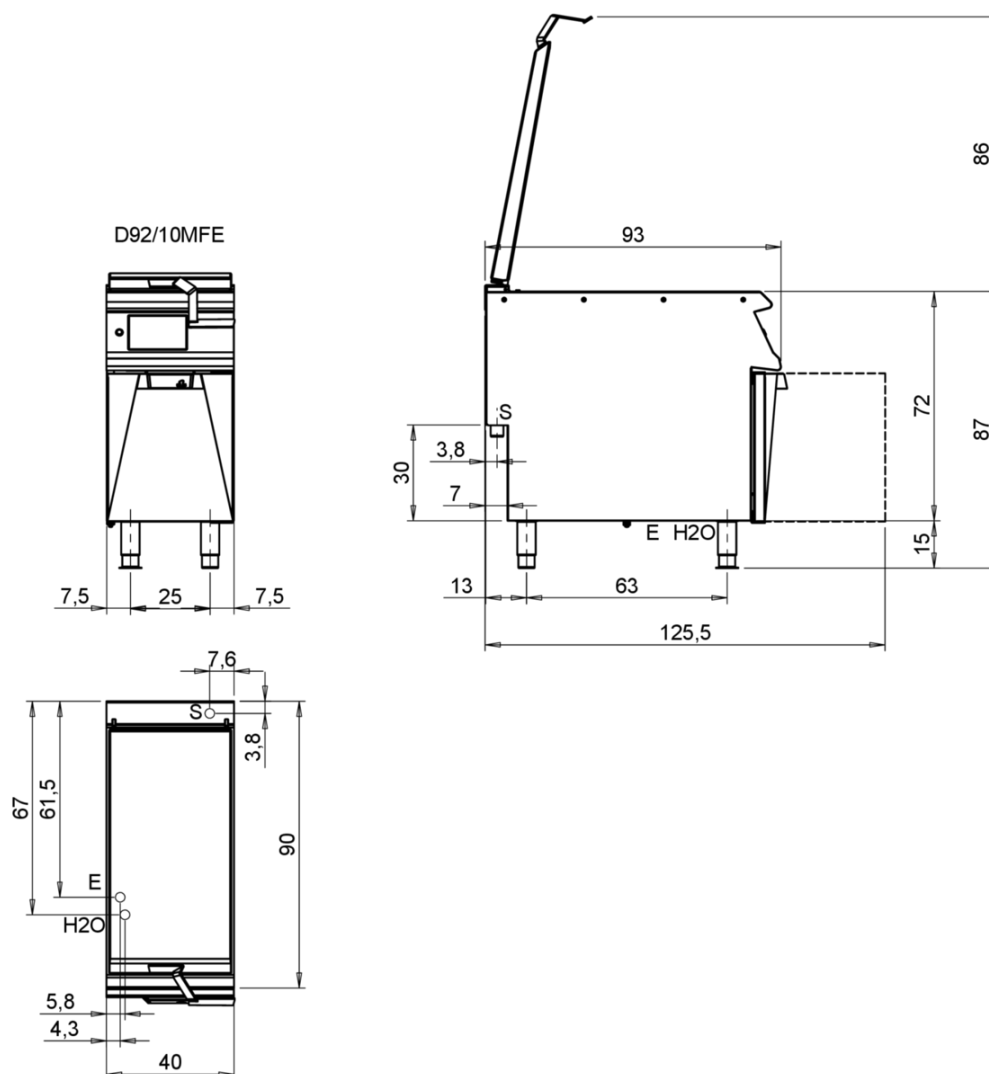
Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

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

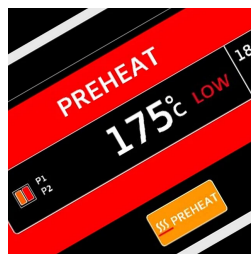| CODICE	MODELLO	SERIE
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Automatic water filling with the possibility of programming litres.

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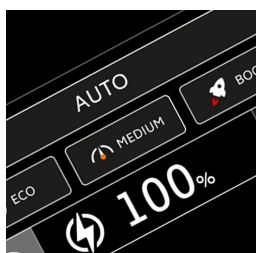
With the G-Power system, you have the ability to manage the power delivered by FitPan in an easy and customized way; the algorithm manages the power delivered in 4 + 100 variants.

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 surfacecie.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1659889	OFFPM	
CR1200169	GFMCF	Tank bottom grid
CR1659929	FSLM	
CR1200159	CPC1/3MCF	GN1/3 basket for pasta cooker
CR1659909	PMLM	
CR1200119	TSCMCF	Frame for slow cooking
CR1659919	PPRM	
CR0956330	SDXP	Shovel
CR0999069	CRLMCF	Trolley for multifunctional
CR1200149	CV1/3MCP	GN1/3 steamer basket 160x280x115(H)cm
CR1357479	4.0IOTENTRY	ENTRY Subscription - Cloud
CR1357499	4.0IOTPRO	PRO Subscription - Cloud