OLIS *We*innovate cooking

CODICE CR1359229 **Modello** D72/10GCIIW

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

■ Unbreakable glass-ceramic top. ■ Serigraphs identifying cooking zones. ■ Safety sensor to prevent overheating. ■ Power adjustable to 12 levels ■ Heating by means of an inductor equipped with a device that detects the presence of the cooking vessel on the cooking zone and automatically switches the heating on/off, and a device against overheating.

■ Possibility of setting 2 timers to control cooking. An acoustic signal warns the operator at the end of the set time. ■ Power level control

via touch screen and adjustment with ergonomic knob I High power, full-field capability. automatic detection of the presence of pans. I 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. I Thanks to the jetproofing certification (IPX5) obtained through specific tests, knobs and under-knobs can be washed, without compromising functionality and safety.





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Technical Information

| SPECIFICATION | DATA |
|-----------------------|---------------------|
| MATERIAL | CR1359229 |
| DEFINITION | D72/10 GCIW WOK M40 |
| COMMERCIAL LINE | DIAMANTE |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 400 mm |
| DIM. PRODUCTIVITY | 730 mm |
| DIM. HEIGHT | 870 mm |
| NETWEIGHT | 80.8 Kg |
| VOLUME (net) | 0.254 |
| PACKAGE LENGTH | 460 mm |
| PACKAGE WIDTH | 1020 mm |
| PACKAGING HEIGHT | 1150 mm |
| PACKAGE VOLUME | 0,540 m3 |
| GROSS PACKING WEIGHT | 90 Kg |
| STANDARD POWER SUPPLY | 400V 3 |
| FREQUENCY | 50 Hz |
| ELECTRICAL POWER | 5 kW |
| IP GRADE | IPX4 |
| CERTIFIED MODEL | D72/10 GCIW |





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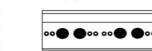
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

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





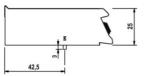
(D)72/10 TCI



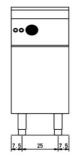
(D)74/10 CI

(D)74/10 GCI

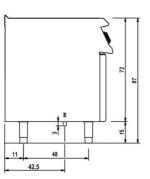
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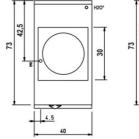


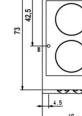
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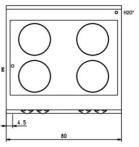












Legenda - Legende - Key - Légende - Leyenda - Legenda

- E Pressacavo entrata linea elettrica Stopfbuchse Electric cable stress relief Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel
- H2O* Attacco arrivo acqua Wasseranschluss Water inlet Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4



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