43lt MANUAL BRATT PAN WITH IRON BOTTOM

(Extra EU)

OLIS

Weinnovate cooking

CR0989959

MODELLOD74/10KBG

DIAMANTE 70

SERIE



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

- Multifunctional tilting braising pan, equipment for professional catering, suitable for cooking sauces, braises and cooking with oil. It guarantees high performance, exceptional firing uniformity. Water supply directly into the tank via solenoid valve (can be ordered as an accessory). Cooking temperature controlled by thermostat with adjustment from 100 to 280°C.
- IRON baking tray (available for non-EU markets) with 2 mm thickness. Cooking temperature controlled by thermostat with

adjustment from 100 to 280°C. ■ Heating by chrome-plated steel burner. ■ Safety valve with thermocouple, electric ignition. ■ Robust, double-walled, self-balancing lids made of stainless steel to reduce heat loss. ■ Large-radius tilting tank. ■ Equipment certified for low voltage directive 2014/35/EU according to the international CB scheme. ■ Thanks to the jet-proofing certification (IPX5) obtained through specific tests, knobs and under-knobs can be washed, without compromising functionality and safety.



43It MANUAL BRATT PAN WITH IRON BOTTOM (Extra EU)



CODICE CR0989959 **MODELLO**D74/10KBG

SERIEDIAMANTE 70

Technical Information

SPECIFICATION	DATA
MATERIAL	CR0989959
DEFINITION	D74/10 KBG BRASIERA GAS M80 FE
COMMERCIAL LINE	DIAMANTE
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	730 mm
DIM. HEIGHT	870 mm
NETWEIGHT	135 Kg
VOLUME (net)	0.508
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1050 mm
PACKAGE VOLUME	0,800 m3
GROSS PACKING WEIGHT	146 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50 Hz
ELECTRICAL POWER	0.12 kW
GAS POWER	14
GAS POWER (G25.3/25mbar)	13,00
CERTIFIED MODEL	D74/10 KBG



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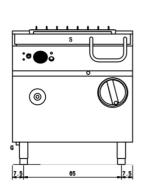
CODICE CR0989959 **MODELLO**D74/10KBG

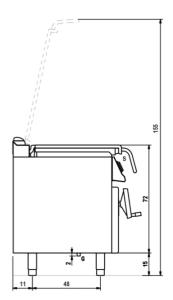
DIAMANTE 70

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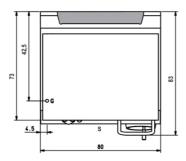
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

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









Legenda - Legende - Key - Légende - Leyenda - Legenda

- G Attacco arrivo gas Gasanschluss Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226–1 R 1/2; EN ISO 228-1 G 1/2 (DK)
- S Scarico vasca Wannenabflussrohr Pan outlet Vidange du bac - Descarga cuba - Water toevoer





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Self-balancing lids.



Large-radius tilting tank.



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OPTIONAL

	MODELLO	DESCRIZIONE
2	XCAKBG	

ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0954719	XCAKBG	



