

## E3741 Flexi Pan

A flexi pan is a multi-functional cooking device that can perform several methods of cookery - shallow fry, boil, stew, poach, braise and steam\*. It's essentially a mini bratt pan, large pot, sauté pan, wok, griddle and pan steamer in one.

- Even heat across cooking surface
- Control panel with icons showing the best setting for each cooking process



Griddle



Boil



Simmer



Steam

- Retains heat so food can be kept warm before service without overcooking
- 200mm deep 1/1 GN tray located beneath pan to decant soups, stews etc into
- Can also be used as a bain marie
- Internal cabinet compartment features a stainless steel casing with no square corners for ease of cleaning
- \*To be able to steam food the steaming tray and lid accessories must be ordered as they are not supplied as standard

### Features

- 200mm deep 1/1 gastronorm tray below pan
- Temperature range of 60 - 280°C
- Capacity of 12 litres
- Manual fill - no water supply required



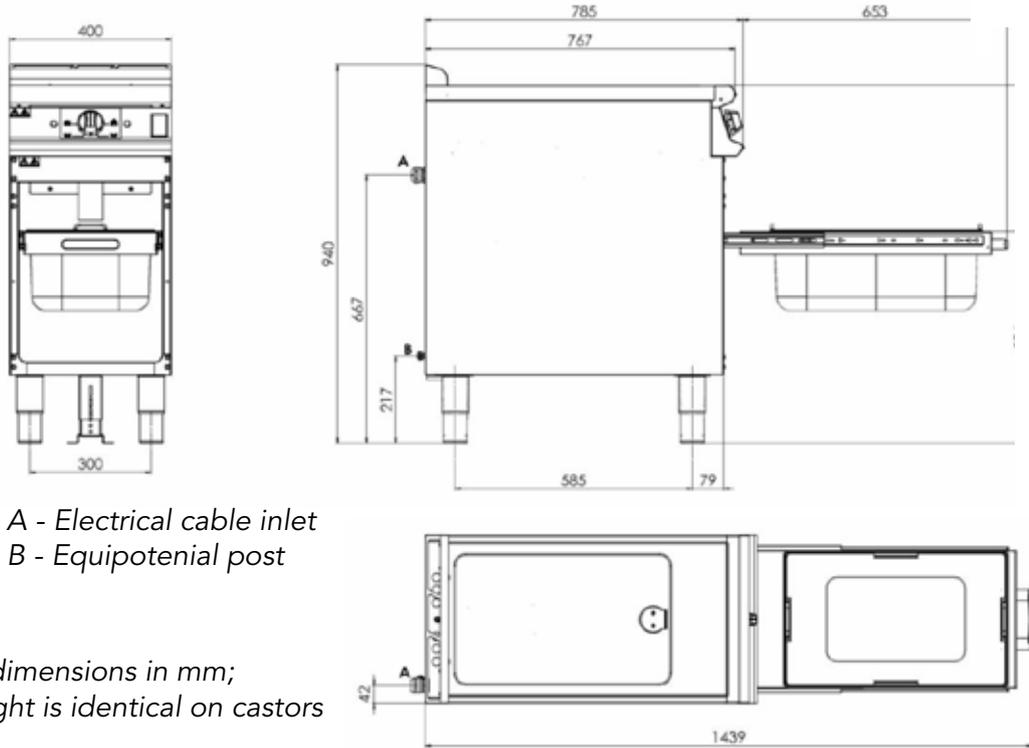
### Accessories

- Steaming tray
- Lid
- Castors

### Who Uses It?

- Restaurants
- Fine dining
- Hotel kitchens
- Catering colleges
- Care Homes
- Small kitchens

## E3741 - Technical Information



A - Electrical cable inlet  
B - Equipotential post

All dimensions in mm;  
Height is identical on castors

### Specifications

Electrical Rating (kW)	7
Electrical Supply Voltage	400V 3N~
Required Electrical Supply	32A
Electrical Current Split (amps)	L1: 10.14A L2: 10.14A L3: 10.14A
Element rating (kW)	2.33
Capacity (litres)	12
Weight (kg)	62
Packed Weight (kg)	72

### Installation notes

*Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations. Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.*

*A clearance of 150mm should be observed between appliance and any combustible wall.*

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