

MARRONE



Cooking Functions Catalogue



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INTRO

Professional custom cooking systems

Marrone is leader in design and production of fully customised kitchens for the international foodservice industry, totally built around the Chef's style, ideas and techniques. A perfect gear of which man is the soul, a creation oriented to performance, to reliability in the realisation of dishes and in the execution of the culinary art



Professional cooking technology



Total customisation



High performance, easy cleaning and energy savings

We only supply cooking monoblocks – central and wall-mounted – without standard modular components.

Many years spent in close contact with real-life haute cuisine environments have helped the Company to develop unique skills and experiences that provide the best interpretation and functionality to consultants and customer desires. We believe in high technology. The new generation of chefs prefers high performance, safe working environments, a rational way of cooking, and better cleanability.



Uniquely bespoke. Genuinely Italian

No standard modular elements: each Marrone kitchen is unique, tailored to the customer's specific needs. All Marrone products are designed and manufactured entirely in Italy, with top quality raw materials and the propensity for beauty typical of the Italian style.



**A creative journey
that starts from you.**



**TABULA
RASA**

**CUM
GRANO
SALIS**



DEUS EX MACHINA

To enhance performance and character

From the choice of materials to the arrangement of functions, from the design of the overall shapes in relation to the environment up to the profiles of the most basic control point.

Everything has a purpose: to enable the highest culinary performance in a context of total efficiency, safety and comfort of use, without renouncing style. The perfect transformation machine.

In the hands of the Chef, a Marrone kitchen is an enabler of change.

Art exalts nature, bending the forces of cold and heat to the service of the artist, allowing him to transform, experiment, evolve.



ARS ADDIT NATURAE

DESIGN

MARRONE ORIGINAL

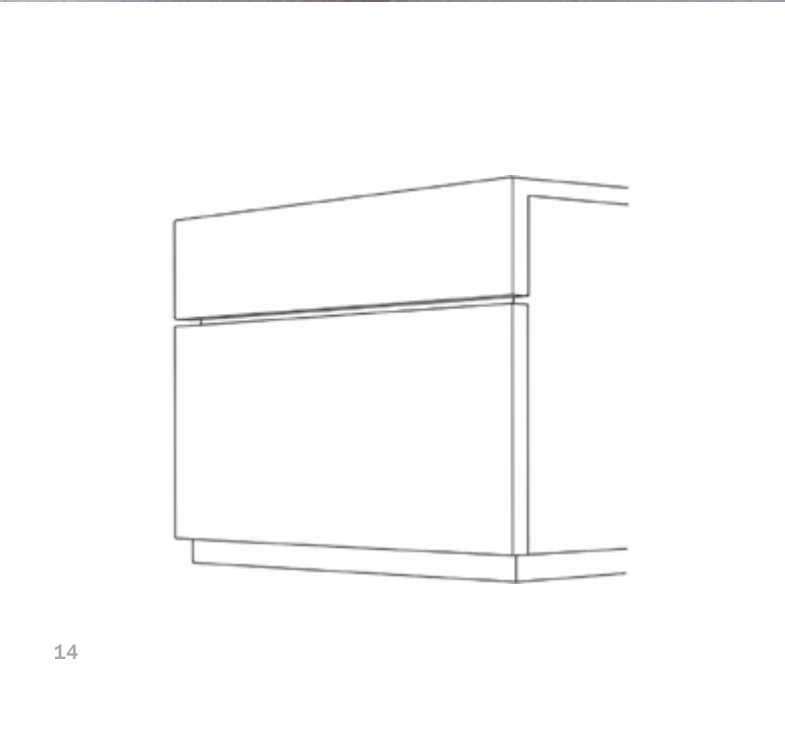
Each Marrone kitchen is unique, but all are distinguished by a very particular design and aesthetics of the worktop and sides, which are recognized as clear distinctive signs of our Company by all customers internationally.

A style of deliberately essential, modern and elegant form, which constitutes an added value capable of making the difference in an open kitchen.

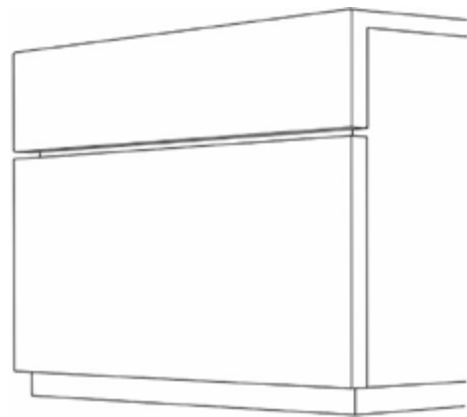
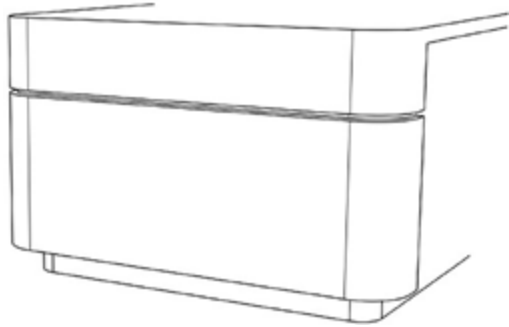
**Unmistakable
aesthetics
for a kitchen
to show off**



Sharp
edge



Round
edge



Mixed



BASIC FUNCTIONS

Cooking is transformation

Transformation of an idea into a recipe, of primary flavours into architectures of taste, of raw material into food.

But also a transformation of a culinary approach into a set of actions, of a process into technical necessities, of inert matter into an instrument.

Power to every culinary culture

Our working method has its roots in Western culture and Italy in particular: this is the tradition in which we were born and which we love to nurture, but not the only “culinary world” we are able to serve.

We have been conducting a deep exploration of the world’s traditional kitchens for years, developing specific and unique features that reproduce cooking mechanisms not normally available in industrial kitchens.

Marrone produces and controls all the cooking functions integrated in its kitchens: from the traditional ones with different technologies (electric, induction, gas) to the more ethnic ones to those imposed by emerging trends.

Research and development have one goal: to ensure the continuity of culinary cultures and the possibility for Chefs to experiment on them while having absolute power over the cooking process, whether they are expressed through Western, Middle Eastern, Asian cuisine or a combination of all three.





Work tops

The ideal surface for operation in environments requiring high standards of food safety, durability and practicality. Positioned centrally or on the wall, they can be neutral or equipped with cooking functions, with controls that can be placed on each side.



Made of 3 mm thick AISI 304 steel to ensure robustness and hygiene



Reinforced with thick steel profiles to increase strength



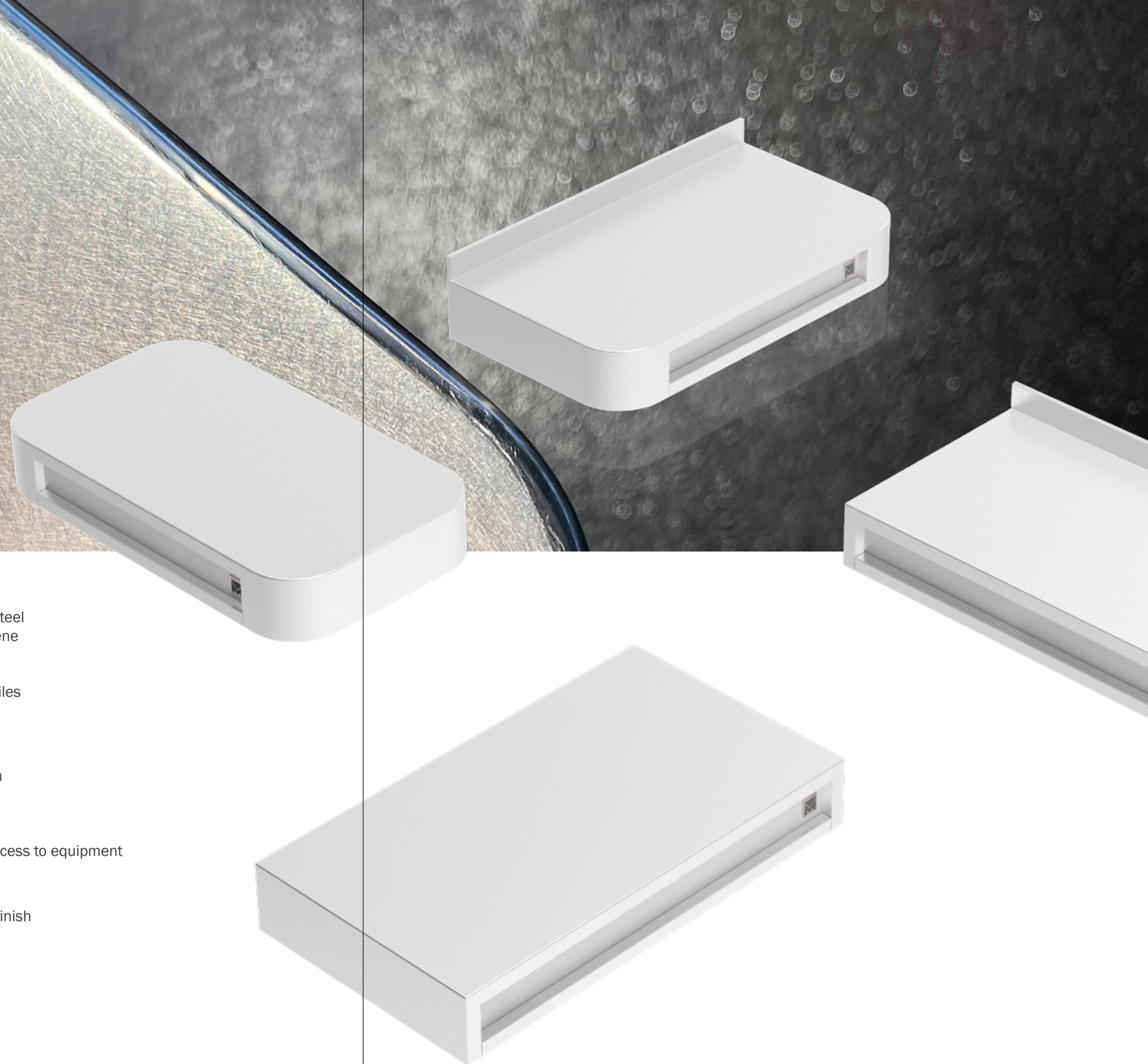
Designed for natural ventilation



Folding dashboards for easy access to equipment

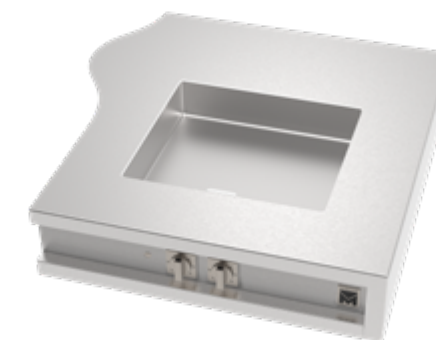
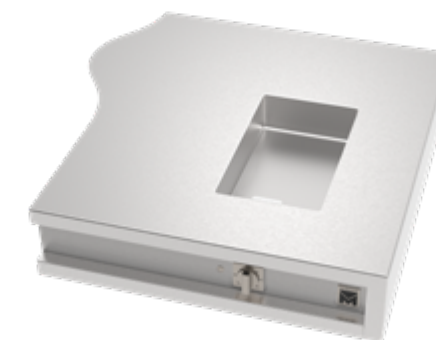


Customisable size, shape and finish for a tailor-made design





The cooking function allows you to braise, grill and cook directly on the bottom of the tank. The high thickness of the base allows the temperature to spread evenly over the entire surface, ensuring uniform cooking.



Flush welded tank for direct cooking



Plate with compound bottom and AISI 316L cooking surface



Heating by means of high-efficiency heating elements, for a precise and adjustable temperature from 30 to 300 °C



High-quality insulation that allows the desired temperature to be reached and maintained quickly, for maximum energy performance



Rounded edges for easy cleaning



For further technical information, consult the *Main models* section.



With a steel or chrome plate, single or double, smooth or ribbed, the fry-top allows “contact” cooking of any dish, even the most delicate. The homogenous spread of temperature across the entire surface ensures uniform cooking without heat loss, resulting in energy savings. The cooking residues are collected in the perimeter basin.



Flush-mounted plate on perimeter area for direct cooking



Choice between: flat compound, flat chrome-plated iron, and grooved chrome-plated iron



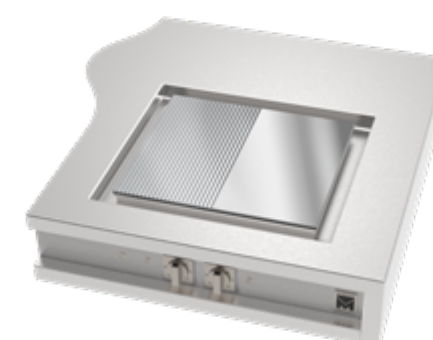
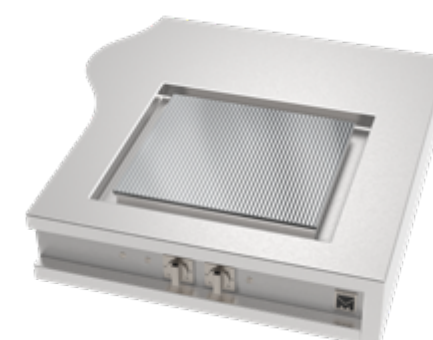
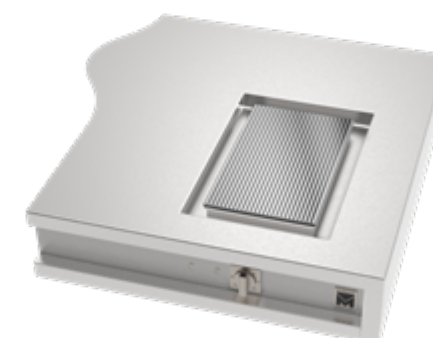
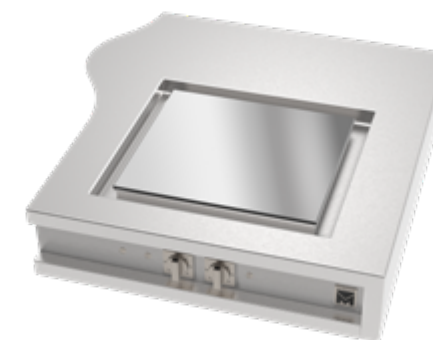
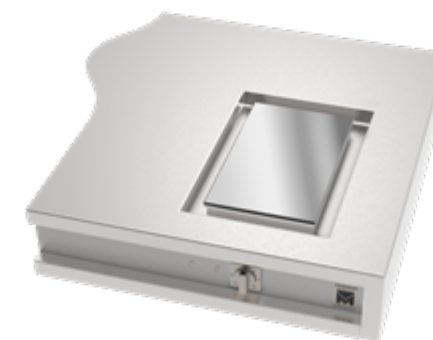
Heating by means of high-efficiency heating elements, for a precise and adjustable temperature from 30 to 300 °C



With water circulation in the perimeter basin for maximum hygiene



For further technical information, consult the *Main models* section.





Perfect for recreating traditional cooking systems, which require long cooking times, constant temperature and handling of large pots. Up to four independent cooking zones with high heat output to meet different temperature control requirements.



Flush-mounted plate on perimeter area for indirect cooking



Made of 20 mm thick steel



Heating by means of high-efficiency heating elements for a precise and adjustable temperature from 30 to 450 °C



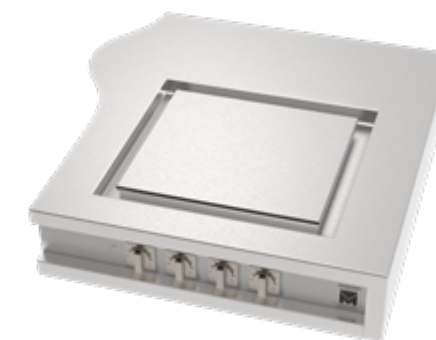
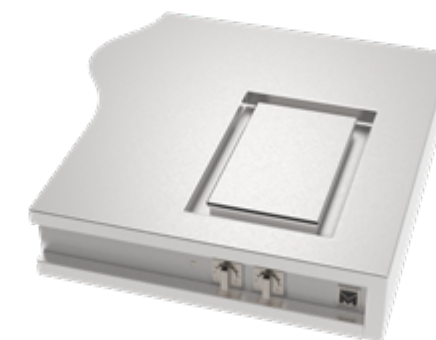
Rapid attainment of working temperature



With water circulation in the perimeter basin for maximum hygiene



For further technical information, consult the *Main models* section.





The ideal function for cooking pasta, rice, vegetables and eggs thanks to the speed at which water boils. It can hold up to 40 litres and is equipped with a false bottom for supporting gastronorm baskets.



Tank flush with working top, with slope for starch outflow and external heating elements for easy cleaning



Made of AISI 316 stainless steel



Heating by high-efficiency heating elements with energy controller to regulate the boiling intensity. With safety system for possible overloads or lack of water



Automatic water filling and replenishment. High water/pasta ratio (10 litres per kg of pasta)



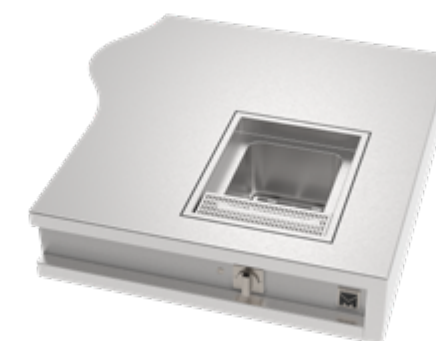
Rounded edges for easy cleaning

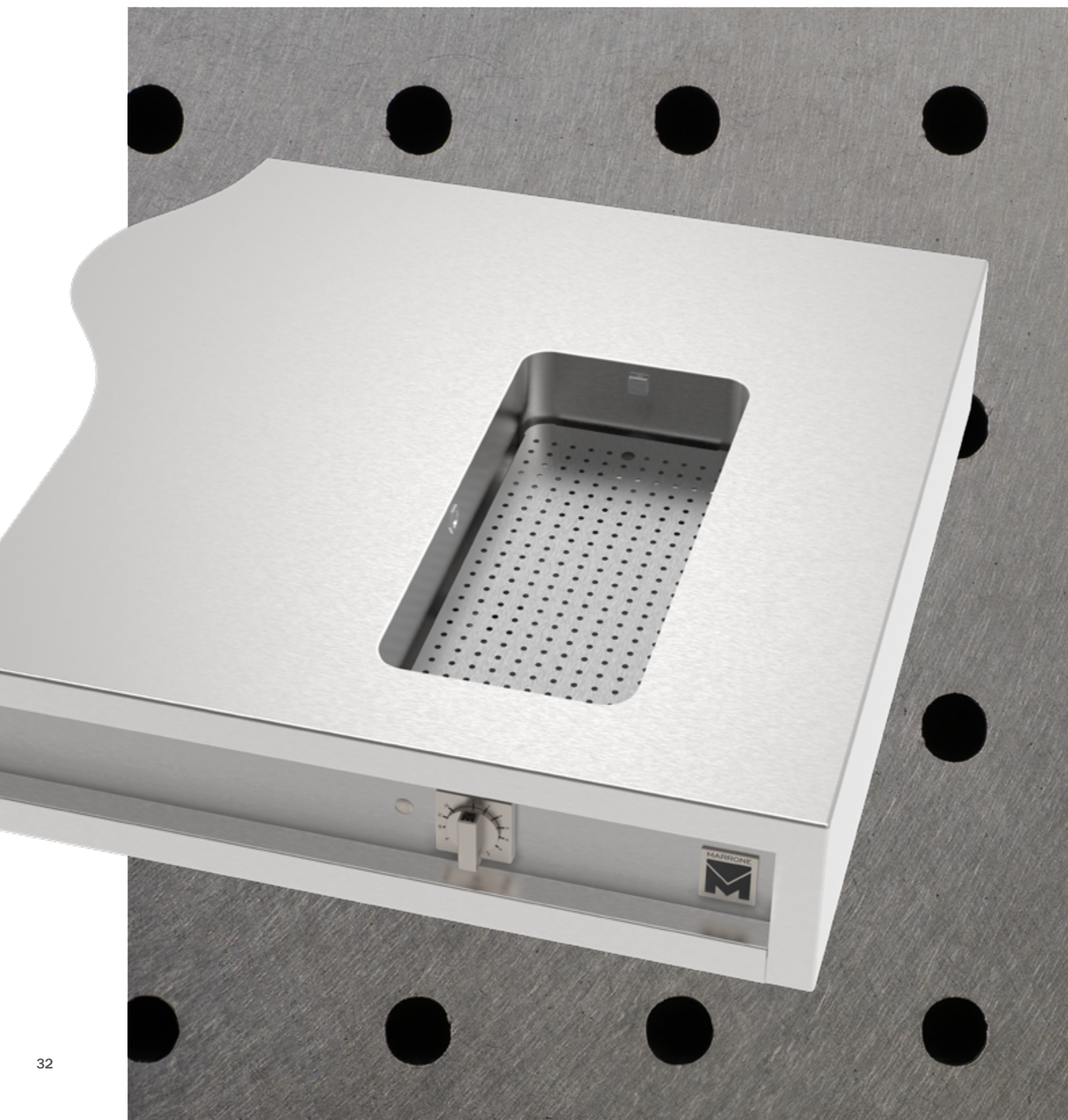


GN basket kit supplied, configured as desired



For further technical information, consult the *Main models* section.





The traditional function for heating already cooked dishes or cooking delicate food, available in a wide variety of models.



Flush-welded AISI 304 steel tank



With rounded corners for easy cleaning



High-efficiency external heating element
(3KW absorption).
With safety system for possible
overloads or lack of water



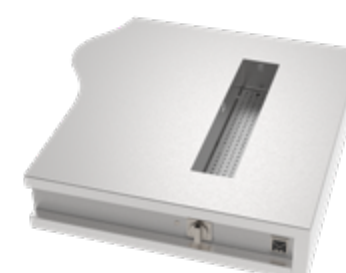
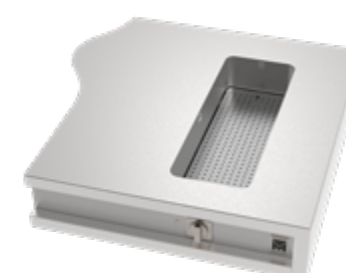
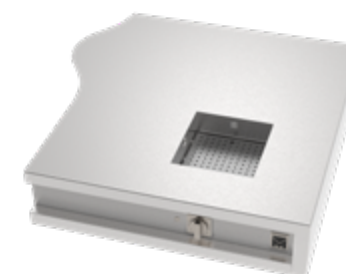
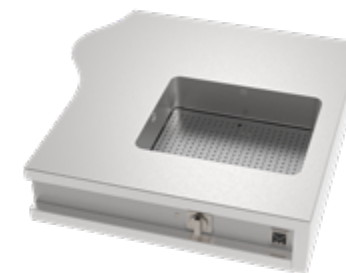
Automatic water filling and
replenishment via level sensor



Possibility of providing a lowering for
GN trays flush with the top or a double
lowering in the case of a flush lid



For further technical information,
consult the *Main models* section.



Roner tanks



Designed for modern sous vide cooking technology with roner.

Food is cooked inside special vacuum bags immersed in water at a low, stable and uniform temperature at every point thanks to the precise control action performed by the roner.

The recirculation of heat created in the bag cooks the product evenly from the edges to the centre, without dispersing cooking liquids and avoiding the risk of food spoiling.

For gentle, slow and constant cooking that preserves all the organoleptic and nutritional properties of the food.



Flush-welded AISI 304 steel tank



Manufactured on a lowered top and fitted with a kit for housing the roner



With rounded corners for easy cleaning



Standard GN1/1 dimensions and 200 mm depth provide ample space for vacuum bags



For further technical information, consult the *Main models* section.

Induction fields



Flush-mounted glass-ceramic hob with inductive technology



Fast heating and high energy efficiency (90%)



Reduction of heat dispersed into the environment and increase of operator safety



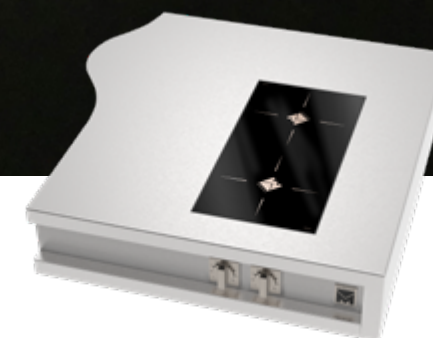
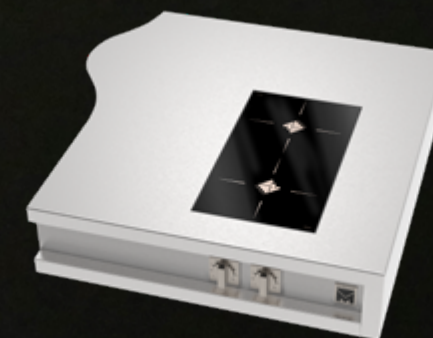
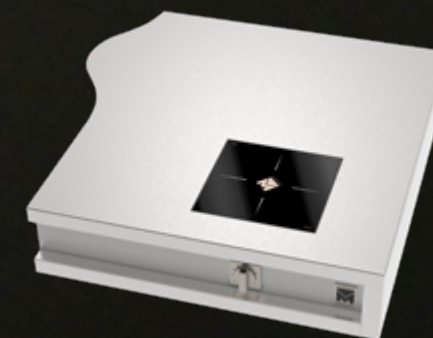
Adjustment of power output via potentiometer from 10% to 100%



Perfectly smooth surface for extremely fast and flawless cleaning



Choice of control: classic (with LED on knob) or digital (with under-glass display and additional features)



The ideal cooking function for an increasingly sustainable kitchen, thanks to its high energy efficiency compared to a conventional hob. The induction hob does not in fact produce heat directly, but – by means of coils powered by electricity – generates a magnetic field that is transferred directly to pots, heating them up. The magnetic field is only activated when it comes into contact with the specific container, while the surrounding area remains cold. This system ensures homogenous heat distribution, uniform cooking and a significant reduction in heat loss and the risk of scalding. Numerous models available and up to 4 cooking zones.



For further technical information, consult the *Main models* section.

Multipoint induction fields



Flush-mounted glass-ceramic hob with inductive technology



Fast heating and high energy efficiency (90%)



Reduction of heat dispersed into the environment and increase of operator safety



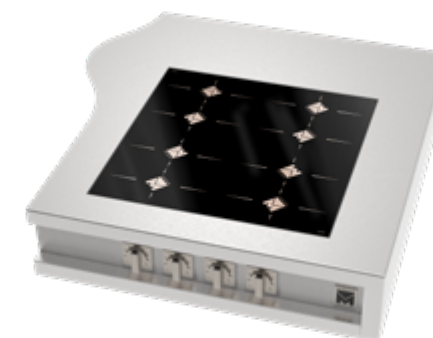
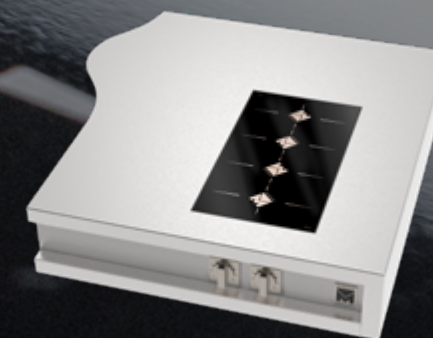
Adjustment of power output via potentiometer from 10% to 100%



Perfectly smooth surface for extremely fast and flawless cleaning



Choice of control: classic (with LED on knob) or digital (with under-glass display and additional features)



Like the single induction field, the multipoint version is also ideal for an increasingly sustainable kitchen, thanks to its high energy efficiency compared to a conventional hob.

Several models available and up to 4 cooking zones.

The multipoint induction field has only one difference:



Double sensor on each cooking zone to make use of the entire glass surface (suitable for use with small pots, minimum 12 cm)



For further technical information, consult the *Main models* section.

Induction woks

The cooking function developed for using the wok pan with all the advantages of induction. Traditionally used in oriental cuisine, the wok pan allows food to be cooked quickly, together and lends itself to a variety of cooking methods.

Available flush-mounted:



Glass-ceramic basin for induction wok cooking, mounted flush with the worktop

Or on working top lowering:



Glass-ceramic basin for induction wok cooking, installed on single or double basin, welded for a perfect seal and sloping for collection and draining of liquids



High electrical power (12 kW), with cooling system for overheating protection



Fast and efficient heating via electromagnetic waves generated by contact between hotplate and wok (suitable for induction and high quality)



Absorption only takes place when the container is placed: reduction of heat dispersed into the environment and increased safety for the operator (low risk of burns)



Extremely quick and easy cleaning



For further technical information, consult the *Main models* section.





Multiple configurations and effective functional and aesthetic features for a classic but not banal cooking function, ready to fry to perfection.



Electric fryer with tank welded on worktop and made 2 mm thick



Tanks with different volumes:
9, 12 and 15 litres with single basket
18, 24 and 30 litres with double basket



Possibility of configuring several tanks with different volumes on a single basin



The Melting function (always active up to 80 °C) heats the oil more gently in the initial phase and slowly melts solid fats before reaching the programmed temperature



Double oil filtration level, located in the technical compartment below



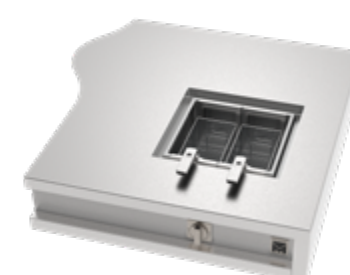
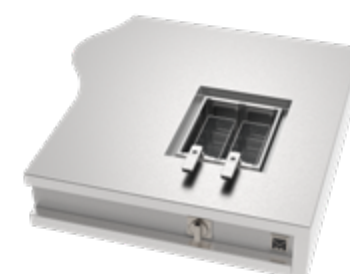
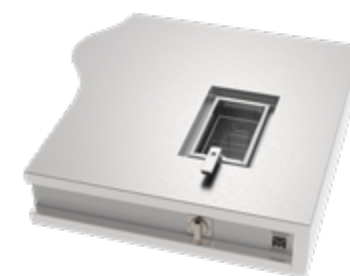
When not in use, thanks to the retractable handles and removable lid, the fryer turns into a practical worktop



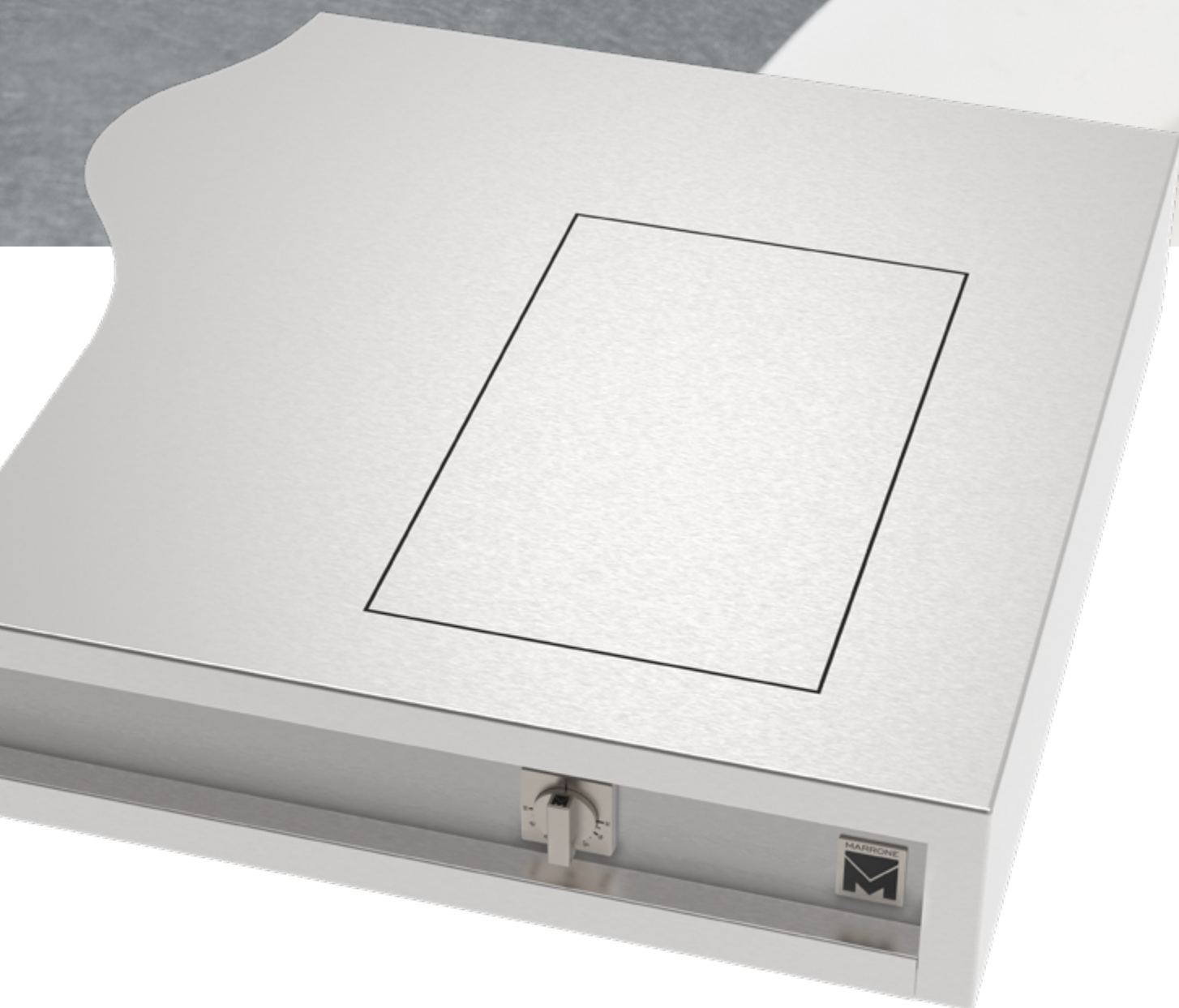
With rounded corners for easy cleaning



Further information in *Main models*.



Electric hot plates



Maintain the correct temperature of plated dishes before they are served to the customer. A simple but important function to ensure optimal service even at peak times, supporting the wait staff for the time needed to handle orders. The perfectly flush integration with the worktop makes these hotplates easily sanitised, aesthetically almost unnoticeable and conveniently usable as preparation areas when switched off.



Hot plate for temperature maintenance



Made of AISI 304 steel, 5 mm thick



Integrated at hob level and with the same surface finish



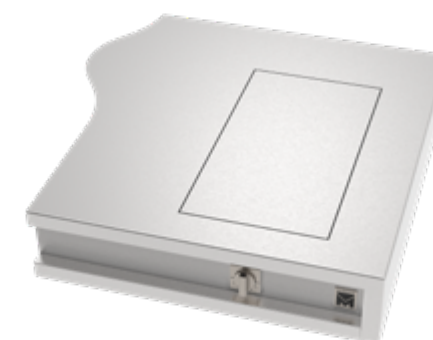
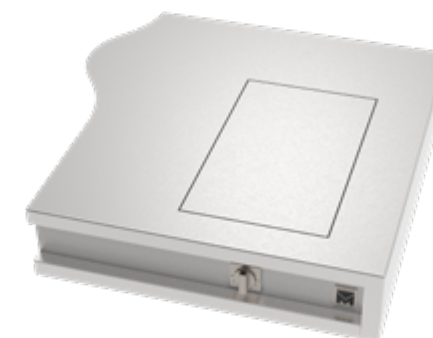
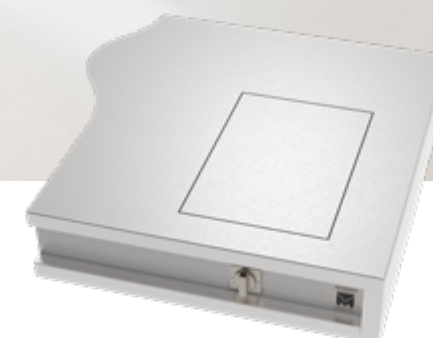
Adjustable temperature up to 90 °C



Quick and easy cleaning



For further technical information, consult the *Main models* section.



Gas burners



Cooking directly over the flame is a staple of culinary tradition, even if only for stir-frying or sautéing. Gas hobs with a pilot flame guarantee practicality and ease of use: once the pilot flame is activated, simply turn the burner knob to open and close the taps with minimal gas consumption, saving both time and energy. Different configurations available.



6.8 or 10 kW gas burner mounted on basin welded flush with the worktop



Thick steel grill



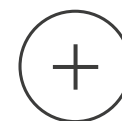
Up to three burners can be configured in a single basin



Circulation of water within the basin for a high level of hygiene and ease of cleaning



Pilot flame easily accessible for maintenance



For further technical information, consult the *Main models* section.



Char broilers



Versatile and easy to use, with the gas grill you don't need to worry about making a fire and keeping it alive: it ignites quickly, reaches the desired temperature in a few minutes and offers greater control during cooking.

It does not produce smoke and is easy to clean, as there is no ash or charcoal residue. Also available in a version with lava stone pebbles: thanks to the ability to evenly return the heat received by the burners, there will be the same temperature in every part of the grill. This way, cooking will be even and tastier, without even having to move the food.



Gas grill made of durable materials suitable for high cooking temperatures



Designed with a central high temperature zone and side zones for maintaining



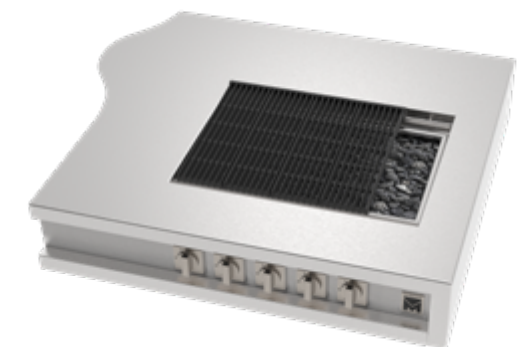
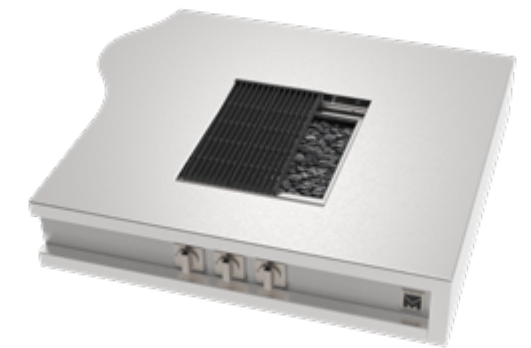
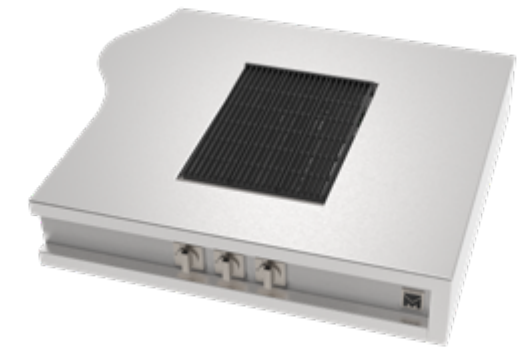
With cast-iron burners and radiant surface in a choice of cast iron or lava stone

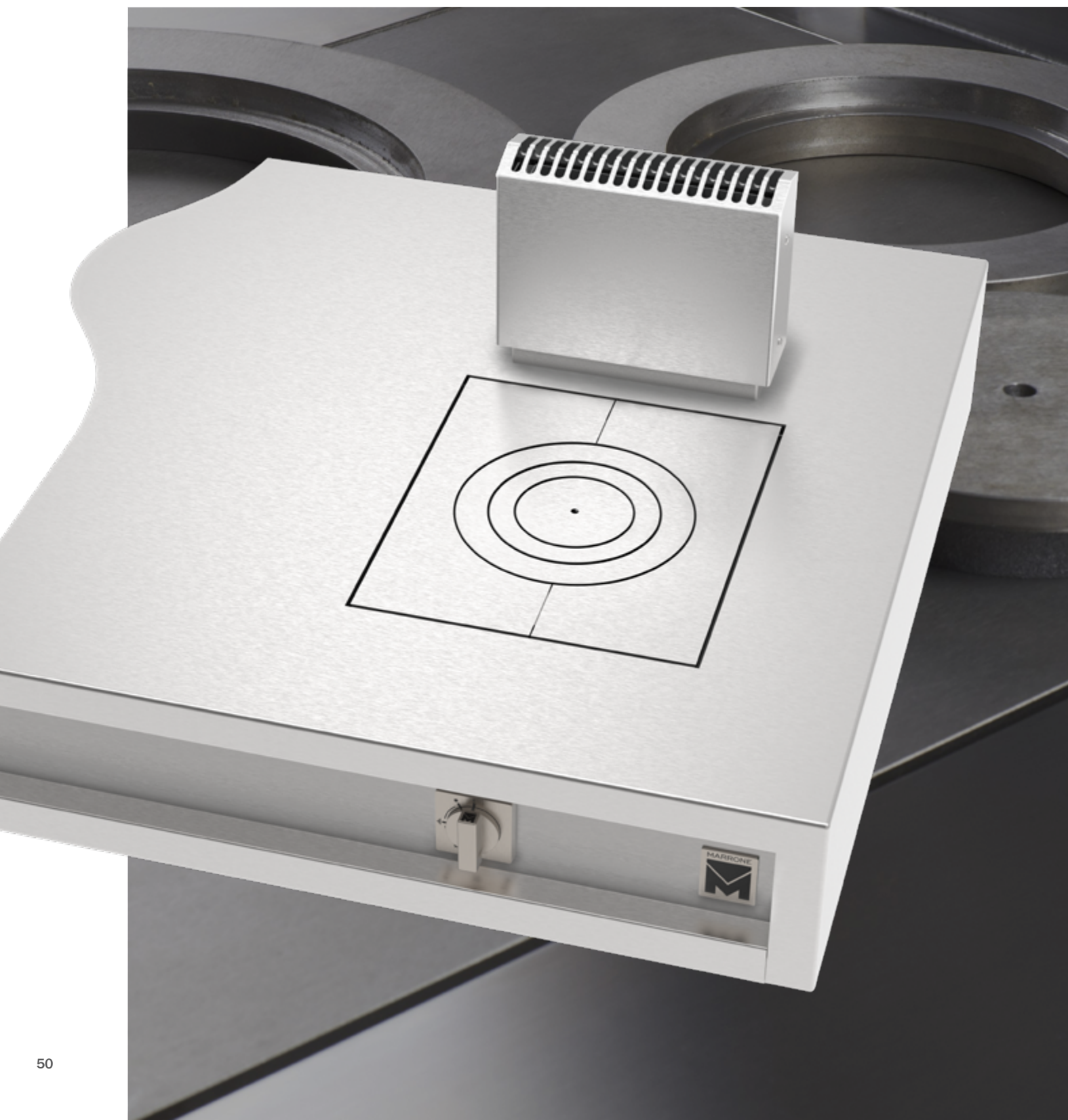


Lower drawer for recovering cooking oil and grease



For further technical information, consult the *Main models* section.





Thanks to the powerful 8 kW burner and cast iron, which stores and retains heat and distributes it evenly over its entire surface area, this function is ideal for traditional slow and steady cooking. At the same time, it is useful for keeping preparations warm, and becomes a practical countertop when switched off. Available in different sizes to accommodate several pots and saucepans.



Gas solid tops with cast-iron and rimmed surface for indirect cooking



Wide temperature range allowing flexibility in cooking



Refractory cement inner coating to concentrate heat in the centre of the plate, with temperature decreasing towards the edges



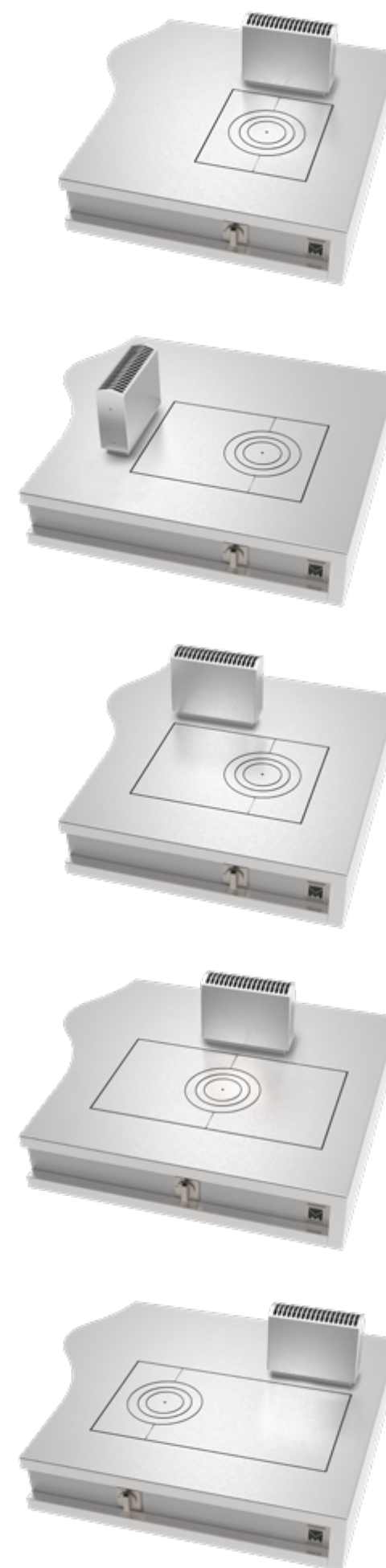
Chimney for constant smoke evacuation, can be positioned as desired from the available options



Easy access to burner and pilot flame thanks to removable plate for easy cleaning and maintenance



For further technical information, consult the *Main models* section.



Wok burners



The cooking function developed for using the wok pan in traditional oriental cuisine.

The characteristic wide, conical shape of this pot allows excellent heat distribution and rapid evaporation of liquids: food can be cooked quickly, together and according to a variety of cooking methods.

Following these principles, the gas wok burner is visibly larger than normal kitchen gas burners and has considerably higher heat output. This results in the emission of tall and very scenic flames: in Asian restaurants, it is not uncommon to place the wok station well in view of customers.

Available with single or double burner.



25 kW turbo wok burner mounted on lowered basin and welded on top



Water circulation and basin with 1 cm of constant water for cleaning



High performance: boiling one litre of water in 85 seconds (gas G30 30 mbar)



Cast-iron baking crown for maximum thermal performance



Entire system can be dismantled from above to facilitate maintenance operations



For further technical information, consult the *Main models* section.

Electric water grills

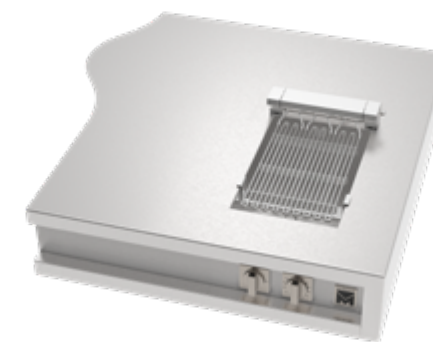


The electric grill that harnesses the properties of water for even more delicious dishes.

The food is cooked directly on the grill of electric heating elements at an even temperature, while the water channelled underneath the heating elements slowly evaporates, bringing a slight humidity that keeps the food particularly soft.

The result is slow, but tasty and delicate cooking.

Available in different sizes and also in a version with lava stone: the pebbles retain heat even more than 30 minutes after the appliance has been switched off, which helps to save energy.



Electric grill for direct cooking on heating element



Uniform temperature over the entire cooking surface (up to 360 °C)



Heating element can be tilted by 90° for easy cleaning of the tank



With convenient water circulation system in the basin to increase humidity

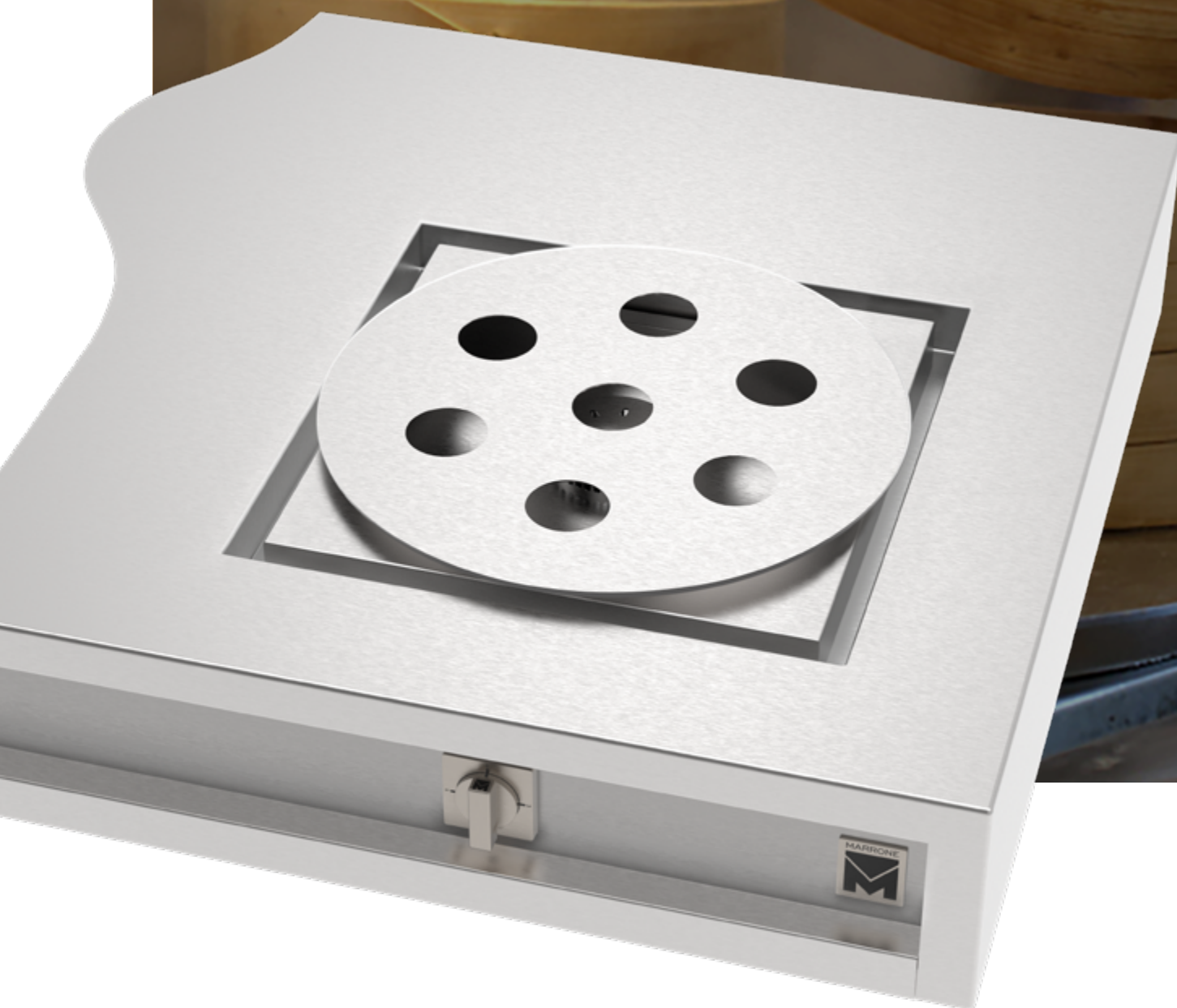


Optional lava stone retains heat for a long time



For further technical information, consult the *Main models* section.

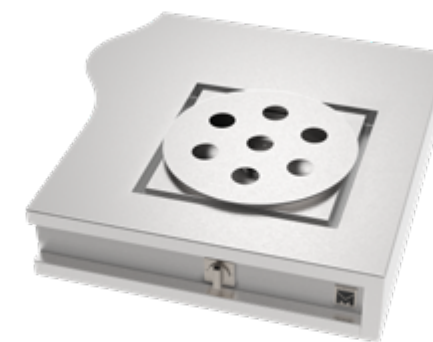
Electric steamers



The ideal function for typical oriental steaming, which guarantees even and gentle cooking of food. Thanks to electric heating elements, the water in the tank is brought to the boil and kept constant, generating the steam that cooks the food.

In the Dim Sum version, the steamer is equipped with a circular pan with macro holes to stack the bamboo baskets in which to cook and serve the preparations.

In the Cheng Fung model, the steamer is equipped with a perforated shelf and lid to store steam for longer.



High-performance steamer for Asian cooking



Made of AISI 304 stainless steel



Automatic loading and refilling of the tank via level sensor



With safety system for possible overloads or lack of water



Configurable as Dim Sum or as Chen Fung



For further technical information, consult the *Main models* section.



T Teppanyaki

A cooking function widely used in Japanese or Chinese cooking for grilling. Its large, smooth surface ensures high thermal conductivity and prevents heat loss into the environment, which helps save energy and cleaning. Typically it is placed on view and used in show-cooking mode in front of the curious eyes of customers watching the skilled chefs at work.



Electric plate welded on perimeter profile for direct cooking



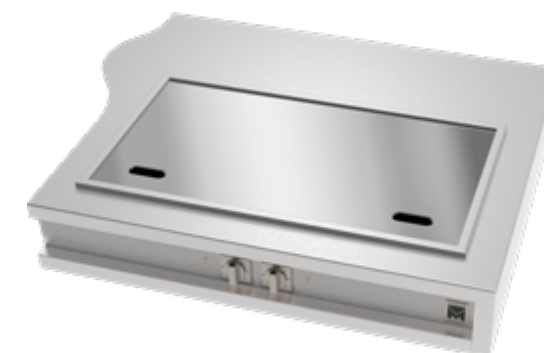
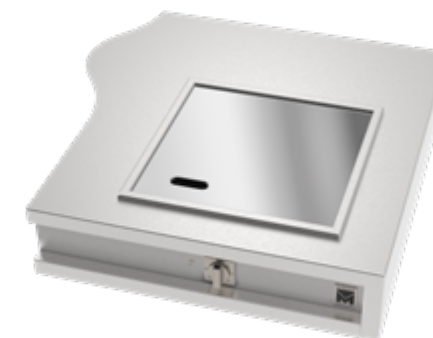
Made of hard chrome steel, with residue drain hole



With high-efficiency heating elements, for a temperature adjustable from 30 to 300 °C and decreasing outwards



For further technical information, consult the *Main models* section.





Cooking food using charcoal as a heat source is one of the oldest and best-loved methods, exposing food to direct heat and imparting an unmistakable flavour.

For optimal results, it is important to choose well the type of charcoal, but also the equipment:



Charcoal cooking tank, made of a combination of high-temperature resistant steels, built into the worktop



Equipped with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other cooking functions



With air circulation for maximum heat output



With "Max" indication of suggested amount of charcoal



Complete with cast-iron grill for charcoal placement

Available in many sizes and configurations, depending on the type of grill or skewer desired:

①

Structure with wheels

②

Multilevel robata

③

Parilla argentina

④

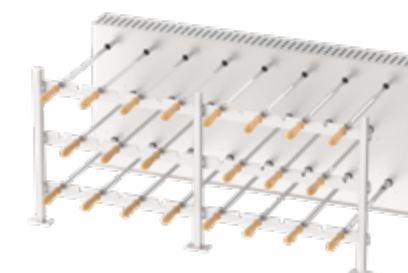
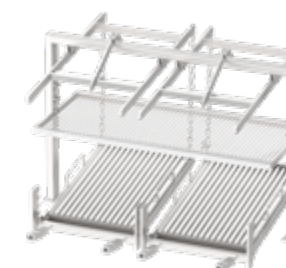
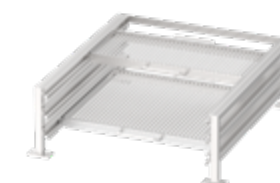
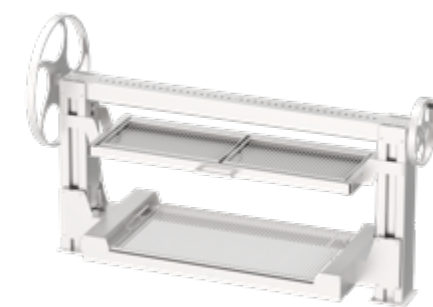
Yakitori

⑤

Churrasco



For further technical information, consult the *Main models* section.



Electric ovens

Simple to use, it is a traditional function that offers numerous cooking possibilities in a compact space. Extremely robust, it has been designed to be integrated into the Marrone cooking block, ensuring practicality, optimisation of available kitchen space and harmonious aesthetic continuity. Available in many sizes, with single or double (pass-through) opening.



Built-in static electric oven with activatable ventilation



With 6 cooking programmes selectable via a dedicated control



Constructed entirely of steel for optimal thermal performance: uniform heating and temperature maintenance along the walls of the cooking chamber



The steel chamber is hygienic, with rounded corners and lower external heating elements to make cleaning easier



For further technical information, consult the *Main models* section.

Heated storage units



The ideal solution to comply with a general rule of perfect serving: place the food on a hot plate.

Having heated storage units in one's kitchen means conveniently having stacks of heated dishes ready for *mise en place*.



Storage unit with ventilation to keep dishes warm



Constructed entirely of stainless steel



With dedicated single or double technical compartment



Temperature control from 0 to 90 °C via electromechanical system



Configurable with hinged, drawer or sliding doors and customisable in size



“Hold & serve” cabinets

This function improves flexibility and speed of service, when the high volume of work makes it necessary to prepare dishes in advance. By using trays at a controlled and uniform temperature, the cabinet preserves preparations as if freshly cooked, keeping them ready for use at the right time.

It is designed to be integrated directly into the hob blocks or Marrone units, ensuring aesthetic continuity with the rest of the kitchen.



Cabinet with temperature control for maintaining food at temperature



Climate-controlled cooking chamber via humidity control system



Temperature control from 30 to 90 °C via electronic system



Configurable with hinged door or drawers, designed to hold GN 1/1 trays



Can be integrated directly into Marrone cooking blocks or equipment, maintaining the same aesthetics



Available in the variety of Marrone surface finishes



Hyfort refrigerated

counters

iglu



The refrigeration function is indispensable for storing all frequently used foodstuffs optimally and within reach.

The Hyfort counter is made by Iglu and stands out for its exceptional features of functionality, load capacity, ease of use and cleaning, energy saving and environmental sustainability, integrating in aesthetic continuity with the rest of the kitchen.



Iglu refrigerated counter from Hyfort range, Snack model, autonomous or remote



Constructed from stainless steel monocoque, foamed up to 60 mm thick



Inner cell radiused and fully welded for maximum hygiene (H2)



Equipped with digital touch controller installed on the technical compartment flush with the dashboard



In climate class 5 (up to 40 °C and 40 % RH)



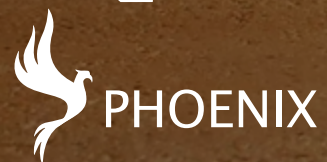
Can be integrated directly into Marrone cooking blocks or equipment, maintaining the same aesthetics and surface finish



For further technical information, consult the *Main models* section.



Multifunction Qube ovens



The most compact stone-hearthed multifunction oven made by Phoenix, for high professional performance, cooking versatility and space optimisation.

Qube is the ideal solution for small restaurants, bistros and residential projects looking for a traditional oven with a reduced size without sacrificing great visual impact.

Available in wood, gas and electric versions, with an external finish that can always be customised.

It is supplied as a fully assembled, bench-mountable unit, easy to install and ready to use.



Phoenix oven, Qube model, with single-piece refractory vaulted cooking chamber



Compact size (approx. 1 m²) and easily integrated on a workbench



Type of heat: wood-fired, gas or electric



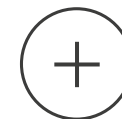
Fast heating (within 2 hours after switching on)



Customisable stainless steel outer cladding, complete with ventilation system



With digital temperature display



For further technical information, consult the *Main models* section.



Electric salamanders

An extremely useful function in modern professional kitchens for finishing dishes, especially gratins, and for reheating food.

It is also suitable for full cooking when grilling or roasting is the desired result. Made entirely of steel, it generates radiant heat from top to bottom by means of special heating elements; it is equipped with the most advanced technologies to increase thermal efficiency and operational functionality, and to reduce cleaning times and heat loss to the environment.

Can be placed on specific fixed or revolving shelves to optimise space and practicality.



Cooking surfaces in stainless steel grills with GN dimensions



Possibility of adjusting the activation of the heating elements for partial or total heating



Stand-by mode with heating element start-up via microswitch that can be activated by placing the plate on the grill



With digital touch control panel



Electric salamander made entirely of steel



With very high heat output heating elements, for exceptional commissioning speed and significant energy savings



Height-adjustable upper part to change the distance of the heat source from the food according to the type of cooking desired



For further technical information, consult the *Main models* section.





Cooking accessories

Water column

Not the usual tap. The Marrone water column expresses, in design and finish, full coherence with the style of our kitchens, which is characterised by ergonomics and attention to aesthetics.



Elegant, square-shaped stainless steel column with the same dimensions and strength as the supporting columns used in the pot rack shelves and salamander supports.



Dominated by a large-diameter cylindrical stainless steel tube, having double curvature with identical radius and an adjustable (5° - 360°) rotating nozzle neck.



The patented fixing mechanism allows the water column to be installed invisibly to the worktop surface.



The controls are positioned on the dashboard, providing more ergonomics and safety for operators. With the possibility of a second control, useful for example in the island monoblock (one control per side). Available in analogue (opening / closing only from the same side of the cooking monoblock) or digital version (opening / closing also from the opposite side).



Increased safety thanks to the modifiable control to adjust the rotation angles of the tube, to prevent drops of water from falling on boiling oil or induction fields.



Available in the variety of Marrone surface finishes.



Cooking accessories

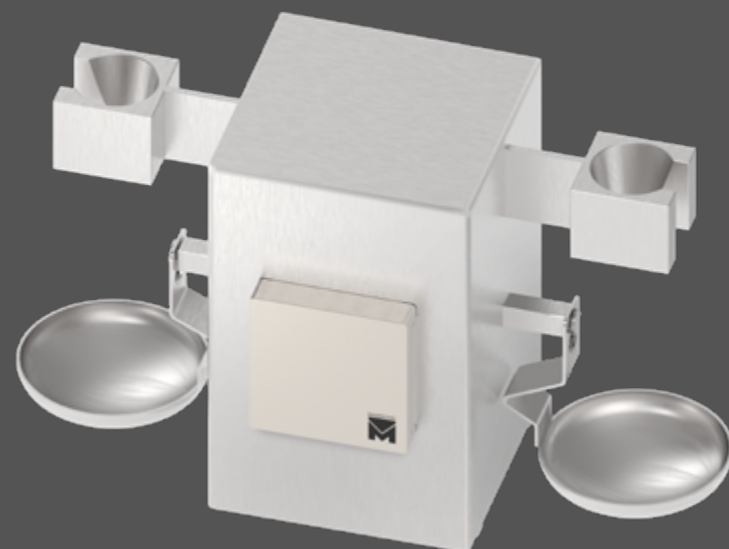
Mixer holder column with water column

Stainless steel mixer holder column with hooks for 2 mixers, complete with 2 drip trays and 2 aluminium electrical sockets.

A mechanical water column is installed on top, with an adjustable rotating nozzle neck (5° - 360°). The controls are positioned on the dashboard to facilitate the operator's work. It is possible to have a second control, useful for example in the island monoblock (one control per side).

Mixer holder column

Stainless steel mixer holder column with hooks for 2 mixers, complete with 2 drip trays and 2 aluminium electrical sockets.



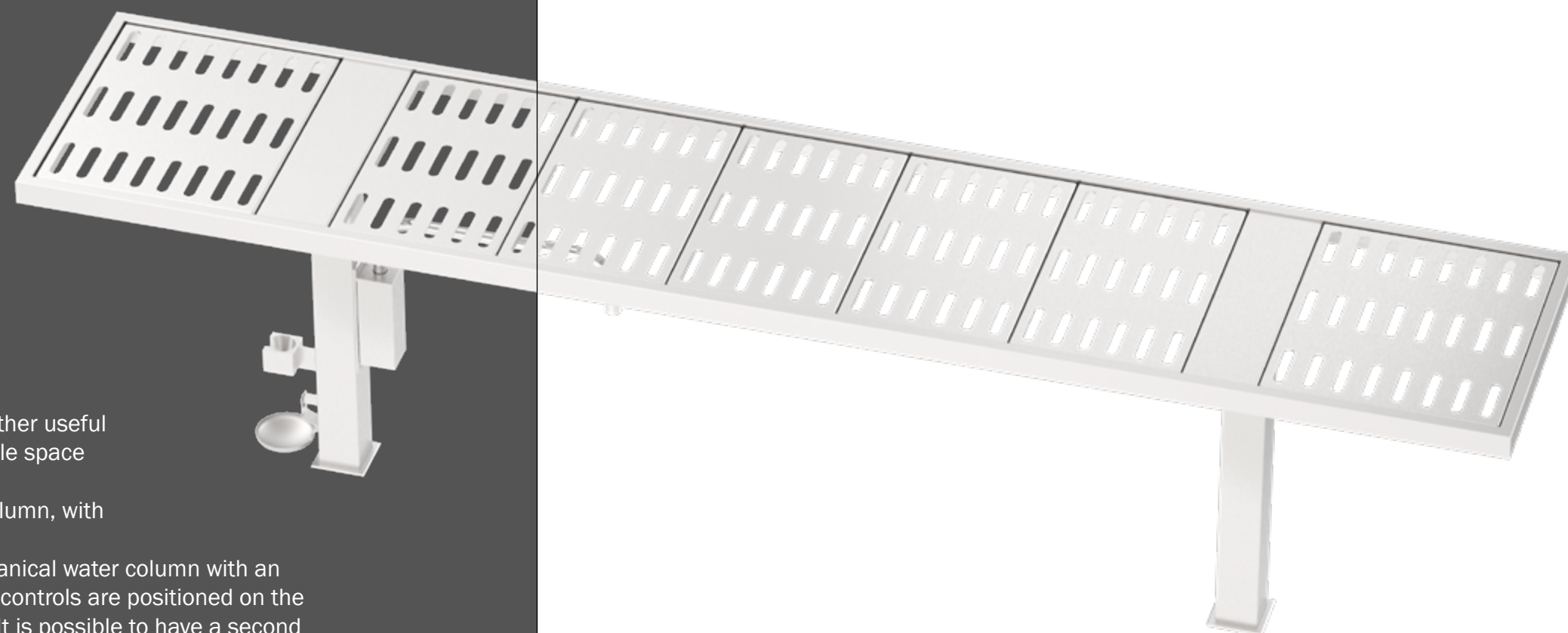
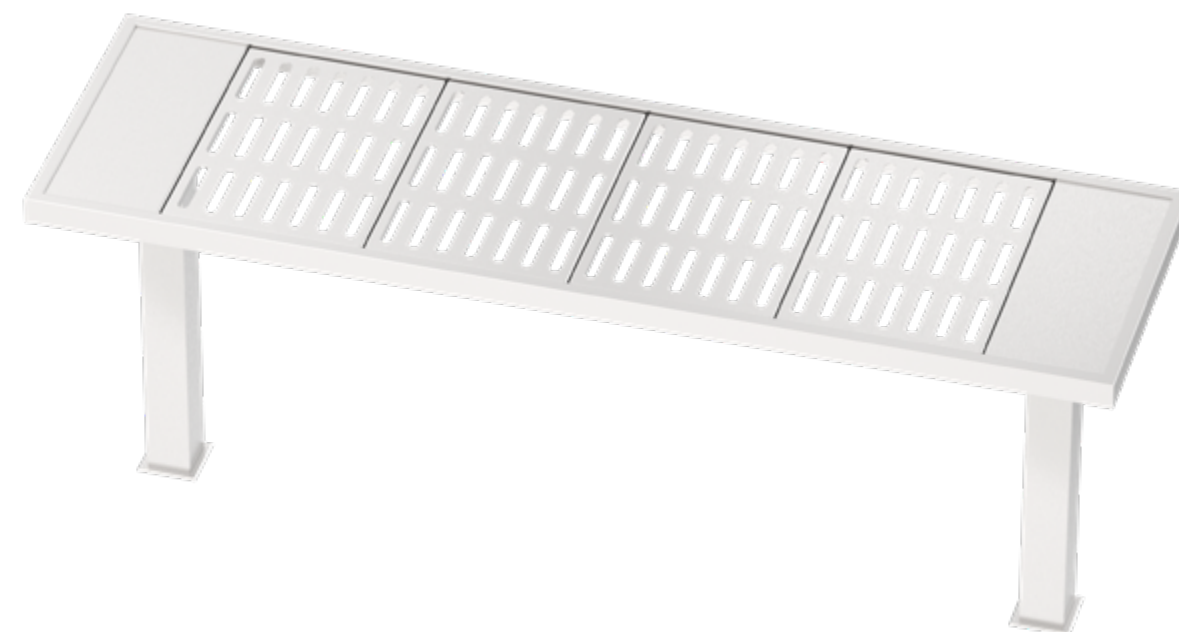
Cooking accessories

Pot rack shelves

Sturdy, practical and elegant accessories for storing pots and ladles. Upper grill made of 50x25 mm rectangular stainless steel perimeter profile and modular perforated inner panels made of 20/10 thick steel; the panels are removable for cleaning and dishwasher safe. Supporting columns in 80x80 mm stainless steel tube complete with flanges for fixing to the worktop. Ladle hanger made of 8x8 mm square stainless steel profile, welded to the perimeter profile.

Pot rack shelves with mixer holder and water column

They combine the simple shelves with two other useful accessories, in order to optimise the available space and make it easier for personnel to work. The mixer holder is mounted on the shelf column, with a hook for the mixer and a drip tray. The supporting column also houses a mechanical water column with an adjustable (270°) rotating nozzle neck. The controls are positioned on the dashboard to facilitate the operator's work. It is possible to have a second control, useful for example in the island monoblock (one control per side).



Cooking accessories

Pot rack shelves with salamander holder

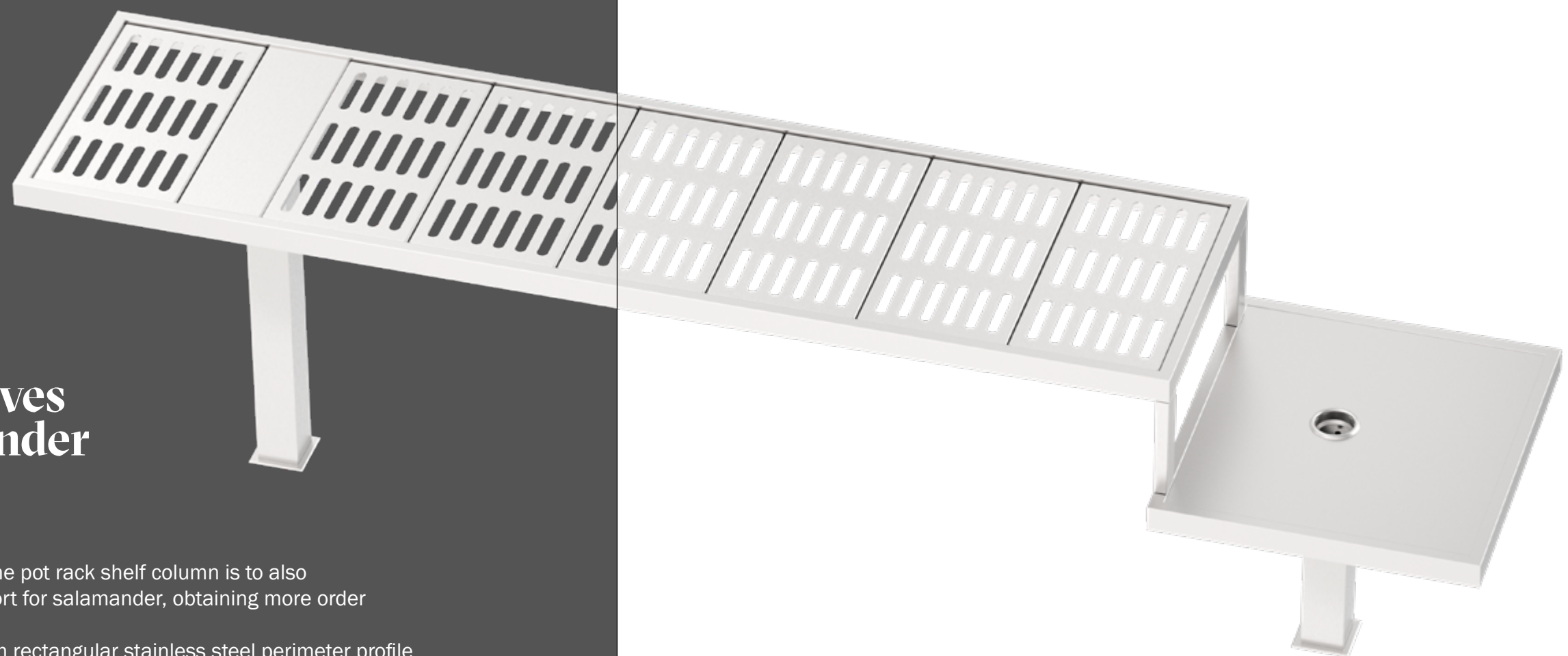
Another way to make use of the pot rack shelf column is to also accommodate the fixed support for salamander, obtaining more order and less wasted space.

Upper grill made of 50x25 mm rectangular stainless steel perimeter profile and modular perforated inner panels made of 20/10 thick steel; the panels are removable for cleaning and dishwasher safe.

Supporting columns in 80x80 mm stainless steel tube complete with flanges for fixing to the worktop.

Ladle hanger made of 8x8 mm square stainless steel profile, welded to the perimeter profile.

Lateral salamander shelf made of 50x25 mm rectangular stainless steel perimeter profile and 30/10 thick welded steel panel.



Cooking accessories

Salamander shelves

Fixed support for salamander consisting of a 50x25 mm rectangular stainless steel perimeter profile and a 30/10 thick welded steel panel. Supporting column in 80x80 mm stainless steel tube complete with flange for fixing to the worktop.



Salamander shelves with backrest

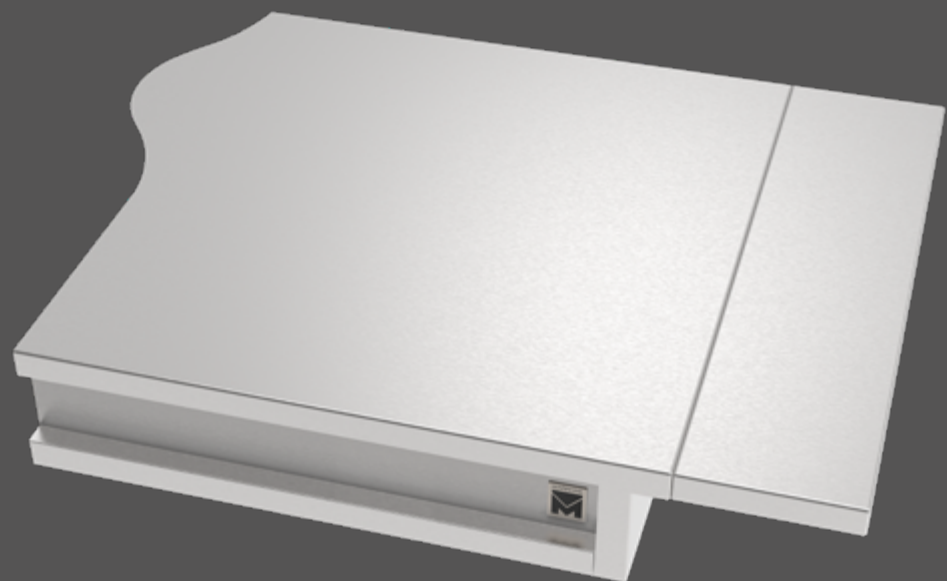
Fixed support for salamander consisting of a 50x25 mm rectangular stainless steel perimeter profile and a 30/10 thick welded steel panel with protective backrest. Supporting column in 80x80 mm stainless steel tube complete with flange for fixing to the worktop.

Revolving salamander shelves

Salamander support consisting of a 50x25 mm rectangular stainless steel perimeter profile and a 30/10 thick welded steel panel. Revolving supporting column made of 101.2 mm diameter stainless steel tube, angle of rotation on request.

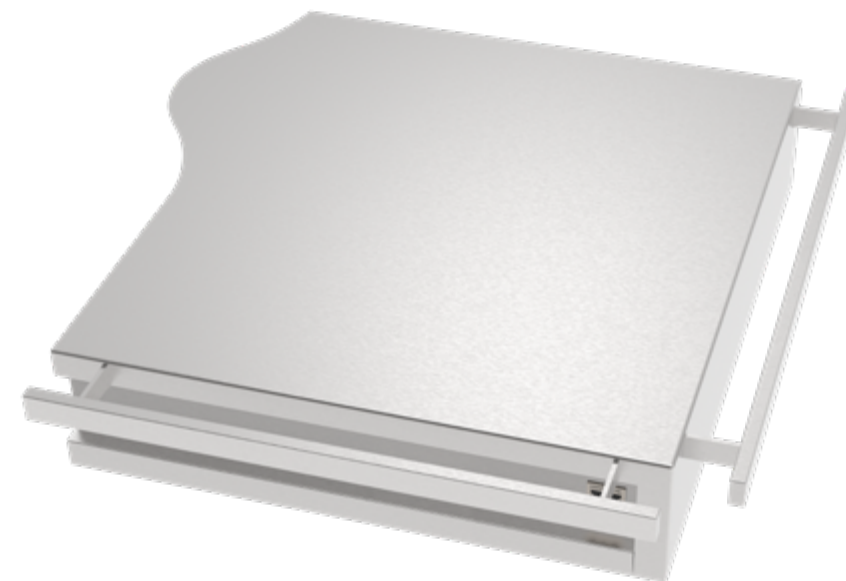


Cooking accessories



Folding tops

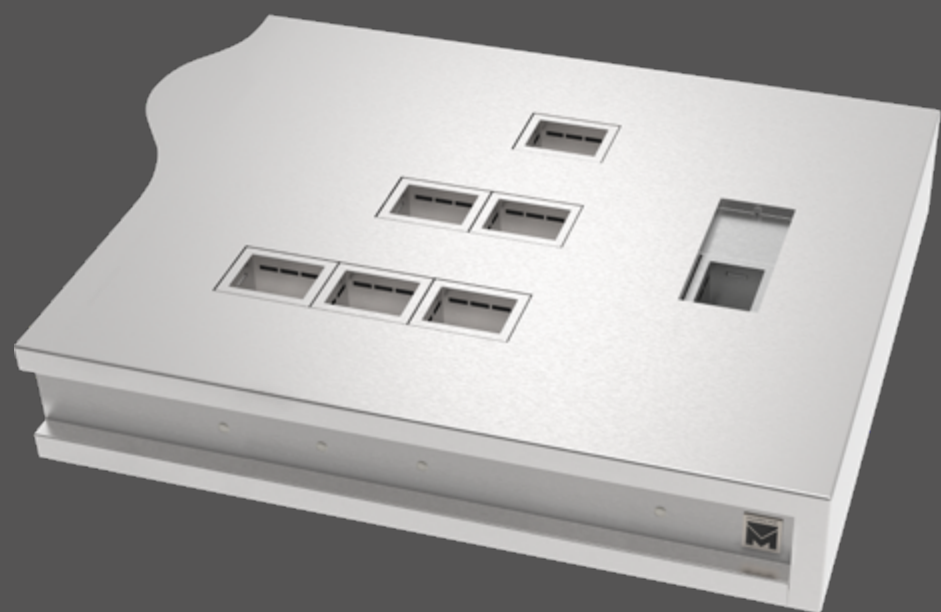
30/10-thick stainless steel top equipped with downward folding shelf, fixed at the top of the hob.
This feature is very useful to exploit, when necessary, a space normally required for the passage of personnel, increasing the worktop surface area.



Handrails

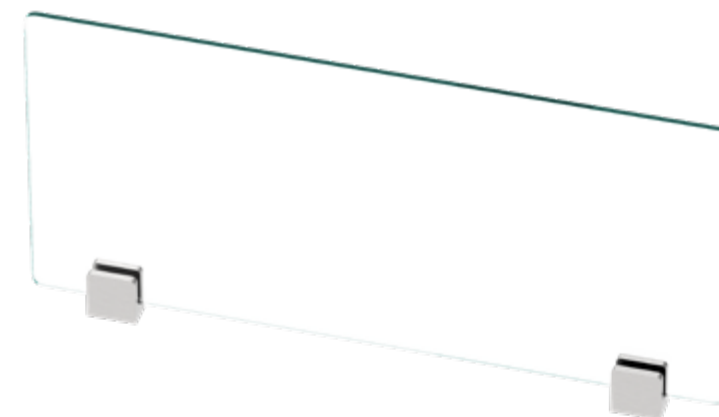
25x50 mm rectangular profile made of stainless steel, fixed to the hob surface at a distance that allows the insertion of GN 1/9 trays.
A useful accessory for placing within easy reach the most frequently used foods that do not need temperature control, reducing the operator's movements and without occupying the worktop surface.

Cooking accessories



Ladle-washing trays

Flush welded tray with automatic water filling for rinsing ladles quickly and conveniently, improving the efficiency of cooking operations. Several ladle-washing trays can be placed side by side. Also available in a version with a slide.



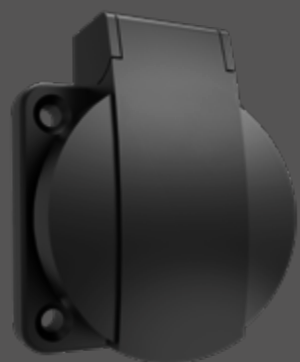
Separation glass

Custom-made safety glass, with rounded corners and fixed to the hob by means of steel glass-holding brackets. Ideal for placement next to fryers and pasta cookers: it shields neighbouring cooking functions from oil and water splashes without restricting vision. The glass-holding supports allow it to be lifted off the worktop for better cleaning.

Cooking accessories

Aluminium electrical sockets

Schuko electrical socket
CEE7/4 - 230V - 16A IP54
inside aluminium carter
with sliding cover.



Prese elettriche in plastica

Schuko plastic electrical socket
230V - 16A with cover.

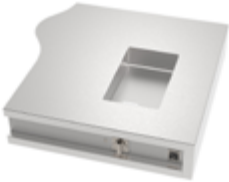
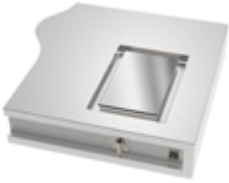


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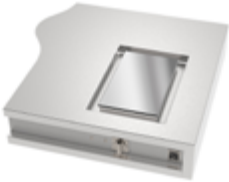
MODELS

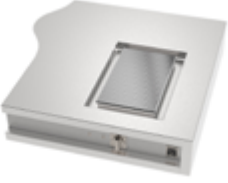
List of the main models of cooking functions, with related codes and technical documentation that can be downloaded online.

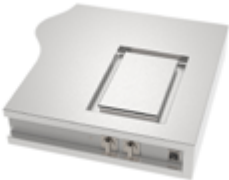


Model	Description	Download Technical Data Sheet	Download the DWG
	MULTI-PURPOSE COOKING PANS 300 °C		
BE01	Electric cooking pan welded into the top for temperatures up to 300 °C: - Complete with electrical system, GN1/1 tray h 150 mm and sealing cap - Capacity 18 litres and 1 cooking zone (power 4,500W 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Simple lid for optional cooking pan - Internal dimensions 320x550x130 or 550x320x130 mm		
BE02	Electric cooking pan welded into the top for temperatures up to 300 °C: - Complete with electrical system, GN1/1 tray h 150 mm and sealing cap - Capacity 34 litres and 2 cooking zones (power 2x4,500W 400V 3PH + N 50/60Hz) - Latent heat emission 3,6 kW - Simple lid for optional cooking pan - Internal dimensions 620x550x130 or 550x620x130 mm		
BE03	Electric cooking pan welded into the top for temperatures up to 300 °C: - Complete with electrical system, GN1/1 tray h 150 mm and sealing cap - Capacity 43 litres and 2 cooking zones (power 2x5,500W 400V 3PH + N 50/60Hz) - Latent heat emission 4,4 kW - Simple lid for optional cooking pan - Internal dimensions 620x700x130 or 700x620x130 mm		
	COMPOUND ELECTRIC FRY-TOPS		
FTEC000	Smooth fry-top for temperatures up to 300 °C mounted on flush welded basin: - Compound plate (3 mm AISI 316 above + 12 mm mild steel) - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,4 kW - Basin dimensions 443x508 mm - Plate dimensions 335x400 mm		
FTEC001	Smooth fry-top for temperatures up to 300 °C mounted on flush welded basin: - Compound plate (3 mm AISI 316 above + 12 mm mild steel) - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Basin dimensions 443x658 mm - Plate dimensions 335x550 mm		

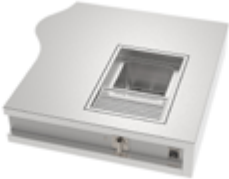
Model	Description	Download Technical Data Sheet	Download the DWG
FTEC002	Smooth fry-top for temperatures up to 300 °C mounted on flush welded basin: - Compound plate (3 mm AISI 316 above + 12 mm mild steel) - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 3,6 kW - Basin dimensions 728x658 mm - Plate dimensions 620x550 mm		
FTEC003	Smooth fry-top for temperatures up to 300 °C mounted on flush welded basin: - Compound plate (3 mm AISI 316 above + 12 mm mild steel) - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 5,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 2,2 kW - Basin dimensions 443x728 mm - Plate dimensions 335x620 mm		
FTEC004	Smooth fry-top for temperatures up to 300 °C mounted on flush welded basin: - Compound plate (3 mm AISI 316 above + 12 mm mild steel) - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x5,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 4,4 kW - Basin dimensions 728x728 mm - Plate dimensions 620x620 mm		
FTEC005	Smooth fry-top for temperatures up to 300 °C mounted on flush welded basin: - Compound plate (3 mm AISI 316 above + 12 mm mild steel) - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 7,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 3 kW - Basin dimensions 508x808 mm - Plate dimensions 400x700 mm		
FTEC006	Smooth fry-top for temperatures up to 300 °C mounted on flush welded basin: - Compound plate (3 mm AISI 316 above + 12 mm mild steel) - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x7,500W - 400V 3PH + N 50/60Hz) - Latent heat output 6 kW - Basin dimensions 858x808 mm - Plate dimensions 750x700 mm		

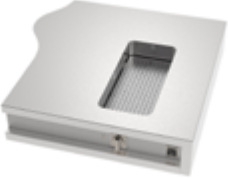
Model	Description	Download Technical Data Sheet	Download the DWG
	CHROMED FLAT ELECTRIC FRY-TOPS		
FTECRL00	Flat fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Basin dimensions 443x508 mm - Plate dimensions 335x400 mm		
FTECRL01	Flat fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Basin dimensions 443x658 mm - Plate dimensions 335x550 mm		
FTECRL02	Flat fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 3,6 kW - Basin dimensions 728x658 mm - Plate dimensions 620x550 mm		
FTECRL03	Flat fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 5,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 2,2 kW - Basin dimensions 443x728 mm - Plate dimensions 335x620 mm		
FTECRL04	Flat fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x5,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 4,4 kW - Basin dimensions 728x728 mm - Plate dimensions 620x620 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
FTECRL05	Flat fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 7,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 3 kW - Basin dimensions 508x808 mm - Plate dimensions 400x700 mm		
FTECRL06	Flat fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x7,500W - 400V 3PH + N 50/60Hz) - Latent heat output 6 kW - Basin dimensions 858x808 mm - Plate dimensions 750x700 mm		
	CHROMED GROOVED ELECTRIC FRY-TOPS		
FTECRR00	Grooved fry-top for temperatures up to 300 °C mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Basin dimensions 443x508 mm - Plate dimensions 335x400 mm		
FTECRR01	300 °C Grooved fry-top mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Basin dimensions 443x658 mm - Plate dimensions 335x550 mm		
FTECRR02	300 °C Grooved fry-top mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 3,6 kW - Basin dimensions 728x658 mm - Plate dimensions 620x550 mm		

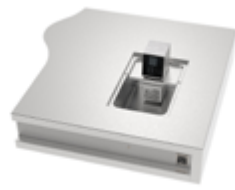
Model	Description	Download Technical Data Sheet	Download the DWG
FTECRR03	300 °C Grooved fry-top mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 5,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 2,2 kW - Basin dimensions 443x728 mm - Plate dimensions 335x620 mm		
FTECRR04	300 °C Grooved fry-top mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x5,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 4,4 kW - Basin dimensions 728x728 mm - Plate dimensions 620x620 mm		
FTECRR05	300 °C Grooved fry-top mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 1 cooking zone (power 7,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 3 kW - Basin dimensions 508x808 mm - Plate dimensions 400x700 mm		
FTECRR06	300 °C Grooved fry-top mounted on flush welded basin: - FE 510 hard chrome-treated steel plate - Complete with water circulation system for basin - Complete with electrical system and oil drain - Complete with removable splash guard on 3 sides - 2 cooking zones (power 2x7,500W - 400V 3PH + N 50/60Hz) - Latent heat output 6 kW - Basin dimensions 858x808 mm - Plate dimensions 750x700 mm		
	ELECTRIC SOLID TOPS 450 °C		
TPE00	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h 100 mm tray - 1 cooking zone (power 4000W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.6 kW - Basin dimensions 443x508 mm - Plate dimensions 335x400 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
TPE01	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h 100 mm tray - 2 cooking zones (power 2x2,700W - 400V 3PH + N 50/60Hz) - Latent heat emission 2 kW - Basin dimensions 443x658 mm - Plate dimensions 335x550 mm		
TPE02	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h. 100 mm tray - 4 cooking zones (power 4x2,700W - 400V 3PH + N 50/60Hz) - Latent heat emission 4 kW - Basin dimensions 728x658 mm - Plate dimensions 620x550 mm		
TPE03	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h 100 mm tray - 2 cooking zones (power 2x3,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 2,4 kW - Basin dimensions 443x728 mm - Plate dimensions 335x620 mm		
TPE04	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h 100 mm tray - 4 cooking zones (power 4x3,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 4,8 kW - Basin dimensions 728x728 mm - Plate dimensions 620x620 mm		
TPE05	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450° C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h. 100 mm tray - 2 cooking zones (power 2x4,200W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,7 kW - Basin dimensions 508x808 mm - Plate dimensions 400x700 mm		
TPE06	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h 100 mm tray - 4 cooking zones (power 4x4,200W - 400V 3PH + N 50/60Hz) - Latent heat emission 3,4 kW - Basin dimensions 858x808 mm - Plate dimensions 750x700 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
TPE07	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h 100 mm tray - 2 cooking zones (power 2x5,700W - 400V 3PH + N 50/60Hz) - Latent heat emission 2,28 kW - Basin dimensions 558x908 mm - Plate dimensions 450x800 mm		
TPE08	Electric solid top mounted on flush-welded basin: - 16M03 Steel plate for temperatures up to 450 °C - Complete with water circulation system for basin - Complete with electrical system and liquid drain with GN1/2 h 100 mm tray - 4 cooking zones (power 4x5,700W - 400V 3PH + N 50/60Hz) - Latent heat emission 4,56 kW - Basin dimensions 958x908 mm - Plate dimensions 850x800 mm		
	ELECTRIC PASTA COOKERS		
CPE1/1	Electric pasta cooker GN 1/1 installed flush with the top inside siliconised basin: - Complete with solenoid valve and pressure switch for water filling and tap for draining - Complete with electrical system, silicone coating, 6 GN1/6 baskets and front grill - Capacity 40 litres (power 2x4,500W 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Basin dimensions 448x728 mm - Useful tank dimensions 309x510x300 mm		
CPE2/3	Electric pasta cooker GN 2/3 installed flush with the top inside siliconised basin: - Complete with solenoid valve and pressure switch for water filling and tap for draining - Complete with electrical system, silicone coating, 4 GN1/6 baskets and front grill - Capacity 25 litres (power 2x3,000W 400V 3PH + N 50/60Hz) - Latent heat emission 1,2 kW - Basin dimensions 448x658 mm - Useful tank dimensions 309x337x300 mm		
CPE2/3R	Electric pasta cooker GN 2/3 installed flush with the top inside siliconised basin: - Complete with solenoid valve and pressure switch for water filling and tap for draining - Complete with electrical system, silicone coating, 4 GN1/6 baskets and front grill - Capacity 25 litres (power 2x3,000W 400V 3PH + N 50/60Hz) - Latent heat emission 1,2 kW - Basin dimensions 448x560 mm - Useful tank dimensions 309x337x300 mm		

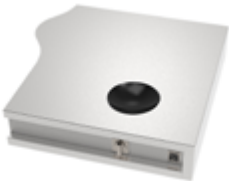
Model	Description	Download Technical Data Sheet	Download the DWG
CPE2/6	Electric pasta cooker GN 2/6 installed flush with the top inside siliconised basin: - Complete with solenoid valve and pressure switch for water filling and tap for draining - Complete with electrical system, silicone coating, 2 GN1/6 baskets and front grill - Capacity 13 litres (power 3,000W 400V 3PH + N 50/60Hz) - Latent heat emission 1,2 kW - Basin dimensions 286x658 mm - Useful tank dimensions 147x337x300 mm		
CPE3/6	Electric pasta cooker GN 3/6 installed flush with the top inside siliconised basin: - Complete with solenoid valve and pressure switch for water filling and tap for draining - Complete with electrical system, silicone coating, 3 GN1/6 baskets and front grill - Capacity 20 litres (power 4,500W 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Basin dimensions 286x728 mm - Useful tank dimensions 147x510x300 mm		
	ELECTRIC BAIN-MARIE		
BMC1/1	Bain-marie GN 1/1 for operation with water only: - With enhanced wire heating element (power 3,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,6 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 305x510 mm		
BMC2/1	Bain-marie GN 2/1 for operation with water only: - With enhanced wire heating elements (power 2x3,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,2 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 630x510 mm		
BMC3/1	Bain-marie GN 3/1 for operation with water only: - With enhanced wire heating elements (power 3x3,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 955x510 mm		
BMC4X1/3	Bain-marie 4 GN 1/3 for operation with water only: - With enhanced wire heating element (power 3,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,6 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 305x685 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
BMC5X1/3	Bain-marie 5 GN 1/3 for operation with water only: - With enhanced wire heating elements (power 2x2,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 305x860 mm		
BMC6X1/3	Bain-marie 6 GN 1/3 for operation with water only: - With enhanced wire heating elements (power 2x2,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 305x1035 mm		
BMC1/2	Bain-marie GN 1/2 for operation with water only: - With silicone adhesive heating elements (power 1X500W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,05 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 309x249 mm		
BMC2/3	Bain-marie GN 2/3 for operation with water only: - With silicone adhesive heating elements (power 2x380W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,076 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 309x337 mm		
BMC3X1/6	Bain-marie 3 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 3x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,15 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 160x470 mm		
BMC4X1/6	Bain-marie 4 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 4x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,2 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 160x632 mm		
BMC5X1/6	Bain-marie 5 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 5x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,25 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions:160x794 mm		
BMC6X1/6	Bain-marie 6 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 6x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,3 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 160x956 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
BMC3X1/6R	Bain-marie 3 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 3x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,15 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions:146x512 mm		
BMC4X1/6R	Bain-marie 4 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 4x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,2 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions:146x688 mm		
BMC5X1/6R	Bain-marie 5 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 5x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,25 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 146x864 mm		
BMC6X1/6R	Bain-marie 6 GN 1/6 for operation with water only: - With silicone adhesive heating elements (power 6x200W - 230V 1PH + N 50/60Hz) - Latent heat emission 0,3 kW - Complete with solenoid valve for filling and drain plug - Complete with level sensor for automatic filling and perforated false bottom - Dimensions: 146x1040 mm		
	RONER TANKS		
VRONER	GN 1/1 tank for roner (roner not included): - Complete with perimeter lowering h 3 mm - Complete with rear lid for 1/3 with support for RONER - Complete with front cover for 2/3 tank closure - Complete with solenoid valve for filling with ON/OFF switch, overflow and drain plug - Dimensions: 305/335x510/540 mm		

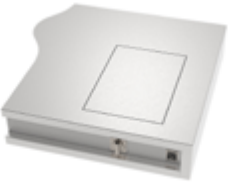
Model	Description	Download Technical Data Sheet	Download the DWG
	INDUCTION FIELDS		
PI01Q	Induction glass-ceramic plate installed flush with the hob: - 1 cooking zone (power 1x5,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,14 kW - Complete with glass-ceramic, coil support frame, control and LED indicators - Complete with installation, electrical wiring and silicone coating - SINGLE generator not included in the price - Hole dimensions on top 368x368 mm - Glass-ceramic dimensions 360x360 mm		
PI02Q	Induction glass-ceramic plate installed flush with the hob: - 2 cooking zones (power 2x5,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,28 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 368x728 or 728x368 mm - Glass-ceramic dimensions 360x720 or 720x360 mm		
PI02QR	Induction glass-ceramic plate installed flush with the hob: - 2 cooking zones (power 2x5,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,28 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 368x658 or 658x368 mm - Glass-ceramic dimensions 360x650 or 650x360 mm		
PI04Q	Induction glass-ceramic plate installed flush with the hob: - 4 cooking zones (power 4x5,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,56 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 728x728 mm - Glass-ceramic dimensions 720x720 mm		
PI04QR	Induction glass-ceramic plate installed flush with the hob: - 4 cooking zones (power 4x5,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,56 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 658x658 mm - Glass-ceramic dimensions 650x650 mm		
C-DIGITAL	Digital control with under-glass display		

Model	Description	Download Technical Data Sheet	Download the DWG
	MULTIPOINT INDUCTION FIELDS		
PI01T	MULTIPOINT induction glass-ceramic plate installed flush with the hob: - 1 cooking zone (power 2x3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,196 kW - Complete with glass-ceramic, coil support frame, control and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 368x368 mm - Glass-ceramic dimensions 360x360 mm		
PI02T	MULTIPOINT induction glass-ceramic plate installed flush with the hob: - 2 cooking zones (power 4x3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,392 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 368x728 or 728x368 mm - Glass-ceramic dimensions 360x720 or 720x360 mm		
PI02TR	MULTIPOINT induction glass-ceramic plate installed flush with the hob: - 2 cooking zones (power 4x3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,392 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 368x658 or 658x368 mm - Glass-ceramic dimensions 360x650 or 650x360 mm		
PI04T	MULTIPOINT induction glass-ceramic plate installed flush with the hob: - 4 cooking zones (power 8x3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,784 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 728x728 mm - Glass-ceramic dimensions 720x720 mm		
PI04TR	MULTIPOINT induction glass-ceramic plate installed flush with the hob: - 4 cooking zones (power 8x3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,784 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 658x658 mm - Glass-ceramic dimensions 650x650 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
PI05T	MULTIPOINT induction glass-ceramic plate installed flush with the hob: - 1 cooking zone (power 2x3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,392 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 418x458 mm - Glass-ceramic dimensions 410x450 mm		
PI06T	MULTIPOINT induction glass-ceramic plate installed flush with the hob: - 2 cooking zones (power 4x3,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,392 kW - Complete with glass-ceramic, coil support frame, controls and LED indicators - Complete with installation, electrical wiring and silicone coating - MULTIPLE generator not included in the price - Hole dimensions on top 828x458 or 458x828 mm - Glass-ceramic dimensions 820x450 or 450x820 mm		
C-DIGITAL	Digital control with under-glass display		
	INDUCTION WOKS		
WI01R	Induction glass-ceramic wok installed below the hob level: - 1 round spherical coil Ø 300 mm for 1 cooking zone (power 1x5,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,14 kW - Complete with glass-ceramic, coil support frame, mechanical potentiometer and LED indicators - Complete with installation, electrical wiring and silicone coating - SINGLE generator not included in the price - Hole dimensions on top Ø 300 mm - Glass-ceramic dimensions Ø 300 mm		
WI02R	Induction glass-ceramic wok installed below the hob level: - 1 round spherical coil Ø 400 mm for 1 cooking zone (power 1x8,000W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,224 kW - Complete with glass-ceramic, coil support frame, mechanical potentiometer and LED indicators - Complete with installation, electrical wiring and silicone coating - SINGLE generator not included in the price - Hole dimensions on top Ø 390 mm - Glass-ceramic dimensions Ø 400 mm		

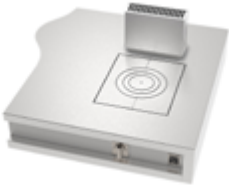
Model	Description	Download Technical Data Sheet	Download the DWG
	INDUCTION WOKS ON WORKING TOP LOWERING		
IWOK1	Single induction glass-ceramic wok installed on a worktop lowering: - 1 round spherical coil Ø 440 mm for 1 cooking zone (power 1x12,000W - 400V 3PH + N 50/60Hz) - Complete with glass-ceramic, coil support frame, mechanical potentiometer and LED display showing actual power output - Complete with installation, electrical wiring and silicone coating - Dedicated generator included - Integrated cooling system to ensure long life		
IWOK1R	Single induction glass-ceramic wok installed on a worktop lowering: - 1 round spherical coil Ø 440 mm for 1 cooking zone (power 1x12,000W - 400V 3PH + N 50/60Hz) - Complete with glass-ceramic, coil support frame, mechanical potentiometer and LED display showing actual power output - Complete with installation, electrical wiring and silicone coating - Dedicated generator included - Integrated cooling system to ensure long life - Round tank Rear pot Ø 300 mm (power 2,500W - 230V 1PH 50/60Hz)		
IWOK2	Double induction glass-ceramic wok installed on a worktop lowering: - 2 round spherical coils Ø 440 mm for 1+1 cooking zone (power 2x12,000W - 400V 3PH + N 50/60Hz) - Complete with glass-ceramic, coil support frame, mechanical potentiometer and LED display showing actual power output - Complete with installation, electrical wiring and silicone coating - Dedicated generators included - Integrated cooling system to ensure long life		
IWOK2R	Double induction glass-ceramic wok installed on a worktop lowering: - 2 round spherical coils Ø 440 mm for 1+1 cooking zone (power 2x12,000W - 400V 3PH + N 50/60Hz) - Complete with glass-ceramic, coil support frame, mechanical potentiometer and LED display showing actual power output - Complete with installation, electrical wiring and silicone coating - Dedicated generators included - Integrated cooling system to ensure long life - Round tank Rear pot Ø 300 mm (power 2,500W - 230V 1PH 50/60Hz)		

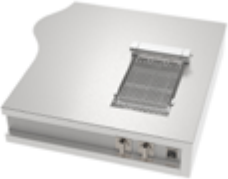
Model	Description	Download Technical Data Sheet	Download the DWG
	ELECTRIC FRYERS		
F09	Electric fryer inside the flush-welded basin: - Complete with controls, lid and basket - Complete with oil recovery tray with filter and removable drawer - 1 tank welded in 20/10 with a capacity of 09 litres - Power 9,000W - 400V 3PH + N 50/60Hz - Latent heat emission 6.3 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 237x482 mm		
F12	Electric fryer inside the flush-welded basin: - Complete with controls, lid and basket - Complete with oil recovery tray with filter and removable drawer - 1 tank welded in 20/10 with a capacity of 12 litres - Power 12,000W - 400V 3PH + N 50/60Hz - Latent heat emission 8.4 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 287x482 mm		
F15	Electric fryer inside the flush-welded basin: - Complete with controls, lid and basket - Complete with oil recovery tray with filter and removable drawer - 1 tank welded in 20/10 with a capacity of 15 litres - Power 15,000W - 400V 3PH + N 50/60Hz - Latent heat emission 10.5 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 337x482 mm		
F19	Electric fryer inside the flush-welded basin: - Complete with controls, lid and baskets - Complete with oil recovery tray with filter and removable drawer - 1 tank welded in 20/10 with a capacity of 19 litres - Power 19,000W - 400V 3PH + N 50/60Hz - Latent heat emission 13.3 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 387x482 mm		
F25	Electric fryer inside the flush-welded basin: - Complete with controls, lid and baskets - Complete with oil recovery tray with filter and removable drawer - 1 tank welded in 20/10 with a capacity of 25 litres - Power 24,000W (12,000 + 12,000) - 400V 3PH + N 50/60Hz - Latent heat emission 16.8 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 487x482 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
F09+F09	Electric fryer inside the flush-welded basin: - Complete with controls, lid and basket - Complete with oil recovery tray with filter and removable drawer - 2 tanks welded in 20/10 with a capacity of 09 litres - Power 9,000+9,000W - 400V 3PH + N 50/60Hz - Latent heat emission 12.6 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 417x482 mm		
F12+F12	Electric fryer inside the flush-welded basin: - Complete with controls, lid and basket - Complete with oil recovery tray with filter and removable drawer - 2 tanks welded in 20/10 with a capacity of 12 litres - Power 12,000+12,000W - 400V 3PH + N 50/60Hz - Latent heat emission 16.8 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 517x482 mm		
F15+F15	Electric fryer inside the flush-welded basin: - Complete with controls, lid and basket - Complete with oil recovery tray with filter and removable drawer - 2 tanks welded in 20/10 with a capacity of 15 litres - Power 15,000+15,000W - 400V 3PH + N 50/60Hz - Latent heat emission 21 kW - Pump system for oil recovery not available - Basket lifting system not available - Basin dimensions 617x482 mm		
	ELECTRIC HOT PLATES		
PM01	Hot plate flush with top: - 5 mm thick AISI 304 stainless steel plate for temperatures up to 90 °C - Complete with safety thermostat - Total power 1500W - 230V 1PH + N 50/60Hz - Latent heat emission 0,64 kW - Plate dimensions 437x652 mm		
PM02	Hot plate flush with top: - 5 mm thick AISI 304 stainless steel plate for temperatures up to 90 °C - Complete with safety thermostat - Total power 1800W - 230V 1PH + N 50/60Hz - Latent heat emission 0,72 kW - Plate dimensions 437x722 mm		

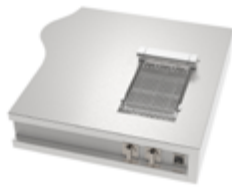
Model	Description	Download Technical Data Sheet	Download the DWG
PM03	Hot plate flush with top: - 5 mm thick AISI 304 stainless steel plate for temperatures up to 90 °C - Complete with safety thermostat - Total power 2000W - 230V 1PH + N 50/60Hz - Latent heat emission 0,8 kW - Plate dimensions 437x802 mm		
	GAS BURNERS		
FG01	CERTIFIED gas burner welded flush with top with 1 burner: - Complete with water circulation system for basin - Complete with special perimeter perforation system for ventilation - Complete with steel gas burner with brass diffuser, ramp and connections - Complete with 10 mm thick steel grill, shaped and positioned 16 mm above top level - Optional water circulation system with filling nozzle and button - Available powers 6 - 8 or 10 kW (20484.8 - 27313 or 34141 BTU/H respectively) - Latent heat emission 0,6 - 0,8 or 1 kW - Dimensions 381x346 mm		
FG02L	CERTIFIED gas burner welded flush with top with 2 burners: - Complete with water circulation system for basin - Complete with special perimeter perforation system for ventilation - Complete with steel gas burner with brass diffuser, ramp and connections - Complete with 10 mm thick steel grill, shaped and positioned 16 mm above top level - Optional water circulation system with filling nozzle and button - Available powers 6 - 8 or 10 kW (20484.8 - 27313 or 34141 BTU/H respectively) per single burner - Latent heat emission 0,6 - 0,8 or 1 kW per individual burner - Dimensions 346x731 mm - Grill spacing 347 mm		
FG02P	CERTIFIED gas burner welded flush with top with 2 burners: - Complete with water circulation system for basin - Complete with special perimeter perforation system for ventilation - Complete with steel gas burners with brass diffusers, ramp and connections - Complete with 10 mm thick steel grills, shaped and positioned 16 mm above top level - Optional water circulation system with filling nozzle and button - Available powers 6 - 8 or 10 kW (20484.8 - 27313 or 34141 BTU/H respectively) per single burner - Latent heat emission 0,6 - 0,8 or 1 kW per individual burner - Dimensions 381x661 mm - Grill spacing 312 mm		

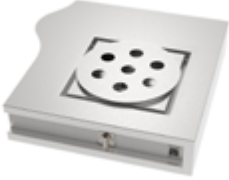
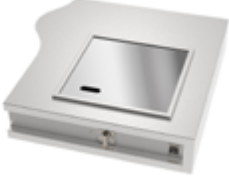
Model	Description	Download Technical Data Sheet	Download the DWG
FG03L	CERTIFIED gas burner welded flush with top with 3 burners: - Complete with water circulation system for basin - Complete with special perimeter perforation system for ventilation - Complete with steel gas burners with brass diffusers, ramp and connections - Complete with 10 mm thick steel grills, shaped and positioned 16 mm above top level - Optional water circulation system with filling nozzle and button - Available powers 6 - 8 or 10 kW (20484.8 - 27313 or 34141 BTU/H respectively) per single burner - Latent heat emission 0,6 - 0,8 or 1 kW per individual burner - Dimensions 346x1076 mm - Grill spacing 347 mm		
FG03P	CERTIFIED gas burner welded flush with top with 3 burners: - Complete with water circulation system for basin - Complete with special perimeter perforation system for ventilation - Complete with steel gas burners with brass diffusers, ramp and connections - Complete with 10 mm thick steel grills, shaped and positioned 16 mm above top level - Optional water circulation system with filling nozzle and button - Available powers 6 - 8 or 10 kW (20484.8 - 27313 or 34141 BTU/H respectively) per single burner - Latent heat emission 0,6 - 0,8 or 1 kW per individual burner - Dimensions 381x971 mm - Grill spacing 312 mm		
	CHAR BROILERS		
GAG3	Char brolier with radiant burners and cast-iron grates: - Complete with grease collection drawer - Dimensions 520x750 mm - Burners/cooking zones 3 - Total power 16.8 kW (57323 BTU) - Latent heat emission 1,68 kW		
GAG4	Char brolier with radiant burners and cast-iron grates: - Complete with grease collection drawer - Dimensions 670x750 mm - Burners/cooking zones 4 - Total power 22.4 kW (76431 BTU) - Latent heat emission 2,24 kW		
GAG5	Char brolier with radiant burners and cast-iron grates: - Complete with grease collection drawer - Dimensions 820x750 mm - Burners/cooking zones 5 - Total power 28 kW (95539 BTU) - Latent heat emission 2,8 kW		

Model	Description	Download Technical Data Sheet	Download the DWG
GAGPL3	Char brolier with burner and cast-iron grates plus lava stone: - Complete with grease collection drawer - Dimensions 520x650 mm - Burners/cooking zones 3 - Total power 15 kW (51180 BTU) - Latent heat emission 1,5 kW		
GAGPL4	Char brolier with burner and cast-iron grates plus lava stone: - Complete with grease collection drawer - Dimensions 670x650 mm - Burners/cooking zones 4 - Total power 20 kW (68240 BTU) - Latent heat emission 2 kW		
GAGPL5	Char brolier with burner and cast-iron grates plus lava stone: - Complete with grease collection drawer - Dimensions 820x650 mm - Burners/cooking zones 5 - Total power 25 kW (85300 BTU) - Latent heat emission 2,5 kW		
	GAS SOLID TOPS - COUP DE FEU		
TPG01	Flush-to-top gas solid top also known as "Coup de feu": - Plate dimensions 400x500 mm - Burners/cooking zones 1 - Total power 8 kW (34121.5 BTU) - Latent heat emission 1.12		
TPG02	Flush-to-top gas solid top also known as "Coup de feu": - Plate dimensions 650x500 mm - Burners/cooking zones 1 - Total power 8 kW (34121.5 BTU) - Latent heat emission 1,12 kW		
TPG02L	Flush-to-top gas solid top also known as "Coup de feu": - Plate dimensions 650x500 mm Side chimney - Burners/cooking zones 1 - Total power 8 kW (34121.5 BTU) - Latent heat emission 1,12 kW		
TPG03	Flush-to-top gas solid top also known as "Coup de feu": - Plate dimensions 900x500 mm Rear chimney - Burners/cooking zones 1 - Total power 8 kW (34121.5 BTU) - Latent heat emission 1.12 kW		

Model	Description	Download Technical Data Sheet	Download the DWG
TPG03L	Flush-to-top gas solid top also known as "Coup de feu": - Plate dimensions 900x500 mm Side chimney - Burners/cooking zones 1 - Total power 8 kW (34121.5 BTU) - Latent heat emission 1.12 kW		
TPG04	Flush-to-top gas solid top also known as "Coup de feu": - Symmetrical plate dimensions 900x500 mm Central rear chimney - Burners/cooking zones 1 - Total power 8 kW (34121.5 BTU) - Latent heat emission 1.12 kW		
	WOK BURNERS		
WG25	Turbo wok burner: - Complete with brass burner and diffuser, ramp and connections - Complete with black painted cast-iron pan holder ring - Complete with piezoelectric ignition button, thermocouple and safety pressure switch - ON-OFF control system - Power 25 kW - Electrical data: 230 V 50/60 Hz - Latent heat emission 2,5 kW		
WG25+25	Turbo wok burners: - Complete with brass burner and diffuser, ramp and connections - Complete with black painted cast-iron pan holder ring - Complete with piezoelectric ignition button, thermocouple and safety pressure switch - ON-OFF control system - Power 25+25 kW - Electrical data: 230 V 50/60 Hz - Latent heat emission 5 kW		
	ELECTRIC WATER GRILLS		
EGRILL1S	Electric grill for direct cooking 1 small module: - useful surface 276x362 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 3,360W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.35 kW		

Model	Description	Download Technical Data Sheet	Download the DWG
EGRILL2S	Electric grill for direct cooking 2 small modules: - useful surface 545x362 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 6,720W - 400V 3PH + N 50/60Hz) - Latent heat emission 2.70 kW		
EGRILL3S	Electric grill for direct cooking 3 small modules: - useful surface 828x362 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 10,080W - 400V 3PH + N 50/60Hz) - Latent heat emission 4.05 kW		
EGRILL1L	Electric grill for direct cooking 1 small module: - useful surface 268x447 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 4,080W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.64 kW		
EGRILL2L	Electric grill for direct cooking 2 small modules: - useful surface 545x447 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 8,160W - 400V 3PH + N 50/60Hz) - Latent heat emission 3.27 kW		
EGRILL3L	Electric grill for direct cooking 3 small modules: - useful surface 820x447 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 12,240W - 400V 3PH + N 50/60Hz) - Latent heat emission 4.90 kW		
EGRILL1XL	Electric grill for direct cooking 1 small module: - useful surface 268x640 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 5,415W - 400V 3PH + N 50/60Hz) - Latent heat emission 2.17 kW		
EGRILL2XL	Electric grill for direct cooking 2 small modules: - useful surface 545x640 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 10,830W - 400V 3PH + N 50/60Hz) - Latent heat emission 4.33 kW		

Model	Description	Download Technical Data Sheet	Download the DWG
	ELECTRIC WATER GRILLS WITH LAVA ROCK		
EGRILLPL1S	Electric grill for direct cooking 1 small module, with support frame for lava rock housing: - useful surface 276x362 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 3,360W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.35 kW		
EGRILLPL2S	Electric grill for direct cooking 2 small modules, with frame for lava rock housing: - useful surface 545x362 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 6,720W - 400V 3PH + N 50/60Hz) - Latent heat emission 2.70 kW		
EGRILLPL3S	Electric grill for direct cooking 3 small modules, with frame for lava rock housing: - useful surface 828x362 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 10,080W - 400V 3PH + N 50/60Hz) - Latent heat emission 4.05 kW		
EGRILLPL1L	Electric grill for direct cooking 1 large module, with frame for lava rock housing: - useful surface 268x447 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 4,080W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.64 kW		
EGRILLPL2L	Electric grill for direct cooking 2 large modules, with frame for lava rock housing: - useful surface 545x447 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 8,160W - 400V 3PH + N 50/60Hz) - Latent heat emission 3.27 kW		
EGRILLPL3L	Electric grill for direct cooking 3 large modules, with frame for lava rock housing: - useful surface 820x447 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 12,240W - 400V 3PH + N 50/60Hz) - Latent heat emission 4.90 kW		

Model	Description	Download Technical Data Sheet	Download the DWG
EGRILLPL1XL	Electric grill for direct cooking 1 large module, with frame for lava rock housing: - useful surface 268x640 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 5,415W - 400V 3PH + N 50/60Hz) - Latent heat emission 2.17 kW		
EGRILLPL2XL	Electric grill for direct cooking 2 large modules, with frame for lava rock housing: - useful surface 545x640 mm - contact temperature 360 °C - lower tank for water with overflow - water filling via solenoid valve - 1 cooking zone (power 10,830W - 400V 3PH + N 50/60Hz) - Latent heat emission 4.33 kW		
	ELECTRIC STEAMERS		
CHEN FUNG	Steamer in AISI 304 stainless steel: - Power 3x8000 W - 400V 3PH + N 50/60Hz - Latent heat emission 4,8 kW - Overall dimensions 675x665x340 mm - Complete with lid and perforated aluminium grill 325x445 mm - Complete with level tank with level switch		
DIM SUM	Steamer in AISI 304 stainless steel: - Power 3x8000 W - 400V 3PH + N 50/60Hz - Latent heat emission 4,8 kW - Overall dimensions 675x665x340 mm - Complete with round lid Ø 600 mm and seven-hole grill Ø 600 mm (Ø 90 mm) - Complete with level tank with level switch		
	TEPPANYAKI		
TKY01	Teppanyaki for temperatures up to 300 °C: - Steel plate S355JG3 with chrome finish - Complete with electrical system and oil drain with GN1/2 basin h 100 mm - 1 cooking zone (power 1x4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 1,8 kW - Top hole dimensions 614x614 mm - Plate dimensions 600x600 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
TKY02	Teppanyaki for temperatures up to 300 °C: - Steel plate S355JG3 with chrome finish - Complete with electrical system and oil drain with GN1/2 basin h 100 mm - 2 cooking zones (power 2x4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 3,6 kW - Top hole dimensions 1144x614 mm - Plate dimensions 1130x600 mm		
TKY03	Teppanyaki for temperatures up to 300 °C: - Steel plate S355JG3 with chrome finish - Complete with electrical system and oil drain with GN1/2 basin h 100 mm - 3 cooking zones (power 3x4,500W - 400V 3PH + N 50/60Hz) - Latent heat emission 5,4 kW - Top hole dimensions 1664x614 mm - Plate dimensions 1660x600 mm		
	CHARCOAL TANKS		
CH2-1	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output - With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 7.5 KW - Latent heat 2.0 KW - Frame dimensions on top 600x450 mm - Useful tank dimensions 350x200 mm - Complete with charcoal igniter and electric socket		
CH2-2	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output - With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 13.0 KW - Latent heat 3.6 KW - Frame dimensions on top 600x600 mm - Useful tank dimensions 350x350 mm - Complete with charcoal igniter and electric socket		

Model	Description	Download Technical Data Sheet	Download the DWG
CH2-3	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 18.6 KW - Latent heat 5.2 KW - Frame dimensions on top 600x750 mm - Useful tank dimensions 350x500 mm - Complete with charcoal igniter and electric socket		
CH3-1	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 10.5 KW - Latent heat 3.0 KW - Frame dimensions on top 750x450 mm - Useful tank dimensions 500x200 mm - Complete with charcoal igniter and electric socket		
CH3-2	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 18.6 KW - Latent heat 5.2 KW - Frame dimensions on top 750x600 mm - Useful tank dimensions 500x350 mm - Complete with charcoal igniter and electric socket		
CH3-3	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 26.6 KW - Latent heat 7.5 KW - Frame dimensions on top 750x750 mm - Useful tank dimensions 500x500 mm - Complete with charcoal igniter and electric socket		

Model	Description	Download Technical Data Sheet	Download the DWG
CH4-1	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 13.7 KW - Latent heat 3.8 KW - Frame dimensions on top 900x450 mm - Useful tank dimensions 650x200 mm - Complete with charcoal igniter and electric socket		
CH4-2	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 24.2 KW - Latent heat 6.8 KW - Frame dimensions on top 900x600 mm - Useful tank dimensions 650x350 mm - Complete with charcoal igniter and electric socket		
CH4-3	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 34.7 KW - Latent heat 9.7 KW - Frame dimensions on top 900x750 mm - Useful tank dimensions 650x500 mm - Complete with charcoal igniter and electric socket		
CH5-1	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 17.0 KW - Latent heat 4.75 KW - Frame dimensions on top 1050x450 mm - Useful tank dimensions 800x200 mm - Complete with charcoal igniter and electric socket		

Model	Description	Download Technical Data Sheet	Download the DWG
CH5-2	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 29.8 KW - Latent heat 8.30 KW - Frame dimensions on top 1050x600 mm - Useful tank dimensions 800x350 mm - Complete with charcoal igniter and electric socket		
CH5-3	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 42.7 KW - Latent heat 11.9 KW - Frame dimensions on top 1050x750 mm - Useful tank dimensions 800x500 mm - Complete with charcoal igniter and electric socket		
CH6-1	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 20.0 KW - Latent heat 5.6 KW - Frame dimensions on top 1200x450 mm - Useful tank dimensions 1000x200 mm - Complete with charcoal igniter and electric socket		
CH6-2	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 35.5 KW - Latent heat 9.9 KW - Frame dimensions on top 1200x600 mm - Useful tank dimensions 1000x350 mm - Complete with charcoal igniter and electric socket		

Model	Description	Download Technical Data Sheet	Download the DWG
CH6-3	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 50.8 KW - Latent heat 14.2 KW - Frame dimensions on top 1200x750 mm - Useful tank dimensions 1000x500 mm - Complete with charcoal igniter and electric socket		
CH7-1	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 23.3 KW - Latent heat 6.5 KW - Frame dimensions on top 1350x450 mm - Useful tank dimensions 1100x200 mm - Complete with charcoal igniter and electric socket		
CH7-2	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 41.0 KW - Latent heat 11.5 KW - Frame dimensions on top 1350x600 mm - Useful tank dimensions 1100x350 mm - Complete with charcoal igniter and electric socket		
CH7-3	Charcoal tank: - Manufactured using a combination of steels suitable for high temperatures - Complete with professional-grade triple insulation coating for total heat abatement on surfaces in contact with other functions - With air circulation for maximum heat output With "Max" indication for suggested amount of charcoal - Complete with cast-iron elements for charcoal placement - Complete with worktop installation - Expressed power 58.8 KW - Latent heat 16.4 KW - Frame dimensions on top 1350x750 mm - Useful tank dimensions 1100x500 mm - Complete with charcoal igniter and electric socket		

Model	Description	Download Technical Data Sheet	Download the DWG
	CHARCOAL TANK CONFIGURATIONS		
PARILLA	Structure for charcoal cooking: Complete with a grill surface adjustable on three levels using a system of levers and chains, and one level for resting - Installed on charcoal tank		
ROBATA	Structure for charcoal cooking: - Complete with two fixed grill levels on guides, and one level for resting - Installed on charcoal tank		
RUOTA	Structure for charcoal cooking: - Complete with a height-adjustable grill level by means of a wheel, and one level for resting - Installed on charcoal tank		
CHURRASCO	Structure for charcoal cooking: - Complete with two levels of removable rotating skewers, and one level for resting - Installed on charcoal tank		
YAKITORI	Structure for charcoal cooking: - Complete with a horizontal grill level using skewers (included in delivery) - Installed on charcoal tank		
SPIEDO	Structure for charcoal cooking: - Complete with a rotating sword electrical system (2 rpm) - Complete with adjustable sword axis forks - Installed on charcoal tank		
	ELECTRIC OVENS 300 °C		
FORN007	Single-opening ventilated electric oven (non-GN): - Complete with controls, LED indicators, electrical system, 1 grill and 1 drip pan - Upper and lower heating elements (power 5,750W - 400V 3PH + N 50/60Hz) - Latent heat emission 0,92 kW - Maximum attainable temperature 300 °C - Internal cell dimensions 575x550x350 mm - External dimensions 900x690x530 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
FORN008	Single-opening ventilated electric oven (GN 2/1): - Complete with controls, LED indicators, electrical system, 1 grill and 1 drip pan - Upper and lower heating elements (power 7,050W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.128 kW - Maximum attainable temperature 300 °C - Internal cell dimensions 575x660x350 mm - External dimensions 900x800x530 mm		
FORN009	Ventilated pass-through electric oven (GN 2/1): - Complete with controls, LED indicators, electrical system, 1 grill and 1 drip pan - Upper and lower heating elements (power 6,050W - 400V 3PH + N 50/60Hz) - Latent heat emission 0.968 kW - Maximum attainable temperature 300 °C - Internal cell dimensions 575x660x350 mm - External dimensions 900x830x530 mm		
FORN010	Ventilated pass-through electric oven (non-GN): - Complete with controls, LED indicators, electrical system, 1 grill and 1 drip pan - Upper and lower heating elements (power 7,050W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.128 kW - Maximum attainable temperature 300 °C - Internal cell dimensions 575x760x350 mm - External dimensions 900x930x530 mm		
FORN011	Ventilated pass-through electric oven (non-GN): - Complete with controls, LED indicators, electrical system, 1 grill and 1 drip pan - Upper and lower heating elements (power 10,050W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.608 kW - Maximum attainable temperature 300 °C - Internal cell dimensions 575x860x350 mm - External dimensions 900x1030x530 mm		
FORN012	Ventilated pass-through electric oven (non-GN): - Complete with controls, LED indicators, electrical system, 1 grill and 1 drip pan - Upper and lower heating elements (power 10,050W - 400V 3PH + N 50/60Hz) - Latent heat emission 1.608 kW - Maximum attainable temperature 300 °C - Internal cell dimensions 575x960x350 mm - External dimensions 900x1130x530 mm		

Model	Description	Download Technical Data Sheet	Download the DWG
	HYFORT REFRIGERATED COUNTERS iglu		
SNACK	Hyfort Snack refrigerated counter, consisting of 1, 2 or 3 compartments (with possible combination of doors and drawers), with autonomous or remote unit: - high thermal insulation (60 mm) - corrosion-protected evaporator - with condensation water collection tray - with reinforced GN 1/1 drawers, equipped with cross-pieces for GN 1/6 and 1/9 combination, placed on telescopic guides with a dynamic capacity of 75 Kg at maximum extension - with self-closing doors, easily replaceable magnetic anti-condensation gaskets - with automatic evaporation of condensation water (autonomous version)		
	QUBE MULTIFUNCTION OVENS 		
QUBE/W	- Multifunction oven with single piece refractory vaulted cooking chamber - Refractory brick platform for high temperatures - Fully insulated 700x630 mm cooking chamber - Interior halogen light - Stainless steel outer structure h 1050x1050x1150 mm (can be painted on request) - 450x200 mm opening with smoke transition system - Plug door supplied - Wood/charcoal fuelling		
QUBE/E	- Multifunction oven with single piece refractory vault - Refractory brick platform for high temperatures - Fully insulated 700x630 mm cooking chamber - Interior halogen light - Stainless steel outer structure h 1050x1050x1150 mm (can be painted on request) - 450x200 mm opening with smoke transition system - Plug door supplied - Ceiling heating elements, tot. 6KW - 3PH - 380 Volt - 50/60 Hz - Maximum cooking uniformity, max. temperature 500 °C in 2 hours 30 minutes		

Model	Description	Download Technical Data Sheet	Download the DWG
QUBE/G	- Multifunction oven with single piece refractory vault - Refractory brick platform for high temperatures - Fully insulated 700x630 mm cooking chamber - Interior halogen light - Stainless steel outer structure h 1050x1050x1150 mm (can be painted on request) - 450x200 mm opening with smoke transition system - Plug door supplied - Front GAS burner. Tot. 15KW > 51180 BTU/H - Maximum heating power. Max temperature 500 °C in 2 hours		
	ELECTRIC SALAMANDERS		
SRT2060	HI-TOUCH digital salamander with infrared heating elements: - Power 4,500W - 400V 3PH + N 50/60Hz - Hob size 540x365 mm - Total dimensions 570x530x520 mm		
	COOKING ACCESSORIES		
CAMM	MARRONE Mechanical water column: - Dispensing neck with adjustable rotation 5° - 360° length 300 or 450 mm - Mechanical mixing with single dashboard-mounted control - Prepared for the addition of further control modules - Complete disassembly of the column and safety catch - Height 400 or 650 mm		
CPM+CAMM	Mixer holder column prepared with hooks for 2 mixers + MARRONE mechanical water column		
CPM	Mixer holder column prepared with hooks for 2 mixers		
MPC	Bridge pan rack shelf with removable grills (welded frame in 50x25 mm tube) on 2 square 80x80 mm uprights		
MPCAS	Bridge pan rack shelf with removable grills (welded frame in 50x25 mm tube) on 2 square 80x80 mm uprights and lowering for salamander (not included)		
MSS	Fixed salamander shelf (salamander not included)		
MSS+S	Fixed salamander shelf with protective backrest (salamander not included)		

Model	Description	Download Technical Data Sheet	Download the DWG
MSSG	Revolving salamander shelf (salamander not included)		
RIBL	Side folding top		
CM	Rectangular tube handrail		
VLM	Ladle-washing tray with automatic water filling		
VS	Partitioning glass with rounded corners made to measure and fixed to the hob with steel glass retainers		
PEA/230	Schuko CEE7/4 - 230V - 16A IP54 electrical socket inside aluminium casing with sliding lid		
PEA/400	Schuko CEE7/4 - 400V - 16A IP54 electrical outlet inside aluminium casing with sealing lid		
PEA/230F	Schuko CEE7/4 - 230V - 16A IP54 electrical outlet inside aluminium casing with sealing lid		
PE/230	Schuko 230V - 16A plastic electrical socket with cover		
PE/400	Electrical socket 3PH + N + T 400V - 16 or 32 A with cover		

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