Line Cooking

Paella cooker - Fornelli e cucine per paella

Fourneaux pour paella - Paella-Herde

Construction in Stainless Steel, grade 18/10 AISI- 304. Small paella ovens on support, (model AUZ0001). Small paella oven on roasting oven GN 2/1 (model AUZ0002). Small paella oven models combinable with open burners. Individual trips with safety valve, maximum and minimum setting and permanent pilot light. With black vitrified cast iron grill of 80x700mm total dimensions, under which are 2 powerful burners with a total power of 22.000 kcal/h.

Edelstahlkonstruktion 18/10 AISI-304 Gestützte Paella-Kochplatte (Modell AUZ0001). Paella- Kochplatte auf GN 2/1-Bratofen (Modell AUZ0002). Paella- Kochplattenmodelle, mit offenen Feuern kombinierbar. Einzelhähne mit Sicherheitsventil, mit max./min.-Dauerleuchte. Mit schwarz glasierter Gusseisenplatte, Gesamtabmessungen: 800x700 mm, darunter verbergen sich 2 Brenner mit einer Gesamtleistung von 22.000 kcal/Stunde.

Fabrication en acier inoxydable 18/10 AISI-304. Foyer spécial paella sur support (modèle AUZ0001). Foyer spécial paella sur rôtissoire GN 2/1 (modèle AUZ0002). Modèles de foyers spécial paella combinables avec feux ouverts. Robinets individuels avec soupape de sûreté et pilote permanent maximum et minimum. Doté d'un gril en fonte vitrifiée de couleur noire de dimensions totales 800x700 mm, sous lequel sont situés 2 brûleurs puissants avec une capacité totale de 22.000 kcal/h.

AUZ0001

AUZ0002

Optional

Z/C505202C
Reduction grid

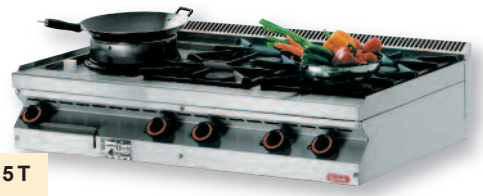
363,-€

Order Nr.	*L · D · H cm*	*kW*	*12,76 kW*	*L · D · H cm*	*kW*	*kg*	*Price*
AUZ0001	80 · 90 · 90	25,52	2			170	**2.478,-**
AUZ0002	80 · 90 · 90	32	2	54 · 66,5	6,48	210	**3.958,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

High power gas ranges - Cucine a gas di elevata potenza

Fourneaux haute puissance - High Power Gasherde

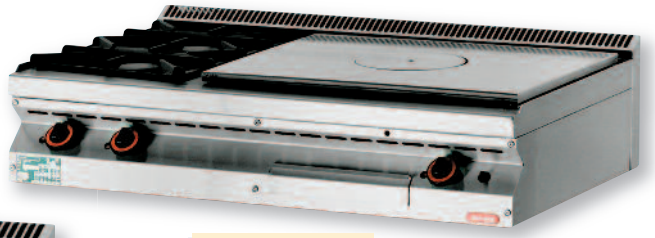


NGES1275T

AHZ0001

Eurospeed NGES

- Provides a compact combination of traditional cooking range together with a 15 kW wok burner.
- The dual function of cooking accommodates Oriental and Western cooking, and the compact design is suitable for various cooking experiences. It is versatile and equipped with safety devices for high standard requirements.
- Combination of table range and cooking ring with oven.
- Compact design for prime cooking.
- Dual function cooking ring to accommodate Oriental and Western cooking.
- Oven with 7 grades of temperature ranges from 100°C to 310°C.
- Versatile for multi tasking.
- Equipped with safety device thermocouple accompanied by flame failure function.
- Unique Piezo ignition system for Oven.
- Adjustable stainless steel legs.



NGHT1275P

NGHT1275

NGHT

- The hot top suitable for simmering and warming.
- Complete with removable middle round plate which provide area for direct flame cooking.

Dimensioni / Dimensions / Abmessungen / Dimension

Potenza assorbita gas / Absorbed gas power / Aufgenommene Gas-Leistung / Puissance gaz absorbée

Bruciatori fuoco / Flame burners / Flammenbrenner / Brûleurs feu

Wok potenza assorbita gas / Wok absorbed gas power / Aufgenommene Wok Gas-Leistung / Puissance gaz absorbée wok

Potenza assorbita gas / Absorbed gas power / Aufgenommene Gas-Leistung / Puissance gaz absorbée

										Euro
Order Nr.	*L · D · H cm*	*kW*	*3,5 kW*	*5,3 kW*	*10 kW*	*15 kW*	*L · D · H cm*	*kW*	*kg*	*Price*
NGES1275T	120 · 75 · 30,5	32,6	2	2		1			100	**1.820,-**
NGHT1275P	120 · 75 · 30,5	18,8	1	1	1				137	**1.990,-**
AHZ0001	120 · 75 · 85	39,1	2	2		1	54 · 66,5	6,5	172	**3.140,-**
NGHT1275	120 · 75 · 85	25,3	1	1	1		54 · 66,5	6,5	210	**3.440,-**

Alle Preise zzgl. gesetzlicher MWSt. ab Lager Mastro - Es gelten ausschließlich unsere AGB.
All prices are net prices ex-work Mastro - Only our General Sales Terms are valid.

High power gas ranges - Cucine a gas di elevata potenza

Fourneaux haute puissance - High Power Gasherde

Standard Exterior Finish

- Stainless Steel: Front oven door, sides, landing ledge, backguard with shelf, control panel and kick plate. Welded Stainless Steel seams.

Range Tops

- Open Burners: 28,000 BTU / 8 kW lift-off burner heads. No gaskets, no screws. Quad burner styles: (1) Anti-Clogging burner with a 7,000 BTU / 2KW low simmer is standard. Optional burners include (2) All-Purpose (3) Sauté and (4) Wok Jet. Removable one piece drip tray. No pilots on burners.
- Top Grates: 305mm x 305mm heavy duty cast iron. Cast-in bowl directs heat upward.
- Raised Griddle with Broiler: Available in 305 mm, 610 mm and 914 mm widths. 19mm plate with manual control only. 20,000 BTU / 6KW burner with heat deflector every 305mm. Located on right hand side of range top. Large griddle grease can. Chrome plated broiler rack is removable. Large full width broiler drip tray.

Oven specifications

- Construction: 3mm thick sheet metal construction with welded front frame. Fully insulated with non-sag fibreglass. Porcelainized oven interior includes: sides, rear, deck & door linings. One heavy duty locking chrome plated rack.
- Standard Gas Oven: Burner provides 8KW for 508mm wide oven & 10KW for the 673mm wide oven.
- Controls: Thermostat adjustable from 66°C to 260°C. 100% safety pilot.

STATIC GAS OVENS

ACA2019

STATIC GAS OVEN

ACA2018

7580CFEC

Dimensioni
Dimensions
Abmessungen
Dimension

Potenza assorbita gas
Absorbed gas power
Aufgenommene Gas-Leistung
Puissance gaz absorbée

Superficie di cottura
Cooking surface
Kochfläche
Superficie de cuisson

Tipo di piastra
Type of plate
Platten
Type de plaque

Zone di cottura indipendenti
Indipendent cooking areas
Unabhängige kochzonen
Zones de cuisson indépendant

Bruciatori fuoco
Flame burners
Flammenbrenner
Brûleurs feu

Forno elettrico
Electric oven
Elektroofen
Four electrique

Potenza assorbita gas
Absorbed gas power
Aufgenommene Gas-Leistung
Puissance gaz absorbée

L — Piastra liscia / Smooth plate / Glatte Platte / Plaque lisse

C — Piastra al cromo duro / Chromium plate / Verchromte Platte / Plaque chromee

R — Piastra rigata / Grooved plate / Gerillte Platte / Plaque nervurée

Order Nr.	L · D · H cm	kW	kW	V./Ph	4,9 kW	8 kW	kW	cm		1/1 4 kW	L · D · H cm	kW	kg	Price
7580CFEC	80 · 75 · 90	19,5	4	230/1+N 50 Hz	4					1			120	**4.040,-**
ACA2018	91,4 · 79,4 · 91,4/143.5	59				6					67,3 · 66 · 35,6	10	274	**4.530,-**
ACA2019	152,4 · 79,4 · 91,4/143.5	82				6	12	61	L		2x 67,3 · 66 · 35,6	2x 10	496	**10.450,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Extra large gas ovens - Maxi forni a gas
Maxi fours à gaz - Maxi Gasöfen

AIE0004

Construction in Stainless Steel, grade 18/10 AISI-304. Supplied with 1 rod tray for each model. Gas ovens with adjustable Minisit thermostatic valve from 0 to 340°C and piezo-electric start.

Edelstahlkonstruktion 18/10 AISI-304. Mit 1 serienmäßigen Stabgitter pro Modell. Durch ein Minisit-Ventil von 0 bis 340°C regelbare Gasöfen, mit piezoelektrischer Zündung.

Fabrication en acier inoxydable 18/10 AISI-304. Comprend 1 grille de série pour chaque modèle. Four à gaz réglable avec valve Minisit de 0 a 340°C et allumage piézoélectrique.

AIE0003

AIE0005

Order Nr.	L · D · H cm	kW	2/1 6,5 kW	93 · 65 · 31 cm 11,8 kW	Price
AIE0003	80 · 75 · 67	6,5	1		**2.180,-**
AIE0004	120 · 75 · 67	11,8		1	**2.960,-**
AIE0005	80 · 75 · 130	13,0	2		**3.990,-**

Induktion - Standherd

- Ausführung:
  Leistungsstarkes Induktionsgerät mit zwei Kochstellen. Standherd mit flächenbündig eingesetzten Ceranglas.
- Hinten 20 mm aufgekantet
- Die Energieübertragung erfolgt über zwei, sich unter dem Ceranfeld befindlichen Spulen. Unter den Spulen befinden sich die Induktions-generatoren. Die Induktionsgeneratoren sind einzeln mit Steck-verbindungen im Servicefall zu wechseln.
- Maximale Betriebssicherheit Dank: elektronischer Temper-aturüberwachung der Induktionsspule, Genera tor und Steuerprint. elektronischer Überwachung der Energiezufuhr
- Topferkennung
- Energiereduzierung und Ausschalten bei leerer Pfanne im Betrieb (Mitte Kochstelle)
- Die einfache Bedienung erfolgt über zwei stufenlose Leistungsregler und einen Hauptschalter mit Betriebsanzeige. Zwei Digitale Anzeigen unter dem Ceranglas zeigen die jeweils gewählte Leistung (1-9) oder eventuelle Störungen an. Eine optimale Luftzufuhr erfolgt über 2 (pro Generator) im Geräteboden integrierte Lüfter. Vier stabile, rutschfeste und höhenverstellbare Füße. Im Lieferumfang enthalten sind stecker-fertige Zuleitung, Zuluftstutzen und Alu Fettfilter.

AVZ0010

AVZ0011

									Euro
Order Nr.	*L · D · H cm*	*kW*	*V./Ph*	*5,0 kW*	*Ø 26 cm*	*kW*	*cm*	*kg*	*Price*
AVZ0010	40 · 70 · 85	10	400 V / 3+N / 50 Hz	2	2			50	**7.790,-**
AVZ0011	70 · 70 · 85	20	400 V / 3+N / 50 Hz	4	4			80	**12.570,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Induction cooking tops - Piani di cottura ad induzione

Table de cuisson à induction - Induktionskochfelder

The induction hobs are easy to install on every working surface in kitchens, restaurants or dining rooms; thanks to the absence of fumes they are perfect for public coocking performances or when the preparation is made in view of customers.
- Graduated digital controls.
- Extremely easy to use and to clean.
- Smooth coocking surface makes cleaning easy.
- Safe operations are ensured by the coocking surface which is never heating up.
- Induction hobs are energy saving thanks to heating efficiency and no need to heat up.
- Electric absorption is stopped when the pan is removed from the hob surface.

Facilmente installabili in qualsiasi piano liscio presente in cucina, nei ristoranti e nelle sale da pranzo come dimostrazione, o la preparazione di piatti particolari di fronte ai clienti, grazie all'assenza di fumi e odori.
- Dotate di pulsantiera digitale graduata.
- Estremamente facili da utilizzare e da pulire.
- Superficie di cottura liscia, pratica da pulire.
- Massima sicurezza grazie alla superficie di cottura che non si riscalda.
- Risparmio energetico grazie alla velocità di riscaldamento e all'elevata resa.
- Non sono previsti tempi di pre-riscaldamento ed il consumo di energia si blocca non appena la pentola viene rimossa dal piano.

Leicht einbaufähig in alle glatte Platten in der Küche, in Restaurants und in Esszimmern für Demonstrationszwecke oder für die Zubereitung besonderer Gerichte vor den Kunden, da rauch- und geruchfrei.
- Mit digitaler Skalen-Druckknopftafel.
- Extrem leicht zu bedienen und zu reinigen.
- Glatte Kochfläche, praktisch zu reinigen.
- Höchste Sicherheit, dank der sich nicht erhitzenden Kochfläche.
- Energieeinsparung dank der schnellen Beheizung und hohen Ausbeute.
- Keine Aufheizzeit und sofortiger Energieverbrauchsstopp sobald der Topf von der Platte genommen wird

Elles peuvent facilement être installées sur toute surface lisse présente en cuisine, dans les restaurants et dans les salles de repas comme démonstration, ou préparation de plats particuliers en présence des clients, grâce à l'absence de fumées et d'odeurs.
- Dotées de clavier digital gradué.
- Extrêmement faciles à utiliser et à nettoyer.
- Surfaces de cuisson lisse, pratique à nettoyer.
- Sécurité maximum grâce à la surface de cuisson qui ne s'échauffe pas.
- Economie d'énergie grâce à la vitesse de chauffe et au rendement élevé.
- il n'y a pas de temps de préchauffage prévus et la consommation d'énergie se bloque dès que la casserole est retirée de la surface.

AVZ0001/S

Z/BPWE
Induction wok pan Ø 39 cm

! Optional

182,-€

AVZ0002/S

AVZ0007

AVZ0006/S

Order Nr.	*L · D · H cm*	*kW*	*V./Ph*	*kW*	*cm*	*kW*	*cm*	*kg*	*Price*
AVZ0002/S	32,2 · 44 · 11,5	2,5	230 V / 1+N / 50-60 Hz	2,5	32,2 · 27			7,5	**918,-**
AVZ0001/S	34 · 44 · 13,5	3,5	230 V / 1+N / 50-60 Hz	3,5	33 · 27,5			9,0	**1.452,-**
AVZ0006/S	33,5 · 42,5 · 13,5	2,5	230 V / 1+N / 50 Hz			2,5	Ø 30	8,3	**1.338,-**
AVZ0007	40 · 45,5 · 18	5,0	400 V / 3+N / 50 Hz			5,0	Ø 30	13,0	**3.458,-**

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Lava rock grills - Griglie a pietra lavica

Grils pierre lavique - Lavasteingrills

The lava-stone grill is a piece of equipment for cooking all type of food like meat, fish, and vegetables, and maintaining the full original flavours. The main characteristics rendering the lava-stone grill indispensable to cook at professional level are the cleanliness in conformity with hygene regulations, quick cooking times, and bringing out flavours. Lava-stone is an igneous rock which does not deteriorate, is no-toxic, and above all odourless.

Der Lavasteingrill dient zum Garen von Fleisch, Fisch und Gemüse ohne deren Eigenschaften zu verändern. Die hauptsächlichen Charakteristiken, die den Lavasteingrill zu einem nahezu unentbehrlichen Gerät für professionelles Garen machen, sind: die Reinigung unter Einhaltung der Hygienevorschriften, die schnelle Zubereitung der Gerichte und deren merklich bessere Geschmack. Der Lavastein ist ein unerschöpfliches, ungiftiges und geruchlosesvulkanisches Gestein.

La Griglia a Pietra Lavica e un'apparecchiatura per la cottura senza alterazioni di carne, pesce, e verdure. Le principali caratteristiche che rendono la Griglia a Pietra Lavica uno strumento necessario per la cottura professionale sono: la pulizia nel rispetto delle norme igieniche, la velocita d'esercizio e l'esaltazione dei sapori. La pietra lavica e una roccia vulcaniea inesauribile, atossica e tantomeno inodore.

AJC0010

Standard delivery
V-Grate for meat

Standard Lieferung
V-Rost für Fleisch

AJC0011

U.S. MADE

▲ Two positions for top grates

AJC0008

Char-Broilers

- ▲ Char-rock provides high temperatures to sear-in juices.
- ▲ Two position cooking grate creates three heat zones providing
- ▲ 35,000 BTU/hr. "H" type burner is located every 12".
- ▲ Stainless steel front and sides.
- ▲ Space saving 23" depth.

							Euro
Order Nr.	*L · D · H cm*	*kW*	*cm*		*n°*	*kg*	*Price*
AJC0007	55,9 · 58,4 · 35,5	18,0			2	64	**2.129,-**
AJC0008	81,3 · 58,4 · 35,5	27,0			3	95	**2.999,-**
AJC0009	106,7 · 58,4 · 35,5	36,0			4	129	**4.240,-**
AJC0010	60 · 70 · 40	11,5	47 · 48,5		1	76	**2.484,-**
AJC0011	80 · 70 · 40	13,8	47 · 68,5		2	96	**3.254,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Lava rock grills - Griglie a pietra lavica

Grils pierre lavique - Lavasteingrills

AJC0012

AJC0013

Standard delivery
V-Grate for meat

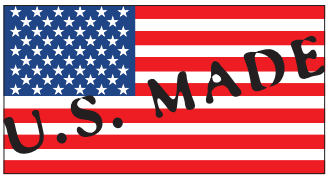
Standard Lieferung
V-Rost für Fleisch

Grate for fish on request
Griglia per pesce su richiesta
Grille pour les poissons sur demande
Fischrost auf Anfrage

AJC0014

Order Nr.	*L · D · H cm*	*kW*	*cm*		*n°*	*kg*	*Price*
AJC0012	60 · 70 · 85	11,5	47 · 48,5		1	105	**2.910,-**
AJC0013	80 · 70 · 85	13,8	47 · 68,5		2	125	**3.640,-**
AJC0014	106 · 70 · 85	23,0	47 · 94,5		2	159	**4.430,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Sizzle 'n Chill Options

- High shelf on griddle and open burner models.
- Stainless Steel char-broiler radiants available at no charge.

Cooktop Specifications

Char-Broiler

- Burners: 3-position adjustable top grade creates 3 heat zones. Six individually controlled 6 kW. Stainless Steel burners. Removable, reinforced cast iron radiants prevent clogging of burners and provide uniform distribution of heat.
- Burner Grates: Heavy duty reversible cast iron top grates are made in 152 mm x 559 mm easy to re move and clean sections. Available with optional round rod top grate.
- Grease Gutter: Full width grease gutter and removable large capacity drip pan.
- Broiler Body: Fully insulated broiler body.

Griddle Top

- Griddle Burner: Three 30,000 (9 kW). "U" burners for even heat. Aeration baffles between burners and a full width rear flue provide uniform griddle surface temperatures.
- Thermostat Control: Energy-saving thermostat is adjustable from 65ºC to 230ºC.
- Griddle Plate: 25 mm thick, highly polished plate. No breaking-in required. 610 mm depth. 102 mm tapered splash guard.

Refrigeration Base Specifications

- Self-Contained, energy efficient refrigeration system.
- Foamed-in place polyurethane insulation throughout cabinet and drawers.
- Super durable insulation insulation prevents temperature migration between cooktop and refrigeration base.
- Maintains 2,2ºC - 4,4ºC interior drawer temperature even when ambient room temperature is 37,8ºC.
  Easy to read, front mounted digital thermometer.
- Each self-closing drawer accommodates one, full-size steam table pan. Drawer dividers (included) allow various pan-size configurations.
- Top drawer is 152 mm deep,
  bottom drawer is 102 mm deep.
- Each drawer has a centre pull handle that is flush with the drawer face.
- Oversized drawer guides with extremely durable Stainless Steel bearings are capable of withstanding 125 Kg of weight.
- 150 W. Compressor motor; 220 V / 240 V. 13 amps.
- Easy service access - unitised refrigeration components.
- Condensation is eliminated in a non-electric self-contained drip pan located under condenser unit.
- Castors on request

Construction in Stainless Steel, grade 18/ 10 AISI-304. Models on support with open shelf, models with support closed with doors. models with roasting oven GN 2/ 1, models with oven CHE [93x65x31 cm) ... [see table of descriptions). 15 mm thick rectified iron hot plate. Hard chrome models with 50 micra of additional chrome. All models with front removable-drip tray. Gas models with Minisit thermostatic valve and piezo-electric start.

Edelstahlkonstruktion 18/ 10 AISI -304. Gestützte Modelle mit offenem Regal; gestützte, durch Türen verschlossene Modelle. Modelle mit GN 2/1 Bratofen, Modelle mit CHE- Ofen [93x65x31 cm) ... [siehe Leistungstabelle). 15 mm starke, geschliffene Eisenplatte. Modelle aus Hartchrom, mit 50 Mikrometern Chrom zusätzlich. Alle Modelle mit Fett-Frontalauffangkasten. Gasbetriene Modelle mit Minisit-Thermostatventil und piezoelektrischer Zündung.

Fabrication en acier inoxydable 18/ 10 AISI-304. Modèles sur support avec étagère sans porte, modèles sur support ferme par portes, modeles avec rôtissoire GN 2/ 1, modeles avec four CHE [93x65x31 cm) ... [voir tableau de caractéristiques). Gril métallique rectifié de 15 mm d'épaisseur. Modèle en chrome dur. comprenant 50 microns de chrome en plus. Tous les modèles sont dotés d'une lèchefrite frontale amovible. Modèles au gaz avec valve thermostatique Minisit et allumage piézoélectrique.

Order Nr.	L · D · H cm	kW	kW	V./Ph	2/1 6,5 kW	2/1 6 kW	n°		cm	n°	Euro Price
AJI0009	91,4 · 79,4 · 91,4	0,15	26,0	220-240 V / 1+N 50 Hz			2			3	**16.190,-**
AJC0015	91,4 · 79,4 · 97,8	0,15	35,0	220-240 V / 1+N 50 Hz			2		3x 15,2 · 55,9	3	**17.590,-**
7580FTELRFE	80 · 75 · 90	16,0		400 V / 3+N 50 Hz		1		L / R	79,1 · 50	2	**5.100,-**
7580FTGLRFG	80 · 75 · 90		23,5		1			L / R	79,1 · 50	2	**4.350,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Electric & gas griddles - Fry top elettrico & a gas

Plaques grillades electriques & gaz - Elektro- & Gas-grillplatten

Thick 6 mm steel griddle plate

PGF300

Great performance

- Robust, reliable and made of highly resistant materials, the gas grill plates loyally serve whom likes simple and efficient equipment.

Thick 15 mm highly polished steel griddle plate

AJA0004

Thick 15 mm highly polished steel griddle plate

Efficiently applied energy

- The electric grill plates are 15 mm thick and made of polished steel, with optional hard chrome coating for even better energy saving.
- With these grill plates, quickly preparing delicious meals has never been so easy!

PPEF600

Thick 25 mm highly polished steel griddle plate

AJI0012

Gas Griddle Features

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 3½" (89) wide
- Stainless steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

								Euro
Order Nr.	*L · D · H cm*	*kW*	*kW*	*V./Ph*		*cm*	*n°*	*Price*
AJI0010	61 · 82,2 · 35,5		18,0		Steel plate	61 · 61	2	**3.930,-**
AJI0011	91,4 · 82,2 · 35,5		26,0		Steel plate	91 · 61	3	**5.340,-**
AJI0012	121,9 · 82,2 · 35,5		35,0		Steel plate	121 · 61	4	**6.880,-**
PGF300	33 · 49 · 23,5		2,35		Steel plate	30,5 · 40	1	**255,-**
PGF600	59 · 49 · 23,5		4,7		Steel plate	56,5 · 40	2	**403,-**
PGF800	85 · 49 · 23,5		7,0		Steel plate	82,5 · 40	3	**521,-**
AJA0004	64 · 50,5 · 32		6,0		Steel plate	60 · 40	2	**595,-**
AJA0005	84 · 50,5 · 32		9,0		Steel plate	80 · 40	3	**775,-**
PPEF600	60,5 · 51,5 · 32	4		230 V / 1+N 50-60 Hz	Steel plate	60 · 40	2	**575,-**
PPEF800	81 · 51,5 · 32	6		400 V / 3+N 50-60 Hz	Steel plate	80 · 40	3	**705,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

AOZ0008

AOZ0009

Multitasking at its best

- Two functions, one equipment:
  Now you can grill and cook simultaneaously with this new fiamma plate, at the same time saving working space.
- Thick 6 mm steel griddle plate

AOZ0020

Dimensioni
Dimensions
Abmessungen
Dimension

Potenza assorbita gas
Absorbed gas power
Aufgenommene Gas-Leistung
Puissance gaz absorbée

Superficie di cottura
Cooking surface
Kochfläche
Superficie de cuisson

Tipo di piastra
Type of plate
Platten
Type de plaque

L Piastra liscia
Smooth plate
Glatte Platte
Plaque lisse

								Euro
Order Nr.	*L · D · H cm*	*kW*	*2,35 kW*	*3,2 kW*	*cm*		*kg*	*Price*
AOZ0008	68,5 · 49 · 23,5	5,55	1	1	30,5 · 40	L	16,5	**422,-**
AOZ0009	94,5 · 49 · 23,5	7,9	2	1	56,5 · 40	L	24,5	**532,-**
AOZ0020	120,5 · 49 · 23,5	10,2	3	1	82,5 · 40	L	32,5	**679,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Contact Grill - Griglia a contatto

Grill contact - Kontaktgrill

AJA0001

AJA0003

AJA0011

AJA0002

AJA0012

AJA0030

Very Fast cooking with 4500 Watt heating elements!

- Thermally protected heating elements.
- 2 timers.
- High legs to keep clean the counter under the grill.
- Detachable front drip tray.
- Removable hinges cover.
- Side spacers.

								Euro
Order Nr.	*L · D · H cm*	*kW*	*V./Ph*			*cm*	*n°*	*Price*
AJA0001	40 · 43 · 24	1,8	230 V / 1+N / 50-60 Hz	Cast iron	R	25,5 · 24,5	1	**359,-**
AJA0003	51 · 43 · 24	3,0	230 V / 1+N / 50-60 Hz	Cast iron	R	36,5 · 24,5	1	**404,-**
AJA0002	69 · 43 · 24	3,6	230 V / 1+N / 50-60 Hz	Cast iron	R	55 · 24,5	2	**599,-**
AJA0030	54,5 · 43,5 · 30	4,5	230 V / 1+N / 50-60 Hz	Cast iron	R	50 · 25,5	2	**990,-**
AJA0011	48 · 50,5 · 18	3,0	230 V / 1+N / 50-60 Hz	Glass ceramic	L	36 · 27	1	**635,-**
AJA0012	68 · 50,5 · 18	3,4	230 V / 1+N / 50-60 Hz	Glass ceramic	L	55,8 · 27	2	**1.050,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Kebab Grill with bottom motor - Griglia Kebab con motore inferiore

Gril à Kebab avec motor inférieure - Dönergrill mit Motor unten

AJE0002/N

AJE0003/N

AJE0006/K

AJE0007/K

AJE0008/K

AJE1001

POWER WATT: 90
POWER VOLT: 230 V/1N/ 50 Hz
SPIN SPEED RPM: 5.000
BLADE DIM. MM: Ø 80

899,-€

AJE1005

POWER WATT: 90
POWER VOLT: 230 V/1N/ 50 Hz
SPIN SPEED RPM: 5.900
BLADE DIM. MM: Ø 100

550,-€

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*		*Tensione* *Power* *Spannung* *Tension*	*Bruciatori a gas* *Gas burners* *Gasbrenner* *Brûleurs à gaz*	*Elementi di riscaldamento* *Heating elements* *Heizelemente* *Les éléments chauffants*	*Portata massima di carne* *Max. meat weight* *Max. Fleischgewicht* *Poids de viande max.*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*		*volt*	*n°*		*kg*	*Euro*
AJE0006/K	53 · 75 · 91	9,09	GAS	230 V/1N/ 50 Hz	3		50	**1.090,-**
AJE0007/K	53 · 75 · 108	12,12	GAS	230 V/1N/ 50 Hz	4		80	**1.180,-**
AJE0008/K	53 · 75 · 125	15,15	GAS	230 V/1N/ 50 Hz	5		100	**1.290,-**
AJE0002/N	56,5 · 81 · 98,5	4,80	EL	230-400 V/3N/ 50 Hz		3	60	**1.650,-**
AJE0003/N	56,5 · 81 · 115	6,40	EL	230-400 V/3N/ 50 Hz		4	80	**1.880,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Kebab Grill with top motor - Griglia Kebab con motore superiore

Gril à Kebab avec motor supérieure - Dönergrill mit Motor oben

AJE1006

POWER WATT: 120
POWER VOLT: 230 V/1N/ 50 Hz
SPIN SPEED RPM: 6.000
BLADE DIM. MM: Ø 80

605,-€

ECO4E

ECO3E

AJE0014

AJE0012

AJE0013

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*		*Tensione* *Power* *Spannung* *Tension*	*Bruciatori a gas* *Gas burners* *Gasbrenner* *Brûleurs à gaz*	*Elementi di riscaldamento* *Heating elements* *Heizelemente* *Les éléments chauffants*	*Portata massima di carne* *Max. meat weight* *Max. Fleischgewicht* *Poids de viande max.*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*		*volt*	*n°*		*kg*	*Euro*
AJE0014	34 · 42 · 61,5	2,45	GAS	230 V/1N/ 50 Hz	1		7	**533,-**
AJE0012	52 · 64 · 91,5	7,35	GAS	230 V/1N/ 50 Hz	3		45	**1.018,-**
AJE0013	52 · 64 · 108	9,80	GAS	230 V/1N/ 50 Hz	4		60	**1.139,-**
ECO3E	56,5 · 81 · 98,5	4,80	EL	230-400 V/3N/ 50 Hz		3	60	**1.449,-**
ECO4E	56,5 · 81 · 115	6,40	EL	230-400 V/3N/ 50 Hz		4	80	**1.639,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Chicken grills - Girarrosti

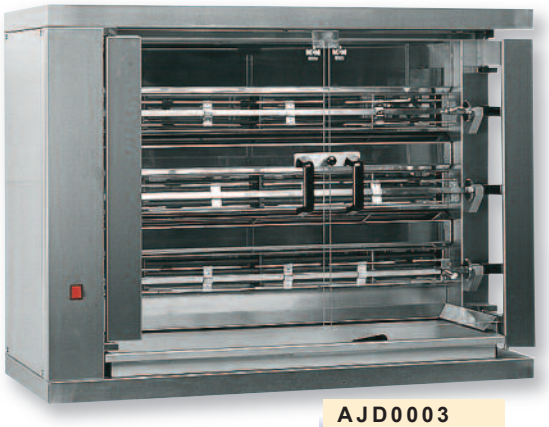
Rôtissoire à poulets - Hähnchengrills

NEW PROJECT TECHNIC
COMMERCIAL KITCHEN, BAKERY & SUPERMARKET EQUIPMENT SUPPLIER

AJD0001
AJD0004

AJD0002
AJD0005

All Models with lighting
Alle Modelle mit Beleuchtung



AJD0003
AJD0006

AJD0014
AJD0017

AR4EEI
with 1 shelf

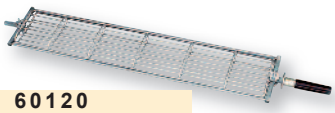
1.040,-€

50002
Spit with 6 skewers

170,-€

MTB
Tray for cutting

630,-€



60120
Spit with multiple positions

345,-€

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*		*Tensione* *Power* *Spannung* *Tension*	*Spiedi* *Spits* *Spieße* *Brochettes*	*Polli* *Chickens* *Hähnchen* *Poulets*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*		*volt*	*n°*	*n°*	*kg*	*Euro*
AJD0004	109,8 · 48 · 46	5,3	GAS	230 V / 1+N 50 Hz	1	6	50	**2.370,-**
AJD0005	109,8 · 48 · 64	10,6	GAS	230 V / 1+N 50 Hz	2	12	66	**2.790,-**
AJD0006	109,8 · 48 · 82	15,9	GAS	230 V / 1+N 50 Hz	3	18	86	**3.290,-**
AJD0017	109,8 · 48 · 100	21,2	GAS	230 V / 1+N 50 Hz	4	24	103	**3.820,-**
AJD0016	109,8 · 48 · 136	31,8	GAS	230 V / 1+N 50 Hz	6	36	170	**5.290,-**
AJD0018	109,8 · 48 · 192	42,4	GAS	230 V / 1+N 50 Hz	8	48	193	**6.430,-**
AJD0015	109,8 · 66 · 192	49,3	GAS	230 V / 1+N 50 Hz	15	90	200	**8.880,-**

AJD0015
AJD0020

AJD0016
AJD0021

12CE
Trolley for 12 spits

1.490,-€

AJD0018
AJD0019

	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée		Tensione Power Spannung Tension	Spiedi Spits Spieße Brochettes	Polli Chickens Hähnchen Poulets	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	kW		volt	n°	n°	kg	Euro
AJD0001	109,8 · 48 · 46	4,8	EL	400 V / 3+N 50 Hz	1	6	48	**2.390,-**
AJD0002	109,8 · 48 · 64	9,6	EL	400 V / 3+N 50 Hz	2	12	63	**2.840,-**
AJD0003	109,8 · 48 · 82	14,4	EL	400 V / 3+N 50 Hz	3	18	80	**3.440,-**
AJD0014	109,8 · 48 · 100	19,2	EL	400 V / 3+N 50 Hz	4	24	95	**3.990,-**
AJD0021	109,8 · 48 · 186	28,8	EL	400 V / 3+N 50 Hz	6	36	160	**5.490,-**
AJD0019	109,8 · 48 · 192	38,4	EL	400 V / 3+N 50 Hz	8	48	183	**6.790,-**
AJD0020	109,8 · 48 · 192	38,4	EL	400 V / 3+N 50 Hz	15	90	220	**8.970,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
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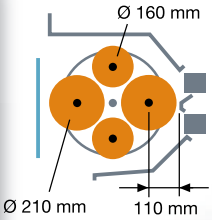
Planetary chicken grills - Planetari

Rôtissoires planétaires - Planeten-Hähnchengrills



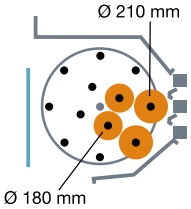
4 spits (20/24 chickens)

1. Combination of 2 spits with meat pieces of Ø 210 mm max. and 2 spits with pieces of Ø 160 mm max.
2. Combination of 4 spits with meat pieces of Ø 180 mm max.

AJD0022
AJD0023

All Models with lighting
Alle Modelle mit Beleuchtung

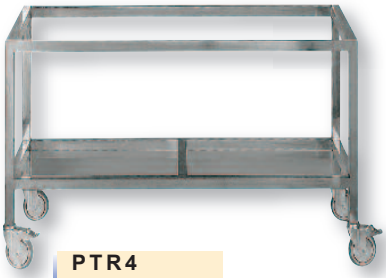
- Planetary transmission via steel pinions.
- 230 V motor.
- Minimum consumption, maximum performance.
- Electronic lighting of burners with SIT safety valve and pilot indicator.
- Uniform, quick and perfect roasting.
- Interior light.
- Simple to maintain and cleaning.



AJD0024

VC12E
Heated wheeled stand

4.190,-€



PTR4
Wheeled stand

1.100,-€

PTR6
Wheeled stand

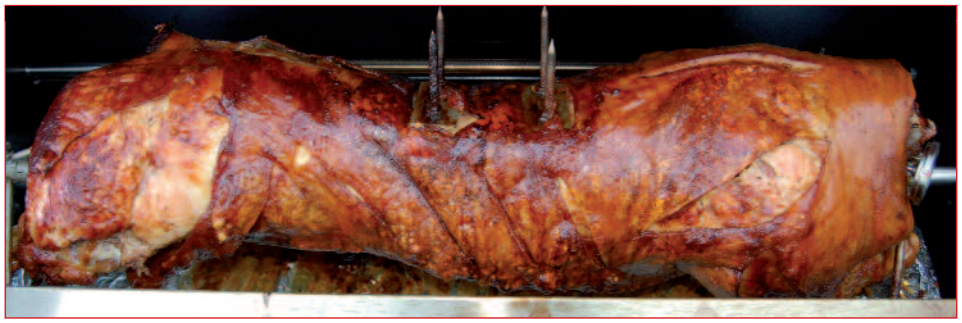
1.600,-€

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*		*Tensione* *Power* *Spannung* *Tension*	*Spiedi* *Spits* *Spieße* *Brochettes*	*Polli* *Chickens* *Hähnchen* *Poulets*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*		*volt*	*n°*	*n°*	*kg*	*Euro*
AJD0022	141,5 · 74 · 87	17	EL	400 V / 3+N 50 Hz	4	24	170	**6.900,-**
AJD0023	141,5 · 74 · 87	22	GAS	230 V / 1+N 50 Hz	4	24	170	**6.900,-**
AJD0024	141,5 · 104,5 · 106,5	44	GAS	230 V / 1+N 50 Hz	12	72	230	**10.670,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Big size roasters - Girarrosti di grandi dimensioni

Rôtissoires à grande taille - Großgrills



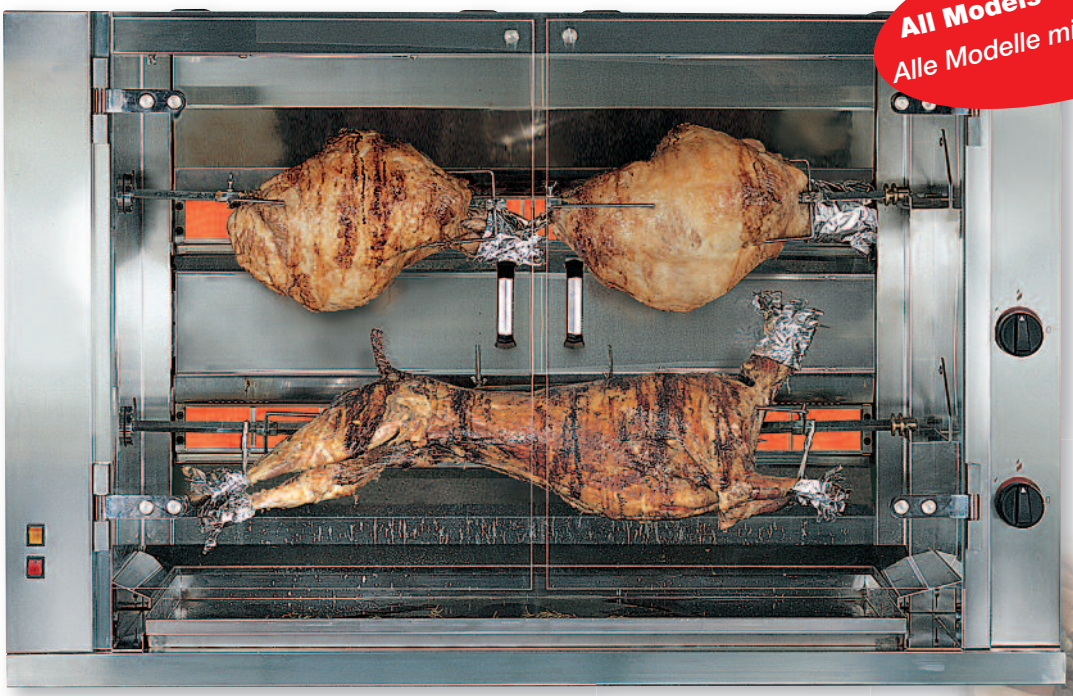
LAMB

PIG

IDEAL FOR

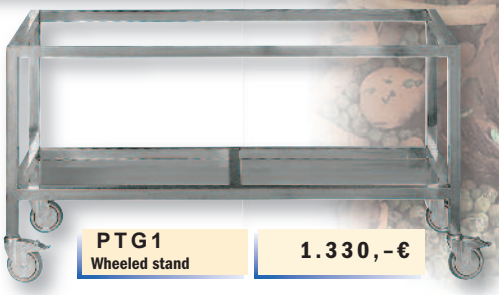
You can roast pieces up to 34 cm of diameter

All Models with lighting
Alle Modelle mit Beleuchtung



LAMBS split openned up to 15 kg.
HAM, 2 per spit, up to 8 kg each.
DIFFERENT PIECES, suckling pig, turkey, etc.

- Spits with 110 cm of useful lenght.
- Tray of 109x54x5 cm for juices, for roasting potatoes and vegetables.
- Interior light to highlight your roasts.
- Interior can be dismantlet for cleaning.



PTG1
Wheeled stand
1.330,-€

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*		*Tensione* *Power* *Spannung* *Tension*	*Spiedi* *Spits* *Spieße* *Brochettes*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*		*volt*	*n°*	*kg*	*Euro*
AJD0025	152,8 · 60 · 75	6,6	EL	400 V / 3+N 50 Hz	1	90	**3.929,-**
AJD0026	152,8 · 60 · 97	13,2	EL	400 V / 3+N 50 Hz	2	135	**4.229,-**
AJD0027	152,8 · 60 · 75	10,0	GAS	230 V / 1+N 50 Hz	1	90	**3.499,-**
AJD0028	152,8 · 60 · 97	20,0	GAS	230 V / 1+N 50 Hz	2	135	**3.899,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Churrasco for lava rock grills - Churrasco per Griglia a Pietra Lavica

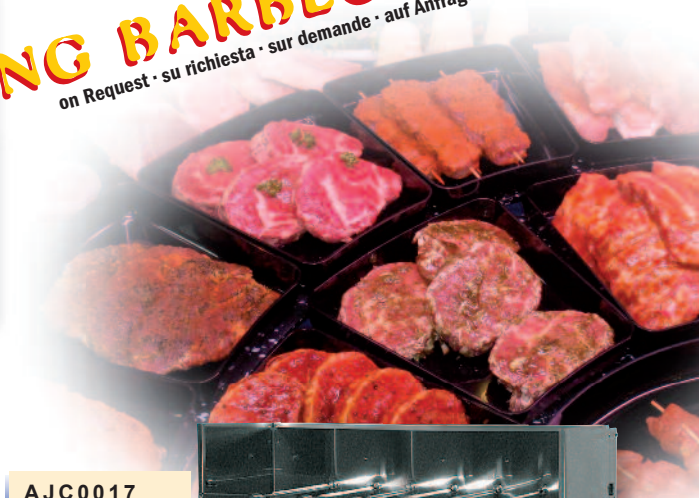
Churrasco pour pierre lavique - Churrasco für Lavastein-Grills

Tuscany is a special designed wood-burning barbecue. (2) It features 3 grills (rising and upsetting), drawers to collect ash, fully insulation, Stainless Steel finished or painted metal sheet. On request,
(1) it can be equipped with 4 spits. Tuscany is available in 1.8, 1.2 (2 grills) and 2.3 (4 grills) meters width.

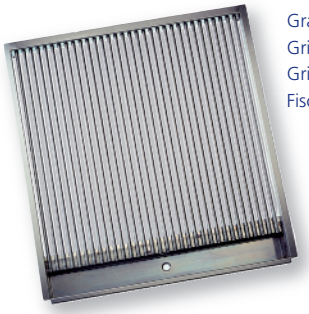
Il modello Tuscany si caratterizza per funzionare a fuoco di legna. (2) Dispone di tre griglie con altezza regolabile e rovesciabili; (1) Su richiesta puo essere fornito di quattro spiedi, puo essere costruito in acciaio Inox o in lamiera verniciata (colore a richiesta). Versioni con larghezza da cm. 120 (2 griglie 45x55 cad.), 180 (3 griglie)

WOOD-BURNING BARBECUE

on Request · su richiesta · sur demande · auf Anfrage



AJC0017



Grate for fish on request
Griglia per pesce su richiesta
Grille pour les poissons sur demande
Fischrost auf Anfrage

Standard delivery V-Grate for meat
Standard Lieferung V-Rost für Fleisch

The lava-stone grill is a piece of equipment for cooking all type of food like meat, fish, and vegetables, and maintaining the full original flavours. The main characteristics rendering the lava-stone grill indispensable to cook at professional level are the cleanliness in conformity with hygene regulations, quick cooking times, and bringing out flavours. Lava-stone is an igneous rock which does not deteriorate, is no-toxic, and above all odourless.

Der Lavasteingrill dient zum Garen von Fleisch, Fisch und Gemüse ohne deren Eigenschaften zu verändern. Die hauptsächlichen Charakteristiken, die den Lavasteingrill zu einem nahezu unentbehrlichen Gerät für professionelles Garen machen, sind: die Reinigung unter Einhaltung der Hygienevorschriften, die schnelle Zubereitung der Gerichte und deren merklich bessere Geschmack. Der Lavastein ist ein unerschöpfliches, ungiftiges und geruchlosesvulkanisches Gestein.

La Griglia a Pietra Lavica e un'apparecchiatura per la cottura senza alterazioni di carne, pesce, e verdure. Le principali caratteristiche che rendono la Griglia a Pietra Lavica uno strumento necessario per la cottura professionale sono: la pulizia nel rispetto delle norme igieniche, la velocita d'esercizio e l'esaltazione dei sapori. La pietra lavica e una roccia vulcaniea inesauribile, atossica e tantomeno inodore.

Two levels of swords, all rotating
Doppelreihe Drehspieße

AJC0016

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*		*Tensione* *Power* *Spannung* *Tension*	*Spiedi* *Spits* *Spieße* *Brochettes*	*Spiedi rotanti* *Turning spits* *Drehspieße* *Brochettes rotatif*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*		*volt*	*n°*	*n°*	*kg*	*Euro*
AJC0016	80 · 70 · 140	13,8	GAS	230 V / 1+N 50 Hz		9	205	**7.490,-**
AJC0017	106 · 70 · 140	23,0	GAS	230 V / 1+N 50 Hz		13	231	**8.860,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

BRAZILIAN STYLE BBQ

Charcoal fueled unit, Stainless Steel finished with parts in red painted iron, fully insulated, featuring 3 rows of swords (lower row spins itself by mean of electrical motor), sword net length cm. 60, drawers to collect ash. On request, equipped with heavy-duty S/S grills set. Rio is available in 2,0 and 1,3 (22 swords - 8 spinning) meters width.

Unità adatta a Churrascarie commerciali, tutta in Acciaio Inox con parti in lamiera verniciata rossa, funzionante a carbone, completamente coibentata, con cassetti raccogli-cenere e con 3 livelli di spade (il primo è ruotante) disposti trasversalmente. Lunghezza utile delle spade cm 60. Su richiesta puo essere corredata di grigliato per utilizzarla come un normale barbecue. Il modello Rio è disponibile nelle versioni da 1,3 (22 spade - 8 ruotanti) e da 2,0 metri.

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*		*Tensione* *Power* *Spannung* *Tension*	*Spiedi* *Spits* *Spieße* *Brochettes*	*Spiedi rotanti* *Turning spits* *Drehspieße* *Brochettes rotatif*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*		*volt*	*n°*	*n°*	*Euro*
AJJ0001	130 · 85 · 240	139,5	GAS	230 V / 1+N 50 Hz	22	8	**11.330,-**
AJJ0002	200 · 85 · 250	186,0	GAS	230 V / 1+N 50 Hz	34	12	**13.300,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Fryers - Friggitrici

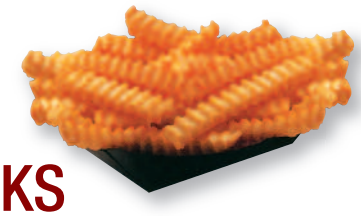
Friteuses - Friteusen

POM'CHEF:
for the preparation of tasty appetizers everywhere, without the need of a hood!
POM'CHEF can rapidly prepare an incredible range of tasty snacks: chips, French fries, croquettes, small breaded mozzarellas, onion rings, chicken wings, cutlets, stuffed olives, fish, fried cream... It has a purification system that completely eliminates smoke and vapour, and is produced in two models, 300 gr and 600gr per frying cycle.

POM'CHEF:
per preparare gustosi appetizers in qualunque locale, anche senza cappa di aspirazione!
POM'CHEF prepara rapidamente un'incredibile varietà di stuzzicanti snacks: patatine, crocchette, mozzarelline, anelli di cipolla, alette di pollo, cotolette, olive ripiene, pesce, cremini... È dotata di un sistema di depurazione che elimina completamente i fumi ed i vapori, ed è prodotta nei due modelli da 300 gr. e da 600 gr alla volta.

POM'CHEF:
Für die Zubereitung leckerer Häppchen in jedem Lokal, auch ohne Dunstabzugshaube!
Mit POM'CHEF lässt sich im Handumdrehen eine unglaubliche Vielfalt appetitlicher Snacks zubereiten: Pommes Frites, Kroketten, panierte kleine Mozzarellas, Zwiebelringe, Hähnchenflügel, Koteletts, gefüllte Oliven, Fisch, frittierte Creme- Schnittchen... Das Gerät ist mit einem Filtersystem ausgestattet, mit dem Rauch und Dampf vollständig beseitigt werden. Es ist in den zwei Modellen mit 300 g bzw. 600 g Fassungsvermögen pro Garvorgang erhältlich.

POM'CHEF:
pour préparer de savoureux appetizers dans tous les types d'établissement, même sans hotte d'aspiration!
POM'CHEF prépare rapidement une incroyable variété de snacks excitants: frites, croquettes, petites mozzarellas, anneaux d'oignons, ailettes de poulet, escalopes, olives farcies, poissons, crêmes et fromages frites... Elle est dotée d'un système d'épuration, qui élimine complètement les fumées et les vapeurs, et elle est produite dans les deux modèles de 300 gr. et de 600 gr à la fois.



IDEAL FOR
BAR • PUB • FAST FOOD • KIOSKS

0,6 KG READY IN 1 MINUTE!!!

Order Nr.	*L · D · H cm*	*kW*	*V./Ph*	*lt*	*gr*	*kg*	*Price*
KL4	58 · 55 · 57	3	220-240 / 1+N 50-60 Hz	oil 5,5	300	53	**7.680,-**
KL3	58 · 62 · 57	4	220-240 / 1+N 50-60 Hz	oil 9,0	600	57	**9.180,-**
Baskets for fryers included							

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

FF10

FF1010

Oil filtering counter

- Two different models in stainless steel developed for the assembling of fryers FF15 and FF15+15.
- This counter makes the filtering of the used oil an easy task, also allowing its storage.
- To take out the used oil, open the counter's drawer and drain the oil directly into the drawer which is equipped with both a filter for leftovers and a recipient for the oil.

FF15TR

FF1515TR

Dimensioni / Dimensions / Abmessungen / Dimension

Potenza assorbita / Absorbed power / Aufgenommene Leistung / Puissance absorbée

Tensione di alimentazione / Power requirements / Spannung / Tension d'alimentation

Vasche / Tanks / Becken / Cuves

Capacità vasca / Tank capacity / Becken vermögen / Capacité pour cuve

Order Nr.	*L · D · H cm*	*kW*	*V./Ph*	*L · D · H cm*	*n°*	*lt*	*kg*	*Price*
FF10	25,2 · 52 · 39	3,4	230/1+N 50Hz	21,9 · 28,5 · 10	1	10 Oil 7	8,5	**341,-**
FF1010	51 · 52 · 39	3,4 + 3,4	230/1+N 50Hz	**2x** 21,9 · 28,5 · 10	2	10 + 10 Oil 7 + 7	15,5	**654,-**
FF15TR	32,2 · 52 · 41,5	9,0	400/3+N 50Hz	28,5 · 28,5 · 11,8	1	15 Oil 13	11,5	**513,-**
FF1515TR	65 · 52 · 41,5	9,0 + 9,0	400/3+N 50Hz	**2x** 28,5 · 28,5 · 11,8	2	15 + 15 Oil 13 + 13	21,0	**998,-**
Baskets for fryers included								

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

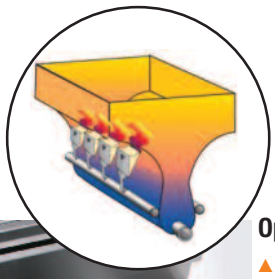
High performance fryers • High performance friggitrici
High performance friteuses • High performance Friteusen

AMZ0037

- Maximum load capacity: 22 litres
- Full heat-shield behind control panel.
- Full port drain valve.
- Stainless Steel reliability front, doors, sides, basket hanger and frypot.
- Higher KWs for fast re-covery - Heats oil quickly re sulting in less absorption and better tasting food.

AMZ0001

- Tank 23 Liters - 21 kW
- Blue flame indicating clean and perfect combustion for high efficient frying.
- Safety thermostat integrated
- Thermocouple with flame failure function.
- Piezo ignition system.
- Very convenient drainage, just by tiding the drain pipe and opening the drain valve.
- Adjustable stainless steel legs that perfectly fit your needs.



Open Frypot (OP)

- Easy cleaning of both the frying area and the deep cold zone.
- Radius formed edges precision welded on the outside of the frypot by robots for ac-curacy and consistency.
- Frying area is 35,6 cm x 35,6 cm, perfect for all purpose frying.
- All Stainless Steel frypot has a large heat transfer area.

Fryer Features

Optional Computer Controls

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customised buttons for menu items.
- Programmable.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control increases shortening life.
- No re-programming required if power loss occurs.
- Automatic basket lifts.

Automatic Basket Lifts **only with** Computer or Mechanical Control available

Optional Automatic Basket Lifts

- All moving components are Stainless Steel.
- Stainless Steel mounting hardware throughout.
- High torque, heavy-duty baskets lift motor.
- Basket lift arms are removable for ease of cleaning.

Optional Mechanical Controls

- Simply select time and temperature.
- Programmable.
- Automatic basket lifts.

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

High performance fryers • High performance friggitrici

High performance friteuses • High performance Friteusen

AMZ0036

AMZ0035

AMZ0001

Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Aufgenommene Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Vasche Tanks Becken Cuves	Capacità vasca Tank capacity Becken vermögen Capacité pour cuve
Peso Weight Gewicht Poids	Potenza assorbita gas Absorbed gas power Aufgenommene Gas-Leistung Puissance gaz absorbée	Comandi digitali Digital commands Digitale Steuerung Commande digital	Comandi meccanici Mechanical commands Mechanische Steuerung Commande mécanique	Sollevamento automatico Automatic lift Automatische Hebung Relevage automatique

Order Nr.	*L · D · H cm*	*kW*	*kW*	*V./Ph*	*Digital commands*	*Mechanical commands*	*Automatic lift*	*n°*	*lt*	*kg*	*Price*
AMZ0035	39,4·76,2·91,4		31					1	22	100	**2.999,-**
AMZ0036	39,4·76,2·91,4	14		400/3+N 50-60 Hz				1	22	100	**4.199,-**
AMZ0001	40·80·90		21					1	23	71	**2.699,-**
AMZ0037	39,4·76,2·91,4		36					1	22	100	**3.499,-**
AMZ0038	39,4·76,2·91,4		36	230/1+N 50-60 Hz	✓			1	22	100	**8.900,-**
AMZ0039	39,4·76,2·91,4		36	230/1+N 50-60 Hz		✓	✓	1	22	100	**9.200,-**
AMZ0040	39,4·76,2·91,4		36	230/1+N 50-60 Hz	✓		✓	1	22	100	**11.610,-**
Baskets for fryers included											

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Space Saver Pre-Packaged Filter System

Continuous lines reflect a quality, professional look.

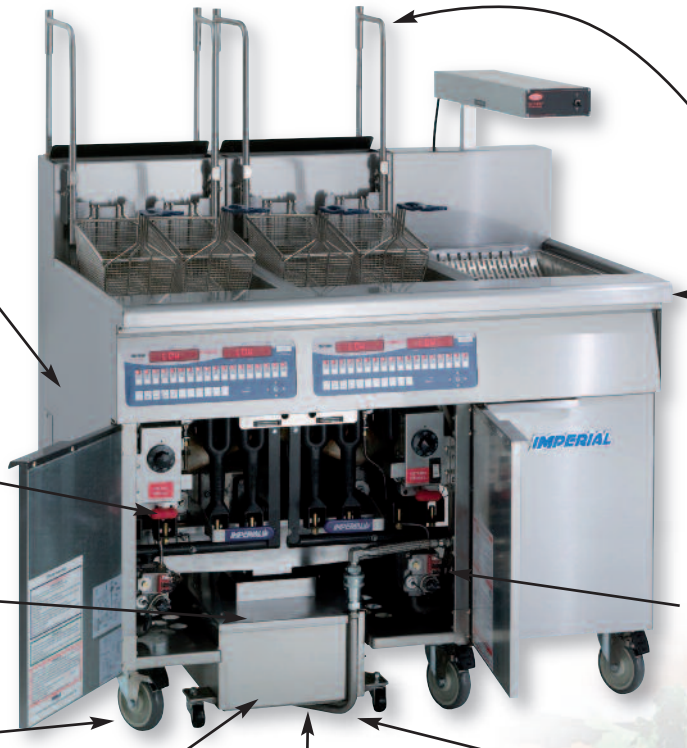
Stainless Steel reliability: front, door, sides basket hanger and frypot.

3⁄4" rear gas manifold with one point connection.

Internally plumbed oil drain and return line.

Unique filter pan designed for maximum oil return.

Includes casters, joiner strips, clean out rod and filter starter kit.



Positive latching filter paper holder.

Stainless Steel filter pan for easy cleaning.

Optional automatic basket lifts are available.

Stainless Steel 127mm deep, front work ledge.

Stainless Steel precision welded frypot.

Fryer oil capacity options: 25, 40, 50 and 75 lbs.

5.5 GPM roller-pump speeds up filtering process and can pump to disposal vat up to 20 ft. (6m) away.

Filter is located underneath fryers to save valuable space.

Up to 6 fryers can be batteried into one fryer / filter system.

Model #IF5CB250BL Filter System with Drain System with Drain Station shown with optional basket lifts.

Filtering Saves Money

- Reduces product spoilage and waste.
- Reduces operating costs.
- Doubles oil life.
- Improves product consistency and quality output.
- Increases profitability.

Fryer / Filter Systems

- Filter systems available with Drain Station or Space Saver models.
- Traditional products Drain Station may be located anywhere within the fryer battery.
- Space Saver unit requires less hood and floor space.

Filter System with Drain Station

- Include a matching Stainless Steel cabinet with Product Drain Station.
- Food warmer with dump pan.
- Cabinet may be located anywhere within the fryer battery. (No additional charge for centre location.)
- Convenient storage cabinet when located at end of battery.

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

AMZ0021

AMZ0022

AMZ0023

FRYERS

Gas Fryer with hinged door, the pot capacity is 13 liters, ideal for baking cakes, lumpia and others. The diameter steel pots are equipped with a 360m circular burner of 16.6 kW and the consumption per hour per burner is 3.8 m³ natural gas and propane 1kg35. Easy control panel with electronic ignition and safety block. Connection to natural gas or propane on demand. Available in 1.2, 3 or 4 jars. All fryers are CE approved. Construction in stainless steel aisi 304/441. All our fryers comply with CE marks. Circular basin Ø360, container capacity 13 litres with waste filters. Warming panel insulated with rock wool, with a circular burner in cast iron of 16,61 kW Analogical display of temperature. Thermostatic block with a thermocouple security, with ignition by electric ignition of 230V. Safety thermostat of series. Furnished with: chimneys and fries trays, fitted with perforated bottom which allows the fries draining, the oil is recovered directly in the basin. Cold zone with drain valve in the front. Removable train tray with spout and handles, designed for easy use safely. Version with suction equipment of steam and burned gases. Evacuations of oily steam and burned gases are accumulated in a box with a side exit, with sides of Ø200mm.The fryer is provided without ventilator (engine). Its installation must be done by qualifi ed personnel agreed or lose any guarantee on the device. Hood with 2 removable fi lters in stainless steel

FRITEUSEN

Gas Fritteuse mit Flügeltür, Becken 13 Liter, ideal zum Backen von Kuchen, Pommes und anderem. Die Becken haben einen 360mm Durchmesser und Brenner mit 16,6 kW. Easy Control Panel mit elektronischer Zündung und Sicherheit zum Blockieren. Erhältlich in 1,2 oder 3 Beckenversion. Alle Friteusen sind CE-geprüft. Hergestellt aus Edelstahl AISI 304/441. Alle unsere FRITEUSEN sind CE zertifiziert. Rundes Becken, ø 360 mm, Inhalt 13 Liter, mit Filter.Isoliert mit Glaswolle, runde Brenner aus Gusseisen von 16.61 kW Analoge Temperaturanzeige. Thermostatblock mit Thermokuppel-Sicherung, elektronische Zündung 230V. Standard Sicherheitsthermostat. Geliefert mit Kamin. Kaltezone mit Fettablasshahn. Abnehmbares Fettauffangsgefäss mit Die Installation sollte von erfahrenen und anerkannten Fachleuten übernommen werden, da sonst die Garantie entfällt. Haube mit herausnehmbaren Edelstahlfiltern

FRITEUSES

Friteuse à gaz avec porte battante, la capacité par pot est de 13 Litres, idéal pour la cuisson des beignets , lumpias et autres. Les pots en acier de Ø 360 mm sont munis d'un brûleur circulaire de 16,6 kW et sa consommation horaire par brûleur est de 3,8 m³ au gaz naturel et de 1kg35 au gaz propane. Tableau de commande aisé avec allumage électronique et bloc de sécurité. Raccordement au gaz naturelâ ou gaz propane sur demande. Disponible en 1,2, 3 ou 4 pots. Toutes nos friteuses sont agréés CE. Fabrication en inox aisi 304/441. Toutes nos friteuses sont conformes aux marques CE. Cuve ronde Ø360 avec capacité de 13 litres avec filtre à déchets. Caisson de chauffe isolé avec de la laine de roche munie d'un brûleur circulaire en fonte de 16,61 kW. Affichage analogique de la t°. Bloc thermostatique muni d'une sécurité par thermocouple, allumage via piezo electrique 230V. Thermostat de sécurité de série. Livrée avec: cheminées et bacs à frites munie d'un fond perforé permettant l'égouttage des frites, l'huile est récupérée directement dans la cuve. Zone froide avec robinet de vidange en façade. Bac de vidange amovible avec bec veseur et poignée conçu pour une utilisation aisée en toute sécurité. Version avec équipement d'aspiration des vapeurs et gaz brûlés: Les évacuations des vapeurs grasses et des gaz brûlés sont cumulées dans un caisson avec une sortie latérale en Ø200 mm. La friteuse est livrée sans un ventilateur (moteur). Cet installation doit être faite par du personnel qualifié agréé, sous peine de perdre toute garantie sur l'appareil. Hotte munie de 2 filtres inox amovible

										Euro
Order Nr.	L · D · H cm	kW	kW	V./Ph	included	Ø cm	n°	lt	kg	Price
AMZ0021	54 · 89 · 93 / 129		16,6	230/1+N 50Hz	1	36	1	13	85	**4.230,-**
AMZ0022	96 · 89 · 93 / 129		33,2	230/1+N 50Hz	2	36	2	2x 13	150	**6.960,-**
AMZ0023	145 · 89 · 93 / 129		49,3	230/1+N 50Hz	3	36	3	3x 13	230	**10.550,-**
Baskets for fryers included										

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

High performance pasta cooker • High performance cuocipasta
High performance cuiseur à pâtes • High performance Nudelkocher

PASTA PRONTA
is the counter-top pasta cooker for preparing exquisite Italian pasta with "restaurant quality" without the need of a kitchen or of a hood and with a minimum space.
PASTA PRONTA , particularly suitable for pre-cooked frozen pasta, ready in 1 minute. Its 4 baskets, automatically lift, allow for a high rate of productivity. The convenient built-in sauce heater makes sure that the four different kind of sauces are always ready at the right temperature. For ease of cleaning and maximum hygiene all parts in contact with food are quick to remove.

PASTA PRONTA
è la cuocipasta da banco per preparare al bar piatti di pasta con la qualità del ristorante senza bisogno di una cucina né di cappa di aspirazione e con il minimo ingombro.
PASTA PRONTA , particolarmente indonea per la pasta precotta surgelata che si prepara in 1 minuto. Ha 4 cestelli a sollevamento automatico che consentono un'elevata produttività. Il comodo scaldasughi incorporato permette di avere 4 diversi tipi di condimenti sempre pronti alla giusta temperatura. Per la massima igiene e facilità di pulizia tutte le parti a contatto con gli alimenti si estraggono in un attimo.

PASTA PRONTA
Nudelkocher – Theke-Modell, mit dem Sie in Ihrem Café Nudelgerichte mit Restaurantqualität zubereiten können, ohne dass Sie eine Küche, eine Abzugshaube oder viel Platz benötigen.
PASTA PRONTA , besonders geeignet für vorgekochte, tiefgefrorene Pasta, die in 1 Minute fertig ist. Die 4 Körbchen mit automatischer Aushebevorrichtung ermöglichen das Abkochen großer Mengen. Dank dem praktischen, eingebauten Saucenwärmer haben Sie immer 4 verschiedene Saucen servierbereit. Alle Teile, die direkt mit den Lebensmittel in Berührung kommen, lassen sich leicht herausnehmen, so dass sie einfach zu säubern und voll hygienisch sind.

PASTA PRONTA
est le cuiseur de pâte a comptoir pour préparer d'excellentes plats de pâtes avec la qualitè du restaurant sans besoin d'une cuisine ni d'une hotte d'aspiration et avec le minimum d'encombrement.
PASTA PRONTA , particulièrement indiqué pour les pâtes précuites surgelées qui se préparent en 1 minute. La machine à 4 paniers a soulèvement automatique qui permettet une productivité élevée. Le chauffe-sauce pratique incorporé permet d'avoir 4 différents types de condiments toujours prêts à la bonne température. Pour l'hygiène et la facilité de nettoyage maximum toutes les parties en contact avec les aliments sont extractible en un instant.

IDEAL FOR
BAR • PUB • FAST FOOD • KIOSKS

PASTA READY IN 1 MINUTE!!!

Order Nr.	*L · D · H cm*	*kW*	*V./Ph*	*n°*	*lt*	*n°*	*kg*	*Price*
CP4	69 · 51 · 63	3,4	400/3+N 50-60Hz	1	20	4	39	**5.390,-**
Baskets for pasta cooker included								

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

High performance pasta cooker • High performance cuocipasta

High performance cuiseur à pâtes • High performance Nudelkocher

Freestanding Electric Pasta Cooker

EASY TO INSTALL · Main connections can be accessed via the rear or base of the unit.
EASY TO CLEAN · One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners. · Front panel in stainless steel with Scotch Brite finish. · Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps. · Well in 316 AISI stainless steel guaranteeing high resistence against corrosion caused by water and salt. · Feet in stainless steel adjustable up to 50mm in height.
EASY TO USE · Easy to use control panel for power regulation and water tap. · Skimming zone for collecting and discharging, through the overflow filter, of starches and foams. · Control panel with switch to regulate rapid filling, boiling, boiling and refilling with pre-heated water. · The electric pre-heating system built into the unit guarantees rapid temperature recovery and a production rate superior to standard models. · Safety Thermostat to avoid that the machine runs without water. · 5 different cooking time programs per basket, providing more flexibility in the kitchen. In addition, 4 different boiling cycles may be chosen, varying from gentle, ideal from home made pasta, to full power for normal types of pasta.

Elektro-Nudelkocher - Standgerät

EINFACHE INSTALLATION · Zugang zu den Hauptanschlusspunkten von unten oder hinten.
REINIGUNGSFREUNDLICH · Einteilige, tiefgezogene Deckplatte aus 1,5 mm Chromnickelstahl 1.4301 mit glatten, gerundeten Ecken. · Frontblende aus Chromnickelstahl 1.4301 mit Scotch Brite Schliff. · Rechteckige, Laser geschnittene Seitenkanten für glatte Verbindungen zwischen den Geräten ohne Spalten und Schmutzecken. · Becken aus Chromnickelmolybdänstahl 1.4401 für hohen Korrosionsschutz gegen Salz und Wasser. · Höhenverstellbare Füße aus Chromnickelstahl 1.4301, 50 mm.
BEDIENERFREUNDLICH · Einfache Bedienblende für Energieregelung und Wasserzulauf über einen Hahn. · Überschäumzone zum Auffangen und Abführen von Stärke und Schaum über einen Überlauffilter. · RAPID Heizsystem: Schnellbefüllung, Garen, Garen und Wiederbefüllen mit vorgeheiztem Wasser. Garantiert ein rasches Wiedererlangen der Gartemperatur und eine wesentlich höhere Produktivität als bei Standardgeräten. · Sicherheitsthermostat als Trockengehschutz.

Cuiseur à pâtes Monobloc El.

FACILE A INSTALLER · Les parties techniques sont accessibles par l'avant ou par le soubassement de l'appareil.
FACILE A NETTOYER · Dessus embouti d'une pièce en acier inox AISI 304 de 15/10ème d'épaisseur avec angles lisses et arrondis. · Façade en acier inox AISI 304, finition "scotch brite". · Bords latéraux tombés, découpés au laser pour permettre un assemblage parfait entre les unités. · Cuve en acier inoxydable AISI 316 garantissant une grande résistance contre l'eau et l'action corrosive du sel. · Pieds en acier inox AISI 304 ajustables en hauteur de +/- 50 mm.
FACILE A UTILISER · Utilisation facile du panneau de commandes. · Zone d'écumage pour collecter et éliminer, à travers un trop-plein avec filtre, les excès de fécules et de mousse. · Panneau de commandes avec interrupteur pour régler : remplissage rapide, ébullition et remplissage avec de l'eau préchauffée. · Le surchauffeur intégré, garantit une élévation rapide de la température et donc une production supérieure par rapport aux modèles standards. · Thermostat de sécurité pour éviter au cuiseur de travailler sans eau. · 5 programmes de relevage sont disponibles par panier. Chaque programme est très facile à modifier. 4 cycles d'ébullition pour les différentes options de cuisson: pleine puissance ou faible puissance pour les pâtes fraîches.

Cuocipasta elettrico monoblocco

· Allacciamento semplificato dalla base dell'unità o dalla parte posteriore. · Piano di lavoro unico stampato in acciaio inox di 1,5 mm di spessore, con angoli arrotondati. · Pannellatura frontale in acciaio inox con finitura Scotch Brite. · Bordi laterali con angoli arrotondati e saldature a laser per consentire giunture a livello tra le unità. · Vasca in acciaio inox AISI 316 a garanzia di un'elevata resistenza all'azione corrosiva del sale e dell'acqua. · Piedini in acciaio inox regolabili fino a 50mm di altezza. · Pannello di controllo con rubinetto gas, accensione piezoelettrica e rubinetto acqua. · Troppopieno che consente la fuoriuscita di amidi e residui in generale. · Pannello di controllo con interruttore per la regolazione di: riempimento rapido, ebollizione e rabbocco con acqua pre-riscaldata. · Il boiler elettrico garantisce elevata efficienza termica, ripristino rapido della temperatura e un' elevata produzione. · Il termostato di sicurezza impedisce il funzionamento in mancanza di acqua. · Dotato di 5 programmi tempo per ogni cestello. Inoltre, è possibile scegliere tra 4 diversi cicli di ebollizione che variano da quello delicato, ideale per cuocere la pasta fresca, a quello a massima potenza. Rapido riempimento dell'acqua e l'acqua calda in vasca è sempre disponibile grazie la boiler. · Protezione all'acqua IPX4. · Facilità di manutenzione assicurata dal facile accesso frontale a tutte le principali componenti. · Reciclabilità al 98%. · Imballaggio privo di CFC. · Omologazione dai principali enti internazionali di approvazione e marchio

Potenza assorbita gas
Absorbed gas power
Aufgenommene Gas-Leistung
Puissance gaz absorbée

Potenza assorbita
Absorbed power
Aufgenommene Leistung
Puissance absorbée

Tensione di alimentazione
Power requirements
Spannung
Tension d'alimentation

Vasche
Tanks
Becken
Cuves

Capacità vasca
Tank capacity
Becken vermögen
Capacité pour cuve

Dimensioni vasca
Tank dimensions
Becken Abmessung
Dimension pour cuve

Cestelli
Baskets
Körbe
Panier

Sollevamento automatico
Automatic lift
Automatische Hebung
Relevage automatique

Dimensioni
Dimensions
Abmessungen
Dimension

											Euro
Order Nr.	*L · D · H cm*	*kW*	*V./Ph*	*n°*	*lt*	*cm*	*cm*	*n°*		*kg*	*Price*
ALZ0005	40 · 73 · 85	10	400/3+N 50-60Hz	1	20	25 · 40 · 30	11,5 · 39,3 · 19,6	2	✓	55	**6.790,-**
Baskets for pasta cooker included											

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Microwave ovens - Forni a micro-onde

Fours à micro-ondes - Mikrowellenherde

CM1039A

CM1319A

CM1619A

CM1919A

Ideal for:

SnackMate & Light duty models
Cooking or reheating in light duty locations such as small cafes and restaurants, low volume vending sites, offices and staff rooms.

Heavy duty models
Single or multi-portion throughput in locations such as small pubs, restaurants, vending sites and canteens.

Medium duty models
Locations such as cafes, fish and chip shops, sweet areas, low volume vending sites, offices, shops, garage forecourts, hospital wards and university dormitories.

Super heavy duty models
Fast single or multi-portion throughput in locations where speed is essential such as busy restaurants, fast food stores, high volume vending sites, large pubs and contract catering.

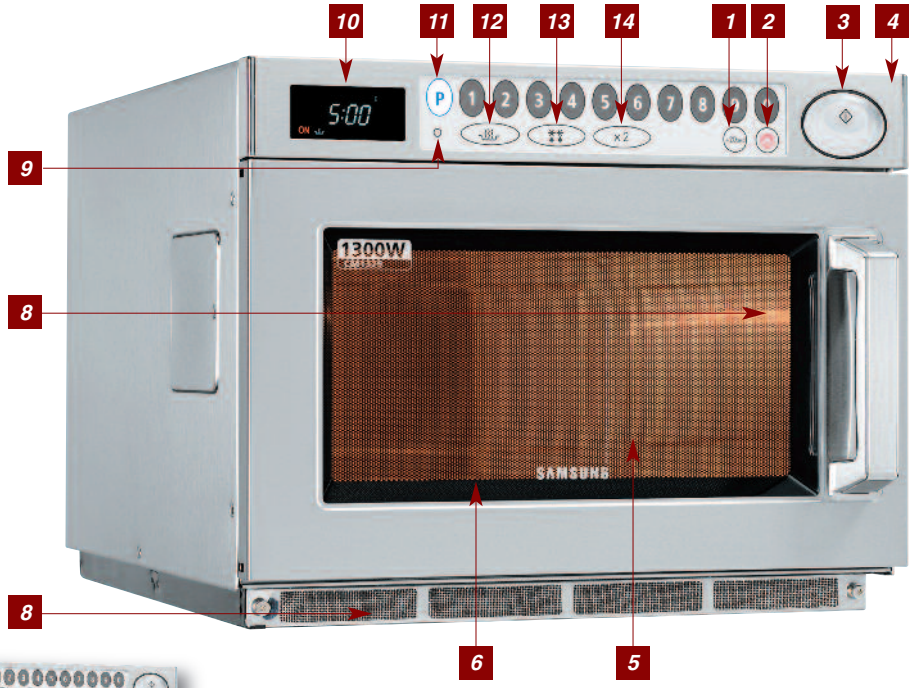
CM1059A

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Capacità* *Capacity* *Kapazität* *Capacité*	*Dimensioni interni* *Dimensions internal* *Abmessungen intern* *Dimension intérieur*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*	*Tensione* *Power* *Spannung* *Tension*	*Livelli di potenza* *Power levels* *Leistungsstufen* *Niveaux de puissance*	*Frequenza* *Frequency* *Frequenz* *Fréquence*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order nr.	*L · D · H cm*	*Lt*	*L · D · H cm*	*Watt*	*V./Ph*	*Watt*	*MHz*	*kg*	*Euro*
CM1039A	41,2 · 51,7 · 29,7	26	33,6 · 34,9 · 22,5	1000	230 V / 1+N / 50-Hz	High – 1000 Medium – 700 Low – 500 Defrost 1 – 300 Defrost 2 – 100	2,43	17,5	**452,-**
CM1059A	41,2 · 51,7 · 29,7	26	33,6 · 34,9 · 22,5	1100	230 V / 1+N / 50-Hz	High – 1100 Medium – 770 Low – 550 Defrost 1 – 330 Defrost 2 – 110	2,43	17,5	**522,-**
CM1319A*	46,4 · 55,7 · 36,8	26 **GN 2/3**	37 · 37 · 19	1300	230 V / 1+N / 50-Hz	High – 1300 Medium – 910 Low – 650 Defrost 1 – 260 Defrost 2 – 130	2,43	32	**1.098,-**
CM1619A*	46,4 · 55,7 · 36,8	26 **GN 2/3**	37 · 37 · 19	1600	230 V / 1+N / 50-Hz	High – 1600 Medium – 1120 Low – 800 Defrost 1 – 320 Defrost 2 – 160	2,43	32	**1.164,-**
CM1919A*	46,4 · 55,7 · 36,8	26 **GN 2/3**	37 · 37 · 19	1850	230 V / 1+N / 50-Hz	High – 1850 Medium – 1295 Low – 925 Defrost 1 – 320 Defrost 2 – 185	2,43	32	**1.232,-**
***STACKABLE · EMPILABLE · STAPELBAR**									

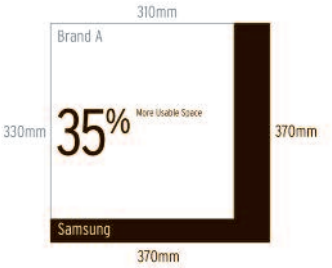
The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Microwave ovens - Forni a micro-onde

Fours à micro-ondes - Mikrowellenherde



1. +20 sec button
2. Stop cancel button
3. Start button
4. Stainless steel
5. Large cavity
6. Large display window
7. Air filter
8. Oven lamp
9. Programme lock
10. Display
11. Programme button
12. Defrost selection
13. Power selection
14. Double quantity



CM1069A

Stackable

	Dimensioni Dimensions Abmessungen Dimension	Capacità Capacity Kapazität Capacité	Dimensioni interni Dimensions internal Abmessungen intern Dimension intérieur	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione Power Spannung Tension	Livelli di potenza Power levels Leistungsstufen Niveaux de puissance	Frequenza Frequency Frequenz Fréquence	Programmi Programms Programme Programmes	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order nr.	L · D · H cm	Lt	L · D · H cm	Watt	V./Ph	Watt	MHz	n°	kg	Euro
CM1069A	41,2 · 51,7 · 29,7	26	33,6 · 34,9 · 22,5	1100	230 V / 1+N / 50-Hz	High - 1100 Medium - 770 Low - 550 Defrost 1 - 330 Defrost 2 - 110	2,43	20	17,5	**522,-**
CM1329A*	46,4 · 55,7 · 36,8	26 GN 2/3	37 · 37 · 19	1300	230 V / 1+N / 50-Hz	High - 1300 Medium - 910 Low - 650 Defrost 1 - 260 Defrost 2 - 130	2,43	30	32,0	**1.098,-**
CM1629A*	46,4 · 55,7 · 36,8	26 GN 2/3	37 · 37 · 19	1600	230 V / 1+N / 50-Hz	High - 1600 Medium - 1120 Low - 800 Defrost 1 - 320 Defrost 2 - 160	2,43	30	32,0	**1.164,-**
CM1929A*	46,4 · 55,7 · 36,8	26 GN 2/3	37 · 37 · 19	1850	230 V / 1+N / 50-Hz	High - 1850 Medium - 1295 Low - 925 Defrost 1 - 320 Defrost 2 - 185	2,43	30	32,0	**1.232,-**
***STACKABLE · EMPILABLE · STAPELBAR**										

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Bain-maries - Bagnomaria

Bain-maries - Bainmaries

BM11G

AXZ0002/R

AXZ0004/R

IFD0001/MN

IFD0002/M

IFD0002/M

- Structure in brushed-finished stainless steel sheet.
- Insulated with expanded polyurethane panels.
- Insulated top lids opening outwards through 180° to form support surfaces, complete with edges to retain condensation.
- Pressed stainless steel tubs without sharp edges, with independent temperatures and thermostats, for GN containers up to 20 cm depth (not included).
- One drainage tap for bain-marie water for each tub.
- Heated with dry resistance elements beneath each tub.
- Neutral lower compartment, closed with hinged door folding outwards.
- Insulated movement handles.
- Edge bumper strips in grey non-marking rubber.
- Castors diam. 16 cm, with two swivelling and two fixed.

Dimensioni
Dimensions
Abmessungen
Dimension

Potenza assorbita gas
Absorbed gas power
Aufgenommene Gas-Leistung
Puissance gaz absorbée

Dimensioni vasca
Tank dimensions
Becken Abmessung
Dimension pour cuve

Vasche
Tanks
Becken
Cuves

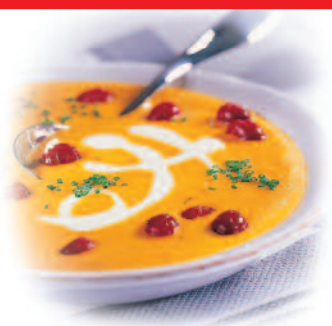
Temperatura d'esercizio
Operating temperature
Betriebstemperatur
Température d'exploitation

									Euro
Order Nr.	*L · D · H cm*	*kW*	*kW*	*V./Ph*	*GN*	*n°*	*° C*	*kg*	*Price*
BM11G	36,5 · 57,5 · 30,5		1,80		1x 1/1 max H = 15 cm	1	0° + 85°	9,0	**279,-**
AXZ0002/R	35 · 62 · 30,5	1,30		230/1+N / 50-60 Hz	1x 1/1 max H = 15 cm	1	0° + 85°	10,5	**335,-**
AXZ0004/R	35 · 59 · 30,5	1,30		230/1+N / 50-60 Hz	1x 1/1 max H = 15 cm	1	0° + 85°	10,0	**263,-**
IFD0001/MN	114 · 60 · 84	1,95		230/1+N / 50-60 Hz	3x 1/1 max H = 20 cm	1	+30° +90°	49,0	**1.174,-**
IFD0002/M	122 · 65 · 85	3x 0,6		230/1+N / 50-60 Hz	3x 1/1 max H = 20 cm	3	+30° +90°	52,0	**2.498,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Rice cookers - Cuociriso

Cuiseures de riz - Reiskocher



Party kettle IAZ0001

- ▲ Removable stainless steel insert pot
- ▲ Energy regulator: 30 - 95 °C
- ▲ With stainless steel hinged lid
- ▲ Ladle cut-out, heat-insulated handle
- ▲ Volume: approx. 9,0 litres

Rice Cooker AHD0002

- ▲ contents 8 l rice,
- ▲ stainless steel casing,
- ▲ big handles, inner container non-stick coating - heat resistant, with allround warming function,
- ▲ size of the inner container approx. d=325 mm x h=232 mm, incl. beaker,
- ▲ rice spoon and stirring spoon

! for approx. 25- 40 people

Rice warmer AHD0003

- ▲ for 8,5 kg unboiled rice, with ring heat,
- ▲ stainless steel casing, extra large handles,
- ▲ inner pot non-stick coating, heat resistant,
- ▲ all-round keep-warm function,
- ▲ incl. rice spoon + stirring spoon

AHD0001

! for approx. 23 people

Easy to use rice cookers that give you excellent result in a few minites. With machine set on "keep warm", cooked rice can remain inside the cooking pan for serveral hours. The non stick pan is removal for cleaning. The lid can be easily opened. Both are designed to be easy to handle and move around the kitchen. Rice cookers are perfect for hot buffets, pubs, traditional and self service restaurants, canteens and take-aways.

Schnell und praktisch, in wirklich ganz kurzer Zeit gibt excellente Ergebnisse. Am Ende Dünstens kann der Reis auch viele Stunde in dem Topf an der selben Temperatur - ohne zu verkochen - bleiben. Für die Reinigung kann man den inneren antihaftbeschichtet Kochtopf abnehmen. Der Deckel ist ganz öffnend. Es ist für Hot Boffets, Pubs, Self Services, Kantinen, Restaurant und Take-aways geeignet.

Rapides et pratiques, ils offrent d'excellents résultats en peu de temps et à la fin de la cuisson le riz peut rester dans le cuiseur pendant plusieurs heures en modalité de conservation de la température. La casserole interne en matériel antiadhésif peut être anlevée puor le nettoyage et le couvercle est à ouverture facile. Ils sont pratiques à manipuler grâce à leur conformation. C'est l'idéal pour les buffets chauds, les pubs, les self services, les cantines, les restaurants et les take aways.

Veloci e pratici, offrono risultati eccellenti in poco tempo, a cottura terminata il riso può rimanere per diverse ore nel cuociriso in modalità di mantenimento temperatura. La pentola interna in materiale antiaderente è asportabile per la pulizia. Il coperchio è facilmente apribile e sono pratici da maneggiare grazie alla loro conformazione. Ideali per hot buffets, pub, self service, mense, ristoranti e take aways.

Order Nr.	*L · D · H cm*	*kW*	*V./Ph*		*kg*	*Price*
IAZ0001	Ø 34,5 · h 36	0,4	230/1+N / 50-60 Hz	9,0 lt	4,5	**109,-**
AHD0003	Ø 39,5 · h 37,2	0,11	230/1+N / 50-60 Hz	8,5 kg	7,9	**237,-**
AHD0002	Ø 38,4 · h 37,5	1,95	230/1+N / 50-60 Hz	8,0 lt	11,0	**259,-**
AHD0001	43 · 36 · 30	1,54	230/1+N / 50-60 Hz	4,2 lt	6,0	**299,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Chafing Dish

- Polished stainless steel
- Cover
- Cover holder
- Solid lower frame
- Waterpan, stainless steel

ICC0002

DIMENSIONS CM:	64 · 34 · 31
CAPACITY:	1/1 GN h 65 mm
FUEL HOLDERS:	2

55,-€

! GN 3x 1/3
included

8967

DIMENSIONS CM:	Ø 34 · h 25
CAPACITY:	Ø 33 cm / 4 lt
FUEL HOLDER:	1

58,-€

ICC0004

DIMENSIONS CM:	62 · 36 · 25
CAPACITY:	3x 1/3 GN h 65 mm
FUEL HOLDERS:	2

75,-€

ICC0001

DIMENSIONS CM:	65 · 37 · 45
CAPACITY:	1/1 GN h 65 mm
FUEL HOLDERS:	2

125,-€

! GN 2x 1/2
included

ICC0003

DIMENSIONS CM:	65 · 36 · 25
CAPACITY:	2x 1/2 GN h 65 mm
FUEL HOLDERS:	2

72,-€

Z/SHFBB800
Heating fuel

2,-€

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Electric multi pans

- The device is not suitable for continuous commercial use
- Non stick coating
- Glass lid

AJF0001

DIMENSIONS MM:	Ø 320 · 38
POWER KW:	1,5
POWER VOLT:	230 V/1N/50-60 Hz

26,-€

AJF0002

DIMENSIONS MM:	Ø 420 · 41
POWER KW:	1,5
POWER VOLT:	230 V/1N/50-60 Hz

34,-€

AJF0004

DIMENSIONS MM:	Ø 480 · 46
POWER KW:	1,5
POWER VOLT:	230 V/1N/50-60 Hz

66,-€

AJF0003

DIMENSIONS MM:	Ø 420 · 90
POWER KW:	1,5
POWER VOLT:	230 V/1N/50-60 Hz

42,-€

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Hot dog - Hot dog

Hot dog - Hot Dog

Completely made in stainless steel. · Container in Pyrex glass with st. steel basket divided in two · Container and lid in anodized aluminium · Control board with energy regulator · Limit thermostat for temperature control · Adjustable heat of the cooking zones controlled by energy regulator. · Container in Pyrex glass with st. steel basket divided in two · Container and lid in anodized aluminium · Anti-adherent aluminium heaters for bread.

Gehäuse aus fein satiniertem rostfreiem Stahl. Dampfwärmer mit Behälter und Deckel aus ALU eloxiert. Glaskessel mit zwei Innenteilen aus rostfreiem Stahl zum Warmhalten von ca. 40 Würstchen. Drei Brötchenwarmhaltespieße aus unhaftendem ALU eloxiert. Energieregler, Kontrollampe zur Anzeige des Betriebszustandes, Grenzthermostat zur Temperaturkontrolle. Seitliche Handgriffen.

Construction entièrement en acier inox. · Poignées latérales · Thermostat limite pour le controle de la température · Chaleur des zones de cuisson contrôlée par doseur d'énergie. · Manchon en pyrex avec panier en acier inox divisé en deux · Cuvette et couvercle en aluminium anodisé · Plots pour chauffer le pain en aluminium anodisé antiadherent.

Esecuzione in acciaio inox. · Maniglie laterali in materiale atermico · Termostato limite per il controllo della temperatura. · Intensità di calore delle zone di cottura comandata da regolatore di energia. · Contenitore in pyrex con cesto a due scomparti in acciaio inox · Bacinella e coperchio in alluminio anodizzato · Steli riscaldatori per pane in alluminio anodizzato antiaderente.

2108

DIMENSIONS CM:	22,5 · 33 · 30
POWER WATT:	500
POWER VOLT:	230 V/1N/50-60 Hz
BREAD HEATERS:	4
WÜRSTEL CAPACITY:	

240,-€

ARZ0002

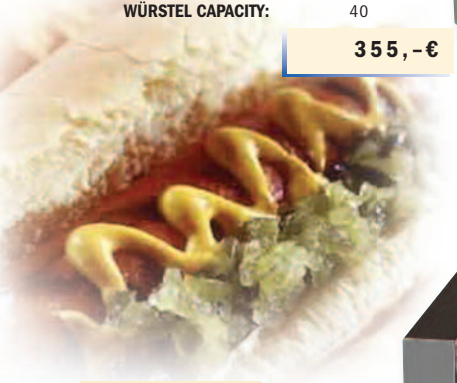
DIMENSIONS CM:	24 · 30 · 38,5
POWER WATT:	450
POWER VOLT:	230 V/1N/50-60 Hz
BREAD HEATERS:	
WÜRSTEL CAPACITY:	40

270,-€

ARZ0001

DIMENSIONS CM:	46,7 · 30 · 38,5
POWER WATT:	700
POWER VOLT:	230 V/1N/50-60 Hz
BREAD HEATERS:	3
WÜRSTEL CAPACITY:	40

355,-€



ARZ0004

DIMENSIONS CM:	58 · 22,5 · 22,2
POWER WATT:	400
POWER VOLT:	230 V/1N/50-60 Hz
ROLLERS:	5

309,-€

ARZ0005

DIMENSIONS CM:	58 · 30,5 · 22,2
POWER WATT:	560
POWER VOLT:	230 V/1N/50-60 Hz
ROLLERS:	7

319,-€

Completely made in stainless steel. · Heated rollers in stainless steel · On/off rotative main switch. · Adjustable heat of the cooking zones controlled by energy regulator. · Removable fat collection tray.

Beheizte Rollrohren. Regelbare Temperatur bis 250° C durch Thermostat, 2-poliger Schalter zum Ein-oder Ausschatung. Herausnehmbare Auffangschale. Alle Teile im Berührung mit Lebensmittel sind aus rostfreiem Stahl.

Construction entièrement en acier inox. · Rouleaux chauffants en acier inox · Interrupteur rotatif marche/arrêt · Chaleur des zones de cuisson contrôlée par doseur d'énergie. · Bac amovible pour ramasser les résidus de cuisson.

Esecuzione in acciaio inox. · Cilindri rotanti e riscaldati in acciaio inox · Interruttore on/off rotativo. · Intensità di calore delle zone di cottura comandata da regolatore di energia. · Cassetto estraibile per la raccolta residui di cottura

ARZ0006

DIMENSIONS CM:	58 · 38,5 · 22,2
POWER WATT:	720
POWER VOLT:	230 V/1N/50-60 Hz
ROLLERS:	9

334,-€

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Sausages slicers - Tagliawurstel

Trancheur à saucisses - Currywurstschneider

FKZ0002

DIMENSIONS CM:	13,9 · 22,4 · 45,6
PUMPS:	1
CAPACITY LT:	3,3

428,-€

FKZ0003

DIMENSIONS CM:	27,6 · 22,4 · 45,6
PUMPS:	2
CAPACITY LT:	3,3 + 3,3

673,-€

Dispenser

- Lid CNS 18/10
- Pump polycarbonate
- Insert pot polyethylene

ATZ0001

DIMENSIONS CM:	21,5 · 43 · 23,5
POWER KW:	1,5
POWER VOLT:	230 V/1N/50-60 Hz

585,-€

Eggs boiler

- Boiler GN 1/3.
- Capacity 6 eggs.
- Delivered with 6 numbered baskets.
- Equipped with thermostat, temperature limitator,
- on/off press button.

Electric sausage slicer

- Body and sickle knife made of chrome nickel steel
- Adjustment of slice thickness: 5 - 35 mm
- Free of servicing motor

FII0001

DIMENSIONS CM:	18,5 · 21 · 32,5
POWER WATT:	135
POWER VOLT:	230 V/1N/50 Hz
CUTTING THICKNESS MM:	5 - 35

349,-€

FII0003

DIMENSIONS CM:	28 · 17 · 17
BLADES SPACE MM:	12
BLADES:	17

214,-€

FII0002

DIMENSIONS CM:	28 · 17 · 17
BLADES SPACE MM:	6
BLADES:	34

253,-€

Manual stainless steel würstelcutter, easy to use and to clean. It cuts easily würstels, eggs, tomatoes: you just need to put the product on the blades, then to pull down the lid to its complete closure and the slices will fall down into the container below, ready to be used.

Handbetriebener Würstchenschneider aus Edelstahl, einfache Bedienung und Reinigung. Schneidet problemlos Würstchen, Eier und Tomaten: einfach auf die Messer legen, den Deckel senken und gut schließen, die Scheiben fallen bereits gebrachsfertig in den untergestellten Behälter

Tagliawürstel manuale in acciaio inox, semplice da usare e da pulire. Taglia con facilità würstel, uova, pomodori; basta infatti appoggiare il prodotto sulle lame e abbassare il coperchio fino alla sua completa chiusura, e le fettine cadranno automaticamente nella vaschetta sottostante, già pronte per essere utilizzate.

Coupe-würstell manuel inox, simple à utiliser et à nettoyer. Il coupe-aisément würstell, oeufs et tomates: il faut simplement poser le produit sur les lames et abaisser le couvercle jusqu'à sa fermeture complète, les tranches tombent directement dans le bac au-dessus, prêtes è être utilisées.

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Crepes - Crepiere

Crepieres - Crepes Geräte

- Stainless steel construction.
- Simple and compact shape.
- Chromium-coated cast iron cooking surface for a perfect thermal distribution.
- Symosthat control.
- Shock-proof coated heating elements.
- Adjustable feet for a safe and steady placing.
- With smooth surface or with mould available.

- Struktur aus Edelstahl.
- Schlichte und kompakte Form.
- Kein Raumbedarf außer der Arbeitsfläche.
- Verchromte Gusseisen-Kochfläche für eine optimale Wärmeverteilung.
- Simostat-Überwachung.
- Rohrheizkörper.
- Höhenverstellbare Füße für eine sichere und stabile Positionierung.
- Sowohl mit glatter Fläche als auch mit Aufkantung verfügbar

- Struttura in acciaio inox.
- Forma semplice e compatta.
- Nessun ingombro oltre alla superficie di lavoro.
- Piano di cottura in ghisa cromata per una distribuzione termica ottimale.
- Controllo a mezzo simostato.
- Resistenze corazzate.
- Piedini regolabili in altezza per una sicura e stabile collocazione.
- Disponibile sia con piano liscio che con bordo rialzato.

- Structure en acier inox.
- Forme simple et compacte.
- Aucun encombrement outre la surface de travail.
- Surface de cuisson en fonte chromée pour une excellente distribution thermique.
- Contrôle par simmostat.
- Résistances blindées.
- Pieds réglables en hauteur pour une installation sûre et stable.
- Disponible tant avec surface lisse qu'avec bord surélevé.

APZ0001/S

Crêpes Electric APZ0005/N

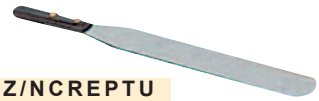
- stainless steel casing,
- baking plate Ø 400 mm,
- thermostat

Crêpes Gas APZ0010/N

- stainless steel casing,
- baking plate Ø 400 mm - removable,
- for propane/butan gas,
- gas consumption 233 g/h,
- without piezo ignition

Z/NCREPST
Wooden stick for crêpes
DIMENSIONS CM: 20 · 20
9,-€

Z/NCREPSUG
Powder sugar sieve
DIMENSIONS CM: 23 · 19,5 · 16,5
41,-€



Z/NCREPTU
Turner for crêpes
DIMENSIONS CM: 5 · 35
41,-€

Order Nr.	*L · D · H cm*	*kW*	*kW*	*V./Ph*	*n°*	*cm*	*kg*	*Price*
APZ0010/N	Ø 40 · h 18,5		6		1	Ø 40	15,0	**509,-**
APZ0001/S	Ø 35 · h 13,5	2,0		230 / 1+N / 50-60 Hz	1	Ø 35	11,0	**427,-**
APZ0005/N	Ø 40 · h 12,5	3,0		230 / 1+N / 50-60 Hz	1	Ø 40	16,0	**519,-**
AQZ0005	28,5 · 35,5 · 24,5	2,2		230 / 1+N / 50-60 Hz	1	4x 6 · 2,5 · 23	20,0	**849,-**
AQZ0006	28,5 · 35,5 · 24,5	2,2		230 / 1+N / 50-60 Hz	1	10,5 · 16,5 · 2,8	20,0	**849,-**
AQZ0007	28,5 · 35,5 · 24,5	2,2		230 / 1+N / 50-60 Hz	1	Ø 21	16,5	**849,-**
AQZ0008	60 · 35,5 · 24,5	3,4		230 / 1+N / 50-60 Hz	2	2x 10,5 · 16,5 · 2,8	42,0	**1.399,-**
AQZ0009	60 · 35,5 · 24,5	3,4		230 / 1+N / 50-60 Hz	2	2x Ø 21	31,0	**1.399,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Waffle makers - Macchine per cialde

Gaufriers - Waffeleisen

AQZ0007

- Stainless steel casing,
- cast iron baking plates fix mounted,
- pilot light,
- thermostat,
- height-adjustable incl. 1 brush for cleaning,
- waffel Ø 210 mm,
- without on/off switch,
- without digital timer

AQZ0005

- Waffle maker with fix mounted aluminium baking plates, coated,
- stainless steel casing,
- on/off switch,
- thermostat 0° - 300 °C,
- pilot light - is on during heating,
- is off when temperature is reached,
- incl. 1 cleaning brush,
- you can bake up to 4 waffles à 230x25x60 mm

AQZ0006

- Stainless steel casing,
- cast iron baking plates fix mounted,
- pilot light,
- thermostat,
- height-adjustable feet,
- incl. 1 brush for cleaning,
- 2 waffles à 105x165x28 mm,
- without on/off switch,
- without digital timer

AQZ0008

- Stainless steel casing,
- cast iron baking plates fix mounted,
- 2 pilot lights,
- 2 thermostats,
- height-adjustable feet,
- incl. 1 brush for cleaning,
- 2x 2 waffles à 105x165x28 mm,
- without on/off switch,
- without digital timer

AQZ0009

- Stainless steel casing,
- cast iron baking plates fix mounted,
- 2 pilot lights,
- 2 thermostats,
- height-adjustable feet,
- incl. 1 brush for cleaning,
- 2 waffles à Ø 210 mm,
- without on/off switch,
- without digital timer

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Toasters - Tostiere

Grille-pain - Toasters

Easy to use and suitable for toasting or heating up bread, bruschetta, pizza, crois-sants, franch fryes and many other snacks.
- Made from AISI 316 S/S with AISI 304 S/S conveyor belt.
- Thermal insulation of the chamber.
- Sef-ventilated motor.
- Fan cooled controls compartment.
- The heating elements covered by quarts tubes can be switched on independently.
- Loading and unloading chutes.
- Easy to remove crumb pan.
- Tilting back closing plate allows rear delivery of the product.

Leicht und praktisch zu bedienen, sind sie geeignet für das Rösten und Aufwärmen von getoasteten Brotscheiben, Bruschette, kleinen Pizzas, Kartoffeln, Croissants und verschiedenen Aperitifhäppchen.
- Vollständig aus Edelstahl AISI 316 hergestellt und Einlage für die Röstung aus Stahl AISI 304.
- Heizkammer mit Wärmeisolierung.
- Motor mit Entlüfter.
- Steuerbereich mit Lüfterrad für die elektrischen Komponenten.
- Quarzrohre mit Modulfunktion.
- Einlagen für Einlegen und oder Entnehmen der Produkte.
- Leicht herausnehmbares Krümelauffangfach.
- Hinterer klappbarer Verschluss für eine Entnahme von vorne

AJG0014

Facili e pratici da usare sono adatti per tostare e riscaldare crostini, bruschette, pizzette, patate, brioche e stuzzichini vari.
- Costruiti interamente in acciaio inox AISI 316 e tappeto per la tostatura in acciaio AISI 304.
- Camera di cottura con isolamento termico.
- Motore auto-ventilato.
- Vano comandi con ventola di raffreddamento per i componenti elettrici.
- Tubi al quarzo, con funzionamento modulare.
- Scivoli di carico e scarico prodotto.
- Cassetto di raccolta briciole facilmente estraibile.
- Chiusura posteriore ribaltabile per consentire lo scarico frontale o posteriore del prodotto.

Les Roller Toasters sont construits entièrement en acier inox AISI 316 avec grille en acier inox AISI 304.
- La chambre de cuisson est revêtue dun matériel isolant afin déviter toute dispersion de chaleur et la détérioration des parties électriques.
- Moteur autoventilé et boîte des commandes équipée de ventilateur pour protéger les parties électriques du surchauffage
- Les éléments chauffants sont composés de tubes au quartz, qui peuvent être allumés séparément pour un réglage plus facile de la chaleur.
- Couloir de chargement et déchargement et tiroir amovibles pour un nettoyage facile et complet.
- Panneu postérieur escamotable pour permettre le déchargement du produit devant ou arrière avec un utile plan d'appui pour les modèles Roller Long et Roller Patate.
- Faciles et pratiques à user, ils conviennent pour griller et réchauffer croûtes, bruschetta, pizza, frites, croissants et différents amuse-gueule.

- AISI 304 stainless steel construction including conveyor.
- Fan-cooled motor.
- Built-in cooling-fan to prevent overheating and burns.
- Reinforced heating elements against burnout and breakage.
- Reflecting heating elements for upper and lower heat ensure that the product is quickly and evenly heated.
- Upper and lower elements can be selected for perfect golden toasting every time.
- Easy to load rack with rear or front discharge.

- Vollständig aus Edelstahl AISI 304 hergestellt.
- Einlage aus Stahl AISI 304 für die Röstung.
- Motor mit Entlüfter.
- Tangentialer Belüfter, um den äußeren Mantel zu kühlen, um Anbrennen zu ver-meiden.
- Heizwendel für eine lange Lebensdauer.
- Reflektierend auf die Heizwendel für eine höhere Leistung.
- Möglichkeit die Heizwiderstandfunktion auszuwählen.
- Einlagen für Einlegen und oder Entnehmen der Produkte.
- Hintere klappbarer Verschluss für eine Entnahme von vorne oder hinten.

AJG0008/S

! 2 speed

- Costruito interamente in acciaio inox AISI 304.
- Tappeto per la tostatura in acciaio AISI 304.
- Motore auto-ventilato.
- Ventilatore tangenziale per raffreddare il mantello esterno per evitare le scottature.
- Resistenze corazzate per una lunga durata.
- Riflettente su resistenze per una maggiore resa.
- Possibilità di selezionare il funzionamento delle resistenze.
- Scivoli di carico e scarico prodotto.
- Chiusura posteriore ribaltabile per consentire lo scarico frontale o posteriore.

Entièrement fabriqué en acier inox AISI 304.
- Tapis toasteur en acier AISI 304.
- Moteur autoventilé.
- Ventilateur tangentiel pour refroidir le revêtement extérieur et éviter toute brûlure.
- Résistances blindées pour une durée prolongée.
- Réflecteur sur les résistances pour un meilleur rendement.
- Possibilité de sélectionner le fonctionnement des résistances.
- Glissières d'introduction et retrait du produit.
- Fermeture arrière rabattable pour permettre le retrait frontal ou arrière.

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*	*Tensione* *Power* *Spannung* *Tension*	*Produzione oraria* *Output/h.* *Leistung/h.* *Débit/h.*	*Dim. tappeto* *Dim. gridiron* *Dim. Bandzeif* *Dim. tapis de cuisson*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*	*volt*	*n°*	*L· D cm*	*kg*	*Euro*
AJG0008/S	29,4 · 53,5 · 34,9	1,3	230 V / 1+N / 50-60 Hz	min. 65 max. 360	18,5 · 50	12	**1.076,-**
AJG0014	43 · 87 · 36	3,0	230 V / 1+N / 50-60 Hz	410	30,5 · 41	22	**1.592,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Salamanders - Salamandre
Salamandres - Salamanders

Costruzione in acciaio inox. Ampia superficie di cottura con robusta griglia in acciaio cromato munita di maniglie atermiche, posizionabile su due diversi livelli. Bacinella di raccolta in acciaio inox estraibile. Riscaldamento rapidissimo a mezzo di 3 resistenze ceramiche posizionate nella parte superiore e 2 nella parte inferiore, ciascuna con potenza di 600 Watt. Pannello comandi dotato di temporizzatore 15 min. che spegne automaticamente l'apparecchio a fine cottura, regolatore di energia per un perfetto controllo della temperatura desiderata.

Construction en acier inox. Grande surface de cuisson avec grille solide en acier chromé munie de poignées athermiques, à positionner sur deux niveaux différents. Bac pour résidus en acier inox ammovible. Chauffage très rapide grâce à 3 résistances céramiques supérieures et 2 installées dans la partie inférieure de 600 Watts chacune. Panneau de commandes doté d'une minuterie 15 min. stoppant automatiquement l'appareil à la fin de la cuisson; régulateur d'énergie pour un contrôle parfait de la température.

AJG0003

Finishing in stainless steel. Large cooking surface and a very robust chrome plated grid with two heat resistant handles, it can be placed on two different levels. Stainless steel removable drip tray. The heating of the salamander is very fast, due to the fact that the appliance is provided with 3 ceramic heating elements on the top and 2 on the lower part, each one with 600 Watts. The control panel is provided with a timer of 15 min. that switches the appliance automatically off when desired. There is an energy regulator to grant a better control of the required temperatures.

Gehäuse aus rostfreiem Stahl. Große Kochfläche, Grillrost aus verchromtem Stahl, mit zwei Griffen aus wärmeisolierendem Kunststoff zum Einschieben in 2 Ebenen. CNS herausnehmbare Auffangschale. Die Hitzung des Gerätes ist sehr schnell da die 3 Keramik-Heizkörper oben und die 2 unten eine Leistung von 600 Watt je haben. Schaltblende mit Zeituhr bis 15 Min. so daß am Ende des Kochprogramms das Gerät sich automatisch ausschaltet, Energieregler zur genaue Temperatureinstellung.

AJG0004

AJH0008

AJH0009

Esecuzione in acciaio inox. Resistenze corazzate in acciaio inox. Testata resistenze regolabile in altezza tramite sistema a contrappeso. Intensità di calore delle zone di cottura comandata da regolatore di energia. Cassetto estraibile per la raccolta residui di cottura. Adatto per bacinelle e teglie Gastronorm.

Construction entièrement en acier inox. Résistances en acier inox. Résistances blindées montées sous la partie mobile. Chaleur des zones de cuisson contrôlée par doseur d'énergie. Bac amovible pour ramasser les résidus de cuisson. Adapte pour bacs et plaques Gastronorm.

Completely made in stainless steel. Steel armoured heating elements placed under the mobile head. Adjustable heat of the cooking zones controlled by energy regulator. Removable fat collection tray. Suitable for Gastronorm pans and trays.

Gehäuse aus fein satiniertem CNS. Die drei offenen Seiten ermöglichen die Benutzung von Backblechen jeder Art. Stahleizkörper unter der höhenverstellbar Mobileinheit auf Schienen montiert. Edelstahl Auffangschale.

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*	*Tensione* *Power* *Spannung* *Tension*	*Zone riscaldanti* *Heating areas* *Heizzonen* *Zones chauffant*	*Dimensioni vano cottura* *Cooking compartment dim.* *Oberfläche* *Dim. module de cuisson*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*	*volt*	*n°*	*cm*	*kg*	*Euro*
AJG0003	62 · 26 · 32,5	3,3	230 V / 1+N / 50-60 Hz	1	50,5 · 25	11,5	**399,–**
AJG0004	62 · 26 · 43	3,3	230 V / 1+N / 50-60 Hz	2	2x 50,5 · 25	15,0	**488,–**
AJH0008	45 · 51 · 53	2,8	230 V / 1+N / 50-60 Hz	1	44,5 · 32,5	30,0	**615,–**
AJH0009	60 · 51,5 · 53	4,0	230 V / 1+N / 50-60 Hz	1	59 · 32	35,0	**695,–**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Cooking stations - Cooking stations

Z/N35850
Pan
DIMENSIONS MM: Ø 850 · h 90
998,-€

Z/N35212
Dividing insert 2x 1/2
112,-€

Z/N35313
Dividing insert 3x 1/3
172,-€

Therm 'O' Cook

- Lighting and warm keeping lamps.
- Hygenic protection glass
- Heat protection glass.
- 3x heating plates Ø 220 mm
- Delivery without pan

AOZ0030

Therm 'O' Grill

- Lighting and warm keeping lamp.
- Hygenic protection glass
- Heat protection glass.
- 2x grill zones

AJZ0020

Order Nr.	L · D · H cm	kW	V./Ph	2,6 kW	cm		n°	kg	Price
AOZ0030	86 · 93 · 80	8,3	400 V / 3+N / 50- 60 Hz	3			3	52	**5.030,-**
AJZ0020	60 · 62,7 · 77	6,65	400 V / 3+N / 50- 60 Hz		60 · 40	L	2	52	**3.170,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Infrared lamps - Lampade ad infrarosso

Lampes à infrarouge - Wärmelampen

Infrared Lamps

- Frame with infrared lamps (250 W each).
- Mains voltage 230 V single-phase 50/60 Hz.
- Rubber support feet.
- Perspex sneeze guards.

ICE0002

ICE0003

Infrared Lamp

- Lampholder complete with infrared lamps, with power cable fixed or adjustable in length.
- Lamp power 250 W.
- Colour aluminium
- Height adjustable.

Infrared Lamp

- Lampholder complete with infrared lamps, with power cable fixed or adjustable in length.
- Lamp power 250 W.
- Colour copper.
- Height adjustable.

ICE0004

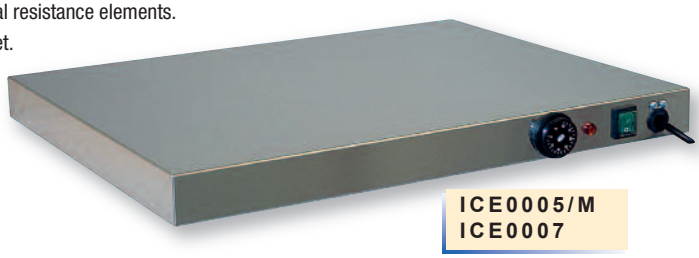
9560T/MN

Infrared Lamps

- Frame with infrared lamps (250 W each).
- Mains voltage 230 V single-phase 50/60 Hz.
- Rubber support feet.
- Perspex sneeze guards.

Heated plates

- Structure in stainless steel sheet.
- Heated by electrical resistance elements.
- Rubber support feet.
- Thermostat



ICE0005/M
ICE0007

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*	*Tensione* *Power* *Spannung* *Tension*	*Lampa a infarossi* *Infrared lamps* *Infrarotlampen* *Lampes à infrarouge*	*Capacità* *Capacity* *Capazität* *Capacité*	*Temperatura* *Temperature* *Temperatur* *Température*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*	*volt*	*n°*	*GN*	*°C*	*Euro*
ICA0005/M	66 · 53 · 6	0,65	230 V / 1+N / 50-60 Hz		2/1	+30° +90°	**259,-**
ICA0007	99 · 53 · 6	1,00	230 V / 1+N / 50-60 Hz		3/1	+30° +90°	**328,-**
9560T/MN	70 · 53 · 59	2x 0,25	230 V / 1+N / 50-60 Hz	2	2/1		**477,-**
9561T/MN	104 · 53 · 59	3x 0,25	230 V / 1+N / 50-60 Hz	3	3/1		**593,-**
ICE0001	71 · 53 · 27	2x 0,25	230 V / 1+N / 50-60 Hz	2	2/1		**437,-**
ICE0002	104 · 53 · 27	3x 0,25	230 V / 1+N / 50-60 Hz	3	3/1		**661,-**
ICE0003	Ø 18 · h 90 (180)	0,25	230 V / 1+N / 50-60 Hz	1			**454,-**
ICE0004	Ø 18 · h 90 (180)	0,25	230 V / 1+N / 50-60 Hz	1			**465,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Mini & Softcooker - Mini & Softcooker

Mini & Softcooker - Mini & Softcooker

- Frullatore termico semiprofessionale
- Pratico ed irrinunciabile aiuto in cucina
- Potente motore da 800 watt separato dalla zona cottura
- Riscaldamento ad induzione che dimezza i tempi di messa in temperatura
- Variatore velocità
- Potenziometro per cotture fino a 120°
- Pratico bicchiere in acciaio inox da 2 Lt
- Mozzo coltelli a smontaggio rapido per una facile pulizia
- Coperchio con chiusura di sicurezza
- Dotato di spatola e farfalla mescolatrice
- Tappo aggiunta ingredienti con dosatore
- Programma soffritti

- Mixeur thermique semi-professionnel
- Pratique et aide incontournable à la cuisine
- Puissant moteur de 800 watts séparé par la zone cuisson
- Chauffage à induction qui réduit de moitié les temps de mise à température
- Variateur de vitesse
- Potentiomètre pour les cuissons jusqu'à 120°
- Verre pratique en acier inox de 2 L
- Moyeu couteaux facile à démonter pour un nettoyage rapide
- Couvercle avec fermeture de sécurité
- Doté de spatule
- Bouchon d'adjonction des ingrédients avec doseur
- Programme des soffritto

AWZ0017

- Semi-professional thermal blender.
- Practical, must-have kitchen aid.
- Powerful 800 watt motor separated from the cooking zone.
- Induction heating which halves the time required to reach desired temperature.
- Speed changer.
- Potentiometer for cooking to 120°.
- Practical 2 L stainless steel glass.
- Knife hub quick to dismantle for easy cleaning.
- Lid with safety closure.
- Spatula and butterfly mixer.
- Add ingredients cap with measuring device.
- Sautéed vegetable program.

- Halbprofessioneller thermischer Mixer
- Eine praktische und unentbehrliche Hilfe in der Küche
- Von der Kochzone getrennter leistungsstarker 800 W-Motor
- Induktionsbeheizung sorgt für halbierte Aufheizzeiten
- Stufenloser Geschwindigkeitsregler
- Potentiometer zum Garen mit bis zu 120°
- Praktischer 2 l-Edelstahlbecher
- Messernabe mit schneller Demontage für eine leichte Reinigung
- Deckel mit Sicherheitsverschluss
- Mit Schaufel und Mischflügel
- Deckel für die Zutatenzugabe mit Dosierer
- Programm für braune Soßen

- Frullatore termico semiprofessionale
- Pratico ed irrinunciabile aiuto in cucina
- Potente motore da 600 watt separato dalla zona cottura
- Riscaldamento ad induzione che dimezza i tempi di messa in temperatura
- Dotato di bilancia da 5 Kg con tara
- Variatore velocità
- Potenziometro per cotture fino a 120°
- Pratico bicchiere in acciaio inox da 2 Lt
- Mozzo coltelli a smontaggio rapido per una facile pulizia
- Coperchio con chiusura di sicurezza
- Dotato di spatola, farfalla mescolatrice e cestello forato
- Tappo aggiunta ingredienti con dosatore
- Programma soffritti
- Set per cottura a vapore opzionale.

- Mixeur thermique semi-professionnel
- Pratique et aide incontournable à la cuisine
- Puissant moteur de 600 watts séparé par la zone cuisson
- Chauffage à induction qui réduit de moitié les temps de mise à température
- Doté de balance de 5 Kg avec tare
- Variateur de vitesse
- Potentiomètre pour les cuissons jusqu'à 120°
- Verre pratique en acier inox de 2 L
- Moyeu couteaux facile à démonter pour un nettoyage rapide
- Couvercle avec fermeture de sécurité
- Doté de spatule, et panier perforé
- Bouchon d'adjonction des ingrédients avec doseur
- Programme des soffritto
- Kit pour cuisson à la vapeur optionnel.

AWZ0018

- Semi-professional thermal blender.
- Practical, must-have kitchen aid.
- Powerful 600 watt motor separated from the cooking zone.
- Induction heating which halves the time required to reach desired temperature.
- Supplied with 5 kg scales with tare.
- Speed changer.
- Potentiometer for cooking to 120°.
- Practical 2 L stainless steel glass.
- Knife hub quick to dismantle for easy cleaning.
- Lid with safety closure.
- Spatula, butterfly mixer and perforated basket supplied.
- Add ingredients cap with measuring device.
- Sautéed vegetable program.
- Steam cooking set optional.

- Halbprofessioneller thermischer Mixer
- Eine praktische und unentbehrliche Hilfe in der Küche
- Von der Kochzone getrennter leistungsstarker 600 W-Motor
- Induktionsbeheizung sorgt für halbierte Aufheizzeiten
- Mit 5 kg-Waage mit Tara
- Stufenloser Geschwindigkeitsregler
- Potentiometer zum Garen mit bis zu 120°
- Praktischer 2 l-Edelstahlbecher
- Messernabe mit schneller Demontage für eine leichte Reinigung
- Deckel mit Sicherheitsverschluss
- Mit Schaufel, Mischflügel und Lochkorb
- Deckel für die Zutatenzugabe mit Dosierer
- Programm für braune Soßen
- Wahlweise mit Dampfgarset.

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*	*Tensione* *Power* *Spannung* *Tension*	*Livelli velocità* *Speed levels* *Geschwindigkeitsstufen* *Niveaux de vitesse*	*Capacità vasca* *Bowl capacity* *Beken kapazität* *Capacité cuve*	*Temperatura* *Temperature* *Temperatur* *Température*	*Peso* *Weight* *Gewicht* *Poids*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*	*volt*	*n°*	*lt*	*°C*	*kg*	*Euro*
AWZ0017	13 · 26 · 39	2,0	230 V / 1+N / 50-60 Hz			+20° +100°	4,5	**1.299,-**
AWZ0018	36 · 30 · 29	0,8	230 V / 1+N / 50-60 Hz	10	2	max. 120°	10,0	**1.759,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Hot & cold displays - Vetrine calde & fredde
Vitrines chaud & froid - Warme & kalte Theken

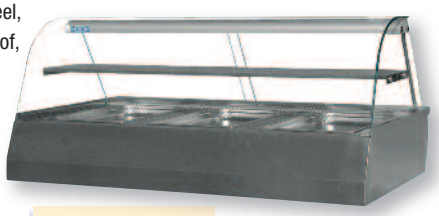
Heated displays

- heatable, load: 3 kg,
- capacity: 95 litres,
- temperature range: +40°C bis +90°C,
- made of stainless steel,
- rustless and acid proof,
- with lighting,
- additional shelf

IBA0001

Heated displays

- heatable, load: 3 kg,
- capacity: 155 litres,
- temperature range: +40°C bis +90°C,
- made of stainless steel,
- rustless and acid proof,
- with lighting,
- additional shelf



IBA0002

Heated displays with bain marie

- Range of displays with front opening for cleaning,
- with 4 o 6 gastro trays 1/3 of 40 mm.
- Lighting included,
- adjustable feet and waste pipe.
- Thermostat

IBA0014
IBA0015

IBC0015

Refrigerated display cases

- with lighting,
- automatic defrost,
- evaporation,
- anti-fog system for front screen,
- static cooling

IBC0016

	Dimensioni *Dimensions* *Abmessungen* *Dimension*	*Potenza assorbita* *Absorbed power* *Leistung* *Puissance absorbée*	*Tensione* *Power* *Spannung* *Tension*	*Capacità* *Capacity* *Kapazität* *Capacité*	*Temperatura* *Temperature* *Temperatur* *Température*	*Prezzo* *Price* *Preis* *Prix*
Order Nr.	*L · D · H cm*	*kW*	*volt*	*GN*	*°C*	*Euro*
IBA0014	84 · 38 · 27	1,0	230 V / 1+N / 50-60 Hz	4x 1/3 h 40 mm	+30° + 90°	**848,-**
IBA0015	119 · 38 · 27	1,0	230 V / 1+N / 50-60 Hz	6x 1/3 h 40 mm	+30° + 90°	**962,-**
IBA0001	80 · 77 · 61	1,8	230 V / 1+N / 50-60 Hz	2x 1/1 h 40 mm	+40° + 90°	**1.998,-**
IBA0002	130 · 77 · 61	1,8	230 V / 1+N / 50-60 Hz	3x 1/1 h 40 mm	+40° + 90°	**2.698,-**
IBC0015	81 · 77 · 61	0,13	230 V / 1+N / 50 Hz	2x 1/1 h 40 mm	+2° +8°	**2.144,-**
IBC0016	132 · 77 · 61	0,21	230 V / 1+N / 50 Hz	3x 1/1 h 40 mm	+2° +8°	**2.444,-**

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Show cooking stations - Show cooking stations

Show cooking complete station consists of:

- Sneeze guard.
- 2 refrigerated compartments
- Induction plate 2,5 KW
- 5 Lt fryer with basket and lid.
- Sliding plate shelf on right top of sneeze guard
- Sink with pullout faucet and drain tube.
- Cutlery holder.
- Round holders for tools and spices.
- Refrigerated s/s ingredient containers.
- Syrup bottle holder (bottles not included)
- Sliding side shelves.
- Sliding cutting board hiding waste basket.
- Refrigerated waste basket.
- Cutting boards holder (4 boards included).
- Drawer.

AGZ0001

Price on Request

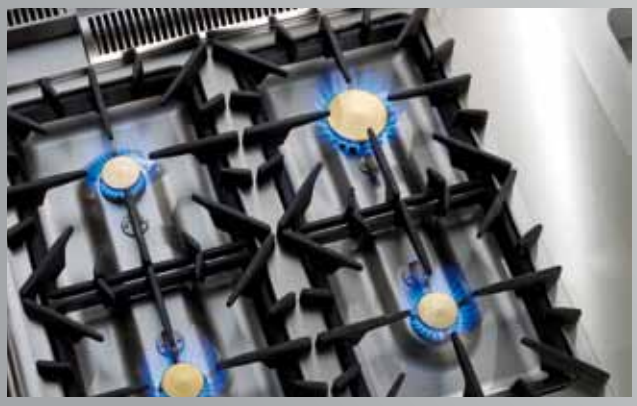
The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Gas Range^HP

Power and efficiency all in one! Boil, braise, grill and fry with the most efficient burners available today.

GREEN SPIRIT

Exclusive “flower flame” burners



1-piece pressed well with cast iron grids.
Model shown with 3x6kW and 1x10kW burners

- Achieve the highest productivity with the HP model, each burner provides 10kW of power
- Exclusive “flower flame” burner guarantees flexibility as well as high efficiency. One burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size. The flame adapts to the diameter of the pan bottom providing maximum coverage and reaching the cooking temperature much faster thus reducing heat dispersion
- 1-piece pressed deep drawn work top for easier cleaning
- Burners are located on a raised section of the well for protection against spillage
- Heavy duty cast iron grids with extra long trivets so even the smallest pots can be placed safely on top without tipping over

Induction Top^{HP}

Fast and efficient! The ideal solution for express service with low energy consumption.

- Perfect control for your cooking requirements thanks to the energy regulator which allows working with low power for delicate recipes or full power for fast service
- Powerful 5kW induction zones with a short heat-up time, ideal for express service
- Great energy savings (consumes more than 50% less energy than a gas range) thanks to the pan detection device which activates the induction zone only when the pan is positioned on the surface
- More comfortable working environment since the energy is concentrated only on the bottom of the pan, the cooking temperature is reached faster and there is less heat dispersion
- By reaching the cooking temperature faster there is an increase in the cooking operations thus increasing the amount of food prepared. Ideal for kitchens needing to serve a large number of clients in a short time
- Safe for working and cleaning operations since the glass ceramic surface only heats up upon direct contact with the induction pans

Gas Convection Oven

Power and flexibility at the same time.

- The gas convection oven (800mm wide) is a unique and flexible complement to the 900XP modular cooking range
- Cooking times are significantly reduced (up to 50%) compared to cooking with a traditional static oven
- Increased productivity by cooking on 2 levels, GN 2/1, maximizing kitchen operations
- Increased flexibility, thanks to the possibility of working as a static oven by simply turning off the fan, thus creating the ideal conditions for obtaining the best results for all types of preparations
- Internal cooking chamber in black enameled steel to maximize cooking efficiency
- Operating temperature range from 120°C to 280°C
- Piezo ignition for easy operation
- Free-standing unit below:
  - 4 burners
  - fry top with smooth/ribbed surface
  - gas solid top
  - gas solid top with 2 burners

Gas and Electric Pasta Cookers

The new Electrolux gas pasta cookers, the only ones on the market to offer “Energy Control”.

- With the **new gas pasta cookers**, it is now possible to finely control the power level and the boiling intensity, rather than simply using an on/off switch with a fixed temperature setting of 100°C
- Save energy and consume less gas thanks to the “stand-by” mode which can be activated when not in use
- Ideal for cooking delicate items which require lower temperatures. Particularly important for frozen foods (e.g. pre-cooked pasta)
- Does not require an electrical connection
- The **new electric pasta cookers** offer a new step-controlled infrared heating system positioned below the well ensure higher performances and efficiency
- Thanks to the **Energy Saving Device** (optional for all models), the refilling of the well is done with hot water so boiling is constant, providing the best cooking results, increasing productivity and saving energy. No further energy supply needed

Automatic Basket Lifting System

Maximize operations, eliminate stress and cook to perfection every time.

- Easily transforms a regular pasta cooker into one with automatic lifting
- Programmable and automatic lifting system guarantees the repeatability of the cooking cycle, ensuring the same high quality of the food time after time due to the automation of the entire cooking process
- Possibility to memorize 9 cooking times via digital control
- Easy operation, basket lifting is activated through a simple push button function. Can be activated manually if necessary
- 200mm wide, with 3 stainless steel basket supports (2 supports for 700XP line), each able to hold 1/3 baskets (1/2 baskets for 700XP)
- Place on either side of the pasta cooker for maximum flexibility or on both sides to provide lifting for up to 6 small portion baskets (4 small portion baskets for 700XP)

Chrome Fry Top

Maximum quality regardless of your recipe. Griddle meat, fish and vegetables at the same time.

1-piece pressed cooking surface with large drain hole

- Chrome surface permits cooking on contact, thus resulting in less heat dispersion for a better working environment. All of the energy is concentrated on the surface reducing the time necessary to reach the desired temperature
- Cooking on chrome avoids the mixing of flavours when passing from one type of food to another, cook meat and fish at the same time and maintain the high quality expected from your customers
- Cleaning made easy thanks to: 1-piece pressed cooking surface with rounded corners and removable 3-sided splashback
- Models with thermostatic control for precise temperature regulation and reduction in the amount of emissions generated by the food due to minimal “over shooting” of temperature on the cooking surface, resulting in a healthier and more comfortable working environment
- A sloped cooking surface permits the oil/grease to drain away from the food whereas a horizontal plate is ideal for shallow frying
- Choose from a smooth or mixed (smooth/ribbed) cooking surface according to your needs

PowerGrill^{HP}

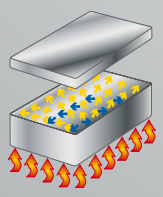
High performing gas PowerGrill - use less power, save energy and guarantee high productivity.

- Promote healthier cooking - no risk of char-burning food thanks to the innovative **radiant heating system**
- Features "**Energy Control**" for a precise regulation of the power level, the power can be kept to minimum during non use and the fast heat-up time allow maximum power to be reached quickly, increasing efficiency and saving energy
- Heat up only the area necessary for cooking thanks to the independent control. 1 highly efficient burner for each 400mm section. Piezo ignition for easy operation
- Large cooking surface with easily removable grates (185,5mm wide). Low porosity finishing on the grates makes cleaning operations easier

Multifunctional Cooker

4 appliances in one! Can be used as a fry top, braising pan, boiling pan or bain-marie, a must for a kitchen needing maximum flexibility.

- Extremely versatile, can be used for dry cooking (like fry top), wet cooking (sauces, soups, boiling, etc) or shallow frying (pan-like)
- 11 or 22 lt 304 AISI stainless steel well with a 15mm compound bottom (12mm bottom layer of mild steel bonded to a 3mm upper layer of corrosion resistant 316 AISI stainless steel) ensures uniform cooking throughout



- Rounded corners and edges for easy cleaning
- Thermostatically controlled temperature ranging from 100°C to 250°C for precise cooking of delicate foods
- The large drain hole allows quick removal of liquid based foods directly into a gastronorm container
- Included accessories: stopper, scraper for smooth plate and drain pipe for food collection

ICY HOT

Full control at your fingertips

Full cooking power on the new Ref-freezer base. Unique in the market.

- Maximum power with the PowerGrill^{HP} or Fry Top^{HP} on the top of the innovative Ref-freezer base
- Increase productivity and maximize workflow by eliminating the time needed to recuperate ingredients from the refrigerator or freezer
- Simply choose your menu and set the base as a refrigerator or freezer between -22°C and +8°C according to your needs
- Incorporates 2 drawers GN 2/1, 150mm deep
- Many top appliances from the 900XP range can be mounted on this 1200mm base. Can also be mounted on wheels for added flexibility

Gas Burners

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron pan supports (standard)
- Stainless steel pan supports (optional)
- High efficiency “flower flame” burners
- Burners with flame failure device
- Protected pilot light

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accomodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900XP from 120°C to 280°C
  - 700XP from 110°C to 270°C
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

900 line versions
- 2, 4, 6, or 8 burners
- 6 and 10kW burners
- top models
- on gas static or convection oven
- on large gas oven, 1200mm
- on electric static oven
- 400, 800, 1200, 1600mm widths

700 line versions
- 2, 4, or 6 burners
- 5,5kW burners
- top models
- on gas static oven
- on electric static oven
- 400, 800, 1200mm widths

Gas Solid Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Durable cast iron cooking surface
- Cooking surface with differentiated temperature zones, maximum temperature of 500°C in center gradually decreasing to 200°C at the perimeter
- Single central burner with optimized combustion and flame failure device
- Piezo ignition
- Protected pilot light

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accomodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900 XP from 120°C to 280°C
  - 700 XP from 110°C to 270°C

900 line versions
- top model, 800mm width
- on gas static or convection oven
- solid top with 2 burners, 800, 1200mm widths

700 line versions
- top model, 800mm width
- on gas static oven
- solid top with 2 burners, 800mm width
- solid top with 2 burners, 1200mm width
- 2 burners, solid top, 2 burners, 1200mm width

Gas Hob Cooking Tops

- 1-piece 2mm pressed work top in stainless steel with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Smooth mild steel plate
- Stainless steel burners with self-stabilizing flame. Each burner has 2 branches with 4 flame lines
- Piezo ignition
- Protected pilot light

900 line versions
- top models, 400, 800 mm widths

Electric Hot Plates

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron hot plates with safety thermostat, hermetically sealed to work top
- Individually controlled hot plates, (4kW each for 900XP - 2,6kW each for 700XP), with step regulation

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accomodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements.
  Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

900 line versions
- 2 or 4 square plates
- top models, 400, 800mm widths
- on electric static oven

700 line versions
- 2, 4, or 6 round plates
- 4 square plates
- top models, 400, 800, 1200mm widths
- on electric static oven

Electric Hob Cooking Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Smooth steel (16Mo3) plate
- Individually controlled zones with step regulation

900 line versions
- top model, 400mm width

700 line versions
- top models, 400, 800mm widths

Induction Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled induction zones:
  - 5kW (diam. 230mm for 700XP - 280mm for 900XP)
  - 3,5kW (diam. 230mm for 700XP) with overheating safety device
- Control panel with 9 power levels and indicator light for zone operation

700XP Induction Wok Top
- High impact, heavy duty, 6mm thick Ceran® glass Wok bowl
- Single induction zone with overheating safety device
- Control panel with 9 power levels and indicator light for zone operation

700XP “Spicy” Frontal Induction Top
- 2 independently controlled induction zones, 5kW (230mm diam.) each with overheating safety device
- 6 x GN 1/9 condiment containers with lids

900 line versions
- top models, 400, 800mm widths

700 line versions
- top models, 400, 800mm widths

Infrared Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled infrared zones
  - 900XP diam. 300mm 3,4 kW
  - 700XP diam. 230mm 2,2 kW
- Concentric radiant elements to allow the selection of the heating area according to the pan size
- Warning light to indicate residual heat on the surface for operator safety

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accomodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900XP from 110°C to 285°C
  - 700XP from 140°C to 300°C

900 line versions
- top models, 400, 800mm widths

700 line versions
- top models, 400, 800mm widths
- on electric static oven

Fry Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Cooking plate (15mm thick for 900XP and 12mm thick for 700XP) for even temperature distribution
- Mild steel or hard-chromed cooking surface
- Large drain hole with grease collection drawer
- Large grease collection drawer (optional)

900XP Gas models
- mild steel surface - thermostatic control, safety thermostat, temperature range 90°C to 280°C
- mild steel surface - temperature range 210°C to 420°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

700XP Gas models
- mild steel surface - temperature range 200°C to 400°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

- Piezo ignition

Electric models
- Incoloy armoured (900XP) or infrared (700XP) heating elements beneath the cooking plate
- Thermostatic control; safety thermostat
  - temperature range 120°C to 280°C (900XP)
  - temperature range 110°C to 300°C (700XP)
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900 XP from 120°C to 280°C
  - 700 XP from 110°C to 270°C
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

900 line versions
- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths
- on gas or electric static oven
- HP top version, gas/electric, mild steel surface, 1200mm

700 line versions
- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths

Grills

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Removable 3-sided splash-guard in stainless steel
- Free-standing models - double-sided cast iron grids - ribbed for meats and smooth for fish and vegetables
- Top gas models - cast iron grids
- Top electric models - stainless steel grids
- Grid scraper included as standard

Gas models
- Stainless steel burners with flame failure device and deflection trays to prevent blockage

Electric models
- Incoloy armoured heating elements beneath the cooking plate
- Power ON indicator light

700XP Gas Lava Stone Grills
- Lava stones for char-broiled flavour
- Stainless steel burners with flame failure device and deflection trays to prevent blockage

HP Gas PowerGrills
- Highly efficient radiant heating system (patent pending)
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition
- Max. temperature on cooking surface 320/350°C
- Heavy duty, removable cast iron grids
- Full depth grease collection drawers, 1 per burner

900 line versions
- gas or electric heating
- free-standing, 400, 800mm widths
- HP Gas PowerGrills, 400, 800, 1200mm widths

700 line versions
- gas or electric heating
- top models, 400, 800mm widths
- on base
- HP Gas PowerGrills, 400, 800mm widths

Electric Chip Scuttle

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Perforated false bottom to drain excess oil into the well basin
- Infrared heating lamp positioned on the back of the unit
- On/off switch
- Suitable for GN 1/1 containers, max. height 150mm

900 line versions
- top model, 400mm width

700 line versions
- top model, 400mm width

Fryers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Oil drainage tap
- Thermostatic temperature control with safety thermostat to protect against overheating

Temperature ranges
- up to 18 lt, gas/electric - from 105°C to 185°C
- 23 lt gas - from 120°C to 190°C
- 23 lt electric - from 110°C to 185°C

Gas models
- V-shaped well with external high efficiency stainless steel burners with optimized combustion, flame failure device, protected pilot light and piezo ignition

Electric models
- V-shaped well with external high efficiency infrared heating elements

900XP - 23 lt HP fryer with
- electronic control to set cooking temperature, set cooking time, main switch, set actual temperature, store cooking program
- automatic oil filtering and refilling system
- automatic basket lifting

Gas Tube Fryer
- Ideal for floured foods
- Gas tubes inside the well create a “cold zone” to capture food particles
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light
- Thermostatic temperature control from 110°C to 190°C
- Safety thermostat to protect against overheating
- Piezo ignition

900 line versions
- gas or electric, internal or external elements
- 1 or 2 wells
- 15 lt, 18 lt, 23 lt
- 400, 800mm widths
- 23 lt gas tube fryer, 400mm width
- 110 lt with rail mounted basket (1 basket 1600mm or 2 baskets 2400mm)

700 line versions
- 2x5 lt, 7 lt, 12 lt, 14 lt, 15 lt
- gas or electric, internal or external elements
- 1 or 2 wells
- top models, 400, 800mm widths
- 34 lt gas tube fryer, 800mm width

Pasta Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Boiling well in 316L AISI stainless steel with seamless welding
- Safety device prevents operation without water
- Self-skimming system with continuous water filling regulated through manual water tap
- Large drain with manual ball-valve for fast emptying of the well
- Automatic basket lifting system (optional)

Gas models
- “Energy control” for precise power regulation
- Individually controlled high powered burners (one for each well), positioned below the base of the well with flame failure device, pilot light and piezo ignition
- No electrical connection required

Electric models
- Infrared heating system positioned below the base of the well

700XP HP Automatic Pasta Cooker
- 4 different boiling cycles from gentle to full power
- programmable automatic basket lifting (possibility to memorize 5 different cooking times per basket)

900 line versions
- 40 lt, gas/electric, 1 or 2 wells, 400, 800mm widths
- 150 lt, gas/electric/steam, 1 or 2 wells, automatic, 800, 1600mm widths
- 190 lt, gas/electric/steam, 1 well, automatic, 1200mm width

700 line versions
- HP automatic model, 20 lt, electric
- 24,5 lt, gas/electric, 1 or 2 wells, 400, 800mm widths

Bain-maries

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners and seamless welding
- Suitable for GN 1/1 containers, max. height 150mm
- Operating temperature from 30°C to 90°C
- Maximum water filling level marked on side of well
- Manual water filling (water filling tap can be ordered as an option)
- Front tap for water drainage

900 line versions
- gas or electric heating
- top models, 400, 800mm widths

700 line versions
- electric heating
- top models, 400, 800mm widths

Boiling Pans

- Well and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- Pressed well and lid in 316 AISI stainless steel
- Deep drawn well with rounded corners and seamless welding
- Safety valve to guarantee working pressure on models with indirect heating
- Manometer controls correct operation of the boiling pan
- Solenoid valve for refilling with hot or cold water
- External valve for manual evacuation of excess air accumulated in the jacket during heating phase on models with indirect heating
- Closed heating system avoids wasting energy on models with indirect heating
- Large capacity drain tap to discharge food

Gas models
- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light

Electric models
- Heating elements with energy control, temperature limiter and pressure switch

Direct heating
- burners heat the well directly
- food can reach a higher temperature than with indirect heating

Indirect heating
- uses integrally generated saturated steam at 110°C in double jacket
- pressure switch control
- models also available with automatic refilling of the water in the double jacket

900 line versions
- round well, 60 lt, 100 lt, 150 lt, 800mm width
- rectangular well, 250 lt, 1200mm width
- gas or electric heating
- direct or indirect heating

700 line versions
- round well, 60 lt, 800mm width
- gas or electric heating
- direct or indirect heating

Braising Pans

- Well with rounded corners and seamless welding and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Cooking surface in stainless steel or mild steel (especially indicated for “dry cooking” or “shallow frying”)
- Cooking surface in “Duomat” (a combination of mixed stainless steels) which improves thermal stability, eliminates deformation of the cooking surface and is more resistant to corrosion
- High precision manual or automatic tilting system

Gas models
- Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- Burners built-in to the base of the well move together during tilting (900XP)
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 90°C to 290°C

Electric models
- Infrared heating elements postioned beneath the cooking surface
- Heating elements built-in to the base of the well move together during tilting
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 120°C to 280°C

900 line versions
- 80 lt, 800mm width
- 100 lt, 1000mm width
- gas or electric heating
- mild steel or “Duomat” cooking surface
- automatic or manual tilting

700 line versions
- 60 lt, 800mm width
- gas or electric heating
- mild steel or “Duomat” cooking surface
- manual tilting

Multifunctional Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners, seamlessly welded to the work top
- Cooking surface in compound steel (3mm layer of 316 AISI stainless steel bonded to a 12mm layer of mild steel)

Gas models
- Burners equipped with a double flame line for uniform heat distribution
- Thermostatic gas valve. Piezo ignition
- Temperature range from 100°C to 250°C

Electric models
- Incoloy armoured heating elements beneath the cooking surface
- Thermostatic control and energy regulator for precise cooking control and a reduction in the fluctuation of energy around the set temperature
- Temperature range
  - 900 XP from 100°C to 300°C
  - 700 XP from 100°C to 250°C

900 line versions
- 22 lt, 800mm width
- gas or electric heating

700 line versions
- 11 lt, 22 lt
- 400, 800mm widths
- gas or electric heating

Refrigerator/Freezer Bases

- Exterior panels in stainless steel with Scotch-Brite finishing

Ref-freezer base
- Able to operate both as refrigerator or freezer. Temperature can be set from -22°C to +8°C
- Digital thermostat and display
- Built-in compressor unit
- 2 drawers with safety stop and perforated bottom plate, can support up to 40 kg/each
- Can be installed on wheels
- For ambient temperatures up to 43°C
- Permits **IcyHot** configuration

Refrigerated and Freezer bases
- Temperature range:
  - refrigerator from -2°C to +10°C
  - freezer from -15°C to -20°C
- Built-in compressor unit
- Thermostat, defrost indicator light and ON/OFF switch
- Large stainless steel drawers on telescopic anti-tilt runners able to accept GN 1/1 containers
- For ambient temperatures up to 43°C

900 line versions
- Ref-freezer base, 2 drawers, 1200mm width
- refrigerated base, 2 drawers, 1200mm width

700 line versions
- refrigerated base with doors or drawers, 1200, 1600mm widths
- freezer base with 2 drawers, 1200mm width

Work Tops and Bases

Work tops
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- With closed front or with drawer

Open bases
- Exterior panels in stainless steel with Scotch-Brite finishing
- Optional accessories:
  - doors with handles
  - drawers
  - heating kits
  - runners for GN containers

900 line versions
- work tops, 200, 400, 800mm widths
- work tops with drawer, 200, 400, 800mm widths
- open bases, 400, 800, 1200mm widths
- base with drawer for bottles, 200mm width

700 line versions
- work tops, 200, 400, 800mm widths
- work tops with drawer, 400, 800mm widths
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

SERIE 900

cooking

MODULAR
PROFESSIONAL

SERIE 900

Tutta l'affidabilità di un classico

Una linea classica della cucina professionale, la Serie 900 si adatta ad ogni ambiente, anche il più ampio, con estrema versatilità. Resistente e durevole per sostenere ogni ritmo di lavoro, garantendo sempre elevati standard di sicurezza.

All the reliability of a classic

Being the classic line of the professional kitchen, the 900 series fits to any space, even the largest, with great versatility. Resistant and durable to bear any workload, it ensures the highest safety standards.

Toute la fiabilité d'un classique

Une ligne classique de la cuisine professionnelle, la série 900 s'adapte à chaque milieu, même le plus grand, avec une extrême versatilité. Résistante et durable afin de soutenir chaque rythme de travail, tout en garantissant d'élevés standard de sécurité.

Die ganze Zuverlässigkeit eines Klassikers

Die Serie 900 ist eine klassische Linie der professionellen Küche, die sich jedem Ambiente, mag es auch noch so groß sein, mit extremer Vielseitigkeit anpasst. Widerstandsfähig und langlebig, um jedem Arbeitsrhythmus standzuhalten, wobei immer ein hoher Sicherheitsstandard garantiert wird.

Надежность «классической» кухни

Полная гамма классического профессионального кухонного оборудования, которая подходит к любым, даже самым большим помещениям.Отличается высокой производительностью и качеством, удовлетворяющие самые высокие требования. Прочность и надежность для обеспечения долгого использования при интенсивных ритмах работы, всегда гарантирующие высокий уровень безопасности труда.

Piani cottura **a Gas**
Gas bolling unit

90/40 PCG

90/120 PCG

90/80 PCG

Piani cottura a gas

Bruciatori rapidi in ghisa/ottone, potenti, ad alto rendimento, muniti di bruciatore pilota, adeguatamente protetto. Bacinelle di raccolta smaltate, capienti di facile estrazione. Erogazione gas, mediante valvole di sicurezza a termocoppia. Griglie piani di cottura in ghisa smaltata antiacido.

Plan de cuisson gaz

Brûleurs rapides en fonte et laiton, de puissance élevée avec une veilleuse pour l'allumage automatique, bien protégée. Cuvettes en acier émaillé, de grande capacité et amovibles pour le nettoyage. La distribution du gaz arrive par soupape de sûreté avec thermocouple. Grilles des tables de cuisson en fonte émaillée anti-acide.

Газовые плиты

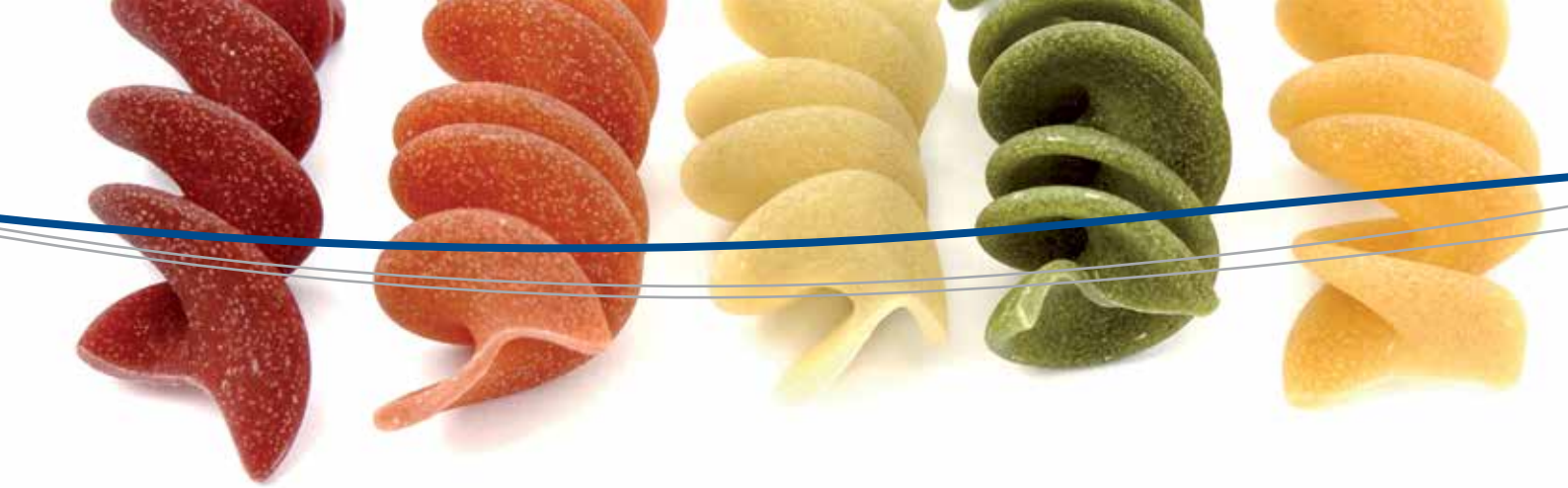
Горелки быстрого разогрева сделаны из чугуна/латуни, имеют высокую мощность, с высоким КПД, снабжены пилотной горелкой для автоподжига с соответствующей системой газконтроля. Легкосъемные для повседневного гигиенического ухода емкости больших размеров. Подача газа контролируется клапаном безопасности термопары. Чугунные решетки-держатели для кастрюль покрыты противокислотной эмалью.

Gas boiling unit

Powerful, high efficiency and quickly reacting burners, made in cast iron and brass, equipped with protected pilot burner. Enamelled collecting basins, with good capacity and easy to remove. Gas supply through a thermocouple safety valve. Hob pan supports are made in anti-acid enamelled cast iron.

Gasherde

Starke und leistungsfähige Schnellbrenner aus Gusseisen/ Messing, ausgerüstet mit angemessen geschütztem Pilotbrenner. Emaillierte große und leicht ausziehbare Sammelschalen. Gasversorgung über Sicherheitsventile mit Thermoelement. Gitter der Kochfelder aus emallierten, säurefestem Gusseisen.



90/80 CEG

90/120 CEG

Modello / Model Modéle / Modell Modelos / Модель		90/40 PCG	90/80 PCG	90/120 PCG	90/160 PCG	90/80 CEG	90/120 CEG
Dimensioni Dimensions Dimensions Ausmaßen Dimensiones Габ.размеры	cm	40x90 x h.85	80x90 x h.85	120x90 x h.85	160x90 x h.85	80x90 x h.85	120x90 x h.85
N° bruc. x potenza Burners x power N° brûleurs x puissance Brenneranzahl x Leistung N° de quemadores x potencia Кол-во горелок x мощность	N° x kW	1x5,5 1x7,5	2x5,5 2x7,5	4x5,5 2x7,5	4x5,5 4x7,5	2x3,7 1x5,5 1x7,5	3x3,7 2x5,5 1x7,5
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая мощность	kW	13	26	37	52	20,4	29,6

Cucine a Gas
Gas ranges

90/80 CFG

90/160 CFG

90/120 CFG

Cucine a gas

Forno smaltato con camera e porta isolate, riscaldamento tramite bruciatore a fiamma stabilizzata, ad accensione piezoelettrica. La temperatura è regolabile da 150 a 300°C. Reggigriglie laterali a 3 posizioni, estraibili per la pulizia. Tuttapiastra con zone termiche differenziate, con anello centrale.

Gas ranges

Enamelled oven with insulated chamber and door. Burner with flame failure device and piezoelectric ignition. Adjustable temperature from 150 to 300°C. Lateral grid holders with 3 positions, extractable for easy cleaning. Solid top with central ring and differentiated heating zones.

Plan de cuisson gaz

Four en acier émaillé avec chambre et porte isolées, chauffage par brûleur à flammes stabilisées avec allumage piézoélectrique, la température est réglable de 150 à 300°C. Echelles porte-grille à 3 positions, amovibles pour le nettoyage. Coup de feu avec anneau central amovible et zones thermiques différenciées.

Gasherde

Emaillierter Ofen mit isolierter Kammer und Tür, Beheizung über Brenner mit stabilisierter Flamme und piezoelektrischer Zündung; Temperatureinstellung von 150 bis 300 °C. Seitliche Rosthalter mit 3 Positionen, für die Reinigung ausziehbar. Glühplatte mit getrennten Heizzonen und Mittelring.

Газовые плиты с духовым шкафом

Эмалированная поверхность духового шкафа с хорошей изоляцией двери, подогрев с помощью горелки стабильного пламени способствует равномерному пропеканию продукта. Розжиг осуществляется при помощи электрического пьезоэлемента. Диапазон рабочей температуры духового шкафа от 150 до 300 °C. Направляющие для противней имеют 3 уровня и легко вынимаются для гигиенического ухода. Плиты со сплошной поверхностью имеют зоны дифференциального подогрева с концентрическим нагревом.

90/120TPFG

90/80 TPFG

Modello / Model Modéle / Modell Modelos / Модель		90/80 CFG	90/120 CFG	90/120 CFGG	90/160 CFG	90/80 CFGE	90/120 CFGE	90/160 CFGE	90/80 CFGES	90/120 CFGES	90/160 CFGES	90/80 TPG	90/80 TPFG	90/120 TPFG
Dimensioni / Dimensions Dimensions / Ausmaßen Dimensiones / Габ.размеры	cm	80x90 x h.85	120x90 x h.85	120x90 x h.85	160x90 x h.85	80x90 x h.85	120x90 x h.85	160x90 x h.85	80x90 x h.85	120x90 x h.85	160x90 x h.85	80x90 x h.85	80x90 x h.85	120x90 x h.85
N° bruc. x potenza Burners x power N° brûleurs x puissance Brenneranzahl x Leistung N° de quemadores x potencia Кол-во горелок x мощность	N° x kW	2x5,5 2x7,5	4x5,5 2x7,5	4x5,5 2x7,5	4x5,5 4x7,5	2x5,5 2x7,5	4x5,5 2x7,5	4x5,5 4x7,5	2x5,5 2x7,5	4x5,5 2x7,5	4x5,5 4x7,5	1x12	1x12	1x5,5 1x7,5 1x12
Potenza forno Oven power Puissance four Anschlußwert Backofen Potencia horno Ном.мощность духовки	kW	7,7	7,7	12	2x7,7	3x1,26	3x1,26	2x(3x1,26)	6	6	2x6	–	7,7	7,7
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая мощность	kW	33,7	44,7	49	67,4	26 (Gas) 3,96 (Electric)	37 (Gas) 3,96 (Electric)	52 (Gas) 7,92 (Electric)	26 (Gas) 6 (Electric)	37 (Gas) 6 (Electric)	52 (Gas) 12 (Electric)	12	19,7	32,7
Alimentazione elettrica Electric supply Alimentazion électrique Elektroanschluß Alimentación Эл.питание		–	–	–	–	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	–	–	–

Cucine Elettriche
Electric ranges

90/120 CFE

90/80 CFE

90/80 PCE

Cucine elettriche

Piastre elettriche in ghisa con bordo in acciaio inox a tenuta sul piano, comandate da un commutatore per 6 regolazioni di temperatura. Piastra in acciaio ad alta conduzione termica di spessore 15mm. Quattro zone di cottura indipendenti con potenza ciascuna di 3kW ognuna con 3 possibilità di regolazione della potenza, tramite commutatore. Forno elettrico a convezione forzata o statico con resistenze poste sul cielo o sotto suola.

Electric ranges

Electric cast iron heating elements with stainless steel sealing border, controlled by a commutator with 6 temperature levels. Large steel heating surface, 15 mm thick, with high heat conduction. Four independent cooking zones, 3 kW each, with 3 levels regulation commutator. Forced convection or static electric oven with heating elements on the top and under the bottom.

Fourneaux électriques

Plaques électriques en fonte avec bord en acier inox d'étanchéité sur la table, six possibilités de réglage de la température pour chaque plaque. Plaque en acler à haute conduction thermique, èpaisseur 15mm. Caratcterisèe par 4 zones de cuisson indépendantes puissance 3 kW chacune, avec 3 possibilité de réglage de la température parmi des commutateurs. Four électrique à convection forcée ou statique avec des résistances situées sur la partie supérieure ou sous la sole.

Elektroherde

Elektrische Gusseisenplatten mit plattenbündigem Edelstahlrand, schaltergesteuert, 6 Temperatureinstellungen. Stahlplatte mit hoher Warmeleitfählgkeit und einer Stärke von 15mm. Vier unabhänglge Kochzonen mit einer Leistung von jeweils 3 kW und jede mit 3 Einstellmöglichkeiten für die Leistung über Umschalter. Elektrischer Konvektionsbackofen mit Zwangsbelüftung oder statisch mit an der Decke oder am Boden untergebrachten Heizwiderständen.

Электрические плиты

Электрические чугунные конфорки, герметично укрепленные на цельноштампованной рабочей поверхности, имеют 6 положений переключателя для регулирования рабочей температуры.
Плита со сплошной поверхностью из стали высокой теплопроводности имеет толщину 15 мм, с закругленными углами и краями. Четыре независимые зоны нагрева с регулировкой температуры в 3 положениях, каждая из которых имеет тэны из высокопрочной нерж.стали мощностью 3 кВт.
Духовой шкаф с принудительной конвекцией или статический с нагревом в 3-х режимах: сверху, снизу, комбинированный.

90/80 TPE

90/80 TPFE

90/40 PCE

Modello / Model Modéle / Modell Modelos / Модель		90/40 PCE	90/80 PCE	90/120 PCE	90/80 CFE	90/120 CFE	90/80 CFES	90/120 CFES	90/80 TPE	90/80 TPFE
Dimensioni / Dimensions Dimensions / Ausmaßen Dimensiones / Габ.размеры	cm	40x90 x h.85	80x90 x h.85	120x90 x h.85	80x90 x h.85	120x90 x h.85	80x90 x h.85	120x90 x h.85	80x90 x h.85	80x90 x h.85
N° piastre x potenza N° Heating plates x power N° Plaques x puissance Plattenanzahl x Leistung N° de placas x potencia Кол-во конфорок x мощность	N° x kW	1x3 1x4	3x3 1x4	4x3 2x4	3x3 1x4	4x3 2x4	3x3 1x4	4x3 2x4	4x3	4x3
Potenza forno Oven power Puissance four Anschlußwert Backofen Potencia horno Ном.мощность духовки	kW	–	–	–	3,96	3,96	6	6		3,96
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая эл.мощность	kW	7	13	20	16,96	23,96	19	26	12	15,96
Alimentazione elettrica Electric supply Alimentation électrique Elektroanschluß Alimentación Эл.питание		400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz

Cucine Elettriche in Vetroceramica ed Induzione

Electric ranges with Ceramic glass surface and Induction system

90/40 PVE

90/80 CFVE

Cucine elettriche
In vetroceramica ed induzione

Piano in vetroceramica infrangibile, ermetico di facile pulizia, con zone di cottura serigrafate protette da limitatori di temperatura. Le zone di cottura ad induzione si attivano solo a diretto
contatto con le pentole e sono dotate di un dispositivo contro il surriscaldamento.

Electric ranges with ceramic glass surface and induction system

Shatterproof glass ceramic surface, hermetic for easy cleaning. Silk-screen printed cooking zones, protected by a temperature control device. Cooking zones are activated only through direct contacts with pans and are supplied with an overheating safety device.

Fourneaux électriques
En vitro-céramique et induction

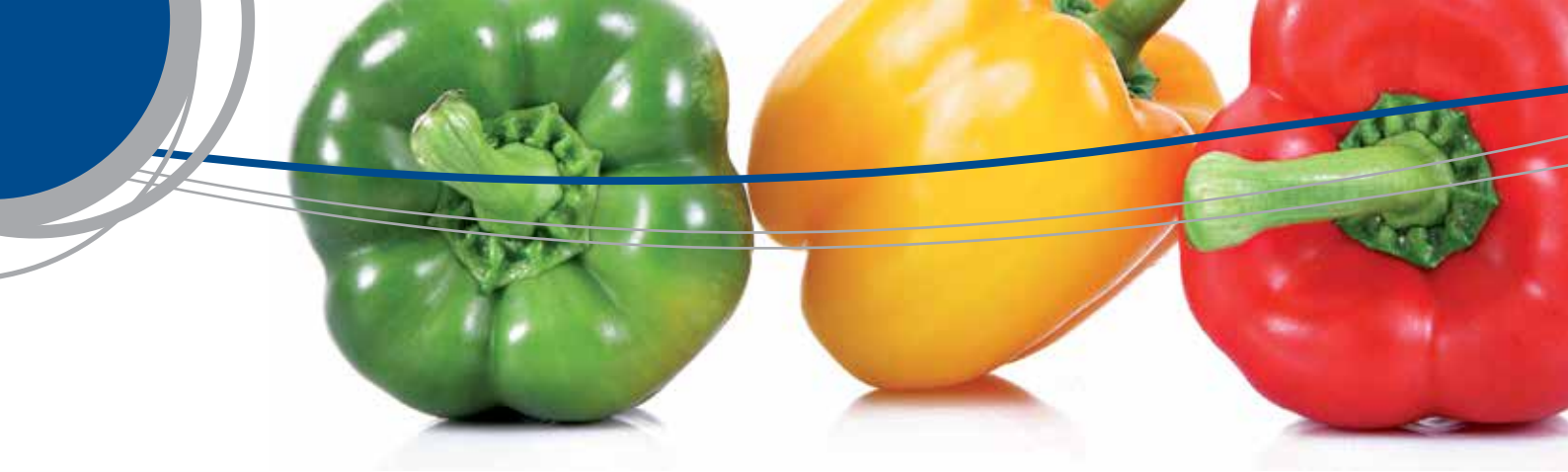
Plan de cuisson en vitro-céramique, hermétique, facile à nettoyer, avec zones de cuisson sérigraphies avec un dispositif de protection en cas de surchauffe. Les zones de cuisson démarrent la cuisson seulement par contacte direct avec les récipients spéciaux et elies sont munies de sécurité anti-surchauffe.

Elektroherde mit Glaskeramikplatte und Induktion

Unzerbrechliche, hermetische und leicht zu reinigende Glaskeramikplatte mit siebbedruckten Kochzonen, geschützt von Temperaturbegrenzern. Die Induktionkochzonen schalten sich nur bei direktem Kontakt mit den Töpfen ein und besitzen einen Uberhitzungsschutz

Электрические плиты со стеклокерамической поверхностью и индукцией

Стеклокерамическая поверхность высокой прочности, герметически впаянна для легкого гигиенического ухода и перемещения кухонной утвари по поверхности, с выделенными зонами нагрева для экономии электроэнергии, которые защищены датчиками, контролирующими рабочую температуру. Зоны нагрева индукционных плит мгновенно приходят в рабочее состояние только в случае прямого контакта с днищем кастрюлю или сковороды и оснащены системой защиты от перегрева.



90/80 IND

90/40 IND

Modello / Model Modéle / Modell Modelos / Модель		90/40 PVE	90/80 PVE	90/80 CFVE	90/80 CFVES	34/43 IND	40/54 IND-W	90/40 IND	90/80 IND
Dimensioni / Dimensions Dimensions / Ausmaßen Dimensiones / Габ.размеры	cm	40x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	34x43 x h.10	40x54 x h.15	40x90 x h.85	80x90 x h.85
Potenza piano superiore Cooking top heat input Puissance plan supérieur Anschlußwert Kochfeld Potencia encimera Мощность рабочей поверхности	kW	1x2,5 1x3,4	2x2,5 2x3,4	2x2,5 2x3,4	2x2,5 2x3,4	3,5	3,5	2x5	4x5
Potenza forno Oven power Puissance four Anschlußwert Backofen Potencia horno Ном.мощность духовки	kW	–	–	3,96	6	–	–	–	–
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая эл.мощность	kW	5,9	11,8	15,76	17,8	3,5	3,5	10	20
Alimentazione elettrica Electric supply Alimentation électrique Elektroanschluß Alimentación Эл.питание		400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	230 VAC 1N 50-60 Hz	230 VAC 1N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz

Friggitrici a Gas ed Elettriche
Gas and Electric fryers

90/40 FRG 13

90/80 FRG13

90/80 FRE15

90/40 FRE 15

Friggitrici a gas ed elettriche

Vasche ad elevata capacità, interamente in acciaio inox, munite di rubinetto di scarico, di filtro vasca e bacinella per la raccolta dell'olio residuo. Modelli gas, dotati di bruciatori in acciaio a fiamma orizzontale ad accensione piezoelettrica con valvola di sicurezza termostatica. Versioni elettriche, con resistenze corazzate ribaltabili per la pulizia.

Gas and electric fryers

High capacity containers entirely built in s/steel, equipped with drain tap in the tank, and container filter to collect used oil. Gas models, equipped with stainless steel horizontal burners with thermostatic safety valve. Electric version, with heavy-duty and tilting heating elements for easy cleaning.

Friteuses à gaz ou electriques

Cuve entièrement en acier inox, munie d'un robinet de vidange, de filtre pour la cuve et bac collecteur d'huile.Modèles gaz doués de brûleurs en acier à flamme horizontale avec veilleuse à allumage piézo-électrique et vanne thermostatique. Modèles électriques avec résistances blindées basculantes permettant un nettoyage aisé.

Gas - oder Elektrofritteusen

Großräumige Wannen vollständig aus Edelstahl, ausgerüstet mit Ablasshahn, Wannenfilter und Sammelschale für Restöl. Gasmodelle ausgerüstet mit Stahlbrennern mit horizontaler Flamme und piezoelektrischer Zündung mit thermostatischem Sicherheitsventil. Elektroausführungen mit gepanzerten und für die Reinigung kippbaren Widerständen.

Газовые и электрические Фритюрницы

Ванны большой емкости, полностью из нержавеющей стали, оснащены краном для слива, фильтром в ванне и приемным баком для сбора остатков масла.
В газовых версиях установлены горелки из нержавеющей стали с горизонтальным пламенем, с предохранительным клапаном, термопарой и пьезоэлементом системы розжига.
В электрических версиях установлены нагревательные элементы повышенной прочности с подъемным механизмом для гигиенического ухода.

Modello / Model Modéle / Modell Modelos / Модель		90/40 FRG13	90/80 FRG13	90/40 FRG22	90/80 FRG22	90/40 FRE15	90/80 FRE15
Dimensioni esterne External dimensions Dimensions Exterieures Assuenmasse Dimensiones externas Габаритные размеры	cm	40x90 x h.85	80x90 x h.85	40x90 x h.85	80x90 x h.85	40x90 x h.85	80x90 x h.85
Dimensioni vasca Bowl dimensions Dimensions Cuve Beckenabmessungen Dimensiones cuba Размеры ванны	cm	28x33,5 x32	28x33,5 x32	34x45 x32	34x45 x32	28x45 x23	28x45 x23
Dimensioni cestello Basket dimensions Dimensions Panier Korbabmessungen Dimensiones de los cestillos Размеры корзины	cm	29x26 x h.14	29x26 x h.14	40x15 x h.14	40x15 x h.14	38x12,5 x h.11	38x12,5 x h.11
Cestelli x vasca Basket x bowl Panier x cuve Korb x Wanne Cestillos en cada cuba Кол-во корзин в ванне	N°	1	1+1	2	2+2	2	2+2
Capacità vasca Bowl capacity Capacité Cuve Beckeninhalt Capacidad cuba Емкость ванны	l	13	13+13	22	22+22	15	15+15
Potenza totale Total Power Puissance Totale Gesamtanschlußwert Potencia total Общая мощность	kW	10,2 (Gas)	20,4 (Gas)	13,6 (Gas)	27,2 (Gas)	10,2 (El.)	20,4 (El.)
Alimentazione elettrica Electric supply Alimentation Électrique Elektroanschluß Alimentación Эл.питание		–	–	–	–	400 VAC 3N 50-60 Hz	400 VAC 3 50-60 Hz

Fry top e Griglie pietra lavica
Griddles and Lava stone griddles

90/40 FTG

90/80 FTRG

90/40 GRL

90/80 GRL

Fry top e griglie pietra lavica

Modelli gas ed elettrici con piastra di cottura in acciaio ad elevata conducibilità termica. La piastra di cottura può essere liscia, rigata o mista. Le griglie a pietra lavica hanno le griglie in acciaio inox con profili a “V”, dotate di un sistema di sollevamento tramite leverismi per distanziarla dal braciere.

Griddles and lava stone grills

Gas and electric griddles are supplied with a high conductivity steel.
The cooking surface can be flat, grooved or mixed. The lava stone grills are supplied with stainless steel “V” profiles and are adjustable in height by a level lifting system to space the grid from the brazier.

Grillades et gris en pierre laivque

Modèles gaz et électriques avec plaque de cuisson en acier à haute conductibilité calorifique. La plaque de cuisson est disponible lisse, nervurée ou lisse et nervurée. Les deux modéles ont la grille du pian de cuisson avec profiles à “V” en acier inoxydable. Les grillades à pierres laviques ont des leviers pour soulever la grille et l’espacer du brasier.

Fry top und lavasteingrill

Elektrische und Gasmodelle mit Kochplatte aus Stahl mit hoher Wärmeleitfähigkeit für eine gleichmäßige Verteilung der Temperatur. Die Kochplatte kann glatt, gerillt oder glatt und gerillt sein. Die Röste der Lavasteingrills werden mit einer “V” Edelstahlprofil Ausführung geliefert. Durch einen Rostlift-System läßt sich die Abstand zwischen Grill und Kohlenbecken einstellen.
Mit diesen Rostlift-System läßt sich de Abstand zwlschen Grillplatte und Koblbecken einstellan.

Жарочные поверхности и Лавовые грили

Электрические и газовые модели имеют поверхность из специального сплава стали с высокой теплопроводностью для обеспечения максимального нагрева за короткое время и равномерно по всей поверхности. Жарочная поверхность может быть гладкой, рифленой или комбинированной. Лавовые грили оснащены V-образными решетками из нержавеющей стали для мяса с возможностью регулирования расстояния между продуктом и лавой. Специальную решетку для рыбы можно заказать дополнительно.

Modello / Model Modéle / Modell Modelos / Модель		90/40 FTG	90/40 FTG-CR	90/40 FTRG	90/40 FTRG-CR	90/40 FTE	90/40 FTE-CR	90/40 FTRE	90/40 FTRE-CR	90/80 FTG	90/80 FTG-CR	90/80 FTRG
Dimensioni / Dimensions Dimensions / Ausmaßen Dimensiones / Габ.размеры	cm	40x90 x h.85	40x90 x h.85	40x90 x h.85	40x90 x h.85	40x90 x h.85	40x90 x h.85	40x90 x h.85	40x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85
N° bruc. x potenza Burners x power N° brûleurs x puissance Anzahl Heizkörper x Leistung N° de quemadores x potencia Кол-во горелок x мощность	N° x kW	1x6,9	1x6,9	1x6,9	1x6,9	–	–	–	–	2x6,9	2x6,9	2x6,9
N° resist. x potenza Heating elements x power N° résistances x puissance Brenneranzahl x Leistung N° resistencias x potencias Кол-во нагр.элем. x мощность	N° x kW	–	–	–	–	3x2,2	3x2,2	3x2,2	3x2,2	–	–	–
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая мощность	kW	6,9 (Gas)	6,9 (Gas)	6,9 (Gas)	6,9 (Gas)	6,6 (El.)	6,6 (El.)	6,6 (El.)	6,6 (El.)	13,8 (Gas)	13,8 (Gas)	13,8 (Gas)
Piastra di cottura dim. Cooking surfaces dim. Plaque de cuisson dim. Brat/Grillplatte Maße Placa cocción dim. Размеры раб.поверхности	cm	39,5x70	39,5x70	39,5x70	39,5x70	39,5x70	39,5x70	39,5x70	39,5x70	79,5x70	79,5x70	79,5x70
Superficie Surface Surface Fläche Superficie Полезная площадь	dm^2	27,65	27,65	27,65	27,65	27,65	27,65	27,65	27,65	55,65	55,65	55,65
Alimentazione elettrica Electric supply Alimentation électrique Elektroanschluß Alimentación Эл.питание		–	–	–	–	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	–	–	–	–

Modello / Model Modéle / Modell Modelos / Модель		90/80 FTRG-CR	90/80 FTRRG	90/80 FTRRG-CR	90/80 FTE	90/80 FTE-CR	90/80 FTRE	90/80 FTRE-CR	90/80 FTRRE	90/80 FTRRE-CR	90/40 GRL	90/80 GRL
Dimensioni / Dimensions Dimensions / Ausmaßen Dimensiones / Габ.размеры	cm	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	40x90 x h.85	80x90 x h.85
N° bruc. x potenza Burners x power N° brûleurs x puissance Anzahl Heizkörper x Leistung N° de quemadores x potencia Кол-во горелок x мощность	N° x kW	2x6,9	2x6,9	2x6,9	–	–	–	–	–	–	1x9,5	2x9,5
N° resist. x potenza Heating elements x power N° résistances x puissance Brenneranzahl x Leistung N° resistencias x potencias Кол-во нагр.элем. x мощность	N° x kW	–	–	–	6x2,2	6x2,2	6x2,2	6x2,2	6x2,2	6x2,2	–	–
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая мощность	kW	13,8 (Gas)	13,8 (Gas)	13,8 (Gas)	13,2 (El.)	13,2 (El.)	13,2 (El.)	13,2 (El.)	13,2 (El.)	13,2 (El.)	9,5	19
Piastra di cottura dim. Cooking surfaces dim. Plaque de cuisson dim. Brat/Grillplatte Maße Placa cocción dim. Размеры раб.поверхности	cm	79,5x70	79,5x70	79,5x70	79,5x70	79,5x70	79,5x70	79,5x70	79,5x70	79,5x70	–	–
Superficie Surface Surface Fläche Superficie Полезная площадь	dm^2	55,65	55,65	55,65	55,65	55,65	55,65	55,65	55,65	55,65	–	–
Alimentazione elettrica Electric supply Alimentation électrique Elektroanschluß Alimentación Эл.питание		–	–	–	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	–	–

Cuocipasta e Bagnomaria - Neutri
Pasta cookers and Bainmaries - Neutral elements

90/40 CPE

90/80 CPG

90/40 BME

90/80 BME

Cuocipasta e bagnomaria - Neutri

Piani, cestelli e falsi fondi realizzati in acciaio inox. Vasche con capacità di 40 lt, con fondo inclinato. Troppo pieno per eliminare gli amidi in sospensione. Nei modelli gas i bruciatori sono in acciaio inox con pilota ad accensione piezoelettrica posizionato sotto la vasca. Nei modelli elettrici, commutatore a 4 posizioni. Resistenze corazzate poste all'interno della vasca. Cuocipasta elettrici dotati di un termostato di sicurezza per vasca.

Pasta cookers and bain maries - Neutral elements

Surfaces, baskets and false bottoms made in stainless steel. 40 liter capacity tanks with sloped bottom. Overflow tube to eliminate suspended starches. Stainless steel burners on gas models with pilot flame and piezoelectric ignition positioned under the tank. 4 positions commutator. Armoured heating elements placed inside the tank.

Pastakocher und wasserbad - Neutral

Platten, Körbe und Siebböden aus Edelstahl. Wannen mit einem Fassungsvermögen von 40 l mit geneigtem Boden. Überlauf für die Entfernung der suspendierten Stärke. Gasmodelle mit Brennern aus Edelstahl und unter der Wanne positioniertem Pilotbrenner mit piezoelektrischer Zündung. Wahlschalter mit 4 Stellungen gepanzerten Widerstände im Inneren der Wanne Pastakocher sind mit einem Wannensicherheitsthermostat ausgestattet.

Cuiseur à pâtes et bain-marie - Neutres

Dessus, paniers et faux fonds réalisés en acier inox. Cuve de capacité 40 lt., avec fond incliné et munie de trop plein pour les amidons. Chauffage gaz par des brûleurs inox avec veilleuse,allumage grâce au dispositif piézoélectrique. Commutateur à 4 positions. Résistances à fil nu placées sous le fond de la cuve.

Макароноварки и мармиты - Нейтральные элементы

Рабочие поверхности, корзины и фальш-дно изготовлены из нержавеющей стали. Ванны с округленными угловыми стыками вместимостью 40 литров имеют наклонное дно. Зона перелива с переливной трубкой для удаления крахмала и пены. В газовых версиях горелки из нержавеющей стали находятся под ванной, имеется пилотная горелка и электрический пьезоэлемент для розжига. В электрических версиях под ванной установлены нагревательные элементы из нержавеющей стали повышенной прочности. Рабочая температура регулируется 4-мя положениями переключателя.

90/40 PLC

90/80 PLC

Modello / Model Modéle / Modell Modelos / Модель		90/40 CPG	90/80 CPG	90/40 CPE	90/80 CPE	90/40 BMG	90/80 BMG	90/40 BME	90/80 BME	90/40 PLC	90/80 PLC
Dimensioni Dimensions Dimensions Ausmaßen Dimensiones Габ.размеры	cm	40x90 x h.85	80x90 x h.85	40x90 x h.85	80x90 x h.85	40x90 x h.85	80x90 x h.85	40x90 x h.85	80x90 x h.85	40x90 x h.85	80x90 x h.85
Dim. int. Cassetto Dim. int. Drawer Dim. int. Tiroir Innenschubladenmaße Dim. int. del cajón Внутр.р-ры ящика	cm	–	–	–	–	–	–	–	–	30,5x52 x h.14,3	60,5x52 x h.14,3
N° bruc. x potenza Burners x power N° brûleurs x puissance Anzahl Heizkörper x Leistung N° de quemadores x potencia Кол-во горелок x мощность	N° x kW	1x11,8	2x11,8			1x3,5	1x7			–	–
N° resist. x potenza Heating elements x power N° résistances x puissance Brenneranzahl x Leistung N° de resistencias x potencia Кол-во нагр.эл. x мощность	N° x kW			2x3,8	2x(2x3,8)			1x2,2	3x1,47	–	–
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая мощность	kW	11,8 (Gas)	23,6 (Gas)	7,6 (El.)	15,2 (El.)	3,5 (Gas)	7 (Gas)	2,2 (El.)	4,41 (El.)	–	–
Alimentazione elettrica Electric supply Alimentation électrique Elektroanschluß Alimentación Эл.питание		–	–	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	–	–	230 VAC 1N 50-60 Hz	230 VAC 1N 50-60 Hz	–	–

Pentole e Brasiere
Boiling pans and Tilting bratt pans

90/80 PGI

90/80 PEI

Pentole
Riscaldamento diretto del recipiente con bruciatori posti sotto il fondo della vasca. Erogazione gas mediante rubinetto valvolato in sicurezza, bruciatore pilota ed accenditore piezoelettrico per l' accensione automatica dei bruciatori.

Brasiere
Involucro, piano, coperchio e perimetro vasca in acciaio inox. Fondo di grosso spessore in acciaio inox. Modelli a ribaltamento manuale della vasca mediante volantino, o dotati di sistema di ribaltamento motorizzato.

Boiling pans
Direct heating by burners positioned under the bottom of the pan. Gas supply through a safety valve tap, pilot burner and piezoelectric device for automatic ignition.

Tilting bratt pans
Body, top, cover and perimeter of the tank in stainless steel. Bottom of the tank in high thickness stainless steel. Available manual tilting models with hand-wheel and automatic tilting versions.

Marmites
Chauffage direct de la cuve par brûleurs positionnés sous la cuve. Refoulement du gaz par robinet de sécurité. Système automatique d'allumage des veilleuses et des brûleurs par piezo-électrique.

Sauteuses
Enveloppe, plan, couvercle et périmètre cuve en acier. Fond de grosse épaisseur en acier inox. Modèles à basculement manuel de la cuve à l'aide d'un petit volant ou dotés de systèmes à basculement motorisé.

Töpfe
Beheizung durch Edelstahlbrenner. Thermostatisches Sicherheitsventil. Zündflammenbrenner. Piezozünder. Sicherheitsthermostat.

Kippbratpfannen
Platte, Deckel und Perimeter des Beckens aus Edelstahl. Starker Boden aus Edelstahl. Modelle mit manueller Kipp-Vorrichtung des Beckens durch Handrad oder motorisierte Kippsysteme.

90/80 BRGM

90/120 BRE

Пищеварочные котлы
Прямой и непрямой нагрев для равномерного распределения тепла. Под чаном установлены горелки или нагревательные элементы из нержавеющей стали повышенной прочности. Подача газа осуществляется через предохранительный клапан с термопарой, имеется пилотная горелка и электрический пьезоэлемент для автоматического розжига.

Опрокидываемые сковороды
Структура, рабочая поверхность, крышка и компоненты по периметру ванны сделаны из нержавеющей стали. Днище чаши из нержавеющей стали большой толщины.
Сковороды оснащены механическим или автоматическим устройством подъема и опрокидывания чаши.

Modello / Model Modéle / Modell Modelos / Модель		90/80 PGD-100	90/80 PGDA-100	90/80 PGD-150	90/80 PGDA-150	90/80 PGI-100	90/80 PGIA-100	90/80 PGI-150	90/80 PGIA-150	90/80 PEI-100	90/80 PEIA-100	90/80 PEI-150	90/80 PEIA-150
Dimensioni Dimensions Dimensions Ausmaßen Dimensiones Габ.размеры	cm	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85	80x90 x h.85
Diametro interno Inside diameter Diamètre intérieur Kesseldurchmesser Innen Diámetro interior de la cuba Внутренний диаметр	cm	60	60	60	60	60	60	60	60	60	60	60	60
Capacità nominale Useful capacity Capacité nominale Nenninhalt Capacidad Полезная емкость	l	100	100	150	150	100	100	150	150	100	100	150	150
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая мощность	kW	24 (Gas)	24 (Gas)	24 (Gas)	24 (Gas)	24 (Gas)	24 (Gas)	24 (Gas)	24 (Gas)	16 (El.)	16 (El.)	16 (El.)	16 (El.)
Alimentazione elettrica Electric supply Alimentation électrique Elektroanschluß Alimentación Эл.питание		–	–	–	–	–	–	–	–	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50-60 Hz

Modello / Model Modéle / Modell Modelos / Модель		90/80 BRG	90/80 BRGM*	90/120 BRG	90/120 BRGM*	90/80 BRE	90/80 BREM*	90/120 BRE	90/120 BREM*
Dimensioni esterne External dimensions Dimensions Exterieures Assuenmasse Dimensiones externas Габаритные размеры	cm	80x90 x h.85	80x90 x h.85	120x90 x h.85	120x90 x h.85	80x90 x h.85	80x90 x h.85	120x90 x h.85	120x90 x h.85
Dimensioni vasca Bowl dimensions Dimensions Cuve Beckenabmessungen Dimensiones cuba Размеры чаши	cm	70x60x17	70x60x17	110x60x17	110x60x17	70x60x17	70x60x17	110x60x17	110x60x17
Capacità vasca Bowl capacity Capacité Cuve Beckeninhalt Capacidad cuba Литраж чаши	l	70	70	112	112	70	70	112	112
Potenza totale Total power Puissance totale Gesamtanschlußwert Potencia total Общая мощность	kW	16 (Gas)	16 (Gas) 0,3 (El.)	21 (Gas)	21 (Gas) 0,3 (El.)	10	10,3	15	15,3
Alimentazione elettrica Electric supply Alimentation électrique Elektroanschluß Alimentación Эл.питание		–	230 VAC 1N 50 Hz	–	230 VAC 1N 50 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50 Hz	400 VAC 3N 50-60 Hz	400 VAC 3N 50 Hz

(*) Motorizzato (*) Automatic version (*) Motorisé (*) Mit Motor (*) Motorizzato (*) С электрическим подъемом

Cucine a **Gas**
Gas ranges

70/70 CFG

70/110 CFG

70/40 PCG

70/70 PCG

Piastra bistecchiera rigata, 2 fuochi
Grooved steak plate: 2 burners
Plaque nervurée, 2 feux
Gerillte Grillplatte, 2 Flammen
Чугунная накладная рифленая поверхность на 2 горелки

Piastra bistecchiera liscia, 1 fuoco
Flat steak plate: 1 burner
Plaque lisse, 1 feu
Glatte Grillplatte, 1 Flamme
Чугунная накладная гладкая поверхность на 1 горелку

Cucine a gas

Bruciatori rapidi in ghisa/ottone, potenti, ad alto rendimento, muniti di bruciatore pilota, adeguatamente protetto. Bacinelle di raccolta smaltate, capienti di facile estrazione. Erogazione gas, mediante valvole di sicurezza a termocoppia. Forno smaltato con camera e porta isolate, riscaldamento tramite bruciatore a fiamma stabilizzata, ad accensione piezoelettrica, la temperatura è regolabile da 150 a 300 °C.
Reggigriglie laterali a 3 posizioni, estraibili per la pulizia.
Tuttapiastra con zone termiche differenziate, con anello centrale.

Gas ranges

Powerful, high efficiency fast burners, equipped with protected pilot burner. Enamelled easy-to-extract containers with good capacity. Gas supply controlled by safety valves and thermocouple. Enamelled oven with isolated chamber and door. Heating monitored by a stabilized flame burner with piezoelectric lighting. Temperature adjustable from 150 to 300°C.
Removable grid holders with 3 position levels, extractable for easy cleaning. Solid top with central ring and differentiated heating zones.

Cuisinières à gaz

Brûleurs rapides en fonte et laiton, de puissance élevée avec une veilleuse pour l'allumage automatique, bien protégée. Cuvettes en acier émaillé, de grande capacité et amovibles pour le nettoyage.
La distribution du gaz arrive par soupape de sûreté avec thermocouple. Four en acier émaillé avec chambre et porte isolées, chauffage par brûleur à flammes stabilisées avec allumage piézoélectrique; la température est réglable de 150 à 300°C. Porte-grille à 3 positions, amovible pour le nettoyage. Coup de feu avec anneau central amovible et zones thermiques différenciées.

Gasherde

Starke und leistungsfähige Schnellbrenner aus Gusseisen/Messing, ausgerüstet mit angemessen geschütztem Pilotbrenner. Emaillierte große und leicht ausziehbare Sammelschalen. Gasversorgung über Sicherheitsventile mit Thermoelement.Emaillierter Ofen mit isolierter Kammer und Tür, Beheizung über Brenner mit stabilisierter Flamme und piezoelektrischer Zündung; Temperatureinstellung von 150 bis 300 °C.
Seitliche Rosthalter mit 3 Positionen, für die Reinigung ausziehbar. Glühplatte mit getrennten Heizzonen und Mittelring.

Газовые плиты

Горелки быстрого разогрева сделаны из чугуна/латуни, имеют высокую мощность, с высоким КПД, снабжены пилотной горелкой для автоподжига с соответствующей системой газконтроля. Легкосъемные для повседневного гигиенического ухода эмалированные емкости больших размеров. Подача газа контролируется клапаном безопасности термопары. Эмалированная поверхность духового шкафа с хорошей изоляцией двери, подогрев с помощью горелки стабильного пламени способствует равномерному пропеканию продукта. Розжиг осуществляется при помощи электрического пьезоэлемента. Диапазон рабочей температуры духового шкафа от 150 до 300 °C. Направляющие для протвиней имеют 3 уровня и легко вынимаются для гигиенического ухода. Плиты со сплошной поверхностью имеют зоны дифференциального подогрева с концентрическим нагревом.

Cucine Elettriche
Electric ranges

70/40 PVE

70/70 CFVE

Piastre elettriche quadre 22x22 cm
Electric square heating elements 22x22 cm
Plaques électriques carrées 22x22 cm
Quadratische Elektroplatte 22x22 cm
Квадратные электрические конфорки 22x22 см

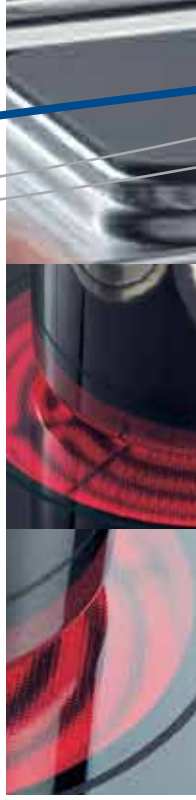
Piano in vetroceramica
Ceramic glass plate
Plan en vitro-céramique
Glaskeramikplatte
Стеклокерамическая поверхность

Cucine elettriche

Piastre elettriche in ghisa con bordo inox a tenuta sul piano, comandate da un commutatore, con 6 regolazioni di temperatura. Lampade spia di segnalazione inserimento alimentazione e funzionamento piastre. Piano in vetroceramica infrangibile, ermetico di facile pulizia, con zone di cottura serigrafate, protette da limitatori di temperatura. Forno smaltato con camera e porta isolate, griglia in dotazione GN 1/1, funzionamento a convezione forzata mediante motore con ventola inox, riscaldamento mediante resistenze termostatate con regolazione della temperatura da 100 a 300°C.

Electric ranges

Electric cast iron heating elements with stainless steel sealing border controlled by a commutator, with 6 temperature levels. Heating-on light. Shatterproof glass ceramic surface, hermetic for easy cleaning. Silk-screen printed cooking zones, protected by temperature control device. Enamelled oven with insulated chamber and door. Equipped with GN 1/1 grids. Forced-convection with stainless steel fan, thermostatic heating elements with temperature range from 100 to 300°C.



Cuisinières électriques

Plaques électriques en fonte avec bord en acier inox d'étanchéité sur la table, six possibilités de réglage de la température pour chaque plaque. Voyant lumineux signalant le branchement de l'alimentation électrique et le fonctionnement des plaques. Plan de cuisson en vitrocéramique, hermétique, facile à nettoyer, avec zones de cuisson sérigraphies avec un dispositif de protection en cas de surchauffe. Four en acier émaillé avec chambre et porte isolées, grille GN 1/1 en dotation, fonctionnement à air pulsée par moteur et résistances en inox circulaires, régulation de la température du four de 100°C à 300°C.

Elektroherde

Elektrische Gusseisenplatten mit plattenbündigem Edelstahlrand, schaltergesteuert, 6 Temperatureinstellungen. Anzeigeleuchten für Stromeinschaltung und Plattenfunktion. Unzerbrechliche, hermetische und leicht zu reinigende Glaskeramikplatte mit siebbedruckten Kochzonen, geschützt von Temperaturbegrenzern. Emaillierter Ofen mit isolierter Kammer und Tür, mitgeliefertes Rost GN 1/1, Zwangskonvektion über Motor mit Edelstahlventilator, Beheizung über Thermostatwiderstände mit Temperatureinstellung von 100 bis 300°C.

Электрические плиты

Электрические чугунные конфорки, герметично укрепленные на цельноштампованной рабочей поверхности, имеют 6 положений переключателя для регулирования рабочей температуры. Контрольная лампочка рабочего состояния и температуры. Стеклокерамическая поверхность высокой прочности, герметически впаянна для легкого гигиенического ухода, с выделенными зонами нагрева для экономии электроэнергии, которые защищены датчиками контролирующими рабочую температуру. Эмалированная поверхность духового шкафа с хорошей изоляцией двери, наличие решетки ГН 1/1 в стандартной комплектации, конвекционный духовой шкаф с крыльчатой из нержавеющей стали, подогрев с помощью тэнов с термостатом, регулируемая температура от 100 до 300 °C.

CFG/PCG/TPG

Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Габ.размеры см*	Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Габ.размеры см*	N° bruciatori x potenza / *N° of burners x power* / N° brûleurs x puissance / *Brennerzahl x Leistung* / N° de quemadores x potencia / *Кол-во горелок x мощность*	Potenza forno Gas / *Gas oven power* / Puissance four gaz / *Leistung Gasofen* / Potencia horno a gas / *Ном.мощность газ.духовки*	Potenza forno Elettrico / *Electric oven power* / Puissance four électrique / *Leistung Elektroofen* / Potencia horno eléctrico / *Ном.мощность эл.духовки*	Potenza totale Gas / *Total gas power* / Puissance totale gaz / *Gesamtgasleistung* / Potencia total gas / *Общая газ.мощность*	Potenza totale Elettrica / *Total electric power* / Puissance totale électrique / *Gesamtelektroleistung* / Potencia total eléctrica / *Общая эл.мощность*	Alimentazione elettrica / *Electric supply* / Tension / *Stromversorgung* / Alimentación / *Эл.питание*
70/40 PCG	40x70x85h	**70/40 PCG-T**	40x70x28h	1x3,7 kW+1x5,5 kW	-	-	9,2 kW	-	-
70/70 PCG	70x70x85h	**70/70 PCG-T**	70x70x28h	2x3,7 kW+2x5,5 kW	-	-	18,4 kW	-	-
70/110 PCG	110x70x85h	**70/110 PCG-T**	110x70x28h	4x3,7 kW+2x5,5 kW	-	-	25,8 kW	-	-
70/70 CFG	70x70x85h	**-**	-	2x3,7 kW+2x5,5 kW	5 kW	-	23,4 kW	-	-
70/110 CFG	110x70x85h	**-**	-	4x3,7 kW+2x5,5 kW	5 kW	-	30,8 kW	-	-
70/70 CFGE	70x70x85h	**-**	-	2x3,7 kW+2x5,5 kW	-	3x1,25 kW	18,4 kW	3,96 kW	400 Vac 3N 50-60Hz
70/110 CFGE	110x70x85h	**-**	-	4x3,7 kW+2x5,5 kW	-	3x1,25 kW	25,8 kW	3,96 kW	400 Vac 3N 50-60Hz
70/70 TPG	70x70x85h	**70/70 TPG-T**	70x70x28h	1x8,2 kW	5 kW	-	8,2 kW	-	-
70/70 TPFG	70x70x85h	**-**	-	1x8,2 kW	5 kW	-	13,2 kW	-	-
70/110 TPFG	110x70x85h	**-**	-	1x3,7 kW+1x5,5 kW+1x8,2 kW	-	-	22,4 kW	-	-

CFE/PCE/PVE

Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Габ.размеры см*	Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Габ.размеры см*	N° piastre x potenza / *N° heating plates x power* / N° plaques x puissance / *N° plattenanzahl x leistung* / N° de placas x potencia / *Кол-во конфорок x мощность*	Potenza forno Elettrico / *Electric oven power* / Puissance four électrique / *Leistung Elektroofen* / Potencia horno eléctrico / *Ном.мощность эл.духовки*	Potenza totale Elettrica / *Total electric power* / Puissance totale électrique / *Gesamtelektroleistung* / Potencia total eléctrica / *Общая эл.мощность*	Alimentazione elettrica / *Electric supply* / Tension / *Stromversorgung* / Alimentación / *Эл.питание*
70/40 PCE	40x70x85h	**70/40 PCE-T**	40x70x28h	2x2,6 kW	-	5,2 kW	400 Vac 3N 50-60Hz
70/70 PCE	70x70x85h	**70/70 PCE-T**	70x70x28h	4x2,6 kW	-	10,4 kW	400 Vac 3N 50-60Hz
70/70 CFE	70x70x85h	**-**	-	4x2,6 kW	3x1,26 kW	14,18 kW	400 Vac 3N 50-60Hz
70/40 PCEQ*	40x70x85h	**70/40 PCEQ-T**	40x70x28h	2x2,6 kW	-	5,2 kW	400 Vac 3N 50-60Hz
70/70 PCEQ*	70x70x85h	**70/70 PCEQ-T**	70x70x28h	4x2,6 kW	-	10,4 kW	400 Vac 3N 50-60Hz
70/70 CFEQ*	70x70x85h	**-**	-	4x2,6 kW	3x1,26 kW	14,18 kW	400 Vac 3N 50-60Hz
70/40 PVE	40x70x85h	**70/40 PVE-T**	40x70x28h	1x2,1 kW+1x2,5 kW	-	4,6 kW	400 Vac 3N 50-60Hz
70/70 PVE	70x70x85h	**70/70 PVE-T**	70x70x28h	2x2,1 kW+2x2,5 kW	-	9,2 kW	400 Vac 3N 50-60Hz
70/70 CFVE	70x70x85h	**-**	-	2x2,1 kW+2x2,5 kW	3x1,26 kW	12,98 kW	400 Vac 3N 50-60Hz

(*) Piastre elettriche quadre / *Electric square heating elements* / Plaques électriques carrées / *Quadratische Elektroplatte* / Placa eléctrica cuadrada / ***Электрические квадратные конфорки***

Fry top - Griglie e Friggitrici

Griddles - Grills and Fryers

SERIE 700

Fry top e Griglie
Griddles and Grills

Piastra con canalino di raccolta
Plate with grease collector tank with gutter collector
Plaque avec tiroir de recuperation
Platte mit Sammelkanal
Жарочная поверхность с каналом для сбора отходов

Fry top e Griglie
Modelli gas ed elettrici con piastra di cottura in acciaio ad elevata conducibilità termica per una distribuzione uniforme della temperatura. Tutte le apparecchiature sono provviste di canale anteriore e cassetto estraibile per la raccolta dei grassi residui e di paraspruzzi su 3 lati.
La piastra di cottura può essere liscia, rigata o mista per i modelli da 70 cm. Le griglie di cottura per i modelli pietra lavica hanno forma a “V”, sono in acciaio inox regolabili in altezza, mentre nelle altre versioni (GRG) le griglie di cottura sono realizzate in ghisa.

Griddles and Grills
Gas and electric griddles are supplied with a high conductivity steel plate for a uniform heat distribution. All appliances have a front duct, a grease collection drawer and splash back on 3 sides. The cooking surface can be flat or grooved, mixed on the 700 mm length. The lava stone grills are supplied with stainless steel “V” profiles and are adjustable in height. The GRG grills are equipped with a cast iron cooking grid.

Grillades

Modèles gaz et électriques avec plaque de cuisson en acier à haute conductibilité calorifique pour une distribution uniforme de la température. Tous les appareils sont doués d'un rebord périphérique, d'un tiroir récupération de graisse et para gicleur sur 3 cotés. La plaque de cuisson est disponible lisse, nervurée ou lisse et nervurée. Les plans de cuisson de grillades gaz et pierre lavique sont en fonte, la grille pierre lavique est réglable en hauteur par 2 leviers munis de poignées athermiques.

Fry Top und Grills

Elektrische und Gasmodelle mit Kochplatte aus Stahl mit hoher Wärmeleitfähigkeit für eine gleichmäßige Verteilung der Temperatur. Alle Geräte sind ausgestattet mit einem vorderen Kanal und ausziehbarem Schubfach für das Sammeln der Fettrückstände und Spritzschutz auf drei Seiten. Die Kochplatte kann glatt, gerillt oder glatt und gerillt beim Mod. 70 sein. Die Röste der Lavasteingrills werden mit einer "V" Edelstahlprofil Ausführung geliefert. Durch einen Rostift-System läßt sich die Abstand zwischen Grill und Kohlenbecken einstellen. Beim Mod. GRG bestehen die Röste aus Gusseisen.

Жарочные поверхности и Лавовые грили

Электрические и газовые модели имеют поверхность из спец. сплава стали с высокой теплопроводностью для обеспечения максимального равномерного нагрева за короткое время по всей поверхности. Все модели имеют переднее углубление и выдвижной ящик для сбора остатков жира, а так же брызгозащитный бортик с 3-х сторон. Жарочная поверхность может быть гладкой, рифленной или комбинированной в моделях 70 см. Газовые лавовые грили поставляются с V-образной решеткой из нержавеющей стали с возможностью регулирования расстояния между продуктом и лавой. Газовые грили GRG имеют чугунную решетку.

Friggitrici a Gas o Elettriche
Gas and Electric fryers

Friggitrici a gas o elettriche
Vasche ad elevata capacità, interamente in acciaio inox, munite di rubinetto di scarico, di filtro vasca e bacinella per la raccolta dell'olio residuo. Modelli gas, dotati di bruciatori in acciaio a fiamma orizzontale ad accensione piezoelettrica con valvola di sicurezza termostatica. Versioni elettriche, con resistenze corazzate ribaltabili per la pulizia.

Gas and electric fryers
High capacity wells entirely built in s/steel, equipped with a drain tap in the tank, filter and oil collection pan. Gas models, equipped with stainless steel horizontal burners with thermostatic safety valves. Electric versions, with armored and tilting heating elements for easy cleaning.

Vasca cottura mod. gas
Well on gas models
Cuve cuisson mod. gaz
Frittierwanne Gasmodelle
Ванна в газовых моделях

Resistenze ribaltabili mod. elettrici
Tilting heating elements on the electric models
Résistances basculantes mod. Electriques
Kippbare Widerstände Elektromodelle
Подъемные нагревательные элементы в электрических моделях

Friteuses à gaz ou electriques
Cuve entièrement en acier inox, munie d'un robinet de vidange, de filtre pour la cuve et bac collecteur d'huile. Modèles gaz doués de brûleurs en acier à flamme horizontale avec veilleuse à allumage piézo-électrique et vanne thermostatique. Modèles électriques avec résistances blindées basculantes permettant un nettoyage aisé.

Gas - oder Elektrofritteusen
Großräumige Wannen vollständig aus Edelstahl, ausgerüstet mit Ablasshahn, Wannenfilter und Sammelschale für Restöl. Gasmodelle ausgerüstet mit Stahlbrennern mit horizontaler Flamme und piezoelektrischer Zündung mit thermostatischem Sicherheitsventil. Elektroausführungen mit gepanzerten und für die Reinigung kippbaren Widerständen.

Газовые и электрические фритюрницы
Ванны большой емкости, полностью из нержавеющей стали, оснащены краном для слива, фильтром в ванне и приемным баком для сбора остатков масла. В газовых версиях установлены горелки из нерж.стали с горизонтальным пламенем, с предохранительным клапаном, термопарой и пьезоэлементом системы розжига.
В электрических версиях установлены нагревательные элементы повышенной прочности с подъемным механизмом для гигиенического ухода.

FTG/FTE GRG/GRL

Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Iаб.размеры см*	Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Iаб.размеры см*	N° bruciatori x potenza / *N° of burners x power* / N° brûleurs x puissance / *Brennerzahl x Leistung* / N° de quemadores x potencia / *Кол-во горелок x мощность*	N° resistenze xpotenza / *N° of heating elements x power* / N° résistances x puissance / *Widerstandszahl x Leistung* / N° de resistencias x potencia / *Кол-во нагр.элем. x мощность*	Dimen.piastra cottura/sup. / *Heating elements dimension* / Dimensions plaque de cuisson/surface / *Abmessung Kochplatte/Oberfläche* / Dimensión placa cocción/superficie / *Размеры раб.поверхности/пл.*	Potenza totale Gas / *Total gas power* / Puissance totale gaz / *Gesamtgasleistung* / Potencia total gas / *Общая газ.мощность*	Potenza totale Elettrica / *Total electric power* / Puissance totale électrique / *Gesamtelektroleistung* / Potencia total eléctrica / *Общая эл.мощность*	Alimentazione elettrica / *Electric supply* / Tension / *Stromversorgung* / Alimentación / *Эл.питание*
70/40 FTG **70/40 FTG-CR** **70/40 FTRG** **70/40 FTRG-CR** **70/40 FTGS**	40x70x85h	**70/40 FTG-T** **70/40 FTG-CR-T** **70/40 FTRG-T** **70/40 FTRG-CR-T** **70/40 FTGS-T**	40x70x28h	1x5,7 kW	-	39,5x52 cm 21,7 dm²	5,7 kW	-	-
70/70 FTG **70/70 FTG-CR** **70/70 FTRG** **70/70 FTRG-CR** **70/70 FTRRG** **70/70 FTRRG-CR** **70/70 FTRGS**	70x70x85h	**70/70 FTG-T** **70/70 FTG-CR-T** **70/70 FTRG-T** **70/70 FTRG-CR-T** **70/70 FTRRG-T** **70/70 FTRRG-CR-T** **70/70 FTRGS-T**	70x70x28h	2x5,7 kW	-	69,5x52 cm 38,2 dm²	11,4 kW	-	-
70/40 FTE **70/40 FTE-CR** **70/40 FTRE** **70/40 FTRE-CR** **70/40 FTES**	40x70x85h	**70/40 FTE-T** **70/40 FTE-CR-T** **70/40 FTRE-T** **70/40 FTRE-CR-T** **70/40 FTES-T**	40x70x28h	-	3x1,5 kW	39,5x52 cm 21,7 dm²	-	4,5 kW	400 Vac 3N 50-60Hz
70/70 FTE **70/70 FTE-CR** **70/70 FTRE** **70/70 FTRE-CR** **70/70 FTRRE** **70/70 FTRRE-CR** **70/70 FTES**	70x70x85h	**70/70 FTE-T** **70/70 FTE-CR-T** **70/70 FTRE-T** **70/70 FTRE-CR-T** **70/70 FTRRE-T** **70/70 FTRRE-CR-T** **70/70 FTES-T**	70x70x28h	-	6x1,5 kW	69,5x55 cm 38,2 dm²	-	9 Kw	400 Vac 3N 50-60Hz
70/40 GRG	40x70x85h	**70/40 GRG-T**	40x70x28h	1x7,5 kW	-	-	7,5 kW	-	-
70/70 GRG	70x70x85h	**70/70 GRG-T**	70x70x28h	2x7,5 kW	-	-	15 kW	-	-
70/40 GRL	40x70x85h	**70/40 GRL-T**	40x70x28h	1x7,5 kW	-	-	7,5 kW	-	-
70/70 GRL	70x70x85h	**70/70 GRL-T**	70x70x28h	2x7,5 kW	-	-	15 kW	-	-

FRG/FRE SPE

Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Iаб.размеры см*	Modelli / *Models* / Modèles / *Modelle* / Modelos / *Модели*	Dimensioni cm / *Dimensions cm* / Dimensions en cm / *Abmessungen in cm* / Dimensiones en cm / *Iаб.размеры см*	Dimensioni vasca cm / *Tank dimensions* / Dimensions de la cuve / *Abmessungen der Wanne in cm* / Dimensiones cuba cm / *Размеры ванны см*	Capacità vasca l. / *Tank capacity lt.* / Capacité de cuve lt. / *Fassungsvermögen der Wanne in l* / Capacidad cuba l. / *Емкость ванны л.*	Potenza totale Gas / *Total gas power* / Puissance totale gaz / *Gesamtgasleistung* / Potencia total gas / *Общая газ.мощность*	Potenza totale Elettrica / *Total electric power* / Puissance totale électrique / *Gesamtelektroleistung* / Potencia total eléctrica / *Общая эл.мощность*	Alimentazione elettrica / *Electric supply* / Tension / *Stromversorgung* / Alimentación / *Эл.питание*
70/40 FRG 13	40x70x85h	-	-	28x33x32	13	10,2 kW	-	-
70/70 FRG 13	70x70x85h	-	-		13+13	20,4 kW	-	-
70/40 FRE 10	40x70x85h	**70/40 FRE-T10**	40x70x28h	25x37x21	10	-	7,5 kW	400 Vac 3N 50-60Hz
70/70 FRE 10	70x70x85h	**70/70 FRE-T10**	70x70x28h		10+10	-	15 kW	400 Vac 3N 50-60Hz
70/40 SPE	40x70x85h	**70/40 SPE-T**	40x70x28h	-	-	-	1 kW	400 Vac 3N 50-60Hz

Cuocipasta e Bagnomaria - Neutri

Pasta cookers and Bainmaries - Neutral elements

SERIE 700

Cuocipasta e Bagnomaria - Neutri
Pasta cookers and Bainmaries - Neutral elements

70/40 CPG

70/70 CPG

70/40 BME

70/70 BME

Portine, reggigriglie e griglie opzionali
Doors, grid supports and grids on request
Portes, échelle porte-grille et grilles en option
Türen, Rosthalter und optionale Roste
Дверцы, направляющие и решетки заказываются дополнительно

Varie tipologie di cestini e loro disposizione
Different types of baskets and configurations
Différentes compositions des paniers disponibles
Verschiedene Arten von Körben und ihre Anordnung
Различные типы корзинок и комплетации

Varie combinazioni bacinelle Gastro-Norm su bagnomaria
Various types of Gastro-Norm containers on the bain-maries
Combinaisons possibles des bacs Gastro-Norm pour le Bain-Marie.
Verschiedene Kombinationen von Gastronorm-Schalen auf Wasserbad
Различная комплетация мармитов гастроемкостями

Cuocipasta e Bagnomaria - Neutri

Piani, cestelli e falsi fondi realizzati in acciaio inox. Vasche con capacità di 40 lt con fondo inclinato. Troppo pieno per eliminare gli amidi in sospensione. Modelli Gas con bruciatori in acciaio inox con pilota ad accensione piezoelettrica posizionato sotto la vasca. Modelli elettrici dotati di resistenze corazzate poste all'interno della vasca, possibilità di regolare la temperatura con un commutatore a 4 posizioni. Cuocipasta dotati di un termostato di sicurezza per vasca.

Pasta cookers and Bainmaries Ambient elements

Surfaces, baskets and false bottoms made in stainless steel. 40 liter capacity tanks with sloped bottom. Overflow tube to eliminate suspended starches. Stainless steel burners on gas models with pilot flame and piezoelectric ignition positioned under the tank. Electric models equipped with armored heating elements placed inside the tank, possibility to adjust the temperature by a 4 position commutator. Pasta cookers are supplied with a safety control device In each tank.

Cuiseur à pâtes et Bain-Marie Neutres

Dessus, paniers et faux fonds réalisés en acier inox.
Cuve de capacité 40 lt, avec fond incliné et munie de trop plein pour les amidons.
Chauffage gaz par des brûleurs inox avec veilleuse, allumage grâce au dispositif piézo-électrique. Chauffage électrique par résistances blindées en acier inox placées à l'intérieur du bac, régulation de la température par commutateur à 4 positions de chauffe.

Cassetto estraibile dei PLC
PLC extractable drawer
Tiroir amovible de Neutres .
Ausziehbare Schublade der PLC
Нейтральные элементы PLC имеют выдвижные двери

Pastakocher und Wasserbad - Neutral

Platten, Körbe und Siebböden aus Edelstahl. Wannen mit einem Fassungsvermögen von 40 lt mit geneigtem Boden. Überlauf für die Entfernung der suspendierten Stärke. Gasmodelle mit Brennern aus Edelstahl und unter der Wanne positioniertem Pilotbrenner mit piezoelektrischer Zündung. Elektromodelle ausgerüstet mit gepanzerten Widerständen im Inneren der Wanne, Möglichkeit zur Temperatureinstellung über Schalter mit 4 Positionen. Pastakocher sind mit einem Wannensicherheitsthermostat ausgestatten.

Макароноварки и Мармиты - Нейтральные элементы

Рабочие поверхности, корзины и фальш-дно изготовлены из нержавеющей стали. Ванны с округленными угловыми стыками вместимостью 40 литров имеют наклонное дно. Зона перелива с переливной трубкой для удаления крахмала и пены. В газовых версиях горелки из нержавеющей стали находятся под ванной, имеется пилотная горелка и электрический пьезоэлемент для розжига.
В электрических версиях под ванной установлены нагревательные элементы из нержавеющей стали повышенной прочности. Рабочая температура регулируется 4-мя положениями переключателя.
Макароноварки оснащены предохранительным термостатом в ванне.

CPG/CPE

Modelli *Models* Modèles *Modelle* Modelos *Модели*	Dimensioni cm *Dimensions cm* Dimensions en cm *Abmessungen in cm* Dimensiones en cm *Габ.размеры см*	N° bruciatori x potenza *N° of burners x power* N° brûleurs x puissance *Brennerzahl x Leistung* N° de quemadores x potencia *Кол-во горелок x мощность*	N° resistenze x potenza *N° of heating elements x power* N° résistances x puissance *Widerstandszahl x Leistung* N° de resistencias x potencia *Кол-во нагр.эл. x мощность*	Potenza totale Gas *Total gas power* Puissance totale gaz *Gesamtgasleistung* Potencia total gas *Общая газ.мощность*	Potenza totale Elettrica *Total electric power* Puissance totale électrique *Gesamtelektroleistung* Potencia total eléctrica *Общая эл.мощность*	Alimentazione elettrica *Electric supply* Tension *Stromversorgung* Alimentación *Эл.питание*
70/40 CPG	40x70x85h	1x11,8 kW	-	11,8 kW	-	-
70/70 CPG	70x70x85h	1x11,8 kW	-	11,8 kW	-	-
70/40 CPE	40x70x85h	-	2x3,8 kW	-	7,6 kW	400 Vac 3N 50-50Hz
70/70 CPE	70x70x85h	-	2x3,8 kW	-	7,6 kW	400 Vac 3N 50-50Hz

BME

Modelli *Models* Modèles *Modelle* Modelos *Модели*	Dimensioni cm *Dimensions cm* Dimensions en cm *Abmessungen in cm* Dimensiones en cm *Габ.размеры см*	Modelli *Models* Modèles *Modelle* Modelos *Модели*	Dimensioni cm *Dimensions cm* Dimensions en cm *Abmessungen in cm* Dimensiones en cm *Габ.размеры см*	N° resistenze x potenza *N° of heating elements x power* N° résistances x puissance *Widerstandszahl x Leistung* N° de resistencias x potencia *Кол-во нагр.эл. x мощность*	Potenza totale Elettrica *Total electric power* Puissance totale électrique *Gesamtelektroleistung* Potencia total eléctrica *Общая эл.мощность*	Alimentazione elettrica *Electric supply* Tension *Stromversorgung* Alimentación *Эл.питание*
70/40 BME	40x70x85h	**70/40 BME-T**	40x70x28h	1x1,52 kW	1,52 kW	230 Vac 1 50-60Hz
70/70 BME	70x70x85h	**70/70 BME-T**	70x70x28h	3x1 kW	3 kW	400 Vac 3N 50-60Hz

PLC LA

Modelli *Models* Modèles *Modelle* Modelos *Модели*	Dimensioni cm *Dimensions cm* Dimensions en cm *Abmessungen in cm* Dimensiones en cm *Габ.размеры см*	Modelli *Models* Modèles *Modelle* Modelos *Модели*	Dimensioni cm *Dimensions cm* Dimensions en cm *Abmessungen in cm* Dimensiones en cm *Габ.размеры см*	Dimensioni interne cassetto cm *Internal drawer dimensions cm* Dimensions internes tiroir cm *Innenabmessungen des Schubfachs in cm* Dimensiones interiores del cajón en cm *Внутр.размеры ящика см*
70/40 PLC	40x70x85h	**70/40 PLC-T**	40x70x28h	30,5x52x14,3h
70/70 PLC	70x70x85h	**70/70 PLC-T**	70x70x28h	
70/70 LA	70x70x85h	**70/70 LA-T**	70x70x28h	-

Pentole e Brasiere
Boiling pans and Tilting pans

SERIE 700

Pentole e Brasiere
Boiling pans and Tilting pans

Pentole e Brasiere
Le pentole gas ed elettriche sono a riscaldamento indiretto, l'erogazione del gas avviene mediante rubinetto valvolato in sicurezza, con bruciatore pilota.
Le pentole elettriche sono dotate di resistenze corazzate poste nell'intercapedine.
Le brasiere hanno vasca ribaltabile, interamente inox.

Boiling pans and Tilting pans
Gas and electric boiling pans with indirect heating system. Gas supply through a safety tap valve with gas pilot. The electric boiling pans are equipped with armoured heating elements placed in the jacket interspace.
The bratt pans have a tilting tank, entirely made in stainless steel.

Marmites et Sauteuses
Les marmites gaz et électriques sont à chauffage indirect. Chauffage gaz par vanne avec sécurité par thermocouple, avec veilleuse. Chauffage électrique par résistances blindées à immersion dans la double enveloppe.
Les sauteuses ont la cuve basculantes, entièrement en acier inox.

Töpfe und Kippbratpfannen
Die Gas und Elektrotöpfe besitzen eine indirekte Beheizung, die Gasversorgung erfolgt über einen Sicherheitshahn mit Ventil und Pilotbrenner.
Die Elektrotöpfe sind ausgerüstet mit gepanzerten Widerständen im Zwischenraum. Die Kippbratpfannen besitzen eine kippbare Wanne, die vollständig aus Edelstahl besteht.

Пищеварочные котлы и Опрокидываемые Сковороды
Газовые и электрические пищеварочные котлы имеют непрямой нагрев для равномерного распределения тепла. В газовых версиях подача газа осуществляется через предохранительный клапан с термопарой, имеется пилотная горелка. В электрических версиях в рубашке под чаном установлены нагревательные элементы из нержавеющей стали повышенной прочности.
Сковороды имеют опрокидывающуюся чашу полностью изготовленную из нержавеющей стали.

PGI/PEI

Modelli *Modèles* Modèles *Modelle* Modelos *Модели*	Dimensioni cm *Dimensions cm* Dimensions en cm *Abmessungen in cm* Dimensiones en cm *Габ.размеры см*	N° bruciatori x potenza *N° of burners x power* N° brûleurs x puissance *Brennerzahl x Leistung* N° de quemadores x potencia *Кол-во горелок x мощность*	N° resistenze x potenza *N° of heating elements x power* N° résistances x puissance *Widerstandszahl x Leistung* N° de resistencias x potencia *Кол-во нагр.эл.x мощность*	Capacità/diametri intern *Tank dimensions/internal tank diameter* Capacité/diamètre interne cuve *Fassungsvermögen/Innendurchmesser der Wanne* Capacidad/diámetro interior de la cuba *Вместимость/ внутр.диам.*	Potenza totale Gas *Total gas power* Puissance totale gaz *Gesamtgasleistung* Potencia total gas *Общая газ.мощность*	Potenza totale Elettrica *Total electric power* Puissance totale électrique *Gesamtelektroleistung* Potencia total eléctrica *Общая эл.мощность*	Alimentazione elettrica *Electric supply* Tension *Stromversorgung* Alimentación *Эл.питание*
70/70 PGI	70x70x85h	1x13,7 kW	-	50 l. 40 cm	13,7kW	-	-
70/70 PEI	70x70x85h	-	2x6 kW		-	12 kW	400 Vac 3N 50-60Hz

BRG/BRE

Modelli *Modèles* Modèles *Modelle* Modelos *Модели*	Dimensioni cm *Dimensions cm* Dimensions en cm *Abmessungen in cm* Dimensiones en cm *Габ.размеры см*	Dimensioni vasca *Tank dimensions* Dimensions de la cuve *Abmessungen der Wanne in cm* Dimensiones cuba cm *Размеры чаши см*	Capacità vasca *Tank capacity /l.* Capacité cuve *Fassungsvermögen der Wanne* Capacidad cuba *Литраж чаши*	Potenza totale Gas *Total gas power* Puissance totale gaz *Gesamtgasleistung* Potencia total gas *Общая газ.мощность*	Potenza totale Elettrica Total electric power Puissance totale électrique Gesamtelektroleistung Potencia total eléctrica *Общая эл.мощность*	Alimentazione elettrica *Electric supply* Tension *Stromversorgung* Alimentación *Эл.питание*
70/70 BRG	70x70x85h	61x45x16 kW	44 l.	10 kW	-	-
70/70 BRGM*	70x70x85h			10 kW	0,3 Kw	230 Vac 1N 50-60Hz
70/70 BRE	70x70x85h	61x45x16 kW	44 l.	-	6,3 Kw	400 Vac 3N 50-60Hz
70/70 BREM*	70x70x85h			-	6,6 Kw	400 Vac 3N 50-60Hz

(*) Motorizzato - Automated version - Motorié - Mit motor - *С электрическим подъемом*

Vasca pentole / *Boiling pan tank* / Cuve marmites
Topfwanne / Cuba marmitas / *Емкость котла.*

Vasca brasiera ribaltabile, acciaio inox / *Stainless steel tilting bratt pan tank*
Cuve sauteuse basculante, inox / *Kippbare Bratpfannenwanne, Edelstahl*
Cuba de la sartén basculante, en acero inoxidable / *Опрокидывающаяся чаша из сатинированной нерж. стали*