

# PROFESSIONAL



2009



HEAD OFFICE · LOGISTIC · WAREHOUSE

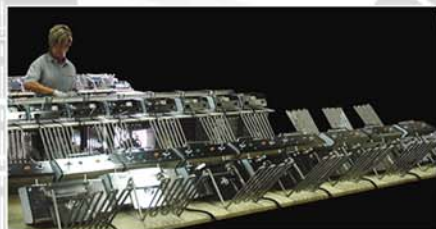
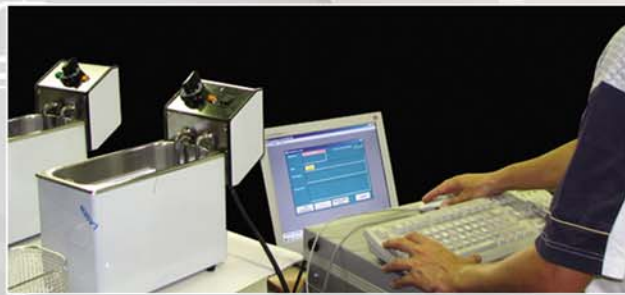


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# *Cucina 700*

STAR



# Ranges - Cucina700



## GAS RANGES

- High power burners
- Enamelled cast iron grids
- Gas valve cock by thermocouple
- Cabinet with door beside the oven
- Oven with capacity GN2/1

## FOURNEAUX GAZ

- Brûleur haut rendement
- Grille en fonte émaillée
- Robinets de sécurité à thermocouple
- Armoire avec porte à côté du four
- Four avec capacité GN2/1

## CUCINE A GAS

- Bruciatori ad alta potenza
- Griglie piano fuochi in ghisa smaltata
- Rubinetti valvolati di sicurezza a termocoppia
- Vano con portina accanto al forno
- Forno con capacità GN2/1

## COCINA A GAS

- Quemadores de alta potencia
- Parrillas de apoyo en hierro fundido esmaltado
- Grifos valvulados de seguridad a termopar
- Armario al lado del horno
- Horno con capacidad GN 2/1



**total power: 27 Kw  
oven GN 2/1**

- Gas range 4 burners with static gas oven gn 2/1
- Fourneau gaz 4 feux sur four a gaz statique gn 2/1
- Cucina gas 4 fuochi con forno statico a gas gn 2/1
- Cocina a gas 4 fuegos con horno gas estático gn 2/1

Mod. C87FG

Cod. 7293

- Volt: 230/1
- Kw: 27 Gas
- Weight Kg: 80
- Dimension mm 800 x 700 x 850+200h
- Burners power: 2x4 Kw + 2x6 Kw + 7 Kw oven
- Oven Cap.: GN 2/1
- Oven Dim. mm: 650x500x350 h
- Oven Temp.: 50°-300° C
- Dotation: 1 chrome grid for oven
- Ignition: electric 230V

€ 2.898

- Gas range 4 burners with static el. oven gn 2/1
- Fourneau gaz 4 feux sur four el. statique gn 2/1
- Cucina gas 4 fuochi con forno statico el. gn 2/1
- Cocina a gas 4 fuegos con horno el. estático gn 2/1

Mod. C87FE

Cod. 7288

- Volt: 400/3+N+T
- Kw: 20 Gas + 6 El.
- Weight Kg: 80
- Dimension mm 800 x 700 x 850+200h
- Burners power: 2x4 Kw + 2x6 Kw
- Oven Cap.: GN 2/1
- Oven Dim. mm: 650x500x350 h
- Oven Temp.: 50°-300° C
- Dotation: 1 chrome grid for oven
- Ignition: electric 230V

€ 2.990

- Gas range 6 burners with static gas oven gn 2/1
- Fourneau gaz 6 feux sur four a gaz statique gn 2/1
- Cucina gas 6 fuochi con forno statico a gas gn 2/1
- Cocina a gas 6 fuegos con horno gas estático gn 2/1

Mod. C127FG

Cod. 7294

- Volt: 230/1
- Kw: 37 Gas
- Weight Kg: 110
- Dimension mm 1200 x 700 x 850+200h
- Burners power: 3x4 Kw + 3x6 Kw + 7 Kw oven
- Oven Cap.: GN 2/1
- Oven Dim. mm: 650x500x350 h
- Oven Temp.: 50°-300° C
- Dotation: 1 chrome grid for oven
- Ignition: electric 230V

€ 3.381

- Gas range 6 burners with static el. oven gn 2/1
- Fourneau gaz 6 feux sur four el. statique gn 2/1
- Cucina gas 6 fuochi con forno statico el. gn 2/1
- Cocina a gas 6 fuegos con horno el. estático gn 2/1

Mod. C127FG-SV

Cod. 7594A

- Volt: 230/1
- Kw: 37 Gas
- Weight Kg: 110
- Dimension mm 1200 x 700 x 850+200h
- Burners power: 3x4 Kw + 3x6 Kw + 7 Kw oven
- Oven Cap.: GN 2/1
- Oven Dim. mm: 650x500x350 h
- Oven Temp.: 50°-300° C
- Dotation: 1 chrome grid for oven
- Ignition: electric 230V

€ 2.990

- without cabinet
- sans armoire
- senza vano
- sin armario

**total power: 37 Kw  
oven GN 2/1**



Right for changemnts reserved

# Gas Cooking Tops - *Cucina700*



## 🇬🇧 GAS COOKING TOPS

- High power burners
- Gas safety cock by thermocouple
- Enamelled cast iron grids
- Electric ignition 230 V

## 🇫🇷 PLANS DE CUISSON A GAZ

- Brûleur haut rendement
- Robinets de sécurité à thermocouple
- Grille en fonte émaillée
- Allumage électrique 230 V

## 🇮🇹 PIANI COTTURA A GAS

- Bruciatori ad alta potenza
- Rubinetti valvolati di sicurezza a termocoppia
- Griglie in ghisa smaltata
- Accensione elettrica 230 V

## 🇪🇸 COCINA A GAS

- Quemadores de alta potencia
- Parillas de apoyo en hierro fundido esmaltado
- Grifos valvulados de seguridad a termopar
- Encendido eléctrico 230 V



- 🇬🇧 Gas cooking top 2 burners
- 🇫🇷 Plan de cuisson 2 feux gaz
- 🇮🇹 Piano di cottura 2 fuochi a gas
- 🇪🇸 Cocina a gas con 2 fuegos

Mod. PC47G  
Cod. 7280

- Volt: 230/1
- Kw: 10 Gas
- Weight Kg: 19
- Dimension mm 400 x 700 x 260 + 200h
- Burners power: 1x4 Kw + 1x6 Kw
- Ignition: electric 230V

€ 1.103

- 🇬🇧 Gas cooking top 4 burners
- 🇫🇷 Plan de cuisson 4 feux gaz
- 🇮🇹 Piano di cottura 4 fuochi a gas
- 🇪🇸 Cocina a gas con 4 fuegos

Mod. PC87G  
Cod. 7281

- Volt: 230/1
- Kw: 20 Gas
- Weight Kg: 34
- Dimension mm 800 x 700 x 260+200 h
- Burners power: 2x4 Kw + 2x6 Kw
- Ignition: electric 230V

€ 1.817



€ 2.275

- 🇬🇧 Gas cooking top 6 burners
- 🇫🇷 Plan de cuisson 6 feux gaz
- 🇮🇹 Piano di cottura 6 fuochi a gas
- 🇪🇸 Cocina a gas con 6 fuegos

Mod. PC127G  
Cod. 7282

- Volt: 230/1
- Kw: 30 Gas
- Weight Kg: 50
- Dimension mm 1200 x 700 x 260+200 h
- Burners power: 3x6 Kw + 3x4 Kw
- Ignition: electric 230V

# Ceramic Cookers - Cucina700



## CERAMIC COOKERS

- Cooking top with glass ceramic plate
- Infrared plates
- Selectors 6 positions
- Induction plate on request

## PLANS EN VITROCERAMIQUE

- Plan de cuisson en vitrocéramique
- Plaques à infrarouges
- Commutateurs 6 positions
- Plan induction sur demande

## PIANI COTTURA VETROCERAMICA

- Piano di cottura in vetroceramica
- Piastre riscaldanti a infrarossi
- Commutatori a 6 posizioni
- A richiesta: piano a induzione

## COCINA CERAMICAS

- Planos de coccion ceramica tratadas
- Placas a infrarrojos(as)
- Commutador 6 posiciones
- Bajo pedido: Plano de Inducción



- *Electric cooking top with 2 ceramic plates*
- *Plan de cuisson électrique 2 plaques en vitrocéramique*
- *Piano di cottura elettrico 2 piastre vetroceramica*
- *Plano de coccion el. con 2 planos coccion cerámicos*

Mod. PC47V  
Cod. 7270



- Volt: 400/3+N
- Kw: 3,3
- Weight Kg: 13
- Dimension mm 400 x 700 x 260+200 h
- Plate VC : 2.1 + 1,2 Kw

€ 1.650

- *Electric cooking top with 4 ceramic plates*
- *Plan de cuisson électrique 4 plaques en vitrocéramique*
- *Piano di cottura elettrico 4 piastre vetroceramica*
- *Plano de coccion el. con 4 planos coccion cerámicos*

Mod. PC87V  
Cod. 7271



- Volt: 400/3+N
- Kw: 6,6
- Weight Kg: 24
- Dimension mm 800 x 700 x 260+200 h
- Plate VC : 2x2.1 + 2x1,2 Kw

€ 1.930



- *Electric range with el. oven GN 2/1 - 4 ceramic plates*
- *Fourneaux électrique avec four el. GN 2/1 - 4 plaques vitrocéramiques*
- *Cucina elettrica con forno el. GN 2/1 - 4 piastre vetroceramica*
- *Cocina el. con horno el. GN 2/1 - 4 planos coccion cerámicos*

Mod. C87FV  
Cod. 7292



- Volt: 400/3+N+T
- Kw: 14,4
- Weight Kg: 75
- Dimension mm 800 x 700 x 850 + 200h
- Glass ceramic plates: 4x2,1 Kw
- Oven : GN 2/1 - Dims. :650 x 500 x 350 h - Kw 3+3
- Dotation oven: 1 chrome grid

€ 3.150



total power: 14,4 Kw  
oven GN 2/1

# Fryers - Cucina700



## GAS & EL. FRYERS

- Drawn top with pan
- Oil drain tap with safety device
- Cabinet with doors and undershelf
- Mod. GAS
- Infrared ceramic burners 1800 Watt each
- Flame control by thermocouple with pilot flame
- Safety valve 50-190°C
- Mod. EL.
- Infrared heater under the oil pan
- Control thermostat 50-180°C

## FRITEUSES GAZ & EL.

- Plan emboutie avec cuve
- Robinet de vidange avec sécurité
- Armoire avec porte et étagère inférieure
- Mod. GAS
- Brûleurs céramiques à infrarouges de 1800 Watt chac.
- Contrôle de flamme à thermocouple avec flamme pilote
- Vanne thermostatique 50-190° C
- Mod. EL.
- Résistance à infrarouges au dessous de la cuve
- Thermostat de régulation 50-180° C

## FRIGGITRICI A GAS & EL.

- Piano imbutito con vasca
- Rubinetto di scarico a leva
- Mobile con portine e ripiano di fondo
- Mod. GAS
- Bruciatori ceramici a infrarossi da 1800 Watt cadauno
- Controllo di fiamma a termocoppia con fiamma pilota
- Valvola termostatica regolazione 50-190°C
- Mod. EL.
- Resistenza Infrared esterna alla vasca
- Termostato di regolazione 50-180°C

## FREIDORAS A GAS & EL.

- Plano embutido y cuba embutidas
- Grifo gas de seguridad
- Mueble con puerta y anaquel de fondo
- Mod. GAS
- Desiladores cerámicas a infrarrojos de 1800 Watio
- Control de llama a termopar con piloto
- Valvula termostaica 50-190 ° C
- Mod. EL.
- Resistencias a infrarroja colocadas por fuera de la cubata
- Termostato regulación 50-180 ° C



- Gas infrared fryer 18 Lt on cabinet
- Friteuse gaz infrared 18 lt sur coffre
- Friggitrice a gas infrarossi 18 lt su mobile
- Freidora gas infrared 18lt. s/mueble

Mod. F47IRGT  
Cod. 7215

- Volt: 230/1
- Kw: 11 Gas
- Weight: 32 kg
- Dimension mm. 400X700X850+200 H
- Oil capacity: 18 lt
- Tank capacity: 34 lt
- Basket mm. 280x350x110 H
- Ignition: electric 230V



€ 1.990



- Gas infrared fryer 18+18 Lt on cabinet
- Friteuse gaz infrared 18+18 lt sur coffre
- Friggitrice a gas infrarossi 18+18 lt su mobile
- Freidora gas infrared 18+18 lt. s/mueble

Mod. F87IRGT  
Cod. 7216

- Volt: 230/1
- Kw: 11+11 Gas
- Weight: 68 kg
- Dimension mm. 800X700X850+200 H
- Oil capacity: 18+18 lt
- Tank capacity: 34+34 lt
- Basket mm. 280x350x110 H
- Ignition: electric 230V



€ 3.560



- Infrared el. fryer 18 Lt on cabinet
- Friteuse el. à infrared 18 lt sur coffre
- Friggitrice el. 18 lt su mobile con sistema infrared
- Freidora el. 18lt. c/ resist infrared s/mueble

Mod. F47IR  
Cod. 7214

- Volt: 400/3+N
- Kw: 7
- Weight: 32 kg
- Dimension mm. 400X700X850+200 H
- Oil capacity: 18 lt
- Tank capacity: 34 lt
- Basket mm. 280x350x110 H



€ 1.685



- Infrared el. fryer 18+18 Lt on cabinet
- Friteuse el. à infrared 18+18 lt sur coffre
- Friggitrice el. 18+18 lt su mobile con sistema infrared
- Freidora el. 18+18 lt. c/ resist infrared s/mueble

Mod. F87IR  
Cod. 7219

- Volt: 400/3+N
- Kw: 14
- Weight: 60 kg
- Dimension mm. 800x700x850+200 H
- Oil capacity: 18+18 lt
- Tank capacity: 34+34 lt
- Basket 2x mm. 280x350x110 H



€ 3.352



# Noodle Cookers - Cucina700



## NOODLE COOKERS

- Drawn basin GN 1/1
- Drain tap with safety device
- Gas version with gas valve and ionized flame control
- El. version with control thermostat up to 120° C and infrared heating elements
- Cabinet with doors and undershelf

## CUISEURS A PATE

- Cuve emboutie GN 1/1
- Robinet de vidange avec sécurité
- Version gaz avec soupape gaz et controle de flamme à ionization
- Version el. avec thermostat de régulation 120° C et résistances à infrarouges
- Armoire avec porte et étagère inférieure

## CUOCIPASTA

- Vasca imbutita GN 1/1
- Rubinetto di scarico estemo con sicurezza
- Versione a gas con valvola gas e controllo di fiamma a ionizzazione
- Versione el. con temostato di regolazione 120° C e resistenze Infrared
- Mobile con portine e ripiano di fondo

## COCEDOR DE PASTA

- Cubeta embutida GN 1/1
- Grifo exterior de vaciado con seguridad
- Mod. GAS con válvula de gas y control de llama por ionización
- Mod. EL. con temostato de regulación hasta 120°C
- Mueble con puerta y anaquel de fondo



- *Infrared gas noodle cooker on cabinet*
- *Cuiseur a pate gaz à infrarouges sur coffre*
- *Cuocipasta gas infrared su mobile*
- *Cocinapasta gas infrarojos s/mueble*

- Mod. CP47GM**   
**Cod. 7228**  
 • Volt: 230/1  
 • Kw: 7 Gas  
 • Weight Kg: 35  
 • Dimension mm 400 x 700 x 850+200 h  
 • Tank cap. : 30 lt.  
 • Ignition: electric 230V  
**• Basket included : 2 x GN1/3**

€ 2.290

**INFRARED SYSTEM**

- *Infrared el. noodle cooker on cabinet*
- *Cuiseur a pate el. à infrarouges sur coffre*
- *Cuocipasta el. infrared su mobile*
- *Cocinapasta el. infrarojos s/mueble*

- Mod. CP47EM**   
**Cod. 7262**  
 • Volt: 400/3+N  
 • Kw: 4  
 • Weight Kg: 32  
 • Dimension mm 400 x 700 x 850+200 h  
 • Tank cap. : 30 lt.  
**• Basket included : 2 x GN1/3**

€ 1.704

- *Infrared gas noodle cooker on cabinet*
- *Cuiseur a pate gaz à infrarouges sur coffre*
- *Cuocipasta gas infrared su mobile*
- *Cocinapasta gas infrarojos s/mueble*

- Mod. CP67GM**   
**Cod. 7263**  
 • Volt: 230/1  
 • Kw: 8,5 Gas  
 • Weight Kg: 41  
 • Dimension mm 600 x 700 x 850+200h  
 • Tank cap. : 30 lt  
 • Ignition: electric 230V  
**• Basket included : 2 x GN1/3 + 1 x GN1/6**

€ 2.975

- *Infrared el. noodle cooker on cabinet*
- *Cuiseur a pate el. à infrarouges sur coffre*
- *Cuocipasta el. infrared su mobile*
- *Cocinapasta el. infrarojos s/mueble*

- Mod. CP67EM**   
**Cod. 7260**  
 • Volt: 400/3+N  
 • Kw: 4  
 • Weight Kg: 37  
 • Dimension mm 600 x 700 x 850+200 h  
 • Tank cap. : 30 lt.  
**• Basket included : 2 x GN1/3 + 1 x GN1/6**

€ 2.350



**INFRARED SYSTEM**



# BM & Neutral Tops - Cucina700



## BAINMARIES

- Drawn pan GN 1/1
- Drain tap with safety device
- Control thermostat up to 90°C
- GN pans not included

## NEUTRAL TOPS

- Finishing in stainless steel
- Working top reinforced with sound proofing



## BAINMARIES

- Cuve emboutie GN 1/1
- Robinet de vidange avec sécurité
- Thermostat de régulation jusqu'à 90°C
- Fourni sans bacs GN

## PLANS DE TRAVAIL

- Construction en acier inox
- Plan de travail avec panneau de renforcement pour atténuer le bruit



## BAGNOMARIA

- Vasca imbutita GN 1/1
- Rubinetto di scarico esterno con sicurezza
- Termostato di regolazione fino a 90°C
- Bacinelle GN escluse

## PIANI NEUTRI

- Esecuzione in acciaio inox
- Piano rinforzato per attutire i rumori



## BAÑO MARÍA

- Cubeta embutida GN 1/1
- Grifo exterior de vaciado con seguridad
- Termostato de regulación hasta 90°C
- No incluye bac gastro GN

## PLANOS NEUTRAL

- Fabricado en acero inoxidable
- Superficie reforzada para amortiguar el ruido



- **Electric bainmarie gn 1/1 h150 with drain tap**
- **Bainmarie électrique gn 1/1 h150 avec robinet de vidange**
- **Bagnomaria elettrico per gn 1/1 h150 con rubinetto di scarico**
- **Baño maría eléctrico GN 1/1 h150 con grifo exterior**

Mod. BM47M  
Cod. 7223

- Volt: 230/1
- Kw: 1
- Weight Kg: 30
- Dimension mm. 400 x 700 x 850+200 h
- Tank cap. : 21 lt.
- Capacity : GN 1/1
- Tank dims. mm. 305 x 510 x 160 h



€ 1.370

- **Chips shuttle with ceramic lamp**
- **Chauffe-frites avec lampe radiante**
- **Scaldafritti con lampada radiante**
- **Calienta-fritos con lámpara radiante**

Mod. SF47

Cod. 7220

- Volt: 230/1
- Kw: 0,65
- Weight Kg: 14
- Dimension mm 400 x 700 x 260 + 200 h
- Tank cap. : 21 lt. - GN 1/1
- Tank dims. mm. : 305 x 510 x 160 h



€ 1.190



- **Neutral top with reinforced working top**
- **Plan de travail renforcé**
- **Piano neutro rinforzato**
- **Plano neutro reforzado**

Mod. PN47

Cod. 7203

- Weight Kg: 12
- Dimension mm 400 x 700 x 260 + 200h

€ 630

- **Neutral top with reinforced working top**
- **Plan de travail renforcé**
- **Piano neutro rinforzato**
- **Plano neutro reforzado**

Mod. PN87

Cod. 7204

- Weight Kg: 18
- Dimension mm 600 x 700 x 260 + 200h

€ 790



# Gas Fry Top - Cucina700




- GAS FRY TOP**
- "U" burners for even heat distribution
  - Electric ignition
  - Steel cooking top oil-proof

- FRY TOP A GAZ**
- Brûleurs "U" pour la distribution uniforme de la chaleur
  - Allumage électrique
  - Plaque de cuisson étanche en inox

- FRY TOP A GAS**
- Bruciatori a "U" per un'ottimale distribuzione del calore
  - Accensione elettrica
  - Piastra di cottura in acciaio a tenuta

- FRY TOP A GAS**
- Destiladores "U" para distribuir el calor
  - Encendido con batería
  - Placa de cocción en acero inox

- Gas fry top smooth plate**  
**Fry top gaz plaque lisse**  
**Fry top a gas piastra liscia**  
**Fry top gas placa lisa**

- Mod. FT47GL**   
**Cod. 7240**  
 • Volt: 230/1  
 • Kw: 5 Gas  
 • Weight Kg: 28.5  
 • Dimension mm 400x700x260+200h  
 • Thermostat: 70°-290°C  
 • Grill zone mm : 330 x 480  
 • Ignition: electric 230V

€ 1.340




- Gas fry top grooved plate**  
**Fry top gaz plaque rainurée**  
**Fry top a gas. piastra rigata**  
**Fry top gas placa rayada**

- Mod. FT47GR**   
**Cod. 7241**  
 • Volt: 230/1  
 • Kw: 5 Gas  
 • Weight Kg: 28.5  
 • Dimension mm 400x700x260+200 h  
 • Thermostat: 70°-290°C  
 • Grill zone mm : 330 x 480  
 • Ignition: electric 230V

€ 1.390

- Gas fry top smooth chrome plate**  
**Fry top gaz plaque lisse au chrome**  
**Fry top a gas piastra liscia al cromo**  
**Fry top gas placa lisa al cromo duro**

- Mod. FT47GC**   
**Cod. 7242**  
 • Volt: 230/1  
 • Kw: 5 Gas  
 • Weight Kg: 28.5  
 • Dimension mm 400 x 700 x 260 +200h  
 • Thermostat: 70°-260°C  
 • Grill zone mm : 330 x 480  
 • Ignition: electric 230V

€ 1.630



- Gas fry top smooth-grooved plate**  
**Fry top gaz plaque lisse-rainurée**  
**Fry top a gas piastra liscia-rigata**  
**Fry top gas placa lisa/ rayada**

- Mod. FT87GLR**   
**Cod. 7248**  
 • Volt: 230/1  
 • Kw: 15 Gas  
 • Weight Kg: 54  
 • Dimension mm 800x700x260+200 h  
 • Cooking zones : 2 independent  
 • Thermostat : 70°-290°C  
 • Grill zone mm : 690 x 480  
 • Ignition: electric 230V

€ 2.308

- Gas fry top smooth chrome plate**  
**Fry top gaz plaque lisse au chrome**  
**Fry top a gas piastra liscia al cromo**  
**Fry top gas placa lisa al cromo duro**

- Mod. FT87GC**   
**Cod. 7253**  
 • Volt: 230/1  
 • Kw: 15 Gas  
 • Weight Kg: 54  
 • Dimension mm 800x700x260+200 h  
 • Cooking zones : 2 independent  
 • Thermostat : 70°-260°C  
 • Grill surface mm : 690 x 480  
 • Ignition: electric 230V

€ 2.790



# El. Fry Top - Cucina700



- ELECTRIC FRY TOP**
- Armoured heating elements
  - Control thermostat
  - Steel cooking top oil-proof

- FRY TOP ELECTRIQUES**
- Résistances en acier
  - Thermostat de régulation
  - Plaque de cuisson étanche en inox

- FRY TOP ELETTRICI**
- Resistenze corazzate
  - Termostato di regolazione
  - Piastra di cottura in acciaio a tenuta

- FRY TOP**
- Resistencias en acero
  - Termostato de regulación
  - Placa de cocción en acero inox

- Electric fry top smooth plate**  
**Fry top électrique plaque lisse**  
**Fry top el. piastra liscia**  
**Fry top eléctrico placa lisa**

- Mod. FT47L**  
**Cod. 7230**
- Volt: 400/3+N
  - Kw: 4
  - Weight Kg: 27
  - Dimension mm 400 x 700 x 260+200 h
  - Thermostat : 70°-290°C
  - Grill zone mm : 330 x 480

€ 1.190



- Electric fry top grooved plate**  
**Fry top électrique plaque rainurée**  
**Fry top elettrico piastra rigata**  
**Fry top eléctrico placa rayada**

- Mod. FT47R**  
**Cod. 7231**
- Volt: 400/3+N
  - Kw: 4
  - Weight Kg: 27
  - Dimension mm 400 x 700 x 260+200h
  - Thermostat : 70°-290°C
  - Grill zone mm : 330 x 480

€ 1.240

- Electric fry top smooth chrome plate**  
**Fry top électrique plaque lisse au chrome**  
**Fry top elettrico piastra liscia al cromo**  
**Fry top el. placa lisa al cromo duro**

- Mod. FT47C**  
**Cod. 7232**
- Volt: 400/3+N
  - Kw: 4
  - Weight Kg: 27
  - Dimension mm 400 x 700 x 260 +200h
  - Thermostat : 70°-260°C
  - Grill zone mm : 330 x 480

€ 1.392



- El. fry top smooth-grooved plate**  
**Fry top el. plaque lisse-rainurée**  
**Fry top a el. piastra liscia-rigata**  
**Fry top eléctrico placa lisa/rayada**

- Mod. FT87LR**  
**Cod. 7237**
- Volt: 400/3+N
  - Kw: 11,5
  - Weight Kg: 50
  - Dimension mm 800 x 700 x 260 +200 h
  - Thermostat : 70°-290°C
  - Grill zone mm : 690 x 480
  - Cooking zones : 2 independent

€ 2.190

- Electric fry top smooth chrome plate**  
**Fry top électrique plaque lisse au chrome**  
**Fry top elettrico piastra liscia al cromo**  
**Fry top el. placa lisa al cromo duro**

- Mod. FT87LC**  
**Cod. 7238**
- Volt: 400/3+N
  - Kw: 11,5
  - Weight Kg: 50
  - Dimension mm 800 x 700 x 260 +200 h
  - Thermostat : 70°-260°C
  - Grill zone mm : 690 x 480
  - Cooking zones : 2 independent

€ 2.540



# Grill Multivapor - Cucina700



- GAS GRILL MULTIVAPOR**
- St. steel cooking grid placed over the gas burners
  - Water-proof pan with drain
  - Gas safety taps and pilot flame

- GRILL MULTIVAPOR A GAZ**
- Grille de cuisson inox au dessus des brûleurs
  - Cuve étanche avec robinet de vidange
  - Robinets gaz de sécurité avec flamme pilote

- GRILL MULTIVAPOR A GAS**
- Griglia inox sopra gli elementi radianti
  - Vasca a tenuta di grande capacità con rubinetto di scarico
  - Rubinetti valvolati con fiamma pilota

- GRILL MULTIVAPOR**
- Rejilla inox por encima del sistema de calentamiento
  - Cubeta estanca gran capacidad
  - Grifo gas de seguridad + llama piloto



- Gas grill multivapor with 2 cooking zones
- Grill multivapor gaz avec 2 zones de cuisson
- Grill multivapor a gas con 2 zone di cottura
- Grill multivapor a gas con 2 zonas grill

- Mod. GMV80**  
**Cod. 7620**
- Volt: 230/1
  - Kw: 20 Gas
  - Weight Kg: 46
  - Dimension mm 800 x 700 x 850+200 h
  - Cooking zone: 2
  - Water drain : 1
  - Grill surface mm. : 680 x 525
  - Ignition: electric 230V

€ 2.390

- Gas grill multivapor with 3 cooking zones
- Grill multivapor gaz avec 3 zones de cuisson
- Grill multivapor a gas con 3 zone di cottura
- Grill multivapor a gas con 3 zonas grill

- Mod. GMV120**  
**Cod. 7621**
- Volt: 230/1
  - Kw: 30 Gas
  - Weight Kg: 75
  - Dimension mm 1200x700x850+200 h
  - Cooking zone: 2
  - Water drain : 1
  - Grill surface mm. 1020 x 525
  - Ignition: electric 230V

€ 3.340



- Single smooth fry top plate
- Plaque lisse à snacker simple
- Piastra singola fry top liscia
- Plancha lisa singola

- Mod. KIT FT-GMV**  
**Cod. 1892**
- Weight Kg: 17
  - Dimension mm 400x600 h
  - Plate surface mm:340x550x100h



€ 690



- Grid+ceramic stones box
- Grille+boîte de pierres céramiques
- Griglia+scatola pietre ceramiche
- Rejilla+Piedra cerámica

- Mod. KIT PC-GMV**  
**Cod. 1893**
- Weight Kg: 10
  - Dimension mm 400x600 h

€ 430

- Double smooth fry top plate
- Plaque lisse à snacker double
- Piastra doppia fry top liscia
- Plancha lisa doble

- Mod. KIT FT2-GMV**  
**Cod. 1899**
- Weight Kg: 34
  - Dimension mm 800x600 h
  - Plate surface mm. : 680x550x50h



€ 790



- Ceramic stones Box
- Boîte de pierres céramiques
- Scatola pietre ceramiche
- Piedras cerámica

- Mod. KIT-P**  
**Cod. 1894**
- Weight Kg: 3
  - Dimension mm 140x220x220 h

€ 49

# Roast Grills - *Cucina700*



## ROAST GRILLS

- Tilting ELTRA heating elements
- Water-proof pan, large capacity
- Oil drain tap with safety device



## ROAST GRILLS

- Résistances ELTRA
- Cuve étanche de grande capacité
- Robinet de vidange avec sécurité



## ROAST GRILLS

- Resistenze ELTRA ribaltabili
- Vasca a tenuta con grande capacità di acqua
- Rubinetto di scarico a leva



## ROAST GRILLS

- Resistencias ELTRA
- Cubeta estanca gran capacidad
- Grifo gas de seguridad



*Electric roast-grill with 2 grill zones*

*Roast-grill électrique avec 2 zones grill*

*Roast-grill el. con 2 zone di grigliatura*

*Roast-grill el. con 2 zonas de coccion*

**Mod. RG80**

**Cod. 7250**

- Volt: 400/3+N
- Kw: 6,2
- Weight Kg: 28,5
- Dimension mm 800 x 700 x 260+200 h
- Surface dim. mm. : 600 x 410
- Cooking zone : 2



€ 2.650



*Electric roast-grill with 3 grill zones*

*Roast-grill électrique avec 3 zones grill*

*Roast-grill el. con 3 zone di grigliatura*

*Roast-grill el. con 3 zonas de coccion*

**Mod. RG100**

**Cod. 7251**

- Volt: 400/3+N
- Kw: 9,3
- Weight Kg: 48,5
- Dimension mm 1000 x 700 x 260+200 h
- Surface dim. mm. : 900 x 410
- Cooking zone : 3



€ 3.490



# Frying & Boiling Pans - Cucina700



## GAS/EL. TILTING FRYING PANS

- Completely made in stainless steel
- High capacity pan with rounded edges and st. steel bottom
- Manual or automatic tilting system
- Balanced lid shaped internally
- Control thermostat 70/300 °C

## GAS/EL. BOILING PANS

- Completely made in stainless steel
- Boiling pan joined to the top
- Direct or indirect heating
- Armoured steel heating elements
- Lid balanced by a system of tension-adjustable springs
- Chromed brass water drain



## SAUTEUSES GAZ/ELECTRIQUES

- Construction en acier inox
- Cuve avec angles arrondis, fond en acier inox
- Basculement manuel ou automatique
- Couvercle balancé, dispositif à ressort
- Thermostat de régulation 70/300 °C

## MARMITES GAZ/ELECTRIQUES

- Construction en acier inox
- Récipient de cuisson en acier inox
- Chauffage direct ou indirect
- Résistances blindées en acier
- Couvercle réglé par un système de ressort à torsion
- Robinet de vidange en laiton chromé



## BRASIERE GAS/ELETTRICHE

- Esecuzione in acciaio inox
- Vasca con angoli arrotondati e fondo in acciaio inox
- Ribaltamento manuale o automatico
- Coperchio bilanciato, dispos. a molla
- Termostato di regolazione 70/300 °C

## PENTOLE GAS/ELETTRICHE

- Esecuzione in acciaio inox
- Vasca tonda con alzataina
- Riscaldamento diretto o indiretto
- Resistenze corazzate
- Coperchio incemierato e bilanciato
- Rubinetto di scarico in ottone cromato



## SARTENES GAS/ELECTRICO

- Ejecución en acero inox
- Recipiente con ángulos redondeados y fondo en acero inoxidable
- Rebalamiento manual o automatico
- Tapa balanceada con dispositivo a resorte
- Válvula termostática regulable de 70/300 °C

## MARMITAS GAS/ELECTRICO

- Ejecución en acero inox
- Cubeta redonda con alzada
- Calor directo o indirecto
- Resistencia estanca
- Tapa con broche y balanceado
- Grifo de descarga en latón cromado



- Gas tilting frying pan with manual tilting system
- Sautreuse gaz avec basculement manuel
- Brasiera a gas con ribaltamento manuale
- Sartén a gas basculante manual

Mod. BRG700  
Cod. 7295

- Volt: 0,100
- Kw: 13,9 Gas
- Weight Kg: 175
- Dimension mm 800 x 700 x 850h
- Capacity : 50/69 lt
- Tilting: manual system



€ 7.100

- El. tilting frying pan, automatic tilting system
- Sautreuse el. avec basculement automatique
- Brasiera el. con ribaltamento automatico
- Sartén el. basculante automática

Mod. BRE700  
Cod. 7296

- Volt: 400/3+N
- Kw: 7,2
- Weight Kg: 160
- Dimension mm 800 x 700 x 850h
- Capacity : 50/69 lt
- Tilting: automatic system



€ 7.950



- Gas boiling pan cap. 50 lt-direct heating
- Marmites gaz cap. 50 lt-chauffage direct
- Pentola gas cap. 50 lt-riscaldamento diretto
- Marmita gas cap.50 lt con calentador directo

Mod. P50GD  
Cod. 7297

- Volt: 230/1
- Kw: 15,5 Gas
- Weight Kg: 175
- Dimension mm 800 x 700 x 850h
- Capacity : 50 Lt
- Tank dim.: 400 x 475h
- Heating: direct



€ 6.450

- El. boiling pan cap. 50 lt-indirect heating
- Marmites el. cap. 50 lt-chauffage indirect
- Pentola el. cap. 50 lt-riscaldamento indiretto
- Marmita el. cap.50 lt con calentador indirecto

Mod. EP50I  
Cod. 7299

- Volt: 400/3+N
- Kw: 9
- Weight Kg: 134
- Dimension mm 800 x 700 x 850h
- Capacity : 50 Lt
- Tank dim.: 400 x 475h
- Heating: indirect



€ 7.600

- Gas boiling pan cap. 50 lt-indirect heating
- Marmites gaz cap. 50 lt-chauffage indirect
- Pentola a gas cap. 50 lt-riscaldamento indiretto
- Marmita gas cap.50 lt con calentador indirecto

Mod. P50GI  
Cod. 7298

- Volt: 230/1
- Kw: 15,5 Gas
- Weight Kg: 188
- Dimension mm 800 x 700 x 850h
- Capacity : 50 Lt
- Tank dim.: 400 x 475h
- Heating: indirect



€ 7.990

# Supports - Cucina700



## SUPPORTS FOR COUNTER APPLIANCES

- Stainless steel open supports or with doors
- Upper frame with holes for fixing the counter top appliances
- Refrigerated models with drawers GN 1/1 and electronic digital control

## SUPPORTS POUR APPAREILS A POSER

- Supports ouverts ou avec portes
- Trous dans le cadre supérieur pour la fixation des appareils à poser
- Version réfrigérée avec tiroirs GN 1/1 et contrôle électronique digital

## SUPPORTI PER APPARECCHI DA TAVOLO

- Supporti aperti o con portine
- Foratura della cornice superiore per il fissaggio degli apparecchi da tavolo
- Versione refrigerata con cassetti GN 1/1 e comandi digitali elettronici.

## SUPPORTS & STANDS

- Soportes y muebles inox abiertos o con puertas
- Hueco en el cuadro superior para la fijación de los aparatos de sobre mesa.
- Versión refrigerada con cajones GN 1/1
- Mandos electrónicos digitales

- Refrigerated counter with 3 drawers
- Meuble réfrigéré avec 3 tiroirs
- Base refrigerata con 3 cassetti
- Base refrigerada 3 cajones

Mod. BR120-3C  
Cod. 9810

- Volt: 230/1
- Kw: 0,25
- Weight Kg: 68
- Dimension mm 1200 x 540 x 600h
- Capacity : 260 lt
- Temp. °C : + 2 / + 8



€ 2.990



- Refrigerated counter with 4 drawer
- Meuble réfrigéré avec 4 tiroirs
- Base refrigerata con 4 cassetti
- Base refrigerada 4 cajones

Mod. BR180-4C  
Cod. 9811

- Volt: 230/1
- Kw: 0,25
- Weight Kg: 122
- Dimension mm 1800 x 540 x 600h
- Capacity : 350 lt
- Temp. °C : + 2 / + 8



€ 3.484

- Open cabinet 400 mm
- Meuble ouvert 400 mm.
- Base di appoggio aperta 400 mm
- Base de apoyo abierta 400 mm

Mod. B40A  
Cod. 1306

- Weight Kg: 11
- Dimension mm 400 x 540 x 600 h

€ 280



- Open cabinet 600 mm
- Meuble ouvert 600 mm.
- Base di appoggio aperta 600 mm
- Base de apoyo abierta 600 mm

Mod. B60A  
Cod. 1307

- Weight Kg: 13
- Dimension mm 600 x 540 x 600 h

€ 320

- Door for open cabinet 400 and 800 mm
- Porte pour meuble ouvert 400 et 800 mm
- Portina mobile aperto da 400 mm e 800 mm
- Puerta para armario abierto 400 mm e 800 mm.

Mod. P40  
Cod. 1327

- Weight Kg: 5
- Dimension mm 390 x 460 h

€ 99

- Set 2 doors for open cabinet 600 mm
- Couple de portes pour meuble ouvert 600 mm
- Coppia portine per mobile aperto da 600 mm
- Doble puertas para armario abierto da 600 mm

Mod. P30X2  
Cod. 1338

- Weight Kg: 6
- Dimension mm 2 x 290 x 460 h

€ 140

Mod. B1200  
Cod. 1317

- Weight Kg: 14
- Dimension mm 1200 x 540 x 600 h

€ 364



Mod. B400  
Cod. 1312

- Weight Kg: 9
- Dimension mm 400 x 540 x 600h

€ 250

Mod. B1400  
Cod. 1318

- Weight Kg: 15
- Dimension mm 1400 x 540 x 600 h

€ 396

Mod. B1000  
Cod. 1316

- Weight Kg: 13
- Dimension mm 1000 x 540 x 600 h

€ 344

Mod. B1600  
Cod. 1319

- Weight Kg: 16
- Dimension mm 1600 x 540 x 600 h

€ 427

Mod. B800  
Cod. 1315

- Weight Kg: 12
- Dimension mm 800 x 540 x 600 h

€ 312

# Break Ranges - 600



## GAS RANGES

- High power burners
- Enamelled cast iron grids
- Gas valve cock by thermocouple
- Oven with capacity GN1/1

## FOURNEAUX GAZ

- Brûleur haut rendement
- Grille en fonte émaillée
- Robinets de sécurité à thermocouple
- Four avec capacité GN1/1

## CUCINE A GAS

- Bruciatori ad alta potenza
- Griglie piano fuochi in ghisa smaltata
- Rubinetti valvolati di sicurezza a termocoppia
- Forno con capacità GN1/1

## COCINAA GAS

- Quemadores de alta potencia
- Parillas de apoyo en hierro fundido esmaltado
- Grifos valvulados de seguridad a termopar
- Horno con capacidad GN 1/1



- Gas cooking top 2 burners
- Plan de cuisson 2 feux gaz
- Piano di cottura 2 fuochi a gas
- Cocina a gas con 2 fuegos

Mod. C2G

Cod. 4567

• Volt: 230/1

• KW: 12

• Burners : 2 x 6 kW

• Weight Kg: 23

• Dimension mm 800x600x260+100 h



€ 940

- Gas range 2 burners with static gas oven
- Fourneau gaz 2 feux sur four a gaz statique
- Cucina gas 2 fuochi con forno statico a gas
- Cocina a gas 2 fuegos con horno estatico

Mod. C2FG

Cod. 4570

• Volt: 230/1

• Kw: 19

• Weight Kg: 50

• Dim. mm 800 x 600 x 850+200 h

• Burner Kw : 2 x 6 + 7 Oven

• Dim Oven : 630 x 420 x 350 h

• Dotation oven: 1 grid



€ 1.850

total power: 19 Kw  
oven GN 1/1





# Break Ranges - 600



## GAS RANGES

- High power burners
- Enamelled cast iron grids
- Gas valve cock by thermocouple
- Cabinet with door beside the oven
- Oven with capacity GN1/1

## FOURNEAUX GAZ

- Brûleur haut rendement
- Grille en fonte émaillée
- Robinets de sécurité à thermocouple
- Armoire avec porte à côté du four
- Four avec capacité GN1/1

## CUCINE A GAS

- Bruciatori ad alta potenza
- Griglie piano fuochi in ghisa smaltata
- Rubinetti valvolati di sicurezza a termocoppia
- Vano con portina accanto al forno
- Forno con capacità GN1/1

## COCINAA GAS

- Quemadores de alta potencia
- Parillas de apoyo en hierro fundido esmaltado
- Grifos valvulados de seguridad a termopar
- Armario al lado del horno
- Horno con capacidad GN 1/1



- Gas cooking top 3 burners
- Plan de cuisson 3 feux gaz
- Piano di cottura 3 fuochi a gas
- Cocina a gas con 3 fuegos

Mod. C3G  
Cod. 4568

- Volt: 230/1
- KW: 18
- Burners : 3 x 6 kW
- Weight Kg: 30
- Dimension mm. 1200x600x260+100 h

€ 1.439

- Gas range 3 burners with static gas oven
- Fourneau gaz 3 feux sur four a gaz statique
- Cucina gas 3 fuochi con forno statico a gas
- Cocina a gas 3 fuegos con horno estatico

Mod. C3FG  
Cod. 4569

- Volt: 230/1
- Kw: 25
- Weight Kg: 70
- Dim. mm 1200 x 600 x 850+200 h
- Burner Kw : 3 x 6 + 7 Oven
- Dim Oven : 630 x 420 x 350 h
- Dotation oven: 1 grid

€ 2.331

total power: 25 Kw  
oven GN 1/1



- Cast iron smooth plate
- Plaque lisse en fonte
- Piastra liscia in ghisa
- Placa lisa en hierro fundido

Mod. PLB  
Cod. 054037  
Optional cooking plate

- Weight Kg: 9,5
- Dimension mm 438 x 395 x 46 h

€ 105





# *Cucina900*

STAR



# Ranges - Cucina900



## GAS RANGES

- High power burners
- Gas valve cocks with pilot flame
- Cabinet beside the oven
- Oven with capacity GN2/1
- Pilot burners with adjustable flame



## FOURNEAUX GAZ

- Brûleur haut rendement
- Robinets sécurité avec flamme pilote
- Armoire à côté du four
- Four avec capacité GN2/1
- Brûleur pilote avec flamme réglable



## CUCINE A GAS

- Bruciatori nichelati ad alta potenza
- Rubinetti valvolati di sicurezza con fiamma pilota
- Vano accanto al forno con portina
- Forno con capacità GN2/1
- Bruciatori pilota con fiamma regolabile




## CUCINA A GAS

- Quemadores nichel de alta potencia
- Parrillas de apoyo en hierro fundido esmaltado
- Armario al lado del horno
- Horno con capacidad GN 2/1
- Destilador piloto con llama regulable



**total power: 35,5 Kw**  
**pilot burners**  
**oven GN 2/1**


- Gas range 4 burners with static gas oven gn 2/1
- Fourneau gaz 4 feux sur four a gaz statique gn 2/1
- Cucina gas 4 fuochi con forno statico a gas gn 2/1
- Cocina a gas 4 fuegos con horno gas estático gn 2/1

Mod. C89FG   
Cod. 6950

- Volt: 230/1
- Kw: 35,5 Gas
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 +200h
- Burners power: 1x6 Kw + 3x7,5 Kw + 7 Kw oven
- Oven : GN 2/1-Dims. :650 x 500 x 350 h
- Standard: 1 chrome oven grid incl.
- Ignition: electric 230V

**€ 3.560**

- Gas range 4 burners with static el. oven gn 2/1
- Fourneau gaz 4 feux sur four el. statique gn 2/1
- Cucina gas 4 fuochi con forno statico el. gn 2/1
- Cocina a gas 4 fuegos con horno el. estático gn 2/1


Mod. C89FE   
Cod. 6915

- Volt: 400/3+N
- Kw: 28,5 G + 6 Kw. electric oven
- Weight Kg: 80
- Dimension mm 800 x 900 x 850+200h
- Burners power: 1x6 Kw + 3x7,5 Kw
- Oven : GN 2/1-Dims. :650 x 500 x 350 h
- Standard: 1 chrome oven grid incl.
- Ignition: electric 230V

**€ 3.780**

**total power: 49 Kw**  
**pilot burners**  
**oven GN 2/1**

- Gas range 6 burners with static gas oven gn 2/1
- Fourneau gaz 6 feux sur four a gaz statique gn 2/1
- Cucina gas 6 fuochi con forno statico a gas gn 2/1
- Cocina a gas 6 fuegos con horno gas estático gn 2/1

Mod. C129FG   
Cod. 6952

- Volt: 230/1
- Kw: 49 Gas
- Weight Kg: 110
- Dimension mm 1200 x 900 x 850+200h
- Oven : GN 2/1-Dims. :650 x 500 x 350 h
- Burners power: 2x6 Kw + 4x7,5 KW + 7 Kw oven
- Standard: 1 chrome oven grid incl.
- Ignition: electric 230V

**€ 4.750**

- Gas range 6 burners with static el. oven gn 2/1
- Fourneau gaz 6 feux sur four el. statique gn 2/1
- Cucina gas 6 fuochi con forno statico el. gn 2/1
- Cocina a gas 6 fuegos con horno el. estático gn 2/1

Mod. C129FE   
Cod. 6917

- Volt: 400/3+N
- Kw: 42 G + 6 Kw. electric oven
- Weight Kg: 110
- Dimension mm 1200 x 900 x 850+200h
- Burners power: 2x6 Kw + 4x7,5 Kw
- Oven : GN 2/1-Dims. :650 x 500 x 350 h
- Standard: 1 chrome oven grid incl.
- Ignition: electric 230V

**€ 4.950**



# Ranges - Cucina900



## GAS RANGES ON CABINET

- Completely made in st. steel
- High power nickel burners
- Gas valve cocks with pilot flame
- Enamelled cast iron grids
- Cabinet with doors and undershelf



## FOURNEAUX GAZ SUR ARMOIRE

- Construction en acier inox
- Brûleur nickel haut rendement
- Robinets sécurité avec flamme pilote
- Grilles en fonte émaillée
- Armoire avec porte et étagère inférieure



## PIANI COTTURA A GAS SU MOBILE

- Esecuzione in acciaio Inox
- Bruciatori nichelati ad alta potenza
- Rubinetti valvolati di sicurezza con fiamma pilota
- Griglie piano fuochi in ghisa smaltata
- Mobile con portine e ripiano di fondo



## COCINA A GAS SU MUEBLE

- Ejecución en acero inox
- Quemadores nichel de alta potencia
- Grifos valvulados de seguridad a termopar
- Parrillas de apoyo en hierro fundido esmaltado
- Mueble con puerta y anaquel de fondo



- Gas range 2 burners on cabinet
- Fourneau gaz 2 feux sur coffre
- Cucina gas 2 fuochi su mobile
- Cocina a gas 2 fuegos su mueble

Mod. PC49G

Cod. 6925

• Volt: 230/1

• Kw: 13,5 Gas

• Weight Kg: 40

• Dimension mm 400 x 900 x 850 + 200h

• Burners power: 1x7,5 Kw + 1x6 Kw

• Cabinet int. dim. mm: 400x800x370 h

• Ignition: electric 230V

€ 1.840



## Gas range 4 burners on cabinet

## Fourneau gaz 4 feux sur coffre

## Cucina gas 4 fuochi su mobile

## Cocina a gas 4 fuegos su mueble

Mod. PC89G

Cod. 6926

• Volt: 230/1

• Kw: 28,5 Gas

• Weight Kg: 50

• Dimension mm 800 x 900 x 850 + 200h

• Burners power: 1x6 Kw + 3x7,5 Kw

• Cabinet int. dim. mm: 800x800x370 h

• Ignition: electric 230V

€ 2.870



## Gas range 6 burners on cabinet

## Fourneau gaz 6 feux sur coffre

## Cucina gas 6 fuochi su mobile

## Cocina a gas 6 fuegos su mueble

Mod. PC129G

Cod. 6927

• Volt: 230/1

• Kw: 42 Gas

• Weight Kg: 100

• Dimension mm 1200 x 900 x 850 + 200h

• Burners power: 2x6 Kw + 4x7,5 Kw

• Cabinet int. dim. mm: 1x400x800x370 h

1x800x800x370 h

• Ignition: electric 230V

€ 3.740



# El.Ranges - Cucina900



**🇬🇧 RANGE WITH CERAMIC TOP AND ELECTRIC OVEN**

- Glass ceramic top for an easy cleaning
- Selector 6 positions
- Infrared plates 3 Kw
- El. oven with capacity GN2/1
- Cabinet with doors and undershelf

**🇫🇷 FOURNEAU PLAN VITRO-CERAMIQUE AVEC FOUR EL.**

- Plan en vitrocéramique pour facilité de nettoyage
- Commutateurs 6 pos.
- Plaques à infrarouges 3 Kw
- Four el. avec capacité GN2/1
- Placard avec porte et étagère inférieure

**🇮🇹 CUCINA PIANO VETROCERAMICA E FORNO ELETTRICO**

- Piano in vetroceramica per una facile pulizia
- Regolatori di energia a 6 posizioni
- Piastre ad infrarosso 3 Kw
- Forno el. con cap. GN 2/1
- Vano laterale con portina e ripiano di fondo

**🇪🇸 COCINA VC CON HORNO EL.**

- Planos de coccion ceramica tratadas para facilitar la limpieza
- Regulador de energia de 6 posiciones
- Placas a infrarojos 3 Kw
- Homo el. cap. GN 2/1
- Amario al lado del horno



- 🇬🇧 *Electric range with el. oven GN 2/1 - 4 ceramic plates*
- 🇫🇷 *Fourneaux électrique avec four el. GN 2/1 - 4 plaques vitrocéramiques*
- 🇮🇹 *Cucina elettrica con forno el. GN 2/1 - 4 piastre vetroceramica*
- 🇪🇸 *Cocina el. con horno el. GN 2/1 - 4 planos coccion ceramicos*

Mod. C89VFE

Cod. 6968

• Volt: 400/3+N+T

• Kw: 18

• Weight Kg: 70

• Dimension mm 800 x 900 x 850 + 200h

• Glass ceramic plates: 4x3 Kw

• Oven : GN 2/1- Dims. :650 x 500 x 350 h - Kw 3+3

• Dotation oven: 1 chrome grid



€ 3.990

**total power: 18 Kw**  
**el. oven GN 2/1**

- 🇬🇧 *Electric range with el. oven GN 2/1 - 6 ceramic plates*
- 🇫🇷 *Fourneaux électrique avec four el. GN 2/1 - 6 plaques vitrocéramiques*
- 🇮🇹 *Cucina elettrica con forno el. GN 2/1 - 6 piastre vetroceramica*
- 🇪🇸 *Cocina el. con horno el. GN 2/1 - 6 planos coccion ceramicos*

Mod. C129VFE

Cod. 6969

• Volt: 400/3+N+T

• Kw: 24

• Weight Kg: 100

• Dimension mm 1200 x 900 x 850 + 200h

• Glass ceramic plates: 6x3 Kw

• Lateral cabinet int. dim. mm:1 x400x800x370 h

• Oven : GN 2/1-Dims. mm.650 x 500 x 350 h - Kw 3+3

• Standard: 1 chrome oven grid incl.

€ 4.990

**total power: 24 Kw**  
**el. oven GN 2/1**



# El.Ranges - Cucina900



## GLASS CERAMIC COOKING TOPS

- Glass ceramic top for an easy cleaning
- Selector 6 positions
- Infrared plates 3 Kw
- Cabinet with doors and undershelf

## PLANS DE CUISSON VITROCERAMIQUE

- Plan en vitrocéramique pour facilité de nettoyage
- Commutateurs 6 pos.
- Plaques à infrarouges 3 Kw
- Armoire avec porte et étagère inférieure

## PIANI COTTURA IN VITROCERAMICA

- Piano in vitroceramica per una facile pulizia
- Regolatori di energia a 6 posizioni
- Piastre ad infrarosso 3 Kw
- Mobile con portine e ripiano di fondo

## COCINA CERAMICA SU MUEBLE

- Planos de coccion ceramica tratadas para facilitar la limpieza
- Regulador de energia de 6 posiciones
- Placas a infrarojos 3 Kw
- Armario al lado del homo



- *Electric cooking top with 2 ceramic plates*
- *Plan de cuisson électrique 2 plaques vitrocéramiques*
- *Piano di cottura elettrico 2 piastre vitroceramica*
- *Plano de coccion el. 2 planos coccion cerámicos*

Mod. PC49VC

Cod. 6928

- Volt: 400/3+N+T
- Kw: 6
- Weight Kg: 40
- Dimension mm 400 x 900 x 850 + 200h
- Glass ceramic plates: 2x3 Kw
- Cabinet int. dim. mm: 400x800x370 h



€ 2.100

version with  
induction plate  
(3,5 kw) on request

- *Electric cooking top 4 ceramic plates*
- *Plan de cuisson électrique 4 plaques vitrocéramiques*
- *Piano di cottura elettrico 4 piastre vitroceramica*
- *Plano de coccion el. 4 planos coccion cerámicos*

Mod. PC89VC

Cod. 6929

- Volt: 400/3+N+T
- Kw: 12
- Weight Kg: 50
- Dimension mm 800 x 900 x 850 + 200h
- Glass ceramic plates: 4x3 Kw
- Cabinet int. dim. mm: 800x800x370 h



€ 3.150



# Gas & El. Fryers - Cucina900



## GAS FRYERS

- Infrared ceramic burners 1800 Watt each
- Safety valve 50-190°C

## EL. FRYERS

- Drawn top with drawn pan
- Oil drain tap with safety device
- Infrared heater under the oil pan
- Control thermostat 50-180°C
- Cabinet with doors and undershelf

## FRITEUSES GAZ

- Brûleurs céramiques à infrarouges de 1800 Watt chac.
- Vanne thermostatique 50-190°C

## FRITEUSES EL.

- Plan emboutie et cuve emboutie
- Robinet de vidange avec sécurité
- Résistance à infrarouges au dessous de la cuve
- Thermostat de régulation 50-180°C
- Armoire avec porte et étagère inférieure

## FRIGGITRICI A GAS

- Bruciatori ceramici a infrarossi da 1800 Watt cad.
- Valvola termostatica regolazione 50-190°C

## FRIGGITRICI EL.

- Piano imbutito con vasca imbutita
- Rubinetto di scarico a leva
- Resistenza Infrared esterna alla vasca
- Termostato di regolazione 50-180°C
- Mobile con portine e ripiano di fondo

## FREIDORAS A GAS

- Destiladores cerámicas a infrarrojos de 1800 Watio
- Valvula termostática 50-190 ° C

## FREIDORAS EL.

- Plano embutido y cuba embutidas
- Grifo gas de seguridad
- Resistencias a infrarroja colocadas por fuera de la cubata
- Termostato regulación 50-180 ° C
- Mueble con puerta y anaquel de fondo



- **Gas infrared fryer 18 lt on cabinet**
- **Friteuse gaz infrared 18 lt sur coffre**
- **Friggitrice a gas infrarossi 18 lt su mobile**
- **Freidora gas infrared 18 lt. s/mueble**

Mod. F49G

Cod. 6910

- Volt: 230/1
- Kw: 11 Gas
- Weight Kg: 40
- Dimension mm 400 x 900 x 850 + 200h
- Oil Cap.: 18 Lt
- Tank Cap.: 34 Lt
- Basket mm: 280 x 350 x 110h
- Cabinet int. dim. mm: 400x800x370 h
- Ignition: electric 230V



€ 2.480



- **Gas infrared fryer 18+18 lt on cabinet**
- **Friteuse gaz infrared 18+18 lt sur coffre**
- **Friggitrice a gas infrarossi 18+18 lt su mobile**
- **Freidora gas infrared 18+18 lt. s/mueble**

Mod. F89G

Cod. 6912

- Volt: 230/1
- Kw: 11+11 Gas
- Weight Kg: 103
- Dimension mm 800 x 900 x 850 + 200h
- Oil Cap.: 18+18 Lt
- Tank Cap.: 34+34 Lt
- Basket mm: 280 x 350 x 110h x 2
- Cabinet int. dim. mm: 800x800x370 h
- Ignition: electric 230V



€ 4.092



- **Infrared el. fryer 18 lt on cabinet**
- **Friteuse el. infrared 18 lt sur coffre**
- **Friggitrice el. 18 lt su mobile con sistema infrared**
- **Freidora el. 18lt. s/mueble con resist. infrared**

Mod. F49E

Cod. 6921

- Volt: 400/3+N+T
- Kw: 7
- Weight Kg: 40
- Dimension mm 400 x 900 x 850 + 200h
- Oil Cap.: 18 Lt
- Tank Cap.: 34 Lt
- Basket mm: 280 x 350 x 110h
- Cabinet int. dim. mm: 400x800x370 h



€ 1.997



- **Infrared el. fryer 18+18 lt on cabinet**
- **Friteuse el. infrared 18+18 lt sur coffre**
- **Friggitrice el. 18+18 lt su mobile con sistema infrared**
- **Freidora el. 18+18 lt. s/mueble con resist. infrared**

Mod. F89E

Cod. 6920

- Volt: 400/3+N+T
- Kw: 14
- Weight Kg: 50
- Dimension mm 800 x 900 x 850 + 200h
- Oil Cap.: 18+18 Lt
- Tank Cap.: 34+34 Lt
- Basket mm: 280 x 350 x 110h x 2
- Cabinet int. dim. mm: 800x800x370 h



€ 3.100





# Gas & El. Fryers - Cucina900



## GAS FRYERS

- Infrared ceramic burners 1800 Watt each
- Safety valve 50-190°C

## EL. FRYERS

- Drawn top with drawn pan
- Oil drain tap with safety device
- Infrared heater under the oil pan
- Control thermostat 50-180°C
- Cabinet with doors and undershelf



## FRITEUSES GAZ

- Brûleurs céramiques à infrarouges de 1800 Watt chac.
- Vanne thermostatique 50-190° C

## FRITEUSES EL.

- Plan emboutie et cuve emboutie
- Robinet de vidange avec sécurité
- Résistance à infrarouges au dessous de la cuve
- Thermostat de régulation 50-180° C
- Armoire avec porte et étagère inférieure



## FRIGGITRICI A GAS

- Bruciatori ceramici a infrarossi da 1800 Watt cad.
- Valvola termostatica regolazione 50-190°C

## FRIGGITRICI EL.

- Piano imbutito con vasca imbutita
- Rubinetto di scarico a leva
- Resistenza Infrared esterna alla vasca
- Termostato di regolazione 50-180°C
- Mobile con portine e ripiano di fondo



## FREIDORAS A GAS

- Destiladores cerámicas a infrarrojos de 1800 Watio
- Valvula termostática 50-190 ° C

## FREIDORAS EL.

- Plano embutido y cuba embutidas
- Grifo gas de seguridad
- Resistencias a infrarroja colocadas por fuera de la cubata
- Termostato regulación 50-180 ° C
- Mueble con puerta y anaquel de fondo

**INFRARED SYSTEM**



- Gas infrared fryer 25 lt on cabinet
- Friteuse gaz infrared 25 lt sur coffre
- Friggitrice a gas infrarossi 25 lt su mobile
- Freidora gas infrared 25 lt. s/mueble

Mod. F49/25G  
Cod. 6913



**€ 2.650**

- Volt: 230/1
- Kw: 14,4 Gas
- Weight Kg: 45
- Dimension mm 400 x 900 x 850 + 200h
- Oil Cap.: 25 Lt
- Tank Cap.: 45 Lt
- Basket mm: 390x350x110 H
- Cabinet int. dim. mm: 400 x 800 x 370 h
- Ignition: electric 230V

- Infrared el. fryer 25 lt on cabinet
- Friteuse el. infrared 25 lt sur coffre
- Friggitrice el. 25 lt su mobile con sistema infrared
- Freidora el. 25 lt. s/mueble con resist. infrared

Mod. F49/25E  
Cod. 6914



**€ 2.100**

- Volt: 400/3+N+T
- Kw: 10
- Weight Kg: 45
- Dimension mm 400 x 900 x 850 + 200h
- Oil Cap.: 25 Lt
- Tank Cap.: 45 Lt
- Basket mm: 390x350x110 H
- Cabinet int. dim. mm: 400 x 800 x 370 h

**INFRARED SYSTEM**



# Noodle Cookers - Cucina900



## NOODLE COOKERS

- Drawn basin GN 1/1 + 1/3
- Drain tap with safety device
- Gas version with valve and ionized flame control
- El. version with control thermostat up to 120° C and Infrared heating elements
- Cabinet with doors and undershelf



## CUISEURS A PATE

- Cuve emboutie GN 1/1 + 1/3
- Robinet de vidange avec sécurité
- Version gas avec soupape gaz et controle de flamme à ionization
- Version el. avec thermostat de régulation 120° C et résistances à infrarouges
- Armoire avec porte et étagère inférieure

## CUOCIPASTA

- Vasca imbutita GN 1/1 + 1/3
- Rubinetto di scarico esterno con sicurezza
- Versione gas con valvola gas e controllo di fiamma a ionizzazione
- Versione el. con termostato di regolazione 120° C e resistenze Infrared
- Mobile con portine e ripiano di fondo

## COCEDOR DE PASTA

- Cubeta embutida GN 1/1 + 1/3
- Grifo exterior de vaciado con seguridad
- Mod. GAS con válvula de gas y control de llama por ionización
- Mod. EL. con termostato de regulación hasta 120°C
- Mueble con puerta y anaquel de fondo

- **UK** Infrared gas noodle cooker on cabinet - gn1/1 + 1/3
- **FR** Cuiseur a pate gaz a infrarouges sur coffre - gn1/1 + 1/3
- **IT** Cuocipasta gas infrared su mobile - gn1/1 + 1/3
- **ES** Cocinapasta gas infrarojos s/mueble - gn1/1 + 1/3

Mod. CP49G  
Cod. 6930

- Volt: 230/1
- Kw: 11 Gas
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Cabinet int. dim. mm: 400x800x370 h
- Basin cap.: 40 Lt. - Dims. GN 1/1+1/3
- Ignition: electric 230V
- Basket included: 3xGN 1/3

€ 2.850

INFRARED SYSTEM



- **UK** Infrared gas noodle cooker on cabinet - 2x gn1/1 + 1/3
- **FR** Cuiseur a pate gaz a infrarouges sur coffre - 2x gn1/1 + 1/3
- **IT** Cuocipasta gas infrared su mobile - 2x gn1/1 + 1/3
- **ES** Cocinapasta gas infrarojos s/mueble - 2x gn1/1 + 1/3

Mod. CP89G  
Cod. 6931

- Volt: 230/1
- Kw: 11+11 Gas
- Volt: 230
- Weight Kg: 90
- Dimension mm 800 x 900 x 850 + 200h
- Cabinet int. dim. mm: 800x800x370 h
- Basin cap.: 2x40 Lt. - Dims. GN 1/1+1/3 each
- Ignition: electric 230V
- Basket included: 6xGN 1/3

€ 4.696

- **UK** Infrared el. noodle cooker on cabinet - gn1/1 + 1/3
- **FR** Cuiseur a pate el. a infrarouges sur coffre - gn1/1 + 1/3
- **IT** Cuocipasta el. infrared su mobile - gn1/1 + 1/3
- **ES** Cocinapasta el. infrarojos s/mueble - gn1/1 + 1/3

Mod. CP49E  
Cod. 6932

- Volt: 400/3+N+T
- Kw: 4
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Cabinet int. dim. mm: 400x800x370 h
- Basin cap.: 40 Lt. - Dims. GN 1/1+1/3
- Basket included: 3xGN 1/3

€ 2.600



- **UK** Infrared el. noodle cooker on cabinet - 2x gn1/1 + 1/3
- **FR** Cuiseur a pate el. à infrarouges sur coffre - 2x gn1/1 + 1/3
- **IT** Cuocipasta el. infrared su mobile - 2x gn1/1 + 1/3
- **ES** Cocinapasta el. infrarojos s/mueble - 2x gn1/1 + 1/3

Mod. CP89E  
Cod. 6933

- Volt: 400/3+N+T
- Kw: 8
- Weight Kg: 90
- Dimension mm 800 x 900 x 850 + 200h
- Cabinet int. dim. mm: 800x800x370 h
- Basin cap.: 2x40 Lt. - Dims. GN 1/1+1/3 each
- Basket included: 6xGN 1/3

€ 4.350

INFRARED SYSTEM



# BM-Steamer/Neutral-Cucina900



## BM-STEAMERS

- Drawn basin GN 1/1+1/3
- Drain tap with safety device
- Control thermostat up to 120°C
- Power can be commutated at 2 Kw. for use of the appliance as bain-marie
- GN pans not included
- Cabinet with doors and undershelf

## NEUTRAL TOPS

- Finishing in stainless steel
- Working top reinforced with sound proofing



## BM-STEAMERS

- Cuve emboutie GN 1/1+1/3
- Robinet de vidange avec sécurité
- Thermostat de régulation jusqu'à 120°C
- Possibilité de commutation de la puissance à 2 Kw. pour utilisation de appareil comme bain-marie
- Fourni sans bacs GN
- Armoire avec porte et étagère inférieure

## PLANS DE TRAVAIL

- Construction en acier inox
- Plan de travail avec panneau de renforcement pour atténuer le bruit



## BM-STEAMERS

- Vasca imbutita GN 1/1+1/3
- Rubinetto di scarico esterno con sicurezza
- Termostato di regolazione fino a 120°C
- Possibilità di commutazione a 2 Kw. per uso apparecchio come bagnomaria
- Bacinelle GN escluse
- Mobile con portine e ripiano di fondo

## PIANI NEUTRI

- Esecuzione in acciaio inox
- Piano rinforzato per attenuare i rumori



## BM-STEAMERS

- Cubeta embutida GN 1/1
- Grifo exterior de vaciado con seguridad
- Termostato de regulación hasta 120°C
- Posibilidad de conmutar a 2 Kw para usarlo como baño María
- No incluye bac gastro GN
- Mueble con puerta y anaquel de fondo

## PLANOS NEUTRAL

- Fabricado en acero inoxidable
- Superficie reforzada para amortiguar el ruido

**INFRARED SYSTEM**



- UK *Infrared el. bm/steamer gn1/1 + 1/3 with drain tap*
- FR *Bm/steamer el. infrared gn 1/1 + 1/3 avec robinet de vidange*
- IT *Bm/steamer el. infrared per gn 1/1 + 1/3 con rubinetto di scarico*
- ES *Bm/steamer el. infrared gn 1/1 + 1/3 con grifo exterior*

Mod. BM-STM49E  
Cod. 6937

- Volt: 400/3+N+T
- Kw: 4
- Weight Kg: 35
- Dimension mm 400 x 900 x 850 + 200h
- Cabinet int. dim. mm: 400x800x370 h
- Basin cap.: GN 1/1+1/3 (40 Lt)



**€ 2.050**



*Neutral top with reinforced working top*

- FR *Plan de travail renforcé*
- IT *Piano neutro rinforzato*
- ES *Piano neutro reforzado*

Mod. PN49-C  
Cod. 6990-C

- Weight Kg: 80
- Dimension mm 400 x 900 x 850 + 200h
- Cabinet int. dim. mm: 400x800x370 h

**€ 1.250**



*Neutral top with reinforced working top*

- FR *Plan de travail renforcé*
- IT *Piano neutro rinforzato*
- ES *Piano neutro reforzado*

Mod. PN89-C  
Cod. 6991-C

- Weight Kg: 110
- Dimension mm 800 x 900 x 850 + 200h
- Cabinet int. dim. mm: 800x800x370 h

**€ 1.650**

# Gas Fry Top - Cucina900



## GAS FRY TOP

- "U" burners for even heat distribution
- Electric ignition
- Steel cooking top oil-proof
- Cabinet with doors and undershelf



## FRY TOP A GAZ

- Brûleurs "U" pour la distribution uniforme de la chaleur
- Allumage électrique
- Plaque de cuisson étanche en inox
- Armoire avec porte et étagère inférieure



## FRY TOP A GAS

- Bruciatori a "U" per un'ottimale distribuzione del calore
- Accensione elettrica
- Piastra di cottura in acciaio a tenuta
- Mobile con portine e ripiano di fondo



## FRY TOP A GAS

- Destiladores "U" para distribuir el calor
- Encendido con batería
- Placa de cocción en acero inox
- Mueble con puerta-anaquel de fondo



- Gas fry top smooth plate
- Fry top gaz plaque lisse
- Fry top a gas piastra liscia
- Fry top gas con plancha lisa

Mod. FT49GL/PS  
Cod. 6940

- Volt: 230/1
- Kw: 8,2 Gas
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 380 x 667
- Grill Surface: Smooth
- Ignition: electric 230V

€ 2.050

- Gas fry top smooth compound plate
- Fry top gaz plaque lisse en bimetal
- Fry top a gas piastra liscia in bimetallo
- Fry top gas con plancha lisa bimetal

Mod. FT49GBM/PS  
Cod. 6942

- Volt: 230/1
- Kw: 8,2 Gas
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 380 x 667
- Grill Surface: Smooth Compound
- Ignition: electric 230V

€ 4.370

- Gas fry top grooved plate
- Fry top gaz plaque rainurée
- Fry top a gas piastra rigata
- Fry top gas plancha rayada

Mod. FT49GR/PS  
Cod. 6941

- Volt: 230/1
- Kw: 8,2 Gas
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 380 x 667
- Grill Surface: Grooved
- Ignition: electric 230V

€ 2.150



- Gas fry top smooth plate
- Fry top gaz plaque lisse
- Fry top a gas piastra liscia
- Fry top gas con plancha lisa

Mod. FT89GL/PS  
Cod. 6947

- Volt: 230/1
- Kw: 24,6 Gas
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 780 x 667
- Grill Surface: Smooth
- Ignition: electric 230V

€ 2.950

- Gas fry top smooth compound plate
- Fry top gaz plaque lisse en bimetal
- Fry top a gas piastra liscia in bimetallo
- Fry top gas con plancha lisa bimetal

Mod. FT89GBM/PS  
Cod. 6949

- Volt: 230/1
- Kw: 24,6 Gas
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 780 x 667
- Grill Surface: Smooth Compound
- Ignition: electric 230V

€ 5.995

- Gas fry top smooth/grooved plate
- Fry top gaz plaque lisse/rainurée
- Fry top a gas piastra liscia/rigata
- Fry top gas plancha lisa/rayada

Mod. FT89GLR/PS  
Cod. 6948

- Volt: 230/1
- Kw: 24,6 Gas
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 780 x 667
- Grill Surface: smooth-grooved
- Ignition: electric 230V

€ 3.020



# El. Fry Top - Cucina900



## ELECTRIC FRY TOP

- Armoured heating elements
- Control thermostat
- Steel cooking top oil-proof
- Cabinet with doors and undershelf



## FRY TOP ELECTRIQUES

- Résistances en acier
- Thermostat de régulation
- Plaque de cuisson étanche en inox
- Armoire avec porte et étagère inférieure



## FRY TOP ELETTRICI

- Resistenze corazzate
- Termostato di regolazione
- Piastra di cottura in acciaio a tenuta
- Mobile con portine e ripiano di fondo



## FRY TOP EL.

- Resistencias en acero
- Termostato de regulación 300°C
- Placa de cocción en acero inox
- Mueble con puerta y anaquel de fondo



- El. fry top smooth plate*
- Fry top el. plaque lisse*
- Fry top el. piastra liscia*
- Fry top el. con plancha lisa*

Mod. FT49EL/PS  
Cod. 6960



€ 2.200

- Kw: 5
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 380 x 667
- Grill Surface: Smooth

- El. fry top smooth compound plate*
- Fry top el. plaque lisse en bimetal*
- Fry top el. piastra liscia in bimetallo*
- Fry top el. con plancha lisa bimetal*

Mod. FT49EBM/PS  
Cod. 6962



€ 4.150

- Kw: 5
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 380 x 667
- Grill Surface: Smooth Compound



- El. fry top grooved plate*
- Fry top el. plaque rainurée*
- Fry top el. piastra rigata*
- Fry top el. plancha rayada*

Mod. FT49ER/PS  
Cod. 6961



€ 2.350

- Kw: 5
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 380 x 667
- Grill Surface: Grooved



- El. fry top smooth plate*
- Fry top el. plaque lisse*
- Fry top el. piastra liscia*
- Fry top el. con plancha lisa*

Mod. FT89EL/PS  
Cod. 6963



€ 3.520

- Kw: 10
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 780 x 667
- Grill Surface: Smooth

- El. fry top smooth compound plate*
- Fry top el. plaque lisse en bimetal*
- Fry top el. piastra liscia in bimetallo*
- Fry top el. con plancha lisa bimetal*

Mod. FT89EBM/PS  
Cod. 6965



€ 5.660

- Kw: 10
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 780 x 667
- Grill Surface: Smooth Compound



- El. fry top smooth/grooved plate*
- Fry top el. plaque lisse/rainurée*
- Fry top el. piastra liscia/rigata*
- Fry top el. plancha lisa/rayada*

Mod. FT89ELR/PS  
Cod. 6964



€ 3.650

- Kw: 10
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 780 x 667
- Grill Surface: smooth-grooved

# Gas Fry Top - Cucina900



## GAS FRY TOP

- "U" burners for even heat distribution
- Electric ignition
- Steel cooking top oil-proof
- Cabinet with doors and undershelf



## FRY TOP A GAZ

- Brûleurs "U" pour la distribution uniforme de la chaleur
- Allumage électrique
- Plaque de cuisson étanche en inox
- Armoire avec porte et étagère inférieure



## FRY TOP A GAS

- Bruciatori a "U" per un'ottimale distribuzione del calore
- Accensione elettrica
- Piastra di cottura in acciaio a tenuta
- Mobile con portine e ripiano di fondo



## FRY TOP A GAS

- Destiladores "U" para distribuir el calor
- Encendido con batería
- Placa de cocción en acero inox
- Mueble con puerta-anaquel de fondo



- Gas fry top smooth plate
- Fry top gaz plaque lisse
- Fry top a gas piastra liscia
- Fry top gas con plancha lisa

Mod. FT49GL

Cod. 6981

- Volt: 230/1
- Kw: 8,2 Gas
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 330 x 667
- Grill Surface: Smooth
- Ignition: electric 230V



€ 1.990

- Gas fry top smooth compound plate
- Fry top gaz plaque lisse en bimetal
- Fry top a gas piastra liscia in bimetallo
- Fry top gas con plancha lisa bimetal

Mod. FT49GBM

Cod. 6983

- Volt: 230/1
- Kw: 8,2 Gas
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 330 x 667
- Grill Surface: Smooth Compound
- Ignition: electric 230V



€ 4.080

- Gas fry top grooved plate
- Fry top gaz plaque rainurée
- Fry top a gas piastra rigata
- Fry top gas plancha rayada

Mod. FT49GR

Cod. 6982

- Volt: 230/1
- Kw: 8,2 Gas
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 330 x 667
- Grill Surface: Grooved
- Ignition: electric 230V



€ 2.050



- Gas fry top smooth plate
- Fry top gaz plaque lisse
- Fry top a gas piastra liscia
- Fry top gas con plancha lisa

Mod. FT89GL

Cod. 6984

- Volt: 230/1
- Kw: 24,6 Gas
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 690 x 667
- Grill Surface: Smooth
- Ignition: electric 230V



€ 2.850

- Gas fry top smooth compound plate
- Fry top gaz plaque lisse en bimetal
- Fry top a gas piastra liscia in bimetallo
- Fry top gas con plancha lisa bimetal

Mod. FT89GBM

Cod. 6986

- Volt: 230/1
- Kw: 24,6 Gas
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 690 x 667
- Grill Surface: Smooth Compound
- Ignition: electric 230V



€ 5.600

- Gas fry top smooth/grooved plate
- Fry top gaz plaque lisse/rainurée
- Fry top a gas piastra liscia/rigata
- Fry top gas plancha lisa/rayada

Mod. FT89GLR

Cod. 6985

- Volt: 230/1
- Kw: 24,6 Gas
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 690 x 667
- Grill Surface: smooth-grooved
- Ignition: electric 230V



€ 2.990



# El. Fry Top - Cucina900



## ELECTRIC FRY TOP

- Armoured heating elements
- Control thermostat
- Steel cooking top oil-proof
- Cabinet with doors and undershelf



## FRY TOP ELECTRIQUES

- Résistances en acier
- Thermostat de régulation
- Plaque de cuisson étanche en inox
- Armoire avec porte et étagère inférieure



## FRY TOP ELETTRICI

- Resistenze corazzate
- Temostato di regolazione
- Piastra di cottura in acciaio a tenuta
- Mobile con portine e ripiano di fondo



## FRY TOP EL.

- Resistencias en acero
- Temostato de regulación 300°C
- Placa de cocción en acero inox
- Mueble con puerta y anaquel de fondo



- El. fry top smooth plate*
- Fry top el. plaque lisse*
- Fry top el. piastra liscia*
- Fry top el. con plancha lisa*

Mod. FT49EL  
Cod. 6971



€ 2.050

- Kw: 5
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 330 x 667
- Grill Surface: Smooth

- El. fry top smooth compound plate*
- Fry top el. plaque lisse en bimetal*
- Fry top el. piastra liscia in bimetallo*
- Fry top el. con plancha lisa bimetal*

Mod. FT49EBM  
Cod. 6976



€ 3.860

- Kw: 5
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 330 x 667
- Grill Surface: Smooth Compound



- El. fry top grooved plate*
- Fry top el. plaque rainurée*
- Fry top el. piastra rigata*
- Fry top el. plancha rayada*

Mod. FT49ER  
Cod. 6975



€ 2.250

- Kw: 5
- Weight Kg: 50
- Dimension mm 400 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 330 x 667
- Grill Surface: Grooved



- El. fry top smooth plate*
- Fry top el. plaque lisse*
- Fry top el. piastra liscia*
- Fry top el. con plancha lisa*

Mod. FT89EL  
Cod. 6977



€ 3.280

- Kw: 10
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 690 x 667
- Grill Surface: Smooth

- El. fry top smooth compound plate*
- Fry top el. plaque lisse en bimetal*
- Fry top el. piastra liscia in bimetallo*
- Fry top el. con plancha lisa bimetal*

Mod. FT89EBM  
Cod. 6979



€ 5.290

- Kw: 10
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 690 x 667
- Grill Surface: Smooth Compound



- El. fry top smooth/grooved plate*
- Fry top el. plaque lisse/rainurée*
- Fry top el. piastra liscia/rigata*
- Fry top el. plancha lisa/rayada*

Mod. FT89ELR  
Cod. 6978



€ 3.400

- Kw: 10
- Weight Kg: 80
- Dimension mm 800 x 900 x 850 + 200h
- Thermostat: 70°-290° C
- Grill Zone mm: 690 x 667
- Grill Surface: smooth-grooved

# Tilting Pans - *Cucina900*



- GAS/EL. TILTING FRYING PANS**
- Completely made in stainless steel
  - High capacity pan with rounded edges and st. steel bottom
  - Manual or automatic tilting system
  - Balanced lid shaped internally
  - Control thermostat 70/300 °C



- SAUTEUSES GAZ/ELECTRIQUES**
- Construction en acier inox
  - Cuve avec angles arrondis, fond en acier inox
  - Basculement manuel ou automatique
  - Couvercle balancé, dispositif à ressort
  - Thermostat de régulation 70/300 °C



- BRASIERE GAS/ELETTICHE**
- Esecuzione in acciaio inox
  - Vasca con angoli arrotondati e fondo in acciaio inox
  - Ribaltamento manuale o automatico
  - Coperchio bilanciato, dispos. a molla
  - Termostato di regolazione 70/300 °C



- SARTENES GAS/ELECTRICO**
- Ejecución en acero inox
  - Recipiente con ángulos redondeados y fondo en acero inoxidable
  - Rebalamiento manual o automático
  - Tapa balanceada con dispositivo a resorte
  - Válvula termostática regulable de 70/300 °C



- Gas tilting frying pan with manual tilting system
- Sauteuse gaz avec basculement manuel
- Brasiera a gas con ribaltamento manuale
- Sartén a gas basculante manual

Mod. BRG900

Cod. 6987

- Volt: 230/1
- Kw: 17 Gas
- Weight Kg: 200
- Dimension mm 800 x 900 x 850h
- Cap. : 80/99 lt
- Tilting: manual system



€ 7.450



El. tilting frying pan, automatic tilting system



Sauteuse el. avec basculement automatique



Brasiera el. con ribaltamento automatico



Sartén el. basculante automática

Mod. BRE900

Cod. 6988

- Volt: 400/3+N
- Kw: 10,8
- Weight Kg: 195
- Dimension mm 800 x 900 x 850h
- Cap. : 80/99 lt
- Tilting: automatic system



€ 8.250



El. tilting frying pan, automatic tilting system



Sauteuse el. avec basculement automatique



Brasiera el. con ribaltamento automatico



Sartén el. basculante automática

Mod. BRG12/900

Cod. 6989

- Volt: 230/1+T 50-60
- Kw: 23,5
- Weight Kg: 290
- Dimension mm 1200 x 900 x 900h
- Cap.: 110/153 lt
- Tilting: automatic system



€ 11.050





# Boiling Pans - *Cucina900*



## 🇬🇧 GAS/EL. BOILING PANS

- Completely made in stainless steel
- Boiling pan joined to the top
- Direct or indirect heating
- Armoured steel heating elements
- Lid balanced by a system of tension-adjustable springs
- Chromed brass water drain

## 🇫🇷 MARMITES GAZ/ELECTRIQUES

- Construction en acier inox
- Récipient de cuisson en acier inox
- Chauffage direct ou indirect
- Résistances blindées en acier
- Couvercle réglé par un système de ressort à torsion
- Robinet de vidange en laiton chromé

## 🇮🇹 PENTOLE GAS/ELETTRICHE

- Esecuzione in acciaio inox
- Vasca tonda con alzatina
- Riscaldamento diretto o indiretto
- Resistenze corazzate
- Coperchio incemierato e bilanciato
- Rubinetto di scarico in ottone cromato

## 🇪🇸 MARMITAS GAS/ELECTRICO

- Ejecución en acero inox
- Cubeta redonda con alzada
- Calor directo o indirecto
- Resistencia estanca
- Tapa con broche y balanceado
- Grifo de descarga en latón cromado



- 🇬🇧 Gas boiling pan cap. 100 lt.
- 🇫🇷 Marmite gas cap. 100 lt.
- 🇮🇹 Pentola gas cap. 100 lt.
- 🇪🇸 Marmita gas cap. 100 lt

Mod. P100G

Cod. 6992

- Kw: 21 Gas
- Weight Kg: 153
- Dimension mm 800 x 900 x 850h
- Cap.: 100 Lt
- Tank dim.: 600 x 415h
- Heating: direct



€ 7.100

- 🇬🇧 Gas boiling pan cap. 150 lt.
- 🇫🇷 Marmite gas cap. 150 lt.
- 🇮🇹 Pentola gas cap. 150 lt.
- 🇪🇸 Marmita gas cap. 150 lt

Mod. P150G

Cod. 6993

- Kw: 21 Gas
- Weight Kg: 153
- Dimension mm 800 x 900 x 850h
- Cap.: 150 Lt
- Tank dim.: 600 x 540h
- Heating: direct



€ 7.250

- 🇬🇧 El. boiling pan cap. 100 lt.
- 🇫🇷 Marmite el. cap. 100 lt.
- 🇮🇹 Pentola el. cap. 100 lt.
- 🇪🇸 Marmita el. cap. 100 lt

Mod. EP100I

Cod. 6994

- Volt: 400/3+N
- Kw: 21
- Weight Kg: 193
- Dimension mm 800 x 900 x 850h
- Cap.: 100 Lt
- Tank dim.: 600 x 415h
- Heating: indirect



€ 9.000

- 🇬🇧 Gas boiling pan cap. 200 lt.
- 🇫🇷 Marmite gas cap. 200 lt.
- 🇮🇹 Pentola gas cap. 200 lt.
- 🇪🇸 Marmita gas cap. 200 lt

€ 8.500

Mod. P200G

Cod. 6995

- Kw: 32 Gas
- Weight Kg: 153
- Dimension mm 900 x 900 x 900h
- Cap.: 200 Lt
- Tank dim.: 600 x 700h
- Heating: direct





# *Cucina Drop-In*

# STAR



# Cooking Top - CucinaDrop-In



## UK GAS, INDUCTION AND GLASS CERAMIC COOKERS

- Cooking top with ceramic plate
- Induction cooker with electronic control board, adjustable power and cooking time
- Electric cooker with plates controlled by selector 6 pos.

## FR PLANS A GAZ, INDUCTION ET EN VITROCERAMIQUE

- Surface de cuisson vitrocéramique
- Version à induction avec commandes électroniques, possibilité de régler différentes puissances et temps de cuisson
- Version avec plaques électriques commandés par commutateur 6 pos.

## IT PIANI COTTURA A GAS, INDUZIONE E VITROCERAMICA

- Piano di cottura in vitroceramica
- Versione a induzione con comandi elettronici, possibilità di gestire varie potenze e tempi di cottura
- Versione con piastre elettriche regolate da commutatori a 6 posizioni

## ES PLANO DE COCCIÓN A GAS, INDUCCIÓN O VITROCERÁMICO

- Plano de cocción en vitrocerámica
- Versión inducción con mandos electrónicos que permiten gestionar varias potencias y tiempos de cocción
- Versión con placa eléctrica con regulador de 6 posiciones

### UK Gas cooking top with 1 burner

FR Plan de cuisson a gaz 1 feu

IT Piano di cottura a gas 1 fuoco

ES Plano de cocción gas 1 fuego

Mod. PC1G-I

Cod. 2122



- Kw: 6
- Weight Kg: 3,5
- Dimension mm.: 400 x 400 x150 h
- Burner: 1 x 6 Kw



€ 480

### UK Gas cooking top with 2 burners

FR Plan de cuisson a gaz 2 feux

IT Piano di cottura a gas 2 fuochi

ES Plano de cocción gas 2 fuegos

Mod. PC2G-I

Cod. 4267



- Kw: 10
- Weight Kg: 6,5
- Dimension mm.: 400 x 600 x150 h
- Burners: 1 x 4 + 1 x 6 kW

€ 660

### UK Electric cooking top with 1 ceramic plate

FR Plan de cuisson el. 1 plaque vitrocéramique

IT Piano di cottura elettrico 1 piastra vitroceramica

ES Plano de cocción el. con 1 placa vitrocerámica

Mod. PC1V-I

Cod. 4295



- Volt: 230/1
- Kw: 2,1
- Plate VC mm.: 300 x 300
- Weight Kg: 4
- Dimension mm.: 400 x 400 x150 h
- Heaters : 1 x 2,1 Kw



€ 930

### UK Electric cooking top with 2 ceramic plates

FR Plan de cuisson el. 2 plaques vitrocéramique

IT Piano di cottura elettrico 2 piastre vitroceramica

ES Plano de cocción el. con 2 placas vitrocerámicas

Mod. PC2V-I

Cod. 4270



- Volt: 400/3+N
- Kw: 3,3
- Plate VC mm.: 305 x 510
- Weight Kg: 7
- Dimension mm.: 400 x 600 x150 h
- Heaters : 1 x 1,2 Kw + 1 x 2,1 Kw

€ 1.450



### UK Induction cooker 3,5 kw

FR Plan à induction 3,5 kw

IT Piano cottura ad induzione 3,5 kw

ES Plano de cocción a inducción 3,5 kw

Mod. INDU1PI

Cod. 4191



- Volt: 230/1
- Plate : 1xØ 225mm Induction
- Kw: 3,5
- Weight Kg: 12
- Dimension mm.: 400 x 400 x 60 h

€ 990

# Cooking - CucinaDrop-In



## UK BAIN-MARIE AND NOODLE COOKERS

- Drawn basin GN 1/1
- Drain tap with safety device
- Control thermostat up to 90°C
- Bainmarie:GN pans not included

## SOUP KETTLES AND CHIPS SHUTTLE

- Temperature controlled by thermostat
- Stainless steel tank
- Chips shuttle with ceramic lamp adjustable at 2 different heights

## FR BAIN-MARIE ET CUISEURS A PATE

- Cuve emboutie GN 1/1
- Robinet de vidange avec sécurité
- Thermostat de régulation jusqu'à 90°C
- Bain/marie fourni sans bacs GN

## SOUPIERE ELECTRIQUE ET CHAUFFE FRITES

- Contrôle thermostatique de la température
- Conteneur à l'intérieur en acier inox
- Chauffe frites avec lampe réglable sur 2 hauteurs différentes

## IT BAGNOMARIA E CUOCIPASTA

- Vasca imbullita GN 1/1
- Rubinetto di scarico estemo con sicurezza
- Termostato di regolazione fino a 90°C
- Bagnomaria: bacinelle GN escluse

## ZUPPIERE ELETTRICHE E SCALDAFRITTI

- Temperatura controllata da termostato
- Contenitore in acciaio inox
- Scaldafritti con riflettore regolabile su 2 altezze diverse

## ES BAÑO MARIÁ Y CUECE PASTAS

- Recipiente GN 1/1
- Grifo de desagüe externo de seguridad
- Termostato de regulación hasta 90°C
- Baño María : GN excluida

## SOPERA ELÉCTRICA Y CALIENTA FRITOS

- Temperatura controlada por termostato
- Contenedor en acero inoxidable
- Calienta fritos con reflector regulable en 2 zonas

- UK *Electric bain-marie - gn1/1 h160*
- FR *Bain-marie électrique - gn 1/1 h160*
- IT *Bagnomaria elettrico - gn 1/1 h160*
- ES *Baño maría eléctrico - gn 1/1 h160*



- Mod. BM1-I**  
**Cod. 4220**
- Volt: 230/1
  - Kw: 1
  - Cap. Lt. : 21
  - Weight Kg: 5
  - Dimension mm 400 x 600 x 220 h
  - Cap. GN 1/1 : 305 x 510 x 160 h



€ 473

- UK *Infrared noodle cooker cap. gn 1/1*
- FR *Cuiseur a pate à infrarouges cap. gn 1/1*
- IT *Cuocipasta infrared cap. gn 1/1*
- ES *Cocinapasta gas infrarojos cap. gn 1/1*



- Mod. CP1-I**  
**Cod. 4233**
- Volt: 400/3+N
  - Kw: 4
  - Cap. Lt : 23 Lt.
  - Cap. : GN1/1
  - Weight Kg: 12
  - Dimension mm 400x600x220 h
  - Baskets included: 2 x GN 1/3



€ 893

- UK *Built-in soup kettle 8,5 lt cap.*
- FR *Soupière électrique encastrable 8,5 lt*
- IT *Zuppiera elettrica da incasso cap. 8,5 lt*
- ES *Caldera de sopa de encaje cap. 8,5 lt.*



- Mod. SKZ-I**  
**Cod. 9952**  
**Soup kettle**
- Volt: 230/1
  - Kw: 0,4
  - Weight Kg: 5
  - Dimension mm Diam. 330 x 360 h
  - Capacity: 8,5 lt



€ 285

- UK *Chips shuttle with ceramic lamp*
- FR *Chauffe-frites avec lampe céramique*
- IT *Scaldafritti con lampada radiante*
- ES *Calienta fritos con lámpara radiante*



- Mod. FW1-I**  
**Cod. 4210**
- Volt: 230/1
  - Kw: 0,65
  - Capacity: GN1/1 h.160
  - Cap. Lt. : 21
  - Weight Kg: 13
  - Dimension mm 400 x 600 x 200 h



€ 590

# Fry Top - Cucina Drop-In



## ELECTRIC FRY TOP

- Infrared heating elements
- Control thermostat 260°C (mod. C) and 290°C (mod. BM)
- Steel cooking top oil-proof



## FRY TOP ELECTRIQUES

- Résistances à infrarouges
- Thermostat de régulation à 260°C (mod. C) et 290°C (mod. BM)
- Plaque de cuisson étanche en inox



## FRY TOP ELETTRICI

- Resistenze con sistema ad infrarossi
- Termostato di regolazione a 260°C (mod. C) e 290°C (mod. BM)
- Piastra di cottura in acciaio a tenuta



## FRY TOP ELÉCTRICO

- Resistencia con sistema infrarojos
- Termostato con regulado hasta 260°C (mod. C) o hasta 290°C (mod. BM)
- Plano de cocción en acero de calidad



*Smooth compound plate*



*Plaque lisse en bimetal*



*Piastra liscia in bimetallo*



*Plano liso en bimetalo*

**Mod. FT100BM-I**

**Cod. 4199**

**Double plate**

- Volt: 400/3+N
- Kw: 10
- Weight Kg: 150
- Dimension mm 1000 x 600 x 200 h
- Temp. range: 60-290°C



€ 4.323



*Smooth chrome plate*



*Plaque lisse au chrome dur*



*Piastra liscia al cromo duro*



*Plancha lisa al cromo duro*

**Mod. FT1C-I**

**Cod. 4253**

**Single plate**

- Volt: 400/3+N
- Kw: 4
- Weight Kg: 15
- Dimension mm 400 x 600 x 150 h
- Plate mm : 305 x 510
- Temp. range: 50-260°C



€ 989



*Smooth chrome plate*



*Plaque lisse au chrome dur*



*Piastra liscia al cromo duro*



*Plancha lisa al cromo duro*

**Mod. FT2C-I**

**Cod. 4254**

**Double plate**

- Volt: 400/3+N
- Kw: 8
- Weight Kg: 25
- Dimension mm 800 x 600 x 150 h
- Plate mm : 610 x 510
- Temp. range: 50-260°C



**INFRARED SYSTEM**

€ 1.599

# Hot & Cold - CucinaDrop-In



## UK BAIN-MARIE & HOT PLATE

- Bainmarie with drawn basin GN 4/1
- Drain tap with safety device
- Control thermostat up to 90°C
- GN pans not included
- Ceramic warming plate

## REFRIGERATED PANS

- Refrigerated pans suitable for containing GN pans
- Refrigerating coil fixed on the pan
- GN pans not included

## FR BAIN-MARIE & PLAN CHAUFFANT

- Bainmarie avec cuve emboutie GN 4/1
- Robinet de vidange avec sécurité
- Thermostat de régulation jusqu'à 90°C
- Fourni sans bacs GN
- Plan chauffant en vitrocéramique

## CUVE RÉFRIGÉRÉES

- Cuve réfrigérées adaptes pour bacs GN
- Serpentine/évaporateur fixés à la cuve
- Fourni sans bacs GN

## IT BAGNOMARIA & PIANO RISCALDANTE

- Bagnomaria con vasca imbuita GN 4/1
- Rubinetto di scarico estemo con sicurezza
- Termostato di regolazione fino a 90°C
- Bacinelle GN escluse
- Piano riscaldante in vitroceramica
- VASCHE REFRIGERATE
- Vasche refrigerate portabacinelle GN
- Serpentina/evaporatore fissati alla vasca
- Bacinelle GN escluse

## ES BAÑO MARÍA & PLANO CALENTADOR

- Baño María con recipiente GN 4/1
- Grifo de desagüe externo de seguridad
- Termostato de regulación hasta 90°C
- No incluye bac gastro GN
- Plano calentador en vitrocerámica
- CUBETA REFRIGERADA
- Cubeta refrigerata GN
- Serpentin evaporador fijado al recipiente
- No incluye bac gastro GN

- UK *Electric bain-marie gn 4/1 h210*
- FR *Bain-marie électrique gn 4/1 h210*
- IT *Bagnomaria elettrico per gn 4/1 h210*
- ES *Baño maría eléctrico gn 4/1 h210*

- Mod. BM4-I  
Cod. 4225
- Bain-marie**
- Volt: 230/1
  - Kw: 3
  - Weight Kg: 28
  - Dimension mm 1410 x 630 x 280 h
  - Basin cap. : GN 4/1 h. 210 mm
  - Temp. range: 50-90°C



**HOT**

€ 1.617

**HOT**

€ 1.700

- UK *Ceramic warming plate*
- FR *Plan chauffant en vitrocéramique*
- IT *Piano riscaldante in vitroceramica*
- ES *Plano calentador en vitrocerámica*

- Mod. PR1400  
Cod. 4282
- Hot Plate**
- Volt: 230/1
  - Kw: 3
  - Weight Kg: 25
  - Dimension mm 1410 x 630 x 280 h
  - Temp. range: 50-90°C



- UK *Refrigerated pan gn 3/1 h40 mm*
- FR *Cuve réfrigérée gn 3/1 h40 mm*
- IT *Vasca refrigerata gn 3/1 h40 mm*
- ES *Cubeta refrigerada gn 3/1 h40 mm*

- Mod. VR3/40-I  
Cod. 4207
- Volt: 230/1
  - Kw: 0,35
  - Weight Kg: 18
  - Dimension mm 1080 x 630 x 60 h
  - Basin cap : GN 3/1 H40 mm.
  - Temp. range: +2 +8 °C

€ 2.072



**COLD**

**COLD**

€ 2.294

- UK *Refrigerated pan gn 4/1 h210 mm*
- FR *Cuve réfrigérée gn 4/1 h210 mm*
- IT *Vasca refrigerata gn 4/1 h210 mm*
- ES *Cubeta refrigerada gn 4/1 h210 mm*

- Mod. VR4/200-I  
Cod. 4227
- Volt: 230/1
  - Kw: 0,35
  - Weight Kg: 35
  - Dimension mm 1410 x 630 x 280 h
  - Basin cap. GN 4/1 H210 mm.
  - Temp. range: +2 +8 °C







# Ovens



# Combi-Steamer Ovens



## COMBI-STEAMERS

- Execution and cooking room in stainless steel
- Cooking possibilities : convection, steam and mix cooking
- Suitable for food regeneration
- Door with double tempered glass
- Temperature adjustable from 50 up to 250° C
- Boiler, core probe and shower included
- Main power control (6 or 12 kW)



## FOURS AIR PULSE ET MIXTES A VAPEUR

- Extérieur et chambre de cuisson en acier inox
- Cuisson à convection, vapeur et cycle de cuisson mixte
- Possibilité de régénération de produit
- Double verre frontal trempé
- Réglage de la température de 50 à 250° C
- Boiler, sonde au coeur et douchette de lavage de la chambre interne inclus
- Possibilité de gérer la puissance totale (6 ou 12 kW)



## FORNI A CONVEZIONE/VAPORE

- Costruzione e camera di cottura in acciaio inox
- Per cottura a convezione, vapore e ciclo misto
- Possibilità di rigenerazione del prodotto
- Doppio vetro frontale temperato
- Regolazione della temperatura da 50 a 250° C
- Boiler, sonda al cuore e doccetta di lavaggio della camera interna inclusi
- Possibilità di gestione della potenza totale (6 o 12 kW)



## HORNO DE CONVECCIÓN/VAPORE

- Construcción de la cámara de cocción en acero inoxidable
- Para cocción por convección, vapor o ciclo misto
- Posibilidad de regeneración del producto
- Doble cristal frontal templado
- Regulado de temperatura de 50 a 250 °C
- Calentador, sonda al corazón y ducha de lavado de la cámara interna, incluido
- Posibilidad de gestión de la potencia total (6 o 12 KW)



**INCLUDED:**  
boiler  
core probe



**€ 6.900**

- **El. oven suitable for grids 6 x GN1/1**
- **Four el. capacité grilles 6 x GN1/1**
- **Forno el. capacità per griglie 6 x GN1/1**
- **Horno el. capacidad parillas 6 x GN1/1**

**Mod. FCV6E**  
**Cod. 5738**

- Volt: 400/3+ N
- Kw: 6 or 12
- Weight Kg: 100
- Dimension mm 867 x 920 x 750 h
- Internal dim. mm 540 x 350 x 480 h
- Capacity GN : 6 x GN1/1



**€ 750**

**Mod. SUP-FEV**  
**Cod. 5737**

- Weight Kg: 30
- Dimension mm.: 867x920x850h



# Combi-Steamer Ovens



## COMBI-STEAMERS

- Execution and cooking room in stainless steel
- Cooking possibilities : convection, steam and mix cooking
- Suitable for food regeneration
- Door with double tempered glass
- Temperature adjustable from 50 up to 250° C
- Boiler, core probe and shower included
- Main power control (9 or 18 kW)



## FOURS AIR PULSE ET MIXTES A VAPEUR

- Extérieur et chambre de cuisson en acier inox
- Cuisson à convection, vapeur et cycle de cuisson mixte
- Possibilité de régénération de produit
- Double verre frontal trempé
- Réglage de la température de 50 à 250° C
- Boiler, sonde au coeur et douchette de lavage de la chambre interne inclus
- Possibilité de gérer la puissance totale (9 ou 18 kW)



## FORNI A CONVEZIONE/VAPORE

- Costruzione e camera di cottura in acciaio inox
- Per cottura a convezione, vapore e ciclo misto
- Possibilità di rigenerazione del prodotto
- Doppio vetro frontale temperato
- Regolazione della temperatura da 50 a 250° C
- Boiler, sonda al cuore e doccia di lavaggio della camera interna inclusi
- Possibilità di gestione della potenza totale (9 o 18 kW)



## HORNO DE CONVECCIÓN/VAPORE

- Construcción de la cámara de cocción en acero inoxidable
- Para cocción por convección, vapor o ciclo misto
- Posibilidad de regeneración del producto
- Doble cristal frontal templado
- Regulado de temperatura de 50 a 250 °C
- Calentador, sonda al corazón y ducha de lavado de la cámara interna, incluido
- Posibilidad de gestión de la potencia total (9 o 18 KW)



**INCLUDED:**  
boiler  
core probe



**€ 8.400**

- El. oven suitable for grids 10 x GN1/1
- Four el. capacité grilles 10 x GN1/1
- Forno el. capacità per griglie 10 x GN1/1
- Horna el. capacidad parillas 10 x GN1/1

Mod. FCV10E  
Cod. 5739



- Volt: 400/3+ N
- Kw: 9 or 18
- Weight Kg: 126
- Dimension mm 867 x 920 x 930 h
- Internal dim. mm 540 x 350 x 660 h
- Capacity GN : 10 x GN1/1

# Combi-Steamer Ovens



## COMBI-STEAMERS

- Execution and cooking room in stainless steel
- Cooking possibilities : convection, steam and mix cooking
- Spray steam system
- Temperature adjustable from 50 up to 250° C
- Core probe on request

## FOURS AIR PULSE ET MIXTES A VAPEUR

- Extérieur et chambre de cuisson en acier inox
- Cuisson à convection, vapeur et cycle de cuisson mixte
- Production vapeur à nébulisation
- Réglage de la température de 50 à 250° C
- Sonde à coeur sur demande

## FORNI A CONVEZIONE/VAPORE

- Costruzione e camera di cottura in acciaio inox
- Per cottura a convezione, vapore e ciclo misto
- Sistema vapore a spruzzo
- Regolazione della temperatura da 50 a 250° C
- Sonda al cuore su richiesta

## HORNO DE CONVECCIÓN/VAPORE

- Construcción de la cámara de cocción en acero inoxidable
- Para cocción por convección, vapor o ciclo misto
- Sistema de vapor por rociador
- Regulado de temperatura de 50 a 250° C
- Sonda al corazón bajo demanda

- **El. oven suitable for grids GN2/3**
- **Four el. capacité grilles GN2/3**
- **Forno el. capacità per griglie GN2/3**
- **Horno el. capacidad parillas GN2/3**

Mod. STMM23E

Cod. 5765

- Volt: 400/3+ N
- Kw: 3,9
- Weight Kg: 40
- Dimension mm 600 x 625 x 510 h
- Capacity GN : 4 x GN2/3
- Distance between trays : 63 mm.



€ 4.900

- **El. oven suitable for grids 6 x GN1/1**
- **Four el. capacité grilles 6 x GN1/1**
- **Forno el. capacità per griglie 6 x GN1/1**
- **Horno el. capacidad parillas 6 x GN1/1**

Mod. STMM06E

Cod. 5635

- Volt: 400/3+N
- Kw: 8
- Weight Kg: 80
- Dimension mm 920 x 820 x 725
- Capacity GN : 6 x GN1/1
- Distance between trays : 63 mm.



€ 7.300

- **Gas oven suitable for grids 6 x GN1/1**
- **Four gaz capacité grilles 6 x GN1/1**
- **Forno a gas capacità per griglie 6 x GN1/1**
- **Horno gas capacidad parillas 6 x GN1/1**

Mod. STMM06G

Cod. 5633

- Volt: 230/1
- Kw: 16 Gas
- Weight Kg: 120
- Dimension mm 920 x 820 x 725 h
- Capacity GN : 6 x GN1/1
- Distance between trays : 63 mm.



€ 9.200

- **El. oven suitable for grids 10 x GN1/1**
- **Four el. capacité grilles 10 x GN1/1**
- **Forno el. capacità per griglie 10 x GN1/1**
- **Horno el. capacidad parillas 10 x GN1/1**

Mod. STMM10E

Cod. 5636

- Volt: 400/3+ N
- Kw: 17
- Weight Kg: 130
- Dimension mm 920 x 830 x 1095 h
- Capacity GN : 10 x GN1/1
- Distance between trays : 63 mm.



€ 9.900

- **Gas oven suitable for grids 10 x GN1/1**
- **Four gaz capacité grilles 10 x GN1/1**
- **Forno a gas capacità per griglie 10 x GN1/1**
- **Horno gas capacidad parillas 10 x GN1/1**

Mod. STMM10G

Cod. 5634

- Volt: 230/1
- Kw: 26 Gas
- Weight Kg: 168
- Dimension mm 920 x 830 x 1095
- Capacity GN : 10 x GN1/1
- Distance between trays : 63 mm.



€ 12.000

# Combi-Steamer Ovens



## COMBI-STEAMERS

- Execution and cooking room in stainless steel
- Cooking possibilities : convection, steam and mix cooking
- Spray steam system
- Temperature adjustable from 50 up to 250° C
- Core probe on request

## FOURS AIR PULSE ET MIXTES A VAPEUR

- Extérieur et chambre de cuisson en acier inox
- Cuisson à convection, vapeur et cycle de cuisson mixte
- Production vapeur à nébulisation
- Réglage de la température de 50 à 250° C
- Sonde à coeur sur demande

## FORNI A CONVEZIONE/VAPORE

- Costruzione e camera di cottura in acciaio inox
- Per cottura a convezione, vapore e ciclo misto
- Sistema vapore a spruzzo
- Regolazione della temperatura da 50 a 250° C
- Sonda al cuore su richiesta

## HORNO DE CONVECCIÓN/VAPORE

- Construcción de la cámara de cocción en acero inoxidable
- Para cocción por convección, vapor o ciclo misto
- Sistema de vapor por rociador
- Regulado de temperatura de 50 a 250° C
- Sonda al corazón bajo demanda

- **El. oven suitable for grids 20 x GN1/1 - 10 x GN2/1**
- **Four el. capacité grilles 20 x GN1/1 - 10 x GN2/1**
- **Forno el. capacità griglie 20 x GN1/1 - 10 x GN2/1**
- **Horno el. capacidad parillas 20 x GN1/1 - 10 x GN2/1**

Mod. STMM20E  
Cod. 5716

- Volt: 400/3 + N
- Kw: 25,6
- Weight Kg: 210
- Dimension mm 930 x 1260 x 1160 h
- Int. dimension mm 608 x 700 x 725 h
- Capacity GN : 20 x GN 1/1  
10 x GN 2/1
- Distance between trays : 63 mm.



€ 15.900



- **Gas oven suitable for grids 20 x GN1/1 - 10 x GN2/1**
- **Four gaz capacité grilles 20 x GN1/1 - 10 x GN2/1**
- **Forno a gas capacità griglie 20 x GN1/1 - 10 x GN2/1**
- **Horno gas capacidad parillas 20 x GN1/1 - 10 x GN2/1**

Mod. STMM20G  
Cod. 5715

- Volt: 400/3 + N
- Kw: 33 Gas
- Weight Kg: 240
- Dimension mm 930 x 1260 x 1160 h
- Int. dimension mm 608 x 700 x 725 h
- Capacity GN : 20 x GN 1/1  
10 x GN 2/1
- Distance between trays : 63 mm.



€ 19.700

- **El. oven suitable for grids 20 x GN1/1**
- **Four el. capacité grilles 20 x GN1/1**
- **Forno el. capacità griglie 20 x GN1/1**
- **Horno el. capacidad parillas 20 x GN1/1**

Mod. STMM201E  
Cod. 5718

- Volt: 400/3 + N
- Kw: 33,2
- Weight Kg: 300
- Dimension mm 930 x 921 x 1925 h
- Int. dimension mm 608 x 410 x 1385 h
- Capacity GN : 20 x GN 1/1
- Distance between trays : 62,5 mm
- Drive-in trolley included



€ 24.100



- **El. oven suitable for grids 20 x GN1/1**
- **Four el. capacité grilles 20 x GN1/1**
- **Forno el. capacità griglie 20 x GN1/1**
- **Horno el. capacidad parillas 20 x GN1/1**

Mod. STMM201G  
Cod. 5717

- Volt: 400/3 + N
- Kw: 30 Gas
- Weight Kg: 330
- Dimension mm 930 x 921 x 1925 h
- Int. dimension mm 608 x 410 x 1385 h
- Capacity GN : 20 x GN 1/1
- Distance between trays : 62,5 mm.
- Drive-in trolley included



€ 28.100

Mod. SUP-STMM06  
Cod. 5702

- Weight Kg: 30
- Dimension mm 930 x 722 x 800 h

€ 1.090



Mod. SUP-STMM10  
Cod. 5703

- Weight Kg: 35
- Dimension mm 923 x 800 x 800 h

€ 1.090

Right for changements reserved

# Convection Ovens



## CONVECTION OVENS

- Electric convection oven with enamelled cooking room
- Double fan motor assuring an even heat distribution
- Rotative switch, control thermostat 250° C and timer 60 min.



## FOUR AIR PULSE

- Four électrique a convection avec chambre emailée
- Double motoventilateur pour une parfaite distribution de la chaleur
- Interrupteur rotatif, thermostat de régulation 250° C et timer 60 min.



## FORNI A CONVEZIONE

- Forno elettrico a convezione con camera di cottura smaltata
- Doppio motore che assicura una perfetta uniformità di cottura
- Interruttore rotativo, termostato di regolazione fino a 250° C, timer 60 min



## HORNO A CONVECCION

- Horno eléctrico a conveccion con camara esmaltada
- Doble motoventilador para una distribución perfecta del calor
- Interruptor rotativo, termostato de regulación 250 ° C y minuteria 60 min



- *Electric convection oven 4 trays mm 435 x 315*
- *Four électrique a convection 4 plaques mm 435x315*
- *Forno a convezione elettrico 4 livelli mm 435 x 315*
- *Horno a convección eléctrico 4 torteras mm. 435x315*

Mod. CO60C

Cod. 5695

• Volt: 230/1

• Kw: 2.67

• Weight Kg: 48

• Dimension mm 595 x 535 x 570 h

• Dim. mm. int. : 460 x 390 x 355 h

• Cap. grids : 4 x 435 x 315



€ 669



*Electric convection oven 4 trays mm 400x600*

• *Four électrique a convection 4 plaques mm 400x600*

• *Forno a convezione elettrico 4 livelli mm 400x600*

• *Horno a convección eléctrico 4 torteras mm. 400x600*

Mod. BAGUETTE4

Cod. 5699

• Volt: 400/3+N

• Kw: 6,4

• Weight Kg: 62

• Dimension mm 834 x 796 x 572 h

• Dim. mm. int. : 700 x 460 x 360 h

• Cap. grids : 4 x 400x600 mm.



€ 1.750

**INCLUDED:  
water spray system**



# Microwaves Ovens



## MICROWAVES OVENS

- Microwaves oven with manual or digital controls
- Plate and timer

## FOUR A MICROONDES

- Four à microondes et commandes manuelles ou digitales
- Plat et minuterie

## FORNI A MICROONDE

- Forni a microonde con comandi manuali o digitali
- Piatto interno e timer

## HORNO MICROONDAS

- Homo a microondas y mandos manuales o digitales
- Plato e interruptor eléctrico automático

- **Manual microwaves oven 900 watt**
- **Four a microondes manual 900 watt**
- **Forno microonde manuale 900 watt**
- **Horno microondas manual 900 watt**

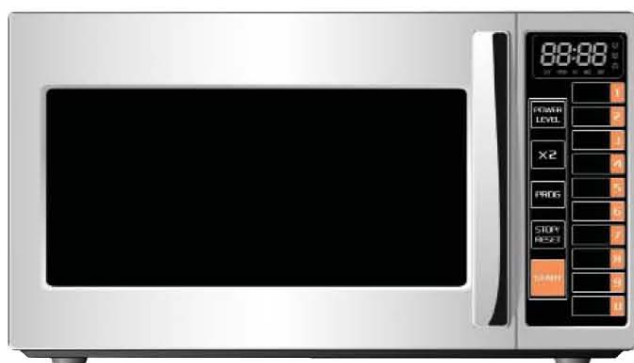
Mod. FMO900M

Cod. 5670

- Volt: 230/1
- Kw: 0,9
- Weight Kg: 20
- Dimension mm: 510 x 370 x 300 H
- Internal Dim. mm: 330 x 335 x 205 H
- Plate diameter : 310 mm.
- Capacity: Lt 23
- Control : Manual
- Timer : 30 min.



€ 240



- **Digital microwaves oven 1000 watt**
- **Four a microondes digital 1000 watt**
- **Forno microonde digitale 1000 watt**
- **Horno microondas digitale 1000 watt**

Mod. FMO1000D

Cod. 5793

- Volt: 230/1
- Kw: 1
- Weight Kg: 20
- Dimension mm: 520 x 400 x 312 h
- Internal Dim. mm: 350 x 370 x 210 h
- Capacity: Lt 25
- Control : Digital
- Timer : 90 min.



€ 497

- **Manual microwaves oven 1500 watt**
- **Four a microondes manual 1500 watt**
- **Forno microonde manuale 1500 watt**
- **Horno microondas manual 1500 watt**

Mod. FMO1500M

Cod. 5790

- Volt: 230/1
- Kw: 1,5
- Weight Kg: 33
- Dimension mm 510 x 470 x 335 h
- Internal Dim. mm: 330 x 330 x 180 h
- Control : Manual
- Timer : 30 min.



€ 2.837







# *Neutral*

# STAR



# Working Tables



## WORKING TABLES WITH UNDERSHELF AND SPLASH-BACK

- Available in different lengths
- Completely made in stainless steel
- Supplied disassembled, very easy to assemble
- Robust working top reinforced with sound proofing material
- Adjustable feet

## TABLES DE TRAVAIL AVEC ETAGERE BASSE ET DOSSERET

- Disponibles en longueurs différentes
- Exécution en acier inox
- Fournis en Kit démonté, facilité de montage
- Plan de travail renforcé au dessous avec matériel anti-résonant
- Pieds réglables en hauteur

## TAVOLI DA LAVORO CON RIPIANO E ALZATINA

- Disponibili in varie lunghezze
- Esecuzione completamente in acciaio inox
- Forniti in KIT smontato, facilità di montaggio
- Robusto piano di lavoro rinforzato con materiale fonoassorbente
- Piedini regolabili in altezza

## MESA DE TRABAJO CON ESTANTE Y PETO

- Disponibles en diferentes longitudes y capacidades con peto
- Fabricación completa en acero inox
- Se vende desmontado y es fácil de montar.
- Superficie de trabajo muy estable, reforzada con material insonoro
- Patas regulables en altura



- Working table with undershelf
- Table de travail avec étagère basse
- Tavolo da lavoro con ripiano inferiore
- Mesa de trabajo con estante

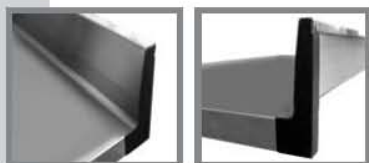
**DELIVERED.  
DISASSEMBLED**

Mod.	Cod.	Weight Kg.	Dim. mm	Price
T10	8105	34	1000x700x850 h	<del>€ 490</del>
T12	8107	39	1200x700x850 h	<del>€ 529</del>
T14	8109	44	1400x700x850 h	<del>€ 607</del>
T16	8111	49	1600x700x850 h	<del>€ 649</del>
T18	8113	54	1800x700x850 h	<del>€ 699</del>
T20	8115	60	2000x700x850 h	<del>€ 780</del>



- Working table with undershelf and splash-back
- Table de travail avec étagère et dossier
- Tavolo da lavoro con ripiano inferiore e alzatina
- Mesa de trabajo con estante y peto

**DELIVERED.  
DISASSEMBLED**



Mod.	Cod.	Weight Kg.	Dim. mm	Price
TAL10	8154	47	1000x700x850+100 h	<del>€ 530</del>
TAL12	8156	52	1200x700x850+100 h	<del>€ 581</del>
TAL14	8158	61	1400x700x850+100 h	<del>€ 701</del>
TAL16	8160	66	1600x700x850+100 h	<del>€ 750</del>
TAL18	8162	71	1800x700x850+100 h	<del>€ 900</del>
TAL20	8164	76	2000x700x850+100 h	<del>€ 1.100</del>

# Working Cupboards



## NEUTRAL AND WARM CUPBOARDS WITH SPLASH-BACK

- Neutral version supplied disassembled, very easy to assemble
- Warm version with convection heating system and temperature control
- Robust working top reinforced with sound proofing material
- Sliding doors and adjustable intermediate shelf

## ARMOIRES NEUTRES ET CHAUFFANTS AVEC DOSSERET

- Version neutrale fournie en kit de montage, facilité de montage
- Version chauffante avec système thermo-ventilé et contrôle thermostatique
- Plan de travail très stable, renforcé par matériel anti-résonant
- Deux portes coulissantes et étagère intermédiaire réglable

## TAVOLI ARMADI NEUTRI E RISCALDATI CON ALZATINA

- Versione neutra fornita in kit smontato, estrema facilità di montaggio
- Versione con riscaldamento a termo convezione con regolazione termostatica
- Robusto piano di lavoro rinforzato con materiale fonoassorbente
- Porte scorrevoli e ripiano intermedio regolabile

## MESA ARMARIO & MESA ARMARIO RESCALDADA Y PETO

- Versión neutral proporcionada en kit de montaje, facilitado para montar
- Versión calentador con sistema termo-ventilado y control termostático
- Superficie de trabajo muy estable, reforzada con material insonoro
- Dos puertas correderas y estantería intermedia regulable



Mod. TAR

**DELIVERED.  
DISASSEMBLED**



Mod. TARC

**DELIVERED.  
DISASSEMBLED**

Mod.	Cod.	Weight Kg.	kW	Dim. mm	Price
TAR12	8206	65	-	1200x700x850 h	€ 1.090
TAR16	8210	85	-	1600x700x850 h	€ 1.225
TAR20	8214	101	-	2000x700x850 h	€ 1.440
TARC12	8301	41	1,8	1200x700x850 h	€ 1.390
TARC16	8305	47	1,8	1600x700x850 h	€ 1.690
TARC20	8309	53	3,6	2000x700x850 h	€ 1.790



Mod. TARL

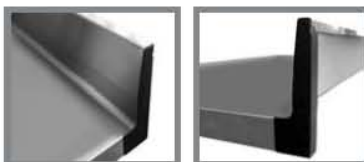
**DELIVERED.  
DISASSEMBLED**



Mod. TARLC

**DELIVERED.  
DISASSEMBLED**

Mod.	Cod.	Weight Kg.	kW	Dim. mm	Price
TARL12	8256	65	-	1200x700x850+100 h	€ 1.140
TARL16	8260	85	-	1600x700x850+100 h	€ 1.345
TARL20	8264	101	-	2000x700x850+100 h	€ 1.990
TARLC12	8331	76	1,8	1200x700x850+100 h	€ 1.450
TARLC16	8335	95	1,8	1600x700x850+100 h	€ 1.790
TARLC20	8339	112	3,6	2000x700x850+100 h	€ 2.497



# Working Tables with Drawers



## WORKING TABLES WITH UNDERSHELF AND DRAWERS

- Available in different lengths
- Completely made in stainless steel
- Supplied disassembled, very easy to assemble
- Robust working top reinforced with sound proofing material
- Adjustable feet

## TABLES DE TRAVAIL AVEC ETAGERE BASSE ET TIROIRS

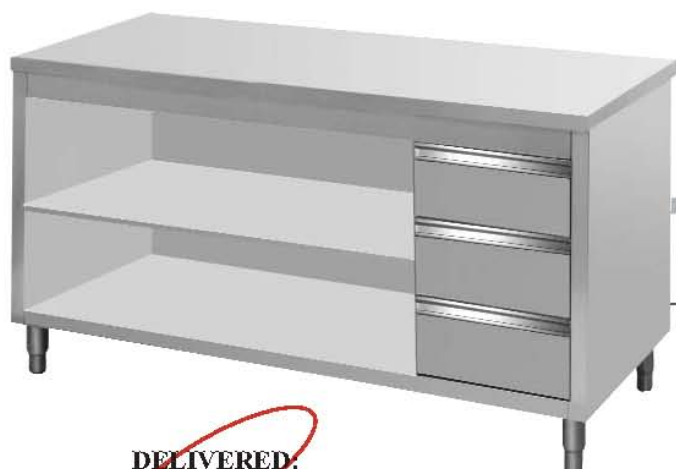
- Disponibles en longueurs différentes
- Exécution en acier inox
- Fournis en Kit démonté, facilité de montage
- Plan de travail renforcé au dessous avec matériel anti-résonant
- Pieds réglables en hauteur

## TAVOLI DA LAVORO CON RIPIANO E CASSETTI

- Disponibili in varie lunghezze
- Esecuzione completamente in acciaio inox
- Forniti in KIT smontato, facilità di montaggio
- Robusto piano di lavoro rinforzato con materiale fonoassorbente
- Piedini regolabili in altezza

## MESA DE TRABAJO CON ESTANTE Y CAJONES

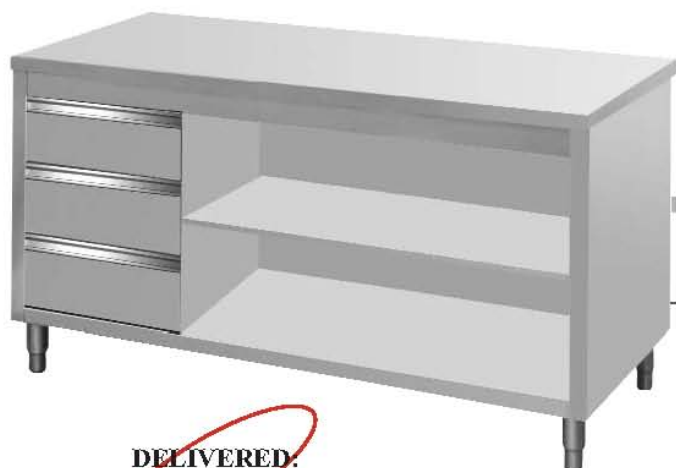
- Disponibles en diferentes longitudes y capacidades con pefo
- Fabricacion completa en acero inox
- Se vende desmontado y es facil de montar.
- Superficie de trabajo muy estable, reforzada con material insonoro
- Patas regulables en altura



- Working table with undershelf and drawers
- Table de travail avec étagère basse et tiroirs
- Tavolo da lavoro con ripiano inferiore e cassetti
- Mesa de trabajo con estante y cajones

**DELIVERED:  
DISASSEMBLED**

Mod.	Cod.	Weight Kg.	Dim. mm	Price
TC16CSS-D	8246	80	1600x700x850 h	€ 2.150
TC20CSS-D	8248	97	2000x700x850 h	€ 2.450



- Working table with undershelf and drawers
- Table de travail avec étagère basse et tiroirs
- Tavolo da lavoro con ripiano inferiore e cassetti
- Mesa de trabajo con estante y cajones

**DELIVERED:  
DISASSEMBLED**

Mod.	Cod.	Weight Kg.	Dim. mm	Price
TC16CSS-S	8247	80	1600x700x850 h	€ 2.150
TC20CSS-S	8249	97	2000x700x850 h	€ 2.450

# Working Cupboards&Drawers



## CUPBOARDS WITH DRAWERS

- Neutral version supplied disassembled, very easy to assemble
- Robust working top reinforced with sound proofing material
- Sliding doors with aluminium profile and adjustable intermediate shelf

## ARMOIRES AVEC TIROIRS

- Version neutrale fournie en kit de montage, facilité de montage
- Plan de travail très stable, renforcé par matériel anti-résonant
- Portes coulissantes avec profile en aluminium et étagère intermédiaire réglable

## TAVOLI ARMADI CON CASSETTI

- Versione neutra fornita in kit smontato, estrema facilità di montaggio
- Robusto piano di lavoro rinforzato con materiale fonoassorbente
- Porte scorrevoli con profilo in alluminio e ripiano intermedio regolabile

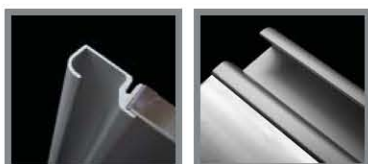
## MESA ARMARIO CON CAJONES

- Versión neutral proporcionada en kit de montaje, facilitado para montar
- Superficie de trabajo muy estable, reforzada con material insonoro
- Puertas corredizas con perfil de aluminio y estantería intermedia regulable



- Neutral cupboard with sliding doors and drawers
- Armoire neutre avec portes coulissantes et tiroirs
- Tavolo armadio con portine scorrevoli e cassetti
- Mesa armario con puertas corredizas y cajones

**DELIVERED.  
DISASSEMBLED**



Mod.	Cod.	Weight Kg.	Dim. mm	Price
TAR16CSS	8220	88	1600x700x850 h	€ 2.350
TAR20CSS	8222	105	2000x700x850 h	€ 2.690



Mod. CST1



Mod. CST3

Mod.	Cod.	Weight Kg.	Dim. mm	Price
CST1	8907	15	400x580x180 h	€ 280
CST3	8910	32	400x580x555 h	€ 720

# Wall Cupboards & Shelves



## WALL CUPBOARDS & SHELVES

- Completely in stainless steel
- Supplied disassembled, very easy to assemble
- Wall cupboards with sliding doors with aluminium profile and adjustable intermediate shelf
- Shelves single or double type with supports included for wall installation

## PLACARDS & CONSOLES MURALES

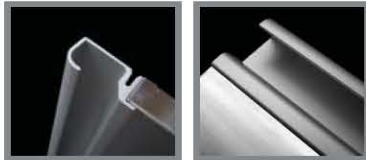
- Exécution en acier inox
- Fournis démontés, facilité de montage
- Placards avec portes coulissantes avec profile en aluminium et étagère intermédiaire réglable
- Console murales en exécution simple ou double, fournies avec supports à paroi

## ARMADI PENSILI E RIPIANI A PARETE

- Esecuzione completamente in acciaio inox
- Forniti in kit smontato, estrema facilità di montaggio
- Armadi pensili con porte scorrevoli con profilo in alluminio e ripiano intermedio regolabile
- Ripiani in versione singola o doppia con supporti a cremagliera inclusi per installazione a parete

## ARMARIOS CON PUERTAS CORREDIZAS Y CONSOLAS MURALES

- Fabricación completa en acero inox
- Se vende desmontado y es fácil de montar
- Puertas corredizas con perfil de aluminio y estantería intermedia regulable
- Consolas murales simples o dobles, suministrada con soporte para pared



- Wall cupboard with sliding doors
- Placard avec portes coulissantes
- Armadio pensile con portine scorrevoli
- Armario con puertas corredizas

**DELIVERED.  
DISASSEMBLED**

Mod.	Cod.	Weight Kg.	Dim. mm	Price
PNP10	8601	29	1000x400x640 h	€ 540
PNP12	8603	34	1200x400x640 h	€ 602
PNP14	8605	38	1400x400x640 h	€ 679
PMP16	8607	41	1600x400x640 h	€ 740
PNP18	8609	47	1800x400x640 h	€ 832
PNP20	8611	53	2000x400x640 h	€ 850



**Mod. RN**

- Wall shelves single and double
- Consol mural single et double
- Mensole a parete singole e doppie
- Consola murales simple y doble

**DELIVERED.  
DISASSEMBLED**

Mod.	Cod.	Weight Kg.	Dim. mm	Price
RN10/35	8521	6,5	1000x350	€ 115
RN12/35	8522	7	1200x350	€ 125
RN14/35	8523	8	1400x350	€ 150
RN16/35	8524	9	1600x350	€ 165
RN10/35x2	8525	14	1000x350	€ 200
RN12/35x2	8526	16	1200x350	€ 210
RN14/35x2	8527	18	1400x350	€ 230
RN16/35x2	8528	20	1600x350	€ 280

**Mod. RN...x2**

# Sinks



## SINKS

- Completely in stainless steel
- Frontal panel and undershelf
- Mod. LAR with cabinet with sliding doors
- All types can be delivered with right or left drainer
- Water faucet on request



## PLONGES

- Exécution en acier inox
- Cache frontal et étagère inférieure
- Mod. LAR avec armoire avec portes coulissantes
- Tous les modèles peuvent avoir l'égouttoir droit ou gauche
- Robinet sur demande



## LAVELLI

- Esecuzione completamente in inox
- Fascione frontale e vano inferiore
- Mod. LAR con portine scorrevoli e ripiano di fondo
- Possibilità di sgocciolatoio destro o sinistro
- Rubinetto di erogazione acqua a richiesta



## LAVADOS

- Ejecución en acero inox
- Chapa frontal y hueco inferior
- Mod. LAR con portine scorrevoli e ripiano di fondo
- Posibilidad de goteador a la derecha o a la izquierda
- Grifo de dotación de agua bajo demanda



Mod. LF



Mod. LF07



Mod. LP120

DELIVERED.  
DISASSEMBLED



Mod.	Cod.	Weight Kg.	Dim. mm	Dim. sink mm	Price
LF12GD	8741	33	1200x700x850 h	500x400x250 h	€ 860
LF12GS	8743	33	1200x700x850 h	500x400x250 h	€ 860
LF2/16GD	8748	49	1600x700x850 h	2x 500x400x250 h	€ 1.090
LF2/16GS	8750	49	1600x700x850 h	2x 500x400x250 h	€ 1.090
LF2/20GD	8749	56	2000x700x850 h	2x 500x600x350 h	€ 1.490
LF2/20GS	8751	56	2000x700x850 h	2x 500x600x350 h	€ 1.490
LF07	8740	25	700x700x850 h	500x500x250 h	€ 695
LP120	8825	45	1200x700x850 h	960x510x340 h	€ 950



- Sink with sliding doors
- Plonge avec portes coulissantes
- Lavello con porte scorrevoli
- Lavados con puertas corredizas

DELIVERED.  
DISASSEMBLED



Mod.	Cod.	Weight Kg.	Dim. mm	Dim. sink mm	Price
LAR12GD	8771	53	1200x700x850 h	500x400x250 h	€ 1.490
LAR12GS	8773	53	1200x700x850 h	500x400x250 h	€ 1.490
LAR16GD	8769	69	1600x700x850 h	2x 500x400x250 h	€ 1.720
LAR16GS	8768	69	1600x700x850 h	2x 500x400x250 h	€ 1.720

Right for changements reserved

# Sinks



## SINKS FOR DISHWASHER INSTALLATION

- Completely in stainless steel
- Suitable for dishwasher installation under the drainer (right or left side)
- All types can be delivered with right or left drainer
- Water faucet on request

## PLONGES POUR LAVE-VAISSELLE

- Exécution en acier inox
- Conçus pour permettre l'installation de la lave-vaisselle sous l'égouttoir droit ou gauche
- Tous les modèles peuvent avoir l'égouttoir droit ou gauche
- Robinet sur demande

## LAVELLI CON VANO LAVASTOVIGLIE

- Esecuzione completamente in inox
- Possibilità di alloggiamento della lavastoviglie sia sulla parte destra che sinistra
- Possibilità di sgocciolatoio destro o sinistro
- Rubinetto di erogazione acqua a richiesta

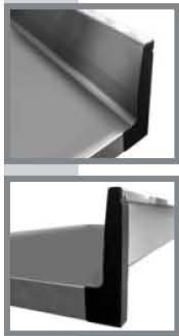
## LAVADO POR COLOCACION LAVAVAJILLAS

- Ejecución en acero inox
- Posibilidad de alojar el lavaplatos en su parte derecha o izquierda
- Posibilidad de goteador a la derecha o a la izquierda
- Grifo de dotación de agua bajo demanda



- Sink suitable for dishwasher installation
- Plonge pour installation lave-vaisselle
- Lavello con vano per lavastoviglie
- Lavado por colocacion lavavajillas

**DELIVERED:  
DISASSEMBLED**



Mod.	Cod.	Weight Kg.	Dim. mm	Dim. sink mm	Price
LLVF/12GD	8793	30	1200x700x850 h	500x400x250 h	€ 840
LLVF/12GS	8792	30	1200x700x850 h	500x400x250 h	€ 840
LLV2F/16GD	8797	43	1600x700x850 h	2x 500x400x250 h	€ 1.090
LLV2F/16GS	8796	43	1600x700x850 h	2x 500x400x250 h	€ 1.090
LLV2F/20GD	8799	56	2000x700x850 h	2x 500x600x350 h	€ 1.350
LLV2F/20GS	8798	56	2000x700x850 h	2x 500x600x350 h	€ 1.350



- Single hole faucet
- Robinet mélangeur 1 trou col de cygne orientable
- Rubinetto monoforo erogatore orientabile
- Grifo de mezcla de un agujero

Mod. RM-K  
Cod. 8992  
• Weight Kg: 1,8  
• Dimension mm 290 x 340 h

€ 77



- Shower unit
- Douchette flexible
- Doccione snodato a molla
- Duchador flexible aresorte

Mod. RM-DOC-K  
Cod. 8994  
• Weight Kg: 4  
• Dimension mm 360 x 1170 h

€ 382



- Two-hole mixer tap
- Robinet 2 trous à levier
- Rubinetto biforo a leva
- Grifo de mezcla de 2 agujeros

Mod. RBL-K  
Cod. 8998  
• Weight Kg: 4  
• Dimension mm 290 x 340 h

€ 327



- Shower unit
- Douchette flexible
- Doccione snodato a molla
- Duchador flexible aresorte

Cod. GDZ0009  
• Weight Kg: 4  
• Dimension mm 300 x 1100 h

€ 350



- Single hole faucet
- Robinet mélangeur 1 trou
- Rubinetto monoforo
- Grifo de mezcla de un agujero

Cod. GDZ0005  
• Weight Kg: 1,5  
• Dimension mm 185 x 220 h

€ 124



- Single hole faucet
- Robinet mélangeur 1 trou
- Rubinetto monoforo
- Grifo de mezcla de un agujero

Cod. GDZ0023  
• Weight Kg: 3,5  
• Dimension mm 300 x 5300 h

€ 318



- Retractable hose reel
- Enrouleur automatique
- Avvolgitore automatico
- Avvolgitore corchete automático

Cod. GDZ0018  
• Weight Kg: 4  
• Dimension mm 80 x 350 h

€ 971



- Floor pedal
- Pédale
- Pedale a pavimento
- Pedal a suelo

Cod. GDA0001  
• Weight Kg: 2,5  
• Dimension mm 390

€ 368



# Hand basins & Knife Sterilizers



## HAND BASINS

- Hand basins with knee-control , lever or on cabinet with floor pusher
- Supplied with water faucet
- Version on cabinet includes a little waste bin

## WASTE BINS AND KNIFE STERILIZATORS

- Stainless steel waste bin on wheels with different capacities
- Knife sterilizer table type (sterilization through liquid) or wall type with mercury U.V. lamp

## LAVE-MAINS

- Lave-mains avec commande à genou, à levier ou à pédale sur meuble
- Fournis avec robinets
- Version sur meuble avec petite poubelle

## POUBELLES ET STERILISATEURS A COUTEAUX

- Poubelles inox sur roulettes, capacités différentes
- Stérilisateur à couteaux à poser (avec liquide de stérilisation ) et murale avec lampes UV à vapeur de mercure

## LAVAMANI

- Lavamani con comandi a ginocchio, a leva o a pedale su mobile
- Forniti completi di rubinetteria
- Versione su mobile con vano e piccola pattumiera

## PATTUMIERE E STERILIZZA COLTELLI

- Pattumiere inox su ruote di varie capacità
- Sterilizzatori coltelli nelle versioni da appoggio (con liquido disinfettante) e da parete con lampade a raggi UVA

## LAVAMANOS

- Lavamanos con mandos de rodilla, de palanca o de pedal sobre mueble
- Artículo completo con grifería
- Versión sobre mueble con pequeño cubo de basura

## CUBOS DE LA BASURA & ESTERILIZADOR DE CUCHILLOS

- Cubos de la basura inox sobre ruedas de capacidades distinta
- Esterilizador de cuchillos (con líquido de esterilización) y mural con lámparas UV de vapor de mercurio



- Hand basin with knee-control through lever
- Lave-mains commande à genou a levier
- Lavamani comando a ginocchio tramite leva
- Lavado lavamanos comando a rodilla

Mod. LAV-ECO  
Cod. 9035

- Installation : Wall
- Knee Control : Through lever
- Weight Kg: 4
- Dimension mm 380 x 300 x 210 h.
- Connection : Cold or warm water

€ 207



- Hand basin with knee-control round shape
- Lave-mains arrondi commandefemorale par panneau frontal

- Lavamani arrotondato con comando a ginocchio

- Lavado lavamanos comando a rodilla

Mod. LVM-A  
Cod. 9022

- Installation : Wall
- Knee Control : Through lever
- Weight Kg: 5
- Dimension mm 480 x 350 x 260 h
- Connection : Cold or warm water

€ 385



- Hand basin on cabinet with floor pusher
- Lave-mains sur meuble avec commande a pedale
- Lavello lavamani su mobile con comando a pedale
- Lavamanos sobre mueble comando a pedal

Mod. LVM-M  
Cod. 9011

- Weight Kg: 15
- Dimension mm 500 x 400 x 850
- Connection : Cold or warm water

€ 905



- Waste bin 110 lt with foot-opening
- Poubelle 110 lt ouverture à pédale
- Pattumiera carrellata 110 lt con comando a pedale
- Cubo de basura 110 lt con pedal de apertura

Mod. PTG  
Cod. 9025

- Weight Kg: 13
- Dimension mm Ø 460 x 700 h
- Capacity : 110 lt.

€ 360



- Waste bin 75 lt with foot-opening
- Poubelle 75 lt ouverture à pédale
- Pattumiera carrellata 75 lt con comando a pedale
- Cubo de basura 75 lt con pedal para su apertura

Mod. PTP  
Cod. 9026

- Weight Kg: 10
- Dimension mm Ø 390 x 615 h
- Capacity : 75 lt

€ 299



- Knife sterilizer u.v.a. lamp
- Stérilisateur de couteaux lampe u.v.a.
- Sterilizzatore coltelli tramite lampada u.v.a.
- Esterilizador de cuchillos lamparas u.v.a.

Mod. STC-UVA  
Cod. 9024

- Volt: 230/1
- Kw: 0,024
- Weight Kg: 13
- L max knives : 310 mm
- Timer : 0 : 120
- Dimension mm 400 x 140 x h. 760

€ 799



- Knife sterilizer
- Stérilisateur de couteaux
- Sterilizzatore di coltelli
- Esterilizador de cuchillos

Mod. STC-LIQ  
Cod. 9023

- L max knives : 320 mm
- Weight Kg: 6
- Dimension mm 400 x 135 x 395 h

€ 428



Right for changements reserved

# Trolleys



## TROLLEYS

- Bain-marie trolley with 3 separate pans GN1/1
- Stainless steel execution
- 4 wheels (2 with brakes)



## CHARIOTS

- Chariot bain-marie avec 3 cuves séparées GN1/1
- Exécution en acier inox
- 4 roulettes, dont 2 avec freins

- *Bain-marie trolley 3 x gn 1/1*
- *Chariot bain-marie 3 x gn 1/1*
- *Carrello bagnomaria 3 x gn 1/1*
- *Baño maría 3 x gn 1/1 con carro*

Mod. CR3BM  
Cod. 5004

- Volt: 230/1
- kW: 3
- Weight: 60 kg
- Dimensions mm. 1125x600x950 H
- Capacity: 3X GN 1/1 H 150 mm.
- GN pans not included

€ 1.649

## CARRELLI

- Carrello bagnomaria con 3 vasche separate GN1/1
- Esecuzione in acciaio inox
- 4 ruote di cui 2 frenanti



## CARROS

- Carro baño maría con 3 cubetas separadas GN1 / 1
- Carro inox puerta-bandeja
- 4 rueda, 2 con freno

- *Trolley for dishes*
- *Chariot porte-assiettes*
- *Carrello portapiatti*
- *Carro por platos*

Mod. URANO  
Cod. 5043

- Dimensions mm. 850x550x570 H
- Overall Dim. mm. 920x620x960 H

€ 1.011



- *Thermo trolley for trays gn 2/1*
- *Chariot thermique pour plateaux gn 2/1*
- *Carrello termico per teglie gn 2/1*
- *Carro caliente por bandejas gn 2/1*

Mod. CT20GN  
Cod. 5201

- Volt: 230/1
- Kw: 3,9
- Weight: Kg. 70
- Dim. mm: 500 x 650 x 1420 h
- Temp. Range: 30-120° C
- Heating elements: 1x 2,5Kw - 1x 1,4Kw
- Capacity: 11 x GN 2/1

€ 3.850



- *Trolley for warm-dishes*
- *Chariot chauffe-assiettes*
- *Carrello portapiatti riscaldato*
- *Carro caliente por platos*

Mod. CRS2  
Cod. IFB0003

- Volt: 230/1
- kW: 1,2
- Weight: 55 kg
- Dimensions mm. 440x770x900 H
- Plates ø max: 260 mm

€ 4.247



- *Trolley for trays*
- *Chariot à plateaux*
- *Carrello porta-vassoio*
- *Carro porta bandejas/torteras*

Mod. CPV12  
Cod. 5073

- Dimensions mm. 440 x 540 x 140 h
- Overall dim. mm. : 510 x 610 x 162 h
- Shelves: 12
- Dist. between shelves: 100 mm

€ 670

- *Trolley for trays*
- *Chariot à plateaux*
- *Carrello porta-vassoio*
- *Carro porta bandejas/torteras*

Mod. CPV24  
Cod. 5074

- Dimensions mm.: 840 x 540 x 140 h
- Overall dim. mm.: 910 x 610 x 162 h
- Shelves: 24
- Dist. between shelves: 100 mm

€ 1.070

- *Trolley for trays*
- *Chariot à plateaux*
- *Carrello porta-vassoio*
- *Carro porta bandejas/torteras*

Mod. CPTP20  
Cod. 5049

- Capacity : 20 x GN 1/1 o 400 x 600 mm
- Weight Kg: 17
- Dimension mm 500 x 550 x 1800 h

€ 335



- *Trolley for trays*
- *Chariot à plateaux*
- *Carrello porta-vassoio*
- *Carro porta bandejas/torteras*

Mod. CPT20/11  
Cod. 5056

- Capacity : 20 x GN 1/1
- Weight Kg: 15
- Dimension mm 590 x 660 x 1750 h

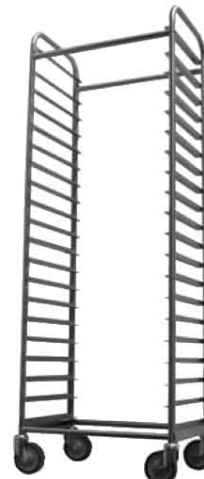
€ 653

- *Trolley for trays*
- *Chariot à plateaux*
- *Carrello porta-vassoio*
- *Carro porta bandejas/torteras*

Mod. CPT20/46  
Cod. 5072

- Capacity : 20 x 400x600 mm.
- Weight Kg: 20
- Dimension mm 620 x 660 x 1900 h

€ 690



# Trolleys



**TROLLEYS**  
 • Stainless steel or laminated wood trolleys

**CHARIOTS**  
 • Chariots de service inox ou en bois laminé

**CARRELLI**  
 • Carrelli di servizio inox o in laminato color legno

**CARROS**  
 • Carro de servicio inox o de madera laminado



**Service trolley**  
**Chariot pour le transport**  
**Carrello a pianale basso**  
**Carro de servicio**  
 Mod. CTP  
 Cod. 5125  
 • Weight Kg: 12  
 • Dimension mm.: 1110 x 610 x 960 h

€ 720



**Trolley for baskets**  
**Chariot de transport paniers**  
**Carrello trasporto cestelli**  
**Carro por cestas**  
 Mod. CR-PCM  
 Cod. 5076  
 • Weight Kg: 5  
 • Dimension mm.: 520 x 520 x 180 h  
 • Overall dim. mm.: 520 x 520 x 900 h

€ 370

**Service trolley 2 shelves 800 x 500 mm**  
**Chariot de service 2 etageres de 800 x 500 mm**  
**Carrello a 2 ripiani da 800 x 500 mm**  
**Carro 2 estanterias desmontable de 800 x 500 mm**

Mod. CR2/80A  
 Cod. 5041  
 • Delivered : Disassembled  
 • Weight Kg: 12  
 • Dimension mm 800 x 500 x 850 h  
 • Two drawn shelves : 800 x 500 mm.  
 • Wheels : 4 ( 2 with brakets )

€ 196



**Service trolley 3 shelves 800 x 500 mm**  
**Chariot de service 3 etageres de 800 x 500 mm**  
**Carrello a 3 ripiani da 800 x 500 mm**  
**Carro 3 estanterias desmontable de 800 x 500 mm**

Mod. CR3/80  
 Cod. 5014  
 • Delivered : Disassembled  
 • Weight Kg: 15  
 • Dimension mm 800 x 500 x 850 h  
 • 3 drawn shelves : 800 x 500 mm.  
 • Wheels : 4 ( 2 with brakets )

€ 391

**Trolley gueridon - 2 shelves 400x800 mm**  
**Chariot gueridon 2 etageres 400x800 mm**  
**Carrello gueridon - 2 ripiani 400x800 mm**  
**Carro de servicio madera - 2 estantes 400x800 mm**

Mod. GUERIDON  
 Cod. 5034  
 • Delivered : Disassembled  
 • Weight Kg: 17  
 • Dimension mm 800 x 400 x 800 h  
 • Shelves mm : 400 x 800

€ 240



**Wooden trolley 2 shelves**  
**Chariot 2 etageres en bois**  
**Carrello 2 piani in legno**  
**Carro a dos planos en madera**

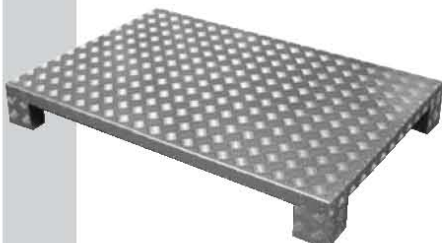
Mod. CR2E  
 Cod. 5054  
 • Colour : Walnut  
 • Delivered : Disassembled  
 • Weight Kg: 17  
 • Dimension mm 800 x 400 x 850 h  
 • Shelves with perimetral border : 400 x 800 mm

€ 250

**Aluminium pallet**  
**Palette en aluminium**  
**Pallet espositivo in alluminio**  
**Palette espositivo en aluminio**

Mod. P-AL  
 Cod. 9992  
 • Weight Kg: 10  
 • Dimension mm 1200 x 800 x 150 h

€ 335



# Shelves



## SHELVING UNITS

- Completely stainless steel made
- Supplied disassembled, very easy to assemble
- Smooth or pierced shelves

## ETAGERES

- Exécution en acier inox
- Fournis démontés, facilité de montage
- Étagères lisses ou perforées

## SCAFFALI

- Esecuzione completamente in inox
- Forniti in kit smontato, estrema facilità di montaggio
- Ripiani lisci o forati

## ESTANTERIAS

- Fabricación completa en acero inox
- Se vende desmontado y es fácil de montar
- Estanterías con estantes liso o perforado



Mod. SC14L

**DELIVERED:  
DISASSEMBLED**

- Smooth shelving unit
- Étagère lisse
- Scaffale liscio
- Estantería lisa



Mod. SC14F

**DELIVERED:  
DISASSEMBLED**

- Pierced shelving unit
- Étagère perforée
- Scaffale forato
- Estantería perforada

Mod.	Cod.	Weight Kg.	Dim. mm	Price
SC14L	8530	32	1400x400x1800 h	€ 709
SC14F	8531	30	1400x400x1800 h	€ 734

# Shelves



## 🇬🇧 SHELIVING UNITS

- Completely chromed iron made
- Supplied disassembled, very easy to assemble
- Pierced shelves

## 🇫🇷 ETAGERES

- Exécution en fer chromé
- Fournis démontés, facilité de montage
- Etagères perforées

## 🇮🇹 SCAFFALI

- Esecuzione in ferro cromato
- Forniti in kit smontato, estrema facilità di montaggio
- Ripiani forati

## 🇪🇸 ESTANTERIAS

- Fabricación en hierro cromado
- Se vende desmontado y es facil de montar
- Estanterías con estantes perforado



Shelving unit  
 Etagere  
 Scaffale  
 Estanteria



**SHELF**



**POLES**  
(set: 2 pcs)

Cod.	Dim. mm	Price
W680061	610 x 455	€ 18
W680091	910 x 455	€ 25
W680121	1220 x 455	€ 36
W680151	1525 x 455	€ 42
W681061	610 x 610	€ 23
W681091	910 x 610	€ 31
W681101	1060 x 610	€ 41
W681121	1220 x 610	€ 46
W681151	1525 x 610	€ 55
W681181	1825 x 610	€ 65

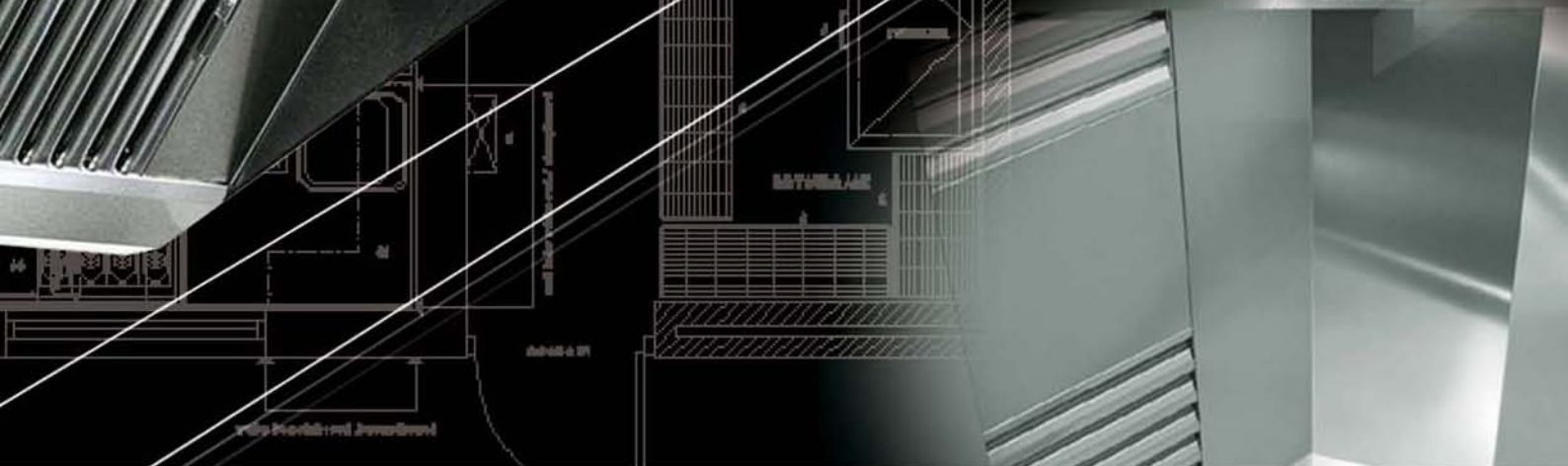
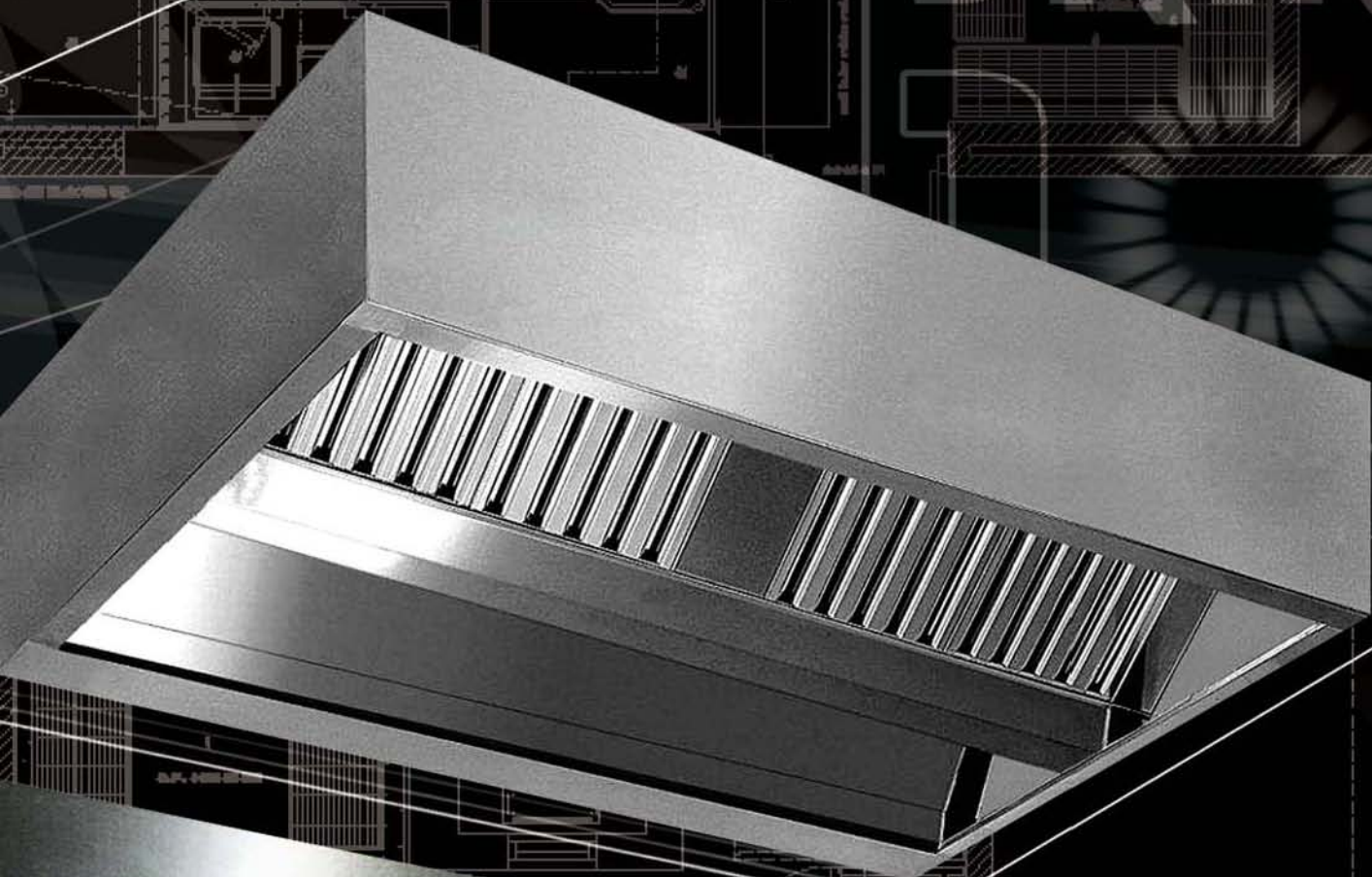
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Cod.	Dim. mm	Price
W682001	1800 h	€ 14



# *Hoods*

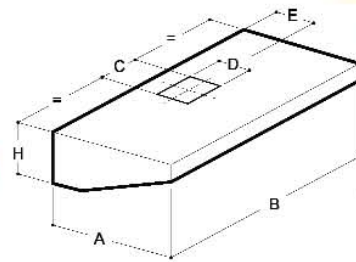
STAR



# Wall Hoods



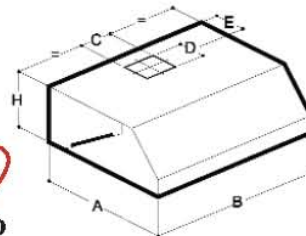
**MOTOR  
NOT INCLUDED**



Model	Dimensions (cm)					Capacity m <sup>3</sup> /h	Filter		Weight kg	Price €				
	A	x	B	x	H		C	x			D	E	n°	dim
CS 7/10	70	x	100	x	45	25	x	25	29	900	2	40x40	26	710
CS 7/12	70	x	120	x	45	25	x	25	29	900	2		28	745
CS 7/16	70	x	160	x	45	25	x	25	29	1350	3		36	970
CS 7/18	70	x	180	x	45	25	x	25	29	1350	3		40	1.100
CS 7/20	70	x	200	x	45	30	x	30	29	1800	4		44	1.153
CS 7/24	70	x	240	x	45	30	x	30	29	1800	4		54	1.301
CS 7/28	70	x	280	x	45	35	x	35	29	2250	5	64	1.561	
CS 7/30	70	x	300	x	45	35	x	35	29	2700	6	69	1.674	
CS 9/12	90	x	120	x	45	30	x	30	34	1200	2	40x50	29	911
CS 9/16	90	x	160	x	45	30	x	30	34	1800	3		39	988
CS 9/18	90	x	180	x	45	30	x	30	34	1800	3		44	1.118
CS 9/20	90	x	200	x	45	35	x	35	34	2400	4		49	1.195
CS 9/24	90	x	240	x	45	35	x	35	34	2400	4		58	1.360
CS 9/28	90	x	280	x	45	40	x	40	34	3000	5		68	1.621
CS 9/30	90	x	300	x	45	40	x	40	34	3600	6	73	1.692	
CS 11/12	110	x	120	x	45	30	x	30	34	1200	2	40x50	31	934
CS 11/16	110	x	160	x	45	30	x	30	34	1800	3		41	1.065
CS 11/18	110	x	180	x	45	35	x	35	34	1800	3		46	1.195
CS 11/20	110	x	200	x	45	35	x	35	34	2400	4		51	1.266
CS 11/24	110	x	240	x	45	35	x	35	34	2400	4		62	1.455
CS 11/28	110	x	280	x	45	40	x	40	34	3000	5		71	1.715
CS 11/30	110	x	300	x	45	40	x	40	34	3600	6	77	1.786	



**MOTOR  
NOT INCLUDED**



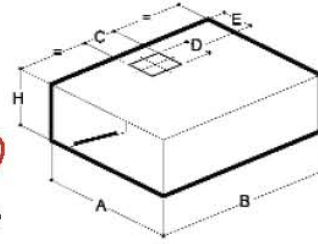
Model	Dimensions (cm)					Capacity m <sup>3</sup> /h	Filter		Weight kg	Price €				
	A	x	B	x	H		C	x			D	E	n°	dim
CP 9/12	90	x	120	x	45	30	x	30	34	1200	2	40x50	25	988
CP 9/16	90	x	160	x	45	30	x	30	34	1800	3		32	1.163
CP 9/18	90	x	180	x	45	30	x	30	34	1800	3		36	1.301
CP 9/20	90	x	200	x	45	35	x	35	34	2400	4		40	1.343
CP 9/24	90	x	240	x	45	35	x	35	34	2400	4		47	1.526
CP 9/28	90	x	280	x	45	40	x	40	34	3000	5		54	1.822
CP 9/30	90	x	300	x	45	40	x	40	34	3600	6	58	1.881	
CP 9/36	90	x	360	x	45	30	x	30	34	180	3600	6	69	2.011
CP 9/40	90	x	400	x	45	30	x	30	34	200	3600	6	76	2.123
CP 11/12	110	x	120	x	45	30	x	30	34	1200	2	40x50	29	1.005
CP 11/16	110	x	160	x	45	30	x	30	34	1800	3		37	1.153
CP 11/18	110	x	180	x	45	30	x	30	34	1800	3		41	1.301
CP 11/20	110	x	200	x	45	35	x	35	34	2400	4		45	1.360
CP 11/24	110	x	240	x	45	35	x	35	34	2400	4		54	1.544
CP 11/28	110	x	280	x	45	40	x	40	34	3000	5		62	1.820
CP 11/30	110	x	300	x	45	40	x	40	34	3600	6	66	1.899	
CP 11/36	110	x	360	x	45	30	x	30	34	180	3600	6	79	2.123
CP 11/40	110	x	400	x	45	30	x	30	34	200	3600	6	87	2.253
CP 14/12	140	x	120	x	45	30	x	30	34	1200	2	40x50	35	1.065
CP 14/16	140	x	160	x	45	30	x	30	34	1800	3		45	1.248
CP 14/18	140	x	180	x	45	30	x	30	34	1800	3		49	1.414
CP 14/20	140	x	200	x	45	35	x	35	34	2400	4		54	1.490
CP 14/24	140	x	240	x	45	35	x	35	34	2400	4		64	1.674
CP 14/28	140	x	280	x	45	40	x	40	34	3000	5		74	1.993
CP 14/30	140	x	300	x	45	40	x	40	34	3600	6	79	2.046	
CP 14/36	140	x	360	x	45	30	x	30	34	180	3600	6	94	2.289
CP 14/40	140	x	400	x	45	30	x	30	34	200	3600	6	104	2.437



# Wall & Exhaust Hoods



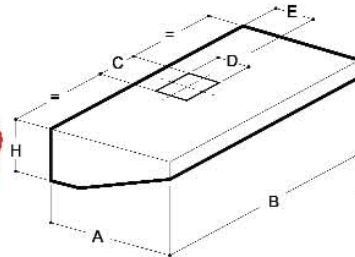
**MOTOR  
NOT INCLUDED**



Model	Dimensions (cm)						Capacity m <sup>3</sup> /h	Filter		Weight kg	Price €	
	A	x	B	x	H	C x D		E	F			n°
KP 9/12	90	x	120	x	45	30 x 30	34	1200	2	40x50	26	952
KP 9/16	90	x	160	x	45	30 x 30	34	1800	3	40x50	34	1.065
KP 9/18	90	x	180	x	45	30 x 30	34	1800	3	40x50	38	1.230
KP 9/20	90	x	200	x	45	35 x 35	34	2400	4	40x50	41	1.283
KP 9/24	90	x	240	x	45	35 x 35	34	2400	4	40x50	49	1.455
KP 9/28	90	x	280	x	45	40 x 40	34	3000	5	40x50	57	1.733
KP 9/30	90	x	300	x	45	40 x 40	34	3600	6	40x50	60	1.786
KP 9/36	90	x	360	x	45	30 x 30	34	180	3600	6	72	1.993
KP 9/40	90	x	400	x	45	30 x 30	34	200	3600	6	79	2.123
KP 11/12	110	x	120	x	45	30 x 30	34	1200	2	40x50	30	970
KP 11/16	110	x	160	x	45	30 x 30	34	1800	3	40x50	39	1.153
KP 11/18	110	x	180	x	45	30 x 30	34	1800	3	40x50	43	1.325
KP 11/20	110	x	200	x	45	35 x 35	34	2400	4	40x50	48	1.378
KP 11/24	110	x	240	x	45	35 x 35	34	2400	4	40x50	56	1.585
KP 11/28	110	x	280	x	45	40 x 40	34	3000	5	40x50	65	1.863
KP 11/30	110	x	300	x	45	40 x 40	34	3600	6	40x50	69	1.916
KP 11/36	110	x	360	x	45	30 x 30	34	180	3600	6	83	2.195
KP 11/40	110	x	400	x	45	30 x 30	34	200	3600	6	91	2.159
KP 14/12	140	x	120	x	45	30 x 30	34	1200	2	40x50	36	1.082
KP 14/16	140	x	160	x	45	30 x 30	34	1800	3	40x50	47	1.230
KP 14/18	140	x	180	x	45	30 x 30	34	1800	3	40x50	52	1.473
KP 14/20	140	x	200	x	45	35 x 35	34	2400	4	40x50	57	1.526
KP 14/24	140	x	240	x	45	35 x 35	34	2400	4	40x50	67	1.656
KP 14/28	140	x	280	x	45	40 x 40	34	3000	5	40x50	78	1.952
KP 14/30	140	x	300	x	45	40 x 40	34	3600	6	40x50	83	2.011
KP 14/36	140	x	360	x	45	30 x 30	34	180	3600	6	99	2.366
KP 14/40	140	x	400	x	45	30 x 30	34	200	3600	6	109	2.514



**MOTOR  
INCLUDED**

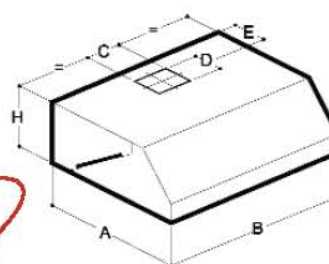


Model	Dimensions (cm)						Filter n°	Capacity m <sup>3</sup> /h	Power			Fan	Price €	
	A	x	B	x	H	C x D			E	Pa	W			A
CSM 7/10	70	x	100	x	45	23 x 21	24	2	1000	240	184	1,8	VE 7/7	1.153
CSM 7/12	70	x	120	x	45	23 x 21	24	2	1000	240	184	1,8	VE 7/7	1.211
CSM 7/16	70	x	160	x	45	23 x 21	24	3	1400	200	184	1,8	VE 7/7	1.431
CSM 7/18	70	x	180	x	45	23 x 21	24	3	1500	170	184	1,8	VE 7/7	1.585
CSM 7/20	70	x	200	x	45	23 x 21	24	4	1600	160	184	1,8	VE 7/7	1.638
CSM 7/24	70	x	240	x	45	30 x 26	24	4	1800	100	184	1,8	VE 7/7	1.786
CSM 7/28	70	x	280	x	45	30 x 26	22	5	2600	180	420	3,8	VE 9/9T	2.123
CSM 7/30	70	x	300	x	45	30 x 26	22	6	2800	150	420	3,8	VE 9/9T	2.236
CSM 9/12	90	x	120	x	45	23 x 21	24	2	1400	180	184	1,8	VE 7/7	1.396
CSM 9/16	90	x	160	x	45	23 x 21	24	3	1600	160	184	1,8	VE 7/7	1.473
CSM 9/18	90	x	180	x	45	23 x 21	24	3	1800	100	184	1,8	VE 7/7	1.621
CSM 9/20	90	x	200	x	45	30 x 26	24	4	2200	230	420	3,8	VE 9/9T	1.751
CSM 9/24	90	x	240	x	45	30 x 26	24	4	2400	210	420	3,8	VE 9/9T	1.916
CSM 9/28	90	x	280	x	45	30 x 26	24	5	2600	180	420	3,8	VE 9/9T	2.194
CSM 9/30	90	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE 9/9T	2.253
CSM 11/12	110	x	120	x	45	23 x 21	24	2	1600	160	184	1,8	VE 7/7	1.414
CSM 11/16	110	x	160	x	45	23 x 21	24	3	1800	100	184	1,8	VE 7/7	1.544
CSM 11/18	110	x	180	x	45	23 x 21	24	3	1800	100	184	1,8	VE 7/7	1.674
CSM 11/20	110	x	200	x	45	30 x 26	24	4	2200	230	420	3,8	VE 9/9T	1.845
CSM 11/24	110	x	240	x	45	30 x 26	24	4	2400	210	420	3,8	VE 9/9T	2.029
CSM 11/28	110	x	280	x	45	30 x 26	24	5	2600	180	420	3,8	VE 9/9T	2.289
CSM 11/30	110	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE 9/9T	2.366

# Wall Exhaust Hoods



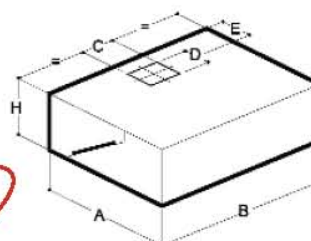
**MOTOR INCLUDED**



Model	Dimensions (cm)						Filter dim	Capacity m <sup>3</sup> /h	Power		Fan	Price €			
	A	x	B	x	H	C x D			E	n°			Pa	W	
CPM 9/12	90	x	120	x	45	23 x 21	24	2	40x50	1400	180	184	1,8	VE7/7	1.414
CPM 9/16	90	x	160	x	45	23 x 21	24	3		1600	160	184	1,8	VE7/7	1.561
CPM 9/18	90	x	180	x	45	23 x 21	24	3		1800	100	184	1,8	VE7/7	1.638
CPM 9/20	90	x	200	x	45	30 x 26	24	4		2200	230	420	3,8	VE9/9T	1.768
CPM 9/24	90	x	240	x	45	30 x 26	24	4		2400	210	420	3,8	VE9/9T	1.934
CPM 9/28	90	x	280	x	45	30 x 26	24	5		2600	180	420	3,8	VE9/9T	2.212
CPM 9/30	90	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE9/9T	2.271	
CPM 11/12	110	x	120	x	45	23 x 21	24	2	40x50	1400	180	184	1,8	VE7/7	1.455
CPM 11/16	110	x	160	x	45	23 x 21	24	3		1600	160	184	1,8	VE7/7	1.585
CPM 11/18	110	x	180	x	45	23 x 21	24	3		1800	100	184	1,8	VE7/7	1.751
CPM 11/20	110	x	200	x	45	30 x 26	24	4		2200	230	420	3,8	VE9/9T	1.881
CPM 11/24	110	x	240	x	45	30 x 26	24	4		2400	210	420	3,8	VE9/9T	2.064
CPM 11/28	110	x	280	x	45	30 x 26	24	5		2600	180	420	3,8	VE9/9T	2.342
CPM 11/30	110	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE9/9T	2.401	
CPM 14/12	140	x	120	x	45	23 x 21	24	2	40x50	1400	180	184	1,8	VE7/7	1.490
CPM 14/16	140	x	160	x	45	23 x 21	24	3		1600	160	184	1,8	VE7/7	1.692
CPM 14/18	140	x	180	x	45	23 x 21	24	3		1800	100	184	1,8	VE7/7	1.863
CPM 14/20	140	x	200	x	45	30 x 26	24	4		2200	230	420	3,8	VE9/9T	1.993
CPM 14/24	140	x	240	x	45	30 x 26	24	4		2400	210	420	3,8	VE9/9T	2.194
CPM 14/28	140	x	280	x	45	30 x 26	24	5		2600	180	420	3,8	VE9/9T	2.497
CPM 14/30	140	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE9/9T	2.549	

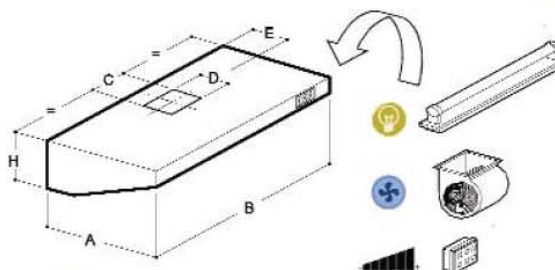


**MOTOR INCLUDED**



Model	Dimensions (cm)						Filter dim	Capacity m <sup>3</sup> /h	Power		Fan	Price €			
	A	x	B	x	H	C x D			E	n°			Pa	W	
KPM 9/12	90	x	120	x	45	23 x 21	24	2	40x50	1400	180	184	1,8	VE7/7	1.378
KPM 9/16	90	x	160	x	45	23 x 21	24	3		1600	160	184	1,8	VE7/7	1.508
KPM 9/18	90	x	180	x	45	23 x 21	24	3		1800	100	184	1,8	VE7/7	1.656
KPM 9/20	90	x	200	x	45	30 x 26	24	4		2200	230	420	3,8	VE9/9T	1.766
KPM 9/24	90	x	240	x	45	30 x 26	24	4		2400	210	420	3,8	VE9/9T	1.952
KPM 9/28	90	x	280	x	45	30 x 26	24	5		2600	180	420	3,8	VE9/9T	2.236
KPM 9/30	90	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE9/9T	2.289	
KPM 11/12	110	x	120	x	45	23 x 21	24	2	40x50	1400	180	184	1,8	VE7/7	1.414
KPM 11/16	110	x	160	x	45	23 x 21	24	3		1600	160	184	1,8	VE7/7	1.603
KPM 11/18	110	x	180	x	45	23 x 21	24	3		1800	100	184	1,8	VE7/7	1.751
KPM 11/20	110	x	200	x	45	30 x 26	24	4		2200	230	420	3,8	VE9/9T	1.881
KPM 11/24	110	x	240	x	45	30 x 26	24	4		2400	210	420	3,8	VE9/9T	2.082
KPM 11/28	110	x	280	x	45	30 x 26	24	5		2600	180	420	3,8	VE9/9T	2.366
KPM 11/30	110	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE9/9T	2.419	
KPM 14/12	140	x	120	x	45	23 x 21	24	2	40x50	1400	180	184	1,8	VE7/7	1.526
KPM 14/16	140	x	160	x	45	23 x 21	24	3		1600	160	184	1,8	VE7/7	1.656
KPM 14/18	140	x	180	x	45	23 x 21	24	3		1800	100	184	1,8	VE7/7	1.899
KPM 14/20	140	x	200	x	45	30 x 26	24	4		2200	230	420	3,8	VE9/9T	2.046
KPM 14/24	140	x	240	x	45	30 x 26	24	4		2400	210	420	3,8	VE9/9T	2.159
KPM 14/28	140	x	280	x	45	30 x 26	24	5		2600	180	420	3,8	VE9/9T	2.454
KPM 14/30	140	x	300	x	45	30 x 26	24	6	2800	150	420	3,8	VE9/9T	2.514	

# Complete Wall Exhaust Hoods

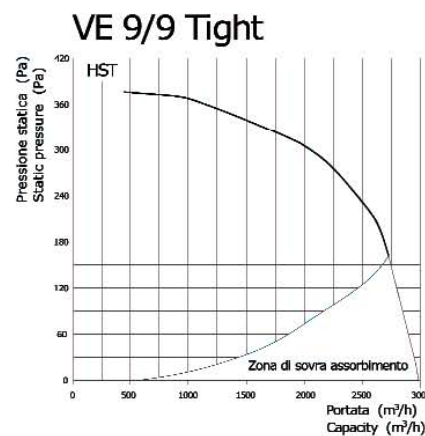
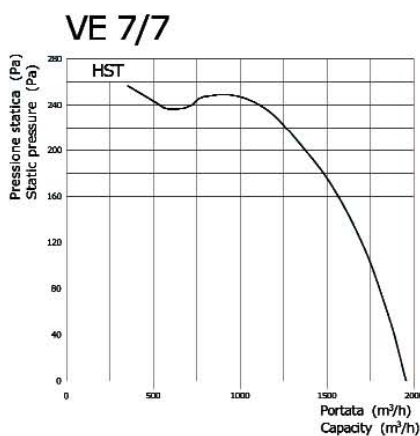


**INCLUDED:**  
**MOTOR**  
**ELECTRONIC SPEED REGULATOR**  
**LIGHT**

Model	Dimensions (cm)					Filter	Capacity	Power			Fan	Price					
	A	x	B	x	H			C	x	D			E	n°	dim	m³/h	Pa
CSJ 7/10	70	x	100	x	45	23	x	21	24	2	40x40	1000	240	184	1,8	VE7/7	1.508
CSJ 7/12	70	x	120	x	45	23	x	21	24	2		1000	240	184	1,8	VE7/7	1.544
CSJ 7/16	70	x	160	x	45	23	x	21	24	3		1300	200	184	1,8	VE7/7	1.768
CSJ 7/20	70	x	200	x	45	23	x	21	24	4		1700	110	184	1,8	VE7/7	1.993
CSJ 7/24	70	x	240	x	45	23	x	21	22	4		1700	110	184	1,8	VE7/7	2.194
CSJ 7/28	70	x	280	x	45	30	x	26	22	5		2400	210	420	3,8	VE9/9T	2.531
CSJ 7/30	70	x	300	x	45	30	x	26	22	6	2600	180	420	3,8	VE9/9T	2.644	
CSJ 9/12	90	x	120	x	45	23	x	21	24	2	40x50	1000	240	184	1,8	VE7/7	1.751
CSJ 9/16	90	x	160	x	45	23	x	21	24	3		1300	200	184	1,8	VE7/7	1.822
CSJ 9/20	90	x	200	x	45	30	x	26	24	4		2200	220	420	3,8	VE9/9T	2.106
CSJ 9/24	90	x	240	x	45	30	x	26	24	4		2400	200	420	3,8	VE9/9T	2.324
CSJ 9/28	90	x	280	x	45	30	x	26	24	5		2600	180	420	3,8	VE9/9T	2.567
CSJ 9/30	90	x	300	x	45	30	x	26	24	6		2800	150	420	3,8	VE9/9T	2.679
CSJ 11/12	110	x	120	x	45	23	x	21	24	2	40x50	1000	240	184	1,8	VE7/7	1.768
CSJ 11/16	110	x	160	x	45	23	x	21	24	3		1300	200	184	1,8	VE7/7	1.899
CSJ 11/20	110	x	200	x	45	30	x	26	24	4		2200	220	420	3,8	VE9/9T	2.194
CSJ 11/24	110	x	240	x	45	30	x	26	24	4		2400	200	420	3,8	VE9/9T	2.437
CSJ 11/28	110	x	280	x	45	30	x	26	24	5		2600	180	420	3,8	VE9/9T	2.715
CSJ 11/30	110	x	300	x	45	30	x	26	24	6		2800	150	420	3,8	VE9/9T	2.774

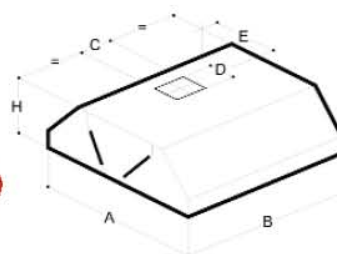
**Motoventilatore centrifugo doppia aspirazione con motore direttamente accoppiato alla girante, del tipo a rotore esterno. Completo di scatola derivazione, protezione contro sovra-assorbimento, flangia di attacco e reti di protezione.**

*Hoods direct driven fan, double inlet, and external rotor type. With connecting box, overabsorption protection, flanges and protection grilles.*



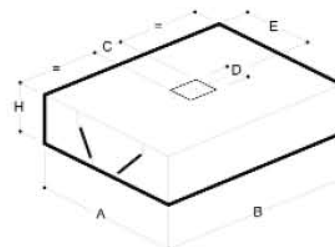


# Central Exhaust Hoods



**MOTOR INCLUDED**

Model	Dimensions (cm)						Filter 40x40	Capacity m <sup>3</sup> /h	Power W	Fan	Price €		
	A	B	H	C	D	E							
CCM 12/12	120	120	45	23	21	53	4	1600	160	184	1,8	VE7/7	1.692
CCM 12/16	120	160	45	23	21	53	6	1800	100	184	1,8	VE7/7	1.952
CCM 12/20	120	200	45	30	26	56	6	2200	230	420	3,8	VE9/9T	2.194
CCM 12/24	120	240	45	30	26	56	8	2400	210	420	3,8	VE9/9T	2.531
CCM 12/28	120	280	45	30	26	56	10	2600	180	420	3,8	VE9/9T	2.886
CCM 12/30	120	300	45	30	26	56	10	2800	150	420	3,8	VE9/9T	2.904
CCM 15/16	150	160	45	23	21	53	6	1800	100	184	1,8	VE7/7	1.916
CCM 15/20	150	200	45	30	26	56	6	2200	230	420	3,8	VE9/9T	2.194
CCM 15/24	150	240	45	30	26	56	8	2400	210	420	3,8	VE9/9T	2.531
CCM 15/28	150	280	45	30	26	56	10	2600	180	420	3,8	VE9/9T	2.886
CCM 15/30	150	300	45	30	26	56	10	2800	150	420	3,8	VE9/9T	3.016



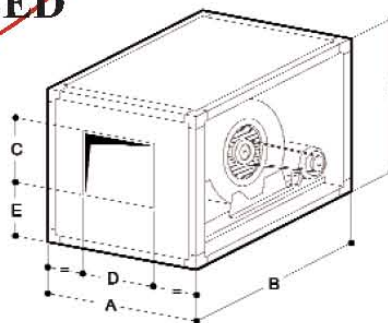
**MOTOR INCLUDED**

Model	Dimensions (cm)						Filter 40x40	Capacity m <sup>3</sup> /h	Power Pa	Power W	Fan	Price €	
	A	B	H	C	D	E							
KCM 12/12	120	120	45	23	21	53	4	1600	160	184	1,8	VE7/7	1.715
KCM 12/16	120	160	45	23	21	56	6	1800	100	184	1,8	VE7/7	1.899
KCM 12/20	120	200	45	30	26	56	6	2200	230	420	3,8	VE9/9T	2.159
KCM 12/24	120	240	45	30	26	56	8	2400	210	420	3,8	VE9/9T	2.472
KCM 12/28	120	280	45	30	26	56	10	2600	180	420	3,8	VE9/9T	2.827
KCM 12/30	120	300	45	30	26	56	10	2800	150	420	3,8	VE9/9T	2.845
KCM 15/16	150	160	45	23	21	53	6	1800	100	184	1,8	VE7/7	1.952
KCM 15/20	150	200	45	30	26	56	6	2200	230	420	3,8	VE9/9T	2.236
KCM 15/24	150	240	45	30	26	56	8	2400	210	420	3,8	VE9/9T	2.549
KCM 15/28	150	280	45	30	26	56	10	2600	180	420	3,8	VE9/9T	2.922
KCM 15/30	150	300	45	30	26	56	10	2800	150	420	3,8	VE9/9T	2.939

# Extractor Units



**1 SPEED**



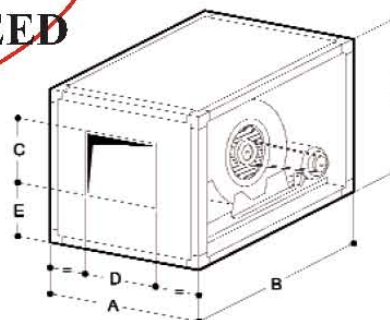
Model	Fan Tipo	Régime n°	Power Kw	Voltage V	Capacity m <sup>3</sup> /h	Pa	Price €
TIG 91	VT 9/9	1400	0,75	400/3/50	3.300	400	1.325
TIG 101	VT 10/10	1250	1,1	400/3/50	4.100	460	1.621
TIG 121	VT 12/12	1180	2,2	400/3/50	7.500	450	1.804
TIG 151	VT 15/15	900	3	400/3/50	10.000	460	2.307
TIG 181	VT 18/18	780	4	400/3/50	15.000	450	2.993

Model	Dimensions (cm)						Weight Kg
	A	B	H	C	D	E	
TIG 91	60	80	60	28	32	24	54
TIG 101	75	100	75	31	35	27	58
TIG 121	75	100	75	36	42	30	63
TIG 151	85	120	85	42,5	49	35	77
TIG 181	100	120	100	50	58	43	82

**DOUBLE PANEL**



**2 SPEED**



Model	Fan Tipo	Régime n°	Power Kw	Voltage V	Capacity m <sup>3</sup> /h	Pa	Price €
TIG 92	VT 9/9	1400/1200	0,75/0,25	400/3/50	3300/2300	400/300	1.538
TIG 102	VT 10/10	1250/980	1,1/0,37	400/3/50	4100/3100	460/250	1.851
TIG 122	VT 12/12	1180/800	2,2/0,75	400/3/50	7500/4800	450/230	2.082
TIG 152	VT 15/15	900/700	3/0,9	400/3/50	10.000/8000	460/280	2.667
TIG 182	VT 18/18	780/550	4,1/1,4	400/3/50	15.000/11.000	450/230	3.265

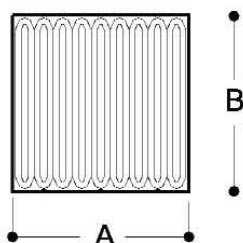
Model	Dimensions (cm)						Weight Kg
	A	B	H	C	D	E	
TIG 92	60	80	60	28	32	24	56
TIG 102	75	100	75	31	35	27	60
TIG 122	75	100	75	36	42	30	65
TIG 152	85	120	85	42,5	49	35	82
TIG 182	100	120	100	50	58	43	87

**DOUBLE PANEL**

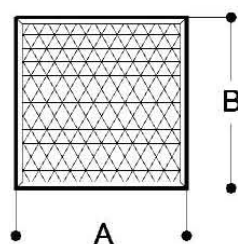
# Hood Accessories



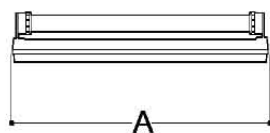
Model	Description	Price €
RE 600	Regolatore elettronico digitale di velocità, manuale con interruttore luce e valvola gas. 220/1/50 - Max. 0,6 Kw Electronic and digital speed regulator with light and gas valve switch. 220/1/50 - Max. 0,6 Kw	201



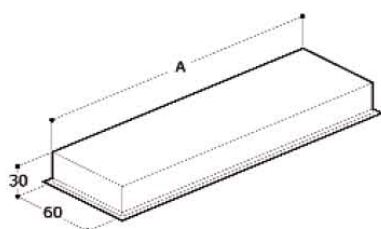
Model	Description	Dimensions (cm) A x B	Price €
FL4	Inox labyrinth filter	40x40	101
FL5		40x50	112



Model	Description	Dimensions (cm) A x B	Price €
FR4	Inox net filter	40x40	59
FR5		40x50	89



Model	Description	Dimensions (cm)	Price €
PAL20	Lamp	20w L=65	160
PAL40		40w L=125	172



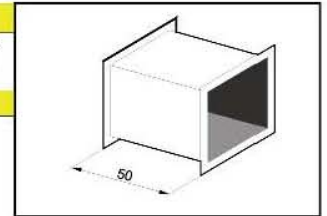
Model	Description	Length A	Hood's length	Galvanized steel	Stainless steel
				Price €	Price €
C160	Collector	210	320	343	722
C180		250	360	384	816
C200		290	400	432	911

# Distribution Ducts



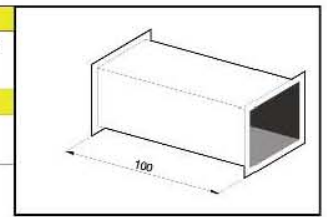
<b>Canali da 50 cm</b>
<i>Ducts 50 cm</i>
<b>Lamiera zincata</b>
<i>Galvanized steel</i>
<b>Acciaio inox</b>
<i>Stainless steel</i>

<i>dimensions (cm)</i>			
fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60
<i>price</i>			
€ 65	€ 89	€ 112	€ 130
€ 195	€ 255	€ 325	€ 390



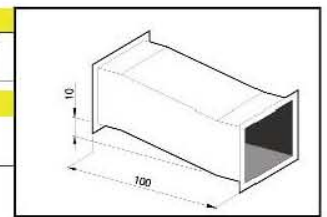
<b>Canali da 100 cm</b>
<i>Ducts 100 cm</i>
<b>Lamiera zincata</b>
<i>Galvanized steel</i>
<b>Acciaio inox</b>
<i>Stainless steel</i>

<i>dimensions (cm)</i>			
fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60
<i>price</i>			
€ 118	€ 148	€ 195	€ 237
€ 355	€ 444	€ 586	€ 710



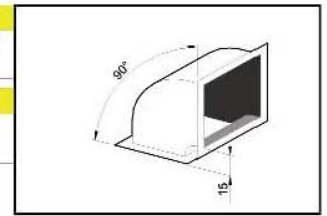
<b>Spostamento da 100cm</b>
<i>Displacements 100cm</i>
<b>Lamiera zincata</b>
<i>Galvanized steel</i>
<b>Acciaio inox</b>
<i>Stainless steel</i>

<i>dimensions (cm)</i>			
fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60
<i>price</i>			
€ 142	€ 177	€ 237	€ 283
€ 426	€ 532	€ 710	€ 852



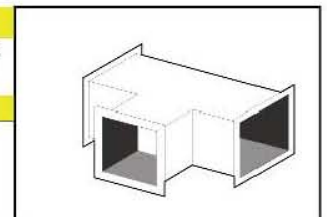
<b>Curva 90° R=15</b>
<i>Curve 90° R=15</i>
<b>Lamiera zincata</b>
<i>Galvanized steel</i>
<b>Acciaio inox</b>
<i>Stainless steel</i>

<i>dimensions (cm)</i>			
fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60
<i>price</i>			
€ 65	€ 95	€ 148	€ 207
€ 195	€ 284	€ 444	€ 691



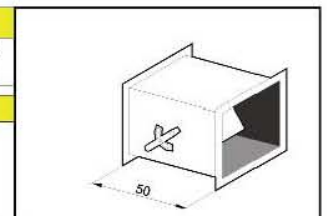
<b>Raccordo "T"</b>
<i>"T" union</i>
<b>Lamiera zincata</b>
<i>Galvanized steel</i>
<b>Acciaio inox</b>
<i>Stainless steel</i>

<i>dimensions (cm)</i>			
fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60
<i>price</i>			
€ 136	€ 177	€ 225	€ 272
€ 408	€ 532	€ 674	€ 816



<b>Troncone con serranda</b>
<i>Stump with shutter</i>
<b>Lamiera zincata</b>
<i>Galvanized steel</i>
<b>Acciaio inox</b>
<i>Stainless steel</i>

<i>dimensions (cm)</i>			
fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60
<i>price</i>			
€ 237	€ 272	€ 296	€ 331
€ 710	€ 816	€ 887	€ 995





# Distribution Ducts



<b>Cappello espulsione</b> <i>Ejection cap</i>	<i>dimensions (cm)</i>				
	fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60	
	<i>price</i>				
Lamiera zincata Galvanized steel	€ 213	€ 237	€ 266	€ 302	
Acciaio inox Stainless steel	€ 639	€ 710	€ 798	€ 905	
<b>Terminale con rete</b> <i>Stump with net</i>	<i>dimensions (cm)</i>				
	fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60	
	<i>price</i>				
Lamiera zincata Galvanized steel	€ 95	€ 130	€ 166	€ 189	
Acciaio inox Stainless steel	€ 285	€ 390	€ 497	€ 568	
<b>Giunto antivibrante</b> <i>Vibrating damping-joint</i>	<i>dimensions (cm)</i>				
	fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60	
	<i>price</i>				
Lamiera zincata Galvanized steel	€ 118	€ 160	€ 201	€ 237	
<b>Raccordo quadro tondo</b> <i>Square to circular joint</i>	<i>dimensions (cm)</i>				
	fino (until) 30x30	oltre (over) 30x30 fino (until) 40x35	oltre (over) 40x35 fino (until) 50x50	oltre (over) 50x50 fino (until) 60x60	
	<i>price</i>				
Lamiera zincata Galvanized steel	€ 207	€ 225	€ 248	€ 272	
Acciaio inox Stainless steel	€ 621	€ 674	€ 745	€ 816	
<b>Piastra con collare</b> <i>Circular joint</i>	<i>dimensions (cm)</i>				
	ø20	ø25	ø30		
	<i>price</i>				
Lamiera zincata Galvanized steel	€ 101	€ 112	€ 130		
<b>Canale tondo estensibile</b> <i>Extensible circular duct</i>	<i>dimensions (cm)</i>				
	ø20	ø25	ø30		
	<i>price</i>				
Alluminio Aluminum	€ 101	€ 112	€ 130		



*Wash*

STAR



# Glasswashers



## GLASSWASHERS

- Double skin tank, internal drawn
- Washing arms and rinse arms rotate independently
- Built-in detergent and rinse-aid dispenser

## LAVE-VERRES

- Carrosserie double paroi, emboutie
- Système rotatif de bras de lavage et rinçage indépendants
- Doseur de produit de rinçage incorporé

## LAVABICCHIERI

- Carrozzeria a doppia parete, intemo imbuito.
- Bracci rotanti lavaggio e bracci risciacquo indipendenti
- Dosatore detersivo e brillantante incorporato

## LAVAVASOS

- Carrocería doble capa, embutida
- Sistema rotativo de brazos independientes de lavado y enjuague
- Dosificador de producto de enjuague incorporado



- Glasswasher basket mm. 350x350
- Lave-verres panier mm. 350x350
- Lavabicchieri cesto mm. 350x350
- Lavavasos cesto mm. 350x350

Mod. SVELTINA  
Cod. 9228



€ 1.738

- Volt: 230/1
- Kw: 2,75
- Weight Kg: 35
- Dimension mm: 420 x 470 x 580 h
- Basket mm : 350 x 350
- Capacity racks/h : 15
- Usefull height of glasses : 205 mm

- Glasswasher basket mm. 400x400
- Lave-verres panier mm. 400x400
- Lavabicchieri cesto mm. 400x400
- Lavavasos cesto mm. 400x400

Mod. LB400  
Cod. 9220



€ 2.240

- Volt: 230/1
- Kw: 3,37
- Weight Kg: 45
- Dimension mm 465 x 515 x 700 h
- Basket mm : 400 x 400
- Capacity racks/h : 20
- Usefull height of glasses : 265 mm



ELECTRONIC  
CONTROL  
PANEL



- Glasswasher basket mm. 400x400
- Lave-verres panier mm. 400x400
- Lavabicchieri cesto mm. 400x400
- Lavavasos cesto mm. 400x400

Mod. LB400EX  
Cod. 9254



€ 2.490

- Volt: 230/1
- Kw: 2,9
- Weight Kg: 53
- Dimension mm 465 x 515 x 700 h
- Basket mm : 400 x 400
- Capacity racks/h : 14
- Usefull height of glasses : 285 mm

# Dishwashers



## DISHWASHERS

- Double skin tank
- Washing arms and rinse arms rotate independently
- Built-in detergent and rinse-aid dispenser



## LAVE-VAISSELLE

- Carrosserie double paroi
- Système rotatif de bras de lavage et rinçage indépendants
- Doseur de produit de rinçage incorporé



## LAVASTOVIGLIE

- Carrozeria a doppia parete
- Bracci rotanti lavaggio e bracci risciacquo indipendenti
- Dosatore detersivo e brillantante incorporato



## LAVAPLATOS

- Carrocería doble capa, embutida
- Sistema rotativo de brazos de lavado y enjuague
- Dosificador de producto de enjuague incorporado



- Dishwasher basket mm. 500x500 with fix timer
- Lave-vaisselle panier mm. 500x500 minuterie fixe
- Lavapiatti cesto mm. 500x500 con timer fisso
- Lavaplatos con cesto mm. 500x500 con timer fijo

Mod. LP500E

Cod. 9258

- Volt: 400/3+N
- Kw: 5,25
- Weight Kg: 55
- Dimension mm 580 x 610 x 840 h
- Basket mm : 500 x 500
- Capacity racks/h : 20
- Usefull height of dishes: 310 mm
- Drain pump on request



€ 2.686

ELECTRONIC  
CONTROL  
PANEL



- Dishwasher basket mm. 500x500
- Lave-vaisselle panier mm. 500x500
- Lavapiatti cesto mm. 500x500
- Lavaplatos con cesto mm. 500x500

Mod. LP500EX

Cod. 9255

- Volt: 400/3+N
- Kw: 4,9
- Weight Kg: 62
- Dimension mm 580 x 610 x 840 h
- Basket mm : 500 x 500
- Capacity racks/h : 26
- Usefull height of dishes: 310 mm
- Drain pump on request



€ 3.190



- Dishwasher basket mm. 500x500x120h
- Lave-vaisselle panier mm. 500x500x120h
- Lavapiatti cesto mm. 500x500x120h
- Lavaplatos con cesto mm. 500x500x120 h

Mod. LP700

Cod. 9223

- Volt: 400/3+N
- Kw: 3,9
- Weight Kg: 81
- Dimension mm 580 x 610 x 1230 h
- Basket mm : 500 x 500 x 120
- Capacity racks/h: 30
- Usefull height of dishes: 310 mm
- Drain pump on request



€ 4.890

# Pass-Through



## **PASS-THROUGH DISH-WASHERS**

- Double skin tank
- Washing and rinse arms, self cleaning
- Three washing programs (60-120-180 sec. + continuous cycle)
- Built-in rinse-aid dispenser

## **LAVE-VAISSELLE A CAPOTE**

- Carrosserie avec double paroi
- Système rotatif de bras de lavage et rinçage indépendants
- Trois cycles de lavage (60-120-180 sec. + cycle en continu)
- Doseur de produit de rinçage incorporé





## **LAVAPIATTI A CAPOTE**

- Carrozzeria a doppia parete
- Bracci di lavaggio e risciacquo inostruibili
- Due e tre cicli di lavaggio (60-120-180 sec. + ciclo continuo)
- Dosatore brillantante incorporato

## **LAVABAJILLAS DE CÚPULA**

- Chásis de doble pared
- Brazp de lavado y enjuague, inostruible
- Dos o tres ciclos de lavado, ( 60-120-180 seg. + ciclo continuo)
- Dosificador de abrillantador inorporado



-  **Dishwasher basket mm. 500x500x120h**
-  **Lave-vaisselle panier mm. 500x500x120h**
-  **Lavapiatti cesto mm. 500x500x120h**
-  **Lavaplatos con cesto mm. 500x500x120h**





**Mod. LP1000**

**Cod. 9225**

- Volt: 400/3+N
- Kw: 6,9
- Weight Kg: 115
- Dimension mm 640 x 730 x 1440 h
- Capacity racks/h : 20
- Internal usefull height mm: 390
- Basket mm : 1- 500 x 500 x 120h



**€ 6.250**

-  **Dishwasher basket mm. 500x500x120h**
-  **Lave-vaisselle panier mm. 500x500x120h**
-  **Lavapiatti cesto mm. 500x500x120h**
-  **Lavaplatos con cesto mm. 500x500x120h**

**Mod. LP1300**

**Cod. 9226**

- Volt: 400/3+N
- Kw: 7,1
- Weight Kg: 122
- Dimension mm 640 x 730 x 1480 h
- Capacity racks/h : 30
- Internal usefull height mm: 390
- Basket mm : 1- 500 x 500 x 120h



**€ 6.390**

# Accessories



	order nr.	dim. mm	Kg	Euro
 <p><b>2xZ/CO79039</b></p> <p><b>Z/CO79039</b></p> <p><b>RIGHT OR LEFT TABLE</b>            TABLE ENTRÉE DROIT OU GAUCHE            TAVOLO INGRESSO DESTRO O SINISTRO            MESA DE ENTRADA DERECHA O IZQUIERDA</p>		700 · 550	11	€ 293
 <p><b>Z/CO80202</b></p> <p>right - droite - destra - derecha            left - gauche - sinistra - izquierda</p> <p><b>RIGHT OR LEFT TABLE</b>            TABLE ENTRÉE DROIT OU GAUCHE            TAVOLO INGRESSO DESTRO O SINISTRO            MESA DE ENTRADA DERECHA O IZQUIERDA</p>		700 · 575 · 850	17	€ 594
 <p><b>Z/CO80205</b></p> <p>right - droite - destra - derecha</p> <p><b>Z/CO80205</b></p> <p>left - gauche - sinistra - izquierda</p> <p><b>RIGHT OR LEFT TABLE WITH SINK</b>            TABLE ENTRÉE DROIT OU GAUCHE AVEC EVIER            TAVOLO INGRESSO DESTRO O SINISTRO CON VASCA            MESA DE ENTRADA DERECHA O IZQUIERDA CON CUBA</p>		1200 · 715 · 850  sink 500 · 400 · 200h	22	€ 1.741
 <p><b>Z/CO80208</b></p> <p>right - droite - destra - derecha</p> <p><b>Z/CO80207</b></p> <p>left - gauche - sinistra - izquierda</p> <p><b>RIGHT OR LEFT TABLE WITH SINK AND SCRAPER HOLE</b>            TABLE ENTRÉE DROIT OU GAUCHE AVEC EVIER ET DEBARRAS            TAVOLO INGRESSO DESTRO O SINISTRO CON VASCA E FORO RIFIUTI            MESA DE ENTRADA DERECHA O IZQUIERDA CON CUBA Y AGUJERO RECHAZOS</p>		1200 · 715 · 850  sink 500 · 400 · 200h	60	€ 1.868
 <p><b>Mod. PTP Cod. 9026</b></p> <p><b>WASTE CONTAINER 75 LT</b>            POUBELLE 75 LT            PATTUMIERA 75 LT            CUBO DE BASURA 75 LT</p>		Ø 380 · 605h	10	€ 299

# Rack Conveyor



## RACK CONVEYOR

- Self-draining wash pump
- Stainless steel rounded edge wash tank with bottom tilted towards overflow pipe
- Flat and box-type tank filters
- Overflow pipe accessible from above filters
- Boiler and wiring designed for optional cold water supply



## MACHINE A CASIER

- Pompe verticale à vidange automatique
- Cuve de lavage en acier inox, à bords arrondis et à fond incliné vers le trop-plein
- Filtre de cuve plat à tiroir
- Deux glissières latérales avec petites équerres
- Réchauffeur et installation électrique prédisposés pour alimentation en eau froide



## LAVASTOVIGLIE A TRAINO

- Pompa verticale autosvuotante
- Vasca di lavaggio in acciaio, con bordi arrotondati e fondo inclinato verso il troppopieno
- Filtro vasca ed a cassetto
- Traino laterale
- Boiler ed impianto elettrico predisposti per alimentazione ad acqua fredda



## TREN DE LAVADO

- Bomba vertical de autovaciado
- Recipiente de lavado en acero, con bordes redondeados y fondo inclinado por si está muy lleno.
- Filtro recipiente y cajón
- Tren lateral
- Calentador e instalación eléctrica predispuesta para alimentación ad agua fría

**PRICES  
ON REQUEST**

## GLASS WASHER



order nr.		GLB0045	GLB0046	GLB0047
dimension	L-D-H mm	1150-770-1565/2025	1150-770-1565/2025	1150-770-1565/2025
speed		1	1	2
pre-wash		-	-	-
production	baskets / h	100	70	100/130
capacity	tank Lt.	70	70	70
	boiler Lt.	17	17	17
	Hot water feed	15,5	15,5	17,5
power kw	Cold water feed	25	25	27
	Cold water feed with heat recovery	20	20	22
rinse water	consum Lt./min.	240	290	260
pre-washing	pump delivery Lt./min.	-	-	-
dryer	installed power kW	6,4	6,4	6,4
voltage	Volt	400	400	400





# Rack Conveyor



## RACK CONVEYOR

- Self-draining wash pump
- Stainless steel rounded edge wash tank with bottom tilted towards overflow pipe
- Flat and box-type tank filters
- Overflow pipe accessible from above filters
- Boiler and wiring designed for optional cold water supply



## MACHINE A CASIER

- Pompe verticale à vidange automatique
- Cuve de lavage en acier inox, à bords arrondis et à fond incliné vers le trop-plein
- Filtre de cuve plat à tiroir
- Deux glissières latérales avec petites équerres
- Réchauffeur et installation électrique prédisposés pour alimentation en eau froide



## LAVASTOVIGLIE A TRAINO

- Pompa verticale autosvuotante
- Vasca di lavaggio in acciaio, con bordi arrotondati e fondo inclinato verso il troppopieno
- Filtro vasca ed a cassetto
- Traino laterale
- Boiler ed impianto elettrico predisposti per alimentazione ad acqua fredda



## TREN DE LAVADO

- Bomba vertical de autovaciado
- Recipiente de lavado en acero, con bordes redondeados y fondo inclinado por si está muy lleno.
- Filtro recipiente y cajón
- Tren lateral
- Calentador e instalación eléctrica predispuesta para alimentación ad agua fría

PRICES  
ON REQUEST



GLB0049



GLB0048



GLB0050



GLB0051

order nr.		GLB0049	GLB0048	GLB0050	GLB0051
dimension	L-D-H mm	1150-770-1565/2025	1970-770-1565/2025	2370-770-1565/2025	2370-770-1565/2025
speed		2	3	3	3
pre-wash		-	included	included	included
production	baskets / h	130/170	65/130/170	80/160/220	105/210/280
capacity	tank Lt.	70	70	70	70
	boiler Lt.	17	17	17	17
power kw	Hot water feed	21,5	21	25	32
	Cold water feed	31	31	35	42
	Cold water feed with heat recovery	26	26	30	37
rinse water	consum Lt./min.	340	170	220	280
pre-washing	pump delivery Lt./min.	400 Lt.	400 Lt.	400 Lt.	400 Lt.
dryer	installed power kW	6,4	6,4	6,4	6,4
voltage	Volt	400	400	400	400



Steam Condenser with heat recovery



Steam exhauster



Flexibility collective washing system



# *Refrigeration*

STAR



# Upright Refrigerators



## UPRIGHT REFRIGERATORS

- Stainless steel inside and outside
- Version with Monoblock system
- Digital control and automatic defrost

## ARMOIRES FRIGORIFIQUES

- Intérieur et extérieur en acier inox
- Version avec groupe monobloc
- Commandes digitales et dégivrage automatique

## FRIGORIFERI VERTICALI

- Esecuzione inox
- Versioni con gruppo monoblocco
- Comandi digitali con sbrinamento automatico

## ARMARIOS FRIGORIFERO

- Interior y exterior de acero inox
- Versiones con sistema monobloc
- Mandos digitales y deshielo automático



- Upright refrigerator 1 door - positive temperature
- Armoire frigorifique 1 porte - température positive
- Frigorifero verticale inox 1 porta - temp. positiva
- Armario frigorifero 1 puerta - temp. positiva

Mod. TD70  
Cod. 9945TD

- Volt: 230/1
- Kw: 0,35
- Weight Kg: 125
- Dimension mm: 705 x 800 x 2030 h
- Shelves : 3 x GN2/1included
- Internal dim. mm: 590 x 660 x 1151 h
- Temp. °C : 0 / +10
- Capacity: 700 lt



€ 2.250

- Upright refrigerator 1 door - negative temperature
- Armoire frigorifique 1 porte - température négative
- Frigorifero verticale inox 1 porta - temp. negativa
- Armario frigorifero 1 puerta - temp. negativa

Mod. TD70BT  
Cod. 9947TD

- Volt: 230/1
- Kw: 0,45
- Weight Kg: 130
- Dimension mm: 705 x 800 x 2030 h
- Shelves : 3 x GN 2/1included
- Internal dim. mm: 590 x 660 x 1151 h
- Temp. °C : -18 / -22
- Capacity: 700 lt



€ 3.260

- Upright refrigerator 2 doors - positive temperature
- Armoire frigorifique 2 portes - température positive
- Frigorifero verticale inox 2 porte - temp. positiva
- Armario frigorifero inox 2 puerts - temp. positiva

Mod. TD140  
Cod. 9946TD

- Volt: 230/1
- Kw: 0,70
- Weight Kg: 210
- Dimension mm: 1410 x 800 x 2030 h
- Shelves : 6 x GN2/1included
- Internal dim. mm: 1180 x 660 x 1151 h
- Temp. °C : 0 / +10
- Capacity: 1400 lt



€ 3.380

- Upright refrigerator 2 doors - negative temperature
- Armoire frigorifique 2 portes - température négative
- Frigorifero verticale inox 2 porte - temperatura negativa
- Armario frigorifero inox 2 puerts - temperatura negativa

Mod. TD140BT  
Cod. 9948TD

- Volt: 230/1
- Kw: 0,90
- Weight Kg: 220
- Dimension mm: 1410 x 800 x 2030 h
- Shelves : 6 x GN 2/1included
- Internal dim. mm: 1180 x 660 x 1151 h
- Temp. °C : -18 / -22
- Capacity: 1400 lt



€ 4.190



OTHER VERSIONS  
ON REQUEST

# Refrigerated Tables



## REFRIGERATED TABLES

- Execution in stainless steel
- Internal rails suitable for trays GN 1/1
- Electronic digital control and automatic defrost
- Built-in group



## TABLES REFRIGEREES

- Exécution en acier inox
- Capacité pour grilles GN 1/1
- Commandes électroniques digitales et dégivrage automatique
- Groupe incorporé



## TAVOLI REFRIGERATI

- Esecuzione in acciaio inox
- Guide per teglie GN 1/1
- Comandi digitali elettronici con possibilità di sbrinamento automatico
- Gruppo refrigerante incorporato



## MESA REFRIGERADA

- Interior y exterior de acero inox
- Aptos para bandejas GN 1/1
- Mandos electrónicos digitales y deshielo automático
- Evaporador moldeado en las paredes y ventilador en el interior



- Refrigerated table GN depth 700 mm. 2 doors+1 drawer
- Table réfrigérée GN prof. 700 mm. 2 portes+1 tiroir
- Banco refrigerato GN prof. 700 mm. 2 porte+1 cassetto
- Armario refrigerado GN prof. 700 mm. 2 puertas+1 cajon

### Mod. TD2GN

Cod. 9955

- Volt: 230/1
- KW: 0,52
- Weight Kg: 120
- Dimension mm 1420 x 700 x 850 h
- Temp. °C : 0 / +10
- Control : Electronic digital
- Shelves included: 1xGN 1/1 each door



€ 2.680



- Refrigerated table GN depth 700 mm. 3 doors+1 drawer
- Table réfrigérée GN prof. 700 mm. 3 portes+1 tiroir
- Banco refrigerato GN prof. 700 mm. 3 porte+1 cassetto
- Armario refrigerado GN prof. 700 mm. 3 puertas+1 cajon

### Mod. TD3GN

Cod. 9956

- Volt: 230/1
- KW: 0,52
- Weight Kg: 140
- Dimension mm 1870 x 700 x 850 h
- Temp. °C : 0 / +10
- Control : Electronic digital
- Shelves included: 1xGN 1/1 each door



€ 3.080

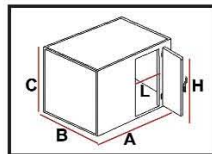
OTHER VERSIONS  
ON REQUEST

# Cold & Freezer Rooms



## COLD AND FREEZER ROOMS

- Modular panels
- Floor with trampling plain in anti-slip stainless steel
- Finish internal and external in metal sheet coated in white skin-plated, proper for alimentary ambience



## CHAMBRES FROIDES POSITIVES ET NEGATIVES

- Panneaux modulaires
- Plancher en acier inox (anti-dérapant)
- Finition revêtement interne et externe en tôle de zinc-plastifié aux normes alimentaires

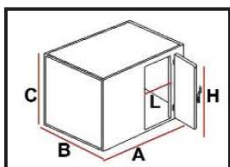
## CELLE REFRIGERATE E CELLE DI SURGELAZIONE

- Pannelli modulari componibili
- Pavimento con piano in acciaio inox (antiscivolo) e rinforzi in lamiera d'acciaio.
- Finitura rivestimento interno esterno in lamiera zincoplastificata bianca, idonea per ambienti alimentari.

## CÁMARA REFRIGERADA Y CÁMARAS DE CONGELACIÓN

- Paneles modulares ensamblables
- Pavimento con suelo en acero inoxidable (antideslizante) y reforzado con planchas de acero
- Revestimiento acabado en planca de zinc plastificada en blanca, ideal para ambientes alimenticios

order nr.	dim. mm			doors dim. mm		net volume m <sup>3</sup>	rooms plan	colli nr	kg	Price €
	a	b	c	l	h					
BOZ0002/C	1160	1160	2000	710	1740	1,84	A	1	215	2.941
BOZ0004/C	1160	1760	2000	710	1740	2,94	C	1	280	3.559
BOZ0007/C	1160	2060	2000	710	1740	3,50	D	1	360	3.731
BOZ0011/C	1160	2360	2000	710	1740	4,05	E	1	370	4.092
BOZ0015/C	1160	2960	2000	710	1740	5,15	F	2	370	4.928
BOZ0006/C	1460	1460	2000	710	1740	3,11	G	1	290	3.661
BOZ0009/C	1460	1760	2000	710	1740	3,83	H	1	375	3.850
BOZ0012/C	1460	2060	2000	710	1740	4,54	I	1	385	4.328
BOZ0016/C	1460	2360	2000	710	1740	5,26	J	2	380	4.903
BOZ0020/C	1460	2960	2000	710	1740	6,70	K	2	450	5.613
BOZ0014/C	1760	1760	2000	710	1740	4,71	L	1	390	4.568
BOZ0017/C	1760	2060	2000	710	1740	5,59	M	1	390	5.048
BOZ0019/C	1760	2360	2000	710	1740	6,48	N	2	440	5.193
BOZ0022/C	1760	2960	2000	710	1740	8,24	O	2	490	6.248
BOZ0021/C	2060	2360	2000	710	1740	7,69	U	2	470	5.525
BOZ0023/C	2360	2360	2000	710	1740	8,91	P	2	550	6.012
BOZ0024/C	2360	2960	2000	710	1740	11,33	R	2	580	6.820



order nr.	dim. mm			doors dim. mm		net volume m <sup>3</sup>	rooms plan	colli nr	kg	Price €
	a	b	c	l	h					
BOZ0029	1200	1200	2400	710	1900	2,2	A	1	360	3.912
BOZ0030	1200	1500	2400	710	1900	2,86	B	1	400	4.236
BOZ0031	1200	1800	2400	710	1900	3,52	C	1	450	4.635
BOZ0032	1500	1500	2400	710	1900	3,72	G	1	455	4.900
BOZ0033	1500	1800	2400	710	1900	4,58	H	1	510	5.292
BOZ0034	1500	2100	2400	710	1900	5,43	I	1	540	5.726
BOZ0035	1800	1800	2400	710	1900	5,63	L	1	510	5.786
BOZ0036	1800	2100	2400	710	1900	6,69	M	1	560	6.329
BOZ0037	1800	2400	2400	710	1900	7,74	N	2	580	6.880
BOZ0038	2400	2400	2400	710	1900	9,90	P	2	600	7.897
BOZ0039	2400	3000	2400	710	1900	13,55	R	2	620	9.086
BOZ0040	2400	3600	2400	710	1900	16,46		2	690	10.406
BOZ0041	3000	3000	2400	710	1900	19,10		3	700	11.289
BOZ0042	3000	3600	2400	710	1900	20,94		3	770	12.881
BOZ0043	3000	4200	2400	710	1900	24,64		3	880	14.533
BOZ0044	3000	5400	2400	710	1900	32,03		3	920	17.049
BOZ0045	3000	6000	2400	710	1900	35,72		3	1020	18.952

# Shelves & Monoblock Units



Larghezza • Breite • Width mm	Profondità • Tiefe • Depth mm					
	1100 / 1200	1400 / 1500	1700 / 1800	2000 / 2100	2300 / 2400	2500 / 3000
1100 / 1200	A	B	C	D	E	F
1400 / 1500		G	H	I	J	K
1700 / 1800			L	M	N	O
2000 / 2100					U	
2300 / 2400					P	R

order nr.	dim. mm			levels	rooms plan	recommended cold room dimensions mm	kg	Price €
	l	d	h					
Z/HKITM18	988	944	1740	4	A	1200•1200	17	449
Z/HKITM31	988	1545	1740	4	C	1200•1800	38	886
Z/HKITM37	988	1846	1740	4	D	1200•2100	42	957
Z/HKITM43	944	2122	1740	4	E	1200•2400	54	1.172
Z/HKITM35	1245	1289	1740	4	G	1500•1500	33	890
Z/HKITM40	1289	1545	1740	4	H	1500•1800	36	961
Z/HKITM48	1289	1846	1740	4	I	1500•2100	41	1.151
Z/HKITM55	1289	2179	1740	4	J	1500•2400	45	1.204
Z/HKITM50	1589	1545	1740	4	L	1800•1800	39	999
Z/HKITM59	1589	1846	1740	4	M	1800•2100	43	1.095
Z/HKITM67	1545	2122	1740	4	N	1800•2400	50	1.310
Z/HKITM80	1846	2122	1740	4	U	2100•2400	48	1.501
Z/HKITM90	2179	2122	1740	4	P	2400•2400	59	1.554
Z/HKITM116	2122	2780	1740	4	R	2400•3000	66	1.681
Z/HKITM171	2122	3382	1740	4		2400•3600	70	1.765
Z/HKITM181	2724	2780	1740	4		3000•3000	71	1.776
Z/HKITM221	2724	3382	1740	4		3000•3600	79	1.917
Z/HKITM261	2780	3959	1740	4		3000•4200	89	2.193
Z/HKITM331	2780	5194	1740	4		3000•5400	106	2.605
Z/HKITM381	2780	5974	1740	4		3000•6000	113	2.768



typ	order nr.	room volume m³	power		Price €
			temp. extern +40°C	V/ph/Hz watt	
Temperature internal -5° + 5° C					
1	VAN060	11 m³	230/1/50	985	2.634
Temperature ambient +40° C					
1	VAN075	15 m³	230/1/50	1240	2.831
2	VAN122	20 m³	230/1/50	1860	3.728
3	VACN200	52 m³	400/3/50	3350	5.676

typ	order nr.	room volume m³	power		Price €
			temp. extern +40°C	V/ph/Hz watt	
Temperature internal -5° + 5° C					
1	VSFN060	11 m³	230/1/50	985	3.583
Temperature ambient +40° C					
1	VSFN075	15 m³	230/1/50	1240	3.689
2	VSFN122	20 m³	230/1/50	1860	4.872
3	VSFN200	52 m³	400/3/50	3350	6.608

Temperature internal -18° -25° C					
1	VAK170	5 m³	230/1/50	635	3.460
2	VAK201	8 m³	230/1/50	800	4.046
Temperature ambient +40° C					
2	VAK202	10 m³	400/3/50	1090	4.360
2	VAK203	16 m³	400/3/50	1590	4.529
3	VACK400	28 m³	400/3/50	2080	6.891

Temperature internal -18° -25° C					
1	VSFK120	4 m³	230/1/50	555	4.497
1	VSFK170	5 m³	230/1/50	635	4.670
Temperature ambient +40° C					
1	VSFK200	7,5 m³	230/1/50	800	5.384
2	VSFK203	16 m³	400/3/50	1590	6.135
2	VSFK400	28 m³	400/3/50	2080	7.745

Right for changements reserved

# Saladette & Pizza table



## UK SALADETTE & PIZZA TABLE

- Saladette with cover and refrigerated cabinet
- Pizza table version with granit working top and pans-holder GN
- Two doors, each equipped with 1 grid and 2 support rails
- Digital temperature control

## FR SALADETTE & MEUBLE A PIZZA

- Saladette avec couvercle et meuble réfrigéré
- Plan de travail en granite et porte-bacs GN
- Deux portes chacune avec 1 grille et 2 glissières porte-grille
- Contrôle digitale de la température

## IT SALADETTE & TAVOLO PIZZA

- Saladette con coperchio e vano refrigerato
- Versione tavolo pizza con piano di lavoro in granito e vano portabacinelle GN
- Due porte a battente, complete di 1 griglia e 2 guide reggi-griglie
- Termostato digitale

## ES SALADETTE & PLANOS PIZZAS

- Saladette con tapadera y mueble refrigerado
- Superficie de trabajo de granito y portabandeja GN
- Dos puertas equipada con rejillas
- Control digital de la temperatura
- Evaporador moldeado en las paredes y ventilador en el interior



- UK Saladette with cover and refrigerated cabinet
- FR Saladette avec couvercle et meuble réfrigere
- IT Saladette con coperchio e vano refrigerato
- ES Saladette con tapa y mueble refrigerado

Mod. SALAD90TD

Cod. 9789TD

- Volt: 230/50Hz
- KW: 0,25
- Weight Kg: 80
- Dimension mm 900 x 700 x 835+360
- Temp. °C : + 2 / + 8
- Doors : 2
- Cap. : 260 lt



€ 1.150

- UK Saladette with granit top and refrigerated cabinet
- FR Saladette avec plan en granite et meuble réfrigere
- IT Saladette con piano in marmo e vano refrigerato
- ES Saladette con plano de trabajo en piedra granite y mueble refrigerado

Mod. SALAD90PG

Cod. 9177

- Volt: 230/50Hz
- KW: 0,3
- Weight Kg: 100 kg
- Dimension mm 950 x 700 x 1100 h
- Temp. °C : + 2 / + 8
- Doors : 2
- Cap. : 260 lt



€ 1.490





# Blast Chillers



## BLAST CHILLERS

- Available with different capacities
- Blast chilling of food temperature for long time conservation
- Quick shock freezing cycle
- Digital control panels

## CELLULE DE REFOIDISSEMENT

- Gamme avec différentes capacités
- Refroidissement rapide pour garder les aliments au froid pour plusieurs jours
- Cycle de surgélation rapide
- Commandes digitales

## ABBATTITORI DI TEMPERATURA

- Linea di abbattitori con diverse capacità
- Abbattimento rapido della temperatura per l'ottimale conservazione del prodotto per lunghi periodi
- Ciclo di surgelazione rapido
- Comandi digitali

## ABATIDORES DE TEMPERATURA

- Linea de abatidores con diversas capacidades
- Abatimiento rápido de la temperatura para la óptima conservación del producto consiguiendo un largo período
- Ciclo de congelación rápido
- Mandos digitales



- **Blast chiller cap. 3 x gn 2/3**
- **Cellule de refroidissement cap. 3 x gn 2/3**
- **Abbattitore di temperatura cap. 3 x gn 2/3**
- **Abatidore de temperatura cap. 3 x gn 2/3**

Mod. JOF-M23

Cod. 9331

- Volt: 230/1
- Kw: 0.65
- Weight Kg: 48
- Dimension mm 600 x 600 x 390 h
- Evaporation temp. : -24°C
- Working temp. : -18 / +70°C
- Capacity : 3 x GN 2/3



€ 3.202

- **Blast chiller cap. 5 x gn 1/1**
- **Cellule de refroidissement cap. 5 x gn 1/1**
- **Abbattitore di temperatura cap. 5 x gn 1/1**
- **Abatidore de temperatura cap. 5 x gn 1/1**

Mod. ABR511

Cod. 9396

- Volt: 230/1
- Kw: 0,98
- Weight Kg: 95
- Dimension mm 750 x 700 x 850 h
- Evaporation temp. : -24°C
- Working temp. : -18 / +70°C
- Capacity : 5 x GN 1/1



€ 4.700



- **Blast chiller cap. 10 x gn 1/1**
- **Cellule de refroidissement cap. 10 x gn 1/1**
- **Abbattitore di temperatura cap. 10 x gn 1/1**
- **Abatidore de temperatura cap. 10 x gn 1/1**

Mod. ABR101

Cod. 9389

- Volt: 400/3+N
- Kw: 2,1
- Weight Kg: 130
- Dimension mm 785 x 720 x 1750 h
- Evaporation temp. : -24°C
- Working temp. : -18 / +70°C
- Capacity : 10 x GN 1/1



€ 8.900

# Ice Cube Makers



## ICE CUBE MAKERS

- External finishing in st. steel, spray type
- Air condensation (water type on request)

## MACHINES À GLAÇON

- Extérieur en acier inox, système spray
- Condensation à air (à eau sur demande)

## FABBRICATORI DI GHIACCIO

- Esterno in acciaio inox, sistema a spruzzo
- Raffreddamento ad aria (ad acqua su richiesta)

## FABBRICATORI DI GHIACCIO

- Exterior de acero inox
- Resfriamiento con aire (bajo pedido con resfriamiento agua)

- Ice cube maker
- Machine à glaçon
- Fabbricatore di ghiaccio
- Productor de cubitos



Mod. FI23/8  
Cod. 9280

- Volt: 230/50Hz
- Kw: 0,29
- Weight Kg: 34
- Dimension mm 386 x 510 x 640 h
- Bin cap. : 8 kg
- Ice cubet : 18 gr.
- Ice cube dims: mm 30x30x30 h
- Production 24 h : 23 kg.



€ 1.455

Mod. FI30/13  
Cod. 9281

- Volt: 230/50Hz
- Kw: 0,33
- Weight Kg: 35
- Dimension mm 462 x 580 x 690 h
- Bin cap. : 13 kg
- Ice cubet : 25 gr.
- Ice cube dims: mm 30x30x30 h
- Production 24 h : 25 kg.



€ 1.756

Mod. FI40/16  
Cod. 9282

- Volt: 230/50Hz
- Kw: 0,37
- Weight Kg: 41
- Dimension mm 529 x 525 x 815:940 h
- Bin cap. : 16 Kg.
- Ice cubet : 18 gr.
- Ice cube dims: mm 30x30x30 h
- Production 24 h : 40 kg.



€ 2.330

Mod. FI50/18  
Cod. 9283

- Volt: 230/50Hz
- Kw: 0,42
- Weight Kg: 46
- Dimension mm 529 x 535 x 794:919 h
- Bin cap. : 18 kg.
- Ice cubet : 18 gr
- Ice cube dims: mm 30x30x30 h
- Production 24 h : 50 kg.



€ 2.590

Mod. FI70/30  
Cod. 9284

- Volt: 230/50Hz
- Kw: 0,54
- Weight Kg: 41
- Dimension mm 690 x 534 x 882:1007 h
- Bin cap. : 30 kg.
- Ice cubet : 18 gr.
- Ice cube dims: mm 30x30x30 h
- Production 24 h : 70 kg.



€ 2.890

Mod. FI90/30  
Cod. 9285

- Volt: 230/50Hz
- Kw: 0,67
- Weight Kg: 65
- Dimension mm 690 x 534 x 882:1007 h
- Bin cap. : 30 kg.
- Ice cubet : 18 gr.
- Ice cube dims: mm 30x30x30 h
- Production 24 h : 90 kg.



€ 3.260

- Ice Flakes maker
- Machine à glaçon pilée
- Fabbricatore di ghiaccio a scaglie
- Fabricadores de hielo y escamas

Mod. FL80/25  
Cod. 9286

- Volt: 230/50Hz
- Kw: 0,31
- Weight Kg: 56
- Dimension mm 529 x 626 x 794:919 h
- Bin cap. : 25 Kg.
- Ice : Flakes
- Production 24 h : 80 kg.



€ 3.850



# Ice Cube Makers



## ICE CUBE MAKERS

- Line of ice cube makers, ice cube square shape
- Air condensation (water type on request)
- Without FCKW



## MACHINES À GLAÇON

- Gamme de machines à glaçons de forme carrée
- Condensation à air (sur demande à eau)
- Sans FCKW



## FABBRICATORI DI GHIACCIO

- Linea di fabbricatori di ghiaccio a cubetti quadrati
- Raffreddamento ad aria (ad acqua su richiesta)
- Senza FCKW



## FABRICADORES DE CUBITOS

- Gama de máquinas para cubitos de hielo de forma cuadrada
- Resfriamiento con aire (bajo pedido con resfriamiento agua)
- Sin FCKW

- Ice cube maker cap. 25 kg/24 h - bin 8 kg**
- Machine à glaçon product. 25 kg/jour - reserve 8 kg**
- Fabbricatore ghiaccio cap. 25 kg./24 h - vasca da 8 kg**
- Productor de cubitos cap. 25 kg./24 horas - reserva 8 kg**

Mod. IC25/8 ECO

Cod. 8597.

- Volt: 230/50Hz
- Kw: 0,29
- Weight Kg: 34
- Dimension mm 450 x 530 x 750 h
- Cap. bin : 8 kg
- Ice cube weight : 18 gr
- Ice cube dims: mm 18x18x18 h
- Cap. prod./24 h : 25 Kg.



€ 990



squared  
ice cube



- Ice cube maker cap. 60 kg/24 h - bin 18 kg**
- Machine à glaçon product. 60 kg/jour - reserve 18 kg**
- Fabbricatore ghiaccio cap. 60 kg./24 h - vasca da 18 kg**
- Productor de cubitos cap. 60 kg./24 horas - reserva 18 kg**

Mod. IC60/18 ECO

Cod. 8599

- Volt: 230/50Hz
- Kw: 0,55
- Weight Kg: 46
- Dimension mm 550 x 570 x 850 h
- Cap. bin : 18 kg.
- Ice cube weight gr. : 18
- Ice cube dims: mm 27x27x27 h
- Cap. prod./24h : 60 kg.



€ 1.950



squared  
ice cube



# *Displays*



# Refrigerated Displays



**REFRIGERATED DISPLAY UNIT WITH CURVED GLASS**

- Curved frontal glass and sliding doors
- Stainless steel frame, adjustable shelves and internal lighting
- Digital display, working temp. +2/+8 °C.
- Non-fogging glasses through radiating copper wire, placed in the frontal glass
- Digital thermometer inside the display, visible from outside

**VITRINES REFRIGEREES AVEC VITRE ARRONDIE**

- Vitre arrondie et portes coulissantes
- Structure portante en acier inox, éclairages et lumieres interne
- Display digitale, température d'exercice +2/+8 °C.
- Verres anti-buée par fil de cuivre radiant, placé dans le verre frontal
- Thermomètre digitale dans la vitrine et bien visible à l'extérieure

**ESPOSITORE REFRIGERATO CON VETRO CURVO**

- Vetro curvo e portine scorrevoli
- Struttura portante, ripiani regolabili ed illuminazione interna
- Display digitale, temperatura di esercizio +2/+8 °C.
- Vetri antiappannanti tramite filo di rame radiante, posto nel vetro frontale
- Termometro digitale nella vetrina e ben visibile all'esterno

**EXPOSITORES REFRIGERADOS CON CRISTALES CURVOS**

- Cristal curvo y puerta corredera
- Estructura desmontable, repisa regulable e iluminación interna
- Display digital con temperatura de ejercicio +2/+8 °C
- Vidrios anti-condensado por medio de un alambre de cobre radiante, colocado en el vidrio frontal
- Termómetro digital en la vidriera y bien visible de exterior



- Refrigerated display unit with curved glass**
- Vitrine réfrigérée avec vitre arrondie**
- Espositore refrigerato con vetro curvo**
- Expositor refrigerado con cristales curvos**

- Mod. S830**  
**Cod. 8016**  
 • Volt: 230/1  
 • Kw: 0,58  
 • Weight Kg: 230  
 • Dimension mm: 900 x 840 x 1200 h  
 • Shelves included: 3  
 • Capacity : 260 lt  
 • Temp. °C : +2 / +8



€ 2.850

- Refrigerated display unit with curved glass**
- Vitrine réfrigérée avec vitre arrondie**
- Espositore refrigerato con vetro curvo**
- Expositor refrigerado con cristales curvos**

- Mod. S850**  
**Cod. 8017**  
 • Volt: 230/1  
 • Kw: 0,855  
 • Weight Kg: 345  
 • Dimension mm: 1500 x 840 x 1200 h  
 • Shelves included: 3  
 • Capacity : 460 lt  
 • Temp. °C : +2 / +8



€ 3.550



# Refrigerated Displays



## REFRIGERATED DISPLAY UNIT WITH SQUARED GLASS

- Squared frontal glass and sliding doors
- Stainless steel frame, adjustable shelves and internal lighting
- Digital display, working temp. +2/+8 °C.
- Non-fogging glasses through radiating copper wire, placed in the frontal glass
- Digital thermometer inside the display, visible from outside

## VITRINES REFRIGERÉES AVEC VITRE DROIT

- Vitre droit et portes coulissantes
- Structure portante en acier inox, éclairages et lumières interne
- Display digitale, température d'exercice +2/+8 °C.
- Verres anti-buée par fil de cuivre radiant, placé dans le verre frontal
- Thermomètre digitale dans la vitrine et bien visible à l'extérieure

## ESPOSITORE REFRIGERATO CON VETRO DIRITTO

- Vetro dritto e portine scorrevoli
- Struttura portante, ripiani regolabili ed illuminazione interna
- Display digitale, temperatura di esercizio +2/+8 °C.
- Vetri antiappannanti tramite filo di rame radiante, posto nel vetro frontale
- Termometro digitale nella vetrina e ben visibile all'esterno

## EXPOSITORES REFRIGERADOS CON CRISTALES RECTOS

- Cristal recto y puerta corredera
- Estructura desmontable, repisa regulable e iluminación interna
- Display digital con temperatura de ejercicio +2/+8 °C
- Vidrios anti-condensado por medio de un alambre de cobre radiante, colocado en el vidrio frontal
- Termómetro digital en la vidriera y bien visible de exterior



- Refrigerated display unit with squared glass
- Vitrine réfrigérée avec vitre droit
- Espositore refrigerato con vetro diritto
- Expositor refrigerado con cristales rectos

Mod. S830V

Cod. 8018

• Volt: 230/1

• Kw: 0,58

• Weight Kg: 240

• Dimension mm: 900 x 840 x 1200 h

• Shelves included: 3

• Capacity : 300 lt

• Temp. °C : +2 / +8



€ 2.990

- Refrigerated display unit with squared glass
- Vitrine réfrigérée avec vitre droit
- Espositore refrigerato con vetro diritto
- Expositor refrigerado con cristales rectos

Mod. S850V

Cod. 8019

• Volt: 230/1

• Kw: 0,855

• Weight Kg: 360

• Dimension mm: 1500 x 840 x 1200 h

• Shelves included: 3

• Capacity : 540 lt

• Temp. °C : +2 / +8



€ 3.650



# Refrigerated & Hot Displays



## REFRIGERATED & HOT DISPLAY UNITS

- Refrigerated and hot vitrines suitable for containing GN pans
- Available in different lengths and capacities (GN pans not included)
- Tempered glass
- Electronic digital control

## VITRINES RÉFRIGÉRÉES & CHAUDS

- Vitrines réfrigérées et chauds adaptés pour bacs GN
- Disponibles en différentes longueurs et capacités (bacs GN pas inclus)
- Vitres trempés
- Commandes électroniques digitales

## VETRINE REFRIGERATE & CALDE

- Vetrine refrigerate e calde portabacinelle GN
- Disponibili in varie lunghezze e differenti capacità (bacinelle GN escluse)
- Vetri temperati
- Comandi digitali elettronici

## VITRINAS REFRIGERADAS & CALIENTES

- Escaparates refrigerados y calientes aptos para bac gastro GN
- Disponibles en diferentes longitudes y capacidades (cubas GN no incluidas)
- Vidrios templados
- Mandos electrónicos digitales



INTERNAL LIGHTING

- Hot display unit gn 2 x 1/1 - sliding glasses
- Présentoir chaud gn 2 x 1/1 - verres coulissantes
- Espositore caldo gn 2 x 1/1 - porte scorrevoli
- Expositor caliente gn 2 x 1/1 - puertas correderas

Mod. HT430  
Cod. 8005

- Volt: 230/1
- Kw: 0,6
- Weight Kg: 50
- Dimension mm: 900 x 470 x 665 h
- Int. dim. mm: 830 x 385 x 275 h
- Cap. lt. : 70
- Shelves: 2
- Temp. °C : + 20 / + 90



€ 1.350

- Refrigerated display unit gn 2 x 1/1 - sliding glasses
- Présentoir froid gn 2 x 1/1 - verres coulissantes
- Espositore refr. gn 2 x 1/1 - porte scorrevoli
- Expositor refrigerado gn 2 x 1/1 - puertas correderas

Mod. KM430  
Cod. 8002

- Volt: 230/1
- Kw: 0,42
- Weight Kg: 60
- Dimension mm: 900 x 470 x 665 h
- Int. dim. mm: 830 x 385 x 275 h
- Cap. lt. : 70
- Shelves: 2
- Temp. °C : + 2 / + 8



€ 1.550

- Hot display unit gn 3 x 1/1 - sliding glasses
- Présentoir chaud gn 3 x 1/1 - verres coulissantes
- Espositore caldo gn 3 x 1/1 - porte scorrevoli
- Expositor caliente gn 3 x 1/1 - puertas correderas

Mod. HT440  
Cod. 8006

- Volt: 230/1
- Kw: 0,6
- Weight Kg: 65
- Dimension mm.: 1200 x 470 x 675 h
- Int. dim. mm.: 1115 x 385 x 275 h
- Cap. lt. : 94
- Shelves: 2
- Temp. °C : + 20 / + 90



€ 1.620

- Refrigerated display unit gn 3 x 1/1 - sliding glasses
- Présentoir froid gn 3 x 1/1 - verres coulissantes
- Espositore refr. gn 3 x 1/1 - porte scorrevoli
- Expositor refrigerado gn 3 x 1/1 - puertas correderas

Mod. KM440  
Cod. 8003

- Volt: 230/1
- Kw: 0,465
- Weight Kg: 75
- Dimension mm.: 1200 x 470 x 675 h
- Int. dim. mm.: 1115 x 385 x 275 h
- Cap. lt. : 94
- Shelves: 2
- Temp. °C : + 2 / + 8



€ 1.870



INTERNAL LIGHTING



# Hot Displays



## UK HOT DISPLAY UNITS

- Hot vitrines suitable for containing GN pans
- Adjustable shelves and internal lighting
- Available in different lengths and capacities (GN pans not included)
- Tempered glass

## FR VITRINES CHAUDS

- Vitrines chaude adaptes pour bacs GN
- Éclairages et lumieres interne
- Disponibles en différentes longueurs et capacités ( bacs GN pas inclus )
- Vitres trempés

## IT VETRINE CALDE

- Vetrine calde adatte per contenitori GN
- Ripiani regolabili ed illuminazione interna
- Disponibili in varie lunghezze e differenti capacità ( bacinelle GN escluse )
- Vetri temperati

## ES VITRINAS CALIENTES

- Escaparates calientes aptos para bac gastro GN
- Repisa regulable e iluminación interna
- Disponibles en diferentes longitudes y capacidades (cubas GN no incluidas)
- Vidrios templados



- UK Hot display unit - sliding glasses
- FR Présentoir chaud - verres coulissantes
- IT Espositore caldo - porte scorrevoli
- ES Expositor caliente - puertas correderas

Mod. VTRC-1

Cod. 8555

- Volt: 230/1
- Kw: 1,84
- Weight Kg: 37
- Dimension mm.: 660 x 450 x 640 h
- Grids dim.: 275/295/315 x 580
- Temp. °C : +30 / +90
- Usefull height mm.: 380



€ 400

- UK Hot display unit - sliding glasses
- FR Présentoir chaud - verres coulissantes
- IT Espositore caldo - porte scorrevoli
- ES Expositor caliente - puertas correderas

Mod. VTRC-2

Cod. 8556

- Volt: 230/1
- Kw: 1,84
- Weight Kg: 50
- Dimension mm.: 900 x 500 x 600 h
- Grids dim.: 315/340/360 x 820
- Temp. °C : +30 / +90
- Usefull height mm.: 350



€ 520



- UK Hot display unit - sliding glasses
- FR Présentoir chaud - verres coulissantes
- IT Espositore caldo - porte scorrevoli
- ES Expositor caliente - puertas correderas

Mod. VTRC-3

Cod. 8557

- Volt: 230/1
- Kw: 2,2
- Weight Kg: 72
- Dimension mm.: 1200 x 500 x 800 h
- Grids dim.: 315/340/360 x 1120
- Temp. °C : +30 / +90
- Usefull height mm.: 540



€ 650



# Refrigerated Displays



## REFRIGERATED VERTICAL DISPLAY UNITS

- For presentation and conservation of bottles, cans, food and wine
- 1 door
- Internal lighting
- Temperature control

## VITRINES VERTICAUX

- Pour la conservation et présentation des boissons, bouteilles, aliments et vins
- 1 porte
- Eclairage intérieur
- Contrôle de la température

## VETRINE REFRIGERATE VERTICALI

- Per esposizione e presentazione di bottiglie, lattine, alimenti e vini
- 1 porta
- Illuminazione interna
- Controllo della temperatura

## VITRINAS REFRIGERADAS

- Para la conservación y la presentación de las bebidas, las botellas, los alimentos y los vinos
- 1 puerta
- Iluminación interior
- Control de temperatura

- *Mini refrigerated display - white finishing*
- *Mini vitrine réfrigérée - couleur blanc*
- *Vetrina refrigerata da tavolo - colore bianco*
- *Mini vitrina refrigerada - color blanco*

Mod. SC70WT

Cod. 9973

- Volt: 230/1
- Kw: 0.17
- Cap. lt. : 70
- Grids adjustable : 3 x 325 x 355 mm.
- Weight Kg: 35
- Dimension mm 427 x 384 x 872 h
- Temp. °C : +2 / +10



€ 455



- *Mini refrigerated display - black finishing*
- *Mini vitrine réfrigérée - couleur noir*
- *Vetrina refrigerata da tavolo - colore nero*
- *Mini vitrina refrigerada - color nero*

Mod. SC70BK

Cod. 9982

- Volt: 230/1
- Kw: 0.17
- Cap. lt. : 70
- Grids adjustable : 3 x 325 x 355 mm.
- Weight Kg: 35
- Dimension mm 427 x 384 x 872 h
- Temp. °C : +2 / +10



€ 455

# Refrigerated Wine Displays



## REFRIGERATED VERTICAL DISPLAY UNITS

- For presentation and conservation of bottles, cans, food and wine
- Internal lighting
- Temperature control

## VITRINES VERTICAUX

- Pour la conservation et présentation des boissons, bouteilles, aliments et vins
- Eclairage intérieur
- Contrôle de la température

## VETRINE REFRIGERATE VERTICALI

- Per esposizione e presentazione di bottiglie, lattine, alimenti e vini
- Illuminazione interna
- Controllo della temperatura

## VITRINAS REFRIGERADAS

- Para la conservación y la presentación de las bebidas, las botellas, los alimentos y los vinos
- Iluminación interior
- Control de temperatura

- **Wine refrigerated display 1 door**
- **Cave a vins 1 porte**
- **Espositore per bottiglie di vino 1 porta**
- **Vitrina por exposición de vinos 1 puerta**

Mod. WINE180PV  
Cod. 9711

- Volt: 230/1
- Kw: 0,10
- Cap.: 133 lt. - 52 bottles
- Grids adjustable: 5
- Weight Kg: 35
- Dimension mm.: 525 x 586 x 826 h
- Temp. °C: + 5 / +15



€ 690



- **Wine refrigerated display 1 door**
- **Cave a vins 1 porte**
- **Espositore per bottiglie di vino 1 porta**
- **Vitrina por exposición de vinos 1 puerta**

Mod. WINE180PV2  
Cod. 9712

- Volt: 230/1
- Kw: 0,12
- Cap.: 270 lt. - 72 bottles
- Grids adjustable: 6
- Weight Kg: 60
- Dimension mm.: 580 x 608 x 1495 h
- Temp. °C: + 5 / +15



€ 1.099



- **Wine refrigerated display 1 door**
- **Cave a vins 1 porte**
- **Espositore per bottiglie di vino 1 porta**
- **Vitrina por exposición de vinos 1 puerta**

Mod. EXPOWINE-P  
Cod. 9980

- Volt: 230/1
- Kw: 0,25
- Cap.: 345 lt. - 60 bottles
- Grids adjustable: 5
- Weight Kg: 78
- Dimension mm 590 x 665 x 1820 h
- Temp. °C: + 2 / +17



€ 1.399

# Refrigerated Displays



## REFRIGERATED VERTICAL DISPLAY UNITS

- For presentation and conservation of bottles, cans, food and wine
- 1 or 2 doors
- Internal lighting
- Temperature control

## VITRINES VERTICAUX

- Pour la conservation et présentation des boissons, bouteilles, aliments et vins
- 1 ou 2 portes
- Eclairage intérieur
- Contrôle de la température

## VETRINE REFRIGERATE VERTICALI

- Per esposizione e presentazione di bottiglie, lattine, alimenti e vini
- 1 o 2 porte
- Illuminazione interna
- Controllo della temperatura

## VITRINAS REFRIGERADAS

- Para la conservación y la presentación de las bebidas, las botellas, los alimentos y los vinos
- 1 o 2 puertas
- Iluminación interior
- Control de temperatura



- Upright refrigerated display unit 1 door
- Vitrine verticale 1 porte
- Frigovetrina 1 porta
- Vitrina refrigerada 1 puerta

Mod. EXPOBAR/1P  
Cod. 9720-1

- Volt: 230/1
- Kw: 0,50
- Cap. : 320 lt
- Grids adjustable : 4x 495 x 430 mm.
- Weight Kg: 89
- Dimension mm: 600 x 590 x 1820 h
- Temp. °C : +2 / + 10



€ 1.030

DIGITAL VERSION  
ON REQUEST

- Upright refrigerated display unit 2 doors
- Vitrine verticale 2 portes
- Frigovetrina 2 porte
- Vitrina refrigerada 2 puertas

Mod. EXPOBAR/2P  
Cod. 9979-1

- Volt: 230/1
- Kw: 0,50
- Cap. : 320 lt
- Grids adjustable : 4x 495 x 430 mm.
- Weight Kg: 89
- Dimension mm: 600 x 590 x 1820 h
- Temp. °C : +2 / + 10



€ 1.120

- Upright refrigerated display unit 1 door
- Vitrine verticale 1 porte
- Frigovetrina 1 porta
- Vitrina refrigerada 1 puerta

Mod. EXPOBAR/1V  
Cod. 9703

- Volt: 230/1
- Kw: 0,50
- Cap. : 500 lt
- Grids adjustable : 4x GN 2/1
- Suitable for grids 400 x 600 mm.
- Weight Kg: 98
- Dimension mm: 750 x 785 x 1897 h
- Temp. °C : +2 / + 10



€ 1.750



# Refrigerated Displays



## REFRIGERATED VERTICAL DISPLAY UNITS

- For presentation and conservation of bottles, cans, food and wine
- 1 door
- Internal lighting
- Temperature control

## VITRINES VERTICAUX

- Pour la conservation et présentation des boissons, bouteilles, aliments et vins
- 1 porte
- Eclairage intérieur
- Contrôle de la température

## VETRINE REFRIGERATE VERTICALI

- Per esposizione e presentazione di bottiglie, lattine, alimenti e vini
- 1 porta
- Illuminazione interna
- Controllo della temperatura

## VITRINAS REFRIGERADAS

- Para la conservación y la presentación de las bebidas, las botellas, los alimentos y los vinos
- 1 puerta
- Iluminación interior
- Control de temperatura

- Upright refrigerated display unit 1 door
- Vitrine verticale 1 porte
- Frigovetrina 1 porta
- Vitrina refrigerada 1 puerta

Mod. EXPOBAR/E  
Cod. 9701

- Volt: 230/1
- Kw: 0,50
- Cap. : 500 lt
- Grids adjustable : 4x GN 2/1
- Suitable for grids 400 x 600 mm.
- Weight Kg: 98
- Dimension mm: 750 x 785 x 1897 h
- Temp. °C : +2 / + 10



€ 1.520



- Upright refrigerated display unit 1 door
- Vitrine verticale 1 porte
- Frigovetrina 1 porta
- Vitrina refrigerada 1 puerta

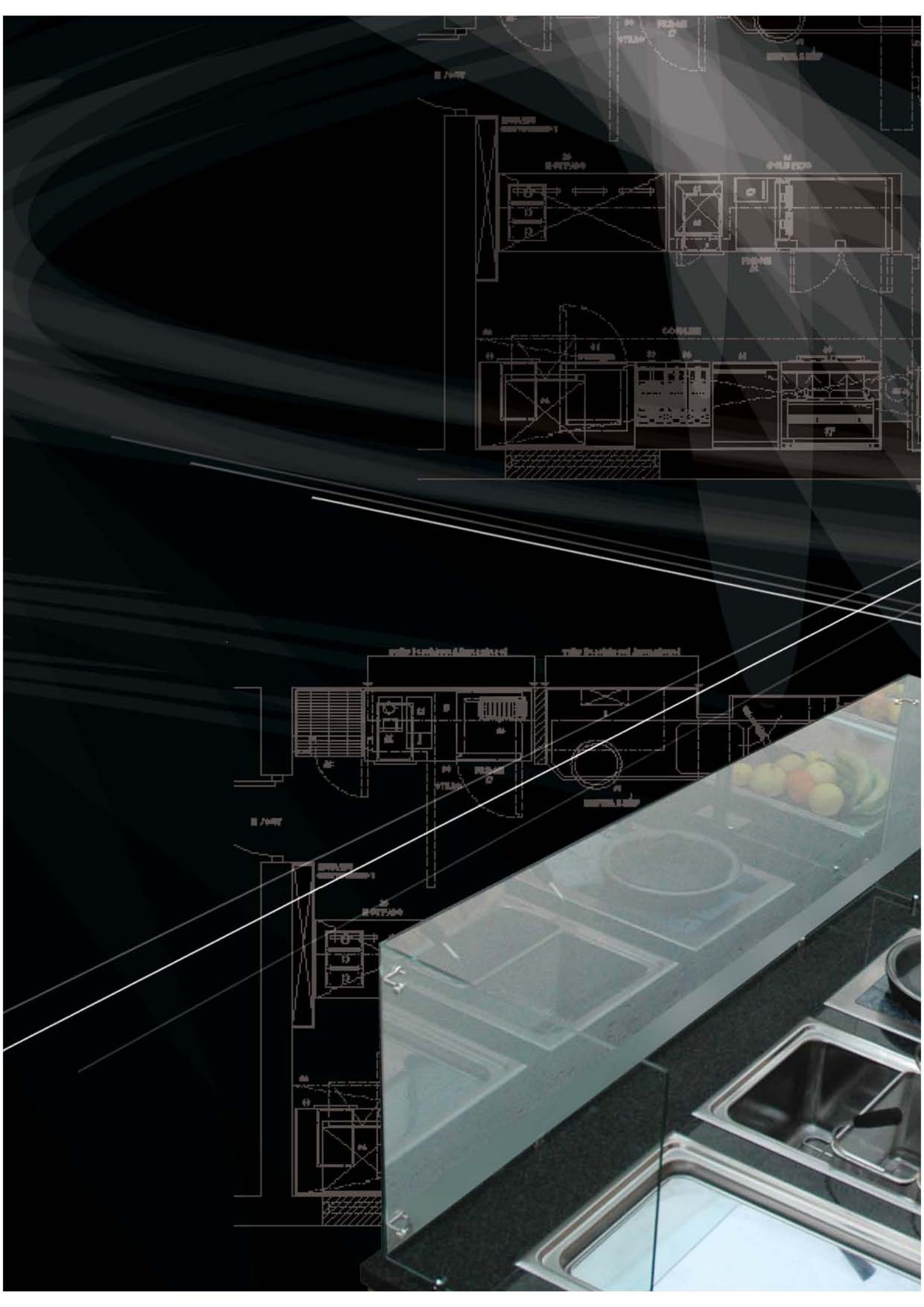
Mod. EXPOBAR/I  
Cod. 9702

- Volt: 230/1
- Kw: 0,50
- Cap. : 500 lt
- Grids adjustable : 4x GN 2/1
- Suitable for grids 400 x 600 mm.
- Weight Kg: 98
- Dimension mm: 750 x 785 x 1897 h
- Temp. °C : +2 / + 10

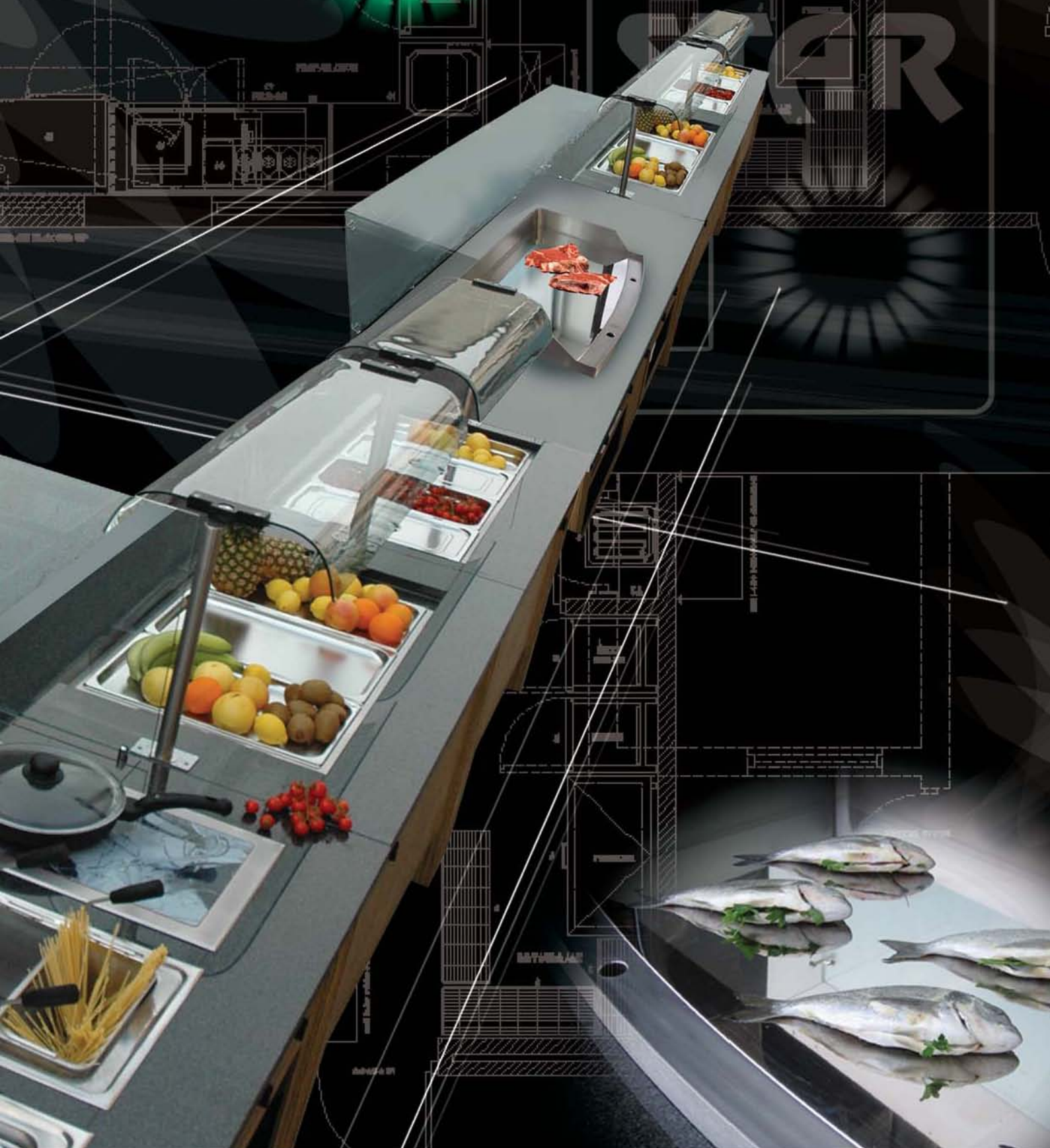


€ 1.900

INOX  
OUTSIDE



# Smart Food



# Show Cooking - *Smart Food*



## "SHOW COOKING" LINE

- Cooking range on closed counter
- From 1 to 3 built-in cooking elements
- Lighted lower cabinets for dishes (Mod. MSFC)
- Straight tempered glass
- Control panel on user's side



## ELEMENTS DE CUISSON "SHOW COOKING"

- Bloc de cuisson sur meuble fermé
- Exécution de 1 à 3 modules de cuisson à encastrer
- Au dessous porte-assiettes avec illumination (Mod. MSFC)
- Verre de sûreté
- Panneau de commande côté utilisateur



## MODULI DI COTTURA "SHOW COOKING"

- Blocco cottura su mobile chiuso
- Esecuzione da 1 a 3 moduli di cottura da incasso
- Vani inferiori portapiatti retroilluminati (Mod. MSFC)
- Vetri temperati dritti
- Pannelli comandi verso l'utilizzatore



## MODULO DE COCCIÓN "SHOW COOKING"

- Módulo de cocción móvil cerrado
- Ejecución de 1 a 3 módulos de cocción de colección
- Repisa inferior portaplatos retroiluminada (Mod. MSFC)
- Vidrio templado plano
- Panel de control hacia el usuario



Smart food with 3 cooking zones



Smart food avec 3 éléments de cuisson



Smart food con 3 zone di cottura



Smart food con 3 zonas de cocción

Mod. MSFC-3M

Cod. 5137



€ 7.730

• Volt: 400/3+N

• Kw: 12

• Weight Kg: 200

• Dimension mm 1500 x 930 x 900 h

• Glass dim. mm: frontal: 1145 x 500 h  
side: 2x 430 x 500 h

• Induction cooker: Mod. INDU1PI - Cod. 4191

• Noodle cooker: Mod. CP1-I - Cod. 4233

• Glass ceramic cooking top: Mod. PC2V-I - Cod. 4270

COUNTER > WALNUT WENGE'  
TOP > BLACK GRANIT



Smart food 1 fry top - compound smooth plate



Smart food 1 fry top - plaque lisse en bimetal



Smart food 1 fry top - piastra liscia in bimetallo



Smart food 1 fry top - plano liso en bimetal

Mod. MSFC-FT

Cod. 5138



€ 9.340

• Volt: 400/3+N

• Kw: 10

• Weight Kg: 250

• Dimension mm 1500 x 930 x 900 h

• Glass dim. mm: frontal: 1145 x 500 h  
side: 2x 430 x 500 h

• Fry top: Mod. FT100BM-I - Cod. 4199





# Show Cooking - *Smart Food*



## "SHOW COOKING" LINE

- Cooking range on open counter
- From 1 to 3 built-in cooking elements
- Straight tempered glass
- Control panel on user's side



## ELEMENTS DE CUISSON

- "SHOW COOKING"
- Bloc de cuisson sur meuble ouvert
- Exécution de 1 à 3 modules de cuisson à encastrer
- Verre de sûreté
- Panneau de commande côté utilisateur



## MODULI DI COTTURA

- "SHOW COOKING"
- Blocco cottura su mobile aperto
- Esecuzione da 1 a 3 moduli di cottura da incasso
- Vetri temperati dritti
- Pannelli comandi verso l'utilizzatore



## MODULO DE COCCIÓN

- "SHOW COOKING"
- Módulo de cocción móvil abierto
- Ejecución de 1 a 3 módulos de cocción de colección
- Vidrio templado plano
- Panel de control hacia el usuario



- **Smart food with 3 cooking zones**
- **Smart food avec 3 éléments de cuisson**
- **Smart food con 3 zone di cottura**
- **Smart food con 3 zonas de cocción**

Mod. MSFA-3M

Cod. 5135

- Volt: 400/3+N
- Kw: 12
- Weight Kg: 200
- Dimension mm 1500 x 930 x 900 h
- Glass dim. mm: frontal: 1145 x 500 h  
side: 2x 430 x 500 h



€ 7.090

• Induction cooker: Mod. INDU1PI - Cod. 4191

• Noodle cooker: Mod. CP1-I - Cod. 4233

• Glass ceramic cooking top: Mod. PC2V-I - Cod. 4270

COUNTER > WHITE WENGE'  
TOP > BLACK GRANIT



Smart food 1 fry top - compound smooth plate



Smart food 1 fry top - plaque lisse en bimetal



Smart food 1 fry top - piastra liscia in bimetallo



Smart food 1 fry top - plano liso en bimetal

Mod. MSFA-FT

Cod. 5136

- Volt: 400/3+N
- Kw: 10
- Weight Kg: 250
- Dimension mm 1500 x 930 x 900 h
- Glass dim. mm: frontal: 1145 x 500 h  
side : 2x 430 x 500 h



€ 8.695

• Fry top: Mod. FT100BM-I - Cod. 4199



# Hot & Cold - *Smart Food*



**“SHOW COOKING”  
HOT & COLD UNIT**

- Refrigerated and hot pans on closed counter
- Lighted lower cabinets for dishes
- Curved tempered glass
- Control panel on user's side

**ELEMENT CHAUD & REFRIGERES  
“SHOW COOKING”**

- Cuve réfrigérée et chaud sur meuble fermé
- Au dessous porte-assiettes avec illumination
- Coupole arrondie en verre de sûreté
- Panneau de commande côté utilisateur

**MODULO CALDO E FREDDO  
“SHOW COOKING”**

- Vasche refrigerate e calde su mobile chiuso
- Vani inferiori portapiatti retroilluminati
- Cupole curve in vetro temperato
- Pannelli comandi verso l'utilizzatore

**MÓDULO CALIENTE O FRIO  
“SHOW COOKING”**

- Cubetas refrigeradas y calientes transportable cerrada
- Repisa inferior portaplatos retroiluminada
- Cúpula curva en cristal templado
- Panel de control hacia el usuario



- Smart food with 1 bainmarie unit GN4/1
- Smart food avec 1 élément bainmarie GN4/1
- Smart food con 1 elemento bagnomaria GN4/1
- Smart food con 1 elemento baño maría GN4/1

Mod. BM4/200  
Cod. 5149

- Volt: 230/1
- Kw: 3
- Weight Kg: 190
- Dimension mm 1500 x 930 x 900 h
- Glass dim. mm: 1132 x 460 x 120h - supports: 2x 35 x 500 h

• Bainmarie GN4/1 - 210h: Mod. BM4-I - Cod. 4225



€ 8.750



COUNTER > WALNUT WENGE'  
TOP > BLACK GRANIT

- Smart food with 1 refrigerated unit GN3/1
- Smart food avec 1 élément réfrigéré GN3/1
- Smart food con 1 elemento refrigerato GN3/1
- Smart food con 1 elemento refrigerado GN3/1

Mod. MSFC-VR3  
Cod. 5147

- Volt: 230/1
- Kw: 0,50
- Weight Kg: 200
- Dimension mm 1500 x 930 x 900 h
- Glass dim. mm: 1132 x 460 x 120h - supports: 2x 35 x 500 h

• Refrigerated tank GN3/1 - 40h:  
Mod. VR3/40-I - Cod. 4207



€ 7.890

- Smart food with 1 refrigerated unit GN4/1
- Smart food avec 1 élément réfrigéré GN4/1
- Smart food con 1 elemento refrigerato GN4/1
- Smart food con 1 elemento refrigerado GN4/1

Mod. MSFC-VR4  
Cod. 5148

- Volt: 230/1
- Kw: 0,50
- Weight Kg: 210
- Dimension mm 1500 x 930 x 900 h
- Glass dim. mm: 1132 x 460 x 120h - supports: 2x 35 x 500 h

• Refrigerated tank GN4/1 - 210h:  
Mod. VR4/200-I - Cod. 4227



€ 8.540



# Neutral - *Smart Food*



**“SHOW COOKING”  
NEUTRAL LINE**

- Neutral elements on closed or open counter
- Lighted lower cabinets for dishes only for model MSFC-PN

**ELEMENTS NEUTRES  
“SHOW COOKING”**

- Eléments neutres sur meuble fermé ou ouvert
- Au dessous porte-assiettes avec illumination pour le mod. MSFC-PN

**MODULI NEUTRI  
“SHOW COOKING”**

- Elementi neutri su mobile chiuso o aperto
- Vani inferiori portapiatti retroilluminati solo per modello MSFC-PN

**MÓDULOS NEUTROS  
“SHOW COOKING”**

- Elemento neutro transportable abierto o cerrado
- Repisa inferior portaplatos retroiluminada, sólo para el modelo MSFC-PN

- Smart food with neutral top - closed counter*
- Smart food avec plan neutre - meuble fermé*
- Smart food con piano neutro - mobile chiuso*
- Smart food con planos neutro - móvil cerrado*

Mod. MSFC-PN  
Cod. 5145

- Weight Kg: 90
- Dimension mm 1500 x 930 x 900 h



€ 3.400



COUNTER > WALNUT WENGE'  
TOP > BLACK GRANIT



COUNTER > WHITE WENGE'  
TOP > BLACK GRANIT

- Smart food with neutral top - open counter*
- Smart food avec plan neutre - meuble ouvert*
- Smart food con piano neutro - mobile aperto*
- Smart food con planos neutro - móvil abierto*

Mod. MSFA-PN  
Cod. 5146

- Weight Kg: 85
- Dimension mm 1500 x 930 x 900 h



€ 2.900

# Displays & Glass - *Smart Food*



## HEATED & REFRIGERATED DISPLAYS

- Available in different lengths and capacities
- Tempered straight glass
- Adjustable shelves
- Electronic digital control
- Internal lighting
- "SHOW COOKING" GLASS
- Available in the version with curved or straight glass

## VITRINES CHAUDES & RÉFRIGÉREES

- Disponibles en différentes longueurs et capacités
- Verre de sûreté
- Clayettes réglables
- Commandes électroniques digitales
- Eclairage
- VITRES "SHOW COOKING"
- Disponibilité en exécution avec verres arrondis ou droits

## VETRINE REFRIGERATE & CALDE

- Disponibili in varie lunghezze e differenti capacità
- Vetri temperati dritti
- Ripiani regolabili
- Comandi digitali elettronici
- Illuminazione interna
- VETRI "SHOW COOKING"
- Disponibili nella versione con vetri curvi o dritti

## VITRINA REFRIGERADA & CALIENTES

- Disponibles en varias medidas y diferentes capacidades
- Vidrio templado
- Ripiani regolabili
- Mandos digitales electrónicos
- Iluminación interna
- CRISTAL "SHOW COOKING"
- Disponible en la versión con cristal curvo o recto



€ 4.350

- Heated display
- Vitrine chaude
- Vetrina calda
- Vitrina caliente

Mod. VCSF  
Cod. IIA4004

- Volt: 230/1
- Kw: 2,4
- Shelves: 2 included
- Weight Kg: 100
- Dimension mm: 1500x500x700h
- Temp. °C : 0 / + 50



- Refrigerated display
- Vitrine réfrigérée
- Vetrina refrigerata
- Vitrina refrigerada

Mod. VRSF  
Cod. IIA5018

- Volt: 230/1
- Kw: 1,2
- Shelves: 2 incl.
- Weight Kg: 110
- Dimension mm: 1500x500x1150h
- Temp. °C : +4 / +12



€ 9.650

Straight glass  
Mod. MSF15VD  
Cod. 5144

- Front dim. mm 1145 x 500 h
- Sides dim. mm 430 x 500 h

€ 650



Curved glass  
Mod. MSF15VC  
Cod. 5143

- Dimension mm 1132 x 460 x 120 h
- Supports mm 500 h x 35

€ 990



**PERSONALIZED MATERIALS, COLOURS AND TOPS  
MATERIEL, COULEUR ET PLANS PERSONALISÉS  
MATERIALI, COLORI E PIANI PERSONALIZZATI  
MATERIALES, COLORES Y ZÓCALO PERSONALIZABLE**



**LIGHTED LOWER CABINET FOR DISHES  
AU DESSOUS PORTE-ASSIETTES AVEC ILLUMINATION  
VANI INFERIORI PORTAPIATTI RETROILLUMINATI  
PORTAPLATOS CON RETROILUMINACIÓN**





# *Table Top Appliances*



# El. Fryers



## ELECTRICAL FRYERS

- Drawn pan with cold zone
- Removable heating elements box with main switch
- Control thermostat 50-180° C and safety 240° C.
- Outer oil drain tap with a safety device
- Safety micro switch on the heating elements box

## FRITEUSES ELECTRIQUES

- Cuve emboutie avec zone froide
- Boîte résistances extractible avec interrupteur de ligne
- Thermostat régulation 50-180° C et sécurité 240° C.
- Robinet de vidange extérieur avec sécurité
- Microinterrupteur de sécurité sur la boîte résistances

## FRIGGITRICI ELETTRICHE

- Vasca imbutita con zona fredda
- Testata resistenze estraibile con interruttore generale
- Termostato regolazione 50-180° C e sicurezza 240° C.
- Rubinetto di scarico con sicurezza
- Microinterruttore di sicurezza sulla testata resistenze

## FREIDORAS ELECTRICAS

- Cubeta embutida con zona fría
- Cabezal extraíble con panel de mandos provisto de interruptor general
- Termostato regulación 50-180° C y seguridad 240° C
- Grifo de vaciado con seguridad
- Microinterruptor de seguridad sobre la caja resistencias

€ 199



- *Electrical fryer 4 lt with removable pan*
- *Friteuse électrique 4 lt avec cuve amovible*
- *Friggitrice elettrica 4 lt con vasca estraibile*
- *Freidora el. 4 lt con cubeta extraíble*

Mod. FM4

Cod. 1205

- Volt: 230/1
- Kw: 2,5
- Weight: 4,5 kg
- Dimension mm. 175x440x210+95 H
- Basket mm. 135x245x105 H
- Oil capacity: 4 lt
- Tank capacity: 8 lt

- *Electrical fryer 4+4 lt with removable pan*
- *Friteuse électrique 4+4 lt avec cuve amovible*
- *Friggitrice elettrica 4+4 lt con vasca estraibile*
- *Freidora el. 4+4 lt con cubeta extraíble*

Mod. FM4+4

Cod. 1206

- Volt: 230/1
- Kw: 2,5+2,5
- Weight: 10 kg
- Dimension mm. 380X420X230+95 H
- Basket 2xmm. 135x245x105 H
- Oil capacity: 4+4 lt
- Tank capacity: 8+8 lt

€ 415



€ 349



- *Electrical fryer 8 lt with oil drain*
- *Friteuse électrique 8 lt avec robinet de vidange*
- *Friggitrice elettrica 8 lt con rubinetto di scarico*
- *Freidora el. 8 lt con grifo de descarga*

Mod. FM8

Cod. 1240

- Volt: 230/1
- Kw: 3
- Weight: 9,5 kg
- Dimension mm. 270x440+50x265+90 H
- Basket mm. 210x250x110 H
- Oil capacity: 8 lt
- Tank capacity: 12 lt

- *Electrical fryer 8+8 lt with oil drain*
- *Friteuse électrique 8+8 lt avec robinet de vidange*
- *Friggitrice elettrica 8+8 lt con rubinetto di scarico*
- *Freidora el. 8+8 lt con grifo de descarga*

Mod. FM8+8

Cod. 1241

- Volt: 230/1
- Kw: 3+3
- Weight: 17 kg
- Dimension mm. 565x440+50x265+90 H
- Basket 2x mm. 210x250x110 H
- Oil capacity: 8+8 lt
- Tank capacity: 12+12 lt

€ 699





# El. Fryers



## ELECTRICAL FRYERS

- Drawn pan with cold zone
- Removable heating elements box with main switch
- Control thermostat 50-180° C and safety 240° C.
- Outer oil drain tap with a safety device
- Safety micro switch on the heating elements box

## FRITEUSES ELECTRIQUES

- Cuve emboutie avec zone froide
- Boîte résistances extractible avec interrupteur de ligne
- Thermostat régulation 50-180° C et sécurité 240° C.
- Robinet de vidange extérieur avec sécurité
- Microinterrupteur de sécurité sur la boîte résistances

## FRIGGITRICI ELETTRICHE

- Vasca imbutita con zona fredda
- Testata resistenze estraibile con interruttore generale
- Termostato regolazione 50-180° C e sicurezza 240° C.
- Rubinetto di scarico con sicurezza
- Microinterruttore di sicurezza sulla testata resistenze

## FREIDORAS ELECTRICAS

- Cubeta embutida con zona fría
- Cabezal extraíble con panel de mandos provisto de interruptor general
- Termostato regulación 50-180° C y seguridad 240° C
- Grifo de vaciado con seguridad
- Microinterruptor de seguridad sobre la caja resistencias



€ 399

- **Electrical fryer 8 ft with oil drain**
- **Friteuse électrique 8 ft avec robinet de vidange**
- **Friggitrice elettrica 8 ft con rubinetto di scarico**
- **Freidora el. 8 ft con grifo de descarga**

Mod. F8M

Cod. 1140

- Volt: 230/1
- Kw: 3
- Weight: 9,5 kg
- Dimension mm.: 275x420+50x265+110 H
- Basket mm. 210x250x110 H
- Oil capacity: 8 lt
- Tank capacity: 12 lt



- **Electrical fryer 10 ft with oil drain**
- **Friteuse électrique 10 ft avec robinet de vidange**
- **Friggitrice elettrica 10 ft con rubinetto di scarico**
- **Freidora el. 10 ft con grifo de descarga**

Mod. F10

Cod. 1170

- Volt: 400/3+N
- Kw: 6
- Weight: 10 kg
- Dimension mm.: 275x470+50x265+100 H
- Basket mm. 205x270x115 H
- Oil capacity: 10 lt
- Tank capacity: 15 lt



€ 799



- **Electrical fryer 8+8 ft with oil drain**
- **Friteuse el. 8+8 ft avec robinet de vidange**
- **Friggitrice el. 8+8 ft con rubinetto di scarico**
- **Freidora el. 8+8 ft con grifo de descarga**

Mod. F8+8M

Cod. 1141

- Volt: 230/1
- Kw: 3+3
- Weight: 17 kg
- Dimension mm.: 575x420+50x265+110 H
- Basket 2x mm.: 210x250x110 H
- Oil capacity: 8+8 lt
- Tank capacity: 12+12 lt



- **Electrical fryer 10+10 ft with oil drain**
- **Friteuse el. 10+10 ft avec robinet de vidange**
- **Friggitrice el. 10+10 ft con rubinetto di scarico**
- **Freidora el. 10+10 ft con grifo de descarga**

Mod. F10+10

Cod. 1176

- Volt: 400/3+N
- Kw: 6+6
- Weight: 19 kg
- Dimension mm.: 555x470+50x265+100 H
- Basket 2x mm.: 205x275 x110 H
- Oil capacity: 10+10 lt
- Tank capacity: 15+15 lt



€ 543

€ 1.046



# El. Fryers & Chips Shuttle



## ELECTRICAL FRYERS

- Drawn pan with cold zone
- Removable heating elements box with main switch
- Control thermostat 50-180° C and safety 240° C.
- Outer oil drain tap with a safety device
- Safety micro switch on the heating elements box
- Wide frying basket with side handles (Mod. F25)
- Chips shuttle with lamp adjustable at 2 different heights

## FRITEUSES ELECTRIQUES

- Cuve emboutie avec zone froide
- Boîte résistances extractible avec interrupteur de ligne
- Thermostat régulation 50-180° C et sécurité 240° C.
- Robinet de vidange extérieur avec sécurité
- Microinterrupteur de sécurité sur la boîte résistances
- Panier de grande dimension avec poignées latérales (Mod. F25)
- Chauffe frites avec lampe réglable sur 2 hauteurs différentes.

## FRIGGITRICI ELETTRICHE

- Vasca imbuita con zona fredda
- Testata resistenze estraibile con interruttore generale
- Termostato regolazione 50-180° C e sicurezza 240° C.
- Rubinetto di scarico con sicurezza
- Microinterruttore di sicurezza sulla testata resistenze
- Cestello di ampie dimensioni con manici laterali (Mod. F25)
- Scaldafritti con riflettore regolabile su 2 altezze diverse.

## FREIDORAS ELECTRICAS

- Cubeta embuita con zona fría
- Cabezal extraíble con panel de mandos provisto de interruptor general
- Termostato regulación 50-180 ° C y seguridad 240 ° C
- Grifo de vaciado con seguridad
- Microinterruptor de seguridad sobre la caja resistencias
- Cesta de amplias dimensiones con mangos laterales (Mod. F25)
- Calienta patatas con lámpara regulabl e sobre 2 alturas diferentes



- **El. fryer 10 ft with oil drain**
- **Friteuse e. 10 ft avec robinet de vidange**
- **Friggitrice el. 10 ft con rubinetto di scarico**
- **Freidora el. 10 ft con grifo de descarga**

Mod. F101  
Cod. 4348

- Volt: 400/3+N
- Kw: 6
- Weight Kg: 14
- Dimension mm.: 400 x 600+30 x 260+130 h
- Basket mm : 210 x 280 x 110 h
- Oil capacity: 10 lt
- Tank capacity: 15 lt



€ 759

- **El. fryer 10 ft with oil drain**
- **Friteuse el. 10 ft avec robinet de vidange**
- **Friggitrice el. 10 ft con rubinetto di scarico**
- **Freidora el. 10 ft con grifo de descarga**

Mod. F121  
Cod. 4332

- Volt: 400/3+N
- Kw: 9
- Weight: 12 kg
- Dimension mm.: 400x600+30x260+130 H
- Basket mm. 210x280x110 H
- Oil capacity: 10 lt
- Tank capacity: 15 lt



€ 799

- **El. fryer 10+10 ft with oil drain**
- **Friteuse el. 10+10 ft avec robinet de vidange**
- **Friggitrice el. 10+10 ft con rubinetto di scarico**
- **Freidora el. 10+10 ft con grifo de descarga**

Mod. F102  
Cod. 4349

- Volt: 400/3+N
- Kw: 6 + 6
- Weight Kg: 24
- Dimension mm.: 600 x 600+30 x 260+130 h
- Basket 2x mm : 210 x 280 x 110 h
- Oil capacity: 10+10 lt
- Tank capacity: 15+15 lt



€ 1.479

- **El. fryer 10+10 ft with oil drain**
- **Friteuse el. 10+10 ft avec robinet de vidange**
- **Friggitrice el. 10+10 ft con rubinetto di scarico**
- **Freidora el. 10+10 ft con grifo de descarga**

Mod. F122  
Cod. 4333

- Volt: 400/3+N
- Kw: 9+9
- Weight: 22 kg
- Dimension mm: 600 x 600+30 x 260+130 H
- Basket 2x mm. 210 x 280 x 110 H
- Oil capacity: 10+10 lt
- Tank capacity: 15+15 lt



€ 1.549



- **El. fryer 25 ft with pastry basket and oil drain**
- **Friteuse el. 25 ft avec panier pâtisserie et robinet de vidange**
- **Friggitrice el. 25 ft con cesto pasticceria e rubinetto di scarico**
- **Freidora el. 25 ft con cubeta grande y grifo de descarga**

Mod. F25  
Cod. 1150

- Volt: 400/3+N
- Kw: 9
- Weight: 22,5 kg
- Dimension mm: 585X660+55x280+140 H
- Basket mm. 480x450x125 H
- Oil capacity: 25 lt
- Tank capacity: 45 lt



€ 1.030

- **Chips shuttle with ceramic lamp**
- **Chauffe-frites avec lampe radiante**
- **Scaldafritti con lampada radiante**
- **Calienta-fritos con lampara radiante**

Mod. SF1/40  
Cod. 4327

- Volt: 230/1
- Kw: 0,65
- Weight Kg: 13
- Dimension mm 400 x 600 x 260 + 200h
- Tank dim. mm : 305 x 510 x 160 h
- Capacity : GN1/1 h. 160
- Capacity : 21 lt.



€ 590



# Gas Fryers



## INFRARED GAS FRYERS

- Drawn top with drawn pan
- Oil drain tap with safety device
- Infrared ceramic burners 1800 Watt each
- Flame control by thermocouple with pilot flame
- Safety valve 50-190°C

## FRITEUSES GAZ A INFRAROUGE

- Plan emboutie et cuve emboutie
- Robinet de vidange avec sécurité
- Brûleurs céramiques à infrarouges de 1800 Watt chac.
- Contrôle de flamme à thermocouple avec pilote
- Vanne thermostatique 50-190° C

## FRIGGITRICI GAS INFRARED

- Piano imbutito con vasca imbutita
- Rubinetto di scarico a leva
- Bruciatori ceramici a infrarossi da 1800 Watt cadauno
- Controllo di fiamma a termocoppia con fiamma pilota
- Valvola termostatica regolazione 50-190°C

## FREIDORAS A GAS INFRARROJOS

- Plano embutido y cuba embutidas
- Grifo gas de seguridad
- Destiladores cerámicas a infrarrojos de 1800 Watio
- Control de llama a tempar con piloto
- Valvula termostatica 50-190 ° C



- **Gas infrared fryer 10 lt**
- **Friteuse gaz infrarouge 10 lt**
- **Friggitrice a gas infrarouge 10 lt**
- **Freidora a gas a infrarrojos 10 lt**

Mod. F121GT  
Cod. 4336



€ 1.345

- Kw: 6,7
- Weight: 23 kg
- Dimension mm.: 405X710X345+200 H
- Basket mm.: 205x280x110 H
- Oil capacity: 10 lt
- Tank capacity: 14 lt

- **Gas infrared fryer 18 lt on cabinet**
- **Friteuse gaz infrarouge 18 lt sur meuble**
- **Friggitrice a gas infrared 18 lt su mobile**
- **Freidora a gas 18 lt al infrarrojos su mueble**

Mod. F121GTM  
Cod. 4337



€ 1.580

- Kw: 6,7
- Weight: 31,5 kg
- Dimension mm.: 400X650X850+200 H
- Basket mm.: 205 x280x110 H
- Oil capacity: 10 lt
- Tank capacity: 15 lt

- **Gas infrared fryer 18 lt on cabinet**
- **Friteuse gaz infrarouge 18 lt sur meuble**
- **Friggitrice a gas infrared 18 lt su mobile**
- **Freidora a gas 18 lt al infrarrojos su mueble**

Mod. F47IRGT  
Cod. 7515



€ 1.990

- Kw: 11
- Weight: 32 kg
- Dimension mm.: 400X700X870+200 H
- Basket mm.: 280x330x125 H
- Oil capacity: 18 lt
- Tank capacity: 34 lt

- **Gas infrared fryer 18+18 lt on cabinet**
- **Friteuse gaz infrarouge 18+18 lt sur meuble**
- **Friggitrice a gas infrared 18+18 lt su mobile**
- **Freidora a gas 18+18 lt al infrarrojos su mueble**

Mod. F87IRGT  
Cod. 7516



- Kw: 11+11
- Weight: 68 kg
- Dimension mm.: 800X700X870+200 H
- Basket mm.: 280x330x125 H
- Oil capacity: 18+18 lt
- Tank capacity: 34+34 lt

€ 3.560

INFRARED SYSTEM



INFRARED SYSTEM



INFRARED SYSTEM



INFRARED SYSTEM

# Toasters



## TOASTERS WITH CERAMIC HEATERS

- Ceramic heaters 500 W each
- Protection chrome plated grids
- Grids for food zone in stainless steel AISI 304
- Double main switch with led
- Timer up to 15 min.

## TOSTEURS AVEC RESISTANCES CERAMIQUES

- Résistances céramiques de 500 Watts chacune
- Grilles de protection en acier chromé
- Grilles à contact des aliments en acier inox AISI 304
- Double interrupteur avec voyant incorporé
- Minuterie jusqu'à 15 min.

## TOSTIERE CON RESISTENZE CERAMICHE

- Resistenze ceramiche da 500 W cad
- Griglie di protezione resistenze in acciaio cromato
- Griglie di appoggio alimenti inox AISI 304
- Doppio interruttore con spia
- Temporizzatore fino a 15 min

## TOSTADORES CON RESISTENCIAS CERÁMICAS

- Resistencias cerámicas de 500 vatios cada una
- Rejilla de protección de acero cromado
- Rejilla de contacto para alimentos en acero inox AISI 304
- Doble interruptor con testigo luminoso incorporado
- Interruptor eléctrico automático hasta 15 min



- **Toaster 1 level with ceramic heating elements**
- **Tosteur 1 niveau avec resistances ceramiques**
- **Tostiera 1 livello con resistenze ceramiche**
- **Tostadora 1 nivel con resistencia cerámica**

- Mod. T3**  
**Cod. 2046**  
 • Volt: 230/1  
 • Kw: 2,2  
 • Weight: 8 kg  
 • Dimension mm. 520x300x240 H  
 • Grid dim. mm. 355x200 H  
 • Usefull height mm. 90



€ 199

- **Toaster 2 levels with ceramic heating elements**
- **Tosteur 2 niveau avec resistances ceramiques**
- **Tostiera 2 livelli con resistenze ceramiche**
- **Tostadora 2 niveles con resistencias cerámicas**

- Mod. T6**  
**Cod. 2048**  
 • Volt: 230/1  
 • Kw: 3,3  
 • Weight: 9,5 kg  
 • Dimension mm. 520x300x355 H  
 • Grid dim. mm. 2 x355x200 H  
 • Usefull height mm. 90+90



€ 259



- **Plier for toaster**
- **Pince pour tosteur**
- **Pinza per tostiera**
- **Pinza para tostadora**

- Mod. PIN.T**  
**Cod. 2075**  
 • Made in chrome steel

€ 9,50

# Toasters



## TOASTERS WITH CERAMIC HEATERS

- Ceramic heaters 500 or 600 W each
- Protection chrome plated grids
- Double main switch with led
- Cooking zones controlled by energy regulators
- Stainless steel removable drip tray
- Timer up to 15 min.

## TOSTEURS AVEC RESISTANCES CERAMIQUES

- Résistances céramiques de 500 ou 600 Watts chacune
- Grilles de protection en acier chromé
- Double interrupteur avec voyant incorporé
- Deux zones de cuisson contrôlées par doseurs d'énergie
- Bac pour résidus en acier inox amovible.
- Minuterie jusqu'à 15 min.

## TOSTIERE CON RESISTENZE CERAMICHE

- Resistenze ceramiche da 500 o 600 W cad
- Griglie di protezione resistenze in acciaio cromato
- Doppio interruttore con spia incorporata
- Zone cottura comandate da regolatori di energia
- Bacinella di raccolta estraibile in acciaio inox
- Temporizzatore fino a 15 min

## TOSTADORES CON RESISTENCIAS CERAMICAS

- Resistencias cerámicas de 500 o 600 vatios cada una
- Rejilla de protección de acero cromado
- Doble interruptor con testigo luminoso incorporado
- Dos zonas de cocción controladas por dosificadores de energía
- Bac gastro para residuos de acero inox amovible
- Interruptor eléctrico automático hasta 15 min



- **Toaster 1 level with ceramic heating elements**
- **Tosteur 1 niveau avec resistances ceramiques**
- **Tostiera 1 livello con resistenze ceramiche**
- **Tostadora 1 nivel con resistencia cerámica**

- Mod. T3CB**   
**Cod. 2091**  
 • Volt: 230/1  
 • Kw: 2,2  
 • Weight: 8,5 kg  
 • Dimension mm. 485x300x315 H  
 • Grid dim. mm. 355x200 H  
 • Usefull height mm. 110

€ 249

- **Toaster 2 levels with ceramic heating elements**
- **Tosteur 2 niveau avec resistances ceramiques**
- **Tostiera 2 livelli con resistenze ceramiche**
- **Tostadora 2 niveles con resistencias cerámicas**

- Mod. T6CB**   
**Cod. 2092**  
 • Volt: 230/1  
 • Kw: 3,3  
 • Weight: 11 kg  
 • Dimension mm. 475x300x430 H  
 • Grid dim. mm. 2x355x200 H  
 • Usefull height mm. 100+100

€ 299



- **Toaster/salamander 1 level with ceramic heating elements**
- **Tosteur/salamandre 1 niveau avec resistances ceramiques**
- **Tostiera/salamandra 1 livello con resistenze ceramiche**
- **Tostadora/salamandra 1 nivel con resistencias cerámicas**

- Mod. T9**   
**Cod. 2053**  
 • Volt: 230/1  
 • Kw: 3,3  
 • Weight: 11,5 kg  
 • Dimension mm. 620x260x325 H  
 • Grid dim. mm. 505x250 H  
 • Usefull height mm. 100

€ 435



- **Toaster/salamander 2 levels with ceramic heating elements**
- **Tosteur/salamandre 2 niveau avec resistances ceramiques**
- **Tostiera/salamandra 2 livelli con resistenze ceramiche**
- **Tostador/salamandra 2 niveles con resistencias cerámicas**

- Mod. T9-2**   
**Cod. 2051**  
 • Volt: 230/1  
 • Kw: 3,3  
 • Weight: 15 kg  
 • Dimension mm. 620x260x430 H  
 • Grid dim. 2x mm. 505x250 H  
 • Usefull height mm. 100+90

€ 527

# Breakfast Toasters



## BREAKFAST TOASTERS

- Bread toasters Line suitable for Hotels
- Adjustable speed of the conveyor belt
- Adjustable temperature

## TOSTEURS "BREAKFAST"

- Ligne de toasteurs chauffe pain pour Hotels
- Variateur de vitesse de la bande de transport
- Régulation de température





## TOSTIERE "BREAKFAST"

- Linea di toastapane adatta per Hotels
- Regolazione della velocità di scorrimento
- Regolazione della temperatura

## TOSTADORA "BREAKFAST"

- Línea de tostadoras calienta pan para Hoteles
- Variador de velocidad de la banda de transporte
- Regulación de temperatura







-  Tunnel toaster
-  Tosteur a tunnel
-  Tostapane rotativo
-  Tostadora a túnel

Mod. TTC  
Cod. 2003



- Volt: 230/1
- Kw: 2,2
- Weight: 27 kg
- Dimension mm. 368 x 418 x 387 h
- Cap: 300 / 350 bread slicers/h
- Usefull height: 85mm

€ 900

-  Tunnel toaster
-  Tosteur a tunnel
-  Tostapane rotativo
-  Tostadora a túnel

Mod. TTC-3  
Cod. 2039



- Volt: 230/1
- Kw: 2,64
- Weight: 35 kg
- Dimension mm. 468 x 418 x 387h
- Cap: 450 / 500 bread slicers/h
- Usefull height: 85mm

€ 1.200



# Salamanders & Toasters



## SALAMANDERS

- Adjustable chrome-plated grid on 4 levels
- Control board with energy regulator
- Steel heating element
- Control board with energy regulator

## BREAKFAST TOASTERS

- Models with openings for bread with adjustable heating time



## SALAMANDRES

- Grille en acier chromé à positionner sur 4 niveaux
- Panneau commande avec doseur d'énergie
- Résistances en acier inox
- Panneau commande avec doseur d'énergie

## TOSTEURS "BREAKFAST"

- Modèles avec fentes à pain et régulation temps de chauffage



## SALAMANDRE

- Griglia in acciaio cromato posizionabile su 4 livelli
- Regolatore d'energia
- Resistenze corazzate in acciaio inox
- Pannello comandi con regolatore d'energia

## TOSTIERE "BREAKFAST"

- Modelli a fessura con regolazione del tempo di riscaldamento



## SALAMANDRAS

- Rejilla de acero cromado posición 4 niveles
- Regulador de energía
- Resistencias de acero
- Panel de control con dosificador de energía

## TOSTADORA "BREAKFAST"

- Modelos con hendiduras a pan y regulación del tiempo de calentamiento



- *Electric salamander*
- *Salamandre électrique*
- *Salamandra elettrica*
- *Salamandra eléctrica*

Mod. ST450A

Cod. 2185

- Volt: 230/1
- Kw: 2
- Weight: 14 Kg
- Dimension mm. 610x305x280 H
- Grid dimension mm. 450x250 H

€ 365

- *4 slice pop-up toaster*
- *Tosteur a pain 4 fentes*
- *Tostapane pop-up con 4 fessure*
- *Tostadora pop-up con 4 agujeros*

Mod. 4ATS

Cod. 2206

- Volt: 230/1
- Kw: 2
- Weight: 5 kg
- Dimension mm. 335 x 215 x 210 H

€ 120



- *6 slice pop-up toaster*
- *Tosteur a pain 6 fentes*
- *Tostapane pop-up con 6 fessure*
- *Tostadora pop-up con 6 agujeros*

Mod. 6ATS

Cod. 2207

- Volt: 230/1
- Kw: 2
- Weight: 6 kg
- Dimension mm. 425 x 215 x 210 H

€ 147

# Contact Grills



## CONTACT GRILLS

- Cast iron plates with special treatment for easy cleaning
- Autobalanced upper plate
- Handle of the upper plate in heat-resistant material
- Main switch with control thermostat 300° C.

## GRILLS PANINI

- Plaques en fonte pour faciliter le nettoyage
- Balancement de la plaque supérieure
- Poignée de la plaque supérieure en matériel isolant
- Interrupteur avec thermostat de régulation 300° C.

## GRILL A CONTATTO

- Piastre in ghisa trattata per facilitare la pulizia
- Autobilanciamento della piastra superiore
- Impugnatura piastra superiore in materiale termoisolante
- Interruttore rotativo con termostato di regolazione 300° C.

## GRILLA CONTATTO

- Placas de fundición tratadas para facilitar la limpieza
- Planchas superiores autobalancedas
- Manilla en material aislante
- Interruptor con termostato de regulación 300° C

- **Single contact grill - cast iron plates**
- **Grill a contact simple - plaques en fonte**
- **Grill a contatto singola - piastre in ghisa**
- **Parrilla a contacto simple - placa en hierro fundido**

- Mod. PANINI-1** 
- Cod. 2001**
- Volt: 230/1
  - Kw: 1,8
  - Weight: 13,5 kg
  - Dimension mm. 295x370x190 H
  - Upper plate dim. mm.215x215 H
  - Lower plate dim. mm.235x230 H

€ 335



- **Medium contact grill - cast iron plates**
- **Grill a contact moyen - plaques en fonte**
- **Grill a contatto media - piastre in ghisa**
- **Parrilla a contacto media - plancha en hierro fundido**

- Mod. PANINI-M** 
- Cod. 2004**
- Volt: 230/1
  - Kw: 2,2
  - Weight: 19 kg
  - Dimension mm. 420x365x205 H
  - Upper plate dim. mm.340x220 H
  - Lower plate dim. mm.355x235 H

€ 405

- **Double contact grill - cast iron plates**
- **Grill a contact double - plaques en fonte**
- **Grill a contatto doppia - piastre in ghisa**
- **Parrilla a contacto doble - plancha en hierro fundido**

- Mod. PANINI-2** 
- Cod. 2002**
- Volt: 230/1
  - Kw: 3,6
  - Weight: 27 kg
  - Dimension mm. 570x370x210 H
  - Upper plates dim. 2x mm.215x215 H
  - Lower plate dim. mm.500x240 H

€ 589





# Contact Grills



## CONTACT GRILLS

- Glass ceramic plates with special treatment for easy cleaning
- Autobalanced upper plate
- Handle of the upper plate in heat-resistant material
- Main switch with control thermostat 300° C.

## GRILLS PANINI

- Plaques en ceramiques traitées pour faciliter le nettoyage
- Balancement de la plaque supérieure
- Poignée de la plaque supérieure en matériel isolant
- Interrupteur avec thermostat de régulation 300° C.

## GRILL A CONTATTO

- Piastre in vetro-ceramica trattata per facilitare la pulizia
- Autobilanciamento della piastra superiore
- Impugnatura piastra superiore in materiale ternoisolante
- Interruttore rotativo con termostato di regolazione 300° C.

## GRILL A CONTATTO

- Placas de ceramias tratadas para facilitar la limpieza
- Planchas superiores autobalanceadas
- Manilla en material aislante
- Interruptor con termostato de regulación 300 ° C

- **Single contact grill smooth - ceramic plates**
- **Grill a contact simple - plaques lisses ceramiques**
- **Grill a contatto singola - vetroceramica piastra liscce**
- **Parrilla a contacto simple - vidrioceramico placa lisa**

Mod. PANINI-1VC

Cod. 2008

- Volt: 230/1
- Kw: 1,6
- Weight: 11 kg
- Dimension mm. 350x460x170 H
- Upper plate dim.mm. 250x250 H
- Lower plate dim. mm. 250x250 H

€ 690



- **Medium contact grill smooth - ceramic plates**
- **Grill a contact moyen - plaques lisses ceramiques**
- **Grill a contatto media vetroceramica piastra liscce**
- **Parrilla a contacto media - vidrioceramico placas lisa**

Mod. PANINI-MVC

Cod. 2011

- Volt: 230/1
- Kw: 2,2
- Weight: 16 kg
- Dimension mm. 400x460x170 H
- Upper plate dim.mm. 300x400 H
- Lower plate dim. mm. 300x400 H

€ 899

- **Double contact grill - smooth ceramic plates**
- **Grill a contact double - plaques lisses ceramiques**
- **Grill a contatto doppia vetroceramica - piastra liscce**
- **Parrilla a contacto doble vidrioceramico - placa lisa**

Mod. PANINI-2VC

Cod. 2033

- Volt: 230/1
- Kw: 3,2
- Weight: 20 kg
- Dimension mm. 700x460x170 H
- Upper plates dim.mm. 2x 250x250 H
- Lower plates dim. mm. 2x 250x250 H

€ 1.350



# Salamanders



## SALAMANDERS

- Adjustable chrome-plated grid on 4 levels
- Control board with energy regulator
- Steel heating element
- Control board with energy regulator



## SALAMANDRES

- Grille en acier chromé à positionner sur 4 niveaux
- Panneau commande avec doseur d'énergie
- Résistances en acier inox
- Panneau commande avec doseur d'énergie



## SALAMANDRE

- Griglia in acciaio cromato posizionabile su 4 livelli
- Regolatore d'energia
- Resistenze corazzate in acciaio inox
- Pannello comandi con regolatore d'energia



## SALAMANDRAS

- Rejilla de acero cromado posición 4 niveles
- Regulador de energía
- Resistencias de acero
- Panel de control con dosificador de energía



- *El. salamander with 3 closed sides - gn 2/3*
- *Salamandre el. fermee sur 3 cotes - gn 2/3*
- *Salamandra el. con 3 lati chiusi - gn 2/3*
- *Salamandra el. cerrada sobre 3 lados - gn 2/3*

Mod. ST400

Cod. 2152

• Volt: 230/1

• Kw: 2,5

• Weight: 18 kg

• Dimensions mm. 550x370x465 H

• Grid dimension mm. 395x340



€ 578



*El. salamander with 3 closed sides - gn 1/1*



*Salamandre el. fermee sur 3 cotes - gn 1/1*



*Salamandra el. con 3 lati chiusi - gn 1/1*



*Salamandra cerrada sobre 3 lados - gn 1/1*

Mod. ST650B

Cod. 2161

• Volt: 230/1

• Kw: 3

• Weight: 21 kg

• Dimension mm. 800x370x435 H

• Grid dimension mm. 645x340



€ 611



# Salamanders



## SALAMANDERS

- Salamander closed on three sides
- Adjustable chrome-plated grid on 4 levels
- Burner with diamond reflector
- Battery ignition



## SALAMANDRES

- Salamandre fermée sur trois côtés
- Grille en acier chromé à positionner sur 4 niveaux
- Brûleur avec réflecteur diamanté
- Allumage à batterie



## SALAMANDRE

- Salamandra chiusa su tre lati
- Griglia in acciaio cromato posizionabile su 4 livelli
- Bruciatore diamantato su tutta la lunghezza del ciellino
- Accensione el. con accenditore a scarica con batteria



## SALAMANDRE

- Salamandra cerrada sobre tres lados
- Rejilla de acero cromado posición 4 niveles
- Desilador con reflector diamantados
- Encendido con batería

- Gas salamander with 3 closed sides - gn 1/1
- Salamandre gaz fermee sur 3 cotes - gn 1/1
- Salamandra a gas con 3 lati chiusi - gn 1/1
- Salamandra a gas cerrada sobre 3 lados - gn 1/1



Mod. ST650G  
Cod. 2154



- Kw: 5
- Weight: 28 kg
- Dimension mm. 800x370x580 H
- Grid dimension mm. 645x340

€ 1.107



- Gas salamander with 3 closed sides - 900x340 mm
- Salamandre gaz fermee sur 3 cotes - 900x340 mm
- Salamandra a gas con 3 lati chiusi - 900x340 mm
- Salamandra a gas cerrada sobre 3 lados - 900x340 mm

Mod. ST900G

Cod. 2162



- Kw: 7
- Weight: 30 kg
- Dimensions mm. 1060x370x580 H
- Grid dimension mm. 900x340

€ 1.617

# Salamanders



## SALAMANDERS

- Steel heating element
- Control board with energy regulator
- Armoured heating elements placed under the mobile head



## SALAMANDRES

- Résistances en acier inox
- Panneau commande avec doseur d'énergie
- Résistances blindées montées sous la partie mobile



## SALAMANDRE

- Resistenze corazzate in acciaio inox
- Pannello comandi con regolatore d'energia
- Testata resistenze regolabile con sistema a contrappeso



## SALAMANDRAS

- Resistencias de acero
- Panel de control con dosificador de energía
- Resistencias blindadas montadas bajo la parte móvil



- El. lift salamander*
- Salamandre el. plafond mobile*
- Salamandra el. a contrappeso*
- Salamandra el. cuerpo movil*

**Mod. LS400A**

**Cod. 2187**

- Volt: 230/1
- Kw: 2,8
- Weight: 30 kg
- Dimensions mm. 450x510x500 H
- Grid dimension mm. 445x325

€ 840



*El. lift salamander*

*Salamandre el. plafond mobile*

*Salamandra el. a contrappeso*

*Salamandra el. cuerpo movil*

**Mod. LS650A**

**Cod. 2186**

- Volt: 400/3+N
- Kw: 4
- Weight: 35 kg
- Dimension mm. 600x515x530 H
- Grid dimension mm. 590x320

€ 920



# Salamanders



## SALAMANDERS

- Salamander open on three sides
- Steel heating element
- Control board with energy regulator
- Lifting cooking plate by motor (Mod. SAM)



## SALAMANDRES

- Salamandre avec trois côtés ouvertes
- Résistances en acier inox
- Panneau commande avec doseur d'énergie
- Mouvement du plan de cuisson motorisé (Mod. SAM)



## SALAMANDRE

- Salamandra aperta sui tre lati
- Resistenze corazzate in acciaio inox
- Pannello comandi con regolatore d'energia
- Movimentazione del piano di cottura motorizzato (Mod. SAM)



## SALAMANDRE

- Salamandra con tres lados abiertos
- Resistencias de acero
- Panel de control con dosificador de energía
- Movimiento de la rejilla de cocina motorizada (Mod. SAM)



- El. salamander with 3 open sides*
- Salamandre el. avec 3 cotes ouvertes*
- Salamandra el. con 3 lati aperti*
- Salamandra el. con 3 lados abiertos*

Mod. SA650

Cod. 2155

- Volt: 230/1
- Kw: 3
- Weight: 29 kg
- Dimension mm. 695x510x515 H
- Grid dimension mm. 645x345



€ 1.056

- El. salamander with 3 open sides*
- Salamandre el. avec 3 cotes ouvertes*
- Salamandra el. con 3 lati aperti*
- Salamandra el. con 3 lados abiertos*

Mod. SAM650

Cod. 2158

- Volt: 230/1
- Kw: 3,4
- Weight: 34 kg
- Dimension mm. 695x510x515 H
- Grid dimension mm. 645x345



€ 1.794

MOTOR LIFT  
MOUVEMENT MOTORISE'  
MOVIMENTO MOTORIZZATO  
ELEVACIÓN ELÉCTRICA MOTOR

- Gas salamander with 3 open sides*
- Salamandre gaz avec 3 cotes ouvertes*
- Salamandra a gas con 3 lati aperti*
- Salamandra a gas con 3 lados abiertos*

Mod. SA650G

Cod. 2156

- Volt: 230/1
- Gas Kw: 5
- Weight: 31 kg
- Dimension mm. 695x510x515 H
- Grid dimension mm. 645x345



€ 1.209

- Gas salamander with 3 open sides*
- Salamandre gaz avec 3 cotes ouvertes*
- Salamandra a gas con 3 lati aperti*
- Salamandra a gas con 3 lados abiertos*

Mod. SAM650G

Cod. 2623

- Volt: 230/1
- Gas Kw: 5
- Weight: 36 kg
- Dimension mm. 695x510x515 H
- Grid dimension mm. 645x345



€ 1.849

MOTOR LIFT  
MOUVEMENT MOTORISE'  
MOVIMENTO MOTORIZZATO  
ELEVACIÓN ELÉCTRICA MOTOR



# Hot-Dog



## UK HOT-DOG

- 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

## FR HOT-DOG

- Manchon en pyrex avec panier en acier inox divisé en deux
- Cuvette et couvercle en aluminium anodisé
- Panneau commande avec doseur d'énergie
- Thermostat limite pour le controle de la température

## IT HOT-DOG

- Contenitore in pyrex con cesto a due scomparti in acciaio inox
- Bacinella e coperchio in alluminio anodizzato
- Pannello comandi con regolatore d'energia
- Termostato limite per il controllo della temperatura

## ES HOT-DOG

- Manguito de pyrex con cesta de acero inox dividido en dos
- Cubeta y tapadera de aluminio anodizado
- Panel de control con dosificador de energía
- Termostato limita para el control de la temperatura



- UK *Hot-dog heater with 3 bread heaters and pyrex glass container*
- FR *Chauffe saucisses avec 3 plots et manchon pyrex*
- IT *Scalda würstel con 3 steli e contenitore pyrex*
- ES *Calentador hot-dogs con 3 pinchos y contenedor en pyrex*

Mod. STARHD  
Cod. 2106



- Volt: 230/1
- kW: 0,75
- Weight: 8 kg
- Dimension mm. 400x335x370 H
- Cap: abt 40 pcs
- Würstel container included

€ 455

## UK Hot-dog heater with pyrex glass container

- FR *Chauffe saucisses avec manchon pyrex*
- IT *Scalda würstel con contenitore pyrex*
- ES *Calentador de hot-dogs con contenedor en pyrex*

Mod. STARSW  
Cod. 2107



- Volt: 230/1
- kW: 0,5
- Weight: 5,5 kg
- Dimension mm. 225x330x370 H
- Cap.: abt 40 pcs
- Würstel container included

€ 362



## UK Hot-dog heater with 4 bread heaters

- FR *Chauffe saucisses avec 4 plots*
- IT *Scalda würstel con 4 steli*
- ES *Calentador con 4 pinchos calienta pan*

Mod. STARSP4  
Cod. 2108



- Volt: 230/1
- kW: 0,5
- Weight: 4,5 kg
- Dimension mm. 225x330x300 H

€ 261



# Hot-Dog



## Hot-Dog

- Heated rollers
- Control board with energy regulator
- Limit thermostat for temperature control
- Stainless steel removable drip tray

## HOT-DOG

- Rouleaux chauffants
- Panneau commande avec doseur d'énergie
- Thermostat limite pour le controle de la température
- Bac pour résidus en inox amovible.

## HOT-DOG

- Cilindri rotanti e riscaldati
- Pannello comandi con regolatore d'energia
- Termostato limite per il controllo della temperatura
- Bacinella di raccolta estraibile in acciaio inox

## HOT-DOG

- Rodillo calentador
- Panel de control con dosificador de energia
- Termostato limita para el control de la temperatura
- Bac gastro para residuos de acero inox amovible



- Hot dog heater with 5 heated rollers
- Chauffe-saucisses a 5 rouleaux
- Apparecchio scalda würstel con 5 cilindri rotanti
- Calentador para hot-dogs con 5 cilindros

Mod. ROLLY5HD

Cod. 2182

- Volt: 230/1
- kW: 1
- Weight: 7 kg
- 5 heating rollers
- Dimension mm. 580x280x250 H
- Cap: abt 8 pcs
- Thermostat 50°-200° C



€ 390



- Hot dog heater with 7 heated rollers
- Chauffe-saucisses a 7 rouleaux
- Apparecchio scalda würstel con 7 cilindri rotanti
- Calentador para hot-dogs con 7 cilindros

Mod. ROLLY7HD

Cod. 2183

- Volt: 230/1
- kW: 1,4
- Weight: 13 kg
- 7 heating rollers
- Dimension mm. 580x330x250 H
- Cap: abt 12 pcs
- Thermostat 50°-200° C



€ 450



- Hot dog heater with 9 heated rollers
- Chauffe-saucisses a 9 rouleaux
- Apparecchio scalda würstel con 9 cilindri rotanti
- Calentador para hot-dogs con 9 cilindros

Mod. ROLLY9HD

Cod. 2184

- Volt: 230/1
- kW: 1,8
- Weight: 15 kg
- 9 heating rollers
- Dimension mm. 580x405x250 H
- Cap: abt 16 pcs
- Thermostat 50°-200° C



€ 499

# Bain-Maries



## BAIN-MARIE

- Drawn basin GN 1/1
- Drain tap with safety device
- Control thermostat up to 90°C
- GN pans not included



## BAIN-MARIE

- Cuve emboutie GN 1/1
- Robinet de vidange avec sécurité
- Thermostat de régulation jusqu'à 90°C
- Fourni sans bacs GN



## BAGNOMARIA

- Vasca imbutita GN 1/1
- Rubinetto di scarico esterno con sicurezza
- Termostato di regolazione fino a 90°C
- Bacinelle GN escluse



## BAÑO MARÍA

- Cubeta embutida GN 1/1
- Grifo exterior de vaciado con seguridad
- Termostato de regulación hasta 90°C
- No incluye bac gastro GN

- *Electric bain-marie gn 1/1 h160*
- *Bain-marie électrique gn 1/1 h160*
- *Bagnomaria elettrico per gn 1/1 h160*
- *Baño maría eléctrico gn 1/1 h160*



### Mod. BMC

Cod. 4000

- Volt: 230/1
- kW: 1,2
- Weight: 7 kg
- Dimension mm. 335x580x240 H
- Basin Cap: GN 1/1 H 160 mm.



€ 180



- *Electric bain-marie gn1/1 h160 with drain tap*
- *Bain-marie électrique gn 1/1 h160 avec robinet de vidange*
- *Bagnomaria elettrico per gn 1/1 h160 con rubinetto di scarico*
- *Baño maría el. gn 1/1 h160 termostato con grifo de descarga*

### Mod. BMCR

Cod. 4042

- Volt: 230/1
- kW: 1,2
- Weight: 7 kg
- Dimension mm. 335x540+50x240 H
- Drain frontal tap
- Basin Cap: GN 1/1 H 160 mm.



€ 199



- *Double electric bain-marie gn 1/1 h160 with drain tap*
- *Bain-marie électrique double gn 1/1 h160 avec robinet de vidange*
- *Bagnomaria elettrico doppio per gn 1/1 h160 con rubinetto di scarico*
- *Baño maría el. doble gn 1/1 h160 con grifo descarga*

### Mod. BMZ2R

Cod. 4037

- Volt: 230/1
- kW: 2
- Weight: 19 kg
- Dimension mm. 735x555+50x240 H
- Drain frontal tap
- Basin Cap: 2x GN 1/1 H 160 mm.



€ 660

- *Electric bain-marie gn1/1 h160 with drain tap*
- *Bain-marie électrique gn 1/1 h160 avec robinet de vidange*
- *Bagnomaria elettrico per gn 1/1 h160 con rubinetto di scarico*
- *Baño maría el. gn 1/1 h160 con grifo de descarga*

### Mod. BM1/40

Cod. 4304

- Volt: 230/1
- KW: 1,00
- Weight Kg: 11,5
- Dimension mm 400 x 600+55 x 260 h
- Tank dim. mm : 305 x 510 x 160 h
- Drain frontal tap
- Basin cap.: GN1/1 h. 160



€ 454





# Noodle Cookers



## NOODLE COOKERS

- Drawn basin GN 1/1
- Drain tap with safety device
- Control thermostat up to 90°C
- GN pans not included

## CUISEURS A PATE

- Cuve emboutie GN 1/1
- Robinet de vidange avec sécurité
- Thermostat de régulation jusqu'à 90°C
- Fourni sans bacs GN

## CUOCIPASTA

- Vasca imbutita GN 1/1
- Rubinetto di scarico estemo con sicurezza
- Termostato di regolazione fino a 90°C
- Bacinelle GN escluse

## COCEDOR DE PASTA

- Cubeta embutida GN 1/1
- Grifo exterior de vaciado con seguridad
- Termostato de regulación hasta 90°C
- No incluye bac gastro GN

- **Infrared el. noodle cooker with 2 baskets gn 1/3**
- **Cuiseur a pate el. a infrarouges avec 2 paniers gn 1/3**
- **Cuocipasta el. infrared con 2 cestelli 1/3 gn**
- **Cocinapasta el. infrared con 2 cestinos gn 1/3**

Mod. CP1

Cod. 4330

- Volt: 400/3+N
- KW: 4
- Weight Kg: 14
- Dimension mm 400 x 600+50 x 260 h
- Basket included : 2 x GN 1/3
- Tank capacity : 23 lt.
- Thermostat : +30°+110°C



€ 957

**INFRARED SYSTEM**



**INFRARED SYSTEM**

- **Infrared gas noodle cooker with 2 baskets gn 1/3**
- **Cuiseur a pate gaz a infrarouges avec 2 paniers gn 1/3**
- **Cuocipasta gas infrared con due cestelli da 1/3 gn**
- **Cocinapasta a gas al infrarrosjos con 2 cestinos gn 1/3**

Mod. CP1G

Cod. 4343



- KW: 7
- Weight Kg: 24
- Dimension mm 400 x 705+50 x 345+200 h
- Basket : 2 x GN 1/3
- Tank capacity : 23 lt.

€ 1.428

# Fry Top



## FRY TOP

- Steel heating element (Mod. el.)
- "U" burners for even heat distribution (Mod. gas)
- Steel cooking top oil-proof
- Splash back
- Fat collector drawer



## FRY TOP

- Résistances en acier (Mod. el.)
- Brûleurs "U" pour distribuer la chaleur (Mod. gaz)
- Plaque de cuisson étanche en inox
- Rebord de la plaque
- Tiroir de récupération



## FRY TOP

- Resistenze corazzate in acciaio inox (Mod. el.)
- Bruciatori a "U" per un'ottimale distribuzione del calore (Mod. gas)
- Piastra di cottura in acciaio a tenuta d'olio
- Paraspruzzi attorno alla zona di cottura
- Cassetto raccolta grassi



## FRY TOP

- Resistencias de acero inox (Mod. el.)
- Destiladores "U" para distribuir el calor (Mod. gas)
- Plancha de cocción en hierro fundido con bandejas recoge migas
- Placa lateral de acero inox
- Cajón de recuperación de las grasas



SMOOTH SURFACE

- Electric fry top smooth plate*
- Fry top électrique plaque lisse*
- Fry top elettrico piastra liscia*
- Fry top eléctrico con placa lisa*

Mod. FTAL

Cod. 9986

- Volt: 230/1
- kw: 2,7
- Weight: 23 kg
- Dimension mm.550x500x240 H
- Heating zone mm. 545x350

€ 320

- Electric fry top grooved plate*
- Fry top électrique plaque rainurée*
- Fry top elettrico piastra rigata*
- Fry top eléctrico con placa rayada*

Mod. FTAR

Cod. 9958

- Volt: 230/1
- kw: 2,7
- Weight: 23 kg
- Dimension mm.550x500x240 H
- Heating zone mm. 545x350

€ 399

SMOOTH SURFACE

- Gas fry top smooth plate*
- Fry top gaz plaque lisse*
- Fry top a gas piastra liscia*
- Fry top a gas placa lisa*

Mod. FTAL-G

Cod. 2201

- kw: 5
- Weight: 23 kg
- Dimension mm.550x515x240 H
- Heating zone mm. 545x350

€ 489



- Gas fry top grooved plate*
- Fry top gaz plaque rainurée*
- Fry top a gas. piastra rigata*
- Fry top a gas placa rayada*

Mod. FTAR-G

Cod. 2202

- kw: 5
- Weight: 23 kg
- Dimension mm.550x515x240 H
- Heating zone mm. 545x350

€ 515

GRIDDLE SURFACE

# Fry Top



## FRY TOP

- Infrared heating elements (Mod. el.)
- "U" burners for even heat distribution (Mod. gas)
- Control thermostat 300°C
- Steel cooking top oil-proof
- Fat collector drawer



## FRY TOP

- Résistances à infrarouges (Mod. el.)
- Brûleurs "U" pour distribuer la chaleur (Mod. gaz)
- Thermostat de régulation 300°C
- Plaque de cuisson étanche en inox
- tiroir de récupération



## FRY TOP

- Resistenze con sistema ad infrarossi (Mod. el.)
- Bruciatori a "U" per un'ottimale distribuzione del calore (Mod. gas)
- Termostato di regolazione a 300°C
- Piastra di cottura in acciaio a tenuta d'olio
- Cassetto raccolta grassi



## FRY TOP

- Resistencias á infrarrojos (Mod. el.)
- Destiladores "U" para distribuir el calor (Mod. gas)
- Termostato de regulación 300°C
- Placa de cocción en acero inox
- Cajón de recuperación de las grasas

- Gas fry top with smooth plate in enamelled cast iron
- Plaque a snacker lisse a gaz en fonte emaillee
- Piastra fry top a gas piastra liscia in ghisa smaltata
- Plancha a gas en hierro fundido esmaltado liso

- Gas fry top with grooved plate in enamelled cast iron
- Plaque a snacker rainuree a gaz en fonte emaillee
- Piastra fry top a gas piastra rigata in ghisa smaltata
- Plancha a gas en hierro fundido esmaltado rayado



Mod. GR-MGZ-L  
Cod. 2129



- kw: 4,5
- Weight: 16 kg
- Dimension mm.: 470x510x145 H
- Heating zone mm. 435x360

SMOOTH  
SURFACE

€ 475

Mod. GR-MGZ-R  
Cod. 2128



- kw: 4,5
- Weight: 16,5 kg
- Dimension mm.470x510x145 H
- Heating zone mm. 440x360

GRIDDLE  
SURFACE

€ 495

- Electric fry top smooth plate "infrared" system
- Fry top électrique a infrarouges plaque lisse
- Fry top elettrico piastra liscia "infrared"
- Fry top eléctrico con placa lisa "infrared"

Mod. FT1

Cod. 4356



- Volt: 230/1
- KW: 2,7
- Weight Kg: 23
- Dimension mm 400 x 600 x 260 h
- Grill zone mm : 305 x 510

€ 810

INFRARED  
SYSTEM

- Electric fry top smooth chrome plate "infrared" system
- Fry top électrique a infrarouges plaque lisse au chrome
- Fry top elettrico piastra liscia al cromo "infrared"
- Fry top eléctrico con placa lisa al cromo "infrared"

Mod. FT1C

Cod. 4358



- Volt: 230/1
- KW: 2,7
- Weight Kg: 23
- Dimension mm 400x600x260 h
- Grill zone mm : 305 x 510

€ 999



- Electric fry top smooth plate "infrared" system
- Fry top électrique a infrarouges plaque lisse
- Fry top elettrico piastra liscia "infrared"
- Fry top eléctrico con placa lisa "infrared"

Mod. FT2L

Cod. 4316



- Volt: 400/3+N
- KW: 5,32
- Weight Kg: 37,5
- Dimension mm 600 x 600 x 260 h
- Groill surface mm : 550 x 510

€ 1.312



INFRARED  
SYSTEM

- Electric fry top smooth chrome plate "infrared" system
- Fry top électrique a infrarouges plaque lisse au chrome
- Fry top elettrico piastra liscia al cromo "infrared"
- Fry top eléctrico con placa lisa al cromo "infrared"

Mod. FT2LC

Cod. 4318



- Volt: 400/3+N
- KW: 5,32
- Weight Kg: 37,5
- Dimension mm 600x600x260 h
- Grill surface mm : 550 x 510

€ 1.590

# Gas Crepieres



## CREPES MACHINES

- Special polished cast iron plate
- Burner 4,5 kW with even flame distribution on the plate
- Battery ignition

## CREPIERES

- Plaque en fonte spéciale brillante
- Brûleur à couronne avec puissance de 4,5 kW
- Allumage à batterie

## CREPIERES

- Piatto in ghisa speciale lucida antiaderente
- Bruciatore a corona con potenza di 4,5 KW
- Accensione el. con accenditore a scarica con batteria

## CREPERIAS

- Placa en hierro fundido especial lúcido
- Destilador a corona con potencia de 4,5 kW
- Encendido con batería

- Gas crepe machine diam. 350 mm
- Crepiere gaz diam. 350 mm
- Crepiere a gas diam. 350 mm
- Creperia a gas diam. 350 mm

Mod. CREP1G



Cod. 2221

- kW: 4,5
- Weight: 12 kg
- Dimension mm. 370x440x160 H
- Plate diameter mm: 350

€ 489



- Gas crepe machine diam. 400 mm
- Crepiere gaz diam. 400 mm
- Crepiere a gas diam. 400 mm
- Creperia a gas diam. 400 mm

Mod. CREP1G/400



Cod. 2230

- kW: 4,5
- Weight: 17,5 kg
- Dimension mm. 420x470x160 H
- Plate diameter mm: 400

€ 570

€ 879

- Gas double crepe machine diam. 350 mm
- Crepiere gaz double diam. 350 mm
- Crepiere a gas doppia diam. 350 mm
- Creperia a gas doble diam. 350 mm

Mod. CREP2G



Cod. 2225

- kW: 9
- Weight: 25 kg
- Dimension mm. 760x440x160 H
- Plate diameter mm: 2x350



# El. Crepieres



## CREPES MACHINES

- Special polished cast iron plate
- Control thermostat up to 300°C
- Bipolar switch
- General green light
- Orange light for heating operation

## CREPIERES

- Plaque en fonte spéciale brillante
- Thermostat de régulation jusqu'à 300°C
- Interrupteur bipolaire
- Lampe verte de ligne
- Lampe orange de chauffage

## CREPIERES

- Piatto in ghisa speciale lucida antiaderente
- Termostato di regolazione a 300°C
- Interruttore bipolare
- Lampada verde di rete
- Lampada arancio per inserimento resistenze

## CREPERIAS

- Placa en hierro fundido especial lúcido
- Termostato de regulación hasta 300°C
- Interruptor bipolar
- Lámpara verde de línea
- Lámpara naranja de calentamiento

- **Electric crepe machine diam.350mm**
- **Crepiere électrique diam. 350 mm**
- **Crepiere elettrica diam. 350 mm**
- **Creperia eléctrica diam. 350 mm**

Mod. CREP1E

Cod. 2222

- Volt: 230/1
- kW: 2,4
- Weight: 13 kg
- Dimension mm. 370x440x160 H
- Plate diameter mm: 350



€ 390



- **Electric crepe machine diam.400mm**
- **Crepiere électrique diam. 400 mm**
- **Crepiere elettrica diam. 400 mm**
- **Creperia eléctrica diam. 400 mm**

Mod. CREP1E/400

Cod. 2231

- Volt: 230/1
- kW: 2,4
- Weight: 18 kg
- Dimension mm. 420x470x160 H
- Plate diameter mm: 400



€ 480

- **Tool for crepiere - set 5 pcs**
- **Spatule pour crepiere - set 5 pieces**
- **Spatola per crepiere - confezione da 5 pz**
- **Espátulas para creperia - confección de 5 piezas**



Mod. SPC

Cod. 2229

€ 9

€ 669

- **Electric double crepe machine diam.350mm**
- **Crepiere électrique double diam. 350 mm**
- **Crepiere elettrica doppia diam. 350 mm**
- **Creperia eléctrica doble diam. 350 mm**

Mod. CREP2E

Cod. 2223

- Volt: 400/3+N
- kW: 2,4 x 2
- Weight: 25 kg
- Dimension mm.: 760x440x160 H
- Plate diameter mm: 2x350



# Gas Cooking Tops & Stock Pots



## Gas Cooking Tops & Stock Pots

- High power burners
- Gas safety cock by thermocouple
- Enamelled cast iron grids
- Mod: FS1 without safety taps, only for outdoor use

## PLANS DE CUISSON A GAZ & RECHAUDS GAZ

- Brûleurs haut rendement
- Robinets de sécurité à thermocouple
- Grille en fonte émaillée
- Mod: FS1 sans robinets sécurité, à utiliser seulement au dehors

## PIANI COTTURA A GAS & FORNELLONI A GAS

- Bruciatori ad alta potenza
- Rubinetti valvolati di sicurezza a termocoppia
- Griglie in ghisa smaltata
- Mod: FS1 senza rubinetto di sicurezza, esclusivamente per uso all'aperto

## PLANO DE COCCIÓN A GAS & HORILLO A GAS

- Destilador alto rendimiento
- Grifos gas de seguridad a termopar
- Rejilla en acero esmaltado
- Mod: FS1 sin grifos de seguridad a utilizar solamente en el exterior



- Gas cooking top 1 burner
- Plan de cuisson 1 feu gaz
- Piano di cottura 1 fuoco a gas
- Plano de cocción a gas de 1 fuego

- Mod. HP1G
- Cod. 2125
- KW: 6
- Weight Kg: 8
- Grid : Enamelled cast iron
- Dimension mm 370 x 460 x 175 h
- Dim. grid : 335 x 300

€ 368

- Gas cooking top 2 burners
- Plan de cuisson 2 feux gaz
- Piano di cottura 2 fuochi a gas
- Plano de cocción a gas de 2 fuegos

- Mod. HP2G
- Cod. 2126
- KW: 6+6
- Weight Kg: 16
- Grid : Enamelled cast iron
- Dimension mm.: 760 x 460 x 175 h
- Dim. grid : 2 x 335 x 300

€ 654



- Gas stock pots 1 burner
- Rechaud gaz 1 feu
- Fornellone gas 1 fuoco
- Hornilla a gas 1 fuego

- Mod. C1G
- Cod. 4571
- KW: 29 LP Gas - 25 Natural Gas
- Weight Kg: 35
- Dimension mm.: 570 x 610 x 415 h
- Burner : Diam. 200 mm.

€ 590

total power:  
LP Gas 29 kw  
Natural Gas 25 kw

SUITABLE FOR OUTDOOR  
A UTILISER AU DEHORS  
PER USO ESTERNO  
PARA EL USO EXTERNO

- Gas stock pots 1 burner with triple ring
- Rechaud gaz 1 feu bruleur triple couronne
- Fornellone gas 1 fuoco con 3 bruciatori concentrici
- Hornilla a gas 1 fuego

- Mod. FS1
- Cod. 2131
- KW: 9
- Weight Kg: 9
- Burners : 3
- Execution : Cast Iron
- Dimension mm Diam. 330 mm. 220 h.
- Burners KW : 3 x 3

€ 79



# El. Cooking Tops



## ELECTRIC COOKING TOPS

- Drawn cooking top
- Round or square electric plates
- Selector with 6 positions

## PLANS DE CUISSON ELECTRIQUES

- Plan embouti
- Plaques électriques rondes ou carrées
- Commutateur 6 positions

## PIANI COTTURA ELETTRICI

- Piano di cottura imbuito
- Piastre elettriche rotonde o quadre
- Commutatore a 6 posizioni

## PLANO DE CÓCCION ELÉCTRICO

- Plano embutido
- Placas eléctricas redondas o cuadradas
- Commutador 6 posiciones

- Electric cooking top 1 round plate 2 kw**
- Plan de cuisson électrique 1 plaque ronde 2 kw**
- Piano di cottura elettrico 1 piastra tonda da 2kw**
- Plano de cocción eléctrico 1 placa redonda 2kw**

Mod. HP1E  
Cod. 2113

- Volt: 230/1
- KW: 2
- Weight Kg: 6
- Dimension mm 370 x 440 x 140 h
- Dim. electric plate : 1 x Ø 220



€ 295



- Electric cooking top 2 round plates 2 kw**
- Plan de cuisson électrique 2 plaques rondes 2 kw**
- Piano di cottura elettrico 2 piastre tonde da 2kw**
- Plano de cocción eléctrico 2 placas redondas 2kw**

Mod. HP2E  
Cod. 2123

- Volt: 400/3+N
- KW: 2 x 2
- Weight Kg: 11
- Dimension mm 760 x 440 x 140 h
- Dim. electric plates : 2 x Ø 220



€ 471

- Electric cooking top 1 square plate 4 kw.**
- Plan de cuisson électrique 1 plaque carree 4 kw.**
- Piano di cottura elettrico 1 piastra quadra da 4kw**
- Plano de cocción eléctrico 1 placa cuadrada 4kw**

Mod. HP1EQ  
Cod. 2203

- Volt: 400/3+N
- kW: 4
- Weight Kg: 15
- Dimensions mm. 440 x 440 x 155 h
- Plate dimension mm. 300 x 300
- Side handles



€ 680



- Electric cooking top 2 square plates 4 kw**
- Plan de cuisson électrique 2 plaques carrees 4 kw**
- Piano di cottura elettrico 2 piastre quadre da 4kw**
- Plano de cocción eléctrico 2 placas cuadradas 4kw**

Mod. HP2EQ  
Cod. 2208

- Volt: 400/3+N
- kW: 4+4
- Weight: 29,5 kg
- Dimensions mm. 830x440x155 h
- Plates dimension 2x mm. 300x300
- Side handles



€ 1.200

# Induction Cookers



## INDUCTION COOKERS

- Cooking top with ceramic plate
- Electronic control board for power regulation
- Power and cooking time can be programmed



## PLANS A INDUCTION

- Plan de cuisson en vitrocéramique.
- Commandes électroniques de type sensoriel
- Régulation de différentes puissances et temps de cuisson



## PIANI COTTURA AD INDUZIONE

- Piano di cottura in Vetro Ceramica
- Comandi elettronici di tipo sensoriale
- Possibilità di gestire varie potenze, e tempi di cottura



## PLANOS A INDUCCIÓN

- Placa de cocina en vitrocéramica
- Mandos electrónicos de tipo sensorial
- Regulación de diferentes potencias y tiempo de cocción



- Induction cooker 3 kw*
- Plan cuisson induction 3 kw*
- Piano cottura ad induzione 3 kw*
- Plano a inducción 3 kw*

**Mod. TOP1INDU**  
**Cod. 2144**

- Volt: 230/1
- KW: 3
- Weight Kg: 5
- Control board : Electronic
- Dimension mm 340 x 440 x 105 h
- Plate : Ø 225mm



€ 249



*Induction cooker 3,5 kw*

*Plan cuisson induction 3,5 kw*

*Piano cottura ad induzione 3,5 kw*

*Plano a inducción 3,5 kw*

**Mod. TOPINDU35**

**Cod. 2150**

- Volt: 230/1
- KW: 3,5
- Weight Kg: 5
- Control board : Electronic
- Dimension mm 340 x 450 x 105 h
- Plate : Ø 225mm







€ 350





# Pots & Pans Set



-  *St. steel cookware set for induction*
-  *Set de marmites en acier inox pour induction*
-  *Set pentole induzione in acciaio inox con fondo magnetico*
-  *Set de sartenes de inducción en acero inoxidable con fondo magnético*

**Mod. SET-JUNIOR**

**Cod. 9993-1**

• 4 Pots with lid

1,9 lt • diam. 160mm • height 95 mm

29,5 lt • diam. 400mm • height 250 mm





6,0 lt • diam. 240mm • height 135 mm

6,0 lt • diam. 200mm • height 200 mm

• 1 pan

diam. 240mm • height 42 mm



-  *St. steel cookware set for induction*
-  *Set de marmites en acier inox pour induction*
-  *Set pentole induzione in acciaio inox con fondo magnetico*
-  *Set de sartenes de inducción en acero inoxidable con fondo magnético*

**Mod. SET-SENIOR**

**Cod. 9993-2**

• 3 Pots with lid

14,0 lt • diam. 280mm • height 239 mm





11,5 lt • diam. 320mm • height 155 mm

5,0 lt • diam. 240mm • height 115 mm

• 1 pan

Diam. 320mm • height 52 mm



-  *Induction anti-adherent set frying pans*
-  *Set de poele a frire anti-adherent pour induction*
-  *Set pentole antiaderente per induzione*
-  *Set de cazuelas antiadherente para inducción*

**Mod. SET-PANDY**

**Cod. 9993-3**

• 3 Pans

Diam. 240mm • height 40 mm

Diam. 280mm • height 48 mm

Diam. 300mm • height 52 mm



# Soup Kettles



## SOUP KETTLES

- Soup kettle electrically heated.
- Temperature controlled by thermostat.
- Hinged stainless steel lid for easy serving.
- Stainless steel tank.

## SOUPIERE ELECTRIQUE

- Soupière avec chauffage électrique.
- Contrôle de température par thermostat.
- Couvercle en inox avec charnière pour facilité de service.
- Conteneur à l'intérieur en acier inox.

## ZUPPIERE ELETTRICHE

- Zuppiera riscaldata elettricamente.
- Temperatura controllata da termostato.
- Coperchio inox incernierato per un facile utilizzo.
- Contenitore in acciaio inox.

## CALDERA DE SOPA

- Soup kettle electrically heated.
- Temostato para el control de la temperatura
- Tapadera en inox con bisagra para facilidad de servicio
- Cubeta de acero inox

- **Soup kettle cap. 10 lt. - black colour**
- **Soupiere électrique cap. 10 lt. - emaillee noir**
- **Zuppiera elettrica cap. 10 lt. - colore nero**
- **Caldera de sopa cap. 10 lt. - color negro**

Mod. SKZ12

Cod. 9977

Color: black

- Volt: 230/1
- KW: 0.4
- Weight Kg: 5
- Dimension mm Diam. 325 x 360 h
- Capacity: 10 lt



€ 135



- **Soup kettle cap. 10 lt. - st. steel**
- **Soupiere électrique cap. 10 lt. - inox**
- **Zuppiera elettrica cap. 10 lt. - inox**
- **Caldera de sopa cap. 10 lt. - inox**

Mod. SKZ12-I

Cod. 9977.I

Stainless steel

- Volt: 230/1
- KW: 0.4
- Weight Kg: 5
- Dimension mm Diam. 325 x 360 h
- Capacity: 10 lt



€ 210

heat resistant  
glass bowl  
in pirox



- **Soup kettle - cap. 8,5 lt**
- **Soupiere électrique - cap. 8,5 lt**
- **Zuppiera elettrica - cap. 8,5 lt**
- **Caldera de sopa - cap. 8,5 lt.**

Mod. SKZ

Cod. 9952TT

- Volt: 230/1
- Kw: 0,4
- Weight Kg: 5
- Dimension mm Diam. 330 x 360 h
- Capacity: 8,5 lt



€ 135



- **Soup kettle cap. 8 lt.**
- **Soupiere électrique cap. 8 lt.**
- **Zuppiera elettrica cap. 8 lt.**
- **Caldera de sopa cap. 8 lt.**

Mod. BMLV8

Cod. 9977.P

- Volt: 230/1
- Kw: 0,5
- Weight Kg: 6
- Dimension mm.: 375 x 375 x 315 h
- Capacity: 8 lt



€ 399

- **Rice Cooker - cap.10 lt.**
- **Cuiseur de riz - cap. 10 lt.**
- **Cucinatore di riso - cap. 10 lt.**
- **Cocinado de arróz - cap. 10 lt.**

Mod. C-RISO

Cod. W771100

Color: stainless steel

- Volt: 230/1
- KW: 1,6
- Weight Kg: 5
- Dimension mm Diam. 410 x 300 h
- Capacity: 10 lt



€ 123



# Dish Warmers



## DISH WARMING CUPBOARD

- Outside and inside in stainless steel, double wall construction
- Equipped with 3 adjustable \ internal grids
- Control thermostat 90° C
- Heating elements placed on the rear panel and bottom
- Heating element protected by a pierced stainless steel plate



## ARMOIRE CHAUFFE-ASSIETTES

- Structure inox intérieure et extérieure à double paroi
- Fourni avec 3 grilles réglables en hauteur
- Thermostat de régulation 90° C
- Résistance placée sur la paroi postérieure et sur le fond
- Résistance protégée par une tôle inox perforée



## ARMADIO SCALDAPIAZZI

- Struttura interna ed esterna in acciaio inox a doppia parete
- Completo di 3 griglie interne regolabili in altezza
- Termostato di regolazione 90° C
- Resistenza applicata sulla parete posteriore e sul fondo
- Resistenza protetta da una lamiera forata



## CALIENTA PLATOS

- Estructura inox interior y exterior a pared doble
- Incluye 3 bandejas regulables en altura
- Termostato de regulación 90 ° C
- Resistencia colocada sobre la pared posterior y sobre el fondo
- Resistencia protegida por una chapa inox perforada

- Dish warming cupboard 1 door cap. gn 2/3
- Armoire chauffe-assiettes 1 porte cap. gn 2/3
- Armadio scaldapiatti con 1 porta battente cap. 2/3 gn
- Armario calienta platos 1 puerta cap. gn 2/3

Mod. SP40  
Cod. 5000

- Volt: 230/1
- kW: 0,7
- Weight: 26 kg
- Dimension mm. 400 x 425 x 970 h
- Inside dimensions mm: 370 x 350 x 795 h
- Grid dimensions: 3x GN 2/3
- Capacity: 60 dishes



€ 629



- Dish warming cupboard 2 doors grids mm. 400x600
- Armoire chauffe-assiettes 2 portes grille mm. 400x600
- Armadio scaldapiatti con 2 porte a battente mm. 400 x 600
- Armario calienta platos 2 puertas parillas mm. 400x600

Mod. SP80  
Cod. 5001

- Volt: 230/1
- kW: 0,7
- Weight: 37 kg
- Dimensions mm. 800 x 425 x 970 h
- Inside dimension mm: 740 x 350 x 795 h
- Grid dimension 3x mm: 600x400
- Capacity: 120 dishes

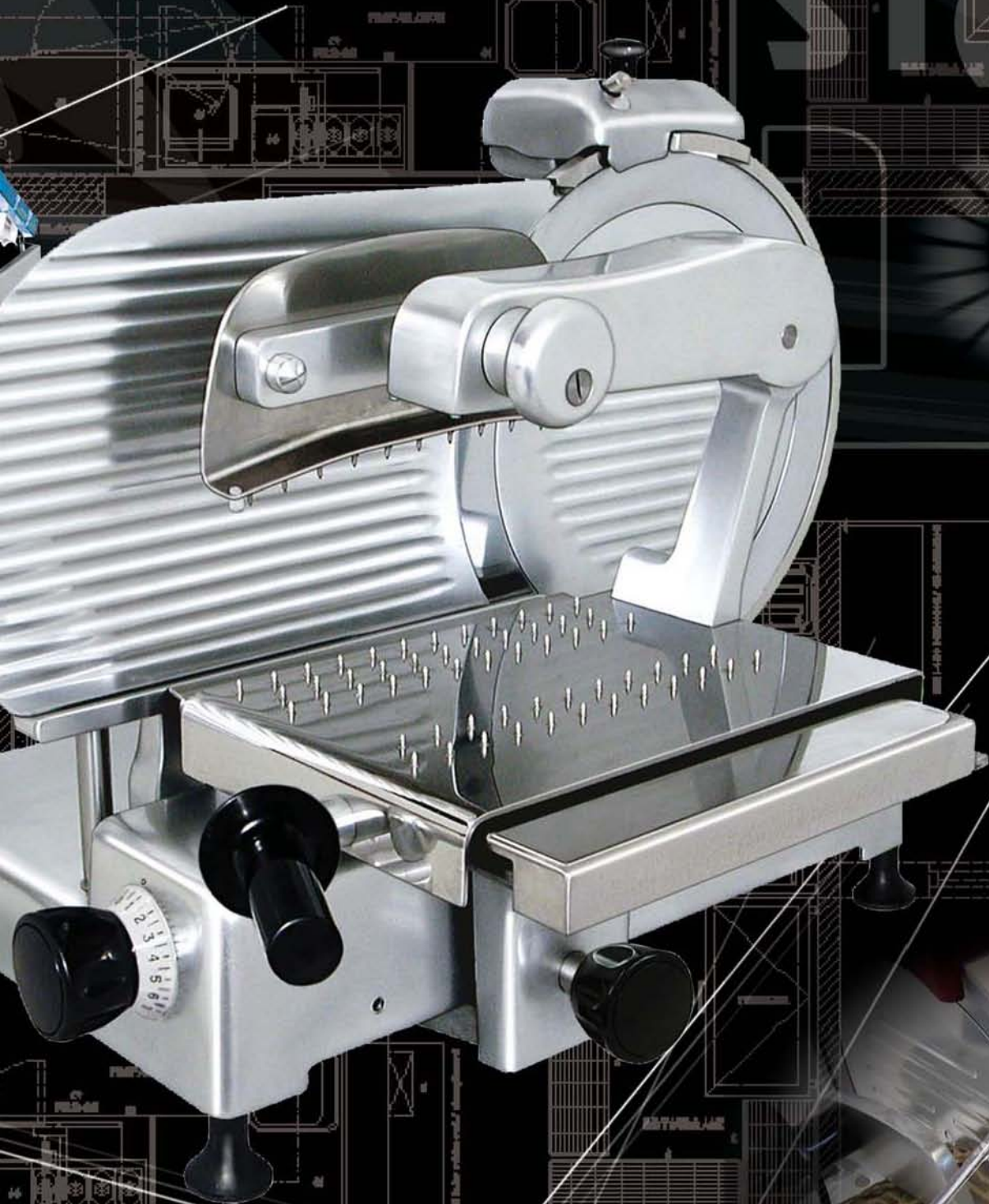


€ 890



# *Preparation*

STAR



# Gravity Slicers



- GRAVITY SLICING MACHINES**
- Wide range of professional slicing machines
  - Built-in sharpener
  - Safety devices in accordance with International Rules
  - All materials are suitable for getting in touch with food

- TRANCHEUSES A GRAVITE**
- Gamme complète de tranches professionnelles
  - Aiguiseur incorporé
  - Systèmes de protection selon les normes en vigueur.
  - Tous les matériaux employés sont appropriés au contact avec les aliments

- AFFETTATRICI A GRAVITA'**
- Vasta gamma di affettatrici a gravità professionali
  - Affilatoio incorporato
  - Lama in acciaio speciale a lunga durata
  - Protezioni sul carrello secondo le norme di sicurezza vigenti
  - Tutti i materiali impiegati sono idonei al contatto con alimenti

- CORTAFIAMBRES**
- Gama completa de cortafiambres profesionales
  - Afilador incorporado
  - Lámina en inox
  - Construcción según las normas vigentes
  - Todos los materiales empleados son apropiados para contacto con alimentos

- **Gravity slicing machine ø200 mm**
- **Trancheuse à gravité ø 200 mm**
- **Affettatrice a gravità ø 200 mm**
- **Corta fiambres a gravedad ø 200 mm**



- Mod. SL200NA**  
**Cod. 8878**
- Volt: 230/50Hz
  - Kw: 0,11
  - Thickness adjuster mm. : 16
  - Carriage movement mm. : 210
  - Weight Kg: 10
  - Dimension mm 320 x 390 x 300 h
  - Blade diam. mm : 200

€ 385

- **Gravity slicing machine ø220 mm**
- **Trancheuse à gravité ø 220 mm**
- **Affettatrice a gravità ø 220 mm**
- **Corta fiambres a gravedad ø 220 mm**



- Mod. SL220**  
**Cod. 8920**
- Volt: 230/50Hz
  - Kw: 0,14
  - Thickness adjuster mm. : 16
  - Carriage movement mm. : 255
  - Weight Kg: 13
  - Dimension mm 448 x 363 x 335 h
  - Blade diam. mm : 220

€ 645

- **Gravity slicing machine ø250 mm**
- **Trancheuse à gravité ø 250 mm**
- **Affettatrice a gravità ø 250 mm**
- **Corta fiambres a gravedad ø 250 mm**



- Mod. SL250**  
**Cod. 8921**
- Volt: 230/50Hz
  - Kw: 0,14
  - Thickness adjuster mm. : 16
  - Carriage movement mm. : 255
  - Weight Kg: 14
  - Dimension mm 480 x 363 x 365 h
  - Blade diam. mm : 250

€ 705

- **Red gravity slicing machine ø250 mm**
- **Trancheuse rouge à gravité ø 250 mm**
- **Affettatrice rossa a gravità ø 250 mm**
- **Corta fiambres roja a gravedad ø 250 mm**

- Mod. SL250R**  
**Cod. 8923**
- Volt: 230/50Hz
  - Kw: 0,14
  - Thickness adjuster mm. : 16
  - Carriage movement mm. : 255
  - Weight Kg: 14
  - Dimension mm 480 x 363 x 365 h
  - Blade diam. mm : 250

€ 699

- **Red gravity slicing machine ø 300 mm**
- **Trancheuse rouge à gravité ø 300 mm**
- **Affettatrice rossa a gravità ø 300 mm**
- **Corta fiambres roja a gravedad ø 300 mm**



- Mod. SL300R**  
**Cod. 8925**
- Volt: 230/50Hz
  - Kw: 0,16
  - Thickness adjuster mm. : 16
  - Carriage movement mm. : 270
  - Weight Kg: 24
  - Dimension mm 570 x 480 x 420 h
  - Blade diam. mm : 300

€ 1.225



- **Gravity slicing machine ø300 mm**
- **Trancheuse à gravité ø 300 mm**
- **Affettatrice a gravità ø 300 mm**
- **Corta fiambres a gravedad ø 300 mm**

- Mod. SL300**  
**Cod. 8922**
- Volt: 230/50Hz
  - Kw: 0,16
  - Thickness adjuster mm. : 16
  - Carriage movement mm. : 270
  - Weight Kg: 24
  - Dimension mm 570 x 480 x 420 h
  - Blade diam. mm : 300

€ 1.210

# Gravity & Vertical Slicers



## GRAVITY & VERTICAL SLICING MACHINES

- Wide range of professional slicing machines
- Built-in sharpener
- Safety devices in accordance with International Rules
- All materials are suitable for getting in touch with food

## TRANCHEUSES A GRAVITE & VERTICAUX

- Gamme complète de trancheuses professionnelles
- Aiguisoir incorporé
- Systèmes de protection selon les normes en vigueur.
- Tous les matériaux employés sont appropriés au contact avec les aliments

## AFFETTATRICI A GRAVITA' & VERTICALI

- Vasta gamma di affettatrici a gravità professionali
- Affilatoio incorporato
- Lama in acciaio speciale a lunga durata
- Protezioni sul carrello secondo le norme di sicurezza vigenti
- Tutti i materiali impiegati sono idonei al contatto con alimenti

## CORTAFIAMBRES

- Gama completa de cortafiambres profesionales
- Afilador incorporado
- Lámina en inox
- Construcción según las normas vigentes
- Todos los materiales empleados son apropiados para contacto con alimentos

- Gravity slicing machine ø350 mm
- Trancheuse à gravité ø 350 mm
- Affettatrice a gravità ø 350 mm
- Corta fiambres a gravedad ø 350 mm

Mod. R350GT  
Cod. 9885



- Volt: 400/3+N-50Hz
- Kw: 0,40
- Thickness adjuster mm. : 16
- Carriage movement mm. : 310
- Weight Kg: 36
- Dimension mm 515 x 680 x 480 h
- Blade diam. mm : 350

€ 2.286



- Vertical slicing machine ø300 mm
- Trancheuse verticale ø 300 mm
- Affettatrice verticale ø 300 mm
- Corta fiambres vertical ø 300 mm

Mod. R300VM  
Cod. 9886



- Volt: 230/50Hz
- Kw: 0,23
- Thickness adjuster mm. : 16
- Carriage movement mm. : 310
- Weight Kg: 42
- Dimension mm 540 x 645 x 500 h
- Blade diam. mm : 300

€ 2.279

- Vertical slicing machine ø350 mm
- Trancheuse verticale ø 350 mm
- Affettatrice verticale ø 350 mm
- Corta fiambres vertical ø 350 mm

Mod. R350V  
Cod. 9887



- Volt: 230/50Hz
- Kw: 0,40
- Thickness adjuster mm. : 16
- Carriage movement mm. : 310
- Weight Kg: 46
- Dimension mm 540 x 680 x 528 h
- Blade diam. mm : 350

€ 3.290



- Vertical slicing machine ø370 mm
- Trancheuse verticale ø 370 mm
- Affettatrice verticale ø 370 mm
- Corta fiambres vertical ø 370 mm

Mod. R370VT  
Cod. 9888



- Volt: 400/3+N-50Hz
- Kw: 0,40
- Thickness adjuster mm. : 25
- Carriage movement mm. : 367
- Weight Kg: 55
- Dimension mm 580 x 734 x 537 h
- Blade diam. mm : 370

€ 3.780

- Vertical slicing machine ø370 mm
- Trancheuse verticale ø 370 mm
- Affettatrice verticale ø 370 mm
- Corta fiambres vertical ø 370 mm

Mod. R370VBS  
Cod. 9896



- Volt: 400/3+N-50Hz
- Kw: 0,34
- Thickness adjuster mm. : 25
- Carriage movement mm. : 367
- Weight Kg: 55
- Dimension mm 630 x 734 x 537 h
- Blade diam. mm : 370

€ 3.810



Right for changements reserved

# Meat Mincers & Grater



- MEAT MINCER & GRATER**
- This line includes combined meat mincers and graters
  - Construction in accordance with International Rules
  - Solid execution, easy operation

- HACHE VIANDE & RAPE A FROMAGE**
- Cette Gamme inclut appareils combinés hache-viande/râpe à fromage
  - Construction selon les normes en vigueur
  - Appareils très robustes et fiable, facilité d'emploi

- TRITACARNE & GRATTUGIA**
- Questa linea include combinati tritacarne e grattugia
  - Costruzione secondo le normative in vigore
  - Apparecchi robusti ed affidabili, facilità di impiego

- PICADORAS & ROLLADOR**
- Esta Gama incluye picadora, rallador de queso
  - Construcción según las normas vigentes
  - Aparato robusto y fiable, facil de manejo



- **Meat Mincer - cap. 50 kg/h**
- **Hachoir a viande - cap. 50 kg/h**
- **Tritacarne - cap. 50 kg/h**
- **Picadora carne - cap. 50 kg/h**

- Mod. TS8**  
**Cod. 9560**
- Volt: 230/1 Hz
  - Kw: 0,38
  - Plate diam. mm. : 60
  - Output meat kg/h : 50
  - Weight Kg: 9
  - Dimension mm 300 x 270 x 360 h
  - Structure knife : Inox

€ 538

- **Meat Mincer - cap. 200 kg/h**
- **Hachoir a viande - cap. 200 kg/h**
- **Tritacarne - cap. 200 kg/h**
- **Picadora carne - cap. 200 kg/h**

- Mod. TS12**  
**Cod. 9561**
- Volt: 400/3+N-50 Hz
  - Kw: 0,75
  - Plate diam. mm. : 70
  - Output meat kg/h : 200
  - Weight Kg: 18
  - Dimension mm 380 x 220 x 445 h
  - Structure knife : Inox

€ 950



- **Meat Mincer - cap. 300 kg/h**
- **Hachoir a viande - cap. 300 kg/h**
- **Tritacarne - cap. 300 kg/h**
- **Picadora carne - cap. 300 kg/h**

- Mod. TS22**  
**Cod. 9562**
- Volt: 400/3+N-50 Hz
  - Kw: 1,1
  - Plate diam. mm. : 82
  - Output meat kg/h : 300
  - Weight Kg: 23
  - Dimension mm 250 x 430 x 480 h
  - Structure knife : Inox

€ 1.120



- **Meat Mincer - cap. 200 kg/h**
- **Hachoir a viande - cap. 200 kg/h**
- **Tritacarne - cap. 200 kg/h**
- **Picadora carne - cap. 200 kg/h**

- Mod. TG12**  
**Cod. 9582**
- Volt: 400/3+N-50 Hz
  - Kw: 0,75
  - Plate diam. mm. : 70
  - Output meat kg/h : 200
  - Output cheese kg/h : 50
  - Weight Kg: 21
  - Dimension mm 270 x 550 x 460 h
  - Mincer RPM/h: 210
  - Grater RPM/h: 1400
  - Structure knife : Inox

€ 1.250

- **Meat Mincer - cap. 250 kg/h**
- **Hachoir a viande - cap. 250 kg/h**
- **Tritacarne - cap. 250 kg/h**
- **Picadora carne - cap. 250 kg/h**

- Mod. TG22**  
**Cod. 9567**
- Volt: 400/3+N-50 Hz
  - Kw: 0,75
  - Plate diam. mm. : 82
  - Output meat kg/h : 250
  - Output cheese kg/h : 130
  - Weight Kg: 29
  - Dimension mm 260 x 600 x 460 h
  - Mincer RPM/h: 210
  - Grater RPM/h: 1400
  - Structure knife : Inox

€ 1.450

- **Cheese grater - cap.30-50 kg/h**
- **Rape professionnelle - cap.30-50 kg/h**
- **Grattugia professionale - cap.30-50 kg/h**
- **Rallador profesional - cap.30-50 kg/h**

- Mod. FGM113**  
**Cod. 9568**
- Volt: 230/50 Hz
  - Kw: 0,38
  - Weight Kg: 8
  - Dimension mm 240 x 285 x 305 h
  - Output cheese kg/h : 30
  - Output bread kg/h : 50
  - Structure knife : Inox

€ 454





# Mixers



## MIXERS

- Immersion arm, bell and knife in stainless steel
- Easy to handle, mixer tool easy to remove and clean

## MIXER À IMMERSION

- Bras plongeur, cloche et couteau en acier inox
- Ligne ergonomique, mixeur facile à enlever et nettoyer

## MIXER AD IMMERSIONE

- Tubo, campana e coltello in acciaio inox
- Impugnatura ergonomica, mescolatore facile da smontare e pulire

## TRITURADORES

- Brazo entero en acero inox
- Línea ergonómica, batidora fácil de quitar y limpiar



€ 319

€ 525

€ 625

- Mixer 0,25 kw. fix speed
- Mixeur 0,25 kw. 1 vitesse
- Mixer velocita' fissa potenza 0,25 kw
- Mezclador 0,25 kw. a velocidad fija

Mod. MIX1/250  
Cod. 9323

- Volt: 230/50-60 Hz
- Kw: 0,250
- Weight Kg: 1,5
- Dimension mm.: 75 x 520 mm
- Speed r.p.m.: 10000



- Mixer 0,35 kw. fix speed
- Mixeur 0,35 kw. 1 vitesse
- Mixer velocita' fissa potenza 0,35 kw
- Mezclador 0,35 kw. a velocidad fija

Mod. MIX1/350  
Cod. 9323-2

- Volt: 230/50-60 Hz
- Kw: 0,35
- Weight Kg: 4,5
- Dimension mm.: 130 x 680 mm
- Speed r.p.m.: 15000



- Mixer fix speed
- Mixeur 1 vitesse
- Mixer ad immersione velocita' fissa
- Mezclador a velocidad fija

Mod. MIX1/450  
Cod. 9323-3

- Volt: 230/50-60 Hz
- Kw: 0,45
- Speed r.p.m.: 17000
- Weight Kg: 4,5
- Dimension mm 130 x 710 h
- Blender : kg 1,65



- Mixer fix speed
- Mixeur 1 vitesse
- Mixer velocita' fissa
- Mezclador a velocidad fija

Mod. TBS 120  
Cod. 9528

- Volt: 230/50-60 Hz
- Kw: 0,4
- Weight Kg: 6,25
- Dimension mm 130 x 800 h
- Speed r.p.m.: 2000:11000
- Blender : kg 1,4



- Mixer 0,35 kw. adjustable speed
- Mixeur 0,35 kw. vitesse variable
- Mixer velocita' potenza variabile 0,35 kw
- Mezclador velocidad variable 0,35 kw

Mod. MIX1/350VV  
Cod. 9354

- Volt: 230/50-60 Hz
- Kw: 0,35
- Weight Kg: 5,5
- Dimension mm.: 130 x 360 h
- Speed r.p.m.: 15000
- Blender : kg 1,45



€ 690



€ 900

- Mixer 0,35 kw. adjustable speed
- Mixeur 0,35 kw. vitesse variable
- Mixer velocita' potenza variabile 0,35 kw
- Mezclador velocidad variable 0,35 kw

Mod. MIX1/300VV  
Cod. 9354-1

- Volt: 230/50-60 Hz
- Kw: 0,35
- Weight Kg: 3,80
- Dimension mm 130 x 350 h
- Speed r.p.m.: 2000:15000



€ 670



# Vegetable Cutters



## VEGETABLE- CHEESE CUTTER & TOMATO MILL

- For cutting, grating, dicing, etc. vegetables, cheese and mozzarella for pizza
- Many different kind of discs available
- Manufactured according CE regulations
- Professional tomato mill, speedy and strong

## COUPE-LEGUMES ET FROMAGES & PASSE TOMATES

- Pour coupe, cubes, tranches, etc. des légumes et raper le fromage pour la pizza
- Disponibilit  d' une vaste gamme de disques
- Construction selon les normes de s curit  et les normes CE
- Passe-tomates professionnel, id al pour la pr paration rapide de conserves

## TAGLIAVERDURE E FORMAGGI & PASSAPOMODORO

- Per tagliare verdure a fette, strisce, cubetti e grattugiare e cubettare formaggio per pizza
- Vasta gamma di dischi
- Costruzione secondo le norme di sicurezza in vigore
- Passapomodori professionale per la preparazione di conserve

## CORTAVERDURAS & PASO TOMATE

- Para cort e, cubos, reba adas verduras y rallar queso para pizza
- Disponibilidad de una extensa gama de discos
- Construcci n seg n las normas de seguridad y las normas CE
- Paso-tomate profesional, ideal para la preparaci n r pida de conservas

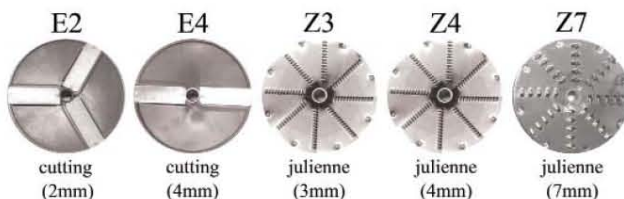
- UK Vegetable cutter with 5 discs  
FR Coupe-l gumes avec 5 disques  
IT Tagliaverdure con 5 dischi  
ES Corta-verduras horizontal con 5 discos

Mod. CHEF200  
Cod. 9520

- Volt: 230/50 Hz
- Kw: 0,38
- Weight Kg: 17
- Dimension mm 240 x 480 x 470 h
- Discs : 5 included
- Capacity kg/h : 300



€ 1.557



- UK Mozzarella and vegetable cutter with 3 discs  
FR Coupe-l gumes et mozzarella avec 3 disques  
IT Tagliamozzarella e tagliaverdure con 3 dischi  
ES Corta-mozzarella y verduras con 3 discos

Mod. CHEFPIZZA  
Cod. 9526

- Volt: 230/50 Hz
- Kw: 0,35
- Weight Kg: 20
- Dimension mm 300 x 370 x 690 h
- Discs : 3 included
- Capacity kg/h : 250:300



€ 1.850



- UK Professional tomato mill  
FR Passe-tomates professionnelle  
IT Passapomodoro professionale  
ES Paso-tomate profesional

Mod. MD95  
Cod. 9596

- Volt: 230/50Hz
- Kw: 0,40
- Weight Kg: 12
- Dimension mm 550 x 400 x 300 h
- Motor Power : 400W
- Tum/min. : 1350



€ 214

# Vacuum System



## VACUUM MACHINES

- Perfect storage of food and vegetables in vacuum system
- Stainless steel execution
- Vacuum pump 99% vacuum
- Version with transparent cover and digital controls

## MACHINES SOUS VIDE

- Conservation idéale des aliments et légumes avec le système sous vide
- Exécution en acier inox
- Pompe avec vide final 99%
- Version avec couvercle transparent et commandes digitales

## MACCHINE PER SOTTOVUOTO

- Ottimale conservazione di alimenti solidi e verdure con la tecnologia del sottovuoto
- Esecuzione inox, pompa con vuoto finale 99%.
- Versione con coperchio trasparente e pannello comandi digitale

## MAQUINAS PARA ENVASE AL VACIO

- Conservación ideal de los alimentos y las verduras con el sistema al vacío
- Fabricación completa en acero inox
- Bomba con vacío final 99 %
- Versión con tapadera transparente y mandos digitales

€ 1.333



- Vacuum machine with pump
- Machine sous vide avec pompe
- Macchina per sottovuoto con pompa
- Máquina por envase al vacío en acero inox

- Mod. VACUM2010**  
Cod. 5150
- Volt: 230/1
  - Kw: 0,4
  - Weight Kg: 13,5
  - Dimension mm 485 x 320 x 185 h
  - Automatic sealing bar : 420 mm.
  - Pump type : Dry
  - Vacuum pump cap. : Q - 0,8 mc/h

€ 2.553



- Vacuum machine with pump
- Machine sous vide avec pompe
- Macchina per sottovuoto con pompa
- Máquina por envase al vacío en acero inox

- Mod. MULTIPL315**  
Cod. 5151
- Volt: 230/ 50/60Hz
  - Kw: 0,35
  - Weight Kg: 32
  - Dimension mm 440 x 430 x 325/595 h
  - Sealing bar : 200 mm.
  - Vacuum bag dim. mm. : 330x335x80 h
  - Vacuum pump cap. : Q - 1,9 mc/h

€ 3.518



- Vacuum machine with pump
- Machine sous vide avec pompe
- Macchina per sottovuoto con pompa
- Máquina por envase al vacío en acero inox

- Mod. VM/12**  
Cod. 5152
- Volt: 220/240
  - Kw: 0,8
  - Weight Kg: 36
  - Dimension mm 385 x 520 x 370/640 h
  - Sealing bar : 250 mm.
  - Vacuum pump cap. : Q -8 mc/h

- Vacuum machine with pump
- Machine sous vide avec pompe
- Macchina per sottovuoto con pompa
- Máquina por envase al vacío en acero inox

- Mod. VM/40**  
Cod. 5153
- Volt: 220/240
  - Kw: 1,60
  - Weight Kg: 76
  - Dimension mm 555 x 620 x 455/820 h
  - Sealing bar : 415 mm
  - Vacuum pump cap.: Q -18 mc/h

€ 6.214



- Mod. BSL2030**  
Cod. 5160
- Vacuum bags : Smooth
  - Dimension mm. : 200 x 300

€ 14

- Mod. BSF2030**  
Cod. 5166
- Vacuum bags : Embossed
  - Dimension mm. : 200 x 300

€ 22

- Mod. BSL2535**  
Cod. 5161
- Vacuum bags : Smooth
  - Dimension mm. : 250 x 350

€ 20

- Mod. BSF2535**  
Cod. 5167
- Vacuum bags : Embossed
  - Dimension mm. : 250 x 350

€ 31



- Mod. TVACUM**  
Cod. 5155
- Vacuum tube

€ 15



- Mod. BSL3040**  
Cod. 5162
- Vacuum bags : Smooth
  - Dimension mm. : 300 x 400

€ 27

- Mod. BSF3040**  
Cod. 5168
- Vacuum bags : Embossed
  - Dimension mm. : 300 x 400

€ 43

- Mod. BSL4060**  
Cod. 5163
- Vacuum bags : Smooth
  - Dimension mm. : 400 x 600

€ 53

- Mod. BSF4060**  
Cod. 5169
- Vacuum bags : Embossed
  - Dimension mm. : 400 x 600

€ 85

- Mod. BOXT**  
Cod. 5172
- Round container + lid
  - Dim. mm. : diam. 230 x 125 h

€ 34



- Mod. BOXRT20**  
Cod. 5173
- Rectangular container + lid
  - Dim. mm. : 200 x 142 x 75 h

€ 30

- Mod. BOXRT23**  
Cod. 5174
- Rectangular container + lid
  - Dim. mm. : 230 x 340 x 115 h

€ 55

# Sausage Fillers & Bone saw



## SAUSAGE FILLERS & BONE SAW

- Exceptional sausage making machines
- Completely made of stainless steel
- Bone saw with tempered steel gearing system
- Micro-switch on the closing cover, motor brake, low voltage commands, meat driver, portion maker for cutting regulation, cutting blade tension adjustment

## MACHINE A SAUCISSE & SCIE A OS

- Idéaux pour réaliser de savoureux saucissons et saucisses
- Entièrement en acier inoxydable
- Scie a avec osréduction à engrenages en acier trempé
- Micro-interrupteur sur le couvercle de fermeture, frein moteur, commandes basse tension, poussoirs de viande, régulateur de portions pour définir la coupe, réglage de la tension de la lame de coupe

## INSACCATRICI & SEGAOSSA

- Ideali per confezionare gustosi insaccati
- Completamente in acciaio inossidabile
- Segaoossa con ingranaggi in acciaio temperato
- Microinterruttore sul coperchio di chiusura, freno motore, comandi in bassa tensione, spingi carne, porzionatore per la regolazione del taglio, regolazione tensione lama di taglio

## EMBUTIDORA & SIERRA DE HUESOS

- Ideal para la confección de gustosos embutidos
- Completamente en acero inoxidable
- Sierra de huesos con engranajes en acero templado
- Microinterruptor con tapa de cierre, freno motor, contro en baja tensión, empuja carne, mando para la regulación del corte, regulador de la tensión de la hoja de corte.

- **Sausage filler manual type cap. 7 lt**
- **Machine à saucisses type manuel cap. 7 lt**
- **Insaccatrice manuale cap. 7 lt**
- **Embutidora manual cap. 7 lt**

- Mod. L7**  
**Cod. V9677**
- Weight Kg: 20
  - Dimension mm 660 x 220 x 280 h
  - Cylinder diam. mm: 160 x 320
  - Prod: 30 Kg/H
  - Capacity: 6 Kg

€ 1.123



- **Sausage filler manual type cap. 14 lt**
- **Machine à saucisses type manuel cap. 14 lt**
- **Insaccatrice manuale cap. 14 lt**
- **Embutidora manual cap. 14 lt**

- Mod. L14**  
**Cod. V9678**
- Weight Kg: 28
  - Dimension mm 800 x 270 x 300 h
  - Cylinder diam. mm: 200 x 480
  - Prod: 60 Kg/H
  - Capacity: 10 Kg

€ 1.379

- **Bone saw**
- **Scie à os**
- **Segaoossa**
- **Sierra de huesos**

- Mod. 1830**  
**Cod. 9699**
- Volt: 230/1Hz
  - Kw: 0,75
  - Weight Kg: 38
  - Dimension mm 420 x 590 x 950 h
  - Cutting H: 320 mm



€ 2.650



# Peelers



## UK POTATO PEELERS & MUSSEL CLEANERS

- Solid execution, easy operation
- High performance, available also with stainless steel finishing
- All models comply with safety regulations

## FR EPLUCHEURS & MACHINES A NETTOYER LES MOULES

- Appareils très robustes et fiable, facilité d'emploi
- Production très élevée, disponible aussi en version inox à l'extérieur
- Toutes les normes de sécurité sont respectées

## IT PELAPATATE & PULISCICOZZE

- Apparecchi robusti ed affidabili, facilità di impiego
- Alta produttività, disponibile anche con struttura inox
- Costruzione secondo le normative in vigore

## ES PELADOR DE PATATAS & LIMPIADOR DE MEJILLONES

- Aparato robusto y fiable, fácil de manejo
- Alta productividad, disponible también con estructura de acero inoxidable
- Construido según la normativa vigente



- UK **Potato peelers cap. 10 Kg**
- FR **Eplucheurs cap. 10 Kg**
- IT **Pelapatate cap. 10 Kg**
- ES **Pelador de patatas cap. 10 Kg**

Mod. PP10  
Cod. V9549



€ 2.600

- Volt: 230/50 Hz
- Kw: 0,8
- Weight Kg: 50
- Dimension mm 400 x 350 x 800 h
- Tank Diam. mm 300 x 350 h
- Prod: 250 Kg/H
- Capacity: 10 Kg

- UK **Potato peelers cap. 15 Kg**
- FR **Eplucheurs cap. 15 Kg**
- IT **Pelapatate cap. 15 Kg**
- ES **Pelador de patatas cap. 15 Kg**

Mod. PP15  
Cod. V9550



€ 2.760

- Volt: 230/50 Hz
- Kw: 1,3
- Weight Kg: 60
- Dimension mm 450 x 450 x 830 h
- Tank Diam. mm 400 x 340 h
- Prod: 500 Kg/H
- Capacity: 15 Kg

- UK **Mussel Cleaner cap. 8 Kg**
- FR **Machine a nettoyer les moules cap. 8 Kg**
- IT **Puliscicozze cap. 8 Kg**
- ES **Limpiador de mejillones cap. 8 Kg**

Mod. PC8  
Cod. V9870



€ 2.760

- Volt: 230/50 Hz
- Kw: 0,80
- Weight Kg: 26
- Dimension mm 420 x 320 x 800 h
- Prod: 250 Kg/H
- Capacity: 8 Kg

- UK **Mussel Cleaner cap. 15 Kg**
- FR **Machine a nettoyer les moules cap. 15 Kg**
- IT **Puliscicozze cap. 15 Kg**
- ES **Limpiador de mejillones cap. 15 Kg**

Mod. PC15  
Cod. V9871



€ 2.925

- Volt: 230/50 Hz
- Kw: 1,3
- Weight Kg: 36
- Dimension mm 600 x 440 x 900 h
- Prod: 500 Kg/H
- Capacity: 15 Kg





# *Pizza & Bakery*

STAR



# Pizza Counters



## PIZZA TABLES

- Available in different lengths and with drawers
- Internal rails suitable for trays GN1/1 and plastic containers for pizza 400x600 mm.
- Electronic digital control and automatic defrost

## TABLES A PIZZA

- Disponibles en différentes longueurs et avec tiroirs
- Adaptés pour plaques à pâtisserie mm. 400x600 ou grilles GN 1/1
- Commandes électroniques digitales et dégivrage automatique

## BANCHI PIZZA

- Disponibili in varie lunghezze e con cassetti
- Guide per teglie GN 1/1. e cassette in plastica 400x600 mm.
- Comandi digitali elettronici con possibilità di sbrinamento automatico

## MESA PIZZA

- Disponibles en diferentes longitudes y con cajones
- Aptos para moldes de pastelerías mm. 400x600 o bandejas GN 1/1
- Mandos electrónicos digitales y deshielo automático

- Pizza table Cap.EN-GN - 800 mm depth - 2 doors+1drawer
- Table à pizza Cap.EN-GN - prof. 800 mm - 2 portes+1tiroir
- Banco pizza Cap.EN-GN - prof. 800 mm - 2 porte+1cassetto
- Mesa pizza Cap.EN-GN - prof. 800 mm - 2 puertas+1cajon

Mod. TD2BP  
Cod. 9925

- Volt: 230/50Hz
- KW: 0.52
- Dimension mm 1600 x 800 x 840+200 h
- Weight Kg: 200
- Capacity: GN 1/1 or 400 x 600 mm
- Refr. doors : 2
- Temp. °C : + 2 / + 8



€ 3.380



- Pizza table Cap.EN-GN - 800 mm depth-3 doors+1drawer
- Table à pizza Cap.EN-GN - 800mm - 3 portes+1tiroir
- Banco pizza Cap.EN-GN - prof. 800 mm - 3 porte+1cassetto
- Mesa pizza Cap.EN-GN - prof. 800 mm - 3 puertas+1cajon

Mod. TD3BP  
Cod. 9926

- Volt: 230/50Hz
- KW: 0.52
- Dimension mm 2150 x 800 x 840+200 h
- Weight Kg: 220
- Capacity: GN 1/1 or 400 x 600 mm
- Refr. doors : 3
- Temp. °C : + 2 / + 8



€ 3.590

- Pizza table Cap.EN-GN - 800 mm - 2 doors+1drawer+drawer's block
- Table à pizza Cap.EN-GN - 800 mm - 2 portes+1tiroir+meuble a tiroirs
- Banco pizza Cap.EN-GN - prof.800 mm - 2 porte+1cassetto+cassettini
- Mesa pizza Cap.EN-GN - prof.800 mm - 2 puertas+1cajon+cajones

Mod. TD3CSS-BP  
Cod. 9927

- Volt: 230/50Hz
- KW: 0.52
- Dimension mm 2150 x 800 x 850+200 h
- Weight Kg: 220
- Capacity: GN 1/1 or 400 x 600 mm
- Refr. doors : 2
- Temp. °C : + 2 / + 8



€ 3.800





# Pizza Displays



## REFRIGERATED VITRINES

- Refrigerated vitrines suitable for containing GN pans
- Available in different lengths and capacities (GN pans not included)
- Tempered glass
- Electronic digital control

## VITRINES REFRIGEREES

- Vitrines réfrigérées adaptées pour bacs GN
- Disponibles en différentes longueurs et capacités (bacs GN pas inclus)
- Vitres trempés
- Commandes électroniques digitales

## VETRINE REFRIGERATE

- Vetrine refrigerate portabacinelle GN
- Disponibili in varie lunghezze e differenti capacità (bacinelle GN escluse)
- Vetri temperati
- Comandi digitali elettronici

## VITRINAS PIZZA

- Escaparates refrigerados aptos para bac gastro GN
- Disponibles en diferentes longitudes y capacidades (cubas GN no incluidas)
- Vitrina expositora caliente
- Mandos electrónicos digitales



- Refrigerated display unit mm 1300 for gn containers
- Vitrine réfrigérée a poser mm 1300 porte-bacs gn
- Vetrina portabacinelle refrigerata mm 1300 per bacinelle gn
- Vitrina para cubeta refrigerada mm 1300 por bac gn

Mod. V130TD

Cod. 9976

- Volt: 230/50Hz
- Kw: 0,30
- Weight Kg: 35
- Dimension mm 1300 x 385 x 450 h
- Control : Electronic digital
- Cap. : 5 x GN1/3 h 150
- Temp. °C : + 2 / + 8



€ 850

- Refrigerated display unit mm 1600 for gn containers

Vitrine réfrigérée a poser mm 1600 porte-bacs gn

Vetrina portabacinelle refrigerata mm 1600 per bacinelle gn

Vitrina para cubeta refrigerada mm 1600 por bac gn

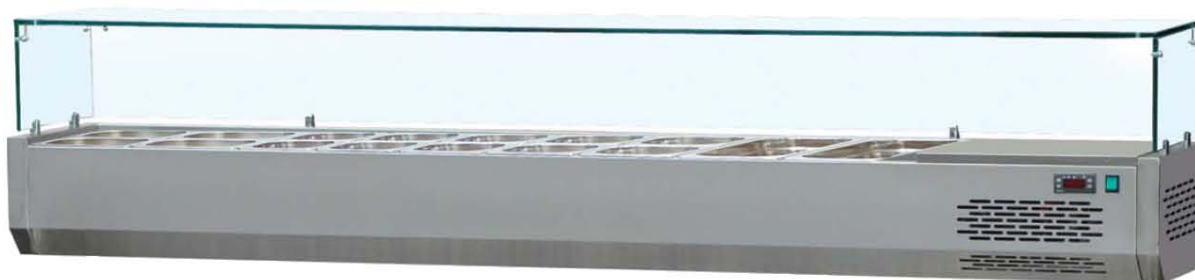
Mod. V160TD

Cod. 9953

- Volt: 230/50Hz
- Kw: 0,30
- Weight Kg: 50
- Dimension mm 1600 x 385 x 450 h
- Control : Electronic digital
- Cap. : 6 x GN1/3 h 150
- Temp. °C : + 2 / + 8



€ 1.250



- Refrigerated display unit mm 2150 for gn containers

Vitrine réfrigérée a poser mm 2150 porte-bacs gn

Vetrina portabacinelle refrigerata mm 2150 per bacinelle gn

Vitrina para cubeta refrigerada mm 2150 por bac gn

Mod. V215TD

Cod. 9954

- Volt: 230/50Hz
- Kw: 0,40
- Weight Kg: 80
- Dimension mm 2150 x 385 x 450 h
- Control : Electronic digital
- Cap. : 8 x GN1/3 h 150 + 1 x GN1/2 h 150
- Temp. °C : + 2 / + 8



€ 1.590

# Electric Pizza Ovens



## ELECTRIC PIZZA OVENS

- Available with 1 or 2 chambers, panoramic glass
- Capacity for 4 or 6 pizzas diam. up to 330 mm. each room
- Temperature 50-410 °C
- Thermometer and thermostatic control
- Internal lighting with halogen lamp

## FOURS A PIZZA ELECTRIQUES

- Disponibles en version avec 1 ou 2 chambres, porte avec vitre panoramique
- Capacité de 4 à 6 pizzas jusqu'à 330 mm de diamètre pour chaque chambre.
- Température de 50 jusqu'à 410 °C.
- Thermomètre et réglage thermostatique
- Eclairage de la chambre de cuisson par lampe halogène

## FORNI PIZZAELETRICI

- Disponibili nella versione a una o due camere, con vetro panoramico
- Capacità da 4 o 6 pizze per camera, diam. fino a 330 mm.
- Temperatura di esercizio da 50 a 410° C.
- Termometro e regolazione termostatica.
- Illuminazione interna con lampada alogena

## HORNOS PIZZA

- Disponibles en versión con 1 o 2 niveles, puerta con cristal panorámico
- Capacidad de 4 o 6 pizzas hasta 300 mm de diámetro para cada nivel
- Temperatura de 50 a 410 °C.
- Termómetro y regulador
- Iluminación de la habitación de cocción por lámpara halógena



- *Pizza oven 1 chamber - 6 pizzas*
- *Four a pizza 1 chambre - 6 pizzas*
- *Forno pizza 1 camera - 6 pizze*
- *Horno pizza 1 camara - 6 pizzas*

Mod. P61/33E  
Cod. 5742

- Volt: 400/3+N
- KW: 6,9
- Weight Kg: 119
- Dimension mm 975 x 1105 x 415 h
- Inside dims. mm : 660 x 1020 x 135 h
- Temp. °C : +50/+410
- Capacity : 6 pizzas-diam. 330mm

€ 1.795

- *Pizza oven 2 chambers - 4+4 pizzas*
- *Four a pizza 2 chambres - 4+4 pizzas*
- *Forno pizza 2 camere - 4+4 pizze*
- *Horno pizza 2 camaras - 4+4 pizzas*

Mod. P42/33E  
Cod. 5741

- Volt: 400/3+N
- KW: 9
- Weight Kg: 161
- Dimension mm 975 x 745 x 830 h
- Inside dims. mm : 660 x 660 x 135 h
- Temp. °C : +50/+410
- Capacity : 4+4 pizzas-diam. 330mm

€ 2.620

- *Pizza oven 2 chambers - 6+6 pizzas*
- *Four a pizza 2 chambres - 6+6 pizzas*
- *Forno pizza 2 camere - 6+6 pizze*
- *Horno pizza 2 camaras - 6+6 pizzas*

Mod. P62/33E  
Cod. 5743

- Volt: 400/3+N
- KW: 13,8
- Weight Kg: 282
- Dimension mm 975 x 1105 x 830 h
- Inside dims. mm :2X 660 x 1020 x 135 h
- Temp. °C : +50/+410
- Capacity : 6+6 pizzas-diam. 330mm

€ 3.195



NET FRONT OPENING  
H 135 mm



Mod. SUP-P42/P62  
Cod. 1382

- Weight Kg: 17
- Dimension mm 970 x 810 x 750 h

€ 540

Mod. SUP-P61  
Cod. 1383

- Weight Kg: 18
- Dimension mm 970 x 1100 x 850 h

€ 650

# Dough Rollers & Pizza Warmers



## DOUGH ROLLERS & PIZZA WARMERS

- Pizza Dough Roller for pressing the dough balls for preparing pizza, cakes, pies etc.
- Adjusting the thickness and diameter of dough.
- Pizza Warming Trays GN1/1 with body in aluminium, warming glass surface very easy to clean.

## FACONNEUSE & PLANS CHAUFFE-PIZZAS

- Laminoin pour transformer la pâte en boule en forme pour pizzas, tartes, etc.
- Possibilité de régler le diamètre, forme et l'épaisseur de la pâte.
- Plans chauffe-pizzas GN 1/1 avec structure en aluminium, surface radiante en vitre pour un nettoyage aisé.

## STENDIPIZZA & PIANETTI SCALDAPIZZA

- Macchine formatrici a rulli per stirare le palline di pasta in forma circolare, per la preparazione di pizze, torte, dolci, ecc.
- Regolazione del diametro, forma e spessore della pasta.
- Pianetti scaldapizza con struttura in alluminio e superficie radiante in cristallo temperato.

## MAQUINA FORMADORA RODILLOS & PLANOS CALIENTA PIZZA

- Laminador para transformar la masa en bolas para pizzas, tartas, etc.
- Posibilidad de ajustar el diámetro, forma y grosor de la masa
- Pianetti scaldapizza con struttura in alluminio e superficie radiante in cristallo temperato.
- Planos calienta pizzas GN 1/1 con estructura de aluminio, superficie radiante en cristal para una limpieza fácil

- **Pizza dough roller diam. 300 mm**
- **Façonneuse diam. 300 mm**
- **Stendipizza diam. 300 mm**
- **Maquina formadora rodillos diam. 300 mm**

Mod. STP30-I  
Cod. 9416

- Volt: 230/50 Hz
- Kw: 0,37
- Weight Kg: 34
- Dimension mm 420 x 580 x 640 h
- Pieces/h : 200 - 300
- Pizza diameter mm. : 140 - 290
- Dought weight gr. : 80 - 210



€ 1.990

- **Pizza dough roller diam. 400 mm**
- **Façonneuse diam. 400 mm**
- **Stendipizza diam. 400 mm**
- **Maquina formadora rodillos diam. 400 mm**

Mod. STP40-I  
Cod. 9417

- Volt: 230/50 Hz
- Kw: 0,37
- Weight Kg: 44
- Dimension mm 520 x 640 x 740 h
- Pieces/h : 200 - 300
- Pizza diameter mm. : 260 - 400
- Dought weight gr. : 260 - 400



€ 2.395



Wheels on request

- **Drawers unit for pizza dough**
- **Meuble a tiroirs pour pate a pizza**
- **Cassettiera portapalline da pizza**
- **Cajonera porta ballos de pizza**

Mod. PZ/CSS  
Cod. 9784

- Weight Kg: 45
- Dimension mm 510 x 710 x 870 h
- Drawers: 3x 110h + 1x 250h
- Int. capacity: 400 x 600 mm
- Equipped with 4 plastic containers

€ 965

- **Pizza warming tray gn 1/1**
- **Plan chauffe-pizzas gn 1/1**
- **Pianetto scaldapizza gn1/1**
- **Plano calienta pizza gn 1/1**

Mod. PWT11  
Cod. 2093

- Volt: 230/1
- Kw: 0,15
- Weight Kg: 3,5
- Dimension mm 565 x 345 x 40 h
- Temp °C : 30 / 95
- Heating element : 150 Watt
- Capacity : GN1/1



€ 168



Right for changements reserved

# Dough Mixers



## SPIRAL DOUGH MIXERS

- Available with different capacities
- Bowl and spiral in stainless steel
- Spiral in special high strength stainless steel
- Safety device locking the machine if bowl grid is lifted
- Movement parts assembled on chain

## PETRINS A SPIRALE

- Disponibles avec différentes capacités, pétrissage rapide
- Cuve en acier inox
- Spirale en acier spécial inox à haute résistance
- Dispositif de sécurité qui arrête la machine au soulèvement de la grille de protection
- Entraînement à chaîne

## IMPASTATRICI A SPIRALE

- Disponibili con diverse capacità
- Vasca in acciaio inox
- Spirale in acciaio inox
- Dispositivo di sicurezza con blocco a coperchio sollevato
- Trasmissione del movimento dal motore al supporto spirale tramite catena

## EMPASTADORAS A ESPIRAL

- Disponibles con diferentes capacidades
- Cubeta de acero inox
- Espiral de acero inox
- Dispositivo de seguridad tapa abierta
- Rotacion del motor por cadena

- **Spiral dough mixer cap. 5 Kg**
- **Petrine a spirale cap. 5 Kg**
- **Impastatrici a spirale cap. 5 Kg**
- **Empastadora a espiral cap. 5 Kg**

Mod. SPE5  
Cod. 9409



€ 1.430

- Volt: 230/50Hz
- Kw: 0,25
- Weight Kg: 30
- Dimension mm 265 x 445 x 365 h
- Volume bowle : 23 lt.
- Capacity : 5 kg.
- Speed : 1



- **Spiral dough mixer cap. 18 Kg**
- **Petrine a spirale cap. 18 Kg**
- **Impastatrici a spirale cap. 18 Kg**
- **Empastadora a espiral cap. 18 Kg**

Mod. SPE23  
Cod. 9421



€ 1.780

- Volt: 400/3+N-50Hz
- Kw: 0,75
- Weight Kg: 67
- Dimension mm 390 x 660 x 670 h
- Volume bowle : 23 lt.
- Capacity : 18 kg.
- Speed : 1

- **Spiral dough mixer cap. 10 Kg**
- **Petrine a spirale cap. 10 Kg**
- **Impastatrici a spirale cap. 10 Kg**
- **Empastadora a espiral cap. 10 Kg**

Mod. SPE12  
Cod. 9420



€ 1.720

- Volt: 400/3+N-50Hz
- Kw: 0,55
- Weight Kg: 47
- Dimension mm 280 x 520 x 580 h
- Volume bowle : 12 lt.
- Capacity : 10 kg.
- Speed : 1

- **Spiral dough mixer cap. 25 Kg**
- **Petrine a spirale cap. 25 Kg**
- **Impastatrici a spirale cap. 25 Kg**
- **Empastadora a espiral cap. 25 Kg**

Mod. SPE30  
Cod. 9422



€ 1.966

- Volt: 400/3+N-50Hz
- Kw: 0,75
- Weight Kg: 72
- Dimension mm 420 x 700 x 670 h
- Volume bowle : 30 lt.
- Capacity : 25 kg.
- Speed : 1



- **Spiral dough mixer cap. 38 Kg**
- **Petrine a spirale cap. 38 Kg**
- **Impastatrici a spirale cap. 38 Kg**
- **Empastadora a espiral cap. 38 Kg**

Mod. SPE45  
Cod. 9423



€ 2.717

- Volt: 400/3+N-50Hz
- Kw: 1,5
- Weight Kg: 100
- Dimension mm 530 x 830 x 720 h
- Volume bowle : 45 lt.
- Capacity : 38 kg.
- Speed : 1

# Dough Mixers



## SPIRAL DOUGH MIXERS

- Available with different capacities
- Bowl and spiral in stainless steel
- Spiral in special high strength stainless steel
- Safety device locking the machine if bowl grid is lifted
- Movement parts assembled on chain

## PETRINS A SPIRALE

- Disponibles avec différentes capacités, pétrissage rapide
- Cuve en acier inox
- Spirale en acier spécial inox à haute résistance
- Dispositif de sécurité qui arrête la machine au soulèvement de la grille de protection
- Entraînement à chaîne

## IMPASTATRICI A SPIRALE

- Disponibili con diverse capacità
- Vasca in acciaio inox
- Spirale in acciaio inox
- Dispositivo di sicurezza con blocco a coperchio sollevato
- Trasmissione del movimento dal motore al supporto spirale tramite catena

## EMPASTADORAS A ESPIRAL

- Disponibles con diferentes capacidades
- Cubeta de acero inox
- Espiral de acero inox
- Dispositivo de seguridad tapa abierta
- Rotacion del motor por cadena



- **Spiral dough mixer cap. 16 Kg**
- **Petrine a spirale cap. 16 Kg**
- **Impastatrici a spirale cap. 16 Kg**
- **Empastadora a espiral cap. 16 Kg**

Mod. HS20  
Cod. 9168.P



€ 1.334

- Volt: 230/1
- Kw: 0,55-0,75
- Weight Kg: 77
- Dimension mm.: 370 x 630 x 730 h
- Bowle capacity: 20 lt
- Mixing speed: 185-15 (rpm)
- Bowl speed: 24/12 (r/min)
- Max weight of mix flour: 8 Kg
- Speed: 2

- **Spiral dough mixer cap. 25 Kg**
- **Petrine a spirale cap. 25 Kg**
- **Impastatrici a spirale cap. 25 Kg**
- **Empastadora a espiral cap. 25 Kg**

Mod. HS30  
Cod. 9167



€ 1.860

- Volt: 230/1
- Kw: 1,1
- Weight Kg: 90
- Dimension mm.: 430 x 730 x 770 h
- Bowle capacity: 35 lt
- Mixing speed: 185-15 (rpm)
- Bowl speed: 24/12 (r/min)
- Max weight of mix flour: 12 Kg
- Speed: 2

- **Spiral dough mixer cap. 35 Kg**
- **Petrine a spirale cap. 35 Kg**
- **Impastatrici a spirale cap. 35 Kg**
- **Empastadora a espiral cap. 35 Kg**

Mod. HS40  
Cod. 9159



€ 2.400

- Volt: 230/1
- Kw: 2,2
- Weight Kg: 127
- Dimension mm.: 480 x 870 x 935 h
- Bowle capacity: 40 lt
- Mixing speed: 185-15 (rpm)
- Bowl speed: 24/12 (r/min)
- Max weight of mix flour: 16 Kg
- Speed: 2



# Planetary Mixers



## PLANETARY MIXERS

- Available in different capacities
- Speed transmission, with gears
- Interlocked safety guard
- Safety device locking the machine if bowl grid is lifted
- Locking emergency push-button
- Supplied with hook, beater and whip

## BATTEURS MELANGEURS

- Disponibles avec capacités différentes
- Entraînement à pignon
- Grille de protection de sécurité
- Dispositif de sécurité qui arrête la machine au soulèvement de la grille de protection
- Bouton de marche et arrêt d'urgence
- Fournis avec crochet, palette et fouet

## MESCOLATRICI PLANETARIE

- Disponibili con diverse capacità
- Trasmissione con riduttore meccanico ad ingranaggi
- Griglia protettiva di sicurezza
- Dispositivo di sicurezza con blocco a coperchio sollevato
- Pulsante di marcia e arresto di emergenza
- Dotazione : frusta, gancio e spatola.

## MEZCLADORES PLANETARIE

- Disponibles con diferentes capacidades
- Transmisión con reductor mecánico por engranajes
- Rejilla de protección de seguridad
- Dispositivo de seguridad tapa abierta
- Botón de marcha y parada de emergencia
- Incluye gancho, paleta y látigo

- **Planetary mixer cap. 8 lt.**
- **Batteur mélangeur cap. 8 lt.**
- **Mescolatrice planetaria cap. 8 lt.**
- **Mezcladora planetaria cap. 8 lt.**

Mod. B8

Cod. 9171-SY

- Volt: 230/1
- Kw: 0,37
- Weight Kg: 20
- Dimension mm 440 x 250 x 430 h
- Bowl capacity: 8 Lt
- Max flour Kg: 0,8
- Max dough Kg: 1,3
- RPM: 80 ~ 660

€ 600



- **Planetary mixer cap. 10 lt.**
- **Batteur mélangeur cap. 10 lt.**
- **Mescolatrice planetaria cap. 10 lt.**
- **Mezcladora planetaria cap. 10 lt.**

Mod. B10CT

Cod. 9172-SY

- Volt: 230/1
- Kw: 0,45
- Weight Kg: 75
- Dimension mm 485 x 410 x 635 h
- Bowl capacity: 10 Lt
- Max flour Kg: 3
- Max dough Kg: 4,8
- RPM: 108/195/355

€ 830



- **Planetary mixer cap. 20 lt.**
- **Batteur mélangeur cap. 20 lt.**
- **Mescolatrice planetaria cap. 20 lt.**
- **Mezcladora planetaria cap. 20 lt.**

Mod. B20CT

Cod. 9173-SY

- Volt: 400/3 + N
- Kw: 1,1
- Weight Kg: 107
- Dimension mm 600 x 600 x 780 h
- Bowl capacity: 20 Lt
- Max flour Kg: 6
- Max dough Kg: 9,6
- RPM: 108/195/355

€ 1.220

# Planetary Mixers



## PLANETARY MIXERS

- Available in different capacities
- Speed transmission, with gears
- Interlocked safety guard
- Safety device locking the machine if bowl grid is lifted
- Locking emergency push-button
- Supplied with hook, beater and whip

## BATTEURS MELANGEURS

- Disponibles avec capacités différentes
- Entraînement à pignon
- Grille de protection de sécurité
- Dispositif de sécurité qui arrête la machine au soulèvement de la grille de protection
- Bouton de marche et arrêt d'urgence
- Fournis avec crochet, palette et fouet

## MESCOLATRICI PLANETARIE

- Disponibili con diverse capacità
- Trasmissione con riduttore meccanico ad ingranaggi
- Griglia protettiva di sicurezza
- Dispositivo di sicurezza con blocco a coperchio sollevato
- Pulsante di marcia e arresto di emergenza
- Dotazione : frusta, gancio e spatola.

## MEZCLADORES PLANETARIE

- Disponibles con diferentes capacidades
- Transmisión con reductor mecánico por engranajes
- Rejilla de protección de seguridad
- Dispositivo de seguridad tapa abierta
- Botón de marcha y parada de emergencia
- Incluye gancho, paleta y látigo

- **Planetary mixer cap. 30 lt.**
- **Batteur mélangeur cap. 30 lt.**
- **Mescolatrice planetaria cap. 30 lt.**
- **Mezcladora planetaria cap. 30 lt.**

Mod. B30CT

Cod. 9175-SY

- Volt: 400/3 + N
- Kw: 1,5
- Weight Kg: 204
- Dimension mm 700 x 620 x1200 h
- Bowl capacity: 30 Lt
- Max flour Kg: 10
- Max dough Kg: 16
- RPM: 91/166/282

€ 2.380



- **Planetary mixer cap. 40 lt.**
- **Batteur mélangeur cap. 40 lt.**
- **Mescolatrice planetaria cap. 40 lt.**
- **Mezcladora planetaria cap. 40 lt.**

Mod. B40C

Cod. 9174-SY

- Volt: 400/3 + N
- Kw: 1,5
- Weight Kg: 248
- Dimension mm 590 x 580 x1230 h
- Bowl capacity: 40 Lt
- Max flour Kg: 12
- Max dough Kg: 19
- RPM: 96/168/306

€ 3.650

- **Planetary mixer cap. 60 lt.**
- **Batteur mélangeur cap. 60 lt.**
- **Mescolatrice planetaria cap. 60 lt.**
- **Mezcladora planetaria cap. 60 lt.**

Mod. B60C

Cod. 9176-SY

- Volt: 400/3 + N
- Kw: 2,2 - 2,8
- Weight Kg: 490
- Dimension mm 1025 x 620 x1430 h
- Bowl capacity: 60 Lt
- Max flour Kg: 20
- Max dough Kg: 32
- RPM: 73/109/143/216

€ 5.850





*Kebab*

STAR



# Gyros Knives



## GYROS KNIVES

- Stainless steel blade
- Device for adjusting the slice thickness
- Very simple to use and to clean



## COUPEAU GYROS

- Lame en inox
- Dispositif de régulation pour l'épaisseur de la coupe
- Facilité de operation et de nettoyage



## COLTELLI PER GYROS

- Lama in acciaio inox
- Dispositivo di regolazione dello spessore del taglio
- Facilità di uso e pulizia



## CUCHILLO PARA GYROS

- Lámina en inox
- Mando de regulacion del corte
- Facilidad de manejo
- Facilidad de limpieza



- Electric knife diam. 90 mm for gyros*
- Couteau électrique diam. 90 mm pour gyros*
- Coltello elettrico a disco diam. 90 mm per gyros*
- Cuchillo eléctrico diam. 90 mm para gyros*

Mod. CO-GY90

Cod. 7999

- Volt: 230/1 and 12
- kW: 0,075
- Weight: 4 kg
- Dimension mm.: 115 x 115 x 210 h
- St. steel blade diam. mm. 90
- Device for adjusting the slice thickness

€ 1.154

- Electric knife diam. 80 mm for gyros*
- Couteau électrique diam. 80 mm pour gyros*
- Coltello elettrico a disco diam. 80 mm per gyros*
- Cuchillo eléctrico diam. 80 mm para gyros*

Mod. CO-GY80M

Cod. 9903

- Volt: 230/1
- kW: 0,11
- Weight Kg: 8
- Dimension mm.: 235 x 285 x 170 h
- Cable Length mm.: 1300
- St. steel blade diam. mm. 80
- Device for adjusting the slice thickness

€ 890



- Knife length 500 mm for gyros*
- Couteau longueur 500 mm pour gyros*
- Coltello lunghezza 500 mm per gyros*
- Cuchillo largo 500 mm para gyros*

Cod. W228526

- Length mm.: 500

€ 71

# Gyros Kebab



## GYROS MACHINES

- Mod. Gas: independent Infrared burners
- Safety cocks
- Mod. El.: heating elements controlled by energy regulator
- Drawn top 40 mm. high
- Drawer for fat collection

## MACHINES A KEBAB

- Mod. Gas: brûleur indépendants à infrarouges
- Robinets gaz de sécurité
- Mod. El.: résistances électriques commandées par doseur d'énergie
- Plan embouti 40 mm. de profondeur
- Tiroir de récupération des graisses

## GYROS KEBAB

- Mod. Gas: bruciatori Infrared completamente autonomi
- Rubinetti termostatici con sicurezza
- Mod. El.: resistenze elettriche comandate da regolatore di energia
- Vasca imbutita di raccolta con profondità 40 mm
- Cassetto raccolta grassi

## GYROS KEBAB

- Mod. Gas: destilador independientes a infrarrojo
- Grifo de vaciado con seguridad
- Mod. El.: resistencias eléctricas mandadas por dosificador de energía
- Plano embutido 40 mm. de profundidad
- Cajón de recuperación de las grasas

**INFRARED SYSTEM**

- **Gas gyros 2 infrared burners**
- **Gyros gaz 2 brûleurs infrarouge**
- **Gyros a gas con 2 bruciatori a infrarossi**
- **Gyros a gas con 2 quemadores infrarrojos**

Mod. GY-INO10G



- Cod. 9842
- Volt: 230/1
- KW: 4,4
- Weight Kg: 13
- Dimension mm 400 x 450 x 580 h
- Heating zones : 2
- Meat max. diam. mm. : 300 x 390 h

€ 720



- **Electric gyros with armoured heating element**
- **Gyros électrique avec résistance en acier**
- **Gyros elettrico con resistenza corazzata**
- **Gyros eléctrico con resistencia**

Mod. GY-INO10E



- Cod. 9841
- Volt: 230/1
- KW: 3,00
- Weight Kg: 12,5
- Dimension mm 400 x 450 x 580 h
- Heating zones : 1
- Meat max. diam. mm. : 300 x 390 h

€ 645

# Gas Gyros Kebab



## 🇬🇧 GAS GYROS MACHINES

- Independent Infrared burners
- Safety cocks
- Heat insulated motor, located in the base of the appliance
- Drawn top 40 mm. high
- Drawer for fat collection

## 🇫🇷 MACHINES A KEBAB GAZ

- Brûleur indépendants à infrarouges
- Robinets gaz de sécurité
- Moteur placé dans la base, bien protégé contre la chaleur
- Plan embouti 40 mm. de profondeur
- Tiroir de récupération des graisses

## 🇮🇹 GYROS A GAS

- Bruciatori Infrared completamente autonomi
- Rubinetti termovalvolati con sicurezza
- Motore di rotazione nella parte inferiore protetto dal calore
- Vasca imbutita di raccolta con profondità 40 mm
- Cassetto raccolta grassi

## 🇪🇸 GYROS KEBAB A GAS

- Destilador independientes a infrarrojos
- Grifo de vaciado con seguridad
- Motor colocado en la base, bien protegido contra el calor
- Plano embutido 40 mm. de profundidad
- Cajón de recuperación de las grasas

- 🇬🇧 Gas gyros 2 infrared burners units
- 🇫🇷 Gyros gaz 2 groupe bruleurs infrarouge
- 🇮🇹 Gyros a gas con 2 gruppi bruciatori a infrarossi
- 🇪🇸 Gyros a gas con 2 destiladores infrarrojos

Mod. GY40G  
Cod. 9825



€ 1.360

- Volt : 230/1
- KW : 7
- Weight Kg : 25
- Dimension mm : 500 x 620 x 645 h
- Heating zone : 2
- Meat max. diam. mm. : 370 x 450 h

INFRARED SYSTEM



- 🇬🇧 Gas gyros 3 infrared burners units
- 🇫🇷 Gyros gaz 3 groupe bruleurs infrarouge
- 🇮🇹 Gyros a gas con 3 gruppi bruciatori a infrarossi
- 🇪🇸 Gyros a gas con 3 destiladores infrarrojos

Mod. GY60G  
Cod. 9826



€ 1.490

- Volt : 230/1
- KW : 10,50
- Weight Kg : 26
- Dimension mm : 500 x 620 x 810h
- Heating zone : 3
- Meat max. diam. mm. : 370 x 560 h

INFRARED SYSTEM



- 🇬🇧 Gas gyros 4 infrared burners units
- 🇫🇷 Gyros gaz 4 groupe bruleurs infrarouge
- 🇮🇹 Gyros a gas con 4 gruppi bruciatori a infrarossi
- 🇪🇸 Gyros a gas con 4 destiladores infrarrojos

Mod. GY80G  
Cod. 9827



€ 1.710

- Volt : 230/1
- KW : 14
- Weight Kg : 29
- Dimension mm : 500 x 620 x 965 h
- Heating zone : 4
- Meat max. diam. mm. : 370 x 710 h

INFRARED SYSTEM

# El. Gyros Kebab



## EL. GYROS MACHINES

- Heating elements controlled by energy regulator
- Refractory protection for heating element
- Heat insulated motor, located in the base of the appliance
- Drawn top 40 mm. high
- Drawer for fat collection.

## MACHINES A KEBAB EL.

- Résistances électriques commandées par doseur d'énergie
- Refractaire protection résistance
- Moteur placé dans la base, bien protégé contre la chaleur
- Plan embouti 40 mm. de profondeur
- Tiroir de récupération des graisses

## GYROS EL.

- Resistenze elettriche comandate da regolatore di energia
- Protezione resistenze con materiale refrattario stampato
- Motore di rotazione nella parte inferiore protetto dal calore
- Vasca imbutita di raccolta con profondità 40 mm
- Cassetto raccolta grassi

## GYROS KEBAB EL.

- Resistencias eléctricas a infrarroja con mando de dosificación de energía
- Protección resistencia en cristal de seguridad
- Motor colocado en la base, bien protegido contra el calor
- Plano embutido 40 mm. de profundidad
- Cajón de recuperación de las grasas



- *Electric gyros 3 heating el. units*
- *Gyros électrique 3 sections el.*
- *Gyros elettrico con 3 sezioni el.*
- *Gyros eléctrico 3 secciones el.*

Mod. GY40E

Cod. 9829

- Volt: 400/3+N
- KW: 4,50
- Weight Kg: 25,5
- Dimension mm 500 x 620 x 645 h
- Heating zones : 3
- Meat max. diam. mm. : 370 x 450 h



€ 1.120

- *Electric gyros 4 heating el. units*
- *Gyros électrique 4 sections el.*
- *Gyros elettrico con 4 sezioni el.*
- *Gyros eléctrico 4 secciones el.*

Mod. GY60E

Cod. 9830

- Volt: 400/3+N
- KW: 6
- Weight Kg: 29,5
- Dimension mm 500 x 620 x 820 h
- Heating zones : 4
- Meat max. diam. mm. : 370 x 560 h



€ 1.320



- *Electric gyros 6 heating el. units*
- *Gyros électrique 6 sections el.*
- *Gyros elettrico con 6 sezioni el.*
- *Gyros eléctrico 6 secciones el.*

Mod. GY80E

Cod. 9831

- Volt: 400/3+N
- KW: 9
- Weight Kg: 33,5
- Dimension mm 500 x 620 x 980 h
- Heating zones : 6
- Meat max. diam. mm. : 370 x 710 h



€ 1.590





*Bar*

STAR



# Juicers



## JUICE SQUEEZERS

- Automatic juice squeezers for continuous production.
- St. steel juice bowl and support included.

## PRESSE-AGRUMES

- Presse-agrumes automatique pour production en continu.
- Bac du jus en inox, fourni avec support.

## SPREMIAGRUMI

- Spremiagrumi automatico per uso continuo.
- Contenitore inox e supporto incluso.

## EXPRESIDOR DE ZUMO

- Exprimidor automático para producción en continuo.
- Bac gastro para zumo en inox, proporcionado con soporte.

- Automatic juicer with microswitch kw 0,15 cap. 60l/h
- Presse-agrumes automatique avec micro kw 0,15 cap. 60l/h
- Spremiagrumi automatico con micro kw 0,15 cap. 60l/h
- Exprimidor automático con micro kw 0,15 cap. 60l/h

Mod. JC  
Cod. 9690



- Volt: 230/50 Hz
- Kw: 0,15
- Weight Kg: 4
- Dimension mm 195 x195 x 365 h
- Capacity orange/min : 14
- Capacity lt/h : 60



€ 199



SUPPORT INCLUDED



- Automatic juicer
- Presse-agrumes automatique
- Spremiagrumi automatico
- Exprimidor automático

Mod. F50

Cod. 9601

- Volt: 230/50 Hz
- Kw: 0,15
- Weight Kg: 34
- Dimension mm 400 x300 x 780 h
- Capacity orange/min : 20/25

€ 1.650



# Drink & Granita Dispensers



## REFRIGERATED DRINK AND GRANITA DISPENSERS

- Drink dispensers LUKE, stainless steel made
- Transparent Polycarbonate containers
- Mixing system with rotating paddle
- FABY models for preparation and conservation of granita

## DISTRIBUTEUR DE BOISSON ET GRANITA

- Distributeurs inox de boissons réfrigérées LUKE
- Conteneurs en polycarbonate
- Système de mélange avec pales tournantes
- Mod. FABY pour la préparation et conservation des granites

## REFRIGERATORI DI BEVANDE E GRANITORI

- Refrigeratori di bevande LUKE in acciaio inox
- Contenitori in polycarbonato trasparente
- Sistema di miscelazione con paddle rotante
- Granitori FABY per la preparazione e conservazione di granite

## REFRIGERADOR DE BEBIDAS Y GRANIZADOS

- Refrigerador de bebidas LUKE en acero inoxidable
- Recipiente en policarbonato transparente
- Sistema de mezclado con pala giratoria
- Granizador FABY para la preparación y conservación del granizado

- **Granita dispenser cap. 10 lt**
- **Distributeur de granita cap. 10 lt.**
- **Granitore cap. 10 lt.**
- **Granizado cap. 10 lt.**

**Mod. FAB1**  
**Cod. 9384**

- Volt: 230/50Hz
- Kw: 0,53
- Capacity bin : 10 lt
- Temp °C : 0 / -2
- Weight Kg: 33
- Dimension mm 200 x 480 x 840 h
- Production kg/24h : 20

€ 1.988

- **Granita dispenser cap. 2 x 10 lt.**
- **Distributeur de granita cap. 2 x 10 lt.**
- **Granitore cap. 2 x 10 lt.**
- **Granizado cap. 2 x 10 lt.**

**Mod. FAB2**  
**Cod. 9374**

- Volt: 230/50Hz
- Kw: 0,85
- Capacity bin : 2 x 10 lt
- Temp °C : 0 / -2
- Weight Kg: 62
- Dimension mm 400 x 480 x 840 h
- Production kg/24h : 2 x 20

€ 3.465



- **Granita dispenser cap. 3 x 10 lt.**
- **Distributeur de granita cap. 3 x 10 lt.**
- **Granitore cap. 3 x 10 lt.**
- **Granizado cap. 3 x 10 lt.**

**Mod. FAB3**  
**Cod. 9385**

- Volt: 230/50Hz
- Kw: 1,1
- Capacity bin : 3 x 10 lt
- Temp °C : 0 / -2
- Weight Kg: 74
- Dimension mm 600 x 480 x 840 h
- Production kg/24h : 3 x 20

€ 4.473

- **Refrigerated drinks cap. 2 x 9 lt.**
- **Distributeur de boisson cap. 2 x 9 lt.**
- **Refrigeratore di bevande cap. 2 x 9 lt.**
- **Refrigerador de bebidas cap. 2 x 9 lt.**

**Mod. LUKE2M**  
**Cod. 9616**

- Volt: 230/50Hz
- Kw: 0,15
- Capacity bin : 9 lt
- Temp. °C : +2 / +8
- Weight Kg: 22
- Dimension mm 300 x 300 x 690 h
- Capacity lt. : 2 x 9

€ 1.250

- **Refrigerated drinks cap. 3 x 9 lt.**
- **Distributeur de boisson cap. 3 x 9 lt.**
- **Refrigeratore di bevande cap. 3 x 9 lt.**
- **Refrigerador de bebidas cap. 3 x 9 lt.**

**Mod. LUKE3M**  
**Cod. 9635**

- Volt: 230/50Hz
- Kw: 0,25
- Capacity bin : 9 lt.
- Temp. °C : +2 / +8
- Weight Kg: 30
- Dimension mm 450 x 300 x 690 h
- Capacity lt. : 3 x 9

€ 1.568



- **Refrigerated drinks cap. 4 x 9 lt.**
- **Distributeur de boisson cap. 4 x 9 lt.**
- **Refrigeratore di bevande cap. 4 x 9 lt.**
- **Refrigerador de bebidas cap. 4 x 9 lt.**

**Mod. LUKE4M**  
**Cod. 9636**

- Volt: 230/50Hz
- Kw: 0,25
- Capacity bin : 9 lt
- Temp. °C : +2 / +8
- Weight Kg: 37
- Dimension mm 600 X 300 X 690 h
- Capacity lt. : 4 x 9

€ 1.875

# Coffee Machines



**UK**  
**FILTER AND CAPSULE**  
**COFFEE MACHINES**  
**HOT DRINK DISPENSER**

**FR**  
**MACHINES A CAFÉ**  
**AVEC FILTRE ET CAPSULE**  
**BOUILLEUR**

**IT**  
**MACCHINA DA CAFFÈ**  
**CON FILTRO E CAPSULE**  
**DISTRIBUTORE DI BEVANDE**  
**CALDE**

**ES**  
**MÁQUINA DE CAFÉ**  
**CON FILTRO Y CAPSULA**  
**DISTRIBUIDOR DE BEBIDAS**  
**CALIENTES**



**UK** Filter coffee machine  
**FR** Machine a cafe a filtre  
**IT** Macchina per caffè in filtri  
**ES** Máquina de café con filtro

**Mod. USA18**  
**Cod. 5397**  
 • Volt: 230/1  
 • Kw: 2  
 • Weight Kg: 8  
 • Dimension mm 360 x 195 x 430 h  
 • Cap. lt. : 1,8



€ 310



**UK** Filter coffee machine with upper heater  
**FR** Machine a cafe a filtre avec chauff. superior  
**IT** Macchina per caffè in filtri con riscaldatore sup.  
**ES** Máquina de café con filtro y calentador superior

**Mod. USA18PLUS**  
**Cod. 5398**  
 • Volt: 230/1  
 • KW: 2  
 • Weight Kg: 8  
 • Dimension mm.: 360 x 195 x 450 h  
 • Cap. lt. : 1,8



€ 340



**UK** Espresso coffee machine with caps  
**FR** Machine a cafe espresso avec capsule  
**IT** Macchina per caffè espresso con capsula  
**ES** Máquina de café exprés con capsula

**Mod. SQUESITO**  
**Cod. 5390**  
 • Volt: 230/1  
 • KW: 0,98  
 • Weight Kg: 7  
 • Dimension mm.: 300 x 180 x 270 h  
 • 3 different coffee flavours



€ 175



**Mod. CIAL-PREZ**  
**Cod. 5391**  
 • Weight Kg: 0,72  
 • Carton box: 120 pcs



**Mod. CIAL-DEKA**  
**Cod. 5392**  
 • Weight Kg: 0,72  
 • Carton box: 120 pcs



**Mod. CIAL-INTEN**  
**Cod. 5393**  
 • Weight Kg: 0,72  
 • Carton box: 120 pcs

prices for  
 coffee capsules  
 on request



**UK** Hot drink dispenser - 19 lt  
**FR** Bouilleur - 19 lt  
**IT** Distributore di bevande calde - 19 lt  
**ES** Distribuidor de bebidas calientes - 19 lt

**Mod. DIS-19L**  
**Cod. 5396**  
 • Volt: 230/1  
 • Kw: 2,5  
 • Weight Kg: 5,7  
 • Dimension mm Diam. 267 x 540 h  
 • Cap. lt. : 19  
 • Temp. range: 30°- 110°C



€ 155

# Mixers



MIXERS  
 FRAPPE' MACHINES  
 ICE-BREAKER

MIXERS  
 MACHINES A SECOUSSE  
 ICE-COKTAIL

FRULLATORI  
 MACCHINE PER FRAPPE'  
 SPACCAGHIACCIO

FRULLADOR  
 FRAPPE MIXER  
 TRITURADOR DE HIELO

Automatic blender 2 liters  
 Mixer automatique 2 litres  
 Frullatore automatico da banco 2 lt  
 Molinillo automatico de banco 2 lt

Mod. FRU1 AUTO   
 Cod. 9622

- Volt: 230/50 Hz
- Kw: 0,73
- Weight Kg: 4
- Dimension mm 180 x 215 x 505 h
- Speed r.p.m : 14000 / 24000
- Speed : Variable
- Capacity lt : 2

€ 399



Single frappe' mixer  
 Shaker simple  
 Frullino frappe singolo  
 Frullador mixer singularo

Mod. FRAP-1   
 Cod. 9623

- Volt: 230/50 Hz
- Kw: 0,55
- Weight Kg: 2
- Dimension mm 150 x 185 x 485 h
- Capacity lt : 0,6
- Speed r.p.m. : 14000

€ 315



Double frappe' mixer  
 Shaker double  
 Frullino frappe doppio  
 Frappe mixer doble

Mod. FRAP-2   
 Cod. 9624

- Volt: 230/50 Hz
- Kw: 0,55 + 0,55
- Weight Kg: 5
- Dimension mm 300 x 185 x 485 h
- Capacity lt : 0,6 + 0,6
- Speed r.p.m. : 14000

€ 646



Ice-breaker  
 Ice-cocktail  
 Spaccaghiaccio  
 Triturador de hielo

Mod. ICE COK   
 Cod. 9679-1

- Volt: 230/50 Hz
- Kw: 0,25
- Weight Kg: 12
- Dimension mm 190 x 265 x 485 h
- Capacity: 90 Kg/h

€ 590









# *Home & Hotel*

STAR



# Chafing Dishes







-  *Chafing dish with fuel set heated*
-  *Chafing dish avec bougie*
-  *Chafing dish con riscaldamento a ceri*
-  *Chafing dish con calentador a cirio*

**Cod. W436110**  
 • Dimension mm.: 620 x 360 x 320 h  
 • Capacity lt.: 9  
 • Capacity GN 1/1 - 65 h





€ 95



-  *Chafing dish with fuel set heated*
-  *Chafing dish avec bougie*
-  *Chafing dish con riscaldamento a ceri*
-  *Chafing dish con calentador a cirio*





**Cod. W431400**  
 • Dimension mm.: diam.420 x 270 h  
 • Capacity lt.: 4

€ 67

-  *Chafing dish with fuel set heated*
-  *Chafing dish avec bougie*
-  *Chafing dish con riscaldamento a ceri*
-  *Chafing dish con calentador a cirio*

**Cod. W431750**  
 • Dimension mm.: diam.420 x 320 h  
 • Capacity lt.: 7,5





€ 93

-  *Chafing dish with fuel set heated*
-  *Chafing dish avec bougie*
-  *Chafing dish con riscaldamento a ceri*
-  *Chafing dish con calentador a cirio*

**Cod. W433240**  
 • Dimension mm.: 660 x 335 x 400 h  
 • Capacity lt.: 2 x 4





€ 190



-  *Chafing dish with electric heated*
-  *Chafing dish avec chauffant électrique*
-  *Chafing dish con riscaldamento elettrico*
-  *Chafing dish con calentador electrico*

**Cod. W435130**  
 • Volt: 230/1   
 • Kw: 2  
 • Dimension mm.: 620 x 480 x 300 h  
 • Capacity lt.: 13  
 • Capacity GN 1/1 - 100 h

€ 222

-  *Chafing dish with electric heated*
-  *Chafing dish avec chauffant électrique*
-  *Chafing dish con riscaldamento elettrico*
-  *Chafing dish con calentador electrico*

**Cod. W433241**   
 • Volt: 230/1  
 • Kw: 2  
 • Dimension mm.: 620 x 480 x 310 h  
 • Capacity lt.: 2 x 4

€ 254



# Chafing Dishes



- Chafing dish with fuel set heated
- Chafing dish avec bougie
- Chafing dish con riscaldamento a ceri
- Chafing dish con calentador a cirio

**Cod. W434090**  
 • Dimension mm.: 660 x 335 x 400 h  
 • Capacity lt.: 9  
 • Capacity GN 1/1 65 mm

€ 231

- Chafing dish with fuel set heated
- Chafing dish avec bougie
- Chafing dish con riscaldamento a ceri
- Chafing dish con calentador a cirio

**Cod. W437010**  
 • Dimension mm.: 760 x 520 x 450 h  
 • Capacity lt.: 9  
 • Capacity GN 1/1 65 mm

€ 340



- Chafing dish with fuel set heated
- Chafing dish avec bougie
- Chafing dish con riscaldamento a ceri
- Chafing dish con calentador a cirio

**Cod. W437020**  
 • Dimension mm.: 460 x 520 x 450 h  
 • Capacity lt.: 6,8

€ 274

- Chafing dish with fuel set heated
- Chafing dish avec bougie
- Chafing dish con riscaldamento a ceri
- Chafing dish con calentador a cirio

**Cod. W437030**  
 • Dimension mm.: 630 x 520 x 450 h  
 • Capacity lt.: 9

€ 356



**Mod. R/CD-300W**  
**Cod. 8954-1**  
 • Volt: 230/1  
 • 300 Watt  
 • Diam. mm.: 200



€ 99



**Cod. W430000**  
 • Gel fuel for chafing dish

€ 2,50



**Cod. W430010**  
 • Dimension mm.: 60 h

€ 5



**Cod. W430001**  
 • Oil fuel for chafing dish

€ 2

# Hotel Supplies



## 🇬🇧 HOTEL SUPPLIES

- Insect killers
- Shoes polisher
- Hand dryer

## 🇫🇷 FOURNITURES POUR HOTELS

- Exterminateur d'insect
- Machine à nettoyer les chaussures
- Sèche mains

## 🇮🇹 FORNITURE PER ALBERGHI

- Sterminatore d'insetti
- Pulisciscarpe
- Asciugamani

## 🇪🇸 EQUIPAMIENTOS PARA HOTELES

- Exterminado de insectos
- Limpia zapatos
- Secamanos



Cod.	Dim. mm	Volt.	Watt	Price
W692208	348 x 92 x 270 h	230	2 x 8	€ 44
W692210	392 x 92 x 320 h	230	2 x 10	€ 48
W692215	500 x 95 x 320 h	230	2 x 15	€ 55
W692220	650 x 95 x 320 h	230	2 x 20	€ 64
W692320	650 x 92 x 390 h	230	3 x 20	€ 69
W692008	fluorescent lamp for cod. W692208			€ 3
W692010	fluorescent lamp for cod. W692210			€ 3,50
W692015	fluorescent lamp for cod. W692215			€ 4
W692020	fluorescent lamp for cod. W692220 and W692320			€ 4,50

- 🇬🇧 Shoes polisher
- 🇫🇷 Machine à nettoyer les chaussures
- 🇮🇹 Pulisciscarpe
- 🇪🇸 Limpia zapatos

- Mod. SPC  
Cod. 9971
- Volt: 230/1
  - Kw: 0,12
  - One Dust/Mud brush and two brushes for polishing the shoes
  - Shoe polishing : cream bottle
  - Weight Kg: 7
  - Dimension mm 492 x 318 x 315 h



€ 149



- 🇬🇧 Hand dryer
- 🇫🇷 Sèche mains
- 🇮🇹 Asciugamani
- 🇪🇸 Secamanos

- Mod. HAND-UP  
Cod. 9377
- Volt: 230/1
  - Kw: 1,5
  - Surface-mounted with : 38" power cord
  - Weight Kg: 7
  - Dimension mm 560 x 328 x 500 h



€ 205



# Laundry & Dryer Machines



## PROFESSIONAL LAUNDRY & DRYER MACHINE

- Professional WHIRPOOL Line, high performance and reliability
- A large choice of washing and drying programs
- Machines can be superposed to save space

## LAVE-LINGES & ESSOREUSE PROFESSIONNELS

- Ligne professionnelle WHIRPOOL, très performante et fiable
- Une vaste choix de programmes de lavage et séchage
- Les machines peuvent être superposées pour réduire l'encombrement

## LAVATRICE & ASCIUGATRICE PROFESSIONALE

- Linea professionale WHIRPOOL di grande capacità e alta affidabilità
- Ampia scelta di programmi di lavaggio ed asciugatura
- Le macchine possono essere sovrapposte per ridurre l'ingombro

## LAVADORA & SECADORA PROFESIONAL

- Linea profesional WHIRPOOL
- Una larga selección de programas de lavado
- Las máquinas pueden estar sobrepuestas para reducir el estorbo

- **Professional laundry equipment cap. 9 kg**
- **Appareil professionnel de buanderie cap. 9 kg**
- **Lavabiancheria professionale cap. 9 kg**
- **Lavadora profesional cap. 9 kg**

Mod. LB9  
Cod. 8886

- Volt: 230/1
- Kw: 2,3
- Weight Kg: 111
- Dimension mm 686 x 780 x 975 h
- Capacity of linge : 9 Kg
- Maximum speed : 1000 turns/min.
- Washing programs : 9



€ 2.500



- **Professional dryer cap. 10 kg**
- **Essoreuse professionnel cap. 10 kg**
- **Asciugatrice professionale cap. 10 kg**
- **Secadora profesional cap. 10 kg**

Mod. AB9  
Cod. 8887

- Volt: 230/1
- Kw: 4,6
- Weight Kg: 111
- Dimension mm 686 x 780 x 975 h
- Capacity : 10 kg.
- Pre-programmed cycles : 8
- Adjustable temperatures : 3



€ 1.950

# Barbecues



## BARBECUE LINE

- Professional barbecues in stainless steel, solid construction
- Different models with chicken-grill, gas burners, sink, working top and cabinet

## GAMME BARBECUE

- Barbecues professionnels en acier inox, construction solide
- Différents modèles et compositions avec rotissoir, feux gaz, plans de travail et meuble avec tiroirs

## LINEA BARBECUE

- Barbecue professionali in acciaio inox, robusti e maneggevoli
- Modelli disponibili in diverse composizioni con grill-girarrostro, fuochi gas, lavello, piani di lavoro e base attrezzata

## BARBECUE LINE

- Barbacoas profesionales en acero inox, construcción sólida
- Diferentes modelos y composiciones con asador, fuegos gases, superficies de trabajo y mueble con cajones

- *Barbecue with 2 burners and wooden trolley*
- *Barbecue avec 2 bruleurs et chariot en bois*
- *Barbecue 2 bruciatori con carrello in legno*
- *Barbecue 2 hornillas con carro en madera*

Mod. BBL1  
Cod. 5508



- Weight Kg: 45
- Dimension mm : 1211 x 660 x 1192 h
- Cooking zone mm: 482 x 500
- Burners : 12000 BTU/h

€ 665



- *Barbecue with 3 burners and wooden trolley*
- *Barbecue avec 3 bruleurs et chariot en bois*
- *Barbecue 3 bruciatori con carrello in legno*
- *Barbecue 3 hornillas con carro en madera*

Mod. BBL2  
Cod. 5509



- Weight Kg: 50
- Dimension mm: 1591 x 664 x 1206
- Cooking zone mm: 640 x 500
- Burners : 12000 BTU/h

€ 760

- *Barbecue with 3 burners and inox trolley*
- *Barbecue avec 3 bruleurs et chariot inox*
- *Barbecue 3 bruciatori con carrello in inox*
- *Barbecue 3 hornillas con carro en inox*

Mod. BBI-4  
Cod. 5511



- Weight Kg: 60
- Dimension mm 1370 x 570 x 1250 h
- Cooking zone mm : 640 x 500
- Burners : 12000 BTU/h
- Side Burner : 10000 BTU/h

€ 1.130



# Barbecues



## BARBECUE LINE

- Professional barbecues in stainless steel, solid construction
- Different models with chicken-grill, gas burners, sink, working top and cabinet



## GAMME BARBECUE

- Barbecues professionnels en acier inox, construction solide
- Différents modèles et compositions avec rotissoir, feux gaz, plans de travail et meuble avec tiroirs



## LINEA BARBECUE

- Barbecue professionali in acciaio inox, robusti e maneggevoli
- Modelli disponibili in diverse composizioni con grill-girarrosto, fuochi gas, lavello, piani di lavoro e base attrezzata



## BARBECUE LINE

- Barbaeoas profesionales en acero inox, construcción sólida
- Diferentes modelos y composiciones con asador, fuegos gases, superficies de trabajo y mueble con cajones



- Barbecue with 3 burners and inox trolley*
- Barbecue avec 3 bruleurs et chariot inox*
- Barbecue 3 bruciatori con carrello in inox*
- Barbecue 3 hornillas con carro en inox*

Mod. BBI-6

Cod. 5512



- Kw: 17,5
- Weight Kg: 80
- Dimension mm 1650 x 620 x 1230 h
- Cooking zone : 810 x 500 mm
- Burners : 20000 BTU/h
- Infrared burner : 10000 BTU/h

€ 1.960



Cod. 5512-1

*Griddle plate single*

Weight Kg: 5,5  
Dimension mm 320 x 480 x 30 h

Cod. 5512-2

*Griddle plate double*

Weight Kg: 7  
Dimension mm 390 x 485 x 30 h

€ 63



Cod. 5512-9

*Cutlery set*

Weight Kg: 5  
Dimension mm 485 x 200 x 95 h

€ 84



Cod. 5512-3

*Grid single*

Weight Kg: 6  
Dimension mm 315 x 485 x 10 h

Cod. 5512-4

*Grid double*

Weight Kg: 7  
Dimension mm 400 x 490 x 10 h

€ 119



Cod. 5512-5

*Spit*

Weight Kg: 3  
Dimension mm 875 x 90

Cod. 5512-6

*Spit*

Weight Kg: 4  
Dimension mm 1040 x 105

€ 56



Cod. 5512-11

*Spit motor*

Volt: 220V-240V  
Weight Kg: 2  
Dimension mm 120 x 90 x 70 h

€ 34



Cod. 5512-7

*Cover for Mod.BBL-BBI-4*

Weight Kg: 1

Cod. 5512-8

*Cover for Mod.BBI-6*

Weight Kg: 1

€ 63



Cod. 5512-10

*Gas connection*

Weight Kg: 1

€ 31

GN 1/1									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>530x325</b>								
	h. 200	9911.6	80,-	9911.6F	144,-			9911.6P	34,-
	h. 150	9911.5	68,-	9911.5F	117,-			9911.5P	26,-
	h. 100	9911.4	47,-	9911.4F	74,-			9911.4P	22,-
	h. 065	9911.3	36,-	9911.3F	43,-	9911.3T	36,-	9911.3P	18,-
	h. 040	9911.2	32,-	9911.2F	39,-	9911.2T	32,-		
h. 020	9911.1	27,-	9911.1F	36,-	9911.1T	27,-			
	Lid GN 1/1	9111	30,-					9911.P	14,-

GN 2/1									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>650x530</b>								
	h. 200	9921.6	142,-	9921.6F	267,-				
	h. 150	9921.5	126,-	9921.5F	221,-				
	h. 100	9921.4	90,-	9921.4F	154,-				
	h. 065	9921.3	76,-	9921.3F	109,-	9921.3T	76,-		
	h. 040	9921.2	65,-	9921.2F	99,-	9921.2T	65,-		
h. 020	9921.1	62,-	9921.1F	96,-	9921.1T	62,-			

GN 2/3									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>353x325</b>								
	h. 200	9923.6	64,-	9923.6F	103,-				
	h. 150	9923.5	55,-	9923.5F	86,-				
	h. 100	9923.4	35,-	9923.4F	57,-				
	h. 065	9923.3	26,-	9923.3F	32,-	9923.3T	26,-		
	h. 040	9923.2	23,-	9923.2F	29,-				
h. 020	9923.1	21,-	9923.1F	27,-					
	Lid GN 2/3	9923	21,-						

GN 1/2									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>325x265</b>								
	h. 200	9912.6	51,-	9912.6F	84,-			9912.6P	18,-
	h. 150	9912.5	40,-	9912.5F	68,-			9912.5P	15,-
	h. 100	9912.4	27,-	9912.4F	44,-			9912.4P	12,-
	h. 065	9912.3	22,-	9912.3F	27,-	9912.3T	22,-	9912.3P	10,-
	h. 040	9912.2	19,-	9912.2F	24,-	9912.2T	19,-		
h. 020	9912.1	15,-	9912.1F	22,-	9912.1T	15,-			
	Lid GN 1/2	9912	18,-					9912.P	8,-

<b>GN 1/3</b>									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>325x175</b>								
	h. 200	9913.6	43,-	9913.6F	70,-			9913.6P	15,-
	h. 150	9913.5	31,-	9913.5F	50,-			9913.5P	12,-
	h. 100	9913.4	23,-	9913.4F	37,-			9913.4P	10,-
	h. 065	9913.3	19,-	9913.3F	21,-	9913.3T	19,-	9913.3P	8,-
	h. 040	9913.2	17,-	9913.2F	18,-	9913.2T	17,-		
h. 020	9913.1	14,-			9913.1T	14,-			
Lid GN 1/3	9913	14,-					9913.P	6,-	

<b>GN 1/4</b>									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>265x162</b>								
	h. 200	9914.6	35,-	9914.6F	46,-			9914.6P	9,-
	h. 150	9914.5	27,-	9914.5F	33,-			9914.5P	8,-
	h. 100	9914.4	20,-	9914.4F	24,-			9914.4P	7.5,-
	h. 065	9914.3	16,-	9914.3F	17,-			9914.3P	7,-
	h. 040	9914.2	15,-						
h. 020	9914.1	13,-							
Lid GN 1/4	9914	12,-					9914.P	6,-	

<b>GN 1/6</b>									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>176x142</b>								
	h. 200	9916.6	44,-	9916.6F	43,-			9916.6P	8,-
	h. 150	9916.5	27,-	9916.5F	27,-			9916.5P	7,-
	h. 100	9916.4	17,-	9916.4F	19,-			9916.4P	6,-
	h. 065	9916.3	14,-	9916.3F	14,-			9916.3P	5,-
	h. 040	9916.2	13,-						
h. 020	9916.1	11,-							
Lid GN 1/6	9916	10,-					9916.P	3.5,-	

<b>GN 1/9</b>									
		St. Steel		Perforated		Tray		Poly	
	Dimension	Cod.	€	Cod.	€	Cod.	€	Cod.	€
	<b>176x108</b>								
	h. 200								
	h. 150								
	h. 100	9919.4	19,-					9919.4P	4,-
	h. 065	9919.3	19,-					9919.3P	3,-
	h. 040								
h. 020									
Lid GN 1/9	9919	7,-					9919.3P	3,-	

## §1 General

1. Our deliveries and services are only carried out on the base of the following conditions. To Purchase conditions of the buyer is hereby contradicted.
2. When placing the first order, the client, unless he is a non-merchant, agrees in advance to these general terms and conditions (GTC) being valid for all following offers, orders, treaties without having to agree to them again.
3. Any arrangements or agreements that differ from these GTC, as well as modifications of a confirmation of order, need a confirmation written by us to become valid. This applies specially, also for the case, that the client takes additional conditions into the letter of order, to which we do not expressly contradict, or for the case that the client makes his purchase conditions being the base the treaty. If these conditions contradict to our GTC, they will not become part of the treaty, even if we are silent upon them or even if we make unreserved remarks about them.
4. Sales representatives and commercial representatives are not authorised to agree upon arrangements, especially not upon treaty conditions.

## §2 Offer

1. Our offers are always without engagement. A contract of sale is only achieved if we confirm it in written form.
2. On costs' estimates, drawings and other documents of the offer, we reserve the right of ownership and copyright for us. The client must not allow a third party access to these documents. On our demand, they must be rendered back to us.

## §3 Delivery size

1. As far as the delivery size is not affected, technical changes are reserved.
2. Information about performance and consumption of our machines must be considered to be approximate. The client himself must provide sufficient media, necessary for the running of our machines, e.g. electricity, gas, water, offset chimneys, openings etc. He also has to get the official permission, esp. he needs the permission of the chimney-sweep master for the installation of haze extractors and constructions to outside chimneys.

## §4 Prices

1. All price indications in offers or confirmations of orders are calculated according to wages and prices of material and freights of the day of handing over. If these costs change until the execution of the order, we are authorised to change the prices appropriately. If the client is a non-merchant, a change of prices can only be considered four months after the treaty conclusion. This price change clause is applied, even if the client wishes subsequently to postpone the date of delivery. With non-merchants as clients, this clause is applied only if the time period is longer than four months.
2. The prices are ex-works without packing and, if not agreed upon differently, plus the VAT-rate of the day of delivery. A possibly necessary connection to supply lines (electricity, water, steam, waste water, hot water, gas etc.), must be effected by the buyer at his own expense and may only be carried out by licensed, regional electricity experts, resp. plumber.
3. If an order of construction, resp. installation or monitoring of the connection for the order article is placed with us, we place fitters at your disposal for the calculation rates valid in the individual case. As for the rest, the provisions of §10 apply here.
4. The client renounces to return the packing and he will duly dispose them. If not, he accepts a subsequent burden of 2% of the purchase price.

## §5 Delivery

1. Partial deliveries are allowed.
2. Information about delivery times are without obligation for us. The delivery period starts with the posting of the confirmation of order, but not before the documents, permissions and releases that the orderer has to provide, are handed over, and not before receipt of the deposit agreed upon. The delivery period is adhered to, if, within the time limit, the consignment is ready for dispatch and if this was made known to the client, resp. the delivery article was given from the works to the dispatch. Installation services, even if the order for this was placed with us, must not be carried out within the delivery time limit, unless this was confirmed by us in written form. The sticking to the delivery time requires that the buyer comes up to his obligations resulting from the purchase treaty.
3. We can not be blamed for delays in delivery or of services due to acts of God, or due to events that render our services much more difficult or even impossible, under which also fall subsequently emerged difficulties in the provision of material, technical breakdowns, strikes, lockouts, lack of means of transport, official orders etc. Such delays might lengthen e.g. obligingly agreed upon delivery times up to an appropriate time.
4. If we exceed our delivery times for reasons that fall under our responsibility, our clients may lay claim to the following.
  - a) A withdrawal from the treaty is only possible if we are in delay and if an appropriate respite is given with the expressive announcement, that the services are rejected after the expiration of the respite.
  - b) In case of our delay, a compensation of 0.5% for each completed week of delay, but of a maximum total of 5% of the invoice sum without VAT and transport insurance can be claimed for the delivery and service affected. Further compensations are excluded, unless we would be imperatively liable for intentional or gross negligent acting from our side or by our representatives or accomplices.
5. At the latest, the risk passes over to the client at loading. If the delivery can not be achieved for reasons, for which the client is to blame, the risk passes over at readiness for dispatch. In this case, the goods, ready for dispatch, are stocked for the client at his expense and risk. The maturity of the invoiced is not influenced by this.
6. The receiver must immediately denounce any damages of transport to us. A transport insurance is only concluded, if expressly demanded by the client. In case of damages, that are covered by the transport insurance, we have the choice of whether to accept the sum paid by the insurance and provide replacement, or to ask the client to pay the invoice in return for the transfer of the insurance sum.
7. The choice of the way of dispatching is up to us, due to a lack of differing agreement. We are not liable for material damage or personal injury, which are caused by our drivers or vehicles in connection with delivery, unless it concerns a matter of intention or gross negligence.

## §6 Guarantee

1. The client is obliged to examine the rendered service immediately. Deficiencies stated at this examination must be promptly denounced to us in written form. Deficiencies that, despite utmost careful examination, can not be discovered within that period, must be shut down promptly, and the deficiency must immediately be denounced to us in written form, but latest before the guarantee expires. We must instantly be given the possibility to satisfy ourselves as to the deficiency. If a taking off is agreed upon, the reprimand, that was caused by the deficiency, can no longer be effected.
2. We perform guarantee for possible deficiencies which our products had already at the time of risk transfer, unless they are secondhand machines, for which we do not perform guarantee. The guarantee lasts for 12 months after the point of time of risk transfer on all mechanical parts and electronic parts, e.g. electric radiators, shift devices and motors etc. The precondition for the performance of guarantee is that our operation- and maintenance instructions are strictly adhered to and that the client himself or a third party did not effect repairs, spare part deliveries or other intervention in our products. We can not perform guarantee for declassified material, so-called „I-I-a-material“. In this case, the client does not have the title to claim guarantee to the indicated deficiencies and to such, which he has to expect.
3. The specialist dealer discount contains delivery, set up and briefing of the delivery devices at the final customer as well as the assumption of the starting costs and labour costs of the guarantee customer service. The guarantee for the specialized trade is limited to free substitution of the defective parts. Defective parts must be sent back freely to the Martech srl by post office. The guarantee sheet must in copy signed with indication of the date of delivery, the invoice date, the production serial number which is attached to the gadget and the further inquired data.
4. If we fail to achieve the performance of the guarantee within the time limit, the buyer can claim the statutory guarantee rights; if the client is a merchant, he can only claim the appropriate reduction of the remuneration.
5. Our guarantee does not refer to natural wear and tear, furthermore not to damages that result from faulty or negligent treatment after the point of risk transit, excessive stress or other interventions, that are not scheduled in the treaty.

6. Further claims of our clients are excluded, especially claims for indemnification, even for indirect damages, unless we would act intentionally or gross negligent or unless assured characteristics were missing. In the case that assured characteristics were missing, we are only liable for damages if the assuring of these characteristics happened just in order to prevent the client of the emerged damages.

## §7 Payments

1. If not differently agreed upon in written form or confirmed by us in written form, all payments must in principle be cash and net, plus the current VAT without any deductions. Money orders, cheques and bills of exchange are only accepted after special agreements and only for the use of payment, all discount and seizing expenses are calculated.
2. We are authorised to deduct possible older remnant debts from payments, even if the conditions of the client are different. If costs and interest rates have already emerged, we are authorised to deduct first the costs, then the interest rates and least the main charge from the payment.
3. A payment is only effected if we can dispose of the amount without restraints. In case of payment via cheque, if the cheque is cashed without reservation.
4. Discountable bills of exchange can just be taken after expressive agreement and only in place of fulfilment. Bills of exchange, that are taken in, are booked if it was redeemed at the day of maturity. The client must bear the costs for discounting and seizing.
5. From delay on, we charge interests of arrears of 1.5% per month, but at least the current account interests that we have to pay.
6. Only with effective and undisputed counter-claims, the client can set off against our claims. It is not possible, that a client, who is a merchant, keeps back because of claimed performance of guarantee. In this case, otherwise, the client can only enforce the right to keep back an appropriate part of the purchase price demand and only if it bases on the same treaty relation.
7. When crediting, the remnant debts become mature without regard to the date of maturity agreed upon and possible extension of a term of payment become invalid if:
  - a) the orderer is in delay with 2 complete rates or with parts of them,
  - b) the orderer stops paying, a composition - or bankruptcy proceeding is opened against him or if he asks his creditors for moratory of he seeks a composition proceeding,
  - c) the orderer considerably offends his obligations resulting from the treaty despite admonitions or gets into purchase delay - in case of purchase delay the orderer must pay the whole purchase price,
  - d) the orderer dies and his inheritors do not contradict to the late's obligation expressively in written form,
  - e) it is found out that the orderer has made wrong statements in the purchase treaty,
  - f) it is found out that the financial situation of the orderer has considerably deteriorated.

Then, we are authorised to take back the goods, if necessary enter the buyer's firm and take away the goods. If the goods are taken back, this is not automatically a withdrawal from the treaty. A withdrawal of the client, due to delay, must be in expressive written form. If the orderer is not able to give back the purchased goods, he is obliged to refund the value. Further more, we can claim damages from him.

8. If the terms of payment have been exceeded as per the delivery treaty, we are authorised to charge subsequently.

## §8 Reservation of proprietary rights

1. Until the fulfilment of all of our claims (also balance claims), which we can legally put against our client now or in the future, we are guaranteed the following securities, which we can, on demand, choose release, if their value is proved to exceed the claims over more than 20%:
1. Our goods remain our property. Processing or re-shaping always happen in the environment of our client but without obligations for us. If our (co-)property becomes invalid due to processing, it is already now agreed upon that the (co-)property of our client is transferred to us according to the share of value (invoice value) of the united good. The client keeps our (co-)property freely. Goods, of which we have the right of (co-)property, is in the following called reservation goods.
2. Our client is authorised to process and to sell the reservation goods, if he agrees with the buyer on a property reservation and unless he is not in delay with us. Seizures and securing transfers are not allowed. The claims resulting from further selling or from any other legal reason (insurance, illicit action) concerning the reservation goods are transferred to us in full extent by the client. We authorise our client until revoked to seize the transferred claims for our invoices on his own behalf. On our demand, the client will reveal the transfers and give us the necessary information and documents. Until the full payment of the purchase price, the reseller allows the seller or the instructed person the entering of the show room, where the delivery good in question can be found. If the reservation good is resold together with other goods, the claims resulting from the reselling are transferred to us. These claims are equal to the proportion of the invoice sum of the reservation good to the invoice sum of the other goods. When reselling goods, at which we have (co-)property, a part of the claim corresponding to the share of the co-property is transferred to us.
3. In case of intervention by a third party, the client will point to our ownership and inform us immediately. The client has to bear costs and damages.
4. Should we have agreed to the cheque-exchange procedure, our claims are not fulfilled until the bill of exchange is redeemed and all extras are paid fully.
5. If the buyer or orderer is in delay of payment or late with paying a rate, we are authorised, to fetch the delivered goods, even if it is fixed to the soil or a building, immediately from the buyer or orderer. For that purpose, the buyer or orderer allows us to enter the rooms, estate or part of estate he possesses or owns. We do not need to refund damages of rooms, buildings, parts of buildings or estates that are caused during dismantling or transportation.

## §9 Claim damages of the seller

If we expressively agree to the cancellation of a placed liable treaty, the buyer has to pay 20% of the order sum to us, even if we have not pointed to that expressively when cancelling. The same applies if the client does not come up to his obligations resulting from the treaty and at withdrawal. If the item to be delivered is already delivered, the lump sum is raised by the costs for the return transport and for the working up. This does not exclude the claim for higher damages. The client is allowed to bring prove, that the damage brought along less costs for us..

## §10 General limits of liability

If not differently fixed here, we are liable for damages caused by violation of treaty or extra-treaty obligations only if the action is intentional or gross negligent. In case of intention or gross negligence of fulfilling assistants, we are only liable if they violate an obligation of the treaty.

## §11 After sales service

1. For repairs and maintenance, we offer our after-sales-service to the then-current calculation rates.
2. Sales-service fitters are allowed, to promise guarantee or other things, that are binding for the seller.
3. For failures and damages caused by the fitters, §8, art. 7 is applied.

## §12 Final provisions and venue

1. If a part of the treaty or of these GTC be invalid, the validity of the other parts of the treaty or GTC is not affected.
2. Additions and changes of the treaty must be done in written form, with our confirmation being decisive.
3. For the assessment of our whole legal relationship to the client, the law of the Italy applies. With the exception of the United Nations Convention (on Contracts for the International Sale of Goods)
4.
  - a) Place of fulfilment and venue for both treaty parties is Milano/Italy - this applies for fully qualified merchants (which do not belong to th merchants' group named in §4 of the commercial law, legal entity of the public law or public special funds; according to the value in dispute the superior court in Milano/Italy can be the competent authority. We have the right to sue the client at his general venue.
  - b) The same venue applies if the buyer has no general venue inland, if he changes abode or usual whereabouts out of the country or his abode or usual whereabouts is not known at the point of time when the proceedings are instituted.

# Notes





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