



Il cuore della brigata

The heart of the brigade

La cucina professionale è
gesto, ritmo, precisione.

Desco non è ciò che si vede.
È ciò che permette al gesto di essere sicuro.

*La cucina professionale è
gesto, ritmo, precisione.*

*Desco non è ciò che si vede.
È ciò che permette al gesto di essere sicuro.*



700



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Cucina gas fuochi aperti | Ogni gesto trova il suo spazio.

Burner gas stove | Every gesture has its place.





Il controllo inizia dalla fiamma.

Control starts from the flame.



Controllo della fiamma

Flame control



Potenza modulabile

Modular power



Sicurezza integrata

Integrated security



Pulizia semplificata

Simplified cleaning



Potenza fuochi

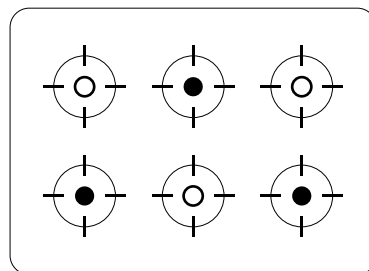
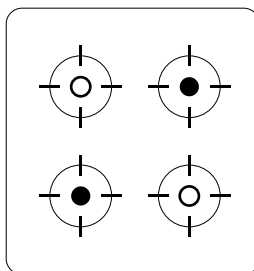
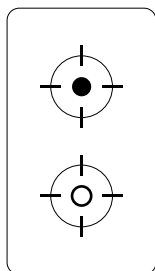
Fire power

2, 4 o 6 fuochi, stessa logica di controllo.
2, 4 or 6 burners, same control logic.

✓ 2 fuochi

✓ 4 fuochi

✓ 6 fuochi



3,5KW



5 KW

* Opzionale ~ *Optional*: 8KW

- Bruciatori in ghisa con spartifiamma in **ottone a doppia corona**.
*Cast iron burners with **double-crown** brass burner caps.*
- **Regolazione della fiamma** tramite comando massimo e minimo, per adattare con precisione l'intensità di cottura.
***Flame regulation** via maximum and minimum controls, to precisely adapt the cooking intensity.*
- Accensione con **fiamma pilota**, progettata per rendere l'avvio rapido, stabile e immediato.
***Pilot flame ignition**, designed for quick, stable and immediate starting.*
- **Termocoppia di sicurezza integrata**, per il controllo diretto della fiamma durante l'utilizzo.
***Integrated safety thermocouple**, for direct control of the flame during use.*





Architettura del prodotto

Product architecture

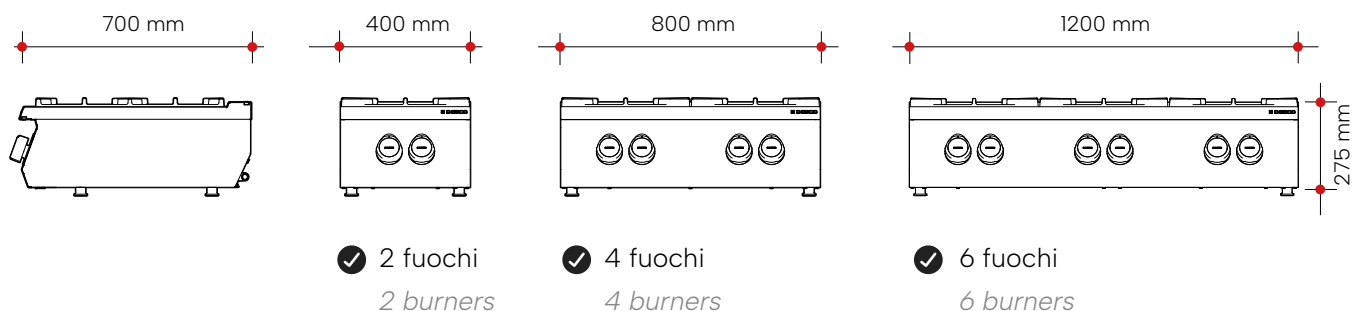
Struttura e materiali

Structure and materials

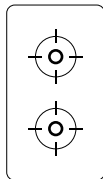
- Piano di lavoro in acciaio inox ~ *Stainless steel worktop*
- Angoli arrotondati ~ *Rounded corners*
- Bacinelle estraibili per facilitare pulizia e igiene ~ *Removable trays for easy cleaning and hygiene*
- Griglie di supporto in ghisa smaltata opaca RAAF ~ *RAAF matte enameled cast iron support grids*
- Vano forno in acciaio inox con angoli arrotondati ~ *Stainless steel oven cavity with rounded corners*
- Guarnizione porta applicata alla scocca ~ *Door seal applied to the body*
- Reggi griglia e suola estraibili ~ *Removable grill racks and base*

Pag.

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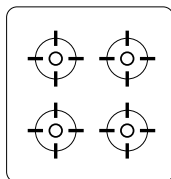


✓ 2 fuochi | 2 *burners*



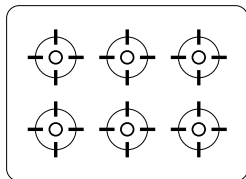
PIANO - TOP			POTENZA Kw POWER kW
N° fuochi <i>Burners no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
2	400 × 700 × 275	Gas	8,5

✓ 4 fuochi | 4 *burners*



PIANO - TOP			POTENZA Kw POWER kW
N° fuochi <i>Burners no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
4	800 × 700 × 275	Gas	17

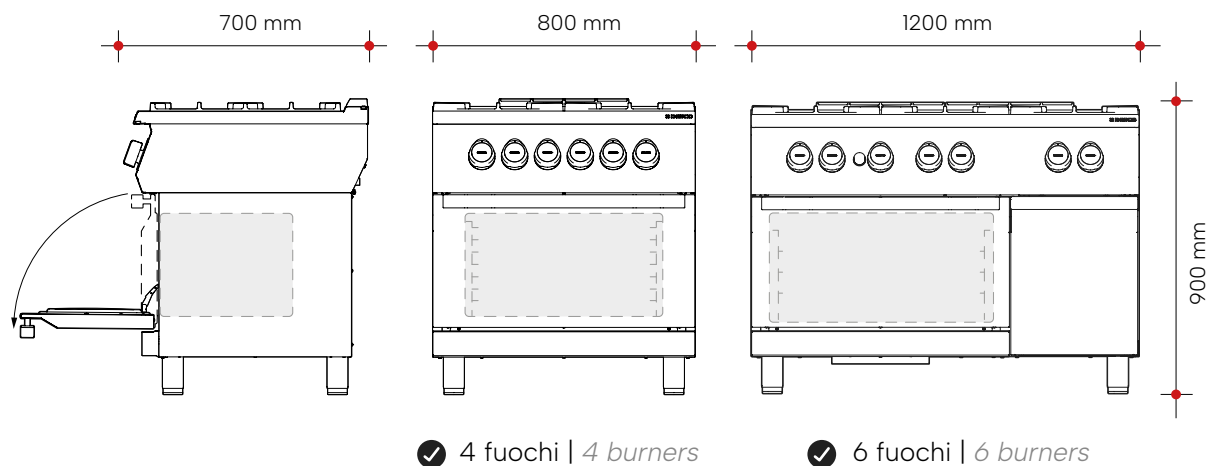
✓ 6 fuochi | 6 *burners*



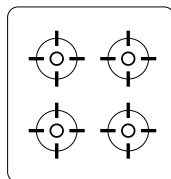
PIANO - TOP			POTENZA Kw POWER kW
N° fuochi <i>Burners no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
6	1200 × 700 × 275	Gas	25,5

Disegni tecnici

Technical drawings

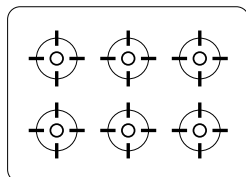


✓ 4 fuochi | 4 burners



FORNO – OVEN				POTENZA Kw POWER kW		
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Temperatura Temperature	Alimentazione Power supply	Forno Oven	Piano Top	Dati gas G20 G20 gas data
Elettrico 2/l Electric 2/l	696 × 565 × 290	90–330 °C	380–415V 3N~/220–240V 3~	5,4	17	1,8 mc/h
Elettrico 1/l ventilato Electric 1/l ventilated	595 × 410 × 347	60–270 °C	220–240V~	2,36	17	1,8 mc/h
Gas 2/l	696 × 565 × 290	60–280 °C	Gas	8	25	2,65 mc/h

✓ 6 fuochi | 6 burners



FORNO – OVEN				POTENZA Kw POWER kW		
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Temperatura Temperature	Alimentazione Power supply	Forno Oven	Piano Top	Dati gas G20 G20 gas data
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Elettrico 1/l ventilato Electric 1/l ventilated	595 × 410 × 347	60–270 °C	220–240V~	2,36	17	1,8 mc/h
Elettrico MAXI Electric MAXI	1096 × 565 × 290	90–330 °C	380–415V 3N~/ 220–240V 3~	7,2	25,5	2,7 mc/h
Gas 2/l	696 × 565 × 290	60–280 °C	Gas	8	25	2,65 mc/h
Gas MAXI	1096 × 565 × 290	60–280 °C	Gas	10	35,5	3,76 mc/h

✓ Accessori

Accessories



✓ Riduzione fuochi ~ *Pan support reducer*



✓ Piastra rigata ~ *Grooved griddle*



✓ Piastra liscia ~ *Smooth griddle*



✓ Griglia in ghisa ~ *Cast iron grid*



✓ Griglia in tondino ~ *Stainless steel wire grid*



✓ Griglia forno ~ *Oven grid*



✓ Kit colonna d' acqua orientabile
Swivelling water tap kit



✓ Supplemento bruciatori personalizzati
Surcharge for customised burners



Dettagli

Details



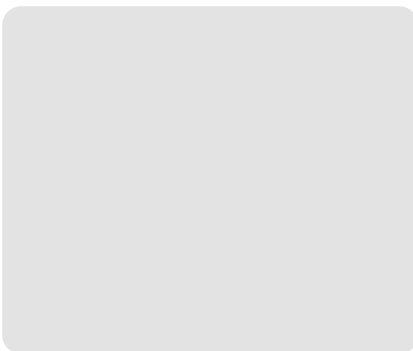
Manopole ~ *Knobs*



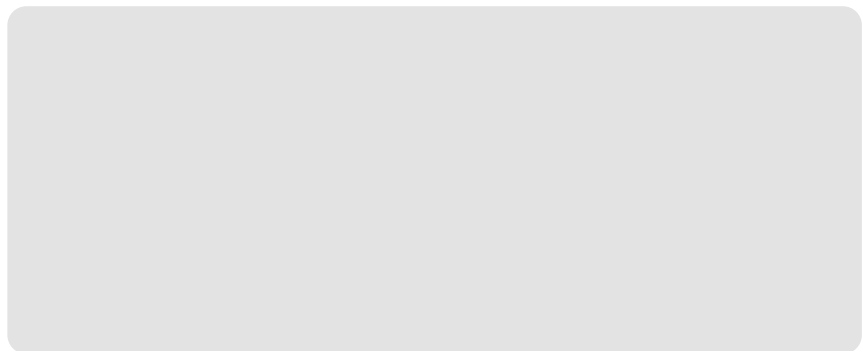
Forno ~ *Oven*



Maniglie ~ *Handles*



Bruciatori ~ *Burners*



Piastra liscia ~ *Smooth griddle*



Cucina gas fuochi ermetici | Fiamma potente.

Controllo assoluto.

Burner gas hermetic range | Powerful flame. Total control.

da fare





da fare



La forza della fiamma, la protezione del piano.

*The strength of the flame,
the protection of the top.*



Bruciatori ad alte prestazioni

High-performance burners



Piano sigillato

Sealed top



Protezione da infiltrazioni

Spill protection



Uso intensivo

Heavy-duty use



Potenza fuochi

Fire power

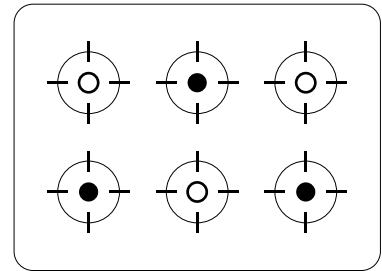
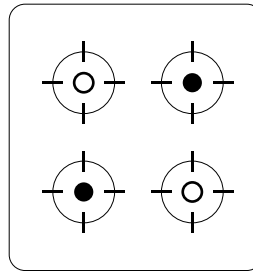
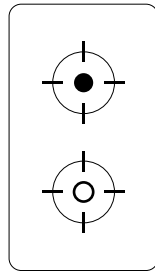
2, 4 o 6 fuochi, stessa logica di controllo.

2, 4 or 6 burners, same control logic.

✓ 2 fuochi

✓ 4 fuochi

✓ 6 fuochi



4 KW



6 KW

* **Opzionale ~ Optional:** 8KW

- Bruciatori in ghisa con spartifiamma in **ottone a doppia corona**.
*Cast iron burners with **double-crown** brass burner caps.*
- **Regolazione della fiamma** tramite comando massimo e minimo, per adattare con precisione l'intensità di cottura.
***Flame regulation** via maximum and minimum controls, to precisely adapt the cooking intensity.*
- Accensione con **fiamma pilota**, progettata per rendere l'avvio rapido, stabile e immediato.
***Pilot flame ignition**, designed for quick, stable and immediate starting.*
- **Piano di lavoro ermetico** in acciaio inox AISI 304, progettato per offrire una superficie più protetta e funzionale nell'uso quotidiano.
Hermetic AISI 304 stainless steel **worktop*, designed to provide a more protected and functional surface in daily use.*

da fare





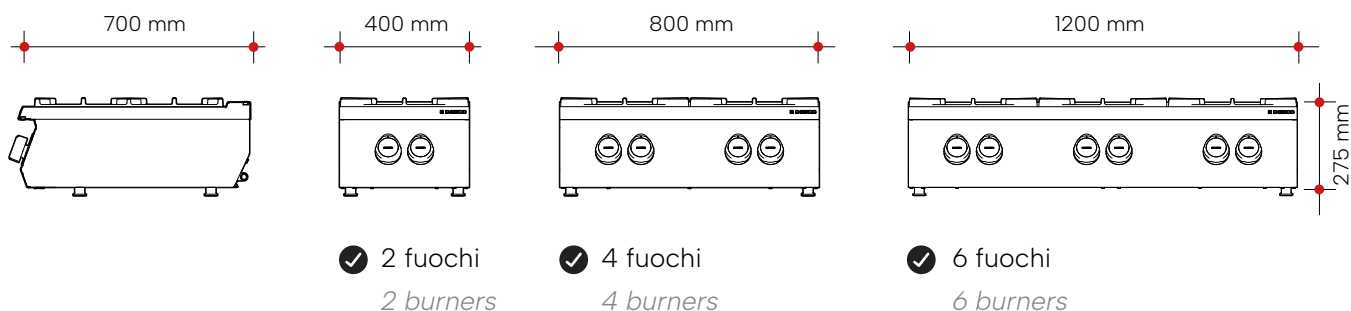
Architettura del prodotto

Product architecture

Struttura e materiali

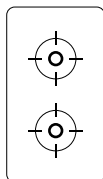
Structure and materials

- Piano di lavoro in acciaio inox ~ *Stainless steel worktop*
- Angoli arrotondati ~ *Rounded corners*
- Superficie ermetica per una migliore gestione del piano ~
Hermetic surface for improved worktop management
- Griglie di supporto in ghisa smaltata opaca RAAF ~ *RAAF
matte enameled cast iron support grids*
- Vano forno in acciaio inox con angoli arrotondati ~ *Stainless
steel oven cavity with rounded corners*
- Guarnizione porta applicata alla scocca ~ *Door seal applied
to the body*
- Reggi griglia e suola estraibili ~ *Removable grill racks and
base*



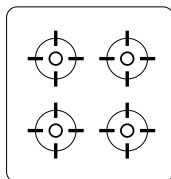


✓ 2 fuochi | *2 burners*



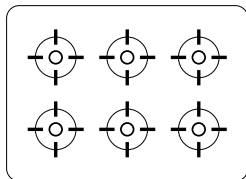
PIANO - TOP			POTENZA Kw POWER kW
N° fuochi <i>Burners no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
2	400 × 700 × 275	Gas	10

✓ 4 fuochi | *4 burners*



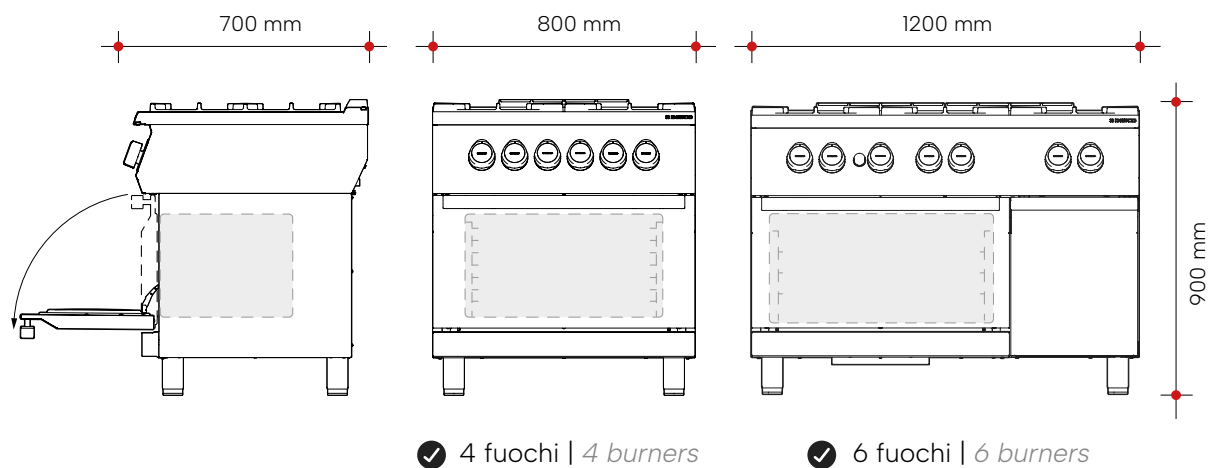
PIANO - TOP			POTENZA Kw POWER kW
N° fuochi <i>Burners no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
4	800 × 700 × 275	Gas	20

✓ 6 fuochi | *6 burners*



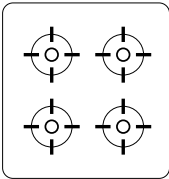
PIANO - TOP			POTENZA Kw POWER kW
N° fuochi <i>Burners no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
6	1200 × 700 × 275	Gas	30

Disegni tecnici *Technical drawings*



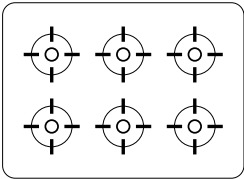


✓ 4 fuochi | 4 burners



FORNO - OVEN				POTENZA Kw POWER kW		
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Temperatura Temperature	Alimentazione Power supply	Forno Oven	Piano Top	Dati gas G20 G20 gas data
Elettrico 2/l <i>Electric 2/l</i>	696 × 565 × 290	90–330 °C	380–415V 3N~/220–240V 3~	5,4	20	2,1 mc/h
Elettrico 1/l ventilato <i>Electric 1/l ventilated</i>	595 × 410 × 347	60–270 °C	220–240V~	2,36	17	2,1 mc/h
Gas 2/l	696 × 565 × 290	60–280 °C	Gas	8	25	2,9 mc/h

✓ 6 fuochi | 6 burners



FORNO - OVEN				POTENZA Kw POWER kW		
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Temperatura Temperature	Alimentazione Power supply	Forno Oven	Piano Top	Dati gas G20 G20 gas data
Elettrico 2/l <i>Electric 2/l</i>	696 × 565 × 290	90–330 °C	380–415V 3N~/220–240V 3~	5,4	30	3,1 mc/h
Elettrico 1/l ventilato <i>Electric 1/l ventilated</i>	595 × 410 × 347	60–270 °C	220–240V~	2,36	30	3,2 mc/h
Elettrico MAXI <i>Electric MAXI</i>	1096 × 565 × 290	90–330 °C	380–415V 3N~/ 220–240V 3~	7,2	30	3,2 mc/h
Gas 2/l	696 × 565 × 290	60–280 °C	Gas	8	38	4 mc/h
Gas MAXI	1096 × 565 × 290	60–280 °C	Gas	10	40	4,2 mc/h

✓ Accessori

Accessories



✓ Riduzione fuochi ~ *Pan support reducer*



✓ Piastra rigata ~ *Grooved griddle*



✓ Piastra liscia ~ *Smooth griddle*



✓ Griglia in ghisa ~ *Cast iron grid*



✓ Griglia in tondino ~ *Stainless steel wire grid*



✓ Griglia forno ~ *Oven grid*



✓ Kit colonna d' acqua orientabile
Swivelling water tap kit



✓ Supplemento bruciatori personalizzati
Surcharge for customised burners



Dettagli

Details



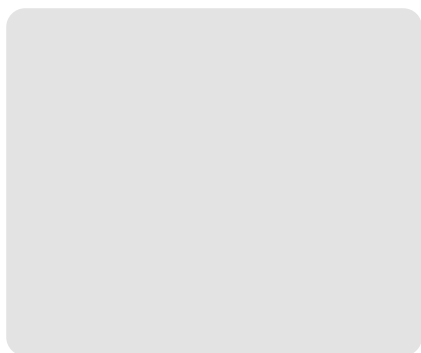
Manopole ~ *Knobs*



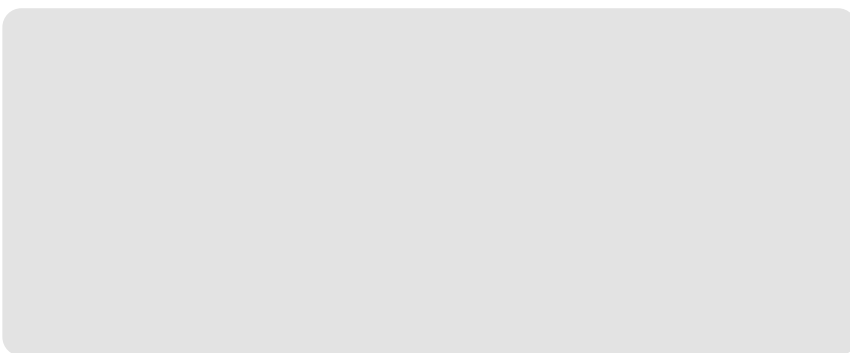
Forno ~ *Oven*



Maniglie ~ *Handles*



Bruciatori ~ *Burners*



Piano ermetico ~ *Hermetic top*



Piastre Elettriche | Il calore prende il suo ritmo.

Plate electric range | Heat finds its rhythm.

da fare





da fare



Ogni zona lavora con il suo equilibrio.

Each zone works with its own balance.



Calore costante

Steady heat



Comandi indipendenti

Independent controls



Regolazione precisa

Precise adjustment



Sicurezza integrata

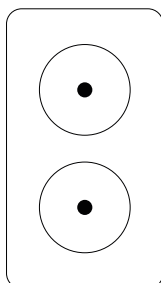
Integrated safety

✓ Potenza Piastre

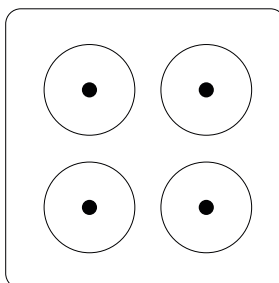
Plate power

2, 4 o 6 piastre, stesso controllo del calore.
2, 4 or 6 plates, same heat control.

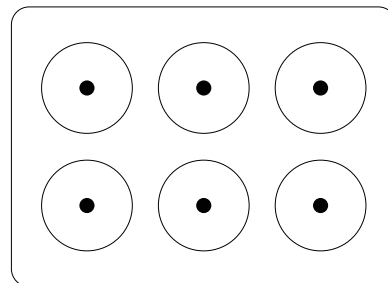
✓ 2 piastre
2 plates



✓ 4 piastre
4 plates



✓ 6 piastre
6 plates



● 2,6 KW

- **Piastre elettriche in ghisa** Ø220 progettate per garantire continuità e uniformità di calore.

Cast iron electric plates Ø220 designed to ensure consistent and even heat.

- **Comandi separati** per ogni piastra, per una gestione indipendente delle zone di cottura.

Independent controls for each plate, for separate management of each cooking zone.

- **Regolazione a 6 posizioni**, per adattare con precisione l'intensità del calore.

6-position adjustment, to precisely adapt heat intensity.

- **Protezione termica integrata**, per un utilizzo sicuro e affidabile nel tempo.

Integrated thermal protection, for safe and reliable use over time.

da fare





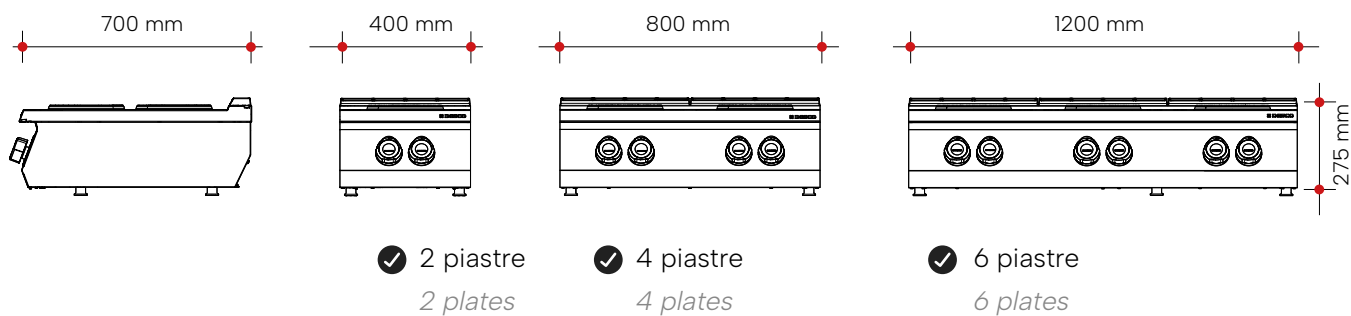
Architettura del prodotto

Product architecture

Struttura e materiali

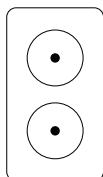
Structure and materials

- Piano di lavoro in acciaio inox ~ *Stainless steel worktop*
- Angoli arrotondati ~ *Rounded corners*
- Vano forno in acciaio inox con angoli arrotondati ~ *Stainless steel oven cavity with rounded corners*
- Guarnizione porta applicata alla scocca ~ *Door seal applied to the body*
- Reggi griglia e suola estraibili ~ *Removable grill racks and base*



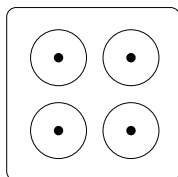


✓ 2 piastre | *2 plates*



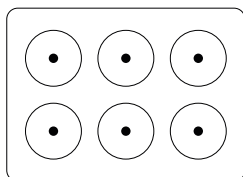
PIANO - TOP			POTENZA Kw POWER kW
N° piastre <i>Plates no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
2	400 × 700 × 275	220-240V 3~ / 380-415V 3N~	5,2

✓ 4 piastre | *4 plates*



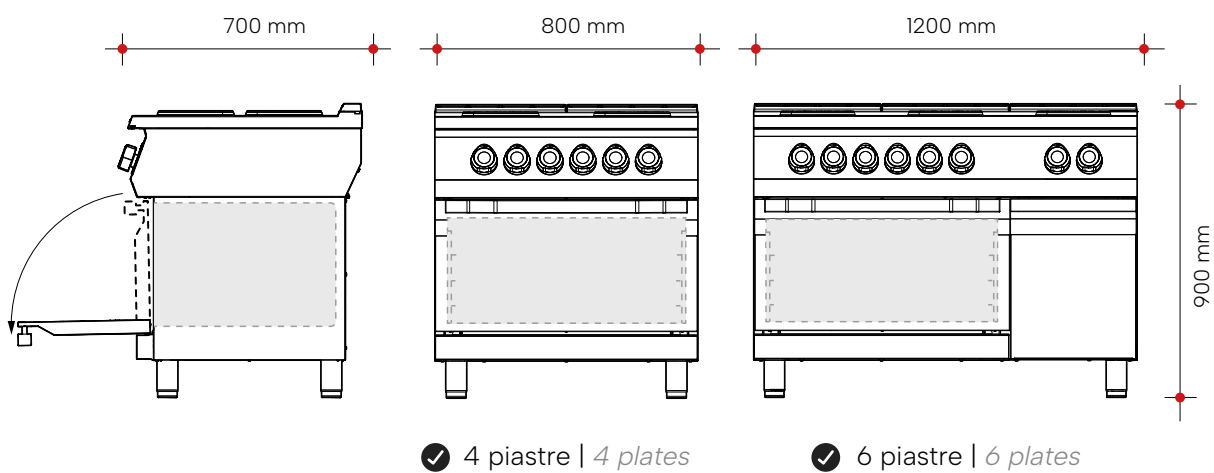
PIANO - TOP			POTENZA Kw POWER kW
N° piastre <i>Plates no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
4	800 × 700 × 275	220-240V 3~ / 380-415V 3N~	10,4

✓ 6 piastre | *6 plates*

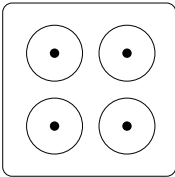


PIANO - TOP			POTENZA Kw POWER kW
N° piastre <i>Plates no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
6	1200 × 700 × 275	220-240V 3~ / 380-415V 3N~	15,6

Disegni tecnici *Technical drawings*

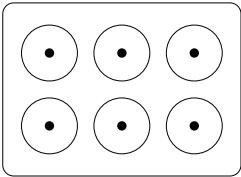


✓ 4 piastre | 4 plates



PIANO – TOP				POTENZA Kw POWER kW	
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Temperatura Temperature	Alimentazione Power supply	Forno Oven	Piano Top
Elettrico 2/1 <i>Electric 2/1</i>	696 × 565 × 290	90–330 °C	380–415V 3N~	5,4	10,4
Elettrico 1/1 ventilato <i>Electric 1/1 ventilated</i>	595 × 410 × 347	60–270 °C	380–415V 3N~	2,4	10,4

✓ 6 piastre | 6 plates



PIANO – TOP				POTENZA Kw POWER kW	
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Temperatura Temperature	Alimentazione Power supply	Forno Oven	Piano Top
Elettrico 2/1 <i>Elettrico 2/1</i>	696 × 565 × 290	90–330 °C	380–415V 3N~	5,4	15,6
Elettrico 1/1 ventilato <i>Elettrico 1/1 ventilato</i>	595 × 410 × 347	60–270 °C	380–415V 3N~	2,4	15,6
Elettrico MAXI <i>Elettrico MAXI</i>	1096 × 565 × 290	90–330 °C	380–415V 3N~	7,2	15,6



Accessori

Accessories



✓ Griglia forno GN 2/1 ~ *GN 2/1 oven grid*



✓ Griglia forno GN 1/1 ~ *GN 1/1 oven grid*



✓ Griglia forno GN 3/1 ~ *GN 3/1 oven grid*



✓ Bacinella in acciaio inox ~ *Stainless steel container*



Dettagli

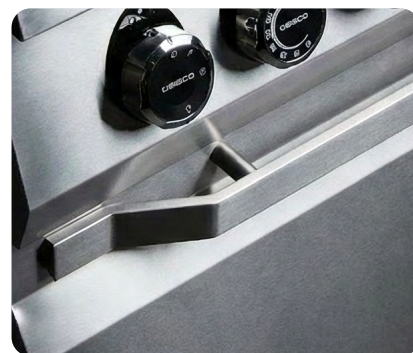
Details



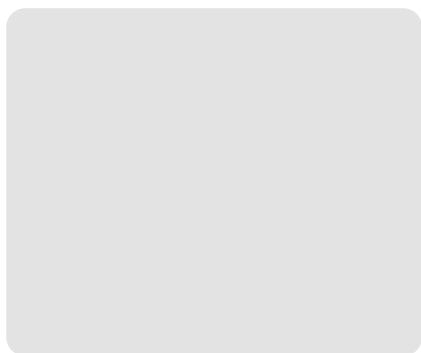
Manopole ~ *Manopole*



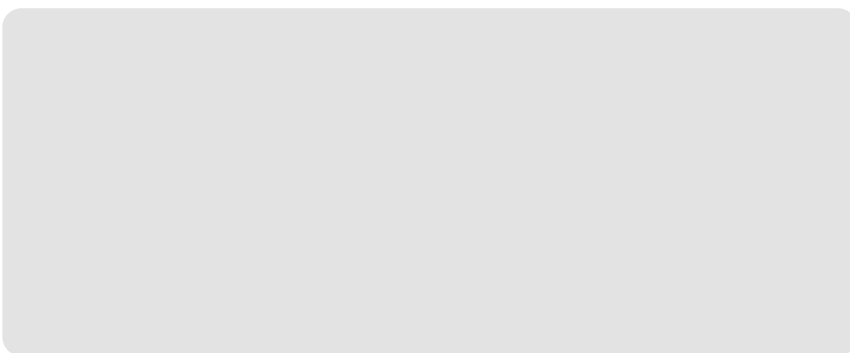
Forno ~ *Forno*



Maniglie ~ *Maniglie*



Piastre in ghisa ~ *Cast iron plates*



Dettagli costruttivi ~ *Construction details*



Vetroceramica | Una superficie che genera calore.

Ceramic plate | A surface that generates heat.

da fare





da fare

Calore immediato. Controllo continuo.

Instant heat. Continuous control.



Riscaldamento rapido

Fast heating



Pulizia essenziale

Effortless cleaning



Calore residuo visibile

Visible residual heat



Resistenza elevata

High resistance

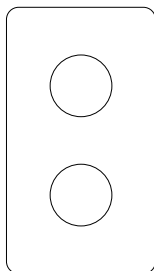


Potenza Piastre

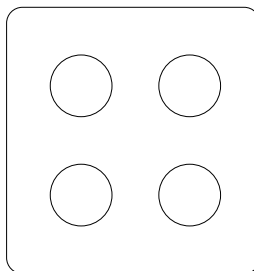
Plate power

2 o 4 piastre, stessa continuità di calore.
2 or 4 plates, same heat continuity.

✓ 2 piastre
2 plates



✓ 4 piastre
4 plates



○ 2,5 KW

- **Piastre in vetroceramica** per una risposta rapida e continua.
glass-ceramic plates for fast and continuous response.
- **Comandi separati** per ogni piastra, per una gestione indipendente delle zone di cottura.
Independent controls for each plate, for separate management of each cooking zone.
- Consentono **cotture veloci** anche con **partenze a freddo**.
Fast cooking even when starting from cold.
- **Una spia luminosa** sul piano segnala l'eventuale presenza di **calore residuo**.
A warning light on the top indicates the presence of residual heat.

da fare



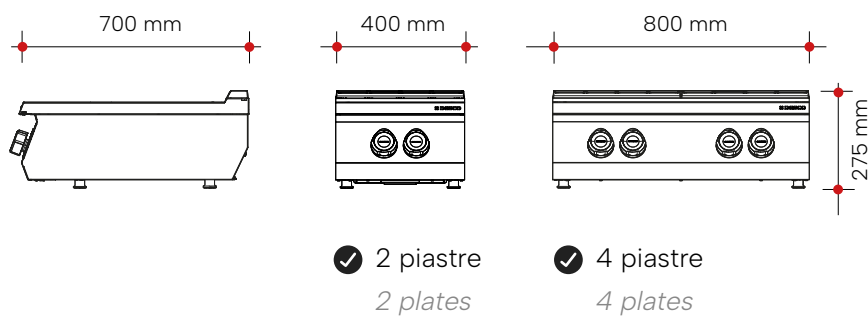
✓ Architettura del prodotto

Product architecture

Struttura e materiali

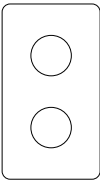
Structure and materials

- Piano in vetroceramica con spessore 6 mm ~ *Glass-ceramic top, 6 mm thick*
- Struttura completamente realizzata in acciaio inox ~ *Structure entirely made of stainless steel*
- Protezione termica integrata nelle resistenze ~ *Integrated thermal protection in the heating elements*
- Vano forno in acciaio inox con angoli arrotondati ~ *Stainless steel oven cavity with rounded corners*



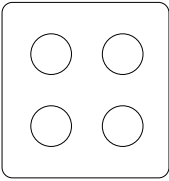


✓ 2 piastre | 2 plates



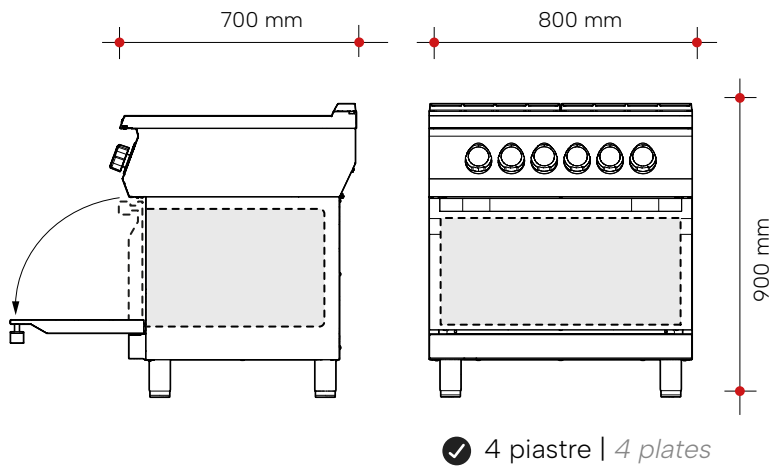
PIANO – TOP			POTENZA Kw POWER kW
N° piastre Plates no.	Dimensioni (mm) Dimensions (mm)	Alimentazione Power supply	Piano Top
2	400 × 700 × 275	380–415V 3N~ / 220–240V 3~	5

✓ 4 piastre | 4 plates

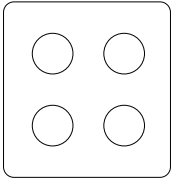


PIANO – TOP			POTENZA Kw POWER kW
N° piastre Plates no.	Dimensioni (mm) Dimensions (mm)	Alimentazione Power supply	Piano Top
4	800 × 700 × 275	380–415V 3N~ / 220–240V 3~	10

Disegni tecnici
Technical drawings



✓ 4 piastre | 4 plates



FORNO - OVEN				POTENZA Kw POWER kW	
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Temperatura Temperature	Alimentazione Power supply	Forno Oven	Piano Top
Elettrico 2/1 Electric 2/1	696 × 565 × 290	90–330 °C	380–415V 3N~ / 220–240V 3~	5,4	15,4
Elettrico 1/1 ventilato Electric 1/1 ventilated	595 × 410 × 347	60–270 °C	380–415V 3N~ / 220–240V 3~	2,4	12,4



✓ Accessori

Accessories



✓ Griglia forno GN 2/1 ~ *GN 2/1 oven grid*



✓ Griglia forno GN 1/1 ~ *GN 1/1 oven grid*



✓ Bacinella in acciaio inox ~ *Stainless steel container*

Dettagli

Details



Spia calore residuo ~ *Residual heat indicator*



Piano ~ *Top*



Induzione | L'energia si attiva solo dove serve.

Induction plate | Energy activates only where needed.

da fare





da fare

La potenza prende forma solo quando serve.

Power takes shape only when needed.



Attivazione intelligente

Smart activation



Pulizia immediata

Easy cleaning



Risparmio Energetico

Energy saving



Potenza istantanea

Instant power



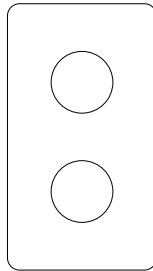
Potenza Piastre

Plate power

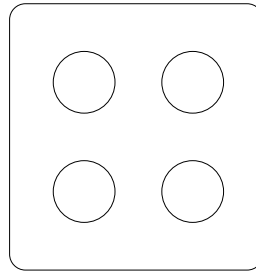
2, 4 zone o wok, stessa logica di controllo.

2, 4 zones or wok, same control logic.

✓ 2 piastre
2 plates



✓ 4 piastre
4 plates



○ 3,5 KW

- **Zone a induzione** indipendenti per una gestione precisa della potenza.

Independent induction zones for precise power control.

- **Potenza regolabile su 6 livelli**, per adattare il calore a ogni preparazione.

Power adjustable on 6 levels, to adapt heat to every preparation.

- Il campo magnetico genera calore **direttamente nella pentola**, attivandosi solo quando necessario.

*The magnetic field generates heat **directly in the pan**, activating only when needed.*

- **Manopola ergonomica e display numerico** per un controllo immediato e intuitivo.

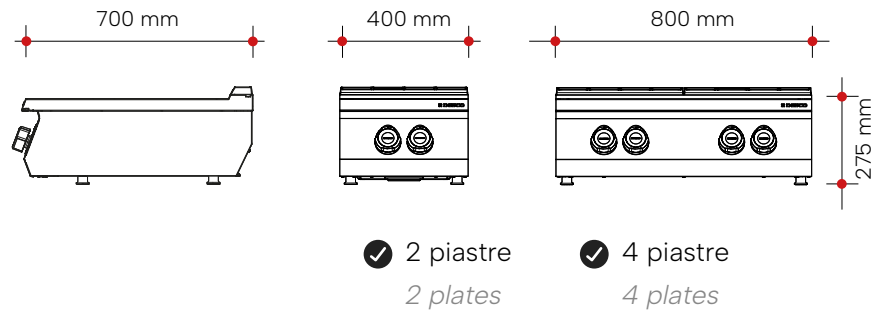
Ergonomic knob and numeric display for immediate and intuitive control.

da fare



✓ Architettura del prodotto

Product architecture



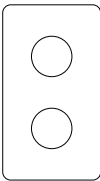
Struttura e materiali

Structure and materials

- Piano in vetroceramica liscio ~ *Smooth glass-ceramic top*
- Struttura completamente realizzata in acciaio inox ~ *Structure entirely made of stainless steel*
- Bobine a induzione sotto il piano per la generazione diretta del calore nella pentola ~ *Induction coils under the top for direct heat generation in the pan*
- Riduzione dei consumi e migliore comfort nell'ambiente cucina ~ *Reduced energy consumption and improved kitchen comfort*
- Superficie liscia per una pulizia più immediata ~ *Smooth surface for easier cleaning*

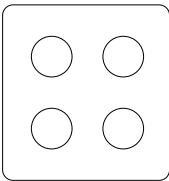


✓ 2 piastre | *2 plates*



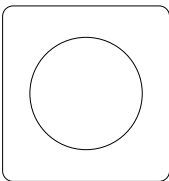
PIANO - TOP			POTENZA Kw POWER kW
N° piastre <i>Plates no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
2	400 × 700 × 275	380-415V 3N~	7

✓ 4 piastre | *4 plates*



PIANO - TOP			POTENZA Kw POWER kW
N° piastre <i>Plates no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
4	800 × 700 × 275	380-415V 3N~	14

✓ Wok | *Wok*



PIANO - TOP			POTENZA Kw POWER kW
N° piastre <i>Plates no.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Alimentazione Power supply	Piano Top
1	400 × 700 × 275	380-415V 3N~	5

✓ Accessori

Accessories



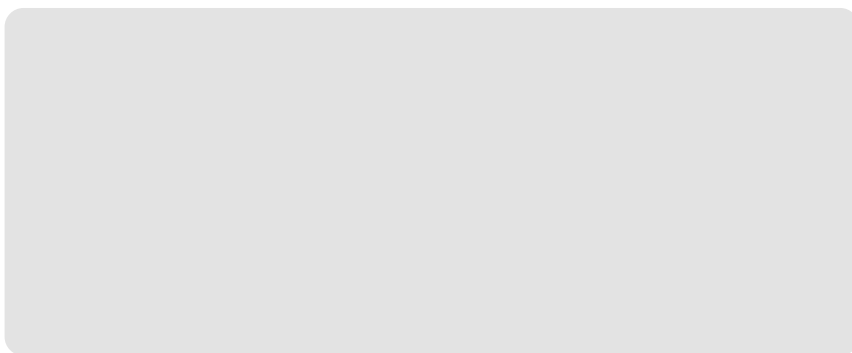
- ✓ Kit accoppiamento basi refrigerate e moduli cottura top ~ *Refrigerated base and top cooking module coupling kit*



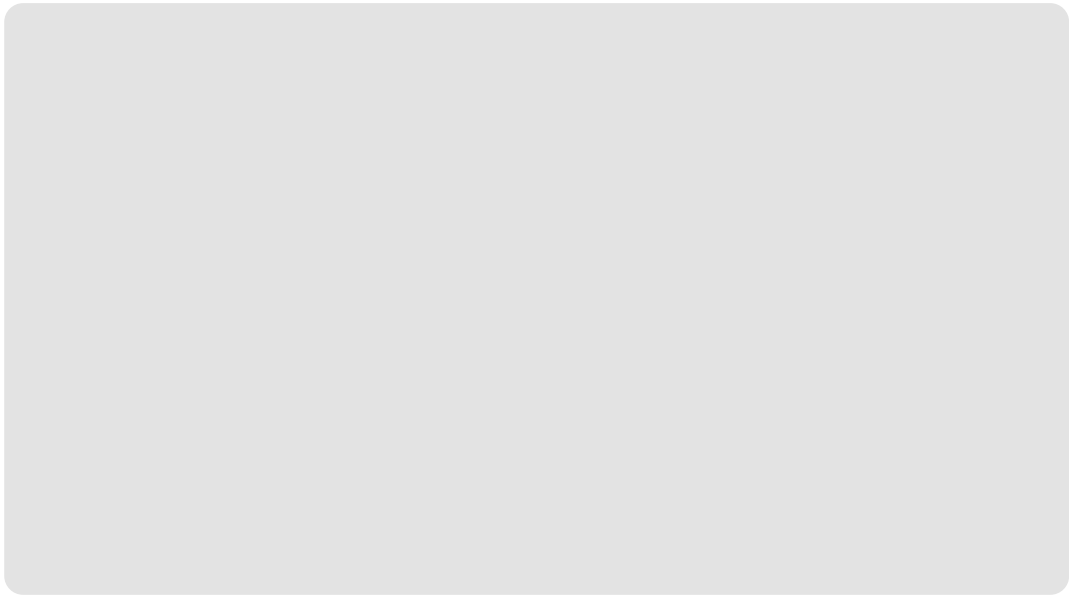
- ✓ Filtro dedicato per basi refrigerate ~ *Dedicated filter for refrigerated bases*

✓ Dettagli

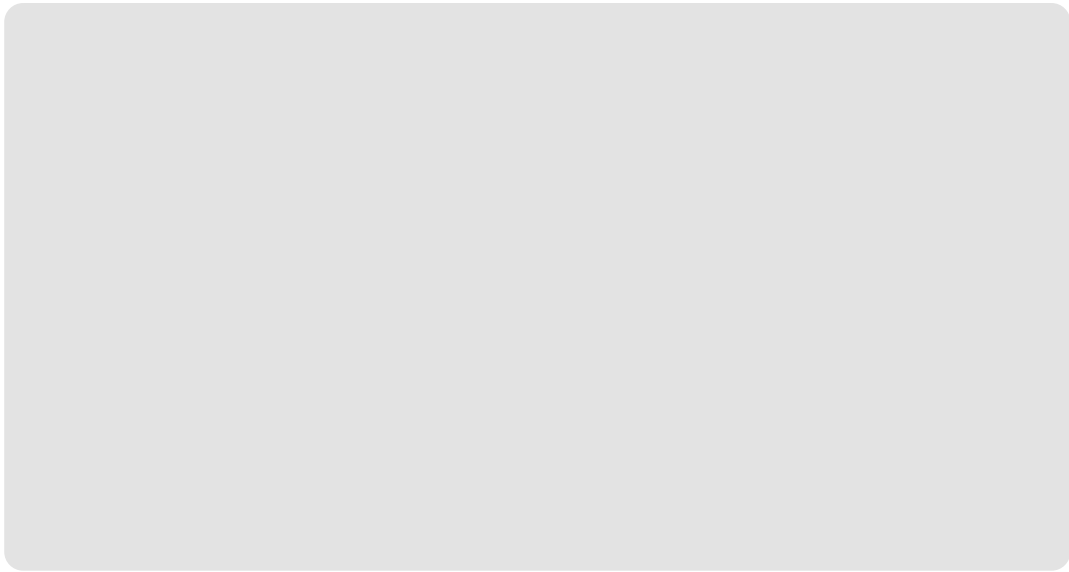
Details



Zone indipendenti ~ *Independent zones*



Wok ~ *Wok*



Display numerico ~ *Numeric display*



Bagnomaria | La temperatura giusta, fino al servizio.

Bain marie | The right temperature, until service.

da fare





da fare



Il calore che preserva tempi, consistenze e servizio.

*Heat that preserves timing, consistency and
service.*



Temperatura costante

Steady temperature



Servizio continuo

Continuous service



Carico acqua integrato

Integrated water filling



Sicurezza automatica

Automatic safety



Capacità vasca

Well capacity

Due dimensioni, stessa precisione nel mantenimento.

Two sizes, same holding precision.



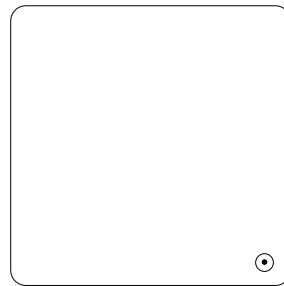
Vasca singola

Single well



Vasca doppia

Double well



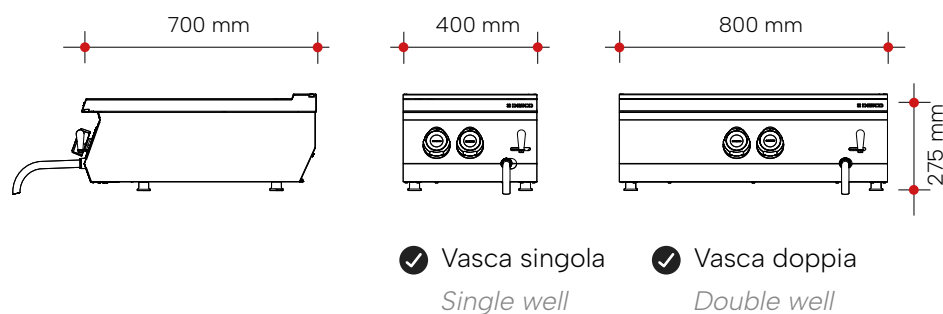
- **Vasca stampata in acciaio inox AISI 304.**
AISI 304 stainless steel well.
- Disponibile in **due dimensioni**, per adattarsi a diverse esigenze di servizio.
Available in two sizes, to adapt to different service needs.
- **Temperatura dell'acqua da 30°C a 90°C**, per un mantenimento delicato e controllato.
Water temperature from 30°C to 90°C, for gentle and controlled holding.
- **Carico acqua tramite elettrovalvola** comandata da manopola sul cruscotto.
Water filling through a solenoid valve controlled by a knob on the control panel.
- **Termostato di sicurezza con riarmo automatico**, per un utilizzo affidabile nel tempo.
Safety thermostat with automatic reset, for reliable use over time.

da fare



✓ Architettura del prodotto

Product architecture



Struttura e materiali

Structure and materials

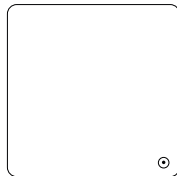
- Struttura completamente realizzata in acciaio inox ~ *Structure entirely made of stainless steel*
- Scarico frontale con apertura in sicurezza ~ *Front drain with safety opening*
- Resistenze adesive etched-foils poste sotto la vasca ~ *Etched-foil heating elements positioned under the well*
- Manopola di comando sul cruscotto ~ *Control knob on the dashboard*

- ✓ Vasca da 3,5 LT |
3,5 L well



PIANO – TOP				POTENZA Kw POWER kW
Tipo Type	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Alimentazione Power supply	Piano Top
GN 1/1	400 × 700 × 275	308 × 508 × 160	220–240V 1N~	1,5

- ✓ Vasca da 9 LT |
9 L well



PIANO – TOP				POTENZA Kw POWER kW
Tipo Type	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Alimentazione Power supply	Piano Top
GN 2/1	400 × 700 × 275	630 × 508 × 160	220–240V 1N~	3

✓ Accessori

Accessories



✓ Bacinelle GN ~ GN containers

GN 1/1 150h

GN 1/2 150h

GN 1/3 150h

GN 1/4 150h

GN 1/6 150h



✓ Supporti per bacinelle ~ Container supports

L = 510 mm

L = 310 mm



✓ Coperchi per bacinelle ~ Container lids

GN 1/1

GN 1/2

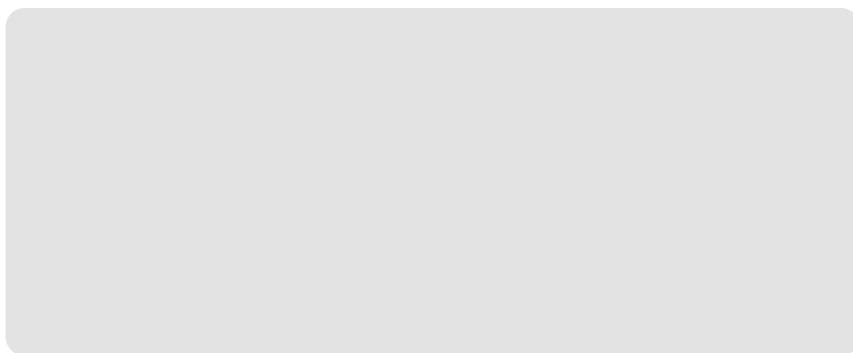
GN 1/3

GN 1/4

GN 1/6

✓ Dettagli

Details



Scarico frontale ~ Front drain



Vasca ~ Tank



Rabbocco acqua ~ *Water refill*



Frytop | Ogni gesto trova una risposta immediata.

Frytop | Every action gets an immediate response.

da fare





da fare

Una superficie pensata per stare al passo.

A surface designed to keep up.



Riscaldamento rapido

Fast heating



Cottura uniforme

Even cooking



Raccolta grassi integrata

Integrated grease collection



Pulizia semplificata

Simplified cleaning



Potenza Piastre

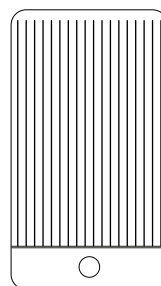
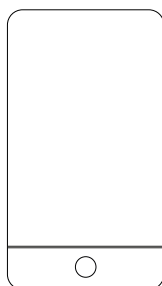
Plate power

Liscia o rigata, stessa intensità di lavoro.

Smooth or grooved, same working intensity.

✓ Liscia | *Smooth*

✓ Rigata | *Smooth*



- **Piastra di cottura liscia o rigata** realizzata in speciale lega ferritica satinata o cromata satinata..

Smooth or grooved cooking plate made of special satin ferritic steel or satin chrome finish.

- **La temperatura desiderata si raggiunge velocemente**, per una risposta immediata durante il servizio.

The desired temperature is reached quickly, for immediate response during service.

- **Cassetto estraibile per la raccolta dei grassi**, integrato nel piano.

Removable grease collection drawer, integrated into the unit.

- **Piano saldato lungo tutto il perimetro superiore**, per garantire una perfetta tenuta dei liquidi.

Top welded along the entire upper perimeter to ensure perfect liquid sealing.

da fare





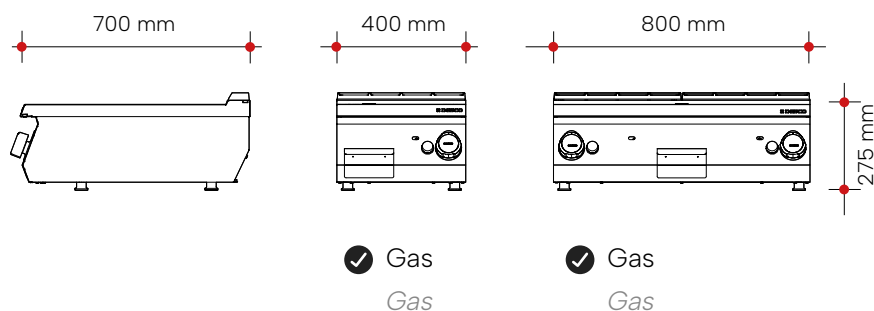
Architettura del prodotto

Product architecture

Struttura e materiali

Structure and materials

- Piano di lavoro in acciaio inox ~ *Stainless steel worktop*
- Angoli arrotondati ~ *Rounded corners*
- Protezione termica integrata nelle piastre ~ *Integrated thermal protection in the plates*
- Vano forno in acciaio inox con angoli arrotondati ~ *Stainless steel oven cavity with rounded corners*
- Guarnizione porta applicata alla scocca ~ *Door seal applied to the body*
- Reggi griglia e suola estraibili ~ *Removable grill racks and base*





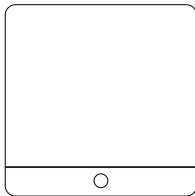
Superfici di cottura a Gas

Cooking surfaces

✓ Liscia | *Smooth**

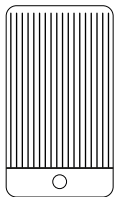


400 mm

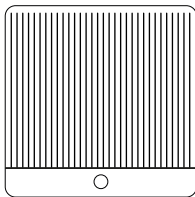


800 mm

✓ Rigata | *Smooth**

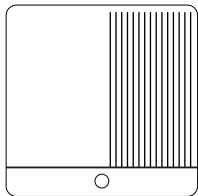


400 mm



800 mm

✓ Mista | *Smooth**



800 mm

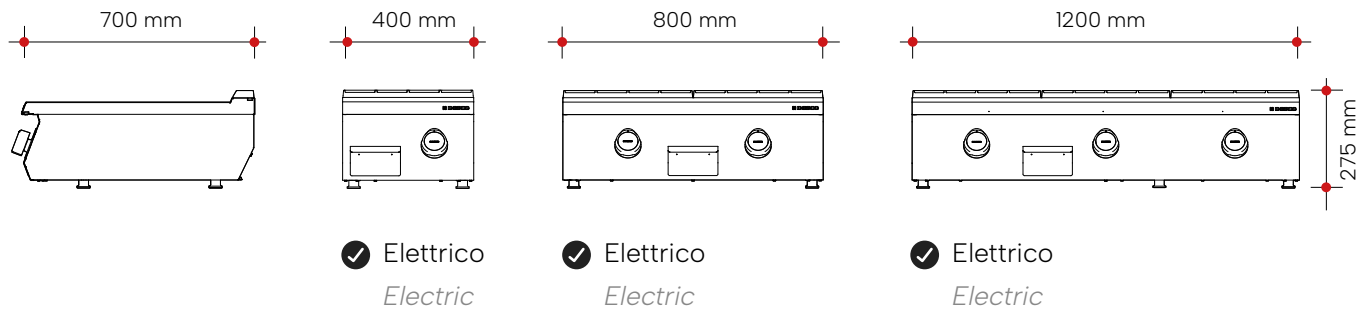
POTENZA Kw POWER kW	
400 mm	800 mm
7 kW	14 kW

*Ferritica satinata o Cromata satinata
Satin ferritic finish or Satin chrome finish

✓

Architettura del prodotto

Product architecture



✓

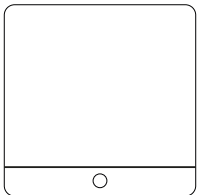
Superfici di cottura Elettriche

Cooking surfaces

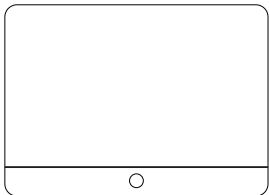
✓ Liscia | *Smooth**



400 mm

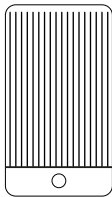


800 mm

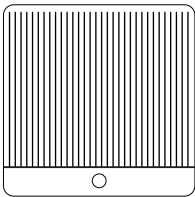


1200 mm

✓ Rigata | *Smooth**

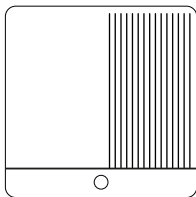


400 mm

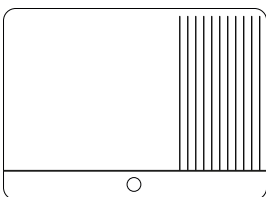


800 mm

✓ Mista | *Smooth**

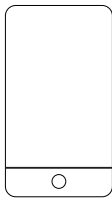


800 mm



1200 mm

✓ Vetroceramica
Ceramic



400 mm

POTENZA Kw POWER kW		
400 mm	800 mm	1200 mm
5,4 kW	10,8 kW	16,2 kW

*Ferritica satinata o Cromata satinata
Satin ferritic finish or Satin chrome finish

✓ Accessori

Accessories



✓ Kit paraspruzzi ~ *Rear side splashback*



✓ Raschietto ~ *Scraper*



✓ Kit 10 lame rigate ~ *Set of 10 grooved blades*



✓ Kit 10 lame lisce ~ *Set of 10 smooth blades*



✓ Tappo frytop ~ *Frytop cap*

Dettagli

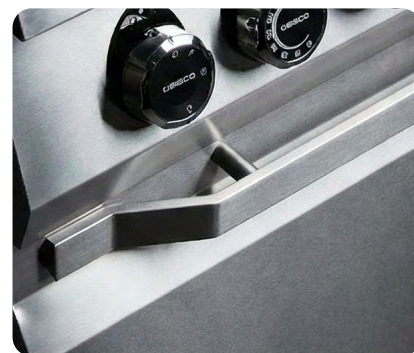
Details



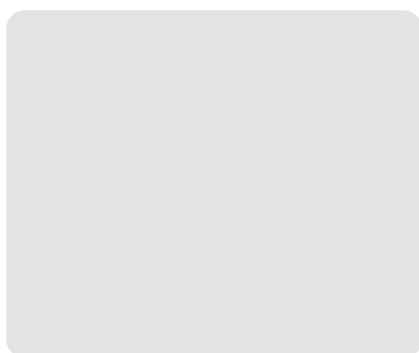
Manopole ~ *Manopole*



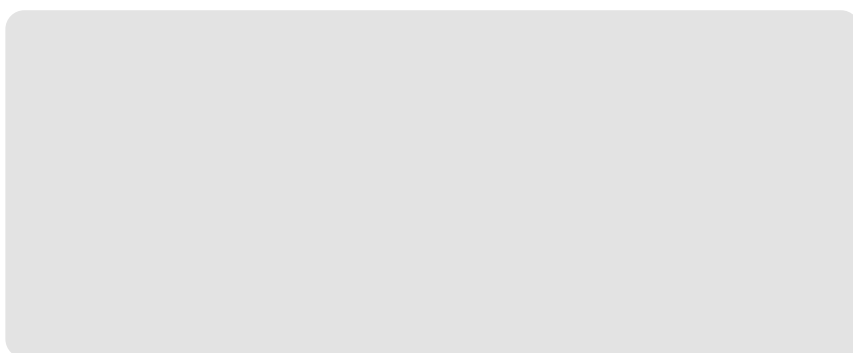
Finitura piastra ~ *Plate finish*



Dettagli costruttivi ~ *Construction details*



Piastra di cottura ~ *Cooking plate*



Cassetto raccolta grassi ~ *Grease collection drawer*



Griglia pietra lavica | Il fuoco lascia il segno.

Lavastone grills | Fire leaves its mark.

da fare





da fare



L'autenticità della brace, in cucina professionale.

*The authenticity of the grill,
in professional kitchens.*



Calore intenso

Intense heat



Controllo della fiamma

Flame control



Griglia regolabile

Adjustable grill



Bruciatori estraibili

Removable burners



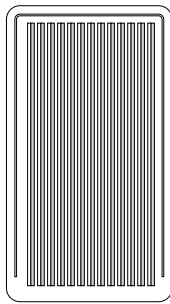
Potenza griglia

Grill power

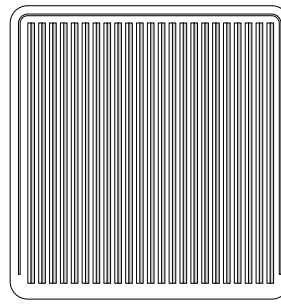
400 o 800 mm, stessa intensità di cottura.

400 or 800 mm, same cooking intensity.

✓ 400 mm



✓ 800 mm



- **Riscaldamento tramite bruciatore** con potenza di cottura di **12 kW** per modulo.

Heating by burner with 12 kW cooking power per module.

- **Griglia inclinabile**, per ottimizzare la cottura e la gestione del prodotto.

Tilting grill to optimize cooking and product handling.

- **Accensione con fiamma pilota** e controllo diretto della fiamma tramite rubinetto valvolato con termocoppia.

Pilot flame ignition and direct flame control through valve tap with thermocouple.

- **Bruciatori estraibili**, alzatina, grigliato e cassetto raccolta grasso asportabili per facilitare la pulizia.

Removable burners, backsplash, grill and grease collection drawer for easier cleaning.

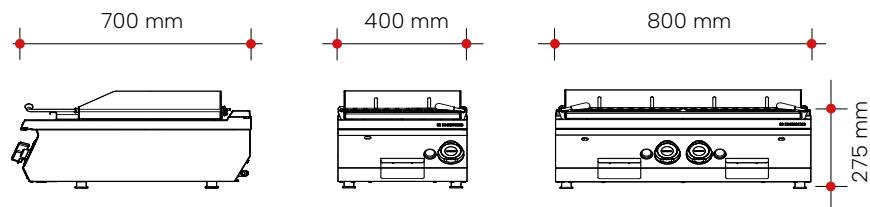
da fare





Architettura del prodotto

Product architecture



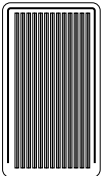
Struttura e materiali

Structure and materials

- Piano di lavoro in acciaio inox ~ *Stainless steel worktop*
- Vano raccolta grassi estraibile ~ *Removable grease collection compartment*
- Alzatina perimetrale paraspruzzi ~ *Perimeter splash guard*

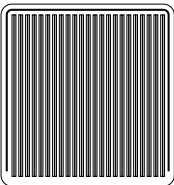


✓ 400 mm*



PIANO – TOP				POTENZA Kw POWER kW
Tipo griglia Type grill	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Standard equipment	Alimentazione Power supply	Piano Top
Carne Meat	400 × 700 × 275	40 mattonelle ceramiche 80 ceramic briquettes	Gas	8

✓ 800 mm*



PIANO – TOP				POTENZA Kw POWER kW
Tipo griglia Type grill	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Standard equipment	Alimentazione Power supply	Piano Top
Carne Meat	800 × 700 × 275	80 mattonelle ceramiche 80 ceramic briquettes	Gas	16

*Piedini fissi
Fixed feet



Accessori

Accessories



✓ Griglia carne ~ *Meat grill*



✓ Griglia pesce ~ *Fish grill*



✓ Lava vulcanica ~ *Lava rock*
3 Kg
7 Kg



✓ Mattonelle ceramiche ~ *Ceramic briquettes*
40pz



Dettagli

Details



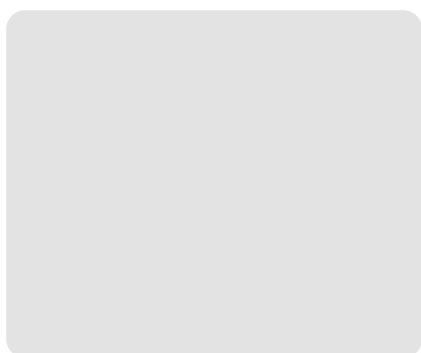
Manopole ~ *Manopole*



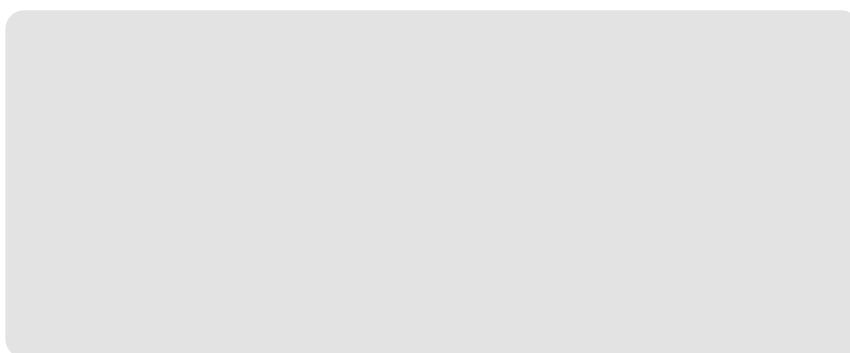
Cassetto raccolta grassi ~ *Grease collection drawer*



Griglia pesce ~ *Fish grill*



Griglia carne ~ *Meat grill*



Alzatina perimetrale paraspruzzi ~ *Perimeter splash guard*



Tuttapiastra | Una superficie, più possibilità di cottura.

Hotplate ranges | One surface, multiple cooking possibilities.

da fare





da fare

Il calore si organizza in una superficie sola.

Heat is organized across one single surface.



Calore distribuito

Distributed heat



Ampia superficie

Large cooking surface



Zone termiche differenziate

Different heat zones



Cottura versatile

Versatile cooking

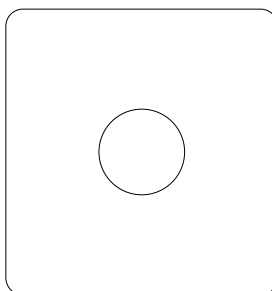
✓ Potenza piastra

Plate power

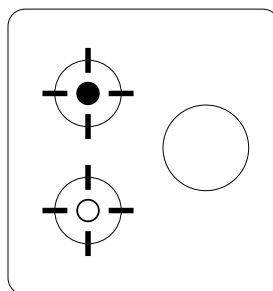
Una sola superficie, più intensità di cottura.

One single surface, multiple cooking intensities.

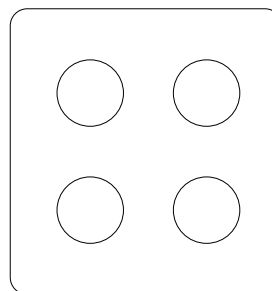
✓ Gas



✓ Gas



✓ Elettrico | Electric

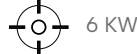


○ 9 KW



○ 4 KW ○ 5 KW

○ 2,5 KW



6 KW

- **Tampone centrale estraibile.**

Removable central pad.

- **Maggiore concentrazione di calore nella parte centrale**

Higher heat concentration in the central area.

- **Zone termiche differenziate**, per gestire cotture diverse sulla stessa superficie

Different heat zones to manage different cooking styles on the same surface.

da fare





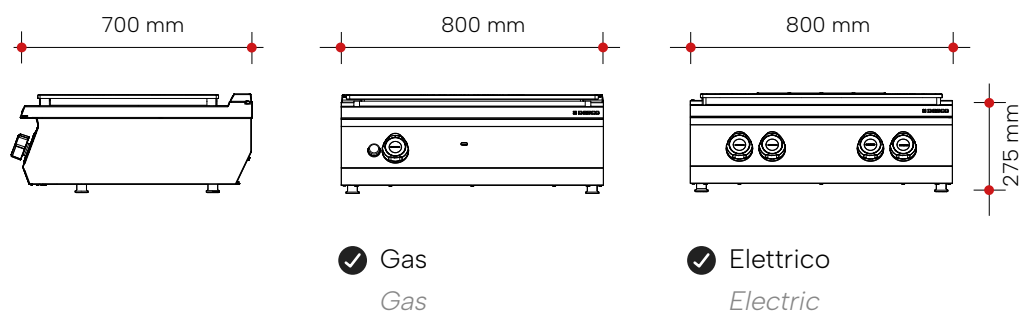
Architettura del prodotto

Product architecture

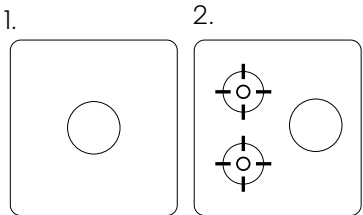
Struttura e materiali

Structure and materials

- Piastra realizzata in acciaio termodiffusore di grande spessore ~ *Plate made of thick heat-diffusing steel*
- Bruciatori posizionati sotto la piastra ~ *Burners positioned beneath the plate*
- Manopola ergonomica ~ *Ergonomic knob*
- Superficie unica di cottura ~ *Single cooking surface*

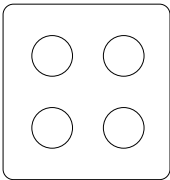


✔ Gas | Gas



PIANO - TOP				POTENZA Kw POWER kW
Tipo Type	Dimensioni (mm) Dimensions (mm)	Dim. Piastre(mm) Plate dim. (mm)	Alimentazione Power supply	Piano Top
1.	800 × 700 × 275	770 x 578	Gas	9
2.	800 × 700 × 275	398 x 578	Gas	15

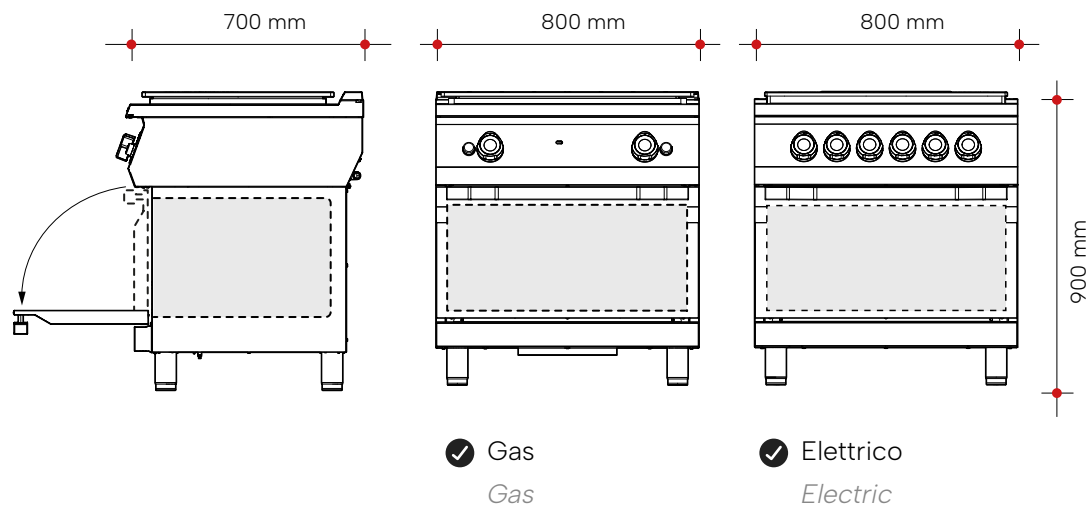
✔ Elettrico | Electric



PIANO - TOP				POTENZA Kw POWER kW
Tipo Type	Dimensioni (mm) Dimensions (mm)	Dim. Piastre(mm) Plate dim. (mm)	Alimentazione Power supply	Piano Top
1.	800 × 700 × 275	770 x 578	Gas	9

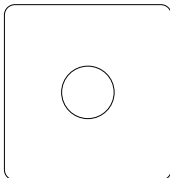
✓ Architettura del prodotto

Product architecture



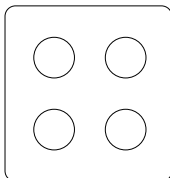


✔ Gas | *Gas*



FORNO – OVEN				POTENZA Kw POWER kW		
Tipo <i>Type.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Temperatura <i>Temperature</i>	Alimentazione <i>Power supply</i>	Forno <i>Oven</i>	Piano <i>Top</i>	Dati gas G20 G20 gas data
Gas 2/1	696 × 565 × 290	60–280 °C	Gas	8	9	2,9 mc/h

✔ Elettrico | *Electric*



FORNO – OVEN				POTENZA Kw POWER kW	
Tipo <i>Type.</i>	Dimensioni (mm) <i>Dimensions (mm)</i>	Temperatura <i>Temperature</i>	Alimentazione <i>Power supply</i>	Forno <i>Oven</i>	Piano <i>Top</i>
Elettrico 2/1 <i>Elettrico 2/1</i>	696 × 565 × 290	90–330 °C	380–415V 3N~ / 220–240V 3~	5,4	10
Elettrico 1/1 ventilato <i>Elettrico 1/1 ventilato</i>	595 × 410 × 347	60–270 °C	380–415V 3N~ / 220–240V 3~	2,4	10

✓ Accessori

Accessories



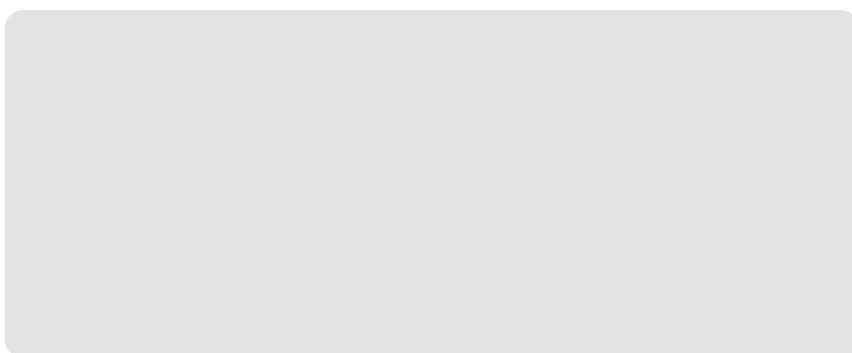
- ✓ Griglia forno GN 2/1 ~ *GN 2/1 oven grid*



- ✓ Bacinella in acciaio inox ~ *Stainless steel container*
530x650x20 h
530x650x40 h
530x650x65 h

✓ Dettagli

Details



Tampone centrale ~ *Central pad*



Piastra di cottura ~ *Cooking plate*



Piastra di cottura ~ *Cooking plate*



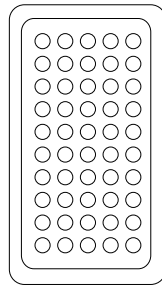
Contenitore a caldo

Infrared fry dump

Calore costante per accompagnare il servizio.

Steady heat to support service.

- ✓ 1 falsofondo x vasca di serie | *1 standard false botton per tank*



- Struttura completamente realizzata in **acciaio inox** con finitura Scotch Brite e giunzioni a filo
*Structure entirely made of **stainless steel** with Scotch Brite finish and seamless joints*
- **Piano stampato spessore 20/10** con bordi arrotondati
Deep-drawn 20/10 top with rounded edges
- **Lampada riscaldante ad irraggiamento**
Infrared heating lamp
- **Regolazione della temperatura** minimo/massimo
Min./max. temperature adjustment
- Completo di **vassoio porta patate inox estraibile**
*Equipped with **removable stainless steel potato tray***
- Potenza di 1 kW
1 kW power

da fare





Elemento Neutro | La superficie che completa la linea.

Neutral element | The surface that completes the line.

da fare





da fare

Funzionalità essenziale, integrazione perfetta.

Essential functionality, seamless integration.



Integrazione perfetta

Seamless integration



Struttura inox

Stainless steel structure



Pulizia immediata

Easy cleaning



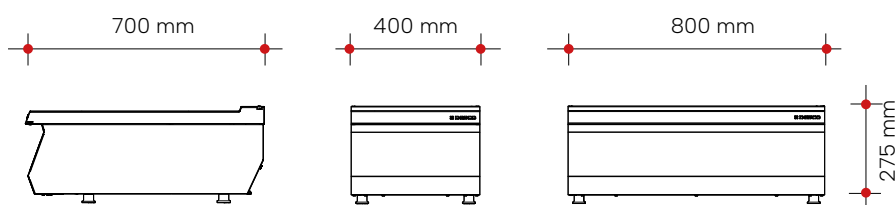
Funzione essenziale

Essential function



Architettura del prodotto

Product architecture



✓ Singolo | *Single* ✓ Doppio | *Double*

Struttura e materiali

Structure and materials

- Piano con angoli arrotondati per facilitare pulizia e igiene ~
Top with rounded corners for easier cleaning and hygiene
- I piani sono perfettamente accostabili grazie al taglio laser ~
Tops are perfectly matched thanks to laser cutting
- Angoli arrotondati per facilitare pulizia e gestione quotidiana
~ *Rounded corners for easier cleaning and daily use.*

da fare





Basi | La base di ogni composizione.

Bases | The base of every configuration.

da fare





da fare

Nate per sostenere il lavoro.

Made to support the workflow.



Versioni aperte o chiuse

Open or closed versions



Struttura inox

Stainless steel structure



Massima modularità

Maximum modularity



Integrazione perfetta

Seamless integration



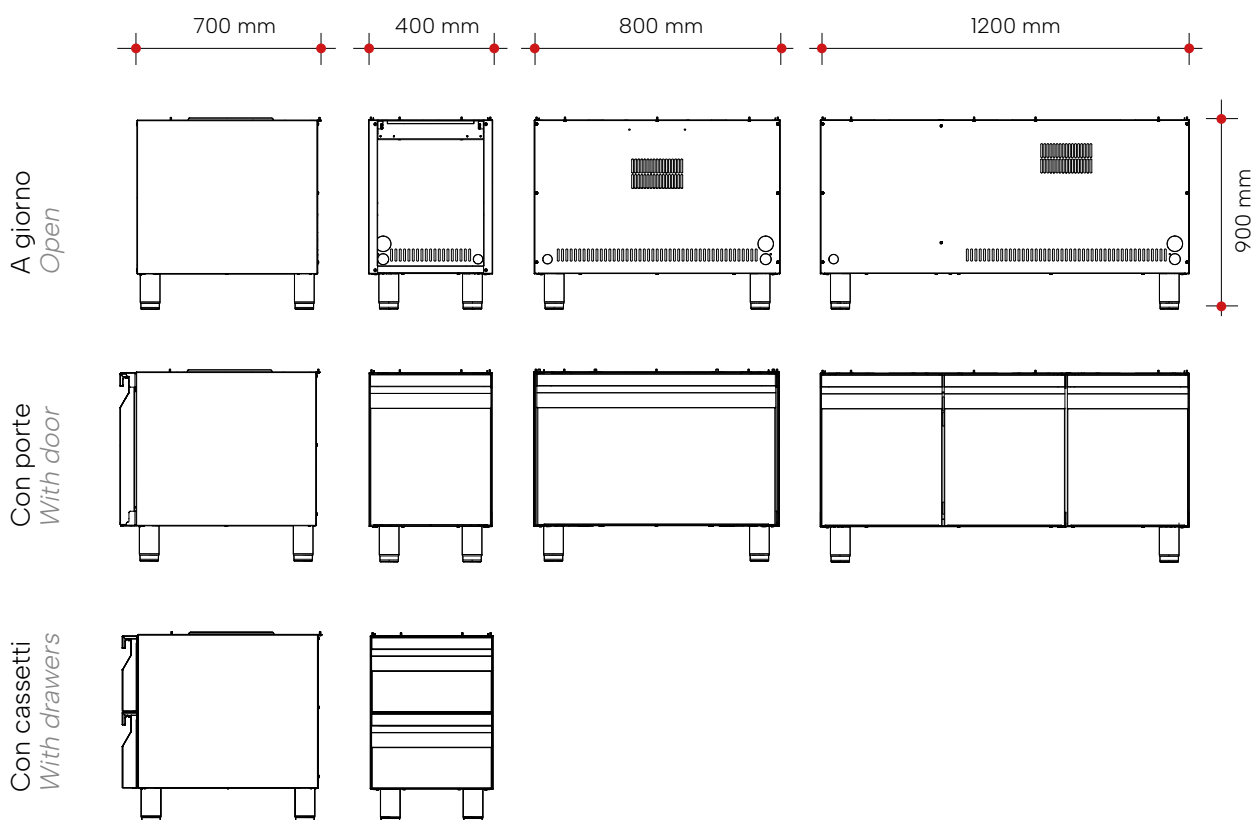
Architettura del prodotto

Product architecture

Struttura e materiali

Structure and materials

- Struttura realizzata in acciaio inox ~ *Stainless steel structure*
- Soluzione pensata per completare e sostenere i moduli della linea ~ *Designed to complete and support the line modules*
- Integrazione ordinata con le altre attrezzature della gamma ~ *Seamless integration with the other equipment in the range*





✓ Basi refrigerate

Refrigerated bases



- Spessore di isolamento di 60mm per la scocca e 50mm per le porte con schiumatura ad alta densità (40 kg/mc).

60 mm insulation thickness for the cabinet and 50 mm for the doors, with high-density foaming (40 kg/m³).



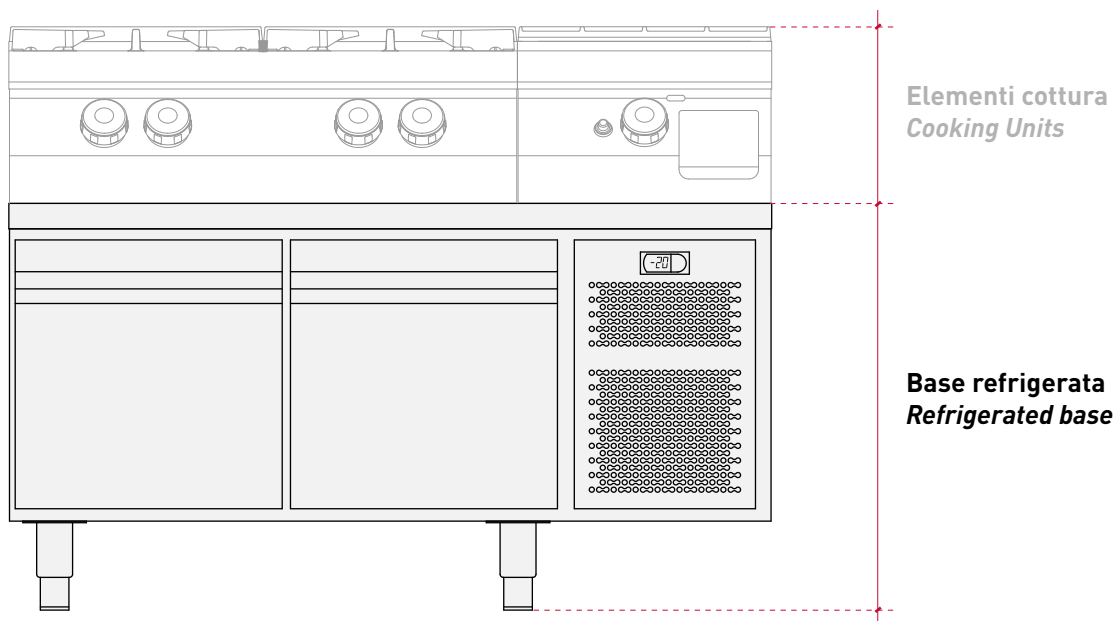
- Sbrinamento a gas caldo ed evaporazione automatica dell'acqua di condensa motorizzate.

Hot gas defrost and motorized automatic condensate water evaporation.



- Sbrinamento elettrico ed evaporazione automatica dell'acqua di condensa predisposte.

Electric defrost and prearranged automatic condensate water evaporation.





Cuocipasta | L'origine di un gesto che ha cambiato la cucina.

Pasta cooker | The origin of a gesture that changed the kitchen.

da fare





da fare



Il tempo della pasta, riscritto da chi l'ha inventato.

The timing of pasta, rewritten by those who invented it.



Controllo dell'acqua

Water control



L'originale

The original



Ritmo continuo

Continuous workflow



Gestione intuitiva

Intuitive control

✓ Capacità e controllo

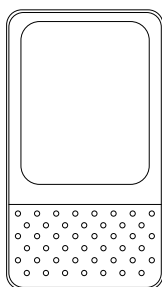
Capacity and control

Una o due vasche, stesso standard di precisione.

One or two wells, the same standard of precision.

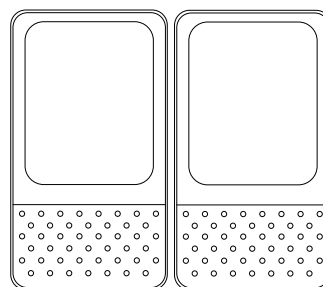
✓ 1 vasca

1 well



✓ 2 vasche

2 wells



- **Vasca in acciaio inox AISI 316** con angoli arrotondati, progettata per facilitare pulizia e igiene.

AISI 316 stainless steel well with rounded corners, designed for easier cleaning and hygiene.

- **Falsofondo, batticesto e porta battente** di serie.

Standard false bottom, basket beater and hinged door.

- **Bruciatori potenti** nella versione gas e **resistenze innovative** nella versione elettrica assicurano velocità e continuità di lavoro.

Powerful burners in the gas version and innovative heating elements in the electric version ensure speed and workflow continuity.

- **Carico acqua integrato** con flusso già impostato per mantenersi costante durante le fasi di cottura.

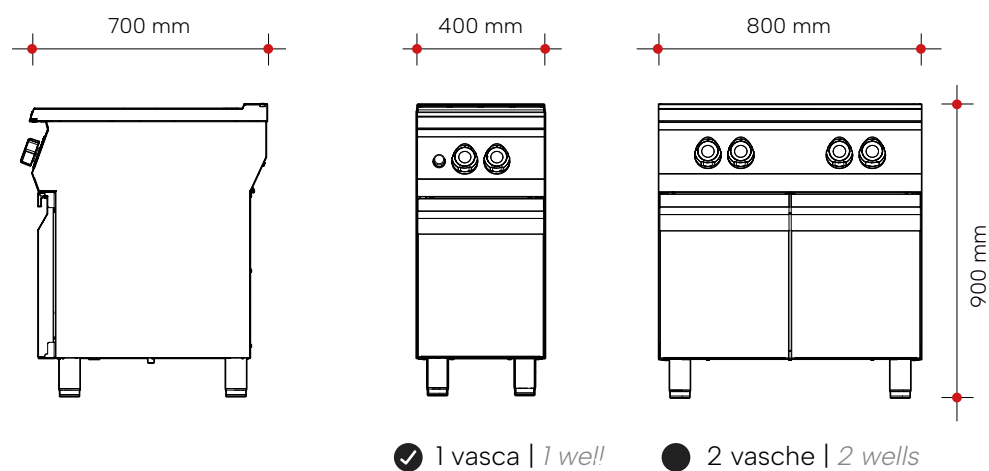
Integrated water filling with preset flow to remain constant during cooking phases.

da fare



✓ Architettura del prodotto

Product architecture



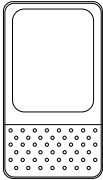
Struttura e materiali

Structure and materials

- Vasca in acciaio inox AISI 316 ~ *AISI 316 stainless steel well*
- Angoli arrotondati per facilitare pulizia e igiene ~ *Rounded corners for easier cleaning and hygiene*
- Piano inox con rubinetto per il carico acqua ~ *Stainless steel top with water filling tap*
- Scarico acqua incorporato ~ *Built-in water drain*
- Predisposto per modulo alzacestelli automatico ~ *Prepared for automatic basket lifter module*



✓ 1 vasca |
1 well

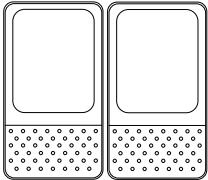


FORNO - OVEN					POTENZA Kw POWER Kw
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Litri Litres	Alimentazione Power supply	Piano Top
Gas	400 × 700 × 275	342 × 308 × 300	27	Gas	9
Elettrico Electric	400 × 700 × 275	342 × 308 × 300	27	380-415V 3N~	7,8

Paq.

127

✓ 2 vasche |
2 wells



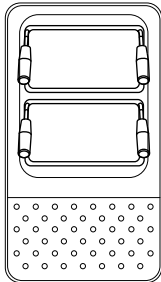
FORNO - OVEN					POTENZA Kw POWER Kw
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Litri Litres	Alimentazione Power supply	Piano Top
Gas	800 × 700 × 275	342 × 308 × 300	27	Gas	18
Elettrico Electric	800 × 700 × 275	342 × 308 × 300	27	380-415V 3N~	15,6

✓

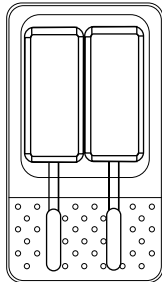
Configurazione cestelli

Basket configurations

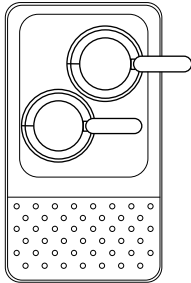
✓ GN 1/3



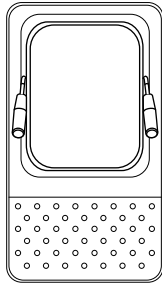
✓ GN 1/3



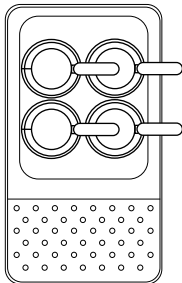
✓ GN 1/3



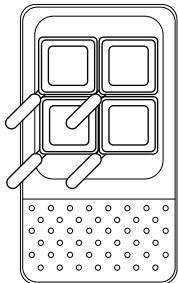
✓ GN 2/3



✓ GN 1/6



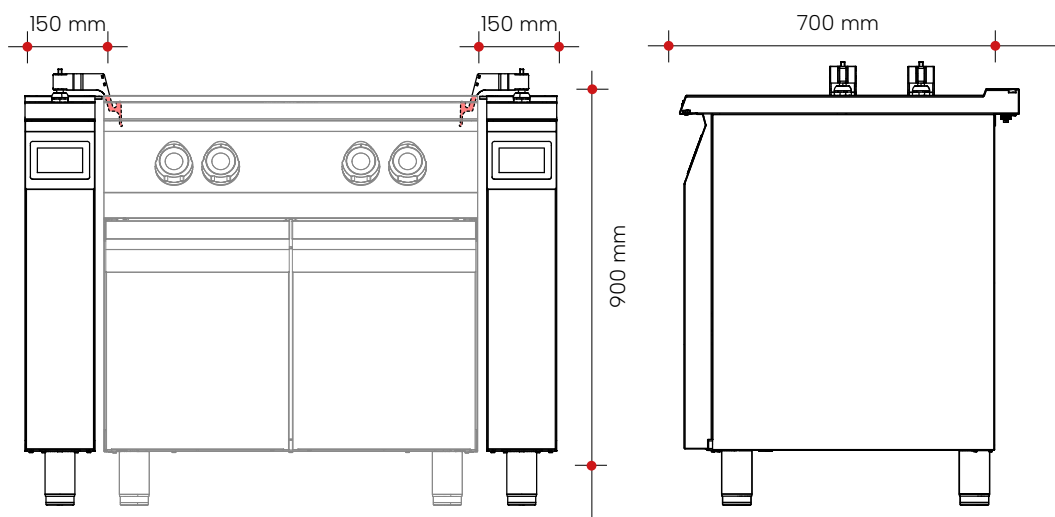
✓ GN 1/6





Modulo alzacestelli

Basket configurations



Struttura e materiali

Structure and materials

- Modulo progettato per il sollevamento automatico dei cestelli ~ *Module designed for automatic basket lifting*
- Scheda elettronica touch per una gestione pratica e immediata ~ *Touch electronic board for practical and immediate control*
- Gestione di 2 tempi per modulo ~ *2 timing settings per module*
- Capacità fino a 3 cestelli max ~ *Up to 3 baskets max*
- Installazione DX/SX ~ *Right/left installation*



Accessori

Accessories



- ✓ Cestelli con doppio manico ~ *Double handle baskets*
290x290x20 mm GN 2/3
290x160x200 mm GN 1/3



- ✓ Cestelli con singolo manico ~ *Single handle baskets*
290x160x200 mm GN 1/3
290x145x200 mm
Ø 180x200 mm GN 1/3
Ø 145x200 mm GN 1/3



- ✓ Falsofondo ~ *False bottom*



- ✓ Coperchio ~ *Lid*



Dettagli

Details



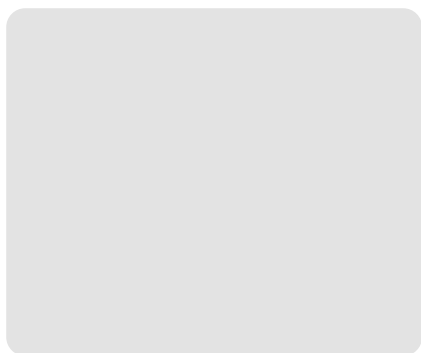
Manopole ~ *Manopole*



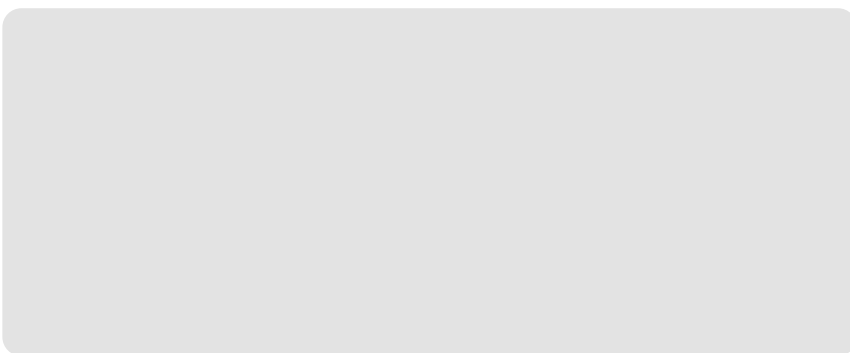
Modulo alzacestelli ~ *Grease collection drawer*



Scarico ~ *Construction details*



Vasca ~ *Cooking grill*



Batticesto ~ *Perimeter splash guard*



Friggitrice | Dove la frittura prende carattere.

Fryers | Where frying takes character.

da fare





da fare

La croccantezza perfetta, ogni volta.

The perfect crunch, every time.



Vasca pulita

Clean well



Filtraggio pratico

Practical filtration



Temperatura controllata

Controlled temperature



Gestione immediata

Immediate handling

✓ Capacità e controllo

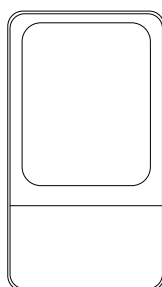
Capacity and control

Una o due vasche, stessa precisione di lavoro.

One or two wells, same working precision.

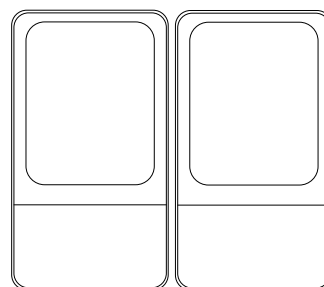
✓ 1 vasca

1 well



✓ 2 vasche

2 wells



- Disponibili in versione **gas** o **elettrica**

*Available in **gas** or **electric** version*

- Dotazione completa con **filtro, cestello, coperchio vasca e bacinella raccolta olio.**

*Complete with **filter, basket, tank lid and oil collection container***

- **Bruciatori potenti** nella versione gas e **resistenze innovative** nella versione elettrica assicurano velocità e continuità di lavoro.

***Powerful burners** in the gas version and **innovative heating elements** in the electric version ensure speed and workflow continuity.*

- **Carico acqua integrato** con flusso già impostato per mantenersi costante durante le fasi di cottura.

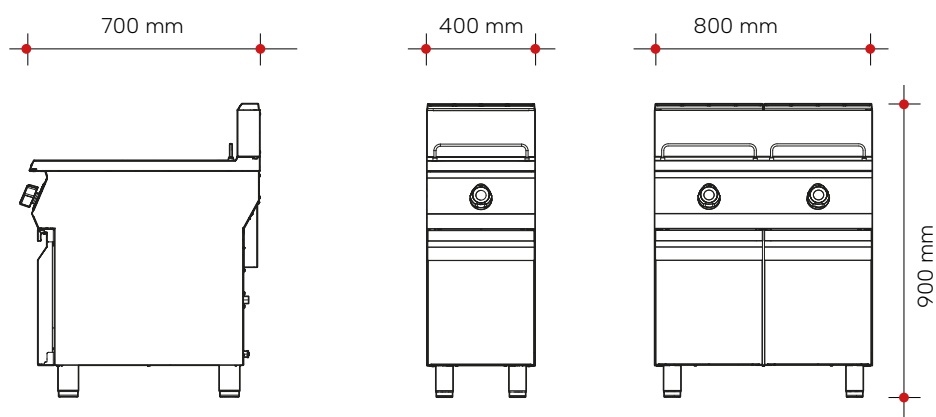
***Integrated water filling** with preset flow to remain constant during cooking phases.*

da fare



✓ Architettura del prodotto

Product architecture



✓ 1 vasca | 1 well

✓ 2 vasche | 2 wells

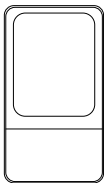
Struttura e materiali

Structure and materials

- Vasca in acciaio inox AISI 304 ~ *AISI 304 stainless steel well*
- Manopola ergonomica ~ *Ergonomic knob*
- Piano inox progettato per facilitare pulizia e gestione quotidiana ~ *Stainless steel top designed for easier cleaning and daily use*
- Controllo della temperatura tramite termostato di lavoro e limitatori di temperatura ~ *Temperature control through operating thermostat and temperature limiters*
- Porta battente di serie ~ *Standard hinged door*

✓

1 vasca |
1 well

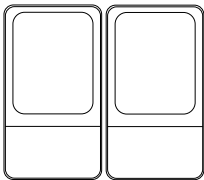


PIANO – TOP					POTENZA Kw POWER Kw
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Alimentazione Power supply	Litri (L) Litres (L)	Piano Top
Gas	400 × 700 × 900	227 x 344 x 335	Gas	13	12
Gas	400 × 700 × 900	310 x 344 x 335	Gas	17	16
Gas	400 × 700 × 900	308 x 336 x 275	Gas	15	14
Elettrico Electric	400 × 700 × 900	242 x 510 x 315	380–415V 3N~	13	11
Elettrico Electric	400 × 700 × 900	310 x 510 x 325	380–415V 3N~	17	14
Elettrico Electric	400 × 700 × 900	143 x 510 x 320 (x2)	380–415V 3N~	9+9	15

Pag.

✓

2 vasche |
2 wells



PIANO – TOP					POTENZA Kw POWER Kw
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Alimentazione Power supply	Litri (L) Litres (L)	Piano Top
Gas	800 × 700 × 900	227 x 344 x 335	Gas	13 + 13	24
Gas	800 × 700 × 900	310 x 344 x 335	Gas	17 + 17	32
Gas	800 × 700 × 900	308 x 336 x 275	Gas	15 + 15	28
Elettrico Electric	800 × 700 × 900	242 x 510 x 315	220–240V 3~	13+13	11
Elettrico Electric	800 × 700 × 900	310 x 510 x 325	380–415V 3N~	17+17	14

✓ Accessori

Accessories



✓ Cestelli ~ *Basket*



✓ Griglia supporto cestelli ~ *Basket support grid*



✓ Coperchio ~ *Lid*



✓ Kit bacinella raccogli olio ~ *Oil collection container*



Dettagli

Details



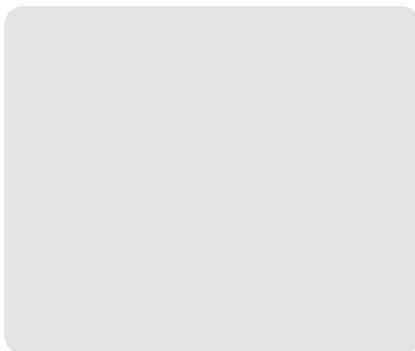
Manopole ~ *Knobs*



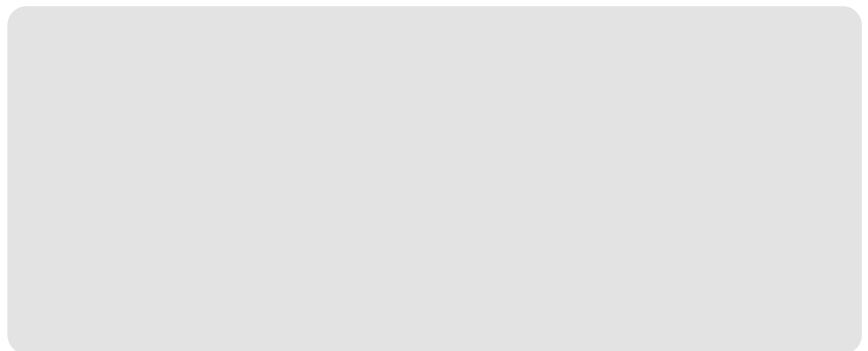
Dettagli costruttivi ~ *Construction details*



Cestelli ~ *Baskets*



Vasca ~ *Well*



Raccolta olio ~ *Oil collection system*



Brasiere multifunzione | Brasare, friggere, grigliare.

Multifuction tilting bratt pans | Braise, fry, grill.

da fare





da fare



Mille tecniche, un'unica superficie.

A thousand techniques, one single surface.



Versatilità reale

True versatility



Controllo dedicato

Dedicated controll



Calore uniforme

Even heat



Svuotamento facilitato

Easy draining

✓ Capacità e controllo

Capacity and control

10 o 20 litri, stessa logica multifunzione.

10 or 20 litres, the same multifunction logic.

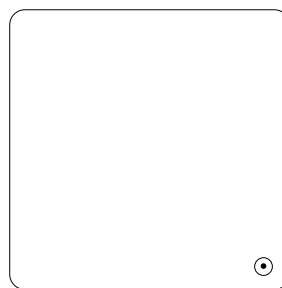
✓ 10 litri

10 litres



✓ 20 litri

20 litres



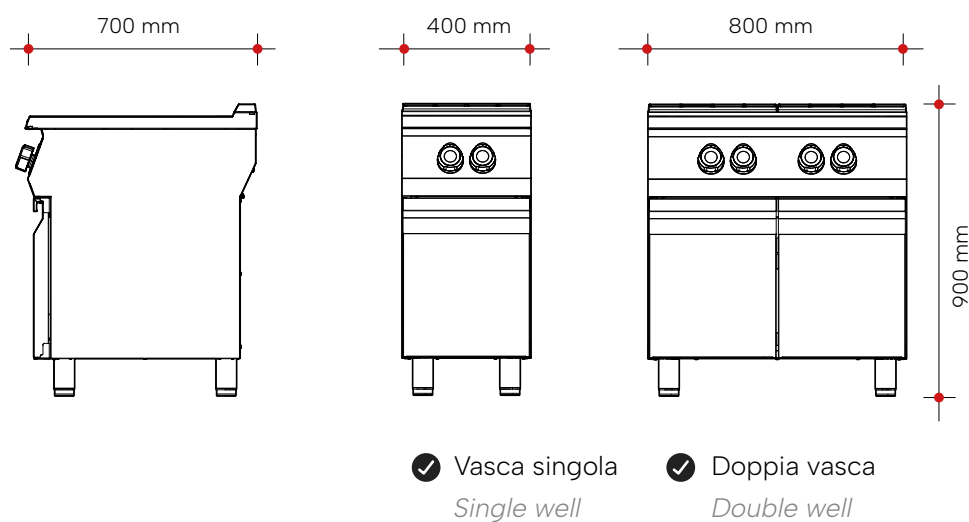
- **Due zone di cottura indipendenti**
Two independent cooking zones
- **Temperatura di lavoro da 70 °C a 300 °C**
Operating temperature from 70 °C to 300 °C
- **Tappo di scarico con troppo pieno**
Drain plug with overflow
- **Complete di bacinella GN per raccolta grassi**
Equipped with GN grease collection tray
- **Riscaldamento tramite resistenza a filo nudo da 5 kW**
Heating by 5 kW bare-wire heating element

da fare



✓ Architettura del prodotto

Product architecture



Struttura e materiali

Structure and materials

- Vasca in acciaio inox AISI 304 ~ *AISI 304 stainless steel well*
- Fondo vasca in compound ~ *Compound bottom*
- Angoli arrotondati ~ *Rounded corners*
- Commutatore e termostato di lavoro ~ *Switch and operating thermostat*
- Limitatore di temperatura a riarmo manuale ~ *Manual reset temperature limiter*



✓ Vasca singola |
Single well

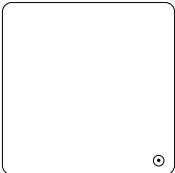


PIANO – TOP					POTENZA Kw POWER Kw
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Alimentazione Power supply	Litri (L) Litres (L)	Piano Top
Elettrico Electric	400 × 700 × 900	306 x 510 x 110	380–415V 3N~	10	5

Paq.

149

✓ Doppia vasca |
Double well



PIANO – TOP					POTENZA Kw POWER Kw
Tipo Type.	Dimensioni (mm) Dimensions (mm)	Dimensioni vasca (mm) Well dimensions (mm)	Alimentazione Power supply	Litri (L) Litres (L)	Piano Top
Elettrico Electric	800 × 700 × 900	630 x 510 x 110	380–415V 3N~	20	10

✓ Accessori

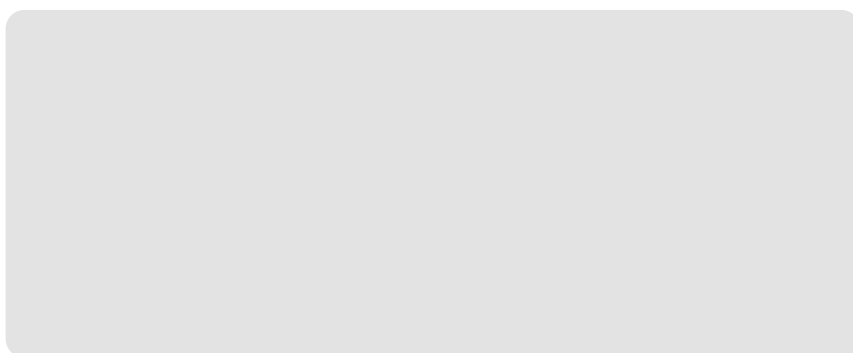
Accessories



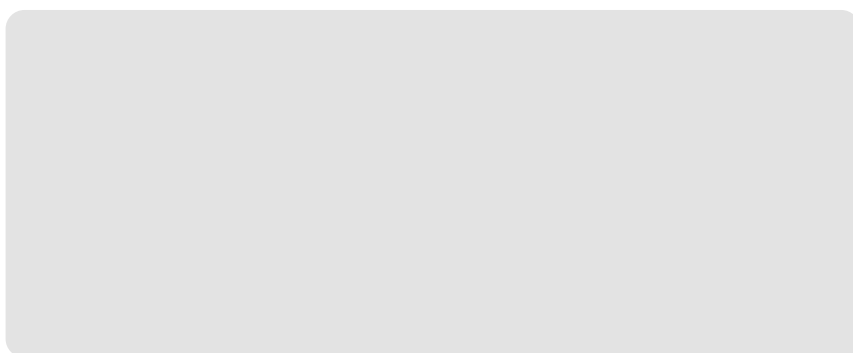
✓ Raschietto ~ *Scraper*

✓ Dettagli

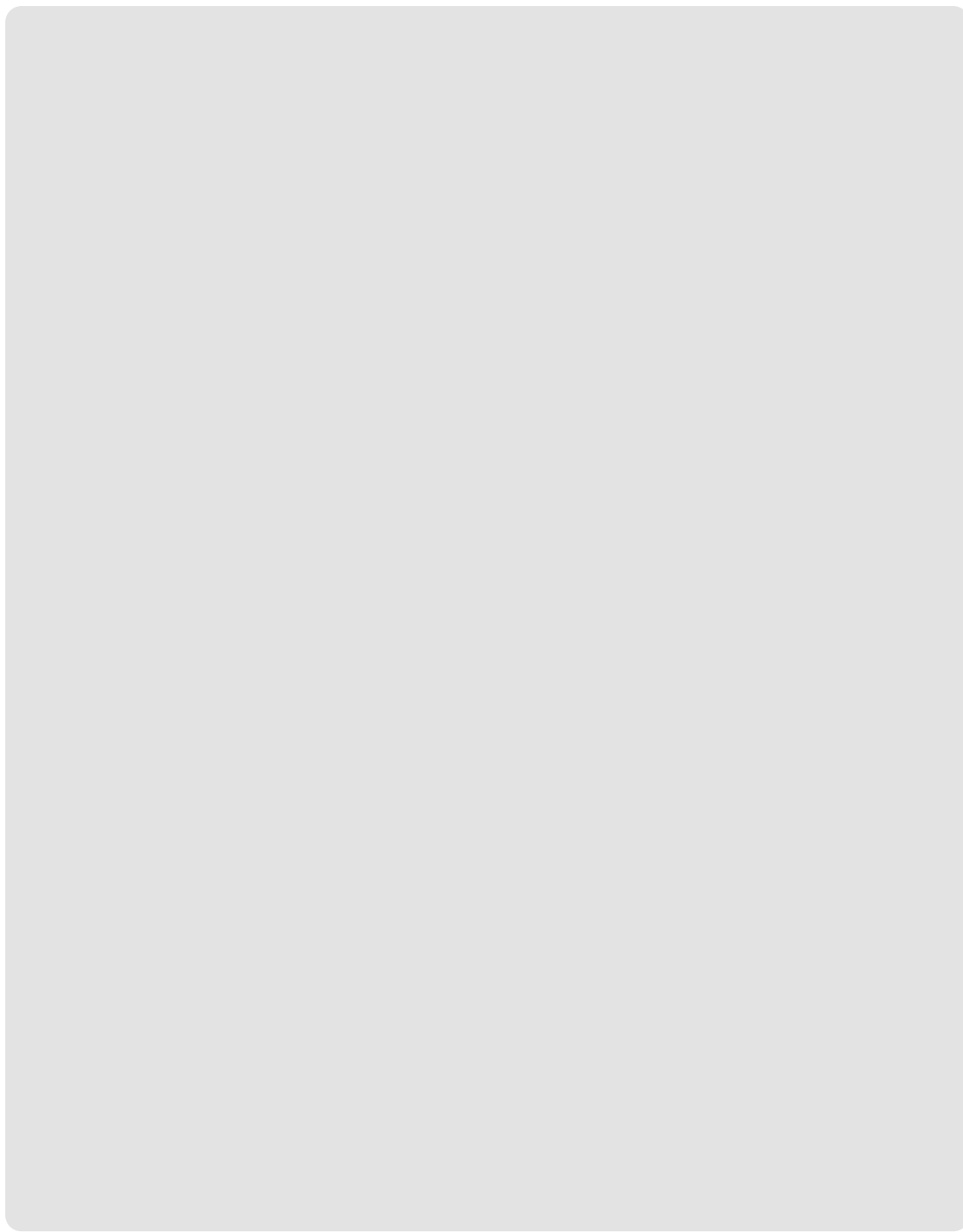
Details



Fondo compound ~ *Compound bottom*



Scarico ~ *Drain plug*





Pentole di cottura | Pensate per le grandi preparazioni.

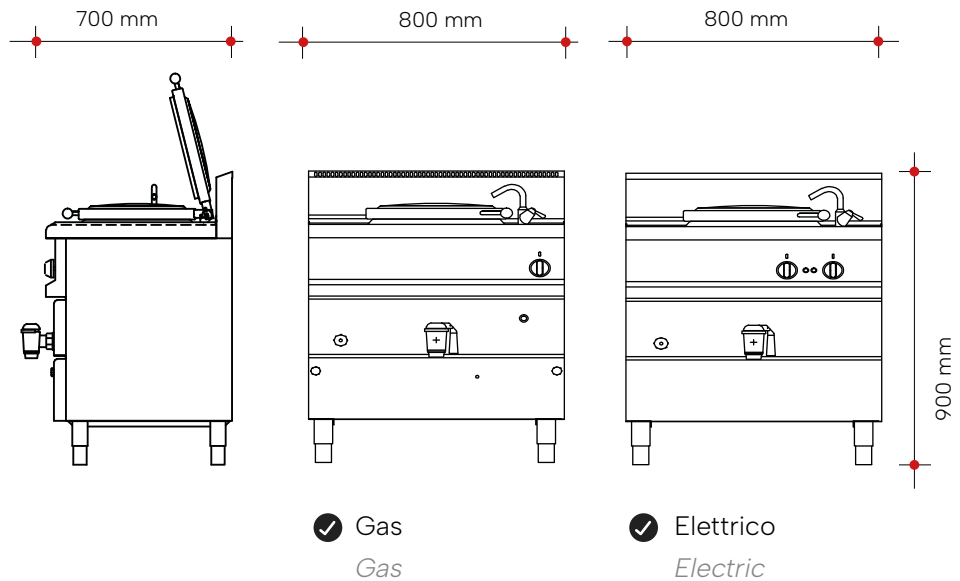
Boiling pans | Designed for large-scale cooking.

da fare



✓ Architettura del prodotto

Product architecture



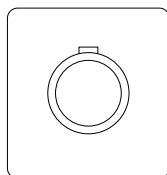
Struttura e materiali

Structure and materials

- Fondo vasca in acciaio inox AISI 316, resistente alla corrosione di sale e salse ~ *Pan bottom in AISI 316 stainless steel, resistant to salt and sauce corrosion*
- Struttura progettata per cotture di liquidi ~ *Structure designed for cooking liquid foods*
- Piano in acciaio inox ~ *Stainless steel top*
- Disponibili con riscaldamento diretto di serie per la cottura di cibi liquidi che non richiedono mescolamento ~ *Available with direct heating for cooking liquid foods that do not require stirring*
- Corredate di manometro per il controllo della pressione ~ *Equipped with pressure gauge for pressure control*
- Corredate di valvola di sicurezza ~ *Equipped with safety valve*
- Corredate di termometri di sicurezza ~ *Equipped with safety thermometers*

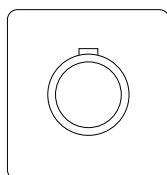


✓ Gas |
Gas



						POTENZA Kw POWER Kw
Dimensioni (mm) <i>Dimensions (mm)</i>	Dimensioni vasca (mm) <i>Well dimensions (mm)</i>	Alimentazione Power supply	Autoclave Autoclave	Riscaldamento Heating	Litri (L) Litres (L)	Piano Top
800 × 700 × 1100	Ø 400	Gas	No	Indiretto <i>Indirect</i>	55	15,5
800 × 700 × 1100	Ø 400	Gas	No	Diretto <i>Direct</i>	55	15,5

✓ Elettrico |
Electric



						POTENZA Kw POWER Kw
Dimensioni (mm) <i>Dimensions (mm)</i>	Dimensioni vasca (mm) <i>Well dimensions (mm)</i>	Alimentazione Power supply	Autoclave Autoclave	Riscaldamento Heating	Litri (L) Litres (L)	Piano Top
800 × 700 × 1100	Ø 400	380-415V 3N~	No	Indiretto <i>Indirect</i>	55	9

✓ Accessori

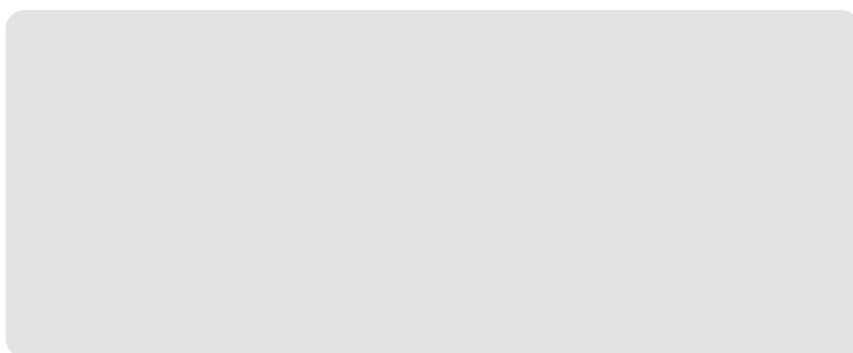
Accessories



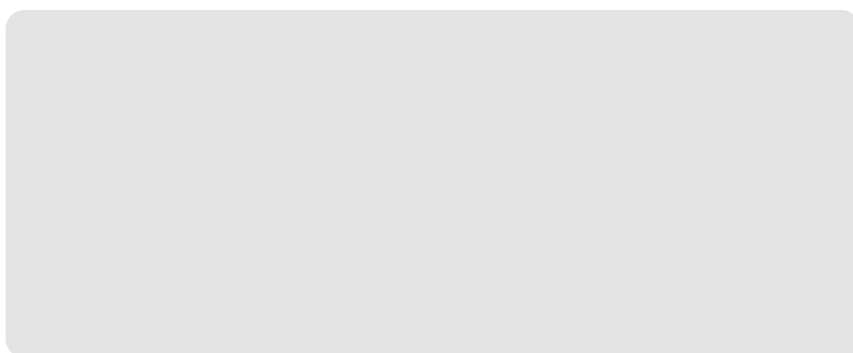
✓ Cestello ~ *Basket*

✓ Dettagli

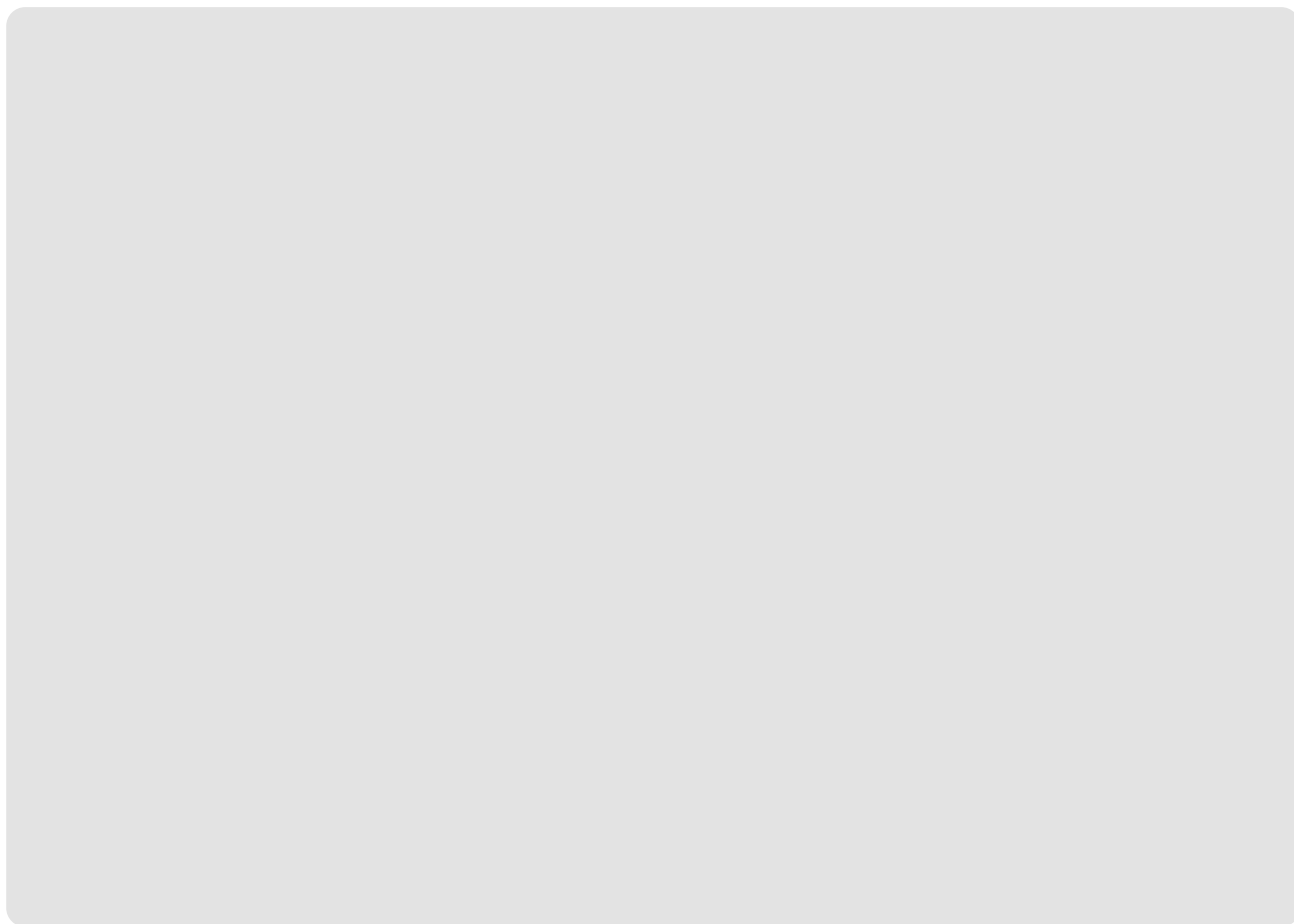
Details



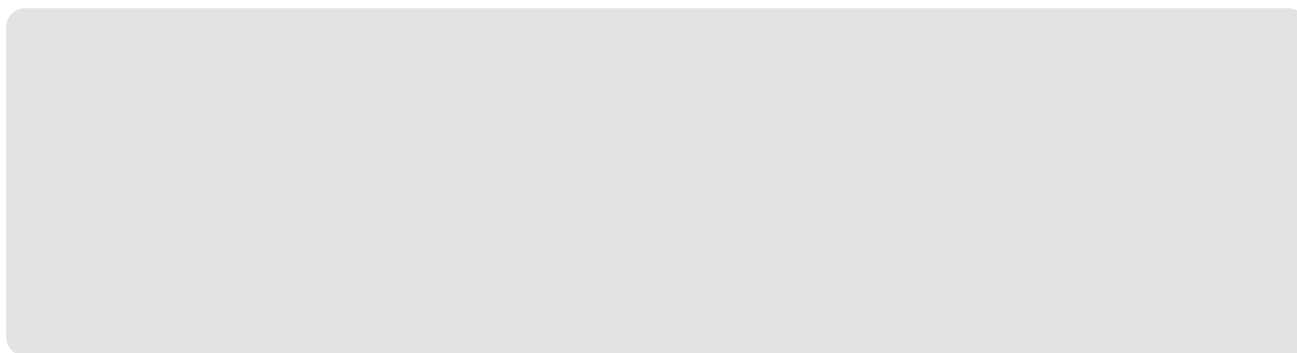
Manometro ~ *Pressure gauge*



Cestello ~ *Basket*



Vasca ~ *Well*



Valvola di sicurezza ~ *Safety valve*

