



LISTINO 2025

rev.1

Le nostre certificazioni / Our certifications:

I prodotti inseriti nel presente catalogo sono progettati e costruiti a regola d'arte in materia di sicurezza e nel rispetto dei requisiti delle seguenti norme e direttive / The products included in this catalogue are designed and built following all safety regulations and in accordance with the requirements of the following norms and directives:

2014/30/UE: Direttiva Compatibilità elettromagnetica / electromagnetic compatibility directive.

2016/426/UE: Regolamento sicurezza impiego gas combustibile / regulation appliances burning gaseous fuels.

2014/35/UE: Direttiva bassa tensione / Low voltage directive.

1935/2004/CE 2023/2006/CE: Regolamento riguardante materiali e oggetti destinati a venire a contatto con i prodotti alimentari (MOCA) / Regulation on materials and articles intended to come into contact with food.

2011/65/UE: Restrizione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche I RoHS / Restriction of the use of certain hazardous substances in electrical and electronic equipment I RoHS.

2012/19/UE: Rifiuti di apparecchiature elettriche ed elettroniche I RAEE / Waste on electric and electronic equipment I RAEE.

Le apparecchiature sono inoltre conformi ai seguenti standard:

EN 60335-1 EN 60335-2: Apparecchiature elettriche / electric appliances

EN 203: Apparecchiature a gas / gas appliances

CASTA SRL è in possesso della certificazione del sistema gestione qualità **ISO 9001 : 2015** / **CASTA SRL** has the quality management system certification **ISO 9001 : 2015**



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CUCINE GAS SEMI-PROFESSIONALI

SEMI-PROFESSIONAL GAS RANGES - SEMI-PROFESSIONELLE GASHERDE -
CUISINIÈRES GAZ SEMI-PROFESSIONNELLES - COCINAS GAS SEMI
PROFESIONALES

FAST



senza fiamma pilota - without pilot flame - ohne Pilotflamme
- sans veilleuse flamme - sin llama piloto

Model	 (A x B x C) mm	kW	Burners	Oven	€
GRIGLIA IN GHISA - CAST IRON GRID - GUSSEISENGITTER - GRILLE EN FONTE - PARILLA EN HIERRO FUNDIDO					
	F7/KUG4BA	800x700x850h	19,0		2.027,00
	F7/KUG6BA	1.200x700x850h	28,5		2.670,00
	F7/KUG4LO	800x700x850h	26,9	 	2.999,00
	F7/KUG4LE	800x700x850h	19,0 5,48	 	3.190,00
	F7/KUG6LN	1.200x700x850h	36,4	 	3.876,00
	F7/KUG6LE	1.200x700x850h	28,5 5,48	 	4.068,00

Accessori in dotazione nr.1 griglia interna forno - Accessories included nr.1 internal grid for oven - Zubehöre inbegriffen nr.1 Rost für Ofen - Accessoires inclus nr.1 grille pour four - Accesorios incluidos nr.1 parilla para horno

ACCESSORI - ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS

	21/GX2/1	530x650	Griglia cromata interna forno - Chrome plated grid for oven - Verchromte Rost für Ofen - Grille chromée pour four - Parilla cromada para horno	75,00
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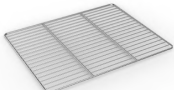
CUCINE GAS SEMI-PROFESSIONALI

SEMI-PROFESSIONAL GAS RANGES - SEMI-PROFESSIONELLE GASHERDE -
CUISINIÈRES GAZ SEMI-PROFESSIONNELLES - COCINAS GAS SEMI
PROFESIONALES

	Model		kW	Burners	Oven	€
	GRIGLIA FILO - WIRE GRID - DRAHTGITTER - GRILLE EN FIL - PARILLA EN REDONDOS					
senza fiamma pilota - without pilot flame - ohne Pilotflamme - sans veilleuse flamme - sin llama piloto						
	F7/FUG4BA	800x700x850h	19,0			1.808,00
	F7/FUG6BA	1.200x700x850h	28,5			2.356,00
	F7/FUG4LO	800x700x850h	26,9		 kW 7,9 GN 2/1 mm.685x550x310h	2.752,00
	F7/FUG4LE	800x700x850h	19,0 5,48		 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	2.939,00
	F7/FUG6LN	1.200x700x850h	36,4		 kW 7,9 GN 2/1 mm.685x550x310h	3.527,00
	F7/FUG6LE	1.200x700x850h	28,5 5,48		 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.712,00

Accessori in dotazione nr.1 griglia interna forno - Accessories included nr.1 internal grid for oven - Zubehöre inbegriffen nr.1 Rost für Ofen - Accessoires inclus nr.1 grille pour four - Accesorios incluidos nr.1 parilla para horno

ACCESSORI - ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS

	21/GX2/1	530x650	Griglia cromata interna forno - Chrome plated grid for oven - Verchromte Rost für Ofen - Grille chromée pour four - Parilla cromada para horno	75,00
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CUCINE GAS SEMI-PROFESSIONALI

SEMI-PROFESSIONAL GAS RANGES - SEMI-PROFESSIONELLE GASHERDE -
CUISINIÈRES GAZ SEMI-PROFESSIONNELLES - COCINAS GAS SEMI
PROFESIONALES

SMART

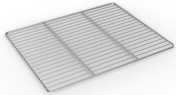


senza fiamma pilota - without pilot flame - ohne Pilotflamme -
sans veilleuse flamme - sin llama piloto

Model	 (A x B x C) mm	kW	Burners	Oven	€
GRIGLIA FILO - WIRE GRID - DRAHTGITTER - GRILLE EN FIL - PARILLA EN REDONDOS					
	S7/FUG4BA	800x700x850h	15,4		1.838,00
	S7/FUG6BA	1.200x700x850h	23,1		2.389,00
	S7/FUG4LO	800x700x850h	23,3	  GN 2/1 mm.685x550x310h	2.787,00
	S7/FUG4LE	800x700x850h	15,4 5,48	  400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	2.975,00
	S7/FUG6LN	1.200x700x850h	31,0	  GN 2/1 mm.685x550x310h	3.570,00
	S7/FUG6LE	1.200x700x850h	23,1 5,48	  400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.756,00

Accessori in dotazione nr.1 griglia interna forno - Accessories included nr.1 internal grid for oven - Zubehöre inbegriffen nr.1 Rost für Ofen - Accessoires inclus nr.1 grille pour four - Accesorios incluidos nr.1 parilla para horno

ACCESSORI - ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS

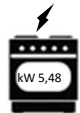
	21/GX2/1	530x650	Griglia cromata interna forno - Chrome plated grid for oven - Verchromte Rost für Ofen - Grille chromée pour four - Parilla cromada para horno	75,00
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CUCINE GAS SEMI-PROFESSIONALI

SEMI-PROFESSIONAL GAS RANGES - SEMI-PROFESSIONELLE GASHERDE -
CUISINIÈRES GAZ SEMI-PROFESSIONNELLES - COCINAS GAS SEMI
PROFESIONALES

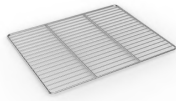


senza fiamma pilota - without pilot flame - ohne Pilotflamme -
sans veilleuse flamme - sin llama piloto

Model	 (A x B x C) mm	kW	Burners	Oven	€
GRIGLIA IN GHISA - CAST IRON GRID - GUSSEISENGITTER - GRILLE EN FONTE - PARILLA EN HIERRO FUNDIDO					
 S7/KUG4BA	800x700x850h	 15,4			1.995,00
 S7/KUG6BA	1.200x700x850h	 23,1			2.625,00
 S7/KUG4LO	800x700x850h	 23,3		 kW 7,9 GN 2/1 mm.685x550x310h	2.947,00
 S7/KUG4LE	800x700x850h	 15,4  5,48		 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.132,00
 S7/KUG6LN	1.200x700x850h	 31,0		 kW 7,9 GN 2/1 mm.685x550x310h	3.807,00
 S7/KUG6LE	1.200x700x850h	 23,1  5,48		 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.993,00

Accessori in dotazione nr.1 griglia interna forno - Accessories included nr.1 internal grid for oven - Zubehöre inbegriffen nr.1 Rost für Ofen - Accessoires inclus nr.1 grille
pour four - Accesorios incluidos nr.1 parilla para horno

ACCESSORI - ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS

	21/GX2/1	530x650	Griglia cromata interna forno - Chrome plated grid for oven - Verchromte Rost für Ofen - Grille chromée pour four - Parilla cromada para horno	75,00
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FRIGGITRICI PER PASTICCERIA *PASTRY FRYERS*



FRIGGITRICI PER
PASTICCERIA
PASTRY FRYERS

PRICE LIST 2025.1

FRIGGITRICI PER PASTICCERIA
PASTRY FRYERS - FRITEUSES POUR PÂTISSERIE - FREIDORAS PARA PASTELERÍA

FRIGGITRICI PER PASTICCERIA

	Model	 (A x B x C) mm	Capacity lt	Dim. Tank	Dim. Basket	Power kW	€
	FRIGGITRICI ELETTRICHE DA BANCO CON RESISTENZE INTERNE ELECTRIC COUNTER TOP FRYERS WITH INSIDE ELEMENTS						
	FPI070E21	700x650x290h	21	640x380	605x329x70h	 6,0/9,0 380/415V 50/60 Hz	3.037,00
	FPI105E32	1050x650x290h	32	985x380	955x329x70h	 12,0/18,0 380/415V 50/60 Hz	4.466,00
	FRIGGITRICI ELETTRICHE DA BANCO CON RESISTENZE ESTERNE ELECTRIC COUNTER TOP FRYERS WITH OUTSIDE ELEMENTS						
	FPE035E05	350x650x290h	5	290x380	255x330x70h	 4,5 380/415V 50/60 Hz	2.594,00
	FPE070E10	700x650x290h	10	640x380	605x330x70h	 9,0 380/415V 50/60 Hz	3.281,00
	FPE105E15	1050x650x290h	15	990x380	955x330x70h	 13,5 380/415V 50/60 Hz	4.777,00
	FRIGGITRICI A GAS DA BANCO CON BRUCIATORE INTERNO GAS COUNTER TOP FRYER WITH BURNER INSIDE OF THE TANK						
	FPI070G21	700x650x290h	21	610x343	575x302x70h	 18,0	3.823,00

**FRIGGITRICI PER
PASTICCERIA**
PASTRY FRYERS

PRICE LIST 2025.1

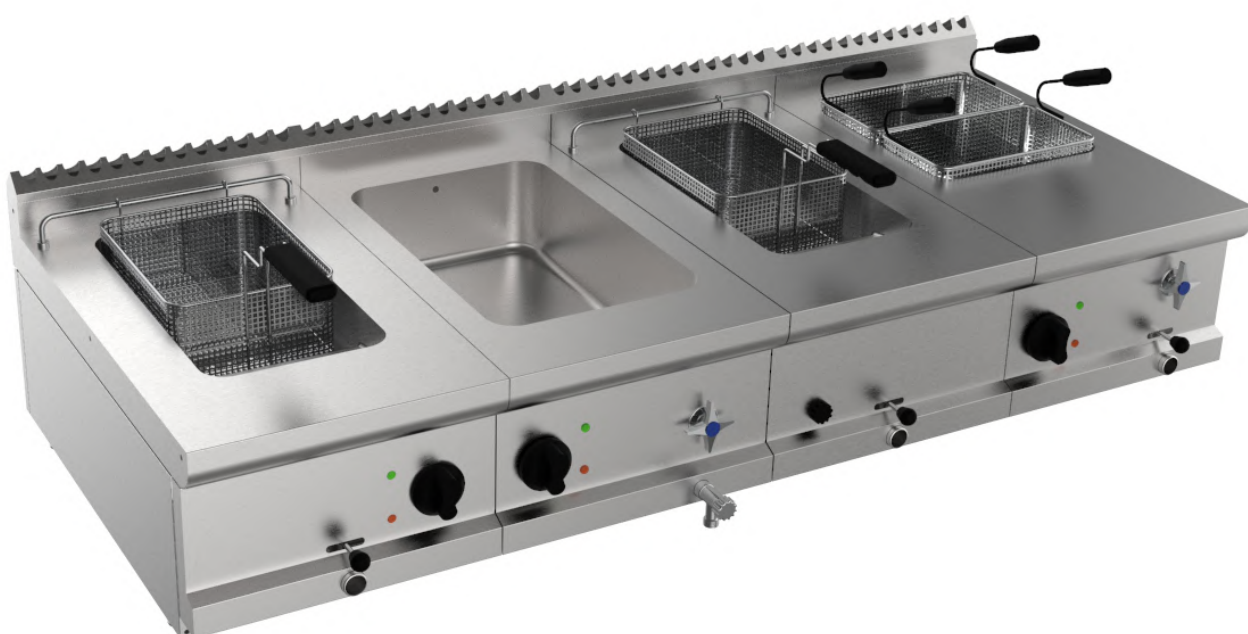
FRIGGITRICI PER PASTICCERIA
PASTRY FRYERS - FRITEUSES POUR PÂTISSERIE - FREIDORAS PARA PASTELERÍA

FRIGGITRICI PER PASTICCERIA





PRIME 700



PRIME 700

CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

PRIME700

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	P7/CUPG2BB.2M	350x700x305h	9,0	4,5		1.338,00
	P7/KUPG2BB.2M	400x700x305h	9,0	4,5		1.373,00
	P7/CUPG2BB.1M1G	350x700x305h	12,0	4,5		1.352,00
	P7/KUPG2BB.1M1G	400x700x305h	12,0	7,5		1.387,00
	P7/CUPG4BB.4M	700x700x305h	18,0	4,5 4,5		2.071,00
	P7/KUPG4BB.4M	800x700x305h	18,0	4,5 4,5		2.139,00
	P7/CUPG4BB.2M2G	700x700x305h	24,0	4,5 4,5		2.099,00
	P7/KUPG4BB.2M2G	800x700x305h	24,0	7,5 7,5		2.169,00
	P7/CUPG6BB.6M	1.050x700x305h	27,0	4,5 4,5 4,5		2.860,00
	P7/KUPG6BB.6M	1.200x700x305h	27,0	4,5 4,5 4,5		2.914,00
	P7/CUPG6BB.3M3G	1.050x700x305h	36,0	4,5 4,5 4,5		2.903,00
	P7/KUPG6BB.3M3G	1.200x700x305h	36,0	7,5 7,5 7,5		2.957,00

CUCINE ELETTRICHE

ELECTRIC RANGES- ELEKTROHERDE - CUISINIÈRES ÉLECTRIQUES - COCINAS ELÉCTRICAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	P7/CUET2BB	400x700x305h	5,2 400V3N~ 50/60Hz	2,6 2,6 Ø mm.220		1.194,00
	P7/CUET4BB	800x700x305h	10,4 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 Ø mm.220		1.706,00
	P7/CUET6BB	1.200x700x305h	15,6 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 2,6 2,6 Ø mm.220		2.235,00

PRIME 700

FRIGGITRICI A GAS

GAS FRYERS - GAS FRITTEUSEN - FRITEUSES GAZ - FREIDORAS A GAS

		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Scambiatori di calore ESTERNI, vasca pulita - EXTERNAL heat exchangers, clean tank - Brenner an der AUßENSEITE des Beckens - Échangeurs de chaleur EXTÉRIEUR à la cuve - Intercambiadores de calor EXTERNOS a la cuba							
		P7/FRG1V8	400x700x305h	6,6		7	2.528,00
		P7/FRG2V8	800x700x305h	13,2		7+7	4.304,00
Cestelli e coperchio in dotazione - Equipped with baskets and lid - Inkl. Körbe und Deckel - Paniers et couvercle inclus - Cestas y tapa en dotación							

PRIME700

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	21/99600148	228x278x105h	cestello 1/1 per vasca cap.Lt 7 Mod. FRG - basket 1/1 for tank cap. 7 lt. Mod. FRG	116,00
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FRIGGITRICI ELETTRICHE

ELECTRIC FRYERS - ELEKTRO FRITTEUSEN - FRITEUSES ÉLECTRIQUE - FREIDORAS ELÉCTRICAS

		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Resistenze rotanti in vasca - Rotating resistors in the tank - Heizkörper mit Dreh-System in Öl getaucht - Résistances immergées rotatives aux bacs - Resistencias rodantes en el tanque							
		P7/FRE1V8	400x700x305h	6,5 400V3N~ 50/60Hz		7	2.451,00
		P7/FRE2V8	800x700x305h	13,0 400V3N~ 50/60Hz		7+7	3.960,00

Cestelli e coperchio in dotazione - Equipped with baskets and lid - Inkl. Körbe und Deckel - Paniers et couvercle inclus - Cestas y tapa en dotación

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	21/99600132	109x300x120h	cestello 1/2 per vasca cap.Lt 7 Mod. FRE - basket 1/2 for tank cap. lt.7 Mod. FRE	107,00
	21/99600131	220x300x120h	cestello 1/1 per vasca cap.Lt 7 Mod. FRE - basket 1/1 for tank cap. lt.7 Mod. FRE	118,00

PRIME 700

SCALDAPATATE

CHIP SCUTTLE - KARTOFFELWÄRMER - CHAUFFE FRITES - CALIENTA PATATAS

PRIME700

	Model	 (A x B x C) mm	kW	Cap.		€
	P7/SPE40BB	400x700x305h	1,0 230V~ 50/60Hz	GN 1/1	1/1	1.722,00

CUOCIPASTA

PASTA COOKERS - NUDELKOCHER - CUISEUR À PÂTES - CUECE-PASTAS

	Model	 (A x B x C) mm	kW	Lt.	Cap.	€
	P7/KPE1V40BB	400x700x305h	5,52 400V3N~ 50/60Hz	12		2.593,00
	P7/KPE2V80BB	800x700x305h	11,04 400V3N~ 50/60Hz	12+12		4.339,00

Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	21/99900189	288x140x125h	cestello inox 1/3 con due manici s/s basket 1/3 with two handles		160,00
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BAGNOMARIA ELETTRICI

ELECTRIC BAINS-MARIE- ELEKTRO WASSERBÄDER- BAINS-MARIE ÉLECTRIQUE - BAÑOS MARÍA ELÉCTRICO

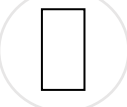
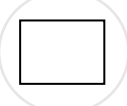
	Model	 (A x B x C) mm	kW	Cap.		€
	P7/KME1BB	400x700x305h	1,5 230V~ 50/60Hz	GN 1/1	1/1	1.599,00
	P7/KME2BB	800x700x305h	3,0 230V~ 50/60Hz	GN 2/1	2/1	2.105,00

GN e coperchi non in dotazione - GN and lids are not included - GN und Deckeln im Preis nicht imbegriffen - Bacs GN et couvercles pas compris dans le prix - Cubetas GN y la tapas no incluidas en el precio

PRIME 700

FRY-TOP GAS

GAS GRIDDLE PLATES - GAS GRILLPLATTEN - FRY-TOP GAZ - FRY-TOP A GAS

	Model	F K	 (A x B x C) mm	Kw	UE	Extra UE	Dim.cooking plate mm.	€
 	P7/KTG1BBL	F	400x700x305h	 6,0		•	400x530	1.926,00
	P7/KTG1BBLK	K			•	•		2.274,00
 	P7/KTG1BBR	F	400x700x305h	 6,0		•	400x530	1.960,00
	P7/KTG1BBRK	K			•	•		2.310,00
 	P7/FTG2BBL	F	700x700x305h	 12,0		•	700x530	2.509,00
	P7/FTG2BBLK	K			•	•		3.166,00
	P7/KTG2BBL	F	800x700x305h	 12,0		•	800x530	2.559,00
	P7/KTG2BBLK	K			•	•		3.232,00
 	P7/FTG2BBR	F	700x700x305h	 12,0		•	700x530	2.715,00
	P7/FTG2BBRK	K			•	•		3.332,00
	P7/KTG2BBR	F	800x700x305h	 12,0		•	800x530	2.773,00
	P7/KTG2BBRK	K			•	•		3.402,00
 	P7/FTG2BBM	F	700x700x305h	 12,0		•	700x530	2.602,00
	P7/FTG2BBMK	K			•	•		3.247,00
	P7/KTG2BBM	F	800x700x305h	 12,0		•	800x530	2.655,00
	P7/KTG2BBMK	K			•	•		3.314,00

PRIME700

Plate - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-

suave

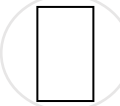
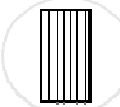
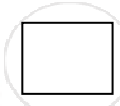
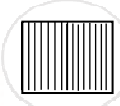
K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

PRIME 700

FRY-TOP ELETTRICO

ELECTRIC GRIDDLE PLATES - ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE - FRY-TOP ELÉCTRICOS

PRIME700

		Model	F K	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
		P7/KTE1BBL	F	400x700x305h	 5,4 400V3N~ 50/60Hz		•	400x530	2.013,00
		P7/KTE1BBLK	K						2.358,00
		P7/KTE1BBR	F	400x700x305h	 5,4 400V3N~ 50/60Hz		•	400x530	2.046,00
		P7/KTE1BBRK	K						2.397,00
		P7/FTE2BBL	F	700x700x305h	 10,8 400V3N~ 50/60Hz		•	700x530	2.620,00
		P7/FTE2BBLK	K						3.278,00
		P7/KTE2BBL	F	800x700x305h	 10,8 400V3N~ 50/60Hz		•	800x530	2.674,00
		P7/KTE2BBLK	K						3.343,00
		P7/FTE2BBR	F	700x700x305h	 10,8 400V3N~ 50/60Hz		•	700x530	2.836,00
		P7/FTE2BBRK	K						3.451,00
		P7/KTE2BBR	F	800x700x305h	 10,8 400V3N~ 50/60Hz		•	800x530	2.895,00
		P7/KTE2BBRK	K						3.519,00
		P7/FTE2BBM	F	700x700x305h	 10,8 400V3N~ 50/60Hz		•	700x530	2.720,00
		P7/FTE2BBMK	K						3.360,00
		P7/KTE2BBM	F	800x700x305h	 10,8 400V3N~ 50/60Hz		•	800x530	2.775,00
		P7/KTE2BBMK	K						3.428,00

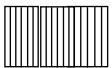
F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

PRIME 700

GRIGLIE A PIETRA LAVICA

LAVASTONE GRILL - LAVASTEIN-GRILL - GRILLES PIERRE VOLCANIQUE -
PARRILLAS DE PIEDRA VOLCÁNICA

	Model	 (A x B x C) mm	kW	Grid	Kg. Lava rock	€
	P7/BS1BB	400x700x305h	8,0		5	2.274,00
	P7/BS2BB	800x700x305h	16,0		10	3.386,00
	P7/BS3BB	1200x700x305h	24,0		18	5.121,00

PRIME700

ELEMENTI NEUTRI

NEUTRAL UNITS- ARBEITSELEMENTE - ELEMENTS NEUTRES - MUEBLES NEUTROS

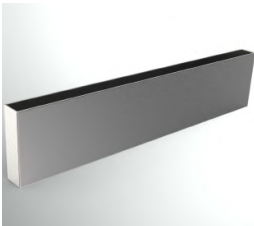
	Model	 (A x B x C) mm	€
	P7/ENN1BB	350x700x305h	645,00
	P7/ENN1CB	350x700x305h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón 1.112,00
	P7/KNN1BB	400x700x305h	681,00
	P7/KNN1CB	400x700x305h	con 1 cassetto GN 1/1 - with 1 drawer GN 1/1- mit 1 Schublade GN 1/1 - avec 1 tiroir GN 1/1 - con 1 cajón GN 1/1 1.150,00
	P7/ENN2BB	700x700x305h	811,00
	P7/ENN2CB	700x700x305h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón 1.317,00
	P7/KNN2BB	800x700x305h	857,00
	P7/KNN2CB	800x700x305h	con 1 cassetto GN 2/1 - with 1 drawer GN 2/1- mit 1 Schublade GN 2/1 - avec 1 tiroir GN 2/1 - con 1 cajón GN 2/1 1.364,00

PRIME 700

ACCESSORI

ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

PRIME700

	Model	 (A x B x C) mm	Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	P7/EX035	350x50x100h	Prolunga camino - Flue extentions	149,00
	P7/EX040	400x50x100h	Prolunga camino - Flue extentions	158,00
	P7/EX070	700x50x100h	Prolunga camino - Flue extentions	215,00
	P7/EX080	800x50x100h	Prolunga camino - Flue extentions	234,00
	P7/EX105	1.050x50x100h	Prolunga camino - Flue extentions	284,00
	P7/EX120	1.200x50x100h	Prolunga camino - Flue extentions	309,00
	15/99901029		Riduzione per griglia - Reduction grid for grid - Reduzierrost für Rost - Grille de reduction pour support poele -Rejilla reductore para parrilla	50,00
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	56/89900004	530x325x100h	Vaschetta inox - S/s GN 1/1 cap. lt 21,3	61,00
	56/89900064	354x325x100h	Vaschetta inox - S/s GN 2/3 cap. lt 13,2	49,00
	56/89900031	265x325x100h	Vaschetta inox - S/s GN 1/2 cap. lt 9,7	41,00
	56/89900011	176x325x100h	Vaschetta inox - S/s GN 1/3 cap. lt 5,8	29,00
	56/89900041	162x265x100h	Vaschetta inox - S/s GN 1/4 cap. lt 4,1	25,00
	56/89900021	162x176x100h	Vaschetta inox - S/s GN 1/6 cap. lt 2,4	20,00
	56/89901002	530x325	Coperchio inox - S/s lid GN 1/1	28,00
	56/89901006	354x325	Coperchio inox - S/s lid GN 2/3	26,00
	56/89901001	265x325	Coperchio inox - S/s lid GN 1/2	21,00
	56/89901007	176x325	Coperchio inox - S/s lid GN 1/3	17,00
	56/89901003	162x265	Coperchio inox - S/s lid GN 1/4	14,00
	56/89901000	162x176	Coperchio inox - S/s lid GN 1/6	15,00
	23/99600003		Divisorio bacinelle - Dividing element for GN	30,00

Easy700



CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

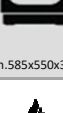
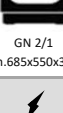
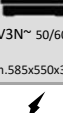
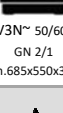
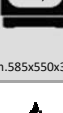
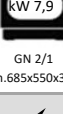
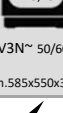
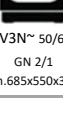
EASY700

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa					
	E7/CUPG2BB.2M	350x700x275h	9,0	4,5		1.318,00
	E7/KUPG2BB.2M	400x700x275h	9,0	4,5		1.352,00
	E7/CUPG2BB.1M1G	350x700x275h	12,0	4,5		1.333,00
	E7/KUPG2BB.1M1G	400x700x275h	12,0	7,5		1.367,00
	E7/CUPG4BB.4M	700x700x275h	18,0	4,5 4,5		2.040,00
	E7/KUPG4BB.4M	800x700x275h	18,0	4,5 4,5		2.107,00
	E7/CUPG4BB.2M2G	700x700x275h	24,0	4,5 4,5		2.067,00
	E7/KUPG4BB.2M2G	800x700x275h	24,0	7,5 7,5		2.136,00
	E7/CUPG6BB.6M	1.050x700x275h	27,0	4,5 4,5 4,5		2.817,00
	E7/KUPG6BB.6M	1.200x700x275h	27,0	4,5 4,5 4,5		2.870,00
	E7/CUPG6BB.3M3G	1.050x700x275h	36,0	4,5 4,5 4,5		2.859,00
	E7/KUPG6BB.3M3G	1.200x700x275h	36,0	7,5 7,5 7,5		2.913,00
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
	E7/CUPG2BA.2M	350x700x850h	9,0	4,5		1.533,00
	E7/KUPG2BA.2M	400x700x850h	9,0	4,5		1.566,00
	E7/CUPG2BA.1M1G	350x700x850h	12,0	4,5		1.546,00
	E7/KUPG2BA.1M1G	400x700x850h	12,0	7,5		1.581,00
	E7/CUPG4BA.4M	700x700x850h	18,0	4,5 4,5		2.296,00
	E7/KUPG4BA.4M	800x700x850h	18,0	4,5 4,5		2.362,00
	E7/CUPG4BA.2M2G	700x700x850h	24,0	4,5 4,5		2.323,00
	E7/KUPG4BA.2M2G	800x700x850h	24,0	7,5 7,5		2.391,00
	E7/CUPG6BA.6M	1.050x700x850h	27,0	4,5 4,5 4,5		3.056,00
	E7/KUPG6BA.6M	1.200x700x850h	27,0	4,5 4,5 4,5		3.136,00
	E7/CUPG6BA.3M3G	1.050x700x850h	36,0	4,5 4,5 4,5		3.098,00
	E7/KUPG6BA.3M3G	1.200x700x850h	36,0	7,5 7,5 7,5		3.178,00



CUCINE GAS

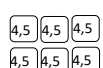
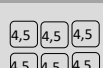
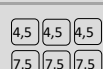
GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Modello con forno - Model with oven - Modell mit Backofen - Modèle avec four - Modelo con horno					
	E7/CUPG4FO.4M	700x700x850h	25,9		 mm.585x550x310h	3.519,00
	E7/CUPG4FO.2M2G	700x700x850h	31,9		 mm.585x550x310h	3.548,00
	E7/KUPG4LO.4M	800x700x850h	25,9		 GN 2/1 mm.685x550x310h	3.589,00
	E7/KUPG4LO.2M2G	800x700x850h	31,9		 GN 2/1 mm.685x550x310h	3.618,00
	E7/CUPG4FE.4M	700x700x850h	18,0 5,48		 400V3N~ 50/60Hz mm.585x550x310h	3.711,00
	E7/CUPG4FE.2M2G	700x700x850h	24,0 5,48		 400V3N~ 50/60Hz mm.585x550x310h	3.738,00
	E7/KUPG4LE.4M	800x700x850h	18,0 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.778,00
	E7/KUPG4LE.2M2G	800x700x850h	24,0 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.806,00
	E7/CUPG6FN.6M	1.050x700x850h	34,9		 mm.585x550x310h	4.570,00
	E7/CUPG6FN.3M3G	1.050x700x850h	43,9		 mm.585x550x310h	4.612,00
	E7/KUPG6LN.6M	1.200x700x850h	34,9		 GN 2/1 mm.685x550x310h	4.652,00
	E7/KUPG6LN.3M3G	1.200x700x850h	43,9		 GN 2/1 mm.685x550x310h	4.693,00
	E7/CUPG6FE.6M	1.050x700x850h	27,0 5,48		 400V3N~ 50/60Hz mm.585x550x310h	4.845,00
	E7/CUPG6FE.3M3G	1.050x700x850h	36,0 5,48		 400V3N~ 50/60Hz mm.585x550x310h	4.888,00
	E7/KUPG6LE.6M	1.200x700x850h	27,0 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	4.845,00
	E7/KUPG6LE.3M3G	1.200x700x850h	36,0 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	4.888,00

EASY700

CUCINE GAS

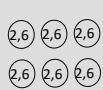
GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	E7/CUPG6FM.6M	1.050x700x850h	39,0			4.954,00
	E7/CUPG6FM.3M3G	1.050x700x850h	48,0		 MAXI mm.935x550x310h	4.997,00
	E7/KUPG6FM.6M	1.200x700x850h	39,0			5.039,00
	E7/KUPG6FM.3M3G	1.200x700x850h	48,0		 MAXI mm.935x550x310h	5.080,00

Accessori in dotazione nr.1 griglia interna forno e nr. 1 riduzione fuoco - Accessories included nr.1 internal grid for oven and nr.1 reduction for burner - Zubehöre inbegriffen nr.1 Rost für Ofen und nr.1 Reduzierrost für Brenner - Accessoires inclus nr.1 grille pour four et nr.1 grille de réduction pour brûleur - Accesorios incluidos nr.1 parilla para horno y nr.1 rejilla reductora para quemador

CUCINE ELETTRICHE

ELECTRIC RANGES- ELEKTROHERDE - CUISINIÈRES ÉLECTRIQUES - COCINAS ELÉCTRICAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa						
	E7/CUET2BB	400x700x275h	5,2 400V3N~ 50/60Hz	 Ø mm.220		1.174,00
	E7/CUET4BB	800x700x275h	10,4 400V3N~ 50/60Hz	 Ø mm.220		1.679,00
	E7/CUET6BB	1.200x700x275h	15,6 400V3N~ 50/60Hz	 Ø mm.220		2.202,00
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
	E7/CUET2BA	400x700x850h	5,2 400V3N~ 50/60Hz	 Ø mm.220		1.448,00
	E7/CUET4BA	800x700x850h	10,4 400V3N~ 50/60Hz	 Ø mm.220		2.054,00
	E7/CUET6BA	1.200x700x850h	15,6 400V3N~ 50/60Hz	 Ø mm.220		2.743,00

**CUCINE ELETTRICHE**

ELECTRIC RANGES- ELEKTROHERDE - CUISINIÈRES ÉLECTRIQUES - COCINAS ELÉCTRICAS



	Model	 (A x B x C) mm	kW	Burners	Oven	€
Modello con forno elettrico - Model with electric oven - Modell mit Elektro-Backofen - Modèle avec four électrique - Modelo con horno eléctrico						
	E7/CUET4LE	800x700x850h	⚡ 15,88 400V3N~ 50/60Hz	⓪ 2,6 2,6 2,6 2,6 Ø mm.220	 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.775,00
	E7/CUET6LE	1.200x700x850h	⚡ 21,08 400V3N~ 50/60Hz	⓪ 2,6 2,6 2,6 2,6 2,6 2,6 Ø mm.220	 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	4.715,00

Accessori in dotazione nr.1 griglia interna forno - Accessories included nr.1 internal grid for oven - Zubehöre inbegriffen nr.1 Rost für Ofen - Accessoires inclus nr.1 grille pour four - Accesorios incluidos nr.1 parilla para horno

SCALDAPATATE

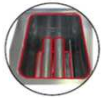
CHIP SCUTTLE - KARTOFFELWÄRMER - CHAUFFE FRITES - CALIENTA PATATAS

	Model	 (A x B x C) mm	kW	Cap.	€
	E7/SPE40BB	400x700x275h	⚡ 1,0 230V~ 50/60Hz	GN 1/1 1/1	1.697,00
	E7/SPE40BA	400x700x850h	⚡ 1,0 230V~ 50/60Hz	GN 1/1 1/1	1.908,00
	E7/SPE40BC	400x700x850h	⚡ 1,0 230V~ 50/60Hz	GN 1/1 1/1	2.087,00

**FRIGGITRICI A GAS**

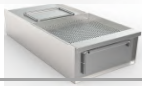
GAS FRYERS - GAS FRITTEUSEN - FRITEUSES GAZ - FREIDORAS A GAS

EASY700

		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Scambiatori di calore INTERNI - INTERNAL heat exchangers - Wärmetauschbrenner INNERHALB des Beckens - Échangeurs de chaleur INTERNES à la cuve - Intercambiadores de calor EN el tanque							
		E7/FLG1V13	400x700x850h	11,2		13	3.215,00
		E7/FLG1V17	400x700x850h	16,5		17	3.614,00
		E7/FLG2V8	400x700x850h	11,6		8+8	4.868,00
		E7/FLG2V13	800x700x850h	22,4		13+13	5.563,00
		E7/FLG2V17	800x700x850h	33,0		17+17	6.304,00

Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación

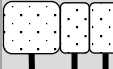
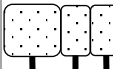
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	21/99600132	109x300x120h	cestello 1/2 per vasca cap.Lt 13 Mod. FLG/FRE - basket 1/2 for tank cap. lt.13 Mod. FLG/FRE	107,00
	21/99600133	140x300x120h	cestello 1/2 per vasca cap.Lt 17 Mod. FLG/FRE - basket 1/2 for tank cap. lt.17 Mod. FLG/FRE	110,00
	21/99600131	220x300x120h	cestello 1/1 per vasca cap.Lt 13 Mod. FLG/FRE - basket 1/1 for tank cap. lt.13 Mod. FLG/FRE	118,00
	21/99600134	290x300x120h	cestello 1/1 per vasca cap.Lt 17 Mod. FLG/FRE - basket 1/1 for tank cap. lt.17 Mod. FLG/FRE	121,00
	21/99600130	120x300x120h	cestello per vasca cap.Lt 8 Mod. FLG/FRE - basket for tank cap. lt.8 Mod. FLG/FRE	110,00
	WD/99600001		vasca raccogli olio supplementare - additional oil draining tank	246,00



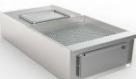
FRIGGITRICI ELETTRICHE

ELECTRIC FRYERS - ELEKTRO FRITTEUSEN - FRITEUSES ÉLECTRIQUE - FREIDORAS ELÉCTRICAS

		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Resistenze rotanti in vasca - Rotating resistors in the tank - Heizkörper mit Dreh-System in Öl getaucht - Résistances immergées rotatives aux bacs - Resistencias rodantes en el tanque							
		E7/FRE1V13	400x700x850h	⚡ 12,0 400V3N~ 50/60Hz		13	2.862,00
		E7/FRE1V17	400x700x850h	⚡ 16,5 400V3N~ 50/60Hz		17	3.047,00
		E7/FRE2V8	400x700x850h	⚡ 14,0 400V3N~ 50/60Hz		8+8	3.815,00
		E7/FRE2V13	800x700x850h	⚡ 24,0 400V3N~ 50/60Hz		13+13	4.581,00
		E7/FRE2V17	800x700x850h	⚡ 33,0 400V3N~ 50/60Hz		17+17	4.668,00

Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

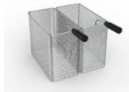
	21/99600132	109x300x120h	cestello 1/2 per vasca cap.Lt 13 Mod. FLG/FRE - basket 1/2 for tank cap. lt.13 Mod. FLG/FRE	107,00
	21/99600133	140x300x120h	cestello 1/2 per vasca cap.Lt 17 Mod. FLG/FRE - basket 1/2 for tank cap. lt.17 Mod. FLG/FRE	110,00
	21/99600131	220x300x120h	cestello 1/1 per vasca cap.Lt 13 Mod. FLG/FRE - basket 1/1 for tank cap. lt.13 Mod. FLG/FRE	118,00
	21/99600134	290x300x120h	cestello 1/1 per vasca cap.Lt 17 Mod. FLG/FRE - basket 1/1 for tank cap. lt.17 Mod. FLG/FRE	121,00
	21/99600130	120x300x120h	cestello per vasca cap.Lt 8 Mod. FLG/FRE - basket for tank cap. lt.8 Mod. FLG/FRE	110,00
	WD/99600001		vasca raccogli olio supplementare - additional oil draining tank	246,00

		Model	 (A x B x C) mm	kW	Lt.	Cap.	€
Versione gas - Gas model - Gasmodell - Modèle à gaz - Modelo gas							
		E7/KPG1V40	400x700x850h	 11,0	28	2/3	3.061,00
		E7/KPG2V80	800x700x850h	 22,0	28+28	2/3 2/3	5.133,00
Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio							
Versione elettrica - Electric model - Elektromodell - Modèle électrique - Modelo eléctricos							
		E7/KPE1V40	400x700x850h	 7,0 400V3N~ 50/60Hz	28	2/3	3.344,00
		E7/KPE2V80	800x700x850h	 14,0 400V3N~ 50/60Hz	28+28	2/3 2/3	5.598,00
Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio							



ACCESSORI PER CUOCIPASTA

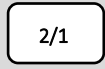
ACCESSORIES FOR PASTA COOKERS - ZUBEHÖRE FÜR NUDELKOCHER - ACCESSOIRES POUR CUISEUR À PÂTES - ACCESORIOS PARA CUECE-PASTAS

	Model	 (A x B x C) mm	kW	Lt.	Cap.	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS						
	SET 700CESA 2 X 21/99900147 2 X 21/99900148	nr.4 x 143x163x215h	nr.4 cestelli inox 1/6 nr.4 s/s baskets 1/6			527,00
	SET 700CESB 2 X 21/99900148 1 X 21/99900000	nr.2 x 143x163x215h + nr.1 x 290x143x215h	nr.2 cestelli inox 1/6 + nr.1 cestello inox 1/3 con un manico nr.2 s/s baskets 1/6 + nr.1 s/s basket 1/3 with one handle			420,00
	SET 700CESC 2 X 21/99900000	nr.2 x 290x143x215h	nr.2 cestelli inox 1/3 con un manico nr.2 s/s baskets 1/3 with one handle			313,00
	SET 700CESD 1 X 21/99900159	nr.1 x 325x290x215h	nr.1 cestello inox 2/3 con due manici nr.1 s/s basket 2/3 with two handles			219,00
	SET 700CESE 2 X 21/99900081	nr.2 x 288x163x215h	nr.2 cestelli inox 1/3 con due manici nr.2 s/s baskets 1/3 with two handles			336,00
	SET 700CESF 1 X 21/99900147 1 X 21/99900148 1 X 21/99900081	nr.2 x 143x163x215h + nr.1 x 288x163x215h	nr.2 cestelli inox 1/6 + nr.1 cestello inox 1/3 con due manici nr.2 s/s baskets 1/6 + nr.1 s/s basket 1/3 with two handles			431,00
	21/99900147	143x163x215h	cestello 1/6 con manico a destra s/s basket 1/6 with right-hand side handle			132,00
	21/99900148	143x163x215h	cestello inox 1/6 con manico a sinistra s/s basket 1/6 with left-hand side handle			132,00
	21/99900000	290x143x215h	cestello inox 1/3 con un manico s/s basket 1/3 with one handle			157,00
	21/99900081	288x163x215h	cestello inox 1/3 con due manici s/s basket 1/3 with two handles			168,00
	23/99600128	380x270	coperchio inox per vasca lt. 28 s/s 304 lid for tank lt. 28			103,00
	21/99900179	d. 145x200h	cestello tondo d. 145 mm - round s/s basket d. 145 mm			136,00
	SET700CESG 4 X 21/99900179	nr. 4 x d. 145x200h	nr. 4 cestelli tondi d. 145 mm - nr. 4 round s/s baskets d. 145 mm			543,00
	80-70001360		supporto cestelli tondi per vasca GN 1/1 - support for round baskets - tank GN 1/1			112,00

EASY700

BAGNOMARIA ELETTRICI

ELECTRIC BAINS-MARIE- ELEKTRO WASSERBÄDER- BAINS-MARIE ÉLECTRIQUE - BAÑOS MARÍA ELÉCTRICO

	Model		kW	Cap.	€
	E7/KME1BA	400x700x850h	1,5 230V~ 50/60Hz	GN 1/1 	1.830,00
	E7/KME2BA	800x700x850h	3,0 230V~ 50/60Hz	GN 2/1 	2.385,00

GN e coperchi non in dotazione - GN and lids are not included - GN und Deckeln im Preis nicht imbegriffen - Bacs GN et couvercles pas compris dans le prix - Cubetas GN y la tapas no incluidas en el precio

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	56/89900006	530x325x150h	Vaschetta inox - S/s GN 1/1 cap. lt 21,3	84,00
	56/89900060	354x325x150h	Vaschetta inox - S/s GN 2/3 cap. lt 13,2	60,00
	56/89900030	265x325x150h	Vaschetta inox - S/s GN 1/2 cap. lt 9,7	50,00
	56/89900010	176x325x150h	Vaschetta inox - S/s GN 1/3 cap. lt 5,8	41,00
	56/89900040	162x265x150h	Vaschetta inox - S/s GN 1/4 cap. lt 4,1	32,00
	56/89900020	162x176x150h	Vaschetta inox - S/s GN 1/6 cap. lt 2,4	31,00
	56/89901002	530x325	Coperchio inox - S/s lid GN 1/1	28,00
	56/89901006	354x325	Coperchio inox - S/s lid GN 2/3	26,00
	56/89901001	265x325	Coperchio inox - S/s lid GN 1/2	21,00
	56/89901007	176x325	Coperchio inox - S/s lid GN 1/3	17,00
	56/89901003	162x265	Coperchio inox - S/s lid GN 1/4	14,00
	56/89901000	162x176	Coperchio inox - S/s lid GN 1/6	15,00
	23/99600003		Divisorio bacinelle - Dividing element for GN	30,00

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	15/99901889		Pietra lavica - Lava rock - Lavastein - Lave volcanique - Lava Volcànica	12,00 al Kg
	21/99600004	375x461	Griglia inox a canaletto per carne - S/s "V" shape cooking grid for meat	192,00
	21/99600003	775x461	Griglia inox a canaletto per carne - S/s "V" shape cooking grid for meat	310,00
	21/99600002	375x461	Griglia inox in tondino Ø mm.8 per pesce - S/s round cooking grid Ø mm.8 for fish	302,00
	21/99600001	775x461	Griglia inox in tondino Ø mm.8 per pesce - S/s round cooking grid Ø mm.8 for fish	464,00

**GRIGLIE A PIETRA LAVICA**

LAVASTONE GRILL - LAVASTEIN-GRILL - GRILLES PIERRE VOLCANIQUE -
PARRILLAS DE PIEDRA VOLCÁNICA

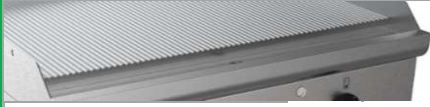
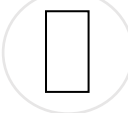
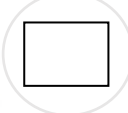
	Model	 (A x B x C) mm	kW	Grid	Kg. Lava rock	€
	E7/BS1BB	400x700x275h	8,0		5	2.307,00
	E7/BS2BB	800x700x275h	16,0		10	3.435,00
	E7/BS3BB	1200x700x275h	24,0		18	5.197,00
	E7/BS1BA	400x700x850h	8,0		5	2.529,00
	E7/BS2BA	800x700x850h	16,0		10	3.711,00
	E7/BS3BA	1200x700x850h	24,0		18	5.490,00
	E7/BS1BC	400x700x850h	8,0		5	2.705,00
	E7/BS2BC	800x700x850h	16,0		10	4.061,00
	E7/BS3BC2	1200x700x850h	24,0		18	5.982,00

EASY700

FRY-TOP GAS

GAS GRIDDLE PLATES - GAS GRILLPLATTEN - FRY-TOP GAZ - FRY-TOP A GAS

EASY700

		Model	F K	 (A x B x C) mm	Kw	UE	Extra UE	Dim.cooking plate mm.	€
		E7/KTG1BBL	F	400x700x275h	 6,0		•	396x530	1.896,00
		E7/KTG1BBLK	K						2.238,00
		E7/KTG1BBR	F	400x700x275h	 6,0		•	396x530	1.930,00
		E7/KTG1BBRK	K						2.276,00
		E7/FTG2BBL	F	700x700x275h	 12,0		•	696x530	2.470,00
		E7/FTG2BBLK	K						3.118,00
		E7/KTG2BBL	F	800x700x275h	 12,0		•	796x530	2.521,00
		E7/KTG2BBLK	K						3.181,00
		E7/FTG2BBR	F	700x700x275h	 12,0		•	696x530	2.676,00
		E7/FTG2BBRK	K						3.283,00
		E7/KTG2BBR	F	800x700x275h	 12,0		•	796x530	2.731,00
		E7/KTG2BBRK	K						3.350,00
		E7/FTG2BBM	F	700x700x275h	 12,0		•	696x530	2.562,00
		E7/FTG2BBMK	K						3.198,00
		E7/KTG2BBM	F	800x700x275h	 12,0		•	796x530	2.616,00
		E7/KTG2BBMK	K						3.263,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA



FRY-TOP GAS

GAS GRIDDLE PLATES - GAS GRILLPLATTEN - FRY-TOP GAZ - FRY-TOP A GAS

EASY700

	Model	F K	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
	E7/KTG1BAL	F	400x700x850h	 6,0		•	396x530	2.118,00
	E7/KTG1BALK	K						2.456,00
	E7/KTG1BAR	F	400x700x850h	 6,0		•	396x530	2.170,00
	E7/KTG1BARK	K						2.512,00
	E7/FTG2BAL	F	700x700x850h	 12,0		•	696x530	2.757,00
	E7/FTG2BALK	K						3.402,00
	E7/KTG2BAL	F	800x700x850h	 12,0		•	796x530	2.815,00
	E7/KTG2BALK	K						3.471,00
	E7/FTG2BAR	F	700x700x850h	 12,0		•	696x530	2.961,00
	E7/FTG2BARK	K						3.564,00
	E7/KTG2BAR	F	800x700x850h	 12,0		•	796x530	3.024,00
	E7/KTG2BARK	K						3.638,00
	E7/FTG2BAM	F	700x700x850h	 12,0		•	696x530	2.852,00
	E7/FTG2BAMK	K						3.482,00
	E7/KTG2BAM	F	800x700x850h	 12,0		•	796x530	2.910,00
	E7/KTG2BAMK	K						3.552,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

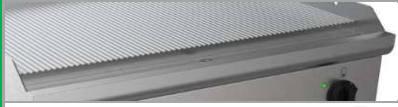
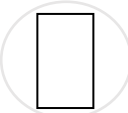
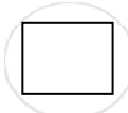
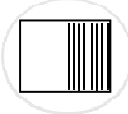
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	E7/CH035	mm.350	Anta - Door - Tür - Porte - Puerta	172,00
	E7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	181,00

FRY-TOP ELETTRICO

ELECTRIC GRIDDLE PLATES - ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE - FRY-TOP ELÉCTRICOS

EASY700

		Model	F K	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
		E7/KTE1BBL	F	400x700x275h	5,4 400V3N~ 50/60Hz		•	396x530	1.982,00
		E7/KTE1BBLK	K						2.322,00
		E7/KTE1BBR	F	400x700x275h	5,4 400V3N~ 50/60Hz		•	396x530	2.015,00
		E7/KTE1BBRK	K						2.360,00
		E7/FTE2BBL	F	700x700x275h	10,8 400V3N~ 50/60Hz		•	696x530	2.580,00
		E7/FTE2BBLK	K						3.227,00
		E7/KTE2BBL	F	800x700x275h	10,8 400V3N~ 50/60Hz		•	796x530	2.634,00
		E7/KTE2BBLK	K						3.293,00
		E7/FTE2BBR	F	700x700x275h	10,8 400V3N~ 50/60Hz		•	696x530	2.794,00
		E7/FTE2BBRK	K						3.399,00
		E7/KTE2BBR	F	800x700x275h	10,8 400V3N~ 50/60Hz		•	796x530	2.852,00
		E7/KTE2BBRK	K						3.468,00
		E7/FTE2BBM	F	700x700x275h	10,8 400V3N~ 50/60Hz		•	696x530	2.679,00
		E7/FTE2BBMK	K						3.310,00
		E7/KTE2BBM	F	800x700x275h	10,8 400V3N~ 50/60Hz		•	796x530	2.733,00
		E7/KTE2BBMK	K						3.377,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

**FRY-TOP ELETTRICO**

ELECTRIC GRIDDLE PLATES - ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE - FRY-TOP ELÉCTRICOS

EASY700

	Model	F K	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
	E7/KTE1BAL	F	400x700x850h	 5,4 400V3N~ 50/60Hz		•	396x530	2.204,00
	E7/KTE1BALK	K						2.540,00
	E7/KTE1BAR	F	400x700x850h	 5,4 400V3N~ 50/60Hz		•	396x530	2.255,00
	E7/KTE1BARK	K						2.595,00
	E7/FTE2BAL	F	700x700x850h	 10,8 400V3N~ 50/60Hz		•	696x530	2.868,00
	E7/FTE2BALK	K						3.508,00
	E7/KTE2BAL	F	800x700x850h	 10,8 400V3N~ 50/60Hz		•	796x530	2.926,00
	E7/KTE2BALK	K						3.580,00
	E7/FTE2BAR	F	700x700x850h	 10,8 400V3N~ 50/60Hz		•	696x530	3.080,00
	E7/FTE2BARK	K						3.681,00
	E7/KTE2BAR	F	800x700x850h	 10,8 400V3N~ 50/60Hz		•	796x530	3.144,00
	E7/KTE2BARK	K						3.757,00
	E7/FTE2BAM	F	700x700x850h	 10,8 400V3N~ 50/60Hz		•	696x530	2.964,00
	E7/FTE2BAMK	K						3.592,00
	E7/KTE2BAM	F	800x700x850h	 10,8 400V3N~ 50/60Hz		•	796x530	3.026,00
	E7/KTE2BAMK	K						3.666,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	E7/CH035	mm.350	Anta - Door - Tür - Porte - Puerta	172,00
	E7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	181,00

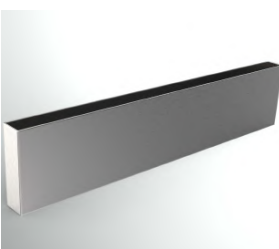
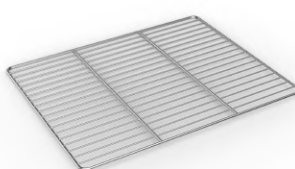
**ELEMENTI NEUTRI**
 NEUTRAL UNITS- ARBEITSELEMENTE - ELEMENTS NEUTRES - MUEBLES
 NEUTROS

EASY700

	Model	 (A x B x C) mm		€
	E7/ENN1BB	350x700x275h		636,00
	E7/ENN1CB	350x700x275h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.094,00
	E7/KNN1BB	400x700x275h		670,00
	E7/KNN1CB	400x700x275h	con 1 cassetto GN 1/1 - with 1 drawer GN 1/1- mit 1 Schublade GN 1/1 - avec 1 tiroir GN 1/1 - con 1 cajón GN 1/1	1.132,00
	E7/ENN2BB	700x700x275h		798,00
	E7/ENN2CB	700x700x275h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.297,00
	E7/KNN2BB	800x700x275h		843,00
	E7/KNN2CB	800x700x275h	con 1 cassetto GN 2/1 - with 1 drawer GN 2/1- mit 1 Schublade GN 2/1 - avec 1 tiroir GN 2/1 - con 1 cajón GN 2/1	1.342,00
	E7/ENN1BA	350x700x850h		843,00
	E7/ENN1CA	350x700x850h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.301,00
	E7/KNN1BA	400x700x850h		890,00
	E7/KNN1CA	400x700x850h	con 1 cassetto GN 1/1 - with 1 drawer GN 1/1- mit 1 Schublade GN 1/1 - avec 1 tiroir GN 1/1 - con 1 cajón GN 1/1	1.346,00
	E7/ENN2BA	700x700x850h		1.018,00
	E7/ENN2CA	700x700x850h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.518,00
	E7/KNN2BA	800x700x850h		1.064,00
	E7/KNN2CA	800x700x850h	con 1 cassetto GN 2/1 - with 1 drawer GN 2/1- mit 1 Schublade GN 2/1 - avec 1 tiroir GN 2/1 - con 1 cajón GN 2/1	1.566,00

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	E7/CH035	mm.350	Anta - Door - Tür - Porte - Puerta	172,00
	E7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	181,00

	Model	 (A x B x C) mm	Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	E7/CH035	mm.350	Anta - Door - Tür - Porte - Puerta	172,00
	E7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	181,00
	E7/EX035	350x50x170h	Prolunga camino - Flue extentions	156,00
	E7/EX040	400x50x170h	Prolunga camino - Flue extentions	166,00
	E7/EX070	700x50x170h	Prolunga camino - Flue extentions	227,00
	E7/EX080	800x50x170h	Prolunga camino - Flue extentions	245,00
	E7/EX105	1.050x50x170h	Prolunga camino - Flue extentions	299,00
	E7/EX120	1.200x50x170h	Prolunga camino - Flue extentions	324,00
	15/99901029		Riduzione per griglia Reduction grid for grid Reduzierrost für Rost Grille de reduction pour support poele Rejilla reductore para parrilla	50,00
	21/99600079	535x450	Griglia cromata interna forno - Chromed grid for oven Mod. FO/FE	66,00
	21/GX2/1	530x650	Griglia cromata interna forno - Chromed grid for oven Mod. LO/LE	75,00
	21/99600089	885x450	Griglia cromata interna forno - Chromed grid for oven Mod. FM	110,00
	SET4RUOTE 2 X 63/99000143 2 X 63/99000144	Ø mm.100	Set nr.4 ruote Ø mm.100 (nr.2 con freno) Set of nr.4 castors Ø mm.100 (nr.2 with breaks) Set von nr.4 Räder Ø mm.100 (nr.2 mit Bremse) Set de 4 roues Ø mm.100 (nr.2 avec freins) Set de 4 ruedas Ø mm.100 (nr.1 con frenos)	400,00
	COP.PIE	H. mm.110	Zoccolo inox copertura piedi Cover for feet in stainless steel Fußbende für Füße aus Edelstahl Couverture pour les pieds en acier inox Sueco para patas en acero inoxidable	292,00 AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINÉAIRE - POR METRO LINEAR

7
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700



CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

LADY700

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa					
	L7/KUPG2BB.2M	400x700x275h	9,0	4,5 4,5		1.463,00
	L7/KUPG2BB.1M1G	400x700x275h	12,0	4,5 7,5		1.477,00
	L7/KUPG2BB.2G	400x700x275h	15,0	7,5 7,5		1.515,00
	L7/KUPG4BB.4M	800x700x275h	18,0	4,5 4,5 4,5 4,5		2.281,00
	L7/KUPG4BB.2M2G	800x700x275h	24,0	4,5 4,5 7,5 7,5		2.309,00
	L7/KUPG4BB.4G	800x700x275h	30,0	7,5 7,5 7,5 7,5		2.386,00
	L7/KUPG6BB.6M	1.200x700x275h	27,0	4,5 4,5 4,5 4,5 4,5 4,5		3.101,00
	L7/KUPG6BB.3M3G	1.200x700x275h	36,0	4,5 4,5 4,5 7,5 7,5 7,5		3.143,00
	L7/KUPG6BB.6G	1.200x700x275h	45,0	7,5 7,5 7,5 7,5 7,5 7,5		3.257,00

CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS



Model	 (A x B x C) mm	kW	Burners	Oven	€
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto					
L7/KUPG2BA.2M	400x700x850h	9,0	4,5 4,5		1.714,00
L7/KUPG2BA.1M1G	400x700x850h	12,0	4,5 7,5		1.729,00
L7/KUPG2BA.2G	400x700x850h	15,0	7,5 7,5		1.768,00
L7/KUPG4BA.4M	800x700x850h	18,0	4,5 4,5 4,5 4,5		2.592,00
L7/KUPG4BA.2M2G	800x700x850h	24,0	4,5 4,5 7,5 7,5		2.620,00
L7/KUPG4BA.4G	800x700x850h	30,0	7,5 7,5 7,5 7,5		2.696,00
L7/KUPG6BA.6M	1.200x700x850h	27,0	4,5 4,5 4,5 4,5 4,5 4,5		3.432,00
L7/KUPG6BA.3M3G	1.200x700x850h	36,0	4,5 4,5 4,5 7,5 7,5 7,5		3.473,00
L7/KUPG6BA.6G	1.200x700x850h	45,0	7,5 7,5 7,5 7,5 7,5 7,5		3.588,00

LADY700

CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

LADY700

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	L7/KUPG4LO.4M	800x700x850h	25,9	4,5 4,5 4,5 4,5		4.173,00
	L7/KUPG4LO.2M2G	800x700x850h	31,9	4,5 4,5 7,5 7,5		4.199,00
	L7/KUPG4LO.4G	800x700x850h	37,9	7,5 7,5 7,5 7,5	GN 2/1 mm.685x550x310h	4.276,00
	L7/KUPG4LE.4M	800x700x850h	18,0 5,48	4,5 4,5 4,5 4,5		4.359,00
	L7/KUPG4LE.2M2G	800x700x850h	24,0 5,48	4,5 4,5 7,5 7,5	kW 5,48 400V3N~ 50/60Hz	4.387,00
	L7/KUPG4LE.4G	800x700x850h	30,0 5,48	7,5 7,5 7,5 7,5	GN 2/1 mm.685x550x310h	4.464,00
	L7/KUPG6LN.6M	1.200x700x850h	34,9	4,5 4,5 4,5 4,5 4,5 4,5		5.259,00
	L7/KUPG6LN.3M3G	1.200x700x850h	43,9	4,5 4,5 4,5 7,5 7,5 7,5		5.301,00
	L7/KUPG6LN.6G	1.200x700x850h	52,9	7,5 7,5 7,5 7,5 7,5 7,5	GN 2/1 mm.685x550x310h	5.415,00
	L7/KUPG6LE.6M	1.200x700x850h	27,0 5,48	4,5 4,5 4,5 4,5 4,5 4,5		5.450,00
	L7/KUPG6LE.3M3G	1.200x700x850h	36,0 5,48	4,5 4,5 4,5 7,5 7,5 7,5	kW 5,48 400V3N~ 50/60Hz	5.492,00
	L7/KUPG6LE.6G	1.200x700x850h	45,0 5,48	7,5 7,5 7,5 7,5 7,5 7,5	GN 2/1 mm.685x550x310h	5.606,00
	L7/KUPG6FM.6M	1.200x700x850h	39,0	4,5 4,5 4,5 4,5 4,5 4,5		5.598,00
	L7/KUPG6FM.3M3G	1.200x700x850h	48,0	4,5 4,5 4,5 7,5 7,5 7,5		5.641,00
	L7/KUPG6FM.6G	1.200x700x850h	57,0	7,5 7,5 7,5 7,5 7,5 7,5	MAXI mm.935x550x310h	5.755,00
Accessori in dotazione nr.1 griglia interna forno e nr. 1 riduzione fuoco - Accessories included nr.1 internal grid for oven and nr.1 reduction for burner - Zubehöre inbegriffen nr.1 Rost für Ofen und nr.1 Reduzierrost für Brenner - Accessoires inclus nr.1 grille pour four et nr.1 grille de réduction pour brûleur - Accesorios incluidos nr.1 parilla para horno y nr.1 rejilla reductora para quemador						

CUCINE WOK A GAS

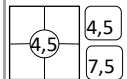
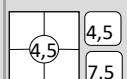
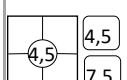
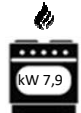
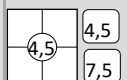
GAS WOK RANGES - WOK GASHERDE - CUISINIÈRES WOK À GAZ -
COCINAS WOK A GAS

	Model	A B C (A x B x C) mm	kW	Burners		€
	Bruciatori a scelta tra: - Burners available on request: - Brennern auf Anfrage von: - Brûleurs sur demande: - Quemadores bajo pedido:					
		Mod. "C" kW 9,5 - Ø mm.175				
		Mod. "T" kW 14,0 - Ø mm.175				
	Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa					
	L7/CC/01.BB	400x700x275h	14,0	14		2.200,00
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto					
	L7/CC/01.BA	400x700x850h	14,0	14		2.677,00
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS						
	L7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta			205,00

CUCINE TUTTAPIASTRA

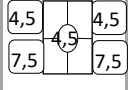
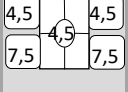
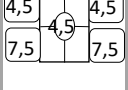
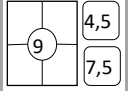
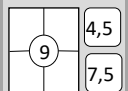
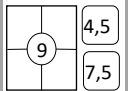
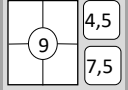
SOLID TOPS GAS RANGES - GLÜHLPLATTENHERDE - CUISINIÈRES PLAQUE COUP
DE FEU À GAZ - PLACA RADIANTE

LADY700

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	L7/TPG2BB.1M1G	800x700x275h	16,5			2.795,00
	L7/TPG2BA.1M1G	800x700x850h	16,5			3.298,00
	L7/TPG2LO.1M1G	800x700x850h	24,4		 GN 2/1 mm.685x550x310h	4.761,00
	L7/TPG2LE.1M1G	800x700x850h	16,5 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	4.851,00
	L7/TPG4BB	800x700x275h	9,0			2.629,00
	L7/TPG4BA	800x700x850h	9,0			2.940,00
	L7/TPG4LO	800x700x850h	16,9		 GN 2/1 mm.685x550x310h	4.449,00
	L7/TPG4LE	800x700x850h	9,0 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	4.566,00

CUCINE TUTTAPIASTRA

SOLID TOPS GAS RANGES - GLÜHLPLATTENHERDE - CUISINIÈRES PLAQUE COUP
DE FEU À GAZ - PLACA RADIANTE

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	L7/TPG6BB.2M2G	1.200x700x275h	28,5			4.114,00
	L7/TPG6BA.2M2G	1.200x700x850h	28,5			4.401,00
	L7/TPG6LN.2M2G	1.200x700x850h	36,4		 GN 2/1 mm.685x550x310h	6.084,00
	L7/TPG6LE.2M2G	1.200x700x850h	28,5 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	6.233,00
	L7/TPG6BB.1M1G	1.200x700x275h	21,0			4.055,00
	L7/TPG6BA.1M1G	1.200x700x850h	21,0			4.345,00
	L7/TPG6LN.1M1G	1.200x700x850h	28,9		 GN 2/1 mm.685x550x310h	6.057,00
	L7/TPG6LE.1M1G	1.200x700x850h	21,0 5,48		 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	6.226,00

CUCINE ELETTRICHE

ELECTRIC RANGES - ELEKTROHERDE - CUISINIÈRES ELECTRIQUES - COCINAS ELÉCTRICAS

LADY700

	Model	 (A x B x C) mm	kW	Burners	Oven	€
Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa						
	L7/CUET2BB	400x700x275h	⚡ 5,2 400V3N~ 50/60Hz	2,6 2,6 Ø mm.220		1.213,00
	L7/CUET4BB	800x700x275h	⚡ 10,4 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 Ø mm.220		1.756,00
	L7/CUET6BB	1.200x700x275h	⚡ 15,6 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 2,6 2,6 Ø mm.220		2.363,00
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
	L7/CUET2BA	400x700x850h	⚡ 5,2 400V3N~ 50/60Hz	2,6 2,6 Ø mm.220		1.521,00
	L7/CUET4BA	800x700x850h	⚡ 10,4 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 Ø mm.220		2.215,00
	L7/CUET6BA	1.200x700x850h	⚡ 15,6 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 2,6 2,6 Ø mm.220		2.909,00
Modello con forno elettrico / Model with electric oven / Modell mit Elektro-Backofen / Modèle avec four électrique / Modelo con horno eléctrico						
	L7/CUET4LE	800x700x850h	⚡ 15,88 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 Ø mm.220	 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	3.988,00
	L7/CUET6LE	1.200x700x850h	⚡ 21,08 400V3N~ 50/60Hz	2,6 2,6 2,6 2,6 2,6 2,6 Ø mm.220	 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	4.915,00

CUCINE ELETTRICHE VETROCERAMICA

ELECTRIC GLASS CERAMIC RANGES - GLASKERAMIK ELEKTROHERDE -

CUISINIÈRES ÉLECTRIQUES VITROCÉRAMIQUE - COCINAS ELÉCTRICAS EN

VITROCERÁMICA

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa					
	L7/CVE2BB	400x700x275h	⚡ 5,0 400V3N~ 50/60Hz	2,5 2,5		2.301,00
	L7/CVE4BB	800x700x275h	⚡ 10,0 400V3N~ 50/60Hz	2,5 2,5 2,5 2,5		3.991,00
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
	L7/CVE2BA	400x700x850h	⚡ 5,0 400V3N~ 50/60Hz	2,5 2,5		2.666,00
	L7/CVE4BA	800x700x850h	⚡ 10,0 400V3N~ 50/60Hz	2,5 2,5 2,5 2,5		4.479,00
Modello con forno elettrico - Model with electric oven - Modell mit Elektro-Backofen - Modèle avec four électrique - Modelo con horno eléctrico						
	L7/CVE4LE	800x700x850h	⚡ 15,48 400V3N~ 50/60Hz	2,5 2,5 2,5 2,5	 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.685x550x310h	6.229,00

LADY700

CUCINE A INDUZIONE

INDUCTION RANGES - INDUKTIONHERDE - CUISINIÈRES À INDUCTION -
COCINAS ELÉCTRICAS A INDUCCIÓN

LADY700

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa					
	L7/CUI2BB.L	400x700x275h	⚡ 7,0 400V3N~ 50/60Hz	Ⓟ Ⓟ		7.963,00
	L7/CUI4BB.L	800x700x275h	⚡ 14,0 400V3N~ 50/60Hz	Ⓟ Ⓟ Ⓟ Ⓟ		14.245,00
	Model	(A x B x C) mm	kW	Burners	Oven	€
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto					
	L7/CUI2BA.L	400x700x850h	⚡ 7,0 400V3N~ 50/60Hz	Ⓟ Ⓟ		8.306,00
	L7/CUI4BA.L	800x700x850h	⚡ 14,0 400V3N~ 50/60Hz	Ⓟ Ⓟ Ⓟ Ⓟ		14.721,00

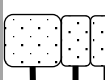
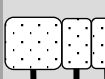
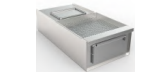
SCALDAPATATE

CHIP SCUTTLE - KARTOFFELWÄRMER - CHAUFFE FRITES - CALIENTA PATATAS

	Model	 (A x B x C) mm	kW	Cap.	€
	L7/SPE40BB	400x700x275h	⚡ 1,0 230V~ 50/60Hz	GN 1/1 1/1	1.771,00
	L7/SPE40BA	400x700x850h	⚡ 1,0 230V~ 50/60Hz	GN 1/1 1/1	2.067,00

FRIGGITRICI A GAS

GAS FRYERS - GAS FRITTEUSEN - FRITEUSES GAZ - FREIDORAS A GAS

		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Scambiatori di calore INTERNI - INTERNAL heat exchangers - Wärmetauschbrenner INNERHALB des Beckens - Échangeurs de chaleur INTERNES à la cuve - Intercambiadores de calor EN el tanque							
		L7/FLG1V13	400x700x850h	11,2		13	3.313,00
		L7/FLG1V17	400x700x850h	16,5		17	3.721,00
		L7/FLG2V8	400x700x850h	11,6		8+8	5.015,00
		L7/FLG2V13	800x700x850h	22,4		13+13	5.730,00
		L7/FLG2V17	800x700x850h	33,0		17+17	6.494,00
Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación							
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS							
	21/99600132	109x300x120h	cestello 1/2 per vasca cap.Lt 13 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. lt.13 Mod. FLG/FRG/FRE		107,00		
	21/99600133	140x300x120h	cestello 1/2 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. lt.17 Mod. FLG/FRG/FRE		110,00		
	21/99600131	220x300x120h	cestello 1/1 per vasca cap.Lt 13 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. lt.13 Mod. FLG/FRG/FRE		118,00		
	21/99600134	290x300x120h	cestello 1/1 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. lt.17 Mod. FLG/FRG/FRE		121,00		
	21/99600130	120x300x120h	cestello per vasca cap.Lt 8 Mod. FLG/FRE - basket for tank cap. lt.8 Mod. FLG/FRE		110,00		
	WD/99600001		vasca raccogli olio supplementare - additional oil draining tank		246,00		

LADY700

FRIGGITRICI A GAS

GAS FRYERS - GAS FRITTEUSEN - FRITEUSES GAZ - FREIDORAS A GAS

LADY700

		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Scambiatori di calore ESTERNI, vasca pulita - EXTERNAL heat exchangers, clean tank - Brenner an der AUßENSEITE des Beckens - Échangeurs de chaleur EXTÉRIEUR à la cuve - Intercambiadores de calor EXTERNOS a la cuba							
		L7/FRG1V13	400x700x850h	12,0		13	3.737,00
		L7/FRG1V17	400x700x850h	16,0		17	3.920,00
		L7/FRG2V13	800x700x850h	24,0		13+13	6.358,00
		L7/FRG2V17	800x700x850h	32,0		17+17	6.616,00
Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación							
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS							
	21/99600132	109x300x120h	cestello 1/2 per vasca cap.Lt 13 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. Lt.13 Mod. FLG/FRG/FRE		107,00		
	21/99600133	140x300x120h	cestello 1/2 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. Lt.17 Mod. FLG/FRG/FRE		110,00		
	21/99600131	220x300x120h	cestello 1/1 per vasca cap.Lt 13 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. Lt.13 Mod. FLG/FRG/FRE		118,00		
	21/99600134	290x300x120h	cestello 1/1 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. Lt.17 Mod. FLG/FRG/FRE		121,00		
	21/99600130	120x300x120h	cestello per vasca cap.Lt 8 Mod. FLG/FRG/FRE - basket for tank cap. Lt.8 Mod. FLG/FRG/FRE		110,00		
	WD/99600001		vasca raccogli olio supplementare - additional oil draining tank		246,00		

FRIGGITRICI ELETTRICHE

ELECTRIC FRYERS - ELEKTRO FRITTEUSEN - FRITEUSES ÉLECTRIQUE - FREIDORAS ELÉCTRICAS

		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Resistenze rotanti in vasca - Rotating resistors in the tank - Heizkörper mit Dreh-System in Öl getaucht - Résistances immergées rotatives aux bacs - Resistencias rodantes en el tanque							
		L7/FRE1V13	400x700x850h	12,0 400V3N~ 50/60Hz		13	2.915,00
		L7/FRE1V17	400x700x850h	16,5 400V3N~ 50/60Hz		17	3.120,00
		L7/FRE2V8	400x700x850h	14,0 400V3N~ 50/60Hz		8+8	3.837,00
		L7/FRE2V13	800x700x850h	24,0 400V3N~ 50/60Hz		13+13	4.692,00
		L7/FRE2V17	800x700x850h	33,0 400V3N~ 50/60Hz		17+17	4.819,00
Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación							
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS							
		21/99600132	109x300x120h	cestello 1/2 per vasca cap.Lt 13 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. lt.13 Mod. FLG/FRG/FRE			107,00
		21/99600133	140x300x120h	cestello 1/2 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. lt.17 Mod. FLG/FRG/FRE			110,00
		21/99600131	220x300x120h	cestello 1/1 per vasca cap.Lt 13 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. lt.13 Mod. FLG/FRG/FRE			118,00
		21/99600134	290x300x120h	cestello 1/1 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. lt.17 Mod. FLG/FRG/FRE			121,00
		21/99600130	120x300x120h	cestello per vasca cap.Lt 8 Mod. FLG/FRE - basket for tank cap. lt.8 Mod. FLG/FRE			110,00
		WD/99600001		vasca raccogli olio supplementare - additional oil draining tank			246,00

LADY700

CUOCIPASTA

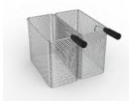
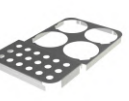
PASTA COOKERS - NUDELKOCHER - CUISEUR À PÂTES - CUECE-PASTAS

LADY700

		Model	 (A x B x C) mm	kW	Lt.	Cap.	€
Versione gas - Gas model - Gasmodell - Modèle à gaz - Modelo gas							
		L7/KPG1V40	400x700x850h	 11,0	28	2/3	3.163,00
		L7/KPG2V80	800x700x850h	 22,0	28+28	2/3 2/3	5.277,00
Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio							
Versione elettrica - Electric model - Elektromodell - Modèle électrique - Modelo eléctricos							
		L7/KPE1V40	400x700x850h	 7,0 400V3N~ 50/60Hz	28	2/3	3.482,00
		L7/KPE2V80	800x700x850h	 14,0 400V3N~ 50/60Hz	28+28	2/3 2/3	5.796,00
Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio							

ACCESSORI PER CUOCIPASTA

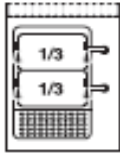
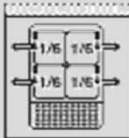
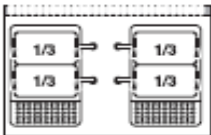
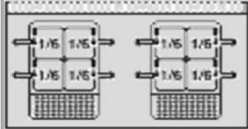
ACCESSORIES FOR PASTA COOKERS - ZUBEHÖRE FÜR NUDELKOCHER - ACCESSOIRES POUR CUISEUR À PÂTES - ACCESORIOS PARA CUECE-PASTAS

	Model	 (A x B x C) mm	Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	SET 700CESA 2 X 21/99900147 2 X 21/99900148	nr.4 x 143x163x215h	nr.4 cestelli inox 1/6 nr.4 s/s baskets 1/6	528,00
	SET 700CESB 2 X 21/99900148 1 X 21/99900000	nr.2 x 143x163x215h + nr.1 x 290x143x215h	nr.2 cestelli inox 1/6 + nr.1 cestello inox 1/3 con un manico nr.2 s/s baskets 1/6 + nr.1 s/s basket 1/3 with one handle	421,00
	SET 700CESC 2 X 21/99900000	nr.2 x 290x143x215h	nr.2 cestelli inox 1/3 con un manico nr.2 s/s baskets 1/3 with one handle	314,00
	SET 700CESD 1 X 21/99900159	nr.1 x 325x290x215h	nr.1 cestello inox 2/3 con due manici nr.1 s/s basket 2/3 with two handles	219,00
	SET 700CESE 2 X 21/99900081	nr.2 x 288x163x215h	nr.2 cestelli inox 1/3 con due manici nr.2 s/s baskets 1/3 with two handles	336,00
	SET 700CESF 1 X 21/99900147 1 X 21/99900148 1 X 21/99900081	nr.2 x 143x163x215h + nr.1 x 288x163x215h	nr.2 cestelli inox 1/6 + nr.1 cestello inox 1/3 con due manici nr.2 s/s baskets 1/6 + nr.1 s/s basket 1/3 with two handles	432,00
	21/99900147	143x163x215h	cestello 1/6 con manico a destra s/s basket 1/6 with right-hand side handle	132,00
	21/99900148	143x163x215h	cestello inox 1/6 con manico a sinistra s/s basket 1/6 with left-hand side handle	132,00
	21/99900000	290x143x215h	cestello inox 1/3 con un manico s/s basket 1/3 with one handle	157,00
	21/99900081	288x163x215h	cestello inox 1/3 con due manici s/s basket 1/3 with two handles	168,00
	23/99600128	380x270	coperchio inox per vasca lt. 28 s/s 304 lid for tank lt. 28	103,00
	21/99900179	d. 145x200h	cestello tondo d. 145 mm - round s/s basket d. 145 mm	136,00
	SET700CESG 4 X 21/99900179	nr. 4 x d. 145x200h	nr. 4 cestelli tondi d. 145 mm - nr. 4 round s/s baskets d. 145 mm	544,00
	80-70001360		supporto cestelli tondi per vasca GN 1/1 - support for round baskets - tank GN 1/1	112,00

CUOCIPASTA ELETTRICO FASTPASTA

ELECTRIC PASTA COOKERS FASTPASTA - ELEKTRO NUDELKOCHER FASTPASTA -
CUISEUR À PÂTES FASTPASTA ÉLECTRIQUE - CUECE-PASTAS FASTPASTA
ELÉCTRICOS

LADY700

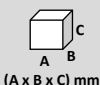
	Model	 (A x B x C) mm	kW	Set baskets included	€
Con nr.2 sollevamenti per vasca - With nr.2 lifters for each tank - Mit nr.2 Körbeheber für jedes Becken - Avec nr.2 relevages pour chaque cuve - Con nr.2 levantamientos para cada cuba					
	L7/CPE1V-1FP-A	500x700x850h	 7,4 400V3N~ 50/60Hz	 Cap. Lt. 28	8.065,00
Con nr.4 sollevamenti per vasca - With nr.4 lifters for each tank - Mit nr.4 Körbeheber für jedes Becken - Avec nr.4 relevages pour chaque cuve - Con nr.4 levantamientos para cada cuba					
	L7/CPE1V-2FP-C	600x700x850h	 7,8 400V3N~ 50/60Hz	 Cap. Lt. 28	11.837,00
Con nr.2 sollevamenti per vasca - With nr.2 lifters for each tank - Mit nr.2 Körbeheber für jedes Becken - Avec nr.2 relevages pour chaque cuve - Con nr.2 levantamientos para cada cuba					
	L7/CPE2V-2FP-AA	1.000x700x850h	 14,8 400V3N~ 50/60Hz	 Cap. Lt. 28+28	14.053,00
Con nr.4 sollevamenti per vasca - With nr.4 lifters for each tank - Mit nr.4 Körbeheber für jedes Becken - Avec nr.4 relevages pour chaque cuve - Con nr.4 levantamientos para cada cuba					
	L7/CPE2V-4FP-CC	1.200x700x850h	 15,6 400V3N~ 50/60Hz	 Cap. Lt. 28+28	21.450,00

CUOCIPASTA ELETTRICO FASTPASTA

ELECTRIC PASTA COOKERS FASTPASTA - ELEKTRO NUDELKOCHER FASTPASTA -

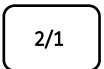
CUISEUR À PÂTES FASTPASTA ÉLECTRIQUE - CUECE-PASTAS FASTPASTA

ELÉCTRICOS

	Model		Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	SET 700CESA 2 X 21/99900147 2 X 21/99900148	nr.4 x 143x163x215h	nr.4 cestelli inox 1/6 nr.4 s/s baskets 1/6	528,00
	SET 700CESE 2 X 21/99900081	nr.2 x 288x163x215h	nr.2 cestelli inox 1/3 con due manici nr.2 s/s baskets 1/3 with two handles	336,00
	SET 700CESF 1 X 21/99900147 1 X 21/99900148 1 X 21/99900081	nr.2 x 143x163x215h + nr.1 x 288x163x215h	nr.2 cestelli inox 1/6 + nr.1 cestello inox 1/3 con due manici nr.2 s/s baskets 1/6 + nr.1 s/s basket 1/3 with two handles	432,00
	21/99900147	143x163x215h	cestello 1/6 con manico a destra s/s basket 1/6 with right-hand side handle	132,00
	21/99900148	143x163x215h	cestello inox 1/6 con manico a sinistra s/s basket 1/6 with left-hand side handle	132,00
	21/99900081	288x163x215h	cestello inox 1/3 con due manici s/s basket 1/3 with two handles	168,00
	WA/99908659	155x304xØ6	Supporto per sollevatore per 2 GN 1/6 Lift support for 2 GN 1/6 Aufsatz für Hebevorrichtung für 2 GN 1/6 Support pour éleveur pour 2 GN 1/6 Suporte para levantador para 2 GN 1/6	83,00
	CPRAM		Riempimento e rabbocco automatico acqua in vasca Automatic water re-filling in tank Automatisches Füllen und Nachfüllen des Wassers in Wanne Remplissage et remise à niveau automatique de l'eau dans la cuve Llenado y relleno automático de agua en la cuba	903,00 ogni vasca each tank jeder Becken chaque cuve cada cuba

BAGNOMARIA ELETTRICI

ELECTRIC BAINS-MARIE- ELEKTRO WASSERBÄDER- BAINS-MARIE ÉLECTRIQUE - BAÑOS MARÍA ELÉCTRICO

	Model	 (A x B x C) mm	kW	Cap.	€
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto				
	L7/KME1BA	400x700x850h	⚡ 1,5 230V~ 50/60Hz	GN 1/1 	1.974,00
	L7/KME2BA	800x700x850h	⚡ 3,0 230V~ 50/60Hz	GN 2/1 	2.614,00
Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio					
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS					
	L7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta		205,00
	56/89900006	530x325x150h	Vaschetta inox - S/s GN 1/1 cap. lt 21,3		84,00
	56/89900060	354x325x150h	Vaschetta inox - S/s GN 2/3 cap. lt 13,2		60,00
	56/89900030	265x325x150h	Vaschetta inox - S/s GN 1/2 cap. lt 9,7		50,00
	56/89900010	176x325x150h	Vaschetta inox - S/s GN 1/3 cap. lt 5,8		41,00
	56/89900040	162x265x150h	Vaschetta inox - S/s GN 1/4 cap. lt 4,1		32,00
	56/89900020	162x176x150h	Vaschetta inox - S/s GN 1/6 cap. lt 2,4		31,00
	56/89901002	530x325	Coperchio inox - S/s lid GN 1/1		28,00
	56/89901006	354x325	Coperchio inox - S/s lid GN 2/3		26,00
	56/89901001	265x325	Coperchio inox - S/s lid GN 1/2		21,00
	56/89901007	176x325	Coperchio inox - S/s lid GN 1/3		17,00
	56/89901003	162x265	Coperchio inox - S/s lid GN 1/4		14,00
	56/89901000	162x176	Coperchio inox - S/s lid GN 1/6		15,00
	23/99600003		Divisorio bacinelle - Dividing element for GN		30,00

VAPORIERA DIM SUM ELETTRICA

ELECTRIC DIM SUM STEAMER - ELEKTRISCHER DIM SUM DAMPFGARER -
 CUISEUR VAPEUR POUR DIM SUM ELECTRIQUE - VAPORRERA DIM SUM
 ELÉCTRICA



Model	 (A x B x C) mm	kW	Cap./Lt.	Baskets included	€
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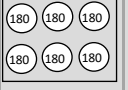
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto

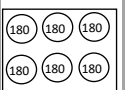


L7/DKE400BA	400x700x850h	 3,5 400V3N~ 50/60Hz	GN 1/1 Lt.24		4.011,00
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L7/DSE400BA	400x700x850h	 7,0 400V3N~ 50/60Hz	GN 1/1 Lt.24		4.123,00
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L7/DKE800BA	800x700x850h	 7,0 400V3N~ 50/60Hz	GN 2/1 Lt.55		5.423,00
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L7/DSE800BA	800x700x850h	 14,0 400V3N~ 50/60Hz	GN 2/1 Lt.55		5.579,00
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Cestelli in bambù in dotazione - Equipped with bamboo containers - Inkl. Bambù Behälter - Bacs bambù compris dans le prix - Recipientes bambù en dotación

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS



L7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	205,00
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21/99900369	Ø 150 mm	Set cestelli in bambù (3 cesti + 1 coperchio) Bambù set (3 baskets + 1 lid) Bambus Set (3 Körbe + 1 Deckel)	53,00
21/99900379	Ø 180 mm	Set cestelli in bambù (3 cesti + 1 coperchio) Bambù set (3 baskets + 1 lid) Bambus Set (3 Körbe + 1 Deckel)	60,00
21/99900389	Ø 210 mm	Set cestelli in bambù (3 cesti + 1 coperchio) Bambù set (3 baskets + 1 lid) Bambus Set (3 Körbe + 1 Deckel)	68,00

IRIGLIE A PIETRA LAVICA
AVASTONE GRILL - LAVASTEIN-GRILL - GRILLES PIERRE VOLCANIQUE -
PARRILLAS DE PIEDRA VOLCÁNICA

LADY700

	Model		kW	Grid	Kg. Lava rock	€
	L7/BS1BB	400x700x275h	8,0		5	2.500,00
	L7/BS2BB	800x700x275h	16,0		10	3.644,00
	L7/BS3BB	1200x700x275h	24,0		18	5.416,00
	L7/BS1BA	400x700x850h	8,0		5	2.688,00
	L7/BS2BA	800x700x850h	16,0		10	3.916,00
	L7/BS3BA	1200x700x850h	24,0		18	5.807,00
	L7/BS1BC	400x700x850h	8,0		5	2.890,00
	L7/BS2BC	800x700x850h	16,0		10	4.317,00
	L7/BS3BC2	1200x700x850h	24,0		18	6.358,00

ACCESSORI A PAG. 60 - ACCESSORIES SEE PG. 60

FRY-TOP GAS

GAS GRIDDLE PLATES - GAS GRILLPLATTEN - FRY-TOP GAZ - FRY-TOP A GAS

LADY700

	Model	F K C	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
	L7/KTG1BBL	F	400x700x275h	 6,0	•	•	396x530	1.993,00
	L7/KTG1BBLK	K						2.307,00
	L7/KTG1BBLC	C						2.549,00
	L7/KTG1BBR	F	400x700x275h	 6,0	•	•	396x530	2.045,00
	L7/KTG1BBRK	K						2.345,00
	L7/KTG1BBRC	C						2.617,00
	L7/FTG2BBL	F	700x700x275h	 12,0	•	•	696x530	2.543,00
	L7/FTG2BBLK	K						3.211,00
	L7/FTG2BBLC	C						3.499,00
	L7/KTG2BBL	F	800x700x275h	 12,0	•	•	796x530	2.696,00
	L7/KTG2BBLK	K						3.279,00
	L7/KTG2BBLC	C						3.632,00
	L7/FTG2BBR	F	700x700x275h	 12,0	•	•	696x530	2.756,00
	L7/FTG2BBRK	K						3.381,00
	L7/FTG2BBRC	C						3.641,00
	L7/KTG2BBR	F	800x700x275h	 12,0	•	•	796x530	2.909,00
	L7/KTG2BBRK	K						3.451,00
	L7/KTG2BBRC	C						3.774,00
	L7/FTG2BBM	F	700x700x275h	 12,0	•	•	696x530	2.639,00
	L7/FTG2BBMK	K						3.293,00
	L7/FTG2BBMC	C						3.587,00
	L7/KTG2BBM	F	800x700x275h	 12,0	•	•	796x530	2.794,00
	L7/KTG2BBMK	K						3.362,00
	L7/KTG2BBMC	C						3.753,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

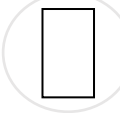
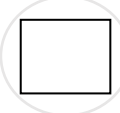
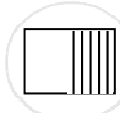
K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada

FRY-TOP GAS

GAS GRIDDLE PLATES - GAS GRILLPLATTEN - FRY-TOP GAZ - FRY-TOP A GAS

LADY700

	Model	F K C	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
 	L7/KTG1BAL	F	400x700x850h	6,0		•	396x530	2.345,00
	L7/KTG1BALK	K			•	•		2.530,00
	L7/KTG1BALC	C			•	•		2.899,00
 	L7/KTG1BAR	F	400x700x850h	6,0		•	396x530	2.397,00
	L7/KTG1BARK	K			•	•		2.586,00
	L7/KTG1BARC	C			•	•		2.966,00
 	L7/FTG2BAL	F	700x700x850h	12,0		•	696x530	2.839,00
	L7/FTG2BALK	K			•	•		3.503,00
	L7/FTG2BALC	C			•	•		3.797,00
	L7/KTG2BAL	F	800x700x850h	12,0		•	796x530	3.156,00
	L7/KTG2BALK	K			•	•		3.576,00
	L7/KTG2BALC	C			•	•		4.091,00
 	L7/FTG2BAR	F	700x700x850h	12,0		•	696x530	3.051,00
	L7/FTG2BARK	K			•	•		3.670,00
	L7/FTG2BARC	C			•	•		3.938,00
	L7/KTG2BAR	F	800x700x850h	12,0		•	796x530	3.366,00
	L7/KTG2BARK	K			•	•		3.748,00
	L7/KTG2BARC	C			•	•		4.235,00
 	L7/FTG2BAM	F	700x700x850h	12,0		•	696x530	2.937,00
	L7/FTG2BAMK	K			•	•		3.586,00
	L7/FTG2BAMC	C			•	•		3.884,00
	L7/KTG2BAM	F	800x700x850h	12,0		•	796x530	3.252,00
	L7/KTG2BAMK	K			•	•		3.659,00
	L7/KTG2BAMC	C			•	•		4.212,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada

FRY-TOP ELETTRICO

ELECTRIC GRIDDLE PLATES - ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE - FRY-TOP ELÉCTRICOS

LADY700

	Model	F K C	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
	L7/KTE1BBL	F	400x700x275h	5,4 400V3N~ 50/60Hz		•	396x530	2.078,00
	L7/KTE1BBLK	K						2.392,00
	L7/KTE1BBLC	C						2.653,00
	L7/KTE1BBR	F	400x700x275h	5,4 400V3N~ 50/60Hz		•	4396x530	2.132,00
	L7/KTE1BBRK	K						2.432,00
	L7/KTE1BBRC	C						2.724,00
	L7/FTE2BBL	F	700x700x275h	10,8 400V3N~ 50/60Hz		•	696x530	2.657,00
	L7/FTE2BBLK	K						3.324,00
	L7/FTE2BBLC	C						3.614,00
	L7/KTE2BBL	F	800x700x275h	10,8 400V3N~ 50/60Hz		•	796x530	2.809,00
	L7/KTE2BBLK	K						3.392,00
	L7/KTE2BBLC	C						3.778,00
	L7/FTE2BBR	F	700x700x275h	10,8 400V3N~ 50/60Hz		•	696x530	2.878,00
	L7/FTE2BBRK	K						3.501,00
	L7/FTE2BBRC	C						3.763,00
	L7/KTE2BBR	F	800x700x275h	10,8 400V3N~ 50/60Hz		•	796x530	3.030,00
	L7/KTE2BBRK	K						3.574,00
	L7/KTE2BBRC	C						3.928,00
	L7/FTE2BBM	F	700x700x275h	10,8 400V3N~ 50/60Hz		•	696x530	2.758,00
	L7/FTE2BBMK	K						3.409,00
	L7/FTE2BBMC	C						3.746,00
	L7/KTE2BBM	F	800x700x275h	10,8 400V3N~ 50/60Hz		•	796x530	2.911,00
	L7/KTE2BBMK	K						3.480,00
	L7/KTE2BBMC	C						3.903,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada

FRY-TOP ELETTRICO

ELECTRIC GRIDDLE PLATES - ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE - FRY-TOP ELÉCTRICOS

LADY700

	Model	F K C	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
	L7/KTE1BAL	F	400x700x850h	5,4 400V3N~ 50/60Hz	•	•	396x530	2.430,00
	L7/KTE1BALK	K						2.616,00
	L7/KTE1BALC	C						3.004,00
	L7/KTE1BAR	F	400x700x850h	5,4 400V3N~ 50/60Hz	•	•	396x530	2.482,00
	L7/KTE1BARK	K						2.672,00
	L7/KTE1BARC	C						3.073,00
	L7/FTE2BAL	F	700x700x850h	10,8 400V3N~ 50/60Hz	•	•	696x530	2.955,00
	L7/FTE2BALK	K						3.614,00
	L7/FTE2BALC	C						3.911,00
	L7/KTE2BAL	F	800x700x850h	10,8 400V3N~ 50/60Hz	•	•	796x530	3.270,00
	L7/KTE2BALK	K						3.687,00
	L7/KTE2BALC	C						4.238,00
	L7/FTE2BAR	F	700x700x850h	10,8 400V3N~ 50/60Hz	•	•	696x530	3.173,00
	L7/FTE2BARK	K						3.792,00
	L7/FTE2BARC	C						4.101,00
	L7/KTE2BAR	F	800x700x850h	10,8 400V3N~ 50/60Hz	•	•	796x530	3.489,00
	L7/KTE2BARK	K						3.870,00
	L7/KTE2BARC	C						4.386,00
	L7/FTE2BAM	F	700x700x850h	10,8 400V3N~ 50/60Hz	•	•	696x530	3.053,00
	L7/FTE2BAMK	K						3.700,00
	L7/FTE2BAMC	C						4.042,00
	L7/KTE2BAM	F	800x700x850h	10,8 400V3N~ 50/60Hz	•	•	796x530	3.370,00
	L7/KTE2BAMK	K						3.775,00
	L7/KTE2BAMC	C						4.363,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux -

Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada

ELEMENTI NEUTRI

NEUTRAL UNITS- ARBEITSELEMENTE - ELEMENTS NEUTRES - MUEBLES
NEUTROS

	Model	 (A x B x C) mm		€
	L7/ENN1BB	350x700x275h		674,00
	L7/ENN1CB	350x700x275h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.144,00
	L7/KNN1BB	400x700x275h		710,00
	L7/KNN1CB	400x700x275h	con 1 cassetto GN 1/1 - with 1 drawer GN 1/1- mit 1 Schublade GN 1/1 - avec 1 tiroir GN 1/1 - con 1 cajón GN 1/1	1.182,00
	L7/ENN2BB	700x700x275h		935,00
	L7/ENN2CB	700x700x275h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.450,00
	L7/KNN2BB	800x700x275h		981,00
	L7/KNN2CB	800x700x275h	con 1 cassetto GN 2/1 - with 1 drawer GN 2/1- mit 1 Schublade GN 2/1 - avec 1 tiroir GN 2/1 - con 1 cajón GN 2/1	1.496,00
	L7/ENN1BA	350x700x850h		948,00
	L7/ENN1CA	350x700x850h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.414,00
	L7/KNN1BA	400x700x850h		985,00
	L7/KNN1CA	400x700x850h	con 1 cassetto GN 1/1 - with 1 drawer GN 1/1- mit 1 Schublade GN 1/1 - avec 1 tiroir GN 1/1 - con 1 cajón GN 1/1	1.456,00
	L7/ENN2BA	700x700x850h		1.258,00
	L7/ENN2CA	700x700x850h	con 1 cassetto - with 1 drawer - mit 1 Schublade - avec 1 tiroir - con 1 cajón	1.773,00
	L7/KNN2BA	800x700x850h		1.304,00
	L7/KNN2CA	800x700x850h	con 1 cassetto GN 2/1 - with 1 drawer GN 2/1- mit 1 Schublade GN 2/1 - avec 1 tiroir GN 2/1 - con 1 cajón GN 2/1	1.819,00

LADY700

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	L7/CH035	mm.350	Anta - Door - Tür - Porte - Puerta	196,00
	L7/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	205,00

PENTOLE GAS

GAS BOILING PANS - GAS KOCHKESSEL - MARMITES À GAZ - MARMITAS A GAS



Model	 (A x B x C) mm	kW	Lt.	Tank dim.	€
Riscaldamento diretto - Direct heating - Direkte Beheizung - Chauffage direct - Calientamento directo					
 L7/PDG501	800x700x850h	 15,5	55/60	Ø 400x475 mm	6.343,00
Riscaldamento indiretto - Indirect heating - Indirekte Beheizung - Chauffage indirect - Calientamento indirecto					
 L7/PIG501	800x700x850h	 15,5	55/60	Ø 400x475 mm	8.245,00

PENTOLE ELETTRICHE

ELECTRIC BOILING PANS - ELEKTRO KOCHKESSEL - MARMITES ÉLECTRIQUES - MARMITAS ÉLECTRICAS

Model	 (A x B x C) mm	kW	Lt.	Tank dim.	€
Riscaldamento indiretto - Indirect heating - Indirekte Beheizung - Chauffage indirect - Calientamento indirecto					
 L7/PIE501	800x700x850h	 9,0 400V3N~ 50/60Hz	55/60	Ø 400x475 mm	7.723,00

Cestelli non in dotazione - Baskets are not included - Körbe im Preis nicht imbegriffen - Paniers pas compris dans le prix - Cestas no incluidas en el precio

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	CES10500	Ø 360x405h Lt. 50	Cestello per pentole ad 1 settore Basket for boiling pans 1 sector Körbe für Kochkesseln 1 Sektor Panier pour marmites 1 secteur Cesta para marmitas 1 sector	818,00
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BRASIERE GAS

GAS TILTING BRATT PANS - GAS KIPPBRATPFANNEN - SAUTEUSES

BASCULANTES À GAZ - SARTENES BASCULANTES A GAS

	Model	 (A x B x C) mm	kW	Lt.	Bottom type	€
	Sollevamento manuale - Manual tilt - Manuelle Kippung - Renversement manuel - Elevación manual					
	L7/BRGI50M	800x700x850h	12,0	40/52	AISI 304 mm.10	6.870,00
Sollevamento motorizzato - Electric tilt - Motorgetriebene Kippung - Renversement motorisé - Elevación motorizada						
	L7/BRGI50A	800x700x850h	12,0	40/52	AISI 304 mm.10	9.591,00

LADY700

BRASIERE ELETTRICHE

ELECTRIC TILTING BRATT PANS - ELEKTRO KIPPBRATPFANNEN - SAUTEUSES

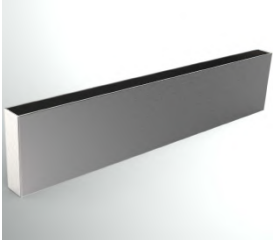
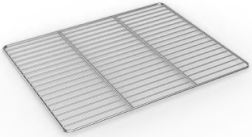
BASCULANTES ÉLECTRIQUES - SARTENES BASCULANTES ELÉCTRICAS

Sollevamento manuale - Manual tilt - Manuelle Kippung - Renversement manuel - Elevación manual						
	L7/BREI50M	800x700x850h	8,7	40/52	AISI 304 mm.10	6.878,00
Sollevamento motorizzato - Electric tilt - Motorgetriebene Kippung - Renversement motorisé - Elevación motorizada						
	L7/BREI50A	800x700x850h	8,7	40/52	AISI 304 mm.10	8.369,00

ACCESSORI

ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

LADY700

	Model	 (A x B x C) mm	Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	L7/EX035	350x50x170h	Prolunga camino - Flue extensions	156,00
	L7/EX040	400x50x170h	Prolunga camino - Flue extensions	166,00
	L7/EX070	700x50x170h	Prolunga camino - Flue extensions	227,00
	L7/EX080	800x50x170h	Prolunga camino - Flue extensions	245,00
	L7/EX105	1.050x50x170h	Prolunga camino - Flue extensions	299,00
	L7/EX120	1.200x50x170h	Prolunga camino - Flue extensions	324,00
	15/99901029		Riduzione per griglia - Reduction grid for grid - Reduzierrost für Rost - Grille de reduction pour support poele - Rejilla reductore para parrilla	50,00
	21/99600079	535x450	Griglia cromata interna forno - Chromed grid for oven Mod. FO/FE	66,00
	21/GX2/1	530x650	Griglia cromata interna forno - Chromed grid for oven Mod. LO/LE	75,00
	21/99600089	885x450	Griglia cromata interna forno - Chromed grid for oven Mod. FM	110,00
	SET4RUOTE 2 X 63/99000143 2 X 63/99000144	Ø mm.100	Set nr.4 ruote Ø mm.100 (nr.2 con freno) Set of nr.4 castors Ø mm.100 (nr.2 with breaks) Set von nr.4 Räder Ø mm.100 (nr.2 mit Bremse) Set de 4 roues Ø mm.100 (nr.2 avec freins) Set de 4 ruedas Ø mm.100 (nr.1 con frenos)	400,00
	COP.PIE	H. mm.110	Zoccolo copertura piedi Cover for feet in stainless steel Fußbende für Füße aus Edelstahl Couverture pour les pieds en acier inox Sueco para patas en acero inoxidable	292,00
				AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINÉAIRE - POR METRO LINEAR

ACCESSORI - ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	15/99901889		Pietra lavica - Lava rock - Lavastein - Lave volcanique - Lava Volcànica	12,00 / Kg
	21/99600004	375x461	Griglia a canaletto per carne - Steel "V" shape cooking grid for meat	192,00
	21/99600003	775x461	Griglia a canaletto per carne	310,00
	21/99600002	375x461	Griglia in tondino Ø mm.8 per pesce - Steel round cooking grid Ø mm.8 for fish	302,00
	21/99600001	775x461	Griglia in tondino Ø mm.8 per pesce - Steel round cooking grid Ø mm.8 for fish	464,00

Lady



Lady Q serie 900



CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa					
	LQ/CUG2BB.1P1M	400x900x275h	 9,0	3,5 5,5		1.770,00
	LQ/CUG2BB.1M1G	400x900x275h	 12,9	5,5 7,4		1.854,00
	LQ/CUG2BB.2G	400x900x275h	 14,8	7,4 7,4		1.939,00
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG2BB....	400x900x275h	A richiesta Upon request	? ?		
	LQ/CUG4BB.2P1M1G	800x900x275h	 19,9	3,57,4 5,58,5		2.852,00
	LQ/CUG4BB.1P1M2G	800x900x275h	 23,8	3,55,5 7,47,4		2.936,00
	LQ/CUG4BB.4G	800x900x275h	 29,6	7,47,4 7,47,4		3.106,00
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG4BB....	800x900x275h	A richiesta Upon request	?? ??		
	LQ/CUG6BB.3P1M2G	1.200x900x275h	 30,8	7,43,57,4 3,55,53,5		3.914,00
	LQ/CUG6BB.1P2M3G	1.200x900x275h	 36,7	5,57,43,5 7,45,57,4		3.999,00
	LQ/CUG6BB.6G	1.200x900x275h	 44,4	7,47,47,4 7,47,47,4		4.253,00
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG6BB....	1.200x900x275h	A richiesta Upon request	??? ???		
	LQ/CUG8BB.3P3M2G	1.600x900x275h	 41,8	7,43,57,45,5 3,55,53,55,5		5.229,00
	LQ/CUG8BB.2P2M4G	1.600x900x275h	 47,6	3,53,55,53,5 7,47,47,47,4		5.399,00
	LQ/CUG8BB.8G	1.600x900x275h	 59,2	7,47,47,47,4 7,47,47,47,4		5.715,00
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG8BB....	1.600x900x275h	A richiesta Upon request	???? ????		

LADYQ900

CUCINE GAS

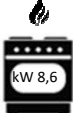
GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto					
	LQ/CUG2BA.1P1M	400x900x850h	9,0	3,5 5,5		2.200,00
	LQ/CUG2BA.1M1G	400x900x850h	12,9	5,5 7,4		2.286,00
	LQ/CUG2BA.2G	400x900x850h	14,8	7,4 7,4		2.370,00
	LQ/CUG2BA....	400x900x850h	A richiesta Upon request	? ?		
	LQ/CUG4BA.2P1M1G	800x900x850h	19,9	3,5 7,4 5,5 3,5		3.298,00
	LQ/CUG4BA.1P1M2G	800x900x850h	23,8	3,5 5,5 7,4 7,4		3.383,00
	LQ/CUG4BA.4G	800x900x850h	29,6	7,4 7,4 7,4 7,4		3.552,00
	LQ/CUG4BA....	800x900x850h	A richiesta Upon request	? ? ? ?		
	LQ/CUG6BA.3P1M2G	1.200x900x850h	30,8	7,4 3,5 7,4 3,5 5,5 3,5		4.574,00
	LQ/CUG6BA.1P2M3G	1.200x900x850h	36,7	5,5 7,4 3,5 7,4 5,5 7,4		4.659,00
	LQ/CUG6BA.6G	1.200x900x850h	44,4	7,4 7,4 7,4 7,4 7,4 7,4		4.912,00
	LQ/CUG6BA....	1.200x900x850h	A richiesta Upon request	? ? ? ? ? ?		
	LQ/CUG8BA.3P3M2G	1.600x900x850h	41,8	7,4 3,5 7,4 5,5 3,5 5,5 3,5 5,5		6.304,00
	LQ/CUG8BA.2P2M4G	1.600x900x850h	47,6	3,5 3,5 5,5 5,5 7,4 7,4 7,4 7,4		6.474,00
	LQ/CUG8BA.8G	1.600x900x850h	59,2	7,4 7,4 7,4 7,4 7,4 7,4 7,4 7,4		6.812,00
	LQ/CUG8BA....	1.600x900x850h	A richiesta Upon request	? ? ? ? ? ? ? ?		

LADYQ900

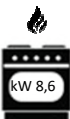
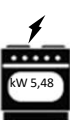
CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Modello con forno - Model with oven - Modell mit Backofen - Modèle avec four - Modelo con horno					
	LQ/CUG4NG.2P1M1G	800x900x850h	 28,5	3,5 7,4 5,5 8,5	 kW 8,6	4.602,00
	LQ/CUG4NG.1P1M2G	800x900x850h	 32,4	3,5 5,5 7,4 7,4		4.687,00
	LQ/CUG4NG.4G	800x900x850h	 38,2	7,4 7,4 7,4 7,4		4.867,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG4NG....	800x900x850h	A richiesta Upon request	? ? ? ?	GN 2/1 mm.540x745x310h
	LQ/CUG4NE.2P1M1G	800x900x850h	 19,9	3,5 7,4 5,5 8,5	 kW 5,48 400V3N~ 50/60Hz	5.138,00
	LQ/CUG4NE.1P1M2G	800x900x850h	 23,8	3,5 5,5 7,4 7,4		5.223,00
	LQ/CUG4NE.4G	800x900x850h	 29,6	7,4 7,4 7,4 7,4		5.405,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG4NE....	800x900x850h	A richiesta Upon request	? ? ? ?	GN 2/1 mm.540x745x310h
	LQ/CUG6NG.3P1M2G	1.200x900x850h	 39,4	7,4 3,5 7,4 3,5 5,5 8,5	 kW 8,6	6.457,00
	LQ/CUG6NG.1P2M3G	1.200x900x850h	 45,3	5,5 7,4 3,5 7,4 5,5 7,4		6.542,00
	LQ/CUG6NG.6G	1.200x900x850h	 53,0	7,4 7,4 7,4 7,4 7,4 7,4		6.723,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG6NG....	1.200x900x850h	A richiesta Upon request	? ? ? ? ? ?	GN 2/1 mm.540x745x310h
	LQ/CUG6NE.3P1M2G	1.200x900x850h	 30,8	7,4 3,5 7,4 3,5 5,5 8,5	 kW 5,48 400V3N~ 50/60Hz	6.893,00
	LQ/CUG6NE.1P2M3G	1.200x900x850h	 36,7	5,5 7,4 3,5 7,4 5,5 7,4		6.982,00
	LQ/CUG6NE.6G	1.200x900x850h	 44,4	7,4 7,4 7,4 7,4 7,4 7,4		7.167,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG6NE....	1.200x900x850h	A richiesta Upon request	? ? ? ? ? ?	GN 2/1 mm.540x745x310h

CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	LQ/CUG6FM.3P1M2G	1.200x900x850h	42,8			6.852,00
	LQ/CUG6FM.1P2M3G	1.200x900x850h	48,7			6.935,00
	LQ/CUG6FM.6G	1.200x900x850h	56,4			7.117,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG6FM....	A richiesta Upon request		MAXI mm.935x550x310h	
	LQ/CUG8NG.3P3M2G	1.600x900x850h	59,0		2 X 	9.519,00
	LQ/CUG8NG.2P2M4G	1.600x900x850h	64,8			9.692,00
	LQ/CUG8NG.8G	1.600x900x850h	76,4			10.053,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG8NG....	A richiesta Upon request		GN 2/1 mm.540x745x310h	
	LQ/CUG8NE.3P3M2G	1.600x900x850h	41,8		2 X 	10.128,00
	LQ/CUG8NE.2P2M4G	1.600x900x850h	47,6			10.299,00
	LQ/CUG8NE.8G	1.600x900x850h	59,2			10.662,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/CUG8NE....	A richiesta Upon request		GN 2/1 mm.540x745x310h	
Accessori in dotazione nr.1 griglia interna forno e nr. 1 riduzione fuoco - Accessories included nr.1 internal grid for oven and nr.1 reduction for burner - Zubehöre inbegriffen nr.1 Rost für Ofen und nr.1 Reduzierrost für Brenner - Accessoires inclus nr.1 grille pour four et nr.1 grille de réduction pour brûleur - Accesorios incluidos nr.1 parilla para horno y nr.1 rejilla reductora para quemador						

LADYQ900

CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS



Model	A B C (A x B x C) mm <th>kW</th> <th>Burners</th> <th>Oven</th> <th>€</th>	kW	Burners	Oven	€
Versione da banco - Bench model - Aufstischmodell - Modèle à poser - Modelo de sobremesa					
LQ/KUG2BB.1P1M	450x900x275h	9,0	3,5 5,5		1.813,00
LQ/KUG2BB.1M1G	450x900x275h	12,9	5,5 7,4		1.898,00
LQ/KUG2BB.2G	450x900x275h	14,8	7,4 7,4		1.990,00
LQ/KUG2BB....	450x900x275h	A richiesta Upon request	? ?		
LQ/KUG4BB.2P1M1G	900x900x275h	19,9	3,5 7,4 5,5 8,5		2.955,00
LQ/KUG4BB.1P1M2G	900x900x275h	23,8	3,5 5,5 7,4 7,4		3.039,00
LQ/KUG4BB.4G	900x900x275h	29,6	7,4 7,4 7,4 7,4		3.134,00
LQ/KUG4BB....	900x900x275h	A richiesta Upon request	? ? ? ?		
LQ/KUG6BB.3P1M2G	1.350x900x275h	30,8	7,4 3,5 7,4 3,5 5,5 8,5		4.059,00
LQ/KUG6BB.1P2M3G	1.350x900x275h	36,7	5,5 7,4 3,5 7,4 5,5 7,4		4.143,00
LQ/KUG6BB.6G	1.350x900x275h	44,4	7,4 7,4 7,4 7,4 7,4 7,4		4.325,00
LQ/KUG6BB....	1.350x900x275h	A richiesta Upon request	? ? ? ? ? ?		
LQ/KUG8BB.3P3M2G	1.800x900x275h	41,8	7,4 3,5 7,4 5,5 3,5 5,5 3,5 5,5		5.514,00
LQ/KUG8BB.2P2M4G	1.800x900x275h	47,6	3,5 3,5 5,5 5,5 7,4 7,4 7,4 7,4		5.587,00
LQ/KUG8BB.8G	1.800x900x275h	59,2	7,4 7,4 7,4 7,4 7,4 7,4 7,4 7,4		5.950,00
LQ/KUG8BB....	1.800x900x275h	A richiesta Upon request	? ? ? ? ? ? ? ?		

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CUCINE GAS

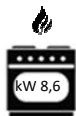
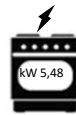
GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto					
	LQ/KUG2BA.1P1M	450x900x850h	9,0	3,5 5,5		2.256,00
	LQ/KUG2BA.1M1G	450x900x850h	12,9	5,5 7,4		2.341,00
	LQ/KUG2BA.2G	450x900x850h	14,8	7,4 7,4		2.433,00
	LQ/KUG2BA....	450x900x850h	A richiesta Upon request	? ?		
	LQ/KUG4BA.2P1M1G	900x900x850h	19,9	3,5 7,4 5,5 3,5		3.417,00
	LQ/KUG4BA.1P1M2G	900x900x850h	23,8	3,5 5,5 7,4 7,4		3.502,00
	LQ/KUG4BA.4G	900x900x850h	29,6	7,4 7,4 7,4 7,4		3.596,00
	LQ/KUG4BA....	900x900x850h	A richiesta Upon request	? ? ? ?		
	LQ/KUG6BA.3P1M2G	1.350x900x850h	30,8	7,4 3,5 7,4 3,5 5,5 3,5		4.739,00
	LQ/KUG6BA.1P2M3G	1.350x900x850h	36,7	5,5 7,4 3,5 7,4 5,5 7,4		4.823,00
	LQ/KUG6BA.6G	1.350x900x850h	44,4	7,4 7,4 7,4 7,4 7,4 7,4		4.917,00
	LQ/KUG6BA....	1.350x900x850h	A richiesta Upon request	? ? ? ? ? ?		
	LQ/KUG8BA.3P3M2G	1.800x900x850h	41,8	7,4 3,5 7,4 5,5 3,5 5,5 3,5 5,5		6.528,00
	LQ/KUG8BA.2P2M4G	1.800x900x850h	47,6	3,5 3,5 5,5 5,5 7,4 7,4 7,4 7,4		6.700,00
	LQ/KUG8BA.8G	1.800x900x850h	59,2	7,4 7,4 7,4 7,4 7,4 7,4 7,4 7,4		7.064,00
	LQ/KUG8BA....	1.800x900x850h	A richiesta Upon request	? ? ? ? ? ? ? ?		

LADYQ900

CUCINE GAS

GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	 (A x B x C) mm	kW	Burners	Oven	€						
Modello con forno - Model with oven - Modell mit Backofen - Modèle avec four - Modelo con horno												
	LQ/KUG4NG.2P1M1G	900x900x850h	🔥 28,5	<table><tr><td>3,5</td><td>7,4</td></tr><tr><td>5,5</td><td>8,5</td></tr></table>	3,5	7,4	5,5	8,5	 kW 8,6	4.843,00		
	3,5	7,4										
	5,5	8,5										
	LQ/KUG4NG.1P1M2G	900x900x850h	🔥 32,4	<table><tr><td>3,5</td><td>5,5</td></tr><tr><td>7,4</td><td>7,4</td></tr></table>	3,5	5,5	7,4	7,4	4.929,00			
3,5	5,5											
7,4	7,4											
LQ/KUG4NG.4G	900x900x850h	🔥 38,2	<table><tr><td>7,4</td><td>7,4</td></tr><tr><td>7,4</td><td>7,4</td></tr></table>	7,4	7,4	7,4	7,4	5.110,00				
7,4	7,4											
7,4	7,4											
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/KUG4NG....	900x900x850h	A richiesta Upon request	<table><tr><td>?</td><td>?</td></tr><tr><td>?</td><td>?</td></tr></table>	?	?	?	?	GN 2/1 mm.540x745x310h			
?	?											
?	?											
	LQ/KUG4NE.2P1M1G	900x900x850h	🔥 19,9	<table><tr><td>3,5</td><td>7,4</td></tr><tr><td>5,5</td><td>8,5</td></tr></table>	3,5	7,4	5,5	8,5	 kW 5,48 400V3N~ 50/60Hz	5.412,00		
	3,5	7,4										
	5,5	8,5										
	LQ/KUG4NE.1P1M2G	900x900x850h	🔥 23,8	<table><tr><td>3,5</td><td>5,5</td></tr><tr><td>7,4</td><td>7,4</td></tr></table>	3,5	5,5	7,4	7,4	5.496,00			
3,5	5,5											
7,4	7,4											
LQ/KUG4NE.4G	900x900x850h	🔥 29,6	<table><tr><td>7,4</td><td>7,4</td></tr><tr><td>7,4</td><td>7,4</td></tr></table>	7,4	7,4	7,4	7,4	5.678,00				
7,4	7,4											
7,4	7,4											
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/KUG4NE....	900x900x850h	A richiesta Upon request	<table><tr><td>?</td><td>?</td></tr><tr><td>?</td><td>?</td></tr></table>	?	?	?	?	GN 2/1 mm.540x745x310h			
?	?											
?	?											
	LQ/KUG6NG.3P1M2G	1.350x900x850h	🔥 39,4	<table><tr><td>7,4</td><td>3,5</td><td>7,4</td></tr><tr><td>3,5</td><td>5,5</td><td>3,5</td></tr></table>	7,4	3,5	7,4	3,5	5,5	3,5	 kW 8,6	6.797,00
	7,4	3,5	7,4									
	3,5	5,5	3,5									
	LQ/KUG6NG.1P2M3G	1.350x900x850h	🔥 45,3	<table><tr><td>5,5</td><td>7,4</td><td>3,5</td></tr><tr><td>7,4</td><td>5,5</td><td>7,4</td></tr></table>	5,5	7,4	3,5	7,4	5,5	7,4	6.881,00	
5,5	7,4	3,5										
7,4	5,5	7,4										
LQ/KUG6NG.6G	1.350x900x850h	🔥 53,0	<table><tr><td>7,4</td><td>7,4</td><td>7,4</td></tr><tr><td>7,4</td><td>7,4</td><td>7,4</td></tr></table>	7,4	7,4	7,4	7,4	7,4	7,4	6.977,00		
7,4	7,4	7,4										
7,4	7,4	7,4										
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/KUG6LN....	1.350x900x850h	A richiesta Upon request	<table><tr><td>?</td><td>?</td><td>?</td></tr><tr><td>?</td><td>?</td><td>?</td></tr></table>	?	?	?	?	?	?	GN 2/1 mm.540x745x310h	
?	?	?										
?	?	?										
	LQ/KUG6NE.3P1M2G	1.350x900x850h	🔥 30,8	<table><tr><td>7,4</td><td>3,5</td><td>7,4</td></tr><tr><td>3,5</td><td>5,5</td><td>3,5</td></tr></table>	7,4	3,5	7,4	3,5	5,5	3,5	 kW 5,48 400V3N~ 50/60Hz	7.042,00
	7,4	3,5	7,4									
	3,5	5,5	3,5									
	LQ/KUG6NE.1P2M3G	1.350x900x850h	🔥 36,7	<table><tr><td>5,5</td><td>7,4</td><td>3,5</td></tr><tr><td>7,4</td><td>5,5</td><td>7,4</td></tr></table>	5,5	7,4	3,5	7,4	5,5	7,4	7.127,00	
5,5	7,4	3,5										
7,4	5,5	7,4										
LQ/KUG6NE.6G	1.350x900x850h	🔥 44,4	<table><tr><td>7,4</td><td>7,4</td><td>7,4</td></tr><tr><td>7,4</td><td>7,4</td><td>7,4</td></tr></table>	7,4	7,4	7,4	7,4	7,4	7,4	7.224,00		
7,4	7,4	7,4										
7,4	7,4	7,4										
A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/KUG6NE....	1.350x900x850h	A richiesta Upon request	<table><tr><td>?</td><td>?</td><td>?</td></tr><tr><td>?</td><td>?</td><td>?</td></tr></table>	?	?	?	?	?	?	GN 2/1 mm.540x745x310h	
?	?	?										
?	?	?										

CUCINE GAS

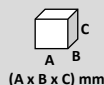
GAS RANGES - GASHERDE - CUISINIÈRES GAZ - COCINAS GAS

	Model	A B C (A x B x C) mm	kW	Burners	Oven	€
	LQ/KUG6FM.3P1M2G	1.350x900x850h	 42,8	7,4 3,5 7,4 3,5 5,5 3,5		7.208,00
	LQ/KUG6FM.1P2M3G	1.350x900x850h	 48,7	5,5 7,4 3,5 7,4 5,5 7,4		7.294,00
	LQ/KUG6FM.6G	1.350x900x850h	 56,4	7,4 7,4 7,4 7,4 7,4 7,4		7.391,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/KUG6FM....	1.350x900x850h	A richiesta Upon request	? ? ? ? ? ?	MAXI mm.935x550x310h
	LQ/KUG8NG.3P3M2G	1.800x900x850h	 59,0	7,4 3,5 7,4 5,5 3,5 5,5 3,5 5,5	2 X 	10.021,00
	LQ/KUG8NG.2P2M4G	1.800x900x850h	 64,8	3,5 3,5 5,5 5,5 7,4 7,4 7,4 7,4		10.192,00
	LQ/KUG8NG.8G	1.800x900x850h	 76,4	7,4 7,4 7,4 7,4 7,4 7,4 7,4 7,4		10.382,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/KUG8NG....	1.800x900x850h	A richiesta Upon request	? ? ? ? ? ? ? ?	GN 2/1 mm.540x745x310h
	LQ/KUG8NE.3P3M2G	1.800x900x850h	 41,8	7,4 3,5 7,4 5,5 3,5 5,5 3,5 5,5	2 X 	10.661,00
	LQ/KUG8NE.2P2M4G	1.800x900x850h	 47,6	3,5 3,5 5,5 5,5 7,4 7,4 7,4 7,4		10.834,00
	LQ/KUG8NE.8G	1.800x900x850h	 59,2	7,4 7,4 7,4 7,4 7,4 7,4 7,4 7,4		11.023,00
	A scelta tra - Choice among - Wahl zwischen Elegibles entre - Choisir entre kW 3,5 - kW 5,5 - kW 7,4 - kW 9,0	LQ/KUG8NE....	1.800x900x850h	A richiesta Upon request	? ? ? ? ? ? ? ?	GN 2/1 mm.540x745x310h
Accessori in dotazione nr.1 griglia interna forno e nr. 1 riduzione fuoco - Accessories included nr.1 internal grid for oven and nr.1 reduction for burner - Zubehöre inbegriffen nr.1 Rost für Ofen und nr.1 Reduzierrost für Brenner - Accessoires inclus nr.1 grille pour four et nr.1 grille de réduction pour brûleur - Accesorios incluidos nr.1 parilla para horno y nr.1 rejilla reductora para quemador						

LADYQ900

**CUCINE WOK A GAS**

GAS WOK RANGES - WOK GASHERDE - CUISINIÈRES WOK À GAZ - COCINAS WOK A GAS

**Model**

(A x B x C) mm

kW**Burners****Oven****€**

Bruciatori a scelta tra: - Burners available on request: - Brennern auf Anfrage von: - Brûleurs sur demande: - Quemadores bajo pedido:



Mod. "C" kW 9,5 - Ø mm.175

Mod. "T" kW 14,0 - Ø mm.175

Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa

**LQ/CC/01.BB**

400x900x275h

14,0

14

2.372,00

Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto

**LQ/CC/01.BA**

400x900x850h

14,0

14

2.850,00**PAELLERO GAS**

PAELLERO - PAELLERO - PAELLERO - PAELLERO

**Model**

(A x B x C) mm

kW**Burners****Oven****€****LQ/PAE2BC**

800x900x850h

27,0

27

5.433,00**ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS****LQ/CH040**

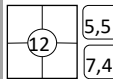
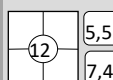
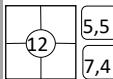
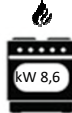
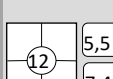
mm.400

Anta - Door - Tür - Porte - Puerta

205,00

CUCINE TUTTAPIASTRA

SOLID TOPS GAS RANGES - GLÜHLPLATTENHERDE - CUISINIÈRES PLAQUE COUP
DE FEU À GAZ - PLACA RADIANTE

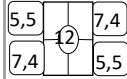
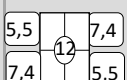
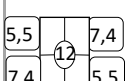
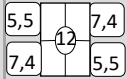
	Model	 (A x B x C) mm	kW	Burners	Oven	€
	LQ/TPG4BB	800x900x275h	12,0			2.857,00
	LQ/TPG4BA	800x900x850h	12,0			3.519,00
	LQ/TPG4NG	800x900x850h	20,6		 GN 2/1 mm.540x745x310h	5.259,00
	LQ/TPG4NE	800x900x850h	12,0 5,48		 400V3N~ 50/60Hz GN 2/1 mm.540x745x310h	5.674,00
	LQ/TPG6BB	1.200x900x275h	24,9			3.853,00
	LQ/TPG6BA	1.200x900x850h	24,9			4.571,00
	LQ/TPG6NG	1.200x900x850h	33,5		 GN 2/1 mm.540x745x310h	6.421,00
	LQ/TPG6NE	1.200x900x850h	24,9 5,48		 400V3N~ 50/60Hz GN 2/1 mm.540x745x310h	6.912,00

LADYQ900

CUCINE TUTTAPIASTRA

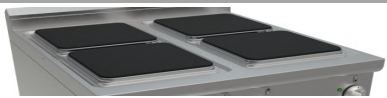
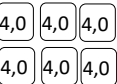
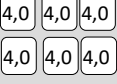
SOLID TOPS GAS RANGES - GLÜHLPLATTENHERDE - CUISINIÈRES PLAQUE COUP
DE FEU À GAZ - PLACA RADIANTE

LADYQ900

	Model	 (A x B x C) mm	kW	Burners	Oven	€
	LQ/TPG8BB	1.600x900x275h	 37,8			7.332,00
	LQ/TPG8BA	1.600x900x850h	 37,8			8.027,00
	LQ/TPG8NG	1.600x900x850h	 55,0		2 X  kW 8,6 GN 2/1 mm.540x745x310h	11.979,00
	LQ/TPG8NE	1.600x900x850h	 37,8  10,96		2 X  kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.540x745x310h	12.796,00

**CUCINE ELETTRICHE**

ELECTRIC RANGES - ELEKTROHERDE - CUISINIÈRES ELECTRIQUES - COCINAS ELÉCTRICAS

	Model		kW	Burners	Oven	€
	LQ/CQE2BB	400x900x275h	⚡ 8,0 400V3N~ 50/60Hz			2.523,00
	LQ/CQE4BB	800x900x275h	⚡ 16,0 400V3N~ 50/60Hz			4.134,00
	LQ/CQE6BB	1200x900x275h	⚡ 24,0 400V3N~ 50/60Hz			5.617,00
	LQ/CQE2BA	400x900x850h	⚡ 8,0 400V3N~ 50/60Hz			2.941,00
	LQ/CQE4BA	800x900x850h	⚡ 16,0 400V3N~ 50/60Hz			4.691,00
	LQ/CQE6BA	1200x900x850h	⚡ 24,0 400V3N~ 50/60Hz			6.601,00
	LQ/CQE4NE	800x900x850h	⚡ 21,48 400V3N~ 50/60Hz		 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.540x745x310h	6.662,00
	LQ/CQE6NE	1200x900x850h	⚡ 29,48 400V3N~ 50/60Hz		 kW 5,48 400V3N~ 50/60Hz GN 2/1 mm.540x745x310h	8.541,00

LADYQ900



CUCINE ELETTRICHE VETROCERAMICA

ELECTRIC GLASS CERAMIC RANGES - GLASKERAMIK ELEKTROHERDE -

CUISINIÈRES ÉLECTRIQUES VITROCÉRAMIQUE - COCINAS ELÉCTRICAS EN

VITROCERÁMICA

LADYQ900		Model		kW	Burners	Oven	€
	Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa						
		LQ/CVE2BB	400x900x275h	⚡ 6,0 400V3N~ 50/60Hz			3.244,00
		LQ/CVE4BB	800x900x275h	⚡ 12,0 400V3N~ 50/60Hz			5.280,00
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
		LQ/CVE2BA	400x900x850h	⚡ 6,0 400V3N~ 50/60Hz			3.712,00
		LQ/CVE4BA	800x900x850h	⚡ 12,0 400V3N~ 50/60Hz			5.888,00
	Modello con forno elettrico - Model with electric oven - Modell mit Elektro-Backofen - Modèle avec four électrique - Modelo con horno eléctrico						
		LQ/CVE4NE	800x900x850h	⚡ 17,48 400V3N~ 50/60Hz		 400V3N~ 50/60Hz GN 2/1 mm.540x745x310h	7.749,00

**CUCINE A INDUZIONE**

INDUCTION RANGES - INDUKTIONHERDE - CUISINIÈRES À INDUCTION -
COCINAS ELÉCTRICAS A INDUCCIÓN

	Model		kW	Burners	Oven	€
Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa						
	LQ/CUI2HBB	400x900x275h	⚡ 10,0 400V3N~ 50/60Hz			9.402,00
	LQ/CUI4HBB	800x900x275h	⚡ 20,0 400V3N~ 50/60Hz			16.404,00
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
	LQ/CUI2HBA	400x900x850h	⚡ 10,0 400V3N~ 50/60Hz			9.795,00
	LQ/CUI4HBA	800x900x850h	⚡ 20,0 400V3N~ 50/60Hz			16.893,00

LADYQ900

SCALDAPATATE
CHIP SCUTTLE - KARTOFFELWÄRMER - CHAUFFE FRITES - CALIENTA PATATAS

	Model		kW	Cap.	€
	LQ/SPE40BB	400x900x275h	⚡ 1,0 230V~ 50/60Hz	GN 1/1 	1.979,00
	LQ/SPE40BA	400x900x850h	⚡ 1,0 230V~ 50/60Hz	GN 1/1 	2.423,00

FRIGGITRICI A GAS
GAS FRYERS - GAS FRITTEUSEN - FRITEUSES GAZ - FREIDORAS A GAS

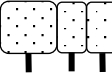
		Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Scambiatori di calore INTERNI / INTERNAL heat exchangers / Wärmetauschbrenner INNERHALB des Beckens / Échangeurs de chaleur INTERNES à la cuve / Intercambiadores de calor EN el tanque							
		LQ/FLG1V17	400x900x850h	16,5		17	3.810,00
		LQ/FLG1V22	400x900x850h	21,0		22	4.391,00
		LQ/FLG2V8	400x900x850h	11,6		8+8	5.139,00
		LQ/FLG2V17	800x900x850h	33,0		17+17	6.623,00
		LQ/FLG2V22	800x900x850h	42,0		22+22	7.513,00
Scambiatori di calore ESTERNI, vasca pulita / EXTERNAL heat exchangers, clean tank / Brenner an der AUßENSEITE des Beckens / Échangeurs de chaleur EXTÉRIEUR à la cuve / Intercambiadores de calor EXTERNOS a la cuba							
		LQ/FRG1V17	400x900x850h	16,0		17	4.104,00
		LQ/FRG1V21	400x900x850h	19,0		21	4.499,00
		LQ/FRG2V17	800x900x850h	32,0		17+17	6.914,00
		LQ/FRG2V21	800x900x850h	38,0		21+21	7.561,00
Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación							

LADYQ900

**FRIGGITRICI ELETTRICHE**

ELECTRIC FRYERS - ELEKTRO FRITTEUSEN - FRITEUSES ÉLECTRIQUE - FREIDORAS ELÉCTRICAS

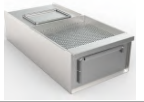


	Model	 (A x B x C) mm	kW	Baskets included	Lt.	€
Resistenze rotanti in vasca / Rotating resistors in the tank / Heizkörper mit Dreh-System in Öl getaucht / Résistances immergées rotatives aux bacs / Resistencias rodantes en el tanque						
	LQ/FRE1V17	400x900x850h	16,5 400V3N~		17	3.282,00
	LQ/FRE1V21	400x900x850h	20,0 400V3N~		21	3.755,00
	LQ/FRE2V8	400x900x850h	14,0 400V3N~ 50/60Hz		8+8	4.080,00
	LQ/FRE2V17	800x900x850h	33,0 400V3N~ 50/60Hz		17+17	5.120,00
	LQ/FRE2V21	800x900x850h	40,0 400V3N~		21+21	5.852,00

LADYQ900

Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	21/99600133	140x300x120h	cestello 1/2 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. lt.17 Mod. FLG/FRG/FRE	110,00
	21/99600136	140x400x120h	cestello 1/2 per vasca cap.Lt 21/22 Mod. FLG/FRG/FRE - basket 1/2 for tank cap. lt.21/22 Mod. FLG/FRG/FRE	125,00
	21/99600130	120x300x120h	cestello per vasca cap.Lt 8 Mod. FLG/FRE - basket for tank cap. lt.8 Mod. FLG/FRE	110,00
	21/99600134	290x300x120h	cestello 1/1 per vasca cap.Lt 17 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. lt.17 Mod. FLG/FRG/FRE	121,00
	21/99600135	400x290x120h	cestello 1/1 per vasca cap.Lt 21/22 Mod. FLG/FRG/FRE - basket 1/1 for tank cap. lt.21/22 Mod. FLG/FRG/FRE	159,00
	WD/99600001		vasca raccogli olio supplementare - additional oil draining tank	246,00

**CUOCIPASTA A GAS**

GAS PASTA COOKERS - GAS NUDELKOCHER - CUISEUR À PÂTES GAZ - CUECE-PASTAS GAS

	Model	 (A x B x C) mm	kW	Lt.	Cap.	€
	LQ/CPG1V40	400x900x850h	15,0	40	1/1	3.831,00
	LQ/CPG2V80	800x900x850h	30,0	40+40	1/1 1/1	6.188,00

Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio

CUOCIPASTA ELETTRICO

ELECTRIC PASTA COOKERS - ELEKTRO NUDELKOCHER - CUISEUR À PÂTES ÉLECTRIQUE - CUECE-PASTAS ELÉCTRICOS

	Model	 (A x B x C) mm	kW	Lt.	Cap.	€
	LQ/CPE2V1	400x900x850h	12,0 400V3N~ 50/60Hz	40	1/1	3.962,00
	LQ/CPE4V2	800x900x850h	24,0 400V3N~ 50/60Hz	40+40	1/1 1/1	6.6546,00

Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio

LADYQ900

**ACCESSORI PER CUOCIPASTA**

ACCESSORIES FOR PASTA COOKERS - ZUBEHÖRE FÜR NUDELKOCHER - ACCESSOIRES
POUR CUISEUR À PÂTES - ACCESORIOS PARA CUECE-PASTAS

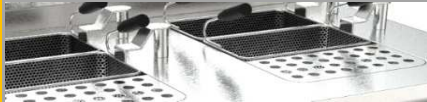
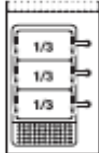
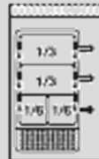
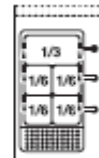
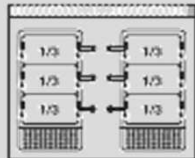
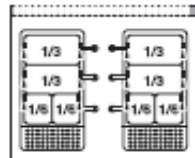
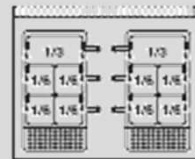
	Model		kW	Lt.	Cap.	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS						
	SET 900CESA 3 X 21/99900081	nr.3 x 288x163x215h	nr.3 cestelli inox GN 1/3 nr.3 s/s baskets GN 1/3		504,00	
	SET 900CESB 1 X 21/99900147 1 X 21/99900148 2 X 21/99900081	nr.2 x 143x163x215h + nr.2 x 288x163x215h	nr.2 cestelli inox 1/6 + nr.2 cestelli inox GN 1/3 nr.2 s/s baskets GN 1/6 + nr.2 s/s basket GN 1/3		600,00	
	SET 900CESC 1 X 21/99900081 2 X 21/99900147 2 X 21/99900148	nr.4 x 143x163x215h + nr.1 x 288x163x215h	nr.1 cestello inox GN 1/3 + nr.4 cestelli inox GN 1/6 nr.1 s/s baskets GN 1/3 + nr.4 s/s baskets GN 1/6		969,00	
	SET 900CESD 3 X 21/99900147 3 X 21/99900148	nr.6 x 143x163x215h	nr.6 cestelli inox 1/6 nr.6 s/s baskets 1/6		792,00	
	SET 900CESE 2 X 21/99900070	nr.2 x 298x242x215h	nr.2 cestelli inox 1/2 nr.2 s/s baskets 1/2		448,00	
	SET 900CESF 1 X 21/99900060	nr.1 x 298x488x215h	nr.1 cestello inox GN 1/1 nr.1 s/s basket GN 1/1		349,00	
	23/99906199	610x270	coperchio vasca inox lt. 40 s/s lid for tank lt. 40		116,00	
	21/99900179	d. 145x200h	cestello tondo d. 145 mm - round s/s basket d. 145 mm		136,00	
	SET700CESH 6 x 21/99900179	nr. 6 x d. 145x200h	nr. 6 cestelli tondi d. 145 mm - nr. 6 round s/s baskets d. 145 mm		815,00	
	80-Q0001360		supporto cestelli tondi per vasca GN 1/1 - support for round baskets - tank GN 1/1		132,00	

LADYQ900

**CUOCIPASTA ELETTRICO FASTPASTA**

ELECTRIC PASTA COOKERS FASTPASTA - ELEKTRO NUDELKOCHER FASTPASTA -
 CUISEUR À PÂTES FASTPASTA ÉLECTRIQUE - CUECE-PASTAS FASTPASTA
 ELÉCTRICOS

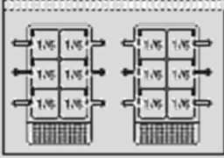
LADYQ900

		Model	 (A x B x C) mm	kW	Set baskets included	€
		Con nr.3 sollevamenti per vasca - With nr.3 lifters for each tank - Mit nr.3 Körbeheber für jedes Becken - Avec nr.3 relevages pour chaque cuve - Con nr.3 levantamientos para cada cuba				
		LQ/CPE2V1-1FP-A	500x900x850h	 12,6 400V3N~ 50/60Hz	 Cap. Lt. 40	9.770,00
		LQ/CPE2V1-1FP-B	500x900x850h	 12,6 400V3N~ 50/60Hz	 Cap. Lt. 40	9.983,00
		LQ/CPE2V1-1FP-C	500x900x850h	 12,6 400V3N~ 50/60Hz	 Cap. Lt. 40	10.197,00
		Con nr.6 sollevamenti per vasca - With nr.6 lifters for each tank - Mit nr.6 Körbeheber für jedes Becken - Avec nr.6 relevages pour chaque cuve - Con nr.6 levantamientos para cada cuba				
		LQ/CPE4V2-2FP-AA	1.000x900x850h	 25,2 400V3N~ 50/60Hz	 Cap. Lt. 40+40	16.737,00
		LQ/CPE4V2-2FP-BB	1.000x900x850h	 25,2 400V3N~ 50/60Hz	 Cap. Lt. 40+40	17.166,00
		LQ/CPE4V2-2FP-CC	1.000x900x850h	 25,2 400V3N~ 50/60Hz	 Cap. Lt. 40+40	17.595,00



CUOCIPASTA ELETTRICO FASTPASTA

ELECTRIC PASTA COOKERS FASTPASTA - ELEKTRO NUDELKOCHER FASTPASTA -
 CUISEUR À PÂTES FASTPASTA ÉLECTRIQUE - CUECE-PASTAS FASTPASTA
 ELÉCTRICOS

	Model	 A B C (A x B x C) mm	kW	Set baskets included	€
	Con nr.12 sollevamenti per vasca - With nr.12 lifters for each tank - Mit nr.12 Körbeheber für jedes Becken - Avec nr.12 relevages pour chaque cuve - Con nr.12 levantamientos para cada cuba				
	LQ/CPE4V2-4FP-DD	1.200x900x850h	 24,4 400V3N~ 50/60Hz	 Cap. Lt. 40+40	26.629,00

ACCESSORI

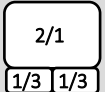
ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	Model	 A B C (A x B x C) mm	Description	€
	21/99900131	150x150x215h	Cestello GN 1/6 con manico a sinistra S/s basket GN 1/6 with left-side handle	139,00
	21/99900130	150x150x215h	Cestello GN 1/6 con manico a destra S/s basket GN 1/6 with right-side handle	139,00
	21/99900079	302x168x215h	Cestello GN 1/3 con nr.2 manici S/s basket GN 1/3 with nr.2 handles	178,00
	WA/99908659	155x304xØ6	Supporto per sollevatore per 2 GN 1/6 Lift support for 2 GN 1/6 Aufsatz für Hebevorrichtung für 2 GN 1/6 Support pour élévateur pour 2 GN 1/6 Suporte para levantador para 2 GN 1/6	83,00
	CPRAM		Riempimento e rabbocco automatico acqua in vasca Automatic water re-filling in tank Automatisches Füllen und Nachfüllen des Wassers in Wanne Remplissage et remise à niveau automatique de l'eau dans la cuve Llenado y relleno automático de agua en la cuba	903,00 ogni vasca each tank jeder Becken chaque cuve cada cuba

LADYQ900

**BAGNOMARIA ELETTRICI**

ELECTRIC BAINS-MARIE- ELEKTRO WASSERBÄDER- BAINS-MARIE ÉLECTRIQUE - BAÑOS MARÍA ELÉCTRICO

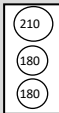
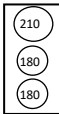
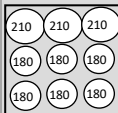
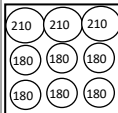
	Model	 (A x B x C) mm	kW	Cap.	€
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto				
	LQ/BME1BA	400x900x850h	⚡ 1,8 230V~ 50/60Hz	GN 1/1+1/3 	2.444,00
	LQ/BME2BA	800x900x850h	⚡ 3,6 230V~ 50/60Hz	GN 2/1+2X1/3 	3.137,00
Cestelli e coperchi non in dotazione - Baskets and lids are not included - Körbe und Deckeln im Preis nicht imbegriffen - Paniers et couvercles pas compris dans le prix - Cestas y la tapas no incluidas en el precio					
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS					
	LQ/CH040	mm.400	Anta - Door - Tür - Porte - Puerta		205,00
	56/89900006	530x325x150h	Vaschetta inox - S/s GN 1/1 cap. lt 21,3		84,00
	56/89900060	354x325x150h	Vaschetta inox - S/s GN 2/3 cap. lt 13,2		60,00
	56/89900030	265x325x150h	Vaschetta inox - S/s GN 1/2 cap. lt 9,7		50,00
	56/89900010	176x325x150h	Vaschetta inox - S/s GN 1/3 cap. lt 5,8		41,00
	56/89900040	162x265x150h	Vaschetta inox - S/s GN 1/4 cap. lt 4,1		32,00
	56/89900020	162x176x150h	Vaschetta inox - S/s GN 1/6 cap. lt 2,4		31,00
	56/89901002	530x325	Coperchio inox - S/s lid GN 1/1		28,00
	56/89901006	354x325	Coperchio inox - S/s lid GN 2/3		26,00
	56/89901001	265x325	Coperchio inox - S/s lid GN 1/2		21,00
	56/89901007	176x325	Coperchio inox - S/s lid GN 1/3		17,00
	56/89901003	162x265	Coperchio inox - S/s lid GN 1/4		14,00
	56/89901000	162x176	Coperchio inox - S/s lid GN 1/6		15,00
	23/99600003		Divisorio bacinelle - Dividing element for GN		30,00

LADYQ900

**VAPORIERA DIM SUM ELETTRICA**

ELECTRIC DIM SUM STEAMER - ELEKTRISCHER DIM SUM DAMPFGARER -
 CUISEUR VAPEUR POUR DIM SUM ELECTRIQUE - VAPORRERA DIM SUM
 ELÉCTRICA



	Model	 (A x B x C) mm	kW	Cap./Lt.	Baskets included	€
	Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto					
	LQ/DKE400BA	400x900x850h	⚡ 6,0 400V3N~ 50/60Hz	GN 1/1+1/3 Lt.38		4.594,00
	LQ/DSE400BA	400x900x850h	⚡ 12,0 400V3N~ 50/60Hz	GN 1/1+1/3 Lt.38		4.741,00
	LQ/DKE800BA	800x900x850h	⚡ 12,0 400V3N~ 50/60Hz	GN 2/1+2x1/3 Lt.78		5.672,00
	LQ/DSE800BA	800x900x850h	⚡ 24,0 400V3N~ 50/60Hz	GN 2/1+2x1/3 Lt.78		6.082,00
Cestelli in bambù in dotazione - Equipped with bamboo containers - Inkl. Bambù Behälter - Bacs bambù compris dans le prix - Recipientes bambù en dotación						
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS						
	LQ/CH040	mm.400	Anta - Door - Tür - Porte - Puerta			205,00
	21/99900369	Ø 150 mm	Set cestelli in bambù (3 cesti + 1 coperchio) Bambù set (3 baskets + 1 lid) Bambus Set (3 Körbe + 1 Deckel)			53,00
	21/99900379	Ø 180 mm	Set cestelli in bambù (3 cesti + 1 coperchio) Bambù set (3 baskets + 1 lid) Bambus Set (3 Körbe + 1 Deckel)			60,00
	21/99900389	Ø 210 mm	Set cestelli in bambù (3 cesti + 1 coperchio) Bambù set (3 baskets + 1 lid) Bambus Set (3 Körbe + 1 Deckel)			68,00

LADYQ900

**GRIGLIE A PIETRA LAVICA**LAVASTONE GRILL - LAVASTEIN-GRILL - GRILLES PIERRE VOLCANIQUE -
PARRILLAS DE PIEDRA VOLCÁNICA

	Model	 (A x B x C) mm	kW	Grid	Kg. Lava rock	€
Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa						
	LQ/BS1BB	400x900x275h	 11,0		9	2.684,00
	LQ/BS2BB	800x900x275h	 22,0		18	4.106,00
Modello su vano a giorno / Model on open cabinet / Modell mit offenem Unterbau / Modèle sur meuble ouvert / Modelo abierto						
	LQ/BS1BA	400x900x850h	 11,0		9	3.118,00
	LQ/BS2BA	800x900x850h	 22,0		18	4.620,00

LADYQ900

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	LQ/CH040	mm.400	Anta - Door - Tür - Porte - Puerta			205,00
	15/99901889		Pietra lavica - Lava rock - Lavastein - Lave volcanique - Lava Volcànica			12,00 / Kg
	21/99900004	for Mod. BS1	Griglia a canaletto per carne - Steel "V" shape cooking grid for meat			276,00
	21/99900003	for Mod. BS2	Griglia a canaletto per carne - Steel "V" shape cooking grid for meat			545,00
	21/99900002	for Mod. BS1	Griglia in tondino Ø mm.8 per pesce - Steel round cooking grid Ø mm.8 for fish			316,00
	21/99900001	for Mod. BS2	Griglia in tondino Ø mm.8 per pesce - Steel round cooking grid Ø mm.8 for fish			623,00



FRY-TOP GAS

GAS GRIDDLE PLATES - GAS GRILLPLATTEN - FRY-TOP GAZ - FRY-TOP A GAS

LADYQ900

	Model	F K C	 (A x B x C) mm	kW	Ue	Extra Ue	Dim.cooking plate mm.	€
	LQ/FTG2BBL	F	400x900x275h	 6,9		•	375x640	2.420,00
	LQ/FTG2BBLK	K			•	•	375x640	2.787,00
	LQ/FTG2BBLC	C			•	•	375x640	2.836,00
	LQ/FTG2BBR	F	400x900x275h	 6,9		•	375x640	2.481,00
	LQ/FTG2BBRK	K			•	•	375x640	2.846,00
	LQ/FTG2BBRC	C			•	•	375x640	2.895,00
	LQ/FTG4BBL	F	800x900x275h	 13,8		•	775x640	3.070,00
	LQ/FTG4BBLK	K			•	•	775x640	3.816,00
	LQ/FTG4BBLC	C			•	•	775x640	3.926,00
	LQ/FTG4BBR	F	800x900x275h	 13,8		•	775x640	3.263,00
	LQ/FTG4BBRK	K			•	•	775x640	4.029,00
	LQ/FTG4BBRC	C			•	•	775x640	4.115,00
	LQ/FTG4BBM	F	800x900x275h	 13,8		•	775x640	3.173,00
	LQ/FTG4BBMK	K			•	•	775x640	3.943,00
	LQ/FTG4BBMC	C			•	•	775x640	4.081,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada



FRY-TOP GAS

GAS GRIDDLE PLATES - GAS GRILLPLATTEN - FRY-TOP GAZ - FRY-TOP A GAS

LADYQ900

	Model	F K C	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
	LQ/FTG2BAL	F	400x900x850h	6,9		•	375x640	2.886,00
	LQ/FTG2BALK	K			•	•	375x640	3.253,00
	LQ/FTG2BALC	C			•	•	375x640	3.307,00
	LQ/FTG2BAR	F	400x900x850h	6,9		•	375x640	2.954,00
	LQ/FTG2BARK	K			•	•	375x640	3.315,00
	LQ/FTG2BARC	C			•	•	375x640	3.567,00
	LQ/FTG4BAL	F	800x900x850h	13,8		•	775x640	3.707,00
	LQ/FTG4BALK	K			•	•	775x640	4.457,00
	LQ/FTG4BALC	C			•	•	775x640	4.571,00
	LQ/FTG4BAR	F	800x900x850h	13,8		•	775x640	3.903,00
	LQ/FTG4BARK	K			•	•	775x640	4.682,00
	LQ/FTG4BARC	C			•	•	775x640	4.722,00
	LQ/FTG4BAM	F	800x900x850h	13,8		•	775x640	3.797,00
	LQ/FTG4BAMK	K			•	•	775x640	4.582,00
	LQ/FTG4BAMC	C			•	•	775x640	4.643,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada



FRY-TOP ELETTRICO

ELECTRIC GRIDDLE PLATES - ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE - FRY-TOP ELÉCTRICOS

LADYQ900

	Model	F K C	 (A x B x C) mm	kW	Ue	Extra Ue	Dim.cooking plate mm.	€
	LQ/FTE2BBL	F	400x900x275h	6,0 400V3N~ 50/60Hz		•	375x640	2.575,00
	LQ/FTE2BBLK	K			•	•	375x640	2.939,00
	LQ/FTE2BBLC	C			•	•	375x640	3.004,00
	LQ/FTE2BBR	F	400x900x275h	6,0 400V3N~ 50/60Hz		•	375x640	2.688,00
	LQ/FTE2BBRK	K			•	•	375x640	3.050,00
	LQ/FTE2BBRC	C			•	•	375x640	3.232,00
	LQ/FTE4BBL	F	800x900x275h	12,0 400V3N~ 50/60Hz		•	775x640	3.385,00
	LQ/FTE4BBLK	K			•	•	775x640	4.127,00
	LQ/FTE4BBLC	C			•	•	775x640	4.251,00
	LQ/FTE4BBR	F	800x900x275h	12,0 400V3N~ 50/60Hz		•	775x640	3.610,00
	LQ/FTE4BBRK	K			•	•	775x640	4.381,00
	LQ/FTE4BBRC	C			•	•	775x640	4.449,00
	LQ/FTE4BBM	F	800x900x275h	12,0 400V3N~ 50/60Hz		•	775x640	3.491,00
	LQ/FTE4BBMK	K			•	•	775x640	4.260,00
	LQ/FTE4BBMC	C			•	•	775x640	4.354,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada



FRY-TOP ELETTRICO

ELECTRIC GRIDDLE PLATES - ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE - FRY-TOP ELÉCTRICOS

LADYQ900

	Model	F K C	 (A x B x C) mm	kW	UE	Extra UE	Dim.cooking plate mm.	€
	LQ/FTE2BAL	F	400x900x850h	6,0 ⚡ 400V3N~ 50/60Hz	•	•	375x640	2.985,00
	LQ/FTE2BALK	K					375x640	3.394,00
	LQ/FTE2BALC	C					375x640	3.395,00
	LQ/FTE2BAR	F	400x900x850h	6,0 ⚡ 400V3N~ 50/60Hz	•	•	375x640	3.076,00
	LQ/FTE2BARK	K					375x640	3.450,00
	LQ/FTE2BARC	C					375x640	3.685,00
	LQ/FTE4BAL	F	800x900x850h	12,0 ⚡ 400V3N~ 50/60Hz	•	•	775x640	4.003,00
	LQ/FTE4BALK	K					775x640	4.766,00
	LQ/FTE4BALC	C					775x640	4.874,00
	LQ/FTE4BAR	F	800x900x850h	12,0 ⚡ 400V3N~ 50/60Hz	•	•	775x640	4.308,00
	LQ/FTE4BARK	K					775x640	5.098,00
	LQ/FTE4BARC	C					775x640	5.083,00
	LQ/FTE4BAM	F	800x900x850h	12,0 ⚡ 400V3N~ 50/60Hz	•	•	775x640	4.114,00
	LQ/FTE4BAMK	K					775x640	4.900,00
	LQ/FTE4BAMC	C					775x640	4.998,00

F - Piastra in acciaio semi-dolce - Semi-mild steel plate - Halbweiche Stahlplatte - Plaque en acier demi-doux - Plancha de acero semi-suave

K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

C - Piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada

**ELEMENTI NEUTRI**
 NEUTRAL UNITS- ARBEITSELEMENTE - ELEMENTS NEUTRES - MUEBLES
 NEUTROS

	Model	 (A x B x C) mm		€
Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa				
	LQ/ENN2BB	400x900x275h		939,00
	LQ/ENN2CB	400x900x275h	con 1 cassetto GN 1/1 - with 1 drawer GN 1/1- mit 1 Schublade GN 1/1 - avec 1 tiroir GN 1/1 - con 1 cajón GN 1/1	1.473,00
	LQ/ENN4BB	800x900x275h		1.302,00
	LQ/ENN4CB	800x900x275h	con 1 cassetto GN 2/1 - with 1 drawer GN 2/1- mit 1 Schublade GN 2/1 - avec 1 tiroir GN 2/1 - con 1 cajón GN 2/1	1.880,00
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto				
	LQ/ENN2BA	400x900x850h		1.357,00
	LQ/ENN2CA	400x900x850h	con 1 cassetto GN 1/1 - with 1 drawer GN 1/1- mit 1 Schublade GN 1/1 - avec 1 tiroir GN 1/1 - con 1 cajón GN 1/1	1.954,00
	LQ/ENN4BA	800x900x850h		1.941,00
	LQ/ENN4CA	800x900x850h	con 1 cassetto GN 2/1 - with 1 drawer GN 2/1- mit 1 Schublade GN 2/1 - avec 1 tiroir GN 2/1 - con 1 cajón GN 2/1	2.519,00

LADYQ900

ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	LQ/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	205,00
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PENTOLE GAS

GAS BOILING PANS - GAS KOCHKESSEL - MARMITES À GAZ - MARMITAS A GAS



Model	 (A x B x C) mm	kW	Lt.	Tank dim.	€
Riscaldamento diretto - Direct heating - Direkte Beheizung - Chauffage direct - Calentamiento directo					
 LQ/PDG410	800x900x850h	21,0	102/113	Ø 600x415 mm	7.325,00
LQ/PDG415	800x900x850h	21,0	139/150	Ø 600x540 mm	7.519,00
Riscaldamento indiretto - Indirect heating - Indirekte Beheizung - Chauffage indirect - Calentamiento indirecto					
 LQ/PIG410	800x900x850h	21,0	102/113	Ø 600x415 mm	9.339,00
LQ/PIG415	800x900x850h	21,0	139/150	Ø 600x540 mm	9.744,00

LADYQ900

PENTOLE ELETTRICHE

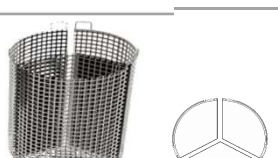
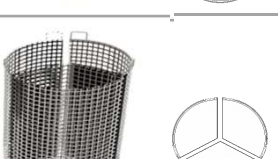
ELECTRIC BOILING PANS - ELEKTRO KOCHKESSEL - MARMITES ÉLECTRIQUES - MARMITAS ÉLECTRICAS

Model	 (A x B x C) mm	kW	Lt.	Tank dim.	€
Riscaldamento indiretto - Indirect heating - Indirekte Beheizung - Chauffage indirect - Calentamiento indirecto					
 LQ/PIE410	800x900x850h	16,0 400V3N~ 50/60Hz	102/113	Ø 600x415 mm	9.147,00
LQ/PIE415	800x900x850h	18,0 400V3N~ 50/60Hz	139/150	Ø 600x540 mm	9.513,00

Cestelli non in dotazione - Baskets are not included - Körbe im Preis nicht imbegriffen - Paniers pas compris dans le prix - Cestas no incluidas en el precio

ACCESSORI

ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	Model	 (A x B x C) mm	Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	CES1100	ø mm.560x345h Lt. 100	Cestello per pentole ad 1 settore Basket for boiling pans 1 sector Körbe für Kochkesseln 1 Sektor Panier pour marmites 1 secteur Cesta para marmitas 1 sector	961,00
	CES1150	ø mm.560x470h Lt. 150	Cestello per pentole ad 1 settore Basket for boiling pans 1 sector Körbe für Kochkesseln 1 Sektor Panier pour marmites 1 secteur Cesta para marmitas 1 sector	1001,00
	CES2100	ø mm.560x345h Lt. 100	Cestello per pentole a 2 settori Basket for boiling pans 2 sectors Körbe für Kochkesseln 2 Sektoren Panier pour marmites 2 secteurs Cesta para marmitas 2 sectores	1.347,00
	CES2150	ø mm.560x470h Lt. 150	Cestello per pentole a 2 settori Basket for boiling pans 2 sectors Körbe für Kochkesseln 2 Sektoren Panier pour marmites 2 secteurs Cesta para marmitas 2 sectores	1.428,00
	CES3100	ø mm.560x345h Lt. 100	Cestello per pentole a 3 settori Basket for boiling pans 3 sectors Körbe für Kochkesseln 3 Sektoren Panier pour marmites 3 secteurs Cesta para marmitas 3 sectores	1.754,00
	CES3150	ø mm.560x470h Lt. 150	Cestello per pentole a 3 settori Basket for boiling pans 3 sectors Körbe für Kochkesseln 3 Sektoren Panier pour marmites 3 secteurs Cesta para marmitas 3 sectores	1.877,00

LADYQ900

**BRASIERE GAS**

GAS TILTING BRATT PANS - GAS KIPPBRATPFANNEN - SAUTEUSES

BASCULANTES À GAZ - SARTENES BASCULANTES A GAS

	Model	 (A x B x C) mm	kW	Lt.	Bottom type	€
	Sollevamento manuale - Manual tilt - Manuelle Kippung - Renversement manuel - Elevación manual					
	LQ/BRGI80M	800x900x850h	 20,0	70/86	AISI 304 mm.12	7.806,00
Sollevamento motorizzato - Electric tilt - Motorgetriebene Kippung - Renversement motorisé - Elevación motorizada						
	LQ/BRGI80A	800x900x850h	 20,0	70/86	AISI 304 mm.12	9.742,00

BRASIERE ELETTRICHE

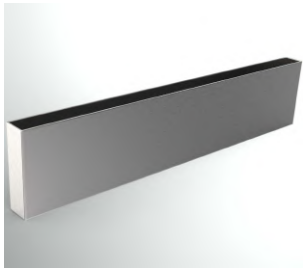
ELECTRIC TILTING BRATT PANS - ELEKTRO KIPPBRATPFANNEN - SAUTEUSES

BASCULANTES ÉLECTRIQUES - SARTENES BASCULANTES ELÉCTRICAS

	Model	 (A x B x C) mm	kW	Lt.	Bottom type	€
	Sollevamento manuale - Manual tilt - Manuelle Kippung - Renversement manuel - Elevación manual					
	LQ/BREI80M	800x900x850h	 10,0 400V3N~ 50/60Hz	70/86	AISI 304 mm.12	8.170,00
Sollevamento motorizzato - Electric tilt - Motorgetriebene Kippung - Renversement motorisé - Elevación motorizada						
	LQ/BREI80A	800x900x850h	 10,0 400V3N~ 50/60Hz	70/86	AISI 304 mm.12	10.098,00

ACCESSORI

ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS

	Model	 (A x B x C) mm	Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	LQ/CH040	mm.400	Anta - Door - Tür - Porte - Puerta	205,00
	LQ/EX040	400x70x150h	Prolunga camino - Flue extensions	165,00
	LQ/EX045	450x70x150h	Prolunga camino - Flue extensions	176,00
	LQ/EX080	800x70x150h	Prolunga camino - Flue extensions	243,00
	LQ/EX090	900x70x150h	Prolunga camino - Flue extensions	261,00
	LQ/EX120	1.200x70x150h	Prolunga camino - Flue extensions	323,00
	LQ/EX135	1.350x70x150h	Prolunga camino - Flue extensions	350,00
	LQ/EX160	1.600x70x150h	Prolunga camino - Flue extensions	402,00
	LQ/EX180	1.800x70x150h	Prolunga camino - Flue extensions	433,00
	15/99901029		Riduzione per griglia Reduction grid for grid Reduzierrost für Rost Grille de reduction pour support poele Rejilla reductore para parrilla	50,00
	21/GX2/1	530x650	Griglia cromata interna forno - Chromed grid for oven Mod. LO/LE	75,00
	21/99600089	885x450	Griglia cromata interna forno - Chromed grid for oven Mod. FM	110,00
	SET4RUOTE 2 X 63/99000143 2 X 63/99000144	Ø mm.100	Set nr.4 ruote Ø mm.100 (nr.2 con freno) Set of nr.4 castors Ø mm.100 (nr.2 with breaks) Set von nr.4 Räder Ø mm.100 (nr.2 mit Bremse) Set de 4 roues Ø mm.100 (nr.2 avec freins) Set de 4 ruedas Ø mm.100 (nr.1 con frenos)	400,00
	COP.PIE	H. mm.110	Zoccolo inox copertura piedi Cover for feet in stainless steel Füßbende für Füße aus Edelstahl Couverture pour les pieds en acier inox Sueco para patas en acero inoxidable	292,00

LADYQ900

AL METRO LINEARE - FOR
LINEAR METER - FÜR
LINEARMETER - AU
METRE LINÉAIRE - POR
METRO LINEAR

AiSHA



AİSHA

AİSHA GAS

GAS AİSHA - GAS AİSHA - AİSHA A GAZ - AİSHA A GAS



	Model	 (A x B x C) mm	kW	Cap.	€
	LQ/CCG1V80	800X900X850	 15,0	1/1 Lt. 40	6.068,00

Adatto per cottura al vapore di cous cous, riso, e verdure con l'utilizzo di particolari vassoi forati.

Struttura interamente realizzata in acciaio inox AISI 304 18/10 scotch brite.

Piano di lavoro arrotondato in acciaio inox AISI 304 18/10 spessore 2,0 mm con camino posteriore incorporato.

Piano con inserita n. 1 vasca di cottura in acciaio inox AISI 304, GN 1/1, capacità 40,0 lt, con inserito vassoio GN 1/1 forata h. 100 a sinistra, n. 1 vassoio estraibile GN 1/1 h.150 a destra

Rubinetto di carico e rabbocco acqua in vasca posizionato sul piano, con comando sul cruscotto.

Scarico realizzato in tubo di acciaio inox 18/10 comandato a rubinetto a sfera con leva di azionamento facilmente raggiungibile.

Bacinella estraibile sotto scarico per raccolta residui cottura

Riscaldamento diretto tramite bruciatore tubolare multigas comandato da valvola multifunzione monocomando con pilota, termocoppia, e accensione piezoelettrica

Manopole in materiale atermico.

Piedini in acciaio inox AISI 304 18/10 regolabili in altezza.

Certificazione di conformità CE/IMQ.

DATI TECNICI

Larghezza (mm) 800

Profondità (mm) 900

Altezza (mm) 850

Peso (Kg) 70

Volume (m³) 0,7

Potenza gas (kW) 15,0

Vasca n. 1 GN 1/1 Capacità 40 lt

DROP-IN COOKING ELEMENTS

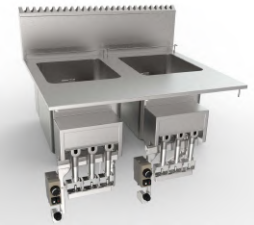


DROP-IN

ELEMENTI DROP-IN

DROP-IN ELEMENTS - EINBAUELEMENTE - ELEMENTS ENCASTRABLES -
ELEMENTOS ENCASTRABLES



Model	 (A x B x C) mm	kW		€
CUCINE GAS DROP-IN - DROP-IN GAS RANGES - EINGEBAUTER GASHERDE - CUISINIÈRES GAZ ENCASTRABLES - COCINAS GAS ENCASTRABLES				
	DP/KUPG2.1M1G	400x700	12,0	4,5 7,5 1.503,00
	DP/KUPG4.2M2G	800x700	24,0	4,5 4,5 7,5 7,5 2.350,00
FRIGGITRICI GAS DROP-IN - DROP-IN GAS FRYERS - EINGEBAUTEN GAS FRITTEUSEN - FRITEUSES GAZ ENCASTRABLE- FREIDORAS A GAS ENCASTRABLES				
	DP/FLG1V13	400x700	11,2	 Cap. Lt. 13 3.278,00
	DP/FLG1V17	400x700	16,5	 Cap. Lt. 17 3.687,00
	DP/FLG2V13	800x700	22,4	 Cap. Lt. 13+13 5.679,00
	DP/FLG2V17	800x700	33,0	 Cap. Lt. 17+17 6.435,00

Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación

DROP-IN

ELEMENTI DROP-IN

DROP-IN ELEMENTS - EINBAUELEMENTE - ELEMENTS ENCASTRABLE -
ELEMENTOS DROP-IN



	Model	 (A x B x C) mm	kW		€
FRIGGITRICI ELETTRICHE DROP-IN - DROP-IN ELECTRIC FRYERS - EINGEBAUTEN ELEKTRO FRITTEUSEN - FRITEUSES ÉLECTRIQUE ENCASTRABLE- FREIDORAS ELÉCTRICAS DROP-IN					
	DP/FRE1V13	400x610	⚡ 12,0 400V3N~ 50/60Hz	 Cap. Lt. 13	2.889,00
	DP/FRE1V17	400x610	⚡ 16,5 400V3N~ 50/60Hz	 Cap. Lt. 17	3.095,00
	DP/FRE2V8	400x610	⚡ 14,0 400V3N~ 50/60Hz	 Cap. Lt. 8+8	3.802,00
	DP/FRE2V13	800x610	⚡ 24,0 400V3N~ 50/60Hz	 Cap. Lt. 13+13	4.649,00
	DP/FRE2V17	800x610	⚡ 33,0 400V3N~ 50/60Hz	 Cap. Lt. 17+17	4.774,00

Cestelli, coperchio e n.1 vasca raccogli olio in dotazione - Equipped with baskets, lid and n.1 s/s oil draining tank - Inkl. Körbe, Deckel und n.1 Ölauffangbecken aus
Edelstahl - Paniers, couvercle et n.1 bac de récupération huile en acier inoxydable inclus - Cestas, la tapa y n.1 barreño recoge aceite en acero inoxidable en dotación

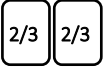
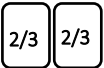
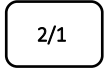
DROP-IN

DROP-IN

ELEMENTI DROP-IN

DROP-IN ELEMENTS - EINBAUELEMENTE - ELEMENTS ENCASTRABLE -
ELEMENTOS DROP-IN



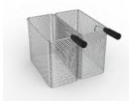
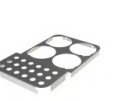
	Model	 (A x B x C) mm	kW		€
CUOCIPASTA GAS DROP-IN - DROP-IN GAS PASTA COOKERS - EINGEBAUTEN GAS NUDELKOCHER - CUISEUR À PÂTES ENCASTRABLE GAZ - CUECE-PASTAS A GAS DROP-IN					
	DP/KPG1V40	400x700	11,0	 Lt. 28	3.133,00
	DP/KPG2V80	800x700	22,0	 Lt. 28+28	5.230,00
CUOCIPASTA ELETTRICO DROP-IN - DROP-IN ELECTRIC PASTA COOKERS - EINGEBAUTEN ELEKTRO NUDELKOCHER - CUISEUR À PÂTES ELECTRIQUE ENCASTRABLE - CUECE-PASTAS ELÉCTRICAS DROP-IN					
	DP/KPE1V40	400x610	7,0 400V3N~ 50/60Hz	 Lt. 28	3.451,00
	DP/KPE2V80	800x610	14,0 400V3N~ 50/60Hz	 Lt. 28+28	5.743,00
BAGNOMARIA ELETTRICO DROP-IN - DROP-IN ELECTRIC BAINS-MARIE- EINGEBAUTEN ELEKTRO WASSERBÄDER- BAINS-MARIE ÉLECTRIQUE ENCASTRABLE - BAÑOS MARÍA ELÉCTRICO DROP-IN					
	DP/KME1	400x610	1,5 230V~ 50/60Hz	 1/1	1.957,00
	DP/KME2	800x610	3,0 230V~ 50/60Hz	 2/1	2.590,00

DROP-IN

DROP-IN

ACCESSORI PER CUOCIPASTA

ACCESSORIES FOR PASTA COOKERS - ZUBEHÖRE FÜR NUDELKOCHER - ACCESSOIRES POUR CUISEUR À PÂTES - ACCESORIOS PARA CUECE-PASTAS

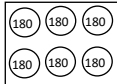
	Model	 (A x B x C) mm	Description	€
ACCESSORI- ACCESSORIES- ZUBEHÖRE- ACCESSOIRES- ACCESORIOS				
	SET 700CESA 2 X 21/99900147 2 X 21/99900148	nr.4 x 143x163x215h	nr.4 cestelli inox 1/6 nr.4 s/s baskets 1/6	528,00
	SET 700CESB 2 X 21/99900148 1 X 21/99900000	nr.2 x 143x163x215h + nr.1 x 290x143x215h	nr.2 cestelli inox 1/6 + nr.1 cestello inox 1/3 con un manico nr.2 s/s baskets 1/6 + nr.1 s/s basket 1/3 with one handle	421,00
	SET 700CESC 2 X 21/99900000	nr.2 x 290x143x215h	nr.2 cestelli inox 1/3 con un manico nr.2 s/s baskets 1/3 with one handle	314,00
	SET 700CESD 1 X 21/99900159	nr.1 x 325x290x215h	nr.1 cestello inox 2/3 con due manici nr.1 s/s basket 2/3 with two handles	219,00
	SET 700CESE 2 X 21/99900081	nr.2 x 288x163x215h	nr.2 cestelli inox 1/3 con due manici nr.2 s/s baskets 1/3 with two handles	336,00
	SET 700CESF 1 X 21/99900147 1 X 21/99900148 1 X 21/99900081	nr.2 x 143x163x215h + nr.1 x 288x163x215h	nr.2 cestelli inox 1/6 + nr.1 cestello inox 1/3 con due manici nr.2 s/s baskets 1/6 + nr.1 s/s basket 1/3 with two handles	432,00
	21/99900147	143x163x215h	cestello 1/6 con manico a destra s/s basket 1/6 with right-hand side handle	132,00
	21/99900148	143x163x215h	cestello inox 1/6 con manico a sinistra s/s basket 1/6 with left-hand side handle	132,00
	21/99900000	290x143x215h	cestello inox 1/3 con un manico s/s basket 1/3 with one handle	157,00
	21/99900081	288x163x215h	cestello inox 1/3 con due manici s/s basket 1/3 with two handles	168,00
	23/99600128	380x270	coperchio inox per vasca lt. 28 s/s 304 lid for tank lt. 28	103,00
	21/99900179	d. 145x200h	cestello tondo d. 145 mm - round s/s basket d. 145 mm	136,00
	SET700CESG 4 X 21/99900179	nr. 4 x d. 145x200h	nr. 4 cestelli tondi d. 145 mm - nr. 4 round s/s baskets d. 145 mm	543,00
	23/99909200		supporto cestelli tondi per vasca GN 1/1 - support for round baskets - tank GN 1/1	112,00

DROP-IN

ELEMENTI DROP-IN

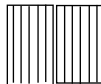
DROP-IN ELEMENTS - EINBAUELEMENTE - ELEMENTS ENCASTRABLE -
ELEMENTOS DROP-IN



	Model	 (A x B x C) mm	kW		€
VAPORIERA DIM SUM ELETTRICA DROP-IN - ELECTRIC DROP-IN DIM SUM STEAMER - EINGEBAUTEN ELEKTRISCHER DIM SUM DAMPFGARER - CUISEUR VAPEUR POUR DIM SUM ELECTRIQUE ENCASTRABLE - VAPORRERA DIM SUM ELÉCTRICA DROP-IN					
	DP/DKE400	400X610	⚡ 3,5 400V3N~ 50/60Hz	 GN 1/1 Lt.24	3.975,00
	DP/DSE400	400X610	⚡ 7,0 400V3N~ 50/60Hz	 GN 1/1 Lt.24	4.084,00
	DP/DKE800	800x610	⚡ 7,0 400V3N~ 50/60Hz	 GN 2/1 Lt.55	5.375,00
	DP/DSE800	800X810	⚡ 14,0 400V3N~ 50/60Hz	 GN 2/1 Lt.55	5.530,00

Cestelli in bambù in dotazione - Equipped with bamboo containers - Inkl. Bambù Behälter - Bacs bambù compris dans le prix - Recipientes bambù en dotación

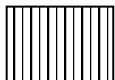
GRIGLIA A PIETRA LAVICA DROP-IN - DROP-IN LAVASTONE GRILL - EINGEBAUTEN LAVASTEIN- GRILL - GRILLES PIERRE VOLCANIQUE ENCASTRABLE - PARRILLAS E PIERRA VOLCANICA DROP- IN

	DP/BS1	400x610	🔥 8,0		2.545,00
	DP/BS2	800x610	🔥 16,0		3.702,00

DROP-IN

ELEMENTI DROP-IN

DROP-IN ELEMENTS - EINBAUELEMENTE - ELEMENTS ENCASTRABLE -
ELEMENTOS DROP-IN

					
Model	 (A x B x C) mm	kW		€	
FRY-TOP GAS DROP-IN - DROP-IN GAS GRIDDLE PLATES - EINGEBAUTEN GAS GRILLPLATTEN - FRY-TOP GAZ ENCASTRABLE - FRY-TOP A GAS DROP-IN					
	DP/KTG1LC *	400x700	6,0	 mm. 400x530	2.742,00
	DP/KTG1RC *	400x700	6,0	 mm. 400x530	2.807,00
	DP/KTG2LC *	800x700	12,0	 mm. 800x530	3.870,00
	DP/KTG2RC *	800x700	12,0	 mm. 800x530	4.005,00
	DP/KTG2MC *	800x700	12,0	 mm. 800x530	3.984,00
FRY-TOP ELETTRICO DROP-IN - DROP-IN ELECTRIC GRIDDLE PLATES - EINGEBAUTEN ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE ENCASTRABLE - FRY-TOP ELÉCTRICOS DROP-IN					
	DP/KTE1LC *	400x610	5,4 400V3N~ 50/60Hz	 mm. 400x530	2.840,00
* Versione con piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada					

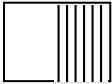
DROP-IN

DROP-IN

ELEMENTI DROP-IN

DROP-IN ELEMENTS - EINBAUELEMENTE - ELEMENTS ENCASTRABLE -
ELEMENTOS DROP-IN



	Model	 (A x B x C) mm	kW		€
FRY-TOP ELETTRICO DROP-IN - DROP-IN ELECTRIC GRIDDLE PLATES - EINGEBAUTEN ELEKTRO GRILLPLATTEN - FRY-TOP ÉLECTRIQUE ENCASTRABLE - FRY-TOP ELÉCTRICOS DROP-IN					
	DP/KTE1RC *	400x610	 5,4 400V3N~ 50/60Hz	 mm. 400x530	2.908,00
	DP/KTE2LC *	800x610	 10,8 400V3N~ 50/60Hz	 mm. 800x530	4.006,00
	DP/KTE2RC *	800x610	 10,8 400V3N~ 50/60Hz	 mm. 800x530	4.147,00
	DP/KTE2MC *	800x610	 10,8 400V3N~ 50/60Hz	 mm. 800x530	4.127,00
* Versione con piastra cromata - Chromium plate version - Ausführung mit verchromte Platte - Version chromée - Versión cromada					

DROP-IN



BOLLITORE DA BANCO PROFESSIONALE PROFESSIONAL TABLE TOP BOILER

	Model	 (A x B x C) mm	kW	Lt.		€
	JUK800	520x366x585h	⚡ 3,2 230V~ 50/60 Hz	9,0		2.165,00

Just Cook è un bollitore da banco adatto alla cottura di pasta fresca, secca o surgelata, riso, uova, carni e verdure...
Just Cook compatta e di piccole dimensioni, è ideale per la cottura veloce al bar garantendo la stessa qualità del ristorante.
Just Cook ha in dotazione 4 cestelli e 3 tempi di cottura preimpostati. A fine cottura, sul display appare il numero di posizione del cestello da estrarre, seguito da un segnale acustico.
Tutte le parti a contatto con il cibo sono realizzate in acciaio inox AISI 304.
Just Cook ha in dotazione:

- . Ventola per il riciclo del vapore di cottura
- . Resistenza rotante
- . Interruttore per il carico dell'acqua
- . Vassoio raccolta condensa
- . Fori per supporto cestini

Just Cook is a table top boiler suitable to cook fresh, dry and frozen pasta, rice, eggs, meat and vegetables.
Just Cook is compact and small size. It is ideal for a fast cooking in a bar granting the same restaurant quality.
Just Cook is equipped with 4 baskets and 3 pre set cooking times. After cooking time on the display appears the basket position to be picked up and a buzzer plays.
All the parts in touch with the food have been realized in AISI 304 stainless steel.
Just Cook standard features:

- . Recirculation steam fan
- . Tilttable heating element
- . Water filling on/off switch
- . Condensation tray
- . Baskets holding holes



ASIA

L'UNICA ED ORIGINALE LINEA ETNICA MADE IN ITALY



CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

PRICE LIST 2025.1

WOK

CUSTOMIZED EQUIPMENT MADE IN ITALY



Tutta la qualità del Made in Italy
Cucine rigorosamente prodotte
in Italia.

All the Made in Italy quality
Kitchens exclusively produced
in Italy.

**Die gesamte Qualität des Made
in Italy.**
Geräte ausschließlich in Italien
produziert.

Toute la qualité du Made in Italy.
Cuisines entièrement fabriquées
en Italie.

Toda la calidad del Made in Italy.
Cocinas fabricadas por completo
en Italia.



MOD.CC/... - MOD.EUR/...



MOD. C - kW 9,5 Ø mm. 175



MOD. T - kW 14,0 Ø mm. 175



MOD. S - kW 21,0 Ø mm. 220



MOD. B - kW 23,0 - Watt 110,0

230V~ /50Hz Ø mm.150



MOD. P - kW 3,0 Ø mm.82



MOD. M - kW 4,5 Ø mm.110



MOD. G - kW 7,5 Ø mm.130



CERCHIO/CC



GRIGLIA/CC



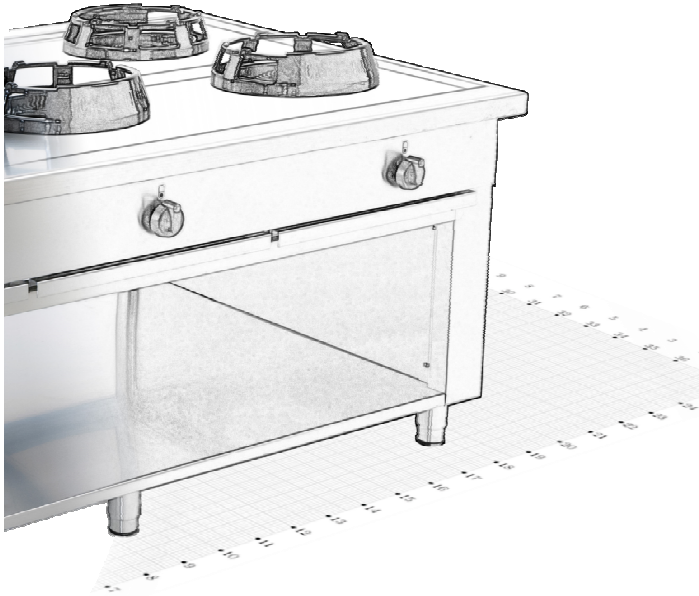
GRIGLIA/EUR



CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

PRICE LIST 2025.1



Progetta la tua cucina su misura.

Puoi inventare tu la tua cucina ideale.

Create your own customized kitchen.

You can create by yourself the kitchen you need.

Planen Sie Ihr eigene Herd auf Maße.

Sie können Ihr ideale Herd komplett auf Wunsch realisieren.

Projetez votre cuisine sur mesure.

Vous pouvez créer vous-même votre cuisine idéale.

Proyecta tu cocina a medida.

Inventa tú mismo tu cocina ideal.

MOD.CCI/...

MOD. I - kW 5,0 Ø mm. 300

MOD. H - kW 8,0 Ø mm. 300

MOD. PI - kW 3,5 mm. 360x360

MOD. PH - kW 5,0 mm. 360x360



WOK



CUCINE WOK GAS

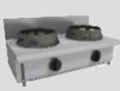
GAS WOK STOVES - WOK GAS HERDE - CUISINIÈRES WOK GAZ -
COCINAS WOK GAS

WOK



REALIZZAZIONE SU MISURA

CUSTOMIZED KITCHEN - REALISIERUNG NACH MAßE - RÉALISATION SUR MESURE -
REALIZACIÓN A MEDIDA

Model	 (A x B x C) mm	Type	BB 275h	BB 275h €	BA 850h	BA 850h €
CC/01	500x500 minimum dimension for burner C kW 9,5			1.647,00		2.056,00
CC/02	1.000x500			2.705,00		3.212,00
CC/02	500x1.000			2.705,00		3.212,00
CC/03	1.500x500			3.604,00		4.462,00
CC/03	1.000x1.000			3.604,00		4.462,00
CC/04	2.000x500			4.673,00		5.482,00
CC/04	1.000x1.000			4.673,00		5.482,00
CC/05	2.500x500			5.854,00		6.783,00
CC/05	1.500x1.000			5.854,00		6.783,00
CC/06	3.000x500			7.003,00		7.927,00
CC/06	1.500x1.000			7.003,00		7.927,00



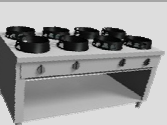
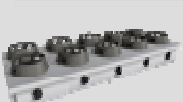
CUCINE WOK GAS

GAS WOK STOVES - WOK GAS HERDE - CUISINIÈRES WOK GAZ -
COCINAS WOK GAS



REALIZZAZIONE SU MISURA

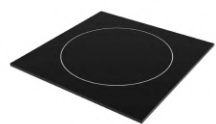
CUSTOMIZED KITCHEN - REALISIERUNG NACH MAßE - RÉALISATION SUR MESURE -
REALIZACIÓN A MEDIDA

Model	 (A x B x C) mm	Type	BB 275h	BB 275h €	BA 850h	BA 850h €
CC/07	2.000x1.000			8.184,00		9.317,00
CC/08	2.000x1.000			9.453,00		10.458,00
CC/09	2.500x1.000			10.636,00		11.742,00
CC/10	2.500X1.000			11.803,00		12.915,00
CC/11	3.000X1.000			13.837,00		14.973,00
CC/12	3.000X1.000			15.506,00		16.665,00

WOK

CUCINE WOK INDUZIONE

INDUCTION WOK STOVE - WOK INDUKTION HERDE - CUISINIÈRES WOK INDUCTION - COCINAS WOK INDUCCION

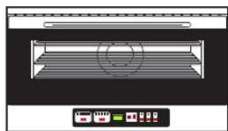
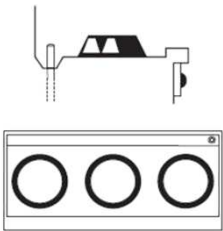
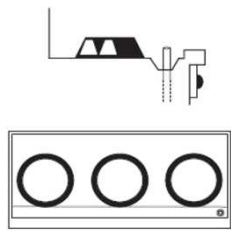
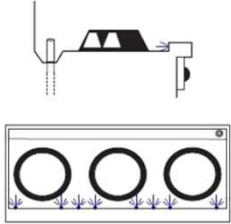
	Model	Type	Description	€
	I	 5,0 400V3~ 50/60Hz	Wok a induzione mm. 300 Induction wok mm. 300	A RICHIESTA / UPON REQUEST / AUF WUNSCH / SUR DEMANDE / SOBRE PEDIDO
	H	 8,0 400V3~ 50/60Hz	Wok a induzione mm. 300 Induction wok mm. 300	
	PI	 3,5 400V2~ 50/60Hz	Piastra induzione mm. 360x360 Induction plate mm. 360x360	
	PH	 5,0 400V3~ 50/60Hz	Piastra induzione mm. 360x360 Induction plate mm. 360x360	



CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

WOK

ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS		
Model	Description	€
FORNO.EL 	Forno elettrico ventilato Electric oven Elektro Backofen Four électrique Horno electrico *** nr.3 GN 1/1 - kW 3,7 - 230V~ /50Hz ***	4.587,00
PIANO 	Supplemento per piano di lavoro eccedente l' ingombro fisso di mm.500x500 previsto per ogni fuoco Additional cost for surplus top as regard hte fixed space mm.500x500 for every single burner Zuzätzpreis wenn die Fläche grösser ist als mm.500x500 für jeden Brenner Supplement plan de travail pour le plan excédent l'encombrement fixe de mm.500x500 pour chaque feu Suplemento para plano excedente dimension mm.500x500 por cada fuego	620,00 AL METRO QUADRO - FOR SQUARE METER - FÜR QUADRATMETER - AU METRE CARRÉ - POR METRO CUADRADO
KA.MU.POS. 	Canale posteriore con scarico, SENZA sistema di lavaggiodel piano (senza getti d'acqua) - Back water runner with drainage, WITHOUT cleaning system (without watersrays - Hintere Rinne mit Abfluss, OHNE Spühsystem (ohne Wasserdüsen) - Canal de récupération d'eau postérieur avec déchargé SANS jets d'eau - Canal de recuperación de agua trasero con desagüe, SIN chorros de agua MINIMO € 312,00 / MINIMUM € 312,00 / AM MINDESTE € 312,00 / MINIMUM € 312,00 / MINIMO € 312,00	321,00 AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR
KA.MU.FRO. 	Canale anteriore con scarico, SENZA sistema di lavaggio del piano (senza getti d'acqua) - Frontal water runner with drainage, WITHOUT cleaning system (without watersprays) - Voredere Rinne mit Abfluss, OHNE Spühsystem (ohne Wasserdüsen) - Canal de récupération d'eau frontal avec déchargé SANS jets d'eau - Canal de recuperación de agua frontal con desagüe, SIN chorros de agua MINIMO € 468,00 / MINIMUM € 468,00 / AM MINDESTE € 468,00 / MINIMUM € 468,00 / MINIMO € 468,00	482,00 AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR
KA.MU.POS.ACQUA 	Canale posteriore con scarico, CON sistema di lavaggiodel piano (con getti d'acqua) - Back water runner with drainage, WITH cleaning system (with watersrays - Hintere Rinne mit Abfluss, MIT Spühsystem (mit Wasserdüsen) - Canal de récupération d'eau postérieur avec déchargé AVEC jets d'eau - Canal de recuperación de agua trasero con desagüe, AVEC chorros de agua MINIMO € 831,00 / MINIMUM € 831,00 / AM MINDESTE € 831,00 / MINIMUM € 831,00 / MINIMO € 831,00	855,00 AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR



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ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS		
Model	Description	€
KA.MU.FRO.ACQUA	Canale anteriore con scarico, CON sistema di lavaggio del piano (con getti d'acqua) - Frontal water runner with drainage, WITH cleaning system (with watersprays) - Voredere Rinne mit Abfluss, MIT Spühsystem (mit Wasserdüsen) - Canal de récupération d'eau frontal avec déchargé AVEC jets d'eau - Canal de recuperación de agua frontal con desagüe, CON chorros de agua	1.062,00
	MINIMO € 1033,00 / MINIMUM € 1033,00 / AM MINDESTE € 1033,00 / MINIMUM € 1033,00 / MINIMO € 1033,00	AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR
KA.CE.	Canale centrale con scarico, SENZA sistema di lavaggio del piano (senza getti d'acqua) - Central water runner with drainage, WITHOUT cleaning system (without watersprays) - Zentrale Rinne mit Abfluss, OHNE Spühsystem (ohne Wasserdüsen) - Canal de récupération d'eau central avec déchargé SANS jets d'eau - Canal de recuperación de agua central con desagüe, SIN chorros de agua.	375,00
	MINIMO € 364,00 / MINIMUM € 364,00 / AM MINDESTE € 364,00 / MINIMUM € 364,00 / MINIMO € 364,00	AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR
KA.CE.ACQUA	Canale centrale con scarico, CON sistema di lavaggio del piano (con getti d'acqua) - Central water runner with drainage, WITH cleaning system (with watersprays) - Zentrale Rinne mit Abfluss, MIT Spühsystem (mit Wasserdüsen) - Canal de récupération d'eau central avec déchargé AVEC jets d'eau - Canal de recuperación de agua central con desagüe, CON chorros de agua.	1.100,00
	MINIMO € 1070,00 / MINIMUM € 1070,00 / AM MINDESTE € 1070,00 / MINIMUM € 1070,00 / MINIMO € 1070,00	AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR
APPL.SC.	Applicazione scarico rettangolare in rete traibile nel canale Rettangular drainage with removable wirenet basket set into the water runner	741,00
APPL.SC.	Applicazione scarico tondo sul piano cottura con cesto in rete estraibile per residui con troppo pieno Circular removable wirenet basket set in cooking top with overflow pipe Abfluss mit Körbcheneisennetz heraus ziehbar für Rückst+ Überlauf Decharge avec panier en reseau extractible poue dechtes + trop -plein Desagüe con cesta en malla extraible para residuos y con reboso	524,00

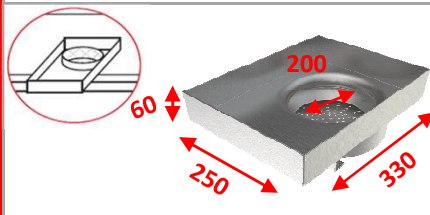
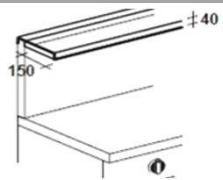
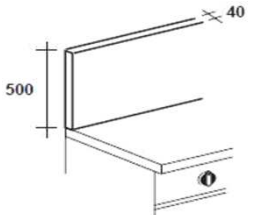
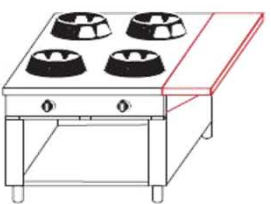
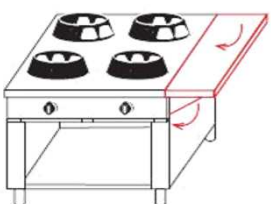
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WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

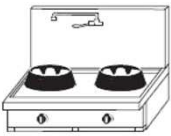
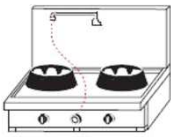
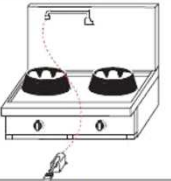
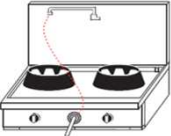
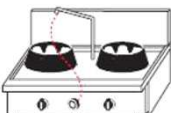
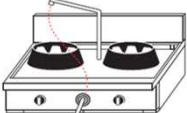
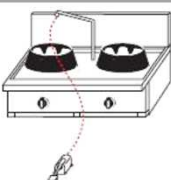
WOK

		ACCESSORI <i>ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS</i>	
Model		Description	€
SIN.EX. 		Applicazione scarico tondo sul piano cottura con sink expander Circular drainage set into cooking top with sink expander Wasser-Abfluss mit herausziehbarem Schmutzsieb Décharge avec panier en réseau extractible pour déchets + trop-plein Desagüe con cesta en malla extractible para residuos y con reboso	663,00
MENS. 		Mensola mm.150x40h - Shelf mm.150X40h - Konsole mm.150x40h - Étagère mm.150X40h - Estantería mm.150X40h	257,00
		Mensola mm.230x40h - Shelf mm.230X40h - Konsole mm.230x40h - Étagère mm.230X40h - Estantería mm.230X40h	311,00
AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR			
ALZ.SC. 		40X200H	300,00
		40X300H	337,00
		40X400H	380,00
		40X500H	423,00
		40X600H	475,00
		40X700H	668,00
		AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR	
	MEN.100	400X1.000	401,00
	MEN.110	400X1.100	455,00
	MEN.120	400X1.200	508,00
	MEN.130	400X1.300	561,00
	MEN.140	400X1.400	631,00
	MEN./M	...X...	A RICHIESTA / UPON REQUEST / AUF WUNSCH / SUR DEMANDE / SOBRE PEDIDO
	MEN.RIB. 100	400X1.000	940,00
	MEN.RIB. 110	400X1.100	994,00
	MEN.RIB. 120	400X1.200	1.047,00
	MEN.RIB. 130	400X1.300	1.100,00
	MEN.RIB. 140	400X1.400	1.169,00
	MEN.RIB. /M	...X...	A RICHIESTA / UPON REQUEST / AUF WUNSCH / SUR DEMANDE / SOBRE PEDIDO



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ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS		
Model	Description	€
RUB. 	Rubinetto acqua mm.300 Water tap mm.300 Wasserhahn mm.300 Robinet pour l'eau mm.300 Grifo de agua mm.300	329,00
RUB.FRONT. 	Rubinetto acqua mm.300 con comando frontale Water tap mm.300 with knob in the front Wasserhahn mm.300 mit Knopf vorne Robinet pour l'eau mm.300 avec poignée frontal Grifo de agua mm.300 con mando frontal	532,00
RUB.PED. 	Rubinetto acqua mm.300 con comando a pedale Water tap mm.300 with pedal control Wasserhahn mm.300 mit Fußpedal Robinet pour l'eau mm.300 avec mitigeur à pédales Grifo de agua mm.300 con mando de pedal	719,00
RUB.GIN. 	Rubinetto acqua mm.300 con comando a ginocchio Water tap mm.300 with knee control Wasserhahn mm.300 mit Knie Bedienung Robinet pour l'eau mm.300 avec mitigeur au genou Grifo de agua mm.300 con mando de rodilla	908,00
MINICO.FRO. 	Mini colonnina con comando frontale Small column with knob in the front Kleine Wassersäule mit Knopf vorne Petite colonne pour l'eau avec poignée frontal Pequeña columna con grifo con mando frontal	547,00
MINICO.GIN. 	Mini colonnina con comando a ginocchio Small column with knee control Kleine Wassersäule mit Knie Bedienung Petite colonne pour l'eau avec poignée au genou Pequeña columna con grifo con mando de rodilla	924,00
MINICO.PED. 	Mini colonnina con comando a pedale Small column with pedal control Kleine Wassersäule mit Fußpedal Petite colonne pour l'eau avec mitigeur à pédales Pequeña columna grifo con mando de pedal	936,00
RUB.ENCORE 	Rubinetto a parete con canna snodabile Encore double deck mount faucet with swivel spout	548,00

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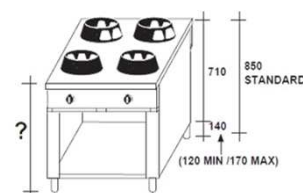
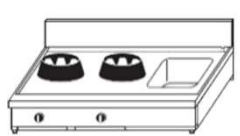
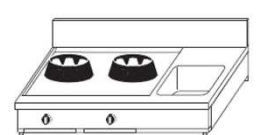
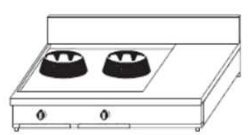
WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

WOK

ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS		
Model	Description	€
COLON. 	Colonnina con rubinetto acqua mm.500x700h Water column mm.500x700h Wassersäule mm.500x700h Colonne pour l'eau mm.500x700h Grifo vertical con caño giratorio mm.500x700h	599,00
COLON.FRO. 	Colonnina acqua mm.500x700h con comando frontale Water column mm.500x700h with knob in the front Wassersäule mm.500x700h mit Knopf vorne Colonne pour l'eau mm.500x700h avec poignée frontale Grifo vertical de agua mm.500x700h con mando frontal	798,00
COLON.PED 	Colonnina acqua mm.500x700h con comando a pedale Water column mm.500x700h with pedal control Wassersäule mm.500x700h mit Fußpedal Colonne pour l'eau mm.500x700h avec mitigeur à pédales Grifo vertical de agua mm.500x700h con mando de pedal	962,00
COLON.GIN 	Colonnina acqua mm.500x700h con comando a ginocchio Water column mm.500x700h with knee control Wassersäule mm.500x700h mit Knie Bedienung Colonne pour l'eau mm.500x700h avec mitigeur au gineau Grifo vertical de agua mm.500x700h con mando de rodilla	1.228,00
PILLAR. 	Colonnina orientale doppio snodo Special column faucet - Casta model - double joint one level	945,00
RUB.GIN. 	Comando ginocchio a leva lunga per accessori lavaggio	529,00
RUB. 	Comando a ginocchio manuale per bruciatore a gas	277,00
GIN.GAS 	Comando a ginocchio elettrico per bruciatore a gas	770,00

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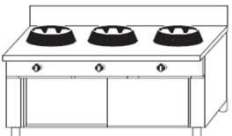
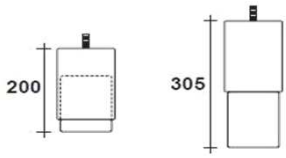
 ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS				
Model	Description			€
TRES.	 Trespolo su gambe con piano di fondo Steel stand with bottom shelf Gestell auf Füße mit Grundboden Soubassement ouvert sur pieds Soporte abierto con patas			A RICHIESTA UPON REQUEST AUF WUNSCH SUR DEMANDE SOBRE PEDIDO
BA.SM.				
	Base smontabile Removable base Basis getrennt Soubassement démontable Soporte desmontable			A RICHIESTA UPON REQUEST AUF WUNSCH SUR DEMANDE SOBRE PEDIDO
HSP	 Altezza speciale NON compresa tra mm.830 e mm.880 - Special height DIFFERENT from mm.830 to mm.880 - Besondere Hohe NICHT imbegriffen von mm.830 bis mm.880 - Hauteur speciale PAS comprise entre mm.830 et mm.880 - Altura especial NO incluida entre mm.830 y mm.880			720,00
BA.PONTE				
	Base a ponte largh.max 1000/2000	NR.PIEDI	2	638,00
	Base a ponte oltre 2100	NR.PIEDI	3	957,00
VASCA	 Applicazione vasca mm.400x400x200h sul piano cucina Sink application mm.400x400x200h on cooking top Anbringung von Becken mm.400x400x200h auf Köchenfläche Application de la cuve mm.400x400x200h sur plan de cuisson Aplicación de la cuba mm.400x400x200h en plano de cocción			1.066,00
VA.RIALZ.	 Aplicazione vasca mm.400x400x200h su piano cucina rialzato Sink applicato in mm.400x400x200h on raised cooking top Anbringung von Becken mm.400x400x200h auf erhöht Köchenfläche Application de la cuve mm.400x400x200h sur plan de cuisson relevé Aplicación de la cuba mm.400x400x200h en plano de cocción elevado			1.696,00
PIA.RIALZ.	 Piano cottura rialzato Raised cooking top Erhöht Köchenfläche Plan de cuisson relevé Plano de cocción elevado			620,00



CUCINE WOK

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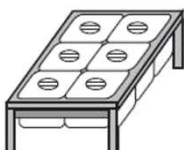
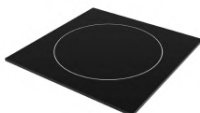
WOK

		ACCESSORI <i>ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS</i>	
Model		Description	€
ARM.CAL.			
		Armadio caldo kW 2,0 - 230V~ Hot cabinet kW 2,0 - 230V~ Wärmeschränk kW 2,0 - 230V~ Armoire chaud kW 2,0 - 230V~ Armario caliente kW 2,0 - 230V~	1.057,00
		<i>INSTALLAZIONE PREVISTA SU ATTREZZATURE SOLO SU BASE CHIUSA / ACCESSORY TO BE ADDED ONLY TO PPLIANCES ON CLOSED BASE / INSTALLATION NUR MIT TÜREN MÖGLICH / INSTALLATION POSSIBLE UNIQUEMENT SUR ARMOIRE FERMÉE / ACCESORIO PARA EQUIPOS SOLO CON BASE CERRADA</i>	
	CH.500	Chiusura con portine	229,00
	CH.600	Cupboard closed with doors	265,00
	CH.700	Schränk mit Flügeltüren geschlossen	299,00
	CH.800	Armoire fermé avec portes	349,00
	CH.900	Armario cerrado con puertas	435,00
	CH.1000	Chiusura con porte scorrevoli Cupboard closed with sliding doors Schränk mit Schiebetüren geschlossen Armoire fermé avec portes coulissante Armario cerrado con puertas deslizantes	445,00
	CH.1100		453,00
	CH.1200		462,00
	CH.1300		470,00
	CH.1400		479,00
	CH.1500		490,00
	CH.1600		495,00
	CH.1700		504,00
	CH.1800		512,00
	CH.1900		522,00
HPIE			
		nr. 4 Piedi alti h. 200/305 Tall feet h. 200/305 Pieds hautes h. 200/305 Hoch Füße h. 200/305 Patas altas h. 200/305	348,00
RUOTA			
	Ruota Ø mm.100 Castor Ø mm.100 Rad Ø mm.100 Roue Ø mm.100 Rueda Ø mm.100	CON freno WITH brake	110,00
		SENZA freno WITHOUT brake	94,00
SET4RUOTE		Set di nr.4 ruote (nr.2 con freno e nr.2 senza freno) Set composed in nr.4 whells (nr.2 with breaks and nr.2 without)	408,00
COP.PIE			
		Zoccolo copertura piedi Cover for feet in stainless steel Fußbende für Füße aus Edelstahl Couverture pour les pieds en acier inox Sueco para patas en acero inoxidable	332,00 AL METRO LINEARE - FOR LINEAR METER - FÜR LINEARMETER - AU METRE LINEAIRE - POR METRO LINEAR



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 ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS			
Model	Description	€	
SUP.GN			
	Supporto con coperchi Support withlids Gestell mit Deckeln Support avec couvercles Soporte con tapas	A RICHIESTA / UPON REQUEST / AUF WUNSCH / SUR DEMANDE / SOBRE PEDIDO	
B23			
	Bruciatore radiante infrarossi premiscelato Pre-mixing radiant infra-red burner Infrarotstrahlungs-gemischt Brenner Brûleur radiant infrarouge pré-mêlé Quemador premezclado de radiación infrarroja	1.781,00	
FIAMMA REGOLABILE kW 23,0-kW 18,0 / ADJUSTABLE FLAME kW 23,0-kW 18,0 / EINSTELLBARE FLAMME kW 23,0-kW 18,0 / FLAMME REGLABLE kW 23,0-kW 18,0 / LLAMMA REGULABLE kW 23,0-kW 18,0 - WATT 110,0 - Ac230V/50Hz			
	I	Wok a induzione Ø mm.300 Induction wok Ø mm.300	A RICHIESTA / UPON REQUEST / AUF WUNSCH / SUR DEMANDE / SOBRE PEDIDO
	H	A SCELTA TRA kW 5,0 E kW 8,0 / UPON REQUEST BETWEEN kW 5,0 AND kW 8,0 / AUF WUNSCH ZWISCHEN kW 5,0 UND kW 8,0 / SUR DEMANDE ENTRE kW 5,0 ET kW 8,0 / SOBRE PEDIDO ENTRE kW 5,0 Y kW 8,0 - 400v3Ac	
	PI	Piastra induzione mm.360x360 Induction plate mm. 360x360	A RICHIESTA / UPON REQUEST / AUF WUNSCH / SUR DEMANDE / SOBRE PEDIDO
	PH	A SCELTA TRA kW 3,5 E kW 5,0 / UPON REQUEST BETWEEN kW 3,5 AND kW 5,0 / AUF WUNSCH ZWISCHEN kW 3,5 UND kW 5,0 / SUR DEMANDE ENTRE kW 3,5 ET kW 5,0 / SOBRE PEDIDO ENTRE kW 3,5 Y kW 5,0 - 400V2Ac / 400V3Ac	

WOK



CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

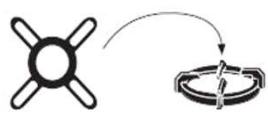
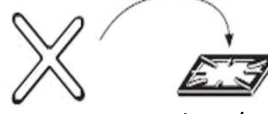
WOK

ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS		
Model	Description	€
CER.PER.		
	mm.Ø 310x108h Supporto inox per wok personalizzato Stainless steel wok support Wokaufsatz aus Edelstahl für Wok Support round inox pour wok Soporte redondo inox para wok	422,00
	PER BRUCIATORI - FOR BURNERS - FÜR BRENNER - POUR BRÛLEUR - PARA FUEGOS C kW 9,5 - T kW 14,0 - S kW 21,0 - B kW 23,0	
CERCHIO/CC		
	mm.Ø 380x90h Cerchio in ghisa smaltata per wok Enameled cast iron wok support Wokaufsatz aus Gußeisen für Wok Support rond en fonte pour wok Soporte redondo para wok	260,00
cod. 01/99900019	PER BRUCIATORI - FOR BURNERS - FÜR BRENNER - POUR BRÛLEUR - PARA FUEGOS C kW 9,5 - T kW 14,0 - S kW 21,0 - B kW 23,0	
GRIGLIA/CC		
	mm.Ø 380x75h Griglia in ghisa smaltata per padelle Enameled cast iron pan support Rostaufsatz aus Gußeisen für Pfanne Support rond en fonte pour poele Soporte redondo para sartene	245,00
cod. 01/99900006	PER BRUCIATORI - FOR BURNERS - FÜR BRENNER - POUR BRÛLEUR - PARA FUEGOS C kW 9,5 - T kW 14,0 - S kW 21,0 - B kW 23,0	
GRIGLIA/EUR		
	mm.360x300x45h Griglia in ghisa smaltata per fuochi Eurasia Enameled cast iron support for Eurasia burners Rostaufsatz aus Gußeisen für Eurasia Brenner Support en fonte pour brûleurs Eurasia Soporte para quemadores Eurasia	242,00
cod. 01/99900005	PER BRUCIATORI - FOR BURNERS - FÜR BRENNER - POUR BRÛLEUR - PARA FUEGOS P kW 3,0 - M kW 4,5 - G kW 7,5	



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 ACCESSORI <i>ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS</i>		
Model	Description	€
RID.CER.  cod. 01/99900007	Riduzione per cerchio CC Reduction grid for CC circle Reduzierrost für Wokaufsatz CC Grille de reduction pour support rond CC Rejilla reductore para soporte CC	72,00
RID.GRI.  cod. 01/99900008	Riduzione per griglia CC Reduction grill for griddle CC Reduzierrost für Rostaufsatz CC Grille de reduction pour support poele CC Rejilla reductora para parrilla CC	62,00
RID.EUR.  cod. 15/99901069	Griglia di riduzione cromata per cucina EURASIA Chromed reduction grid for EURASIA stove Verchromte Reduzierrost für EURASIA Herd Grille de reduction chromée pour support poele EURASIA Rejilla reductore cromada para cocina EURASIA	53,00

WOK



CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€
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TB



cod. CC/03 TB03150050BB

- Modello da banco
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Padella raccogli gocciola estraibile sotto i bruciatori.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato B 23,0 kW – Watt 110,0 230 V~ /50Hz
- Model without support
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes.
- Removable drip pans.
- Structure made entirely of stainless steel AISI 304 18/10
- Atmospheric burners C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz

	CC/01	TB01060050BB	600	500	275	1.679,00
	CC/01	TB01060060BB	600	600	275	1.718,00
	CC/02	TB02100050BB	1.000	500	275	2.705,00
	CC/02	TB02100060BB	1.000	600	275	2.767,00
	CC/03	TB03150050BB	1.500	500	275	3.604,00
	CC/03	TB03150060BB	1.500	600	275	3.696,00



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CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€
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TL



WOK

cod. CC/01 TL01060060GG

- Modello da banco con piedi h 280 mm regola bili in altezza, in inox AISI 304 18/10.
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Padella raccogli goccia estraibile sotto i bruciatori.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz
- Model without support with special feet h 280 mm, in stainless steel AISI 304 18/10
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes.
- Removable drip pans.
- Structure made entirely of stainless steel AISI 304 18/10
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz.

	CC/01	TL01060050GG	600	500	500	2.045,00
	CC/01	TL01060060GG	600	600	500	2.084,00
	CC/02	TL02100050GG	1.000	500	500	3.053,00
	CC/02	TL02100060GG	1.000	600	500	3.114,00
	CC/03	TL03150050GG	1.500	500	500	3.951,00
	CC/03	TL03150060GG	1.500	600	500	4.044,00



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CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

LS

Mod. BB

Mod. BA



BB cod. CC/04 LS03150070BB

BA cod. CC/04 LS04200070BA

- Modello da banco, e modello su base aperta h 850 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Alzatina h 200 mm.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli gocciola estraibile sotto i bruciatori.
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model without support or on open stand h 850 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Splashback h 200 mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



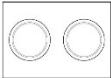
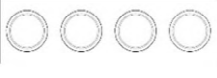
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm			€
LS 	CC/01	LS01060060BB	600	600	275	1.718,00
	CC/01	LS01060070BB	600	700	275	1.758,00
	CC/01	LS01060060BA	600	600	850	2.128,00
	CC/01	LS01060070BA	600	700	850	2.168,00
	CC/02	LS02100060BB	1.000	600	275	2.767,00
	CC/02	LS02100070BB	1.000	700	275	2.830,00
	CC/02	LS02100060BA	1.000	600	850	3.274,00
	CC/02	LS02100070BA	1.000	700	850	3.336,00
	CC/03	LS03150060BB	1.500	600	275	3.696,00
	CC/03	LS03150070BB	1.500	700	275	3.790,00
	CC/03	LS03150060BA	1.500	600	850	4.555,00
	CC/03	LS03150070BA	1.500	700	850	4.648,00
	CC/04	LS04200060BB	2.000	600	275	4.797,00
	CC/04	LS04200070BB	2.000	700	275	4.921,00
	CC/04	LS04200060BA	2.000	600	850	5.606,00
	CC/04	LS04200070BA	2.000	700	850	5.730,00
	CC/05	LS02500060BB	2.500	600	275	6.009,00
	CC/05	LS02500070BB	2.500	700	275	6.164,00
	CC/05	LS02500060BA	2.500	600	850	6.938,00
	CC/05	LS02500070BA	2.500	700	850	7.094,00

WOK

**CUCINE WOK**

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**CUCINE WOK SPECIALI***SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES***KS****WOK**

cod. CC/02 KS02120070BA

Modello da banco, e modello su base aperta h 850 mm

- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore senza sistema di lavaggio
- Alzatina h 200 mm.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori.
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

• Model without support or on open stand h 850 mm

- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner without automatic cleaning system (water sprays)
- Splashback h 200 mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans.
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



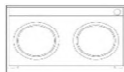
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm			€	
KS		CC/01	KS01060070BB	600	700	315	2.175,00
		CC/01	KS01060070BA	600	700	850	2.565,00
		CC/02	KS02100070BB	1.000	700	315	3.450,00
		CC/02	KS02100070BA	1.000	700	850	3.957,00
		CC/02	KS02120070BB	1.200	700	315	3.661,00
		CC/02	KS02120070BA	1.200	700	850	4.168,00
		CC/03	KS03150070BB	1.500	700	315	4.721,00
		CC/03	KS03150070BA	1.500	700	850	5.579,00
		CC/03	KS03180070BB	1.800	700	315	5.032,00
		CC/03	KS03180070BA	1.800	700	850	5.896,00
		CC/04	KS04200070BB	2.000	700	315	6.606,00
		CC/04	KS04200070BA	2.000	700	850	7.415,00
		CC/04	KS04240070BB	2.400	700	315	7.028,00
		CC/04	KS04240070BA	2.400	700	850	7.837,00
		CC/05	KS05250070BB	2.500	700	315	8.159,00
		CC/05	KS05250070BA	2.500	700	850	9.088,00
		CC/05	KS05300070BB	3.000	700	315	8.687,00
		CC/05	KS05300070BA	3.000	700	850	9.616,00

WOK

**CUCINE WOK**

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

**CUCINE WOK SPECIALI***SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES***KT****WOK**

cod. CC/04 KT04200070BA

Modello da banco, e modello su base aperta h 850 mm

- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore senza sistema di lavaggio
- Alzatina rinforzata h 400 mm.
- Rubinetto a leva, L 300 mm
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli gocciola estraibile sotto i bruciatori.
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model without support or on open stand h 850 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner without automatic cleaning system (water sprays)
- Reinforced splashback h 400 mm
- Water tap on the splashback L 300 mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans.
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



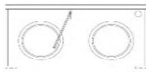
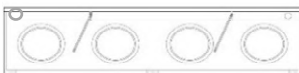
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm			€	
KT		CC/01	KT01060070BB	600	700	315	2.552,00
		CC/01	KT01060070BA	600	700	850	2.942,00
		CC/02	KT02100070BB	1.000	700	315	3.859,00
		CC/02	KT02100070BA	1.000	700	850	4.365,00
		CC/02	KT02120070BB	1.200	700	315	4.085,00
		CC/02	KT02120070BA	1.200	700	850	4.592,00
		CC/03	KT03150070BB	1.500	700	315	5.168,00
		CC/03	KT03150070BA	1.500	700	850	6.027,00
		CC/03	KT03180070BB	1.800	700	315	5.509,00
		CC/03	KT03180070BA	1.800	700	850	6.367,00
		CC/04	KT04200070BB	2.000	700	315	7.427,00
		CC/04	KT04200070BA	2.000	700	850	8.233,00
		CC/04	KT04240070BB	2.400	700	315	7.878,00
		CC/04	KT04240070BA	2.400	700	850	8.687,00
		CC/05	KT05250070BB	2.500	700	315	9.018,00
		CC/05	KT05250070BA	2.500	700	850	9.947,00
		CC/05	KT05300070BB	3.000	700	315	9.585,00
		CC/05	KT05300070BA	3.000	700	850	10.514,00

WOK

**CUCINE WOK**

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

**CUCINE WOK SPECIALI****SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES****KC****WOK**

cod. CC/03 KC03150070BA

Modello da banco, e modello su base aperta h 850 mm

- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore con sistema di lavaggio
- Alzatina h 200 mm.
- Colonnina acqua orientabile dim. 500x700 h mm
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori.
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model without support or on open stand h 850 mm
- Cooking top made of stainless steel AISI 304 18/10 (mm. 2,5 thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Splashback h 200 mm
- Water coloumn dim. 500x700 h mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans.
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



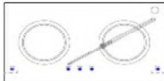
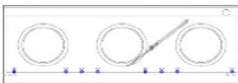
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm			€	
KC		CC/01	KC01060070BB	600	700	315	3.308,00
		CC/01	KC01060070BA	600	700	850	3.698,00
		CC/02	KC02100070BB	1.000	700	315	4.583,00
		CC/02	KC02100070BA	1.000	700	850	5.090,00
		CC/02	KC02120070BB	1.200	700	315	4.901,00
		CC/02	KC02120070BA	1.200	700	850	5.408,00
		CC/03	KC03150070BB	1.500	700	315	6.122,00
		CC/03	KC03150070BA	1.500	700	850	6.980,00
		CC/03	KC03180070BB	1.800	700	315	6.599,00
		CC/03	KC03180070BA	1.800	700	850	7.457,00
		CC/04	KC04200070BB	2.000	700	315	8.273,00
		CC/04	KC04200070BA	2.000	700	850	9.082,00
		CC/04	KC04240070BB	2.400	700	315	8.909,00
		CC/04	KC04240070BA	2.400	700	850	9.718,00
		CC/05	KC05250070BB	2.500	700	315	10.094,00
		CC/05	KC05250070BA	2.500	700	850	11.023,00
		CC/05	KC05300070BB	3.000	700	315	10.888,00
		CC/05	KC05300070BA	3.000	700	850	11.817,00

WOK

**CUCINE WOK**

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

**CUCINE WOK SPECIALI***SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES***KW****WOK**

cod. CC/03 KW03180070BA

- Modello da banco, e modello su base aperta h 850 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore con sistema di lavaggio
- Alzatina rinforzata h 400 mm
- Rubinetto a leva, L 300 mm
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli gocciola estraibile sotto i bruciatori.
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model without support or on open stand h 850 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Reinforced splashback h 400 mm
- Water tap on the splashback L 300 mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 - Ac230V/50Hz



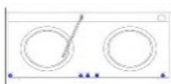
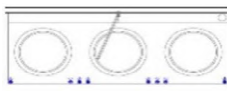
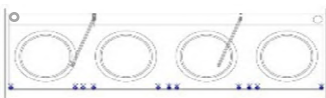
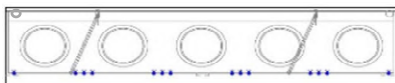
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm				€
KW		CC/01	KW01060070BB	600	700	315	3.086,00
		CC/01	KW01060070BA	600	700	850	3.476,00
		CC/02	KW02100070BB	1.000	700	315	4.393,00
		CC/02	KW02100070BA	1.000	700	850	4.899,00
		CC/02	KW02120070BB	1.200	700	315	4.725,00
		CC/02	KW02120070BA	1.200	700	850	5.232,00
		CC/03	KW03150070BB	1.500	700	315	5.969,00
		CC/03	KW03150070BA	1.500	700	850	6.827,00
		CC/03	KW03180070BB	1.800	700	315	6.470,00
		CC/03	KW03180070BA	1.800	700	850	7.328,00
		CC/04	KW04200070BB	2.000	700	315	8.492,00
		CC/04	KW04200070BA	2.000	700	850	9.301,00
		CC/04	KW04240070BB	2.400	700	315	9.160,00
		CC/04	KW04240070BA	2.400	700	850	9.969,00
		CC/05	KW05250070BB	2.500	700	315	10.353,00
		CC/05	KW05250070BA	2.500	700	850	11.282,00
		CC/05	KW05300070BB	3.000	700	315	11.187,00
		CC/05	KW05300070BA	3.000	700	850	12.116,00

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CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

FS

WOK



cod. CC/05 FS05180090BA

- Modello su base aperta h 780 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore con sistema di lavaggio
- Retina raccogli residui sullo scarico
- Alzatina rinforzata h 500 mm.
- Rubinetto L.300 mm a leva su alzatina
- Mensola d'appoggio.
- Comando gas a leva per regolazione a ginocchio
- Struttura interamente realizzata in acciaio inox AISI304 18/10 .
- Padella raccogli goccia estraibile sotto i bruciatori.
- Piedini regolabili in altezza in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on open stand h 780 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Wirenet for residues
- Reinforced splashback h 500 mm
- Water tap on the splashback L 300 mm
- Shelf
- Lever Knee control for gas valves
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans.
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



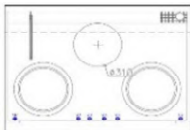
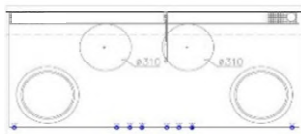
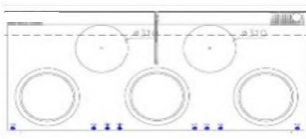
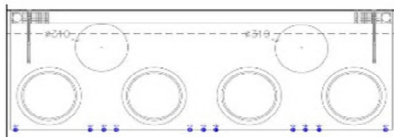
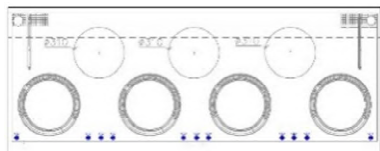
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CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€			
FS		CC/03	FS03120090BA	1.200	900	780	8.454,00
		CC/04	FS04180090BA	1.800	900	780	10.884,00
		CC/05	FS05180090BA	1.800	900	780	12.307,00
		CC/06	FS06230090BA	2.300	900	780	15.419,00
		CC/07	FS07230090BA	2.300	900	780	16.776,00

WOK

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**CUCINE WOK SPECIALI****SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES****EN****WOK**

cod. CC/03 EN03150090BA

- Modello su base a ponte h 850 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore senza sistema di lavaggio
- Retina raccogli residui sullo scarico
- Alzatina rinforzata h 500 mm.
- Rubinetto snodato Encore a leva su alzatina
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on bridge stand h 850 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner without automatic cleaning system (water sprays)
- Wirenet for residues
- Reinforced splashback h 500 mm
- Water tap Encore on the splashback
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans.
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



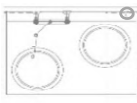
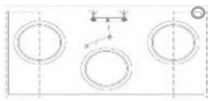
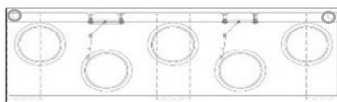
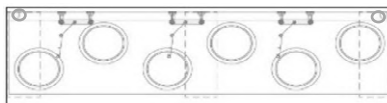
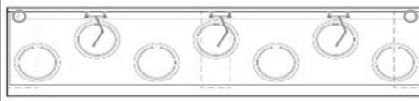
CUCINE WOK

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SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm				€
EN		CC/02	EN02100090BA	1.000	900	850	5.388,00
		CC/03	EN03150090BA	1.500	900	850	7.134,00
		CC/04	EN04200090BA	2.000	900	850	9.608,00
		CC/05	EN05250090BA	2.500	900	850	11.725,00
		CC/06	EN06300090BA	3.000	900	850	13.912,00
		CC/07	EN07350090BA	3.500	900	850	15.643,00

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ES



cod. CC/03 ES02100090BA

- Modello su base a ponte h 850 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore con sistema di lavaggio
- Retina raccogli residui sullo scarico
- Alzatina rinforzata h 500 mm.
- Rubinetto snodato Encore a leva su alzatina
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on bridge stand h 850 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Wirenet for residues
- Reinforced splashback h 500 mm
- Water tap Encore on the splashback
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans.
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



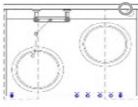
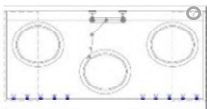
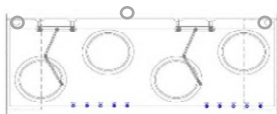
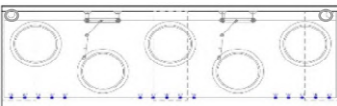
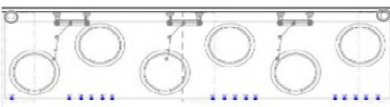
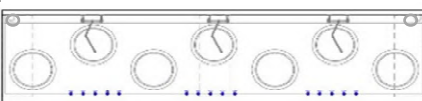
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CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€			
ES		CC/02	ES02100090BA	1.000	900	850	5.922,00
		CC/03	ES03150090BA	1.500	900	850	7.935,00
		CC/04	ES04200090BA	2.000	900	850	10.675,00
		CC/05	ES05250090BA	2.500	900	850	13.059,00
		CC/06	ES06300090BA	3.000	900	850	15.513,00
		CC/07	ES07350090BA	3.500	900	850	17.509,00

WOK

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**CUCINE WOK SPECIALI****SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES****EG****WOK**

cod. CC/04 EG04200090BA

- Modello su base a ponte h 850 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore senza sistema di lavaggio
- Retina raccogli residui sullo scarico
- Alzatina h 200 mm
- Colonna acqua pillar faucet Encore, dim. 713x675 h mm
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on bridge stand h 850 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner without automatic cleaning system (water sprays)
- Wirenet for residues
- Splashback h 200 mm
- Pillar faucet Encore , dim. 713x675 h mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans.
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



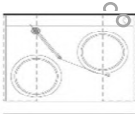
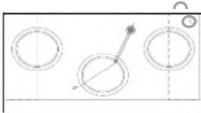
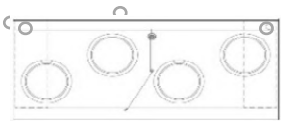
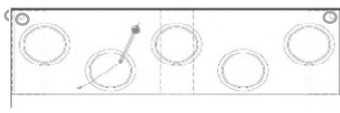
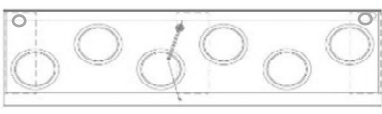
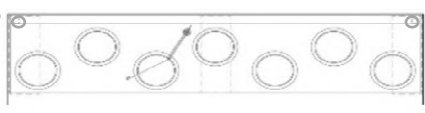
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SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€			
EG		CC/02	EG02100090BA	1.000	900	850	5.664,00
		CC/03	EG03150090BA	1.500	900	850	7.348,00
		CC/04	EG04200090BA	2.000	900	850	9.246,00
		CC/05	EG05250090BA	2.500	900	850	11.301,00
		CC/06	EG06300090BA	3.000	900	850	12.879,00
		CC/07	EG07350090BA	3.500	900	850	14.549,00

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ED



cod. CC/04 ED04200090BA

- Modello su base a ponte h 850 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore con sistema di lavaggio
- Retina raccogli residui sullo scarico
- Alzatina h 200 mm
- Colonna acqua pillar faucet Encore , dim. 713x675 h mm
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on bridge stand h 850 mm)
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Wirenet for residues
- Splashback h 200 mm
- Pillar faucet Encore , dim. 713x675 h mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



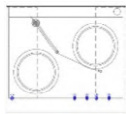
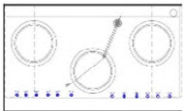
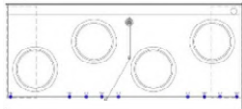
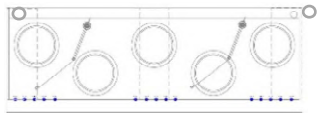
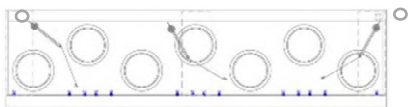
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Series	Model	Code	 (A x B x C) mm	€		
ED						
	CC/02	ED02100090BA	1.000	900	850	6.198,00
	CC/03	ED03150090BA	1.500	900	850	8.150,00
	CC/04	ED04200090BA	2.000	900	850	9.871,00
	CC/05	ED05250090BA	2.500	900	850	13.581,00
	CC/06	ED06300090BA	3.000	900	850	15.426,00
	CC/07	ED07350090BA	3.500	900	850	18.308,00

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DS



cod. CC/06 DS6260085BA

- Modello su base aperta h 700 mm
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano ribassato con canale posteriore con sistema di lavaggio
- Comando elettrico a ginocchio per regolazione rubinetto gas
- Scarico nel canale con cestino in lamiera forata dim.230x70x155/285hmm
- Scarico D. 200 mm sul piano con cestello estraibile in rete con sink expander
- Alzatina rinforzata h 350 mm
- Rubinetto snodabile Encore su alzatina.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori.
- Piedini regolabili in altezza in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

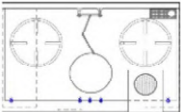
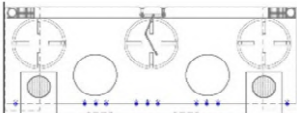
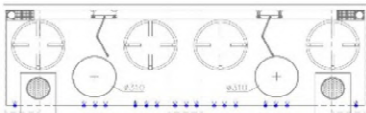
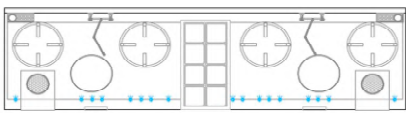
- Model on open stand h 700 mm
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Electric lever Knee control for gas valves
- Drainage in the runner with removable wirenet basket dim.230x70x155/285h mm
- Drainage D. 200 mm with removable wirenet basket with sink expander
- Reinforced splashback h 350 mm
- Water tap Encore on the splashback
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



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CUCINE WOK SPECIALI
SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	A B C (A x B x C) mm			€	
DS		CC/03	DS03130085BA	1.300	850	700	10.172,00
		CC/05	DS05210085BA	2.100	850	700	16.039,00
		CC/06	DS06260085BA	2.600	850	700	18.627,00
		CC/06	DS06300085BA	3.000	850	700	20.430,00

WOK



CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

CL

WOK



cod. CC/08 CL08200110BA

- Modello su base aperta h 850 mm
- Modello da centro sala
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on open stand h 850 mm
- Island model
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz

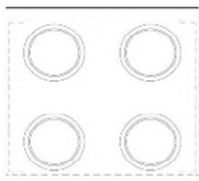
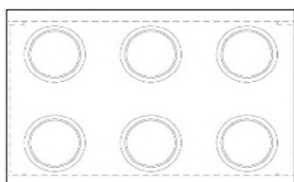
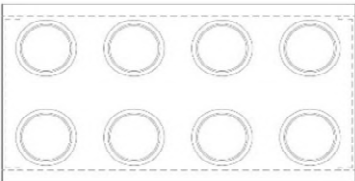


CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI
SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€			
CL		CC/04	CL04100110BA	1.000	1100	850	5.543,00
		CC/04	CL04130130BA	1.300	1300	850	5.909,00
		CC/06	CL06150110BA	1.500	1100	850	8.020,00
		CC/06	CL06180120BA	1.800	1200	850	8.337,00
		CC/06	CL06180130BA	1.800	1300	850	8.449,00
		CC/08	CL08200110BA	2.000	1100	850	10.583,00
		CC/08	CL08220120BA	2.200	1200	850	10.855,00
		CC/08	CL08230130BA	2.300	1300	850	11.072,00

WOK

**CUCINE WOK**

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

**CUCINE WOK SPECIALI****SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES****CS****WOK**

cod. CC/08 CS06180120BA

- Modello su base aperta h 850 mm
- Modello da centro sala
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano con canale centrale senza sistema di lavaggio.
- Retina raccogli residui sullo scarico
- Colonna acqua pillar faucet Encore, dim. 713x675 h mm
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori.
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on open stand h 850 mm
- Island model
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner without automatic cleaning system (water sprays)
- Wirenet for residues
- Pillar faucet Encore , dim. 713x675 h mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



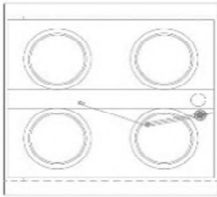
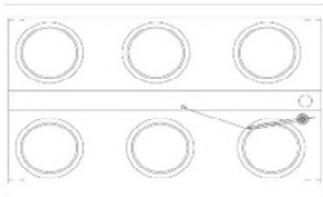
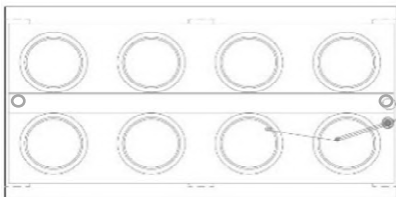
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€			
CS		CC/04	CS04100110BA	1.000	1.100	850	6.862,00
		CC/04	CS04120120BA	1.200	1.200	850	7.148,00
		CC/04	CS04130130BA	1.300	1.300	850	7.340,00
		CC/06	CS06150110BA	1.500	1.100	850	9.526,00
		CC/06	CS06180120BA	1.800	1.200	850	9.955,00
		CC/06	CS06180130BA	1.800	1.300	850	10.067,00
		CC/08	CS08200110BA	2.000	1.100	850	12.720,00
		CC/08	CS08220120BA	2.200	1.200	850	13.067,00
		CC/08	CS08230130BA	2.300	1.300	850	13.323,00

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**CUCINE WOK**

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

**CUCINE WOK SPECIALI****SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES****CW****WOK**

cod. CC/04 CW04120120BA

- Modello su base aperta h 850 mm
- Modello da centro sala
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano con canale centrale con sistema di lavaggio
- Retina raccogli residui sullo scarico.
- Colonna acqua pillar faucet Encore, dim. 713x675 h mm
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on open stand h 850 mm
- Island model
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Wirenet for residues
- Pillar faucet Encore , dim. 713x675 h mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



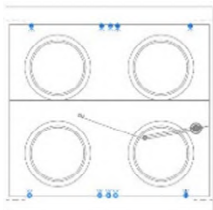
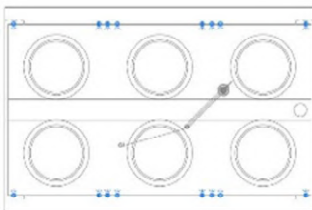
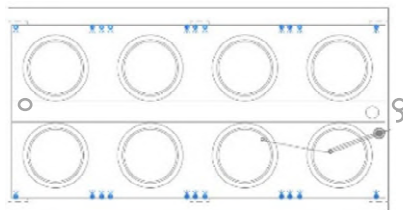
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€			
CW		CC/04	CW04100110BA	1.000	1.100	850	7.588,00
		CC/04	CW04120120BA	1.200	1.200	850	8.019,00
		CC/04	CW04130130BA	1.300	1.300	850	8.284,00
		CC/06	CW06150110BA	1.500	1.100	850	10.615,00
		CC/06	CW06180120BA	1.800	1.200	850	11.261,00
		CC/06	CW06180130BA	1.800	1.300	850	11.373,00
		CC/08	CW08200110BA	2.000	1.100	850	14.170,00
		CC/08	CW08220120BA	2.200	1.200	850	14.663,00
		CC/08	CW08230130BA	2.300	1.300	850	14.990,00

WOK

**CUCINE WOK**

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

**CUCINE WOK SPECIALI****SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES****CB****WOK**

cod. CC/06 CB06200140BA

- Modello su base aperta h 850 mm
- Modello da centro sala con comandi in ambo i lati
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano con canale centrale con sistema di lavaggio
- Bordo frontale 160 mm
- Scarico nel canale con cestello in lamiera forata dim. 230x70x155/285 h mm
- Scarico D. 200 mm sul piano con cestello estraibile in rete con sink expander
- Colonna acqua pillar faucet Encore, dim. 713x675 h mm.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori.
- Piedi regola bili in altezza, in inox AISI 304 18/10
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW - P 3,0 kW - M 4,5 kW - G 7,5 kW.
- Optional: bruciatore radiante infrarossi premiscelato tipo B 23,0 kW - Watt 110,0 230 V~ /50Hz

- Model on open stand h 850 mm
- Island model
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Special front space 160 mm
- Drainage in the runner with removable wirenet basket dim.230x70x155/285 h mm
- Drainage D. 200 mm with removable wirenet basket with sink expander
- Pillar faucet Encore, dim. 713x675 h mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Stainless steel AISI 304 18/10 adjustable feet
- Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW - P 3,0 kW - M 4,5 kW - G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW - Watt 110,0 230 V~ /50Hz



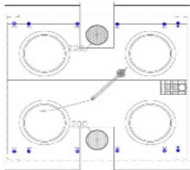
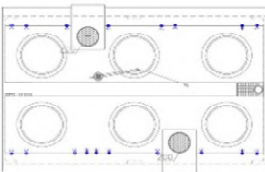
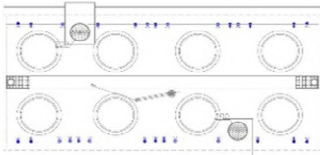
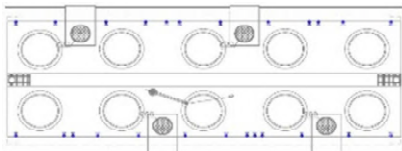
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm			€
CB						
	CC/04	CB04140140BA	1.400	1.400	850	12.032,00
	CC/06	CB06200140BA	2.000	1.400	850	15.551,00
	CC/08	CB08270140BA	2.700	1.400	850	20.129,00
	CC/10	CB10340140BA	3.400	1.400	850	25.218,00

WOK

**CUCINE WOK**

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK

**CUCINE WOK SPECIALI****SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES****CM****WOK**

cod. CC/06 CM06180140BA

- Modello su base aperta h 850 mm
 - Modello da centro sala con comandi in ambo i lati
 - Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
 - Piano con canale centrale con sistema di lavaggio
 - Bordo frontale 160 mm
 - Scarico nel canale con cestello in lamiera forata dim. 230x70x155/285 h mm
 - Colonna acqua pillar faucet Encore , dim. 713x675 h mm
 - Struttura interamente realizzata in acciaio inox AISI304 18/10
 - Padella raccogli goccia estraibile sotto i bruciatori
 - Piedi regola bili in altezza, in inox AISI 304 18/10
 - Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
 - Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz
-
- Model on open stand h 850 mm
 - Island model
 - Cooking top made of stainless steel AISI 304 18/10 (2,5 tmm hick), reinforced with welded pipes
 - Cooking top with runner with automatic cleaning system (water sprays)
 - Special front space 160 mm
 - Drainage in the runner with removable wirenet basket dim.230x70x155/285h mm
 - Pillar faucet Encore , dim. 713x675 h mm
 - Structure made entirely of stainless steel AISI 304 18/10
 - Removable drip pans
 - Stainless steel AISI 304 18/10 adjustable feet
 - Atmospheric burners C 9,5 kW- T 14,0 kW- S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
 - Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



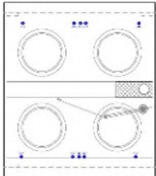
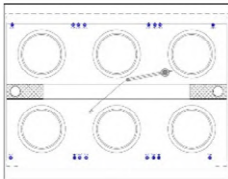
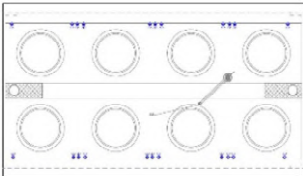
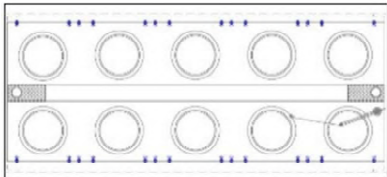
CUCINE WOK

WOK STOVES - WOK HERDE - CUISINIÈRES WOK - COCINAS WOK



CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm	€			
CM		CC/04	CM04120140BA	1.200	1.400	850	10.244,00
		CC/06	CM06180140BA	1.800	1.400	850	14.505,00
		CC/08	CM08240140BA	2.400	1.400	850	18.111,00
		CC/10	CM10300140BA	3.000	1.400	850	22.566,00

WOK



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CT

WOK



cod. CC/10 CT10300140BA

- Modello su base a ponte h 850 mm
- Modello da centro sala con comandi in ambo i lati
- Piano liscio in acciaio AISI 304 18/10 spessore 2,5 mm rinforzato.
- Piano con canale centrale con sistema di lavaggio
- Bordo frontale 160 mm
- Scarico nel canale con cestello in lamiera forata dim. 230x70x155/285 h mm
- Colonna acqua pillar faucet Encore dim. 713x675 h mm.
- Struttura interamente realizzata in acciaio inox AISI304 18/10
- Padella raccogli goccia estraibile sotto i bruciatori
- Bruciatori a scelta fra C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional bruciatore radiante infrarossi premiscelato tipo B 23,0 kW – Watt 110,0 230 V~ /50Hz

- Model on bridge stand h 850 mm
- Island model
- Cooking top made of stainless steel AISI 304 18/10 (2,5 mm thick), reinforced with welded pipes
- Cooking top with runner with automatic cleaning system (water sprays)
- Special front space 160 mm
- Drainage in the runner with removable wirenet basket dim.230x70x155/285 h mm
- Pillar faucet Encore , dim. 713x675 h mm
- Structure made entirely of stainless steel AISI 304 18/10
- Removable drip pans
- Atmospheric burners C 9,5 kW - T 14,0 kW - S 21,0 kW – P 3,0 kW – M 4,5 kW – G 7,5 kW.
- Optional: Pre-mixing radiant infra-red burner "B" 23,0 kW – Watt 110,0 230 V~ /50Hz



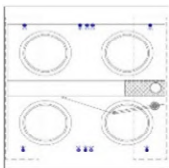
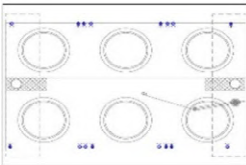
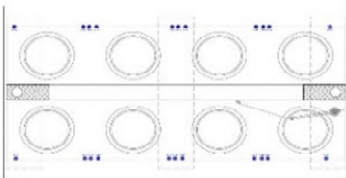
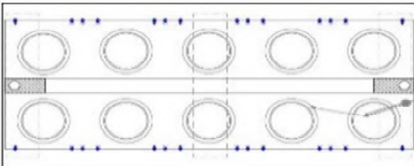
CUCINE WOK

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CUCINE WOK SPECIALI

SPECIAL WOK STOVES - BESONDERE WOK HERDE - CUISINIÈRES WOK SPÉCIALES - COCINAS WOK ESPECIALES

Series	Model	Code	 (A x B x C) mm			€	
CT							
		CC/04	CT04120140BA	1.200	1.400	850	10.881,00
		CC/06	CT06180140BA	1.800	1.400	850	15.143,00
		CC/08	CT08240140BA	2.400	1.400	850	19.068,00
		CC/10	CT10300140BA	3.000	1.400	850	22.599,00

WOK

TEPPANYAKI



ASIA

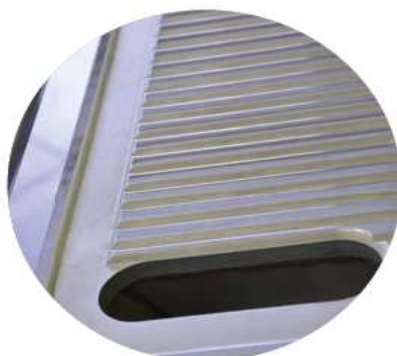
L'UNICA ED ORIGINALE LINEA ETNICA MADE IN ITALY

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**CUSTOMIZED EQUIPMENT****MADE IN ITALY****MOD.TEP**

- Cassettino raccolta residui di cottura
- Tray drawer to collect coking residues
- Umfangskanal mit Ablauföffnung und Schublade für Speisereste
- Tiroir de récupération des résidus de caisson
- Cajón para recogida de los residuos de la cocción

**MOD.TEP**

- Canalina perimetrale con foro di scarico e corrimano
- Perimeter groove with drain and handrail
- Umfangskanal mit Ablauföffnung und Handlauf
- Canal périmétral avec trou et main courante
- Ranura perimetral con orificio de eliminación de los residuos de la cocción y cajón para su recojida.

**MOD.TEP-TEB-TER-TEM**

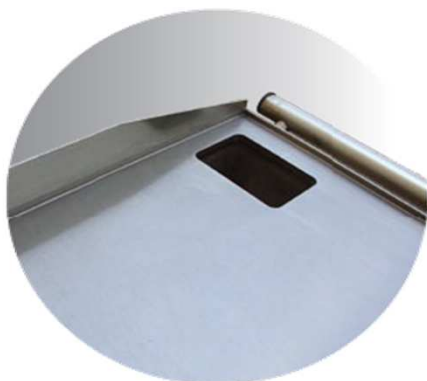
- Piastra di cottura rigata
 - Ribbed plate
 - Gerillte Grillplatte
 - Plaque de cuisson nervurée
 - Placa ranurada
- a richiesta - on request - auf Wunsch
sur demande - sobre pedido**

TEPPANYAKI

PIASTRA PER COTTURA GIAPPONESE

JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS

TEPPANYAKI



MOD.TEB-TER-TEM

- Cassettino raccolta residui di cottura
- Tray drawer to collect coking residues
- Umfangskanal mit Ablauföffnung und Schublade für Speisereste
- Tiroir de récupération des résidus de cuisson
- Cajón para recogida de los residuos de la cocción

MOD.TEX

- Canalina perimetrale con foro di scarico e corrimano
 - Perimeter groove with drain and handrail
 - Umfangskanal mit Ablauföffnung und Handlauf
 - Canal périmétral avec trou et main courante
 - Ranura perimetral con orificio de eliminación de los residuos de la cocción y cajón para su recogida.
- a richiesta - on request - auf Wunsch
sur demande - sobre pedido**

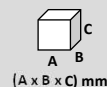
MOD.TEB-TER-TEM

- Piastra di cottura liscia
- Smooth plate
- Ebenmäßige Grillplatte
- Plaque de cuisson lisse
- Placa lisa

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS

Model

kW



(A x B x C) mm

€

TEP

cod. TEP2B/120G

Versione da banco - Bench model - Aufschmodell - Modèle à poser - Modelo de sobremesa

Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada

	TEP1B/070G	5,8	700	700/760	330	5.443,00
	TEP1B/080G		800	700/760	330	5.534,00
	TEP1B/090G		900	700/760	330	5.624,00
	TEP2B/100G	11,6	1.000	700/760	330	6.620,00
	TEP2B/120G		1.200	700/760	330	6.872,00
	TEP2B/140G		1.400	700/760	330	7.046,00
	TEP3B/120G with only one left hole	17,4	1.200	700/760	330	7.588,00
	TEP3B/140G		1.400	700/760	330	7.780,00
	TEP3B/160G		1.600	700/760	330	7.957,00
	TEP4B/160G	23,2	1.600	700/760	330	8.539,00
	TEP4B/180G		1.800	700/760	330	8.805,00
	TEP4B/200G		2.000	700/760	330	9.073,00
	TEP5B/200G	29,0	2.000	700/760	330	9.744,00
	TEP5B/210G		2.100	700/760	330	9.880,00
	TEP5B/220G		2.200	700/760	330	10.012,00

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEP**

cod. TEP4/180G

Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto

Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada

	TEP1/070G	5,8	700	700/760	850	6.109,00
	TEP1/080G		800	700/760	850	6.217,00
	TEP1/090G		900	700/760	850	6.333,00
	TEP2/100G	11,6	1.000	700/760	850	7.296,00
	TEP2/120G		1.200	700/760	850	7.619,00
	TEP2/140G		1.400	700/760	850	7.796,00
	TEP3/120G with only one left hole	17,4	1.200	700/760	850	8.350,00
	TEP3/140G		1.400	700/760	850	8.513,00
	TEP3/160G		1.600	700/760	850	8.697,00
	TEP4/160G	23,2	1.600	700/760	850	9.278,00
	TEP4/180G		1.800	700/760	850	9.541,00
	TEP4/200G		2.000	700/760	850	9.805,00
	TEP5/200G	29,0	2.000	700/760	850	10.553,00
	TEP5/210G		2.100	700/760	850	10.686,00
	TEP5/220G		2.200	700/760	850	10.818,00

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

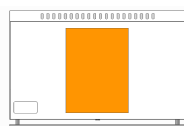
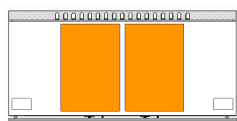
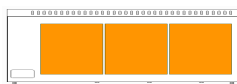
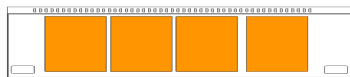
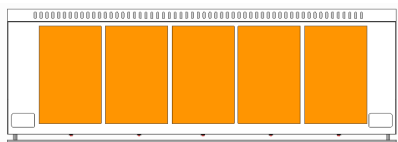
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TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEB-TER**

cod. TEB4B/160G

Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa

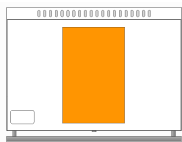
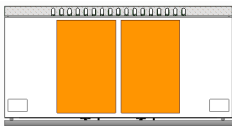
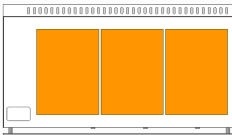
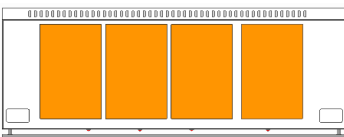
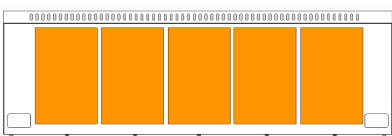
Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

	TEB1B/070G	 5,8	700	700/760	330	5.636,00
	TEB1B/080G		800	700/760	330	5.732,00
	TEB1B/090G		900	700/760	330	5.824,00
	TEB2B/100G with only one left hole	 11,6	1.000	700/760	330	6.859,00
	TEB2B/120G		1.200	700/760	330	7.115,00
	TEB2B/140G		1.400	700/760	330	7.297,00
	TEB3B/120G with only one left hole	 17,4	1.200	700/760	330	7.856,00
	TEB3B/140G		1.400	700/760	330	8.057,00
	TEB3B/160G		1.600	700/760	330	8.015,00
	TEB4B/160G with only one left hole	 23,2	1.600	700/760	330	8.600,00
	TEB4B/180G		1.800	700/760	330	8.870,00
	TER4B/200G		2.000	700/760	330	9.473,00
	TER5B/200G with only one left hole	 29,0	2.000	700/760	330	10.175,00
	TER5B/210G		2.100	700/760	330	10.315,00
	TER5B/220G		2.200	700/760	330	10.454,00

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEB-TER**

cod. TEB3/120G

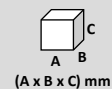
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA						
	TEB1/070G	 5,8	700	700/760	850	6.325,00
	TEB1/080G		800	700/760	850	6.438,00
	TEB1/090G		900	700/760	850	6.557,00
	TEB2/100G with only one left hole	 11,6	1.000	700/760	850	7.555,00
	TEB2/120G		1.200	700/760	850	7890,00
	TEB2/140G		1.400	700/760	850	8.071,00
	TEB3/120G with only one left hole	 17,4	1.200	700/760	850	8.646,00
	TEB3/140G		1.400	700/760	850	8.817,00
	TEB3/160G		1.600	700/760	850	9.006,00
	TEB4/160G with only one left hole	 23,2	1.600	700/760	850	9.608,00
	TEB4/180G		1.800	700/760	850	9.882,00
	TER4/200G		2.000	700/760	850	10.524,00
	TER5/200G with only one left hole	 29,0	2.000	700/760	850	11.328,00
	TER5/210G		2.100	700/760	850	11.472,00
	TER5/220G		2.200	700/760	850	11.612,00
Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclusnr.1 raclette - Accesorios incluidos nr.1 rascador						

TEPPANYAKI

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS

Model

kW



(A x B x C) mm

€

TEM

cod. TEM3B/160G

Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa

Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada

	TEM1B/070G	5,8	700	700/760	330	5.552,00
	TEM1B/080G		800	700/760	330	5.644,00
	TEM1B/090G		900	700/760	330	5.737,00
	TEM2B/100G with only one left hole	11,6	1.000	700/760	330	6.752,00
	TEM2B/120G		1.200	700/760	330	7.009,00
	TEM2B/140G		1.400	700/760	330	7.187,00
	TEM3B/120G with only one left hole	17,4	1.200	700/760	330	7.738,00
	TEM3B/140G		1.400	700/760	330	7.936,00
	TEM3B/160G		1.600	700/760	330	8.117,00
	TEM4B/160G with only one left hole	23,2	1.600	700/760	330	8.709,00
	TEM4B/180G		1.800	700/760	330	8.982,00
	TEM4B/200G		2.000	700/760	330	9.254,00
	TEM5B/200G with only one left hole	29,0	2.000	700/760	330	9.940,00
	TEM5B/210G		2.100	700/760	330	10.076,00
	TEM5B/220G		2.200	700/760	330	10.211,00

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEM**

cod. TEM4/180G

Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada						
	TEM1/070G	5,8	700	700/760	850	6.049,00
	TEM1/080G		800	700/760	850	6.156,00
	TEM1/090G		900	700/760	850	6.271,00
	TEM2/100G with only one left hole	11,6	1.000	700/760	850	7.225,00
	TEM2/120G		1.200	700/760	850	7.545,00
	TEM2/140G		1.400	700/760	850	7.717,00
	TEM3/120G with only one left hole	17,4	1.200	700/760	850	8.268,00
	TEM3/140G		1.400	700/760	850	8.430,00
	TEM3/160G		1.600	700/760	850	8.612,00
	TEM4/160G with only one left hole	23,2	1.600	700/760	850	9.190,00
	TEM4/180G		1.800	700/760	850	9.449,00
	TEM4/200G		2.000	700/760	850	9.709,00
	TEM5/200G with only one left hole	29,0	2.000	700/760	850	10.450,00
	TEM5/210G		2.100	700/760	850	10.581,00
	TEM5/220G		2.200	700/760	850	10.711,00
Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclusnr.1 raclette - Accesorios incluidos nr.1 rascador						

TEPPANYAKI

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEP**

cod. TEP4B/160E

Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa

Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada

	TEP1B/070E	5,4 ⚡ 400V3N~ 50/60Hz	700	700/760	330	5.443,00
	TEP1B/080E		800	700/760	330	5.534,00
	TEP1B/090E		900	700/760	330	5.624,00
	TEP2B/100E	10,8 ⚡ 400V3N~ 50/60Hz	1.000	700/760	330	7.704,00
	TEP2B/120E		1.200	700/760	330	7.957,00
	TEP2B/140E		1.400	700/760	330	8.339,00
	TEP3B/120E	16,2 ⚡ 400V3N~ 50/60Hz	1.200	700/760	330	9.906,00
	TEP3B/140E		1.400	700/760	330	10.230,00
	TEP3B/160E		1.600	700/760	330	10.553,00
	TEP4B/160E	21,6 ⚡ 400V3N~ 50/60Hz	1.600	700/760	330	12.491,00
	TEP4B/180E		1.800	700/760	330	12.798,00
	TEP4B/200E		2.000	700/760	330	13.120,00
	TEP5B/200E	27,0 ⚡ 400V3N~ 50/60Hz	2.000	700/760	330	14.853,00
	TEP5B/210E		2.100	700/760	330	15.013,00
	TEP5B/220E		2.200	700/760	330	15.174,00

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessoires inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEP**

cod. TEP2/120E

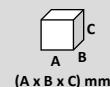
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto

Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada

	TEP1/070E	5,4 400V3N~ 50/60Hz	700	700/760	850	6.096,00
	TEP1/080E		800	700/760	850	6.204,00
	TEP1/090E		900	700/760	850	6.312,00
	TEP2/100E	10,8 400V3N~ 50/60Hz	1.000	700/760	850	8.451,00
	TEP2/120E		1.200	700/760	850	8.705,00
	TEP2/140E		1.400	700/760	850	9.028,00
	TEP3/120E	16,2 400V3N~ 50/60Hz	1.200	700/760	850	10.920,00
	TEP3/140E		1.400	700/760	850	11.124,00
	TEP3/160E		1.600	700/760	850	11.420,00
	TEP4/160E	21,6 400V3N~ 50/60Hz	1.600	700/760	850	13.169,00
	TEP4/180E		1.800	700/760	850	13.512,00
	TEP4/200E		2.000	700/760	850	13.913,00
	TEP5/200E	27,0 400V3N~ 50/60Hz	2.000	700/760	850	15.643,00
	TEP5/210E		2.100	700/760	850	15.805,00
	TEP5/220E		2.200	700/760	850	15.967,00

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEB-TER****Model****kW**

(A x B x C) mm

€

cod. TEB2B/100E

Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa

Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA

	TEB1B/070E	⚡ 5,4 400V3N~ 50/60Hz	700	700/760	330	5.636,00
	TEB1B/080E		800	700/760	330	5.732,00
	TEB1B/090E		900	700/760	330	5.824,00
	TEB2B/100E with only one left hole	⚡ 10,8 400V3N~ 50/60Hz	1.000	700/760	330	7.979,00
	TEB2B/120E		1.200	700/760	330	8.240,00
	TEB2B/140E		1.400	700/760	330	8.635,00
	TEB3B/120E with only one left hole	⚡ 16,2 400V3N~ 50/60Hz	1.200	700/760	330	10.260,00
	TEB3B/140E		1.400	700/760	330	10.593,00
	TEB3B/160E		1.600	700/760	330	10.927,00
	TEB4B/160E with only one left hole	⚡ 21,6 400V3N~ 50/60Hz	1.600	700/760	330	12.934,00
	TEB4B/180E		1.800	700/760	330	13.253,00
	TER4B/200E		2.000	700/760	330	14.085,00
	TER5B/200E with only one left hole	⚡ 27,0 400V3N~ 50/60Hz	2.000	700/760	330	15.943,00
	TER5B/210E		2.100	700/760	330	16.114,00
	TER5B/220E		2.200	700/760	330	16.289,00

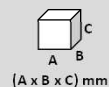
Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**TEB-TER**

cod. TEB3/120E

Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA						
	TEB1/070E	5,4 400V3N~ 50/60Hz	700	700/760	850	6.311,00
	TEB1/080E		800	700/760	850	6.424,00
	TEB1/090E		900	700/760	850	6.538,00
	TEB2/100E	10,8 400V3N~ 50/60Hz	1.000	700/760	850	8.750,00
	TEB2/120E		1.200	700/760	850	9.013,00
	TEB2/140E		1.500	700/760	850	9.349,00
	TEB3/120E	16,2 400V3N~ 50/60Hz	1.200	700/760	850	11.307,00
	TEB3/140E		1.400	700/760	850	11.520,00
	TEB3/160E		1.600	700/760	850	11.825,00
	TEB4/160E	21,6 400V3N~ 50/60Hz	1.600	700/760	850	13.581,00
	TEB4/180E		1.800	700/760	850	13.991,00
	TER4/200E		2.000	700/760	850	14.934,00
	TER5/200E	27,0 400V3N~ 50/60Hz	2.000	700/760	850	16.793,00
	TER5/210E		2.100	700/760	850	16.966,00
	TER5/220E		2.200	700/760	850	17.141,00
Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador						

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TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS**Model****kW****€****TEM**

cod. TEM4B/160E

Versione da banco - Bench model - Aufschischmodell - Modèle à poser - Modelo de sobremesa

Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada

	TEM1B/070E	⚡ 5,4 400V3N~ 50/60Hz	700	700/760	330	5.552,00
	TEM1B/080E		800	700/760	330	5.644,00
	TEM1B/090E		900	700/760	330	5.737,00
	TEM2B/100E	⚡ 10,8 400V3N~ 50/60Hz	1.000	700/760	330	7.859,00
	TEM2B/120E		1.200	700/760	330	8.117,00
	TEM2B/140E		1.400	700/760	330	8.505,00
	TEM3B/120E	⚡ 16,2 400V3N~ 50/60Hz	1.200	700/760	330	10.106,00
	TEM3B/140E		1.400	700/760	330	10.435,00
	TEM3B/160E		1.600	700/760	330	10.765,00
	TEM4B/160E	⚡ 21,6 400V3N~ 50/60Hz	1.600	700/760	330	12.741,00
	TEM4B/180E		1.800	700/760	330	13.055,00
	TEM4B/200E		2.000	700/760	330	13.383,00
	TEM5B/200E	⚡ 27,0 400V3N~ 50/60Hz	2.000	700/760	330	15.149,00
	TEM5B/210E		2.100	700/760	330	15.312,00
	TEM5B/220E		2.200	700/760	330	15.475,00

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessoires inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI

PIASTRA PER COTTURA GIAPPONESE

JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS



TEM



cod. TEM3/120E

Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada						
	TEM1/070E	5,4 400V3N~ 50/60Hz	700	700/760	850	6.216,00
	TEM1/080E		800	700/760	850	6.328,00
	TEM1/090E		900	700/760	850	6.438,00
	TEM2/100E	10,8 400V3N~ 50/60Hz	1.000	700/760	850	8.618,00
	TEM2/120E		1.200	700/760	850	8.878,00
	TEM2/140E		1.400	700/760	850	9.045,00
	TEM3/120E	16,2 400V3N~ 50/60Hz	1.200	700/760	850	11.140,00
	TEM3/140E		1.400	700/760	850	11.349,00
	TEM3/160E		1.600	700/760	850	11.648,00
	TEM4/160E	21,6 400V3N~ 50/60Hz	1.600	700/760	850	13.432,00
	TEM4/180E		1.800	700/760	850	13.780,00
	TEM4/200E		2.000	700/760	850	14.192,00
	TEM5/200E	27,0 400V3N~ 50/60Hz	2.000	700/760	850	15.956,00
	TEM5/210E		2.100	700/760	850	16.121,00
	TEM5/220E		2.200	700/760	850	16.286,00
Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehöre inbegriffen nr.1 Schaber - Accessories inclus nr.1 raclette - Accesorios incluidos nr.1 rascador						

TEPPANYAKI

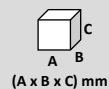
PIASTRE TEPPANYAKI SPECIALI

SPECIAL TEPPANYAKI PLATES - BESONDERE TEPPANYAKIPLATTEN - PLAQUES
TEPPANYAKI SPÉCIALES - PLACAS TEPPANYAKI ESPECIALES



Model

kW

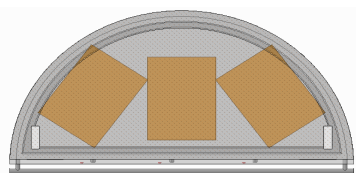


€

TEH



Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada



TEH3/160E

⚡ 16,2

1600

800

850

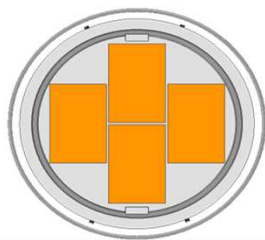
16.216,00

400V3N~
50/60Hz

TEX



Versione con piastra cromata - Chromium plate version - Ausführung mit Chromplatte - Version avec plaque chromée - Versión con plancha cromada



TEX4/120E

⚡ 21,6

1200

1200

850

15.337,00

400V3N~
50/60Hz

Accessori in dotazione nr.1 raschietto - Accessories included nr.1 scraper - Zubehörte inbegriffen nr.1 Schaber - Accessoires inclus nr.1 raclette - Accesorios incluidos nr.1 rascador

TEPPANYAKI**PIASTRA PER COTTURA GIAPPONESE**JAPANESE HOT PLATE - JAPANISCHE BRATPLATTE - PLAQUE JAPONAIS -
PLACAS JAPONESAS

	Model	kW	 (A x B x C) mm	Description	€
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SMARTEP**TEPPANYAKI****SMARTEP1403E03**

⚡ 16,2

1400

700

850

Base refrigerata
Temp. 0° / +8°
/
Refrigerate base
Temp. 0° / +8°

__._,00

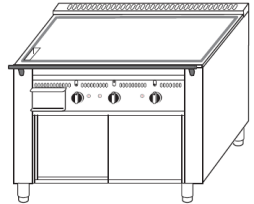
400V3N~
50/60Hz

TEPPANYAKI

ACCESSORI

ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS

TEPPANYAKI

	Model	kW	 (A x B x C) mm	€
ACCESSORI ACCESSORIES - ZUBEHÖRE - ACCESSOIRES - ACCESORIOS				
	CH.700	700	Chiusura con portine	281,00
	CH.800	800	Cupboard closed with doors	330,00
	CH.900	900	Schrank mit Flügeltüren geschlossen	413,00
	CH.1000	1.000	Armoire fermé avec portes	421,00
	CH.1100	1.100	Armario cerrado con puertas	429,00
	CH.1200	1.200		436,00
	CH.1300	1.300		445,00
	CH.1400	1.400	Chiusura con porte scorrevoli	453,00
	CH.1500	1.500	Cupboard closed with sliding doors	463,00
	CH.1600	1.600	Schrank mit Schiebetüren geschlossen	469,00
	CH.1700	1.700	Armoire fermé avec portes coulissantes	479,00
	CH.1800	1.800		485,00
	CH.1900	1.900		494,00
	19/85900001		Raschietto lama intercambiabile Scraper with changeable blade for Teppanyaki Schaber mit Auswechselbaren Klinge	50,00

yakitori



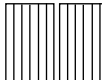
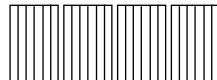
ASIA

L'UNICA ED ORIGINALE LINEA ETNICA MADE IN ITALY

**YAKITORI GAS**

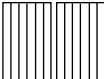
GAS YAKITORI - GAS YAKITORI - YAKITORI A GAZ - YAKITORI A GAS

YAKITORI

	Model		kW	Dim. Grid	€
				Grid	
Versione da banco - Bench model - Auf Tischmodell - Modèle à poser - Modelo de sobremesa					
	YAK1	740x320x270h	 6,0	600x270	2.072,00
					
	TR.YAK1	715x270x580h			397,00
	YAK2	1.440x320x270h	 12,0	1.200x270	3.107,00
					
	TR.YAK2	1430x270x580h			587,00

YAKITORI ELETTRICA

ELECTRIC YAKITORI - ELEKTRO YAKITORI - YAKITORI ÉLECTRIQUE - YAKITORI ELÉCTRICAS

	YAK1E	760x300x270h	 2,2 230V~ 50/60Hz		2.602,00
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FRY-TOP





PIASTRA FRY-TOP CUOCIPIADINA E SALSICCIA

FRY-TOP FOR PIADINA AND SAUSAGES - GRILLPLATTE FÜR PIADINA

HACKFLEISHWURST - PLAQUE FRY-TOP POUR CUISSON DE PIADINA ET SAUCISSE -

PLANCHA FRY-TOP PARA PIADINA E SALCHICHA

	Model	kW	 (A x B x C) mm	€		
Versione da banco - Bench model - Aufstischmodell - Modèle à poser - Modelo de sobremesa						
	FTSPS/1G1PK.BB	 19,8	1.020	530	255	3.124,00
	FTSPS/2GK.BB	 26,0	1.260	530	255	3.556,00
Modello su trespolo - Model with support - Modell mit Gestell - Modèle sur support - Modelo con soporte						
	FTSPS/1G1PK.GG	 19,8	1.020	530	850	3.407,00
	FTSPS/2GK.GG	 26,0	1.260	530	850	3.887,00
K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA						



PIASTRA FRY-TOP CUOCIPIADINA E SALSICCIA

FRY-TOP FOR PIADINA AND SAUSAGES - GRILLPLATTE FÜR PIADINA

HACKFLEISHWURST - PLAQUE FRY-TOP POUR CUISSON DE PIADINA ET SAUCISSE -

PLANCHA FRY-TOP PARA PIADINA E SALCHICHA

	Model	kW	 (A x B x C) mm			€
Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
	FTSPS/1G1PK.BA	 19,8	1.020	530	850	3.703,00
	FTSPS/2GK.BA	 26,0	1.260	530	850	4.241,00
Con portine o scorrevoli - Closed with doors or sliding doors - Mit Tür or mit Schiebetüren geschlossen - Fermée avec portes - Con armadio con puertas						
	FTSPS/1G1PK.BC	 19,8	1.020	530	850	4.131,00
	FTSPS/2GK.BC	 26,0	1.260	530	850	4.754,00
K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA						

FRY-TOP



PIASTRA FRY-TOP CUOCIPIADINA E SALSICCIA

FRY-TOP FOR PIADINA AND SAUSAGES - GRILLPLATTE FÜR PIADINA

HACKFLEISHWURST - PLAQUE FRY-TOP POUR CUISSON DE PIADINA ET SAUCISSE -

PLANCHA FRY-TOP PARA PIADINA E SALCHICHA

FRY-TOP

	Model	kW	 (A x B x C) mm	€		
Versione da banco - Bench model - Auftischmodell - Modèle à poser - Modelo de sobremesa						
	FTSPS/102EK.BB	 4,4 230V o 400V 50/60Hz	1.020	530	255	3.888,00
	FTSPS/126EK.BB	 4,4 230V o 400V 50/60Hz	1.260	530	255	4.431,00
Modello su trespolo - Model with support - Modell mit Gestell - Modèle sur support - Modelo con soporte						
	FTSPS/102EK.GG	 4,4 230V o 400V 50/60Hz	1.020	530	850	4.173,00
	FTSPS/126EK.GG	 4,4 230V o 400V 50/60Hz	1.260	530	850	4.762,00
K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA						



PIASTRA FRY-TOP CUOCIPADINA E SALSICCIA

FRY-TOP FOR PIADINA AND SAUSAGES - GRILLPLATTE FÜR PIADINA

HACKFLEISHWURST - PLAQUE FRY-TOP POUR CUISSON DE PIADINA ET SAUCISSE -

PLANCHA FRY-TOP PARA PIADINA E SALCHICHA

Modello su vano a giorno - Model on open cabinet - Modell mit offenem Unterbau - Modèle sur meuble ouvert - Modelo abierto						
	FTSPS/102EK.BA	 4,4 230V o 400V 50/60Hz	1.020	530	850	4.468,00
	FTSPS/126EK.BA	 4,4 230V o 400V 50/60Hz	1.260	530	850	5.115,00
Con portine o scorrevoli - Closed with doors or sliding doors - Mit Tür or mit Schiebetüren geschlossen - Fermée avec portes - Con armadio con puertas						
	FTSPS/102EK.BC	 4,4 230V o 400V 50/60Hz	1.020	530	850	4.897,00
	FTSPS/126EK.BC	 4,4 230V o 400V 50/60Hz	1.260	530	850	5.628,00
K - Piastra conforme a normativa CE 1935/2004-MOCA - Plate in compliance with EC 1935/2004 Regulation-FCM - LKM-Platte konform mit CE 1935/2004 - Plaque en ligne avec le règlement CE 1935/2004-MCDA - Plancha conforme al reglamento CE 1935/2004-MOCA						

FRY-TOP

BroilyGrill®



CHANGE YOUR WAY TO GRILL WITH BROILYGRILL



Cos'è BroilyGrill? Finalmente la soluzione ideale, il sogno di ogni griller, un broiler a cottura diretta ad altissima temperatura, il perfect total searing in una cucina professionale. Direttamente dall'esperienza USA, il BBQ 100% Made in Italy costruito da CASTA Professional Cooking Equipment, studiato per le migliori steakhouses, hamburgerie, bracerie, pub, ristoranti, utilizza sistemi di riscaldamento sia a gas che elettrici di nuova generazione, in grado di raggiungere 850°C in pochi minuti di preriscaldamento, riducendo drasticamente i tempi di cottura tradizionali. Inoltre, il posizionamento della fonte di calore nella parte superiore consente una cottura a irraggiamento diretto, creando una reazione di Maillard immediata e un perfect total searing non riproducibile con altre tecniche, evitando la fastidiosa emissione di fumo, fiamme, e odori causati dai sistemi classici. Broilygrill rappresenta la rivoluzione professionale, un prodotto con altissimo rendimento, semplice da utilizzare, perfetto per le cucine a vista, adatto a molteplici usi.

VANTAGGI

- **850°C in pochi minuti** di preriscaldamento
- **RIDUZIONE 50% TEMPI DI COTTURA:** grazie alle alte temperature raggiunte i tempi di cottura vengono ridotti mediamente del 50%, con conseguente incremento della produttività.
- **RIDUZIONE 80% FUMO E ODORI:** la cottura inversa con irraggiamento del calore dall'alto riduce drasticamente fino all'80% la quantità di fumo e odori che si sviluppano normalmente nei sistemi classici.
- **STOP A FIAMME:** grazie alla cottura inversa dall'alto verso il basso, non avremo più le fiamme, le bistecche bruciate o fredde al cuore, odori sgradevoli ed il fumo causati dalla pirolisi dei grassi che cadono sulla fonte di calore nei sistemi di cottura tradizionale.
- **STOP A BISTECHE BRUCIATE E/O FREDDE AL CUORE**
- **PERFECT TOTAL SEARING** I tre principi di cottura fondamentali - irraggiamento - conduzione - convezione presenti in una unica macchina. Tutte le cotture dirette - hamburger- costate- fiorentine - tomahawk - fettine a basso spessore di pollo-maiale-agnello (carne bianca e rossa) avranno una Maillard incredibile, brasature perfette e omogenee, con una succulenza ineguagliabile.
 - o **Cottura per irraggiamento:** posizionamento della fonte di calore nella parte superiore con emissione dall'alto verso il basso,
 - o **Cottura per conduzione:** le griglie ad alto spessore assicurano la conduzione dal basso verso l'alto del calore accumulato, attraverso il contatto diretto con il cibo
 - o **Cottura per convezione naturale:** la cassa del BBQ crea l'"effetto forno", una convezione naturale grazie al calore accumulato, che cuoce la corona dell'ingrediente (parte esterna laterale) in modo perfetto ed omogenea (perfect total searing). Nei sistemi di cottura tradizionale si deve appoggiare la parte laterale della bistecca, girandola più volte, direttamente sulla griglia affinché si raggiunga la doratura.
- **REAZIONE DI MAILLARD PERFETTA:** doratura superficiale della carne che avviene ad alte temperature, tra i 140°C e i 180 °C, reazione tra gli amminoacidi delle proteine e gli zuccheri. Questo significa che l'imbrunimento può avvenire solo sulla superficie della carne: internamente è sempre presente dell'acqua che le impedisce di superare i 100 °C. L'alta temperatura sviluppata all'interno della BroilyGrill sigilla immediatamente i pori degli alimenti creando una doratura esterna eccezionale ed uniforme su tutta la carne, anche sulla parte laterale, e blocca i succhi all'interno, ottenendo un prodotto succulento.
- **T&T BROILYPROCESS :** attraverso l'utilizzo del Timer e Termometro riusciamo a creare un processo di lavoro ripetibile e standardizzato in cucina, con conseguente semplificazione del lavoro. Inoltre con la semplice misurazione della temperatura interna della carne potrai decidere il punto di cottura desiderato.
- **CALO PESO RIDOTTO:** l'alta temperatura sigilla immediatamente i pori degli alimenti bloccando i succhi all'interno, riducendo al minimo il calo peso del cibo.
- **COTTURA SALUTARE E CIBO SANO:** l'assenza di fumo da pirolisi garantisce un prodotto sano, salutare, altamente digeribile, non inquinato dalla combustione di grassi e succhi che cadono sulla fonte di calore nei sistemi tradizionali di cottura.
- **VELOCITA' DI RISCALDAMENTO:** BroilyGrill raggiunge 850°C in pochi minuti. Accendo il pilota ed aspetto la comanda.
- **RISPARMIO ENERGETICO:** la velocità di riscaldamento e cottura permettono l'utilizzo della macchina solo in caso di necessità, eliminando inutili sprechi con un risparmio energetico fino al 50%.
- **VERSATILITA':** Abbinato alla CBT (cottura a bassa temperatura) o BATCH (precottura e abbattimento di cibi in linea batch) con finitura in griglia è la massima espressione della cucina gourmet e libera la creatività degli chef stellati offrendo lo strumento per cucinare pollo-maiale- bistecche ad alto spessore con osso- verdure -crostacei in modo sublime.
- **FACILE PULIZIA:** griglie di cottura e vaschette (water pans), smontabili e lavabili in lavastoviglie, pulizia della cassa interna con foro di scarico sul fondo

CHANGE YOUR WAY TO GRILL WITH BROILYGRILL



What is BroilyGrill?

It is the ideal solution, the dream of every griller, a high temperature direct cooking broiler, the perfect total searing in a professional kitchen.

Directly from the USA experience, this 100% Made in Italy BBQ is designed for the best steakhouses, burgeries, pubs, restaurants, with new generation gas burners, honeycomb ceramic plates capable of reaching 850 °C in a few minutes of preheating, drastically reducing traditional cooking times.

Furthermore, the positioning of the heat source in the upper part allows for a direct radiation cooking, creating an immediate Maillard reaction and a perfect total searing never seen before, avoiding the annoying emission of smoke, flames, and smells caused by the classic systems of cooking. Broilygrill represents the professional revolution, a very high-performance appliance, simple to use, perfect for show cooking kitchens, suitable for multiple uses.

ADVANTAGES

- **850°C in few minutes** of preheating.
- **50% REDUCTION OF COOKING TIMES:** thanks to the reached high temperatures, cooking times are reduced on average by 50%, with a consequent increase in productivity.
- **80% SMOKE AND ODOR REDUCTION:** reverse cooking with heat radiation from above drastically reduces the amount of smoke that normally develops in classic systems up to 80%
- **STOP FLAMES:** thanks to the reverse cooking from top to bottom, we will no longer have flames, burnt or cold steaks to the heart, unpleasant smells and smoke caused by the pyrolysis of fats that fall on the heat source in traditional cooking systems.
- **STOP BURNT AND/OR COLD STEAKS TO THE CORE**
- **PERFECT TOTAL SEARING:** the three basic cooking principles (radiation, conduction and convection) are available in a single machine. All the direct cooking white and red meat (hamburger, ribs, Fiorentina steaks, tomahawk, thin slices of chicken, pork or lamb) will have a fantastic Maillard, a perfect and homogeneous braising, with an incomparable succulence.
 - o **Cooking by radiation:** the heating source is placed in the upper part, with emission from top to bottom
 - o **Cooking by conduction:** the grids with high thickness assure the conduction of the accumulated heat from bottom to top, through direct contact with food
 - o **Cooking by natural convection:** the BBQ case creates the “oven effect”, a natural convection effect thanks to the accumulated heat, that cooks the crown of the food (the outer side) in a perfect and homogeneous way (perfect total searing). In traditional cooking systems You have to place the side of the steak, and turning it multiple times to reach the browning.
- **PERFECT MAILLARD’S REACTION:** it is the superficial browning of the meat that happens between 140 °C and 180 °C, as consequence of the chemical reaction between amino acids belonging to proteins and sugars. This means that the browning may happen only on the surface of the steak: on the inside there is always water that prevents to reach temperatures higher than 100 °C. The high temperature developed inside BroilyGrill immediately seals the pores of the food creating an exceptional and uniform outer browning on all the meat, even on the sides, and blocks the juices inside, obtaining a succulent product.
- **T&T BROILYPROCESS :** through the use of the Timer and Thermometer we are able to create a repeatable and standardized work process in the kitchen, with consequent simplification of the work. Furthermore, with the simple measurement of the meat core temperature you can decide the desired cooking point.
- **REDUCED WEIGHT LOSS:** the high temperature developed inside BroilyGrill immediately seals the food pores blocking inside the food juices, obtaining a succulent product, minimally reducing the food weight loss.
- **HEALTHY COOKING AND FOOD:** the absence of a pyrolysis smoke is a warranty of a healthy and highly digestible food, untouched by the fat burning and juices dropping on the heating source like in traditional cooking systems.
- **HEATING SPEED:** BroilyGrill reaches 850 °C in few minutes. You turn on the pilot and wait for the order.
- **ENERGY SAVING:** the speed of heating and cooking allows the machine to be used only in case of need, deleting unnecessary energy waste, with an energy saving up to 50%.
- **VERSATILITY:** Combined to LTC (low temperature cooking) or BATCH (pre-cooking and temperature lowering of food in BATCH line) with grill finishing it is the maximum expression of gourmet cuisine and it boosts the creativity of starred chefs by offering the tool to cook chicken, pork, thick steaks with bone, vegetables and shellfish in a sublime way.
- **EASY CLEANING:** cooking grills and water pans are removable and dishwasher safe. It is possible to clean the internal casing with drain hole on the bottom.

BROILYGRILL

CHANGE YOUR WAY TO GRILL WITH BROILYGRILL



¿Que es BroilyGrill? Es la solution ideal, el sueño de cada griller, un broiler a cocción directa a muy alta temperatura, el perfect total searing en una cocina profesional.

Directamente de la experiencia de los Estados Unidos, es el BBQ 100% Made in Italy diseñado para las mejores churrasquerías, hamburgueserías, pubs, restaurantes; utiliza quemadores de gas de nueva generación, placas de cerámica alveolar que alcanzan los 850°C en unos minutos de precalentamiento, reduciendo drásticamente los tiempos de cocción tradicionales.

Además, el posicionamiento de la fuente de calor en la parte superior permite la cocción por irradiación directa, creando una reacción de Maillard inmediata y un sellado perfecto nunca antes visto, evitando la molesta emisión de humo, llamas y olores que provocan los sistemas clásicos. Broilygrill representa la revolución profesional, un producto con muy alto rendimiento, simple da utilizar, perfecto para las cocinas abiertas, adecuados para múltiples usos.

VENTAJAS

- **850°C en poco minutos de precalentamiento**
- **REDUCCIÓN DEL 50% DE LOS TIEMPOS DE COCCIÓN:** a las altas temperaturas alcanzadas, los tiempos de cocción son reducidos en media del 50%, con el consiguiente aumento de la productividad.
- **80% DE REDUCCIÓN DE HUMOS Y OLORES:** la cocción inversa con irradiación del calor desde arriba reduce drásticamente hasta el 80% la cantidad de humo que normalmente se desarrolla en los sistemas clásicos
- **STOP A LAS LLAMAS:** gracias a la cocción inversa de arriba a abajo, ya no tendremos llamas, filetes quemados o fríos hasta el corazón, olores desagradables y humos provocados por la pirólisis de las grasas que caen sobre la fuente de calor en los sistemas de cocción tradicionales.
- **STOP FILETES QUEMADOS Y/O FRÍOS HASTA EL CORAZÓN**
- **PERFECT TOTAL SEARING:** Los tres principios de cocción fundamentales (irradiación, conducción, convección) en un solo producto. Todas las cocciones directas – hamburger- costillas- Florentina- tomahawk- lonchas finas de pollo-cerdo-cordero (carne blanca y roja) tendrán una Maillard increíble, braseadas perfectamente y homogéneamente, con una succulencia incomparable.
 - o **Cocción por irradiación:** colocación de la fuente de calor en la parte superior con emisión de arriba a abajo.
 - o **Cocción por conducción:** las rejillas de alto espesor aseguran la conducción de abajo hacia arriba del calor acumulado, a través del contacto directo con los alimentos.
 - o **Cocción por convección natural:** la caja del BBQ crea el "efecto horno", una convección natural gracias al calor acumulado, que cocina la corona del ingrediente (parte externa lateral) de manera perfecta y homogéneamente (perfect total searing). En los sistemas de cocción tradicional se debe apoyar la parte lateral del filete, girándolo varias veces, directamente sobre la parrilla para que se alcance el dorado.
- **PERFECTA REACCIÓN DE MAILLARD:** es el dorado superficial de la carne que ocurre entre 140°C y 180°C, causado por la reacción química entre los aminoácidos de las proteínas y los azúcares. Esto significa que el dorado solo puede ocurrir en la superficie de la carne: internamente siempre hay agua que evita que supere los 100 °C. La alta temperatura desarrollada en el interior del BroilyGrill sella inmediatamente los poros de los alimentos creando un dorado externo excepcional y uniforme en toda la carne, incluso en los lados, y bloqueando los jugos en el interior, obteniendo un producto succulento.
- **T&T BROILYPROCESS:** a través del uso del Temporizador y el Termómetro somos capaces de crear un proceso de trabajo repetible y estandarizado en la cocina, con la consiguiente simplificación del trabajo. Además, con la simple medición de la temperatura interna de la carne podrás decidir el punto de cocción deseado.
- **REDUCCIÓN DE LA PÉRDIDA DE PESO:** La alta temperatura desarrollada dentro del BroilyGrill sella inmediatamente los poros de los alimentos bloqueando los jugos en su interior, obteniendo un producto succulento y minimizando la pérdida de peso del alimento.
- **COCCIÓN Y ALIMENTOS SALUDABLES:** la ausencia de humos de pirólisis garantiza un producto saludable, de alta digestibilidad, no contaminado por la combustión de grasas y jugos que caen sobre la fuente de calor en los sistemas de cocción tradicionales.
- **VELOCIDAD DE CALENTAMIENTO:** BroilyGrill llega a 850°C en unos minutos. Se enciende el piloto y se espera la orden.
- **AHORRO DE ENERGÍA:** la velocidad de calentamiento y cocción permiten el uso de la máquina solamente en caso de necesidad, eliminando el desperdicio de energía superfluo, con un ahorro de energía de hasta un 50%.
- **VERSATILIDAD:** Combinado con la CBT (cocción a baja temperatura) o cocina BATCH (precocción y abatimiento de alimentos en línea batch) con acabado sobre la parrilla, es la máxima expresión de la cocina gourmet y libera la creatividad de los chefs estrellados ofreciendo el instrumento para cocinar pollo, cerdo, filetes de ternera con hueso, verduras y mariscos de manera sublime.
- **FÁCIL LIMPIEZA:** Rejillas y bandejas de cocción extraíbles y adecuadas para lavavajillas, limpieza de la cámara interna con agujero de drenaje en la parte inferior.

CHANGE YOUR WAY TO GRILL WITH BROILYGRILL



Enfin la solution idéale, le rêve de tous les Griller, un Broiler à cuisson direct et très haute température, le perfect total searing dans une cuisine professionnelle. Directement issu de l'expérience USA, le bbq 100% Made in Italy est conçu pour les meilleurs steakhouses, chaînes de hamburgers, brasseries, pubs, restaurants. Il utilise des brûleurs à gaz de nouvelle génération : des plaques en céramique nid d'abeille capables d'atteindre 850 ° C en quelques minutes de préchauffage, réduisant nettement les temps de cuisson traditionnels. En outre, l'emplacement de la source de chaleur dans la partie supérieure permet une cuisson par rayonnement direct, créant une réaction de Maillard immédiate et un perfect total searing jamais vu auparavant, évitant ainsi l'émission gênante de fumée, de flammes et d'odeurs causées normalement par les systèmes classiques. Broilygrill représente une révolution professionnelle : un produit à haute performance, facile à utiliser, parfait pour les cuisines à vue, adapté à de multiples usages.

ADVANTAGES

- **850°C** en quelques minutes de préchauffage
- **REDUCTION 50% DES TEMPS DE CUISSON**: grâce aux hautes températures atteintes, le temps de cuisson est réduit de 50% en moyenne, ce qui permet une augmentation de la productivité.
- **REDUCTION 80% FUMÉE ET ODEURS**: la cuisson inversée avec rayonnement thermique par le haut, réduit considérablement jusqu'à 80 % la quantité de fumée et odeurs qui se développe normalement dans les systèmes classiques
- **PLUS DE FLAMME**: grâce à la cuisson inversée du haut vers le bas, nous pouvons oublier les flammes ou la viande froide au cœur, les odeurs désagréables et la fumée causée par la pyrolyse des graisses qui tombent sur la source de chaleur dans les systèmes de cuisson traditionnels.
- **PLUS DE VIANDE BRULÉE ET/OU FROID AU COEUR**
- **PERFECT TOTAL SEARING**: les trois principes de base de cuisson - rayonnement - conduction - convection - réunis dans un seul produit. Toutes les cuissons directes - hamburgers, ribs, steak florentin, tomahawk, tranches fines de poulet, porc ou agneau (viande blanche et rouge) auront un Maillard surprenant, un braisage parfait et homogène, d'une succulence incomparable.

- o **Cuisson par rayonnement** : positionnement de la source de chaleur dans la partie supérieure avec émission de haut vers le bas ;
- o **Cuisson par conduction** : les grilles de grande épaisseur assurent la conduction de bas vers le haut de la chaleur accumulée à travers le contact direct avec les ingrédients;
- o **Cuisson par convection** : le boîtier du bbq crée un 'effet four', une convection naturel grâce à la chaleur accumulée qui cuit parfaitement et uniformément la couronne (la partie extérieure latérale) de l'ingrédient (perfect total searing). Dans les systèmes de cuisson traditionnels, la partie latérale du steak doit être placée, en la retournant plusieurs fois, directement sur la grille pour qu'elle soit dorée.

- **REACTION MAILLARD PARFAITE** : il s'agit du brunissement superficiel de la viande qui se produit entre 140°C et 180°C, causé par la réaction chimique entre les acides aminés des protéines et les sucres. Cela signifie que le brunissement se produit seulement sur la surface de la viande : à l'intérieur, il y a toujours de l'eau qui l'empêche de dépasser 100 °C. La température élevée développée à l'intérieur du BroilyGrill scelle immédiatement les pores des aliments, en réalisant une cuisson externe exceptionnelle et uniforme de l'aliment, sur la partie latérale aussi, ce qui permet de bloquer les jus à son intérieur et d'obtenir un produit succulent
- **T&T BROILYPROCESS** : À travers l'utilisation d'un minuteur et d'un thermomètre, nous réussissons à créer dans la cuisine un processus de travail reproductible et standard qui permet de simplifier le travail. En plus, avec la mesure de la température à l'intérieur de la viande, vous pouvez choisir le point choisi de cuisson.
- **PERTE DE POIDS REDUITE** : la température élevée développée à l'intérieur du BroilyGrill scelle immédiatement les pores des aliments, en bloquant les jus à son intérieur, ce qui permet d'obtenir un produit succulent et de réduire la perte de poids des aliments.
- **TIPOLOGIE DE CUISSON ET ALIMENTATION SAINES** : l'absence de fumée de pyrolyse garantit un produit sain, hautement digestible, non pollué par la combustion des graisses et des jus qui tombent sur la source de chaleur dans les systèmes de cuisson traditionnels.
- **VITESSE DE CHAUFFAGE** : BroilyGrill arrive à 850°C en quelques minutes. Il suffit d'allumer la veilleuse et d'attendre la commande.
- **ÉCONOMIE D'ÉNERGIE**: la rapidité de chauffage et de cuisson vous permet d'utiliser l'équipement seulement en cas de nécessité, en éliminant ainsi les gaspillages d'énergie et en économisant jusqu'à un 50%.
- **POLYVALENCE** : Combiné avec la CBT (cuisson basse température) ou le BATCH COOKING (pré-cuisson et refroidissement rapide des aliments comme planification) avec terminaison sur la grille, c'est le maximum de l'expression de la cuisine gourmet. Stimule la créativité des chefs étoilés grâce à un instrument pour la cuisson de poulet, porc, bifteck de grosse épaisseur avec l'os, légumes et fruits de mer dans un manière impeccable.
- **NETTOYAGE FACILE** : les grilles et les plateaux de cuisson sont amovibles et lavables au lave-vaisselle. Nettoyage de la structure intérieure à l'aide d'un trou de vidange situé au fond.

	Model	 (A x B x C) mm	kW		Dim. cooking plate mm.	Griglie mm. 232x380	€
LINEA SLIM / SLIM LINE							
	BRL7001	740x450/630x745h	 8,3	gas	470x380	2	4.997,00
	BRE7001M	800x450/630x745h	 5,0	1NAc230V 50/60 Hz 32A	470x380	2	5.254,00
	BRE7001			3NAc400V 50/60 Hz 16A			5.120,00
	BRL8001	980x450/630x745h	 12,8	gas	700x380	3	5.817,00
	BRE8001	1040x450/630x745h	 10,0	3NAc400V 50 Hz 32A	700x380	3	5.942,00

	Model	 (A x B x C) mm	kW		Dim. cooking plate mm.	Griglie mm. 232x530	€
LINEA MAXI / MAXI LINE							
	BRL7701	800x600/780x745h	 12,0	gas	470x530	2	7.232,00
	BRE7701M	800x600/780x745h	 6,5	1Nac230V 50/60 Hz 32A	470x530	2	6.648,00
	BRE7701			3Nac400V 50/60 Hz 16A			6.480,00
	BRL8801	1040x600/780x745h	 19,2	gas	700x530	3	7.985,00
	BRE8801	1040x600/780x745h	 13,0	3Nac400V 50 Hz 32A	700x530	3	8.208,00

	Model	 (A x B x C) mm	Description	€
	BRTCS7001R	800x700x860h	Base inox chiusa con antina, con piano intermedio regolabile, con n. 1 cassetto mm.555x580x145h, su ruote (n. 2 con freno + n.2 senza freno) / Stainless stell cabinet with door, adjustable intermediate shelf, n.1 drawer mm.555x580x145h, with n.4 wheels (n. 2 with break)	1.750,00
	BRTCS8001R	1.040x700x860h	Base inox chiusa con antine, con piano intermedio regolabile, con n. 2 cassette mm.375x580x145h, su ruote (n. 2 con freno + n.2 senza freno) / Stainless stell cabinet with door, adjustable intermediate shelf, n.2 drawers mm.555x580x145h, with n.4 wheels (n. 2 with break)	2.252,00
	BRCSS7001R	800x700x860h	Base inox con n. 3 cassette mm.555x580x145h, su ruote (n. 2 con freno + n.2 senza freno) / Stainless stell cabinet with n.2 drawers mm.555x580x145h, with n.4 wheels (n. 2 with break)	1.985,00
	BRCKT7001R	800x700x860h	Base inox con n. 3 cassette mm.555x580x145h, su ruote (n. 2 con freno + n.2 senza freno) con alari laterali dx/sx pieghevoli mm. 600x700 / Stainless stell cabinet with n.2 drawers mm.555x580x145h, with n.4 wheels (n. 2 with break)	2.745,00

	Model	 (A x B x C) mm	Description	€
	BRTEG8001R	1.040x700x860h	Base inox con portateghe cap. n. 5 GN 1/1 h.100 mm (GN escluse), con piano intermedio regolabile, su ruote (n. 2 con freno + n.2 senza freno) / Stainless stell cabinet with side runner cap. n. 5 GN 1/1 h.100 mm (GN not included) with n.4 wheels (n. 2 with break)	1.603,00
	BRCST8001R	1.040x700x860h	Base inox con portateghe cap. n. 5 GN 1/1 h.100 mm (GN escluse), con cassettiera a 3 cassetti mm.355x580x145h, su ruote (n. 2 con freno + n.2 senza freno) / Stainless stell cabinet with side runner cap. n. 5 GN 1/1 h.100 mm (GN not included) with n.3 drawers mm.355x580x145h with n.4 wheels (n. 2 with break)	2.538,00
	BRTKB7001R	2.000x700x860h	Base inox chiusa con antina, con supporto bombola gas 10 kg diam 270x600h (bombola esclusa), con nr. 2 flat mm. 600x700 pieghevoli, su ruote (n. 2 con freno + n.2 senza freno) / Stainless stell cabinet with support for gas bottle cap. 10 kg diam. 270x600h (gas bottle not included), with nr. 2 foldable side panels flap mm 600x700, with n.4 wheels (n. 2 with break)	1.962,00
	BRTKB8001R	2.000x700x860h	Base inox chiusa con antine, con supporto bombola gas 10 kg diam. 270x600h (bombola esclusa), con nr. 2 flat mm. 600x700 pieghevoli, su ruote (n. 2 con freno + n.2 senza freno) / with support for gas bottle cap. 10 kg diam. 270x600h (gas bottle not included), with nr. 2 foldable side panels flap mm 600x700, with n.4 wheels (n. 2 with break)	2.208,00

	Model	 (A x B x C) mm	Description	€
	BRTRE7001P	800x700x850h	Trespole inox con piano di fondo, su piedi / Stainless stell support with feet	712,00
	BRTRE8001P	1.040x700x850h	Trespole inox con piano di fondo, su piedi / Stainless stell support with feet	765,00
	BRTRG7001P	800x700x850h	Trespole inox con portateglie cap. n. 5 GN 1/1 h.100 mm (GN escluse), su piedi / Stainless stell support with side runner cap. n. 5 GN 1/1 h.100 mm (GN not included) with feet	949,00
	BRTRG8001P	1.040x700x850h	Trespole inox con portateglie cap. n. 5 GN 1/1 h.100 mm (GN escluse), su piedi / Stainless stell support with side runner cap. n. 5 GN 1/1 h.100 mm (GN not included) with feet	1010,00

BroilyGrill® ACCESSORI BROILYGRILL®

BROILYGRILL® - BROILYGRILL® - BROILYGRILL® - BROILYGRILL®

	Model	 (A x B x C) mm	Description	€	BROILYGRILL
	SL/BGN10750	463,4x369,7x 138,7h	Griglia inox cap. nr. 15 arrosticini mod. BRL7001 - BRE7001 / Stainless steel grid cap. nr. 15 little skewers (italian arrosticini) mod. BRL7001 - BRE7001	304,00	
	SL/BGN20750	703,4x369,7x 138,7h	Griglia inox cap. nr. 23 arrosticini mod. BRL8001 - BRE8001 / Stainless steel grid cap. nr. 23 little skewers (italian arrosticini) mod. BRL8001 - BRE8001	358,00	
	21/BGN00001	232x380	Griglia per BroilyGrill mm. 232x380, Verticale, in tondino acciaio inox AISI 304 Ø 6mm / Vertical round Stainless steel AISI 304 grid for BroilyGrill mm. 232x380 Ø 6 mm.	88,00	
	21/BGN00011	232x530	Griglia per BroilyGrill mm. 232x530, Verticale, in tondino acciaio inox AISI 304 Ø 6mm / Vertical round Stainless steel AISI 304 grid for BroilyGrill mm. 232x530 Ø 6 mm.	118,00	
	KFLAP600	600x700	Kit flap alari laterali (dx + sx) pieghevoli con supporto utensili mm. 600x700 / Foldable side panels kit flap (dx + sx) with cooking tools support mm. 600x700	760,00	
	BRDOC001	/	Doccia BroilyGrill professionale con flessibile inox viplato mt. 1,5 attacco girevole 1/2" / Professional faucet tap BroilyGrill with flexible stainless steel 1.5 m swivel connection 1/2	324,00	
	56/88800008	lungh.650	Spiedo in acciaio inox mm. 650 / Stainless steel skewer mm. 650	36,00	

Personalizza la tua BroilyGrill

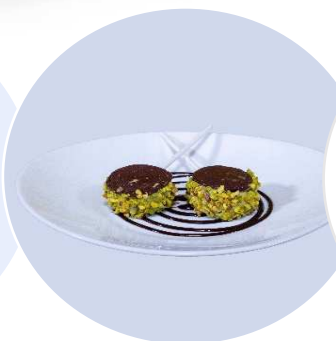


cod. COLORAL

€ 850,00

TEPP ICE

NEW SHOW ICE CREAM CONCEPT



	Model	 (A x B x C) mm	kW	 (A x B x C) mm	€
DROP-IN VERSION	TEMP. MAX -38°C	External Dimensions		Internal Dimensions	
	DP/TPICE	680x610	 1,23 230V~ 50/60Hz	610x560	9.481,00
FEBE	TEMP. MAX -38°C	External Dimensions		Internal Dimensions	
	TPICE800	800x750x930h	 1,23 230V~ 50/60Hz	610x560	11.394,00
		Carrello su ruote con inserita DP/TPICE Trolley with DP/TPICE drop-in version			
ATENA	TEMP. MAX -38°C	External Dimensions		Internal Dimensions	
	TPICE1200	1.200x750x 930/1.430h	 1,23 230V~ 50/60Hz	610x560	14.849,00
		Piano in granito - Cassettiera a 3 cassetti - Nr.6 GN 1/9 - Mensola in plexiglass - Nr.4 ruote Granite top - Nr.3 drawers - Nr.6 GN 1/9 - Plexiglass shelf - Nr.4 wheels			
ATENA R	TEMP. MAX -38°C	External Dimensions		Internal Dimensions	
	TPICE1200R	1.200x750x 930/1.430h	 1,23 230V~ 50/60Hz	610x560	A RICHIESTA / UPON REQUEST / SUR DEMANDE / SOBRE PEDIDO
		Piano in granito - Cassettiera a 3 cassetti - Nr.4 GN 1/9 - Nr. 4 GN 1/9 refrigerate - Mensola in plexiglass - Nr.4 ruote Granite top - Nr.3 drawers - Nr.4 GN 1/9 - Nr. 4 refrigerated GN 1/9 - Plexiglass shelf - Nr.4 wheels			

IL NUOVO SHOW ICE CREAM CONCEPT / NEW SHOW ICE CREAM CONCEPT

Pensata appositamente per tutti i professionisti della gelateria, della ristorazione e dello street food, TEPP-ICE è la nuova frontiera del gusto. Grazie alla sua speciale piastra refrigerata, puoi preparare **granite, cocktail frozen, smoothy frozen, decorazioni di cioccolato, ice roll, dessert e tanto altro ancora.** / Designed specifically for all professionals in the ice cream, catering and street food sectors, TEPP-ICE is the new frontier of taste. Thanks to its special refrigerated plate, you can prepare granitas, frozen cocktails, frozen smoothies, chocolate decorations, ice cream rolls, desserts and much more.





Model	 (A x B x C) mm	kW	 (A x B x C) mm	€
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TT1	1.000x850x930h			21.759,00
HOT PLATE +240°C		1,85	290x580	
COLD PLATE MAX -38°C		0,90	300x600	
EXTRACTION SYSTEM		0,20	m³/h 1.220	
POTENZA TOTALE TOTAL POWER		 2,95 230V~ 50/60Hz		



TT2	1.600x850x930h			28.403,00
HOT PLATE +240°C		5,40	550x580	
COLD PLATE MAX -38°C		1,23	560x600	
EXTRACTION SYSTEM		0,20	m³/h 1.220	
POTENZA TOTALE TOTAL POWER		 6,83 400V3N~ 50/60Hz		



TEPP-TWIN è una macchina composta da due piastre indipendenti affiancate, che consentono la cottura fino a +240°C (a destra) e il raffreddamento rapido fino a -38°C (a sinistra). Unica e polivalente, offre agli chef più creativi la possibilità di inventare e realizzare ricette senza utilizzare altre risorse: dall'antipasto al dolce, passando per primi e secondi, il risultato è sempre un'armonia di sapori e colori. L'utilizzo della piastra fredda (fino dall'esaltazione dei principi nutrizionali a -38°C) favorisce l'abbattimento microbico e aiuta il fissaggio di colori e proprietà dei cibi. Il passaggio dalla piastra fredda a quella calda attiva lo shock termico che esalta il colore e la consistenza degli alimenti. Il piatto si va poi a terminare su una delle due piastre, in base alla ricetta desiderata.

TEPP-TWIN funziona elettricamente, ed è dotata di un sistema di aspirazione integrato autosufficiente con filtrazione a mezzo di n.1 filtro in viledon e n. 1 filtro a carboni attivi, con scarico libero in ambiente.

Il vantaggio principale nell'utilizzo di TEPP-TWIN è cucinare e raffreddare rapidamente i cibi, grazie alla presenza di un unico piano di lavoro. Le due piastre affiancate permettono allo chef di ottenere simultaneamente e in brevissimo tempo due passaggi di temperatura caldo-freddo e freddo-caldo: questo sia in occasione di show cooking, sia nella quotidianità del backstage in cucina. Un metodo che permette la conservazione dei valori nutrizionali dei cibi, ideale per ristoranti di altissimo livello, catering e chef che vogliono gestire una cucina d'avanguardia.

TEPP-TWIN is an appliance composed by two independent plates placed side by side allowing to cook up to +240 °C (on the left) and fast cool down up to -38 °C (on the right). Unique and versatile, offering to the most creative chefs the possibility to invent and create recipes from appetizers up to desserts, passing through the main courses, without using other resources. The result is always a harmony of flavors and colors enhancing nutritional properties. The use of the cold plate (down to -38 °C) facilitates the microbial reduction and enhances the colors fixing and the food nutritional properties. The transition from the cold plate to the hot one activates the thermal shock enhancing the food color and texture. The dish is then finished on one of the two plates, depending on the desired recipe.

TEPP-TWIN is an electric appliance equipped with an independent and integrated extraction system, filtering through one viledon and one activated carbon filters, with unducted outlet in the environment.

The main advantage of TEPP-TWIN is the ability to cook and quickly cool food, thanks to the presence of one single worktop. The two side-by-side plates allow the chef to get simultaneously and in a short time two hot-cold and cold-hot temperature changes, both during show cooking, and in the everyday backstage life in the kitchen. A method that allows for the preservation of the nutritional value of food, ideal for high-level restaurants, caterers and chefs who want to manage avant-garde cuisine.

TEPPTWIN


FLEXIBLE COOKING

Filchef





FILCHEF
FILCHEF



Filchef

Un nuovo concetto di flexible cooking che unisce la qualità della cottura professionale al design.

Adatta al settore Luxury Home, catering o eventi, FILCHEF viene realizzata su misura e progettata per location outdoors.

A new flexible cooking concept that combines professional cooking's quality with design.

Suitable for the Luxury Home sector, catering and events, FILCHEF is realized to measure and designed for outdoors locations.

Model	 (A x B x C) mm	kW		€
FIL1600001	1600x700x850h	 28,0		9.885,00

VERSIONE COLORATA SU RICHIESTA / COLORED VERSION ON REQUEST

Blocco cottura mm.1600x700x850h. interamente realizzata in acciaio inox AISI 304, con:

- Piano monoblocco in acciaio inox AISI 304 18/10 spessore mm.2,0
- Piano cottura con n.2 bruciatori fuochi aperti in ghisa cromati (n.1 doppia corona 7,5kW e n.1 monocorona 4,5 kW), con termocoppia e fiamma pilota. Accensione fuochi manuale. Bacinella bifuoco raccogli goccia estraibile prof. mm. 22 per una facile manutenzione e pulizia. Griglie monofuoco smaltate nera lucida o raf.
- N.1 piano di lavoro al centro con n.1 cassetto porta utensili sottostante.
- N. 1 griglia a gas pietra lavica mm.800x700 (kW.16,0) con griglia inox a V, regolabile in altezza, per la raccolta dei grassi di cottura oppure griglia in tondino per cottura pesce (su richiesta). Canalina frontale con foro di scarico e GN 1/3 h.65 mm posizionata nel vano inferiore. Alzatina paraspruzzi su tre lati. Bruciatori gas a due tubi fiamma ad alto rendimento con rubinetto valvolato, con regolazione temperatura max-min, termocoppia e accensione piezoelettrica
- Coperchio in acciaio inox AISI 304
- Vano inferiore chiuso con antine.
- Manopole in materiale atermico.
- N.4 ruote piroettanti in nylon-poliuretano d.mm.100 di cui n. 2 con freno.

Cooking unit mm.1600x700x850h, Structure in AISI 304 stainless steel scotch bright, with:

- Work top in AISI 304 stainless steel scotch brite mm. 2,0 thick.
- N.2 Chromium-plated cast iron open burners (n.1 double crowned of kW 7,5 and n.1 single crowned of kW 4,5) with thermocouple and pilot flame. Manual ignition. Printed removable drip pans for 2 burners for an easier maintenance and cleaning, depth mm. 22. Bright porcelain enameled or raf cast iron grid for one top burner.
- N.1 working top in the with underneath n.1 drawer for tools.
- N.1 gas lava rock grill mm.800x700 (kW.16,0 with stainless steel grid for meat with a "V" shape to drain off fat or steel rod cooking grid for fish (on request). Front grease runner with hole-drain and fat collection GN 1/3 h. 65 mm positioned in the lower compartment . Splashback on three sides. High efficiency gas burners with two flames, gas safety tap, with temperature setting min./max., thermocouple and piezoelectric ignition. Knobs made of heat-resistant material. AISI 304 stainless steel adjustable feet
- AISI 304 stainless steel scotch brite lid
- Model on cabinet closed with n. 4 doors.
- N.4 wheels d.mm.100 (n.2 with breaks)
- Manufactured exclusively to measure



CCOOKAIR



La nuova isola aspirante CCOOKAIR è ideale per tutte le attività di ristorazione e catering esercitate in ambienti privi di impianti di aspirazione e canna fumaria con espulsione esterna.

CCOOKAIR2100 è dotata di **CCDEP8001**, sistema innovativo di trattamento dei fumi e degli odori derivanti dalla cottura dei cibi, brevettato, in grado di garantire un reale ed efficace abbattimento di fumi al 98% e odori al 90-95%. È in grado di soddisfare i requisiti delle normative in vigore e di garantire un ambiente di lavoro sicuro e confortevole.

Ideale per l'utilizzo con BroilyGrill.

Un sistema innovativo, che combina diverse tecnologie per ottenere un'elevata efficienza di trattamento che si avvicina quasi alla perfezione.

CCOOKAIR2100 è interamente realizzata in acciaio inox AISI 304, con n.4 ruote (n.2 con freno) per una facile movimentazione, piano di appoggio per elementi di cottura, impianto di aspirazione composto da :

- generatore di ozono che trasforma i grassi in polvere ed elimina completamente gli odori, posizionato nella parte superiore della cappa (incluso nel prezzo)

- DEPURATORE CCDEP8001, posizionato nella base inferiore della CCOOKAIR2100, con 4 stadi diversi di filtrazione, sempre più fini, in modo da catturare progressivamente le particelle di diverse dimensioni. In sequenza:

1. filtri a labirinto posizionati nella cappa superiore
2. filtri per alte temperature (efficienza G5) per trattenere polvere medio grossa
3. filtri elettrostatici per abbattimento di fumi al 98% e odori al 90%,
4. filtri a tasche rigide arricchito di carbone attivo (efficienza G7) per eliminare il residuo delle particelle odorose.

- I filtri offrono una certa resistenza al passaggio dell'aria, per cui essa deve venir forzata attraverso di essi con aspiratore ad alto rendimento portata m3/h 3100 - kW 2,2 380V 5060Hz, con espulsione superiore.

CCOOKAIR2100 è conforme alle seguenti Normative UNI 7129:2008 (e successive modifiche) - UNI 8723:2008 - UNI 13779:2008 (e successive modifiche)

PUO' ESSERE UTILIZZATA IN AMBIENTI SENZA CANNA FUMARIA UTILIZZANDO APPARECCHI DI COTTURA ELETTRICI.

In caso di interesse forniremo relazione tecnica dettagliata.

The new CCOOKAIR extraction island is ideal for all restaurant and catering activities carried out in rooms without suction systems and flues with external exhaust.

The **CCOOKAIR2100** is equipped with **CCDEP8001**, an innovative patented system for treating fumes and odours resulting from cooking, which guarantees a real and effective elimination of fumes to 98% and odours to 90-95%.

It meets the requirements of current regulations and provides a safe and comfortable working environment.

Ideal for use with BroilyGrill.

An innovative system, combining several technologies to achieve a high treatment efficiency that comes close to perfection.

CCOOKAIR2100 is made entirely of AISI 304 stainless steel, with 4 wheels (2 with brakes) for easy handling, support surface for cooking elements, suction system consisting of :

- ozone generator that transforms grease into powder and completely eliminates odours, located in the upper part of the hood (included in the price)

- PURIFIER CCDEP8001, installed in the lower base of the CCOOKAIR2100, with 4 different stages of filtration, progressively finer and finer, to gradually capture particles of different sizes. In sequence:

1. labyrinth filters positioned in the upper hood
2. high temperature filters (G5 efficiency) to retain medium to coarse dust
3. electrostatic filters for 98% smoke and 90% odour elimination,
4. rigid pocket filters enriched with activated carbon (G7 efficiency) to remove residual odorous particles.

- the filters offer a certain resistance to the passage of air, which is why air must be forced through them with a high-efficiency extractor fan flow rate m3/h 3100 - kW 2.2 380V 5060Hz, with top ejection.

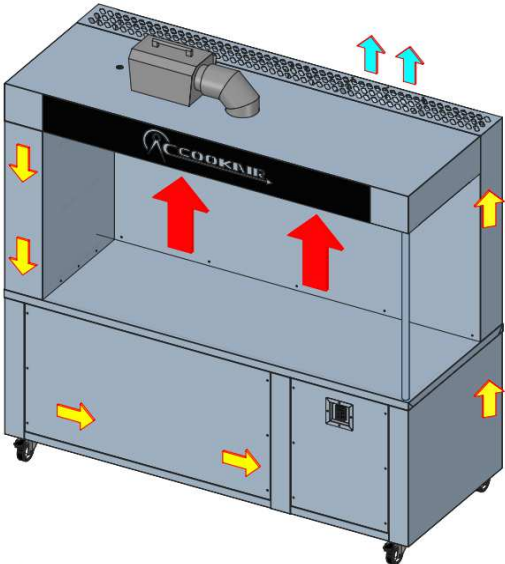
CCOOKAIR2100 complies with the following Standards UNI 7129:2008 (and subsequent amendments) - UNI 8723:2008 - UNI 13779:2008 (and subsequent amendments)

IT CAN BE USED IN ENVIRONMENTS WITHOUT A FLUE USING ELECTRIC COOKING APPLIANCES.

If interested, we will provide a detailed technical report.

Model	A B C (A x B x C) mm kW Spazio utile / usable space €				
GENERATORE OZONO / OZONE GENERATOR 					
CCOOKAIR2100	2100x850x2000h	⚡2,2	3Nac400V 50/60 Hz 16A	1850x650x900h	24.880,00

CCOOKAIR



KING - SMOKE KITCHEN TREATMENT

L'impianto proposto è composto da **tre sistemi principali di trattamento**, progettati nel rispetto della normativa **EN 16798:2018**, che consente lo scarico diretto a parete dei fumi solo se l'emissione derivante dalla cottura viene **declassificata da EHA4 a EHA1** tramite adeguata **filtrazione** e **abbattimento** degli inquinanti.

1 . **Depurazione, trasformazione e distruzione dei grassi**

Sistema a **generatori di ozono** che ossidano e trasformano i grassi in polvere, eliminando completamente gli odori e riducendo i rischi di incendio.

- Miglioramento dell'efficienza dei filtri, con allungamento dei tempi di saturazione e minore frequenza di sostituzione.
- Riduzione dell'inquinamento e dei rifiuti prodotti, con conseguente risparmio energetico.

2 . **Trattamento con filtri elettrostatici industriali**

Filtrazione del micro-particolato (grassi, ceneri, fenoli e fumi bianchi generati dalla combustione dei grassi sui piani di cottura)

- Efficienza di purificazione dei grassi: 90–95%.

3 . **Raffinazione ed eliminazione dei gas residui** : Fase finale di trattamento mediante zeolite, carbone attivo e allumina attiva, per l'abbattimento e la completa eliminazione dei gas prodotti.

Caratteristiche tecniche:

Portata aspirazione aria: 3.100 m³/h – **Portata aria di trattamento consigliata:** 2.700 m³/h

Sistema di filtrazione multistadio avanzato

- Prefiltro G5: trattiene particelle di polvere grossolana.
- Filtri elettrostatici al plasma:
 - Differenziale di potenza: 4.000–8.000 V in corrente continua (DC).
 - Rimozione di fumi e odori fino al 95%.
 - Produzione di ozono per la neutralizzazione di odori e composti organici volatili.
 - Consumo elettrico: 360 W per unità (totale 720 W per due filtri).
 - Struttura in acciaio inox ad alta resistenza e lunga durata.
 - Plenum laterale per il raffreddamento dell'aria.
- Filtro a carbone attivo: cattura le particelle odorose residue e migliora ulteriormente la qualità dell'aria trattata.

Aspiratore ad alta prevalenza

- Posizionato a valle del sistema di trattamento per superare la resistenza dei filtri.
- Progettato per mantenere un flusso d'aria costante e ottimale.

Struttura modulare e resistente

- Telaio in acciaio inox, progettato per un'installazione semplice e duratura.
- Sistema a alta efficienza energetica, alimentato a 230 V AC.

Quadro di comando con inverter integrato

- Inverter incorporato nella struttura per la regolazione della velocità e il controllo intelligente del sistema.

KING - SMOKE KITCHEN TREATMENT

The proposed system is composed of **three main treatment stages**, designed in compliance with **EN 16798:2018** standards, which allow direct wall exhaust of cooking fumes only when the emissions are **downgraded from EHA4 to EHA1** through proper filtration and pollutant abatement.

1 . Grease purification, transformation and destruction

System with ozone generators that oxidize and transform grease into powder, completely eliminating odors and reducing the risk of fire.

- Improved filter efficiency, with longer saturation times and less frequent replacement.
- Reduction of pollution and waste production, resulting in energy savings.

2 . Treatment with industrial electrostatic filters

Filtration of micro-particulates (grease, ash, phenols, and white fumes generated by the combustion of fats on cooking surfaces).

- Grease purification efficiency: 90–95%.

3 . Refinement and elimination of residual gases :Final treatment stage using zeolite, activated carbon, and activated alumina to reduce and completely eliminate residual gases.

Technical Features:

Air extraction capacity: 3,100 m³/h – **Recommended treatment airflow:** 2,700 m³/h

Advanced multi-stage filtration system

- G5 pre-filter: captures coarse dust particles
- Electrostatic plasma filters:
 - Voltage differential: 4,000–8,000 V DC.
 - Removal of fumes and odors up to 95%.
 - Ozone generation for neutralizing odors and volatile organic compounds (VOCs).
 - Power consumption: 360 W per unit (total 720 W for two filters).
 - Stainless steel construction for high durability and corrosion resistance.
 - Side plenum for air cooling.
- Activated carbon filter: captures residual odor particles and further improves treated air quality.

High-pressure exhaust fan

- Installed downstream of the treatment system to overcome filter resistance.
- Designed to maintain a constant and optimal airflow

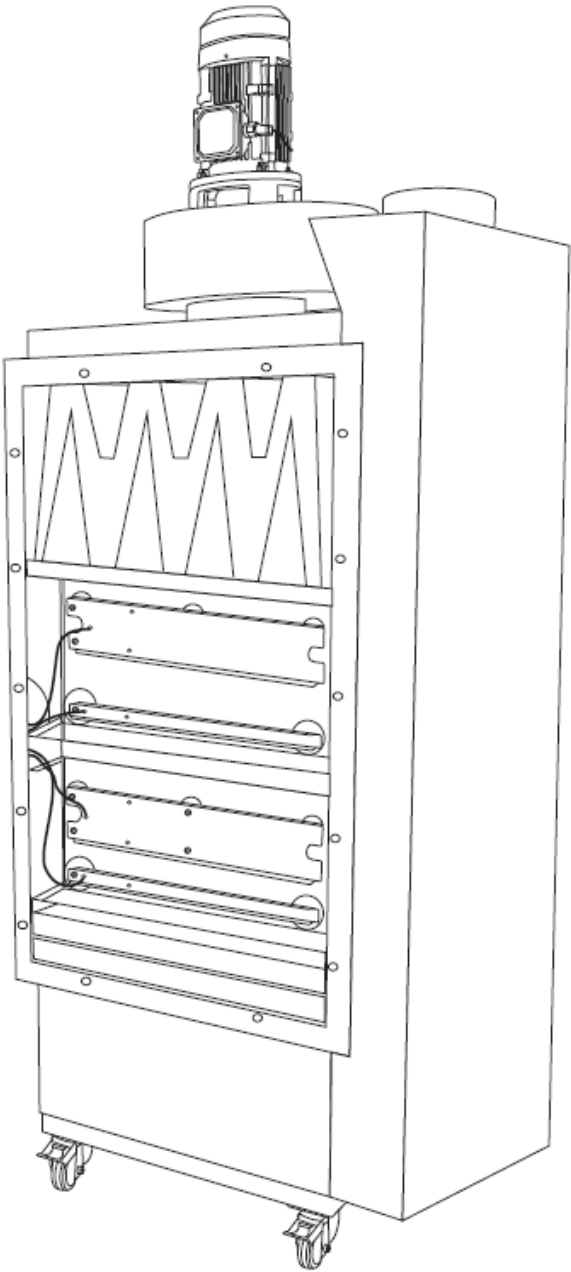
Modular and robust structure

- Stainless steel frame, designed for easy and long-lasting installation.
- High energy-efficiency system, powered at 230 V AC.

Control panel with integrated inverter

- Built-in inverter for speed regulation and intelligent system management.

Model	 (A x B x C) mm		€
KING	1000x700x2550h		18.868,00



KING



Shirataki

GLOBAL TASTE,
ITALIAN MASTERY



Shirataki Global Taste, Italian Mastery

Shirataki è l'essenza della **cucina globale** racchiusa in un'unica isola compatta, dove il gusto diventa viaggio.

Il nome, ispirato al Giappone (shirataki identifica spaghetti/noodles ottenuti dal tubero di konjac) ci porta in Oriente, mentre il cuore tecnologico rappresenta una eccellenza del **Made in Italy**.

Ecco che l'innovazione incontra la tradizione: un progetto che permette di cucinare **piatti etnici, tradizionali e internazionali** con la precisione della tecnologia a induzione e la creatività della cucina italiana.

La combinazione di diversi elementi a scelta come il **wok ad induzione** che accende l'energia istantanea per cotture veloci e perfette, la **piastra a induzione** che accoglie pentole e padelle tradizionali, il **cuocipasta con cestelli a sollevamento temporizzato** – tondi per noodles o quadrati per pasta italiana – il **Dim Sum** che sprigiona profumi delicati, racconta la versatilità di un format che abbraccia culture diverse.

Compatta ma scenografica, **Shirataki** è una **cucina-palcoscenico** dove ogni dettaglio è pensato per offrire esperienze autentiche: il calore controllato, la velocità, la possibilità di combinare piatti etnici e ricette mediterranee.

La tecnologia a induzione di ultima generazione garantisce efficienza energetica, rapidità e controllo totale del calore, trasformando ogni servizio in un'esperienza scenografica ma semplice da gestire.

Inoltre, l'isola Shirataki integra un pratico **tavolo refrigerato con vaschette gastronomiche** per la conservazione a freddo degli ingredienti e **vaschette bagnomaria per sughi e salse calde**, assicurando la massima freschezza e la temperatura ideale di ogni preparazione.

Shirataki è l'esempio perfetto di come l'**innovazione italiana** possa esaltare le tradizioni culinarie globali, offrendo una cucina compatta, elegante e **personalizzabile**, ideale per franchising, food court e corner fusion.

1. Piano monoblocco rinforzato in acciaio inox AISI 304 spessore mm.2,5, ribassato frontalmente e con alzatine su tre lati per contenimento liquidi
2. Struttura in acciaio inox AISI 304
3. Wok induzione diam. mm.300 potenza kW 5,0 - kW 8,0 installato su anello saldato sul piano per protezione dai liquidi.
4. Piastra induzione mm.360x360 kW 3,5 – kW 5,0 installata su profilo inox saldato sul piano per protezione dai liquidi.
5. Cuocipasta elettrico con sollevamento automatico temporizzato dei cestelli, Timer touch-screen per la programmazione dei tempi di cottura e per controllo attuatore, vasca in acciaio inox AISI 316 anticorrosione con falso fondo, carico automatico acqua in vasca e carico manuale, riscaldamento mediante resistenze corazzate in acciaio inox interne alla vasca, termo-stato di lavoro con regolazione temperatura minimo/massimo e termostato di sicurezza.
6. Cestelli forati inox AISI 304 con manico atermico, per noodle, diam.mm.145 x 200
7. Cestelli forati inox AISI 304 con manico atermico, per pasta, cap. 1/6
8. Vaschette refrigerate GN 1/6 h. 150 temperatura 0 + 8°C con impianto indipendente
9. Vaschette bagnomaria GN 1/6 h. 150
10. DIM SUM : coperchio forato con guarnizione con n.3 colonne cestelli bambù diam. mm. 150 per vasca cuocipasta (accessorio)
11. Tavolo refrigerato ventilato, con 4 cassetti h.mm.450, cap.lt. 103, temp. 0 + 8°C, sbrinamento automatico , spessore di isolamento 60mm, gas R290, 1NaC230V 50 Hz , potenza 249W ,con impianto indipendente (adatto all'utilizzo a temperature ambiente fino a 40°C)
12. Vani neutri chiusi con ante in acciaio inox AISI 304
13. N.4 Ruote piroettanti di cui n.2 con freno.

Shirataki Global Taste, Italian Mastery

Shirataki embodies the essence of **global cuisine** in a single compact cooking island, where taste becomes a journey.

The name, inspired by Japan (shirataki refers to noodles made from the konjac root), takes us to the East, while the technological heart represents an **excellence of Made in Italy**.

Here **innovation meets tradition** in a concept that allows you to cook **ethnic, traditional, and international dishes** with the precision of **induction technology** and the creativity of Italian cuisine.

The combination of different selectable elements: an **induction wok**, delivering instant energy for fast, perfect cooking, an **induction plate** for traditional pots and pans, an electric **pasta cooker** with timed automatic basket lift (round baskets for noodles or square baskets for Italian pasta), and the **Dim Sum station**, releasing delicate aromas tells the story of a format that embraces diverse cultures.

Compact yet scenic, **Shirataki** is a **kitchen-stage** where every detail is designed to provide authentic experiences: precise temperature control, speed, and the ability to combine ethnic specialties with Mediterranean recipes.

The **latest-generation induction technology** guarantees **energy efficiency, speed, and total heat control**, transforming every service into a spectacular yet easy-to-manage experience.

In addition, the Shirataki island integrates a **practical refrigerated table with GN pans** for cold ingredient storage and **bain-marie pans** for hot sauces and condiments, ensuring maximum freshness and the ideal serving temperature for every preparation.

Shirataki perfectly demonstrates how **Italian innovation** can enhance global culinary traditions, offering a compact, elegant, and **fully customizable cooking station** ideal for franchising, food courts, and fusion corners.

- 1 . Reinforced single-piece top in AISI 304 stainless steel, 2.5 mm thick, front recessed with splash guards on three sides for liquid containment
- 2 . Structure: AISI 304 stainless steel
- 3 . Induction wok: Ø 300 mm, power 5.0–8.0 kW, installed on a welded ring for liquid protection
- 4 . Induction plate: 360 × 360 mm, power 3.5–5.0 kW, installed on a welded stainless profile for liquid protection
- 5 . Electric pasta cooker: Automatic timed basket lift with touch-screen timer for cooking time programming and actuator control; tank in AISI 316 anti-corrosion stainless steel with false bottom; automatic and manual water filling; heating by internal stainless-steel armored elements; working thermostat with adjustable min/max temperature and safety thermostat.
- 6 . Baskets for noodles: AISI 304 stainless steel with heat-resistant handles, Ø145 × 200 mm
- 7 . Baskets for pasta: AISI 304 stainless steel with heat-resistant handles, 1/6 GN capacity
- 8 . Refrigerated GN containers: GN 1/6, height 150 mm, temperature 0 to +8 °C, independent refrigeration unit
- 9 . Bain-marie : GN 1/6, height 150 mm
- 10 . Dim Sum station: Perforated lid with gasket and three bamboo basket columns (Ø 150 mm) for pasta cooker tank (accessory)
- 11 . Ventilated refrigerated counter: With 4 drawers (height 450 mm), capacity 103 L, temperature 0 to +8 °C, automatic defrost, 60 mm insulation, R290 gas, 1N AC 230 V 50 Hz, power 249 W, independent system (suitable for ambient temperatures up to 40 °C)
- 12 . Neutral compartments: Closed with AISI 304 stainless steel doors
- 13 . Mobility: 4 swivel casters, 2 with brakes

Shirataki – Sabor Global, Maestría Italiana

Shirataki es la esencia de la cocina global concentrada en una isla compacta, donde el sabor se convierte en un verdadero viaje. El nombre, inspirado a Japón (shirataki identifica los fideos obtenidos del tubérculo de konjac), nos transporta a Oriente, mientras que su núcleo tecnológico representa una excelencia del **Made in Italy**.

Aquí la **innovación** se une a la **tradición**: un proyecto que permite cocinar platos étnicos, tradicionales e internacionales con la **precisión de la tecnología de inducción** y la **creatividad de la cocina italiana**.

La combinación de diferentes elementos a elegir –como el wok de inducción, que enciende una energía instantánea para cocciones rápidas y perfectas; la **placa de inducción**, que recibe ollas y **sartenes tradicionales**; el **cocedor de pasta** con cestas de elevación temporizada (redondas para noodles o cuadradas para pasta italiana); y el **Dim Sum**, que libera aromas delicados– demuestra la versatilidad de un formato que abraza diversas culturas. Compacta pero escenográfica, Shirataki es una cocina-escenario donde cada detalle está diseñado para ofrecer experiencias auténticas: calor controlado, rapidez y la posibilidad de combinar platos étnicos con **recetas mediterráneas**.

La **tecnología de inducción** de última generación garantiza eficiencia energética, rapidez y control total del calor, transformando cada servicio en una **experiencia espectacular** pero sencilla para gestionar. Además, la isla **Shirataki** integra una práctica mesa refrigerada con cubetas gastronorm para la conservación en frío de los ingredientes y cubetas baño maría para salsas y guarniciones calientes, asegurando la máxima frescura y la temperatura ideal de cada preparación. **Shirataki** es el ejemplo perfecto de cómo la innovación italiana puede realzar las tradiciones culinarias globales, ofreciendo una cocina compacta, elegante y personalizable, ideal para franquicias, food courts y rincones de **cocina fusión**.

- 1 . Encimera monobloque reforzada de acero inoxidable AISI 304, espesor 2,5 mm, rebajada en el frente y con rebordes en tres lados para contener líquidos.
- 2 . Estructura de acero inoxidable AISI 304.
- 3 . Wok de inducción Ø 300 mm, potencia 5,0 – 8,0 kW, montado sobre anillo soldado a la encimera para protección contra líquidos.
- 4 . Placa de inducción 360 × 360 mm, potencia 3,5 – 5,0 kW, instalada sobre perfil de acero inoxidable soldado a la encimera para protección contra líquidos.
- 5 . Cocedor de pasta eléctrico con elevación automática temporizada de las cestas, pantalla táctil para programar los tiempos de cocción y control del actuador, cuba de acero inoxidable AISI 316 anticorrosión con falso fondo, carga de agua automática y manual, calentamiento mediante resistencias blindadas de acero inoxidable internas, termostato de trabajo con regulación de temperatura mínimo/máximo y termostato de seguridad.
- 6 . Cestas perforadas de acero inoxidable AISI 304 con mango aislante, para noodles Ø 145 × 200 mm.
- 7 . Cestas perforadas de acero inoxidable AISI 304 con mango aislante, para pasta, capacidad 1/6.
- 8 . Cubetas refrigeradas GN 1/6 h. 150 mm, temperatura 0 a +8 °C, con sistema independiente.
- 9 . Cubetas baño maría GN 1/6 h. 150 mm.
- 10 . DIM SUM: tapa perforada con junta y 3 columnas de cestas de bambú Ø 150 mm para cuba del cocedor de pasta (accesorio).
- 11 . Mesa refrigerada ventilada con 4 cajones h. 450 mm, capacidad 103 L, temperatura 0 a +8 °C, desescarche automático, aislamiento de 60 mm, gas R290, alimentación 1N AC 230 V 50 Hz, potencia 249 W, con sistema independiente (apta para uso en ambientes de hasta 40 °C).
- 12 . Compartimentos neutros cerrados con puertas de acero inoxidable AISI 304.
- 13 . 4 ruedas giratorias, de las cuales 2 con freno.

Shirataki – Goût Global, Maîtrise Italienne

Shirataki est l'essence de la cuisine mondiale concentrée dans une île compacte, où la saveur devient un véritable voyage. Son nom, inspiré du Japon (shirataki indique des nouilles obtenues à partir du tubercule de konjac), nous transporte vers l'Orient, tandis que son cœur technologique représente l'excellence du **Made in Italy**. Ici, l'innovation rencontre la tradition : un projet qui permet de cuisiner plats ethniques, traditionnels et internationaux avec la **précision de la technologie** à induction et la **créativité de la cuisine italienne**.

La possibilité de combiner différents éléments – comme le **wok à induction** qui libère une énergie instantanée pour des cuissons rapides et parfaites, la **plaque à induction** pour casseroles et poêles traditionnelles, le **cuiseur à pâtes** avec paniers avec montée temporisée (ronds pour les nouilles ou carrés pour les pâtes italiennes), ou encore le **Dim Sum** qui diffuse des parfums délicats – marque la polyvalence d'un format qui embrasse différentes cultures. Compacte mais spectaculaire, **Shirataki** est une **cuisine-scène** où chaque détail est pensé pour offrir des **expériences** authentiques : chaleur maîtrisée, rapidité, possibilité de combiner plats ethniques et recettes méditerranéennes.

La technologie d'induction de dernière génération garantit une **efficacité énergétique**, une rapidité et un contrôle total de la chaleur, transformant chaque service en une **expérience** à la fois spectaculaire et simple à gérer. De plus, l'île **Shirataki** intègre une **table réfrigérée** pratique avec bacs gastronomiques pour la conservation au froid des ingrédients et **bacs bain-marie** pour sauces et condiments chauds, assurant une fraîcheur optimale et la température idéale de chaque préparation. **Shirataki** est l'exemple parfait de comment l'innovation italienne peut sublimer les traditions culinaires du monde entier, en offrant une cuisine **compacte, élégante et personnalisable**, idéale pour les franchises, food courts et corners fusion.

1. Plan monobloc renforcé en acier inox AISI 304, épaisseur 2,5 mm, abaissé en façade et muni de rebords sur trois côtés pour le confinement des liquides.
2. Structure en acier inox AISI 304.
3. Wok à induction Ø 300 mm, puissance 5,0 kW – 8,0 kW, monté sur anneau soudé au plan pour protection contre les liquides.
4. Plaque à induction 360 × 360 mm, puissance 3,5 kW – 5,0 kW, installée sur profil inox soudé au plan pour protection contre les liquides.
5. Cuiseur à pâtes électrique avec montée automatique temporisée des paniers, écran tactile pour programmer les temps de cuisson et contrôler l'actionneur, cuve en acier inox AISI 316 anticorrosion avec faux fond, remplissage automatique d'eau dans la cuve et remplissage manuel, chauffage par résistances blindées en acier inox intégrées, thermostat de travail avec réglage min/max et thermostat de sécurité.
6. Paniers perforés en inox AISI 304 avec poignée isolante, pour nouilles Ø 145 × 200 mm.
7. Paniers perforés en inox AISI 304 avec poignée isolante, pour pâtes, capacité 1/6.
8. Bacs réfrigérés GN 1/6 h. 150 mm, température 0 à +8 °C, avec installation indépendante.
9. Bacs bain-marie GN 1/6 h. 150 mm.
10. DIM SUM : couvercle perforé avec joint et 3 set de paniers en bambou Ø 150 mm pour cuve du cuisinier à pâtes (accessoire).
11. Table réfrigérée ventilée avec 4 tiroirs h. 450 mm, capacité 103 L, température 0 à +8 °C, dégivrage automatique, isolation 60 mm, gaz R290, alimentation 1N AC 230 V 50 Hz, puissance 249 W, système indépendant (adapté à une utilisation jusqu'à 40 °C ambiants).
12. Compartiments neutres fermés par portes en acier inox AISI 304.
13. 4 roues pivotantes, dont 2 avec frein.

Shirataki Global Taste, Italian Mastery



mod. ASIA

Shirataki Global Taste, Italian Mastery



mod. ITALY

SHIRATAKI

Shirataki Global Taste, Italian Mastery



mod. FUSION



Shirataki

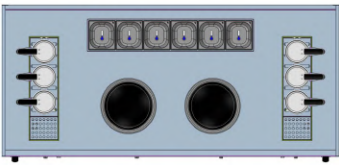
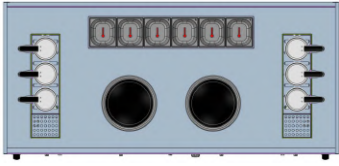
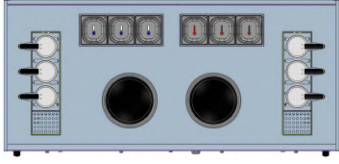
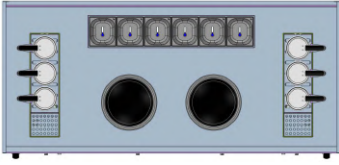
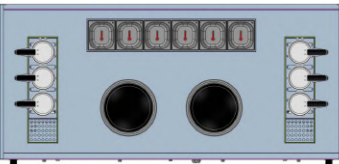
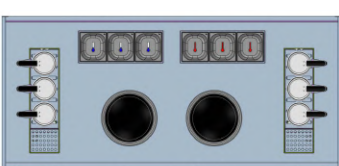
SHIRATAKI

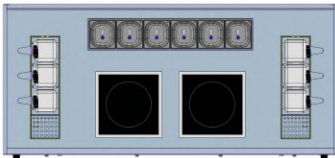
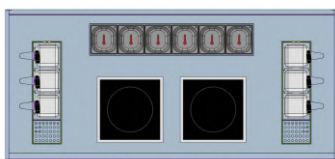
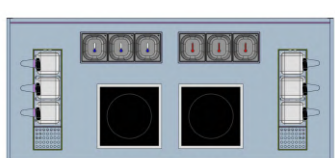
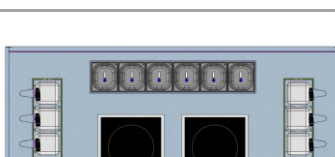
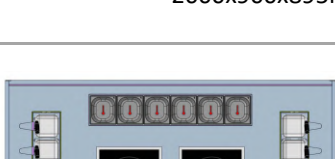
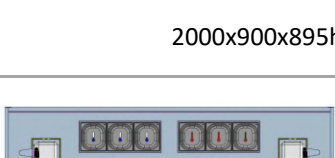
SHIRATAKI

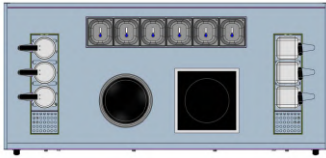
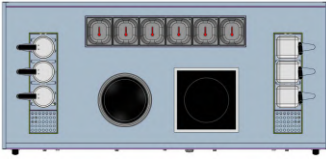
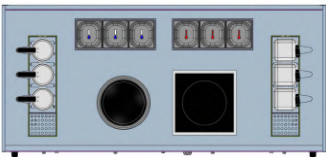
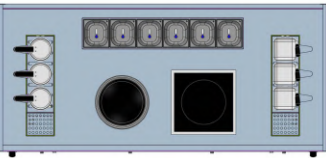
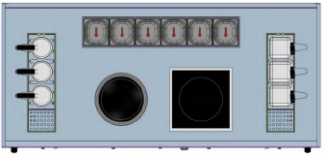
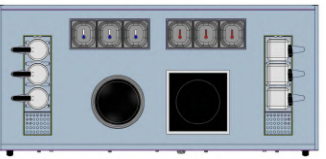
PRICE LIST 2025.1



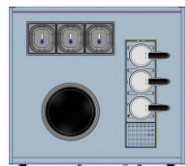
SHIRATAKI

	Model	Cooking	Noodles basket Ø 100 mm	Refrig. GN 1/6 h. 150 mm	Bainmarie GN 1/6 h.150 mm	Refrig. counter T. 0 + 8°C	kW	€
 2000x900x895h	SHIRA21010	(5,0) (5,0) Ø 300 mm	nr. 6	nr. 6	-	1	⚡ 18,55 400V3N~ 50/60Hz	33.995,00
 2000x900x895h	SHIRA21020	(5,0) (5,0) Ø 300 mm	nr. 6	-	nr. 6	1	⚡ 19,75 400V3N~ 50/60Hz	32.328,00
 2000x900x895h	SHIRA 21030	(5,0) (5,0) Ø 300 mm	nr. 6	nr. 3	nr. 3	1	⚡ 19,30 400V3N~ 50/60Hz	34.115,00
 2000x900x895h	SHIRA21110	(5,0) (5,0) Ø 300 mm	nr. 6	nr. 6	-	-	⚡ 18,30 400V3N~ 50/60Hz	28.578,00
 2000x900x895h	SHIRA21120	(5,0) (5,0) Ø 300 mm	nr. 6	-	nr. 6	-	⚡ 19,50 400V3N~ 50/60Hz	26.911,00
 2000x900x895h	SHIRA21130	(5,0) (5,0) Ø 300 mm	nr. 6	nr. 3	nr. 3	-	⚡ 19,05 400V3N~ 50/60Hz	28.698,00

	Model	Cooking	Pasta basket GN 1/6	Refrig. GN 1/6 h. 150 mm	Bainmarie GN 1/6 h.150 mm	Refrig. counter T. 0 + 8°C	kW	€
 2000x900x895h	SHIRA23010	3,5 3,5 360x360mm	nr. 6	nr. 6	-	1	⚡ 15,55 400V3N~ 50/60Hz	32.572,00
 2000x900x895h	SHIRA23020	3,5 3,5 360x360mm	nr. 6	-	nr. 6	1	⚡ 16,75 400V3N~ 50/60Hz	30.815,00
 2000x900x895h	SHIRA23030	3,5 3,5 360x360mm	nr. 6	nr. 3	nr. 3	1	⚡ 16,30 400V3N~ 50/60Hz	32.600,00
 2000x900x895h	SHIRA23110	3,5 3,5 360x360mm	nr. 6	nr. 6	-	-	⚡ 15,30 400V3N~ 50/60Hz	27.155,00
 2000x900x895h	SHIRA23120	3,5 3,5 360x360mm	nr. 6	-	nr. 6	-	⚡ 16,50 400V3N~ 50/60Hz	25.398,00
 2000x900x895h	SHIRA23130	3,5 3,5 360x360mm	nr. 6	nr. 3	nr. 3	-	⚡ 16,05 400V3N~ 50/60Hz	27.183,00

	Model	Cooking	Noodles basket Ø 100 mm	Pasta basket GN 1/6	Refrig. GN 1/6 h. 150 mm	Bainmarie GN 1/6 h.150 mm	Refrig. counter T. 0 + 8°C	kW	€
 2000x900x895h	SHIRA22010	5,0 3,5 Ø 300 mm 360x360mm	nr. 3	nr. 3	nr. 6	-	1	⚡ 17,05 400V3N~ 50/60Hz	33.328,00
 2000x900x895h	SHIRA22020	5,0 3,5 Ø 300 mm 360x360mm	nr. 3	nr. 3	-	nr. 6	1	⚡ 18,25 400V3N~ 50/60Hz	31.513,00
 2000x900x895h	SHIRA22030	5,0 3,5 Ø 300 mm 360x360mm	nr. 3	nr. 3	nr. 3	nr. 3	1	⚡ 17,80 400V3N~ 50/60Hz	33.298,00
 2000x900x895h	SHIRA22110	5,0 3,5 Ø 300 mm 360x360mm	nr. 3	nr. 3	nr. 6	-	-	⚡ 16,80 400V3N~ 50/60Hz	27.912,00
 2000x900x895h	SHIRA22120	5,0 3,5 Ø 300 mm 360x360mm	nr. 3	nr. 3	-	nr. 6	-	⚡ 18,00 400V3N~ 50/60Hz	26.156,00
 2000x900x895h	SHIRA22130	5,0 3,5 Ø 300 mm 360x360mm	nr. 3	nr. 3	nr. 3	nr. 3	-	⚡ 17,55 400V3N~ 50/60Hz	27.942,00

ASIA



1000x900x895h

SHIRA11010

5,0

Ø 300 mm

nr. 3

-

nr. 3

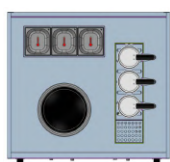
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-

⚡ 9,30

18.078,00

400V3N~
50/60Hz



1000x900x895h

SHIRA11020

5,0

Ø 300 mm

nr. 3

-

-

nr. 3

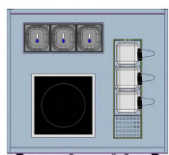
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⚡ 9,75

15.542,00

400V3N~
50/60Hz

ITALY



1000x900x895h

SHIRA13010

3,5

360x360mm

-

nr. 3

nr. 3

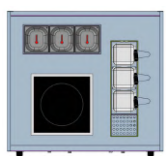
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-

⚡ 7,80

17.308,00

400V3N~
50/60Hz



1000x900x895h

SHIRA13020

3,5

360x360mm

-

nr. 3

-

nr. 3

-

⚡ 8,25

14.772,00

400V3N~
50/60Hz





ELYSIUM

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Elysium – La cucina in acciaio inox che scalda il cuore

Elysium La **cucina italiana su misura** è l'incontro perfetto tra **artigianalità e innovazione**: ogni progetto nasce dall'ascolto delle esigenze del cliente e si trasforma in uno spazio unico, creato per celebrare il gusto, la convivialità e il piacere di vivere.

Elysium unisce **robustezza e raffinatezza**, garantendo prestazioni impeccabili in ogni ambiente: dal salotto di casa al terrazzo panoramico, dal giardino privato al rooftop più esclusivo.

Ogni dettaglio racconta la **passione italiana per la qualità**, l'arte del su misura e la ricerca di una **bellezza senza tempo**. Ogni progetto è un'opera **personalizzata**: dimensioni, finiture, accessori e configurazioni si adattano ai desideri di chi cerca **esclusività e funzionalità**.

Linee pulite, proporzioni perfette e materiali immortali: Elysium è pensato per resistere nel tempo, mantenendo intatta la sua **eleganza iconica**.

Elysium è **più di un prodotto**, è un **lifestyle**, il cuore di momenti indimenticabili: cene sotto le stelle, eventi esclusivi, convivialità raffinata. Ogni dettaglio racconta un mondo di **emozioni**, dove la tecnologia è al servizio del piacere.

Caratteristiche principali

- **Personalizzazione**: possibilità di scegliere finiture, dimensioni e layout per creare una cucina completamente su misura. Configurazioni personalizzabili con piani cottura a gas, induzione, Broiligrill, fry-top, lavelli, frigoriferi, cantinette vino, lavastoviglie, cassettiere, tutte combinazioni su richiesta.
- **Materiali**: acciaio inox AISI 304 vibroplanato, effetto opaco e cangiante, che diffonde la luce in modo elegante e riduce la visibilità di graffi o impronte, alta resistenza alla corrosione e facilità di pulizia. Elysium può essere realizzata anche con colorazione RAL a scelta, offrendo infinite possibilità di personalizzazione cromatica.
- **Design**: linee pulite ed eleganti che si inseriscono armoniosamente in giardini, terrazze, rooftop o ambienti interni di pregio.
- **Versatilità**: adatta a ristorazione privata, ville, resort, spazi hospitality e ambienti residenziali di alto livello.

Elysium – The Stainless-Steel Kitchen that Inspires Emotion

Elysium is the perfect encounter between Italian **craftsmanship** and **contemporary innovation**.

Each project begins by listening to the customer's needs and is transformed into a one-of-a-kind space, designed to celebrate taste, conviviality, and the pure pleasure of living.

Combining **strength and refinement**, Elysium delivers impeccable performance in any setting:

from the intimacy of a private home to a panoramic terrace, from a secluded garden to the most exclusive rooftop.

Every detail reflects the Italian passion for quality, the art of tailor-made design, and the pursuit of **timeless beauty**.

Dimensions, finishes, accessories, and configurations adapt to the desires of those who seek exclusivity and functionality.

Clean lines, perfect proportions, and enduring materials ensure that Elysium retains its iconic **elegance** for years to come.

More than a product, **Elysium is a lifestyle**—the heart of unforgettable moments: dinners under the stars, exclusive events and refined conviviality. Each element reveals a world of **emotions**, where technology serves the art of pleasure.

Key Features

- **Customization**: Infinite possibilities to create a completely bespoke kitchen. Choose finishes, dimensions, and layouts with customizable combinations of gas or induction cooktops, Broiligrill, fry-top, sinks, refrigerators, wine cellars, dishwashers, and drawer modules, all designed on request.
- **Premium Materials**: Constructed from AISI 304 vibro-finished stainless steel with a soft, shimmering matte effect that gently diffuses light while minimizing fingerprints and scratches. Exceptional corrosion resistance and easy maintenance. Elysium can also be produced in any RAL color, offering endless chromatic personalization.
- **Elegant design**: clean, sophisticated lines that integrate seamlessly into gardens, terraces, rooftops, or high-end indoor spaces.
- **Versatility**: Perfect for private residences, luxury villas, resorts, hospitality spaces, and high-end residential projects.



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Elysium – La cocina de acero inoxidable que derrite el corazón

Elysium es el encuentro perfecto entre la **artesanía italiana** y la **innovación contemporánea**.

Cada proyecto nace de la escucha atenta de las necesidades del cliente y se transforma en un **espacio único**, creado para celebrar el gusto, la convivencia y el placer de vivir.

Elysium combina **robustez y refinamiento**, garantizando un rendimiento impecable en cualquier entorno: desde el salón de casa hasta una terraza panorámica, desde un jardín privado hasta el rooftop más exclusivo. Cada detalle refleja la **pasión italiana por la calidad**, el arte del diseño a medida y la búsqueda de una **belleza atemporal**. Dimensiones, acabados, accesorios y configuraciones se adaptan a los deseos de quienes buscan exclusividad y funcionalidad. Líneas limpias, proporciones perfectas y materiales eternos hacen que Elysium conserve su elegancia icónica con el paso del tiempo.

Más que un producto, **Elysium es un estilo de vida**: el corazón de momentos inolvidables—cenas bajo las estrellas, eventos exclusivos y una convivencia refinada. Cada elemento cuenta un mundo de emociones, donde la tecnología está al servicio del placer.

Características principales

- **Personalización**: posibilidad de elegir acabados, dimensiones y diseños para crear una cocina completamente a medida. Configuraciones personalizables con placas de cocción a gas, inducción, Broiligrill, fry-top, fregaderos, frigoríficos, vinotecas, lavavajillas y módulos de cajones, todas las combinaciones bajo pedido.
- **Materiales**: acero inoxidable AISI 304 vibroacabado, con un efecto mate y tornasolado que difunde la luz de manera elegante y reduce la visibilidad de arañazos o huellas. Alta resistencia a la corrosión y fácil limpieza. Elysium también puede fabricarse con coloración RAL a elección, ofreciendo infinitas posibilidades de personalización cromática.
- **Diseño**: Líneas limpias y elegantes que se integran armoniosamente en jardines, terrazas, rooftops o interiores de alto nivel.
- **Versatilidad**: Ideal para residencias privadas, villas de lujo, resorts, espacios de hostelería y entornos residenciales de alta gama.

Elysium – La cuisine en acier inoxydable qui fait battre le cœur

Elysium est la rencontre parfaite entre l'**artisanat italien** et l'**innovation**.

Chaque projet naît de l'écoute attentive des besoins du client et se transforme en un **espace unique**, créé pour célébrer le goût, la convivialité et le plaisir de vivre.

Elysium associe **robustesse et raffinement**, garantissant des performances impeccables dans tous les environnements : du salon privé à la terrasse panoramique, du jardin intime au rooftop le plus exclusif.

Chaque détail reflète la passion italienne pour la qualité, l'art du sur-mesure et la recherche d'une beauté intemporelle.

Dimensions, finitions, accessoires et configurations s'adaptent aux désirs de ceux qui recherchent exclusivité et fonctionnalité.

Des lignes épurées, des proportions parfaites et des matériaux éternels assurent à Elysium de conserver son élégance iconique au fil des années.

Plus qu'un produit, **Elysium est un véritable art de vivre** : le cœur de moments inoubliables – dîners sous les étoiles, événements exclusifs, convivialité raffinée.

Chaque élément révèle un univers **d'émotions**, où la technologie se met au service du plaisir.

Caractéristiques principales

- **Personnalisation**: possibilité de choisir les finitions, les dimensions et l'agencement pour créer une cuisine entièrement sur mesure. Configurations personnalisables avec plaques de cuisson à gaz ou à induction, Broiligrill, fry-top, éviers, réfrigérateurs, caves à vin, lave-vaisselle et modules de tiroirs, toutes les combinaisons étant disponibles sur demande.
- **Matériaux**: acier inoxydable AISI 304 vibro-fini, à l'effet mat et irisé qui diffuse la lumière avec élégance tout en réduisant la visibilité des rayures et des empreintes. Excellente résistance à la corrosion et entretien facile. Elysium peut également être réalisée avec une teinte RAL au choix, offrant des possibilités infinies de personnalisation chromatique.
- **Design**: lignes épurées et élégantes qui s'intègrent harmonieusement dans les jardins, terrasses, rooftops ou intérieurs de prestige.
- **Polyvalence**: parfaite pour les résidences privées, villas de luxe, resorts, espaces d'hospitalité et environnements résidentiels haut de gamme.

Model	 (A x B x C) mm	€
ELYSIUM	2500x1100x900h	upon request



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