

EX Price List

11-2023



www.angelopo.com



Marmon Foodservice
Technologies

A Berkshire Hathaway Company

COOKING

HORIZONTAL MODULAR COOKING

Icon7000	Depth 720	7
Icon9000	Depth 920	59
Icon9000 Plus	Depth 920	117
Omega	Depth 1100	153

HORIZONTAL COOKING WITH ONE-PIECE WORK-TOP

Monolithe	177
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VERTICAL COOKING

Combi-Ovens	183
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REFRIGERATION

Blast Chillers/Freezers	239
Refrigerated Cabinets	255
Refrigerated Counters	271
Cold Rooms	289
Ice Cube Makers	303

PIZZA RANGE

Ovens - Refrigerated Counters	307
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PASTRY & ICE CREAM RANGE

Refrigerated Cabinets	319
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Ice Cream Line	330

UPRIGHT REFRIGERATED DISPLAY UNITS

Empire	331
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STATIC PREPARATION

TABLES - SINKS - CUPBOARDS - CONTINUOUS WORK SURFACES ADD-ON MODULES - WALL CABINETS

Master Line	343
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PREPARATION MACHINES

Kitchen Machines	411
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SELF-SERVICE

Self-Service and Drop-In	419
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DISHWASHING EQUIPMENT

Glass Washers - Dishwashers - Utensil Washers	441
Basket conveyor dishwashers	481

EXHAUST SYSTEMS

Hoods	495
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Angelo Po, *the ideal kitchen*

The kitchen is not just a workplace. It is a place of ideas and relationships where precision and efficiency make sense when they come together to produce memorable experiences.

Angelo Po has been reconciling performance and beauty for 100 years, drawing on its commitment to sustainability and its active dialogue with customers to continuously introduce innovative solutions and designs.

From horizontal and vertical cooking lines to food storage solutions, Angelo Po designs and builds complete professional catering systems to make the kitchen a haven of personal expression.

Angelo Po belongs to Marmon Foodservice Technologies, a group headed by US Holding Company Berkshire Hathaway Inc., and it operates globally via international branches and a broad sales network.



Our customers are safeguarded by our extensive certification

COMPANY'S CERTIFICATIONS



ISO 9001
Company management system Certification.

ISO 14001
Environmental management system Certification.

ISO 45001
Health and safety management system Certification.



EAC: defines the essential requirements with regard to consumer health and safety on russian standards.



ETL: applies to the North American market (United States and Canada) and guarantees the compliance with safety standards of United States and Canada.



IAPMO: applies to the Australian market and guarantees the compliance with safety australian standards.

APPLIANCE'S CERTIFICATIONS

Visit the website or contact the manufacturer for product details.



AGA: applies to the Australian market and guarantees the compliance with safety australian standards.



KGS: defines essential requirements with regard to consumer health and safety on korean standards.



BELGAQUA: applies to the Belgium market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.



KIWA: applies to the United Kingdom market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.



CB SCHEME: ensures that electric and electronic components comply with IEC international safety standards.



NSF: applies to the North American market (United States and Canada) and guarantees the compliance with ENF/ANSI hygiene standards.



CE: this certification defines essential safety requirements of products placed on the EU market.



WATERMARK: applies to the Australian market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.



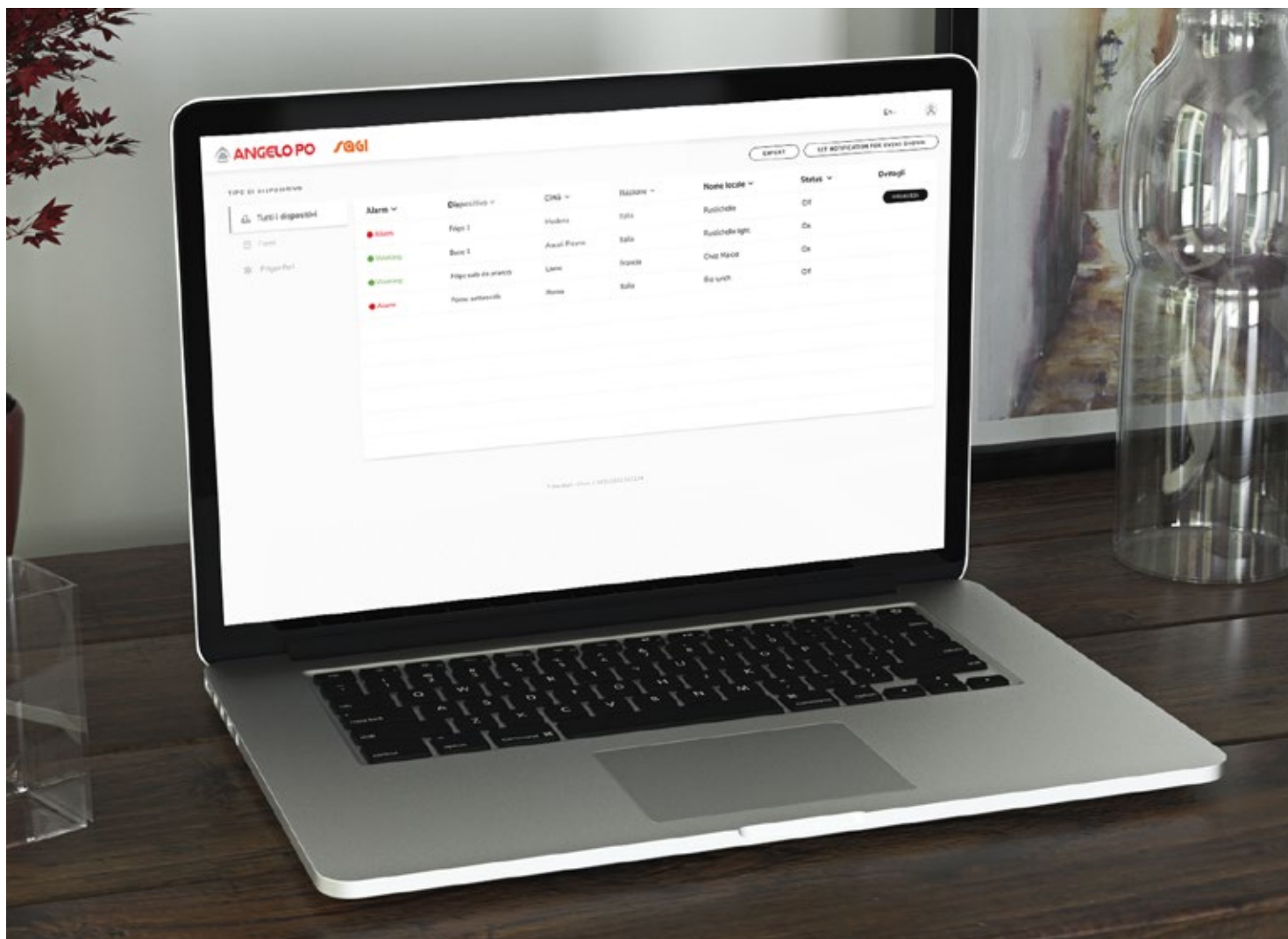
CSQA: applies to European market, it guarantees that modular cooking appliances comply with hygiene requirements defined by the hygienic design european standard.



WRAS: applies to the United Kingdom market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.

APO.LINK & INDUSTRY 4.0

Connect products to the APO.LINK portal for endless benefits!



APO.LINK, A FREE, DEDICATED CONTROL SOFTWARE THAT ALLOWS YOU TO OPTIMIZE PROCESSES IN THE KITCHEN



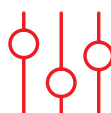
HACCP Alarms



Email and/or mobile phone notifications



All data for the best remote diagnostics



Parameter editing



Process indicators




Cyber Security and Privacy guaranteed

Real time and historical data: display of the status of the appliance in real time, parameters setting, history archive, to improve the kitchen efficiency and better manage the activities.

CONNECTIVITY AS STANDARD




Combi ovens


ACT.O AT...
or
KIOT accessory= 

 PRACTICO TT...


Refrigerated cabinets X-Tra Plus ...LI

 TX70LI
TX70BLI
TX150LI
TX150BLI

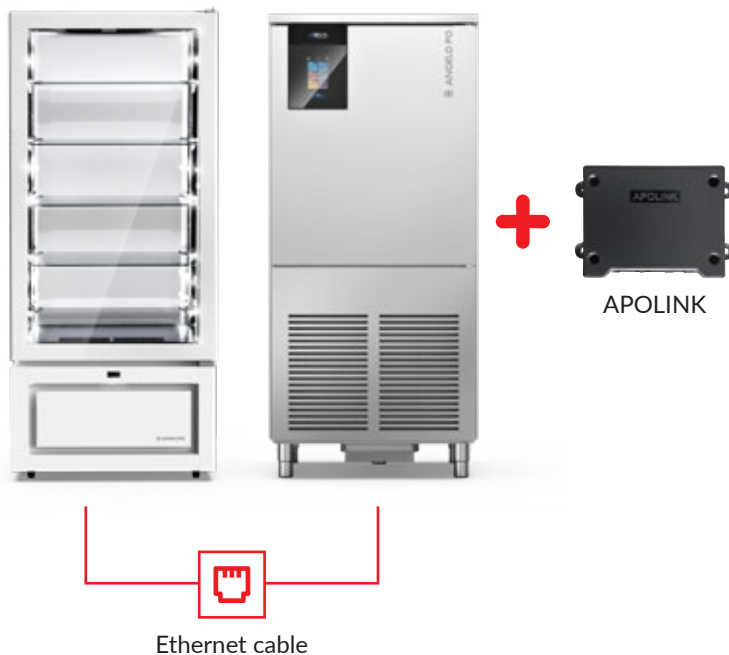
Refrigerated counters DIVA ...LI

 5DA / ...A / ...M / ...LI
5DB / ...A / ...M / ...LI
5DC / ...A / ...M / ...LI

Freezer counters -24°÷-12°C ...LI

 5EAB / ...A / ...M / ...LI
5EBB / ...A / ...M / ...LI

CONNECTIVITY VIA ACCESSORY



Blast Chillers-Freezers

 ARI.O
BLITZ
CHILLSTAR

Upright refrigerated display units

 EMPIRE NEW STYLE

Pastry refrigerators

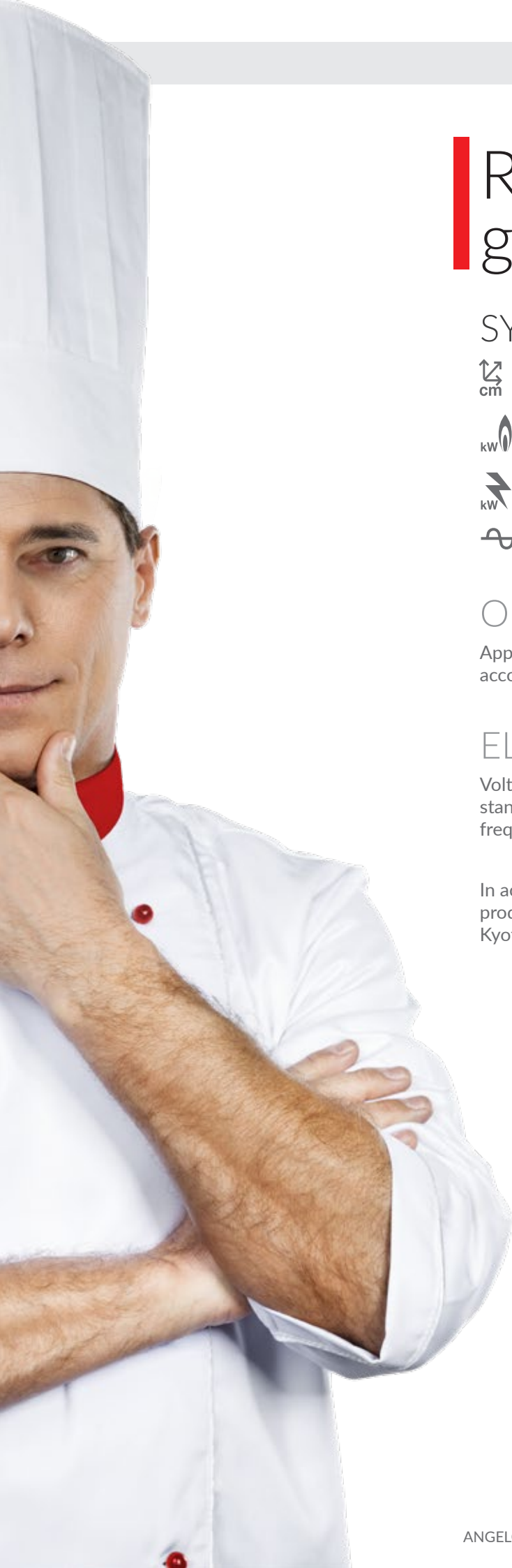
 FS...

Ice- cream freezer

 AGL6HC

The range of products that can be connected to the portal is constantly evolving.

Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



Reference guide

SYMBOLS



Dimensions LxDxH



Gas Power



Electric Power



Working voltages

OPERATING GAS

Appliances are tested and set for natural gas or for L.P.G. operation according to the order.

ELECTRICAL SUPPLY

Voltages and frequencies of appliances comply with EN European standard. Please contact us for availability of different voltages, frequencies and the relative quotes.

In accordance with the regulation 517/2014 F-GAS, cooling products containing HFC fluids are subject to the provisions of the Kyoto Protocol. The GWP of HFC fluids is higher than 150.

ICON7000

Concentrated power and strength,
built to fit the catering outlets of tomorrow

ICON7000 is a **complete, versatile system** that configures to construct the ideal solution for any space, in any catering context.

With its module **width of 40 cm** it **combines** perfectly with ICON9000.

The worktop is in AISI 304 stainless steel, **2 mm thick**, surfaces are press-formed, and the coved splashback is integral with the top: hygiene and durability are guaranteed.

Multiple cooking functions are available in the **worktop version, with integral support frame, or on gas or electric static or fan oven**.

There is a wide selection of under compartments: open, door or drawer **neutral; refrigerator or freezer; or heated**, including the **JOLLY-E electric fan oven**, which offers **unbeatable**

versatility in combination with the top elements, and features the **CLIMA-PRO** fan-assisted cooking fume extraction system to prevent the build-up of moisture in the cooking chamber, for the highest quality gastronomic results every time.

Griddles and bratt pans (electric models) with **EVEN-PRO** system that guarantees exceptionally uniform cooking, stable temperatures, rapid heating and high heat transfer efficiency, thanks to the heating elements embedded in an aluminium heat distribution panel.

Cast-iron grids with a **nanotechnology surface treatment** which improves fat and grease run-off and ensures easier cleaning and perfect cooking. Accessories (for the gas model) include the BBQ lid.

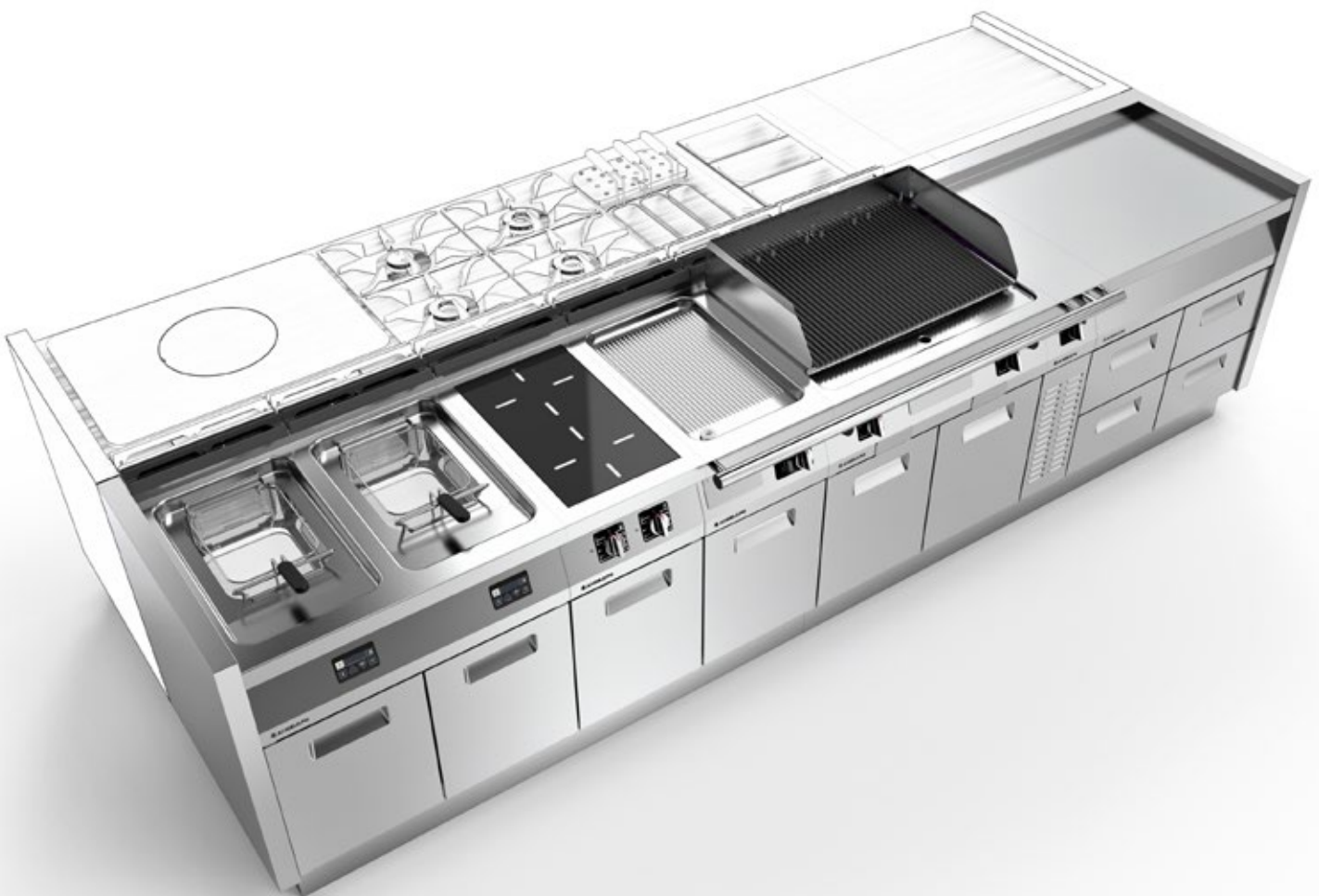
Easy-Wash Function (electric griddles): plate washing programme which brings

the cooking surface to a temperature of 75°C, for effective washing using minimal water and detergent.

ICON7000 is equipped with the innovative **Chef Comfort-Pro system which creates an invisible barrier between the cooking zone and the chef**, reducing the appliance's heat emission for a pleasanter working environment.

In addition to floor mounting on feet (**standard outfit for this series**), ICON7000 offers a variety of installation solutions: on any support surface, on wheels, bridging, suspended beam or with equipped uprights.





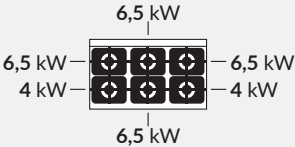
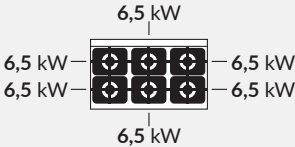
Sleek, functional **MADE IN ITALY** design: outstanding in ergonomics, materials and finishes. **CSQA hygienic design certification**.

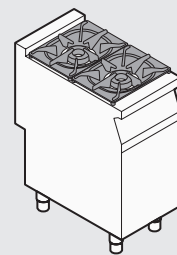


ICON7000


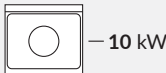
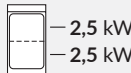
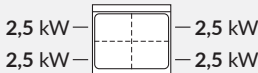
HOW TO COMPOSE YOUR ICON

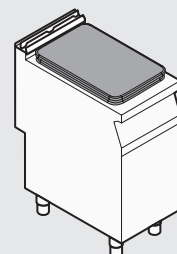
Open Burners

 <p>6,5 kW 6,5 kW</p> <p>0S0FA0 - 0S1FA0</p>	 <p>6,5 kW 6,5 kW 6,5 kW 4 kW</p> <p>1S0FA0 • 1S1FA0 • 1S1FA0G • 1S1FA0GV</p>	 <p>6,5 kW 6,5 kW 6,5 kW 6,5 kW</p> <p>1S0FA0B • 1S1FA0B</p>
 <p>6,5 kW 6,5 kW 5,5 kW</p> <p>1S1FAPG</p>	 <p>6,5 kW 6,5 kW 4 kW 6,5 kW 6,5 kW 4 kW</p> <p>2S0FA0 • 2S1FA0 • 2S1FA0G • 2S1FA0GV</p>	 <p>6,5 kW 6,5 kW 6,5 kW 6,5 kW 6,5 kW 6,5 kW</p> <p>2S0FA0B • 2S1FA0B</p>

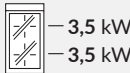

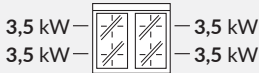


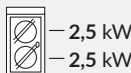
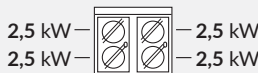


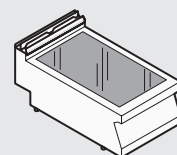
Solid Top Boiling Table

 <p>5,5 kW</p> <p>0S0TPG</p>	 <p>10 kW</p> <p>1S0TPG • 1S1TPG</p>	 <p>2,5 kW 2,5 kW</p> <p>0S0TPE</p>	 <p>2,5 kW 2,5 kW 2,5 kW 2,5 kW</p> <p>1SA0TPE • 1S1TPEE</p>
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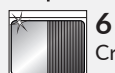
Pyroceram Cooking Elements

 <p>3,5 kW 3,5 kW</p> <p>0S0VT1I • 0S1VT1I</p>	 <p>5 kW 5 kW</p> <p>0S0VT1IB • 0S1VT1IB</p>	 <p>3,5 kW 3,5 kW 3,5 kW 3,5 kW</p> <p>1S0VT1I • 1S1VT1I</p>	 <p>5 kW 5 kW 5 kW 5 kW</p> <p>1S0VT1IB • 1S1VT1IB</p>
 <p>5 kW</p> <p>0S0VT1W</p>	 <p>2,5 kW 2,5 kW</p> <p>0S0VTR</p>	 <p>2,5 kW 2,5 kW 2,5 kW 2,5 kW</p> <p>1S0VTR</p>	







Griddles

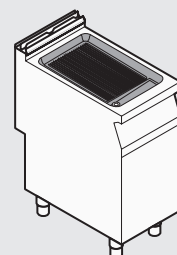
FT □

 <p>4 Cr</p>	 <p>7 Compound</p>	 <p>5 Cr</p>	 <p>4 Cr</p>	 <p>7 Compound</p>	 <p>5 Cr</p>	 <p>6 Cr</p>
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FT □

 <p>1 Fe</p>	 <p>2 Fe</p>	 <p>3 Fe</p>
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 Available only for countries outside the European Community. Contact our offices for more information.



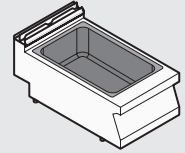
ICON7000

HOW TO COMPOSE YOUR ICON

Bain-Marie

1/1 GN 2/3 GN 1/2 GN 1/3 GN 1/6 GN

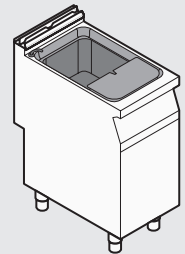
TRA16 TRA12



Pasta Cooker - Single baskets and baskets set

C23CP C13CP C29CP C16CP C19CP C19CP C16CP
C29CP C13CP

KCP329CP: 3xC29CP KCP216CP: 2xC16CP KCP319CP: 3xC19CP



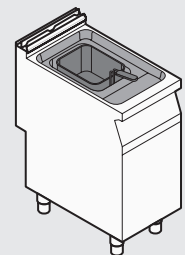
Fryers

FR □ □ D

1 2 3 4 7 8

↶ I 15 ↶ I 15+15 ↶ I 16
↷ I 11 ↶ I 16+16 ↶ I 14
↷ I 11+11 ↶ I 14+14

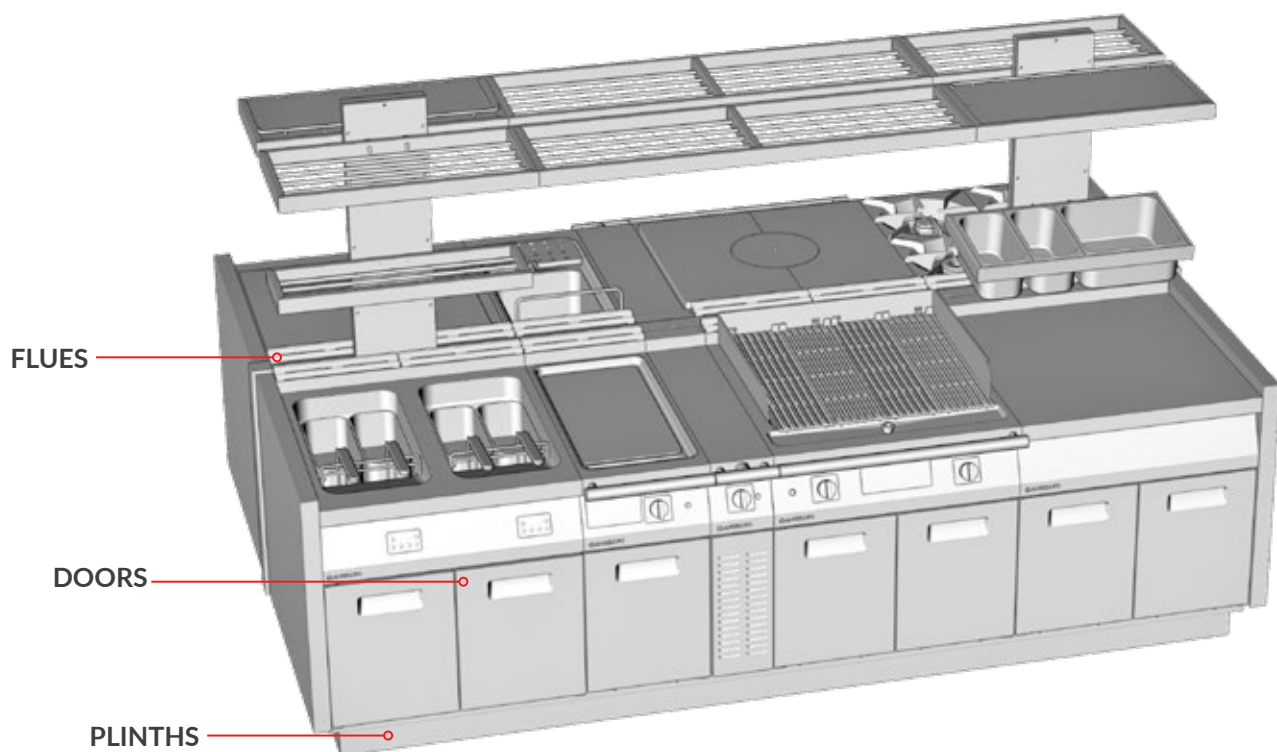
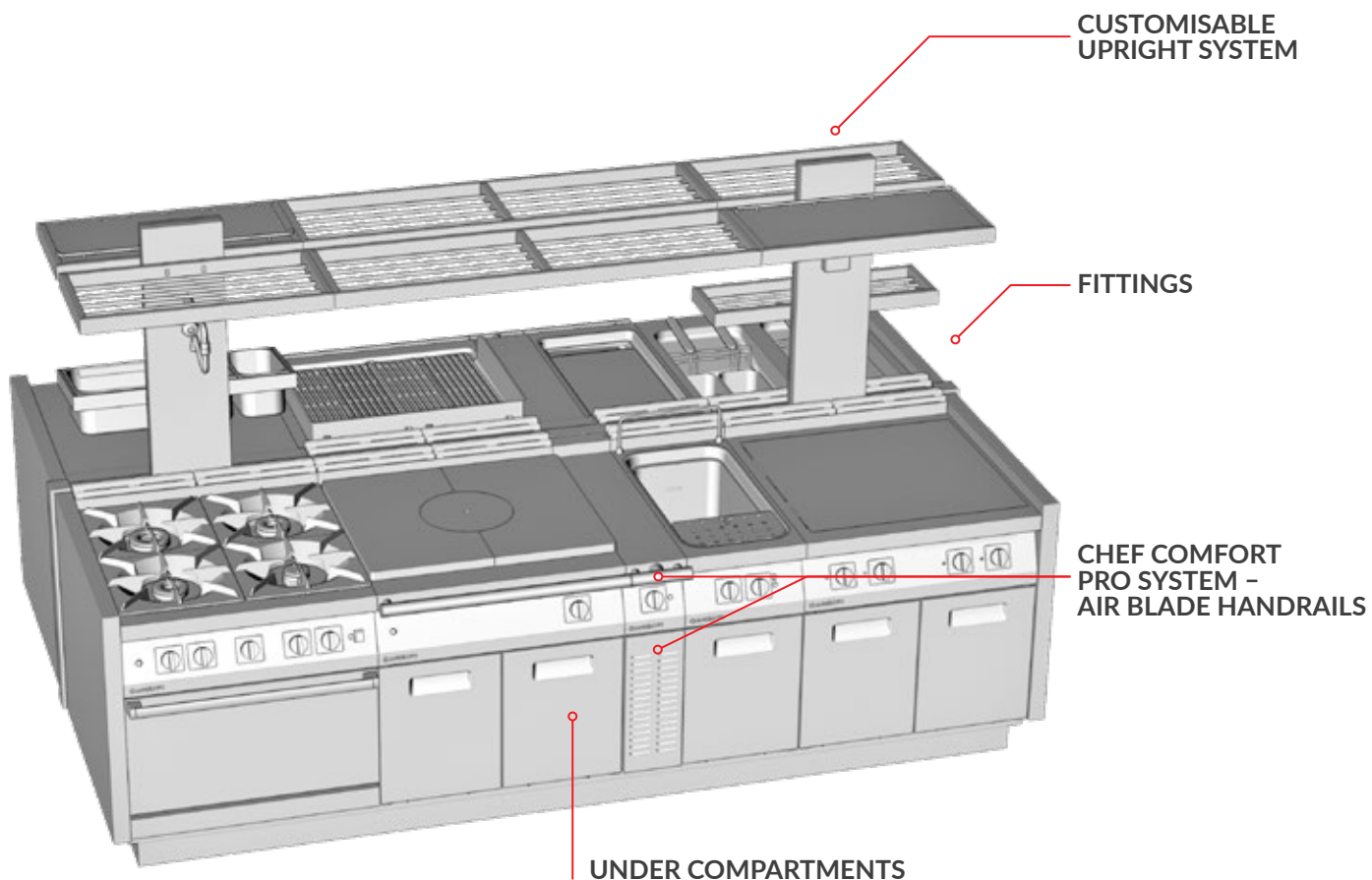
1 well model	2 wells models	Fryer baskets	
OS0FR3E OS1FR3E I 11	1S0FR4E 1S1FR4E I 11+11	KCFR9	CFR91214
OS1FR3G OS1FR3GD I 16	1S1FR4G 1S1FR4GD I 16+16	KCFR16	CFR16
OS1FR7G I 14	1S1FR8G I 14+14	KCFR9	CFR91214
OS1FR1E OS1FR1ED I 15	1S1FR2E 1S1FR2ED I 15+15	KCFR15	CFR15



Each well is supplied with 1 basket as standard.

ICON7000

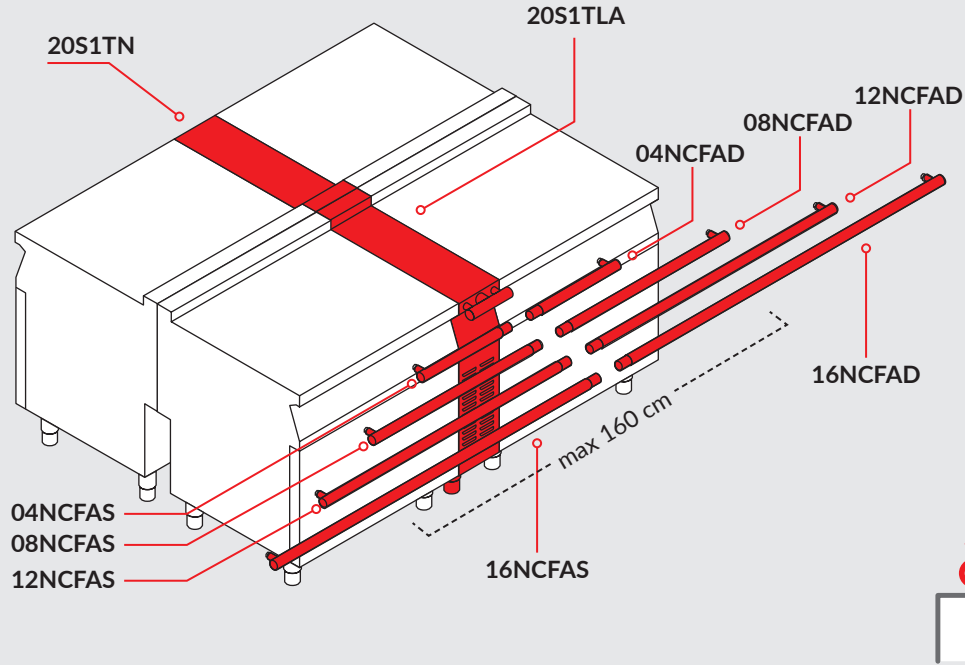
A wide range of accessories to complete your cook line...



ICON7000 ACCESSORIES

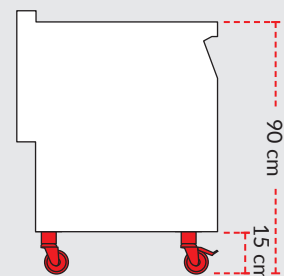
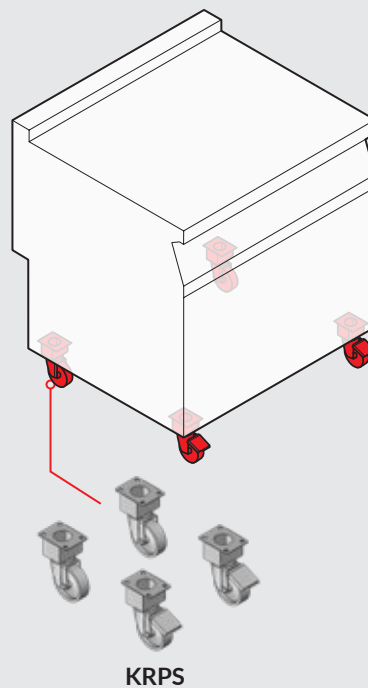
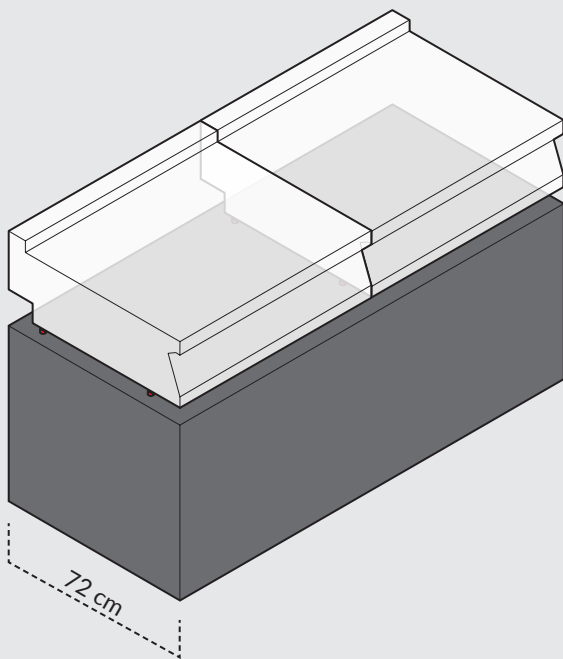
ICON7000
720 mm

Air blade handrails - CHEF COMFORT-PRO

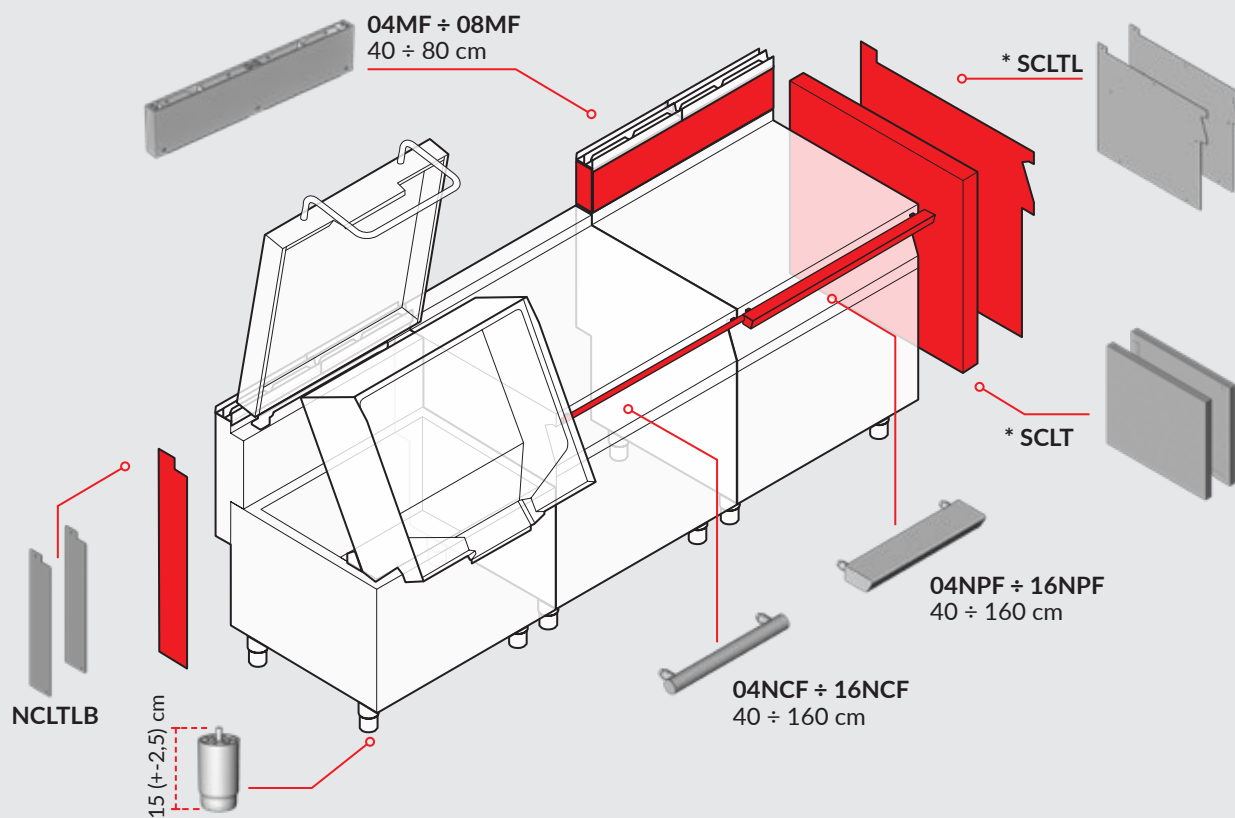



INSTALLATION RESTRICTIONS: it is not possible to install the handrail on bratt pans with tilting well.

Installation on support surfaces and on wheels

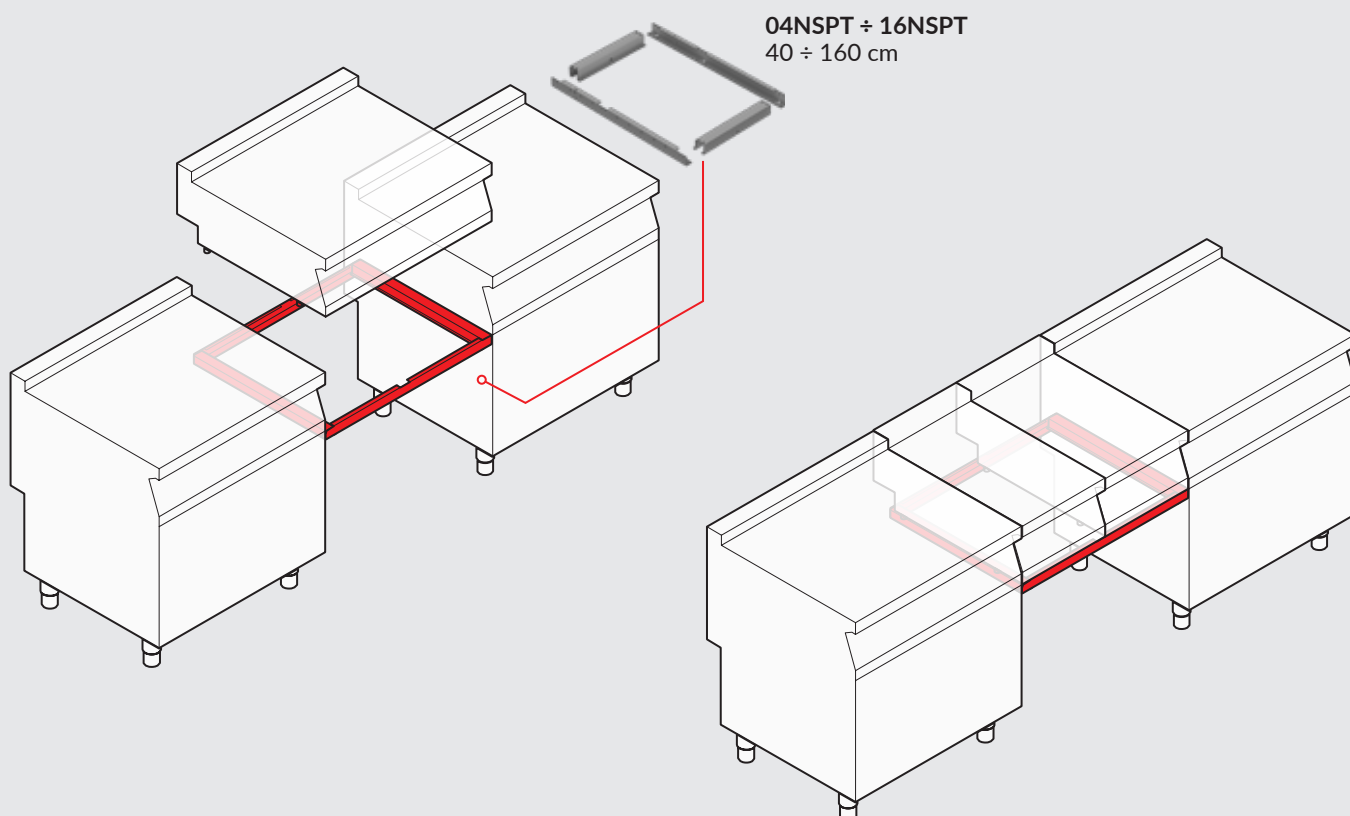


ICON7000 ACCESSORIES



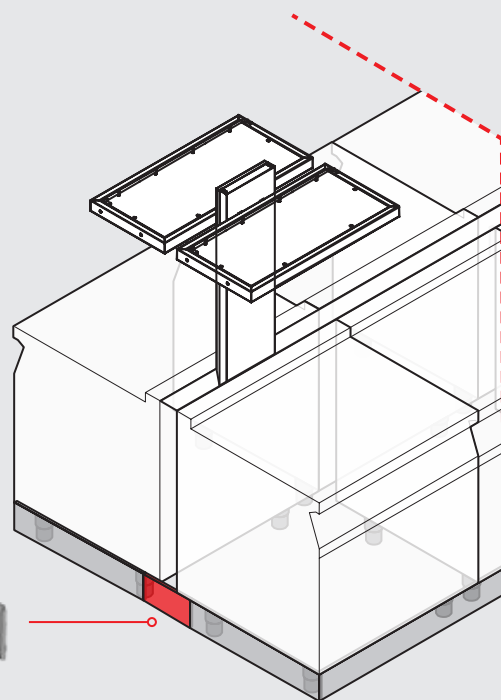
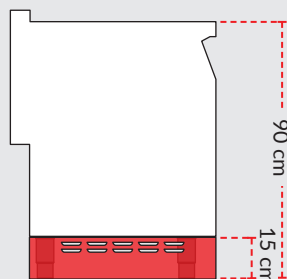
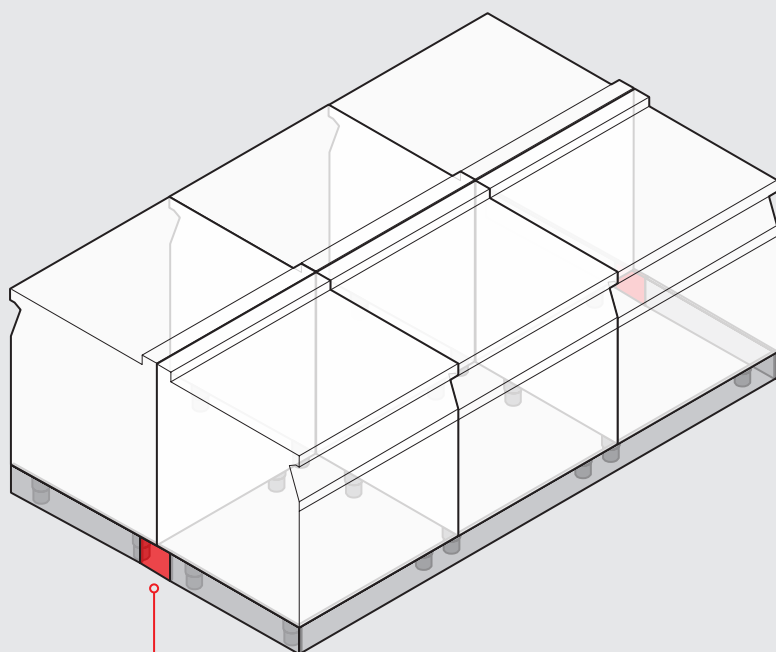
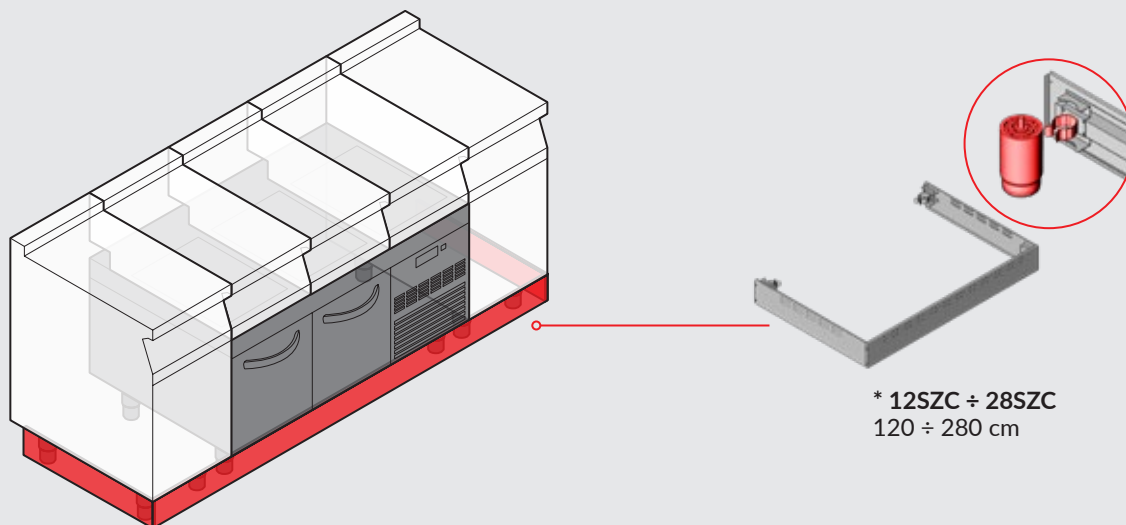
 * INSTALLATION RESTRICTIONS: it is NOT possible to insert next to a bratt pan with tilting well.

Bridge installation



ICON7000

ACCESSORIES - STAINLESS STEEL PLINTHS

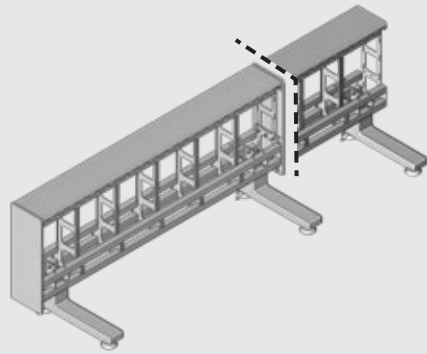
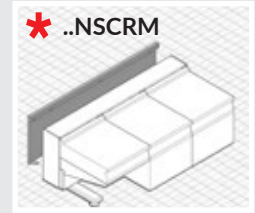


! With plinth, cooking top height is fixed, it is not adjustable.
* **INSTALLATION RESTRICTIONS:** the plinth can be installed to refrigerated under counters only if, on the right and on the left of the refrigerated counter, there are Icon7000 elements on feet.

ICON7000

INSTALLATION ON SINGLE-FRONT CANTILEVER SUPPORT

Central room configuration

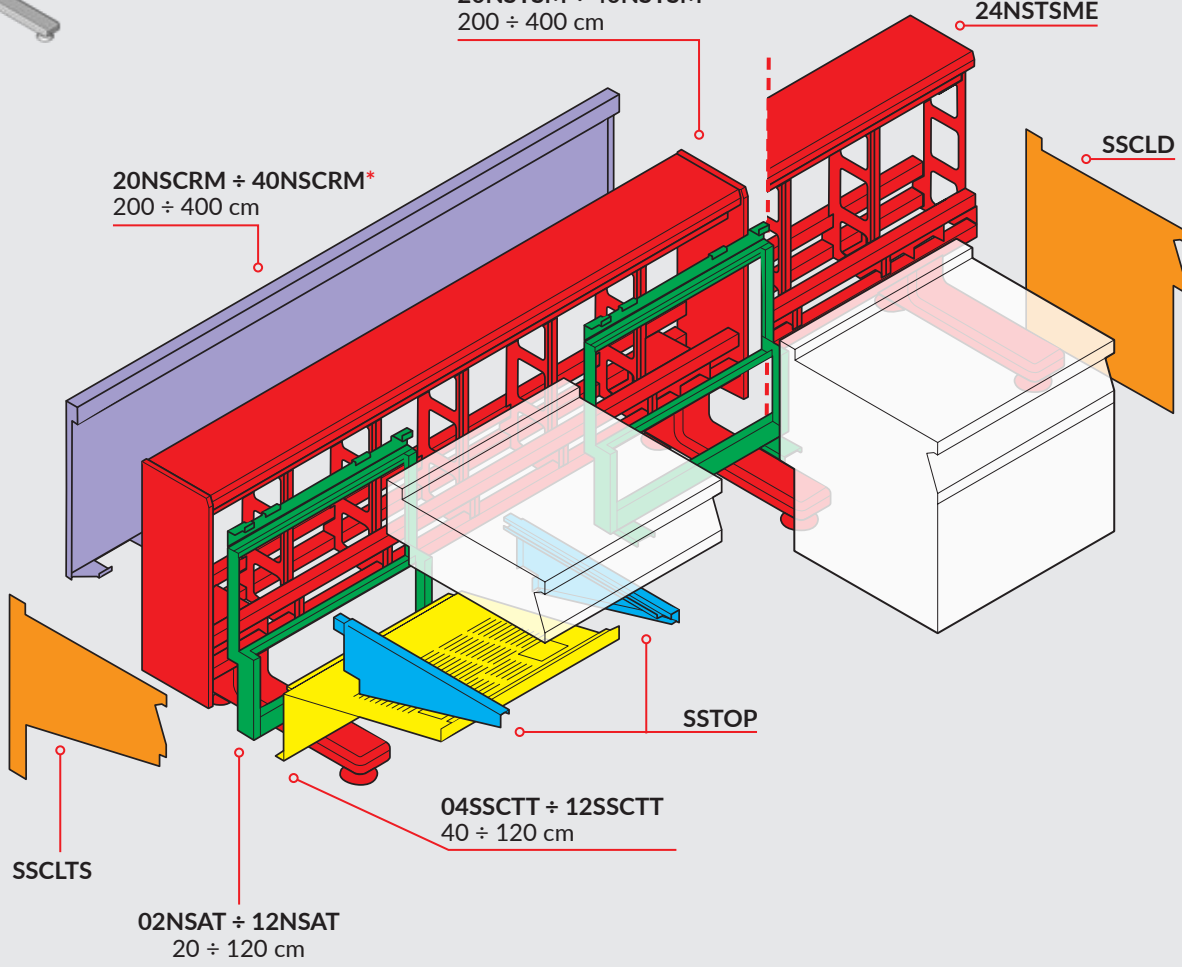


20NSTSM ÷ 40NSTSM
200 ÷ 400 cm

24NSTSME

20NSCRM ÷ 40NSCRM*
200 ÷ 400 cm

SSCLD

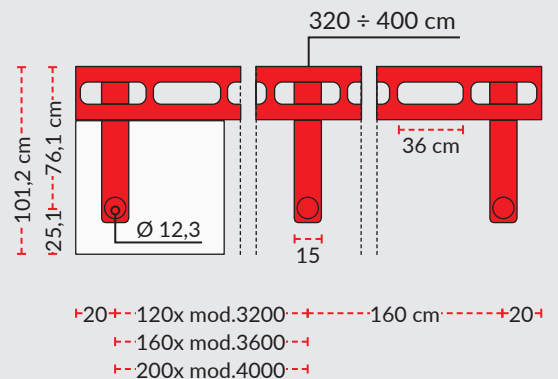
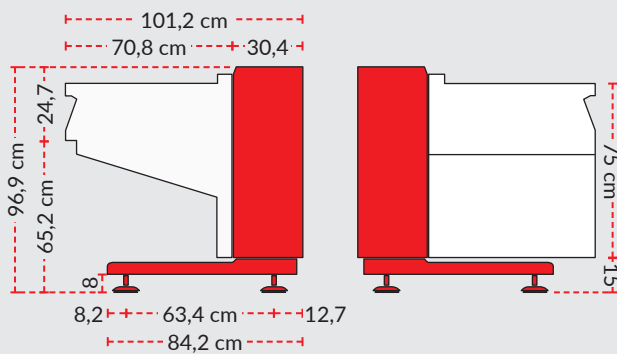


SSTOP

04SSCTT ÷ 12SSCTT
40 ÷ 120 cm

SSCLTS

02NSAT ÷ 12NSAT
20 ÷ 120 cm

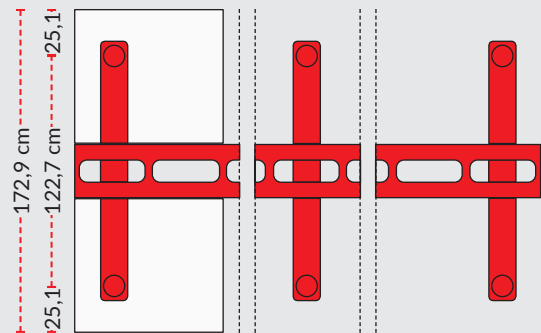
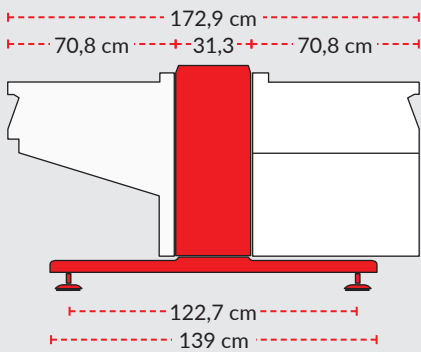
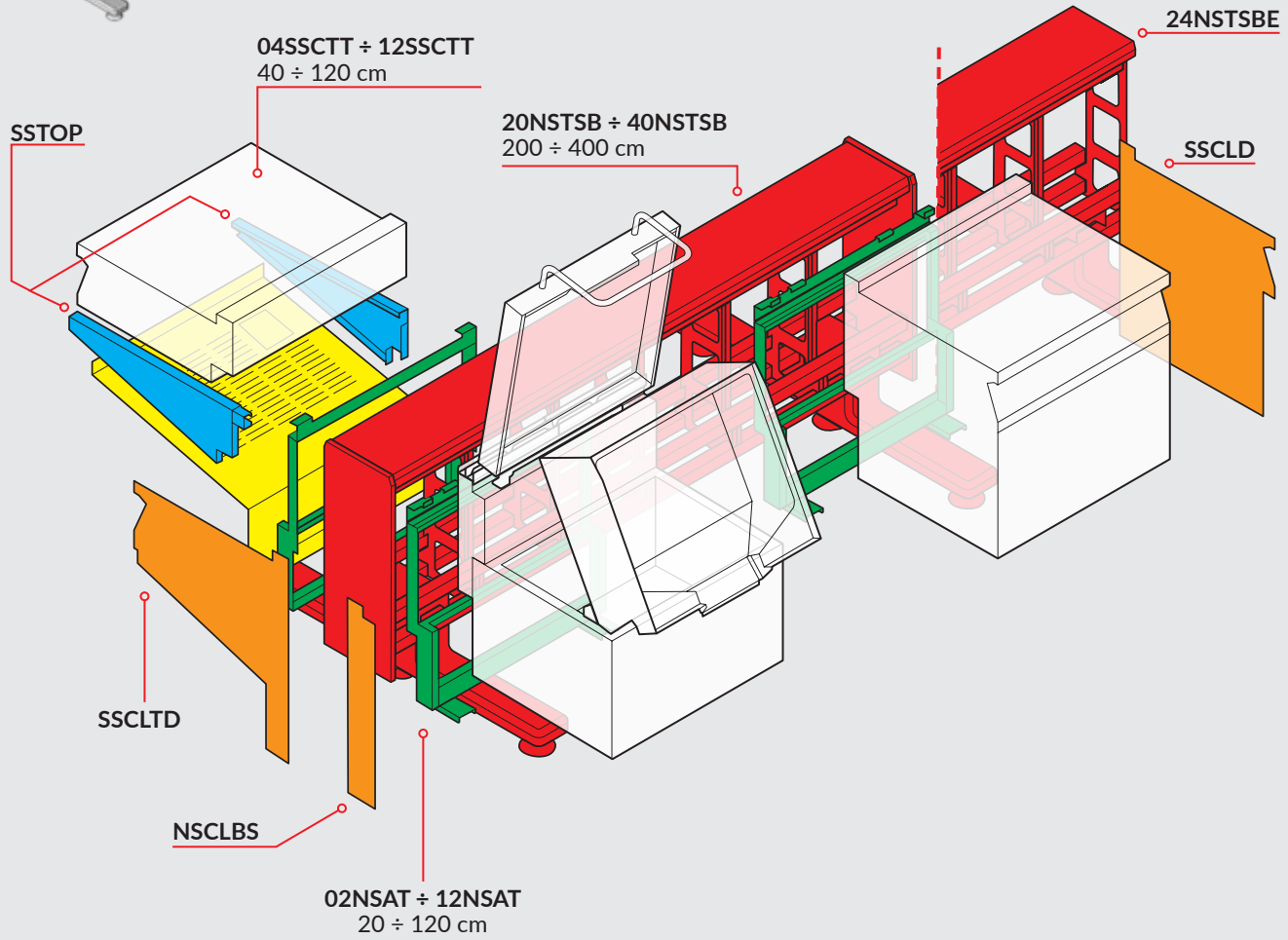
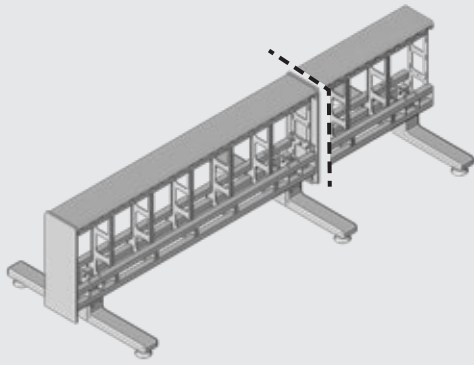


INSTALLATION RESTRICTIONS - Appliances NOT allowed to be positioned on cantilever installation:

1S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV-1S1TPG-1S1TPEE-1S1PE4E-1S1PE2E-20S1TLA-20S1TN-1S1FBEV, refrigerated under counters, equipped uprights.

ICON7000

INSTALLATION ON DOUBLE-FRONT CANTILEVER SUPPORT



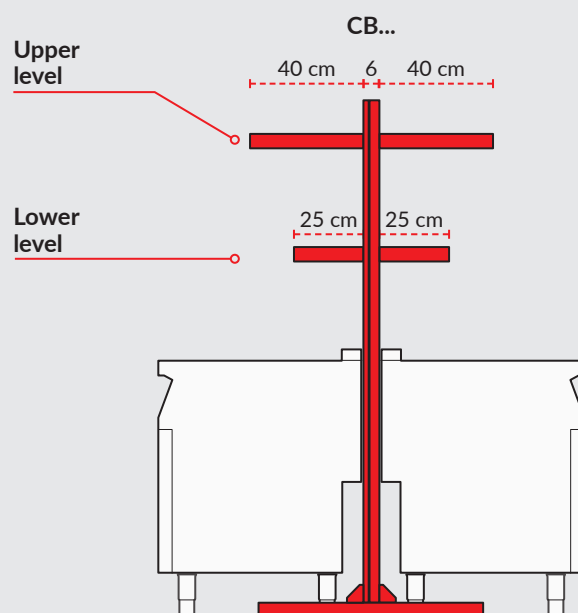
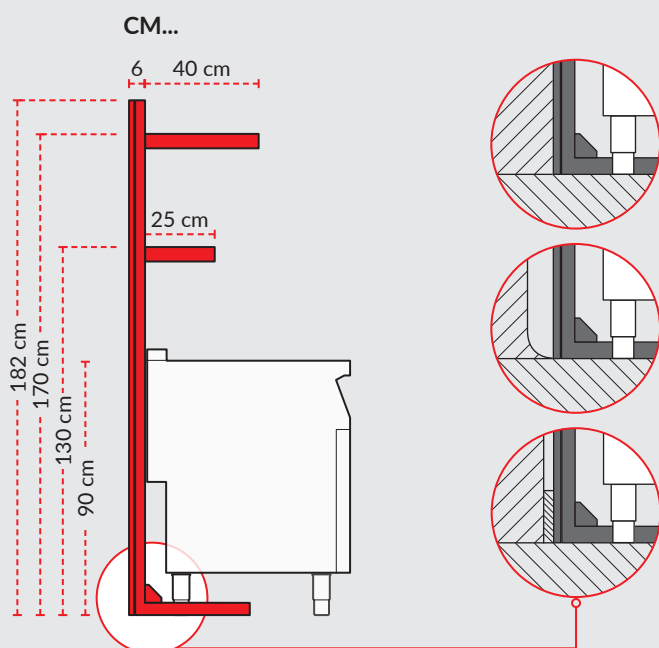
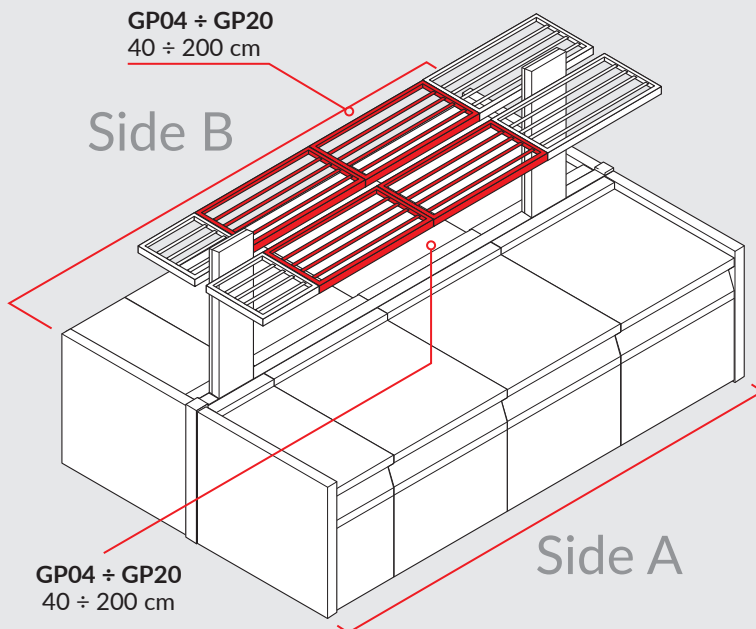
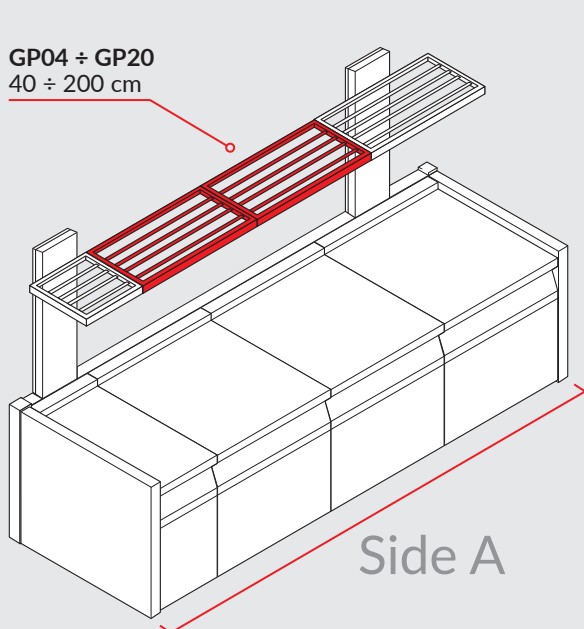
INSTALLATION RESTRICTIONS - Appliances NOT allowed to be positioned on cantilever installation:
1S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV-1S1TPG-1S1TPEE-1S1PE4E-1S1PE2E-20S1TLA-20S1TN-1S1FBEV, refrigerated under counters, equipped uprights.

ICON7000 EQUIPPED UPRIGHTS

They can be placed separately or in pairs, with or without upper connection grid.

1. In a single cooking block, choose upright with **commercial reference CM...**
2. Between two cooking blocks, choose upright with **commercial reference CB...**

Uprights include a shelf on the upper level; they can also be inserted into cooking blocks on multi-support, after checking position of support feet and column supports.



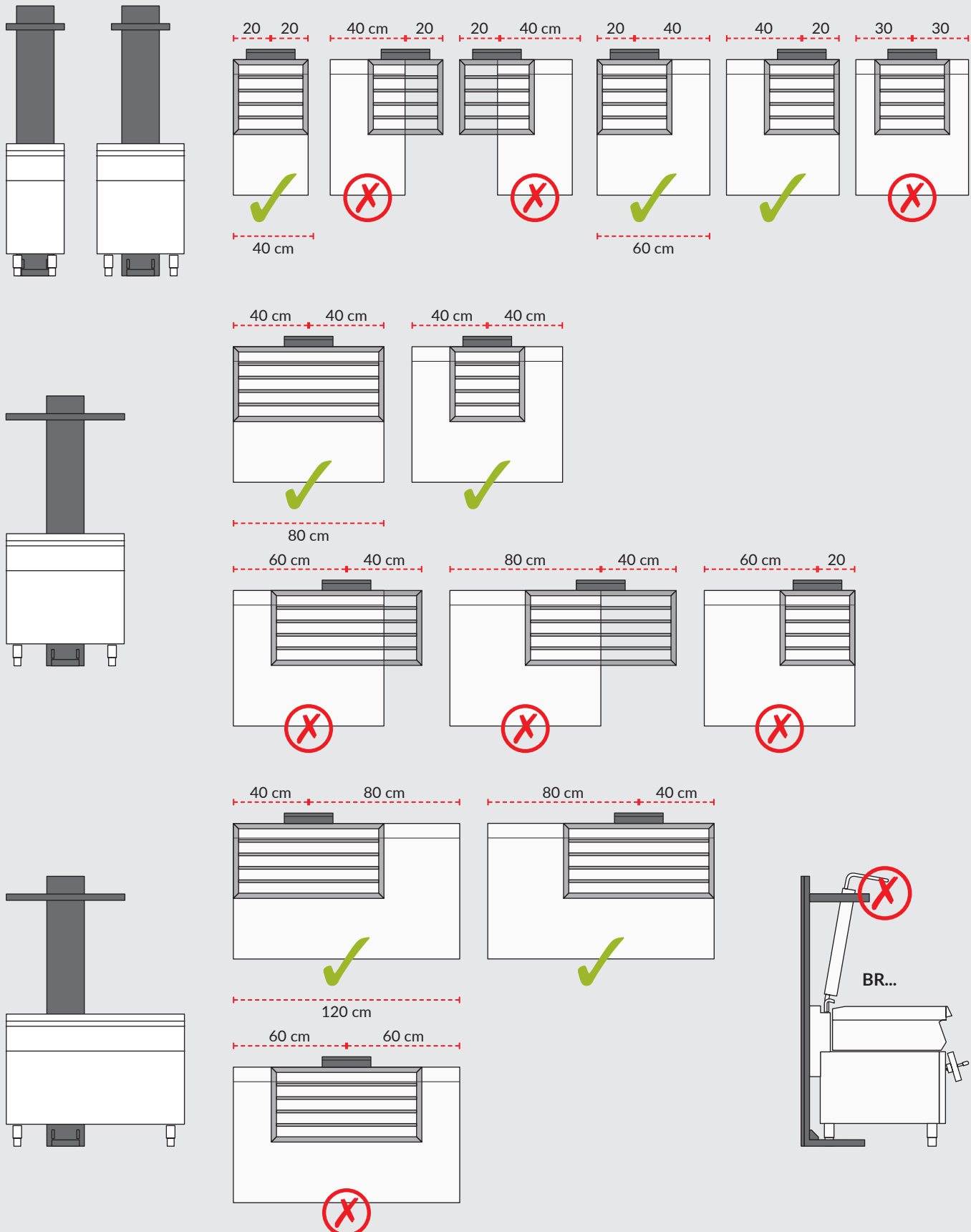
ICON7000

HOW TO CHOOSE THE SIZE OF THE UPRIGHT

Match the size of the upright, 40 or 80 cm wide, and the width of the appliance to be connected: in this way the shelf delivered with the upright does not protrude the size of the appliance. In a configuration between two cooking blocks, choose one of the block to

connect upright.

RESTRICTION: bratt pan with tilting well can **NOT BE** connected to upright or, if there are upper connection grids, fitted in the cooking block.



ICON7000

HOW TO EQUIP LEVELS

UPPER LEVEL FITTING: two or more uprights can be connected by pan support rest, from 40 to 200 cm wide.

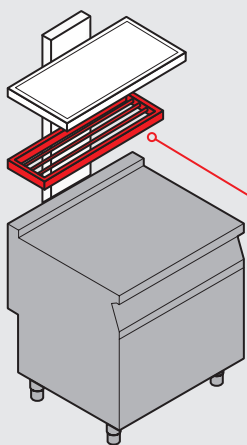
LOWER LEVEL FITTING: it is possible to equip upright on the lower level with several accessories: shelves, grids, tap

water, container support, electric sockets and heating lamps.

In a cooking block: choose accessories with commercial reference **A**.

Between two back to back cooking blocks: provide the first cooking block only with accessories having commercial reference **A**; on the second cooking block, insert only accessories with commercial reference **B**.

LOWER LEVEL accessories: allowed matches to appliances



R04IA/B R08IA/B Shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
G08IA/B Grilled shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
TGNIA/B Support		Recommended on Neutral Elements only
CRAIA/B¹ Tap		Open burners, Neutral Element, Electric Plates, Electric Solid tops, Induction
RBE208IA/B¹² Sockets box		Neutral Elements
PE1IA/B¹² Socket		Neutral Elements
RPE104IA/B¹² RPE108IA/B¹² Socket		Neutral Elements
CCIA/B Cover		ALL APPLIANCES

¹ In a configuration with back to back cooking blocks, in correspondence to this accessory the following appliances can NOT be placed: **gas operating appliances with fumes flue, gas chargrills.**

² **IP44 SOCKET**

- Laterally of the neutral element, in correspondence to the socket, only these appliances can be placed: neutral elements, GRE / GRG, FTE, FTG, FR. All appliances with wells are forbidden and all indirect

cooking appliances.

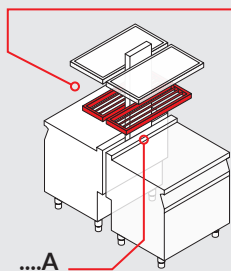
- If the cooking line includes upright with water tap, between water tap and electric socket there must be a minimum distance of 140 cm.

IP66 SOCKET BOX

- Laterally of the neutral element, in correspondence to sockets, any appliance can be placed, except for the following: CP, BM, PD / PI, BR. All appliances with wells are forbidden.

- If the cooking line includes upright with water tap, between water tap and electric sockets there must be a minimum distance of 140 cm.

LOWER LEVEL accessories: allowed matches in a BACK TO BACK CONFIGURATION



		TGNIB	CRAIB	RBE208IB	PE1IB	RPE104IB RPE108IB
TGNIA		✗	✓	✓	✓	✓
CRAIA		✓	✗	✗	✗	✗
RBE208IA		✓	✗	✓	✓	✓
PE1IA		✓	✗	✓	✗	✗
RPE104IA RPE108IA		✓	✗	✓	✗	✗

ICON7000

COMPLETE THE UPRIGHTS

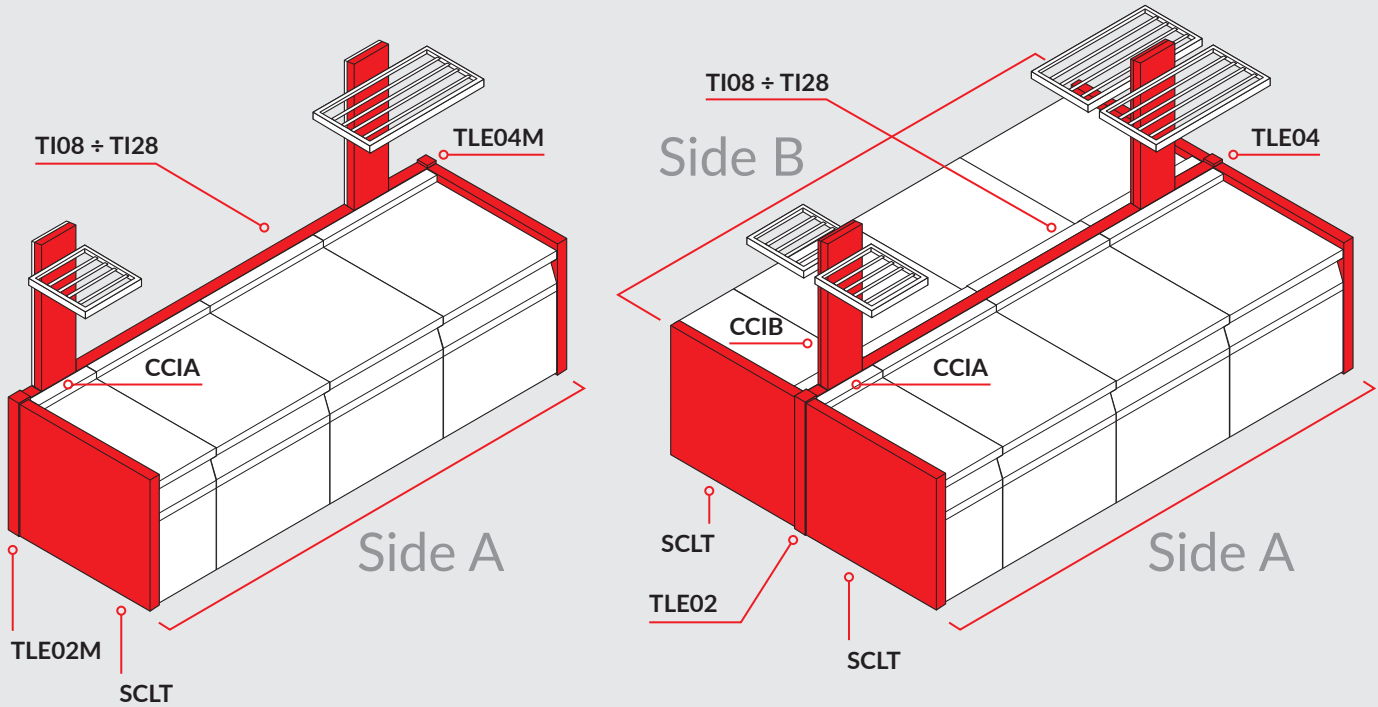
If the LOWER level is not equipped with accessories, it is necessary to complete uprights with a cover:

- CCIA on a cooking unit.
- CCIA + CCIB in a back to back cooking configuration.




Upper side closing sections:

- TLE02/TLE04 to be positioned on cooking blocks in back to back configuration.
- TLE02M/TLE04M to be positioned on one sided cooking block.





SCLT side panels must always be included in cooking blocks with equipped columns.



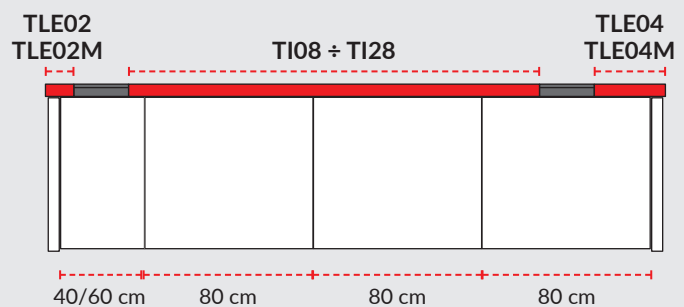
UPPER MIDDLE CLOSING SECTIONS: how to choose the length in accordance with the uprights


			
	nr.2 40cm	nr.1=40cm nr.1=80cm	nr.2 80cm
GP04 - 40 cm	TI08	TI10	TI12
GP06 - 60 cm	TI10	TI12	TI14
GP08 - 80 cm	TI12	TI14	TI16
GP10 - 100 cm	TI14	TI16	TI18
GP12 - 120 cm	TI16	TI18	TI20
GP14 - 140 cm	TI18	TI20	TI22
GP16 - 160 cm	TI20	TI22	TI24
GP18 - 180 cm	TI22	TI24	TI26
GP20 - 200 cm	TI24	TI26	TI28

UPPER SIDE CLOSING SECTIONS TLE...

			
40 cm	60 cm	80 cm	120 cm
TLE02 / TLE02M		TLE04 / TLE04M	

Example













 * With a 60 cm module, choose the connection grid with length + 20 cm.









ICON7000 MODULAR COOKING

OPEN BURNERS









Worktop pressed in a single solution. 4 kW single crown burners. 6.5 kW double crown burners. Model 1S1FAPG with radiant plate made from extra-thick (15 mm) 16MO5 steel to guarantee durability and no deformation. Under gas oven STATIC (...G) or VENTILATED (...GV), cooking chamber made of AISI 430 stainless steel, 3 level container

removable guides. Oven capacity: static GN 2/1 (or 2 x GN 1/1), ventilated GN 1/1. Side cabinet with door, equipped with tray guides useful for 4 x GN 1/1 containers. Integrated lower open compartment. The following appliances are NOT installable on cantilever beam: 1 S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV.









	MOD.	DESCRIPTION		 		
	0S0FA0	2 BURNER GAS RANGE	40x72x25	13		1.472
	1S0FA0	4 BURNER GAS RANGE	80x72x25	23,5		2.259
	1S0FA0B	4 BURNER GAS RANGE	80x72x25	26		2.259
	2S0FA0	6 BURNER GAS RANGE	120x72x25	34		2.697
	2S0FA0B	6 BURNER GAS RANGE	120x72x25	39		2.697
	0S1FA0	2 BURNER GAS RANGE ON CABINET	40x72x90	13		1.937
	1S1FA0	4 BURNER GAS RANGE ON CABINET	80x72x90	23,5		2.854
	1S1FA0B	4 BURNER GAS RANGE ON CABINET	80x72x90	26		2.800

	MOD.	DESCRIPTION					€
	2S1FA0	6 BURNER GAS RANGE ON CABINET	120x72x90	34			3.492
	2S1FA0B	6 BURNER GAS RANGE ON CABINET	120x72x90	39			3.333
	1S1FA0G	4 BURNER GAS RANGE ON GAS STATIC OVEN	80x72x90	29,5			4.360
	1S1FA0GV	4 BURNER GAS RANGE WITH GAS CONVECTION OVEN	80x72x90	29,5	0,05	230V 1N~/ 50 ÷ 60Hz	4.723
	1S1FAPG	2 BURNER GAS BOILING TABLE RADIANT PLATE ON GAS STATIC OVEN	80x72x90	24,5			5.039
	2S1FA0G	6 BURNER GAS RANGE WITH GAS STATIC OVEN AND CABINET	120x72x90	40			5.698
	2S1FA0GV	6 BURNER GAS RANGE WITH GAS CONVECTION OVEN AND CABINET	120x72x90	40	0,05	230V 1N~/ 50 ÷ 60Hz	6.064

ACCESSORIES

	MOD.	DESCRIPTION					€
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM					45
	SGA	STAINLESS STEEL GRID FOR TWO OPEN BURNERS	56x58x6				297
	NCEA	WATER FILLING TAP					473
	NCEAM	WATER FILLING TAP					723

ACCESSORIES












	MOD.	DESCRIPTION					€
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS					55
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS					100
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248

ICON7000 MODULAR COOKING







SOLID TOP BOILING TABLE

Radiant plate made from extra-thick (15 mm) 16MO5 steel to guarantee durability and no deformation. For GAS models, plate heating by a central burner, piezoelectric ignition. For ELECTRIC models plate heating via infrared heating elements, independent cooking zones. Under gas or electric STATIC oven, cooking chamber made of AISI 430

stainless steel, 3 level container removable guides, capacity GN 2/1 (or 2 x GN 1/1), standard equipped with 1 grid GN 2/1 GN. The following appliances are NOT installable on cantilever beam: 1S1TPG-1S1TPEE.

	MOD.	DESCRIPTION					
	0S0TPG	COUNTER TOP SOLID GAS RANGE	40x72x25	5,5			2.150
	1S0TPG	COUNTER TOP SOLID GAS RANGE	80x72x25	10			2.874
	1S1TPG	SOLID TOP GAS RANGE WITH GAS STATIC OVEN	80x72x90	16			5.019
	0S0TPE	SOLID TOP ELECTRIC BOILING TABLE	40x72x25	5		400V 3N ~ 50 ÷60 Hz	2.151
	1S0TPE	SOLID TOP ELECTRIC BOILING TABLE	80x72x25	10		400V 3N ~ 50 ÷60 Hz	3.432
	1S1TPEE	SOLID TOP ELECTRIC BOILING TABLE ON ELECTRIC STATIC OVEN	80x72x90	17,9		400V 3N ~ 50 ÷60 Hz	5.772

ACCESSORIES










	MOD.	DESCRIPTION					
	NCEAM	WATER FILLING TAP					723






ICON7000 MODULAR COOKING

ELECTRIC PLATES








Plane with pressed watertight base recess to retain spilled liquids and cast iron plates with watertight seal for protection against spillages. 7-position switch for temperature setting. Under electric STATIC oven, cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity GN 2/1 (or 2 x GN 1/1), standard equipped with 1 grid

GN 2/1 GN. Integrated lower open compartment. Electric models ...C equipped with remote control of power peaks. The following appliances are NOT installable on cantilever beam: 1S1PE4E-1S1PE2E.

	MOD.	DESCRIPTION					
	0S0PE4	TWO PLATE ELECTRIC BOILING TABLE - 400V	40x72x25	5,2	400V 3N ~ 50 ÷60 Hz		2.322
	0S0PE2	TWO PLATE ELECTRIC BOILING TABLE - 230V	40x72x25	5,2	230V 3 ~ 50 ÷ 60 Hz		2.610
	1S0PE4	FOUR PLATE ELECTRIC BOILING TABLE - 400V	80x72x25	10,4	400V 3N ~ 50 ÷60 Hz		3.929
	1S0PE2	FOUR PLATE ELECTRIC BOILING TABLE - 230V	80x72x25	10,4	230V 3 ~ 50 ÷ 60 Hz		4.494
	0S1PE4	2 ELECTRIC PLATES RANGE ON CABINET - 400V	40x72x90	5,2	400V 3N ~ 50 ÷60 Hz		2.887
	0S1PE4C	2 ELECTRIC PLATES RANGE ON CABINET - 400V	40x72x90	5,2	400V 3N ~ 50 ÷60 Hz		2.858
	1S1PE4	4 ELECTRIC PLATES RANGE ON CABINET - 400V	80x72x90	10,4	400V 3N ~ 50 ÷60 Hz		4.527
	1S1PE2	4 ELECTRIC PLATES RANGE ON CABINET - 230V	80x72x90	10,4	230V 3 ~ 50 ÷ 60 Hz		4.716
	1S1PE4C	4 ELECTRIC PLATES RANGE ON CABINET - 400V	80x72x90	10,4	400V 3N ~ 50 ÷60 Hz		4.739

	MOD.	DESCRIPTION					€
	1S1PE4E	4 ELECTRIC PLATES RANGE ON ELECTRIC STATIC OVEN- 400V	80x72x90	18,3	400V 3N ~ 50 ±60 Hz		6.304
	1S1PE2E	4 ELECTRIC PLATES RANGE ON ELECTRIC STATIC OVEN - 230V	80x72x90	18,3	230V 3 ~ 50 ÷ 60 Hz		6.803










ACCESSORIES







	MOD.	DESCRIPTION					€
	NCEAM	WATER FILLING TAP					723
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248

ICON7000 MODULAR COOKING








GLASS-CERAMIC

Cooking surface in pyroceram, flush with worktop and sealed. Heating by induction (...VT1I... = single zone induction, ...VT1W = wok induction Ø cm 30) or infrared ...VTR. To use electromagnetic induction, pots of suitable material are required.

	MOD.	DESCRIPTION					€
	050VT1W	WOK INDUCTION PYROCERAM COOKING RANGE	40x72x25	5	400V 3N ~ 50 ±60 Hz		5.162
	050VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x72x25	7	400V 3N ~ 50 ±60 Hz		6.987
	050VT1IB	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x72x25	10	400V 3N ~ 50 ±60 Hz		7.139
	150VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x72x25	14	400V 3N ~ 50 ±60 Hz		13.983
	150VT1IB	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x72x25	20	400V 3N ~ 50 ±60 Hz		14.276
	0S1VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x72x90	7	400V 3N ~ 50 ±60 Hz		7.515
	0S1VT1IB	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x72x90	10	400V 3N ~ 50 ±60 Hz		7.667
	1S1VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x72x90	14	400V 3N ~ 50 ±60 Hz		14.683
	1S1VT1IB	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x72x90	20	400V 3N ~ 50 ±60 Hz		14.976

	MOD.	DESCRIPTION					€
	050VTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	40x72x25	5	400V 3N ~ 50 ÷60 Hz		2.352
	150VTR	INFRARED PYROCERAM COOKING RANGE 4 AREAS	80x72x25	10	400V 3N ~ 50 ÷60 Hz		3.888










ACCESSORIES

	MOD.	DESCRIPTION					€
	NCEAM	WATER FILLING TAP					723
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248







ICON7000 MODULAR COOKING GRIDDLES

Pressed worktop with welded sealed cooking plate. Cooking plate made of compound or chromium plated, thickness 12 mm. Independent controls on each-cooking area, thermostatic temperature control. Cooking liquids collection in a removable drawer on the dashboard. Gas heating by means of 3 flame branches burners, piezoelectric ignition. Electric



heating by means of armoured heating elements made of AISI 309 stainless steel, Even-Pro system.

	MOD.	DESCRIPTION					
	0S0FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE	40x72x25	7			3.004
	0S0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	40x72x25	7			3.167
	0S0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	40x72x25	7			3.132
	1S0FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE	80x72x25	14			4.467
	1S0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	80x72x25	14			4.591
	1S0FT6G	GAS GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x72x25	14			4.578
	1S0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	80x72x25	14			4.545
	0S0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	40x72x25	5,1	400V 3N~/ 230V 3~/ 50÷60 Hz		2.882
	0S0FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE	40x72x25	5,1	400V 3N~/ 230V 3~/ 50÷60 Hz		3.046
	0S0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	40x72x25	5,1	400V 3N~/ 230V 3~/ 50÷60 Hz		3.145
	1S0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	80x72x25	10,2	400V 3N~/ 230V 3~/ 50÷60 Hz		4.513
	1S0FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE	80x72x25	10,2	400V 3N~/ 230V 3~/ 50÷60 Hz		5.067
	1S0FT6E	ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x72x25	10,2	400V 3N~/ 230V 3~/ 50÷60 Hz		5.053
	1S0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	80x72x25	10,2	400V 3N~/ 230V 3~/ 50÷60 Hz		4.716

ACCESSORIES

	MOD.	DESCRIPTION					
	0SPS	40 cm GRIDDLE SPLASH GUARDS	50x37x10				132
	1SPS	80 cm GRIDDLE SPLASH GUARDS	50x77x10				177










ACCESSORIES

	MOD.	DESCRIPTION					€
	KPP	KIT FOR PLATE CLEANING					122
	RFT	GRIDDLE SCRAPER					130
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262









ICON7000 MODULAR COOKING GRIDDLES ON UNDERCOMPARTMENT

Pressed worktop with welded sealed cooking plate. Cooking plate made of compound or chromium plated, thickness 12 mm. Independent controls on each-cooking area, thermostatic temperature control. Cooking liquids collection in a removable tray in the lower compartment. Gas heating by means of 3 flame branches burners, piezoelectric

ignition. Electric heating by means of armoured heating elements made of AISI 309 stainless steel, Even-Pro system. Integrated lower open compartment. Electric models ...C equipped with remote control of power peaks.

	MOD.	DESCRIPTION					
	0S1FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x72x90	7			3.482
	0S1FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	40x72x90	7			3.642
	0S1FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x72x90	7			3.609
	1S1FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	14			4.976
	1S1FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	80x72x90	14			5.216
	1S1FT6G	GAS GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	14			5.204
	1S1FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x72x90	14			5.172
	0S1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	3.361
	0S1FT4EC	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	3.531
	0S1FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	3.523
	0S1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	3.621
	0S1FT7EC	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	3.803
	1S1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.140
	1S1FT4EC	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.057
	1S1FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.685
	1S1FT6E	ELECTRIC GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.672
	1S1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.339
	1S1FT7EC	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.604

ACCESSORIES

	MOD.	DESCRIPTION					€
	OSPS	40 cm GRIDDLE SPLASH GUARDS	50x37x10				132
	1SPS	80 cm GRIDDLE SPLASH GUARDS	50x77x10				177
	RFT	GRIDDLE SCRAPER					130
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248










ICON7000 MODULAR COOKING GRIDDLES WITH MILD STEEL PLATE

Pressed worktop with welded sealed cooking plate. Cooking plate made in special Fe510D steel thickness 12 mm. Independent controls on each-cooking area, thermostatic temperature control. Cooking liquids collection in a removable drawer on the dashboard. Gas heating by means of 3 flame branches burners, piezoelectric ignition. Electric heating by








means of armoured heating elements made of AISI 309 stainless steel, Even-Pro system. Models available only for countries outside the European Community.



Models available only for countries outside the European Community. Contact our offices for more information.

	MOD.	DESCRIPTION					
	0S0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x72x25	7			2.467
	0S0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	40x72x25	7			2.631
	1S0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x72x25	14			3.427
	1S0FT3G	GAS GRIDDLE WITH SMOOTH/RIBBED MILD STEEL PLATE	80x72x25	14			3.731
	0S0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x72x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	2.457
	0S0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	40x72x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	2.571
	1S0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	3.396
	1S0FT3E	ELECTRIC GRIDDLE WITH SMOOTH/RIBBED MILD STEEL PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	3.918













ACCESSORIES

	MOD.	DESCRIPTION					€
	0SPS	40 cm GRIDDLE SPLASH GUARDS	50x37x10				132
	1SPS	80 cm GRIDDLE SPLASH GUARDS	50x77x10				177
	RFT	GRIDDLE SCRAPER					130
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262







ICON7000 MODULAR COOKING GRILLS

Cooking grid, inclined, made of enamelled cast iron with special nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. Independent control on each-cooking area. For gas models, heating of the cooking grid through radiation from ceramic bricks, heated by stainless steel









gas burners, with safety valve, pilot light and thermocouple. Piezoelectric ignition. For electric models, heating of the cooking grid through electric elements directly in contact with the grid. Water tank for fat collection and smoke removal. Integrated lower open compartment. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					
	050GRG	GAS CHARGRILL	40x72x25	7			2.294
	150GRG	GAS CHARGRILL	80x72x25	14			3.683
	050GRE	ELECTRIC GRILL	40x72x25	3,9		400V 3N~/ 230V 3~/ 50÷60 Hz	2.939
	150GRE	ELECTRIC GRILL	80x72x25	7,7		400V 3N~/ 230V 3~/ 50÷60 Hz	3.970
	051GRG	GAS CHARGRILL ON NEUTRAL CABINET	40x72x90	7			2.802
	151GRG	GAS CHARGRILL ON NEUTRAL CABINET	80x72x90	14			4.216
	151GRE	ELECTRIC CHARGRILL ON NEUTRAL CABINET	80x72x90	7,7		400V 3N~/ 230V 3~/ 50÷60 Hz	4.504

ACCESSORIES

	MOD.	DESCRIPTION					
	BBQ40GS	BARBECUE LID FOR GAS GRILL 40 CM	40x61x22				577

ACCESSORIES








	MOD.	DESCRIPTION					€
	BBQ80GS	BARBECUE LID FOR GAS GRILL 80 CM	76x59x19				712
	MGGRG	GRILLED SHELF FOR GAS GRILL					336
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248

ICON7000
720 mm







ICON7000 MODULAR COOKING

BOILING PANS

Worktop incorporating the boiling pan fully weld-sealed through continuous welding. Condensation collection rim on the worktop. Cylindrical boiling pan container made of AISI 304 stainless steel. Gas or electric indirect heating.

	MOD.	DESCRIPTION					
	1S1PI1G	GAS INDIRECT HEATED BOILING PAN 60 L	80x72x90	12			8.154
	1S1PI1E	ELECTRIC INDIRECT HEATED BOILING PAN 60 L	80x72x90	9	400V 3~ / 50Hz ± 60Hz		8.205

ACCESSORIES









	MOD.	DESCRIPTION					
	CPX6	ONE SECTION PASTA STRAINER	35x35x36				639

ICON7000 MODULAR COOKING









PASTA COOKER

Working top with sealed watertight tank made in AISI 316L stainless steel; large recess to disperse starch and cooking foam; basket shelves at the front. Well capacity 30 lt; GN 2/3. Well filling through a knob on the dashboard and a dispensing spout on the top. For gas models piezoelectric ignition. To be equipped with baskets. Electric models ...C


equipped with remote control of power peaks.

	MOD.	DESCRIPTION					€
	0S1CP1G	GAS PASTA COOKER 1 WELL 30 L	40x72x90	12			3.773
	1S1CP2G	GAS PASTA COOKER 2 WELLS 30+30 L	80x72x90	24			5.634
	0S1CP1E	ELECTRIC PASTA COOKER 1 WELL 30 L	40x72x90	9	400V 3N ~ 50 ±60 Hz		3.492
	0S1CP1EC	ELECTRIC PASTA COOKER 1 WELL 30 L	40x72x90	9	400V 3N ~ 50 ±60 Hz		3.586
	1S1CP2E	ELECTRIC PASTA COOKER 2 WELLS, 30+30 L	80x72x90	18	400V 3N ~ 50 ±60 Hz		6.105

ACCESSORIES

	MOD.	DESCRIPTION					€
	SCV30	LID FOR PASTA COOKER WELL 30 L	37x39x4				60
	C13CP	BASKET GN 1/3 FOR PASTA COOKER	29x16x20				163
	C29CP	BASKET GN 2/9 FOR PASTA COOKER	9,3x29,7x20				120
	C16CP	BASKET GN 1/6 FOR PASTA COOKER	14x14x20				112

ACCESSORIES

	MOD.	DESCRIPTION					€
	C23CP	BASKET GN 2/3 FOR PASTA COOKER	29x29x20				196
	C19CP	BASKET GN 1/9 FOR PASTA COOKER	9,3x9,3x20				90
	KC319CP	3 BASKETS GN 1/9 FOR PASTA COOKER	32x30x20				315
	KC329CP	3 BASKETS GN 2/9 FOR PASTA COOKER	30x48x30				409
	KC216CP	2 BASKETS GN 1/6 FOR PASTA COOKER	16x33x40				273








ICON7000 MODULAR COOKING

GAS FRYERS 14-16 LITERS










Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Heating by means of burners out of the well (version ...7... and ...8... V-shaped well) or inside the well (versions ...3... and ...4...).

Piezoelectric ignition by models with mechanical controls. Electric continuous

spark system ignition by models with digital controls. Temperature control by means of cooking thermostats and safety thermostat. Models with digital controls ...D. Each tank delivered with 1 basket and lid.

	MOD.	DESCRIPTION					
	0S1FR7G	GAS FRYER 1 WELL 14 L V SHAPED	40x72x90	14			3.852
	0S1FR3G	GAS FRYER 1 WELL 16 L	40x72x90	16,5			3.183
	0S1FR3GD	GAS FRYER 1 WELL 16 L DIGITAL CONTROLS	40x72x90	16,5	0,001	230V 1N~/50Hz	3.621
	1S1FR8G	GAS FRYER 2 WELLS 14+14 L V SHAPED	80x72x90	28			6.642
	1S1FR4G	GAS FRYER 2 WELLS 16+16 L	80x72x90	33			5.322
	1S1FR4GD	GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS	80x72x90	33	0,001	230V 1N~/50Hz	6.175

ACCESSORIES











	MOD.	DESCRIPTION					
	KCFR9	2 BASKETS FOR FRYER WELL 9/11/14 L	46x12x19				84
	KCFR16	2 BASKETS FOR FRYER WELL 16 L	28x40x20				146
	CFR91214	BASKET FOR FRYER WELL 9/11/12/14 L	22,5x28,3x11,5				71
	CFR16	BASKET FOR FRYER WELL 16 L	28x27,3x13				105
	RO	OIL DRAIN CONTAINER	35x50x31,5				331
	FO	OIL FILTER					252

ICON7000 MODULAR COOKING







ELECTRIC FRYERS 11-15 LITERS

Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Direct heating by electrical heating elements. Temperature control by means of cooking thermostats and safety thermostat. Models with digital controls ...D. Each tank delivered with 1 basket and lid and









for models OS1FR3E-1S1FR4E filter and container for oil collection. Electric models with digital panels are equipped with remote control of power peaks. Chip scuttle with radiant heating, for keeping fried foods warm.

	MOD.	DESCRIPTION					
	0S0FR3E	ELECTRIC FRYER 1 WELL 11 L	40x72x25	7,8		400V 3N~/ 230V 3~/ 50÷60 Hz	2.186
	1S0FR4E	ELECTRIC FRYER 2 WELLS 11+11 L	80x72x25	15,6		400V 3N~/ 230V 3~/ 50÷60 Hz	3.952
	0S1FR3E	ELECTRIC FRYER 1 WELL 11 L	40x72x90	7,8		400V 3N~/ 230V 3~/ 50÷60 Hz	3.123
	0S1FR1E	ELECTRIC FRYER 1 WELL 15 L	40x72x90	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz	3.223
	0S1FR1ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x72x90	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz	3.800
	1S1FR4E	ELECTRIC FRYER 2 WELLS 11+11 L	80x72x90	15,6		400V 3N~/ 230V 3~/ 50÷60 Hz	5.330
	1S1FR2E	ELECTRIC FRYER 2 WELLS 15+15 L	80x72x90	21		400V 3N~/ 230V 3~/ 50÷60 Hz	5.224
	1S1FR2ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	80x72x90	21		400V 3N~/ 230V 3~/ 50÷60 Hz	6.232
	0S0SPE	ELECTRIC CHIP SCUTTLE	40x72x25	1		230V 1N~/ 50 ÷ 60Hz	1.263

ACCESSORIES







	MOD.	DESCRIPTION					
	KCFR9	2 BASKETS FOR FRYER WELL 9/11/14 L	46x12x19				84
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L					134

ACCESSORIES







	MOD.	DESCRIPTION					€
	CFR91214	BASKET FOR FRYER WELL 9/11/12/14 L	22,5x28,3x11,5				71
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5				97
	RO	OIL DRAIN CONTAINER	35x50x31,5				331
	FO	OIL FILTER					252
	KBRPFRBM	DISCHARGE KIT FOR FRYER AND BAIN MARIE LIQUIDS ON REFRIGERATED COUNTER	15x14x11				110

ICON7000 MODULAR COOKING BRATT PANS

Multi-purpose equipment suitable for cooking sauces, braised meats, risottos and creamed preparations and shallow frying. AISI 304 stainless steel tank with AISI 430 stainless steel bottom, maximum capacity 60 liters. Gas/electric, indirect heating. Manual tank lifting. Even-Pro system in electric models. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					
	1S1BR1G	GAS BRATT PAN - MANUAL TILTING	80x72x90	14	0,001	230V 1N~/50Hz	6.885
	1S1BR1E	ELECTRIC BRATT PAN - MANUAL TILTING	80x72x90		9	400V 3N~/230V 3~/50÷60 Hz	6.888

ACCESSORIES






	MOD.	DESCRIPTION					
	CB21	TROLLEY FOR BRATT PAN WITH CONTAINER	75,5x81,2x78				1.804

ICON7000 MODULAR COOKING










BAIN-MARIE

Pressed tank in AISI 304 stainless steel, with rounded corners and a border for the condensation collection. Manual water filling. Tank drainage with rotary control on the front of the machine, allowing a quick and effective emptying. Temperature with thermostatic control and safety thermostat. Useful tank to contain basins GN 1/1. To be equipped

with baskets. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					€
	OS0BME	ELECTRIC BAIN MARIE	40x72x25	1,6	220V/230V/240V 1N~ / 50÷60 Hz		1.569

ACCESSORIES

	MOD.	DESCRIPTION					€
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15				58
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15				85
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15				88
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15				106
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15				133
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53x32,5x2				48
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				55
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5				63
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5				8
	NCEAM	WATER FILLING TAP					723
	KBRPFRBM	DISCHARGE KIT FOR FRYER AND BAIN MARIE LIQUIDS ON REFRIGERATED COUNTER	15x14x11				110








ICON7000 MODULAR COOKING

AIR BLADE HANDRAILS








CHEF COMFORT PRO. Chef Comfort Pro system applied to a cooking block gives added comfort and improves working conditions for the Chef. It reduces heat and effectively directs cooking fumes towards the hood. To fit the air blade system in a cooking block, it is necessary to insert the 20 cm motorized element to which the special handrails might be

connected, placing them either on the left or on the right, for a maximum of 160 cm width. The handrail has holes, from which air overflows; also, the air flow is directional thanks to the swing of the handrail. Scheme for composition examples of Chef Comfort Pro are in the introductory section to the chapter. The following appliances are NOT installable

on cantilever beam: 20S1TLA-20S1TN.

	MOD.	DESCRIPTION					
	20S1TLA	ENGINE ELEMENT FOR AIR BLADE HANDRAIL SYSTEM	20x72x90	0,2	230V 1N~/50 ÷ 60Hz		2.126
	20S1TN	NEUTRAL ELEMENT	20x72x90				896













ACCESSORIES






	MOD.	DESCRIPTION					
	04NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM DX	40x6,9x4				248
	08NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM DX	80x6,9x4				277
	12NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM DX	120x6,9x4				299
	16NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM DX	160x6,9x4				345
	04NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM SX	40x6,9x4				248
	08NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM SX	80x6,9x4				277
	12NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM SX	120x6,9x4				299
	16NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM SX	160x6,9x4				345

ICON7000 MODULAR COOKING











NEUTRAL AND COMPLEMENTARY ELEMENTS

Complementary elements made of AISI 304 stainless steel: neutral elements, with or without water column, with or without drawers, element with integrated salamander support and sink. The following appliances are NOT installable on cantilever beam: 20S1TN.

	MOD.	DESCRIPTION					€
	20S0TN	NEUTRAL ELEMENT	20x72x25				637
	0S0TN	NEUTRAL ELEMENT	40x72x25				665
	1S0TN	NEUTRAL ELEMENT	80x72x25				949
	0S0TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME	40x72x25				753
	0S0TNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	40x72x25				1.488
	1S0TC2	NEUTRAL ELEMENT WITH TWO DRAWERS/FRAMES	80x72x25				1.573
	1S0TNRG	NEUTRAL ELEMENT WITH SALAMANDER SUPPORT	80x72x25				1.429
	20S1TN	NEUTRAL ELEMENT	20x72x90				896
	0S1TN	NEUTRAL ELEMENT ON CABINET	40x72x90				1.193
	60S1TN	NEUTRAL ELEMENT ON CABINET	60x72x90				1.279
	1S1TN	NEUTRAL ELEMENT ON CABINET	80x72x90				1.608
	0S1LP	SINK ON CABINET FOOT LEVEL OPERATED	40x72x90				2.054

	MOD.	DESCRIPTION					€
	OS1L	SINK ON CABINET	40x72x90				1.448

ACCESSORIES









	MOD.	DESCRIPTION					€
	CEMTV	HOT/COLD WATER MIXER TAP					92
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8				240
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100					41
	NCEA	WATER FILLING TAP					473
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248

ICON7000 MODULAR COOKING








REFRIGERATED UNDER COMPARTMENTS

Self-supporting refrigerated counters for supporting "top" elements. Made entirely of AISI 304 stainless steel. Automatic condensation evaporation. For each compartment with door: 1 pair of runners and 1 GN 1/1 stainless steel grid. Refrigerant gas R290 with low GWP. Installation constraints: not possible on cantilever beam. Installation restrictions:

plinth can be installed only if, on the right and on the left of the refrigerated counter, there are Icon7000 elements on feet. Installation constraints: fryer 1S0FR4E with discharge kit KBRPFRBM; fryer 0S0FR3E and bain-marie 0S0BME with discharge kit KBRPFRBM when positioned on compartments of the refrigerated counter with door or drawers.

	MOD.	DESCRIPTION					€
	2SBRP2P	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 DOORS	120x66,5x65	0,5		230V 1N~/ 50Hz	5.364
	2SBRP2C	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 BIG DRAWERS	120x66,5x65	0,5		230V 1N~/ 50Hz	6.014
	2SBRN2C	REFRIGERATED COUNTER -15°C ÷ -20°C - 2 BIG DRAWERS	120x66,5x65	0,7		230V 1N~/ 50Hz	6.238
	2SBRP4C	REFRIGERATED COUNTER -2°C ÷ +10°C - 4 DRAWERS	120x66,5x65	0,5		230V 1N~/ 50Hz	7.663
	3SBRP3P	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 DOORS	160x66,5x65	0,5		230V 1N~/ 50Hz	5.927
	3SBRP3C	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 BIG DRAWERS	160x66,5x65	0,5		230V 1N~/ 50Hz	6.885
	3SBRP6C	REFRIGERATED COUNTER -2°C ÷ +10°C - 6 DRAWERS	160x66,5x65	0,5		230V 1N~/ 50Hz	9.323

ACCESSORIES

	MOD.	DESCRIPTION					€
	CGSBR	PAIR OF RUNNERS FOR REFRIGERATED COUNTER	20x23x2				54
	KRP6BR	SET OF 6 SWIVELLING WHEELS WITH BRAKE	30x30x30				303
	RGPBR	PLASTIC COATED SHELF GN 1/1	32,5x53x0,6				34
	G610X	STAINLESS STEEL GRID GN 1/1	53x32,5x1,2				63

ACCESSORIES

	MOD.	DESCRIPTION					
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53x32,5x15				163








ICON7000 MODULAR COOKING

HEATED UNDER COMPARTMENTS

Free-standing structure to support work-top units. JOLLY-E under electric VENTILATED oven, cooking chamber made of AISI 430 stainless steel, 6 level container removable guides. Oven capacity GN 1/1, equipped with 1 GN 1/1 grid. For the electric oven, CLIMA-PRO: forced expulsion system of cooking vapors. It is not possible to install the

1S1FBEV electric oven under induction ceramic ranges, electric fryers, bain-marie, electric grill and on beam solution. Heated under compartment made of AISI304 stainless steel, heating by a tangential fan; 4 pairs of GN 1/1 tray-holder guides made of AISI 304 stainless steel. It is not possible to install the 1SIVBR heated under compartment










under induction and infrared pyroceram, electric plates, electric grills.

	MOD.	DESCRIPTION					
	1S1FBEV	ELECTRIC CONVECTION UNDER OVEN	80x72x65	7,9	400V 3N ~ 50 ÷60 Hz		3.442
	1SIVBR	HEATED UNDER COMPARTMENT WITH DOORS	80x62x65	2	230V 1N~ / 50 ÷ 60Hz		1.621








ICON7000 MODULAR COOKING

NEUTRAL UNDER COMPARTMENTS

Free-standing structure to support top units made of AISI 304 stainless steel.
Drawers, complete with casing, made of AISI 304 stainless steel.

	MOD.	DESCRIPTION					€
	0SITG	UNDER COMPARTMENT - OPEN VERSION	40x62x65				528
	1SITG	UNDER COMPARTMENT - OPEN VERSION	80x62x65				700
	2SITG	UNDER COMPARTMENT - OPEN VERSION	120x62x65				817
	0SITB	UNDER COMPARTMENT WITH RIGHT DOOR	40x62x65				810
	1SITB	UNDER COMPARTMENT WITH TWO DOORS	80x62x65				1.261
	0SIVC2	UNDER COMPARTMENT WITH 2 DRAWERS	40x62x65				1.088
	0SIVC1	UNDER COMPARTMENT WITH 1 DRAWER	40x62x65				876

ACCESSORIES











	MOD.	DESCRIPTION					€
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248

ICON7000 MODULAR COOKING ACCESSORIES









Plinth: on 3 sides, made of AISI 304 stainless steel plinth. To be fixed to the feet of the appliances with clips. Plinth can be easily removed for periodic inspections These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products. La zoccolatura su basi refrigerate è installabile solo se a destra e

a sinistra della base sono posizionati elementi Icon7000 su piedi. Front handrails: made in tubular AISI 304 stainless steel, Ø 40 mm. Extension works: made of AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish. To be fixed to worktops. Used as handrail and support surface for pans and trays.

ACCESSORIES

	MOD.	DESCRIPTION					€
	SCLT	SIDE PANELS	5,3x72x79				1.137
	SCLTL	SIDE PANELS	0,3x72x78				477
	NCLTLB	SIDE PANELS FOR BRATT PAN WITH TILTING WELL					274
	KRPS	4 WHEELS	20x20x20				380
	12SZC	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x60x15				421
	14SZC	CLIP PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140x60x15				445
	16SZC	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x60x15				469
	18SZC	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x60x15				494
	20SZC	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x60x15				517
	22SZC	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x60x15				541
	24SZC	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x60x15				565
	26SZC	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x60x15				589
	28SZC	CLIP PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x60x15				615
	NZC	SIDE PLINTH FOR BACK TO BACK BLOCK					224
	NZCC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH UPRIGHTS					241

ACCESSORIES






	MOD.	DESCRIPTION					€
	04MF	SMOKE EXHAUST FLUE FOR 40 CM ELEMENT	40x6,5x17,6				186
	08MF	SMOKE EXHAUST FLUE FOR 80 CM ELEMENT	80x6,5x17,6				365
	04NCF	HANDRAIL FOR A FRONT SIDE 40 CM	40x6,9x4				145
	08NCF	HANDRAIL FOR A FRONT SIDE 80 CM	80x6,9x4				168
	12NCF	HANDRAIL FOR A FRONT SIDE 120 CM	120x6,9x4				195
	14NCF	HANDRAIL FOR A FRONT SIDE 140 CM	140x6,9x4				208
	16NCF	HANDRAIL FOR A FRONT SIDE 160 CM	160x6,9x4				220
	04NPF	EXTENSION WORK SHELF - 40 CM	40x15,1x5,4				271
	08NPF	EXTENSION WORK SHELF - 80 CM	80x15,1x5,4				289
	12NPF	EXTENSION WORK SHELF - 120 CM	120x15,1x5,4				337
	16NPF	EXTENSION WORK SHELF - 160 CM	160x15,1x5,4				382
	PMSN	KNOBS PROTECTION	22x45x18				81

ICON7000 MODULAR COOKING

ACCESSORIES FOR BRIDGE INSTALLATION

Cross bar made of AISI 304 stainless steel for top elements support. The table with installation instructions is in the introductory section to the chapter.

ACCESSORIES

	MOD.	DESCRIPTION					€
	04NSPT	CROSS BAR SUPPORT FOR 40 CM ELEMENT	40x5x80				285
	08NSPT	CROSS BAR SUPPORT FOR 80 CM ELEMENT	80x5x80				368
	12NSPT	CROSS BAR SUPPORT FOR 120 CM ELEMENT	120x5x80				426
	16NSPT	CROSS BAR SUPPORT FOR 160 CM ELEMENT	160x5x80				528










ICON7000 MODULAR COOKING INSTALLATIONS ON BEAM

Installation suspended on a beam for one or two-sided customised layouts with no structural constraints and absolute flexibility, both top units and units with underneath cupboard/oven being inserted with great flexibility in the various models. The supporting beam has inside the positioning of all necessary equipment for power/water/etc. supply.












Cantilever support in tubular Fe360 heavy thickness welded steel structure with anticorrosion epoxy paint finish. Complete with pair of support feet, side covers and top cover in AISI 304 stainless steel, satin finish. The table with installation instructions is in the introductory section to the chapter. The following appliances are NOT installable

on cantilever beam: 1S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV-1S1TPG-1S1TPEE-1S1PE4E-1S1PE2E-2OS1TLA-2OS1TN-1S1FBEV-2SBRP2P-2SBRP2C-2SBRP4C-3SBRP3P-3SBRP3C-3SBRP6C-2SBRN2C.

ACCESSORIES

	MOD.	DESCRIPTION					
	20NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 200 CM	200x84x97				4.144
	24NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 240 CM	240x84x97				4.265
	28NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 280 CM	280x84x97				4.450
	32NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 320 CM	320x84x97				4.696
	36NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 360 CM	360x84x97				5.831
	40NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 400 CM	400x84x97				6.150
	24NSTSME	EXTENSION TO SINGLE FRONT CANTILEVER SUPPORT - 240 CM					3.149
	20NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 200 CM	200x139x97				4.818
	24NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 240 CM	240x139x97				5.150
	28NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 280 CM	280x139x97				5.256
	32NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 320 CM	320x139x97				5.956
	36NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 360 CM	360x139x97				7.074
	40NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 400 CM	400x139x97				7.256
	24NSTSBE	EXTENSION TO DOUBLE FRONT CANTILEVER SUPPORT - 240 CM					3.427

ACCESSORIES











	MOD.	DESCRIPTION					€
	02NSAT	HOOK TO CANTILEVER SUPPORT FOR 20 CM ELEMENTS	20x16x76				233
	04NSAT	HOOK TO CANTILEVER SUPPORT FOR 40 CM ELEMENTS	40x16x76				258
	08NSAT	HOOK TO CANTILEVER SUPPORT FOR 80 CM ELEMENTS	80x16x76				305
	12NSAT	HOOK TO CANTILEVER SUPPORT FOR 120 CM ELEMENTS	120x16x76				481
	SSTOP	SUPPORTS FOR TOP ELEMENTS ON CANTILEVER BEAM					221
	20NSCRM	BACK PANNELLING 200 CM	200x80x68				394
	24NSCRM	BACK PANNELLING 240 CM	240x80x68				418
	28NSCRM	BACK PANNELLING 280 CM	280x80x68				448
	32NSCRM	BACK PANNELLING 320 CM	320x80x68				532
	36NSCRM	BACK PANNELLING 360 CM	360x80x68				558
	40NSCRM	BACK PANNELLING 400 CM	400x80x68				603
	04SSCTT	BOTTOM PANEL FOR 40 CM TOP ELEMENTS					148
	08SSCTT	BOTTOM PANEL FOR 80 CM TOP ELEMENTS					240
	12SSCTT	BOTTOM PANEL FOR 120 CM TOP ELEMENTS					313
	SSCLD	SIDE PANEL - RIGHT VERSION	0,4x72x79				491
	SSCLS	SIDE PANEL - LEFT VERSION	0,4x72x79				491
	SSCLTD	SIDE PANEL - RIGHT VERSION FOR TOP ELEMENT					497
	SSCLTS	SIDE PANEL - LEFT VERSION FOR TOP ELEMENT					497
	NSCLBD	SIDE PANEL - RIGHT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79				151
	NSCLBS	SIDE PANEL - LEFT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79				151

ICON7000 MODULAR COOKING EQUIPPED UPRIGHTS












Uprights: welded tubular AISI 304 stainless steel structure, section 50x30 mm, 2 mm thick, cover made of AISI 304 stainless steel plate, satin finish, 0.8 mm thick. They are pre-arranged for fixing to floor by plugs and appliance fixing by means of screws. To choose the accessories of the uprights see the introductory section to the chapter. At

the upper level, between uprights, it is possible to install a pan-support connecting grid. The compatibility of the accessories at the lower level depends on the underlying functional elements. If the lower level has no accessory, upright must be compulsorily completed with cover CCIA-CCIB.









ACCESSORIES

	MOD.	DESCRIPTION					€
	CMG04	SINGLE FRONT UPRIGHT - 1 GRID 40 CM	40x46x182				2.515
	CMG08	SINGLE FRONT UPRIGHT - 1 GRID 80 CM	80x46x182				2.752
	CMR04	SINGLE FRONT UPRIGHT - 1 SHELF 40 CM	40x46x182				2.479
	CMR08	SINGLE FRONT UPRIGHT - 1 SHELF 80 CM	80x46x182				2.661
	CBGG04	DOUBLE FRONT UPRIGHT - 2 GRIDS 40 CM	40x86x182				3.369
	CBGG08	DOUBLE FRONT UPRIGHT - 2 GRIDS 80 CM	80x86x182				3.849
	CBRR04	DOUBLE FRONT UPRIGHT - 2 SHELVES 40 CM	40x86x182				3.301
	CBRR08	DOUBLE FRONT UPRIGHT - 2 SHELVES 80 CM	80x86x182				3.660
	CBGR04	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 40 CM	40x86x182				3.335
	CBGR08	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 80 CM	80x86x182				3.752
	GP04	PAN SUPPORT CONNECTING REST 40 CM	40x40x5				804
	GP06	PAN SUPPORT CONNECTING REST 60 CM	60x40x5				1.083
	GP08	PAN SUPPORT CONNECTING REST 80 CM	80x40x5				1.083
	GP10	PAN SUPPORT CONNECTING REST 100 CM	100x40x5				1.162
	GP12	PAN SUPPORT CONNECTING REST 120 CM	120x40x5				1.320

ACCESSORIES

	MOD.	DESCRIPTION					€
	GP14	PAN SUPPORT CONNECTING REST 140 CM	140x40x5				1.282
	GP16	PAN SUPPORT CONNECTING REST 160 CM	160x40x5				1.320
	GP18	PAN SUPPORT CONNECTING REST 180 CM	180x40x5				1.400
	GP20	PAN SUPPORT CONNECTING REST 200 CM	200x40x5				1.439
	R04IA	SHELF FOR UPRIGHT SIDE A CM 40	40x160x25				578
	R04IB	SHELF FOR UPRIGHT SIDE B CM 40	40x160x25				578
	R08IA	SHELF FOR UPRIGHT SIDE A CM 80	80x160x25				646
	R08IB	SHELF FOR UPRIGHT SIDE B CM 80	80x160x25				646
	G08IA	GRID SHELF FOR UPRIGHT SIDE A CM 80	80x25x5				1.139
	G08IB	GRID SHELF FOR UPRIGHT SIDE B CM 80	80x25x5				1.139
	TGNIA	CONTAINER SUPPORT FOR UPRIGHT SIDE A	74x36x5				925
	TGNIB	CONTAINER SUPPORT FOR UPRIGHT SIDE B	74x36x5				925
	CRAIA	ARTICULATED TAP SIDE A					328
	CRAIB	ARTICULATED TAP SIDE B					328
	RBE208IA	SHELF WITH SOCKETS BOX SIDE A CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz	1.221
	RBE208IB	SHELF WITH SOCKETS BOX SIDE B CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz	1.221
	PE1IA	SOCKET SIDE A				230V 1N~ / 50 ÷ 60Hz	652
	PE1IB	SOCKET SIDE B				230V 1N~ / 50 ÷ 60Hz	652

ACCESSORIES

	MOD.	DESCRIPTION					€
	RPE104IA	SHELF WITH SOCKET SIDE A CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz	1.118
	RPE104IB	SHELF WITH SOCKET SIDE B CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz	1.118
	RPE108IA	SHELF WITH SOCKET SIDE A CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz	1.167
	RPE108IB	SHELF WITH SOCKET SIDE B CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz	1.167
	CCIA	UPRIGHT COVER SIDE A					167
	CCIB	UPRIGHT COVER SIDE B					167
	T108	UPPER MIDDLE CLOSING SECTION					198
	T110	UPPER MIDDLE CLOSING SECTION					209
	T112	UPPER MIDDLE CLOSING SECTION					214
	T114	UPPER MIDDLE CLOSING SECTION					217
	T116	UPPER MIDDLE CLOSING SECTION					236
	T118	UPPER MIDDLE CLOSING SECTION					240
	T120	UPPER MIDDLE CLOSING SECTION					246
	T122	UPPER MIDDLE CLOSING SECTION					251
	T124	UPPER MIDDLE CLOSING SECTION					264
	T126	UPPER MIDDLE CLOSING SECTION					270
	T128	UPPER MIDDLE CLOSING SECTION					274
	TLE02	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS					192
	TLE04	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS					198
	TLE02M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK					170
TLE04M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK					179	

ICON9000

Space becomes three-dimensional

The only modular cooking system that makes optimal use of space thanks to its **extreme modularity**: it combines with the traditional side-by-side horizontally accompanied modules above and below the cooking top, thus making **the kitchen environment less cramped and more productive**.

In electric models, **Cooking-Pro System** ensures quicker speed in the temperature rise, large cooking uniformity, improved energy efficiency, and a greater power performance thanks to the special cooking plate featuring heating elements incorporated in an **innovative multilayered material**.

The cast iron griddles with **nanotechnological surface treatment**, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. The chargrill, tiles and burner can be easily removed and washable.

ICON 9000 is endowed with the innovative system Chef Comfort-Pro, which creates an invisible barrier between chef and cooking area.

Chef Comfort-Pro reduces the heat coming from the kitchen thus creating a more comfortable environment. At the same time, it effectively directs cooking fumes and smells towards the hood so that the hood aspirating is optimized and the environment does not overheat, with a consequent reduction of energy consumption.

Functional and streamlined **MADE IN ITALY** design: maximum attention to the ergonomics, materials and finishes. **Hygienic profile CSQA Certified.** Fumes stack and full-length rear splashback and pressed surfaces. **Easy-Wash function (FT).**

The correct functioning of the “top” elements is assured only if they are positioned on solutions from this catalogue. Their use on other working surfaces or structures can compromise their correct functioning.

Modules have an AISI 304 stainless steel surface, **thickness 2 mm (...N...)**; for extreme toughness, also **3 mm steel top available (...T... see section Icon9000 Plus).**

Many elements of ICON 9000 range are placed as standard on a **AISI 304 stainless steel oven, gas or electric, static or ventilated (with double fan)**; the oven has 3x2/1 GN capacity with stainless steel demountable guides which can be positioned on 3 levels.

Different possible installations through suitable accessories: freestanding on feet, on support surfaces, on wheels, on bridge configuration, with stainless steel plinths, on cantilever beam and on multi-module support frame, with or without equipped columns.



ICON9000

HOW TO COMPOSE YOUR ICON

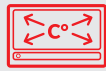
COOKING-PRO System



Energy saving



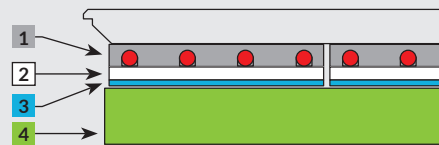
Incredibly easy to clean and hygienic



Uniform cooking



Increased productivity



Multi-layer material used in electric griddle and bratt pans

1. Heating elements incorporated in aluminum
2. Ceramic fiber insulation
3. AISI 441 stainless steel
4. Mineral wool insulation

By electric models, **Cooking-Pro System** ensures quicker speed of the temperature rise, large cooking uniformity, improved energy efficiency, more power performance thanks to the special cooking plate featuring heating elements incorporated in an innovative multilayered material.

Open Burners

 10 kW 7 kW 0N0FAA	 7 kW 7 kW 7 kW 4 kW 1N0FAD • 1N1FADG • 1N1FADGV	 10 kW 7 kW 7 kW 4 kW 1N0FA • 1N1FAG • 1N1FAGV	 10 kW 7 kW 7 kW 10 kW 1N0FAA • 1N1FAAG • 1N1FAAGV • 1N1FAAE • 1N1FAAEV	
 10 kW 7 kW 6.5 kW 1N0FAB	 7 kW 10 kW 7 kW 10 kW 4 kW 2N0FA • 2N1FAGV	 7 kW 10 kW 7 kW 4 kW 2N1FAGF	 7 kW 10 kW 7 kW 10 kW 2N0FAA • 2N1FAAGV	

* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

Solid Top Boiling Table

 6.5 kW 0N0TPG	 12.5 kW 1N0TPG • 1N1TPGV	 3 kW 3 kW 0N0TPE	 3 kW 3 kW 3 kW 1N0TPE • 1N1TPEEV	
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* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

Pyroceram Cooking Elements

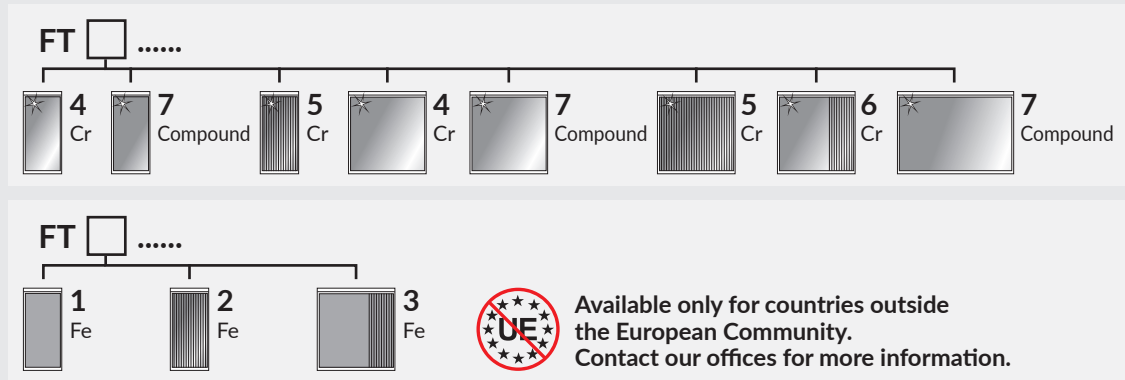
 5 kW 5 kW 0N0VT1I	 5 kW 5 kW 5 kW 5 kW 1N0VT1I	 5 kW 5 kW 0N0VT2I	 7 kW 7 kW 0N1VT2I	 5 kW 5 kW 5 kW 5 kW 1N0VT2I	
 7 kW 7 kW 1N1VT2I	 5 kW 0N0VT1W	 3.4 kW 3.4 kW 0N0VTR	 3.4 kW 3.4 kW 3.4 kW 1N0VTR		

* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

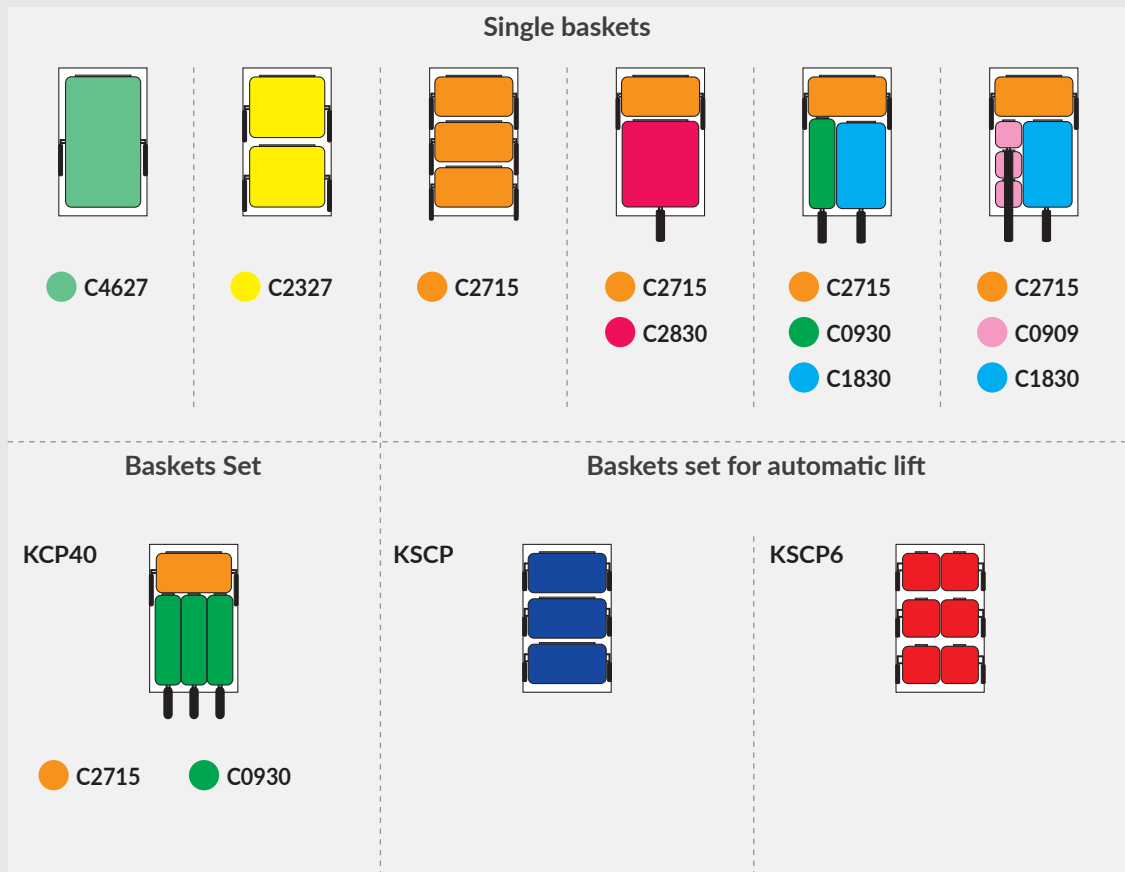
ICON9000

HOW TO COMPOSE YOUR ICON

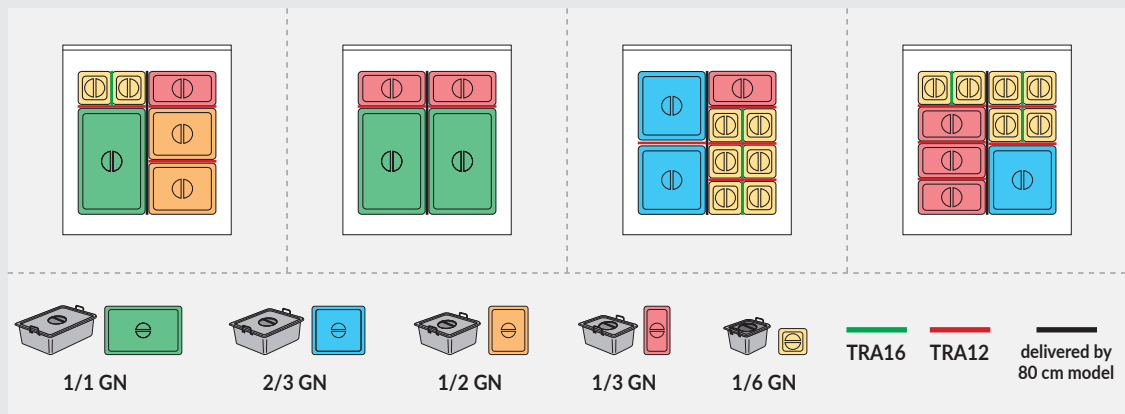
Griddles



Pasta Cooker - Baskets



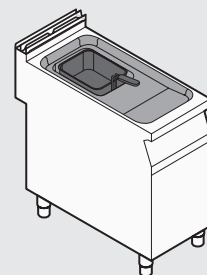
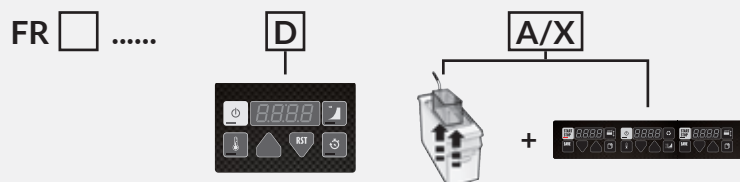
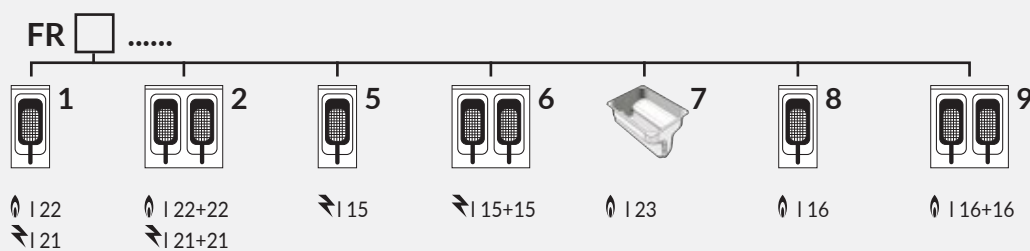
Bain-Marie



ICON9000

HOW TO COMPOSE YOUR ICON

Fryers



1 well model	2 wells models	Fryer baskets	
ON1FR5E ON1FR5ED I 15	1N1FR6E 1N1FR6ED I 15+15	KCFR15	CFR15
ON1FR8G ON1FR8GD I 16	1N1FR9G 1N1FR9GD I 16+16	KCFR16	CFR16
ON1FR1I • ON1FR1ID ON1FR1G I 22	1N1FR2I • 1N1FR2ID 1N1FR2G I 22+22	C3830AD	CFR221
ON1FR7I ON1FR7ID I 23		C3728N	CFR2123A
ON1FR1E ON1FR1ED I 21	1N1FR2E 1N1FR2ED I 21-21	C3830AD	CFR221
ON1FR7IX • ON1FR1EA • ON1FR1EX I 23/21			CFR2123A

Each 12/15 liter well, 1 basket included.
Each 21/22/23 liter well, 2 baskets included.

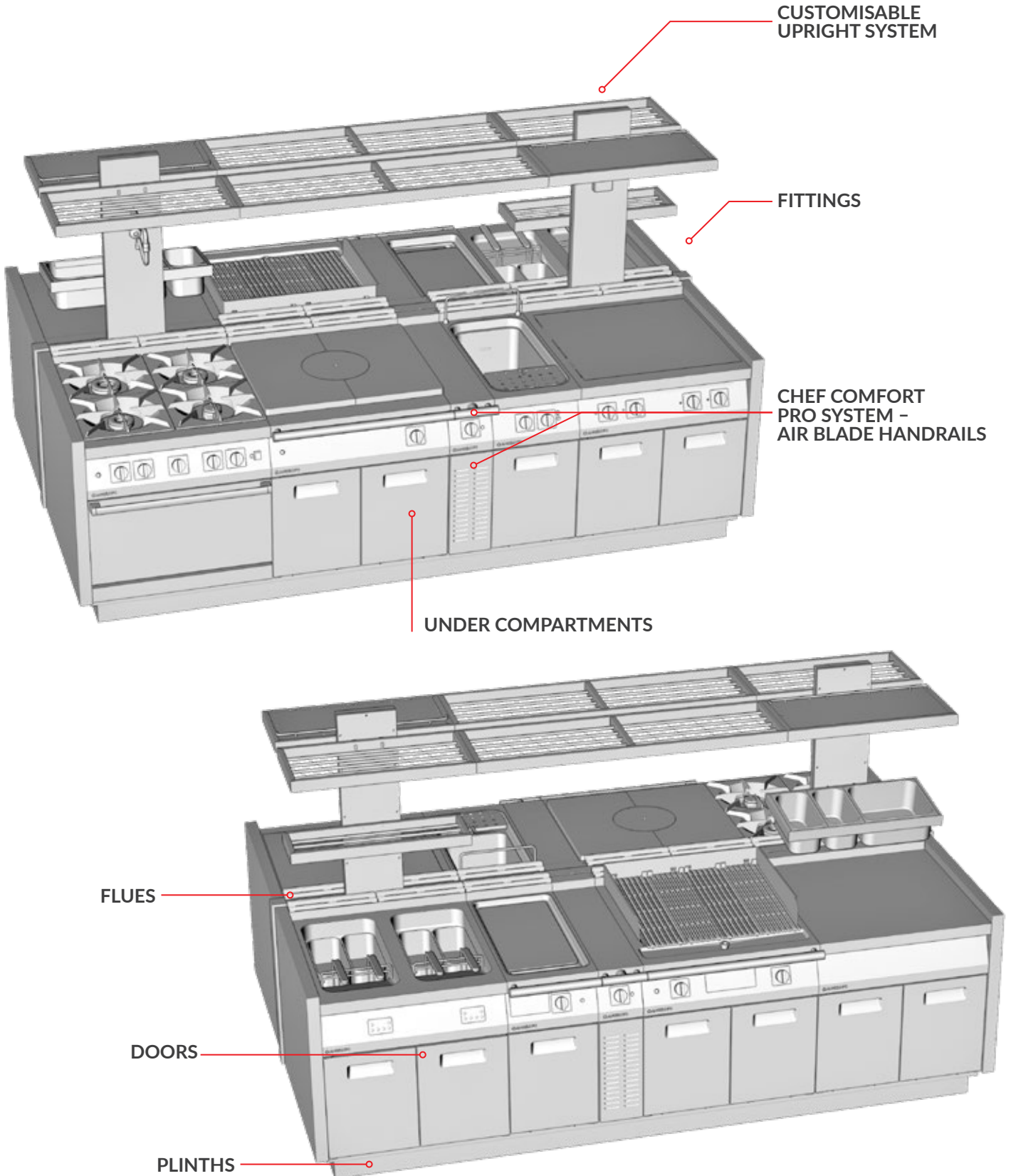
AUTOMATIC Fryers

Main features	ON1FR7IX	ON1FR1EA	ON1FR1EX
Automatic basket lift	✓	✓	✓
Digital controls	✓	✓	✓
Pilot flame ignition by IONIZATION system	✓		
Each well delivered with 2 baskets and lid	✓	✓	✓
"V" shaped well	✓		
Heating elements in well		✓	✓
Oil filtering and recycling system	✓		✓

* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

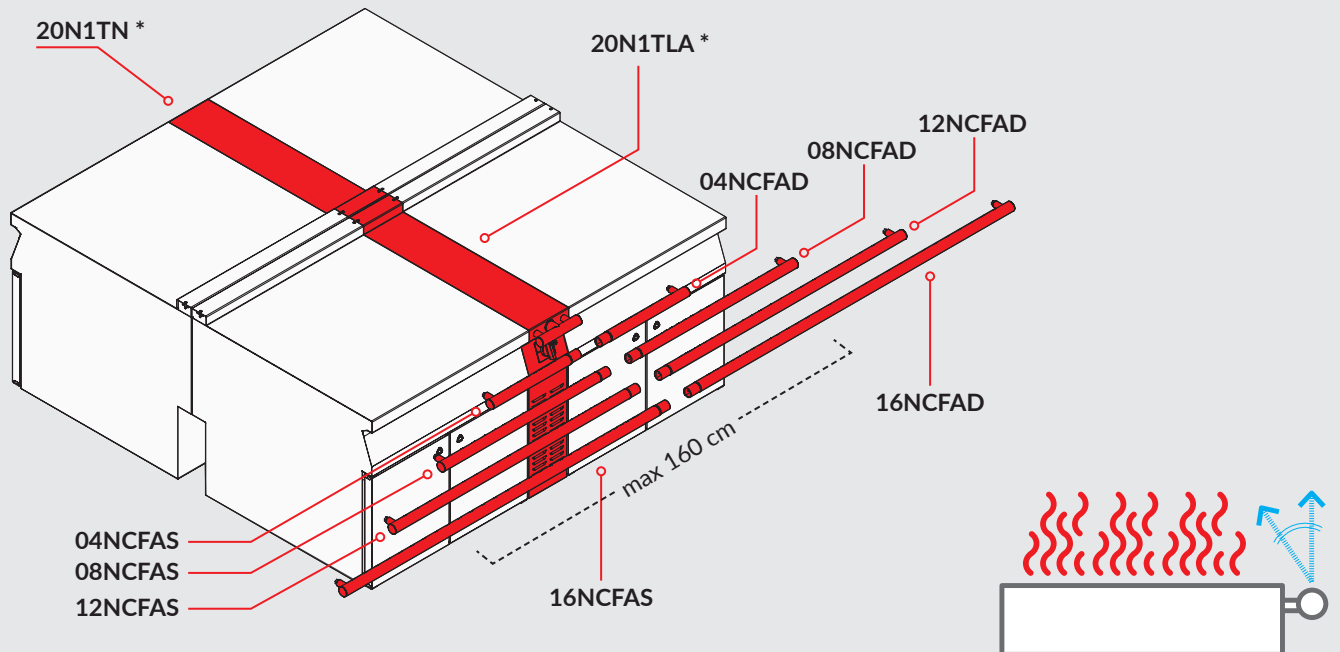
ICON9000

A wide range of accessories to complete your cook line...



ICON9000 ACCESSORIES

Air blade handrails - CHEF COMFORT PRO

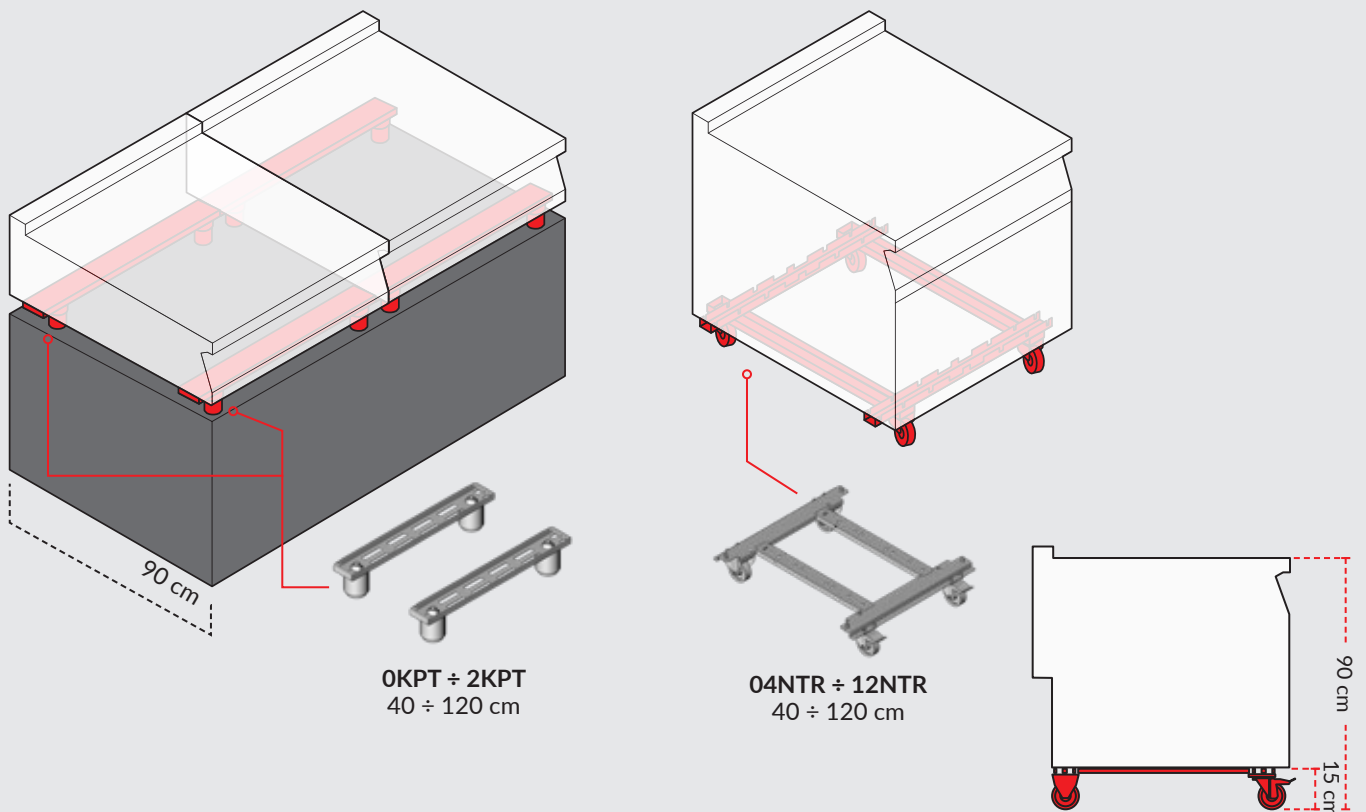


* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).



INSTALLATION RESTRICTIONS: it is not possible to install the handrail on bratt pans with tilting well and automatic cookers with tilting basket.

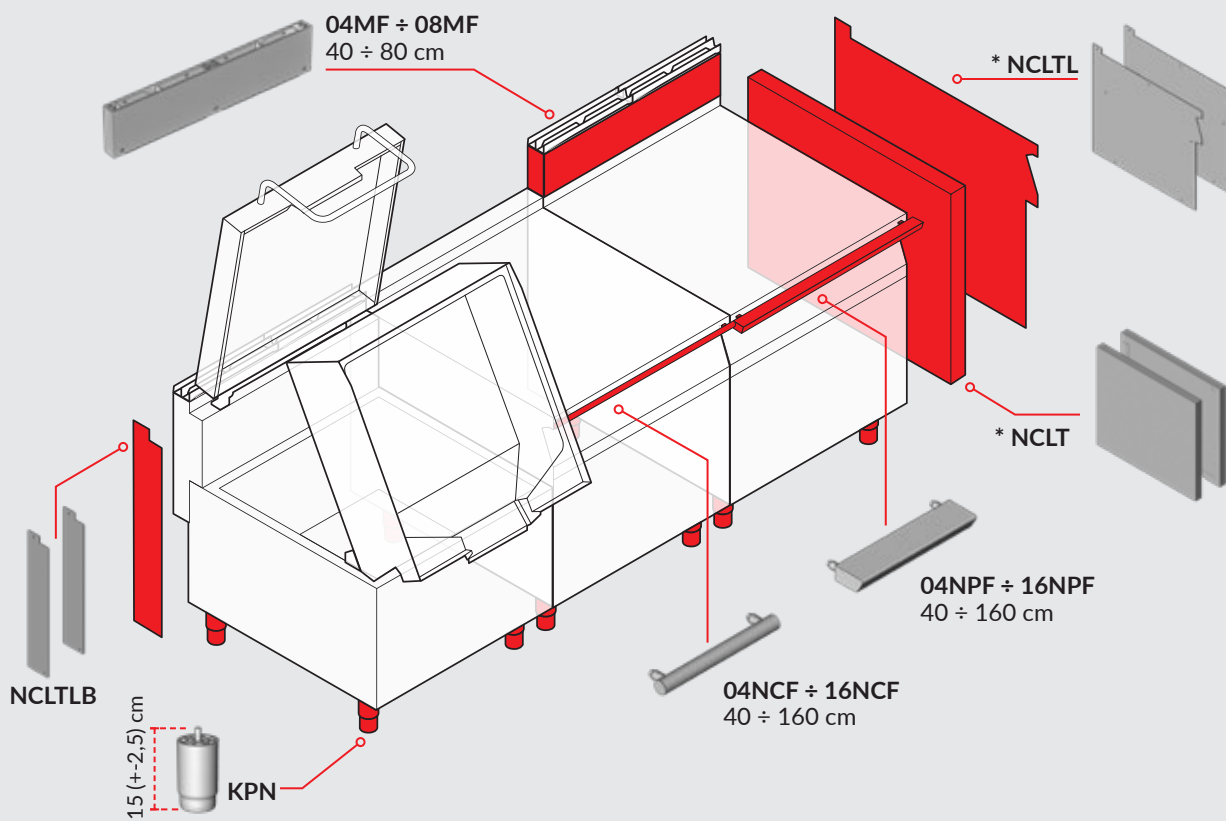
Installation on support surfaces and on wheels



ICON9000 ACCESSORIES

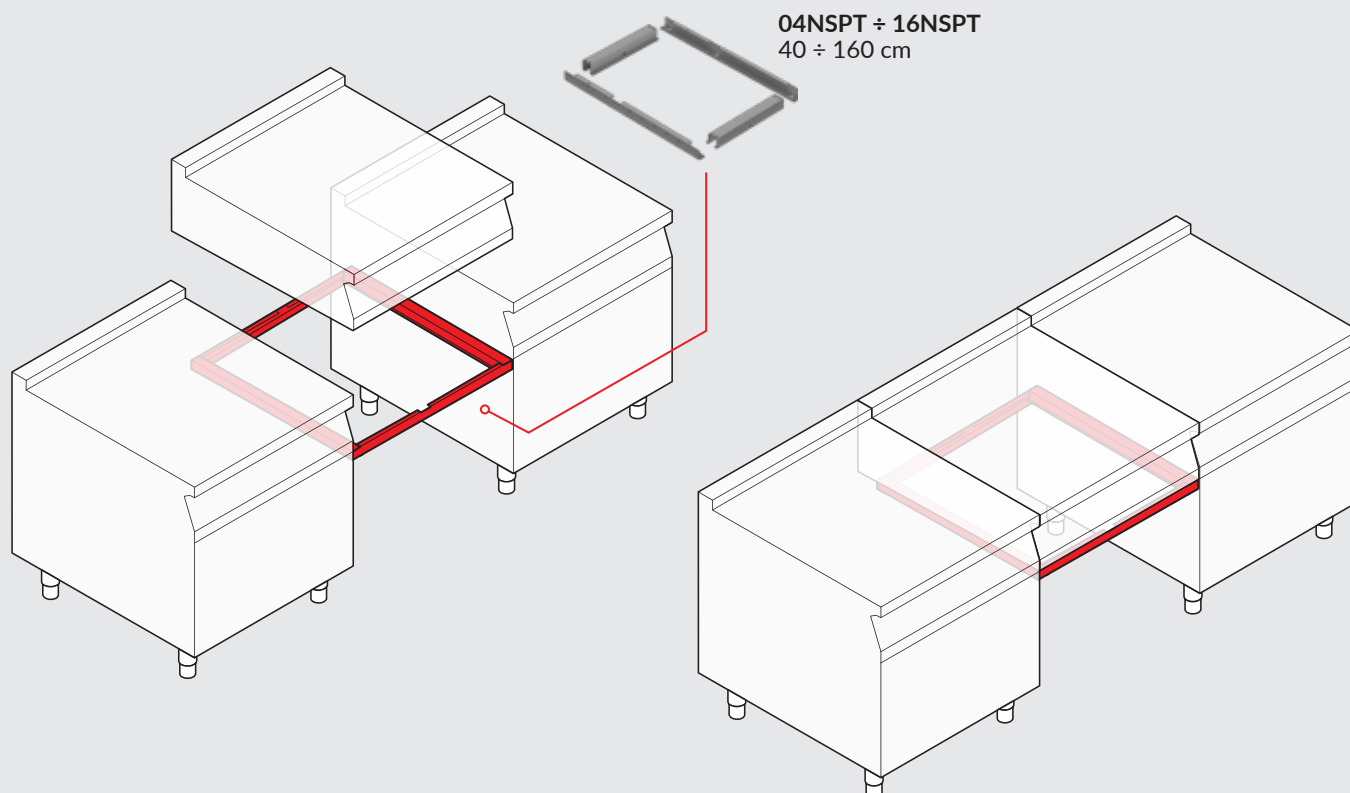
ICON7000
720 mm

ICON9000
920 mm



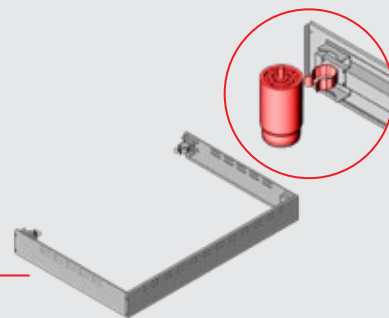
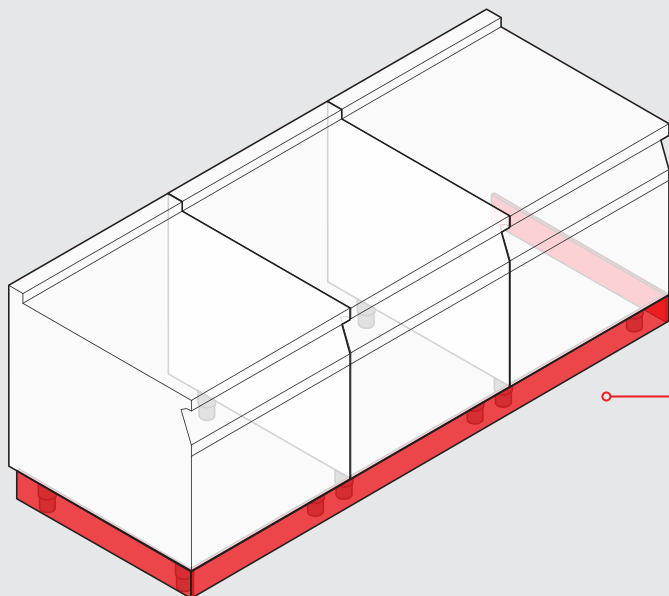
* INSTALLATION RESTRICTIONS: it is NOT possible to insert next to a bratt pan with tilting well.

Bridge installation

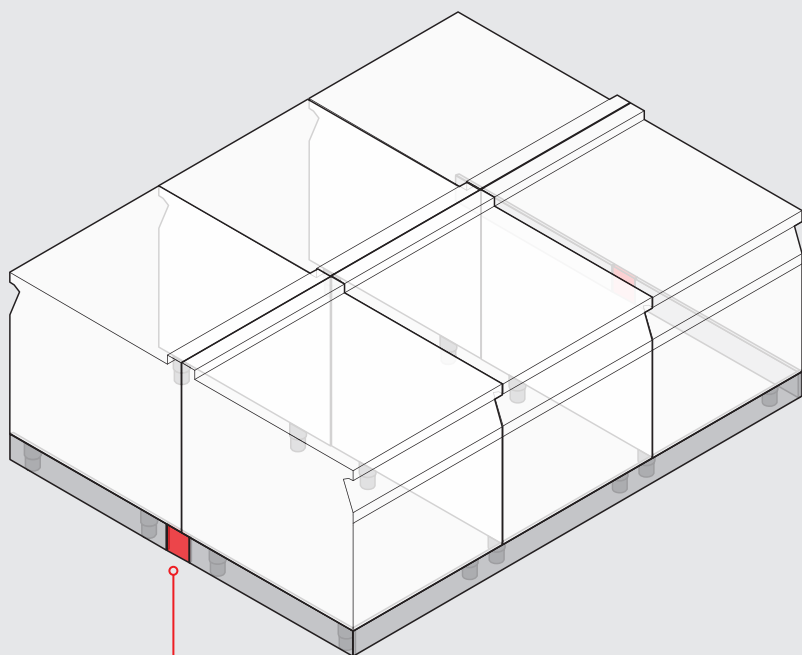


ICON9000

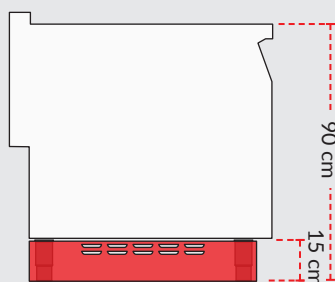
ACCESSORIES - STAINLESS STEEL PLINTHS



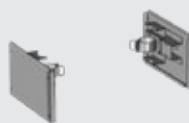
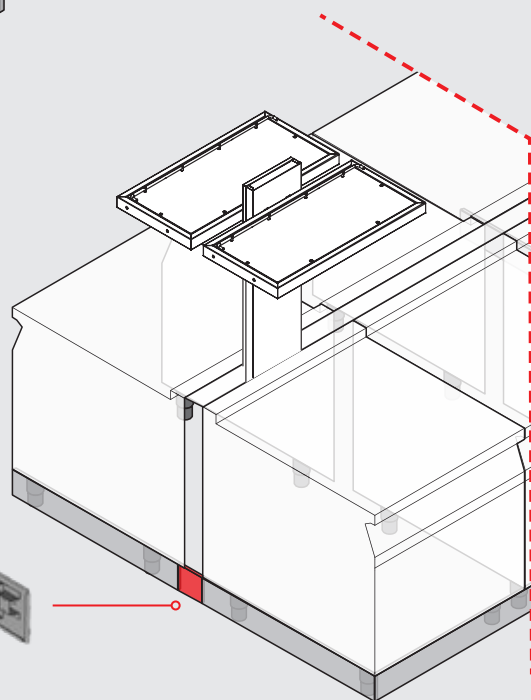
12NZC ÷ 28NZC
120 ÷ 280 cm




NZC



90 cm
15 cm



NZCC

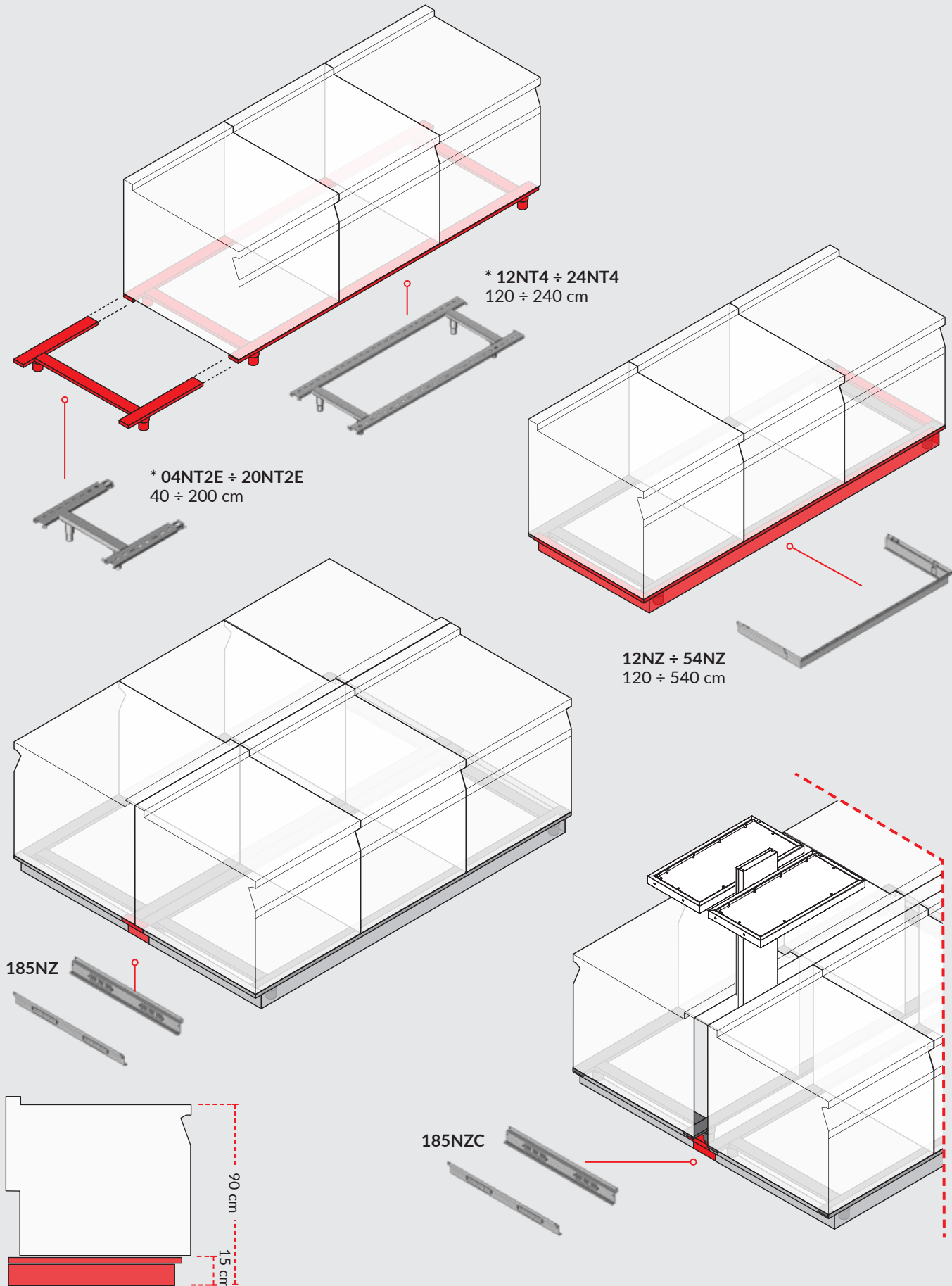
 With plinth, the height of the cooking top is fixed, it is not adjustable.

ICON9000


INSTALLATION ON MULTI-ELEMENTS SUPPORT

ICON7000
720 mm

ICON9000
920 mm



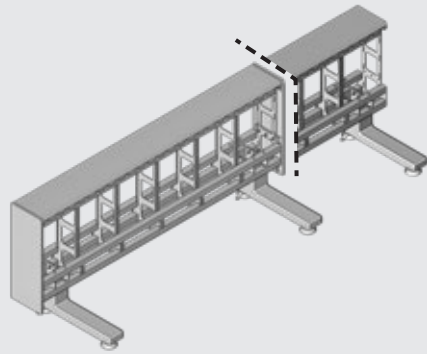
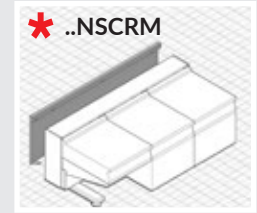
With plinth, the height of the cooking top is fixed, it is not adjustable.

 * INSTALLATION RESTRICTIONS: boiling pans 14N1PI3G, fryers 0N1FR7IX-0N1FR1EX-0T1FR7IX, automatic pasta cookers 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA can NOT be installed in this configuration.

ICON9000

INSTALLATION ON SINGLE-FRONT CANTILEVER SUPPORT

Central room configuration

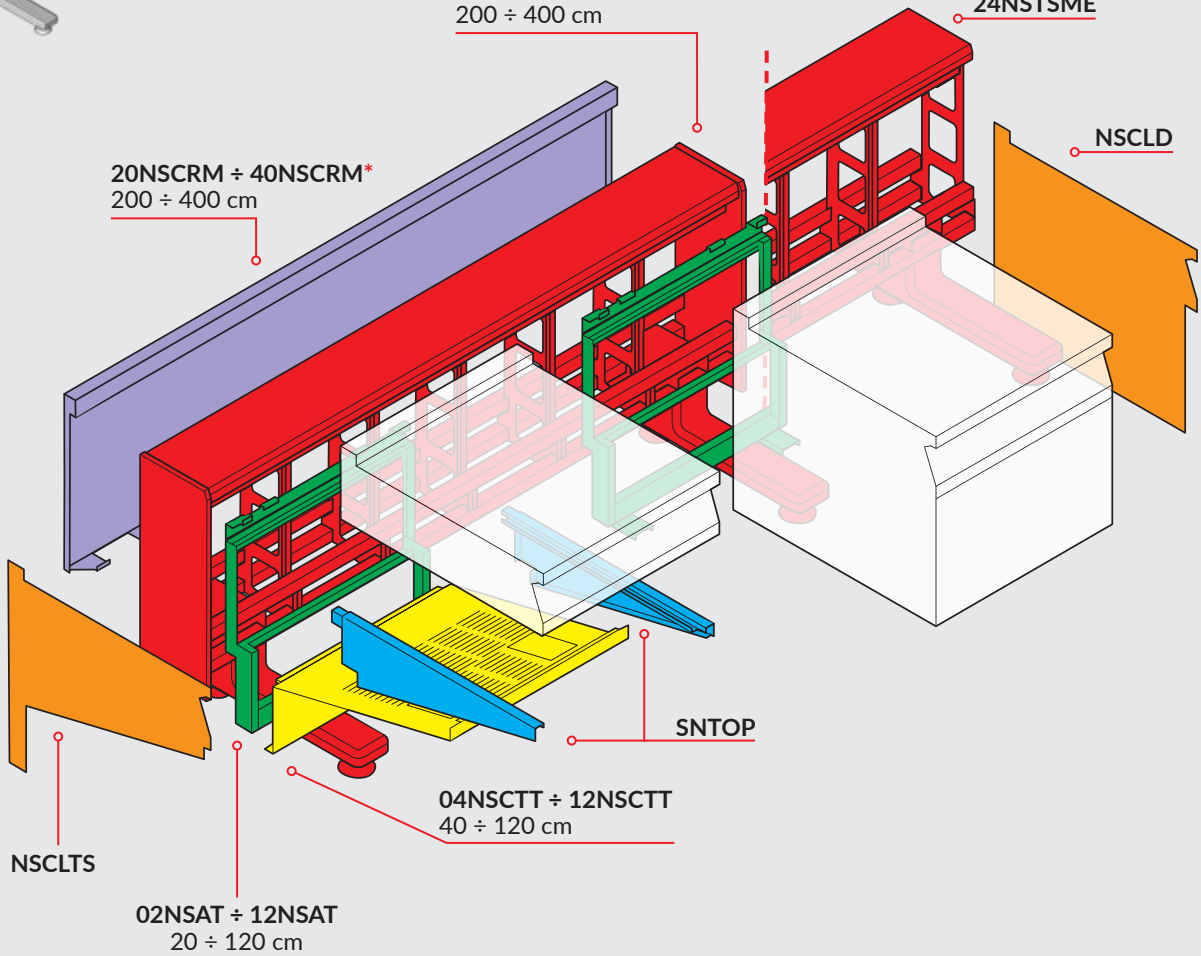


20NSTSM ÷ 40NSTSM
200 ÷ 400 cm

24NSTSME

20NSCRM ÷ 40NSCRM*
200 ÷ 400 cm

NSCLD

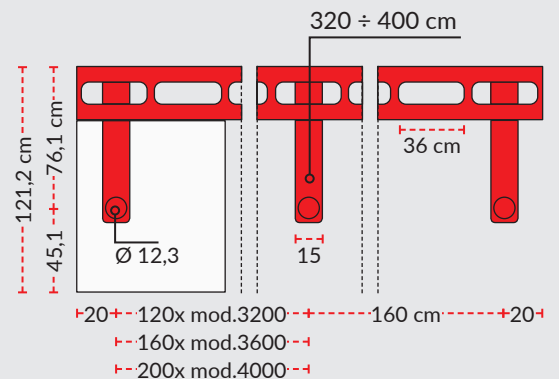
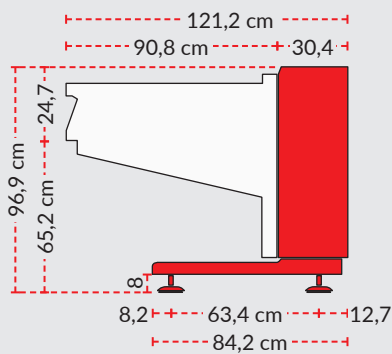


SNTOP

04NSCTT ÷ 12NSCTT
40 ÷ 120 cm

NSCLTS

02NSAT ÷ 12NSAT
20 ÷ 120 cm



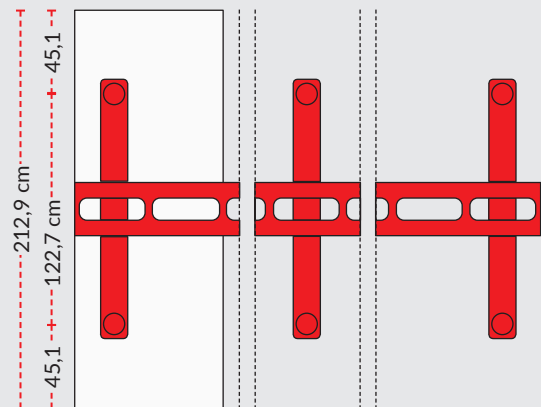
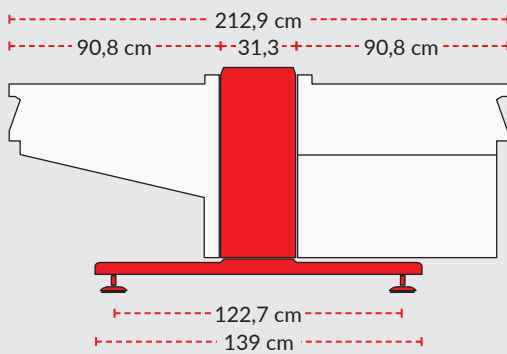
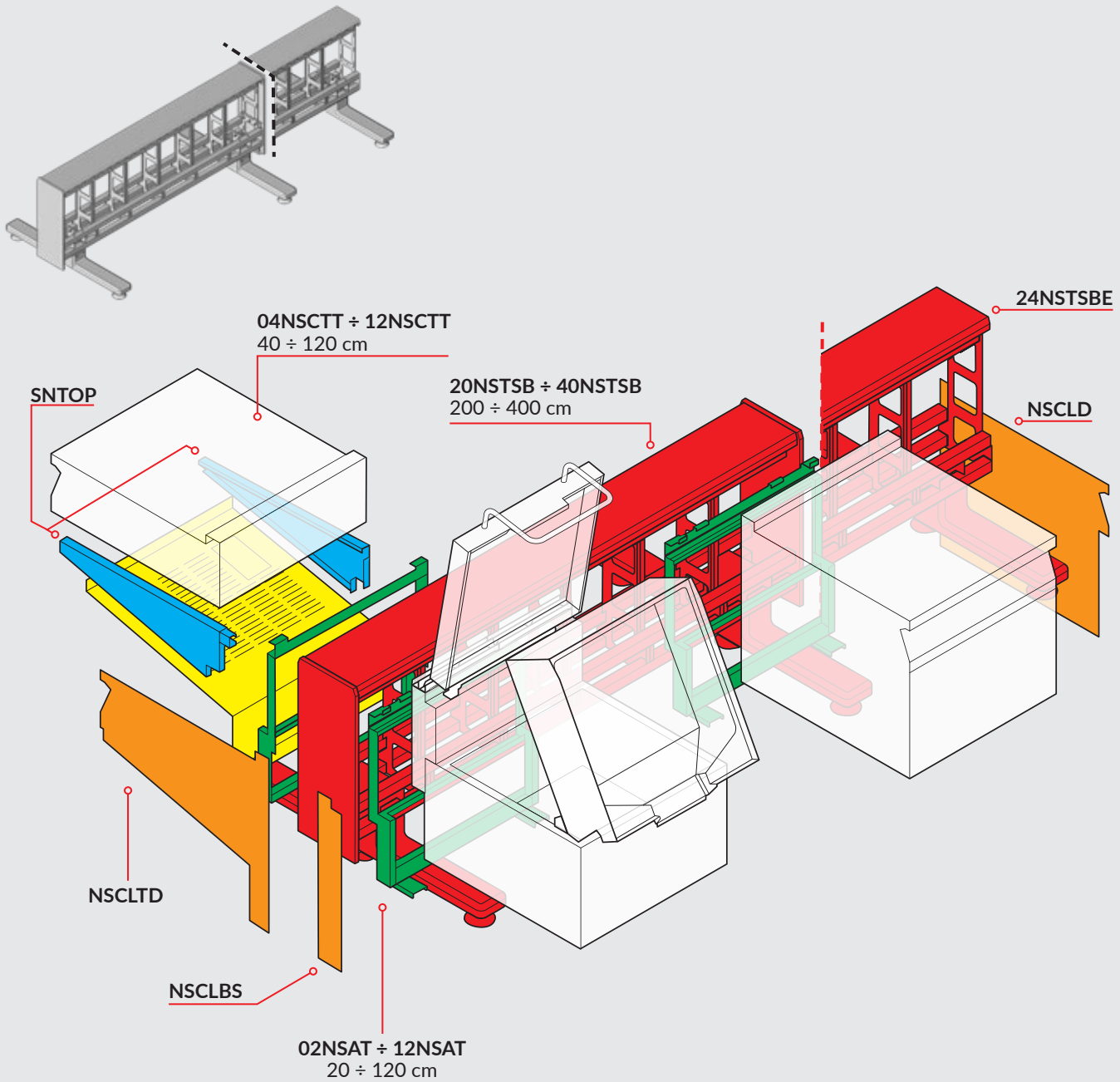
INSTALLATION RESTRICTIONS




Appliances NOT allowed to be positioned on cantilever installation: fryers 0N1FR1EA-0N1FR7IX-0N1FR1EX- 0T1FR7IX, boiling pans 14N1PI3G, automatic pasta cookers 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated under counters 2NIBNC-2NIBBC, equipped uprights

ICON9000

INSTALLATION ON DOUBLE-FRONT CANTILEVER SUPPORT



INSTALLATION RESTRICTIONS

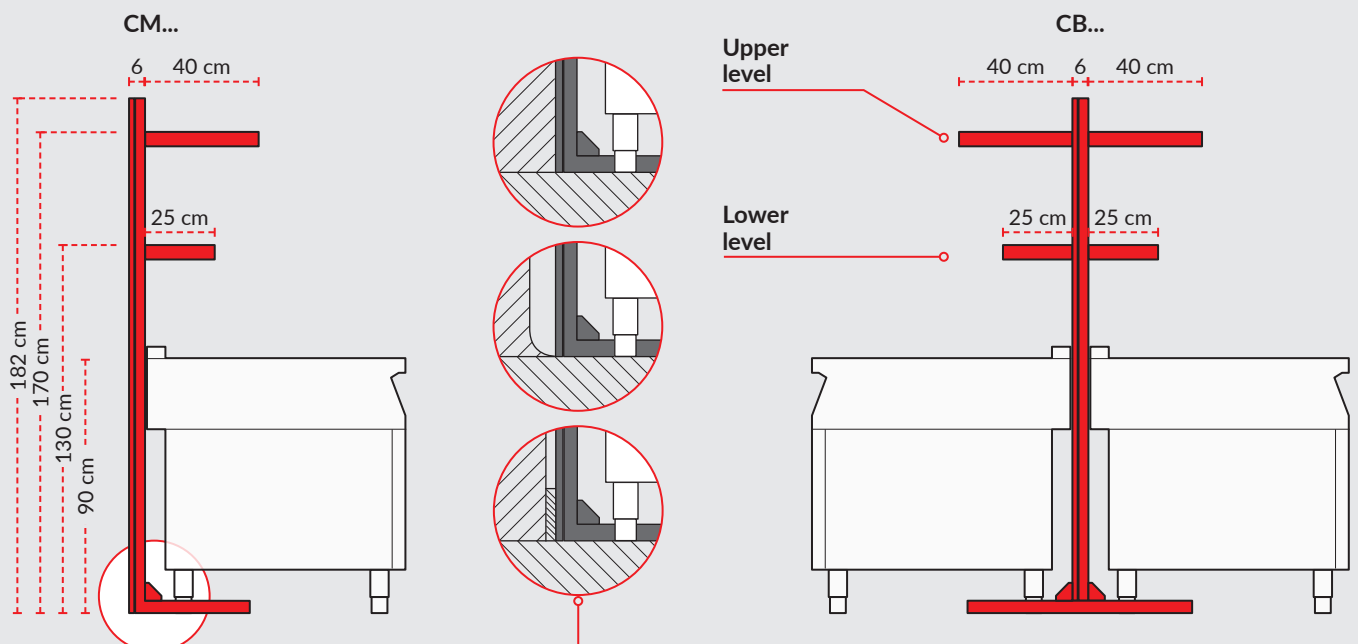
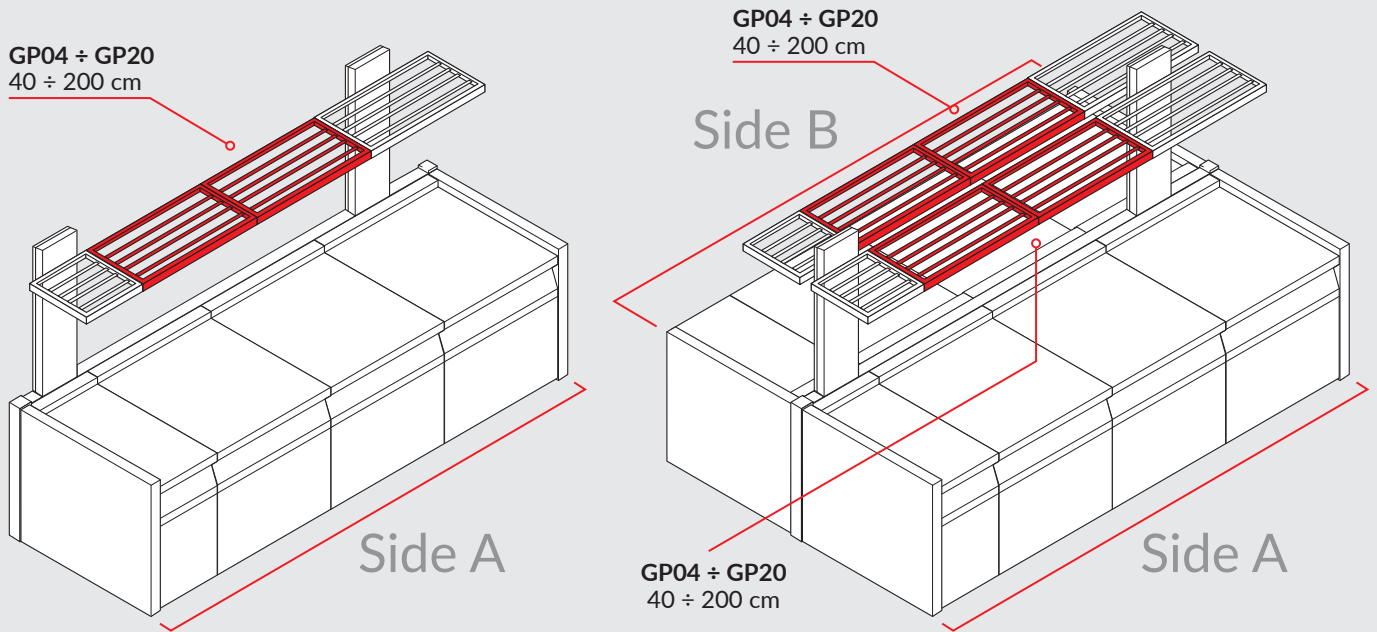
 Appliances NOT allowed to be positioned on cantilever installation: fryers 0N1FR1EA-0N1FR7IX-0N1FR1EX- 0T1FR7IX, boiling pans 14N1PI3G, automatic pasta cookers 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated under counters 2NIBNC-2NIBBC, equipped uprights

ICON9000 EQUIPPED UPRIGHTS

They can be placed separately or in pairs, with or without upper connection grid.

1. In a single cooking block, choose upright with **commercial reference CM...**
2. Between two cooking blocks, choose upright with **commercial reference CB...**

Uprights include a shelf on the upper level; they can also be inserted into cooking blocks on multi-support, after checking position of support feet and column supports.



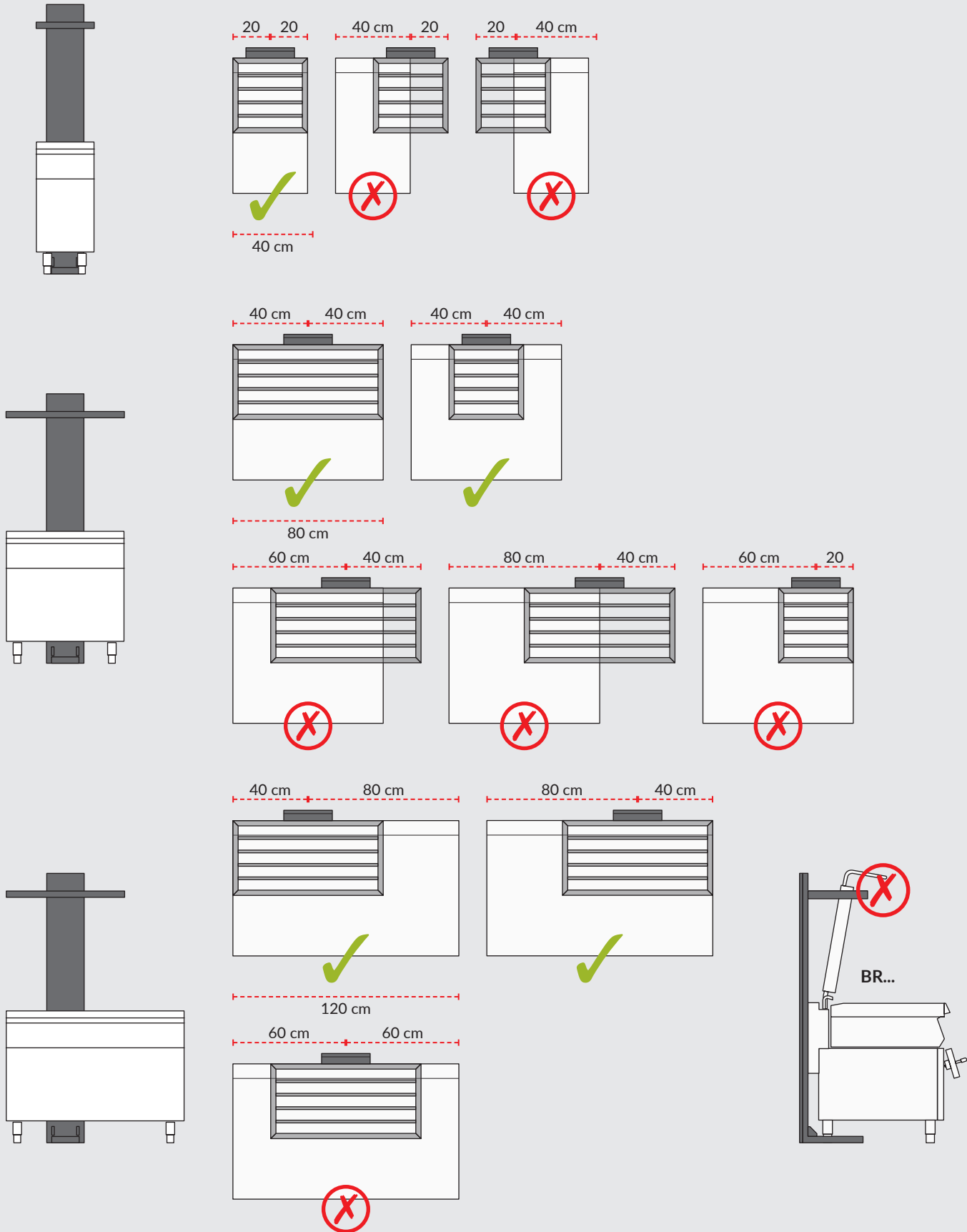
ICON9000

HOW TO CHOOSE THE SIZE OF THE UPRIGHT

Match the size of the upright, 40 or 80 cm wide, and the width of the appliance to be connected: in this way the shelf delivered with the upright does not protrude the size of the appliance. In a configuration between two cooking blocks, choose one of the block to

connect upright.

RESTRICTION: bratt pan with tilting well can **NOT BE** connected to upright or, if there are upper connection grids, fitted in the cooking block.



ICON9000

HOW TO EQUIP LEVELS

UPPER LEVEL FITTING: two or more uprights can be connected by pan support rest, from 40 to 200 cm wide.

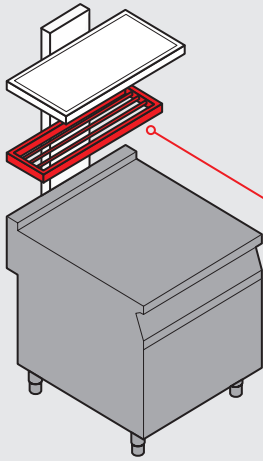
LOWER LEVEL FITTING: it is possible to equip upright on the lower level with several accessories: shelves, grids, tap

water, container support, electric sockets and heating lamps.

In a cooking block: choose accessories with commercial reference **A**.

Between two back to back cooking blocks: provide the first cooking block only with accessories having commercial reference **A**; on the second cooking block, insert only accessories with commercial reference **B**.

LOWER LEVEL accessories: allowed matches to appliances



R04IA/B R08IA/B Shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
G08IA/B Grilled shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
TGNIA/B Support		Recommended on Neutral Elements only
CRAIA/B¹ Tap		Open burners, Neutral Element, Electric Plates, Electric Solid tops, Induction
RBE208IA/B¹² Sockets box		Neutral Elements
PE1IA/B¹² Socket		Neutral Elements
RPE104IA/B¹² RPE108IA/B¹² Socket		Neutral Elements
CCIA/B Cover		ALL APPLIANCES

¹ In a configuration with back to back cooking blocks, in correspondence to this accessory the following appliances can NOT be placed: **gas operating appliances with fumes flue, gas chargrills.**

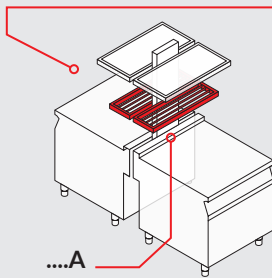
² **IP44 SOCKET**
- Laterally of the neutral element, in correspondence to the socket, only these appliances can be placed: neutral elements, GRE / GRG, FTE, FTG, FR. All appliances with wells are forbidden and all indirect

cooking appliances.
- If the cooking line includes upright with water tap, between water tap and electric socket there must be a minimum distance of 140 cm.

IP66 SOCKET BOX
- Laterally of the neutral element, in correspondence to sockets, any appliance can be placed, except for the following: CP, BM, PD / PI, BR. All appliances with wells are forbidden.

- If the cooking line includes upright with water tap, between water tap and electric sockets there must be a minimum distance of 140 cm.

LOWER LEVEL accessories: allowed matches in a BACK TO BACK CONFIGURATION



		TGNIB	CRAIB	RBE208IB	PE1IB	RPE104IB RPE108IB
TGNIA		✗	✓	✓	✓	✓
CRAIA		✓	✗	✗	✗	✗
RBE208IA		✓	✗	✓	✓	✓
PE1IA		✓	✗	✓	✗	✗
RPE104IA RPE108IA		✓	✗	✓	✗	✗

ICON9000

COMPLETE THE UPRIGHTS

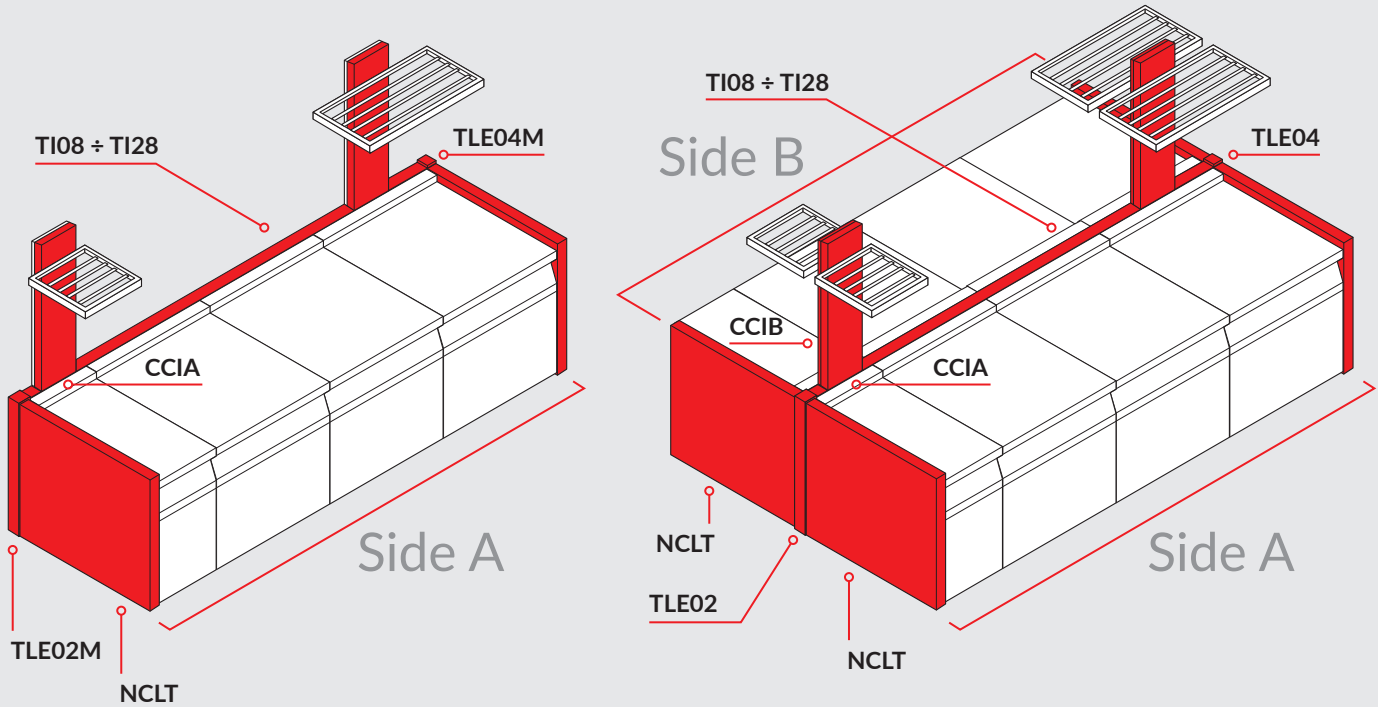
If the LOWER level is not equipped with accessories, it is necessary to complete uprights with a cover:

- CCIA on a cooking unit.
- CCIA + CCIB in a back to back cooking configuration.

Upper side closing sections:

- TLE02/TLE04 to be positioned on cooking blocks in back to back configuration.
- TLE02M/TLE04M to be positioned on one sided cooking block.

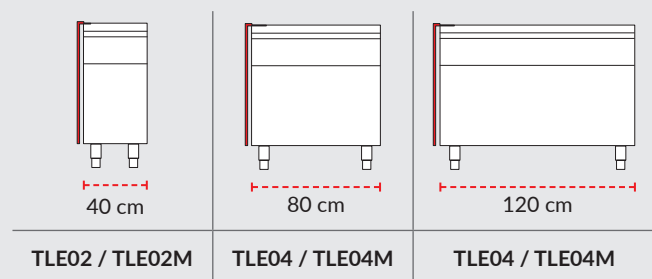
NCLT side panels must always be included in cooking blocks with equipped columns.



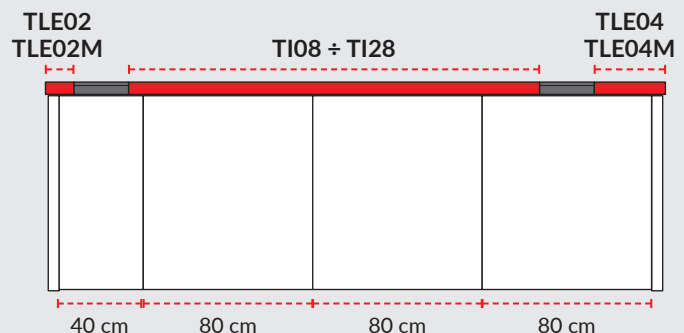
UPPER MIDDLE CLOSING SECTIONS: how to choose the length in accordance with the uprights

Upper pan rest	nr.2 40cm		nr.1=40cm nr.1=80cm		nr.2 80cm	
	TI08	TI10	TI10	TI12	TI12	TI14
GP04 - 40 cm	TI08	TI10	TI10	TI12	TI12	TI14
GP06 - 60 cm	TI10	TI12	TI12	TI14	TI14	TI16
GP08 - 80 cm	TI12	TI14	TI14	TI16	TI16	TI18
GP10 - 100 cm	TI14	TI16	TI16	TI18	TI18	TI20
GP12 - 120 cm	TI16	TI18	TI18	TI20	TI20	TI22
GP14 - 140 cm	TI18	TI20	TI20	TI22	TI22	TI24
GP16 - 160 cm	TI20	TI22	TI22	TI24	TI24	TI26
GP18 - 180 cm	TI22	TI24	TI24	TI26	TI26	TI28
GP20 - 200 cm	TI24	TI26	TI26	TI28	TI28	

UPPER SIDE CLOSING SECTIONS TLE...



Example














ICON9000 MODULAR COOKING 2MM








OPEN BURNERS

Worktop pressed in a single solution. 4 kW burners (single crown), 7 and 10 kW burners (double crown). Burner distribution table in the introductory section to the chapter. Burner grids in enamelled cast iron. Under oven: gas STATIC (...G), PLURI-VENTILATED (...GV) or electric STATIC (...E), PLURI-VENTILATED (...EV), cooking chamber











made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Side compartment with pressed container guides, capacity 6 x GN 1/1. 2N1FAGF: model with LARGE SIZED-oven, gas static with electric grill function, cooking chamber made of AISI 430

stainless steel, 3 level container removable guides, capacity each level 1 x GN 1/1 + 1 x GN 2/1, standard equipped with 1 grid, electronic spark ignition.

	MOD.	DESCRIPTION					
	0N0FAA	2 BURNER GAS RANGE	40x92x25	17			2.044
	1N0FAD	4 BURNER GAS RANGE	80x92x25	25			2.986
	1N0FA	4 BURNER GAS RANGE	80x92x25	28			2.986
	1N0FAA	4 BURNER GAS RANGE	80x92x25	34			3.020
	1N0FAB	TWO BURNER GAS BOILING TABLE, PLATE ON THE RIGHT	80x92x25	23,5			3.379
	2N0FA	6 BURNER GAS RANGE	120x92x25	48			4.056
	2N0FAA	6 BURNER GAS RANGE	120x92x25	51			4.189
	1N1FADG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80x92x75	33	0,001	230V 1N~/ 50 ÷ 60Hz	5.334
	1N1FADGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80x92x75	33	0,1	230V 1N~/ 50 ÷ 60Hz	6.004
	1N1FAG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80x92x75	36	0,001	230V 1N~/ 50 ÷ 60Hz	5.334
	1N1FAGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80x92x75	36	0,1	230V 1N~/ 50 ÷ 60Hz	6.004
	1N1FAAG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80x92x75	42	0,001	230V 1N~/ 50 ÷ 60Hz	5.243
	1N1FAAGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80x92x75	42	0,1	230V 1N~/ 50 ÷ 60Hz	5.902
	2N1FAGV	SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET	120x92x75	56	0,1	230V 1N~/ 50 ÷ 60Hz	7.874

	MOD.	DESCRIPTION					€
	2N1FAAGV	SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET	120x92x75	59	0,1	230V 1N~ / 50 ÷ 60Hz	8.377
	2N1FAGF	SIX BURNER GAS RANGE WITH LARGE STATIC OVEN	120x92x75	49	3,8	400V 2N~ / 230V 1N~ / 50÷60 Hz	6.483
	1N1FAAEV	FOUR BURNER RANGE WITH ELECTRIC TWO FAN CONVECTION OVEN	80x92x75	34	8	400V 3~ / 50Hz ÷ 60Hz	6.371
	1N1FAAE	FOUR BURNER RANGE WITH ELECTRIC STATIC OVEN	80x92x75	34	5,4	400V 3~ / 50Hz ÷ 60Hz	5.907

ACCESSORIES

	MOD.	DESCRIPTION					€
	NGA	STAINLESS STEEL GRID FOR TWO OPEN BURNERS	35x75x5				316
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS					55
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS					100
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM					45
	NCEA	WATER FILLING TAP					473
	NCEAM	WATER FILLING TAP					723









ICON9000 MODULAR COOKING 2MM FLEXI-PLATE

Appliance with multifunctional plate suitable for direct cooking (like a griddle) and indirect cooking (like solid top boiling plate). Cooking plate in polished AISI 430 stainless steel. 4 cooking independent areas controlled by temperature thermostat, adjustable 110-360°C. Heating through by braze-welded heating elements. Models equipped with remote

control of power peaks: 1N0FPE.

	MOD.	DESCRIPTION					€
	1N0FPE	MULTIFUNCTION PLATE FLEXIPLATE	80x92x25	12	400V 3N ~ 50 ±60 Hz		6.824

ACCESSORIES











	MOD.	DESCRIPTION					€
	KPP	KIT FOR PLATE CLEANING					122
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262
	RFT	GRIDDLE SCRAPER					130
	NCEAM	WATER FILLING TAP					723

ICON9000 MODULAR COOKING 2MM







SOLID TOP BOILING TABLE

For GAS models, plate heating by a stainless steel central burner, electronic continuous spark ignition. For ELECTRIC models, plate heating through by brazed-welded heating elements, independent temperature control on different working area. Under oven: gas PLURI-VENTILATED (...GV) or electric PLURI-VENTILATED (...EV), cooking chamber

made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					€
	ON0TPG	COUNTER TOP SOLID GAS RANGE	40x92x25	6,5	0,001	230V 1N~ / 50 ÷ 60Hz	2.336
	1N0TPG	COUNTER TOP SOLID GAS RANGE	80x92x25	12,5	0,001	230V 1N~ / 50 ÷ 60Hz	3.157
	1N1TPGV	SOLID TOP GAS RANGE WITH GAS TWO FAN CONVECTION OVEN	80x92x75	20,5	0,001	230V 1N~ / 50 ÷ 60Hz	6.346
	ON0TPE	SOLID TOP ELECTRIC BOILING TABLE	40x92x25		6	400V 3N ~ 50 ÷ 60 Hz	4.126
	1N0TPE	SOLID TOP ELECTRIC BOILING TABLE	80x92x25		12	400V 3N ~ 50 ÷ 60 Hz	5.925
	1N1TPEEV	SOLID TOP ELECTRIC BOILING TABLE ON ELECTRIC TWO-FAN CONVECTION OVEN	80x92x75		19,5	400V 3N ~ 50 ÷ 60 Hz	11.184

ACCESSORIES









	MOD.	DESCRIPTION					€
	NCEAM	WATER FILLING TAP					723
	KPP	KIT FOR PLATE CLEANING					122

ICON9000 MODULAR COOKING 2MM







ELECTRIC PLATES

Plane with pressed watertight base recess to retain spilled liquids and cast iron plates with watertight seal for protection against spillages. Five-position switch for temperature setting. Under oven electric STATIC (...E), PLURI-VENTILATED (...EV), cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1,

standard equipped with 1 grid GN 2/1 GN. Models equipped with remote control of power peaks: 0NOPE4, 1NOPE4, 1N1PE4EV.

	MOD.	DESCRIPTION					
	0NOPE4	TWO PLATE ELECTRIC BOILING TABLE- 400V	40x92x25	8	400V 3N ~ 50 ÷60 Hz		2.735
	1NOPE4	FOUR PLATE ELECTRIC BOILING TABLE - 400V	80x92x25	16	400V 3N ~ 50 ÷60 Hz		4.146
	1N1PE4EV	4 PLATE ELECTRIC RANGE, ELECTRIC TWO-FAN CONVECTION OVEN- 400V	80x92x75	24	400V 3N ~ 50 ÷60 Hz		7.276
	1N1PE4EL	4 PLATE ELECTRIC RANGE, ELECTRIC STATIC OVEN- 400V	80x92x75	21,4	400V 3N ~ 50 ÷60 Hz		6.749
	1N1PE2EL	4 PLATE ELECTRIC RANGE, ELECTRIC STATIC OVEN - 230V	80x92x75	21,4	230V 3 ~ 50 ÷ 60 Hz		7.744













ACCESSORIES

	MOD.	DESCRIPTION					
	NCEAM	WATER FILLING TAP					723







ICON9000 MODULAR COOKING 2MM

GLASS-CERAMIC

Cooking surface in pyroceram, flush with worktop and sealed. Heating by induction (...VT1I = single zone induction, ...VT2I = all area induction and ...VT1W = wok induction Ø cm 30) or infrared (...VTR). To use electromagnetic induction, pots of suitable material are required. Models equipped with remote control of power peaks: 0NOVTR, 1NOVTR.

	MOD.	DESCRIPTION					
	0NOVT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x92x25	10	400V 3N ~ 50 ÷ 60 Hz	7.875	
	0NOVT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	40x92x25	10	400V 3N ~ 50 ÷ 60 Hz	9.833	
	1NOVT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x92x25	20	400V 3N ~ 50 ÷ 60 Hz	14.315	
	1NOVT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	80x92x25	20	400V 3N ~ 50 ÷ 60 Hz	18.743	
	0N1VT2I	ALL AREA INDUCTION PYROCERAM COOKING RANGE ON CABINET	40x92x75	14	400V 3~ / 50Hz ÷ 60Hz	13.983	
	1N1VT2I	ALL AREA INDUCTION PYROCERAM COOKING RANGE ON CABINET	80x92x75	28	400V 3~ / 50Hz ÷ 60Hz	26.145	
	0NOVT1W	WOK INDUCTION PYROCERAM COOKING RANGE	40x92x25	5	400V 3~ / 50Hz ÷ 60Hz	5.584	
	0NOVTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	40x92x25	6,8	400V 3N ~ 50 ÷ 60 Hz	4.126	
	1NOVTR	INFRARED PYROCERAM COOKING RANGE 4 AREAS	80x92x25	13,6	400V 3N ~ 50 ÷ 60 Hz	6.391	

ACCESSORIES

	MOD.	DESCRIPTION					€
	NCEA	WATER FILLING TAP					473
	NCEAM	WATER FILLING TAP					723












ICON9000 MODULAR COOKING 2MM GRIDDLES











Pressed top with a front recess for liquid collection and drain. Cooking plate made of compound or chromium plated, thickness 15 mm. Independent controls on each-cooking area, thermostatic temperature control. Pull-out tray on the front for fat drainage. Gas heating by means of 3 flame branches burners, electronic spark ignition; electric heating

by means of armoured elements made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks.





ICON7000
720 mm

ICON9000
920 mm








	MOD.	DESCRIPTION					
	0N0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	40x92x25	10,5	0,001	230V 1N~/ 50 ÷ 60Hz	3.780
	0N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	40x92x25	10,5	0,001	230V 1N~/ 50 ÷ 60Hz	3.548
	0N0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	40x92x25	10,5	0,001	230V 1N~/ 50 ÷ 60Hz	3.941
	1N0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	4.651
	1N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	4.375
	1N0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	5.102
	1N0FT6G	GAS GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	5.089
	2N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	120x92x25	31,5	0,001	230V 1N~/ 50 ÷ 60Hz	6.891

	MOD.	DESCRIPTION					€
	0N0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	40x92x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	3.845
	0N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	40x92x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	3.548
	0N0FT5E	ELECTRIC GRIDDLE - RIBBED CHROMIUM PLATE	40x92x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz	4.004
	1N0FT4E	ELECTRIC GRIDDLE - SMOOTH CHROMIUM PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.860
	1N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	5.696
	1N0FT5E	ELECTRIC GRIDDLE - RIBBED CHROMIUM PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	6.396
	1N0FT6E	ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz	6.383
	2N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	120x92x25	15,3		400V 3N~/ 230V 3~/ 50÷60 Hz	7.860

ACCESSORIES

	MOD.	DESCRIPTION					€
	09PS	40 cm GRIDDLE SPLASH GUARDS					114
	19PS	80 cm GRIDDLE SPLASH GUARDS					121
	29PS	120 cm GRIDDLE SPLASH GUARDS					317

ACCESSORIES

	MOD.	DESCRIPTION					€
	RFT	GRIDDLE SCRAPER					130
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262
	KPP	KIT FOR PLATE CLEANING					122

ICON7000
720 mm

ICON9000
920 mm

ICON9000 MODULAR COOKING 2MM

GRIDDLES WITH MILD STEEL PLATE

Pressed top with a front recess for liquid collection and drain. Cooking plate made of mild steel, thickness 15 mm.

Independent controls on each-cooking area, thermostatic temperature control.

Pull-out tray on the front for fat drainage.







Gas heating by means of 3 flame branches burners, electronic spark ignition; electric heating by means of armoured elements

made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks. Models available only for countries outside the European Community.





Models available only for countries outside the European Community. Contact our offices for more information.

	MOD.	DESCRIPTION					
	0N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x92x25	10,5	0,001	230V 1N~/ 50 ÷ 60Hz	2.704
	0N0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	40x92x25	10,5	0,001	230V 1N~/ 50 ÷ 60Hz	2.768
	1N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	3.697
	1N0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	3.972
	1N0FT3G	GAS GRIDDLE RIBBED/SMOOTH MILD STEEL PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	3.881
	2N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	120x92x25	31,5	0,001	230V 1N~/ 50 ÷ 60Hz	6.176
	0N0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x92x25		5,1	400V 3N~/ 230V 3~/ 50÷60 Hz	3.156
	0N0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	40x92x25		5,1	400V 3N~/ 230V 3~/ 50÷60 Hz	3.231
	1N0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x92x25		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	4.984

	MOD.	DESCRIPTION					€
	1N0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	80x92x25	10,2	400V 3N~/ 230V 3~/ 50÷60 Hz		5.204
	1N0FT3E	ELECTRIC GRIDDLE RIBBED/SMOOTH MILD STEEL PLATE	80x92x25	10,2	400V 3N~/ 230V 3~/ 50÷60 Hz		5.332












ACCESSORIES

	MOD.	DESCRIPTION					€
	09PS	40 cm GRIDDLE SPLASH GUARDS					114
	19PS	80 cm GRIDDLE SPLASH GUARDS					121
	29PS	120 cm GRIDDLE SPLASH GUARDS					317
	KPP	KIT FOR PLATE CLEANING					122
	RFT	GRIDDLE SCRAPER					130
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262








ICON9000 MODULAR COOKING 2MM GRILLS

Cooking grid, inclined, made of enamelled cast iron with special nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. For gas models, heating of ceramic tiles surface through triple flame stainless steel burners controlled by safety valve, pilot light and thermocouple. For electric

models, heating of the cooking grid through electric elements directly in contact with the grid. Water tank for fat collection and smoke removal. Independent control on each-cooking area. Models equipped with remote control of power peaks: 0NOGRE, 1NOGRE, 2NOGRE.

	MOD.	DESCRIPTION					
	0NOGRG	GAS CHARGRILL	40x92x25	9	0,001	230V 1N~/ 50 ÷ 60Hz	3.127
	1NOGRG	GAS CHARGRILL	80x92x25	18	0,001	230V 1N~/ 50 ÷ 60Hz	4.695
	2NOGRG	GAS CHARGRILL	120x92x25	27	0,001	230V 1N~/ 50 ÷ 60Hz	6.285
	0NOGRE	ELECTRIC GRILL	40x92x25		5,25	400V 3N~/ 230V 3~/ 50÷60 Hz	3.579
	1NOGRE	ELECTRIC GRILL	80x92x25		10,5	400V 3N~/ 230V 3~/ 50÷60 Hz	4.825
	2NOGRE	ELECTRIC GRILL	120x92x25		15,75	400V 3N~/ 230V 3~/ 50÷60 Hz	7.669

ACCESSORIES

	MOD.	DESCRIPTION					
	RGRG40	GAS GRID HEIGHT ADJUSTMENT - 40 CM					358
	RGRG80	GAS GRID HEIGHT ADJUSTMENT - 80 CM					386
	MGGRG	GRILLED SHELF FOR GAS GRILL					336

ICON9000 MODULAR COOKING 2MM








BOILING PANS

Worktop incorporating the boiling pan fully weld-sealed through continuous welding. Condensation collection rim on the worktop. Rear-hinged spring-loaded lid with handle. Gas/electric, direct/indirect heating. Cylindrical boiling pan container made of AISI 304 stainless steel on the walls and base in AISI 316L stainless steel. Rectangular boiling pan






container made of AISI 316L stainless steel, capacity 3 x GN 1/1. Installation not allowed on cantilever for: 14N1PI3G.

ICON7000
720 mm

ICON9000
920 mm

	MOD.	DESCRIPTION					€
	1N1PI1G	GAS INDIRECT HEATED BOILING PAN 100 L	80x92x75	24	0,001	230V 1N~ / 50 ÷ 60Hz	9.394
	1N1PI2G	GAS INDIRECT HEATED BOILING PAN 140 L	80x92x75	24	0,001	230V 1N~ / 50 ÷ 60Hz	10.924
	1N1PD2G	GAS DIRECT HEATED BOILING PAN 145 L	80x92x75	24	0,001	230V 1N~ / 50 ÷ 60Hz	6.817
	14N1PI3G	GAS INDIRECT HEATED BOILING PAN 270 L	140x92x90	44	0,001	230V 1N~ / 50 ÷ 60Hz	23.047
	1N1PI1E	ELECTRIC INDIRECT HEATED BOILING PAN 100 L	80x92x75		14	400V 3~ / 50Hz ÷ 60Hz	9.298
	1N1PI2E	ELECTRIC INDIRECT HEATED BOILING PAN 140 L	80x92x75		14	400V 3~ / 50Hz ÷ 60Hz	9.997

ACCESSORIES










	MOD.	DESCRIPTION					€
	CPX102	TWO SECTIONS PASTA STRAINER	50x50x41				870
	CPX152	TWO SECTIONS PASTA STRAINER	50x50x48				956

ICON9000 MODULAR COOKING 2MM


















PASTA COOKER

Working top with sealed watertight tank made in AISI 316L stainless steel; large recess to disperse starch and cooking foam; basket shelves at the front. Water filling through tap on the top: automatic (...H) or through manual control knob on control panel (...L). Gas models with electronic continuous spark ignition. Baskets are compulsory accessories. For

the automatic basket lift please choose the accessory 20N1SCP for every tank, for it is compatible with all models. Models equipped with remote control of power peaks: 0N1CP1EL, 0N1CP1EH, 1N1CP2EL, 1N1CP2EH.

	MOD.	DESCRIPTION					
	0N1CP1GL	GAS PASTA COOKER 1 WELL 40 L	40x92x75	14	0,001	230V 1N~/ 50 ÷ 60Hz	4.416
	0N1CP1GH	GAS PASTA COOKER 1 WELL 40 L	40x92x75	14	0,001	230V 1N~/ 50Hz	4.697
	1N1CP2GL	GAS PASTA COOKER 2 WELLS 40+40 L	80x92x75	28	0,001	230V 1N~/ 50 ÷ 60Hz	6.348
	1N1CP2GH	GAS PASTA COOKER 2 WELLS 40+40 L	80x92x75	28	0,001	230V 1N~/ 50Hz	6.754
	0N1CP1EL	ELECTRIC PASTA COOKER 1 WELL 40 L	40x92x75		12	400V 3N ~ 50 ÷ 60 Hz	3.762
	0N1CP1EH	ELECTRIC PASTA COOKER 1 WELL 40 L	40x92x75		12	400V 3N ~ 50 ÷ 60 Hz	4.003
	1N1CP2EL	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80x92x75		24	400V 3N ~ 50 ÷ 60 Hz	6.602
	1N1CP2EH	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80x92x75		24	400V 3N ~ 50 ÷ 60 Hz	7.023

ACCESSORIES

	MOD.	DESCRIPTION					€
	20N1SCP	BASKET LIFT FOR 40 L PASTA COOKER WELL	20x92x75	0,2	230V 1N~/50Hz		4.293
	KSCP	3 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	27x13,7x20				317
	KSCP6	6 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	13x12x20				630
	KCP40	4 BASKETS FOR 40 LTS PASTA COOKER					354
	C0909	PASTA COOKER BASKET 1.5 L	9,2x9,2x20				58
	C2715	PASTA COOKER BASKET 6,6 L	27x13,7x20				137
	C0930	PASTA COOKER BASKET 4,8 L	9,2x30,6x20				89
	C1830	PASTA COOKER BASKET 10 L	18,8x30,6x20				142
	C2830	PASTA COOKER BASKET 15 L	26,6x30,6x20				196
	C4627	PASTA COOKER BASKET 23,5 L	27x46x20				237
	C2327	PASTA COOKER BASKET 12 L	27x22x20				192
	CV40	PASTA COOKER LID 40 L					72
	KFNCPH	FILTER KIT FOR PASTA COOKER MODELS "H"	6x15x7				111

ICON7000
720 mm









ICON9000
920 mm

ICON9000 MODULAR COOKING 2MM








AUTOMATIC MULTI-COOKER

Automatic multi-cooker with AISI 304 stainless steel self-supporting structure (AISI 316 tank), honeycomb lid, completely withdrawable basket with automatic lift. Automatic management of power supply, cooking programs and water level in the tank. Standard extractable shower head. For gas models: heating with burners, electronic

management of ignition and flame ionization. For electric models: heating with three electric heaters immersed in water. Electric models equipped with remote control of power peaks. Installation not allowed on beams or frames for models: 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA.

	MOD.	DESCRIPTION					
	10NCP1IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 150 lt WELL	100x92x90	24	0,18	230V 1N~/50Hz	26.365
	12NCP1IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 200 lt WELL	120x92x90	30	0,18	230V 1N~/50Hz	31.336
	20NCP2IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 2 WELLS 150+150 lt	200x92x90	48	0,35	230V 1N~/50Hz	52.594
	10NCP1EA	ELECTRIC AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 150 lt WELL	100x92x90		18	400V 3N ~ 50 ÷60 Hz	25.237
	12NCP1EA	ELECTRIC AUTOMATIC PASTA COOKER / UNIVERSAL COOKER, 200 lt WELL	120x92x90		18	400V 3N ~ 50 ÷60 Hz	29.966

ACCESSORIES

	MOD.	DESCRIPTION					
	CC21	TROLLEY FOR AUTOMATIC PASTA COOKER WITH CONTAINER	77x83x117,5				1.852
	CCP150	BASKET FOR THIN PASTA FOR 150 LITRE WELL					2.509
	CCP200	BASKET FOR THIN PASTA FOR 200 LITRE WELL					3.235







ICON9000 MODULAR COOKING 2MM

FRYERS 15 L









TANKS WITH 15-LITER CAPACITY Oil control of power peaks.
 tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Temperature control with thermostat and safety thermostat. Each tank delivered with 1 basket and lid.
 Models with digital controls (FR...D)
 Electric models equipped with remote

ICON7000
720 mm

ICON9000
920 mm

	MOD.	DESCRIPTION					€
	ON1FR5E	ELECTRIC FRYER 1 WELL 15 L	40x92x75	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz	3.818
	ON1FR5ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x92x75	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz	4.367
	1N1FR6E	ELECTRIC FRYER 2 WELLS 15+15 L	80x92x75	21		400V 3N~/ 230V 3~/ 50÷60 Hz	6.393
	1N1FR6ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	80x92x75	21		400V 3N~/ 230V 3~/ 50÷60 Hz	6.879

ACCESSORIES









	MOD.	DESCRIPTION					€
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L					134
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5				97
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON9000 MODULAR COOKING 2MM










GAS FRYERS 16 LITERS

Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Heating by burners inside the well. Piezoelectric ignition by models with mechanical controls. Electric continuous spark system ignition by models with digital controls. Temperature control by means

of cooking thermostats and safety thermostat. Models ...D = digital controls. Each tank delivered with 1 basket and lid.

	MOD.	DESCRIPTION					
	0N1FR8G	GAS FRYER 1 WELL 16 L	40x92x75	16,5			3.808
	0N1FR8GD	GAS FRYER 1 WELL 16 L DIGITAL CONTROLS	40x92x75	16,5	0,001	230V 1N~/50Hz	4.645
	1N1FR9G	GAS FRYER 2 WELLS 16+16 L	80x92x75	33			6.676
	1N1FR9GD	GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS	80x92x75	33	0,001	230V 1N~/50Hz	8.123
	0NOSPE	ELECTRIC CHIP SCUTTLE	40x92x25		1	230V 1N~/50 ÷ 60Hz	1.364

ACCESSORIES

	MOD.	DESCRIPTION					
	KCFR16	2 BASKETS FOR FRYER WELL 16 L	28x40x20				146
	CFR16	BASKET FOR FRYER WELL 16 L	28x27,3x13				105
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON9000 MODULAR COOKING 2MM










FRYERS 21-23 L

TANKS WITH 21-23-LITER CAPACITY
Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. "V" shaped tank for model ...FR7. Temperature control with thermostat and safety thermostat. For gas models electronic management of ignition by ionization,










assuring safety and easier service. Models with digital controls (FR...D) Each tank delivered with 2 baskets and lids. Electric models equipped with remote control of power peaks.

ICON7000
720 mm

ICON9000
920 mm

	MOD.	DESCRIPTION					
	0N1FR1I	GAS FRYER 1 WELL 22 L	40x92x75	21	0,03	230V 1N~/ 50Hz	4.426
	0N1FR1ID	GAS FRYER 1 WELL 22 L DIGITAL CONTROLS	40x92x75	21	0,03	230V 1N~/ 50Hz	4.886
	0N1FR7I	GAS FRYER 1 WELL 23 L V SHAPED	40x92x75	25	0,035	230V 1N~/ 50Hz	4.825
	0N1FR7ID	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40x92x75	25	0,06	230V 1N~/ 50Hz	5.643
	1N1FR2I	GAS FRYER 2 WELLS 22+22 L	80x92x75	42	0,05	230V 1N~/ 50Hz	7.532
	1N1FR2ID	GAS FRYER 2 WELLS 22+22 L DIGITAL CONTROLS	80x92x75	42	0,06	230V 1N~/ 50Hz	8.291
	0N1FR1E	ELECTRIC FRYER 1 WELL 21 L	40x92x75		18	400V 3N ~ 50 ÷60 Hz	4.150
	0N1FR1ED	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x75		18	400V 3N ~ 50 ÷60 Hz	4.643
	1N1FR2E	ELECTRIC FRYER 2 WELLS 21+21 L	80x92x75		36	400V 3N ~ 50 ÷60 Hz	6.830
	1N1FR2ED	ELECTRIC FRYER 2 WELLS 21+21 L DIGITAL CONTROLS	80x92x75		36	400V 3N ~ 50 ÷60 Hz	7.725

ACCESSORIES

	MOD.	DESCRIPTION					€
	C3728N	FRYER BASKET FOR ...FR7.. FRYER	27,8x36,8x13				110
	C3830AD	FRYER BASKET	30x38x12				110
	CFR221	BASKET FOR FRYER WELL 21-22 L	15x36,8x12				78
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3x36,8x13				153
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331







ICON9000 MODULAR COOKING 2MM

FRYERS 22 L









TANKS WITH 22-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Temperature control with thermostat and safety thermostat. Gas models with electronic continuous spark ignition. Each tank delivered with 2 baskets and lids.

ICON7000
720 mm

ICON9000
920 mm

	MOD.	DESCRIPTION					€
	0N1FR1G	GAS FRYER 1 WELL 22 L	40x92x75	21	0,03	230V 1N~/50Hz	3.959
	1N1FR2G	GAS FRYER 2 WELLS 22+22 L	80x92x75	42	0,05	230V 1N~/50Hz	6.699

ACCESSORIES






	MOD.	DESCRIPTION					€
	C3830AD	FRYER BASKET	30x38x12				110
	CFR221	BASKET FOR FRYER WELL 21-22 L	15x36,8x12				78
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON9000 MODULAR COOKING 2MM









AUTOMATIC FRYERS

AUTOMATIC BASKET LIFT WITH STANDARD DIGITAL CONTROLS. For gas models electronic management of ignition by ionization, assuring safety and easier service. Each tank delivered with 2 baskets. "V" shaped tank for model ...FR7. Oil filtering and recycling system for the models... X. Installation not allowed on beams or frames for models: 0N1FR7IX,

0N1FR1EX. Installation not allowed on cantilever beams for 0N1FR1EA. Models equipped with remote control of power peaks: 0N1FR1EX.

	MOD.	DESCRIPTION					
	0N1FR7IX	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40x92x90	25	0,1	230V 1N~/50Hz	9.693
	0N1FR1EA	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x75		18	400V 3N ~ 50 ÷60 Hz	7.172
	0N1FR1EX	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x90		18	400V 3N ~ 50 ÷60 Hz	8.603

ACCESSORIES

	MOD.	DESCRIPTION					
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3x36,8x13				153
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON9000 MODULAR COOKING 2MM











BRATT PANS

Bratt pans... BR2... with tank fully made of AISI 304 stainless steel. 85 or 125 liter capacity. Bratt pans... BR3... with tank fully made of AISI 304 stainless steel, tank bottom in COMPOUND, 85 or 125 liter capacity. Bratt pan with fixed tank (...F) made of AISI 304 stainless steel, tank bottom in COMPOUND, 35 liter capacity (no Cooking-Pro). Gas/electric heating,







manual (...BR2... / ...BR3...) or automatic tank lifting (...BR2..A.. / ...BR3 ...A....). Active protection thermostat and micro-switch cutting off the power supply when the tank is raised. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks.

ICON7000
720 mm

ICON9000
920 mm

	MOD.	DESCRIPTION					
	1N1BR2G	GAS BRATT PAN - MANUAL TILTING	80x92x75	20	0,05	230V 1N~/50Hz	7.633
	1N1BR3G	GAS BRATT PAN - MANUAL TILTING	80x92x75	20	0,05	230V 1N~/50Hz	8.638
	1N1BR2GA	GAS BRATT PAN - AUTOMATIC TILTING	80x92x75	20	0,15	230V 1N~/50Hz	8.930
	1N1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	80x92x75	20	0,15	230V 1N~/50Hz	9.565
	2N1BR2G	GAS BRATT PAN - MANUAL TILTING	120x92x75	30	0,001	230V 1N~/50Hz	8.838
	2N1BR3G	GAS BRATT PAN - MANUAL TILTING	120x92x75	30	0,001	230V 1N~/50Hz	10.210
	2N1BR2GA	GAS BRATT PAN - AUTOMATIC TILTING	120x92x75	30	0,17	400V 3N~/230V 3~/50Hz	10.248
	2N1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	120x92x75	30	0,17	400V 3N~/230V 3~/50Hz	11.222
	1N1BR2E	ELECTRIC BRATT PAN - MANUAL TILTING	80x92x75		10,2	400V 3N~/230V 3~/50÷60 Hz	8.006
	1N1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	80x92x75		10,2	400V 3N~/230V 3~/50÷60 Hz	8.862
	1N1BR2EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80x92x75		10,2	400V 3N~/230V 3~/50÷60 Hz	9.693
	1N1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80x92x75		10,2	400V 3N~/230V 3~/50÷60 Hz	10.160
	2N1BR2E	ELECTRIC BRATT PAN - MANUAL TILTING	120x92x75		15,3	400V 3N ~ 50 ÷60 Hz	9.658
	2N1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	120x92x75		15,3	400V 3N ~ 50 ÷60 Hz	11.164
	2N1BR2EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120x92x75		15,3	400V 3N ~ 50 ÷60 Hz	11.489
	2N1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120x92x75		15,3	400V 3N ~ 50 ÷60 Hz	12.584
	1N1BR3EF	ELECTRIC BRATT PAN WITH FIXED WELL	80x92x75		10	400V 3N~/230V 3~/50÷60 Hz	7.145

ACCESSORIES

	MOD.	DESCRIPTION					
	CB21	TROLLEY FOR BRATT PAN WITH CONTAINER	75,5x81,2x78				1.804

ICON9000 MODULAR COOKING 2MM







BAIN-MARIE

Pressed tank in AISI 304 stainless steel, with rounded corners. Manual water filling. Tank drainage with rotary control on the front of the machine, allowing a quick and effective emptying. Temperature with thermostatic control and safety thermostat. Useful tank to contain basins GN. Basins are compulsory accessories. Electric models equipped







with remote control of power peaks.

ICON7000
720 mm








ICON9000
920 mm

	MOD.	DESCRIPTION					€
	0N0BM1G	GAS WET WELL BAIN-MARIE	40x92x25	5	0,001	230V 1N~ / 50 ÷ 60Hz	2.761
	0N0BM1E	ELECTRIC BAIN MARIE	40x92x25		2,55	230V 1N~ / 50 ÷ 60Hz	2.386
	1N0BM2G	GAS WET WELL BAIN-MARIE	80x92x25	8	0,001	230V 1N~ / 50 ÷ 60Hz	3.311
	1N0BM2E	ELECTRIC BAIN MARIE	80x92x25		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz	2.964

ACCESSORIES

	MOD.	DESCRIPTION					€
	OFFBM	PERFORATED BASE PLATE FOR BAIN-MARIE WELL					71
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5				8
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5				8
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15				133
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15				88
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15				85
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15				58

ACCESSORIES







	MOD.	DESCRIPTION					€
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15				106
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53x32,5x2				48
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				55
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6,5 CM	53x32,5x6,5				63
	NCEAM	WATER FILLING TAP					723

ICON9000 MODULAR COOKING 2MM







AIR BLADE HANDRAILS

CHEF COMFORT PRO. Chef Comfort Pro system applied to a cooking block gives added comfort and improves working conditions for the Chef. It reduces heat and effectively directs cooking fumes towards the hood. To fit the air blade system in a cooking block, it is necessary to insert the 20 cm motorized element to which the special handrails might be

connected, placing them either on the left or on the right, for a maximum of 160 cm width. Scheme for composition examples of Chef Comfort Pro are in the introductory section to the chapter. The handrail has holes, from which air overflows; also, the air flow is directional thanks to the swing of the handrail.

	MOD.	DESCRIPTION					€
	20N1TLA	ENGINE ELEMENT FOR AIR BLADE HANDRAIL SYSTEM	20x92x75	0,2	230V 1N~ / 50 ÷ 60Hz		2.278
	20N1TN	NEUTRAL ELEMENT	20x92x75				1.001

ACCESSORIES






	MOD.	DESCRIPTION					€
	04NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM DX	40x6,9x4				248
	08NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM DX	80x6,9x4				277
	12NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM DX	120x6,9x4				299
	16NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM DX	160x6,9x4				345
	04NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM SX	40x6,9x4				248
	08NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM SX	80x6,9x4				277
	12NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM SX	120x6,9x4				299
	16NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM SX	160x6,9x4				345

ICON9000 MODULAR COOKING 2MM










NEUTRAL AND COMPLEMENTARY ELEMENTS

Complementary elements made of AISI 304 stainless steel: neutral elements with or without water column, with or without drawers, element with integrated salamander support, elements with retractable spray gun or with sockets, sink.

	MOD.	DESCRIPTION					€
	20N0TN	NEUTRAL ELEMENT	20x92x25				647
	0N0TN	NEUTRAL ELEMENT	40x92x25				738
	1N0TN	NEUTRAL ELEMENT	80x92x25				1.001
	0N0TNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	40x92x25				1.885
	0N0TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME	40x92x25				1.038
	1N0TC2	NEUTRAL ELEMENT WITH TWO DRAWERS/FRAMES	80x92x25				1.716
	1N0TNRG	NEUTRAL ELEMENT WITH SALAMANDER SUPPORT	80x92x25				1.740
	20N1TND	NEUTRAL ELEMENT WITH RETRACTABLE SPRAY GUN	20x92x75				1.627
	20N1TN	NEUTRAL ELEMENT	20x92x75				1.001
	0N1TC1P	ELEMENT WITH ELECTRIC SOCKETS	40x92x75				2.328

	MOD.	DESCRIPTION					€
	ON1L	SINK ON CABINET	40x92x75				1.717

ACCESSORIES

	MOD.	DESCRIPTION					€
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100					41
	CEMTV	HOT/COLD WATER MIXER TAP					92
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8				240
	NCEA	WATER FILLING TAP					473
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248







ICON9000 MODULAR COOKING 2MM

REFRIGERATED UNDER COMPARTMENTS

Refrigerated under compartment with external structure made of AISI 304 stainless steel and internal drawer made of ABS material, capacity 4xGN 1/1, h=100 mm. Operating temperature: -22°/+15°C. Model 2NIBBC with blast chilling function. Refrigerant gas R600A. Energy class B (only if used in positive temperature: A). Installation restrictions:

allowed matching with all electric products (except for 0N0BM1E-1N0BM2E), with gas appliances allowed matching only with: 2N0FT1G-2N0FT7G-2N0GRG.

ACCESSORIES













	MOD.	DESCRIPTION	 cm	 kW	 kW		
	2NIBNC	REFRIGERATED UNDER COMPARTMENT	120x80x50	0,28		230V 1N~/50Hz	8.412
	2NIBBC	REFRIGERATED UNDER COMPARTMENT - BLAST CHILLER	120x80x50	0,32		230V 1N~/50Hz	9.487

ICON9000 MODULAR COOKING 2MM

UNDER COMPARTMENTS

Free-standing structure to support top units made of AISI 304 stainless steel. plates.
 Made of AISI 304 stainless steel.
 Bottomless drawers on telescopic runners useful to GN 1/1 GN containers h. max 100 mm. It is not possible to install 1NIVBR under the following elements: induction and infrared pyroceram appliances, electric chargrills and electric

ACCESSORIES

	MOD.	DESCRIPTION					€
	0NITG	UNDER COMPARTMENT - OPEN VERSION	40x80x50				638
	1NITG	UNDER COMPARTMENT - OPEN VERSION	80x80x50				729
	2NITG	UNDER COMPARTMENT - OPEN VERSION	120x80x50				1.024
	0NITB	UNDER COMPARTMENT WITH RIGHT DOOR	40x85x50				883
	1NITB	UNDER COMPARTMENT WITH TWO DOORS	80x85x50				1.353
	0NIVC2	UNDER COMPARTMENT WITH TWO DRAWERS/FRAMES	40x85x50				1.477
	1NIVBR	HEATED UNDER COMPARTMENT WITH DOORS	80x85x50		2	230V 1N~/ 50Hz	2.075
	PBND	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100					41












ICON9000 MODULAR COOKING 2MM

ACCESSORIES











Plinth: on 3 sides, made of AISI 304 stainless steel plinth. To be fixed to the feet of the appliances with clips. Plinth can be easily removed for periodic inspections These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products. Handrail: made of tubular AISI 304 stainless steel, Ø 40 mm. Extension

works: made of AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish. To be fixed to worktops. Used as handrail and support surface for pans and trays.

ACCESSORIES

	MOD.	DESCRIPTION					€
	0KPT	FEET SET FOR TOP ELEMENT - 40 CM					292
	1KPT	FEET SET FOR TOP ELEMENT - 80 CM					324
	2KPT	FEET SET FOR TOP ELEMENT - 120 CM	120x20x10				354
	KPN	4 FEET SET - FLOOR INSTALLATION					56
	NCLT	SIDE PANELS	5,3x92x79				1.169
	NCLTL	SIDE PANELS	0,3x92x79				611
	NCLTLB	SIDE PANELS FOR BRATT PAN WITH TILTING WELL					274
	04NTR	FRAME WITH CASTORS FOR 40 CM ELEMENT	40x75x15				488
	08NTR	FRAME WITH CASTORS FOR 80 CM ELEMENT	80x75x15				526
	10NTR	FRAME WITH CASTORS FOR 100 CM ELEMENT	100x75x15				549
	12NTR	FRAME WITH CASTORS FOR 120 CM ELEMENT	120x75x15				572
	12NZN	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x80x15				439
	14NZN	CLIP PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140x80x15				480
	16NZN	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x80x15				508
	18NZN	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x80x15				550
	20NZN	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x80x15				577
	22NZN	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x80x15				617

ACCESSORIES










	MOD.	DESCRIPTION					€
	24NZC	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x80x15				664
	26NZC	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x80x15				687
	28NZC	CLIP PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x80x15				712
	NZC	SIDE PLINTH FOR BACK TO BACK BLOCK					224
	NZCC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH UPRIGHTS					241
	04MF	SMOKE EXHAUST FLUE FOR 40 CM ELEMENT	40x6,5x17,6				186
	08MF	SMOKE EXHAUST FLUE FOR 80 CM ELEMENT	80x6,5x17,6				365
	04NCF	HANDRAIL FOR A FRONT SIDE 40 CM	40x6,9x4				145
	08NCF	HANDRAIL FOR A FRONT SIDE 80 CM	80x6,9x4				168
	12NCF	HANDRAIL FOR A FRONT SIDE 120 CM	120x6,9x4				195
	14NCF	HANDRAIL FOR A FRONT SIDE 140 CM	140x6,9x4				208
	16NCF	HANDRAIL FOR A FRONT SIDE 160 CM	160x6,9x4				220
	04NPF	EXTENSION WORK SHELF - 40 CM	40x15,1x5,4				271
	08NPF	EXTENSION WORK SHELF - 80 CM	80x15,1x5,4				289
	12NPF	EXTENSION WORK SHELF - 120 CM	120x15,1x5,4				337
	16NPF	EXTENSION WORK SHELF - 160 CM	160x15,1x5,4				382
	PMSN	KNOBS PROTECTION	22x45x18				81

ICON9000 MODULAR COOKING 2MM

BRIDGE INSTALLATION

Cross bar made of AISI 304 stainless steel for top elements support. The table with installation instructions is in the introductory section to the chapter.

ACCESSORIES

	MOD.	DESCRIPTION					
	04NSPT	CROSS BAR SUPPORT FOR 40 CM ELEMENT	40x5x80				285
	08NSPT	CROSS BAR SUPPORT FOR 80 CM ELEMENT	80x5x80				368
	12NSPT	CROSS BAR SUPPORT FOR 120 CM ELEMENT	120x5x80				426
	16NSPT	CROSS BAR SUPPORT FOR 160 CM ELEMENT	160x5x80				528

ICON9000 MODULAR COOKING 2MM








INSTALLATION ON MULTI-ELEMENTS SUPPORT

It is possible to install a cooking line on plinth made of stainless steel or masonry, by using a multi-elements support on which appliances are placed. The multi-element frame is made of AISI 304 stainless steel, 30/10 mm thickness, it ensures a good floor support with only 4/6 height-adjustable stainless steel feet. Through the extensions it is possible to

lengthen the width of the frame. The AISI 304 stainless steel extension, 30/10 mm thickness, is hitched on the multi-element support, thus enhancing the floor foothold of 2/4 height-adjustable stainless steel feet. The multi-element frame can be equipped with a plinth made of AISI 304 stainless steel, closing the support on 3 sides. Plinth can be easily

removed for periodic inspections. These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products.







ACCESSORIES

	MOD.	DESCRIPTION					€
	12NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 120 CM	120x80x15				625
	16NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160x80x15				663
	18NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180x80x15				746
	20NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200x80x15				780
	24NT4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240x80x15				897
	04NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	40x0x0				438
	06NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60x0x0				458
	08NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80x0x0				488
	10NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100x0x0				516
	12NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120x0x0				555
	14NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140x0x0				596
	16NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 160 CM	160x0x0				630
	18NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180x0x0				662
20NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200x0x0				712	
	12NZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x86x15				519
	16NZ	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x86x15				579
	18NZ	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x86x15				649
	20NZ	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x86x15				710

ACCESSORIES

ICON7000
720 mm

ICON9000
920 mm

	MOD.	DESCRIPTION					€
	22NZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x86x15				744
	24NZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x86x15				773
	26NZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x86x15				834
	28NZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x86x15				852
	30NZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x86x15				878
	32NZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x86x15				895
	34NZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x86x15				927
	36NZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x86x15				939
	38NZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x86x15				958
	40NZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x86x15				1.011
	42NZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x86x15				1.027
	44NZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x86x15				1.036
	46NZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x86x15				1.061
	48NZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x86x15				1.121
50NZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x86x15				1.165	
52NZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x86x15				1.208	
54NZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x86x15				1.269	
	185NZ	SIDE PLINTHS FOR BACK TO BACK BLOCK					233
	185NZC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH EQUIPPED UPRIGHTS					241












ICON9000 MODULAR COOKING 2MM

INSTALLATIONS ON BEAM












Installation suspended on a beam for one or two-sided customised layouts with no structural constraints and absolute flexibility, both top units and units with underneath cupboard/oven being inserted with great flexibility in the various models. The supporting beam has inside the positioning of all necessary equipment for power/water/etc. supply.

Cantilever support in tubular Fe360 heavy thickness welded steel structure with anticorrosion epoxy paint finish. Complete with pair of support feet, side covers and top cover in AISI 304 stainless steel, satin finish.

ACCESSORIES

	MOD.	DESCRIPTION					€
	20NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 200 CM	200x84x97				4.144
	24NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 240 CM	240x84x97				4.265
	28NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 280 CM	280x84x97				4.450
	32NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 320 CM	320x84x97				4.696
	36NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 360 CM	360x84x97				5.831
	40NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 400 CM	400x84x97				6.150
	24NSTSME	EXTENSION TO SINGLE FRONT CANTILEVER SUPPORT - 240 CM					3.149
	20NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 200 CM	200x139x97				4.818
	24NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 240 CM	240x139x97				5.150
	28NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 280 CM	280x139x97				5.256
	32NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 320 CM	320x139x97				5.956
	36NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 360 CM	360x139x97				7.074
	40NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 400 CM	400x139x97				7.256
	24NSTSBE	EXTENSION TO DOUBLE FRONT CANTILEVER SUPPORT - 240 CM					3.427
	02NSAT	HOOK TO CANTILEVER SUPPORT FOR 20 CM ELEMENTS	20x16x76				233
	04NSAT	HOOK TO CANTILEVER SUPPORT FOR 40 CM ELEMENTS	40x16x76				258
	08NSAT	HOOK TO CANTILEVER SUPPORT FOR 80 CM ELEMENTS	80x16x76				305
	10NSAT	HOOK TO CANTILEVER SUPPORT FOR 100 CM ELEMENTS	100x16x76				365

ACCESSORIES

	MOD.	DESCRIPTION					€
	12NSAT	HOOK TO CANTILEVER SUPPORT FOR 120 CM ELEMENTS	120x16x76				481
	SNTOP	SUPPORTS FOR TOP ELEMENTS ON CANTILEVER BEAM	92x4x25				233
	20NSCRM	BACK PANNELLING 200 CM	200x80x68				394
	24NSCRM	BACK PANNELLING 240 CM	240x80x68				418
	28NSCRM	BACK PANNELLING 280 CM	280x80x68				448
	32NSCRM	BACK PANNELLING 320 CM	320x80x68				532
	36NSCRM	BACK PANNELLING 360 CM	360x80x68				558
	40NSCRM	BACK PANNELLING 400 CM	400x80x68				603
	04NSCTT	BOTTOM PANEL FOR 40 CM TOP ELEMENTS	40x84x50				194
	08NSCTT	BOTTOM PANEL FOR 80 CM TOP ELEMENTS	80x84x50				241
	12NSCTT	BOTTOM PANEL FOR 120 CM TOP ELEMENTS	120x84x50				287
	NSCLD	SIDE PANEL - RIGHT VERSION	0,4x92x79				713
	NSCLS	SIDE PANEL - LEFT VERSION	0,4x92x79				713
	NSCLTD	SIDE PANEL - RIGHT VERSION FOR TOP ELEMENT	0,4x92x79				343
	NSCLTS	SIDE PANEL - LEFT VERSION FOR TOP ELEMENT	0,4x92x79				343
	NSCLBD	SIDE PANEL - RIGHT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79				151
	NSCLBS	SIDE PANEL - LEFT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79				151

ICON9000 MODULAR COOKING 2MM











EQUIPPED UPRIGHTS

Uprights: welded tubular AISI 304 stainless steel structure, section 50x30 mm, 2 mm thick, cover made of AISI 304 stainless steel plate, satin finish, 0.8 mm thick. They are pre-arranged for fixing to floor by plugs and appliance fixing by means of screws. Uprights include a shelf on the upper level (made of AISI 304 stainless steel). To choose the accessories














of the uprights see the introductory section to the chapter. At the upper level, between uprights, it is possible to install a pan-support connecting grid. The compatibility of the accessories at the lower level depends on the underlying functional elements. If the lower level has no accessory, upright must be compulsorily completed with cover CCIA-

CCIB.










ACCESSORIES

	MOD.	DESCRIPTION					€
	CMG04	SINGLE FRONT UPRIGHT - 1 GRID 40 CM	40x46x182				2.515
	CMG08	SINGLE FRONT UPRIGHT - 1 GRID 80 CM	80x46x182				2.752
	CMR04	SINGLE FRONT UPRIGHT - 1 SHELF 40 CM	40x46x182				2.479
	CMR08	SINGLE FRONT UPRIGHT - 1 SHELF 80 CM	80x46x182				2.661
	CBGG04	DOUBLE FRONT UPRIGHT - 2 GRIDS 40 CM	40x86x182				3.369
	CBGG08	DOUBLE FRONT UPRIGHT - 2 GRIDS 80 CM	80x86x182				3.849
	CBRR04	DOUBLE FRONT UPRIGHT - 2 SHELVES 40 CM	40x86x182				3.301
	CBRR08	DOUBLE FRONT UPRIGHT - 2 SHELVES 80 CM	80x86x182				3.660
	CBGR04	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 40 CM	40x86x182				3.335
	CBGR08	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 80 CM	80x86x182				3.752
	GP04	PAN SUPPORT CONNECTING REST 40 CM	40x40x5				804
	GP06	PAN SUPPORT CONNECTING REST 60 CM	60x40x5				1.083
	GP08	PAN SUPPORT CONNECTING REST 80 CM	80x40x5				1.083
	GP10	PAN SUPPORT CONNECTING REST 100 CM	100x40x5				1.162
	GP12	PAN SUPPORT CONNECTING REST 120 CM	120x40x5				1.320







ACCESSORIES

	MOD.	DESCRIPTION					€
	GP14	PAN SUPPORT CONNECTING REST 140 CM	140x40x5				1.282
	GP16	PAN SUPPORT CONNECTING REST 160 CM	160x40x5				1.320
	GP18	PAN SUPPORT CONNECTING REST 180 CM	180x40x5				1.400
	GP20	PAN SUPPORT CONNECTING REST 200 CM	200x40x5				1.439
	R04IA	SHELF FOR UPRIGHT SIDE A CM 40	40x160x25				578
	R04IB	SHELF FOR UPRIGHT SIDE B CM 40	40x160x25				578
	R08IA	SHELF FOR UPRIGHT SIDE A CM 80	80x160x25				646
	R08IB	SHELF FOR UPRIGHT SIDE B CM 80	80x160x25				646
	G08IA	GRID SHELF FOR UPRIGHT SIDE A CM 80	80x25x5				1.139
	G08IB	GRID SHELF FOR UPRIGHT SIDE B CM 80	80x25x5				1.139
	TGNIA	CONTAINER SUPPORT FOR UPRIGHT SIDE A	74x36x5				925
	TGNIB	CONTAINER SUPPORT FOR UPRIGHT SIDE B	74x36x5				925
	CRAIA	ARTICULATED TAP SIDE A					328
	CRAIB	ARTICULATED TAP SIDE B					328
	RBE208IA	SHELF WITH SOCKETS BOX SIDE A CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz	1.221
	RBE208IB	SHELF WITH SOCKETS BOX SIDE B CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz	1.221
	PE1IA	SOCKET SIDE A				230V 1N~ / 50 ÷ 60Hz	652
	PE1IB	SOCKET SIDE B				230V 1N~ / 50 ÷ 60Hz	652

ACCESSORIES

	MOD.	DESCRIPTION					€
	RPE104IA	SHELF WITH SOCKET SIDE A CM 80	40x25x5			230V 1N~/ 50 ÷ 60Hz	1.118
	RPE104IB	SHELF WITH SOCKET SIDE B CM 80	40x25x5			230V 1N~/ 50 ÷ 60Hz	1.118
	RPE108IA	SHELF WITH SOCKET SIDE A CM 80	80x25x5			230V 1N~/ 50 ÷ 60Hz	1.167
	RPE108IB	SHELF WITH SOCKET SIDE B CM 80	80x25x5			230V 1N~/ 50 ÷ 60Hz	1.167
	CCIA	UPRIGHT COVER SIDE A					167
	CCIB	UPRIGHT COVER SIDE B					167
	TI08	UPPER MIDDLE CLOSING SECTION					198
	TI10	UPPER MIDDLE CLOSING SECTION					209
	TI12	UPPER MIDDLE CLOSING SECTION					214
	TI14	UPPER MIDDLE CLOSING SECTION					217
	TI16	UPPER MIDDLE CLOSING SECTION					236
	TI18	UPPER MIDDLE CLOSING SECTION					240
	TI20	UPPER MIDDLE CLOSING SECTION					246
	TI22	UPPER MIDDLE CLOSING SECTION					251
	TI24	UPPER MIDDLE CLOSING SECTION					264
	TI26	UPPER MIDDLE CLOSING SECTION					270
TI28	UPPER MIDDLE CLOSING SECTION					274	
	TLE02	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS					192
	TLE04	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS					198
	TLE02M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK					170

ACCESSORIES

	MOD.	DESCRIPTION					
	TLE04M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK					179

ICON9000 PLUS

For those looking
for the ultimate in solidity

Icon9000 Plus appliances have an
AISI 304 stainless steel surface,
thickness 3 mm.

For appliances configuration and the
various possible installations, see the
opening pages of Icon9000 section.



ICON9000 PLUS MODULAR COOKING

OPEN BURNERS



3 MM TOP. Worktop pressed in a single solution. 4 kW burners (single crown), 7 and 10 kW burners (double crown). Burner distribution table in the introductory section to the chapter. Burner grids in enamelled cast iron. Under oven: gas STATIC (...G), PLURI-VENTILATED (...GV) or electric STATIC (...E), PLURI-VENTILATED (...EV), cooking

chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Side compartment with pressed container guides, capacity 6 x GN 1/1.











ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

	MOD.	DESCRIPTION					
	0T0FAA	2 BURNER GAS RANGE	40x92x25	17			2.435
	1T0FAA	4 BURNER GAS RANGE	80x92x25	34			3.541
	1T0FAB	TWO BURNER GAS BOILING TABLE, PLATE ON THE RIGHT	80x92x25	23,5			3.899
	2T0FAA	6 BURNER GAS RANGE	120x92x25	51			4.775
	1T1FAG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80x92x75	36	0,001	230V 1N~ / 50 ÷ 60Hz	5.853
	1T1FAAGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80x92x75	42	0,1	230V 1N~ / 50 ÷ 60Hz	6.177
	2T1FAAGV	SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET	120x92x75	59	0,1	230V 1N~ / 50 ÷ 60Hz	8.612
	1T1FAAEV	FOUR BURNER RANGE WITH ELECTRIC TWO FAN CONVECTION OVEN	80x92x75	34	8	400V 3~ / 50Hz ÷ 60Hz	6.891

ACCESSORIES

	MOD.	DESCRIPTION					€
	NGA	STAINLESS STEEL GRID FOR TWO OPEN BURNERS	35x75x5				316
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS					55
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS					100
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM					45
	NCEA	WATER FILLING TAP					473
	NCEAM	WATER FILLING TAP					723

ICON7000
720 mm










ICON9000
920 mm

ICON9000 PLUS
920 mm








ICON9000 PLUS MODULAR COOKING

SOLID TOP BOILING TABLE

3 MM TOP. For GAS models, plate heating by a stainless steel central burner, electronic continuous spark ignition. For ELECTRIC models, plate heating through by braze-welded heating elements, independent temperature control on different working area. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					
	0T0TPG	COUNTER TOP SOLID GAS RANGE	40x92x25	6,5	0,001	230V 1N~ / 50 ÷ 60Hz	2.725
	1T0TPG	COUNTER TOP SOLID GAS RANGE	80x92x25	12,5	0,001	230V 1N~ / 50 ÷ 60Hz	3.676
	0T0TPE	SOLID TOP ELECTRIC BOILING TABLE	40x92x25		6	400V 3N ~ 50 ÷ 60 Hz	4.517
	1T0TPE	SOLID TOP ELECTRIC BOILING TABLE	80x92x25		12	400V 3N ~ 50 ÷ 60 Hz	6.443

ACCESSORIES








	MOD.	DESCRIPTION					
	NCEAM	WATER FILLING TAP					723
	KPP	KIT FOR PLATE CLEANING					122

ICON9000 PLUS MODULAR COOKING




ELECTRIC PLATES

3 MM TOP. Plane with pressed watertight base recess to retain spilled liquids and cast iron plates with watertight seal for protection against spillages. Five-position switch for temperature setting. Under oven electric PLURI-VENTILATED (...EV), cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1,

standard equipped with 1 grid GN 2/1 GN. Models equipped with remote control of power peaks: OTOPE4, 1TOPE4, 1T1PE4EV.

	MOD.	DESCRIPTION					€
	OTOPE4	TWO PLATE ELECTRIC BOILING TABLE- 400V	40x92x25	8	400V 3N ~ 50 ÷60 Hz		3.125
	1TOPE4	FOUR PLATE ELECTRIC BOILING TABLE - 400V	80x92x25	16	400V 3N ~ 50 ÷60 Hz		4.667
	1T1PE4EV	4 PLATE ELECTRIC RANGE, ELECTRIC TWO-FAN CONVECTION OVEN- 400V	80x92x75	24	400V 3N ~ 50 ÷60 Hz		7.796

ACCESSORIES

	MOD.	DESCRIPTION					€
	NCEAM	WATER FILLING TAP					723

ICON7000
720 mm








ICON9000
920 mm

ICON9000 PLUS
920 mm






ICON9000 PLUS MODULAR COOKING

GLASS-CERAMIC

3 MM TOP. Cooking surface in pyroceram, flush with worktop and sealed. Heating by induction (...VT1I = single zone induction, ...VT2I = all area induction) or infrared (...VTR). To use electromagnetic induction, pots of suitable material are required. Models equipped with remote control of power peaks: 0T0VTR, 1T0VTR.

	MOD.	DESCRIPTION					€
	0T0VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x92x25	10	400V 3N ~ 50 ÷60 Hz		8.267
	0T0VT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	40x92x25	10	400V 3N ~ 50 ÷60 Hz		10.221
	1T0VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x92x25	20	400V 3N ~ 50 ÷60 Hz		14.835
	1T0VT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	80x92x25	20	400V 3N ~ 50 ÷60 Hz		19.264
	0T0VTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	40x92x25	6,8	400V 3N ~ 50 ÷60 Hz		4.517

ACCESSORIES

	MOD.	DESCRIPTION					€
	NCEAM	WATER FILLING TAP					723

ICON9000 PLUS MODULAR COOKING GRIDDLES

3 MM TOP. Pressed top with a front recess for liquid collection and drain. Cooking plate made of compound or chromium plated, thickness 15 mm. Independent controls on each-cooking area, thermostatic temperature control. Pull-out tray on the front for fat drainage. Gas heating by means of 3 flame branches burners, electronic spark ignition; electric

heating by means of armoured elements made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks.








	MOD.	DESCRIPTION					
	0T0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	40x92x25	10,5	0,001	230V 1N~/ 50 ÷ 60Hz	4.171
	0T0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	40x92x25	10,5	0,001	230V 1N~/ 50 ÷ 60Hz	3.938
	1T0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	80x92x25	21	0,001	230V 1N~/ 50 ÷ 60Hz	4.895
	2T0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	120x92x25	31,5	0,001	230V 1N~/ 50 ÷ 60Hz	7.477
	0T0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	40x92x25		5,1	400V 3N~/ 230V 3~/ 50÷60 Hz	4.233
	0T0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	40x92x25		5,1	400V 3N~/ 230V 3~/ 50÷60 Hz	3.938
	1T0FT6E	ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x92x25		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	6.634
	1T0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	80x92x25		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	6.215
	2T0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	120x92x25		15,3	400V 3N~/ 230V 3~/ 50÷60 Hz	8.444

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm









ACCESSORIES

	MOD.	DESCRIPTION					€
	09PS	40 cm GRIDDLE SPLASH GUARDS					114
	19PS	80 cm GRIDDLE SPLASH GUARDS					121
	29PS	120 cm GRIDDLE SPLASH GUARDS					317
	RFT	GRIDDLE SCRAPER					130
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262
	KPP	KIT FOR PLATE CLEANING					122







ICON9000 PLUS MODULAR COOKING GRILLS

3 MM TOP. Cooking grid, inclined, made of enamelled cast iron with special nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. For gas models, heating of ceramic tiles surface through triple flame stainless steel burners controlled by safety valve, pilot light and

thermocouple. For electric models, heating of the cooking grid through electric elements directly in contact with the grid. Water tank for fat collection and smoke removal. Independent control on each-cooking area. Models equipped with remote control of power peaks: 0TOGRE, 1TOGRE.

	MOD.	DESCRIPTION					€
	0TOGRG	GAS CHARGRILL	40x92x25	9	0,001	230V 1N~/ 50 ÷ 60Hz	3.518
	1TOGRG	GAS CHARGRILL	80x92x25	18	0,001	230V 1N~/ 50 ÷ 60Hz	5.214
	0TOGRE	ELECTRIC GRILL	40x92x25		5,25	400V 3N~/ 230V 3~/ 50÷60 Hz	3.970
	1TOGRE	ELECTRIC GRILL	80x92x25		10,5	400V 3N~/ 230V 3~/ 50÷60 Hz	5.346







ACCESSORIES

	MOD.	DESCRIPTION					€
	RGRG40	GAS GRID HEIGHT ADJUSTMENT - 40 CM					358
	RGRG80	GAS GRID HEIGHT ADJUSTMENT - 80 CM					386
	MGGRG	GRILLED SHELF FOR GAS GRILL					336







ICON9000 PLUS MODULAR COOKING

BOILING PANS

3 MM TOP. Worktop incorporating the boiling pan fully weld-sealed through continuous welding. Condensation collection rim on the worktop. Rear-hinged spring-loaded lid with handle. Gas/electric, indirect heating. Cylindrical boiling pan container made of AISI 304 stainless steel on the walls and base in AISI 316L stainless steel.

	MOD.	DESCRIPTION					
	1T1PI2G	GAS INDIRECT HEATED BOILING PAN 140 L	80x92x75	24	0,001	230V 1N~/ 50 ÷ 60Hz	11.445
	1T1PI2E	ELECTRIC INDIRECT HEATED BOILING PAN 140 L	80x92x75	14		400V 3~/ 50Hz ÷ 60Hz	10.518

ACCESSORIES









	MOD.	DESCRIPTION					
	CPX152	TWO SECTIONS PASTA STRAINER	50x50x48				956

ICON9000 PLUS MODULAR COOKING











PASTA COOKER

3 MM TOP. Working top with sealed watertight tank made in AISI 316L stainless steel; large recess to disperse starch and cooking foam; basket shelves at the front. Automatic water filling through tap on the top. Gas models with electronic continuous spark ignition. Baskets are compulsory accessories. For the automatic basket lift please choose

the accessory 20T1SCP for every tank, for it is compatible with all models. Models equipped with remote control of power peaks: 0T1CP1EH, 1T1CP2EH.

	MOD.	DESCRIPTION					€
	0T1CP1GH	GAS PASTA COOKER 1 WELL 40 L	40x92x75	14	0,001	230V 1N~/ 50Hz	5.088
	1T1CP2GH	GAS PASTA COOKER 2 WELLS 40+40 L	80x92x75	28	0,001	230V 1N~/ 50Hz	7.274
	0T1CP1EH	ELECTRIC PASTA COOKER 1 WELL 40 L	40x92x75		12	400V 3N ~ 50 ÷60 Hz	4.392
	1T1CP2EH	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80x92x75		24	400V 3N ~ 50 ÷60 Hz	7.545

ACCESSORIES












	MOD.	DESCRIPTION					€
	20T1SCP	BASKET LIFT FOR 40 L PASTA COOKER WELL			0,2	230V 1N~/ 50Hz	4.554
	KSCP	3 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	27x13,7x20				317
	KSCP6	6 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	13x12x20				630
	KCP40	4 BASKETS FOR 40 LTS PASTA COOKER					354
	C0909	PASTA COOKER BASKET 1.5 L	9,2x9,2x20				58
	C2715	PASTA COOKER BASKET 6,6 L	27x13,7x20				137

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

ACCESSORIES

	MOD.	DESCRIPTION					€
	C0930	PASTA COOKER BASKET 4,8 L	9,2x30,6x20				89
	C1830	PASTA COOKER BASKET 10 L	18,8x30,6x20				142
	C2830	PASTA COOKER BASKET 15 L	26,6x30,6x20				196
	C4627	PASTA COOKER BASKET 23,5 L	27x46x20				237
	C2327	PASTA COOKER BASKET 12 L	27x22x20				192
	CV40	PASTA COOKER LID 40 L					72
	KFNCPH	FILTER KIT FOR PASTA COOKER MODELS "H"	6x15x7				111

ICON7000
720 mm







ICON9000
920 mm

ICON9000 PLUS
920 mm









ICON9000 PLUS MODULAR COOKING

FRYERS 15 L

3 MM TOP. TANKS WITH 15-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Models with digital controls (FR...D) and safety thermostat. Each tank delivered with 1 basket and lid. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					€
	OT1FR5ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x92x75	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz	4.757
	1T1FR6ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	80x92x75	21		400V 3N~/ 230V 3~/ 50÷60 Hz	7.399

ACCESSORIES

	MOD.	DESCRIPTION					€
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L					134
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5				97
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON7000
720 mm

ICON9000
920 mm


ICON9000 PLUS
920 mm

ICON9000 PLUS MODULAR COOKING










GAS FRYERS 16 LITERS

3 MM TOP. TANKS WITH 16-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Piezoelectric ignition by models with mechanical controls. Electric continuous spark system ignition by models with digital controls. Temperature control by

means of cooking thermostats and safety thermostat. Models ...D = digital controls. Each tank delivered with 1 basket and lid.

	MOD.	DESCRIPTION					
	0T1FR8GD	GAS FRYER 1 WELL 16 L DIGITAL CONTROLS	40x92x75	16,5	0,001	230V 1N~/50Hz	4.857
	1T1FR9GD	GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS	80x92x75	33	0,001	230V 1N~/50Hz	8.347
	0TOSPE	ELECTRIC CHIP SCUTTLE	40x92x25		1	230V 1N~/50 ÷ 60Hz	1.756

ACCESSORIES










	MOD.	DESCRIPTION					
	KCFR16	2 BASKETS FOR FRYER WELL 16 L	28x40x20				146
	CFR16	BASKET FOR FRYER WELL 16 L	28x27,3x13				105
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON9000 PLUS MODULAR COOKING










FRYERS 21-23 L

3 MM TOP. TANKS WITH 21-23-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Models with digital controls (FR...D) and safety thermostat. For gas models electronic management of ignition by ionization, assuring safety and easier

service. Each tank delivered with 2 baskets and lids. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					
	0T1FR1ID	GAS FRYER 1 WELL 22 L DIGITAL CONTROLS	40x92x75	21	0,03	230V 1N~/ 50Hz	5.276
	1T1FR2ID	GAS FRYER 2 WELLS 22+22 L DIGITAL CONTROLS	80x92x75	42	0,06	230V 1N~/ 50Hz	8.812
	0T1FR1ED	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x75		18	400V 3N ~ 50 ÷60 Hz	5.035
	1T1FR2ED	ELECTRIC FRYER 2 WELLS 21+21 L DIGITAL CONTROLS	80x92x75		36	400V 3N ~ 50 ÷60 Hz	8.246

ACCESSORIES

	MOD.	DESCRIPTION					
	C3830AD	FRYER BASKET	30x38x12				110
	CFR221	BASKET FOR FRYER WELL 21-22 L	15x36,8x12				78
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON7000
720 mm






ICON9000
920 mm

ICON9000 PLUS
920 mm









ICON9000 PLUS MODULAR COOKING

AUTOMATIC FRYERS

3 MM TOP. AUTOMATIC BASKET LIFT WITH STANDARD DIGITAL CONTROLS. For gas models electronic management of ignition by ionization, assuring safety and easier service. Each tank delivered with 2 baskets. "V" shaped tank for model ...FR7. Oil filtering and recycling system for the models... X. Installation not allowed on beams or frames for models: OT1FR7IX.

	MOD.	DESCRIPTION					
	OT1FR7IX	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40x92x90	25	0,1	230V 1N~/50Hz	10.083

ACCESSORIES









	MOD.	DESCRIPTION					
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3x36,8x13				153
	FO	OIL FILTER					252
	RO	OIL DRAIN CONTAINER	35x50x31,5				331

ICON9000 PLUS MODULAR COOKING






BRATT PANS

3 MM TOP. Bratt pans... BR3... with tank fully made of AISI 304 stainless steel, tank bottom in COMPOUND, 85 or 125 liter capacity. Gas/electric heating, manual (...BR3...) or automatic tank lifting (...BR3...A...). Active protection thermostat and micro-switch cutting off the power supply when the tank is raised. Cooking-Pro System with electric models.

Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					€
	1T1BR3G	GAS BRATT PAN - MANUAL TILTING	80x92x75	20	0,05	230V 1N~/ 50Hz	9.157
	1T1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	80x92x75	20	0,15	230V 1N~/ 50Hz	10.089
	2T1BR3G	GAS BRATT PAN - MANUAL TILTING	120x92x75	30	0,001	230V 1N~/ 50Hz	10.796
	2T1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	120x92x75	30	0,17	400V 3N~/ 230V 3~/ 50Hz	11.807
	1T1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	80x92x75		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	9.383
	1T1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80x92x75		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	10.682
	2T1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120x92x75		15,3	400V 3N ~ 50 ÷60 Hz	13.168

ACCESSORIES

	MOD.	DESCRIPTION					€
	CB21	TROLLEY FOR BRATT PAN WITH CONTAINER	75,5x81,2x78				1.804

ICON7000
720 mm

ICON9000
920 mm








ICON9000 PLUS
920 mm

ICON9000 PLUS MODULAR COOKING

BAIN-MARIE

3 MM TOP. Pressed tank in AISI 304 stainless steel, with rounded corners. Manual water filling. Tank drainage with rotary control on the front of the machine, allowing a quick and effective emptying. Temperature with thermostatic control and safety thermostat. Useful tank to contain basins GN. Basins are compulsory accessories. Electric models








equipped with remote control of power peaks.

	MOD.	DESCRIPTION					
	0T0BM1G	GAS WET WELL BAIN-MARIE	40x92x25	5	0,001	230V 1N~/ 50 ÷ 60Hz	3.154
	0T0BM1E	ELECTRIC BAIN MARIE	40x92x25		2,55	230V 1N~/ 50 ÷ 60Hz	2.777
	1T0BM2G	GAS WET WELL BAIN-MARIE	80x92x25	8	0,001	230V 1N~/ 50 ÷ 60Hz	3.831
	1T0BM2E	ELECTRIC BAIN MARIE	80x92x25		5,1	400V 3N~/ 230V 3~/ 50÷60 Hz	3.486

ACCESSORIES

	MOD.	DESCRIPTION					
	0FFBM	PERFORATED BASE PLATE FOR BAIN-MARIE WELL					71
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5				8
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5				8
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15				133
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15				88
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15				85
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15				58

ACCESSORIES

	MOD.	DESCRIPTION					€
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15				106
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53x32,5x2				48
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				55
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5				63
	NCEAM	WATER FILLING TAP					723

ICON7000
720 mm

ICON9000
920 mm








ICON9000 PLUS
920 mm

ICON9000 PLUS MODULAR COOKING








AIR BLADE HANDRAILS

3 MM TOP. CHEF COMFORT PRO. Chef Comfort Pro system applied to a cooking block gives added comfort and improves working conditions for the Chef. It reduces heat and effectively directs cooking fumes towards the hood. To fit the air blade system in a cooking block, it is necessary to insert the 20 cm motorized element to which the special

handrails might be connected, placing them either on the left or on the right, for a maximum of 160 cm width. Scheme for composition examples of Chef Comfort Pro are in the introductory section to the chapter. The handrail has holes, from which air overflows; also, the air flow is directional thanks to the swing of the handrail.

	MOD.	DESCRIPTION					
	20T1TLA	ENGINE ELEMENT FOR AIR BLADE HANDRAIL SYSTEM	20x92x75	0,2	230V 1N~/50 ÷ 60Hz		2.538
	20T1TN	NEUTRAL ELEMENT	20x92x75				1.261












ACCESSORIES

	MOD.	DESCRIPTION					
	04NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM DX	40x6,9x4				248
	08NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM DX	80x6,9x4				277
	12NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM DX	120x6,9x4				299
	16NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM DX	160x6,9x4				345
	04NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM SX	40x6,9x4				248
	08NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM SX	80x6,9x4				277
	12NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM SX	120x6,9x4				299
	16NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM SX	160x6,9x4				345

ICON9000 PLUS MODULAR COOKING

NEUTRAL AND COMPLEMENTARY ELEMENTS

3 MM TOP. Complementary elements made of AISI 304 stainless steel: neutral elements with or without water column, with or without drawers, element with integrated salamander support, elements with retractable spray gun.







	MOD.	DESCRIPTION		 		€
	20T0TN	NEUTRAL ELEMENT	20x92x25			879
	0T0TN	NEUTRAL ELEMENT	40x92x25			1.129
	1T0TN	NEUTRAL ELEMENT	80x92x25			1.522
	0T0TNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	40x92x25			2.277
	0T0TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME	40x92x25			1.429
	1T0TC2	NEUTRAL ELEMENT WITH TWO DRAWERS/FRAMES	80x92x25			2.236
	1T0TNRG	NEUTRAL ELEMENT WITH SALAMANDER SUPPORT	80x92x25			2.188
	20T1TND	NEUTRAL ELEMENT WITH RETRACTABLE SPRAY GUN	20x92x75			1.696
	20T1TN	NEUTRAL ELEMENT	20x92x75			1.261

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

ACCESSORIES

	MOD.	DESCRIPTION					€
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100					41
	NCEA	WATER FILLING TAP					473







ICON9000 PLUS MODULAR COOKING

REFRIGERATED UNDER COMPARTMENTS

Refrigerated under compartment with external structure made of AISI 304 stainless steel and internal drawer made of ABS material, capacity 4xGN 1/1, h= 100 mm. Operating temperature: -22°/+15°C. Model 2NIBBC with blast chilling function. Refrigerant gas R600A. Energy class B (only if used in positive temperature: A). Installation restrictions:

allowed matching with all electric products (except for OT0BM1E-1T0BM2E), with gas appliances allowed matching only with: 2T0FT7G.

ACCESSORIES













	MOD.	DESCRIPTION					
	2NIBNC	REFRIGERATED UNDER COMPARTMENT	120x80x50	0,28		230V 1N~/ 50Hz	8.412
	2NIBBC	REFRIGERATED UNDER COMPARTMENT - BLAST CHILLER	120x80x50	0,32		230V 1N~/ 50Hz	9.487

ICON9000 PLUS MODULAR COOKING

UNDER COMPARTMENTS

Free-standing structure to support top plates.
 units made of AISI 304 stainless steel.
 Made of AISI 304 stainless steel.
 Bottomless drawers on telescopic runners useful to GN 1/1 GN containers h. max 100 mm. It is not possible to install 1NIVBR under the following elements: induction and infrared pyroceram appliances, electric charrills and electric

ACCESSORIES












	MOD.	DESCRIPTION					€
	0NITG	UNDER COMPARTMENT - OPEN VERSION	40x80x50				638
	1NITG	UNDER COMPARTMENT - OPEN VERSION	80x80x50				729
	2NITG	UNDER COMPARTMENT - OPEN VERSION	120x80x50				1.024
	0NITB	UNDER COMPARTMENT WITH RIGHT DOOR	40x85x50				883
	1NITB	UNDER COMPARTMENT WITH TWO DOORS	80x85x50				1.353
	0NIVC2	UNDER COMPARTMENT WITH TWO DRAWERS/FRAMES	40x85x50				1.477
	1NIVBR	HEATED UNDER COMPARTMENT WITH DOORS	80x85x50		2	230V 1N~/50Hz	2.075
	PBNB	HINGED DOOR - OPENING ON THE RIGHT					248
	PBNS	HINGED DOOR - OPENING ON THE LEFT					248
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6				135
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100					41

ICON9000 PLUS MODULAR COOKING ACCESSORIES











Plinth: on 3 sides, made of AISI 304 stainless steel plinth. To be fixed to the feet of the appliances with clips. Plinth can be easily removed for periodic inspections These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products. Handrail: made of tubular AISI 304 stainless steel, Ø 40 mm. Extension

works: made of AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish. To be fixed to worktops. Used as handrail and support surface for pans and trays.

ACCESSORIES

	MOD.	DESCRIPTION					€
	0KPT	FEET SET FOR TOP ELEMENT - 40 CM					292
	1KPT	FEET SET FOR TOP ELEMENT - 80 CM					324
	2KPT	FEET SET FOR TOP ELEMENT - 120 CM	120x20x10				354
	KPN	4 FEET SET - FLOOR INSTALLATION					56
	NCLT	SIDE PANELS	5,3x92x79				1.169
	NCLTL	SIDE PANELS	0,3x92x79				611
	NCLTLB	SIDE PANELS FOR BRATT PAN WITH TILTING WELL					274
	04NTR	FRAME WITH CASTORS FOR 40 CM ELEMENT	40x75x15				488
	08NTR	FRAME WITH CASTORS FOR 80 CM ELEMENT	80x75x15				526
	10NTR	FRAME WITH CASTORS FOR 100 CM ELEMENT	100x75x15				549
	12NTR	FRAME WITH CASTORS FOR 120 CM ELEMENT	120x75x15				572
	12NZC	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x80x15				439
	14NZC	CLIP PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140x80x15				480
	16NZC	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x80x15				508
	18NZC	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x80x15				550
	20NZC	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x80x15				577
	22NZC	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x80x15				617

ACCESSORIES









	MOD.	DESCRIPTION					€
	24NZN	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x80x15				664
	26NZN	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x80x15				687
	28NZN	CLIP PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x80x15				712
	NZN	SIDE PLINTH FOR BACK TO BACK BLOCK					224
	NZCN	SIDE PLINTH FOR BACK TO BACK BLOCK WITH UPRIGHTS					241
	04MF	SMOKE EXHAUST FLUE FOR 40 CM ELEMENT	40x6,5x17,6				186
	08MF	SMOKE EXHAUST FLUE FOR 80 CM ELEMENT	80x6,5x17,6				365
	04NCF	HANDRAIL FOR A FRONT SIDE 40 CM	40x6,9x4				145
	08NCF	HANDRAIL FOR A FRONT SIDE 80 CM	80x6,9x4				168
	12NCF	HANDRAIL FOR A FRONT SIDE 120 CM	120x6,9x4				195
	14NCF	HANDRAIL FOR A FRONT SIDE 140 CM	140x6,9x4				208
	16NCF	HANDRAIL FOR A FRONT SIDE 160 CM	160x6,9x4				220
	04NPF	EXTENSION WORK SHELF - 40 CM	40x15,1x5,4				271
	08NPF	EXTENSION WORK SHELF - 80 CM	80x15,1x5,4				289
	12NPF	EXTENSION WORK SHELF - 120 CM	120x15,1x5,4				337
	16NPF	EXTENSION WORK SHELF - 160 CM	160x15,1x5,4				382
	PMSN	KNOBS PROTECTION	22x45x18				81

ICON9000 PLUS MODULAR COOKING

BRIDGE INSTALLATION

Cross bar made of AISI 304 stainless steel for top elements support. The table with installation instructions is in the introductory section to the chapter.

ACCESSORIES

	MOD.	DESCRIPTION					€
	04NSPT	CROSS BAR SUPPORT FOR 40 CM ELEMENT	40x5x80				285
	08NSPT	CROSS BAR SUPPORT FOR 80 CM ELEMENT	80x5x80				368
	12NSPT	CROSS BAR SUPPORT FOR 120 CM ELEMENT	120x5x80				426
	16NSPT	CROSS BAR SUPPORT FOR 160 CM ELEMENT	160x5x80				528

ICON9000 PLUS MODULAR COOKING









INSTALLATION ON MULTI-ELEMENTS SUPPORT

It is possible to install a cooking line on plinth made of stainless steel or masonry, by using a multi-elements support on which appliances are placed. The multi-element frame is made of AISI 304 stainless steel, 30/10 mm thickness, it ensures a good floor support with only 4/6 height-adjustable stainless steel feet. Through the extensions it is possible to







lengthen the width of the frame. The AISI 304 stainless steel extension, 30/10 mm thickness, is hitched on the multi-element support, thus enhancing the floor foothold of 2/4 height-adjustable stainless steel feet. The multi-element frame can be equipped with a plinth made of AISI 304 stainless steel, closing the support on 3 sides. Plinth can be easily

removed for periodic inspections. These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products.

ACCESSORIES

	MOD.	DESCRIPTION					
	12NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 120 CM	120x80x15				625
	16NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160x80x15				663
	18NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180x80x15				746
	20NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200x80x15				780
	24NT4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240x80x15				897
	04NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	40x0x0				438
	06NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60x0x0				458
	08NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80x0x0				488
	10NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100x0x0				516
	12NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120x0x0				555
	14NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140x0x0				596
	16NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 160 CM	160x0x0				630
	18NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180x0x0				662
	20NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200x0x0				712
	12NZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x86x15				519
	16NZ	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x86x15				579
	18NZ	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x86x15				649
	20NZ	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x86x15				710

ACCESSORIES

	MOD.	DESCRIPTION					€
	22NZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x86x15				744
	24NZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x86x15				773
	26NZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x86x15				834
	28NZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x86x15				852
	30NZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x86x15				878
	32NZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x86x15				895
	34NZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x86x15				927
	36NZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x86x15				939
	38NZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x86x15				958
	40NZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x86x15				1.011
	42NZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x86x15				1.027
	44NZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x86x15				1.036
	46NZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x86x15				1.061
	48NZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x86x15				1.121
	50NZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x86x15				1.165
	52NZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x86x15				1.208
54NZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x86x15				1.269	
	185NZ	SIDE PLINTHS FOR BACK TO BACK BLOCK					233
	185NZC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH EQUIPPED UPRIGHTS					241

ICON7000
720 mm

ICON9000
920 mm











ICON9000 PLUS
920 mm

ICON9000 PLUS MODULAR COOKING INSTALLATIONS ON BEAM












Installation suspended on a beam for one or two-sided customised layouts with no structural constraints and absolute flexibility, both top units and units with underneath cupboard/oven being inserted with great flexibility in the various models. The supporting beam has inside the positioning of all necessary equipment for power/water/etc. supply.

Cantilever support in tubular Fe360 heavy thickness welded steel structure with anticorrosion epoxy paint finish. Complete with pair of support feet, side covers and top cover in AISI 304 stainless steel, satin finish.

ACCESSORIES

	MOD.	DESCRIPTION					€
	20NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 200 CM	200x84x97				4.144
	24NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 240 CM	240x84x97				4.265
	28NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 280 CM	280x84x97				4.450
	32NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 320 CM	320x84x97				4.696
	36NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 360 CM	360x84x97				5.831
	40NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 400 CM	400x84x97				6.150
	24NSTSME	EXTENSION TO SINGLE FRONT CANTILEVER SUPPORT - 240 CM					3.149
	20NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 200 CM	200x139x97				4.818
	24NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 240 CM	240x139x97				5.150
	28NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 280 CM	280x139x97				5.256
	32NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 320 CM	320x139x97				5.956
	36NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 360 CM	360x139x97				7.074
	40NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 400 CM	400x139x97				7.256
	24NSTSBE	EXTENSION TO DOUBLE FRONT CANTILEVER SUPPORT - 240 CM					3.427
	02NSAT	HOOK TO CANTILEVER SUPPORT FOR 20 CM ELEMENTS	20x16x76				233
	04NSAT	HOOK TO CANTILEVER SUPPORT FOR 40 CM ELEMENTS	40x16x76				258
	08NSAT	HOOK TO CANTILEVER SUPPORT FOR 80 CM ELEMENTS	80x16x76				305
	10NSAT	HOOK TO CANTILEVER SUPPORT FOR 100 CM ELEMENTS	100x16x76				365

ACCESSORIES

	MOD.	DESCRIPTION					€
	12NSAT	HOOK TO CANTILEVER SUPPORT FOR 120 CM ELEMENTS	120x16x76				481
	SNTOP	SUPPORTS FOR TOP ELEMENTS ON CANTILEVER BEAM	92x4x25				233
	20NSCRM	BACK PANNELLING 200 CM	200x80x68				394
	24NSCRM	BACK PANNELLING 240 CM	240x80x68				418
	28NSCRM	BACK PANNELLING 280 CM	280x80x68				448
	32NSCRM	BACK PANNELLING 320 CM	320x80x68				532
	36NSCRM	BACK PANNELLING 360 CM	360x80x68				558
	40NSCRM	BACK PANNELLING 400 CM	400x80x68				603
	04NSCTT	BOTTOM PANEL FOR 40 CM TOP ELEMENTS	40x84x50				194
	08NSCTT	BOTTOM PANEL FOR 80 CM TOP ELEMENTS	80x84x50				241
	12NSCTT	BOTTOM PANEL FOR 120 CM TOP ELEMENTS	120x84x50				287
	NSCLD	SIDE PANEL - RIGHT VERSION	0,4x92x79				713
	NSCLS	SIDE PANEL - LEFT VERSION	0,4x92x79				713
	NSCLTD	SIDE PANEL - RIGHT VERSION FOR TOP ELEMENT	0,4x92x79				343
	NSCLTS	SIDE PANEL - LEFT VERSION FOR TOP ELEMENT	0,4x92x79				343
	NSCLBD	SIDE PANEL - RIGHT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79				151
	NSCLBS	SIDE PANEL - LEFT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79				151

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm











ICON9000 PLUS MODULAR COOKING EQUIPPED UPRIGHTS

Uprights: welded tubular AISI 304 stainless steel structure, section 50x30 mm, 2 mm thick, cover made of AISI 304 stainless steel plate, satin finish, 0.8 mm thick. They are pre-arranged for fixing to floor by plugs and appliance fixing by means of screws. Uprights include a shelf on the upper level (made of AISI 304 stainless steel). To choose the accessories














of the uprights see the introductory section to the chapter. At the upper level, between uprights, it is possible to install a pan-support connecting grid. The compatibility of the accessories at the lower level depends on the underlying functional elements. If the lower level has no accessory, upright must be compulsorily completed with cover CCIA-

CCIB.

ACCESSORIES

	MOD.	DESCRIPTION					€
	CMG04	SINGLE FRONT UPRIGHT - 1 GRID 40 CM	40x46x182				2.515
	CMG08	SINGLE FRONT UPRIGHT - 1 GRID 80 CM	80x46x182				2.752
	CMR04	SINGLE FRONT UPRIGHT - 1 SHELF 40 CM	40x46x182				2.479
	CMR08	SINGLE FRONT UPRIGHT - 1 SHELF 80 CM	80x46x182				2.661
	CBGG04	DOUBLE FRONT UPRIGHT - 2 GRIDS 40 CM	40x86x182				3.369
	CBGG08	DOUBLE FRONT UPRIGHT - 2 GRIDS 80 CM	80x86x182				3.849
	CBRR04	DOUBLE FRONT UPRIGHT - 2 SHELVES 40 CM	40x86x182				3.301
	CBRR08	DOUBLE FRONT UPRIGHT - 2 SHELVES 80 CM	80x86x182				3.660
	CBGR04	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 40 CM	40x86x182				3.335
	CBGR08	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 80 CM	80x86x182				3.752
	GP04	PAN SUPPORT CONNECTING REST 40 CM	40x40x5				804
	GP06	PAN SUPPORT CONNECTING REST 60 CM	60x40x5				1.083
	GP08	PAN SUPPORT CONNECTING REST 80 CM	80x40x5				1.083
	GP10	PAN SUPPORT CONNECTING REST 100 CM	100x40x5				1.162
	GP12	PAN SUPPORT CONNECTING REST 120 CM	120x40x5				1.320

ACCESSORIES










	MOD.	DESCRIPTION					€
	GP14	PAN SUPPORT CONNECTING REST 140 CM	140x40x5				1.282
	GP16	PAN SUPPORT CONNECTING REST 160 CM	160x40x5				1.320
	GP18	PAN SUPPORT CONNECTING REST 180 CM	180x40x5				1.400
	GP20	PAN SUPPORT CONNECTING REST 200 CM	200x40x5				1.439
	R04IA	SHELF FOR UPRIGHT SIDE A CM 40	40x160x25				578
	R04IB	SHELF FOR UPRIGHT SIDE B CM 40	40x160x25				578
	R08IA	SHELF FOR UPRIGHT SIDE A CM 80	80x160x25				646
	R08IB	SHELF FOR UPRIGHT SIDE B CM 80	80x160x25				646
	G08IA	GRID SHELF FOR UPRIGHT SIDE A CM 80	80x25x5				1.139
	G08IB	GRID SHELF FOR UPRIGHT SIDE B CM 80	80x25x5				1.139
	TGNIA	CONTAINER SUPPORT FOR UPRIGHT SIDE A	74x36x5				925
	TGNIB	CONTAINER SUPPORT FOR UPRIGHT SIDE B	74x36x5				925
	CRAIA	ARTICULATED TAP SIDE A					328
	CRAIB	ARTICULATED TAP SIDE B					328
	RBE208IA	SHELF WITH SOCKETS BOX SIDE A CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz	1.221
	RBE208IB	SHELF WITH SOCKETS BOX SIDE B CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz	1.221
	PE1IA	SOCKET SIDE A				230V 1N~ / 50 ÷ 60Hz	652
	PE1IB	SOCKET SIDE B				230V 1N~ / 50 ÷ 60Hz	652

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

ACCESSORIES







	MOD.	DESCRIPTION					€
	RPE104IA	SHELF WITH SOCKET SIDE A CM 80	40x25x5			230V 1N~/ 50 ÷ 60Hz	1.118
	RPE104IB	SHELF WITH SOCKET SIDE B CM 80	40x25x5			230V 1N~/ 50 ÷ 60Hz	1.118
	RPE108IA	SHELF WITH SOCKET SIDE A CM 80	80x25x5			230V 1N~/ 50 ÷ 60Hz	1.167
	RPE108IB	SHELF WITH SOCKET SIDE B CM 80	80x25x5			230V 1N~/ 50 ÷ 60Hz	1.167
	CCIA	UPRIGHT COVER SIDE A					167
	CCIB	UPRIGHT COVER SIDE B					167
	TI08	UPPER MIDDLE CLOSING SECTION					198
	TI10	UPPER MIDDLE CLOSING SECTION					209
	TI12	UPPER MIDDLE CLOSING SECTION					214
	TI14	UPPER MIDDLE CLOSING SECTION					217
	TI16	UPPER MIDDLE CLOSING SECTION					236
	TI18	UPPER MIDDLE CLOSING SECTION					240
	TI20	UPPER MIDDLE CLOSING SECTION					246
	TI22	UPPER MIDDLE CLOSING SECTION					251
	TI24	UPPER MIDDLE CLOSING SECTION					264
	TI26	UPPER MIDDLE CLOSING SECTION					270
	TLE02	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS					192
	TLE04	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS					198
	TLE02M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK					170

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

ACCESSORIES

	MOD.	DESCRIPTION					
	TLE04M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK					179

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm



Arke Restaurant - Italy

OMEGA

Perfect to be positioned in the middle of the room to work on two fronts, OMEGA range encompasses a wide assortment of modular elements which can be accessed from both sides of the kitchen.

Modules have an AISI 304 stainless steel laser-cut surface, thickness 20/10 mm. Thus, all elements can be perfectly juxtaposed and are liquid tight.

Gas and electric cooking griddles have been ameliorated: the new cast iron

griddles with nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. Griddle, tiles and burner are easily and completely removable and dishwasher safe.

The tanks of pasta cookers and fryers have a moulded perimetric edging in line with UNI-EN 1672-2 recommendations (Food processing machinery - Safety and hygiene requirements).

Utmost hygiene care, also during installation; possibility of positioning the elements on support feet (not included in the modular elements); possibility of installation on a stainless-steel skirting, or brickwork skirting, or through an AISI 304 stainless-steel plurimodular supporting frame, whose thickness is 30/10 mm, and which offers various solutions with only 4 or 6 stainless-steel feet.

All our products are CE certified.

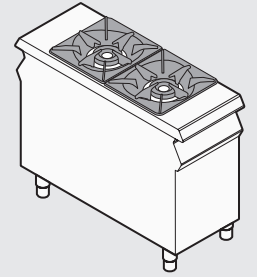


OMEGA

HOW TO COMPOSE YOUR OMEGA

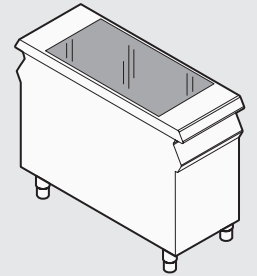
Open Burners

<p>10 kW 7 kW</p> <p>04WFAAV</p>	<p>10 kW 7 kW</p> <p>08WFA4V</p>	<p>10 kW 7 kW</p> <p>08WFA4G • 08WFA4E</p>
<p>10 kW 7 kW</p> <p>08WFA2PG • 08WFA2PE</p>	<p>10 kW 7 kW 7 kW 10 kW 7 kW</p> <p>12WFA6G • 12WFA6E</p>	<p>10 kW 7 kW 7 kW 10 kW</p> <p>12WFAAN • 12WFA6A</p>



Pyroceram Cooking Elements

<p>5 kW 5 kW</p> <p>04WVT1IV</p>	<p>5 kW 5 kW 5 kW 5 kW</p> <p>08WVT1IV</p>	<p>7 kW 7 kW</p> <p>04WVT2IV</p>	<p>7 kW 7 kW 7 kW 7 kW</p> <p>08WVT2IV</p>
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Griddles

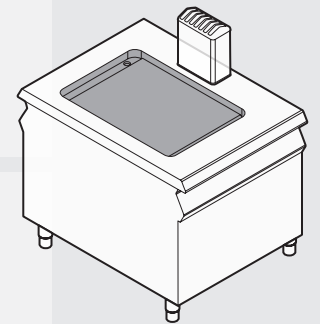
FT □

<p>4 Cr</p>	<p>7 Compound</p>	<p>6 Cr</p>
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FT □

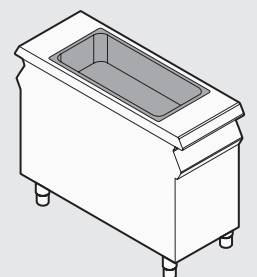
<p>1 Fe</p>	<p>3 Fe</p>
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Available only for countries outside the European Community. Contact our offices for more information.



Bain-Marie

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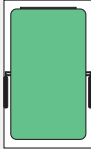


OMEGA

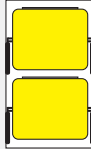
HOW TO COMPOSE YOUR OMEGA

Pasta Cooker - Baskets


Single baskets




● CW4627




● CW2327




● CW2715



● CW2715
● CW2830



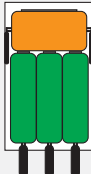
● CW2715
● CW0930
● CW1830



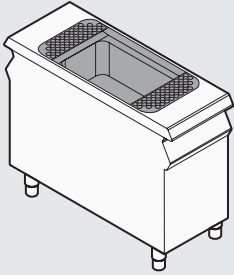
● CW2715
● C0909
● CW1830

Baskets Set

KCPW40




● CW2715
● CW0930




Fryers


FR




3
↻ | 9




3
↑ | 12



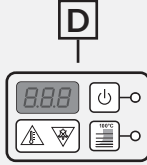
5
↻ | 15



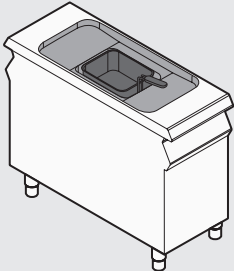
4
↻ | 9+9



4
↑ | 12+12



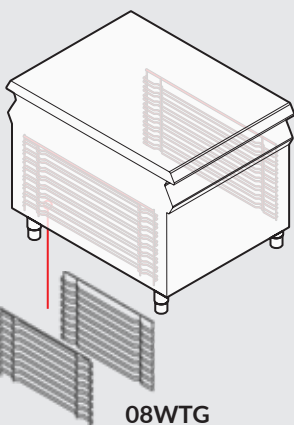
D



1 well model	2 wells models	Fryer baskets	
04WFR3ED 9	08WFR4ED 9+9	KCFR9	CFR91214
06WFR3GD 12	10WFR4GD 12+12	KCFR12	CFR91214
04WFR5ED 15		KCFR15	CFR15

Each well is supplied with 1 basket as standard.

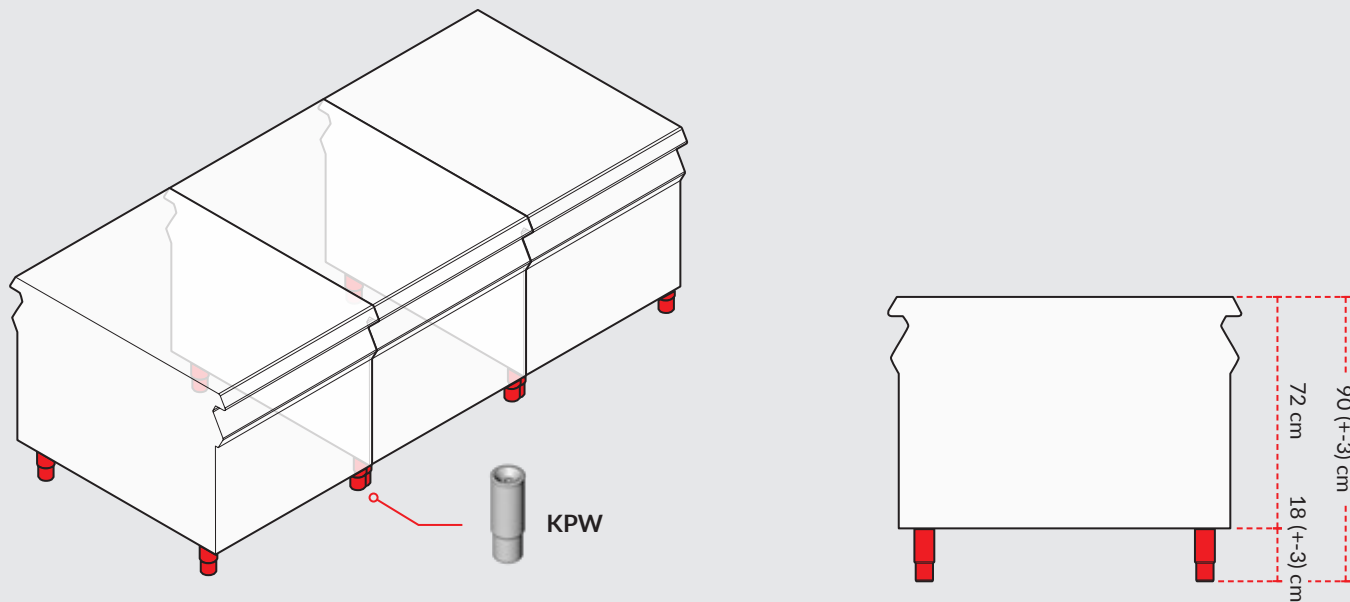
GN 1/1 containers rack for 80 cm cabinets



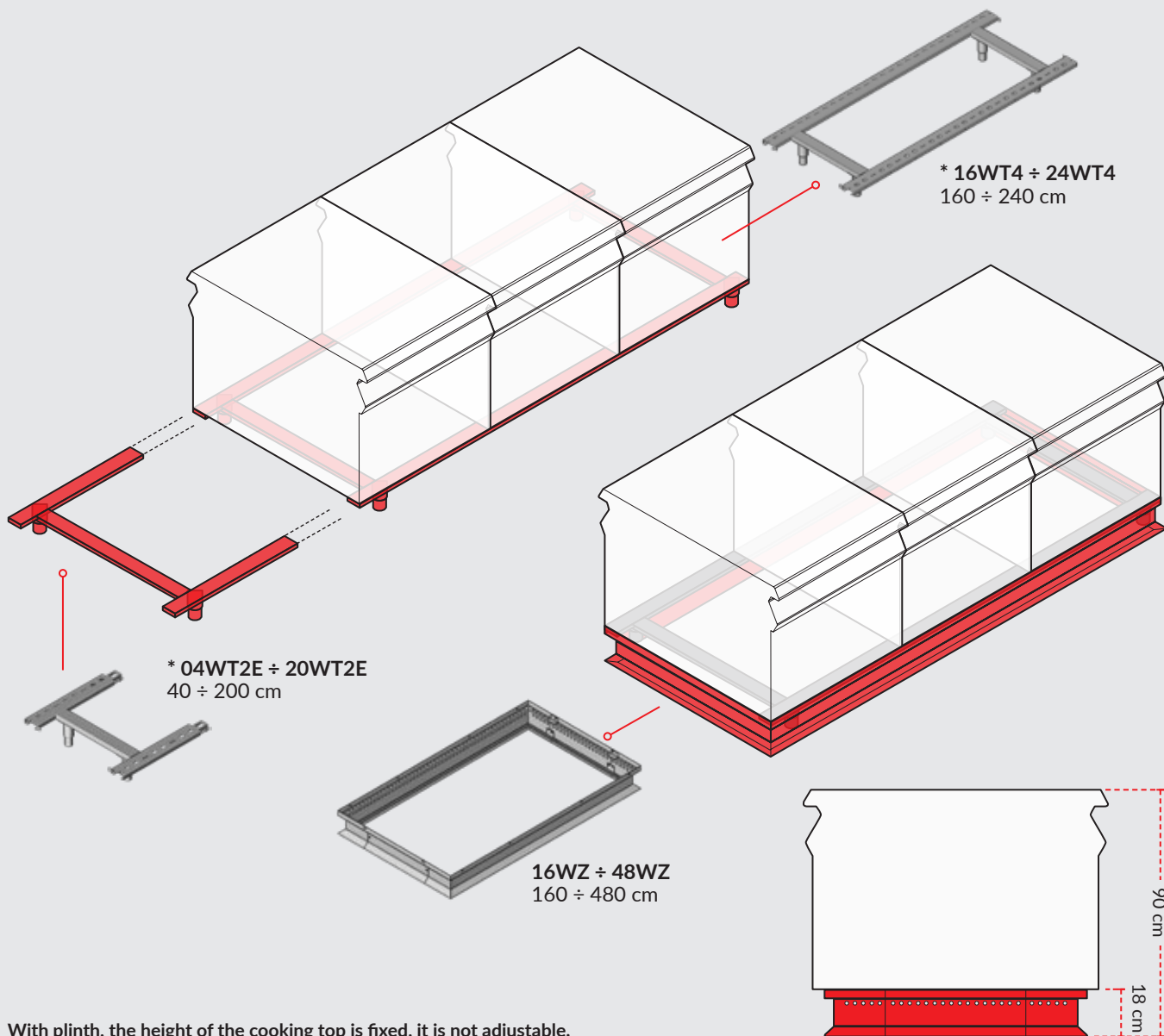
Open Burners	08WFAAV	✓
Solid Top Boiling Tables	08WTPEV • 10WTPGV	✓
Induction Pyroceram Cooking Elements	08WVT1IV • 08WVT2IV	✓
Electric Plates	08WPE4V	✓
Grills	08WGRGV • 08WGREV	✓
Griddles	ALL APPLIANCES	✓
Fryers		✗
Neutral Elements	08WPCV • 08WPNV	✓

OMEGA ACCESSORIES

Installation on feet



Installation on multi-elements support, with or without stainless steel plinths














With plinth, the height of the cooking top is fixed, it is not adjustable.

OMEGA MODULAR COOKING

OPEN BURNERS

Possibility of choosing among 2, 4 or 6 open burners, either combined with compartment or with oven. Passthrough gas or electric static oven, insulated doors on both sides, working dimensions for containers 2/1 or 1/1 GN. The oven is in AISI 430 stainless steel with removable stainless steel container guides having three-heighted supports. In the 6-burner

model with electric oven, the passthrough cupboard can be fitted with 1/1 GN rack support guides and is complete with hinged doors at both sides. Module with 6 open burners with (underneath the hob) plate warmer cupboard with insulated sliding doors on both sides and thermostatically-controlled fan heating.






	MOD.	DESCRIPTION					
	04WFAAV	2 BURNER GAS RANGE ON CABINET	40x110x72	17	0,006	230V 1N~/ 50 ÷ 60Hz	3.832
	08WFA4V	4 BURNER GAS RANGE ON CABINET	80x110x72	34	0,006	230V 1N~/ 50 ÷ 60Hz	5.727
	08WFA4G	4 BURNER GAS RANGE ON GAS STATIC OVEN	80x110x72	44	0,006	230V 1N~/ 50 ÷ 60Hz	6.232
	08WFA4E	4 BURNER GAS RANGE WITH STATIC ELECTRIC OVEN	80x110x72	34	6,5	400V 3N~/ 50Hz	6.932
	08WFA2PG	2 BURNER GAS BOILING TABLE RADIANT PLATE ON GAS STATIC OVEN	80x110x72	34		230V 1N~/ 50 ÷ 60Hz	6.122
	08WFA2PE	2 BURNER GAS BOILING TABLE RADIANT PLATE ON ELECTRIC STATIC OVEN	80x110x72	24	6,5	400V 3N~/ 50 ÷ 60Hz	6.249
	12WFA6G	6 BURNER GAS RANGE WITH GAS STATIC OVEN AND CABINET	120x110x72	61	0,001	230V 1N~/ 50 ÷ 60Hz	8.453
	12WFA6E	6 BURNER GAS RANGE WITH ELECTRIC STATIC OVEN AND CABINET	120x110x72	51	6,5	400V 3N~/ 50 ÷ 60Hz	9.255
	12WFA6A	6 BURNER GAS RANGE ON HEATED CUPBOARD	120x110x72	51	2,5	230V 1N~/ 50 ÷ 60Hz	8.345

ICON7000
720 mm











ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

	MOD.	DESCRIPTION					€
	12WFAAN	6 BURNER GAS RANGE ON AMBIENT CUPBOARD	120x110x72	51	0,001	230V 1N~/50 ÷ 60Hz	7.965

ACCESSORIES









	MOD.	DESCRIPTION					€
	9GA	STAINLESS STEEL GRID (1 GRID EACH 2 OPEN BURNERS)	35x75x5				316
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS					55
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS					100
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM					45
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147
	KPW	4 FEET SET - FLOOR INSTALLATION					56

OMEGA MODULAR COOKING








SOLID TOP BOILING TABLE

Ideal for cooking over indirect heat, the cooking plate is constructed in 16MO5 steel 15 mm thickness. Special burner under the plate in stainless steel with output of 12 kW and electronic continuous spark ignition (max temp. 500°C); - electric version by armoured heating elements below plate, in stainless steel AISI 309 (Contact System) and

independent electronic temperature area control on 4 work areas (max. temp. 450°C). Where required, passthrough electric static oven, insulated doors on both sides, working dimensions for trays 2/1 + 1/1 GN. The oven is in AISI 430 stainless steel with removable stainless steel container guides having three-heighted supports.

	MOD.	DESCRIPTION					
	08WTPEV	SOLID ELECTRIC BOILING TABLE ON NEUTRAL CABINET	80x110x72	12		400V 3N ~ 50 ±60 Hz	8.777
	10WTPGV	SOLID TOP GAS RANGE ON CABINET	100x110x72	12,5	0,006	230V 1N~ / 50 ±60Hz	6.924
	10WTPGE	SOLID TOP GAS RANGE ON ELECTRIC STATIC OVEN	100x110x72	12,5	6,5	400V 3N ~ 50 ±60 Hz	8.171

ACCESSORIES

	MOD.	DESCRIPTION					
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147
	KPW	4 FEET SET - FLOOR INSTALLATION					56

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm








OMEGA MODULAR COOKING

INDUCTION PYROCERAM

Pyroceram surface, independent cooking areas, kW 5 or 7 each. Double sided controls. Under cabinet, side walls/bottom in single radiused piece, insulated hinged double walled doors. Generators placed in a cold zone optimizing performances.

	MOD.	DESCRIPTION					
	04WVT1IV	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x110x72	10	400V 3~ / 50Hz ÷ 60Hz		10.373
	04WVT2IV	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x110x72	14	400V 3~ / 50Hz ÷ 60Hz		14.107
	08WVT1IV	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x110x72	20	400V 3~ / 50Hz ÷ 60Hz		19.178
	08WVT2IV	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x110x72	28	400V 3~ / 50Hz ÷ 60Hz		26.648

ACCESSORIES









	MOD.	DESCRIPTION					
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147
	KPW	4 FEET SET - FLOOR INSTALLATION					56

OMEGA MODULAR COOKING








INFRARED CERAMIC AND ELECTRICAL PLATES

Infrared ceramic cooking range: infrared pyroceram surface, 2 areas, 3,4 kW each. Double sided controls. Under cabinet, side walls/bottom in single radiused piece, insulated hinged door and heat-resistant chromium-plated handles. Electric plates: cast iron fully sealed cooking plates, 4 kW each, controlled by a 5-position switch, thermal protection device. Under cabinet,

side walls/bottom in single radiused piece, insulated hinged door and heat-resistant chromium-plated handles. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					
	04WVT3RV	INFRARED PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x110x72	6,8	400V 3~ / 50Hz ÷ 60Hz		4.677
	04WPE4V	2 ELECTRIC PLATES RANGE ON CABINET - 400V	40x110x72	8	400V 3~ / 50Hz ÷ 60Hz		4.741
	08WPE4V	4 ELECTRIC PLATES RANGE ON CABINET - 400V	80x110x72	16	400V 3~ / 50Hz ÷ 60Hz		6.694

ACCESSORIES

	MOD.	DESCRIPTION					
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147
	KPW	4 FEET SET - FLOOR INSTALLATION					56

ICON7000
720 mm

ICON9000
920 mm









ICON9000 PLUS
920 mm

OMEGA
1100 mm








OMEGA MODULAR COOKING GRILLS AND BRAISING PAN

Gas grill: heating by two burners controlled by pilot light and thermocouple. Spark ignition device. Electric chargrill: incoloy electric elements directly in contact with the cooking grid. Water tank for fat collection and smoke removal. For both models: inclined grid made of cast iron with special enamelling for high temperature.

Electric fixed bratt pan: 2/1 GN cooking pan in stainless steel AISI 304 and "Compound" (AISI 316L+FE) bottom, 15 mm thickness. Thermostatic Temperature control. Under cabinet with door. Delivered with 1/1 GN H= 200 stainless steel container.

	MOD.	DESCRIPTION					
	08WGRGV	GAS CHARGRILL ON NEUTRAL CABINET	80x110x72	18	0,001	230V 1N~/ 50 ÷ 60Hz	6.797
	08WGREV	ELECTRIC CHARGRILL ON NEUTRAL CABINET	80x110x72		11,1	400V 3N~/ 230V 3~/ 50÷60 Hz	7.361
	06WBR3E	ELECTRIC BRATT PAN WITH FIXED WELL ON CABINET	60x110x72		10	400V 3N~/ 230V 3~/ 50÷60 Hz	7.722









ACCESSORIES

	MOD.	DESCRIPTION					
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147
	KPW	4 FEET SET - FLOOR INSTALLATION					56








OMEGA MODULAR COOKING GRIDDLES

Omega griddles contained in a watertight recess (740x510 mm). They have two independent cooking zones, one on each working side, and thermostatic temperature control. Cooking fats are drained through the two holes on each working side. For gas models heating is arranged by means of two banks of burners with 3 flame branches, each in

stainless steel with rated power 7 kW; ignition is electronically controlled with continuous spark system. For electric models heating is by means of two sets of independently controlled armoured elements in AISI 309. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					€
	08WFT4GV	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x110x72	14	0,006	230V 1N~/ 50 ÷ 60Hz	8.166
	08WFT7GV	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x110x72	14	0,001	230V 1N~/ 50 ÷ 60Hz	7.540
	08WFT6GV	GAS GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x110x72	14	0,006	230V 1N~/ 50 ÷ 60Hz	8.266
	06WFT7EV	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	60x110x72		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	6.326
	06WFT4EV	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	60x110x72		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	5.752
	06WFT6EV	ELECTRIC GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	60x110x72		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	5.802

ACCESSORIES

	MOD.	DESCRIPTION					€
	RFT	GRIDDLE SCRAPER					130
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147

ACCESSORIES

	MOD.	DESCRIPTION					
	KPW	4 FEET SET - FLOOR INSTALLATION					56

OMEGA MODULAR COOKING


GRIDDLES WITH MILD STEEL PLATE

Omega griddles contained in a watertight recess (740x510 mm). They have two independent cooking zones, one on each working side, and thermostatic temperature control. Cooking fats are drained through the two holes on each working side. For gas models heating is arranged by means of two banks of burners with 3 flame branches, each in





stainless steel with rated power 7 kW; ignition is electronically controlled with continuous spark system. For electric models heating is by means of two sets of independently controlled armoured elements in AISI 309. Electric models equipped with remote control of power peaks. Models available only for countries outside the European Community.



Models available only for countries outside the European Community. Contact our offices for more information.

MOD.	DESCRIPTION					
 08WFT1GV	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE ON CABINET	80x110x72	14	0,006	230V 1N~/ 50 ÷ 60Hz	7.021
 06WFT1EV	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE ON CABINET	60x110x72		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	5.213
 06WFT3EV	ELECTRIC GRIDDLE WITH SMOOTH/RIBBED MILD STEEL PLATE ON CABINET	60x110x72		10,2	400V 3N~/ 230V 3~/ 50÷60 Hz	5.263

ACCESSORIES

MOD.	DESCRIPTION					
 RFT	GRIDDLE SCRAPER					130
 KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER					262
 08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147
 KPW	4 FEET SET - FLOOR INSTALLATION					56

ICON7000
720 mm

ICON9000
920 mm






ICON9000 PLUS
920 mm

OMEGA
1100 mm















OMEGA MODULAR COOKING PASTA COOKER

AISI 316L stainless steel tank sealed to the worktop, 40 liter. Water supplied to the tank by means of solenoid valve with safety monitoring devices, with automatic top-up to minimum level. For gas models heating is direct by means of stainless steel burners controlled by safety valves with pilot light and thermocouple. The pilot flame unit is ignited by means of an

electronic continuous spark system. For electric models, by means of stainless steel elements installed inside the well. Baskets are compulsory accessories. Models equipped with remote control of power peaks: 04WCP1EM.

	MOD.	DESCRIPTION					
	04WCP1EM	ELECTRIC PASTA COOKER 1 WELL 40 L ON CABINET	40x110x72	12	400V 3~/50Hz		5.902
	06WCP1GM	GAS PASTA COOKER 1 WELL 40 L ON CABINET	60x110x72	14	0,001 230V 1N~/50Hz		6.048

ACCESSORIES

	MOD.	DESCRIPTION					
	CW40L	LID FOR PASTA COOKER WELL 40 L	39,5x77,5x4,9				174
	KCPW40	4 BASKETS FOR PASTA COOKER 40 L					372
	C0909	PASTA COOKER BASKET 1.5 L	9,2x9,2x20				58
	CW2715	BASKET 5.8 L FOR PASTA COOKER					147
	CW0930	BASKET 4.5 L FOR PASTA COOKER					94
	CW1830	BASKET 9.8 L FOR PASTA COOKER	40x60x20				150
	CW2830	BASKET 14 L FOR PASTA COOKER	29x26x29				202
	CW4627	BASKET 22 L FOR PASTA COOKER					248
	CW2327	BASKET 10 L FOR PASTA COOKER					192

ACCESSORIES

	MOD.	DESCRIPTION					
	KPW	4 FEET SET - FLOOR INSTALLATION					56

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm











OMEGA
1100 mm

OMEGA MODULAR COOKING FRYERS








The models feature cooking tanks welded to the hob, cold pressed with generous coving and two front oil expansion recesses. All models are fitted with safety thermostat and digital electronics with 0-190°C temperature control functions, precision +/-1°C. 100° melting and holding program for optimal melting of solid fats. For gas models heating is by

means of AISI 304 stainless steel heat exchange pipes heated by torch burners. The pilot flame unit is ignited by means of an electronic continuous spark system. Electric models have heating element completely immersed in the well, with rotation through 90°. 1 basket per tank included. Models equipped with remote control of power peaks:

04WFR3ED, 08WFR4ED, 04WFR5ED.

	MOD.	DESCRIPTION					
	04WFR3ED	ELECTRIC FRYER 1 WELL 9 L DIGITAL CONTROLS	40x110x72	7,3		400V 3N~/ 230V 3~/ 50÷60 Hz	4.716
	04WFR5ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x110x72	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz	5.622
	08WFR4ED	ELECTRIC FRYER 2 WELLS 9+9 L DIGITAL CONTROLS	80x110x72	14,6		400V 3N~/ 230V 3~/ 50÷60 Hz	7.535
	06WFR3GD	GAS FRYER 1 WELL 12 L DIGITAL CONTROLS	60x110x72	11	0,03	230V 1N~/ 50Hz	6.594
	10WFR4GD	GAS FRYER 2 WELLS 12+12 L DIGITAL CONTROLS	100x110x72	22	0,06	230V 1N~/ 50Hz	9.456

ACCESSORIES

	MOD.	DESCRIPTION					
	KCFR9	2 BASKETS FOR FRYER WELL 9/11/14 L	46x12x19				84
	KCFR12	2 BASKETS FOR GAS FRYER WELLS 12 L					84
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L					134
	CFR91214	BASKET FOR FRYER WELL 9/11/12/14 L	22,5x28,3x11,5				71
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5				97

ACCESSORIES

	MOD.	DESCRIPTION					
	KPW	4 FEET SET - FLOOR INSTALLATION					56

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm






OMEGA
1100 mm

OMEGA MODULAR COOKING









BAIN-MARIE

Well in AISI 304 stainless steel, with watertight welded joint to the hob, pressed with wide coved shape. Water supply by means of solenoid valve controlled by means of a push-button without detent, which delivers water straight to the tank. Drainage into the cupboard. Thermostatically controlled heating to optimise energy consumption

and keep the temperature constant at the set level. Safety thermostat to ensure thermal protection. Well designed to take 1/1 GN + 1/3 GN containers. Max h = 150 mm. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION					€
	04WBMEV	ELECTRIC WET WELL BAIN-MARIE ON CABINET	40x110x72	3	230V 1N~/50 ÷ 60Hz		4.522

ACCESSORIES













	MOD.	DESCRIPTION					€
	KPW	4 FEET SET - FLOOR INSTALLATION					56
	TRA11	BRIDGE SUPPORT FOR CONTAINERS GN 1/1	2,5x54x2,5				9
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5				8
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5				8
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15				133
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15				88
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15				85
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15				58
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15				106
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53x32,5x2				48
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				55
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6,5 CM	53x32,5x6,5				63

OMEGA MODULAR COOKING

NEUTRAL ELEMENTS

Sound proofing material and strengthening bars in AISI 304 stainless steel, 20/10 mm thick, reinforce the worktop underneath. The cupboards are passthrough type with hinged doors on both sides, in AISI 304 stainless steel, constructed with uncompromising attention to hygiene, with side walls and bottom in a single piece with generous

coving. The model 80 cm wide can be equipped with rack to take 1/1 and 2/1 GN containers.

	MOD.	DESCRIPTION		 		€
	02WPN	NEUTRAL ELEMENT	20x110x72			1.222
	02WPNRG	NEUTRAL ELEMENT WITH HOLE FOR PAN REST STRUCTURE	20x110x72			1.574
	02WPNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	20x110x72			1.769
	04WPNV	NEUTRAL ELEMENT ON CABINET	40x110x72			2.255
	04WPNCLV	NEUTRAL ELEMENT WITH WATER FILLING TAP ON CABINET	40x110x72			3.093
	04WPN4C	NEUTRAL ELEMENT ON CABINET WITH DRAWERS	40x110x72			2.720
	08WPCV	NEUTRAL ELEMENT WITH DRAWERS ON CABINET	80x110x72			4.217
	08WPNV	NEUTRAL ELEMENT ON CABINET	80x110x72			3.500







ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

ACCESSORIES








	MOD.	DESCRIPTION					€
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS					147
	KPW	4 FEET SET - FLOOR INSTALLATION					56

OMEGA MODULAR COOKING

MULTI-ELEMENTS AND EXTENSION SUPPORTS

AISI 304 Stainless steel support, 30/10 mm thickness. Useful for all Omega elements. 4 stainless steel feet, adjustable for levelling. Multi-element extension support 2/4 feet in AISI 304 stainless steel, 30/10 mm thickness, pre-arranged for the connection to the multi-module frame integrating the floor support with 2/4 (additional) adjustable stainless steel

ACCESSORIES

	MOD.	DESCRIPTION					€
	16WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160x0x0				697
	18WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180x0x0				734
	20WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200x0x0				757
	22WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 220 CM	220x0x0				816
	24WT4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240x0x0				883
	04WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	20x95x40				399
	06WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60x0x0				423
	08WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80x0x0				445
	10WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100x0x0				493
	12WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120x0x0				523
	14WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140x0x0				554
	16WT2E	160 cm MULTI-ELEMENTS EXTENSION SUPPORT, 2 FEET	160x0x0				573
	18WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180x0x0				609
20WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200x0x0				638	

ICON7000
720 mm

ICON9000
920 mm






ICON9000 PLUS
920 mm

OMEGA
1100 mm

OMEGA MODULAR COOKING SKIRTING

AISI 304 stainless steel plinth. Fixed to the multi-elements support and closes it on 4 sides. Plinth can be easily removed for periodic inspections. These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products.

ACCESSORIES

	MOD.	DESCRIPTION					€
	16WZ	PERIMETER PLINTH FOR A 160 CM BLOC	160x0x0				743
	18WZ	PERIMETER PLINTH FOR A 180 CM BLOC	180x40x40				773
	20WZ	PERIMETER PLINTH FOR A 200 CM BLOC	200x0x0				790
	22WZ	PERIMETER PLINTH FOR A 220 CM BLOC	220x0x0				805
	24WZ	PERIMETER PLINTH FOR A 240 CM BLOC	240x0x0				835
	26WZ	PERIMETER PLINTH FOR A 260 CM BLOC	22x260x12				883
	28WZ	PERIMETER PLINTH FOR A 280 CM BLOC	280x0x0				898
	30WZ	PERIMETER PLINTH FOR A 300 CM BLOC	300x0x0				926
	32WZ	PERIMETER PLINTH FOR A 320 CM BLOC	320x0x0				941
	34WZ	PERIMETER PLINTH FOR A 340 CM BLOC	340x0x0				976
	36WZ	PERIMETER PLINTH FOR A 360 CM BLOC	360x0x0				991
	38WZ	PERIMETER PLINTH FOR A 380 CM BLOC	380x0x0				1.010
	40WZ	PERIMETER PLINTH FOR A 400 CM BLOC	400x0x0				1.067
	42WZ	PERIMETER PLINTH FOR A 420 CM BLOC	420x0x0				1.082
	44WZ	PERIMETER PLINTH FOR A 440 CM BLOC	440x0x0				1.091
46WZ	PERIMETER PLINTH FOR A 460 CM BLOC	460x0x0				1.104	
48WZ	PERIMETER PLINTH FOR A 480 CM BLOC	240x30x14				1.123	








OMEGA MODULAR COOKING

HANDRAILS / EXTENSION WORK / SHELVES

Front handrails: made in tubular AISI 304 stainless steel, Ø 40 mm. Extension work shelves: in AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish, used as handrail and support surface for pans and trays. 11WCLN: side finishing unit for Omega top and side elements, in AISI 304 stainless steel. The installation of front handrails and extension work

shelves on ELECTRIC griddles are NOT allowed.







ACCESSORIES

	MOD.	DESCRIPTION					€
	04CCF	HANDRAIL FOR A FRONT SIDE 40 CM	40x0x0				128
	08CCF	HANDRAIL FOR A FRONT SIDE 80 CM	80x0x0				162
	12CCF	HANDRAIL FOR A FRONT SIDE 120 CM	120x0x0				175
	16CCF	HANDRAIL FOR A FRONT SIDE 160 CM	160x8x8				207
	20CCF	HANDRAIL FOR A FRONT SIDE 200 CM	200x10x10				242
	22CCF	HANDRAIL FOR A FRONT SIDE 220 CM	220x4x4				253
	04CPF	EXTENSION WORK SHELF - 40 CM	40x0x0				271
	08CPF	EXTENSION WORK SHELF - 80 CM	80x0x0				289
	12CPF	EXTENSION WORK SHELF - 120 CM	120x0x0				337
	16CPF	EXTENSION WORK SHELF - 160 CM	160x0x0				382
	20CPF	200 cm EXTENSION WORK SHELF	200x0x0				428
	22CPF	220 cm EXTENSION WORK SHELF	220x0x0				454
	11WCLN	SIDE FINISHING PANEL	7,5x110x72				814

OMEGA MODULAR COOKING

PAN SUPPORT RESTS

Pan support rests made in AISI 304 stainless steel; perimetric frame intubular stainless steel 50x25 mm, tubular crossbars Ø 15 mm; tubular support columns Ø 100 mm. The pan support rest can be fixed only on the special neutral element (02WPNRG). Equipped with fixing screws to the top.

	MOD.	DESCRIPTION					€
	GP1670	PAN SUPPORT REST 2 COLUMNS	160x70x70				2.704
	GP1870	PAN SUPPORT REST 2 COLUMNS	180x70x70				2.839
	GP2070	PAN SUPPORT REST 2 COLUMNS	200x70x70				2.977
	GP2270	PAN SUPPORT REST 2 COLUMNS	220x70x70				3.114
	GP2470	PAN SUPPORT REST 2 COLUMNS	240x70x70				3.254
	GP2670	PAN SUPPORT REST 2 COLUMNS	260x70x70				3.392
	GP2870	PAN SUPPORT REST 2 COLUMNS	280x70x70				3.529
	GP3070	PAN SUPPORT REST 2 COLUMNS	300x70x70				3.666
	GPS1670	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	160x70x70				3.610
	GPS1870	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	180x70x70				3.759
	GPS2070	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	200x70x70				3.908
	GPS2270	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	220x70x70				4.060
	GPS2470	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	240x70x70				4.210
	GPS2670	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	260x70x70				4.361
	GPS2870	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	280x70x70				4.507
	GPS3070	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	300x70x70				4.656

MONOLITHE

Performance & beauty
crafted together

The one-piece worktop modular kitchen MONOLITHE is the product of more than 90 years of Angelo Po's experience in the catering industry.

MONOLITHE is the perfect solution for those in search of unrivalled strength, hygiene and beauty, for both hidden and open kitchens.

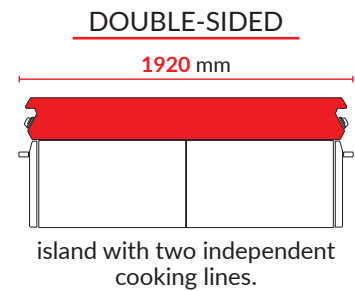
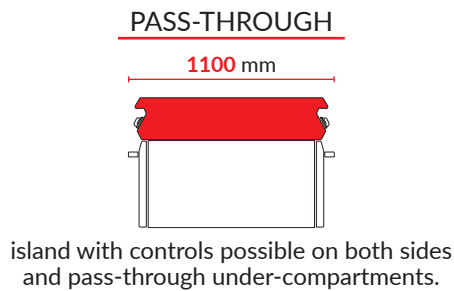
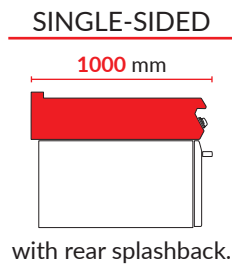
Self-supporting structure in AISI 304 stainless steel, 3 mm thickness, chromed aluminium handles and control knob and AISI 304 stainless steel worktop.

All the advantages of a modular kitchen with a one-piece steel worktop of 3 mm thickness, without joints and with no length limits.

Monolithe is available in 3 versions: single-sided or double-sided, pass-through or with two integrated and opposites cooking blocks.

Control panel, doors and side panels can be painted in any RAL colour to customer choice.

The perfect union between performance and style, beauty and personality. **100% MADE IN ITALY.**



ICON7000
720 mm

ICON9000
920 mm

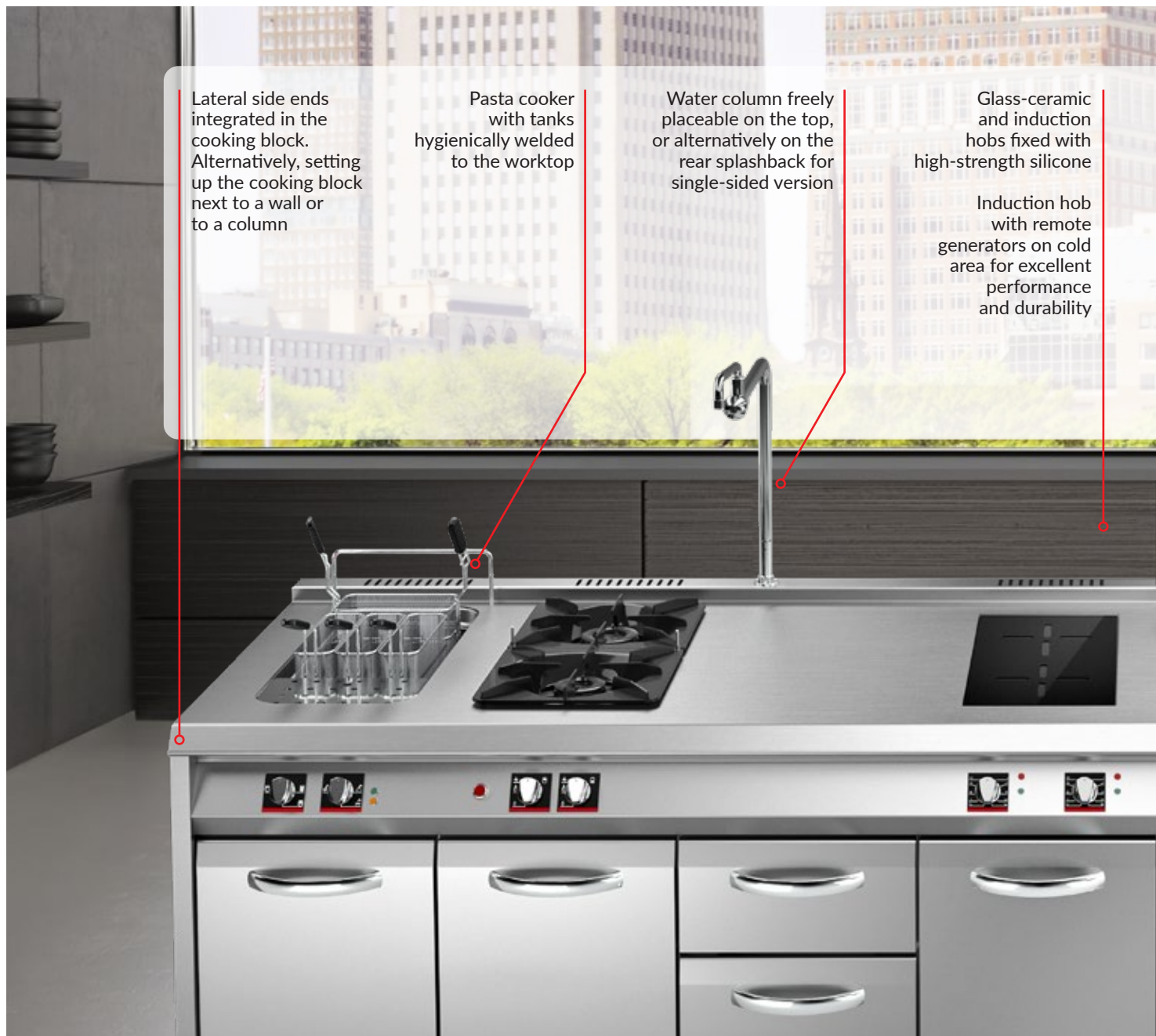
ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

MONOLITHE

CHOOSE YOUR MONOLITHE



Lateral side ends integrated in the cooking block. Alternatively, setting up the cooking block next to a wall or to a column

Pasta cooker with tanks hygienically welded to the worktop

Water column freely placeable on the top, or alternatively on the rear splashback for single-sided version

Glass-ceramic and induction hobs fixed with high-strength silicone

Induction hob with remote generators on cold area for excellent performance and durability

COOKING-PRO system



Energy saving



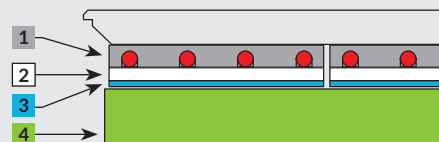
Maximum cleanliness and hygiene



Cooking uniformity



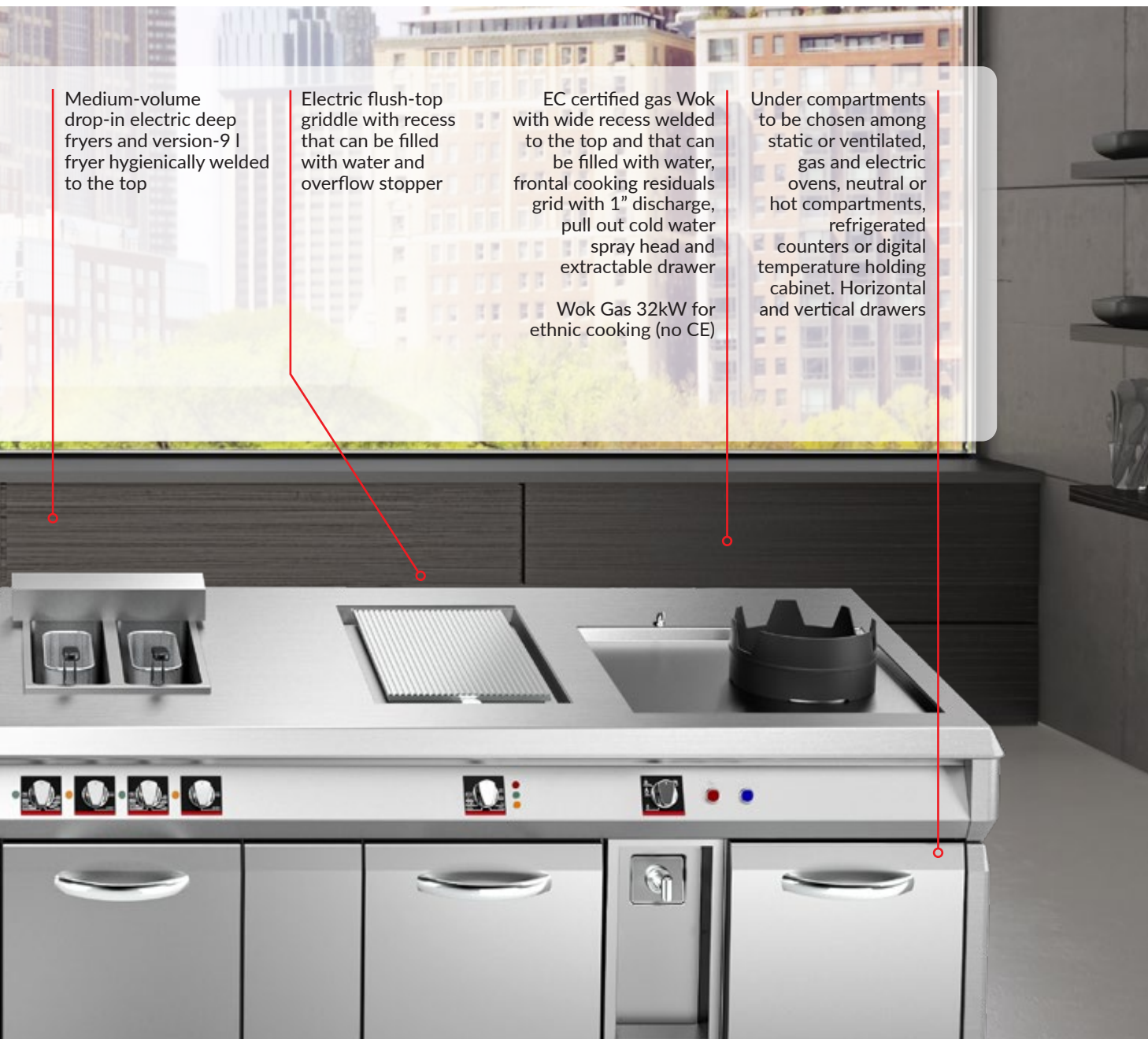
It increases productivity



Multilayered material of electric griddle and electric bratt pans

In electric models, **Cooking-Pro System** ensures quicker speed in the temperature rise, large cooking uniformity, improved energy efficiency, and a greater power performance thanks to the special cooking plate featuring heating elements incorporated in an innovative multilayered material.

- 1) Heating elements incorporated in aluminum
- 2) Ceramic fiber insulation
- 3) AISI 441 stainless steel
- 4) Mineral wool insulation



Medium-volume drop-in electric deep fryers and version-9 l fryer hygienically welded to the top

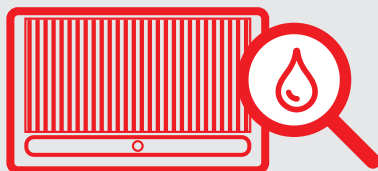
Electric flush-top griddle with recess that can be filled with water and overflow stopper

EC certified gas Wok with wide recess welded to the top and that can be filled with water, frontal cooking residuals grid with 1" discharge, pull out cold water spray head and extractable drawer

Wok Gas 32kW for ethnic cooking (no CE)

Under compartments to be chosen among static or ventilated, gas and electric ovens, neutral or hot compartments, refrigerated counters or digital temperature holding cabinet. Horizontal and vertical drawers

GRILL WITH NANOTECHNOLOGIES



It favours the sliding of fats so that it is more easily cleanable while at the same time obtaining a perfect cooking

Cooking griddles made in cast iron with a superficial nanotechnological treatment that favours the sliding of cooking fats up until 8% more*.

Furthermore, the new griddle profile in the gas version favours the drainage of fats towards a frontal collection point. Grids, tilting elements and burner are easily removable and dishwasher safe.

*compared to the previous model



1 Make your configuration on www.monolithe.it



Create your kitchen with a few 3 simple steps


ICON7000
720 mm

ICON9000
920 mm

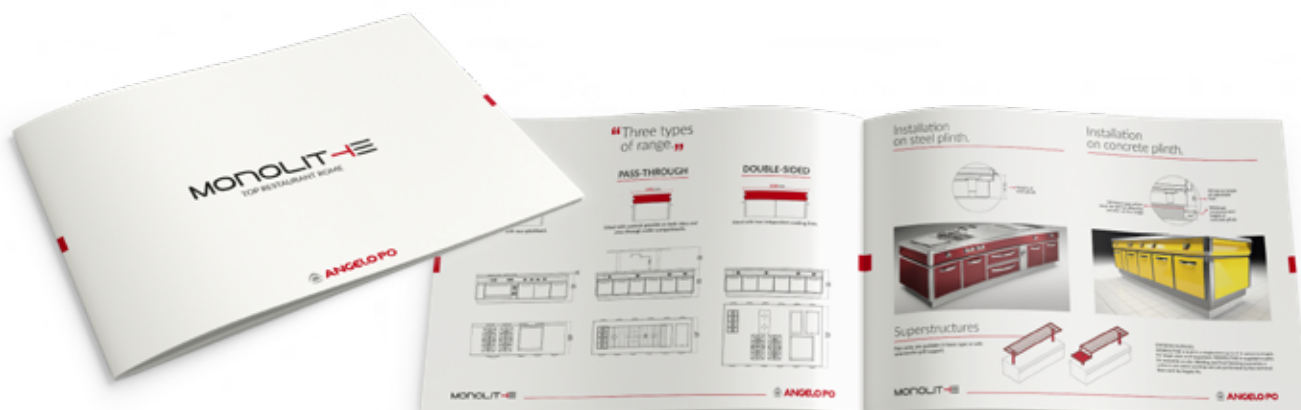
ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

2  Generate your personalized document

3 Get the quote



ICON7000
720 mm

ICON9000
920 mm

OMEGA
1100 mm

MONOLITHE



ANGELOPO

Angelo Po Showroom - Italy

COMBI OVENS

Angelo Po offers a complete family of combi ovens to meet all the catering sector's needs. Choose the ideal size for your production requirements, from electric and gas versions, and various equipment and functional characteristic levels, with the right productivity. The result for you will be impeccable cooking, with various processes reproduced and repeated with uniform outstanding quality. Make full use of the special functions for smoking, pasteurising, vacuum cooking, drying, and low temperature and Delta T cooking. Banqueting and holding functions are also available.

ACT.O

The first Angelo Po industry 4.0 multi-function combi oven: a state-of-the-art, complete catering appliance, to satisfy every chef's demands. The special ACT.O multimedia platform to optimise use of resources. With ACT.O, the oven "goes on-line" and communicates with the chef and devices with the IoT functions.

COMBISTAR FX

Guaranteed cooking quality and economic and environmental benefits during cooking and washing. User-friendliness, customisation and flexibility. Durable and rugged.

COMBISTAR BX

Supremely easy to use for every catering professional. The utmost user-friendliness for the very best gourmet results. With standard washing, or totally automatic washing in the "W" version.

PRACTICO

Perfect for small spaces: **less than 52 cm wide**. An effective, convenient cooking system with dimensions reduced to the absolute minimum. Available in GN 2/3 or 1/1 container capacity.

For optimal use, Angelo Po multi-function combi ovens can be fitted with a wide range of special containers for all cooking modes: grilling, frying, braising, steaming, kebabs, spare ribs and chops, whole

chickens, pizza, fried eggs and soufflés, baguettes, etc.

Angelo Po combi ovens, essential aids in your "Kitchen System".

ACT.O and **PRACTICO** ovens can be **connected as standard to APO.LINK portal** for remote control of appliances. Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

SALAMANDER

Available in electric or gas version, the salamander completes your cooker for "au gratin" cooking, for toasting or for keeping foods hot. Cooking grill size: 57x34 cm.



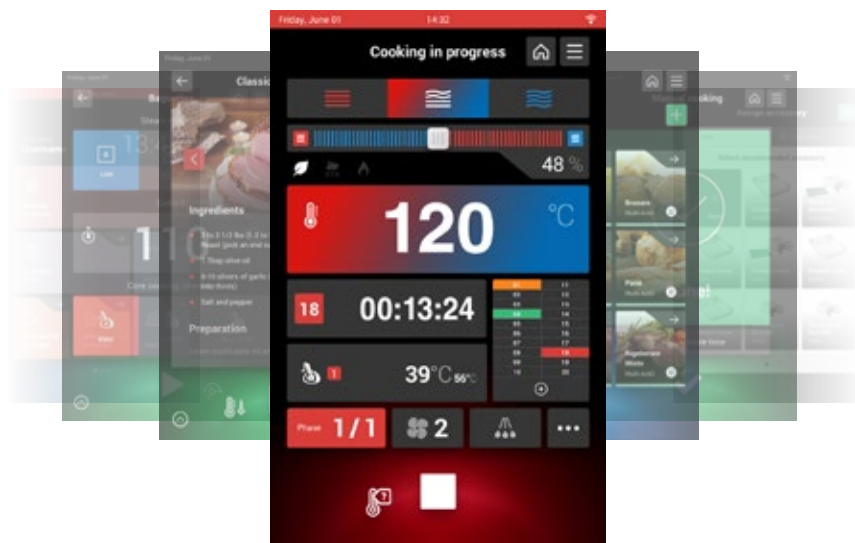
ACT.O

FUNCTIONS AND MAIN FEATURES



reddot design award
best of the best 2019

HOST 2019
SMART LABEL



ACT.O SPECIFICATIONS

- 10" touchscreen display.
- Interface customisation for one or more users.
- Weekly scheduler function.
- Cooking programs library: 274 processes in the MULTI.ACTO menu, 105 processes in the automatic cooking menu, 77 processes in the multiphase cooking menu, 48 processes in the special cooking menu (DeltaT, Low Temperature, Drying, Smoking, Pasteurization, etc..).
- Customised cooking page.
- Function which recommends accessories for use.
- Function matching cooking programs to recipes and photos.
- Function for programming 5-stage manual cooking.
- SBS cooking time control function.
- Display of set and current cooking values.
- Regeneration programs.
- Low Temperature, Delta T and Smoking cooking programs.
- Banqueting, Holding, Drying and Vacuum programs.
- Cooking process save function.
- Function matching production batch to individual cooking process with traceability in HACCP data.
- ECO energy saving function during cooking and washing cycles.
- PLUS extra power function (gas).
- APM power modulation function.
- MULTI.ACTO function.
- MULTI.TIMER function.

- MULTI.STEP function (18 programmable stages).
- SPECIAL and AUTOMATIC COOKING function.
- TOTAL COOKING TIME function: for multi-stage cooking, display of end-of-cooking time.
- User manual with cooking advice.
- Manual steam injection.
- °C or °F setting.
- Switch-on time setting.
- Self-diagnosis with malfunction alarms.
- Automatic notice periodic maintenance.
- USB port for data downloading from and to PC (HACCP, various cooking processes, etc..).
- Data selection knob with data confirmation push function.
- Possibility of simultaneous use of two core probes.
- Multi point cooking probe (5 sensors) with increasing density.
- Low temperature and superheated steam.
- DCR direct control of humidity during cooking + three steam levels.
- AOC active control of cooking environment with controlled overpressure.
- RDC + EVOS steam generation system.
- Automatic pre-heating and cooling.
- Automatic washing and descaling system.
- Rinse function.
- Washing system using Dual Power-Pearls microgranules for standard models.
- Liquid chemical cleaner dispenser by W

models or for standard models with GPAT accessory.

- 10 sachets of Dual Power-Pearls cleaner supplied as Standard.
- 6 fan speeds with static function.
- Fan direction autoreverse function.
- Steam condenser discharge temperature control.
- IPX5 water protection rating.
- Cooking chamber lighting with LED lights.
- Preset for control panel display using mirror software, compatible with all operating systems.
- Pre-set for remote control of power peaks.
- Connectable as standard to the APO.LINK portal for remote control.

OPTIONALS

- SMOK smoker.
- FMP pasteuriser.
- KIOT wireless connection.
- Second KATSS (fine tip) vacuum cooking probe.
- Second KATSM multipoint cooking probe.
- Spray gun.
- Fat filter.

ACT.O AUTOMATIC WASHING



Effective kitchen water management systems.

ACT.O actively manages the water system, delivering impressive savings during both washing and cooking but with washing efficacy and cooking quality unchanged. Lower running costs and better environmental safeguards.

The **new closed-circuit automatic washing system** is equipped with a high-efficiency recirculation pump, enabling an up to 50% reduction in water and cleaner consumption.



AUTOMATIC DESCALING

CONSTANT PERFORMANCE AND RELIABILITY OVER TIME

The ACT.O descaling process is effective even in case of intensive use of the oven with steam cooking modes and without softener.

CLEANER AND DESCALER

HIGH-PERFORMANCE CHEMICALS

ACT.O enables a dual cooking chamber washing system:

- Dual ATClean² liquid cleaner and ATKalc.
- Dual Power-Pearls and CALPEARLS microgranules, which are easier to store.

AUTOMATIC DISPENSER

TOTAL OPERATOR SAFETY

The dispenser ensures automatic cleaner and descaler (liquid) intake with no need for the operator to handle the chemical product.

The operator can decide to switch from liquid to microgranule products at any time.

ACT.O SMART COOKING INTERNET OF THINGS

The ACT.O research and development project began by listening to people and their demands.

ACT.O responds to the need for **effective communication in every professional kitchen.**

Equipped as standard with an IoT device, ACT.O becomes even easier to use and to manage from remote, from anywhere in the restaurant, by both the executive chef and the manager. Connectable as standard (without other accessories) to the **APO.LINK** portal.



ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

COMBISTAR FX

FUNCTIONS AND MAIN FEATURES

ICON7000
720 mm

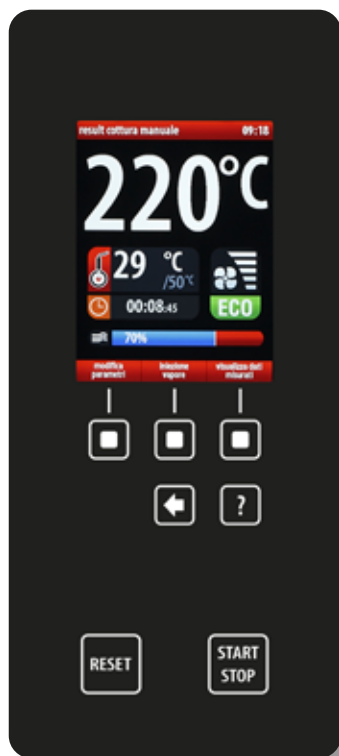
ICON9000
920 mm

PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

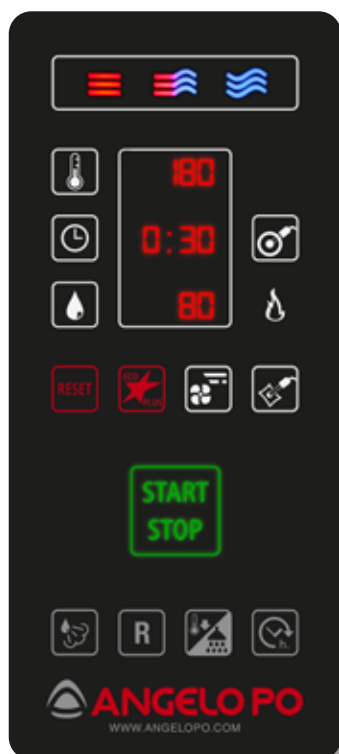


TOP MODEL - LEVEL 3

- Multi-Function Combi Oven with digital controls and EVC high-visibility colour interactive interface.
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Different cooking modes with automatic programs cooking library C3, stored and programmable cooking processes library CF3, CMP functions, FAVOURITES and PERSONALIZED from manual selection.
- It is possible to save personalized cooking programs in the cooking pre-loaded library or with function SaveCooking.
- Cooking assisted functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, Pasteurization, Smoke, Vacuum, Drying.
- Pre-Setting for smoke with accessory SMOK, for pasteurization with accessory FMP.
- **Multicooking** function for cooking through multi-timer with 20 containers, **Multieasy** for a simultaneous use of compatible programs of cooking, **Multicore** for the simultaneous use of two core probes, **help on line (UMB)** with the user manual on display.
- **ECO function** for the consumption reduction in cooking and washing.
- **Automatic washing programs** with triple-action sanitizing effect in the cooking

chamber TAS, washing drain function ADC, long rinsing TMC and short rinsing SPLASH. Decalcification program.

- Control panel with interactive interface, active EVC display. Data selection control knob, backlit touchsensitive keys. **Viewing function of recipes with photos and videos through USB.**
- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power, DCR humidity, AOC management of the cooking chamber with overpressure, automatic fan reverse AWC, 6 fan speeds MFC (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG), control of the cooking time in seconds (SBS).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **Multi-point temperature core probe** with progressive density PDP.
- Download- Upload information (HACCP, cooking, ...) through **USB** Key.
- Pre-setting for remote control of power peaks.
- Start-up time selection.



PLUS MODEL - LEVEL 2

- Multi-Function Combi Oven with digital controls, LED display (7 segments).
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Cooking modes: manual or programmable selection, 20 programs with 4 phases, standard 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Pre-Setting for smoke with accessory SMOK.
- **ECO function** for the consumption reduction in cooking and washing.
- **Semi-automatic washing programs** with double-action sanitizing effect in the cooking chamber SC2.
- Data selection control knob, backlit touchsensitive keys.

- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power (gas models), AOC management of the cooking chamber with overpressure, humidity control UR2, automatic fan reverse AWC, 3 fan speeds (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **Single-point temperature core probe.**
- Pre-setting for remote control of power peaks.
- Delayed start function.

COMBISTAR FX

TABLE OF COMPARISON FOR THE CONFIGURATION POSSIBILITIES

	LEV.	3	2
ECO energy saving functions in cooking and washing		•	•
PLUS extra power function (gas)		•	•
APM power modulation function (gas)		•	•
APM power modulation function (electric)		•	
Multieasy function, simultaneous use of compatible cooking programs		•	
Multicooking function, multi-timer for simultaneous cooking		•	
Multicore function, simultaneous use of two core temperature probes		•	
Cook&Chill function for automatic cooking and chilling		•	
Possibility of referring to the User Manual on oven control panel		•	
Start-up time selection		•	
100% automatic washing with triple action sanitizer TAS		•	
Automatic washing with double action sanitizer SC2			•
Automatic washing with ADC drain		•	
Long TMC rinsing and short Splash rinsing		•	
100% automatic C3 cooking programs		•	
Library of 18-phased cooking programs, CF3 Save As command (150 already stored programs)		•	
CMP page for personalized cooking		•	
Advice on which accessory to use ACA function		•	
Cookbook with pictures		•	
Display of set and current cooking values		•	•
Library of 4-phased cooking processes, (99 already stored programs)			•
Multipoint core temperature probe with progressive density PDP		•	
Singlepoint core temperature probe			•
Low temperature steam and superheated steam		•	•
DCR direct humidity control + DSG dual level steam generation while cooking		•	
UR2 active humidity control + DSG dual level steam generation while cooking			•
AOC cooking environment active control system with overpressure		•	•
RDC + EVOS steam generation system		•	•
Food regeneration programs		•	•
Low Temperature, Delta T and Smoking programs		•	•
Banqueting, Holding, Drying and Vacuum programs		•	
Saving function for personalized cooking		•	
6-speed MCF fan with static function		•	
3-speed fan with static function			•
Auto-reverse AWC function to reserve fan rotation direction		•	•
EVC interactive graphic display		•	
Automatic preheating and cooling		•	•
Manual steam injection		•	•
Cooking time control and SBS steam injection per second function		•	
Self-diagnosis with malfunctioning alarms		•	•
Drainage and steam condenser temperature control		•	•
IPX5 protection against water		•	•
Double toughened glass door		•	•
Door with intermediate block position		•	•
Halogen lighting		•	•
Detergents		•	
Pull-out rack supports		•	•
Height-adjustable feet		•	•
Water connection pipes		•	•
Handbook with cooking advice		•	•
USB interface for computer upload and download (HACCP, various cooking modes...)		•	
Serigraphy of Angelo Po logo		•	o
ACCESSORIES			
CCM personalized logo serigraphy		o	o
SMOK smoking kit		o	o
FMP pasteurization kit		o	
KSFMS second core temperature probe for vacuum packing		o	o
Connection cable to print cooking data		o	o
Spray gun		o	o
Fat filter		o	o

• = Standard

o = Optional

INTENSIVE POULTRY COOKING

EASY, CLEAN WITH ACT.O

Angelo Po produces **specialist combi ovens for roasting and spit-roasting whole chickens and fatty meats.**

The standard features of ACT.O oven are expanded with special functions, which deliver unbeatable operator convenience, improved ergonomics and, above all, easy, clean poultry cooking.

BENEFITS

Automatic cooking fat removal actually during the cooking processes enables:

- 1. perfect cooking results** for roasting and spit-roasting whole chickens and fatty meats;
- 2. excellent returns on sales**, as the meat remains **succulent, minimising weight loss**;
- 3. cleaner oven and working environment**, meaning less energy use for cleaning.


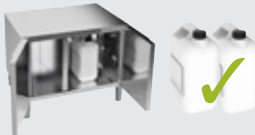





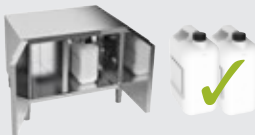





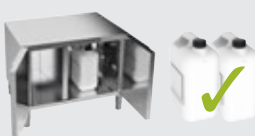



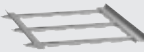
HOW IT WORKS

The cooking fats are collected in the oven's cooking chamber and run off **automatically** into the tank installed in the oven's stand, with no operator action required at any time in the cooking programme. The tank underneath the oven can then be handled **easily** and **cleanly** by the operator at the end of the cooking cycle.

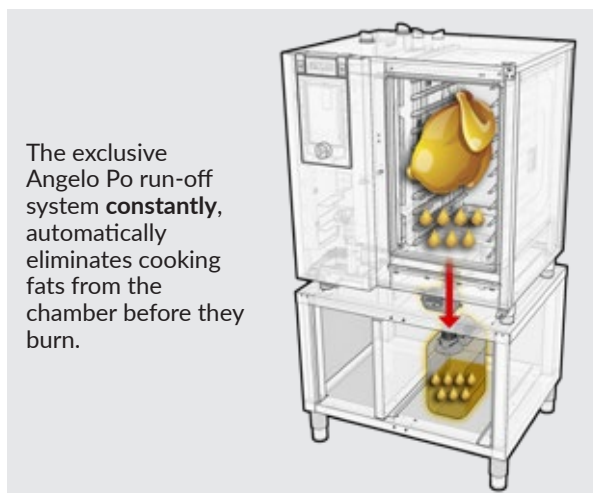
Every oven specially equipped for intensive poultry cooking can also be used for any other cooking process! Delicatessen or pastries!

OVENS AND ACCESSORIES FOR POULTRY COOKING

Complete your oven with the specific accessories for **easy, quick, clean fitting and handling of containers, racks and fat tanks.**

OVEN	Oven support (2 fat collection tanks included)	Chicken grids	HANDLING BY TROLLEY		
			Trolley	Trays / grids holder structure	Sliding guide
 AT61ECW	 TBATP610	 G11P6 • G11P8 • G11P10	 C610N	 TRG811	 GS11
 AT101ECW	 TBATP610	 G11P6 • G11P8 • G11P10	 C610N	 TRG1211	 GS11
 AT122ECW	 TBATP812	 G11P6 • G11P8 • G11P10	 C812N	 SRG4P21	 GS21

Model	AT61ECW	AT101ECW	AT122ECW
Capacity in GN containers	6 x 1/1	10 x 1/1	12 x 2/1 - 24 x 1/1
Capacity of GN 1/1 chickens grids	2	3	8
N° of chickens per cooking cycle	16 ÷ 20	24 ÷ 30	64



COMBISTAR BX

FUNCTIONAL FEATURES

BX SETTING

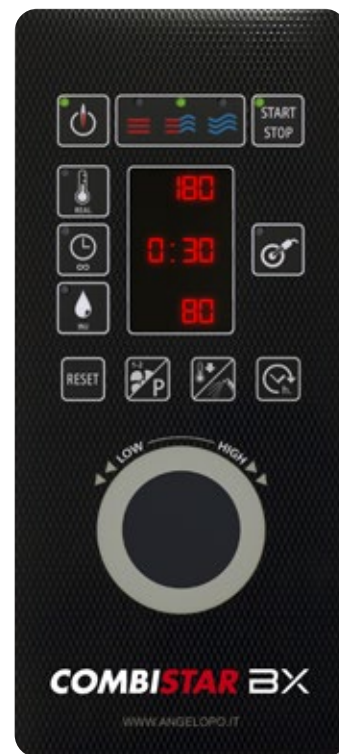
- Multi Function Combi Oven with digital control panel and LED display (7 segments).
- Convection from 10°C to 300°C and humidity % from 0 to 100
- Combined from 30°C to 250°C and steam % from 10 to 90
- Steam from 30°C to 125°C.
- Cooking modes: manual or programmable setting, 6 programs in 3 stages (standard 3 reheating programs and 3 cooking programs, all editable).
- Pre-setting for vacuum core probe and smoking SMOK accessories.
- For standard models, washing program with SC2 dual sanitising effect, with manual sprinkling of cleaners. For W models, washing system with fully automatic TAS triple sanitising effect, liquid cleaner dispenser with no operator handling required. Long TMC and short SPLASH rinses.
- Data selection control knob, selection push buttons.
- RDC + EVOS steam generator with low management cost. Manual steam injection.
- Active control functions: APM power control (gas models), AOC automatic cooking control.

- Functions for active control of: power APM (gas models); AOC cooking environment control with slight controlled, modulated overpressure; UR2 humidity control; AWC fan autoreverse; 2 fan speeds (1 on-off); PTM temperature trend monitoring; dual level steam generation (DSG).
- Alarm reset key. Selfdiagnosis with malfunction alarms. Permanent lighting with halogen lamp.
- Automatic Cooling and Preheating.
- Pre-setting for remote control of power peaks.
- Delayed start function.

The BX61... and BX101... container rack runners are designed for GN and 60x40 containers.

OPTIONAL

- Cooking core probe (KSBX11LN, KSBX21LN).
- Vacuum core probe (only together with product core probe) (KSQCF).



	BX	BX...W
APM power modulation function (gas)	•	•
SC2 Semi-automatic Washing	•	-
TAS triple sanitising effect 100% automatic washing system	-	•
Automatic liquid chemical cleaner dispenser (cleaner and sanitiser)	-	•
SMOK Smoker	o	o
Display of set and current cooking values	•	•
6 programs: 3 generation and 3 cooking in 3 phases	•	•
Single Point cooking probe	o	o
KSFMS second vacuum core probe	o	o
Low temperature steam and superheated steam	•	•
UR2 active humidity control while cooking + dual level steam generation (DSG)	•	•
AOC cooking environment active control system with overpressure	•	•
RDC + EVOS steam generation system	•	•
Reheating programs	•	•
2-speed fan	•	•
AWC autoreverse to reserve fan rotation direction	•	•
Digital controls	•	•
Data selection knob with push function to confirm data	•	•
Automatic preheating and cooling	•	•
Manual steam injection	•	•
Temperature setting °C or °F	•	•
Self-diagnosis with malfunctioning alarms	•	•
Drainage and steam condenser temperature control	•	•
IPX5 protection against water	•	•
Double toughened glass door	•	•
Halogen lighting	•	•
Spray gun and fat filter	o	o
Pull-out rack support	•	•
Height-adjustable feet	•	•
Water connection pipes	•	•
Handbook with cooking advice	•	•
Connection cable to print cooking data	o	o
Technical assistance information	•	•
Delayed start function	•	•

• = Standard

o = Optional

PRACTICO

FUNCTIONAL FEATURES



PRACTICO SETTING

- Control panel with capacitive touchscreen, high resolution 7" LCD interface, with swipe function. Programmable (300 programs - up to 18 consecutive cooking stages).
- Multilingual interface.
- Convection cooking from 10 to 300°C, steam from 30 to 125°C and combi from 30 to 250°C.
- Execution time for cooking processes from 0 to 40 hours, cooking time control to the second, infinite function.
- Immediate, energy-saving steam

- generation.
- 3 levels of steam control.
- Saved program library.
- Delta T and low temperature cooking programs.
- Regeneration program.
- Holding program.
- MultiRail container rack for a variable number of containers h.65 ÷ 20 mm.
- Fan autoreverse function in response to cooking cycle duration.
- 6 fan speeds.
- Fan stop with door opening.

- 100% automatic washing (with no handling of chemical).
- 4 washing programmes, 1 semi-automatic, 1 automatic rinse.
- Automatic cooling and preheating.
- Core probe, with external connection, multipoint with 5 sensors, supplied as standard.
- USB port for download and upload (cooking programs, software updates, HACCP data, oven backup, images).
- Connectable as standard to the APO.LINK portal for remote control.

COMBI OVENS

TECHNICAL NOTICES

Model	AT61...	AT101...	AT82...	AT122...	AT201...	AT202...
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925	645x650x1454	890x825x1460
Capacity in GN containers (Container clearance mm)	6 x 1/1 (69,5)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (67,5)	20 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	5 (92)	8 (85)	-	-	15 (85)	-
Portions for cooking process *(n°)	85	140	223	335	280	560

Model	FX61... 2/3	FX101... 2/3	FX82... 2/3	FX122... 2/3	FX201... 2/3	FX202... 2/3
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925	645x650x1454	890x825x1460
Capacity in GN containers (Container clearance mm)	6 x 1/1 (69,5)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (66)	20 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	5 (92)	8 (85)	-	-	15 (85)	-
Portions for cooking process *(n°)	85	140	223	335	280	560

Model	BX61...	BX101...	BX82...	BX122...
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925
Capacity in GN containers (Container clearance mm)	6 x 1/1 (66)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (66)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	6 (42,5)	10 (42,5)	-	-
Portions for cooking process *(n°)	85	140	223	335

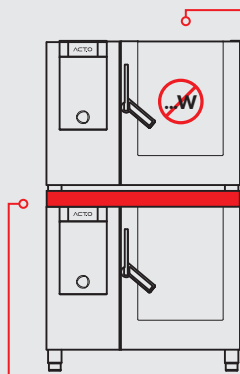
Model	TT623	TT61
Cooking chamber dim. (mm)	400x369x390	400x534x390
Capacity in GN containers h 40 mm (Container clearance mm)	6 x 2/3 (55)	6 x 1/1 (55)
Portions for cooking process *(n°)	45	60

Special voltages and frequency on request. • * Figure refers to ovens with GN capacity. • Water intake pipe: 3/4" • Water drain mm 40 • H2O pressure Bar 2

COMBI OVENS

CONFIGURATION OF SUPERIMPOSED OVENS

ACT.O



KSAT....

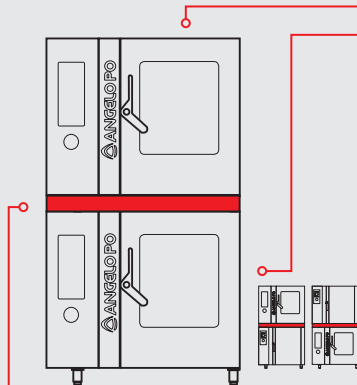
AT....	AT.... W **	KSAT....	↕* cm
AT61E...	AT61E	KSAT11E	98X96X154,5
AT61E...	AT61G		
AT61G...	AT61E	KSAT11G	
AT61G...	AT61G		
AT101E...	AT61E	KSAT11E	98X96X188,5
AT101E...	AT61G		
AT101G...	AT61E	KSAT11G	
AT101G...	AT61G		

* height including 150 mm feet for bottom oven and smoke exhaust flue and/or vents

** the top oven can be equipped with 100% automatic washing using the GPATKS kit

The top oven CANNOT BE AW

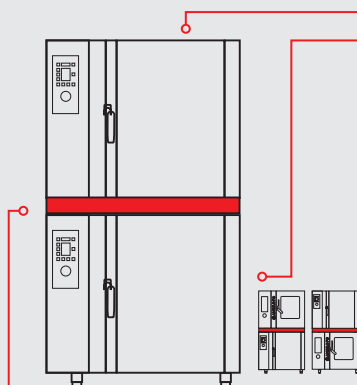
COMBISTAR FX / BX



KSFX....

FX....	FX....	KSFX....	↕* cm
FX61E...	FX61E...	KSFX11E	92X94X159
FX61E...	FX61G...		
FX61G...	FX61E...	KSFX11G	
FX61G...	FX61G...		
FX101E...	FX61E...	KSFX11E	92X94X183,5
FX101E...	FX61G...		
FX101G...	FX61E...	KSFX11G	
FX101G...	FX61G...		
FX82E...	FX82E...	KSFX82E	122,5X117X189
FX82E...	FX82G...		
FX82G...	FX82E...	KSFX82G	
FX82G...	FX82G...		

* height including 100 mm feet for bottom oven and vents



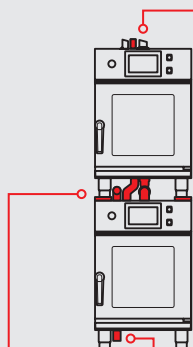
KSFX....

BX....	BX....	KSFX....	↕* cm
BX61E...	BX61E...	KSFX11E	92X94X159
BX61E...	BX61G...		
BX61G...	BX61E...	KSFX11G	
BX61G...	BX61G...		
BX101E...	BX61E...	KSFX11E	92X94X183,5
BX101E...	BX61G...		
BX101G...	BX61E...	KSFX11G	
BX101G...	BX61G...		
BX82E...	BX82E...	KSFX82E	122,5X117X189
BX82E...	BX82G...		
BX82G...	BX82E...	KSFX82G	
BX82G...	BX82G...		

* height including 100 mm feet for bottom oven and vents

CHICKENSTAR VERSION: NO possibility to place another oven or blast chiller under this model.
ALL models of COMBISTAR BX and COMBISTAR FX are interchangeable.

PRACTICO



KSTT....

TT....	TT....	KSTT....	↕* cm
TT623	TT623	KSTT23	51,3X69X164
TT61	TT61	KSTT11	51,3X85,6X164

* height including foot/frame/chimney/vents/handle

COMBI OVENS

SPECIAL ACCESSORIES

COMPATIBILITY BETWEEN SPRAY GUN AND TANKS

	LDR610	KSAS	KSAS21	LDR610 + KSAS	LDR610 + KSAS21	LDRAT	KSTCAT11	LDRAT + KSTCAT11	KSET11	LDRAT + KSET11
FX61...3 FX101...3 BX61...W BX101...W	✓	✓		✗						
FX82...3 FX122...3 BX82...W BX122...W	✓		✓		✗					
AT61... AT101...						✓	✓	✗		
AT61...+ AT101... 						✓	✓	✓		
TT...						✓			✓	✗

NB: the tank kits cannot be installed on the ovens models dedicated to the intensive cooking of poultry AT... C.

Characteristics of the special accessories



KATSC: 7-pin connector for installation on the control panel to allow use of second external core probe (multipoint KATSM or vacuum KATSS) on ACT.O. The oven can take either of the two accessory probes depending on requirements. Complete with magnetic protective cap to be fitted when not in use.

KIOT: electronic antenna allowing the ACT.O oven to be connected to an existing Wi-Fi network. For installation inside the oven's control panel.

GPAT: accessory kit for automatic supply of cleaner and descaler. For installation in the bottom of the rear of standard ACT.O ovens. Can be adapted for 1/1 GN ovens. Includes the hoses for insertion in the containers (to be placed no more than 2 m from the oven). External structure in AISI 304 stainless steel. Supplied as standard with all "W" version ACT.O ovens.

ATINSTL2: ACT.O oven installation kit, includes water intake hoses, filters and special drain hose. The installation hoses (without filters) are supplied as standard in COMBISTAR models.

GRIBS11: AISI 304 stainless steel GN 1/1 grill, with special design for cooking spare ribs and chops in combi ovens, arranged vertically in three parallel rows: hot air cooking at 265 °C with 30% humidity.

GR11AL: 3003 alloy grill, ideal for grilling meat, fish and vegetables: hot air cooking 245°C with 0% humidity.

TSPG11: GN 1/1 tray in non-stick aluminium alloy: smooth side for pizza and ribbed side for cooking thin foods. Use smooth side for pizza/focaccia (fresh or defrosted): dry mode at 260°C or 230°C with humidity from 30 to 60%. Use ribbed side for paillards, escalopes, finely cut vegetables, small fish: dry mode at 240°C with humidity 0%.

BFR...F4: made in stainless steel mesh, ideal for frying: dry mode at 215°C with humidity 0%.

T...S....: tray in non-stick coating 3003 aluminium alloy. Moulds Ø 12,5 cm, ideal for fried eggs and pies: dry mode at 220°C and humidity 20%.

TM...ALA2: micro-perforated tray in 3003 alloy with non-stick coating, ideal for bread-making and pastries: hot air cooking 225° with 0% humidity.

T...FE...: rectangular iron enameled tray, ideal for braising: combined cooking at 145°C and humidity 40%.

KAFX...: AISI 304 component section air filter for BX61/101 (11) and BX82/122 (21) ovens. For use in kitchens where the air is contaminated with cooking fats. Standard on ACT.O and COMBISTAR FX ovens, it can be removed and washed in the dishwasher regularly.

COMBI OVENS

RECOMMENDATIONS AND ADVICE

Water Connection

The appliance must be supplied with drinking water having the characteristics shown in the table. If these characteristics are not complied with the appliance might suffer damage; a water treatment device should therefore be installed.

Parameters to be checked	Value
Pressure	FX-BX-TT 200÷400 kPa (2÷ 4 bar) AT 100÷400 kPa (1÷ 4 bar)
Instantaneous water flow (l/h)	15 l/h (AT 61) (*) 15 l/h (AT 101) (*) 24 l/h (AT 82) (*) 24 l/h (AT 122) (*) 30 l/h (AT 201) (*) 48 l/h (AT 202) (*) 9 l/h (FX 61 - BX61) (*) 12 l/h (FX 101 - BX101) (*) 17,5 l/h (FX 82 - BX82) (*) 17,5 l/h (FX 122 - BX122) (*) 24 l/h (FX 201) (*) 32 l/h (FX 202) (*) 18 l/h (TT61)(*) 18 l/h (TT623)(*) 18 l/h (TT101) (*)
pH	7÷8,5
TDS - Total Dissolved Solids	40÷150 ppm
Hardness	3÷9°f (1,5÷5°d, 2,1÷6,3°e, 30÷90 ppm)
Langelier index (Recommended) (**)	>0,5
Salt and metallic ion content	
Requested	Chlorine <0,1 mg/l Chlorides <10 mg/l Sulphates <30 mg/l
Recommended (**)	Iron < 0,1 mg/l Copper < 0,05 mg/l Manganese < 0,05 mg/l

(*) The value refers to the amount of water needed for steam production inside the cooking chamber.

(**) Values different from these parameters may cause corrosion if combined with wrong use and environment.

It is sole responsibility of the operator / purchaser / owner of this equipment to verify that the supply water, treated or not upstream of the water connection , falls within the standard values published in this document. Failure to comply with these values may damage the equipment and void the manufacturer's warranty of the damaged parts.

Recommendations for Cleaning

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean.

Recommendations for manual cleaning















For washing and rinsing	Drinking water at room temperature
For cleaning and drying	Non-abrasive cloth which does not leave any lint
Recommended detergents	Detergents containing max. 5% caustic soda, 5% potash
Products for eliminating unpleasant smells	Polishes containing citric acid, acetic acid

Automatic washing products

Only genuine Angelo Po cleaners guarantee:

- troublefree oven operation
- longer component lifetime
- the highest hygiene and safety standards
- excellent cleaning results.

To ensure full warranty cover, genuine ANGELO PO cleaners should be used at all times.

	Code	Description	
ACT.O	3389340	 50 sachets of CALPEARLS microgranules	Descaling
	6301248	 2 x 10 L cans of ATCAL	
	6301249	 1 pallet of 20 x 10 L cans of ATCAL	Washing
	3399930	 100 sachets of DUAL POWER-PEARLS microgranules	
	6301326	 2 x 10 L cans of DUAL ATCLEAN ²	
	6301325	 1 pallet of 20 x 10 L cans of DUAL ATCLEAN ²	
COMBISTAR FX liv.3 - BXW - TT	6028420	 2 x 10 L cans of STARCLEARFX	Washing
	6300740	 1 pallet of 20 x 10 L cans of STARCLEARFX	
	6028430	 2 x 10 L cans of STARBRIGHTFX rinse aid	Rinsing
	6300750	 1 pallet of 20 x 10 L cans of STARBRIGHTFX rinse aid	
COMBISTAR BX	3014740	 2 x 10 L cans of STARCLEARFM	Washing
	3016060	 1 pallet of 20 x 10 L cans of STARCLEARFM	
PRACTICO TT	6301326	 2 x 10 L cans of DUAL ATCLEAN ^{2*}	Washing
	6301325	 1 pallet of 20 x 10 L cans of DUAL ATCLEAN ^{2*}	

The use of products with different compositions may damage the system and the oven sides; residues left by an unsuitable product may contaminate foods.

Please contact ANGELO PO for full details of prices and delivery.

* together with KSET11 only product

Descaling program alert

For ACT.O, COMBISTAR FX level 3 and PRACTICO, you are advised to set the "Descaling alert time" in the User Parameters. After this time, the appliance will alert you that a descaling wash is necessary. The oven is set in OFF mode by default.



SPECIAL COOK&CHILL

Choose Angelo Po professional cooking and blast chilling appliances.

All combi ovens and blast chillers/freezers in the price list are suitable for Cook&Chill operation.

CONTAINERS HANDLED ON A TROLLEY

Container transfer from oven to blast chiller, and vice-versa, is possible thanks to combi oven, blast chiller and trolley compatibility. Refer to the table below for compatibility and the accessories required.

COMBI OVENS	ARI.O	NEW CHILLSTAR	Trolley for Roll-In rack	Accessories for combi ovens	Accessories for Blast Chiller/Freezer
 AT61... • FX61... • BX61...	 RE101S	 XA101S • XS101S	 C610N	 TRG811 GS11	 GS11A
 AT101... • FX101... • BX101...	 RE101S	 XA101S • XS101S	 C610N	 TRG1211 GS11	 GS11A
 AT82... • FX82... • BX82...	-	 XS72S • XA72S	 C812 • C812N*	 TRG82 GS21	 GS21A
 AT122... • FX122...	-	 XS102S • XS102SR	 C812 • C812N*	 TRG122 GS21	 GS21A
 AT201... FX201... AT202... FX202...	 BFR202R BFP202R	-	Trolley already included in the oven	-	-

* Trolley code for AT models.

SPECIAL COOK&CHILL



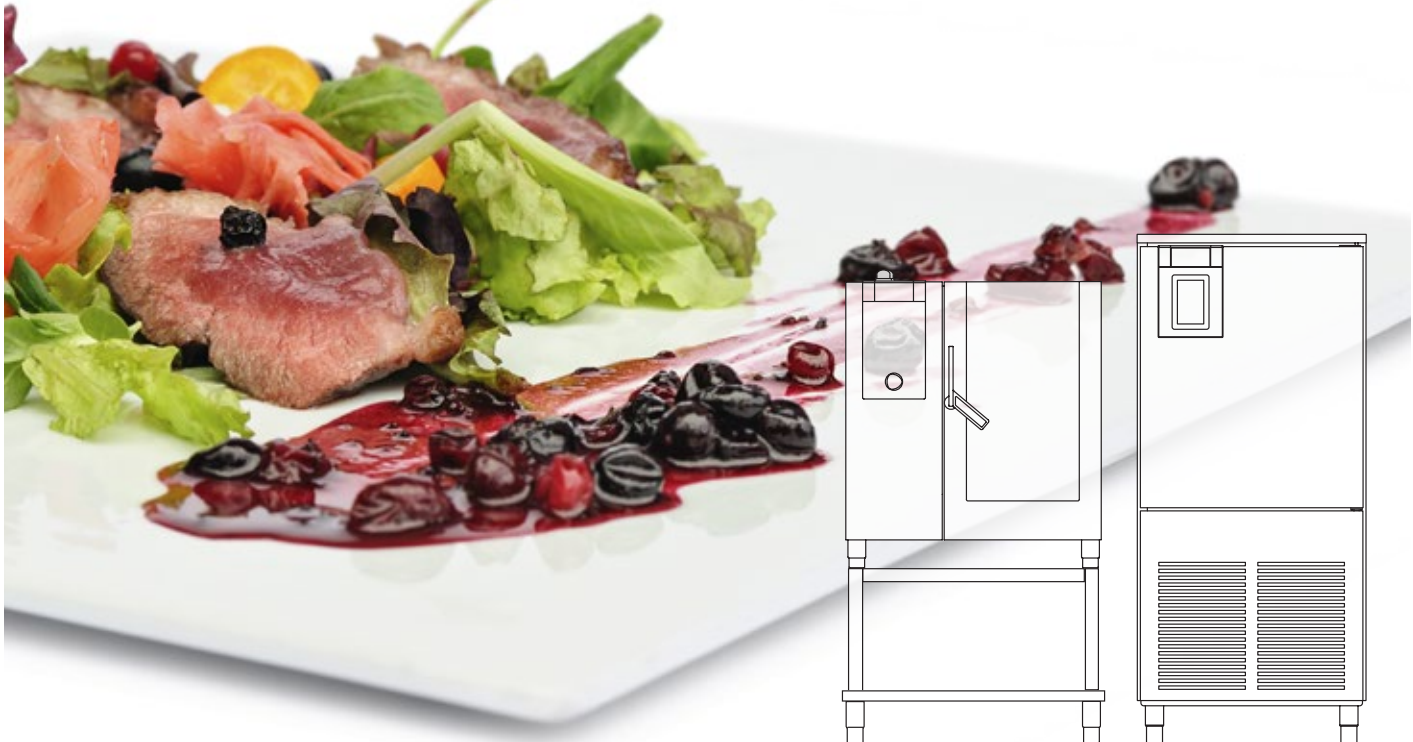
STACKED OVEN AND BLAST CHILLER



The combi oven and blast chiller stacking system allows cooking and chilling to be performed in just 1 m² within the kitchen.

COMBI OVENS	ARI.O	NEW CHILLSTAR	Accessories for Blast Chiller/Freezer
 <p>TT623 • AT61... • FX61... • BX61... • TT61 • AT101... • FX101... • BX101...</p>	 <p>RE51H</p>	 <p>VS351H • XS51H</p>	-
 <p>AT82... • FX82... • BX82...</p>		 <p>XS52M</p>	 <p>TBA81290</p>

COOK&CHILL



WATER TREATMENT

Devices for the treatment of steam generation water in combination ovens

The right water treatment for steam generation in the ovens allows to:

- remove the limescale formation of in the oven
- improve the quality of the steam used in cooking food
- protect the oven from aggressive substances in the water
- keep constant the oven performance.

It is recommended to apply the filtering devices directly to the mains water,





without pre-treatment with a centralized salt softener. So pay attention to which water is analyzed. For this and other aspects, you can view the information document on filtering devices on our site.

To choose the right filter device according to the oven model, follow these steps:

1. check the characteristics of the water, measuring total hardness, temporary

hardness and conductivity; if not already in possession, you can order: spare part kit Total and Temporary Hardness code 3435910 spare part kit conductivity meter code 3436190

2. identify the average consumption of the oven model (see table)
3. to receive information on which filter to use, contact our sales offices with the data to the previous two points and the desired duration of the filter.

Model	TT623	TT61	BX-FX-AT61	BX-FX-AT101
				
Water consumption for steam generation l/h	6 x GN 2/3	6 x GN 1/1	6 x GN 1/1	10 x GN 1/1
Convection mode	-	-	-	-
Combination mode	1,1	1,6	5,3	5,3
Steam mode at max level	4,6	6,8	13,1	13,2
Prevailing Convection mode (70%)	0,7	1	2,4	2,4
Prevailing Combination mode (70%)	1,2	1,8	5	5
Prevailing Steam mode (70%)	3,3	4,9	9,7	9,8
Balanced Convection-Steam-Combination mode	1,9	2,8	6,1	6,2
Example of oven use 7h / day				
Convection mode	5	7	17	17
Combination mode	9	13	35	35
Steam mode	23	35	68	69
Balanced Convection-Steam-Combination mode	13	20	43	43
Decarbonation FILTER*	PC50S	PC50S	PC50S	
Decarbonation FILTER*			PC110S	PC110S
Deminerlization FILTER*	PC110X	PC110X	PC110X	PC110X

* general advice with water 10° DH

WATER TREATMENT

TECHNICAL INFORMATION



ICON7000
720 mm





ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

Model	BX-FX-AT82	BX-FX-AT122	FX-AT201	FX-AT202
				
Water consumption for steam generation l/h	8 x GN 2/1	12 x GN 2/1	20 x GN 1/1	20 x GN 2/1
Convection mode	-	-	-	-
Combination mode	7,7	7,8	10,5	14
Steam mode at max level	19,3	19,5	26,3	35
Prevailing Convection mode (70%)	3,5	3,5	4,7	6,3
Prevailing Combination mode (70%)	7,3	7,4	10	13,3
Prevailing Steam mode (70%)	14,3	14,4	19,4	25,9
Balanced Convection-Steam-Combination mode	9	9,1	12,3	16,4
Example of oven use 7h / day				
Convection mode	24	25	33	44
Combination mode	51	52	70	93
Steam mode	100	101	136	182
Balanced Convection-Steam-Combination mode	63	64	86	114
Decarbonation FILTER*	PC110S	PC110S		
Decarbonation FILTER*	P120SY	P120SY	P120SY	P120SY
Demineralization FILTER*	P120SYX	P120SYX	P120SYX	P120SYX

* general advice with water 10° DH

ACT.O COMBI OVENS

AT61

Multi-functional combi oven 4.0 capacity 6 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Both options are possible with W version of ACT.O or with addition of GPAT dispenser accessory. ACT.O INTENSIVE POULTRY COOKING version accessories table: see the introductory section to this chapter. Available in R

version with reversed door opening (from right to left). Detergent and descaler available in SPARE PARTS PRICE LIST. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

ICON7000
720 mm











ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

	MOD.	DESCRIPTION					
	AT61EW	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz	12.696
	AT61E	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50Hz	12.246
	AT61EWR	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz	13.265
	AT61ER	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz	12.815
	AT61ECW	ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz	13.688
	AT61GW	ACT.O GAS COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz	15.014
	AT61G	ACT.O GAS COMBI OVEN 6X1/1 GN	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz	14.563
	AT61GWR	ACT.O GAS COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz	15.581
	AT61GR	ACT.O GAS COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz	15.131

ACCESSORIES

	MOD.	DESCRIPTION					€
	TBATA610	OPEN FRAME FOR ACT.O OVENS 1/1 GN	92x66x63				622
	TBATA690	OPEN RAISED STAND (90 CM H) FOR ACT.O OVENS	92x66x84				804
	TBATA61V	CONTAINER RACK FOR OPEN STAND TBATA610					236
	TBATA69V	CONTAINER RACK FOR OPEN STAND H. 90 CM TBATA690	41x52,2x67,5				262
	TBATC610	BASE FRAME WITH DOORS FOR ACT.O OVENS 1/1 GN	90x80x55				1.523
	TBATP610	STAND WITH DOORS FOR 1/1 GN ACT.O POULTRY OVENS - 2 FAT TANKS INCLUDED	90x80x55				1.754
	KRTB610	4 SWIVELLING WHEELS					271
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6				521
	KSTBAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON OPEN STAND	71x50x10				450
	KSTCAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON CLOSED STAND/WORKTOP	76x50x10				444
	RGP5AT	60X40 CM GRID RACK FOR ACT.O OVENS 6X1/1 GN	47,5x54x7				252
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94				908
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4				117
	TRG811	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS OR 2 CHICKEN GRIDS	36,5x68x43,5				816
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33x68x44				747
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36x67x44				827
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38x64x43				706

ICON7000
720 mm

ICON9000
920 mm














ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION				
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				120
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			320
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			282
	GPAT	ACT.O DETERGENT/DESCALER DISPENSER	15x17x10			496
	GPATKS	ACT.O DETERGENT/DESCALER DISPENSER FOR TOP SUPERIMPOSED OVENS	18x25x10			671
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				561
	SCAT61	HEAT SHIELD FOR LEFT SIDE PANEL	5,2x72x68,5			300
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10			124
	KSAT11E	STACKABLE CONFIGURATION KIT - LOWER ELECTRIC ACT.O OVEN	78x82x25			1.235
	KSAT11G	STACKABLE CONFIGURATION KIT - LOWER GAS ACT.O OVEN	78x82x25			1.530
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				207
	KVCT610	STEAM CONDENSER FOR COMBI OVENS	21x48x27			501
	CFAT11	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50			2.858
	CFAT11A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50	0,42	230V 1N~ / 50 ÷ 60Hz	3.625
	CFAT11AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 1/1	92,1x108x65	0,42	230V 1N~ / 50 ÷ 60Hz	4.594
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10			1.020

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE

AT - FX - BX - TT










ACT.O COMBI OVENS

AT101

Multi-functional combi oven 4.0 capacity 10 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIoT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Both options are possible with W version of ACT.O or with addition of GPAT dispenser accessory. ACT.O INTENSIVE POULTRY COOKING version accessories table: see the introductory section to this chapter. Available in R

version with reversed door opening (from right to left). Detergent and descaler available in SPARE PARTS PRICE LIST. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

MOD.	DESCRIPTION					€
	AT101EW ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x107,1	17		400V 3N~/ / 230V 3~/ / 50÷60 Hz	17.458
	AT101E ACT.O ELECTRIC COMBI OVEN 10X1/1 GN	92x89,5x107,1	17		400V 3N~/ / 230V 3~/ / 50Hz	17.009
	AT101EWR ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x107	17		400V 3N~/ / 230V 3~/ / 50÷60 Hz	18.045
	AT101ER ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x107	17		400V 3N~/ / 230V 3~/ / 50÷60 Hz	17.595
	AT101ECW ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER	92x89,5x107,1	17		400V 3N~/ / 230V 3~/ / 50÷60 Hz	18.405
	AT101GW ACT.O GAS COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x107,1	19,5	0,8	230V 1N~/ / 50Hz	19.282
	AT101G ACT.O GAS COMBI OVEN 10X1/1 GN	92x89,5x107,1	19,5	0,8	230V 1N~/ / 50Hz	18.832
	AT101GWR ACT.O GAS COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x107,1	19,5	0,8	230V 1N~/ / 50Hz	19.870
	AT101GR ACT.O GAS COMBI OVEN 10X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x107,1	19,5	0,8	230V 1N~/ / 50Hz	19.420

ICON7000
720 mm

ICON9000
920 mm






















ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	TBATA610	OPEN FRAME FOR ACT.O OVENS 1/1 GN	92x66x63				622
	TBATA61V	CONTAINER RACK FOR OPEN STAND TBATA610					236
	TBATC610	BASE FRAME WITH DOORS FOR ACT.O OVENS 1/1 GN	90x80x55				1.523
	TBATP610	STAND WITH DOORS FOR 1/1 GN ACT.O POULTRY OVENS - 2 FAT TANKS INCLUDED	90x80x55				1.754
	KRTB610	4 SWIVELLING WHEELS					271
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6				521
	KSTBAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON OPEN STAND	71x50x10				450
	KSTCAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON CLOSED STAND/WORKTOP	76x50x10				444
	RGP8AT	60X40 CM GRID RACK FOR ACT.O OVENS 10X1/1 GN	71,8x54x7				353
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94				908
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4				117
	TRG1211	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS OR 3 CHICKEN GRIDS	36,5x68x65				927
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43x69x66				851
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36x67x65				949
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38x64x67				720
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR					120
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				320

ICON7000
720 mm

ICON9000
920 mm












ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				282
	GPAT	ACT.O DETERGENT/DESCALER DISPENSER	15x17x10				496
	GPATKS	ACT.O DETERGENT/DESCALER DISPENSER FOR TOP SUPERIMPOSED OVENS	18x25x10				671
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS					561
	SCAT101	HEAT SHIELD FOR LEFT SIDE PANEL	5,2x72x93				335
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10				124
	KSAT11G	STACKABLE CONFIGURATION KIT - LOWER GAS ACT.O OVEN	78x82x25				1.530
	KSAT11E	STACKABLE CONFIGURATION KIT - LOWER ELECTRIC ACT.O OVEN	78x82x25				1.235
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS					207
	KVCT610	STEAM CONDENSER FOR COMBI OVENS	21x48x27				501
	CFAT11	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50				2.858
	CFAT11A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50	0,42	230V 1N~ / 50 ÷ 60Hz		3.625
	CFAT11AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 1/1	92,1x108x65	0,42	230V 1N~ / 50 ÷ 60Hz		4.594
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10				1.020

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACT.O COMBI OVENS

AT82

Multi-functional combi oven 4.0 capacity 8 containers 2/1 GN or 16 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with

automatic liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Detergent and descaler available in SPARE PARTS PRICE LIST. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

ICON7000
720 mm







ICON9000
920 mm

ICON9000 PLUS
920 mm















OMEGA
1.100 mm

MONOLITHE












AT - FX - BX - TT

	MOD.	DESCRIPTION					
	AT82EW	ACT.O ELECTRIC COMBI OVEN 8 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x99,2	19,6		400V 3N ~ 50 ÷60 Hz	18.893
	AT82GW	ACT.O GAS COMBI OVEN 8 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x99,2	27	0,55	230V 1N~/50Hz	22.141

ACCESSORIES

	MOD.	DESCRIPTION					
	TBATA812	OPEN STAND WITH LOWER SHELF FOR ACT.O OVENS 2/1 GN	86x118,1x58,5				1.013
	TBATA82V	CONTAINER RACK FOR TBATA812 CAPACITY 14 X 2/1 GN CONTAINERS	76x16x42				209
	TBATC812	STAND WITH DOORS FOR ACT.O OVENS 2/1GN	117,7x91,3x58,6				1.890
	KRTB610	4 SWIVELLING WHEELS					271
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6				521
	C812N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x88,5				1.695
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6				222
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57x70,4x56,8				907
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61x80x62				1.333

ACCESSORIES

	MOD.	DESCRIPTION					€
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7x80,6x56,8				1.090
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR					120
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				320
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				282
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS					561
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10				124
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS					207
	CFAT21	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50				3.787
	CFAT21A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50	0,42	230V 1N~/ 50 ÷ 60Hz		5.974
	CFAT21AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 2/1	118x126x65	0,42	230V 1N~/ 50 ÷ 60Hz		7.325

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACT.O COMBI OVENS

AT122

Multi-functional combi oven 4.0 capacity 12 containers 2/1 GN or 24 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIoT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with

automatic liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. ACT.O INTENSIVE POULTRY COOKING version accessories table: see the introductory section to this chapter. Detergent and descaler available in SPARE PARTS PRICE LIST. They can be connected as standard via Ethernet

cable (not supplied) to APO.LINK portal.

ICON7000
720 mm








ICON9000
920 mm

ICON9000 PLUS
920 mm














OMEGA
1100 mm

MONOLITHE















AT - FX - BX - TT

	MOD.	DESCRIPTION					
	AT122EW	ACT.O ELECTRIC COMBI OVEN 12 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x125,2	27,5	400V 3N ~ 50 ±60 Hz		21.384
	AT122GW	ACT.O GAS COMBI OVEN 12 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x125,2	32	0,6	230V 1N~/ 50Hz	25.742
	AT122ECW	ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER	118,1x108,4x125,2	27,5	400V 3N ~ 50 ±60 Hz		22.469

ACCESSORIES

	MOD.	DESCRIPTION					
	TBATA812	OPEN STAND WITH LOWER SHELF FOR ACT.O OVENS 2/1 GN	86x118,1x58,5				1.013
	TBATA82V	CONTAINER RACK FOR TBATA812 CAPACITY 14 X 2/1 GN CONTAINERS	76x16x42				209
	TBATC812	STAND WITH DOORS FOR ACT.O OVENS 2/1GN	117,7x91,3x58,6				1.890
	TBATP812	STAND WITH DOORS FOR GN 2/1 GN ACT.O POULTRY OVENS - 2 FAT TANKS INCLUDED	117,7x91,3x58,6				2.168
	KRTB610	4 SWIVELLING WHEELS					271
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6				521
	C812N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x88,5				1.695
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6				222

ACCESSORIES

	MOD.	DESCRIPTION					€
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7x58,8x85,3				1.003
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80x61x86				1.687
	SRG4P21	REMOVABLE RACK FOR 8 CHICKEN GRIDS	58x80x80				880
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7x80,6x82,8				1.110
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR					120
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				320
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				282
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS					561
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10				124
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS					207
	CFAT21	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50				3.787
	CFAT21A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50	0,42	230V 1N~ / 50 ÷ 60Hz		5.974
	CFAT21AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 2/1	118x126x65	0,42	230V 1N~ / 50 ÷ 60Hz		7.325

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACT.O COMBI OVENS

AT201

Multi-functional combi oven 4.0 capacity 20 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Detergent and descaler available in SPARE PARTS PRICE LIST. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

ICON7000
720 mm






ICON9000
920 mm

ICON9000 PLUS
920 mm












OMEGA
1100 mm

MONOLITHE







AT - FX - BX - TT

	MOD.	DESCRIPTION					€
	AT201EW	ACT.O ELECTRIC COMBI OVEN 20 X GN 1/1 WITH AUTOMATIC WASHING	95x80x183	34		400V 3N~/ 230V 3~/ 50÷60 Hz	27.732
	AT201GW	ACT.O GAS COMBI OVEN 20 X GN 1/1 WITH AUTOMATIC WASHING	95x80x183	40	1,5	230V 1N~/ 50Hz	30.659

ACCESSORIES

	MOD.	DESCRIPTION					€
	R201AT	ROLL-IN RACK TROLLEY 20X1/1GN GRID CLEAR.66 MM	59x74x170				2.060
	R201ATP	ROLL-IN RACK TROLLEY 15 PCS 60X40 CM CLEAR.85MM	59x74x170				2.056
	R201ATPP	ROLL-IN PLATE RACK TROLLEY 60 PLATES Ø 30 CM	89x43x173				2.590
	CT2011	THERMAL COVER FOR ROLL-IN TROLLEY FOR 201 OVENS	64,6x38,6x130,9				1.075
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR					120
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				320
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				282
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS					561
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10				124

ACCESSORIES

	MOD.	DESCRIPTION					€
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS					207
	PMAT20	HANDLE PROTECTION	22x45x18				432

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACT.O COMBI OVENS

AT202

Multi-functional combi oven 4.0 capacity 20 containers 2/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Detergent and descaler available in SPARE PARTS PRICE LIST. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

ICON7000
720 mm





ICON9000
920 mm

ICON9000 PLUS
920 mm














OMEGA
1100 mm

MONOLITHE







AT - FX - BX - TT

	MOD.	DESCRIPTION					
	AT202EW	ACT.O ELECTRIC COMBI OVEN 20 X GN 2/1 WITH AUTOMATIC WASHING	120x98x183	55,5		400V 3N ~ 50 ÷60 Hz	36.128
	AT202GW	ACT.O GAS COMBI OVEN 20 X GN 2/1 WITH AUTOMATIC WASHING	120x98x183	55	1,6	230V 1N~/50Hz	41.014

ACCESSORIES

	MOD.	DESCRIPTION					
	R202AT	ROLL-IN RACK TROLLEY 20X2/1GN GRID CLEAR.66 MM	80x90x171				2.438
	R202ATPP	ROLL-IN PLATE RACK TROLLEY 120 PLATES Ø 30 CM	103x82x175				3.864
	CT2021	THERMAL COVER FOR ROLL-IN TROLLEY FOR 202 OVENS	63,2x79,6x130,9				1.166
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR					120
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				320
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10				282
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS					561
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10				124
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS					207

ACCESSORIES

	MOD.	DESCRIPTION					
	PMAT20	HANDLE PROTECTION	22x45x18				432

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

COMBI OVENS COMBISTAR FX

FX61

Capacity 6 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual sanitising effect and manual application of cleaning product. Available in R version

with reversed door opening (from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

ICON7000
720 mm










ICON9000
920 mm

ICON9000 PLUS
920 mm






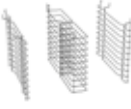












OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

	MOD.	DESCRIPTION					
	FX61E3	TOP MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz	12.246
	FX61G3	TOP MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz	14.563
	FX61E3R	TOP MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz	13.237
	FX61G3R	TOP MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz	15.653
	FX61E2	PLUS MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz	8.435
	FX61G2	PLUS MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz	10.693
	FX61E2R	ELECTRIC MULTIFUNCTION COMBI OVEN 6 X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz	9.181
	FX61G2R	PLUS GAS MULTIFUNCTION COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz	11.594

ACCESSORIES

	MOD.	DESCRIPTION					€
	TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8x69x68,5				622
	TBAFX690	OPEN RAISED STAND (90 CM H) FOR COMBISTAR FX61/BX61 OVENS	89x69x83				791
	TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM					221
	TBAFX69V	CONTAINER RACK FOR TBAFX690 CAPACITY 24 X 1/1 GN CONTAINERS OR 12 PASTRY CONTAINERS 60X40 CM	21x65,1x66,5				262
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6x75,5x68,5				1.510
	KRTB610	4 SWIVELLING WHEELS					271
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10				525
	KSTBFX	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND					359
	KSAS	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	52,8x71,8x12,1				346
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1x49,5x36,3				540
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94				908
	RGP5FM	HOOKED RACK FOR COMBISTAR FX61 CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	57x45x12				240
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4				117
	TRG811	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS OR 2 CHICKEN GRIDS	36,5x68x43,5				816
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33x68x44				747
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36x67x44				827
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38x64x43				706

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	SC61	HEAT SHIELD FOR LEFT SIDE PANEL	71,7x53x63				293
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15x0,15x0,15				195
	KSFMS	VACUUM / COOKING CORE PROBE					268
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC					901
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS					1.076
	TRKSFX11	STAND ON WHEELS FOR STACKED OVENS FX61+61 OR FX101+61					956
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12				177
	KVCX610E	ELECTRIC COMBI OVEN COOKING STEAM CONDENSATION DEVICE	25x32x20				984
	KVCX610G	STEAM CONDENSER FOR GAS COMBI OVENS	25x32x20				996
	CAFORNOX	INTEGRATED SELF-EXTRACTING HOOD WITH CHARCOAL FILTER MOTOR FOR ELECTRIC OVEN 6 AND 10 GN 1/1	92x71,5x65	0,42	230V 1N~ / 50 ÷ 60Hz		5.081
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10				1.020
	CAFX11	INTEGRATED SELF-EXTRACTING HOOD WITH MOTOR FOR ELECTRIC OVEN (MODELS FX / BX)	92x71,5x50	0,42	230V 1N~ / 50Hz		3.364
	CFMX11	INTEGRATED HOOD WITHOUT MOTOR FOR ELECTRIC OVEN (FX / BX MODELS)	92x71,5x50				3.159

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE









AT - FX - BX - TT

COMBI OVENS COMBISTAR FX

FX101

Capacity 10 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual sanitising effect and manual application of cleaning product. Available in R version

with reversed door opening (from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

MOD.	DESCRIPTION					€
	FX101E3 TOP ELECTRIC COMBI OVEN 10X GN 1/1	92x90,1x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	17.009
	FX101G3 TOP GAS COMBI OVEN 10X GN 1/1	92x90,1x103	19,5	0,8	230V 1N~/ 50Hz	18.832
	FX101E3R TOP ELECTRIC COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	18.207
	FX101G3R TOP GAS COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz	20.112
	FX101E2 PLUS ELECTRIC COMBI OVEN 10X GN 1/1	92x90,1x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	11.816
	FX101G2 PLUS GAS COMBI OVEN 10X GN 1/1	92x90,1x103	19,5	0,8	230V 1N~/ 50Hz	13.649
	FX101E2R PLUS ELECTRIC COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	12.788
	FX101G2R PLUS GAS COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz	14.701

ICON7000
720 mm

ICON9000
920 mm



















ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8x69x68,5				622
	TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM					221
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6x75,5x68,5				1.510
	KRTB610	4 SWIVELLING WHEELS					271
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10				525
	KSTBFX	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND					359
	KSAS	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	52,8x71,8x12,1				346
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1x49,5x36,3				540
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94				908
	RGP8FM	HOOKE RACK FOR COMBISTAR FX101 CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	66x45x12				341
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4				117
	TRG1211	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS OR 3 CHICKEN GRIDS	36,5x68x65				927
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43x69x66				851
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36x67x65				949
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38x64x67				720
	SC101	HEAT SHIELD FOR LEFT SIDE PANEL	71,5x20x87,5				328
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15x0,15x0,15				195

ICON7000
720 mm

ICON9000
920 mm



ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	KSFMS	VACUUM / COOKING CORE PROBE					268
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC					901
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS					1.076
	TRKSFX11	STAND ON WHEELS FOR STACKED OVENS FX61+61 OR FX101+61					956
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12				177
	KVCX610E	ELECTRIC COMBI OVEN COOKING STEAM CONDENSATION DEVICE	25x32x20				984
	KVCX610G	STEAM CONDENSER FOR GAS COMBI OVENS	25x32x20				996
	CAFORNOX	INTEGRATED SELF-EXTRACTING HOOD WITH CHARCOAL FILTER MOTOR FOR ELECTRIC OVEN 6 AND 10 GN 1/1	92x71,5x65	0,42	230V 1N~/ 50 ÷ 60Hz		5.081
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10				1.020
	CAFX11	INTEGRATED SELF-EXTRACTING HOOD WITH MOTOR FOR ELECTRIC OVEN (MODELS FX / BX)	92x71,5x50	0,42	230V 1N~/ 50Hz		3.364
	CFMX11	INTEGRATED HOOD WITHOUT MOTOR FOR ELECTRIC OVEN (FX / BX MODELS)	92x71,5x50				3.159

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

COMBI OVENS COMBISTAR FX

FX82

Capacity 8 x 2/1 GN or 16 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual sanitising effect and manual application of cleaning

product. Available in R version with reversed door opening (from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

ICON7000
720 mm








ICON9000
920 mm

ICON9000 PLUS
920 mm




OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

	MOD.	DESCRIPTION					
	FX82E3T	TOP ELECTRIC COMBI OVEN 8X GN 2/1	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz	18.341
	FX82G3T	TOP GAS COMBI OVEN 8X GN 2/1	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz	21.496
	FX82E3TR	TOP ELECTRIC COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz	17.905
	FX82G3TR	TOP GAS COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz	21.222
	FX82E2T	PLUS ELECTRIC COMBI OVEN 8X GN 2/1	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz	14.208
	FX82G2T	PLUS GAS COMBI OVEN 8X GN 2/1	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz	17.590
	FX82E2TR	PLUS ELECTRIC COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz	14.666
	FX82G2TR	PLUS GAS COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz	18.049

ACCESSORIES

	MOD.	DESCRIPTION	   	€
	TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2x86,5x58,7	813
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85x113x40	282
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7x92,8x58,9	1.837
	KRTB610	4 SWIVELLING WHEELS		271
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10	525
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND		313
	KSAS21	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	50,6x73,5x21,2	399
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1x49,5x36,3	540
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x83,5	1.384
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6	222
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57x70,4x56,8	907
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61x80x62	1.333
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7x80,6x56,8	1.090
	SC82	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x78	330
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15x0,15x0,15	195
	KSFMS	VACUUM / COOKING CORE PROBE		268

ICON7000
720 mm

ICON9000
920 mm








ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	KSFX82E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC	120x50x30				1.122
	KSFX82G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS	120x50x30				1.456
	TRKSFX82	STAND ON WHEELS FOR TWO OVENS FX82 SUPERPOSED					994
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12				177

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE


AT - FX - BX - TT

COMBI OVENS COMBISTAR FX












FX122

Capacity 12 x 2/1 GN or 24 x 1/1 containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual sanitising effect and manual application of cleaning

product. Detergent and sanitiser available in SPARE PARTS PRICE LIST.

	MOD.	DESCRIPTION					
	FX122E3T	TOP ELECTRIC COMBI OVEN 12X GN 2/1	117,8x109x119,5	27,5	400V 3N ~ 50 ±60 Hz		20.762
	FX122G3T	TOP GAS COMBI OVEN 12X GN 2/1	117,8x109x119,5	32	0,95	230V 1N~/ 50Hz	24.992
	FX122E2T	PLUS ELECTRIC COMBI OVEN 12X GN 2/1	117,8x109x119,5	27,5	400V 3N ~ 50 ±60 Hz		19.303
	FX122G2T	PLUS GAS COMBI OVEN 12X GN 2/1	117,8x109x119,5	32,5	0,95	230V 1N~/ 50Hz	23.381

ACCESSORIES

	MOD.	DESCRIPTION					
	TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2x86,5x58,7				813
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85x113x40				282
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7x92,8x58,9				1.837
	KRTB610	4 SWIVELLING WHEELS					271
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10				525
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND					313

ICON7000
720 mm

ICON9000
920 mm















ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION				
	KSAS21	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	50,6x73,5x21,2			399
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x83,5			1.384
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6			222
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7x58,8x85,3			1.003
	SRG4P21	REMOVABLE RACK FOR 8 CHICKEN GRIDS	58x80x80			880
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80x61x86			1.687
	SC122	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x104			361
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7x80,6x82,8			1.110
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15x0,15x0,15			195
	KSFMS	VACUUM / COOKING CORE PROBE				268
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12			177

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE









AT - FX - BX - TT

COMBI OVENS COMBISTAR FX

FX201 - FX202

Capacity 20 trays 1/1 GN /FX201), 20 trays 2/1 or 40 trays 1/1 /(FX202) with standard roll-in carriage. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual sanitising effect and manual application of

cleaning product. Detergent and sanitiser available in SPARE PARTS PRICE LIST.

MOD.	DESCRIPTION					€
	FX201E3 TOP ELECTRIC COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	34,3	400V 3N~/ 230V 3~/ 50÷60 Hz	26.925
	FX201G3 TOP GAS COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	1,5	230V 1N~/ 50Hz	29.766
	FX201E2 PLUS ELECTRIC COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	34,3	400V 3N~/ 230V 3~/ 50÷60 Hz	21.940
	FX201G2 PLUS GAS COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	1,5	230V 1N~/ 50Hz	24.776
	FX202E3 TOP ELECTRIC COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	55,5	400V 3N ~ 50 ÷60 Hz	35.078
	FX202G3 TOP GAS COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	1,6	230V 1N~/ 50Hz	39.820
	FX202E2 PLUS ELECTRIC COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	55,5	400V 3N ~ 50 ÷60 Hz	33.153
	FX202G2 PLUS GAS COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	1,6	230V 1N~/ 50Hz	36.626

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	R201TXN	ROLL-IN RACK TROLLEY 20X1/1GN GRID CLEAR.66 MM	59x74x170				2.099
	R201TPXN	ROLL-IN RACK TROLLEY 15 PCS 60X40 CM CLEAR.85MM	59x75x170				2.359
	R201PXN	ROLL-IN PLATE RACK TROLLEY 60 PLATES Ø 30 CM	59x74x167				2.527
	CT2011	THERMAL COVER FOR ROLL-IN TROLLEY FOR 201 OVENS	64,6x38,6x130,9				1.075
	SC201	HEAT SHIELD FOR LEFT SIDE PANEL	71,7x53x157,5				442
	R202TXN	ROLL-IN RACK TROLLEY 20X2/1GN GRID CLEAR.66 MM	80x90x171				2.403
	R202PXN	ROLL-IN PLATE RACK TROLLEY 120 PLATES Ø 30 CM	82x92x170				3.509
	CT2021	THERMAL COVER FOR ROLL-IN TROLLEY FOR 202 OVENS	63,2x79,6x130,9				1.166
	SC202	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x157,5				483
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15x0,15x0,15				195
	KSFMS	VACUUM / COOKING CORE PROBE					268
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12				177

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE









AT - FX - BX - TT

COMBI OVENS COMBISTAR BX

BX61 - BX101

Combistar BX61 capacity either 6 trays 1/1 GN or 6 trays EN 60x40 cm; BX101 capacity either 10 trays 1/1 GN or 10 trays EN 60x40 cm, both with standard pull-out rack support. Available in W version with totally automatic washing system with triple sanitising effect (detergent and sanitiser dispenser included), as alternative to standard

version with dual sanitising effect and manual application of cleaning product. Available in R version with reversed door opening (from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

	MOD.	DESCRIPTION					€
	BX61E	ELECTRIC COMBI OVEN 6X1/1GN	92x90,6x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz	6.702
	BX61EW	ELECTRIC COMBI OVEN 6X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz	8.171
	BX61G	GAS COMBI OVEN 6X1/1GN	92x90,6x78,5	13,5	0,8	230V 1N~/ 50Hz	8.485
	BX61GW	GAS COMBI OVEN 6X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x78,5	13,5	0,8	230V 1N~/ 50Hz	9.747
	BX61ER	ELECTRIC COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x73	12		400V 3N~/ 230V 3~/ 50÷60 Hz	7.449
	BX61EWR	ELECTRIC COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x73	12		400V 3N~/ 230V 3~/ 50÷60 Hz	8.918
	BX61GR	GAS COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x73	13,5	0,8	230V 1N~/ 50Hz	9.311
	BX61GWR	GAS COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x73	13,5	0,8	230V 1N~/ 50Hz	10.572
	BX101E	ELECTRIC COMBI OVEN 10X1/1GN	92x90,6x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	9.507
	BX101EW	ELECTRIC COMBI OVEN 10X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	10.761
	BX101G	GAS COMBI OVEN 10X1/1GN	92x90,6x103	19,5	0,8	230V 1N~/ 50Hz	10.863
	BX101GW	GAS COMBI OVEN 10X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x103	19,5	0,8	230V 1N~/ 50Hz	12.085
	BX101ER	ELECTRIC COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	10.375
	BX101EWR	ELECTRIC COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz	11.631
	BX101GR	GAS COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz	11.791
	BX101GWR	GAS COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz	13.013

ICON7000
720 mm

ICON9000
920 mm



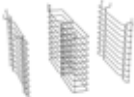




ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8x69x68,5				622
	TBAFX690	OPEN RAISED STAND (90 CM H) FOR COMBISTAR FX61/BX61 OVENS	89x69x83				791
	TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM					221
	TBAFX69V	CONTAINER RACK FOR TBAFX690 CAPACITY 24 X 1/1 GN CONTAINERS OR 12 PASTRY CONTAINERS 60X40 CM	21x65,1x66,5				262
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6x75,5x68,5				1.510
	KRTB610	4 SWIVELLING WHEELS					271
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10				525
	KSTBFX	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND					359
	KSAS	KIT SERBATOI FORNO COMBISTAR TOP SU TELAIO CHIUSO	52,8x71,8x12,1				346
	RGP5BX	HOOKEK RACK FOR COMBISTAR BX61 CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	57x45x12				258
	RGP8BX	HOOKEK RACK FOR COMBISTAR BX101 CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	66x45x12				357
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94				908
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4				117
	TRG811	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS OR 2 CHICKEN GRIDS	36,5x68x43,5				816
	TRG1211	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS OR 3 CHICKEN GRIDS	36,5x68x65				927
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33x68x44				747
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43x69x66				851

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

	MOD.	DESCRIPTION					€
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36x67x44				827
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36x67x65				949
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38x64x43				706
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38x64x67				720
	SC61	HEAT SHIELD FOR LEFT SIDE PANEL	71,7x53x63				293
	SC101	HEAT SHIELD FOR LEFT SIDE PANEL	71,5x20x87,5				328
	KAFX11	AIR FILTER KIT FOR COMPONENTS BOX	24,2x18x7,2				147
	KSBX11LN	SINGLE POINT CORE PROBE KIT FOR BX OVENS GN 1/1	10x60x4				326
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC					901
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS					1.076
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12				177
	KVCX610E	ELECTRIC COMBI OVEN COOKING STEAM CONDENSATION DEVICE	25x32x20				984
	KVCX610G	STEAM CONDENSER FOR GAS COMBI OVENS	25x32x20				996
	CAFORNOX	INTEGRATED SELF-EXTRACTING HOOD WITH CHARCOAL FILTER MOTOR FOR ELECTRIC OVEN 6 AND 10 GN 1/1	92x71,5x65	0,42	230V 1N~ / 50 ÷ 60Hz		5.081
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10				1.020
	CAFX11	INTEGRATED SELF-EXTRACTING HOOD WITH MOTOR FOR ELECTRIC OVEN (MODELS FX / BX)	92x71,5x50	0,42	230V 1N~ / 50Hz		3.364
	CFMX11	INTEGRATED HOOD WITHOUT MOTOR FOR ELECTRIC OVEN (FX / BX MODELS)	92x71,5x50				3.159

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

COMBI OVENS COMBISTAR BX

BX82 - BX122

Combistar BX82 capacity either 8 trays 2/1 GN or 16 trays 1/1 GN; BX122 capacity either 12 trays 2/1 GN or 24 trays 1/1 GN, both with standard pull-out rack support. Available in W version with totally automatic washing system with triple sanitising effect (detergent and sanitiser dispenser included), as alternative to standard version with dual

sanitising effect and manual application of cleaning product. Detergent and sanitiser available in SPARE PARTS PRICE LIST.

ICON7000
720 mm







ICON9000
920 mm

ICON9000 PLUS
920 mm












OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

	MOD.	DESCRIPTION					€
	BX82E	ELECTRIC COMBI OVEN 8X2/1GN	117,8x109,5x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz	10.614
	BX82EW	ELECTRIC COMBI OVEN 8X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz	11.904
	BX82G	GAS COMBI OVEN 8X2/1GN	117,8x109,5x93,5	27	0,8	230V 1N~/ 50Hz	12.672
	BX82GW	GAS COMBI OVEN 8X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x93,5	27	0,8	230V 1N~/ 50Hz	13.911
	BX122E	ELECTRIC COMBI OVEN 12X2/1GN	117,8x109,5x119,5	27,5		400V 3N ~ 50 ÷60 Hz	12.518
	BX122EW	ELECTRIC COMBI OVEN 12X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x119,5	27,5		400V 3N ~ 50 ÷60 Hz	13.763
	BX122G	GAS COMBI OVEN 12X2/1GN	117,8x109,5x119,5	32	0,95	230V 1N~/ 50Hz	14.428
	BX122GW	GAS COMBI OVEN 12X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x119,5	32	0,95	230V 1N~/ 50Hz	15.624

ACCESSORIES

	MOD.	DESCRIPTION					€
	TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2x86,5x58,7				813
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85x113x40				282
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7x92,8x58,9				1.837
	KRTB610	4 SWIVELLING WHEELS					271
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10				525
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND					313
	KSAS21	KIT SERBATOI FORNO COMBISTAR TOP SU TELAIO CHIUSO	50,6x73,5x21,2				399

ACCESSORIES

	MOD.	DESCRIPTION	   	€
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x83,5	1.384
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6	222
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57x70,4x56,8	907
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7x58,8x85,3	1.003
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61x80x62	1.333
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80x61x86	1.687
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7x80,6x56,8	1.090
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7x80,6x82,8	1.110
	SC82	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x78	330
	SC122	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x104	361
	KAFX21	AIR FILTER KIT FOR COMPONENTS BOX	34,5x18x6,6	162
	KSBX21LN	SINGLE POINT CORE PROBE KIT FOR BX OVENS GN 2/1	92x5x5	329
	KSFX82E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC	120x50x30	1.122
	KSFX82G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS	120x50x30	1.456
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12	177

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

PRACTICO COMBI OVENS

TT623-TT61

Multi-functional combi ovens. Customizable and programmable 7" touchscreen control panel. Fully automatic washing system with liquid detergent. Multipoint cooking core probe supplied. Models TT623...: capacity 6 x GN 2/3 h=40 mm. Models TT61...: capacity 6 X GN 1/1 h=40 mm. Models ...R: handle on the right, opening from

right to left. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal. Detergent available in SPARE PARTS PRICE LIST.

ICON7000
720 mm








ICON9000
920 mm

ICON9000 PLUS
920 mm









OMEGA
1100 mm

MONOLITHE











AT - FX - BX - TT

	MOD.	DESCRIPTION					
	TT623	ELECTRIC COMBI OVEN 6 x GN 2/3	51,3x73,2x83,3	5,5	400V 3N / 230V 3÷1N/ 50÷60 Hz		8.328
	TT61	ELECTRIC COMBI OVEN 6 x GN 1/1	51,3x89,6x83,3	6,9	400V 3N / 230V 3÷1N/ 50÷60 Hz		8.795
	TT623R	ELECTRIC COMBI OVEN 6 x GN 2/3 RIGHT HANDLE	51,3x73,2x83,3	5,5	400V 3N / 230V 3÷1N/ 50÷60 Hz		8.328
	TT61R	ELECTRIC COMBI OVEN 6 x GN 1/1 RIGHT HANDLE	51,3x89,6x83,3	6,9	400V 3N / 230V 3÷1N/ 50÷60 Hz		8.795

ACCESSORIES

	MOD.	DESCRIPTION					
	TATT23	OPEN SUPPORT FOR OVENS 6 x GN 2/3	51,4x51x86,9				709
	TATT61	OPEN SUPPORT FOR OVENS 6 x GN 1/1	51,4x67,6x86,9				714
	TATT23V	CONTAINER RACK 6 x GN 2/3 FOR OPEN SUPPORT	9x50x42				176
	TATT61V	CONTAINER RACK 6 x GN 1/1 FOR OPEN SUPPORT	9x67x42				195
	KRTTA	4 SWIVELLING WHEELS FOR OPEN SUPPORT	25x25x12				164

ACCESSORIES

	MOD.	DESCRIPTION					€
	KSTT23	KIT FOR STACKING 2 OVENS 6 x GN 2/3	49x48x18				348
	KSTT11	KIT FOR STACKING 2 OVENS 6 x GN 1/1	48x66x18				348
	KTTSM	MULTIPOINT COOKING EXTERNAL PROBE	20x20x8				341
	KTTSS	EXTERNAL VACUUM PROBE	20x20x8				322
	KSMOKTT	CONNECTION KIT FOR SMOKER ACCESSORY	21x76x6				377
	KSETT11	DETERGENT TANK KIT FOR COMPACT OVEN ON OPEN FRAME OR ON TABLE	24x77x12				202
	KRATT23	FRONT COOLING KIT FOR TT623	26x59x17				166
	KRATT11	FRONT COOLING KIT FOR TT61	26x75x17				169
	CATT11	HOOD WITH MOTOR FOR 6 x GN 1/1 ELECTRIC OVEN					1.970
	CACTT11	CONDENSING HOOD WITH MOTOR FOR 6 x GN 1/1 ELECTRIC OVEN	51,3x107,4x30	0,38		230V 1N~/ 50Hz	3.316

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

COMBI OVENS COMBIFIT

CF: WIDTH 52 CM

CF101E...capacity 10 containers GN 1/1 h 40 mm or 6 containers GN 1/1 h 65 mm. Convection/steam combi oven with touchscreen and knob. Overall width 52 cm.

ICON7000
720 mm







ICON9000
920 mm

ICON9000 PLUS
920 mm










OMEGA
1100 mm

MONOLITHE







AT - FX - BX - TT

	MOD.	DESCRIPTION					€
	CF101E	FIT MULTI-FUNCTION COMBI ELECTRIC 10X1/1GN	51,9x80,3x101	13,8		400V 3N~/ 230V 3~/ 50÷60 Hz	10.530
	CF101ER	FIT MULTI-FUNCTION COMBI ELECTRIC 10X1/1GN WITH RIGHT-HAND DOOR OPENING	51,9x80,3x101	13,8		400V 3N~/ 230V 3~/ 50÷60 Hz	10.530

ACCESSORIES

	MOD.	DESCRIPTION					€
	TACF11	OPEN STAND FOR OVENS 1/1GN	47x62,3x80				753
	TACF11V	CONTAINER RACK 1/1GN	48x24x60				583
	LDLCF	EXTERNAL SPRAY GUN FOR COMBIFIT OVENS					221
	KSCF11	STACKABLE CONFIGURATION KIT - GN 1/3 ELECTRIC OVEN COMBIFIT	53x116x15				344
	TSCF11	OPEN STAND FOR OVENS 1/1GN STACKED	47x49x35				648
	KFMSXCF	KIT FOR USE OF SMOKER WITH COMPACT COMBIOVEN					77
	KFACF	FILTER FOR WATER INLET	10x10x10				56
	KSFTCF	SEISMIC KIT FOR COMBIFIT OVEN FEET					94

ACCESSORIES

	MOD.	DESCRIPTION					
	CACF11	SELF-EXTRACTING INTEGRATED HOOD	52x94x23	0,3	230V 1N~/ 50Hz		2.258
	CACF11C	SELF-EXTRACTING INTEGRATED HOOD WITH CONDENSATOR	52x102,2x30	0,3	230V 1N~/ 50Hz		3.615

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT















COMBI OVENS

ACCESSORIES
















The SMOK smoking kit guarantees durability and uniformity in hot or cold smoking processes. Three smoking levels: standard, soft and strong. Automatic switch-off. Compatible with ACT.O, COMBISTAR FX, COMBISTAR BX, PRACTICO ovens (with KSMOKTT accessory). FMP: Kit for pasteurization on pot, to be used in conjunction with the

multi-point core probe. For combi ovens. Spray gun / tank kit compatibility table: see the introductory section to this chapter. Special accessories features: see the introductory section to this chapter. Compatible with ACT.O, COMBISTAR FX LEVEL 3, PRACTICO ovens.

ACCESSORIES

	MOD.	DESCRIPTION					€
	SMOK	SMOKING KIT	27x37,2x16	0,235	230V 1N~ / 50	± 60Hz	1.120
	S412F2	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 MM					35
	S412Q2	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 MM					34
	FMP	PASTEURIZATION KIT					124
	LDL	EXTERNAL SPRAY GUN FOR OVENS					299
	PND	DETERGENT NEBULIZER 1,5 L					44
	G23X	STAINLESS STEEL GRID GN 2/3	32,5x35x0				39
	G610X	STAINLESS STEEL GRID GN 1/1	53x32,5x1,2				63
	G241X	STAINLESS STEEL GRID GN 2/1	65x53x3,5				105
	G23P4	GRID GN 2/3 FOR 4 CHICKENS ON A SPIT	32,5x35x15,7				42
	G11P6	GRID GN 1/1 FOR 6 CHICKENS ON A SPIT	53x32,5x15,7				70
	G11P8	GRID GN 1/1 FOR 8 CHICKENS ON A SPIT	53x32,5x15,7				43
	G11P10	GRID GN 1/1 FOR 10 CHICKENS ON A SPIT	53x32,5x15,7				48
	GRIBS11	GN 1/1 GRIDL FOR RIBS-CHOPS	53x32,5x13,1				108
	GR11AL	NON-STICK GRILL FOR GRILLING GN 1/1	53x32,5x1,2				158
	TSPG11	GN 1/1 TRAY, DOUBLE USE FOR PIZZA/FRYTOP	53x32,5x4				193

ACCESSORIES

	MOD.	DESCRIPTION					€
	BFR23F4	GN 2/3 TRAY FOR FRYING, HEIGHT 4 CM	32,5x35x4				68
	BFR11F4	GN 1/1 TRAY FOR FRYING, HEIGHT 4 CM	53x32,5x4				74
	BFR21F4	GN 2/1 TRAY FOR FRYING, HEIGHT 4 CM	65x53x4				130
	T4S23	NON-STICK TRAY GN 2/3 4 MOLDS	32,5x35x4				76
	T6S11	NON-STICK TRAY GN 1/1 6 MOLDS	53x32,5x4				109
	T64BA	NON-STICK TRAY 60x40 CM FOR 5 BAGUETTES	60x40x3				69
	T11AL20	GN 1/1 TRAY, HEIGHT 2 CM	53x32,5x2				26
	T23ALA2	NON-STICK TRAY GN 2/3, HEIGHT 2 CM	32,5x35x2				54
	T11ALA2	NON-STICK TRAY GN 1/1, HEIGHT 2 CM	53x32,5x2				63
	T11ALA4	NON-STICK TRAY GN 1/1, HEIGHT 4 CM	53x32,5x4				71
	TM23ALA2	NON-STICK MICRO-PERFORATED CONTAINER GN 2/3	32,5x35x2				63
	TM11ALA2	NON-STICK MICRO-PERFORATED CONTAINER GN 1/1	53x32,5x2				73
	TM11AL2	MICRO-PERFORATED CONTAINER GN 1/1	53x32,5x2				57
	T23FE20	RECTANGULAR ENAMELLED CONTAINER GN 2/3, HEIGHT 2 CM	32,5x35x2				59
	T11FE20	RECTANGULAR ENAMELLED CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2				58
	T11FE40	RECTANGULAR ENAMELLED CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				65
	T6040AL	ALUMINIUM CONTAINER 60X40 CM, HEIGHT 3 CM	60x40x3				35
	TM64ALA	NON-STICK MICRO-PERFORATED CONTAINER 60X40 CM	60x40x2				76
	B23F2	STAINLESS STEEL CONTAINER GN 2/3, HEIGHT 2 CM	32,5x35,4x2				34
	B23F4	STAINLESS STEEL CONTAINER GN 2/3, HEIGHT 4 CM	32,5x35,4x4				45

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ACCESSORIES

ICON7000
720 mm









ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

	MOD.	DESCRIPTION					€
	B23F6	STAINLESS STEEL CONTAINER GN 2/3, HEIGHT 6,5 CM	32,5x35,4x6,5				48
	B12F2	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 2 CM	32,5x26,5x2				22
	B12F4	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 4 CM	32,5x26,5x4				29
	B12F6	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 6.5 CM	32,5x26,5x6,5				37
	B11F2	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2				48
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				55
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5				63
	B21F2	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 2 CM	65x53x2				94
	B21F4	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 4 CM	65x53x4				122
	B21F6	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 6.5 CM	65x53x6,5				128
	BF23F2	PERFORATED CONTAINER 2/3 GN, HEIGHT 2 CM	32,5x35,4x2				40
	BF23F4	PERFORATED CONTAINER GN 2/3, HEIGHT 4 CM	32,5x35,4x4				49
	BF23F6	PERFORATED CONTAINER GN 2/3, HEIGHT 6.5 CM	32,5x35,4x6,5				54
	BF11F2	PERFORATED CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2				62
	BF11F4	PERFORATED CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				76
	BF11F6	PERFORATED CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5				92
	BF11F10	STAINLESS STEEL PERFORATED CONTAINER GN 1/1, HEIGHT 10 CM WITH HANDLES	53x32,5x10				167
	BF11F20	PERFORATED CONTAINER GN 1/1, HEIGHT 20 CM	53x32,5x20				199
	BRG11	DRIPPING FAT PAN GN 1/1	53x32,5x4				227
	BRG	DRIPPING FAT PAN GN 2/1	65x53x4				397
	FGX	FAT FILTER FOR OVENS	50x40x5				115

COMBI OVENS

















FILTERS AND COMPLETE SYSTEMS FOR WATER TREATMENT

Filters for water treatment dedicated to steam generation in combi ovens. For the correct choice of the filter, see the introductory section in the chapter.

ATTENTION: • the PC50S / PC110S / PC110X filter cartridges must be installed with the TPC511 head and CPC511 liter-counter. • The PS120SY code includes: head, filter cartridge and liter counter. •

The PS120SYX code includes: head, filter cartridge; the CPC120X liter-counter must be added.

ACCESSORIES

	MOD.	DESCRIPTION					
	TPC511	HEADER FOR PC50S / PC110S / PC110X CARTRIDGES	15x15x50				98
	PC50S	CARTRIDGE FOR DECARBONATION FILTERING CAPACITY 4675 LT / KH° FOR OVENS CF MODELS - 6xGN 1/1	14,4x0x55,7				275
	PC110S	CARTRIDGE FOR DECARBONATION FILTERING CAPACITY 7907 LT/KH° FOR OVENS MODELS 6xGN 1/1 - 10xGN 1/1 - 8xGN 2/1 - 12xGN 2/1	18,4x0x55,7				386
	PC110X	CARTRIDGE FOR DEMINERALIZATION FOR OVENS MODELS CF - 6xGN 1/1 - 10xGN 1/1	18,4x0x55,7				347
	CPC511	VOLUMETRIC LITER COUNTER FOR PC50S-PC110S-PC110X CARTRIDGES	6,2x2,2x6,2				156
	P120SY	COMPLETE FILTERING SYSTEM FOR DECARBONATION FILTERING CAPACITY 9918 LT/10 KH° FOR OVENS MODELS 8 x GN 2/1 - 12 x GN 2/1 - 20xGN 1/1 - 20xGN 2/1	28,8x0x55				1.409
	PC120S	REPLACEMENT CARTRIDGE DECARBONATION FOR PS120SY	18,4x0x55,7				310
	P120SYX	COMPLETE FILTERING SYSTEM FOR DEMINERALIZATION FILTERING CAPACITY 5000 LT/10 KH° 8 x GN 2/1 - 12 x GN 2/1 - 20xGN 1/1 - 20xGN 2/1	28,8x0x55				1.284
	PC120X	REPLACEMENT CARTRIDGE FOR DEMINERALIZATION FOR P120SYX	18,4x0x55,7				253
	CPC120X	VOLUMETRIC LITER COUNTER FOR P120SYX SYSTEM	9,7x3,3x5				191
	2R3834	REDUCTION KIT FOR PIPES FROM 3/4" TO 3/8"	11x11x11				45

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm








MONOLITHE

AT - FX - BX - TT







SALAMANDER

SALAMANDERS

Available in both electric and gas versions. Cooking grid 57x34 cm. Height-adjustable heating top min. 5 - max. 23 cm.

	MOD.	DESCRIPTION					
	60SM	GAS SALAMANDER	64x50x47	5,25			3.474
	60SME	ELECTRIC SALAMANDER	64x50x47	3,9	400V 2N~/ 230V 1N~/ 50÷60 Hz		2.917

ACCESSORIES

	MOD.	DESCRIPTION					
	KSM	WALL HANGING BRACKET FOR SALAMANDER	60x13x44				82

BLAST CHILLERS & FREEZERS

Ensuring food quality and safety, keeping up with kitchen rhythms, consistently reducing operating costs, and offering more to customers can now be satisfied thanks to the blast chillers and freezers, an essential tool in modern kitchens.

Different lines and set-ups, sturdy machines built with quality materials such as AISI 304 stainless steel, different production capacities, from the version stackable on oven to the roll-in and pass-through models.

The maximum flexibility in the kitchen is summed up in **ARI.O**, a single and irreplaceable professional tool. ARI.O reinvents the way of working in the kitchen, it is the **multifunction** blast chiller-freezer capable of performing any function from -40°C to $+85^{\circ}\text{C}$: from fast freezing to slow cooking.

Connectivity to **APO.LINK** portal for remote control of appliance: by the **Blitz** and **Chillstar** lines (blast chillers-freezers models) and **ARI.O** via accessory.

Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

ICON7000
720 mmICON9000
920 mmICON9000 PLUS
920 mmOMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL
❄️❄️❄️

BLAST CHILLERS & FREEZERS

ARI.O • BLITZ

AISI 304

Internal and external one-piece structure in AISI 304 stainless steel



Connection to the **APO.LINK** portal



Under-oven models available



3 sensors I.F.R. core probe



Control panel with 7" touch display (ARI.O line)

ARI.O

Multifunction blast chillers-freezers

- One-piece structure with rounded internal corners; exterior and interior in AISI 304 stainless steel
- Insulation with polyurethane foam injection, CFC-free; eco-friendly blowing agent HFO with low GWP (Global Warming Potential)
- Internal compartment with removable tray holder frame made of AISI 304 stainless steel
- Hot gas defrosting with automatic condensate evaporation
- Food core temperature probe: heated, 3-sensor Multipoint with intelligent recognition of the food core
- Temperature that can be reached in the chamber: -40°C / +85°C.
- Control panel: electronic board with 7" color touch display
- USB port for data download and software updates
- Functions: cold (blast chilling and freezing, conservation), hot (slow cooking, thawing, holding, pre-heating, drying, pasteurization, proofing and retarder proofing), automatic cycles, special cycles, favorites
- Connection to the **APO.LINK** portal for remote control of the equipment, through a dedicated accessory (**Industry 4.0**).

BLITZ ROLL-IN AND PASS-THROUGH

Multifunction blast chillers-freezers

- Structure made of insulated panels, prefabricated in AISI 304 stainless steel sheet
- CFC-free expanded polyurethane insulation
- Inner compartment useful for nr. 20 containers GN 1/1 and 60x40 cm or GN 2/1 and 60x80 cm trolleys
- Air defrosting
- Core probe: heated, 3 sensors multipoint
- Control panel: electronic board with monochrome graphic display and encoder; Easy View LED multicolor lighting
- USB port useful to software up-date and data download
- Functions: cold (blast chilling and freezing, preservation), hot (proving and retarder proving, thawing), automatic cycles, special cycles, favourites
- Appliances pre-set for remote cooling connection
- Connection to the **APO.LINK** portal for remote control of the equipment, through a dedicated accessory (**Industry 4.0**).



RE51H



BFR202R

BLAST CHILLERS & FREEZERS

CHILLSTAR • CHILLSTAR ECO



Internal and external one-piece structure in AISI 304 stainless steel



Connection to the APO.LINK portal (XS... models)



Under-oven models available



3 sensors I.F.R. core probe (Chillstar)



Control panel with monochrome graphic display (Chillstar)

CHILLSTAR

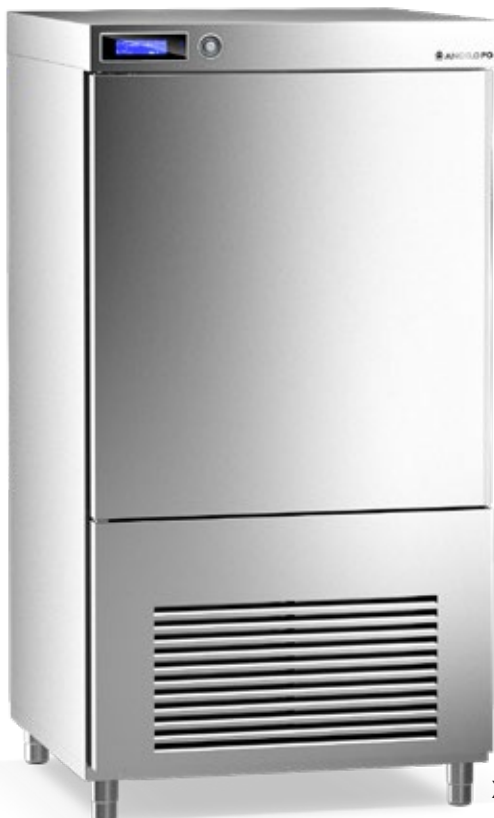
Blast chillers and blast freezers

- One-piece structure with rounded internal corners; exterior and interior in AISI 304 stainless steel
- Insulation with polyurethane foam injection, CFC-free
- Internal compartment with removable tray holder frame made of AISI 304 stainless steel wire
- Air defrosting with tray to collect condensate liquids
- Food core temperature probe: heated, 3-sensor Multipoint
- Control panel: electronic board with monochrome graphic display and encoder
- USB port for data download and software updates
- Functions: cold (blast chilling by XA models, blast chilling and freezing by XS models, conservation), automatic cycles, special cycles, favorites
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0) by XS models.

CHILLSTAR ECO

Blast chillers and blast freezers

- One-piece structure with rounded internal corners; exterior and interior in AISI 304 stainless steel
- Insulation with polyurethane foam injection, CFC-free
- Internal compartment with removable tray holder frame made of AISI 304 stainless steel wire
- Air defrosting with tray to collect condensate liquids
- Food core temperature probe: single point
- Control panel: electronic board with segment display
- Functions: cold (blast chilling by VA models, blast chilling and freezing by VS models, conservation).



XA72S



VS101L

BLAST CHILLERS & FREEZERS

FUNCTIONAL CHARACTERISTICS

ARI.O



+90° ÷ -18°C 240'
 +90° ÷ +3°C 90'

- 7" touch display, with large, colorful and intuitive icons
- Main functions: blast chilling, blast freezing, slow cooking, holding, proofing and retarder proofing, thawing, drying, pasteurization storage and much more
- Automatic programs, designed for every need
- 100 favorite programs, for maximum customization
- USB port to data download and software update
- Multipoint core probe
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).

BLITZ



+90° ÷ -18°C 240'
 +90° ÷ +3°C 90'

- Multifunction blast chiller and freezer: blast chilling, freezing, thawing, proving...
- LCD control panel board and encoder
- Easy-View led lighting allows the user to check on the functioning at a distance
- USB port to data download and software update
- Multipoint core probe
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).

CHILLSTAR



+90° ÷ -18°C 240'
 +90° ÷ +3°C 90'

- LCD control board panel with encoder
- USB port to data download and software update
- Multipoint core probe
- For XS... models connection to APO.LINK portal, for remote control of appliance (Industry 4.0), via accessory.

CHILLSTAR ECO



+90° ÷ -18°C 240'
 +90° ÷ +3°C 90'

- Control panel with segment display
- Single-point core probe (VA models excluded).

BLAST CHILLERS&FREEZERS

MAIN FUNCTIONS AND PROGRAMS

ARI.O = RE... BLITZ = BF... CHILLSTAR = XA... • XS... CHILLSTAR ECO = VA... • VS...

	RE...	BF...	XA...	XS...	VA...	VS...
 BLAST CHILLING , timed and/or with probe detection mode	✓	✓	✓	✓	✓	✓
 BLAST CHILLING - FREEZING , timed and/or with probe detection mode	✓	✓		✓		✓
 CHILLING STORAGE , after every cycle, food is kept safe through the automatic passage to the conversation phase, at positive and/or negative temperature	✓	✓	✓	✓	✓	✓
 Controlled food THAWING , though time and/or with probe detection	✓	✓				
 PROVING and RETARDER PROVING for leavened products allow programmed or manual leavening	✓	✓				
 HOT HOLDING allows you to keep food warm throughout the serving session	✓					
 SLOW COOKING (or at low temperature) timed and/or with probe detection mode, even in vacuum, allows to cook food slowly at low temperature	✓					
 DRYING for fruit and vegetables, allows to dry food	✓					
 PASTEURIZATION allows to pasteurize sauces extending their shelf life in complete safety	✓					
 FAVOURITES to store processes	✓	✓	✓	✓		
AUTO AUTOMATIC according to food category (fish, meat, pasta, desserts, ice cream...); through time and/or with probe detection	✓	✓	✓	✓		
SMART ON SMART ON automatic activation of the blast chilling function	✓	✓	✓	✓		
I.F.R. I.F.R. "Intelligent Food Recognition" system with multipoint core probe. It intelligently varies ventilation and refrigeration to adapt to any kind of food		✓	✓	✓		
 INFINITY cycle keeps running nonstop for blast chilling and/or freezing		✓	✓	✓		
 CONNECTIVITY connection to the APO.LINK portal to remotely control the equipment (accessory)	✓	✓		✓		

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL
❄️❄️❄️

BLAST CHILLERS & FREEZERS

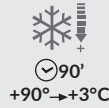
TECHNICAL INFORMATION

MOD.							
			+90° → +3°C	+90° → -18°C		I.F.R. ● ● ●	
ARI.O	RE51H 	N° 5 GN 1/1	hot gas	20	10	✓	
	RE51M	N° 5 GN 1/1 60X40	hot gas	25	15	✓	
	RE101L RE101S	N° 10 GN 1/1 60X40	hot gas	50	25	✓	
BLITZ	BFR201R 	GN 1/1 60X40	electric	120 KG	72 KG	✓	✗
	BFR202R	GN 2/1 60X80	electric	210 KG	144 KG	✓	✗
	BFP202R	GN 2/1 60X80	electric	210 KG	144 KG	✓	✗
CHILLSTAR	XA51 XA51M	N° 5 GN 1/1 60X40	air	18 KG		✓	
	XA101L XA101S	N° 10 GN 1/1 60X40	air	36 KG		✓	
	XA72S	N° 10 GN 2/1	air	60 KG		✓	
	XS51H 	N° 5 GN 1/1	air	16 KG	10 KG	✓	
	XS51 XS51M	N° 5 GN 1/1 60X40	air	22 KG	13 KG	✓	
	XS101L XS101S	N° 10 GN 1/1 60X40	air	45 KG	27 KG	✓	
	XS52M 	N° 5 GN 2/1	air	25 KG	15 KG	✓	
XS72S	N° 10 GN 2/1	air	70 KG	35 KG	✓		
XS102S	N° 10 GN 2/1	air	100 KG	50 KG	✓		
XS102SR	N° 10 GN 2/1	air	100 KG	50 KG	✓	✗	

BLAST CHILLERS & FREEZERS

TECHNICAL INFORMATION

MOD.

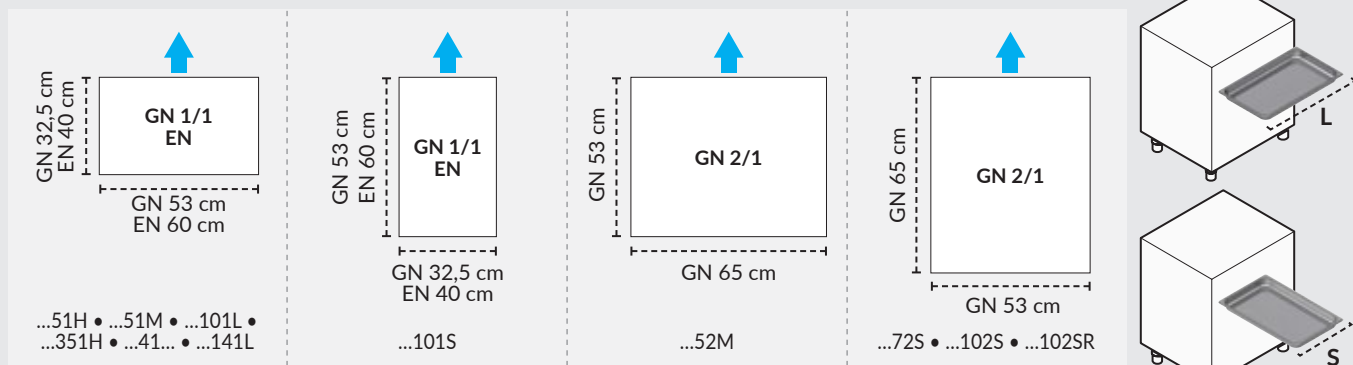


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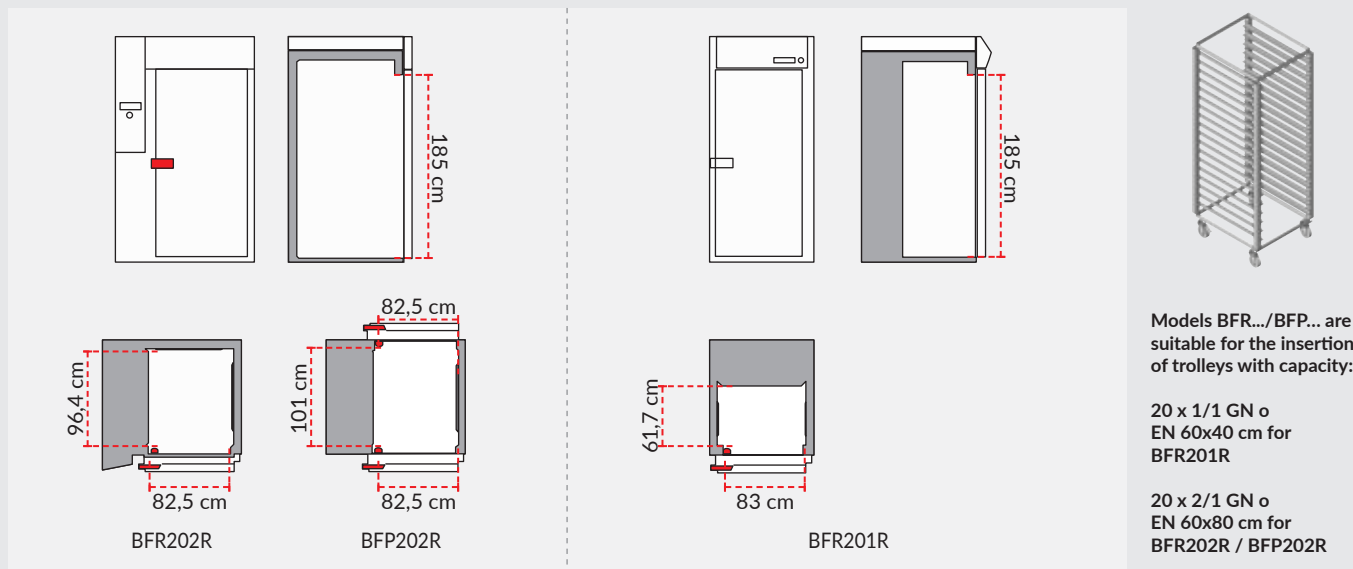


CHILLSTAR ECO	MOD.	Tray	Air	Weight	Weight	Weight	
	VA51 VA51M	N° 5 GN 1/1 60X40	air	12 KG			
	VS351H	N° 5 GN 1/1	air	10,8 KG	3,6 KG	✓	
	VS41M	N° 5 GN 1/1 60X40	air	15 KG	8 KG	✓	
	VS51 VS51M	N° 5 GN 1/1 60X40	air	20 KG	12 KG	✓	
	VS101L	N°10 GN 1/1 60X40	air	42 KG	25 KG	✓	
VS141L	N°14 GN 1/1 60X40	air	65 KG	35 KG	✓		

Container insertion



Roll-in and pass-Through models



MULTIFUNCTION BLAST CHILLERS-FREEZERS

ARI.O

Multifunction blast chillers-freezers, made of AISI 304 stainless steel. Main functions: blast chilling, blast freezing, slow cooking, holding, proving and retarder-proving, defrosting, drying, pasteurization, conservation. Cell capacity 5 containers GN 1/1 or 60x40 for model RE51M. Cell capacity 5 containers GN 1/1 for model RE51H. Cell

capacity 10 containers GN 1/1 or 60x40 cm for models RE101L/S. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

ICON7000
720 mm

ICON9000
920 mm










ICON9000 PLUS
920 mm

OMEGA
1100 mm












MONOLITHE

AT - FX - BX - TT







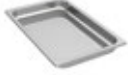

CHILL

	MOD.	DESCRIPTION					
	RE51H	MULTIFUNCTION BLAST CHILLER/FREEZER 20/10 KG/CYCLE UNDER OVEN	92,9x79,5x75	1,5	230V 1N~/ 50Hz		9.943
	RE51M	MULTIFUNCTION BLAST CHILLER/FREEZER 25/15 KG/CYCLE	74,7x79,5x90	1,6	230V 1N~/ 50Hz		11.121
	RE101L	MULTIFUNCTION BLAST CHILLER/FREEZER 50/25 KG/CYCLE	80,2x85,1x178,2	4,5	400V 3N ~ 50 ÷60 Hz		15.355
	RE101S	MULTIFUNCTION BLAST CHILLER/FREEZER 50/25 KG/CYCLE	80,2x85,1x178,2	4,5	400V 3N ~ 50 ÷60 Hz		15.355

ACCESSORIES

	MOD.	DESCRIPTION					
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07	230V 1N~/ 50 ÷60Hz		732
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR- RECORDER					377
	KFSL	PROBE FASTENER FOR LIQUIDS	12x33x4				450
	KEAT11	CLOSING KIT FOR BLAST CHILLER MODEL RE51H AND OVEN ACT.O AT61-101					573
	GS11A	ROLL-IN RACK RUNNER FOR MODELS ...101S	63x46x4				101
	KEN51	RACK AND 5 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...41/51 (NO MODEL ..H)					162

ACCESSORIES

	MOD.	DESCRIPTION					€
	KEN301L	RACK AND 10 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...101L					417
	G610X	STAINLESS STEEL GRID GN 1/1	53x32,5x1,2				63
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2				51
	B12F2	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 2 CM	32,5x26,5x2				22
	B12F4	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 4 CM	32,5x26,5x4				29
	B12F6	1/2 GN STAINLESS STEEL CONTAINER, H 65 MM	32,5x26,5x6,5				37
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53x32,5x2				48
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				55
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5				63
	KRPAB90	4 STAINLESS STEEL WHEELS FOR BLAST CHILLER 5 CONTAINERS (EXCEPT MODELS ...H)					308
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6				321

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL ❄️❄️❄️

MULTIFUNCTION BLAST CHILLERS-FREEZERS

ROLL-IN AND PASS-THROUGH BLITZ

Blast chillers - freezers from +90°C to +3°C and from +90°C to -18°C. BFR201R: for trolley with capacity 20 x GN 1/1 and/or EN 60x40. BFR202R: for trolley with capacity 20 x GN 2/1 and/or EN 60x80. BFP202R: pass-through, for trolley with capacity 20 x GN 2/1 and/or EN 60x80. Models ...R pre-setting for remote cooling connection. Appliance can

be ordered and sent as disassembled on request ; please mention it upon the order. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

ICON7000
720 mm

ICON9000
920 mm








ICON9000 PLUS
920 mm

OMEGA
1100 mm











MONOLITHE

AT - FX - BX - TT

CHILL

	MOD.	DESCRIPTION					€
	BFR201R	ROLL-IN BLAST CHILLER/FREEZER 120/72 KG/CYCLE PRESET FOR REMOTE COOLING UNIT	105x125x226	3,6	400V 3N ~ 50 ÷60 Hz		20.732
	BFR202R	ROLL-IN BLAST CHILLER/FREEZER 210/144 KG/CYCLE PRESET FOR REMOTE COOLING UNIT	140x125x226	5,3	400V 3N ~ 50 ÷60 Hz		24.100
	BFP202R	PASS-THROUGH BLAST CHILLER/FREEZER 210/144 KG/CYCLE PRESET FOR REMOTE COOLING UNIT	140x135x226	5,3	400V 3N ~ 50 ÷60 Hz		27.610











ACCESSORIES

	MOD.	DESCRIPTION					€
	GR7AU	AIR COOLED REMOTE COOLING UNIT FOR MODEL ..201R	150x91x86	5,5	400V 3N~/ 50Hz		12.296
	GR14AU	AIR COOLED REMOTE COOLING UNIT FOR MODEL ..202R..	150x91x86	10,7	400V 3N~/ 50Hz		14.219
	CRG2011	TROLLEY FOR 18 CONTAINERS GN 1/1	44,5x61x171				1.499
	CRG2021	TROLLEY FOR 18 CONTAINERS GN 2/1	65x72x171				2.143
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07	230V 1N~/ 50 ÷ 60Hz		732
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377

BLAST CHILLERS

CHILLSTAR

Blast chillers from +90°C to +3°C. Models ...51 without work top. By models ...51M AISI 304 stainless steel work top h= 80 mm. Cell capacity 5 containers GN 1/1 - 60x40 for models ...51. Cell capacity 10 containers GN 1/1 or 60x40 cm for models ...101L/101S. Cell capacity 10 containers GN 2/1 for models ...72.

	MOD.	DESCRIPTION					
	XA51	BLAST CHILLER 18 KG/CYCLE	74,5x72x84	1	230V 1N~/ 50Hz		5.195
	XA51M	BLAST CHILLER 18 KG/CYCLE	74,5x72x90	1	230V 1N~/ 50Hz		5.620
	XA101L	BLAST CHILLER 36 kg/cycle	80x83x185	2,2	400V 3N ~ 50 ÷60 Hz		8.478
	XA101S	BLAST CHILLER 36 KG/CYCLE	80x83x185	2,2	400V 3N ~ 50 ÷60 Hz		8.478
	XA72S	BLAST CHILLER 60 KG/CYCLE	104x101x198	4	400V 3N ~ 50 ÷60 Hz		12.899

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL ❄️❄️❄️

BLAST CHILLERS-BLAST FREEZERS

CHILLSTAR

Blast chillers - freezers from +90°C to +3°C and from +90°C to -18°C. Models ...51 without work top. By models ...51M AISI 304 stainless steel work top h= 80 mm. Models ...H under-oven. By models ...52M AISI 304 stainless steel top h= 25 mm. Cell capacity 5 containers GN 1/1 or 60x40 for models ...51. Cell capacity 5 containers GN 1/1 for models ...51H. Cell

capacity 5 containers GN 2/1 for models ...52M. Cell capacity 10 containers GN 1/1 or 60x40 cm for models 101L/101S. Cell capacity 10 containers GN 2/1 for models ...72/102. ModelsR pre-setting for remote cooling connection. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact us for

more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm










MONOLITHE

AT - FX - BX - TT

CHILL

	MOD.	DESCRIPTION					
	XS51H	BLAST CHILLER/FREEZER UNDER OVEN 16/10 KG/CYCLE	92,9x77,7x75	1,35	230V 1N~/50Hz		6.502
	XS51	BLAST CHILLER/FREEZER 22/13 KG/CYCLE	74,5x70x84	1,4	230V 1N~/50Hz		6.069
	XS51M	BLAST CHILLER/FREEZER 22/13 KG/CYCLE	74,5x72x90	1,4	230V 1N~/50Hz		6.204
	XS101L	BLAST CHILLER/FREEZER 45/27 KG/CYCLE	80x83x185	4	400V 3N ~ 50 ÷60 Hz		9.870
	XS101S	BLAST CHILLER/FREEZER 45/27 KG/CYCLE	80x83x185	4	400V 3N ~ 50 ÷60 Hz		9.870
	XS52M	BLAST CHILLER/FREEZER 25/15 KG/CYCLE	87,1x90,6x87	1,52	230V 1N~/50Hz		8.518
	XS72S	BLAST CHILLER/FREEZER 70/35 KG/CYCLE	104x101x198	5	400V 3N ~ 50 ÷60 Hz		13.325
	XS102S	BLAST CHILLER/FREEZER 100/50 KG/CYCLE	104x101x198	6,5	400V 3N ~ 50 ÷60 Hz		15.089
	XS102SR	BLAST CHILLER/FREEZER 100/50 KG/CYCLE PRESET FOR REMOTE COOLING UNIT	104x101x198	0,95	230V 1N~/50 ÷60Hz		11.402

ACCESSORIES

	MOD.	DESCRIPTION					
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07	230V 1N~ / 50 ÷ 60Hz		732
	TBA81290	SUPPORT FOR BUILT-IN OVEN AND BLAST CHILLER MODEL ...52M	120x95x92,5				1.404
	KEX21	CLOSING FOR OVEN - BLAST CHILLER MODEL ...52M					285
	GR4AU	AIR COOLED REMOTE COOLING UNIT FOR MODEL ..102SR	96x91,5x55	6	400V 3N ~ 50 ÷ 60 Hz		8.177

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL ❄️❄️❄️

BLAST CHILLERS-BLAST FREEZERS

CHILLSTAR ECO

VA...: Blast chillers from +90°C to +3°C.
 VS...: Blast chillers - freezers from +90°C to +3°C and from +90°C to -18°C. Models ...51 without work top. Models ...51M with AISI 304 stainless steel work top h= 80 mm. Models ...H under-oven. Models ...41/51: chamber capacity 5 containers GN 1/1 or 60x40 cm. Models ...H: chamber capacity 5 containers GN 1/1.

Models ...101L: chamber capacity 10 containers GN 1/1 or 60x40 cm.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL












	MOD.	DESCRIPTION					
	VA51	BLAST CHILLER 12 KG/CYCLE	74,5x70x84	0,85		230V 1N~/50Hz	3.879
	VA51M	BLAST CHILLER 12 KG/CYCLE	74,5x72x90	0,85		230V 1N~/50Hz	4.129
	VS351H	BLAST CHILLER/FREEZER UNDER OVEN 10.8/3.6 KG/CYCLE	92,9x77,7x75	0,85		230V 1N~/50Hz	5.044
	VS41M	BLAST CHILLER/FREEZER 15/8 KG/CYCLE	74,5x70x84,2	1		230V 1N~/50Hz	4.262
	VS51	BLAST CHILLER/FREEZER 20/12 KG/CYCLE	74,5x70x84	1,2		230V 1N~/50Hz	4.870
	VS51M	BLAST CHILLER/FREEZER 20/12 KG/CYCLE	74,5x72x90	1,35		230V 1N~/50Hz	5.111
	VS101L	BLAST CHILLER/FREEZER 42/25 KG/CYCLE	80x83x185	3,2		400V 3N ~ 50 ÷60 Hz	8.087
	VS141L	BLAST CHILLER/FREEZER 65/35 KG/CYCLE	80x83x199	4,5		400V 3N ~ 50 ÷60 Hz	12.497

BLAST CHILLERS-BLAST FREEZERS

ACCESSORIES CHILLSTAR AND CHILLSTAR ECO

DLUSB detects and records the temperature and humidity of the compartment. GS11A/GS21A... : allow to handle the roll-in rack between blast chiller/freezer and oven. LUV...: for models XA-XS only. KRPRVX: for 10 x GN 1/1 models and models ...1H (without using trolley C610N). Grid G785X for models ...72S/102S only.

ACCESSORIES

	MOD.	DESCRIPTION					€
	PA51	WORK TOP H = 6 CM WITH REAR SPLASHBACK FOR MODELS ..51..	74,5x70x14,5				396
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2				51
	LUV1U	ULTRAVIOLET STERILIZER FOR BLAST CHILLER 5 CONTAINERS GN 1/1 (NO MODEL ..H)		0,01	230V 1N~/ 50Hz		555
	LUV2F	ULTRAVIOLET STERILIZER FOR BLAST CHILLER 10 CONTAINERS GN 1/1 MODELS 101L		0,04	230V 1N~/ 50 ÷ 60Hz		908
	LUV4F	ULTRAVIOLET STERILIZER FOR BLAST CHILLER 10 CONTAINERS GN 2/1 MODELS 72S/102S		0,04	230V 1N~/ 50 ÷ 60Hz		948
	KFSL	PROBE FASTENER FOR LIQUIDS	12x33x4				450
	GS11A	ROLL-IN RACK RUNNER FOR MODELS ...101S	63x46x4				101
	GS21A	ROLL-IN RACK RUNNER FOR MODELS ...72S/102S	65,5x81,3x4,6				199
	KEN51	RACK AND 5 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...41/51 (NO MODEL ..H)					162
	KEN301L	RACK AND 10 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...101L					417
	KEN301S	RACK AND 10 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...101S					417
	KEN72S	RACK AND 10 GUIDES FOR CONTAINERS EN 60X40 AND/OR 60X80 FOR MODELS ...72S					776
	KEN102S	RACK AND 10 GUIDES FOR CONTAINERS EN 60X40 AND/OR 60X80 FOR MODELS ...102S					776
	G610X	STAINLESS STEEL GRID GN 1/1	53x32,5x1,2				63

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm





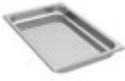

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL ❄️❄️❄️

ACCESSORIES

	MOD.	DESCRIPTION					€
	G21X	GRID GN 2/1 MADE IN ROUND STAINLESS STEEL	53x65x0,7				107
	B12F2	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 2 CM	32,5x26,5x2				22
	B12F4	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 4 CM	32,5x26,5x4				29
	B12F6	1/2 GN STAINLESS STEEL CONTAINER, H 65 MM	32,5x26,5x6,5				37
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53x32,5x2				48
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4				55
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6,5 CM	53x32,5x6,5				63
	B21F2	2/1 GN STAINLESS STEEL CONTAINER, H 20 MM	65x53x2				94
	B21F4	2/1 GN STAINLESS STEEL CONTAINER, H 40 MM	65x53x4				122
	B21F6	2/1 GN STAINLESS STEEL CONTAINER, H 65 MM	65x53x6,5				128
	KRPAB90	4 STAINLESS STEEL WHEELS FOR BLAST CHILLER 5 CONTAINERS (EXCEPT MODELS ...H)					308
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6				321

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL

REFRIGERATORS

A solution
to any need

Angelo Po refrigerators take great care of any type of food and dish, ensuring maximum freshness and quality: choosing the best ingredients in the kitchen and properly storing them to keep them fresh every day are the secrets to give a unique flavor to any dish.

X-Cel models were designed to ensure maximum reliability and large energy savings. Furthermore, with the **X-Cel** and **X-Tra Plus** ranges, it is possible to obtain a perfect hygiene in a short time and very easily. Such hygiene is synonym

of quality and food safety: the storage compartment has press-formed side walls made of AISI 304 stainless steel.

To meet the demand for remote control of appliances, **the X-Tra Plus offers models connectable to the APO.LINK portal as standard.**

Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

The **Free-Go Plus** models allow to meet all storage and space needs, as well as guaranteeing high flexibility of use.

All the refrigerated cabinets, X-Cel, X-Tra Plus and Free-Go Plus, are designed for a large storage capacity thanks to **the ventilated refrigeration system with an evaporator outside the storage compartment.**

In addition, they respond to new market trends for an increasingly **eco-friendly** refrigeration, friend of the environment and energy saving.

ICON7000
720 mmICON9000
920 mmICON9000 PLUS
920 mmOMEGA
1100 mm

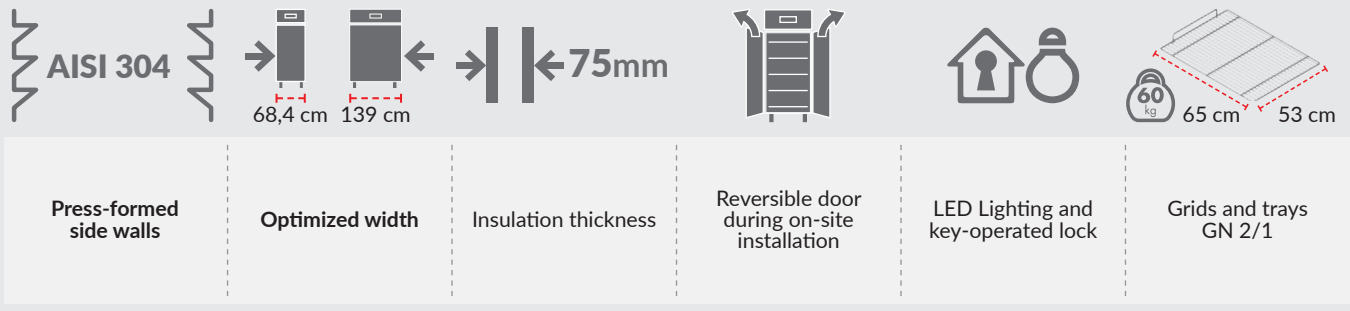
MONOLITHE

AT - FX - BX - TT

CHILL
❄️❄️❄️

REFRIGERATORS

X-CEL • X-TRA PLUS



X-CEL

High energy efficiency

- One-piece construction internal and external made of AISI 304 stainless steel, including bottom, back and ceiling
- Storage chamber made of AISI 304 stainless steel, pressed-formed internal sides, 20 levels
- Ventilated cooling system
- Refrigerant fluids: R600a by positive temperature models, and R290 by negative temperature models
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel with electronic circuit board, HACCP alarms signalling and USB port for data download
- **Highly energy-efficient power unit**
- Each compartment is delivered as standard with: n. 4 stainless steel AISI 304 grids.

X-TRA PLUS

Maximum hygiene

- One-piece construction internal and external made of AISI 304 stainless steel
- Storage chamber made of AISI 304 stainless steel, pressed-formed internal sides, 20 levels
- Ventilated cooling system
- Refrigerant fluid: R290
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat
- Each compartment is delivered as standard with: n. 3 plastic-coated grids.

APO.LINK

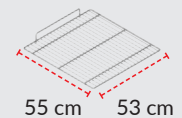
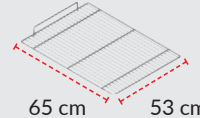
...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators

A



REFRIGERATORS

FREE-GO PLUS



Insulation thickness

Greater storage capacity thanks to the evaporator outside the inner chamber

Reversible door during on-site installation (except glass door)

LED Lighting and key-operated lock

Mod. ...7 and ...15 grids and trays GN 2/1

Mod. ...6 and ...13 grids and trays

FREE-GO PLUS

More storage volume • More eco-friendly

EX...



AISI 304

One-piece construction internal and external made of **AISI 304 stainless steel**

EF...



One-piece construction internal and external made of **special ANTI-FINGERPRINT steel**

- Storage chamber equipped with shelf supports in AISI 304 stainless steel, 21 levels
- Ventilated cooling system
- Refrigerant fluid: R290. Models for pre-set remote cooling: R134a by positive temperature, R452A by negative temperature
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C - Climate class 5. Except models ...PV
- Control panel equipped with digital thermometer-thermostat
- Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids

Models Free-Go PLUS AISI 304 Special:

- Evaporator positioned inside the refrigerating chamber with anti-corrosion treatment (outside by models ...PV)
- Delivered as standard: ...CP nr. 10 GN 1/1 plastic containers h = 150 mm and nr. 5 pairs of telescopic guides - ...LL/LB nr. 2 pairs of AISI 304 stainless steel guides and nr. 2 plastic-coated grids each compartment.

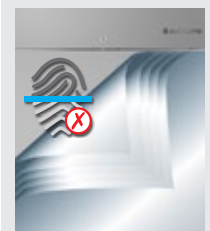


EX7L



EF7T

Special Anti-fingerprint Steel



Always Clean

- Fingerprint resistance for easier cleaning and shiny surfaces at all times
- Resistance to corrosion and high temperatures.

ROLL-IN

MAIN CONSTRUCTION CHARACTERISTICS



Structure made of panels in AISI 304 stainless steel



AISI 304 stainless steel floor

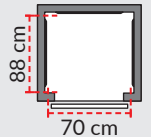
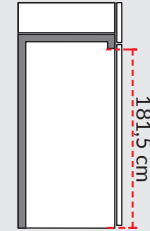
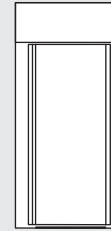


Reversible door during on-site installation



Lighting and key- operated lock




- Ventilated cooling system
- Refrigerant fluid: R290
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel with electronic circuit board, HACCP alarms signalling.



TRHC

REFRIGERATORS

TECHNICAL DATA

MOD.	 *	 **	 ***	
X-Cel	XL70L	electric	A	
	XL70B	hot gas	C	
	XL150L	electric	B	
	XL150B	hot gas	C	
X-Tra Plus	TX70 / TX70LI	electric	C	
	TX70B / TX70BLI	electric	D	
	TX150 / TX150LI	electric	C	
	TX150B / TX150BLI	electric	F	
Free-Go Plus Anti-fingerprint	EF7T	air	C	
	EF7B	electric	D	
	EF15T	air	D	
	EF15B	electric	F	
Free-Go Plus AISI 304	Plus	EX7L	electric	C
		EX7B	electric	D
		EX15L	electric	D
		EX15B	electric	F
	Remote Unit	EX7LR	electric	N/A
		EX7BR	electric	N/A
		EX15LR	electric	N/A
		EX15BR	electric	N/A
Free-Go Plus AISI 304	EX6L	electric	C	
	EX6B	electric	D	
	EX13L	electric	D	
	EX13B	electric	G	
Free-Go Plus AISI 304 Special	EX7TPV	air	E	
	EX15TPV	air	E	
	EX7CP	electric	E	
	EX7LL	electric	E	
	EX7LB	electric	N/A	
Roll-In	TRIHC	hot gas	N/A	

* Defrosting and automatic evaporation of condensation.

** ENERGY CLASS: on 1st July 2016, Ecodesign (EU Regulation 2015/1095) and Energy Labelling (EU Regulation 2015/1094) legislation regarding the first European energy classification label for professional vertical/counter refrigerated storage cabinets sold within the European Union will come into force.

• N/A non-applicable

*** Climate class 5: room temperature +40°C and 40% relative humidity; Climate Class 4: room temperature +30°C and 55% relative humidity.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL




REFRIGERATORS

X-CEL GN 2/1

Refrigerators with one-piece construction, internal, external, bottom, back and ceiling made of AISI 304 stainless steel. Press-formed side walls. Capacity GN 2/1. Each compartment is delivered as standard with n. 4 stainless steel AISI 304 grids.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm







OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL ❄️❄️❄️



	MOD.	DESCRIPTION					€
	XL70L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	68,4x80x204	0,27		230V 1N~/50Hz	4.727
	XL70B	FREEZER -22°C ÷ -15°C GN 2/1	68,4x80x204	0,67		230V 1N~/50Hz	5.586
	XL150L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	139x80x204	0,54		230V 1N~/50Hz	7.771
	XL150B	FREEZER -22°C ÷ -15°C GN 2/1	139x80x204	1,35		230V 1N~/50Hz	9.550

REFRIGERATORS







X-TRA PLUS GN 2/1

Refrigerators with one-piece construction, internal, external, made of AISI 304 stainless steel. Press-formed side walls. Capacity GN 2/1. Refrigerant fluid: R290. Evaporator positioned outside the refrigerating chamber. Each compartment is delivered as standard with n. 3 plastic coated grids. Contact us for more information about how to access

Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



...LI models: connectable to APO.LINK portal via Ethernet network as standard - Industry 4.0 - for real time control of appliances and export and display of data log and process indicators.

	MOD.	DESCRIPTION					
	TX70	REFRIGERATOR -2°C ÷ +8°C GN 2/1	68,4x80x204	0,22		230V 1N~/ 50Hz	3.201
	TX70B	FREEZER -20°C ÷ -10°C GN 2/1	68,4x80x204	0,66		230V 1N~/ 50Hz	3.895
	TX150	REFRIGERATOR -2°C ÷ +8°C GN 2/1	139x80x204	0,28		230V 1N~/ 50Hz	4.982
	TX150B	FREEZER -20°C ÷ -10°C GN 2/1	139x80x204	0,92		230V 1N~/ 50Hz	5.922
	TX70LI	REFRIGERATOR -2°C ÷ +8°C GN 2/1	68,4x80x204	0,22		230V 1N~/ 50Hz	4.124
	TX70BLI	FREEZER -20°C ÷ -10°C GN 2/1	68,4x80x204	0,66		230V 1N~/ 50Hz	4.818
	TX150LI	REFRIGERATOR -2°C ÷ +8°C GN 2/1	139x80x204	0,28		230V 1N~/ 50Hz	5.904
	TX150BLI	FREEZER -20°C ÷ -10°C GN 2/1	139x80x204	0,92		230V 1N~/ 50Hz	6.845

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL





REFRIGERATORS

X-CEL AND X-TRA ACCESSORIES

DLUSB detects and records the temperature and humidity of the compartment.

ACCESSORIES










	MOD.	DESCRIPTION					€
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	GP21B	PLASTIC COATED SHELF 2/1 GN FOR VERT.BOTTLES	53x65x6				56
	G785X	GRID GN 2/1 MADE IN ROUND STAINLESS STEEL	53x65x6,3				95
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2				63
	GXRFS	AISI 304 STAINLESS STEEL CONNECTING SHELF					58
	GRPFS	PLASTIC COATED CONNECTING SHELF					34
	BGN11P	2 PLASTIC FOODSAFE CONTAINERS GN 1/1 WITHOUT LID	32,5x53x15				151
	B21F6	2/1 GN STAINLESS STEEL CONTAINER, H 65 MM	65x53x6,5				128
	B21F4	2/1 GN STAINLESS STEEL CONTAINER, H 40 MM	65x53x4				122
	B21F2	2/1 GN STAINLESS STEEL CONTAINER, H 20 MM	65x53x2				94
	CGXME	AISI 304 STAINLESS STEEL SLIDES FOR REFRIGERATORS WITH PRES-FORMED WALLS 2 COLUMNS	1,3x63x2,3				44
	GC80X	STAINLESS STEEL MEAT HANGING SHELF GN 2/1 WITH 4 HOOKS	65x53,4x1,5				200
	PPRX140	EXTRA FOOT FOR 2 COLUMN REFRIGERATORS FOR LOADS <200 KG	10x10x15				34
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE					321
	KCGR	REMOTE COOLING UNIT COVERING	52x64,2x42				409

REFRIGERATORS

FREE-GO PLUS GN 2/1

Model EF... refrigerators with one-piece construction internal and external in special ANTI-FINGERPRINT steel. Model EX... refrigerators with one-piece construction, internal and external made of AISI 304 stainless steel. Capacity GN 2/1. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Power unit with

refrigerant fluid R290. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides.

	MOD.	DESCRIPTION					
	EF7T	REFRIGERATOR 0°C ÷ +10°C GN 2/1 ANTI-FINGERPRINT STEEL	75x80x204	0,25	230V 1N~/ 50Hz		2.301
	EF7B	FREEZER -20°C ÷ -10°C GN 2/1 ANTI-FINGERPRINT STEEL	75x80x204	0,66	230V 1N~/ 50Hz		2.915
	EF15T	REFRIGERATOR 0°C ÷ +10°C GN 2/1 ANTI-FINGERPRINT STEEL	150x80x204	0,33	230V 1N~/ 50Hz		3.269
	EF15B	FREEZER -20°C ÷ -10°C GN 2/1 ANTI-FINGERPRINT STEEL	150x80x204	0,92	230V 1N~/ 50Hz		4.184
	EX7L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	75x80x204	0,21	230V 1N~/ 50Hz		2.641
	EX7B	FREEZER -20°C ÷ -10°C GN 2/1	75x80x204	0,66	230V 1N~/ 50Hz		3.190
	EX15L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	150x80x204	0,33	230V 1N~/ 50Hz		3.765
	EX15B	FREEZER -20°C ÷ -10°C GN 2/1	150x80x204	0,92	230V 1N~/ 50Hz		4.627

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL




REFRIGERATORS

FREE-GO PLUS GN 2/1 PRESET FOR REMOTE UNIT

Refrigerators with one-piece construction, internal, external, made of AISI 304 stainless steel. Capacity GN 2/1. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides. Preset for operation with R134a refrigerant fluid at

positive temperature, R452A at negative temperature. GR70AL remote cooling unit for refrigerators with 1 column positive temperature. GR70AB remote cooling unit for freezers with 1 column negative temperature. GR150AL remote cooling unit for refrigerators with 2 columns, positive temperature. GR150AB remote cooling unit for refrigerators with

2 columns, positive temperature.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL ❄️❄️❄️



	MOD.	DESCRIPTION					€
	EX7LR	REFRIGERATOR -2°C ÷ +8°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	75x80x204	0,7	220V/230V/24 0V 1N~ / 50÷60 Hz		2.641
	EX7BR	REFRIGERATOR -20°C ÷ -10°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	75x80x204	0,76	220V/230V/24 0V 1N~ / 50÷60 Hz		2.973
	EX15LR	REFRIGERATOR -2°C ÷ +8°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	150x80x204	0,7	220V/230V/24 0V 1N~ / 50÷60 Hz		3.765
	EX15BR	REFRIGERATOR -20°C ÷ -10°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	150x80x204	0,82	220V/230V/24 0V 1N~ / 50÷60 Hz		4.290

ACCESSORIES

	MOD.	DESCRIPTION					€
	GR70AL	REMOTE COOLING UNIT -2°C ÷ +8°C	48x60x30	0,54	230V 1N~ / 50Hz		1.210
	GR70AB	REMOTE COOLING UNIT -20°C ÷ -10°C	48x60x33	0,68	230V 1N~ / 50Hz		1.442
	GR150AL	REMOTE COOLING UNIT -2°C ÷ +8°C	48x60x31	0,75	230V 1N~ / 50Hz		1.265
	GR150AB	REMOTE COOLING UNIT -20°C ÷ -10°C	48x60x35	1,6	230V 1N~ / 50Hz		1.676









REFRIGERATORS

FREE-GO PLUS 2/1 GN SPECIAL

Model EX... refrigerators with one-piece construction, internal and external made of AISI 304 stainless steel. Models ...PV: installation allowed to an altitude up to 800 metres above sea level. Capacity GN 2/1. Ventilated cooling system, evaporator positioned outside the refrigerating chamber for ...TPV models, inside the refrigerant chamber for models

...CP-LL-LB. Power unit with refrigerant fluid R290. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides. Delivered as standard by modelsCP: 5 pairs of telescopic guides in AISI 304 stainless steel and 10 GN 1/1 h = 150 mm plastic containers. Models ...LL/LB delivered as standard with 2 plastic

coated grids and 2 couples of guides each compartment.

	MOD.	DESCRIPTION					
	EX7TPV	REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1	75x80x204	0,22	230V 1N~/ 50Hz		3.948
	EX15TPV	REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1	150x80x204	0,32	230V 1N~/ 50Hz		5.712
	EX7CP	REFRIGERATOR FOR FISH -6°C ÷ +6°C GN 2/1	75x80x204	0,53	230V 1N~/ 50Hz		5.347
	EX7LL	REFRIGERATOR -2°C ÷ +8°C / -2°C ÷ +8°C GN 2/1	75x81,5x204	0,68	230V 1N~/ 50Hz		6.935
	EX7LB	REFRIGERATOR -2°C ÷ +8°C / -20°C ÷ -10°C GN 2/1	75x81,5x204	0,75	230V 1N~/ 50Hz		7.267

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL








REFRIGERATORS









FREE-GO PLUS ACCESSORIES

DLUSB detects and records the temperature and humidity of the compartment.

ACCESSORIES

	MOD.	DESCRIPTION					€
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	GP21	FOODSAFE PLASTIC COATED SHELF GN 2/1	53x65x6,3				54
	GP21B	PLASTIC COATED SHELF 2/1 GN FOR VERT.BOTTLES	53x65x6				56
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2				63
	G785X	GRID GN 2/1 MADE IN ROUND STAINLESS STEEL	53x65x6,3				95
	BGN11P	2 PLASTIC FOODSAFE CONTAINERS GN 1/1 WITHOUT LID	32,5x53x15				151
	B21F6	2/1 GN STAINLESS STEEL CONTAINER, H 65 MM	65x53x6,5				128
	B21F4	2/1 GN STAINLESS STEEL CONTAINER, H 40 MM	65x53x4				122
	B21F2	2/1 GN STAINLESS STEEL CONTAINER, H 20 MM	65x53x2				94
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53x32,5x15				163
	GPR	PLASTIC- COATED CONNECTING SHELF	25,5x54x2,3				29
	GXR	AISI 304 STAINLESS STEEL CONNECTING SHELF	25,5x54x2,3				58
	CGX	TWO S/S SHELF SLIDES FOR SHELVES AND CONTAINERS					45
	CGPS	COUPLE OF GUIDES FOR PASTRY CONTAINERS					74
	MAFPS4	UPRIGHTS FOR PASTRY USE OF REFRIGERATOR	11x120x9				311

ACCESSORIES

	MOD.	DESCRIPTION	   	€
	GC80X	STAINLESS STEEL MEAT HANGING SHELF GN 2/1 WITH 4 HOOKS	65x53,4x1,5	200
	PPRX140	EXTRA FOOT FOR 2 COLUMN REFRIGERATORS FOR LOADS <200 KG	10x10x15	34
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE		321
	KPAF	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5	298

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL




REFRIGERATORS

FREE-GO PLUS 70 CM DEPTH

Model EX... refrigerators with one-piece construction, internal and external made of AISI 304 stainless steel. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Power unit with refrigerant fluid R290. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm



OMEGA
1100 mm

MONOLITHE




AT - FX - BX - TT

CHILL
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❄️

	MOD.	DESCRIPTION					€
	EX6L	REFRIGERATOR -2°C ÷ +8°C	75x70x204	0,21	230V 1N~/50Hz		2.621
	EX6B	FREEZER -20°C ÷ -10°C	75x70x204	0,66	230V 1N~/50Hz		3.170
	EX13L	REFRIGERATOR -2°C ÷ +8°C	150x70x204	0,33	230V 1N~/50Hz		3.746
	EX13B	FREEZER -20°C ÷ -10°C	150x70x204	0,92	230V 1N~/50Hz		4.609



ACCESSORIES

	MOD.	DESCRIPTION					€
	GP70	CLASSED FOODSAFE PLASTIC-COATED SHELF	53x55x6,3				46
	G70X	AISI 304 STAINLESS STEEL GRID	53x55x6,3				67
	GPR70	PLASTIC COATED CONNECTING SHELF	25,5x48x2				24
	CGX70	TWO S/S SHELF SLIDES FOR SHELVES AND CONTAINERS					44
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE					321








REFRIGERATORS

ROLL-IN

Refrigerator with structure made of panels in AISI 304 stainless steel. For trolley. DLUSB detects and records the temperature and humidity of the compartment.

	MOD.	DESCRIPTION					
	TRIHC	REFRIGERATOR +2°C ÷ +10°C FOR TROLLEYS	105,5x105,5x225,5	0,32	230V 1N~/50Hz		9.178

ACCESSORIES

	MOD.	DESCRIPTION					
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	CRG2021	TROLLEY FOR 18 CONTAINERS GN 2/1	65x72x171				2.143

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL
 



ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL
❄️❄️❄️



Bellariva Restaurant - Italy

REFRIGERATED COUNTERS

The large offer of refrigerated counters satisfies any conservation and storage requirement, in addition to ensuring a high degree of application flexibility.

Diva models synthesize the highest energy efficiency to significantly reduce energy consumption while ensuring high energy savings.

Melodies range satisfies any storage requirement, available in two different depths.

Voice models guarantee spotless surfaces thanks to their modern anti-fingerprint special steel finish!

Models with **negative storage temperature** and versions **pre-arranged for remote cooling unit** with reduced dimensions complete our wide range.

What's more, to meet the demand for remote control of appliances, the refrigerated counter world offers some

Diva and freezer models ready for connection to the APO.LINK portal.

Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL
❄️❄️❄️

❄️
❄️❄️❄️

REFRIGERATED COUNTERS

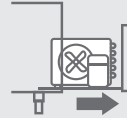
DIVA • MELODIES



One-piece construction internal and external made of **AISI 304 stainless steel**



"U"- flow air circulation: maximum reliability



Cooling unit pulls out for easy and fast maintenance



Worktop in AISI 304 stainless steel, 12/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

DIVA

High energy efficiency

-2 ÷ +10°C

- CFC-free polyurethane insulation, 60 mm thick
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat and communication port
- **Highly energy-efficient power unit**
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

MELODIES

A model for every requirement

0 ÷ +10°C

- CFC-free polyurethane insulation, 60 mm thick
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat
- Wide choice of door and drawer combinations
- Available with either **60 cm depth for 46x32.5 cm containers** or **70 cm depth for GN 1/1 containers**
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

APO.LINK

...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators

A



5DBA



5MB6M

REFRIGERATED COUNTERS

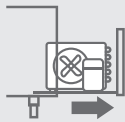
VOICE



One-piece construction internal and external made of **special anti-fingerprint**

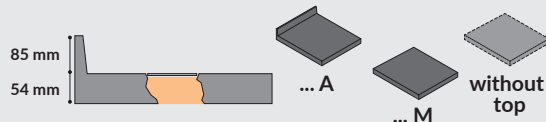


"U"- flow air circulation: maximum reliability



Cooling unit pulls out for easy and fast maintenance

85 mm
54 mm



Worktop in AISI 304 stainless steel, 12/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

VOICE

Innovative material

 $0 \div +10^{\circ}\text{C}$

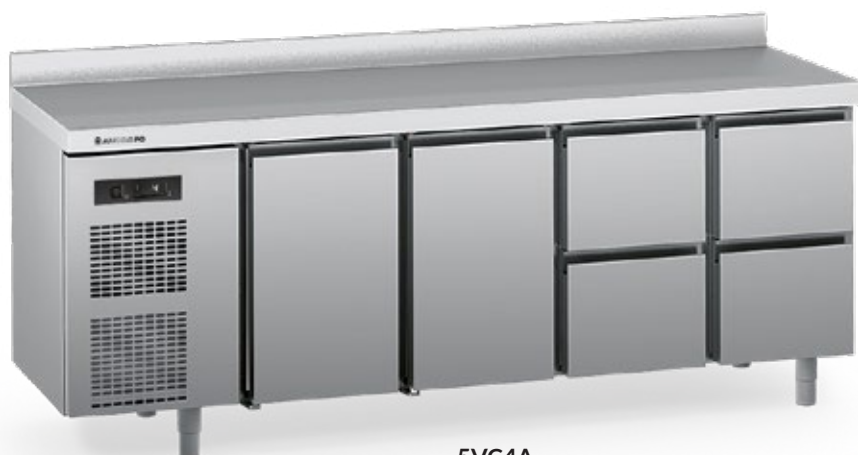
- CFC-free polyurethane insulation, 60 mm thick
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature $+43^{\circ}\text{C}$ - Climate class 5
- Control panel equipped with digital thermometer-thermostat
- Wide choice of door and drawer combinations
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

Special Anti-fingerprint Steel



Always Clean

- Fingerprint resistance for easier cleaning and shiny surfaces at all times
- Resistance to corrosion and high temperatures.



5VC4A

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL

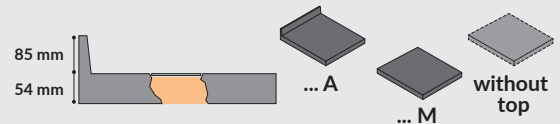



REFRIGERATED COUNTERS

FREEZING AND PRE-ARRANGED FOR REMOTE COOLING UNIT COUNTERS

AISI 304

60mm



One-piece construction internal and external made of **AISI 304 stainless steel**

CFC-free polyurethane insulation, 60 mm thick

Worktop in AISI 304 stainless steel, 12/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

5E...B...

Freezing counters

❄️ -24 ÷ -12°C

- "U"- flow air circulation: maximum reliability
- Cooling unit pulls out for easy and fast maintenance
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat and communication port
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

5ER

Counters pre-arranged for remote cooling unit

❄️ -2 ÷ +8°C • -24 ÷ -12°C

- Ventilated cooling system
- Pre-arranged for refrigerant fluid R134a for positive temperature and R404A/R452A for freezing temperature
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat
- Condensation drainage under technical compartment
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

APO.LINK

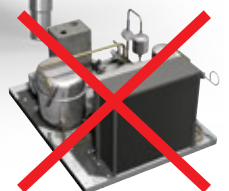
...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators



5EABA






5ERB4M



REFRIGERATED COUNTERS

TECHNICAL DATA

MOD.	 *	 **	 ***
DIVA 5D...	5DA / ...A / ...M / ...LI	electric	A
	5DA2 / / ...A / ...M		B
	5DB / ...A / ...M / ...LI		A
	5DB2 / ...A / ...M		B
	5DC / ...A / ...M / ...LI		B
	5DC2 / ...A / ...M		B
MELODIES 5M...	5MA / ...A / ...M	air	B
	5MA2 / ...A / ...M		C
	5MA4 / ...A / ...M		D
	5MA13 / ...A / ...M		D
	5MB / ...A / ...M		C
	5MB2 / ...A / ...M		C
	5MB4 / ...A / ...M		D
	5MB6 / ...A / ...M		D
	5MB13 / ...A / ...M		C
	5MC / ...A / ...M		D
	5MC2 / ...A / ...M		D
	5MC4 / ...A / ...M		D
MELODIES 5MJ...	5MJA / ...A / ...M	air	B
	5MJB / ...A / ...M		C
VOICE 5V...	5VA / ...A / ...M	air	B
	5VA2 / ...A / ...M		C
	5VB / ...A / ...M		C
	5VB2 / ...A / ...M		C
	5VB4 / ...A / ...M		D
	5VC / ...A / ...M		D
	5VC2 / ...A / ...M		D
	5VC4 / ...A / ...M		D
-24°±-12°C 5E...B...	5EAB / ...A / ...M / ...LI	hot gas	D
	5EBB / ...A / ...M / ...LI		F
-2°±+8°C -24°±-12°C 5ER...	5ERA / ...A / ...M	electric	N/A
	5ERA2 / ...A / ...M		N/A
	5ERB / ...A / ...M		N/A
	5ERB2 / ...A / ...M		N/A

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL










REFRIGERATED COUNTERS

TECHNICAL DATA

MOD.	 *	 **	 ***
-2°/+8°C • -24°/+12°C 5ER...	5ERB4 / ...A / ...M		N/A
	5ERC / ...A / ...M	electric	N/A
	5ERC2 / ...A / ...M		5
	5ERC4 / ...A / ...M		N/A
5ERAB / ...A / ...M	N/A		
-2°/+8°C • -24°/+12°C 5ER...	5ERBB / ...A / ...M	electric	5
	5ERCB / ...A / ...M		N/A

* Defrosting and automatic evaporation of condensation. 5ER models...: Condensation drainage under technical compartment

** ENERGY CLASS: on 1st July 2016, Ecodesign (EU Regulation 2015/1095) and Energy Labelling (EU Regulation 2015/1094) legislation regarding the first European energy classification label for professional vertical/counter refrigerated storage cabinets sold within the European Union will come into force. • N/A non-applicable

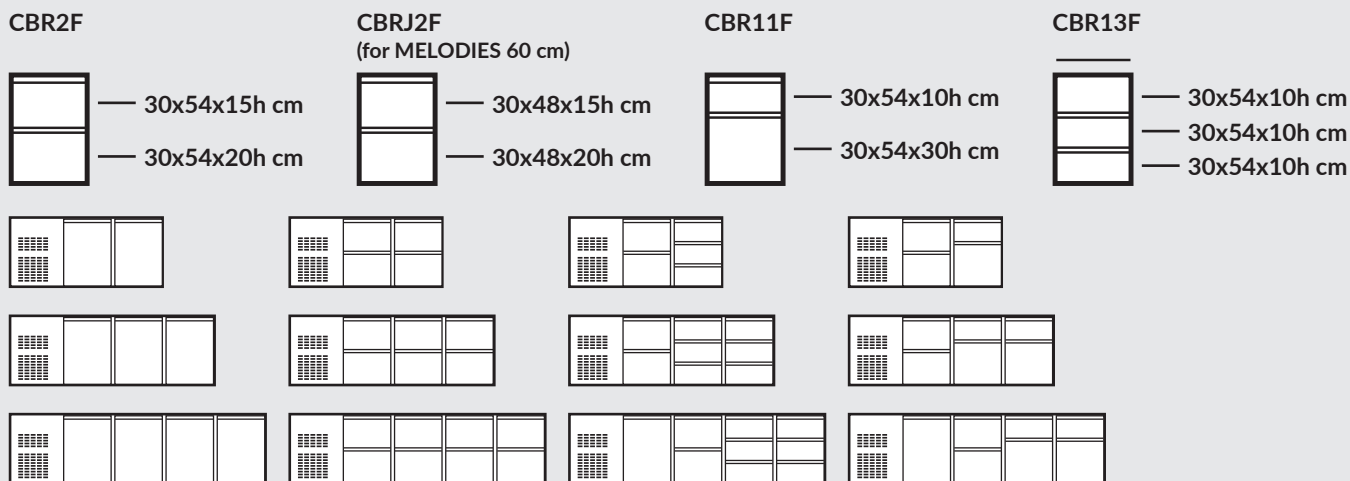
*** Climate class 5: room temperature +40°C and 40% relative humidity.

Examples of drawers compositions with accessory kits

It is possible to configure the refrigerated counters according to your needs using the drawer kits available among the accessories*.

DIVA - MELODIES - REMOTE

The compartment next to the engine compartment can be turned into drawers only with CBR2F kit 8.
Drawers kits cannot be mounted on freezing counters.



VOICE



* In case of conversion from door/doors to drawers during the onsite installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).

Door hinges position



■ sx hinge positioned on the left side
 ■ dx hinge positioned on the right side

REFRIGERATED COUNTERS

DIVA DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. **INSTALLATION RESTRICTIONS:** the compartment positioned on the right to the engine compartment can be turned in drawers only with accessory CBR2F. In case of

conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the

APO.LINK portal for all other countries.



...LI models: connectable to APO.LINK portal via Ethernet network as standard - Industry 4.0 - for real time control of appliances and export and display of data log and process indicators.

	MOD.	DESCRIPTION					
	5DAA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,19		230V 1N~/ 50Hz	3.935
	5DAM	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,19		230V 1N~/ 50Hz	3.811
	5DA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,19		230V 1N~/ 50Hz	3.520
	5DA2A	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,19		230V 1N~/ 50Hz	4.472
	5DA2M	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,19		230V 1N~/ 50Hz	4.348
	5DA2	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,19		230V 1N~/ 50Hz	4.054
	5DBA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,22		230V 1N~/ 50Hz	4.755
	5DBM	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,22		230V 1N~/ 50Hz	4.634
	5DB	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,22		230V 1N~/ 50Hz	4.147
	5DB2A	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,22		230V 1N~/ 50Hz	5.290
	5DB2M	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,22		230V 1N~/ 50Hz	5.170
	5DB2	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,22		230V 1N~/ 50Hz	4.684
	5DCA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,28		230V 1N~/ 50Hz	5.556
	5DCM	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,28		230V 1N~/ 50Hz	5.417
	5DC	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,28		230V 1N~/ 50Hz	4.758
	5DC2A	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,28		230V 1N~/ 50Hz	6.092
	5DC2M	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,28		230V 1N~/ 50Hz	5.955
	5DC2	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,28		230V 1N~/ 50Hz	5.295

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm








OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

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	MOD.	DESCRIPTION					€
	5DAALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,19		230V 1N~/ 50Hz	4.857
	5DAMLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,19		230V 1N~/ 50Hz	4.733
	5DALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,19		230V 1N~/ 50Hz	4.442
	5DBALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,22		230V 1N~/ 50Hz	5.677
	5DBMLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,22		230V 1N~/ 50Hz	5.557
	5DBLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,22		230V 1N~/ 50Hz	5.070
	5DCALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,28		230V 1N~/ 50Hz	6.478
	5DCMLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,28		230V 1N~/ 50Hz	6.340
	5DCLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,28		230V 1N~/ 50Hz	5.681

REFRIGERATED COUNTERS

MELODIES DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to

Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).
INSTALLATION RESTRICTIONS: the compartment positioned on the right to the engine compartment can be turned in drawers only with accessory CBR2F.

	MOD.	DESCRIPTION					€
	5MAA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28	230V 1N~/ 50Hz		3.328
	5MAM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28	230V 1N~/ 50Hz		3.276
	5MA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28	230V 1N~/ 50Hz		3.017
	5MA2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28	230V 1N~/ 50Hz		3.754
	5MA2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28	230V 1N~/ 50Hz		3.700
	5MA2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28	230V 1N~/ 50Hz		3.441
	5MA4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28	230V 1N~/ 50Hz		4.179
	5MA4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28	230V 1N~/ 50Hz		4.124
	5MA4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28	230V 1N~/ 50Hz		3.864
	5MA13A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28	230V 1N~/ 50Hz		4.159
	5MA13M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28	230V 1N~/ 50Hz		4.108
	5MA13	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28	230V 1N~/ 50Hz		3.849
	5MBA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~/ 50Hz		4.041
	5MBM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~/ 50Hz		3.988
	5MB	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28	230V 1N~/ 50Hz		3.711
	5MB2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~/ 50Hz		4.462
	5MB2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~/ 50Hz		4.413
	5MB2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28	230V 1N~/ 50Hz		4.137

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

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	MOD.	DESCRIPTION					€
	5MB13A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~/50Hz	4.872
	5MB13M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~/50Hz	4.820
	5MB13	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28		230V 1N~/50Hz	4.542
	5MB4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~/50Hz	4.891
	5MB4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~/50Hz	4.839
	5MB4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28		230V 1N~/50Hz	4.562
	5MB6A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~/50Hz	5.316
	5MB6M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~/50Hz	5.263
	5MB6	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28		230V 1N~/50Hz	4.986
	5MCA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32		230V 1N~/50Hz	4.835
	5MCM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32		230V 1N~/50Hz	4.714
	5MC	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32		230V 1N~/50Hz	4.317
	5MC2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32		230V 1N~/50Hz	5.261
	5MC2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32		230V 1N~/50Hz	5.139
	5MC2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32		230V 1N~/50Hz	4.742
	5MC4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32		230V 1N~/50Hz	5.690
	5MC4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32		230V 1N~/50Hz	5.567
	5MC4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32		230V 1N~/50Hz	5.169








REFRIGERATED COUNTERS

MELODIES DEPTH 60 CM

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback.

	MOD.	DESCRIPTION					€
	5MJAA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WORKTOP WITH REAR SPLASHBACK	140x60x98,5	0,28	230V 1N~/ 50Hz		3.277
	5MJAM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITH WORKTOP	140x60x90	0,28	230V 1N~/ 50Hz		3.225
	5MJA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITHOUT WORKTOP	140x60x84	0,28	230V 1N~/ 50Hz		2.963
	5MJBA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WORKTOP WITH REAR SPLASHBACK	185x60x98,5	0,28	230V 1N~/ 50Hz		3.990
	5MJBM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITH WORKTOP	185x60x90	0,28	230V 1N~/ 50Hz		3.936
	5MJB	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITHOUT WORKTOP	185x60x84	0,28	230V 1N~/ 50Hz		3.660

ACCESSORIES

	MOD.	DESCRIPTION					€
	CGXBRJ	TWO RUNNERS FOR REFRIGERATED COUNTERS 60 CM DEPTH					46
	RGPBRJ	PLASTIC COATED SHELF FOR REFRIGERATED COUNTERS 60 CM DEPTH	32,5x46x0,6				30
	CBRJ2F	2 AISI 304 STAINLESS STEEL DRAWERS 1/2 FOR REFRIGERATED COUNTERS 60 CM DEPTH					685

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL








REFRIGERATED COUNTERS

VOICE DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece structure made of in special ANTI-FINGERPRINT steel. Models ...M with worktop. Models ...A with worktop and rear splashback. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to

Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm





MONOLITHE







AT - FX - BX - TT

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	MOD.	DESCRIPTION					€
	5VAA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28	230V 1N~/50Hz		2.739
	5VAM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28	230V 1N~/50Hz		2.695
	5VA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28	230V 1N~/50Hz		2.451
	5VA2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28	230V 1N~/50Hz		3.130
	5VA2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28	230V 1N~/50Hz		3.089
	5VA2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28	230V 1N~/50Hz		2.842
	5VBA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~/50Hz		3.258
	5VBM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~/50Hz		3.215
	5VB	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	185x70x84	0,28	230V 1N~/50Hz		2.913
	5VB2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~/50Hz		3.653
	5VB2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~/50Hz		3.608
	5VB2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	185x70x84	0,28	230V 1N~/50Hz		3.307
	5VB4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~/50Hz		4.054
	5VB4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~/50Hz		4.007
	5VB4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	185x70x84	0,28	230V 1N~/50Hz		3.705
	5VCA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32	230V 1N~/50Hz		3.660
	5VCM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32	230V 1N~/50Hz		3.607
	5VC	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32	230V 1N~/50Hz		3.246

	MOD.	DESCRIPTION					€
	5VC2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32	230V 1N~/ 50Hz		4.054
	5VC2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32	230V 1N~/ 50Hz		4.001
	5VC2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32	230V 1N~/ 50Hz		3.637
	5VC4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32	230V 1N~/ 50Hz		4.406
	5VC4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32	230V 1N~/ 50Hz		4.350
	5VC4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32	230V 1N~/ 50Hz		3.991

ACCESSORIES

	MOD.	DESCRIPTION					€
	KITP	DOOR LOCK					62
	KCBR2E	2 DRAWERS 1/2 MADE OF SPECIAL ANTI-FINGERPRINT STEEL					646

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

CHILL





REFRIGERATED COUNTERS

FREEZING COUNTERS DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. it is not possible to convert doors into drawers. Power unit with refrigerant fluid R290. Contact us for more information about how to access Industry 4.0 tax breaks for the Italian

market and availability of the APO.LINK portal for all other countries.



...LI models: connectable to APO.LINK portal via Ethernet network as standard - Industry 4.0 - for real time control of appliances and export and display of data log and process indicators.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm









OMEGA
1.100 mm

MONOLITHE

AT - FX - BX - TT

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	MOD.	DESCRIPTION					€
	5EABA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,7		230V 1N~/50Hz	4.494
	5EABM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	140x70x90	0,7		230V 1N~/50Hz	4.375
	5EAB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	140x70x84		0,7	230V 1N~/50Hz	4.010
	5EBBA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	185x70x98,5	1		230V 1N~/50Hz	5.444
	5EBBM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	185x70x90	1		230V 1N~/50Hz	5.366
	5EBB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	190x70x84		1	230V 1N~/50Hz	5.000
	5EABALI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,7		230V 1N~/50Hz	5.416
	5EABMLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	140x70x90	0,7		230V 1N~/50Hz	5.297
	5EABLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	140x70x84		0,7	230V 1N~/50Hz	4.932
	5EBBALI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	185x70x98,5	1		230V 1N~/50Hz	6.366
	5EBBMLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	185x70x90	1		230V 1N~/50Hz	6.288
	5EBBLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	190x70x84		1	230V 1N~/50Hz	5.922

REFRIGERATED COUNTERS

PRE-ARRANGED FOR REMOTE COOLING UNIT

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to

Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).
INSTALLATION RESTRICTIONS: the compartment positioned on the right to the engine compartment can be turned in drawers only with accessory CBR2F.

	MOD.	DESCRIPTION					€
	5ERAA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	115x70x98,5	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.445
	5ERAM	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	115x70x90	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.385
	5ERA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	115x70x84	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.070
	5ERA2A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	115x70x98,5	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.887
	5ERA2M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	115x70x90	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.827
	5ERA2	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	115x70x84	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.513
	5ERBA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.984
	5ERBM	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.914
	5ERB	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.536
	5ERB2A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	4.430
	5ERB2M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	4.356
	5ERB2	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.979
	5ERB4A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	4.880
	5ERB4M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	4.808
	5ERB4	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	4.437
	5ERCA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	4.320
	5ERCM	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,3	230V 1N~ / 50Hz		4.231
	5ERC	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,3	220V/230V/24	0V 1N~ / 50÷60 Hz	3.774

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm










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	MOD.	DESCRIPTION					€
	5ERC2A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,3	220V/230V/240V 1N~ / 50÷60 Hz		4.761
	5ERC2M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,3	220V/230V/240V 1N~ / 50÷60 Hz		4.671
	5ERC2	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,3	220V/230V/240V 1N~ / 50÷60 Hz		4.197
	5ERC4A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,3	220V/230V/240V 1N~ / 50÷60 Hz		5.250
	5ERC4M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,3	220V/230V/240V 1N~ / 50÷60 Hz		5.156
	5ERC4	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,3	220V/230V/240V 1N~ / 50÷60 Hz		4.701
	5ERABA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	115x70x98,5	0,62	220V/230V/240V 1N~ / 50÷60 Hz		3.864
	5ERABM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	115x70x90	0,62	220V/230V/240V 1N~ / 50÷60 Hz		3.804
	5ERAB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	115x70x84	0,62	220V/230V/240V 1N~ / 50÷60 Hz		3.491
	5ERBBA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,65	220V/230V/240V 1N~ / 50÷60 Hz		4.470
	5ERBBM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,65	220V/230V/240V 1N~ / 50÷60 Hz		4.399
	5ERBB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,65	220V/230V/240V 1N~ / 50÷60 Hz		4.022
	5ERCBA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,68	220V/230V/240V 1N~ / 50÷60 Hz		4.958
	5ERCBM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,68	220V/230V/240V 1N~ / 50÷60 Hz		4.870
	5ERCB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,68	220V/230V/240V 1N~ / 50÷60 Hz		4.413

ACCESSORIES














	MOD.	DESCRIPTION					€
	GR70AL	REMOTE COOLING UNIT -2°C ÷ +8°C	48x60x30	0,54	230V 1N~ / 50Hz		1.210
	GR65BT	REMOTE COOLING UNIT -24°C ÷ -12°C	48x60x33	0,68	230V 1N~ / 50Hz		1.417
	GR135BT	REMOTE COOLING UNIT -24°C ÷ -12°C	48x60x35	1,6	230V 1N~ / 50Hz		1.677
	KCGR	REMOTE COOLING UNIT COVERING	52x64,2x42				409
	KRCBR	CONDENSATION DRIP TRAY					67

REFRIGERATED COUNTERS

ACCESSORIES FOR REFRIGERATED COUNTERS DEPTH 70 CM GN 1/1

DLUSB detects and records the temperature and humidity of the compartment. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).

ACCESSORIES

	MOD.	DESCRIPTION					€
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	CGXBR	RUNNERS GUIDES FOR GN 1/1 REFRIGERATED COUNTERS					49
	RGPBR	PLASTIC COATED SHELF GN 1/1	32,5x53x0,6				34
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2				63
	GRP70B	PLASTIC COATED UNION SHELF FOR REFRIGERATED COUNTERS 70 CM DEPTH	14x46x0,8				21
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53x32,5x15				163
	CBR2F	2 AISI 304 STAINLESS STEEL DRAWERS 1/2 FOR REFRIGERATED COUNTERS 70 CM DEPTH					723
	CBR11F	2 AISI 304 STAINLESS STEEL DRAWERS 1/3 + 2/3 FOR REFRIGERATED COUNTERS 70 CM DEPTH					723
	CBR13F	3 AISI 304 STAINLESS STEEL DRAWERS 1/3 FOR REFRIGERATED COUNTERS 70 CM DEPTH					935
	KRPBR4	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	32x32x16				298

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

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DINKY - Italy

COLD ROOMS



Panels in food-grade non-toxic plastic coated plate with special anti microbes treatment. The activity of the treatment is permanent for the entire working life of the cold room and it doesn't need to be regenerated.

Panel thickness: 6 cm (from 0 to +5°C) and 10 cm (from -20 to +5°C).

Special plastic edge junction round corners and cleaning aid.

Expanded polyurethane insulation without using CFC and HCFC.

Easy assembly assured by a patented panel connection system, structure can be dismantled and expanded.

Walk-over and non-slip floors (precise load 100 Kg.), with micro ribbed plastic-coated plate surface. 10 cm panel cold rooms are always supplied complete with floor.

Doors clearance of 700x1900 h mms, equipped with lock, key complete with internal safety handle.

Monobloc refrigerant units for refrigerated cold rooms: flexible installation, to wall or ceiling, they stand out for respecting the environment (R290 refrigerant fluid with low GWP) and high performance.





COLD ROOMS

TECHICAL SPECIFICATIONS

Wall cooling unit can be installed on the cold room panel

<p>N3103.. N3743..</p> <p>↳ 1230x1230 mm</p>	<p>N4103.. N4943..</p> <p>↳ 1230x1630 mm</p>	<p>N5103.. N6143..</p> <p>↳ 1230x2030 mm</p>	<p>N6103.. N7343..</p> <p>↳ 1230x2430 mm</p>
<p>N5403.. N6443..</p> <p>↳ 1630x1630 mm</p>	<p>N6703.. N8043..</p> <p>↳ 1630x2030 mm</p>	<p>N8003.. N9643..</p> <p>↳ 1630x2430 mm</p>	<p>N8403.. N10043..</p> <p>↳ 2030x2030 mm</p>
<p>N10003.. N12043..</p> <p>↳ 2030x2430 mm</p>	<p>N11703.. N14043..</p> <p>↳ 2030x2830 mm</p>	<p>N12003.. N14343..</p> <p>↳ 2430x2430 mm</p>	<p>N14003.. N16743..</p> <p>↳ 2430x2830 mm</p>

Panel not suitable for positioning the wall refrigeration unit.

Complete aluminium shelves

<p>KSA1212</p> <p>N3103.. • N3743..</p>	<p>KSA1216</p> <p>N4103.. • N4943..</p>	<p>KSA1220</p> <p>N5103.. • N6143..</p>	<p>KSA1224</p> <p>N6103.. • N7343..</p>
<p>KSA1616</p> <p>N5403.. • N6443..</p>	<p>KSA1620</p> <p>N6703.. • N8043..</p>	<p>KSA1624</p> <p>N8003.. • N9643..</p>	<p>KSA2020</p> <p>N8403.. • N10043..</p>
<p>KSA2024</p> <p>N10003.. • N12043..</p>	<p>KSA2028</p> <p>N11703.. • N14043..</p>	<p>KSA2424</p> <p>N12003.. • N14343..</p>	<p>KSA2428</p> <p>N14003.. • N16743..</p>

Aluminium complete shelving units depth 400 mm and height 1700 mm • Shelf depth 37 cm.

Half recessed door



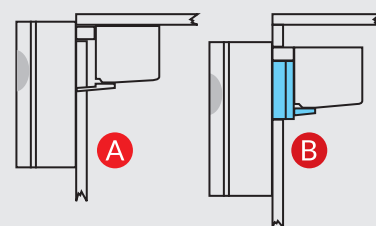
The **half recessed door** has a footprint into the corridor of only **4 cm**.

Advantages of this type of door are: less space occupied, less volume to be cooled at the same capacity, an air tight seal created by a wider magnetic door gasket.

Installation of wall cooling units

(A) Cross type installation of the wall refrigerating unit, flush with the top panel.

(B) Plug type installation through plug kit KTGRPA-KTGRPB-KTGRPC.



	KTGRPA	KTGRPB	KTGRPC
GRP5-GRP7-GRP4B	✓		
GRP10-GRP17-GRP7B-GRP16B		✓	
GRP20B			✓






COLD ROOMS

INTERNAL HEIGHT 203 CM - THICKNESS PANEL 6 CM






Without floor: provided with "U"shaped shelf holders.

...P: with non-slip micro ribbed-plastic floor.



	MOD.	DESCRIPTION					€
	N3103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 3,1 CBM	135x135x209				3.159
	N3103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 3,1 CBM WITH FLOOR	135x135x215				3.534
	N4103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 4,1 CBM	175x135x209				3.634
	N4103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 4,1 CBM WITH FLOOR	175x135x215				4.095
	N5103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,1 CBM	215x135x209				3.944
	N5103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,1 CBM WITH FLOOR	215x135x215				4.447
	N6103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,1 CBM	255x135x209				4.150
	N6103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,1 CBM WITH FLOOR	255x135x215				4.719
	N5403	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,4 CBM	175x175x209				4.176
	N5403P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,4 CBM WITH FLOOR	175x175x215				4.881
	N6703	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,7 CBM	215x175x209				4.557
	N6703P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,7 CBM WITH FLOOR	215x175x215				5.324
	N8003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8 CBM	255x175x209				4.774
	N8003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8 CBM WITH FLOOR	255x175x215				5.612
	N8403	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8,4 CBM	215x215x209				4.891
	N8403P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8,4 CBM WITH FLOOR	215x215x215				5.735
	N10003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 10 CBM	255x215x209				5.122
	N10003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 10 CBM WITH FLOOR	255x215x215				6.038
	N11703	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 11,7 CBM	295x215x209				5.684



	MOD.	DESCRIPTION					€
	N11703P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 11,7 CBM WITH FLOOR	295x215x215				6.722
	N12003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 12 CBM	255x255x209				5.374
	N12003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 12 CBM WITH FLOOR	255x255x215				6.401
	N14003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 14 CBM	295x255x209				5.941
	N14003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 14 CBM WITH FLOOR	295x255x215				7.082






COLD ROOMS

INTERNAL HEIGHT 243 CM - THICKNESS PANEL 6 CM






Without floor: provided with "U"shaped shelf holders.

...P: with non-slip micro ribbed-plastic floor.



	MOD.	DESCRIPTION				
	N3743	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 3,7 CBM	135x135x249			3.365
	N3743P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 3,7 CBM WITH FLOOR	135x135x255			3.739
	N4943	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 4,9 CBM	175x135x249			3.882
	N4943P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 4,9 CBM WITH FLOOR	175x135x255			4.343
	N6143	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 6,1 CBM	215x135x249			4.218
	N6143P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 6,1 CBM WITH FLOOR	215x135x255			4.725
	N7343	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 7,3 CBM	255x135x249			4.445
	N7343P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 7,3 CBM WITH FLOOR	255x135x255			5.011
	N6443	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 6,4 CBM	175x175x249			4.460
	N6443P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 6,4 CBM WITH FLOOR	175x175x255			5.168
	N8043	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 8 CBM	215x175x249			4.867
	N8043P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 8 CBM WITH FLOOR	215x175x255			5.634
	N9643	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 9,6 CBM	255x175x249			5.108
	N9643P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 9,6 CBM WITH FLOOR	255x175x255			5.941
	N10043	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 10 CBM	215x215x249			5.225
	N10043P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 10 CBM WITH FLOOR	215x215x255			6.069
N12043	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 12 CBM	255x215x249			5.483	
N12043P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 12 CBM WITH FLOOR	255x215x255			6.393	
N14043	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 14 CBM	295x215x249			6.092	








	MOD.	DESCRIPTION					€
	N14043P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 14 CBM WITH FLOOR	295x215x255				7.126
	N14343	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 14,3 CBM	255x255x249				5.755
	N14343P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 14,3 CBM WITH FLOOR	255x255x255				6.787
	N16743	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 16,7 CBM	295x255x249				6.370
	N16743P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 16,7 CBM WITH FLOOR	295x255x255				7.502

COLD ROOMS

INTERNAL HEIGHT 203 CM - THICKNESS PANEL 10 CM

...P: with non-slip micro ribbed-plastic floor.



MOD.	DESCRIPTION					€	
	N3103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 3,1 CBM WITH FLOOR	143x143x223				4.475
	N4103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 4,1 CBM WITH FLOOR	183x143x223				5.154
	N5103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 5,1 CBM WITH FLOOR	223x143x223				5.571
	N5403PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 5,4 CBM WITH FLOOR	183x183x223				6.069
	N6103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 6,1 CBM WITH FLOOR	263x143x223				5.902
	N6703PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 6,7 CBM WITH FLOOR	223x183x223				6.577
	N8003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 8 CBM WITH FLOOR	263x183x223				6.931
	N8403PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 8,4 CBM WITH FLOOR	223x223x223				7.059
	N10003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 10 CBM WITH FLOOR	263x223x223				7.445
	N11703PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 11,7 CBM WITH FLOOR	303x223x223				8.215
	N12003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 12 CBM WITH FLOOR	263x263x223				7.882
	N14003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 14 CBM WITH FLOOR	303x263x223				8.661







COLD ROOMS

INTERNAL HEIGHT 243 CM - THICKNESS PANEL 10 CM

...P: with non-slip micro ribbed-plastic floor.



MOD.	DESCRIPTION					€
N3743PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 3,7 CBM WITH FLOOR	143x143x263				4.727
N4943PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 4,9 CBM WITH FLOOR	183x143x263				5.461
N6143PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 6,1 CBM WITH FLOOR	223x143x263				5.902
N7343PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 7,3 CBM WITH FLOOR	263x143x263				6.260
N6443PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 6,4 CBM WITH FLOOR	183x183x263				6.424
N8043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 8 CBM WITH FLOOR	223x183x263				6.958
N9643PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 9,6 CBM WITH FLOOR	263x183x263				7.343
N10043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 10 CBM WITH FLOOR	223x223x263				7.466
N12043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 12 CBM WITH FLOOR	263x223x263				7.881
N14043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 14 CBM WITH FLOOR	303x223x263				8.705
N14343PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 14,3 CBM WITH FLOOR	263x263x263				8.367
N16743PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 16,7 CBM WITH FLOOR	303x263x263				9.185








COLD ROOMS

ACCESSORIES










Shelf depth: 37 cm.










ACCESSORIES

	MOD.	DESCRIPTION					€
	KSA1212	SHELVING FOR COLD ROOM 2 SIDES 123x123 CM					1.235
	KSA1216	SHELVING FOR COLD ROOM 2 SIDES 123x163 CM					1.347
	KSA1220	SHELVING FOR COLD ROOM 2 SIDES 123x203 CM					1.673
	KSA1224	SHELVING FOR COLD ROOM 2 SIDES 123x243 CM					1.798
	KSA1616	SHELVING FOR COLD ROOM 2 SIDES 163x163 CM					1.729
	KSA1620	SHELVING FOR COLD ROOM 3 SIDES 163x203 CM					2.330
	KSA1624	SHELVING FOR COLD ROOM 3 SIDES 163x243 CM					2.415
	KSA2020	SHELVING FOR COLD ROOM 3 SIDES 203x203 CM					2.750
	KSA2024	SHELVING FOR COLD ROOM 3 SIDES 203x243 CM					2.913
	KSA2028	SHELVING FOR COLD ROOM 3 SIDES 203x283 CM					3.055
	KSA2424	SHELVING FOR COLD ROOM 3 SIDES 243x243 CM					3.608
	KSA2428	SHELVING FOR COLD ROOM 3 SIDES 243x283 CM					3.759
	SRCA532	SHELVING FOR COLD ROOM	59,6x37,3x174				498
	SRCA620	SHELVING FOR COLD ROOM	68,4x37,3x174				517
	SRCA708	SHELVING FOR COLD ROOM	77,2x37,3x174				533
	SRCA798	SHELVING FOR COLD ROOM	86,2x37,3x174				585
	SRCA886	SHELVING FOR COLD ROOM	95x37,3x174				606
	SRCA974	SHELVING FOR COLD ROOM	103,8x37,3x174				627



	MOD.	DESCRIPTION	   	€
	SRCA106	SHELVING FOR COLD ROOM	112,6x37,3x174	651
	SRCA115	SHELVING FOR COLD ROOM	121,6x37,3x174	709
	SRCA124	SHELVING FOR COLD ROOM	130,4x37,3x174	728
	SRCA133	SHELVING FOR COLD ROOM	139,4x37,3x174	767
	SRCA150	SHELVING FOR COLD ROOM	156,9x37,3x174	808
	RCA532	RACK SHELF FOR COLD ROOM	53,2x37,3x4,6	74
	RCA620	RACK SHELF FOR COLD ROOM	62x37,3x4,6	80
	RCA708	RACK SHELF FOR COLD ROOM	70,8x37,3x4,6	85
	RCA798	RACK SHELF FOR COLD ROOM	79,8x37,3x4,6	94
	RCA886	RACK SHELF FOR COLD ROOM	88,6x37,3x4,6	100
	RCA974	RACK SHELF FOR COLD ROOM	97,4x37,3x4,6	107
	RCA106	RACK SHELF FOR COLD ROOM	106,2x37,3x4,6	112
	RCA115	RACK SHELF FOR COLD ROOM	115,2x37,3x4,6	125
	RCA124	RACK SHELF FOR COLD ROOM	124x37,3x4,6	132
	RCA133	RACK SHELF FOR COLD ROOM	133x37,3x4,6	142
RCA150	RACK SHELF FOR COLD ROOM	150,5x37,3x4,6	152	
	TSC	UPRIGHTS FOR SHELF		100
	C1512	HANGING RAIL WITH 6 HOOKS FOR COLD ROOM	120x2x5	207
	C1516	HANGING RAIL WITH 8 HOOKS FOR COLD ROOM	160x2x5	224
	C1520	HANGING RAIL WITH 10 HOOKS FOR COLD ROOM	200x2x5	233
	C1524	HANGING RAIL WITH 12 HOOKS FOR COLD ROOM	240x2x5	303
	GA	JOINT FOR CORNER SHELF FOR COLD ROOM		18

ACCESSORIES

	MOD.	DESCRIPTION	   	€
	PS7	STRIP CURTAIN FOR COLD ROOM	75x12x190	338
	MPC	MICROSWITCH DOOR FOR COLD ROOM	10x10x5	140
	RAMP7	ENTRANCE RAMP FOR COLD ROOM PANEL 6 CM THICK WITH FLOOR	98x80x7,5	848
	RAMP7B	ENTRANCE RAMP FOR COLD ROOM PANEL 10 CM THICK WITH FLOOR	98x80x11,5	848












COLD ROOMS






COOLING UNITS

Monobloc refrigerating units for cold rooms, wall or ceiling installation. Refrigerant gas R290 with low GWP. Reliability tested up to +43°C room temperature. Automatic defrosting by hot gas. Supplied with: light, door-microswitch and door resistance for low temperature models, supplied with 2.5 m power cables.

ACCESSORIES

	MOD.	DESCRIPTION					€
	GRP5	WALL MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 3.1 ÷ 5.4	40x79,6x71,4	0,582	230V 1N~/50Hz		3.181
	GRP7	WALL MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 5.4 ÷ 7.3	40x79,6x71,4	0,693	230V 1N~/50Hz		3.559
	GRP10	WALL MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 8 ÷ 10	65x88,7x81,4	0,858	230V 1N~/50Hz		4.391
	GRP17	WALL MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 10 ÷ 16.7	65x88,7x81,4	1,366	230V 1N~/50Hz		5.238
	GRP4B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 3.1 ÷ 4.1	40x79,6x71,4	0,588	230V 1N~/50Hz		3.919
	GRP7B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 4.9 ÷ 7.3	65x88,7x81,4	0,782	230V 1N~/50Hz		4.265
	GRP16B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 8 ÷ 14.3	65x88,7x81,4	1,422	230V 1N~/50Hz		5.217
	GRP20B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 14 ÷ 16.7	69x118,4x88,7	1,708	230V 1N~/50Hz		6.135
	GRS5	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 3.1 ÷ 5.4	88x70x51,8	0,581	230V 1N~/50Hz		4.281
	GRS7	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 5.4 ÷ 7.3	88x70x51,8	0,692	230V 1N~/50Hz		4.833
	GRS11	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 8 ÷ 10	100x93x48	0,876	230V 1N~/50Hz		5.068
	GRS19	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 11.7 ÷ 16.7	111x93x62	1,41	230V 1N~/50Hz		7.196
	GRS4B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 3.1 ÷ 4.1	88x70x51,8	0,587	230V 1N~/50Hz		4.607
	GRS7B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 4.9 ÷ 7.3	100x93x48	0,8	230V 1N~/50Hz		5.223
	GRS13B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 8 ÷ 12	100x93x48	1,2	230V 1N~/50Hz		7.754
	GRS21B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 14 ÷ 16.7	111x93x62	1,52	230V 1N~/50Hz		8.355

ACCESSORIES

	MOD.	DESCRIPTION					€
	KTGRPA	PANEL PLUG FOR WALL MOUNTED COOLING UNIT	38x10,16x34				209
	KTGRPB	PANEL PLUG FOR WALL MOUNTED COOLING UNIT	63x10,16x34				223
	KTGRPC	PANEL PLUG FOR WALL MOUNTED COOLING UNIT	67x10,16x52				257





Antica Cagliari Bistrot - Italy



ICE CUBE MAKERS

Exterior in stainless steel, thermoformed plastic interior.

Slide-out air filter :

- slides out easily with no need to remove the front panel;
- prevents dust formation on air condensers.

Limescale removal system:

A rubber container easy to remove, collects the limescale and residues that form in the water circuit; it allows an easy access to the pump filter for limescale removal.

Antibacterial coating

All ice cube maker models are protected against bacteria using AGION, a compound containing powdered silver. All plastics in contact with water contain AGION, sharply reducing bacteria and algae formation.





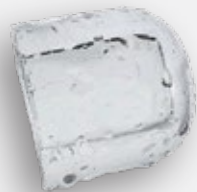

ICE CUBE MAKERS

TECHNICAL NOTICES

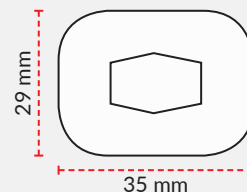
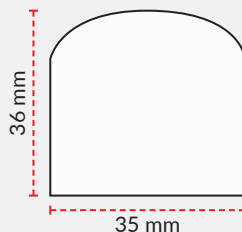


Ice typology

Hollow Cube



21 g.



Granular



Residual water content 25%

Productivity

HOLLOW CUBE	Kg/24h	Load kg
PGC18A	18	4
PGC18W	15	4
PGC25A	24	6
PGC25W	22,5	6
PGC35A	32	10
PGC35W	28	10
PGC45A	47	17
PGC45W	45	17
PGC65A	63	20
PGC65W	60	20
PGC90A	82	30
PGC90W	90	30
PGC170A	171	50





GRANULAR	Kg/24h	Load kg
PGR85A	70	25
PGR85W	73	25
PGR120A	120	55
PGR200A	200	55

ICE-MAKERS

CUBES

PGC...: hollow cubes. ...W: water cooled.
...A: air cooled.



	MOD.	DESCRIPTION					€
	PGC18A	ICE MAKER - HOLLOW CUBES KG 18/24H	33,4x45,7x55,2	0,28		230V 1N~/ 50Hz	1.491
	PGC18W	ICE MAKER - HOLLOW CUBES KG 15/24H	33,4x45,7x55,2	0,28		230V 1N~/ 50Hz	1.491
	PGC25A	ICE MAKER - HOLLOW CUBES KG 24/24H	33,4x45,7x59,7	0,31		230V 1N~/ 50Hz	1.685
	PGC25W	ICE MAKER - HOLLOW CUBES KG 22/24H	33,4x45,7x59,7	0,2		230V 1N~/ 50Hz	1.685
	PGC35A	ICE MAKER - HOLLOW CUBES KG 32/24H	37,7x55,5x63,7	0,36		230V 1N~/ 50Hz	1.872
	PGC35W	ICE MAKER - HOLLOW CUBES KG 28/24H	37,7x55,5x63,7	0,25		230V 1N~/ 50Hz	1.872
	PGC45A	ICE MAKER - HOLLOW CUBES KG 47/24H	48,5x57,5x81	0,43		230V 1N~/ 50Hz	2.266
	PGC45W	ICE MAKER - HOLLOW CUBES KG 45/24H	48,5x57,5x81	0,38		230V 1N~/ 50Hz	2.266
	PGC65A	ICE MAKER - HOLLOW CUBES KG 63/24H	48,5x57,5x90,5	0,58		230V 1N~/ 50Hz	2.649
	PGC65W	ICE MAKER - HOLLOW CUBES KG 60/24H	48,5x57,5x90,5	0,47		230V 1N~/ 50Hz	2.649
	PGC90A	ICE MAKER - HOLLOW CUBES KG 82/24H	67x59,5x98,1	0,62		230V 1N~/ 50Hz	3.276
	PGC90W	ICE MAKER - HOLLOW CUBES KG 90/24H	67x59,5x98,1	0,5		230V 1N~/ 50Hz	3.418
PGC170A	ICE MAKER - HOLLOW CUBES KG 171/24H	104,2x57,5x98,1	1,2		230V 1N~/ 50Hz	5.222	



ICE-MAKERS GRANULAR

...W: water cooled. ...A: air cooled.



MOD.	DESCRIPTION					
PGR85A	ICE MAKER - GRANULAR KG 70/24H	52,9x62,9x88	0,34	230V 1N~/50Hz	4.188	
PGR85W	ICE MAKER - GRANULAR KG 73/24H	52,9x62,9x88	0,3	230V 1N~/50Hz	4.188	
PGR120A	ICE MAKER - GRANULAR KG 120/24H	92x59,4x86,7	0,5	230V 1N~/50Hz	5.134	
PGR200A	ICE MAKER - GRANULAR KG 200/24H	92x59,4x86,7	0,79	230V 1N~/50Hz	6.364	

OVENS REFRIGERATED COUNTERS

Confirming its standing as a **cooking specialist**, Angelo Po offers static ovens for pizza cooking, a range of products with varying chamber sizes to meet the most demanding requirements. The pizza oven range consists of **one and two chamber electric ovens and modular gas ovens**. Each oven can be placed on a stand with tray runners or on a proving unit.

The **refrigerated pizza counters** range is formed by various modular elements and characterized by high versatility in assembling: two different worktop depths (75 and 80 cm) and refrigerated top display depths, with or without neutral drawer units, also on wheels. High grades of humidity guarantee a perfect conservation of the "little dough portions".

Refrigerated salad counter SA90: folding cover, specifically made to reduce temperature dispersion. The handy food nylon preparation shelf and the high capacity together with small dimensions, make it a perfect unit in the food preparation area.



PIZZA RANGE

TECHNICAL DETAILS

370 mm
GN 1/1

330 mm
GN 1/2



+2÷+10°C, room temperature +32°C (climate class 4, room +30°C and 55% R.H.).

"Rosa Beta" Sardinia granite working top, 30 mm thick, splashback on three sides, rear splashback 150 mm h.

+2÷+10°C, room temperature +43°C (climate class 5, room +40°C and 40% R.H.).

Complete Refrigerated Counters

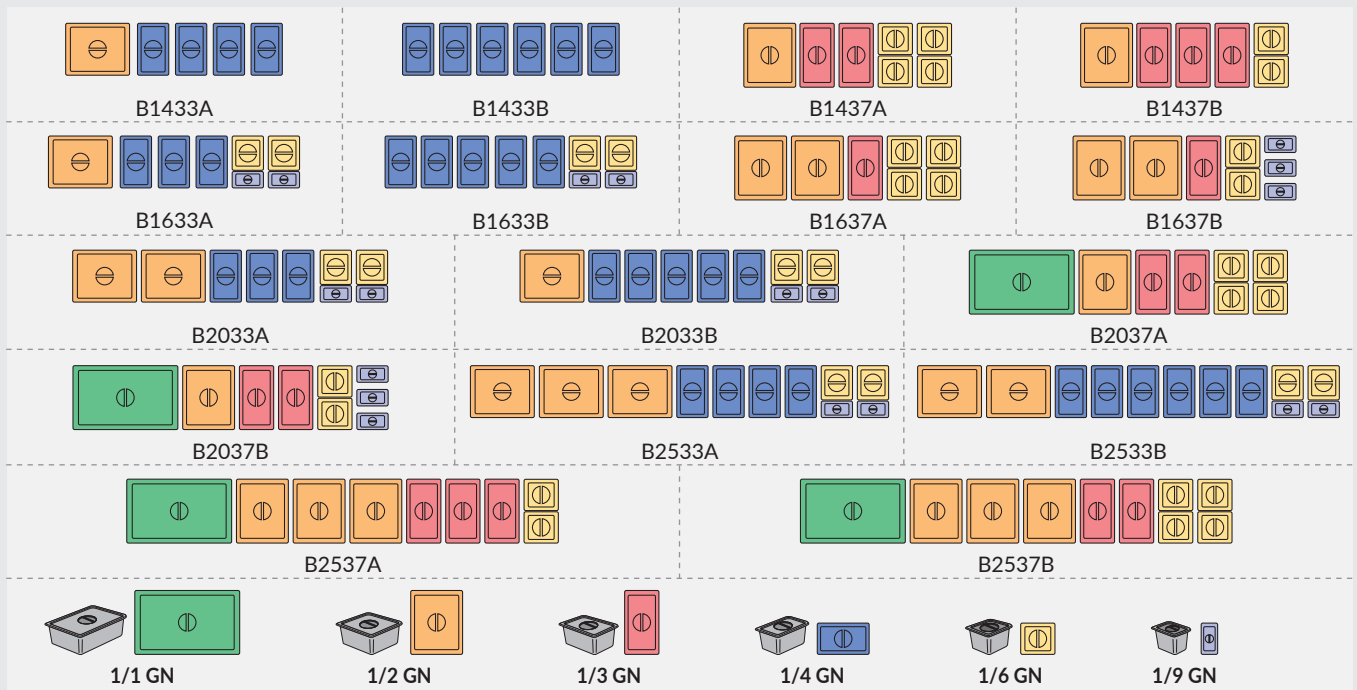


ENERGY CLASS

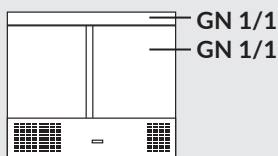
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C BZ16... • BZ20... • BZ25...

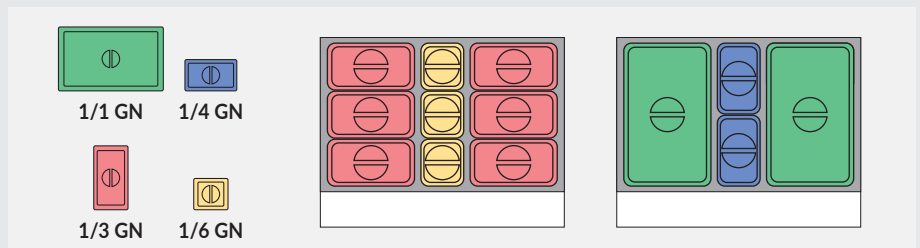
GN Container Kits



SA90



0 ÷ +8°C











PIZZA

PIZZA OVENS

Structure in polished AISI 430 stainless steel. Cooking chamber in aluminiumcoated steel plate with refractory ceramic bottom. Heating is by means of stainless steel burners beneath the bottom panel, supplied by safety valves with ionisation ignition. Heating is by means of armoured stainless steel heating elements controlled by an







electronic circuit board. ...Z1... models = 1 cooking chamber ...Z2... models = 2 cooking chambers

	MOD.	DESCRIPTION					
	FPZ4G	GAS PIZZA OVEN SINGLE CHAMBER FOR 4 PIZZAS DIAMETER 28 CM	96x93,5x52	14	0,03	230V 1N~/ 50Hz	5.399
	FPZ6G	GAS PIZZA OVEN SINGLE CHAMBER FOR 6 PIZZAS DIAMETER 28 CM	96x123,5x52	19	0,03	230V 1N~/ 50Hz	5.909
	FPZ14E	ELECTRIC PIZZA OVEN SINGLE CHAMBER FOR 4 PIZZAS DIAMETER 28 CM	85x95x46		4	400V 3N~/ 50Hz	3.641
	FPZ16E	ELECTRIC PIZZA OVEN SINGLE CHAMBER FOR 6 PIZZAS DIAMETER 28 CM	85x125x46		6	400V 3N~/ 50Hz	4.969
	FPZ24E	ELECTRIC PIZZA OVEN DOUBLE CHAMBER FOR 4x2 PIZZAS DIAMETER 28 CM	85x95x70		8	400V 3N~/ 50Hz	5.426
	FPZ26E	ELECTRIC PIZZA OVEN DOUBLE CHAMBER FOR 6x2 PIZZAS DIAMETER 28 CM	85x125x70		12	400V 3N~/ 50Hz	7.219
	FPZ2635E	ELECTRIC PIZZA OVEN DOUBLE CHAMBER FOR 6x2 PIZZAS DIAMETER 35 CM	94x138x70		16	400V 3N~/ 50Hz	7.963

PIZZA

STANDS AND PROVING CHAMBERS

Stands for pizza ovens with structure in enamelled sheet, with PVC feet. AISI 430 stainless steel proving chamber for pizza ovens with hinged doors. Heating by stainless steel heating elements with thermostatic temperature control. Provided as standard n. 3 EN (60x40 cm) tray runners, without upper top.



	MOD.	DESCRIPTION					€
	TPZ4G	STAND FOR PIZZA OVEN FPZ4G	96x74x95				628
	TPZ6G	STAND FOR PIZZA OVEN TPZ6G	96x104x95				628
	TPZ1424	STAND FOR PIZZA OVENS FPZ14E-FPZ24E	85x85x95				628
	TPZ1626	STAND FOR PIZZA OVENS FPZ16E-FPZ26E	85x115x95				628
	TPZ2635	STAND FOR PIZZA OVEN FPZ2635E	94x128x95				628
	CLPZ4G	PROVING CHAMBER FOR FPZ4G PIZZA OVEN	96x74x100	1	230V 1N~/50Hz		2.036
	CLPZ6G	PROVING CHAMBER FOR FPZ6G PIZZA OVEN	96x93,5x100	1	230V 1N~/50Hz		2.195
	CLPZ1424	PROVING CHAMBER FOR FPZ14E-FPZ24E PIZZA OVENS	85x85x100	1	230V 1N~/50Hz		2.036
	CLPZ1626	PROVING CHAMBER FOR FPZ16E-FPZ26E PIZZA OVENS	85x115x100	1	230V 1N~/50Hz		2.195
	CLPZ2635	PROVING CHAMBER FOR FPZ2635E PIZZA OVEN	94x128x100	1	230V 1N~/50Hz		2.303

PIZZA RANGE COUNTERS

COMPLETE REFRIGERATED COUNTERS






BZ...Refrigerated Pizza counters, Euronorm compartments 60x40 cm; each refrigerated compartment can contain 7 plastic containers. Standard equipment: a couple of guides each refrigerated compartment. Standard equipment for drawer: 7 containers EN 60x40 cm. Standard equipment for models ...S: a couple of guides and one grill; 2 bridge

bars each refrigerated compartment. ...3 models: upper refrigerated top, 330 mm depth GN 1/2. ...7 models: upper refrigerated top, 370 mm depth GN 1/1.

	MOD.	DESCRIPTION					€
	BZ163A	COMPLETE REFRIGERATED PIZZA COUNTER	160x75x147	0,44		230V 1N~/ 50Hz	8.043
	BZ167A	COMPLETE REFRIGERATED PIZZA COUNTER	160x80x147	0,44		230V 1N~/ 50Hz	8.166
	BZ163S	COMPLETE REFRIGERATED PIZZA COUNTER	160x75x147	0,44		230V 1N~/ 50Hz	6.862
	BZ167S	COMPLETE REFRIGERATED PIZZA COUNTER	160x80x147	0,44		230V 1N~/ 50Hz	7.068
	BZ203A	COMPLETE REFRIGERATED PIZZA COUNTER	207x75x147	0,44		230V 1N~/ 50Hz	8.833
	BZ207A	COMPLETE REFRIGERATED PIZZA COUNTER	207x80x147	0,44		230V 1N~/ 50Hz	8.901
	BZ203S	COMPLETE REFRIGERATED PIZZA COUNTER	207x75x147	0,48		230V 1N~/ 50Hz	7.611
	BZ207S	COMPLETE REFRIGERATED PIZZA COUNTER	207x80x147	0,48		230V 1N~/ 50Hz	7.732













MOD.	DESCRIPTION					€
	BZ253A COMPLETE REFRIGERATED PIZZA COUNTER	259x75x147	0,48	230V 1N~/50Hz	10.194	
	BZ257A COMPLETE REFRIGERATED PIZZA COUNTER	259x80x147	0,48	230V 1N~/50Hz	10.286	

PIZZA RANGE COUNTERS

REFRIGERATED COUNTERS AND NEUTRAL DRAWING UNITS

BZ... Refrigerated Pizza counters, Euronorm compartments 60x40 cm; each refrigerated compartment can contain 7 plastic containers. CNPZ.. 18-10 stainless steel cupboard for EN 40x60x6 h cm plastic container. To be positioned in undercounter solution. Height adjustable stainless steel feet. Plastic container to be added.

	MOD.	DESCRIPTION					€
	BZ16	REFRIGERATED PIZZA COUNTER ONE COMPARTMENT WITHOUT WORKTOP	102x72,5x83	0,28		230V 1N~/ 50Hz	2.990
	BZ20	REFRIGERATED PIZZA COUNTER TWO COMPARTMENTS WITHOUT WORKTOP	154x72,5x83	0,28		230V 1N~/ 50Hz	3.586
	BZ25	REFRIGERATED PIZZA COUNTER THREE COMPARTMENTS WITHOUT WORKTOP	206x72,5x83	0,32		230V 1N~/ 50Hz	4.142
	CNPZ7	7 DRAWER UNIT FOR REFRIGERATED PIZZA COUNTER	52x72,5x83				1.939





PIZZA RANGE COUNTERS






REFRIGERATED TOPS AND GRANITE WORKTOP

AISI 304 stainless steel refrigerated display cabinet. Insulated structure, static cooling system with injected evaporator. Electronic thermometer - thermostat. Standard equipment: 2 bridge-bars. ...3 models: upper refrigerated top, 330 mm depth GN 1/2. ...7 models: upper refrigerated top, 370 mm depth GN 1/1. ...V models with side and vertical

tempered glasses. ...G models "Rosa Beta" Sardinia granite working top, 30 mm thick, equipped with perimeter shelves on three sides.



MOD.	DESCRIPTION					€
A143	REFRIGERATED TOP-PIZZA-330 MM DEPTH	142x33x26	0,16	230V 1N~/50Hz		1.657
A147	REFRIGERATED TOP-PIZZA-370 MM DEPTH	142x37x26	0,16	230V 1N~/50Hz		1.685
A163	REFRIGERATED TOP-PIZZA-330 MM DEPTH	160x33x26	0,16	230V 1N~/50Hz		1.724
A167	REFRIGERATED TOP-PIZZA-370 MM DEPTH	160x37x26	0,16	230V 1N~/50Hz		1.779
A203	REFRIGERATED TOP-PIZZA-330 MM DEPTH	207x33x26	0,16	230V 1N~/50Hz		1.766
A207	REFRIGERATED TOP-PIZZA-370 MM DEPTH	207x37x26	0,16	230V 1N~/50Hz		1.822
A253	REFRIGERATED TOP-PIZZA-330 MM DEPTH	259x33x26	0,16	230V 1N~/50Hz		1.915
A257	REFRIGERATED TOP-PIZZA-370 MM DEPTH	259x37x26	0,16	230V 1N~/50Hz		2.043
A143V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	142x33x46	0,16	230V 1N~/50Hz		1.876
A147V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	142x37x46	0,16	230V 1N~/50Hz		1.915
A163V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	160x33x46	0,16	230V 1N~/50Hz		1.983
A167V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	160x37x46	0,16	230V 1N~/50Hz		2.019
A203V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	207x33x46	0,16	230V 1N~/50Hz		2.073
A207V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	207x37x46	0,16	230V 1N~/50Hz		2.092
A253V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	259x33x46	0,16	230V 1N~/50Hz		2.534
A257V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	259x37x46	0,16	230V 1N~/50Hz		2.656
G167	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	160x75x18				912
G168	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	160x80x18				978
G207	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	207x75x18				1.067

	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	G208	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	207x80x18				1.128
	G257	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	259x75x18				1.285
	G258	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	259x80x18				1.363





















PIZZA RANGE COUNTERS

















CONTAINER KIT AND ACCESSORIES FOR PIZZA COUNTERS

B....: stainless steel AISI 304 GN container
kits h 150 mm with lids.

ACCESSORIES

	MOD.	DESCRIPTION				
	B1433A	CONTAINER FOR UPPER TOP 142x33 CM				408
	B1433B	CONTAINER FOR UPPER TOP 142x33 CM				424
	B1437A	CONTAINER FOR UPPER TOP 142x37 CM				537
	B1437B	CONTAINER FOR UPPER TOP 142x37 CM				491
	B1633A	CONTAINER FOR UPPER TOP 160x33 CM				542
	B1633B	CONTAINER FOR UPPER TOP 160x33 CM				550
	B1637A	CONTAINER FOR UPPER TOP 160x37 CM				540
	B1637B	CONTAINER FOR UPPER TOP 160x37 CM				554
	B2033A	CONTAINER FOR UPPER TOP 207x33 CM				628
	B2033B	CONTAINER FOR UPPER TOP 207x33 CM				660
	B2037A	CONTAINER FOR UPPER TOP 207x37 CM				667
	B2037B	CONTAINER FOR UPPER TOP 207x37 CM				704
	B2533A	CONTAINER FOR UPPER TOP 259x33 CM				788
	B2533B	CONTAINER FOR UPPER TOP 259x33 CM				833






ACCESSORIES

	MOD.	DESCRIPTION					€
	B2537A	CONTAINER FOR UPPER TOP 259x37 CM					829
	B2537B	CONTAINER FOR UPPER TOP 259x37 CM					877
	BGN11CSM	STAINLESS STEEL CONTAINER GN 1/1 WITH LID AND WITHOUT HANDLES					130
	BGN12CSM	STAINLESS STEEL CONTAINER GN 1/2 WITH LID AND WITHOUT HANDLES					89
	BGN13CSM	STAINLESS STEEL CONTAINER GN 1/3 WITH LID AND WITHOUT HANDLES					85
	BGN14CSM	STAINLESS STEEL CONTAINER GN 1/4 WITH LID AND WITHOUT HANDLES					64
	BGN16CSM	STAINLESS STEEL CONTAINER GN 1/6 WITH LID AND WITHOUT HANDLES					58
	BGN19CSM	STAINLESS STEEL CONTAINER GN 1/9 WITH LID AND WITHOUT HANDLES	0,2x0,2x15				
	TRA330	2 STAINLESS STEEL BRIDGE BARS FOR UPPER REFRIGERATED TOP, 33 CM DEPTH	2x26,7x1,7				25
	TRA370	2 STAINLESS STEEL BRIDGE BARS FOR UPPER REFRIGERATED TOP, 37 CM DEPTH	2x32,8x1,7				31
	BPZ	PLASTIC PIZZA CONTAINER EN 60x40 CM	60x40x7				39
	CBPZ	LID FOR PIZZA CONTAINER EN 60x40 CM	60x40x2				44
	CG64BS	RUNNERS FOR CONTAINERS EN 60x40 CM					30
	SAL	SUPPORT KIT FOR REFRIGERATED PIZZA UPPER TOP H 3 CM					43
	SALH	SUPPORT KIT FOR REFRIGERATED PIZZA UPPER TOP H 16 CM	5,4x25,3x17,9				221
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2				51
	KRPPZ6	KIT 6 SWIVELLING WHEELS ON IRON PLATE, 2 WITH BRAKES					194
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE					321









PIZZA RANGE COUNTERS

SALADETTE

Outside/inside in AISI 304 stainless steel. Top and compartment useful for GN 1/1 containers. Ventilated cooling. Automatic defrosting system. Automatic condensation evaporation. Digital thermometer/thermostat. Equipped with: guides each compartment + 2 bridge bars 1/1 GN.

	MOD.	DESCRIPTION					€
	SA90	REFRIGERATED SALAD COUNTER 0/+8°C	90x70x88,3	0,143		230V 1N~/50Hz	2.530

ACCESSORIES

	MOD.	DESCRIPTION					€
	CGS900	STAINLESS STEEL COUPLE OF RUNNERS FOR SALADETTE SA90					40
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2				63
	RGPBR	PLASTIC COATED SHELF GN 1/1	32,5x53x0,6				34
	B11F150	CONTAINER GN 1/1 H 150 MM	32,5x53x15				82
	B12F150	CONTAINER GN 1/2 H 150 MM	32,5x26,5x15				49
	B13F150	CONTAINER GN 1/3 H 150 MM	32,5x17,7x15				43
	B16F150	CONTAINER GN 1/6 H 150 MM	16,2x17,7x15				30
	B23F150	CONTAINER GN 2/3 H 150 MM	32,5x35,4x15				57
	TRA11	BRIDGE SUPPORT FOR CONTAINERS GN 1/1	2,5x54x2,5				9
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5				8
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5				8

REFRIGERATORS REFRIGERATED COUNTERS

Angelo Po's proposal for **pastry and ice cream world** is dedicated to those who choose to offer their clients craft products of the highest quality, always perfect, and capable of giving moments of sweetness and pleasure. Refrigerated cabinets, refrigerated counters, retarder provers and ice-cream freezer of the most different dimensions and functionalities ensure the best quality thanks to the most advanced conservation technologies and the use of robust and reliable materials.

Retarder provers for EN 60x40 cm and/or EN 60x80 cm trays ensure an optimal time management and a complete rationalization of the production process, while guaranteeing maximum product quality, always repeatable and customizable.

Thanks to the advanced control systems, the user can manage the various fermentation stages by adjusting temperature, time, and relative humidity settings: using appropriate adjustments, the proving process can be blocked, slowed down and even reactivated.

Pastry refrigerators for EN 60x40 cm and/or EN 60x80 cm trays represent the best choice: thanks to the most advanced, reliable, and high-performing conservation technologies, they are indispensable instruments in any laboratory.

Robust and reliable, the refrigerated counters for EN 60x40 cm trays are an indispensable instrument for any laboratory: they ensure the perfect conservation of food and allow an ideal

space exploitation, becoming also great worktops.

The **AGL6HC** ice-cream freezer guarantees a perfect, creamy, richly flavoured ice-cream every time thanks to the ventilated cooling system with thermostatic valve, with air circulation not directly striking the product, ducted to all shelves for uniform temperature throughout the chamber.

Pastry refrigerators and ice cream freezer: connectivity to APO.LINK portal, for remote control of appliance, via accessory. Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



PASTRY RANGE

RETARDER PROVERS EN 60X40 - 60X80 CM



→ | | ← 75mm



One-piece construction made of AISI 304 stainless steel

CFC-free polyurethane insulation

Reversible door during on-site installation with self-locking system for openings of less than 90°

Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous proving

Lighting and key-operated lock

❄️ -5 ÷ +35°C • -18 ÷ +35°C

- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface and anti-corrosion treatment
- **Proving: fan-assisted heating system** with electrical heating elements and precision control of relative humidity with humidistat
- Refrigerant fluid: R452A
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Internal chamber with rounded corners, evaporator outside the refrigerating chamber, rack supports easily demountable and pressed diamond bottom
- Rack supports in AISI 304 stainless steel, 80 levels, 15 mm clearance
- Standard delivered with: 20 pairs of AISI 304 stainless steel guides.



Control panel with LCD display allowing to perform the activities both in automatic and manual mode, ensuring the maximum flexibility of use



AF1N



AF2N

PASTRY RANGE

PASTRY REFRIGERATORS EN 60X40 - 60X80 CM


AISI 304

→ | ← 75mm



One-piece construction made of AISI 304 stainless steel

CFC-free polyurethane insulation

Reversible door during on-site installation with self-locking system for openings of less than 90°

Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous temperature in the chamber

Lighting and key-operated lock

 -2 ÷ +8°C • -22 ÷ -15°C

- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Refrigerant fluid: R290
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Internal chamber with rounded corners, rack supports easily demountable, pressed diamond bottom and drain hole for cleaning (only for positive temperature models)
- Rack supports in AISI 304 stainless steel, 40 levels, 30 mm clearance
- Standard delivered with: 20 pairs of AISI 304 stainless steel guides
- Connection to the **APO.LINK** portal for remote control of the equipment, through a dedicated accessory (**Industry 4.0**).



Electronic board with HACCP Alarms signaling, relative humidity control either at 75% or at 90%; special functions: Hyper Cold allowing rapid cooling in a very short time, Energy Saving System (in positive temperature models) that generates large energy savings

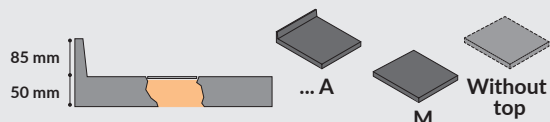
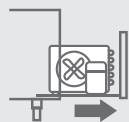


FS1NHC

PASTRY RANGE

REFRIGERATED COUNTERS EN 60X40 CM

AISI 304



One-piece construction made of **AISI 304 stainless steel**

U-shaped air circulation system: maximum reliability

Cooling unit pulls out for easy and fast maintenance

AISI 304 stainless-steel worktop, 15/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

-2 ÷ +8°C

- CFC-free polyurethane insulation, 55 mm thick
- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface and anti-corrosion treatment
- Refrigerant fluid: R290
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Rack supports in AISI 304 stainless steel, 7 levels, 75 mm clearance, easy removable
- Moulded internal bottom with rounded corners
- Drain hole for a perfect hygiene
- Control panel equipped with digital thermometer-thermostat and communication port, relative humidity regulation 75% or 90%
- Each compartment is delivered as standard with: n. 7 pairs for AISI 304 stainless steel guides.



BS16M

ICE CREAM LINE

ICE- CREAM FREEZER



Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous temperature in the chamber



CFC-free polyurethane insulation



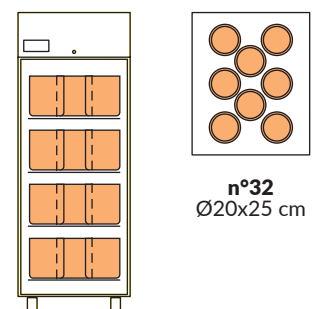
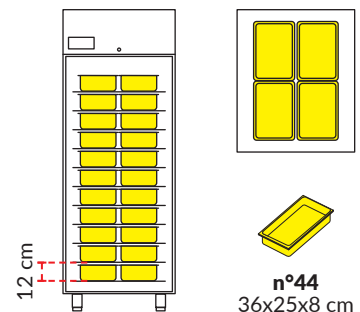
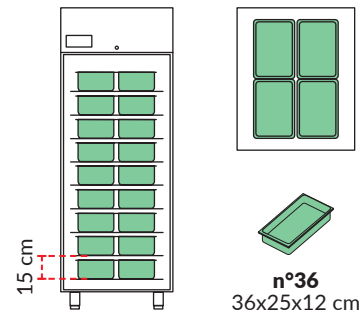
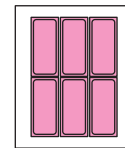
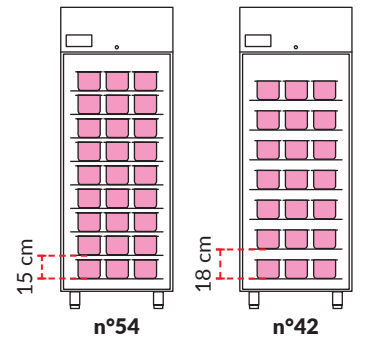
Room temperature +43°C: performance and reliability even in extreme environmental conditions

❄️ -24 ÷ -12°C

- One-piece construction made of AISI 304 stainless steel
- **Ventilated refrigeration** system with fan-assisted evaporator outside the storage chamber
- Automatic defrost with hot gas and automatic evaporation of condense drain
- Refrigerant fluid: R290
- Rack bars in AISI 304 stainless steel, 20 levels
- Pressed internal chamber with rounded corners
- Standard equipped with lock and illumination
- Control panel with electronic circuit board and HACCP alarms
- Instrument panel lifts up enabling easy access for maintenance
- Delivered as standard with: n. 6 pairs of AISI 304 stainless steel guides and 6 grids
- Connection to the **APO.LINK** portal for remote control of the equipment, through a dedicated accessory (**Industry 4.0**).






AGL6HC



PASTRY & ICE CREAM RANGE

TECHNICAL DATA







MOD.	 *	 **	 ***
Retarder Provers	AF1N	electric	N/A
	AF1B	electric	N/A
	AF2N	electric	N/A
	AF2B	electric	N/A
Refrigerators	FS1NHC	hot gas	B
	FS1BHC	hot gas	C
	FS2NHC	hot gas	C
	FS2BHC	hot gas	D
Refrigerated Counters	BS11	electric	C
	BS16	electric	C
	BS21	electric	D
	BS11M	electric	C
	BS16M	electric	C
	BS21M	electric	D
	BS11A	electric	C
	BS16A	electric	C
	BS21A	electric	D
Ice Line	AGL6HC	hot gas	D

* Defrosting and automatic evaporation of condensation.
 ** ENERGY CLASS: On 1st July 2016, Ecodesign (EU Regulation 2015/1095) and Energy Labelling (EU Regulation 2015/1094) legislation regarding the first European energy classification label for professional vertical/counter refrigerated storage cabinets sold within the European Union will come into force.
 • N/A non-applicable
 *** Climate class 5: room temperature +40°C and 40% relative humidity.








PASTRY & ICE CREAM RANGE

RETARDER-PROVER CABINET EN 60X40 - 60X80 CM





Retarder-prover cabinets. Models ...1 chamber capacity EN 60x40 cm. Models ...2 chamber capacity EN 60x80 and / or 60x40 cm. Models ...N working temperature -5°C ÷ +35°C. Models ...B working temperature -18°C ÷ +35°C. DLUSB detects and records the temperature and humidity of the compartment.

	MOD.	DESCRIPTION					€
	AF1N	RETARDER-PROVER CABINET -5°C ÷ +35°C EN 60x40 CM	62x81,5x204	1,65	230V 1N~/ 50Hz		6.976
	AF1B	RETARDER-PROVER CABINET -18°C ÷ +35°C EN 60x40 CM	62x81,5x204	1,65	230V 1N~/ 50Hz		7.164
	AF2N	RETARDER-PROVER CABINET -5°C ÷ +35°C EN 60x80 - 60x40 CM	82x101,5x204	1,8	230V 1N~/ 50Hz		7.447
	AF2B	RETARDER-PROVER CABINET -18°C ÷ +35°C EN 60x80 - 60x40 CM	82x101,5x204	1,9	230V 1N~/ 50Hz		7.783

ACCESSORIES

	MOD.	DESCRIPTION					€
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	CGAF64	GUIDES FOR EN 60x40 CM CONTAINERS					47
	CGAF68	GUIDES FOR EN 60x80 CM CONTAINERS					54
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2				51
	G68C	STAINLESS STEEL GRID EN 60x80 CM	60x80x6,3				97

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	TP642	PASTRY TRAY EN 60x40 CM H = 2 CM	40x60x2				51
	TP644	PASTRY TRAY EN 60x40 CM H = 4 CM	40x60x4				62
	TP682	PASTRY TRAY EN 60x80 CM H = 2 CM	80x60x2				77
	TP684	PASTRY TRAY EN 60x80 CM H = 4 CM	80x60x4				97
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6				321
	KPAF	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5				298



PASTRY RANGE








REFRIGERATED CABINETS EN 60X40 - 60X80 CM

Models ...1 chamber capacity EN 60x40 cm. Models ...2 chamber capacity EN 60x80 and / or 60x40 cm. Models ...N operational temperature -2°C ÷ +8°C. Models ...B operational temperature -22°C ÷ -15°C. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact us for more information about how to





access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION					€
	FS1NHC	REFRIGERATOR -2°C ÷ +8°C EN 60x40 CM	62x80x204	0,17		230V 1N~ / 50Hz	4.222
	FS1BHC	FREEZER -22°C ÷ -15°C EN 60x40 CM	62x80x204	0,68		230V 1N~ / 50Hz	4.877
	FS2NHC	REFRIGERATOR -2°C ÷ +8°C EN 60x80 CM and/or 60x40 CM	82x100x204	0,25		230V 1N~ / 50Hz	4.652
	FS2BHC	FREEZER -22°C ÷ -15°C EN 60x80 and/or 60x40 CM	82x100x204	0,92		230V 1N~ / 50Hz	5.548

ACCESSORIES

	MOD.	DESCRIPTION					€
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷ 60Hz	732
	CGFS64	GUIDES FOR EN 60x40 CM CONTAINERS					41
	CGFS68	GUIDES FOR EN 60x80 CM CONTAINERS					45
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2				51
	G68C	STAINLESS STEEL GRID EN 60x80 CM	60x80x6,3				97

ACCESSORIES








	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	TP642	PASTRY TRAY EN 60x40 CM H = 2 CM	40x60x2				51
	TP644	PASTRY TRAY EN 60x40 CM H = 4 CM	40x60x4				62
	TP682	PASTRY TRAY EN 60x80 CM H = 2 CM	80x60x2				77
	TP684	PASTRY TRAY EN 60x80 CM H = 4 CM	80x60x4				97
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6				321
	KPAF	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5				298












PASTRY RANGE

REFRIGERATED COUNTERS EN 60X40 CM

Models ...M with worktop. Models ...A with plane and splashback. DLUSB detects and records the temperature and humidity of the compartment.

	MOD.	DESCRIPTION					€
	BS11A	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP AND SPLASHBACK	110x80x97	0,3		230V 1N~/ 50Hz	3.632
	BS11M	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP	110x80x88	0,3		230V 1N~/ 50Hz	3.612
	BS11	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITHOUT WORKTOP	110x72,5x83	0,3		230V 1N~/ 50Hz	3.055
	BS16A	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP AND SPLASHBACK	160x80x97	0,32		230V 1N~/ 50Hz	4.310
	BS16M	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP	160x80x88	0,32		230V 1N~/ 50Hz	4.493
	BS16	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITHOUT WORKTOP	160x72,5x83	0,32		230V 1N~/ 50Hz	3.660
	BS21A	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP AND SPLASHBACK	210x80x97	0,36		230V 1N~/ 50Hz	5.076
	BS21M	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP	210x80x88	0,36		230V 1N~/ 50Hz	5.050
	BS21	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITHOUT WORKTOP	210x72,5x83	0,36		230V 1N~/ 50Hz	4.290

ACCESSORIES






	MOD.	DESCRIPTION					€
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	CG64BS	RUNNERS FOR CONTAINERS EN 60x40 CM					30
	TP642	PASTRY TRAY EN 60x40 CM H = 2 CM	40x60x2				51
	TP644	PASTRY TRAY EN 60x40 CM H = 4 CM	40x60x4				62
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2				51
	KRPBR4	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	32x32x16				298

ICE CREAM RANGE












ICE- CREAM FREEZER

Ice-cream freezer made of AISI 304 stainless steel. Internal chamber with stainless steel racks, 20 positions, clearance 60 mm. Equipped with 6 grids in AISI 304 stainless steel and 6 pairs of runners. Maximum capacity: 54 containers cm 36 x 16.5 x 12h. Power unit with refrigerant fluid R290. Connection to APO.LINK portal for remote control of

appliance through accessory (Industry 4.0). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION					€
	AGL6HC	ICE- CREAM FREEZER -24°C ÷ -12°C	75x90x204	1,1		230V 1N~/50Hz	6.124

ACCESSORIES

	MOD.	DESCRIPTION					€
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~/50 ÷ 60Hz	732
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER					377
	BG1712	ICE-CREAM CONTAINER	16,5x36x12				44
	BG1715	ICE-CREAM CONTAINER	16,5x36x15				46
	BG2512	ICE-CREAM CONTAINER	36x25x12				49
	BG2515	ICE-CREAM CONTAINER	36x25x15				63
	CGAGX	PAIR OF STAINLESS STEEL GUIDES					50
	GAGL6C	AISI 304 STAINLESS STEEL GRID FOR ICE-CREAM FREEZER	75x53x6,3				81
	KPAF	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5				298
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6				321

EMPIRE

Stunning display

Each version of the Empire refrigerated vertical display units - **Classic, New Style** and **Double** - have a unique, elegant style that fits attractively into any context.

Exquisite in every detail, they are ideal for displaying pastries and ice-cream products, for restaurants and new catering outlets.

The display compartment in tempered glass throughout, with innovative shelf support system, increases visibility from any angle.

The elegant dimensions and slender structure with integral "invisible" handle multiply display space and optimise visibility from the first to the last shelf.

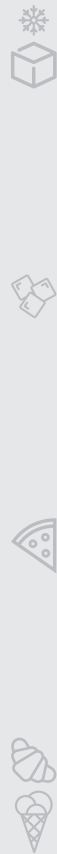
The LED lighting creates a luminous, inviting interior. What's more, the Empire New Style versions have lighting options to match the mood of the location: from warmer effects for intimate ambiances to an icy tone for more modern interiors.

In their various sizes and colours, from the grey of the Classic and Double version to the coloured New Style models in White, Black or Sablé,

Empire display units work their magic, multiplying the value of the products displayed in order to increase their sales and meeting the needs of businesses that wish not only to put foods on show but also to engage with customers and stimulate their interest.

For Empire New Style, **connection to APO.LINK portal**, for remote control of appliance via accessory.

Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



EMPIRE NEW STYLE REFRIGERATED DISPLAY UNITS



Display compartment
double-glazed with
tempered glass with
outside screen-printed



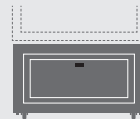
**High-intensity anti-glare
LED lighting**

3000-4000-5000-6000 K

Dynamic lighting



Proximity sensor:
the display unit changes
light intensity as
customers approach



**Wheels and adjustable
feet on bottom structure**

P8V/A/E - P6V/A

Aesthetic Perfection

 **+2°C ÷ +10°C**

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%)
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).

C8V/A/E - C6V/A

The ultimate for chocolate

 **+14°C ÷ +16°C**

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Climate class 4 (room temperature +30 °C and relative humidity 55%)
- Relative humidity control system with humidistat (R.H. 40/44%), specialising the display unit for the artisan chocolate sector
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).

Empire also embraces wine

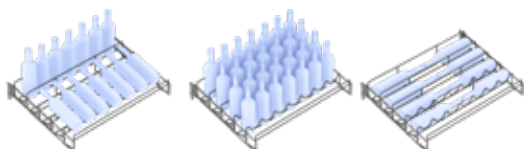
....8 models

RB28 accessory: enables display of bottles (diameter: 75 mm) vertical, horizontal or a combination of the two. Maximum vertical bottle capacity: 84, using 3 x RB28

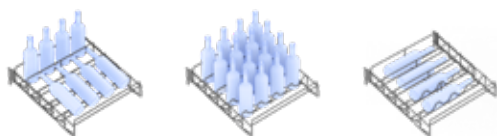
....6 models

RB14 accessory: enables display of bottles (diameter: 75 mm) vertical, horizontal or a combination of the two. Maximum vertical bottle capacity: 48, using 3 x RB14

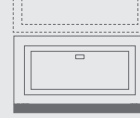
RB28



RB14



P8E / C8E



Control panel with electronic circuit board, HACCP alarm signal concealed by bottom structure, with only the display visible

Two sizes: 800 + 600 for Black and White

Can be installed up to 800 metres above sea level

Plinth accessories available

Models ...8.:
WHITE - BLACK -
SABLÉ
Models ...6.:
WHITE - BLACK

G8V/A/E - G6V/A

Attractive and tempting

 -25°C ÷ -15°C

- Tempered glass display compartment with 5 evaporating shelves and 1 standard shelf
- Static refrigeration via each evaporating shelf
- Anti-misting heating elements on glass
- Condensate drain hole in bottom of display compartment
- Refrigerant fluid: R290
- Manual defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%)
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).

D8V/A/E - D6V/A

Tasteful and elegant

 -22°C ÷ +5°C

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration via evaporator in top panel of display compartment, enclosed in AISI 304 stainless steel structure
- Anti-misting heating elements on glass
- Refrigerant fluid: R290
- Automatic hot gas defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).



G8A



D8V

EMPIRE CLASSIC

REFRIGERATED DISPLAY UNITS



Display compartment double-glazed with tempered glass with outside screen-printed



LED lighting



Wheels and adjustable feet on bottom structure



Control panel with electronic circuit board, HACCP alarms



Two sizes: 800 + 600



P8G - P6G

Exclusive design!

+2°C ÷ +10°C

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).



C8G - C6G

The secret of temptation

+14°C ÷ +16°C

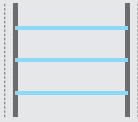
- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Climate class 4 (room temperature +30 °C and relative humidity 55%)
- Relative humidity control system with humidistat (R.H. 40/44%), specialising the display unit for the artisan chocolate sector.



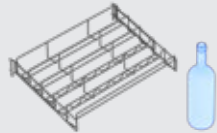
P8G



C6G



Internal supports for largest possible display surface



RB28 and RB14 bottle accessory (P... and C... models only)



Can be installed up to 800 metres above sea level



... G

Colour GREY

G8G - G6G

Display with class

 -25°C ÷ -15°C

- Tempered glass display compartment with 5 evaporating shelves and 1 standard shelf
- Static refrigeration via each evaporating shelf
- Anti-misting heating elements on glass
- Condensate drain hole in bottom of display compartment
- Refrigerant fluid: R290
- Manual defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).

D8G - D6G

The luxury of performance and reliability

 -22°C ÷ +5°C

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration via evaporator in top panel of display compartment, enclosed in AISI 304 stainless steel structure
- Anti-misting heating elements on glass
- Refrigerant fluid: R290
- Automatic hot gas defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).

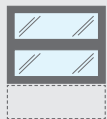


G8G



D8G

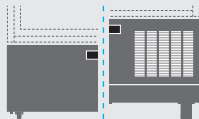
EMPIRE DOUBLE REFRIGERATED DISPLAY UNITS



Display compartment double-glazed with tempered glass with outside screen-printed



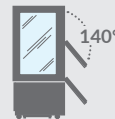
LED lighting



Bottom structure: free-standing with wheels and adjustable feet; Built-in with adjustable feet



Black glass control panel with capacitive buttons and HACCP alarms



Softmotion system - flap door pneumatic opening

FREE-STANDING

The inevitable Evolution

+2°C ÷ +10°C

- Display compartment in tempered glass (max load per shelf 20 kg)
- AISI 304 stainless steel grid-supporting rack
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30°C and relative humidity 55%).

BUILT-IN

Tailored Elegance

+2°C ÷ +10°C

- Display compartment in tempered glass (max load per shelf 20 kg)
- AISI 304 stainless steel grid-supporting rack
- Lower recessed structure
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30°C and relative humidity 55%).

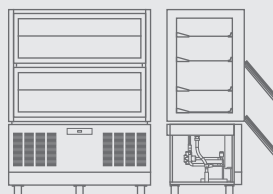
P12G2



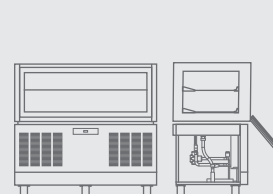
P12G1



P12G2M



P12G1M



P12G2



P12G1M

MOD.		 *	 **		
EMPIRE NEW STYLE	P6A	by air			
	C6A	-	N/A		
	G6A	manual		4	
	D6A	by hot gas			
	P6V	by air			
	C6V	-	N/A	4	
	G6V	manual			
	D6V	by hot gas			
	P8A	by air			
	C8A	-	N/A	4	
	G8A	manual			
	D8A	by hot gas			
	P8V	a by air			
	C8V	-	N/A	4	
	G8V	manual			
	D8V	by hot gas			
	P8E	by air			
	C8E	-	N/A	4	
	G8E	manual			
	D8E	by hot gas			
EMPIRE CLASSIC	P6G	by air			
	C6G	-	N/A	4	
	G6G	manual			
	D6G	by hot gas			
	P8G	by air			
	C8G	-	N/A	4	
	G8G	manual			
	D8G	by hot gas			
EMPIRE DOUBLE free-standing	P12G2	by air		4	
	P12G1	by air			
	EMPIRE DOUBLE built in	P12G1M	by air		4
		P12G2M	by air		

* Ecodesign (2019/2024) and Energy Labelling Regulations (2019/2018) • N/A non-applicable

** Climate Class 4: room temperature +30°C and 55% relative humidity

UPRIGHT REFRIGERATED DISPLAY UNITS

EMPIRE NEW STYLE

Upright refrigerated display unit with display compartment made of tempered glass throughout, externally screen-silk printed, lighting through high brightness LED, digital control panel with electronic PCB and capacitive keys, HACCP alarms. For models P/D/C...: refrigerated display with 5 shelves (max load 12 kg). For models G...: 5 evaporating grids and 1

support shelf. Installation allowed to an altitude up to 800 metres above sea level. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

MOD.

DESCRIPTION



P6A

REFRIGERATED DISPLAY UNIT +2 ÷ +10°C
COLOR BLACK

60x64,5x184

0,4

230V 1N~/
50Hz

6.666

C6A

REFRIGERATED DISPLAY UNIT +14 ÷ +16°C
COLOR BLACK

60x64,5x184

0,33

230V 1N~/
50Hz

7.584

G6A

REFRIGERATED DISPLAY UNIT -25 ÷ -15°C
COLOR BLACK

60x64,5x184

0,88

230V 1N~/
50Hz

8.020

D6A

REFRIGERATED DISPLAY UNIT -22 ÷ +5°C
COLOR BLACK

60x64,5x184

1,3

230V 1N~/
50Hz

8.750



P6V

REFRIGERATED DISPLAY UNIT +2 ÷ +10°C
COLOR WHITE

60x64,5x184

0,4

230V 1N~/
50Hz

6.666

C6V

REFRIGERATED DISPLAY UNIT +14 ÷ +16°C
COLOR WHITE

60x64,5x184

0,33

230V 1N~/
50Hz

7.584

G6V

REFRIGERATED DISPLAY UNIT -25 ÷ -15°C
COLOR WHITE

60x64,5x184

0,88

230V 1N~/
50Hz

8.020

D6V

REFRIGERATED DISPLAY UNIT -22 ÷ +5°C
COLOR WHITE

60x64,5x184

1,3

230V 1N~/
50Hz

8.750



P8A

REFRIGERATED DISPLAY UNIT +2 ÷ +10°C
COLOR BLACK

80,5x64,5x184

0,55

230V 1N~/
50Hz

7.406

C8A

REFRIGERATED DISPLAY UNIT +14 ÷ +16°C
COLOR BLACK

80,5x64,5x184

0,36

230V 1N~/
50Hz

8.429

G8A

REFRIGERATED DISPLAY UNIT -25 ÷ -15°C
COLOR BLACK

80,5x64,5x184

0,93

230V 1N~/
50Hz

8.909

D8A

REFRIGERATED DISPLAY UNIT -22 ÷ +5°C
COLOR BLACK

80,5x64,5x184

1,79

230V 1N~/
50Hz

9.631



P8V

REFRIGERATED DISPLAY UNIT +2 ÷ +10°C
COLOR WHITE

80,5x64,5x184

0,55

230V 1N~/
50Hz

7.406

C8V

REFRIGERATED DISPLAY UNIT +14 ÷ +16°C
COLOR WHITE

80,5x64,5x184

0,36

230V 1N~/
50Hz

8.429

G8V

REFRIGERATED DISPLAY UNIT -25 ÷ -15°C
COLOR WHITE

80,5x64,5x184

0,93

230V 1N~/
50Hz

8.909

D8V






REFRIGERATED DISPLAY UNIT -22 ÷ +5°C
COLOR WHITE

80,5x64,5x184










1,79

230V 1N~/
50Hz

9.631

	MOD.	DESCRIPTION					€
	P8E	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR SABLE'	80,5x64,5x184	0,55	230V 1N~/ 50Hz		7.406
	C8E	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR SABLE'	80,5x64,5x184	0,36	230V 1N~/ 50Hz		8.429
	G8E	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR SABLE'	80,5x64,5x184	0,93	230V 1N~/ 50Hz		8.909
	D8E	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR SABLE'	80,5x64,5x184	1,79	230V 1N~/ 50Hz		9.631

ACCESSORIES







	MOD.	DESCRIPTION					€
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07	230V 1N~/ ÷ 60Hz		732
	RB14	GRID 16 BOTTLES FOR UPRIGHT REFRIGERATED DISPLAY UNIT ...6	49x46x21				285
	RB28	28-BOTTLE RACK FOR ...8 DISPLAY UNIT	69x46x21				311
	RV50	TEMPERED GLASS SHELF FOR P6/D6/C6	50x47x6				100
	RV70	TEMPERED GLASS SHELF FOR P8/D8/C8	71x47x6				107
	KRVS6	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DIPLAY UNITS G6	44,5x42x0,6				194
	KRVS	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DIPLAY UNITS G8	65x42x0,6				229
	Z60NS	PLINTH FOR UPRIGHT REFRIGERATED DIPLAY UNITS ...6	60x65x10				166
	Z80NS	PLINTH FOR UPRIGHT REFRIGERATED DIPLAY UNITS ...8	80x65x10				192

UPRIGHT REFRIGERATED DISPLAY UNITS

EMPIRE CLASSIC

Upright refrigerated display unit with lower structure made of special stainless steel, display compartment made of tempered glass throughout, externally screen-silk printed, lighting through LED, digital control panel with electronic PCB and capacitive keys, HACCP alarms. For models P/D/C...: refrigerated display with 5 shelves (max load 12 kg). For models






G...: 5 evaporating grids and 1 support shelf. Installation allowed to an altitude up to 800 metres above sea level.

	MOD.	DESCRIPTION					€
	P6G	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR GREY	60x64,5x184	0,36		230V 1N~/50Hz	5.461
	C6G	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR GREY	60x64,5x184	0,27		230V 1N~/50Hz	6.352
	G6G	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR GREY	60x64,5x184	0,85		230V 1N~/50Hz	6.905
	D6G	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR GREY	60x64,5x184	1,25		230V 1N~/50Hz	7.739
	P8G	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR GREY	80,5x64,5x184	0,52		230V 1N~/50Hz	5.937
	C8G	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR GREY	80,5x64,5x184	0,3		230V 1N~/50Hz	7.007
	G8G	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR GREY	80,5x64,5x184	0,9		230V 1N~/50Hz	7.506
	D8G	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR GREY	80,5x64,5x184	1,74		230V 1N~/50Hz	8.411

ACCESSORIES

	MOD.	DESCRIPTION					€
	RB14	GRID 16 BOTTLES FOR UPRIGHT REFRIGERATED DISPLAY UNIT ...6	49x46x21				285
	RB28	28-BOTTLE RACK FOR ...8 DISPLAY UNIT	69x46x21				311
	RV50	TEMPERED GLASS SHELF FOR P6/D6/C6	50x47x6				100
	RV70	TEMPERED GLASS SHELF FOR P8/D8/C8	71x47x6				107
	KRVS6	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DISPLAY UNITS G6	44,5x42x0,6				194
	KRVS	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DISPLAY UNITS G8	65x42x0,6				229

ACCESSORIES

	MOD.	DESCRIPTION					€
	Z60NS	PLINTH FOR UPRIGHT REFRIGERATED DIPLAY UNITS...6	60x65x10				166
	Z80NS	PLINTH FOR UPRIGHT REFRIGERATED DIPLAY UNITS...8	80x65x10				192







UPRIGHT REFRIGERATED DISPLAY UNITS

EMPIRE DOUBLE - FREE-STANDING & BUILT-IN

Upright refrigerated display unit with lower structure made of special stainless steel, display compartment made of tempered glass throughout, externally screen-silk printed, lighting through LED, digital control panel with electronic PCB and capacitive keys, HACCP alarms. Max load per shelf 20 kg. Soft-Motion system for pneumatic flap opening of the doors.

Models... M built-in. Installation allowed to an altitude up to 800 metres above sea level.



	MOD.	DESCRIPTION				
	P12G1	REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x98	0,88	230V 1N~/50Hz	8.440
	P12G2	REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x143	0,92	230V 1N~/50Hz	10.236
	P12G1M	BUILT-IN REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x115	0,91	230V 1N~/50Hz	8.594
	P12G2M	BUILT-IN REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x160	0,95	230V 1N~/50Hz	10.391

MASTER

Preparation 700

DESIGNED FOR GUARANTEED **HYGIENE**

Aisi 304 stainless steel is utilized for tables, for sinks and for every part that will be in direct touch with food. The splashback is integral with the top and has boxed-section back to prevent any dirt from entering.

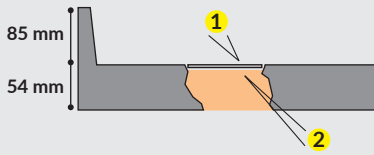
The **work-top**, 54 mm thick, is in AISI 304 stainless steel, 12/10 mm thick with a fine satin finish. Strength and noise prevention are assured by a special frame and the use of a soundproofing work-top lining. The **wells**, in size and welded to the top by robots which also perform the weld finishing, are also made from AISI 304

stainless steel by cold-pressing, with a large recess. A special sound-deadening material is applied to the outside of the bottom of each well.

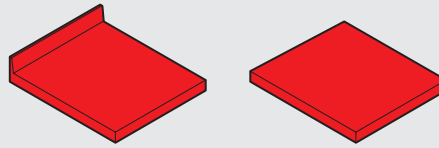


MASTER CONFIGURATOR PREPARATION

Worktop

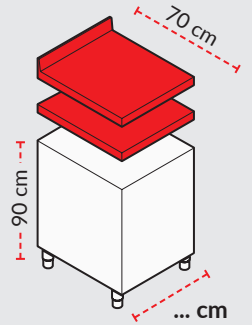


1. AISI 304 stainless steel worktop, 12/10 mm thick
2. Sound-deadening, water-proof panel

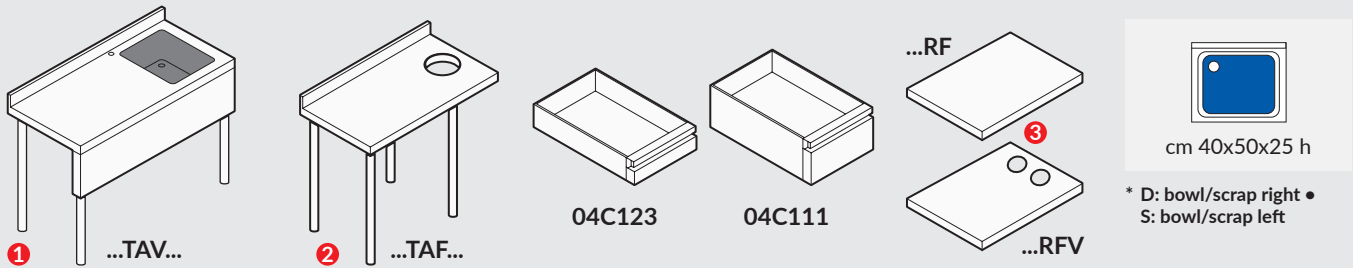


...A/UA

...B/UB



PREPARATION 700 Work Tables with bowl/scrap: fitting drawers and matching undershelf

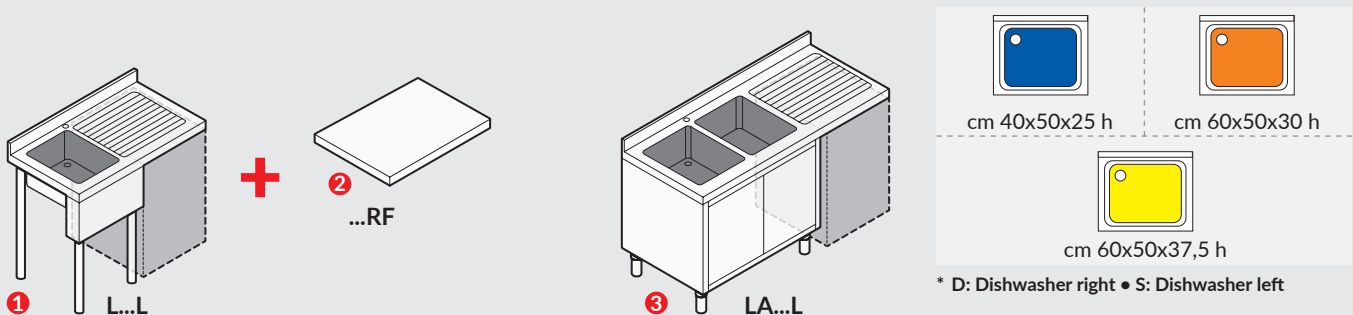


cm 40x50x25 h

* D: bowl/scrap right • S: bowl/scrap left

	120	140	160	180	200 cm
1					
3					
2					
3					

PREPARATION 700 Sink Units pre-arranged for dishwasher



cm 40x50x25 h

cm 60x50x30 h

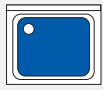
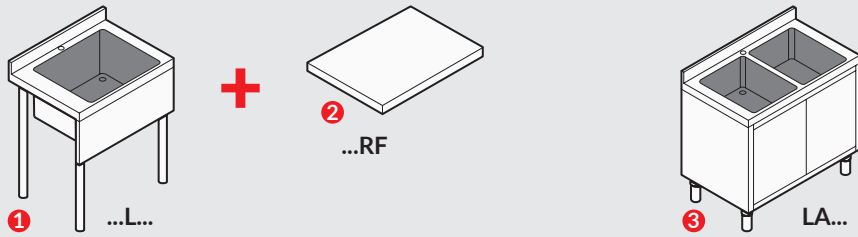
cm 60x50x37,5 h

* D: Dishwasher right • S: Dishwasher left

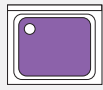
	120	140	160	200
1				
2				
3				

MASTER CONFIGURATOR PREPARATION

PREPARATION 700 Sink Units



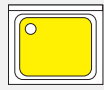
cm 40x50x25 h



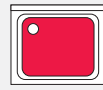
cm 50x50x25 h



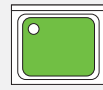
cm 60x50x30 h



cm 60x50x37,5 h



cm 80x54x32,5 h



cm 120x54x35 h

* D: right drainer • S: left drainer

	60	70	80	100	110	120	140	160	180	200	220	260 cm
1		07L15	08L16	10L24	11L18	12L14D/S 12L246	14L112 14L24D/S 14L16D/S 14L26	16L24D/S	18L24 18L26D/S	20L26D/S 20L28	22L26	
2			08RF	10RF		12RF	14RF	16RF	18RF	20RF	22RF	
3	LA0614	LA0715	LA0816	LA1024		LA1214D/S LA12246	LA1424D/S LA1416D/S LA1426	LA1624D/S	LA1824 LA1826D/S	LA2026D/S LA2028	LA2226	LA2626

PREPARATION MASTER 700

WORK TABLES

AISI 304 stainless steel top, 54 mm h. with satin finish, 12/10 mm thickness. Sound deadening, water-fireproof panel underneath. Work top suitable for loads of max 150 kg/m² guaranteed by 4 stainless steel support tubular feet, 50 mm Ø. ...B: two-sided worktop. ...A: worktop with rear splashback.



MOD.

DESCRIPTION



06TA

TABLE WITH REAR SPLASHBACK 60 CM

60x70x90

655

07TA

TABLE WITH REAR SPLASHBACK 70 CM

70x70x90

674

08TA

TABLE WITH REAR SPLASHBACK 80 CM

80x70x90

674

10TA

TABLE WITH REAR SPLASHBACK 100 CM

100x70x90

698

12TA

TABLE WITH REAR SPLASHBACK 120 CM

120x70x90

728

14TA

TABLE WITH REAR SPLASHBACK 140 CM

140x70x90

756

16TA

TABLE WITH REAR SPLASHBACK 160 CM

160x70x90

788

18TA

TABLE WITH REAR SPLASHBACK 180 CM

180x70x90

818

20TA

TABLE WITH REAR SPLASHBACK 200 CM

200x70x90

841

22TA

TABLE WITH REAR SPLASHBACK 220 CM

220x70x90

912

24TA

TABLE WITH REAR SPLASHBACK 240 CM

240x70x90

1.224

26TA

TABLE WITH REAR SPLASHBACK 260 CM

260x70x90

1.253

28TA

TABLE WITH REAR SPLASHBACK 280 CM

280x70x90

1.270

30TA

TABLE WITH REAR SPLASHBACK 300 CM

300x70x90

1.309



06TB

TABLE WITH DOUBLE-SIDED SURFACE 60 CM

60x70x90

572

07TB

TABLE WITH DOUBLE-SIDED SURFACE 70 CM

70x70x90

592

08TB

TABLE WITH DOUBLE-SIDED SURFACE 80 CM

80x70x90

592

10TB

TABLE WITH DOUBLE-SIDED SURFACE 100 CM

100x70x90






622

12TB












TABLE WITH DOUBLE-SIDED SURFACE 120 CM

120x70x90

640

	MOD.	DESCRIPTION					€
	14TB	TABLE WITH DOUBLE-SIDED SURFACE 140 CM	140x70x90				679
	16TB	TABLE WITH DOUBLE-SIDED SURFACE 160 CM	160x70x90				701
	18TB	TABLE WITH DOUBLE-SIDED SURFACE 180 CM	180x70x90				729
	20TB	TABLE WITH DOUBLE-SIDED SURFACE 200 CM	200x70x90				750
	22TB	TABLE WITH DOUBLE-SIDED SURFACE 220 CM	220x70x90				860
	24TB	TABLE WITH DOUBLE-SIDED SURFACE 240 CM	240x70x90				1.067
	26TB	TABLE WITH DOUBLE-SIDED SURFACE 260 CM	260x70x90				1.081
	28TB	TABLE WITH DOUBLE-SIDED SURFACE 280 CM	280x70x90				1.107
	30TB	TABLE WITH DOUBLE-SIDED SURFACE 300 CM	300x70x90				1.166







ACCESSORIES

	MOD.	DESCRIPTION					€
	PAA	CORNER CANTILEVER WORK TABLE, WITH REAR SPLASHBACK	98,6x98,6x14,5				756
	GPAA	CORNER FOOT	20x80x14				140
	04C111	DRAWER 1/1 GN - STACKABLE	40x70x21				510
	04C123	DRAWER 13 LITER	38x58,5x12,1				363
	04C411	4 DRAWERS	40x70x62				1.394
	KRP4GG	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE AND LEGS	20x20x80				296
	KRP6GG	SET OF 6 SWIVELLING WHEELS, 2 WITH BRAKE AND LEGS	20x20x80				296











PREPARATION MASTER 700

WORK TABLES WITH BOWL


Work table with AISI 304 stainless steel top with rear splash back 54 mm h with satin finish. Sounddeadening water-fireproof panel underneath. AISI 304 stainless steel tubular feet with satin finish, 50 mm Ø. AISI 304 stainless steel cold pressed bowl, 40x50x25 h cm....D: bowl on the right. ...S: bowl on the left

	MOD.	DESCRIPTION					€
	14TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 140 CM	140x70x90				1.157
	20TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 200 CM	200x70x90				1.305
	14TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM	140x70x90				1.157
	20TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 200 CM	200x70x90				1.305

ACCESSORIES

	MOD.	DESCRIPTION					€
	CEMTV	HOT/COLD WATER MIXER TAP					92
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8				240
	EAP	FOOT CONTROL-LEVER TAP TO BE FIXED TO THE THE UNDERSHELF	70x20x20				711
	KSV25P	WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm	40x30x15				95
	14RFV	UNDERSHELF FOR TABLE WITH BOWL 140 CM	124,2x58,2x5				195
	20RFV	UNDERSHELF FOR TABLE WITH BOWL 200 CM	184,2x58,2x5				233

ACCESSORIES







	MOD.	DESCRIPTION					€
	PTVLD	SIDE PANEL (RIGHT) FOR TABLE WITH SINK	14,5x33,7x26				60
	PTVLS	SIDE PANEL (LEFT) FOR TABLE WITH SINK	14,5x33,7x26				60









PREPARATION MASTER 700

WORK TABLES WITH SCRAP






Work table with AISI 304 stainless steel top, 54 mm h, 12/10 thick, rear splash back, satin finish. Sound deadening water-fireproof underneath. Work top suitable for loads max 150 kg/m² guaranteed by 4 stainless steel tubular foot, 50 mm Ø. Scrape hole 24 cm Ø joined to the worktop with a continuous weld. ...D: scrape hole on the right. ...S: scrape hole

	MOD.	DESCRIPTION					€
	12TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 120 CM	120x70x90				832
	14TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 140 CM	140x70x90				866
	16TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 160 CM	160x70x90				901
	18TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 180 CM	180x70x90				931
	20TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 200 CM	200x70x90				962
	12TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 120 CM	120x70x90				832
	14TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 140 CM	140x70x90				866
	16TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 160 CM	160x70x90				901
	18TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 180 CM	180x70x90				931
	20TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 200 CM	200x70x90				962

ACCESSORIES

	MOD.	DESCRIPTION					€
	08RF	UNDERSHELF 80 CM	64,2x58,2x5				140
	10RF	UNDERSHELF 100 CM	84,2x58,2x5				152
	12RF	UNDERSHELF 120 CM	104,2x58,2x5				165
	14RF	UNDERSHELF 140 CM	124,2x58,2x5				175
	16RF	UNDERSHELF 160 CM	144,2x58,2x5				195
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5				253
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5				253

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	KRP4GG	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE AND LEGS	20x20x80				296


















PREPARATION MASTER 700

OPEN SINKS

AISI 304 stainless steel pressed top with satin finish and rear splash back. Pressed bowl with a continuous weld bead to form a water light seal. Height-adjustable feet. Open cupboard with front cover panel and AISI 304 stainless steel tubular legs, 50 mm Ø.

	MOD.	DESCRIPTION					€
	07L15	OPEN SINK 1 BOWL CM 50X50X25H	70x70x90				829
	08L16	OPEN SINK 1 BOWL CM 60X50X30H	80x70x90				1.010
	10L24	OPEN SINK 2 BOWLS CM 40X40X25H	100x70x90				1.195
	11L18	OPEN SINK 1 BOWL CM 80X54X32.5H	110x70x90				1.330
	12L14D	OPEN SINK 1 BOWL CM 40X50X25H RIGHT DRAINER	120x70x90				1.068
	12L14S	OPEN SINK 1 BOWL CM 40X50X25H LEFT DRAINER	120x70x90				1.068
	12L246	OPEN SINK 2 BOWLS CM 40X40X25H CM 60X50X32.5H	120x70x90				1.275
	14L112	OPEN SINK 1 BOWL CM 120X54X35H	140x70x90				1.591
	14L16D	OPEN SINK 1 BOWL CM 60X50X32.5H RIGHT DRAINER	140x70x90				1.230

	MOD.	DESCRIPTION		 		€
	14L16S	OPEN SINK 1 BOWL CM 60X50X32.5H LEFT DRAINER	140x70x90			1.230
	14L24D	OPEN SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	140x70x90			1.274
	14L24S	OPEN SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	140x70x90			1.274
	14L26	OPEN SINK 2 BOWLS CM 60X50X30H	140x70x90			1.481
	16L24D	OPEN SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90			1.365
	16L24S	OPEN SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90			1.365
	18L24	OPEN SINK 2 BOWLS CM 40X50X25H 2 DRAINERS	180x70x90			1.381
	18L26D	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	180x70x90			1.489
	18L26S	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	180x70x90			1.489
	20L26D	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	200x70x90			1.546
	20L26S	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	200x70x90			1.546





	MOD.	DESCRIPTION					€
	20L28	OPEN SINK 2 BOWLS CM 80X54X32.5H	200x70x50				2.663
	22L26	OPEN SINK 2 BOWLS CM 60X50X30H 2 DRAINERS	220x70x90				1.655














ACCESSORIES

	MOD.	DESCRIPTION					€
	PLLD	SIDE PANEL (RIGHT) FOR SINKS	58x32x1,5				120
	PLLS	SIDE PANEL (LEFT) FOR SINKS	58x32x1,5				120

PREPARATION MASTER 700
















CABINET SINK UNITS







AISI 304 stainless steel cabinet with double-walled sliding doors and AISI 304 stainless steel sheet under shelf, reinforced by omega. Unit without back covering panel. 180 mm clearance between floor and shelf. LA0614, LA0715 and LA0816 with hinged doors.

	MOD.	DESCRIPTION		 		€
	LA0614	SINK ON CABINET STRUCTURE 1 BOWL CM 40X50X25H	60x70x90			1.509
	LA0715	CABINET SINK 1 BOWL CM 50X50X25H	70x70x90			1.585
	LA0816	SINK ON CABINET STRUCTURE 1 BOWL CM 60X50X30H	80x70x90			1.932
	LA1024	CABINET SINK 2 BOWLS CM 40X50X25H	100x70x90			1.943
	LA1214D	CABINET SINK 1 BOWL CM 40X50X25H RIGHT DRAINER	120x70x90			1.758
	LA1214S	CABINET SINK 1 BOWL CM 40X50X25H LEFT DRAINER	120x70x90			1.758
	LA12246	CABINET SINK 2 BOWLS CM 40X50X25H CM 60X50X32.5H	120x70x90			2.151
	LA1416D	CABINET SINK 1 BOWL CM 60X50X37.5H RIGHT DRAINER	140x70x90			1.937
	LA1416S	CABINET SINK 1 BOWL CM 60X50X37.5H LEFT DRAINER	140x70x90			1.937





	MOD.	DESCRIPTION					€
	LA1424D	CABINET SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	140x70x90				2.165
	LA1424S	CABINET SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	140x70x90				2.165
	LA1426	CABINET SINK 2 BOWLS CM 60X50X37.5H	140x70x90				2.295
	LA1624D	CABINET SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90				2.241
	LA1624S	CABINET SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90				2.241
	LA1824	CABINET SINK 2 BOWLS CM 40X50X25H 2 DRAINERS	180x70x90				2.341
	LA1826D	CABINET SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	180x70x90				2.468
	LA1826S	CABINET SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	180x70x90				2.468
	LA2026D	CABINET SINK 2 BOWLS CM 60X50X37.5H RIGHT DRAINER	200x70x90				2.583
	LA2026S	CABINET SINK 2 BOWLS CM 60X50X37.5H LEFT DRAINER	200x70x90				2.583
	LA2028	CABINET SINK 2 BOWLS CM 80X54X32.5H	200x70x90				3.520

	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	LA2226	CABINET SINK 2 BOWLS CM 60X50X32.5H 2 DRAINERS	220x70x90				2.727
	LA2626	CABINET SINK 2 BOWLS CM 60X50X37.5H 2 DRAINERS	260x70x90				2.880










PREPARATION MASTER 700












SINK UNITS PRE-ARRANGED FOR DISHWASHER

...L...: open cupboard with front cover panel and AISI 304 stainless steel tubular legs, 50 mm Ø. Pre-arranged for dishwasher. LA...: AISI 304 stainless steel cabinet with double walled sliding doors and under shelf. Pre-arranged for dishwasher.

	MOD.	DESCRIPTION					€
	12L14DL	OPEN SINK 1 BOWL CM 40X50X25H RIGHT DRAINER	120x70x90				926
	12L14SL	OPEN SINK 1 BOWL CM 40X50X25H LEFT DRAINER	120x70x90				926
	14L16DL	OPEN SINK 1 BOWL CM 60X50X32.5H RIGHT DRAINER	140x70x90				1.110
	14L16SL	OPEN SINK 1 BOWL CM 60X50X32.5H LEFT DRAINER	140x70x90				1.110
	16L24DL	OPEN SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90				1.244
	16L24SL	OPEN SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90				1.244
	20L26DL	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	200x70x90				1.429
	20L26SL	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	200x70x90				1.429
	LA1624DL	CABINET SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90				2.044

	MOD.	DESCRIPTION					€
	LA1624SL	CABINET SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90				2.044
	LA2026DL	CABINET SINK 2 BOWLS CM 60X50X37.5H RIGHT DRAINER	200x70x90				2.391
	LA2026SL	CABINET SINK 2 BOWLS CM 60X50X37.5H LEFT DRAINER	200x70x90				2.391






ACCESSORIES

	MOD.	DESCRIPTION					€
	PLLD	SIDE PANEL (RIGHT) FOR SINKS	58x32x1,5				120
	PLLS	SIDE PANEL (LEFT) FOR SINKS	58x32x1,5				120
	CEM	HOT/COLD WATER MIXER TAP	40x20x8				92
	CEG	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8				233
	PULIPE	BENCH TYPE ELECTRIC POTS CLEANING MACHINE	18x29x24	0,18	230V 1N~/ 50Hz		3.252
	EAP	FOOT CONTROL-LEVER TAP TO BE FIXED TO THE THE UNDERSHELF	70x20x20				711
	KSV25P	WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm	40x30x15				95
	KSV300P	WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 30 and 32.5 cm	20x30x10				93

PREPARATION MASTER 700

UNDERSHELVES

ACCESSORIES

	MOD.	DESCRIPTION					€
	06RF	UNDERSHELF 60 CM	44,2x58,2x5				114
	07RF	UNDERSHELF 70 CM	54,2x58,2x5				124
	08RF	UNDERSHELF 80 CM	64,2x58,2x5				140
	10RF	UNDERSHELF 100 CM	84,2x58,2x5				152
	11RF	UNDERSHELF 110 CM	94,2x58,2x5				156
	12RF	UNDERSHELF 120 CM	104,2x58,2x5				165
	14RF	UNDERSHELF 140 CM	124,2x58,2x5				175
	16RF	UNDERSHELF 160 CM	144,2x58,2x5				195
	18RF	UNDERSHELF 180 CM	164,2x58,2x5				221
	20RF	UNDERSHELF 200 CM	184,2x58,2x5				239
	22RF	UNDERSHELF 220 CM	204,2x58,2x5				270
	24RF	UNDERSHELF 240 CM	224,2x58,2x5				327
	26RF	UNDERSHELF 260 CM	244,2x58,2x5				354
	28RF	UNDERSHELF 280 CM	264,2x58,2x5				367
	30RF	UNDERSHELF 300 CM	284,2x58,2x5				379

PREPARATION MASTER 700

CUPBOARDS WITH SLIDING DOORS

AISI 304 stainless steel free-standing structure with satin finish. Sliding doors with double walled sandwich panel structure. Middle shelf reinforced by omega. Stainless steel height-adjustable feet. AISI 304 stainless steel top with satin finish, 54 mm h, 12/10 thickness. ...B: two-sided worktop. ...A: worktop with rear splashback. ...1: single side opening.

...2: double side opening. ...E: ventilated heating with thermostatic control +30/+90°C.



MOD.	DESCRIPTION				€
A10A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	100x70x90			1.642
A12A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	120x70x90			1.740
A14A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	140x70x90			1.880
A16A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	160x70x90			2.036
A18A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	180x70x90			2.228
A20A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	200x70x90			2.390
A22A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	220x70x90			2.508















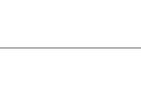


A12A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	120x70x90	2	230V 1N~ / 50 ÷ 60Hz	2.389
A14A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	140x70x90	2	230V 1N~ / 50 ÷ 60Hz	2.534
A16A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	160x70x90	2	230V 1N~ / 50 ÷ 60Hz	2.689
A18A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	180x70x90	2	230V 1N~ / 50 ÷ 60Hz	2.995
A20A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	200x70x90	2	230V 1N~ / 50 ÷ 60Hz	3.102




A10B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	100x70x90			1.567
A12B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	120x70x90			1.650
A14B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	140x70x90			1.792
A16B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	160x70x90			1.951
A18B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	180x70x90			2.104
A20B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	200x70x90			2.314
A22B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	220x70x90			2.385



MOD.	DESCRIPTION					€
 A12B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	120x70x90	2	230V 1N~/ 50 ÷ 60Hz		2.294
 A14B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	140x70x90	2	230V 1N~/ 50 ÷ 60Hz		2.450
 A16B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	160x70x90	2	230V 1N~/ 50 ÷ 60Hz		2.608
 A18B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	180x70x90	2	230V 1N~/ 50 ÷ 60Hz		2.867
 A20B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	200x70x90	2	230V 1N~/ 50 ÷ 60Hz		2.974
 A10B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	100x70x90				1.873
 A12B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	120x70x90				2.044
 A14B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	140x70x90				2.188
 A16B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	160x70x90				2.325
 A18B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	180x70x90				2.513
 A20B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	200x70x90				2.698
 A22B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	220x70x90				2.821
 A12B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	120x70x90	2,24	230V 1N~/ 50 ÷ 60Hz		2.688
 A14B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	140x70x90	2,24	230V 1N~/ 50 ÷ 60Hz		2.844
 A16B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	160x70x90	2,24	230V 1N~/ 50 ÷ 60Hz		2.982
 A18B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	180x70x90	2,28	230V 1N~/ 50 ÷ 60Hz		3.291
 A20B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	200x70x90	2,28	230V 1N~/ 50 ÷ 60Hz		3.350

ACCESSORIES

MOD.	DESCRIPTION					€
 KRP90	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE	34x34x17				292

PREPARATION MASTER 700

STORAGE CABINETS WITH SLIDING DOORS

Free-standing structure with sides, back, doors, bottom and middle shelves made of AISI 304 stainless steel sheet with satin finish and cold-pressed. Sliding doors with double walled sandwich panel structure. Stainless steel height-adjustable feet. ...C: particularly useful for dishwasher baskets.















MOD.	DESCRIPTION			€
12AP	STORAGE CABINET WITH SLIDING DOORS	120x70x170		2.739
14AP	STORAGE CABINET WITH SLIDING DOORS	140x70x170		2.716
16APC	STORAGE CABINET WITH SLIDING DOORS	160x70x170		2.948
20AP	STORAGE CABINET WITH SLIDING DOORS	200x70x170		3.281






PREPARATION MASTER 700

CORNER CUPBOARDS, DRAWER UNITS AND HOPPERS

Structure with sides, back, doors, bottom and top made of AISI 304 stainless steel sheet with satin finish. Stainless steel height-adjustable feet. AA...: corner cupboard. AC...: drawers cupboard. AT...: hopper cupboard. ...B...: hinged doors. ...3: 2 drawers + higher drawer for bottles. ...4: 4 drawers. ...B: two-sided worktop. ...A: worktop with rear splashback.

	MOD.	DESCRIPTION					€
	AC04A4	DRAWER UNIT WITH 4 DRAWERS AND REAR SPLASHBACK	40x70x90				1.816
	AC04B4	DRAWER UNIT WITH 4 DRAWERS	40x70x90				1.618
	AABB	CORNER CUPBOARD WITH HINGED DOOR	98,5x98,5x90				2.040
	AABA	CORNER CUPBOARD WITH HINGED DOOR	98,5x98,5x90				2.418
	AT04A	HOPPER WITH TOP AND REAR SPLASHBACK	40x70x90				1.219
	AT04B	HOPPER TWO-SIDED WORKTOP	40x70x90				1.023
	AB04A	CUPBOARD WITH HINGED DOOR TOP WITH SPLASHBACK	40x70x90				1.152
	AB04B	CUPBOARD WITH HINGED DOOR	40x70x90				1.047

ACCESSORIES

	MOD.	DESCRIPTION					€
	KRP90	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE	34x34x17				292








CONTINUOUS SURFACES

CONTINUOUS WORK SURFACES










AISI 304 stainless steel top, 54 mm h. with satin finish. Sound deadening, water, fireproof panel underneath. Top 12/10 mm thickness suitable to be, completed with cupboard, cabinet with drawers or refrigerated tables. ...B: two-sided worktop. ...A: worktop with rear splashback.









MOD.	DESCRIPTION			€
	12UB	CONTINUOUS DOUBLE-SIDED SURFACE 120 CM	120x70x5,4	357
	14UB	CONTINUOUS DOUBLE-SIDED SURFACE 140 CM	140x70x5,4	388
	16UB	CONTINUOUS DOUBLE-SIDED SURFACE 160 CM	160x70x5,4	410
	18UB	CONTINUOUS DOUBLE-SIDED SURFACE 180 CM	180x70x5,4	449
	20UB	CONTINUOUS DOUBLE-SIDED SURFACE 200 CM	200x70x5,4	463
	22UB	CONTINUOUS DOUBLE-SIDED SURFACE 220 CM	220x70x5,4	542
	24UB	CONTINUOUS DOUBLE-SIDED SURFACE 240 CM	240x70x5,4	583
	26UB	CONTINUOUS DOUBLE-SIDED SURFACE 260 CM	260x70x5,4	624
	28UB	CONTINUOUS DOUBLE-SIDED SURFACE 280 CM	280x70x5,4	702
	30UB	CONTINUOUS DOUBLE-SIDED SURFACE 300 CM	300x70x5,4	749
32UB	CONTINUOUS DOUBLE-SIDED SURFACE 320 CM	320x70x5,4	792	
34UB	CONTINUOUS DOUBLE-SIDED SURFACE 340 CM	310x70x5,4	852	
36UB	CONTINUOUS DOUBLE-SIDED SURFACE 360 CM	360x70x5,4	1.054	
38UB	CONTINUOUS DOUBLE-SIDED SURFACE 380 CM	380x70x5,4	1.018	
	12UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 120 CM	120x70x14	452
	14UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 140 CM	140x70x14	487
	16UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 160 CM	160x70x14	504
	18UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 180 CM	180x70x14	551
	20UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 200 CM	200x70x14	568

	MOD.	DESCRIPTION					€
	22UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 220 CM	220x70x14				599
	24UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 240 CM	240x70x14				761
	26UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 260 CM	260x70x14				782
	28UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 280 CM	280x70x14				886
	30UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 300 CM	300x70x14				931
	32UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 320 CM	320x70x14				981
	34UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 340 CM	340x70x14				1.042
	36UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 360 CM	360x70x14				1.110
	38UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 380 CM	380x70x14				1.174

ACCESSORIES

	MOD.	DESCRIPTION					€
	PUALTD	RIGHT LATERAL SPLASHBACK	70x10x10				233
	PUALTS	LEFT LATERAL SPLASHBACK	70x10x10				233
	PUV4050	BOWL TO WELD CM 40X50X25	50x25x40				488
	PUV5050	BOWL TO WELD CM 50X50X25	50x25x50				504
	PUVI4050	BOWL TO WELD CM 40X50X25 WITH BASIN	40x25x50				920
	PUVI5050	BOWL TO WELD CM 50X50X25 WITH BASIN	50x25x50				937
	PUINV13	BOWL CM 50x50x25 H WITH BASIN CM 136X64 CM TO WELD ON ONE PIECE TOP SYSTEM	50x25x50				971
	PUSL05	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	50x70x81				971
	PUSL06	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	60x70x81				1.024
	PUSL07	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	70x70x81				1.132


ACCESSORIES

	MOD.	DESCRIPTION					€
	PUSL08	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	80x70x81				1.153
	PUSL09	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	90x70x81				1.174
	PUSL10	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	100x70x81				1.191
	KIT2GAM	SUPPORT KIT TWO LEGS FOR CANTILEVERED SURFACE	10x10x80				338






CONTINUOUS SURFACES

CUPBOARDS FOR CONTINUOUS WORK SURFACES

AISI 304 stainless steel free-standing structure with satin finish. Sliding doors with double walled sandwich panel structure. Middle shelf reinforced by omega. ...1: single side opening. ...2: double side opening. ...E: ventilated heating with thermostatic control +30/+90°C.

	MOD.	DESCRIPTION	cm	kw	kw		€
	A10Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	100x70x66				1.179
	A12Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	120x70x66				1.252
	A14Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	140x70x66				1.340
	A16Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	160x70x66				1.465
	A18Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	180x70x66				1.575
	A20Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	200x70x66				1.656
	A12Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	120x70x86	2	230V 1N~/ 50 ÷ 60Hz		1.945
	A14Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	140x70x66	2	230V 1N~/ 50 ÷ 60Hz		2.041
	A16Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	160x70x66	2	230V 1N~/ 50 ÷ 60Hz		2.151
	A18Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	180x70x66	2	230V 1N~/ 50 ÷ 60Hz		2.415
	A20Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	200x70x66	2	230V 1N~/ 50 ÷ 60Hz		2.510
	A10Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	100x70x66				1.450
	A12Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	120x70x66				1.492
	A14Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	140x70x66				1.643
	A16Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	160x70x66				1.729
	A18Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	180x70x66				1.967
	A20Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	200x70x66				1.974
	A12Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	120x70x66	2	230V 1N~/ 50 ÷ 60Hz		2.194
	A14Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	140x70x66	2	230V 1N~/ 50 ÷ 60Hz		2.333










MOD.	DESCRIPTION					€
 A16Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	160x70x66	2	230V 1N~/50 ÷ 60Hz	2.422	
A18Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	180x70x66	2	230V 1N~/50 ÷ 60Hz	2.674	
A20Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	200x70x66	2	230V 1N~/50 ÷ 60Hz	2.793	

CONTINUOUS SURFACES

DRAWER UNITS AND HOPPERS FOR CONTINUOUS WORK SURFACES

AISI 304 stainless steel free-standing structure with satin finish. ...3 : 2 drawers
+ drawer for bottles. ... 4: 4 drawers.










	MOD.	DESCRIPTION		 		€
	AC04Z4	DRAWER UNIT WITH 4 DRAWERS	40x70x66			1.341
	AT04Z	HOPPER FOR CONTINUOUS WORK SURFACE	40x70x66			745
	AB04Z	CUPBOARD FOR CONTINUOUS WORK SURFACE, HINGED DOOR	40x70x66			679









ADD-ON MODULES

WALL MOUNTED CABINETS

AISI 304 stainless steel free-standing structure. Height adjustable middle shelf. Top and bottom integrated with the back to ensure easy cleaning. Under shelf without runner guides. ...G: open version. ...C: with sliding doors. ...B: with hinged doors. ...SC: with sliding doors and plate drainer.

	MOD.	DESCRIPTION					€
	10PG	OPEN WALL MOUNTED CABINET	100x40x66				542
	12PG	OPEN WALL MOUNTED CABINET	120x40x66				608
	14PG	OPEN WALL MOUNTED CABINET	140x40x66				646
	16PG	OPEN WALL MOUNTED CABINET	160x40x66				826
	10PC	WALL MOUNTED CABINET WITH SLIDING DOORS	100x40x66				835
	12PC	WALL MOUNTED CABINET WITH SLIDING DOORS	120x40x66				900
	14PC	WALL MOUNTED CABINET WITH SLIDING DOORS	140x40x66				969
	16PC	WALL MOUNTED CABINET WITH SLIDING DOORS	160x40x66				1.039
	18PC	WALL MOUNTED CABINET WITH SLIDING DOORS	180x40x66				1.095
	20PC	WALL MOUNTED CABINET WITH SLIDING DOORS	200x40x66				1.169
	14PSC	HANGING PLATE-DRAINER WALL CABINET-SLIDING DOORS	140x40x66				1.233
	08PB	WALL MOUNTED CABINET WITH HINGED DOORS	80x40x66				731
	12PB	WALL MOUNTED CABINET WITH HINGED DOORS	120x40x66				969
	16PB	WALL MOUNTED CABINET WITH HINGED DOORS	160x40x66				1.202


	MOD.	DESCRIPTION	   	€
	APB	WALL MOUNTED CORNER CABINET WITH HINGED DOORS	98,5x98,5x66	1.404
	APG	OPEN WALL MOUNTED CORNER CABINET	98,5x98,5x66	1.165



ADD-ON MODULES

WALL SHELVES

ARP...: Height adjustable wall shelf in AISI 304 stainless steel, with rear splashback.










	MOD.	DESCRIPTION					€
	ARP804	STAINLESS STEEL AISI304 WALL SHELF, 80 CM	80x40x5				188
	ARP1004	STAINLESS STEEL AISI304 WALL SHELF, 100 CM	100x40x5				198
	ARP1204	STAINLESS STEEL AISI304 WALL SHELF, 120 CM	120x40x5				212
	ARP1404	STAINLESS STEEL AISI304 WALL SHELF, 140 CM	140x40x5				244
	ARP1604	STAINLESS STEEL AISI304 WALL SHELF, 160 CM	160x40x5				278
	ARP1804	STAINLESS STEEL AISI304 WALL SHELF, 180 CM	180x40x5				300

ADD-ON MODULES

PREPARATION WORK TABLES

AISI 304 stainless steel tables with satin finish. One sided radiused 54 mm h work top with rear splashback. ...TCN...: bowl with syphon, drain and overflow. ...TPC...: with liquid drain tray. Bowl dimension 6TCN: 107x31x18,5 cm. Bowl dimension 6TCN180: 163x31x18,5 cm....TPP...: complete with two shaped trays with perforated removable bottom,

Polyethylene cutting board. Bowl with syphon, drain and overflow. Inclined bottom surface.

	MOD.	DESCRIPTION					€
	6TCN	VEGETABLE SORTING TABLE	120x70x90				2.624
	6TCN180	VEGETABLE SORTING TABLE	180x70x90				3.001
	6TPC120	MEAT PREPARATION WORK TABLE	120x70x90				2.482
	6TPC180	MEAT PREPARATION WORK TABLE	180x70x90				3.098
	6TPP180	FISH PREPARATION WORK TABLE	180x70x90				3.492

ACCESSORIES

	MOD.	DESCRIPTION					€
	CEM	HOT/COLD WATER MIXER TAP	40x20x8				92
	CEG	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8				233












ADD-ON MODULES

HAND WASH BASINS









AISI 304 stainless steel with satin finish.

...G: mixer tap with knee level operation.

...P: mixer tap with foot level operation.













	MOD.	DESCRIPTION					€
	LMG	WALL MOUNTED HAND WASH BASIN, KNEE LEVEL OPERATED	50x50x33				921
	LMP	HAND WASH BASIN, FREE STANDING, FOOT LEVEL OPERATED	50x50x85				1.508
	LMSCG	WALL MOUNTED HAND WASH BASIN WITH STERILIZER	47x39x103	2,5	230V 1N~/50Hz		2.881
	LMSCP	WALL MOUNTED HAND WASH BASIN WITH STERILIZER	62x51x105	2,5	230V 1N~/50 ÷ 60Hz		3.661
	SC	WALL MOUNTED KNIFE STERILIZER	47x30x65	2,5	230V 1N~/50Hz		2.215

ACCESSORIES

	MOD.	DESCRIPTION					€
	BSTER	WALL MOUNTED ULTRAVIOLET KNIFE STERILIZER	60x10x70	0,03	230V 1N~/50Hz		1.437
	DC	CLEANING TISSUE DISPENSER	30x10x29				108
	DS	SOAP DISPENSER	13x10x19,5				107
	PLM	WALL FITTING FOR HAND BASIN	50x10x50				63

ADD-ON MODULES

MOBILE CONTAINER

	MOD.	DESCRIPTION		 		€
	C121	TROLLEY WITH FRAME FOR 2 TRAYS 1/1GN	75x65x45			442
	C311	TROLLEY WITH FRAME FOR 3 TRAYS 1/1GN	120x65x45			463
	CC311	TROLLEY WITH TANK FOR 3 TRAYS 1/1GN	130x70x45			1.597
	CRG2021	TROLLEY FOR 18 CONTAINERS GN 2/1	65x72x171			2.143
	CEM21	TROLLEY WITH ADJUSTABLE HEIGHT FOR CONTAINERS	97x70x114			5.028
	VCV	MOBILE VEGETABLE CONTAINER	88x66x100			2.071
	CMX	SERVICE TROLLEY	100x60x80			695
	CR2X	SERVICE TROLLEY, 2 SHELVES	100x50x95			997
	CR3X	SERVICE TROLLEY, 3 SHELVES	100x50x95			1.327












	MOD.	DESCRIPTION					€
	CT3GN	FOOD SERVICE ELECTRIC HEATED TROLLEY 3x1/1GN	121x64x85	1,8	230V 1N~/ 50Hz		3.028
	CTV20	TROLLEY FOR 20 TRAYS	95x61x156				1.139
	CTV30	MOBILE TRAY RACK FOR 30 TRAYS	138x61x156				1.312

ACCESSORIES

	MOD.	DESCRIPTION					€
	VRBX	BOTTLE REMOVAL CONTAINER, FOR MOD. CTV20/30	50x33x8				91

ADD-ON MODULES

REFUSE BINS AND CHOPPINGS BOARDS

	MOD.	DESCRIPTION					€
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5				253
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5				253
	PCR40P	MOBILE REFUSE BIN WITH LID AND PEDAL OPENING 50 LITERS	40x40x60,5				346
	PCR70P	MOBILE REFUSE BIN WITH LID AND PEDAL OPENING 75 LITERS	45x45x60,5				360
	C4545P	CHOPPING BLOCK	45x45x90				818
	C5070P	CHOPPING BLOCK	50x70x90				1.126





Open Colonna - Italy

ECOLINE

Preparation 700

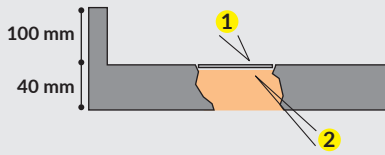
The preparation program "Ecoline" offers a complete range of products (from work tables to cupboards, from sinks to wall mounted cabinets, from shelving units to hand wash basins) and mixes successfully the quality of product with their own inexpensiveness.

General features: work top h 40 mm, made in AISI 304 stainless steel, thickness 8/10 mm; structure 10/10 mm thick • Straight work-surface profiles • 40x40 mm squared section legs.

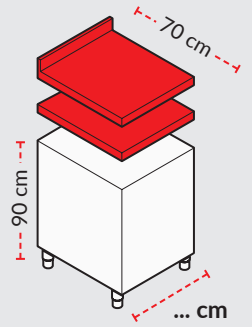
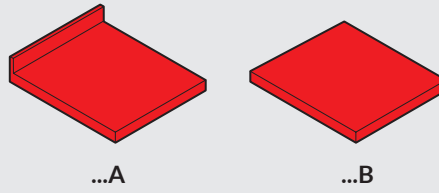


ECOLINE CONFIGURATOR PREPARATION

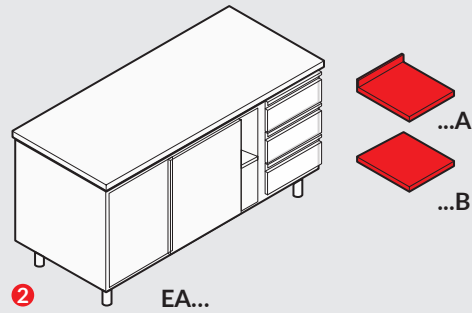
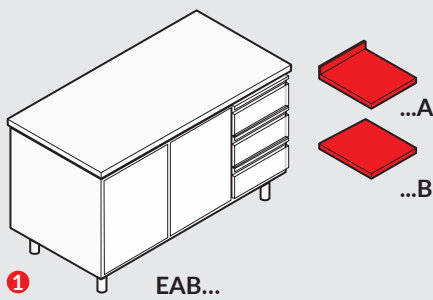
Worktop



1. AISI 304 stainless steel worktop, 8/10 mm thick
2. Sound deadening, water-fireproof chipboard panel underneath. Thickness 18 mm.



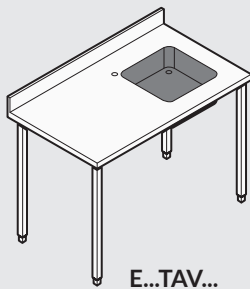
PREPARATION 700 Cupboards with hinged doors and drawers • Cupboards with sliding doors and drawers



	140	160	180	200 cm
1	 EAB14AC3 • EAB14BC3			
2		 EA16AC3D/S • EA16BC3D/S	 EA18AC3D/S • EA18BC3D/S	 EA20AC3D/S • EA20BC3D/S

* ...D: drawing unit, right side • ...S: drawing unit, left side

PREPARATION 700 Work tables



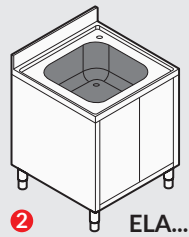
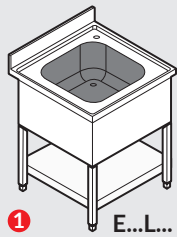
* ...VD: bowl right
...VS: bowl left

	120	160	180 cm
	 E12TAVD • E12TAVS	 E16TAVD • E16TAVS	 E18TAVD • E18TAVS

ECOLINE

CONFIGURATOR PREPARATION

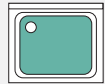
PREPARATION 700 Sink units



cm 40x50x30 h



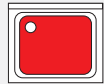
cm 50x50x30 h



cm 60x50x30 h



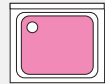
cm 70x50x35 h



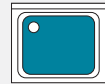
cm 80x50x35 h



cm 106x50x35 h



cm 116x50x35 h

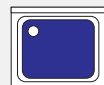
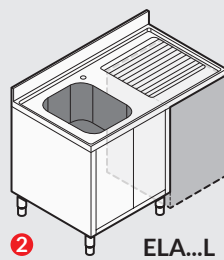
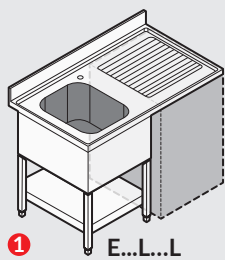


cm 136x50x35 h

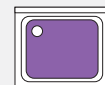
* Delivered with: brass drain 1,5", overflow pipe, siphon and undershelf • ...D: right drainer • ...S: left drainer

	70	80	100	120	140	160	180	200 cm
1	E07L15	E08L165	E10L15D/S E10L245 E10L18	E12L15D/S E12L25 E12L111	E14L15D/S E14L265 E14L112	E16L25D/S E16L114 E16L27	E18L265D/S E18L28	E20L265D/S E20L28
2	ELA0715	ELA08165	ELA1015D/S	ELA1215D/S ELA1225	ELA1415D/S	ELA1625D/S	ELA18265D/S	

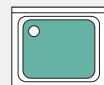
PREPARATION 700 Sink units pre-arranged for dishwasher



cm 40x50x30 h



cm 50x50x30 h



cm 60x50x30 h

* D: dishwasher right • S: dishwasher left







	120	140	160	180	200 cm
1	E12L15DL • E12L15SL	E14L15DL • E14L15SL	E16L24DL • E16L24SL	E18L25DL • E18L25SL	E20L26DL • E20L26SL
2	ELA121DL • ELA121SL	ELA141DL • ELA141SL	ELA162DL • ELA162SL	ELA182DL • ELA182SL	

PREPARATION ECOLINE 700










WORK TABLES

Assembly with screws. Delivered disassembled. ...B: two-sided worktop. ...A: worktop with rear splashback.



	MOD.	DESCRIPTION	 cm	 kw	 kw		€
	E07TB	TABLE WITH DOUBLE-SIDED SURFACE 70 CM	70x70x90				489
	E08TB	TABLE WITH DOUBLE-SIDED SURFACE 80 CM	80x70x90				520
	E10TB	TABLE WITH DOUBLE-SIDED SURFACE 100 CM	100x70x90				575
	E12TB	TABLE WITH DOUBLE-SIDED SURFACE 120 CM	120x70x90				645
	E14TB	TABLE WITH DOUBLE-SIDED SURFACE 140 CM	140x70x90				712
	E16TB	TABLE WITH DOUBLE-SIDED SURFACE 160 CM	160x70x90				789
	E18TB	TABLE WITH DOUBLE-SIDED SURFACE 180 CM	180x70x90				841
	E20TB	TABLE WITH DOUBLE-SIDED SURFACE 200 CM	200x70x90				883
	E07TA	TABLE WITH REAR SPLASHBACK 70 CM	70x70x90				516
	E08TA	TABLE WITH REAR SPLASHBACK 80 CM	80x70x90				540
	E10TA	TABLE WITH REAR SPLASHBACK 100 CM	100x70x90				598
	E12TA	TABLE WITH REAR SPLASHBACK 120 CM	120x70x90				663
	E14TA	TABLE WITH REAR SPLASHBACK 140 CM	140x70x90				740
	E16TA	TABLE WITH REAR SPLASHBACK 160 CM	160x70x90				816
	E18TA	TABLE WITH REAR SPLASHBACK 180 CM	180x70x90				872
	E20TA	TABLE WITH REAR SPLASHBACK 200 CM	200x70x90				911











ACCESSORIES

	MOD.	DESCRIPTION		 		€
	E04C111	DRAWER 40 CM GN 1/1	40x65x15			413
	E04C311	3 DRAWERS 40 CM	40x65x56			967
	E06C111	DRAWER 60 CM GN 2/1	60x65x15			470
	E06C311	3 DRAWERS 60 CM	60x65x56			1.140
	KRPECOTV	SET OF CASTORS FOR TABLES	15x10x15			254







PREPARATION ECOLINE 700

CUPBOARDS WITH HINGED DOORS

Standing-structure closed by stainless steel panels. Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel hinged double-skin soundproofing doors. ...B: two-sided worktop. ...A: worktop with rear splashback.

	MOD.	DESCRIPTION					€
	EAB06B1	CUPBOARD WITH HINGED DOOR, DOUBLE SIDE TOP	60x70x90				1.088
	EAB08B1	CUPBOARD WITH HINGED DOOR, DOUBLE SIDE TOP	80x70x90				1.155
	EAB10B1	CUPBOARD WITH HINGED DOOR, DOUBLE SIDE TOP	100x70x90				1.239
	EAB14BC3	CUPBOARD WITH HINGED DOOR AND DRAWERS, DOUBLE SIDE TOP	140x70x90				2.711
	EAB06A1	CUPBOARD WITH HINGED DOOR, REAR SPLASHBACK	60x70x90				1.113
	EAB08A1	CUPBOARD WITH HINGED DOOR, REAR SPLASHBACK	80x70x90				1.178
	EAB10A1	CUPBOARD WITH HINGED DOOR, REAR SPLASHBACK	100x70x90				1.261
	EAB14AC3	CUPBOARD WITH HINGED DOORS AND DRAWERS, REAR SPLASHBACK	140x70x90				2.737

ACCESSORIES













	MOD. DESCRIPTION					
	KRPECOAC SET OF CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20				254
















PREPARATION ECOLINE 700

CUPBOARDS WITH SLIDING DOORS

Standing-structure closed by stainless steel panels. Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofing double-skin doors. ...B: two-sided worktop. ...A: worktop with rear splashback.






	MOD.	DESCRIPTION					€
	EA10B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	100x70x90				1.249
	EA12B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	120x70x90				1.330
	EA14B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	140x70x90				1.394
	EA16B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	160x70x90				1.540
	EA16BC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	160x70x90				2.434
	EA16BC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	160x70x90				2.434
	EA18B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	180x70x90				1.677
	EA18BC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	180x70x90				2.530
	EA18BC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	180x70x90				2.530
	EA20B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	200x70x90				1.773
	EA20BC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	200x70x90				2.626

	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	EA20BC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	200x70x90				2.626
	EA10A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	100x70x90				1.274
	EA12A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	120x70x90				1.350
	EA14A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	140x70x90				1.419
	EA16A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	160x70x90				1.631
	EA16AC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	160x70x90				2.472
	EA16AC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	160x70x90				2.472
	EA18A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	180x70x90				1.710
	EA18AC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	180x70x90				2.573
	EA18AC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	180x70x90				2.573
	EA20A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	200x70x90				1.810
	EA20AC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	200x70x90				2.673
	EA20AC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	200x70x90				2.673



ACCESSORIES









MOD.	DESCRIPTION					€
	KRPECOAC SET OF CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20				254

PREPARATION ECOLINE 700






DRAWERS CUPBOARDS

Drawers 1/1 GN ...B: two-sided worktop.

...A: worktop with rear splashback.

	MOD.	DESCRIPTION					€
	EAC04BC3	DRAWERS CUPBOARD, 3 DRAWERS GN 1/1	40x70x90				1.253
	EAC04AC3	DRAWERS CUPBOARD WITH REAR SPLASHBACK, 3 DRAWERS GN1/1	40x70x90				1.272







ACCESSORIES

	MOD.	DESCRIPTION					€
	KRPECOAC	SET OF CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20				254






PREPARATION ECOLINE 700

ELECTRIC HOT CUPBOARDS WITH SLIDING DOORS

Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofed double-skin doors. Ventilated heating. ...B: two-sided worktop. ...A: worktop with rear splashback.

	MOD.	DESCRIPTION					€
	EA12B1E	ELECTRIC HOT CUPBOARD 120X70 CM	120x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.061
	EA14B1E	ELECTRIC HOT CUPBOARD 140X70 CM	140x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.062
	EA16B1E	ELECTRIC HOT CUPBOARD 160X70 CM	160x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.242
	EA18B1E	ELECTRIC HOT CUPBOARD 180X70 CM	180x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.317
	EA20B1E	ELECTRIC HOT CUPBOARD 200X70 CM	200x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.412
	EA12A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 120X70CM	120x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.011
	EA14A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 140X70CM	140x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.089
	EA16A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 160X70CM	160x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.251
	EA18A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 180X70CM	180x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.287
	EA20A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 200X70CM	200x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.446






ACCESSORIES

	MOD.	DESCRIPTION					€
	KRPECOAC	SET OF CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20				254






PREPARATION ECOLINE 700

PASS THROUGH CUPBOARDS WITH SLIDING DOORS

Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofed double-skin doors. Double side opening.

	MOD.	DESCRIPTION		 		€
	EA10B2	CUPBOARD DOUBLE SIDE 100X70 CM	100x70x90			1.505
	EA12B2	CUPBOARD DOUBLE SIDE 120X70 CM	120x70x90			1.601
	EA14B2	CUPBOARD DOUBLE SIDE 140X70 CM	140x70x90			1.687
	EA16B2	CUPBOARD DOUBLE SIDE 160X70 CM	160x70x90			1.905
	EA18B2	CUPBOARD DOUBLE SIDE 180X70 CM	180x70x90			1.996
	EA20B2	CUPBOARD DOUBLE SIDE 200X70 CM	200x70x90			2.048

ACCESSORIES

	MOD.	DESCRIPTION		 		€
	KRPECOAC	SET OF CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20			254







PREPARATION ECOLINE 700

PASS-TROUGH ELECTRIC HOT CUPBOARDS, SLIDING DOORS





Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofed double-skin doors. Ventilated heating. Double side opening.



MOD.	DESCRIPTION					€
EA12B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 120X70 CM	120x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.239
EA14B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 140X70 CM	140x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.325
EA16B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 160X70 CM	160x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.523
EA18B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 180X70 CM	180x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.620
EA20B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 200X70 CM	200x70x90	1,25	230V 1N~/ 50 ÷ 60Hz		2.749

ACCESSORIES








MOD.	DESCRIPTION					€
KRPECOAC	SET OF CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20				254

PREPARATION ECOLINE 700

STORAGE CABINETS WITH SLIDING DOORS







3 internal shelves in stainless steel
thickness 0,8 mm, 3 adjustable heights.
Sliding double-skin doors, soundproofing,
in stainless steel.

	MOD.	DESCRIPTION					€
	E12AP	STORAGE CABINET WITH SLIDING DOORS	120x70x200				2.278
	E14AP	STORAGE CABINET WITH SLIDING DOORS	140x70x200				2.527
	E16AP	STORAGE CABINET WITH SLIDING DOORS	160x70x200				2.785
	E18AP	STORAGE CABINET WITH SLIDING DOORS	180x70x200				3.035
	E20AP	STORAGE CABINET WITH SLIDING DOORS	200x70x200				3.285

PREPARATION ECOLINE 700

WORK TABLES WITH BOWL













Radiused rear splashback h 100 mm.
 Sound deadening, water-fireproof
 chipboard panel underneath. Stainless
 steel (thickness 1 mm) bowl 50x40x25
 cm. Delivered with: brass drain 1,5",
 overflow pipe and siphon.

	MOD.	DESCRIPTION					€
	E12TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 120 CM	120x70x90				874
	E16TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 160 CM	160x70x90				951
	E18TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 180 CM	180x70x90				1.034
	E12TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 120 CM	120x70x90				874
	E16TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 160 CM	160x70x90				951
	E18TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 180 CM	180x70x90				1.034
















PREPARATION ECOLINE 700









OPEN SINKS

Radiused rear splashback h 100 mm.
Sound deadening, water-fireproof
chipboard panel underneath. Stainless
steel (thickness 1 mm). Delivered with:
brass drain 1,5", overflow pipe and siphon.
Stainless steel front panel thickness 0.8
mm. Undershef.

	MOD.	DESCRIPTION		 		€
	E07L15	OPEN SINK 1 BOWL CM 50X50X30H	70x70x90			940
	E08L165	OPEN SINK 1 BOWL CM 60X50X30H	80x70x90			1.013
	E10L15D	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	100x70x90			1.116
	E10L15S	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	100x70x90			1.116
	E10L245	OPEN SINK 2 BOWLS CM 40X50X30H	100x70x90			1.275
	E10L18	SINK FOR PANS 1 BOWL WITH UNDERSHELF 100 CM	100x70x90			1.529
	E12L15D	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	120x70x90			1.135
	E12L15S	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	120x70x90			1.135
	E12L25	OPEN SINK 2 BOWLS CM 50X50X30H	120x70x90			1.372



	MOD.	DESCRIPTION	 cm	 kw	 kw		€
	E12L111	SINK FOR PANS 1 BOWL WITH UNDERSHELF 120 CM	120x70x90				1.656
	E14L15D	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	140x70x90				1.223
	E14L15S	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	140x70x90				1.223
	E14L112	SINK FOR PANS 1 BOWL WITH UNDERSHELF 140 CM	140x70x90				1.779
	E14L265	OPEN SINK 2 BOWLS CM 60X50X30H	140x70x90				1.444
	E16L25D	OPEN SINK 2 BOWLS CM 50X50X30H RIGHT DRAINER	160x70x90				1.482
	E16L25S	OPEN SINK 2 BOWLS CM 50X50X30H LEFT DRAINER	160x70x90				1.482
	E16L114	SINK FOR PANS 1 BOWL WITH UNDERSHELF 160 CM	160x70x90				1.918
	E16L27	SINK FOR PANS 2 BOWLS WITH UNDERSHELF 160 CM	160x70x90				2.503
	E18L265D	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	180x70x90				1.589
	E18L265S	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	180x70x90				1.589













	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	E18L28	SINK FOR PANS 2 BOWLS WITH UNDERSHELF 180 CM	180x70x90				2.640
	E20L265D	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	200x70x90				1.666
	E20L265S	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	200x70x90				1.666
	E20L28	SINK FOR PANS 2 BOWLS WITH UNDERSHELF 200 CM	200x70x90				2.704











PREPARATION ECOLINE 700

CABINET SINK UNITS

Radiused rear splashback h 100 mm.
Sound deadening, water-fireproof chipboard panel underneath. Stainless steel (thickness 1 mm). Delivered with: brass drain 1,5", overflow pipe and siphon. Sliding double-skinned soundproofing doors made of stainless steel (hinged door for model ...07... and ...08...).














	MOD.	DESCRIPTION					€
	ELA0715	CABINET SINK 1 BOWL CM 50X50X30H	70x70x90				1.407
	ELA08165	SINK ON CABINET STRUCTURE 1 BOWL CM 60X50X30H	80x70x90				1.546
	ELA1015D	CABINET SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	100x70x90				1.636
	ELA1015S	CABINET SINK 1 BOWL CM 50X50X30H LEFT DRAINER	100x70x90				1.636
	ELA1215D	CABINET SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	120x70x90				1.667
	ELA1215S	CABINET SINK 1 BOWL CM 50X50X30H LEFT DRAINER	120x70x90				1.667
	ELA1225	CABINET SINK 2 BOWLS CM 50X50X30H	120x70x90				1.939
	ELA1415D	CABINET SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	140x70x90				1.740
	ELA1415S	CABINET SINK 1 BOWL CM 50X50X30H LEFT DRAINER	140x70x90				1.740














	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	ELA1625D	CABINET SINK 2 BOWLS CM 50X50X30H RIGHT DRAINER	160x70x90				2.031
	ELA1625S	CABINET SINK 2 BOWLS CM 50X50X30H LEFT DRAINER	160x70x90				2.031
	ELA1826D	CABINET SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	180x70x90				2.171
	ELA1826S	CABINET SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	180x70x90				2.171

PREPARATION ECOLINE 700

SINK UNITS PRE-ARRANGED FOR DISHWASHER

Radiused rear splashback h 100 mm.
 Sound deadening, water-fireproof
 chipboard panel underneath. Stainless
 steel (thickness 1 mm). Delivered with:
 brass drain 1,5", overflow pipe and siphon.
 Well cover panel made of stainless steel
 thickness 0.8 mm. Undershelf for open
 sinks.

	MOD.	DESCRIPTION					€
	E12L15DL	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	120x70x90				1.094
	E12L15SL	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	120x70x90				1.094
	E14L15DL	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	140x70x90				1.176
	E14L15SL	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	140x70x90				1.176
	E16L24DL	OPEN SINK 2 BOWLS CM 40X50X30H RIGHT DRAINER	160x70x90				1.436
	E16L24SL	OPEN SINK 2 BOWLS CM 40X50X30H LEFT DRAINER	160x70x90				1.436
	E18L25DL	OPEN SINK 2 BOWLS CM 50X50X30H RIGHT DRAINER	180x70x90				1.586
	E18L25SL	OPEN SINK 2 BOWLS CM 50X50X30H LEFT DRAINER	180x70x90				1.586
	E20L26DL	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	200x70x90				1.669











	MOD.	DESCRIPTION					€
	E20L26SL	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	200x70x90				1.669
	ELA121DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	120x70x90				1.458
	ELA121SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	120x70x90				1.458
	ELA141DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	140x70x90				1.531
	ELA141SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	140x70x90				1.531
	ELA162DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	160x70x90				1.820
	ELA162SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	160x70x90				1.820
	ELA182DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	180x70x90				1.958
	ELA182SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	180x70x90				1.958



PREPARATION ECOLINE 700

ACCESSORIES FOR SINKS









ACCESSORIES

	MOD.	DESCRIPTION					€
	CEM	HOT/COLD WATER MIXER TAP	40x20x8				92
	CEG	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8				233
	DF	FIX SHOWER	12x40x105				608
	EEAP	FOOT CONTROL-LEVER TAP SINKS WITH LOWER SHELF	20x30x20				463
	EEAPARM	FOOT CONTROL-LEVER TAP FOR SINK ON CUPBOARD	20x70x20				463
	PULIPE	BENCH TYPE ELECTRIC POTS CLEANING MACHINE	18x29x24	0,18	230V 1N~/50Hz		3.252






PREPARATION ECOLINE 700

WALL MOUNTED CABINETS

...G: open version. ...C: with sliding doors.
 ...B: with hinged doors. ...SC: with sliding
 doors and plate drainer.

	MOD.	DESCRIPTION		 		€
	E06PG	OPEN WALL MOUNTED CABINET 60 CM	60x40x66			320
	E08PG	OPEN WALL MOUNTED CABINET 80 CM	80x40x66			344
	E10PG	OPEN WALL MOUNTED CABINET 100 CM	100x40x66			383
	E12PG	OPEN WALL MOUNTED CABINET 120 CM	120x40x66			410
	E14PG	OPEN WALL MOUNTED CABINET 140 CM	140x40x66			439
	E16PG	OPEN WALL MOUNTED CABINET 160 CM	160x40x66			482
	E18PG	OPEN WALL MOUNTED CABINET 180 CM	180x40x66			528
	E10PC	WALL MOUNTED CABINET WITH SLIDING DOORS 100 CM	100x40x66			675
	E12PC	WALL MOUNTED CABINET WITH SLIDING DOORS 120 CM	120x40x66			710
	E14PC	WALL MOUNTED CABINET WITH SLIDING DOORS 140 CM	140x40x66			782
	E16PC	WALL MOUNTED CABINET WITH SLIDING DOORS 160 CM	160x40x66			873
	E18PC	WALL MOUNTED CABINET WITH SLIDING DOORS 180 CM	180x40x66			951
	E10PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 100 CM	100x40x66			816
	E12PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 120 CM	120x40x66			870
	E14PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 140 CM	140x40x66			951
	E16PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 160 CM	160x40x66			1.068
	E18PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 180 CM	180x40x66			1.165
	E06PB	WALL MOUNTED CABINET WITH HINGED DOOR 60 CM	60x40x66			607






	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	E08PB	WALL MOUNTED CABINET WITH HINGED DOORS 80 CM	80x40x66				767
	E10PB	WALL MOUNTED CABINET WITH HINGED DOORS 100 CM	100x40x66				803
	E12PB	WALL MOUNTED CABINET WITH HINGED DOORS 120 CM	120x40x66				866

PREPARATION ECOLINE 700

SHELVING UNITS

4 shelves in stainless steel, 0.8 mm thick.
Uprights in stainless steel, 1.2 mm thick
with holes for shelves hooking, clearance
150 mm. Delivered with: assembly
accessories for shelves. Suitable for loads
of max. 150 kg/m² evenly placed on the
shelf. Disassembled delivered.

	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	E10SR	SHELF COMPLETE WITH 4 SHELVES OF 100 CM	100x50x180				648
	E12SR	SHELF COMPLETE WITH 4 SHELVES OF 120 CM	120x50x180				707
	E14SR	SHELF COMPLETE WITH 4 SHELVES OF 140 CM	140x50x180				752
	E16SR	SHELF COMPLETE WITH 4 SHELVES OF 160 CM	160x50x180				813
	E18SR	SHELF COMPLETE WITH 4 SHELVES OF 180 CM	180x50x180				858
	E20SR	SHELF COMPLETE WITH 4 SHELVES OF 200 CM	200x50x180				910

PREPARATION ECOLINE 700

HAND WASH BASINS







Delivered with: button and water tap and 1,5" drain. ...G: knee level operated.

	MOD.	DESCRIPTION					€
	ELMG	WALL MOUNTED HAND WASH BASIN, KNEE LEVEL OPERATED	40x40x25				470
	ELMP	HAND WASH BASIN ON CABINET, KNEE OPERATED	50x50x85				782

PREPARATION ECOLINE 700

SINGLE TOP UNITS FOR REFRIGERATED COUNTERS

Placeable on Angelo Po refrigerated counters only. Pre-set to be fixed to a refrigerated undercounter.

	MOD.	DESCRIPTION					€
	E115SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 115 cm	115x70x4				327
	E140SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 140 cm	140x70x4				371
	E160SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 160 cm	160x70x4				410
	E190SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 190 cm	190x70x4				457
	E205SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 205 cm	205x70x4				542
	E230SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 230 cm	230x70x4				598
	E115SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 115 cm	115x70x10				349
	E140SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 140 cm	140x70x10				395
	E160SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 160 cm	160x70x10				435
	E190SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 190 cm	190x70x10				491
	E205SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 205 cm	205x70x10				572
	E230SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 230 cm	230x70x10				631





Versò - Italy

KITCHEN MACHINES

Vacuum packer, slicing machine, peeler, table top meat mincers, vegetable slicer and cutters

Vacuum Packer: AISI 304 Stainless Steel structure. Transparent lid and bell in plastic food safe material. Digital control panel, 9 programs.

Slicing Machine: anodized aluminium-alloy body, stainless steel blade. A safety micro switch is installed on the blade guard complete with blade sharpener and safety micro switch. Belt drive.

Peelers: AISI 304 Stainless Steel structure. Polycarbonate foodsafe lid, transparent in order to see the product. Abrasive surface in carborundum

(extractible). Solenoid valve. Sealed control panel on the upper side. Equipped with plate for carrots and potatoes.

Table top meat mincers: with safety devices.

Vegetable slicer: anodized aluminium structure and base. Pressure lever and disc holder in AISI 304 stainless steel. 1-phase motor 1-speed. Equipped with stainless steel container, chute and expulsion palette.








Cutters: outside and bowl in AISI 304 stainless steel with satin finish. Transparent lid in non toxic pressed material. 1-phase motor. 1-speed. Equipped with smooth bladed hub, slice and honing stone.







KITCHEN MACHINES

VACUUM PACKERS

...I: Pre-set for inert food safe gas inlet.
Gas cylinder and pipe not included.

	MOD.	DESCRIPTION					€
	MS1	VACUUM PACKER 10 CBM/HOUR	39x53,5x46,5	0,9	230V 1N~ / 50 ÷ 60Hz		3.890
	MS1I	VACUUM PACKER 10 CBM/HOUR, INERT GAS PRE-SETTED	39x53,5x46	0,9	230V 1N~ / 50 ÷ 60Hz		4.550
	MS2	VACUUM PACKER 20 CBM/HOUR, SOFT-AIR DEVICE	53,9x65,5x50	1,15	230V 1N~ / 50 ÷ 60Hz		6.013
	MS2I	VACUUM PACKER 20 CBM/HOUR, INERT GAS PRE-SETTED	53,9x65,5x50	1,15	230V 1N~ / 50 ÷ 60Hz		6.588
	MS4	VACUUM PACKER 40 CBM/HOUR, SOFT-AIR DEVICE	77x72,5x103	1,5	400V 3N ~ 50 ÷ 60 Hz		10.889
	MS4I	VACUUM PACKER 40 CBM/HOUR, INERT GAS PRE-SETTED	77x72,5x103	1,5	400V 3N ~ 50 ÷ 60 Hz		11.532








ACCESSORIES

	MOD.	DESCRIPTION					€
	CMS2	TROLLEY WITH WHEELS AND SHELF FOR MS2/MS2I	53,9x53,9x53				1.070

KITCHEN MACHINES

SLICING MACHINE





Standard: 3-phase functioning. ...M:
1-phase functioning.

	MOD.	DESCRIPTION					€
	AFC30S	MEAT SLICING MACHINE WITH VERTICAL BLADE Ø 300 MM	66x54x44	0,24	400V 3~ / 50Hz		2.810
	AFC35	MEAT SLICING MACHINE WITH VERTICAL BLADE Ø 350 MM	78x66x53	0,3	400V 3~ / 50Hz		3.289
	AFTE300	SLICING MACHINE WITH SLOPING BLADE Ø 300 MM COMPACT VERSION	51x56x43	0,23	400V 3~ / 50Hz		1.787
	AFT30S	SLICING MACHINE WITH SLOPING BLADE Ø 300 MM	68x58x43	0,24	400V 3~ / 50Hz		2.567
	AFT33S	SLICING MACHINE WITH SLOPING BLADE Ø 330 MM	72x58x45	0,28	400V 3~ / 50Hz		2.814
	AFT35	SLICING MACHINE WITH SLOPING BLADE Ø 350 MM	82x63x48	0,3	400V 3~ / 50Hz		3.132
	AFT30VS	SLICING MACHINE WITH VERTICAL BLADE Ø 300 MM	68x52x49	0,24	400V 3~ / 50Hz		2.859
	AFT35VS	SLICING MACHINE WITH VERTICAL BLADE Ø 350 MM	78x62x58	0,3	400V 3~ / 50Hz		3.289

KITCHEN MACHINES

PEELER










MOD.	DESCRIPTION	 cm	 kW	 kW		€
PK5I	UNIVERSAL PEELER ON STAND LOAD 5 KG	41x61x80	0,27		400V 3N~/50Hz	4.462
PK10I	UNIVERSAL PEELER ON STAND LOAD 10 KG	45x69x95	0,75		400V 3N~/50Hz	5.068
PK20I	UNIVERSAL PEELER ON STAND LOAD 20 KG	51x74x108	1,15		400V 3N~/50Hz	5.675
PK30I	UNIVERSAL PEELER ON STAND LOAD 30 KG	51x73x114	1,15		400V 3N~/50Hz	7.635

KITCHEN MACHINES

TABLE TOP MEAT MINCERS






TG...: Base and grater body in polished aluminium casting. Anodised aluminium roller with safety micro switch. TG12: Tinned meat grinder assembly. TG12XE: Removable stainless steel meat grinder assembly. TC22S: Aluminium casting covered structure with AISI 304 stainless steel polished sheeting. AISI 304 stainless steel self sharpening grind knife. Food-

safe PVC pusher. AISI 304 round grinder hopper.









	MOD.	DESCRIPTION					€
	TG12	TABLE TOP MEAT MINCER AND GRATER, OPENING 12	67x24x43	0,75	400V	3~ / 50Hz	1.505
	TG12XE	TABLE TOP MEAT MINCER AND GRATER, OPENING 12	67x24x43	0,75	400V	3~ / 50Hz	1.857
	TC22S	TABLE MEAT MINCER AND GRATER, OPENING 22	27x37x44	1,1	400V	3~ / 50Hz	2.493

KITCHEN MACHINES







VEGETABLE SLICER

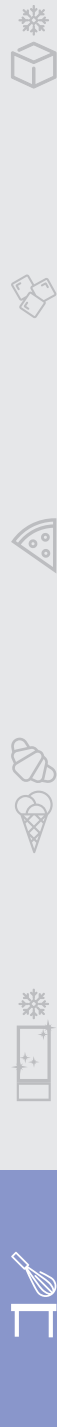
	MOD.	DESCRIPTION					€
	STV	VEGETABLE SLICER	28x51x46	0,515	230V 1N~/50Hz		1.492

ACCESSORIES

	MOD.	DESCRIPTION					€
	KT5	KIT OF 5 DISKS FOR VEGETABLE SLICER STV					577
	DFE1	DISK FOR SLICES 1 MM					86
	DFE2	DISK FOR SLICES 2 MM					86
	DFE3	DISK FOR SLICES 3 MM					86
	DFE4	DISK FOR SLICES 4 MM					86
	DFE5	DISK FOR SLICES 5 MM					86
	DFE8	DISK FOR SLICES 8 MM					86
	DFE10	DISK FOR SLICES 10 MM					86
	DFE14	DISK FOR SLICES 14 MM					86
	DG	GRATER DISK					80
	DB44	SHREDDING DISK 4x4 MM	20x20x10				132
	DB66	SHREDDING DISK 6x6 MM					137
	DB88	SHREDDING DISK 8x8 MM					137
	DB1010	SHREDDING DISK 10x10 MM					137

ACCESSORIES






	MOD.	DESCRIPTION					€
	DSF2	DISK FOR JULIENNE 2 MM					120
	DSF3	DISK FOR JULIENNE 3 MM					120
	DSF4	DISK FOR JULIENNE 4 MM					120
	DSF7	DISK FOR JULIENNE 7 MM					120
	DSF9	DISK FOR JULIENNE 9 MM					120
	GC88	GRID FOR CUBES 8x8 MM					163
	GC1010	GRID FOR CUBES 10x10 MM					163
	GC1414	GRID FOR CUBES 14x14 MM	18x18x2				163
	GC2020	GRID FOR CUBES 20x20 MM					156











KITCHEN MACHINES

CUTTERS

VV: Speed variator (1100-2600 RPM).

	MOD.	DESCRIPTION					€
	SC4	TABLE CUTTER BOWL CAPACITY 4 L	38x32x27	0,35	230V 1N~/50Hz		987
	SC6	TABLE CUTTER BOWL CAPACITY 6 L	38x32x32	0,35	230V 1N~/50Hz		1.215
	SC9VV	TABLE CUTTER BOWL CAPACITY 9 L	47x33x40	0,7	230V 1N~/50Hz		1.954

ACCESSORIES

	MOD.	DESCRIPTION					€
	MSLD4	EXTRA HUB, SERRATED BLADES FOR TABLE CUTTER 4 L					85
	MSLD6	EXTRA HUB, SERRATED BLADES FOR TABLE CUTTER 6 L					85
	MSLD9	EXTRA HUB, SERRATED BLADES FOR TABLE CUTTER 9 L					107
	MSLF4	EXTRA HUB, PERFORATED BLADES FOR TABLE CUTTER 4 L					97
	MSLF6	EXTRA HUB, PERFORATED BLADES FOR TABLE CUTTER 6 L					85
	MSLF9	EXTRA HUB, PERFORATED BLADES FOR TABLE CUTTER 9 L					107
	MSP4	EXTRA HUB, FOR PESTO SAUCE FOR TABLE CUTTER 4 L					114
	MSP6	EXTRA HUB, FOR PESTO SAUCE FOR TABLE CUTTER 6 L					114
	MSP9	EXTRA HUB, FOR PESTO SAUCE FOR TABLE CUTTER 9 L					137
	MSLO4	EXTRA HUB, WAVE-LIKED BLADES FOR TABLE CUTTER 4 L					85
	MSLO6	EXTRA HUB, WAVE-LIKED BLADES FOR TABLE CUTTER 6 L					85
	MSLO9	EXTRA HUB, WAVE-LIKED BLADES FOR TABLE CUTTER 9 L					88

SELF-SERVICE AND DROP-IN

The countless number of variants in the range allows you to customise your meal distribution layout to suit the shape of your dining room.

The range, comprising **refrigerated**, **hot** and **neutral ambient units** allows you to display and serve foods exactly as you require.

In line elements: AISI 304 stainless steel structure and worktop 1,5 mm thick. The worktop provides the operator with a useful service surface. Sides preset to mechanical bayonet-type fitting, so as to

allow a perfect continuity of surfaces for easy cleaning.

Drop-in elements: worktop made in AISI 304 stainless steel, 1 mm thick.

Overstructures of in line and Drop elements are carried out with the same aesthetic features so that to be utilized in the same room.

Finishing for panels and tray rails of in line elements can be chosen among colours and essences from a wide catalogue options (to be specified

together with the order).

List prices and commercial references refer to the following colours:
 WHITE Abet type 411
 GREY Abet type 870
 RED Abet type 431
 LIGHT BROWN Abet type 1700
 VEINED DARK GREY Abet type 1721
 VEINED LIGHT GREY Abet type 388
 VEINED BROWN Abet type 312

Other colours in the ABET catalogue must be quoted for and agreed with our purchasing department in advance.




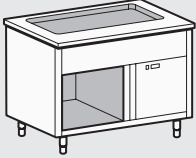
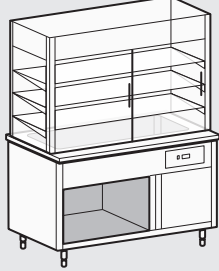

SELF-SERVICE AND DROP-IN

SELF-SERVICE CONFIGURATOR


NEUTRAL AND CORNER ELEMENTS

	...NE	...COOK	...FAC...	...TROL	...CA...	SA/SV...		
				2 GN	3 GN	4 GN	5 GN	6 GN
NE	Neutral worktop on open cabinet			SG2NE	SG3NE	SG4NE	SG5NE	
	Neutral worktop on cupboard with sliding doors				SS3NE	SS4NE	SS5NE	
	Neutral worktop on heated cupboard				SC3NE	SC4NE		
COOK		Cooking range insertion element			SG3COOK	SG4COOK	SG5COOK	
FAC		Front continuity element		SGFAC2	SGFAC3	SGFAC4		
TROL		Trolleys insertion		SG2TROL	SG3TROL			
CA	Right till unit				SACA3DX			
	Left till unit				SACA3SX			
	Terminal till unit			SACA2TE				
CORNER				STAINLESS STEEL		LAMINATED		
					TRAY RAIL	PANELS	TRAY RAIL	PANELS
	External corner element 90°		SA90AE	SV90AE	SAPPX90E	SV90AEL	SAPPF90E	
	Internal corner worktop 90°		SA90AI		SAPPX90I	SV90AIL	SAPPF90I	
	External corner element 45°		SA45AE	SV45AE	SAPPX45E	SV45AEL	SAPPF45E	
Internal corner worktop 45°		SA45AI		SAPPX45I	SV45AIL	SAPPF45I		

REFRIGERATED ELEMENTS: static and ventilated refrigerated well, static refrigerated top and glass display unit 3 levels flap wings or roller shutters on refrigerated well

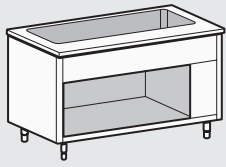
	-2 ÷ +8°C	-2 ÷ +2°C	+6 ÷ +14°C
...VR...			
...VF...		...PR...	...VRC...
			...VRT...

		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated well on open cabinet		SG3VR	SG4VR		SG6VR
	Refrigerated well on refrigerated cabinet		SF3VR	SF4VR		SF6VR
PR	Refrigerated top on open cabinet		SG3PR	SG4PR		SG6PR
	Refrigerated top on refrigerated cabinet		SF3PR	SF4PR		SF6PR
VF	Refrigerated ventilated well on open cabinet		SG3VF	SG4VF		
VRC	Refrigerated display unit - flap wings on open cabinet			SG4VRC		
	Refrigerated display unit - flap wings on refrigerated cabinet			SF4VRC		
VRT	Refrigerated display unit - roller shutters on open cabinet			SG4VRT		
	Refrigerated display unit - roller shutters on refrigerated cabinet			SF4VRT		
ACCESSORIES						
	Sliding doors kit for chilled elements		SACOUF3	SACOUF4		SACOUF6

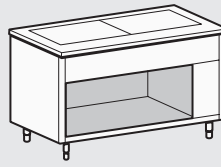
 The block must necessarily be completed with paneling, choosing the type of panel preferred.

SELF-SERVICE AND DROP-IN SELF-SERVICE CONFIGURATOR

HEATED ELEMENTS: wet bainmarie and heated top in tempered glass



...VB +30 ÷ +90°C



...PC +30 ÷ +100°C

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Bainmarie on open cabinet	SG2VB	SG3VB	SG4VB		SG6VB
	Bainmarie on heated cupboard		SC3VB	SC4VB		SC6VB
PC	Hot worktop on open cabinet	SG2PC	SG3PC	SG4PC		
	Hot worktop with heated cupboard		SC3PC	SC4PC		
ACCESSORIES						
	Sliding doors kit for heated elements	SACOUC2	SACOUC3	SACOUC4		SACOUC6

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
STC	Closed	SASTC2	SASTC3	SASTC4		SASTC6
STA	Open	SASTA2	SASTA3	SASTA4		SASTA6
KITSL	Lightning	SAKITSL2	SAKITSL3	SAKITSL4		SAKITSL6
KITSC	Heated lightning	SAKITSC2	SAKITSC3	SAKITSC4		SAKITSC6

Cladding panels, tray rail, plinth, closing panel ends and accessories

		2 GN	3 GN	4 GN	5 GN	6 GN
PPX	Stainless steel panels	SAPPX2	SAPPX3	SAPPX4	SAPPX5	SAPPX6
	Stainless steel side panel grill for chilled elements		SAPPX3G	SAPPX4G		SAPPX6G
	Stainless steel side panel	SAPPX				
PPF	Laminated panels	SAPPF2	SAPPF3	SAPPF4	SAPPF5	SAPPF6
	Laminated panel grid for chilled elements		SAPPF3G	SAPPF4G		SAPPF6G
	Laminated side panels	SAPPL				
SV	Stainless steel tray rail	SVTLF2	SVTLF3	SVTLF4	SVTLF5	SVTLF6
	Laminated tray rail	SVPPL2	SVPPL3	SVPPL4	SVPPL5	SVPPL6
	Joints for stainless steel pipe	SVKGNT				
ZOC	Stainless steel frontal plinth	SAZOC2	SAZOC3	SAZOC4	SAZOC5	SAZOC6
	Stainless steel side plinth	SAZOCL				
	Plinth for right till unit		SAZOCLCD			
	Plinth for left till unit		SAZOCLCS			
TT	Head of right side stainless steel plan	SATTXD	to be completed with SAPPX or SAPPL			
	Head of left side stainless steel plan	SATTXS				
FT	Right side stainless steel closing panel	SAFTXD	to be completed with SAPPX ONLY			
	Left side stainless steel closing panel	SAFTXS				
DISTR	Serving unit for trays, bread, glasses, cutlery				SADISTR	
KRP4	Kit of wheels, 2 with brakes				SAKRP4	

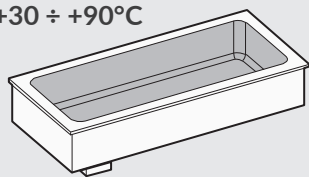


The block must necessarily be completed with paneling, choosing the type of panel preferred.

SELF-SERVICE AND DROP-IN DROP-IN CONFIGURATOR

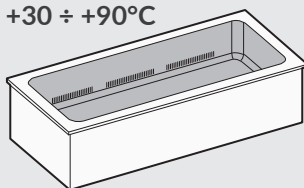
HEATED ELEMENTS

+30 ÷ +90°C



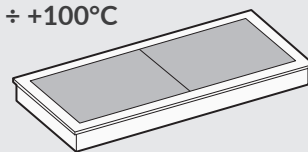
...VB

+30 ÷ +90°C



...FB

+30 ÷ +100°C

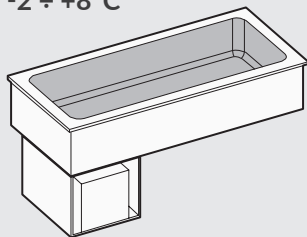


...PC

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Wet bainmarie	SD2VB	SD3VB	SD4VB		SD6VB
FB	Fan assisted dry hot bainmarie well		SD3FB	SD4FB		
PC	Heated top unit in tempered glass	SD2PC	SD3PC	SD4PC		SD6PC

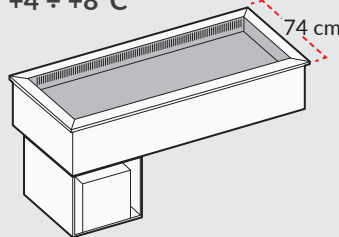
REFRIGERATED ELEMENTS

-2 ÷ +8°C



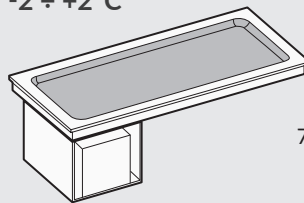
...VR...

+4 ÷ +8°C



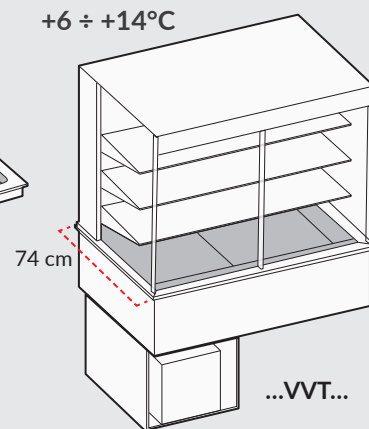
...VF...

-2 ÷ +2°C



...PR...

+6 ÷ +14°C



...VVT...

		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated static well	SD2VR	SD3VR	SD4VR		SD6VR
PR	Refrigerated static top	SD2PR	SD3PR	SD4PR		SD6PR
VF	Refrigerated fan assisted well		SD3VF	SD4VF		
VVT	Display unit with 3 levels and roller shutter		SD3VVT	SD4VVT		

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
DTC	Closed	SADTC2	SADTC3	SADTC4		SADTC6
DTI	Island	SADTI2	SADTI3	SADTI4		SADTI6
KITDL	Lightning	SAKITDL2	SAKITDL3	SAKITDL4		SAKITDL6
KITDC	Heated lightning	SAKITDC2	SAKITDC3	SAKITDC4		SAKITDC6










ACCESSORIES

KITCD	Condense evaporation kit					SAKITCD
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SELF-SERVICE IN LINE








NEUTRAL TOP AND ADDITIONAL UNITS

Elements with neutral top on open cabinet, on neutral or heated cupboard with sliding doors. Additional elements to complete the line. The block must necessarily be completed with paneling, choosing the type of panel preferred.







	MOD.	DESCRIPTION					€
	SG2NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 2 GN	80x83x90				1.623
	SG3NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 3 GN	120x83x90				1.826
	SG4NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 4 GN	150x83x90				1.999
	SG5NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 5 GN	200x83x90				2.385
	SS3NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 3 GN	120x83x90				2.280
	SS4NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 4 GN	150x83x90				2.565
	SS5NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 5 GN	200x83x90				3.055
	SC3NE	NEUTRAL WORKTOP ON ELEMENT HEATED CUPBOARD - 3 GN	120x83x90	1,2	230V 1N~ / 50 ÷ 60Hz		2.675
	SC4NE	NEUTRAL WORKTOP ON ELEMENT HEATED CUPBOARD - 4 GN	150x83x90	1,2	230V 1N~ / 50 ÷ 60Hz		2.993
	SG3COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS	120x83x90			230V 1N~ / 50Hz	3.040
	SG4COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS	150x83x90			230V 1N~ / 50Hz	3.283
	SG5COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS	200x83x90			230V 1N~ / 50Hz	3.729
	SGFAC2	FRONT CONTINUITY ELEMENT - 2 GN	80x15x90				1.780
	SGFAC3	FRONT CONTINUITY ELEMENT - 3 GN	120x15x90				2.095
	SGFAC4	FRONT CONTINUITY ELEMENT - 4 GN	150x15x90				2.442



	MOD.	DESCRIPTION					€
	SG2TROL	ELEMENT FOR THE INSERT OF 1 TROLLEY WITH POWER SUPPLY SOCKET	80x83x90				1.694
	SG3TROL	ELEMENT FOR THE INSERT OF 2 TROLLEYS WITH POWER SUPPLY SOCKET	120x83x90				1.885
	SACA2TE	TERMINAL TILL UNIT	80x83x90				1.837
	SACA3DX	RIGHT TILL UNIT WITH DRAWER AND ELECTRICAL OUTLET	120x83x90				2.332
	SACA3SX	LEFT TILL UNIT WITH DRAWER AND ELECTRICAL OUTLET	120x83x90				2.332
	SA90AE	EXTERNAL ANGULAR ELEMENT 90°	142x83x90				2.084
	SG90AI	INTERNAL ANGULAR ELEMENT 90°	163x83x90				1.954
	SA90AI	INTERNAL ANGULAR ELEMENT 90°	163x83x8,5				1.052
	SA45AE	EXTERNAL ANGULAR ELEMENT 45°	87,5x83x90				1.837
	SG45AI	INTERNAL ANGULAR ELEMENT 45°	87,5x83x90				1.707

	MOD.	DESCRIPTION					€
	SA45AI	INTERNAL ANGULAR ELEMENT 45°	87,5x83x8,5				982
	SADISTR	SERVING UNIT FOR TRAYS, BREAD, GLASSES, CUTLERY	79x70x153				2.129
	SADPP	SERVING UNIT FOR BREAD AND CUTLERY, COUNTERTOP	68,6x56x77,5				1.420









ACCESSORIES

	MOD.	DESCRIPTION					€
	SATSUT	SUPPORT STAND FOR 5 TRAYS GN 1/1	33x53x35				383
	SAKRP4	KIT OF 4 SWIVELLING WHEELS - 2 WITH BRAKES	10x10x15				399






SELF-SERVICE IN LINE

BAIN-MARIE AND HOT PLATE ELEMENTS







Elements on open cabinet or on heated cupboard. Opportunity to close the open cabinet with sliding doors (through the relevant accessory mod. SACOUC...). The top of every Self element provides the operator with a useful service surface. The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION					€
	SG2VB	BAIN MARIE WELL ON OPEN CUPBOARD - 2 GN	80x83x90	1,4	230V 1N~/ 50 ÷ 60Hz		3.585
	SG3VB	BAIN MARIE WELL ON OPEN CUPBOARD - 3 GN	120x83x90	2,1	230V 1N~/ 50 ÷ 60Hz		4.094
	SG4VB	BAIN MARIE WELL ON OPEN CUPBOARD - 4 GN	150x83x90	2,1	230V 1N~/ 50 ÷ 60Hz		4.516
	SG6VB	BAIN MARIE WELL ON OPEN CUPBOARD - 6 GN	230x83x90	3,5	400V 3N ~ 50 ÷ 60 Hz		5.507
	SC3VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 2 GN	120x83x90	3,3	400V 3N ~ 50 ÷ 60 Hz		4.886
	SC4VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 4 GN	150x83x90	3,3	400V 3N ~ 50 ÷ 60 Hz		5.347
	SC6VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 6 GN	230x83x90	4,7	400V 3N ~ 50 ÷ 60 Hz		6.273
	SG2PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 2 GN	80x83x90	0,8	230V 1N~/ 50 ÷ 60Hz		3.738
	SG3PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 3 GN	120x83x90	1,2	230V 1N~/ 50 ÷ 60Hz		4.309
	SG4PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 4 GN	150x83x90	1,6	230V 1N~/ 50 ÷ 60Hz		4.816
	SC3PC	HOT TOP IN TEMPERED GLASS ON ELEMENT HEATED CUPBOARD - 3 GN	120x83x90	2,4	230V 1N~/ 50 ÷ 60Hz		5.299
	SC4PC	HOT TOP IN TEMPERED GLASS ON ELEMENT HEATED CUPBOARD - 4 GN	150x83x90	2,8	230V 1N~/ 50 ÷ 60Hz		6.044

ACCESSORIES

	MOD.	DESCRIPTION					€
	SACOUC3	SLIDING DOORS FOR HEATED OPEN ELEMENT - 3 GN	88x5x40				468
	SACOUC4	SLIDING DOORS FOR HEATED OPEN ELEMENT - 4 GN	118x5x40				539

ACCESSORIES

	MOD.	DESCRIPTION					€
	SACOUC6	SLIDING DOORS FOR HEATED OPEN ELEMENT - 6 GN	198x5x40				767
	SAKRP4	KIT OF 4 SWIVELLING WHEELS - 2 WITH BRAKES	10x10x15				399











SELF-SERVICE IN LINE







REFRIGERATED WELLS, TOPS AND GLASS DISPLAY CABINETS

Elements on open cabinet or on refrigerated cupboard GN 1/1.
Opportunity to close the open cabinet with sliding doors (through the relevant accessory mod. SACOUF...). The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION					
	SG3VR	REFRIGERATED WELL ON OPEN CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	5.144
	SG4VR	REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	5.497
	SG6VR	REFRIGERATED WELL ON OPEN CUPBOARD - 6 GN	230x83x90		0,2	230V 1N~/ 50 ÷ 60Hz	7.129
	SG3VF	REFRIGERATED FAN ASSISTED WELL ON OPEN CUPBOARD - 3 GN	120x83x90	0,28		230V 1N~/ 50Hz	7.420
	SG4VF	REFRIGERATED FAN ASSISTED WELL ON OPEN CUPBOARD - 4 GN	150x83x90	0,35		230V 1N~/ 50Hz	8.613
	SF3VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	6.185
	SF4VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	7.073
	SF6VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 6 GN	230x83x90		0,2	230V 1N~/ 50 ÷ 60Hz	8.569
	SG3PR	REFRIGERATED TOP ON OPEN CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	4.334
	SG4PR	REFRIGERATED TOP ON OPEN CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	4.794
	SG6PR	REFRIGERATED TOP ON OPEN CUPBOARD - 6 GN	230x83x90		0,2	230V 1N~/ 50 ÷ 60Hz	6.514
	SF3PR	REFRIGERATED TOP ON REFRIGERATED CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	5.721
	SF4PR	REFRIGERATED TOP ON REFRIGERATED CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~/ 50 ÷ 60Hz	6.516
	SF6PR	REFRIGERATED TOP ON REFRIGERATED CUPBOARD - 6 GN	230x83x90		0,2	230V 1N~/ 50 ÷ 60Hz	8.727
	SG4VRC	DISPLAY UNIT WITH 3 LEVELS, FLAP WINGS AND REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150x83x185	1,55		230V 1N~/ 50Hz	13.979

	MOD.	DESCRIPTION					€
	SG4PRC	Display unit with three levels, flap wings and refrigerated top on open cupboard - 4 GN	150x83x185	1,55	230V 1N~/ 50Hz		13.732
	SF4VRC	DISPLAY UNIT WITH 3 LEVELS, FLAP WINGS AND REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150x83x185	1,55	230V 1N~/ 50Hz		16.271
	SF4PRC	Display unit with three levels, flap wings and refrigerated top on refrigerated cupboard - 4 GN	150x83x185	1,55	230V 1N~/ 50Hz		15.991
	SG4VRT	DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150x83x185	1,55	230V 1N~/ 50Hz		14.888
	SG4PRT	Display unit with 3 levels, roller shutters and refrigerated top on open cupboard - 4 GN	150x83x185	1,55	230V 1N~/ 50Hz		14.632
	SF4VRT	DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150x83x185	1,55	230V 1N~/ 50Hz		17.098
	SF4PRT	Display unit with 3 levels, roller shutters and refrigerated top on refrigerated cupboard - 4 GN	150x83x185	1,55	230V 1N~/ 50Hz		16.810

ACCESSORIES









	MOD.	DESCRIPTION					€
	SACOUF3	SLIDING DOORS FOR COOLED OPEN ELEMENT - 3 GN	60x5x40				468
	SACOUF4	SLIDING DOORS FOR COOLED OPEN ELEMENT - 4 GN	90x5x40				539
	SACOUF6	SLIDING DOORS FOR COOLED OPEN ELEMENT - 6 GN	170x5x40				767
	SAKRP4	KIT OF 4 SWIVELLING WHEELS - 2 WITH BRAKES	10x10x15				399

SELF-SERVICE ACCESSORIES

OVERSHELVES IN CRYSTAL

Overshelves in tempered crystal, equipped with AISI 304 stainless steel uprights. Available also with vertical protection. Optional accessories: lighting and heating kit.

ACCESSORIES









	MOD.	DESCRIPTION					€
	SASTC2	CLOSED OVERSHELF IN CRYSTAL - 2 GN	80x40x40				681
	SASTC3	CLOSED OVERSHELF IN CRYSTAL - 3 GN	120x40x40				781
	SASTC4	CLOSED OVERSHELF IN CRYSTAL - 4 GN	150x40x40				866
	SASTC6	CLOSED OVERSHELF IN CRYSTAL - 6 GN	230x40x40				1.347
	SASTA2	OPEN OVERSHELF IN CRYSTAL - 2 GN	80x40x40				568
	SASTA3	OPEN OVERSHELF IN CRYSTAL - 3 GN	120x40x40				623
	SASTA4	OPEN OVERSHELF IN CRYSTAL - 4 GN	150x40x40				681
	SASTA6	OPEN OVERSHELF IN CRYSTAL - 6 GN	230x40x40				1.024
	SAKITSL2	LIGHTING KIT FOR OVERSHELF - 2 GN	80x11x6	0,1	230V 1N~/ 50 ÷ 60Hz		498
	SAKITSL3	LIGHTING KIT FOR OVERSHELF - 3 GN	120x11x6	0,1	230V 1N~/ 50 ÷ 60Hz		551
	SAKITSL4	LIGHTING KIT FOR OVERSHELF - 4 GN	150x11x6	0,1	230V 1N~/ 50 ÷ 60Hz		623
	SAKITSL6	LIGHTING KIT FOR OVERSHELF - 6 GN	230x11x6	0,1	230V 1N~/ 50 ÷ 60Hz		1.136
	SAKITSC2	HEATING LIGHTING KIT FOR OVERSHELF - 2 GN	80x11x6	0,2	230V 1N~/ 50 ÷ 60Hz		583
	SAKITSC3	HEATING LIGHTING KIT FOR OVERSHELF - 3 GN	120x11x6	0,4	230V 1N~/ 50 ÷ 60Hz		704
	SAKITSC4	HEATING LIGHTING KIT FOR OVERSHELF - 4 GN	150x11x6	0,4	230V 1N~/ 50 ÷ 60Hz		843
	SAKITSC6	HEATING LIGHTING KIT FOR OVERSHELF - 6 GN	230x11x6	0,6	230V 1N~/ 50 ÷ 60Hz		1.178

SELF-SERVICE ACCESSORIES

TUBULAR STAINLESS STEEL TRAY RAILS

Tray rail made of AISI 304 stainless steel bars, satin finish, supplied with stopper caps on both sides.

ACCESSORIES














	MOD.	DESCRIPTION					€
	SVTLF2	STAINLESS STEEL TRAY RAIL - 2 GN	80x33x10				314
	SVTLF3	STAINLESS STEEL TRAY RAIL - 3 GN	120x33x10				368
	SVTLF4	STAINLESS STEEL TRAY RAIL - 4 GN	150x33x10				399
	SVTLF5	STAINLESS STEEL TRAY RAIL - 5 GN	200x33x10				510
	SVTLF6	STAINLESS STEEL TRAY RAIL - 6 GN	230x33x10				610
	SV90AE	STAINLESS STEEL TRAY RAIL FOR SA90AE	188x54x10				498
	SV45AE	STAINLESS STEEL TRAY RAIL FOR SA45AE	112x36x10				709
	SVKGNT	KIT OF 3 JOINTS FOR STAINLESS STEEL TRAY RAIL	20x20x10				49

SELF-SERVICE ACCESSORIES

STAINLESS STEEL PANELS

Panels made of AISI 304 stainless steel. At the end of the distribution line, it is necessary to insert the covering for the tops, commercial references SAFTXD-SAFTXS.

ACCESSORIES

	MOD.	DESCRIPTION					€
	SAPPX2	STAINLESS STEEL FRONT PANEL - 2 GN	80x2x67				242
	SAPPX3	STAINLESS STEEL FRONT PANEL - 3 GN	120x2x67				270
	SAPPX4	STAINLESS STEEL FRONT PANEL - 4 GN	150x2x67				314
	SAPPX5	STAINLESS STEEL FRONT PANEL - 5 GN	200x2x67				424
	SAPPX6	STAINLESS STEEL FRONT PANEL - 6 GN	230x2x67				468
	SAPPX3G	STAINLESS STEEL FRONT PANEL WITH GRID - 3 GN	120x2x67				326
	SAPPX4G	STAINLESS STEEL FRONT PANEL WITH GRID - 4 GN	150x2x67				368
	SAPPX6G	STAINLESS STEEL FRONT PANEL WITH GRID - 6 GN	230x2x67				539
	SAPPX	STAINLESS STEEL SIDE PANEL	76x0,1x71				244
	SAPPX90E	STAINLESS STEEL FRONT PANEL FOR SA90AE	142x2x67				336
	SAPPX90I	STAINLESS STEEL FRONT PANEL FOR SA90AI	46x2x67				227
	SAPPX45E	STAINLESS STEEL FRONT PANEL FOR SA45AE	88x2x67				279
	SAPPX45I	STAINLESS STEEL FRONT PANEL FOR SA45AI	24x2x67				227
	SAFTXD	STAINLESS STEEL SIDE TOP CLOSURE, RIGHT	83x0,1x8,5				92
	SAFTXS	STAINLESS STEEL SIDE TOP CLOSURE, LEFT	83x0,1x8,5				92










SELF-SERVICE ACCESSORIES

LAMINATED TRAY RAILS

Tray-rail unit in laminated plastic complete with fixing brackets. Finishing and colour to be defined at the moment of the order. List prices and commercial references refer to the following colours: WHITE Abet type 411, GREY Abet type 870, RED Abet type 431, LIGHT BROWN Abet type 1700, VEINED DARK GREY Abet type 1721, VEINED LIGHT GREY

Abet type 388, VEINED BROWN Abet type 312. Other colours in the ABET catalogue must be quoted for and agreed with our purchasing department in advance.

ACCESSORIES

	MOD.	DESCRIPTION					€
	SV PPL2	LAMINATED TRAY RAIL - 2 GN	80x33x10				647
	SV PPL3	LAMINATED TRAY RAIL - 3 GN	120x33x10				917
	SV PPL4	LAMINATED TRAY RAIL - 4 GN	150x33x10				1.092
	SV PPL5	LAMINATED TRAY RAIL - 5 GN	200x33x10				1.420
	SV PPL6	LAMINATED TRAY RAIL - 6 GN	230x33x10				1.626
	SV90AEL	LAMINATED TRAY RAIL FOR SA90AE	188x54x10				2.181
	SV90AIL	LAMINATED TRAY RAIL FOR SA90AI	45x30x10				284
	SV45AEL	LAMINATED TRAY RAIL FOR SA45AE	112x36x10				1.885
	SV45AIL	LAMINATED TRAY RAIL FOR SA45AI	24x30x10				284















SELF-SERVICE ACCESSORIES

LAMINATED PANELS

Pannellature realizzate in laminato plastico. La finitura deve essere specificata in fase di ordine. I codici commerciali e le relative quotazioni si riferiscono ai seguenti colori: BIANCO tipo Abet 411, GRIGIO tipo Abet 870, ROSSO tipo Abet 431 e ai seguenti effetti legno: Marrone Chiaro tipo Abet 1700, Grigio scuro striato tipo Abet 1721,

Grigio chiaro striato tipo Abet 388, Marrone striato tipo Abet 312. Altri colori o personalizzazioni del catalogo ABET devono essere preventivamente quotati e concordati con il nostro ufficio acquisti. At the end of the distribution line, it is necessary to insert the covering for the tops, commercial references SATTXD-SATTXS.

ACCESSORIES











	MOD.	DESCRIPTION					€
	SAPPF2	LAMINATED FRONT PANEL - 2 GN	80x2x67				276
	SAPPF3	LAMINATED FRONT PANEL - 3 GN	120x2x67				332
	SAPPF4	LAMINATED FRONT PANEL - 4 GN	150x2x67				439
	SAPPF5	LAMINATED FRONT PANEL - 5 GN	200x2x67				579
	SAPPF6	LAMINATED FRONT PANEL - 6 GN	230x2x67				691
	SAPPF3G	LAMINATED FRONT PANEL WITH GRID - 3 GN	120x2x67				546
	SAPPF4G	LAMINATED FRONT PANEL WITH GRID - 4 GN	150x2x67				652
	SAPPF6G	LAMINATED FRONT PANEL WITH GRID - 6 GN	230x2x67				902
	SAPPL	LAMINATED SIDE PANEL	76x2x71				261
	SAPPF90E	LAMINATED FRONT PANEL FOR SA90AE	142x2x67				596
	SAPPF90I	LAMINATED FRONT PANEL FOR SA90AI	46x2x67				448
	SAPPF45E	LAMINATED FRONT PANEL FOR SA45AE	88x2x67				528
	SAPPF45I	LAMINATED FRONT PANEL FOR SA45AI	24x2x67				448
	SATTXD	STAINLESS STEEL RIGHT TOP HEADSIDE END	83x4x8,5				384
	SATTXS	STAINLESS STEEL LEFT TOP HEADSIDE END	83x4x8,5				384
	SEGRID	VENTILATION GRID	50x10x50				208

SELF-SERVICE ACCESSORIES

STAINLESS STEEL PLINTHS

AISI 304 stainless steel plinth endowed with a hooking system to be fixed to the feet of the self service element.

ACCESSORIES








	MOD.	DESCRIPTION					€
	SAZOC2	STAINLESS STEEL FRONTAL PLINTH - 2 GN	80x2x15				135
	SAZOC3	STAINLESS STEEL FRONTAL PLINTH - 3 GN	120x2x15				186
	SAZOC4	STAINLESS STEEL FRONTAL PLINTH - 4 GN	150x2x15				213
	SAZOC5	STAINLESS STEEL FRONTAL PLINTH - 5 GN	200x2x15				304
	SAZOC6	STAINLESS STEEL FRONTAL PLINTH - 6 GN	230x2x15				326
	SAZOCL	SIDE PLINTH	72x2x15				100
	SAZOC45E	45° PLINTH FOR SA45AE	88x2x15				128
	SAZOC90E	90° PLINTH FOR SA90AE	142x2x15				169
	SAZOC45I	45° PLINTH FOR SA45AI	24x2x15				49
	SAZOC90I	90° PLINTH FOR SA90AI	46x2x15				64
	SAZOCLCD	PLINTH FOR RIGHT TILL UNIT	120x2x15				201
	SAZOCLCS	PLINTH FOR LEFT TILL UNIT	120x2x15				201

DROP-IN ELEMENTS

HEATED AND REFRIGERATED ELEMENTS

Standard supplied with control panel (to be housed in the structure)

	MOD.	DESCRIPTION					€
	SD2VB	BAINMARIE WELL DROP-IN - 2 GN	82,5x68x32	1,3	230V 1N~/ 50 ÷ 60Hz		2.006
	SD3VB	BAINMARIE WELL DROP-IN - 3 GN	117,5x68x32	1,95	230V 1N~/ 50 ÷ 60Hz		2.423
	SD4VB	BAINMARIE WELL DROP-IN - 4 GN	152,5x68x32	2,6	230V 1N~/ 50 ÷ 60Hz		2.714
	SD6VB	BAINMARIE WELL DROP-IN - 6 GN	222,5x68x32	3,9	400V 3N~ 50 ÷ 60 Hz		4.010
	SD3FB	FAN ASSISTED DRY HOT BAINMARIE WELL - 3 GN	117,5x68x32	1,1	230V 1N~/ 50 ÷ 60Hz		3.281
	SD4FB	FAN ASSISTED DRY HOT BAINMARIE WELL - 4 GN	152,5x68x32	1,67	230V 1N~/ 50 ÷ 60Hz		3.724
	SD2PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 2 GN	82,5x68x14,5	0,8	230V 1N~/ 50 ÷ 60Hz		2.147
	SD3PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 3 GN	117,5x68x14,5	1,2	230V 1N~/ 50 ÷ 60Hz		2.455
	SD4PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 4 GN	152,5x68x14,5	1,6	230V 1N~/ 50 ÷ 60Hz		3.003
	SD6PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 6 GN	222,5x68x14,5	2,4	230V 1N~/ 50 ÷ 60Hz		4.665
	SD2VR	REFRIGERATED WELL DROP-IN - 2 GN	82,5x68x66	0,2	230V 1N~/ 50 ÷ 60Hz		3.236
	SD3VR	REFRIGERATED WELL DROP-IN - 3 GN	117,5x68x66	0,2	230V 1N~/ 50 ÷ 60Hz		3.687
	SD4VR	REFRIGERATED WELL DROP-IN - 4 GN	152,5x68x66	0,2	230V 1N~/ 50 ÷ 60Hz		4.052
	SD6VR	REFRIGERATED WELL DROP-IN - 6 GN	222,5x68x66	0,2	230V 1N~/ 50 ÷ 60Hz		5.541

	MOD.	DESCRIPTION					€
	SD3VF	REFRIGERATED FAN ASSISTED WELL DROP-IN - 3 GN	117,5x68x76	0,28	230V 1N~/ 50Hz		5.730
	SD4VF	REFRIGERATED FAN ASSISTED WELL DROP-IN - 4 GN	152,5x68x76	0,35	230V 1N~/ 50Hz		6.433
	SD2PR	REFRIGERATED TOP DROP-IN - 2 GN	85,5x68x47,2	0,2	230V 1N~/ 50 ÷ 60Hz		2.930
	SD3PR	REFRIGERATED TOP DROP-IN - 3 GN	117,5x68x47,2	0,2	230V 1N~/ 50 ÷ 60Hz		3.251
	SD4PR	REFRIGERATED TOP DROP-IN - 4 GN	152,5x68x47,2	0,2	230V 1N~/ 50 ÷ 60Hz		3.672
	SD6PR	REFRIGERATED TOP DROP-IN - 6 GN	222,5x68x47,2	0,2	230V 1N~/ 50 ÷ 60Hz		4.809
	SD3VVT	DISPLAY UNIT WITH 3 LEVELS AND ROLLER SHUTTER - 3 GN	117,5x68x161	0,71	230V 1N~/ 50Hz		10.228
	SD4VVT	DISPLAY UNIT WITH 3 LEVELS AND ROLLER SHUTTER - 4 GN	152,5x68x161	0,6	230V 1N~/ 50Hz		11.116












DROP-IN ACCESSORIES






OVERSHELVES IN CRYSTAL

Overshelves in tempered crystal, equipped with AISI 304 stainless steel uprights. Available also with vertical protection. Optional accessories: lighting and heating kit.

ACCESSORIES

	MOD.	DESCRIPTION					
	SADTC2	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 2 GN	80x40x40				730
	SADTC3	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 3 GN	120x40x40				835
	SADTC4	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 4 GN	150x40x40				927
	SADTC6	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 6 GN	230x40x40				1.445
	SADTI2	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 2 GN	80x57x40				668
	SADTI3	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 3 GN	120x57x40				745
	SADTI4	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 4 GN	150x57x40				821
	SADTI6	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 6 GN	230x57x40				1.263
	SAKITDL2	LIGHTING KIT FOR OVERSHELF DROP-IN - 2 GN	70x11x6	0,1		230V 1N~ / 50 ÷ 60Hz	532
	SAKITDL3	LIGHTING KIT FOR OVERSHELF DROP-IN - 3 GN	110x11x6	0,1		230V 1N~ / 50 ÷ 60Hz	589
	SAKITDL4	LIGHTING KIT FOR OVERSHELF DROP-IN - 4 GN	140x11x6	0,1		230V 1N~ / 50 ÷ 60Hz	668
	SAKITDL6	LIGHTING KIT FOR OVERSHELF DROP-IN - 6 GN	220x11x6	0,1		230V 1N~ / 50 ÷ 60Hz	1.215
	SAKITDC2	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 2 GN	70x11x6	0,2		230V 1N~ / 50 ÷ 60Hz	624
	SAKITDC3	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 3 GN	110x11x6	0,4		230V 1N~ / 50 ÷ 60Hz	753
	SAKITDC4	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 4 GN	140x11x6	0,4		230V 1N~ / 50 ÷ 60Hz	903
	SAKITDC6	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 6 GN	220x11x6	0,6		230V 1N~ / 50 ÷ 60Hz	1.263
	SAKITCD	KIT FOR AUTOMATIC DEFROSTING SYSTEM					578










ACCESSORIES

	MOD.	DESCRIPTION					€
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15				133
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15				88
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15				85
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15				58
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15				106








ACCESSORIES

MOBILE CONTAINER

	MOD.	DESCRIPTION					€
	CR2X	SERVICE TROLLEY, 2 SHELVES	100x50x95				997
	CR3X	SERVICE TROLLEY, 3 SHELVES	100x50x95				1.327
	CT3GN	FOOD SERVICE ELECTRIC HEATED TROLLEY 3x1/1GN	121x64x85	1,8	230V 1N~/ 50Hz		3.028
	CTV20	TROLLEY FOR 20 TRAYS	95x61x156				1.139
	CTV30	MOBILE TRAY RACK FOR 30 TRAYS	138x61x156				1.312

ACCESSORIES

	MOD.	DESCRIPTION					€
	VRBX	BOTTLE REMOVAL CONTAINER, FOR MOD. CTV20/30	50x33x8				91

DISHWASHERS

Perfect results,
hygiene and energy efficiency

An extremely wide range of dishwashing equipment to meet both the smaller-scale catering needs of bars, pubs and restaurants, and the requirements of the catering industry, also guaranteeing the perfect washing of more delicate dishes.

All models stand out for their reduced water consumption (from 1.8 l per cycle), energy optimisation, high quality materials and cutting-edge construction technologies.

Angelo Po dishwashers are available with 3 different construction technologies:

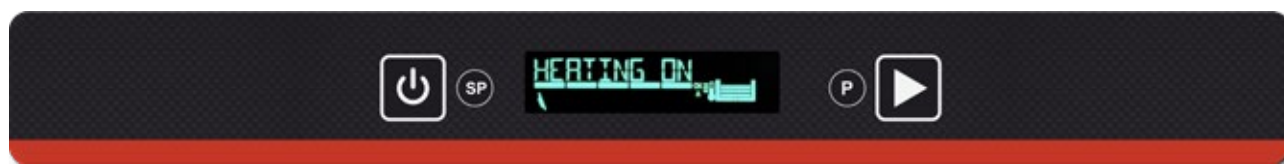
- double wall in stainless steel, separated by an empty 10 mm cavity
- double wall in stainless steel, separated by an empty 3 mm cavity
- single wall in stainless steel

The double wall, separated by an empty cavity, guarantees reduced heat loss and improved acoustic insulation, maximises the power output of the machine and reduces water and detergent consumption levels.

Two different types of controls, managed by an electronic circuit board: a simple and intuitive level with LED display or an advanced level with high-contrast LCD screen, clearly visible also at a distance.



KE • LPE202-302-402 CONTROL PANEL



MACHINE READY



WASH



WARNINGS



ALARMS

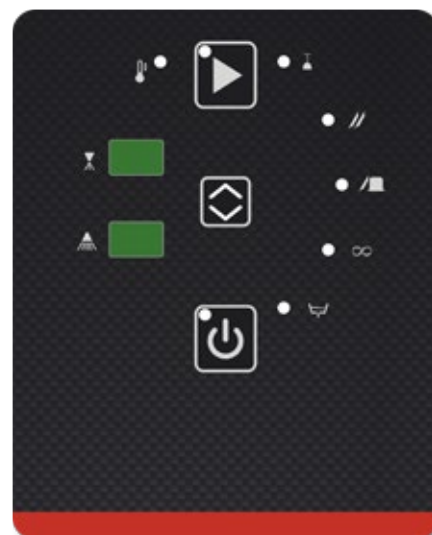
- 4.3" high contrast LCD display allows excellent visibility even in unfavorable light conditions.
- The SOFT-TOUCH keys allow use even with rubber gloves on.
- Texts and images change color on the display according to the status of the machine and the progress of the washing cycle, ensuring visibility even from a distance.
- Display of the operation parameters (for example tank and boiler temperatures or the number of cycles performed), of the information provided by the automatic diagnosis system (both in text and icons for immediate comprehension), for example lack of additives or salt.

- Adjustable tank and boiler temperature.
- Detergent and rinse aid dosage adjustment.
- USB port: on the electronic board, allows easy and quick maintenance and software updates.
- **P**: standard programs
3 wash programs
1 self-cleaning program for the washing chamber.
- **SP**: special programs
- 4 for glass washers
- 5 for dishwashers
(4 for dishwasher on frame)
- 5 for hood dishwashers
- 1 for utensil washers.
- Soft-Start electronic system: allows a "gentle" start to the washing cycle,

without thermal or pressure shocks which could damage the objects; allows the safe washing of more delicate kitchenware, such as crystal glasses.

KLE • KNE • LPE70-151 CONTROL PANEL

- The SOFT-TOUCH keys with LED display can also be used with gloves on
- Light indicators.
- Display of tank and boiler temperatures.
- Display of error codes, number of washing cycles performed.
- Programming of all functions.
- Adjustable washing and rinsing temperatures.



KE • LPE202-302-402

MAIN FUNCTIONS AND PROGRAMS

	KE40	KE70...	KE80	KE130...	KE560...	LPE...
 <p>SELF-CLEANING program of the washing chamber, of the hydraulic circuit with tank and boiler emptying</p>	✓	✓	✓	✓	✓	✓
 <p>GLASSES special program for glasses of all shapes and types, with reduced rinsing temperatures</p>		✓	✓	✓	✓	
 <p>STRONG WASH special program performs a full change of water in the tank, for consecutive washing of dirty dishes with excess fat and oil</p>	✓					
 <p>EXTENDED special program cycle with variable time, it can be interrupted at any moment</p>			✓			✓
 <p>DOUBLE RINSE special program performs a cold rinse after normal rinse with hot water</p>	✓					
 <p>INTENSE special program suitable for very dirty dishes with hard-to-remove residues</p>		✓	✓	✓	✓	
 <p>CUTLERY special program for washing forks, spoons, knives and all other kinds of cutlery</p>		✓		✓	✓	
 <p>SANITIZATION special program controls the temperature and duration of the washing cycle by calculating the A0 constant; when the value A0 = 30, the program ends; the duration is variable, around 20', with washing temperature 70°C</p>		✓		✓	✓	
 <p>DISHES special program rinsing is reduced by 17% with temperature at the optimum level of 78°C</p>	✓					
 <p>OSMOSIS special program specifically for washing glasses with osmosis water, it can only be activated with reverse osmosis accessories. All operating parameters are changed to optimize the final result on the glass</p>	✓	✓	✓	✓	✓	

KE SERIES

GLASS WASHERS - DISHWASHERS - HOOD DISHWASHERS



Spaced double wall:
-60% thermal
dispersion



Control panel with
soft-touch keys and
LCD screen



Atmospheric boiler
and Break-Tank



Double flow washing
pump: 25% more
effective



Blue-Water reduced
consumption of
water/cycle



Models with heat
recovery

KE

The wash you want

- Control panel with 4.3" high contrast LCD screen, soft-touch keys and electronic board
- Sides in stainless steel with double wall spaced by a gap of 10 mm
- Double wall counterbalanced door for glass washers and dishwashers
- Double wall hood, handle in stainless steel tube
- Washing chamber in AISI 304 stainless steel, pressed basket guides
- Fully pressed AISI 304 stainless steel tank, integral filters on the tank
- Stainless steel distribution arms
- Double flow washing pump, efficient consumption and silent
- Drain pump fitted as standard
- Detergent and rinse aid dispensers fitted as standard
- Models ...A with built-in continuous water softener
- Models ...R with heat recovery
- Models ...M and KE40 with single-phase power supply
- **Quick-Ready:** halves waiting times during the switch-on and heating phase
- **Thermostop:** controls the water temperature in the boiler

during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature

- **Blue-Water:** an innovative water management system in the rinsing phase, the dirty water is discharged before rinsing, guaranteeing the 100% efficiency of the water replacement process, greater purity and reduced consumption per cycle
- **Soft-Start:** "gentle" start of the washing cycle, optimal for the treatment of more delicate objects such as crystal glasses
- **Atmospheric boiler:** guarantees rinsing at constant temperature and pressure, removes the drawbacks of variations in mains water pressure and temperature in the rinsing phase (even of 20-30°C) of traditional systems; allows lower water consumption and lower temperatures
- **Break-Tank:** the water supply takes place with anti-backflow device
- **Energy Saving:** smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy
- **Sanitization:** cycle dedicated to the sanitization of dishes, it combines optimal time and temperatures (using the calculations of the EN-ISO 15883 standard), ensuring the perfect thermal disinfection of the dishes.



KE130R



KE70



KE40

DISHWASHERS






TECHNICAL INFORMATION

KE series

	KE40	KE70M...	KE80	KE130...	KE560...
Basket cm	40x40	50x50	50x50 - 50x60	50x50	50x50 - 50x60
Useful Opening cm	32	38,5	40	46,5	46,5
Rinse water temperature min - max °C	65 - 80	67 - 88	67 - 88	67 - 88	67 - 88
Water consumption per cycle lt	1,8	2	2,5	2	2,5
Baskets/hour	40	60	60	65	65
Rinse pump	•	•	•	•	•
Soft Start	•	•	•		
Washing programs "	90 - 120 - 150	60 - 90 - 180	60 - 90 - 180	55 - 90 - 180	55 - 90 - 180
Special programs	4	5	4	5	5
Continuous washing program	•	•	•	•	•
Automatic tank drain function	•	•	•	•	•
Blue Water	•	•	•	•	•
Energy Saving	•	•	•	•	•
Quick Ready	•	•	•	•	•
Thermostop function	•	•	•	•	•
Atmospheric Boiler	•	•	•	•	•









• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm	 cm	 cm
Glass washers					
KE40	40x40	39	30	32	
Dishwashers					
KE70...	50x50		35,5	39	4 x GN 1/1
KE80	50x60		37,5	38 (*)	GN 1/1
Hood dishwashers					
KE130...	50x50		45	45	GN 1/1
KE560...	50x60		45	45	60x40 - GN 1/1

(*) 6 dishes Ø 41 cm with KEBPIN16 basket

Baskets supplied

	 40x40 cm	 50x50 cm	 50x60 cm	 50x50 cm	 50x60 cm	 50x60 cm	 53x37 cm	
Glass washers								
KE40	2 x C40KE40							1 x CPP
Dishwashers								
KE70...		1 x KEBPIN		1 x KEBFLA17				1 x CPP
KE80			1 x KE56B1	1 x KEBFLA17				1 x CPP
Hood dishwashers								
KE130...		1 x KEBPIN		1 x KEBFLA17				1 x CPP
KE560...					1 x KE56B2	1 x KE56B3		1 x CPP4

KLE SERIES

GLASS WASHERS - DISHWASHERS - HOOD DISHWASHERS



Bonded double wall



Control panel with soft-touch keys and LED display



Models with continuous softener



Double flow washing pump: 25% more effective



Blue-Water reduced consumption of water/cycle

KLE

Efficiency and simplicity

- Control panel with LED display, soft-touch keys and electronic board
- Sides in stainless steel with bonded double wall, 3 mm gap
- Double wall soft-close door on glass washers and dishwashers
- Single wall hood, handle in stainless steel tube
- Washing chamber in AISI 304 stainless steel, welded basket guides
- AISI 304 stainless steel tank, pressed base, filters made of stainless steel (KLE80 model) or composite material
- Stainless steel distribution arms
- Double flow washing pump, efficient and silent
- Rinse aid dispenser fitted as standard
- ...PD models fitted as standard with drain pump, detergent dispenser, automatic tank drain function and **Blue-Water**
- Models ...A with built-in continuous water softener
- Models **KLE40...** with single-phase power supply
- **Thermostop**: controls the water temperature in the boiler during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature
- Hood models with **atmospheric boiler** and **Break-tank**
- **Energy Saving**: smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy.



KLE90



KLE50



KLE40

DISHWASHERS






TECHNICAL INFORMATION

KLE series

	KLE40...	KLE50...	KLE80...	KLE90...
Basket cm	40x40	50x50	50x50 - 50x60	50x50
Useful Opening cm	32	36,5	40	45
Rinse water temperature min - max °C	65 - 80	80	80	80
Water consumption per cycle lt	1,8	2,3	2,5	2,3
Baskets/hour	40	40	60	60
Non-return valve	•	•	•	
Washing programs "	90 - 120	90 - 120 - 150	60 - 120 - 150	60 - 120 - 150
Special programs		1	1	1
Continuous washing program		•	•	•
Automatic tank drain function	models ...PD	models ...PD	models ...PD	models ...PD
Blue Water	models ...PD	models ...PD	models ...PD	models ...PD
Energy Saving	•	•	•	•
Single phase supply	•			
Thermostop function	•	•	•	•
Boiler	Pressurized	Pressurized	Pressurized	Atmospheric





• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm	 cm	 cm
Glass washers					
KLE40...	39x39	39	30	30	
Dishwashers					
KLE50...	50x50		32,5	36,5	4 x GN 1/1
KLE80...	50x60		37,5	38 (*)	GN 1/1
Hood dishwashers					
KLE90...	50x50		42,5	44	GN 1/1

(*) 6 dishes Ø 41 cm with KEBPIN16 basket

Baskets supplied

	 40x40 cm	 50x50 cm	 50x60 cm	 50x50 cm	
Glass washers					
KLE40...	2 x C40KNKL4				1 x CPP
Dishwashers					
KLE50...		1 x KEBPIN16		1 x KEBFLA	1 x CPP
KLE80...			1 x KE56B1	1 x KEBFLA	1 x CPP
Hood dishwashers					
KLE90...		1 x KEBPIN16		1 x KEBFLA	1 x CPP

KNE SERIES

GLASS WASHERS - DISHWASHERS - HOOD DISHWASHERS



Single wall



Control panel with soft-touch keys and LED display



Double flow washing pump:
25% more effective



Blue-Water reduced consumption of water/cycle

KNE

Guaranteed hygiene and cleanliness

- Control panel with LED display, soft-touch keys and electronic board
- Sides in stainless steel with single wall
- Double wall door on glass washers and dishwashers
- Single wall hood, handle in stainless steel tube
- Washing chamber in AISI 304 stainless steel, welded basket guides
- AISI 304 stainless steel tank, pressed base, filters in composite material on hood models
- Distribution arms in composite material (glass washers and dishwashers) or in stainless steel (hood dishwashers)
- Double flow washing pump (single flow on KNE35 model)
- Rinse aid dispenser fitted as standard
- ...**PD** models fitted as standard with drain pump, detergent dispenser, automatic tank drain function and **Blue-Water**
- Models ...**M** and **KLE35...** with single-phase power supply
- **Thermostop**: controls the water temperature in the boiler during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature
- **Energy Saving**: smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy.



KNE90



KNE50



KNE35

DISHWASHERS






TECHNICAL INFORMATION

KNE series





	KNE35	KNE40...	KNE50...	KNE85...
Basket cm	35x35	39x39	50x50	50x50
Useful Opening cm	26	32	36,5	45
Rinse water temperature min - max °C	65	65 - 80	80	80
Water consumption per cycle lt	1,8	1,8	2,5	2,5
Baskets/hour	30	30	40	60
Non-return valve	•	•	•	•
Double Flow washing pump		•	•	•
Washing programs "	120	120	90 - 120	60 - 120 - 150
Continuous washing program				•
Self-cleaning program Washing chamber and automatic drain				•
Automatic tank drain function		models ...PD	models ...PD	models ...PD
Blue Water		models ...PD	models ...PD	models ...PD
Energy Saving	•	•	•	•
Single phase supply	•		•	
Thermostop function	•	•	•	•
Boiler	Pressurized	Pressurized	Pressurized	Pressurized

• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm	 cm	 cm
Glass washers					
KNE35	35x35	35	24		
KNE40...	39x39	39	30	30	
Dishwashers					
KNE50...	50x50		32,5	36,5	
Hood dishwashers					
KNE85...	50x50		42,5	44	GN 1/1

Baskets supplied

		 50x50 cm	 50x50 cm	
Glass washers				
KNE35	2 x C35KNE35			1 x CPP
KNE40..	2 x C40KNKL4			1 x CPP
Dishwashers				
KNE50...		1 x KEBPIN16	1 x KEBFLA	1 x CPP
Hood dishwashers				
KNE85...		1 x KEBPIN16	1 x KEBFLA	1 x CPP

LPE SERIES

UTENSIL WASHERS



Spaced double wall:
-60% thermal
dispersion



Control panel with
soft-touch keys and
LCD screen or LED
display



Atmospheric boiler
and Break-Tank



Double flow washing
pump: 25% more
effective



Blue-Water reduced
consumption of
water/cycle



Models with heat
recovery

LPE

Clean and shiny crockery

- Control panel with LED display, soft-touch keys and electronic board (LPE202-302- 402) or with LED display (LPE70-151)
- Sides in stainless steel with spaced double wall, 10 mm gap
- Double wall door
- Washing chamber in AISI 304 stainless steel
- Fully pressed AISI 304 stainless steel tank, stainless steel integral filters
- Stainless steel distribution arms
- Double flow washing pump
- Drain pump fitted as standard on models LPE202-302-402
- Detergent and rinse aid dispensers fitted as standard
- Models ...**HC** with heat recovery
- **Self-cleaning program** of the washing chamber
- Models LPE202... - LPE302... - LPE402... with **Quick-Ready**, **Blue-Water** functions, and **atmospheric boiler with Break-Tank**
- **Thermostop**: controls the water temperature in the boiler during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature
- **Energy Saving**: smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy
- **Sanitization**: cycle dedicated to the sanitization of dishes, it combines optimal time and temperatures (using the calculations of the EN-ISO 15883 standard), ensuring the perfect thermal disinfection of the dishes.



LPE151



LPE302



LPE70

UTENSIL WASHER




TECHNICAL INFORMATION

LPE series

	LPE70	LPE151	LPE202...	LPE302...	LPE402...
Basket cm	50x50 - 50x60	55x61	55x61	70x70	132x70
Useful Opening cm	40	85	85	85	85
Rinse water temperature min - max °C	80 - 85	80 - 85	80 - 85	80 - 85	80 - 85
Water consumption per cycle lt	2,5	3	3	4	6
Baskets/hour	30	30	30	30	30
Non-return valve	•	•			
Drain pump and rinse pump			•	•	•
Soft-Start function	•				
Washing programs "	120 - 240 - 360	120 - 240 - 360	120 - 240 - 360	120 - 240 - 360	120 - 240 - 360
Special programs	1	1	1	1	1
Continuous washing program	•	•	•	•	•
Automatic tank drain function			•	•	•
Blue Water			•	•	•
Energy Saving	•	•	•	•	•
Quick Ready			•	•	•
Thermostop function	•	•	•	•	•
Boiler	Pressurized	Pressurized	Atmospheric	Atmospheric	Atmospheric
DELIVERED WITH					
Wire support for trays/objects	1	1	1	1	1

• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm
Utensil washer			
LPE70	50x60	41	GN 1/1 60x40 60x50x39



GLASS WASHER

SERIES COMPARED

	KE SERIES	KLE SERIES		KNE SERIES		
	KE40	KLE40	KLE40PD	KNE35	KNE40	KNE40PD
Control panel						
Basket size cm	40x40	40x40		35x35	40x40	
Door / hood opening cm	32	32		26	32	
Max glasses / plates size cm	30/32	30/30		24/ -	30/30	
Sides construction	spaced double wall	bonded double wall sides		single wall		
Door / hood construction	double wall	double wall		double wall		
Productivity baskets / hour	40	40		30		
Tank	fully pressed	pressed bottom		pressed bottom		
Tank filters	stainless steel	composite		optional		
Basket guides	pressed	pressed		welded		
Boiler type	atmospheric	pressurized		pressurized		
Boiler capacity lt	8	8		7	8	8
Atmospheric boiler with break tank and rinse pump	✓	✗		✗		
Power wash pump W	200	200		150	200	
Pump type	double flow	double flow		single flow	double flow	
Rinse water consumption (approx.)	1,8	1,8		1,8		
Upper wash arms lt/cycle	composite	composite		✗	composite	
Lower wash arms	stainless steel	stainless steel		composite		
Upper rinse arms and nozzles	composite	composite		composite		
Lower rinse arms (nozzles)	stainless steel (stainless steel)	stainless steel (composite)		composite		
Type of discharge	Automatic	Overflow	Automatic	Overflow		Automatic
Drain pump	✓	optional	✓	optional		✓
Rinse aid dispenser	✓	✓		✓		
Detergent dispenser	✓	optional	✓	optional		✓
Industry 4.0 compliant with accessory	✓	✓		✓		
Sound pressure db(A)	54,3	53,4		48,3	53,7	53,7
Self-Cleaning Program	✓	✓		✗		✓
Fast discharge program	✓	✗	✓	✗		✓
Compatible for osmosis systems	✓	✗		✗		

DISHWASHER

SERIES COMPARED

	KE SERIES	KLE SERIES		KNE SERIES	
	KE70	KLE50	KLE50PD	KNE50	KNE50PD
Control panel					
Basket size cm	50x50	50x50		50x50	
Door / hood opening cm	38,5	36,5		36,5	
Max glasses / plates size cm	35,5/39	32,5/36,5		32,5/36,5	
Sides construction	spaced double wall	bonded double wall sides		single wall	
Door / hood construction	double wall	double wall		double wall	
Productivity baskets / hour	60	40		40	
Tank	fully pressed	pressed bottom		pressed bottom	
Tank filters	stainless steel	composite		optional	
Basket guides	pressed	pressed		welded	
Boiler type	atmospheric	pressurized		pressurized	
Boiler capacity lt	15	20		20	
Atmospheric boiler with break tank and rinse pump	✓	✗		✗	
Power wash pump W	500	500		500	
Pump type	double flow	double flow		double flow	
Rinse water consumption (approx.)	2	2,3		2,5	
Upper wash arms lt/cycle	composite			composite	
Lower wash arms	stainless steel	stainless steel		composite	
Upper rinse arms and nozzles	composite	composite		composite	
Lower rinse arms (nozzles)	stainless steel (stainless steel)	stainless steel (composite)		composite	
Type of discharge	Automatic	Overflow	Automatic	Overflow	Automatic
Drain pump	✓	optional	✓	optional	✓
Rinse aid dispenser	✓		✓		✓
Detergent dispenser	✓	optional	✓	optional	✓
Industry 4.0 compliant with accessory	✓		✓		✓
Sound pressure db(A)	59	59,3		59,6	
Self-Cleaning Program	✓		✓	✗	✓
Fast discharge program	✓	✗	✓	✗	✓
Compatible for osmosis systems	✓	✗		✗	



DISHWASHER ON FRAME


SERIES COMPARED

	KE SERIES		KLE SERIES	
	KE80	KLE80	KLE80PD	
Control panel				
Basket size cm	50x60 - 50x50		50x60 - 50x50	
Door / hood opening cm	40		40	
Max glasses / plates size cm	37,5/41		37,5/41	
Sides construction	spaced double wall		bonded double wall sides	
Door / hood construction	double wall		double wall	
Productivity baskets / hour	60		60	
Tank	pressed bottom		pressed bottom	
Tank filters	stainless steel		stainless steel	
Basket guides	pressed		pressed	
Boiler type	atmospheric		pressurized	
Boiler capacity lt	22		22	
Atmospheric boiler with break tank and rinse pump	✓		✗	
Power wash pump W	700		700	
Pump type	double flow		double flow	
Rinse water consumption (approx.)	2,5		2,5	
Upper wash arms lt/cycle	composite with 3 spokes		composite with 3 spokes	
Lower wash arms	stainless steel		stainless steel	
Upper rinse arms and nozzles	composite with 3 spokes		composite with 3 spokes	
Lower rinse arms (nozzles)	stainless steel (stainless steel)		stainless steel (composite)	
Type of discharge	Automatic	Overflow	Automatic	
Drain pump	✓	optional	✓	
Rinse aid dispenser	✓		✓	
Detergent dispenser	✓	optional	✓	
Industry 4.0 compliant with accessory	✓		✓	
Sound pressure db(A)	59,1		60	
Self-Cleaning Program	✓		✓	
Fast discharge program	✓	✗	✓	
Compatible for osmosis systems	✓		✗	

HOOD DISHWASHER

SERIES COMPARED

	KE SERIES		KLE SERIES		KNE SERIES	
	KE130		KLE90	KLE90PD	KNE85	KNE85PD
Control panel						
Basket size cm	50x50		50x50		50x50	
Door / hood opening cm	46,5		45		45	
Max glasses / plates size cm	45/45		42,5/44		42,5/44	
Sides construction	spaced double wall		bonded double wall sides		single wall	
Door / hood construction	double wall		single wall		single wall	
Productivity baskets / hour	65		60		60	
Tank	fully pressed		fully pressed		fully pressed	
Tank filters	stainless steel		composite		composite	
Basket guides	steel wired - hinged		steel wired - hinged		steel wired - hinged	
Boiler type	atmospheric		atmospheric		pressurized	
Boiler capacity lt	22		20		15	
Atmospheric boiler with break tank and rinse pump	✓		✓		✗	
Power wash pump W	700		700		500	
Pump type	double flow		double flow		double flow	
Rinse water consumption (approx.)	2		2,3		2,5	
Upper wash arms lt/cycle	stainless steel		stainless steel		stainless steel	
Lower wash arms	stainless steel		stainless steel		stainless steel	
Upper rinse arms and nozzles	stainless steel (stainless steel)		stainless steel (composite)		stainless steel (composite)	
Lower rinse arms (nozzles)	stainless steel (stainless steel)		stainless steel (composite)		stainless steel (composite)	
Type of discharge	Automatic		Overflow	Automatic	Overflow	
Drain pump	✓		optional	✓	optional	✓
Rinse aid dispenser	✓		✓		✓	
Detergent dispenser	✓		optional	✓	optional	✓
Industry 4.0 compliant with accessory	✓		✓		✓	
Sound pressure db(A)	58,6		60,4		62,2	
Self-Cleaning Program	✓		✓		✓	
Fast discharge program	✓		✓		✓	
Compatible for osmosis systems	✓*		✓		✗	

 * with special heat recovery unit








KE SERIES
















GLASS-WASHERS

Structure in stainless steel, SPACED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in detergent and rinse aid dispensers. Built-in drain pump. Soft-touch control panel with LCD screen and electronic board. Delivered with: 2 flat baskets and 1 cutlery insert. Models compatible with LAVWI

accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KE40	GLASS WASHER 40 BASKETS/H BASKET 40x40 CM	46,6x55,6x69,5	3,4	230V 1N~/50Hz		4.391







ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE			230V 1N~/50Hz		315
	C40KE40	BASKET 40X40 CM FOR KE40	40x40x15				93
	KT40	ROUND BASKET Ø 40 CM FOR KNE40/KLE40/KE40	39x17,5x0				93
	AKE40	ADAPTER FOR ROUND BASKET KE40					47
	K3KE40	BASKET FOR GLASSES Ø 11 CM 3 ROWS FOR KE40	38,5x38,5x17				109
	K4KE40	BASKET FOR GLASSES Ø 8.5 CM 3 ROWS FOR KE40	38,5x38,5x17				113
	CPP	CUTLERY TRAY FOR BASKET	10x22x13				22
	IP13	INSERT 13 SAUCERS PER BASKET	23x23x35				33
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560/LPE202-302	15x45x45,3	0,2	230V 1N~/50Hz		3.410
	FCO1140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)					501
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30				111










KE SERIES DISHWASHERS

Structure in stainless steel, SPACED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in detergent and rinse aid dispensers. Built-in drain pump. Models ...A equipped with softener. Soft-touch control panel with LCD screen and electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery















insert. Models compatible with LAVWI accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KE70M	DISHWASHER 60 BASKETS/H BASKET 50x50 CM SINGLE PHASE	60x60x82	3,5		230V 1N~/ / 240V 1N~/ / 50Hz	4.490
	KE70MA	DISHWASHER 60 BASKETS/H BASKET 50x50 CM SINGLE PHASE WITH SOFTENER	60x60x82	3,5		230V 1N~/ / 240V 1N~/ / 50Hz	4.915
	KE70	DISHWASHER 60 BASKETS/H BASKET 50x50 CM	60x60x82	5,4		400V 3N~/ / 50Hz	4.391
	KE70A	DISHWASHER 60 BASKETS/H BASKET 50x50 CM WITH SOFTENER	60x60x82	5,4		400V 3N~/ / 50Hz	4.915
	KE80	DISHWASHER 60 BASKETS/H BASKET 50x50 - 50x60 CM	60x70x129	6,7		400V 3N~/ / 50Hz	4.929

ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE				230V 1N~/ / 50Hz	315
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10				60
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5				93
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10				80
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10				80
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10				114
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10				228
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10				94

ACCESSORIES









	MOD.	DESCRIPTION					€
	KE56B2	BASKET 50x60 CM FLAT FOR KLE80/KE80-560	50x60x10				233
	KE56B1	BASKET 50X60 CM 22 DISHES Ø 29 CM FOR KLE80 / KE80-560	50x60x10				233
	KE56B3	BASKET 50x60 CM DISHES/TRAYS FOR KLE80/KE80-560	50x60x10				233
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10				334
	GPC80	BASKET HOLDER GRID FOR KLE80/KE80/LPE70	50x60x2				129
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25				119
	KETLC70	CLOSED STAND FOR KE70	57,5x56,6x45,4				610
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30				111
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560/LPE202-302	15x45x45,3	0,2	230V 1N~/50Hz		3.410
	FCOI140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)					501

KE SERIES


















HOOD DISHWASHERS

Structure in stainless steel, SPACED DOUBLE WALL sides, DOUBLE WALL hood, washing arms in stainless steel. Built-in detergent and rinse aid dispensers. Built-in drain pump. Models ...A equipped with softener. ... R models equipped with heat recovery unit. Soft-touch control panel with LCD screen and electronic board. Double-wall hood in















AISI 304 stainless steel, handle for lifting. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert. Models compatible with LAVWI accessory for compliance with Industry 4.0 regulations. In case of supply with OSMOSIS treated water, there is a surcharge for the model equipped with heat recovery unit, contact our sales offices.

	MOD.	DESCRIPTION					€
	KE130	HOOD DISHWASHER 65 BASKETS/H 50x50 CM	72x84x156	8,7		400V 3N~/ 50Hz	6.407
	KE130A	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH SOFTENER	72x84x156	8,7		400V 3N~/ 50Hz	7.030
	KE130R	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH HEAT RECOVERY	72x84x227	8,7		400V 3N~/ 50Hz	9.811
	KE130RA	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH HEAT RECOVERY AND SOFTENER	72x84x227	8,7		400V 3N~/ 50Hz	10.319
	KE560	HOOD DISHWASHER 65 BASKETS/H 50x60 CM	79x84x156	11		400V 3N~/ 50Hz	7.327
	KE560A	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH SOFTENER	79x84x156	11		400V 3N~/ 50Hz	7.818
	KE560R	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH HEAT RECOVERY	79x84x227	11		400V 3N~/ 50Hz	10.847
	KE560RA	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH HEAT RECOVERY AND SOFTENER	79x84x227	11		400V 3N~/ 50Hz	11.504








ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE				230V 1N~/50Hz	315
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10				60
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5				93
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10				80
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10				80
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10				114
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10				228
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10				94
	KE56B2	BASKET 50x60 CM FLAT FOR KLE80/KE80-560	50x60x10				233
	KE56B3	BASKET 50x60 CM DISHES/TRAYS FOR KLE80/KE80-560	50x60x10				233
	KE56B1	BASKET 50X60 CM 22 DISHES Ø 29 CM FOR KLE80 / KE80-560	50x60x10				233
	CPP4	4-COMPARTMENT CUTLERY INSERT	21,7x21,7x13,4				50
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25				119
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10				334
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560/LPE202-302	15x45x45,3	0,2		230V 1N~/50Hz	3.410
	FCOI140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)					501
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30				111

ACCESSORIES

	MOD.	DESCRIPTION					€
	KETEU70	LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER	70x57,5x85				499
	KETEU706	EXIT TABLE 90° FOR 50X60 CM BASKET	70x67,5x85				1.450
	KET07AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85				664
	KET08AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85				756
	KET12AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85				926
	KET07AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85				664
	KET08AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85				756
	KET12AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85				926
	KETP07S	PRE-WASH LEFT SIDE TABLE, BOWL ON THE RIGHT	70x71,5x85				1.450
	KETP12S	LEFT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85				1.450
	KETP12FS	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE LEFT	120x71,5x85				1.563
	KETP15FS	LEFT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85				1.590
	KETP07D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	70x71,5x85				1.450
	KETP12D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85				1.450
	KETP12FD	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT	120x71,5x85				1.563
	KETP15FD	RIGHT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85				1.590
	KETCHD	RIGHT SIDE-LOCKING	60x8,5x18				201
	KETCHS	LEFT SIDE-LOCKING	64x8,5x18				201
	DE	REMOVABLE SHOWER HEAD	5x23x32				330

ACCESSORIES






	MOD.	DESCRIPTION				
	DF	FIX SHOWER	12x40x105			608
	DFM	FIX WALL SHOWER	16x40x98			565
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5			253
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5			253

KLE SERIES













GLASS-WASHERS

Structure in stainless steel, BONDED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 2 flat baskets and 1 cutlery insert. Models







compatible with LAVWI accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KLE40	GLASS WASHER 40 BASKETS/H BASKET 40x40 CM	43,6x53,5x67	3,4		230V 1N~/ 50Hz	2.790
	KLE40PD	GLASS WASHER 40 BASKETS/H BASKET 40x40 CM WITH DRAIN PUMP	43,6x53,5x67	3,4		230V 1N~/ 50Hz	2.978

ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE				230V 1N~/ 50Hz	315
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21				332
	PS3540	DRAIN PUMP KIT KNE35-KNE40-KLE40	38x38x20				279
	C40KNKL4	BASKET 40x40 CM FOR KNE40-KLE40 MODEL	39x39x15				93
	K3KNKL40	BASKET FOR GLASSES Ø 11 CM 3 ROWS KNE40-KLE40	38,5x38,5x17				109
	K4KNKL40	BASKET FOR GLASSES Ø 11 CM 4 ROWS KNE40-KLE40	38,5x38,5x17				113
	KT40	ROUND BASKET Ø 40 CM FOR KNE40/KLE40/KE40	39x17,5x0				93
	AKNKL40	ADAPTER FOR ROUND BASKET Ø 40 CM KNE40-KLE40	43x43x2				47
	CPP	CUTLERY TRAY FOR BASKET	10x22x13				22

ACCESSORIES







	MOD.	DESCRIPTION				
	IP13	INSERT 13 SAUCERS PER BASKET	23x23x35			33
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			111

KLE SERIES









DISHWASHERS

Structure in stainless steel, BONDED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert.











Models compatible with LAVWI accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KLE50	DISHWASHER 40 BASKETS/H BASKET 50x50 CM	57,5x60,5x82	6,5		400V 3N~/ 50Hz	3.581
	KLE50PD	DISHWASHER 40 BASKETS/H BASKET 50x50 CM WITH DRAIN PUMP	57,5x60,5x82	6,5		400V 3N~/ 50Hz	3.806
	KLE80	DISHWASHER 60 BASKETS/H BASKET 50x50 - 50x60 CM	57,5x70x129	6,7		400V 3N~/ 50Hz	4.543
	KLE80PD	DISHWASHER 60 BASKETS/H BASKET 50x50 - 50x60 CM WITH DRAIN PUMP	57,5x70x129	6,7		400V 3N~/ 50Hz	4.124

ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE				230V 1N~/ 50Hz	315
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21				332
	PS50	DRAIN PUMP KIT KNE50/KLE50-80					332
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10				60
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5				93

ACCESSORIES






	MOD.	DESCRIPTION				
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10			80
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10			80
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10			114
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10			228
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10			94
	KE56B1	BASKET 50X60 CM 22 DISHES Ø 29 CM FOR KLE80 / KE80-560	50x60x10			233
	KE56B2	BASKET 50x60 CM FLAT FOR KLE80/KE80-560	50x60x10			233
	KE56B3	BASKET 50x60 CM DISHES/TRAYS FOR KLE80/KE80-560	50x60x10			233
	CPP	CUTLERY TRAY FOR BASKET	10x22x13			22
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25			119
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10			334
	GPC80	BASKET HOLDER GRID FOR KLE80/KE80/LPE70	50x60x2			129
	TA50	OPEN STAND FOR KNE50-KLE50	57,6x55,6x37,4			459
	TC50	CLOSED STAND FOR KNE50-KLE50	57,5x56,6x38,9			557
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			111

KLE SERIES












HOOD DISHWASHERS

Structure in stainless steel, BONDED DOUBLE WALL sides, SINGLE WALL hood, washing arms in stainless steel. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert. Models compatible with LAVWI
















accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KLE90	HOOD DISHWASHER 60 BASKETS/H 50x50 CM	72,4x81,8x152,9	8,7		400V 3N~/ 50Hz	5.377
	KLE90PD	HOOD DISHWASHER 60 BASKETS/H 50x50 CM WITH DRAIN PUMP	72,4x81,8x152,9	8,7		400V 3N~/ 50Hz	5.894
	KLE90PDA	HOOD DISHWASHER 60 BASKETS/H 50x50 CM WITH DRAIN PUMP AND SOFTENER	72,4x81,8x152,9	8,7		400V 3N~/ 50Hz	6.172













ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE				230V 1N~/ 50Hz	315
	DD8590	DETERGENT DISPENSER KIT KNE85-KLE90 DISHWASHER	15x10x5				323
	PS8590	DRAIN PUMP KIT KNE85-KLE90					332
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10				60
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5				93
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10				80
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10				80
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10				114
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10				228
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10				94

ACCESSORIES

	MOD.	DESCRIPTION					€
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25				119
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10				334
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560/LPE202-302	15x45x45,3	0,2	230V 1N~/50Hz		3.410
	FCOI140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)					501
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30				111
	KETEU70	LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER	70x57,5x85				499
	KETEU706	EXIT TABLE 90° FOR 50X60 CM BASKET	70x67,5x85				1.450
	KET07AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85				664
	KET08AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85				756
	KET12AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85				926
	KET07AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85				664
	KET08AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85				756
	KET12AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85				926
	KETP07S	PRE-WASH LEFT SIDE TABLE, BOWL ON THE RIGHT	70x71,5x85				1.450
	KETP12S	LEFT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85				1.450
	KETP12FS	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE LEFT	120x71,5x85				1.563
	KETP15FS	LEFT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85				1.590
	KETP07D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	70x71,5x85				1.450
	KETP12D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85				1.450

ACCESSORIES

	MOD.	DESCRIPTION					€
	KETP12FD	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT	120x71,5x85				1.563
	KETP15FD	RIGHT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85				1.590
	KETCHS	LEFT SIDE-LOCKING	64x8,5x18				201
	KETCHD	RIGHT SIDE-LOCKING	60x8,5x18				201
	DE	REMOVABLE SHOWER HEAD	5x23x32				330
	DF	FIX SHOWER	12x40x105				608
	DFM	FIX WALL SHOWER	16x40x98				565
	PULIPE	BENCH TYPE ELECTRIC POTS CLEANING MACHINE	18x29x24	0,18	230V 1N~/50Hz		3.252
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5				253
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5				253

KNE SERIES






GLASS-WASHERS

Stainless steel structure, SINGLE WALL sides, DOUBLE WALL door, washing arms in composite material, welded basket runners. Built-in rinse aid dispensers.











Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board.

Delivered with: 2 flat baskets and 1 cutlery insert. Models compatible with









LAVWI accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KNE35	GLASS WASHER 30 BASKETS/H BASKET 35x35 CM	40,1x49x59,5		3,4	230V 1N~/50Hz	1.782
	KNE40	GLASS WASHER 30 BASKETS/H BASKET 40x40 CM	43,6x53,5x67		3,4	230V 1N~/50Hz	2.358
	KNE40PD	GLASS WASHER 30 BASKETS/H BASKET 40x40 CM WITH DRAIN PUMP	43,6x53,5x67		3,4	230V 1N~/50Hz	2.810

ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE				230V 1N~/50Hz	315
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21				332
	PS3540	DRAIN PUMP KIT KNE35-KNE40-KLE40	38x38x20				279
	C35KNE35	BASKET 35X35 CM KNE35	35x35x12				71
	C40KNKL4	BASKET 40X40 CM FOR KNE40 -KLE40	39x39x15				93
	K3KNKL40	BASKET FOR GLASSES Ø 11 CM 3 ROWS FOR KNE40-KLE40	38,5x38,5x17				109
	K4KNKL40	BASKET FOR GLASSES Ø 11 CM 4 ROWS KNE40-KLE40	38,5x38,5x17				113
	KT35	ROUND BASKET Ø 35 CM FOR KNE35	35x16x0				85
	KT40	ROUND BASKET Ø 40 CM FOR KNE40/KLE40/KE40	39x17,5x0				93

ACCESSORIES






	MOD.	DESCRIPTION					€
	AKN35	ADAPTER FOR ROUND BASKET KNE35					47
	AKNKL40	ADAPTER FOR ROUND BASKET KNE40 - KLE40	43x43x2				47
	CPP	CUTLERY TRAY FOR BASKET	10x22x13				22
	IP13	INSERT 13 SAUCERS PER BASKET	23x23x35				33
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30				111

KNE SERIES












DISHWASHERS

Stainless steel structure, SINGLE WALL sides, DOUBLE WALL door, washing arms in composite material, welded basket runners. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert. Models









compatible with LAVWI accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KNE50	DISHWASHER 40 BASKETS/H BASKET 50x50 CM	57,5x60,5x82	5,4	400V 3N~/50Hz		3.041
	KNE50PD	DISHWASHER 40 BASKETS/H BASKET 50x50 CM WITH DRAIN PUMP	57,5x60,5x82	5,4	400V 3N~/50Hz		3.313
	KNE50M	DISHWASHER 40 BASKETS/H BASKET 50x50 CM SINGLE PHASE	57,5x60,5x82	3,5	230V 1N~/50Hz		3.041
	KNE50MPD	DISHWASHER 40 BASKETS/H BASKET 50x50 CM SINGLE PHASE WITH DRAIN PUMP	57,5x60,5x82	3,5	230V 1N~/50Hz		3.185

ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE			230V 1N~/50Hz		315
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21				332
	PS50	DRAIN PUMP KIT KNE50/KLE50-80					332
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10				60
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5				93
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10				80
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10				80
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10				114
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10				228
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10				94

ACCESSORIES






	MOD.	DESCRIPTION	   	€
	CPP	CUTLERY TRAY FOR BASKET	10x22x13	22
	TA50	OPEN STAND FOR KNE50/KLE50	57,6x55,6x37,4	459
	TC50	CLOSED STAND FOR KNE50-KLE50	57,5x56,6x38,9	557
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30	111

KNE SERIES











HOOD DISHWASHERS

Stainless steel structure, SINGLE WALL sides, SINGLE WALL hood, washing arms in stainless steel. Built-in rinse aid dispenser. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Double-wall hood in AISI 304 stainless steel, handle for lifting. Delivered with: 1 flat basket, 1 plate













basket, 1 cutlery insert. Models compatible with LAVWI accessory for compliance with Industry 4.0 regulations.

	MOD.	DESCRIPTION					€
	KNE85	HOOD DISHWASHER 60 BASKETS/H	72,4x81,8x152,9	8,5	400V 3N~/50Hz		4.672
	KNE85PD	HOOD DISHWASHER 60 BASKETS/H WITH DRAIN PUMP	72,4x81,8x152,9	8,5	400V 3N~/50Hz		5.157













ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE			230V 1N~/50Hz		315
	DD8590	DETERGENT DISPENSER KIT KNE85-KLE90	15x10x5				323
	PS8590	DRAIN PUMP KIT KNE85-KLE90					332
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10				60
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5				93
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10				80
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10				80
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10				114

ACCESSORIES

	MOD.	DESCRIPTION					€
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10				228
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10				94
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25				119
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10				334
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30				111
	KETEU70	LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER	70x57,5x85				499
	KETEU706	EXIT TABLE 90° FOR 50X60 CM BASKET	70x67,5x85				1.450
	KET07AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85				664
	KET08AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85				756
	KET12AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85				926
	KET07AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85				664
	KET08AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85				756
	KET12AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85				926
	KETP07S	PRE-WASH LEFT SIDE TABLE, BOWL ON THE RIGHT	70x71,5x85				1.450
	KETP12S	LEFT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85				1.450
	KETP12FS	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE LEFT	120x71,5x85				1.563
	KETP15FS	LEFT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85				1.590
	KETP07D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	70x71,5x85				1.450
	KETP12D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85				1.450

ACCESSORIES

	MOD.	DESCRIPTION					€
	KETP12FD	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT	120x71,5x85				1.563
	KETP15FD	RIGHT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85				1.590
	KETCHS	LEFT SIDE-LOCKING	64x8,5x18				201
	KETCHD	RIGHT SIDE-LOCKING	60x8,5x18				201
	DE	REMOVABLE SHOWER HEAD	5x23x32				330
	DF	FIX SHOWER	12x40x105				608
	DFM	FIX WALL SHOWER	16x40x98				565
	PULIPE	BENCH TYPE ELECTRIC POTS CLEANING MACHINE	18x29x24	0,18	230V 1N~/50Hz		3.252
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5				253
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5				253








LPE SERIES

UTENSILWASHER










SPACED DOUBLE WALL stainless steel structure, DOUBLE WALL door, stainless steel washing arms. Built-in detergent and rinse aid dispensers. Models... 202-302-402 equipped with drain and rinse pump. ... HC models equipped with heat recovery unit. Soft-touch control panel with LED keys, electronic board (models LPE70-151). Soft-touch control

panel with LCD screen and electronic board (models LPE202-302-402). Delivered with: 1 steel wire basket. Models compatible with LAVWI accessory for compliance with Industry 4.0 regulations. In case of supply with OSMOSIS treated water, there is a surcharge for the model equipped with heat recovery unit, contact our sales








offices.

	MOD.	DESCRIPTION					€
	LPE70	UNDERCOUNTER UTENSILWASHER 30 BASKETS/H 50x60 CM	60x70x85	6,7	400V 3N~/ 50Hz		4.506
	LPE151	UTENSILWASHER 30 BASKETS/H 55x61 CM	72x78x224,3	7,5	400V 3N~/ 50Hz		8.222
	LPE202	UTENSILWASHER 30 BASKETS/H 55x61 CM	72x78x224,3	7,5	400V 3N~/ 50Hz		12.918
	LPE302	UTENSILWASHER 30 BASKETS/H 70x70 CM	85,3x85,7x227,4	10,7	400V 3N~/ 50Hz		17.025
	LPE402	UTENSILWASHER 30 BASKETS/H 132x70 CM	135x85,7x227,4	15,9	400V 3N~/ 50Hz		22.685
	LPE202HC	UTENSILWASHER 30 BASKETS/H 55x61 CM WITH HEAT RECOVERY	72x78x224,3	7,5	400V 3N~/ 50Hz		17.119
	LPE302HC	UTENSILWASHER 30 BASKETS/H 70x70 CM WITH HEAT RECOVERY	85,3x85,7x227,4	10,7	400V 3N~/ 50Hz		17.881
	LPE402HC	UTENSILWASHER 30 BASKETS/H 132x70 CM WITH HEAT RECOVERY	135x85,7x227,4	15,9	400V 3N~/ 50Hz		26.145

ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWI	REMOTE CONNECTION DEVICE				230V 1N~/ 50Hz	315
	GPC80	BASKET HOLDER GRID FOR KLE80/KE80/LPE70	50x60x2				129
	I2GN11	STAINLESS STEEL INSERT FOR 2 GN 1/1 CONTAINERS H 10 - 15 - 20 CM	50x50x52				200
	I3GN11	STAINLESS STEEL INSERT FOR 3 GN 1/1 CONTAINERS H 10 CM	50x50x51				200
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10				334
	I8T	STAINLESS STEEL INSERT FOR 8 TRAYS H 4 CM	50x50x30				258

ACCESSORIES











	MOD.	DESCRIPTION					€
	IIMB	STAINLESS STEEL INSERT FOR FUNNELS AND SAC A POCHE					81
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25				119
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30				111

DISHWASHER ACCESSORIES











BASKETS

Baskets made of polypropylene or plastic-coated wire, for plates and glasses.
Dimension (WxD) cm 50x50.

ACCESSORIES

	MOD.	DESCRIPTION					€
	BC1613	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 13 CM	50x50x13				149
	BC1616	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 16.5 CM	50x50x16,5				177
	BC1621	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 21 CM	50x50x21				208
	BC1616I	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 16.5 CM INCLINED BOTTOM	50x50x16,5				188
	BC1621I	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 21 CM INCLINED BOTTOM	50x50x21				221
	BC2513	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 13 CM	50x50x13				153
	BC2516	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 16.5 CM	50x50x16,5				188
	BC2521	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 21 CM	50x50x21				219
	BC2516I	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 16.5 CM INCLINED BOTTOM	50x50x16,5				201
	BC2521I	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 21 CM INCLINED BOTTOM	50x50x21				237
	BC3613	BASKET 50x50 GLASSES NR. 36 Ø 7.3 CM - H 13 CM	50x50x13				157
	BC3616	BASKET 50x50 GLASSES NR. 36 Ø 7.3 CM - H 16.5 CM	50x50x16,5				197
	BC3621	BASKET 50x50 GLASSES NR. 36 Ø 7.3 CM - H 21 CM	50x50x21				234
	BC4913	BASKET 50x50 GLASSES NR. 49 Ø 6.3 CM - H 13 CM	50x50x13				167
	BC4916	BASKET 50x50 GLASSES NR. 49 Ø 6.3 CM - H 16.5 CM	50x50x16,5				209
	BC4921	BASKET 50x50 GLASSES NR. 49 Ø 6.3 CM - H 21 CM	50x50x21				244

ACCESSORIES

	MOD.	DESCRIPTION					€
	K411	BASKET 50x50 4 ROWS GLASSES Ø CM 11 INCLINED BOTTOM - IN PLASTIC-COATED WIRE	50x50x17				123
	K58	BASKET 50x50 5 ROWS GLASSES Ø CM 8 INCLINED BOTTOM - IN PLASTIC-COATED WIRE	50x50x17				142
	K5050P	BASKET 50x50 FLAT IN PLASTIC-COATED WIRE	50x50x0				155
	K5050PV	BASKET 50x50 FLAT IN PLASTIC-COATED WIRE DISHES / PIZZA / TRAYS	50x50x0				106
	CPP	CUTLERY TRAY FOR BASKET	10x22x13				22
	CPP4	4-COMPARTMENT CUTLERY INSERT	21,7x21,7x13,4				50
	CPC	TROLLEY FOR BASKETS	63,9x75,5x90				734

BASKET CONVEYOR DISHWASHERS

Efficiency, productivity and speed equals great results

Angelo Po presents its range of basket conveyor dishwashers: excellent performance, quality materials and high-level construction solutions to meet the most challenging needs of the catering industry.

The basket conveyor dishwashers are made of AISI 304 stainless steel with a double wall spaced by a 10 mm air gap which ensures less thermal and acoustic dispersion in the environment, maximizes the effectiveness of the installed power and optimizes water and detergent consumption.

The range consists of single and triple rinse models, with corner versions, completed with straight or corner drying modules, steam extraction, heat recovery units as well as a wide choice of sorting tables and roller conveyors (straight or curved) to create efficient washing boxes that meet the customer's needs.



TE SERIES

BASKET CONVEYOR DISHWASHER



Spaced double wall:
-60% thermal dispersion



Control panel with
soft-touch keys and LED
display



Double flow washing
pump: 25% more
effective



Flexibility: from 60 to
320 baskets / h, for
various objects



Reduced operating costs:
starting from 0.8 liters
of water per basket and
optimized installed power

TE

For great results

- Control panel with LED display, soft-touch keys and electronic board
- Construction in stainless steel with double wall spaced by a gap of 10 mm
- Insulated and counterbalanced double-skinned doors for each module
- Fully pressed tanks made of AISI 304 stainless steel
- Integral filters in AISI 304 stainless steel on the tanks
- Useful height of entry / exit: 45 cm
- Useful width of entry / exit: 54 cm
- Stainless steel washing arms with 12 nozzles each
- Double flow washing pump, efficient consumption and silent
- Rinse pump and break tank to ensure constant performance and reduce water consumption (except TE120-TE210 models)
- **Optimization of energy consumption:**
 - during stand-by periods, unnecessary electrical connections are switched off; the machine resumes the washing program when the basket is inserted
 - the electricity consumption adapts to the dragging speed of the baskets
- rinsing stops when no basket is present, avoiding water, energy and cleaning product waste
- water consumption is variable according to the basket speed
- Models with triple rinse: the water from the final rinse is partly used for the pre-rinse and partly for a rinse in the washing area
- Model TE120D / S: reversible on site
- Basket dragging system with double side rail guide, central area of the basket completely free for the water flow
- Accessories: basket stopper microswitch, in-line or corner drying unit, steam suction unit, heat recovery unit, heat pump, as well as tables and roller conveyors to make a complete washing box.

Optimum washing results, the long life of all components and minimal consumption of detergents and surfactants are ensured if the dishwashers are fed with hot water with hardness of 2-8°F and pressure of 200-400 kPa.



TE160D



TE2703AS

TE SERIES CONFIGURATIONS

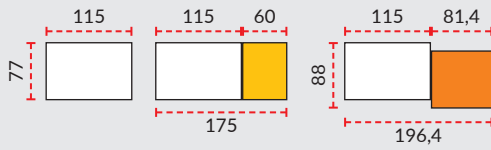
Pre-wash

Corner pre-wash

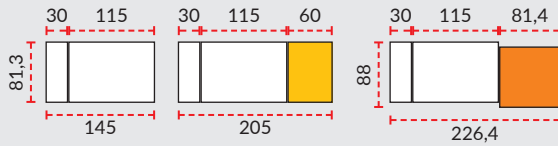
Drying unit (accessory)

Corner drying unit (accessory)

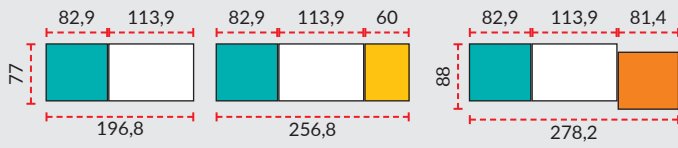
TE120...



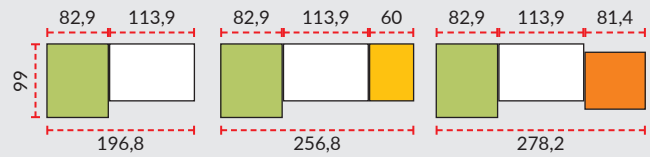
TE160...



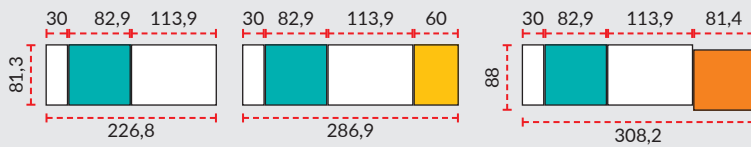
TE210...



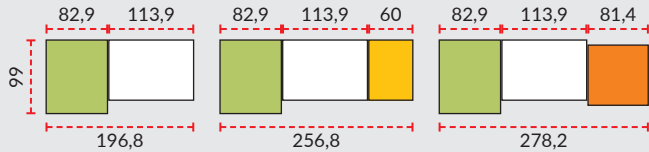
TE210A...



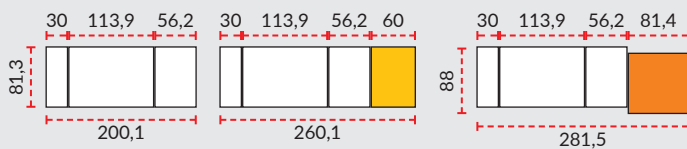
TE270...



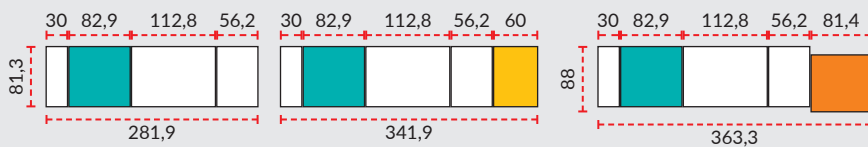
TE270A...



TE2003...



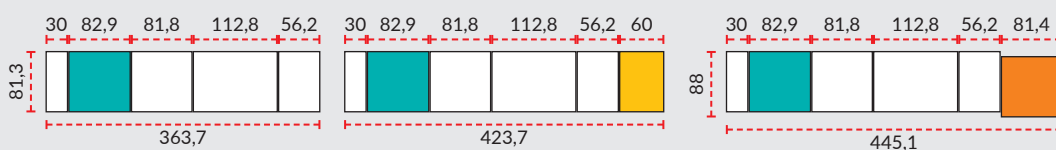
TE2703...



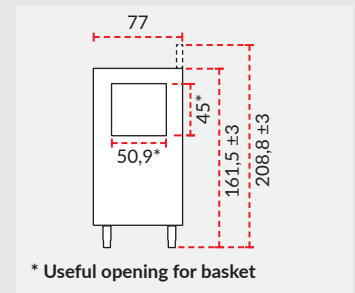
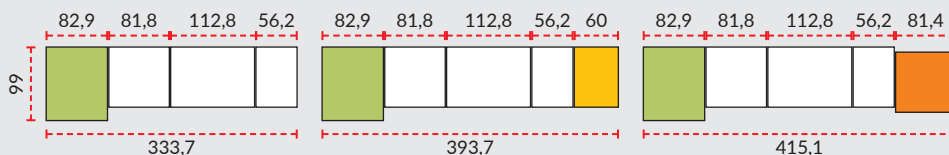
TE2703A...



TE3203...



TE3203A...



TE SERIES CONTROL PANEL

- The SOFT-TOUCH keys with LED display can also be used with gloves on.
- On / off button.
- Tank and boiler temperature display / adjustment.
- Set temperature reached light.
- Washing program start button.
- Tank filling light.
- Basket feed speed selection.
- Stopper micro switch light.



TECHNICAL INFORMATION

		SINGLE RINSE				TRIPLE RINSE		
		TE120...	TE210...	TE160...	TE270...	TE2003...	TE2703...	TE3203...
Productivity	1st speed	120	210	160	270	200	270	320
	2nd speed	60	110	120	200	150	200	250
	3rd speed			60	135	95	140	160
	4th speed			80	110	95	140	160
Water consumption during rinsing	1st speed	150	300	220	320	160	220	320
	2nd speed	150	300	170	240	130	160	250
	3rd speed			170	240	130	160	250
	4th speed			220	320	160	220	320
Water consumption during rinsing	1st speed	1,3	1,4	1,4	1,2	0,8	0,8	1
	2nd speed	2,5	2,7	1,4	1,2	0,9	0,8	1
	3rd speed			2,8	2,2	1,4	1,1	1,5
	4th speed			2,7	2,5	1,7	1,6	2
Absorption	with hot water	22	30	23,2	30,2	21	25	38
	with hot water + RCTE recovery unit	24,7	37,7	26,9	37,9	25,1	28,6	47,1
	with cold water + RCTE3 recovery unit					23,6	27,1	45,6
	with cold water	28,5	45	32,7	45,2	29	34,4	52,4

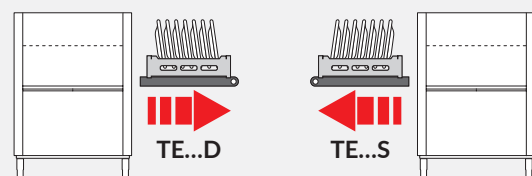
TE SERIES

TECHNICAL INFORMATION

		SINGLE RINSE				TRIPLE RINSE		
		TE120...	TE210...	TE160...	TE270...	TE2003...	TE2703...	TE3203...
Phases	Pre-wash		•		•		•	•
	1st wash	•	•	•	•	•	•	•
	2nd wash							•
	Rinse	•	•	•	•	•	•	•
Pre-wash	Tank capacity	lt	70		70		70	70
	Pump power	kW	1,5		1,5		1,5	1,5
1st wash	Tank capacity	lt	70	70	70	70	70	70
	Electrical resistance	kW	10,5	10,5	10,5	10,5	10,5	10,5
	Pump power	kW	1,5	1,5	1,5	1,5	1,5	1,5
	Water temperature							
	1st speed	°C	60	60	63	63	63	63
	2nd speed	°C	60	60	60	60	60	60
3rd speed	°C				63	63	63	
4th speed	°C				60	60	60	
2nd wash	Tank capacity	lt						70
	Electrical resistance	kW						10,5
	Pump power	kW						1,5
	Water temperature							
	1st speed	°C						63
	2nd speed	°C						60
3rd speed	°C						63	
4th speed	°C						60	
Rinse	Boiler capacity	lt	17	17	17	17	17	17
	Pump power	kW			0,2	0,2	0,2	0,2
	Water temperature							
	1st speed	°C	82	82	82	82	82	82
	2nd speed	°C	82	82	82	82	82	82
	3rd speed	°C				82	82	82
4th speed	°C				65	65	65	

Baskets supplied

	 50x50 cm	 50x50 cm	
TE...	1 x KEBPIN	1 x KEBFLA17	1 x CPP



TE...D: basket forward, from left to right
TE...S: basket forward, from right to left







TE SERIES

CONVEYOR BASKET TUNNEL DISHWASHER - SINGLE RINSE





AISI 304 stainless steel with spaced double wall sides construction, double-skinned insulated and counterbalanced doors, fully pressed tanks, integral stainless steel filters on the tanks. SINGLE rinse. Models... S: basket EXIT on the LEFT. Models... D: basket EXIT to the RIGHT. Models compliant with Industry 4.0 regulations through a dedicated

accessory. The appliances are designed for hot water supply; the power consumption figure in kW refers to appliances with hot water supply.

	MOD.	DESCRIPTION					
	TE120S	BASKET CONVEYOR DISHWASHER 120 BASKETS/HOUR - BASKET EXIT ON THE LEFT	115x77x161,5	22	400V 3N~/50Hz		16.097
	TE160S	BASKET CONVEYOR DISHWASHER 160 BASKETS/HOUR - BASKET EXIT ON THE LEFT	145x81,3x161,5	23,2	400V 3N~/50Hz		20.831
	TE210S	BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - BASKET EXIT ON THE LEFT	196,8x77x161,5	30	400V 3N~/50Hz		24.618
	TE210AS	BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	196,8x99x161,5	30	400V 3N~/50Hz		27.459
	TE270S	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE LEFT	226,8x81,3x161,5	30,2	400V 3N~/50Hz		29.352
	TE270AS	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	196,8x99x161,5	30,2	400V 3N~/50Hz		32.193
	TE120D	BASKET CONVEYOR DISHWASHER 120 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	115x77x161,5	22	400V 3N~/50Hz		16.097
	TE160D	BASKET CONVEYOR DISHWASHER 160 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	145x81,3x161,5	23,2	400V 3N~/50Hz		20.831
	TE210D	BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	196,8x77x161,5	30	400V 3N~/50Hz		24.618

MOD.	DESCRIPTION					€
	TE210AD BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	196,8x99x161,5	30	400V 3N~/ 50Hz		27.459
	TE270D BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	226,8x81,3x161,5	30,2	400V 3N~/ 50Hz		29.352
	TE270AD BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	196,8x99x161,5	30,2	400V 3N~/ 50Hz		32.193

ACCESSORIES






MOD.	DESCRIPTION					€
FCTE	MICRO ENDING SWITCH FOR BASKET CONVEYOR DISHWASHER	10x10x10				294

TE SERIES





CONVEYOR BASKET TUNNEL DISHWASHER - TRIPLE RINSE

AISI 304 stainless steel with spaced double wall sides construction, double-skinned insulated and counterbalanced doors, fully pressed tanks, integral stainless steel filters on the tanks. TRIPLE rinse. Models... S: basket EXIT on the LEFT. Models... D: basket EXIT to the RIGHT. Models compliant with Industry 4.0 regulations through a dedicated accessory.

	MOD.	DESCRIPTION					€
	TE2003S	BASKET CONVEYOR DISHWASHER 200 BASKETS/HOUR - BASKET EXIT ON THE LEFT	200,1x81,3x161,5	21	400V 3N~/50Hz		26.040
	TE2703S	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE LEFT	281,9x81,3x161,5	25	400V 3N~/50Hz		34.562
	TE2703AS	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	251,9x99x161,5	25	400V 3N~/50Hz		37.402
	TE3203S	BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - BASKET EXIT ON THE LEFT	363,7x81,3x161,5	38	400V 3N~/50Hz		44.977
	TE3203AS	BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	333,7x99x161,5	38	400V 3N~/50Hz		47.818
	TE2003D	BASKET CONVEYOR DISHWASHER 200 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	200,1x81,3x161,5	21	400V 3N~/50Hz		26.040
	TE2703D	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	281,9x81,3x161,5	25	400V 3N~/50Hz		34.562
	TE2703AD	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	251,9x99x161,5	25	400V 3N~/50Hz		37.402
	TE3203D	BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	363,7x81,3x161,5	38	400V 3N~/50Hz		44.977

MOD.	DESCRIPTION					€
	TE3203AD BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	333,7x99x161,5	38	400V 3N~/ 50Hz		47.818

ACCESSORIES

MOD.	DESCRIPTION					€
FCTE	MICRO ENDING SWITCH FOR BASKET CONVEYOR DISHWASHER	10x10x10				294

TE SERIES







BASKET CONVEYOR TE DISHWASHER ACCESSORIES

The following accessories must be ordered together with the dishwasher. In case of supply with OSMOSIS treated water, there is a surcharge for the heat recovery unit, contact our sales offices.

ACCESSORIES

	MOD.	DESCRIPTION					€
	MA6TE	STRAIGHT DRYING MODULE	60x77x177,5	6		400V 3N~/50Hz	6.862
	MA9TE	STRAIGHT DRYING MODULE	60x77x177,5	9		400V 3N~/50Hz	7.499
	MA6ATE	CORNER DRYING MODULE	82x87,9x177,5	6		400V 3N~/50Hz	13.234
	MA9ATE	CORNER DRYING MODULE	82x87,9x177,5	9		400V 3N~/50Hz	13.870
	AVTE	STEAM VACUUM SYSTEM		0,2		400V 3N~/50Hz	2.205
	RCTE	HEATING RECUPERATOR				400V 3N~/50Hz	4.412
	RCTE3	HEAT RECOVERY UNIT - ONLY FOR TRIPLE RINSE MODELS	55x55x21			400V 3N~/50Hz	6.616
	MPCTE	HEAT PUMP MODULE				400V 3N~/50Hz	38.720
	DDBTE	DETERGENT AND RINSE AID DISPENSER INSTALLED				400V 3N~/50Hz	784
	AAFTE	PREPARATION FOR COLD WATER FEEDING				400V 3N~/50Hz	539
	IGTE3	GENERAL SWITCH INSTALLED FOR TRIPLE RINSE MODELS				400V 3N~/50Hz	2.842
	IETE	EMERGENCY SWITCH INSTALLED				400V 3N~/50Hz	343
	RPTE	PRESSURE REDUCER WITH MANOMETER TE120 + 210 SINGLE RINSE					539
	DIV2TE	2-PIECE DISHWASHER DIVISION					1.961

ACCESSORIES

	MOD.	DESCRIPTION					€
	DIV3TE	3-PIECE DISHWASHER DIVISION					3.921
	PSUTE	SIDE SPLASH GUARDS ON EXIT					343















TE SERIES













BASKET CONVEYOR TE DISHWASHER ACCESSORIES

LEFT-RIGHT basket exit: refers to the exit from the dishwasher.


ACCESSORIES

	MOD.	DESCRIPTION					€
	LAVWITE	REMOTE CONNECTION DEVICE FOR TE SIRIES DISHWASHERS				230V 1N~/50Hz	315
	TEU07TE	BASKET LOAD/UNLOAD TABLE	70x70x85				1.133
	TEU110TE	BASKET LOAD/UNLOAD TABLE	110x70x85				1.166
	TU07ATE	EXIT TABLE WITH DRYING MODULE	70x70x85				1.245
	TU110ATE	EXIT TABLE WITH DRYING MODULE	110x70x85				1.295
	TLUDTE	MECHANIZED SIDE TABLE - BASKET EXIT RIGHT	60x65x85				3.087
	TLUSTE	MECHANIZED SIDE TABLE - BASKET EXIT LEFT	60x65x85				3.087
	PR100TE	CONNECTING SHELF	100x60x5				451
	PR130TE	CONNECTING SHELF	130x60x5				592
	TC120VD	SORTING TABLE WITH SINK - BASKET EXIT ON THE RIGHT	120x70x85				2.247
	TC150VD	SORTING TABLE WITH SINK - BASKET EXIT ON THE RIGHT	150x70x85				2.427
	TC180VD	SORTING TABLE WITH SINK - BASKET EXIT ON THE RIGHT	180x70x85				2.582
	TC120VS	SORTING TABLE WITH SINK - BASKET EXIT ON THE LEFT	120x70x85				2.247
	TC150VS	SORTING TABLE WITH SINK - BASKET EXIT ON THE LEFT	150x70x85				2.427
	TC180VS	SORTING TABLE WITH SINK - BASKET EXIT ON THE LEFT	180x70x85				2.582

ACCESSORIES

	MOD.	DESCRIPTION					€
	TCS120VD	SORTING TABLE - BASKET EXIT ON THE RIGHT	120x70x85				2.565
	TCS150VD	SORTING TABLE - BASKET EXIT ON THE RIGHT	150x70x85				2.865
	TCS180VD	SORTING TABLE - BASKET EXIT ON THE RIGHT	180x70x85				3.157
	TCS120VS	SORTING TABLE - BASKET EXIT ON THE LEFT	120x70x85				2.565
	TCS150VS	SORTING TABLE - BASKET EXIT ON THE LEFT	150x70x85				2.865
	TCS180VS	SORTING TABLE - BASKET EXIT ON THE LEFT	180x70x85				3.157
	RR110TE	ROLLER CONVEYER STRAIGHT UNIT	110x63x87,5				2.547
	RR160TE	ROLLER CONVEYER STRAIGHT UNIT	160x63x87,5				3.362
	RR210TE	ROLLER CONVEYER STRAIGHT UNIT	210x63x87,5				4.469
	RR260TE	ROLLER CONVEYER STRAIGHT UNIT	260x63x87,5				5.515
	RRR114TE	ROLLER CONVEYER STRAIGHT UNIT ON WHEELS	114,5x64x87,5				4.469
	RRR164TE	ROLLER CONVEYER STRAIGHT UNIT ON WHEELS	164,5x64x87,5				5.266
	RRR214TE	ROLLER CONVEYER STRAIGHT UNIT ON WHEELS	214,5x64x87,5				7.067
	RC90TE	ROLLER CONVEYER UNIT 90° CURVED	110x110x87,5				3.783
	RC90STE	MECHANISED ROLLER CONVEYER UNIT 90° CURVED - FOR UNLOADING	80x80x87,5				6.862
	RC180D	MECHANISED ROLLER CONVEYER UNIT 180° CURVED - FOR UNLOADING - EXIT TO THE RIGHT	140x80x87,5				11.030
	RC180S	MECHANISED ROLLER CONVEYER UNIT 180° CURVED - FOR UNLOADING - EXIT TO THE LEFT	140x80x87,5				11.030
	TC160FD	SORTING TABLE WITH HOLE - BASKET EXIT ON THE RIGHT	160x105x85				3.397
	TC210FD	SORTING TABLE WITH HOLE - BASKET EXIT ON THE RIGHT	210x105x85				3.877
	TC260FD	SORTING TABLE WITH HOLE - BASKET EXIT ON THE RIGHT	260x105x85				4.399

ACCESSORIES

	MOD.	DESCRIPTION					€
	TC160FS	SORTING TABLE WITH HOLE - BASKET EXIT ON THE LEFT	160x105x85				3.397
	TC210FS	SORTING TABLE WITH HOLE - BASKET EXIT ON THE LEFT	210x105x85				3.877
	TC260FS	SORTING TABLE WITH HOLE - BASKET EXIT ON THE LEFT	260x105x85				4.399
	MPC160	DOUBLE-SIDED SHELF FOR BASKETS	160x65x60				1.587
	MPC210	DOUBLE-SIDED SHELF FOR BASKETS	210x65x60				1.690
	MPC260	DOUBLE-SIDED SHELF FOR BASKETS	260x65x60				1.802
	PV70D	CONNECTION SHELF WITH SINK BASKET EXIT ON THE RIGHT	70x70x45				1.338
	PV100D	CONNECTION SHELF WITH SINK BASKET EXIT ON THE RIGHT	100x70x45				1.527
	PV130D	CONNECTION SHELF WITH SINK BASKET EXIT ON THE RIGHT	130x70x45				1.716
	PV70S	CONNECTION SHELF WITH SINK BASKET EXIT ON THE LEFT	70x70x45				1.338
	PV100S	CONNECTION SHELF WITH SINK BASKET EXIT ON THE LEFT	100x70x45				1.527
	PV130S	CONNECTION SHELF WITH SINK BASKET EXIT ON THE LEFT	130x70x45				1.716
	DE	REMOVABLE SHOWER HEAD	5x23x32				330
	DF	FIX SHOWER	12x40x105				608
	PULIPE	BENCH TYPE ELECTRIC POTS CLEANING MACHINE	18x29x24	0,18	230V 1N~/50Hz		3.252
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10				80
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5				93
	CPP	CUTLERY TRAY FOR BASKET	10x22x13				22
	VCAP	CUTLERY SOAKING BOWL	56x56x60				1.523
	CPC	TROLLEY FOR BASKETS	63,9x75,5x90				734

HOODS

Extraction System units in AISI 304 stainless steel, with high filtration efficiency. Wide variety of complete solutions: from just extraction through to the most complex, high-performance systems designed to maintain the ideal microclimate in the kitchen, featuring extraction and balanced air input, also providing optimal energy saving.



HOODS

TECHICAL SPECIFICATIONS

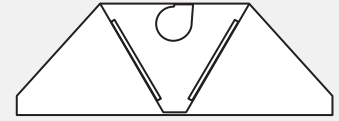
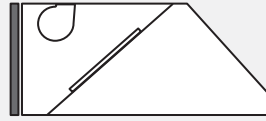
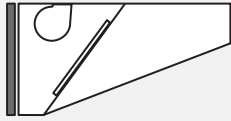
Hoods with labyrinth filters

SP: SNACK outline, wall mounted

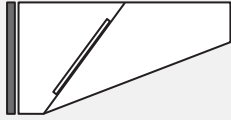
P: wall mounted

C: ceiling hood

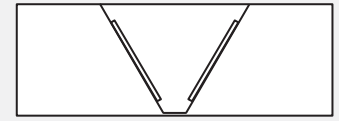
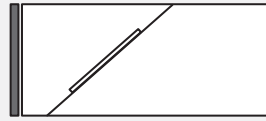
CA



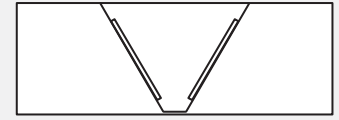
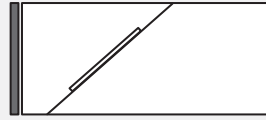
CS



PK



K



WALL MOUNTED steam exhausting hoods

KVP

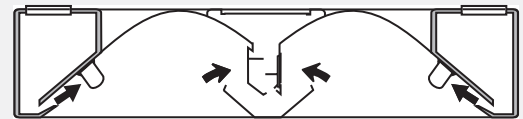
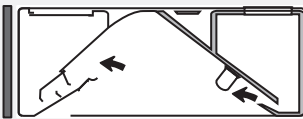


Wall mounted compensation hoods, drawer-filters

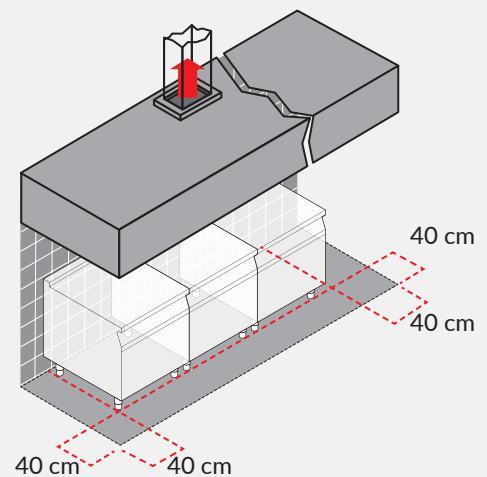
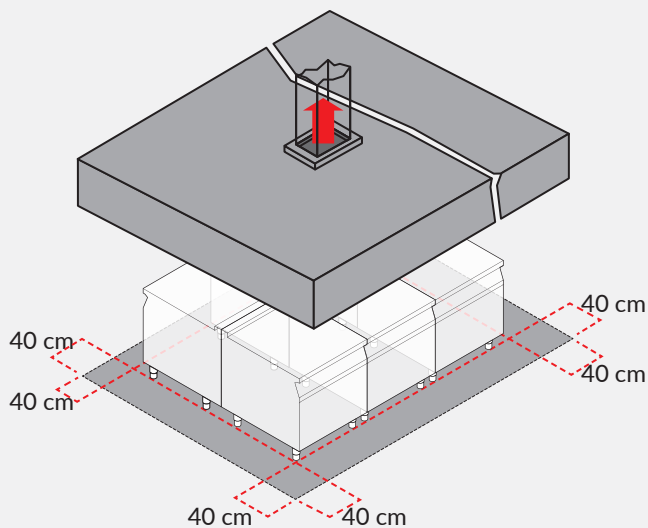
P: wall mounted

C: ceiling hood

KK



Hood dimensioning



HOODS

TECHICAL SPECIFICATIONS

Lighting kit

Hood length (cm)	
PKP.... 100 - 160	1 x KL1016
PKP.... 200 - 280	1 x KL2028
PKP.... 300 - 320	1 x KL3032
PKP.... 360 - 400	2 x KL2028
PKC.... 100 - 160	2 x KL1016
PKC.... 200 - 280	2 x KL2028
PKC.... 300 - 320	2 x KL3032
PKC.... 360 - 400	4 x KL2028

Division in pieces

	≤ 410 cm	>410 cm		≤ 410 cm	>410 cm		≤ 410 cm	>410 cm
PKP11	1	-	KC24	2	3	KKP16	1	2
PKP13	1	-	KC26	2	3	KKC17	1	2
PKP16	1	-	PKC17	1	-	KKC22	2	4
KP11	1	2	PKC20	1	-	KKC26	2	4
KP13	1	2	PKC22	2	-			
KP16	1	2	PKC24	2	-			
KC17	1	2	PKC26	2	-			
KC20	1	2	KKP11	1	2			
KC22	2	3	KKP13	1	2			

Exhaust fan

MOD.	Speeds	m ³ /h	kW	Hst
SPE7	1	1600	0,18	15
Σ SPE9	1	2500	0,42	25
SPE10	1	4000	0,55	36

Inlet fan

MOD.	Speeds	m ³ /h	kW	Hst
I1M08	1	800	0,06	7
Σ I1M12	1	1.200	0,14	15
I1M25	1	2.500	0,25	14
I1T1	1	1.200	0,37	20
I1T2	1	2.000	0,55	20
I1T4	1	4.000	1,1	20
I1T6	1	6.000	1,5	20
I1T8	1	8.000	1,5	20
I2T1	2	1.200	0,37/0,12	20
I2T2	2	2.000	0,55/0,16	20
I2T4	2	4.000	1,1/0,37	20
I2T6	2	6.000	1,7/0,6	20
I2T8	2	8.000	1,7/0,6	20

Exhaust fan

MOD.	Speeds	m ³ /h	kW	Hst
A1T1	1	1.500	0,55	50
A1T3	1	3.000	1,1	50
A1T4	1	4.500	1,5	50
A1T6	1	6.000	2,2	50
A1T8	1	8.000	3	60
A1T10	1	10.000	3	55
A1T12	1	12.000	4	55
A1T15	1	15.000	4	40
A1T18	1	18.000	5,5	45
A1T23	1	23.000	7,5	45
A2T1	2	1.500	0,55/0,16	50
A2T3	2	3.000	1,1/0,37	50
A2T4	2	4.500	1,7/0,6	50
A2T6	2	6.000	2,2/0,75	50
A2T8	2	8.000	3/1	60
A2T12	2	12.000	4/1,2	55
A2T18	2	18.000	5,5/1,6	45
A2T23	2	23.000	7,5/2,2	45

A...: exhaust fan

I...: inlet fan

...M...: monophase

...T...: triphase

Hst - in mm of water

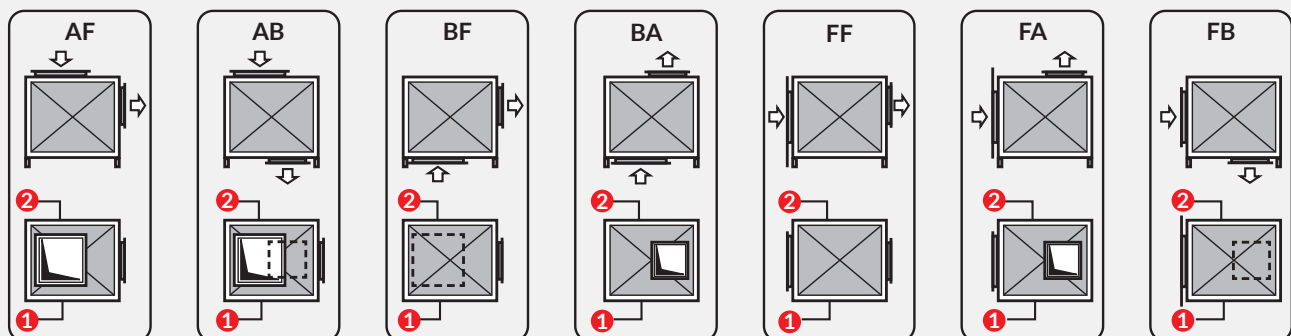
Exhaust/ inlet fans in box casing: guide-lines to choose the model

Compulsory data for specification when ordering air extractors:

- 1) Fan model.
- 2) Positions of intakes and discharge outlets AF, AB, BF, BA, FF, FA or FB (see table below). Users are reminded that the intake opening must be made on installation.
- 3) Removable panel for maintenance, 1 or 2 (see table below).

Example







A1T8	BF	2
(1)	(2)	(3)








VENTILATION HOODS











HOOD WITH BUILT-IN VACUUM SYSTEM WITH LABYRINTH FILTERS

AISI 304 stainless steel through spot-welding with satin finish. Digital control panel with variable speed drive. Shaped sealing joint with tap for draining of condensed fats. Equipped with accessories for fastening. ...S...: Snack outline, less space occupied. ...P: wall mounted. ...C: ceiling hood.

	MOD.	DESCRIPTION					€
	CA9012SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	120x90x45	0,184	230V 1N~/ 50 ÷ 60Hz		1.796
	CA9016SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	160x90x45	0,184	230V 1N~/ 50 ÷ 60Hz		1.997
	CA9020SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	200x90x45	0,42	230V 1N~/ 50Hz		2.336
	CA9024SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	240x90x45	0,42	230V 1N~/ 50Hz		2.527
	CA9028SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	290x90x45	0,42	230V 1N~/ 50Hz		2.807
	CA9032SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	320x90x45	0,42	230V 1N~/ 50Hz		3.028
	CA9012P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	120x90x45	0,184	230V 1N~/ 50 ÷ 60Hz		2.210
	CA9016P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x90x45	0,184	230V 1N~/ 50 ÷ 60Hz		2.293
	CA9020P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x90x45	0,42	230V 1N~/ 50Hz		2.463
	CA9024P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x90x45	0,42	230V 1N~/ 50Hz		2.656
	CA9028P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	280x90x45	0,42	230V 1N~/ 50Hz		2.780
	CA9032P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	320x90x45	0,42	230V 1N~/ 50Hz		2.953
	CA1112P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	120x110x45	0,184	230V 1N~/ 50 ÷ 60Hz		2.278
	CA1116P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x110x45	0,184	230V 1N~/ 50 ÷ 60Hz		2.355
	CA1120P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x110x45	0,42	230V 1N~/ 50Hz		2.699
	CA1124P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x110x45	0,42	230V 1N~/ 50Hz		2.790
	CA1128P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	280x110x45	0,42	230V 1N~/ 50Hz		2.880
	CA1132P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	320x110x45	0,42	230V 1N~/ 50Hz		3.071

	MOD.	DESCRIPTION					€
	CA1316C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x130x45	0,184	230V 1N~/ 50 ÷ 60Hz		2.608
	CA1320C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x130x45	0,42	230V 1N~/ 50Hz		2.953
	CA1324C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x130x45	0,42	230V 1N~/ 50Hz		3.034
	CA1328C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	280x130x45	0,42	230V 1N~/ 50Hz		3.181
	CA1332C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	320x130x45	0,42	230V 1N~/ 50Hz		3.919
	CA2016C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x200x45	0,42	230V 1N~/ 50Hz		3.127
	CA2020C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x200x45	0,42	230V 1N~/ 50Hz		3.490
	CA2024C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x200x45	0,42	230V 1N~/ 50Hz		3.556

ACCESSORIES







	MOD.	DESCRIPTION					€
	C30	ZINC PLATED CIRCULAR SECTION PIPE CM 100	100x30x0				80
	R30	90° ZINC PLATED BEND FOR PIPES	30x30x100				115
	C30S	END ZINC PLATED CIRCULAR SECTION PIPE	30x30x50				84
	R3030A	BEND FOR PIPES	37x60x37				163
	RQC30	SQUARE-CIRCULAR BEND FOR PIPES	36x36x26				90
	KL1016	LIGHTING KIT FOR AUTO ASPIRING HOOD	65x5x8	0,018	230V 1N~/ 50Hz		192
	KL2028	LIGHTING KIT FOR AUTO ASPIRING HOOD	125x5x8	0,036	230V 1N~/ 50Hz		207
	KL3032	LIGHTING KIT FOR AUTO ASPIRING HOOD	150x5x8	0,058	230V 1N~/ 50Hz		220











VENTILATION HOODS

HOODS WITH LABYRINTH FILTERS







AISI 304 stainless steel through spot-welding with satin finish. Shaped sealing joint with tap for draining of condensed fats. Equipped with accessories for fastening. ...S...: Snack outline, less space occupied.

	MOD.	DESCRIPTION					€
	CS9012SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	120x90x45				1.071
	CS9016SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	160x90x45				1.162
	CS9020SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	200x90x45				1.402
	CS9024SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	240x90x45				1.597
	CS9028SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	280x90x45				1.901
	CS9030SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	300x90x45				1.981
	CS1316C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	160x130x45				1.748
	CS1320C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	200x130x45				1.962
	CS1324C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	240x130x45				2.354
	CS1328C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	280x130x45				2.775
	CS1330C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	300x130x45				2.855
	CS1332C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	320x130x45				2.971

ACCESSORIES

	MOD.	DESCRIPTION					€
	C30	ZINC PLATED CIRCULAR SECTION PIPE CM 100	100x30x0				80
	R30	90° ZINC PLATED BEND FOR PIPES	30x30x100				115
	C30S	END ZINC PLATED CIRCULAR SECTION PIPE	30x30x50				84
	R3030A	BEND FOR PIPES	37x60x37				163

ACCESSORIES

	MOD.	DESCRIPTION					€
	RQC30	SQUARE-CIRCULAR BEND FOR PIPES	36x36x26				90
	KL1016	LIGHTING KIT FOR AUTO ASPIRING HOOD	65x5x8	0,018	230V 1N~/ 50Hz		192
	KL2028	LIGHTING KIT FOR AUTO ASPIRING HOOD	125x5x8	0,036	230V 1N~/ 50Hz		207
	KL3032	LIGHTING KIT FOR AUTO ASPIRING HOOD	150x5x8	0,058	230V 1N~/ 50Hz		220



VENTILATION HOODS







HOODS WITH LABYRINTH FILTERS CUBIC OUTLINE

AISI 304 stainless steel hood, Scotch-Brite finishing. AISI 304 Thickness: 0.8 mm for hoods with length 3 meters. Spot-welded construction. AISI 304 labyrinth filters, easily removable for cleaning purposes. Liquid collection in side discharge channels. PKP: wall mounted. Standard supply: fat drain tap and wall installation kit. PKC: ceiling mounted.

Standard supply: fat drain tap and ceiling installation kit. Match with lighting kit: see the introductory section to this chapter.



MOD.	DESCRIPTION	 cm	 kw	 kw		€
PKP1112	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x110x45				1.389
PKP1116	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x110x45				1.592
PKP1120	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x110x45				1.869
PKP1124	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x110x45				2.200
PKP1128	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x110x45				2.514
PKP1132	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x110x45				2.812
PKP1136	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x110x45				3.439
PKP1140	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x110x45				3.721
PKP1312	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x130x45				1.529
PKP1316	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x130x45				1.738
PKP1320	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x130x45				2.291
PKP1324	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x130x45				2.413
PKP1328	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x130x45				2.748
PKP1332	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x130x45				3.074
PKP1336	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x130x45				3.759
PKP1340	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x130x45				4.056
PKP1612	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x160x45				1.683
PKP1616	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x160x45				1.913
PKP1620	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x160x45				2.519

	MOD.	DESCRIPTION					€
	PKP1624	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x160x45				2.656
	PKP1628	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x160x45				3.021
	PKP1632	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x160x45				3.536
	PKP1636	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x160x45				4.131
	PKP1640	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x160x45				4.459
	PKC1716	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x170x45				2.250
	PKC1720	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x170x45				2.566
	PKC1724	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x170x45				3.096
	PKC1728	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x170x45				3.527
	PKC1732	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x170x45				4.136
	PKC1736	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x170x45				4.865
	PKC1740	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x170x45				5.270
	PKC2020	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x200x45				2.878
	PKC2024	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x200x45				3.290
	PKC2028	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x200x45				3.779
	PKC2032	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x200x45				4.387
	PKC2036	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	630x200x45				5.185
	PKC2040	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x200x45				5.591
	PKC2220	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x220x45				3.122
	PKC2224	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	220x240x45				3.567
	PKC2228	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x220x45				4.097
	PKC2232	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x220x45				4.757
PKC2236	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x220x45				5.621	





	MOD.	DESCRIPTION					€
	PKC2240	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x220x45				6.061
	PKC2420	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x240x45				3.920
	PKC2424	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x240x45				4.618
	PKC2428	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x240x45				5.279
	PKC2432	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x240x45				5.528
	PKC2436	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x240x45				7.216
	PKC2440	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x240x45				7.814
	PKC2620	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x260x45				4.583
	PKC2624	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x260x45				4.829
	PKC2628	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x260x45				5.494
	PKC2632	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x260x45				5.933
	PKC2636	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x260x45				7.515
	PKC2640	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x260x45				8.113

ACCESSORIES

	MOD.	DESCRIPTION					€
	KL1016	LIGHTING KIT FOR AUTO ASPIRING HOOD	65x5x8		0,018	230V 1N~/50Hz	192
	KL2028	LIGHTING KIT FOR AUTO ASPIRING HOOD	125x5x8		0,036	230V 1N~/50Hz	207
	KL3032	LIGHTING KIT FOR AUTO ASPIRING HOOD	150x5x8		0,058	230V 1N~/50Hz	220

VENTILATION HOODS

HOODS WITH LABYRINTH FILTERS CUBIC OUTLINE







AISI 304 stainless steel hood, Scotch-Brite finishing. Spot welding and continuous welding construction. AISI 304 labyrinth filters, easily removable for cleaning purposes. Liquid collection in side discharge channels. KP: wall mounted. Standard supply:fat drain tap and wall installation kit. KC: ceiling mounted. Standard supply:fat drain tap





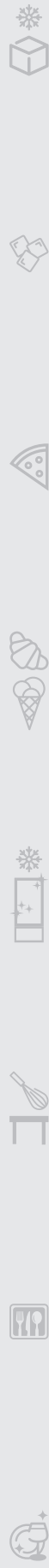
MOD.	DESCRIPTION			€
KP1112	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x110x40		1.894
KP1116	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x110x40		2.236
KP1120	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x110x40		2.576
KP1124	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x110x40		3.081
KP1128	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x110x40		3.268
KP1132	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x110x40		3.630
KP1136	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x110x40		4.001
KP1140	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x110x40		4.376
KP1312	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x130x40		1.992
KP1316	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x130x40		2.346
KP1320	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x130x40		2.707
KP1324	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x130x40		3.237
KP1328	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x130x40		3.432
KP1332	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x130x40		3.813
KP1336	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x130x40		4.198
KP1340	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x130x40		4.593
KP1344	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	440x130x40		6.239
KP1348	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	480x130x40		6.799
KP1612	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x160x40		2.236










	MOD.	DESCRIPTION					€
	KP1616	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x160x40				2.463
	KP1620	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x160x40				2.633
	KP1624	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x160x40				3.401
	KP1628	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x160x40				3.602
	KP1632	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x160x40				4.006
	KP1636	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x160x40				4.406
	KP1640	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x160x40				4.822
	KP1644	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	440x160x40				6.332
	KP1648	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	480x160x40				7.137
	KC1716	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x170x40				2.675
	KC1720	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x170x40				3.005
	KC1724	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x170x40				3.401
	KC1728	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x170x40				3.732
	KC1732	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x170x40				4.177
	KC1736	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x170x40				4.568
	KC1740	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x170x40				4.963
	KC1744	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	440x170x40				6.725
	KC1748	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	480x170x40				7.137
	KC2020	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x200x40				3.567
	KC2024	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x200x40				3.958
	KC2028	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x200x40				4.400
KC2032	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x200x40				4.963	
KC2036	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x200x40				5.403	

MOD.	DESCRIPTION	   	€
 KC2040	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x200x40	5.799
KC2044	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	440x200x40	7.881
KC2048	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	480x200x40	8.290
KC2220	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x220x40	3.678
KC2224	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x220x40	4.806
KC2228	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x220x40	5.380
KC2232	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x220x40	5.894
KC2236	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x220x40	6.474
KC2240	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x220x40	6.986
KC2244	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	440x220x40	8.301
KC2248	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	480x220x40	8.843
KC2420	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x240x40	3.958
KC2424	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x240x40	4.999
KC2428	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x240x40	5.513
KC2432	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x240x40	6.091
KC2436	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x240x40	6.728
KC2440	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x240x40	7.304
KC2444	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	440x240x40	8.588
KC2448	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	480x240x40	9.135
KC2624	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x260x40	5.454
KC2628	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x260x40	6.014
KC2632	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x260x40	6.645
KC2636	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x260x40	7.342










	MOD.	DESCRIPTION					€
	KC2640	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x260x40				7.971
	KC2644	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	440x260x40				9.372
	KC2648	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	480x260x40				9.964

VENTILATION HOODS

WALL MOUNTED STEAM EXHAUSTING HOODS

AISI 304 stainless steel hood, Scotch-Brite finishing. Laminar air intake to separate fat drops and condensate wet steam. Condensate water collection in side discharge channels. Seams spot-welded and continuous-welded. Standard supply: wall installation kit.

	MOD.	DESCRIPTION					€
	KVP1010	WALL STEAM EXHAUSTING HOOD	100x100x40				1.470
	KVP1212	WALL STEAM EXHAUSTING HOOD	120x120x40				1.727
	KVP1216	WALL STEAM EXHAUSTING HOOD	160x120x40				2.203
	KVP1220	WALL STEAM EXHAUSTING HOOD	200x120x40				2.675
	KVP1225	WALL STEAM EXHAUSTING HOOD	250x120x40				3.122



VENTILATION HOODS





WALL MOUNTED COMPENSATION HOODS, DRAWER-FILTERS

AISI 304 stainless steel hood, Scotch-Brite finishing. Spot welding and continuous welding construction. AISI 304 drawer filters, easily removable for cleaning purposes. Liquid collection in side discharge channels. Lamp holder, IP65 protected. KKP: wall mounted. Standard supply: fat drain tap and wall installation kit. KKC: ceiling mounted.

Standard supply: fat drain tap and ceiling installation kit.



MOD.	DESCRIPTION					€
KKP1112	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	120x110x50				3.978
KKP1116	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	160x110x50				4.872
KKP1120	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	200x110x50				5.654
KKP1124	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	240x110x50				6.472
KKP1128	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	280x110x50				7.256
KKP1132	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	320x110x50				8.053
KKP1136	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	360x110x50				8.852
KKP1140	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	400x110x50				9.645
KKP1144	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	440x110x50				12.124
KKP1148	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	480x110x50				12.939
KKP1312	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	120x130x50				4.111
KKP1316	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	160x130x50				5.013
KKP1320	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	200x130x50				5.817
KKP1324	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	240x130x50				6.628
KKP1328	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	280x130x50				7.425
KKP1332	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	320x130x50				8.224
KKP1336	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	360x130x50				9.036
KKP1340	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	400x130x50				9.843
KKP1344	WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	440x130x50				12.445

MOD.	DESCRIPTION					€
	KKP1348 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	480x130x50				13.247
	KKP1616 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	160x160x50				5.465
	KKP1620 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	200x160x50				6.431
	KKP1624 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	240x160x50				7.442
	KKP1628 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	280x160x50				8.352
	KKP1632 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	320x160x50				9.257
	KKP1636 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	360x160x50				10.180
	KKP1640 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	400x160x50				11.089
	KKP1644 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	440x160x50				13.870
	KKP1648 WALL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	480x160x50				14.885
	KKC1820 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	200x180x50				9.547
	KKC1824 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	240x180x50				11.003
	KKC1828 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	280x180x50				12.454
	KKC1832 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	320x180x50				13.854
	KKC1836 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	360x180x50				15.393
	KKC1840 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	400x180x50				16.845
	KKC1844 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	440x180x50				20.551
	KKC1848 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	480x180x50				22.006
	KKC2220 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	200x220x50				11.305
	KKC2224 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	240x220x50				12.939
	KKC2228 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	280x220x50				14.519
	KKC2232 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	320x220x50				16.108
	KKC2236 CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	360x220x50				17.708





MOD. DESCRIPTION








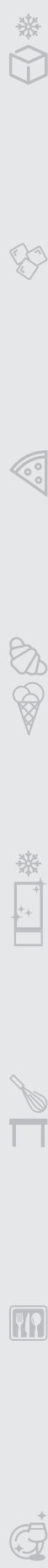
MOD.	DESCRIPTION			€
KKC2240	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	400x220x50		19.295
KKC2244	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	440x220x50		24.252
KKC2248	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	480x220x50		25.887
KKC2624	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	240x260x50		13.247
KKC2628	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	280x260x50		14.855
KKC2632	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	320x260x50		16.451
KKC2636	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	360x260x50		18.067
KKC2640	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	400x260x50		19.680
KKC2644	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	440x260x50		24.885
KKC2648	CENTRAL COMPENSATION HOOD WITH DRAWER FILTERS CUBIC OUTLINE	480x260x50		25.437

VENTILATION






EXHAUST - INLET FANS IN BOX CASING, 1 SPEED

Centrifugal exhaust / inlet fan in box casing; double side suction. Motor coupled to the fan wheel through pulleys and belts (three-phase models) or directly coupled to the fan wheel (one - phase models). Zinc-plate panel with internal sound-and fireproof insulation. Anti-vibration duct junction and case supports.
A....: exhaust fan. I....: inlet fan. ...M....







	MOD.	DESCRIPTION					€
	SPE7	1-PHASE AIR EXTRACTOR 1600 M3	50x50x50	0,18	230V 1N~/ / 240V 1N~/ / 50Hz		1.116
	SPE9	1-PHASE AIR EXTRACTOR 2500 M3	60x60x60	0,42	230V 1N~/ / 240V 1N~/ / 50Hz		1.269
	SPE10	1-PHASE AIR EXTRACTOR 4000 M3	60x60x60	0,55	230V 1N~/ / 240V 1N~/ / 50Hz		1.402
	A1T1	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 1500 CBM/HOUR	80x60x60	0,55	400V 3N~/ / 50Hz		1.901
	A1T3	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 3000 CBM/HOUR	80x62x62	1,1	400V 3N~/ / 50Hz		2.181
	A1T4	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 4500 CBM/HOUR	80x62x77	1,5	400V 3N~/ / 50Hz		2.325
	A1T6	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 6000 CBM/HOUR	90x75x75	2,2	400V 3N~/ / 50Hz		2.805
	A1T8	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 8000 CBM/HOUR	100x90x90	3	400V 3N~/ / 50Hz		3.595
	A1T10	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 10000 CBM/HOUR	120x100x100	3	400V 3N~/ / 50Hz		4.168
	A1T12	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 12000 CBM/HOUR	120x100x100	4	400V 3N~/ / 50Hz		4.305
	A1T15	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 15000 CBM/HOUR	120x100x100	4	400V 3N~/ / 50Hz		4.371
	A1T18	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 18000 CBM/HOUR	150x120x120	5,5	400V 3N~/ / 50Hz		7.661
	A1T23	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 23000 CBM/HOUR	160x140x130	7,5	400V 3N~/ / 50Hz		8.811
	I1T1	INLET FAN 3-PHASE 1 SPEED 1200 CBM/HOUR	85x60x60	0,37	400V 3N~/ / 50Hz		2.203
	I1T2	INLET FAN 3-PHASE 1 SPEED 2000 CBM/HOUR	85x60x60	0,55	400V 3N~/ / 50Hz		2.215
	I1T4	INLET FAN 3-PHASE 1 SPEED 4000 CBM/HOUR	95x62x62	1,1	400V 3N~/ / 50Hz		2.569
	I1T6	INLET FAN 3-PHASE 1 SPEED 6000 CBM/HOUR	100x100x100	1,5	400V 3N~/ / 50Hz		3.439
	I1T8	INLET FAN 3-PHASE 1 SPEED 8000 CBM/HOUR	110x95x95	1,5	400V 3N~/ / 50Hz		3.895





	MOD.	DESCRIPTION					€
	I1M08	INLET FAN 1-PHASE 1 SPEED 800 CBM/HOUR	50x50x50	0,06		230V 1N~/50Hz	1.340
	I1M1	INLET FAN 1-PHASE 1 SPEED 1200 CBM/HOUR	50x50x50	0,14		230V 1N~/50Hz	1.347
	I1M2	INLET FAN 1-PHASE 1 SPEED 2500 CBM/HOUR	60x60x60	0,25		230V 1N~/50Hz	1.650







ACCESSORIES

	MOD.	DESCRIPTION					€
	INV1T07	INVERTER FOR 3-PHASE MOTOR	14x16,2x20	0,75		400V 3N ~ 50 ÷60 Hz	1.845
	INV1T15	INVERTER FOR 3-PHASE MOTOR	14x16,2x20	1,5		400V 3N ~ 50 ÷60 Hz	1.937
	INV1T22	INVERTER FOR 3-PHASE MOTOR	16,4x17,6x31	2,2		400V 3N ~ 50 ÷60 Hz	2.030
	INV1T40	INVERTER FOR 3-PHASE MOTOR	16,4x17,6x31	4		400V 3N ~ 50 ÷60 Hz	2.850
	INV1T55	INVERTER FOR 3-PHASE MOTOR	22x25x31	5,5		400V 3N ~ 50 ÷60 Hz	3.872
	INV1T75	INVERTER FOR 3-PHASE MOTOR	22x25x31	7,5		400V 3N ~ 50 ÷60 Hz	4.457
	RE1M05	ELECTRONIC MANUAL CONTROL BOX FOR 1 SPEED SINGLE-PHASE MOTOR	14x16,2x20	0,4		230V 1N~/50Hz	140






VENTILATION

EXHAUST - INLET FANS IN BOX CASING, 2 SPEED

Centrifugal exhaust / inlet fan in box casing; double side suction. Motor coupled to the fan wheel through pulleys and belts. Zinc-plate panel with internal sound-and fireproof insulation. Anti-vibration duct junction and case supports. ...T...: triphase.






	MOD.	DESCRIPTION					€
	A2T1	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 1500/960 CBM/HOUR	80x60x60	0,55	400V 3N~/ 50Hz		2.226
	A2T3	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 3000/1950 CBM/HOUR	80x62x62	1,1	400V 3N~/ 50Hz		2.408
	A2T4	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 4500/2900 CBM/HOUR	80x62x62	1,7	400V 3N~/ 50Hz		2.646
	A2T6	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 6000/3850 CBM/HOUR	90x75x75	2,2	400V 3N~/ 50Hz		3.076
	A2T8	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 8000/5150 CBM/HOUR	100x90x90	3	400V 3N~/ 50Hz		4.010
	A2T12	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 12000/7700 CBM/HOUR	120x100x100	4	400V 3N~/ 50Hz		4.934
	A2T18	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 18000/11550 CBM/HOUR	150x120x120	5,5	400V 3N~/ 50Hz		8.134
	A2T23	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 23000/14750 CBM/HOUR	160x140x130	7,5	400V 3N~/ 50Hz		9.763
	I2T1	INLET FAN 3-PHASE 2 SPEEDS 1200/770 CBM/HOUR	85x60x60	0,37	400V 3N~/ 50Hz		2.489
	I2T2	INLET FAN 3-PHASE 2 SPEEDS 2000/1280 CBM/HOUR	85x60x60	0,55	400V 3N~/ 50Hz		2.553
	I2T4	INLET FAN 3-PHASE 2 SPEEDS 4000/2560 CBM/HOUR	95x62x62	1,1	400V 3N~/ 50Hz		2.801
	I2T6	INLET FAN 3-PHASE 2 SPEEDS 6000/3850 CBM/HOUR	100x100x75	1,7	400V 3N~/ 50Hz		3.758
	I2T8	INLET FAN 3-PHASE 2 SPEEDS 8000/5150 CBM/HOUR	100x100x95	1,7	400V 3N~/ 50Hz		4.132

ACCESSORIES

	MOD.	DESCRIPTION					€
	QC05	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	0,55	400V 3N~/ 50Hz		1.853
	QC11	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	1,1	400V 3N~/ 50Hz		1.853
	QC22	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	2,2	400V 3N~/ 50Hz		1.853
	QC30	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	3	400V 3N~/ 50Hz		1.853



ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW		€
	QC41	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	4		400V 3N~/50Hz	1.853
	QC55	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	5,5		400V 3N~/50Hz	1.853
	QC75	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	7,5		400V 3N~/50Hz	1.853

NOTE

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