

Модульные кухни Н+

Описание

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H+ Modular Range

Oltre l'estetica,
oltre la funzionalità:
la cucina perfetta per tutti.

Beyond aesthetics, beyond
functionality: the perfect
kitchen for everyone.

Maximale Ästhetik und
maximale Funktionalität:
die perfekte Küche für alle.





Il giusto
valore
allo spazio

The right
value
for space

Die Bedeutung
des Raums

Cucine modulari a muro o contrapposte:
componibilità e grandi prestazioni.
Soluzioni in linea con le esigenze di una cottura altamente professionale.

Modular kitchens against the wall or back-to-back:
modularity and great performance.
Solutions in line with the needs of highly professional cooking.

An der Wand installierte oder einander gegenüberstehende Modulküchen:
Kombinierbarkeit und hohe Leistungen.
Lösungen, die den Ansprüchen hochprofessioneller Kochkunst entsprechen.



H+100 H+55/110

L'idea centrale
in cucina

La cucina centrale e passante per avere a disposizione aree di cottura polifunzionali, su due fronti, per ottimizzare gli spazi e massimizzare le dinamiche di lavoro.

The central idea
in kitchen

The central and pass-through kitchen to have multipurpose cooking areas available, on two sides, to optimize spaces, thus maximizing work dynamics.

Der Gedanke
der Zentralität
in der Küche

Hochwertige Modulküchen Zentral im Raum und Beidseitig Bedienbar, um Mehrzweck-Kochbereiche an zwei Seiten um das Bereich zu optimieren und die Arbeitsdynamik zu maximieren.



Piano robusto e solido

H 75mm con spessore 20/10,
per soluzioni affidabili e di lunga durata.

Sturdy and solid

H 75mm worktop with 20/10 thickness
for reliable and long-lasting solutions.

Robuste und solide Platte

H 75 mm mit einer Stärke von 20/10 für
zuverlässige und dauerhafte Lösungen.

Manopola ergonomica

In acciaio inox,
con borchia stampata sul cruscotto
per evitare ogni tipo di infiltrazione.

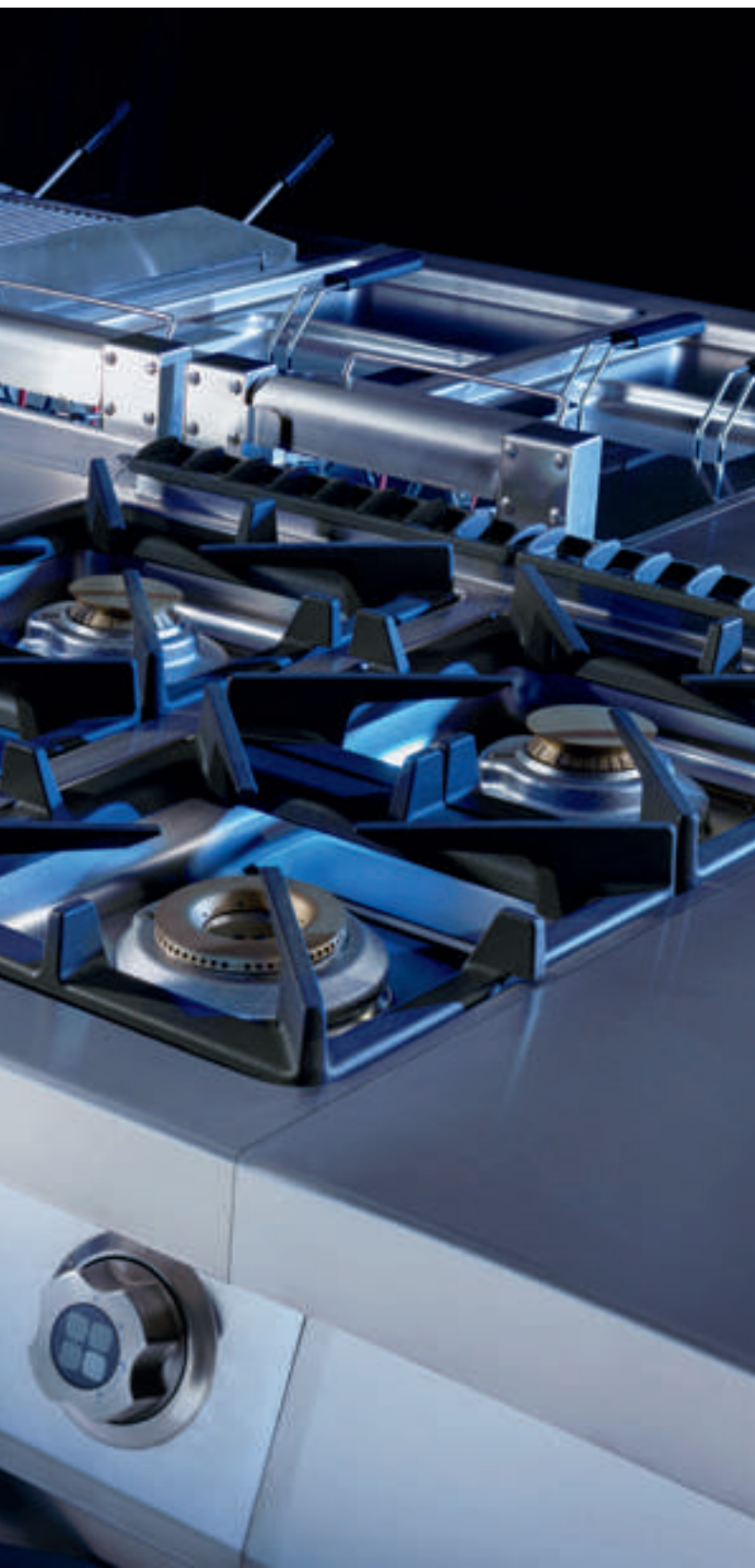
Ergonomic knobs

Analogue knobs in stainless steel,
with stud moulded into the control panel
to prevent infiltration.

Drehknöpfe

Ergonomische aus Edelstahl,
mit in die Bedienungsblende integriertem
Beslag, um ein Einsickern zu verhindern.





Design esclusivo

Il Profilo delle cucine H+ Gico è identitario: cruscotto manopole e maniglia, studiate per la massima ergonomia e funzionalità, ma con uno sguardo rivolto al design.

Exclusive design

The profile of Gico H+ kitchens is identity: control panel knobs and handle, designed for maximum ergonomics and functionality, but with an eye toward design.

Exklusives Design

Das Profil der Küchen aus der Serie H+ von Gico ist unverwechselbar: Bedienungsblende mit Drehknöpfen und Griffe, die mit dem Ziel maximaler Ergonomie und Funktionalität, aber auch mit einem Auge für das Design entwickelt wurden.

Armadio

Fondo arrotondato, garanzia di massima igiene, e porta a battente tamburata e insonorizzata.

Cabinet

Rounded bottom cabinet, ensuring utmost hygiene, and soundproofed hollow core hinged door.

Schrank

Abgerundeter Boden für maximale Hygiene und doppelwandige, schallgedämmte Flügeltüren.

Igiene
garantita

Guaranteed
hygiene

Garantierte
Hygiene

Esclusivo sistema di aggancio a baionetta tra i moduli, per impedire infiltrazioni. Armadi in AISI 304 con fondo arrotondato. Invaso perimetrale stampato. Doppio vaso in friggitrice e cuocipasta per evitare la tracimazione dei liquidi. Fry top ribassato con piastra saldata al piano. Sistema Harry's con vasca raggiata e sistema di carico-scarico per contenere acqua e sciogliere i residui di cottura. Accessori facilmente rimovibili. Grado di protezione all'acqua IPX5.

Exclusive bayonet connection system between modules to prevent infiltrations. Cabinets in AISI 304 with rounded bottom. Moulded perimeter drainer. Double drainer in fryers and pasta cookers to prevent liquids from overflowing. Lowered griddle with hot plate welded to the worktop. Harry's gas range system with rounded tank and fill-drain system to hold water and to dissolve cooking residues. Easy to remove accessories. IPX5 water protection rating.

Exklusives Stecknaht-verbindingssystem zwischen den Modulen zur Vermeidung von Einsickerungen. Schränke aus AISI 304 mit abgerundetem Boden. Gepresste umlaufende Innenabsenkung. Doppelte Absenkung in Fritteusen und Nudelkochen zur Vermeidung des Überlaufens von Flüssigkeiten. Abgesenkter Grillplatte mit an der Arbeitsplatte angeschweißter Platte. Harry's System mit abgerundeter Mulde und System zum Ein- und Auslassen von Wasser und Auflösen von Kochrückständen. Leicht abzunehmendes Zubehör. Schutzart IPX5 gegen Wasser.



Sistema di
aggancio a
Baionetta

Bayonet
connection
system

Stecknaht-
verbindungs-
system



Sistema Harry's
con vasca
raggiata

Harry's gas
range system
with rounded
tank

Harry's
System mit
abgerundeter
Mulde



Fry Top
ribassato con
piastra saldata
al piano

Lowered griddle
with hot plate
welded to the
worktop

Abgesenkter
Grillplatte
mit an der
Arbeitsplatte
angeschweißter
Platte



Armadi in
AISI 304
con fondo
arrotondato

AISI 304
cabinets with
rounded bottom

Schränke aus
AISI 304 mit
abgerundetem
Boden





Finiture lateralali

Side finishes

Seitliche Ausführung

La cura dei dettagli che da sempre ci contraddistingue, con H+ si traduce anche in nuovi elementi di chiusura, risultato di attenti studi di ergonomia e design. Applicabili su richiesta, per la singola attrezzatura o una composizione. Testata piano per le versioni top e su vano tecnico, tre versioni di fianchi per i modelli su armadio.

With H+ the attention to detail, that has always distinguished us, is also evident in the new closing elements, the result of careful ergonomic and design studies. Applicable on request, for an individual piece of equipment or a composition. Worktop flathead for tabletop models and technical compartments and three combinations of side panels for cabinet model.

Die Liebe zum Detail, die uns seit jeher auszeichnet, zeigt sich bei H+ auch in den neuen Abschlusselementen, die das Ergebnis sorgfältiger ergonomischer und designtechnischer Studien sind. Sie können auf Anfrage an einem einzelnen Modul oder an einer Modulkomposition montiert werden. Stirnelement für Arbeitsplatten-Ausführungen und Technischelemente und drei Seitenteilausführungen für Schrankelemente.



Testata piano
Flathead
Anschlussleiste



Fianco Terminale 3mm
End side 3mm
Seitenelement 3mm



Fianco Terminale 50mm
End side 50mm
Seitenelement 50mm



Kit Fianco Terminale 3mm
con testata sporgente 60mm
End side 3mm with
60mm protruding end trim
Seitenelement 3 mm mit
überhängender Stirnseite 60 mm





Finiture acciaio

Gico permette un elevato livello di personalizzazione delle attrezzature. I piani della nuova gamma H+ vengono forniti di serie con finitura Scotch Brite. A richiesta, disponibili anche in finitura vibrata.

Steel finishes

GICO allows a high level of customisation of the equipment. Worktop in the new H+ range come with a Scotch Brite finish as per standard. Also available in vibrated finish on request.

Edelstahl Ausführungen

GICO gestattet einen hohen Personalisierungsgrad der Gerätschaften. Die Arbeitsplatten der neuen Serie H+ werden standardmäßig in der Ausführung Scotch Brite geliefert. Auf Anfrage auch in der „Vibrierte“ Ausführung erhältlich.

Satinato
Satin
Satiniert



Vibrato
Vibrated
Vibrierte Ausführung



Finiture colore

Per completare e valorizzare l'arredo dei locali cucina, è possibile la personalizzazione dei colori. GICO esegue verniciature ad-hoc in qualsiasi codice RAL.

Colour finishes

To complement and enhance kitchen furnishing, colour customisation is possible. GICO performs ad-hoc painting in any RAL code.

Farben

Zur Abstimmung und zusätzlichen Aufwertung können die Farben individuell gestaltet werden. GICO kann die Elemente in allen RAL-Farben lackieren.



Flessibilità nei dettagli

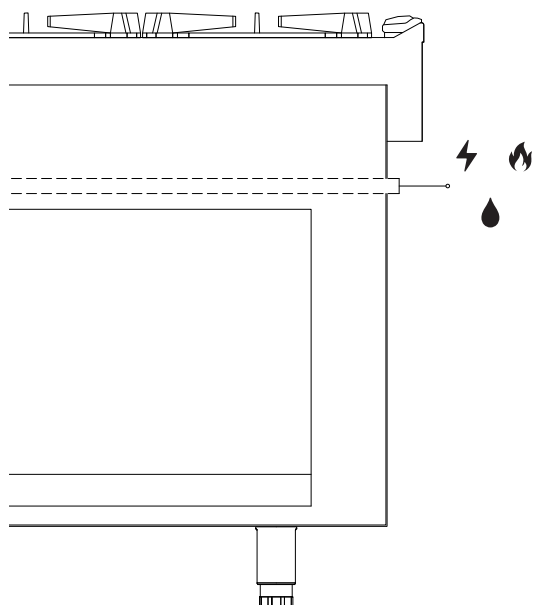
Flexibility in details

Flexibilität im Detail

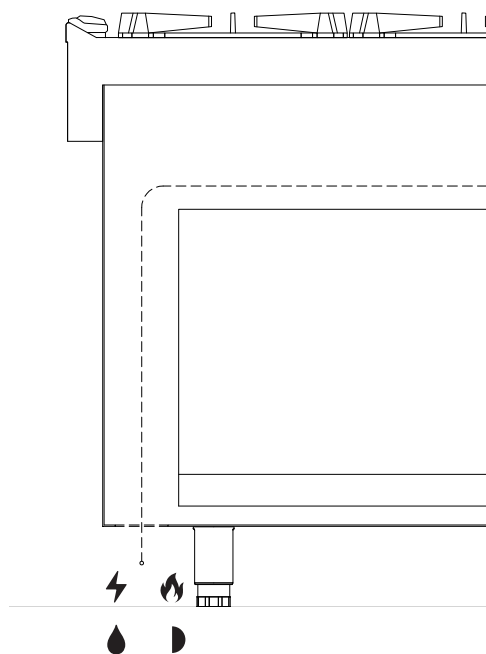
Nuova concezione del sistema allacci, con predisposizione principale sul lato posteriore⁽¹⁾ e opzione a pavimento⁽²⁾, con piano inferiore amovibile. Maniglia ergonomica, reversibile in utenza. Accessori e optional facilmente applicabili per una maggiore versatilità.

New conception of connection system, with main set up on the rear side⁽¹⁾ and floor option⁽²⁾, with removable bottom surface. Ergonomic handle, reversible in utility. Easily applicable accessories and optionals for enhanced versatility.

Neue Konzeption des Anschlusssystems, mit Voreinstellung an der Rückseite⁽¹⁾ und Option am Boden⁽²⁾, mit entnehmbarer unterer Ebene. Ergonomischer, bei der Verwendung umkehrbarer Griff. Leicht anwendbare Zubehörteile und Optionals zur Gewährleistung einer größeren Vielseitigkeit.



1.



2.

Accessibilità e manutenzione

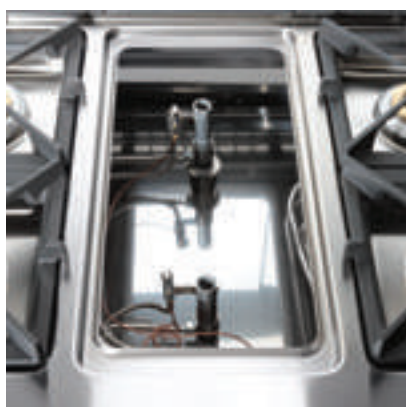
La Linea H+ Gico è studiata per garantire una completa accessibilità ai componenti, agevolando manutenzione e pulizia per garantire la massima igiene.

Accessibility and maintenance

The Gico H+ Line is designed to ensure full accessibility to components, facilitating maintenance and cleaning to ensure utmost hygiene.

Zugänglichkeit und Wartung

Die Serie H+ von Gico ist so konzipiert, dass alle Komponenten vollständig zugänglich sind, was die Wartung und Reinigung erleichtert und maximale Hygiene gewährleistet.



H+70

ELECTRIC BAINS-MARIE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 10/10 thick, , GN capacity, complete with false bottom, overflow, water fill and drain.
- Adjustable temperature 30-90°C.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

REFRIGERATED BASES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- All functional components are easy to access for quick maintenance.
- Perfectly smooth bottom for plinth mounting.
- Rounded interior for easy cleaning.
- Ecological high-density WBS insulation (approx. 42 kg/m³) HCFC-free, with thermal conductivity of 0.022 W/mK.
- Insulation thickness 50 mm.
- AISI 304 stainless steel doors with magnetic closure.
- High-strength magnetic gaskets to limit heat loss, easily replaced without tools.
- **Ventilated refrigeration system** with evaporator in cold room.
- Refrigeration system in climatic class 4.
- Environmentally friendly refrigerant gas R290, GWP 3.
- Evaporator with anti-corrosive cataphoresis treatment.
- Automatic defrosting when compressor stops.
- Automatic evaporation of condensate water, electric.
- Operating temperature +2°C/+10°C.
- Electronic control via remote thermostat with visual and audible alarms.
- AISI 304 feet, adjustable.
- IPX3 water degree of protection.

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MODULAR BRATT PANS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 15/10 thick, bottom in rounded compound 15 mm thick, watertight drain plug. Temperature adjustment 50-270°C. Safety thermostat.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

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GAS TILTING BRATT PANS



CHARACTERISTICS

- Self-supporting structure with AISI 304 outer coverings.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Ergonomic AISI 304 stainless steel knobs.
- AISI 304 cooking vessel (bottom 10mm thick and walls 2 mm).
- Water inlet into the tank via tap and spout fixed on the flue.
- Available in versions with **automatic or manual tilt.**
- Balanced AISI 304 lid with handle in heatproof material.
- High-efficiency stainless steel multigas burners.
- Thermostatic valve 50-300°C with thermocouple safety system.
- AISI 304 feet, adjustable.

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GAS TILTING BRATT PANS



CHARACTERISTICS

- Self-supporting structure with AISI 304 outer coverings.
- Ergonomic AISI 304 stainless steel knobs.
- AISI 304 cooking vessel (bottom 10mm thick and walls 2 mm).
- Water inlet into the tank via tap and spout fixed on the flue.
- Available in versions with automatic or manual tilt.
- Balanced AISI 304 lid with handle in heatproof material.
- Armoured heating element units in INCOLOY 800 alloy.
- Adjustable thermostat 50-300°C and safety thermostat.
- AISI 304 feet, adjustable.

H+70

GAS RANGES WITH HOTPLATE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer, joint between modules by means of a steel strip without the use of sealants.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Special steel plate, 12 mm thick, central rim Ø 200, independent from structure.
- Double-walled combustion chamber, ceramic fibre insulation, piezo ignition, maximum temperature 250°C in the centre and degrading towards the sides.

In models with open burners:

- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.2 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

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OPEN-BURNER GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre. Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.2 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In XL gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity dim. 910x565h300.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.5 kW multi-gas burner.
- Adjustable temperature from 50-300°C.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 5.48 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

OPEN-BURNER GAS RANGES, UPGRADED



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer, joint between modules by means of a steel strip without the use of sealants.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Upgraded cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.2 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In XL gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity dim. 910x565h300.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.5 kW multi-gas burner.
- Adjustable temperature from 50-300°C.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 5.48 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

SOLID TOP GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Special steel plate, 15 mm thick, central rim Ø 250, independent from structure.
- Double-walled combustion chamber, ceramic fibre insulation, rapid burner with piezo ignition, maximum temperature 500°C in the centre and degrading towards the sides.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.2 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- Models with 230x230mm cast iron square hotplates, with safety circuit breakers, 7-position switch.
- Models with cast iron round electric hotplates diam. 235 mm, with safety circuit breakers, 4-position switch.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 5.48 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

ELECTRIC INDUCTION RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

SOLID TOP ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- Special molybdenum steel hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Radiant heating elements, max. temperature 400°C.
- Four thermostats for four independent cooking zones.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

ELECTRIC GLASS-CERAMIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Models with infrared heating elements, power regulator and thermal overload protection.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 5.48 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

WOK RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Ø 300 glass ceramic worktop with WOK, totally liquid-tight.

Cabinet:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

GAS PASTA COOKERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded tank in AISI 316, thickness 15/10.
- Hob with large capacity front drainer and additional perimeter drainer, integrated overflow and connected to the tank drain, fully inspectable.
- Water filling tap with full opening, efficient heat exchange and insulation system.
- Safety thermostat.

In the electric version:

- Armoured heating elements in the tank for immediate heat exchange.
- Adjustable temperature.

In the gas version:

- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Multi-gas burner outside of the tank with efficient combustion chamber and insulation.
- Adjustable temperature.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

WORK TOP UNITS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- Hob reinforced with thick aluminium panels.
- All functional components are easy to access for quick maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with drawer:

- AISI 304 GN capacity drawers fitted with stainless steel runners with integrated shock absorber.

Terminal work top unit:

- AISI 304 structure with rounded bottom for maximum hygiene, with sliding doors.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

HEATING ELEMENTS



CHARACTERISTICS

Ventilated kit:

- Ventilated heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.

Static kit:

- Static heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.
- One kit must be provided for each half-module.

H+70 GAS FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Exclusive heat exchanger system with pointed copper-plated punches outside the tank for maximum efficiency.
- Multi-gas burners outside the tank with efficient combustion chamber and insulation.
- Adjustable temperature from 100-190°C.
- Safety thermostat.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

ELECTRIC FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Group of armoured immersion heating elements, removable by rotation.
- Adjustable temperature from 100-180°C.
- Safety thermostat.

In models with electronic version:

- Management of machine functional parameters via circuit board.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

GAS BOILING PANS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Cooking vessel with bottom in AISI 316 (thickness 25/10) specific for treating especially acid products, and walls AISI 304 (thickness 20/10).
- AISI 304 cavity.
- Balanced AISI 304 lid (15/10 thick) with heatproof handle.
- Thermal insulation provided by thick glass fibre panels.
- Heating by tubular, high-performance, stainless steel burners.
- Adjustable cock with thermocouple safety system.
- Safety valve at 0.5 bar, vacuum valve and analogue pressure gauge. Water inlet into the tank via swivel cock (hot/cold water).
- Tank drain hole with removable filter.
2-inch chrome-plated brass front drain cock with insulated handle.

Functions:

- Manual cock (hot/cold water) for filling the tank, front cock for cavity level control, temperature control, front cock for draining the tank.

Safety devices:

- 0.5 bar cavity pressure relief valve, cavity vacuum valve, heating block for overtemperature with manually reset safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

ELECTRIC BOILING PANS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Cooking vessel with bottom in AISI 316 (thickness 25/10) specific for treating especially acid products, and walls AISI 304 (thickness 20/10).
- AISI 304 cavity.
- Balanced AISI 304 lid (15/10 thick) with heatproof handle.
- Thermal insulation provided by thick glass fibre panels.
- Heating by armoured heating elements in INCOLOY-800 alloy, controlled by electromechanical thermostat.
- Pressure relief valve at 0.5 bar, vacuum valve and analogue pressure gauge
- Water inlet into the tank via swivel cock (hot/cold water).
- Tank drain hole with removable filter.
- 2-inch chrome-plated brass front drain cock with insulated handle.

Functions:

- Main switch, manual cock (hot/cold water) for filling the tank, front cock for cavity level control, temperature setting with electromechanical thermostat and selector, front cock for tank drainage.
- Visual warning of minimum cavity water level, visual warning of supply blockage due to insufficient cavity water level, visual warning of heating in operation.

Safety devices:

- 0.5 bar cavity pressure relief valve, cavity vacuum valve, heating block for overtemperature with manually reset safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

LAVA ROCK CHARBROILER



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- AISI 304 steel rounded grills with heatproof handles, removable spray guard fitted with liquid collection conduit with drain on removable drawer, steel cooking chamber, lava rock support grill in AISI 316.
- Stainless steel, independent multi-gas burner unit.
- Piezo electric ignition and adjustable temperature.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70 CHIP SCUTTLE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Dual heating system: armoured heating element outside tank to heat lower part, and upper inclined heating unit, complete with reflector dish for complete irradiation.
- Removable AISI 304 10/10 thick tray, capacity 1 x GN1/1, complete with false bottom.
- Adjustable temperature 30-90°C.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

SALAMANDER GRILLS



CHARACTERISTICS

- Stainless steel structure.
- Height-adjustable top shelf.
- Removable steel grill and pan for easy cleaning.
- Electronic controls on digital display.
- Holding function at end of cooking.
- Possibility of selecting partial operation of heating elements to reduce power.

In standard version:

- Two-zone heating element, up to 400° in 20 seconds at first ignition and 5 seconds in subsequent cycles.

In high-performance versions:

- High performance heating elements (3 or 4 heating elements), up to 450° in 7 seconds.
- Cooking and holding functions.
- Plate/pan sensor for automatic machine start.
- Cooking time setting (up to 20 minutes)
- Adjustable feet.

H+70

GAS VAPORFIRE GRILLS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- AISI 304 steel rounded grill with heatproof handles, can completely be removed for cleaning.
- Water storage drawer equipped with a dispenser and fully removable overflow for the insertion of water.
- Multi-gas, independent burner unit. Piezo electric ignition and adjustable temperature.
- The use of water improves cooking performance, reduces fumes for healthier cooking and dissolves grease for easier cleaning.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

ELECTRIC VAPORFIRE GRILLS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded grill which rotates for easy cleaning.
- Water storage drawer equipped with a dispenser and fully removable overflow for the insertion of water.
- Energy regulators.
- Sealed heating units, with safety circuit breaker.
- The use of water improves cooking performance, reduces fumes for healthier cooking and dissolves grease for easier cleaning.

Cabinet:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

GAS GRIDDLES WITH THERMOSTATIC VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15 mm thick hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- Hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Thermostatic valve adjustable from 100-300°C for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

GAS GRIDDLES WITH COCK VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15 mm thick hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- Hotplate available in compound version.
- The compound hotplate features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Adjustable cock valve until 350° for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet versions:

- Grease drain directly into the tray in the cabinet below.
- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+70

ELECTRIC GRIDDLES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- 15 mm thick hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Radiant heating elements, max. temperature 300°C.
- Working thermostat adjustable for each cooking zone. Safety thermostats.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

ELECTRIC BAINS-MARIE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 10/10 thick, , GN capacity, complete with false bottom, overflow, water fill and drain.
- Adjustable temperature 30-90°C.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

REFRIGERATED BASES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- All functional components are easy to access for quick maintenance.
- Perfectly smooth bottom for plinth mounting.
- Rounded interior for easy cleaning.
- Ecological high-density WBS insulation (approx. 42 kg/m³) HCFC-free, with thermal conductivity of 0.022 W/mK.
- Insulation thickness 50 mm.
- AISI 304 stainless steel doors with magnetic closure.
- High-strength magnetic gaskets to limit heat loss, easily replaced without tools.
- **Ventilated refrigeration system**
- With evaporator in cold room.
- Refrigeration system in climatic class 4.
- Environmentally friendly refrigerant gas R290, GWP 3.
- Evaporator with anti-corrosive cataphoresis treatment.
- Automatic defrosting when compressor stops.
- Automatic evaporation of condensate water, electric.
- Operating temperature +2°C/+10°C.
- Electronic control via remote thermostat with visual and audible alarms.
- AISI 304 feet, adjustable.
- IPX3 water degree of protection.

H+90

MODULAR BRATT PANS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 15/10 thick, bottom in rounded compound 15 mm thick, watertight drain plug. Temperature adjustment 50-270°C. Safety thermostat.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

GAS TILTING BRATT PANS



CHARACTERISTICS

- Self-supporting structure with AISI 304 outer coverings.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Ergonomic AISI 304 stainless steel knobs.
- AISI 304 cooking vessel.
- Water inlet into the tank via tap and spout fixed on the flue.
- Available in versions with **automatic or manual tilt.**
- Balanced AISI 304 lid with handle in heatproof material.
- High-efficiency stainless steel multigas burner.
- Thermostatic valve 50-300°C with thermocouple safety system.
- AISI 304 feet, adjustable.

H+90

GAS TILTING BRATT PANS



CHARACTERISTICS

- Self-supporting structure with AISI 304 outer coverings.
- Ergonomic AISI 304 stainless steel knobs.
- AISI 304 cooking vessel.
- Water inlet into the tank via tap and spout fixed on the flue.
- Available in versions with automatic or manual tilt.
- Balanced AISI 304 lid with handle in heatproof material.
- Armoured heating element units in INCOLOY 800 alloy.
- Adjustable thermostat 50-300°C and safety thermostat.
- AISI 304 feet, adjustable.

H+90

OPEN-BURNER GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In XL gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity dim. 910x715h300.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 9.8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

OPEN-BURNER GAS RANGES, UPGRADED



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer, joint between modules by means of a steel strip without the use of sealants.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Upgraded cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In XL gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity dim. 910x715h300.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 9.8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

HARRY'S GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Rounded tank complete with water filling dispenser and drain overflow.
Equipment designed to work with water in the hob to keep grease in suspension and ensure easy cleaning.
- Grill in thick AISI 304, designed for a fully exploitable worktop, making it practical and safe to move large or small pans.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron burners and flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In cabinet versions

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In XL gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity dim. 910x715h300.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 9.8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

HARRY'S GAS RANGES, UPGRADED



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Rounded tank complete with water filling dispenser and drain overflow. Equipment designed to work with water in the hob to keep grease in suspension and ensure easy cleaning.
- Grill in thick AISI 304, designed for a fully exploitable worktop, making it practical and safe to move large or small pans.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Upgraded cast-iron burners and flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

SOLID TOP GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Special steel plate, 15 mm thick, central rim Ø 250, independent from structure.
- Double-walled combustion chamber, ceramic fibre insulation, rapid burner with piezo ignition, maximum temperature 500°C in the centre and degrading towards the sides.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- 300x300mm cast iron square hotplates, with safety circuit breakers, 4-position switch.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.

H+90

ELECTRIC INDUCTION RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

MULTIPOINT ELECTRIC INDUCTION RANGES



CARATTERISTICHE

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system with “multipoint” technology.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

SOLID TOP ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- Special molybdenum steel hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Radiant heating elements, max. temperature 400°C.
- Four thermostats for four independent cooking zones.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

ELECTRIC GLASS-CERAMIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Models with infrared heating elements, power regulator and thermal overload protection.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 electric oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Two independent base and upper thermostats, safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90 WOK RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Ø 300 glass ceramic worktop with WOK, totally liquid-tight.

Cabinet:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

GAS PASTA COOKERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded tank in AISI 316, thickness 15/10.
- Hob with large capacity front drainer and additional perimeter drainer, integrated overflow and connected to the tank drain, fully inspectable.
- Water filling tap with full opening, efficient heat exchange and insulation system.
- Safety thermostat.

In the electric version:

- Armoured heating elements in the tank for immediate heat exchange.
- Adjustable temperature.

In the gas version:

- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Multi-gas burner outside of the tank with efficient combustion chamber and insulation.
- Adjustable temperature.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

WORK TOP UNITS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- Hob reinforced with thick aluminium panels.
- All functional components are easy to access for quick maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with drawer:

- AISI 304 GN capacity drawers fitted with stainless steel runners with integrated shock absorber.

Terminal work top unit:

- AISI 304 structure with rounded bottom for maximum hygiene, with sliding doors.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

HEATING ELEMENTS



CHARACTERISTICS

Ventilated kit:

- Ventilated heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.

Static kit:

- Static heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.
- One kit must be provided for each half-module.

H+90

GAS FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Exclusive heat exchanger system with pointed copper-plated punches outside the tank for maximum efficiency.
- Multi-gas burners outside the tank with efficient combustion chamber and insulation.
- Adjustable temperature from 100-190°C.
- Safety thermostat.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

ELECTRIC FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Group of armoured immersion heating elements, removable by rotation.
- Adjustable temperature from 100-180°C.
- Safety thermostat.

In models with electronic version:

- Management of machine functional parameters via circuit board.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

HEAT MAINTAINERS



CHARACTERISTICS

- Static two-drawer maintainer, housed in a dedicated AISI 304 steel structure.
- Static heating by means of wire heating elements (outside the cold room) capable of maintaining the product for several hours without drying out.
- Frame for stainless steel tray support.
- Adjustable temperature from 30°C to 120°C.
- Manual vent valve to manage humidity.
- AISI 304 feet, adjustable.

H+90

GAS BOILING PANS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Cooking vessel with bottom in AISI 316 (thickness 25/10) specific for treating especially acid products, and walls AISI 304 (thickness 20/10).
- AISI 304 cavity.
- Balanced AISI 304 lid (15/10 thick) with heatproof handle.
- Thermal insulation provided by thick glass fibre panels.
- Heating by tubular, high-performance, stainless steel burners.
- Adjustable cock with thermocouple safety system.
- Safety valve at 0.5 bar, vacuum valve and analogue pressure gauge. Water inlet into the tank via swivel cock (hot/cold water).
- Tank drain hole with removable filter.
- 2-inch chrome-plated brass front drain cock with insulated handle.

Functions:

- Manual cock (hot/cold water) for filling the tank, front cock for cavity level control, temperature control, front cock for draining the tank.

Safety devices:

- 0.5 bar cavity pressure relief valve, cavity vacuum valve, heating block for overtemperature with manually reset safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

ELECTRIC BOILING PANS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Cooking vessel with bottom in AISI 316 (thickness 25/10) specific for treating especially acid products, and walls AISI 304 (thickness 20/10). AISI 304 cavity. Balanced AISI 304 lid (15/10 thick) with heatproof handle.
- Thermal insulation provided by thick glass fibre panels.
- Heating by armoured heating elements in INCOLOY-800 alloy, controlled by electromechanical thermostat.
- Pressure relief valve at 0.5 bar, vacuum valve and analogue pressure gauge
- Water inlet into the tank via swivel cock (hot/cold water).
- Tank drain hole with removable filter.
- 2-inch chrome-plated brass front drain cock with insulated handle.

Functions:

- Main switch, manual cock (hot/cold water) for filling the tank, front cock for cavity level control, temperature setting with electromechanical thermostat and selector, front cock for tank drainage.
- Visual warning of minimum cavity water level, visual warning of supply blockage due to insufficient cavity water level, visual warning of heating in operation.

Safety devices:

- 0.5 bar cavity pressure relief valve, cavity vacuum valve, heating block for overtemperature with manually reset safety thermostat.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

LAVA ROCK CHARBROILER



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- AISI 304 steel rounded grills with heatproof handles, removable spray guard fitted with liquid collection conduit with drain on removable drawer, steel cooking chamber, lava rock support grill in AISI 316.
- Stainless steel, independent multi-gas burner unit.
- Piezo electric ignition and adjustable temperature.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90 CHIP SCUTTLE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Dual heating system: armoured heating element outside tank to heat lower part, and upper inclined heating unit, complete with reflector dish for complete irradiation.
- Removable AISI 304 10/10 thick tray, capacity 1 x GN1/1, complete with false bottom.
- Adjustable temperature 30-90°C.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

SALAMANDER GRILLS



CHARACTERISTICS

- Stainless steel structure.
- Height-adjustable top shelf.
- Removable steel grill and pan for easy cleaning.
- Electronic controls on digital display.
- Holding function at end of cooking.
- Possibility of selecting partial operation of heating elements to reduce power.

In standard version:

- Two-zone heating element, up to 400° in 20 seconds at first ignition and 5 seconds in subsequent cycles.

In high-performance versions:

- High performance heating elements (3 or 4 heating elements), up to 450° in 7 seconds.
- Cooking and holding functions.
- Plate/pan sensor for automatic machine start.
- Cooking time setting (up to 20 minutes)
- Adjustable feet.

H+90

GAS VAPORFIRE GRILLS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- AISI 304 steel rounded grill with heatproof handles, can completely be removed for cleaning.
- Water storage drawer equipped with a dispenser and fully removable overflow for the insertion of water.
- Multi-gas, independent burner unit. Piezo electric ignition and adjustable temperature.
- The use of water improves cooking performance, reduces fumes for healthier cooking and dissolves grease for easier cleaning.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

ELECTRIC VAPORFIRE GRILLS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded grill which rotates for easy cleaning.
- Water storage drawer equipped with a dispenser and fully removable overflow for the insertion of water.
- Energy regulators.
- Sealed heating units, with safety circuit breaker.
- The use of water improves cooking performance, reduces fumes for healthier cooking and dissolves grease for easier cleaning.

Cabinet:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

GAS GRIDDLES WITH THERMOSTATIC VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15 mm thick hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- Hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Thermostatic valve adjustable from 100-300°C for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

GAS GRIDDLES WITH COCK VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15 mm thick hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- Hotplate available in compound version.
- The compound hotplate features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Adjustable cock valve until 350° for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet versions:

- Grease drain directly into the tray in the cabinet below.
- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+90

ELECTRIC GRIDDLES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- 15 mm thick hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Radiant heating elements, max. temperature 300°C.
- Working thermostat adjustable for each cooking zone. Safety thermostats.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

ELECTRIC BAINS-MARIE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 10/10 thick, , GN capacity, complete with false bottom, overflow, water fill and drain.
- Adjustable temperature 30-90°C.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

OPEN-BURNER GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

ELECTRIC INDUCTION RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

WOK RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Ø 300 glass ceramic worktop with WOK, totally liquid-tight.

Cabinet:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

GAS PASTA COOKERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded tank in AISI 316, thickness 15/10.
- Hob with large capacity front drainer and additional perimeter drainer, integrated overflow and connected to the tank drain, fully inspectable.
- Water filling tap with full opening, efficient heat exchange and insulation system.
- Safety thermostat.

In the electric version:

- Armoured heating elements in the tank for immediate heat exchange.
- Adjustable temperature.

In the gas version:

- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Multi-gas burner outside of the tank with efficient combustion chamber and insulation.
- Adjustable temperature.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

WORK TOP UNITS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- Hob reinforced with thick aluminium panels.
- All functional components are easy to access for quick maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with drawer:

- AISI 304 GN capacity drawers fitted with stainless steel runners with integrated shock absorber.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

GAS FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Exclusive heat exchanger system with pointed copper-plated punches outside the tank for maximum efficiency.
- Multi-gas burners outside the tank with efficient combustion chamber and insulation.
- Adjustable temperature from 100-190°C.
- Safety thermostat.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

ELECTRIC FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Group of armoured immersion heating elements, removable by rotation.
- Adjustable temperature from 100-180°C.
- Safety thermostat.

In models with electronic version:

- Management of machine functional parameters via circuit board.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

GAS GRIDDLES WITH COCK VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Hotplate available in compound version.
- The compound hotplate features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Adjustable cock valve until 350° for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet versions:

- Grease drain directly into the tray in the cabinet below.
- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

GAS GRIDDLES WITH THERMOSTATIC VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- Special molybdenum steel hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Thermostatic valve adjustable from 100-300°C for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop .
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

ELECTRIC GRIDDLES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded perimeter drainer.
- Hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
15 mm thick hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Radiant heating elements, max. temperature 300°C.
- Working thermostat adjustable for each cooking zone.
- Safety thermostats.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+55

SALAMANDER GRILLS



CHARACTERISTICS

- Stainless steel structure.
- Height-adjustable top shelf.
- Removable steel grill and pan for easy cleaning.
- Electronic controls on digital display.
- Holding function at end of cooking.
- Possibility of selecting partial operation of heating elements to reduce power.

In standard version:

- Two-zone heating element, up to 400° in 20 seconds at first ignition and 5 seconds in subsequent cycles.

In high-performance versions:

- High performance heating elements (3 or 4 heating elements), up to 450° in 7 seconds.
- Cooking and holding functions.
- Plate/pan sensor for automatic machine start.
- Cooking time setting (up to 20 minutes)
- Adjustable feet.

H+55

GAS VAPORFIRE GRILLS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- AISI 304 steel rounded grill with heatproof handles, can completely be removed for cleaning.
- Water storage drawer equipped with a dispenser and fully removable overflow for the insertion of water.
- Multi-gas, independent burner unit. Piezo electric ignition and adjustable temperature.
- The use of water improves cooking performance, reduces fumes for healthier cooking and dissolves grease for easier cleaning.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

ELECTRIC BAINS-MARIE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 10/10 thick, , GN capacity, complete with false bottom, overflow, water fill and drain.
- Adjustable temperature 30-90°C.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

REFRIGERATED BASES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- All functional components are easy to access for quick maintenance.
- Perfectly smooth bottom for plinth mounting.
- Rounded interior for easy cleaning.
- Ecological high-density WBS insulation (approx. 42 kg/m³) HCFC-free, with thermal conductivity of 0.022 W/mK.
- Insulation thickness 50 mm.
- AISI 304 stainless steel doors with magnetic closure, with non-inspectable rear technical compartment.
- High-strength magnetic gaskets to limit heat loss, easily replaced without tools.
- **Ventilated refrigeration system** with evaporator in cold room.
- Refrigeration system in climatic class 4.
- Environmentally friendly refrigerant gas R290, GWP 3.
- Evaporator with anti-corrosive cathodolysis treatment.
- Automatic defrosting when compressor stops.
- Automatic evaporation of condensate water, electric.
- Operating temperature +2°C/+10°C.
- Electronic control via remote thermostat with visual and audible alarms.
- AISI 304 feet, adjustable.
- IPX3 water degree of protection.

H+100

MODULAR BRATT PANS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 15/10 thick, bottom in rounded compound 15 mm thick, watertight drain plug. Temperature adjustment 50-270°C. Safety thermostat.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

OPEN-BURNER GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Moulded perimeter drainer.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

OPEN-BURNER GAS RANGES, UPGRADED



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Moulded perimeter drainer, joint between modules by means of a steel strip without the use of sealants.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Upgraded cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

HARRY'S GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Rounded tank complete with water filling dispenser and drain overflow. Equipment designed to work with water in the hob to keep grease in suspension and ensure easy cleaning.
- Grill in thick AISI 304, designed for a fully exploitable worktop, making it practical and safe to move large or small pans.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron burners and flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

HARRY'S GAS RANGES, UPGRADED



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Rounded tank complete with water filling dispenser and drain overflow. Equipment designed to work with water in the hob to keep grease in suspension and ensure easy cleaning.
- Grill in thick AISI 304, designed for a fully exploitable worktop, making it practical and safe to move large or small pans.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Upgraded cast-iron burners and flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

SOLID TOP GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Special steel plate, 15 mm thick, central rim Ø 250, independent from structure.
- Double-walled combustion chamber, ceramic fibre insulation, rapid burner with piezo ignition, maximum temperature 500°C in the centre and degrading towards the sides.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre.
- Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Moulded perimeter drainer.
- 300x300mm cast iron square hotplates, with safety circuit breakers, 4-position switch.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

ELECTRIC INDUCTION RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

MULTIPOINT ELECTRIC INDUCTION RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system with “multipoint” technology.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

SOLID TOP ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Moulded perimeter drainer.
- Special molybdenum steel hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Radiant heating elements, max. temperature 400°C.
- Four thermostats for four independent cooking zones.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

ELECTRIC GLASS-CERAMIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Models with infrared heating elements, power regulator and thermal overload protection.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In electric oven versions:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 6.55 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

WOK RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Ø 300 glass ceramic worktop with WOK, totally liquid-tight.

Through cabinet:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

GAS PASTA COOKERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Moulded tank in AISI 316, thickness 15/10.
- Hob with large capacity front drainer and additional perimeter drainer, integrated overflow and connected to the tank drain, fully inspectable.
- Water filling tap with full opening, efficient heat exchange and insulation system.
- Safety thermostat.
-

In the electric version:

- Armoured heating elements in the tank for immediate heat exchange.
- Adjustable temperature.

In the gas version:

- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Multi-gas burner outside of the tank with efficient combustion chamber and insulation.
- Adjustable temperature.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

WORK TOP UNITS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- Hob reinforced with thick aluminium panels.
- All functional components are easy to access for quick maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with drawer:

- AISI 304 GN capacity drawers fitted with stainless steel runners with integrated shock absorber.

Terminal work top unit:

- AISI 304 structure with rounded bottom for maximum hygiene, with sliding doors.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

HEATING ELEMENTS



CHARACTERISTICS

Ventilated kit:

- Ventilated heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.

Static kit:

- Static heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.
- One kit must be provided for each half-module.

H+100

GAS FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Exclusive heat exchanger system with pointed copper-plated punches outside the tank for maximum efficiency.
- Multi-gas burners outside the tank with efficient combustion chamber and insulation.
- Adjustable temperature from 100-190°C.
- Safety thermostat.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

ELECTRIC FRYERS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- 15/10 AISI 304 moulded tank, with large capacity cold zone, 1" drain.
- Group of armoured immersion heating elements, removable by rotation.
- Adjustable temperature from 100-180°C.
- Safety thermostat.

In models with electronic version:

- Management of machine functional parameters via circuit board.
- Technical compartment with AISI 304 structure, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

HEAT MAINTAINERS



CHARACTERISTICS

- Static two-drawer maintainer, housed in a dedicated AISI 304 steel structure.
- On the opposite side, small cabinet with hollow core hinged doors with magnetic non-return stop.
- Static heating by means of wire heating elements (outside the cold room) capable of maintaining the product for several hours without drying out.
- Frame for stainless steel tray support.
- Adjustable temperature from 30°C to 120°C.
- Manual vent valve to manage humidity.
- AISI 304 feet, adjustable.

H+100

LAVA ROCK CHARBROILER



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- AISI 304 steel rounded grills with heatproof handles, removable spray guard fitted with liquid collection conduit with drain on removable drawer, steel cooking chamber, lava rock support grill in AISI 316.
- Stainless steel, independent multi-gas burner unit.
- Piezo electric ignition and adjustable temperature.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100 CHIP SCUTTLE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Dual heating system: armoured heating element outside tank to heat lower part, and upper inclined heating unit, complete with reflector dish for complete irradiation.
- Removable AISI 304 10/10 thick tray, capacity 1 x GN1/1, complete with false bottom.
- Adjustable temperature 30-90°C.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

SALAMANDER GRILLS



CHARACTERISTICS

- Stainless steel structure.
- Height-adjustable top shelf.
- Removable steel grill and pan for easy cleaning.
- Electronic controls on digital display.
- Holding function at end of cooking.
- Possibility of selecting partial operation of heating elements to reduce power.

In standard version:

- Two-zone heating element, up to 400° in 20 seconds at first ignition and 5 seconds in subsequent cycles.

In high-performance versions:

- High performance heating elements (3 or 4 heating elements), up to 450° in 7 seconds.
- Cooking and holding functions.
- Plate/pan sensor for automatic machine start.
- Cooking time setting (up to 20 minutes)
- Adjustable feet.

H+100

GAS VAPORFIRE GRILLS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- AISI 304 steel rounded grill with heatproof handles, can completely be removed for cleaning.
- Water storage drawer equipped with a dispenser and fully removable overflow for the insertion of water.
- Multi-gas, independent burner unit. Piezo electric ignition and adjustable temperature.
- The use of water improves cooking performance, reduces fumes for healthier cooking and dissolves grease for easier cleaning.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

ELECTRIC VAPORFIRE GRILLS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded grill which rotates for easy cleaning.
- Water storage drawer equipped with a dispenser and fully removable overflow for the insertion of water.
- Energy regulators.
- Sealed heating units, with safety circuit breaker.
- The use of water improves cooking performance, reduces fumes for healthier cooking and dissolves grease for easier cleaning.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

GAS GRIDDLES WITH THERMOSTATIC VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15 mm thick hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- Hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Thermostatic valve adjustable from 100-300°C for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

GAS GRIDDLES WITH COCK VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- 15 mm thick hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- Hotplate available in compound version.
- The compound hotplate features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Adjustable cock valve until 350° for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer

In cabinet versions:

- Grease drain directly into the tray in the cabinet below.
- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+100

ELECTRIC GRIDDLES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Hotplate welded to the hob, making it hermetically and hygienically sealed, significantly reducing cleaning time.
- 15 mm thick hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Radiant heating elements, max. temperature 300°C.
- Working thermostat adjustable for each cooking zone.
- Safety thermostats.

In the top versions:

- Grease drain in dedicated drawer

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

ELECTRIC BAINS-MARIE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- AISI 304 rounded tank, 10/10 thick, , GN capacity, complete with false bottom, overflow, water fill and drain.
- Adjustable temperature 30-90°C.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

OPEN-BURNER GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Moulded perimeter drainer.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Cast-iron grills, enamel matt RAF, also universal for small-diameter pans, large-capacity moulded stainless steel tray.
- Cast iron burners, brass flame spreaders, high efficiency with minimum consumption and lowest CO² emissions.
- Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with gas oven:

- AISI 430 gas through oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 9.8 kW tubular burner with stabilised flame.
- Adjustable temperature from 50-300°C. Piezo ignition.

In models with electric oven:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 8.6 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

HARRY'S GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Rounded tank complete with water filling dispenser and drain overflow. Equipment designed to work with water in the hob to keep grease in suspension and ensure easy cleaning.
- The grill can be disconnected and removed for easy cleaning, in thick AISI 304, designed to be a fully exploitable worktop, making it practical and safe to move large or small pans.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Double crown burners in very strong steel, high efficiency with minimum consumption and lowest CO² emissions. Pilot lights protected to avoid infiltration of dirt and frequent maintenance.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven models:

- AISI 430 gas through oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 9.8 kW tubular burner with stabilised flame.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In electric oven models:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 8.6 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

SOLID TOP GAS RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Special steel plate, 15 mm thick, central rim Ø 250, independent from structure.
- Double-walled combustion chamber, ceramic fibre insulation, rapid burner with piezo ignition, maximum temperature 500°C in the centre and degrading towards the sides.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In gas oven versions:

- AISI 430 gas oven insulated with ceramic fibre. Oven capacity GN 2/1.
- Highly insulated double-walled door, sealed with a moulded labyrinth system, black enamelled interior, steel high sealing springs, thick moulded steel base plate.
- 1 x 9.8 kW multi-gas burner.
- Adjustable temperature from 50-300°C.
- Piezo ignition.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with electric oven:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 8.6 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

ELECTRIC INDUCTION RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

MULTIPOINT ELECTRIC INDUCTION RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, “Scotch Brite” finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Induction heating unit, integrated pan detection system with “multipoint” technology.

In through cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

SOLID TOP ELECTRIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Moulded perimeter drainer.
- Special molybdenum steel hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Radiant heating elements, max. temperature 400°C.
- Four thermostats for four independent cooking zones.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with electric oven:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

ELECTRIC GLASS-CERAMIC RANGES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Flush-fitted 6 mm thick glass-ceramic worktop, totally liquid-tight.
- Models with infrared heating elements, power regulator and thermal overload protection.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with electric oven:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 8.6 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

WORK TOP UNITS



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- Hob reinforced with thick aluminium panels.
- All functional components are easy to access for quick maintenance.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with drawer:

- AISI 304 GN capacity drawers fitted with stainless steel runners with integrated shock absorber.

Terminal work top unit:

- AISI 304 structure with rounded bottom for maximum hygiene, with sliding doors.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

HEATING ELEMENTS



CHARACTERISTICS

Ventilated kit:

- Ventilated heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.

Static kit:

- Static heating kit via armoured electric heating element controlled by a thermostat-switch.
- Stainless steel structure.
- Adjustable temperature up to 90°.
- Safety thermostat.
- One kit must be provided for each half-module.

H+110

GAS GRIDDLES WITH COCK VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Hotplate available in compound version.
- The compound hotplate features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- Multi-branched multi-gas burner for better heat distribution.
- Adjustable cock valve until 350° for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer.

In cabinet versions:

- Grease drain directly into the tray in the cabinet below.
- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

GAS GRIDDLES WITH THERMOSTATIC VALVE



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Nozzles according to type of gas required, complete with interchangeable sets for the other gases.
- Moulded perimeter drainer.
- Hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- Hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- Special molybdenum steel hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Thermostatic valve adjustable from 100-300°C for each cooking zone.

In the top versions:

- Grease drain in dedicated drawer.

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.
-

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.

In models with gas oven:

- AISI 430 gas through oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 9.8 kW tubular burner with stabilised flame.
- Adjustable temperature from 50-300°C.
- Piezo ignition.

In models with electric oven:

- AISI 430 through electric oven insulated with ceramic fibre.
- Double-walled door with insulated panel in cavity, black enamelled interior, stainless steel door closing springs, thick moulded steel base plate.
- 1 x 8.6 kW armoured heating elements.
- Adjustable temperature from 50-300°C.
- Independent oven base and upper control thermostats.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

ELECTRIC GRIDDLES



CHARACTERISTICS

- Self-supporting structure in AISI 304 steel, "Scotch Brite" finish.
- Hob in AISI 304 20/10, h 75 mm, with joint between modules by means of a steel strip without the use of sealants.
- All functional components are easy to access for quick maintenance.
- Ergonomic AISI 304 stainless steel knobs with moulded stud on control panel to prevent water infiltration.
- Controls on both sides.
- Moulded perimeter drainer.
- Hotplate, 15 mm thick, independent from the structure, insulated by a ceramic fibre braid.
15 mm thick hotplate available in compound, chrome-plated and satin chrome-plated versions.
- The compound hotplate (smooth and/or ribbed) features an AISI 316 stainless steel surface suitable for contact with food and guarantees perfect cooking uniformity.
- The chrome-plated hotplate, available in the smooth version, has a mirror polished finish for easy cleaning.
- The satin chrome-plated hotplate, smooth or ribbed, has a strong surface and guarantees maximum cooking uniformity.
- Radiant heating elements, max. temperature 300°C.
- Working thermostat adjustable for each cooking zone.
- Safety thermostats.

In the top versions:

- Grease drain in dedicated drawer.

In cabinet and open compartment versions:

- Grease drain directly into the tray in the cabinet below.

In cabinet versions:

- AISI 304 structure with rounded bottom for maximum hygiene, hollow core hinged doors with magnetic non-return stop.
- AISI 304 feet, adjustable.
- IPX5 water degree of protection.

H+110

HEAT MAINTAINERS



CHARACTERISTICS

- Static two-drawer maintainer, housed in a dedicated AISI 304 steel structure.
- On the opposite side, small cabinet with hollow core hinged doors with magnetic non-return stop.
- Static heating by means of wire heating elements (outside the cold room) capable of maintaining the product for several hours without drying out.
- Frame for stainless steel tray support.
- Adjustable temperature from 30°C to 120°C.
- Manual vent valve to manage humidity.
- AISI 304 feet, adjustable.

H+110

SALAMANDER GRILLS



CHARACTERISTICS

- Stainless steel structure.
- Height-adjustable top shelf.
- Removable steel grill and pan for easy cleaning.
- Electronic controls on digital display.
- Holding function at end of cooking.
- Possibility of selecting partial operation of heating elements to reduce power.

In standard version:

- Two-zone heating element, up to 400° in 20 seconds at first ignition and 5 seconds in subsequent cycles.

In high-performance versions:

- High performance heating elements (3 or 4 heating elements), up to 450° in 7 seconds.
- Cooking and holding functions.
- Plate/pan sensor for automatic machine start.
- Cooking time setting (up to 20 minutes)
- Adjustable feet.

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