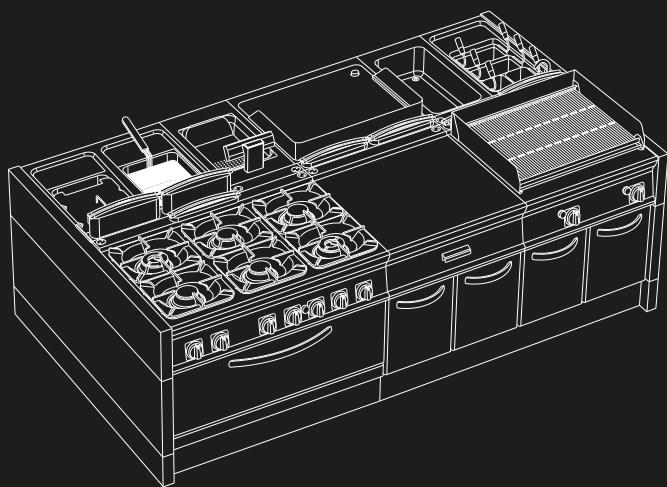


# Linee di cottura

# Cooking lines

2023





2023

## POLITICA INTEGRATA QUALITÀ, AMBIENTE, SICUREZZA

Tecnoinox Srl è una azienda dinamica in continua crescita che da oltre trent'anni è presente nei mercati nazionale ed internazionale attraverso la progettazione e fabbricazione di apparecchiature inox per la ristorazione professionale; l'azienda, conscia del proprio ruolo e della propria missione aziendale, dichiara i propri intendimenti a operare secondo un Sistema di Gestione Integrato Qualità, Ambiente & Sicurezza conforme ai requisiti previsti dalle rispettive norme di riferimento ISO 9001, ISO 14001, ISO 45001 allo scopo di raggiungere gli obiettivi prefissati in un'ottica di continuo miglioramento; tale Sistema e i suoi risultati sono considerati come parte integrante della gestione aziendale. La responsabilità nella gestione del Sistema di Gestione Integrato riguarda l'intera Organizzazione aziendale, dall'Alta Direzione sino a ogni lavoratore, ciascuno secondo le proprie attribuzioni e competenze; a ogni funzione è assegnata l'autorità e/o una responsabilità ben definita, le risorse strumentali necessarie e vengono attuati puntuali controlli per verificare l'efficace ed efficiente attuazione del sistema di gestione integrato, inclusa l'eventuale gestione delle anomalie e delle relative cause.

Il vertice dell'Organizzazione assicura il mantenimento in perfetta efficienza del proprio Sistema di gestione Integrato per la Qualità, l'Ambiente e la Sicurezza attraverso una costante e periodica verifica della corretta applicazione di quanto previsto dalle Procedure di Sistema, dalle Istruzioni Operative e dai flussi di Processo in tutte le aree aziendali, attraverso controlli sistematici, audit interni e riesami periodici: i principi stabiliti nel Manuale Integrato e le modalità applicative stabilite nelle Procedure di Sistema e nelle Istruzioni Operative debbono essere osservati da tutti i dipendenti di Tecnoinox Srl e dalle persone che operano sotto il suo controllo. Nell'ottica di una evoluzione del proprio ruolo operativo, l'azienda intende caratterizzarsi come impresa all'avanguardia per l'affidabilità dei propri prodotti, accrescendo la propria competitività, rispettando i requisiti di legge, salvaguardando l'ambiente, tutelando la Salute e la Sicurezza sul lavoro, migliorando la qualità del prodotto e la propria efficienza attraverso la riduzione dei reclami. Consapevole dell'importanza della propria attività nella salvaguardia e al mantenimento delle risorse naturali e dell'ambiente in generale, Tecnoinox Srl intende operare garantendo il minore impatto possibile sullo stesso, in relazione alle conoscenze scientifiche, agli strumenti tecnici e alle risorse ad oggi disponibili, nell'ottica di un miglioramento continuo e, sempre in quest'ottica, intende inoltre mantenere costantemente elevato il proprio impegno su aspetti quali la Salute e Sicurezza sul posto di lavoro, consolidando la propria competitività grazie a un atteggiamento responsabile e corretto.

In accordo a quanto sopra, Tecnoinox Srl promuove il presente documento di Politica integrata per la qualità, per la tutela della salute e sicurezza dei lavoratori e per la salvaguardia dell'ambiente e la prevenzione dell'inquinamento, coerente con tale modello comportamentale e di sviluppo e con la visione generale d'impresa, per analizzare con spirito critico e costruttivo i risultati delle proprie attività, al fine di puntare verso il miglioramento continuo delle prestazioni in tema economico, sociale e ambientale. Tale Politica Aziendale, in piena e totale armonia con una conduzione aziendale eticamente corretta, si fonda su tre principi che riteniamo essere elementi portanti della valorizzazione e della redditività odierna e futura dell'azienda:

- 1. La soddisfazione dei nostri clienti** come uno degli obiettivi fondamentali alla base dell'impegno quotidiano e della professionalità di tutte le persone che operano in azienda;
- 2. La tutela dell'ambiente** come uno dei criteri che concorrono al processo decisionale aziendale, non solo a garanzia della conformità legislativa ma per una più ampia eco-sostenibilità dell'azienda nel suo complesso e quindi per un ambiente più sano e vivibile;
- 3. Il ragionevole e costante miglioramento delle attività di prevenzione e protezione** in materia di **salute e sicurezza sul lavoro**, perché la garanzia di un lavoro sicuro è il primo obbligo che la nostra azienda assume nei confronti dei propri dipendenti.

Sulla spinta di tali principi che animano la vita quotidiana dell'azienda e consapevole che il successo della stessa viene conseguito, giorno dopo giorno, grazie alla collaborazione ed all'impegno di tutte le Parti Interessate coinvolte nel business aziendale, Tecnoinox Srl si impegna inoltre a:

### Per la qualità

Orientare decisamente l'azienda alla soddisfazione del Cliente, dei suoi requisiti, del Personale e di tutte le Parti Interessate, attraverso:

- La misurazione continua delle prestazioni erogate e la verifica sistematica del rispetto dei termini contrattuali, dei requisiti cogenti e degli obiettivi economici e finanziari definiti internamente;
- Il confronto delle prestazioni erogate con le prestazioni offerte dagli altri competitor più importanti presenti sul mercato;
- L'individuazione della qualità percepita dai clienti;
- Il miglioramento continuo della qualità dei propri processi, prodotti e servizi realizzati attraverso la continua formazione e specializzazione del proprio personale finalizzata all'aumento delle competenze e alla crescita professionale;
- L'informatizzazione dei processi operativi e gestionali;
- L'individuazione e l'investimento di adeguate risorse economiche;
- Il controllo sistematico e rigoroso dei fornitori, appaltatori e collaboratori;
- L'adozione di azioni correttive basate sull'analisi dei reclami e di obiettivi mirati a soddisfare le aspettative dei clienti sulla base delle indicazioni ottenute da periodiche indagini di customer satisfaction;

### Per l'ambiente

- Dare l'esempio al grande pubblico che è possibile realizzare un'azienda che pone in essere un sistema produttivo efficiente e rispettoso dell'ambiente;
- Fornire l'immagine di un'azienda virtuosa presso gli enti e le comunità locali, in modo da favorire lo sviluppo di una cultura di sviluppo sostenibile e di salvaguardia dell'ambiente;
- Promuovere e diffondere all'interno ed all'esterno dell'azienda la cultura della prevenzione dell'inquinamento;
- Prevenire l'inquinamento attraverso una migliore gestione dei rifiuti ed una riduzione degli impatti ambientali;
- Orientare i processi aziendali verso soluzioni di maggior rispetto per l'ambiente, riducendo i consumi di energia e di risorse naturali e limitando le emissioni inquinanti e la produzione di rifiuti;
- Osservare tutte le leggi in materia ambientale, applicabili all'azienda, e tutti gli accordi in materia ambientale, liberamente sottoscritti dall'azienda stessa.

### Per la sicurezza sul lavoro

- Puntare ad un ambiente di lavoro sano e sicuro riducendo e, per quanto possibile, eliminando le situazioni di rischio per l'incolumità personale e collettiva;
- Contribuire alla creazione di una cultura della sicurezza del lavoro volta alla prevenzione degli infortuni e delle malattie professionali;
- Migliorare continuamente le prestazioni aziendali in materia di sicurezza e salute sul lavoro;
- Rispettare la legislazione, applicabile all'azienda, in materia di sicurezza e salute sul lavoro e gli eventuali accordi, eventualmente siglati dall'azienda stessa;
- Garantire la sicurezza e la periodica manutenzione delle dotazioni e attrezzi affidate ed utilizzate dal proprio personale, prediligendo l'acquisto di dotazioni e attrezzi all'avanguardia in termini di salute e sicurezza sul lavoro.

Per ottemperare agli impegni sopra elencati, Tecnoinox Srl ha istituito un sistema di monitoraggio sistematico dei processi, dei prodotti e delle prestazioni nei tre ambiti di riferimento attraverso l'identificazione e l'utilizzo di indicatori di performance significativi, puntuali e misurabili sulla base dei quali stabilisce e riesamina gli Obiettivi ed i Traguardi di miglioramento per la Qualità, l'Ambiente e la Sicurezza in occasione dei Riesami periodici della Direzione; l'azienda è inoltre consapevole che per il raggiungimento degli stessi obiettivi sia determinante ed indispensabile il contributo pro - attivo, la condivisione e la partecipazione di tutte le Parti Interessate e di tutto il personale e a tal fine si impegna quindi a promuovere e a diffondere con i mezzi più opportuni la propria politica integrata sia all'interno che all'esterno.

L'Alta Direzione vigila sia sul raggiungimento di tali obiettivi che sulla messa in atto e sul rispetto di tutte le disposizioni riguardanti il miglioramento continuo del Sistema di Gestione Integrato Qualità, Ambiente e Sicurezza adottato: essa ha il compito e l'autorità di riesaminare periodicamente la Politica Integrata e la corretta attuazione del Sistema Medesimo.

Il presente documento sarà il riferimento costante, nell'ambito dei periodici riesami del sistema, per valutare i risultati raggiunti e per individuarne di nuovi, in coerenza con il sistema aziendale volto al miglioramento continuo.

## **INTEGRATED POLICY GOVERNING QUALITY, ENVIRONMENT AND SAFETY**

Tecnoinox srl is a dynamic company that continues to grow. It has been designing and manufacturing stainless steel appliances for the professional food services industry in both the national and international markets for more than thirty years. As a company aware of its corporate role and mission, Tecnoinox srl openly operates according to an Integrated Quality, Environment and Safety Management System, compliant with the ISO 9001, ISO 14001 and ISO 45001 standards. Its aim is to achieve the professional goals set to continue improving. This management system and the results it helps the company to achieve are an integral part of business management. The whole corporate organisation is responsible for the Integrated Management System, from senior management down to each individual worker, with each figure contributing in line with their own skills and responsibilities. Each role has been assigned specific tasks or permissions and the necessary resources, and regular checks are performed to ensure that the integrated management system is being implemented effectively and efficiently, including resolving any problems and analysing the causes.

Senior management ensures that the Integrated Quality, Environment and Safety Management System operates efficiently by periodically checking that the system procedures, operating instructions and process flows are applied and implemented correctly across all departments. This takes the form of systematic checks, internal audits and periodic assessments. The principles set out in the integrated manual, as well as the application methods in the system procedures and operating instructions must be respected by all Tecnoinox Srl employees, and by the people working under the company's direction. With a view to developing its operational role, the company is working to become a business at the cutting edge when it comes to product reliability, making it more competitive, ensuring it meets legal obligations, safeguarding the environment, and guaranteeing health and safety in the workplace, while also improving the quality of its products and its own efficiency by reducing complaints. Tecnoinox srl is aware of the importance of its business in protecting and preserving natural resources, as well as the wider environment and, for this reason, works to try to guarantee the smallest impact possible. It intends to do this by exploiting scientific knowledge, technical instruments and the resources available today, and continually improving. The company also wants to keep up the pace in terms of its commitment to health and safety in the workplace, consolidating its competitiveness by adopting a fair and responsible approach.

In line with the above ideas, Tecnoinox srl wishes to promote this integrated policy document relating to quality, safeguarding the health and safety of its workers, protecting the environment and preventing pollution, which is coherent with its behavioural and development model and with the company's overall vision. The aim is to be able to analyse its own business results critically and constructively, in order to continually improve its services in financial, social and environmental terms. This company policy, in line with an ethically correct approach to company management, is based on three principles that the company believes are the pillars supporting the profitability and success of the business both today and in the future. These are:

- 1. Customer satisfaction:** this is one of our key objectives, at the very core of our daily work and the professional efforts of everyone working at the company;
- 2. Environmental protection:** this is one of the criterion dominating the corporate decision-making process, not only to guarantee legal compliance but also to boost the company's overall eco-sustainability, for a cleaner and more liveable future;
- 3. Prevention and protection in terms of health and safety in the workplace:** the aim is continually improve our efforts in this area, because guaranteeing a safe place to work is the company's most important promise to its employees.

On the back of these principles which drive daily life at the company, and safe in the knowledge that the company's success will follow, Tecnoinox srl also undertakes, day after day, through the commitment of all parties involved with the business, to:

### **Quality**

- Direct the company's focus towards satisfying the customers and their requirements, the staff, and all interested parties by:
- Continually measuring the services performed and systematically checking that the contractual terms and conditions, binding requirements and internally set financial goals have been met;
- Comparing the services performed with the services offered by larger competitors in the market;
- Identifying quality as perceived by the customer;
- Continually improving the quality of processes, products and services via continued professional development and specialist staff training to boost skills and career progression; digitalising operating and management processes;
- Identifying and investing adequate financial resources;
- Systematically and rigorously monitoring suppliers, contractors and other collaborators;
- Adopting corrective action based on a complaints analysis and setting objectives targeted at meeting customer expectations, on the basis of feedback from customer satisfaction surveys.

### **Environment**

- Set the example for the wider public, showing that it is possible to create a company with an efficient productive system at its core that is also environmentally friendly;
- Present the image of a virtuous company as regards local entities and the community, so as to promote an environmentally friendly sustainable-development culture;
- Promote and spread a pollution-prevention culture both within and outside of the company;
- Prevent pollution by managing waste better and reducing its impact on the environment;
- Focus company processes towards solutions that better respect the environment, reducing the consumption of energy and natural resources, limiting polluting emissions and waste production;
- Respect all environmental laws applicable to the company and all environmental agreements freely adhered to by the company.

### **Safety in the workplace**

- Aim to create a safe and healthy working environment, reducing and, where possible, eliminating situations in which there is a risk to personal or collective safety;
- Contribute to creating a work-safety culture aimed at preventing occupational injury and illness;
- Continually improve company performance regarding health and safety in the workplace;
- Comply with occupational health and safety legislation applicable to the company, as well as any agreements the company may have signed;
- Guarantee the safety and periodic maintenance of the tools and equipment provided for and used by staff, preferring innovative tools and equipment in terms of occupational health and safety.

In order to respect the commitments explained above, Tecnoinox Srl has implemented a systematic process, product and service monitoring system for the three different areas. The company has identified meaningful performance indicators that are measurable and responsive, which senior management use to set out and re-examine the objectives and improvement targets as regards quality, the environment and safety during their regular reassessment meetings. The company is also aware that, in order to meet these objectives, it is vital that all interested parties and staff make a proactive contribution, sharing and playing an active role in the process. The company therefore undertakes to promote and spread its integrated policy both internally and externally, using the most appropriate methods. Senior management is responsible for overseeing that these objectives are met, as well as monitoring how all of the continual improvement goals in the adopted Integrated Quality, Environment and Safety Management System are pursued and implemented. It is also responsible for re-examining the integrated policy regularly and correctly implementing the system itself.

This document serves as a reference for the company as part of its regular system reassessments, to evaluate the results achieved and identify future goals, in line with the corporate system that is focused on continual improvement.







## CERTIFICAZIONI

I prodotti inseriti nel presente catalogo sono progettati e costruiti a regola d'arte in materia di sicurezza nel rispetto dei requisiti delle norme e direttive:

<b>UNI EN ISO 12100 : 2010</b>	Sicurezza del macchinario, principi generali di progettazione, valutazione del rischio e riduzione del rischio.
<b>2006/42/CE:</b>	Direttiva Macchine
<b>2014/30/UE:</b>	Direttiva Compatibilità elettromagnetica
<b>2016/426/UE:</b>	Regolamento sicurezza impiego gas combustibile
<b>2014/35/UE:</b>	Direttiva bassa tensione
<b>1935/2004/CE:</b>	Regolamento riguardante materiali e gli oggetti destinati a venire a contatto con i prodotti alimentari (MOCA)

Le apparecchiature soddisfano, per progettazione e costruzione, i requisiti del marchio **CE** in conformità alle norme applicabili ed in calce indicate.



**2011/65/UE:** Restrizione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche | RoHS.



**2012/19/UE :** Rifiuti di apparecchiature elettriche ed elettroniche | RAEE

## CERTIFICATIONS

The equipment featured in this catalogue are expertly manufactured according to the Safety rules and comply with the following provisions:

<b>UNI EN ISO 12100 : 2010</b>	Safety of machinery, General principles for design, Risk assessment and risk reduction
<b>2006/42/EC:</b>	Machinery Directive
<b>2014/30/UE:</b>	Electromagnetic compatibility Directive
<b>2016/426/UE:</b>	Regulation appliances burning gaseous fuels
<b>2014/35/UE:</b>	Low voltage directive
<b>1935/2004/CE:</b>	Regulation on materials and articles intended to come into contact with food

All equipment meet the **CE** requirements in terms of planning and manufacturing and comply with the following applicable standards:



**2011/65/UE:** Restriction of the use of certain hazardous substances in electrical and electronic equipment | RoHS.



**2012/19/UE:** Waste on electric and electronic equipment | WEEE.

I prodotti sono inoltre conformi alle seguenti Direttive / Furthermore, any machinery complies with the following Directives, as well:

Apparecchiature elettriche / Electric appliances: **EN 60335-1** **EN 60335-2**

Apparecchiature a gas / Gas appliances: **EN 203**

Altre certificazioni / Other certification:



المواصفات السعودية  
Saudi Standards



## CONDIZIONI GENERALI DI VENDITA

- 1. ORDINI:** Gli ordini trasmessi dal cliente a Tecnoinox srl ("Tecnoinox") e i contratti conclusi dai nostri agenti o rappresentanti commerciali saranno considerati validi solo se espressamente confermati per iscritto da Tecnoinox. Il contratto si considera concluso con l'invio da parte di Tecnoinox della conferma scritta ("conferma d'ordine") al cliente, anche solo via posta elettronica (e-mail). Eventuali annullamenti, modifiche o contestazioni alla conferma d'ordine devono essere comunicate entro 3 giorni dal ricevimento della stessa in forma scritta. In mancanza di comunicazione da parte dell'acquirente, la conferma si intende irrevocabilmente accettata in tutti i suoi punti. In presenza di insoluti, Tecnoinox si riserva la possibilità di bloccare la spedizione. In caso di annullamento o modifica di ordini di prodotti speciali, non presenti a listino e realizzati su richiesta, Tecnoinox si riserva il diritto di chiedere il risarcimento di eventuali danni risultanti. Nel caso in cui al cliente sia stato confermato un ordine con pagamento anticipato e il cliente stesso non provveda al pagamento entro 30 giorni solari dalla data di approntamento della merce (fa fede la data riportata sulla c/o), Tecnoinox considererà l'ordine annullato e, in presenza di prodotti speciali, Tecnoinox si riserva il diritto di chiedere il risarcimento di eventuali danni risultanti. Le apparecchiature a gas sono disponibili in versione standard a metano (con kit ugelli GPL).
- 2. ORDINI 48H (APPONTAMENTO):** L'ordine deve riportare nell'oggetto "pronta consegna 48 h" ed è ammesso un solo pezzo per ciascun modello. Gli ordini saranno evasi nel primo pomeriggio della data richiesta a condizione che pervengano a Tecnoinox almeno 2 giorni prima ed entro le ore 12:00. La spedizione sarà in tutti i casi gestita dal vettore designato da Tecnoinox (Artoni per consegne in Italia) ed addebitata in fattura. Le apparecchiature a gas sono disponibili in versione standard a metano (con kit ugelli GPL). Dove il pagamento è anticipato, si richiede di effettuare il bonifico bancario contestualmente all'ordine e di inviare la contabile a Tecnoinox. In caso di presenza di insoluti l'azienda si riserva di non spedire la merce. Non si effettuano consegne presso i clienti finali.
- 3. PREZZI:** prezzi indicati nel presente contratto oppure offerta sono basati sul costo attuale di produzione. Tali prezzi saranno pertanto soggetti a revisione per ogni aumento giustificato che potrà intervenire sui vari fattori costituenti il costo di produzione stesso, da oggi all'espletamento dell'ordine. I prodotti sono venduti ai prezzi di listino in vigore all'atto di emissione degli ordini. I prezzi non includono i costi dell'installazione e l'I.V.A e sono da intendersi franco nostro stabilimento di Porcia, se non diversamente specificato.
- 4. TRASPORTI:** Il trasporto non è incluso nel prezzo di vendita e i prezzi sono stabiliti franco nostro stabilimento di Porcia, salvo accordi contrari. Una partecipazione ai costi di spedizione è sempre fatturata per l'invio di pezzi di ricambio, anche quando vi sia un accordo di franco destino tra Tecnoinox e l'acquirente. Qualora l'acquirente demandi a Tecnoinox l'organizzazione del trasporto dallo stabilimento di Porcia a un punto da lui designato, le spese di gestione del trasporto saranno addebitate in fattura all'acquirente. Le merci viaggiano a rischio e pericolo del destinatario anche quando, in deroga alle condizioni precise, i prezzi sono stabiliti franco destino. L'acquirente si impegna a rimborsare Tecnoinox per qualsiasi spesa aggiuntiva che la stessa abbia dovuto sostenere per spedizioni o movimentazioni causate da una mancata ottemperanza da parte dell'acquirente agli accordi presi per la data, l'ora e il luogo della consegna. Nel caso in cui Tecnoinox incorra in costi o sanzioni da parte dello spedizioniere per negligenza dell'acquirente (per es. merce andata in giacenza causa acquirente assente al momento della consegna), tali costi saranno traslati al cliente, a cui Tecnoinox emetterà regolare fattura.
- 5. ACCETTAZIONE MERCE:** Tecnoinox ha assolto i suoi obblighi allorché rimette la merce nelle mani di un corriere o spedizioniere designato dall'acquirente o di comune accordo tra l'acquirente e Tecnoinox. Pertanto, la rimessa della merce al corriere o spedizioniere da parte di Tecnoinox costituirà per l'acquirente l'accettazione della merce. Nel caso in cui l'organizzazione e la gestione del trasporto siano demandate a Tecnoinox, l'acquirente dovrà attenersi a queste istruzioni, pena la decaduta di ogni diritto di rivalsa nei confronti di Tecnoinox per ogni danno arreccato alla merce durante il trasporto o comunque dopo la rimessa della merce nelle mani del corriere o dello spedizioniere designato: a) verificare che la quantità reale di colli consegnati corrisponda a quanto indicato nel DDT; b) verificare le condizioni del collo e dell'imballo e, se il collo risulta non integro (per es. il cartone è rotto, tagliato o manomesso, la base imballo è danneggiata, il collo presenta nastro adesivo manomesso o con marchio dello spedizioniere), apporre nel documento rilasciato dallo spedizioniere la dicitura "ACCETTO CON RISERVA PER IMBALLO DANNEGGIATO" e specificare il tipo di danno con breve descrizione; c) se il collo risulta integro, apporre nel documento rilasciato dallo spedizioniere la dicitura "COLLO INTEGRO, ACCETTO CON RISERVA DI CONTROLLO QUALITÀ E QUANTITÀ". Nel caso in cui l'acquirente notifichi al trasportatore un danno da trasporto, dovrà darne comunicazione scritta anche a Tecnoinox entro 5 giorni solari. Tecnoinox non considererà reclami pervenuti oltre tale termine né segnalazioni al trasportatore che non rispettino le precise istruzioni. Nel caso in cui il trasportatore si opponga alla riserva, il cliente è tenuto ad aprire gli imballi in presenza del trasportatore stesso e a verificarne l'integrità prima di firmare il documento di accettazione merce.
- 6. IMBALLO:** L'imballo in scatole di cartone o telai in legno è compreso nel prezzo. L'acquirente che richiede un imballo diverso concede a Tecnoinox la riserva di valutarne la fattibilità e conteggiare i costi aggiuntivi. Una volta confermato l'imballo, l'acquirente accetta irrevocabilmente e per intero l'addebito dei costi aggiuntivi calcolati da Tecnoinox.
- 7. RISERVA DELLA PROPRIETÀ:** I materiali si intende sempre venduto con riserva della proprietà (ex. Artt. 1523 e seguenti c.c.) fino al pagamento dell'intero importo indicato in conferma d'ordine. Non sono ammessi sconti o deduzioni di sorta, se non preventivamente concordati.
- 8. INSTALLAZIONE ED USO:** Le apparecchiature, gli accessori e i ricambi presenti a listino devono essere sempre installati e utilizzati in conformità con le istruzioni e le avvertenze fornite dal libretto d'istruzioni e dallo schema d'installazione, forniti insieme alle apparecchiature. I ricambi e gli accessori vanno installati e utilizzati esclusivamente con i prodotti Tecnoinox. L'acquirente è responsabile della corretta installazione e del corretto utilizzo dei prodotti acquistati. L'installazione dei prodotti Tecnoinox richiede l'intervento di personale autorizzato e professionalmente qualificato. Leggere sempre e attenersi al libretto d'istruzioni, allo schema d'installazione e/o alle avvertenze presenti sull'imballaggio dei prodotti. Tecnoinox non si assume alcuna responsabilità per reclami riconducibili a: uso non previsto del prodotto, manipolazione del prodotto, uso e installazione con apparecchiature per le quali il prodotto non è stato progettato o installazione non corretta. Le macchine sono vendute sprovviste di cavo di alimentazione elettrica e tubo di alimentazione acqua.
- 9. GARANZIA:** I prodotti forniti sono coperti da garanzia per difetti di materiale e/o fabbricazione per un periodo di dodici mesi dalla data di consegna merce. Tecnoinox sostituisce gratuitamente i prodotti resi in detto periodo di garanzia e riconosciuti difettosi per vizi d'origine, restando espressamente escluso e rinunciato qualsiasi diverso diritto o pretesa dell'acquirente anche a titolo di risarcimento danni diretti e/o indiretti o di rimborso di costi dallo stesso sostenuti (quali i costi di riprese, di assistenza tecnica, di richiamo, ecc.). Eventuali difettosità o non conformità dei prodotti devono essere segnalate dall'acquirente a Tecnoinox, a pena di decaduta, a mezzo raccomandata entro e non oltre otto giorni dalla data di ricevimento della merce. Eventuali difetti occulti devono essere segnalati dall'acquirente a Tecnoinox, sempre a pena di decaduta, a mezzo raccomandata entro otto giorni dalla relativa scoperta. La garanzia non opera ove i difetti rilevati siano imputabili a: negligenza dell'acquirente e/o ad impiego dei prodotti non conforme alle prescrizioni tecniche, ad errata installazione e/o manutenzione operata da personale non autorizzato, a pulizia impropria in quanto effettuata con modalità o materiali non idonei, ad errato immagazzinaggio, movimentazione e trasporto, ad uso improprio od incerto dell'apparecchio utilizzatore (vedere punto 8) oppure a circostanze che comunque non possono ricollegarsi a difettosità di produzione da parte di Tecnoinox. La garanzia sopra menzionata è l'unica forma di garanzia concessa da Tecnoinox e sono pertanto escluse ulteriori rivendicazioni di garanzia o qualsiasi ulteriore responsabilità di Tecnoinox. In ogni caso sono esclusi dalla garanzia tutti i componenti soggetti a normale usura derivante dall'utilizzo delle apparecchiature (a titolo esplicativo ma non esaustivo: resistenze elettriche, interruttori, lampade, guarnizioni ecc...).
- 10. TERMINI DI CONSEGNA:** La conferma d'ordine riporta la data di approntamento merce presso il nostro stabilimento di Porcia. I termini di consegna sono indicativi e non impegnativi, benché siano stabiliti con la maggior cura, e potrebbero protrarsi nel caso si verifichino impedimenti di vario genere, che Tecnoinox non era in grado di prevedere al momento dell'emissione della conferma d'ordine. L'acquirente esonerà, pertanto, Tecnoinox da ogni e qualsiasi responsabilità per danni conseguenti da ritardo nella consegna della merce.
- 11. FORZA MAGGIORE:** Qualora Tecnoinox sia impossibilitata a rispettare il contratto per cause di forza maggiore o comunque indipendenti dalla sua volontà, i termini previsti per l'esecuzione della fornitura sono automaticamente prorogati per un periodo equivalente al perdurare degli effetti di tali cause. Qualora la causa impeditiva continui per più di sei mesi entrambe le parti possono chiedere la risoluzione del contratto e in tal caso Tecnoinox restituiscle all'acquirente gli anticipi eventualmente ricevuti, con esclusione di ogni e qualsiasi onere ulteriore a suo carico.
- 12. PAGAMENTI:** L'acquirente accetta irrevocabilmente le condizioni di pagamento indicate nella conferma d'ordine nel momento in cui accetta l'ordine stesso (vedere punto 1). In caso di pagamenti tramite bonifico bancario, il cliente si accolla tutti gli eventuali costi di transazione applicati dalle banche coinvolte nell'operazione. Qualora Tecnoinox ricevesse in accredito un importo minore di quello concordato (evidenziato nella conferma d'ordine o nella fattura), al cliente sarà imputato un insoluto, da saldare al più presto per non incorrere in interessi di mora. Qualora Tecnoinox ricevesse in accredito un importo maggiore di quello concordato, tale differenza sarà stornata dall'importo dovuto per il successivo ordine. I pagamenti pervenuti a Tecnoinox in data posteriore alla scadenza concordata comportano l'addebito automatico degli interessi di mora in ragione del saggio di riferimento della BCE maggiorato di 8 (otto) punti percentuali, salvo diversi accordi scritti tra le parti (D.Lgs. 231/2002, D.Lgs. 192/2012 e successive modifiche). L'acquirente accetta inoltre l'addebito da parte di Tecnoinox di spese di incasso, valori bollati, eventuali spese legali ed oneri accessori legati al recupero del credito. Il ritardato pagamento autorizza Tecnoinox a sospendere senza alcun preavviso le forniture e i contratti.
- 13. RESI:** In linea di principio, non sussiste alcun diritto di reso se non per rivendicazione di garanzia (vedere punto 8). La richiesta di reso deve essere preventivamente notificata in forma scritta al nostro ufficio vendite entro un mese solare dalla data di consegna. È facoltà di Tecnoinox decidere se accettare o meno il reso e stabilire l'eventuale accredito del prezzo di acquisto, al netto di un costo di gestione e degli eventuali costi di ripristino dell'apparecchiatura. Nel caso in cui Tecnoinox accetti il reso, sarà emessa un'autorizzazione di reso e il trasporto sarà sempre organizzato e a carico dell'acquirente. La richiesta di reso pervenuta oltre il termine previsto non sarà considerata.
- 14. DIVIETO DI COMPENSAZIONE:** La compensazione dei debiti e crediti commerciali è vietata come da art. 2423-ter c.c.
- 15. LEGGE APPLICABILE E FORO COMPETENTE:** Il contratto è regolato dalla legge italiana. Per qualsiasi controversia tra le parti è competente in via esclusiva il Foro di Pordenone.

## GENERAL TERMS AND CONDITIONS OF SALE

- 1. ORDERS:** All orders coming from the customer to Tecnoinox srl ("Tecnoinox") and all contracts finalised with our sales representatives are valid only when confirmed in writing by Tecnoinox. The contract is finalised when Tecnoinox has sent written confirmation ("order confirmation") to the customer, even if only by e-mail. Any cancellation, modification, or non-compliance notification to the order confirmation must be sent in writing within 3 days from the confirmation receipt. Should the customer not notify Tecnoinox, the order confirmation will be entirely and irrevocably confirmed. In case of any outstanding debt, Tecnoinox has the right to halt ongoing orders. In the event of cancellation or modification of orders of non-standard items, which do not appear in the price list and are manufactured upon request only, Tecnoinox is authorised to request compensation for damages to the customer. If an order is confirmed with advanced payment terms by Tecnoinox and the customer has not made the payment within 30 calendar days from the dispatch date (as stated in the order confirmation), Tecnoinox will consider the order void and, in case the order included non-standard items, Tecnoinox is authorised to request compensation for damages to the customer. Gas appliances are arranged for standard natural gas G20 (with LPG nozzle kit).
- 2. "48 HOUR" DISPATCH ORDERS:** The subject of the order request must be "48 hour dispatch" and only one piece per model is allowed. Orders will be dispatched early in the afternoon on the date requested, provided that Tecnoinox receives the order at least 2 days before by 12pm (midday). Gas appliances are arranged for standard natural gas G20 (with LPG nozzle kit). Payments in advance should be made via bank transfer at the time of ordering and the receipt must be sent to Tecnoinox. In case of outstanding payments, the company reserves the right to suspend the delivery of goods. In no case will 48 hour orders be sent to end users. The name of the carrier has to be specified at the time of ordering.
- 3. PRICES:** Prices stated in this contract or offer are based on current production costs. Prices may be revised, should a reasonable increase on factors that determine production costs occur, from today to the order dispatch. Items are sold at the price shown on the latest price list at the time of order confirmation. Prices do not include installation fees or VAT and are always intended "ex-works Porcia" (our factory in Italy), unless otherwise specified.
- 4. SHIPMENT:** Shipment is not included in the price and all consignments are always intended "ex works Porcia", unless otherwise agreed. In case of spare parts orders, a contribution to the transport cost is always invoiced to the customer, even when there is CPT, CIF or CIP agreement. Transport fees are always invoiced to the customer if the customer instructs Tecnoinox to arrange transportation from its factory in Porcia to a designated place. Items are shipped at the customer's own risk even when prices are intended on CPT, CIF or CIP basis. In the event of additional fees or charges levied on Tecnoinox during shipping procedures, the customer agrees on refunding Tecnoinox when such fees or charges arise from the customer's non-compliance to the agreement in matter of date, time and place of delivery. Therefore, should such extra fees charges imposed on Tecnoinox by the forwarder be the result of customer's negligence (e.g. the customer is absent when goods are delivered and goods get stocked at current forwarder's prices), they will all be invoiced to the customer.
- 5. GOODS RECEIPT:** Tecnoinox has accomplished its duties at the very moment it hands over the goods to the forwarder, carrier or courier, designated or agreed upon by the customer. Therefore, the hangover of the goods from Tecnoinox to the forwarder, carrier or courier represents customer's acceptance of the goods being delivered. If the customer has instructed Tecnoinox to arrange transportation from its factory in Porcia, we recommend they carefully follow these guidelines: a) check the actual quantities with respect to what stated in the delivery note; b) check that all items and their package are in good conditions and, in the event of impaired items (e.g. cartons are broken, cut, unsealed or tampered, package base is damaged, the scotch tape is tampered, damaged or displays the forwarder's brand), write this message on the delivery note: "received with damaged package" and briefly describe the type of damage; c) if items and packages are in good conditions, write this message on the delivery note: "received but not inspected". We strongly recommend to check the goods and unpack them in front of the forwarder. Every time the customer notifies a damage to the forwarder, carrier or courier, they must also notify Tecnoinox in writing within 5 calendar days. Tecnoinox will not process any claims received after this deadline and will not consider any notifications to the forwarder which do not comply with the above instructions.
- 6. PACKAGING:** Packaging in carton boxes or crate is included in the price. Should the client request a different packaging, Tecnoinox has the right to assess feasibility and estimate additional fees. By confirming the packaging, the customer irrevocably authorise Tecnoinox to charge the additional fees, according to the seller's calculations.
- 7. OWNERSHIP OF GOODS:** In every case, ownership of goods only passes when the goods have been entirely paid for, in accordance with the total amount stated in the order confirmation. There is no exception to this and Tecnoinox does not allow any discounts or reductions from the amount due. The conditional sale ("vendita con riserva di proprietà") is regulated by the Italian law, "art 1523 codice civile" and following clauses.
- 8. INSTALLATION AND USER MANUAL:** All appliances, extras and spare parts must always be installed and used in compliance with the instructions and warnings which can be found on the instruction manual and installation drawing, both provided with the items. Extra and spare parts may only be installed on Tecnoinox products. The customer is responsible for proper installation and proper use of purchased items. Professionally qualified and authorised personnel is strictly required for the installation of Tecnoinox products. Always read carefully and abide by all the instruction contained in the manual, installation drawing and warnings placed on the package. Tecnoinox declines all responsibilities for customer claims related to: non-compliant use of the items, manipulation or alteration of the items, installation or use of the item in conjunction with appliances that can harm its right functioning or wrong installation of the item. The appliances are supplied with no wiring cable and no water inlet cable.
- 9. GUARANTEE:** Tecnoinox provides guarantee on all items for a period of 12 months from the dispatch date. The guarantee covers faultiness due to defected materials or manufacturing flaws. Tecnoinox will replace the faulty goods free of charge only if the goods are defected at source. The guarantee excludes any other right the customer might claim. Tecnoinox declines any responsibility for direct or indirect economic damages resulting from the faulty item and shall not refund labour costs or other charges that may arise upon the customer for installation, replacement or repair of the faulty item to the customer in any circumstance. The customer must notify any faultiness, defect or non-conformity of the products in writing to Tecnoinox within 8 calendar days from the delivery and no claim shall be processed after this deadline. The customer must notify any concealed loss or damage (which was not apparent from the exterior at delivery time) within 8 calendar day from discovery and no claim shall be processed afterwards. The guarantee will not apply when item faults are the result of: customer's negligence and/or improper (not compliant with technical instructions) use of the item, wrong installation or maintenance, installation or maintenance executed by unauthorised or unqualified personnel, use of inadequate cleaning products or cleaning procedures, improper stocking, handling or transport of the items, improper or incautious use of the item (also refer to n.8) or any other circumstances that cannot be reasonably linked to manufacturing flaws. The above mentioned guarantee is the only form of guarantee granted to the customer and rules out any other responsibility of Tecnoinox or any other guarantee claims that differ from the above. In any case, all components subject to ordinary wear and tear resulting from the use of equipment (as but not limited to: electrical heating elements, switches, lamps, seals, etc.) are not covered by the warranty.
- 10. DELIVERY TERMS:** The order confirmation states the dispatch date of the good at our factory in Porcia (Italy). The dispatch date is the result of an accurate estimate of manufacturing times but it is never binding: dispatch times might be extended in the event of various impediments, which Tecnoinox was not able to forecast at the time of order confirmation. The customer exempts Tecnoinox from any responsibility for loss or damage deriving from late delivery.
- 11. FORCE MAJEURE:** Should Tecnoinox be prevented from fulfilling its contractual obligations due to force majeure or other circumstances beyond its control or will, the fulfilment of these obligations will be automatically deferred for the period during which such circumstances persist. Should such circumstances persist for over six months, either party can ask for the cancellation of the contract of sale and, in this event, Tecnoinox shall return the customer any advance payment received with no further obligation.
- 12. PAYMENTS:** The customer irrevocably accepts the terms of payment stated in the order confirmation in the very moment they accept the order (also refer to n.1). If the customer makes payment via bank transfer, they should bear every transaction cost or fee levied by the banks involved in the process. Should Tecnoinox be credited a smaller amount of money to what agreed in the order confirmation or in the invoice, this will result in arrears which the client has to pay as soon as possible, not to be debited interest on arrears. Should Tecnoinox be credited a higher amount of money to what agreed, this difference will be deducted from the total amount due on the following order. Payments that are not honoured by the agreed deadline will automatically trigger interest on arrears, calculated as the sum of the ECB reference rate and the additional rate of 8 (eight) percentage points, as per EU law. Apart from due interest, Tecnoinox is automatically entitled to a minimum fixed amount of €40 to compensate for recovery costs, as per EU law, and will also separately claim compensation for all remaining reasonable recovery costs. In the event of outstanding debt, Tecnoinox is authorised to suspend upcoming deliveries and orders immediately and with no notice.
- 13. RETURNED GOODS:** In theory, no right to return the goods exists if not when claiming a guarantee (also refer to n.8). The customer must notify Tecnoinox of their intention of returning the goods in writing within 30 calendar days from delivery and any notification after this deadline shall not be considered. Tecnoinox has the right to: decide whether to proceed with the request and accept the returned goods, define the transport fee to have the goods returned (which will be charged to the customer) and the eventual full or partial refund. Should Tecnoinox accept the returned goods, it will issue a returned goods authorisation and delivery will arrange the return with a forwarder of its choice. Tecnoinox has an ongoing agreement with forwarders where forwarders can only take instructions regarding delivered goods from Tecnoinox.
- 14. DEBIT OFFSET:** Offsetting debit and credit amounts is forbidden by the Italian law, as per "art. 2424-ter codice civile".
- 15. LEGAL REGULATION AND JURISDICTION:** This contract is regulated by the Italian law. Any controversy arising out of or relating to this contract of sale shall be settled by the Court of Pordenone (Italy).

## ALLGEMEINE VERKAUFSBEDINGUNGEN

- 1. AUFRÄGE:** Aufträge, die vom Kunde zu Tecnoinox Srl ("Tecnoinox") übermittelt werden und Verträge, die von unseren Vertretern abgeschlossen werden, werden nur wenn ausdrücklich von Tecnoinox in schriftlicher Form bestätigt als gültig betrachtet. Der Vertrag gilt mit der Sendung der schriftlichen Form ("Auftragsbestätigung") von Tecnoinox zum Kunde als angeschlossen, auch durch E-mail. Änderungen, Beanstandungen oder Absagen zur Auftragsbestätigung sind innerhalb von 3 Tagen nach Eingang des Dokuments in schriftlicher Form mitzuteilen. Bei fehlender Benachrichtigung durch den Käufer, gilt die Auftragsbestätigung mit allen Punkten als angenommen. Im Fall von der unbezahlten Schulden behält sich Tecnoinox das Recht vor, den Versand abzubrechen. Nach Aufhebung oder Änderung der Sonderaufträge (nicht auf der Preisliste, sondern auf Antrag erstellt), behält sich Tecnoinox auch das Recht vor, den Schadensersatz von etwaigen Schäden zu verlangen. Falls dem Kunde ein Auftrag mit Vorauszahlung bestätigt wird und keine Zahlung innerhalb von 30 Tagen nach dem Datum der Bereitstellung erfolgt, streicht Tecnoinox den Auftrag. Bei Sonderaufträgen, behält sich Tecnoinox auch das Recht vor, den Schadensersatz von etwaigen Schäden zu verlangen. Die Gasgeräte sind werkseitig auf Erdgas eingestellt (Wechseldüsen für Flüssiggas liegen dem Gerät bei).
- 2. 48 STUNDEN VERSANDBEREIT:** Betreff der Bestellung "48 Stunden Service" und das 48 Stunden Service ist gültig nur für 1 Stück pro Modell. Die Bestellungen werden am frühen Nachmittag des gewünschten Tags verschickt, wenn die Bestellung mindestens 2 Tage zuvor bis 12:00 Uhr bei uns eingeht. Die Gasgeräte sind werkseitig auf Erdgas eingestellt (Wechseldüsen für Flüssiggas liegen dem Gerät bei). Zahlungen im Voraus müssen per Banküberweisung zum Zeitpunkt der Bestellung oder bis spätestens 15:00 Uhr am Vortag der Lieferung getätigt werden, wobei der Nachweis an Tecnoinox geschickt werden muss. Im Falle von überfälligen Verbindlichkeiten behält sich das Unternehmen das Recht vor, die Ware nicht zu verschicken. Der direkte Versand an Endkunden ist nicht möglich. Im Moment der Bestellung brauchen wir unbedingt den Namen der beauftragten Spedition mit der Abholung der Ware.
- 3. PREISE:** Die auf diesem Vertrag oder Auftrag angegebenen Preise gründen sich auf den aktuellen Produktionskosten. Diese Preise werden überprüft, wenn es zu begründeten Erhöhungen einzelner Faktoren der Produktionskosten im Zeitraum von jetzt bis zur Auftragserledigung kommt. Bei der Ausstellung der Aufträge werden die Produkte zu den aktuellen Listenpreisen verkauft. Die Einrichtungskosten und die Mehrwertsteuer sind nicht in den Preisen enthalten und sie sind ab unseres Werks in Porcia zu verstehen, sofern nicht anderes angegeben wird.
- 4. LIEFERUNG:** Die Lieferung ist nicht im Verkaupreis inkludiert und die Preise werden ab unserem Werk in Porcia festgelegt, sofern nicht anders vereinbart. Eine Beteiligung an den Versandkosten wird immer für den Versand der Ersatzteile angerechnet, auch wenn eine "frei Haus"-Vereinbarung zwischen Tecnoinox und dem Käufer erfolgt. Sollte der Käufer um Transportorganisation vom Werk in Porcia zu einem bestimmten Punkt ersuchen, werden die Betriebskosten des Transport dem Käufer verrechnet. Die Ware wird auf Gefahr des Empfängers geliefert, auch wenn (abweichend von oben erwähnten Bedingungen) die Preise "frei Haus" festgelegt werden. Bei fehlender Einhaltung der festgelegten Vereinbarungen für Datum, Zeit und Ort der Lieferung durch den Käufer und zusätzlichen Kosten der Spedition, verpflichtet sich der Käufer Tecnoinox den Betrag zu erstatten. Sollte Tecnoinox Strafmaßnahmen durch den Spediteur wegen der Fahrlässigkeiten des Käufer erhalten (Z.B. Warenbestand aufgrund von Abwesenheit des Käufers während der Lieferung) werden diese Kosten dem Kunde zugewiesen und Tecnoinox wird dem Kunde die Rechnung ausstellen.
- 5. WARENANNAHME:** Tecnoinox hat seine Verpflichtungen mit Übergabe der Ware an einen Kurier oder Spediteur erfüllt, der entweder vom Käufer oder gemeinsam vom Kunden und von Tecnoinox bestimmt wurde. Somit entspricht die Übergabe der Ware an den Kurier oder Spediteur durch Tecnoinox der Annahme der Ware durch den Kunden. Sollte Tecnoinox mit der Organisation und Abwicklung des Transports beauftragt werden, muss sich der Käufer an die folgenden Anweisungen halten; anderenfalls verliert er jegliches Regressrecht gegenüber Tecnoinox für Schäden, die die Ware während des Transports bzw. nach ihrer Übergabe an den ernannten Kurier oder Spediteur erleidet. Er muss: a) prüfen, dass die tatsächlich gelieferte Anzahl an Packstücken der auf dem Lieferschein genannten entspricht; b) den Zustand der Packstücke und ihrer Verpackung prüfen und, wenn diese nicht unversehrt sind (z. B. Karton beschädigt, zerschnitten oder aufgerissen, Verpackungsuntersatz beschädigt, Klebeband am Packstück zerschnitten bzw. abgerissen, Klebeband mit Logo des Kurierdienstes bzw. Speditionsunternehmens vorhanden), im vom Kurier bzw. Spediteur ausgestellten Dokument den Vermerk „ANNAHME UNTER VORBEHALT WEGEN BESCHÄDIGTER VERPACKUNG“ vornehmen sowie die Art der Beschädigung kurz beschreiben; c) wenn das Packstück unversehrt ist, im vom Kurier bzw. Spediteur ausgestellten Dokument den Vermerk „PACKSTÜCK UNVERSEHRT, ANNAHME UNTER VORBEHALT DER KONTROLLE VON QUALITÄT UND MENGE“ vornehmen. Sollte der Käufer dem Kurier bzw. Spediteur einen Transportschaden mitteilen, muss er innerhalb von 5 Kalendertagen auch Tecnoinox darüber informieren. Tecnoinox kann weder Beanstandungen berücksichtigen, die sie nach Ablauf dieser Frist erhält, noch Meldungen an den Kurier bzw. Spediteur, wenn die obigen Anweisungen nicht erfüllt worden sind. Sollte sich der Kurier bzw. Spediteur dem Vorbehalt widersetzen, muss der Kunden die Verpackungen in dessen Anwesenheit öffnen und die Unversehrtheit der Ware prüfen, bevor er das Dokument zur Warenannahme unterzeichnet.
- 6. VERPACKUNG:** Die Verpackung in Pappkartons oder Rahmen aus Holz ist im Preis inkludiert. Sollte der Kunde eine verschiedene Verpackung wünschen, behält sich Tecnoinox das Recht vor, zusätzliche Kosten anzurechnen und die Machbarkeit überzuprüfen. Mit der Konfirmation der Verpackung autorisiert der Kunde unwiderruflich die Verrechnung der zusätzlichen Kosten nach den Berechnungen des Verkäufers.
- 7. EIGENTUMSVORBEHALT:** Die Übertragung des Eigentums von Waren geht immer mit der vollständigen Bezahlung, wie in den Auftragsbestätigung vereinbart. Kein Rabatt oder Ermäßigung möglich, sofern nicht ursprüngliches vereinbart. Die Vorbehaltksauf ("vendita con riserva di proprietà") ist durch das italienischen Gesetz "art 1523 codice civile" und folgenden Klauseln geregelt.
- 8. EINBAU UND BENUTZUNG:** Einrichtungen, Zusatzgeräte und Ersatzteile müssen immer in Übereinstimmung mit den Gebrauchsanweisungen eingebaut und verwendet werden. Die Betriebsanleitungen und die Einbauvorschriften werden mit den Geräten geliefert. Zusatzgeräte und die Ersatzteile dürfen nur mit Tecnoinox Produkten eingebaut und verwendet werden. Der Kunde ist für korrekten Einbau und Benutzung der gekauften Produkte verantwortlich. Der Einbau der Tecnoinox Produkte erfordert den Eingriff des befugten und qualifizierten Personals. Es wird dringend empfohlen, die Betriebsanleitungen - Einbauvorschriften und die Anweisungen der Verpackung immer zu lesen und zu beachten. Tecnoinox übernimmt keine Haftung für Reklamationen in Bezug auf falsche Produkthandhabung, Einbau und Benutzung anderer Produkte oder falsche Ausstellung. Die Geräte werden ohne Stromkabel und Wasserschlauch geliefert.
- 9. GARANTIE:** Tecnoinox leistet eine 12monatliche Garantie auf alle Produkte nach dem Lieferdatum. Die Garantie deckt die Fehlerhaftigkeit aufgrund von Materialmängeln und Baufehlern. Tecnoinox kann die mangelhafte Geräte nur kostenlos ersetzen, wenn die Ware Herstellungsfehler haben. Die Garantie schließt andere Rechten aus, die der Kunde beanstanden könnte. Tecnoinox übernimmt keine Verantwortung für mittelbare oder unmittelbare Schäden bei fehlerhaften Gegenständen und erstattet keine Arbeitskosten oder andere Kosten die für Einbau, Auswechseln oder Reparatur eines beschädigten Gegenstandes entstehen könnten. Im Fall der Fehlerhaftigkeit, Schaden oder Nichtkonformität der Ware, muss der Kunde innerhalb von 8 Arbeitstagen nach der Lieferung in schriftlicher Form Tecnoinox davon benachrichtigen. Kein Reklamation wird nach dieser Frist in Betracht gezogen. Der Kunde muss innerhalb von 8 Arbeitstagen nach der Entdeckung Tecnoinox mitteilen, wenn die Ware unsichtbare Schaden oder Mängel aufweisen. Auch hier kein Reklamation wird nach dieser Frist in Betracht gezogen. Die Garantie ist nicht gültig, wenn Fehler am Gegenstand durch Vernachlässigung durch den Kunden und/oder bei falschem Gebrauch des Gegenstands (wider den technischen Anweisungen), falscher Montage oder Erhaltung, von unqualifiziertem oder unautorisiertem Personal durchgeführte Montage oder Erhaltung, Verwendung von unzulässigen Reinigungsprodukten oder Reinigungsvorgängen, falscher Lagerung-Benutzung-Transport des Gegenstandes, unsachgemäßer oder unvorsichtiger Benutzung (siehe Punkt 8) oder jedweden anderen Umständen, die nicht begründet mit Herstellungsfehlern in Verbindung gebracht werden können. Die oben genannte Garantie ist die einzige Form dem Kunde gewährt und schließt weiteren Garantieansprüche oder anderen Verantwortungen zu Tecnoinox aus. Auf jeden Fall sind die ganzen Komponenten der Geräte von der Garantie ausgeschlossen (Zum Beispiel: Heizelemente, Schalter, Lampen, Dichtungen...). Sie unterliegen mit der Zeit einer normalen Abnutzung.
- 10. LIEFERFRIST:** Die Auftragsbestätigung gibt das Abfertigungsdatum des Gutes in unserem Werk in Porcia (Italien) an. Das Abfertigungsdatum ergibt sich durch eine exakte Schätzung der Produktionszeiten, aber es ist niemals bindend: Abfertigungsdaten können im Falle diverser Behinderungen, die Tecnoinox zum Zeitpunkt der Bestellung nicht vorhersehen konnte, verschoben werden. Der Kunde befreit Tecnoinox von jedweder Verantwortung für Verlust oder Beschädigung, welche von einer verspäteten Lieferung herleiten.
- 11. HÖHERE GEWALT:** Sollte Tecnoinox durch höhere Gewalt oder anderen Umständen außerhalb seines Einflussbereichs an der Ausführung seiner vertraglichen Pflichten abgehalten werden, wird die Erfüllung dieser Pflichten automatisch während dem Zeitraum der Dauer der Umstände verschoben. Sollten solche Umstände länger als sechs Monate andauern, kann jede Beteiligter eine Stornierung des Kaufvertrags fordern, und in diesem Fall returniert Tecnoinox dem Kunden jedwede bereits geleistete Anzahlung mit keiner weiteren Verpflichtung.
- 12. ZAHLUNGSBEDINGUNGEN:** Der Kunde akzeptiert unwiderruflich die Zahlungskonditionen, welche der Bestellungsbestätigung zu entnehmen sind, mit der Zustimmung der Bestellung (siehe auch Punkt 1). Wenn der Kunde durch Banküberweisung zahlt, muss jede Transaktionskosten oder Gebühren von der beteiligten Bank aufkommen. Sollte ein kleinerer Betrag bei der Firma eingehen, muss der Kunde so schnell wie möglich der fehlende Betrag überwiesen werden, sonst muss zu Tecnoinox die Verzugszinsen verlangen. Wird ein höherer Betrag als der Betrag der Bestellung überwiesen, so wird der Überschuss bei der nächsten Bestellung gutgeschrieben. Die Zahlungen, die innerhalb von der entsprechenden Frist nicht geleistet werden, bedingen die automatische Abbuchung der Verzugszinsen. Die Abbuchung wird als Summe der BCE Referenzsatz und 8 Prozentpunkte zusätzlichen Satz berechnet, wie mit der EU Gesetz vereinbart. Tecnoinox hat das Recht einen 40 Euro Mindestbetrag zu erhalten, um die Betreibungskosten zu decken (wie mit der EU vereinbart). Tecnoinox wird auch eine Entschädigung für die übrigen angemessenen Betreibungskosten verlangen. Im Falle einer offenen Schuld ist Tecnoinox berechtigt, anstehende Lieferungen und Bestellungen umgehend und ohne Benachrichtigung auszusetzen.
- 13. RETOUREN:** Theoretisch besteht kein Recht auf Rückgabe von Waren, wenn es sich nicht um einen Garantieanspruch handelt (siehe auch Punkt 8). Der Kunde muss Tecnoinox über die Absicht, die Waren zu returnieren, im Zeitraum von 30 Kalendertagen ab Lieferung melden; jedwede Meldung nach Ablauf dieser Frist kann nicht mehr berücksichtigt werden. Tecnoinox hat das Recht zu entscheiden, ob die Anfrage weiterverfolgt und die Ware zurückgenommen wird, die Rücktransportkosten (welche dem Kunden verrechnet werden), sowie die eventuelle ganze oder teilweise Rückerstattung des Kaufpreises festzulegen. Sollte Tecnoinox die returnierten Waren akzeptieren, wird es eine Güterrückgabearbeitserierung ausstellen und die Rücksendung mit einem Spediteur seiner Wahl veranlassen. Der Spediteur kann nur durch Tecnoinox Auskünfte über der Lieferung einholen, wie mit der Firma vereinbart.
- 14. VERRECHNUNGSVERBOT:** Gemäß Artikel 2423-ter c.c. der italienischen Gesetz, ist der Verrechnung der Schulden und Forderungen verboten.
- 15. ERFÜLLUNGSPORT UND GERICHTSTAND:** Der Vertrag unterliegt italienischem Recht. Jedwede Streitfrage, die durch diesen Kaufvertrag entsteht oder mit ihm in Verbindung steht, muss durch das Gericht von Pordenone geklärt werden.

## LEGENDA I LEGEND

**48H**

Codici in appontamento Express - 48 ore.

Si richiede di specificare "pronta consegna 48h" nell'oggetto dell'ordine. Per le condizioni del servizio si rimanda a pagina 8.

"Express" 48 hour dispatch codes.

"48 hour dispatch" has to be specified as subject of the order. Please refer to page 8 for terms and conditions.



Forno a convezione

Convection oven



Gas

Gas



Gas con accensione elettrica

Gas equipment with electric ignition



Elettrica

Electric

Le dimensioni delle apparecchiature sono espresse in [ cm e inch ] (larghezza × profondità × altezza). I volumi sono espressi in litro [ lt ], in [ m<sup>3</sup> ] e si riferiscono all'apparecchiatura IMBALLATA. I pesi sono espressi in [ kg ] e si riferiscono al peso netto dell'apparecchiatura SENZA IMBALLO. La validità dei dati riportati nel presente listino (codici, modelli, dimensioni, pesi, volumi, disegni, ecc.) sono indicativi. TECNOINOX Srl si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.

Overall dimensions of the appliances are expressed in [ cm and inch ] (width × depth × height). Volumes are expressed in liter [ lt ], and in [ m<sup>3</sup> ] and refer to the PACKAGED appliance. Weight are expressed in [ kg ] and refer to the net weight of the appliance WITHOUT PACKAGING. The information shown in the current Price List (Codes, models, dimensions, weights, volumes, drawings, etc.) are approximate. TECNOINOX Srl reserves the right to modify these data without notice anytime.



**TECNO90 | TECNO90**

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<b>PIANI A INDUZIONE   INDUCTION COOKERS</b>	33
<b>FRY TOP   GRIDDLES</b>	35
<b>FRIGGITRICI   FRYERS</b>	45
<b>GRIGLIE CON ACQUA   GRILL WITH WATER</b>	50
<b>GRIGLIE PIETRA LAVICA   LAVASTONE GRILL</b>	51
<b>GRIGLIE DIRETTE   DIRECT GRILL</b>	53
<b>SCALDAPATATE   CHIP SCUTTLE</b>	54
<b>CUOCIPASTA   PASTA COOKERS</b>	55
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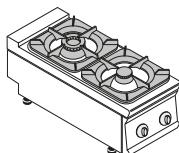
**TECNO90**

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA TOP

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**

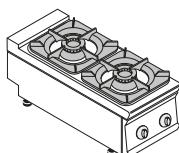


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313001</b>	PCG4G9	14,5	1x5,5 + 1x9  Top kW - Btu/h 14,5 - 47.770	40  Inch 15.7	90  Inch 35,4	28  Inch 11.0	49.0	0.26

### PIANO COTTURA GAS 2 FUOCHI SUPER CON GRIGLIE IN GHISA TOP

2 BURNERS SUPER GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**

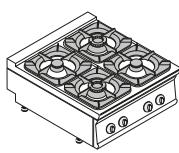


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313002</b>	PCG4SG9	18	2x9  Top kW - Btu/h 18 - 61.419	40  Inch 15.7	90  Inch 35,4	28  Inch 11.0	47.0	0.27

### PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA TOP

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**

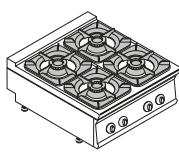


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313003</b>	PCG8G9	29	2x5,5 + 2x9  Top kW - Btu/h 29 - 98.952	80  Inch 31.5	90  Inch 35,4	28  Inch 11.0	90.0	0.51

### PIANO COTTURA GAS 4 FUOCHI SUPER CON GRIGLIE IN GHISA TOP

4 BURNERS SUPER GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**

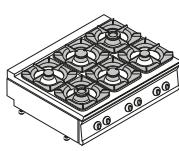


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313004</b>	PCG8SG9	36	4x9  Top kW - Btu/h 36 - 122.837	80  Inch 31.5	90  Inch 35,4	28  Inch 11.0	90.0	0.51

### PIANO COTTURA GAS 6 FUOCHI CON GRIGLIE IN GHISA TOP

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



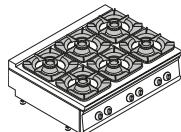
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313005</b>	PCG12G9	40	4x5,5 + 2x9  Top kW - Btu/h 40 - 136.486	120  Inch 47.2	90  Inch 35,4	28  Inch 11.0	118.8	0.64

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 6 FUOCHI SUPER CON GRIGLIE IN GHISA TOP

6 BURNERS SUPER GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



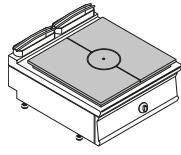
**313113** PCG12SG9

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		54	6X9 Top kW - Btu/h 54 - 184.256	120 Inch 47.2	90 Inch 35.4	28 Inch 11.0	125.0	0.66

### PIANO COTTURA GAS TUTTAPIASTRA TOP

GAS SOLID TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313006** PP8G9

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		11	Top kW - Btu/h 11 - 37.534	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	111.0	0.47

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313014** PCG4FG9

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		14,5	1x5,5 + 1x9 Top kW - Btu/h 14,5 - 47.770	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	66.2	0.53

### PIANO COTTURA GAS 2 FUOCHI SUPER CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP SUPER WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313015** PCG4FSG9

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		18	2x9 Top kW - Btu/h 18 - 61.419	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	64.4	0.53

### PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313016** PCG8FG9

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		29	2x5,5 + 2x9 Top kW - Btu/h 29 - 98.952	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	111.0	0.99

48H

**CUCINE A GAS | GAS COOKERS**

**PIANO COTTURA GAS 4 FUOCHI SUPER CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO**

4 BURNERS GAS BOILING TOP SUPER WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313017**

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PCG8FSG9	36	4x9 Top kW - Btu/h 36 - 122.837	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	111.0	0.99

**PIANO COTTURA GAS 6 FUOCHI FREESTANDING SU VANO APERTO**

6 BURNERS GAS BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313018**

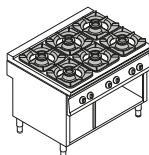
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PCG12FG9	40	4x5,5 + 2x9 Top kW - Btu/h 40 - 136.486	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	150.6	1.46

**48H**

**PIANO COTTURA GAS 6 FUOCHI SU VANO APERTO SUPER FREESTANDING SU VANO APERTO**

6 BURNERS GAS BOILING TOP SUPER FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



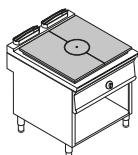
**313115**

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PCG12FSG9	54	6x9 Top kW - Btu/h 54 - 184.256	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	156.2	1.46

**PIANO COTTURA GAS TUTTAPIASTRA FREESTANDING SU VANO APERTO**

GAS SOLID TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



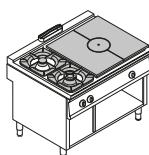
**313019**

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PP8FG9	11	Top kW - Btu/h 11 - 37.534	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	131.6	0.99

**PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA E TUTTAPIASTRA A GAS FREESTANDING SU VANO APERTO**

GAS SOLID TOP AND 2 BURNERS WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313020**

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PCPG12FG9	25,5	1x5,5 + 1x9 Top kW - Btu/h 25,5 - 85.304	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	182.0	1.46

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN 2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313027**

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PFG8GG9	36	2x5,5 + 2x9	80	90	90	159.0	1.10
			Oven kW 7	Inch 31.5	Inch 35.4	Inch 35.4		
			Top kW - Btu/h 29 - 98.952					

**48H**

### CUCINA GAS 4 FUOCHI SUPER CON GRIGLIE IN GHISA SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA

4 BURNERS SUPER GAS BOILING TOP RANGE ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313028**

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PFG8SGG9	43	4x9	80	90	90	159.0	0.97
			Oven kW 7	Inch 31.5	Inch 35.4	Inch 35.4		
			Top kW - Btu/h 36 - 122.837					

### CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN 2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313029**

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PFG8G9	29 + 5,3	400 3N ~	2x5,5 + 2x9	80	90	90	159.2	0.99
			Hz 50/60	Oven kW 5,3	Inch 31.5	Inch 35.4	Inch 35.4		
			Top kW - Btu/h 29 - 98.952						

### CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO ELETTRICO A CONVEZIONE GN1/1 CON 1 GRIGLIA

4 BURNERS GAS BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**313110**

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PFG8V9	29 + 5	400 2N ~	2x5,5 + 2x9	80	90	90	156.0	0.95
			Hz 50/60	Oven kW 5	Inch 31.5	Inch 35.4	Inch 35.4		
			Top kW - Btu/h 29 - 98.952						

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 6 FUOCHI CON FORNO GAS STATICO GN2/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

	Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313033</b>	PFG12GG9	47	4x5,5 + 2x9  Oven kW 7  Top kW - Btu/h 40 - 136.486	120	90	90	218.4	1.46

### CUCINA GAS 6 FUOCHI CON FORNO GAS STATICO FULL-SIZE (92,5X63X30 CM) CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON FULL-SIZE (92,5X63X30 CM) GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

	Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313036</b>	PFXG12GG9	49	4x5,5 + 2x9  Oven kW 9  Top kW - Btu/h 40 - 136.486	120	90	90	224.0	1.46

### CUCINA GAS 6 FUOCHI CON FORNO GAS STATICO FULL-SIZE (92,5X63X40 CM) E GRILL ELETTRICO CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON FULL-SIZE (92,5X63X40 CM) GAS STATIC OVEN AND ELECTRIC GRILL WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313109</b>	PFXG12GGE9	47 + 3	230 ~  Hz 50/60	4x5,5 + 2x9  Oven kW 7 + 3(grill)  Top kW - Btu/h 40 - 136.486	120	90	90	229.0	1.46

### CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO A CONVEZIONE GN1/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

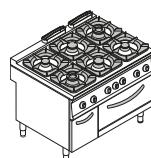
	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313111</b>	PFG12V9	40 + 5	400 2N ~  Hz 50/60	4x5,5 + 2x9  Oven kW 5  Top kW - Btu/h 40 - 136.486	120	90	90	212.5	1.46

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 6 FUOCHI SUPER CON FORNO GAS STATICO GN2/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP SUPER ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

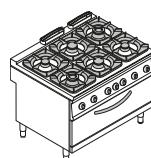


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313117</b>	PFG12SGG9	61	6X9 Oven kW 7 Top kW - Btu/h 54 - 184.256	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	215.0	1.42

### CUCINA GAS 6 FUOCHI SUPER CON FORNO GAS STATICO FULL-SIZE (92,5X63X30 CM) CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP SUPER ON FULL-SIZE (92,5X63X30 CM) GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313119</b>	PFXG12SGG9	63	6X9 Oven kW 9 Top kW - Btu/h 54 - 184.256	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	227.8	1.46

### CUCINA GAS 8 FUOCHI CON 2 FORNI STATICI GAS GN2/1 CON 2 GRIGLIE

8 BURNERS GAS BOILING TOP ON 2 GN2/1 GAS STATIC OVENS WITH 2 GRIDS

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

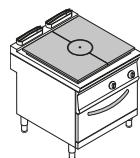


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313037</b>	P2FG16GG9	72	4x5.5 + 4x9 Oven kW 2x7 Top kW - Btu/h 58 - 197.904	160 Inch 63.0	90 Inch 35.4	90 Inch 35.4	308.0	1.88

### CUCINA GAS TUTTAPIASTRA CON FORNO GAS GN2/1 CON 1 GRIGLIA

GAS SOLID TOP BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

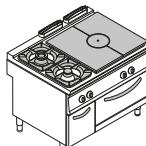


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313031</b>	PPF8GG9	18	Oven kW 7 Top kW - Btu/h 11 - 37.534	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	176.0	0.99

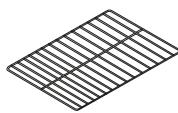
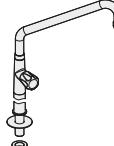
## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 2 FUOCHI CON GRIGLIE IN GHISA E TUTTAPIASTRA SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA GAS SOLID TOP AND 2 BURNERS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

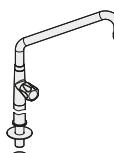
CERTIFICATO/CERTIFICATE: **CE GAR EAC SASO**

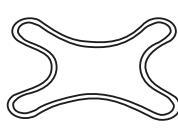
 	Code <b>313032</b>	Model PFPG12GG9	Tot. kW 32,5	kW 1x5,5 + 1x9  Oven kW 7  Top kW - Btu/h 25,5 - 85.304	Lenght cm 120	Depth cm Inch 47.2	Height cm Inch 35.4	Kg 236.0	m³ 1.46
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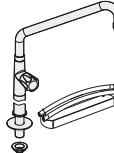
## ACCESSORI CUCINE A GAS | GAS COOKERS ACCESSORIES

	Code <b>220590</b>	Description <b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
	Code <b>220595</b>	Description <b>GRIGLIA FORNO EXTRA FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE OVEN (88X62CM)
	Code <b>619004</b>	Description <b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)

	Code <b>319002</b>	Description <b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90
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	Code <b>399516</b>	Description <b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM
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	Code <b>399538</b>	Description <b>RIDUTTORE POSAPENTOLE</b> PAN SUPPORT GRID
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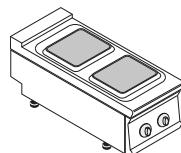
	Code <b>399569</b>	Description <b>COLONNINA ACQUA ORIENTABILE PER CUCINE CON CAMINO</b> WATER TAP WITH SWIVEL ARM FOR RANGES WITH CHIMNEY
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## CUCINE ELETTRICHE | ELECTRIC COOKERS

### PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 30X30CM - 11.8X11.8IN)

2 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

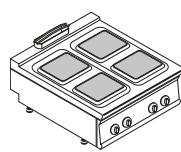


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316001</b>	PC4E9	8	380-415 3N~ Hz 50/60	2x4  Top kW - Btu/h 8 - 27.297	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	37.0	0.26

### PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 30X30CM - 11.8X11.8IN)

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

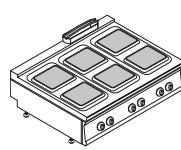


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316003</b>	PC8E9	16	380-415 3N~ Hz 50/60	4x4  Top kW - Btu/h 16 - 54.594	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	82.6	0.47

### PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 30X30CM - 11.8X11.8IN)

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

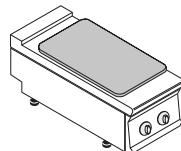


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316005</b>	PC12E9	24	380-415 3N~ Hz 50/60	6x4  Top kW - Btu/h 24 - 81.891	120 Inch 47.2	90 Inch 35.4	28 Inch 11.0	122.0	0.68

### PIANO COTTURA TUTTAPIASTRA ELETTRICO TOP

ELECTRIC SOLID TOP

CERTIFICATO/CERTIFIED: **CE**

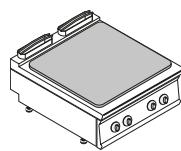


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316122</b>	PP4E9	7	400 3N ~ Hz 50/60	2x3,5  Top kW - Btu/h 7 - 23.885	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	69.0	0.26

### PIANO COTTURA TUTTAPIASTRA ELETTRICO TOP

ELECTRIC SOLID TOP

CERTIFICATO/CERTIFIED: **CE**



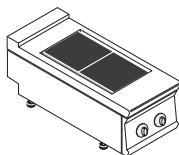
Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316007</b>	PP8E9	14	400 3N ~ Hz 50/60	4x3,5  Top kW - Btu/h 14 - 47.770	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	119.0	0.51

**CUCINE ELETTRICHE | ELECTRIC COOKERS**

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE BASCULANTI TOP (PIASTRA 30X30CM - 11.8X11.8IN)**

2 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

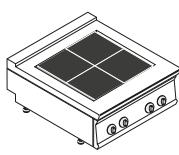


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316138</b>	PCU4E9	6	400 2N ~ Hz 50/60	2X3  Top kW - Btu/h 6 - 20.473	40  Inch 15.7	90  Inch 35.4	28  Inch 11.0	65.0	0.26

**PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE BASCULANTI TOP (PIASTRA 30X30CM - 11.8X11.8IN)**

4 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

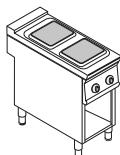


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316139</b>	PCU8E9	12	400 3N ~ Hz 50/60	4X3  Top kW - Btu/h 12 - 40.946	80  Inch 31.5	90  Inch 35.4	28  Inch 11.0	109.8	0.51

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE ERMETICHE SU VANO APERTO FREESTANDING (PIASTRA 30X30CM - 11.8X11.8IN)**

2 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316009</b>	PC4FE9	8	380-415 3N~ Hz 50/60	2x4  Top kW - Btu/h 8 - 27.297	40  Inch 15.7	90  Inch 35.4	90  Inch 35.4	62.0	0.53

**PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE ERMETICHE SU VANO APERTO FREESTANDING (PIASTRA 30X30CM - 11.8X11.8IN)**

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316011</b>	PC8FE9	16	380-415 3N~ Hz 50/60	4x4  Top kW - Btu/h 16 - 54.594	80  Inch 31.5	90  Inch 35.4	90  Inch 35.4	102.6	0.96

**PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE ERMETICHE SU VANO APERTO FREESTANDING (PIASTRA 30X30CM - 11.8X11.8IN)**

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



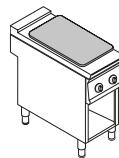
Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316013</b>	PC12FE9	24	380-415 3N~ Hz 50/60	6x4  Top kW - Btu/h 24 - 81.891	120  Inch 47.2	90  Inch 35.4	90  Inch 35.4	144.0	1.42

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### PIANO COTTURA TUTTAPIASTRA ELETTRICO FREESTANDING SU VANO APERTO

ELECTRIC SOLID TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316123</b>	PP4FE9	7	400 3N ~ Hz 50/60	2x3,5 <b>Top</b> kW - Btu/h 7 - 23.885	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	86.4	0.53

### PIANO COTTURA TUTTAPIASTRA ELETTRICO FREESTANDING SU VANO APERTO

ELECTRIC SOLID TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316015</b>	PP8FE9	14	400 3N ~ Hz 50/60	4x3,5 <b>Top</b> kW - Btu/h 14 - 47.770	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	143.0	0.99

### PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE BASCULANTI FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)

2 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316140</b>	PCU4FE9	6	400 2N ~ Hz 50/60	2X3 <b>Top</b> kW - Btu/h 6 - 20.473	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	72.3	0.53

### PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE BASCULANTI FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)

4 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

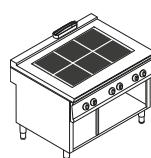


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316141</b>	PCU8FE9	12	400 3N ~ Hz 50/60	4X3 <b>Top</b> kW - Btu/h 12 - 40.946	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	128.0	0.97

### PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE BASCULANTI FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)

6 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316142</b>	PCU12FE9	18	400 3N ~ Hz 50/60	6X3 <b>Top</b> kW - Btu/h 18 - 61.419	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	174.0	1.46

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 4 PIASTRE QUADRE ERMETICHE CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316037</b>	PF8E9	21,3	380-415 3N~ Hz 50/60	4x4  <b>Oven</b> kW 5,3  <b>Top</b> kW - Btu/h 16 - 54.594	80  Inch 31.5	90  Inch 35.4	90  Inch 35.4	152.0	0.96

### CUCINA ELETTRICA 4 PIASTRE QUADRE ERMETICHE CON FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

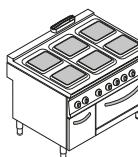


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316126</b>	PF8VE9	21	380-415 3N~ Hz 50/60	4x4  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 16 - 54.594	80  Inch 31.5	90  Inch 35.4	90  Inch 35.4	148.8	0.97

### CUCINA ELETTRICA 6 PIASTRE QUADRE ERMETICHE CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316039</b>	PF12E9	29,3	380-415 3N~ Hz 50/60	6x4  <b>Oven</b> kW 5,3  <b>Top</b> kW - Btu/h 24 - 81.891	120  Inch 47.2	90  Inch 35.4	90  Inch 35.4	165.0	1.46

### CUCINA ELETTRICA 6 PIASTRE QUADRE ERMETICHE CON FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316127</b>	PF12VE9	29	380-415 3N~ Hz 50/60	6x4  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 24 - 81.891	120  Inch 47.2	90  Inch 35.4	90  Inch 35.4	203.5	1.45

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 6 PIASTRE QUADRE CON FORNO ELETTRICO FULL-SIZE

6 SQUARE HOT PLATES ELECTRIC RANGE WITH FULL-SIZE ELECTRIC OVEN

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316183</b>	PFX12E9/N	30,3	380-415 3N~ Hz 50/60	6x4  <b>Oven</b> kW 6,3  <b>Top</b> kW - Btu/h 24 - 81.891	120  <i>Inch</i> 47.2	90  <i>Inch</i> 35.4	90  <i>Inch</i> 35.4	208.0	1.43

### CUCINA ELETTRICA TUTTAPIASTRA CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

ELECTRIC SOLID BOILING TOP RANGE ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316043</b>	PPF8E9	19,3	400 3N ~  Hz 50/60	4x3,5  <b>Oven</b> kW 5,3  <b>Top</b> kW - Btu/h 14 - 47.770	80  <i>Inch</i> 31.5	90  <i>Inch</i> 35.4	90  <i>Inch</i> 35.4	186.0	0.99

### CUCINA ELETTRICA TUTTAPIASTRA CON FORNO ELETTRICO CONVEZIONE GN1/1

ELECTRIC SOLID BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316125</b>	PPF8VE9	19	400 3N ~  Hz 50/60	4X3,5  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 14 - 47.770	80  <i>Inch</i> 31.5	90  <i>Inch</i> 35.4	90  <i>Inch</i> 35.4	183.2	0.99

### CUCINA ELETTRICA 4 PIASTRE QUADRE BASCULANTI CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)

4 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN AND 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

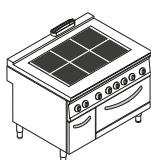


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316143</b>	PFU8E9	17,3	400 3N ~  Hz 50/60	4X3  <b>Oven</b> kW 5,3  <b>Top</b> kW - Btu/h 12 - 40.946	80  <i>Inch</i> 31.5	90  <i>Inch</i> 35.4	90  <i>Inch</i> 35.4	152.0	0.99

## CUCINE ELETTRICHE | ELECTRIC COOKERS

**CUCINA ELETTRICA 6 PIASTRE QUADRE BASCULANTI CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)**  
6 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN AND 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316145</b>	PFU12E9	23,3	400 3N ~ Hz 50/60	6X3  <b>Oven</b> kW 5,3  <b>Top</b> kW - Btu/h 18 - 61.419	120	90	90	240.8	1.46

## ACCESSORI CUCINE ELETTRICHE | ELECTRIC COOKERS ACCESSORIES

Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>220595</b>	<b>GRIGLIA FORNO EXTRA FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE OVEN (88X62CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)

Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM

Code	Description
<b>399532</b>	<b>CORNICE PIANO PER 2 PIASTRE</b> TOP FRAME FOR 2 HOT PLATES

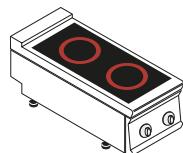
Code	Description
<b>399569</b>	<b>COLONNINA ACQUA ORIENTABILE PER CUCINE CON CAMINO</b> WATER TAP WITH SWIVEL ARM FOR RANGES WITH CHIMNEY

## CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

### PIANO COTTURA IN VETROCERAMICA 2 ZONE RISCALDANTI TOP

2 HOT ZONES GLASS CERAMIC BOILING TOP

CERTIFICATO/CERTIFIED: **CE**

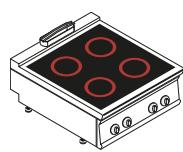


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316017</b>	PCC4E9	6,8	400 2N ~ Hz 50/60	2x3,4 <b>Top</b> kW - Btu/h 6,8 - 20.473	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	32.0	0.26

### PIANO COTTURA IN VETROCERAMICA 4 ZONE RISCALDANTI TOP

4 HOT ZONES GLASS CERAMIC BOILING TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316019</b>	PCC8E9	13,6	400 3N ~ Hz 50/60	4x3,4 <b>Top</b> kW - Btu/h 13,6 - 44.358	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	57.0	0.51

### PIANO COTTURA IN VETROCERAMICA 2 ZONE RISCALDANTI FREESTANDING SU VANO APERTO

2 HOT ZONES FREESTANDING GLASS CERAMIC BOILING TOP ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316021</b>	PCC4FE9	6,8	400 2N ~ Hz 50/60	2x3,4 <b>Top</b> kW - Btu/h 6,8 - 20.473	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	49.0	0.53

### PIANO COTTURA IN VETROCERAMICA 4 ZONE RISCALDANTI FREESTANDING SU VANO APERTO

4 HOT ZONES FREESTANDING GLASS CERAMIC BOILING TOP ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316023</b>	PCC8FE9	13,6	400 3N ~ Hz 50/60	4x3,4 <b>Top</b> kW - Btu/h 13,6 - 44.358	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	119.0	0.99

## CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

### CUCINA ELETTRICA VETROCERAMICA CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA ELECTRIC GLASS CERAMIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
	<b>316041</b>	PFC8E9	18,9	400 3N ~ Hz 50/60	4x3,4  <b>Oven</b> kW 5,3  <b>Top</b> kW - Btu/h 13,6 - 44.358	80  <i>Inch</i> 31.5	90  <i>Inch</i> 35.4	90  <i>Inch</i> 35.4	127.0	0.98

### CUCINA ELETTRICA VETROCERAMICA CON FORNO ELETTRICO CONVEZIONE GN1/1

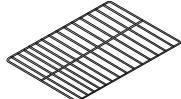
ELECTRIC GLASS CERAMIC BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATE:



	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
	<b>316124</b>	PFC8VE9	18,6	400 3N ~ Hz 50/60	4x3,4  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 13,6 - 44.358	80  <i>Inch</i> 31.5	90  <i>Inch</i> 35.4	90  <i>Inch</i> 35.4	121.0	0.99

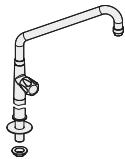
## ACCESSORI CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS ACCESSORIES



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



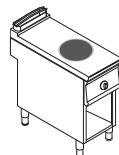
Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM

## PIANI A INDUZIONE | INDUCTION COOKERS

### PIANO INDUZIONE WOK FREESTANDING SU VANO APERTO

INDUCTION WOK BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

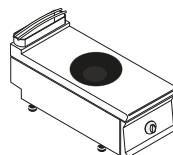


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316128</b>	PIW4FE9	5	400 3N ~ Hz 50/60	1x5	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	54.0	0.53

### PIANO COTTURA INDUZIONE WOK TOP

WOK INDUCTION BOILING TOP

CERTIFICATO/CERTIFIED: **CE**

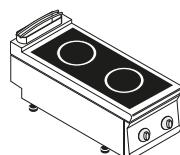


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316137</b>	PIW4E9	5	400 3N ~ Hz 50/60	1x5	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	38.0	0.27

### PIANO COTTURA INDUZIONE 2 ZONE TOP

2 ZONES INDUCTION BOILING TOP

CERTIFICATO/CERTIFIED: **CE**

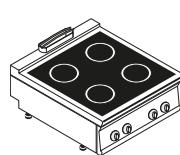


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316223</b>	PIN4E9N	10	400 3 ~ Hz 50/60	2x5	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	41.0	0.27

### PIANO COTTURA INDUZIONE 4 ZONE TOP

4 ZONES INDUCTION BOILING TOP

CERTIFICATO/CERTIFIED: **CE**

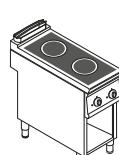


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316224</b>	PIN8E9N	20	400 3 ~ Hz 50/60	4x5	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	85.0	0.51

### PIANO COTTURA INDUZIONE 2 ZONE FREESTANDING SU VANO APERTO

2 ZONES INDUCTION BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316225</b>	PIN4FE9N	10	400 3 ~ Hz 50/60	2x5	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	57.6	0.53

## PIANI A INDUZIONE | INDUCTION COOKERS

### PIANO COTTURA INDUZIONE 4 ZONE FREESTANDING SU VANO APERTO

4 ZONES INDUCTION BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**

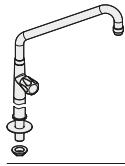


	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
⚡	<b>316226</b>	PIN8FE9N	20	400 3 ~ <b>Hz</b> 50/60	4x5	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	95.0	0.96

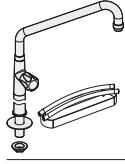
## ACCESSORI PIANI A INDUZIONE | INDUCTION COOKERS ACCESSORIES



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM

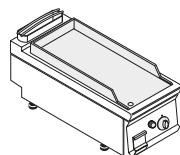


Code	Description
<b>399569</b>	<b>COLONNINA ACQUA ORIENTABILE PER CUCINE CON CAMINO</b> WATER TAP WITH SWIVEL ARM FOR RANGES WITH CHIMNEY

## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

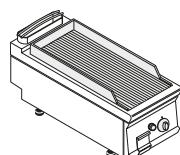
CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313038</b>	FTL4G9	8	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	67.0	0.26

### FRY TOP GAS PIASTRA RIGATA TOP GAS GRIDDLE WITH RIBBED PLATE TOP

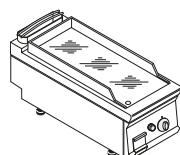
CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313039</b>	FTR4G9	8	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	66.0	0.26

### FRY TOP GAS PIASTRA LISCIA CROMATA TOP GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

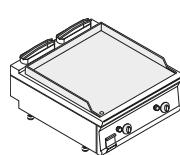
CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313040</b>	FTC4G9	8	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	67.0	0.26

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

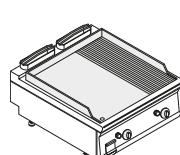
CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313041</b>	FTL8G9	16	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	121.9	0.47

### FRY TOP GAS PIASTRA 1/3 RIGATA TOP GAS GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



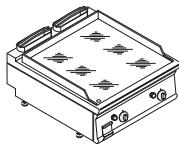
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313042</b>	FTR8G9	16	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	119.0	0.47

## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA LISCIA CROMATA TOP

GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

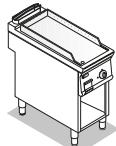


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313043</b>	FTC8G9	16	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	122.0	0.51

### FRY TOP GAS PIASTRA LISCIA SU VANO APERTO FREESTANDING

FREESTANDING GAS GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

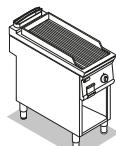


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313044</b>	FTL4FG9	8	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	84.0	0.53

### FRY TOP GAS PIASTRA RIGATA SU VANO APERTO FREESTANDING

FREESTANDING GAS GRIDDLE WITH RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

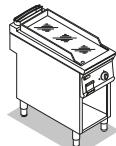


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313045</b>	FTR4FG9	8	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	82.0	0.53

### FRY TOP GAS PIASTRA LISCIA CROMATA SU VANO APERTO FREESTANDING

FREESTANDING GAS GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

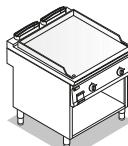


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313046</b>	FTC4FG9	8	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	83.6	0.53

### FRY TOP GAS PIASTRA LISCIA SU VANO APERTO FREESTANDING

FREESTANDING GAS GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



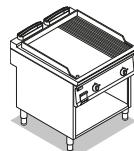
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313047</b>	FTL8FG9	16	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	141.0	0.99

## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA 1/3 RIGATA SU VANO APERTO FREESTANDING

FREESTANDING GAS GRIDDLE WITH 1/3 RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



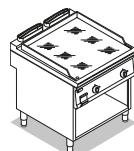
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313048</b>	FTR8FG9	16	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	139.0	0.99

**48H**

### FRY TOP GAS PIASTRA LISCIA CROMATA SU VANO APERTO FREESTANDING

FREESTANDING GAS GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

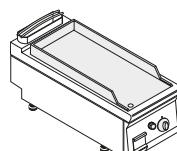


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313049</b>	FTC8FG9	16	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	146.0	0.99

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

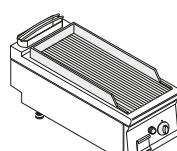


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313196</b>	FTL4G9/B	8	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	67.0	0.26

### FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

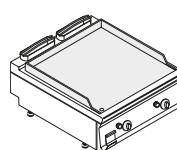


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313197</b>	FTR4G9/B	8	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	66.0	0.26

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

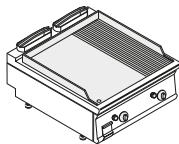


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313198</b>	FTL8G9/B	16	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	121.9	0.51

## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP GAS GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

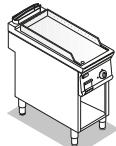
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313199</b>	FTR8G9/B	16	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	119.0	0.51

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

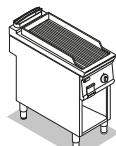
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313200</b>	FTL4FG9/B	8	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	84.5	0.53

### FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

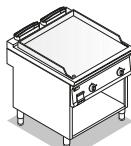
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313201</b>	FTR4FG9/B	8	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	82.0	0.53

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

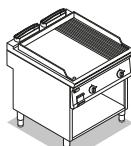
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313202</b>	FTL8FG9/B	16	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	141.0	0.97

### FRY TOP GAS PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO GAS GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**



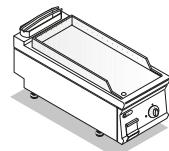
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313203</b>	FTR8FG9/B	16	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	141.0	0.98

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

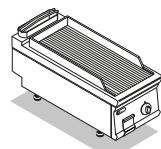


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316053</b>	FTL4E9	6	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	65.0	0.26

### FRY TOP ELETTRICO PIASTRA RIGATA TOP

ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

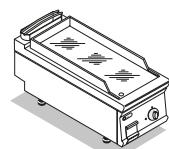


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316055</b>	FTR4E9	6	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	62.9	0.26

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

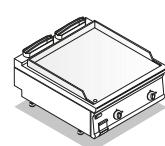


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316057</b>	FTC4E9	6	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	64.6	0.26

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

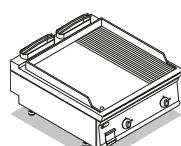


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316059</b>	FTL8E9	12	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	117.0	0.48

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA TOP

ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



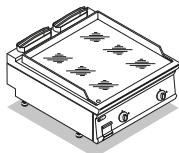
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316061</b>	FTR8E9	12	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	112.0	0.51

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316063</b>	FTC8E9	12	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	115.0	0.51

### FRY TOP ELETTRICO PIASTRA LISCIA SU VANO APERTO FREESTANDING

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

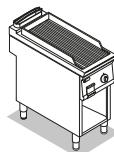


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316065</b>	FTL4FE9	6	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	82.0	0.53

### FRY TOP ELETTRICO PIASTRA RIGATA SU VANO APERTO FREESTANDING

FREESTANDING ELECTRIC GRIDDLE WITH RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

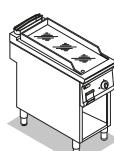


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316067</b>	FTR4FE9	6	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	80.0	0.53

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SU VANO APERTO FREESTANDING

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

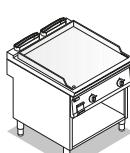


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316069</b>	FTC4FE9	6	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	82.0	0.53

### FRY TOP ELETTRICO PIASTRA LISCIA SU VANO APERTO FREESTANDING

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316071</b>	FTL8FE9	12	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	139.0	0.96

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA SU VANO APERTO FREESTANDING

FREESTANDING ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

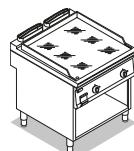


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316073</b>	FTR8FE9	12	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	136.0	0.96

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SU VANO APERTO FREESTANDING

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

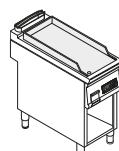


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316075</b>	FTC8FE9	12	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	139.0	0.99

### FRY TOP ELETTRICO PIASTRA LISCIA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316159</b>	FTLD4FE9	6	400 3N ~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	80.4	0.53

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316160</b>	FTCD4FE9	6	400 3N ~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	82.2	0.53

### FRY TOP ELETTRICO PIASTRA LISCIA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316161</b>	FTLD8FE9	12	400 3N ~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	139.0	0.99

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO FREESTANDING ELECTRIC GRIDDLE WITH 1/3RIBBED PLATE ON OPEN CABINET, ELECTRONIC CONTROL

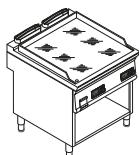
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316162</b>	FTRD8FE9	12	400 3N~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	139.0	0.99

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET, ELECTRONIC CONTROL

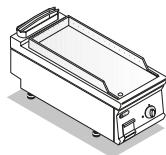
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316163</b>	FTCD8FE9	12	400 3N~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	138.5	0.97

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

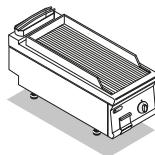
CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316210</b>	FTL4BE9	6	380-415 3N~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	62.9	0.26

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

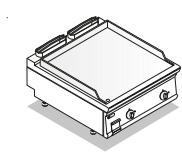
CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316211</b>	FTR4BE9	6	380-415 3N~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	62.9	0.26

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



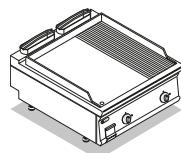
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316212</b>	FTL8BE9	12	380-415 3N~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	120.0	0.51

**FRY TOP | GRIDDLES**

**FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

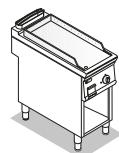


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316213</b>	FTR8BE9	12	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	113.0	0.51

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316214</b>	FTL4BFE9	6	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	82.0	0.53

**FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

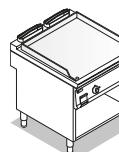


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316215</b>	FTR4BFE9	6	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	80.0	0.53

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

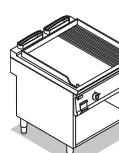


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316216</b>	FTL8BFE9	12	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	139.0	0.99

**FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316217</b>	FTR8BFE9	12	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	136.8	0.99

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO CONTROLLO ELETTRONICO ELECTRIC GRIDDE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
⚡	<b>316218</b>	FTLD4BFE9	6	400 3N ~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	80.4	0.53

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO CONTROLLO ELETTRONICO ELECTRIC GRIDDE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
⚡	<b>316219</b>	FTLD8BFE9	12	400 3N ~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	139.0	0.99

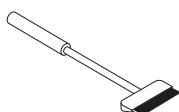
### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO CONTROLLO ELETTRONICO ELECTRIC GRIDDE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
⚡	<b>316220</b>	FTRD8BFE9	12	400 3N ~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	139.0	0.99

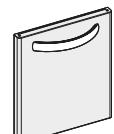
## ACCESSORI FRY TOP | GRIDDLES ACCESSORIES



Code	Description
<b>120595</b>	<b>RASCHIETTO PER PULIZIA FRY TOP</b> SCRAPER FOR THE GRIDDLE CLEANING



Code	Description
<b>120597</b>	<b>RASCHIETTO - KIT LAMA RICAMBIO (10PZ)</b> SCRAPER BLADES (10PCS)



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## FRIGGITRICI | FRYERS

### FRIGGITRICE GAS 17LT VASCA PULITA FONDO A V FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RACCOGLI OLIO CON FILTRI IN DOTAZIONE

FREESTANDING 17LT FRYER CLEAN V SHAPED TANK ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



	Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313186</b>	FRV47FG9T	16,5	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	76.0	0.56

### FRIGGITRICE GAS 17LT+17LT VASCA PULITA FONDO A V, FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 17LT+17LT GAS FRYER WITH CLEAN V SHAPED TANK ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



	Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313189</b>	FRV87FG9T	33	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	127.0	1.02

### FRIGGITRICE GAS 21LT VASCA PULITA FONDO A V FREESTANDING SU VANO CHIUSO-CESTELLI COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRI IN DOTAZIONE

FREESTANDING 21 LT FRYER WITH CLEAN V SHAPED TANK ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



	Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313187</b>	FRV41FG9T	19,4	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	79.6	0.55

### FRIGGITRICE GAS 21LT+21LT VASCA PULITA FONDO A V FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO IN DOTAZIONE

FREESTANDING 21LT+21LT GAS FRYER WITH CLEAN V SHAPED TANK ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



	Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313190</b>	FRV81FG9T	38,8	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	135.5	1.02

48H

### FRIGGITRICE GAS 17LT SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 17LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



	Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>313192</b>	FR47FG9T	16,5	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	69.0	0.56

## FRIGGITRICI | FRYERS

### FRIGGITRICE GAS 17LT+17LT SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 17LT+17LT GAS FRYER WITH IN TANK HEAT EXCHANGERS ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**

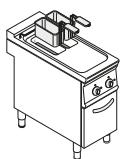


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313194</b>	FR87FG9T	33	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	112.6	1.02

### FRIGGITRICE ELETTRICA 8+8LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO IN DOTAZIONE

FREESTANDING 8+8LT ELECTRIC FRYER ON CLOSED CABINET WITH IN TANK HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CB LVD CB EMC CE**

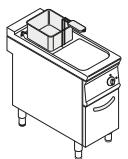


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316174</b>	FR48FE9	14	380-415 3N~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	67.0	0.52

### FRIGGITRICE ELETTRICA 17LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 17LT ELECTRIC FRYER ON CLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CB LVD CB EMC CE**

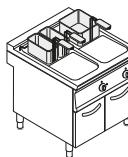


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316081</b>	FR47FE9	16,5	380-415 3N~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	60.0	0.53

### FRIGGITRICE ELETTRICA 17+17LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 17LT+17LT ELECTRIC FRYER ONCLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONEOIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CB LVD CB EMC CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316083</b>	FR87FE9	33	380-415 3N~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	97.0	0.99

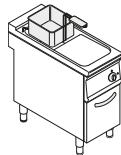
48H

## FRIGGITRICI | FRYERS

### FRIGGITRICE ELETTRICA 21LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 21LT ELECTRIC FRYER ON CLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CB LVD** **CB EMC** **CE**

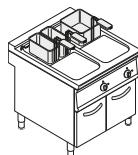


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316085</b>	FR41FE9	20	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	64.0	0.52

### FRIGGITRICE ELETTRICA 21+21LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO IN DOTAZIONE

FREESTANDING 21+21LT ELECTRIC FRYER ON CLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CB LVD** **CB EMC** **CE**

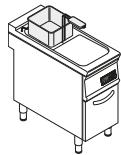


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316087</b>	FR81FE9	40	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	101.0	0.98

### FRIGGITRICE ELETTRICA CONTROLLO ELETTRONICO 17LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO IN DOTAZIONE

FREESTANDING 17LT ELECTRIC FRYER ELECTRONIC CONTROL, ON CLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CE**

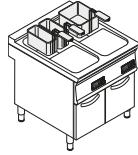


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316166</b>	FRD47FE9	16,5	400 3N ~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	63.0	0.53

### FRIGGITRICE ELETTRICA CONTROLLO ELETTRONICO 17+17LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 17+17LT ELECTRIC FRYER ELECTRONIC CONTROL, ON CLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATED: **CE**



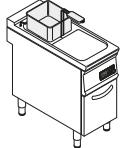
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316167</b>	FRD87FE9	33	400 3N ~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	98.0	0.97

## FRIGGITRICI | FRYERS

### FRIGGITRICE ELETTRICA CONTROLLO ELETTRONICO 21LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERTI E UNA VASCA RECUPERO OLIO IN DOTAZIONE

FREESTANDING 21LT ELECTRIC FRYER ELECTRONIC CONTROL, ON CLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATE: **CE**

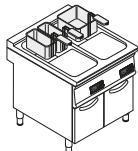


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316168</b>	FRD41FE9	20	400 3N ~  Hz 50/60	40  Inch 15.7	90  Inch 35.4	90  Inch 35.4	64.0	0.54

### FRIGGITRICE ELETTRICA CONTROLLO ELETTRONICO 21+21LT FREESTANDING SU VANO CHIUSO RESISTENZE ROTANTI IN VASCA-CESTELLI, COPERTI E UNA VASCA RECUPERO OLIO IN DOTAZIONE

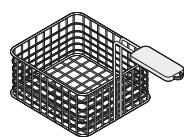
FREESTANDING 21+21LT ELECTRIC FRYER ELECTRONIC CONTROL, ON CLOSED CABINET WITH INTANK HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATE: **CE**

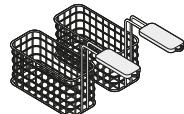


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316169</b>	FRD81FE9	40	400 3N ~  Hz 50/60	80  Inch 31.5	90  Inch 35.4	90  Inch 35.4	101.0	0.96

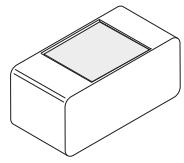
**ACCESSORI FRIGGITRICI | FRYERS ACCESSORIES**



Code	Description
<b>399581</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 21LT - DIM. CM (28.5X41X12H)</b> EXTRA BASKET FOR 17LT FRYERS - DIM. CM (28,5X41X12H)
<b>799508</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 17LT- DIM. CM (28.5X29.5X12H)</b> EXTRA BASKET FOR 17LT FRYERS- DIM. CM (28,5X29,5X12H)



Code	Description
<b>220650</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8+8/13/14 LT - DIM. CM (10.5X29.5X12H)</b> BASKETS EXTRA (2 PCS) FOR 8+8/13/14LT FRYERS- DIM. CM (10,5X29,5X12H)
<b>399580</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 21LT - DIM. CM (14X41X12H)</b> EXTRA BASKET (2PCS) FOR 21LT FRYERS - DIM. CM (14X41X12H)
<b>799509</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 17 LT- DIM. CM (14X29.5X12H)</b> EXTRA BASKET (2PCS) FOR 17LT FRYERS- DIM. CM (14X29,5X12H)



Code	Description
<b>399546</b>	<b>VASCA RACCOGLI OLIO SUPPLEMENTARE PER FRIGGITRICI 21LT</b> EXTRA OIL-DRAINING TANK FOR 21LT FRYERS
<b>799507</b>	<b>VASCA RECUPERO OLIO EXTRA PER FRIGGITRICI 8+8LT, 13LT, 17LT</b> EXTRA OIL DRAINING TANK FOR 8+8LT, 13LT, 17LT FRYERS

**GRIGLIE CON ACQUA | GRILL WITH WATER**

**GRIGLIA GAS CON ACQUA E GRIGLIA IN GHISA FREESTANDING SU VANO CHIUSO**

FREESTANDING GAS GRILL WITH WATER AND CAST IRON GRID ON CLOSED CABINET

CERTIFICATO/CERTIFICATE: **CE GAR EAC SASO KGS**



**333112**

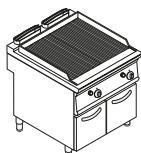
GD4FG9

Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
		11	40	90	90	80.0	0.53

**GRIGLIA GAS CON ACQUA E GRIGLIA IN GHISA FREESTANDING SU VANO CHIUSO**

FREESTANDING GAS GRILL WITH WATER AND CAST IRON GRID ON CLOSED CABINET

CERTIFICATO/CERTIFICATE: **CE GAR EAC SASO**



**333113**

GD8FG9

Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
		22	80	90	90	133.0	0.99

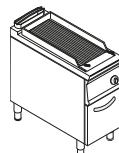
## GRIGLIE PIETRA LAVICA | LAVASTONE GRILL

### GRIGLIA GAS A PIETRA LAVICA FREESTANDING SU VANO CHIUSO

FREESTANDING GAS LAVASTONE GRILL ON CLOSED CABINET

**FINO A ESAURIMENTO SCORTE**  
 WHILE STOCKS LAST

CERTIFICATO/CERTIFIED: **CE GAR EAC**



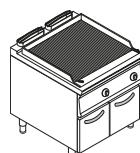
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313072</b>	GR4FG9	11	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	76.0	0.56

### GRIGLIA GAS A PIETRA LAVICA FREESTANDING SU VANO CHIUSO

FREESTANDING GAS LAVASTONE GRILL ON CLOSED CABINET

**FINO A ESAURIMENTO SCORTE**  
 WHILE STOCKS LAST

CERTIFICATO/CERTIFIED: **CE GAR EAC**

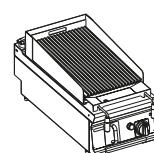


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313073</b>	GR8FG9	22	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	119.0	1.04

### GRIGLIA GAS PIETRA LAVICA TOP

GAS LAVASTONE GRILL TOP

CERTIFICATO/CERTIFIED: **CE GAR**

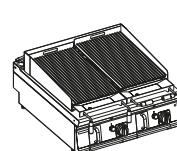


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313204</b>	GR4G9T	10	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	59.0	0.26

### GRIGLIA GAS PIETRA LAVICA TOP

GAS LAVASTONE GRILL TOP

CERTIFICATO/CERTIFIED: **CE GAR**

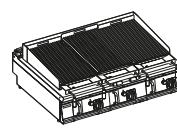


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313205</b>	GR8G9T	20	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	102.0	0.51

### GRIGLIA GAS PIETRA LAVICA TOP

GAS LAVASTONE GRILL TOP

CERTIFICATO/CERTIFIED: **CE GAR**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313206</b>	GR12G9T	30	120 Inch 47.2	90 Inch 35.4	28 Inch 11.0	112.0	0.68

## GRIGLIE PIETRA LAVICA | LAVASTONE GRILL

### GRIGLIA GAS PIETRA LAVICA FREESTANDING SU VANO APERTO

FREESTANDING GAS LAVASTONE GRILL ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE GAR**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313207</b>	GR4FG9T	10	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	76.0	0.53

### GRIGLIA GAS PIETRA LAVICA FREESTANDING SU VANO APERTO

FREESTANDING GAS LAVASTONE GRILL ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE GAR**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313208</b>	GR8FG9T	20	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	119.0	0.99

### GRIGLIA GAS PIETRA LAVICA FREESTANDING SU VANO APERTO

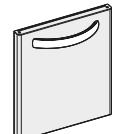
FREESTANDING GAS LAVASTONE GRILL ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE GAR**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313209</b>	GR12FG9T	30	120 <i>Inch</i> 47.2	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	129.0	1.46

## ACCESSORI GRIGLIE PIETRA LAVICA | LAVASTONE GRILLS ACCESSORIES



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



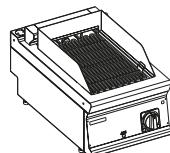
Code	Description
<b>399583</b>	<b>GRIGLIA 1/2 MODULO TONDINO PER PIETRA LAVICA GR_G9T</b> 1/2 MODULE GRID FOR LAVASTONE GR_G9T
<b>399584</b>	<b>GRIGLIA 1/2 MODULO GHISA PER PIETRA LAVICA GR_G9T</b> 1/2 MODULE CAST IRON GRID FOR LAVASTONE GR_G9T

**GRIGLIE DIRETTE | DIRECT GRILL**

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA TOP**

CONTACT ELECTRIC GRILL WITH WATER TOP

CERTIFICATO/CERTIFIED: **CE**

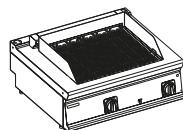


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316229</b>	GD4E9N	5,4	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	43.0	0.27

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA TOP**

CONTACT ELECTRIC GRILL WITH WATER TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316230</b>	GD8E9N	10,8	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	82.0	0.53

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA FREESTANDING SU VANO APERTO**

CONTACT ELECTRIC GRILL WITH WATER FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

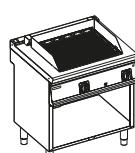


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316231</b>	GD4FE9N	5,4	380-415 3N~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	120.0	0.51

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA FREESTANDING SU VANO APERTO**

ELECTRIC CONTACT GRILL WITH WATER FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316232</b>	GD8FE9N	10,8	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	139.0	0.96

**ACCESSORI GRIGLIE DIRETTE | DIRECT GRILLS ACCESSORIES**



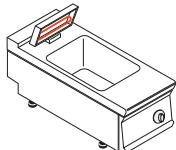
Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## SCALDAPATATE | CHIP SCUTTLE

### SCALDAPATATE ELETTRICO GN1/1 TOP

GN1/1 ELECTRIC CHIP-SCUTTLE TOP

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316221</b>	SP4E9	1	220-240 ~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	32.4	0.31

### SCALDAPATATE ELETTRICO GN1/1 FREESTANDING SU VANO APERTO

FREESTANDING GN1/1 ELECTRIC CHIP-SCUTTLE ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316222</b>	SP4FE9	1	220-240 ~ Hz 50/60	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	48.8	0.53

## ACCESSORI SCALDAPATATE | CHIP SCUTTLE ACCESSORIES



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## CUOCIPASTA | PASTA COOKERS

### CUOCIPASTA GAS 40LT GN1/1 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

FREESTANDING 40LT GN1/1 GAS PASTA COOKER ON CLOSED CABINET-BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313070</b>	CP4FG9	15	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	72.0	0.53

**48H**

### CUOCIPASTA GAS 40LT+40LT GN1/1 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

FREESTANDING 40LT+40LT GN1/1 GAS PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313071</b>	CP8FG9	30	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	124.2	0.99

### CUOCIPASTA ELETTRICO 40LT GN1/1 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

FREESTANDING 40LT GN1/1 CLOSE CABINET ELECTRIC PASTA COOKER - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316200</b>	CP4FE9N	8,4	380-415 3N~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	64.0	0.53

### CUOCIPASTA ELETTRICO 40+40LT GN1/1 FREESTANDING SU VANO CHIUSO-CESTELLI NON COMPRESI

FREESTANDING 40+40LT GN1/1 CLOSE CABINET ELECTRIC PASTA COOKER-BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**

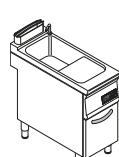


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316201</b>	CP8FE9N	16,8	380-415 3N~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	106.0	0.97

### CUOCIPASTA ELETTRICO 40LT FREESTANDING SU VANO CHIUSO, CONTROLLO ELETTRONICO-CESTELLI NON INCLUSI

FREESTANDING 40LT GN1/1 ELECTRIC PASTA COOKER ON CLOSED CABINET, ELECTRONIC CONTROL-BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316202</b>	CPD4FE9N	8,4	380-415 3N~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	66.2	0.53

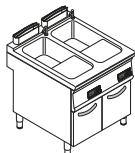
**48H**

## **CUOCIPASTA | PASTA COOKERS**

### **CUOCIPASTA ELETTRICO 40+40LT GN1/1 FREESTANDING SU VANO CHIUSO, CONTROLLO ELETTRONICO-CESTELLI NON COMPRESI** FREESTANDING 40+40LT GN1/1 ELECTRIC PASTA COOKER ON CLOSED CABINET, ELECTRONIC CONTROL-BASKETS NOT INCLUDED

CERTIFICATO/CERTIFICATE:

**CB LVD**    **CB EMC**    **CE**

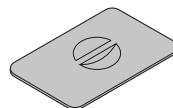


**316203**

CPD8FE9N

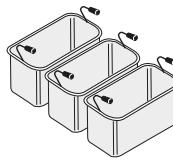
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
		16,8	380-415 3N~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	121.0	1.00

## **ACCESSORI CUOCIPASTA | PASTA COOKERS ACCESSORIES**



**Code**  
**120650**

**Description**  
**COPERCHIO GN1/1**  
GN1/1 LID



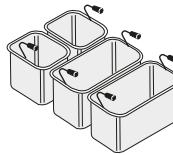
**Code**  
**399504**

**Description**  
**CESTELLO 3 PZ X GN1/3 PER CUOCIPASTA - DIM. CM (29X16X20H)**  
BASKET 3 PCS X GN1/3 FOR PASTACOOKER - DIM. CM (29X16X20H)



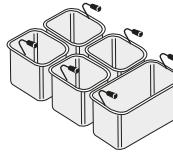
**Code**  
**399505**

**Description**  
**CESTELLO 1 X GN1/3 + 2 X GN2/6 PER CUOCIPASTA - DIM. CM (29X16X20H)**  
BASKET 1 X GN1/3 + 2 X GN2/6 FOR PASTACOOKER - DIM. CM (29X16X20H)



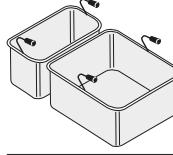
**Code**  
**399506**

**Description**  
**CESTELLO 2 X GN1/3 + 2 X GN1/6 PER CUOCIPASTA - DIM. CM (29X16X20H) | (14X14X20H)**  
BASKET 2 X GN1/3 + 2 X GN1/6 FOR PASTACOOKER - DIM. CM (29X16X20H) | (14X14X20H)



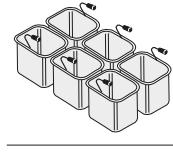
**Code**  
**399507**

**Description**  
**CESTELLO 1 X GN1/3 + 4 X GN1/6 PER CUOCIPASTA - DIM. CM (29X16X20H) | (14X14X20H)**  
BASKET 1 X GN1/3 + 4 X GN1/6 FOR PASTACOOKER - DIM. CM (29X16X20H) | (14X14X20H)



**Code**  
**399508**

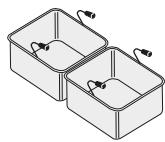
**Description**  
**CESTELLO 1 X GN1/3 + 1 X GN2/3 PER CUOCIPASTA - DIM. CM (29X16X20H) | (29X29X20H)**  
BASKET 1 X GN1/3 + 1 X GN2/3 FOR PASTACOOKER - DIM. CM (29X16X20H) | (29X29X20H)



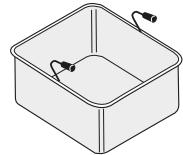
**Code**  
**399548**

**Description**  
**CESTELLO 6 X GN1/6 PER CUOCIPASTA - DIM. CM (14X14X20H)**  
BASKET 6 X GN1/6 FOR PASTACOOKER - DIM. CM (14X14X20H)

**ACCESSORI CUOCIPASTA | PASTA COOKERS ACCESSORIES**



Code	Description
<b>399553</b>	<b>CESTELLO 2X GN1/2 PER CUOCIPASTA - DIM. CM (29X24X20H)</b> BASKET 2 X GN1/2 FOR PASTA COOKER - DIM. CM (29X24X20H)



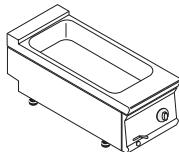
Code	Description
<b>399572</b>	<b>CESTELLO GN1/1 PER CUOCIPASTA - DIM. CM (49X29X20H)</b> GN1/1 BASKET FOR PASTA COOKER - DIM. CM (49X29X20H)

## BAGNOMARIA | BAINMARIE

### BAGNOMARIA ELETTRICO 4 X GN1/3 TOP

4 X GN1/3 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**

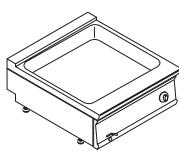


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316045</b>	BM4E9	3	400 2N ~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	28 Inch 11.0	30.0	0.26

### BAGNOMARIA ELETTRICO 8 X GN1/3 TOP

8 X GN1/3 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316047</b>	BM8E9	4,5	400 3N ~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	28 Inch 11.0	55.0	0.51

### BAGNOMARIA ELETTRICO 4 X GN1/3 FREESTANDING SU VANO APERTO

FREESTANDING 4 X GN1/3 ELECTRIC BAIN-MARIE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316049</b>	BM4FE9	3	400 2N ~ Hz 50/60	40 Inch 15.7	90 Inch 35.4	90 Inch 35.4	49.0	0.53

### BAGNOMARIA ELETTRICO 8 X GN1/3 FREESTANDING SU VANO APERTO

FREESTANDING 8 X GN1/3 ELECTRIC BAIN-MARIE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316051</b>	BM8FE9	4,5	400 3N ~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	74.0	0.99

## ACCESSORI BAGNOMARIA | BAINMARIE ACCESSORIES

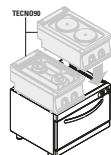


Code	Description
<b>319002</b>	PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90 RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## BASI FORNO ELETTRICHE | ELECTRIC OVEN BASE

### BASE FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA - PER SOVRAPPOSIZIONE ELEMENTI TOP SOLO (2X40 CM) O (1X80 CM) GN1/1 ELECTRIC CONVECTION OVEN BASE WITH 1 GRID- SUITABLE ONLY FOR (2X40 CM) OR (1X80 CM) TOP ELEMENTS

CERTIFICATO/CERTIFIED: **CE**

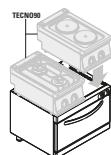


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
 <b>316147</b>	F8V9	5	380-415 3N~ Hz 50/60	Oven kW 5	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	60 <i>Inch</i> 23.6	51.0	0.99

### BASE FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA PER SOVRAPPOSIZIONE ELEMENTI TOP SOLO (2X40 CM) O (1X80 CM)

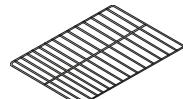
GN2/1 ELECTRIC STATIC OVEN BASE WITH 1 GRID SUITABLE ONLY FOR (2X40 CM) OR (1X80CM) TOP ELEMENTS

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
 <b>316148</b>	F8E9	5,3	380-415 3N~ Hz 50/60	Oven kW 5,3	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	60 <i>Inch</i> 23.6	95.0	0.70

## ACCESSORI BASI FORNO ELETTRICHE | ELECTRIC OVEN BASE ACCESSORIES

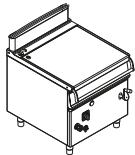


Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)

## BRASIERE | BRATT PANS

### BRASIERA BASCULANTE A GAS 80LT CON VASCA INOX FREESTANDING SU VANO CHIUSO FREESTANDING 80LT GAS TILTING BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET

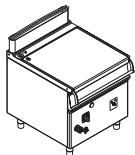
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313176</b>	B8FXGN9	20	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	183.0	1.07

### BRASIERA BASCULANTE A GAS 80LT CON VASCA INOX FREESTANDING SU VANO CHIUSO-SOLLEVAMENTO MOTORIZZATO FREESTANDING 80LT GAS BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET-AUTOMATIC TILTING

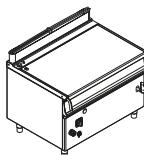
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313180</b>	B8MFXGN9	20	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	195.4	1.09

### BRASIERA BASCULANTE A GAS 120LT CON VASCA INOX FREESTANDING SU VANO CHIUSO FREESTANDING 120LT GAS TILTING BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET

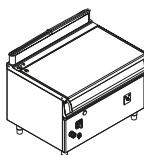
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313178</b>	B12FXGN9	30	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	261.0	1.57

### BRASIERA BASCULANTE A GAS 120LT CON VASCA INOX FREESTANDING SU VANO CHIUSO-SOLLEVAMENTO MOTORIZZATO FREESTANDING 120LT GAS BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET-AUTOMATIC TILTING

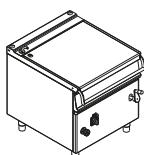
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313182</b>	B12MFXGN9	30	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	276.2	1.57

### BRASIERA ELETTRICA 80LT BASCULANTE CON VASCA INOX FREESTANDING SU VANO CHIUSO FREESTANDING 80LT ELECTRIC TILTING BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET

CERTIFICATO/CERTIFIED: **CE**

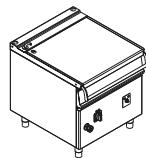


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316192</b>	B8FXEN9	10	380-415 3N- Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	173.6	1.09

**BRASIERE | BRATT PANS**

**BRASIERA ELETTRICA BASCULANTE 80LT CON VASCA INOX FREESTANDING SU VANO CHIUSO-SOLLEVAMENTO MOTORIZZATO**  
FREESTANDING 80LT ELECTRIC BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET-AUTOMATIC TILTING

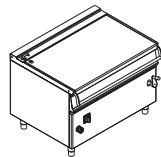
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316193</b>	B8MFXEN9	10	400 3N ~ <b>Hz</b> 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	185.2	1.13

**BRASIERA ELETTRICA BASCULANTE 120LT CON VASCA INOX FREESTANDING SU VANO CHIUSO**  
FREESTANDING 120LT ELECTRIC TILTING BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET

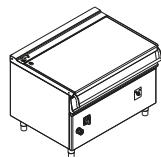
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316196</b>	B12FXEN9	15	380-415 3N~ <b>Hz</b> 50/60	120 <i>Inch</i> 47.2	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	248.0	1.58

**BRASIERA ELETTRICA BASCULANTE 120LT CON VASCA INOX FREESTANDING SU VANO CHIUSO SOLLEVAMENTO MOTORIZZATO**  
FREESTANDING 120LT ELECTRIC TILTING BRATT PAN WITH STAINLESS STEEL TANK ON CLOSED CABINET - AUTOMATIC TILTING

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316197</b>	B12MFXEN9	15	400 3N ~ <b>Hz</b> 50/60	120 <i>Inch</i> 47.2	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	255.0	1.61

## PENTOLE | BOILING PANS

### PENTOLA GAS DIRETTA 100LT FREESTANDING

FREESTANDING 100LT GAS BOILING PAN - DIRECT HEATING

CERTIFICATO/CERTIFICATED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313076</b>	P81FDG9	21	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	139.0	1.08

### PENTOLA GAS INDIRETTA 100LT FREESTANDING

FREESTANDING 100LT GAS BOILING PAN - INDIRECT HEATING

CERTIFICATO/CERTIFICATED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313074</b>	P81FIG9	21	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	166.0	1.11

### PENTOLA GAS DIRETTA 150LT FREESTANDING

FREESTANDING 150LT GAS BOILING PAN - DIRECT HEATING

CERTIFICATO/CERTIFICATED: **CE GAR EAC**

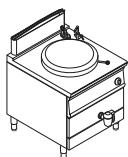


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313077</b>	P85FDG9	21	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	145.0	1.04

### PENTOLA GAS INDIRETTA 150LT FREESTANDING

FREESTANDING 150LT GAS BOILING PAN - INDIRECT HEATING

CERTIFICATO/CERTIFICATED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313075</b>	P85FIG9	21	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	170.0	1.13

### PENTOLA ELETTRICA INDIRETTA 100LT FREESTANDING

FREESTANDING 100LT ELECTRIC BOILING PAN-INDIRECT HEATING

CERTIFICATO/CERTIFICATED: **CE**

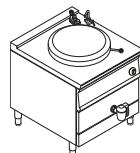


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316093</b>	P81FIE9	16	380-415 3N~ Hz 50/60	80 Inch 31.5	90 Inch 35.4	90 Inch 35.4	167.0	1.11

## PENTOLE | BOILING PANS

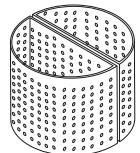
### PENTOLA ELETTRICA INDIRETTA 150LT FREESTANDING FREESTANDING 150LT ELECTRIC BOILING PAN-INDIRECT HEATING

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
⚡	<b>316095</b>	P85FIE9	18	400 3N ~ <b>Hz</b> 50/60	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	178.0	1.10

## ACCESSORI PENTOLE | BOILING PANS ACCESSORIES



Code	Description
<b>399511</b>	<b>CESTO DOPPIO PASTA PER PENTOLA 100LT - DIAMETRO FORI 3MM - 0.12 INCH</b> DOUBLE BASKET FOR PASTA FOR BOILING PAN 100 LT - HOLES DIAMETER 3MM - 0.12 INCH
<b>399513</b>	<b>CESTO DOPPIO PASTA PER PENTOLA 150LT - DIAMETRO FORI 3MM - 0.12 INCH</b> DOUBLE BASKET FOR PASTA FOR BOILING PAN 150LT - HOLES DIAMETER 3MM - 0.12 INCH

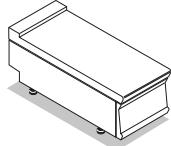


## PIANI E BASI | TOPS AND BASES

### PIANO NEUTRO TOP T90 DIM. CM 40X90X28H

WORKTOP T90 DIM. CM 40X90X28H

CERTIFICATO/CERTIFIED:

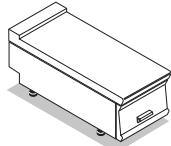


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316129</b>	PN4L9	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	26.0	0.26

### PIANO NEUTRO TOP CON CASSETTO GN1/1 T90 DIM. CM 40X90X28H

WORKTOP WITH GN1/1 DRAWER T90 DIM. CM 40X90X28H

CERTIFICATO/CERTIFIED:

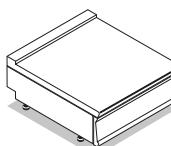


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>396501</b>	PNC4L9	40 <i>Inch</i> 15.7	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	34.8	0.26

### PIANO NEUTRO TOP T90 DIM. CM 80X90X28H

WORKTOP T90 DIM. CM 80X90X28H

CERTIFICATO/CERTIFIED:

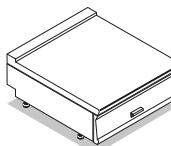


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316130</b>	PN8L9	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	54.0	0.51

### PIANO NEUTRO TOP CON CASSETTO GN 1/1 T90 DIM. CM. 80X90X28H

WORKTOP WITH GN1/1 DRAWER T90 DIM. CM 80X90X28H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>396502</b>	PNC8L9	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	28 <i>Inch</i> 11.0	58.0	0.51

## PIANI E BASI | TOPS AND BASES

### PIANO NEUTRO FREESTANDING SU VANO APERTO T90

FREESTANDING WORK TOP ON OPEN CABINET T90

CERTIFICATO/CERTIFIED:



Code	Model	Tot. kW		Lengtht cm/inch	Depth cm/inch	Height cm/inch	Kg	m³	
<b>316233</b>	PN2FL9			20 / 7.9	90 / 35.4	90 / 35.4	36.4	0.52	<b>48H</b>
<b>316240</b>	PN25FL9			25 / 9.8	90 / 35.4	90 / 35.4	40.0	0.51	
<b>316234</b>	PN3FL9			30 / 11.8	90 / 35.4	90 / 35.4	39.6	0.53	
<b>316241</b>	PN35FL9			35 / 13.8	90 / 35.4	90 / 35.4	42.0	0.51	
<b>316131</b>	PN4FL9			40 / 15.7	90 / 35.4	90 / 35.4	43.0	0.51	
<b>316242</b>	PN45FL9			45 / 17.7	90 / 35.4	90 / 35.4	62.0	0.97	
<b>316243</b>	PN5FL9			50 / 19.7	90 / 35.4	90 / 35.4	63.0	0.97	
<b>316235</b>	PN55FL9			55 / 21.7	90 / 35.4	90 / 35.4	57.2	0.94	
<b>316236</b>	PN6FL9			60 / 23.6	90 / 35.4	90 / 35.4	58.8	0.94	

### PIANO NEUTRO CON CASSETTO GN1/1 FREESTANDING SU VANO APERTO T90 DIM. CM 40X90X90H

FREESTANDING WORKTOP WITH GN1/1 DRAWER ON OPEN CABINET T90 DIM. CM 40X90X90H

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Length cm <i>Inch</i>	Depth cm <i>Inch</i>	Height cm <i>Inch</i>	Kg	m³
<b>396701</b>	PNC4FL9	40 15.7	90 35.4	90 35.4	53.0	0.52

### PIANO NEUTRO FREESTANDING SU VANO APERTOT90 DIM. CM 80X90X90H

FREESTANDING WORKTOP ON OPEN CABINET T90 DIM. CM 80X90X90H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm <i>Inch</i>	Depth cm <i>Inch</i>	Height cm <i>Inch</i>	Kg	m³
<b>316132</b>	PN8FL9	80 31.5	90 35.4	90 35.4	69.0	0.97

### PIANO NEUTRO CON CASSETTO FREESTANDING SU VANO APERTO T90 DIM. CM 80X90X90H

FREESTANDING WORKTOP WITH DRAWER ON OPEN CABINET T90 DIM. CM 80X90X90H

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Length cm <i>Inch</i>	Depth cm <i>Inch</i>	Height cm <i>Inch</i>	Kg	m³
<b>396702</b>	PNC8FL9	80 31.5	90 35.4	90 35.4	62.0	0.96

## PIANI E BASI | TOPS AND BASES

### PIANO NEUTRO CON CASSETTO FREESTANDING SU VANO APERTO E SUPPORTO SALAMANDRA T90DIM. CM 80X90X90H FREESTANDING WORKTOP WITH DRAWER ON OPEN CABINET AND SALAMANDER SUPPORT T90 DIM. CM 80X90X90H

CERTIFICATO/CERTIFIED:

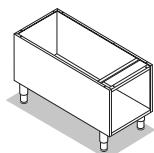


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>396703</b>	PNCS8FL9	80 <i>Inch</i> 31.5	90 <i>Inch</i> 35.4	90 <i>Inch</i> 35.4	94.0	0.99

### VANO NEUTRO APERTO T90 DIM. CM 40X76.5X57H

OPEN CABINET T90 DIM. CM 40X76.5X57H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>399002</b>	VN4L9	40 <i>Inch</i> 15.7	76,5 <i>Inch</i> 29.9	57 <i>Inch</i> 22.4	21.8	0.29

### VANO NEUTRO APERTO T90 DIM. CM 80X76.5X57H

OPEN CABINET T90 DIM. CM 80X76.5X57H

CERTIFICATO/CERTIFIED:

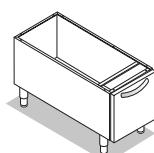


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>399008</b>	VN8L9	80 <i>Inch</i> 31.5	76,5 <i>Inch</i> 29.9	57 <i>Inch</i> 22.4	29.7	0.57

### VANO NEUTRO CON PORTA T90 DIM. CM 40X76.5X57H

CLOSED CABINET WITH 1 DOOR T90 DIM. 40X76.5X57H

CERTIFICATO/CERTIFIED:

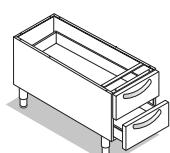


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316117</b>	VNP4L9	40 <i>Inch</i> 15.7	76,5 <i>Inch</i> 29.9	57 <i>Inch</i> 22.4	24.0	0.29

### VANO NEUTRO CON CASSETTI GN1/1 T90 DIM.CM 40X76.5X57H

CLOSED CABINET WITH GN1/1 DRAWERS T90 DIM. CM 40X76.5X57 CM

CERTIFICATO/CERTIFIED:



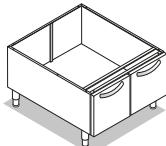
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316118</b>	VNC4L9	40 <i>Inch</i> 15.7	76,5 <i>Inch</i> 29.9	57 <i>Inch</i> 22.4	34.0	0.29

## PIANI E BASI | TOPS AND BASES

### VANO NEUTRO CON 2 PORTE T90 DIM. CM 80X76.5X57H

CLOSED CABINET WITH 2 DOORS

CERTIFICATO/CERTIFIED:

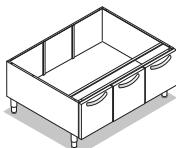


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316119</b>	VNP8L9	80 Inch 31.5	76,5 Inch 29.9	57 Inch 22.4	37.0	0.54

### VANO NEUTRO CON 3 PORTE T90 DIM. CM 120X76.5X57H

CLOSED CABINET WITH 3 DOORS T90 DIM. CM120X76.5X57H

CERTIFICATO/CERTIFIED: **CE**

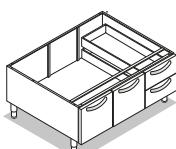


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316120</b>	VNP12L9	120 Inch 47.2	76,5 Inch 29.9	57 Inch 22.4	46.0	0.87

### VANO NEUTRO CON 2 PORTE E 2 CASSETTI T90 DIM. CM 120X76.5X57H

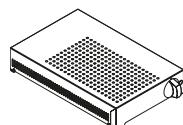
CLOSED CABINET WITH 2 DOORS AND 2 DRAWERS

CERTIFICATO/CERTIFIED:

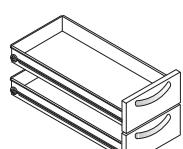


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316121</b>	VNC12L9	120 Inch 47.2	76,5 Inch 29.9	57 Inch 22.4	50.0	0.82

## ACCESSORI PIANI E BASI | TOPS AND BASES ACCESSORIES



Code	Description
<b>116055</b>	<b>ELEMENTO RISCALDANTE PER VANO 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)</b> BASE HEATER FOR CABINET 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)

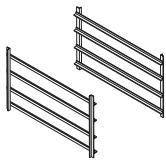


Code	Description
<b>319001</b>	<b>COPPIA CASSETTI GN1/1 - NON POSIZIONABILI SU ELEMENTI RISCALDANTI - ALTEZZA 12CM - NON INSTALLABILE SU APPARECCHIATURE FREESTANDING T90</b> PAIR OF GN1/1 DRAWERS - NOT TO PLACE ON HEATING ELEMENTS - HEIGHT 12CM - NOT TO BE MOUNTED ON FREESTANDING APPLIANCES T90

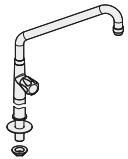


Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

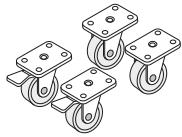
**ACCESSORI PIANI E BASI | TOPS AND BASES ACCESSORIES**



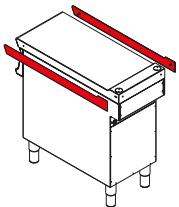
<b>Code</b>	<b>Description</b>
<b>399502</b>	<b>KIT GUIDE GRIGLIE GN1/1 SOLO PER VANI NEUTRI</b> KIT GN1/1 GRID RUNNERS FOR CABINETS ONLY FOR NEUTRAL ELEMENTS



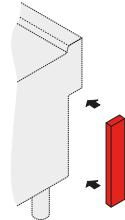
<b>Code</b>	<b>Description</b>
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM



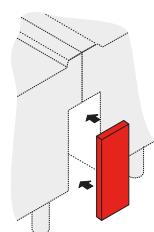
<b>Code</b>	<b>Description</b>
<b>399529</b>	<b>KIT RUOTE (2 CON FRENI)</b> CASTORS KIT (2 WITH BRAKES)

**ACCESSORI | ACCESSORIES**


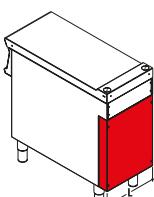
Code	Description
<b>399573</b>	<b>COPPIA ELEMENTI DI CHIUSURA PER BASI E TOP L=90CM</b> CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM



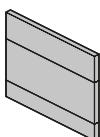
Code	Description
<b>399530</b>	<b>TAMPONAMENTO LATERALE PER VANO 1 MODULO</b> JOINT PANEL FOR CABINET 1 MODULE



Code	Description
<b>399531</b>	<b>TAMPONAMENTO LATERALE PER VANO 2 MODULI</b> JOINT PANEL FOR CABINET 2 MODULES



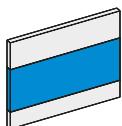
Code	Description
<b>319009</b>	<b>TAMPONAMENTO POSTERIORE PER VANO L=40CM</b> BACK SIDE PANEL FOR FREESTANDING MODULE L=40CM
<b>319010</b>	<b>TAMPONAMENTO POSTERIORE PER VANO L=80CM</b> BACK SIDE PANEL FOR FREESTANDING MODULE L=80CM
<b>319011</b>	<b>TAMPONAMENTO POSTERIORE PER VANO L=120CM</b> BACK SIDE PANEL FOR FREESTANDING MODULE L=120CM



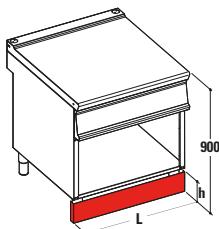
Code	Description
<b>319018</b>	<b>FIANCONE INOX ISOLA MOSAICO 90 L=136CM</b> STAINLESS STEEL SIDE PANEL MOSAICO 90 ISLAND L=136CM
<b>319019</b>	<b>FIANCONE INOX ISOLA T90+T90 L=181CM</b> STAINLESS STEEL SIDE PANEL T90+T90 ISLAND L=181CM
<b>319020</b>	<b>FIANCONE INOX ISOLA T74+T90 L=161CM</b> STAINLESS STEEL SIDE PANEL T74+T90 ISLAND L=161CM



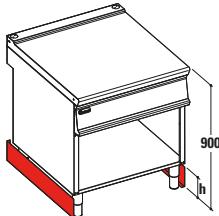
Code	Description
<b>DOOR_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD PER PORTA L=40CM</b> PRICE SURCHARGE FOR STANDARD COLOUR ON DOOR L=40CM



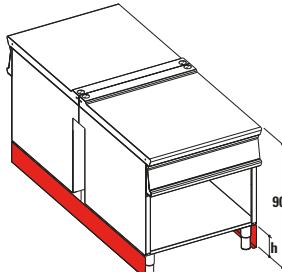
Code	Description
<b>SIDE_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 1 FIANCONE</b> PRICE SURCHARGE FOR STANDARD COLOUR 1SIDE PANEL

**ACCESSORI | ACCESSORIES**


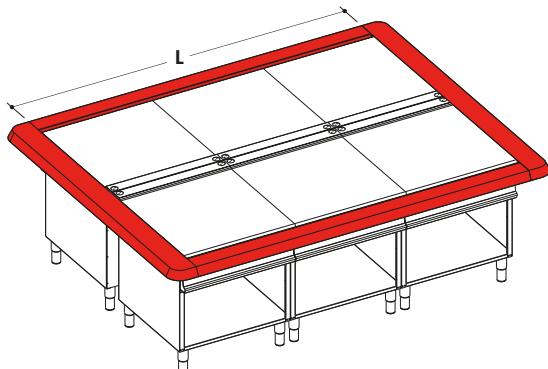
Code	Description
<b>399533</b>	<b>ZOCCOLATURA FRONTALE L=40CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTRAL PLINTH L=40CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399534</b>	<b>ZOCCOLATURA FRONTALE L=80CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTRAL PLINTH L=80CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399535</b>	<b>ZOCCOLATURA FRONTALE L=120CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTRAL PLINTH L=120CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399536</b>	<b>ZOCCOLATURA FRONTALE L=160CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTRAL PLINTH L=160CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399579</b>	<b>ZOCCOLATURA FRONTALE L=200CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTRAL PLINTH L=200CM - NOT SUITABLE FOR ELECTRIC OVEN BASE



Code	Description
<b>399537</b>	<b>ZOCCOLATURA LATERALE (1 COPPIA)</b> SIDE PLINTH (1 PAIR)



Code	Description
<b>399547</b>	<b>ZOCCOLATURA LATI ISOLA (2X180CM) - NON INSTALLABILI CON BASI FORNO ELETTRICHE</b> SIDE PLINTH FOR ISLAND (2X180CM)- NOT SUITABLE FOR ELECTRIC OVEN BASES

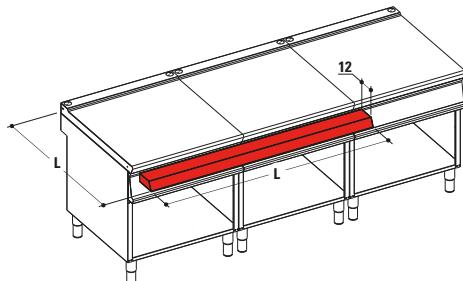


Code	Description
<b>399517</b>	<b>KIT PIANO PORZIONATORE AD ISOLA L=120CM</b> ISLAND PLATE SHELVES KIT L=120CM
<b>399518</b>	<b>KIT PIANO PORZIONATORE AD ISOLA L=160CM</b> ISLAND PLATE SHELVES KIT L=160CM
<b>399519</b>	<b>KIT PIANO PORZIONATORE AD ISOLA L=200CM</b> ISLAND PLATE SHELVES KIT L=200CM
<b>399520</b>	<b>KIT PIANO PORZIONATORE AD ISOLA L=240CM</b> ISLAND PLATE SHELVES KIT L=240CM
<b>399554</b>	<b>KIT PIANO PORZIONATORE AD ISOLA L=280CM</b> ISLAND PLATE SHELVES KIT L=280CM

È consigliabile l'invio del layout con la disposizione delle apparecchiature per la predisposizione del porzionatore

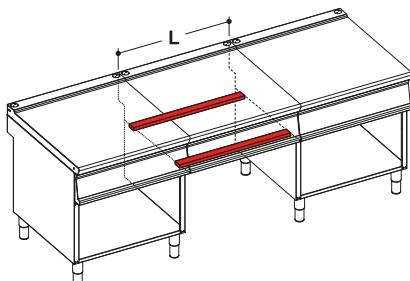
It is recommended to send the layout of the appliances in order to arrange the plate shelves kit.

## ACCESSORI | ACCESSORIES



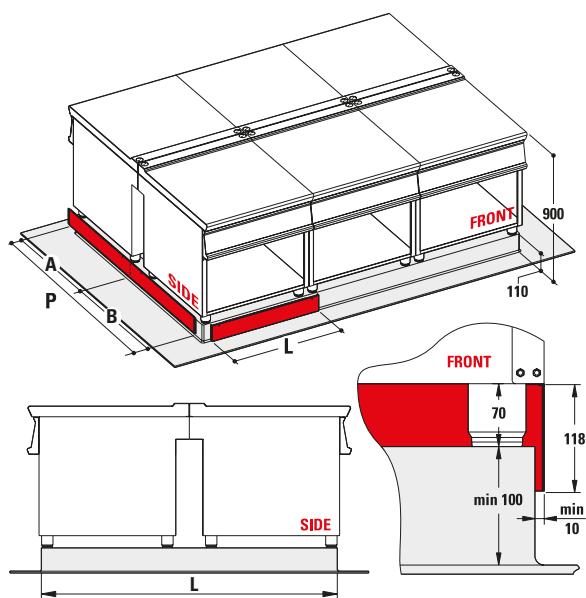
Non per brasiere ribaltabili / Not for tilting bratt pans

Code	Description
<b>399521</b>	<b>PIANO PORZIONATORE FRONTALE L=40CM</b> FRONT PLATE SHELF L=40CM
<b>399522</b>	<b>PIANO PORZIONATORE FRONTALE L=80CM</b> FRONT PLATE SHELF L=80CM
<b>399523</b>	<b>PIANO PORZIONATORE FRONTALE L=120CM</b> FRONT PLATES SHELF L=120CM
<b>399524</b>	<b>PIANO PORZIONATORE FRONTALE L=160CM</b> FRONT PLATE SHELF L=160CM



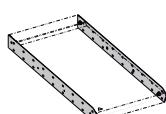
È consigliabile l'invio del layout con la disposizione delle apparecchiature  
 We recommend to send the layout of the appliances

Code	Description
<b>399525</b>	<b>KIT SUPPORTO PONTE L=40CM</b> BRIDGE SYSTEM SUPPORTS L=40CM
<b>399526</b>	<b>KIT SUPPORTO PONTE L=80CM</b> BRIDGE SYSTEM SUPPORTS L=80CM
<b>399527</b>	<b>KIT SUPPORTO PONTE L=120CM</b> BRIDGE SYSTEM SUPPORTS L=120CM
<b>399528</b>	<b>KIT SUPPORTO PONTE L=160CM</b> BRIDGE SYSTEM SUPPORTS L=160CM



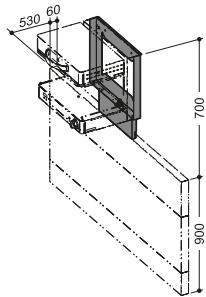
È consigliabile l'invio del layout con la disposizione delle apparecchiature  
 We recommend to send the layout of the appliances

Code	Description
<b>319003</b>	<b>ZOCCOLATURA FRONTALE 40CM PER INSTALLAZIONE SU BASAMENTO</b> 40CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319004</b>	<b>ZOCCOLATURA FRONTALE 80CM PER INSTALLAZIONE SU BASAMENTO</b> 80CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319005</b>	<b>ZOCCOLATURA FRONTALE 120CM PER INSTALLAZIONE SU BASAMENTO</b> 120CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319006</b>	<b>ZOCCOLATURA FRONTALE 160CM PER INSTALLAZIONE SU BASAMENTO</b> 160CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319007</b>	<b>ZOCCOLATURA LATERALE (1 MODULO) PER INSTALLAZIONE SU BASAMENTO RIF.B</b> HALF DEPTH SIDE KICK STRIP FOR SOCKET INSTALLATION
<b>319008</b>	<b>ZOCCOLATURA LATERALE (2 PZ) MODULO MOSAICO (45 CM) T74 PER INSTALLAZIONE SU BASAMENTO RIF.P</b> SIDE KICK STRIP FOR SOCKET INSTALLATION
<b>399578</b>	<b>COMPLETAMENTO PER ISOLA SU ZOCCOLO (KIT-PIEDINI H=70 MM)</b> FEET KIT H=70MM/2,7INCH FOR SOCKET INSTALLATION



Code	Description
<b>319055</b>	<b>PROTEZIONE TERMICA LATERALE</b> SIDE THERMAL PROTECTION

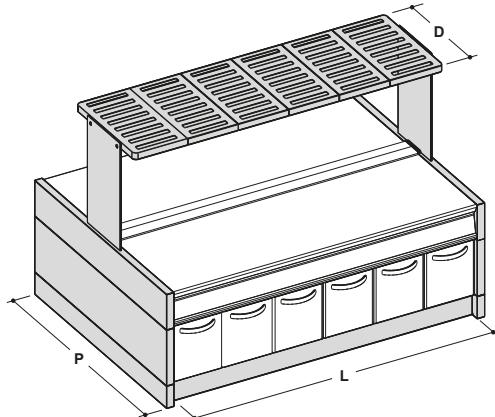
**ACCESSORI | ACCESSORIES**



Code	Description
<b>319056</b>	<b>SUPPORTO SALAMANDRA POSATEGAMI IN TECNOINOX PER SE60 - QSE60 - QSET60 - SEC60</b> SALAMANDER SUPPORT FOR OVERHEAD SHELF STRUCTURE. FOR SE60-QSE60-QSET60-SEC60

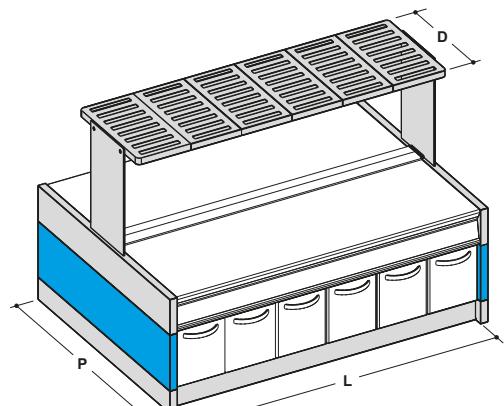


Code	Description
<b>399582</b>	<b>KIT FISSAGGIO A TERRA</b> GROUND FIXING KIT



Code	Description
<b>319045</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=200CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=200CM- SHELF 65CM DEEP
<b>319046</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=240CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=240CM- SHELF 65CM DEEP
<b>319047</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=280CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=280CM- SHELF 65CM DEEP
<b>319048</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=320CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=320CM- SHELF 65CM DEEP
<b>319049</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=360CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=360CM- SHELF 65CM DEEP
<b>319050</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T90+T90 L=200CM - MENSOLA PROFONDITÀ 80CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T90+T90 L=200CM- SHELF 80CM DEEP
<b>319051</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T90+T90 L=240CM - MENSOLA PROFONDITÀ 80CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T90+T90 L=240CM- SHELF 80CM DEEP
<b>319052</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T90+T90 L=280CM - MENSOLA PROFONDITÀ 80CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T90+T90 L=280CM- SHELF 80CM DEEP
<b>319053</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T90+T90 L=320CM - MENSOLA PROFONDITÀ 80CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T90+T90 L=320CM- SHELF 80CM DEEP
<b>319054</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T90+T90 L=360CM - MENSOLA PROFONDITÀ 80CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T90+T90 L=360CM- SHELF 80CM DEEP

**ACCESSORI | ACCESSORIES**



Code	Description
<b>SHELF_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 2 FIANCONI STRUTTURA POSATEGAMI</b> PRICE SUPPLEMENT FOR STANDARD COLOR ON 2 SIDE PANELS FOR OVERHEAD SHELF STRUCTURE



MOSAICO 90

## CUCINE GAS | GAS COOKERS

### PIANO COTTURA GAS 1 FUOCO CON GRIGLIA IN GHISA FREESTANDING SU VANO APERTO

1 BURNER GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313136</b>	PCGM4FG9/2	9	1x9 Top kW - Btu/h 9 - 30.709	40 Inch 15.7	45 Inch 17.7	90 Inch 35.4	43.5	0.32

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313138</b>	PCGM8FG9/2	14,5	1x5,5+1x9 Top kW - Btu/h 14,5 - 47.770	80 Inch 31.5	45 Inch 17.7	90 Inch 35.4	56.8	0.51

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313139</b>	PCGM8FG9/3	18	2x9 Top kW - Btu/h 18 - 61.419	80 Inch 31.5	45 Inch 17.7	90 Inch 35.4	72.5	0.51

### PIANO COTTURA GAS 3 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

3 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313159</b>	PCGM12FG9/1	27	3X9 Top kW - Btu/h 27 - 92.128	120 Inch 47.2	45 Inch 17.7	90 Inch 35.4	82.0	0.77

### PIANO COTTURA GAS 3 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

3 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313161</b>	PCGM12FG9/3	23,5	1X5,5 + 2X9 Top kW - Btu/h 23,5 - 78.479	120 Inch 47.2	45 Inch 17.7	90 Inch 35.4	81.4	0.76

**ACCESSORI CUCINE GAS | GAS COOKERS ACCESSORIES**



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**CUCINE ELETTRICHE | ELECTRIC COOKERS**

**PIANO COTTURA ELETTRICO 1 PIASTRA QUADRA ERMETICA FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)**

1 SQUARE HOT PLATE ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316149</b>	PCM4FE9	4	220-240 ~ Hz 50/60	1x4 <b>Top</b> kW - Btu/h 4 - 13.649	40 <i>Inch</i> 15.7	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	37.5	0.32

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE ERMETICHE FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)**

2 SQUARE ERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>316150</b>	PCM8FE9	8	380-415 3N~ Hz 50/60	2x4 <b>Top</b> kW - Btu/h 8 - 27.297	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	64.0	0.51

**ACCESSORI CUCINE ELETTRICHE | ELECTRIC COOKERS ACCESSORIES**



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**CUCINE VETROCERAMICA | GLASS CERAMIC COOKERS**

**PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI FREESTANDING SU VANO APERTO**  
2 HOT ZONES GLASS CERAMIC COOK TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316151</b>	PCCM8FE9	6,8	400 2N ~ <b>Hz</b> 50/60	2x3,4 <b>Top</b> kW - Btu/h 6,8 - 20.473	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	71.5	0.51

**ACCESSORI CUCINE VETROCERAMICA | GLASS CERAMIC COOKERS ACCESSORIES**



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## PIANI INDUZIONE | INDUCTION COOKERS

### PIANO COTTURA INDUZIONE 2 ZONE FREESTANDING SU VANO APERTO

2 HOT ZONES INDUCTION BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
⚡	<b>316153</b>	PINM8FE9	10	400 3 ~ <b>Hz</b> 50/60	2X5	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	55.6	0.52

## ACCESSORI PIANI INDUZIONE | INDUCTION COOKERS ACCESSORIES



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**BAGNOMARIA | BAIN-MARIE**

**BAGNOMARIA ELETTRICO GN1/1 FREESTANDING SU VANO APERTO**

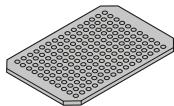
FREESTANDING GN1/1 ELECTRIC BAIN-MARIE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

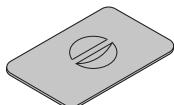


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>316154</b>	BMM8FE9	1,3	230 ~ <b>Hz</b> 50/60	80 31.5	45 Inch 17.7	90 Inch 35.4	39.0	0.51

**ACCESSORI BAGNOMARIA | BAIN-MARIE ACCESSORIES**



Code	Description
<b>120580</b>	<b>FALSOFONDO GN1/1 PER BAGNOMARIA</b> GN1/1 FALSE BOTTOM FOR BAIN-MARIE



Code	Description
<b>120650</b>	<b>COPERCHIO GN1/1</b> GN1/1 LID



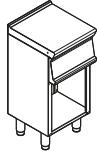
Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## PIANI E BASI | TOPS AND BASES

### PIANO NEUTRO FREESTANDING SU VANO APERTO M90 DIM. CM 40X45X90H

FREESTANDING WORKTOP ON OPEN CABINET M90 DIM. CM 40X45X90H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316155</b>	PNM4FL9	40 <i>Inch</i> 15.7	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	26.5	0.32

### PIANO NEUTRO FREESTANDING SU VANO APERTO M90 DIM. CM 80X45X90H

FREESTANDING WORKTOP ON OPEN CABINET M90 DIM. CM 80X45X90H

CERTIFICATO/CERTIFIED:

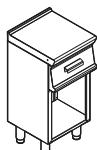


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316156</b>	PNM8FL9	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	36.0	0.52

### PIANO NEUTRO CON CASSETTO FREESTANDING SU VANO APERTO M90 DIM. CM 40X45X90H

FREESTANDING WORKTOP WITH DRAWER ON OPEN CABINET M90 DIM. CM 40X45X90H

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316157</b>	PNCM4FL9	40 <i>Inch</i> 15.7	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	29.4	0.30

### PIANO NEUTRO CON CASSETTO FREESTANDING SU VANO APERTO M90 DIM. CM 80X45X90H

FREESTANDING WORK TOP WITH DRAWER ON OPEN CABINET M90 DIM. CM 80X45X90H

CERTIFICATO/CERTIFIED: **CE**

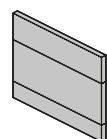


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>316158</b>	PNCM8FL9	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	42.4	0.53

## ACCESSORI PIANI E BASI | TOPS AND BASES ACCESSORIES



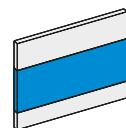
Code	Description
<b>319002</b>	PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90 RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**ACCESSORI | ACCESSORIES**


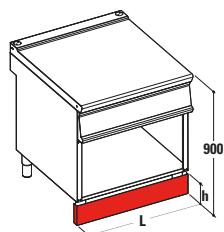
Code	Description
<b>319018</b>	<b>FIANCONE INOX ISOLA MOSAICO 90 L=136CM</b> STAINLESS STEEL SIDE PANEL MOSAICO 90 ISLAND L=136CM



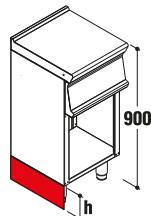
Code	Description
<b>DOOR_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD PER PORTA L=40CM</b> PRICE SURCHARGE FOR STANDARD COLOUR ON DOOR L=40CM



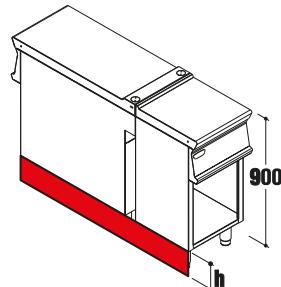
Code	Description
<b>SIDE_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 1 FIANCONE</b> PRICE SURCHARGE FOR STANDARD COLOUR 1SIDE PANEL



Code	Description
<b>399533</b>	<b>ZOCCOLATURA FRONTALE L=40CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=40CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399534</b>	<b>ZOCCOLATURA FRONTALE L=80CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=80CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399535</b>	<b>ZOCCOLATURA FRONTALE L=120CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=120CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399536</b>	<b>ZOCCOLATURA FRONTALE L=160CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=160CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399579</b>	<b>ZOCCOLATURA FRONTALE L=200CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=200CM - NOT SUITABLE FOR ELECTRIC OVEN BASE

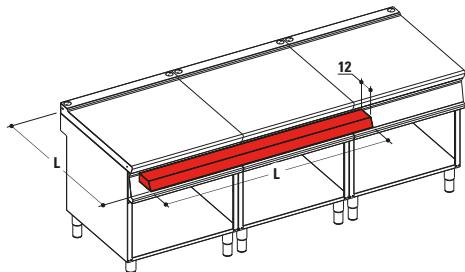


Code	Description
<b>719008</b>	<b>ZOCCOLO LATERALE (2PZ) MODULO MOSAICO</b> SIDE SOCKET (2PCS) MOSAICO MODULE



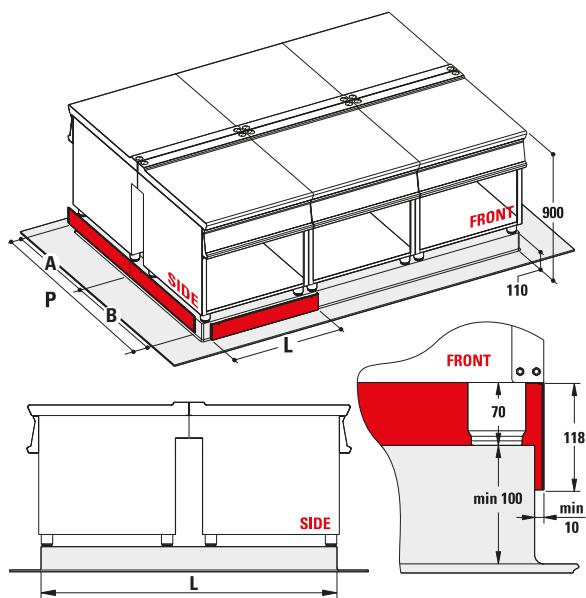
Code	Description
<b>719013</b>	<b>ZOCCOLATURA LATERALE PER ISOLA (1 COPPIA)</b> SIDE PLINTH FOR ISLAND (1 PAIR)

**ACCESSORI | ACCESSORIES**



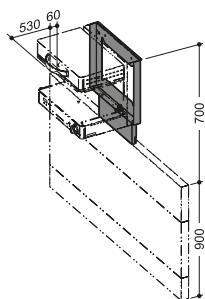
Non per brasiere ribaltabili / Not for tilting bratt pans

Code	Description
<b>399521</b>	<b>PIANO PORZIONATORE FRONTALE L=40CM</b> FRONT PLATE SHELF L=40CM
<b>399522</b>	<b>PIANO PORZIONATORE FRONTALE L=80CM</b> FRONT PLATE SHELF L=80CM
<b>399523</b>	<b>PIANO PORZIONATORE FRONTALE L=120CM</b> FRONT PLATES SHELF L=120CM
<b>399524</b>	<b>PIANO PORZIONATORE FRONTALE L=160CM</b> FRONT PLATE SHELF L=160CM

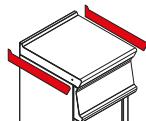


È consigliabile l'invio del layout con la disposizione delle apparecchiature  
 We recommend to send the layout of the appliances

Code	Description
<b>319003</b>	<b>ZOCCOLATURA FRONTALE 40CM PER INSTALLAZIONE SU BASAMENTO</b> 40CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319004</b>	<b>ZOCCOLATURA FRONTALE 80CM PER INSTALLAZIONE SU BASAMENTO</b> 80CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319005</b>	<b>ZOCCOLATURA FRONTALE 120CM PER INSTALLAZIONE SU BASAMENTO</b> 120CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319006</b>	<b>ZOCCOLATURA FRONTALE 160CM PER INSTALLAZIONE SU BASAMENTO</b> 160CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319007</b>	<b>ZOCCOLATURA LATERALE (1 MODULO) PER INSTALLAZIONE SU BASAMENTO RIF.B</b> HALF DEPTH SIDE KICK STRIP FOR SOCKET INSTALLATION
<b>319014</b>	<b>ZOCCOLATURA LATERALE (2 PZ) MODULO MOSAICO (45 CM) T74 PER INSTALLAZIONE SU BASAMENTO RIF.P</b> SIDE STRIP FOR SOCKET INSTALLATION
<b>399578</b>	<b>COMPLETAMENTO PER ISOLA SU ZOCCOLO (KIT-PIEDINI H=70 MM)</b> FEET KIT H=70MM/2,7INCH FOR SOCKET INSTALLATION
<b>719010</b>	<b>ZOCCOLATURA LATERALE (2 PZ) MODULO MOSAICO (45 CM) PER INSTALLAZIONE SU BASAMENTO RIF.A</b> SIDE CLOSURE MOSAICO MODULE (2PCS) SOCKET INSTALLATION FOR SOCKET INSTALLATION REF. A

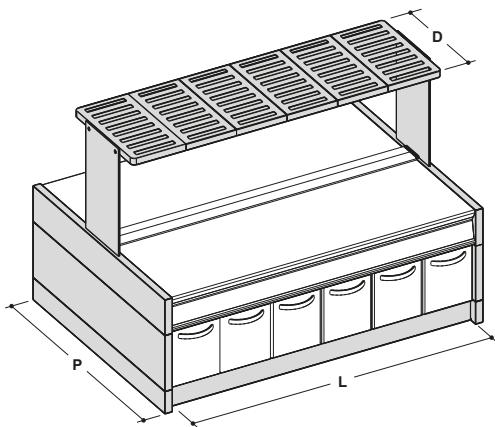


Code	Description
<b>319056</b>	<b>SUPPORTO SALAMANDRA POSATEGAMI IN TESTASOLO PER SE60 - QSE60 - QSET60 - SEC60</b> SALAMANDER SUPPORT FOR OVERHEAD SHELF STRUCTURE. FOR SE60-QSE60-QSET60-SEC60

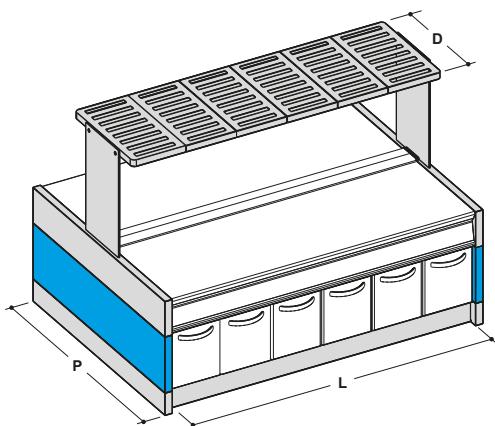


Code	Description
<b>719007</b>	<b>COPPIA ELEMENTI DI CHIUSURA L=45CM</b> PAIR OF END ELEMENTS L=45CM

ACCESSORI | ACCESSORIES



Code	Description
<b>319040</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAICO 90+T90 L=200CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAICO 90+T90 L=200CM - SHELF 55CM DEEP
<b>319041</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAICO 90+T90 L=240CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAICO 90+T90 L=240CM - SHELF 55CM DEEP
<b>319042</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAICO 90+T90 L=280CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAICO 90+T90 L=280CM - SHELF 55CM DEEP
<b>319043</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAICO 90+T90 L=320CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAICO 90+T90 L=320CM - SHELF 55CM DEEP
<b>319044</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAICO 90+T90 L=360CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAICO 90+T90 L=360CM - SHELF 55CM DEEP



Code	Description
<b>SHELF_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 2 FIANCONI STRUTTURA POSATEGAMI</b> PRICE SUPPLEMENT FOR STANDARD COLOR ON 2 SIDE PANELS FOR OVERHEAD SHELF STRUCTURE



TECNO90 ECO

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313099</b>	EC4FG9	16	2x8  Top kW - Btu/h 16 - 54.594	40  Inch 15.7	90  Inch 35.4	90  Inch 35.4	54.0	0.53

### PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313100</b>	EC8FG9	32	4x8  Top kW - Btu/h 32 - 109.189	80  Inch 31.5	90  Inch 35.4	90  Inch 35.4	88.0	0.96

### PIANO COTTURA GAS 6 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313101</b>	EC12FG9	48	6x8  Top kW - Btu/h 48 - 163.783	120  Inch 47.2	90  Inch 35.4	90  Inch 35.4	124.0	1.43

### CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO GAS STATICO GN2/1 - CON 1 GRIGLIA

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN2/1 GAS STATIC OVEN - WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313102</b>	EF8GG9	39	4x8  Oven kW 7  Top kW - Btu/h 32 - 109.189	80  Inch 31.5	90  Inch 35.4	90  Inch 35.4	139.6	0.99

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 6 FUOCHI GRIGLIE IN GHISA CON FORNO STATICO GN2/1-CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN2/1 GAS STATIC OVEN - WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313104</b>	EF12GG9	55	6x8 Oven kW 7 Top kW - Btu/h 48 - 163.783	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	185.0	1.46

### CUCINA GAS 6 FUOCHI GRIGLIE IN GHISA CON FORNO STATICO FULLSIZE (CM92,5X63X30) -CON 1 GRIGLIA

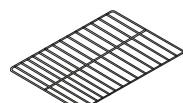
6 BURNERS GAS BOILING TOP WITH CAST IRON ON FULL-SIZE (CM92,5X63X30) GAS STATIC OVEN - WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**

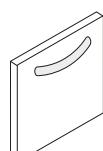


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>313106</b>	EFX12GG9	57	6x8 Oven kW 9 Top kW - Btu/h 48 - 163.783	120 Inch 47.2	90 Inch 35.4	90 Inch 35.4	191.0	1.46

## ACCESSORI CUCINE A GAS | GAS COOKERS ACCESSORIES



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>220595</b>	<b>GRIGLIA FORNO EXTRA FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE OVEN (88X62CM)

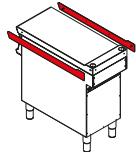


Code	Description
<b>319012</b>	<b>PORTINA DESTRA/SINISTRA T90ECO</b> RIGHT/LEFT DOOR T90ECO

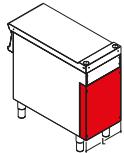


Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM

**ACCESSORI | ACCESSORIES**



Code	Description
<b>399573</b>	<b>COPPIA ELEMENTI DI CHIUSURA PER BASI E TOP L=90CM</b> CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM



Code	Description
<b>319009</b>	<b>TAMPONAMENTO POSTERIORE PER VANO L=40CM</b> BACK SIDE PANEL FOR FREESTANDING MODULE L=40CM
<b>319010</b>	<b>TAMPONAMENTO POSTERIORE PER VANO L=80CM</b> BACK SIDE PANEL FOR FREESTANDING MODULE L=80CM
<b>319011</b>	<b>TAMPONAMENTO POSTERIORE PER VANO L=120CM</b> BACK SIDE PANEL FOR FREESTANDING MODULE L=120CM



Code	Description
<b>399582</b>	<b>KIT FISSAGGIO A TERRA</b> GROUND FIXING KIT

# FORNI STATICI MAXI | MAXI STATIC OVENS

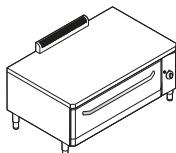
\*Prodotto freestanding | Freestanding product

## FORNI STATICI MAXI | MAXI STATIC OVENS

### FORNO GAS STATICO MAXI - SENZA CERTIFICAZIONE CE

MAXI STATIC GAS OVEN - NO CE CERTIFICATE

CERTIFICATO/CERTIFIED:

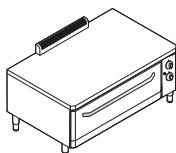


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>213002</b>	BF120G	10	120 <i>Inch</i> 47.2	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	145.0	1.54

### FORNO GAS STATICO MAXI CON GRILL ELETTRICO - SENZA CERTIFICAZIONE CE

MAXI STATIC GAS OVEN WITH ELECTRIC GRILL - NO CE CERTIFICATE

CERTIFICATO/CERTIFIED:



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216028</b>	BF120GE	10 + 3	230 ~ <i>Hz</i> 50/60	120 <i>Inch</i> 47.2	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	139.0	1.42

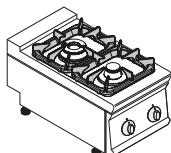


CUCINE A GAS | GAS COOKERS

**PIANO COTTURA GAS 2 FUOCHI CON GRIGLIA IN GHISA TOP**

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

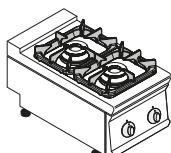


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713001</b>	PCG4G7	10,5	1x3,3 + 1x7,2  Top kW - Btu/h 10,5 - 34.121	40  Inch 15.7	70  Inch 27.6	28  Inch 11.0	34.6	0.21

**PIANO COTTURA GAS 2 FUOCHI SUPER CON GRIGLIA IN GHISA TOP**

2 BURNERS GAS SUPER BOILING TOP WITH CAST IRON GRIDS TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

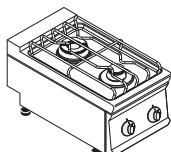


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713002</b>	PCG4SG7	14,4	2x7,2  Top kW - Btu/h 14,4 - 47.770	40  Inch 15.7	70  Inch 27.6	28  Inch 11.0	35.0	0.20

**PIANO COTTURA GAS 2 FUOCHI TOP**

2 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

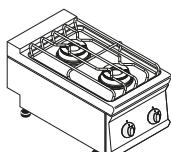


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713008</b>	PC4G7	10,5	1x3,3 + 1x7,2  Top kW - Btu/h 10,5 - 34.121	40  Inch 15.7	70  Inch 27.6	28  Inch 11.0	30.0	0.20

**PIANO COTTURA GAS 2 FUOCHI SUPER TOP**

2 BURNERS GAS SUPER BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

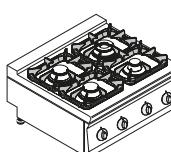


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713009</b>	PC4SG7	14,4	2x7,2  Top kW - Btu/h 14,4 - 47.770	40  Inch 15.7	70  Inch 27.6	28  Inch 11.0	29.5	21.00

**PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA TOP**

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



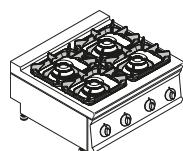
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713003</b>	PCG8G7	19,5	1x3,3+2x4,5+1x7,2  Top kW - Btu/h 19,5 - 64.831	80  Inch 31.5	70  Inch 27.6	28  Inch 11.0	62.2	0.38

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 4 FUOCHI SUPER CON GRIGLIE IN GHISA TOP

4 BURNERS SUPER GAS BOILING TOP WITH CAST IRON GRIDS TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

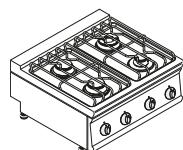


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713004</b>	PCG8SG7	28,8	4x7,2  Top kW - Btu/h 28,8 - 95.540	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	64.0	0.39

### PIANO COTTURA GAS 4 FUOCHI TOP

4 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

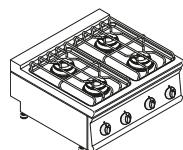


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713010</b>	PC8G7	19,5	1x3,3+2x4,5+1x7,2  Top kW - Btu/h 19,5 - 64.831	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	52.0	0.39

### PIANO COTTURA GAS 4 FUOCHI SUPER TOP

4 BURNERS GAS SUPER BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

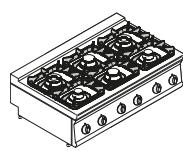


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713011</b>	PC8SG7	28,8	4x7,2  Top kW - Btu/h 28,8 - 95.540	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	54.5	0.39

### PIANO COTTURA GAS 6 FUOCHI CON GRIGLIE IN GHISA TOP

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

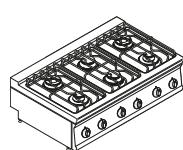


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713005</b>	PCG12G7	30	2x7,2+2x3,3+2x4,5  Top kW - Btu/h 30 - 102.364	120 Inch 47.2	70 Inch 27.6	28 Inch 11.0	89.6	0.55

### PIANO COTTURA GAS 6 FUOCHI TOP

6 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



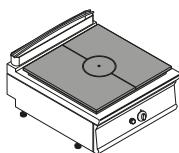
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713012</b>	PC12G7	30	2x7,2+2x3,3+2x4,5  Top kW - Btu/h 30 - 102.364	120 Inch 47.2	70 Inch 27.6	28 Inch 11.0	74.0	0.55

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA TUTTAPIASTRA A GAS TOP

GAS SOLID TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

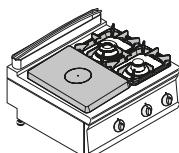


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713015</b>	PPC8G7	9	<b>Top</b> kW - Btu/h 9 - 30.709	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	86.0	0.38

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIA IN GHISA E PIASTRA RISCALDANTE TOP

2 BURNERS GAS BOILING TOP WITH HOTPLATE AND CAST IRON GRIDS TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

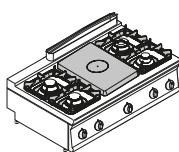


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713006</b>	PCPG8G7	15	1x3,3 + 1x7,2 <b>Top</b> kW - Btu/h 15 - 51.182	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	78.0	0.38

### PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA E PIASTRA RISCALDANTE TOP

4 BURNERS BOILING TOP WITH HOTPLATE AND CAST IRON GRIDS TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

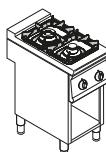


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713007</b>	PCPG12G7	22.8	1x7,2+1x3,3+2x4,5 <b>Top</b> kW - Btu/h 24 - 81.891	120 <i>Inch</i> 47.2	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	93.0	0.55

### PIANO COTTURA GAS 2 FUOCHI FREESTANDING SU VANO APERTO CON GRIGLIA IN GHISA

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

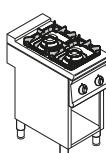


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713016</b>	PCG4FG7	10,5	1x3,3 + 1x7,2 <b>Top</b> kW - Btu/h 10,5 - 34.121	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	48.0	0.43

### PIANO COTTURA GAS 2 FUOCHI SUPER FREESTANDING SU VANO APERTO CON GRIGLIE IN GHISA

2 BURNERS GAS BOILING TOP SUPER WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713017</b>	PCG4FSG7	14,4	2x7,2 <b>Top</b> kW - Btu/h 14,4 - 47.770	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	49.2	0.43

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 2 FUOCHI FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH HOTPLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713023</b>	PC4FG7	10,5	1X3,3 + 1X7,2  Top kW - Btu/h 10,5 - 34.121	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	43.0	0.43

### PIANO COTTURA GAS 2 FUOCHI SUPER FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP SUPER FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713024</b>	PC4FSG7	14,4	2x7,2  Top kW - Btu/h 14,4 - 47.770	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	44.0	0.43

### PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713018</b>	PCG8FG7	19,5	1x3,3+2x4,5+1x7,2  Top kW - Btu/h 19,5 - 64.831	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	83.0	0.79

48H

### PIANO COTTURA GAS 4 FUOCHI SUPER CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

4 BURNERS SUPER GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713019</b>	PCG8FSG7	28,8	4x7,2  Top kW - Btu/h 28,8 - 95.540	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	83.6	0.75

48H

### PIANO COTTURA GAS 4 FUOCHI FREESTANDING SU VANO APERTO

4 BURNERS GAS BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713025</b>	PC8FG7	19,5	1x3,3+2x4,5+1x7,2  Top kW - Btu/h 19,5 - 64.831	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	71.0	0.77

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 4 FUOCHI SUPER FREESTANDING SU VANO APERTO

4 BURNERS GAS SUPER BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713026</b>	PC8FSG7	28,8	4x7,2  Top kW - Btu/h 28,8 - 95.540	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	78.8	0.78

### PIANO COTTURA GAS 6 FUOCHI CON GRIGLIE IN GHISA SU VANO APERTO

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713020</b>	PCG12FG7	30	2x7,2+2x3,3+2x4,5  Top kW - Btu/h 30 - 102.364	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	116.6	1.13

**48H**

### PIANO COTTURA GAS 6 FUOCHI FREESTANDING SU VANO APERTO

6 BURNERS GAS BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

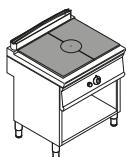


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713027</b>	PC12FG7	30	2x7,2+2x3,3+2x4,5  Top kW - Btu/h 30 - 102.364	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	100.0	1.16

### PIANO COTTURA TUTTAPIASTRA FREESTANDING SU VANO APERTO

GAS SOLID TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713030</b>	PPC8FG7	9	Top kW - Btu/h 9 - 30.709	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	101.6	0.77

### PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA E PIASTRA RISCALDANTE FREESTANDING SU VANO APERTO

4 BURNERS GAS BOILING TOP WITH SOLID TOP AND CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713022</b>	PCPG12FG7	24	1x7,2+1x3,3+2x4,5  Top kW - Btu/h 24 - 81.891	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	132.5	1.15

CUCINE A GAS | GAS COOKERS

**CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713058**

PFG8G7

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		19,5 + 4,7	380-415 3N~ Hz 50/60	1x3,3+2x4,5+1x7,2  Oven kW 4,7  Top kW - Btu/h 19,5 - 64.831	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	116.0	0.79

**CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713059**

PFG8V7

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		19,5 + 5	380-415 3N~ Hz 50/60	1x3,3+2x4,5+1x7,2  Oven kW 5  Top kW - Btu/h 19,5 - 64.831	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	124.4	0.79

**CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713060**

PFG8GG7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		26,5	1x3,3+2x4,5+1x7,2  Oven kW 7  Top kW - Btu/h 19,5 - 64.831	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	131.0	0.78

48H

**CUCINA GAS 4 FUOCHI SUPER CON FORNO GAS STATICO GN2/1 E 1 GRIGLIA**

4 BURNERS GAS BOILING TOP SUPER WITH CAST IRON GRIDS ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713061**

PFG8SGG7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		35,8	4x7,2  Oven kW 7  Top kW - Btu/h 28,8 - 95.540	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	131.2	0.78

CUCINE A GAS | GAS COOKERS

**CUCINA GAS 4 FUOCHI SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



**713071**

PF8G7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		19,5 + 4,7	380-415 3N- Hz 50/60	1x3,3+2x4,5+1x7,2  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 19,5 - 64.831	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	118.0	0.79

**CUCINA GAS 4 FUOCHI SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



**713072**

PF8V7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		19,5 + 5	380-415 3N- Hz 50/60	1x3,3+2x4,5+1x7,2  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 19,5 - 64.831	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	114.0	0.79

**CUCINA GAS 4 FUOCHI SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



**713073**

PF8GG7

Code	Model	Tot. kW	kW	Length cm	Depth cm	Height cm	Kg	m³
		26,5	1x3,3+2x4,5+1x7,2  <b>Oven</b> kW 7  <b>Top</b> kW - Btu/h 19,5 - 64.831	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	115.0	0.79

**CUCINA GAS 4 FUOCHI SUPER CON FORNO GAS STATICO GN2/1 E 1 GRIGLIA**

4 BURNERS SUPER GAS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



**713074**

PF8SGG7

Code	Model	Tot. kW	kW	Length cm	Depth cm	Height cm	Kg	m³
		35,8	4x7,2  <b>Oven</b> kW 7  <b>Top</b> kW - Btu/h 28,8 - 95.540	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	118.0	0.79

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 6 FUOCHI CON GRIGLIE IN GHISASU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713063**

PFG12G7

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		30 + 4,7	380-415 3N~ Hz 50/60	2x3,3+2x4,5+2x7,2  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 30 - 102.364	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	175.0	1.38

### CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713064**

PFG12V7

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		30 + 5	380-415 3N~ Hz 50/60	2x3,3+2x4,5+2x7,2  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 30 - 102.364	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	169.8	1.15

### CUCINA GAS 6 FUOCHI CON GRIGLIE IN GHISASU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713065**

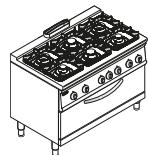
PFG12GG7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		37	2x7,2+2x3,3+2x4,5  <b>Oven</b> kW 7  <b>Top</b> kW - Btu/h 30 - 102.364	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	168.0	1.11

### CUCINA GAS 6 FUOCHI CON GRIGLIA IN GHISASU FORNO GAS FULL-SIZE (CM92,5X63X30) CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON FULL-SIZE (CM92,5X63X30) GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**713067**

PFXG12GG7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		37	2x7,2+2x3,3+2x4,5  <b>Oven</b> kW 7  <b>Top</b> kW - Btu/h 30 - 102.364	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	183.4	1.10

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 6 FUOCHI CON GRIGLIE IN GHISASU FORNO GAS FULL-SIZE (CM92,5X63X40) CON GRILL ELETTRICO E 1 GRIGLIA - NON INSTALLABILE SU ZOCCOLO

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON FULL-SIZE (CM92,5X63X30) GAS OVEN WITH ELECTRIC GRILL AND 1 GRID - NOT TO BE INSTALLED ON SOCKET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³	
	<b>713068</b>	PFXG12GGE7	37 + 3	230 ~ Hz 50/60	2x7,2+2x3,3+2x4,5 Oven kW 7 + 3(grill) Top kW - Btu/h 30 - 102.364	120 Inch 47.2	70 Inch 27.6	90 Inch 35.4	188.0	1.15	

### CUCINA GAS 6 FUOCHI CON GRIGLIE IN GHISASU FORNO ELETTRICO A CONVEZIONE FULL-SIZE (CM92,5X63X30) CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON FULL-SIZE (CM92,5X63X30) ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³	
	<b>713070</b>	PFXG12V7	30 + 5	380-415 3N~ Hz 50/60	2x7,2+2x3,3+2x4,5 Oven kW 5 Top kW - Btu/h 30 - 102.364	120 Inch 47.2	70 Inch 27.6	90 Inch 35.4	169.0	1.15	

### CUCINA GAS 6 FUOCHI SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³	
	<b>713078</b>	PF12V7	30 + 5	380-415 3N~ Hz 50/60	2x3,3+2x4,5+2x7,2 Oven kW 5 Top kW - Btu/h 30 - 102.364	120 Inch 47.2	70 Inch 27.6	90 Inch 35.4	162.0	1.15	

### CUCINA GAS 6 FUOCHI SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³	
	<b>713079</b>	PF12GG7	37	2x3,3+2x4,5+2x7,2 Oven kW 7 Top kW - Btu/h 30 - 102.364	120 Inch 47.2	70 Inch 27.6	90 Inch 35.4	161.0	1.16		

CUCINE A GAS | GAS COOKERS

**CUCINA GAS 6 FUOCHI SU FORNO GAS STATICOFULL-SIZE (CM92,5X63X30) CON 1 GRIGLIA**

6 BURNERS GAS BOILING TOP ON FULL-SIZE (CM92,5X63X30) GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
713081	PFX12GG7	37	2x7,2+2x3,3+2x4,5  Oven kW 7  Top kW - Btu/h 30 - 102.364	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	165.0	1.13

**CUCINA GAS TUTTPIASTRA SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA**

GAS SOLID TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
713089	PPF8GG7	16	80  Oven kW 7  Top kW - Btu/h 9 - 30.709	70  Inch 31.5	90  Inch 27.6	140.0  Inch 35.4	0.79	

**CUCINA GAS 4 FUOCHI CON GRIGLIA IN GHISA E PIASTRA RISCALDANTE SU FORNO GAS STATICO GN2/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS AND HOTPLATE ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
713066	PFPG12GG7	31	1x7,2+1x3,3+2x4,5  Oven kW 7  Top kW - Btu/h 24 - 81.891	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	176.0	1.15

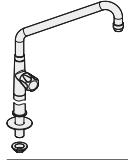
**ACCESSORI CUCINE A GAS | GAS COOKERS ACCESSORIES**



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>220595</b>	<b>GRIGLIA FORNO EXTRA FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE OVEN (88X62CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)
<b>619006</b>	<b>GRIGLIA EXTRA PER FORNO ELETTRICO VENTILATO FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE FAN ASSISTED ELECTRIC OVEN (88X62CM)



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



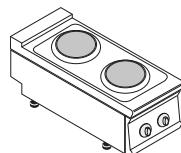
Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM

CUCINE ELETTRICHE | ELECTRIC COOKERS

**PIANO COTTURA ELETTRICO 2 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN)**

2 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

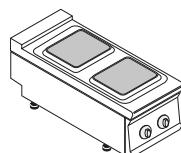


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716001</b>	PCR4E7	5,2	400 2N ~ Hz 50/60	2x2,6 Top kW - Btu/h 5,2 - 17.061	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	22.0	0.21

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 22X22CM - 8.7X8.7 IN)**

2 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**

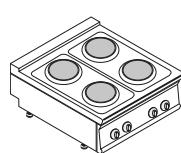


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716005</b>	PCS4E7	5,2	400 2N ~ Hz 50/60	2x2,6 Top kW - Btu/h 5,2 - 17.061	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	26.0	0.20

**PIANO COTTURA ELETTRICO 4 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN)**

4 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

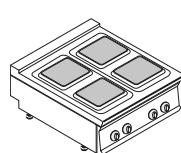


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716003</b>	PCR8E7/1	10,4	380-415 3N~ Hz 50/60	4x2,6 Top kW - Btu/h 10,4 - 34.121	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	38.2	0.39

**PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 22X22CM - 8.7X8.7 IN)**

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**

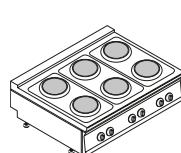


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716006</b>	PCS8E7	10,4	400 3N ~ Hz 50/60	4x2,6 Top kW - Btu/h 10,4 - 34.121	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	47.8	0.37

**PIANO COTTURA ELETTRICO 6 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN)**

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



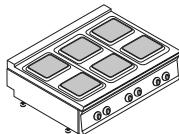
Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716004</b>	PCR12E7	15,6	400 3N ~ Hz 50/60	6x2,6 Top kW - Btu/h 15,6 - 51.182	120 Inch 47.2	70 Inch 27.6	28 Inch 11.0	54.0	0.55

CUCINE ELETTRICHE | ELECTRIC COOKERS

**PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 22X22CM - 8.7X8.7IN)**

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**

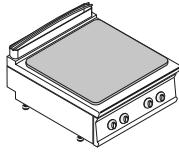


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716007</b>	PCS12E7	15,6	400 3N ~ Hz 50/60	6x2,6 <b>Top</b> kW - Btu/h 15,6 - 51.182	120 Inch 47.2	70 Inch 27.6	28 Inch 11.0	65.8	0.55

**PIANO COTTURA TUTTAPIASTRA ELETTRICO TOP**

ELECTRIC SOLID TOP

CERTIFICATO/CERTIFIED: **CE**

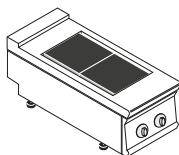


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716023</b>	PP8E7	8	400 3N ~ Hz 50/60	4x2 <b>Top</b> kW - Btu/h 8 - 27.297	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	95.0	0.39

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE COMPLANARI BASCULANTI TOP (PIASTRA 30X30CM - 11.8X11.8IN)**

2 COPLANAR SQUARE TILTING HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

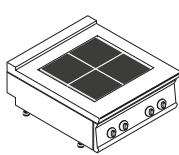


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716099</b>	PCU4E7	6	400 2N ~ Hz 50/60	2X3 <b>Top</b> kW - Btu/h 6 - 20.473	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	22.0	0.20

**PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE COMPLANARI BASCULANTI TOP (PIASTRA 30X30CM - 11.8X11.8IN)**

4 COPLANAR SQUARE TILTING HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

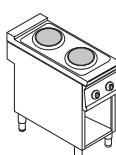


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716100</b>	PCU8E7	12	400 3N ~ Hz 50/60	4X3 <b>Top</b> kW - Btu/h 12 - 40.946	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	38.0	0.39

**PIANO COTTURA ELETTRICO 2 PIASTRE TONDE HERMETICHE FREESTANDING SU VANO APERTO (DIAM 22CM - 8.7IN)**

2 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716008</b>	PCR4FE7	5,2	400 2N ~ Hz 50/60	2x2,6 <b>Top</b> kW - Btu/h 5,2 - 17.061	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	36.6	0.43

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE HERMETICHE FREESTANDING SU VANO APERTO (PIASTRA 22X22CM - 8.7X8.7IN)

2 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716012</b>	PCS4FE7	5,2	400 2N ~ Hz 50/60	2x2,6 <b>Top</b> kW - Btu/h 5,2 - 17.061	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	42.0	0.43

### PIANO COTTURA ELETTRICO 4 PIASTRE TONDE HERMETICHE FREESTANDING SU VANO APERTO(DIAM 22CM - 8.7IN)

4 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

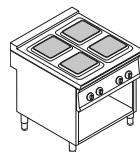


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716010</b>	PCR8FE7/1	10,4	400 3N ~ Hz 50/60	4x2,6 <b>Top</b> kW - Btu/h 10,4 - 34.121	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	58.0	0.78

### PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE HERMETICHE FREESTANDING SU VANO APERTO (PIASTRA 22X22CM - 8.7X8.7IN)

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716013</b>	PCS8FE7	10,4	400 3N ~ Hz 50/60	4x2,6 <b>Top</b> kW - Btu/h 10,4 - 34.121	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	66.8	0.79

### PIANO COTTURA ELETTRICO 6 PIASTRE TONDE HERMETICHE FREESTANDING SU VANO APERTO (DIAM 22CM - 8.7IN)

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

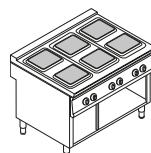


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716011</b>	PCR12FE7	15,6	400 3N ~ Hz 50/60	6x2,6 <b>Top</b> kW - Btu/h 15,6 - 51.182	120 Inch 47.2	70 Inch 27.6	90 Inch 35.4	88.0	1.15

### PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE HERMETICHE FREESTANDING SU VANO APERTO (PIASTRA 22X22CM - 8.7X8.7IN)

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716014</b>	PCS12FE7	15,6	400 3N ~ Hz 50/60	6x2,6 <b>Top</b> kW - Btu/h 15,6 - 51.182	120 Inch 47.2	70 Inch 27.6	90 Inch 35.4	92.6	1.15

CUCINE ELETTRICHE | ELECTRIC COOKERS

**PIANO COTTURA TUTTAPIASTRA ELETTRICO FREESTANDING ON OPEN CABINET**

ELECTRIC SOLID TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716024</b>	PP8FE7	8	400 3N ~ Hz 50/60	4x2 <b>Top</b> kW - Btu/h 8 - 27.297	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	101.0	0.79

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE COMPLANARI BASCULANTI FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)**

2 COPLANAR SQUARE TILTING HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716101</b>	PCU4FE7	6	400 2N ~ Hz 50/60	2X3 <b>Top</b> kW - Btu/h 6 - 20.473	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	42.0	0.43

**PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE COMPLANARI BASCULANTI FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)**

4 COPLANAR SQUARE TILTING HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

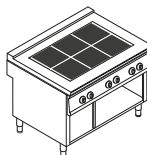


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716102</b>	PCU8FE7	12	400 3N ~ Hz 50/60	4X3 <b>Top</b> kW - Btu/h 12 - 40.946	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	113.0	0.79

**PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE COMPLANARI BASCULANTI FREESTANDING SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)**

6 COPLANAR SQUARE TILTING HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716103</b>	PCU12FE7	18	400 3N ~ Hz 50/60	6X3 <b>Top</b> kW - Btu/h 18 - 61.419	120 Inch 47.2	70 Inch 27.6	90 Inch 35.4	135.0	1.15

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 4 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (DIAM 22CM - 8.7IN)

4 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716062</b>	PFR8E7/1	15,1	400 3N ~ Hz 50/60	4x2,6  Oven kW 4,7  Top kW - Btu/h 10,4 - 34.121	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	101.8	0.89

### CUCINA ELETTRICA 4 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN)

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716065</b>	PFS8E7	15,1	400 3N ~ Hz 50/60	4x2,6  Oven kW 4,7  Top kW - Btu/h 10,4 - 34.121	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	110.4	0.79

### CUCINA ELETTRICA 4 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (DIAM 22CM - 8.7IN)

4 ROUND HERMETIC HOT PLATES ELECTRIC ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716084</b>	PFR8V7/1	15,4	400 3N ~ Hz 50/60	4x2,6  Oven kW 5  Top kW - Btu/h 10,4 - 34.121	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	100.5	0.79

### CUCINA ELETTRICA 4 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN)

4 SQUARE HERMETIC HOT PLATES ELECTRIC ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716086</b>	PFS8V7	15,4	400 3N ~ Hz 50/60	4x2,6  Oven kW 5  Top kW - Btu/h 10,4 - 34.121	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	109.0	0.77

CUCINE ELETTRICHE | ELECTRIC COOKERS

**CUCINA ELETTRICA 6 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (DIAM 22CM - 8.7IN)**

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716063</b>	PFR12E7	20,3	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 15,6 - 51.182	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	134.0	1.15

**CUCINA ELETTRICA 6 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO FULL-SIZE(CM92,5X63X30) CON 1 GRIGLIA (DIAM 22CM- 8.7IN)**

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON FULL-SIZE (CM92,5X63X30) ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716064</b>	PFRX12E7	21,9	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 6,3  <b>Top</b> kW - Btu/h 15,6 - 51.182	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	147.0	1.15

**CUCINA ELETTRICA 6 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN)**

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716066</b>	PFS12E7	20,3	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 15,6 - 51.182	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	134.0	1.15

**CUCINA ELETTRICA 6 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO STATICO FULL-SIZE(CM92,5X63X30) CON 1 GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN)**

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON FULL-SIZE (CM92,5X63X30) ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



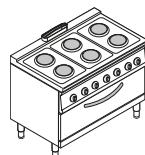
Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716067</b>	PFSX12E7	21,9	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 6,3  <b>Top</b> kW - Btu/h 15,6 - 51.182	120  <i>Inch</i> 47.2	70  <i>Inch</i> 27.6	90  <i>Inch</i> 35.4	166.0	1.15

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 6 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO CONVEZIONE FULL-SIZE (CM92,5X63X30) CON 1 GRIGLIA (DIAM 22 CM - 8.7IN)

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON FULL-SIZE (CM92,5X63X30) ELECTRIC CONVECTION OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

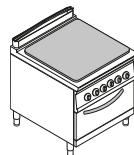


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
716068	PFRX12VE7	20,6	400 3N ~ Hz 50/60	6x2,6  Oven kW 5  Top kW - Btu/h 15,6 - 51.182	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	143.0	1.15

### CUCINA ELETTRICA TUTTAPIASTRA SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

ELECTRIC SOLID TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
716025	PPF8E7	12,7	400 3N ~ Hz 50/60	4x2  Oven kW 4,7  Top kW - Btu/h 8 - 27.297	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	148.0	0.79

### CUCINA ELETTRICA "TUTTA PIASTRA" SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA

SINGLE PLATE ELECTRIC SOLID TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
716089	PPF8V7	13	400 3N ~ Hz 50/60	4x2  Oven kW 5  Top kW - Btu/h 8 - 27.297	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	148.0	0.79

### CUCINA ELETTRICA 4 PIASTRE QUADRE COMPLANARI BASCULANTI SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 30X30CM 11.8X11.8IN)

4 COPLANAR SQUARE TILTING HOT PLATES BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
716107	PFU8E7	16,7	400 3N ~ Hz 50/60	4X3  Oven kW 4,7  Top kW - Btu/h 12 - 40.946	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	159.5	0.77

CUCINE ELETTRICHE | ELECTRIC COOKERS

**CUCINA ELETTRICA 4 PIASTRE QUADRE COMPLANARI BASCULANTI SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)**

4 COPLANAR SQUARE TILTING HOT PLATES BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CE**



**716108**

PFU8V7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		17	400 3N ~ Hz 50/60	4X3  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 12 - 40.946	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	146.0	0.76

**CUCINA ELETTRICA 6 PIASTRE QUADRE COMPLANARI BASCULANTI SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)**

6 COPLANAR SQUARE TILTING HOT PLATES BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CE**



**716109**

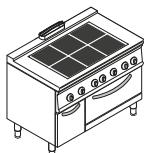
PFU12E7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		22,7	400 3N ~ Hz 50/60	6X3  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 18 - 61.419	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	223.5	1.15

**CUCINA ELETTRICA 6 PIASTRE QUADRE COMPLANARI BASCULANTI SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)**

6 COPLANAR SQUARE TILTING HOT PLATES BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CE**

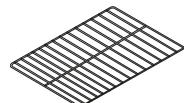


**716110**

PFU12V7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		23	400 3N ~ Hz 50/60	6X3  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 18 - 61.419	120  Inch 47.2	70  Inch 27.6	90  Inch 35.4	135.0	1.15

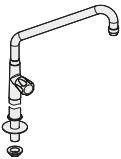
ACCESSORI CUCINE ELETTRICHE | ELECTRIC COOKERS ACCESSORIES



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>220595</b>	<b>GRIGLIA FORNO EXTRA FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE OVEN (88X62CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)
<b>619006</b>	<b>GRIGLIA EXTRA PER FORNO ELETTRICO VENTILATO FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE FAN ASSISTED ELECTRIC OVEN (88X62CM)



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



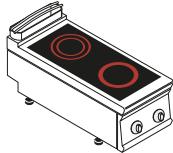
Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM

CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

**PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI TOP**

2 HOT ZONES GLASS CERAMIC BOILING TOP

CERTIFICATO/CERTIFIED: **CE**

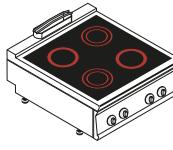


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716015</b>	PCC4E7	4,3	400 2N ~ Hz 50/60	1x1,8 + 1x2,5 <b>Top</b> kW - Btu/h 4,3 - 13.649	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	22.0	0.20

**PIANO COTTURA ELETTRICO IN VETROCERAMICA 4 ZONE RISCALDANTI TOP**

4 HOT ZONES GLASS CERAMIC BOILING TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716016</b>	PCC8E7	8,6	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	37.0	0.39

**PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI FREESTANDING SU VANO APERTO**

2 HOT ZONES GLASS CERAMIC BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716017</b>	PCC4FE7	4,3	400 2N ~ Hz 50/60	1x1,8 + 1x2,5 <b>Top</b> kW - Btu/h 4,3 - 13.649	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	38.0	0.43

**PIANO COTTURA ELETTRICO IN VETROCERAMICA 4 ZONE RISCALDANTI FREESTANDING SU VANO APERTO**

4 HOT ZONES GLASS CERAMIC BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716018</b>	PCC8FE7	8,6	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	55.4	0.78

CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

**CUCINA ELETTRICA VETROCERAMICA SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA**

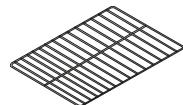
ELECTRIC GLASS CERAMIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716070</b>	PFC8E7	13,3	400 3N ~ Hz 50/60	2x2,5 + 2x1,8  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 8,6 - 27.297	80  Inch 31.5	70  Inch 27.6	90  Inch 35.4	95.0	0.79

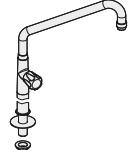
ACCESSORI CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS ACCESSORIES



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



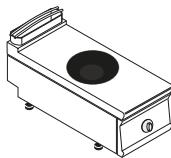
Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM

## PIANI INDUZIONE | INDUCTION COOKERS

### PIANO COTTURA INDUZIONE WOK

WOK INDUCTION BOILING TOP

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716081</b>	PIW4E7	5	400 3 ~ Hz 50/60	1x5	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	30.5	0.21

### PIANO COTTURA INDUZIONE WOK SU VANO APERTO

INDUCTION BOILING TOP WOK FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**

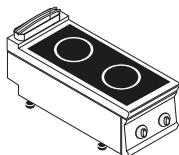


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716082</b>	PIW4FE7	5	400 3 ~ Hz 50/60	1x5	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	46.0	0.40

### PIANO COTTURA INDUZIONE 2 ZONE TOP

2 ZONES INDUCTION BOILING TOP

CERTIFICATO/CERTIFICATE: **CE**

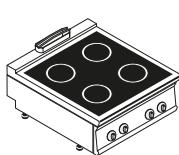


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716166</b>	PIN4E7N	7	400 3 ~ Hz 50/60	2x3,5	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	33.0	0.20

### PIANO COTTURA INDUZIONE 4 ZONE TOP

4 ZONES INDUCTION BOILING TOP

CERTIFICATO/CERTIFICATE: **CE**

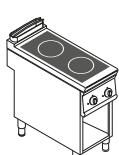


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716167</b>	PIN8E7N	14	400 3 ~ Hz 50/60	4x3,5	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	58.4	0.37

### PIANO COTTURA INDUZIONE 2 ZONE FREESTANDING SU VANO APERTO

2 ZONES INDUCTION BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716168</b>	PIN4FE7N	7	400 3 ~ Hz 50/60	2x3,5	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	48.6	0.43

**PIANI INDUZIONE | INDUCTION COOKERS**

**PIANO COTTURA INDUZIONE 4 ZONE FREESTANDING SU VANO APERTO**

4 ZONES INDUCTION BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716169</b>	PIN8FE7N	14	400 3 ~ Hz 50/60	4x3,5	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	76.4	0.79

**ACCESSORI PIANI INDUZIONE | INDUCTION COOKERS ACCESSORIES**



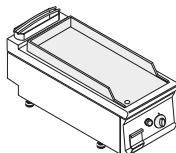
Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**FRY TOP | GRIDDLES**

**FRY TOP GAS PIASTRA LISCIA TOP**

GAS GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

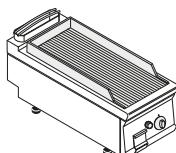


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713035	FTL4G7	7	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	49.0	0.19

**FRY TOP GAS PIASTRA RIGATA TOP**

GAS GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

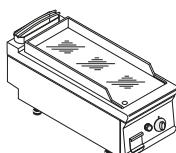


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713036	FTR4G7	7	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	47.0	0.20

**FRY TOP GAS PIASTRA LISCIA CROMATA TOP**

GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

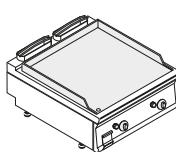


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713037	FTC4G7	7	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	49.2	0.20

**FRY TOP GAS PIASTRA LISCIA TOP**

GAS GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

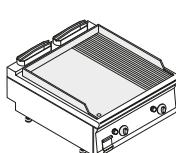


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713038	FTL8G7	14	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	88.6	0.37

**FRY TOP GAS PIASTRA 1/3 RIGATA TOP**

GAS GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



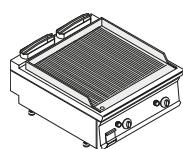
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713039	FTR8G7	14	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	87.4	0.39

**FRY TOP | GRIDDLES**

**FRY TOP GAS PIASTRA RIGATA TOP**

GAS GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

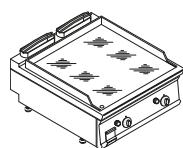


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713040</b>	FTRR8G7	14	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	84.4	0.39

**FRY TOP GAS PIASTRA LISCIA CROMATA TOP**

GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

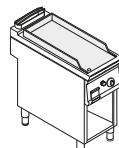


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713041</b>	FTC8G7	14	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	90.0	0.38

**FRY TOP GAS PIASTRA LISCIA FREESTANDING SU VANO APERTO**

FREESTANDING GAS GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



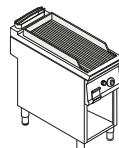
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713042</b>	FTL4FG7	7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	63.2	0.43

**48H**

**FRY TOP GAS PIASTRA RIGATA FREESTANDING SU VANO APERTO**

FREESTANDING GAS GRIDDLE WITH RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

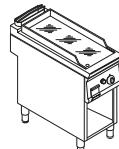


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713043</b>	FTR4FG7	7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	62.2	0.43

**FRY TOP GAS PIASTRA LISCIA CROMATA FREESTANDING SU VANO APERTO**

FREESTANDING GAS GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



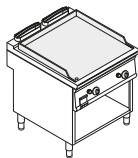
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713044</b>	FTC4FG7	7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	65.0	0.42

**FRY TOP | GRIDDLES**

**FRY TOP GAS PIASTRA LISCIA FREESTANDING SU VANO APERTO**

FREESTANDING GAS GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713045	FTL8FG7	14	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	108.8	0.77

**FRY TOP GAS PIASTRA 1/3 RIGATA FREESTANDING SU VANO APERTO**

FREESTANDING GAS GRIDDLE WITH 1/3 RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713046	FTR8FG7	14	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	107.0	0.79

**FRY TOP GAS PIASTRA RIGATA FREESTANDING SU VANO APERTO**

FREESTANDING GAS GRIDDLE WITH RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

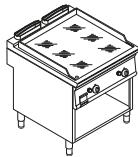


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713047	FTRR8FG7	14	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	105.8	0.76

**FRY TOP GAS PIASTRA LISCIA CROMATA FREESTANDING SU VANO APERTO**

FREESTANDING GAS GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

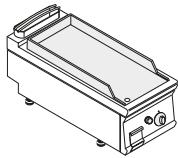


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713048	FTC8FG7	14	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	108.4	0.79

**FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



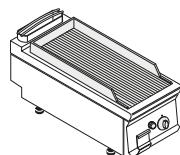
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713136	FTL4G7/B	7	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	50.0	0.21

**FRY TOP | GRIDDLES**

**FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

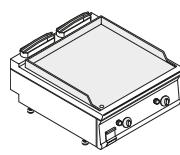


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713137</b>	FTR4G7/B	7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	48.2	0.20

**FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

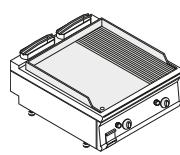


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713138</b>	FTL8G7/B	14	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	90.0	0.39

**FRY TOP GAS PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

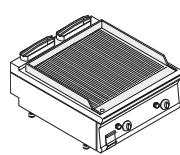


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713139</b>	FTR8G7/B	14	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	89.0	0.39

**FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

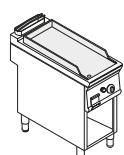


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713140</b>	FTRR8G7/B	14	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	84.4	0.39

**FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713141</b>	FTL4FG7/B	7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	64.0	0.43

**FRY TOP | GRIDDLES**

**FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**

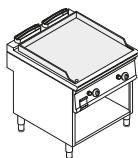


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713142	FTR4FG7/B	7	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	63.0	0.43

**FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**

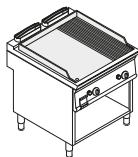


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713143	FTL8FG7/B	14	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	109.0	0.79

**FRY TOP GAS PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

GAS GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713144	FTR8FG7/B	14	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	115.0	0.78

**FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**

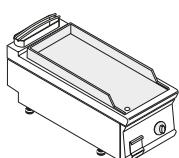


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713145	FTRR8FG7/B	14	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	105.8	0.79

**FRY TOP ELETTRICO PIASTRA LISCIA TOP**

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD CB EMC CE**



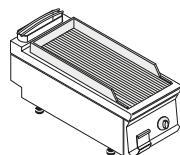
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
716030	FTL4E7	3,9 3N~ 50/60 Hz	380-415 Inch 15.7	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	46.0	0.19

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA RIGATA TOP

ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

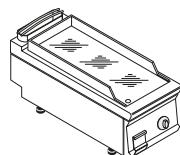


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716031</b>	FTR4E7	3,9	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	46.5	0.20

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

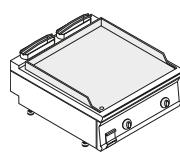


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716032</b>	FTC4E7	3,9	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	61.6	0.20

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

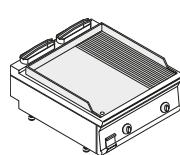


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716033</b>	FTL8E7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	84.0	0.36

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA TOP

ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

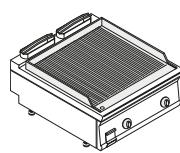


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716034</b>	FTR8E7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	83.0	0.38

### FRY TOP ELETTRICO PIASTRA RIGATA TOP

ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



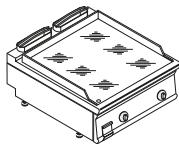
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716035</b>	FTTR8E7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	91.0	0.39

**FRY TOP | GRIDDLES**

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716036</b>	FTC8E7	7,8	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	86.4	0.37

**FRY TOP ELETTRICO PIASTRA LISCIA FREESTANDING SU VANO APERTO**

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716037</b>	FTL4FE7	3,9	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	61.0	0.43

**FRY TOP ELETTRICO PIASTRA RIGATA FREESTANDING SU VANO APERTO**

FREESTANDING ELECTRIC GRIDDLE WITH RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

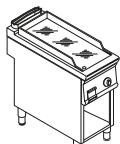


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716038</b>	FTR4FE7	3,9	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	60.8	0.43

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA FREESTANDING SU VANO APERTO**

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

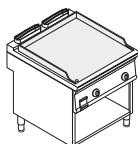


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716039</b>	FTC4FE7	3,9	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	60.6	0.43

**FRY TOP ELETTRICO PIASTRA LISCIA FREESTANDING SU VANO APERTO**

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



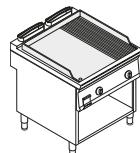
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716040</b>	FTL8FE7	7,8	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	103.8	0.79

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA FREESTANDING SU VANO APERTO

FREESTANDING ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

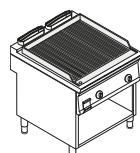


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716041</b>	FTR8FE7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	103.0	0.79

### FRY TOP ELETTRICO PIASTRA RIGATA FREESTANDING SU VANO APERTO

FREESTANDING ELECTRIC GRIDDLE WITH RIBBED PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

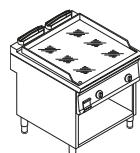


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716042</b>	FTRR8FE7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	103.0	0.81

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA FREESTANDING SU VANO APERTO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

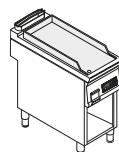


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716043</b>	FTC8FE7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	105.4	0.78

### FRY TOP ELETTRICO PIASTRA LISCIA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE, ELECTRONIC CONTROL, ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

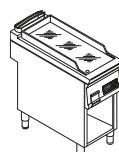


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716121</b>	FTLD4FE7	3,9	400 3N ~  Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	61.2	0.43

### FRY TOP ELETTRICO PIASTRA CROMATA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE, ELECTRONIC CONTROL, ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716122</b>	FTCD4FE7	3,9	400 3N ~  Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	62.5	0.43

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH PLATE, ELECTRONIC CONTROL, ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716123</b>	FTLD8FE7	7,8	400 3N ~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	104.0	0.79

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE, ELECTRONIC CONTROL, ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

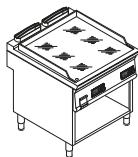


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716124</b>	FTRD8FE7	7,8	400 3N ~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	109.8	0.79

### FRY TOP ELETTRICO PIASTRA CROMATA FREESTANDING SU VANO APERTO, CONTROLLO ELETTRONICO

FREESTANDING ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE, ELECTRONIC CONTROL, ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

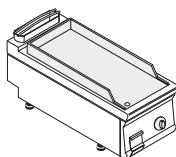


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716125</b>	FTCD8FE7	7,8	400 3N ~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	113.0	0.79

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

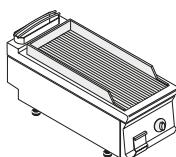


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716153</b>	FTL4BE7	3,9	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	46.0	0.20

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



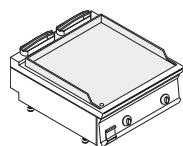
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716154</b>	FTR4BE7	3,9	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	46.5	0.21

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

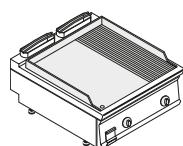


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716155</b>	FTL8BE7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	84.0	0.39

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP

ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

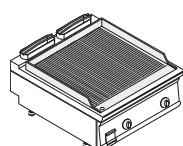


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716156</b>	FTR8BE7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	83.0	0.39

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

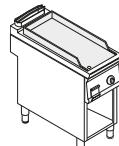


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716157</b>	FTRR8BE7	7,8	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	91.0	0.39

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

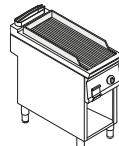


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716158</b>	FTL4BFE7	3,9	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	63.0	0.42

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716159</b>	FTR4BFE7	3,9	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	61.0	0.43

**FRY TOP | GRIDDLES**

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716160</b>	FTL8BFE7	7,8	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	105.6	0.81

**FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

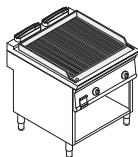


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716161</b>	FTR8BFE7	7,8	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	104.5	0.79

**FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO**

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

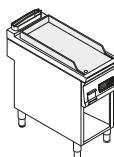


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716162</b>	FTRR8BFE7	7,8	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	102.0	0.80

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO CONTROLLO ELETTRONICO**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFIED: **CE**

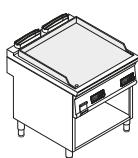


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716163</b>	FTLD4BFE7	3,9	400 3N ~  Hz 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	61.2	0.43

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO CONTROLLO ELETTRONICO**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716164</b>	FTLD8BFE7	7,8	400 3N ~  Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	104.0	0.79

FRY TOP | GRIDDLES

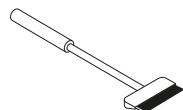
**FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA FREESTANDING SU VANO APERTO CONTROLLO ELETTRONICO**  
ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE FREESTANDING ON OPEN CABINET, ELECTRONIC CONTROL

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716165</b>	FTRD8BFE7	7,8	400 3N ~ <b>Hz</b> 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	104.5	0.79

ACCESSORI FRY TOP | GRIDDLES ACCESSORIES



Code	Description
<b>120595</b>	<b>RASCHIETTO PER PULIZIA FRY TOP</b> SCRAPER FOR THE GRIDDLE CLEANING



Code	Description
<b>120597</b>	<b>RASCHIETTO - KIT LAMA RICAMBIO (10PZ)</b> SCRAPER BLADES (10PCS)



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**FRIGGITRICI | FRYERS**

**FRIGGITRICE GAS 13LT FONDO A V FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI**  
FREESTANDING 13LT GAS FRYER WITH CLEAN V SHAPED TANK ON CLOSED CABINET-BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713132</b>	FRV43FG7T	12	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	63.2	0.48

**48H**

**FRIGGITRICE GAS 13+13LT FONDO A V FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO INCLUSI**  
FREESTANDING 13+13LT GAS FRYER WITH CLEAN V SHAPED TANK ON CLOSED CABINET-BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713133</b>	FRV83FG7T	24	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	103.4	0.81

**FRIGGITRICE GAS 17LT FONDO V FREESTANDING SU VANO CHIUSO CON CESTELLI COPERCHI E VASCA RECUPERO OLIO INCLUSI**  
FREESTANDING 17LT GAS FRYER WITH V SHAPED TANK ON CLOSED CABINET - BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713128</b>	FRV47FG7T	16,5	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	55.6	0.48

**FRIGGITRICE GAS 17+17LT FONDO V FREESTANDING SU VANO CHIUSO - CESTELLI,COPERCHI E VASCA RECUPERO OLIO INCLUSI**  
FREESTANDING 17+17LT GAS FRYER WITH V SHAPED TANK ON CLOSED CABINET - BASKETS, LIDS AND OIL DRAINING TANK INCLUDED

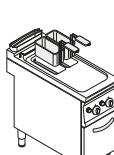
CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713129</b>	FRV87FG7T	33	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	107.0	0.81

**FRIGGITRICE GAS 8LT+8LT CON SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO INCLUSI**  
FREESTANDING 8LT+8LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET-BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713051</b>	FR48FG7	12	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	65.8	0.43

## FRIGGITRICI | FRYERS

### FRIGGITRICE GAS 13LT CON SCAMBIATORI INVASCA FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E UNA VASCA RECUPERO OLIO CON FILTRO IN DOTAZIONE

FREESTANDING 13LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET-EQUIPPED WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713130</b>	FR43FG7T	11,5	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	55.6	0.49

### FRIGGITRICE GAS 13+13LT CON SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI

FREESTANDING 13+13LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET- WITH BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713131</b>	FR83FG7T	23	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	88.4	0.81

### FRIGGITRICE GAS 17LT CON SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO CON CESTELLI, COPERCHI, VASCA RECUPERO OLIO

FREESTANDING 17LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET WITH BASKETS, LID, OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713126</b>	FR47FG7T	16,5	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	57.8	0.48

### FRIGGITRICE GAS 17+17LT CON SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO CON CESTELLI, COPERCHI E VASCA RECUPERO OLIO

FREESTANDING 17+17LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET WITH BASKETS, LID, AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

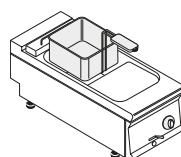


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713127</b>	FR87FG7T	33	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	94.4	0.81

### FRIGGITRICE ELETTRICA 8LT CON RESISTENZE BASCULANTI TOP-CESTELLI E COPERCHI INCLUSI

8LT ELECTRIC FRYER WITH TILTING HEATING ELEMENTS TOP - BASKETS LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	Lenghtt cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>716050</b>	FR4E7	6	v 380-415 3N- Hz 50/60	40 / 15.7	70 / 27.6	28 / 11.0	25.0
<b>716094</b>	FR4ES7	7,5	v 380-415 3N- Hz 50/60	40 / 15.7	70 / 27.6	28 / 11.0	25.0

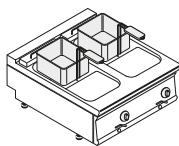


## FRIGGITRICI | FRYERS

### FRIGGITRICE ELETTRICA 8LT+8LT CON RESISTENZE BASCULANTI TOP-CESTELLI E COPERCHI INCLUSI

8+8LT ELECTRIC FRYER WITH TILTING HEATING ELEMENTS TOP-WITH BASKETS AND LID INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

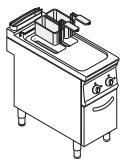


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>716051</b>	FR8E7	12	v 380-415 3N~ Hz 50/60	80 / 31.5	70 / 27.6	28 / 11.0	42.0	0.38
<b>716095</b>	FR8ES7	15	v 380-415 3N~ Hz 50/60	80 / 31.5	70 / 27.6	28 / 11.0	42.6	0.38

### FRIGGITRICE ELETTRICA 8+8LT RESISTENZE ROTANTI FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI

FREESTANDING 8+8LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS ON CLOSED CABINET-WITH BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



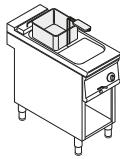
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716054</b>	FR48FE7	14	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	56.4	0.43

**48H**

### FRIGGITRICE ELETTRICA 8LT CON RESISTENZE BASCULANTI FREESTANDING SU VANO APERTO-CESTELLI E COPERCHI INCLUSI

FREESTANDING 8LT ELECTRIC FRYER WITH TILTING HEATING ELEMENTS ON OPEN CABINET WITH BASKETS AND LID INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

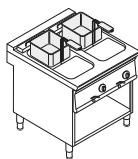


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>716052</b>	FR4FE7	6	v 380-415 3N~ Hz 50/60	40 / 15.7	70 / 27.6	90 / 35.4	39.8	0.43
<b>716096</b>	FR4FES7	7.5	v 380-415 3N~ Hz 50/60	40 / 15.7	70 / 27.6	90 / 35.4	40.0	0.43

### FRIGGITRICE ELETTRICA 8LT+8LT CON RESISTENZE BASCULANTI FREESTANDING SU VANO APERTO-CESTELLI E COPERCHI INCLUSI

FREESTANDING 8+8LT ELECTRIC FRYER WITH TILTING HEATING ELEMENTS ON OPEN CABINET- WITH BASKETS AND LID INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

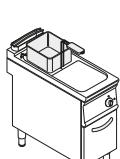


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>716053</b>	FR8FE7	12	v 380-415 3N~ Hz 50/60	80 / 31.5	70 / 27.6	90 / 35.4	61.0	0.79
<b>716097</b>	FR8FES7	15	v 380-415 3N~ Hz 50/60	80 / 31.5	70 / 27.6	90 / 35.4	61.4	0.79

### FRIGGITRICE ELETTRICA 13LT CON RESISTENZE ROTANTI FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI

FREESTANDING 13LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS ON CLOSED CABINET-WITH BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



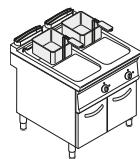
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716055</b>	FR43FE7	12	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	49.6	0.42

**FRIGGITRICI | FRYERS**

**FRIGGITRICE ELETTRICA 13+13LT CON RESISTENZE ROTANTI FREESTANDING SU VANO CHIUSO-CESTELLI,COPERCHI E VASCA RECUPERO OLIO INCLUSI**

FREESTANDING 13+13LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

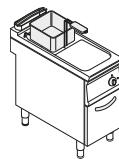


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716056</b>	FR83FE7	24	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	75.5	0.79

**FRIGGITRICE ELETTRICA 17LT CON RESISTENZE ROTANTI FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI**

FREESTANDING 17LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



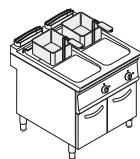
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716057</b>	FR47FE7	16,5	380-415 3N~ Hz 50/60	40 Inch 15.7	70	90	51.4	0.43

**48H**

**FRIGGITRICE ELETTRICA 17+17LT CON RESISTENZE ROTANTI FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI**

FREESTANDING 17+17LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS ON CLOSED CABINET-WITH BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

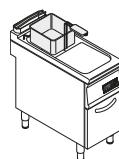


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716058</b>	FR87FE7	16,5 + 16,5	380-415 3N~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	79.4	0.78

**FRIGGITRICE ELETTRICA 13LT CON RESISTENZE ROTANTI, CONTROLLO ELETTRONICO, FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI**

FREESTANDING 13LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS,ELECTRONIC CONTROL, ON CLOSED CABINET-WITH BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE**



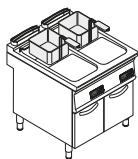
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716126</b>	FRD43FE7	12	400 3N ~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	49.8	0.43

## FRIGGITRICI | FRYERS

### FRIGGITRICE ELETTRICA 13+13LT CON RESISTENZE ROTANTI, CONTROLLO ELETTRONICO, FREESTANDING SU VANO CHIUSO-CESTELLI, COPERTI E VASCA RECUPERO OLIO INCLUSI

FREESTANDING 13+13LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS, ELECTRONIC CONTROL, ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716127</b>	FRD83FE7	24	400 3N ~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	79.0	0.79

### FRIGGITRICE ELETTRICA 17LT CON RESISTENZE ROTANTI, CONTROLLO ELETTRONICO, FREESTANDING SU VANO CHIUSO-CESTELLI,COPERTI E UNA VASCA RECUPERO OLIO INCLUSI

FREESTANDING 17LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS, ELECTRONIC CONTROL, ON CLOSED CABINET- WITH BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

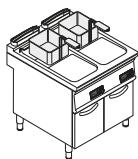


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716128</b>	FRD47FE7	16,5	400 3N ~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	52.5	0.36

### FRIGGITRICE ELETTRICA 17+17LT CON RESISTENZE ROTANTI, CONTROLLO ELETTRONICO, FREESTANDING SU VANO CHIUSO-CESTELLI, COPERTI E VASCA RECUPERO OLIO INCLUSI

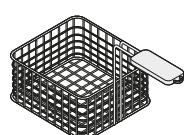
FREESTANDING 17+17LT ELECTRIC FRYER WITH ROTATING HEATING ELEMENTS, ELECTRONIC CONTROL,ON CLOSED CABINET-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

CERTIFICATO/CERTIFICATE: **CE**

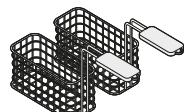


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716129</b>	FRD87FE7	16,5 + 16,5	400 3N ~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	86.0	0.79

ACCESSORI FRIGGITRICI | FRYERS ACCESSORIES



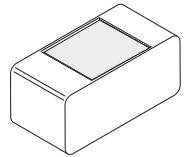
Code	Description
<b>120575</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 8LT - DIM. CM (21X26,5X10,5HCM)</b> EXTRA BASKET FOR 8LT FRYERS (21X26,5X10,5HCM)
<b>220620</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 13 E 14LT- DIM. CM (21,5X29,5X12H)</b> EXTRA BASKET FOR 13 AND 14LT FRYERS- DIM. CM (21,5X29,5X12H)
<b>799508</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 17LT- DIM. CM (28,5X29,5X12H)</b> EXTRA BASKET FOR 17LT FRYERS- DIM. CM (28,5X29,5X12H)



Code	Description
<b>120690</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8LT - DIM. CM (10,5X26,5X10,5H)</b> BASKETS - EXTRA (2 PCS) FOR 8LT FRYERS- DIM. CM (10,5X26,5X10,5H)
<b>220650</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8+8/13/14 LT - DIM. CM (10,5X29,5X12H)</b> BASKETS EXTRA (2 PCS) FOR 8+8/13/14LT FRYERS- DIM. CM (10,5X29,5X12H)
<b>799509</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 17 LT- DIM. CM (14X29,5X12H)</b> EXTRA BASKET (2PCS) FOR 17LT FRYERS- DIM. CM (14X29,5X12H)



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



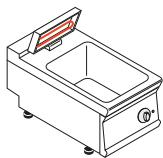
Code	Description
<b>799507</b>	<b>VASCA RECUPERO OLIO EXTRA PER FRIGGITRICI 8+8LT, 13LT, 17LT</b> EXTRA OIL DRAINING TANK FOR 8+8LT, 13LT, 17LT FRYERS

## SCALDAPATATE | CHIP SCUTTLE

### SCALDAPATATE ELETTRICO GN1/1 TOP

GN1/1 ELECTRIC CHIP-SCUTTLE TOP

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716048</b>	SP4E7	1	220-240 ~ <b>Hz</b> 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	22.0	0.22

### SCALDAPATATE ELETTRICO GN1/1 FREESTANDING SU VANO APERTO

GN1/1 ELECTRIC CHIP-SCUTTLE FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716049</b>	SP4FE7	1	220-240 ~ <b>Hz</b> 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	36.4	0.43

## ACCESSORI SCALDAPATATE | CHIP SCUTTLE ACCESSORIES



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**GRIGLIE CON ACQUA | GRILL WITH WATER**

**GRIGLIA GAS CON ACQUA E GRIGLIA IN GHISA FREESTANDING SU VANO CHIUSO**

GAS GRILL WITH WATER AND CAST IRON GRID FREESTANDING ON CLOSED CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

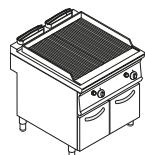


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713049</b>	GD4FG7	8	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	67.0	0.44

**GRIGLIA GAS CON ACQUA E GRIGLIA IN GHISA FREESTANDING SU VANO CHIUSO**

GAS GRILL WITH WATER AND CAST IRON GRID FREESTANDING ON CLOSED CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713050</b>	GD8FG7	16	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	108.0	0.79

**GRIGLIE PIETRA LAVICA | LAVASTONE GRILL**

**GRIGLIA GAS CON PIETRA LAVICA FREESTANDING SU VANO CHIUSO**  
GAS LAVASTONE GRILL FREESTANDING ON CLOSED CABINET

**FINO A ESAURIMENTO SCORTE**  
WHILE STOCKS LAST

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713112	GR4FG7	8	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	60.8	0.43

**GRIGLIA GAS CON PIETRA LAVICA FREESTANDING SU VANO CHIUSO**  
GAS LAVASTONE GRILL FREESTANDING ON CLOSED CABINET

**FINO A ESAURIMENTO SCORTE**  
WHILE STOCKS LAST

CERTIFICATO/CERTIFIED: **CE GAR EAC**

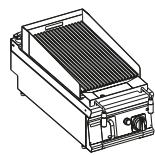


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713113	GR8FG7	16	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	108.0	0.83

**GRIGLIA GAS PIETRA LAVICA TOP**

GAS LAVASTONE GRILL TOP

CERTIFICATO/CERTIFIED: **CE GAR**

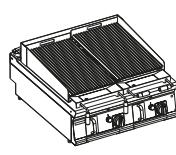


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713147	GR4G7T	8	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	50.3	0.20

**GRIGLIA GAS PIETRA LAVICA TOP**

GAS LAVASTONE GRILL TOP

CERTIFICATO/CERTIFIED: **CE GAR**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713148	GR8G7T	16	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	97.5	0.43

**GRIGLIA GAS PIETRA LAVICA FREESTANDING SU VANO APERTO**

FREESTANDING GAS LAVASTONE GRILL ON OPENCABINET

CERTIFICATO/CERTIFIED: **CE GAR**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
713149	GR4FG7T	8	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	60.8	0.39

**GRIGLIA GAS PIETRA LAVICA FREESTANDING SU VANO APERTO**

FREESTANDING GAS LAVASTONE GRILL ON OPENCABINET

CERTIFICATO/CERTIFIED: **CE GAR**



Code	Model	Tot. kW	Length cm	Depth cm	Height cm	Kg	m³
<b>713150</b>	GR8FG7T	16	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	108.0	0.79

**ACCESSORI GRIGLIE PIETRA LAVICA | LAVASTONE GRILLS ACCESSORIES**



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



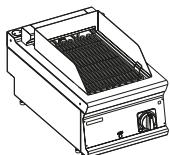
Code	Description
<b>799511</b>	<b>GRIGLIA 1/2 MODULO TONDINO PER PIETRA LAVICA GR_G7T</b> 1/2 MODULE GRID FOR LAVASTONE GR_G7T
<b>799512</b>	<b>GRIGLIA 1/2 MODULO GHISA PER PIETRA LAVICA GR_G7T</b> 1/2 MODULE CAST IRON GRID FOR LAVASTONE GR_G7T

**GRIGLIE DIRETTE | DIRECT GRILL**

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA TOP**

ELECTRIC CONTACT GRILL WITH WATER - TOP

CERTIFICATO/CERTIFIED: **CE**

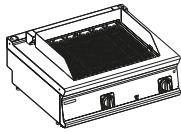


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716170</b>	GD4E7N	4,1	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	46.0	0.19

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA TOP**

ELECTRIC CONTACT GRILL WITH WATER - TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716171</b>	GD8E7N	8,2	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	51.6	0.39

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA FREESTANDING SU VANO APERTO**

ELECTRIC CONTACT GRILL WITH WATER FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

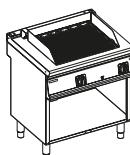


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716172</b>	GD4FE7N	4,1	380-415 3N- Hz 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	47.0	0.43

**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA FREESTANDING SU VANO APERTO**

ELECTRIC DIRECT GRILL WITH WATER - FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716173</b>	GD8FE7N	8,2	380-415 3N- Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	69.5	0.79

**ACCESSORI GRIGLIE DIRETTE | DIRECT GRILLS ACCESSORIES**



Code	Description
<b>319002</b>	PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90 RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**CUOCIPASTA | PASTA COOKERS**

**CUOCIPASTA GAS 24LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**

FREESTANDING 24LT GN2/3 GAS PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713056</b>	CP4FG7	10	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	52.0	0.43

**48H**

**CUOCIPASTA GAS 24+24LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**

FREESTANDING 24+24LT GN2/3 GAS PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713057</b>	CP8FG7	20	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	87.2	0.79

**CUOCIPASTA ELETTRICO 24LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**

FREESTANDING 24LT GN2/3 ELECTRIC PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716059</b>	CP4FE7	6	380-415 3N~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	50.0	0.41

**48H**

**CUOCIPASTA ELETTRICO 24+24LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**

FREESTANDING 24+24LT GN2/3 ELECTRIC PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716060</b>	CP8FE7	12	400 3N ~ Hz 50/60	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	83.8	0.79

**CUOCIPASTA ELETTRICO 24LT GN2/3, CONTROLLO ELETTRONICO, FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**

FREESTANDING 24LT GN2/3 ELECTRIC PASTA COOKER, ELECTRONIC CONTROL, ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716130</b>	CPD4FE7	6	400 3N ~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	51.0	0.43

**CUOCIPASTA | PASTA COOKERS**

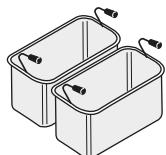
**CUOCIPASTA ELETTRICO 24+24LT GN2/3, CONTROLLO ELETTRONICO, FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**  
FREESTANDING 24+24LT GN2/3 ELECTRIC PASTA COOKER, ELECTRONIC CONTROL, ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

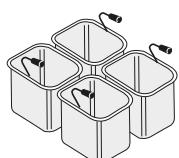


	Code	Model	Tot. kW	V	Length cm	Depth cm	Height cm	Kg	m³
	<b>716131</b>	CPD8FE7	12	400 3N ~ <small>Hz 50/60</small>	80 <small>Inch 31.5</small>	70 <small>Inch 27.6</small>	90 <small>Inch 35.4</small>	83.8	0.78

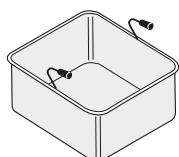
**ACCESSORI CUOCIPASTA | PASTA COOKERS ACCESSORIES**



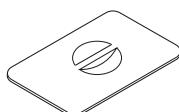
Code	Description
<b>120620</b>	<b>CESTELLO 2 PZ X GN1/3 PER CUOCIPASTA -DIM. CM (29X16X20H)</b> BASKET 2 PCS X GN1/3 FOR PASTA COOKER -DIM. CM (29X16X20H)



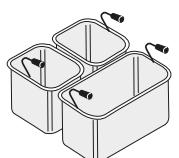
Code	Description
<b>120625</b>	<b>CESTELLO 4 PZ X GN1/6 PER CUOCIPASTA -DIM. CM (14X14X20H)</b> BASKET 4 PCS X GN1/6 FOR PASTA COOKER -DIM. CM (14X14X20H)



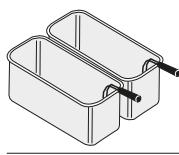
Code	Description
<b>120635</b>	<b>CESTELLO 1 PZ X GN2/3 PER CUOCIPASTA -DIM. CM (29X29X20H)</b> BASKET 1 PCS X GN2/3 FOR PASTA COOKER -DIM. CM (29X29X20H)



Code	Description
<b>120652</b>	<b>COPERCHIO GN2/3 PER CUOCIPASTA</b> GN2/3 LID FOR PASTA COOKER



Code	Description
<b>120660</b>	<b>CESTELLO 1XGN1/3 + 2 XGN1/6 PER CUOCIPASTA-DIM. CM (29X16X20H)   (14X14X20H)</b> BASKET 1 X GN1/3 2 X GN1/6 FOR PASTA COOKER-DIM. CM (29X16X20H)   (14X14X20H)



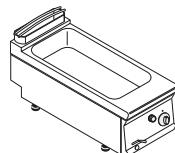
Code	Description
<b>120700</b>	<b>CESTELLO 2 X GN2/6 PER CUOCIPASTA-DIM. CM (14.5X29X20H)</b> BASKET 2X GN2/6 SET FOR PASTA COOKER-DIM. CM (14.5X29X20H)

## BAGNOMARIA | BAINMARIE

### BAGNOMARIA GAS GN1/1 TOP

GN1/1 GAS BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

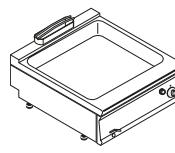


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713031</b>	BM4G7	2	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	24.4	0.20

### BAGNOMARIA GAS GN2/1 TOP

GN2/1 GAS BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713032</b>	BM8G7	2	80 Inch 31.5	70 Inch 27.6	28 Inch 11.0	31.8	0.39

### BAGNOMARIA GAS GN1/1 FREESTANDING SU VANO APERTO

FREESTANDING GN1/1 GAS BAIN-MARIE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**

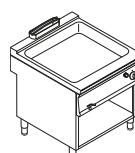


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713033</b>	BM4FG7	2	40 Inch 15.7	70 Inch 27.6	90 Inch 35.4	37.4	0.43

### BAGNOMARIA GAS GN2/1 FREESTANDING SU VANO APERTO

FREESTANDING GN2/1 GAS BAIN-MARIE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC**

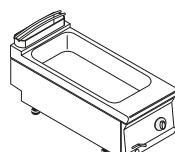


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713034</b>	BM8FG7	2	80 Inch 31.5	70 Inch 27.6	90 Inch 35.4	50.0	0.79

### BAGNOMARIA ELETTRICO GN1/1 TOP

GN1/1 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**



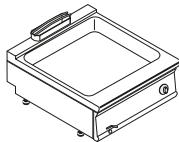
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716026</b>	BM4E7	1,3	230 ~ Hz 50/60	40 Inch 15.7	70 Inch 27.6	28 Inch 11.0	21.6	0.20

**BAGNOMARIA | BAINMARIE**

**BAGNOMARIA ELETTRICO GN2/1 TOP**

GN2/1 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716027</b>	BM8E7	2,6	230 ~ <b>Hz</b> 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	36.0	0.39

**BAGNOMARIA ELETTRICO GN1/1 FREESTANDING SU VANO APERTO**

FREESTANDING GN1/1 ELECTRIC BAIN-MARIE TOP ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716028</b>	BM4FE7	1,3	230 ~ <b>Hz</b> 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	37.0	0.43

**BAGNOMARIA ELETTRICO GN2/1 FREESTANDING SU VANO APERTO**

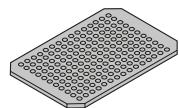
FREESTANDING GN2/1 ELECTRIC BAIN-MARIE TOP ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**

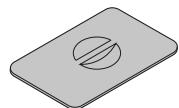


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716029</b>	BM8FE7	2,6	230 ~ <b>Hz</b> 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	52.8	0.78

**ACCESSORI BAGNOMARIA | BAINMARIE ACCESSORIES**



Code	Description
<b>120580</b>	<b>FALSOFONDO GN1/1 PER BAGNOMARIA</b> GN1/1 FALSE BOTTOM FOR BAIN-MARIE



Code	Description
<b>120650</b>	<b>COPERCHIO GN1/1</b> GN1/1 LID

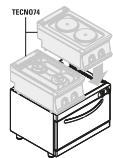


Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

BASI FORNO | ELECTRIC OVEN BASE

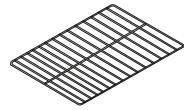
**BASE FORNO ELETTRICA STATICA GN2/1 CON 1 GRIGLIA - PER SOVRAPPOSIZIONE ELEMENTI TOP SOLO (2X40 CM) O (1X80 CM)**  
GN2/1 ELECTRIC STATIC OVEN BASE WITH 1 GRID - SUITABLE ONLY FOR (2X40 CM) OR (1X80 CM) TOP ELEMENTS ONLY

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716105</b>	F8E7	4,7	400 3N ~ Hz 50/60	Oven kW 4,7	80 Inch 31.5	70 Inch 27.6	60 Inch 23.6	83.0	0.58

ACCESSORI BASI FORNO | ELECTRIC OVEN BASE ACCESSORIES



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)

**BRASIERE | BRATT PANS**

**BRASIERA 50LT GAS RIBALTABILE FREESTANDING CON VASCA IN ACCIAIO INOX AISI 304**

FREESTANDING 50LT GAS TILTING BRATT PAN WITH STAINLESS STEEL AISI 304 TANK

CERTIFICATO/CERTIFICATE: **CE GAR EAC**

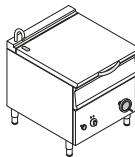


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713086</b>	BS8IG7	12	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	131.0	0.96

**BRASIERA ELETTRICA RIBALTABILE 50LT CONVASCA IN ACCIAIO INOX AISI 304 FREESTANDING**

FREESTANDING 50LT ELECTRIC TILTING BRATT PAN WITH STAINLESS STEEL AISI 304 TANK

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716074</b>	BS8IE7	8,7	380-415 3N~ Hz 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	132.0	0.99

**BRASIERE MULTIFUNZIONE | MULTIFUNCTIONAL BRATT PANS**

**BRASIERA 15LT ELETTRICA MULTIFUNZIONE CON VASCA DUPLEX FREESTANDING SU VANO APERTO**

FREESTANDING 15LT MULTIFUNCTIONAL ELECTRIC BRATT PAN WITH DUPLEX TANK ON OPEN CABINET

CERTIFICATO/CERTIFIED:



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716071</b>	BRM4FE7	4,5	400 3N ~ <b>Hz</b> 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	52.4	0.43

**BRASIERA 28LT ELETTRICA MULTIFUNZIONE CON VASCA DUPLEX FREESTANDING SU VANO APERTO**

FREESTANDING 28LT MULTIFUNCTIONAL ELECTRIC BRATT PAN WITH DUPLEX TANK ON OPEN CABINET

CERTIFICATO/CERTIFIED:

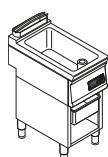


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716072</b>	BRM8FE7	9	400 3N ~ <b>Hz</b> 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	134.0	0.79

**BRASIERA 15LT ELETTRICA MULTIFUNZIONE, FONDO VASCA DUPLEX, CONTROLLO ELETTRONICO, FREESTANDING SU VANO APERTO**

FREESTANDING 15LT MULTIFUNCTIONAL ELECTRIC BRATT PAN, DUPLEX TANK BOTTOM, ELECTRONIC CONTROL, ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

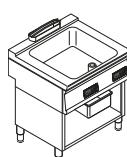


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716132</b>	BRMD4FE7	4,5	400 3N ~ <b>Hz</b> 50/60	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	52.0	0.43

**BRASIERA 28LT ELETTRICA MULTIFUNZIONE, CONTROLLO ELETTRONICO, FONDO VASCA DUPLEX, FREESTANDING SU VANO APERTO**

FREESTANDING 28LT MULTIFUNCTIONAL ELECTRIC BRATT PAN, DUPLEX TANK BOTTOM, ELECTRONIC CONTROL, ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716133</b>	BRMD8FE7	9	400 3N ~ <b>Hz</b> 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	134.0	0.79

**ACCESSORI BRASIERE MULTIFUNZIONE | MULTIFUNCTIONAL BRATT PANS ACCESSORIES**



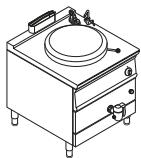
Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## PENTOLE | BOILING PANS

### PENTOLA GAS INDIRETTA 50LT FREESTANDING

FREESTANDING 50LT GAS BOILING PAN - INDIRECT HEATING

CERTIFICATO/CERTIFICATE: **CE GAR EAC**

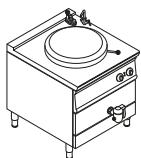


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713088</b>	P8IG7	15,5	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	110.0	0.96

### PENTOLA ELETTRICA INDIRETTA 50LT FREESTANDING

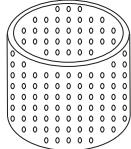
FREESTANDING 50LT ELECTRIC BOILING PAN - INDIRECT HEATING

CERTIFICATO/CERTIFICATE:



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716075</b>	P8IE7	9	400 3N ~ <i>Hz</i> 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	115.0	0.96

## ACCESSORI PENTOLE | BOILING PANS ACCESSORIES



**619007**

Description

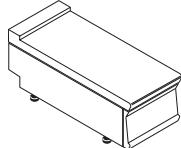
**CESTO PASTA PER PENTOLA 50LT - DIAMETRO FORI 3MM - 0.12 INCH**  
PASTA BASKET FOR 50LT BOILING PAN - HOLES DIAMETER 3MM - 0.12 INCH

PIANI E BASI | TOPS AND BASES

**PIANO NEUTRO TOP T74 DIM. CM 40X70X28H**

WORK TOP T74 DIM. CM 40X70X28H

CERTIFICATO/CERTIFIED:

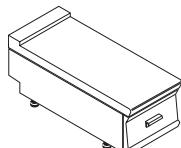


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796501</b>	PN4L7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	21.0	0.20

**PIANO NEUTRO TOP CON CASSETTO GN1/1 T74 DIM. CM 40X70X28H**

WORKTOP WITH GN1/1 DRAWER T74 DIM. CM 40X70X28H

CERTIFICATO/CERTIFIED: **CE**

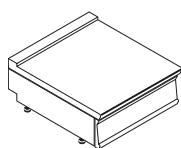


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796503</b>	PNC4L7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	25.2	0.20

**PIANO NEUTRO TOP T74 DIM. CM 80X70X28H**

WORKTOP T74 DIM. CM 80X70X28H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796502</b>	PN8L7	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	32.0	0.38

**PIANO NEUTRO TOP CON CASSETTO T74 DIM. CM 80X70X28H**

WORKTOP WITH DRAWER T74 DIM. CM 80X70X28H

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796504</b>	PNC8L7	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	40.0	0.39

**PIANO NEUTRO CON CASSETTO, FREESTANDING SU VANO APERTO T74 DIM. CM 80X70X90H**

WORKTOP WITH DRAWER, FREESTANDING ON OPE CABINET T74 DIM. CM 80X70X90 CM

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796704</b>	PNC8FL7	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	66.0	0.79

**PIANI E BASI | TOPS AND BASES**

**PIANO NEUTRO FREESTANDING SU VANO APERTO T74 DIM. CM 40X70X90H**

FREESTANDING WORK TOP ON OPEN CABINET T74 DIM. CM 40X70X90H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796701</b>	PN4FL7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	35.0	0.43

**PIANO NEUTRO CON CASSETTO GN1/1 FREESTANDING SU VANO APERTO T74 DIM. CM 40X70X90H**

WORKTOP WITH GN1/1 DRAWER, FREESTANDING ON OPEN CABINET T74 DIM. CM 40X70X90H

CERTIFICATO/CERTIFIED:

**CE**



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796703</b>	PNC4FL7	40 <i>Inch</i> 15.7	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	41.6	0.42

**48H**

**PIANO NEUTRO CON CASSETTO SU VANO APERTO SUPPORTO SALAMANDRA T74 DIM. CM 80X70X90H**

WORKTOP WITH 1 DRAWER AND SALAMANDER SUPPORT ON OPEN CABINET T74 DIM. CM 80X70X90H

CERTIFICATO/CERTIFIED:

**CE**



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716098</b>	PNCS8FL7	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	74.6	0.79

**PIANO NEUTRO FREESTANDING SU VANO APERTO T74 DIM. CM 80X70X90H**

FREESTANDING WORKTOP ON OPEN CABINET T74 DIM. CM 80X70X90H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>796702</b>	PN8FL7	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	90 <i>Inch</i> 35.4	50.6	0.79

**VANO NEUTRO APERTO T74 DIM. CM 40X57.5X57H**

OPEN CABINET T74 DIM. CM 40X57.5X57H

CERTIFICATO/CERTIFIED:



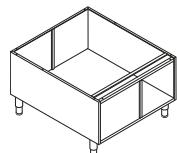
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>799001</b>	VN4L7	40 <i>Inch</i> 15.7	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	17.0	0.23

PIANI E BASI | TOPS AND BASES

**VANO NEUTRO APERTO T74 DIM. CM 80X57.5X57H**

OPEN CABINET T74 DIM. CM 80X57.5X57H

CERTIFICATO/CERTIFIED:

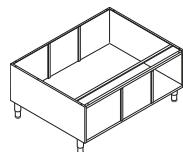


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>799002</b>	VN8L7	80 <i>Inch</i> 31.5	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	24.6	0.57

**VANO NEUTRO APERTO T74 DIM. CM 120X57.5X57H**

OPEN CABINET T74 DIM. CM 120X57.5X57H

CERTIFICATO/CERTIFIED:

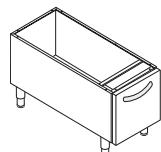


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>799003</b>	VN12L7	120 <i>Inch</i> 47.2	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	30.0	0.65

**VANO NEUTRO CON 1 PORTA T74 DIM. CM 40X57.5X57H**

CABINET WITH DOOR T74 DIM. CM 40X57.5X57H

CERTIFICATO/CERTIFIED: **CE**

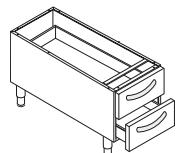


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716076</b>	VNP4L7	40 <i>Inch</i> 15.7	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	21.0	0.25

**VANO NEUTRO CON 2 CASSETTI GN1/1 T74 DIM. CM 40X57.5X57H**

CABINET WITH 2 DRAWERS GN1/1 T74 DIM. 40X57.5X57H

CERTIFICATO/CERTIFIED:

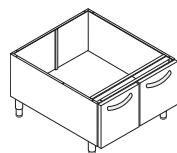


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716077</b>	VNC4L7	40 <i>Inch</i> 15.7	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	27.0	0.23

**VANO NEUTRO CON 2 PORTE T74 DIM. CM 80X57.5X57H**

CABINET WITH 2 DOORS T74 DIM. CM 80X57.5X57H

CERTIFICATO/CERTIFIED: **CE**



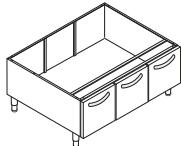
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716078</b>	VNP8L7	80 <i>Inch</i> 31.5	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	31.0	0.46

**PIANI E BASI | TOPS AND BASES**

**VANO NEUTRO CON 3 PORTE T74 DIM. CM 120X57.5X57H**

CABINET WITH 3 DOORS T74 DIM.CM 120X57.5X57H

CERTIFICATO/CERTIFICATE: **CE**

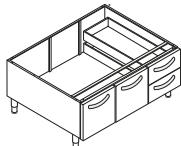


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>716079</b>	VNP12L7	120 <i>Inch</i> 47.2	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	70.0	0.65

**VANO NEUTRO CON 2 PORTE E 2 CASSETTI T74 DIM. 120X57.5X57H**

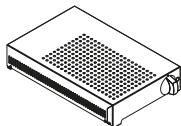
CABINET WITH 2 DOORS AND 2 DRAWERS T74 DIM. CM 120X57.5X57H

CERTIFICATO/CERTIFICATE:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>716080</b>	VNC12L7	120 <i>Inch</i> 47.2	57,5 <i>Inch</i> 22.4	57 <i>Inch</i> 22.4	54.0	0.65

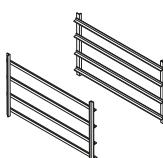
**ACCESSORI PIANI E BASI | TOPS AND BASES ACCESSORIES**



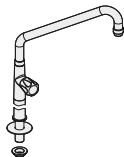
Code	Description
<b>116055</b>	<b>ELEMENTO RISCALDANTE PER VANO 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)</b> BASE HEATER FOR CABINET 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)



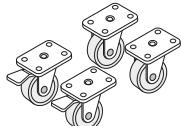
Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90



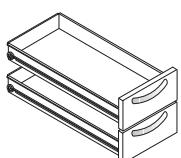
Code	Description
<b>799502</b>	<b>KIT GUIDE GN1/1 PER BASI - NO VANI FREESTANDING</b> GN1/1 RUNNERS KIT FOR BASES - NOT FOR FREESTANDING ELEMENTS



Code	Description
<b>399516</b>	<b>COLONNINA ACQUA ORIENTABILE</b> WATER TAP WITH SWIVEL ARM



Code	Description
<b>399529</b>	<b>KIT RUOTE (2 CON FRENI)</b> CASTORS KIT (2 WITH BRAKES)



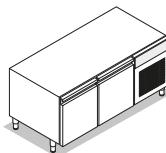
Code	Description
<b>719001</b>	<b>COPPIA CASSETTI GN1/1 - NON POSIZIONABILE SU ELEMENTO RISCALDANTE - ALTEZZA 12CM - NON INSTALLABILE SU APPARECCHIATURE FREESTANDING T74</b> PAIR OF GN1/1 DRAWERS - NOT TO PLACE ON HEATING ELEMENTS - HEIGHT 12CM - NOT TO BE MOUNTED ON FREESTANDING APPLIANCES T74

**BASI REFRIGERATE | REFRIGERATED BASES**

**BASE REFRIGERATA GN1/1 - 2 PORTECON GAS R290 T74 DIM. CM 120X65X62H**

GN1/1 REFRIGERATED BASE - 2 DOORS WITH R290 GAS T74 DIM. CM 120X65X62H

CERTIFICATO/CERTIFIED: **CE**

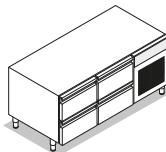


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716179</b>	BP120N	0,265	230 ~ Hz 50	120 Inch 47.2	65 Inch 25.6	62 Inch 24.4	95.0	0.74

**BASE REFRIGERATA GN1/1 - 4 CASSETTICON GAS R290 T74 DIM. CM 120X65X62H**

GN1/1 REFRIGERATED BASE - 4 DRAWERS WITH R290 GAS T74 DIM. CM 120X65X62H

CERTIFICATO/CERTIFIED: **CE**

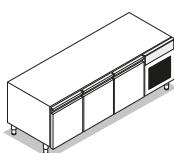


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716180</b>	BPC120N	0,265	230 ~ Hz 50	120 Inch 47.2	65 Inch 25.6	62 Inch 24.4	98.6	0.74

**BASE REFRIGERATA GN1/1 - 3 PORTECON GAS R290 T74 DIM. CM 160X65X62H**

GN1/1 REFRIGERATED BASE - 3 DOORS WITH R290 GAS T74 DIM. CM 160X65X62H

CERTIFICATO/CERTIFIED:

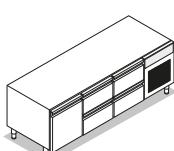


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716181</b>	BP160N	0,318	230 ~ Hz 50	160 Inch 63.0	65 Inch 25.6	62 Inch 24.4	121.0	0.97

**BASE REFRIGERATA GN1/1 - 1 PORTA - 4 CASSETTI CON GAS R290 T74 DIM. CM 160X65X62H**

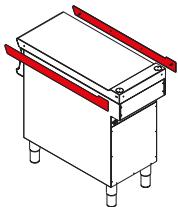
GN1/1 REFRIGERATED BASE - 1 DOOR - 4 DRAWERS WITH R290 GAS T74 DIM. CM 160X65X62H

CERTIFICATO/CERTIFIED: **CE**

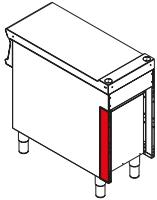


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716182</b>	BC160N	0,318	230 ~ Hz 50	160 Inch 63.0	65 Inch 25.6	62 Inch 24.4	142.0	0.97

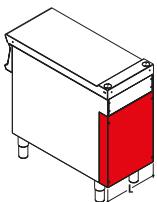
ACCESSORI | ACCESSORIES



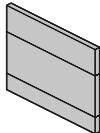
Code	Description
<b>799506</b>	<b>COPPIA ELEMENTI DI CHIUSURA L=70CM</b> CLOSING ELEMENTS (2 PCS) L=70CM



Code	Description
<b>799503</b>	<b>TAMPONAMENTO LATERALE PER MODULO FREE-STANDING</b> SIDE PANEL FOR CABINET



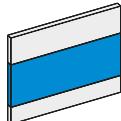
Code	Description
<b>719004</b>	<b>TAMPONAMENTO POSTERIORE T74 PER ELEMENTI FREESTANDING L=40CM</b> T74 BACK PANEL FOR FREESTANDING ELEMENTS L=40CM
<b>719005</b>	<b>TAMPONAMENTO POSTERIORE T74 PER ELEMENTI FREESTANDING L=80CM</b> T74 BACK PANEL FOR FREESTANDING ELEMENTS L=80CM
<b>719006</b>	<b>TAMPONAMENTO POSTERIORE T74 PER ELEMENTI FREESTANDING L=120CM</b> T74 BACK PANEL FOR FREESTANDING ELEMENTS L=120CM



Code	Description
<b>319020</b>	<b>FIANCONE INOX ISOLA T74+T90 L=161CM</b> STAINLESS STEEL SIDE PANEL T74+T90 ISLAND L=161CM
<b>719016</b>	<b>FIANCONE INOX ISOLA T74+T74 L=141CM</b> STAINLESS STEEL SIDE PANEL T74+T74 ISLAND L=141CM
<b>719017</b>	<b>FIANCONE INOX ISOLA MOSAICO74 L=116CM</b> STAINLESS STEEL SIDE PANEL MOSAICO74 ISLAND L=116CM

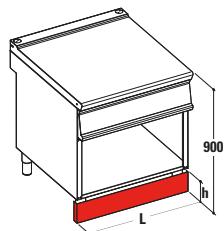


Code	Description
<b>DOOR_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD PER PORTA L=40CM</b> PRICE SURCHARGE FOR STANDARD COLOUR ON DOOR L=40CM

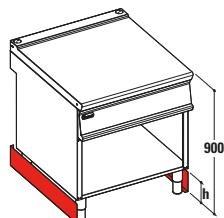


Code	Description
<b>SIDE_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 1 FIANCONE</b> PRICE SURCHARGE FOR STANDARD COLOUR 1SIDE PANEL

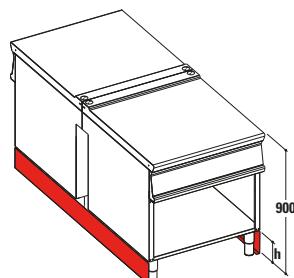
ACCESSORI | ACCESSORIES



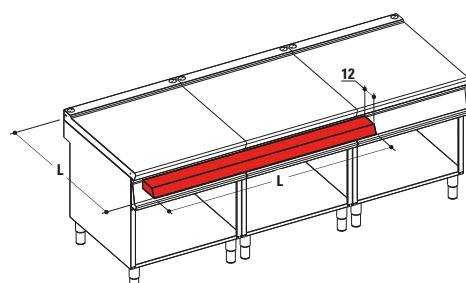
Code	Description
<b>399533</b>	<b>ZOCCOLATURA FRONTALE L=40CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=40CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399534</b>	<b>ZOCCOLATURA FRONTALE L=80CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=80CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399535</b>	<b>ZOCCOLATURA FRONTALE L=120CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=120CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399536</b>	<b>ZOCCOLATURA FRONTALE L=160CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=160CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399579</b>	<b>ZOCCOLATURA FRONTALE L=200CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=200CM - NOT SUITABLE FOR ELECTRIC OVEN BASE



Code	Description
<b>799504</b>	<b>ZOCCOLATURA LATERALE (1 COPPIA) - NON INSTALLABILE SU BASI FORNO ELETTRICHE</b> SIDE PLINTH (1 PAIR) - NOT SUITABLE ON ELECTRIC OVEN BASES

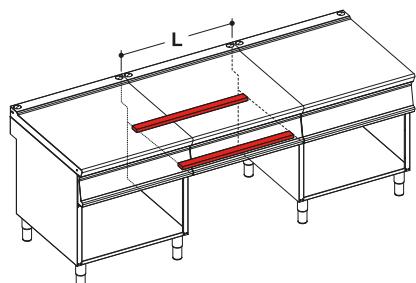


Code	Description
<b>799505</b>	<b>ZOCCOLATURA LATERALE PER ISOLA (1 COPPIA) - NON INSTALLABILE SU BASI FORNO ELETTRICHE</b> SIDE PLINTH FOR ISLAND (1 PAIR) - NOT SUITABLE ON ELECTRIC OVEN BASES



Non per brasiere ribaltabili / Not for tilting bratt pans

Code	Description
<b>399521</b>	<b>PIANO PORZIONATORE FRONTALE L=40CM</b> FRONT PLATE SHELF L=40CM
<b>399522</b>	<b>PIANO PORZIONATORE FRONTALE L=80CM</b> FRONT PLATE SHELF L=80CM
<b>399523</b>	<b>PIANO PORZIONATORE FRONTALE L=120CM</b> FRONT PLATES SHELF L=120CM
<b>399524</b>	<b>PIANO PORZIONATORE FRONTALE L=160CM</b> FRONT PLATE SHELF L=160CM

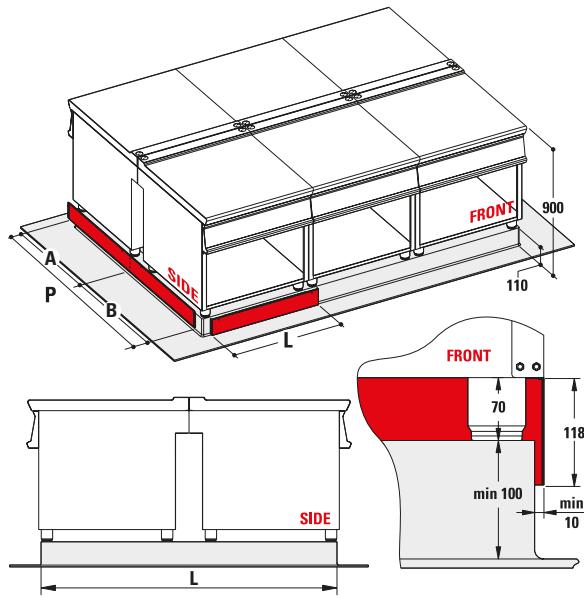


Code	Description
<b>399525</b>	<b>KIT SUPPORTO PONTE L=40CM</b> BRIDGE SYSTEM SUPPORTS L=40CM
<b>399526</b>	<b>KIT SUPPORTO PONTE L=80CM</b> BRIDGE SYSTEM SUPPORTS L=80CM
<b>399527</b>	<b>KIT SUPPORTO PONTE L=120CM</b> BRIDGE SYSTEM SUPPORTS L=120CM
<b>399528</b>	<b>KIT SUPPORTO PONTE L=160CM</b> BRIDGE SYSTEM SUPPORTS L=160CM

È consigliabile l'invio del layout con la disposizione delle apparecchiature  
 We recommend to send the layout of the appliances

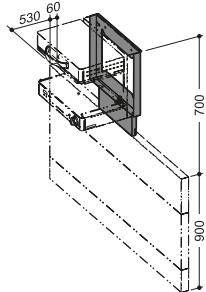


**ACCESSORI | ACCESSORIES**



È consigliabile l'invio del layout con la disposizione delle apparecchiature  
 We recommend to send the layout of the appliances

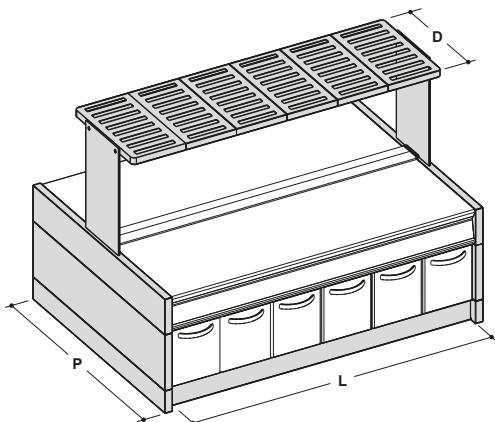
Code	Description
<b>319003</b>	<b>ZOCCOLATURA FRONTALE 40CM PER INSTALLAZIONE SU BASAMENTO</b> 40CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319004</b>	<b>ZOCCOLATURA FRONTALE 80CM PER INSTALLAZIONE SU BASAMENTO</b> 80CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319005</b>	<b>ZOCCOLATURA FRONTALE 120CM PER INSTALLAZIONE SU BASAMENTO</b> 120CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319006</b>	<b>ZOCCOLATURA FRONTALE 160CM PER INSTALLAZIONE SU BASAMENTO</b> 160CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>399578</b>	<b>COMPLETAMENTO PER ISOLA SU ZOCCOLO (KIT-PIEDINI H=70 MM)</b> FEET KIT H=70MM/2,7INCH FOR SOCKET INSTALLATION
<b>719002</b>	<b>ZOCCOLATURA LATERALE T74 (1 MODULO) PER INSTALLAZIONE SU BASAMENTO RIF.B</b> SIDE PANELS FOR T74 (1 MODULE) FOR SOCKET INSTALLATION REF. B
<b>719003</b>	<b>ZOCCOLATURA LATERALE T74(2 MODULI) PER INSTALLAZIONE SU BASAMENTO</b> SIDE PANELS FOR T74 ISLAND (2MODULES)



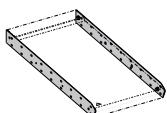
Code	Description
<b>319056</b>	<b>SUPPORTO SALAMANDRA POSATEGAMI IN TESTASOLO PER SE60 - QSE60 - QSET60 - SEC60</b> SALAMANDER SUPPORT FOR OVERHEAD SHELF STRUCTURE. FOR SE60-QSE60-QSET60-SEC60

Code	Description
<b>399582</b>	<b>KIT FISSAGGIO A TERRA</b> GROUND FIXING KIT

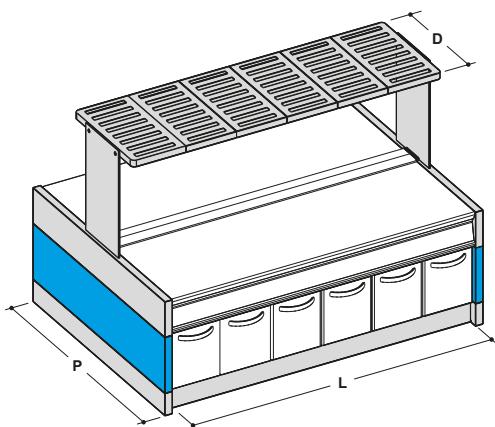
ACCESSORI | ACCESSORIES



Code	Description
<b>319045</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=200CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=200CM- SHELF 65CM DEEP
<b>319046</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=240CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=240CM- SHELF 65CM DEEP
<b>319047</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=280CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=280CM- SHELF 65CM DEEP
<b>319048</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=320CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=320CM- SHELF 65CM DEEP
<b>319049</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T90 L=360CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T90 L=360CM- SHELF 65CM DEEP
<b>719035</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T74 L=200CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T74 L=200CM- SHELF 65CM DEEP
<b>719036</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T74 L=240CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T74 L=240CM- SHELF 65CM DEEP
<b>719037</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T74 L=280CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T74 L=280CM- SHELF 65CM DEEP
<b>719038</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T74 L=320CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T74 L=320CM- SHELF 65CM DEEP
<b>719039</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI T74+T74 L=360CM - MENSOLA PROFONDITÀ 65CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR T74+T74 L=360CM- SHELF 65CM DEEP



Code	Description
<b>719040</b>	<b>PROTEZIONE TERMICA LATERALE</b> SIDE THERMAL PROTECTION



Code	Description
<b>SHELF_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 2 FIANCONI STRUTTURA POSATEGAMI</b> PRICE SUPPLEMENT FOR STANDARD COLOR ON 2 SIDE PANELS FOR OVERHEAD SHELF STRUCTURE





## CUCINE GAS | GAS COOKERS

### PIANO COTTURA GAS 1 FUOCO CON GRIGLIA IN GHISA FREESTANDING SU VANO APERTO

1 BURNER GAS BOILING TOP WITH CAST IRON GRID FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**

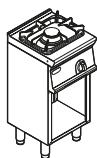


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713090</b>	PCGM4FG7/1	3,3	1X3,3  Top kW - Btu/h 3,3 - 10.236	40  Inch 15.7	45  Inch 17.7	90  Inch 35.4	28.5	0.32

### PIANO COTTURA GAS 1 FUOCO GRIGLIA IN GHISA FREESTANDING SU VANO APERTO

1 BURNER GAS BOILING TOP WITH CAST IRON GRID FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713091</b>	PCGM4FG7/2	4,5	1X4,5  Top kW - Btu/h 4,5 - 13.649	40  Inch 15.7	45  Inch 17.7	90  Inch 35.4	29.5	0.32

### PIANO COTTURA GAS 1 FUOCO GRIGLIA IN GHISA FREESTANDING SU VANO APERTO

1 BURNER GAS BOILING TOP WITH CAST IRON GRID FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713092</b>	PCGM4FG7/3	7,2	1X7,2  Top kW - Btu/h 7,2 - 23.885	40  Inch 15.7	45  Inch 17.7	90  Inch 35.4	33.4	0.31

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713095</b>	PCGM8FG7/3	10,5	1X3,3+1X7,2  Top kW - Btu/h 10,5 - 34.121	80  Inch 31.5	45  Inch 17.7	90  Inch 35.4	52.2	0.51

### PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713098</b>	PCGM8FG7/6	14,4	2X7,2  Top kW - Btu/h 14,4 - 47.770	80  Inch 31.5	45  Inch 17.7	90  Inch 35.4	53.2	0.51

## CUCINE GAS | GAS COOKERS

### PIANO COTTURA GAS 3 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

3 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713109</b>	PCGM12FG7/1	21,6	3X7,2  Top kW - Btu/h 21,6 - 71.655	120 Inch 47.2	45 Inch 17.7	90 Inch 35.4	73.0	0.77

### PIANO COTTURA GAS 3 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

3 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713110</b>	PCGM12FG7/2	16,2	2X4,5 + 1X7,2  Top kW - Btu/h 16,2 - 54.594	120 Inch 47.2	45 Inch 17.7	90 Inch 35.4	72.0	0.77

### PIANO COTTURA GAS 3 FUOCHI CON GRIGLIE IN GHISA FREESTANDING SU VANO APERTO

3 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>713111</b>	PCGM12FG7/3	18,9	1X4,5 + 2X7,2  Top kW - Btu/h 18,9 - 61.419	120 Inch 47.2	45 Inch 17.7	90 Inch 35.4	73.3	0.76

## ACCESSORI CUCINE GAS | GAS COOKERS ACCESSORIES

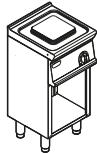


Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

CUCINE ELETTRICHE | ELECTRIC COOKERS

**PIANO COTTURA ELETTRICO 1 PIASTRA ERMETICA QUADRA FREESTANDING SU VANO APERTO (PIASTRA 22X22CM - 8.7X8.7IN)**  
SQUARE ERMETIC ELECTRIC HOT PLATE FREESTANDING ON OPEN CABINET (PLATE 22X22CM - 8.7X8.7IN)

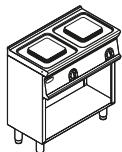
CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716111</b>	PCM4FE7	2,6	230 ~ Hz 50/60	1x2,6 <b>Top</b> kW - Btu/h 2,6 - 6.824	40 Inch 15.7	45 Inch 17.7	90 Inch 35.4	30.0	0.32

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADREFREESTANDING SU VANO APERTO (PIASTRA 22X22CM - 8.7X8.7IN)**  
2 SQUARE ERMETIC ELECTRIC HOT PLATES FREESTANDING ON OPEN CABINET (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>716112</b>	PCM8FE7	5,2	400 2N ~ Hz 50/60	2x2,6 <b>Top</b> kW - Btu/h 5,2 - 17.061	80 Inch 31.5	45 Inch 17.7	90 Inch 35.4	30.5	0.51

ACCESSORI CUCINE ELETTRICHE | ELECTRIC COOKERS ACCESSORIES



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

**PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI FREESTANDING SU VANO APERTO**  
2 HOT ZONES ELECTRIC GLASS CERAMIC BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716115</b>	PCCM8FE7	4,3	400 2N ~ Hz 50/60	1x1,8 + 1x2,5  <b>Top</b> kW - Btu/h 4,3 - 13.649	80  <i>Inch</i> 31.5	45  <i>Inch</i> 17.7	90  <i>Inch</i> 35.4	46.4	0.51

ACCESSORI CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS ACCESSORIES



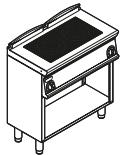
Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

## PIANI INDUZIONE | INDUCTION COOKERS

### PIANO COTTURA INDUZIONE 2 ZONE RISCALDANTI FREESTANDING SU VANO APERTO

2 HOT ZONES INDUCTION BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
⚡	<b>716117</b>	PINM8FE7	7	400 3 ~ <b>Hz</b> 50/60	2x3,5	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	62.2	0.51

## ACCESSORI PIANI INDUZIONE | INDUCTION COOKERS ACCESSORIES



Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

BAGNOMARIA | BAIN-MARIE

**BAGNOMARIA ELETTRICO GN1/1 FREESTANDING SU VANO APERTO**

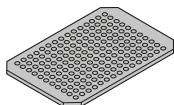
FREESTANDING GN1/1 ELECTRIC BAIN-MARIE ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

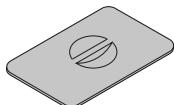


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>716118</b>	BMM8FE7	1,3	230 ~ <b>Hz</b> 50/60	80 31.5	45 Inch 17.7	90 Inch 35.4	41.0	0.51

ACCESSORI BAGNOMARIA | BAIN-MARIE ACCESSORIES



Code	Description
<b>120580</b>	<b>FALSOFONDO GN1/1 PER BAGNOMARIA</b> GN1/1 FALSE BOTTOM FOR BAIN-MARIE



Code	Description
<b>120650</b>	<b>COPERCHIO GN1/1</b> GN1/1 LID



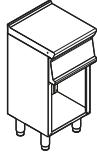
Code	Description
<b>319002</b>	<b>PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

**PIANI E BASI | TOPS AND BASES**

**PIANO NEUTRO SU VANO APERTO M74 DIM. CM 40X45X90H**

WORKTOP ON OPEN CABINET M74 DIM. CM 40X45X90H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>716113</b>	PNM4FL7	40 <i>Inch</i> 15.7	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	28.0	0.30

**PIANO NEUTRO SU VANO APERTO M74 DIM. CM 80X45X90H**

WORKTOP ON OPEN CABINET M74 DIM. CM 80X45X90H

CERTIFICATO/CERTIFIED:

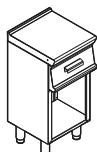


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>716114</b>	PNM8FL7	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	34.5	0.51

**PIANO NEUTRO CON CASSETTO SU VANO APERTO M74 DIM. CM 40X45X90H**

WORKTOP WITH DRAWER ON OPEN CABINET M74 DIM. CM 40X45X90H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>716119</b>	PNCM4FL7	40 <i>Inch</i> 15.7	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	32.4	0.32

**PIANO NEUTRO CON CASSETTO SU VANO APERTO M74 DIM. CM 80X45X90H**

WORKTOP WITH DRAWER ON OPEN CABINET M74 DIM. CM 80X45X90H

CERTIFICATO/CERTIFIED:

**CE**



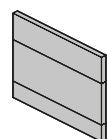
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>716120</b>	PNCM8FL7	80 <i>Inch</i> 31.5	45 <i>Inch</i> 17.7	90 <i>Inch</i> 35.4	49.0	0.51

**ACCESSORI PIANI E BASI | TOPS AND BASES ACCESSORIES**



Code	Description
<b>319002</b>	PORTINA DESTRA/SINISTRA INOX X T74, T90, M74, M90 RIGHT/LEFT STAINLESS STEEL DOOR FOR T74, T90, M74, M90

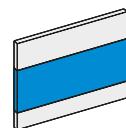
## ACCESSORI | ACCESSORIES



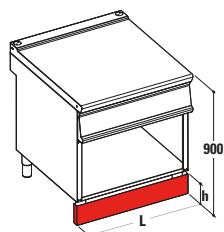
Code	Description
<b>719017</b>	<b>FIANCONE INOX ISOLA MOSAICO74 L=116CM</b> STAINLESS STEEL SIDE PANEL MOSAICO74 ISLAND L=116CM



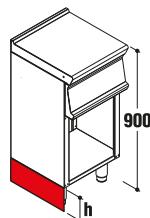
Code	Description
<b>DOOR_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD PER PORTA L=40CM</b> PRICE SURCHARGE FOR STANDARD COLOUR ON DOOR L=40CM



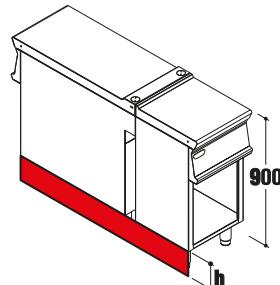
Code	Description
<b>SIDE_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 1 FIANCONE</b> PRICE SURCHARGE FOR STANDARD COLOUR 1SIDE PANEL



Code	Description
<b>399533</b>	<b>ZOCCOLATURA FRONTALE L=40CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=40CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399534</b>	<b>ZOCCOLATURA FRONTALE L=80CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=80CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399535</b>	<b>ZOCCOLATURA FRONTALE L=120CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=120CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399536</b>	<b>ZOCCOLATURA FRONTALE L=160CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=160CM - NOT SUITABLE FOR ELECTRIC OVEN BASE
<b>399579</b>	<b>ZOCCOLATURA FRONTALE L=200CM - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> FRONTAL PLINTH L=200CM - NOT SUITABLE FOR ELECTRIC OVEN BASE

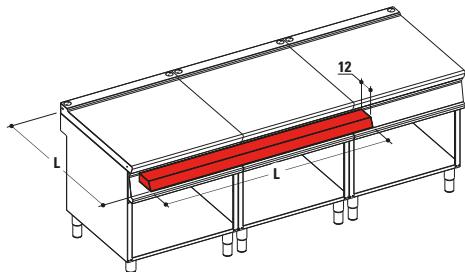


Code	Description
<b>719008</b>	<b>ZOCCOLO LATERALE (2PZ) MODULO MOSAICO</b> SIDE SOCKET (2PCS) MOSAICO MODULE



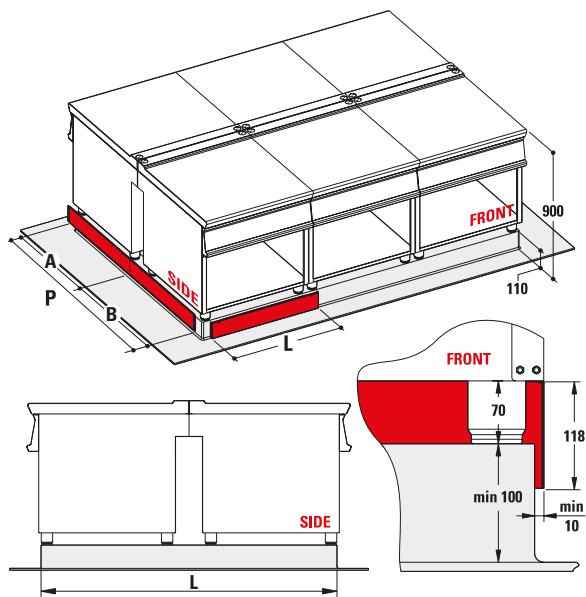
Code	Description
<b>719009</b>	<b>ZOCCOLATURA LATERALE PER ISOLA (1 COPPIA)</b> SIDE PLINTH FOR ISLAND (1 PAIR)

ACCESSORI | ACCESSORIES



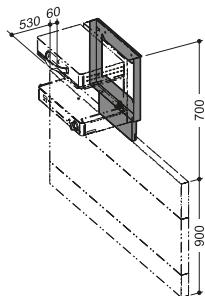
Non per brasiere ribaltabili / Not for tilting bratt pans

Code	Description
<b>399521</b>	<b>PIANO PORZIONATORE FRONTALE L=40CM</b> FRONT PLATE SHELF L=40CM
<b>399522</b>	<b>PIANO PORZIONATORE FRONTALE L=80CM</b> FRONT PLATE SHELF L=80CM
<b>399523</b>	<b>PIANO PORZIONATORE FRONTALE L=120CM</b> FRONT PLATES SHELF L=120CM
<b>399524</b>	<b>PIANO PORZIONATORE FRONTALE L=160CM</b> FRONT PLATE SHELF L=160CM



È consigliabile l'invio del layout con la disposizione delle apparecchiature  
 We recommend to send the layout of the appliances

Code	Description
<b>319003</b>	<b>ZOCCOLATURA FRONTALE 40CM PER INSTALLAZIONE SU BASAMENTO</b> 40CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319004</b>	<b>ZOCCOLATURA FRONTALE 80CM PER INSTALLAZIONE SU BASAMENTO</b> 80CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319005</b>	<b>ZOCCOLATURA FRONTALE 120CM PER INSTALLAZIONE SU BASAMENTO</b> 120CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>319006</b>	<b>ZOCCOLATURA FRONTALE 160CM PER INSTALLAZIONE SU BASAMENTO</b> 160CM FRONTAL KICK STRIP FOR SOCKET INSTALLATION
<b>399578</b>	<b>COMPLETAMENTO PER ISOLA SU ZOCCOLO (KIT-PIEDINI H=70 MM)</b> FEET KIT H=70MM/2,7INCH FOR SOCKET INSTALLATION
<b>719002</b>	<b>ZOCCOLATURA LATERALE T74 (1 MODULO) PER INSTALLAZIONE SU BASAMENTO RIF.B</b> SIDE PANELS FOR T74 (1 MODULE) FOR SOCKET INSTALLATION REF. B
<b>719010</b>	<b>ZOCCOLATURA LATERALE (2 PZ) MODULO MOSAICO (45 CM) PER INSTALLAZIONE SU BASAMENTO RIF.A</b> SIDE CLOSURE MOSAICO MODULE (2PCS) SOCKET INSTALLATION FOR SOCKET INSTALLATION REF. A
<b>719011</b>	<b>ZOCCOLATURA LATERALE (2 PZ) MODULO MOSAICO (45 CM) T74 PER INSTALLAZIONE SU BASAMENTO RIF.P</b> SIDE CLOSURE MOSAICO ISLAND (2PCS) FOR SOCKET INSTALLATION REF. P

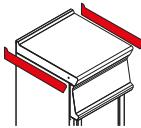


Code	Description
<b>319056</b>	<b>SUPPORTO SALAMANDRA POSATEGAMI IN TESTASOLO PER SE60 - QSE60 - QSET60 - SEC60</b> SALAMANDER SUPPORT FOR OVERHEAD SHELF STRUCTURE. FOR SE60-QSE60-QSET60-SEC60

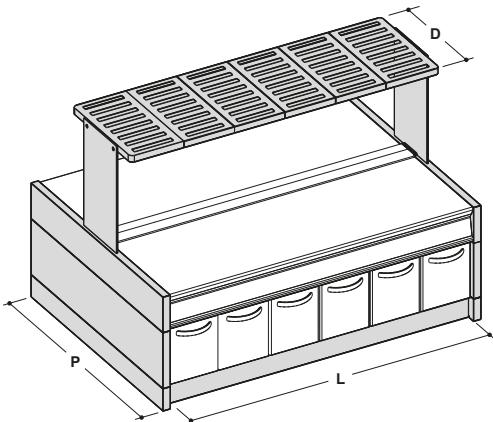


Code	Description
<b>399582</b>	<b>KIT FISSAGGIO A TERRA</b> GROUND FIXING KIT

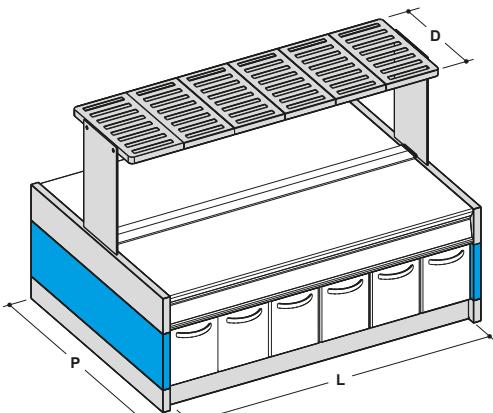
ACCESSORI | ACCESSORIES



Code	Description
<b>719007</b>	<b>COPPIA ELEMENTI DI CHIUSURA L=45CM</b> PAIR OF END ELEMENTS L=45CM



<b>Code</b>	<b>Description</b>
<b>719030</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAIC074+T74 L=200CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAIC074+T74 L=200CM - SHELF 55CM DEEP
<b>719031</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAIC074+T74 L=240CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAIC074+T74 L=240CM - SHELF 55CM DEEP
<b>719032</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAIC074+T74 L=280CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAIC074+T74 L=280CM - SHELF 55CM DEEP
<b>719033</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAIC074+T74 L=320CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAIC074+T74 L=320CM - SHELF 55CM DEEP
<b>719034</b>	<b>STRUTTURA POSATEGAMI INOX CON 2 FIANCONI MOSAIC074+T74 L=360CM - MENSOLA PROFONDITÀ 55CM</b> OVERHEAD STAINLESS STEEL SHELF STRUCTURE WITH 2 SIDE PANELS FOR MOSAIC074+T74 L=360CM - SHELF 55CM DEEP



Code	Description
<b>SHELF_COLOR</b>	<b>SUPPLEMENTO COLORE STANDARD 2 FIANCONI STRUTTURA POSATEGAMI</b> PRICE SUPPLEMENT FOR STANDARD COLOR ON 2 SIDE PANELS FOR OVERHEAD SHELF STRUCTURE



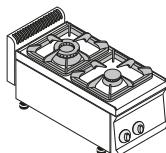
TECN070

**CUCINE A GAS | GAS COOKERS**

**PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA TOP**

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613001**

PC35G7

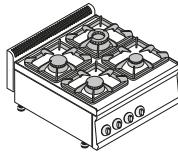
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
613001	PC35G7	10,5	1x7,2 + 1x3,3  Top kW - Btu/h 10,5 - 34.121	35  Inch 13.8	70  Inch 27.6	28  Inch 11.0	27.8	0.17

**48H**

**PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA TOP**

4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613002**

PC70G7

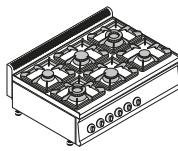
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
613002	PC70G7	19,5	1x7,2+1x3,3+2x4,5  Top kW - Btu/h 19,5 - 64.831	70  Inch 27.6	70  Inch 27.6	28  Inch 11.0	48.7	0.33

**48H**

**PIANO COTTURA GAS 6 FUOCHI CON GRIGLIE IN GHISA TOP**

6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613003**

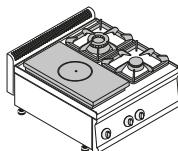
PC105G7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
613003	PC105G7	30	2x7,2+2x3,3+2x4,5  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	28  Inch 11.0	71.0	0.47

**PIANO COTTURA GAS 2 FUOCHI CON GRIGLIE IN GHISA E PIASTRA RISCALDANTE TOP**

2 BURNERS GAS BOILING TOP WITH HOTPLATE AND CAST IRON GRIDS

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613004**

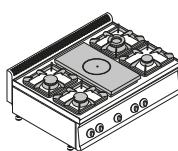
PCP70G7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
613004	PCP70G7	15	1x7,2 + 1x3,3  Top kW - Btu/h 15 - 51.182	70  Inch 27.6	70  Inch 27.6	28  Inch 11.0	69.0	0.33

**PIANO COTTURA GAS 4 FUOCHI CON GRIGLIE IN GHISA E PIASTRA RISCALDANTE TOP**

4 BURNERS GAS BOILING TOP WITH HOTPLATE AND CAST IRON GRIDS

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613005**

PCP105G7

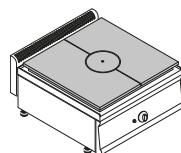
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
613005	PCP105G7	22,8	1x7,2+2x3,3+1x4,5  Top kW - Btu/h 22,8 - 75.067	105  Inch 41.3	70  Inch 27.6	28  Inch 11.0	90.0	0.50

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA TUTTAPIASTRA A GAS TOP

GAS SOLID TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

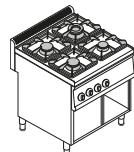


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613006</b>	PPC70G7	9	<b>Top</b> kW - Btu/h 9 - 30.709	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	74.0	0.33

### PIANO COTTURA GAS 4 FUOCHI FREESTANDING SU VANO APERTO

4 BURNERS FREESTANDING GAS BOILING TOP ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



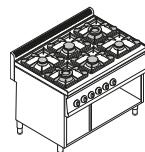
Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613036</b>	PC70G7A	19,5	1x7,2+1x3,3+2x4,5 <b>Top</b> kW - Btu/h 19,5 - 64.831	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	71.2	0.68

**48H**

### PIANO COTTURA GAS 6 FUOCHI FREESTANDING SU VANO APERTO

6 BURNERS FREESTANDING GAS BOILING TOP ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613037</b>	PC105G7A	30	2x7,2+2x3,3+2x4,5 <b>Top</b> kW - Btu/h 30 - 102.364	105 Inch 41.3	70 Inch 27.6	85 Inch 33.5	103.0	0.99

**48H**

### CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

4 BURNERS GAS BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613007</b>	PF70G7	19,5 + 4,7	400 3N ~ Hz 50/60	1x7,2+1x3,3+2x4,5 <b>Oven</b> kW 4,7 <b>Top</b> kW - Btu/h 19,5 - 64.831	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	109.5	0.70

**CUCINE A GAS | GAS COOKERS**

**CUCINA GAS 4 FUOCHI CON GRIGLIE IN GHISA SU FORNO STATICO GAS GN2/1 E 1 GRIGLIA**

4 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN AND 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



**613011**

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³	48H
	PF70GG7	26,5	1x7,2+1x3,3+2x4,5  Oven kW 7  Top kW - Btu/h 19,5 - 64.831	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	114.4	0.69	

**CUCINA GAS 4 FUOCHI CON FORNO ELETTRICO CONVEZIONE GN1/1 E 1 GRIGLIA**

4 BURNERS GAS BOILING TOP ON GN1/1 CONVECTION ELECTRIC OVEN AND 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



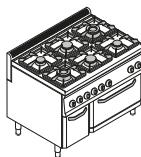
**613017**

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PF70V7	19,5 + 5	400 2N ~  Hz 50/60	1x7,2+1x3,3+2x4,5  Oven kW 5  Top kW - Btu/h 19,5 - 64.831	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	110.0	0.70

**CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA**

6 BURNERS GAS BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



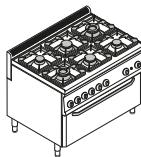
**613008**

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PF105G7	30 + 4,7	400 3N ~  Hz 50/60	2x7,2+2x3,3+2x4,5  Oven kW 4,7  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	151.0	1.02

**CUCINA GAS 6 FUOCHI CON FORNO GAS STATICO FULL-SIZE (CM92,5X63X40) E GRILL ELETTRICO CON 1 GRIGLIA**

6 BURNERS GAS BOILING TOP ON FULL-SIZE (CM92,5X63X40) GAS STATIC OVEN AND ELECTRIC GRILL WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**



**613009**

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	PFX105GGE7	37 + 3	230 ~  Hz 50/60	2x7,2+2x3,3+2x4,5  Oven kW 7 + 3(grill)  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	165.0	1.03

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO STATICO FULL-SIZE (CM92,5X63X40) CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON FULL-SIZE (CM92,5X63X40) ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613010**

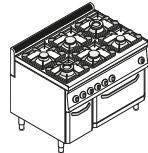
PFX105G7

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		30 + 6,3	400 3N ~ Hz 50/60	2x7,2+2x3,3+2x4,5  Oven kW 6,3  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	156.2	0.99

### CUCINA GAS 6 FUOCHI CON FORNO GAS STATICO GN2/1 E 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN AND 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613014**

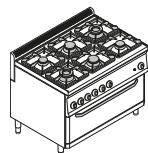
PF105GG7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		37	2x7,2+2x3,3+2x4,5  Oven kW 7  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	153.0	0.99

### CUCINA GAS 6 FUOCHI CON FORNO GAS STATICO FULL-SIZE (CM92,5X63X30) CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON FULL-SIZE(CM92,5X63X30) GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613016**

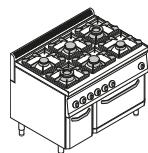
PFX105GG7

Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		37	2x7,2+2x3,3+2x4,5  Oven kW 7  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	158.0	0.99

### CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO CONVEZIONE GN1/1 E 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON GN1/1 CONVECTION ELECTRIC OVEN AND 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



**613018**

PF105V7

Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
		30 + 5	400 2N ~ Hz 50/60	2x7,2+2x3,3+2x4,5  Oven kW 5  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	150.0	1.01

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 6 FUOCHI SU FORNO ELETTRICO CONVEZIONE FULL-SIZE (CM92,5X63X40) CON 1 GRIGLIA 6 BURNERS GAS BOILING TOP ON FULL-SIZE (CM92,5X63X40) ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**

  <b>613083</b>	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		PFX105V7	30 + 5	400 2N ~ 50/60	2x7,2+2x3,3+2x4,5  Oven kW 5  Top kW - Btu/h 30 - 102.364	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	157.0	1.01

### CUCINA GAS TUTTAPIASTRA CON FORNO STATICO GAS GN2/1 CON 1 GRIGLIA GAS SOLID BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATED: **CE GAR EAC**

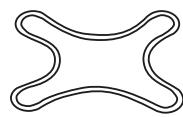
  <b>613013</b>	Code	Model	Tot. kW	kW	Length cm	Depth cm	Height cm	Kg	m³
		PPF70GG7	16	Oven kW 7  Top kW - Btu/h 9 - 30.709	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	136.5	0.70

### CUCINA GAS 4 FUOCHI CON PIASTRA RISCALDANTE E FORNO GAS STATICO GN2/1 CON 1 GRIGLIA 4 BURNERS GAS BOILING TOP WITH HOTPLATE ON GN2/1 GAS STATIC OVEN WITH 1 GRID

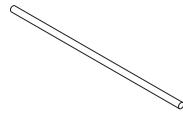
CERTIFICATO/CERTIFICATED: **CE GAR EAC SASO**

  <b>613015</b>	Code	Model	Tot. kW	kW	Length cm	Depth cm	Height cm	Kg	m³
		PFP105GG7	29,8	1x7,2+2x3,3+1x4,5  Oven kW 7  Top kW - Btu/h 22,8 - 75.067	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	172.2	1.03

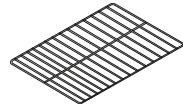
**ACCESSORI CUCINE A GAS | GAS COOKERS ACCESSORIES**



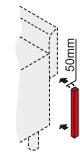
Code	Description
<b>120655</b>	<b>RIDUTTORE POSAPENTOLE</b> PAN SUPPORT GRID



Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>220595</b>	<b>GRIGLIA FORNO EXTRA FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE OVEN (88X62CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)
<b>619006</b>	<b>GRIGLIA EXTRA PER FORNO ELETTRICO VENTILATO FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE FAN ASSISTED ELECTRIC OVEN (88X62CM)



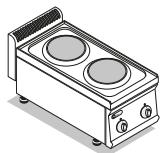
Code	Description
<b>220722</b>	<b>TAMPONAMENTO PER ELEMENTI FREESTANDING 50MM</b> 50MM JOINT PANEL FOR FREESTANDING ELEMENTS

**CUCINE ELETTRICHE | ELECTRIC COOKERS**

**PIANO COTTURA ELETTRICO 2 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN)**

2 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616004</b>	PCR35E7	5,2	400 2N ~ Hz 50/60	2x2,6 <b>Top</b> kW - Btu/h 5,2 - 17.061	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	20.0	0.17

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 22X22CM - 8.7X8.7 IN)**

2 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616008</b>	PCS35E7	5,2	400 2N ~ Hz 50/60	2x2,6 <b>Top</b> kW - Btu/h 5,2 - 17.061	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	23.6	0.17

**PIANO COTTURA ELETTRICO 3+1 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)**

3+1 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)

CERTIFICATO/CERTIFIED: **CE**

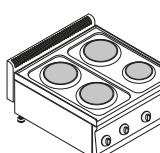


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616005</b>	PCR70E7	9,3	400 3N ~ Hz 50/60	3x2,6 + 1x1,5 <b>Top</b> kW - Btu/h 9,3 - 30.709	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	32.0	0.33

**PIANO COTTURA ELETTRICO 4 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN)**

4 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

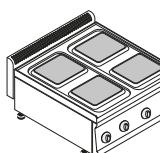


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616006</b>	PCR70E7/1	10,4	400 3N ~ Hz 50/60	4x2,6 <b>Top</b> kW - Btu/h 10,4 - 34.121	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	34.0	0.33

**PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 22X22CM - 8.7X8.7 IN)**

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616009</b>	PCS70E7	10,4	400 3N ~ Hz 50/60	4x2,6 <b>Top</b> kW - Btu/h 10,4 - 34.121	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	42.0	0.33

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### PIANO COTTURA ELETTRICO 6 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN)

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616007</b>	PCR105E7	15,6	400 3N ~ Hz 50/60	6x2,6 <b>Top</b> kW - Btu/h 15,6 - 51.182	105 Inch 41.3	70 Inch 27.6	28 Inch 11.0	46.0	0.49

### PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE HERMETICHE TOP (PIASTRA 22X22CM - 8.7X8.7 IN)

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**

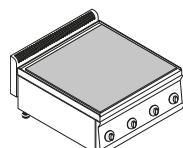


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616010</b>	PCS105E7	15,6	400 3N ~ Hz 50/60	6x2,6 <b>Top</b> kW - Btu/h 15,6 - 51.182	105 Inch 41.3	70 Inch 27.6	28 Inch 11.0	55.6	0.46

### PIANO COTTURA ELETTRICO TUTTAPIASTRA TOP

SINGLE PLATE ELECTRIC SOLID TOP

CERTIFICATO/CERTIFIED: **CE**

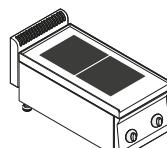


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616003</b>	PP70E7	8	400 3N ~ Hz 50/60	4x2 <b>Top</b> kW - Btu/h 8 - 27.297	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	74.4	0.33

### PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE COMPLANARI PIASTRA 30X30CM - 11.8X11.8IN)

2 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**

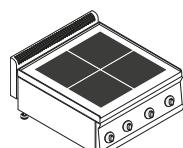


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616090</b>	PCU35E7	5	400 2N ~ Hz 50/60	2X2,5 <b>Top</b> kW - Btu/h 5 - 17.061	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	43.5	0.17

### PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE COMPLANARI (PIASTRA 30X30CM - 11.8X11.8IN)

4 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616091</b>	PCU70E7	10	400 3N ~ Hz 50/60	4X2,5 <b>Top</b> kW - Btu/h 10 - 34.121	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	75.0	0.32

**CUCINE ELETTRICHE | ELECTRIC COOKERS**

**PIANO COTTURA ELETTRICO 2 PIASTRE QUADRE COMPLANARI SU VANO APERTO (PIASTRA 30X30X30CM - 11.8X11.8IN)**

2 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616092</b>	PCU35FE7	5	400 2N ~ Hz 50/60	2X2,5 <b>Top</b> kW - Btu/h 5 - 17.061	35 Inch 13.8	70 Inch 27.6	85 Inch 33.5	42.0	0.43

**PIANO COTTURA ELETTRICO 4 PIASTRE QUADRE COMPLANARI SU VANO APERTO (PIASTRA 30X30 CM - 11.8X11.8IN)**

4 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616093</b>	PCU70FE7	10	400 3N ~ Hz 50/60	4X2,5 <b>Top</b> kW - Btu/h 10 - 34.121	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	99.0	0.69

**PIANO COTTURA ELETTRICO 6 PIASTRE QUADRE COMPLANARI SU VANO APERTO (PIASTRA 30X30CM - 11.8X11.8IN)**

6 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616094</b>	PCU105FE7	15	400 3N ~ Hz 50/60	6X2,5 <b>Top</b> kW - Btu/h 15 - 51.182	105 Inch 41.3	70 Inch 27.6	85 Inch 33.5	142.0	1.02

**CUCINA ELETTRICA 3+1 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 E1 GRIGLIA (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)**

3+1 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN & DIAM15CM - 5.9IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616014</b>	PFR70E7	14	400 3N ~ Hz 50/60	3x2,6 + 1x1,5 <b>Oven</b> kW 4,7 <b>Top</b> kW - Btu/h 9,3 - 30.709	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	93.6	0.70

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 4 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 E 1GRIGLIA (DIAM 22CM - 8.7IN)

4 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616015</b>	PFR70E7/1	15,1	400 3N ~ Hz 50/60	4x2,6  Oven kW 4,7  Top kW - Btu/h 10,4 - 34.121	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	93.2	0.70

### CUCINA ELETTRICA 4 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 E 1GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN)

4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616017</b>	PFS70E7	15,1	400 3N ~ Hz 50/60	4x2,6  Oven kW 4,7  Top kW - Btu/h 10,4 - 34.121	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	103.8	0.69

### CUCINA ELETTRICA 4 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (DIAM 22CM - 8.7IN)

4 ROUND HERMETIC ELECTRIC HOT PLATES BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

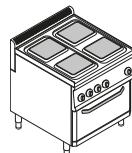


	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616074</b>	PFR70V7/1	15,4	400 3N ~ Hz 50/60	4x2,6  Oven kW 5  Top kW - Btu/h 10,4 - 34.121	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	94.0	0.68

### CUCINA ELETTRICA 4 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN)

4 SQUARE HERMETIC ELECTRIC HOT PLATES BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616076</b>	PFS70V7	15,4	400 3N ~ Hz 50/60	4x2,6  Oven kW 5  Top kW - Btu/h 10,4 - 34.121	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	101.0	0.70

**CUCINE ELETTRICHE | ELECTRIC COOKERS**

**CUCINA ELETTRICA 6 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 E 1GRIGLIA (DIAM 22CM - 8.7IN)**

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616016</b>	PFR105E7	20,3	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 15,6 - 51.182	105  <i>Inch</i> 41.3	70  <i>Inch</i> 27.6	85  <i>Inch</i> 33.5	122.0	0.99

**CUCINA ELETTRICA 6 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 E 1GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN)**

6 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616020</b>	PFS105E7	20,3	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 15,6 - 51.182	105  <i>Inch</i> 41.3	70  <i>Inch</i> 27.6	85  <i>Inch</i> 33.5	136.0	0.99

**CUCINA ELETTRICA 6 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO FULL-SIZE (CM92,5X63X30) E 1 GRIGLIA (DIAM 22CM-8.7IN)**

6 ROUND ELECTRIC HERMETIC HOT PLATES WITH FULL-SIZE (CM92,5X63X30) ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616022</b>	PFRX105E7	21,9	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 6,3  <b>Top</b> kW - Btu/h 15,6 - 51.182	105  <i>Inch</i> 41.3	70  <i>Inch</i> 27.6	85  <i>Inch</i> 33.5	134.0	0.99

**CUCINA ELETTRICA 6 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO CONVEZIONE FULL-SIZE (CM92,5X63X30) E 1 GRIGLIA (PIASTRA-22X22CM - 8.7X8.7IN)**

6 SQUARE ELECTRIC HERMETIC HOT PLATES WITH FULL-SIZE (CM92,5X63X30) ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616025</b>	PFSX105VE7	20,6	400 3N ~ Hz 50/60	6x2,6  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 15,6 - 51.182	105  <i>Inch</i> 41.3	70  <i>Inch</i> 27.6	85  <i>Inch</i> 33.5	141.4	1.01

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 6 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (DIAM 22CM - 8.7IN) 6 ROUND HERMETIC ELECTRIC HOT PLATES BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616075</b>	PFR105V7	20,6	400 3N ~ Hz 50/60	6x2,6  Oven kW 5  Top kW - Btu/h 15,6 - 51.182	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	124.0	1.02

### CUCINA ELETTRICA 6 PIASTRE QUADRE HERMETICHE SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 22X22CM - 8.7X8.7IN) 6 SQUARE HERMETIC ELECTRIC HOT PLATES BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)

CERTIFICATO/CERTIFIED: **CE**

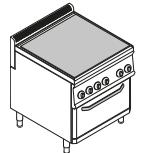


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616077</b>	PFS105V7	20,6	400 3N ~ Hz 50/60	6x2,6  Oven kW 5  Top kW - Btu/h 15,6 - 51.182	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	136.0	0.99

### CUCINA ELETTRICA TUTTA PIASTRA SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

ELECTRIC SOLID TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**

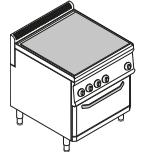


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616013</b>	PPF70E7	12,7	400 3N ~ Hz 50/60	4x2  Oven kW 4,7  Top kW - Btu/h 8 - 27.297	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	134.0	0.70

### CUCINA ELETTRICA TUTTAPIASTRA SU FORNO ELETTRICO CONVEZIONE GN1/1 E 1 GRIGLIA

ELECTRIC SOLID TOP ON GN1/1 ELECTRIC CONVECTION OVEN AND 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616071</b>	PPF70V7	13	400 3N ~ Hz 50/60	4x2  Oven kW 5  Top kW - Btu/h 8 - 27.297	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	138.0	0.70

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 4 PIASTRE QUADRE COMPLANARI CON FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)

4 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP ON GN1/1 CONVECTION ELECTRIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CE**



**616097**

PFU70V7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		15	400 3N ~ Hz 50/60	4X2,5  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 10 - 34.121	70  <i>Inch</i> 27.6	70  <i>Inch</i> 27.6	85  <i>Inch</i> 33.5	133.0	0.70

### CUCINA ELETTRICA 4 PIASTRE QUADRE COMPLANARI SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PIASTRA 30X30CM - 11.8X11.8IN)

4 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CE**



**616100**

PFU70E7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		14,7	400 3N ~ Hz 50/60	4X2,5  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 10 - 34.121	70  <i>Inch</i> 27.6	70  <i>Inch</i> 27.6	85  <i>Inch</i> 33.5	133.0	0.70

### CUCINA ELETTRICA 6 PIASTRE QUADRE CON FORNO COMPLANARI ELETTRICO STATICO GN2/1 CON 1 GRIGLIA (PLATE 30X30CM - 11.8X11.8IN)

6 SQUARE COPLANAR HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

CERTIFICATO/CERTIFICATE: **CE**

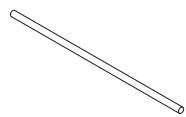


**616098**

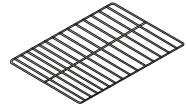
PFU105E7

Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
		19,7	400 3N ~ Hz 50/60	6X2,5  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 15 - 51.182	105  <i>Inch</i> 41.3	70  <i>Inch</i> 27.6	85  <i>Inch</i> 33.5	183.0	1.00

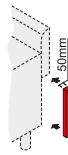
**ACCESSORI CUCINE ELETTRICHE** | ELECTRIC COOKERS ACCESSORIES



Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT



<b>Code</b>	<b>Description</b>
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>220595</b>	<b>GRIGLIA FORNO EXTRA FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE OVEN (88X62CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)
<b>619006</b>	<b>GRIGLIA EXTRA PER FORNO ELETTRICO VENTILATO FULL-SIZE (88X62CM)</b> EXTRA GRID FOR FULL-SIZE FAN ASSISTED ELECTRIC OVEN (88X62CM)



<b>Code</b>	<b>Description</b>
<b>220722</b>	<b>TAMPONAMENTO PER ELEMENTI FREESTANDING 50MM</b> 50MM JOINT PANEL FOR FREESTANDING ELEMENTS

## CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI TOP

2 HOT ZONES GLASS CERAMIC BOILING TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616001</b>	PCC35E7	4,3	400 2N ~ Hz 50/60	1x1,8 + 1x2,5 <b>Top</b> kW - Btu/h 4,3 - 13.649	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	18.2	0.18

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 4 ZONE RISCALDANTI TOP

4 HOT ZONES GLASS CERAMIC BOILING TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616002</b>	PCC70E7	8,6	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	30.0	0.33

### CUCINA ELETTRICA VETROCERAMICA SU FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

ELECTRIC GLASS CERAMIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616023</b>	PFC70E7	13,3	400 3N ~ Hz 50/60	2x2,5 + 2x1,8 <b>Oven</b> kW 4,7 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	88.0	0.70

### CUCINA ELETTRICA VETROCERAMICA SU FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA

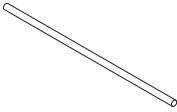
ELECTRIC GLASS CERAMIC BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616072</b>	PFC70V7	13,6	400 3N ~ Hz 50/60	2x2,5 + 2x1,8 <b>Oven</b> kW 5 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	89.0	0.70

**ACCESSORI CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS ACCESSORIES**

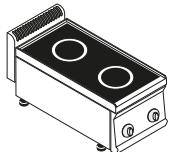
	<b>Code</b> <b>220585</b>	<b>Description</b> <b>ELEMENTO DI UNIONE</b> JOINT ELEMENT	
	<b>Code</b> <b>220590</b> <b>619004</b>	<b>Description</b> <b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM) <b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)	

## PIANI A INDUZIONE | INDUCTION COOKERS

### PIANO COTTURA A INDUZIONE 2 ZONE TOP

2 ZONES INDUCTION BOILING TOP

CERTIFICATO/CERTIFICATE: **CE**

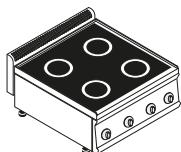


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616111</b>	PIN35E7N	7	400 3 ~ <b>Hz</b> 50/60	2x3,5	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	28.6	0.17

### PIANO COTTURA INDUZIONE 4 ZONE TOP

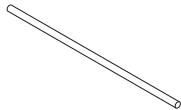
4 ZONES INDUCTION BOILING TOP

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>616112</b>	PIN70E7N	14	400 3 ~ <b>Hz</b> 50/60	4x3,5	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	51.4	0.33

## ACCESSORI PIANI A INDUZIONE | INDUCTION COOKERS ACCESSORIES

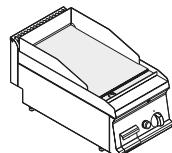


Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

## FRY TOP | FRY TOPS

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

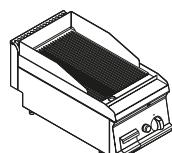
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613084</b>	FTL35G7	7	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	41.0	0.17

### FRY TOP GAS PIASTRA RIGATA TOP GAS GRIDDLE WITH RIBBED PLATE TOP

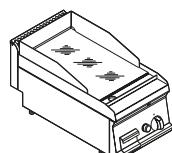
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613085</b>	FTR35G7	7	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	40.0	0.17

### FRY TOP GAS PIASTRA LISCIA CROMATA TOP GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

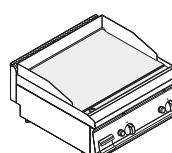
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613086</b>	FTC35G7	7	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	42.5	0.18

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

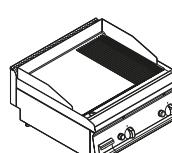


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613087</b>	FTL70G7	14	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	72.0	0.33

48H

### FRY TOP GAS PIASTRA 1/3 RIGATA TOP GAS GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613088</b>	FTR70G7	14	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	69.8	0.33

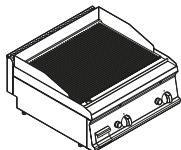
48H

**FRY TOP | FRY TOPS**

**FRY TOP GAS PIASTRA RIGATA TOP**

GAS GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

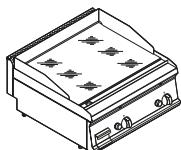


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613089</b>	FTRR70G7	14	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	70.0	0.33

**FRY TOP GAS PIASTRA LISCIA CROMATA TOP**

GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

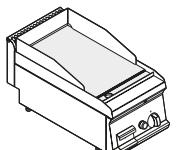


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613090</b>	FTC70G7	14	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	63.5	0.33

**FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

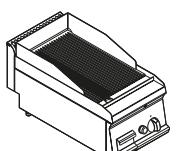


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613098</b>	FTL35G7/B	7	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	41.8	0.17

**FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

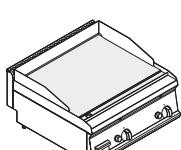


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613099</b>	FTR35G7/B	7	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	44.0	0.17

**FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

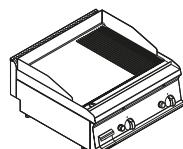


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613100</b>	FTL70G7/B	14	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	73.2	0.32

## FRY TOP | FRY TOPS

### FRY TOP GAS PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP GAS GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

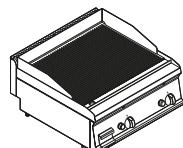
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613101</b>	FTR70G7/B	14	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	72.5	0.33

### FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA TOP GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

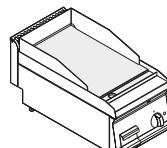
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613102</b>	FTRR70G7/B	14	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	76.0	0.33

### FRY TOP ELETTRICO PIASTRA LISCIA TOP ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

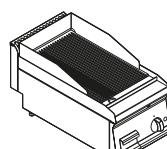
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616079</b>	FTL35E7	3,9	380-415 3N~ Hz 50/60	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	38.0	0.17

### FRY TOP ELETTRICO PIASTRA RIGATA TOP ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

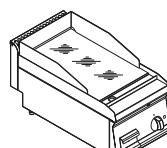
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616080</b>	FTR35E7	3,9	380-415 3N~ Hz 50/60	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	37.6	0.17

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

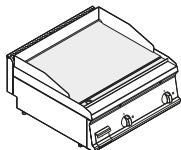


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616081</b>	FTC35E7	3,9	380-415 3N~ Hz 50/60	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	38.0	0.17

## FRY TOP | FRY TOPS

### FRY TOP ELETTRICO PIASTRA LISCIA TOP ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

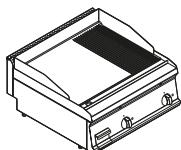


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616082</b>	FTL70E7	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	67.0	0.33

**48H**

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA TOP ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

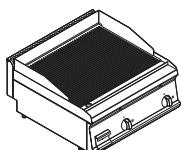


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616083</b>	FTR70E7	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	65.8	0.32

**48H**

### FRY TOP ELETTRICO PIASTRA RIGATA TOP ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

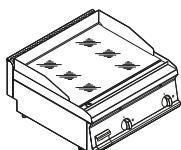
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616084</b>	FTRR70E7	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	64.6	0.33

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

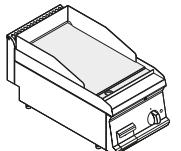
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616085</b>	FTC70E7	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	67.4	0.33

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



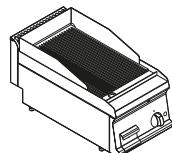
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616106</b>	FTL35BE7	3,9	380-415 3N- Hz 50/60	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	40.0	0.18

**FRY TOP | FRY TOPS**

**FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

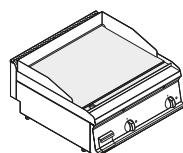


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616107</b>	FTR35BE7	3,9	380-415 3N~ Hz 50/60	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	42.0	0.17

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

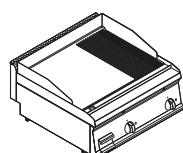


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616108</b>	FTL70BE7	7,8	380-415 3N~ Hz 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	68.0	0.33

**FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

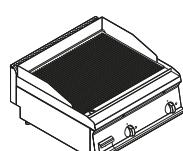


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616109</b>	FTR70BE7	7,8	380-415 3N~ Hz 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	66.6	0.33

**FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

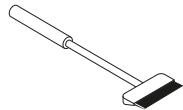
ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616110</b>	FTTR70BE7	7,8	380-415 3N~ Hz 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	73.0	0.33

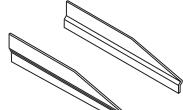
**ACCESSORI FRY TOP | FRY TOPS ACCESSORIES**



<b>Code</b>	<b>Description</b>
<b>120595</b>	<b>RASCHIETTO PER PULIZIA FRY TOP</b> SCRAPER FOR THE GRIDDLE CLEANING



<b>Code</b>	<b>Description</b>
<b>120597</b>	<b>RASCHIETTO - KIT LAMA RICAMBIO (10PZ)</b> SCRAPER BLADES (10PCS)



<b>Code</b>	<b>Description</b>
<b>619005</b>	<b>COPPIA ELEMENTI DI UNIONE PER FRY TOP</b> PAIR OF JOINT ELEMENTS FOR GRIDDLE

## FRIGGITRICI | FRYERS

### FRIGGITRICE GAS 13LT FONDO V FREESTANDING SU VANO CHIUSO CON CESTELLI COPERTI E VASCA RECUPERO OLIO INCLUSI

FREESTANDING 13LT GAS FRYER WITH V SHAPED TANK ON CLOSED CABINET - BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613094</b>	FRSV35G7T	12	35 Inch 13.8	70 Inch 27.6	85 Inch 33.5	59.2	0.48

### FRIGGITRICE GAS 13+13LT FONDO A V FREESTANDING SU VANO CHIUSO-CESTELLI, COPERTI E UNA VASCA RECUPERO OLIO INCLUSI

FREESTANDING 13+13LT GAS FRYER WITH CLEAN V SHAPED TANK ON CLOSED CABINET-BASKETS, LID AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613095</b>	FRSV70G7T	24	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	97.4	0.77

### FRIGGITRICE GAS 14LT SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO-INCLUSI COPERTI, CESTELLI E VASCA RECUPERO OLIO

FREESTANDING 14LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET-WITH BASKETS, LIDS, OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



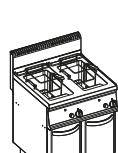
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613026</b>	FRS35G7	11,5	35 Inch 13.8	70 Inch 27.6	85 Inch 33.5	54.6	0.48

48H

### FRIGGITRICE GAS 14+14LT CON SCAMBIATORI IN VASCA FREESTANDING SU VANO CHIUSO-INCLUSI COPERTI, CESTELLI E VASCA RECUPERO OLIO

FREESTANDING 14+14LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET-WITH BASKETS, LIDS AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC SASO**



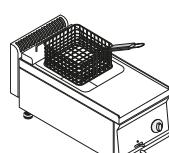
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613027</b>	FRS70G7	23	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	85.2	0.77

48H

### FRIGGITRICE ELETTRICA 8LT TOP - INCLUSI CESTELLI E COPERTI

8LT ELECTRIC FRYER - BASKETS AND LIDS INCLUDED

CERTIFICATO/CERTIFIED: **CE**



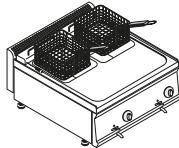
Code	Model	Tot. kW	V 400 3N ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>616033</b>	FR35E7	6	V 400 3N ~ Hz 50/60	35 / 13.8	70 / 27.6	28 / 11.0	22.0	0.18
<b>616088</b>	FR35ES7	7,5	V 400 3N ~ Hz 50/60	35 / 13.8	70 / 27.6	28 / 11.0	22.4	0.17

## FRIGGITRICI | FRYERS

### FRIGGITRICE ELETTRICA 8LT+8LT TOP -CESTELLI E COPERCHI INCLUSI

8LT+8LT ELECTRIC FRYER TOP - BASKETS AND LIDS INCLUDED

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V 400 3N ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³	
<b>616034</b>	FR70E7	12		70 / 27.6	70 / 27.6	28 / 11.0	37.8	0.33	<b>48H</b>
<b>616089</b>	FR70ES7	15	V 400 3N ~ Hz 50/60	70 / 27.6	70 / 27.6	28 / 11.0	38.2	0.33	

### FRIGGITRICE ELETTRICA 14LT FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI

FREESTANDING 14LT ELECTRIC FRYER ON CLOSED CABINET WITH BASKETS, LIDS AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	
<b>616035</b>	FRS35E7	10,8	400 3N ~ Hz 50/60	35 Inch 13.8	70 Inch 27.6	85 Inch 33.5	48.0	0.44	<b>48H</b>

### FRIGGITRICE ELETTRICA 14+14 LT FREESTANDING SU VANO CHIUSO-CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI

FREESTANDING 14+14LT ELECTRIC FRYER ON CLOSED CABINET-BASKETS, LIDS AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	
<b>616036</b>	FRS70E7	21,6	400 3N ~ Hz 50/60	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	77.0	0.70	<b>48H</b>

### FRIGGITRICE ELETTRICA CONTROLLO ELETTRONICO 14LT FREESTANDING SU VANO CHIUSO-RESISTENZE BASCULANTI - CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI

14LT FREESTANDING ELECTRIC FRYER ELECTRONIC CONTROL ON CLOSED CABINET- BASKETS,LIDS AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

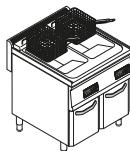


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	
<b>616101</b>	FRSD35E7	10,8	400 3N ~ Hz 50/60	35 Inch 13.8	70 Inch 27.6	85 Inch 33.5	48.6	0.44	

### FRIGGITRICE ELETTRICA 14+14LT FREESTANDING SU VANO CHIUSO - CONTROLLO ELETTRONICO - RESISTENZE BASCULANTI - CESTELLI, COPERCHI E VASCA RECUPERO OLIO INCLUSI

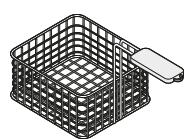
FREESTANDING 14+14LT ELECTRIC FRYER ELECTRONIC CONTROL ON CLOSED CABINET- TIILING HEATING ELEMENTS - BASKETS, LIDS AND OIL DRAINING TANK INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

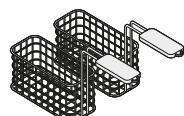


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	
<b>616102</b>	FRSD70E7	21,6	400 3N ~ Hz 50/60	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	77.7	0.70	

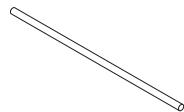
**ACCESSORI FRIGGITRICI | FRYERS ACCESSORIES**



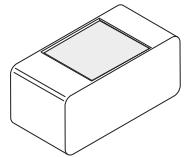
Code	Description
<b>120575</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 8LT - DIM. CM (21X26,5X10,5HCM)</b> EXTRA BASKET FOR 8LT FRYERS (21X26,5X10,5HCM)
<b>220620</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 13 E 14LT- DIM. CM (21,5X29,5X12H)</b> EXTRA BASKET FOR 13 AND 14LT FRYERS- DIM. CM (21,5X29,5X12H)



Code	Description
<b>120690</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8LT - DIM. CM (10,5X26,5X10,5H)</b> BASKETS - EXTRA (2 PCS) FOR 8LT FRYERS- DIM. CM (10,5X26,5X10,5H)
<b>220650</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8+8/13/14 LT - DIM. CM (10,5X29,5X12H)</b> BASKETS EXTRA (2 PCS) FOR 8+8/13/14LT FRYERS- DIM. CM (10,5X29,5X12H)



Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT



Code	Description
<b>220750</b>	<b>VASCA RACCOGLI OLIO EXTRA PER FRIGGITRICI 14LT</b> EXTRA OIL-DRAINING TANK FOR 14LT FRYERS

## SCALDAPATATE | CHIP SCUTTLE

### SCALDAPATATE ELETTRICO GN1/1 TOP

GN1/1 ELECTRIC CHIP SCUTTLE TOP

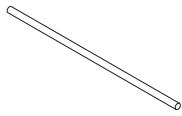
CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Length cm	Depth cm	Height cm	Kg	m³
<b>616044</b>	SP35E7	1	220-240 ~ <b>Hz</b> 50/60	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	18.8	0.21

**48H**

## ACCESSORI SCALDAPATATE | CHIP SCUTTLE ACCESSORIES



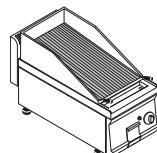
Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

## GRIGLIE PIETRA LAVICA | LAVASTONE GRILL

### GRIGLIA GAS A PIETRA LAVICA TOP

GAS LAVASTONE GRILL TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

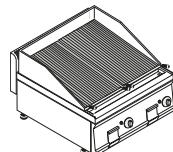


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613032</b>	GR35G7	6,9	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	33.8	0.17

### GRIGLIA GAS A PIETRA LAVICA TOP

GAS LAVASTONE GRILL TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



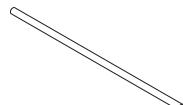
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613033</b>	GR70G7	13,8	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	58.2	0.33

**48H**

## ACCESSORI GRIGLIE PIETRA LAVICA | LAVASTONE GRILLS ACCESSORIES



Code	Description
<b>120630</b>	<b>GRIGLIA PESCE (30X48 CM) SOLO PER GRILL A GAS</b> GRID FOR FISH (30X48 CM) - ONLY FOR GAS GRILLS

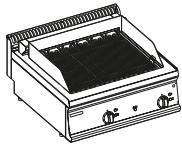


Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

**GRIGLIE DIRETTE | DIRECT GRILL**

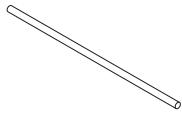
**GRIGLIA ELETTRICA COTTURA A CONTATTO CON ACQUA TOP**  
ELECTRIC CONTACT GRILL WITH WATER TOP

CERTIFICATO/CERTIFICATE: **CE**



	<b>Code</b>	<b>Model</b>	<b>Tot. kW</b>	<b>V</b>	<b>Length cm</b>	<b>Depth cm</b>	<b>Height cm</b>	<b>Kg</b>	<b>m³</b>
<b>616113</b>		GD70E7N	8,2	380-415 3N- <b>Hz</b> 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	47.0	0.33

**ACCESSORI GRIGLIE DIRETTE | DIRECT GRILLS ACCESSORIES**



<b>Code</b>	<b>Description</b>
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

## CUOCIPASTA | PASTA COOKERS

### CUOCIPASTA GAS GN2/3 23LT FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

FREESTANDING GN2/3 23LT GAS PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC**



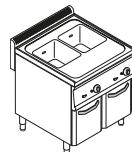
	Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>613034</b>	CP35G7	10	35 Inch 13.8	70 Inch 27.6	85 Inch 33.5	51.4	0.44

**48H**

### CUOCIPASTA GAS GN2/3 23+23LT FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

FREESTANDING GN2/3 23+23LT GAS PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE GAR EAC**



	Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>613035</b>	CP70G7	20	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	83.0	0.70

**48H**

### CUOCIPASTA ELETTRICO GN2/3 23LT FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

FREESTANDING GN2/3 23LT ELECTRIC PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE**



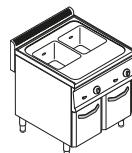
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616045</b>	CP35E7	4,8	400 3N ~ Hz 50/60	35 Inch 13.8	70 Inch 27.6	85 Inch 33.5	47.0	0.45

**48H**

### CUOCIPASTA ELETTRICO GN2/3 23+23LT FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

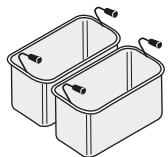
FREESTANDING GN2/3 23+23LT ELECTRIC PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFIED: **CE**

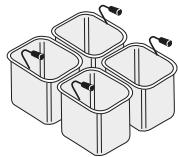


	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616046</b>	CP70E7	9,6	400 3N ~ Hz 50/60	70 Inch 27.6	70 Inch 27.6	85 Inch 33.5	77.6	0.66

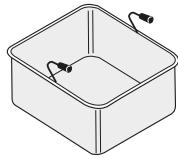
**ACCESSORI CUOCIPASTA | PASTA COOKERS ACCESSORIES**



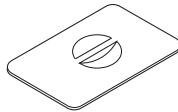
<b>Code</b>	<b>Description</b>
<b>120620</b>	<b>CESTELLO 2 PZ X GN1/3 PER CUOCIPASTA -DIM. CM (29X16X20H)</b> BASKET 2 PCS X GN1/3 FOR PASTA COOKER -DIM. CM (29X16X20H)



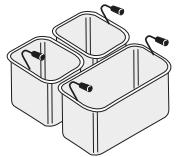
<b>Code</b>	<b>Description</b>
<b>120625</b>	<b>CESTELLO 4 PZ X GN1/6 PER CUOCIPASTA -DIM. CM (14X14X20H)</b> BASKET 4 PCS X GN1/6 FOR PASTA COOKER -DIM. CM (14X14X20H)



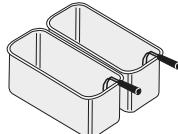
<b>Code</b>	<b>Description</b>
<b>120635</b>	<b>CESTELLO 1 PZ X GN2/3 PER CUOCIPASTA -DIM. CM (29X29X20H)</b> BASKET 1 PCS X GN2/3 FOR PASTA COOKER -DIM. CM (29X29X20H)



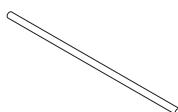
<b>Code</b>	<b>Description</b>
<b>120652</b>	<b>COPERCHIO GN2/3 PER CUOCIPASTA</b> GN2/3 LID FOR PASTA COOKER



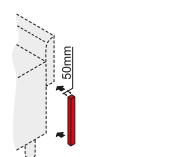
<b>Code</b>	<b>Description</b>
<b>120660</b>	<b>CESTELLO 1XGN1/3 + 2 XGN1/6 PER CUOCIPASTA-DIM. CM (29X16X20H)   (14X14X20H)</b> BASKET 1 X GN1/3 2 X GN1/6 FOR PASTA COOKER-DIM. CM (29X16X20H)   (14X14X20H)



<b>Code</b>	<b>Description</b>
<b>120700</b>	<b>CESTELLO 2 X GN2/6 PER CUOCIPASTA-DIM. CM (14.5X29X20H)</b> BASKET 2X GN2/6 SET FOR PASTA COOKER-DIM. CM (14.5X29X20H)



<b>Code</b>	<b>Description</b>
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT



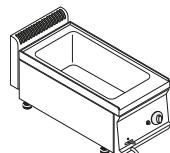
<b>Code</b>	<b>Description</b>
<b>220722</b>	<b>TAMPONAMENTO PER ELEMENTI FREESTANDING 50MM</b> 50MM JOINT PANEL FOR FREESTANDING ELEMENTS

## BAGNOMARIA | BAIN-MARIE

### BAGNOMARIA GAS GN1/1 TOP

GN1/1 GAS BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

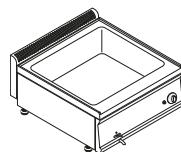


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613030</b>	BM35G7	2	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	20.2	0.17

### PIANO COTTURA INDUZIONE 4 ZONE TOP70X70X28 CM

GN2/1 GAS BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

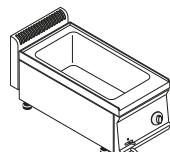


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613031</b>	BM70G7	2	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	29.4	0.33

### BAGNOMARIA ELETTRICO GN1/1 TOP

GN1/1 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616040</b>	BM35E7	1,3	220-240 ~ Hz 50/60	35 Inch 13.8	70 Inch 27.6	28 Inch 11.0	18.4	0.18

48H

### BAGNOMARIA ELETTRICO GN2/1 TOP

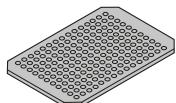
GN2/1 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**

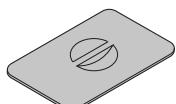


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616041</b>	BM70E7	2,6	220-240 ~ Hz 50/60	70 Inch 27.6	70 Inch 27.6	28 Inch 11.0	29.0	0.33

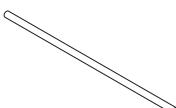
**ACCESSORI BAGNOMARIA | BAIN-MARIE ACCESSORIES**



<b>Code</b>	<b>Description</b>
<b>120580</b>	<b>FALSOFONDO GN1/1 PER BAGNOMARIA</b> GN1/1 FALSE BOTTOM FOR BAIN-MARIE



<b>Code</b>	<b>Description</b>
<b>120650</b>	<b>COPERCHIO GN1/1</b> GN1/1 LID

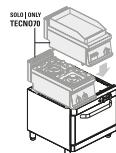


<b>Code</b>	<b>Description</b>
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

## BASI FORNO ELETTRICHE | ELECTRIC OVEN BASE

### BASE FORNO ELETTRICA STATICA GN2/1 CON 1 GRIGLIA - PER SOVRAPPOSIZIONE ELEMENTI TOP SOLO (2X35 CM) O (1X70 CM) GN2/1 ELECTRIC STATIC OVEN BASE WITH 1 GRID-SUITABLE ONLY FOR (2X35 CM) OR (1X70 CM) ELEMENTS

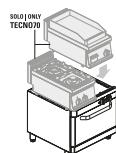
CERTIFICATO/CERTIFIED: **CE**



	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616039</b>	F70E7	4,7	400 3N ~ Hz 50/60	Oven kW 4,7	70 Inch 27.6	70 Inch 27.6	57 Inch 22.4	76.0	0.47

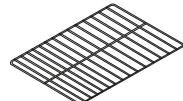
### BASE FORNO ELETTRICA CONVEZIONE GN1/1 CON 1 GRIGLIA - PER SOVRAPPOSIZIONE ELEMENTI TOP SOLO (2X35 CM) O (1X70 CM) GN2/1 ELECTRIC CONVECTION OVEN BASE WITH 1 GRID - SUITABLE ONLY FOR (2X35 CM) OR (1X70 CM) ELEMENTS

CERTIFICATO/CERTIFIED: **CE**



	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616078</b>	F70V7	5	400 2N ~ Hz 50/60	Oven kW 5	70 Inch 27.6	70 Inch 27.6	57 Inch 22.4	78.0	0.47

## ACCESSORI BASI FORNO ELETTRICHE | ELECTRIC OVEN BASE ACCESSORIES



Code	Description
<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)
<b>619004</b>	<b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)

## BRASIERE | BRATT PANS

### BRASIERA 50LT RIBALTABLE GAS FREESTANDING CON VASCA IN ACCIAIO INOX AISI304

FREESTANDING 50LT GAS TILTING BRATT PAN WITH STAINLESS STEEL TANK AISI304

CERTIFICATO/CERTIFICATE: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613039</b>	BS80IG7	12	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	133.0	0.82

### BRASIERA 50LT ELETTRICA RIBALTABLE FREESTANDING CON VASCA IN ACCIAIO INOX AISI304

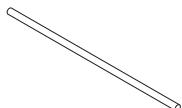
FREESTANDING 50LT ELECTRIC TILTING BRATT PAN WITH STAINLESS STEEL AISI 304 TANK

CERTIFICATO/CERTIFICATE: **CE**

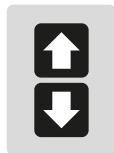


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616048</b>	BS80IE7	8,7	400 3N ~ <i>Hz</i> 50/60	80 <i>Inch</i> 31.5	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	142.0	0.96

## ACCESSORI BRASIERE | BRATT PANS ACCESSORIES



Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

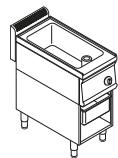


Code	Description
<b>BSM_7</b>	<b>INCREMENTO VERSIONI A SOLLEVAMENTO MOTORIZZATO SOLO PER MODELLO BS_7</b> ADDITIONAL COST FOR MOTORIZED VERSION ONLY FOR MODEL BS_7

## BRASIERE MULTIFUNZIONE | MULTIFUNCTIONAL BRATT PANS

### BRASIERA 15LT ELETTRICA MULTIFUNZIONE CON FONDO VASCA DUPLEX FREESTANDING SU VANO APERTO - PORTA NON APPLICABILE FREESTANDING 15LT MULTIFUNCTIONAL ELECTRIC BRATT PAN WITH DUPLEX TANK BOTTOM ON OPEN CABINET - NO DOOR

CERTIFICATO/CERTIFIED: **CE**



	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616037</b>	BRM35E7	4,5	400 3N ~ <b>Hz</b> 50/60	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	57.0	0.17

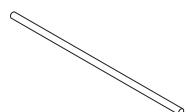
### BRASIERA 28LT ELETTRICA MULTIFUNZIONE CON FONDO VASCA DUPLEX FREESTANDING SU VANO APERTO FREESTANDING 28LT MULTIFUNCTIONAL ELECTRIC BRATT PAN WITH DUPLEX TANK BOTTOM ON OPEN CABINET

CERTIFICATO/CERTIFIED: **CE**

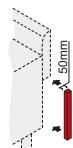


	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>616038</b>	BRM70E7	9	400 3N ~ <b>Hz</b> 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	76.4	0.70

## ACCESSORI BRASIERE MULTIFUNZIONE | MULTIFUNCTIONAL BRATT PANS ACCESSORIES



Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

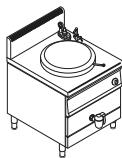


Code	Description
<b>220722</b>	<b>TAMPONAMENTO PER ELEMENTI FREESTANDING 50MM</b> 50MM JOINT PANEL FOR FREESTANDING ELEMENTS

## PENTOLE | BOILING PANS

### PENTOLA GAS INDIRETTA 50LT FREESTANDING FREESTANDING 50LT GAS BOILING PAN - INDIRECT HEATING

CERTIFICATO/CERTIFICATE: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613041</b>	P70IG7	15,5	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	110.6	0.90

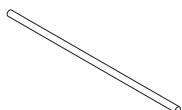
### PENTOLA ELETTRICA INDIRETTA 50LT VASCA IN ACCIAIO INOX AISI 316 FREESTANDING FREESTANDING 50LT ELECTRIC BOILING PAN WITH INDIRECT HEATING AND STAINLESS STEEL AISI 316 TANK

CERTIFICATO/CERTIFICATE: **CE**

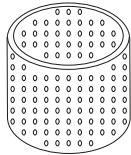


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616049</b>	P70IE7	9	400 3N ~ <i>Hz</i> 50/60	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	85 <i>Inch</i> 33.5	104.0	0.96

## ACCESSORI PENTOLE | BOILING PANS ACCESSORIES



Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT



Code	Description
<b>619007</b>	<b>CESTO PASTA PER PENTOLA 50LT - DIAMETRO FORI 3MM - 0.12 INCH</b> PASTA BASKET FOR 50LT BOILING PAN - HOLES DIAMETER 3MM - 0.12 INCH

**PIANI E BASI | TOPS AND BASES**

**PIANO DI LAVORO NEUTRO TOP T70 DIM. CM 35X70X28H**

WORKTOP T70 DIM. CM 70X70X28H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>660070</b>	PN35L7	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	17.2	0.17

48H

**PIANO DI LAVORO NEUTRO TOP T70 DIM. CM 70X70X28H**

WORKTOP T70 DIM. CM 70X70X28H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>660075</b>	PN70L7	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	28.4	0.33

**PIANO NEUTRO TOP CON CASSETTO GN1/1 T70DIM. CM 35X70X28H**

WORKTOP WITH GN1/1 DRAWER T70 DIM. CM 35X70X28H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616050</b>	PN35C7	35 <i>Inch</i> 13.8	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	19.8	0.17

48H

**PIANO NEUTRO TOP CON CASSETTO GN2/1 T70 DIM. CM 70X70X28H**

WORKTOP WITH GN2/1 DRAWER T70 DIM. CM 70X70X28H

CERTIFICATO/CERTIFIED:

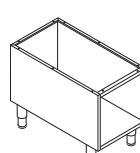


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616051</b>	PN70C7	70 <i>Inch</i> 27.6	70 <i>Inch</i> 27.6	28 <i>Inch</i> 11.0	34.0	0.33

**BASE APERTA X T60, T65, T70 DIM. CM 35X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110080</b>	VN35/0	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	16.0	0.20

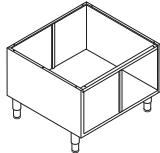
48H

**PIANI E BASI | TOPS AND BASES**

**BASE APERTA X T60, T65, T70 DIM. CM 70X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 70X57.5X60H

CERTIFICATO/CERTIFIED:



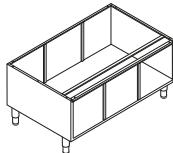
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110085</b>	VN70/0	70 <i>Inch</i> 27.6	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	20.0	0.37

48H

**BASE APERTA X T60, T65, T70 DIM. CM 105X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 105X57.5X60H

CERTIFICATO/CERTIFIED:



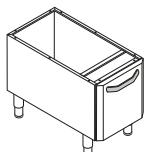
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110150</b>	VN105/0	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	25.0	0.56

48H

**VANO NEUTRO CON PORTA T70 DIM. CM 35X57.5X60H**

CABINET WITH 1 DOOR T70 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED:



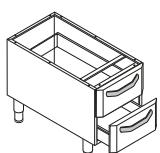
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616053</b>	VNP35L7	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	16.2	0.20

48H

**VANO NEUTRO CON 2 CASSETTI GN1/1 T70 DIM. CM 70X57.5X60H**

CABINET WITH 2 GN1/1 DRAWERS T70 DIM. CM 70X57.5X60H

CERTIFICATO/CERTIFIED:

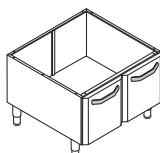


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616054</b>	VNC35L7	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	22.0	0.23

**VANO NEUTRO CON 2 PORTE T70 DIM. 70X57.5X60H**

CABINET WITH 2 DOORS T70 DIM. 70X57.5X60H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616056</b>	VNP70L7	70 <i>Inch</i> 27.6	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	23.6	0.37

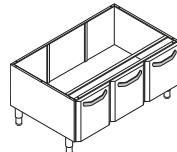
48H

**PIANI E BASI | TOPS AND BASES**

**VANO NEUTRO CON 3 PORTE T70 DIM. CM 105X57.5X60H**

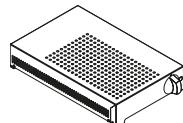
CABINET WITH 3 DOORS T70 DIM. CM 105X57.5X60H

CERTIFICATO/CERTIFIED:

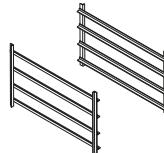


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616057</b>	VNP105L7	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	32.0	0.56

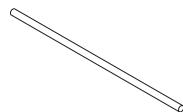
**ACCESSORI PIANI E BASI | TOPS AND BASES ACCESSORIES**



Code	Description
<b>116055</b>	<b>ELEMENTO RISCALDANTE PER VANO 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)</b> BASE HEATER FOR CABINET 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)



Code	Description
<b>120545</b>	<b>KIT GUIDE GRIGLIE GN1/1 SOLO PERVANI NEUTRI T60, T65, T70</b> KIT GN1/1 GRID RUNNERS FOR CABINETS ONLY T60, T65, T70



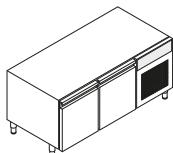
Code	Description
<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT

**BASI REFRIGERATE | REFRIGERATED BASES**

**BASE REFRIGERATA GN1/1 - 2 PORTE CON GAS R290 T70 DIM. CM 140X65X62H**

GN1/1 REFRIGERATED BASE - 2 DOORS WITH R290 GAS T70 DIM. CM 140X65X62H

CERTIFICATO/CERTIFIED:



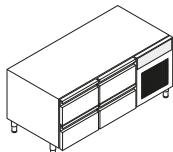
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126067</b>	BP140N/0	0,265	230 ~ Hz 50	140 Inch 55.1	65 Inch 25.6	62 Inch 24.4	104.0	0.89

**BASE REFRIGERATA GN1/1 - 4 CASSETTI CON GAS R290 T70 DIM. CM 140X65X62H**

GN1/1 REFRIGERATED BASE - 4 DRAWERS WITH R290 GAS T70 DIM. CM 140X65X62H

CERTIFICATO/CERTIFIED:

**CE**



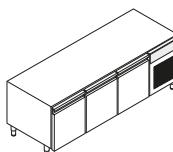
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126068</b>	BC140N/0	0,265	230 ~ Hz 50	140 Inch 55.1	65 Inch 25.6	62 Inch 24.4	124.0	0.89

**BASE REFRIGERATA GN1/1 - 3 PORTE CON GAS R290 T70 DIM. CM 175X65X62H**

GN1/1 REFRIGERATED BASE - 3 DOORS WITH R290 GAS T70 DIM. CM 175X65X62H

CERTIFICATO/CERTIFIED:

**CE**



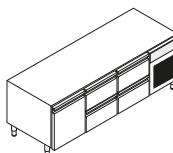
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126069</b>	BP175N/0	0,318	230 ~ Hz 50	175 Inch 68.9	65 Inch 25.6	62 Inch 24.4	128.0	1.09

**BASE REFRIGERATA GN1/1 - 1 PORTA - 4 CASSETTI CON GAS R290 T70 DIM. CM. 175X65X62H**

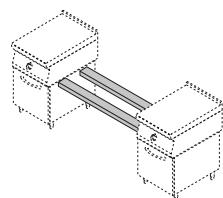
GN1/1 REFRIGERATED BASE - 1 DOOR - 4 DRAWERS WITH R290 GAS T70 DIM. CM. 175X65X62H

CERTIFICATO/CERTIFIED:

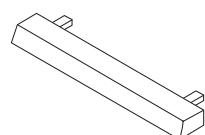
**CE**



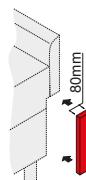
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126070</b>	BC175N/0	0,318	230 ~ Hz 50	175 Inch 68.9	65 Inch 25.6	62 Inch 24.4	152.0	1.09

**ACCESSORI | ACCESSORIES**


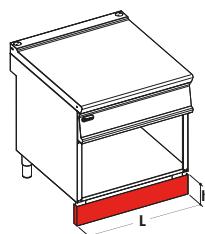
Code	Description
<b>220630</b>	<b>KIT SUPPORTO PONTE 70CM</b> BRIDGE SYSTEM SUPPORTS 70CM
<b>220635</b>	<b>KIT SUPPORTO PONTE 105CM</b> BRIDGE SYSTEM SUPPORTS 105CM
<b>220640</b>	<b>KIT SUPPORTO PONTE 140CM</b> BRIDGE SYSTEM SUPPORTS 140CM



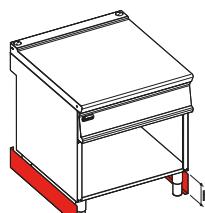
Code	Description
<b>220675</b>	<b>PIANO PORZIONATORE L=70CM</b> PLATE SUPPORT BOARD L=70CM
<b>220680</b>	<b>PIANO PORZIONATORE L=105CM</b> PLATE SUPPORT BOARD L=105CM



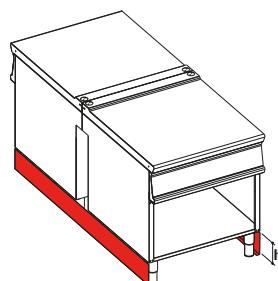
Code	Description
<b>220695</b>	<b>TAMPONAMENTO PER VANI E TOP (80MM)</b> 80MM JOINT PANEL FOR CABINETS AND TOPS



Code	Description
<b>220710</b>	<b>ZOCCOLATURA FRONTALE L=35CM</b> FRONTAL PLINTH L=35CM
<b>220712</b>	<b>ZOCCOLATURA FRONTALE L=70CM</b> FRONTAL PLINTH L=70CM
<b>220714</b>	<b>ZOCCOLATURA FRONTALE L=105CM</b> FRONTAL PLINTH L=105CM
<b>220716</b>	<b>ZOCCOLATURA FRONTALE L=140CM</b> FRONTAL PLINTH L=140CM



Code	Description
<b>220718</b>	<b>ZOCCOLATURA LATERALE L=65CM (1 COPPIA) - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> SIDE PLINTH L=65CM (1 PAIR) - NOT SUITABLE FOR ELECTRIC OVEN BASES



Code	Description
<b>220720</b>	<b>ZOCCOLATURA LATERALE ISOLA CENTRALE L=130CM (1 COPPIA) - NON INSTALLABILE CON BASI FORNO ELETTRICHE</b> SIDE PLINTH FOR CENTRAL ISLAND L==130CM (1 PAIR) - NOT SUITABLE FOR ELECTRIC OVEN BASES

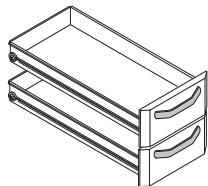


Code	Description
<b>619009</b>	<b>PORTINA DESTRA/SINISTRA INOX PER BASI</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR BASES

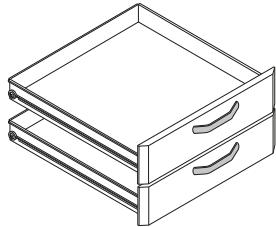


Code	Description
<b>399582</b>	<b>KIT FISSAGGIO A TERRA</b> GROUND FIXING KIT

**ACCESSORI | ACCESSORIES**



Code	Description
<b>619010</b>	<b>COPPIA CASSETTI GN1/1 NON POSIZIONABILE SU ELEMENTO RISCALDANTE - ALTEZZA 12CM- NON INSTALLABILE SU APPARECCHIATURE FREESTANDING T60, T65, T70</b> PAIR OF GN1/1 DRAWERS - NOT TO PLACE ON HEATING ELEMENT - HEIGHT 12CM - NOT TO BE MOUNTED ON FREESTANDING APPLIANCES T60, T65, T70



Code	Description
<b>619011</b>	<b>COPPIA CASSETTI GN2/1 NON POSIZIONABILI SU ELEMENTO RISCALDANTE - ALTEZZA 12CM - NON INSTALLABILE SU APPARECCHIATURE FREESTANDING T60, T65, T70</b> PAIR OF GN2/1 DRAWERS - NOT TO PLACE ON HEATING ELEMENT - HEIGHT 12CM - NOT TO BE MOUNTED ON FREESTANDING APPLIANCES T60, T65, T70

**TECNO70 ECO**

## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 2 FUOCHI SU VANO APERTO FREESTANDING SU VANO APERTO

2 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED:

**CE GAR**    **EAC**



**613047**

Model

Tot. kW

kW

Lenght

Depth

Height

cm

Inch

cm

Inch

Kg

m<sup>3</sup>

9,5

1x6 + 1x3,5

Top

kW - Btu/h

9,5 - 30.709

13.8

Inch

27.6

Inch

33.5

Inch

38.0

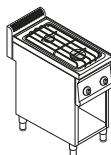
0.44

### PIANO COTTURA GAS 2 FUOCHI SUPER FREESTANDING SU VANO APERTO

2 BURNERS GAS "SUPER" BOILING TOP WITH CAST IRON GRIDS FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED:

**CE GAR**    **EAC**



**613048**

Model

Tot. kW

kW

Lenght

Depth

Height

cm

Inch

cm

Inch

Kg

m<sup>3</sup>

12

2x6

Top

kW - Btu/h

12 - 40.946

13.8

Inch

27.6

Inch

33.5

Inch

41.0

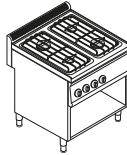
0.44

### PIANO COTTURA GAS 4 FUOCHI FREESTANDING SU VANO APERTO

4 BURNERS GAS BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED:

**CE GAR**    **EAC**



**613049**

Model

Tot. kW

kW

Lenght

Depth

Height

cm

Inch

cm

Inch

Kg

m<sup>3</sup>

19

2x6 + 2x3,5

Top

kW - Btu/h

19 - 64.831

27.6

Inch

27.6

Inch

33.5

Inch

57.0

0.70

### PIANO COTTURA GAS 4 FUOCHI "SUPER" FREESTANDING SU VANO APERTO

4 BURNERS GAS SUPER BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED:

**CE GAR**    **EAC**



**613050**

Model

Tot. kW

kW

Lenght

Depth

Height

cm

Inch

cm

Inch

Kg

m<sup>3</sup>

24

4x6

Top

kW - Btu/h

24 - 81.891

27.6

Inch

27.6

Inch

33.5

Inch

55.0

0.66

### PIANO COTTURA GAS 6 FUOCHI FREESTANDING SU VANO APERTO

6 BURNERS GAS BOILING TOP FREESTANDING ON OPEN CABINET

CERTIFICATO/CERTIFIED:

**CE GAR**    **EAC**



**613051**

Model

Tot. kW

kW

Lenght

Depth

Height

cm

Inch

cm

Inch

Kg

m<sup>3</sup>

31

4x6 + 2x3,5

Top

kW - Btu/h

31 - 105.776

41.3

Inch

27.6

Inch

33.5

Inch

75.0

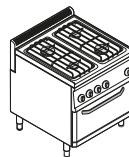
1.03

## CUCINE A GAS | GAS COOKERS

### CUCINA GAS 4 FUOCHI CON FORNO GAS STATICO GN2/1 CON 1 GRIGLIA

4 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**

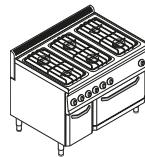


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613052</b>	EF70GG7	26	2x6 + 2x3,5  Oven kW 7  Top kW - Btu/h 19 - 64.831	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	95.0	0.70

### CUCINA GAS 6 FUOCHI CON FORNO GAS STATICO GN2/1 E 1 GRIGLIA

6 BURNERS GAS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**

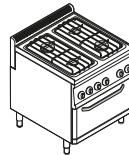


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613054</b>	EF105GG7	38	4x6 + 2x3,5  Oven kW 7  Top kW - Btu/h 31 - 105.776	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	128.0	0.99

### CUCINA GAS 4 FUOCHI CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

4 BURNERS GAS BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**

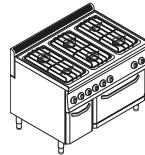


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613055</b>	EF70G7	19 + 4,7	400 3N ~  Hz 50/60	2x6 + 2x3,5  Oven kW 4,7  Top kW - Btu/h 19 - 64.831	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	93.0	0.70

### CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO STATICO GN2/1 CON 1 GRIGLIA

6 BURNERS GAS BOILING TOP WITH GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**



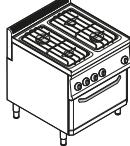
Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>613057</b>	EF105G7	31 + 4,7	400 3N ~  Hz 50/60	4x6 + 2x3,5  Oven kW 4,7  Top kW - Btu/h 31 - 105.776	105  Inch 41.3	70  Inch 27.6	85  Inch 33.5	125.0	0.99

**CUCINE A GAS | GAS COOKERS**

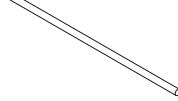
**CUCINA GAS 4 FUOCHI CON FORNO ELETTRICO CONVEZIONE GN1/1 CON 1 GRIGLIA**

4 BURNERS GAS BOILING TOP ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID

CERTIFICATO/CERTIFICATE: **CE GAR EAC**

	Code  <b>613060</b>	Model EF70GV7	Tot. kW 19 + 5	V 400 2N ~ Hz 50/60	kW 2x6 + 2x3,5  <b>Oven</b> kW 5  <b>Top</b> kW - Btu/h 19 - 64.831	Length cm 70	Depth cm 70	Height cm 85  <i>Inch</i> 27.6	Kg 93.0	m³ 0.70
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**ACCESSORI CUCINE A GAS | GAS COOKERS ACCESSORIES**

	Code <b>220585</b>	Description <b>ELEMENTO DI UNIONE</b> JOINT ELEMENT	
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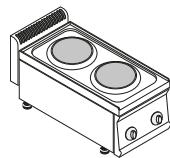
	Code <b>220590</b> <b>619004</b>	Description <b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM) <b>GRIGLIA EXTRA FORNO GN1/1 (53X47CM)</b> EXTRA GRID FOR GN1/1 OVEN (53X47CM)	
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## CUCINE ELETTRICHE | ELECTRIC COOKERS

### PIANO COTTURA ELETTRICO 2 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN)

2 ROUND HERMETIC HOT PLATES ELECTRIC COOKTOP (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616059</b>	ECR35E7	4	380-415 3N~ Hz 50/60	2x2  Top kW - Btu/h 4 - 13.649	35  Inch 13.8	70  Inch 27.6	28  Inch 11.0	20.0	0.17

### PIANO COTTURA ELETTRICO 4 PIASTRE TONDE HERMETICHE TOP (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)

4 ROUND HERMETIC HOT PLATES ELECTRIC COOKTOP (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)

CERTIFICATO/CERTIFIED: **CE**

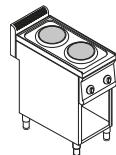


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616060</b>	ECR70E7	7,5	380-415 3N~ Hz 50/60	3x2 + 1x1,5  Top kW - Btu/h 7,5 - 23.885	70  Inch 27.6	70  Inch 27.6	28  Inch 11.0	32.0	0.33

### PIANO COTTURA ELETTRICO 2 PIASTRE TONDE HERMETICHE FREESTANDING SU VANO APERTO (DIAM 22CM - 8.7IN)

2 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP FREESTANDING ON OPEN CABINET (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616062</b>	ECR35FE7	4	380-415 3N~ Hz 50/60	2X2  Top kW - Btu/h 4 - 13.649	35  Inch 13.8	70  Inch 27.6	85  Inch 33.5	31.0	0.44

### PIANO COTTURA ELETTRICO 3+1PIASTRE TONDE HERMETICHE FREESTANDING SU VANO APERTO (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)

3+1 ROUND HERMETIC ELECTRIC HOT PLATES BOILING TOP FREESTANDING ON OPEN CABINET(DIAM 22CM - 8.7IN & DIAM 15CM - 5.9 IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>616063</b>	ECR70FE7	7,5	380-415 3N~ Hz 50/60	3x2 + 1x1,5  Top kW - Btu/h 7,5 - 23.885	70  Inch 27.6	70  Inch 27.6	85  Inch 33.5	52.0	0.70

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA 3+1 PIASTRE TONDE HERMETICHE SU FORNO ELETTRICO STATICO GN2/1 E1 GRIGLIA (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)

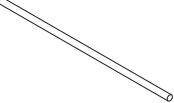
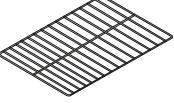
3+1 ROUND HERMETIC ELECTRIC HOT PLATES BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN & DIAM 15CM - 5.9IN)

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
⚡	<b>616065</b>	EFR70E7	12,2	380-415 3N- Hz 50/60	3x2 + 1x1,5  <b>Oven</b> kW 4,7  <b>Top</b> kW - Btu/h 7,5 - 23.885	70	70	85	92.0	0.70

## ACCESSORI CUCINE ELETTRICHE | ELECTRIC COOKERS ACCESSORIES

	Code	Description	
	<b>220585</b>	<b>ELEMENTO DI UNIONE</b> JOINT ELEMENT	
	<b>220590</b>	<b>GRIGLIA EXTRA FORNO GN2/1 (53X63CM)</b> EXTRA GRID FOR GN2/1 OVEN (53X63CM)	

**ACCESSORI | ACCESSORIES**



Code	Description
<b>619009</b>	<b>PORTINA DESTRA/SINISTRA INOX PER BASI</b> RIGHT/LEFT STAINLESS STEEL DOOR FOR BASES



Code	Description
<b>399582</b>	<b>KIT FISSAGGIO A TERRA</b> GROUND FIXING KIT



**TECNO65**

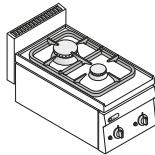


## CUCINE A GAS | GAS COOKERS

### PIANO COTTURA GAS 2 FUOCHI

2 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

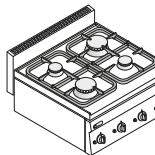


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123036</b>	PCA35G/0	8,5	1X3,3+1X5,2  Top kW - Btu/h 8,5 - 27.297	35  Inch 13.8	65  Inch 25.6	28  Inch 11.0	18.6	0.15

### PIANO COTTURA GAS 4 FUOCHI TOP

4 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

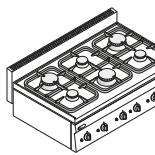


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123037</b>	PCA70G/0	17	2X3,3+2X5,2  Top kW - Btu/h 17 - 58.006	70  Inch 27.6	65  Inch 25.6	28  Inch 11.0	31.4	0.29

### PIANO COTTURA GAS 6 FUOCHI TOP

6 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123038</b>	PCA05G/0	25,5	3X3,3+3X5,2  Top kW - Btu/h 25,5 - 85.304	105  Inch 41.3	65  Inch 25.6	28  Inch 11.0	46.0	0.40

### CUCINA GAS 4 FUOCHI CON FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA

4 BURNERS GAS BOILING TOP RANGE ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123039</b>	PFA70G/0	17 + 2,5	230 ~  Hz 50/60	2X3,3+2X5,2  Oven kW 2,5  Top kW - Btu/h 17 - 58.006	70  Inch 27.6	65  Inch 25.6	85  Inch 33.5	78.0	0.65

### CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA

6 BURNERS GAS BOILING TOP RANGE ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY

CERTIFICATO/CERTIFIED: **CE GAR EAC**

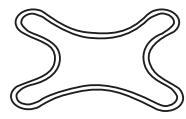


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123041</b>	PFA05G/0	25,5 + 2,5	230 ~  Hz 50/60	3X3,3+3X5,2  Oven kW 2,5  Top kW - Btu/h 25,5 - 85.304	105  Inch 41.3	65  Inch 25.6	85  Inch 33.5	104.6	0.96

**ACCESSORI CUCINE A GAS | GAS COOKERS ACCESSORIES**



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



Code	Description
<b>120655</b>	<b>RIDUTTORE POSAPENTOLE</b> PAN SUPPORT GRID

**CUCINE ELETTRICHE | ELECTRIC COOKERS**

**PIANO COTTURA ELETTRICO CON 2 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

2 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**

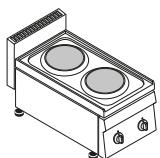


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>126001</b>	PC35E/0	4	400 2N ~ Hz 50/60	2x2 <b>Top</b> kW - Btu/h 4 - 13.649	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	15.6	0.15

**PIANO COTTURA ELETTRICO CON 2 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

2 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**

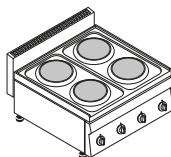


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>126002</b>	PC35E/1	4	230 ~ Hz 50/60	2x2 <b>Top</b> kW - Btu/h 4 - 13.649	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	15.6	0.15

**PIANO COTTURA ELETTRICO CON 4 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

4 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**

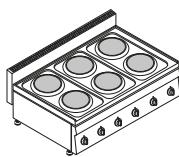


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>126004</b>	PC70E/0	8	400 3N ~ Hz 50/60	4x2 <b>Top</b> kW - Btu/h 8 - 27.297	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	26.0	0.29

**PIANO COTTURA ELETTRICO CON 6 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

6 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>126006</b>	PC105E/0	12	400 3N ~ Hz 50/60	6x2 <b>Top</b> kW - Btu/h 12 - 40.946	105 Inch 41.3	65 Inch 25.6	28 Inch 11.0	44.4	0.42

## CUCINE ELETTRICHE | ELECTRIC COOKERS

### CUCINA ELETTRICA CON 4 PIASTRE ERMETICHE TONDE E FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA (DIAM 18CM - 7.1IN) 4 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP ON ELECTRIC CONVECTION OVEN WITH1 GRID AND 1 TRAY (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126008</b>	PF70E/0	10,5	400 3N ~ Hz 50/60	4x2  <b>Oven</b> kW 2,5  <b>Top</b> kW - Btu/h 8 - 27.297	70  <i>Inch</i> 27.6	65  <i>Inch</i> 25.6	85  <i>Inch</i> 33.5	66.0	0.66

### CUCINA ELETTRICA CON 6 PIASTRE ERMETICHE TONDE E FORNO ELETTRICO GN1/1 A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA (DIAM 18CM-7.1IN)

6 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP ON ELECTRIC CONVECTION GN1/1 OVEN WITH 1 GRID AND 1 TRAY

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126009</b>	PFL105E/0	14,5	400 3N ~ Hz 50/60	6x2  <b>Oven</b> kW 2,5  <b>Top</b> kW - Btu/h 12 - 40.946	105  <i>Inch</i> 41.3	65  <i>Inch</i> 25.6	85  <i>Inch</i> 33.5	103.0	1.01

## ACCESSORI CUCINE ELETTRICHE | ELECTRIC COOKERS ACCESSORIES



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

## CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI TOP

2 HOT ZONES GLASS CERAMIC ELECTRIC COOKTOP

CERTIFICATO/CERTIFIED: **CE**

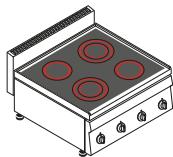


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>126011</b>	PCC35E/0	4,3	400 2N ~ Hz 50/60	1x1,8 + 1x2,5 <b>Top</b> kW - Btu/h 4,3 - 13.649	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	17.7	0.15

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 4 ZONE RISCALDANTI TOP

4 HOT ZONES GLASS CERAMIC ELECTRIC COOKTOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>126013</b>	PCC70E/0	8,6	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	55.0	0.29

### CUCINA ELETTRICA CON 4 ZONE RISCALDANTI E FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA

4 HOT ZONES GLASS CERAMIC BOILING TOP ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>126014</b>	PFC70E/0	11,1	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Oven</b> kW 2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	85 <i>Inch</i> 33.5	78.0	0.69

## ACCESSORI CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS ACCESSORIES

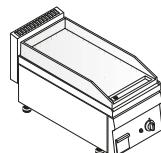


Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123020</b>	FTL35G/0	4	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	36.2	0.15

### FRY TOP GAS PIASTRA RIGATA TOP GAS GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123021</b>	FTR35G/0	4	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	37.0	0.15

### FRY TOP GAS PIASTRA LISCIA CROMATA TOP GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

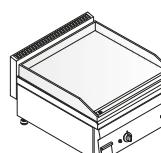
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123022</b>	FTC35G/0	4	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	36.2	0.15

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

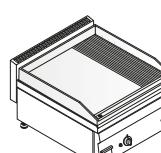
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123023</b>	FTL70G/0	8	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	61.2	0.29

### FRY TOP GAS PIASTRA 1/3 RIGATA TOP GAS GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123024</b>	FTR70G/0	8	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	59.8	0.29

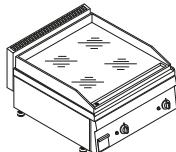


## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA LISCIA CROMATA TOP

GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

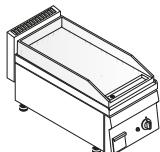


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123026</b>	FTC70G/0	8	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	57.5	0.29

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123046</b>	FTL35G/0/B	4	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	35.0	0.15

### FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

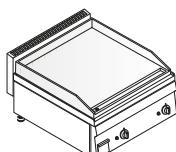


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123047</b>	FTR35G/0/B	4	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	37.0	0.15

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

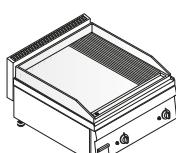


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123048</b>	FTL70G/0/B	8	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	61.2	0.29

### FRY TOP GAS PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



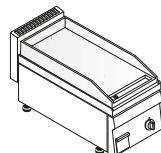
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123049</b>	FTR70G/0/B	8	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	59.8	0.29

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>126015</b>	FTL35E/0	3,9		35 / 13.8	65 / 25.6	28 / 11.0	35.6	0.15
<b>126017</b>	FTL35E/2	3	V 220-240 ~ Hz 50/60	35 / 13.8	65 / 25.6	28 / 11.0	36.0	0.15

### FRY TOP ELETTRICO PIASTRA RIGATA TOP

ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>126018</b>	FTR35E/0	3,9		35 / 13.8	65 / 25.6	28 / 11.0	36.0	0.15
<b>126020</b>	FTR35E/2	3	V 220-240 ~ Hz 50/60	35 / 13.8	65 / 25.6	28 / 11.0	34.0	0.15

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

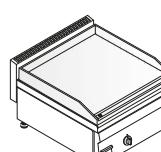


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm Inch	Depth cm Inch	Height cm Inch	Kg	m³
<b>126021</b>	FTC35E/0	3,9	380-415 3N~ Hz 50/60	35 13.8	65 25.6	28 11.0	37.0	0.15

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

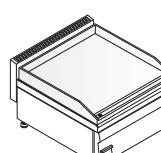


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm Inch	Depth cm Inch	Height cm Inch	Kg	m³
<b>126024</b>	FTL70E/0	7,8	380-415 3N~ Hz 50/60	70 27.6	65 25.6	28 11.0	63.0	0.29

### FRY TOP ELETTRICO PIASTRA LISCIA TOP - CONTROLLO TEMPERATURA UNICO

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP - SINGLE TEMPERATURE CONTROL

CERTIFICATO/CERTIFIED: **CE**



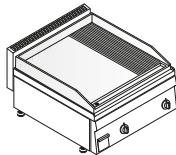
Code	Model	Tot. kW	V 220- 240 ~ Hz 50/60	Lenght cm Inch	Depth cm Inch	Height cm Inch	Kg	m³
<b>126025</b>	FTL70E/2	6	220- 240 ~ Hz 50/60	70 27.6	65 25.6	28 11.0	66.4	0.29

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA TOP

ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

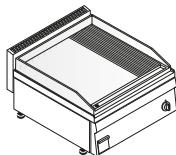


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126026</b>	FTR70E/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	62.0	0.29

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA TOP - CONTROLLO TEMPERATURA UNICO

ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE TOP - SINGLE TEMPERATURE CONTROL

CERTIFICATO/CERTIFIED: **CE**

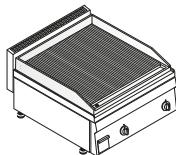


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126027</b>	FTR70E/2	6	220- 240 ~ Hz 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	65.3	0.29

### FRY TOP ELETTRICO PIASTRA RIGATA TOP

ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

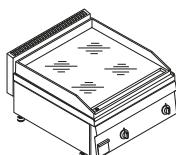


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126028</b>	FTRR70E/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	60.0	0.29

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

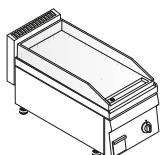


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126030</b>	FTC70E/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	64.6	0.29

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



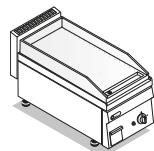
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126058</b>	FTL35BE/0	3,9	380-415 3N- Hz 50/60	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	35.6	0.15

**FRY TOP | GRIDDLES**

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

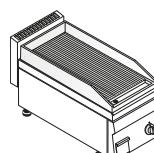


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126059</b>	FTL35BE/2	3	220-240 ~ Hz 50/60	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	36.0	0.15

**FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

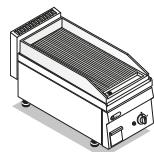


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126060</b>	FTR35BE/0	3,9	380-415 3N~ Hz 50/60	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	34.0	0.15

**FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

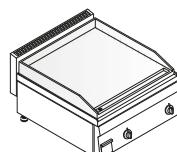


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126061</b>	FTR35BE/2	3	220-240 ~ Hz 50/60	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	34.0	0.15

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

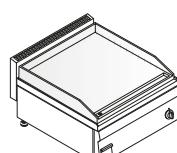


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126062</b>	FTL70BE/0	7,8	380-415 3N~ Hz 50/60	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	63.0	0.29

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP - CONTROLLO TEMPERATURA UNICO**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP - SINGLE TEMPERATURE CONTROL

CERTIFICATO/CERTIFIED: **CE**

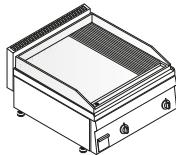


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126063</b>	FTL70BE/2	6	220-240 ~ Hz 50/60	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	66.4	0.29

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROMIUM PLATE TOP

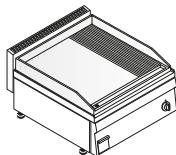
CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126064</b>	FTR70BE/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	62.0	0.29

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP - CONTROLLO TEMPERATURA UNICO ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP- SINGLE TEMPERATURE CONTROL

CERTIFICATO/CERTIFICATE: **CE**

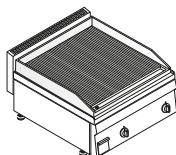


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126065</b>	FTR70BE/2	6	220- 240 ~ Hz 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	65.3	0.29

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP

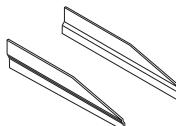
ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROMIUM PLATE TOP

CERTIFICATO/CERTIFICATE: **CE**

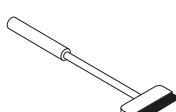


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126066</b>	FTRR70BE/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	60.0	0.29

## ACCESSORI FRY TOP | GRIDDLES ACCESSORIES



Code	Description
<b>120590</b>	<b>COPPIA ELEMENTI UNIONE PER FRY TOP</b> PAIR OF JOINT ELEMENTS FOR GRIDDLES



Code	Description
<b>120595</b>	<b>RASCHIETTO PER PULIZIA FRY TOP</b> SCRAPER FOR THE GRIDDLE CLEANING



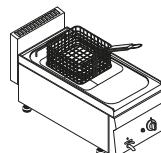
Code	Description
<b>120597</b>	<b>RASCHIETTO - KIT LAMA RICAMBIO (10PZ)</b> SCRAPER BLADES (10PCS)

**FRIGGITRICI | FRYERS**

**FRIGGITRICE GAS 8LT TOP CON ELEMENTI RISCALDANTI IN VASCA**

8LT GAS FRYER TOP WITH IN-TANK HEATING ELEMENTS

CERTIFICATO/CERTIFIED: **CE GAR EAC**



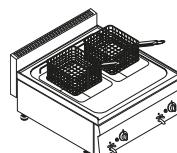
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123027</b>	FR35G/0	6,25	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	24.0	0.15

**48H**

**FRIGGITRICE GAS 8LT+8LT TOP ELEMENTI RISCALDANTI IN VASCA**

8LT+8LT GAS FRYER TOP WITH IN TANK HEATING ELEMENTS

CERTIFICATO/CERTIFIED: **CE GAR EAC**



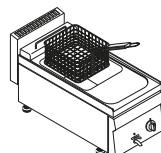
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123028</b>	FR70G/0	12,5	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	42.8	0.29

**48H**

**FRIGGITRICE ELETTRICA 8LT TOP CON ELEMENTI RISCALDANTI IN VASCA BASCULANTI**

8LT ELECTRIC FRYER TOP WITH IN TANK TILTING HEATING ELEMENTS

CERTIFICATO/CERTIFIED: **CE**

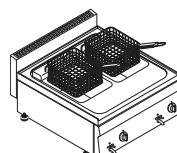


Code	Model	Tot. kW	V	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>126032</b>	FR35E/0	6	V 400 3N ~ Hz 50/60	35 / 13.8	65 / 25.6	28 / 11.0	21.0	0.15
<b>126033</b>	FR35E/1	6	V 230 ~ Hz 50/60	35 / 13.8	65 / 25.6	28 / 11.0	21.0	0.15

**FRIGGITRICE ELETTRICA 8LT+8LT TOP CON ELEMENTI RISCALDANTI IN VASCA BASCULANTI**

8LT+8LT ELECTRIC FRYER TOP WITH IN TANK TILTING HEATING ELEMENTS

CERTIFICATO/CERTIFIED: **CE**

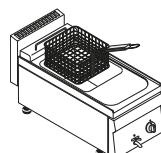


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126035</b>	FR70E/0	12	400 3N ~ Hz 50/60	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	36.0	0.29

**FRIGGITRICE ELETTRICA 8LT TOP CON ELEMENTI RISCALDANTI IN VASCA BASCULANTI**

8LT ELECTRIC FRYER TOP WITH IN TANK TILTING HEATING ELEMENTS

CERTIFICATO/CERTIFIED: **CE**

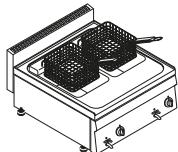


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126050</b>	FR35ES/0	7,5	400 3N ~ Hz 50/60	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	20.0	0.15

**FRIGGITRICI | FRYERS**

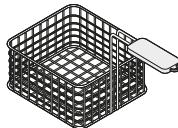
**FRIGGITRICE ELETTRICA 8LT+8LT TOP CON ELEMENTI RISCALDANTI IN VASCA SOLLEVABILI**  
8LT+8LT ELECTRIC FRYER TOP WITH IN TANK TILTING HEATING ELEMENTS

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>126052</b>	FR70ES/0	15	400 3N ~ <b>Hz</b> 50/60	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	35.0	0.29

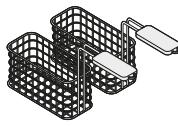
**ACCESSORI FRIGGITRICI | FRYERS ACCESSORIES**



Code	Description
<b>120575</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 8LT -DIM. CM (21X26,5X10,5HCM)</b> EXTRA BASKET FOR 8LT FRYERS (21X26,5X10,5HCM)



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



Code	Description
<b>120690</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8LT - DIM. CM (10,5X26,5X10,5H)</b> BASKETS - EXTRA (2 PCS) FOR 8LT FRYERS- DIM. CM (10,5X26,5X10,5H)

## SCALDAPATATE | CHIP SCUTTLE

### SCALDAPATATE ELETTRICO GN2/3 TOP GN2/3 ELECTRIC CHIP SCUTTLE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126037</b>	SP35E/0	0,65	220-240 ~ Hz 50/60	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	18.2	0.20

## ACCESSORI SCALDAPATATE | CHIP SCUTTLE ACCESSORIES



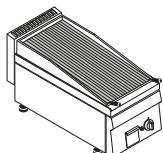
Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

## GRIGLIE | GRILLS

### GRIGLIA GAS A PIETRA LAVICA TOP CON GRIGLIA INOX A V

GAS LAVASTONE GRILL TOP WITH V SHAPED STAINLESS STEEL GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**

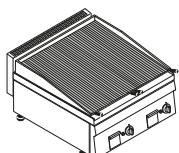


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123031</b>	GR35G/0	6,9	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	31.2	0.15

### GRIGLIA GAS A PIETRA LAVICA TOP CON GRIGLIA INOX A V

GAS LAVASTONE GRILL TOP WITH V SHAPED STAINLESS STEEL GRID

CERTIFICATO/CERTIFIED: **CE GAR EAC**

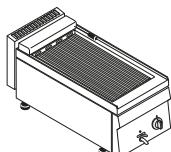


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123032</b>	GR70G/0	13,8	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	54.5	0.29

### GRIGLIA ELETTRICA CON ACQUA TOP

ELECTRIC GRILL WITH WATER TOP

CERTIFICATO/CERTIFIED: **CE**

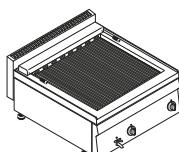


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126040</b>	GR35E/0	3	400 3N ~ Hz 50/60	35 Inch 13.8	65 Inch 25.6	28 Inch 11.0	23.8	0.15

### GRIGLIA ELETTRICA CON ACQUA TOP

ELECTRIC GRILL WITH WATER TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126042</b>	GR70E/0	6	400 3N ~ Hz 50/60	70 Inch 27.6	65 Inch 25.6	28 Inch 11.0	39.0	0.29

**ACCESSORI GRIGLIE | GRILLS ACCESSORIES**



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



Code	Description
<b>120630</b>	<b>GRIGLIA PESCE (30X48 CM) SOLO PER GRILL A GAS</b> GRID FOR FISH (30X48 CM) - ONLY FOR GAS GRILLS

## CUOCIPASTA | PASTA COOKERS

### CUOCIPASTA GAS 23LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

FREESTANDING 23LT GN2/3 GAS PASTA COOKER ON CLOSED CABINET- BASKETS NOT INCLUDED

CERTIFICATO/CERTIFICATE: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123033</b>	CP35G/0	10	35 Inch 13.8	65 Inch 25.6	85 Inch 33.5	46.6	0.36

### CUOCIPASTA ELETTRICO 23LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI

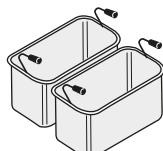
FREESTANDING 23LT GN2/3 ELECTRIC PASTA COOKER ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126047</b>	CP35E/0	4,8	400 3N ~ Hz 50/60	35 Inch 13.8	65 Inch 25.6	85 Inch 33.5	46.5	0.36

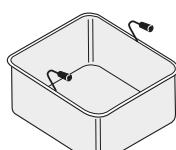
## ACCESSORI CUOCIPASTA | PASTA COOKERS ACCESSORIES



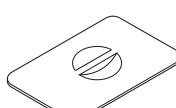
Code	Description
<b>120620</b>	<b>CESTELLO 2 PZ X GN1/3 PER CUOCIPASTA -DIM. CM (29X16X20H)</b> BASKET 2 PCS X GN1/3 FOR PASTA COOKER -DIM. CM (29X16X20H)



Code	Description
<b>120625</b>	<b>CESTELLO 4 PZ X GN1/6 PER CUOCIPASTA -DIM. CM (14X14X20H)</b> BASKET 4 PCS X GN1/6 FOR PASTA COOKER -DIM. CM (14X14X20H)



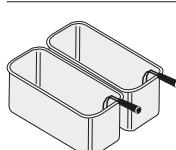
Code	Description
<b>120635</b>	<b>CESTELLO 1 PZ X GN2/3 PER CUOCIPASTA -DIM. CM (29X29X20H)</b> BASKET 1 PCS X GN2/3 FOR PASTA COOKER -DIM. CM (29X29X20H)



Code	Description
<b>120652</b>	<b>COPERCHIO GN2/3 PER CUOCIPASTA</b> GN2/3 LID FOR PASTA COOKER



Code	Description
<b>120660</b>	<b>CESTELLO 1XGN1/3 + 2 XGN1/6 PER CUOCIPASTA-DIM. CM (29X16X20H)   (14X14X20H)</b> BASKET 1 X GN1/3 2 X GN1/6 FOR PASTA COOKER-DIM. CM (29X16X20H)   (14X14X20H)



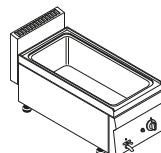
Code	Description
<b>120700</b>	<b>CESTELLO 2 X GN2/6 PER CUOCIPASTA-DIM. CM (14.5X29X20H)</b> BASKET 2X GN2/6 SET FOR PASTA COOKER-DIM. CM (14.5X29X20H)

**BAGNOMARIA | BAIN-MARIE**

**BAGNOMARIA GAS GN1/1 TOP**

GN1/1 GAS BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

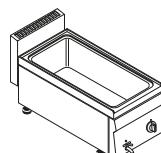


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>123029</b>	BM35G/0	2	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	17.6	0.15

**BAGNOMARIA ELETTRICO GN1/1 TOP**

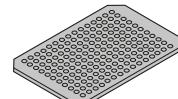
GN1/1 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126038</b>	BM35E/0	1,3	230 ~ <i>Hz</i> 50/60	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	17.0	0.15

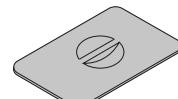
**ACCESSORI BAGNOMARIA | BAIN-MARIE ACCESSORIES**



Code	Description
<b>120580</b>	<b>FALSOFONDO GN1/1 PER BAGNOMARIA</b> GN1/1 FALSE BOTTOM FOR BAIN-MARIE



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



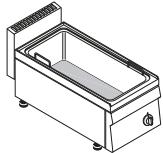
Code	Description
<b>120650</b>	<b>COPERCHIO GN1/1</b> GN1/1 LID

## BRASIERE MULTIFUNZIONE | MULTIFUNCTION BRATT PANS

### BRASIERA 7,5LT ELETTRICA MULTIFUNZIONE TOP - FONDO SPESO 10MM

MULTIFUNCTIONAL 7,5LT ELECTRIC BRATT PAN TOP -10MM THICK BOTTOM

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Length cm	Depth cm	Height cm	Kg	m³
	<b>126053</b>	BRM35E/0	3,3	400 3N ~ <small>Hz 50/60</small>	35 <small>Inch 13.8</small>	65 <small>Inch 25.6</small>	28 <small>Inch 11.0</small>	31.8	0.15

## ACCESSORI BRASIERE MULTIFUNZIONE | MULTIFUNCTION BRATT PANS ACCESSORIES



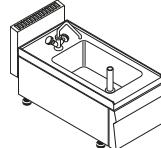
Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

**PIANI BASI LAVELLI | TOPS BASES SINKS**

**LAVELLO CON RUBINETTO TOP T60,T65 DIM. CM 35X65X30H**

SINK WITH TAP T60, T65 DIM. CM 35X65X30H

CERTIFICATO/CERTIFIED:

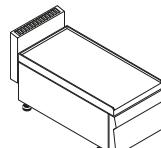


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>160065</b>	L35/0	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	30 <i>Inch</i> 11.8	16.2	0.15

**PIANO DI LAVORO NEUTRO TOP T65 DIM. CM 35X65X28H**

WORKTOP T65 DIM. CM 35X65X28H

CERTIFICATO/CERTIFIED:



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>160070</b>	PN35/0	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	15.6	0.15

**PIANO DI LAVORO TOP CON CASSETTO GN1/1 T65 DIM. CM 35X65X28H**

WORKTOP WITH GN1/1 DRAWER T65 DIM. CM 35X65X28H

CERTIFICATO/CERTIFIED: **CE**

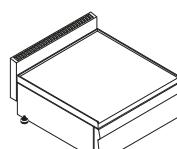


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>160140</b>	PNC35/0	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	19.5	0.16

**PIANO DI LAVORO NEUTRO TOP T65 DIM. CM 70X65X28H**

WORKTOP T65 DIM. CM 70X65X28H

CERTIFICATO/CERTIFIED:

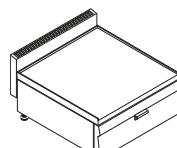


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>160075</b>	PN70/0	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	26.4	0.29

**PIANO DI LAVORO TOP CON CASSETTO GN2/1 T65 DIM. CM 70X65X28H**

WORKTOP WITH GN2/1 DRAWER T65 DIM. CM 70X65X28H

CERTIFICATO/CERTIFIED:



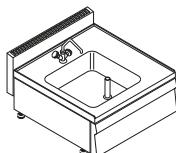
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>160145</b>	PNC70/0	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	33.0	0.29

**PIANI BASI LAVELLI | TOPS BASES SINKS**

**LAVELLO CON RUBINETTO TOP T65 DIM. CM 70X65X28H**

SINK WITH TAP T65 DIM. CM 70X65X28H

CERTIFICATO/CERTIFIED:

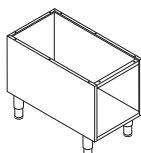


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>160170</b>	L70/0	70 <i>Inch</i> 27.6	65 <i>Inch</i> 25.6	28 <i>Inch</i> 11.0	24.8	0.29

**BASE APERTA X T60, T65, T70 DIM. CM 35X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED:



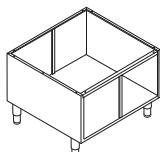
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>110080</b>	VN35/0	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	16.0	0.20

**48H**

**BASE APERTA X T60, T65, T70 DIM. CM 70X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 70X57.5X60H

CERTIFICATO/CERTIFIED:



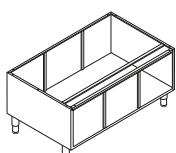
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>110085</b>	VN70/0	70 <i>Inch</i> 27.6	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	20.0	0.37

**48H**

**BASE APERTA X T60, T65, T70 DIM. CM 105X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 105X57.5X60H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>110150</b>	VN105/0	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	25.0	0.56

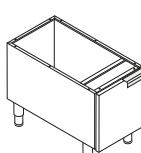
**48H**

**BASE CON PORTA T60, T65 DIM. CM 35X57.5X60H**

CABINET WITH DOOR T60, T65 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED:

**CE**



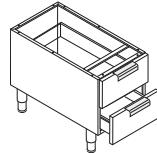
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>116050</b>	VNP35/0	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	17.0	0.21

**PIANI BASI LAVELLI | TOPS BASES SINKS**

**BASE CON 2 CASSETTI GN1/1 T60, T65 DIM. CM 35X57.5X60H**

CABINET WITH 2 GN1/1 DRAWERS T60, T65 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED: **CE**

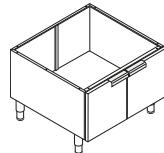


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116051</b>	VNC35/0	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	22.0	0.21

**BASE CON 2 PORTE T60, T65 DIM. CM 70X57.5X60H**

CABINET WITH 2 DOORS T60, T65 DIM. CM 70X57.5X60H

CERTIFICATO/CERTIFIED: **CE**

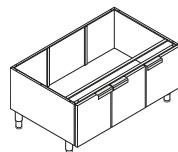


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116052</b>	VNP70/0	70 <i>Inch</i> 27.6	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	24.0	0.37

**BASE CON 3 PORTE T60, T65 DIM. CM 105X57.5X60H**

CABINET WITH 3 DOORS T60, T65 DIM. CM 105X57.5X60H

CERTIFICATO/CERTIFIED: **CE**

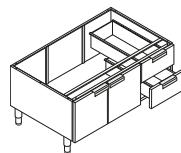


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116053</b>	VNP105/0	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	31.0	0.56

**BASE CON 2 CASSETTI GN1/1 E 2 PORTE T60, T65 DIM. CM 105X57.5X60H**

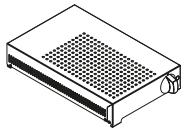
CABINET WITH 2 GN1/1 DRAWERS AND 2 DOORS T60, T65 DIM. CM 105X57.5X60H

CERTIFICATO/CERTIFIED:

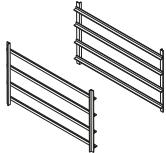


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116054</b>	VNC105/0	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	36.2	0.56

**ACCESSORI PIANI BASI LAVELLI | TOPS BASES SINKS ACCESSORIES**



<b>Code</b>	<b>Description</b>
<b>116055</b>	<b>ELEMENTO RISCALDANTE PER VANO 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)</b> BASE HEATER FOR CABINET 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)



<b>Code</b>	<b>Description</b>
<b>120545</b>	<b>KIT GUIDE GRIGLIE GN1/1 SOLO PER VANI NEUTRI T60, T65, T70</b> KIT GN1/1 GRID RUNNERS FOR CABINETS ONLY T60, T65, T70



<b>Code</b>	<b>Description</b>
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



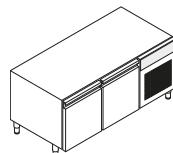
<b>Code</b>	<b>Description</b>
<b>9024</b>	<b>MISCELATORE A LEVA</b> LEVER TAP

**BASI REFRIGERATE | REFRIGERATED BASES**

**BASE REFRIGERATA GN1/1 - 2 PORTE CON GAS R290 T70 DIM. CM 140X65X62H**

GN1/1 REFRIGERATED BASE - 2 DOORS WITH R290 GAS T70 DIM. CM 140X65X62H

CERTIFICATO/CERTIFIED:

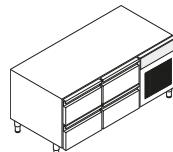


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126067</b>	BP140N/0	0,265	230 ~ Hz 50	140 Inch 55.1	65 Inch 25.6	62 Inch 24.4	104.0	0.89

**BASE REFRIGERATA GN1/1 - 4 CASSETTI CON GAS R290 T70 DIM. CM 140X65X62H**

GN1/1 REFRIGERATED BASE - 4 DRAWERS WITH R290 GAS T70 DIM. CM 140X65X62H

CERTIFICATO/CERTIFIED: **CE**

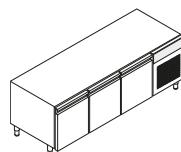


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126068</b>	BC140N/0	0,265	230 ~ Hz 50	140 Inch 55.1	65 Inch 25.6	62 Inch 24.4	124.0	0.89

**BASE REFRIGERATA GN1/1 - 3 PORTE CON GAS R290 T70 DIM. CM 175X65X62H**

GN1/1 REFRIGERATED BASE - 3 DOORS WITH R290 GAS T70 DIM. CM 175X65X62H

CERTIFICATO/CERTIFIED: **CE**

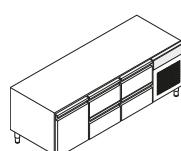


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126069</b>	BP175N/0	0,318	230 ~ Hz 50	175 Inch 68.9	65 Inch 25.6	62 Inch 24.4	128.0	1.09

**BASE REFRIGERATA GN1/1 - 1 PORTA - 4 CASSETTI CON GAS R290 T70 DIM. CM. 175X65X62H**

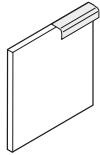
GN1/1 REFRIGERATED BASE - 1 DOOR - 4 DRAWERS WITH R290 GAS T70 DIM. CM. 175X65X62H

CERTIFICATO/CERTIFIED: **CE**

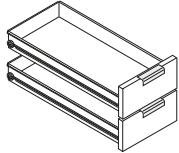


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>126070</b>	BC175N/0	0,318	230 ~ Hz 50	175 Inch 68.9	65 Inch 25.6	62 Inch 24.4	152.0	1.09

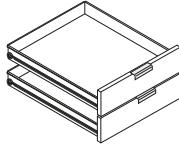
**ACCESSORI | ACCESSORIES**



Code	Description
<b>119001</b>	<b>PORTINA DESTRA/SINISTRA INOX T60, T65, T70</b> RIGHT/LEFT STAINLESS STEEL DOOR T60, T65, T70



Code	Description
<b>119002</b>	<b>COPPIA CASSETTI GN1/1 NON POSIZIONABILE SU ELEMENTO RISCALDANTE - ALTEZZA 12CM T60, T65, T70</b> PAIR OF GN1/1 DRAWERS NOT TO PLACE ON HEATING ELEMENT - HEIGHT 12CM T60, T65, T70



Code	Description
<b>119003</b>	<b>COPPIA CASSETTI GN2/1 NON POSIZIONABILI SU ELEMENTI RISCALDANTI - ALTEZZA 12 CM T60, T65, T70</b> PAIR OF GN2/1 DRAWERS NOT TO PLACE ON HEATING ELEMENT - HEIGHT 12CM T60, T65, T70

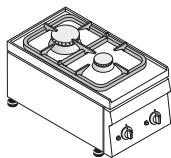


**CUCINE A GAS | GAS COOKERS**

**PIANO COTTURA GAS 2 FUOCHI TOP**

2 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

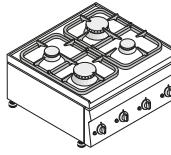


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113001</b>	PC35G/6	6,6	1x3 + 1x3,6  Top kW - Btu/h 6,6 - 20.473	35  Inch 13.8	60  Inch 23.6	30  Inch 11.8	17.0	0.15

**PIANO COTTURA GAS 4 FUOCHI TOP**

4 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

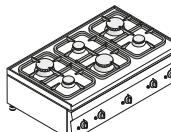


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113002</b>	PC70G/6	13,2	2x3 + 2x3,6  Top kW - Btu/h 13,2 - 44.358	70  Inch 27.6	60  Inch 23.6	30  Inch 11.8	27.0	0.29

**PIANO COTTURA GAS 6 FUOCHI TOP**

6 BURNERS GAS BOILING TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113003</b>	PC105G/6	19,8	3x3 + 3x3,6  Top kW - Btu/h 19,8 - 64.831	105  Inch 41.3	60  Inch 23.6	30  Inch 11.8	40.0	0.42

**CUCINA GAS 4 FUOCHI CON FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA**

4 BURNERS GAS BOILING TOP ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113006</b>	PF70G/6	13,2 + 2,5	230 ~  Hz 50/60	2x3 + 2x3,6  Oven kW 2,5  Top kW - Btu/h 13,2 - 44.358	70  Inch 27.6	60  Inch 23.6	85  Inch 33.5	67.5	0.66

CUCINE A GAS | GAS COOKERS

**CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA**

6 BURNERS GAS BOILING TOP ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY

CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113008</b>	PF105G/6	19,8 + 2,5	230 ~ Hz 50/60	3x3 + 3x3,6  <b>Oven</b> kW 2,5  <b>Top</b> kW - Btu/h 19,8 - 64.831	105  Inch 41.3	60  Inch 23.6	85  Inch 33.5	89.4	0.95

ACCESSORI CUCINE A GAS | GAS COOKERS ACCESSORIES

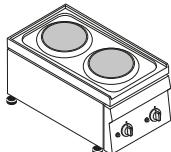
	<b>Code</b> <b>120585</b>	<b>Description</b> <b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65
	<b>Code</b> <b>120655</b>	<b>Description</b> <b>RIDUTTORE POSAPENTOLE</b> PAN SUPPORT GRID
	<b>Code</b> <b>120665</b> <b>120666</b>	<b>Description</b> <b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60 <b>PARASPRUZZO POSTERIORE L=700MM T60</b> BACK SPLASH GUARD L=700MM T60

CUCINE ELETTRICHE | ELECTRIC COOKERS

**PIANO COTTURA ELETTRICO CON 2 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

2 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**

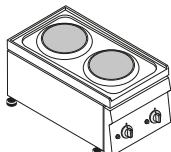


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116001</b>	PC35E/6/0	4	400 2N ~ Hz 50/60	2x2 <b>Top</b> kW - Btu/h 4 - 13.649	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	15.0	0.15

**PIANO COTTURA ELETTRICO CON 2 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

2 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116002</b>	PC35E/6/1	4	230 ~ Hz 50/60	2x2 <b>Top</b> kW - Btu/h 4 - 13.649	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	14.2	0.15

**PIANO COTTURA ELETTRICO CON 4 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

4 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**

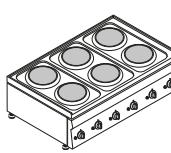


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116004</b>	PC70E/6/0	8	400 3N ~ Hz 50/60	4x2 <b>Top</b> kW - Btu/h 8 - 27.297	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	23.6	0.29

**PIANO COTTURA ELETTRICO CON 6 PIASTRE ERMETICHE TONDE TOP (DIAM 18CM - 7.1IN)**

6 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116006</b>	PC105E/6/0	12	400 3N ~ Hz 50/60	6x2 <b>Top</b> kW - Btu/h 12 - 40.946	105 Inch 41.3	60 Inch 23.6	30 Inch 11.8	35.0	0.42

**CUCINA ELETTRICA CON 4 PIASTRE ERMETICHE TONDE E FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA (DIAM 18CM - 7.1IN)**

4 ERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116008</b>	PF70E/6/0	10,5	400 3N ~ Hz 50/60	4x2 <b>Oven</b> kW 2,5 <b>Top</b> kW - Btu/h 8 - 27.297	70 Inch 27.6	60 Inch 23.6	85 Inch 33.5	63.4	0.71

CUCINE ELETTRICHE | ELECTRIC COOKERS

**CUCINA ELETTRICA CON 6 PIASTRE HERMETICHE TONDE E FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA (DIAM 18CM - 7.1IN)**  
6 HERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY (DIAM 18CM - 7.1IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116009</b>	PFL105E/60	14,5	400 3N ~ Hz 50/60	6x2  <b>Oven</b> kW 2,5  <b>Top</b> kW - Btu/h 12 - 40.946	105  <i>Inch</i> 41.3	60  <i>Inch</i> 23.6	85  <i>Inch</i> 33.5	92.0	0.97

ACCESSORI CUCINE ELETTRICHE | ELECTRIC COOKERS ACCESSORIES

Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

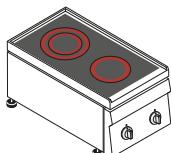
Code	Description
<b>120665</b>	<b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60
<b>120666</b>	<b>PARASPRUZZO POSTERIORE L=700MM T60</b> BACK SPLASH GUARD L=700MM T60

## CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI TOP

2 HOT ZONES GLASS CERAMIC ELECTRIC BOILING TOP

CERTIFICATO/CERTIFICATE: **CE**

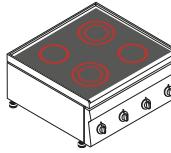


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116011</b>	PCC35E/6/0	4,3	400 2N ~ Hz 50/60	1x1,8 + 1x2,5 <b>Top</b> kW - Btu/h 4,3 - 13.649	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	15.2	0.15

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 4 ZONE RISCALDANTI TOP

4 HOT ZONES GLASS CERAMIC ELECTRIC BOILING TOP

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116013</b>	PCC70E/6/0	8,6	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	26.0	0.29

### CUCINA ELETTRICA CON 4 ZONE RISCALDANTIE FORNO ELETTRICO A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA

4 HOT ZONES GLASS CERAMIC BOILING TOP ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY

CERTIFICATO/CERTIFICATE: **CE**

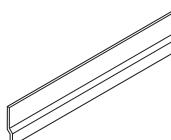


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>116014</b>	PFC70E/6/0	11,1	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Oven</b> kW 2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	85 <i>Inch</i> 33.5	65.5	0.67

## ACCESSORI CUCINE IN VETROCERAMICA | GLASS CERAMIC COOKERS ACCESSORIES



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

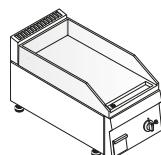


Code	Description
<b>120665</b>	<b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60
<b>120666</b>	<b>PARASPRUZZO POSTERIORE L=700MM T60</b> BACK SPLASH GUARD L=700MM T60

## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

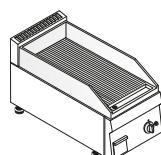
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113020</b>	FTL35G/G6	4	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	34.0	0.30

### FRY TOP GAS PIASTRA RIGATA TOP GAS GRIDDLE WITH RIBBED PLATE TOP

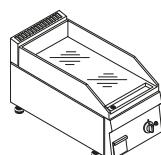
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113021</b>	FTR35G/G6	4	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	34.0	0.16

### FRY TOP GAS PIASTRA LISCIA CROMATA TOP GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

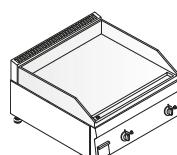
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113022</b>	FTC35G/G6	4	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	36.0	0.16

### FRY TOP GAS PIASTRA LISCIA TOP GAS GRIDDLE WITH SMOOTH PLATE TOP

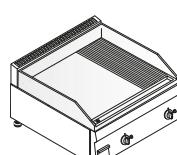
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113023</b>	FTL70G/G6	8	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	58.0	0.29

### FRY TOP GAS PIASTRA 1/3 RIGATA TOP GAS GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



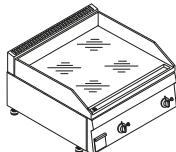
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113024</b>	FTR70G/G6	8	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	58.4	0.29

## FRY TOP | GRIDDLES

### FRY TOP GAS PIASTRA LISCIA CROMATA TOP

GAS GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

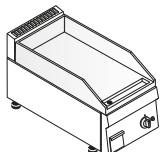


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113026</b>	FTC70G/G6	8	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	59.8	0.28

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

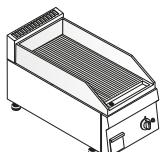


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113044</b>	FTL35G/G6/B	4	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	34.0	0.15

### FRY TOP GAS PIASTRA RIGATA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

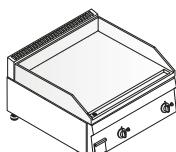


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113045</b>	FTR35G/G6/B	4	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	27.0	0.15

### FRY TOP GAS PIASTRA LISCIA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

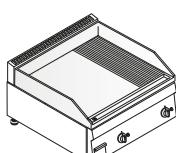


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113046</b>	FTL70G/G6/B	8	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	63.0	0.29

### FRY TOP GAS PIASTRA LISCIA 1/3 RIGATA CROMATA SPAZZOLATA TOP

GAS GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



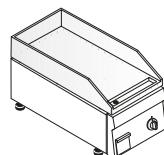
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113047</b>	FTR70G/G6/B	8	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	58.4	0.29

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

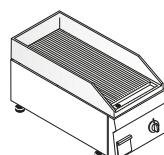


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>116015</b>	FTL35E/6/0	3,9		35 / 13.8	60 / 23.6	30 / 11.8	34.4	0.15
<b>116017</b>	FTL35E/6/2	3	V 220-240 ~ Hz 50/60	35 / 13.8	60 / 23.6	30 / 11.8	35.4	0.15

### FRY TOP ELETTRICO PIASTRA RIGATA TOP

ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

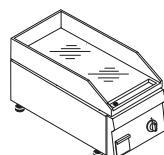


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116018</b>	FTR35E/6/0	3,9		35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	34.0	0.15

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

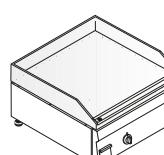


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>116021</b>	FTC35E/6/0	3,9		35 / 13.8	60 / 23.6	30 / 11.8	36.2	0.15
<b>116023</b>	FTC35E/6/2	3	V 220-240 ~ Hz 50/60	35 / 13.8	60 / 23.6	30 / 11.8	35.2	0.15

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

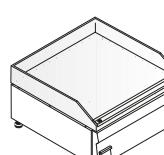


Code	Model	Tot. kW	V 380-415 3N~ Hz 50/60	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116025</b>	FTL70E/6/0	7,8		70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	64.0	0.29

### FRY TOP ELETTRICO PIASTRA LISCIA TOP

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



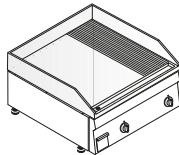
Code	Model	Tot. kW	V 220-240 ~ Hz 50/60	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116026</b>	FTL70E/6/2	6		70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	62.2	0.29

**FRY TOP | GRIDDLES**

**FRY TOP ELETTRICO PIASTRA 1/3 RIGATA TOP**

ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

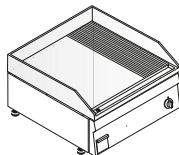


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116027</b>	FTR70E/6/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	61.6	0.29

**FRY TOP ELETTRICO PIASTRA 1/3 RIGATA TOP**

ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

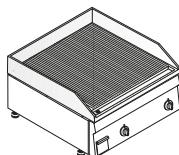


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116028</b>	FTR70E/6/2	6	220- 240 ~ Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	59.3	0.29

**FRY TOP ELETTRICO PIASTRA RIGATA TOP**

ELECTRIC GRIDDLE WITH RIBBED PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

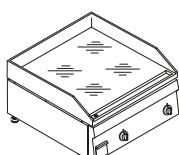


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116029</b>	FTRR70E/6/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	58.0	0.29

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

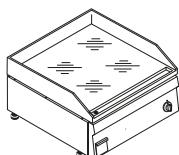


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116031</b>	FTC70E/6/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	62.2	0.29

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



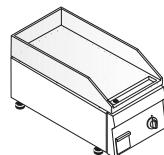
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116032</b>	FTC70E/6/2	6	220- 240 ~ Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	61.5	0.30

**FRY TOP | GRIDDLES**

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116064</b>	FTL35BE/6/0	3,9	380-415 3N~ Hz 50/60	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	36.0	0.15

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

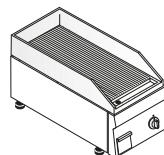


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116065</b>	FTL35BE/6/2	3	220- 240 ~ Hz 50/60	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	35.0	0.15

**FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

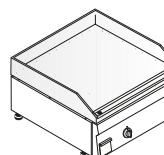


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116066</b>	FTR35BE/6/0	3,9	380-415 3N~ Hz 50/60	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	34.0	0.15

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

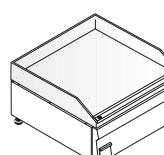


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116067</b>	FTL70BE/6/0	7,8	380-415 3N~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	64.0	0.29

**FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA TOP**

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFIED: **CE**

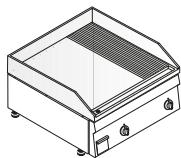


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116068</b>	FTL70BE/6/2	6	220- 240 ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	55.0	0.29

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED BRUSHED CHROME PLATE TOP

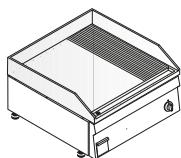
CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116069</b>	FTR70BE/6/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	62.0	0.29

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA TOP ELECTRIC GRIDDLE 2/3 SMOOTH 1/3 RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFICATE: **CE**

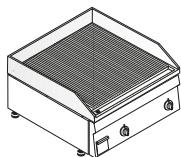


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116070</b>	FTR70BE/6/2	6	220- 240 ~ Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	59.3	0.29

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATASPAZZOLATA TOP

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE TOP

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116071</b>	FTRR70BE/6/0	7,8	380-415 3N- Hz 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	58.0	0.29

## ACCESSORI FRY TOP | GRIDDLES ACCESSORIES

Code	Description
<b>120590</b>	<b>COPPIA ELEMENTI UNIONE PER FRY TOP</b> PAIR OF JOINT ELEMENTS FOR GRIDDLES
<b>120591</b>	<b>COPPIA ELEMENTI UNIONE PER FRY TOP GAS</b> PAIR OF JOINT ELEMENTS FOR GRIDDLES

Code	Description
<b>120595</b>	<b>RASCHIETTO PER PULIZIA FRY TOP</b> SCRAPER FOR THE GRIDDLE CLEANING

Code	Description
<b>120597</b>	<b>RASCHIETTO - KIT LAMA RICAMBIO (10PZ)</b> SCRAPER BLADES (10PCS)

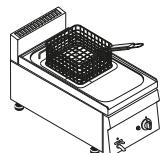
Code	Description
<b>120669</b>	<b>PARASPRUZZO POSTERIORE L=700MM PER FRYTOP</b> BACK SPLASH GUARD L=700MM FOR GRIDDLES

**FRIGGITRICI | FRYERS**

**FRIGGITRICE GAS 8LT TOP**

8LT GAS FRYER TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

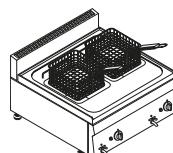


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113027</b>	FR35G/G6	6,25	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	24.0	0.15

**FRIGGITRICE GAS 8LT+8LT TOP**

8LT+8LT GAS FRYER TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



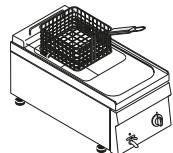
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113028</b>	FR70G/G6	12,5	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	43.0	0.29

**48H**

**FRIGGITRICE ELETTRICA 8LT TOP**

8LT ELECTRIC FRYER TOP

CERTIFICATO/CERTIFIED: **CE**



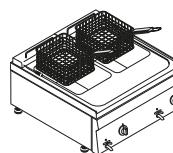
Code	Model	Tot. kW	V	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>116034</b>	FR35E/6/0	6	400 3N ~ Hz 50/60	35 / 13.8	60 / 23.6	30 / 11.8	19.2	0.15
<b>116035</b>	FR35E/6/1	6	220-240 ~ Hz 50/60	35 / 13.8	60 / 23.6	30 / 11.8	19.4	0.15

**48H**

**FRIGGITRICE ELETTRICA 8LT+8LT TOP**

8LT+8LT ELECTRIC FRYER TOP

CERTIFICATO/CERTIFIED: **CE**



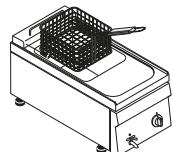
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116037</b>	FR70E/6/0	12	400 3N ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	32.8	0.29

**48H**

**FRIGGITRICE ELETTRICA 8LT SUPER TOP**

8LT ELECTRIC FRYER SUPER TOP

CERTIFICATO/CERTIFIED: **CE**



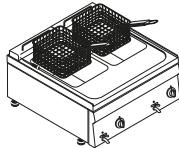
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116056</b>	FR35ES/6/0	7,5	400 3N ~ Hz 50/60	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	19.6	0.16

**FRIGGITRICI | FRYERS**

**FRIGGITRICE ELETTRICA 8LT+8LT SUPER TOP**

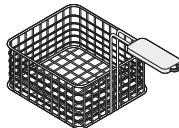
8LT+8LT ELECTRIC FRYER SUPER TOP

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Length cm	Depth cm	Height cm	Kg	m³
<b>116058</b>		FR70ES/6/0	15	400 3N ~ <b>Hz</b> 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	33.2	0.29

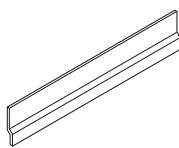
**ACCESSORI FRIGGITRICI | FRYERS ACCESSORIES**



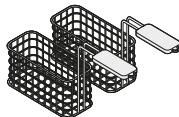
Code	Description
<b>120575</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 8LT -DIM. CM (21X26,5X10,5HCM)</b> EXTRA BASKET FOR 8LT FRYERS (21X26,5X10,5HCM)



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



Code	Description
<b>120665</b>	<b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60
<b>120666</b>	<b>PARASPRUZZO POSTERIORE L=700MM T60</b> BACK SPLASH GUARD L=700MM T60



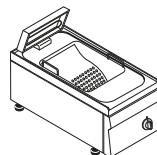
Code	Description
<b>120690</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8LT - DIM. CM (10.5X26.5X10.5H)</b> BASKETS - EXTRA (2 PCS) FOR 8LT FRYERS- DIM. CM (10.5X26.5X10.5H)

**SCALDAPATATE | CHIP SCUTTLE**

**SCALDAPATATE ELETTRICO GN2/3 TOP**

GN2/3 ELECTRIC CHIP SCUTTLE TOP

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

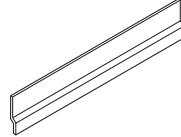


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116039</b>	SP35E/6/0	0,65	220-240 ~ Hz 50/60	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	16.8	0.21

**ACCESSORI SCALDAPATATE | CHIP SCUTTLE ACCESSORIES**



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

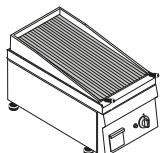


Code	Description
<b>120665</b>	<b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60

**GRIGLIE | GRILLS**

**GRIGLIA GAS PIETRA LAVICA CON GRIGLIA INOX A V TOP**  
GAS LAVASTONE GRILL WITH V SHAPED STAINLESS STEEL GRID TOP

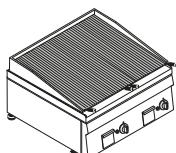
CERTIFICATO/CERTIFIED: **CE GAR EAC**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113031</b>	GR35G/G6	6,9	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	32.0	0.16

**GRIGLIA GAS PIETRA LAVICA CON GRIGLIA INOX A V TOP**  
GAS LAVASTONE GRILL WITH V SHAPED STAINLESS STEEL GRID TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

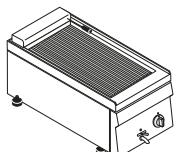


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113032</b>	GR70G/G6	13,8	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	54.6	0.29

**GRIGLIA ELETTRICA CON ACQUA TOP**

ELECTRIC GRILL WITH WATER TOP

CERTIFICATO/CERTIFIED: **CE**

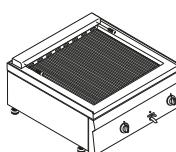


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116042</b>	GR35E/6/0	3	400 3N ~ <i>Hz</i> 50/60	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	21.2	0.15

**GRIGLIA ELETTRICA CON ACQUA TOP**

ELECTRIC GRILL WITH WATER TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116044</b>	GR70E/6/0	6	400 3N ~ <i>Hz</i> 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	33.6	0.30

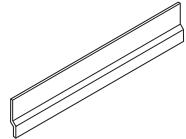
**ACCESSORI GRIGLIE | GRILLS ACCESSORIES**



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



Code	Description
<b>120630</b>	<b>GRIGLIA PESCE (30X48 CM) SOLO PER GRILL A GAS</b> GRID FOR FISH (30X48 CM) - ONLY FOR GAS GRILLS



Code	Description
<b>120665</b>	<b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60
<b>120666</b>	<b>PARASPRUZZO POSTERIORE L=700MM T60</b> BACK SPLASH GUARD L=700MM T60

**CUOCIPASTA | PASTA COOKERS**

**CUOCIPASTA GAS 23LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**

23LT GN2/3 GAS PASTA COOKER FREESTANDING ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFICATE: **CE GAR EAC**

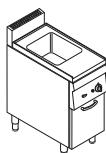


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113033</b>	CP35G/G6	10	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	85 <i>Inch</i> 33.5	48.0	0.37

**CUOCIPASTA ELETTRICO 23LT GN2/3 FREESTANDING SU VANO CHIUSO - CESTELLI NON COMPRESI**

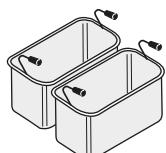
23LT GN2/3 ELECTRIC PASTA COOKER FREESTANDING ON CLOSED CABINET - BASKETS NOT INCLUDED

CERTIFICATO/CERTIFICATE: **CE**

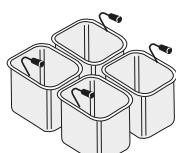


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116049</b>	CP35E/G6/0	4,8	380-415 3N- Hz 50/60	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	85 <i>Inch</i> 33.5	46.2	0.34

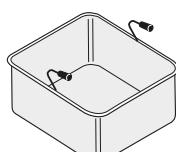
**ACCESSORI CUOCIPASTA | PASTA COOKERS ACCESSORIES**



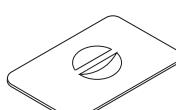
Code	Description
<b>120620</b>	<b>CESTELLO 2 PZ X GN1/3 PER CUOCIPASTA -DIM. CM (29X16X20H)</b> BASKET 2 PCS X GN1/3 FOR PASTA COOKER -DIM. CM (29X16X20H)



Code	Description
<b>120625</b>	<b>CESTELLO 4 PZ X GN1/6 PER CUOCIPASTA -DIM. CM (14X14X20H)</b> BASKET 4 PCS X GN1/6 FOR PASTA COOKER -DIM. CM (14X14X20H)



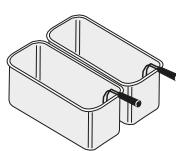
Code	Description
<b>120635</b>	<b>CESTELLO 1 PZ X GN2/3 PER CUOCIPASTA -DIM. CM (29X29X20H)</b> BASKET 1 PCS X GN2/3 FOR PASTA COOKER -DIM. CM (29X29X20H)



Code	Description
<b>120652</b>	<b>COPERCHIO GN2/3 PER CUOCIPASTA</b> GN2/3 LID FOR PASTA COOKER



Code	Description
<b>120660</b>	<b>CESTELLO 1XGN1/3 + 2 XGN1/6 PER CUOCIPASTA-DIM. CM (29X16X20H)   (14X14X20H)</b> BASKET 1 X GN1/3 2 X GN1/6 FOR PASTA COOKER-DIM. CM (29X16X20H)   (14X14X20H)



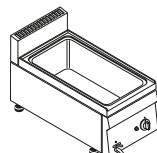
Code	Description
<b>120700</b>	<b>CESTELLO 2 X GN2/6 PER CUOCIPASTA-DIM. CM (14.5X29X20H)</b> BASKET 2X GN2/6 SET FOR PASTA COOKER-DIM. CM (14.5X29X20H)

## BAGNOMARIA | BAIN-MARIE

### BAGNOMARIA GAS GN1/1 TOP

GN1/1 GAS BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**



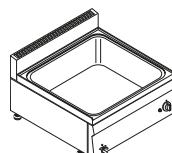
Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113029</b>	BM35G/G6	2	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	18.2	0.15

**48H**

### BAGNOMARIA GAS GN2/1 TOP

GN2/1 GAS BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE GAR EAC**

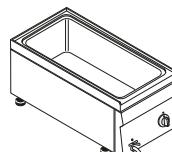


Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>113030</b>	BM70G/G6	2	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	25.6	0.29

### BAGNOMARIA ELETTRICO GN1/1 TOP

GN1/1 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116040</b>	BM35E/6/0	1,3	230 ~ Hz 50/60	35 Inch 13.8	60 Inch 23.6	30 Inch 11.8	16.0	0.15

**48H**

### BAGNOMARIA ELETTRICO GN2/1 TOP

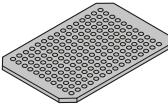
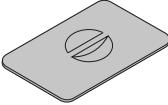
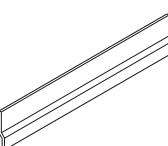
GN2/1 ELECTRIC BAIN-MARIE TOP

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116041</b>	BM70E/6/0	2,6	230 ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	30 Inch 11.8	23.4	0.29

**ACCESSORI BAGNOMARIA | BAIN-MARIE ACCESSORIES**

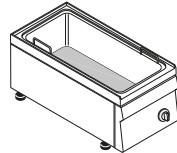
	<b>Code</b> <b>120580</b>	<b>Description</b> <b>FALSOFONDO GN1/1 PER BAGNOMARIA</b> GN1/1 FALSE BOTTOM FOR BAIN-MARIE
	<b>Code</b> <b>120585</b>	<b>Description</b> <b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65
	<b>Code</b> <b>120650</b>	<b>Description</b> <b>COPERCHIO GN1/1</b> GN1/1 LID
	<b>Code</b> <b>120665</b>	<b>Description</b> <b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60
	<b>120666</b>	<b>PARASPRUZZO POSTERIORE L=700MM T60</b> BACK SPLASH GUARD L=700MM T60

**BRASIERE MULTIFUNZIONE | MULTIFUNCTION BRATT PANS**

**BRASIERA 7,5LT ELETTRICA MULTIFUNZIONE TOP - FONDO SPESO 10 MM**

MULTIFUNCTIONAL 7,5LT ELECTRIC BRATT PAN TOP -10MM THICK BOTTOM

CERTIFICATO/CERTIFIED: **CE**

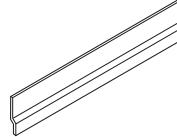


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116059</b>	BRM35E/6/0	3,3	400 3N ~ <b>Hz</b> 50/60	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	29.3	0.15

**ACCESSORI BRASIERE MULTIFUNZIONE | MULTIFUNCTION BRATT PANS ACCESSORIES**



Code	Description
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65



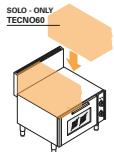
Code	Description
<b>120665</b>	<b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60

**BASI FORNO | OVEN BASES**

**BASE FORNO ELETTRICO CONVENZIONE CON 1GRIGLIA E 1 TEGLIA IN DOTAZIONE - PER SOVRAPPOSIZIONE ELEMENTI TOP SOLO (2X35 CM) O (1X70 CM)**

ELECTRIC CONVECTION OVEN BASE WITH 1 GRID AND 1 TRAY - SUITABLE FOR (2X35 CM) OR (1X70 CM) ELEMENTS ONLY

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>126048</b>	BF70E	2,5	220-240 ~ Hz 50/60	Oven kW 2,5	70 Inch 27,6	65 Inch 25,6	65,4 Inch 25,6	56,2	0,51

**BASE FORNO ELETTRICO CONVENZIONE GN1/1 CON 1 GRIGLIA E 1 TEGLIA - PER SOVRAPPOSIZIONE ELEMENTI TOP SOLO (3X35 CM) O (1X35 CM + 1X70 CM) O (1X105 CM)**

GN1/1 ELECTRIC CONVECTION OVEN BASE WITH 1 GRID AND 1 TRAY - SUITABLE FOR (3X35 CM) OR (1X35 + 1X70 CM) OR (1X105 CM) ELEMENTS ONLY

CERTIFICATO/CERTIFICATE: **CE**



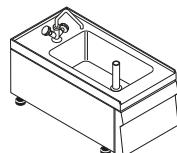
	Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
	<b>126049</b>	BF105E	2,5	220-240 ~ Hz 50/60	Oven kW 2,5	105 Inch 41,3	65 Inch 25,6	65,4 Inch 25,6	77,0	0,78

**PIANI BASI LAVELLI | TOPS BASES SINKS**

**LAVELLO CON RUBINETTO TOP T60 DIM. CM 35X60X30H**

SINK WITH TAP T60 DIM. CM 35X60X30H

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110065</b>	L35/6	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	14.0	0.15

**PIANO DI LAVORO NEUTRO TOP T60 DIM. CM 35X60X30H**

WORKTOP T60 DIM. CM 35X60X30H

CERTIFICATO/CERTIFIED:

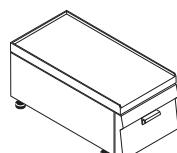


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110070</b>	PN35/6	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	14.6	0.15

**PIANO NEUTRO TOP CON CASSETTO GN1/1 T60 DIM. CM 35X60X30H**

WORKTOP WITH GN1/1 DRAWER T60 DIM. CM 35X60X30H

CERTIFICATO/CERTIFIED: **CE**

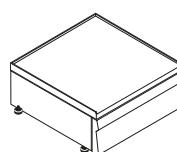


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110140</b>	PNC35/6	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	18.4	0.16

**PIANO DI LAVORO NEUTRO TOP T60 DIM. CM 70X60X30H**

WORKTOP T60 DIM. CM 70X60X30H

CERTIFICATO/CERTIFIED:

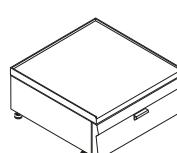


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110075</b>	PN70/6	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	23.5	0.29

**PIANO NEUTRO TOP CON CASSETTO GN2/1 T60 DIM. CM 70X60X30H**

WORKTOP WITH GN2/1 DRAWER T60 DIM. CM 70X60X28H

CERTIFICATO/CERTIFIED:



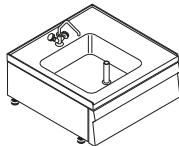
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>110145</b>	PNC70/6	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	24.0	0.29

**PIANI BASI LAVELLI | TOPS BASES SINKS**

**LAVELLO CON RUBINETTO TOP T60 DIM. CM 70X60X30H**

SINK WITH TAP T60 DIM. CM 70X60X30H

CERTIFICATO/CERTIFIED:

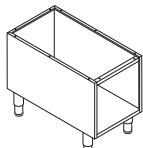


Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>110170</b>	L70/6	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	30 <i>Inch</i> 11.8	20.0	0.29

**BASE APERTA X T60, T65, T70 DIM. CM 35X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED:



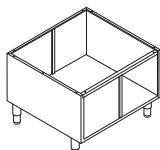
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>110080</b>	VN35/0	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	16.0	0.20

**48H**

**BASE APERTA X T60, T65, T70 DIM. CM 70X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 70X57.5X60H

CERTIFICATO/CERTIFIED:



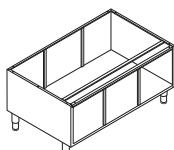
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>110085</b>	VN70/0	70 <i>Inch</i> 27.6	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	20.0	0.37

**48H**

**BASE APERTA X T60, T65, T70 DIM. CM 105X57.5X60H**

OPEN CABINET FOR T60, T65, T70 DIM. CM 105X57.5X60H

CERTIFICATO/CERTIFIED:



Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>110150</b>	VN105/0	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	25.0	0.56

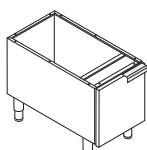
**48H**

**BASE CON PORTA T60, T65 DIM. CM 35X57.5X60H**

CABINET WITH DOOR T60, T65 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED:

**CE**



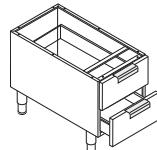
Code	Model	Length cm	Depth cm	Height cm	Kg	m³
<b>116050</b>	VNP35/0	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	17.0	0.21

**PIANI BASI LAVELLI | TOPS BASES SINKS**

**BASE CON 2 CASSETTI GN1/1 T60, T65 DIM. CM 35X57.5X60H**

CABINET WITH 2 GN1/1 DRAWERS T60, T65 DIM. CM 35X57.5X60H

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116051</b>	VNC35/0	35 <i>Inch</i> 13.8	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	22.0	0.21

**BASE CON 2 PORTE T60, T65 DIM. CM 70X57.5X60H**

CABINET WITH 2 DOORS T60, T65 DIM. CM 70X57.5X60H

CERTIFICATO/CERTIFIED: **CE**

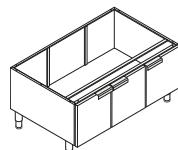


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116052</b>	VNP70/0	70 <i>Inch</i> 27.6	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	24.0	0.37

**BASE CON 3 PORTE T60, T65 DIM. CM 105X57.5X60H**

CABINET WITH 3 DOORS T60, T65 DIM. CM 105X57.5X60H

CERTIFICATO/CERTIFIED: **CE**

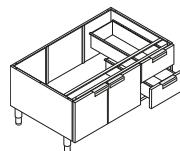


Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116053</b>	VNP105/0	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	31.0	0.56

**BASE CON 2 CASSETTI GN1/1 E 2 PORTE T60, T65 DIM. CM 105X57.5X60H**

CABINET WITH 2 GN1/1 DRAWERS AND 2 DOORS T60, T65 DIM. CM 105X57.5X60H

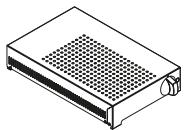
CERTIFICATO/CERTIFIED:



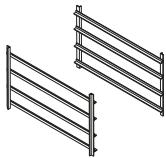
Code	Model	Lenght cm	Depth cm	Height cm	Kg	m³
<b>116054</b>	VNC105/0	105 <i>Inch</i> 41.3	57,5 <i>Inch</i> 22.4	60 <i>Inch</i> 23.6	36.2	0.56



ACCESSORI PIANI BASI LAVELLI | TOPS BASES SINKS ACCESSORIES



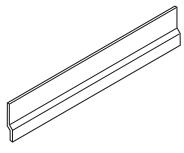
<b>Code</b>	<b>Description</b>
<b>116055</b>	<b>ELEMENTO RISCALDANTE PER VANO 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)</b> BASE HEATER FOR CABINET 230/1 V-50/60 HZ - 1.3 KW - DIM. CM (32X54X9.5H)



<b>Code</b>	<b>Description</b>
<b>120545</b>	<b>KIT GUIDE GRIGLIE GN1/1 SOLO PER VANI NEUTRI T60, T65, T70</b> KIT GN1/1 GRID RUNNERS FOR CABINETS ONLY T60, T65, T70



<b>Code</b>	<b>Description</b>
<b>120585</b>	<b>ELEMENTO DI UNIONE T60, T65</b> JOINT ELEMENT T60, T65

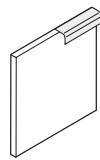


<b>Code</b>	<b>Description</b>
<b>120665</b>	<b>PARASPRUZZO POSTERIORE L=350MM T60</b> BACK SPLASH GUARD L=350MM T60
<b>120666</b>	<b>PARASPRUZZO POSTERIORE L=700MM T60</b> BACK SPLASH GUARD L=700MM T60

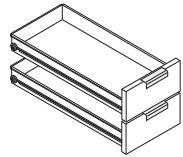


<b>Code</b>	<b>Description</b>
<b>9024</b>	<b>MISCELATORE A LEVA</b> LEVER TAP

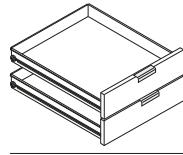
ACCESSORI | ACCESSORIES



Code	Description
<b>119001</b>	<b>PORTINA DESTRA/SINISTRA INOX T60, T65, T70</b> RIGHT/LEFT STAINLESS STEEL DOOR T60, T65, T70



Code	Description
<b>119002</b>	<b>COPPIA CASSETTI GN1/1 NON POSIZIONABILE SU ELEMENTO RISCALDANTE - ALTEZZA 12CM T60, T65, T70</b> PAIR OF GN1/1 DRAWERS NOT TO PLACE ON HEATING ELEMENT - HEIGHT 12CM T60, T65, T70



Code	Description
<b>119003</b>	<b>COPPIA CASSETTI GN2/1 NON POSIZIONABILI SU ELEMENTI RISCALDANTI - ALTEZZA 12 CM T60, T65, T70</b> PAIR OF GN2/1 DRAWERS NOT TO PLACE ON HEATING ELEMENT - HEIGHT 12CM T60, T65, T70



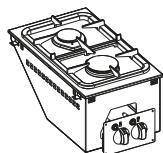
**DROP-IN**

## PIANI COTTURA A GAS | GAS COOKERS

### PIANO COTTURA GAS 2 FUOCHI DROP-IN

2 BURNERS GAS BOILING TOP DROP-IN

CERTIFICATO/CERTIFICATE: **CE GAR EAC KGS**

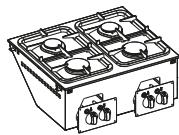


Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>133005</b>	DPCG35G	8,5	1X3,3+1X5,2  <b>Top</b> kW - Btu/h 8,5 - 27.297	35  <i>Inch</i> 13.8	60  <i>Inch</i> 23.6	30,7  <i>Inch</i> 11.8	17.0	0.16

### PIANO COTTURA GAS 4 FUOCHI DROP-IN

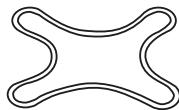
4 BURNERS GAS BOILING TOP DROP-IN

CERTIFICATO/CERTIFICATE: **CE GAR EAC KGS**



Code	Model	Tot. kW	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>133006</b>	DPCG70G	17	2X3,3+2X5,2  <b>Top</b> kW - Btu/h 17 - 58.006	70  <i>Inch</i> 27.6	60  <i>Inch</i> 23.6	30,7  <i>Inch</i> 11.8	28.0	0.29

## ACCESSORI PIANI COTTURA A GAS | GAS COOKERS ACCESSORIES



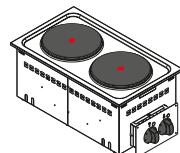
Code	Description
<b>120655</b>	<b>RIDUTTORE POSAPENTOLE</b> PAN SUPPORT GRID

## PIANI COTTURA ELETTRICI | ELECTRIC COOKERS

### PIANO COTTURA ELETTRICO 2 PIASTRE TONDE HERMETICHE DROP-IN (DIAM 22CM - 8.7IN)

2 ELECTRIC HERMETIC ROUND HOT PLATES BOILING TOP DROP-IN (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**

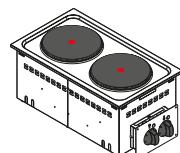


Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136001</b>	DPC35EO	5,2	400 2N ~ Hz 50/60	2X2,6 <b>Top</b> kW - Btu/h 5,2 - 17.061	35 Inch 13.8	60 Inch 23.6	26,6 Inch 10.2	15.6	0.15

### PIANO COTTURA ELETTRICO 2 PIASTRE TONDE HERMETICHE DROP-IN (DIAM 22CM - 8.7IN)

2 HERMETIC ROUND HOT PLATES ELECTRIC BOILING TOP DROP-IN (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136002</b>	DPC35E1	5,2	230 ~ Hz 50/60	2X2,6 <b>Top</b> kW - Btu/h 5,2 - 17.061	35 Inch 13.8	60 Inch 23.6	26,6 Inch 10.2	15.0	0.15

### PIANO COTTURA ELETTRICO 4 PIASTRE TONDE HERMETICHE DROP-IN (DIAM 22CM - 8.7IN)

4 ELECTRIC HERMETIC ROUND HOT PLATES BOILING TOP DROP-IN (DIAM 22CM - 8.7IN)

CERTIFICATO/CERTIFIED: **CE**



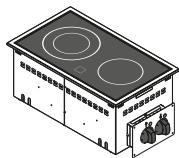
Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136004</b>	DPC70EO	10,4	400 3N ~ Hz 50/60	4X2,6 <b>Top</b> kW - Btu/h 10,4 - 34.121	70 Inch 27.6	60 Inch 23.6	26,6 Inch 10.2	28.0	0.29

## PIANI COTTURA VETROCERAMICA | GLASS CERAMIC COOKERS

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI DROP-IN

2 HOT ZONES GLASS CERAMIC COOKTOP DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

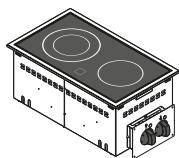


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>136006</b>	DPCC35E0	4,3	400 2N ~ Hz 50/60	1x1,8 + 1x2,5 <b>Top</b> kW - Btu/h 4,3 - 13.649	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	26,6 <i>Inch</i> 10.2	15.0	0.15

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 2 ZONE RISCALDANTI DROP-IN

2 HOT ZONES GLASS CERAMIC COOKTOP DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

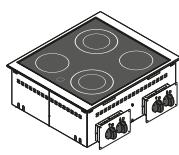


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>136007</b>	DPCC35E1	4,3	230 ~ Hz 50/60	1x1,8 + 1x2,5 <b>Top</b> kW - Btu/h 4,3 - 13.649	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	26,6 <i>Inch</i> 10.2	16.0	0.15

### PIANO COTTURA ELETTRICO IN VETROCERAMICA 4 ZONE RISCALDANTI DROP-IN

4 HOT ZONES GLASS CERAMIC COOKTOP DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

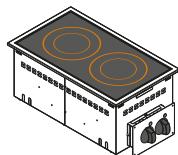


Code	Model	Tot. kW	V	kW	Length cm	Depth cm	Height cm	Kg	m³
<b>136008</b>	DPCC70E0	8,6	400 3N ~ Hz 50/60	2x1,8 + 2x2,5 <b>Top</b> kW - Btu/h 8,6 - 27.297	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	26,6 <i>Inch</i> 10.2	24.0	0.29

**PIANI INDUZIONE | INDUCTION COOKERS**

**PIANO COTTURA ELETTRICO INDUZIONE DROP-IN**  
INDUCTION COOKTOP DROP-IN

CERTIFICATO/CERTIFICATE: **CE**



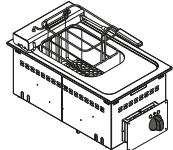
Code	Model	Tot. kW	V	kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136041</b>	DPIN35E	7	400 3 ~ Hz 50/60	2X3,5	35 <i>Inch</i> 13.8	65 <i>Inch</i> 25.6	29,5 <i>Inch</i> 11.4	28.5	0.21

## FRIGGITRICI | FRYERS

### FRIGGITRICE ELETTRICA 8LT DROP-IN

8LT ELECTRIC FRYER DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

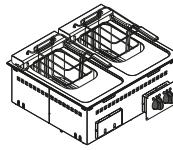


	Code	Model	Tot. kW	Voltage ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
	<b>136026</b>	DFR35E0	6	V 400 3N ~ Hz 50/60	35 / 13.8	60 / 23.6	33 / 13.0	18.0	0.15
	<b>136027</b>	DFR35ES0	7,5	V 400 3N ~ Hz 50/60	35 / 13.8	60 / 23.6	33 / 13.0	18.2	0.15
	<b>136028</b>	DFR35E1	6	V 230 ~ Hz 50/60	35 / 13.8	60 / 23.6	33 / 13.0	19.0	0.15
	<b>136029</b>	DFR35ES1	7,5	V 230 ~ Hz 50/60	35 / 13.8	60 / 23.6	33 / 13.0	20.0	0.15

### FRIGGITRICE ELETTRICA 8LT + 8LT DROP-IN

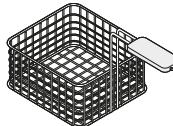
8LT + 8LT ELECTRIC FRYER DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

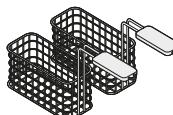


	Code	Model	Tot. kW	Voltage ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
	<b>136031</b>	DFR70E0	12	V 400 3N ~ Hz 50/60	70 / 27.6	60 / 23.6	33 / 13.0	31.6	0.30
	<b>136032</b>	DFR70ES0	15	V 400 3N ~ Hz 50/60	70 / 27.6	60 / 23.6	33 / 13.0	31.4	0.29

## ACCESSORI FRIGGITRICI | FRYERS ACCESSORIES



Code	Description
<b>120575</b>	<b>CESTELLO EXTRA PER FRIGGITRICI 8LT -DIM. CM (21X26,5X10,5HCM)</b> EXTRA BASKET FOR 8LT FRYERS (21X26,5X10,5HCM)



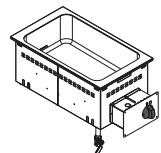
Code	Description
<b>120690</b>	<b>CESTELLO EXTRA (2 PZ) PER FRIGGITRICI 8LT - DIM. CM (10,5X26,5X10,5H)</b> BASKETS - EXTRA (2 PCS) FOR 8LT FRYERS- DIM. CM (10,5X26,5X10,5H)

## BAGNOMARIA | BAIN-MARIE

### BAGNOMARIA ELETTRICO GN1/1 DROP-IN

GN1/1 ELECTRIC BAIN-MARIE DROP-IN

CERTIFICATO/CERTIFIED: **CE**

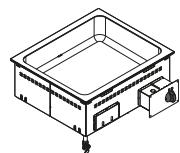


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136035</b>	DBM35EO	1,3	230 ~ <b>Hz</b> 50/60	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	26,6 <i>Inch</i> 10.2	15.0	0.15

### BAGNOMARIA ELETTRICO GN2/1 DROP-IN

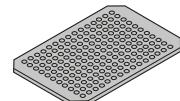
GN2/1 ELECTRIC BAIN-MARIE DROP-IN

CERTIFICATO/CERTIFIED: **CE**

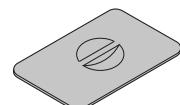


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136036</b>	DBM70EO	2,6	230 ~ <b>Hz</b> 50/60	70 <i>Inch</i> 27.6	60 <i>Inch</i> 23.6	26,6 <i>Inch</i> 10.2	25.0	0.29

## ACCESSORI BAGNOMARIA | BAIN-MARIE ACCESSORIES



Code	Description
<b>120580</b>	<b>FALSOFONDO GN1/1 PER BAGNOMARIA</b> GN1/1 FALSE BOTTOM FOR BAIN-MARIE



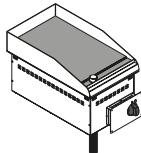
Code	Description
<b>120650</b>	<b>COPERCHIO GN1/1</b> GN1/1 LID

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA DROP-IN

ELECTRIC GRIDDLE WITH SMOOTH PLATE DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

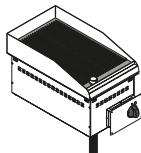


Code	Model	Tot. kW	V Hz	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136009</b>	DFTL35E0	3,9	400 3N ~ 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	35.0	0.15
<b>136011</b>	DFTL35E2	3	230 ~ 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	34.2	0.15

### FRY TOP ELETTRICO PIASTRA RIGATA DROP-IN

ELECTRIC GRIDDLE WITH RIBBED PLATE DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

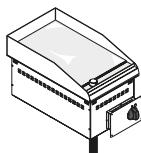


Code	Model	Tot. kW	V Hz	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136012</b>	DFTR35E0	3,9	400 3N ~ 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	32.2	0.15
<b>136014</b>	DFTR35E2	3	230 ~ 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	32.2	0.15

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA DROP-IN

ELECTRIC GRIDDLE WITH SMOOTH-CHROME PLATE DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

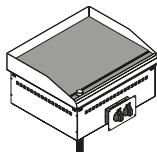


Code	Model	Tot. kW	V Hz	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136015</b>	DFTC35E0	3,9	400 3N ~ 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	35.0	0.15
<b>136016</b>	DFTC35E1	3,9	230 ~ 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	34.0	0.15
<b>136017</b>	DFTC35E2	3	230 ~ 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	31.0	0.16

### FRY TOP ELETTRICO PIASTRA LISCIA DROP-IN

ELECTRIC GRIDDLE WITH SMOOTH PLATE DROP-IN

CERTIFICATO/CERTIFICATE: **CE**

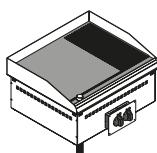


Code	Model	Tot. kW	V Hz	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136018</b>	DFTL70E0	7,8	400 3N ~ 50/60	70 / 27.6	60 / 23.6	26,6 / 10.2	63.0	0.29

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA DROP-IN

ELECTRIC GRIDDLE WITH 1/3 RIBBED PLATE DROP-IN

CERTIFICATO/CERTIFICATE: **CE**



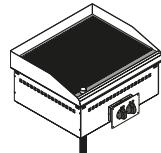
Code	Model	Tot. kW	V Hz	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136020</b>	DFTR70E0	7,8	400 3N ~ 50/60	70 27.6	60 23.6	26,6 10.2	60.0	0.29

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA RIGATA DROP-IN

ELECTRIC GRIDDLE WITH RIBBED PLATE DROP-IN

CERTIFICATO/CERTIFIED: **CE**

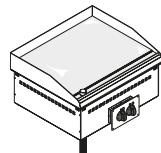


Code	Model	Tot. kW	V 400 3N ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136022</b>	DFTRR70E0	7,8	V 400 3N ~ Hz 50/60	70 / 27.6	60 / 23.6	26,6 / 10.2	58.0	0.29
<b>136023</b>	DFTRR70E2	6	V 230 ~ Hz 50/60	70 / 27.6	60 / 23.6	26,6 / 10.2	58.0	0.29

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA DROP-IN

ELECTRIC GRIDDLE WITH SMOOTH-CHROME PLATE DROP-IN

CERTIFICATO/CERTIFIED: **CE**

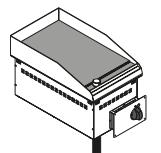


Code	Model	Tot. kW	V 400 3N ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136024</b>	DFTC70E0	7,8	V 400 3N ~ Hz 50/60	70 / 27.6	60 / 23.6	26,6 / 10.2	62.6	0.30
<b>136025</b>	DFTC70E2	6	V 230 ~ Hz 50/60	70 / 27.6	60 / 23.6	26,6 / 10.2	78.5	0.29

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATASPAZZOLATA DROP-IN

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE DROP-IN

CERTIFICATO/CERTIFIED: **CE**

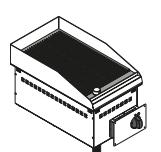


Code	Model	Tot. kW	V 400 3N ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136042</b>	DFTL35BE0	3,9	V 400 3N ~ Hz 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	35.0	0.15
<b>136043</b>	DFTL35BE1	3,9	V 230 ~ Hz 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	34.2	0.15
<b>136044</b>	DFTL35BE2	3	V 230 ~ Hz 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	34.2	0.15

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATASPAZZOLATA DROP-IN

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE DROP-IN

CERTIFICATO/CERTIFIED: **CE**

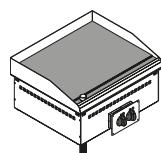


Code	Model	Tot. kW	V 400 3N ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136045</b>	DFTR35BE0	3,9	V 400 3N ~ Hz 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	32.2	0.15
<b>136046</b>	DFTR35BE1	3,9	V 230 ~ Hz 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	32.2	0.15
<b>136047</b>	DFTR35BE2	3	V 230 ~ Hz 50/60	35 / 13.8	60 / 23.6	26,6 / 10.2	32.2	0.15

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATASPAZZOLATA - DROP-IN

ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE DROP-IN

CERTIFICATO/CERTIFIED: **CE**

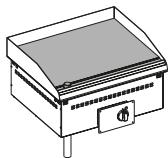


Code	Model	Tot. kW	V 400 3N ~ Hz 50/60	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>136048</b>	DFTL70BE0	7,8	V 400 3N ~ Hz 50/60	70 / 27.6	60 / 23.6	26,6 / 10.2	51.5	0.29

## FRY TOP | GRIDDLES

### FRY TOP ELETTRICO PIASTRA LISCIA CROMATA SPAZZOLATA - CONTROLLO TEMPERATURA UNICO DROP-IN ELECTRIC GRIDDLE WITH SMOOTH BRUSHED CHROME PLATE - SINGLE TEMPERATURE CONTROL DROP-IN

CERTIFICATO/CERTIFIED: **CE**

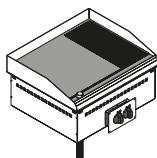


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136049</b>	DFTL70BE2	6	230 ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	26,6 Inch 10.2	51.5	0.29

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA DROP-IN

ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE DROP-IN

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136050</b>	DFTR70BE0	7,8	400 3N ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	26,6 Inch 10.2	60.0	0.29

### FRY TOP ELETTRICO PIASTRA 1/3 RIGATA CROMATA SPAZZOLATA - CONTROLLO TEMPERATURA UNICO DROP-IN

ELECTRIC GRIDDLE WITH 1/3 RIBBED 2/3 SMOOTH BRUSHED CHROME PLATE - SINGLE TEMPERATURE CONTROL DROP-IN

CERTIFICATO/CERTIFIED: **CE**

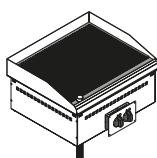


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136051</b>	DFTR70BE2	6	230 ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	26,6 Inch 10.2	51.5	0.29

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA - DROP-IN

ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE - DROP-IN

CERTIFICATO/CERTIFIED: **CE**

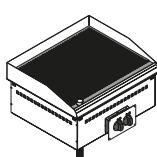


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136052</b>	DFTRR70BE0	7,8	400 3N ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	26,6 Inch 10.2	58.0	0.29

### FRY TOP ELETTRICO PIASTRA RIGATA CROMATA SPAZZOLATA - CONTROLLO TEMPERATURA UNICO DROP-IN

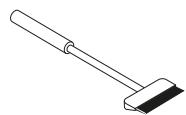
ELECTRIC GRIDDLE WITH RIBBED BRUSHED CHROME PLATE - SINGLE TEMPERATURE CONTROL -DROP-IN

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136053</b>	DFTRR70BE2	6	230 ~ Hz 50/60	70 Inch 27.6	60 Inch 23.6	26,6 Inch 10.2	58.0	0.29

**ACCESSORI FRY TOP | GRIDDLES ACCESSORIES**



Code	Description
<b>120595</b>	<b>RASCHIETTO PER PULIZIA FRY TOP</b> SCRAPER FOR THE GRIDDLE CLEANING



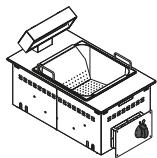
Code	Description
<b>120597</b>	<b>RASCHIETTO - KIT LAMA RICAMBIO (10PZ)</b> SCRAPER BLADES (10PCS)

## SCALDAPATATE | CHIP SCUTTLE

### SCALDAPATATE ELETTRICO GN2/3 DROP-IN

GN2/3 ELECTRIC CHIP SCUTTLE DROP-IN

CERTIFICATO/CERTIFICATE: **CE**



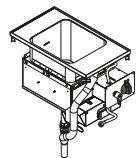
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
⚡	<b>136034</b>	DSP35E0	0,65	220-240 ~ <b>Hz</b> 50/60	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	26,6 <i>Inch</i> 10.2	17.6	0.21

## CUOCIPASTA | PASTA COOKERS

### CUOCIPASTA ELETTRICO 23LT GN2/3 DROP-IN

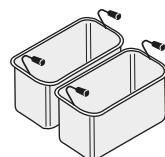
23LT GN2/3 ELECTRIC PASTA COOKER DROP-IN

CERTIFICATO/CERTIFIED: **CE**

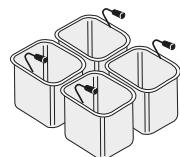


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>136038</b>	DCP35EO	4,8	400 3N ~ <b>Hz</b> 50/60	35 <i>Inch</i> 13.8	60 <i>Inch</i> 23.6	32 <i>Inch</i> 12.6	28.0	0.36

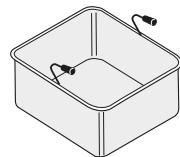
## ACCESSORI CUOCIPASTA | PASTA COOKERS ACCESSORIES



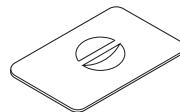
Code	Description
<b>120620</b>	<b>CESTELLO 2 PZ X GN1/3 PER CUOCIPASTA -DIM. CM (29X16X20H)</b> BASKET 2 PCS X GN1/3 FOR PASTA COOKER -DIM. CM (29X16X20H)



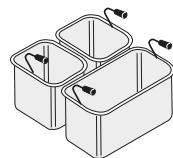
Code	Description
<b>120625</b>	<b>CESTELLO 4 PZ X GN1/6 PER CUOCIPASTA -DIM. CM (14X14X20H)</b> BASKET 4 PCS X GN1/6 FOR PASTA COOKER -DIM. CM (14X14X20H)



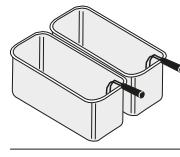
Code	Description
<b>120635</b>	<b>CESTELLO 1 PZ X GN2/3 PER CUOCIPASTA -DIM. CM (29X29X20H)</b> BASKET 1 PCS X GN2/3 FOR PASTA COOKER -DIM. CM (29X29X20H)



Code	Description
<b>120652</b>	<b>COPERCHIO GN2/3 PER CUOCIPASTA</b> GN2/3 LID FOR PASTA COOKER



Code	Description
<b>120660</b>	<b>CESTELLO 1XGN1/3 + 2 XGN1/6 PER CUOCIPASTA-DIM. CM (29X16X20H)   (14X14X20H)</b> BASKET 1 X GN1/3 2 X GN1/6 FOR PASTA COOKER-DIM. CM (29X16X20H)   (14X14X20H)



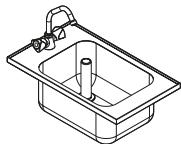
Code	Description
<b>120700</b>	<b>CESTELLO 2 X GN2/6 PER CUOCIPASTA-DIM. CM (14.5X29X20H)</b> BASKET 2X GN2/6 SET FOR PASTA COOKER-DIM. CM (14.5X29X20H)

**LAVELLI | SINKS**

**LAVELLO DROP-IN**

SINK DROP-IN

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Length cm <i>Inch</i>	Depth cm <i>Inch</i>	Height cm <i>Inch</i>	Kg	m <sup>3</sup>
<b>136039</b>	DL35	35 13.8	60 23.6	24,1 9.4	8.8	0.15

# SALAMANDRE | SALAMANDERS

## SALAMANDRE ULTRARAPIDE | ULTRARAPID SALAMANDERS

### SALAMANDRA ULTRARAPIDA CON PIANO MOBILE QSE QSE ULTRARAPID SALAMANDER WITH MOVABLE RADIANT PLATE

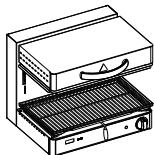
CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216035</b>	QSE40/OCB	2	220-240 ~ Hz 50/60	40 Inch 15.7	54,8 Inch 21.3	50 Inch 19.7	45.0	0.22

### SALAMANDRA ULTRARAPIDA CON PIANO MOBILE QSE QSE ULTRARAPID SALAMANDER WITH MOVABLE RADIANT PLATE

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216037</b>	QSE60/OCB	4	220-240 ~ Hz 50/60	60 Inch 23.6	54,8 Inch 21.3	50 Inch 19.7	61.0	0.31

**48H**

### SALAMANDRA ULTRARAPIDA CON PIANO MOBILE QSE QSE ULTRARAPID SALAMANDER WITH MOVABLE RADIANT PLATE

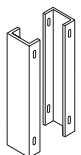
CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216038</b>	QSE60/4CB	4	380-415 3N-~ Hz 50/60	60 Inch 23.6	54,8 Inch 21.3	50 Inch 19.7	61.0	0.31

**48H**

## ACCESSORI SALAMANDRE ULTRARAPIDE | ULTRARAPID SALAMANDERS ACCESSORIES



Code	Description
<b>9003</b>	<b>COPPIA SUPPORTI A PARETE PER SALAMANDRE QSE-SE</b> PAIR OF WALL MOUNT SUPPORT FOR QSE-SE SALAMANDERS

## SALAMANDRE ULTRARAPIDE CONTACT | ULTRARAPID CONTACT SALAMANDERS

### SALAMANDRA ULTRARAPIDA CONTACT CON PIANO MOBILE E BARRA RILEVAMENTO PIATTO QSET

QSET ULTRARAPID CONTACT SALAMANDER WITH MOBILE RADIANT PLATE AND TRAY DETECTION BAR

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**

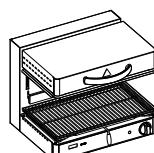


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216036</b>	QSET40/OCB	2	220-240 ~ Hz 50/60	40 <i>Inch</i> 15.7	54.8 <i>Inch</i> 21.3	50 <i>Inch</i> 19.7	46.2	0.22

### SALAMANDRA ULTRARAPIDA CONTACT CON PIANO MOBILE E BARRA RILEVAMENTO PIATTO QSET

QSET ULTRARAPID CONTACT SALAMANDER WITH MOBILE RADIANT PLATE AND TRAY DETECTION BAR

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216039</b>	QSET60/OCB	4	220-240 ~ Hz 50/60	60 <i>Inch</i> 23.6	54.8 <i>Inch</i> 21.3	50 <i>Inch</i> 19.7	61.5	0.31

**48H**

### SALAMANDRA ULTRARAPIDA CONTACT CON PIANO MOBILE E BARRA RILEVAMENTO PIATTO QSET

QSET ULTRARAPID CONTACT SALAMANDER WITH MOBILE RADIANT PLATE AND TRAY DETECTION BAR

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216040</b>	QSET60/4CB	4	380-415 3N~ Hz 50/60	60 <i>Inch</i> 23.6	54.8 <i>Inch</i> 21.3	50 <i>Inch</i> 19.7	61.6	0.31

**48H**

## ACCESSORI SALAMANDRE ULTRARAPIDE CONTACT | ULTRARAPID CONTACT SALAMANDERS ACCESSORIES



**Code**  
**9003**

Description

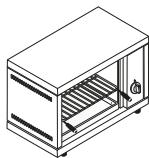
**COPPIA SUPPORTI A PARETE PER SALAMANDRE QSE-SE**  
PAIR OF WALL MOUNT SUPPORT FOR QSE-SE SALAMANDERS

## SALAMANDRE ULTRARAPIDE CHIUSE SU 3 LATI | ULTRARAPID SALAMANDERS CLOSED ON 3 SIDES

### SALAMANDRA ULTRARAPIDA ELETTRICA CHIUSA SU 3 LATI QSEF

QSEF ULTRARAPID ELECTRIC SALAMANDER CLOSED ON 3 SIDES

CERTIFICATO/CERTIFICATE: **CE**

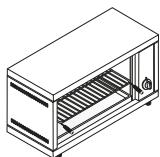


	Code	Model	Tot. kW	V	Length cm	Depth cm	Height cm	Kg	m³
⚡	<b>216005</b>	QSEF1/0	2	230 ~ Hz 50/60	54 Inch 21.3	40 Inch 15.7	39 Inch 15.4	19.0	0.13

### SALAMANDRA ULTRARAPIDA ELETTRICA CHIUSA SU 3 LATI QSEF

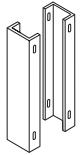
QSEF ULTRARAPID ELECTRIC SALAMANDER CLOSED ON 3 SIDES

CERTIFICATO/CERTIFICATE: **CE**



	Code	Model	Tot. kW	V	Length cm / inch	Depth cm / inch	Height cm / inch	Kg	m³
⚡	<b>216007</b>	QSEF2/0	4	400 2N ~ Hz 50/60	79 / 31.1	42 / 16.5	39 / 15.4	25.0	0.19
⚡	<b>216008</b>	QSEF2/2	4	230 ~ Hz 50/60	79 / 31.1	42 / 16.5	39 / 15.4	26.0	0.19

## ACCESSORI SALAMANDRE ULTRARAPIDE CHIUSE SU 3 LATI | ULTRARAPID SALAMANDERS CLOSED ON 3 SIDES ACCESSORIES



Code	Description
<b>9008</b>	<b>COPPIA SUPPORTI A PARETE PER SALAMANDRE QSEF-SEF</b> PAIR OF WALL MOUNT SUPPORT FOR QSE-SEF SALAMANDERS

## SALAMANDRE CLASSIC | CLASSIC SALAMANDERS

### SALAMANDRA CLASSIC CON PIANO MOBILE SE

SE CLASSIC SALAMANDER WITH MOVABLE RADIANT PLATE

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **KC** **CE**

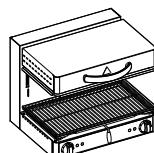


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216041</b>	SE40/OCB	2	220-240 ~ Hz 50/60	40 Inch 15.7	54,8 Inch 21.3	50 Inch 19.7	44.0	0.22

### SALAMANDRA CLASSIC CON PIANO MOBILE SE

SE CLASSIC SALAMANDER WITH MOVABLE RADIANT PLATE

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **KC** **CE**



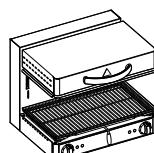
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216042</b>	SE60/OCB	4	220-240 ~ Hz 50/60	60 Inch 23.6	54,8 Inch 21.3	50 Inch 19.7	60.4	0.31

**48H**

### SALAMANDRA CLASSIC CON PIANO MOBILE SE

SE CLASSIC SALAMANDER WITH MOVABLE RADIANT PLATE

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **KC** **CE**



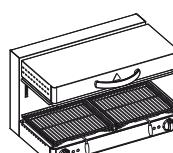
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216043</b>	SE60/4CB	4	380-415 3N~ Hz 50/60	60 Inch 23.6	54,8 Inch 21.3	50 Inch 19.7	59.4	0.31

**48H**

### SALAMANDRA CLASSIC CON PIANO MOBILE SE

SE CLASSIC SALAMANDER WITH MOVABLE RADIANT PLATE

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216044</b>	SE80/0	6	400 3N ~ Hz 50/60	80 Inch 31.5	54,8 Inch 21.3	50 Inch 19.7	74.8	0.40

## ACCESSORI SALAMANDRE CLASSIC | CLASSIC SALAMANDERS ACCESSORIES



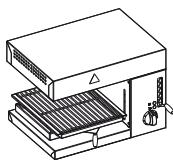
Code	Description
<b>9003</b>	<b>COPPIA SUPPORTI A PARETE PER SALAMANDRE QSE-SE</b> PAIR OF WALL MOUNT SUPPORT FOR QSE-SE SALAMANDERS

## SALAMANDRE PASSANTI | PASS-THROUGH SALAMANDERS

### SALAMANDRA CLASSICA PASSANTE SEL

CLASSIC SEL PASS-THROUGH ELECTRIC SALAMANDER

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**

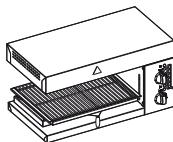


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216045</b>	SEL1/OCB	2	220-240 ~ Hz 50/60	55 Inch 21.7	40 Inch 15.7	35 Inch 13.8	43.4	0.18

### SALAMANDRA CLASSICA ELETTRICA SEL2/OCB PASSANTE

CLASSIC SEL2/OCB PASS-THROUGH ELECTRIC SALAMANDER

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**

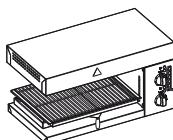


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216046</b>	SEL2/OCB	4	380-415 3N~ Hz 50/60	75 Inch 29.5	40 Inch 15.7	35 Inch 13.8	37.0	0.23

### SALAMANDRA CLASSICA ELETTRICA SEL2/2CB PASSANTE

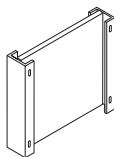
CLASSIC SEL2/2CB PASS-THROUGH ELECTRIC SALAMANDER

CERTIFICATO/CERTIFICATE: **CB LVD** **CB EMC** **CE**

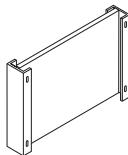


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³
<b>216047</b>	SEL2/2CB	4	220-240 ~ Hz 50/60	75 Inch 29.5	40 Inch 15.7	35 Inch 13.8	45.6	0.23

## ACCESSORI SALAMANDRE PASSANTI | PASS-THROUGH SALAMANDERS ACCESSORIES



Code	Description
<b>9012</b>	<b>COPPIA SUPPORTI A PARETE PER SALAMANDRE SEL1</b> PAIR OF WALL MOUNT SUPPORT FOR SEL1 SALAMANDERS

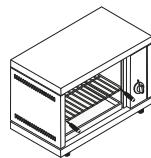


Code	Description
<b>9013</b>	<b>COPPIA SUPPORTI A PARETE PER SALAMANDRE SEL2-SG</b> PAIR OF WALL MOUNT SUPPORT FOR SEL2-SG SALAMANDERS

## SALAMANDRE CHIUSE SU 3 LATI | SALAMANDERS CLOSED ON 3 SIDES

### SALAMANDRA CLASSIC CHIUSA SU 3 LATI SEF SEF CLASSIC SALAMANDER CLOSED ON THREESIDES

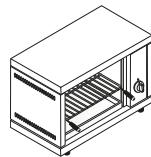
CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V Hz	Lenght cm Inch	Depth cm Inch	Height cm Inch	Kg	m³
<b>216022</b>	SEF1/0	2	230 ~ 50/60	54 21.3	40 15.7	39 15.4	18.0	0.14

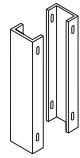
### SALAMANDRA CLASSIC CHIUSA SU 3 LATI SEF SEF CLASSIC SALAMANDER CLOSED ON 3 SIDES

CERTIFICATO/CERTIFIED: **CE**



Code	Model	Tot. kW	V Hz	Lenght cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>216023</b>	SEF2/0	4	V 400 2N ~ Hz 50/60	79 / 31.1	40 / 15.7	39 / 15.4	24.0	0.19
<b>216024</b>	SEF2/2	4	V 230 ~ Hz 50/60	79 / 31.1	40 / 15.7	39 / 15.4	24.0	0.19

## ACCESSORI SALAMANDRE CHIUSE SU 3 LATI | SALAMANDERS CLOSED ON 3 SIDES ACCESSORIES

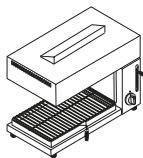


Code	Description
<b>9008</b>	<b>COPPIA SUPPORTI A PARETE PER SALAMANDRE QSEF-SEF</b> PAIR OF WALL MOUNT SUPPORT FOR QSE-SEF SALAMANDERS

## SALAMANDRE GAS | GAS SALAMANDERS

### SALAMANDRA PASSANTE GAS CON PIANO COTTURA MOBILE PASS-THROUGH GAS SALAMANDER WITH MOVABLE COOKING PLATE

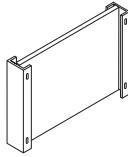
CERTIFICATO/CERTIFICATE: **CE GAR AUSTRALIA EAC SASO KGS**



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³
<b>213001</b>	SG	7,4	75 <i>Inch</i> 29.5	40 <i>Inch</i> 15.7	46 <i>Inch</i> 18.1	47.0	0.25

**48H**

### ACCESSORI SALAMANDRE GAS | GAS SALAMANDERS ACCESSORIES



**Code  
9013**

Description

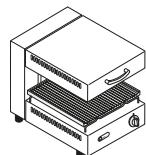
**COPPIA SUPPORTI A PARETE PER SALAMANDRE SEL2-SG**  
PAIR OF WALL MOUNT SUPPORT FOR SEL2-SG SALAMANDERS

## SALAMANDRE LIGHT | LIGHT SALAMANDERS

### SEC SALAMANDRA LIGHT CON PIANO MOBILE AISI 430 40X45X50 CM

SEC AISI 430 LIGHT SALAMANDER WITH MOVABLE RADIANT PLATE

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **KC** **CE**

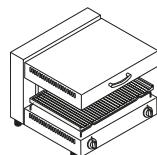


Code	Model	Tot. kW	V	Length cm	Depth cm	Height cm	Kg	m³
<b>216015</b>	SEC40/OCB	2	220-240 ~ Hz 50/60	40 Inch 15.7	45 Inch 17.7	50 Inch 19.7	39.0	0.22

### SALAMANDRA LIGHT CON PIANO MOBILE AISI 430 SEC 60X45X50 CM

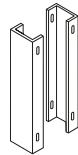
SEC AISI 430 LIGHT SALAMANDER WITH MOVABLE RADIANT PLATE

CERTIFICATO/CERTIFIED: **CB LVD** **CB EMC** **KC** **CE**



Code	Model	Tot. kW	V	Length cm/inch	Depth cm/inch	Height cm/inch	Kg	m³	
<b>216016</b>	SEC60/0	4	220-240 ~ Hz 50/60	60 / 23.6	45 / 17.7	50 / 19.7	54.0	0.27	<b>48H</b>
<b>216017</b>	SEC60/4	4	400 2N ~ Hz 50/60	60 / 23.6	45 / 17.7	50 / 19.7	54.0	0.27	<b>48H</b>

## ACCESSORI SALAMANDRE LIGHT | LIGHT SALAMANDERS ACCESSORIES



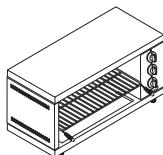
Code	Description
<b>9003</b>	<b>COPPIA SUPPORTI A PARETE PER SALAMANDRE QSE-SE</b> PAIR OF WALL MOUNT SUPPORT FOR QSE-SE SALAMANDERS

## TOASTERS | TOASTERS

### TOASTER PROFESSIONALE 3 KW

PROFESSIONAL TOASTER 3 KW

CERTIFICATO/CERTIFICATE: **CE**

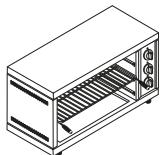


Code	Model	Tot. kW	V	Length cm	Depth cm	Height cm	Kg	m³
<b>060030</b>	TS2/0	3	230 ~ <b>Hz</b> 50/60	67 Inch 26.4	34 Inch 13.4	27 Inch 10.6	18.6	0.12

### TOASTER PROFESSIONALE 4 KW

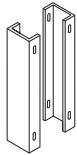
PROFESSIONAL TOASTER 4 KW

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V	Length cm/inch	Depth cm/inch	Height cm/inch	Kg	m³
<b>060090</b>	TSP/0	4	220-240 ~ <b>Hz</b> 50/60	67 / 26.4	34 / 13.4	36 / 14.2	22.8	0.15
<b>060190</b>	TSP/1	4	400 2N ~ <b>Hz</b> 50/60	67 / 26.4	34 / 13.4	36 / 14.2	23.0	0.15

## ACCESSORI TOASTERS | TOASTERS ACCESSORIES



Code	Description
<b>9010</b>	<b>SUPPORTI A PARETE PER TOASTERS</b> PAIR OF WALL MOUNT SUPPORT FOR TOASTERS



Code	Description
<b>9014</b>	<b>PINZE PER TOAST</b> PLYER FOR TOAST

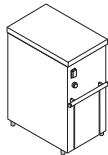


**TRITAGHIACCIO | ICE CRUSHER**

**TRITAGHIACCIO ELETTRICO PROFESSIONALE -OUTPUT 6 KG/MIN**

PROFESSIONAL ELECTRIC ICE-CRUSHER -OUTPUT 6 KG/MIN

CERTIFICATO/CERTIFICATE: **CE**



Code	Model	Tot. kW	V 220-240 ~ Hz 50	Lenght cm / inch	Depth cm / inch	Height cm / inch	Kg	m³	
<b>030020</b>	IR/0	0,2	V 230 ~ Hz 60	24 / 9.4	43 / 16.9	49 / 19.3	28.4	0.22	<b>48H</b>
<b>030030</b>	IR/2	0,2	V 230 ~ Hz 60	24 / 9.4	43 / 16.9	49 / 19.3	28.0	0.22	



La validità dei dati riportati nel presente listino (codici, modelli, dimensioni, pesi, volumi, disegni, ecc.) sono indicativi.  
TECNOINOX Srl SOCIO UNICO si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.

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The information shown in the current Price List (codes, models, dimensions, weights, volumes, drawings, etc.) are approximate.  
TECNOINOX Srl SOCIO UNICO reserves the right to modify these data without notice anytime.





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