

PRICE LIST

9 Fun 600
83 Fun 650
167 Fun 700
295 Roc 700
459 Roc 900
631 Roc 1100
737 Independent cooking
744 Terms and conditions



One group One style One kitchen

The Nice kitchen offers a whole range of complementary technologies for the professional kitchen to ensure dimensional and design compatibility: horizontal and vertical cooking appliances, blast chillers, refrigerated cabinets and counters, dishwashers and other units. High performance is combined with an integrated software and hardware system so as to offer maximum ergonomic comfort in a distinctive style.



theNicekitchen™

coldline

modular

NEVO



merryday



An never ending passion for the kitchen

Supplying kitchens all over the world for 40 years.

Modular specializes in the design and manufacture of cooking systems for the professional kitchen.

The craftsmanship and industrial organization affirms

Modular's position as a leading company in the kitchen equipment sector. The entire production chain is located in the San Vendemiano - Treviso.

Fun 600

- 17** Gas ranges
- 23** Electric ranges
- 31** Infrared hobs
- 35** Pasta cookers
- 41** Bain marie
- 47** Fryers
- 53** Heated chip dump
- 57** Griddles
- 71** Lava stone grills
- 77** Neutral elements
- 80** General accessories



Fun 600. How and where you want them

Simplicity for maximum functionality.

Fun 600 is the ideal solution for creating flexible cooking zones. The compact modules, with a depth of 600 mm, built-in or resting on existing surfaces, allow you to use all your space. Simple to install and to move, Fun 600 units are an excellent choice for small kitchens, seasonal venues and food trucks.

Modularity

Choose the solution that best suits your needs.

Models on cabinet

1

Griddles
model: 60 cm

2

Bases with doors
model: 60 cm

1**2**

More top elements on an open cabinet

1

Gas ranges
model: 60 cm

2

Neutral element
model: 30 cm

3

Open base
model: 90 cm

1**2****3**

Models on oven

1

Gas range
with 5 burners
model: 60 cm

2

Gas or Electric
ventilated oven

1

2



Top elements resting on a refrigerated table or plain surface

1

Induction plate,
neutral element and
30 cm electric fryer
module

2

Refrigerated table
or support base

1

2





Electric plates

Round with 180 mm diameter, in cast iron, with stainless steel edge sealed on the top.



Joint covers

The joints are made with steel joint covers that are easy to fix and remove for cleaning.



Gas fryers

Capacity 8 litres with burners in the tank.



Electric fryers

10 liters capacity with tilting heating elements to allow easy cleaning.



Burners and grills

Available in a double or single crown version, with piezo ignition. The enamelled grids are removable for cleaning. Working top thickness 8/10 mm.



Handles and knobs

Made of a sturdy heat-resistant polymer blend which allows for a secure grip. Knobs are in matt black, handles with brushed aluminum finish.



Solid chimney

Made in a single piece, which facilitates the alignment of the modules.



Energy saving

The Fun 600 Eco versions allow for greater energy savings and reduced consumption.



Gas ranges



Working top

Pressed top made of AISI 304 stainless steel with a thickness of 8/10 mm

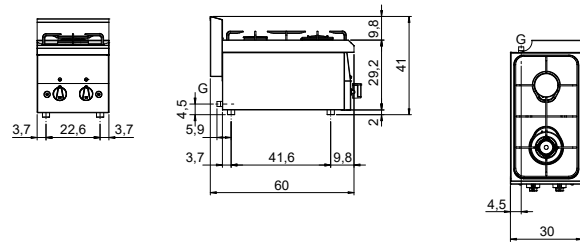
Burners

In aluminum with single and double crown, aluminum burner cap
Enamelled grills
Piezo electric ignition

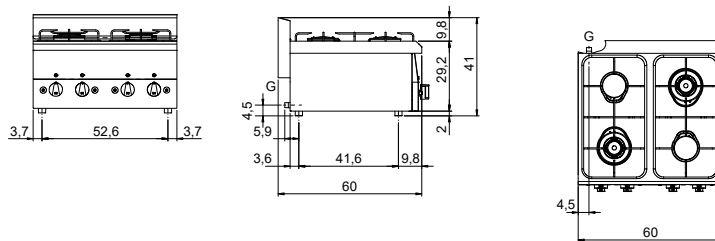
Oven

Electric convection oven
Dimensions GN 2/3 or GN 1/1

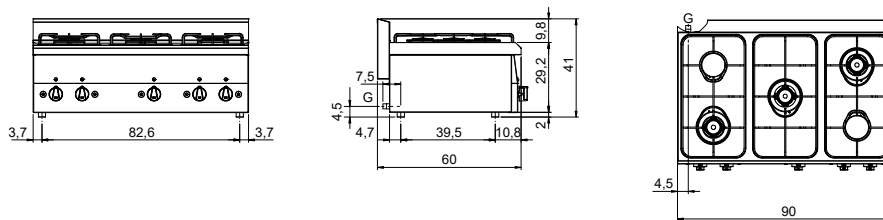
Gas ranges, 2 burners



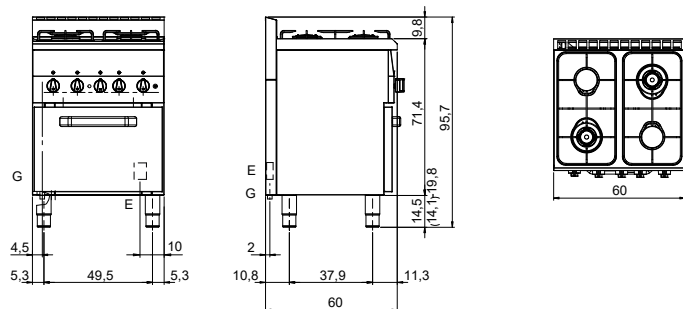
Gas ranges, 4 burners



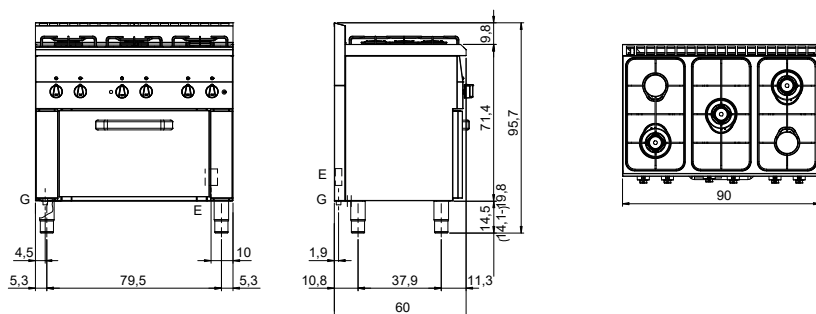
Gas ranges, 6 burners



Gas ranges, 4 burners with electric oven



Gas ranges, 5 burners with electric oven



G - Gas connection 1/2"

E - Electric connection




Total gas power 6,9 kW - 5933 kcal/h



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 burners with pressed working top, top	F60/30PCG/T	300x600x300	15	0,124	830,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

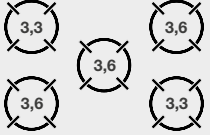



Total gas power 13,8 kW - 11694 kcal/h



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with pressed working top, top	F60/60PCG/T	600x600x300	25	0,231	1.273,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Total gas power 17,4 kW - 14962 kcal/h



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
5 burners with pressed working top, top	F60/90PCG/T	900x600x300	30	0,339	1.575,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



3,3

3,6

3,6

3,3



Total gas power

13,8 kW - 11866 kcal/h



Electric oven

Power

3 kW

Voltage

220-240 V 1 50-60 Hz

Internal dimensions

390x340x325 mm

Temperature range

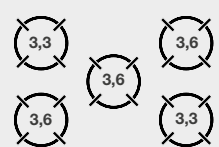
50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with pressed working top, electric convection oven	F60/60CFGE	600x600x850	86	0,519	2.732,00

Equipment:
 1 x GN 2/3 oven grid
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





	Total gas power	17,4 kW - 14962 kcal/h
	Electric oven	
	Power	3 kW
	Voltage	220-240 V 1 50-60 Hz
	Internal dimensions	570x340x325 mm
	Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
5 burners with pressed working top, electric convection oven	F60/90CFGE	900x600x850	86	0,761	3.283,00

In Equipment:
 1 x GN 1/1 oven grid
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Reduction grid, 1 burner	MO01210111000	21,00
	Joint trim	MO01219934002	32,00



Electric ranges



Working top

Made of AISI 304 stainless steel
with a thickness of 8/10 mm
Area for collecting liquids

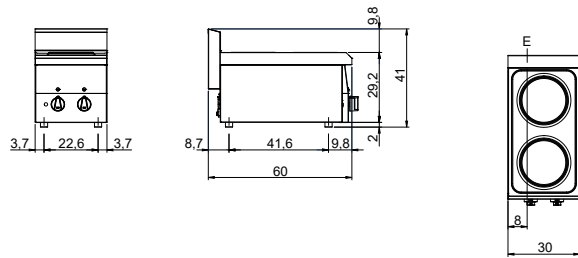
Plates

Round with 180 mm diameter, in cast iron
Adjustable temperature with
6 intensity levels

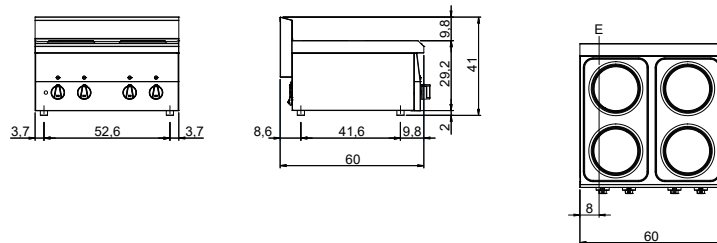
Electric oven

Electric convection oven
Dimensions GN 2/3 or GN 1/1

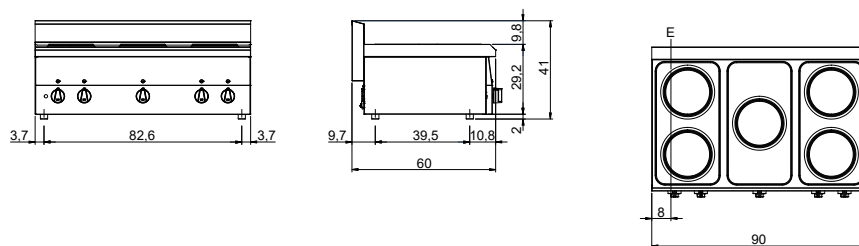
Electric ranges, 2 round plates



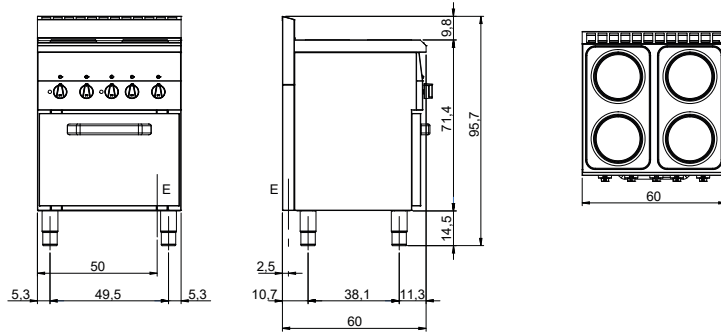
Electric ranges, 4 round plates



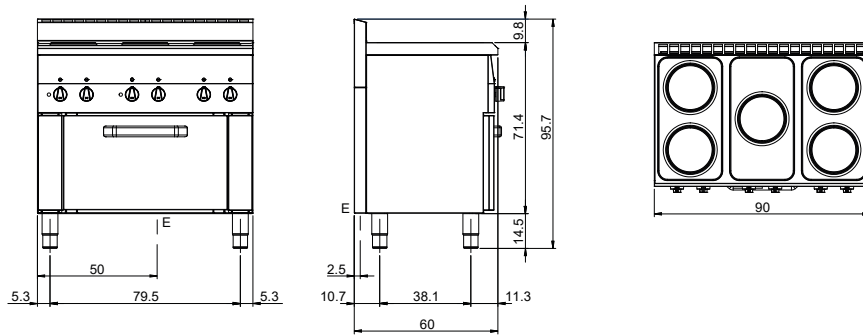
Electric ranges, 5 round plates



Electric ranges, 4 round plates on electric oven



Electric ranges, 4 round plates on electric oven



E - Electric connection

	2	⚡	Total electric power	4 kW
	2		Voltage	380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 round plates, top	F60/30PCE/T	300x600x300	16	0,124	692,00

 	1,5			Total electric power	3 kW
	1,5			Voltage	380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 round plates, ECO version, top	F60/30PCEE/T	300x600x300	16	0,124	594,00

	2 2 2 2		⚡	Total electric power	8 kW
				Voltage	380-415 V 3N 50-60 Hz



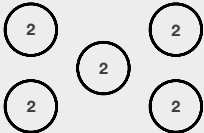
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 round plates, top	F60/60PCE/T	600x600x300	25	0,231	1.093,00





Total eletric power	6 kW
Voltage	380-415 V 3N 50-60 Hz

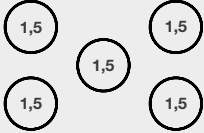
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 round plates, ECO version, top	F60/60PCEE/T	600x600x300	25	0,231	968,00





Total eletric power	10 kW
Voltage	380-415 V 3N 50-60 Hz

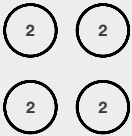
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	5 round plates, top	F60/90PCE/T	900x600x300	25	0,339	1.519,00





Total eletric power	7,5 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	5 round plates, ECO version, top	F60/90PCEE/T	900x600x300	25	0,339	1.327,00

Total electric power **11 kW**

Voltage 380-415 V 3N 50 Hz

Electric oven

Power 3 kW

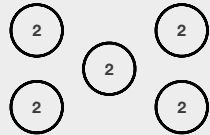
Internal dimensions 390x340x325 mm

Temperature range 50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 round plates, ventilated electric oven	F60/60CFE	600x600x850	64	0,519	2.580,00

Equipment:
1 x GN 2/3 oven grid

Total electric power **13 kW**

Voltage 380-415 V 3N 50-60 Hz

Electric oven

Power 3 kW

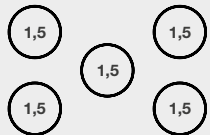
Internal dimensions 570x340x325 mm

Temperature range 50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
5 round plates, ventilated electric oven	F60/90CFE	900x600x850	85	0,761	2.898,00

Equipment:
1 x GN 1/1 oven grid

Total electric power **10,5 kW**

Voltage 380-415 V 3N 50 Hz

Electric oven

Power 3 kW

Internal dimensions 570x340x325 mm

Temperature range 50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
5 round ECO plates, ventilated electric oven	F60/90CFEE	900x600x850	85	0,761	2.760,00

Equipment:
1 x GN 1/1 oven grid

	Description	Code	Price Euro
	Joint trim	MO01219934002	32,00
	Voltage 230 V 3 50/60 Hz On request		
	Voltage 230 V 1N 50/60 Hz only for models with ≤ 4 kW power On request		



Infrared hobs



Working top

Made of ceramic glass

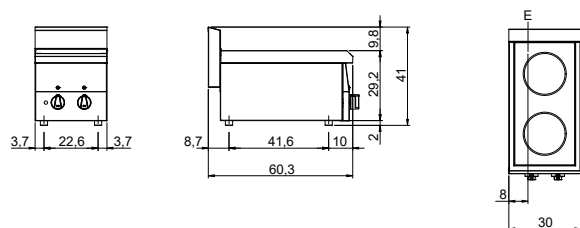
Perimeter sealed to ensure high hygiene standards

Cooking areas

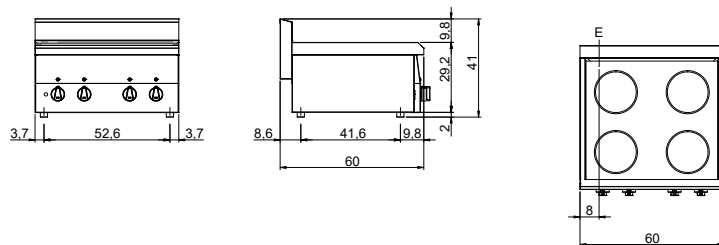
From 1 to 4 independent cooking zones with silkscreened outlines on glass

Heated surface warning light

Infrared hobs, 2 zones



Infrared hobs, 4 zones



E - Electric connection





Total electric power	3,6 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	F60/30PVE/T	300x600x300	16	0,124	1.670,00





Total electric power	8,6 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, top	F60/60PVE/T	600x600x300	25	0,231	2.526,00

	Description	Code	Price Euro
	Joint trim	MO01219934002	32,00

	Voltage 230 V 3 50/60 Hz On request
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	Voltage 230 V 1N 50/60 Hz only for models with ≤ 4 kW power On request
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Pasta cookers



Well

In AISI 316 stainless steel

Well capacity: 14 - 30 liters

Manual water filling

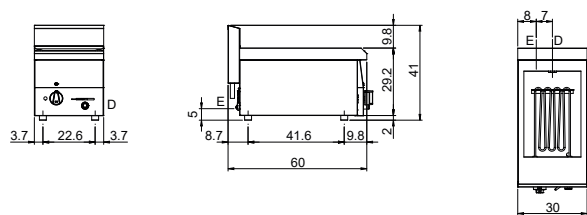
Tap with safety lever for draining
positioned on the control panel

Equipment and accessories

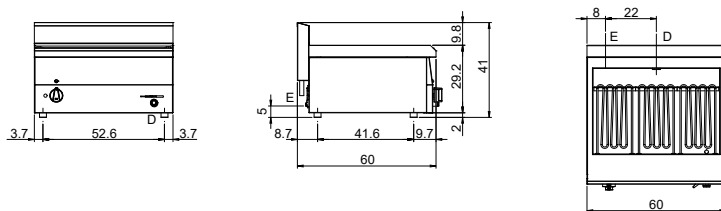
False bottom, drip tray included,
dishwasher safe

Horizontal or vertical baskets, sizes
1/8 and 1/8 well (optional)

Electric pasta cookers, 1 well 14 lt



Electric pasta cookers, 1 well 30 lt



E - Electric connection
D - Drain for water 1"





Total eletric power	3 kW
Voltage	220-240 V 1 50-60 Hz
Well	1
Dimensions	251x374x185 mm
Capacity	14 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 14 lt, top	F60/30CPE/1V14/T	300x600x300	18	0,124	1.179,00

Equipment:
1 false bottom

BASKETS NON INCLUDED





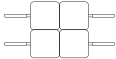
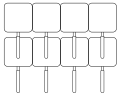
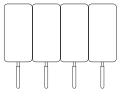
Total eletric power	9 kW
Voltage	380-415 V 3N 50-60 Hz
Well	1
Dimensions	551x374x190 mm
Capacity	30 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 30 lt, top	F60/60CPE/1V30/T	600x600x300	28	0,231	1.605,00

Equipment:
1 false bottom

BASKETS NON INCLUDED

	Description	Code	Price Euro
	Basket for 1/8 well Dimensions 100x140x160 mm	MO01211001000	108,00
	Basket for 2/8 well Dimensions 100x280x160 mm	MO01211001001	158,00
	Pasta cooker basket kit: 4 x 1/8 well for module 30 cm	MO01211001002	432,00
	Pasta cooker basket kit: 2 x 2/8 well for module 30 cm	MO01211001003	316,00
	Pasta cooker basket kit: 8 x 1/8 well for module 60 cm	MO01211001004	864,00
	Pasta cooker basket kit: 4 x 2/8 well for module 60 cm	MO01211001005	632,00
	Lid module 30 cm	MO01211007000	40,00
	Lid module 60 cm	MO01211007001	70,00
	Joint trim	MO01219934002	32,00
	Voltage 230 V 3 50/60 Hz On request		



Bain marie



Well

Capacity GN 1/2 - GN 1/1

Manual water filling

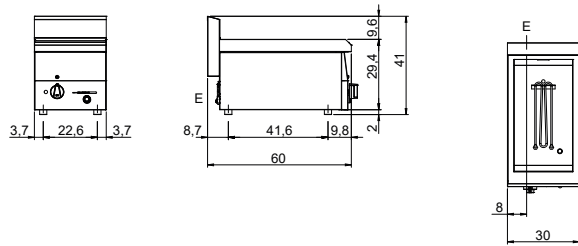
Tap with safety lever for draining
positioned on the control panel

Equipment and accessories

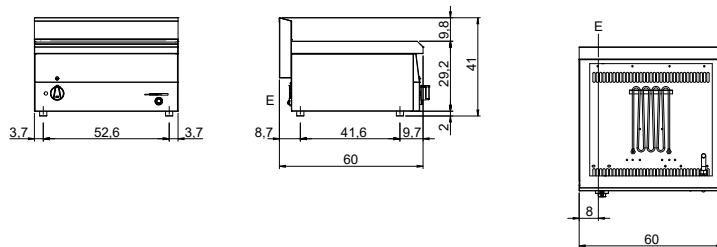
Perforated false bottom included

GN containers and support crossbars
(optional)

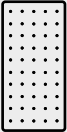
Electric bain marie



Electric bain marie



E - Electric connection



Total electric power **1,5 kW**

Voltage 220-240 V 1 50-60 Hz

Well

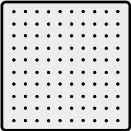
Dimensions 245x467x155 mm

Capacity 15 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	F60/30BME/T	300x600x300	16	0,124	900,00

Equipment:
1 drain extension
1 false bottom



Total electric power **3 kW**

Voltage 220-240 V 1 50-60 Hz

Well

Dimensions 510x467x185 mm

Capacity 31 lt

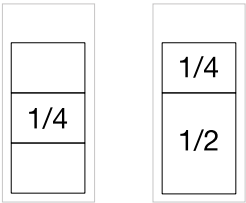


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	F60/60BME/T	600x600x300	32	0,231	994,00

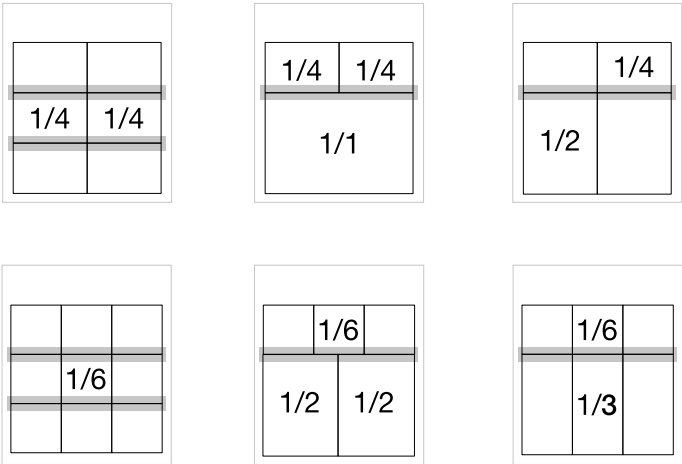
Equipment:
1 drain extension
1 false bottom

	Description	Code	Price Euro
	GN 1/1 H 100 mm container	MO01991304001	73,00
	GN 1/2 H 100 mm container	MO01991304002	68,00
	GN 1/3 H 100 mm container	MO01991304000	40,00
	GN 1/4 H 100 mm container	MO01991304004	29,00
	GN 1/6 H 100 mm container	MO01991304005	28,00
	Lid for GN 1/1 container	MO01991307001	49,00
	Lid for GN 1/2 container	MO01991307002	29,00
	Lid for GN 1/3 container	MO01991307000	34,00
	Lid for GN 1/4 container	MO01991307004	24,00
	Lid for GN 1/6 container	MO01991307005	21,00
	Joint trim	MO01219934002	32,00
	Dividing bar L 530 mm	MO01991301001	46,00

Well design module 30 cm



Well design module 60 cm



Dividing bar not included code MO01991301001



Fryers



Well

Working top made of AISI 304 stainless steel with a thickness of 80/10 mm

Tap with safety lever for draining positioned on the control panel

Capacity: 8 - 10 liters

Heating system

Gas versions with horizontal burners in well with piezo ignition pilot burner

Electric versions with armored heating elements that can be tilted outside the well for better cleaning

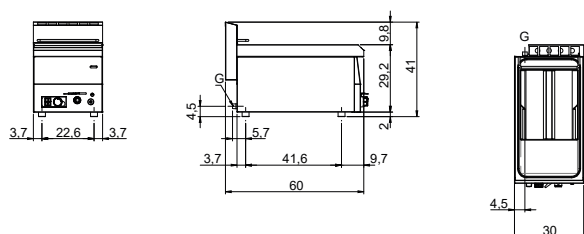
Safety thermostat included in all versions, temperature regulator up to 190°C

Equipment

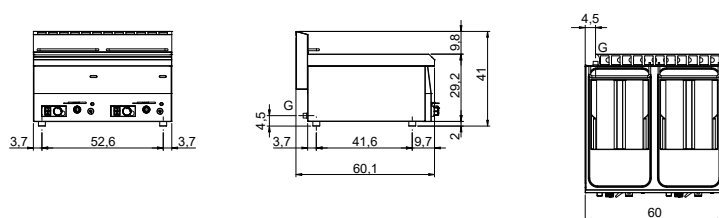
Well drain extension

Lid for each well

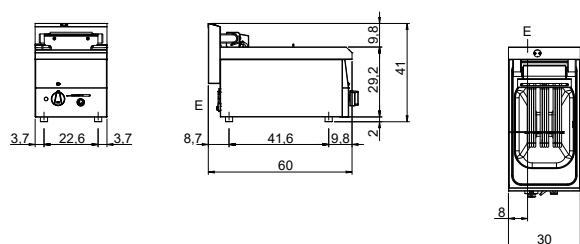
Gas fryers, 1 well



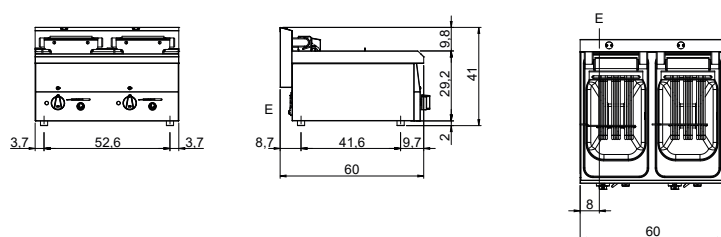
Gas fryers, 2 wells



Electric fryers, 1 well



Electric fryers, 2 wells



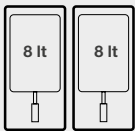
 	 Total gas power		6,8 kW - 5847 kcal/h			
	Well		1			
	Dimensions		247x300x210 mm			
	Capacity		8 lt			



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 8 lt, top	F60/30FRGV/1V8/T	300x600x300	24,5	0,124	1.661,00

Equipment:

1 basket, full-sized well
 1 lid
 1 well filter
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	 Total gas power		13,6 kW - 11694 kcal/h			
	Well		2			
	Dimensions		247x300x210 mm			
	Capacity		8+8 lt			



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 8+8 lt, top	F60/60FRGV/2V8/T	600x600x300	42	0,231	2.750,00

Equipment:

2 baskets, full-sized well
 2 lids
 2 well filters
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Description	Code	Price Euro
 Basket 1/2 well Dimensions 110x250x110 mm	MO01991601008	70,00
 Basket full-sized well Dimensions 255x230x110 mm	MO01211601000	85,00
 Joint trim	MO01219934002	32,00

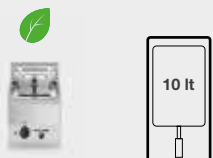
			Total electric power	9 kW
			Voltage	380-415 V 3N 50-60 Hz
			Well	1
			Dimensions	244x364x169 mm
			Capacity	10 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 10 lt, top	F60/30FRES/1V10/T	300x600x300	20	0,124	1.326,00

Equipment:

1 basket, full-sized well
1 lid
1 well filter
1 drain extension

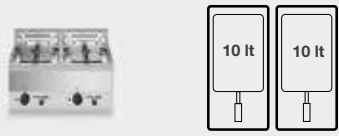
			Total electric power	7,5 kW
			Voltage	380-415 V 3N 50-60 Hz
			Well	1
			Dimensions	364x244x169 mm
			Capacity	10 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 10 lt ECO, top	F60/30FRESE/1V10/T	300x600x300	20	0,124	1.262,00

Equipment:

1 basket, full-sized well
1 lid
1 well filter
1 drain extension

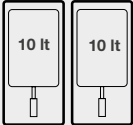
			Total electric power	18 kW
			Voltage	380-415 V 3N 50-60 Hz
			Well	2
			Dimensions	244x364x169 mm
			Capacity	10+10 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 10+10 lt, top	F60/60FRES/2V10/T	600x600x300	34	0,231	2.362,00

Equipment:

2 baskets, full-sized well
2 lids
2 well filters
1 drain extension





Total electric power	15 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	244x364x169 mm
Capacity	10+10 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 10+10 lt ECO, top	F60/60FRESE/2V10/T	600x600x300	34	0,231	2.252,00
	Equipment: 2 baskets, full-sized well 2 lids 2 well filters 1 drain extension					

	Description	Code	Price Euro
	Basket 1/2 well Dimensions 110x250x110 mm	MO01991601008	70,00
	Basket full-sized well Dimensions 220x300x110 mm	MO01991601001	118,00
	Joint trim	MO01219934002	32,00

	Voltage 230 V 3 50/60 Hz
	On request



Heated chip dump



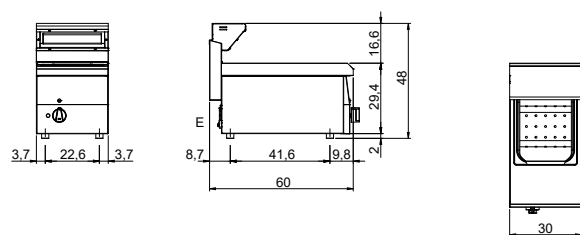
Well

Made of AISI 304 stainless steel
Removable GN 1/2 container
Stainless steel false bottom

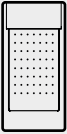
Heating system

Infrared ceramic heating elements
Power 1 kW

Heated chip dump



E - Electric connection





Total eletric power	1 kW
Voltage	220-240 V 1 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric heated chip dump, top	F60/30SPE/T	300x600x300	15	0,124	856,00
Equipment: 1 false bottom 1 GN 1/2 container						

	Description	Code	Price Euro
	Joint trim	MO01219934002	32,00



Griddles



Plate

Inclined to facilitate the flow of liquids, with smooth, ridged or smooth-ribbed surface

Extra-EU countries

Made of satin mild steel

All countries – MOCA certified

Made of chrome-plated iron with mirror-polished or satin-finished surface. Equipped with a thermostat for temperature control

Version

Gas models

Heating regulation with safety tap equipped with thermocouple or thermostat valve for chromed models

Electric models

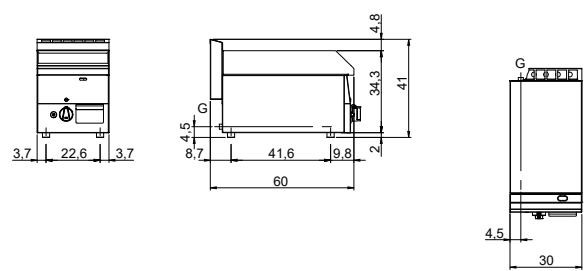
Armored heating elements, temperature regulation with safety thermostat

Equipment

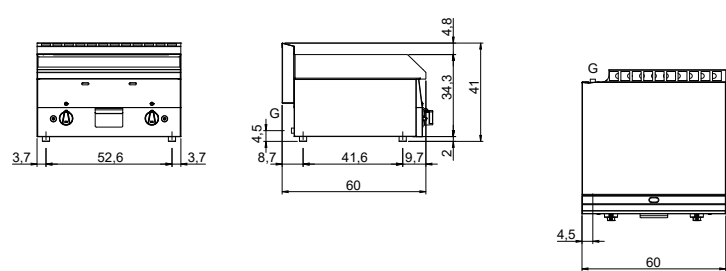
Removable liquid collection container, dishwasher safe

Upright splash guard

Gas griddles

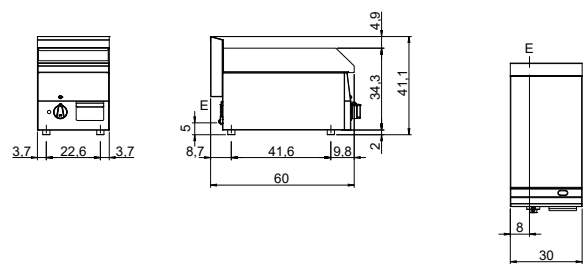


Gas griddles

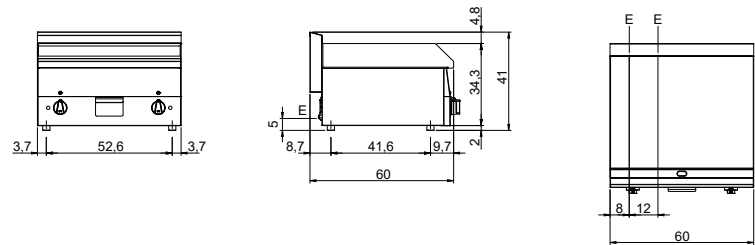


G - Gas connection 1/2"

Electric griddles



Electric griddles



E - Electric connection

Gas griddles chromed plate

Fun 600

All countries - MOCA Certified






Total gas power	5,2 kW - 4472 kcal/h
Plate	
Dimensions	296x470 mm
Equipment	
Natural gas conversion kit 30/50 m/bar tested with natural gas G20)	

POLISHED



Description

Model

Net dimensions
LxDxH mm

Gross
weight Kg

Gross
volume m³

Price
Euro

Smooth polished chromed plate, top

F60/30FTG/CL/T

300x600x300

35

0,124

1.668,00

SATIN



Smooth satin chrome plate, top

F60/30FTG/SL/T

300x600x300

35

0,124

1.372,00

POLISHED



Description

Model

Net dimensions
LxDxH mm

Gross
weight Kg

Gross
volume m³

Price
Euro

Ribbed polished chromed plate, top

F60/30FTG/CR/T

300x600x300

35

0,124

1.719,00

SATIN



Ribbed satin chrome plate, top

F60/30FTG/SR/T

300x600x300

35

0,124

1.462,00

  				Total gas power		10,4 kW - 8943 kcal/h		
				Plate				
	Dimensions					596x470 mm		
	Equipment					Natural gas conversion kit 30/50 m/bar tested with natural gas G20)		

POLISHED	Description		Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		Smooth polished chromed plate, top	F60/60FTG/CL/T	600x600x300	55	0,231	2.319,00

SATIN		Smooth satin chrome plate, top	F60/60FTG/SL/T	600x600x300	55	0,231	1.932,00
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  				Total gas power		10,4 kW - 8943 kcal/h		
				Plate				
	Dimensions					596x470 mm		
	Equipment					Natural gas conversion kit 30/50 m/bar tested with natural gas G20)		

POLISHED	Description		Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		2/3 smooth 1/3 ribbed polished chromed plate, top	F60/60FTG/CLR/T	600x600x300	50	0,231	2.357,00

SATIN		2/3 smooth 1/3 ribbed satin chrome plate, top	F60/60FTG/SLR/T	600x600x300	50	0,231	2.091,00
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Electric griddles chromed plate

Fun 600

All countries - MOCA Certified









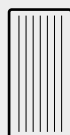
</

POLISHED			Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
			Smooth polished chromed plate, top	F60/30FTE/CL/T	300x600x300	26	0,124	1.456,00

SATIN			Smooth satin chrome plate, top	F60/30FTE/SL/T	300x600x300	26	0,124	1.224,00
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Total electric power

3 kW

Voltage

380-415 V 3N 50-60 Hz

Plate

Dimensions

296x470 mm

POLISHED			Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
			Ribbed polished chromed plate, top	F60/30FTE/CR/T	300x600x300	26	0,124	1.559,00

SATIN			Ribbed satin chrome plate, top	F60/30FTE/SR/T	300x600x300	26	0,124	1.376,00
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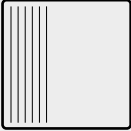




Total electric power	6 kW
Voltage	380-415 V 3N 50-60 Hz
Plate	
Dimensions	596x470 mm

POLISHED						
		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³
						Price Euro
		Smooth polished chromed plate, top	F60/60FTE/CL/T	600x600x300	47	0,231
						2.044,00

SATIN						
		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³
						Price Euro
		Smooth satin chrome plate, top	F60/60FTE/SL/T	600x600x300	47	0,231
						1.799,00





Total electric power	6 kW
Voltage	380-415 3N 50-60 Hz
Plate	
Dimensions	596x470 mm

POLISHED						
		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³
						Price Euro
		2/3 smooth 1/3 ribbed polished chromed plate, top	F60/60FTE/CLR/T	600x600x300	47	0,231
						2.233,00

SATIN						
		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³
						Price Euro
		2/3 smooth 1/3 ribbed satin chrome plate, top	F60/60FTE/SLR/T	600x600x300	47	0,231
						1.974,00

Gas griddles mild steel plate

Only for non-EU countries

Fun 600





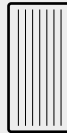
Total gas power	5,2 kW - 4472 kcal/h
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Plate	
Dimensions	296x470 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, top	F60/30FTG/L/T	300x600x300	35	0,124	1.222,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	5,2 kW - 4472 kcal/h
------------------------	-----------------------------

Plate	
Dimensions	296x470 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Ribbed mild steel plate, top	F60/30FTG/R/T	300x600x300	35	0,124	1.312,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	10,4 kW - 8943 kcal/h
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Plate	
Dimensions	596x470 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, top	F60/60FTG/L/T	600x600x300	51	0,231	1.632,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	10,4 kW - 8943 kcal/h
Plate	
Dimensions	596x470 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	F60/60FTG/LR/T	600x600x300	50	0,231	1.791,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Electric griddles mild steel plate

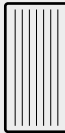
Only for non-EU countries

Fun 600



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	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	F60/30FTE/L/T	300x600x300	26	0,124	1.074,00



	Total electric power	3 kW
	Voltage	380-415 V 3N 50-60 Hz
	Plate	
	Dimensions	296x470 mm

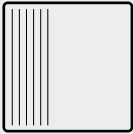
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Ribbed mild steel plate, top	F60/30FTE/R/T	300x600x300	26	0,124	1.226,00





Total eletric power	6 kW
Voltage	380-415 V 3N 50-60 Hz
Plate	
Dimensions	596x470 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	F60/60FTE/L/T	600x600x300	47	0,231	1.499,00



Total electric power **6 kW**

Voltage 380-415 V 3N 50-60 Hz

Plate

Dimensions 596x470 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	F60/60FTE/LR/T	600x600x300	47	0,231	1.674,00

	Description	Code	Price Euro
	Scrapper for griddle with smooth plate	MO01991901000	77,00
	Scrapper for griddle with ribbed plate	MO01991901002	77,00
	10 scraper smooth blades	MO01991904000	32,00
	10 scraper ribbed blades	MO01991904001	32,00
	Right joint trim for griddle and standard equipment	MO01219934001	58,00
	Left joint trim for griddle and standard equipment	MO01219934000	58,00
	Joint trim	MO01219934002	32,00
	Voltage 230 V 3 50/60 Hz On request		
	Voltage 230 V 1N 50/60 Hz only for models with ≤ 4 kW power On request		



Lava stone grills



Grill

In stainless steel or cast iron (Extra EU)
Liquid collection container
Upright splash guard

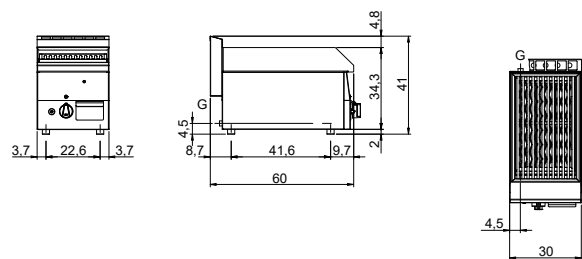
Heating system

Stabilized flame burner in stainless steel
with pilot light
Piezo ignition

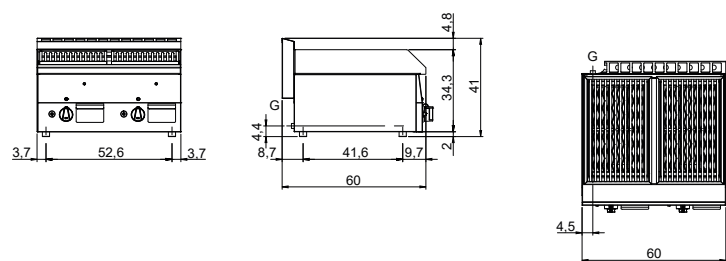
Equipment

4 kg lava stone bag

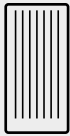
Lava stone grills, 1 cooking zone



Lava stone grills, 2 cooking zones



G - Gas connection 1/2"



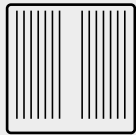


Total gas power	5,5 kW - 4730 kcal/h
Cooking zones	1
Dimensions	270x440 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in stainless steel, top	F60/30GRLI/T	300x600x300	34	0,124	1.641,00

Equipment:
1 lava stone bag of 4 kg included
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	11 kW - 9459 kcal/h
Cooking zones	2
Dimensions	270x440 mm



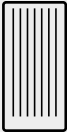
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking in stainless steel, top	F60/60GRLI/T	600x600x300	59,3	0,231	2.761,00

Equipment:
2 lava stone bags of 4 kg each included
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Lava stone grills cast iron

Only for non-EU countries

Fun 600

 		Total gas power	5,5 kW - 4730 kcal/h
		Cooking zones	1
		Dimensions	270x440 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in cast iron, top	F60/30GRLG/T	300x600x300	34	0,124	1.381,00

Equipment:
1 lava stone bag of 4 kg included
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 		Total gas power	11 kW - 9459 kcal/h
		Cooking zones	2
		Dimensions	270x440 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones in cast iron, top	F60/60GRLG/T	600x600x300	59,3	0,231	2.210,00

Equipment:
2 lava stone bags of 4 kg each included
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Right joint trim for grills with standard equipment	MO01219934001	58,00
	Left joint trim for grills with standard equipment	MO01219934000	58,00
	Joint trim for grills with grills or griddles	MO01219934002	32,00
	4 kg lava stone bag	MO01992204000	46,00



Neutral elements



Working top

Made of AISI 304 stainless steel
Versions with drawer or sink

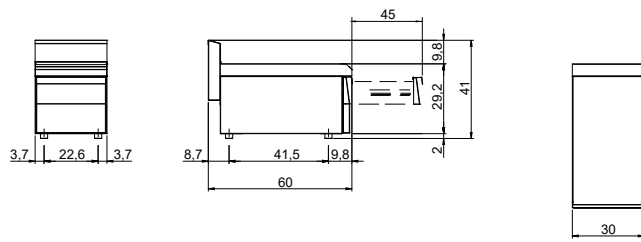
Drawer

Full extension drawer guides

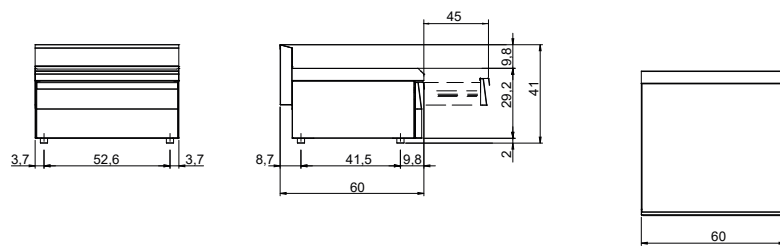
Sink

Dimensions 400x400x200 mm
Equipped with water tap with handles

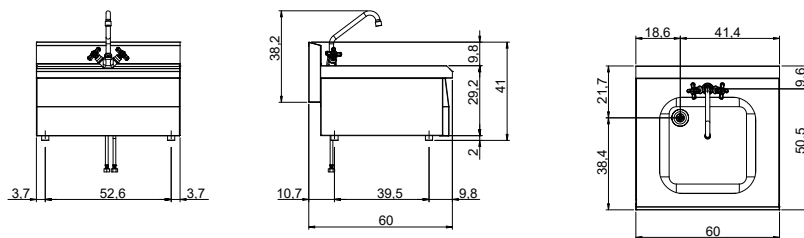
Neutral elements with drawer



Neutral elements with drawer

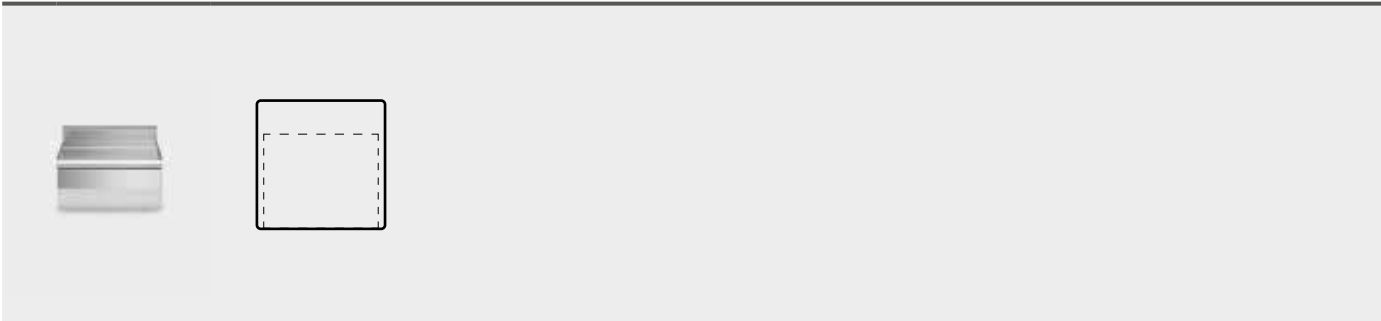


Neutral elements with sink

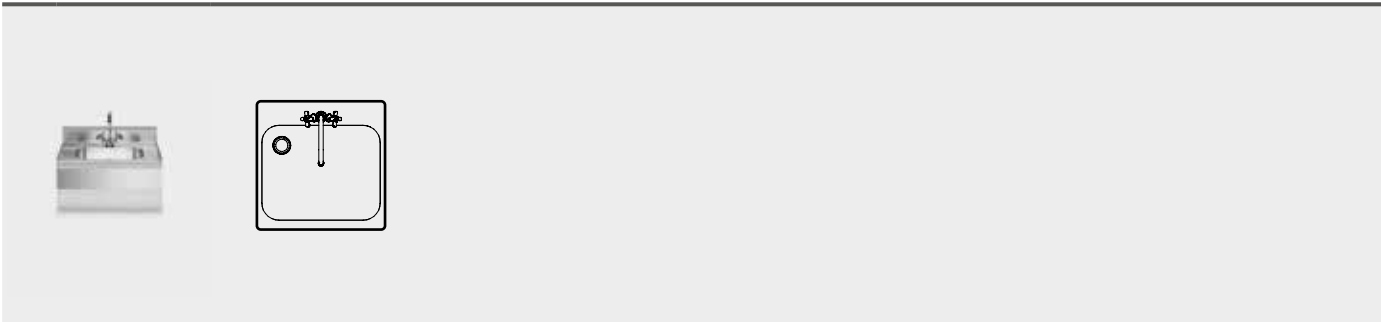




	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with drawer, top	F60/30PLC/T	300x600x300	16	0,124	482,00



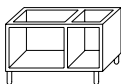
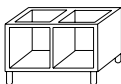
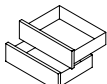
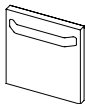
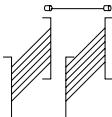
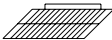
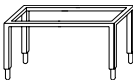
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with drawer, top	F60/60PLC/T	600x600x300	29	0,231	713,00

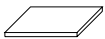
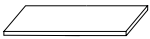


	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with sink, top	F60/60LA/T				994,00

Equipment:
1 water tap
1 syphon
1 drain

	Description	Code	Price Euro
	Joint trim	MO01219934002	32,00

	Description	Code	Price Euro
	Open cabinet for module 30 cm Dimensions 300x490x570 mm	MP01772141000	349,00
	Open cabinet for module 60 cm Dimensions 600x490x570 mm	MP01772141001	414,00
	Open cabinet for module 90 cm or module 60 cm + module 30 cm Dimensions 900x490x570 mm	MP01772141002	501,00
	Open cabinet for module 60 cm + module 60 cm Dimensions 1200x490x570 mm	MP01772141003	590,00
	2 drawers H 19,5 cm for cabinet 30 cm	MO01213404002	452,00
	2 drawers H 19,5 cm for cabinet 60 cm	MO01213404003	563,00
	Door opening right/left	MO01213411003	195,00
	Cabinet grid-rack	MO01213401000	110,00
	Grid for cabinet 30 cm	MO01219999006	48,00
	Grid for cabinet 60 cm	MO01219999007	56,00
	Open stand for module 30 cm Dimensions 300x490x570 mm	MO01219999002	273,00
	Open stand for module 60 cm Dimensions 600x490x570 mm	MO01219999003	280,00

	Description	Code	Price Euro
	Stand shelf for module 30 cm	MO01219999004	103,00
	Stand shelf for module 60 cm	MO01219999008	118,00

Fun 650

- 91** Gas ranges
- 99** Gas solid tops
- 105** Electric ranges
- 109** Infrared hobs
- 113** Pasta cookers
- 119** Bain marie
- 125** Fryers
- 131** Heated chip dump
- 135** Griddles
- 149** Lava stone grills
- 155** Gas grills
- 161** Neutral elements
- 164** General accessories



Fun 650. Small spaces with great performance

Fun 650: a wide range of Modular cooking appliances. Infinite combinations allow for installations to meet your needs, even in small rooms, enhancing the space with a compact and high-performance cooking area. With the Fun 650 models you can create your ideal kitchen by concentrating everything you want in a single area, without any apparent limitation.

Modularity

Choose the solution that best suits your needs.

Top cooking element on cabinet with door

1

Top elements can
be combined with
bases of equal size

2

Base with doors
width 70 cm

1**2**

More Top elements on a single base

1

Gas ranges
with 4 burners:
model 70 cm and
neutral elements:
model 40 cm

2

Open cabinet: model
110 cm

1**2**

Models with oven

1

Gas range
with 4 burners:
model 70 cm

2

Gas or Electric
ventilated oven

1

2



Top elements resting on a refrigerated table or plain surface

1

Induction plate,
neutral element
and electric fryer:
model 40 cm

2

Refrigerated table
or support base

1

2





Work surface

Made of AISI 304 stainless steel with a thickness of 10/10 mm. A perimeter space allows the collection of any liquids.



Joint covers

The joints are supplied with covers that are easy to fix in place and remove for cleaning.



Design

The elegant and ergonomic line is practical and designed to ensure that cleaning is easy.



Modularity

The cooking elements are available in module widths 40, 70, 80, and 110 cm



Burners and grills

Complete with a pilot flame (Fun 700) or ignition switch (Fun 650), they are available in double or single version. The cast iron crown has long cast iron spokes which are also suitable for pots with a reduced diameter



Handles and knobs

Made of a sturdy heat-resistant polymer blend which allows for a secure grip. Knobs are in matt black, handles with brushed aluminum finish.



Models on oven

Models available on gas or electric convection oven



Top and bases

The elements in the Top version can be installed on open bases or with doors, on neutral surfaces and refrigerated tables.



Gas ranges



Surface

Pressed top made of AISI 304 stainless steel, with a thickness of 10/10 mm

Removable enamel container

Burners

In cast iron with single crown, brass burner cap

Grill in cast iron

Piezo ignition

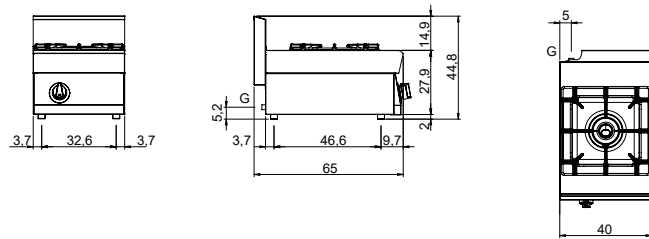
Oven

Models with static gas oven, dimensions 550x540x270 mm

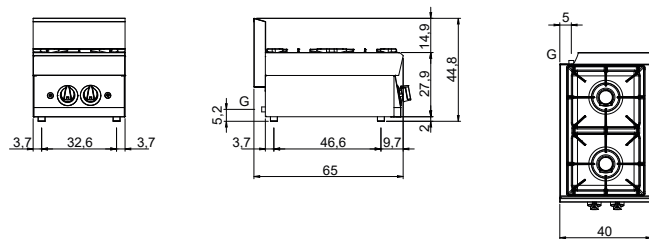
Models with electric convection oven, dimensions 565x330x325 mm

1 grill supplied

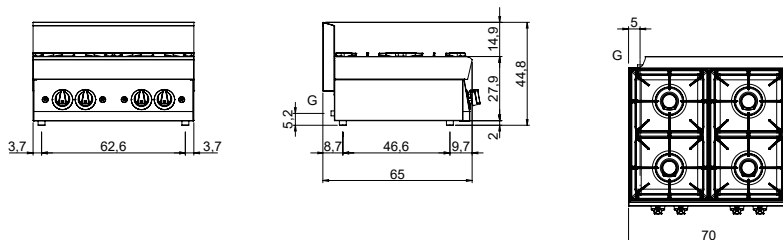
Gas ranges, 1 burner



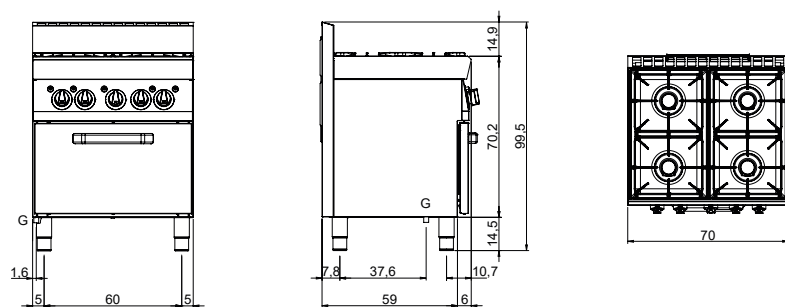
Gas ranges, 2 burners



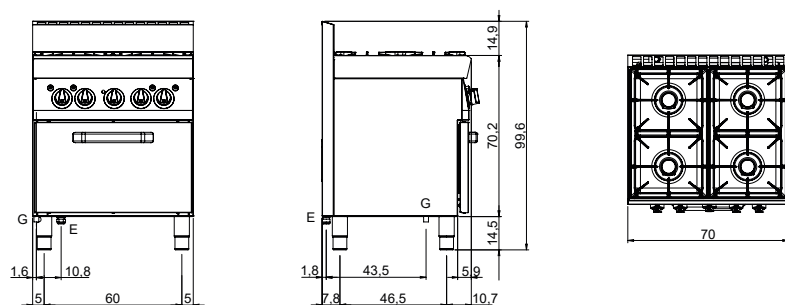
Gas ranges, 4 burners



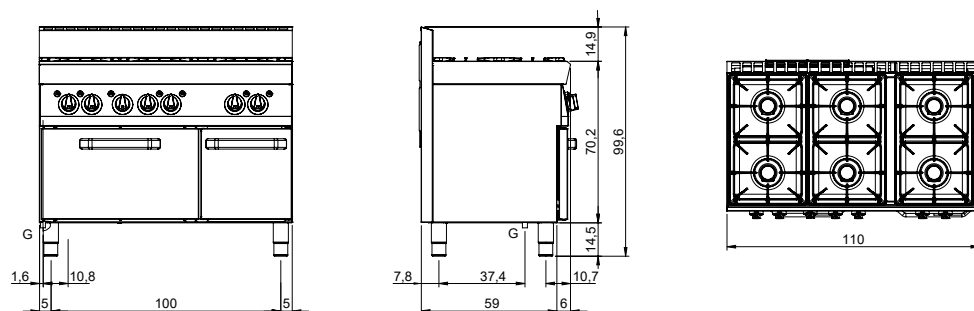
Gas ranges, 4 burners with gas oven



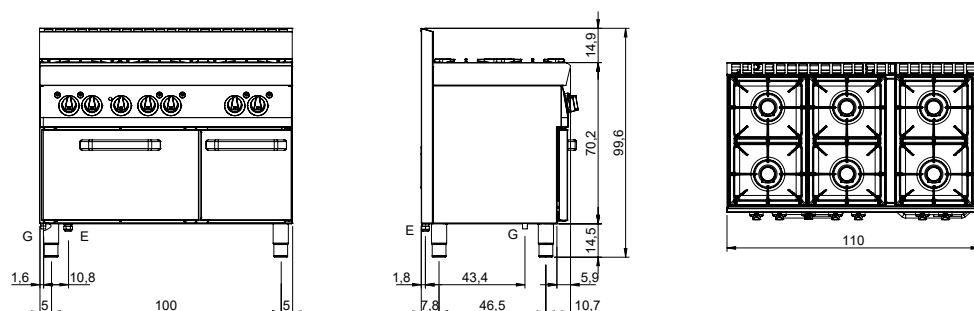
Gas ranges, 4 burners with electric oven



Gas ranges, 6 burners with gas oven



Gas ranges, 6 burners with electric oven







Total gas power **7,5 kW - 6449 kcal/h**



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 burner with enamelled containers, top	F65/40PCGB/1F/T	400x650x300	26	0,195	1.108,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)






Total gas power **8,6 kW - 7395 kcal/h**



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 burners with enamelled containers, top	F65/40PCGB/T	400x650x300	26	0,195	939,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)








Total gas power **17,2 kW - 14790 kcal/h**



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with enamelled containers, top	F65/70PCGB/T	700x650x300	43	0,329	1.610,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	Total gas power 22,2 kW - 19089 kcal/h	
	Gas oven	
	Power	5 kW
	Internal dimensions	555x540x270 mm
	Temperature range	150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with enabelled containers, gas oven	F65/70CFGB	700x650x850	90	0,641	2.699,00

Equipment:
 1 oven grid 530x530 mm
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	Total gas power 17,2 kW - 14790 kcal/h	
	Electric oven	
	Power	3,96 kW
	Voltage	380-415 V 3N 50 Hz
	Internal dimensions	565x330x325 mm
	Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with enabelled containers, electric convection oven	F65/70CFGEB	700x650x850	90	0,641	3.354,00

Equipment:
 1 oven grid GN 1/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	Total gas power 30,8 kW - 26484 kcal/h	
	Gas oven	
	Power	5 kW
	Internal dimensions	555x540x270 mm
	Temperature range	150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners with enabelled containers, gas oven	F65/110CFGB	1100x650x850	124	0,987	3.933,00

Equipment:
 1 oven grid 530x530 mm
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power

25,8 kW - 22184 kcal/h



Electric oven

Power

3,96 kW

Voltage

380-415 V 3N 50 Hz

Internal dimensions

565x330x325 mm

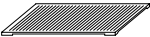
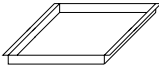
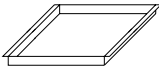
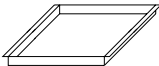
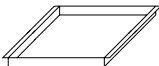
Temperature range

50°-300°C

Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners with enamelled containers, electric convection oven	F65/110CFGEB	1100x650x850	115	0,987	4.655,00

Equipment:
1 oven grid GN 1/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

96

	Description	Code	Price Euro
	Reduction grid	MO01210111001	21,00
	Smooth plate 1 burner made of cast iron (Extra EU)	MO01210104001	146,00
	Ribbed plate 2 burners made of cast iron (Extra EU)	MO01210104000	234,00
	Joint trim	MO01219934006	43,00
	Stainless steel tray for gas oven Dimensions 530x530x10 mm	MO01210704003	75,00
	Stainless steel tray for gas oven Dimensions 530x530x20 mm	MO01210704002	77,00
	Stainless steel tray for gas oven Dimensions 530x530x40 mm	MO01210704001	96,00
	Stainless steel tray for gas oven Dimensions 530x530x65 mm	MO01210704000	102,00



Gas solid tops



Plate

Cast iron radial plate, 1.5 cm thick
High resistance to impacts and cleaning
Central temperature 500°C

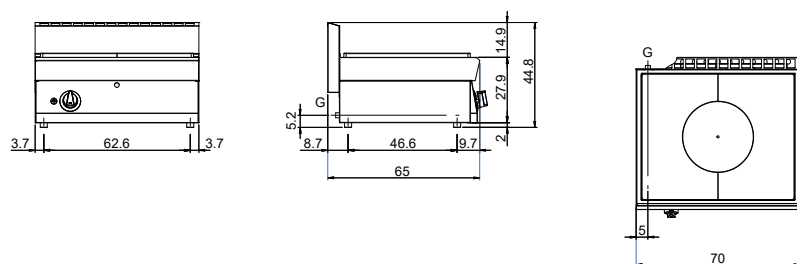
Plate and burner models

Cast iron burners with single crown
brass burner cap
Grill in cast iron
Piezo ignition
Removable enamel containers

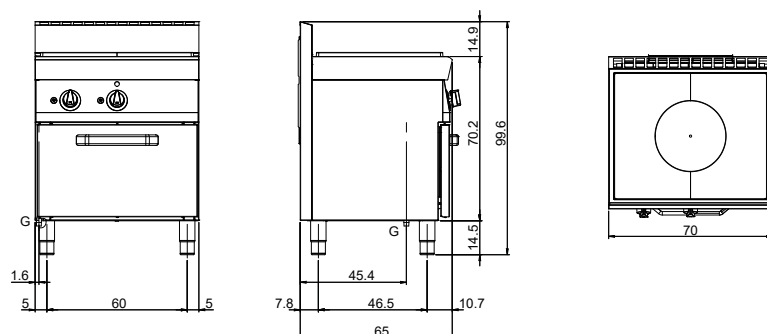
Oven

Models with static gas oven
Dimensions 550x540x270 mm
1 grill included

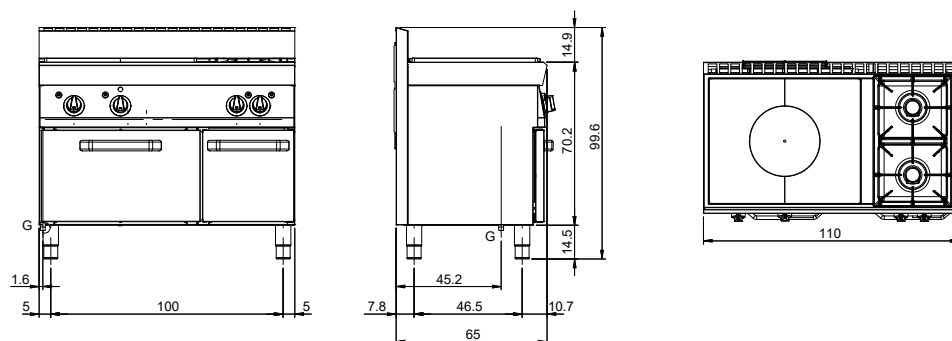
Gas solid tops



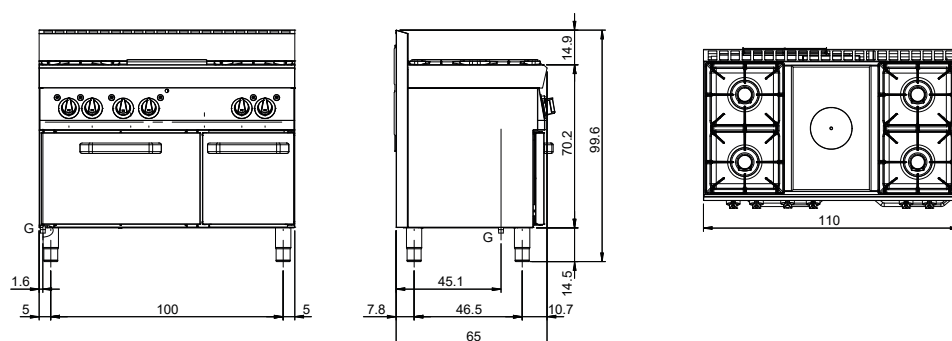
Gas solid tops with gas oven

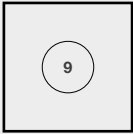


Gas solid tops, 2 burners with oven



Gas solid tops, 4 burners with gas oven





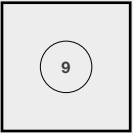


Total gas power	9 kW - 7739 kcal/h
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Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, top	F65/70TPG/T	700x650x300	60	0,329	1.907,00

Equipment:
1 hook for lifting disk
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	14 kW - 12038 kcal/h
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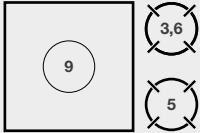


Gas oven	
Power	5 kW
Internal dimensions	555x540x270 mm
Temperature range	150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, with gas oven	F65/70TPFG	700x650x850	109	0,641	3.059,00

Equipment:
1 hook for lifting disk
1 oven grid 530x530 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	22,6 kW - 19433 kcal/h
Power of plate	9 kW
Burners power	8,6 kW



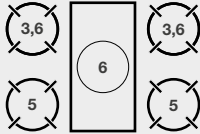
Gas oven	
Power	5 kW
Internal dimensions	555x540x270 mm
Temperature range	150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners, with gas oven	F65/110TPFGFB/P	1100x650x850	135	0,987	4.350,00

Equipment:
1 hook for lifting disk
1 oven grid 530x530 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





**Total gas power**

28,2 kW - 24248 kcal/h

Power of plate

6 kW

Burners power

17,2 kW

**Gas oven**

Power

5 kW

Internal dimensions

555x540x270 mm

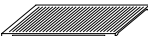
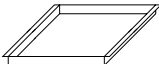
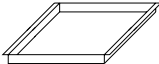
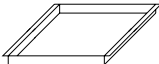
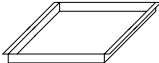
Temperature range

150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 4 burners, with gas oven	F65/110TPPFGFB/P	1100x650x870	100	0,987	4.494,00

Equipment:
1 hook for lifting disk
1 oven grid GN 1/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Drawn diverter	MO01219907000	560,00
	Reduction grid	MO01210111000	21,00
	Smooth plate 1 burner made of cast iron (Extra EU)	MO01210104001	146,00
	Ribbed plate 2 burners made of cast iron (Extra EU)	MO01210104000	234,00
	Joint trim	MO01219934006	43,00
	Stainless steel tray for gas oven Dimensions 530x530x10 mm	MO01210704003	75,00
	Stainless steel tray for gas oven Dimensions 530x530x20 mm	MO01210704002	77,00
	Stainless steel tray for gas oven Dimensions 530x530x40 mm	MO01210704001	96,00
	Stainless steel tray for gas oven Dimensions 530x530x65 mm	MO01210704000	102,00



Electric ranges



Surface

Top made of AISI 304 stainless steel
with a thickness of 10/10 mm
Well for collecting liquids

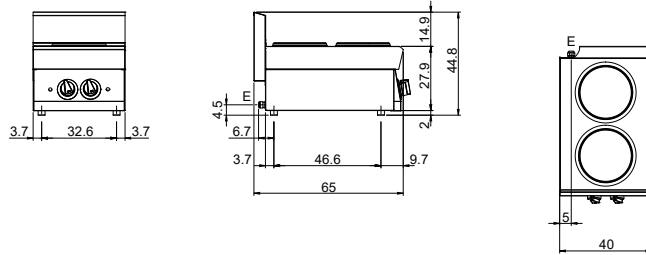
Plates

In cast iron, round with 22 cm diameter
Adjustable temperature with 6 intensity
levels

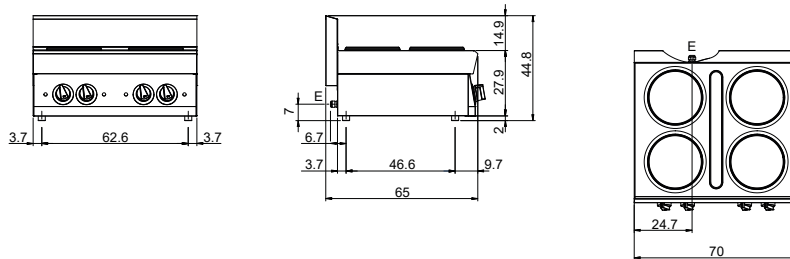
Electric oven

Electric convection oven
Dimensions 565x330x325 mm
1 grill included

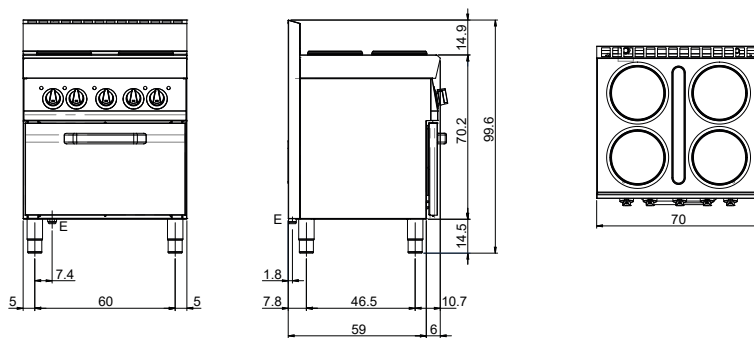
Electric ranges, 2 Plates



Electric ranges, 4 Plates



Electric ranges, 4 Plates with electric oven



E - Electric power



2,6

2,6



Total eletric power

5,2 kW

Voltage

380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 Round plates, top	F65/40PCE/T	400x650x300	23	0,195	805,00



2,6

2,6

2,6

2,6



Total eletric power

10,4 kW

Voltage

380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 Round plates, top	F65/70PCE/T	700x650x300	38	0,329	1.407,00



2,6

2,6

2,6

2,6



Total eletric power

14,36 kW

Voltage

380-415 V 3N 50 Hz



Electric oven

Power

3,96 kW

Internal dimensions

565x330x325 mm

Temperature range

50°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 Round plates, electric convection oven	F65/70CFE	700x650x850	84	0,641	3.115,00

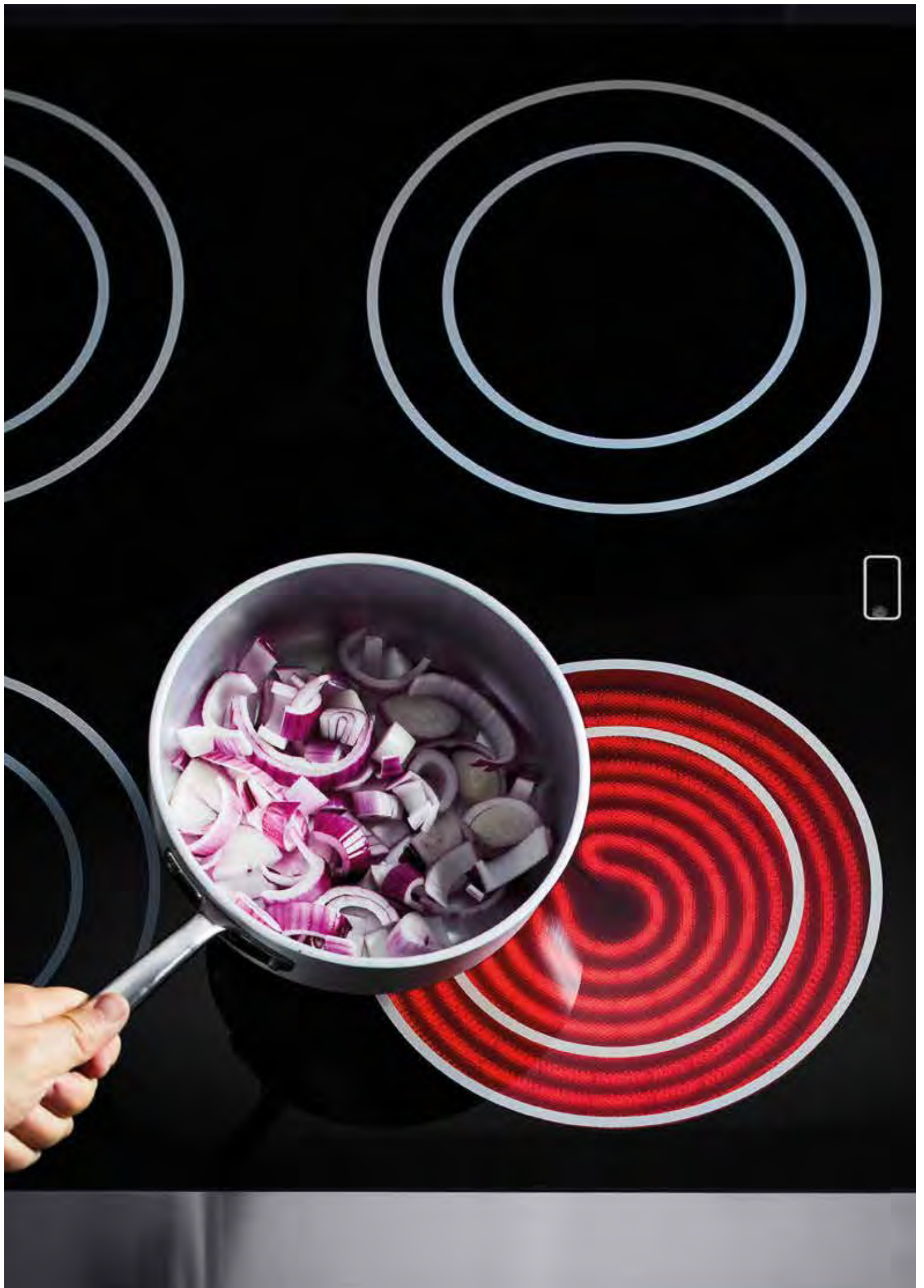
Equipment:
1 Grill Oven GN 1/1

	Description	Code	Price Euro
	Joint trim	MO01219934006	43,00



Voltage 230 V 3 50/60 Hz

On request



Infrared hobs



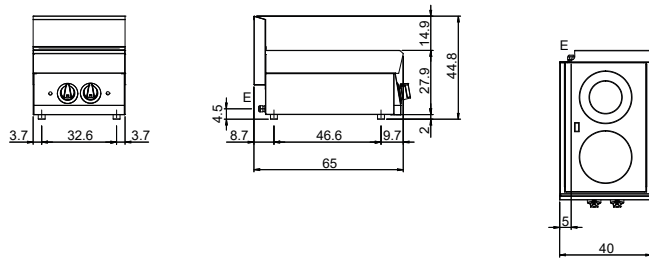
Surface

Made of vitreous enamel
Perimeter steel sealed to ensure high
hygiene standards

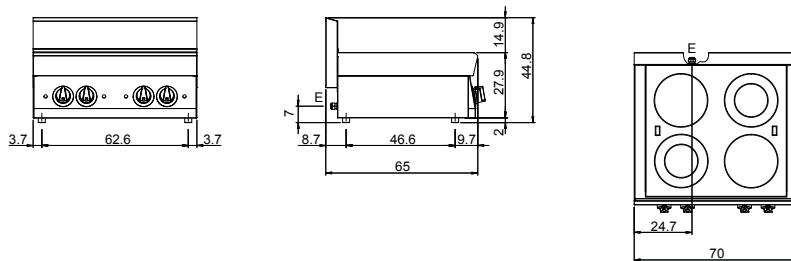
Cooking areas

From 1 to 4 independent cooking zones
with silkscreened outlines on glass
Heated surface warning light

Infrared hobs, 2 zones



Infrared hobs, 4 zones



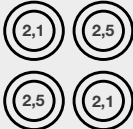
E - Electric power





Total eletric power	4,6 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	F65/40PVE/T	400x650x300	20	0,195	1.988,00





Total eletric power	9,2 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, top	F65/70PVE/T	700x650x300	38	0,329	3.314,00

	Description	Code	Price Euro
	Joint trim	MO01219934006	43,00



Voltage 230 V 3 50/60 Hz

On request



Pasta cookers



Well

In AISI 316 stainless steel

Capacity 20 - 40 Litres

Water inflow tap

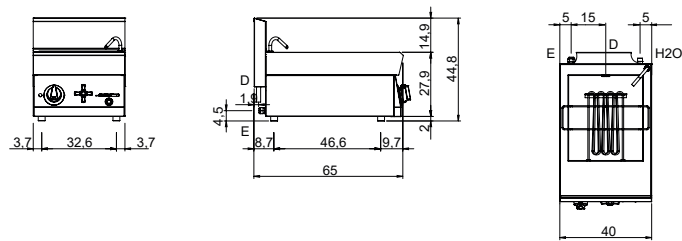
Tap with safety lever for draining
positioned on the control panel area

Equipment and accessories

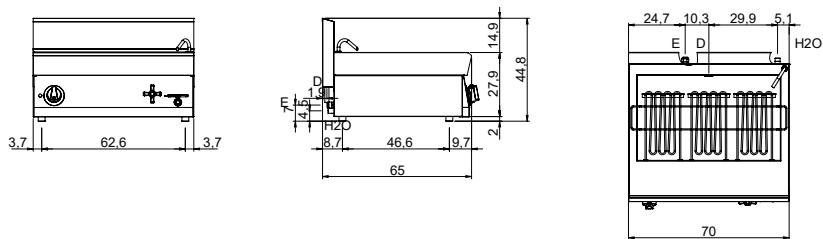
False bottom and drip tray included,
dishwasher safe

Horizontal or vertical baskets,
dimensions 1/4 e 2/4

Electric pasta cookers, 1 well 20 lt



Electric pasta cookers, 1 well 40 lt



E - Electric power
D - Drain for water
H2O - Water inflow 3/4"



Total electric power **6 kW**

Voltage 380-415 V 3N 50-60 Hz

Well **1**

Dimensions 326x374x190 mm

Capacity 20 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 20 lt, top	F65/40CPE/1V20/T	400x650x300	24	0,195	1.437,00

Equipment:
1 false bottom

BASKETS NOT INCLUDED



Total electric power **9 kW**

Voltage 380-415 V 3N 50-60 Hz

Well **1**

Dimensions 626x374x190 mm

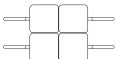
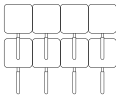
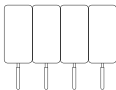
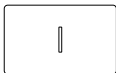
Capacity 40 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 40 lt, top	F65/70CPE/1V40/T	700x650x300	32	0,329	1.784,00

Equipment:
1 false bottom

BASKETS NOT INCLUDED

	Description	Code	Price Euro
	Basket for 1/4 well Dimensions 140x140x160 mm	MO01211001006	108,00
	Basket for 2/4 well Dimensions 140x280x160 mm	MO01211001007	158,00
	Pastacooker basket kit: 4 x 1/4 well for module 40 cm	MO01211004000	432,00
	Pastacooker basket kit: 2 x 2/4 well for module 40 cm	MO01211004001	316,00
	Pastacooker basket kit: 8 x 1/4 well for module 70 cm	MO01211004002	864,00
	Pastacooker basket kit: 4 x 2/4 well for module 70 cm	MO01211004003	632,00
	Lid module 40 cm	MO01211007002	45,00
	Lid module 70 cm	MO01211007003	75,00
	Joint trim	MO01219934006	43,00
	Voltage 230 V 3 50/60 Hz On request		



Bain marie



Well

Capacity 1/1 - GN 2/1

Manual water refill

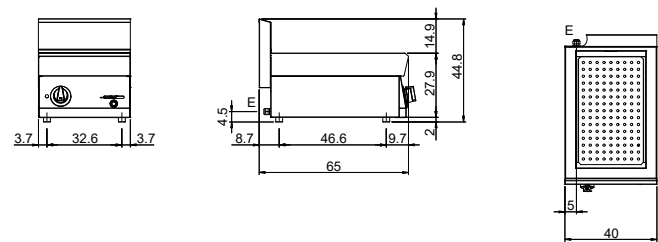
Tap with safety lever for draining
positioned on the control panel area

Equipment and accessories

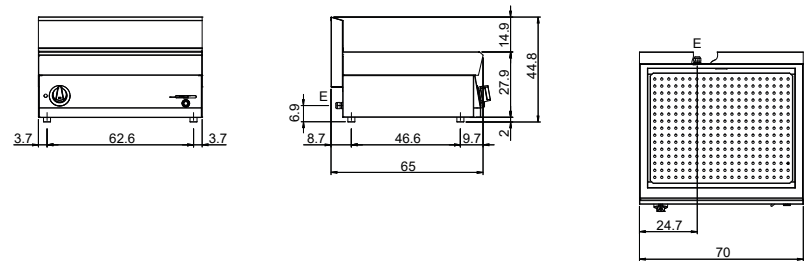
Perforated false bottom included

Containers of different sizes and support
crossbars are available as accessories

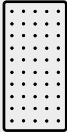
Electric bain marie



Electric bain marie



E - Electric power



Total electric power **1,5 kW**

Voltage 220-240 V 1 50-60 Hz

Well

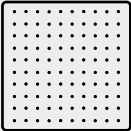
Dimensions 305x510x155 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	F65/40BME/T	400x650x300	22	0,195	1.057,00

Equipment:
1 drain extension
1 false bottom

CONTAINERS NOT INCLUDED



Total electric power **3 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

Dimensions 630x510x155 mm

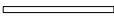


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	F65/70BME/T	700x650x300	33	0,329	1.467,00

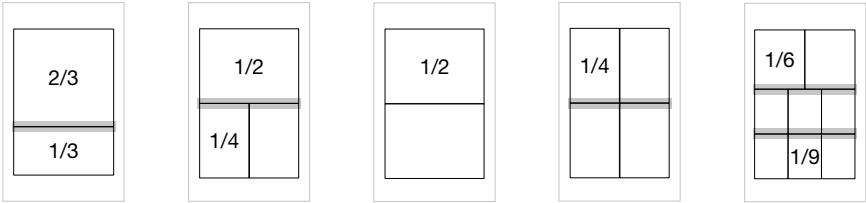
Equipment:
1 drain extension
1 false bottom

CONTAINERS NOT INCLUDED

	Description	Code	Price Euro
	1/1 H 100 mm container	MO01991304001	73,00
	GN 2/3 H 100 mm container	MO01991304003	52,00
	GN 1/2 H 100 mm container	MO01991304002	68,00
	GN 1/3 H 100 mm container	MO01991304000	40,00
	GN 1/4 H 100 mm container	MO01991304004	29,00
	GN 1/6 H 100 mm container	MO01991304005	28,00
	GN 1/9 H 100 mm container	MO01991304006	27,00
	Lid for container GN 1/1 container	MO01991307001	49,00
	Lid for per container GN 2/3 container	MO01991307003	32,00
	Lid for container GN 1/2 container	MO01991307002	29,00
	Lid for container GN 1/3 container	MO01991307000	34,00
	Lid for container GN 1/4 container	MO01991307004	24,00
	Lid for container GN 1/6 container	MO01991307005	21,00

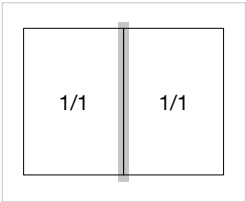
	Description	Code	Price Euro
	Lid for GN 1/9 container	MO01991307006	20,00
	Joint trim	MO01219934006	43,00
	Dividing bar L 325 mm	MO01991301002	35,00
	Dividing bar L 530 mm	MO01991301001	46,00

Well design model 40 cm



Dividing bar not included Code MO01991301002

Well design model 70 cm



Dividing bar not included Code MO01991301001



Fryers



Well

Worktop and well in AISI 304 stainless steel, with a thickness of 10/10 mm

Tap with safety lever for draining positioned on the control panel area

Capacity: 8 - 10 Litres

Heating

Gas versions with horizontal burners in well with piezo ignition pilot light

Electric versions with an armored resistor that can be folded back for efficient cleaning

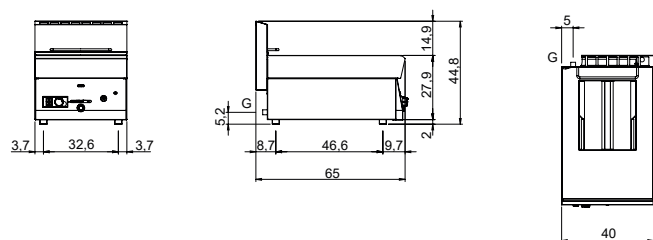
Safety thermostat included in all versions, temperature regulator up to 190°C

Equipment

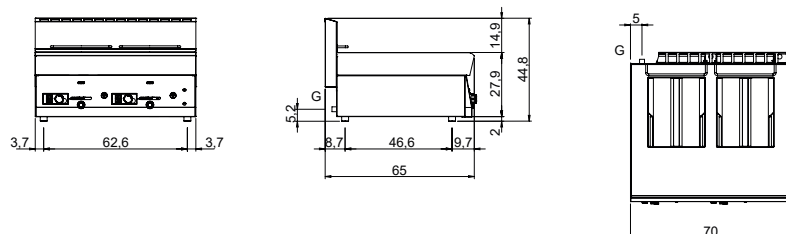
Well drain extension

Lids for all wells

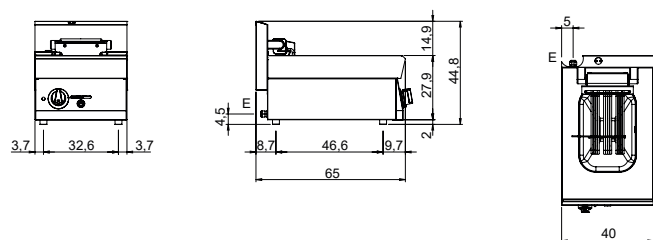
Gas fryers, 1 well



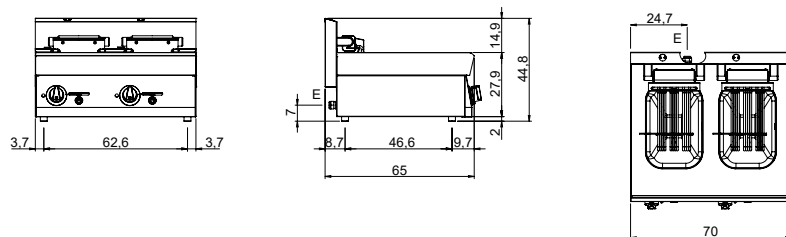
Gas fryers, 2 wells



Electric fryers, 1 well



Electric fryers, 2 wells



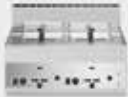
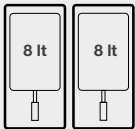
 	 Total gas power		6,8 kW - 5847 kcal/h		
	Well		1		
	Dimensions		247x300x210 mm		
	Capacity		8 lt		



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 8 lt, top	F65/40FRGV/1V8/T	400x650x300	27	0,195	1.772,00

Equipment:

1 basket, full-sized well
 1 lid
 1 well filter
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	 Total gas power		13,6 kW - 11694 kcal/h		
	Well		2		
	Dimensions		247x300x210 mm		
	Capacity		8+8 lt		



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 8+8 lt, top	F65/70FRGV/2V8/T	700x650x300	47	0,329	3.019,00

Equipment:

2 baskets, full sized well
 2 lids
 2 well filters
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Description	Code	Price Euro
 Basket for 1/2 well Dimensions 110x250x110 mm	MO01991601008	70,00
 Basket for full-sized well Dimensions 255x230x110 mm	MO01211601000	85,00
 Joint trim	MO01219934006	43,00

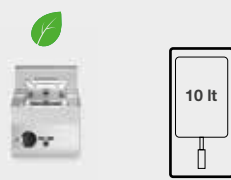
	⚡	Total electric power	9 kW			
		Voltage	380-415 V 3N 50-60 Hz			
		Well	1			
		Dimensions	244x364x169 mm			
		Capacity	10 lt			



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 10 lt, top	F65/40FRES/1V10/T	400x650x300	22	0,195	1.571,00

Equipment:

1 basket for full-sized well
1 lid
1 well filter
1 drain extension

	⚡	Total electric power	7,5 kW			
		Voltage	380-415 V 3N 50-60 Hz			
		Well	1			
		Dimensions	244x364x169 mm			
		Capacity	10 lt			



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 Well 10 lt ECO, top	F65/40FRESE/1V10/T	400x650x300	22	0,195	1.494,00

Equipment:

1 basket for full-sized well
1 lid
1 well filter
1 drain extension

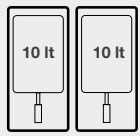
	⚡	Total electric power	18 kW			
		Voltage	380-415 V 3N 50-60 Hz			
		Well	2			
		Dimensions	244x364x169 mm			
		Capacity	10+10 lt			



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 10+10 lt, top	F65/70FRES/2V10/T	700x650x300	37,5	0,329	2.704,00

Equipment:

2 baskets, full sized well
2 lids
2 well filter
1 drain extension

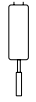




Total electric power	15 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	244x364x169 mm
Capacity	10+10 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 10+10 lt ECO, top	F65/70FRESE/2V10/T	700x650x300	37,5	0,329	2.568,00

Equipment:
2 baskets, full sized well
2 lids
2 well filter
1 drain extension

	Description	Code	Price Euro
	Basket for 1/2 well for electric fryer Dimensions 110x250x110 mm	MO01991601008	70,00
	Basket for full-sized well for electric fryer Dimensions 220x300x110 mm	MO01991601001	118,00
	Joint trim	MO01219934006	43,00

	Voltage 230 V 3 50/60 Hz On request
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Heated chip dump



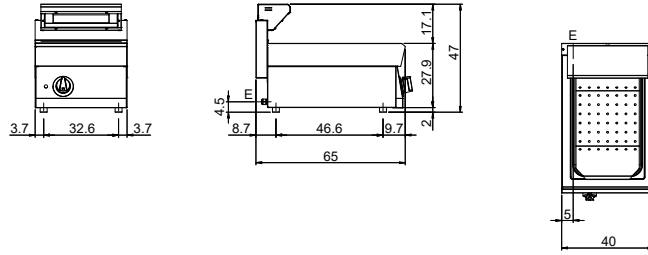
Well

In AISI 304 stainless steel
Removable container GN 1/1
False bottom in stainless steel

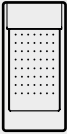
Heating

Infrared ceramic heating elements
Power 1 kW

Heated chip dump



E - Electric power





Total eletric power	1 kW
Voltage	220-240 V 1 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric heated chip dump, top	F65/40SPE/T	400x650x300	22	0,195	959,00
Equipment: 1 false bottom 1 container GN 1/1						

	Description	Code	Price Euro
	Joint trim	MO01219934006	43,00



Griddles



Plate

Inclined to facilitate the flow of liquids, with smooth, ridged or smooth-ribbed surface

Extra-EU countries

Made of satin mild steel

All countries – MOCA certified

Made of chrome-plated iron with mirror-polished or satin-finished surface. Equipped with a thermostat for temperature control

Versions

Gas models

Heating regulator with safety tap equipped with thermocouple or thermostat valve for chromed models

Electric models

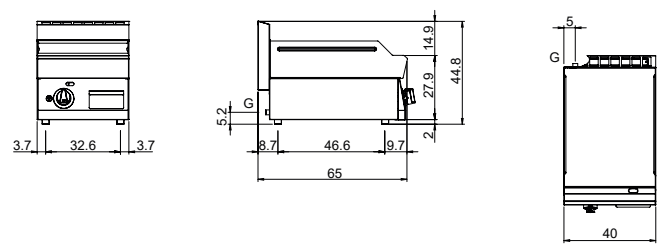
Armored heating elements, temperature regulation with safety thermostat

Equipment

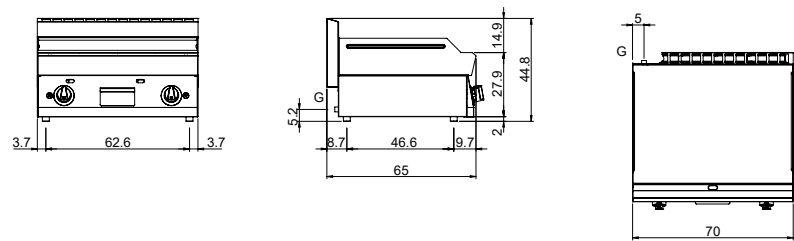
Removable liquid collection container, dishwasher safe

Upright splash guard

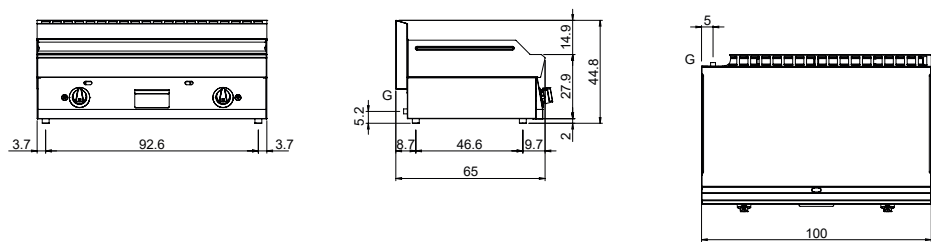
Gas griddles



Gas griddles

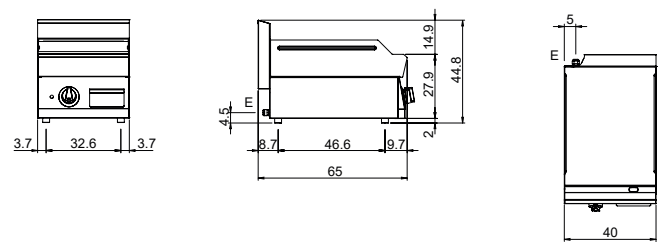


Gas griddles

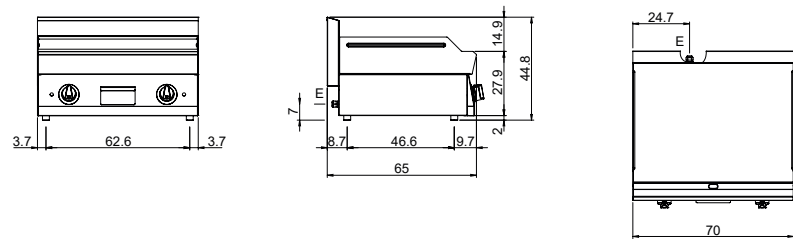


G - Gas connection 1/2"

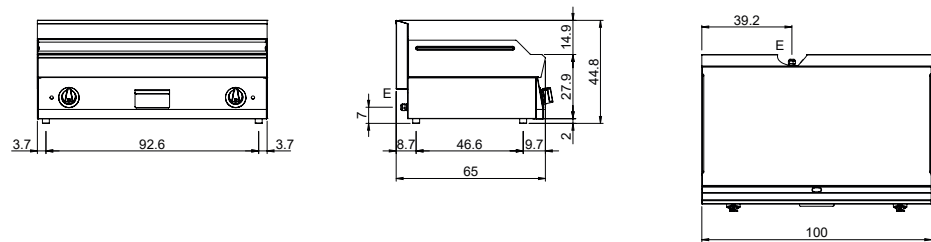
Electric griddles



Electric griddles



Electric griddles



E - Electric power

Fun 650

Gas griddles chromed plate

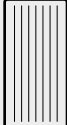
All countries - MOCA Certified

Fun 650

  				Total gas power	5,7 kW - 4902 kcal/h	
				Cooking zone		
				Dimensions	396x520 mm	
				Equipment		
				Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)		

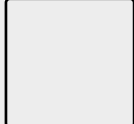
POLISHED		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		Smooth polished chromed plate, top	F65/40FTG/CL/T	400x650x300	47	0,195	1.953,00

SATIN		Smooth satin chrome plate, top	F65/40FTG/SL/T	400x650x300	47	0,195	1.519,00
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  				Total gas power	5,7 kW - 4902 kcal/h	
				Cooking zone		
				Dimensions	396x520 mm	
				Equipment	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)	

POLISHED		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		Ribbed polished chromed plate, top	F65/40FTG/CR/T	400x650x300	40	0,195	2.163,00

SATIN		Ribbed satin chrome plate, top	F65/40FTG/SR/T	400x650x300	40	0,195	1.623,00
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  				Total gas power	11,4 kW - 9803 kcal/h	
				Cooking zone		
				Dimensions	696x520 mm	
				Equipment		
				Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)		

POLISHED		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		Smooth polished chromed plate, top	F65/70FTG/CL/T	700x650x300	76	0,329	2.750,00

SATIN		Smooth satin chrome plate, top	F65/70FTG/SL/T	700x650x300	76	0,329	2.113,00
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Electric griddles chromed plate

Fun 650

All countries - MOCA Certified

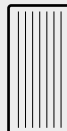
  	⚡ Total electric power	4,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Cooking zone	
	Dimensions	396x520 mm

POLISHED			Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
			Smooth polished chromed plate, top	F65/40FTE/CL/T	400x650x300	48	0,195	1.830,00

SATIN			Smooth satin chrome plate, top	F65/40FTE/SL/T	400x650x300	48	0,195	1.408,00
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Total electric power

4,5 kW

Voltage

380-415 V 3N 50-60 Hz

Cooking zone

Dimensions

396x520 mm

POLISHED			Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
			Ribbed polished chromed plate, top	F65/40FTE/CR/T	400x650x300	48	0,195	2.143,00

SATIN			Ribbed satin chrome plate, top	F65/40FTE/SR/T	400x650x300	48	0,195	1.607,00
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  				Total electric power	9 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Cooking zone		
				Dimensions	696x520 mm	

POLISHED			Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
			Smooth polished chromed plate, top	F65/70FTE/CL/T	700x650x300	76	0,329	2.570,00

SATIN			Smooth satin chrome plate, top	F65/70FTE/SL/T	700x650x300	76	0,329	2.158,00
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Total electric power **9 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zone

Dimensions 696x520 mm

POLISHED	Description		Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed polished chromed plate, top		F65/70FTE/CLR/T	700x650x300	75	0,329	2.990,00

SATIN	Description						Price Euro
	Model						
	2/3 smooth 1/3 ribbed satin chrome plate, top						2.408,00
	F65/70FTE/SLR/T						



Total electric power **12 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zone

Dimensions 996x520 mm

POLISHED	Description		Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth polished chromed plate, top		F65/100FTE/CL/T	1000x650x300	104	0,426	3.598,00

SATIN	Description						Price Euro
	Model						
	Smooth satin chrome plate, top						2.910,00
	F65/100FTE/SL/T						

Gas griddles with mild steel plate

Only for non-EU countries

Fun 650



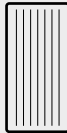



Total gas power	5,7 kW - 4902 kcal/h
Cooking zone	
Dimensions	396x520 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, top	F65/40FTG/L/T	400x650x300	39	0,195	1.319,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

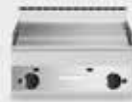


Total gas power	5,7 kW - 4902 kcal/h
Cooking zone	
Dimensions	396x520 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Mild steel ribbed plate, top	F65/40FTG/R/T	400x650x300	41	0,195	1.423,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



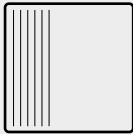



Total gas power	11,4 kW - 9803 kcal/h
Cooking zone	
Dimensions	696x520 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, top	F65/70FTG/L/T	700x650x300	75	0,329	1.713,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	11,4 kW - 9803 kcal/h
Cooking zone	
Dimensions	696x520 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2/3 smooth 1/3 ribbed mild steel plate, top	F65/70FTG/LR/T	700x650x300	67	0,329	1.952,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



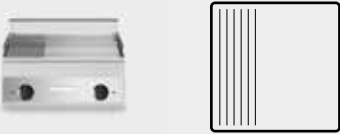


Total gas power	11,4 kW - 9803 kcal/h
Cooking zone	
Dimensions	996x520 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, top	F65/100FTG/L/T	1000x650x300	103	0,426	2.396,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



 **Total electric power** **9 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zone

Dimensions 696x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	F65/70FTE/LR/T	700x650x300	66	0,329	1.958,00



 **Total electric power** **12 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zone

Dimensions 996x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	F65/100FTE/L/T	1000x650x300	104	0,426	2.460,00

	Description	Code	Price Euro
	Scrapper for griddle with smooth plate	MO01991901000	77,00
	Scrapper for griddle with ribbed plate	MO01991901002	77,00
	10 scraper smooth blades	MO01991904000	32,00
	10 scraper ribbed blades	MO01991904001	32,00
	Joint trim for griddle to griddle	MO01219934003	61,00
	Left joint trim for griddle and standard equipment	MO01219934004	61,00
	Right joint trim for griddle and standard equipment	MO01219934005	61,00
	Voltage 230 V 3 50/60 Hz On request		



Lava stone grills



Grill

In stainless steel or cast iron (Extra EU)
Liquid collection container
Upright splash guard

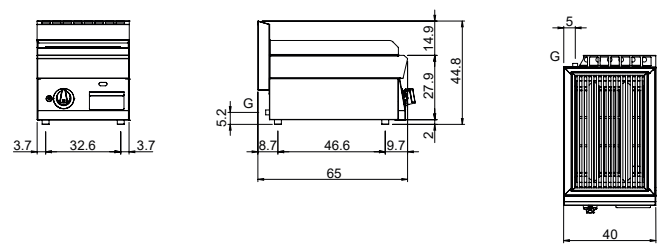
Heating

Stabilized flame burner in stainless steel
with pilot light
Piezo ignition

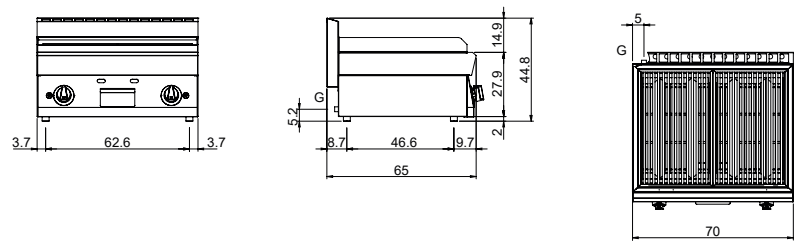
Equipment

4 kg lava stone bag

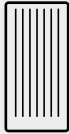
Lava stone grills, 1 cooking zone



Lava stone grills, 2 cooking zones



G - Gas connection 1/2"





Total gas power	5,5 kW - 4730 kcal/h
Cooking zones	1
Dimensions	320x500 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 stainless steel cooking zone, top	F65/40GRLI/T	400x650x300	45	0,195	2.047,00

Equipment:
2 lava-stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	11 kW - 9459 kcal/h
Cooking zones	2
Dimensions	320x500 mm



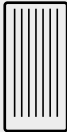
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones, top	F65/70GRLI/T	700x650x300	59	0,329	3.043,00

Equipment:
3 lava-stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Lava stone grills, cast iron

Only for non-EU countries

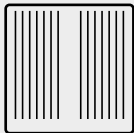
Fun 650

 	 Total gas power		5,5 kW - 4730 kcal/h		
	Cooking zones		1		
	Dimensions		320x500 mm		



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cast iron cooking zone, top	F65/40GRLG/T	400x650x300	45	0,195	1.787,00

Equipment:
2 lava-stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	 Total gas power		11 kW - 9459 kcal/h		
	Cooking zones		2		
	Dimensions		320x500 mm		



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cast iron cooking zones, top	F65/70GRLG/T	700x650x300	59	0,329	2.492,00

Equipment:
3 lava-stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Right joint trim for grills and standard equipment	MO01219934008	61,00
	Left joint trim for grills and standard equipment	MO01219934007	61,00
	Joint trim for grills to grill or grills to griddles	MO01219934018	61,00
	4 kg bag for lava stone	MO01992204000	46,00

Fun 650



Gas grills



Grill

In stainless steel or cast iron (Extra EU)

Liquid collection container

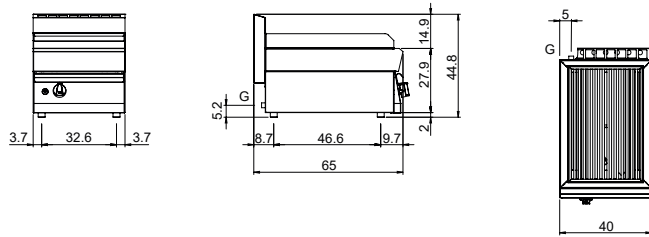
Upright splash guard

Heating

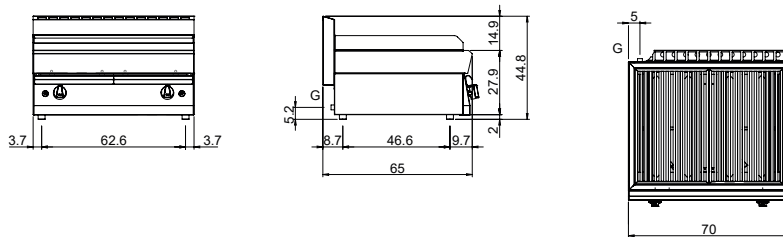
Stabilized flame burner in stainless steel
with pilot light

Piezo ignition

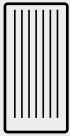
Gas grills, 1 cooking zone



Gas grills, 2 cooking zones



G - Gas connection 1/2"



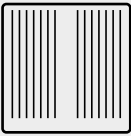


Total gas power	7,5 kW - 6449 kcal/h
Cooking zones	1
Dimensions	320x500 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 stainless steel cooking zone, top	F65/40GRGI/T	400x650x300	34	0,195	1.808,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	15 kW - 12898 kcal/h
Cooking zones	2
Dimensions	320x500 mm



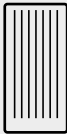
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones, top	F65/70GRGI/T	700x650x300	59	0,329	2.722,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Gas grills, cast iron

Only for non-EU countries

Fun 650

 		Total gas power	7,5 kW - 6449 kcal/h
		Cooking zones	1
		Dimensions	320x500 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cast iron cooking zone, top	F65/40GRGG/T	400x650x300	34	0,195	1.548,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 		Total gas power	15 kW - 12898 kcal/h
		Cooking zones	2
		Dimensions	320x500 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cast iron cooking zones, top	F65/70GRGG/T	700x650x300	59	0,329	2.170,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Right joint trim for grills and standard equipment	MO01219934008	61,00
	Left joint trim for griddle and standard equipment	MO01219934007	61,00
	Joint trim for grills to grill or grills to griddles	MO01219934018	61,00

Fun 650



Neutral elements



Surface

Made of AISI 304 stainless steel
Versions with drawers and sink

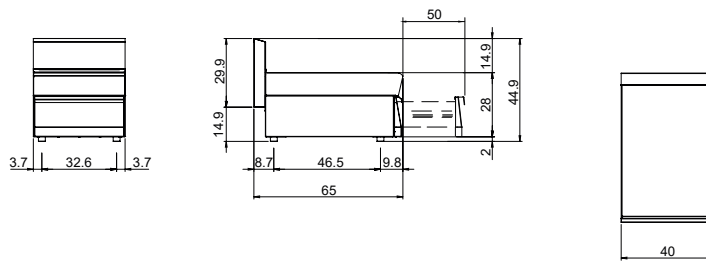
Drawer

Full extension drawer guides

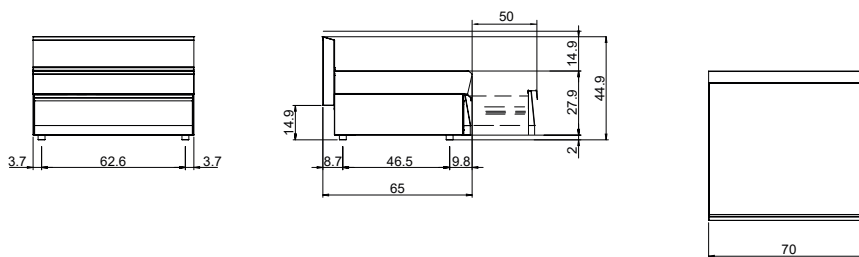
Sink

Dimensions 500x400x200 mm
Equipped with water tap with handles

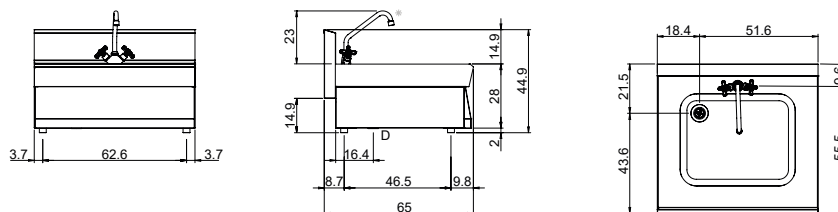
Neutral elements with drawer



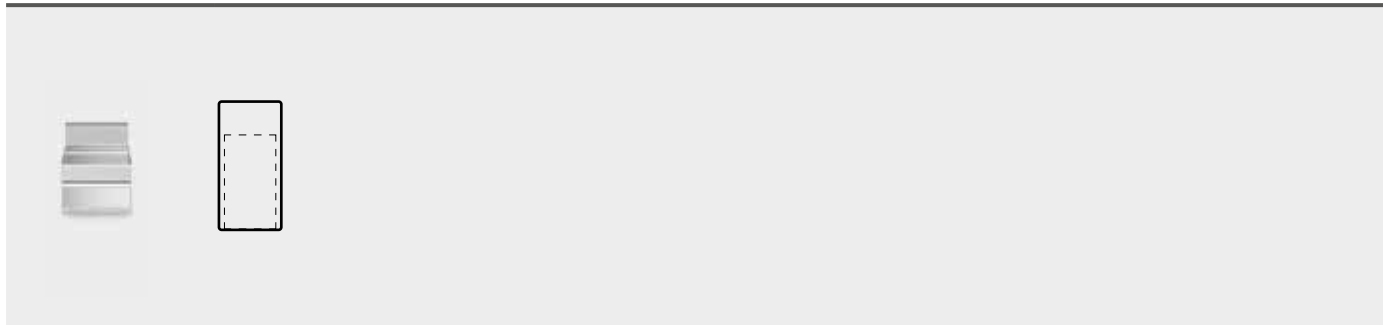
Neutral elements with drawer



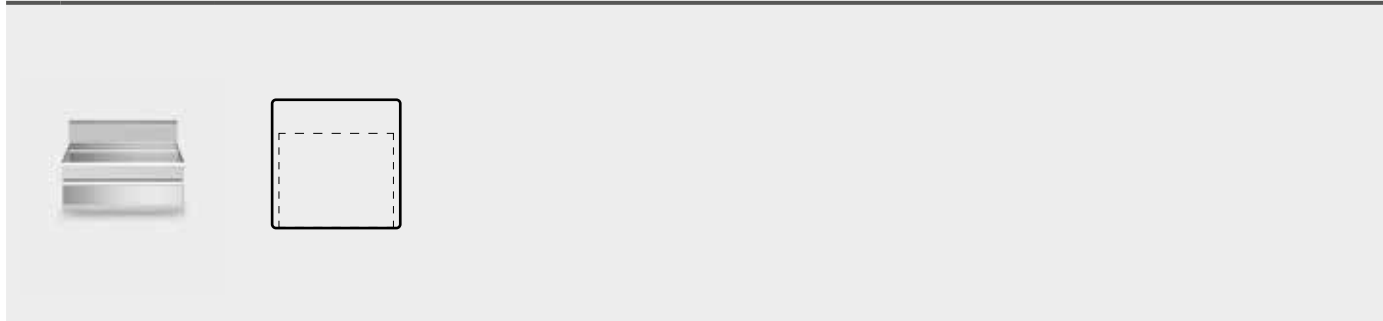
Neutral elements with sink



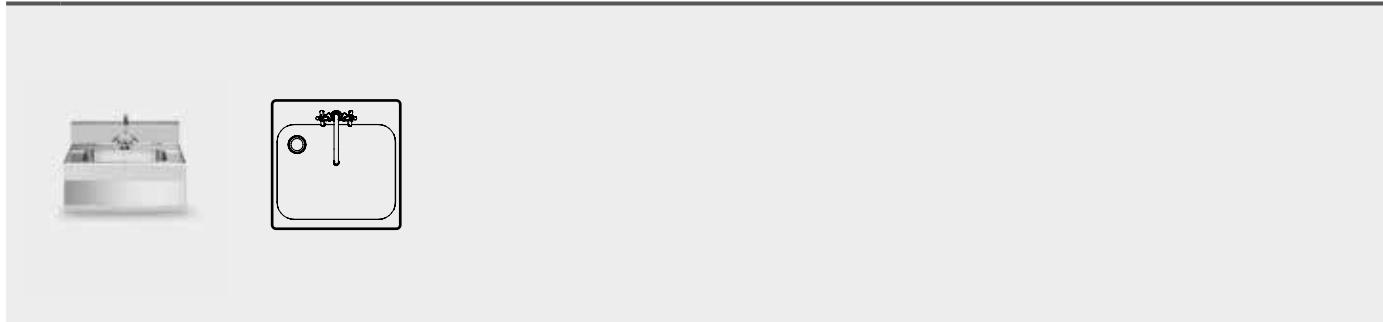
D - Drain for water



	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral surface with draw, top	F65/40PLC/T	400x650x300	19	0,195	620,00

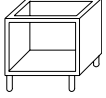
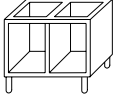
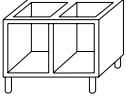
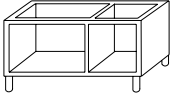
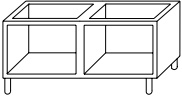
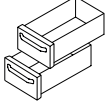
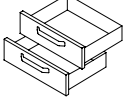
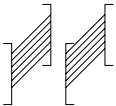
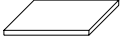


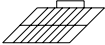
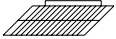
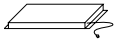
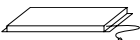
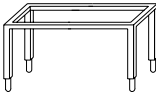
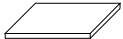
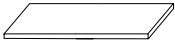
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral surface with draw, top	F65/70PLC/T	700x650x300	26	0,329	834,00



	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Surface with sink, top	F65/70LA/T	700x650x300	23	0,329	1.149,00
Equipment: 1 tap 1 syphon 1 drain						

	Description	Code	Price Euro
	Joint trim	MO01219934006	43,00

	Description	Code	Price Euro
	Open cabinet, 40 cm module Dimensions 400x540x570 mm	MP01772142000	415,00
	Open cabinet, 70 cm module Dimensions 700x540x570 mm	MP01772142001	477,00
	Open cabinet, 2 40 cm modules Dimensions 800x540x570 mm	MP01772142002	542,00
	Open cabinet, 100 cm module Dimensions 1000x540x570 mm	MP01772142003	586,00
	Open cabinet, 40 cm and 70 cm modules Dimensions 1100x540x570 mm	MP01772142004	656,00
	Open cabinet, for 2 modules of 70 cm modules. Dimensions 1400x540x570 mm	MP01772142005	723,00
	2 drawers H 19,5 cm for cabinet 40 cm	MO01213404000	525,00
	2 drawers H 19,5 cm for cabinet 70 cm	MO01213404001	635,00
	Door 40 cm opening right/left	MO01213411000	215,00
	Door 35 cm opening right/left	MO01213411004	205,00
	Cabinet grid-rack	MO01993401001	115,00
	Shelf for cabinet 40 cm	MO01219999013	126,00
	Shelf for cabinet 70 cm	MO01219999015	143,00

	Description	Code	Price Euro
	Grid for 40 cm cabinet	MO01993401011	55,00
	Grid for 70 cm cabinet	MO01219999012	65,00
	Heating group 0,5 kW for cabinet 40 cm	MO01213407001	316,00
	Heating group 0,5 kW for cabinet 70 cm	MO01213407002	367,00
	Open stand for 40 cm module Dimensions 400x540x570 mm	MO01219999000	280,00
	Open stand for 70 cm module Dimensions 700x540x570 mm	MO01219999001	291,00
	Shelf for stand 40 cm	MO01219999014	125,00
	Shelf for stand 70 cm	MO01219999016	142,00

Fun 700

175	Gas ranges
185	Gas solid tops
195	Electric ranges
203	Electric solid tops
207	Induction hobs
211	Infrared hobs
217	Pasta cookers
223	Bain marie
229	Fryers
237	Heated chip dump
241	Griddles
255	Aqua grills
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Fun 700. Professionalism in every kitchen

Fun 700 is the ideal solution to create the best kitchens in environments with limited spaces. The compact models offer excellent performance and allow you to develop complete professional cooking zones.

Modularity

Choose the solution that best suits your needs.

Top cooking element on cabinet with door

1

Top elements can be combined with bases of equal size

2

Base with doors width 70 cm

1

2



Unique structure and side for Fun 700

1

Induction plate: 40 cm

2

Single side that offers greater stability and solidity

1

2



Models with oven

1

Gas range with 4
burners: model 70

2

Gas or electric
ventilated oven

1

2



Top elements resting on a
refrigerated table or plain surface

1

Induction plate,
neutral element
and electric fryer
model: 40 cm

2

Refrigerated table
or support base

1

2





Work surface

Made of AISI 304 stainless steel with a thickness of 10/10 mm. A perimeter space allows the collection of any liquids.



Joint trims

The joints are supplied with covers that are easy to fix in place and remove for cleaning.



Knobs

Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti-leakage washer.



Modularity

The cooking elements are available in module widths 40, 70, 80, and 110 cm.



Burners and grills

Complete with a pilot flame (Fun 700) or ignition switch (Fun 650), they are available in double or single version. The cast iron crown has long cast iron spokes which are also suitable for pots with a reduced diameter.



Handles

Handles are made of a sturdy heat-resistant polymer with brushed aluminum finish.



Models with oven

Availability of models with Gas or Electric ventilated oven.



Single side

The models on cabinet have unique lateral panel without joins in order to guarantee greater stability and solidity even in case of handling.



Gas ranges



Working top

Top made of AISI 304 stainless steel with a thickness of 10/10 mm

Removable enamelled containers

Burners

In cast iron with single crown and double crown, brass burner cap with pilot light

Grills in cast iron

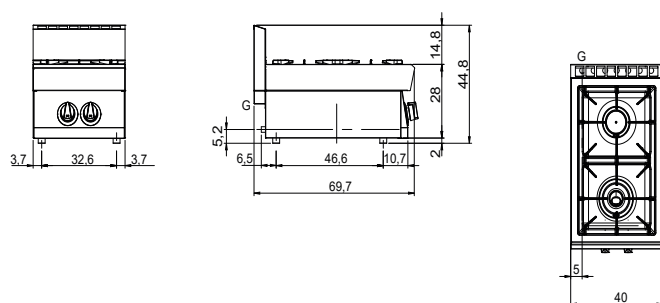
Oven

Models with static gas oven, dimensions 550x540x270 mm

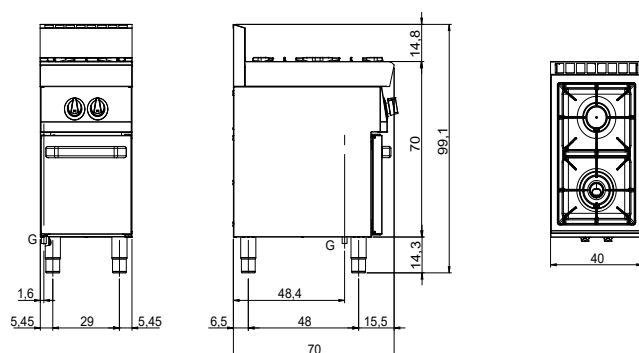
Models with electric convection oven, dimensions 565x330x325 mm

1 grill supplied

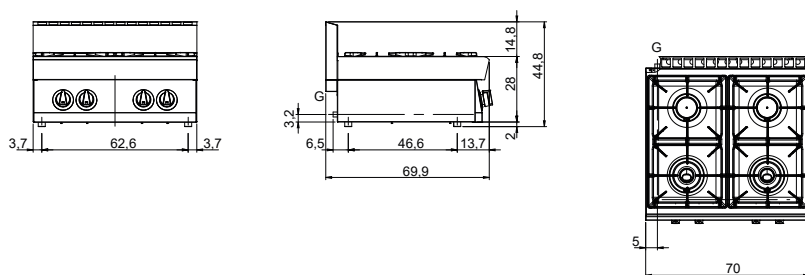
Gas ranges, 2 burners, top



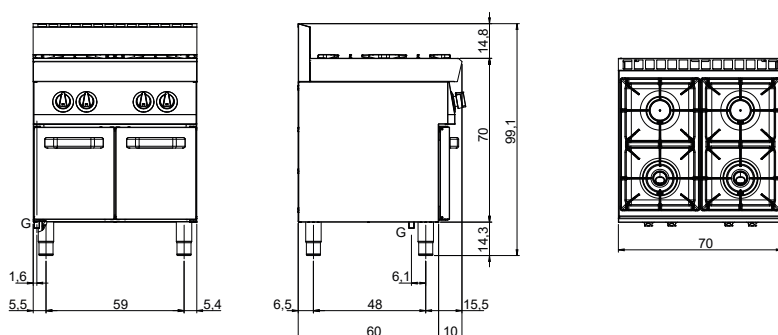
Gas ranges, 2 burners on cabinet with door



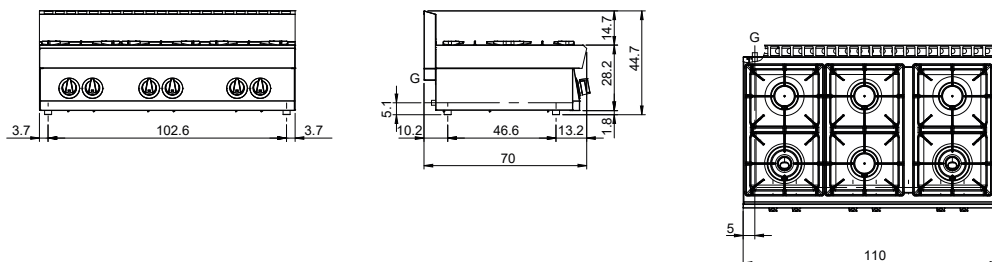
Gas ranges, 4 burners, top



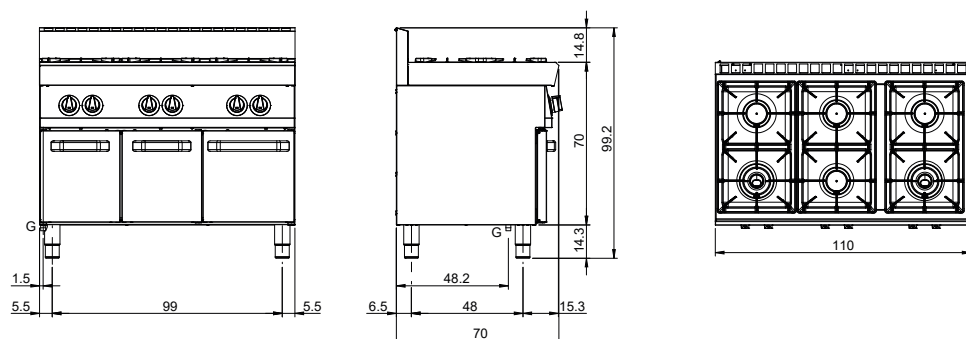
Gas ranges, 4 burners on cabinet with door



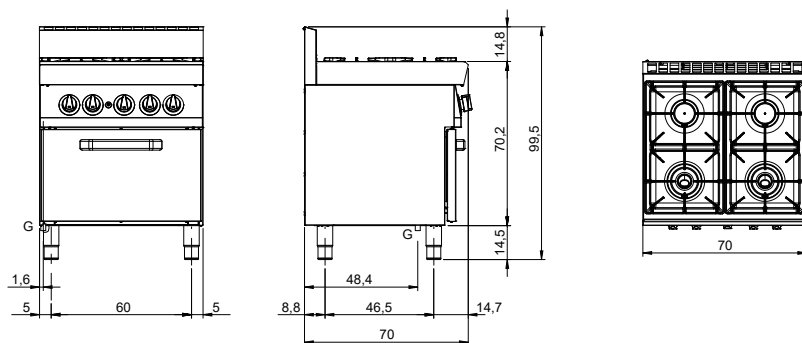
Gas ranges, 6 burners, top



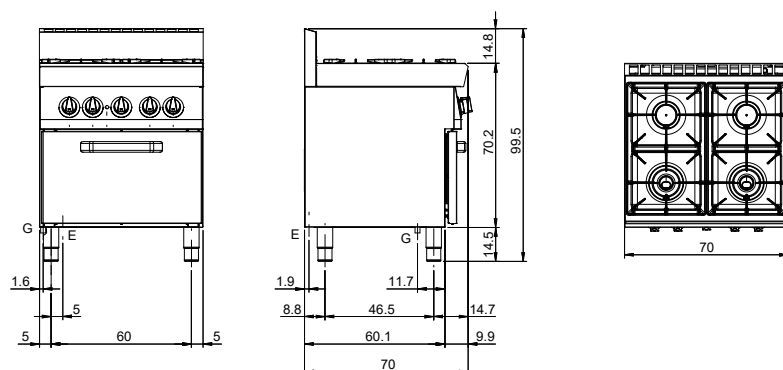
Gas ranges, 6 burners on cabinet with door



Gas ranges, 4 burners with gas oven



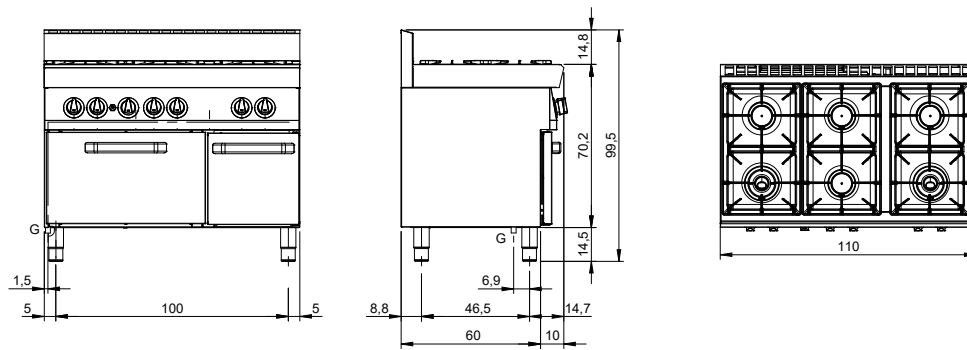
Gas ranges, 4 burners with electric oven



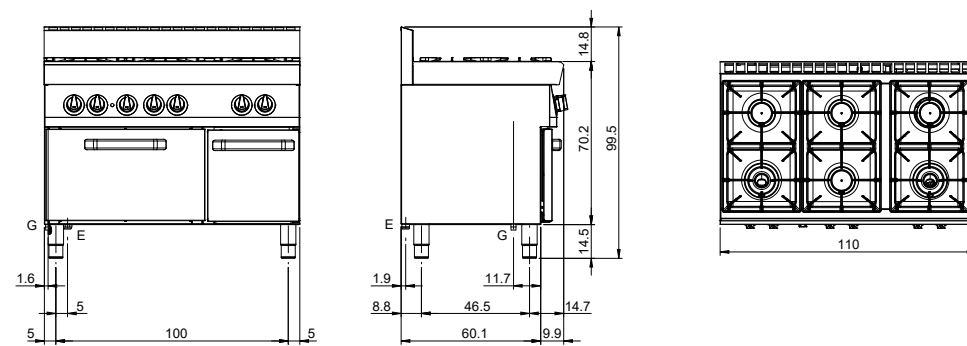
G - Gas connection 1/2"

E - Voltage

Gas ranges, 6 burners with gas oven



Gas ranges, 6 burners with electric oven



G - Gas connection 1/2"
E - Voltage




Total gas power 9,2 kW - 7911 kcal/h



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 burners enamelled containers, top	F70/40PCGB/T	400x700x300	29	0,195	1.243,00
2 burners enamelled containers, on open cabinet	F70/40PCGB/A	400x700x850	39	0,381	1.555,00
2 burners enamelled containers, on cabinet with door	F70/40PCGB/P	400x700x850	41,8	0,381	1.758,00



Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 18,4 kW - 15822 kcal/h



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, top	F70/70PCGB/T	700x700x300	47	0,329	2.021,00
4 burners enamelled containers, on open cabinet	F70/70PCGB/A	700x700x850	64	0,641	2.416,00
4 burners enamelled containers, on cabinet with door	F70/70PCGB/P	700x700x850	68,8	0,641	2.822,00



Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 25,8 kW - 22184 kcal/h



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, top	F70/110PCGB/T	1100x700x300	67	0,506	2.870,00
6 burners enamelled containers, on open cabinet	F70/110PCGB/A	1100x700x850	83	0,987	3.380,00
6 burners enamelled containers, on cabinet with door	F70/110PCGB/P	1100x700x850	90,6	0,987	3.988,00



Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

		 Total gas power	23,4 kW - 20121 kcal/h
		Power burners	18,4 kW
		 Oven gas	
		Power	5 kW
		Internal dimensions	555x540x270 mm
		Temperature range	150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, gas oven	F70/70CFGB	700x700x850	95	0,641	3.146,00

Equipment:

1 oven grid 530x530 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

		 Total gas power	18,4 kW - 15822 kcal/h
		Power burners	18,4 kW
		 Electric oven	
		Power	3,96 kW
		Voltage	380-415 V 3N 50 Hz
		Internal dimensions	565x330x325 mm
		Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, electric convection oven	F70/70CFGEB	700x700x850	95	0,641	3.775,00

Equipment:

1 oven grid GN 1/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

		 Total gas power	30,8 kW - 26484 kcal/h
		Power burners	25,8 kW
		 Oven gas	
		Power	5 kW
		Internal dimensions	555x540x270 mm
		Temperature range	150°-300°C



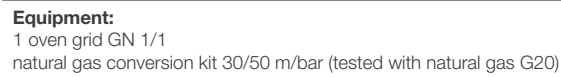
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, gas oven	F70/110CFGB	1100x700x850	130	0,987	4.633,00

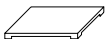
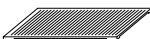
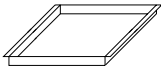
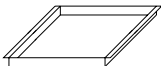
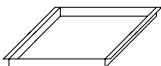
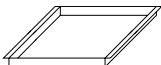
Equipment:

1 oven grid 530x530 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, electric convection oven	F70/110CFGEB	1100x700x850	131	0,987	5.309,00



	Description	Code	Price Euro
	Substitution of cast iron grill with stainless steel grill per burner, 2 burners To be requested at order		135,00
	Replacement enamelled container with stainless steel container, 2 burners To be requested at order		115,00
	Joint trim	MO01219934014	45,00
	Reduction grid, 1 burner	MO01210111001	21,00
	Smooth plate 1 burner made of cast iron (Extra EU)	MO01210104001	146,00
	Ribbed plate 2 burners made of cast iron (Extra EU)	MO01210104000	234,00
	Oven pan Dimensions 530x530x10 mm	MO01210704003	75,00
	Oven pan Dimensions 530x530x20 mm	MO01210704002	77,00
	Oven pan Dimensions 530x530x40 mm	MO01210704001	96,00
	Oven pan Dimensions 530x530x65 mm	MO01210704000	102,00



Gas solid tops



Plate

Cast iron radiant plate, with a thickness of 1.5 cm

High resistance to impact and cleaning

Central temperature 500°C

Plate and burner models

Single and double crown cast iron burners with brass burner cap with pilot light

Grills in cast iron

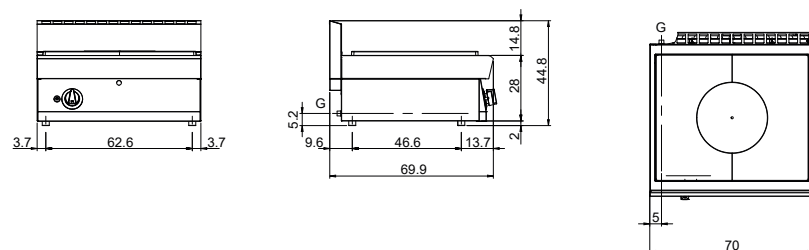
Removable enamelled containers

Oven

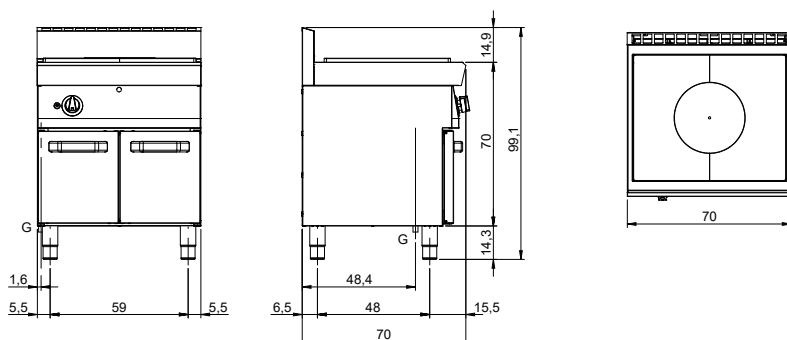
Models with static gas oven, dimensions 550x540x270 mm

1 grill supplied

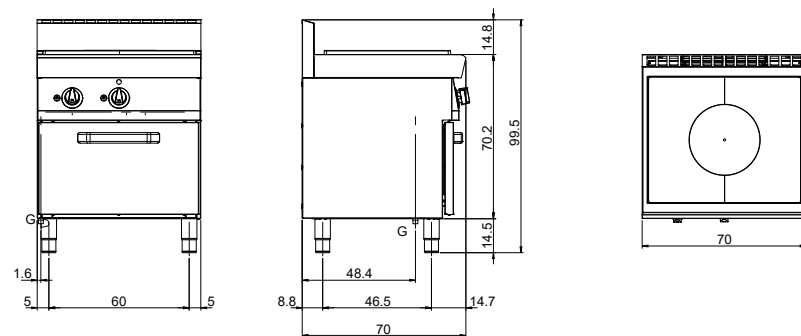
Gas solid tops, top



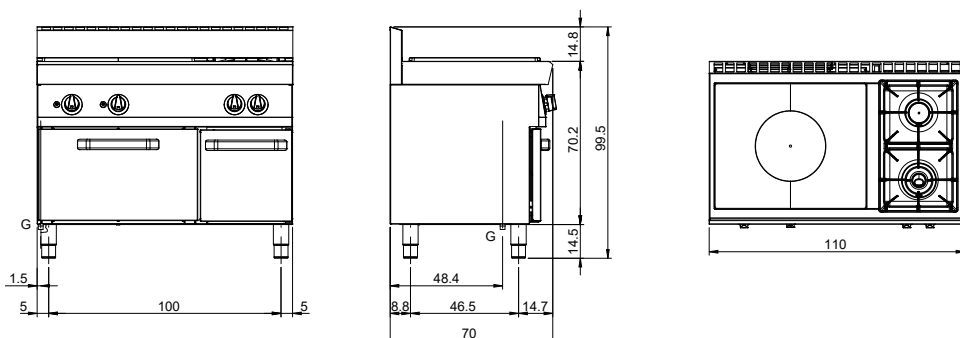
Gas solid tops on cabinet with door



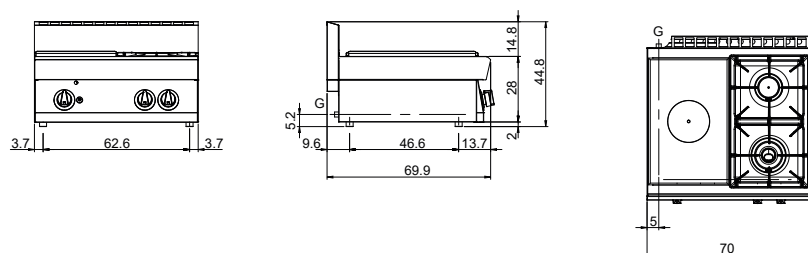
Gas solid tops with gas oven



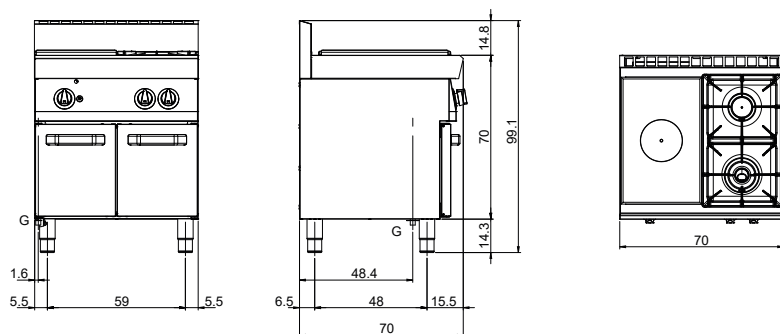
Gas solid tops, 2 burners with gas oven



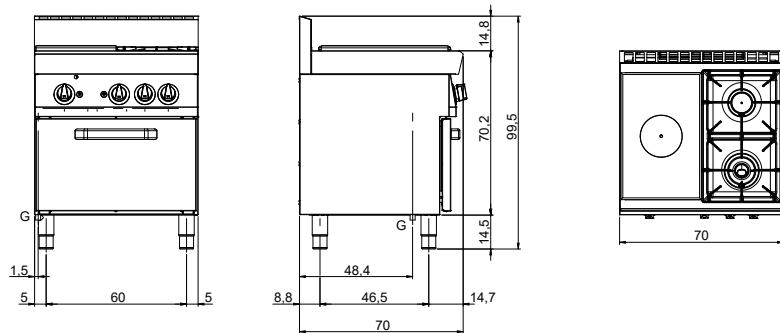
Gas solid tops, 2 burners, top



Gas solid tops, 2 burners on cabinet with door

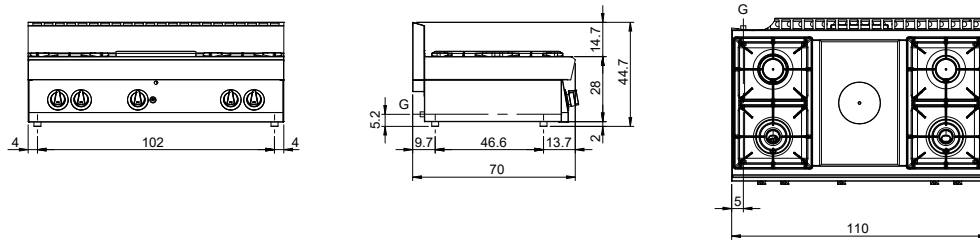


Gas solid tops, 2 burners with gas oven

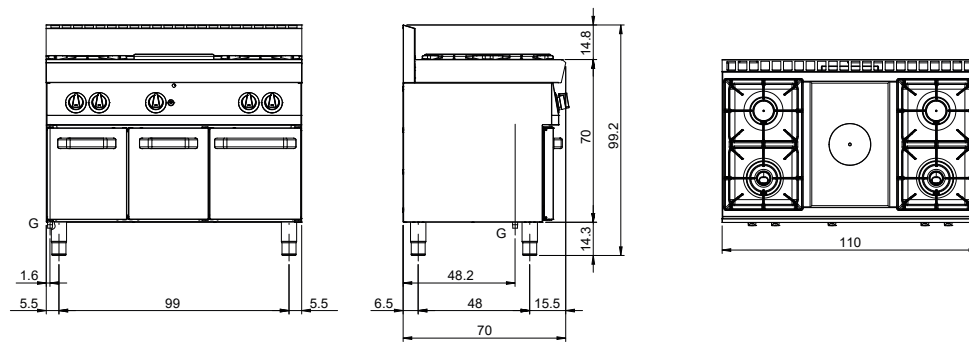


G - Gas connection 1/2"

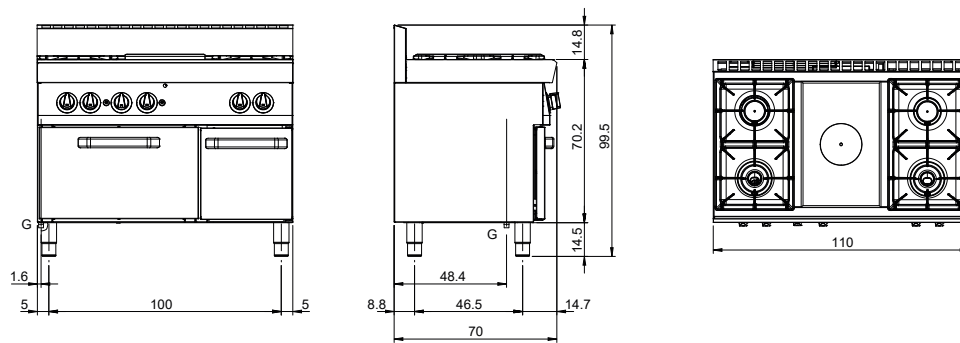
Gas solid tops, 4 burners, top



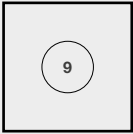
Gas solid tops, 4 burners on cabinet with door



Gas solid tops, 4 burners with gas oven



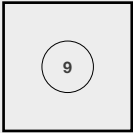
G - Gas connection 1/2"





Total gas power	9 kW - 7739 kcal/h
Plate power	9 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid top, top	F70/70TPG/T	700x700x300	68	0,329	2.140,00
	Gas solid top, on open cabinet	F70/70TPG/A	700x700x850	80	0,641	2.536,00
	Gas solid top, on cabinet with door	F70/70TPG/P	700x700x850	84,8	0,641	2.941,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						



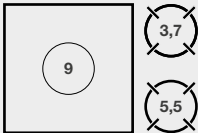


Total gas power	14 kW - 12038 kcal/h
Plate power	9 kW



Oven gas	
Power	5 kW
Internal dimensions	555x540x270 mm
Temperature range	150°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid top, gas oven	F70/70TPFG	700x700x850	103	0,641	3.434,00
Equipment: 1 hook for lifting disk 1 oven grid 530x530 mm natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						



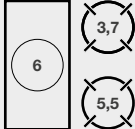


Total gas power	23,2 kW - 19948 kcal/h
Plate power	9 kW
Power burners	9,2 kW



Oven gas	
Power	5 kW
Internal dimensions	555x540x270 mm
Temperature range	150°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid top, 2 burners, gas oven	F70/110TPFGFB/P	1100x700x850	151	0,987	5.136,00
Equipment: 1 hook for lifting disk 1 oven grid 530x530 mm natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

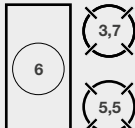



Total gas power		15,2 kW - 13070 kcal/h
Plate power	5,5 kW	
Power burners	9,2 kW	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners, top	F70/70TPPGFB/T	700x700x300	68	0,329	2.299,00
Gas solid top, 2 burners, on open cabinet	F70/70TPPGFB/A	700x700x850	80	0,329	2.695,00
Gas solid top, 2 burners, on cabinet with door	F70/70TPPGFB/P	700x700x850	85	0,641	3.100,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

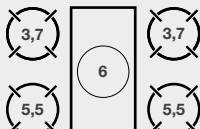
Total gas power		15,2 kW - 17369 kcal/h
Plate power	6 kW	
Power burners	9,2 kW	

Oven gas	
Power	5 kW
Internal dimensions	555x540x270 mm
Temperature range	150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners, gas oven	F70/70TPPGFB	700x700x850	103	0,641	3.905,00

Equipment:
 1 hook for lifting disk
 1 oven grid 530x530 mm
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

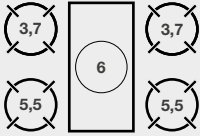



Total gas power		24,4 kW - 20980 kcal/h
Plate power	6 kW	
Power burners	18,4 kW	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 4 burners, top	F70/110TPPGFB/T	1100x700x300	70	0,506	3.849,00
Gas solid top, 4 burners, on open cabinet	F70/110TPPGFB/A	1100x700x850	86	0,987	4.359,00
Gas solid top, 4 burners, on cabinet with door	F70/110TPPGFB/P	1100x700x850	94	0,987	4.967,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power 29,4 kW - 25280 kcal/h

Plate power 6 kW

Power burners 18,4 kW

Oven gas

Power 5 kW

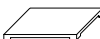
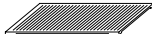
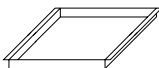
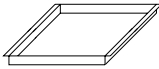
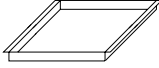
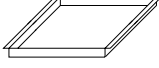
Internal dimensions 555x540x270 mm

Temperature range 150°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 4 burners, gas oven	F70/110TPPFGFB/P	1100x700x850	134	0,987	5.366,00

Equipment:
1 hook for lifting disk
1 oven grid 530x530 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Drawn diverter	MO01219907000	560,00
	Substitution of cast iron grill with stainless steel grill 2 burners To be requested at order		135,00
	Replacement enamelled container with stainless steel container 2 burners To be requested at order		115,00
	Joint trim	MO01219934014	45,00
	Reduction grid	MO01210111000	21,00
	Smooth plate 1 burner made of cast iron (Extra EU)	MO01219999017	146,00
	Ribbed plate 2 burners made of cast iron (Extra EU)	MO01210104000	234,00
	Oven pan Dimensions 530x530x10 mm	MO01210704003	75,00
	Oven pan Dimensions 530x530x20 mm	MO01210704002	77,00
	Oven pan Dimensions 530x530x40 mm	MO01210704001	96,00
	Oven pan Dimensions 530x530x65 mm	MO01210704000	102,00



Electric ranges



Working top

Top made of AISI 304 stainless steel with a thickness of 10/10 mm

Space for collecting liquids

Plates

In cast iron, round with diameter 220 mm or square 220x220 mm

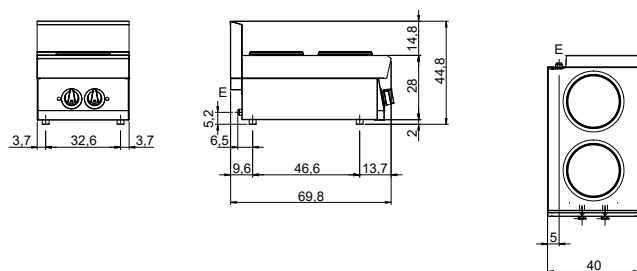
Adjustable temperature with 6 levels of intensity

Electric oven

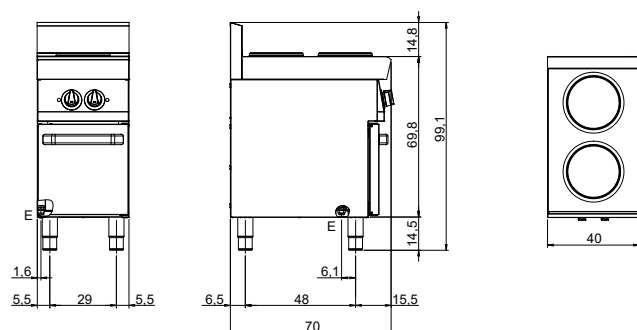
Electric convection oven dimensions 565x330x325 mm

1 grill supplied

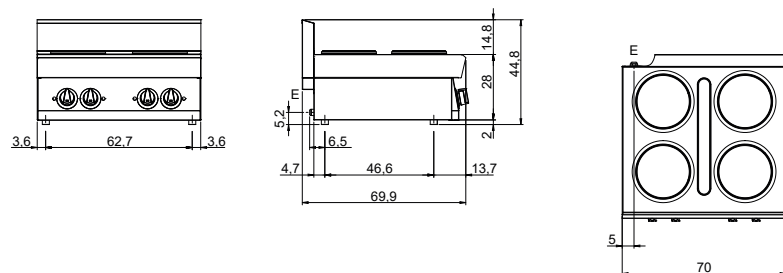
Electric ranges, 2 round plates, top



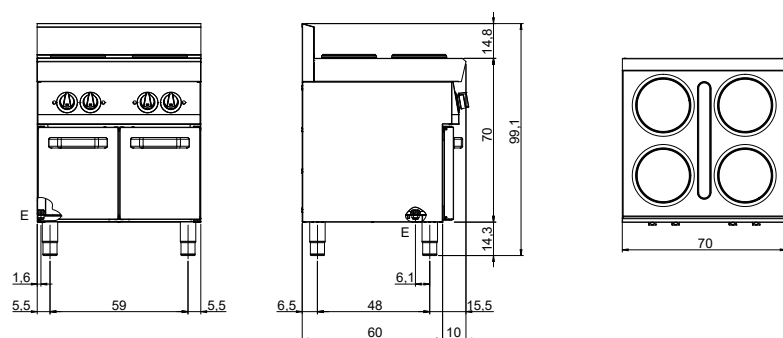
Electric ranges, 2 round plates, on cabinet with door



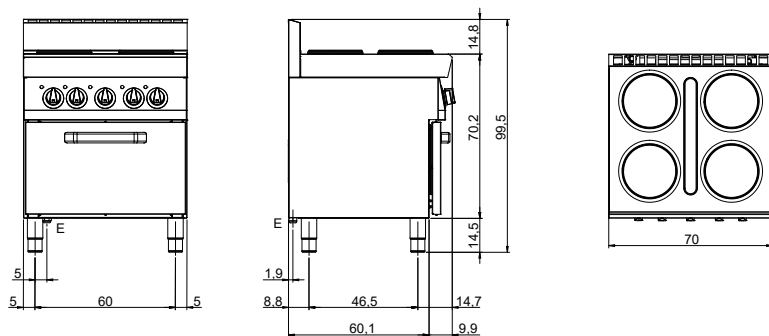
Electric ranges, 4 round plates, top



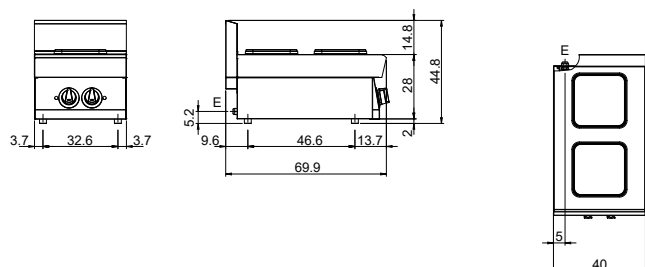
Electric ranges, 4 round plates, on cabinet with door



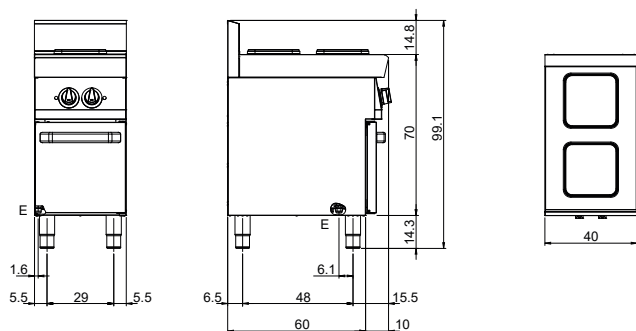
Electric ranges, 4 round plates with oven



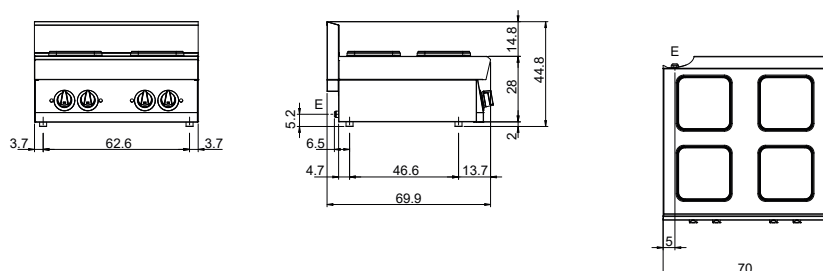
Electric ranges, 2 square plates, top



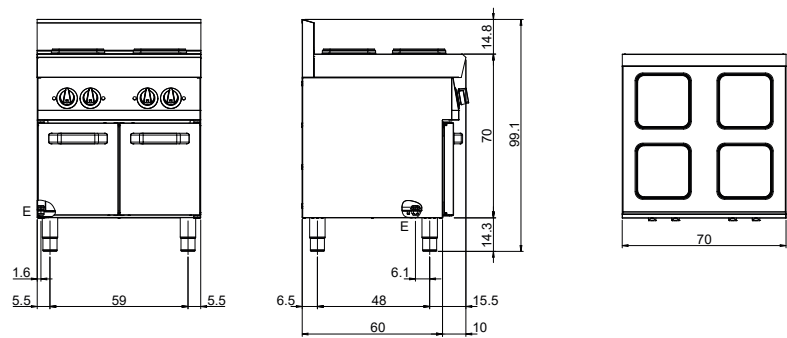
Electric ranges, 2 square plates, on cabinet with door



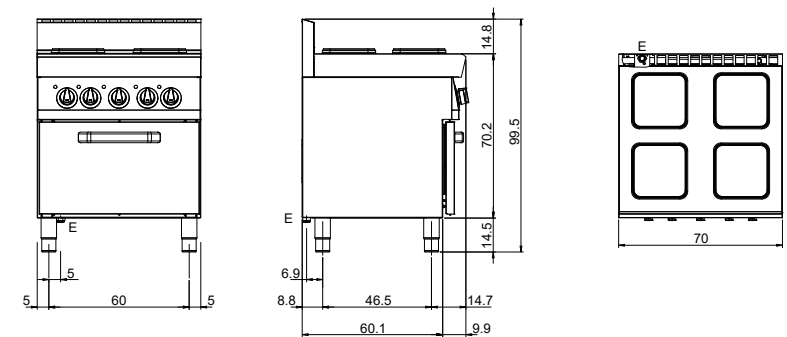
Electric ranges, 4 square plates, top



Electric ranges, 4 square plates, on cabinet with door



Electric ranges, 4 square plates, with oven



E - Voltage



2,6

2,6

	⚡	Total electric power	5,2 kW
		Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 round plates, top	F70/40PCE/T	400x700x300	28	0,195	999,00
	2 round plates, on open cabinet	F70/40PCE/A	400x700x850	38	0,381	1.311,00
	2 round plates, on cabinet with door	F70/40PCE/P	400x700x850	40,8	0,381	1.514,00



2,6

2,6

2,6

2,6

	⚡	Total electric power	10,4 kW
		Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 round plates, top	F70/70PCE/T	700x700x300	45	0,329	1.535,00
	4 round plates, on open cabinet	F70/70PCE/A	700x700x850	57	0,641	1.930,00
	4 round plates, on cabinet with door	F70/70PCE/P	700x700x850	61,8	0,641	2.336,00



2,6

2,6

2,6

2,6

	⚡	Total electric power	14,36 kW
		Voltage	380-415 V 3N 50 Hz
	⚡	Electric oven	
		Power	3,96 kW
		Internal dimensions	565x330x325 mm
		Temperature range	50°-300°C

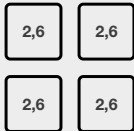
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 round plates, electric convection oven	F70/70CFE	700x700x850	87	0,641	3.336,00

Equipment:

1 oven grid GN 1/1

			⚡	Total electric power	5,2 kW
				Plate power	5,2 kW
				Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 square plates, top	F70/40PCEQ/T	400x700x300	32	0,195	1.658,00
	2 square plates, on open cabinet	F70/40PCEQ/A	400x700x850	42	0,381	1.970,00
	2 square plates, on cabinet with door	F70/40PCEQ/P	400x700x850	44,8	0,381	2.173,00

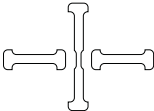
			⚡	Total electric power	10,4 kW
				Plate power	10,4 kW
				Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 square plates, top	F70/70PCEQ/T	700x700x300	53	0,329	2.760,00
	4 square plates, on open cabinet	F70/70PCEQ/A	700x700x850	65	0,641	3.155,00
	4 square plates, on cabinet with door	F70/70PCEQ/P	700x700x850	69,8	0,641	3.561,00

			⚡	Total electric power	14,36 kW
				Plate power	10,4 kW
				Voltage	380-415 V 3N 50 Hz
			⚡	Electric oven	
				Power	3,96 kW
				Internal dimensions	565x330x325 mm
				Temperature range	50°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 square plates, on open cabinet	F70/70CFEQ	700x700x850	97	0,641	4.670,00

Equipment:
1 oven grid GN 1/1

	Description	Code	Price Euro
	Joint trim	MO01219934014	45,00
	Insert for square electric plate, 40 cm module	MO01990401000	46,00
	Insert for square electric plate, 70 cm module	MO01210401000	164,00
	Voltage 230 V 3 50/60 Hz On request		

Fun 700



Electric solid tops



Fun 700

Plate

In 16M05 stainless steel
High resistance to impact and cleaning
Perimeter liquid collection channel

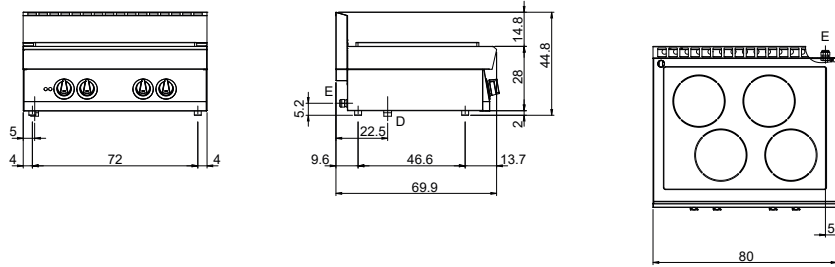
Cooking areas

4 independent cooking zones
Temperature range: 50°-400°C

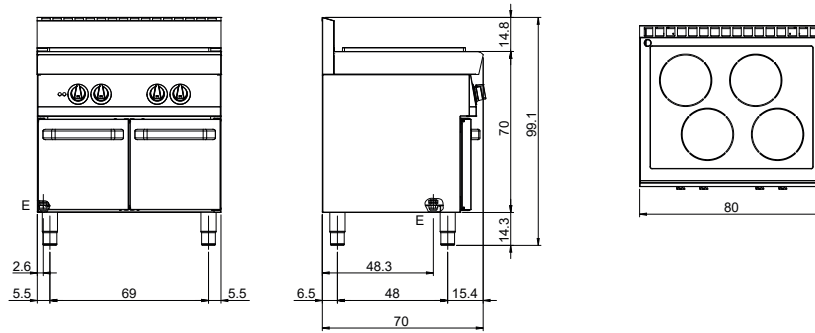
Electric oven

Electric convection oven dimensions
565x330x325 mm
1 grill supplied

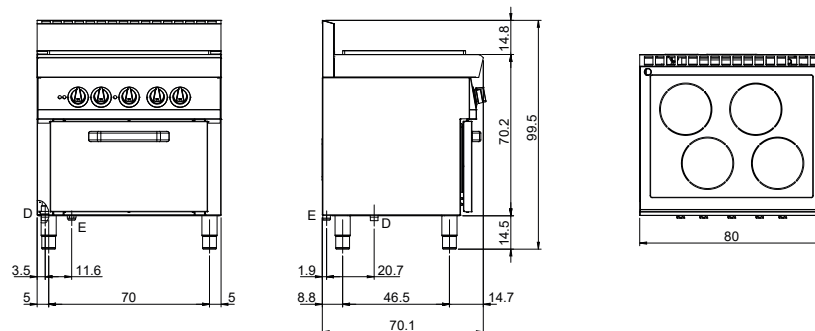
Electric solid tops, 4 zones, top



Electric solid tops, 4 zones, on cabinet with door



Electric solid tops, 4 zones with electric oven



E - Voltage



2,5	2,5
2,5	2,5

Total electric power **10 kW**

Plate power	10 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric solid top, top	F70/80TPE/T	800x700x300	100	0,373	4.415,00
	Electric solid top, on open cabinet	F70/80TPE/A	800x700x850	126	0,727	4.831,00
	Electric solid top, on cabinet with door	F70/80TPE/P	800x700x850	131,6	0,727	5.278,00



2,5	2,5
2,5	2,5

Total electric power **13,96 kW**

Plate power	10 kW
Voltage	380-415 V 3N 50 Hz

Electric oven

Power	3,96 kW
Internal dimensions	565x330x325 mm
Temperature range	50°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric solid top, electric convection oven	F70/80TPFE	800x700x850	130	0,727	5.794,00
Equipment: 1 oven grid GN 1/1						

	Description	Code	Price Euro
	Joint trim	MO01219934014	45,00



Voltage 230 3 50/60 Hz

On request

Fun 700



Induction hobs



Fun 700

Working top

Made of high strength Schott vitreous enamel

Perimeter steel sealed to ensure high hygiene standards

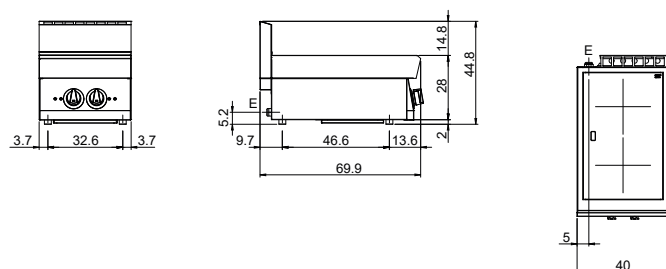
Reduced heat loss for a more comfortable environment

Cooking areas

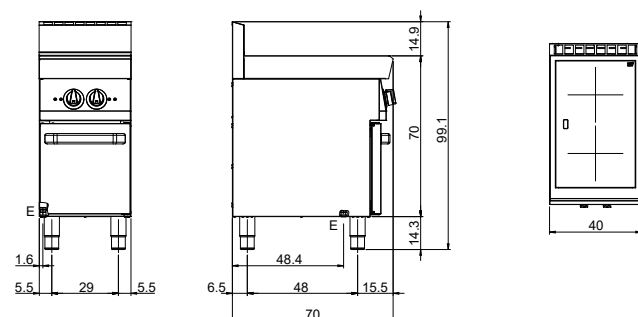
From 1 to 4 independent cooking zones

Areas with silkscreened contoured pot recognition system, minimum diameter 12 cm

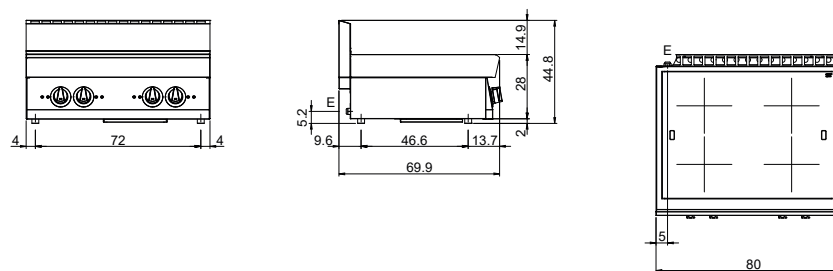
Induction hobs, 2 zones, top



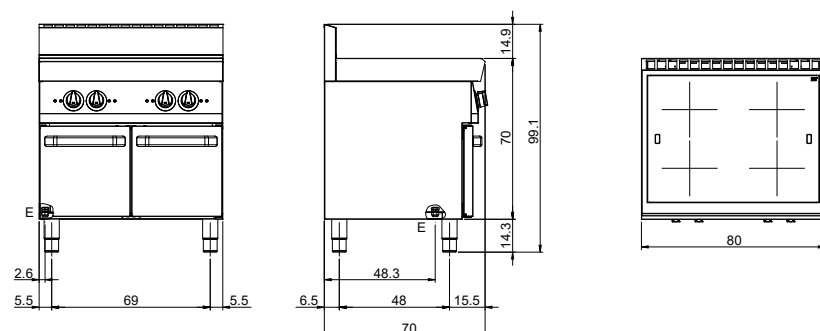
Induction hobs, 2 zones, on cabinet with door

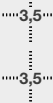


Induction hobs, 4 zones, top



Induction hobs, 4 zones, on cabinet with door

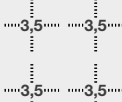






Total electric power	7 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	F70/40IND/T	400x700x300	37	0,195	7.665,00
	2 cooking zones, on open cabinet	F70/40IND/A	400x700x850	55	0,381	7.945,00
	2 cooking zones, on cabinet with door	F70/40IND/P	400x700x850	57,8	0,381	8.125,00





Total electric power	14 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, top	F70/80IND/T	800x700x300	40,5	0,373	11.905,00
	4 cooking zones, on open cabinet	F70/80IND/A	800x700x850	55	0,727	12.280,00
	4 cooking zones, on cabinet with door	F70/80IND/P	800x700x850	60,6	0,727	12.685,00

	Description	Code	Price Euro
	Joint trim	MO01219934014	45,00

Fun 700



Infrared hobs



Working top

Made of high strength Schott vitreous enamel

Perimeter steel sealed to ensure high hygiene standards

Cooking areas

From 1 to 4 independent cooking zones

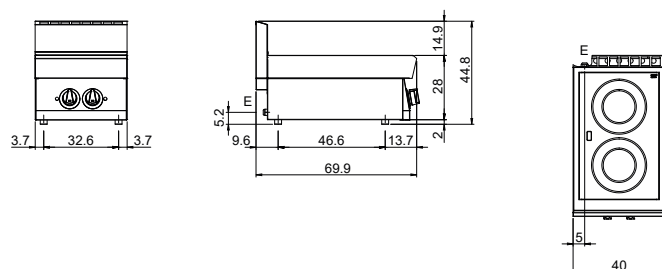
Temperature warning light

Electric oven

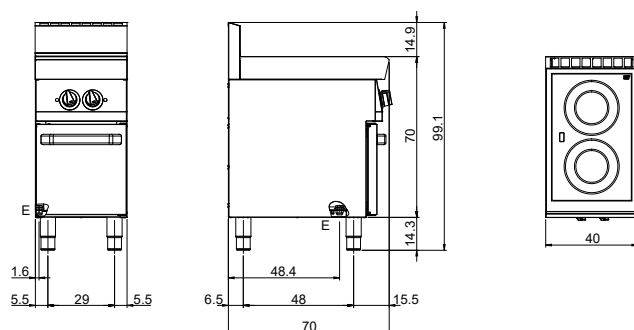
Electric convection oven, dimensions 565x330x325 mm

1 grill supplied

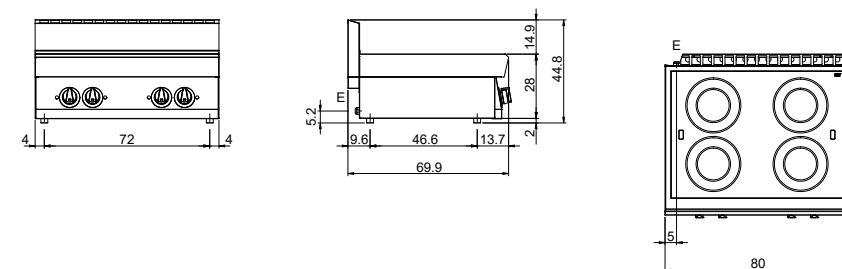
Infrared hobs, 2 zones, top



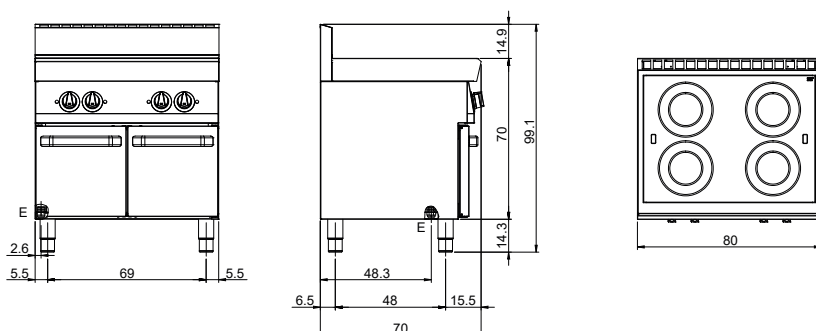
Infrared hobs, 2 zones, on cabinet with door



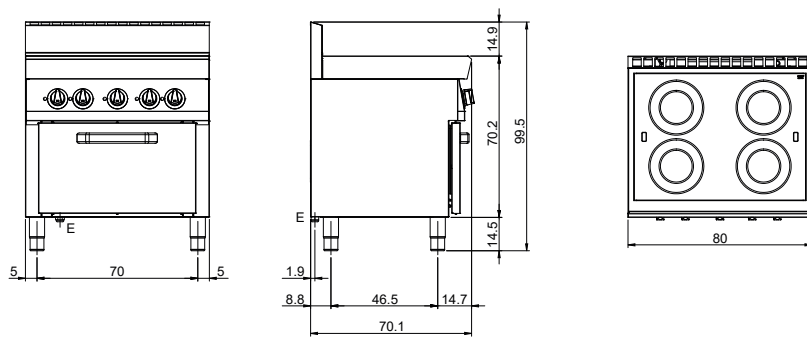
Infrared hobs, 4 zones, top



Infrared hobs, 4 zones, on cabinet with door



Infrared hobs, 4 zones with electric oven



E - Voltage

 	Total electric power 5 kW	
	Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	F70/40PVE/T	400x700x300	22	0,195	1.916,00
	2 cooking zones, on open cabinet	F70/40PVE/A	400x700x850	32	0,381	2.228,00
	2 cooking zones, on cabinet with door	F70/40PVE/P	400x700x850	34,8	0,381	2.430,00

 	Total electric power 10 kW	
	Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, top	F70/80PVE/T	800x700x300	35,5	0,373	2.843,00
	4 cooking zones, on open cabinet	F70/80PVE/A	800x700x850	50	0,727	3.259,00
	4 cooking zones, on cabinet with door	F70/80PVE/P	800x700x850	55,6	0,727	3.707,00

 	Total electric power 13,96 kW	
	Power zones	10 kW
	Voltage	380-415 V 3N 50-60 Hz
	Electric oven	
	Power	3,96 kW
	Internal dimensions	565x330x257 mm
	Temperature range	50°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, electric fan oven	F70/80CFVE	800x700x850	81	0,727	4.967,00

Equipment:
1 oven grid GN 1/1

	Description	Code	Price Euro
	Joint trim	MO01219934014	45,00
	Voltage 230 3 50/60 Hz On request		



Pasta cookers



Fun 700

Well

In AISI 316 stainless steel

Capacity 40 litres

Water inflow tap

Tap with safety lever for draining
positioned on cabinet

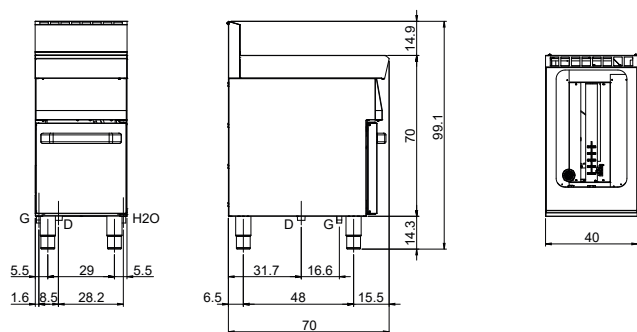
Electric models with safety thermostat

Equipment and accessories

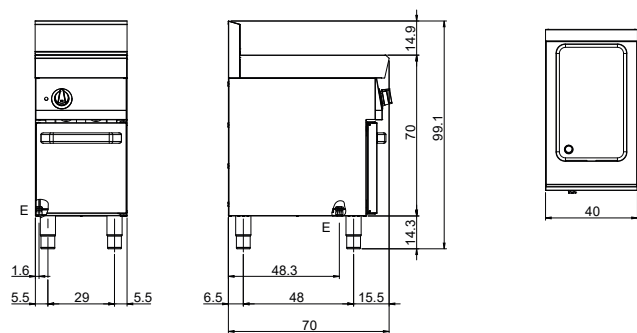
False bottom and drip tray included,
dishwasher safe

Horizontal or vertical baskets, dimensions
1/2 - 1/3 - 1/6 well sizes as accessories

Gas pasta cookers, 1 well



Electric pasta cookers, 1 well

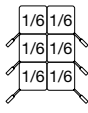


G - Gas connection 1/2"

E - Voltage

D - drain for water

H2O - water inflow 3/4"

	Description	Code	Price Euro
	Basket for 1/2 well Dimensions 240x260x200 mm	MO01991001001	207,00
	Basket for 1/3 well Dimensions 290x160x200 mm	MO01991001000	173,00
	Basket for 1/6 well Dimensions 140x140x200 mm	MO01991001002	115,00
	Pastacooker basket kit: 3 x 1/3 well	MO01991004000	516,00
	Pastacooker basket kit: 2 x 1/2 well	MO01211004004	413,00
	Pastacooker basket kit: 6 x 1/6 well	MO01991004001	684,00
	Lids for all containers	MO01991007000	80,00
	Joint trim	MO01219934014	45,00
	Voltage 230 3 50/60 Hz On request		



Bain marie



Well

Capacity GN 1/1 - GN 2/1

Manual water filling

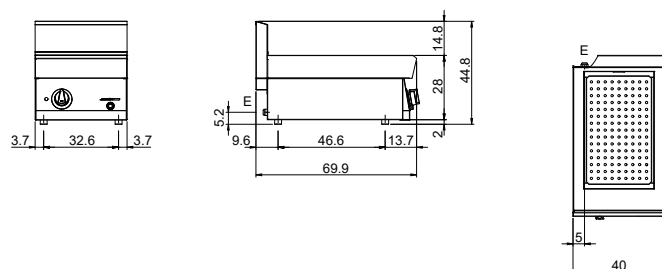
Tap with safety lever for draining
positioned on the control panel

Equipment and accessories

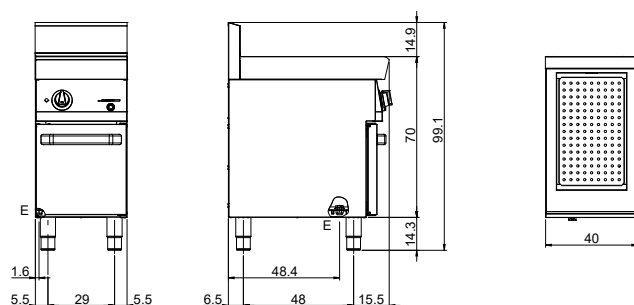
False perforated bottom included

Containers of different sizes and support
crossbars are available as accessories

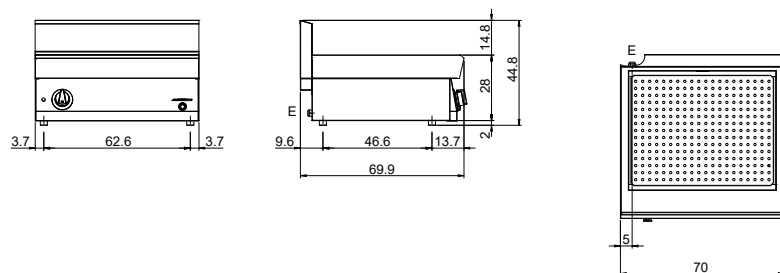
Bain maries, 1 well GN 1/1, top



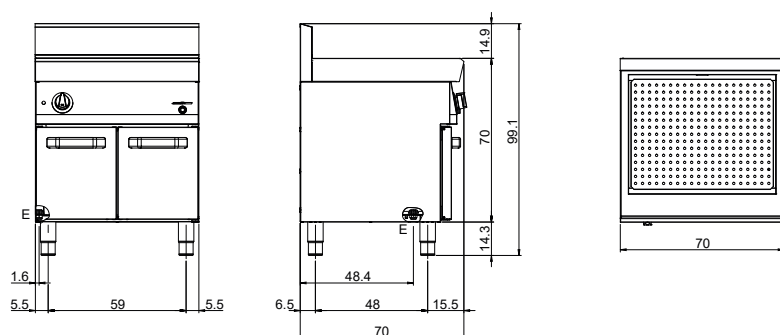
Bain maries, 1 well GN 1/1 on cabinet with door

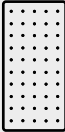


Bain maries, 1 well GN 2/1, top



Bain maries, 1 well GN 2/1 on cabinet with door





Total electric power **1,5 kW**

Voltage 220-240 V 1 50-60 Hz

Well

Dimensions 305x510x155 mm

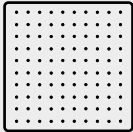


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	F70/40BME/T	400x700x300	27	0,195	1.337,00
Electric bain marie, on open cabinet	F70/40BME/A	400x700x850	37	0,381	1.649,00
Electric bain marie, on cabinet with door	F70/40BME/P	400x700x850	39,8	0,381	1.852,00

Equipment:
1 well drain extension
1 False bottom

CONTAINERS NOT INCLUDED

Fun 700



Total electric power **3 kW**

Voltage 220-240 V 1 50-60 Hz

Well

Dimensions 305x510x155 mm

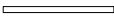


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	F70/70BME/T	700x700x300	37	0,329	1.673,00
Electric bain marie, on open cabinet	F70/70BME/A	700x700x850	49	0,641	2.069,00
Electric bain marie, on cabinet with door	F70/70BME/P	700x700x850	53,8	0,641	2.474,00

Equipment:
1 well drain extension
1 False bottom

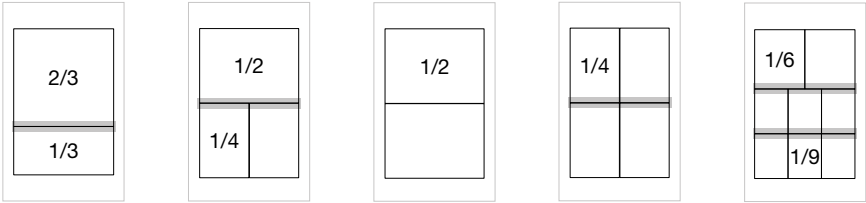
CONTAINERS NOT INCLUDED

	Description	Code	Price Euro
	GN 1/1 H 100 mm container	MO01991304001	73,00
	GN 2/3 H 100 mm container	MO01991304003	52,00
	GN 1/2 H 100 mm container	MO01991304002	68,00
	GN 1/3 H 100 mm container	MO01991304000	40,00
	GN 1/4 H 100 mm container	MO01991304004	29,00
	GN 1/6 H 100 mm container	MO01991304005	28,00
	GN 1/9 H 100 mm container	MO01991304006	27,00
	Lid for GN 1/1 container	MO01991307001	49,00
	Lid for GN 2/3 container	MO01991307003	32,00
	Lid for GN 1/2 container	MO01991307002	29,00
	Lid for GN 1/3 container	MO01991307000	34,00
	Lid for GN 1/4 container	MO01991307004	24,00
	Lid for GN 1/6 container	MO01991307005	21,00

	Description	Code	Price Euro
	Lid for GN 1/9	MO01991307006	20,00
	Joint trim	MO01219934014	45,00
	Dividing bar L 325 mm	MO01991301002	35,00
	Dividing bar L 530 mm	MO01991301001	46,00

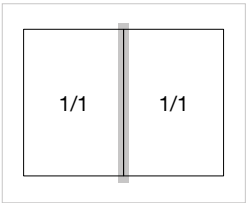
Fun 700

Well design module 40 cm



Dividing bar not included code MO01991301002

Well design module 70 cm



Dividing bar not included code MO01991301001



Fryers



Fun 700

Well

Worktop and well in AISI 304 stainless steel, with a thickness of 10/10 mm

Tap for draining positioned on the control panel or inside the cabinet

Capacity: 8 - 10 litres

Heating

Gas versions with horizontal burners in well with piezo ignition pilot burner

Electric versions with an armored resistor that can be folded back for efficient cleaning

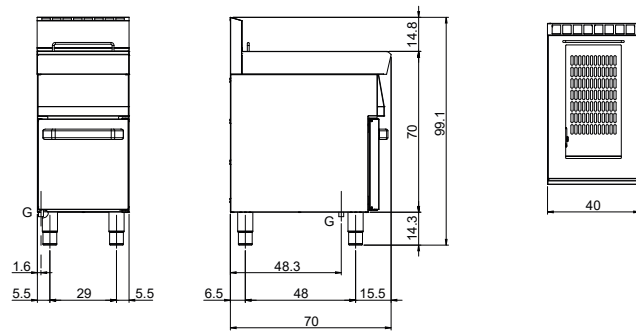
Safety thermostat included in all versions, temperature regulator up to 190°C

Equipment

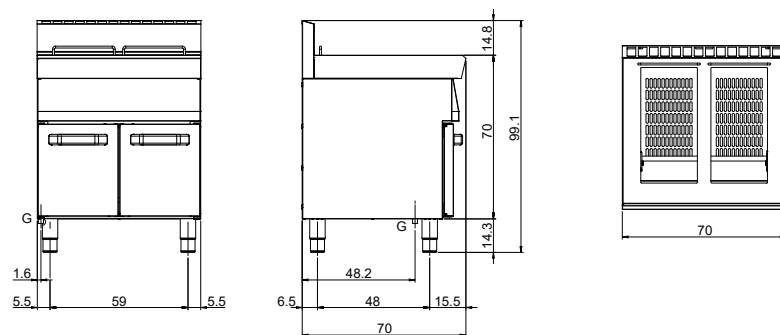
Well drain extension

Lids for all wells

Gas fryers, 1 well



Gas fryers, 2 wells



G - Gas connection 1/2"

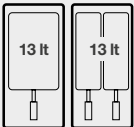
Technical drawings of the E 1000 oven showing front, side, and top views with dimensions:

- Front View:** Shows the oven's front panel with two control knobs, two power buttons, and two door handles. Dimensions include a total width of 59, a height of 14.8, and a depth of 14.3. The bottom section has a height of 1.6 and a width of 5.5.
- Side View:** Shows the oven's side profile. Dimensions include a total width of 70, a height of 14.8, and a depth of 14.3. The bottom section has a height of 1.6 and a width of 5.5.
- Top View:** Shows the oven's top panel with two control knobs and two power buttons. Dimensions include a total width of 70 and a depth of 14.3.

 		Total gas power	11 kW - 9459 kcal/h
		Well	1
		Dimensions	240x342x343 mm
		Capacity	13 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 well 13 lt	F70/40FRGV/1V13/P	400x700x850	51	0,381	2.508,00

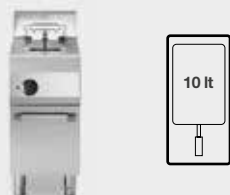
Equipment:
 1 basket, full-sized well
 1 lid
 1 well filter
 1 well drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 		Total gas power	22 kW - 18917 kcal/h
		Well	2
		Dimensions	240x342x343 mm
		Capacity	13 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 13+13 lt	F70/70FRGV/2V13/P	700x700x850	82	0,641	4.614,00

Equipment:
 1 basket, full-sized well
 2 baskets, 1/2 well
 2 lids
 2 well filters
 1 well drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Basket for GN 1/2 for gas fryer Dimensions 110x285x120 mm	MO01991601000	87,00
	Basket for GN 1/1 for gas fryer Dimensions 225x285x120 mm	MO01991601002	107,00
	Drawn diverter for model 70 cm	MO01219907001	668,00
	Joint trim	MO01219934014	45,00

				Total electric power	9 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Well	1	
				Dimensions	244x364x207 mm	
				Capacity	10 lt	

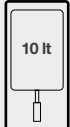


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 10 lt, top	F70/40FRES/1V10/T	400x700x300	34	0,195	1.796,00
1 well 10 lt, on cabinet with door	F70/40FRES/1V10/P	400x700x850	44	0,381	2.485,00

**Equipment:**

1 basket, full-sized well
1 lid
1 well filter

1 well drain extension
Ø 22 mm



	Total electric power	7,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Well	1
	Dimensions	244x364x207 mm
	Capacity	10 lt

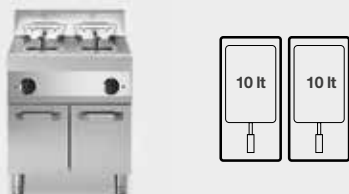


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 10 lt ECO, top	F70/40FRESE/1V10/T	400x700x300	34	0,195	1.713,00
1 well 10 lt ECO, on cabinet with door	F70/40FRESE/1V10/P	400x700x850	44	0,381	2.355,00

**Equipment:**

1 basket, full-sized well
1 lid
1 well filter

1 well drain extension
Ø 22 mm

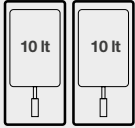
				Total electric power	18 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Well	2	
				Dimensions	244x364x207 mm	
				Capacity	10 lt	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 10+10 lt, top	F70/70FRES/2V10/T	700x700x300	59	0,329	3.098,00
2 wells 10+10 lt, on cabinet with doors	F70/70FRES/2V10/P	700x700x850	71	0,641	3.827,00

**Equipment:**

2 baskets, full sized well
2 lids
2 well filters
1 well drain extension Ø 22 mm





Total electric power	15 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	244x364x207 mm
Capacity	10 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 10+10 lt ECO, top	F70/70FRESE/2V10/T	700x700x300	59	0,329	2.952,00
	2 wells 10+10 lt ECO, on cabinet with doors	F70/70FRESE/2V10/P	700x700x850	71	0,641	3.636,00
	Equipment: 2 baskets, full sized well 2 lids 2 well filters	1 well drain extension Ø 22 mm				

	Description	Code	Price Euro
	Basket for 1/2 well for electric fryer Dimensions 110x255x110 mm	MO01411601000	97,00
	Basket for full sized well for electric fryer Dimensions 220x300x110 mm	MO01991601001	118,00
	Joint trim	MO01219934014	45,00

	Voltage 230 3 50/60 Hz On request
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Heated chip dump



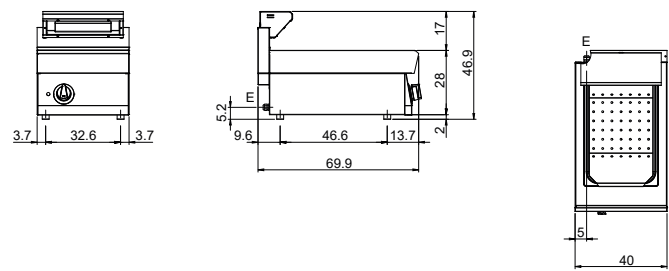
Well

In AISI 304 stainless steel
Removable container GN 1/1
False bottom in stainless steel

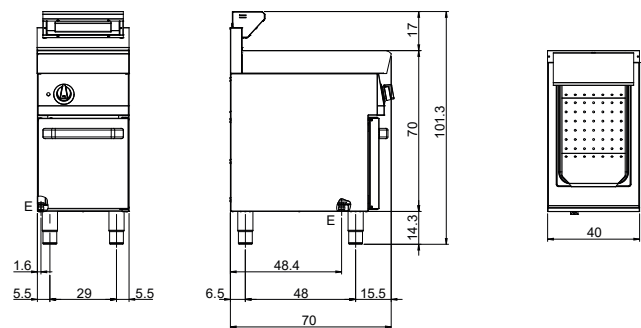
Heating

Infrared ceramic heating elements
Power 1 kW

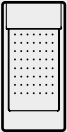
Heated chip dump, top



Heated chip dump on cabinet with door



E - Voltage





Total electric power	1 kW
Voltage	220-240 V 1 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric heated chip dump, top	F70/40SPE/T	400x700x300	25	0,195	958,00
	Electric heated chip dump, on open cabinet	F70/40SPE/A	400x700x850	35	0,381	1.353,00
	Electric heated chip dump, on cabinet with door	F70/40SPE/P	400x700x850	37,8	0,381	1.759,00
	Equipment: 1 False bottom 1 container GN 1/1					

Description	Code	Price Euro

	Joint trim	MO01219934014	45,00
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Fun 700



Griddles



Fun 700

Plate

Inclined to facilitate the flow of liquids, with smooth, ridged or smooth-ribbed surface

Extra-EU countries

Made of satin mild steel

All countries – MOCA certified

Made of chrome-plated iron with mirror-polished or satin-finished surface.

Equipped with a thermostat for temperature control

Versions

Gas model

Heating regulation with safety tap equipped with thermocouple or thermostat valve for chromed models

Electric model

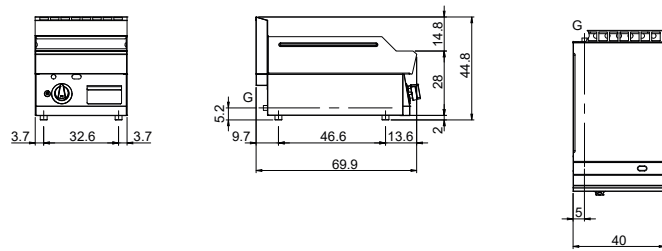
Armored heating elements, temperature regulation with safety thermostat

Equipment

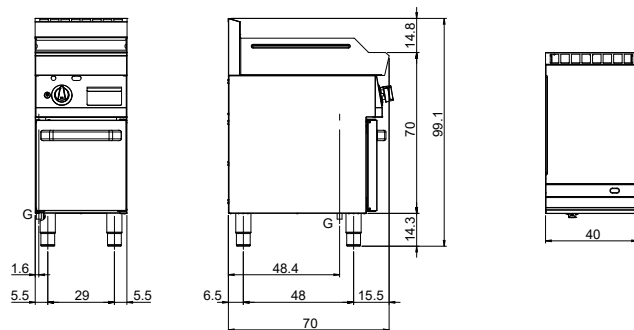
Removable liquid collection container, dishwasher safe

Upright splash guard

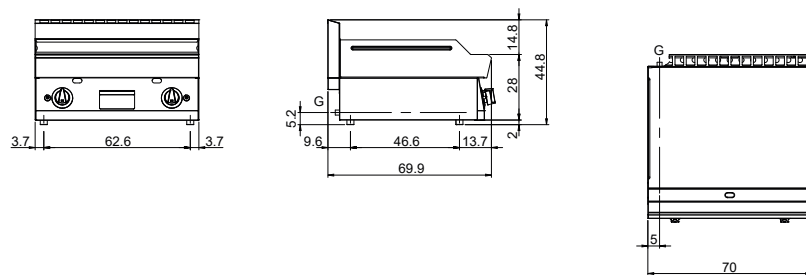
Gas griddle, top



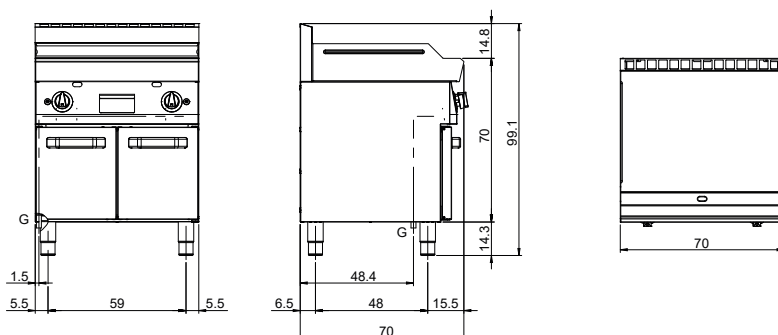
Gas griddle, on cabinet with door



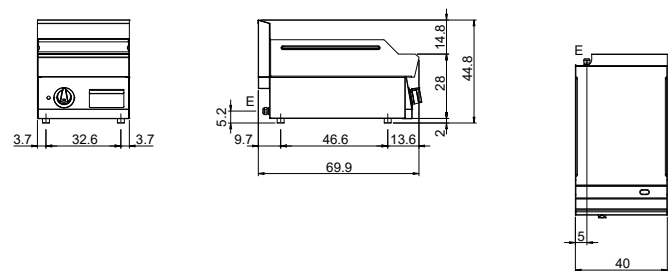
Gas griddle, top



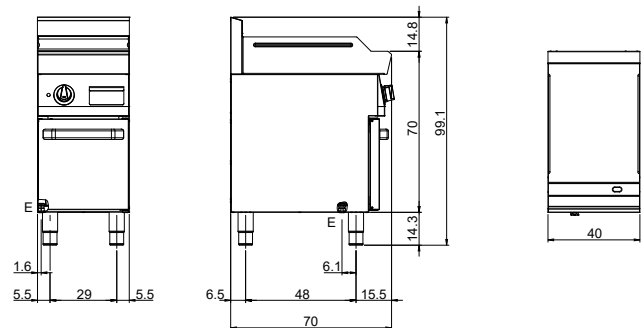
Gas griddle, on cabinet with door



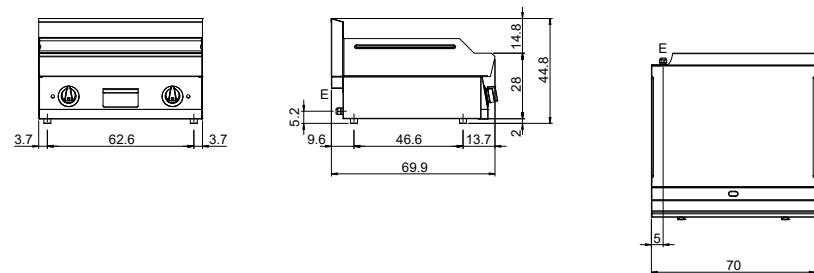
Electric griddle, top



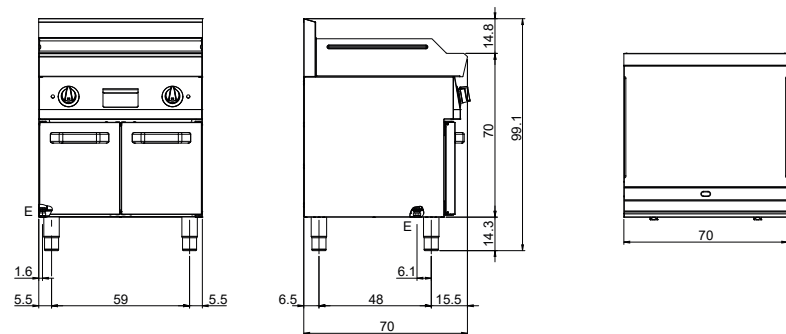
Electric griddle, on cabinet with door



Electric griddle, top



Electric griddle, on cabinet with door



Gas griddles chromed plate

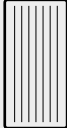
All countries - MOCA Certified

Fun 700

  	 Total gas power		5,7 kW - 4902 kcal/h
	Cooking zone		
	Dimensions	396x520 mm	
	Equipment		
	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)		

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chrome plate, top	F70/40FTG/CL/T	400x700x300	48	0,195	2.054,00
	Smooth polished chrome plate, on open cabinet	F70/40FTG/CL/A	400x700x850	58	0,381	2.366,00
	Smooth polished chrome plate, on cabinet with door	F70/40FTG/CL/P	400x700x850	60,8	0,381	2.569,00

SATIN   	Smooth satin chrome plate, top	F70/40FTG/SL/T	400x700x300	48	0,195	1.660,00
	Smooth satin chrome plate, on open cabinet	F70/40FTG/SL/A	400x700x850	58	0,381	1.972,00
	Smooth satin chrome plate, on cabinet with door	F70/40FTG/SL/P	400x700x850	60,8	0,381	2.175,00

  			Total gas power	5,7 kW - 4902 kcal/h
	Cooking zone			
	Dimensions		396x520 mm	
	Equipment			
Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)				

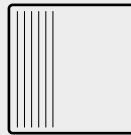
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Ribbed polished chrome plate, top	F70/40FTG/CR/T	400x700x300	51	0,195	2.120,00
	Ribbed polished chrome plate, on open cabinet	F70/40FTG/CR/A	400x700x850	61	0,381	2.432,00
	Ribbed polished chrome plate, on cabinet with door	F70/40FTG/CR/P	400x700x850	63,8	0,381	2.634,00

SATIN   	Ribbed satin chrome plate, top	F70/40FTG/SR/T	400x700x300	51	0,195	1.769,00
	Ribbed satin chrome plate, on open cabinet	F70/40FTG/SR/A	400x700x850	61	0,381	2.081,00
	Ribbed satin chrome plate, on cabinet with door	F70/40FTG/SR/P	400x700x850	63,8	0,381	2.283,00

  				Total gas power	11,4 kW - 9803 kcal/h	
				Cooking zone		
				Dimensions	696x520 mm	
				Equipment	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	F70/70FTG/CL/T	700x700x300	84	0,329	3.047,00
	Smooth polished chrome plate, on open cabinet	F70/70FTG/CL/A	700x700x850	96	0,641	3.442,00
	Smooth polished chrome plate, on cabinet with door	F70/70FTG/CL/P	700x700x850	100,8	0,641	3.848,00

SATIN   	Smooth satin chrome plate, top	F70/70FTG/SL/T	700x700x300	84	0,329	2.417,00
	Smooth satin chrome plate, on open cabinet	F70/70FTG/SL/A	700x700x850	96	0,641	2.812,00
	Smooth satin chrome plate, on cabinet with door	F70/70FTG/SL/P	700x700x850	100,8	0,641	3.218,00

  				Total gas power	11,4 kW - 9803 kcal/h	
				Cooking zone		
				Dimensions	696x520 mm	
				Equipment	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	2/3 smooth 1/3 ribbed polished chrome plate, top	F70/70FTG/CLR/T	700x700x300	81	0,329	3.101,00
	2/3 smooth 1/3 ribbed polished chrome plate, on open cabinet	F70/70FTG/CLR/A	700x700x850	93	0,641	3.496,00
	2/3 smooth 1/3 ribbed polished chrome plate, on cabinet with door	F70/70FTG/CLR/P	700x700x850	97,8	0,641	3.902,00

SATIN   	2/3 smooth 1/3 ribbed satin chrome plate, top	F70/70FTG/SLR/T	700x700x300	81	0,329	2.538,00
	2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	F70/70FTG/SLR/A	700x700x850	93	0,641	2.933,00
	2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with door	F70/70FTG/SLR/P	700x700x850	97,8	0,641	3.339,00

Electric griddles chromed plate

All countries - MOCA Certified

Fun 700







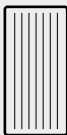
Total electric power	4,5 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zone	
Dimensions	396x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chrome plate, top	F70/40FTE/CL/T	400x700x300	51	0,195	2.017,00
	Smooth polished chrome plate, on open cabinet	F70/40FTE/CL/A	400x700x850	63	0,381	2.329,00
	Smooth polished chrome plate, on cabinet with door	F70/40FTE/CL/P	400x700x850	65,8	0,381	2.531,00

SATIN   	Smooth satin chrome plate, top	F70/40FTE/SL/T	400x700x300	51	0,195	1.731,00
	Smooth satin chrome plate, on open cabinet	F70/40FTE/SL/A	400x700x850	63	0,381	2.043,00
	Smooth satin chrome plate, on cabinet with door	F70/40FTE/SL/P	400x700x850	65,8	0,381	2.245,00







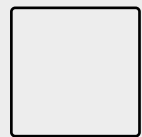
	Total electric power	4,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Cooking zone	
	Dimensions	396x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Ribbed polished chrome plate, top	F70/40FTE/CR/T	400x700x300	47	0,195	2.076,00
	Ribbed polished chrome plate, on open cabinet	F70/40FTE/CR/A	400x700x850	57	0,381	2.388,00
	Ribbed polished chrome plate, on cabinet with door	F70/40FTE/CR/P	400x700x850	59,8	0,381	2.591,00

SATIN   	Ribbed satin chrome plate, top	F70/40FTE/SR/T	400x700x300	47	0,195	1.846,00
	Ribbed satin chrome plate, on open cabinet	F70/40FTE/SR/A	400x700x850	57	0,381	2.158,00
	Ribbed satin chrome plate, on cabinet with door	F70/40FTE/SR/P	400x700x850	59,8	0,381	2.361,00









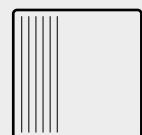
Total electric power	
Voltage	380-415 V 3N 50-60 Hz
Cooking zone	
Dimensions	696x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chrome plate, top	F70/70FTE/CL/T	700x700x300	85	0,329	2.946,00
	Smooth polished chrome plate, on open cabinet	F70/70FTE/CL/A	700x700x850	97	0,641	3.342,00
	Smooth polished chrome plate, on cabinet with door	F70/70FTE/CL/P	700x700x850	101,8	0,641	3.747,00

SATIN   	Smooth satin chrome plate, top	F70/70FTE/SL/T	700x700x300	85	0,329	2.563,00
	Smooth satin chrome plate, on open cabinet	F70/70FTE/SL/A	700x700x850	97	0,641	2.959,00
	Smooth satin chrome plate, on cabinet with door	F70/70FTE/SL/P	700x700x850	101,8	0,641	3.364,00









Total electric power

9 kW

Voltage

380-415 V 3N 50-60 Hz

Cooking zone

Dimensions

696x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	2/3 smooth 1/3 ribbed polished chrome plate, top	F70/70FTE/CLR/T	700x700x300	91	0,329	3.002,00
	2/3 smooth 1/3 ribbed polished chrome plate, on open cabinet	F70/70FTE/CLR/A	700x700x850	103	0,641	3.398,00
	2/3 smooth 1/3 ribbed polished chrome plate, on cabinet with door	F70/70FTE/CLR/P	700x700x850	107,8	0,641	3.803,00

SATIN   	2/3 smooth 1/3 ribbed satin chrome plate, top	F70/70FTE/SLR/T	700x700x300	91	0,329	2.669,00
	2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	F70/70FTE/SLR/A	700x700x850	103	0,641	3.065,00
	2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with door	F70/70FTE/SLR/P	700x700x850	107,8	0,641	3.470,00

Gas griddles mild steel plate

Only for non-EU countries

Fun 700



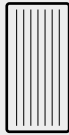



Total gas power	5,7 kW - 4902 kcal/h
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Cooking zone	
Dimensions	396x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	F70/40FTG/L/T	400x700x300	44	0,195	1.460,00
	Smooth mild steel plate, on open cabinet	F70/40FTG/L/A	400x700x850	54	0,381	1.772,00
	Smooth mild steel plate, on cabinet with door	F70/40FTG/L/P	400x700x850	56,8	0,381	1.975,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power	5,7 kW - 4902 kcal/h
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Cooking zone	
Dimensions	396x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Ribbed mild steel plate, top	F70/40FTG/R/T	400x700x300	47	0,195	1.569,00
	Ribbed mild steel plate, on open cabinet	F70/40FTG/R/A	400x700x850	57	0,381	1.881,00
	Ribbed mild steel plate, on cabinet with door	F70/40FTG/R/P	400x700x850	59,8	0,381	2.084,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



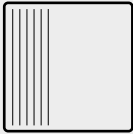



Total gas power	11,4 kW - 9803 kcal/h
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Cooking zone	
Dimensions	696x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	F70/70FTG/L/T	700x700x300	69	0,329	2.017,00
	Smooth mild steel plate, on open cabinet	F70/70FTG/L/A	700x700x850	81	0,641	2.412,00
	Smooth mild steel plate, on cabinet with door	F70/70FTG/L/P	700x700x850	85,8	0,641	2.817,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



 **Total gas power** **11,4 kW - 9803 kcal/h**

Cooking zone

Dimensions 696x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	F70/70FTG/LR/T	700x700x300	74	0,329	2.138,00
	2/3 smooth 1/3 ribbed mild steel plate, on open cabinet	F70/70FTG/LR/A	700x700x850	86	0,641	2.533,00
	2/3 smooth 1/3 ribbed mild steel plate, on cabinet with door	F70/70FTG/LR/P	700x700x850	90,8	0,641	2.939,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

Electric griddles mild steel plate

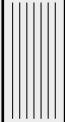
Only for non-EU countries

Fun 700



	Total electric power	4,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Cooking zone	
	Dimensions	396x520 mm

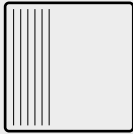
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	F70/40FTE/L/T	400x700x300	45	0,195	1.531,00
	Smooth mild steel plate, on open cabinet	F70/40FTE/L/A	400x700x850	55	0,381	1.843,00
	Smooth mild steel plate, on cabinet with door	F70/40FTE/L/P	400x700x850	57,8	0,381	2.046,00

 				Total electric power	4,5 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Cooking zone		
				Dimensions	396x520 mm	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Ribbed mild steel plate, top	F70/40FTE/R/T	400x700x300	42	0,195	1.646,00
	Ribbed mild steel plate, on open cabinet	F70/40FTE/R/A	400x700x850	52	0,381	1.958,00
	Ribbed mild steel plate, on cabinet with door	F70/40FTE/R/P	400x700x850	54,8	0,381	2.161,00

 				Total electric power	9 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Cooking zone		
				Dimensions	696x520 mm	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	F70/70FTE/L/T	700x700x300	68	0,329	2.163,00
	Smooth mild steel plate, on open cabinet	F70/70FTE/L/A	700x700x850	80	0,641	2.558,00
	Smooth mild steel plate, on cabinet with door	F70/70FTE/L/P	700x700x850	84,8	0,641	2.964,00



Total electric power **9 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zone

Dimensions 696x520 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	F70/70FTE/LR/T	700x700x300	76	0,329	2.269,00
	2/3 smooth 1/3 ribbed mild steel plate, on open cabinet	F70/70FTE/LR/A	700x700x850	88	0,641	2.664,00
	2/3 smooth 1/3 ribbed mild steel plate, on cabinet with door	F70/70FTE/LR/P	700x700x850	92,8	0,641	3.070,00

Fun 700

	Description	Code	Price Euro
	Scraper for griddle with smooth plate	MO01991901000	77,00
	Scraper for griddle with ribbed plate	MO01991901002	77,00
	10 scraper smooth blades	MO01991904000	32,00
	10 scraper ribbed blades	MO01991904001	32,00
	Joint trim for griddle to griddle	MO01219934017	65,00
	Left joint trim for griddle and standard equipment	MO01219934010	75,00
	Right joint trim for griddle and standard equipment	MO01219934012	75,00
	Voltage 230 3 50/60 Hz On request		



Aqua grills



Grill

In stainless steel or cast iron (Extra EU)
Upright splash guards on 3 sides

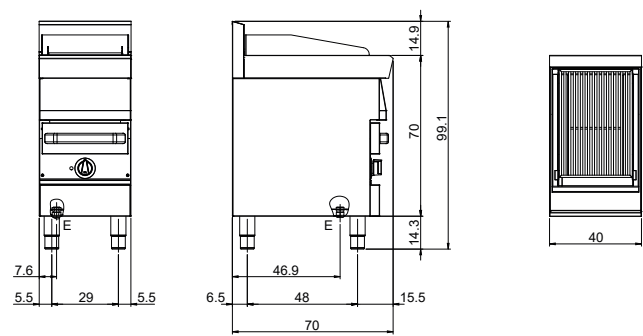
Heating

Armored heating elements positioned
under the cooking grill

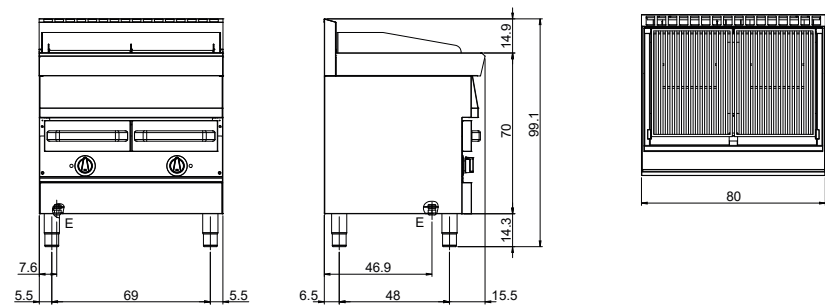
Drawer

The water contained in the drawer favors
the collection of cooking liquids, avoiding
the generation of unpleasant odors and
keeps the food more hydrated

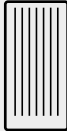
Electric aqua grills, 1 cooking zone in stainless steel



Electric aqua grills, 2 cooking zones in stainless steel



E - Voltage

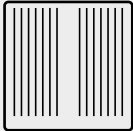




Total electric power	6 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	1
Dimensions	320x475 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in stainless steel	F70/40AGEI	400x700x850	50	0,381	2.937,00
Equipment: 1 scraper					



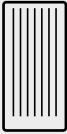


Total electric power	12 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	2
Dimensions	360x475 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones in stainless steel	F70/80AGEI	800x700x850	76	0,727	4.307,00
Equipment: 1 scraper					

Fun 700





Total electric power

6 kW

Voltage

380-415 V 3N 50-60 Hz

Cooking zones

1

Dimensions

320x475 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in cast iron	F70/40AGE	400x700x850	50	0,381	2.646,00
Equipment: 1 scraper					





Total electric power

12 kW

Voltage

380-415 V 3N 50-60 Hz

Cooking zones

2

Dimensions

360x475 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones in cast iron	F70/80AGE	800x700x850	76	0,727	3.724,00
Equipment: 1 scraper					

	Description	Code	Price Euro
	Right joint trim for grills and standard equipment	MO01219934016	65,00
	Left joint trim for grills and standard equipment	MO01219934013	65,00
	Joint trim for grills to grill or grills to griddles	MO01219934011	62,00
	Voltage 230 3 50/60 Hz On request		

Fun 700



Lava stone grills



Fun 700

Grill

Instainless steel or cast iron (Extra EU)
Liquid collection container
Upright splash guards on 3 sides

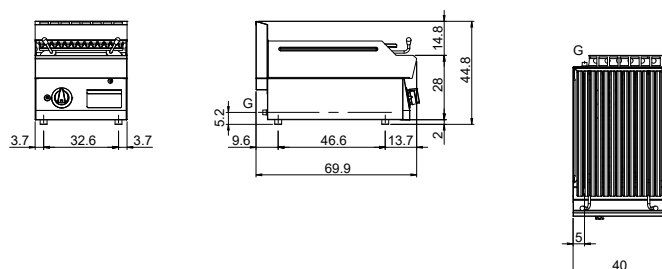
Versions

Stabilized flame burner in stainless steel
with pilot light

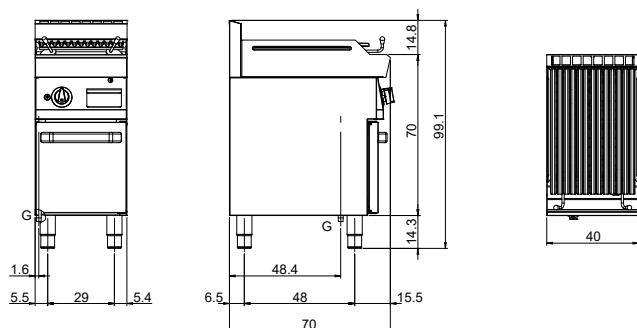
Equipment

4 kg lava stone bag

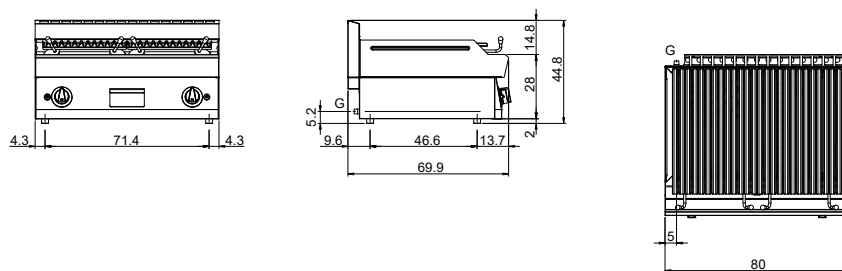
Lava stone grills, 1 cooking zone, top



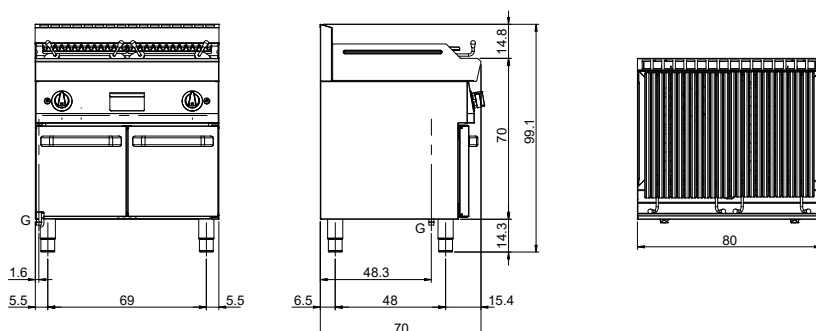
Lava stone grills, 1 cooking zone, on cabinet with door

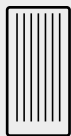


Lava stone grills, 2 cooking zones, top



Lava stone grills, 2 cooking zones, on cabinet with door







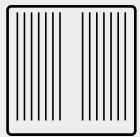
Total gas power	7,5 kW - 6449 kcal/h
Cooking zones	1
Dimensions	360x520 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in stainless steel, top	F70/40GRLI/T	400x700x300	50	0,195	2.196,00
1 cooking zone in stainless steel, on open cabinet	F70/40GRLI/A	400x700x850	60	0,381	2.508,00
1 cooking zone in stainless steel, on cabinet with door	F70/40GRLI/P	400x700x850	63	0,381	2.711,00

Equipment:
2 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Fun 700





Total gas power	15 kW - 12898 kcal/h
Cooking zones	2
Dimensions	360x520 mm



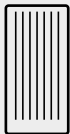
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones in stainless steel, top	F70/80GRLI/T	800x700x300	64,5	0,373	3.550,00
2 cooking zones in stainless steel, on open cabinet	F70/80GRLI/A	800x700x850	79	0,727	3.966,00
2 cooking zones in stainless steel, on cabinet with door	F70/80GRLI/P	800x700x850	85	0,727	4.413,00

Equipment:
3 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Lava stone grills in cast iron

Only for non-EU countries

Fun 700

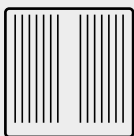
 	 Total gas power		7,5 kW - 6449 kcal/h	
	Cooking zones		1	
	Dimensions		360x520 mm	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in cast iron, top	F70/40GRLG/T	400x700x300	52	0,195	1.905,00
1 cooking zone in cast iron, on open cabinet	F70/40GRLG/A	400x700x850	62	0,381	2.217,00
1 cooking zone in cast iron, on cabinet with door	F70/40GRLG/P	400x700x850	65	0,381	2.420,00



Equipment:
2 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	 Total gas power		15 kW - 12898 kcal/h	
	Cooking zones		2	
	Dimensions		360x520 mm	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones in cast iron, top	F70/80GRLG/T	800x700x300	64,5	0,373	2.967,00
2 cooking zones in cast iron, on open cabinet	F70/80GRLG/A	800x700x850	79	0,727	3.383,00
2 cooking zones in cast iron, on cabinet with door	F70/80GRLG/P	800x700x850	85	0,727	3.830,00



Equipment:
3 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Right joint trim for grills and standard equipment	MO01219934016	65,00
	Left joint trim for grills and standard equipment	MO01219934013	65,00
	Joint trim for grills to grill or grills to griddles	MO01219934011	62,00
	4 kg lava stone bags	MO01992204000	46,00

Fun 700



Gas grills



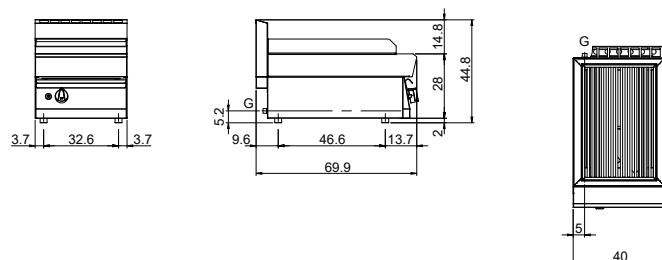
Grill

Instainless steel or cast iron (Extra EU)
Liquid collection container
Upright splash guard

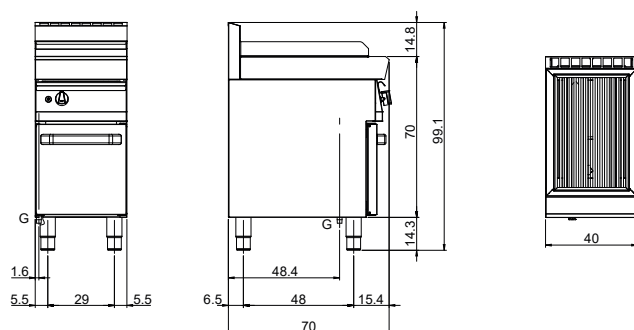
Heating

Stabilized flame burner in stainless steel
with pilot light
Piezo ignition

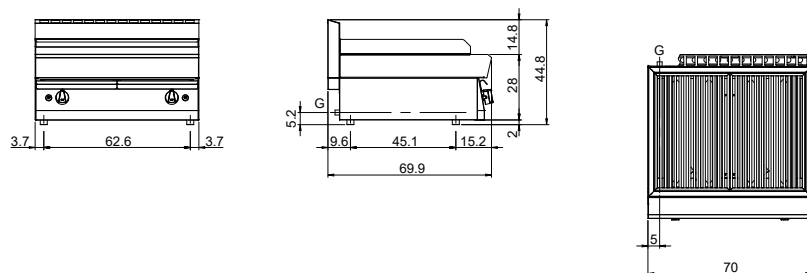
Gas grills, 1 cooking zone, top



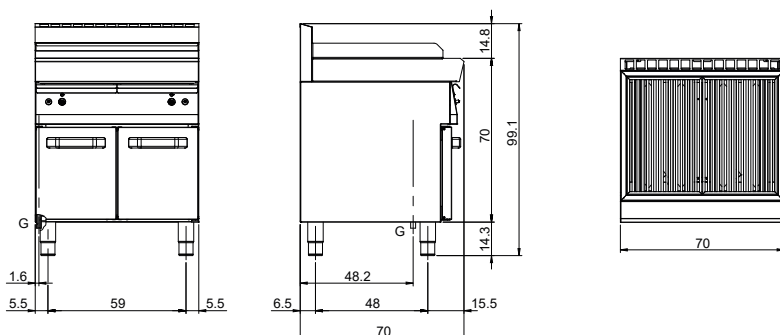
Gas grills, 1 cooking zone, on cabinet with door

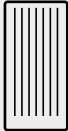


Gas grills, 2 cooking zones, top



Gas grills, 2 cooking zones, on cabinet with door







Total gas power	7,5 kW - 6449 kcal/h
Cooking zones	1
Dimensions	320x500 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in stainless steel, top	F70/40GRGI/T	400x700x300	41	0,195	2.043,00
1 cooking zone in stainless steel, on open cabinet	F70/40GRGI/A	400x700x850	51	0,381	2.355,00
1 cooking zone in stainless steel, on cabinet with door	F70/40GRGI/P	400x700x850	53,8	0,381	2.557,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Fun 700





Total gas power	15 kW - 12898 kcal/h
Cooking zones	2
Dimensions	320x500 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones in stainless steel, top	F70/70GRGI/T	700x700x300	66	0,329	3.557,00
2 cooking zones in stainless steel, on open cabinet	F70/70GRGI/A	700x700x850	78	0,641	3.952,00
2 cooking zones in stainless steel, on cabinet with door	F70/70GRGI/P	700x700x850	82,8	0,641	4.358,00

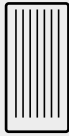
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Gas grills in cast iron

Only for non-EU countries

Fun 700

 		Total gas power	7,5 kW - 6449 kcal/h
		Cooking zones	1
		Dimensions	320x500 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cooking zone in cast iron, top	F70/40GRGG/T	400x700x300	41	0,195	1.751,00
1 cooking zone in cast iron, on open cabinet	F70/40GRGG/A	400x700x850	51	0,381	2.063,00
1 cooking zone in cast iron, on cabinet with door	F70/40GRGG/P	400x700x850	53,8	0,381	2.266,00



Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 		Total gas power	15 kW - 12898 kcal/h
		Cooking zones	2
		Dimensions	320x500 mm



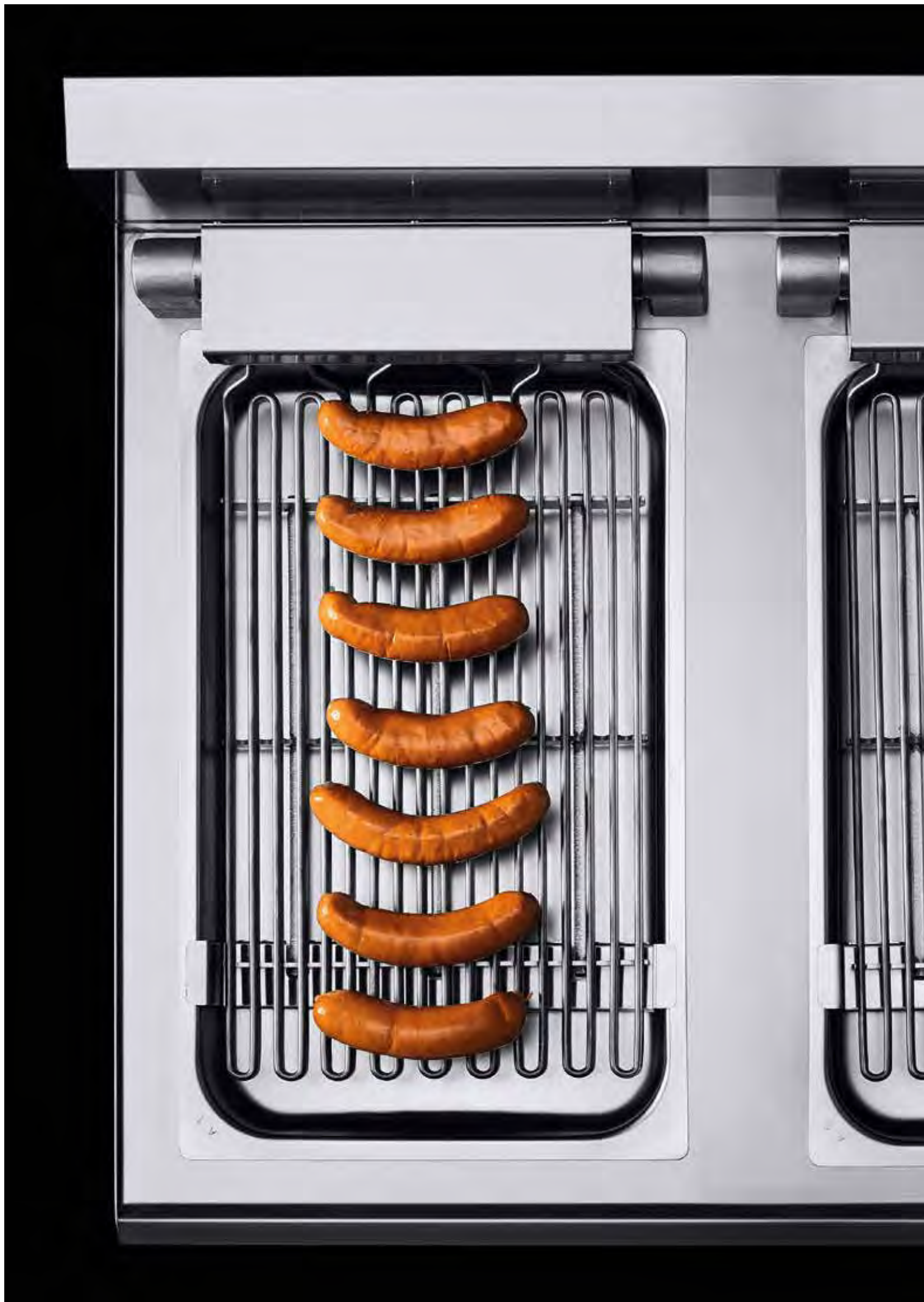
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones in cast iron, top	F70/70GRGG/T	700x700x300	66	0,329	2.974,00
2 cooking zones in cast iron, on open cabinet	F70/70GRGG/A	700x700x850	78	0,641	3.370,00
2 cooking zones in cast iron, on cabinet with door	F70/70GRGG/P	700x700x850	82,8	0,641	3.775,00



Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Right joint trim for grills and standard equipment	MO01219934016	65,00
	Left joint trim per griglia on apparecchiature standard	MO01219934013	65,00
	Joint trim for grills to grill or grills to griddles	MO01219934011	62,00

Fun 700



Electric grills



Fun 700

Grill

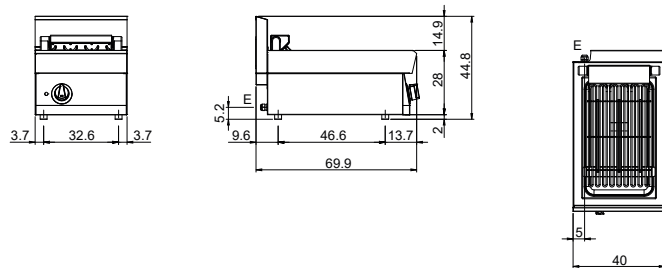
Armored heating elements for direct cooking on a rotating support to facilitate cleaning

Power control via energy regulator

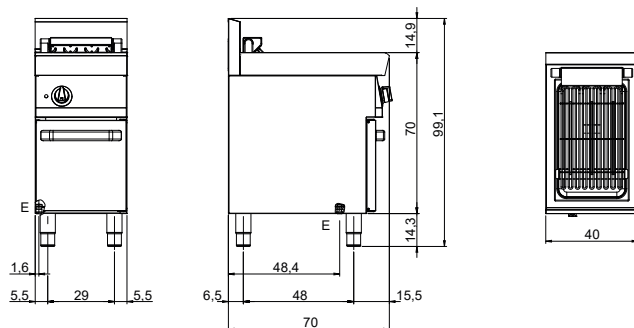
Equipment

Removable tray for collecting cooking fat

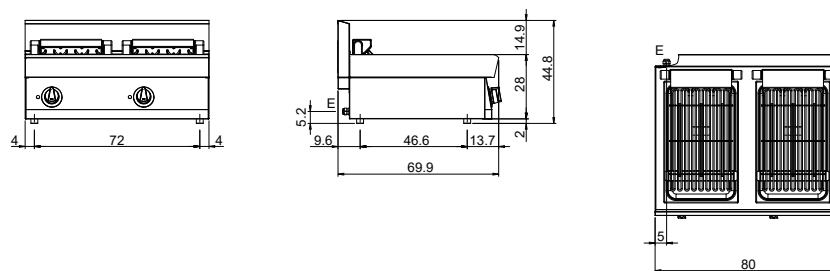
Electric grills, 1 cooking zone, top



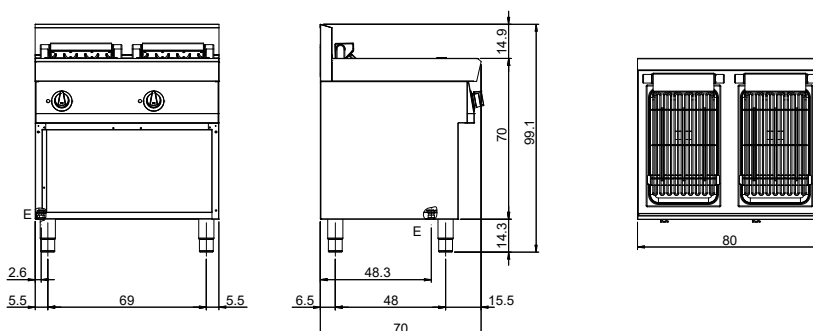
Electric grills, 1 cooking zone, on cabinet with door

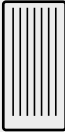


Electric grills, 2 cooking zones, top



Electric grills, 2 cooking zones, on cabinet with door





Total electric power **4,08 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zones **1**

Dimensions 320x500 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 cooking zone, top	F70/40GRE/T	400x700x300	41	0,195	2.582,00
	1 cooking zone, on open cabinet	F70/40GRE/A	400x700x850	51	0,381	2.894,00
	1 cooking zone, on cabinet with door	F70/40GRE/P	400x700x850	53,8	0,381	3.097,00

Equipment:
1 scraper for resistant dirt
1 container GN 1/1



Total electric power **8,16 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zones **2**

Dimensions 320x500 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	F70/80GRE/T	700x700x300	66	0,329	4.596,00
	2 cooking zones, on open cabinet	F70/80GRE/A	700x700x850	78	0,641	5.012,00
	2 cooking zones, on cabinet with door	F70/80GRE/P	700x700x850	70,6	0,641	5.459,00

Equipment:
1 scraper for resistant dirt
2 containers GN 1/1

	Description	Code	Price Euro
	Joint trim	MO01219934014	45,00

	Voltage 230 3 50/60 Hz On request
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	Voltage 230 1N 50/60 Hz only for model with ≤ 4 kW power On request
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Fun 700



Boiling pans



Well

Molded with AISI 316 steel bottom
Water inflow tap positioned on the surface
Indirect heating with water cavity
Safety thermostat and lights indicating correct operation
Capacity 50 litres

Versions

Gas model

Stainless steel burner positioned under the cavity

Electric model

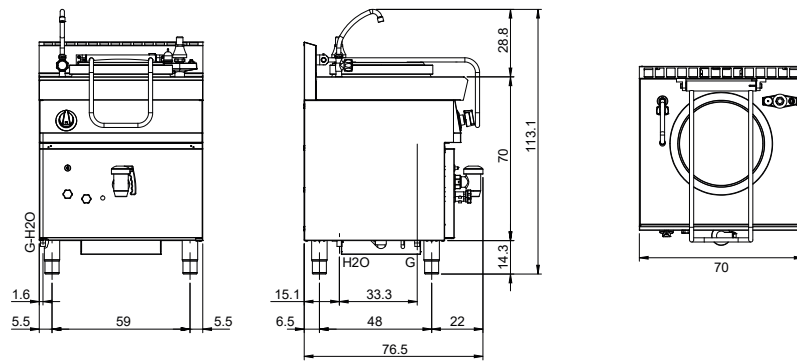
Armoured resistors

Safety thermostat positioned inside the interspace

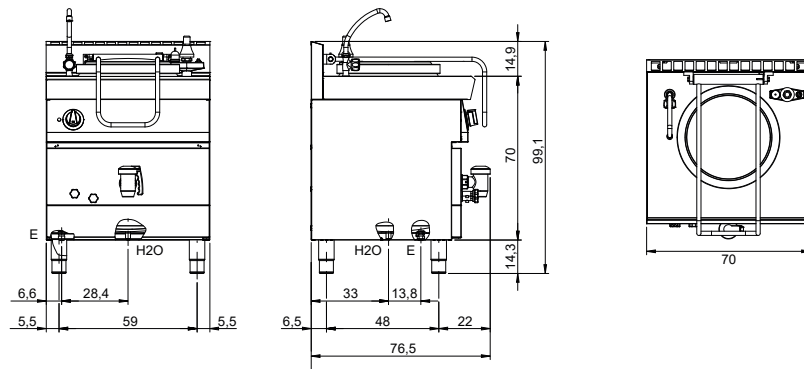
Accessories

Baskets with multiple sections with holes Ø 3 - 5 mm

Gas boiling pans indirect-heated, 50 lt



Electric boiling pans indirect-heated, 50 lt



G - Gas connection 1/2"

E - Voltage

H2O - water inflow 3/4"



Tilting bratt pans



Fun 700

Well

Made of AISI 304 stainless steel
Manual tilting
Manual water filling
Capacity: 44 litres
Well lid in stainless steel

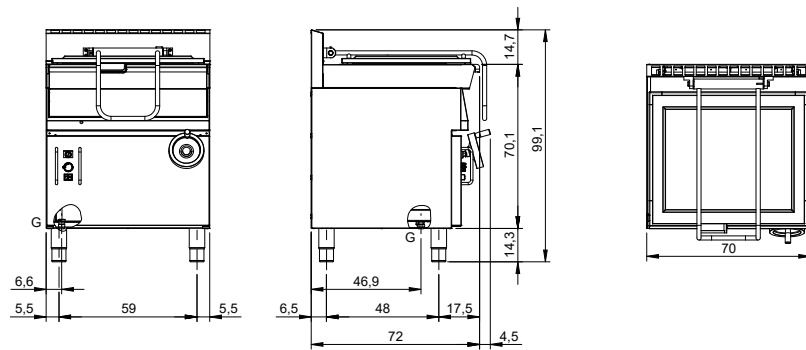
Gas versions

Heating with stabilized flame burners
with piezoelectric ignition and pilot light
Adjustable temperature 90°-300°C

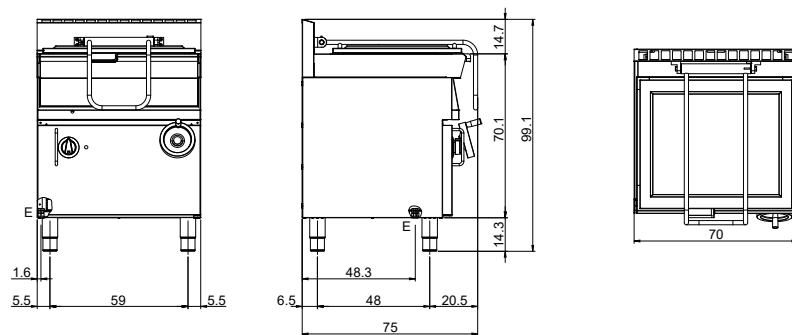
Electric versions

Heating with armored heating elements
placed under the tank
Adjustable temperature 50°-300°C

Gas tilting bratt pans, 44 lt



Electric tilting bratt pans, 44 lt



G - Gas connection 1/2"
E - Voltage

GAS





Total gas power	10 kW - 8599 kcal/h
Well	
Capacity	44 lt
Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 44 lt, manual tilting	F70/70BRG/44X/S	700x700x850	99	0,641	5.690,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

ELECTRIC





Total electric power	6,3 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	44 lt
Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 44 lt, manual tilting	F70/70BRE/44X/S	700x700x850	102	0,641	5.768,00

	Description	Code	Price Euro
	Joint trim	MO01219934015	46,00



Voltage 230 3 50/60 Hz
On request

Fun 700



Neutral elements



Fun 700

Working top

Made of AISI 304 stainless steel
Versions with smooth top, drawer or sink

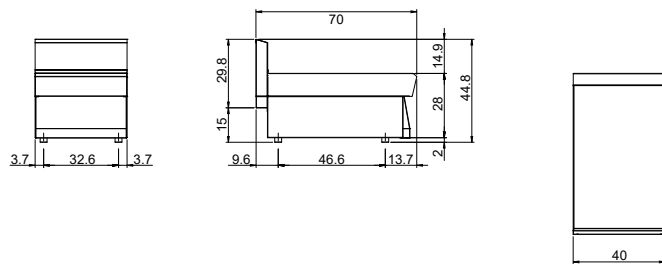
Drawer

Full extension drawer guides

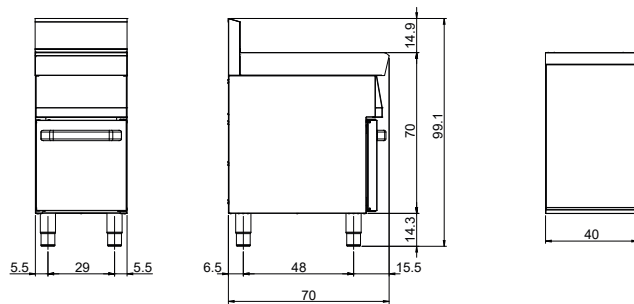
Sink

Dimensions 500x400x200 mm
Equipped with water tap with handles

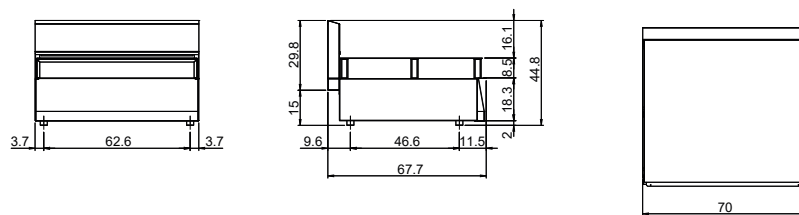
Neutral elements, top



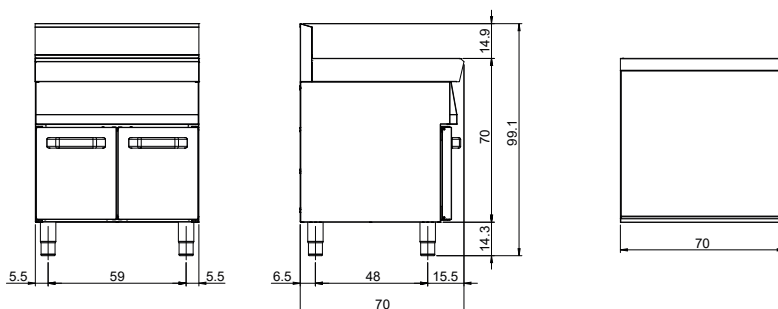
Neutral elements on cabinet with door



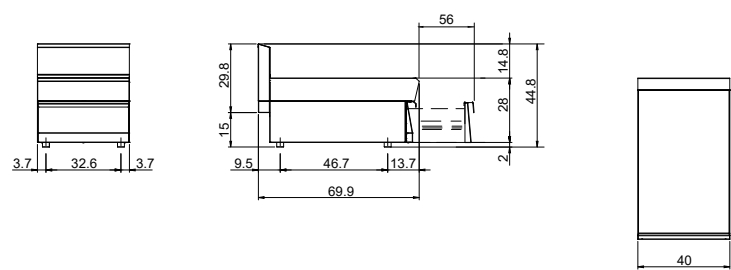
Neutral elements, top



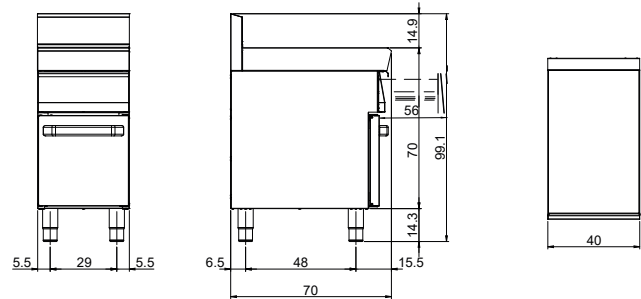
Neutral elements on cabinet with door



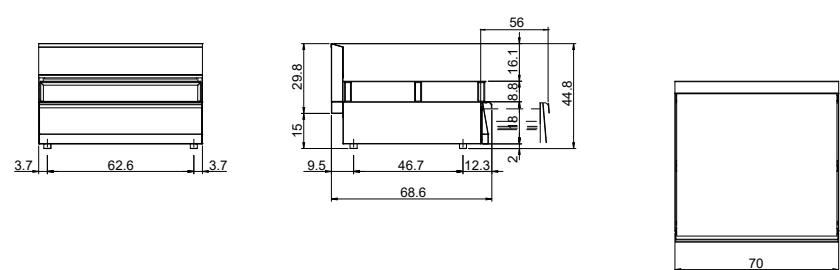
Neutral elements with drawer, top



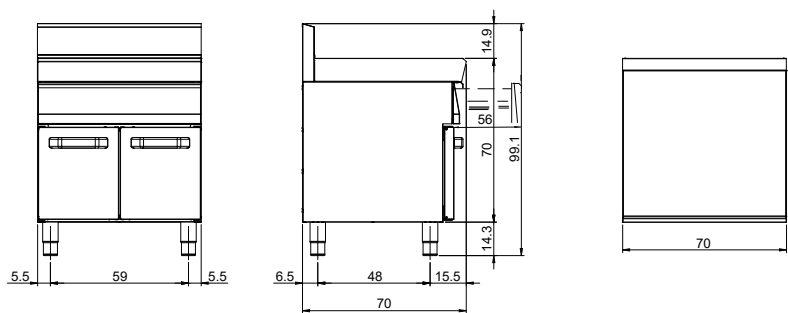
Neutral elements with drawer on cabinet with door



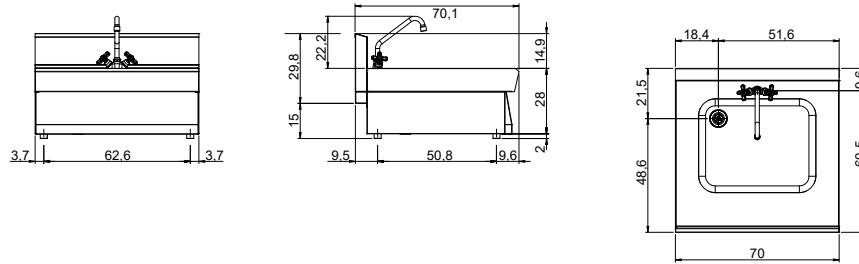
Neutral elements with drawer, top



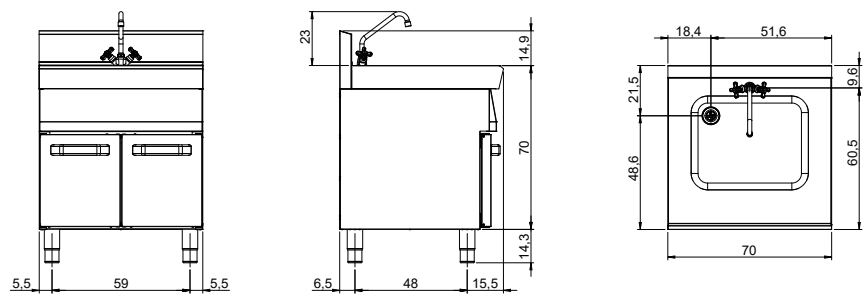
Neutral elements with drawer on cabinet with door



Neutral elements with sink, top

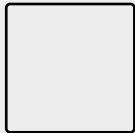


Neutral elements with sink on cabinet with door

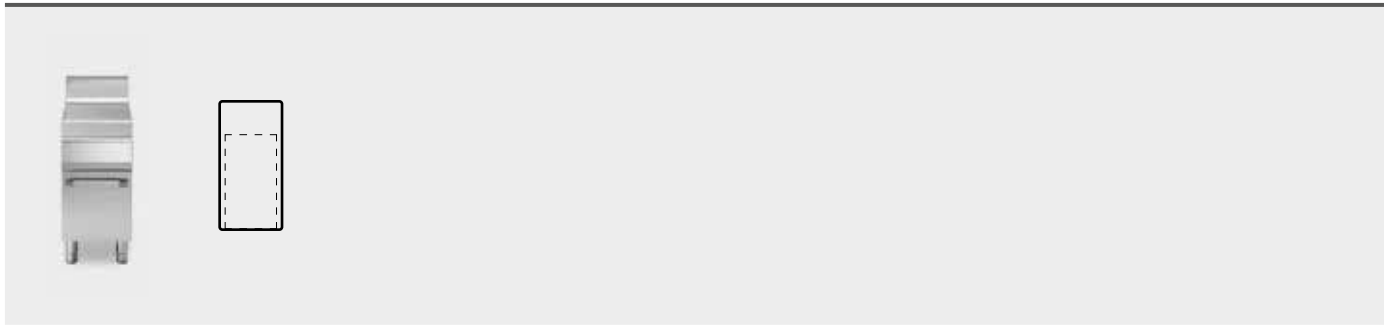




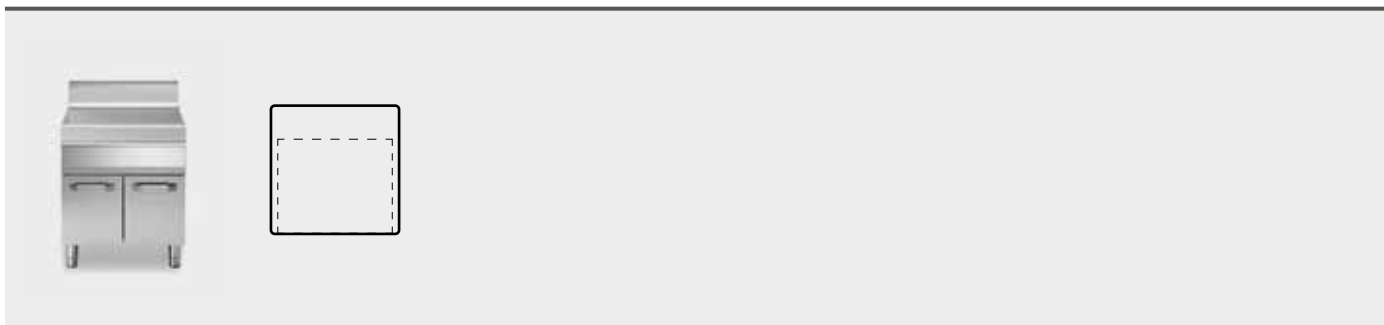
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	F70/40PLN/T	400x700x300	24	0,196	556,00
Neutral element, on open cabinet	F70/40PLN/A	400x700x850	35	0,381	868,00
Neutral element, on cabinet with door	F70/40PLN/P	400x700x850	38	0,381	1.071,00



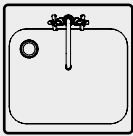
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	F70/70PLN/T	700x700x300	33	0,329	721,00
Neutral element, on open cabinet	F70/70PLN/A	700x700x850	50	0,641	1.033,00
Neutral element, on cabinet with door	F70/70PLN/P	700x700x850	57	0,641	1.236,00



	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with draw, top	F70/40PLC/T	400x700x300	25	0,196	802,00
	Neutral element with draw, on open cabinet	F70/40PLC/A	400x700x850	36	0,381	1.197,00
	Neutral element with draw, on cabinet with door	F70/40PLC/P	400x700x850	39	0,381	1.603,00



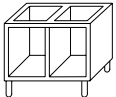
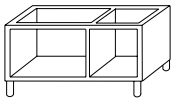
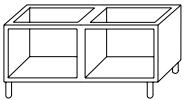
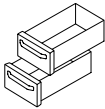
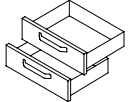
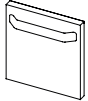
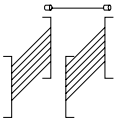
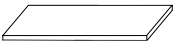
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with draw, top	F70/70PLC/T	700x700x300	33	0,329	995,00
	Neutral element with draw, on open cabinet	F70/70PLC/A	700x700x850	50	0,641	1.390,00
	Neutral element with draw, on cabinet with door	F70/70PLC/P	700x700x850	57	0,641	1.796,00



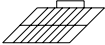
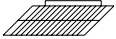
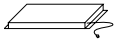
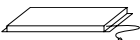
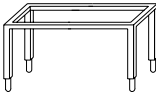
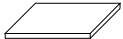
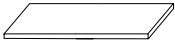
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Working top with sink, top	F70/70LA/T	700x700x300	35	0,329	1.666,00
	Working top with sink, on open cabinet	F70/70LA/A	700x700x850	52	0,641	2.061,00
	Working top with sink, on cabinet with door	F70/70LA/P	700x700x850	58	0,641	2.467,00
	Equipment 1 tap 1 syphon 1 drain					

Description	Code	Price Euro
	Joint trim MO01219934014	45,00

Fun 700

	Description	Code	Price Euro
	Open cabinet 40 cm module Dimensions 400x540x570 mm	MP01772142000	415,00
	Open cabinet 70 cm module Dimensions 700x540x570 mm	MP01772142001	477,00
	Open cabinet 80 cm module or 2 40 cm modules. Dimensions 800x540x570 mm	MP01772142002	542,00
	Open cabinet 40 cm and 70 cm module. Dimensions 1100x540x570 mm	MP01772142004	656,00
	Open cabinet 2 70 cm modules Dimensions 1400x540x570 mm	MP01772142005	723,00
	2 drawers H 19,5 cm for cabinet 40 cm*	MO01213404000	525,00
	2 drawers H 19,5 cm for cabinet 70 cm*	MO01213404001	635,00
	Door 40 cm opening right/left	MO01213411000	215,00
	Door 35 cm opening right/left	MO01213411004	205,00
	Cabinet grid-rack*	MO01993401001	115,00
	Shelf 40 cm*	MO01219999013	126,00
	Shelf 70 cm*	MO01219999015	143,00

* Accessory compatible with open bases. Not compatible with standard cupboard models

	Description	Code	Price Euro
	Grid for 40 cm cabinet*	MO01993401011	55,00
	Grid for 70 cm cabinet*	MO01219999012	65,00
	Heating group for 40 cm cabinet. Power: 0,5 kW	MO01213407001	316,00
	Heating group for 70 cm cabinet. Power: 0,5 kW	MO01213407002	367,00
	Open stand 40 cm module Dimensions 400x540x570 mm	MO01219999000	280,00
	Open stand 70 cm module Dimensions 700x540x570 mm	MO01219999001	291,00
	Shelf for 40 cm open stand	MO01219999014	125,00
	Shelf for 70 cm open stand	MO01219999016	142,00

Roc 700

- 313** Gas ranges
- 325** Gas solid tops
- 337** Electric ranges
- 345** Electric solid tops
- 351** Induction hobs
- 357** Infrared hobs
- 363** Pasta cookers
- 369** Bain marie
- 377** Fryers
- 393** Heated chip dump
- 397** Griddles
- 411** Aqua grills
- 419** Lava stone grills
- 425** Boiling pans
- 431** Bratt pans
- 435** Tilting bratt pans
- 443** Neutral elements
- 452** General accessories and single working top
- 456** Refrigerated tables



Excellent performance for total satisfaction

Through the right blend of knowledge, skill and cooking technology, a chef is able to turn their ideas into reality. Everything a cook could need is available in the Roc 700. Modular, robust and reliable elements, designed to offer maximum performance for the timeless kitchen.

Characteristics



1

Modularity
40, 80, 120 cm

2

Plinth in
stainless steel

3

Handles are in brushed
aluminum finish

4

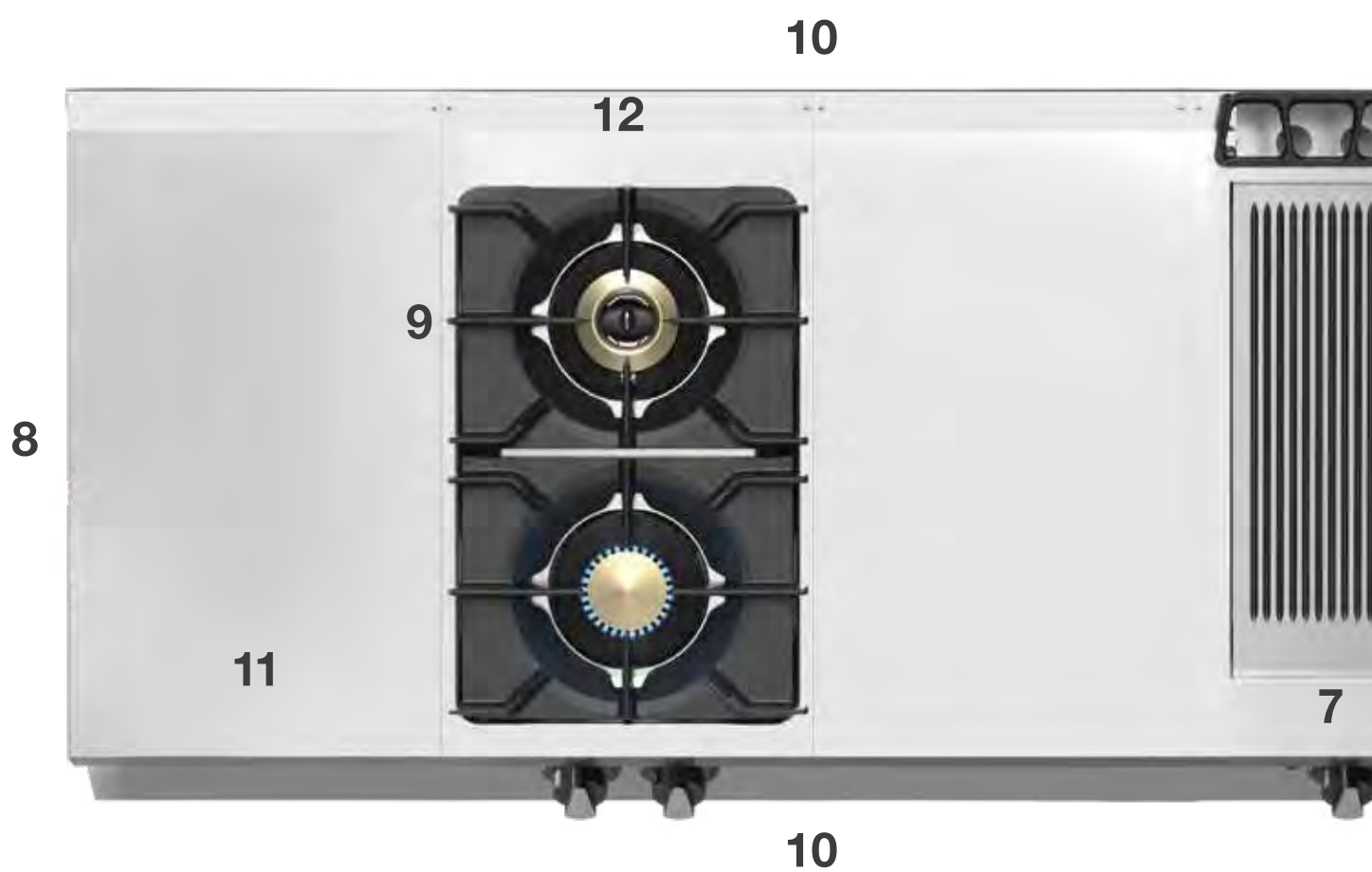
Knobs are in brushed
aluminum finish

5

Cast
iron flue

6

Water
tap



7

Gas or electric models

8

Shaped or linear sides

9

Pressed working top or top with enamelled/ stainless steel containers

10

Double system for connecting adjoining elements side by side

11

Thickness of elevated surface 20/10 mm

12

Shaped top with a rear splashback h 22 mm

One side Roc 700

The modular elements of the Roc 700 and 900 range allow you to customized cooking block in order to satisfy every production need.

Adjacent modular units

Composition of adjacent modular units with a jointing and fixing system to provide a linear aesthetic solution



Modular elements with a single working top

Composition of elements with a solid single working top without joints. The working top is made with a special brushed stainless steel finish. Maximum length 4 meters.

+900 € / module

The single working top one side's price can be calculated adding € 900 to every single modular's price.



Bridge installation

Top and cupboard elements can be arranged to free up space which can then be used for the storage of pan trolleys.



Top on a refrigerated base

Composition using top on a refrigerated base to create an autonomous work area so that ingredients are at hand.



Roc 1400/ 1600 cooking island

The modular elements of the Roc 700 and 900 range allow you to make cooking islands of two sides in order to double the kitchen productivity.

Adjacent modular units back to back

Island composition with Roc 700 or 900 using back to back units to create different preparation lines.

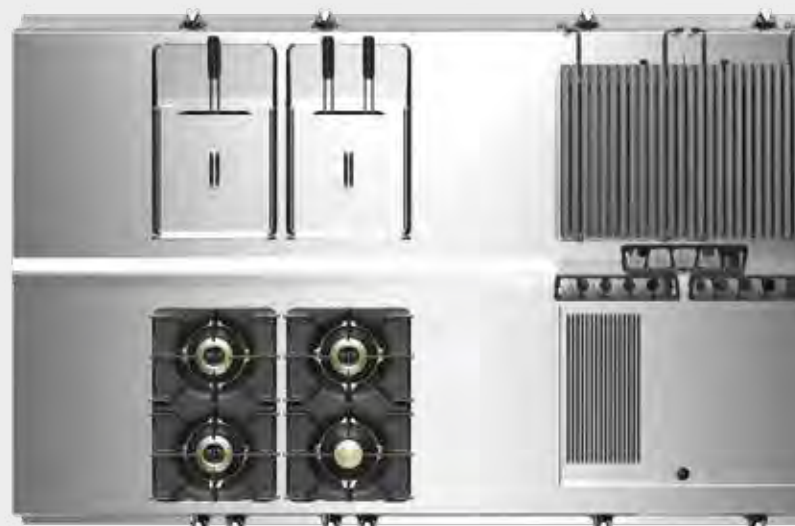


Adjacent modular units with 2 single working top back to back

Island composition with Roc 700 or 900 using back to back units with 2 single working top without joints. The working top is made with a special brushed stainless steel finish. Maximum length 4 meters.

+900 € / module

The 2 single working top back to back's price can be calculated adding € 900 to every single modular's price.







Design

The brushed aluminum handles allow for a secure and sturdy grip.



Knobs

The refined design of the knobs characterizes the entire Roc range. Made of aluminum, they offer comfort of use and durability. Equipped with an anti-liquid leakage gasket.



Chimney

Removable cast iron gas exhaust flue grill.



Modularity

Models available with unit of 40, 80 and 120 cm on top version, open cabinet or cabinet with doors.



Burners and grids

Burners complete with pilot flame are available with a double or single crown. There are cast iron versions to offer the power desired by the chef. The grids with long cast iron spokes ensure high load capacity and are suitable for pots with a reduced diameter.



Working top

Made of AISI 304 stainless steel with a thickness of 20/10 mm thick.



Models with oven

Available models on gas or electric oven.



High resistance glass ceramic

Induction and infrared cooking tops made of Schott glass ceramic with a high load resistance.



Side panel

Planar, squared and rounded side panel for both wall and island installation.



Stainless steel / masonry plinths

Predisposed for installation on hollow masonry base and AISI 304 stainless steel base.



Top extension

Additional top in AISI 304 stainless steel, increases the support surface for plates, pots and pans.



H2 Compartments

Hygienic compartments in AISI 304 stainless steel with H2 radius. Finishing available for door and open bases.



Pan holder grill

Bridge support for pots, pans and trays during the cooking phases. Made of AISI 304 stainless steel, it can be combined with a salamander support. Dimensions customised according to your needs.



Heating element

Element inserted in a closed compartment to keep dishes at serving temperature.



Salamander stand

The column installed on the top allows the placement of the salamander on the working area, keeping the lower surfaces free.



Chest of drawers and shelf

Compartments with a width of 40 and 80 cm can be customized with 1 or 2 drawers.

In open compartments or compartments with a door the installation of a central shelf allows for better organization of the space.



Electric sockets

The Schuko socket (IP20 or IP44) installed on the dashboard facilitates the use of small appliances. The safety cover prevents damage from accidental leakage of liquids.



Trays built into the top

Custom-made compartment for the installation of basins for ingredients on the worktop.



Horizontal induction hobs

Induction hobs with two cooking zones can be installed vertically on an 80 cm wide cabinet.



Remote induction

Electric-powered cooking blocks can be ignited by remoting the induction hob motor in a dedicated technical compartment.



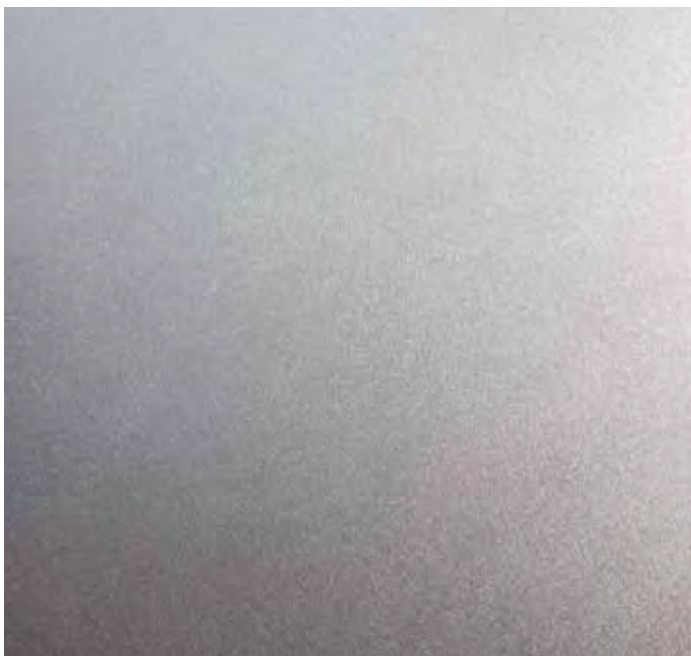
Water tap

Tap installed on a AISI 304 stainless steel column.
Allows for filling of pots and pans already positioned on the hob.



Colours

Aesthetic customization of doors, control panel and sides with high resistance dust coating.



Brushed stainless steel finish

The single working top is made of a special brushed stainless steel finish. The surface become more resistant with delicate nuances.





Gas ranges



Roc 700

Working top

Pressed top made of AISI 304 stainless steel with a thickness of 20/10 mm

Single and double crown cast iron burners with brass burner cap

Models with molded top or removable enamelled in stainless steel (optional)

Grids

For single burner in cast iron or stainless steel (optional)

Dishwasher safe

Minimum pan diameter 12 cm

Oven

Gas (8 kW) or electric (6 kW)

Maximum temperature 300°C

Holds 3 GN 2/1 trays with grill included

Chamber with isolating inner door made of AISI 430 stainless steel

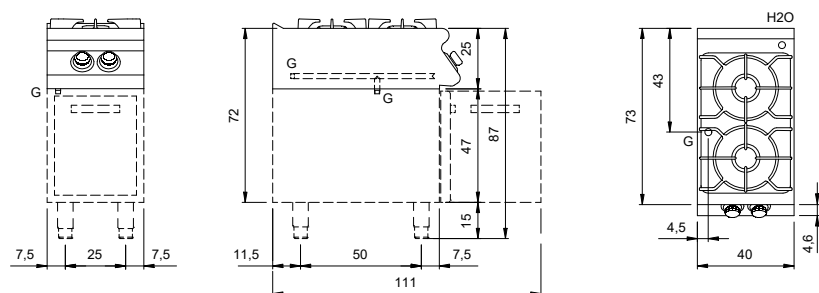
Door closes with an inner seal

Performance

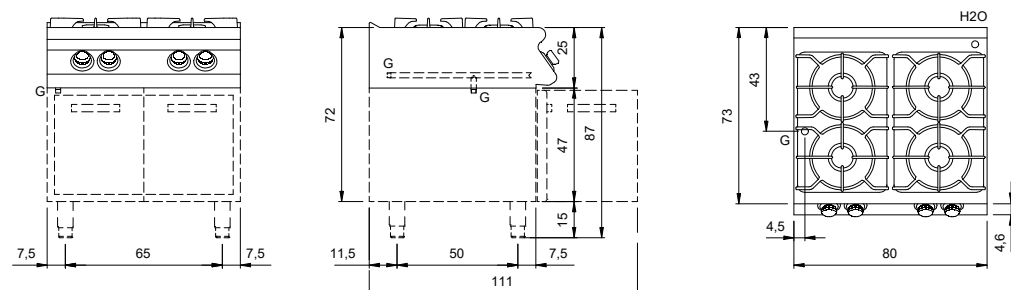
Burner power	Pan diameter	Boiling time min/100°C	Pan material	Food
3,5 kW	Ø 28	7' 25"	Aluminum	Rice - Pasta
3,7 kW	Ø 28	7'	Copper	Sauce - Broth
5,5 kW	Ø 28	6' 10"	Stainless steel	Meat - Fish
6 kW	Ø 28	6'		

*Average boiling time for 2 litres of water in a pan with a diameter of 28 cm, H=17cm, with a lid

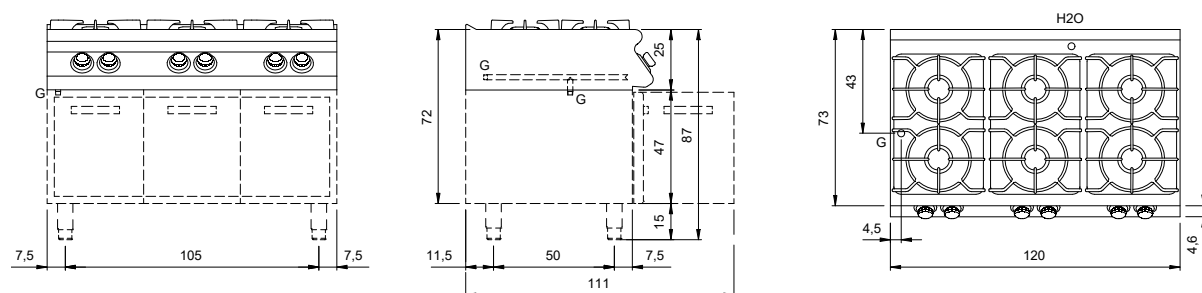
Gas ranges pressed working top, 2 burners



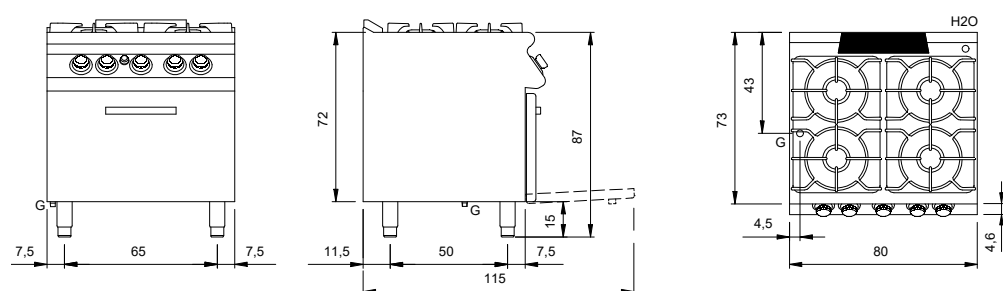
Gas ranges pressed working top, 4 burners



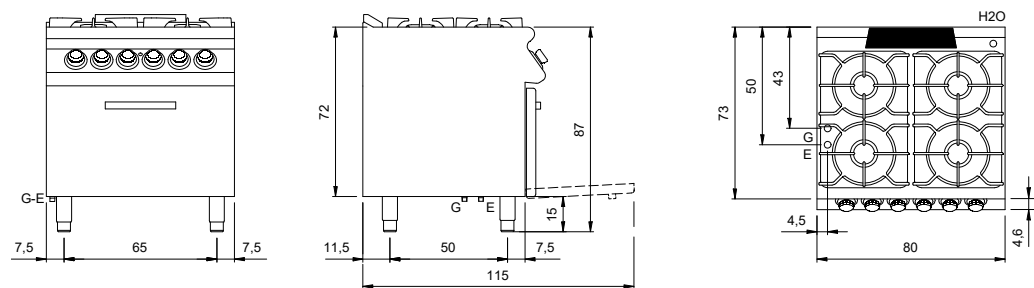
Gas ranges pressed working top, 6 burners



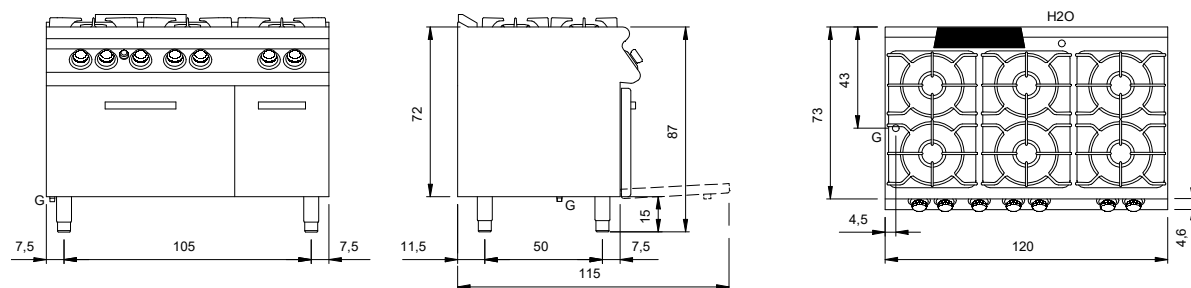
Gas ranges pressed working top, 4 burners with gas oven



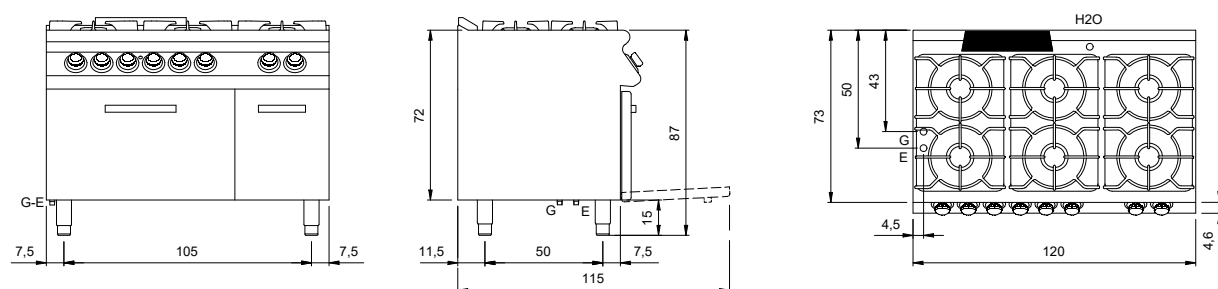
Gas ranges pressed working top, 4 burners with electric oven



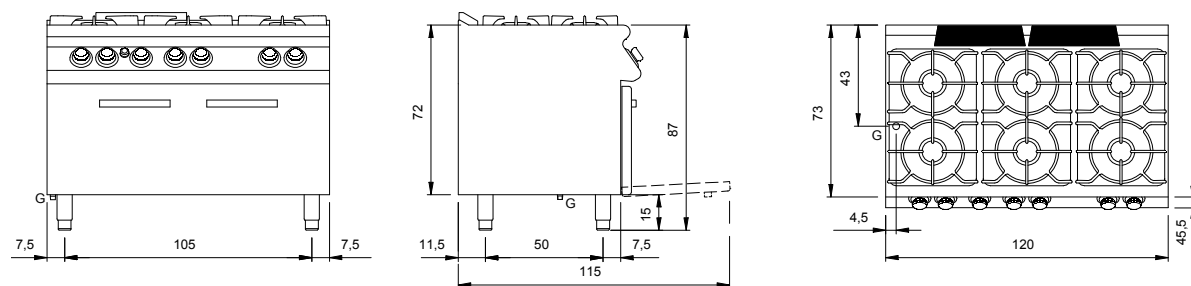
Gas ranges pressed working top, 6 burners with gas oven



Gas ranges pressed working top, 6 burners with electric oven



Gas ranges pressed working top, 6 burners with maxi gas oven






Total gas power 9,5 kW - 8169 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 burners with pressed working top, top	R70/40PCG/T	400x730x280	50,6	0,183	1.445,00
	2 burners with pressed working top, on open cabinet	R70/40PCG/A	400x730x870	64	0,4	1.798,00
	2 burners, with pressed working top, on cabinet with door	R70/40PCG/P	400x730x870	67	0,4	2.022,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 21,5 kW - 18487 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 burners with pressed working top, top	R70/80PCG/T	800x730x280	73	0,35	2.455,00
	4 burners, with pressed working top, on open cabinet	R70/80PCG/A	800x730x870	84,6	0,764	2.871,00
	4 burners, with pressed working top, on cabinet with doors	R70/80PCG/P	800x730x870	91,6	0,764	3.319,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 33,5 kW - 28805 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners with pressed working top, top	R70/120PCG/T	1200x730x280	102,1	0,5316	3.440,00
	6 burners with pressed working top, on open cabinet	R70/120PCG/A	1200x730x870	115,1	1,128	4.080,00
	6 burners, with pressed working top, on cabinet with doors	R70/120PCG/P	1200x730x870	126,1	1,128	4.751,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	29,5 kW - 25366 kcal/h
	Power burners	21,5 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with pressed working top, gas oven	R70/80CFG	800x730x870	128,6	0,764	3.854,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	21,5 kW - 18487 kcal/h
	Power burners	21,5 kW
	Electric oven	
	Power	6 kW
	Voltage	380-415 V 3N 50-60 Hz
	Internal dimensions	555x660x257 mm
	Temperature range	50°-300 °C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with pressed working top, electric static oven	R70/80CFGE	800x730x870	124,6	0,764	4.361,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	41,5 kW - 35684 kcal/h
	Power burners	33,5 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners with pressed working top, gas oven	R70/120CFG	1200x730x870	173,1	1,128	5.219,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





	Total gas power	33,5 kW - 28805 kcal/h
	Power burners	33,5 kW
	Electric oven	
	Power	6 kW
	Voltage	380-415 V 3N 50-60 Hz
	Internal dimensions	555x660x257 mm
	Temperature range	50°-300 °C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners with pressed working top, electric static oven	R70/120CFGE	1200x730x870	169	1,128	5.540,00
Equipment: 1 oven grid GN 2/1 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

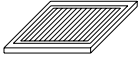
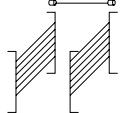
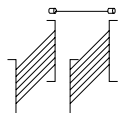
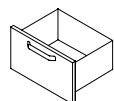
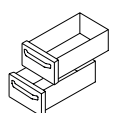
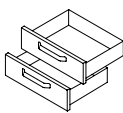




	Total gas power	43,5 kW - 37404 kcal/h
	Power burners	33,5 kW
	Gas oven	
	Power	10 kW
	Internal dimensions	955x655x310 mm
	Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners with pressed working top, gas oven maxi	R70/120CFGG	1200x730x870	188,1	1,128	5.567,00
Equipment: 1 oven grid maxi 930x650 mm natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Substitution of cast iron grill with stainless steel grill para burner To be requested at order		125,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Smooth plate, 1 burner made of stainless steel FE430B	MO01410104000	135,00

	Description	Code	Price Euro
	Ribbed plate, 1 burner made of stainless steel FE430B	MO01410104001	135,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Modification of burner power Available burner's power: 3,5 - 6 kW To be requested at order		120,00




Total gas power 9,2 kW - 7911 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 burners enamelled containers, top	R70/40PCGB/T	400x730x280	50,6	0,183	1.320,00
	2 burners enamelled containers, on open cabinet	R70/40PCGB/A	400x730x870	64	0,4	1.673,00
	2 burners, bacinelle smaltate, on cabinet with door	R70/40PCGB/P	400x730x870	67	0,4	1.895,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 18,4 kW - 15822 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 burners enamelled containers, top	R70/80PCGB/T	800x730x280	73	0,35	2.206,00
	4 burners enamelled containers, on open cabinet	R70/80PCGB/A	800x730x870	84,6	0,764	2.622,00
	4 burners, bacinelle smaltate, on cabinet with doors	R70/80PCGB/P	800x730x870	91,6	0,764	3.069,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 25,8 kW - 22186 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners enamelled containers, top	R70/120PCGB/T	1200x730x280	102,1	0,5316	3.066,00
	6 burners enamelled containers, on open cabinet	R70/120PCGB/A	1200x730x870	115,1	1,128	3.706,00
	6 burners, bacinelle smaltate, on cabinet with doors	R70/120PCGB/P	1200x730x870	126,1	1,128	4.376,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	26,4 kW - 22702 kcal/h
	Power burners	18,4 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, gas oven	R70/80CFGB	800x730x870	128,6	0,764	3.605,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	18,4 kW - 15822 kcal/h
	Power burners	18,4 kW
	Electric oven	
	Power	6 kW
	Voltage	380-415 V 3N 50-60 Hz
	Internal dimensions	555x660x257 mm
	Temperature range	50°-300 °C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, electric static oven	R70/80CFGEB	800x730x870	124,6	0,764	4.111,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	33,8 kW - 29065 kcal/h
	Power burners	25,8 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, gas oven	R70/120CFGB	1200x730x870	173,1	1,128	4.844,00

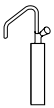
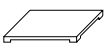
Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

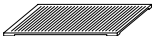
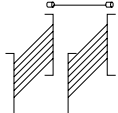
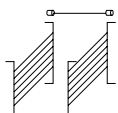
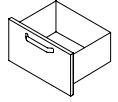
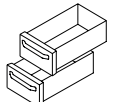
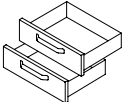
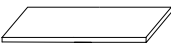
		 Total gas power	25,8 kW - 22186 kcal/h
		Power burners	25,8 kW
		 Electric oven	
		Power	6 kW
		Voltage	380-415 V 3N 50-60 Hz
		Internal dimensions	555x660x289 mm
		Temperature range	50°-300 °C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners enamelled containers, electric static oven	R70/120CFGEB	1200x730x870	173,1	1,128	5.166,00
Equipment: 1 oven grid GN 2/1 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

		 Total gas power	35,8 kW - 30784 kcal/h
		Power burners	25,8 kW
		 Gas oven	
		Power	10 kW
		Internal dimensions	955x655x310 mm
		Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners enamelled containers, maxi gas oven	R70/120CFGGB	1200x730x870	169	1,128	5.193,00
Equipment: 1 oven grid in acciaio cromato natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Replacement of enamelled container with stainless steel container, 2 burners To be requested at order		115,00
	Replacement of cast iron grill with stainless steel grill para burner, 1 burner To be requested at order		205,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Smooth plate, 1 burner made of cast iron (Extra EU)	MO01210104001	146,00

	Description	Code	Price Euro
	Ribbed plate, 2 burners made of cast iron (Extra EU)	MO01210104000	234,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Gas solid tops



Roc 700

Plate

Cast iron radiant plate, with thickness of 1.5 cm
High impact and cleaning resistance
Central burner power 9/6 kW
Temperature range: 120°-500°C

Plate and burner models

Single and double crown cast iron burners with brass burner cap
Power: 3,5 - 6 kW (pressed working top)
Power: 3,7 - 5,5 kW (enameled containers)
Compatible with all types of gas, interchangeable nozzles

Oven

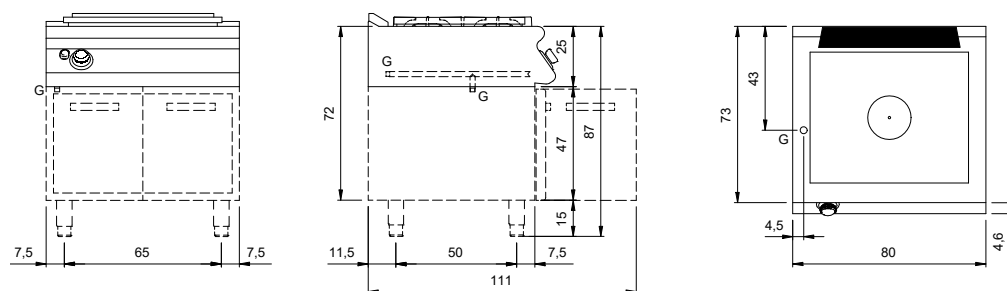
Maximum temperature 300°C with 8 kW power, holds 3 GN 2/1 trays
Chamber with isolating inner door made of AISI 430 stainless steel
Door closes with an inner seal

Performance

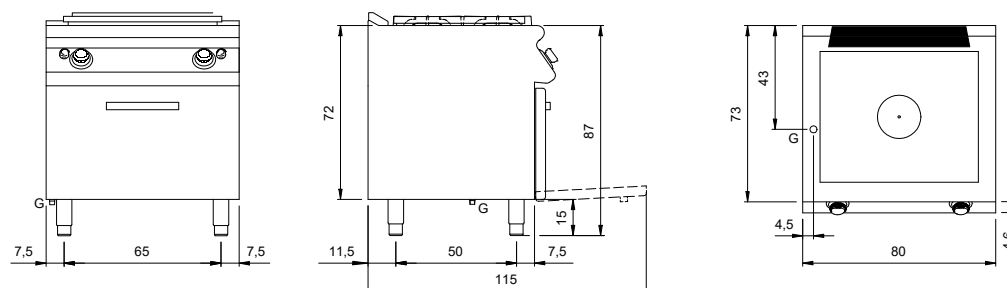
Power plate	Heating time with min temperature of 450°C	Burner power	Pan diameter	Boiling time min/100°C
6 kW	35'	3,5 kW	Ø 28	7' 25"
9 kW	25'	3,7 kW	Ø 28	7'
		5,5 kW	Ø 28	6' 10"
		6 kW	Ø 28	6'

*Average boiling time for 2 litres of water in a pan with a diameter of 28 cm, H=17cm, with a lid

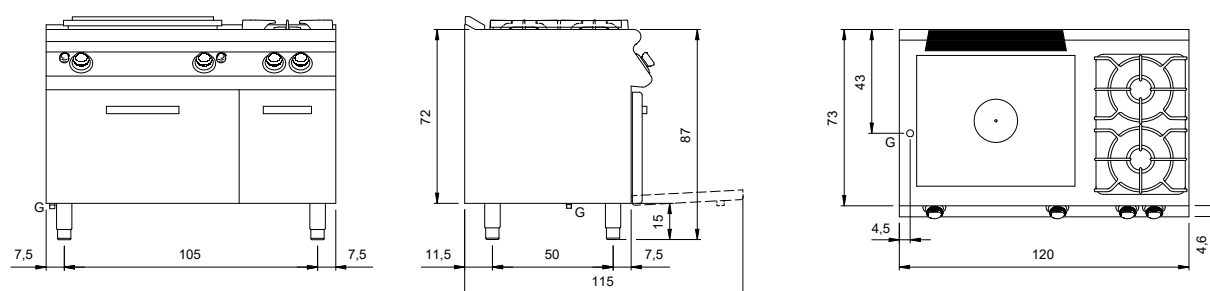
Gas solid tops



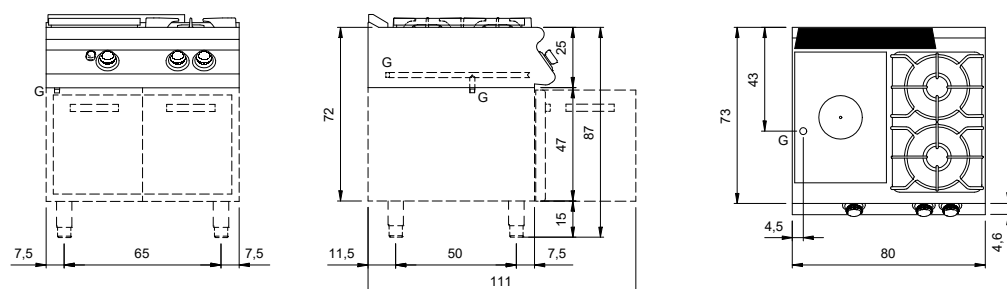
Gas solid tops, with oven



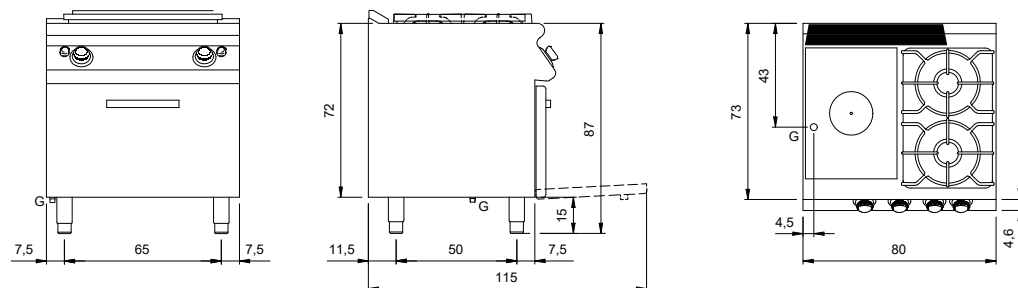
Gas solid tops, 2 burners with pressed working top with oven



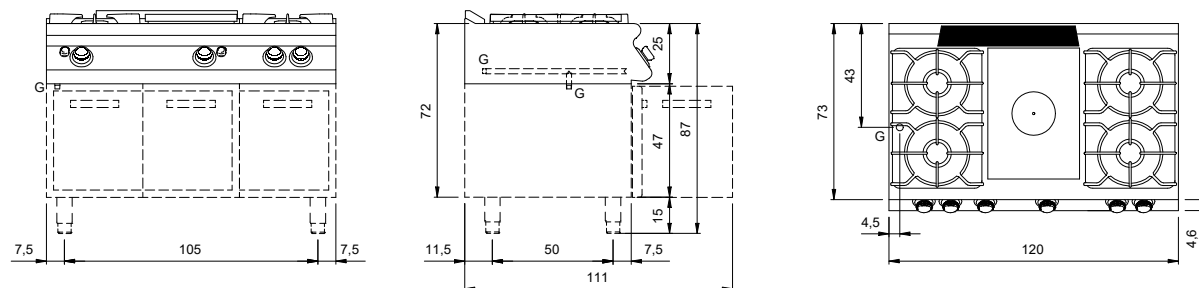
Gas solid tops, 2 burners with pressed working top



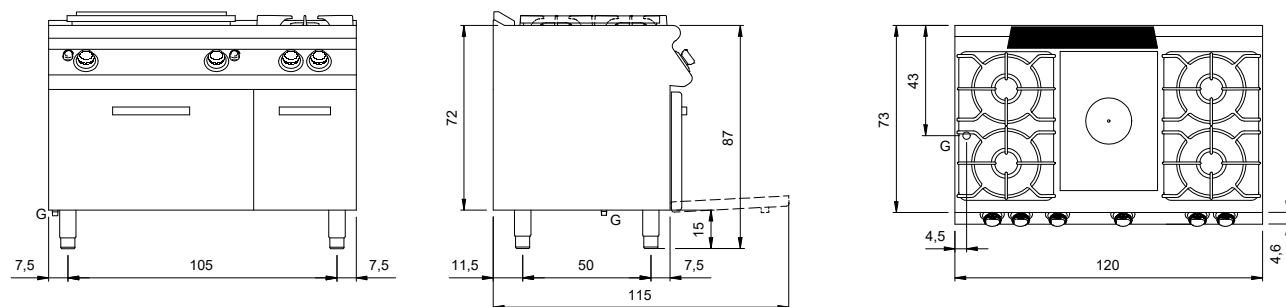
Gas solid tops, 2 burners with pressed working top with oven



Gas solid tops, 4 burners with pressed working top



Gas solid tops, 4 burners with pressed working top with oven



G - Gas connection 1/2"



	Total gas power	9 kW - 7739 kcal/h
	Plate power	9 kW



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid tops, top	R70/80TPG/T	800x730x280	82,5	0,35	2.377,00
Gas solid tops, on open cabinet	R70/80TPG/A	800x730x870	100,5	0,764	2.986,00
Gas solid tops, on cabinet with doors	R70/80TPG/P	800x730x870	126	0,764	3.431,00



Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

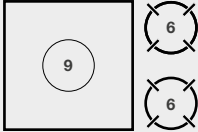


	Total gas power	17 kW - 14618 kcal/h
	Plate power	9 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid tops, with gas oven	R70/80TPFG	800x730x870	180	0,764	3.948,00

Equipment:
 1 hook for lifting disk
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



**Total gas power**

29 kW - 24936 kcal/h

Plate power

9 kW

Power burners

12 kW

**Gas oven**

Power

8 kW

Internal dimensions

555x660x289 mm

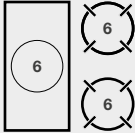
Temperature range

95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners with pressed working top, gas oven	R70/120TPFG	1200x730x870	175	1,128	5.695,00

Equipment:
1 hook for lifting disk
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



**Total gas power**

18 kW - 15478 kcal/h

Plate power

6kW

Power burners

12kW

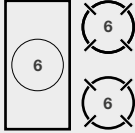


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners with pressed working top, top	R70/80TPPGF/T	800x730x280	105	0,35	2.527,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners with pressed working top, on open cabinet	R70/80TPPGF/A	800x730x870	123	0,764	3.099,00
Gas solid top, 2 burners with pressed working top, on cabinet with doors	R70/80TPPGF/P	800x730x870	128,6	0,764	3.546,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



**Total gas power**

26 kW - 22356 kcal/h

Plate power

6 kW

Power burners

12 kW

**Gas oven**

Power

8 kW

Internal dimensions

555x660x289 mm

Temperature range

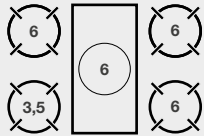
95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners, gas oven	R70/80TPPGF	800x730x870	142	0,764	4.379,00

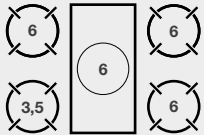
Equipment:
1 hook for lifting disk
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 700

		 Total gas power	27,5 kW - 23646 kcal/h
		Plate power	6 kW
		Power burners	21,5 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid top, 4 burners with pressed working top, top	R70/120TPPGF/T	1200x730x280	121,6	0,516	4.489,00
	Gas solid top, 4 burners with pressed working top, on open cabinet	R70/120TPPGF/A	1200x730x870	146,6	1,128	5.061,00
	Gas solid top, 4 burners with pressed working top, on cabinet with doors	R70/120TPPGF/P	1200x730x870	155,6	1,128	5.731,00

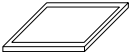
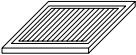
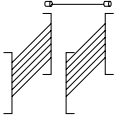
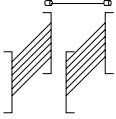
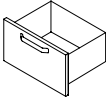
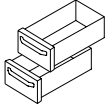
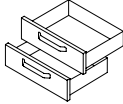
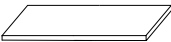
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

		 Total gas power	35,5 kW - 30525 kcal/h
		Plate power	6 kW
		Power burners	21,5 kW
		 Gas oven	
		Power	8 kW
		Internal dimensions	555x660x289 mm
		Temperature range	95°-300°C

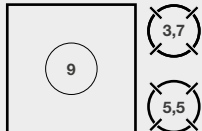
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid top, 4 burners with pressed working top, gas oven	R70/120TPPGF/P	1200x730x870	186,1	1,128	6.311,00

Equipment:
1 hook for lifting disk, 1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Substitution of cast iron grill with stainless steel grill para burner To be requested at order		125,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Drawn diverter	MO01219907000	560,00

	Description	Code	Price Euro
	Smooth plate, 1 burner made of stainless steel FE430B	MO01410104000	135,00
	Ribbed plate, 1 burner made of stainless steel FE430B	MO01410104001	135,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Modification of burner power Available burner's power: 3,5 - 6 kW To be requested at order		120,00





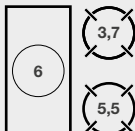
	Total gas power	26,2 kW - 22529 kcal/h
	Plate power	9 kW
	Power burners	9,2 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners enamelled containers, gas oven	R70/120TPPGFB/P	1200x730x870	175	1,128	5.570,00

Equipment:
 1 hook for lifting disk
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





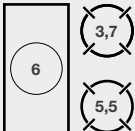
	Total gas power	15,2 kW - 13071 kcal/h
	Plate power	6 kW
	Power burners	9,2 kW



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners enamelled containers, top	R70/80TPPGFB/T	800x730x280	105	0,35	2.402,00
Gas solid top, 2 burners enamelled containers, on open cabinet	R70/80TPPGFB/A	800x730x870	123	0,764	2.974,00
Gas solid top, 2 burners enamelled containers, on cabinet with doors	R70/80TPPGFB/P	800x730x870	129	0,764	3.645,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



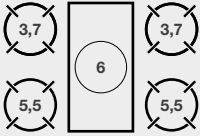


	Total gas power	23,2 kW - 19950 kcal/h
	Plate power	6 kW
	Power burners	9,2 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, 2 burners enamelled containers, gas oven	R70/80TPPGFB	800x730x870	145	0,764	4.255,00

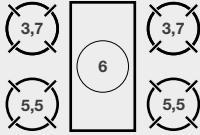
Equipment:
 1 hook for lifting disk
 1 oven grid GN 2/1

Total gas power	24,4 kW - 20982 kcal/h
Plate power	6 kW
Power burners	18,4 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid top, 4 burners enamelled containers, top	R70/120TPPGFB/T	1200x730x280	122	0,516	4.249,00
	Gas solid top, 4 burners enamelled containers, on open cabinet	R70/120TPPGFB/A	1200x730x870	147	1,128	4.821,00
	Gas solid top, 4 burners enamelled containers, on cabinet with doors	R70/120TPPGFB/P	1200x730x870	156	1,128	5.491,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

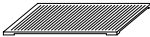
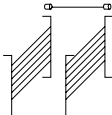
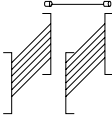
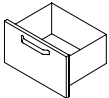
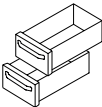



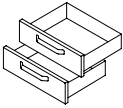
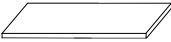
Total gas power	32,4 kW - 27861 kcal/h
Plate power	6 kW
Power burners	18,4 kW

Gas oven	
Power	8 kW
Internal dimensions	555x660x289 mm
Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid top, 4 burners enamelled containers, gas oven	R70/120TPPGFB/P	1200x730x870	186	1,128	6.071,00

Equipment:
 1 hook for lifting disk
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Replacement enamelled container with stainless steel container, 2 burners To be requested at order		115,00
	Substitution of cast iron grill with stainless steel grill para burner, 1 burner To be requested at order		205,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Drawn diverter	MO01219907000	560,00
	Smooth plate, 1 burner made of cast iron (Extra EU)	MO01210104001	146,00
	Ribbed plate, 2 burners made of cast iron (Extra EU)	MO01210104000	234,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00

	Description	Code	Price Euro
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Electric ranges



Working top

Pressed with a thickness of 20/10 mm, with a perimeter groove for collecting liquids

Plates

In cast iron, round with diameter 220 mm or square 220 x 220 mm
Power 2,6 kW para plate
Adjustable temperature with 6 levels of intensity
Insert for square plate (optional) for the creation of a single hob to facilitate the movement of pans

Electric static oven

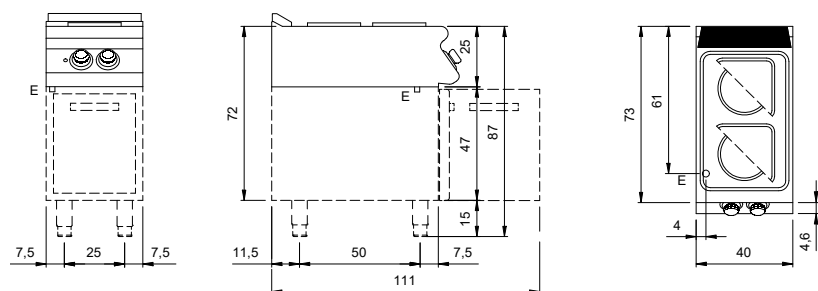
Power 6 kW
Maximum temperature 300°C
Holds 3 GN 2/1 trays with grill included
Chamber with isolating inner door made of AISI 430 stainless steel
Door closes with an inner seal

Performance

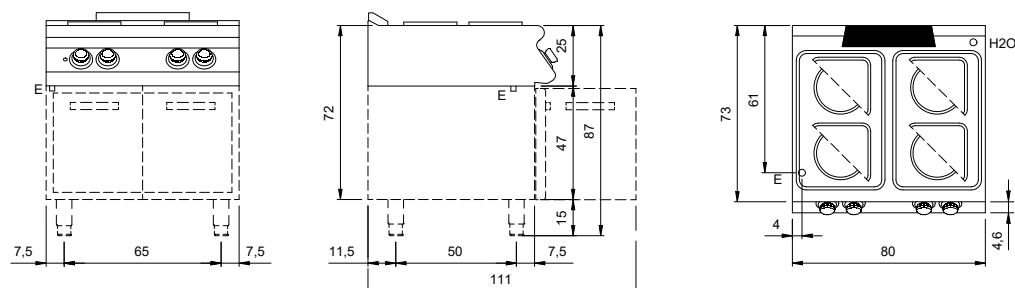
Power plate	Pan diameter	Boiling time min/100°C
2,6 kW	Ø 28	5' 30"

*Average boiling time for 2 litres of water in a pan with a diameter of 28 cm, H=17cm, with a lid

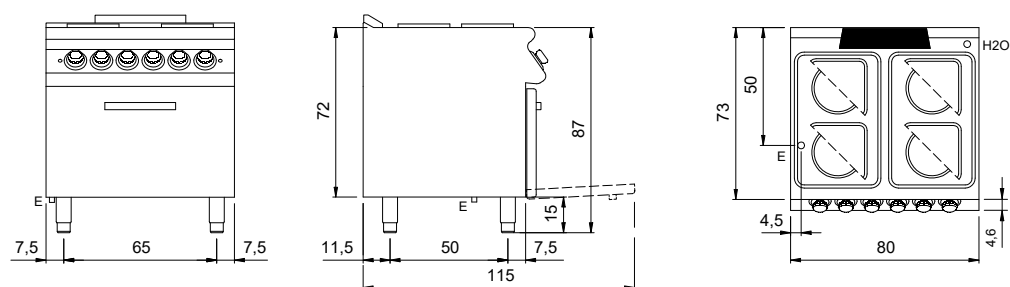
Electric ranges, 2 plates



Electric ranges, 4 plates



Electric ranges, 4 plates with oven



E - Electric connection



2,6

2,6



Electric power totale

5,2 KW

Voltage

380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 square plates, top	R70/40PCEQ/T	400x730x280	34,4	0,183	1.667,00
	2 square plates, on open cabinet	R70/40PCEQ/A	400x730x870	47,1	0,4	2.021,00
	2 square plates, on cabinet with door	R70/40PCEQ/P	400x730x870	50,6	0,4	2.244,00



2,6

2,6

2,6

2,6



Electric power totale

10,4 kW

Voltage

380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 square plates, top	R70/80PCEQ/T	800x730x280	53,9	0,35	2.797,00
	4 square plates, on open cabinet	R70/80PCEQ/A	800x730x870	71,6	0,764	3.213,00
	4 square plates, on cabinet with doors	R70/80PCEQ/P	800x730x870	77,6	0,764	3.660,00



2,6

2,6

2,6

2,6



Electric power totale

16,4 kW

Power plates

10,4 kW

Voltage

380-415 V 3N 50-60 Hz



Electric oven

Power

6 kW

Internal dimensions

555x660x257 mm

Temperature range

50°-300 °C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 square plates, electric static oven	R70/80CFEQ	800x730x870	111	0,764	5.082,00

Equipment:
1 oven grid GN 2/1

Roc 700




Electric power totale	5,2 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 plates tonde, top	R70/40PCE/T	400x730x280	34,4	0,183	1.089,00
	2 plates tonde, on open cabinet	R70/40PCE/A	400x730x870	47,1	0,4	1.442,00
	2 plates tonde, on cabinet with doors	R70/40PCE/P	400x730x870	50,6	0,4	1.666,00




Electric power totale	10,4 kW
Voltage	380-415 V 3N 50-60 Hz

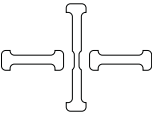
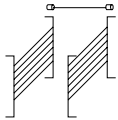
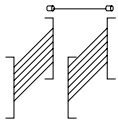
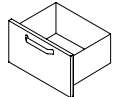
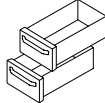
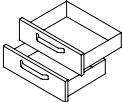
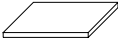
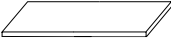
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 plates tonde, top	R70/80PCE/T	800x730x280	53,9	0,35	1.638,00
	4 plates tonde, on open cabinet	R70/80PCE/A	800x730x870	71,6	0,764	2.054,00
	4 plates tonde, on cabinet with doors	R70/80PCE/P	800x730x870	77,6	0,764	2.501,00




Electric power totale	16,4 kW
Power plates	10,4 kW
Voltage	380-415 V 3N 50-60 Hz
Electric oven	
Power	6 kW
Internal dimensions	555x660x257 mm
Temperature range	50°-300 °C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 plates tonde, electric static oven	R70/80CFE	800x730x870	111	0,764	3.591,00

Equipment:
1 oven grid GN 2/1

	Description	Code	Price Euro
	Water tap to be fixed on the top para module 80 cm Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Insert for square electric plate, 40 cm module	MO01410401000	66,00
	Insert for square electric plate, 80 cm module	MO01410401001	221,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00

	Description	Code	Price Euro
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Electric solid tops



Plate

- In 16M05 stainless steel
- High impact and cleaning resistance
- Perimeter liquid collection channel

Cooking zones

- 4 independent cooking zones, each with 2.5 kW power
- Temperature range: 120°-500°C

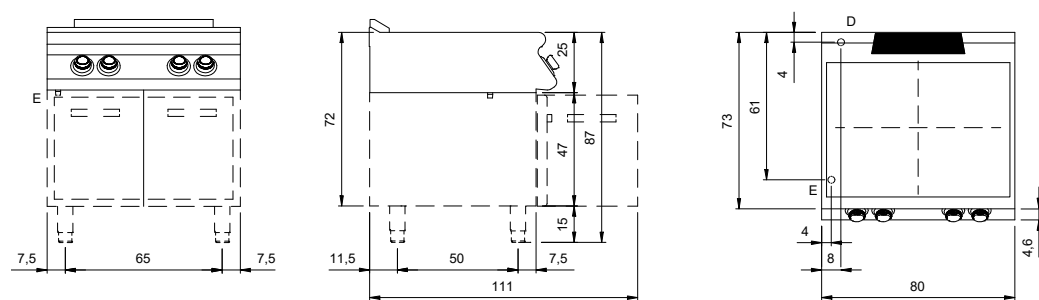
Electric static oven

- Power 6 kW
- Maximum temperature 300°C
- Holds 3 GN 2/1 trays with grill included
- Chamber with isolating inner door made of AISI 430 stainless steel
- Door closes with an inner seal

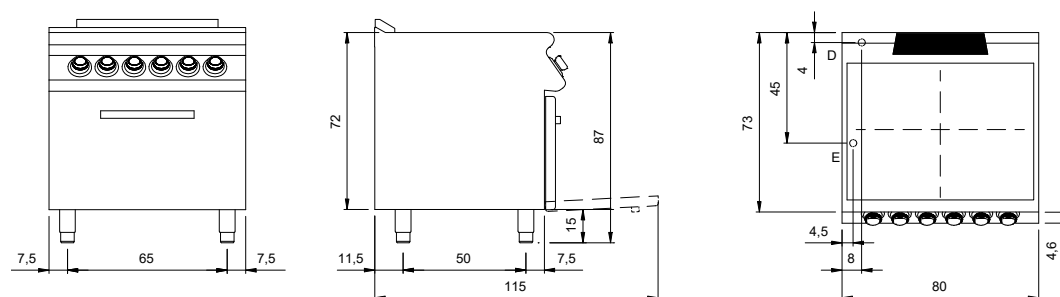
Performance

Power plate	Heating time with min temperature of 450°C
2,5 kW	38'

Electric solid tops, 4 zones



Electric solid tops, 4 zones with electric oven



E - Electric connection
D - Drain for water 1"



2,5	2,5
2,5	2,5

Electric power totale **10 kW**

Voltage 380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric solid tops, top	R70/80TPE/T	800x730x280	94	0,35	4.227,00
	Electric solid tops, on open cabinet	R70/80TPE/A	800x730x870	114	0,764	4.643,00
	Electric solid tops, on cabinet with door	R70/80TPE/P	800x730x870	120	0,764	5.090,00



2,5	2,5
2,5	2,5

Electric power totale **16 kW**

Power plates 10 kW

Voltage 380-415 V 3N 50-60 Hz

Electric oven

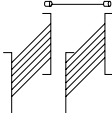
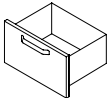
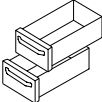
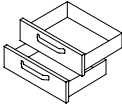
Power 6 kW

Internal dimensions 555x660x257 mm

Temperature range 50°-300 °C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric solid tops, with electric static oven	R70/80TPFE	800x730x870	163,6	0,764	6.009,00

Equipment:
1 oven grid GN 2/1

	Description	Code	Price Euro
	Water tap to be fixed on the top for module 80 cm Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Chimney extension H 21.5 cm for module 80 cm To be requested at order	MO01999907001	280,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Induction hobs



Working top

Made of high resistance Schott glass
Perimeter steel sealed to ensure high hygiene standards
Reduced heat loss for a more comfortable environment

Cooking zones

From 1 to 4 independent cooking zones, diameter 220 mm each with 3.5 kW power
Zones have a silkscreened printed surface pan recognition system, minimum diameter 12 cm

Wok

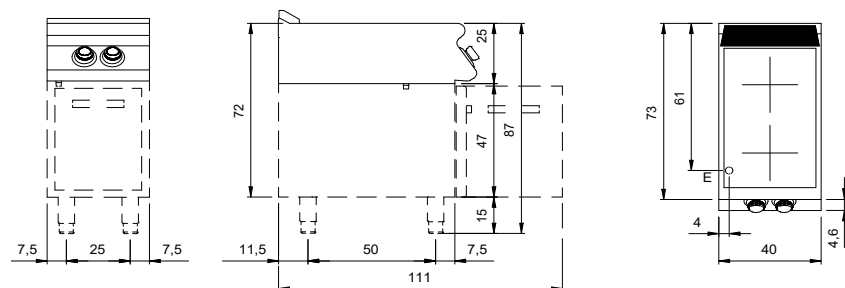
Inductive hemisphere for wok, power 5 kW

Performance

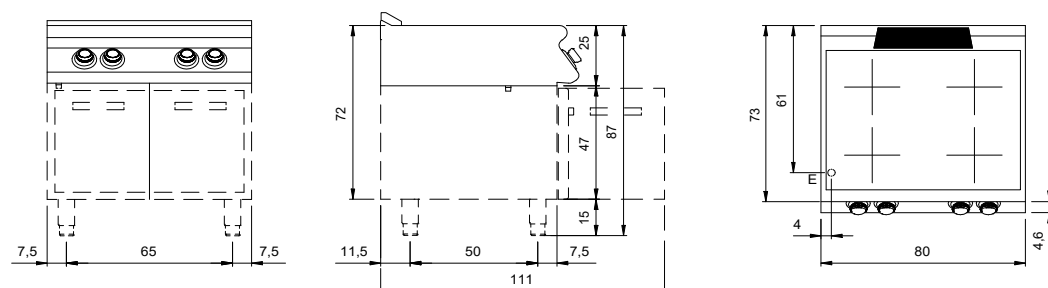
Cooking zone power	Pan diameter	Boiling time min/100°C
3,5 kW	Ø 28	3'40"

* Average boiling time for 2 liters of water in an aluminum pot, diameter 28 cm H = 17 cm, with lid

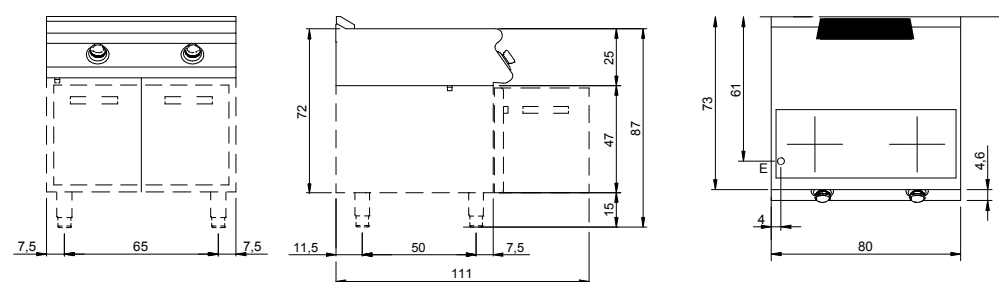
Induction hobs, 2 zones



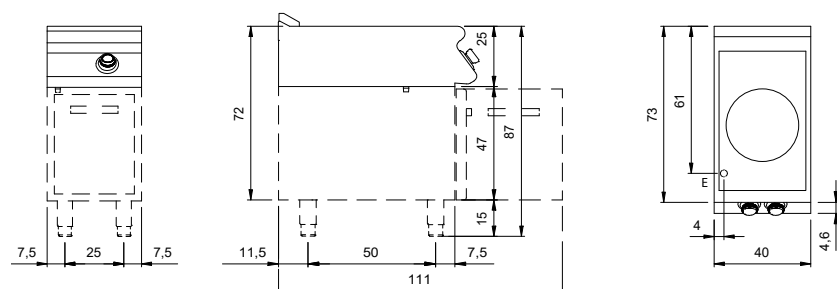
Induction hobs, 4 zones



Induction hobs, 2 horizontal zones



Induction wok







Electric power totale	7 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	R70/40IND/T	400x730x280	50,6	0,183	7.850,00
	2 cooking zones, on open cabinet	R70/40IND/A	400x730x870	63,3	0,4	8.169,00
	2 cooking zones, on cabinet with door	R70/40IND/P	400x730x870	66,6	0,4	8.370,00





Electric power totale	14 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, top	R70/80IND/T	800x730x280	78,6	0,35	12.123,00
	4 cooking zones, on open cabinet	R70/80IND/A	800x730x870	96,3	0,764	12.498,00
	4 cooking zones, on cabinet with doors	R70/80IND/P	800x730x870	102,3	0,764	12.901,00





Electric power totale	7 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 horizontal cooking zones, top	R70/80INDH/T	800x730x280	78,6	0,35	8.406,00
	2 horizontal cooking zones, on open cabinet	R70/80INDH/A	800x730x870	96,3	0,764	9.540,00
	2 horizontal cooking zones, on cabinet with doors	R70/80INDH/P	800x730x870	102,3	0,764	9.954,00

Roc 700

WOK



5



Electric power totale

5 kW

Voltage

380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Wok, top	R70/40INDW/T	400x730x280	29	0,183	5.068,00
	Wok, on open cabinet	R70/40INDW/A	400x730x870	42	0,4	5.387,00
	Wok, on cabinet with door	R70/40INDW/P	400x730x870	45	0,4	5.588,00

	Description	Code	Price Euro
	Chimney extension H 21.5 cm for module 40 cm To be requested at order	MO01999907000	250,00
	Chimney extension H 21.5 cm for module 80 cm To be requested at order	MO01999907001	280,00
	Cover panel for gas and electrical connection MO01419999000		63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Remote induction On request		
	Other voltage On request		



Infrared hobs



Working top

Made of high resistance Schott glass
Perimeter steel sealed to ensure high hygiene standards

Cooking zones

From 1 to 4 independent cooking zones,
diameter 220 mm each with 2.5 kW
power
Temperature warning light

Electric static oven

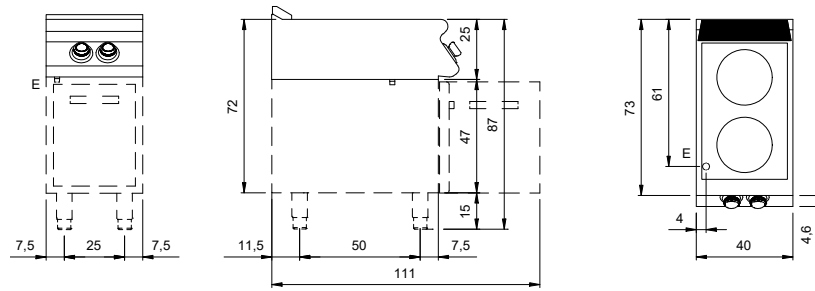
Power 6 kW
Maximum temperature 300°C
Holds 3 GN 2/1 trays with grill included
Chamber with isolating inner door made
of AISI 430 stainless steel
Door closes with an inner seal

Performance

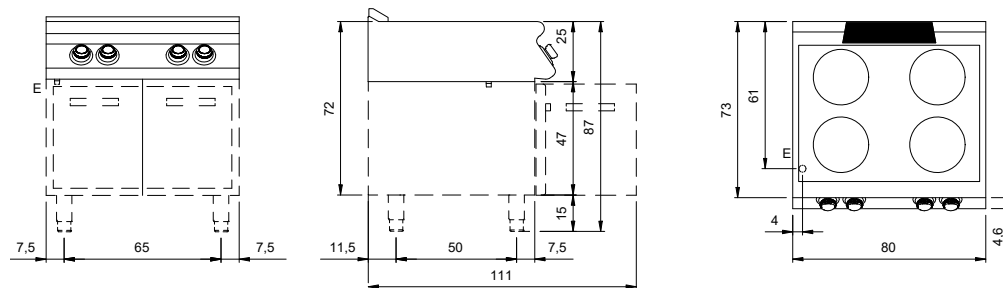
Cooking zone power	Pan diameter	Boiling time min/100°C
2,5 kW	Ø 28	8'45"

* Average boiling time for 2 liters of water in an aluminum pot, diameter 28 cm H = 17 cm, with lid

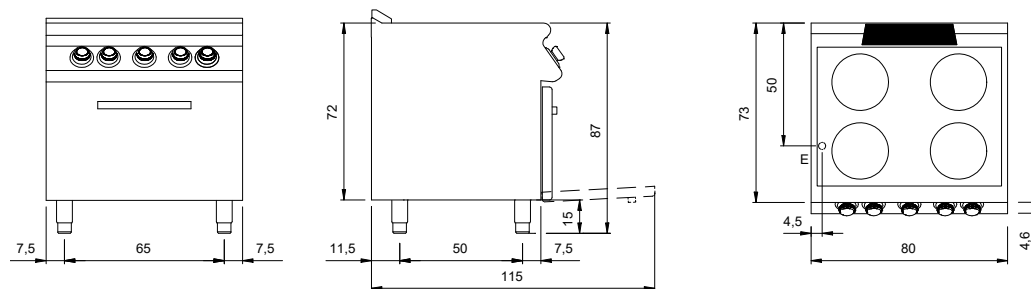
Infrared hobs, 2 zones



Infrared hobs, 4 zones



Infrared hobs, 4 zones with oven



E - Electric connection

 	Electric power 5 kW	
	Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	R70/40PVE/T	400x730x280	25,4	0,183	1.817,00
	2 cooking zones, on open cabinet	R70/40PVE/A	400x730x870	38,1	0,4	2.170,00
	2 cooking zones, on cabinet with doors	R70/40PVE/P	400x730x870	41,6	0,4	2.394,00

 	Electric power 10 kW	
	Voltage	380-415 V 3N 50-60 Hz

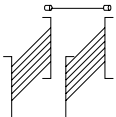
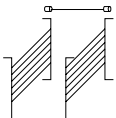
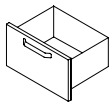
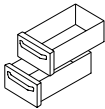
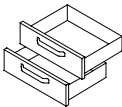
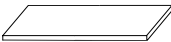
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, top	R70/80PVE/T	800x730x280	44,9	0,35	2.993,00
	4 cooking zones, on open cabinet	R70/80PVE/A	800x730x870	62,6	0,764	3.409,00
	4 cooking zones, on cabinet with doors	R70/80PVE/P	800x730x870	52,5	0,764	3.856,00

 	Electric power 16 kW	
	Power zone	10 kW
	Electric oven	
	Power	6 kW
	Internal dimensions	555x660x257 mm
	Temperature range	50°-300 °C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, electric static oven	R70/80CFVE	800x730x870	116	0,764	5.242,00

Equipment:

1 oven grid GN 2/1

	Description	Code	Price Euro
	Chimney extension H 21.5 cm for module 40 cm To be requested at order	MO01999907000	250,00
	Chimney extension H 21.5 cm for module 80 cm To be requested at order	MO01999907001	280,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Pasta cookers



Well

- Pressed in AISI 316 stainless steel
- Capacity 26 liters
- Water refill tap
- Safety pressure switch to control the water in the well
- Gas and electric models

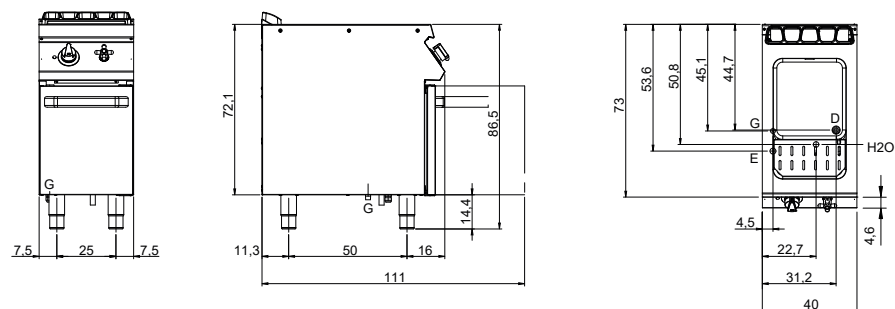
Equipment and Accessories

- False bottom, drip tray included, dishwasher safe
- Horizontal or vertical baskets, sizes 1/3 and 1/6 well (optional)

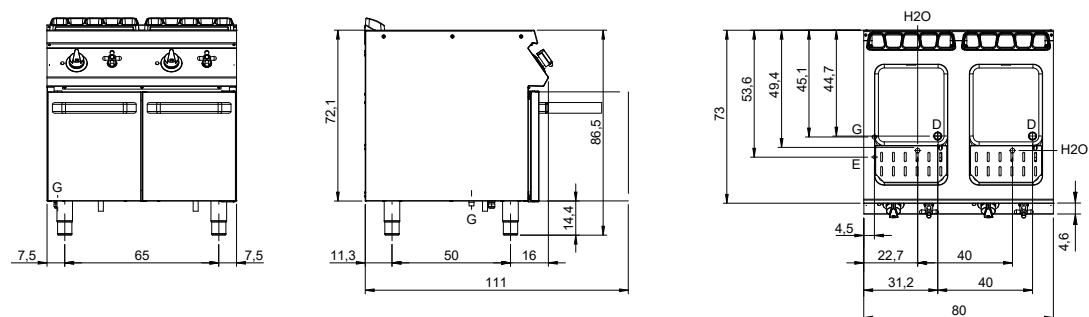
Performance

Well capacity	Boiling time min/100°C	Basket dimensions	Kg/basket
26 lt	19'	1/3 well	1,2
		1/6 well	0,6

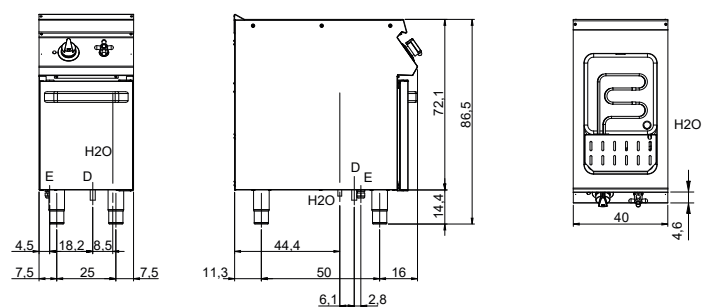
Gas pasta cookers, 1 well



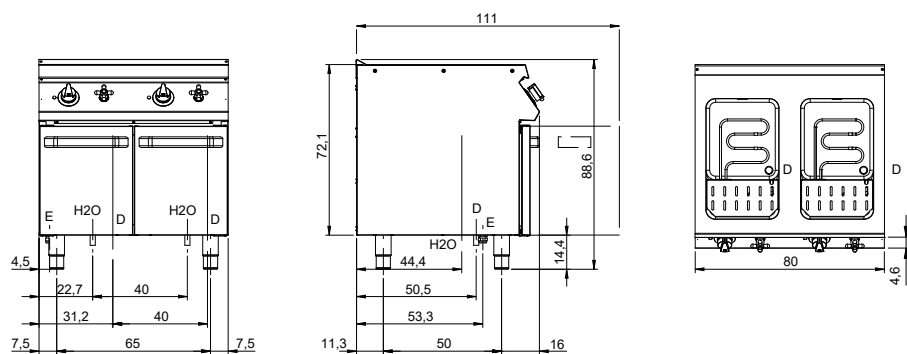
Gas pasta cookers, 2 wells



Electric pasta cookers, 1 well



Electric pasta cookers, 2 wells



G - Gas connection 1/2"
 E - Electric connection
 D - Drain for water 1"
 H2O - Water inflow 3/4"





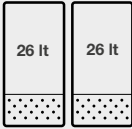
Total gas power	10,5 kW - 9029 kcal/h
Electric power	0,1 kW
Voltage	220-240 V 1 50 Hz
Well	1
Dimensions	306x342x318 mm
Capacity	26 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 26 lt	R70/40CPG/1V26/P	400x730x870	57,6	0,4	3.374,00

Equipment:
1 false bottom
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

BASKETS NON INCLUDED





Total gas power	21 kW - 18057 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	2
Dimensions	306x342x318 mm
Capacity	26+26 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 26+26 lt	R70/80CPG/2V26/P	800x730x870	96,6	0,878	5.741,00

Equipment:
2 false bottoms
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

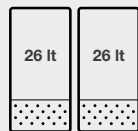
BASKETS NON INCLUDED

Roc 700



Well	1
Dimensions	306x342x318 mm
Capacity	26 lt

BASKETS NON INCLUDED



Well	2
Dimensions	306x342x318 mm
Capacity	26+26 lt



BASKETS NON INCLUDED

	Description	Code	Price Euro
	Basket 1/6 well Dimensions 140x140x200 mm	MO01991001002	115,00
	Horizontal basket 1/3 well Dimensions 290x160x200 mm	MO01991001000	173,00
	Vertical basket 1/3 well Dimensions 160x290x200 mm	MO01991001003	173,00
	Lid for well	MO01991007001	120,00
	Pasta cooker basket kit: 2 baskets 1/3 well verticali	MO01411004000	344,00
	Pasta cooker basket kit: 2 horizontal baskets 1/3 well	MO01411004001	344,00
	Pasta cooker basket kit: 1 vertical basket 1/3 well 2 baskets 1/6 well	MO01411004002	400,00
	Pasta cooker basket kit: 1 basket 1/3 well 2 baskets 1/6 well	MO01411004003	400,00
	Pasta cooker basket kit: 4 baskets 1/6 well	MO01411004004	455,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Bain marie



Well

Made of AISI 304 stainless steel
Capacity: GN 1/1 - 2 x GN 1/1
Manual water inflow

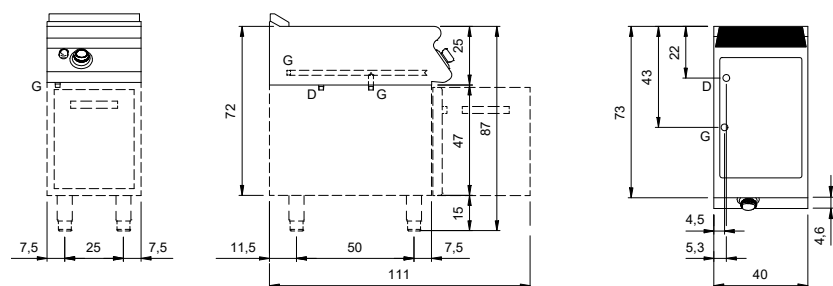
Controls

Gas regulation with thermostatic
safety valve

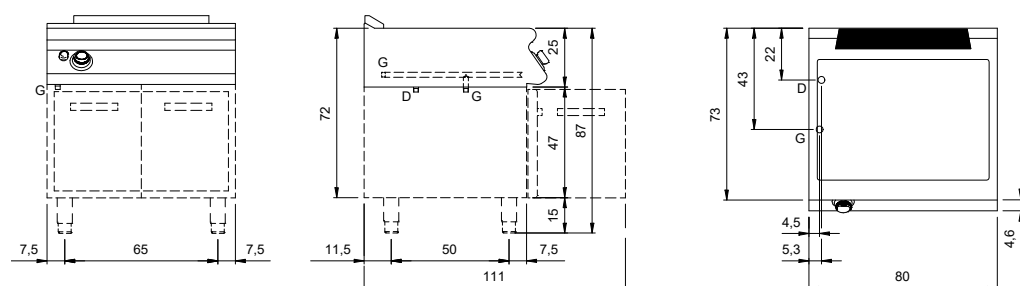
Equipment

Perforated false bottom
Stainless steel crosspieces to support
the containers
overflow to drain off excess water

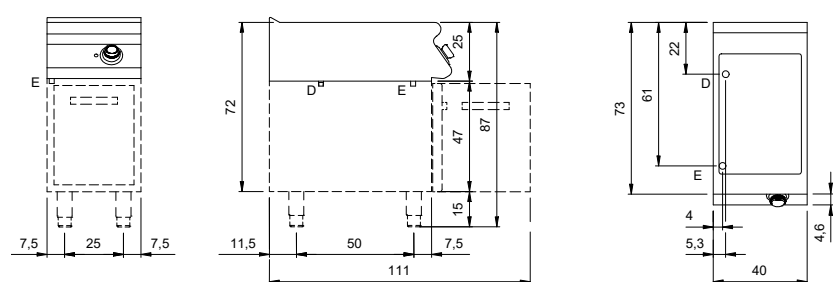
Gas bain marie



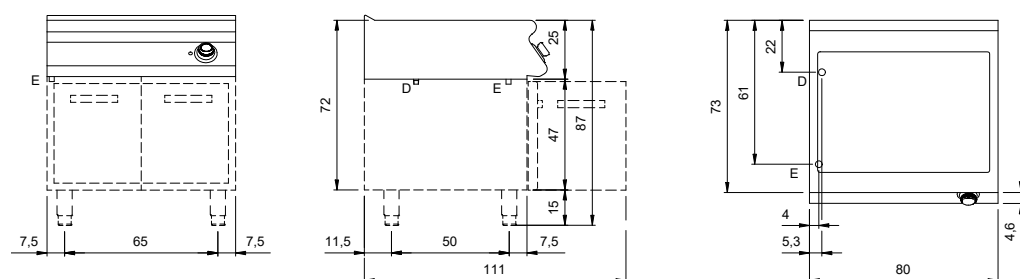
Gas bain marie



Electric bain marie



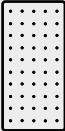
Electric bain marie



G - Gas connection 1/2"

E - Electric connection

D - Drain for water 1"





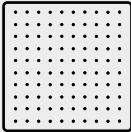
Total gas power	3 kW - 2580 kcal/h
Well	
1 x GN 1/1	
Dimensions	351x516x155 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas bain marie, top	R70/40BMG/T	400x730x280	30,4	0,183	1.806,00
Gas bain marie, on open cabinet	R70/40BMG/A	400x730x870	43,1	0,4	2.160,00
Gas bain marie, on cabinet with door	R70/40BMG/P	400x730x870	46,1	0,4	2.384,00

Equipment:
1 overflow
1 false bottom
1 dividing bar
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

CONTAINERS NOT INCLUDED





Total gas power	6 kW - 5160 kcal/h
Well	
2 x GN 1/1	
Dimensions	730x516x155 mm

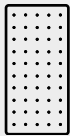


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas bain marie, top	R70/80BMG/T	800x730x280	52,9	0,35	2.362,00
Gas bain marie, on open cabinet	R70/80BMG/A	800x730x870	71	0,764	2.778,00
Gas bain marie, on cabinet with doors	R70/80BMG/P	800x730x870	74	0,764	3.225,00

Equipment:
1 overflow
1 false bottom
2 dividing bars
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

CONTAINERS NOT INCLUDED

Roc 700

 			Electric power totale	1,5 kW
			Well	1 x GN 1/1
			Dimensions	351x516x155 mm

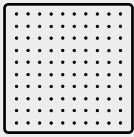


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	R70/40BME/T	400x730x280	30,4	0,183	1.843,00
Electric bain marie, on open cabinet	R70/40BME/A	400x730x870	43,1	0,4	2.196,00
Electric bain marie, on cabinet with door	R70/40BME/P	400x730x870	46,6	0,4	2.420,00

**Equipment:**

1 overflow
1 false bottom
1 dividing bar

CONTAINERS NOT INCLUDED

 			Electric power totale	3 kW
			Well	2 x GN 1/1
			Dimensions	730x516x155 mm

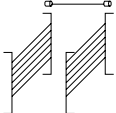
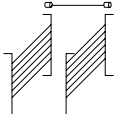
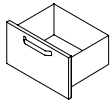
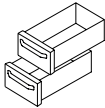
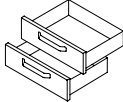


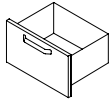
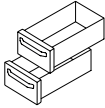
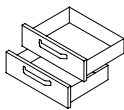
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	R70/80BME/T	800x730x280	60,6	0,35	2.407,00
Electric bain marie, on open cabinet	R70/80BME/A	800x730x870	67,6	0,764	2.823,00
Electric bain marie, on cabinet with doors	R70/80BME/P	800x730x870	91	0,764	3.270,00

**Equipment:**

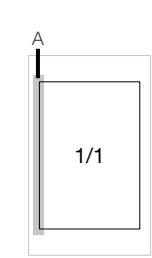
1 overflow
1 false bottom
2 dividing bars

CONTAINERS NOT INCLUDED

	Description	Code	Price Euro
	Dividing bar	MO01991301000	49,00
	Stainless steel container GN 1/3 H 100 mm	MO01991304000	40,00
	Stainless steel container GN 1/1 H 100 mm	MO01991304001	73,00
	Lid for container GN 1/3	MO01991307000	34,00
	Lid for container GN 1/1	MO01991307001	49,00
	Chimney extension H 21.5 cm for module 40 cm To be requested at order	MO01999907000	250,00
	Chimney extension H 21.5 cm for module 80 cm To be requested at order	MO01999907001	280,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm gas bain marie	MO01413404030	380,00
	1 drawer H 46 cm for cabinet 80 cm gas bain marie	MO01413404033	470,00
	2 drawers H 22.5 cm for cabinet 40 cm gas bain marie	MO01413404022	545,00
	2 drawers H 22.5 cm for cabinet 80 cm gas bain marie	MO01413404023	665,00

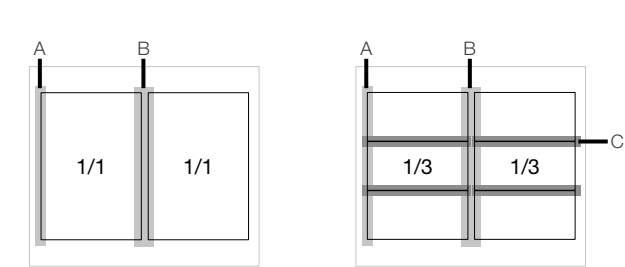
	Description	Code	Price Euro
	1 drawer H 46 cm for cabinet 40 cm electric bain marie	MO01413404029	380,00
	1 drawer H 46 cm for cabinet 80 cm electric bain marie	MO01413404032	470,00
	2 drawers H 22.5 cm for cabinet 40 cm electric bain marie	MO01413404020	545,00
	2 drawers H 22.5 cm for cabinet 80 cm electric bain marie	MO01413404021	665,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Water inflow with solenoid valve for model on cabinet To be requested at order		195,00
	Other voltage On request		

Well design module 40 cm



A included

Well design module 80 cm



A and B included
C not included code MO01991301000



Fryers



Well

Made of AISI 304 stainless steel
Oil temperature sensor in the well
Safety thermostat and oil temperature regulation in the well
Capacity 8 - 10 - 13 - 17 liters

Versions

Gas models with free well or heat exchange pipes in the well
Electric models with rotating or tilting heating elements

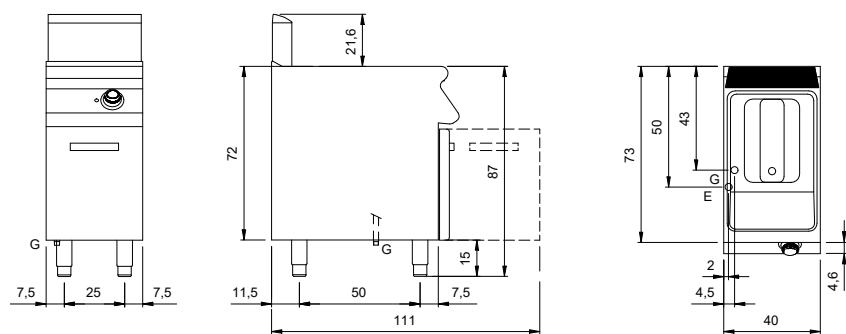
Equipment

Lid for each well
Oil collecting tray (for electric and gas free well)

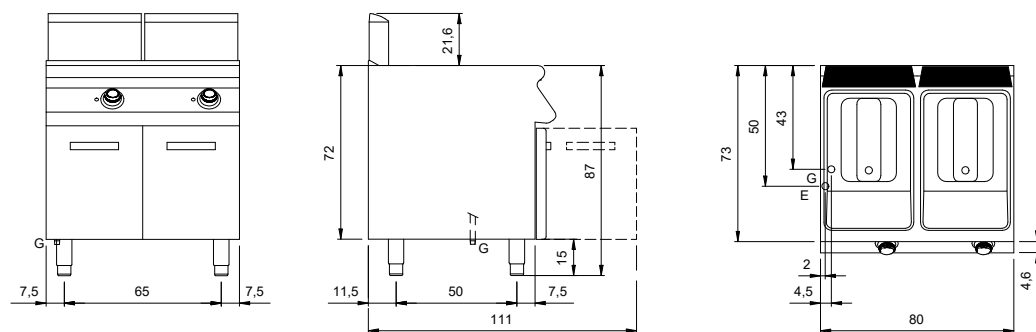
Performance

Well liters Roc gas	Oil heating: min/190°C	Productivity Kg/h	Well liters Roc electric	Oil heating: min/190°C	Productivity Kg/h
13 lt - free well	13'	9	8 lt	5'	5
17 lt - free well	12'	12	10 lt	5'	8
13 lt - exchange pipes in the well	12'19"	10	13 lt	3' 30"	12
			17 lt	3' 20"	15

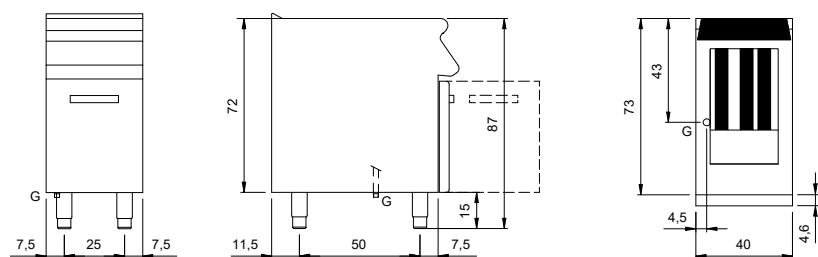
Gas fryers free well, 1 well



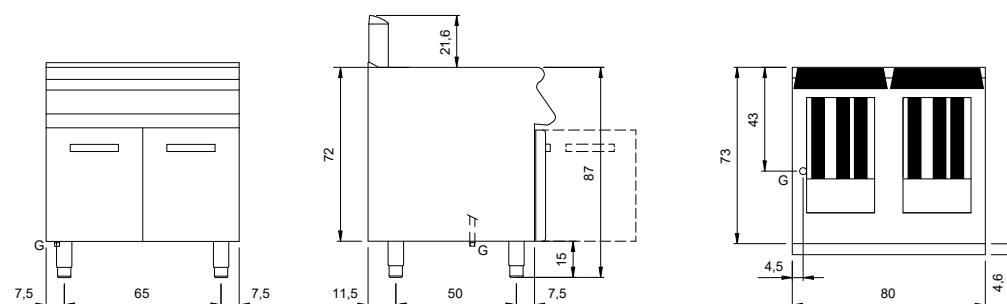
Gas fryers free well, 2 wells



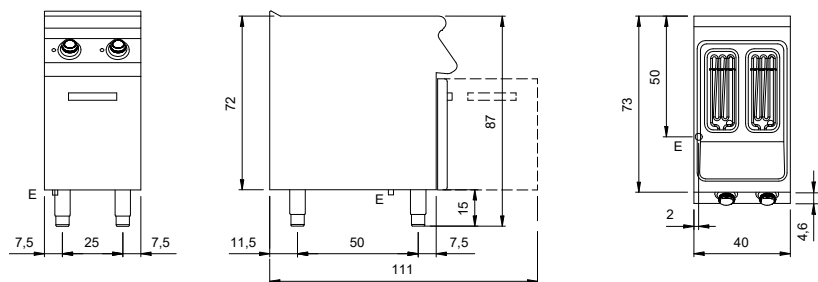
Gas fryers heat exchange pipes in the well, 1 well



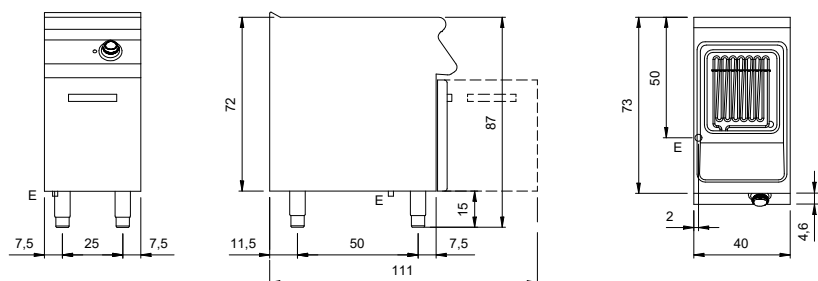
Gas fryers heat exchange pipes in the well, 2 wells



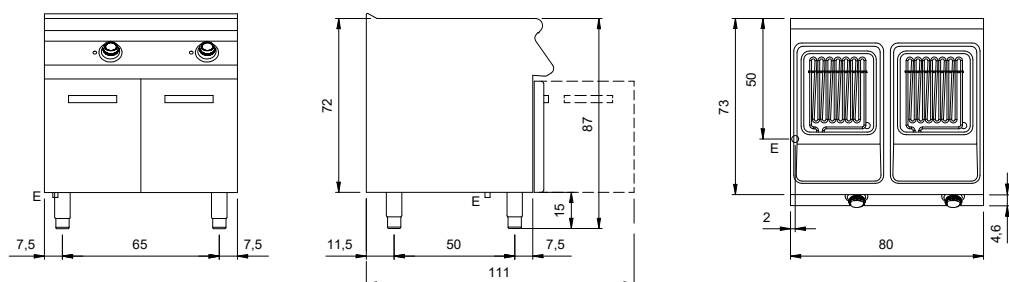
Electric fryers rotating heating elements, 2 wells 8+8 lt



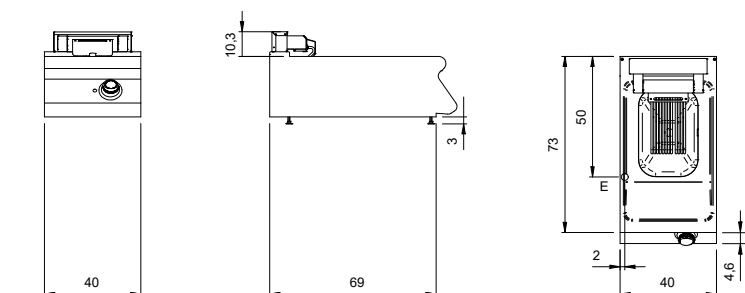
Electric fryers rotating heating elements, 1 well



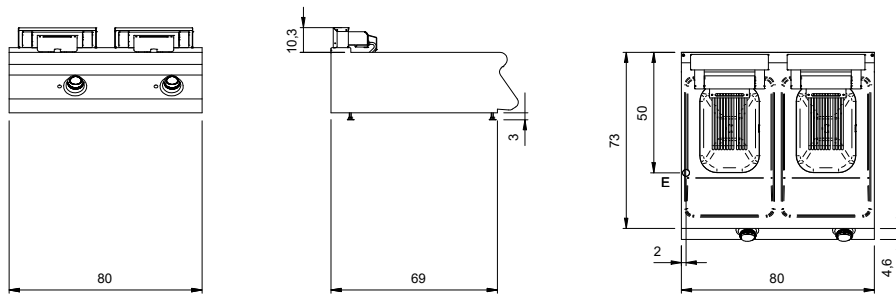
Electric fryers rotating heating elements, 2 wells



Electric fryers tilting heating elements, 1 well



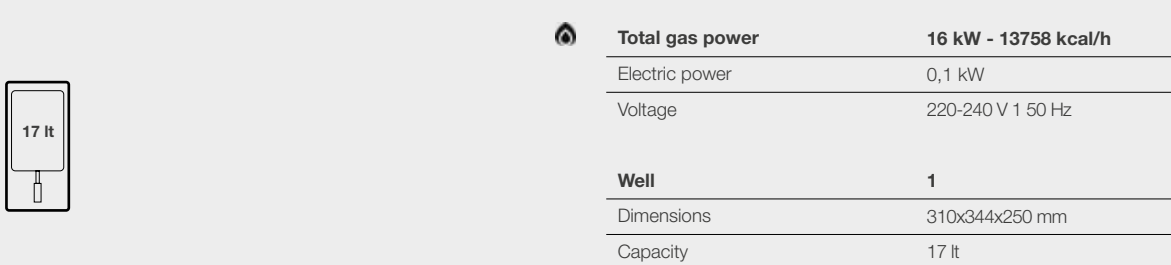
Electric fryers tilting heating elements, 2 wells



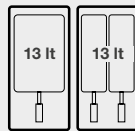
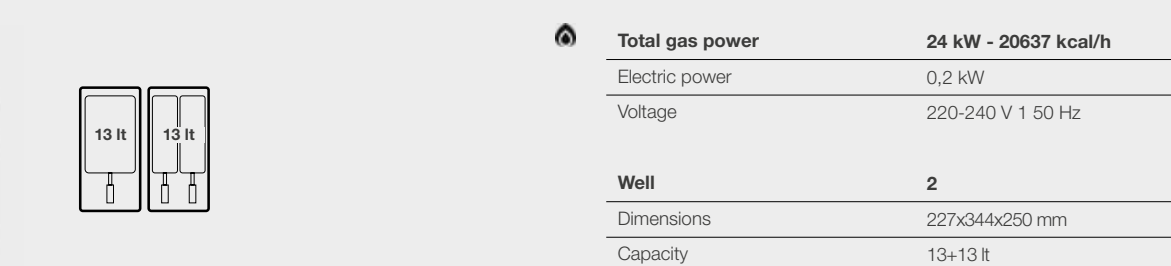
E - Electric connection



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 13 lt	R70/40FRGL/1V13/P	400x730x870	64,6	0,46	3.444,00

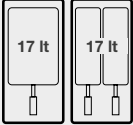


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 17 lt	R70/40FRGL/1V17/P	400x730x870	66,6	0,46	3.654,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 13+13 lt	R70/80FRGL/2V13/P	800x730x870	112,1	0,878	6.402,00







Total gas power	32 kW - 27516 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	2
Dimensions	310x344x250 mm
Capacity	17+17 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 17+17 lt	R70/80FRGL/2V17/P	800x730x870	116,6	0,878	6.567,00

- Equipment:**
- 1 basket for full-sized well
 - 2 baskets 1/2 well
 - 2 lids for well
 - 2 well filters
 - 2 oil drain-off pans
 - natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Basket 1/2 well for gas fryer free well 13 lt Dimensions 110x285x120 mm	MO01991601000	87,00
	Basket for full-sized well gas fryers free well 13 lt Dimensions 225x285x120 mm	MO01991601002	107,00
	Basket 1/2 well for gas fryers free well 17 lt Dimensions 146x310x120 mm	MO01991601004	97,00
	Basket for full-sized well for gas fryers free well 17 lt Dimensions 300x310x120 mm	MO01991601003	118,00
	Drawn diverter	MO01219907001	668,00
	Oil drain-off pan filter	MO01991604001	45,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

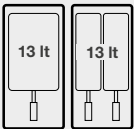
 		Total gas power	12 kW - 10319 kcal/h
		Well	1
		Dimensions	240x342x318 mm
		Capacity	13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 13 lt	R70/40FRGV/1V13/P	400x730x870	61,6	0,46	2.705,00

Equipment:

1 basket for full-sized well
 1 lid for well
 1 well filter
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

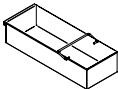
 		Total gas power	24 kW - 20637 kcal/h
		Well	2
		Dimensions	340x342x318 mm
		Capacity	13+13 lt

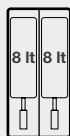


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 13+13 lt	R70/80FRGV/2V13/P	800x730x870	93	0,878	4.770,00

Equipment:

1 basket for full-sized well
 2 baskets 1/2 well
 2 lids for well
 2 well filters
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Basket 1/2 well for gas fryers heat exchange pipes in the well, 13 lt Dimensions 110x285x120 mm	MO01991601000	87,00
	Basket for full-sized well for gas fryers heat exchange pipes in the well, 13 lt Dimensions 225x285x120 mm	MO01991601002	107,00
	Drawn diverter	MO01219907001	668,00
	Oil drain-off pan	MO01991604000	199,00
	Oil drain-off pan filter	MO01991604001	45,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Electric power totale	14 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	140x345x255 mm
Capacity	8+8 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 8+8 lt	R70/40FRER/2V8/P	400x730x870	65	0,4	3.543,00

Equipment:
2 baskets 1/2 well
1 lid for well
2 well filters
1 oil drain-off pan



Electric power totale	12 kW
Voltage	380-415 V 3N 50-60 Hz
Well	1
Dimensions	240x345x255 mm
Capacity	13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 13 lt	R70/40FRER/1V13/P	400x730x870	50,6	0,4	2.695,00

1 basket for full-sized well
1 lid for well
1 well filter
1 oil drain-off pan

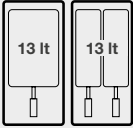


Electric power totale	17 kW
Voltage	380-415 V 3N 50-60 Hz
Well	1
Dimensions	310x345x255 mm
Capacity	17 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 17 lt	R70/40FRER/1V17/P	400x730x870	60,6	0,4	2.879,00

1 basket for full-sized well
1 lid for well
1 well filter
1 oil drain-off pan



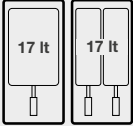


Electric power totale	24 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	240x345x255 mm
Capacity	13+13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 13+13 lt	R70/80FRER/2V13/P	800x730x870	86,6	0,764	4.548,00

- Equipment:**
- 1 basket for full-sized well
 - 2 baskets 1/2 well
 - 2 lids for well
 - 2 well filters
 - 2 oil drain-off pans





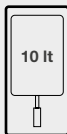
Electric power totale	33 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	310x345x255 mm
Capacity	17+17 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 17+17 lt	R70/80FRER/2V17/P	800x730x870	88,1	0,764	5.305,00

- Equipment:**
- 1 basket for full-sized well
 - 2 baskets 1/2 well
 - 2 lids for well
 - 2 well filters
 - 2 oil drain-off pans

	Description	Code	Price Euro
	Basket for electric fryer, 8 lt Dimensions 130x310x120 mm	MO01991601005	97,00
	Basket 1/2 well for electric fryer, 13 lt Dimensions 110x285x120 mm	MO01991601000	87,00
	Basket for full-sized well for electric fryer, 13 lt Dimensions 225x285x120 mm	MO01991601002	107,00
	Basket 1/2 well for electric fryer, 17 lt Dimensions 146x310x120 mm	MO01991601004	97,00
	Basket for full-sized well for electric fryer, 17 lt Dimensions 300x310x120 mm	MO01991601003	118,00
	Oil drain-off pan filter	MO01991604001	45,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



		Electric power totale	9 kW
Voltage			380-415 V 3N 50-60 Hz
Well			1
Dimensions			244x364x207 mm
Capacity			10 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 well 10 lt, top	R70/40FRES/1V10/T	400x730x280	44	0,221	1.962,00
Equipment: 1 basket for full-sized well 1 lid for well 1 well filter 1 drain extension						

Electric power totale

18 kW

Voltage

380-415 V 3N 50-60 Hz

Well

2

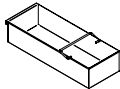
Dimensions

244x364x207 mm

Capacity

10+10 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 10+10 lt, top	R70/80FRES/2V10/T	800x730x280	58,6	0,421	3.210,00
Equipment: 1 basket for full-sized well 2 baskets 1/2 well 2 lids for well 2 well filters 1 drain extension						

	Description	Code	Price Euro
	Basket 1/2 well for electric fryer, 10 lt Dimensions 110x225x110 mm	MO01411601000	97,00
	Basket for full-sized well for electric fryers, 10 lt Dimensions 220x300x110 mm	MO01991601001	118,00
	Oil drain-off pan	MO01991604000	199,00
	Oil drain-off pan filter	MO01991604001	45,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Heated chip dump



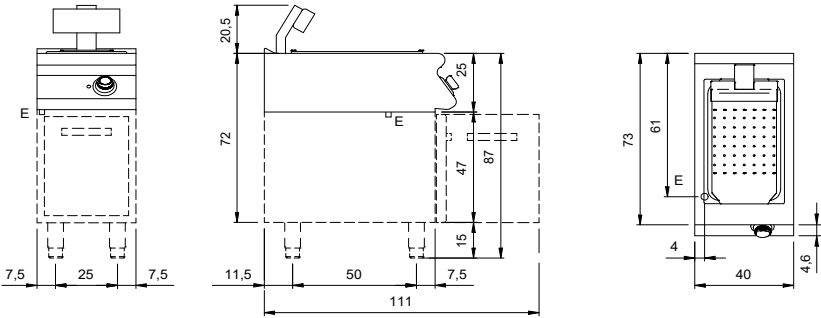
Well

Made of AISI 304 stainless steel
Removable GN 1/1 container
Stainless steel false bottom

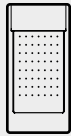
Heating system

Infrared ceramic heating elements
Power 1 kW

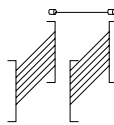
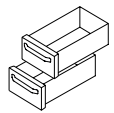
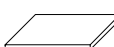
Heated chip dump



E - Electric connection

 			Electric power totale	1 kW
	Voltage		220-240 V 1 50 Hz	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Heated chip dump, top	R70/40SPE/T	400x730x280	26,9	0,221	1.538,00
	Heated chip dump, on open cabinet	R70/40SPE/A	400x730x870	39,6	0,46	1.892,00
	Heated chip dump, on cabinet with door	R70/40SPE/P	400x730x870	43,1	0,46	2.115,00
Equipment: 1 false bottom 1 container GN 1/1						

	Description	Code	Price Euro
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Griddles



Roc 700

Plate

Inclined to facilitate the flow of liquids, with smooth, ridged or smooth-ribbed surface

Extra-EU countries

Made of satin mild steel

All countries – MOCA certified

Made of chrome-plated iron with mirror-polished or satin-finished surface. Equipped with a thermostat for temperature control

Versions

Gas models

Heating regulation with safety tap equipped with thermocouple or thermostat valve for chromed models

Electric models

Armored heating elements, temperature regulation with safety thermostat

Equipment and Accessories

Removable liquid collection container, dishwasher safe

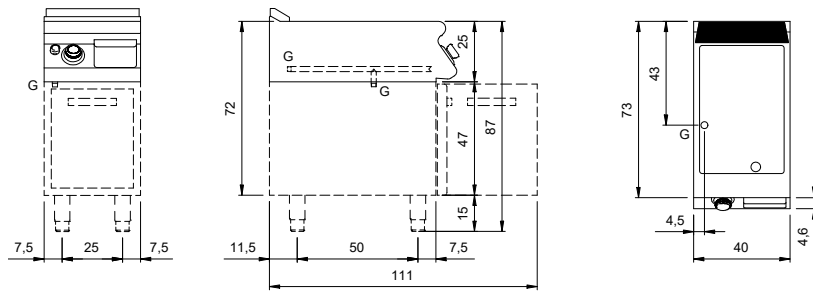
Upright splash guard (optional)

Performance

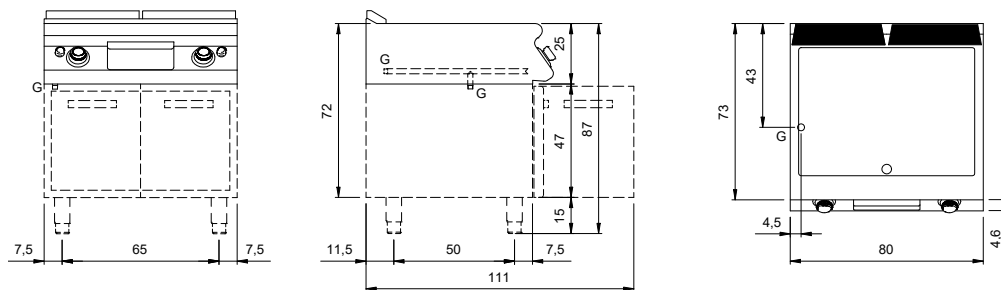
Plate	Heating system min/300°C *	Food	Productivity piece/hr
Polished-satin chrome-plated iron gas version	25'	Courgette 100 g	100
Mild steel plate gas version	29'	Hamburger 150 g	260
Polished-satin chrome-plated iron electric version	28'	Sea Bass Fillet 180 g	190
Mild steel plate electric version	29'		

* Roc module 80 cm

Gas griddles

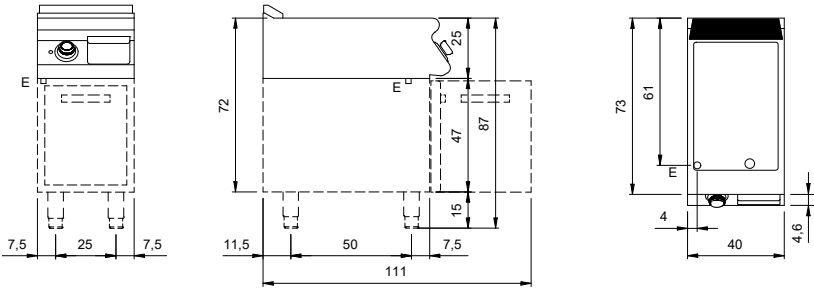


Gas griddles

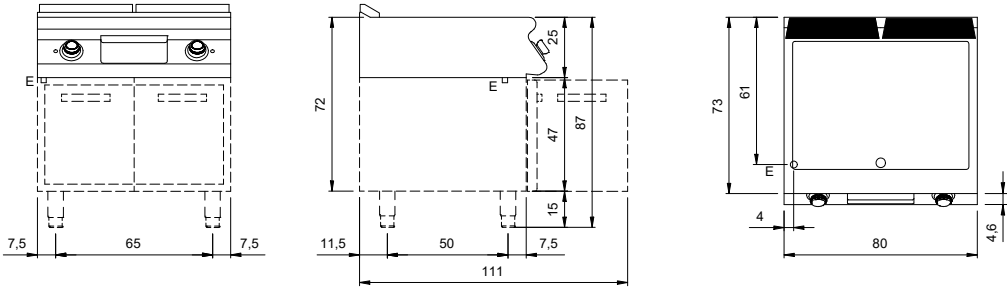


G - Gas connection 1/2"

Electric griddles



Electric griddles



E - Electric connection

Roc 700

Gas griddles chromed platea

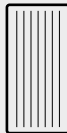
All countries - MOCA Certified

Roc 700

  				Total gas power	7 kW - 6019 kcal/h	
				Plate		
				Dimensions	335x530 mm	
				Equipment	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	R70/40FTG/CL/T	400x730x280	52,6	0,183	2.378,00
	Smooth polished chromed plate, on open cabinet	R70/40FTG/CL/A	400x730x870	65,3	0,4	2.732,00
	Smooth polished chromed plate, on cabinet with door	R70/40FTG/CL/P	400x730x870	68,3	0,4	2.956,00

SATIN   	Smooth satin chrome plate, top	R70/40FTG/SL/T	400x730x280	52,6	0,183	1.893,00
	Smooth satin chrome plate, on open cabinet	R70/40FTG/SL/A	400x730x870	65,3	0,4	2.247,00
	Smooth satin chrome plate, on cabinet with door	R70/40FTG/SL/P	400x730x870	68,3	0,4	2.471,00

  				Total gas power	7 kW - 6019 kcal/h	
				Plate		
				Dimensions	335x530 mm	
				Equipment	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Ribbed polished chromed plate, top	R70/40FTG/CR/T	400x730x280	52,6	0,183	2.468,00
	Ribbed polished chromed plate, on open cabinet	R70/40FTG/CR/A	400x730x870	65,3	0,4	2.822,00
	Ribbed polished chromed plate, on cabinet with door	R70/40FTG/CR/P	400x730x870	68,3	0,4	3.045,00

SATIN   	Ribbed satin chrome plate, top	R70/40FTG/SR/T	400x730x280	52,6	0,183	2.101,00
	Ribbed satin chrome plate, on open cabinet	R70/40FTG/SR/A	400x730x870	65,3	0,4	2.455,00
	Ribbed satin chrome plate, on cabinet with door	R70/40FTG/SR/P	400x730x870	68,3	0,4	2.678,00

				Total gas power	14 kW - 12038 kcal/h
				Plate	
				Dimensions	735x530 mm
				Equipment	
				Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	R70/80FTG/CL/T	800x730x280	89,3	0,35	3.581,00
	Smooth polished chromed plate, on open cabinet	R70/80FTG/CL/A	800x730x870	107	0,764	3.997,00
	Smooth polished chromed plate, on cabinet with doors	R70/80FTG/CL/P	800x730x870	113	0,764	4.444,00

SATIN   	Smooth satin chrome plate, top	R70/80FTG/SL/T	800x730x280	89,3	0,35	2.969,00
	Smooth satin chrome plate, on open cabinet	R70/80FTG/SL/A	800x730x870	107	0,764	3.385,00
	Smooth satin chrome plate, on cabinet with doors	R70/80FTG/SL/P	800x730x870	113	0,764	3.832,00

  				Total gas power		14 kW - 12038 kcal/h		
				Plate				
	Dimensions					735x530 mm		
	Equipment					Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)		

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	2/3 smooth 1/3 ribbed polished chromed plate, top	R70/80FTG/CLR/T	800x730x280	90	0,35	3.770,00
	2/3 smooth 1/3 ribbed polished chromed plate, on open cabinet	R70/80FTG/CLR/A	800x730x870	107	0,764	4.186,00
	2/3 smooth 1/3 ribbed polished chromed plate, on cabinet with doors	R70/80FTG/CLR/P	800x730x870	113	0,764	4.633,00

SATIN   	2/3 smooth 1/3 ribbed satin chrome plate, top	R70/80FTG/SLR/T	800x730x280	90	0,35	3.159,00
	2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	R70/80FTG/SLR/A	800x730x870	107	0,764	3.575,00
	2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with doors	R70/80FTG/SLR/P	800x730x870	113	0,764	4.022,00

Electric griddles chromed plate

All countries - MOCA Certified

Roc 700







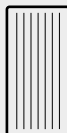
Electric power totale		5,4 kW
Voltage		380-415 V 3N 50-60 Hz
Plate		
Dimensions		335x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	R70/40FTE/CL/T	400x730x280	48,4	0,183	2.247,00
	Smooth polished chromed plate, on open cabinet	R70/40FTE/CL/A	400x730x870	61,1	0,4	2.601,00
	Smooth polished chromed plate, on cabinet with door	R70/40FTE/CL/P	400x730x870	64,6	0,4	2.825,00

SATIN   	Smooth satin chrome plate, top	R70/40FTE/SL/T	400x730x280	48,4	0,183	1.817,00
	Smooth satin chrome plate, on open cabinet	R70/40FTE/SL/A	400x730x870	61,1	0,4	2.171,00
	Smooth satin chrome plate, on cabinet with door	R70/40FTE/SL/P	400x730x870	64,6	0,4	2.395,00







	
Electric power totale	
Voltage	380-415 V 3N 50-60 Hz
Plate	
Dimensions	335x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Ribbed polished chromed plate, top	R70/40FTE/CR/T	400x730x280	48,4	0,183	2.318,00
	Ribbed polished chromed plate, on open cabinet	R70/40FTE/CR/A	400x730x870	61,1	0,4	2.672,00
	Ribbed polished chromed plate, on cabinet with door	R70/40FTE/CR/P	400x730x870	64,6	0,4	2.895,00

SATIN   	Ribbed satin chrome plate, top	R70/40FTE/SR/T	400x730x280	48,4	0,183	2.001,00
	Ribbed satin chrome plate, on open cabinet	R70/40FTE/SR/A	400x730x870	61,1	0,4	2.355,00
	Ribbed satin chrome plate, on cabinet with door	R70/40FTE/SR/P	400x730x870	64,6	0,4	2.578,00

  				Electric power totale	10,8 kW
				Voltage	380-415 V 3N 50-60 Hz
				Plate	
				Dimensions	735x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED	 Smooth polished chromed plate, top	R70/80FTE/CL/T	800x730x280	85,3	0,35	3.262,00
	 Smooth polished chromed plate, on open cabinet	R70/80FTE/CL/A	800x730x870	103	0,764	3.678,00
	 Smooth polished chromed plate, on cabinet with doors	R70/80FTE/CL/P	800x730x870	109	0,764	4.126,00

SATIN	 Smooth satin chrome plate, top	R70/80FTE/SL/T	800x730x280	85,3	0,35	2.680,00
	 Smooth satin chrome plate, on open cabinet	R70/80FTE/SL/A	800x730x870	103	0,764	3.096,00
	 Smooth satin chrome plate, on cabinet with doors	R70/80FTE/SL/P	800x730x870	109	0,764	3.544,00

  				Electric power totale	10,8 kW
				Voltage	380-415 V 3N 50-60 Hz
				Plate	
				Dimensions	735x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED	 2/3 smooth 1/3 ribbed polished chromed plate, top	R70/80FTE/CLR/T	800x730x280	85,3	0,35	3.453,00
	 2/3 smooth 1/3 ribbed polished chromed plate, on open cabinet	R70/80FTE/CLR/A	800x730x870	103	0,764	3.869,00
	 2/3 smooth 1/3 ribbed polished chromed plate, on cabinet with doors	R70/80FTE/CLR/P	800x730x870	109	0,764	4.316,00

SATIN	 2/3 smooth 1/3 ribbed satin chrome plate, top	R70/80FTE/SLR/T	800x730x280	85,3	0,35	2.871,00
	 2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	R70/80FTE/SLR/A	800x730x870	103	0,764	3.287,00
	 2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with doors	R70/80FTE/SLR/P	800x730x870	109	0,764	3.734,00

Gas griddles mild steel plate

Only for non-EU countries

Roc 700





**Available
thermostatic
versions**


Total gas power

6 kW - 5160 kcal/h


**Gas power
thermostatic versions**

7 kW - 6020 kcal/h

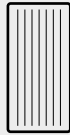
Plate

Dimensions

335x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R70/40FTG/L/T	400x730x280	52,6	0,183	1.593,00
	Smooth mild steel plate, on open cabinet	R70/40FTG/L/A	400x730x870	65,3	0,4	1.947,00
	Smooth mild steel plate, on cabinet with door	R70/40FTG/L/P	400x730x870	68,3	0,4	2.170,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			Thermostatic versions + 380,00			





**Available
thermostatic
versions**


Total gas power

6 kW - 5160 kcal/h


**Gas power
thermostatic versions**

7 kW - 6020 kcal/h

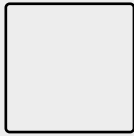
Plate

Dimensions

335x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Ribbed mild steel plate, top	R70/40FTG/R/T	400x730x280	52,6	0,183	1.801,00
	Ribbed mild steel plate, on open cabinet	R70/40FTG/R/A	400x730x870	65,3	0,4	2.155,00
	Ribbed mild steel plate, on cabinet with door	R70/40FTG/R/P	400x730x870	68,3	0,4	2.378,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			Thermostatic versions + 380,00			





**Available
thermostatic
versions**


Total gas power

12 kW - 10319 kcal/h


**Gas power
thermostatic versions**

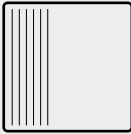
14 kW - 12040 kcal/h

Plate

Dimensions

735x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R70/80FTG/L/T	800x730x280	89,3	0,35	2.369,00
	Smooth mild steel plate, on open cabinet	R70/80FTG/L/A	800x730x870	107	0,764	2.785,00
	Smooth mild steel plate, on cabinet with doors	R70/80FTG/L/P	800x730x870	113	0,764	3.232,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			Thermostatic versions + 550,00			



Available
thermostatic
versions

	Total gas power	12 kW - 10319 kcal/h
	Gas power thermostatic versions	14 kW - 12040 kcal/h
Plate		
	Dimensions	735x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	R70/80FTG/LR/T	800x730x280	89,3	0,35	2.559,00
	2/3 smooth 1/3 ribbed mild steel plate, on open cabinet	R70/80FTG/LR/A	800x730x870	107	0,764	2.975,00
	2/3 smooth 1/3 ribbed mild steel plate, on cabinet with doors	R70/80FTG/LR/P	800x730x870	113	0,764	3.423,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)				Thermostatic versions		+ 550,00

Electric griddles mild steel plate

Only for non-EU countries

Roc 700



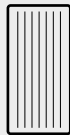

⚡ Electric power totale **5,4 kW**

Voltage 380-415 V 3N 50-60 Hz

Plate

Dimensions 335x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R70/40FTE/L/T	400x730x280	48,4	0,183	1.617,00
	Smooth mild steel plate, on open cabinet	R70/40FTE/L/A	400x730x870	61,1	0,4	1.971,00
	Smooth mild steel plate, on cabinet with door	R70/40FTE/L/P	400x730x870	64,6	0,4	2.194,00

⚡ Electric power totale **5,4 kW**

Voltage 380-415 V 3N 50-60 Hz

Plate

Dimensions 335x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Ribbed mild steel plate, top	R70/40FTE/R/T	400x730x280	48,4	0,183	1.801,00
	Ribbed mild steel plate, on open cabinet	R70/40FTE/R/A	400x730x870	61,1	0,4	2.155,00
	Ribbed mild steel plate, on cabinet with door	R70/40FTE/R/P	400x730x870	64,6	0,4	2.378,00




⚡ Electric power totale **10,8 kW**

Voltage 380-415 V 3N 50-60 Hz

Plate

Dimensions 735x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R70/80FTE/L/T	800x730x280	85,3	0,35	2.280,00
	Smooth mild steel plate, on open cabinet	R70/80FTE/L/A	800x730x870	103	0,764	2.696,00
	Smooth mild steel plate, on cabinet with doors	R70/80FTE/L/P	800x730x870	109	0,764	3.143,00



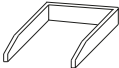
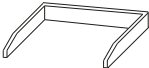
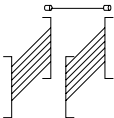
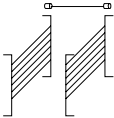
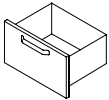
Electric power totale **10,8 kW**

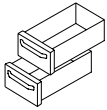
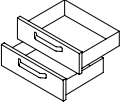
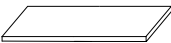
Voltage 380-415 V 3N 50-60 Hz

Plate

Dimensions 735x530 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	R70/80FTE/LR/T	800x730x280	85,3	0,35	2.471,00
	2/3 smooth 1/3 ribbed mild steel plate, on open cabinet	R70/80FTE/LR/A	800x730x870	103	0,764	2.887,00
	2/3 smooth 1/3 ribbed mild steel plate, on cabinet with doors	R70/80FTE/LR/P	800x730x870	109	0,764	3.334,00

	Description	Code	Price Euro
	Scraper for griddle with smooth plate	MO01991901000	77,00
	Scraper for griddle with ribbed plate	MO01991901002	77,00
	10 scraper smooth blades	MO01991904000	32,00
	10 scraper ribbed blades	MO01991904001	32,00
	Upright splash guard for module 40 cm	MO01411907001	147,00
	Upright splash guard for module 80 cm	MO01411907000	306,00
	Teflon plug for griddles	MO01411911000	156,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00

	Description	Code	Price Euro
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Plate made of duplex On request		
	Other voltage On request		



Aqua grills



Grill

In stainless steel or cast iron (Extra EU),
reversible for meat and fish
Upright splash guards on 3 sides

Versions

- Gas models**
Stainless steel burner
- Electric models**
Armoured heating elements

Drawer

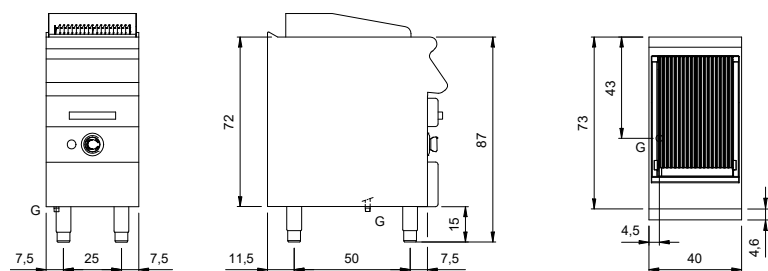
The water contained in the drawer favors
the collection of cooking liquids, avoiding
the generation of odors and keeps the
food more hydrated

Performance

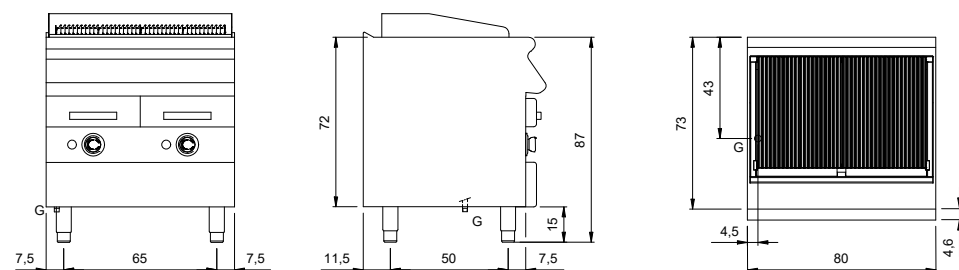
Grill		Food	
Grill	Heating system min/270°C*		Productivity piece/hr
Stainless steel	25'	Sea Bass Fillet 300 g	45
Cast iron	21'	Beef fillet 300 g	50

* Roc module 40 cm

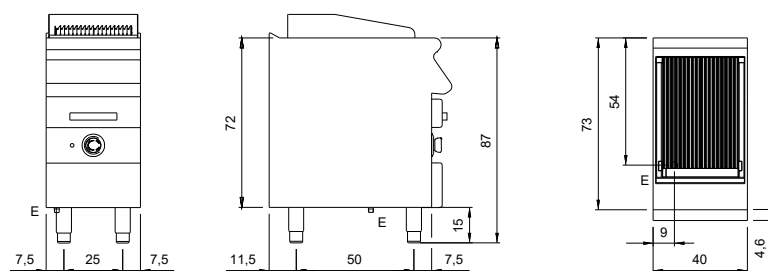
Gas aqua grills, 1 cooking zone



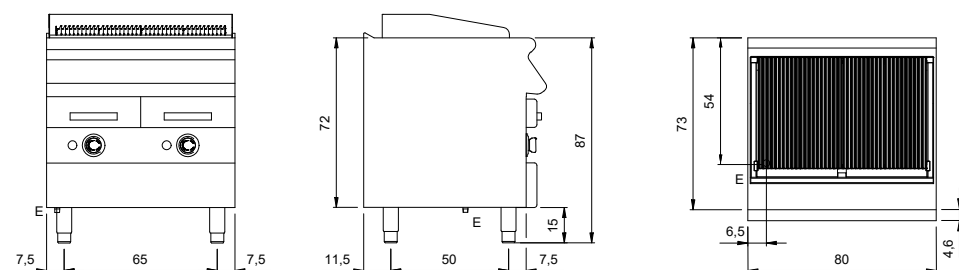
Gas aqua grills, 2 cooking zones

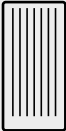


Electric aqua grills, 1 cooking zone



Electric aqua grills, 2 cooking zones







Total gas power	7,5 kW - 6449 kcal/h
Cooking zones	1
Dimensions	320x475 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 stainless steel cooking zone	R70/40AGGI	400x730x870	60,5	0,4	2.947,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	15 kW - 12898 kcal/h
Cooking zones	2
Dimensions	360x475 mm



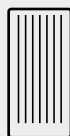
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones	R70/80AGGI	800x730x870	106	0,764	4.566,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 700

Only for non-EU countries

Roc 700



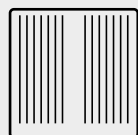
Cooking zones	1
Dimensions	320x475 mm

Dimensions	320x475 mm
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Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cast iron cooking zone	R70/40AGG	400x730x870	60,5	0,4	2.656,00

Equipment:
1 scraper
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power 15 kW - 12898 kcal/h

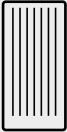
Cooking zones 2

Dimensions	360x475 mm
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Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cast iron cooking zones	R70/80AGG	800x730x870	106	0,764	3.983.00

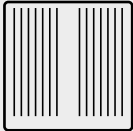
Equipment:
1 scraper
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Electric power totale	6 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	1
Dimensions	320x475 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 stainless steel cooking zone	R70/40AGEI	400x730x870	59,6	0,4	3.135,00





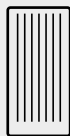
Electric power totale	12 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	2
Dimensions	360x475 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 stainless steel cooking zones	R70/80AGEI	800x730x870	96	0,764	4.698,00

Roc 700

Only for non-EU countries

Roc 700

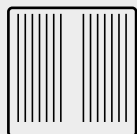


Electric power totale	6 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	1
Dimensions	320x475 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cast iron cooking zone	R70/40AGE	400x730x870	59,6	0,4	2.843,00

Equipment:
1 scraper



Electric power totale	12 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	2
Dimensions	360x475 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cast iron cooking zones	R70/80AGE	800x730x870	96	0,764	4.115.00

Equipment:
1 scraper

Description		Code	Price Euro
	Set of 2+2 wheels with brake	MO01419916001	321,00
	To be requested at order		
	Other voltage		
	On request		



Lava stone grills



Grill

In stainless steel or cast iron (Extra EU),
reversible for meat and fish
Steel rod fish grill (optional)
Grid lifting system for distance from
the brazier
Liquid collection container
Upright splash guards on 3 sides

Versions

Stabilized flame burner in stainless steel
Ignition with pilot light

Equipment

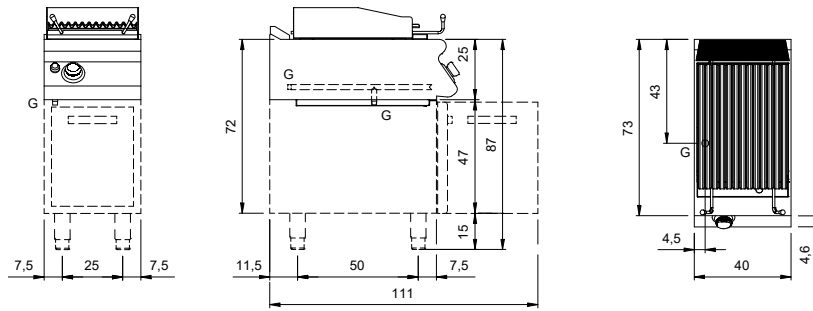
Lava stone 4 Kg bag

Performance

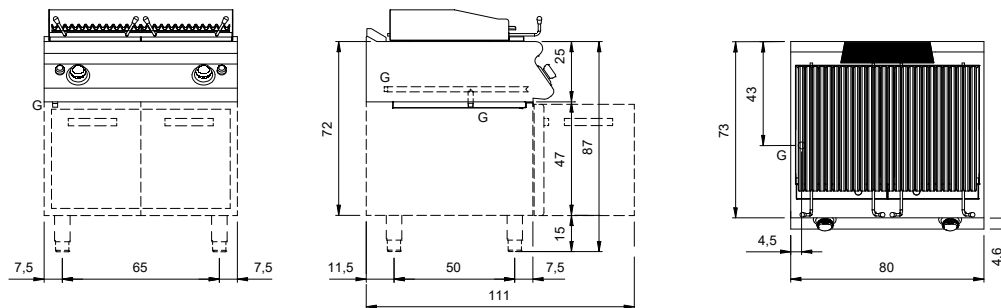
Grill		Food	
Grill	Heating system min/270°C*		Productivity piece/hr
Stainless steel	25'	Sea Bass Fillet 300 g	50
Cast iron	21'	Beef fillet 300 g	55

* Roc module 40 cm

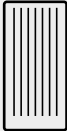
Lava stone grills, 1 cooking zone



Lava stone grills, 2 cooking zones



G - Gas connection 1/2"





Total gas power	7,5 kW - 6449 kcal/h
Cooking zones	1
Dimensions	370x520 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 stainless steel cooking zone, top	R70/40GRLI/T	400x730x280	52,4	0,183	2.319,00
1 stainless steel cooking zone, open cabinet	R70/40GRLI/A	400x730x870	64	0,4	2.673,00
1 stainless steel cooking zone, on cabinet with door	R70/40GRLI/P	400x730x870	68,6	0,4	2.896,00



Equipment:
2 lava-stone bags 4 Kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	15 kW - 12898 kcal/h
Cooking zones	2
Dimensions	370x520 mm



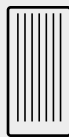
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones, top	R70/80GRLI/T	800x730x280	80,9	0,35	3.826,00
2 stainless steel cooking zones, open cabinet	R70/80GRLI/A	800x730x870	100	0,764	4.242,00
2 stainless steel cooking zones, on cabinet with doors	R70/80GRLI/P	800x730x870	105,6	0,764	4.689,00



Equipment:
3 lava-stone bags 4 Kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 700

Only for non-EU countries



7,5 kW - 6449 kcal/h

1

370x520 mm



15 kW - 12898 kcal/h

2

370x520 mm



	Description	Code	Price Euro
	Steel rod fish grill (optional)	MO01412201002	331,00
	Lava stone bag 4 Kg	MO01992204000	46,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Cover panel for gas and electrical connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Boiling pans



Well

Pressed well with bottom in AISI 306
Water inflow with solenoid valve
Direct and indirect heating system
Cavity pressure control with safety valve and pressure gauge
Capacity: 50 liters
Lid in athermic material

Versions

Gas models
Stainless steel burner outside the container

Electric models
Armoured heating elements
Safety thermostat

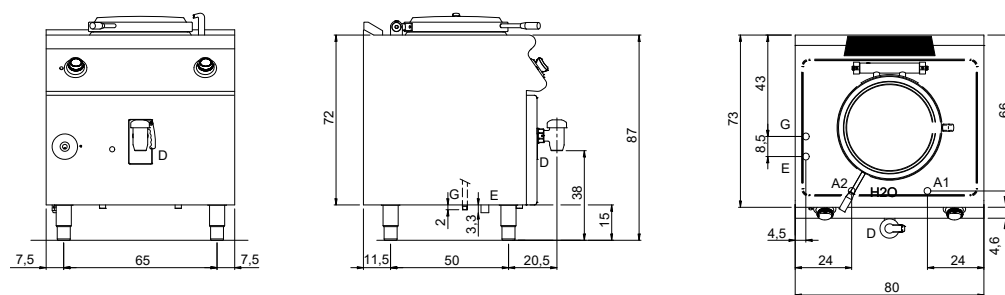
Accessories

Baskets with multiple sections with holes Ø 3 - 5 mm
Automatic condensate drain kit for indirectly heated pans

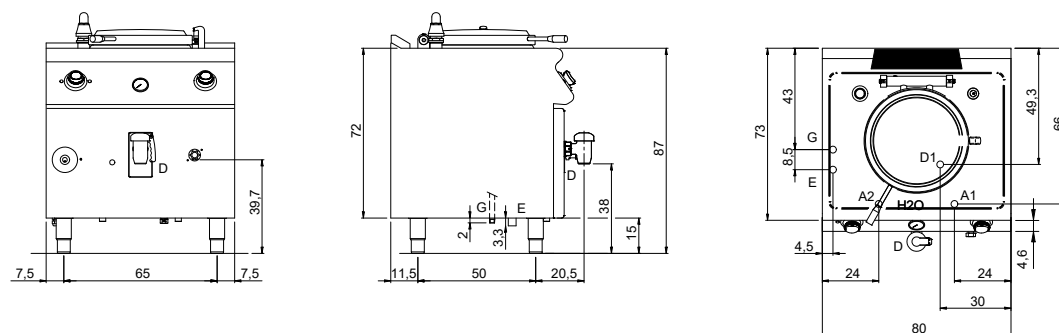
Performance

Liters and type Roc gas	Boiling time at min 100°C	Liters and type Roc electric	Boiling time at min 100°C
50 - direct	35'	50 - indirect	50'
50 - indirect	40'		

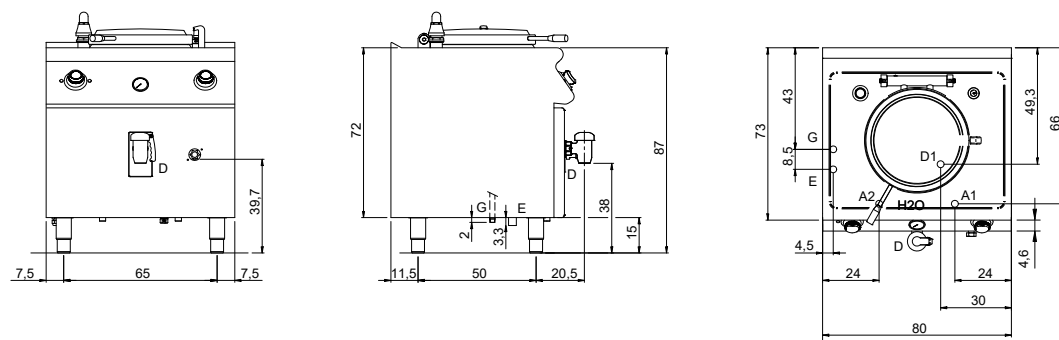
Direct gas boiling pans, 50 lt



Indirect gas boiling pans, 50 lt



Indirect electric boiling pans, 50 lt



- G - Gas connection 1/2"
- E - Electric connection
- H2O - Water inflow 3/4"
- A1 - Hot water inflow
- A2 - Cold water inflow
- D - Drain for water
- D1 - Cavity water discharge

GAS



 **Total gas power** **10,5 kW - 9029 kcal/h**

Electric power	0,1 kW
Voltage	220-240 V 1 50 Hz

Well

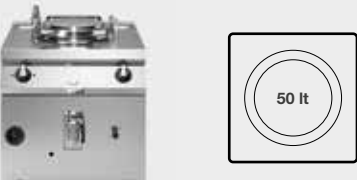
Capacity	50 lt
Heating system	Direct



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Direct heating system, 50 lt	R70/80PGD/50	800x730x870	97,5	0,878	5.548,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

GAS



 **Total gas power** **10,5 kW - 9029 kcal/h**

Electric power	0,3 kW
Voltage	220-240 V 1 50 Hz

Well

Capacity	50 lt
Heating system	Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating system, 50 lt	R70/80PGI/50	800x730x870	117,5	0,878	7.351,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

ELECTRIC



 **Electric power totale** **12,3 kW**

Voltage	380-415 V 3N 50-60 Hz
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Well

Capacity	50 lt
Heating system	Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating system, 50 lt	R70/80PEI/50	800x730x870	110,5	0,878	6.954,00

Roc 700

	Description	Code	Price Euro
	Basket for dough/rice, 1 sector 50 lt, holes Ø 3 mm	MO01992501002	790,00
	Basket for vegetables/dough, 1 sector 50 lt, holes Ø 5 mm	MO01992501001	790,00
	Basket for dough/rice, 2 sectors 50 lt, holes Ø 3 mm	MO01992501000	1.022,00
	Basket for vegetables/dough, 2 sectors 50 lt, holes Ø 5 mm	MO01992501003	1.022,00
	Funnel drainage boiling pan 50 lt	MO01992504000	338,00
	Kit for automatic condensate drain for indirect boiling pans	MO01412504001	524,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Bratt pans



Well

In AISI 304 stainless steel with mirrored bottom

Food collection tray located in the compartment, dimensions GN 1/2 module 40 cm, GN 1/1 module 80 cm

Heating system

Armoured heating elements located under the well

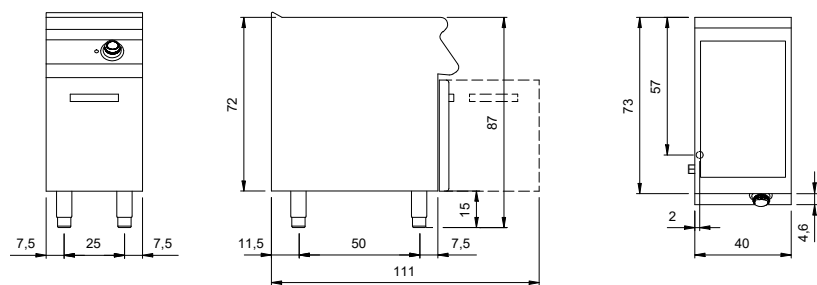
Thermostat to adjust temperature from 50°-300°C

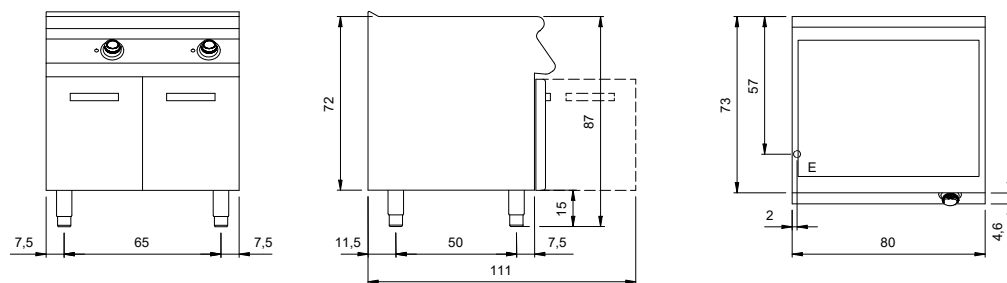
Performance

Food	Productivity piece/hr
Hamburger 150 g	60
Eggs 60 g	240

* Roc model 40 cm

Electric bratt pans

Electric bratt pans



E - Electric connection



11,5 lt



Electric power totale	4,5 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	11,5 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric bratt pan, on cabinet with door	R70/40BMFE/P	400x730x870	65	0,4	3.724,00
	Equipment: 1 container GN 1/2 1 stainless steel plug for well					



26 lt



Electric power totale	9 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	26 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric bratt pan, on cabinet with doors	R70/80BMFE/P	800x730x870	105	0,764	5.830,00
	Equipment: 1 container GN 1/1 1 stainless steel plug for well					

	Description	Code	Price Euro
	Lid for module 40 cm	MO01992801000	120,00
	Lid for module 80 cm	MO01992801001	215,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Other voltage
On request

Roc 700



Tilting bratt pans



Roc 700

Well

Made of AISI 304 stainless steel or iron (Extra EU)
Manual or motorized tilting
Water inflow with solenoid valve
Capacity: 60 liters
Well lid in stainless steel

Gas versions

Heating with tubular nickel-plated iron burners, ignition with pilot light
Thermostat to adjust temperature from 100°-285°C

Electric versions

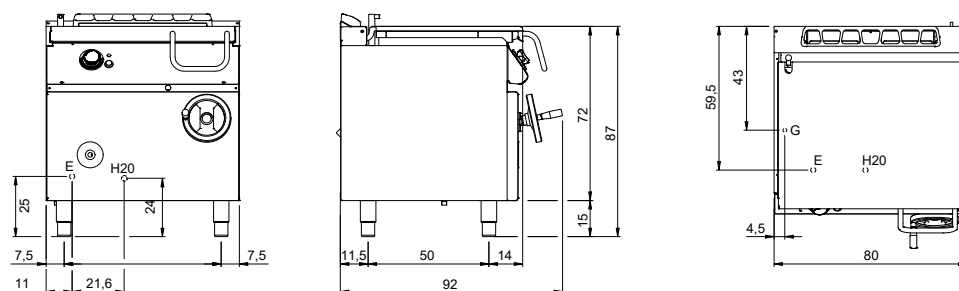
Heating with armored heating elements placed under the well
Thermostat to adjust temperature from 100°-285°C

Performance

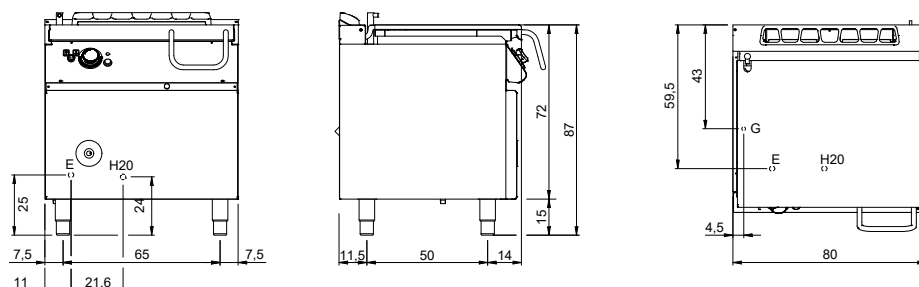
Food	Productividad Kg/hora*
Gravy	45 Kg - 3'30

* Roc modello 80

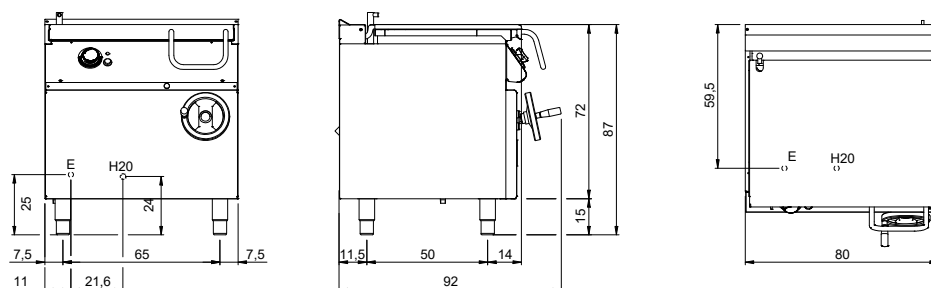
Gas tilting bratt pans manual



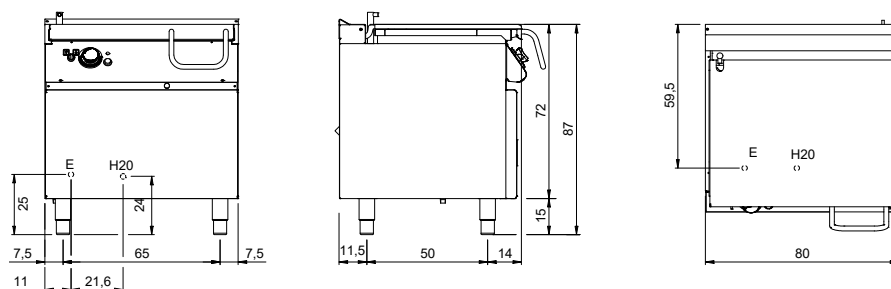
Gas tilting bratt pans motorized



Electric tilting bratt pans manual



Electric tilting bratt pans motorized







Total gas power	14 kW - 12038 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	60 lt
Tilting	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 60 lt, manual tilting	R70/80BRG/60X/S	800x730x870	140	0,878	6.258,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	14 kW - 12038 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	60 lt
Tilting	Motorized



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 60 lt, motorized tilting	R70/80BRG/60X/M	800x730x870	145	0,878	7.606,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 700

Gas tilting bratt pans, iron well

Only for non-EU countries

Roc 700





Total gas power	14 kW - 12038 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	60 lt
Tilting	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 60 lt, manual tilting	R70/80BRG/60F/S	800x730x870	140	0,878	5.680,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	14 kW - 12038 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	60 lt
Tilting	Motorized



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 60 lt, motorized tilting	R70/80BRG/60F/M	800x730x870	145	0,878	7.074,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Electric power totale	10 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	60 lt
Tilting	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 60 lt, manual tilting	R70/80BRE/60X/S	800x730x870	145	0,878	6.346,00





Electric power totale	10 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	60 lt
Tilting	Motorized



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 60 lt, motorized tilting	R70/80BRE/60X/M	800x730x870	150	0,878	7.658,00

Roc 700

Electric tilting bratt pans, iron well

Only for non-EU countries

Roc 700





Electric power totale	10 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	60 lt
Tilting	Manual

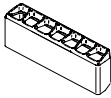
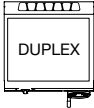
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Iron well 60 lt, manual tilting	R70/80BRE/60F/S	800x730x870	145	0,878	5.634,00





Electric power totale	10 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	60 lt
Tilting	Motorized

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Iron well 60 lt, motorized tilting	R70/80BRE/60F/M	800x730x870	150	0,878	7.014,00

	Description	Code	Price Euro
	Chimney extension H 21.5 cm	MO01999907001	250,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Duplex well On request		
	Other voltage On request		



Neutral elements



Working top

Made of AISI 304 stainless steel
Versions with drawer or sink
Full extension drawer guides

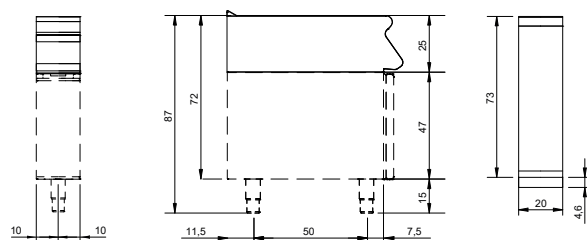
Accessories

Cabinet H2

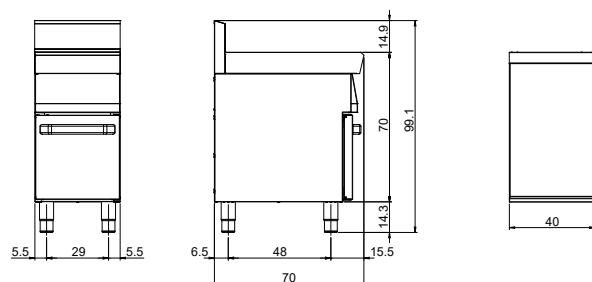
Sink

Sink dimensions module 40 cm:
330x330x250 mm
Sink dimensions module 80 cm:
600x500x250 mm
Equipped with water tap with handles

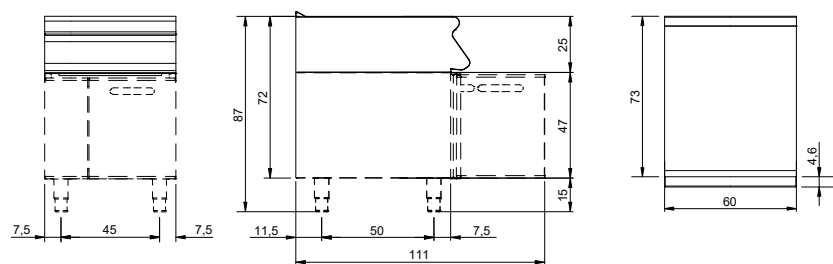
Neutral elements



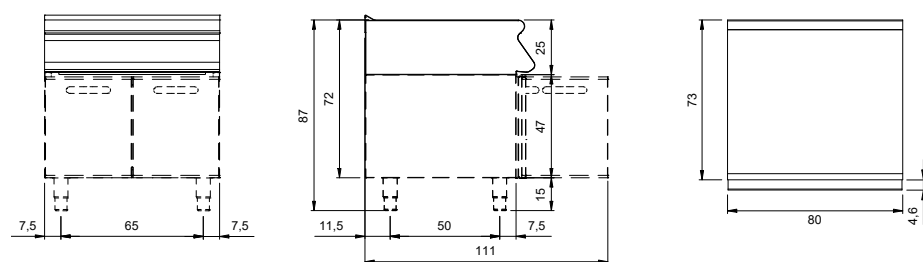
Neutral elements



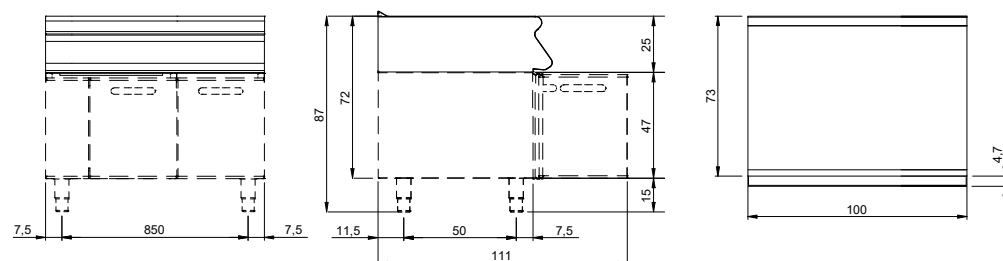
Neutral elements



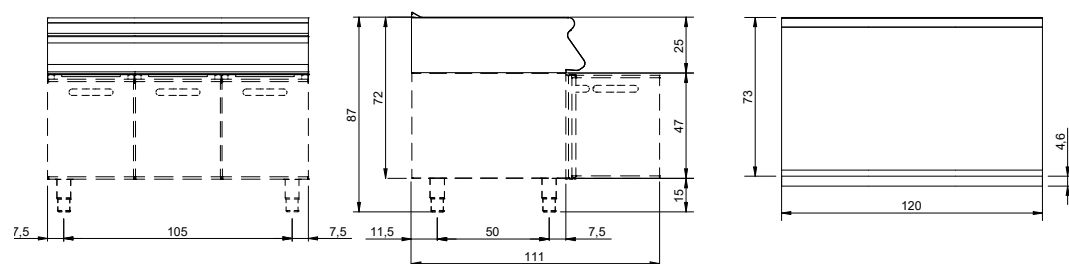
Neutral elements



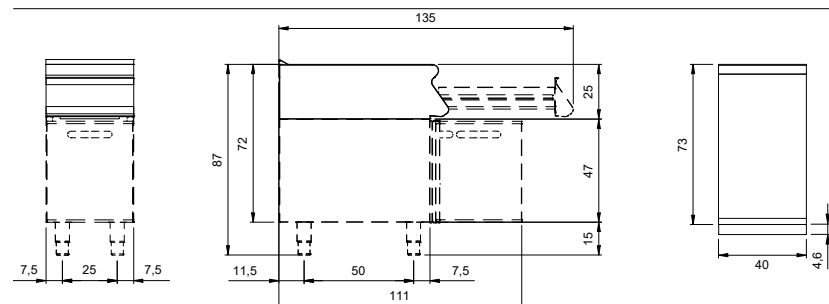
Neutral elements



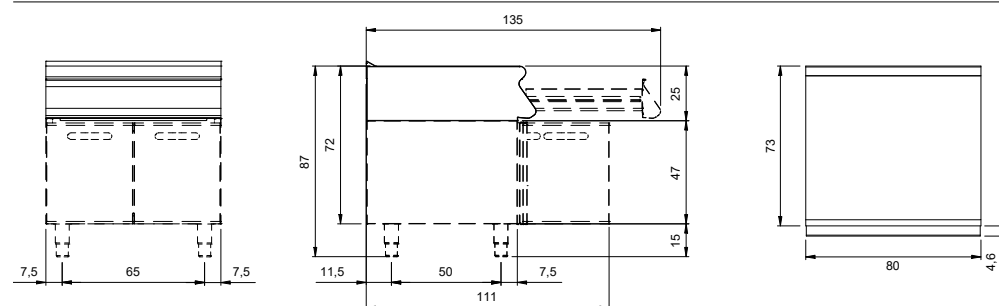
Neutral elements



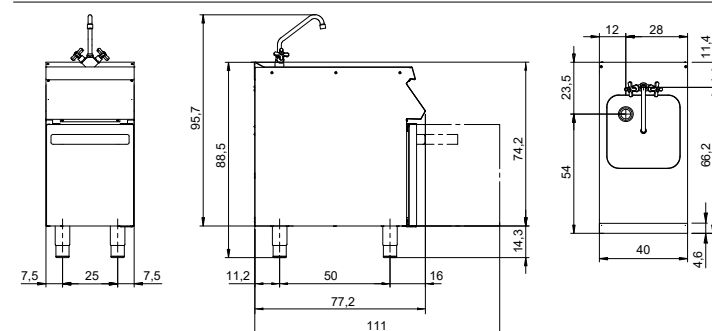
Neutral elements with drawer



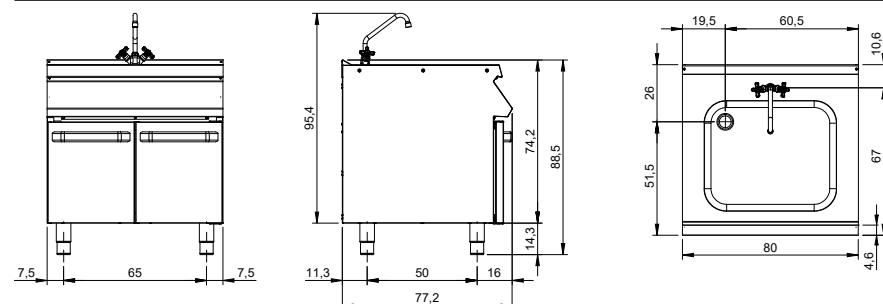
Neutral elements with drawer

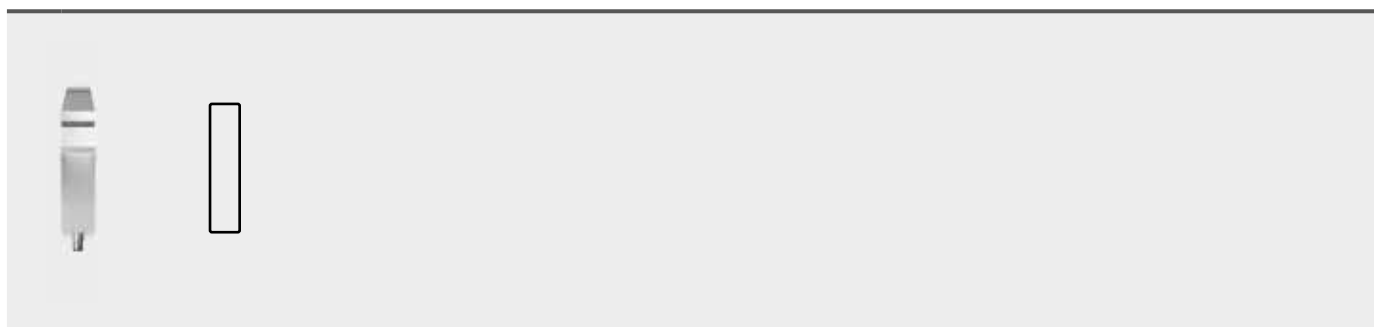


Neutral elements with sink



Neutral elements with sink





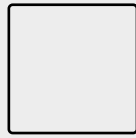
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element, top	R70/20PLN/T	200x730x280	15	0,18	538,00
	Neutral element, on close cabinet	R70/20PLN/P	200x730x870	25	0,4	888,00



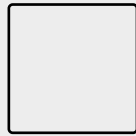
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element, top	R70/40PLN/T	400x730x280	24,1	0,183	618,00
	Neutral element, on open cabinet	R70/40PLN/A	400x730x870	35,1	0,4	971,00
	Neutral element, on cabinet with doors	R70/40PLN/P	400x730x870	38,6	0,4	1.195,00



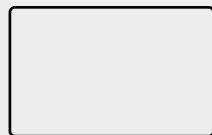
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element, top	R70/60PLN/T	600x730x280	30	0,35	698,00
	Neutral element, on open cabinet	R70/60PLN/A	600x730x870	45	0,764	1.114,00
	Neutral element, on cabinet with door	R70/60PLN/P	600x730x870	50	0,764	1.398,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	R70/80PLN/T	800x730x280	35,9	0,35	785,00
Neutral element, on open cabinet	R70/80PLN/A	800x730x870	53,6	0,764	1.201,00
Neutral element, on cabinet with doors	R70/80PLN/P	800x730x870	60,6	0,764	1.648,00

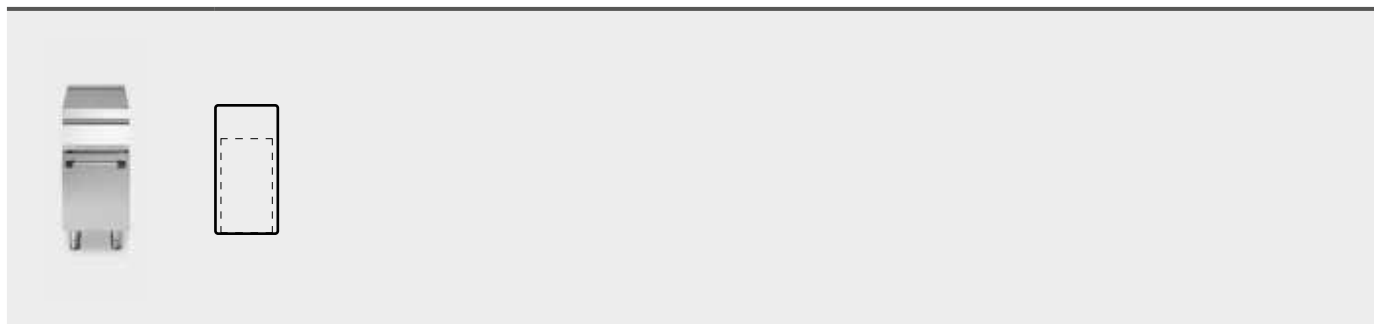


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	R70/100PLN/T	1000x730x280	45	0,516	865,00
Neutral element, on open cabinet	R70/100PLN/A	1000x730x870	58	1,127	1.344,00
Neutral element, on cabinet with doors	R70/100PLN/P	1000x730x870	65	1,127	1.791,00

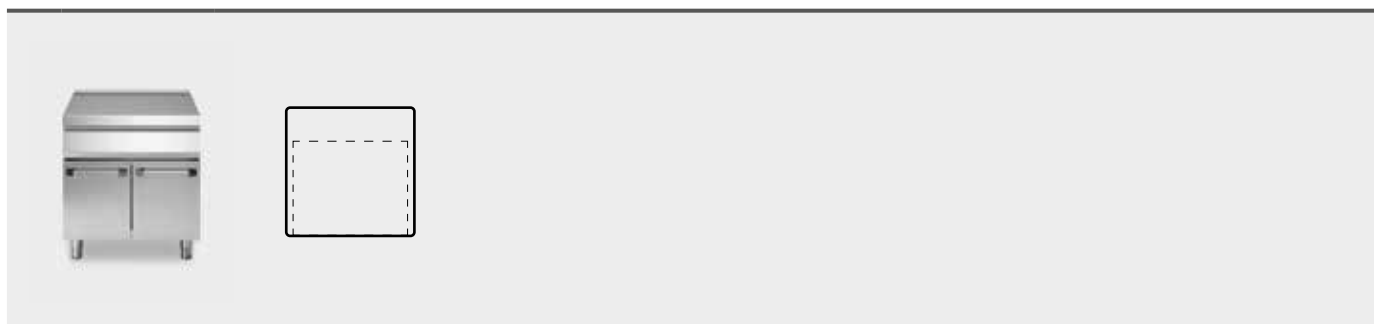


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	R70/120PLN/T	1200x730x280	50	0,516	945,00
Neutral element, on open cabinet	R70/120PLN/A	1200x730x870	62	1,127	1.585,00
Neutral element, on cabinet with doors	R70/120PLN/P	1200x730x870	75	1,127	2.256,00

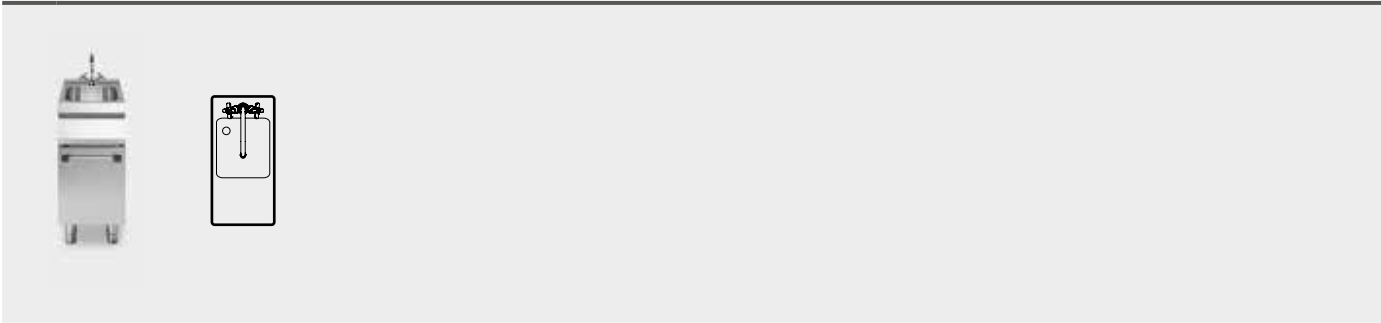




	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with drawer, top	R70/40PLC/T	400x730x280	32,4	0,183	779,00
	Neutral element with drawer, on open cabinet	R70/40PLC/A	400x730x870	45,1	0,4	1.133,00
	Neutral element with drawer, on cabinet with door	R70/40PLC/P	400x730x870	48,6	0,4	1.356,00

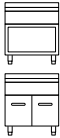
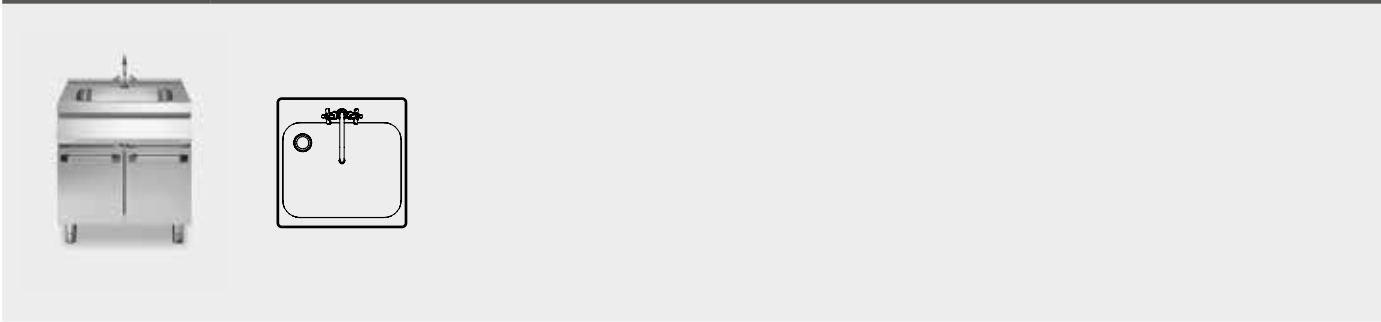


	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with drawer, top	R70/80PLC/T	800x730x280	43	0,35	1.061,00
	Neutral element with drawer, on open cabinet	R70/80PLC/A	800x730x870	61	0,764	1.477,00
	Neutral element with drawer, on cabinet with doors	R70/80PLC/P	800x730x870	67	0,764	1.924,00



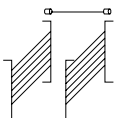
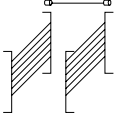
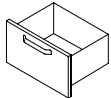
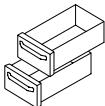
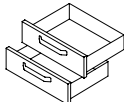
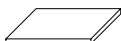
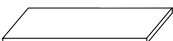
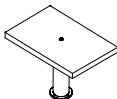
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element with sink, on open cabinet	R70/40LA/A	400x730x870	35,1	0,4	1.730,00
Neutral element with sink, on cabinet with door	R70/40LA/P	400x730x870	38,6	0,4	1.950,00

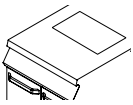
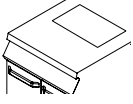
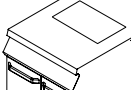
Equipment:
1 tap
1 syphon
1 drain

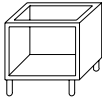
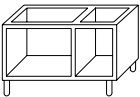
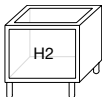
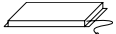
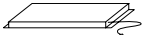
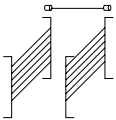
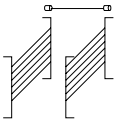
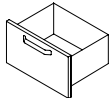
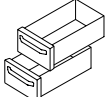


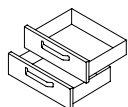
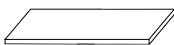
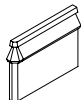
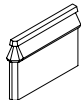
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element with sink, on open cabinet	R70/80LA/A	800x730x870	33,6	0,764	2.265,00
Neutral element with sink, on cabinet with door	R70/80LA/P	800x730x870	40,6	0,764	2.712,00

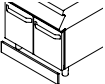
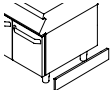
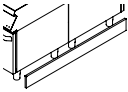
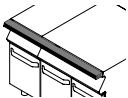
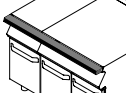
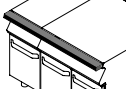
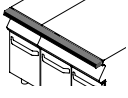
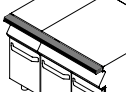
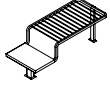
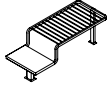
Equipment:
1 tap
1 syphon
1 drain

	Description	Code	Price Euro
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Support for electric salamander GN 2/3 installed on neutral elements Dimensions 380x450 mm To be requested at order	MO01993104001	987,00
	Support for electric salamander GN 1/1 installed on neutral elements Dimensions 680x450 mm To be requested at order	MO01993104002	1.152,00
	Schuko socket with square lid IP44 installed on the control panel To be requested at order	MO01999999002	208,00
	Schuko socket with round lid IP20 installed on the control panel To be requested at order	MO01999999001	208,00

	Description	Code	Price Euro
	Hole GN 1/1 on the worktop for container Hole dimensions: 515x305 mm Containers not included To be requested at order	MO01999999003	400,00
	Hole GN 1/2 on the worktop for container Hole dimensions: 258x305 mm Containers not included To be requested at order	MO01999999004	400,00
	Hole GN 1/3 on the worktop for container Hole dimensions: 172x305 mm Containers not included To be requested at order	MO01999999005	400,00
	GN 1/2 H 100 mm container	MO01991304002	68,00
	GN 1/3 H 100 mm container	MO01991304000	40,00
	GN 1/4 H 100 mm container	MO01991304004	29,00
	GN 1/6 H 100 mm container	MO01991304005	28,00
	Lid for container GN 1/2 container	MO01991307002	29,00
	Lid for container GN 1/3 container	MO01991307000	34,00
	Lid for container GN 1/4 container	MO01991307004	24,00
	Lid for container GN 1/6 container	MO01991307005	21,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

	Description	Code	Price Euro
	Open cabinet module 40 cm	MP01774143000	413,00
	Open cabinet module 80 cm	MP01774143001	545,00
	Open cabinet module 120 cm	MP01774143002	857,00
	H2 cabinet R22 module 40 cm	MP01774143010	1.024,00
	H2 cabinet R22 module 80 cm	MP01774143011	1.352,00
	Door 40 cm opening right/left	MO01413411000	260,00
	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz	MO01413407001	316,00
	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz	MO01413407002	367,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	380,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	470,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	545,00

	Description	Code	Price Euro
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	665,00
	Shelf for cabinet 40 cm	MO01419999010	135,00
	Shelf for cabinet 80 cm	MO01419999011	160,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Lowered foot H 50 mm	MO01999999010	50,00
	Planar side panel right made of AISI 304 stainless steel, thickness 30/10 mm for Roc 700 *	MO01419928000	360,00
	Planar side panel left made of AISI 304 stainless steel, thickness 30/10 mm for Roc 700 *	MO01419928001	360,00
	Squared side panel right made of AISI 304 stainless steel, thickness 60 mm for Roc 700 *	MO01419928010	750,00
	Squared side panel left made of AISI 304 stainless steel, thickness 60 mm for Roc 700 *	MO01419928011	750,00
	Rounded side panel right made of AISI 304 stainless steel, thickness 120 mm for Roc 700 *	MO01419928004	850,00
	Rounded side panel left made of AISI 304 stainless steel, thickness 120 mm for Roc 700 *	MO01419928005	850,00
	Planar side panel made of AISI 304 stainless steel, thickness 30/10 mm for Roc 700+700 *	MO01419928020	720,00
	Squared side panel made of AISI 304 stainless steel, thickness 60 mm for Roc 700+700 *	MO01419928024	1.500,00

	Description	Code	Price Euro
	Rounded side panel made of AISI 304 stainless steel, thickness 120 mm for Roc 700+700 *	MO01419928022	1.400,00
	Frontal plinth made of AISI 304 stainless steel Price per meter		180,00
	Side plinth made of AISI 304 stainless steel for Roc 700	MO01419901002	126,00
	Side plinth made of AISI 304 stainless steel for Roc 700+700	MO01419901007	252,00
	Bridge system support From 40 cm to 160 cm price per meter For dimensions over 160 cm, price on request		487,00
	Top extension, module 40 cm	MO01419911001	232,00
	Top extension, module 60 cm	MO01419911003	248,00
	Top extension, module 80 cm	MO01419911000	273,00
	Top extension, module 100 cm	MO01419911004	298,00
	Top extension, module 120 cm	MO01419911002	309,00
	Tray holder structure, side fixing D: 780 mm Price per meter		1.600,00
	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm		1.040,00
	Price increase for integration of electric salamander support GN 2/3 on tray holder structure. Dimensions 680x450 mm		890,00

Description		Code	Price Euro
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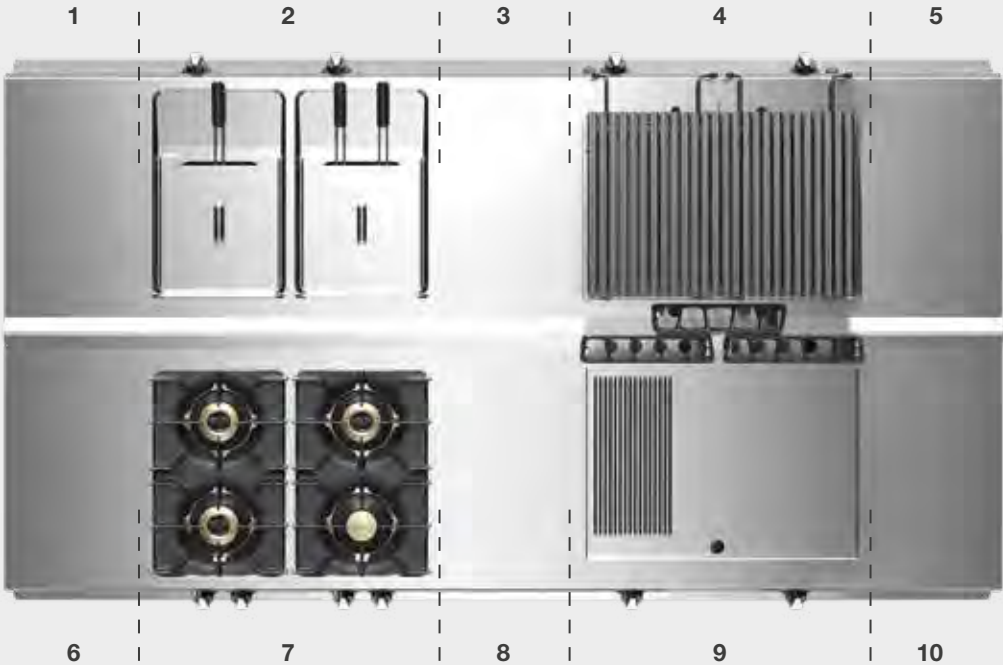


Aesthetic customization of doors, control panel and sides with high resistance dust coating.

On request

Single working top

+ 900 euro / module

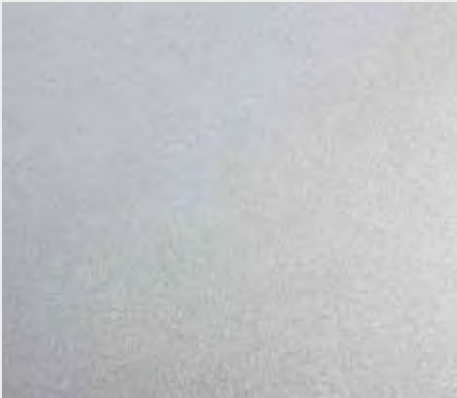


Characteristics

Maximum length 4 meters.
Single control panel.
The working top is made of AISI 304 with a thickness of 20/10 mm with a special brushed stainless steel finish.
The side panels will be put laterally.

Price

For single working top one side or 2 single working top back to back's price the price can be calculated adding € 900 to every single modular's price.



Roc 700

Refrigerated tables

Available for all top models. Disposition of elements to specify at order.

The price of the refrigerated table includes the assembly kit of cooking elements.

Remote refrigerated tables on request.

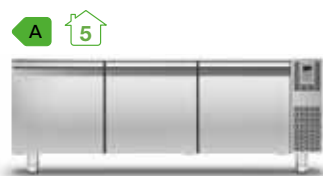


60 60 mm insulation thickness

Forced air refrigeration

Automatic evaporation of condensing water

Hot gas defrost



Plug-in refrigerated tables -2°+8°C

2 doors

Code: **TS12/1M-490-07**
 Dimensions LxDxH: 1200x680x590 mm
 Equipment: 2 grids GN 1/1
 2 slides
 Price Euro: **4.653,00**

Voltage: 220/240V - 50Hz
 Total rate: 250 W - 1,15 A
 Cooling capacity: 406 W*
 Cooling gas: R290
 Consumption: 409 kWh

* Evap. -10°C cond. 55°C

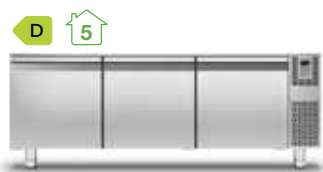
3 doors

Code: **TS16/1M-490-07**
 Dimensions LxDxH: 1600x680x590 mm
 Equipment: 3 grids GN 1/1
 3 slides
 Price Euro: **5.288,00**

Voltage: 220/240V - 50Hz
 Total rate: 250 W - 1,15 A
 Cooling capacity: 406 W*
 Cooling gas: R290
 Consumption: 409 kWh

* Evap. -10°C cond. 55°C

Technical compartment located on the right. Possibility to change position on the left without extra cost. To be requested at order.



Plug-in freezer tables -15°-22°C

2 doors

Code: **TS12/1B-490-07**
 Dimensions LxDxH: 1200x680x590 mm
 Equipment: 2 grids GN 1/1
 2 slides
 Price Euro: **5.419,00**

Voltage: 220/240V - 50Hz
 Total rate: 850 W - 3,9 A
 Cooling capacity: 569 W*
 Cooling gas: R290
 Consumption: 1535 kWh

* Evap. -30°C cond. 55°C

3 doors

Code: **TS16/1B-490-07**
 Dimensions LxDxH: 1600x680x590 mm
 Equipment: 3 grids GN 1/1
 3 slides
 Price Euro: **6.303,00**

Voltage: 220/240V - 50Hz
 Total rate: 850 W - 3,9 A
 Cooling capacity: 569 W*
 Cooling gas: R290
 Consumption: 1535 kWh

* Evap. -30°C cond. 55°C

Technical compartment located on the right. Possibility to change position on the left without extra cost. To be requested at order.



1 refrigerated drawer GN 1/1
-2°+8°C / -15°-22°C

Code: **O60121111104**

Increase of Euro: **388,00**



2 refrigerated drawers GN 1/1
-2°+8°C / -15°-22°C

Code: **O60121211104**

Increase of Euro: **480,00**

Roc 900

- 477** Gas ranges
- 493** Gas solid tops
- 505** Electric ranges
- 511** Electric solid tops
- 517** Induction hobs
- 523** Infrared hobs
- 529** Pasta cookers
- 535** Bain marie
- 543** Fryers
- 557** Heated chip dump
- 561** Griddles
- 575** Aqua grills
- 583** Lava stone grills
- 589** Boiling pans
- 599** Bratt pans
- 603** Tilting bratt pans
- 615** Neutral elements
- 624** General accessories and single working top
- 628** Refrigerated tables



Roc 900. Performance and design

Roc 900 is designed with style and attention to detail. Made to work hard, it offers the best of itself in every kitchen, even in the most productive. The large cooking zones facilitate operations, while the high performance allows you to reduce food preparation times.

Characteristics



1

Modularity
40, 80, 120 cm

2

Plinth in
stainless steel

3

Handles are in brushed
aluminum finish

4

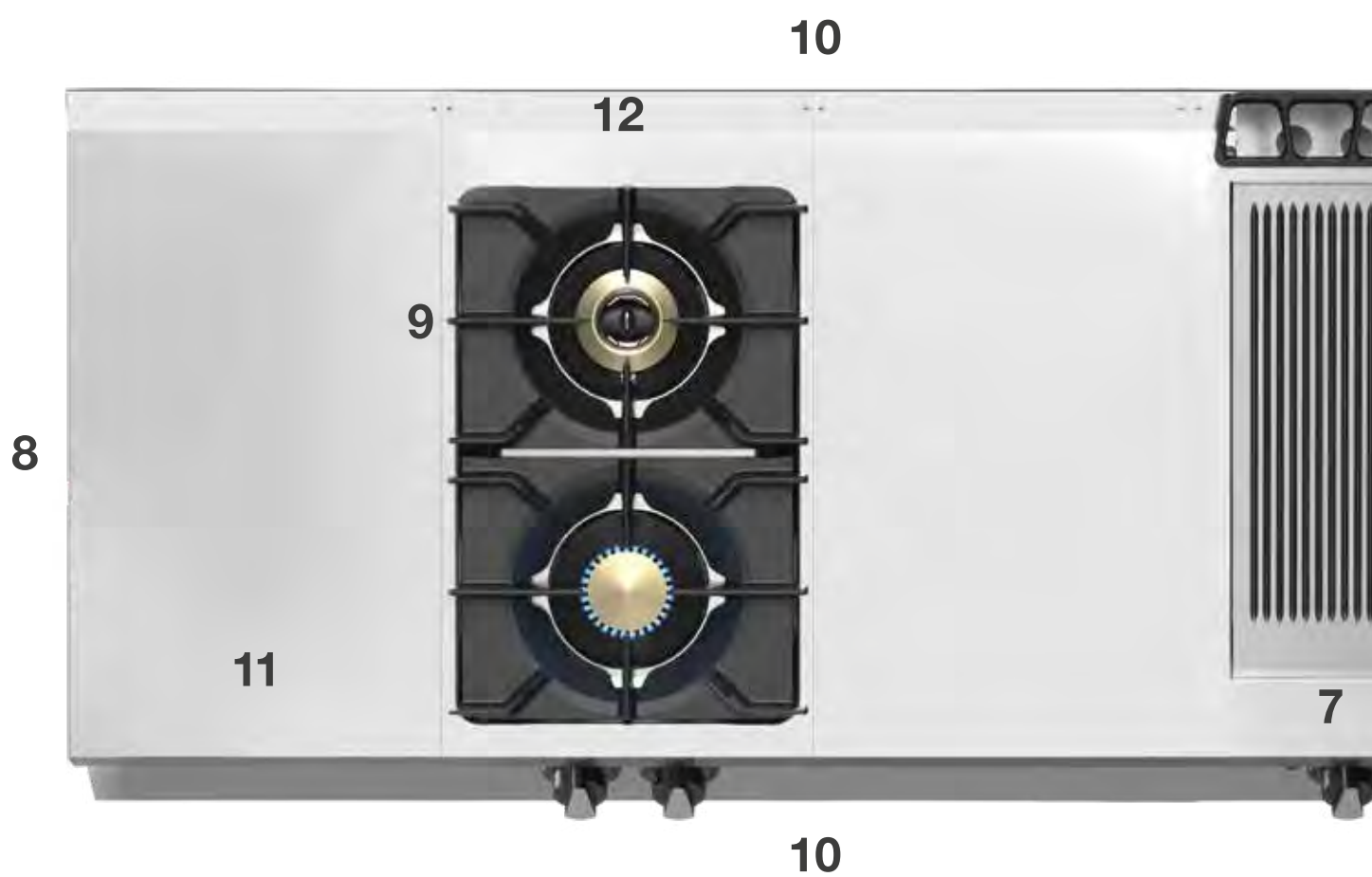
Knobs are in brushed
aluminum finish

5

Cast
iron flue

6

Water
tap



7

Gas or electric models

8

Shaped or linear sides

9

Pressed working top or top with enamelled/ stainless steel containers

10

Double system for connecting adjoining elements side by side

11

Thickness of elevated surface in 20/10 mm

12

Shaped top with a rear splashback h 22 mm

One side Roc 900

The modular elements of the Roc 900 range allow you to customized cooking block in order to satisfy every production need.

Adjacent modular units

Composition of adjacent modular units with a jointing and fixing system to provide a linear aesthetic solution



Modular elements with a single working top

Composition of elements with a solid single working top without joints.
The working top is made with a special brushed stainless steel finish.
Maximum length 4 meters.

+900 € / module

The single working top one side's price can be calculated adding € 900 to every single modular's price.



Bridge installation

Top and cupboard elements can be arranged to free up space which can then be used for the storage of pan trolleys.



Top on a refrigerated base

Composition using top on a refrigerated base to create an autonomous work area so that ingredients are at hand.



Roc 1600/ 1800 cooking island

The modular elements of the Roc 700 and 900 range allow you to make cooking islands of two sides in order to double the kitchen productivity.

Adjacent modular units back to back

Island composition with Roc 700 or 900 using back to back units to create different preparation lines.



Adjacent modular units with 2 single working top back to back

Island composition with Roc 700 or 900 using back to back units with 2 single working top without joints. The working top is made with a special brushed stainless steel finish. Maximum length 4 meters.

+900 € / module

The 2 single working top back to back's price can be calculated adding € 900 to every single modular's price.







Design

The brushed aluminum handles allow for a secure and sturdy grip



Knobs

The refined design of the knobs characterizes the entire Roc range. Made of aluminum, they offer comfort of use and durability. Equipped with an anti-liquid leakage gasket



Chimney

Removable cast iron gas exhaust flue grill



Modularity

Models available with unit of 40, 80 and 120 cm on top version, open cabinet or cabinet with doors.



Burners and grids

Burners complete with pilot flame are available with a double or single crown. There are cast iron versions to offer the power desired by the chef. The grids with long cast iron spokes ensure high load capacity and are suitable for pots with a reduced diameter.



Working top

Made of AISI 304 stainless steel with a thickness of 20/10 mm thick.



Models with oven

Available models on gas or electric oven.



High resistance glass ceramic

Induction and infrared cooking tops made of Schott glass ceramic with a high load resistance.



Side panel

Planar, squared and rounded side panel for both wall and island installation.



Stainless steel / masonry plinths

Predisposed for installation on hollow masonry base and AISI 304 stainless steel base.



Top extension

Additional top in AISI 304 stainless steel, increases the support surface for plates, pots and pans.



H2 Compartments

Hygienic compartments in AISI 304 stainless steel with H2 radius. Finishing available for door and open cabinet.



Pan holder grill

Bridge support for pots, pans and trays during the cooking phases. Made of AISI 304 stainless steel, it can be combined with a salamander support. Dimensions customised.



Heating element

Element inserted in a closed compartment to keep dishes at serving temperature.



Salamander stand

The column installed on the top allows the placement of the salamander on the working area, keeping the lower surfaces free.



Chest of drawers and shelf

Compartments with a width of 40 and 80 cm can be customized with 1 or 2 drawers.

In open compartments or compartments with a door the installation of a central shelf allows for better organization of the space.



Electric sockets

The Schuko socket (IP20 or IP44) installed on the dashboard facilitates the use of small appliances. The safety cover prevents damage from accidental leakage of liquids.



Trays built into the top

Custom-made compartment for the installation of basins for ingredients on the worktop.



Horizontal induction

Induction hobs with two cooking zones can be installed vertically on an 80 cm wide cabinet.



Remote induction

Electric-powered cooking blocks can be ignited by remoting the induction hob motor in a dedicated technical compartment.



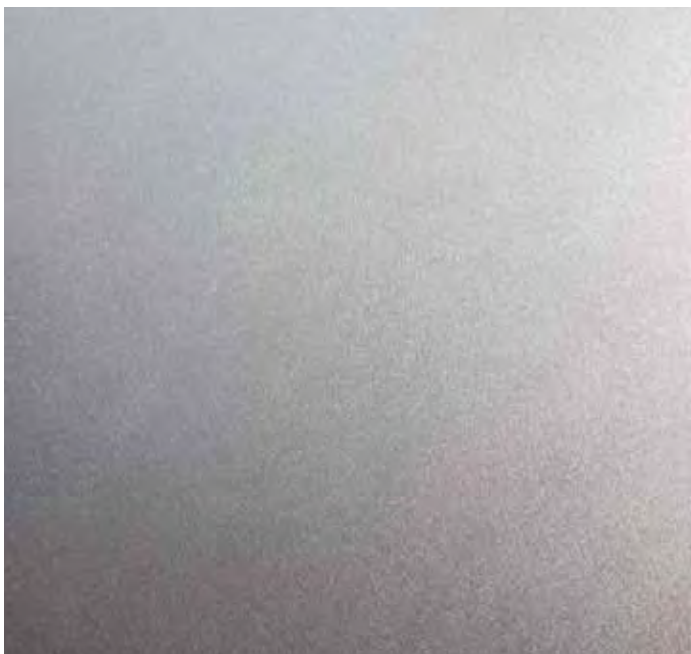
Water tap

Tap installed on a AISI 304 stainless steel column.
Allows for filling of pots and pans already positioned on the hob.



Colours

Aesthetic customization of doors, control panel and sides with high resistance dust coating.



Brushed stainless steel finish

The single working top is made of a special brushed stainless steel finish. The surface become more resistant with delicate nuances.





Gas ranges



Working top

Worktop and well in AISI 304 stainless steel, with a thickness of 20/10 mm

Cast iron burners and double crown with brass burner cap

Models with pressed top or stainless steel containers (optional)

Grids

For single burner in cast iron or stainless steel (optional)

Dishwasher safe

Minimum pan diameter 12 cm

Oven

Gas or electric static/convection

Maximum temperature 300°C

Holds 3 GN 2/1 trays with grill included

Chamber and isolating inner door made of AISI 430 stainless steel

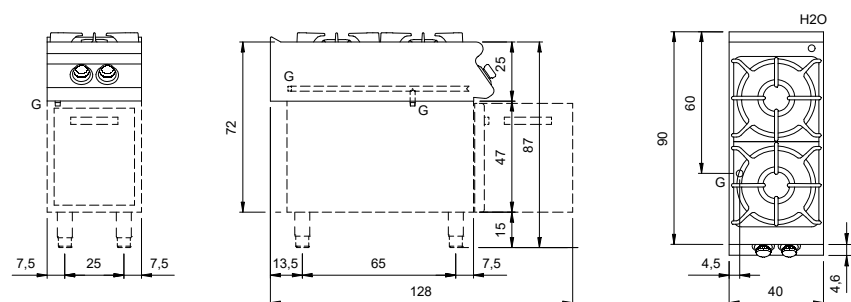
Door closes with an inner seal

Performance

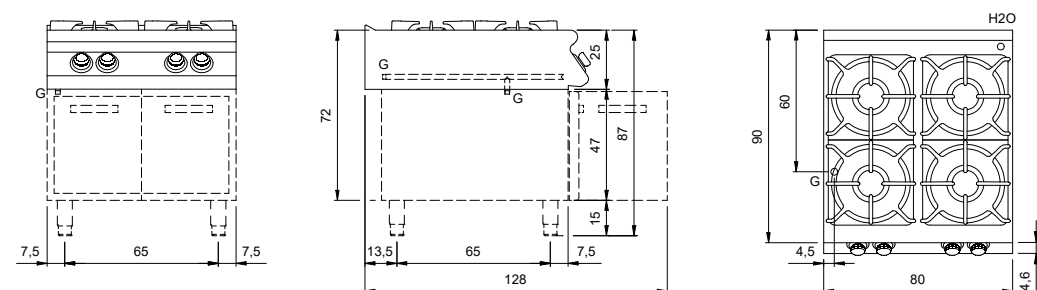
Burner power	Pan diameter	Boiling time min/100°C*	Pan material	Foods
5,5 kW	Ø 28	6' 10"	Aluminium	Rice - Pasta
6 kW	Ø 28	6'	Copper	Sauce - Broth
7,5 kW	Ø 28	5' 30"	Stainless Steel	Meat - fish
10 kW	Ø 28	5'		

* Average boiling time for 2 litres of water in aluminium pan with a diameter of 28 cm and height of 17 cm, with a lid

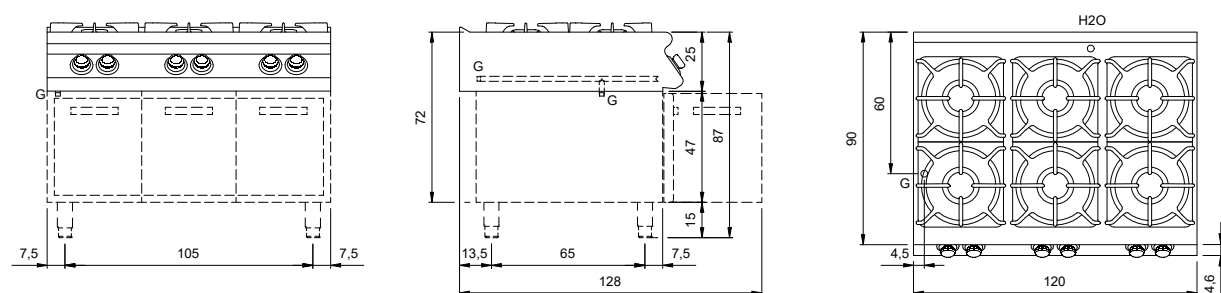
Gas ranges pressed worktop, 2 burners



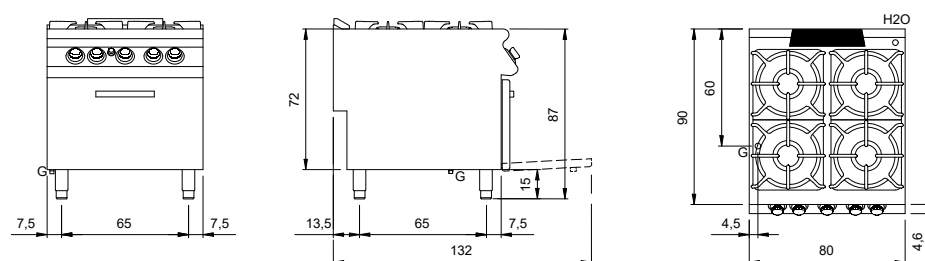
Gas ranges pressed worktop, 4 burners



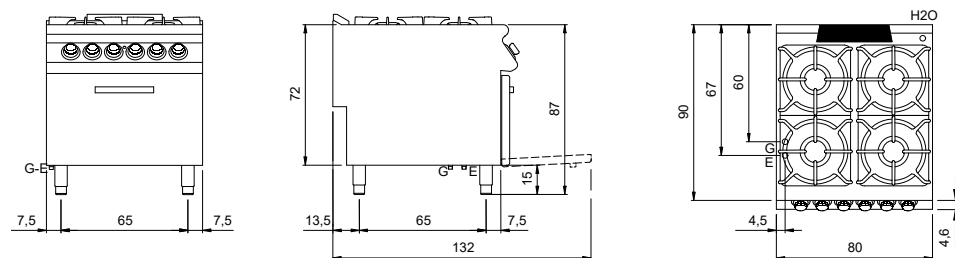
Gas ranges pressed worktop, 6 burners



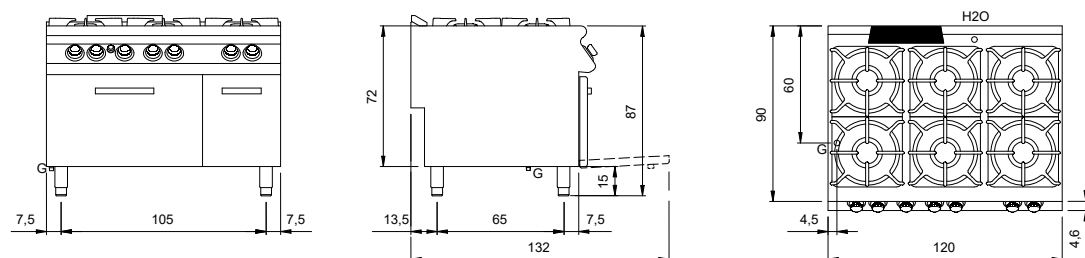
Gas ranges pressed worktop, 4 burners with gas oven



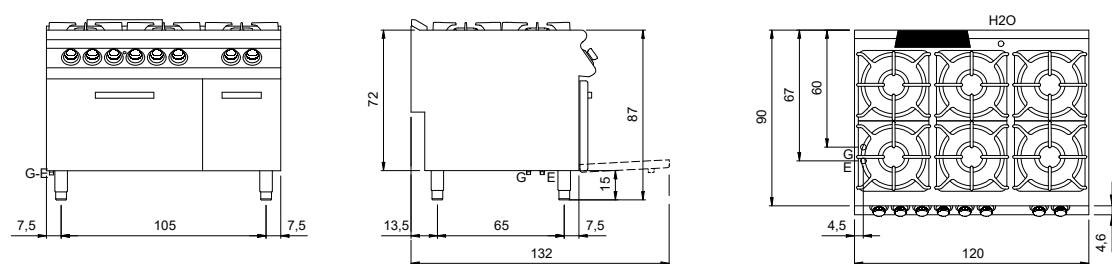
Gas ranges pressed worktop, 4 burners with electric oven



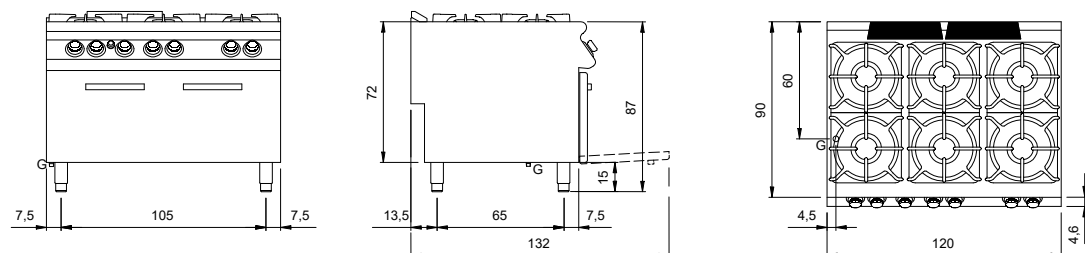
Gas ranges pressed worktop, 6 burners with gas oven



Gas ranges pressed worktop, 6 burners with electric oven



Gas ranges pressed worktop, 6 burners with maxi gas oven






Total gas power **16 kW - 13758 kcal/h**

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 burners pressed worktop, top	R90/40PCG/T	400x900x280	43	0,22	1.734,00
	2 burners pressed worktop, on open cabinet	R90/40PCG/A	400x900x870	57,6	0,48	2.129,00
	2 burners, pressed worktop, on cabinet with door	R90/40PCG/P	400x900x870	61,6	0,48	2.352,00

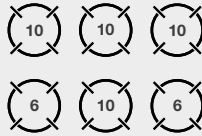
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power **36 kW - 30955 kcal/h**

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 burners pressed worktop, top	R90/80PCG/T	800x900x280	75	0,42	2.920,00
	4 burners pressed worktop, on open cabinet	R90/80PCG/A	800x900x870	95,1	0,917	3.399,00
	4 burners, pressed worktop, on cabinet with doors	R90/80PCG/P	800x900x870	102,1	0,917	3.846,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Total gas power **52 kW - 44712 kcal/h**

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners pressed worktop, top	R90/120PCG/T	1200x900x280	103	0,62	4.092,00
	6 burners pressed worktop, on open cabinet	R90/120PCG/A	1200x900x870	131,6	1,353	4.831,00
	6 burners, pressed worktop, on cabinet with doors	R90/120PCG/P	1200x900x870	141,6	1,353	5.502,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power **44 kW - 37834 kcal/h**

Burners power 36 kW

Gas oven

Power 8 kW

Internal dimensions 555x660x289 mm

Temperature range 95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners pressed worktop, gas oven	R90/80CFG	800x900x870	154	0,917	4.508,00

Equipment:
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power **36 kW - 30955 kcal/h**

Burners power 36 kW

Electric oven

Power 6 kW

Voltage 380-415 V 3N 50-60 Hz

Internal dimensions 555x660x257 mm

Temperature range 50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners pressed worktop, electric static oven	R90/80CFGE	800x900x870	154,1	0,917	5.051,00

Equipment:
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power **36 kW - 30955 kcal/h**

Burners power 36 kW

Electric oven

Power 6 kW

Voltage 380-415 V 3N 50-60 Hz

Internal dimensions 555x655x255 mm

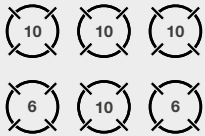
Temperature range 50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners pressed worktop, electric convection oven	R90/80CFGEV	800x900x870	154,1	0,917	5.242,00

Equipment:
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 900

 			Total gas power	60 kW - 51591 kcal/h
			Burners power	33,5 kW
			Gas oven	
			Power	8 kW
			Internal dimensions	555x660x289 mm
			Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners pressed worktop, gas oven	R90/120CFG	1200x900x870	186,6	1,353	6.389,00

Equipment:
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 			Total gas power	52 kW - 44712 kcal/h
			Burners power	52 kW
			Electric oven	
			Power	6 kW
			Voltage	380-415 V 3N 50-60 Hz
			Internal dimensions	555x660x257 mm
			Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners pressed worktop, electric static oven	R90/120CFGE	1200x900x870	186,6	1,353	6.652,00

Equipment:
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 			Total gas power	52 kW - 44712 kcal/h
			Burners power	52 kW
			Electric oven	
			Power	6 kW
			Voltage	380-415 V 3N 50-60 Hz
			Internal dimensions	555x655x255 mm
			Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners pressed worktop, electric convection oven	R90/120CFGEV	1200x900x870	186,6	1,353	6.871,00

Equipment:
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



10

10

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6

10

6

Total gas power

64 kW - 55031 kcal/h

Burners power

52 kW

Gas oven

Power

12 kW

Internal dimensions

955x655x310 mm

Temperature range

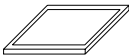
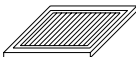
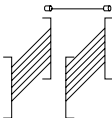
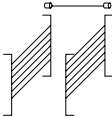
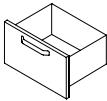
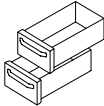
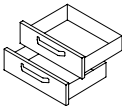
95°-300°C

Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners pressed worktop, gas oven maxi	R90/120CFGG	1200x900x870	203,5	1,353	6.701,00

Equipment:
1 oven grid maxi 930x650 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 900

483

	Description	Code	Price Euro
	Water tap to be fixed on the top In the order please specify the model of the equipment the water tap is to be fixed on	MO01999922000	519,00
	Substitution of cast iron grill with stainless steel grill per burner To be requested at order		145,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Smooth plate 1 burner made of stainless steel FE430B	MO01410104005	263,00
	Ribbed plate 1 burner made of stainless steel FE430B	MO01410104006	306,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00

	Description	Code	Price Euro
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Burners variation Powers available: 3.5 - 6 - 7.5 - 10 kW To be requested at order		120,00




Total gas power 13 kW - 11178 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 burners, enamelled containers, top	R90/40PCGB/T	400x900x280	43,1	0,22	1.546,00
	2 burners, enamelled containers, on open cabinet	R90/40PCGB/A	400x900x870	57,6	0,48	1.942,00
	2 burners, enamelled containers, on cabinet with door	R90/40PCGB/P	400x900x870	61,6	0,48	2.165,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 26 kW - 22356 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 burners, enamelled containers, top	R90/80PCGB/T	800x900x280	75	0,42	2.546,00
	4 burners, enamelled containers, on open cabinet	R90/80PCGB/A	800x900x870	95,1	0,917	3.024,00
	4 burners, enamelled containers, on cabinet with doors	R90/80PCGB/P	800x900x870	102,1	0,917	3.472,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power 37 kW - 31815 kcal/h

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	6 burners enamelled containers, top	R90/120PCGB/T	1200x900x280	103	0,62	3.531,00
	6 burners enamelled containers, on open cabinet	R90/120PCGB/A	1200x900x870	131,6	1,353	4.269,00
	6 burners, enamelled containers, on cabinet with doors	R90/120PCGB/P	1200x900x870	141,6	1,353	4.940,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	Total gas power 34 kW - 29235 kcal/h	
	Burners power	26 kW
 	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners, enamelled containers, gas oven	R90/80CFGB	800x900x870	154,1	0,917	4.122,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	Total gas power 26 kW - 22356 kcal/h	
	Burners power	26 kW
 	Electric oven	
	Power	6 kW
	Voltage	380-415 V 3N 50-60 Hz
	Internal dimensions	555x660x257 mm
	Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners, enamelled containers, electric static oven	R90/80CFGEB	800x900x870	154,1	0,917	4.562,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	Total gas power 26 kW - 22356 kcal/h	
	Burners power	26 kW
 	Electric oven	
	Power	6 kW
	Voltage	380-415 V 3N 50-60 Hz
	Internal dimensions	555x655x255 mm
	Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners, enamelled containers, electric convection oven	R90/80CFGEBV	800x900x870	154,1	0,917	4.782,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

		 Total gas power	45 kW - 38694 kcal/h
		Burners power	37 kW
		 Gas oven	
		Power	8 kW
		Internal dimensions	555x660x289 mm
		Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, gas oven	R90/120CFGB	1200x900x870	186,6	1,353	5.827,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

		 Total gas power	37 kW - 31815 kcal/h
		Burners power	37 kW
		 Electric oven	
		Power	6 kW
		Voltage	380-415 V 3N 50-60 Hz
		Internal dimensions	555x660x257 mm
		Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, electric static oven	R90/120CFGEB	1200x900x870	186,6	1,353	6.090,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

		 Total gas power	37 kW - 31815 kcal/h
		Burners power	37 kW
		 Electric oven	
		Power	6 kW
		Voltage	380-415 V 3N 50-60 Hz
		Internal dimensions	555x655x255 mm
		Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners, enamelled containers, electric convection oven	R90/120CFGEBV	1200x900x870	186,6	1,353	6.310,00

Equipment:
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



7,5

5,5

7,5

5,5

5,5

5,5

Total gas power

49 kW - 42133 kcal/h

Burners power

33,5 kW

Gas oven

Power12 kW

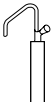
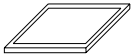
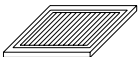
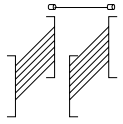
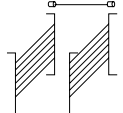
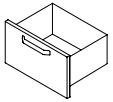
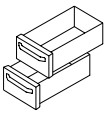
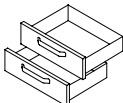
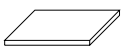
Internal dimensions955x655x310 mm

Temperature range95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, gas oven maxi	R90/120CFGGB	1200x900x870	201,6	1,353	6.139,00

Equipment:
1 oven grid maxi 930x650 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Water tap to be fixed on the top In the order please specify the model of the equipment the water tap is to be fixed on	MO01999922000	519,00
	Replacement enamelled container with stainless steel container, 1 burner To be requested at order		85,00
	Substitution of cast iron grill with stainless steel grill, 1 burner To be requested at order		155,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Smooth plate 1 burner made of cast iron (Extra EU)	MO01410104003	263,00
	Ribbed plate 1 burner made of cast iron (Extra EU)	MO01410104004	306,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00

Description		Code	Price Euro
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

Modification of burners power kit

40 cm module		80 cm module		120 cm module	
	Model MO01990117015	 	Model MO01990117020	  	Model MO01990117030
	Price Euro: 120,00	 	Price Euro: 120,00	  	Price Euro: 120,00
		80 cm module		120 cm module	
		 	Model MO01990117025	  	Model MO01990117035
		 	Price Euro: 240,00	  	Price Euro: 240,00



Gas solid tops



Plate

Cast iron radial plate, 1.5 cm thick
High resistance to impact and cleaning
Central burner power 12/7 kW
Temperature range: 120°-500°C

Plate and burner models

Single and double crown cast iron burners with brass burner cap
Power: 6 - 10 kW (pressed worktop)
Power: 5.5 - 7.5 kW (Worktop with well)
Compatible with all types of gas, interchangeable nozzles

Oven

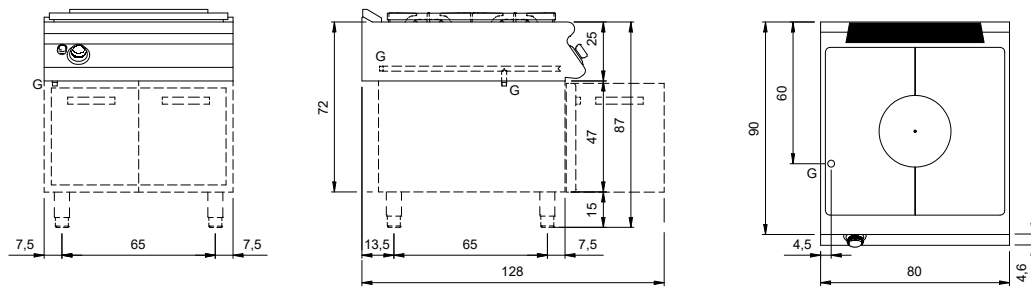
Maximum temperature 300°C with 8 kW power, holds 3 GN 2/1 trays
Chamber and isolating inner door made of AISI 430 stainless steel
Door closes with an inner seal

Performance

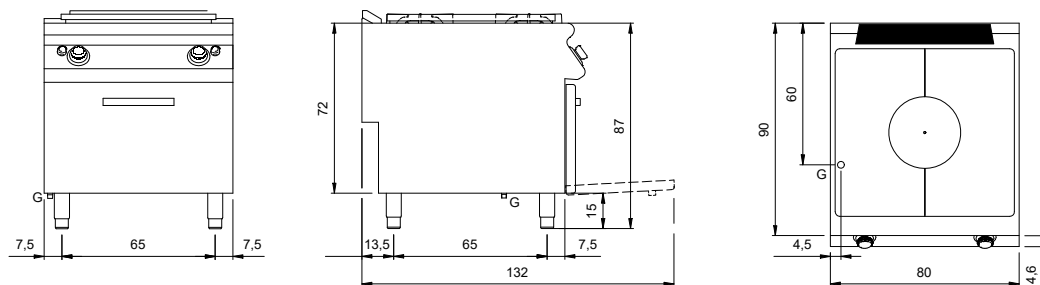
Plate power	Heating min/450°C	Burner power	Pan diameter	Boiling time min/100°C*
7 kW	35'	5,5 kW	Ø 28	6' 10"
12 kW	25'	6 kW	Ø 28	6'
		7,5 kW	Ø 28	5' 30"
		10 kW	Ø 28	5'

Average boiling time for 2 litres of water in aluminium pan with a diameter of 28 cm and height of 17 cm, with a lid

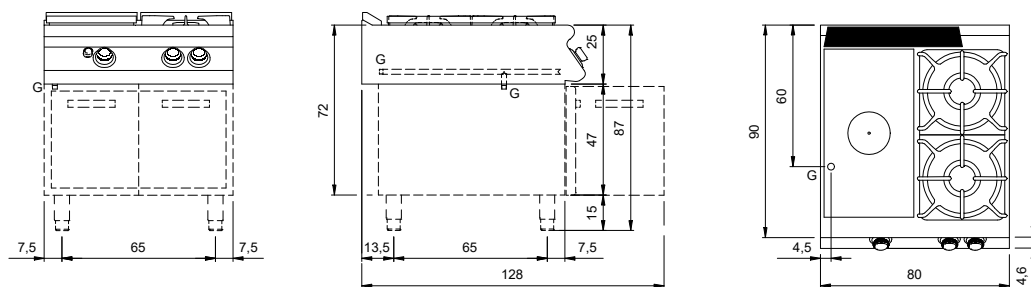
Gas solid tops



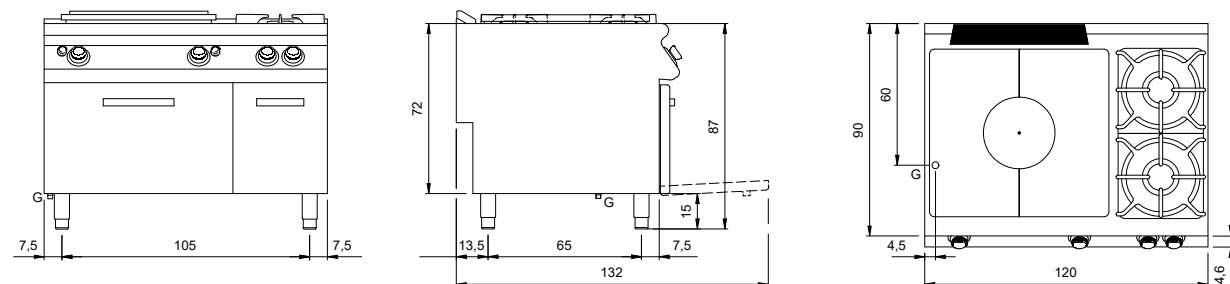
Gas solid tops, with oven



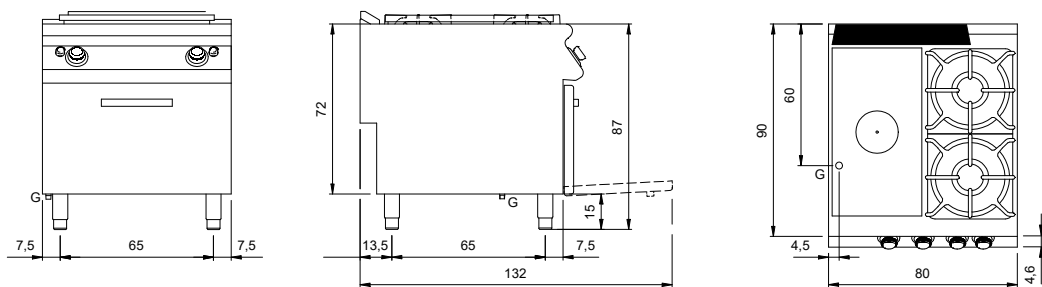
Gas solid tops, 2 burners pressed worktop



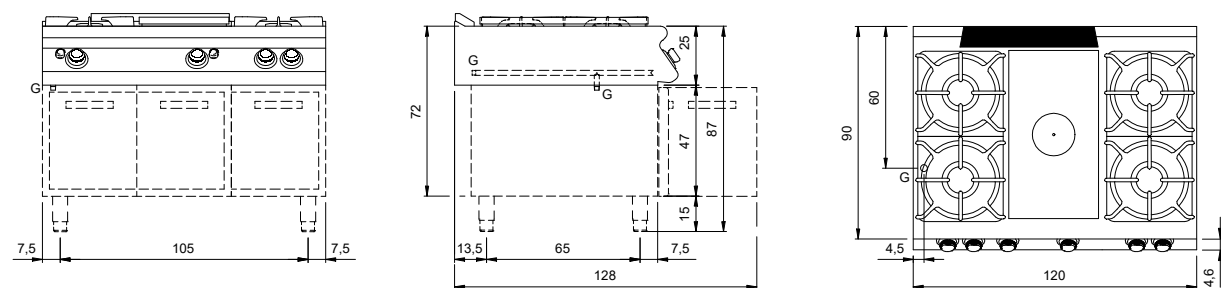
Gas solid tops, 2 burners pressed worktop with oven



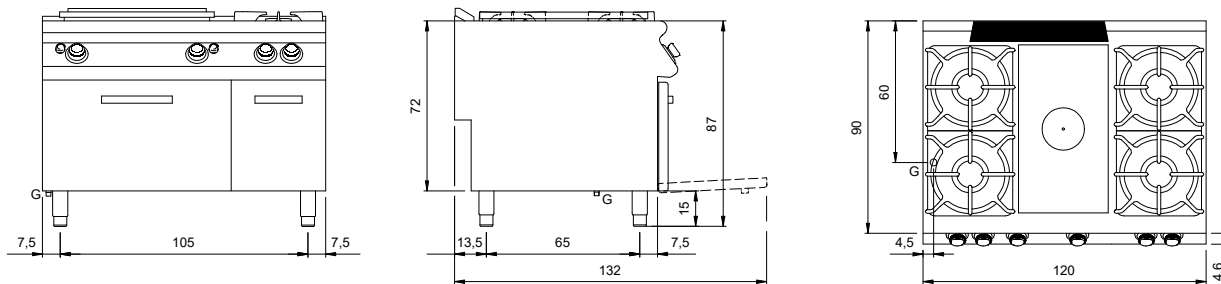
Gas solid tops, 2 burners pressed worktop with oven



Gas solid tops, 4 burners pressed worktop



Gas solid tops, 4 burners pressed worktop with oven



G - Gas connection 1/2"



	Total gas power	12 kW - 10319 kcal/h
	Power plate	12 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, top	R90/80TPG/T	800x900x280	105	0,42	2.770,00
	Gas solid tops, on open cabinet	R90/80TPG/A	800x900x870	124,2	0,917	3.158,00
	Gas solid tops, on cabinet with doors	R90/80TPG/P	800x900x870	129	0,917	3.587,00

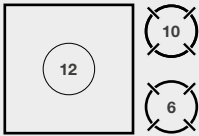
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



	Total gas power	20 kW - 17197 kcal/h
	Power plate	12 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, with gas oven	R90/80TPFG	800x900x870	157,1	0,917	4.689,00

Equipment:
 1 hook for lifting disk
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



**Total gas power**

36 kW - 30955 kcal/h

Power plate

12 kW

Power burners

16 kW

**Gas oven**

Power

8 kW

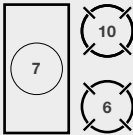
Internal dimensions

555x660x289 mm

Temperature range

95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 2 burners pressed worktop, gas oven	R90/120TPFG	1200x900x870	220	1,353	6.287,00
	Equipment: 1 hook for lifting disk 1 oven grid GN 2/1 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					



**Total gas power**

23 kW - 19777 kcal/h

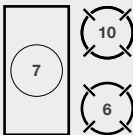
Power plate

7 kW

Power burners

16 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 2 burners pressed worktop, top	R90/80TPPGF/T	800x900x280	78	0,42	3.793,00
	Gas solid tops, 2 burners pressed worktop, on open cabinet	R90/80TPPGF/A	800x900x870	112	0,917	4.308,00
	Gas solid tops, 2 burners pressed worktop, on cabinet with doors	R90/80TPPGF/P	800x900x870	117	0,917	4.735,00
	Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					



**Total gas power**

31 kW - 24936 kcal/h

Power plate

7 kW

Power burners

16 kW

**Gas oven**

Power

8 kW

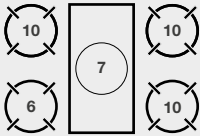
Internal dimensions

555x660x289 mm

Temperature range

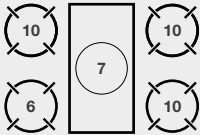
95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 2 burners pressed worktop, gas oven	R90/80TPPGF/GF	800x900x870	156,5	0,917	5.462,00
	Equipment: 1 hook for lifting disk 1 oven grid GN 2/1 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					

			Total gas power	43 kW - 36974 kcal/h
			Power plate	7 kW
			Power burners	36 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 4 burners pressed worktop, top	R90/120TPPGF/T	1200x900x280	103	0,62	5.044,00
	Gas solid tops, 4 burners pressed worktop, on open cabinet	R90/120TPPGF/A	1200x900x870	151	1,353	5.798,00
	Gas solid tops, 4 burners pressed worktop, on cabinet with doors	R90/120TPPGF/P	1200x900x870	162	1,353	6.444,00

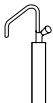
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

			Total gas power	51 kW - 43853 kcal/h
			Power plate	7 kW
			Power burners	21,5 kW
			Gas oven	
			Power	8 kW
			Internal dimensions	555x660x289 mm
			Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 4 burners pressed worktop, gas oven	R90/120TPPFGF/P	1200x900x870	190	1,353	6.998,00

Equipment:
1 hook for lifting disk, 1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

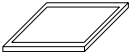
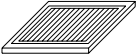
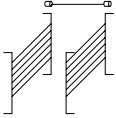
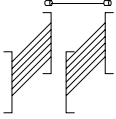
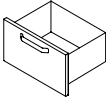
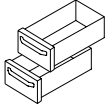
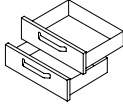
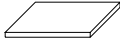
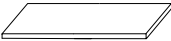
	Description	Code	Price Euro
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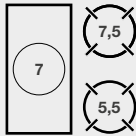
	Water tap to be fixed on the top		
	In the order please specify the model of the equipment the water tap is to be fixed on	MO01999922000	519,00

	Substitution of cast iron grill with stainless steel grill per burner		
	To be requested at order		145,00

	Chimney extension H 21.5 cm		
	To be requested at order	MO01999907000	250,00

	Chimney diverter		
		MO01219907000	560,00

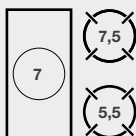
	Description	Code	Price Euro
	Smooth plate 1 burner made of stainless steel FE430B	MO01410104005	263,00
	Ribbed plate 1 burner made of stainless steel FE430B	MO01410104006	306,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Burners variation Powers available: 3.5 - 6 - 7.5 - 10 kW To be requested at order		120,00

	Total gas power	20 kW - 17198 kcal/h
	Power plate	7 kW
	Power burners	13 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 2 burners enamelled containers, top	R90/80TPPGFB/T	800x900x280	78	0,42	3.606,00
	Gas solid tops, 2 burners enamelled containers, on open cabinet	R90/80TPPGFB/A	800x900x870	109	0,92	4.120,00
	Gas solid tops, 2 burners enamelled containers, on cabinet with doors	R90/80TPPGFB/P	800x900x870	115	0,92	4.548,00

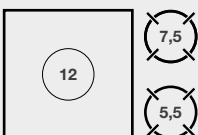
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Total gas power	28 kW - 24077 kcal/h
	Power plate	7 kW
	Power burners	13 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 2 burners enamelled containers, gas oven	R90/80TPPGFB	800x900x870	156	0,92	5.275,00

Equipment:
 1 hook for lifting disk
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

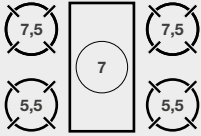



	Total gas power	33 kW - 28376 kcal/h
	Power plate	12 kW
	Power burners	13 kW
	Gas oven	
	Power	8 kW
	Internal dimensions	555x660x289 mm
	Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 2 burners enamelled containers, gas oven	R90/120TPPGFB/P	1200x900x870	217	1,35	6.100,00

Equipment:
 1 hook for lifting disk
 1 oven grid GN 2/1
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





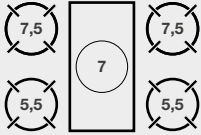
Total gas power **33 kW - 28376 kcal/h**

Power plate	7 kW
Power burners	26 kW

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 4 burners enamelled containers, top	R90/120TPPGFB/T	1200x900x280	104	0,62	4.670,00
	Gas solid tops, 4 burners enamelled containers, on open cabinet	R90/120TPPGFB/A	1200x900x870	152	1,35	5.424,00
	Gas solid tops, 4 burners enamelled containers, on cabinet with doors	R90/120TPPGFB/P	1200x900x870	158	1,35	6.069,00

Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power **41 kW - 35255 kcal/h**

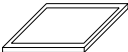
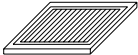
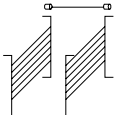
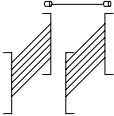
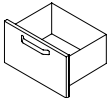
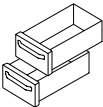
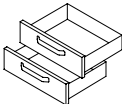
Power plate	7 kW
Power burners	26 kW

Gas oven

Power	8 kW
Internal dimensions	555x660x289 mm
Temperature range	95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas solid tops, 4 burners enamelled containers, gas oven	R90/120TPPGFB/P	1200x900x870	223	1,35	6.624,00

Equipment:
1 hook for lifting disk
1 oven grid GN 2/1
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Water tap to be fixed on the top In the order please specify the model of the equipment the water tap is to be fixed on	MO01999922000	519,00
	Replacement enamelled container with stainless steel container, 1 burner To be requested at order		85,00
	Substitution of cast iron grill with stainless steel grill, 1 burner To be requested at order		155,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Chimney diverter	MO01219907000	560,00
	Smooth plate 1 burner made of cast iron (Extra EU)	MO01410104003	263,00
	Ribbed plate 1 burner made of cast iron (Extra EU)	MO01410104004	306,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00

	Description	Code	Price Euro
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

Modification of burners power kit

40 cm module

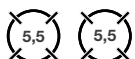


Model
MO01990117015



Price Euro:
120,00

80 cm module



Model
MO01990117020



Price Euro:
120,00

120 cm module



Model
MO01990117030



Price Euro:
120,00

80 cm module



Model
MO01990117025



Price Euro:
240,00

120 cm module



Model
MO01990117035



Price Euro:
240,00



Electric ranges



Working top

Moulded surface with a width of 20/10 mm with a perimeter groove to collect liquids

Plates

In square cast iron 300x300 mm
Power 4 kW per plate
Adjustable temperature with 6 levels of intensity
Square plate insert (optional) to create a single hob and facilitate the removal of the pans

Electric static oven

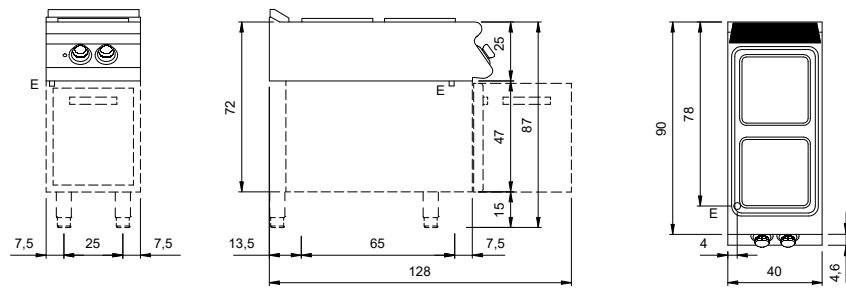
Power 6 kW
Maximum temperature 300°C
Holds 3 GN 2/1 trays with grill included
Chamber and isolating inner door made of AISI 430 stainless steel
Door closes with an inner seal

Performance

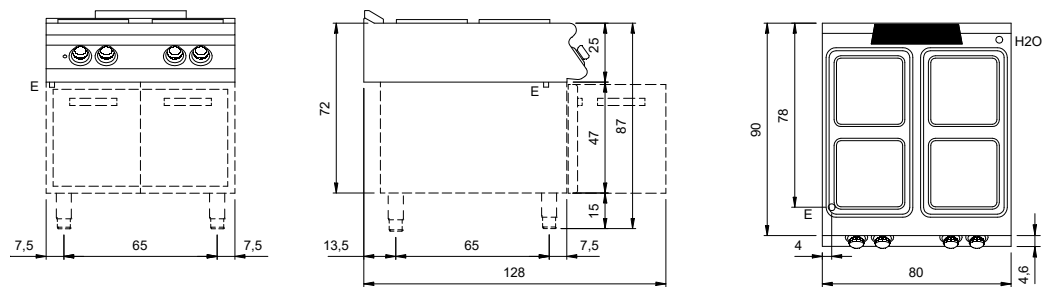
Plate power	Pan diameter	Boiling time min/100°C*
4 kW	Ø 28	4' 17"

* Average boiling time for 2 litres of water in aluminium pan with a diameter of 28 cm and height of 17 cm, with a lid

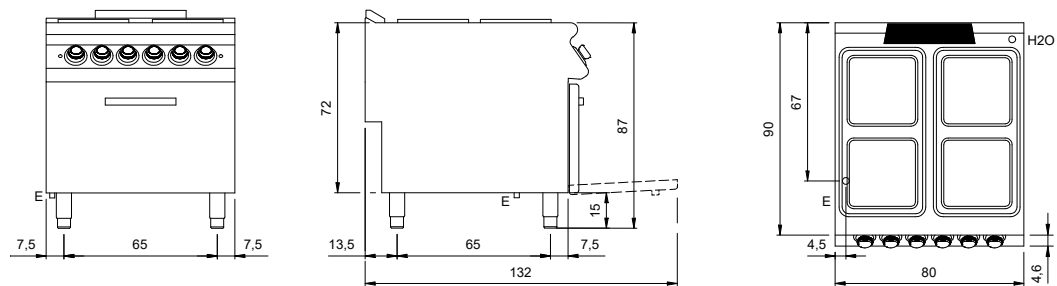
Electric ranges, 2 plates



Electric ranges, 4 plates



Electric ranges, 4 plates with oven



E - Voltage





Total electric power	8 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 square plates, top	R90/40PCEQ/T	400x900x280	45	0,22	2.220,00
	2 square plates, on open cabinet	R90/40PCEQ/A	400x900x870	60	0,48	2.616,00
	2 square plates, on cabinet with doors	R90/40PCEQ/P	400x900x870	62	0,48	2.839,00





Total electric power	16 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 square plates, top	R90/80PCEQ/T	800x900x280	75	0,42	3.425,00
	4 square plates, on open cabinet	R90/80PCEQ/A	800x900x870	103	0,917	3.903,00
	4 square plates, on cabinet with doors	R90/80PCEQ/P	800x900x870	103	0,917	4.350,00





Total electric power	22 kW
Power plates	16 kW
Voltage	380-415 V 3N 50-60 Hz

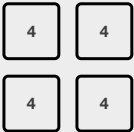


Electric oven	
Power	6 kW
Internal dimensions	555x660x257 mm
Temperature range	50°-300°C

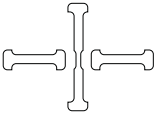
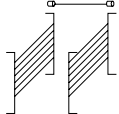
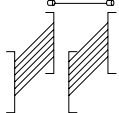
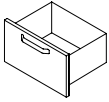
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 square plates, electric static oven	R90/80CFEQ	800x900x870	144,1	0,917	5.806,00

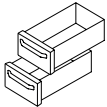
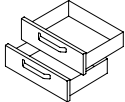
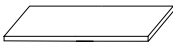
Equipment:
1 oven grid GN 2/1

Roc 900

 	Total electric power 22 kW	
	Power plates	16 kW
	Voltage	380-415 V 3N 50-60 Hz
	Electric oven	
	Power	6 kW
	Internal dimensions	555x660x257 mm
Temperature range		50°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 square plates, electric convection oven	R90/80CFEQV	800x900x870	144,1	0,917	6.029,00
Equipment: 1 oven grid GN 2/1						

	Description	Code	Price Euro
	Water tap to be fixed on the top 80 cm module In the order please specify the model of the equipment the water tap is to be fixed on	MO01999922000	519,00
	Insert for square electric plate, 40 cm module	MO01410401003	66,00
	Insert for square electric plate, 80 cm module	MO01410401002	221,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00

	Description	Code	Price Euro
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Electric solid tops



Plate

In stainless steel 16M05
High resistance to impact and cleaning
Perimeter liquid collection channel

Cooking areas

4 independent cooking zones with
3.4 kW each
Temperature range: 120°-500°C

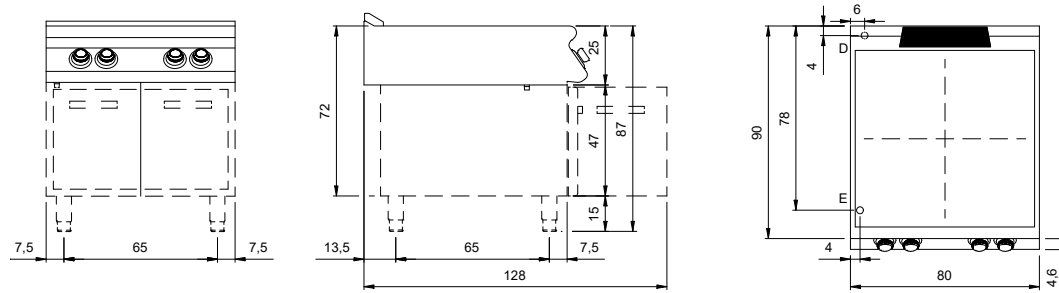
Electric oven

Static/convection, power 6 kw
Maximum temperature 300°C
Holds 3 GN 2/1 trays with grill included
Chamber and isolating inner door made
of AISI 430 stainless steel
Door closes with an inner seal

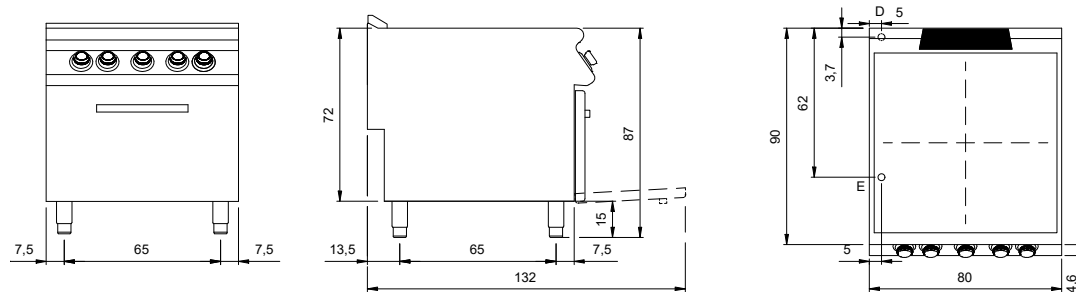
Performance

Plate power	Heating min/450°C
3,4 kW	17'

Electric solid tops, 4 zones



Electric solid tops, 4 zones with electric oven



E - Voltage



Total electric power **13,6 kW**

Voltage 380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric solid tops, top	R90/80TPE/T	800x900x280	125	0,42	4.489,00
	Electric solid tops, on open cabinet	R90/80TPE/A	800x900x870	142	0,917	4.967,00
	Electric solid tops, on cabinet with doors	R90/80TPE/P	800x900x870	149	0,917	5.414,00



Total electric power **19,6 kW**

Power plates 13,6 kW

Voltage 380-415 V 3N 50-60 Hz

Electric oven

Power 6 kW

Internal dimensions 555x660x257 mm

Temperature range 50°-300°C

Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
 Electric solid tops, electric static oven	R90/80TPFE	800x900x870	181	0,917	6.887,00

Equipment:
1 oven grid GN 2/1



Total electric power **19,6 kW**

Power plates 13,6 kW

Voltage 380-415 V 3N 50-60 Hz

Electric oven

Power 6 kW

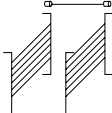
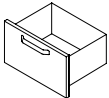
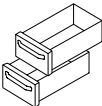
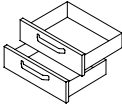
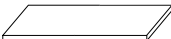
Internal dimensions 555x655x255 mm

Temperature range 95°-300°C

Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
 Electric solid tops, electric convection oven	R90/80TPFEV	800x900x870	181	0,916	7.112,00

Equipment:
1 oven grid GN 2/1

Roc 900

	Description	Code	Price Euro
	Water tap to be fixed on the top 80 cm module In the order please specify the model of the equipment the water tap is to be fixed on	MO01999922000	519,00
	Chimney extension 60 cm H 21.5 cm 80 cm module To be requested at order	MO01999907001	280,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Induction hobs



Working top

- Made of high resistance Schott vitreous enamel
- Perimeter steel sealed to ensure high hygiene standards
- Reduced heat loss for a more comfortable environment

Cooking areas

- From 1 to 4 independent cooking zones, 280 mm diameter with 5 kW power each
- Areas with silkscreened contoured pot recognition system, minimum diameter 12 cm

Wok

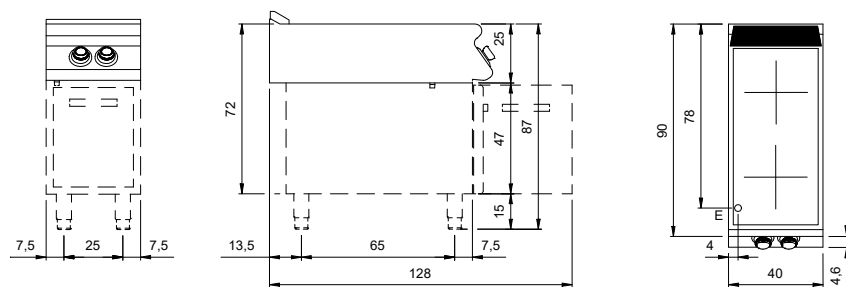
- Inductive hemisphere for wok, power 5 kW

Performance

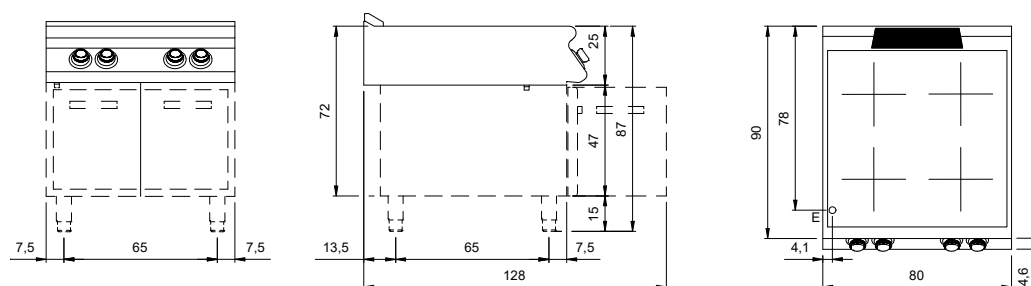
Power cooking zones	Pan diameter	Boiling time min/100°C*
5 kW	Ø 28	2'31"

* Average boiling time for 2 liters of water in an aluminum pot, diameter 28 cm H = 17 cm, with lid

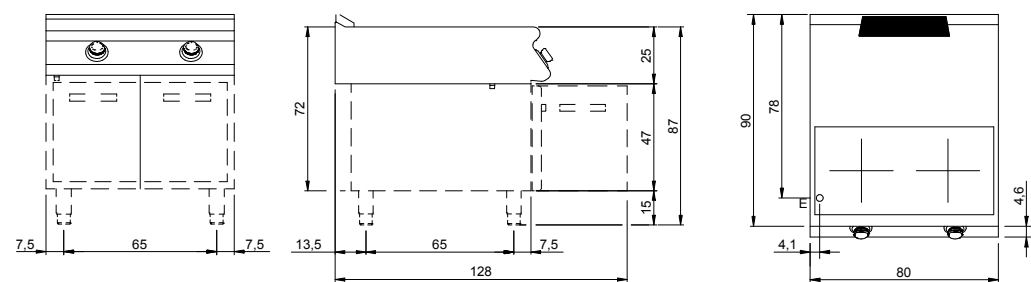
Induction hobs, 2 zones



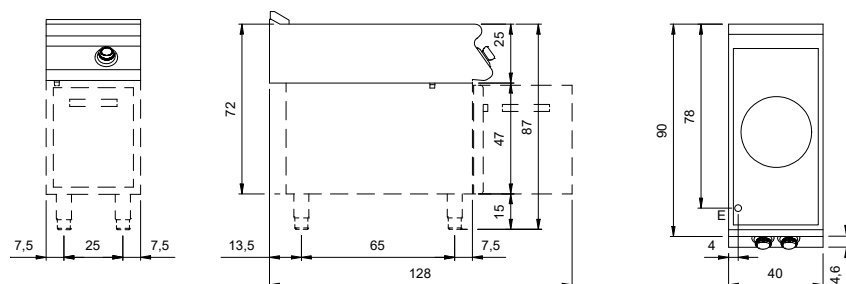
Induction hobs, 4 zones



Induction hobs, 2 horizontal zones



Induction wok





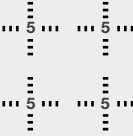


Total electric power	10 kW
Voltage	380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones, top	R90/40IND/T	400x900x280	48,1	0,22	8.595,00
2 cooking zones, on open cabinet	R90/40IND/A	400x900x870	62,6	0,48	8.950,00
2 cooking zones, on cabinet with door	R90/40IND/P	400x900x870	65,6	0,48	9.152,00







Total electric power	20 kW
Voltage	380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 cooking zones, top	R90/80IND/T	800x900x280	79,9	0,42	13.705,00
4 cooking zones, on open cabinet	R90/80IND/A	800x900x870	100,1	0,917	14.135,00
4 cooking zones, on cabinet with doors	R90/80IND/P	800x900x870	107,1	0,917	14.537,00







Total electric power	10 kW
Voltage	380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 horizontal cooking zones, top	R90/80INDH/T	800x900x280	79,9	0,42	9.329,00
2 horizontal cooking zones, on open cabinet	R90/80INDH/A	800x900x870	100,1	0,917	9.743,00
2 horizontal cooking zones, on cabinet with doors	R90/80INDH/P	800x900x870	107,1	0,917	9.275,00



Roc 900

WOK



5



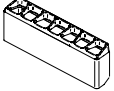
Total electric power

5 kW

Voltage

380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 wok zone, top	R90/40INDW/T	400x900x280	31	0,22	5.463,00
	1 wok zone, on open cabinet	R90/40INDW/A	400x900x870	48	0,48	5.819,00
	1 wok zone, on cabinet with door	R90/40INDW/P	400x900x870	51	0,48	6.020,00

	Description	Code	Price Euro
	Chimney extension H 21.5 cm 40 cm module To be requested at order	MO01999907000	250,00
	Chimney extension 60 cm H 21.5 cm 80 cm module To be requested at order	MO01999907001	280,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Remote induction On request		
	Other voltage On request		



Infrared hobs



Working top

Made of high resistance Schott vitreous enamel

Perimeter steel sealed to ensure high hygiene standards

Cooking areas

From 1 to 4 independent cooking zones, 280 mm diameter with 3.4 kW power each

Temperature warning light

Electric oven

Static/convection, power 6 kw

Maximum temperature 300°C

Holds 3 GN 2/1 trays with grill included

Chamber and isolating inner door made of AISI 430 stainless steel

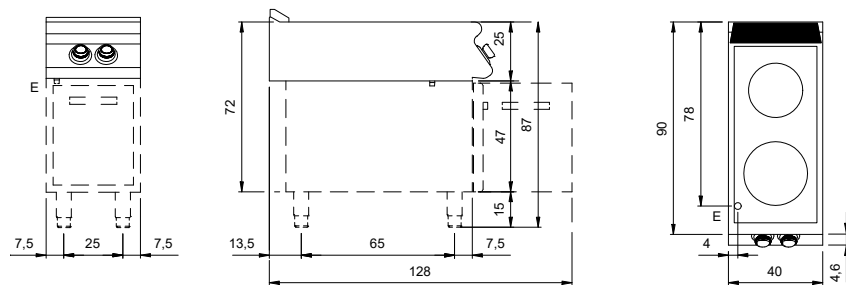
Door closes with an inner seal

Performance

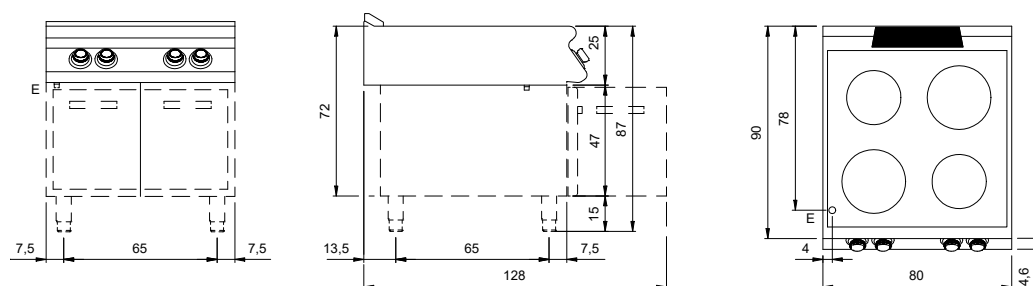
Power cooking zones	Pan diameter	Boiling time min/100°C*
3,4 kW	Ø 28	7'

*Average boiling time for 2 litres of water in aluminium pan with a diameter of 28 cm and height of 17 cm, with a lid

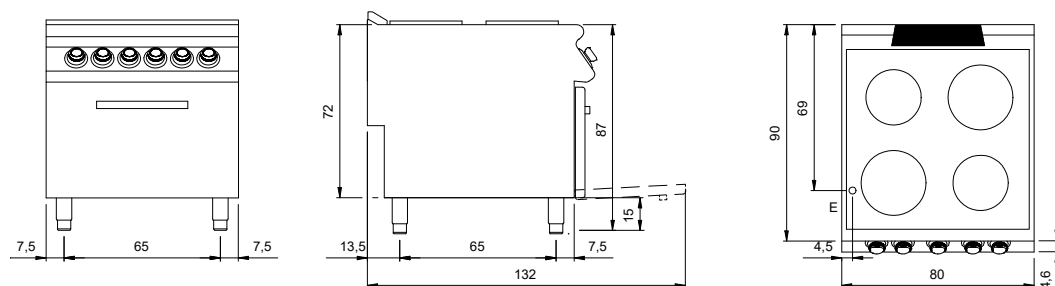
Infrared hobs, 2 zones



Infrared hobs, 4 zones



Infrared hobs, 4 zones with oven



E - Voltage





Total electric power	6,8 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cooking zones, top	R90/40PVE/T	400x900x280	35,6	0,22	2.726,00
	2 cooking zones, on open cabinet	R90/40PVE/A	400x900x870	50,1	0,48	3.121,00
	2 cooking zones, on cabinet with doors	R90/40PVE/P	400x900x870	53,1	0,48	3.345,00





Total electric power	13,6 kW
Voltage	380-415 V 3N 50-60 Hz

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, top	R90/80PVE/T	800x900x280	54,9	0,419	4.379,00
	4 cooking zones, on open cabinet	R90/80PVE/A	800x900x870	75,1	0,917	4.858,00
	4 cooking zones, on cabinet with doors	R90/80PVE/P	800x900x870	81,1	0,917	5.305,00





Total electric power	19,6 kW
Power zones	13,6 kW
Voltage	380-415 V 3N 50-60 Hz



Electric oven	
Power	6 kW
Internal dimensions	555x660x257 mm
Temperature range	50°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 cooking zones, electric static oven	R90/80CFVE	800x900x870	130	0,917	6.619,00

Equipment:
1 oven grid GN 2/1

Roc 900

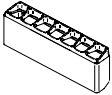
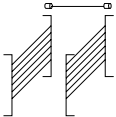
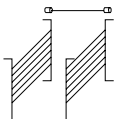
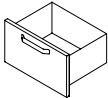
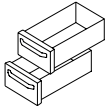
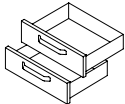
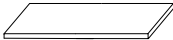


	Total electric power	19,6 kW
	Power zones	13,6 kW
	Voltage	380-415 V 3N 50-60 Hz
	Electric oven	
	Power	6 kW
	Internal dimensions	555x655x255 mm
	Temperature range	50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 cooking zones, electric convection oven	R90/80CFVEV	800x900x870	130	0,916	6.835,00

Equipment:
1 oven grid GN 2/1

	Description	Code	Price Euro
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Chimney extension 60 cm H 21.5 cm 80 cm module To be requested at order	MO01999907001	280,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Pasta cookers



Well

Moulded in AISI 316 stainless steel
Capacity 40 litres
Water inflow tap
Safety pressure switch to control the water in the tank
Gas and electric models

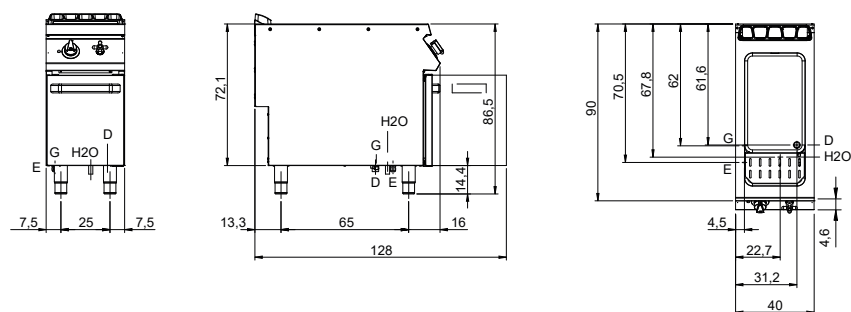
Equipment and accessories

False bottom, drip tray included, dishwasher safe
Horizontal or vertical baskets, sizes 1/3 and 1/6 well (optional)

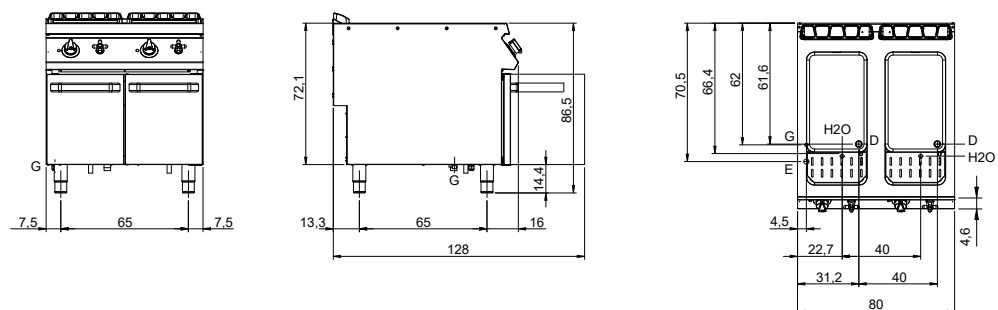
Performance

Well capacity	Boiling time min/100°C*	Basket dimensions	Kg/basket
40 liters	22'	1/3 well	1,2 kg
		1/6 well	0,6 kg

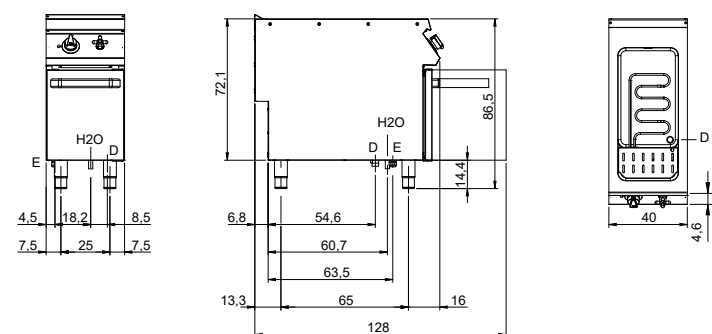
Gas pasta cookers, 1 well



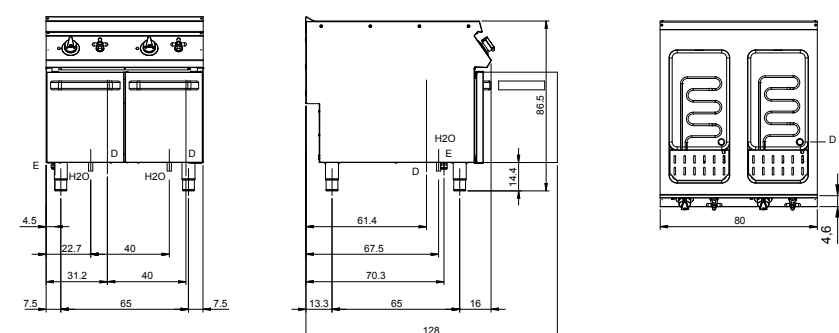
Gas pasta cookers, 2 wells



Electric pasta cookers, 1 well



Electric pasta cookers, 2 wells



G - Gas connection 1/2"
 E - Voltage
 D - drain for water
 H2O - Water inflow 3/4"





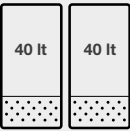
Total gas power	14 kW - 12038 kcal/h
Electric power	0,1 kW
Voltage	220-240 V 1 50 Hz
Well	1
Dimensions	306x508x316 mm
Capacity	40 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 40 lt	R90/40CPG/1V40/P	400x900x870	68	0,48	3.662,00

Equipment:
1 false bottom
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

BASKETS NOT INCLUDED





Total gas power	28 kW - 24076 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	2
Dimensions	306x508x316 mm
Capacity	40+40 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 40+40 lt	R90/80CPG/2V40/P	800x900x870	119,1	1,054	6.215,00

Equipment:
2 false bottom
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

BASKETS NOT INCLUDED

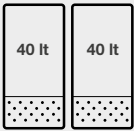
Roc 900





Total electric power	8,5 kW
Voltage	380-415 V 3N 50-60 Hz
Well	1
Dimensions	306x508x316 mm
Capacity	40 lt

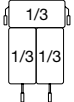
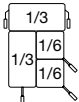
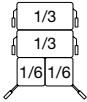
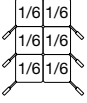
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 well 40 lt	R90/40CPE/1V40/P	400x900x870	56,6	0,48	3.567,00
Equipment: 1 false bottom 470x295 mm						
BASKETS NOT INCLUDED						





Total electric power	17 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	306x508x316 mm
Capacity	40+40 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 40+40 lt	R90/80CPE/2V40/P	800x900x870	93	0,917	5.921,00
Equipment: 2 false bottom 470x295 mm						
BASKETS NOT INCLUDED						

	Description	Code	Price Euro
	Basket 1/6 well Dimensions 140x140x200 mm	MO01991001002	115,00
	Basket 1/3 horizontal well Dimensions 290X160X200 mm	MO01991001000	173,00
	Basket 1/3 vertical well Dimensions 160X290X200 mm	MO01991001003	173,00
	Lid	MO01991007002	135,00
	Pastacooker basket kit: 2 baskets, 1/3 vertical well 1 basket 1/3 horizontal well	MO01991004002	516,00
	Pastacooker basket kit: 3 baskets, 1/3 horizontal well	MO01991004000	516,00
	Pastacooker basket kit: 1 basket 1/3 vertical well 1 basket 1/3 horizontal well 2 baskets, 1/6 well	MO01991004003	571,00
	Pastacooker basket kit: 2 baskets, 1/3 horizontal well 2 baskets, 1/6 well	MO01991004004	571,00
	Pastacooker basket kit: 6 baskets, 1/6 well	MO01991004001	684,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Chimney extension 60 cm H 21.5 cm 80 cm module To be requested at order	MO01999907000	250,00
	Other voltage On request		



Bain marie



Well

In AISI 304 stainless steel

Capacity: 1 container GN 1/1 + 1/3,
2 containers GN 1/1 + 2x1/3

Controlli

Gas regulation with thermostatic
safety valve

Manual water filling

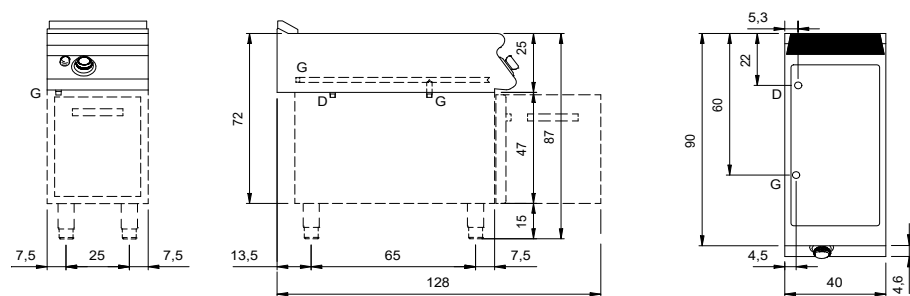
Equipment

False perforated bottom

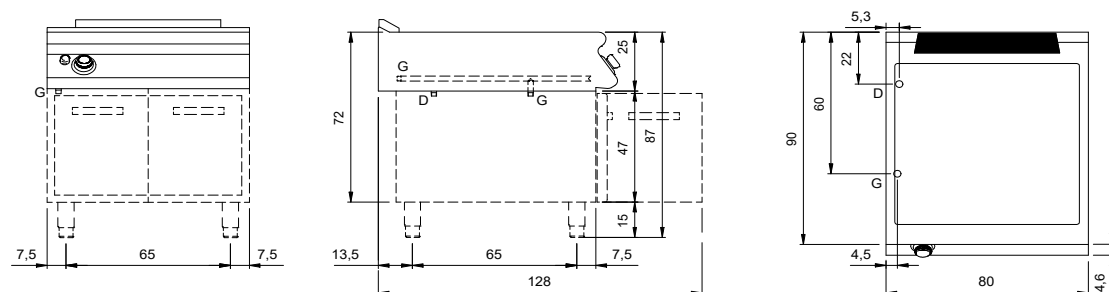
Stainless steel crosspieces to support
the containers

Overflow to drain off excess water

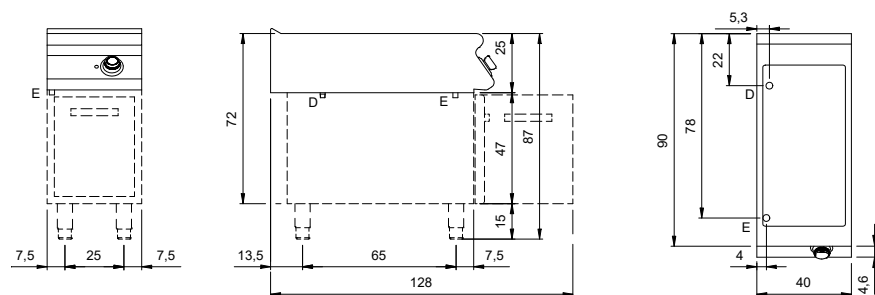
Gas bain marie



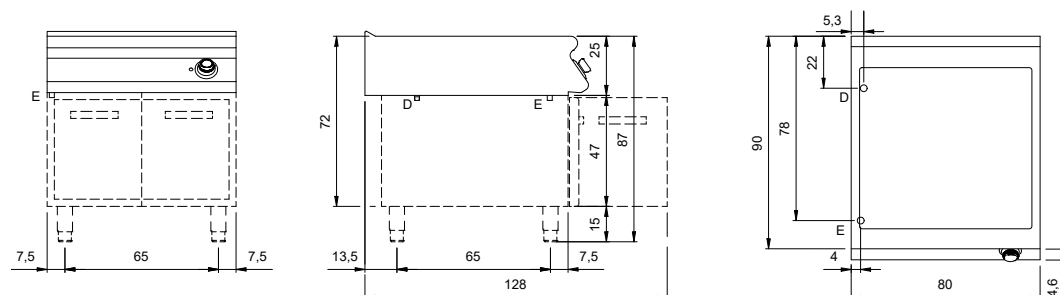
Gas bain marie



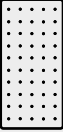
Electric bain marie



Electric bain marie



G - Gas connection 1/2"
 E - Voltage
 D - drain for water





Total gas power

3 kW - 2580 kcal/h

Well

Dimensions

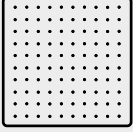
351x685x155 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas bain marie, top	R90/40BMG/T	400x900x280	38,1	0,22	1.958,00
Gas bain marie, on open cabinet	R90/40BMG/A	400x900x870	50,1	0,48	2.354,00
Gas bain marie, on cabinet with door	R90/40BMG/P	400x900x870	53,6	0,48	2.577,00

Equipment:
1 overflow
1 false bottom
1 dividing bar
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

CONTAINERS NOT INCLUDED





Total gas power

6 kW - 5160 kcal/h

Well

Dimensions

730x685x155 mm

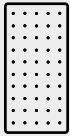


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas bain marie, top	R90/80BMG/T	800x900x280	57	0,42	2.438,00
Gas bain marie, on open cabinet	R90/80BMG/A	800x900x870	81	0,917	2.916,00
Gas bain marie, on cabinet with doors	R90/80BMG/P	800x900x870	87	0,917	3.363,00

Equipment:
1 overflow
1 false bottom
2 dividing bars
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

CONTAINERS NOT INCLUDED

Roc 900

 			Total electric power	2,2 kW
			Well	
			Dimensions	351x685x155 mm

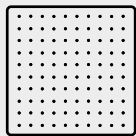


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	R90/40BME/T	400x900x280	38,1	0,22	1.879,00
Electric bain marie, on open cabinet	R90/40BME/A	400x900x870	50,1	0,48	2.274,00
Electric bain marie, on cabinet with door	R90/40BME/P	400x900x870	53,6	0,48	2.498,00



Equipment:
 1 overflow
 1 false bottom
 1 dividing bar

CONTAINERS NOT INCLUDED

 			Total electric power	4,4 kW
			Well	
			Dimensions	730x685x155 mm

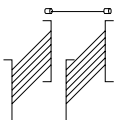
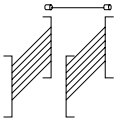
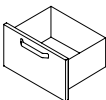
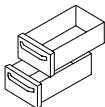
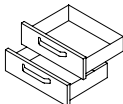


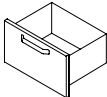
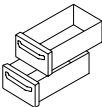
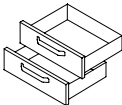
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, top	R90/80BME/T	800x900x280	58,1	0,42	2.619,00
Electric bain marie, on open cabinet	R90/80BME/A	800x900x870	78,3	0,917	3.544,00
Electric bain marie, on cabinet with doors	R90/80BME/P	800x900x870	84,3	0,917	3.991,00



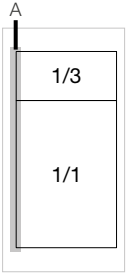
Equipment:
 1 overflow
 1 false bottom
 1 dividing bar

CONTAINERS NOT INCLUDED

	Description	Code	Price Euro
	Dividing bar for containers	MO01991301000	49,00
	GN 1/3 H 100 mm stainless steel containers	MO01991304000	40,00
	GN 1/1 H 100 mm stainless steel containers	MO01991304001	73,00
	Lit container GN 1/3	MO01991307000	34,00
	Lit container GN 1/1	MO01991307001	49,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Chimney extension 60 cm H 21.5 cm 80 cm module To be requested at order	MO01999907001	280,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm gas bain marie	MO01413404031	460,00
	1 drawer H 46 cm for cabinet 80 cm gas bain marie	MO01413404034	656,00
	2 drawers H 22.5 cm for cabinet 40 cm gas bain marie	MO01413404024	655,00
	2 drawers H 22.5 cm for cabinet 80 cm gas bain marie	MO01413404025	798,00

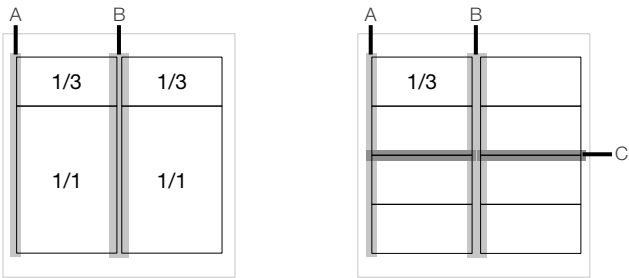
	Description	Code	Price Euro
	1 drawer H 46 cm for cabinet 40 cm electric bain marie	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm electric bain marie	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm electric bain marie	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm electric bain marie	MO01413404003	798,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Water filling by solenoid valve only for models on cabinet To be requested at order		195,00
	Other voltage On request		

Well design 40 cm module



A equipment

Well design 80 cm module



A and B equipment
C not included, code MO01991301000



Fryers



Well

In AISI 304 stainless steel
Oil temperature sensor in the well
Safety thermostat and oil temperature regulation in the well
Capacity 8 - 13 - 17 - 21 - 22 litres

Versions

Gas models with or without heating element in the well
Electric models with rotating heating elements

Equipment

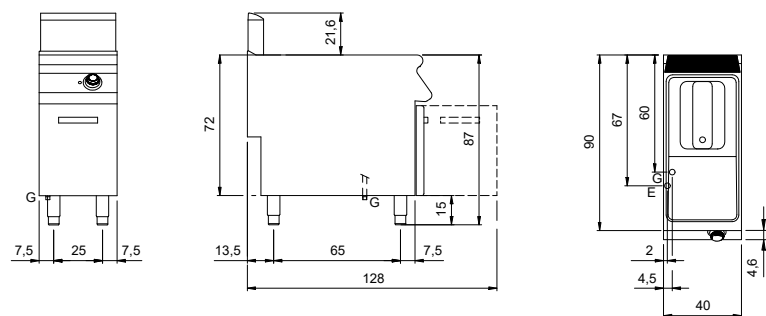
Lids for all containers
Oil collecting tray (for electric and gas free well)

Performance

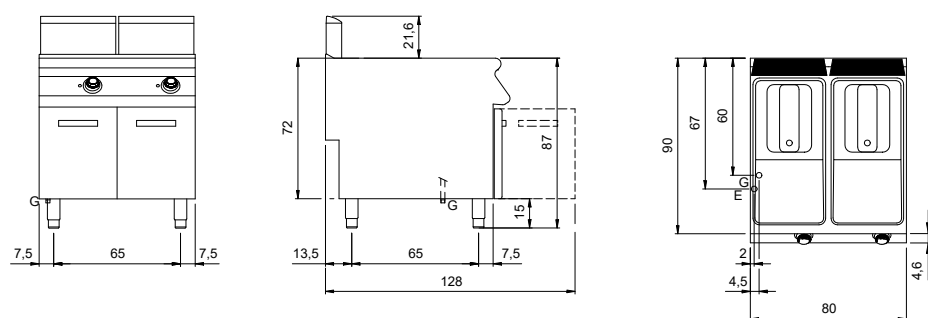
Roc gas well litres	Heating oil min/190°C	Productivity Kg/h*	Roc electric well litres	Heating oil min/190°C	Productivity Kg/h*
13 litres - free well	13'	9	8 litres	5'	5
17 litres - free well	12'	12	13 litres	3' 30"	12
21 litres - free well	12'	15	17 litres	5'	15
13 litres - well with pipes	12' 19"	10	21 litres	5'	18
22 litres - well with pipes	11' 53"	15			

* Frozen potatoes

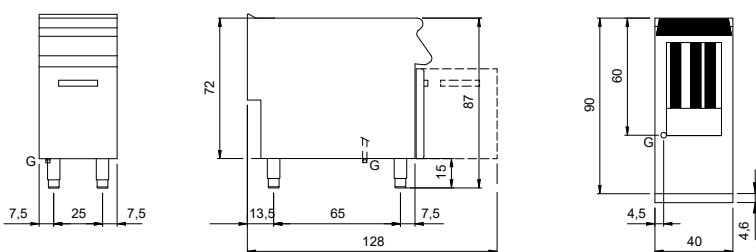
Gas fryers free well, 1 well



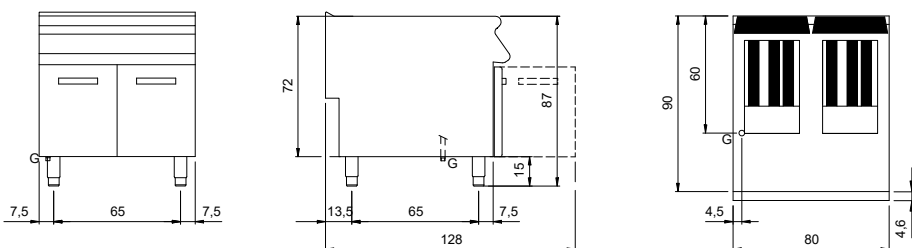
Gas fryers free well, 2 wells



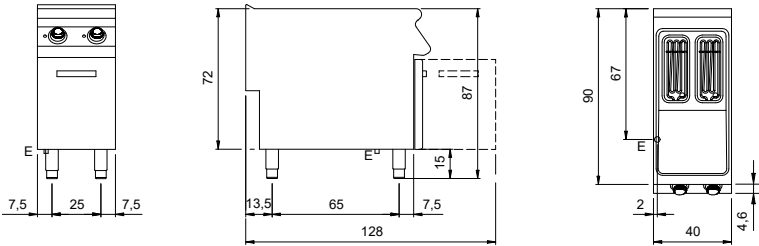
Gas fryers exchange pipes in the well, 1 well



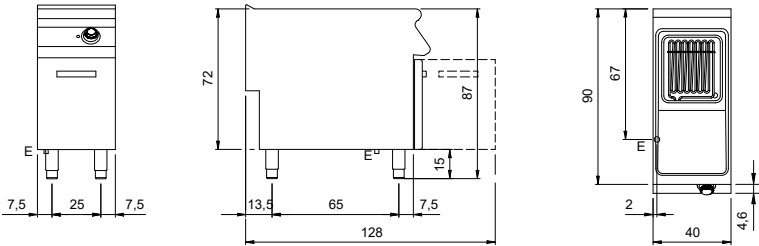
Gas fryers exchange pipes in the well, 2 wells



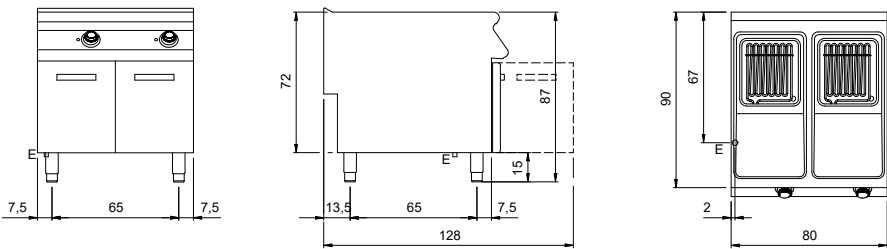
Electric fryers, 2 wells 8+8 lt



Electric fryers, 1 well



Electric fryers, 2 wells



E - Voltage

Roc 900

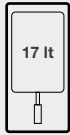
 		Total gas power	12 kW - 10319 kcal/h
		Electric power	0,1 kW
		Voltage	220-240 V 1 50 Hz
		Well	1
		Dimensions	227x344x250 mm
		Capacity	13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 13 lt	R90/40FRGL/1V13/P	400x900x870	72,1	0,552	3.817,00

Equipment:

1 basket, full-sized well
 1 lid
 1 well filter
 1 oil drain-off pan
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 		Total gas power	16 kW - 13758 kcal/h
		Electric power	0,1 kW
		Voltage	220-240 V 1 50 Hz
		Well	1
		Dimensions	310x344x250 mm
		Capacity	17 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 17 lt	R90/40FRGL/1V17/P	400x900x870	74,1	0,552	4.048,00

Equipment:

1 basket, full-sized well
 1 lid
 1 well filter
 1 oil drain-off pan
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

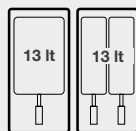
 		Total gas power	19 kW - 16338 kcal/h
		Electric power	0,1 kW
		Voltage	220-240 V 1 50 Hz
		Well	1
		Dimensions	310x440x250 mm
		Capacity	21 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 21 lt	R90/40FRGL/1V21/P	400x900x870	76,1	0,552	4.192,00

Equipment:

1 basket, full-sized well
 1 lid
 1 well filter
 1 oil drain-off pan
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power **24 kW - 20637 kcal/h**

Electric power 0,2 kW

Voltage 220-240 V 1 50 Hz

Well **2**

Dimensions 227x334x250 mm

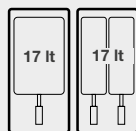
Capacity 13+13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 13+13 lt	R90/80FRGL/2V13/P	800x900x870	119,1	1,054	7.087,00

Equipment:

1 basket, full-sized well
2 baskets, 1/2 well
2 lids
2 well filters
2 oil drain-off pans
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power **32 kW - 27516 kcal/h**

Electric power 0,2 kW

Voltage 220-240 V 1 50 Hz

Well **2**

Dimensions 310x344x250 mm

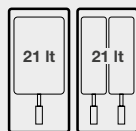
Capacity 17+17 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 17+17 lt	R90/80FRGL/2V17/P	800x900x870	123,1	1,054	7.391,00

Equipment:

1 basket, full-sized well
2 baskets, 1/2 well
2 lids
2 well filters
2 oil drain-off pans
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



Total gas power **38 kW - 32675 kcal/h**

Electric power 0,2 kW

Voltage 220-240 V 1 50 Hz

Well **2**

Dimensions 310x440x250 mm

Capacity 21+21 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 21+21 lt	R90/80FRGL/2V21/P	800x900x870	127,1	1,054	7.950,00

Equipment:

1 basket, full-sized well
2 baskets, 1/2 well
2 lids
2 well filters
2 oil drain-off pans
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Basket 1/2 well for gas fryer free well 13 lt Dimensions 110X285X120 mm	MO01991601000	87,00
	Basket full sized well for gas fryer free well 13 lt Dimensions 225X285X120 mm	MO01991601002	107,00
	Basket 1/2 well for gas fryer free well 17 lt Dimensions 146X310X120 mm	MO01991601004	97,00
	Basket full sized well for gas fryer free well 17 lt Dimensions 300x310x120 mm	MO01991601003	118,00
	Basket 1/2 well for gas fryer free well 21 lt Dimensions 150X400X120 mm	MO01991601006	97,00
	Basket full sized well for gas fryerfree well 21 lt Dimensions 320x400x120 mm	MO01991601007	118,00
	Chimney diverter	MO01999907002	563,00
	Oil drain-off pan filter	MO01991604001	45,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

Gas fryers exchange pipes in the well





Total gas power	12 kW - 10319 kcal/h
Well	1
Dimensions	240x342x318 mm
Capacity	13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 13 lt	R90/40FRGV/1V13/P	400x900x870	65,6	0,552	3.013,00

Equipment:
1 basket, full-sized well
1 lid
1 well filter
1 drain extension
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



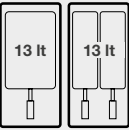


Total gas power	20 kW - 17197 kcal/h
Well	1
Dimensions	309x442x318 mm
Capacity	22 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 22 lt	R90/40FRGV/1V22/P	400x900x870	66,6	0,552	3.487,00

Equipment:
1 basket, full-sized well
1 lid
1 well filter
1 drain extension
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



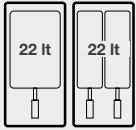


Total gas power	24 kW - 20637 kcal/h
Well	2
Dimensions	240x342x318 mm
Capacity	13+13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 13+13 lt	R90/80FRGV/2V13/P	800x900x870	131	1,054	5.519,00

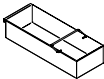
Equipment:
1 basket, full-sized well
2 baskets, 1/2 well
2 lids
2 well filters
1 drain extension
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

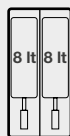




Total gas power	40 kW - 34394 kcal/h
Well	2
Dimensions	309x442x318 mm
Capacity	22+22 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 22+22 lt	R90/80FRGV/2V22/P	800x900x870	119,1	1,054	6.402,00
Equipment: 1 basket, full-sized well 2 baskets, 1/2 well 2 lids 2 well filters 1 drain extension natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

	Description	Code	Price Euro
	Basket 1/2 well for gas fryer exchange pipes in the well t 13 lt Dimensions 110x285x120 mm	MO01991601000	87,00
	Basket full sized well for gas fryer exchange pipes in the well t 13 lt Dimensions 225x285x120 mm	MO01991601002	107,00
	Basket 1/2 well for gas fryer exchange pipes in the well t 22 lt Dimensions 150x400x140 mm	MO01991601006	97,00
	Basket full sized well for gas fryer exchange pipes in the well t 22 lt Dimensions 320x400x120 mm	MO01991601007	118,00
	Chimney diverter	MO01999907002	563,00
	Oil drain-off pan	MO01991604000	199,00
	Filter for oil drain-off pan	MO01991604001	45,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Total electric power	14 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	140x345x255 mm
Capacity	8+8 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 8+8 lt	R90/40FRER/2V8/P	400x900x870	64,6	0,48	4.064,00

Equipment:
2 baskets, 1/2 well
1 lid
2 well filters
1 oil drain-off pan



Total electric power	12 kW
Voltage	380-415 V 3N 50-60 Hz
Well	1
Dimensions	240x345x255 mm
Capacity	13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 13 lt	R90/40FRER/1V13/P	400x900x870	55,1	0,48	3.109,00

Equipment

- 1 basket, full-sized well
- 1 lid
- 1 well filter
- 1 oil drain-off pan



Total electric power	16,5 kW
Voltage	380-415 V 3N 50-60 Hz
Well	1
Dimensions	310x345x255 mm
Capacity	17 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 17 lt	R90/40FRER/1V17/P	400x900x870	57,6	0,48	3.262,00

Equipment:

- 1 basket, full-sized well
- 1 lid
- 1 well filter
- 1 oil drain-off pan



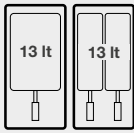


Total electric power	20 kW
Voltage	380-415 V 3N 50-60 Hz
Well	1
Dimensions	310x444x255 mm
Capacity	21 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 21 lt	R90/40FRER/1V21/P	400x900x870	64,6	0,48	3.651,00

Equipment:
1 basket, full-sized well
1 lid
1 well filter
1 oil drain-off pan



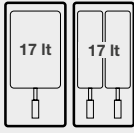


Total electric power	24 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	240x345x255 mm
Capacity	13+13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 13+13 lt	R90/80FRER/2V13/P	800x900x870	96,1	0,917	5.684,00

Equipment:
1 basket, full-sized well
2 baskets, 1/2 well
2 lids
2 well filters
2 oil drain-off pans





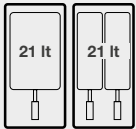
Total electric power	33 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	310x345x255 mm
Capacity	17+17 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 17+17 lt	R90/80FRER/2V17/P	800x900x870	102,1	0,917	6.100,00

Equipment:
1 basket, full-sized well
2 baskets, 1/2 well
2 lids
2 well filters
2 oil drain-off pans

Roc 900





Total electric power	40 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	310x444x255 mm
Capacity	21+21 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 wells 21+21 lt	R90/80FRER/2V21/P	800x900x870	108,1	0,917	6.304,00

- Equipment:**
1 basket, full-sized well
2 baskets, 1/2 well
2 lids
2 well filters
2 oil drain-off pans

	Description	Code	Price Euro
	Basket 1/2 well for electric fryer well 8 lt Dimensions 130x310x120 mm	MO01991601005	97,00
	Basket 1/2 well for gas fryer free well a 13 lt Dimensions 110x285x120 mm	MO01991601000	87,00
	Basket full sized well for electric fryer well 13 lt Dimensions 225x285x120 mm	MO01991601002	107,00
	Basket 1/2 well for electric fryer well 17 lt Dimensions 146x310x120 mm	MO01991601004	97,00
	Basket full sized well for electric fryer well 17 lt Dimensions 300x310x120 mm	MO01991601003	118,00
	Basket 1/2 well for electric fryer well 21 lt Dimensions 150x400x140 mm	MO01991601006	97,00
	Basket full sized well for electric fryer well 21 lt Dimensions 320x400x120 mm	MO01991601007	118,00
	Filter for oil drain-off pan	MO01991604001	45,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Heated chip dump



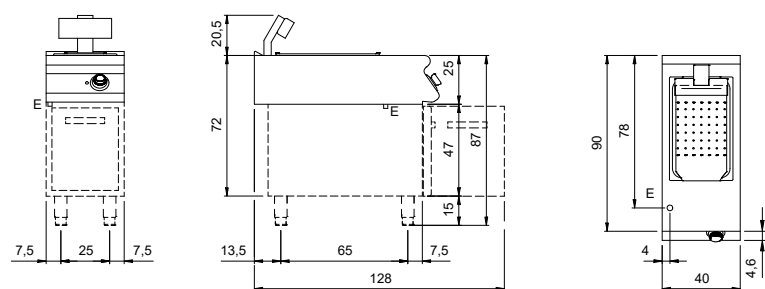
Well

In AISI 304 stainless steel
Removable container GN 1/1
False bottom stainless steel

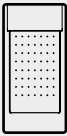
Heating

Infrared ceramic heating elements
Power 1 kW

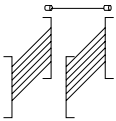
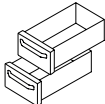
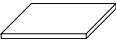
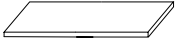
Heated chip dump



E - Voltage

 			Total electric power	1 kW
	Voltage		220-240 V 1 50-60 Hz	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric heated chip dump, top	R90/40SPE/T	400x900x280	30,6	0,265	1.947,00
	Electric heated chip dump, on open cabinet	R90/40SPE/A	400x900x870	45,1	0,552	2.328,00
	Electric heated chip dump, on cabinet with door	R90/40SPE/P	400x900x870	48,6	0,552	2.534,00
Equipment: 1 false bottom 1 container GN 1/1						

	Description	Code	Price Euro
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01999904008	224,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Griddles



Plate

Inclined to facilitate the flow of liquids, with smooth, ridged or smooth-ribbed surface

Extra-EU countries

Made of satin mild steel

All countries – MOCA certified

Made of chrome-plated iron with mirror-polished or satin-finished surface. Equipped with a thermostat for temperature control

Versions

Gas model

Heating regulator with safety tap equipped with thermocouple or valve. Chromed models equipped with safety thermostat

Electric model

Armored heating elements, temperature regulation with safety thermostat

Equipment and accessories

Removable liquid collection container, dishwasher safe

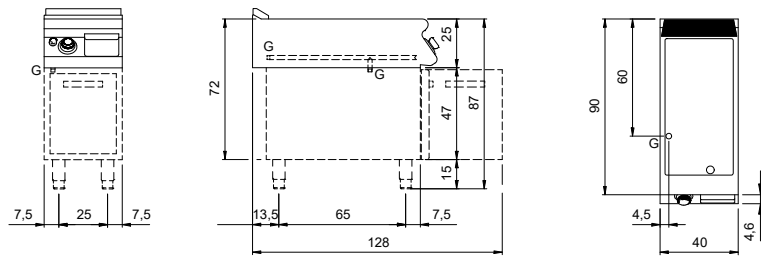
Upright splash guard (optional)

Performance

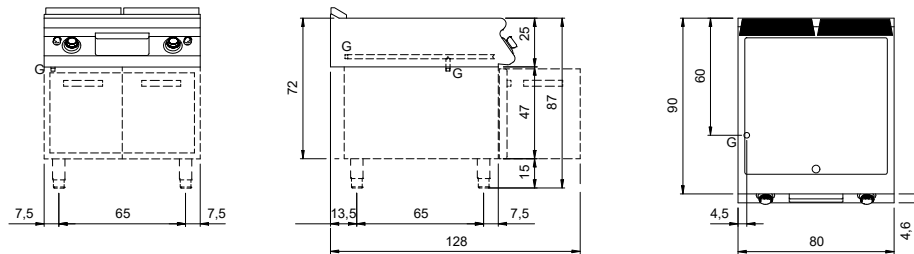
Plate	Heating min/300°C*	Foods	Productivity price/hour*
Polished-satin chrome-plated iron gas version	20'	Courgettes 100 g	130
Mild steel gas version	29'	Hamburger 150 g	335
Polished-satin chrome-plated iron electric version	27'	Sae bass fillet 180 g	190
Mild steel electric version	27'		

* Roc module 80 cm

Gas griddles

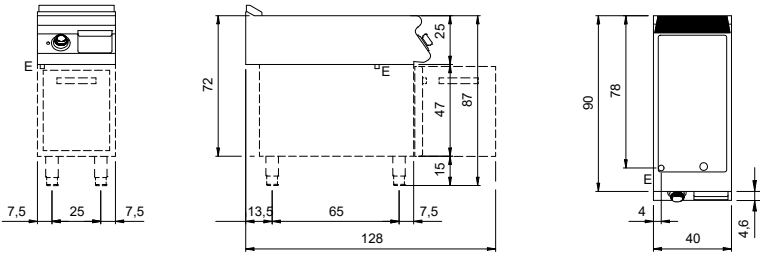


Gas griddles

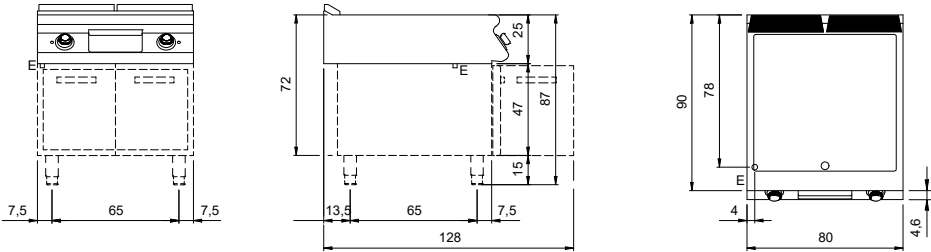


G - Gas connection 1/2"

Electric griddles



Electric griddles



E - Voltage

Gas griddles chromed plate

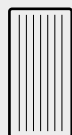
All countries - MOCA Certified

Roc 900

  				Total gas power		10,5 kW - 9029 kcal/h		
				Cooking zones				
	Dimensions					335x700 mm		
				Equipment		Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)		

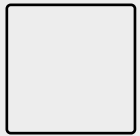
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	R90/40FTG/CL/T	400x900x280	49	0,22	2.572,00
	Smooth polished chromed plate, on open cabinet	R90/40FTG/CL/A	400x900x870	63,5	0,48	2.967,00
	Smooth polished chromed plate, on cabinet with door	R90/40FTG/CL/P	400x900x870	66,5	0,48	3.191,00

SATIN   	Smooth satin chrome plate, top	R90/40FTG/SL/T	400x900x280	49	0,22	2.260,00
	Smooth satin chrome plate, on open cabinet	R90/40FTG/SL/A	400x900x870	63,5	0,48	2.655,00
	Smooth satin chrome plate, on cabinet with door	R90/40FTG/SL/P	400x900x870	66,5	0,48	2.879,00

  				Total gas power		10,5 kW - 9029 kcal/h		
				Cooking zones				
	Dimensions					335x700 mm		
				Equipment		Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)		

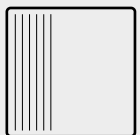
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Ribbed polished chromed plate, top	R90/40FTG/CR/T	400x900x280	49	0,22	2.735,00
	Ribbed polished chromed plate, on open cabinet	R90/40FTG/CR/A	400x900x870	63,5	0,48	3.130,00
	Ribbed polished chromed plate, on cabinet with door	R90/40FTG/CR/P	400x900x870	66,5	0,48	3.354,00

SATIN   	Ribbed satin chrome plate, top	R90/40FTG/SR/T	400x900x280	49	0,22	2.430,00
	Ribbed satin chrome plate, on open cabinet	R90/40FTG/SR/A	400x900x870	63,5	0,48	2.825,00
	Ribbed satin chrome plate, on cabinet with door	R90/40FTG/SR/P	400x900x870	66,5	0,48	3.049,00

 	 Total gas power		21 kW - 18057 kcal/h			
	Cooking zones					
	Dimensions		735x700 mm			
	Equipment		Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	R90/80FTG/CL/T	800x900x280	90	0,42	3.692,00
	Smooth polished chromed plate, on open cabinet	R90/80FTG/CL/A	800x900x870	110	0,917	4.170,00
	Smooth polished chromed plate, on cabinet with doors	R90/80FTG/CL/P	800x900x870	116	0,917	4.618,00

SATIN   	Smooth satin chrome plate, top	R90/80FTG/SL/T	800x900x280	90	0,42	3.249,00
	Smooth satin chrome plate, on open cabinet	R90/80FTG/SL/A	800x900x870	110	0,917	3.727,00
	Smooth satin chrome plate, on cabinet with doors	R90/80FTG/SL/P	800x900x870	116	0,917	4.175,00

 	 Total gas power		21 kW - 18057 kcal/h			
	Cooking zones					
	Dimensions		735x700 mm			
	Equipment		Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			

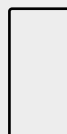
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	2/3 smooth 1/3 ribbed polished chromed plate, top	R90/80FTG/CLR/T	800x900x280	90	0,42	3.925,00
	2/3 smooth 1/3 ribbed polished chromed plate, on open cabinet	R90/80FTG/CLR/A	800x900x870	110	0,917	4.403,00
	2/3 smooth 1/3 ribbed polished chromed plate, on cabinet with doors	R90/80FTG/CLR/P	800x900x870	116	0,917	4.851,00

SATIN   	2/3 smooth 1/3 ribbed satin chrome plate, top	R90/80FTG/SLR/T	800x900x280	90	0,42	3.445,00
	2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	R90/80FTG/SLR/A	800x900x870	110	0,917	3.923,00
	2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with doors	R90/80FTG/SLR/P	800x900x870	116	0,917	4.371,00

Electric griddles chromed plate

All countries - MOCA Certified

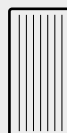
Roc 900



	Total electric power	7,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Cooking zones	
	Dimensions	335x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	R90/40FTE/CL/T	400x900x280	60,6	0,22	2.602,00
	Smooth polished chromed plate, on open cabinet	R90/40FTE/CL/A	400x900x870	75,1	0,48	2.997,00
	Smooth polished chromed plate, on cabinet with door	R90/40FTE/CL/P	400x900x870	78,6	0,48	3.221,00

SATIN   	Smooth satin chrome plate, top	R90/40FTE/SL/T	400x900x280	60,6	0,22	2.193,00
	Smooth satin chrome plate, on open cabinet	R90/40FTE/SL/A	400x900x870	75,1	0,48	2.588,00
	Smooth satin chrome plate, on cabinet with door	R90/40FTE/SL/P	400x900x870	78,6	0,48	2.812,00



	Total electric power	7,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Cooking zones	
	Dimensions	335x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Ribbed polished chromed plate, top	R90/40FTE/CR/T	400x900x280	60,6	0,22	2.650,00
	Ribbed polished chromed plate, on open cabinet	R90/40FTE/CR/A	400x900x870	75,1	0,48	3.045,00
	Ribbed polished chromed plate, on cabinet with door	R90/40FTE/CR/P	400x900x870	78,6	0,48	3.269,00

SATIN   	Ribbed satin chrome plate, top	R90/40FTE/SR/T	400x900x280	60,6	0,22	2.358,00
	Ribbed satin chrome plate, on open cabinet	R90/40FTE/SR/A	400x900x870	75,1	0,48	2.753,00
	Ribbed satin chrome plate, on cabinet with door	R90/40FTE/SR/P	400x900x870	78,6	0,48	2.977,00

  				Total electric power	15 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Cooking zones		
				Dimensions	735x700 mm	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	Smooth polished chromed plate, top	R90/80FTE/CL/T	800x900x280	107,4	0,42	3.632,00
	Smooth polished chromed plate, on open cabinet	R90/80FTE/CL/A	800x900x870	127,6	0,917	4.110,00
	Smooth polished chromed plate, on cabinet with doors	R90/80FTE/CL/P	800x900x870	133,6	0,917	4.557,00

SATIN   	Smooth satin chrome plate, top	R90/80FTE/SL/T	800x900x280	107,4	0,42	3.193,00
	Smooth satin chrome plate, on open cabinet	R90/80FTE/SL/A	800x900x870	127,6	0,917	3.671,00
	Smooth satin chrome plate, on cabinet with doors	R90/80FTE/SL/P	800x900x870	133,6	0,917	4.118,00

  		Total electric power	15 kW
		Voltage	380-415 V 3N 50-60 Hz
		Cooking zones	
		Dimensions	735x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED   	2/3 smooth 1/3 ribbed polished chromed plate, top	R90/80FTE/CLR/T	800x900x280	107,4	0,42	3.830,00
	2/3 smooth 1/3 ribbed polished chromed plate, on open cabinet	R90/80FTE/CLR/A	800x900x870	127,6	0,917	4.309,00
	2/3 smooth 1/3 ribbed polished chromed plate, on cabinet with doors	R90/80FTE/CLR/P	800x900x870	133,6	0,917	4.756,00

SATIN   	2/3 smooth 1/3 ribbed satin chrome plate, top	R90/80FTE/SLR/T	800x900x280	107,4	0,42	3.394,00
	2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	R90/80FTE/SLR/A	800x900x870	127,6	0,917	3.873,00
	2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with doors	R90/80FTE/SLR/P	800x900x870	133,6	0,917	4.320,00

Gas griddles mild steel plate

Only for non-EU countries

Roc 900



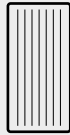


**Available
thermostatic
versions**

🔥	Total gas power	7 kW - 6019 kcal/h
🔥	Power gas thermostatic versions	10,5 kW - 9029 kcal/h
Cooking zones		
Dimensions		335x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R90/40FTG/L/T	400x900x280	49	0,22	1.960,00
	Smooth mild steel plate, on open cabinet	R90/40FTG/L/A	400x900x870	63,5	0,48	2.356,00
	Smooth mild steel plate, on cabinet with doors	R90/40FTG/L/P	400x900x870	66,5	0,48	2.579,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			Thermostatic versions		+ 380,00	



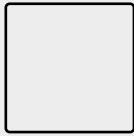


**Available
thermostatic
versions**

🔥	Total gas power	7 kW - 6019 kcal/h
🔥	Power gas thermostatic versions	10,5 kW - 9029 kcal/h
Cooking zones		
Dimensions		335x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Ribbed mild steel plate, top	R90/40FTG/R/T	400x900x280	49	0,22	2.130,00
	Ribbed mild steel plate, on open cabinet	R90/40FTG/R/A	400x900x870	63,5	0,48	2.525,00
	Ribbed mild steel plate, on cabinet with doors	R90/40FTG/R/P	400x900x870	66,5	0,48	2.749,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			Thermostatic versions		+ 380,00	

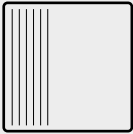




**Available
thermostatic
versions**

🔥	Total gas power	14 kW - 12038 kcal/h
🔥	Power gas thermostatic versions	21 kW - 18057 kcal/h
Cooking zones		
Dimensions		735x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R90/80FTG/L/T	800x900x280	90	0,42	2.749,00
	Smooth mild steel plate, on open cabinet	R90/80FTG/L/A	800x900x870	110	0,917	3.227,00
	Smooth mild steel plate, on cabinet with doors	R90/80FTG/L/P	800x900x870	116	0,917	3.674,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)			Thermostatic versions		+ 550,00	



Available
thermostatic
versions

Total gas power 14 kW - 12038 kcal/h

Power gas thermostatic versions 21 kW - 18057 kcal/h

Cooking zones

Dimensions 735x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	R90/80FTG/LR/T	800x900x280	90	0,42	2.945,00
	2/3 smooth 1/3 ribbed mild steel plate, on open cabinet	R90/80FTG/LR/A	800x900x870	110	0,917	3.424,00
	2/3 smooth 1/3 ribbed mild steel plate, on cabinet with doors	R90/80FTG/LR/P	800x900x870	116	0,917	3.871,00
Equipment: natural gas conversion kit 30/50 m/bar (tested with natural gas G20)				Thermostatic versions		+ 550,00

Electric griddles mild steel plate

Only for non-EU countries

Roc 900



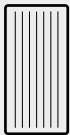

Total electric power **7,5 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zones

Dimensions 335x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R90/40FTE/L/T	400x900x280	60,6	0,22	1.993,00
	Smooth mild steel plate, on open cabinet	R90/40FTE/L/A	400x900x870	75,1	0,48	2.388,00
	Smooth mild steel plate, on cabinet with doors	R90/40FTE/L/P	400x900x870	78,6	0,48	2.611,00

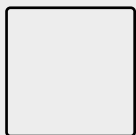
Total electric power **7,5 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zones

Dimensions 335x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Ribbed mild steel plate, top	R90/40FTE/R/T	400x900x280	60,6	0,22	2.158,00
	Ribbed mild steel plate, on open cabinet	R90/40FTE/R/A	400x900x870	75,1	0,48	2.553,00
	Ribbed mild steel plate, on cabinet with doors	R90/40FTE/R/P	400x900x870	78,6	0,48	2.777,00

Total electric power **15 kW**

Voltage 380-415 V 3N 50-60 Hz

Cooking zones

Dimensions 735x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Smooth mild steel plate, top	R90/80FTE/L/T	800x900x280	107,4	0,42	2.793,00
	Smooth mild steel plate, on open cabinet	R90/80FTE/L/A	800x900x870	127,6	0,917	3.272,00
	Smooth mild steel plate, on cabinet with doors	R90/80FTE/L/P	800x900x870	133,6	0,917	3.719,00



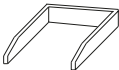
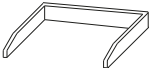
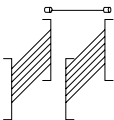
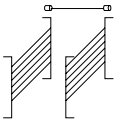
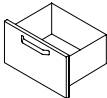
Total electric power **15 kW**

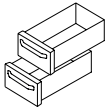
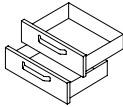
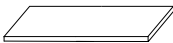
Voltage 380-415 V 3N 50-60 Hz

Cooking zones

Dimensions 735x700 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed mild steel plate, top	R90/80FTE/LR/T	800x900x280	107,4	0,42	2.994,00
	2/3 smooth 1/3 ribbed mild steel plate, on open cabinet	R90/80FTE/LR/A	800x900x870	127,6	0,917	3.473,00
	2/3 smooth 1/3 ribbed mild steel plate, on cabinet with doors	R90/80FTE/LR/P	800x900x870	133,6	0,917	3.920,00

	Description	Code	Price Euro
	Scraper for griddle with smooth plate	MO01991901000	77,00
	Scraper for griddle with ribbed plate	MO01991901002	77,00
	10 scraper smooth blades	MO01991904000	32,00
	10 scraper ribbed blades	MO01991904001	32,00
	Upright splash guard for module 40 cm	MO01411907003	153,00
	Upright splash guard for module 80 cm	MO01411907002	311,00
	Teflon plug for griddles	MO01411911000	156,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Set of try slides 6xGN 1/1 for cabinet 40 cm	MO01419904000	224,00
	Set of try slides 6xGN 2/1 for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00

	Description	Code	Price Euro
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Duplex plate On request		
	Other voltage On request		



Aqua grills



Grill

In stainless steel or cast iron (Extra EU)
reversible meat/fish
Upright splash guards on 3 sides

Versions

- Gas model**
Burner in stainless steel
- Electric model**
Armoured heating elements

Drawer

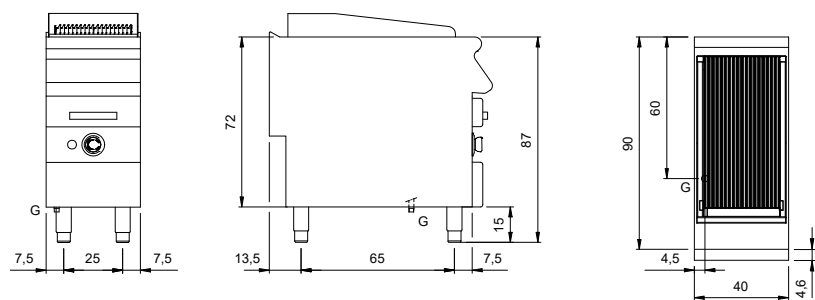
The water contained in the drawer favors
the collection of cooking liquids, avoiding
the generation of unpleasant odors and
keeps the food more hydrated

Performance

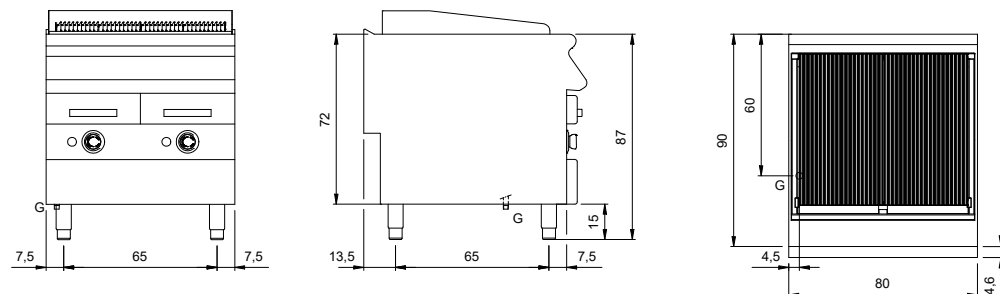
Grill		Foods	
Grill	Heating min/270°C*		Productivity price/hour*
Stainless Steel	25'	Sae bass 300 g	60
Cast iron	21'	Fillet of beef 300 g	65

* Roc module 40 cm

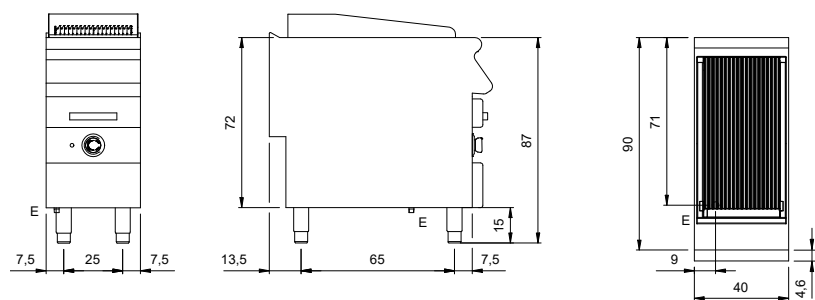
Gas aqua grills, 1 cooking zone



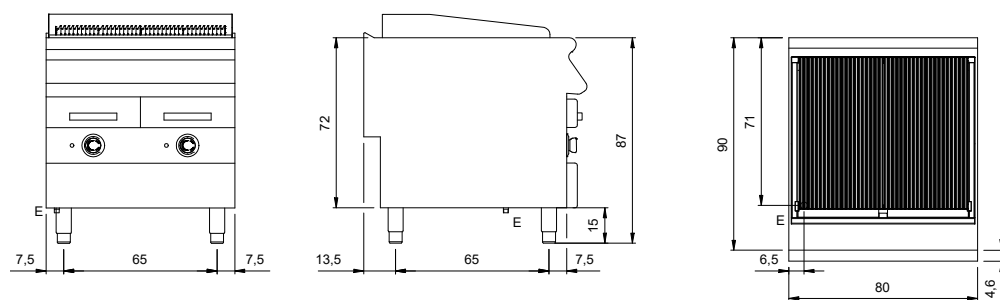
Gas aqua grills, 2 cooking zones

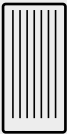


Electric aqua grills, 1 cooking zone



Electric aqua grills, 2 cooking zones





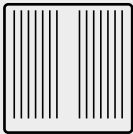


Total gas power	11 kW - 9459 kcal/h
Cooking zones	1
Dimensions	320x645 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 stainless steel cooking zone	R90/40AGGI	400x900x870	72	0,48	3.794,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





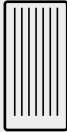
Total gas power	22 kW - 18917 kcal/h
Cooking zones	2
Dimensions	360x645 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones	R90/80AGGI	800x900x870	108	0,92	5.663,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 900





Total gas power

11 kW - 9459 kcal/h

Cooking zones

1

Dimensions

320x645 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 cast iron cooking zone	R90/40AGG	400x900x870	95	0,48	3.420,00
Equipment: 1 scraper natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					





Total gas power

22 kW - 18917 kcal/h

Cooking zones

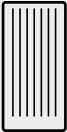
2

Dimensions

360x645 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cast iron cooking zones	R90/80AGG	800x900x870	108,1	0,917	4.914,00
Equipment: 1 scraper natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					





Total electric power	7,5 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	1
Dimensions	320x645 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 stainless steel cooking zone	R90/40AGEI	400x900x870	69	0,48	3.785,00





Total electric power	15 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	2
Dimensions	360x645 mm



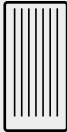
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones	R90/80AGEI	800x900x870	112	0,92	5.640,00

Roc 900

Electric aqua grill cast iron

Only for non-EU countries

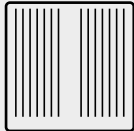
Roc 900





Total electric power	7,5 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	1
Dimensions	320x645 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 cast iron cooking zone	R90/40AGE	400x900x870	69	0,48	3.410,00
	Equipment: 1 scraper					





Total electric power	15 kW
Voltage	380-415 V 3N 50-60 Hz
Cooking zones	2
Dimensions	360x645 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cast iron cooking zones	R90/80AGE	800x900x870	112	0,917	4.891,00
	Equipment: 1 scraper					

	Description	Code	Price Euro
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Other voltage On request		



Lava stone grills



Grill

- Instainless steel or cast iron (Extra EU) reversible Meat/fish
- Steel rod fish grill (optional)
- Grid lifting system for distance from the brazier
- Liquid collection container
- Upright splash guards on 3 sides

Versions

- Stabilized flame burner in stainless steel
- Ignition with pilot light

Equipment

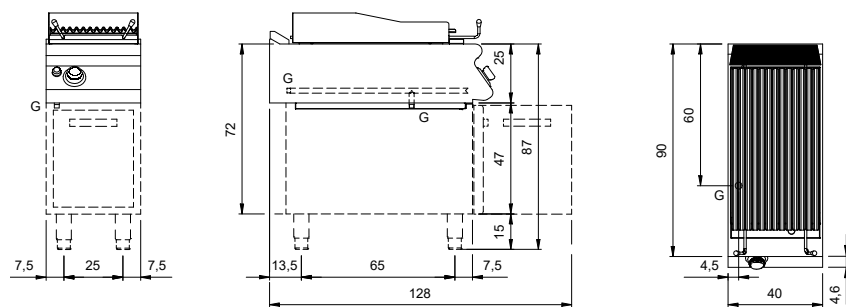
- 4 kg lava stone bag

Performance

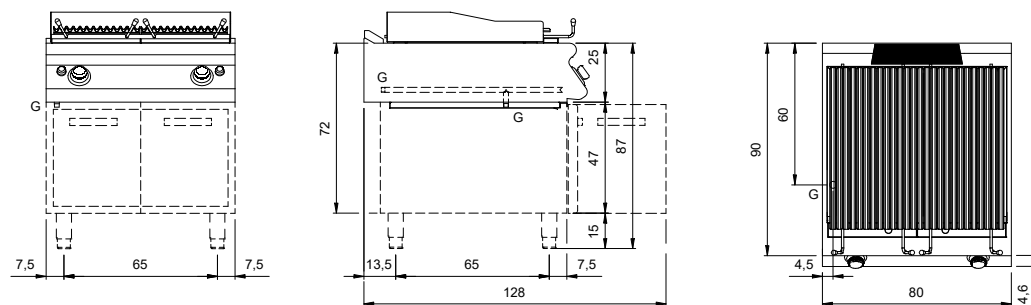
Grill		Foods	
Grill	Heating min/270°C*		Productivity price/hour*
Stainless Steel	25'	Sae bass 300 g	60
Cast iron	21'	Fillet of beef 300 g	65

* Roc module 40 cm

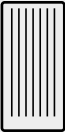
Lava stone grills, 1 cooking zone



Lava stone grills, 2 cooking zones



G - Gas connection 1/2"





Total gas power	9,5 kW - 8169 kcal/h
Cooking zones	1
Dimensions	370x690 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 stainless steel cooking zone, top	R90/40GR LI/T	400x900x280	58	0,22	2.782,00
1 stainless steel cooking zone, on open cabinet	R90/40GR LI/A	400x900x870	72	0,48	3.177,00
1 stainless steel cooking zone, on cabinet with door	R90/40GR LI/P	400x900x870	75	0,48	3.401,00



Equipment:
2 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	19 kW - 16338 kcal/h
Cooking zones	2
Dimensions	370x690 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones, top	R90/80GR LI/T	800x900x280	95	0,42	4.670,00
2 stainless steel cooking zones, on open cabinet	R90/80GR LI/A	800x900x870	115	0,92	5.148,00
2 stainless steel cooking zones, on cabinet with doors	R90/80GR LI/P	800x900x870	121	0,92	5.595,00



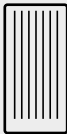
Equipment:
4 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Roc 900

Lava-stone grills cast iron

Only for non-EU countries

Roc 900

 	 Total gas power		9,5 kW - 8169 kcal/h		
	Cooking zones		1		
	Dimensions		370x690 mm		

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 cast iron cooking zone, top	R90/40GRLG/T	400x900x280	57,6	0,22	2.408,00
	1 cast iron cooking zone, on open cabinet	R90/40GRLG/A	400x900x870	72	0,48	2.803,00
	1 cast iron cooking zone, on cabinet with door	R90/40GRLG/P	400x900x870	75,6	0,48	3.026,00

Equipment:

2 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	 Total gas power		19 kW - 16338 kcal/h		
	Cooking zones		2		
	Dimensions		370x690 mm		

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cast iron cooking zones, top	R90/80GRLG/T	800x900x280	94,9	0,42	3.921,00
	2 cast iron cooking zones, on open cabinet	R90/80GRLG/A	800x900x870	115	0,92	4.399,00
	2 cast iron cooking zones, on cabinet with doors	R90/80GRLG/P	800x900x870	124,1	0,92	4.846,00

Equipment:

4 lava stone bags 4 kg each
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Stainless steel grid for fish	MO01412201005	331,00
	4 kg lava stone bags	MO01992204000	46,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Cover panel for gas and electric connection	MO01419999000	63,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00



Boiling pans



Well

- Molded with AISI 316 steel bottom
- Water filling by solenoid valve
- Direct and indirect heating
- Cavity pressure control with safety valve and pressure gauge
- Capacity: 50 - 100 - 150 litres
- Lid in athermic material

Versions

- Gas model**
Burner in stainless steel located outside the well
- Electric model**
Armoured heating elements
Safety thermostat

Accessories

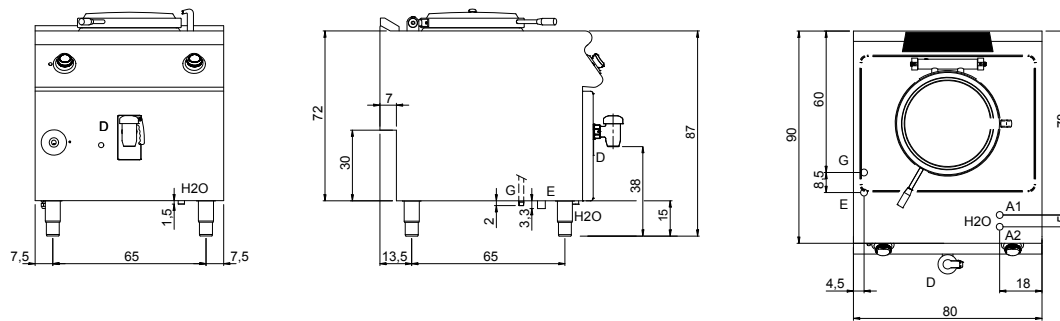
- Baskets with multiple sections with holes Ø 3 - 5 mm
- Automatic condenser drain kit for pans heated indirectly

Roc 900

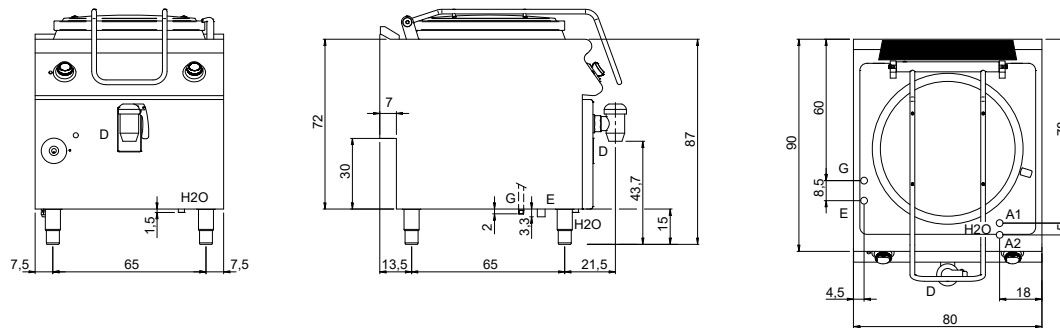
Performance

Litres and types Roc gas	Boiling time with min/100°C	Litres and types Roc electric	Boiling time with min/100°C
50 - direct	35'	100 - direct	1h 10'
100 - direct	40'	150 - direct	1h 40'
150 - direct	50'	50 - indirect	50'
50 - indirect	40'	100 - indirect	1h 10'
100 - indirect	40'	150 - indirect	1h 35'
150 - indirect	50'		

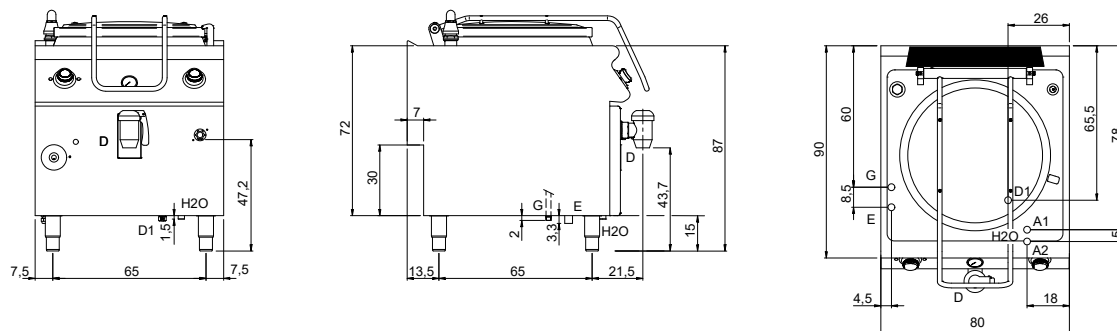
Gas boiling pans direct-heated, 50 lt



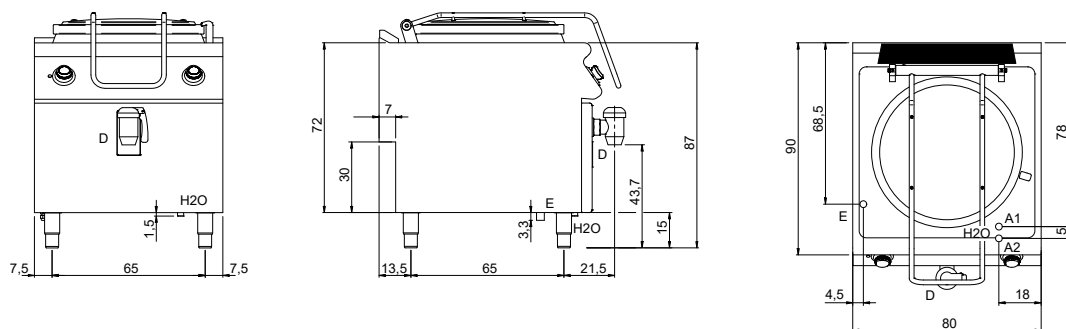
Gas boiling pans direct-heated 100-150 lt



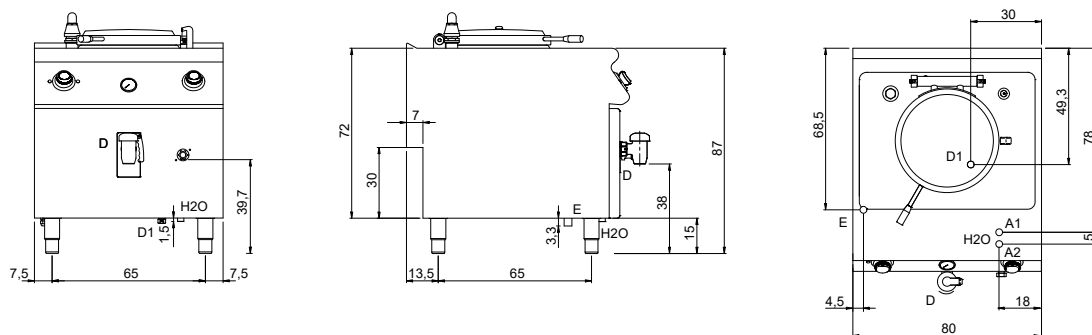
Gas boiling pans indirect-heated 100-150 lt



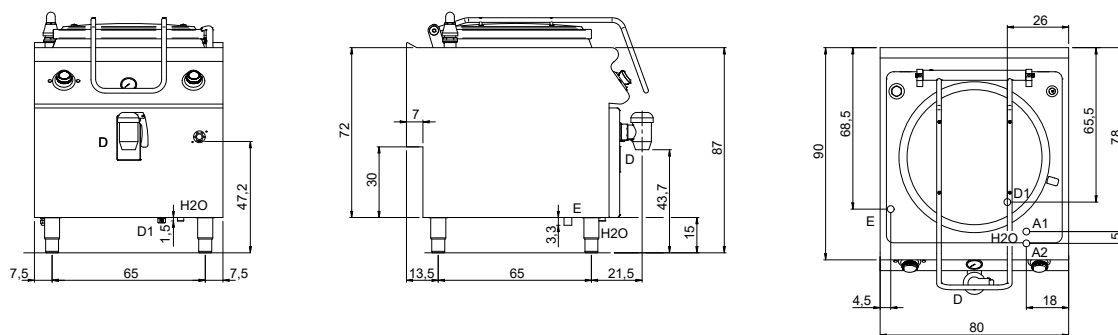
Electric boiling pans direct-heated 100-150 lt



Electric boiling pans indirect-heated 50 lt



Electric boiling pans indirect-heated 100-150 lt



G - Gas connection 1/2"

E - Voltage

H2O - Water inflow 3/4"

A1 - Hot water inflow

A2 - Cold water inflow

D - Drain for water

D1 - Cavity water discharge



	Total gas power	10,5 kW - 9029 kcal/h
	Electric power	0,1 kW
	Voltage	220-240 V 1 50 Hz
	Well	
	Capacity	50 lt
	Heating	Direct



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Direct heating, 50 lt	R90/80PGD/50	800x900x870	170	1,054	5.872,00

Equipment:

1 filter for outflow
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



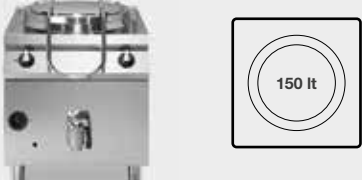
	Total gas power	21 kW - 18057 kcal/h
	Electric power	0,1 kW
	Voltage	220-240 V 1 50 Hz
	Well	
	Capacity	100 lt
	Heating	Direct



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Direct heating, 100 lt	R90/80PGD/100	800x900x870	131	1,054	6.599,00

Equipment:

1 filter for outflow
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



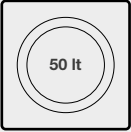
	Total gas power	24 kW - 20637 kcal/h
	Electric power	0,1 kW
	Voltage	220-240 V 1 50 Hz
	Well	
	Capacity	150 lt
	Heating	Direct



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Direct heating, 150 lt	R90/80PGD/150	800x900x870	137	1,054	7.004,00

Equipment:

1 filter for outflow
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	10,5 kW - 9029 kcal/h
Electric power	0,3 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	50 lt
Heating	Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating, 50 lt	R90/80PGI/50	800x900x870	170	1,054	7.596,00

Equipment:
1 filter for outflow
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



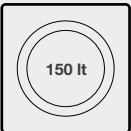


Total gas power	21 kW - 18057 kcal/h
Electric power	0,3 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	100 lt
Heating	Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating, 100 lt	R90/80PGI/100	800x900x870	166,5	1,054	8.693,00

Equipment:
1 filter for outflow
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



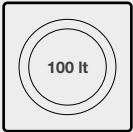


Total gas power	24 kW - 20637 kcal/h
Electric power	0,3 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	150 lt
Heating	Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating, 150 lt	R90/80PGI/150	800x900x870	177	1,054	9.224,00

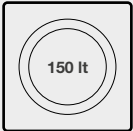
Equipment:
1 filter for outflow
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total electric power	12,1 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	100 lt
Heating	Direct

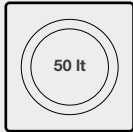
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Direct heating, 100 lt	R90/80PED/100	800x900x870	165	1,054	6.775,00
	Equipment: 1 filter for outflow					





Total electric power	12,1 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	150 lt
Heating	Direct

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Direct heating, 150 lt	R90/80PED/150	800x900x870	175	1,054	7.248,00
	Equipment: 1 filter for outflow					



Total electric power **12,3 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

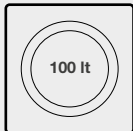
Capacity 50 lt

Heating Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating, 50 lt	R90/80PEI/50	800x900x870	175	1,054	7.118,00

Equipment:
1 filter for outflow



Total electric power **21,3 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

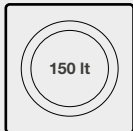
Capacity 100 lt

Heating Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating, 100 lt	R90/80PEI/100	800x900x870	169,5	1,054	8.166,00

Equipment:
1 filter for outflow



Total electric power **21,3 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

Capacity 150 lt

Heating Indirect



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Indirect heating, 150 lt	R90/80PEI/150	800x900x870	167	1,054	8.597,00

Equipment:
1 filter for outflow

	Description	Code	Price Euro
	Basket pasta/rice 1 sector 50 lt, holes Ø 3 mm	MO01992501002	790,00
	Basket vegetables/pasta 1 sector 50 lt, holes Ø 5 mm	MO01992501001	790,00
	Basket pasta/rice 2 sectors 50 lt, holes Ø 3 mm	MO01992501000	1.022,00
	Basket vegetables/pasta 2 sectors 50 lt, holes Ø 5 mm	MO01992501003	1.022,00
	Basket pasta/rice 1 sector 100 lt, holes Ø 3 mm	MO01412501007	790,00
	Basket vegetables/pasta 1 sector 100 lt, holes Ø 5 mm	MO01412501004	790,00
	Basket pasta/rice 2 sectors 100 lt, holes Ø 3 mm	MO01412501006	1.022,00
	Basket vegetables/pasta 2 sectors 100 lt, holes Ø 5 mm	MO01412501002	1.022,00
	Basket pasta/rice 3 sectors 100 lt, holes Ø 3 mm	MO01412501009	1.193,00
	Basket vegetables/pasta 3 sectors 100 lt, holes Ø 5 mm	MO01412501011	1.193,00
	Basket pasta/rice 1 sector 150 lt, holes Ø 3 mm	MO01412501010	790,00
	Basket vegetables/pasta 1 sector 150 lt, holes Ø 5 mm	MO01412501003	790,00

	Description	Code	Price Euro
	Basket pasta/rice 2 sectors 150 lt, holes Ø 3 mm	MO01412501005	1.036,00
	Basket vegetables/pasta 2 sectors 150 lt, holes Ø 5 mm	MO01412501001	1.036,00
	Basket pasta/rice 3 sectors 150 lt, holes Ø 3 mm	MO01412501008	1.207,00
	Basket vegetables/pasta 3 sectors 150 lt, holes Ø 5 mm	MO01412501000	1.207,00
	Funnel drainage boiling pan 50 lt	MO01992504000	338,00
	Funnel drainage boiling pan 100 lt	MO01412504002	338,00
	Funnel drainage boiling pan 150 lt	MO01412504000	338,00
	Kit for automatic condensate drain for indirect boiling pans	MO01412504001	524,00
	Chimney extension H 21.5 cm To be requested at order	MO01999907000	250,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Autoclave kit for boiling pans of 100-150 lt To be requested at order		1.390,00
	Other voltage On request		



Bratt pans



Well

In AISI 304 stainless steel with mirrored bottom

Food collection tray located in the compartment, dimensions GN 1/2 40 cm module, GN 1/1 80 cm module

Heating system

Armoured heating elements located under the well

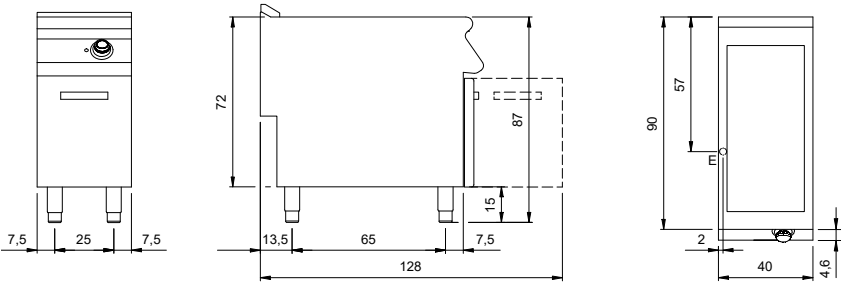
Thermostat to adjust temperature from 50°-300°C

Performance

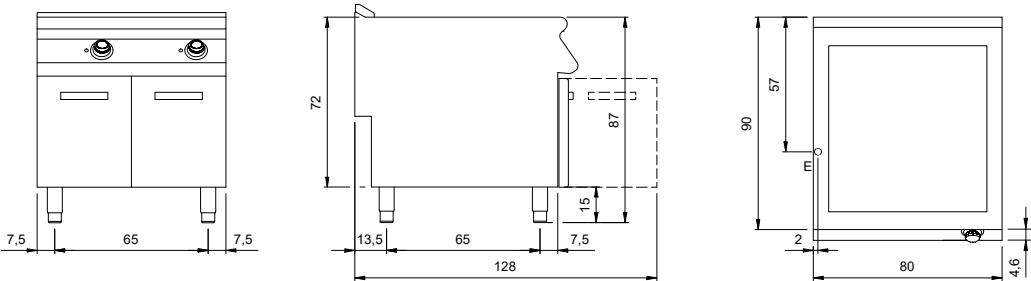
Foods	Productivity piece/hour*
Hamburger 150 g	70
Egg 300 g	300

* Roc module 40 cm

Bratt pans



Bratt pans



E - Voltage



11,5 lt

Total electric power 4,5 kW

Voltage 380-415 V 3N 50-60 Hz

Well

Capacity 11,5 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric bratt pan, on cabinet with door	R90/40BMFE/P	400x900x870	67	0,48	4.791,00
	Equipment: 1 container GN 1/2 1 Stainless steel plug for well					



26 lt

Total electric power 9 kW

Voltage 380-415 V 3N 50-60 Hz

Well

Capacity 26 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Electric bratt pan, on cabinet with doors	R90/80BMFE/P	800x900x870	126	0,917	6.731,00
	Equipment: 1 container GN 1/2 1 Stainless steel plug for well					

	Description	Code	Price Euro
	Lid 40 cm module	MO01992801000	120,00
	Lid 80 cm module	MO01992801001	215,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

	Other voltage On request
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Tilting bratt pans



Well

- Made of AISI 304 stainless steel or chromed plate
- Manual or motorized tipping
- Water inflow with solenoid valve
- Capacity: 80 - 120 litres
- Stainless steel container with lid

Gas versions

- Heating with tubular stainless steel burners, ignition with pilot light
- Thermostat to adjust temperature from 100°-285°C

Electric versions

- Heating with armored heating elements placed under the tank
- Thermostat to adjust temperature from 100°-285°C

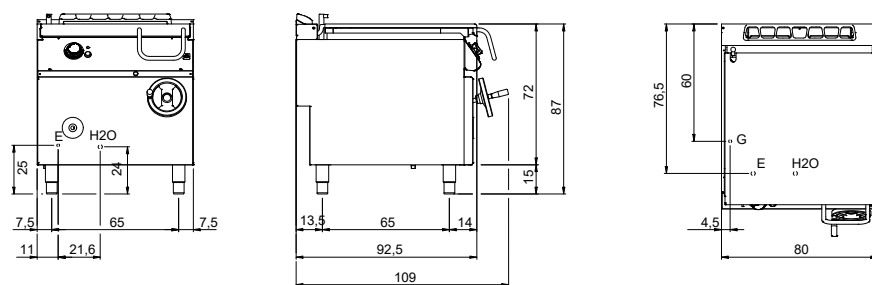
Roc 900

Performance

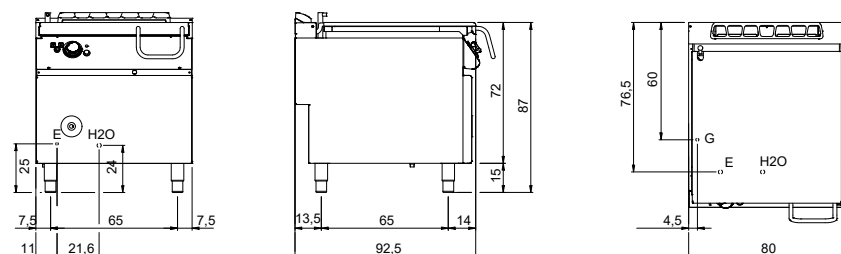
Foods	Productivity Kg/hour*
Gravy	57 kg - 3'30

* Roc module 80 cm

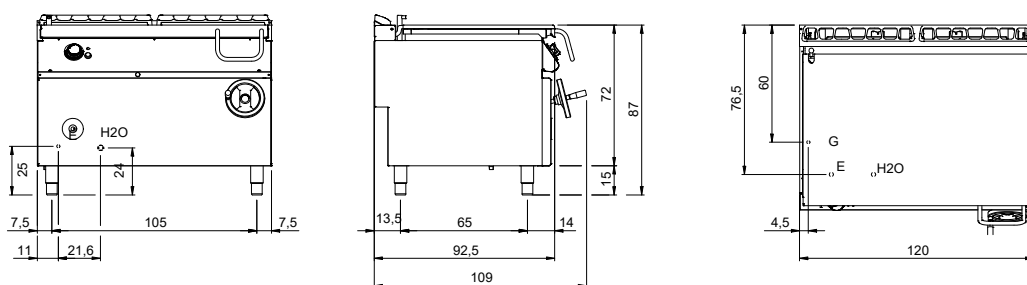
Manual tilting gas bratt pan



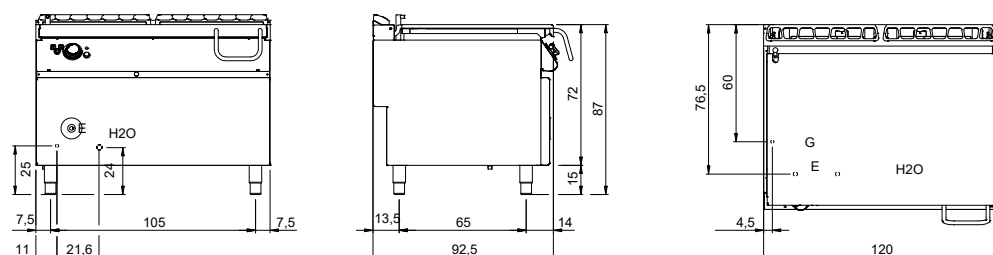
Motorized gas tilting bratt pan



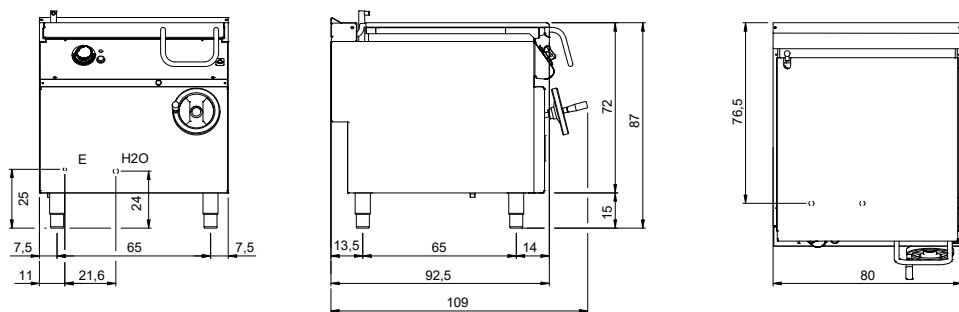
Manual tilting gas bratt pan



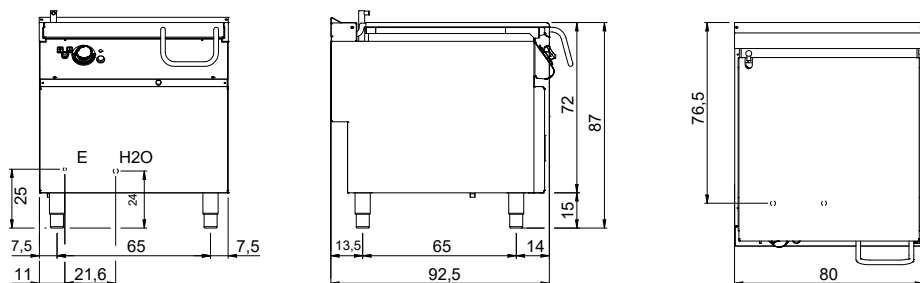
Motorized gas tilting bratt pan



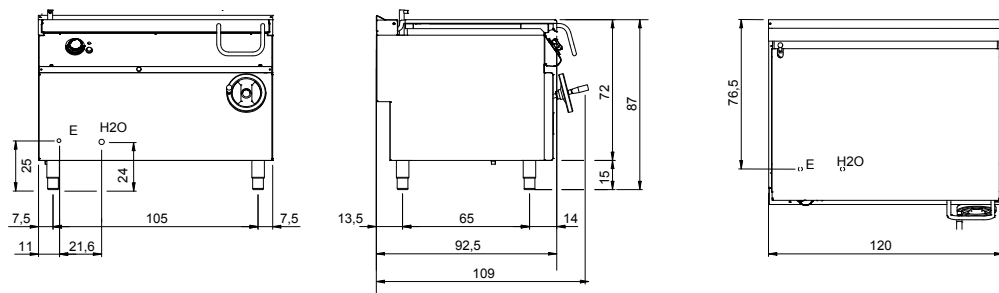
Manual tilting electric bratt pan



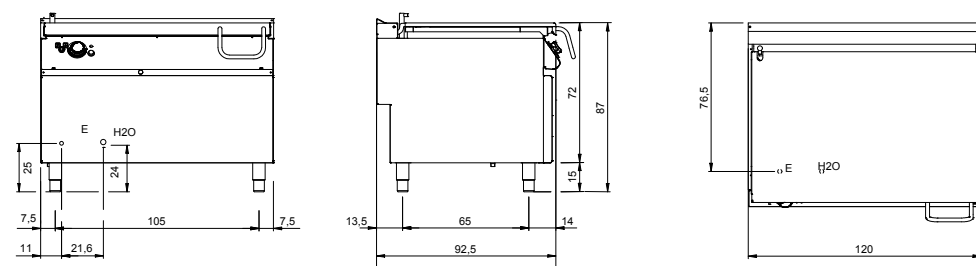
Motorized tilting electric bratt pan



Manual tilting electric bratt pan



Motorized tilting electric bratt pan



Gas tilting bratt pans, stainless steel well

Roc 900

All countries - MOCA Certified




	
Total gas power	20 kW - 17197 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	80 lt
Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 80 lt, manual tilting	R90/80BRG/80X/S	800x900x870	169	0,917	7.644,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	
Total gas power	20 kW - 17197 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	80 lt
Tilting system	Motorized



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 80 lt, motorized tilting	R90/80BRG/80X/M	800x900x870	174	0,917	8.474,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

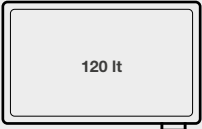



	
Total gas power	20 kW - 17197 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	120 lt
Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 120 lt, manual tilting	R90/120BRG/120X/S	1200x900x870	253	1,353	9.809,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	24 kW - 20637 kcal/h
Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz
Well	
Capacity	120 lt
Tilting system	Motorized

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Stainless steel well 120 lt, motorized tilting	R90/120BRG/120X/M	1200x900x870	258	1,353	10.983,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Electric tilting bratt pans well stainless steel

Roc 900

All countries - MOCA Certified

  				Total electric power	15 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Well		
				Capacity	80 lt	
				Tilting system	Manual	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 80 lt, manual tilting	R90/80BRE/80X/S	800x900x870	173	0,917	7.772,00

  				Total electric power	15 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Well		
				Capacity	80 lt	
				Tilting system	Motorized	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 80 lt, motorized tilting	R90/80BRE/80X/M	800x900x870	178	0,917	8.655,00

  				Total electric power	19 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Well		
				Capacity	120 lt	
				Tilting system	Manual	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Stainless steel well 120 lt, manual tilting	R90/120BRE/120X/S	1200x900x870	249	1,353	9.962,00







Total electric power	19 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	120 lt
Tilting system	Motorized

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Stainless steel well 120 lt, motorized tilting	R90/120BRE/120X/M	1200x900x870	254	1,353	11.156,00

Gas tilting bratt pans, iron well

Only for non-EU countries

Roc 900




	Total gas power	20 kW - 17197 kcal/h
	Electric power	0,2 kW
	Voltage	220-240 V 1 50 Hz
	Well	
	Capacity	80 lt
	Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 80 lt, manual tilting	R90/80BRG/80F/S	800x900x870	169	0,917	7.112,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	20 kW - 17197 kcal/h
	Electric power	0,2 kW
	Voltage	220-240 V 1 50 Hz
	Well	
	Capacity	80 lt
	Tilting system	Motorized



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 80 lt, motorized tilting	R90/80BRG/80F/M	800x900x870	174	0,917	8.012,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




	Total gas power	24 kW - 20637 kcal/h
	Electric power	0,2 kW
	Voltage	220-240 V 1 50 Hz
	Well	
	Capacity	120 lt
	Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 120 lt, manual tilting	R90/120BRG/120F/S	1200x900x870	253	1,353	9.223,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



 **Total gas power** **24 kW - 20637 kcal/h**

Electric power	0,2 kW
Voltage	220-240 V 1 50 Hz

Well

Capacity	120 lt
Tilting system	Motorized



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 120 lt, motorized tilting	R90/120BRG/120F/M	1200x900x870	258	1,353	10.397,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Electric tilting bratt pans, iron well

Only for non-EU countries

Roc 900





Total electric power	15 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	80 lt
Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 80 lt, manual tilting	R90/80BRE/80F/S	800x900x870	173	1,054	7.232,00





Total electric power	15 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	80 lt
Tilting system	Motorized



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 80 lt, motorized tilting	R90/80BRE/80F/M	800x900x870	178	0,917	8.141,00





Total electric power	19 kW
Voltage	380-415 V 3N 50-60 Hz
Well	
Capacity	120 lt
Tilting system	Manual



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Iron well 120 lt, manual tilting	R90/120BRE/120F/S	1200x900x870	249	1,353	9.378,00



Total electric power **19 kW**

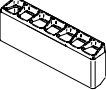
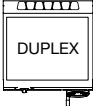
Voltage 380-415 V 3N 50-60 Hz

Well

Capacity 120 lt

Tilting system Motorized

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Iron well 120 lt, motorized tilting	R90/120BRE/120F/M	1200x900x870	254	1,353	10.567,00

	Description	Code	Price Euro
	Chimney extension 60 cm H 21.5 cm	MO01999907001	280,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Duplex plate On request		

	Other voltage On request		
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Neutral elements



Working top

Made of AISI 304 stainless steel
Versions with draw and sink

Accessories

Radiated hygienic compartments H2

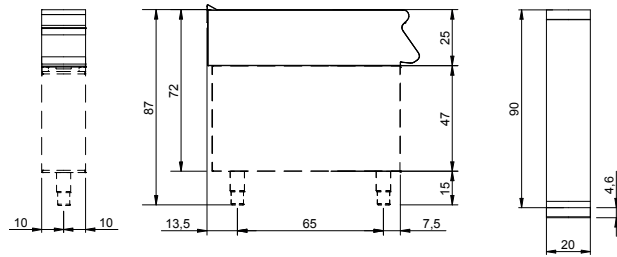
Sink

Dimensions sink 40 cm module:
330x330x250 mm

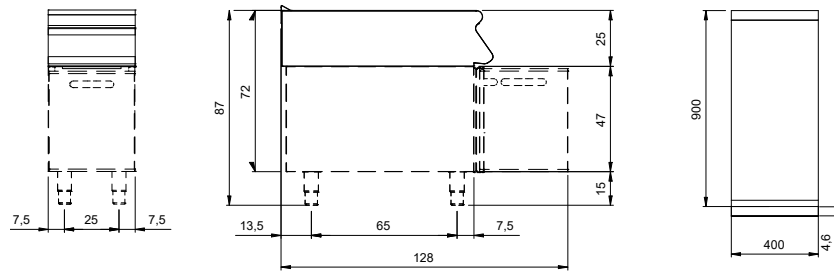
Dimensions sink 80 cm module:
600x500x250 mm

Equipped with water tap with handles

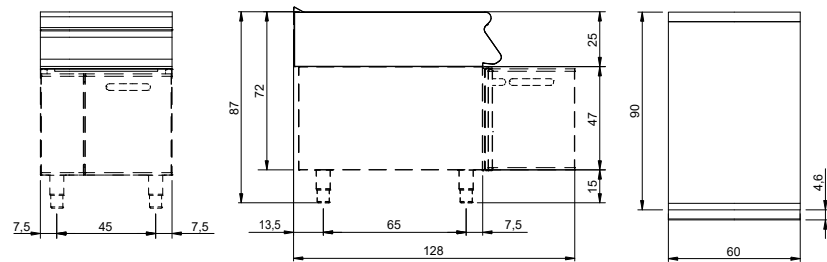
Neutral elements



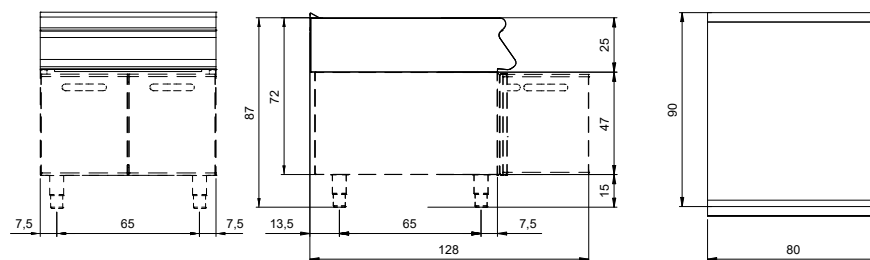
Neutral elements



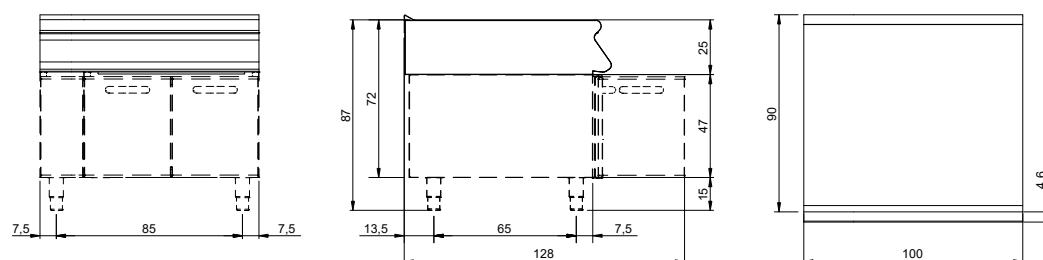
Neutral elements



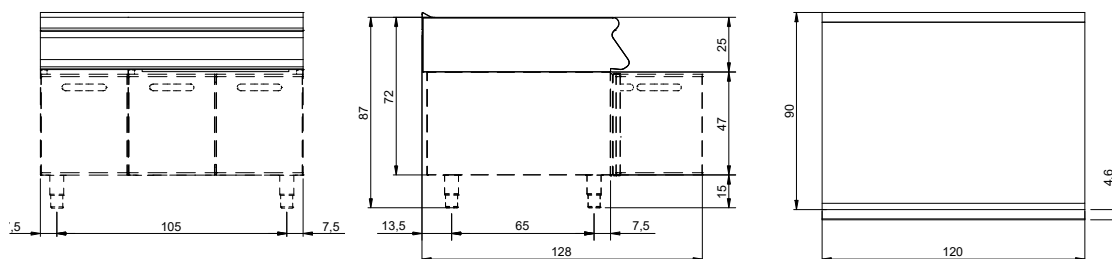
Neutral elements



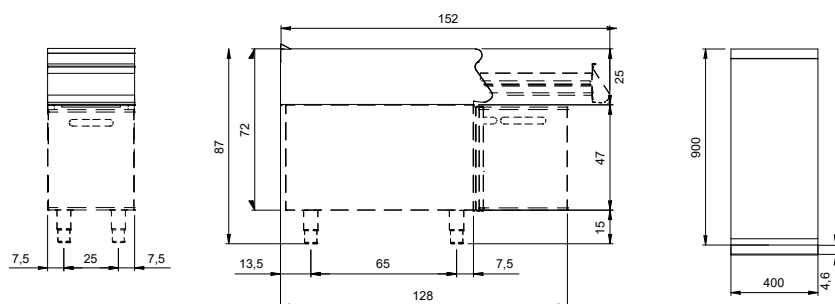
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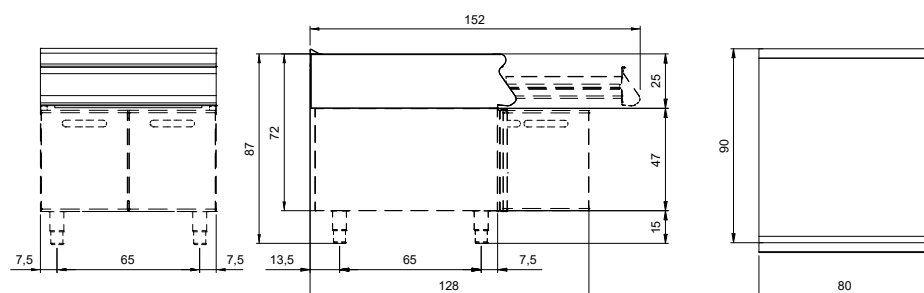
Neutral elements



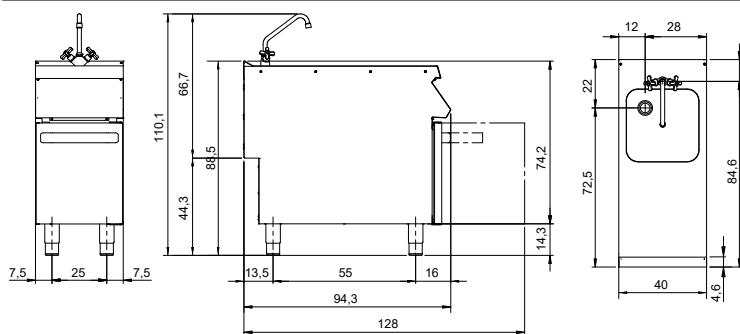
Neutral elements with drawer



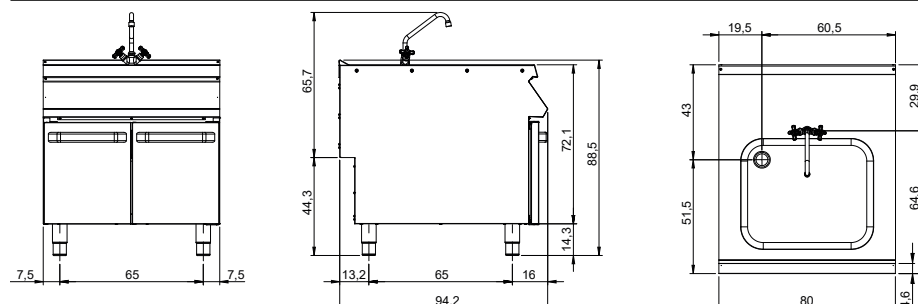
Neutral elements with drawer

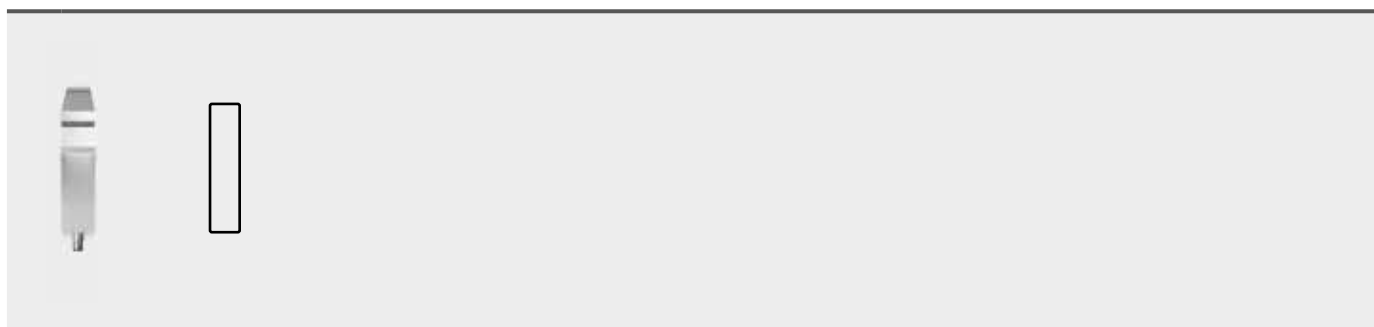


Neutral elements with sink



Neutral elements with sink





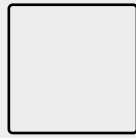
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element, top	R90/20PLN/T	200x900x280	0,22	0,22	736,00
	Neutral element, on closed cabinet	R90/20PLN/P	200x900x870	35	0,48	1.067,00



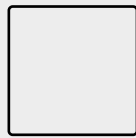
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element, top	R90/40PLN/T	400x900x280	28,6	0,22	816,00
	Neutral element, on open cabinet	R90/40PLN/A	400x900x870	43,1	0,48	1.212,00
	Neutral element, on cabinet with doors	R90/40PLN/P	400x900x870	45,6	0,48	1.435,00



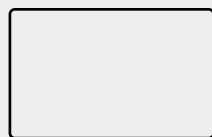
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element, top	R90/60PLN/T	600x900x280	35	0,420	896,00
	Neutral element, on open cabinet	R90/60PLN/A	600x900x870	58	0,917	1.374,00
	Neutral element, on cabinet with door	R90/60PLN/P	600x900x870	60	0,917	1.658,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	R90/80PLN/T	800x900x280	43	0,42	976,00
Neutral element, on open cabinet	R90/80PLN/A	800x900x870	63	0,917	1.454,00
Neutral element, on cabinet with doors	R90/80PLN/P	800x900x870	69	0,917	1.901,00

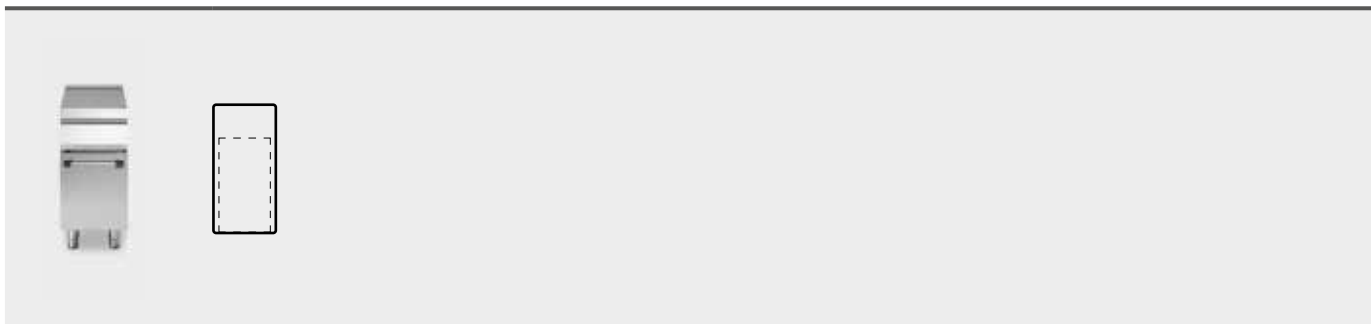


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	R90/100PLN/T	1000x900x280	48	0,620	1.056,00
Neutral element, on open cabinet	R90/100PLN/A	1000x900x870	68	1,353	1.616,00
Neutral element, on cabinet with doors	R90/100PLN/P	1000x900x870	75	1,353	2.063,00

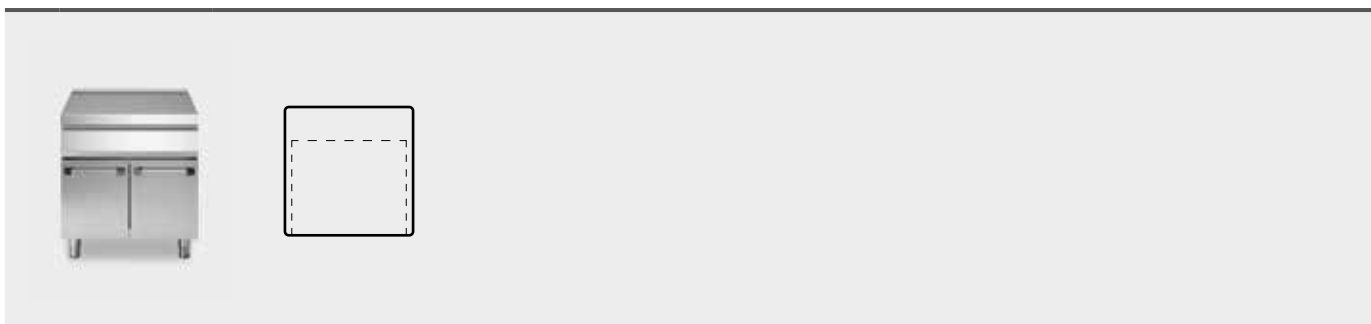


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, top	R90/120PLN/T	1200x900x280	55	0,620	1.136,00
Neutral element, on open cabinet	R90/120PLN/A	1200x900x870	75	1,353	1.874,00
Neutral element, on cabinet with doors	R90/120PLN/P	1200x900x870	85	1,353	2.545,00

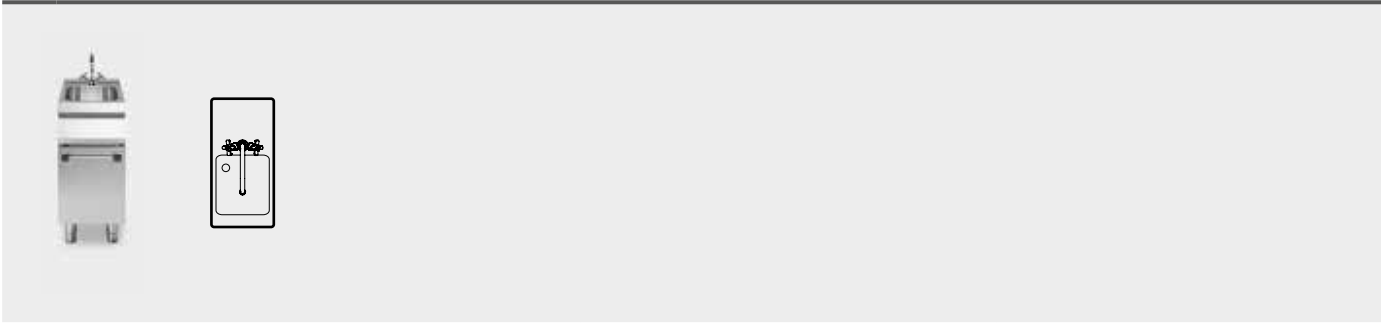




	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with draw, top	R90/40PLC/T	400x900x280	34,1	0,22	968,00
	Neutral element with draw, on open cabinet	R90/40PLC/A	400x900x870	48,6	0,48	1.363,00
	Neutral element with draw, on cabinet with door	R90/40PLC/P	400x900x870	51,6	0,48	1.587,00

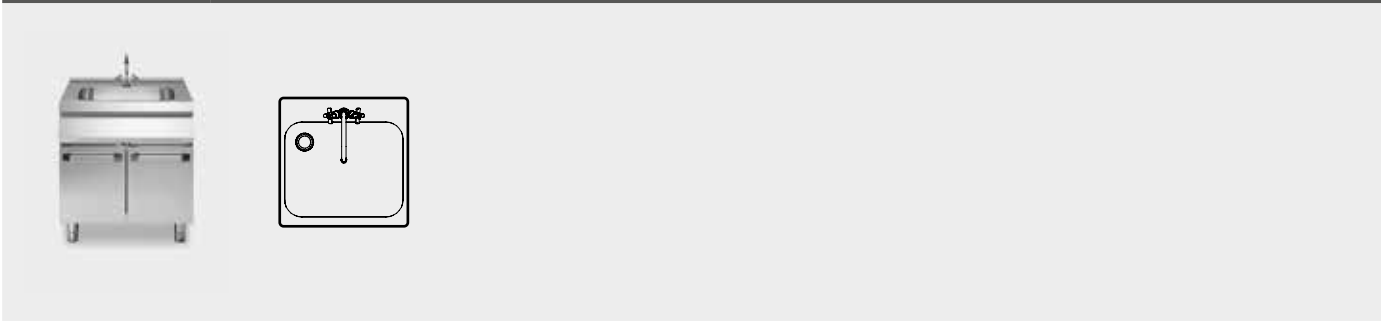


	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with draw, top	R90/80PLC/T	800x900x280	48,5	0,42	1.436,00
	Neutral element with draw, on open cabinet	R90/80PLC/A	800x900x870	68,5	0,917	1.915,00
	Neutral element with draw, on cabinet with doors	R90/80PLC/P	800x900x870	74,5	0,917	2.362,00



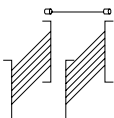
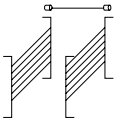
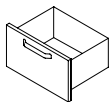
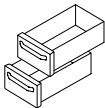
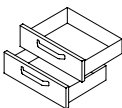
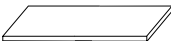
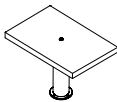
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Working top with sink, on open cabinet	R90/40LA/A	400x900x870	38,1	0,48	1.960,00
Working top with sink, on cabinet with door	R90/40LA/P	400x900x870	45,1	0,48	2.180,00

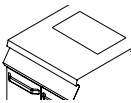
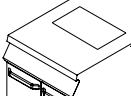
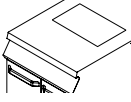
Equipment:
1 tap
1 syphon
1 drain

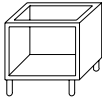
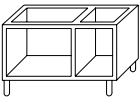
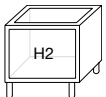
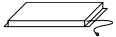
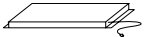
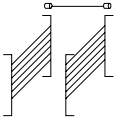
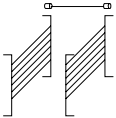
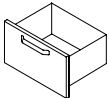
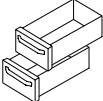


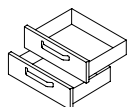
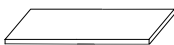
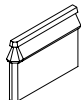
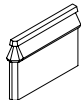
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Working top with sink, on open cabinet	R90/80LA/A	800x900x870	38,1	0,917	2.526,00
Working top with sink, on cabinet with door	R90/80LA/P	800x900x870	45,1	0,917	2.963,00

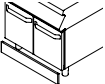
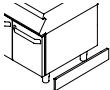
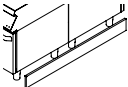
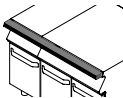
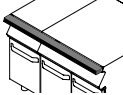
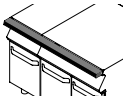
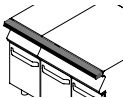
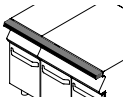
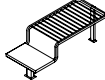
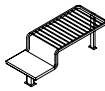
Equipment:
1 tap
1 syphon
1 drain

	Description	Code	Price Euro
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer h. 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer h. 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers h.22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers h.22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Support for electric salamander GN 2/3 installed on neutral elements Dimensions 380x450 mm	MO1993104001	987,00
	To be requested at order		
	Support for electric salamander GN 1/1 installed on neutral elements Dimensions 680x450 mm	MO1993104002	1.152,00
	To be requested at order		
	Schuko socket with square lid IP44 installed on the control panel	MO01999999002	208,00
	To be requested at order		
	Schuko socket with round lid IP20 installed on the control panel	MO01999999001	208,00
	To be requested at order		

	Description	Code	Price Euro
	Hole GN 1/1 on the worktop for container Hole dimensions: 515x305 mm Containers not included To be requested at order	MO01999999003	400,00
	Hole GN 1/2 on the worktop for container Hole dimensions: 258x305 mm Containers not included To be requested at order	MO01999999004	400,00
	Hole GN 1/3 on the worktop for container Hole dimensions: 172x305 mm Containers not included To be requested at order	MO01999999005	400,00
	GN 1/2 H 100 mm container	MO01991304002	68,00
	GN 1/3 H 100 mm container	MO01991304000	40,00
	GN 1/4 H 100 mm container	MO01991304004	29,00
	GN 1/6 H 100 mm container	MO01991304005	28,00
	Lid for container GN 1/2 container	MO01991307002	29,00
	Lid for container GN 1/3 container	MO01991307000	34,00
	Lid for container GN 1/4 container	MO01991307004	24,00
	Lid for container GN 1/6 container	MO01991307005	21,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

	Description	Code	Price Euro
	Open cabinet module 40 cm	MP01774144000	444,00
	Open cabinet module 80 cm	MP01774144001	581,00
	Open cabinet module 120 cm	MP01774144002	917,00
	H2 cabinet R22 module 40 cm	MP01774144010	1.055,00
	H2 cabinet R22 module 80 cm	MP01774144011	1.393,00
	Door 40 cm opening right/left	MO01413411000	260,00
	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz	MO01413407001	316,00
	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz	MO01413407002	367,00
	Set of try slides GN 1/1 for 6 grids for cabinet 2 kW, 220-240 V 50-60 Hz	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer h. 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer h. 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers h.22.5 cm for cabinet 40 cm	MO01413404002	655,00

	Description	Code	Price Euro
	2 drawers h.22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01419999012	162,00
	Shelf for cabinet 80 cm	MO01419999013	192,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Lowered foot H 50 mm	MO01999999010	50,00
	Planar side panel right made of AISI 304 stainless steel, thickness 30/10 mm for Roc 900	MO01419928003	430,00
	Planar side panel left made of AISI 304 stainless steel, thickness 30/10 mm for Roc 900	MO01419928002	430,00
	Squared side panel right made of AISI 304 stainless steel, thickness 60 mm for Roc 900	MO01419928012	940,00
	Squared side panel left made of AISI 304 stainless steel, thickness 60 mm for Roc 900	MO01419928013	940,00
	Rounded side panel right made of AISI 304 stainless steel, thickness 120 mm for Roc 900 *	MO01419928006	975,00
	Rounded side panel left made of AISI 304 stainless steel, thickness 120 mm for Roc 900 *	MO01419928007	975,00
	Planar side panel made of AISI 304 stainless steel, thickness 30/10 mm for Roc 900+900	MO01419928021	860,00
	Squared side panel made of AISI 304 stainless steel, thickness 60 mm for Roc 900+900	MO01419928025	1.800,00

	Description	Code	Price Euro
	Rounded side panel made of AISI 304 stainless steel, thickness 120 mm for Roc 900+900 *	MO0141998023	1.550,00
	Frontal plinth made of AISI 304 stainless steel Price per meter		180,00
	Side plinth made of AISI 304 stainless steel for Roc 900	MO01419901012	162,00
	Side plinth made of AISI 304 stainless steel for Roc 900+900	MO01419901013	324,00
	Bridge system support From 40 cm to 160 cm price per meter For dimensions over 160 cm, price on request		487,00
	Top extension, module 40 cm	MO01419911001	232,00
	Top extension, module 60 cm	MO01419911003	248,00
	Top extension, module 80 cm	MO01419911000	273,00
	Top extension, module 100 cm	MO01419911004	298,00
	Top extension, module 120 cm	MO01419911002	309,00
	Tray holder structure, side fixing D: 780 mm Price per meter		1.600,00
	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm		1.040,00
	Price increase for integration of electric salamander support GN 2/3 on tray holder structure. Dimensions 680x450 mm		890,00

Description	Code	Price Euro
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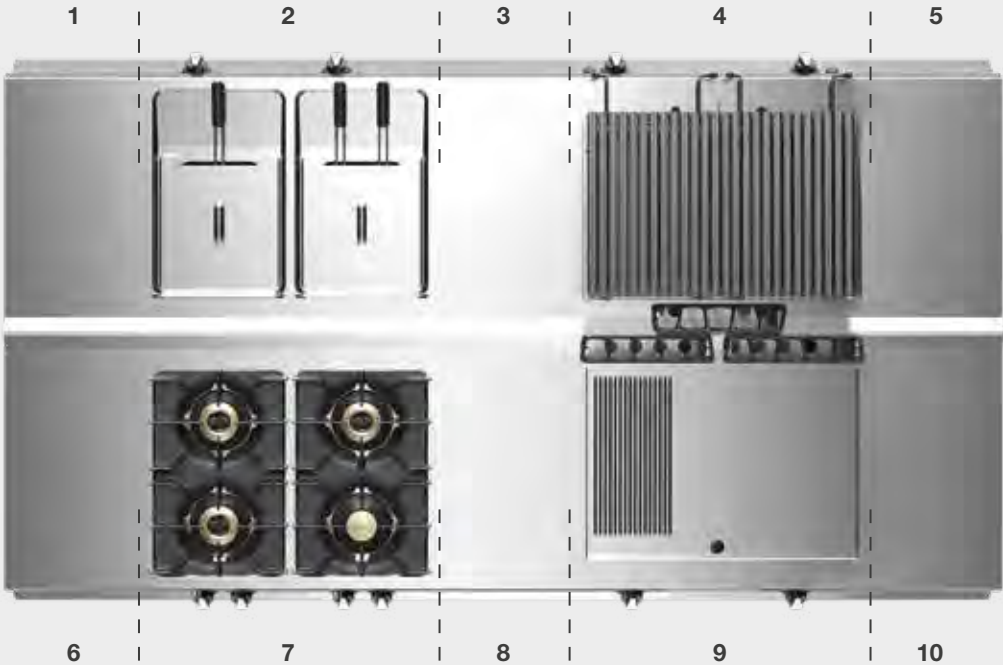


Aesthetic customization of doors,
control panel and sides with high
resistance dust coating

On request

Single working top

+ 900 euro / module



Characteristics

Maximum length 4 meters.
Single control panel.
The working top is made of AISI 304 with a thickness
of 20/10 mm with a special brushed stainless steel finish.
The side panels will be put laterally.

Price

For single working top one side or 2 single working top back
to back's price the price can be calculated adding € 900
to every single modular's price.



Roc 900

Refrigerated tables

Available for all top models. Disposition of elements to specify at order.

The price of the refrigerated table includes the assembly kit of cooking elements.

Remote refrigerated tables on request.

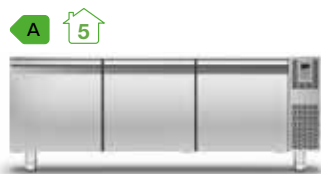


60 60 mm insulation thickness

Forced air refrigeration

Automatic evaporation of condensing water

Hot gas defrost



Plug-in refrigerated tables -2°+8°C

2 doors

Code: **TS12/1M-490-09**
 Dimensions LxDxH: 1200x680x590 mm
 Equipment: 2 grids GN 1/1
 2 slides
 Price Euro: **4.723,00**

Voltage: 220/240V - 50Hz
 Total rate: 250 W - 1,15 A
 Cooling capacity: 406 W*
 Cooling gas: R290
 Consumption: 409 kWh

* Evap. -10°C cond. 55°C

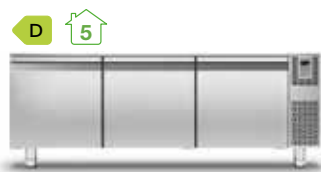
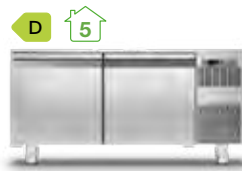
3 doors

Code: **TS16/1M-490-09**
 Dimensions LxDxH: 1600x680x590 mm
 Equipment: 3 grids GN 1/1
 3 slides
 Price Euro: **5.378,00**

Voltage: 220/240V - 50Hz
 Total rate: 250 W - 1,15 A
 Cooling capacity: 406 W*
 Cooling gas: R290
 Consumption: 409 kWh

* Evap. -10°C cond. 55°C

Technical compartment located on the right. Possibility to change position on the left without extra cost. To be requested at order.



Plug-in freezer tables -15°-22°C

2 doors

Code: **TS12/1B-490-09**
 Dimensions LxDxH: 1200x680x590 mm
 Equipment: 2 grids GN 1/1
 2 slides
 Price Euro: **5.489,00**

Voltage: 220/240V - 50Hz
 Total rate: 850 W - 3,9 A
 Cooling capacity: 569 W*
 Cooling gas: R290
 Consumption: 1535 kWh

* Evap. -30°C cond. 55°C

3 doors

Code: **TS16/1B-490-09**
 Dimensions LxDxH: 1600x680x590 mm
 Equipment: 3 grids GN 1/1
 3 slides
 Price Euro: **6.393,00**

Voltage: 220/240V - 50Hz
 Total rate: 850 W - 3,9 A
 Cooling capacity: 569 W*
 Cooling gas: R290
 Consumption: 1535 kWh

* Evap. -30°C cond. 55°C

Technical compartment located on the right. Possibility to change position on the left without extra cost. To be requested at order.



1 refrigerated drawer GN 1/1
-2°+8°C / -15°-22°C

Code: **O60121111104**

Increase of Euro: **388,00**



2 refrigerated drawers GN 1/1
-2°+8°C / -15°-22°C

Code: **O60121211104**

Increase of Euro: **480,00**

Roc 1100

647	Gas ranges
659	Gas solid tops
665	Electric ranges
671	Electric solid tops
677	Induction hobs
681	Pasta cookers
687	Bain marie
693	Fryers
703	Griddles
713	Aqua grills
719	Bratt pans
723	Neutral elements
732	General accessories and single working top



Roc 1100. The pass-through kitchen

A kitchen to be proud of. The perfect synthesis of aesthetics and functionality. Compact and efficient, the Roc 1100 can be used on two sides, ensuring comfort and the best use of space.

Every detail is exclusively designed to meet the refined tastes of the most demanding chefs, providing an optimal solution for open kitchens.

Characteristics



1

Modularity
40, 60, 80, 100, 120 cm

2

Remote induction generator
in dedicated technical
compartment

3

Handles are in brushed
aluminum finish

4

Knobs are in brushed
aluminum finish

5

Shaped or
linear sides

6

Water
tap



7

Gas or
electric
models

8

Stainless steel
chimney

9

Pressed working top
or top with enamelled/
stainless steel containers

10

Thickness of elevated
surface in 20/10 mm

11

Operated on
two sides

12

Extra thick cast
iron grids

Roc 1100 pass-through cooking island

Elegant and comfortable, the Roc 1100 cooking islands are made of adjacent modular units or of a single working top.

Adjacent pass-through modular units

Island composition with adjacent modular units of Roc 1100 pass-through with a jointing and retractable fixing system.



Pass-through modular units with a single working top

Island composition with modular units of Roc 1100 pass-through with a robust single working top. The working top is made with a special brushed stainless steel finish. Maximum length 4 meters.

+900 € / module

The single working top one side's price can be calculated adding € 900 to every single modular's price.







Design

The brushed aluminum handles allow for a secure and sturdy grip.



Knobs

The refined design of the knobs characterizes the entire Roc range. Made of aluminum, they offer comfort of use and durability. Equipped with an anti-liquid leakage gasket.



Chimney

Made of AISI 304 stainless steel. Positioned laterally to the cooking element and integrated into the top, they create uniformity and aesthetic harmony.



Modularity

Models available with unit of 40, 60, 80, 100 and 120 cm on open cabinet or cabinet with doors.



Burners and grids

Burners complete with pilot flame are available with a double or single crown. There are cast iron versions to offer the power desired by the chef. The grids with long cast iron spokes ensure high load capacity and are suitable for pots with a reduced diameter.



Working top

Made of AISI 304 stainless steel with a thickness of 10 - 20 mm thick.



Models with oven

Available models on gas or electric oven.



High resistance glass ceramic

Induction and infrared cooking tops made of Schott glass ceramic with a high load resistance.



Side panel

Planar, squared and rounded side panel for both wall and island installation.



Stainless steel / masonry plinths

Predisposed for installation on hollow masonry base and AISI 304 stainless steel base.



Top extension

Additional top in AISI 304 stainless steel, increases the support surface for plates, pots and pans.



H2 Compartments

Hygienic compartments in AISI 304 stainless steel with H2 radius.



Pan holder grill

Bridge support for pots, pans and trays during the cooking phases. Made of AISI 304 stainless steel, it can be combined with a salamander support. Dimensions customised.



Heating element

Element inserted in a closed compartment to keep dishes at serving temperature.



Salamander stand

The column installed on the top allows the placement of the salamander on the working area, keeping the lower surfaces free.



Chest of drawers and shelf

Compartments with a width of 40 and 80 cm can be customized with 1 or 2 drawers.

In open compartments or compartments with a door the installation of a central shelf allows for better organization of the space.



Electric sockets

The Schuko socket (IP20 or IP44) installed on the dashboard facilitates the use of small appliances. The safety cover prevents damage from accidental leakage of liquids.



Trays built into the top

Custom-made compartment for the installation of basins for ingredients on the worktop.



Horizontal induction

Induction hobs with two cooking zones can be installed vertically on an 80 cm wide cabinet.



Remote induction

Electric-powered cooking blocks can be ignited by remoting the induction hob motor in a dedicated technical compartment.



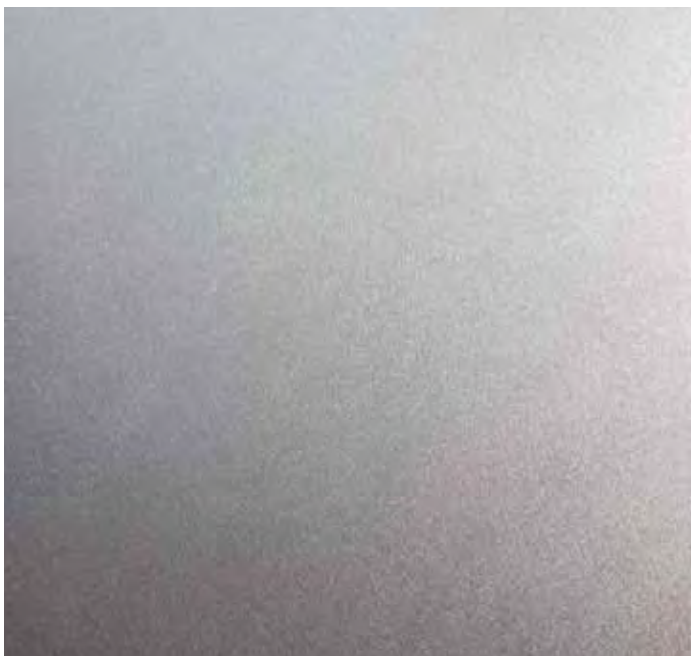
Water tap

Tap installed on a AISI 304 stainless steel column.
Allows for filling of pots and pans already positioned on the hob.



Colours

Aesthetic customization of doors, control panel and sides with high resistance dust coating.



Brushed stainless steel finish

The single working top is made of a special brushed stainless steel finish. The surface become more resistant with delicate nuances.





Gas ranges



Working top

Pressed top made of AISI 304 stainless steel with a thickness of 20/10 mm

Double crown cast iron burners with brass burner cap

Models with molded top or removable enamelled containers. Stainless steel containers (optional)

Controls on two sides

Grids

For single burner in cast iron or stainless steel (optional)

Dishwasher safe

Minimum pan diameter 12 cm

Oven

Gas (10 kW) or electric (9 kW) pass-through oven

Maximum temperature 300°C

Holds 3 GN 2/1 trays with grill included

Chamber with isolating inner door made of AISI 430 stainless steel

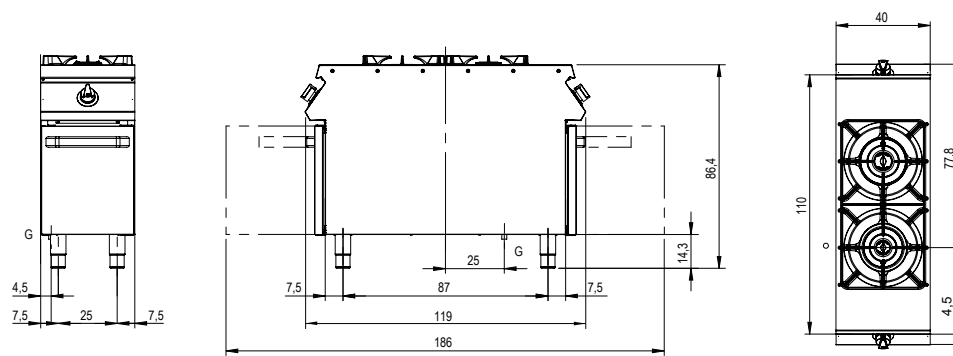
Door closes with an inner seal

Performance

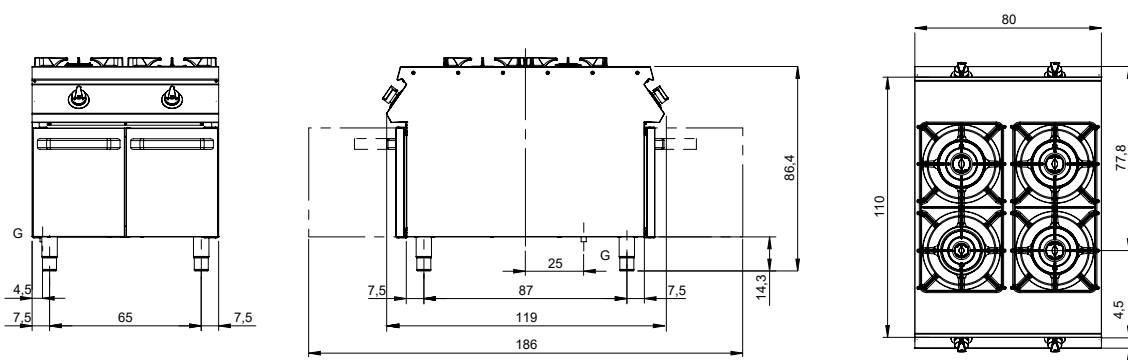
Burner power	Pan diameter	Boiling time min/100°C	Pan material	Food
5.5 kW	Ø 28	6' 10"	Aluminum	Rice - Pasta
6 kW	Ø 28	6'	Copper	Sauce - Broth
7.5 kW	Ø 28	5' 30"	Stainless steel	Meat - Fish
10 kW	Ø 28	5'		

*Average boiling time for 2 litres of water in a pan with a diameter of 28 cm, H=17cm, with a lid

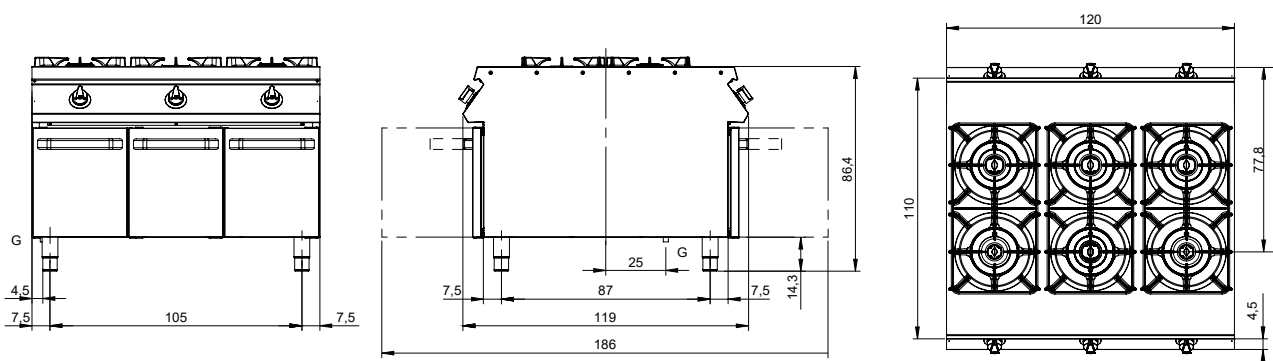
Gas ranges pressed working top, 2 burners



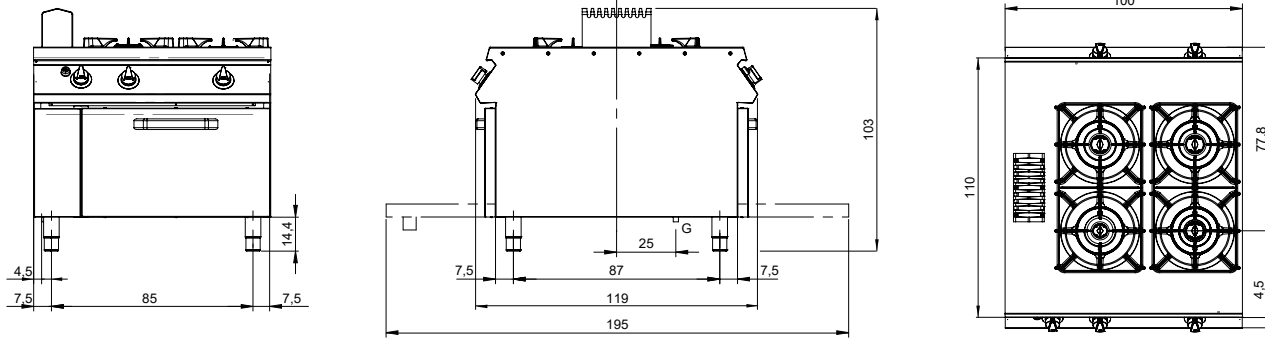
Gas ranges pressed working top, 4 burners



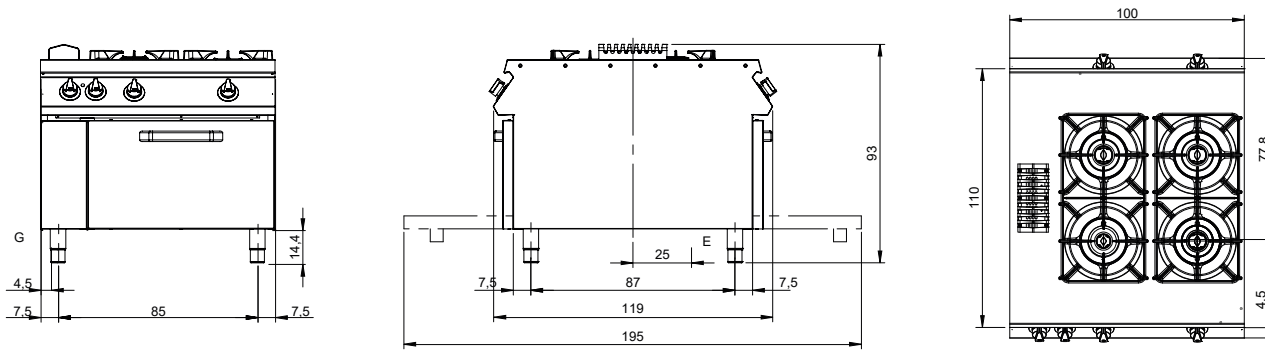
Gas ranges pressed working top, 6 burners



Gas ranges pressed working top, 4 burners with gas oven



Gas ranges pressed working top, 4 burners with electric oven



G - Gas connection 1/2"

E - Electric connection




Total gas power **16 kW - 13758 kcal/h**



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 burners with pressed working top, on open cabinet	R110/40PCG/A	400x1100x870	75	0,681	2.872,00
2 burners, with pressed working top, on cabinet with door	R110/40PCG/P	400x1100x870	75	0,681	3.320,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

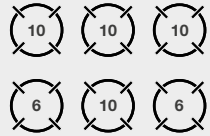



Total gas power **36 kW - 30955 kcal/h**

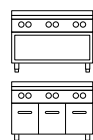


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners with pressed working top, on open cabinet	R110/80PCG/A	800x1100x870	103	1,299	4.576,00
4 burners, with pressed working top, on cabinet with doors	R110/80PCG/P	800x1100x870	125,4	1,299	5.470,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Total gas power **52 kW - 44712 kcal/h**



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners with pressed working top, on open cabinet	R110/120PCG/A	1200x1100x870	196	1,918	6.430,00
6 burners with pressed working top, on cabinet with doors	R110/120PCG/P	1200x1100x870	196	1,918	7.772,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



10

10

6

10



Total gas power

46 kW - 39553 kcal/h

Burners power

36 kW



Gas oven

Power

10 kW

Internal dimensions

540x1015x310 mm

Temperature range

95°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 burners with pressed working top, gas oven	R110/100CFG	1000x1100x870	125,4	1,609	6.588,00
	Equipment: 2 oven grids 530x430 mm natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					



10

10

6

10



Total gas power

36 kW - 30955 kcal/h

Burners power

36 kW



Electric oven

Power

9 kW

Voltage

380-415 V 3N 50-60 Hz

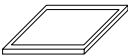
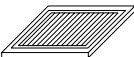
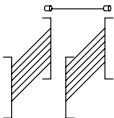
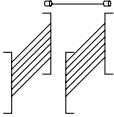
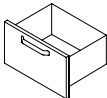
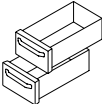
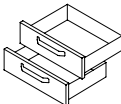
Internal dimensions

540x1015x310 mm

Temperature range

50°-300°C

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	4 burners with pressed working top, electric static oven	R110/100CFGE	1000x1100x870	125,4	1,609	6.993,00
	Equipment: 2 oven grids 530x430 mm natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Water tap with mixer to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922001	888,00
	Substitution of cast iron grill with stainless steel grill per burner To be requested at order		145,00
	Smooth plate, 1 burner made of stainless steel FE430B	MO01410104005	263,00
	Ribbed plate, 1 burner made of stainless steel FE430B	MO01410104006	306,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00

	Description	Code	Price Euro
	Modification of Burners power Available power: 3,5 - 6 - 7.5 - 10 kW To be requested at order		120,00




Total gas power **13 kW - 11178 kcal/h**



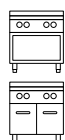
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 burners enamelled containers, on open cabinet	R110/40PCGB/A	400x1100x870	75	0,681	2.685,00
2 burners enamelled containers, on cabinet with door	R110/40PCGB/P	400x1100x870	75	0,681	3.132,00

Equipment:

natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power **26 kW - 22356 kcal/h**



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, on open cabinet	R110/80PCGB/A	800x1100x870	103	1,299	4.202,00
4 burners enamelled containers, on cabinet with doors	R110/80PCGB/P	800x1100x870	125,4	1,299	5.096,00

Equipment:

natural gas conversion kit 30/50 m/bar (tested with natural gas G20)




Total gas power **39 kW - 33534 kcal/h**



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
6 burners enamelled containers, on open cabinet	R110/120PCGB/A	1200x1100x870	196	1,918	5.869,00
6 burners enamelled containers, on cabinet with doors	R110/120PCGB/P	1200x1100x870	196	1,918	7.210,00

Equipment:

natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



7,5

5,5

5,5

7,5



Total gas power

36 kW - 30955 kcal/h

Burners power

26 kW



Gas oven

Power

10 kW

Internal dimensions

540x1015x310 mm

Temperature range

95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, gas oven	R110/100CFGB	1000x1100x870	125,4	1,609	6.214,00

Equipment:
2 oven grids 530x430 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)



7,5

5,5

5,5

7,5



Total gas power

26 kW - 22356 kcal/h

Burners power

26 kW



Electric oven

Power

9 kW

Voltage

380-415 V 3N 50-60 Hz

Internal dimensions

555x1015x255 mm

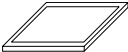
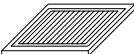
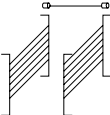
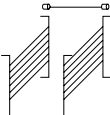
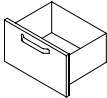
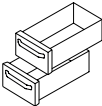
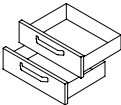
Temperature range

50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 burners enamelled containers, electric static oven	R110/100CFGEB	1000x1100x870	125,4	1,609	6.619,00

Equipment:
2 oven grids 530x430 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Water tap with mixer to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922001	888,00
	Replacement enamelled container with stainless steel container, 1 burner To be requested at order		85,00
	Substitution of cast iron grill with stainless steel grill per burner, 1 burner To be requested at order		145,00
	Smooth plate, 1 burner made of cast iron (Extra EU)	MO01410104003	263,00
	Ribbed plate, 1 burner made of cast iron (Extra EU)	MO01410104004	306,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00

	Description	Code	Price Euro
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00
	Modification of Burners power Available power: 3.7 - 5.5 - 7.5 kW To be requested at order		120,00

Modification of Burners power kit

Module 40 cm



Model
MO01990117040



Price Euro:
120,00

Module 80 cm



Model
MO01990117045



Price Euro:
120,00

Module 120 cm



Model
MO01990117055



Price Euro:
120,00

Module 80 cm



Model
MO01990117050



Price Euro:
240,00

Module 120 cm



Model
MO01990117060



Price Euro:
240,00



Gas solid tops



Plate

Cast iron radiant plate, with thickness of 1.5 cm
 High impact and cleaning resistance
 Central burner power 12 kW
 Temperature range: 120°-500°C

Oven

Maximum temperature 300°C with 10 kW power, holds 3 teglie GN 2/1
 Chamber with isolating inner door made of AISI 430 stainless steel
 Door closes with an inner seal

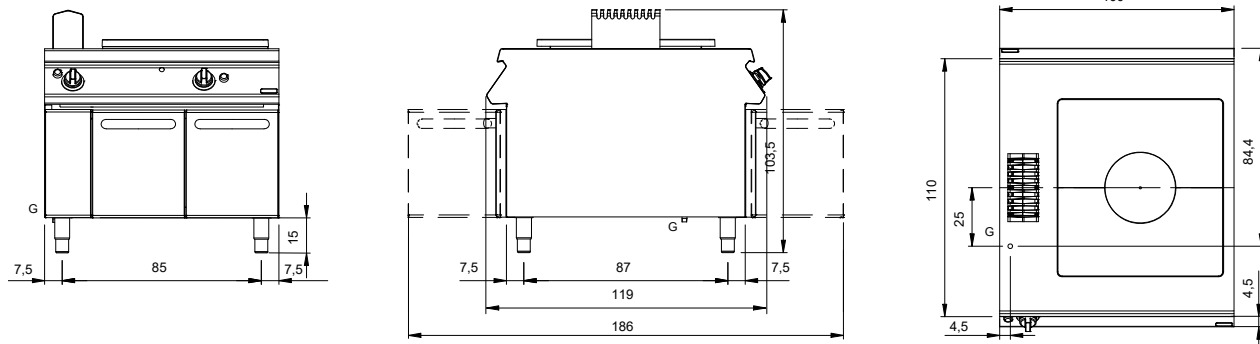
Performance

Power plate	Heating system min/450°C*
12 kW	25'

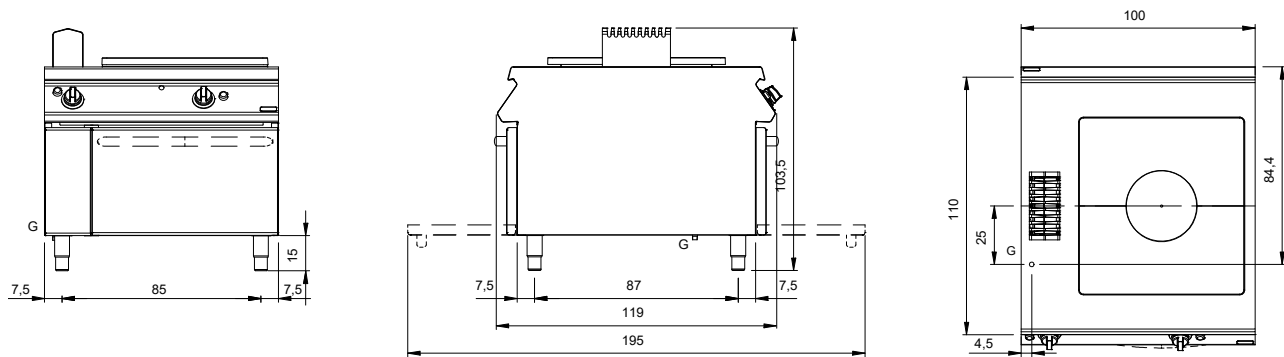
Roc 1100

*Average boiling time for 2 litres of water in a pan with a diameter of 28 cm, H=17cm, with a lid

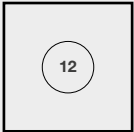
Gas solid top



Gas solid top with oven

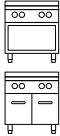


G - Gas connection 1/2"



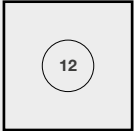


Total gas power	12 kW - 10319 kcal/h
Plate power	12 kW



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, on open cabinet	R110/100TPG/A	1000x1100x870	147	1,609	4.987,00
Gas solid top, on cabinet with doors	R110/100TPG/P	1000x1100x870	162	1,609	5.881,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)





Total gas power	22 kW - 18917 kcal/h
Plate power	12 kW

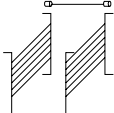
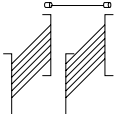
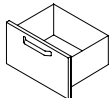
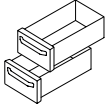
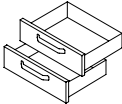


Gas oven	
Power	10 kW
Internal dimensions	540x1015x310 mm
Temperature range	95°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas solid top, on gas oven	R110/100TPFG	1000x1100x870	223	1,609	7.096,00

Equipment:
1 hook for lifting disk
2 oven grids 530x430 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Water tap with mixer to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922001	888,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00



Electric ranges



Working top

Pressed with a thickness of 20/10 mm, with a perimeter groove for collecting liquids

Plates

In cast iron, square 300x300 mm
Power 4 kW per plate
Adjustable temperature with 6 levels of intensity
Insert for square plate (optional) for the creation of a single hob to facilitate the movement of pans

Electric static oven

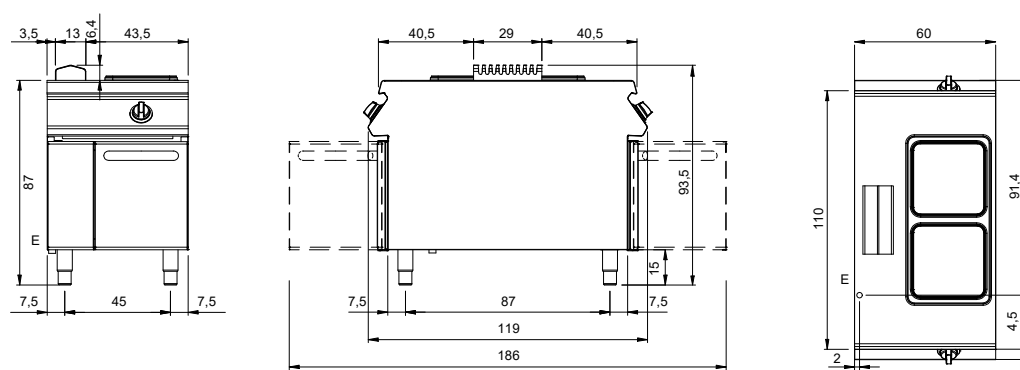
Power 9 kW
Maximum temperature 300°C
Holds 3 GN 2/1 trays with grill included
Chamber with isolating inner door made of AISI 430 stainless steel
Door closes with an inner seal

Performance

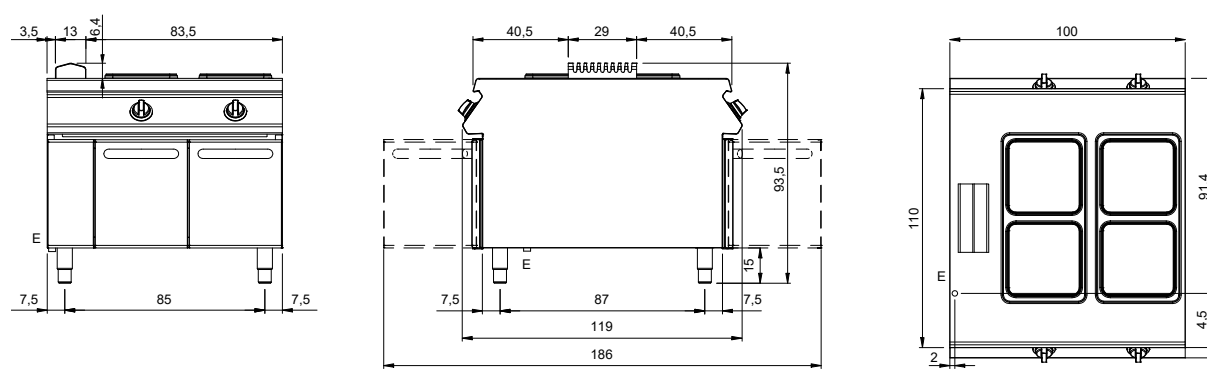
Power plate	Pan diameter	Boiling time min/100°C
4 kW	Ø 28	4' 17"

*Average boiling time for 2 litres of water in a pan with a diameter of 28 cm, H=17cm, with a lid

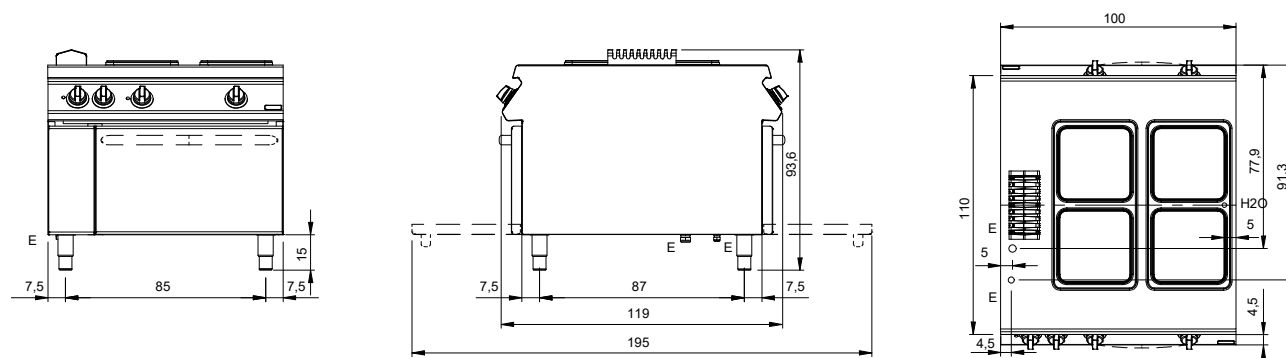
Electric ranges, 2 square plates



Electric ranges, 4 square plates



Electric ranges, 4 square plates with oven



E - Electric connection

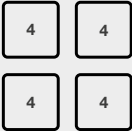


Total electric power **8 kW**

Voltage 380-415 V 3N 50-60 Hz

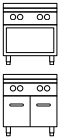


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 square plates, on open cabinet	R110/60PCEQ/A	600x1100x870	110	0,99	3.703,00
2 square plates, on cabinet with door	R110/60PCEQ/P	600x1100x870	116	0,99	4.151,00

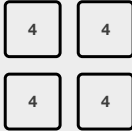


Total electric power **16 kW**

Voltage 380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 square plates, on open cabinet	R110/100PCEQ/A	1000x1100x870	138	1,609	4.861,00
4 square plates, on cabinet with doors	R110/100PCEQ/P	1000x1100x870	138	1,609	5.755,00



Total electric power **25 kW**

Power plates 16 kW

Voltage 380-415 V 3N 50-60 Hz

Electric oven

Power 9 kW

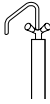
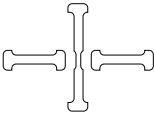
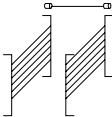
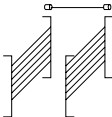
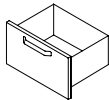
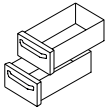
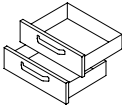
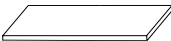
Internal dimensions 555x1015x255 mm

Temperature range 50°-300°C



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 square plates, electric static oven	R110/100CFEQ	1000x1100x870	170	1,609	7.496,00

Equipment:
2 oven grids 530x430 mm

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Water tap with mixer to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922001	888,00
	Insert for square electric plate, 40 cm module	MO01410401003	66,00
	Insert for square electric plate, 80 cm module	MO01410401002	221,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00
	Other voltage On request		



Electric solid tops



Plate

In 16M05 stainless steel
High impact and cleaning resistance
Perimeter liquid collection channel

Cooking zones

4 independent cooking zones, each
with 3.4 kW power
Temperature range: 120°-500°C

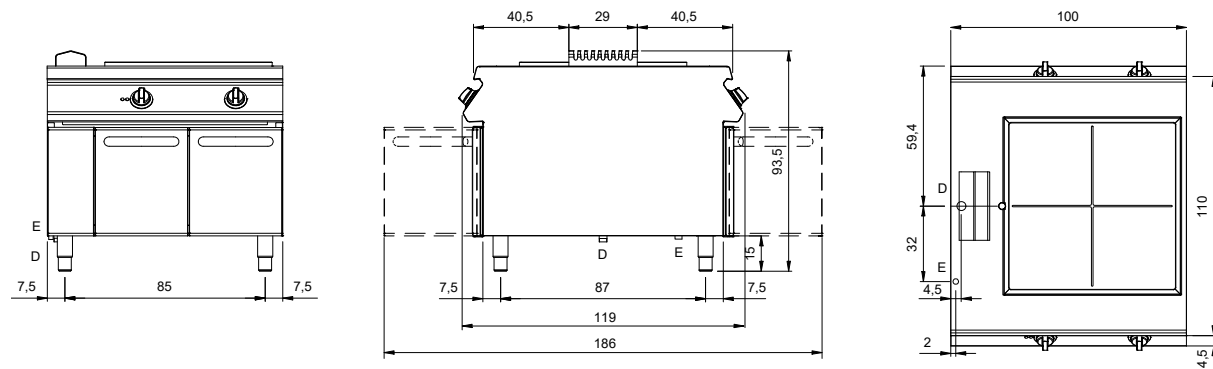
Electric static oven

Power 9 kW
Maximum temperature 300°C
Holds 3 GN 2/1 trays with grill included
Chamber with isolating inner door made
of AISI 430 stainless steel
Door closes with an inner seal

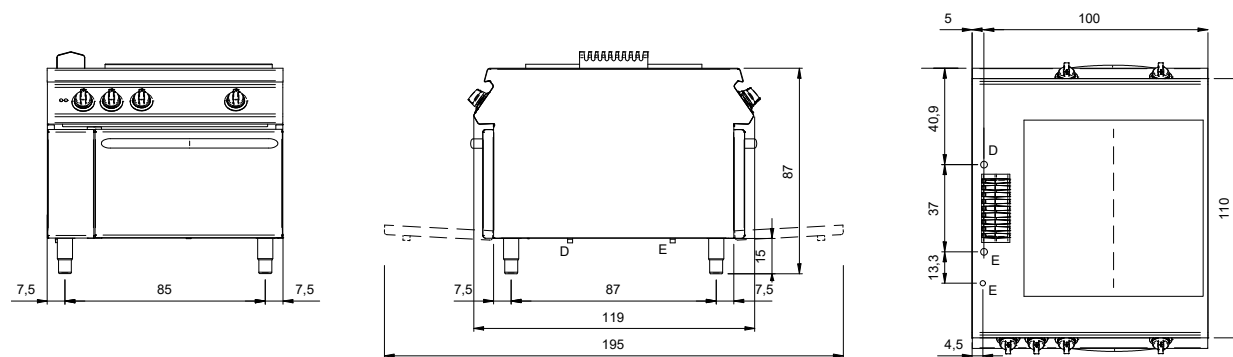
Performance

Power plate	Heating system min/450°C
3,4 kW	17"

Electric solid tops, 4 zones



Electric solid tops, 4 zones with electric oven



E - Electric connection



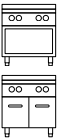
3,4	3,4
3,4	3,4

**Total electric power**

13,6 Kw

Voltage

380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric solid tops, on open cabinet	R110/100TPE/A	1000x1100x870	160	1,609	6.616,00
Electric solid tops, on cabinet with doors	R110/100TPE/P	1000x1100x870	172	1,609	7.064,00



3,4	3,4
3,4	3,4

**Total electric power**

22,6 kW

Power plates

13,6 kW

Voltage

380-415 V 3N 50-60 Hz

**Electric oven**

Power

9 kW

Internal dimensions

555x1015x255 mm

Temperature range

50°-300°C

Description

Model

Net dimensions
LxDxH mm

Gross weight Kg

Gross volume m³

Price
Euro

Electric solid tops, with static electric oven

R110/100TPFE

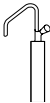
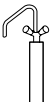
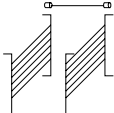
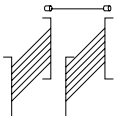
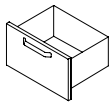
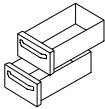
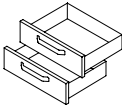
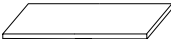
1000x1100x870

210

1,609

8.127,00

Equipment:
2 oven grids 530x430 mm

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Water tap with mixer to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922001	888,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00
	Other voltage On request		



Induction hobs



Working top

Made of high resistance Schott glass
Perimeter steel sealed to ensure high hygiene standards
Reduced heat loss for a more comfortable environment

Cooking zones

From 1 to 4 independent cooking zones, diameter 220 mm each with 5 kW power
Zones have a silkscreened printed surface pan recognition system, minimum diameter 12 cm

Remote induction

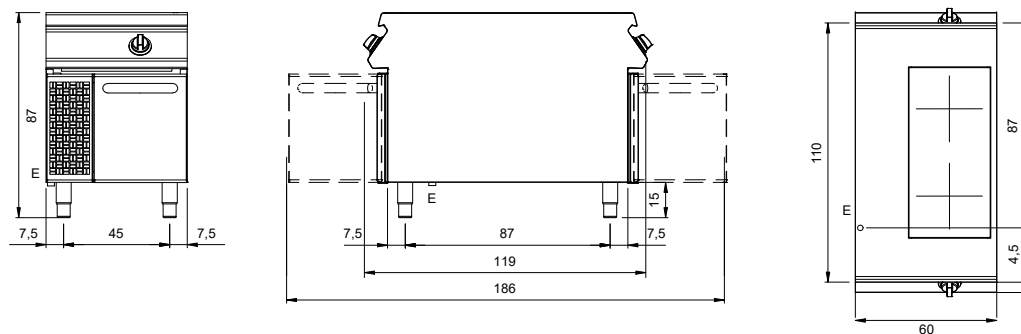
The motor is in a dedicated technical compartment

Performance

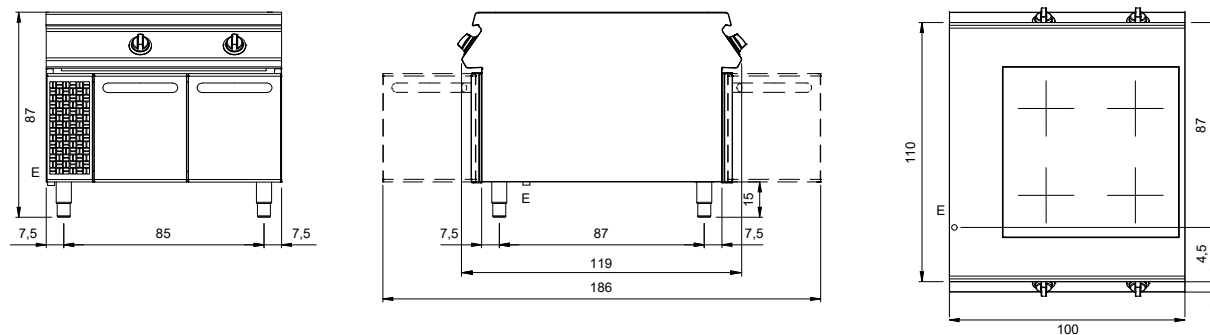
Cooking zone power	Pan diameter	Boiling time min/100°C
5 kW	Ø 28	2'31"

* Average boiling time for 2 liters of water in an aluminum pot, diameter 28 cm H = 17 cm, with lid

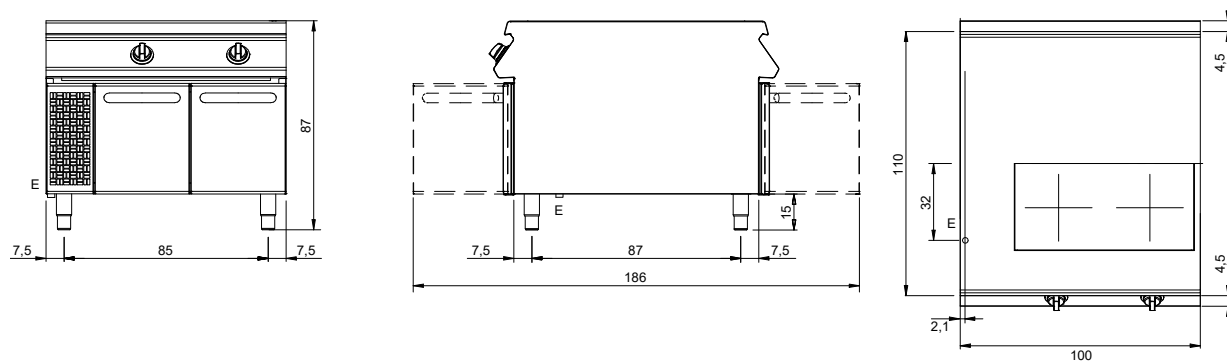
Induction hobs, 2 zones



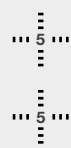
Induction hobs, 4 zones



Induction hobs, 2 horizontal zones



E - Electric connection

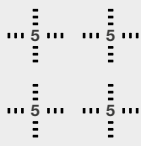




Total electric power	10 kW
Voltage	380-415 V 3N 50-60 Hz

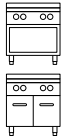


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cooking zones, on open cabinet	R110/60IND/A	600x1100x870	86	0,99	9.550,00
2 cooking zones, on cabinet with door	R110/60IND/P	600x1100x870	92	0,99	9.953,00





Total electric power	20 kW
Voltage	380-415 V 3N 50-60 Hz

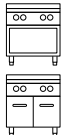


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
4 cooking zones, on open cabinet	R110/100IND/A	1000x1100x870	128	1,609	15.244,00
4 cooking zones, on cabinet with doors	R110/100IND/P	1000x1100x870	140	1,609	16.049,00





Total electric power	10 kW
Voltage	380-415 V 3N 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 horizontal cooking zones, on open cabinet	R110/100INDH/A	1000x1100x870	128	1,609	10.512,00
2 horizontal cooking zones, on cabinet with doors	R110/100INDH/P	1000x1100x870	140	1,609	11.232,00

Description	Code	Price Euro
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Other voltage
On request



Pasta cookers



Well

Pressed in AISI 316 stainless steel
Capacity 40 lt
Water refill tap
Safety pressure switch to control the water in the well
Gas and electric models

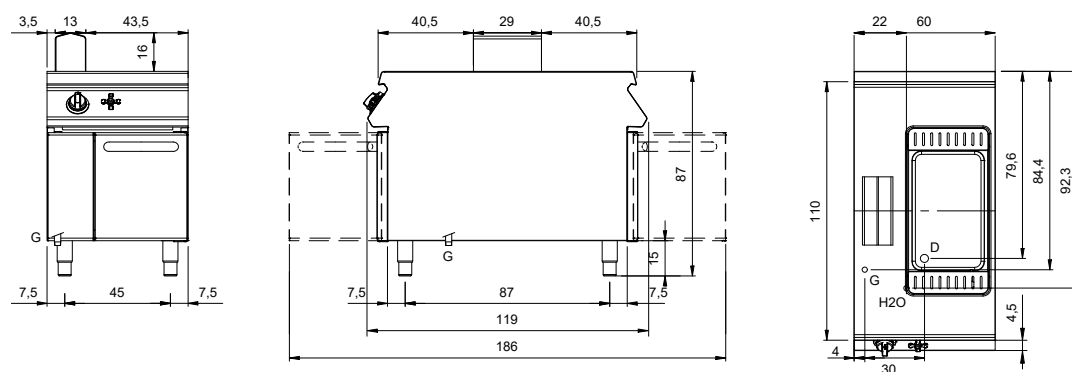
Equipment and accessories

False bottom, drip tray included, dishwasher safe
Horizontal or vertical baskets, sizes 1/3 and 1/6 well (optional)

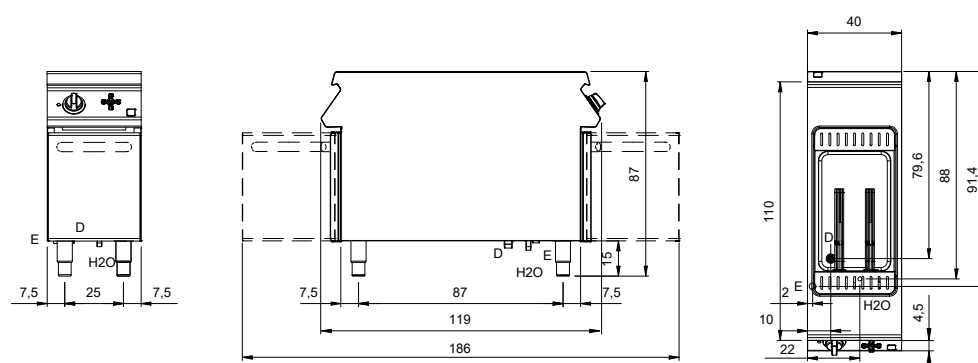
Performance

Well capacity	Boiling time min/100°C	Basket dimensions	Kg/basket
40 litres	22'	1/3 well	1,2
		1/6 well	0,6

Gas pasta cookers, 1 well



Electric pasta cookers, 1 well



G - Gas connection 1/2"
 E - Electric connection
 D - Drain for water 1"
 H2O - Water inflow 3/4"

GAS



 **Total gas power** **11,8 kW - 10147 kcal/h**

Well

Dimensions	306x508x242 mm
Capacity	40 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 40 lt	R110/60CPG/1V40	600x1100x870	105	0,99	4.167,00

Equipment:
1 false bottom 470x295 mm
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

BASKETS NON INCLUDED

ELECTRIC



 **Total electric power** **9 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

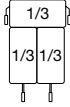
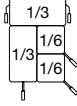
Dimensions	306x508x242 mm
Capacity	40 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 40 lt	R110/40CPE/1V40	400x1100x870	68	0,681	4.107,00

Equipment:
1 false bottom 470x295 mm

BASKETS NON INCLUDED

	Description	Code	Price Euro
	Basket 1/6 well Dimensions 140x140x200 mm	MO01991001002	115,00
	Horizontal basket 1/3 well Dimensions 290x160x200 mm	MO01991001000	173,00
	Vertical basket 1/3 well Dimensions 160x290x200 mm	MO01991001003	173,00
	Lid for well	MO01991007002	135,00
	Pastacooker basket kit: 2 vertical baskets 1/3 well 1 horizontal basket 1/3 well	MO01991004002	516,00
	Pastacooker basket kit: 3 horizontal baskets 1/3 well	MO01991004000	516,00
	Pastacooker basket kit: 1 vertical baskets 1/3 well 1 horizontal baskets 1/3 well 2 baskets 1/6 well	MO01991004003	571,00
	Pastacooker basket kit: 2 horizontal baskets 1/3 well 2 baskets da 1/6	MO01991004004	571,00
	Pastacooker basket kit: 6 baskets 1/6 well	MO01991004001	684,00
	Other voltage On request		



Bain marie



Well

Pressed made of AISI 304 stainless steel

Capacity: 1 container GN 1/1 + 1/3,
2 containers GN 1/1 + 2x1/3

Controls

Gas regulation with thermostatic safety valve

Manual water inflow

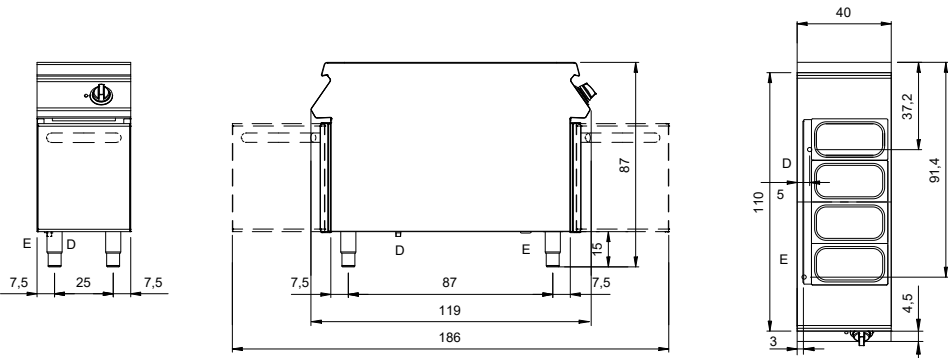
Equipment

Perforated false bottom

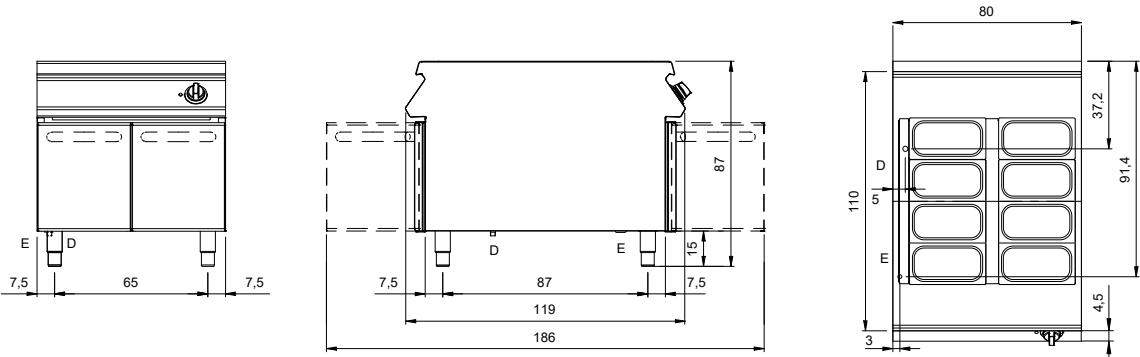
Stainless steel crosspieces to support
the containers

Overflow to drain off excess water

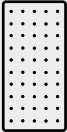
Electric bain marie



Electric bain marie

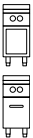


E - Electric connection
D - Drain for water 1"





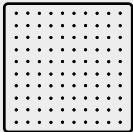
Total electric power	2,2 kW
Well	1
Dimensions	351x685x155 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, on open cabinet	R110/40BME/A	400x1100x870	75	0,681	3.155,00
Electric bain marie, on cabinet with door	R110/40BME/P	400x1100x870	105,6	0,681	3.603,00

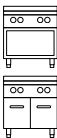
Equipment:
1 false bottom
1 overflow
2 dividing bars

CONTAINERS NOT INCLUDED





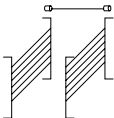
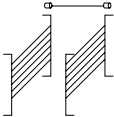
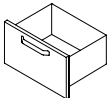
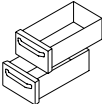
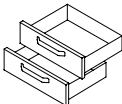
Total electric power	4,4 kW
Well	1
Dimensions	730x685x155 mm



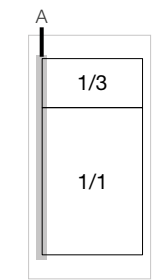
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bain marie, on open cabinet	R110/80BME/A	800x1100x870	99	1,299	4.046,00
Electric bain marie, on cabinet with doors	R110/80BME/P	800x1100x870	111	1,299	4.940,00

Equipment:
1 false bottom
1 overflow
2 dividing bars

CONTAINERS NOT INCLUDED

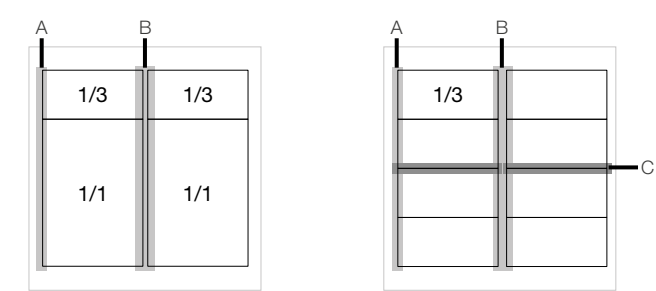
	Description	Code	Price Euro
	Dividing bar	MO01991301000	49,00
	Stainless steel container GN 1/3 H 100 mm	MO01991304000	40,00
	Stainless steel container GN 1/1 H 100 mm	MO01991304001	73,00
	Lid for container GN 1/3	MO01991307000	34,00
	Lid for container GN 1/1	MO01991307001	49,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Water filling by solenoid valve To be requested at order		195,00
	Other voltage On request		

Well design module 40 cm



A included

Well design module 80 cm



A and B included
C not included code MO01991301000



Fryers



Well

Pressed made of AISI 304 stainless steel
 Oil temperature sensor in the well
 Safety thermostat and oil temperature regulation in the well
 Capacity 8 - 13 - 17 - 21 - 22 liters

Versions

Gas models with heat exchange pipes in the well
 Electric models with rotating heating elements

Equipment

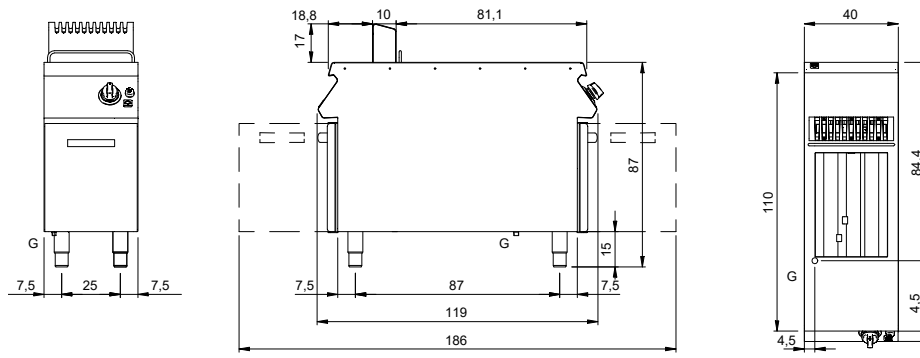
Lid for each well
 Oil drain-off pan

Performance

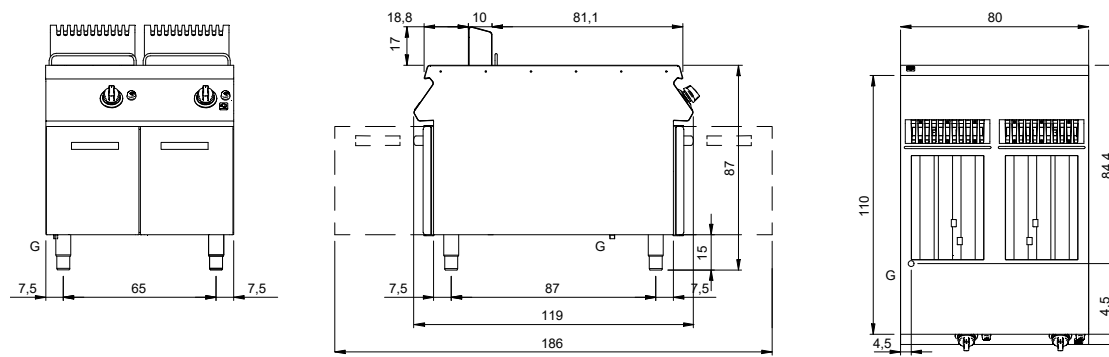
Well liters Roc gas	Oil heating min/190°C	Productivity Kg/h	Well liters Roc elettrica	Oil heating min/190°C	Productivity Kg/h
13 litres - empty well	13'	9	8 litres	5'	5
17 litres - empty well	12'	12	13 litres	3' 30"	12
21 litres - empty well	12'	15	17 litres	5'	15
			21 litres	5'	18

* Frozen potatoes

Gas fryers, 1 well

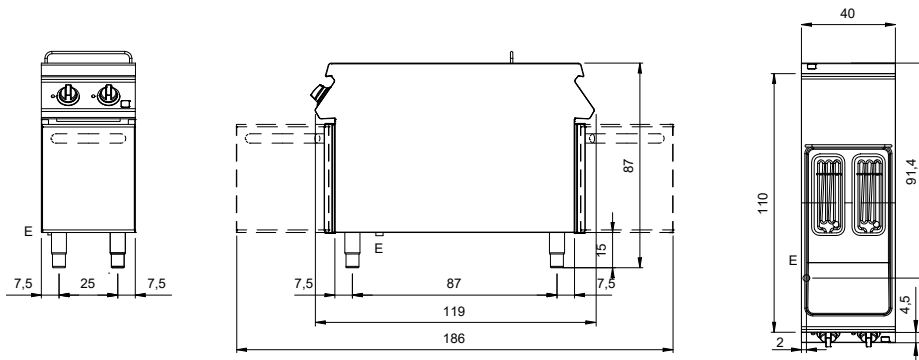


Gas fryers, 2 wells

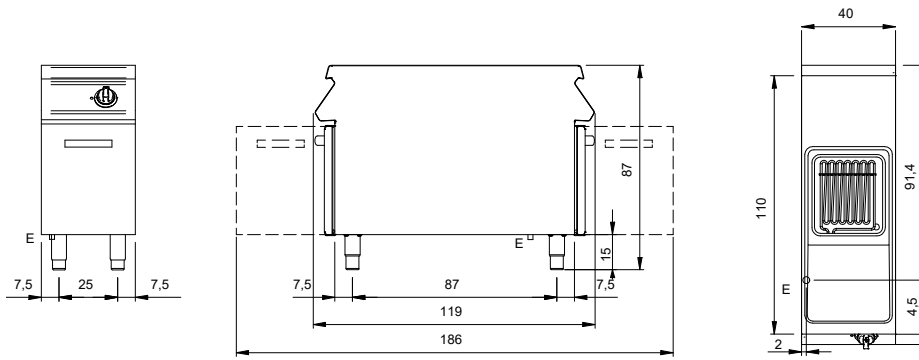


G - Gas connection 1/2"

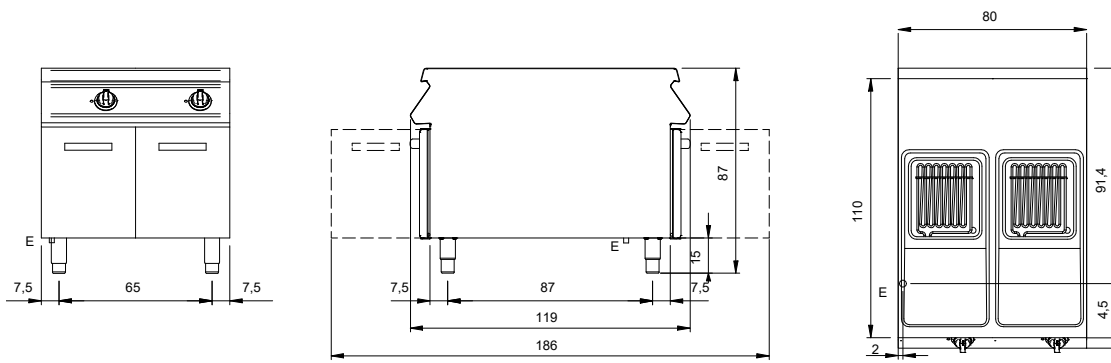
Electric fryers, 2 wells 8+8 lt



Electric fryers, 1 well



Electric fryers, 2 wells



E - Electric connection

 		Total gas power	12 kW - 10319 kcal/h
		Well	1
		Dimensions	240x342x318 mm
		Capacity	13 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m ³	Price Euro
1 well 13 lt	R110/40FRGV/1V13/P	400x1100x870	66	0,681	3.566,00

Equipment:

1 basket for full-sized well
 1 lid for well
 1 well filter
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

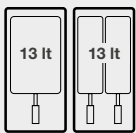
 		Total gas power	20 kW - 17197 kcal/h
		Well	1
		Dimensions	309x442x318 mm
		Capacity	22 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m ³	Price Euro
1 well 22 lt	R110/40FRGV/1V22/P	400x1100x870	97	0,681	3.930,00

Equipment:

1 basket for full-sized well
 1 lid for well
 1 well filter
 1 drain extension
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

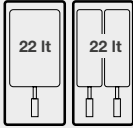
 		Total gas power	24 kW - 20637 kcal/h
		Well	2
		Dimensions	240x342x318 mm
		Capacity	13 lt

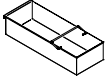


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m ³	Price Euro
2 wells 13+13 lt	R110/80FRGV/2V13/P	800x1100x870	114	1,299	5.949,00

Equipment:

1 basket for full-sized well
 2 baskets 1/2 well
 2 lids for well
 2 well filters
 2 drain extensions
 natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

 	 Total gas power		40 kW - 34394 kcal/h	
	Well		2	
	Dimensions		309x442x318 mm	
	Capacity		13 lt	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 22+22 lt	R110/80FRGV/2V22/P	800x1100x870	115	1,299	6.735,00
	Equipment: 1 basket for full-sized well 2 baskets 1/2 well 2 lids for well 2 well filters 2 drain extensions natural gas conversion kit 30/50 m/bar (tested with natural gas G20)					
	Description	Code	Price Euro			
	Basket 1/2 well for gas fryer 13 lt Dimensions 110x285x120 mm	MO01991601000	87,00			
	Basket for full-sized well for gas fryer 13 lt Dimensions 225x285x120 mm	MO01991601002	107,00			
	Basket 1/2 well for gas fryer 22 lt Dimensions 150x400x140 mm	MO01991601006	97,00			
	Basket for full-sized well for gas fryer 22 lt Dimensions 320x400x120 mm	MO01991601007	118,00			
	Oil drain-off pan	MO01991604000	199,00			
	Oil drain-off pan filter	MO01991604001	45,00			



8 It	8 It
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	Total electric power	14 kW
	Voltage	380-415 V 3N 50-60 Hz
	Well	2
	Dimensions	140x345x255 mm
	Capacity	8+8 lt



13 lb

	Total electric power	12 kW
	Voltage	380-415 V 3N 50-60 Hz
	Well	1
	Dimensions	240x345x255 mm
	Capacity	13 lt

Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 13 lt	R110/40FRER/1V13/P	400x1100x870	65	0,681	3.566,00
Equipment: 1 basket for full-sized well 1 lid for well 1 well filter 1 oil drain-off pan					

A diagram of a rectangular container with a rounded top and a small rectangular handle at the bottom. The text "17 lt" is written inside the container.

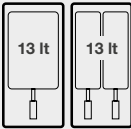
	Total electric power	16,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Well	1
	Dimensions	310x345x255 mm
	Capacity	17 lt

Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
1 well 17 lt	R110/40FRER/1V17/P	400x1100x870	68	0,681	4.082,00
Equipment:					
1 basket for full-sized well					
1 lid for well					
1 well filter					
1 oil drain-off pan					

 		Total electric power	20 kW			
		Voltage	380-415 V 3N 50-60 Hz			
		Well	1			
		Dimensions	310x444x255 mm			
		Capacity	21 lt			

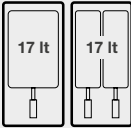
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	1 well 21 lt	R110/40FRER/1V21/P	400x1100x870	75	0,681	4.204,00

Equipment:
 1 basket for full-sized well
 1 lid for well
 1 well filter
 1 oil drain-off pan

 		Total electric power	24 kW			
		Voltage	380-415 V 3N 50-60 Hz			
		Well	2			
		Dimensions	240x345x255 mm			
		Capacity	13+13 lt			

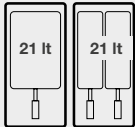
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 13+13 lt	R110/80FRER/2V13/P	800x1100x870	113	1,299	6.127,00

Equipment:
 1 basket for full-sized well
 2 baskets 1/2 well
 2 lids for well
 2 well filters
 2 oil drain-off pans

 		Total electric power	33 kW			
		Voltage	380-415 V 3N 50-60 Hz			
		Well	2			
		Dimensions	310x345x255 mm			
		Capacity	17+17 lt			

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 17+17 lt	R110/80FRER/2V17/P	800x1100x870	120	1,299	6.577,00

Equipment:
 1 basket for full-sized well
 2 baskets 1/2 well
 2 lids for well
 2 well filters
 2 oil drain-off pans





Total electric power	40 kW
Voltage	380-415 V 3N 50-60 Hz
Well	2
Dimensions	310x444x255 mm
Capacity	21+21 lt

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 wells 21+21 lt	R110/80FRER/2V21/P	800x1100x870	128	1,299	6.699,00

Equipment:
1 basket for full-sized well
2 baskets 1/2 well
2 lids for well
2 well filters
2 oil drain-off pans

	Description	Code	Price Euro
	Basket for electric fryer 8 lt Dimensions 130x310x120 mm	MO01991601005	97,00
	Basket 1/2 well for electric fryer 13 lt Dimensions 110x285x120 mm	MO01991601000	87,00
	Basket for full-sized well for electric fryer 13 lt Dimensions 225x285x120 mm	MO01991601002	107,00
	Basket 1/2 well for electric fryer 17 lt Dimensions 146x310x120 mm	MO01991601004	97,00
	Basket for full-sized well for electric fryer 17 lt Dimensions 300x310x120 mm	MO01991601003	118,00
	Basket 1/2 well for electric fryer 21 lt Dimensions 150x400x140 mm	MO01991601006	97,00
	Basket for full-sized well for electric fryer 21 lt Dimensions 320x400x120 mm	MO01991601007	118,00
	Oil drain-off pan filter	MO01991604001	45,00
	Other voltage On request		



Griddles



Plate

Inclined to facilitate the flow of liquids, with smooth, ridged or smooth-ribbed surface

Extra-EU countries

Made of satin mild steel

All countries – MOCA certified

Made of chrome-plated iron with mirror-polished or satin-finished surface. Equipped with a thermostat for temperature control

Versions

Gas models

Heating regulation with safety tap equipped with thermocouple or thermostat valve for chromed models

Electric models

Armored heating elements, temperature regulation with safety thermostat

Equipment and accessories

Removable liquid collection container, dishwasher safe

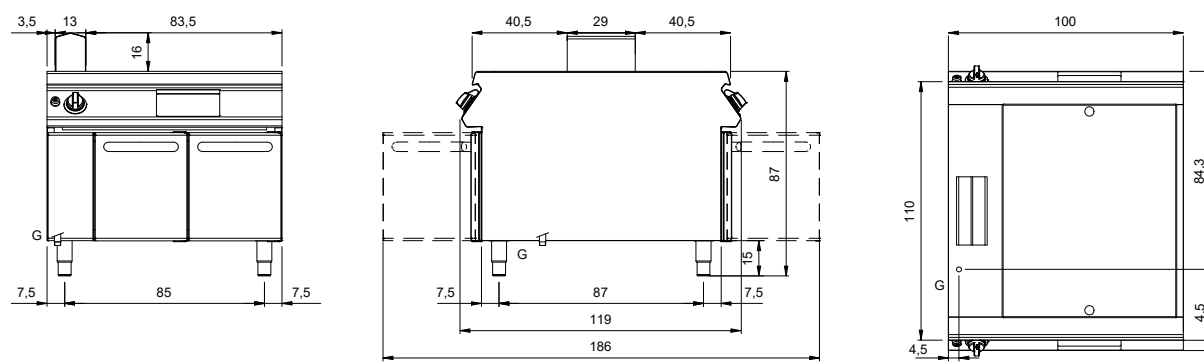
Upright splash guard (optional)

Performance

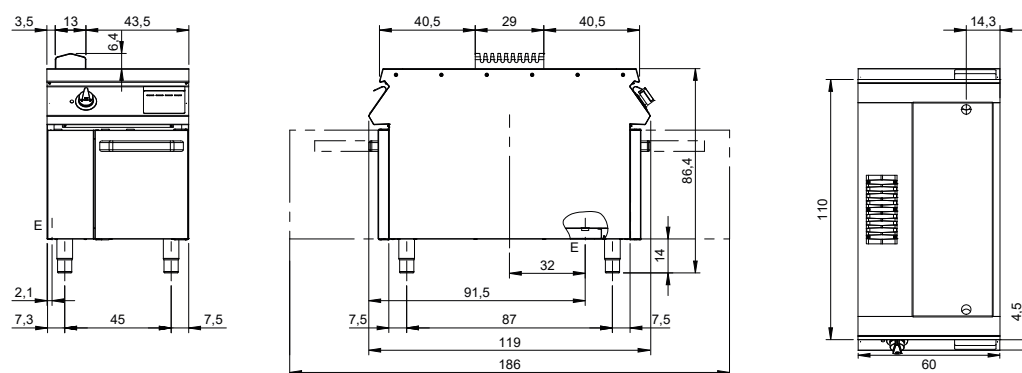
Plate	Heating system min/300°C*	Food	Productivity piece/hr
Polished-satin chrome-plated iron gas version	20'	Courgette 100 g	150
Mild steel plate gas version	29'	Hamburger 150 g	370
Polished-satin chrome-plated iron electric version	27'	Sea Bass Fillet filetto 180 g	210
Mild steel plate electric version	27'		

* Roc module 100 cm

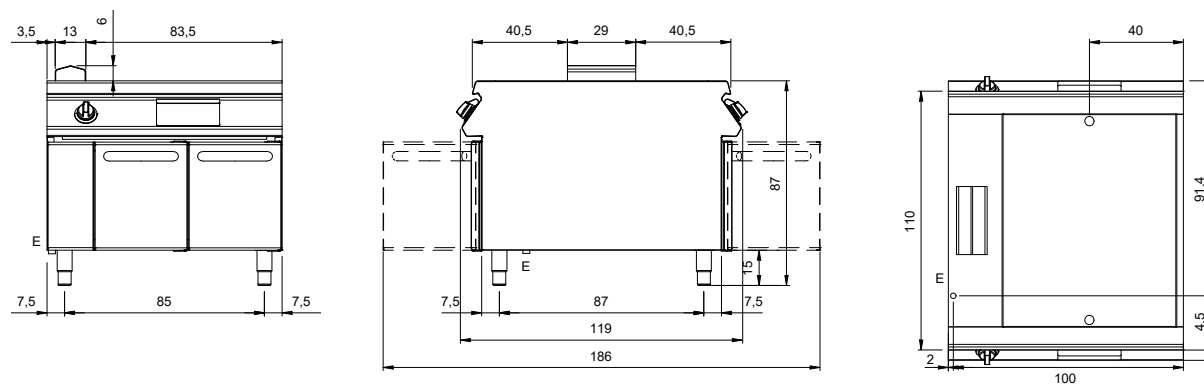
Gas griddles



Electric griddles



Electric griddles

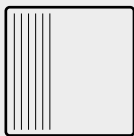


G - Gas connection 1/2"
E - Electric connection

  	 Total gas power 21 kW - 18057 kcal/h	
	Plate Dimensions 734x900 mm	
	Equipment Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)	

POLISHED		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		Smooth polished chrome plate, on open cabinet	R110/100FTG/CL/A	1000x1100x870	212	1,609	6.256,00
		Smooth polished chrome plate, on cabinet with doors	R110/100FTG/CL/P	1000x1100x870	212	1,609	7.150,00

SATIN		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		Smooth satin chrome plate, on open cabinet	R110/100FTG/SL/A	1000x1100x870	212	1,609	5.623,00
		Smooth satin chrome plate, on cabinet with doors	R110/100FTG/SL/P	1000x1100x870	212	1,609	6.517,00

 			Total gas power	21 kW - 18057 kcal/h
	Plate			
	Dimensions		734x900 mm	
Equipment				
Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)				

POLISHED		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		2/3 smooth 1/3 ribbed polished chromed plate, on open cabinet	R110/100FTG/CLR/A	1000x1100x870	212	1,609	6.440,00
		2/3 smooth 1/3 ribbed polished chromed plate, on cabinet with doors	R110/100FTG/CLR/P	1000x1100x870	212	1,609	7.334,00

SATIN		Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
		2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	R110/100FTG/SLR/A	1000x1100x870	212	1,609	6.008,00
		2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with doors	R110/100FTG/SLR/P	1000x1100x870	212	1,609	6.903,00

Electric griddles chromed plate

All countries - MOCA Certified

Roc 1100





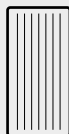




Total electric power	7,5 kW
Voltage	380-415 V 3N 50-60 Hz
Plate	
Dimensions	335x900 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED  	Smooth polished chromed plate, on open cabinet	R110/60FTE/CL/A	600x1100x870	130	0,99	4.198,00
	Smooth polished chromed plate, on cabinet with door	R110/60FTE/CL/P	600x1100x870	130	0,99	4.646,00

SATIN  	Smooth satin chrome plate, on open cabinet	R110/60FTE/SL/A	600x1100x870	130	0,99	4.598,00
	Smooth satin chrome plate, on cabinet with door	R110/60FTE/SL/P	600x1100x870	130	0,99	5.046,00



	Total electric power	7,5 kW
Voltage		380-415 V 3N 50-60 Hz
Plate		
Dimensions		335x900 mm

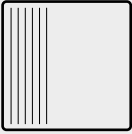
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED  	Ribbed polished chromed plate, on open cabinet	R110/60FTE/CR/A	600x1100x870	130	0,99	4.354,00
	Ribbed polished chromed plate, on cabinet with door	R110/60FTE/CR/P	600x1100x870	130	0,99	4.802,00

SATIN  	Ribbed satin chrome plate, on open cabinet	R110/60FTE/SR/A	600x1100x870	130	0,99	4.754,00
	Ribbed satin chrome plate, on cabinet with door	R110/60FTE/SR/P	600x1100x870	130	0,99	5.202,00

			Total electric power		15 kW	
			Voltage		380-415 V 3N 50-60 Hz	
			Plate			
			Dimensions		734x900 mm	

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED  	Smooth polished chromed plate, on open cabinet	R110/100FTE/CL/A	1000x1100x870	190	1,609	6.512,00
	Smooth polished chromed plate, on cabinet with doors	R110/100FTE/CL/P	1000x1100x870	190	1,609	7.407,00

SATIN  	Smooth satin chrome plate, on open cabinet	R110/100FTE/SL/A	1000x1100x870	190	1,609	6.032,00
	Smooth satin chrome plate, on cabinet with doors	R110/100FTE/SL/P	1000x1100x870	190	1,609	6.926,00

			Total electric power		15 kW	
			Voltage		380-415 V 3N 50-60 Hz	
			Plate			
			Dimensions		434x900 mm	

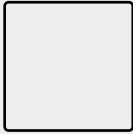
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
POLISHED  	2/3 smooth 1/3 ribbed polished chromed plate, on open cabinet	R110/100FTE/CLR/A	1000x1100x870	178	1,609	6.696,00
	2/3 smooth 1/3 ribbed polished chromed plate, on cabinet with doors	R110/100FTE/CLR/P	1000x1100x870	196	1,609	7.590,00

SATIN  	2/3 smooth 1/3 ribbed satin chrome plate, on open cabinet	R110/100FTE/SLR/A	1000x1100x870	178	1,609	6.415,00
	2/3 smooth 1/3 ribbed satin chrome plate, on cabinet with doors	R110/100FTE/SLR/P	1000x1100x870	196	1,609	7.309,00

Gas griddles mild steel plate

Only for non-EU countries

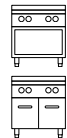
Roc 1100

Available
thermostatic
versions



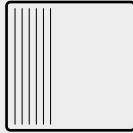
Total gas power	14 kW - 12040 kcal/h
Gas power thermostatic versions	21 kW - 18057 kcal/h
Plate	
Dimensions	734x900 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, on open cabinet	R110/100FTG/L/A	1000x1100x870	212	1,609	5.123,00
Smooth mild steel plate, on cabinet with doors	R110/100FTG/L/P	1000x1100x870	212	1,609	6.017,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

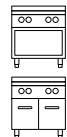
Thermostatic versions + 550,00

Available
thermostatic
versions



Total gas power	14 kW - 12040 kcal/h
Gas power thermostatic versions	21 kW - 18057 kcal/h
Plate	
Dimensions	734x900 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2/3 smooth 1/3 ribbed chromed plate, on open cabinet	R110/100FTG/LR/A	1000x1100x870	190	1,609	5.308,00
2/3 smooth 1/3 ribbed chromed plate, on cabinet with doors	R110/100FTG/LR/P	1000x1100x870	212	1,609	6.203,00

Equipment:
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

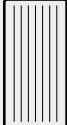
Thermostatic versions + 550,00



	Total electric power	7,5 kW
	Voltage	380-415 V 3N 50-60 Hz
	Plate	
	Dimensions	335x900 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, on open cabinet	R110/60FTE/L/A	600x1100x870	130	0,99	4.198,00
Smooth mild steel plate, on cabinet with door	R110/60FTE/L/P	600x1100x870	130	0,99	4.646,00



	Total electric power	7,5 kW
Voltage		380-415 V 3N 50-60 Hz
Plate		
Dimensions		335x900 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Ribbed mild steel plate, on open cabinet	R110/60FTE/R/A	600x1100x870	130	0,99	4.354,00
Ribbed mild steel plate, on cabinet with door	R110/60FTE/R/P	600x1100x870	130	0,99	4.802,00

 			⚡	Total electric power	15 kW	
				Voltage	380-415 V 3N 50-60 Hz	
				Plate		
				Dimensions	734x900 mm	



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Smooth mild steel plate, on open cabinet	R110/100FTE/L/A	1000x1100x870	178	1,609	5.532,00
Smooth mild steel plate, on cabinet with doors	R110/100FTE/L/P	1000x1100x870	190	1,609	6.426,00

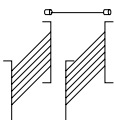
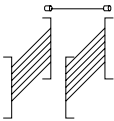
Electric griddles chromed plate

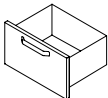
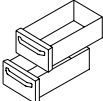
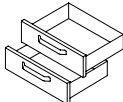
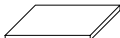
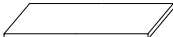
Only for non-EU countries

Roc 1100

 				Total electric power	15 kW
				Voltage	380-415 V 3N 50-60 Hz
				Plate	
				Dimensions	734x900 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2/3 smooth 1/3 ribbed chromed plate, on open cabinet	R110/100FTE/LR/A	1000x1100x870	178	1,609	5.715,00
	2/3 smooth 1/3 ribbed chromed plate, on cabinet with doors	R110/100FTE/LR/P	1000x1100x870	190	1,609	6.609,00

	Description	Code	Price Euro
	Scraper for griddle with smooth plate	MO01991901000	77,00
	Scraper for griddle with ribbed plate	MO01991901002	77,00
	10 scraper smooth blades	MO01991904000	32,00
	10 scraper ribbed blades	MO01991904001	32,00
	Teflon plug for griddles	MO01411911000	156,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00

	Description	Code	Price Euro
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00
	Plate made of duplex On request		
	Other voltage On request		



Aqua grills



Grill

In stainless steel or cast iron (Extra EU),
reversable for meat and fish
Upright splash guards on 3 sides

Versions

- Gas models**
Stainless steel burner
- Electric models**
Armoured heating elements

Drawer

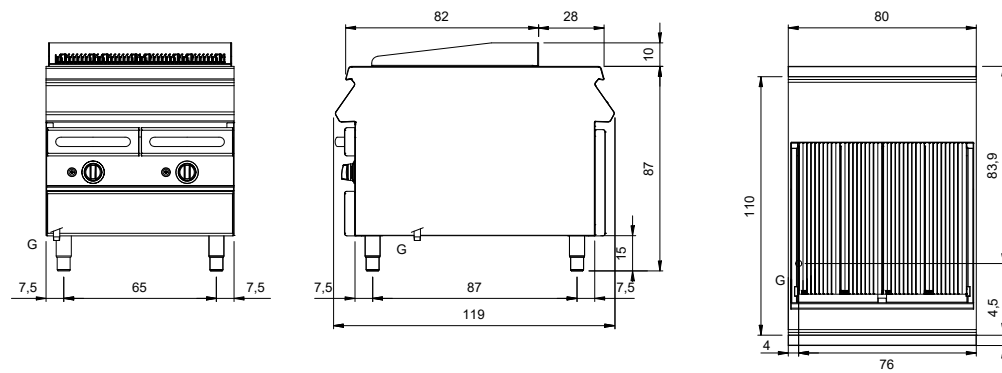
The water contained in the drawer favors
the collection of cooking liquids, avoiding
the generation of unpleasant odors and
keeps the food more hydrated

Performance

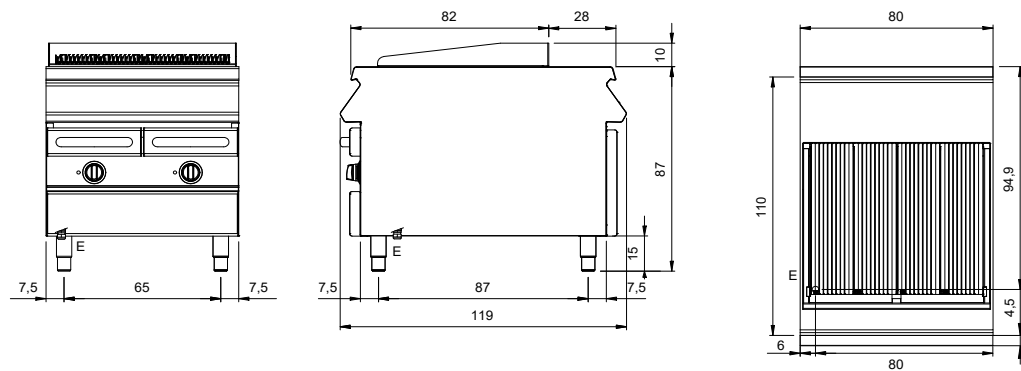
Grill	Heating system min/270°C*	Food	Productivity piece/hr
Stainless steel	25'	Sea Bass Fillet 300 g	60
Cast iron	21'	Beef fillet 300 g	65

* Roc module 40 cm

Gas aqua grills, 2 cooking zones



Electric aqua grills, 2 cooking zones



G - Gas connection 1/2"
E - Electric connection

All countries - MOCA Certified





Total gas power	22 kW - 18917 kcal/h
Cooking zones	2
Dimensions	360x645 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 stainless steel cooking zones	R110/80AGGI	800x1100x870	145	1,299	6.636,00

Equipment:
1 scraper
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Only for non-EU countries





Total gas power	22 kW - 18917 kcal/h
Cooking zones	2
Dimensions	360x645 mm



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
2 cast iron cooking zones	R110/80AGG	800x1100x870	145	1,299	5.887,00

Equipment:
1 scraper
natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

All countries - MOCA Certified



Total electric power15 kW

Voltage380-415 V 3N 50-60 Hz

Cooking zones2

Dimensions360x645 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 stainless steel cooking zones	R110/80AGEI	800x1100x870	125	1,299	6.785,00
Equipment: 1 scraper natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

Only for non-EU countries



Total electric power15 kW

Voltage380-415 V 3N 50-60 Hz

Cooking zones2

Dimensions360x645 mm

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	2 cast iron cooking zones	R110/80AGE	800x1100x870	125	1,299	6.036,00
Equipment: 1 scraper natural gas conversion kit 30/50 m/bar (tested with natural gas G20)						

Description		Code	Price Euro
	Other voltage		
	On request		



Bratt pans



Well

In AISI 304 stainless steel with mirrored bottom

Food collection tray located in the compartment, dimensions GN 1/2 module 40 cm, GN 1/1 module 80 cm

Heating system

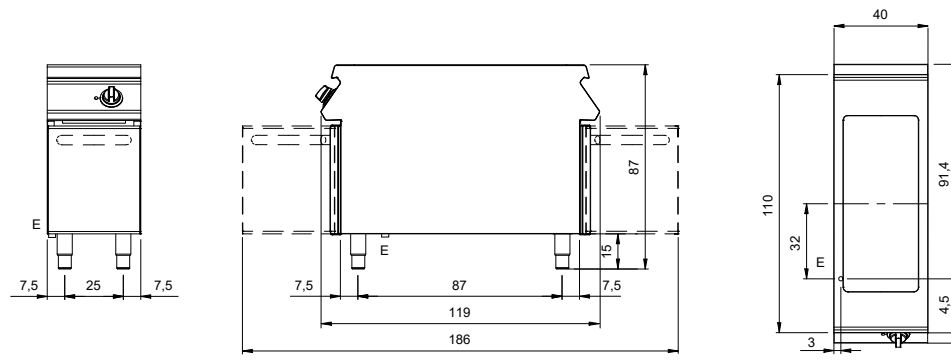
Armoured heating elements located under the well

Thermostat to adjust temperature from 50°-300°C

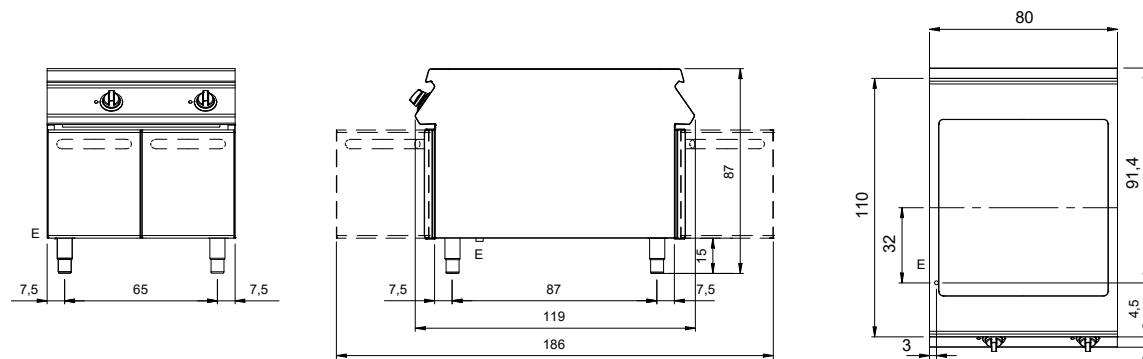
Performance

Food	Productivity piece/hr
Hamburger 150 g	70
Eggs 60 g	300

Bratt pans



Bratt pans



E - Electric connection

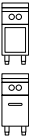


Total electric power **6,6 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

Capacity 18 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bratt pan, on open cabinet	R110/40BMFE/A	400x1100x870	86	0,681	4.854,00
Electric bratt pan, on cabinet with door	R110/40BMFE/P	400x1100x870	92	0,681	5.301,00

Equipment
1 container GN 1/2
1 stainless steel plug for well

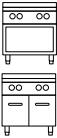


Total electric power **13,2 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

Capacity 40,5 lt



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric bratt pan, on open cabinet	R110/80BMFE/A	800x1100x870	133	1,299	6.922,00
Electric bratt pan, on cabinet with doors	R110/80BMFE/P	800x1100x870	145	1,299	7.817,00

Equipment
1 container GN 1/1
1 stainless steel plug for well



Neutral elements



Working top

Made of AISI 304 stainless steel
Versions with drawer
Full extension drawer guides

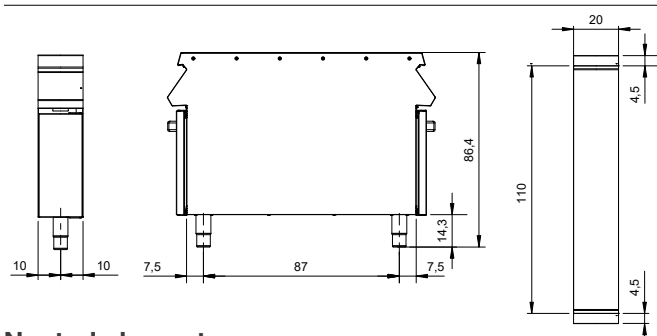
Accessories

Cabinet H2

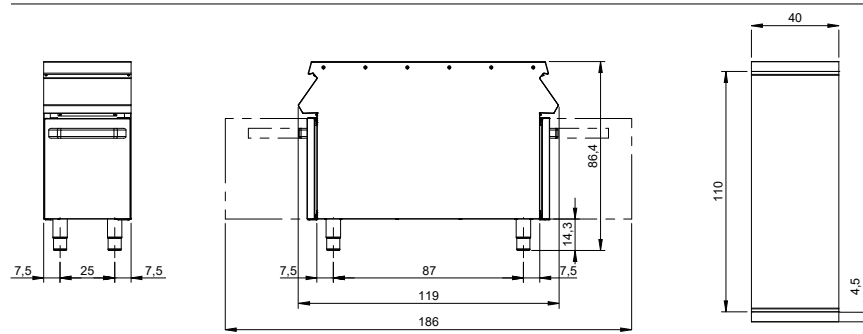
Sink

Sink dimensions: 330x330x250 mm
Equipped with water tap with handles

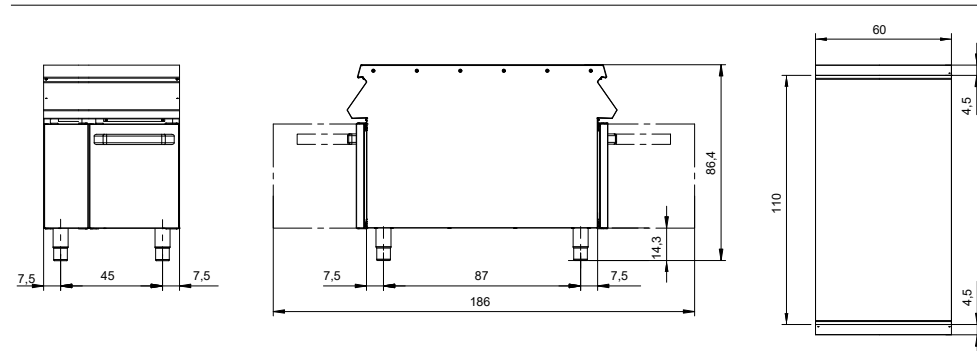
Neutral elements



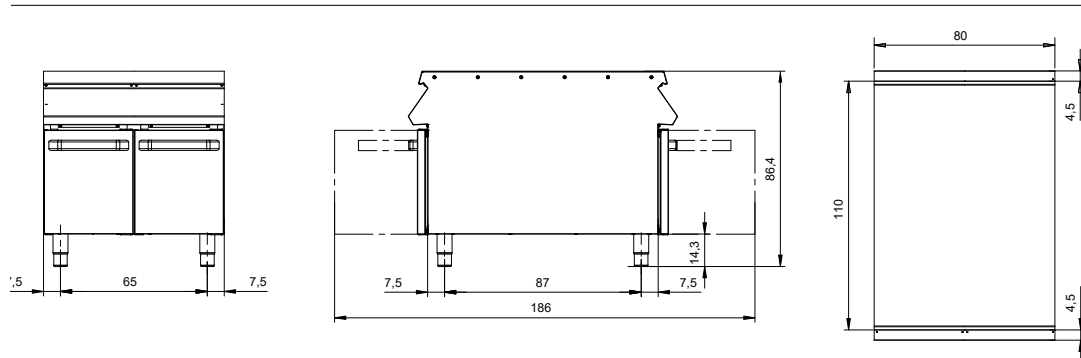
Neutral elements



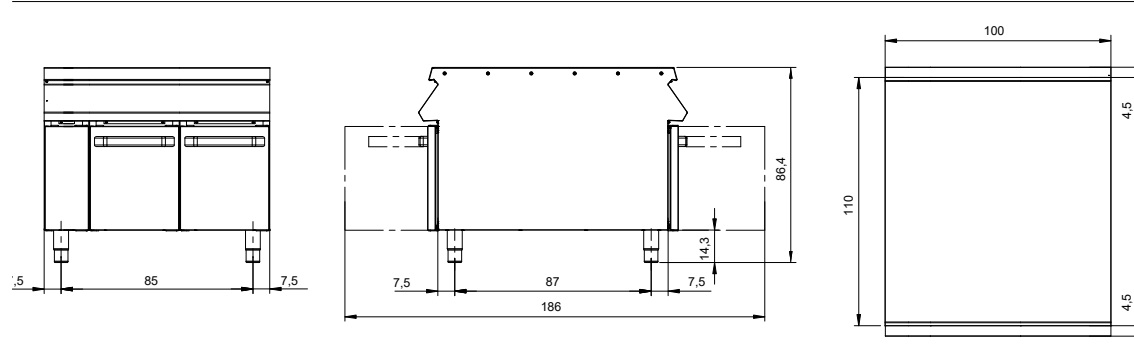
Neutral elements



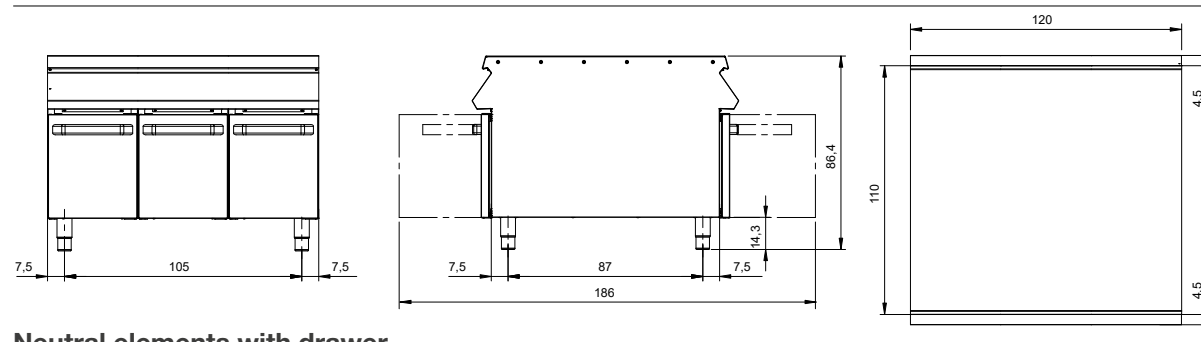
Neutral elements



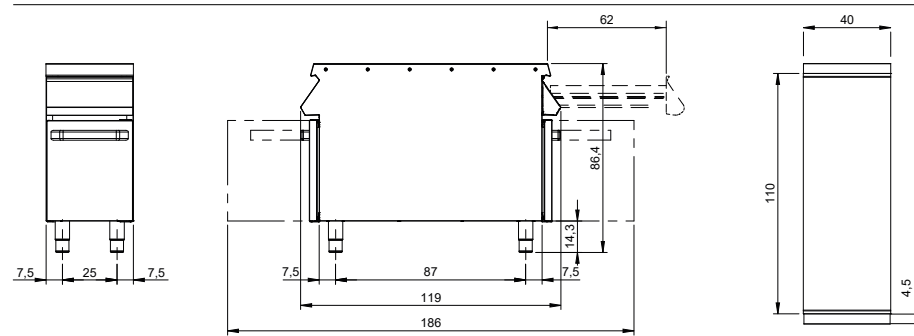
Neutral elements



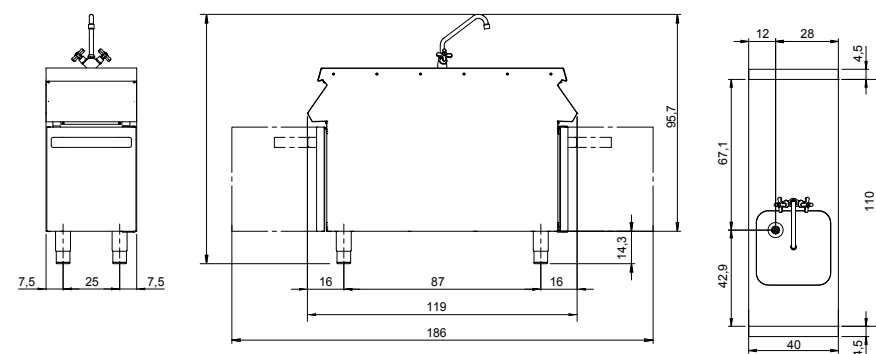
Neutral elements

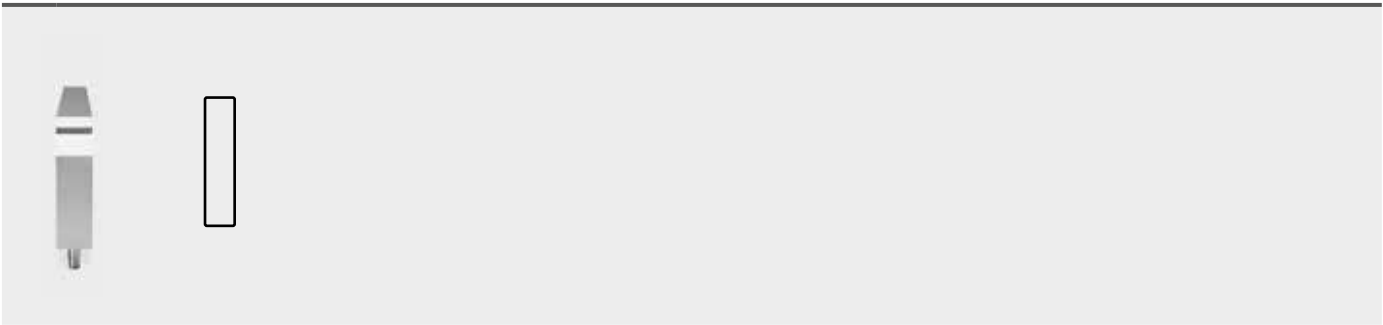


Neutral elements with drawer



Neutral elements with sink

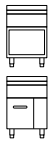




Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, on closed cabinet	R110/20PLN/P	200x1100x870	50	0,681	1.246,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, on open cabinet	R110/40PLN/A	400x1100x870	54	0,681	1.453,00
Neutral element, on cabinet with door	R110/40PLN/P	400x1100x870	60	0,681	1.883,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, on open cabinet	R110/60PLN/A	600x1100x870	60	0,990	1.615,00
Neutral element, on cabinet with door	R110/60PLN/P	600x1100x870	68	0,990	2.182,00



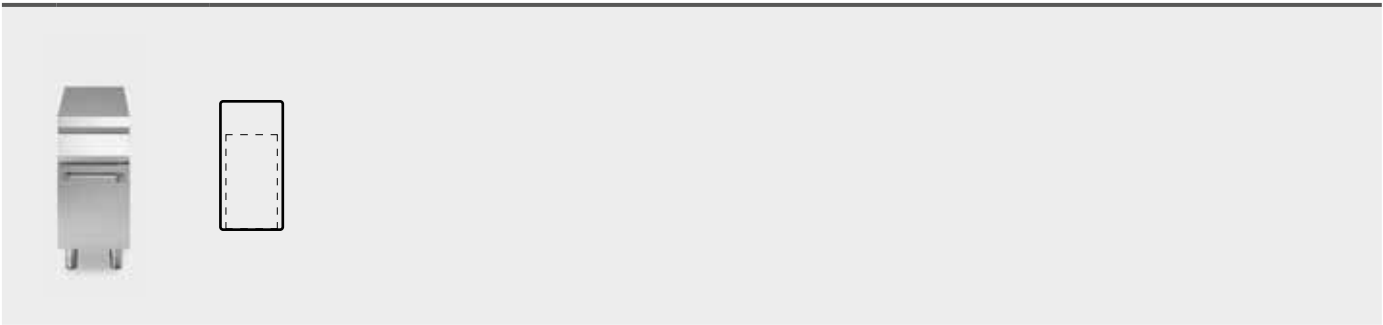
Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, on open cabinet	R110/80PLN/A	800x1100x870	63	1,3	1.695,00
Neutral element, on cabinet with doors	R110/80PLN/P	800x1100x870	73	1,3	2.589,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, on open cabinet	R110/100PLN/A	1000x1100x870	68	1,6	1.937,00
Neutral element, on cabinet with doors	R110/100PLN/P	1000x1100x870	78	1,6	2.951,00



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Neutral element, on open cabinet	R110/120PLN/A	1200x1100x870	75	1,9	2.195,00
Neutral element, on cabinet with doors	R110/120PLN/P	1200x1100x870	85	1,9	3.536,00

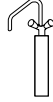
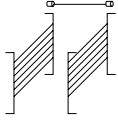
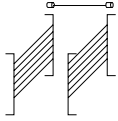
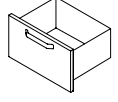
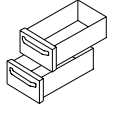
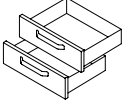
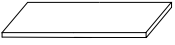
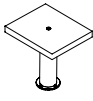
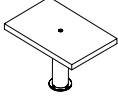


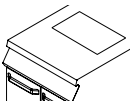
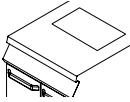
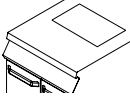
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with drawer, on open cabinet	R110/40PLC/A	400x1100x870	53	0,681	1.738,00
	Neutral element with drawer, on cabinet with door	R110/40PLC/P	400x1100x870	59	0,681	2.185,00

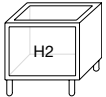
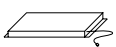
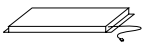
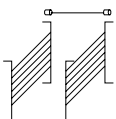
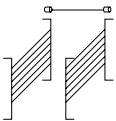
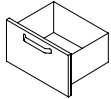
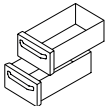
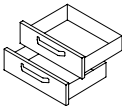
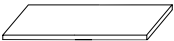


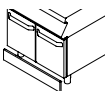
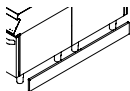
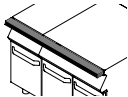
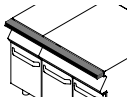
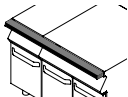
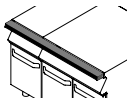
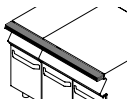
	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Neutral element with sink, on open cabinet	R110/40LA/A	400x1100x870	53	0,681	2.190,00
	Neutral element with sink, on cabinet with door	R110/40LA/P	400x1100x870	59	0,681	2.857,00

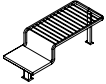
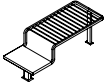
Equipment
1 tap
1 syphon
1 drain

	Description	Code	Price Euro
	Water tap to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922000	519,00
	Water tap with mixer to be fixed on the top Please specify the model of equipment the water tap to be fixed on	MO01999922001	888,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00
	Support for electric salamander GN 2/3 installed on neutral elements Dimensions 380x450 mm To be requested at order	MO01993104001	987,00
	Support for electric salamander GN 1/1 installed on neutral elements Dimensions 680x450 mm To be requested at order	MO01993104002	1.152,00
	Schuko socket with square lid IP44 installed on the control panel To be requested at order	MO01999999002	208,00

	Description	Code	Price Euro
	Schuko socket with round lid IP20 installed on the control panel To be requested at order	MO01999999001	208,00
	Hole GN 1/1 on the worktop for container. Hole dimensions: 515x305 mm Containers not included To be requested at order	MO01999999003	400,00
	Hole GN 1/2 on the worktop for container. Hole dimensions: 258x305 mm Containers not included To be requested at order	MO01999999004	400,00
	Hole GN 1/3 on the worktop for container. Hole dimensions: 172x305 mm Containers not included To be requested at order	MO01999999005	400,00
	GN 1/2 H 100 mm container	MO01991304002	68,00
	GN 1/3 H 100 mm container	MO01991304000	40,00
	GN 1/4 H 100 mm container	MO01991304004	29,00
	GN 1/6 H 100 mm container	MO01991304005	28,00
	Lid for container GN 1/2 container	MO01991307002	29,00
	Lid for container GN 1/3 container	MO01991307000	34,00
	Lid for container GN 1/4 container	MO01991307004	24,00
	Lid for container GN 1/6 container	MO01991307005	21,00
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00

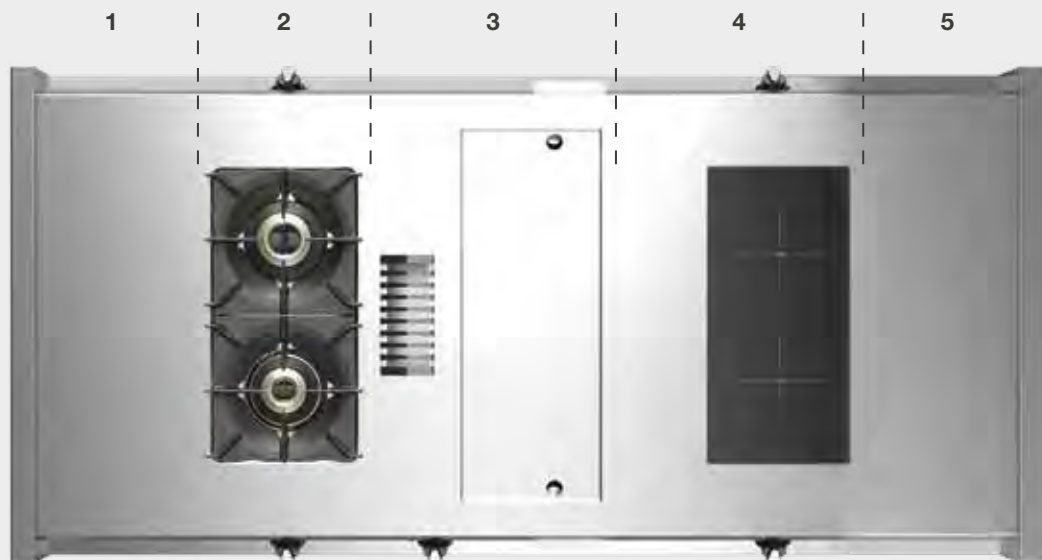
	Description	Code	Price Euro
	Price increase for H2 cabinet R22 module 40 cm		980,00
	Price increase for H2 cabinet R22 module 80 cm		1.040,00
	Door 40 cm opening right/left	MO01413411000	260,00
	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz	MO01413407001	316,00
	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz	MO01413407002	367,00
	Set of try slides GN 1/1 for 6 grids for cabinet 40 cm	MO01419904000	224,00
	Set of try slides GN 2/1 for 6 grids for cabinet 80 cm	MO01999904008	257,00
	1 drawer H 46 cm for cabinet 40 cm	MO01413404004	460,00
	1 drawer H 46 cm for cabinet 80 cm	MO01413404005	565,00
	2 drawers H 22.5 cm for cabinet 40 cm	MO01413404002	655,00
	2 drawers H 22.5 cm for cabinet 80 cm	MO01413404003	798,00
	Shelf for cabinet 40 cm	MO01519999001	162,00
	Shelf for cabinet 80 cm	MO01519999002	192,00

	Description	Code	Price Euro
	Set of 2+2 wheels with brake To be requested at order	MO01419916001	321,00
	Lowered foot H 50 mm	MO01999999010	50,00
	Planar side panel made of AISI 304 stainless steel, thickness 30/10 mm for Roc 1100 *	MO01519928001	450,00
	Squared side panel made of AISI 304 stainless steel, thickness 60 mm for Roc 1100 *	MO01419928014	1.150,00
	Rounded side panel made of AISI 304 stainless steel, thickness 120 mm for Roc 1100 *	MO01519928000	1.215,00
	Frontal plinth made of AISI 304 stainless steel Price per meter		180,00
	Side plinth made of AISI 304 stainless steel for Roc 1100	MO01519901000	198,00
	Top extension, module 40 cm	MO01419911001	232,00
	Top extension, module 60 cm	MO01419911003	248,00
	Top extension, module 80 cm	MO01419911000	273,00
	Top extension, module 100 cm	MO01419911004	298,00
	Top extension, module 120 cm	MO01419911002	309,00
	Tray holder structure, side fixing D: 780 mm Price per meter		1.600,00

	Description	Code	Price Euro
	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm		1.040,00
	Price increase for integration of electric salamander support GN 2/3 on tray holder structure. Dimensions 680x450 mm		890,00
	Aesthetic customization of doors, control panel and sides with high resistance dust coating. On request		

Single working top

+ 900 euro / module



Characteristics

Maximum length 4 meters.

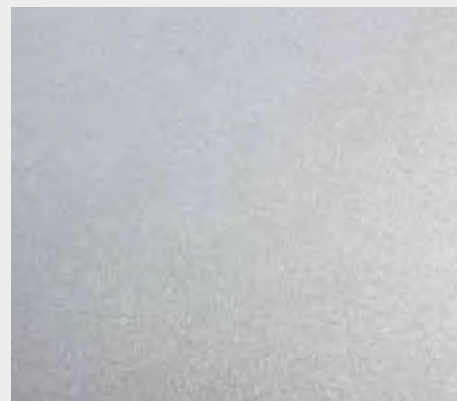
Single control panel.

The working top is made of AISI 304 with a thickness of 20/10 mm with a special brushed stainless steel finish.

The side panels will be put laterally.

Price

For single working top one side or 2 single working top back to back's price the price can be calculated adding € 900 to every single modular's price.



Indipendent cooking

- 738** Gas ranges pass-through cabinet
- 739** Electric tilting bratt pan top
- 740** Salamanders

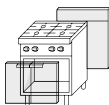
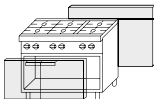
Gas ranges pass-through cabinet

 			Total gas power	17,2 kW - 14791 kcal/h
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	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas range 4 burners, pass-through cabinet	CEG/70	700x650x850	50	0,64	1.683,00

 			Total gas power	17,2 kW - 22187 kcal/h
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	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Gas range 6 burners, pass-through cabinet	CEG/110	1100x650x850	71	0,98	2.235,00

	Description	Code	Price Euro
	Cabinet set back + doors module 70 cm	MO01209999001	524,00
	Cabinet set back + doors module 110 cm	MO01209999002	610,00



Total electric power **6,3 kW**

Voltage 380-415 V 3N 50-60 Hz

Well

Capacity 30 lt

Tilting Manual

	Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
	Stainless steel well 30 lt, manual tilting, top	65/70BRE	700x650x280	61	0,28	3.493,00

	Description	Code	Price Euro
	Joint trim	MO01219934009	43,00

Salamanders

				Total gas power	7 kW - 6020 kcal/h



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Gas movable salamander with grid GN 1/1	SG-GN 1/1	680x500x500	69	0,24	3.219,00

				Total electric power	3,6 kW
				Voltage	220-240 V 50-60 Hz

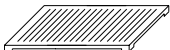
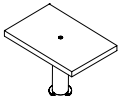
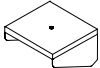
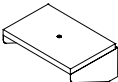


Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric movable salamander with grid GN 1/1	SE-GN 1/1	680x450x500	53	0,22	1.984,00

				Total electric power	1,8 kW
				Voltage	220-240 V 50-60 Hz



Description	Model	Net dimensions LxDxH mm	Gross weight Kg	Gross volume m³	Price Euro
Electric movable salamander with grid GN 2/3	SE-GN 2/3	380x450x500	47	0,13	1.768,00

	Description	Code	Price Euro
	GN 1/1 one side smooth and one side grooved plate for salamander	MO01993101001	178,00
	GN 2/3 one side smooth and one side grooved plate for salamander	MO01993101002	142,00
	Support for electric salamander GN 2/3 installed on neutral elements To be requested at order	MO01993104001	987,00
	Support for electric salamander GN 1/1 installed on neutral elements To be requested at order	MO01993104002	1.152,00
	Wall support for electric salamander GN 2/3	MO01993104003	598,00
	Wall support for electric salamander GN 1/1	MO01993104004	598,00

Terms and conditions

Prices All prices indicated in this price list are in Euros and this price list supersedes all previous versions. Prices does not include transport costs, installation, special packaging, assembly, V.A.T and any other applicable sales tax or duty which will be added where applicable. As part of our ongoing policy, we reserve the right to change specifications without prior notice and as well all prices are subject to change without notice.

Orders We only accept written orders received by email, fax or mail. The order must contain the model and the code of the products ordered. The order confirmation issued by Modular is considered correct and accepted, if not disputed in writing within 3 days from the date of mailing.

Delivery conditions Ex Works – Incoterms 2020.

Packaging Products in this price list include standard pallet and cardboard packaging. Any special packaging will be charged separately (except for neutral element or some type of customization products).

Delivery of the products Delivery term runs from the date shown in the order confirmation, is to be considered indicative and not binding. Modular accepts no liability for any loss sustained by the Buyer through late delivery, and further where a time for delivery has been agreed but delivery is delayed for any reason beyond the control of Modular or the Buyer's failure to give adequate delivery instructions, a reasonable extension of time shall be allowed to Modular. Any delays cannot give rise to compensation for damages or termination of the contract.

Transport Products travel at Buyer's risk, even in the case of transport organized by Modular or by third parties entrusted by Modular with free carriage. The integrity of the goods must be checked by the recipient at the time of delivery. Any apparent defects and/or shortages of Products and/or packages that are discovered by the Buyer with normal diligence at the time of delivery must be reported to Modular in writing, under penalty of forfeiture of any guarantee, by noting the same on the delivery note and simultaneously sending both the Carrier and Modular, by email, a copy of the delivery note containing the reserve, as well as the photos of the original packaging and/or of the possibly fl awed and/or damaged Product. Once Products have been delivered, they are not in any circumstances returnable without Modular agreement in writing.

Payment The terms and conditions of payment relating to each order of Products are those indicated by Modular in the relevant order confirmation. Regardless of any contrary indication, payments will be intended as made at Modular headquarters. Bank fees will be charged on the invoice. In the event of total or partial non-payment or late payment of the Products by the Buyer, Modular will be entitled, without prior notice, to suspend the supply or delivery of all orders for Products in progress (even if different from those in relation to which the Buyer's non-fulfillment has occurred) and to withhold, as a penalty, any sums already collected (without prejudice, in any case, to the right to compensation for any greater damage), and to declare the Buyer himself excluded from the benefit of the term of payment in relation to all the supplies in progress, therefore requesting immediate and full payment. In addition, the Buyer will be charged interest on arrears (pursuant to Legislative Decree No. 231 of 9.10.2002 and subsequent amendments) from the date of the default to the balance, in addition to the costs incurred for the recovery of the credit. It is understood that the Products delivered to the Buyer remain the property of Modular until full payment of the relative price by the Buyer.

Returns and replacements Returns, and replacements must be authorized in written by Modular. The cost for shipping the components is the responsibility of the Buyer.

Product modification Modular reserves the rights at any time and without any need for prior notice or publicity to make to its own Products (and to the relative catalogues, technical data sheets and manuals) all the technical and/or aesthetic modifications or improvements it deems necessary and or appropriate, without the Buyer being able to make a claim for it and, in any case, without any obligation for Modular to make to the Products ordered by the Buyer any changes or improvements that have been introduced a er the issue of the relative order by the Buyer.

Law The above terms and conditions and all contracts to which they apply shall be subject to and construed in accordance with Italian Law and the parties in cases of disputes hereby submit to the exclusive jurisdiction of the Treviso - Conegliano (Italy).

Warranty terms

Warranty is provided for 24 months from Modular's original date of the invoice. Modular guarantees new appliances, in all their parts except for the parts that may have been damaged as a result of transport installation and/or maintenance that does not comply with the specifications and instructions contained in the manuals; misuse or abuse; interventions or modifications carried out by technicians not authorized by Modular; insufficient capacity or instability of electrical, water or gas connection on remote systems; insufficient or non-use of filtration and regulation of the water hardness (if required).

The warranty includes the supply of spare parts against a recognized defect of product components. The warranty does not include the cost of substitution of defective parts; in addition it does not include consumables and accessories such as: gaskets, rubber components, glass components.

Any defects must be notified to Modular in writing within 8 days. In the event of prompt notification of defects by the Buyer and acknowledgement of the same by Modular, the latter will proceed, in normal technical times and at its own unquestionable choice:

- (i) to supply free under warranty Ex Works (EXW Incoterms 2020) spare parts against defects in the components of the Product; or
- (ii) to supply free under warranty Ex Works (EXW Incoterms 2020) a replacement of the defective Products;

The performance of the warranty does not involve an extension or a new start of the same.

Modular Professional S.r.l.
Via Palù, 93 - 31020 San Vendemiano Treviso - Italy
Tel. +39 0438.7714, www.modular.it, modular@modular.it

Modular Professional S.r.l. reserves the right to make,
at any time and without notice, improvements to the
products contained in this price list.



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