modular

cooking
ovens
dishwashing
refrigeration
preparation
self service
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price list

M21

01.09.21

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600

cucine a gas
gas ranges
cuisinières à gaz

FU 60/60 CFG 60x60x85 h cm 62 Kg 0,47 m³ **2.328 €**	Cucina gas 4 fuochi, forno a gas con porta vetro, grill elettrico. Gas range, 4 burners, gas oven with glass door, electric grill Cuisinière à gaz, 4 brûleurs, four à gaz avec porte en verre, grill électrique	 2x2,8 kW 2x3,3 kW 2,5 kW **14,7 kW Tot** **1,3 kW** *220-240V 50-60Hz*
FU 60/60 CFGE 60x60x85 h cm 62 Kg 0,47 m³ **2.377 €**	Cucina gas 4 fuochi, forno elettrico a convezione con porta vetro, grill elettrico. Gas range, 4 burners, electric convection oven with glass door, electric grill. Cuisinière à gaz, 4 brûleurs, four électrique à convection avec porte en verre, grill électrique.	 2x2,8 kW 2x3,3 kW **12,2 kW Tot** **2,3 kW** *220-240V 50-60Hz*
FU 60/60 CFGE/P 2/3 60x60x85 h cm 62 Kg 0,47 m³ **2.478 €**	Cucina gas 4 fuochi potenziata, forno elettrico a convezione GN 2/3, porta in acciaio. 4 max powered gas burners range, electric convection oven GN 2/3, stainless steel door Cuisinière à gaz 4 brûleurs suirpuissant, four électrique à convection GN 2/3, porte en acier	 2x3,6 kW 2x3,3 kW **13,8 kW Tot** **3 kW** *220-240V 50-60Hz*
FU 60/90 CFGE 90x60x85 h cm 70 Kg 0,47 m³ **2.819 €**	Cucina gas 5 fuochi, forno elettrico a convezione GN 1/1 porta in acciaio Gas range, 5 burners, electric convection oven GN 1/1, stainless steel door Cuisinière à gaz, 5 brûleurs, four électrique à convection GN 1/1, porte en acier	 3x3,3 kW 2x2,8 kW **15,5 kW Tot** **3 kW** *220-240V 50-60Hz*
FU 60/90 CFGE/P 90x60x85 h cm 70 Kg 0,47 m³ **2.978 €**	Cucina gas 5 fuochi potenziata, forno elettrico convezione GN 1/1, porta in acciaio 5 max powered gas burners range, electric convection oven GN 1/1, stainless steel door Cuisinière à gaz 5 brûleurs suirpuissant, four électrique à convection GN 1/1, porte en acier	 3x3,6 kW 2x3,3 kW **17,4 kW Tot** **3 kW** *220-240V 50-60Hz*

Dimensioni forno a gas e elettrico cm 45,5x40x35 h - 1 griglia forno in dotazione. (Solo per modelli 60/60 CFG e 60/60 CFGE)
Gas and electric oven dimensions cm 45,5x40x35 h - Supplied with 1 oven grid. (Only for model: 60/60 CFG and 60/60 CFGE)
Dimensions four à gaz et électrique cm 45,5x40x35 h – Livré avec 1 grille. (Pour modèles: 60/60 CFG et 60/60 CFGE)

piani di cottura a gas
gas boiling units
fourneaux gaz

FU 60/30 PCG 30x60x28 h cm 15 Kg 0,13 m³ **689 €**	Piano di cottura gas, 2 fuochi Gas boling unit, 2 burners Fourneau gaz à poser, 2 brûleurs	 1x2,8 kW 1x3,3 kW **6,1 kW Tot**
FU 60/30 PCG/P 30x60x28 h cm 15 Kg 0,13 m³ **752 €**	Piano di cottura gas potenziato, 2 fuochi 2 max. powered gas burners boiling unit Fourneau gaz 2 brûleurs surpuissant, à poser	 1x3,3 kW 1x3,6 kW **6,9 kW Tot**
FU 60/60 PCG 60x60x28 h cm 25 Kg 0,24 m³ **1.064 €**	Piano di cottura gas, 4 fuochi Gas boiling unit, 4 burners Fourneau gaz à poser, 4 brûleurs	 2x2,8 kW 2x3,3 kW **12,2 kW Tot**
FU 60/60 PCG/P 60x60x28 h cm 25 Kg 0,24 m³ **1.154 €**	Piano di cottura gas potenziato, 4 fuochi 4 max powered gas burners boiling unit Fourneau gaz 4 brûleurs surpuissant, à poser	 2x3,3 kW 2x3,6 kW **13,8 kW Tot**

piani di cottura a gas
gas boiling units
fourneaux gaz

FU 60/90 PCG 90x60x28 h cm 30 Kg 0,34 m³ **1.281 €**	Piano di cottura gas, 5 fuochi Gas boiling unit, 5 burners Fourneau gaz à poser, 5 brûleurs	3x3,3 kW 2x2,8 kW **15,5 kW Tot**
FU 60/90 PCG/P 90x60x28 h cm 30 Kg 0,34 m³ **1.428 €**	Piano di cottura gas potenziato, 5 fuochi potenziati 5 max powered gas burners boiling unit Fourneau gaz 5 brûleurs surpuissant, à poser	3x3,6 kW 2x3,3kW **17,4 kW Tot**

cucine elettriche
electric ranges
cuisinières électriques

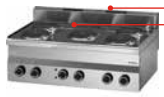
FU 60/60 CFE 60x60x85 h cm 64 Kg 0,48 m³ **2.127 €**	Cucina elettrica 4 piastre, forno elettrico a convezione, porta vetro, grill elettrico. Dimensione forno elettrico: 45,5x40x35h cm - 1 girglia in dotazione Electric range, 4 plates, electric convection oven, glass door, electric grill. Electric oven dimensions : 45,5x40x35h cm - Supplied with 1 oven grid Cuisinière électrique 4 plaques, four électrique à convection, porte en verre, grill électrique. Dimensions ffour électrique : 45,5x40x35h cm - Livré avec 1 grille	4x1,5 kW 2,3 kW **8,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 60/60 CFE/P 2/3 60x60x85 h cm 64 Kg 0,48 m³ **2.340 €**	Cucina elettrica 4 piastre potenziata, forno elettrico a convezione GN 2/3 porta in acciaio 4 max powered electric plates range, electric convection oven GN 2/3 stainless steel door Cuisinière électrique 4 plaques surpuissant, four électrique à convection GN 2/3 avec porte en acier	4x2 kW 3 kW **11 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 60/90 CFE 90x60x85 h cm 85 Kg 0,48 m³ **2.503 €**	Cucina elettrica 5 piastre, forno elettrico a convezione GN 1/1 porta in acciaio Electric range, 5 plates, electric convection oven GN 1/1 stainless steel door Cuisinière électrique, 5 plaques, four électrique à convection GN 1/1 avec porte en acier	5x1,5 kW 3 kW **10,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 60/90 CFE/P 90x60x85 h cm 85 Kg 0,48 m³ **2.629 €**	Cucina elettrica 5 piastre potenziata, forno elettrico a convezione GN 1/1 porta in acciaio 5 max powered electric plates range, electric convection oven GN 1/1 stainless steel door Cuisinière électrique 5 plaques surpuissant, four électrique à convection GN 1/1 avec porte en acier	5x2 kW 3 kW **13 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

Dimensioni forno elettrico cm 44x35x32 h - 1 griglia forno in dotazione. (Solo per modello 60/60 CFE)
Electric oven dimensions cm 44x35x32 h - Supplied with 1 oven grid. (Only for model: 60/60 CFE)
Dimensions four électrique cm 44x35x32 h – Livré avec 1 grille. (Pour modèle: 60/60 CFE)

piani di cottura elettrici
electric boiling units
fourneaux plaques électriques

FU 60/30 PCE 30x60x28 h cm 16 Kg 0,13 m³ **538 €**	Piano di cottura elettrico, 2 piastre Electric boiling unit, 2 plates Fourneau 2 plaques électriques, à poser	2x1,5 kW **3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 60/30 PCE/P 30x60x28 h cm 16 Kg 0,13 m³ **627 €**	Piano di cottura elettrico potenziato, 2 piastre 2 max powered electric plates boiling unit Fourneau 2 plaques électriques surpuissant, à poser	2x2 kW **4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*

piani di cottura elettrici
electric boiling units
fourneaux plaques électriques

FU 60/30 PCE21/P 30x60x28 h cm 16 Kg 0,13 m³ **653 €**	Piano di cottura elettrico potenziato, 2 piastre 2 max powered electric plates boiling unit Fourneau 2 plaques électriques surpuissant, à poser		2x2 kW **4 kW Tot** *220-240V 50-60Hz*
FU 60/60 PCE 60x60x28 h cm 25 Kg 0,25 m³ **878 €**	Piano di cottura elettrico, 4 piastre Electric boiling unit, 4 plates Fourneau 4 plaques électriques, à poser		4x1,5 kW **6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 60/60 PCE/P 60x60x28 h cm 25 Kg 0,25 m³ **991 €**	Piano di cottura elettrico potenziato, 4 piastre 4 max powered electric plates boiling unit Fourneau 4 plaques électriques surpuissant, à poser		4x2 kW **8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 60/60 PCE21/P 60x60x28 h cm 25 Kg 0,25 m³ **1.014 €**	Piano di cottura elettrico potenziato, 4 piastre 4 max powered electric plates boiling unit Fourneau 4 plaques électriques surpuissant, à poser		4x2 kW **8 kW Tot** *(220-240V 50-60Hz) x2*
FU 60/90 PCE 90x60x28 h cm 25 Kg 0,35 m³ **1.203 €**	Piano di cottura elettrico, 5 piastre Electric boiling unit, 5 plates Fourneau 5 plaques électriques, à poser		5x1,5 kW **7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 60/90 PCE/P 90x60x28 h cm 25 Kg 0,35 m³ **1.378 €**	Piano di cottura elettrico potenziato, 5 piastre 5 max powered electric plates boiling unit Fourneau 5 plaques électriques surpuissant, à poser		5x2 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

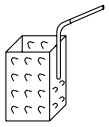
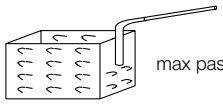
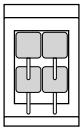
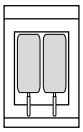
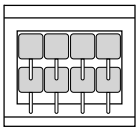
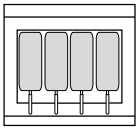
piani di cottura in vetroceramica
ceramic-glass boiling units
fourneaux électriques en vitrocéramique

FU 60/30 PVE 30x60x28 h cm 16 Kg 0,13 m³ **1.515 €**	Piano di cottura elettrico in vetroceramica Electric ceramic-glass boiling top Fourneau électrique en vitrocéramique		2x1,8 kW **3,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 60/30 PVE21 30x60x28 h cm 16 Kg 0,13 m³ **1.542 €**	Piano di cottura elettrico in vetroceramica Electric ceramic-glass boiling top Fourneau électrique en vitrocéramique		2x1,8 kW **3,6 kW Tot** *220-240V 50-60Hz*
FU 60/60 PVE 60x60x28 h cm 25 Kg 0,24 m³ **2.291 €**	Piano di cottura elettrico in vetroceramica Electric ceramic-glass boiling top Fourneau électrique en vitrocéramique		2x1,8 kW 2x2,5 kW **8,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura in vetroceramica
ceramic-glass boiling units
fourneaux électriques en vitrocéramique

FU 60/60 PVE21 60x60x28 h cm 25 Kg 0,24 m³ **2.340 €**	Piano di cottura elettrico in vetroceramica Electric ceramic-glass boiling top Fourneau électrique en vitrocéramique	2x1,8 kW 2x2,5 kW **8,6 kW Tot** *(220-240V 50-60Hz)x2*

cuocipasta
pasta cookers
cuiseurs à pâtes

FU 60/30 CPE 30x60x28 h cm 18 Kg 0,13 m³ **1.069 €**	Cuocipasta elettrico, 1 vasca capacità 14 L. Cesti esclusi. Electric pasta cooker, 1 well, capacity: 14 L. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 14 L. Paniers exclus.	**3 kW Tot** *220-240V 50-60Hz* 14 L x 1
FU 60/60 CPE 60x60x28 h cm 28 Kg 0,24 m³ **1.455 €**	Cuocipasta elettrico, 1 vasca capacità 30 L. Cesti esclusi. Electric pasta cooker, 1 well, capacity: 30 L. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 30 L. Paniers exclus.	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 30 L x 1
CP/C8 10x14x16 h cm 1 Kg 0,01 m³ **97 €**	Cestello da 1/8 per cuocipasta Basket 1/8 for pasta cooker Panier 1/8 pour cuiseur à pâtes	 max pasta/basket: 0,25 kg
CP/C2/8 10x28x16 h cm 1 Kg 0,01 m **142 €**	Cestello da 2/8 per cuocipasta Basket 2/8 for pasta cooker Panier 2/8 pour cuiseur à pâtes	 max pasta/basket: 0,45 kg
60KDC1 **386 €**	Kit cesti cuocipasta modulo da 30 cm: 4 cesti da 1/8 Pasta cooker basket kit mod. 30 cm: 4 x 1/8 baskets Kit panier pour cuiseur à pâtes mod. 30 cm: 4 panier 1/8	 4 x CP/C8
60KDC2 **283 €**	Kit cesti cuocipasta modulo da 30 cm: 2 cesti da 2/8 Pasta cooker basket kit mod. 30 cm: 2 x 2/8 baskets Kit panier pour cuiseur à pâtes mod. 30 cm: 2 panier 2/8	 2 x CP/C2/8
60KDC3 **771 €**	Kit cesti cuocipasta modulo da 60 cm: 8 cesti da 1/8 Pasta cooker basket kit mod. 60 cm: 8 x 1/8 baskets Kit panier pour cuiseur à pâtes mod. 60 cm: 8 panier 1/8	 8 x CP/C8
60KDC4 **565 €**	Kit cesti cuocipasta modulo da 60 cm: 4 cesti da 2/8 Pasta cooker basket kit mod. 60 cm: 4 x 2/8 baskets Kit panier pour cuiseur à pâtes mod. 60 cm: 4 panier 2/8	 4 x CP/C2/8

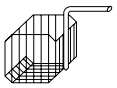
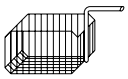
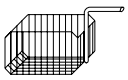
bagnomaria
bain maries
bain-maries

FU 60/30 BME 30x60x28 h cm 18 Kg 0,13 m³ **742 €**	Bagnomaria elettrico, 1 vasca GN h15 Electric bain-marie, 1 well GN 15 h Bain-marie électrique, 1 cuve GN 15 h	**1,5 kW Tot** *220-240V 50-60Hz*
FU 60/60 BME 60x60x28 h cm 28 Kg 0,25 m³ **901 €**	Bagnomaria elettrico, 1 vasca GN h15 Electric bain-marie, 1 well GN 15 h Bain-marie électrique, 1 cuve GN 15 h	**3 kW Tot** *220-240V 50-60Hz*

friggitrici
fryers
friteuses

FU 60/30 FRG 30x60x28 h cm 24,5 Kg 0,13 m³ **1.369 €**	Friggitrice gas, 1 vasca, capacità 8 L, completo di cestino Gas fryer, 1 well, 8 L capacity, supplied with basket Friteuse gaz, 1 cuve, capacité 8 L, avec panier	**6,8 kW Tot** *max potatoes/basket =0,9 kg frozen potatoes/h =14-15 kg* 8 L x 1
FU 60/30 FRE 30x60x28 h cm 20 Kg 0,13 m³ **1.144 €**	Friggitrice elettrica, 1 vasca, capacità 10 L, completo di cestino Electric fryer, 1 well, 10 L capacity, supplied with basket Friteuse électrique, 1 cuve, capacité 10 L, avec panier	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x 1
FU 60/30 FRE/P 30x60x28 h cm 20 Kg 0,13 m³ **1.202 €**	Friggitrice elettrica potenziata, 1 vasca, capacità 10 L, completo di cestino Powered electric fryer, 1 well, 10 L capacity, supplied with basket Friteuse électrique surpuissant, 1 cuve, capacité 10 L, avec panier	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x 1
FU 60/30 FRE21 30x60x28 h cm 20 Kg 0,13 m³ **1.258 €**	Friggitrice elettrica, 1 vasca, capacità 10 L, completo di cestino Electric fryer, 1 well, 10 L capacity, supplied with basket Friteuse électrique, 1 cuve, capacité 10 L, avec panier	**7,5 kW Tot** *220-240V 50-60Hz* 10 L x 1
FU 60/60 FRG 60x60x28 h cm 42 Kg 0,24 m³ **2.267 €**	Friggitrice gas, 2 vasche, capacità 8+8 L, completo di cestino Gas fryer, 2 wells, 8+8 L capacity, supplied with basket Friteuse gaz, 2 cuves, capacité 8+8 L, avec corbeille	**13,6 kW** *max potatoes/basket =0,9 kg frozen potatoes/h =28-30 kg* 8 L x 2
FU 60/60 FRE 60x60x28 h cm 34 Kg 0,25 m³ **2.042 €**	Friggitrice elettrica, 2 vasche, capacità 10+10 L, completo di cestino Electric fryer, 2 wells, 10+10 L capacity, supplied with basket Friteuse électrique, 2 cuves, capacité 10+10 L, avec panier	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x 2
FU 60/60 FRE/P 60x60x28 h cm 34 Kg 0,25 m³ **2.142 €**	Friggitrice elettrica potenziata, 2 vasche, capacità 10+10 L, completo di cestino Powered electric fryer, 2 wells, 10+10 L capacity, supplied with basket Friteuse électrique surpuissant, 2 cuves, capacité 10+10 L, avec panier	**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x 2

friggitrici
fryers
friteuses

FU 60/60 FRE21 60x60x28 h cm 34 Kg 0,25 m³³ **2.244 €**	Friggitrice elettrica, 2 vasche, capacità 10+10 L, completo di cestino Electric fryer, 2 wells, 10+10 L capacity, supplied with basket Friteuse électrique, 2 cuves, capacité 10+10 L, avec panier	**15 kW Tot** *(220-240V 50-60Hz) x2* 10 L x 2
FU 60/30 SPE 30x60x28 h cm 15 Kg 0,13 m³ **776 €**	Contenitore caldo elettrico, bacinella GN 1/2 Electric heated chip dump, well GN 1/2 Chauffe-frites électrique, bac GN 1/2	**1 kW Tot** *220-240V 50-60Hz*
C 1/2 FR 11x22,5x11 h cm 1 Kg 0,01 m³ **63 €**	Cestello da 1/2 per friggitrice gas/elettrica Basket 1/2 for gas/electric fryer Panier 1/2 pour friteuse gaz/électrique	 *Per tutti i modelli Fu 600* *For all models Fu 600* *Pour tous les modèles Fu 600*
C 1 FRE 22x30x11 h cm 1,5 Kg 0,01 m³ **73 €**	Cestello da 1/1 per friggitrice elettrica Basket 1/1 for electric fryer Panier 1/1 pour friteuse électrique	 *Per/For/Pour:* *FU 60/30 FRE FU 60/30 FRE/P* *FU 60/30 FRE21 FU 60/60 FRE* *FU 60/60 FRE/P FU 60/60 FRE21* *FU 60/30 SPE*
C 1 FRG 23x25,5x11 h cm 1,5 Kg 0,01 m³ **70 €**	Cestello da 1/1 per friggitrice gas Basket 1/1 for gas fryer Panier 1/1 pour friteuse gaz	 *Per/For/Pour:* *FU 60/30 FRG* *FU 60/60 FRG*

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All models equipped with lid
Tous le modèles fourni avec couvercle

fry top
griddles
fry-top

FU 60/30 FTG 30x60x28 h cm 30 Kg 0,13 m³ **1.026 €**	Fry top gas, piastra liscia Gas griddle, smooth plate Fry-top gaz, plaque lisse	**5,2 kW Tot**
FU 60/30 FTG-CR 30x60x28 h cm 29 Kg 0,13 m³ **1.513 €**	Fry top gas, piastra liscia cromata Gas griddle, smooth chromed plate Fry-top gaz, plaque lisse chromée	**5,2 kW Tot**
FU 60/30 FTE 30x60x28 h cm 26 Kg 0,13 m³ **974 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse	**3 kW Tot** *380-415V 3N 50-60Hz*
FU 60/30 FTE21 30x60x28 h cm 29 Kg 0,13 m³ **1.077 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse	**3 kW Tot** *220-240V 50-60Hz*

function 600

fry top
griddles
fry-top

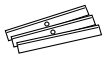
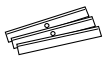
FU 60/30 FTE-CR 30x60x28 h cm 29 Kg 0,24 m³ **1.320 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée	**3 kW Tot** *380-415V 3N 50-60Hz*
FU 60/30 FTE21-CR 30x60x28 h cm 29 Kg 0,13 m³ **1.445 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée	**3 kW Tot** *220-240V 50-60Hz*
FU 60/30 FTRG 30x60x28 h cm 40 Kg 0,13 m³ **1.190 €**	Fry top gas, piastra rigata Gas griddle, ribbed plate Fry-top gaz, plaque nervurée	**5,2 kW Tot**
FU 60/30 FTRG-CR 30x60x28 h cm 40 Kg 0,13 m³ **1.559 €**	Fry top gas, piastra rigata cromata Gas griddle, ribbed chromed plate Fry-top gaz, plaque nervurée chromée	**5,2 kW Tot**
FU 60/30 FTRE 30x60x28 h cm 28 Kg 0,13 m³³ **1.112 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée	**3 kW Tot** *380-415V 3N 50-60Hz*
FU 60/30 FTRE21 30x60x28 h cm 28 Kg 0,13 m³ **1.236 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée	**3 kW Tot** *220-240V 50-60Hz*
FU 60/30 FTRE-CR 30x60x28 h cm 39 Kg 0,13 m³³ **1.414 €**	Fry top elettrico, piastra rigata cromata Electric griddle, ribbed chromed plate Fry-top électrique, plaque nervurée chromée	**3 kW Tot** *380-415V 3N 50-60Hz*
FU 60/30 FTRE21-CR 30x60x28 h cm 39 Kg 0,13 m³ **1.542 €**	Fry top elettrico, piastra rigata cromata Electric griddle, ribbed chromed plate Fry-top électrique, plaque nervurée chromée	**3 kW Tot** *220-240V 50-60Hz*
FU 60/60 FTG 60x60x28 h cm 51 Kg 0,25 m³ **1.480 €**	Fry top gas, piastra liscia Gas griddle, smooth plate Fry-top gaz, plaque lisse	**10,4 kW Tot**
FU 60/60 FTG-CR 60x60x28 h cm 55 Kg 0,25 m³ **2.103 €**	Fry top gas, piastra liscia cromata Gas griddle, smooth chromed plate Fry-top gaz, plaque lisse chromée	**10,4 kW Tot**

fry top
griddles
fry-top

FU 60/60 FTE 60x60x28 h cm 47 Kg 0,25 m³³ **1.359 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse		**6 kW Tot** *380-415V 3N 50-60Hz*
FU 60/60 FTE21 60x60x28 h cm 51 Kg 0,25 m³ **1.486 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse		**6 kW Tot** *(220-240V 50-60Hz) x2*
FU 60/60 FTE-CR 60x60x28 h cm 51 Kg 0,25 m³ **1.853 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée		**6 kW Tot** *380-415V 3N 50-60Hz*
FU 60/60 FTE21-CR 60x60x28 h cm 51 Kg 0,25 m³ **1.979 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée		**6 kW Tot** *(220-240V 50-60Hz) x2*
FU 60/60 FTRG 60x60x28 h cm 50 Kg 0,25 m³ **1.624 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata Gas griddle, 2/3 smooth 1/3 ribbed plate Fry-top gaz, plaque 2/3 lisse 1/3 nervurée		**10,4 kW Tot**
FU 60/60 FTRG-CR 60x60x28 h cm 50 Kg 0,25 m³ **2.137 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata Gas griddle, 2/3 smooth, 1/3 ribbed, chromed plate Fry-top gaz, plaque chromée 2/3 lisse 1/3 nervurée		**10,4 kW Tot**
FU 60/60 FTRE 60x60x28 h cm 48 Kg 0,25 m³ **1.518 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata Electric griddle, 2/3 smooth 1/3 ribbed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée		**6 kW Tot** *380-415V 3N 50-60Hz*
FU 60/60 FTRE21 60x60x28 h cm 48 Kg 0,25 m³³ **1.643 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata Electric griddle, 2/3 smooth 1/3 ribbed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée		**6 kW Tot** *(220-240V 50-60Hz) x2*
FU 60/60 FTRE-CR 60x60x28 h cm 48 Kg 0,25 m³ **2.025 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata Electric griddle, 2/3 smooth 1/3 ribbed chromed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée		**6 kW Tot** *380-415V 3N 50-60Hz*
FU 60/60 FTRE21-CR 60x60x28 h cm 48 Kg 0,25 m³ **2.151 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata Electric griddle, 2/3 smooth 1/3 ribbed chromed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée		**6 kW Tot** *(220-240V 50-60Hz) x2*

function 600

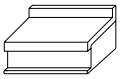
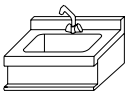
fry top
griddles
fry-top

FU 60/60 FTRRG 60x60x28 h cm 50 Kg 0,25 m³³ **1.790 €**	Fry top gas, piastra rigata Gas griddle, ribbed plate Fry-top gaz, plaque nervurée	**10,4 kW Tot**
FU 60/60 FTRRE 60x60x28 h cm 48 Kg 0,25 m³³ **1.604 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée	**6 kW Tot** *380-415V 3N 50-60Hz*
FU 60/60 FTRRE21 60x60x28 h cm 48 Kg 0,25 m³ **1.729 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée	**6 kW Tot** *(220-240V 50-60Hz) x2*
RAS-FT 10x30x3 h cm 1,5 Kg 0,01 m³ **65 €**	Raschietto per fry top liscio Scraper for griddle with flat plate Raclette pour fry-top lisse	
RAS-FTR 10x30x3 h cm 1,5 Kg 0,01 m³ **65 €**	Raschietto per fry top rigato Scraper for griddle with ribbed plate Raclette pour fry-top nervurées	
10 L-RAS **24 €**	10 lame lisce per raschietto 10 scarper smooth blades 10 lames lisses pour raclette	
10 R-RAS **24 €**	10 lame rigate per raschietto 10 scarper ribbed blades 10 lames nervurées pour raclette	

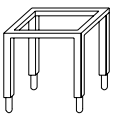
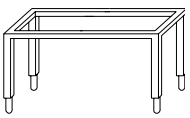
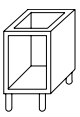
griglie pietra lavica
lava-stone grills
grilles en pierre lavique gaz

FU 60/30 GRL 30x60x28 h cm 25 Kg 0,12 m³ **1.252 €**	Griglia pietra lavica in ghisa Lava-stone cast iron grill Grille en pierre lavique en fonte gaz	**5,5 kW Tot**
FU 60/60 GRL 60x60x28 h cm 42 Kg 0,25 m³³ **2.004 €**	Griglia pietra lavica in ghisa Lava-stone cast iron grill Grille en pierre lavique en fonte gaz	**11 kW Tot**

elementi neutri
neutral elements
eleménte neutre

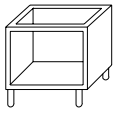
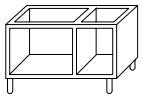
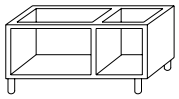
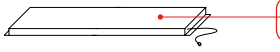
FU 60/30 PLC 30x60x28 h cm 16 Kg 0,13 m³ **436 €**	Elemento neutro con cassetto Neutral unit with drawer Elémente neutre avec tiroir	
FU 60/60 PLC 60x60x28 h cm 29 Kg 0,25 m³ **647 €**	Elemento neutro con cassetto Neutral unit with drawer Elémente neutre avec tiroir	
FU 60/60 L 60x60x28 h cm 26 Kg 0,25 m³ **901 €**	Lavello, dim. vasca 40x40x20 h cm, *piletta, troppo pieno e rubinetto in dotazione* Sink unit, bowl dim. 40x40x20 h cm, *supplied with drain overflow pipe, water tap* Plonge, cuve dim. 40x40x20 h cm, *livré avec bonde de vidange, trop plein et robinet*	

basi-supporti
cabinets-stands
supports

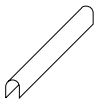
FU 60/30 CV 30x49x57 h cm 3 Kg 0,1 m³ **247 €**	Cavalletto Stand Piétement	
FU 60/60 CV 60x49x57 h cm 3 Kg 0,18 m³ **253 €**	Cavalletto Stand Piétement	
FU 60/30 B 30x49x57 h cm 12,5 Kg 0,06 m³ **316 €**	Base aperta Open cabinet Placard ouvert	

function 600

basi-supporti
cabinets-stands
supports

FU 60/60 B 60x49x57 h cm 16 Kg 0,13 m³ **375 €**	Base aperta Open cabinet Placard ouvert	
FU 60/90 B 90x49x57 h cm 18 Kg 0,19 m³ **453 €**	Base aperta Open cabinet Placard ouvert	
FU 60/120 B 120x49x57 h cm 24 Kg 0,25 m³ **534 €**	Base aperta Open cabinet Placard ouvert	
60/30 GR 23x47x5 h cm 3 Kg 0,02 m³ **285 €**	Elemento riscaldante per armadio da 30 cm Heating group for cabinet - 30 cm Elément chauffant pour placard de 30 cm	**0,5 kW Tot** *220-240V 1N ~ 50-60Hz*
60/60 GR 53x47x5 h cm 4 Kg 0,02 m³ **332 €**	Elemento riscaldante per armadio da 60 cm Heating group for cabinet - 60 cm Elément chauffant pour placard de 60 cm	 **0,5 kW Tot** *220-240V 1N ~ 50-60Hz*

accessori
accessories
accessoires

60/CG 53x1,5x0,7 h cm 0,5 Kg 0,01 m³ **28 €**	Coprigiunto Joint trim Couvre-joint	
60/CGFT DX 53x8x0,7 h cm 0,5 Kg 0,01 m³ **51 €**	Coprigiunto destro per fry top/griglie Right joint trim for griddle/grills Couvre-joint droit pour fry-top/ grillades	
60/CGFT SX 53x8x0,7 h cm 0,5 Kg 0,01 m³ **51 €**	Coprigiunto sinistro per fry top/griglie Left joint trim for griddle/grills Couvre-joint gauche pour fry-top/grillades	
60/GRID 16x16x1 h cm 0,2 Kg 0,01 m³ **14 €**	Griglietta di riduzione Reduction grid Grille de réduction	

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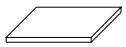
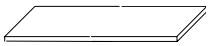
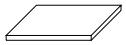
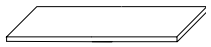
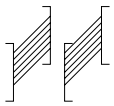
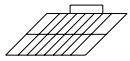
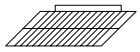
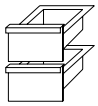
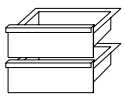
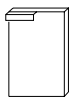
accessoires

60/30 T 29x52x2 h cm 3,5 kg 0,01 m³ **96 €**	Tagliere in polietilene Polyethylene cutting board Planche à découper en polyéthylèene	
60/60 T 59x52x2 h cm 7 kg 0,01 m³ **165 €**	Tagliere in polietilene Polyethylene cutting board Planche à découper en polyéthylèene	
60/30 RC 23,5x48,5x3 h cm 1,5 kg 0,01 m³ **93 €**	Ripiano per cavalletto Stand shelf Etagère pour support ouvert	
60/60 RC 53,5x48,5x3 h cm 1,5 kg 0,01 m³ **106 €**	Ripiano per cavalletto Stand shelf Etagère pour support ouvert	
60/RG 2 53x3x25 h cm 2 Kg 0,01 m³ **99 €**	Reggigriglie per armadio Cabinet grid-rack Porte-plaques pour placard	
60/G 30 23x1x48 h cm 1 Kg 0,01 m³ **43 €**	Griglia per armadio da 30 cm Grid for cabinet-30 cm Grille pour placard 30 cm	
60/G 60 53x1x48 h cm 2 Kg 0,01 m³ **50 €**	Griglia per armadio da 60 cm Grid for cabinet-60 cm Grille pour placard 60 cm	
60/30 C 2 30x49x40 h cm 8 Kg 0,06 m³ **409 €**	Coppia cassetti per base da 30 cm Couple of drawers for cabinet-30 cm Couple de tiroirs pour placard 30 cm	
60/60 C 2 60x49x40 h cm 15 Kg 0,12 m³ **510 €**	Coppia cassetti per base da 60 cm Couple of drawers for cabinet-60 cm Couple de tiroirs pour placard 60 cm	
60/30 PDX 30x40x2 h cm 1,8 Kg 0,01 m³ **149 €**	Portina destra per base Right door for cabinet Porte droite pour placard	

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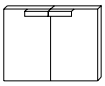
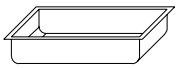
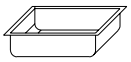
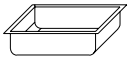
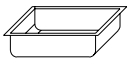
accessories
accessoires

60/30 PSX 30x40x2 h cm 1,8 Kg 0,01 m^3 **149 €**	Portina sinistra per base Left door for cabinet Porte gauche pour placard	
60/60 P 2 60x40x2 h cm 3,6 Kg 0,01 m^3 **239 €**	Coppia portine per base Couple of doors for cabinet Couple de portes pour placard	

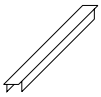
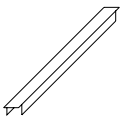
bacinelle per bagnomaria
bain-marie containers
bacs pour bain-maries

BI-GN 1/1 H100 53x32,5x10 h cm **66 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 2/3 H100 35,4x32,5x10 h cm **47 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/2 H100 32,5x26,5x10 h cm **61 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/3 H100 17,6x32,5x10 h cm **35 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/4 H100 26,5x16,2x10 h cm **25 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/6 H100 17,6x16,2x10 h cm **24 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	

coperchi
lids
couvercles

CB-GN 1/1 53x32,5x1 h cm 1,7 Kg 0,01 m³ **44 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
CB-GN 2/3 35,4x32,5x1 h cm 1 Kg 0,01 m³ **28 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
CB-GN 1/2 32,5x32,5x1 h cm 1 Kg 0,01 m³ **25 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
CB-GN 1/3 17,6x32,5x1 h cm 1 Kg 0,01 m³ **30 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
CB-GN 1/4 26,5x16,2x1 h cm 1 Kg 0,01 m³ **21 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
CB-GN 1/6 17,6x16,2x1 h cm 1 Kg 0,01 m³ **18 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	

traversini
dividing bars
entretoises

TBL 325 32,5x3x2 h cm 0,15 Kg 0,001 m³ **31 €**	Traversino per bacinelle gastronorm Dividing bar for GN container Entretoise pour bacs GN	
TBL 530 53x3x2 h cm 0,19 Kg 0,001 m³ **41 €**	Traversino per bacinelle gastronorm Dividing bar for GN container Entretoise pour bacs GN	

modular cooking
function

-

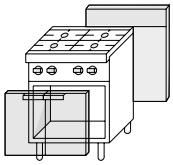
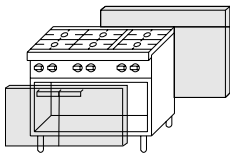
price list

-

650

function 650

cucine a gas
gas ranges
cusinières à gaz

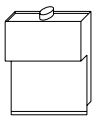
FU CEG/70 70x65x85 h cm 50 Kg 0,64 m³ **1.526 €**	Cucina eco. gas, 4 fuochi, vano passante (senza accensione piezoelettrica) Eco gas range, 4 burners, pass through opening (without piezoelectric ignition) Cuisinière à gaz éco, 4 brûleurs, placard traversant (sans allumage piézo-électrique)	 2x3,6 kW 2x5 kW **17,2 kW Tot**
FU CEG/110 110x65x85 h cm 71 Kg 0,99 m³ **2.027 €**	Cucina eco. gas, 6 fuochi, vano passante (senza accensione piezoelettrica) Eco gas range, 6 burners, pass through opening (without piezoelectric ignition) Cuisinière à gaz éco, 6 brûleurs, placard traversant (sans allumage piézo-électrique)	 3x3,6 kW 3x5 kW **25,8 kW Tot**
FU 65/70 CFG 70x65x85 h cm 90 Kg 0,64 m³ **2.448 €**	Cucina a gas 4 fuochi su forno a gas Gas range, 4 burners, gas oven Fourneau gaz, 4 brûleurs, four gaz	 2x3,6 kW 2x5 kW 5 kW **22,2 kW Tot**
FU 65/70 CFGE 70x65x85 h cm 90 Kg 0,64 m³ **3.042 €**	Cucina a gas 4 fuochi, forno elettrico a convezione Gas range, 4 burners, electric convection oven Fourneau gaz, 4 feux vifs, four électrique à convection,	 2x3,6 kW 2x5 kW **17,2 kW Tot** **3,96 kW** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/110 CFG 110x65x85 h cm 124 Kg 0,99 m³ **3.567 €**	Cucina a gas 6 fuochi su forno a gas, armadio neutro Gas range, 6 burners, gas oven, neutral cabinet Fourneau gaz, 6 brûleurs, four gaz, placard fermé	 3x3,6 kW 3x5 kW 5 kW **30,8 kW Tot**
FU 65/110 CFGE 110x65x85 h cm 115 Kg 0,99 m³ **4.222 €**	Cucina a gas 6 fuochi, forno elettrico a convezione, armadio neutro Gas range, 6 burners, electric convection oven, neutral cabinet Fourneau gaz, 6 brûleurs, four électrique à convection, placard fermé	 3x3,6 kW 3x5 kW **25,8 kW Tot** **3,96 kW** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
GA70 **474 €**	Gruppo armadio per CEG 70 (schiena + porte) Cupboard set for CEG 70 (back + doors) Groupe placard (arrière + portes) pour CEG 70	
GA110 **552 €**	Gruppo armadio per CEG 110 (schiena + porte) Cupboard set for CEG 110 (back + doors) Groupe placard (arrière + portes) pour CEG 110	

Dimensioni forno a gas cm 57x54x28 h - Dimensioni forno elettrico cm 57x33,5x32,5 h - 1 griglia forno in dotazione - reggigriglie e una griglia per armadio in dotazione.
Gas oven dimensions cm 57x54x28 h - Electric oven dimensions cm 57x33,5x32,5 h - Supplied with 1 oven grid - neutral cabinets are supplied with grid-rack and 1 grid.
Dimensions four à gaz cm 57x54x28 h – Dimensions four électrique cm 57x33,5x32,5 h – Livré avec 1 grille - livrè avec porte-plaques et 1 grille pour placard neutre.

piani di cottura a gas
gas boiling units
fourneaux gaz à poser

FU 65/40 PG/40 P 40x65x28 h cm 26 Kg 0,19 m³ **1.004 €**	Piano di cottura gas, 1 fuoco (con bruciatore pilota) Gas boiling unit, 1 burner (with pilot burner) Fourneaux gaz à poser, 1 brûleur (avec veilleuse)	1x7,5kW **7,5 kW Tot**
FU 65/40 PCG 40x65x28 h cm 26 Kg 0,18 m³ **851 €**	Piano di cottura gas, 2 fuochi Gas boling units, 2 burners Fourneau gaz à poser, 2 brûleurs	1x3,6 kW 1x5 kW **8,6 kW Tot**
FU 65/70 PCG 70x65x28 h cm 43 Kg 0,29 m³ **1.460 €**	Piano di cottura gas, 4 fuochi Gas boiling unit, 4 burners Fourneau gaz à poser, 4 brûleurs	2x3,6 kW 2x5 kW **17,2 kW Tot**

cucine tuttapiastra gas
gas solid top ranges
plaques coup-de-feu gaz

FU 65/70 TPG 70x65x28 h cm 60 Kg 0,29 m³ **1.730 €**	Tuttapiastra gas Gas solid top Plaque coup-de-feu gaz	1x8,2kW *(p)* **8,2 kW Tot**
FU 65/110 TPPCG2 110x65x28 h cm 60 Kg 0,29 m³ **2.941 €**	Tuttapiastra gas + 4 fuochi Gas solid top and 4 burners Plaque coup-de-feu gaz, 4 brûleurs	1x5 kW *(p)* 2x5 kW *(f)* 2x3,6 kW *(f)* **22,2 kW Tot**
FU 65/70 TPFG 70x65x85 h cm 109 Kg 0,64 m³ **2.774 €**	Cucina tuttapiastra gas, forno a gas Gas solid top, gas oven Plaque coup-de-feu gaz, four gaz	1x8,2kW *(p)* 5 kW **13,2 kW Tot**
FU 65/110 TPFG 110x65x85 h cm 135 Kg 0,99 m³ **3.946 €**	Cucina tuttapiastra gas, 2 fuochi, forno a gas, armadio neutro Gas solid top, 2 burners, gas oven, neutral cabinet Plaque coup-de-feu gaz, 2 brûleurs, four gaz, placard fermé	1x8,2 kW *(p)* 1x5 kW *(f)* 1x3,6 kW *(f)* 5 kW **21,8 kW Tot**
FU 65/110 TPPCFG2 110x65x85 h cm 100 Kg 0,99 m³ **4.076 €**	Cucina tuttapiastra gas, 4 fuochi + mini tuttapiastra Gas solid top, 4 burners, gas oven Plaque coup-de-feu gaz, 4 brûleurs, four à gaz	1x5 kW *(p)* 2x5 kW *(f)* 2x3,6 kW *(f)* 5 kW **27,2 kW Tot**
CAM/TPG 70x90x15 h cm 18 Kg 0,1 m³ **507 €**	Camino antivento per cucine tuttapiastra (solo per AT-CH-DE-DK-IT) Downdraught diverter for gas solid top (only for AT-CH-DE-DK-IT) Cheminée d'extraction gaz brulés (seulement pour AT-CH-DE-DK-IT)	

Dimensioni forno elettrico cm 53x54x28 h - 1 griglia forno in dotazione.
Electric oven dimensions cm 53x54x28 h - Supplied with 1 oven grid.
Dimensions four électrique cm 53x54x28 h – Livré avec 1 grille.

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

cucina elettrica
electric range
cuisinière électrique

FU 65/70 CFE 70x65x85 h cm 84 Kg 0,64 m³ **2.825 €**	Cucina elettrica 4 piastre, forno elettrico a convezione Electric range, 4 plates, electric convection oven Cuisinière électrique 4 plaques, four électrique à convection	4x2,6 kW 3,96 kW **14,36 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

Dimensioni forno elettrico cm 57x33,5x32,5 h - 1 griglia forno in dotazione.
Electric oven dimensions cm 57x33,5x32,5 h - Supplied with 1 oven grid.
Dimensions four électrique cm 57x33,5x32,5 h – Livré avec 1 grille.

piani di cottura elettrici
electric boiling units
fourneaux électriques à poser

FU 65/40 PCE 40x65x28 h cm 23 Kg 0,18 m³ **730 €**	Piano di cottura elettrico, 2 piastre Electric boiling unit, 2 plates Fourneau 2 plaques électriques, à poser	2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 65/70 PCE 70x65x28 h cm 38 Kg 0,29 m³ **1.276 €**	Piano di cottura elettrico, 4 piastre Electric boiling unit, 4 plates Fourneau 4 plaques électriques, à poser	4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

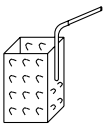
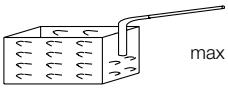
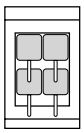
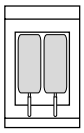
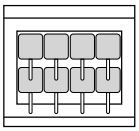
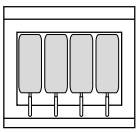
piani di cottura in vetroceramica
ceramic-glass boiling units
plaques en vitrocéramique

FU 65/40 PVE 40x65x28 h cm 20 Kg 0,17 m³ **1.803**	Piano di cottura elettrico in vetroceramica Electric ceramic-glass boiling top Fourneau électrique en vitrocéramique	1x2,1 kW 1x2,5 kW **4,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 65/70 PVE 70x65x28 h cm 38 Kg 0,29 m³ **3.006 €**	Piano di cottura elettrico in vetroceramica Electric ceramic-glass boiling top Fourneau électrique en vitrocéramique	2x2,1 kW 2x2,5 kW **9,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

cuocipasta
pasta cookers
cuiseurs à pâtes

FU 65/40 CPE 40x65x28 h cm 24 Kg 0,17 m³ **1.206 €**	Cuocipasta elettrico, 1 vasca capacità 20 L. Cesti esclusi. Electric pasta cooker, 1 well, 20 L capacity. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 20 L. Paniers exclus.	**6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz* **20 L** x 1
FU 65/70 CPE 70x65x28 h cm 32 Kg 0,29 m³ **1.617 €**	Cuocipasta elettrico, 1 vasca capacità 40 L. Cesti esclusi. Electric pasta cooker, 1 well, 40 L capacity. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 40 L. Paniers exclus.	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **40 L** x 1

cuocipasta
pasta cookers
cuiseurs à pâtes

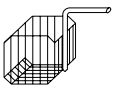
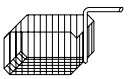
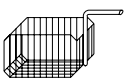
CP/C4 14x14x16 h cm 0,6 Kg 0,01 m³ **97 €**	Cestello da 1/4 per cuocipasta Basket 1/4 for pasta cooker Panier 1/4 pour cuiseurs à pâtes		max pasta/basket: 0,5 kg
CP/C2/4 14x28x16 h cm 1 Kg 0,01 m **142 €**	Cestello da 2/4 per cuocipasta Basket 2/4 for pasta cooker Panier 2/4 pour cuiseur à pâtes		max pasta/basket: 1 kg
65KDC1 **386 €**	Kit cesti cuocipasta modulo da 40 cm: 4 cesti da 1/4 Pasta cooker basket kit mod. 40 cm: 4 x 1/4 baskets Kit panier pour cuiseur à pâtes mod. 40 cm: 4 panier 1/4		4 x CP/C4
65KDC2 **283 €**	Kit cesti cuocipasta modulo da 40 cm: 2 cesti da 2/4 Pasta cooker basket kit mod. 40 cm: 2 x 2/4 baskets Kit panier pour cuiseur à pâtes mod. 40 cm: 2 panier 2/4		2 x CP/C2/4
65KDC3 **771 €**	Kit cesti cuocipasta modulo da 70 cm: 8 cesti da 1/4 Pasta cooker basket kit mod. 70 cm: 8 x 1/4 baskets Kit panier pour cuiseur à pâtes mod. 70 cm: 8 panier 1/4		8 x CP/C4
65KDC4 **565 €**	Kit cesti cuocipasta modulo da 70 cm: 4 cesti da 2/4 Pasta cooker basket kit mod. 70 cm: 4 x 2/4 baskets Kit panier pour cuiseur à pâtes mod. 70 cm: 4 panier 2/4		4 x CP/C2/4

bagnomaria
bain-maries
bain-maries

FU 65/40 BME 40x65x28 h cm 22 Kg 0,17 m³ **951 €**	Bagnomaria elettrico, 1 vasca GN 1/1 h. 15 Electric bain-marie, 1 well GN 1/1 15 h Bain-marie électrique, 1 cuve GN 1/1 15 h		**1,5 kW Tot** *220-240V 50-60Hz*
FU 65/70 BME 70x65x28 h cm 33 Kg 0,29 m³ **1.232 €**	Bagnomaria elettrico, 1 vasca GN 2/1 15 h Electric bain-marie, 1 well GN 2/1 15 h Bain-marie électrique, 1 cuve GN 2/1 15 h		**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

function 650

friggitrici
fryers
friteuses

FU 65/40 FRG 40x65x28 h cm 27 Kg 0,18 m³ **1.461 €**	Friggitrice gas, 1 vasca, capacità 8 L, cesto incluso Gas fryer, 1 well, 8 L capacity, basket included Friteuse gaz, 1 cuve, capacité 8 L, panier inclus		**6,3 kW Tot** *max potatoes/basket =0,9 kg* *frozen potatoes/h =13-14 kg* 8 L x 1
FU 65/41 FRE 40x65x28 h cm 22 Kg 0,17 m³ **1.355 €**	Friggitrice elettrica, 1 vasca capacità 10 L, cesto incluso Electric fryer, 1 well, 10 L capacity, basket included Friteuse électrique, 1 cuve, capacité 10 L, panier inclus		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 1
FU 65/41 FRE/P 40x65x28 h cm 22 Kg 0,17 m³ **1.425 €**	Friggitrice elettrica potenziata, 1 vasca capacità 10 L, cesto incluso Powered electric fryer, 1 well, 10 L capacity, basket included Friteuse électrique surpuissant, 1 cuve, capacité 10 L, panier inclus		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 1
FU 65/70 FRG 70x65x28 h cm 47 Kg 0,29 m³ **2.489 €**	Friggitrice gas, 2 vasche, capacità 8+8 L, cesto incluso Gas fryer, 2 wells, 8+8 L capacity, basket included Friteuse gaz, 2 cuves, capacité 8+8 L, panier inclus		**12,6 kW Tot** *max potatoes/basket =0,9 kg* *frozen potatoes/h =26-28 kg* 8 L x 2
FU 65/71 FRE 70x65x28 h cm 37 Kg 0,29 m³ **2.329 €**	Friggitrice elettrica, 2 vasche capacità 10+10 L, cesto incluso Electric fryer, 2 wells, 10+10 L capacity, basket included Friteuse électrique, 2 cuves, capacité 10+10 L, panier inclus		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 2
FU 65/71 FRE/P 70x65x28 h cm 37 Kg 0,29 m³ **2.452 €**	Friggitrice elettrica potenziata, 2 vasche capacità 10+10 L, cesto incluso Powered electric fryer, 2 wells, 10+10 L capacity, basket included Friteuse électrique surpuissant, 2 cuves, capacité 10+10 L, panier inclus		**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 2
FU 65/40 SPE 40x65x28 h cm 22 Kg 0,18 m³ **869 €**	Contenitore caldo elettrico, bacinella GN 1/1 Electric heated chip dump, well GN 1/1 Chauffe-frites électrique, bac GN 1/1		**1 kW Tot** *220-240V 50-60Hz*
C 1/2 FR 11x22,5x11 h cm 1 Kg 0,01 m³ **63 €**	Cestello da 1/2 per friggitrice gas/elettrica Basket 1/2 for gas/electric fryer Panier 1/2 pour friteuse gaz/électrique		*Per tutti i modelli FU 650* *For all models FU 650* *Pour tous les modèles FU 650*
C 1 FRE 22x30x11 h cm 1,5 Kg 0,01 m³ **73 €**	Cestello da 1/1 per friggitrice elettrica Basket 1/1 for electric fryer Panier 1/1 pour friteuse électrique		*Per/For/Pour:* *FU 65/41 FRE* *FU 65/41 FRE/P* *FU 65/71 FRE* *FU 65/71 FRE/P*
C 1 FRG 23x25,5x11 h cm 1,5 Kg 0,01 m³ **70 €**	Cestello da 1/1 per friggitrice gas Basket 1/1 for gas fryer Panier 1/1 pour friteuse gaz		*Per/For/Pour:* *FU 65/70 FRG*

La produttività oraria delle friggitrici è teorica./ Hourly productivity is theoric./ La production horaire est théorique.

Coperchio in dotazione per tutti i modelli
All models equipped with lid
Tous le modèles fourni avec couvercle

fry top
griddles
fry-top

FU 65/40 FTG 40x65x28 h cm 39 Kg 0,17 m³ **1.107 €**	Fry top gas, piastra liscia Gas griddle, smooth plate Fry-top gaz, plaque lisse	**5,7 kW Tot**
FU 65/40 FTG-CR 40x65x28 h cm 47 Kg 0,17 m³ **1.771 €**	Fry top gas, piastra liscia cromata Gas griddle, smooth chromed plate Fry-top gaz, plaque lisse chromée	**5,7 kW Tot**
FU 65/40 FTE 40x65x28 h cm 38 Kg 0,17 m³ **1.096 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/40 FTE-CR 40x65x28 h cm 48 Kg 0,17 m³ **1.660 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/40 FTRG 40x65x28 h cm 41 Kg 0,17 m³ **1.290 €**	Fry top gas, piastra rigata Gas griddle, ribbed plate Fry-top gaz, plaque nervurée	**5,7 kW Tot**
FU 65/40 FTRG-CR 40x65x28 h cm 40 Kg 0,17 m³ **1.962 €**	Fry top gas, piastra rigata cromata Gas griddle, ribbed chromed plate Fry-top gaz, plaque nervurée chromée	**5,7 kW Tot**
FU 65/40 FTRE 40x65x28 h cm 42 Kg 0,17 m³ **1.276 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/40 FTRE-CR 40x65x28 h cm 48 Kg 0,17 m³ **1.944 €**	Fry top elettrico, piastra rigata cromata Electric griddle, ribbed chromed plate Fry-top électrique, plaque nervurée chromée	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/70 FTG 70x65x28 h cm 75 Kg 0,29 m³ **1.553 €**	Fry top gas, piastra liscia Gas griddle, smooth plate Fry-top gaz, plaque lisse	**11,4 kW Tot**
FU 65/70 FTG-CR 70x65x28 h cm 76 Kg 0,29 m³ **2.494 €**	Fry top gas, piastra liscia cromata Gas griddle, smooth chromed plate Fry-top gaz, plaque lisse chromée	**11,4 kW Tot**

fry top
griddles
fry-top

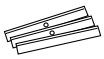
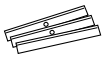
FU 65/70 FTE 70x65x28 h cm 61 Kg 0,29 m³ **1.594 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/70 FTE-CR 70x65x28 h cm 76 Kg 0,29 m³ **2.331 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/70 FTRG 70x65x28 h cm 67 Kg 0,29 m³ **1.770 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata Gas griddle, 2/3 smooth 1/3 ribbed plate Fry-top gaz, plaque 2/3 lisse 1/3 nervurée		**11,4 kW Tot**
FU 65/70 FTRG-CR 70x65x28 h cm 76 Kg 0,29 m³ **2.724 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata Gas griddle, 2/3 smooth 1/3 ribbed chromed plate Fry-top gaz, plaque chromée 2/3 lisse 1/3 nervurée		**11,4 kW Tot**
FU 65/70 FTRE 70x65x28 h cm 66 Kg 0,29 m³ **1.776 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata Electric griddle, 2/3 smooth 1/3 ribbed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/70 FTRE-CR 70x65x28 h cm 75 Kg 0,29 m³ **2.712 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata Electric griddle, 2/3 smooth 1/3 ribbed chromed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/70 FTRRG 70x65x28 h cm 65 Kg 0,29 m³ **1.855 €**	Fry top gas, piastra rigata Gas griddle, ribbed plate Fry-top gaz, plaque nervurée		**11,4 kW Tot**
FU 65/70 FTRRG-CR 70x65x28 h cm 74 Kg 0,29 m³ **2.804 €**	Fry top gas, piastra rigata cromata Gas griddle, ribbed chromed plate Fry-top gaz, plaque nervurée chromée		**11,4 kW Tot**
FU 65/70 FTRRE 70x65x28 h cm 64 Kg 0,29 m³ **1.863 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/70 FTRRE-CR 70x65x28 h cm 64 Kg 0,29 m³ **2.811 €**	Fry top elettrico, piastra rigata cromata Electric griddle, ribbed chromed plate Fry-top électrique, plaque nervurée chromée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top
griddles
fry-top

FU 65/40 FTGS 40x65x28 h cm 38 Kg 0,17 m³ **1.161 €**	Fry top gas, piastra liscia piana (foro di scarico sulla piastra) Gas griddle, smooth plate (drain hole on the plate) Fry-top gaz, plaque lisse plate (tour de vidange sur la plaque)	**5,7 kW Tot**
FU 65/40 FTES 40x65x28 h cm 42 Kg 0,17 m³ **1.153 €**	Fry top elettrico, piastra liscia piana (foro di scarico sulla piastra) Electric griddle, smooth plate (drain hole on the plate) Fry-top électrique, plaque lisse plate (tour de vidange sur la plaque)	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/70 FTGS 70x65x28 h cm 59 Kg 0,29 m³ **1.664 €**	Fry top gas, piastra liscia piana (foro di scarico sulla piastra) Gas griddle, smooth plate (drain hole on the plate) Fry-top gaz, plaque lisse plate (tour de vidange sur la plaque)	**11,4 kW Tot**
FU 65/70 FTES 70x65x28 h cm 42 Kg 0,17 m³ **1.678 €**	Fry top elettrico, piastra liscia piana (foro di scarico sulla piastra) Electric griddle, smooth plate (drain hole on the plate) Fry-top électrique, plaque lisse plate (tour de vidange sur la plaque)	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/100 FTG 100x65x28 h cm 59 Kg 0,40 m³ **2.173 €**	Fry top gas, piastra liscia Gas griddle, smooth plate Fry-top gaz, plaque lisse	**11,4 kW Tot**
FU 65/100 FTG-CR 100x65x28 h cm 59 Kg 0,40 m³ **3.493 €**	Fry top gas, piastra liscia cromata Gas griddle, chromed smooth plate Fry-top gaz, plaque lisse chromée	**11,4 kW Tot**
FU 65/100 FTE 100x65x28 h cm 59 Kg 0,40 m³ **2.231 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse	**12 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 65/100 FTE-CR 100x65x28 h cm 59 Kg 0,40 m³ **3.264 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée	**14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
RAS-FT 10x30x3 h cm 1,5 Kg 0,01 m³ **65 €**	Raschietto per fry top liscio Scraper for griddle with flat plate Raclette pour fry-top lisse	
RAS-FTR 10x30x3 h cm 1,5 Kg 0,01 m³ **65 €**	Raschietto per fry top rigato Scraper for griddle with ribbed plate Raclette pour fry-top nervurées	

function 650

fry top
griddles
fry-top

10 L-RAS **24 €**	10 lame lisce per raschietto 10 scarper smooth blades 10 lames lisses pour raclette	
10 R-RAS **24 €**	10 lame rigate per raschietto 10 scarper ribbed blades 10 lames nervurées pour raclette	

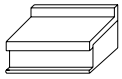
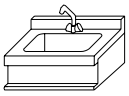
griglie
grills
grillade

FU 65/40 GRG 40x65x28 h cm 34 Kg 0,17 m³ **1.403 €**	Griglia a gas Gas grill Grillade gaz	**7,5 kW Tot**
FU 65/70 GRG 70x65x28 h cm 59 Kg 0,29 m³ **1.968 €**	Griglia a gas Gas grill Grillade gaz	**15 kW Tot**
FU 65/40 GRL 40x65x28 h cm 45 Kg 0,17 m³ **1.620 €**	Griglia in pietra lavica in ghisa Lava-stone cast iron grill Grille en pierre lavique en fonte gaz	**5,5 kW Tot**
FU 65/70 GRL 70x65x28 h cm 59 Kg 0,29 m³ **2.260 €**	Griglia in pietra lavica in ghisa Lava-stone cast iron grill Grille en pierre lavique en fonte gaz	**11 kW Tot**

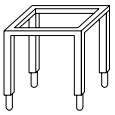
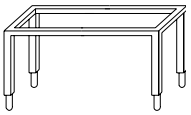
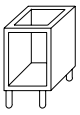
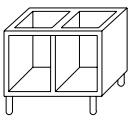
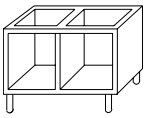
brasiera ribaltabile
tilting brattpan
sauteuse basculante

FU 65/70 BRE 70x65x28 h cm 61 Kg 0,29 m³ **3.167 €**	Brasiera elettrica, vasca capacità 30 L Electric brattpan, 30 L well capacity Sauteuse électrique, capacité 30 L	**6,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **30 L** x 1

elementi neutri
neutral elements
elements neutres

FU 65/40 PLC 40x65x28 h cm 19 Kg 0,17 m³ **562 €**	Elemento neutro con cassetto Neutral unit with drawer Elémente neutre avec tiroir	
FU 65/70 PLC 70x65x28 h cm 26 Kg 0,29 m³³ **756 €**	Elemento neutro con cassetto Neutral unit with drawer Elémente neutre avec tiroir	
FU 65/70 L 70x65x28 h cm 23 Kg 0,29 m³ **1.042 €**	Lavello, dim. vasca 50x40x15 h cm (piletta, troppo pieno e rubinetto in dotazione) Sink unit, bowl dim. 50x40x15 h cm (supplied with drain, overflow, pipe and water tap) Plonge, cuve dim. 50x40x15 h cm (livré avec bonde de vidange, trop plein et robinet)	

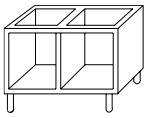
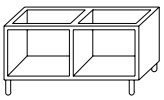
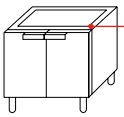
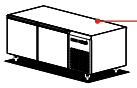
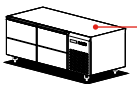
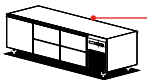
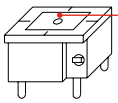
basi, supporti e basi refrigerate
cabinets, stands and refrigerated cabinets
supports et bases réfrigérées

FU 65/40 CV 40x54x57 h cm 4 Kg 0,12 m³ **253 €**	Cavalletto Stand Piétement	
FU 65/70 CV 70x54x57 h cm 5 Kg 0,22 m³ **263 €**	Cavalletto Stand Piétement	
FU 65/40 B 40x54x57 h cm 14 Kg 0,01 m³ **376 €**	Base aperta Open cabinet Placard ouvert	
FU 65/70 B 70x54x57 h cm 17 Kg 0,16 m³ **432 €**	Base aperta Open cabinet Placard ouvert	
FU 65/80 B 80x54x57 h cm 20 Kg 0,19 m³ **491 €**	Base aperta Open cabinet Placard ouvert	
FU 65/100 B 100x54x57 h cm 23 Kg 0,23 m³ **531 €**	Base aperta Open cabinet Placard ouvert	

basi, supporti e basi refrigerate

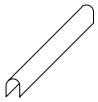
cabinets, stands and refrigerated cabinets

supports et bases réfrigérées

FU 65/110 B 110x54x57 h cm 23 Kg 0,26 m³ **594 €**	Base aperta Open cabinet Placard ouvert	
FU 65/140 B 140x54x57 h cm 26 Kg 0,32 m³ **655 €**	Base aperta Open cabinet Placard ouvert	
FU 65/70 BE 70x56,5x57 h cm 24 Kg 0,3 m³ **1.140 €**	Base calda elettrica chiusa Electric warm cabinet with doors Placard chauffandt électrique avec portes	 **0,76 kW Tot** *220-240V 50-60Hz*
65/120 R 120x63x61 h cm 104 Kg 0,61 m³ **4.819 €**	Base refrigerata, 2 porte. Temp: -2/+8° C. Se richiesta con elementi di cottura in sovrapposizione, i tempi di consegna saranno più lunghi rispetto allo standard. Refrigerated unit, 2 doors. Temp: -2/+8° C. If it is requested on a cooking element, the delivery time will be longer than standard. Base réfrigérér, 2 portes. Temp: -2/+8° C. Sur demande avec équipements de cuisson horizontal a poser, délai de livraison plus long du standard	 **0,35 kW Tot** *220-240V 1N 50Hz*
65/120 RC 120x63x61 h cm 104 Kg 0,75 m³ **5.960 €**	Base refrigerata, 4 cassetti. Temp: -2/+8° C. Se richiesta con elementi di cottura in sovrapposizione, i tempi di consegna saranno più lunghi rispetto allo standard. Refrigerated unit, 4 drawers. Temp: -2/+8° C. If it is requested on a cooking element, the delivery time will be longer than standard. Base réfrigérér, 4 tiroirs. Temp: -2/+8° C. Sur demande avec équipements de cuisson horizontal a poser, délai de livraison plus long du standard	 **0,35 kW Tot** *220-240V 1N 50Hz*
65/160 R 160x63x61 h cm 120 Kg 0,80 m³ **5.653 €**	Base refrigerata, 3 porte. Temp: -2/+8° C. Se richiesta con elementi di cottura in sovrapposizione, i tempi di consegna saranno più lunghi rispetto allo standard. Refrigerated unit, 3 doors. Temp: -2/+8° C. If it is requested on a cooking element, the delivery time will be longer than standard. Base réfrigérér, 3 portes. Temp: -2/+8° C. Sur demande avec équipements de cuisson horizontal a poser, délai de livraison plus long du standard	**0,38 kW Tot** *220-240V 1N 50Hz*
65/160 RC 160x63x61 h cm 132 Kg 1,00 m³ **6.818 €**	Base refrigerata, 1 porta, 4 cassetti. Temp: -2/+8° C. Se richiesta con elementi di cottura in sovrapposizione, i tempi di consegna saranno più lunghi rispetto allo standard. Refrigerated unit, 1 door, 4 drawers. Temp: -2/+8° C. If it is requested on a cooking element, the delivery time will be longer than standard. Base réfrigérér, 1 porte, 4 tiroirs. Temp: -2/+8° C. Sur demande avec équipements de cuisson horizontal a poser, délai de livraison plus long du standard	 **0,38 kW Tot** *220-240V 1N 50Hz*
FPE/55 55x55x50 h cm 30 Kg 0,2 m³ **1.045 €**	Fornellone a pavimento elettrico Electric floor standing stockpot stove Réchaud au sol, électrique	 **3,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

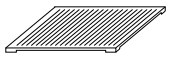
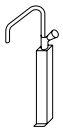
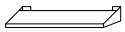
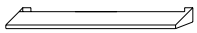
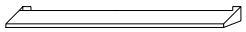
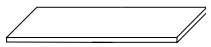
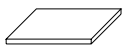
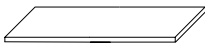
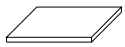
Basi refrigerate: voltaggio 60Hz disponibile su richiesta con sovrapprezzo
Refrigerated unit: voltage 60Hz available on request with additional cost
Base réfrigérér: voltage 60Hz disponible sur demande, coût additionnel

accessori
accessories
accessoires

65/CG 58x1,5x0,7 h cm **38 €**	Coprigiunto per apparecchiature standard Joint trim for standard equipment Couvre-joint pour équipements standard	
65/CGFT DX 58x8x0,7 h cm **54 €**	Coprigiunto destro per fry top + apparecchiature standard Right Joint trim for griddle + standard equipment Couvre-joint droit pour fry-top + équipements standard	
65/CGFT SX 58x8x0,7 h cm **54 €**	Coprigiunto sinistro per fry top + apparecchiature standard Left joint trim for griddle + standard equipment Couvre-joint gauche pour fry-top + équipements standard	
65/CGFT-FT 58x8x0,7 h cm **54 €**	Coprigiunto per fry top Joint trim for griddle Couvre-joint pour fry-top	
65/CGGR DX 55,5x8x0,7 h cm **54 €**	Coprigiunto destro per griglie + apparecchiature standard e FTGS/FTES Right Joint trim for grills + standard equipment and e FTGS/FTES Couvre-joint droit pour fry-top + équipements standard et e FTGS/FTES	
65/CGGR SX 55,5x8x0,7 h cm **54 €**	Coprigiunto sinistro per griglie + apparecchiature standard e FTGS/FTES Left joint trim for grills + standard equipment and e FTGS/FTES Couvre-joint gauche pour fry-top + équipements standard et e FTGS/FTES	
65/CGGR-GR 55,5x8x0,7 h cm **54 €**	Coprigiunto sinistro per griglie + griglia, griglia+fry top, FTGS/FTES + FTGS/FTES, griglia + FTGS/FTES Left joint trim for grills + grills, grill + griddle FTGS/FTES + FTGS/FTES, grill + FTGS/FTES Couvre-joint gauche pour grillade+ grillade, grillade + fry-top FTGS/FTES + FTGS/FTES, grillade + FTGS/FTES	
65/CGBR 55,5x1,5x0,7 h cm **38 €**	Coprigiunto per brasiera Joint trim for brattpan Couvre-joint pour sauteuse	
G/RID 26x26x1 h cm **18 €**	Griglietta di riduzione Reduction grid Grille de réduction	
65/PL 1 F 32x27x1,5 h cm 5 Kg 0,01 m³ **132 €**	Piastra bistecchiera liscia, 1 fuoco Flat plate, 1 burner Plaque gril plate, 1 feu	

function 650

accessori
accessories
accessoires

65/PB 2 F 32x56x5 h cm 13 Kg 0,01 m³ **212 €**	Piastra bistecchiera rigata, 2 fuochi Grooved plate, 2 burners Plaque gril nervurée, 2 feux	
CA/SB 150x0,6x50 h cm 6 Kg 0,01 m³ **434 €**	Colonnina acqua fissaggio sul piano. (Indicare all'ordine il modello di macchina alla quale viene applicata) 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) Colonne eau à fixer au plan. (Indiquer le modèle d'appareil auquel fixer la colonne eau au moment de la commande)	
PA/40 40x17x4 h cm 2 Kg 0,01 m³ **201 €**	Pianetto anteriore Front shelf Etagère antérieure	
PA/70 70x17x4 h cm 2,5 Kg 0,01 m³ **219 €**	Pianetto anteriore Front shelf Etagère antérieure	
PA/110 110x17x4 h cm 3 Kg 0,01 m³ **243 €**	Pianetto anteriore Front shelf Etagère antérieure	
65/40 T 39x57x2 h cm 5 Kg 0,01 m³ **99 €**	Tagliere in polietilene Polyethylene cutting board Planche à découper en polyéthylèene	
65/70 T 69x57x2 h cm 9 Kg 0,01 m³ **177 €**	Tagliere in polietilene Polyethylene cutting board Planche à découper en polyéthylèene	
65/40 RV 33,5x53,5x3 h cm 1,5 Kg 0,01 m³ **114 €**	Ripiano per base e armadio Cabinet shelf Etagère pour base et placard	
65/70 RV 63,5x53,5x3 h cm 2,7 Kg 0,01 m³ **129 €**	Ripiano per base e armadio Cabinet shelf Etagère pour base et placard	
65/40 RC 33,5x53,5x3 h cm 1,5 Kg 0,01 m³ **113 €**	Ripiano per cavalletto Stand shelf Etagère pour piétement	

accessori
accessories
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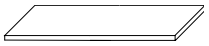
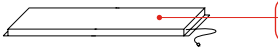
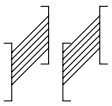
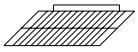
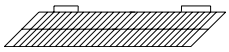
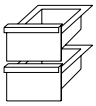
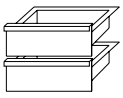
65/70 RC 63,5x53,5x3 h cm 2,7 Kg 0,01 m³ **128 €**	Ripiano per cavalletto Stand shelf Etagère pour piétement	
65/40 GR 31x53x5 h cm 3 Kg 0,01 m³ **285 €**	Elemento riscaldante per armadio da 40 cm Heating group for cabinet - 40 cm Elément chauffant pour placard de 40 cm	**0,5 kW Tot** *220-240V 1N ~ 50-60Hz*
65/70 GR 51x53x5 h cm 5 Kg 0,01 m³ **332 €**	Elemento riscaldante per armadio da 70 cm Heating group for cabinet - 70 cm Elément chauffant pour placard de 70 cm	 **0,5 kW Tot** *220-240V 1N ~ 50-60Hz*
65/RG2 32,5x30x4 h cm 4 Kg **103 €**	Reggigriglie per armadio Cabinet grid-rack Porte-plaques pour placard	
65G1/1 32,5x53 h cm 2 Kg **49 €**	Griglia per armadio da 40 cm Grid for cabinet - 40 cm Grille pour placard de 40 cm	
65G 62,5x53 h cm 3 Kg **58 €**	Griglia per armadio da 70 cm Grid for cabinet - 70 cm Grille pour placard de 70 cm	
65/40 C2 40x54x40 h cm 9 Kg 0,13 m³ **449 €**	Coppia cassetti per base e armadio Couple of drawers for cabinet Couple de tiroirs pour base et placard	
65/70 C2 70x54x40 h cm 15 Kg 0,21 m³ **563 €**	Coppia cassetti per base e armadio Couple of drawers for cabinet Couple de tiroirs pour base et placard	
65/40 P DX 35x40x2 h cm 2 Kg 0,003 m³ **175 €**	Portina destra per base e armadio Right door for cabinet Droit porte pour placard	
65/40 P SX 35x40x2 h cm 2 Kg 0,003 m³ **175 €**	Portina sinistra per base e armadio Left door for cabinet Gauche porte pour placard	

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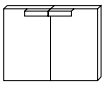
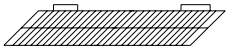
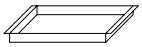
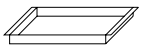
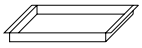
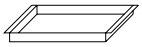
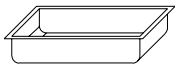
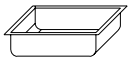
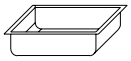
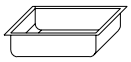
65/70 P2 70x40x2 h cm 4 Kg 0,006 m³ **278 €**	Coppia portine per base e armadio Couple of doors for cabinet Couple de portes pour base et placard	

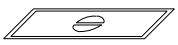
teglie per forno
pans for oven
plaques pour four

G/F-GN 1/1 53x32,5x3 h cm **49 €**	Griglia per forno elettrico GN 1/1 Grid for electric oven GN 1/1 Grille pour four électrique GN 1/1	
T53x53x1 53x53x1 h cm **67 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
T53x53x2 53x53x2 h cm **69 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
T53x53x4 53x53x4 h cm **86 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
T53x53x6,5 53x53x6,5 h cm **92 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
TI GN 1/1 H20 **31 €**	Teglia acciaio inox AISI 304 Stainless steel AISI 304 tray Plaque en acier inox AISI 304	
TI GN 1/1 H40 **35 €**	Teglia acciaio inox AISI 304 Stainless steel AISI 304 tray Plaque en acier inox AISI 304	

bacinelle per bagnomaria
bain marie containers
bacs pour bain-marie

BI-GN 1/1 H100 53x32,5x10 h cm **66 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 2/3 H100 35,4x32,5x10 h cm **47 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/2 H100 32,5x26,5x10 h cm **61 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/3 H100 17,6x32,5x10 h cm **35 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/4 H100 26,5x16,2x10 h cm **25 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 1/6 H100 17,6x16,2x10 h cm **24 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	

coperchi
lids
couvercles

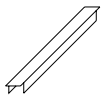
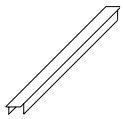
CB-GN 1/1 53x32,5 cm **44 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
CB-GN 2/3 35,4x32,5 cm **28 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
CB-GN 1/2 32,5x32,5 cm **25 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	

function 650

coperchi
lids
couvercles

CB-GN 1/3 17,6x32,5 cm	Coperchio per bacinelle gastronorm	
	Lid for GN container	
30 €	Couvercle pour bac GN	
CB-GN 1/4 26,5x16,2 cm	Coperchio per bacinelle gastronorm	
	Lid for GN container	
21 €	Couvercle pour bac GN	
CB-GN 1/6 17,6x16,2 cm	Coperchio per bacinelle gastronorm	
	Lid for GN container	
18 €	Couvercle pour bac GN	

traversini
dividing bars
entretoises

TBL 325 32,5 cm	Traversino per bacinelle gastronorm	
	Dividing bar for GN container	
21 €	Entretoise pour bacs GN	
TBL 530 53 cm	Traversino per bacinelle gastronorm	
	Dividing bar for GN container	
41 €	Entretoise pour bacs GN	

modular cooking
function

-

price list

-

700

cucine a gas
gas ranges
fourneaux gaz

FU 70/40 PCG-T 40x70x28 h cm 28 Kg 0,2 m³ **1.127 €**	Piano di cottura gas, 2 fuochi Gas range, 2 burners Fourneau gaz, 2 brûleurs	1x3,7 kW 1x5,5 kW **9,2 kW Tot**
FU 70/40 PCG 40x70x85 h cm 39 Kg 0,38 m³ **1.351 €**	Piano di cottura gas, 2 fuochi, armadio aperto, bacinelle smaltate Gas range, 2 burners, open cabinet, enamelled containers Fourneau gaz, 2 brûleurs, placard ouvert, bac émaillé	1x3,7 kW 1x5,5 kW **9,2 kW Tot**
FU 70/70 PCG-T 70x70x28 h cm 50 Kg 0,33 m³ **1.833 €**	Piano di cottura gas, 4 fuochi Gas range, 4 burners Fourneau gaz, 4 brûleurs	2x3,7 kW 2x5,5 kW **18,4 kW Tot**
FU 70/70 PCG 70x70x85 h cm 64 Kg 0,64 m³ **1.903 €**	Piano di cottura gas, 4 fuochi, armadio aperto, bacinelle smaltate Gas range, 4 burners, open cabinet, enamelled containers Fourneau gaz, 4 brûleurs, placard ouvert, bac émaillé	2x3,7 kW 2x5,5 kW **18,4 kW Tot**
FU 70/110 PCG-T 110x70x28 h cm 65 Kg 0,5 m³ **2.603 €**	Piano di cottura gas, 6 fuochi Gas range, 6 burners Fourneau gaz, 6 brûleurs	4x3,7 kW 2x5,5 kW **25,8 kW Tot**
FU 70/110 PCG 110x70x85 h cm 83 Kg 0,99 m³ **3.003 €**	Piano di cottura gas, 6 fuochi, armadio aperto, bacinelle smaltate Gas range, 6 burners, open cabinet, enamelled containers Fourneau gaz, 6 brûleurs, placard ouvert, bacs émaillés	4x3,7 kW 2x5,5 kW **25,8 kW Tot**
FU 70/70 CFG 70x70x85 h cm 95 Kg 0,64 m³ **2.853 €**	Cucina gas 4 fuochi, forno a gas, bacinelle smaltate Gas range, 4 burners, gas oven, enamelled containers Fourneau gaz, 4 brûleurs, four gaz, bac émaillés	2x3,7 kW 2x5,5 kW 5 kW **23,4 kW Tot**
FU 70/70 CFGE 70x70x85 h cm 95 Kg 0,64 m³ **3.424 €**	Cucina gas 4 fuochi, forno elettrico a convezione, bacinelle smaltate Gas range, 4 burners, electric convection oven, enamelled containers Fourneau gaz, 4 brûleurs, four électrique à convection, bac émaillés	2x3,7 kW 2x5,5 kW **18,4 kW Tot** **3,96 kW** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/110 CFG 110x70x85 h cm 130 Kg 0,99 m³ **4.202 €**	Cucina gas 6 fuochi, forno a gas, bacinelle smaltate Gas range, 6 burners, gas oven, enamelled containers Fourneau gaz, 6 brûleurs, four gaz, bacs émaillés	4x3,7 kW 2x5,5 kW 5 kW **30,8 kW Tot**
FU 70/110 CFGE 110x70x85 h cm 130 Kg 0,99 m³ **4.816 €**	Cucina gas 6 fuochi, forno elettrico a convezione, bacinelle smaltate Gas range, 6 burners, electric convection oven, enamelled containers Fourneau gaz, 6 brûleurs, four électrique à convection, bacs émaillés	4x3,7 kW 2x5,5 kW **25,8 kW Tot** **3,96 kW** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

Dimensioni forno a gas cm 53x54x28 h - Dimensioni forno elettrico cm 53x34x32,5 h - 1 griglia forno in dotazione - reggigriglie e una griglia per armadio in dotazione.
Gas oven dimensions cm 53x54x28 h - Electric oven dimensions cm 53x34x32,5 h - Supplied with 1 oven grid - neutral cabinets are supplied with grid-rack and 1 grid.
Dimensions four à gaz cm 53x54x28 h – Dimensions four électrique cm 53x34x32,5 h – Livré avec 1 grille - livrè avec porte-plaques et 1 grille pour placard neutre.

cucine a gas con bacinelle in acciaio inox

gas ranges with stainless steel containers

cuisinières à gaz avec bacs en acier inox

FU 70/40 PCG-I 40x70x85 h cm 39 Kg 0,38 m³ **1.476 €**	Piano di cottura gas, 2 fuochi, armadio aperto, bacinella in acciaio inox Gas range, 2 burners, open cabinet, stainless steel container Fourneau gaz, 2 brûleurs, placard ouvert, bac en acier inox	1x3,7 kW 1x5,5 kW **9,2 kW Tot**
FU 70/70 PCG-I 70x70x85 h cm 64 Kg 0,64 m³ **2.127 €**	Piano di cottura gas, 4 fuochi, armadio aperto, bacinella in acciaio inox Gas range, 4 burners, open cabinet, stainless steel container Fourneau gaz, 4 brûleurs, placard ouvert, bac en acier inox	2x3,7 kW 2x5,5 kW **18,4 kW Tot**
FU 70/110 PCG-I 110x70x85 h cm 83 Kg 0,99 m³ **3.378 €**	Piano di cottura gas, 6 fuochi, armadio aperto, bacinelle in acciaio inox Gas range, 6 burners, open cabinet, stainless steel containers Fourneau gaz, 6 brûleurs, placard ouvert, bacs en acier inox	4x3,7 kW 2x5,5 kW **25,8 kW Tot**
FU 70/70 CFG-I 70x70x85 h cm 95 Kg 0,64 m³ **3.028 €**	Cucina gas 4 fuochi, forno a gas, bacinella in acciaio inox Gas range, 4 burners, gas oven, stainless steel container Fourneau gaz, 4 brûleurs, four gaz, bac en acier inox	2x3,7 kW 2x5,5 kW 5 kW **23,4 kW Tot**
FU 70/70 CFGE-I 70x70x85 h cm 95 Kg 0,64 m³ **3.591 €**	Cucina gas 4 fuochi, forno elettrico a convezione, bacinella in acciaio inox Gas range, 4 burners, electric convection oven, stainless steel container Fourneau gaz, 4 brûleurs, four électrique à convection, bac en acier inox	2x3,7 kW 2x5,5 kW **18,4 kW Tot** **3,96 kW** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/110 CFG-I 110x70x85 h cm 130 Kg 0,99 m³ **4.566 €**	Cucina gas 6 fuochi, forno a gas, bacinelle in acciaio inox Gas range, 6 burners, gas oven, stainless steel containers Fourneau gaz, 6 brûleurs, four gaz, bacs en acier inox	4x3,7 kW 2x5,5 kW 5 kW **30,8 kW Tot**
FU 70/110 CFGE-I 110x70x85 h cm 130 Kg 0,99 m³ **5.066 €**	Cucina gas 6 fuochi, forno elettrico a convezione, bacinelle in acciaio inox Gas range, 6 burners, electric convection oven, stainless steel containers Fourneau gaz, 6 brûleurs, four électrique à convection, bacs en acier inox	4x3,7 kW 2x5,5 kW **25,8 kW Tot** **3,96 kW** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

Dimensioni forno a gas cm 53x54x28 h - Dimensioni forno elettrico cm 53x34x32,5 h - 1 griglia forno in dotazione - reggigriglie e una griglia per armadio in dotazione.
Gas oven dimensions cm 53x54x28 h - Electric oven dimensions cm 53x34x32,5 h - Supplied with 1 oven grid - neutral cabinets are supplied with grid-rack and 1 grid.
Dimensions four à gaz cm 53x54x28 h – Dimensions four électrique cm 53x34x32,5 h – Livré avec 1 grille - livrè avec porte-plaques et 1 grille pour placard neutre.

cucine tuttapiastra gas

gas solid top ranges

plaques coup-de-feu gaz

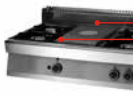
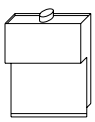
FU 70/70 TPG-T 70x70x28 h cm 50 Kg 0,33 m³ **1.941 €**	Cucina tuttapiastra gas Gas solid top Plaque coup-de-feu gaz	1x8,2 kW *(p)* **8,2 kW Tot**
FU 70/70 TPG 70x70x85 h cm 80 Kg 0,64 m³ **2.365 €**	Cucina tuttapiastra gas, armadio aperto Gas solid top, open cabinet Plaque coup-de-feu gaz, placard ouvert	1x8,2 kW *(p)* **8,2 kW Tot**

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

cucine tuttapiastra gas

gas solid top ranges

plaques coup-de-feu gaz

FU 70/70 TPFG 70x70x85 h cm 103 Kg 0,64 m³ **3.115 €**	Cucina tuttapiastra gas, forno a gas Gas solid top, gas oven Plaque coup-de-feu gaz, four gaz	1x8,2 kW *(p)* 5 kW **13,2 kW Tot**
FU 70/70 TPPCG-T 70x70x28 h cm 50 Kg 0,33 m³ **2.085 €**	Cucina tuttapiastra gas, 2 fuochi Gas solid top, 2 burners Plaque coup-de-feu gaz, 2 brûleurs	1x5,5 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* **14,7 kW Tot**
FU 70/70 TPPCG 70x70x85 h cm 120 Kg 0,64 m³ **2.541 €**	Cucina tuttapiastra gas, 2 fuochi, armadio aperto Gas solid top, 2 burners, open cabinet Plaque coup-de-feu gaz, 2 brûleurs, placard ouvert	1x5,5 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* **14,7 kW Tot**
FU 70/70 TPPCFG 70x70x85 h cm 150 Kg 0,64 m³ **3.542 €**	Cucina tuttapiastra gas, 2 fuochi, forno a gas Gas solid top, 2 burners, gas oven Plaque coup-de-feu gaz, 2 brûleurs, four gaz	1x5,5 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* 5 kW **19,7 kW Tot**
FU 70/110 TPFG 110x70x85 h cm 151 Kg 0,99 m³ **4.658 €**	Cucina tuttapiastra gas, 2 fuochi, forno a gas Gas solid top, 2 burners, gas oven Plaque coup-de-feu gaz, 2 brûleurs, four gaz	1x8,2 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* 5 kW **22,4 kW Tot**
FU 70/110 TPPCG2-T 110x70x28 h cm 65 Kg 0,5 m³ **3.491 €**	Cucina tuttapiastra gas, 4 fuochi Gas solid top, 2+2 burners Plaque coup-de-feu gaz, 4 brûleurs	 1x5,5 kW *(p)* 2x3,7 kW *(f)* 2x5,5 kW *(f)* **23,9 kW Tot**
FU 70/110 TPPCG2 110x70x85 h cm 134 Kg 0,99 m³ **4.006 €**	Cucina tuttapiastra gas, 4 fuochi, armadio aperto Gas solid top, 4 burners, open cabinet Plaque coup-de-feu gaz, 4 brûleurs, placard ouvert	1x5,5 kW *(p)* 2x3,7 kW *(f)* 2x5,5 kW *(f)* **23,9 kW Tot**
FU 70/110 TPPCFG2 110x70x85 h cm 134 Kg 0,99 m³ **4.867 €**	Cucina tuttapiastra gas, 4 fuochi, forno gas Gas solid top, 4 burners, gas oven Plaque coup-de-feu gaz, 4 brûleurs, four à gaz	1x5,5 kW *(p)* 2x3,7 kW *(f)* 2x5,5 kW *(f)* 5 kW **28,9 kW Tot**
CAM/TPG 31x55x4 h cm **507 €**	Camino antivento per tuttapiastra gas (solo per AT-CH-DE-DK-IT) Downdraught diverter for gas solid top (only for AT-CH-DE-DK-IT) Cheminée d'extraction gaz brulés (seulement pour AT-CH-DE-DK-IT)	

Dimensioni forno a gas cm 53x54x28 h - 1 griglia forno in dotazione - reggigriglie e una griglia per armadio in dotazione.
Gas oven dimensions cm 53x54x28 h - Supplied with 1 oven grid - neutral cabinets are supplied with grid-rack and 1 grid.
Dimensions four à gaz cm 53x54x28 h – Livré avec 1 grille - livrè avec porte-plaques et 1 grille pour placard neutre.

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

cucine elettriche
electric ranges
cuisinières électriques

FU 70/40 PCE-T 40x70x28 h cm 25 Kg 0,2 m³ **906 €**	Piano di cottura elettrico, 2 piastre, Electric range, 2 plates Fourneau électrique, 2 plaques		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/40 PCE 40x70x85 h cm 38 Kg 0,38 m³ **1.127 €**	Piano di cottura elettrico, 2 piastre, armadio aperto Electric range, 2 plates, open cabinet Fourneau électrique, 2 plaques, placard ouvert		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/70 PCE-T 70x70x28 h cm 40 Kg 0,33 m³ **1.392 €**	Piano di cottura elettrico, 4 piastre Electric range, 4 plates, open cabinet Fourneau électrique, 4 plaques		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/70 PCE 70x70x85 h cm 57 Kg 0,64 m³ **1.627 €**	Piano di cottura elettrico, 4 piastre, armadio aperto Electric range, 4 plates, open cabinet Fourneau électrique, 4 plaques, placard ouvert		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/70 CFE 70x70x85 h cm 87 Kg 0,64 m³ **3.026 €**	Cucina elettrica, 4 piastre, forno elettrico a convezione Electric range, 4 plates, electric convection oven Fourneau électrique, 4 plaques, four électrique à convection		4x2,6 kW 3,96 kW **14,36 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 PCEQ-T 40x70x28 h cm 25 Kg 0,2 m³ **1.503 €**	Piano di cottura elettrico, 2 piastre quadre Electric range, 2 square plates Fourneau électrique, 2 plaques carrées		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/40 PCEQ 40x70x85 h cm 42 Kg 0,38 m³ **1.789 €**	Piano di cottura elettrico, 2 piastre quadre, armadio aperto Electric range, 2 square plates, open cabinet Fourneau électrique, 2 plaques carrées, placard ouvert		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/70 PCEQ-T 70x70x28 h cm 40 Kg 0,33 m³ **2.503 €**	Piano di cottura elettrico, 4 piastre quadre Electric range, 4 square plates Fourneau électrique, 4 plaques carrées		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 PCEQ 70x70x85 h cm 65 Kg 0,64 m³ **2.834 €**	Piano di cottura elettrico, 4 piastre quadre, armadio aperto Electric range, 4 square plates, open cabinet Fourneau électrique, 4 plaques carrées, placard ouvert		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 CFEQ 70x70x85 h cm 97 Kg 0,64 m³ **4.235 €**	Cucina elettrica, 4 piastre quadre, forno elettrico a convezione Electric range, 4 square plates, electric convection oven Fourneau électrique, 4 plaques carrées, four électrique à convection		4x2,6 kW 3,96 kW **14,36 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

Dimensioni forno elettrico cm 53x34x32,5 h - 1 griglia forno in dotazione - reggigriglie e una griglia per armadio in dotazione.
Electric oven dimensions cm 53x34x32,5 h - Supplied with 1 oven grid - neutral cabinets are supplied with grid-rack and 1 grid.
Dimensions four électrique cm 53x34x32,5 h – Livré avec 1 grille - livrè avec porte-plaques et 1 grille pour placard neutre.

tuttapiastra elettrici

electric solid top ranges

plaques coup-de-feu électriques

FU 70/80 TPE-T 80x70x28 h cm 40 Kg 0,33 m³ **4.004 €**	Tuttapiastra elettico, 4 zone Electric solid top, 4 zones Plaque coup-de-feu électrique, 4 zones	 4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/80 TPE 80x70x85 h cm 126 Kg 0,8 m³ **4.128 €**	Tuttapiastra elettrico, 4 zone, armadio aperto Electric solid top, 4 zones, open cabinet Plaque coup-de-feu électrique, 4 zones, placard ouvert	 4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/80 TPFE 80x70x85 h cm 130 Kg 0,8 m³ **5.255 €**	Tuttapiastra elettrico, 4 zone, forno elettrico a convezione Electric solid top, 4 zones, electric convection oven Plaque coup-de-feu électrique, 4 zones, four électrique à convection	 4x2,5 kW 3,96 kW **13,96 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

Dimensioni forno elettrico cm 53x34x32,5 h - 1 griglia forno in dotazione - reggigriglie e una griglia per armadio in dotazione.
Electric oven dimensions cm 53x34x32,5 h - Supplied with 1 oven grid - neutral cabinets are supplied with grid-rack and 1 grid.
Dimensions four électrique cm 53x34x32,5 h – Livré avec 1 grille - livrè avec porte-plaques et 1 grille pour placard neutre.

Kit porte per FU 70/80 TPE: 2xFU 70/40 P o FU 70/40 PT
Doors for FU 70/80 TPE: 2xFU 70/40 P or FU 70/40 PT
Portes pour FU 70/80 TPE: 2xFU 70/40 P ou FU 70/40 PT

piani di cottura in vetroceramica

glass-ceramic boiling units

plaques en vitrocéramique

FU 70/40 PVE-T 40x70x28 h cm 25 Kg 0,2 m³ **1.737 €**	Piano di cottura elettrico in vetroceramica Glass-ceramic electric range Fourneau électrique en vitrocéramique	 2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/40 PVE 40x70x85 h cm 32 Kg 0,38 m³ **2.004 €**	Piano di cottura elettrico in vetroceramica, armadio aperto Glass-ceramic electric range, open cabinet Fourneau électrique en vitrocéramique, placard ouvert	 2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
FU 70/80 PVE-T 80x70x28 h cm 40 Kg 0,33 m³ **2.579 €**	Piano di cottura elettrico in vetroceramica Glass-ceramic electric range Fourneau électrique en vitrocéramique	 4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/80 PVE 80x70x85 h cm 50 Kg 0,39 m³ **3.003 €**	Piano di cottura elettrico in vetroceramica, armadio aperto Glass-ceramic electric range,open cabinet Fourneau électrique en vitrocéramique, placard ouvert	 4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/80 CFVE 80x70x85 h cm 81 Kg 0,64 m³ **4.505 €**	Cucina elettrica, piano di cottura in vetroceramica, forno elettrico a convezione Glass-ceramic electric range, electric convection oven Fourneau électrique en vitrocéramique, four électrique à convection	 4x2,5 kW 3,96 kW **13,96 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

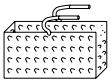
Dimensioni forno elettrico cm 53x34x32,5 h - 1 griglia forno in dotazione - reggigriglie e una griglia per armadio in dotazione.
Electric oven dimensions cm 53x34x32,5 h - Supplied with 1 oven grid - neutral cabinets are supplied with grid-rack and 1 grid.
Dimensions four électrique cm 53x34x32,5 h – Livré avec 1 grille - livrè avec porte-plaques et 1 grille pour placard neutre.

Kit porte per FU 70/80 PVE: 2xFU 70/40 P o FU 70/40 PT
Doors for FU 70/80 PVE: 2xFU 70/40 P or FU 70/40 PT
Portes pour FU 70/80 PVE: 2xFU 70/40 P ou FU 70/40 PT

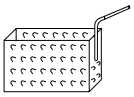
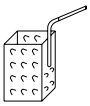
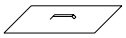
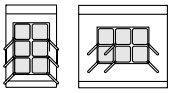
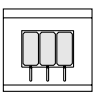
piani di cottura ad induzione
induction hobs
plaques à induction

FU 70/40 IND-T 40x70x28 h cm 25 Kg 0,2 m³ **8.129 €**	Piano di cottura ad induzione Induction cook top Plaque à induction	2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 IND 40x70x85 h cm 55 Kg 0,38 m³ **8.380 €**	Piano di cottura a induzione, armadio aperto Induction cook top, open cabinet Plaque à induction, placard ouvert	2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/80 IND-T 80x70x28 h cm 40 Kg 0,33 m³ **12.632 €**	Piano di cottura ad induzione Induction cook top Plaque à induction	4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/80 IND 80x70x85 h cm 55 Kg 0,8 m³ **13.007 €**	Piano di cottura a induzione, armadio aperto Induction cook top, open cabinet Plaque à induction, placard ouvert	4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

cuocipasta
pasta cookers
cuiseurs à pâtes

FU 70/40 CPG 40x70x85 h cm 50 Kg 0,38 m³ **2.511 €**	Cuocipasta gas, 1 vasca, capacità 40 L. Cesti esclusi. Gas pasta cooker, 1 well, capacity: 40 L. Baskets excluded. Cuiseur à pâtes gaz, 1 cuve, capacité 40 L. Paniers exclus.	**11,8 kW Tot** **40 L**
FU 70/40 CPE 40x70x85 h cm 43 Kg 0,38 m³ **2.511 €**	Cuocipasta elettrico, 1 vasca, capacità 40 L. Cesti esclusi. Electric pasta cooker, 1 well, capacity: 40 L. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 40 L. Paniers exclus.	**7,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **40 L**
FU 70/70 CPG 70x70x85 h cm 67 Kg 0,64 m³ **2.915 €**	Cuocipasta gas, 1 vasca, capacità 40 L. Cesti esclusi. Gas pasta cooker, 1 well, capacity: 40 L. Baskets excluded. Cuiseur à pâtes gaz, 1 cuve, capacité 40 L. Paniers exclus.	**11,8 kW Tot** **40 L**
FU 70/70 CPE 70x70x85 h cm 57 Kg 0,64 m³ **2.915 €**	Cuocipasta elettrico, 1 vasca, capacità 40 L. Cesti esclusi. Electric pasta cooker, 1 well, capacity: 40 L. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 40 L. Paniers exclus.	**7,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **40 L**
CP/C1 49x29x20 h cm 3 Kg 0,03 m³ **279 €**	Cesto da 1/1 per cuocipasta Basket 1/1 for pasta cooker Panier 1/1 pour cuiseurs à pâtes	 max pasta/basket: 4 kg

cuocipasta
pasta cookers
cuiseurs à pâtes

CP/C3 29x16x20 h cm 1 Kg 0,01 m³ **156 €**	Cesto da 1/3 per cuocipasta (mod. 70/70) Basket 1/3 for pasta cooker (mod. 70/70) Panier 1/3 pour cuiseurs à pâtes (mod. 70/70)		max pasta/basket: 1,2 kg
CP/C1/3 29x16x20 h cm 1 Kg 0,01 m³ **156 €**	Cesto da 1/3 per cuocipasta (mod. 70/40) Basket 1/3 for pasta cooker (mod. 70/40) Panier 1/3 pour cuiseurs à pâtes (mod. 70/40)		max pasta/basket: 1,2 kg
CP/C1/2 24x29x20 h cm 1 Kg 0,01 m³ **188 €**	Cesto da 1/2 per cuocipasta (mod. 70/40) Basket 1/2 for pasta cooker (mod. 70/40) Panier 1/2 pour cuiseurs à pâtes (mod. 70/40)		max pasta/basket: 2 kg
CP/C6 14x14x20 h cm 1 Kg 0,01 m³ **103 €**	Cesto da 1/6 per cuocipasta Basket 1/6 for pasta cooker Panier 1/6 pour cuiseurs à pâtes		max pasta/basket: 0,6 kg
COP/CP GN 1/1 **71 €**	Coperchio per cuocipasta Lid for pasta cooker Couvercle pour cuiseur à pâtes		
90KDC2 **467 €**	Kit cesti cuocipasta modulo da 40 cm: 3 cesti da 1/3 Pasta cooker basket kit mod. 40 cm: 3 x 1/3 baskets Kit panier pour cuiseur à pâtes mod. 40 cm: 3 panier 1/3		3 x CP/C 1/3
90KDC6 **374 €**	Kit cesti cuocipasta modulo da 40 cm: 2 cesti da 1/2 Pasta cooker basket kit mod. 40 cm: 2 x 1/2 baskets Kit panier pour cuiseur à pâtes mod. 40 cm: 2 panier 1/2		2 x CP/C 1/2
90KDC5 **619 €**	Kit cesti cuocipasta sia modulo da 40 che 70 cm: 6 cesti da 1/6 Pasta cooker basket kit mod. 40/70 cm: 6 x 1/6 baskets Kit panier pour cuiseur à pâtes mod. 40/70 cm: 6 panier 1/6	 mod. 40 cm mod. 70 cm	6 x CP/C 1/6
90KDC7 **467 €**	Kit cesti cuocipasta mod. 70 cm: 3 cesti da 1/3 Pasta cooker basket kit mod. 70 cm: 3 x 1/3 baskets Kit panier pour cuiseur à pâtes mod. 70 cm: 3 panier 1/6		3 x CP/C3

bagnomaria
bain-marie
bain-marie

FU 70/40 BME-T 40x70x28 h cm 47 Kg 0,2 m³ **1.213 €**	Bagnomaria elettrico, 1 vasca GN 1/1 15 h Electric bain-marie, 1 well GN 1/1 15 h Bain-marie électrique, 1 cuve GN 1/1 15 h		**1,5 kW Tot** *220-240V 50-60Hz*
FU 70/40 BME 40x70x85 h cm 37 Kg 0,38 m³ **1.527 €**	Bagnomaria elettrico, 1 vasca GN 1/1 15 h, armadio aperto Electric bain-marie, 1 well GN 1/1 15 h, open cabinet Bain-marie électrique, 1 cuve GN 1/1 15 h, placard ouvert		**1,5 kW Tot** *220-240V 50-60Hz*
FU 70/70 BME-T 70x70x28 h cm 61 Kg 0,33 m³ **1.517 €**	Bagnomaria elettrico, 1 vasca GN 2/1 15 h Electric bain-marie, 1 well GN 2/1 15 h Bain-marie électrique, 1 cuve GN 2/1 15 h		**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 BME 70x70x85 h cm 49 Kg 0,64 m³ **1.939 €**	Bagnomaria elettrico, 1 vasca GN 2/1 15 h, armadio aperto Electric bain-marie, 1 well GN 2/1 15 h, open cabinet Bain-marie électrique, 1 cuve GN 2/1 15 h, placard ouvert		**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

friggitrici
fryers
friteuses

FU 70/40 FRGS13PW 40x70x85 h cm 51 Kg 0,38 m³ **2.275 €**	Friggitrice gas, 1 vasca, capacità 13 L, armadio chiuso con scambiatori in vasca, cesto incluso Gas fryer, 1 well, 13 L capacity, cabinet with door with heat exchange pipes in the well, basket included Friteuse gaz, 1 cuve, capacité 13 L, placard fermé avec tubulures gaz à l'interieur de la curve, panier inclus		**11 kW Tot** *max potatoes/basket =2 kg* *frozen potatoes/h =21/22 kg* 13 L x 1
FU 70/40 FRE-T 10 40x70x28 h cm 27 Kg 0,2 m³ **1.553 €**	Friggitrice elettrica, 1 vasca capacità 10 L, cesto incluso Electric fryer, 1 well, 10 L capacity, basket included Friteuse électrique, 1 cuve, capacité 10 L, panier inclus		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 x 1
FU 70/40 FRE 10 40x70x85 h cm 44 Kg 0,38 m³ **2.135 €**	Friggitrice elettrica, 1 vasca capacità 10 L, armadio chiuso, cesto incluso Electric fryer, 1 well, 10 L capacity, cabinet with door, basket included Friteuse électrique, 1 cuve, capacité 10 L, placard fermé, panier inclus		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 1
FU 70/40 FRE/P-T 10 40x70x28 h cm 27 Kg 0,2 m³ **1.629 €**	Friggitrice elettrica potenziata, 1 vasca capacità 10 L, cesto incluso Powered electric fryer, 1 well, 10 L capacity, basket included Friteuse électrique surpuissant, 1 cuve, capacité 10 L, panier inclus		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 x 1
FU 70/40 FRE/P 10 40x70x85 h cm 44 Kg 0,38 m³ **2.253 €**	Friggitrice elettrica potenziata, 1 vasca capacità 10 L, armadio chiuso,cesto incluso Powered electric fryer, 1 well, 10 L capacity, cabinet with door, basket included Friteuse électrique surpuissant, 1 cuve, capacité 10 L, placard fermé, panier inclus		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 1

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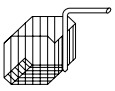
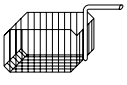
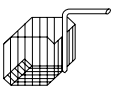
friggitrici
fryers
friteuses

FU 70/70 FRGS13PW 70x70x85 h cm 86 Kg 0,64 m³ **4.185 €**	Friggitrice gas, 2 vasche, capacità 13+13 L, armadio chiuso con scambiatori in vasca, cesto incluso Gas fryer, 2 wells, 13+13 L capacity, cabinet with doors with heat exchange pipes in the well, basket included Friteuse gaz, 2 cuves, capacité 13+13 L, placard fermé avec turbulures gaz à l'interieur de la curve, panier inclus	**22 kW Tot** *max potatoes/basket =2 kg* *frozen potatoes/h =42-44 kg* 13 L x 2
FU 70/70 FRE-T 10 70x70x28 h cm 35 Kg 0,33 m³ **2.677 €**	Friggitrice elettrica, 2 vasche capacità 10+10 L, cesto incluso Electric fryer, 2 wells, 10+10 L capacity, basket included Friteuse électrique, 2 cuves, capacité 10+10 L, panier inclus	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 x 2
FU 70/70 FRE 10 70x70x85 h cm 71 Kg 0,64 m³ **3.298 €**	Friggitrice elettrica, 2 vasche capacità 10+10 L, armadio chiuso, cesto incluso Electric fryer, 2 wells, 10+10 L capacity, cabinet with doors, basket included Friteuse électrique, 2 cuves, capacité 10+10 L, placard fermé, panier inclus	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 2
FU 70/70 FRE/P-T 10 70x70x28 h cm 35 Kg 0,33 m³ **2.810 €**	Friggitrice elettrica potenziata, 2 vasche capacità 10+10 L, cesto incluso Powered electric fryer, 2 wells, 10+10 L capacity, basket included Friteuse électrique surpuissant, 2 cuves, capacité 10+10 L, panier inclus	**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 x 2
FU 70/70 FRE/P 10 70x70x85 h cm 71 Kg 0,64 m³ **3.471 €**	Friggitrice elettrica potenziata, 2 vasche capacità 10+10 L, armadio chiuso, cesto incluso Powered electric fryer, 2 wells, 10+10 L capacity, cabinet with doors, basket included Friteuse électrique surpuissant, 2 cuves, capacité 10+10 L, placard fermé, panier inclus	**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 2
FU 70/40 SPE-T 40x70x28 h cm 25 Kg 0,2 m³ **868 €**	Contenitore caldo elettrico, bacinella GN 1/1 Electric heated chip dump, well GN 1/1 Chauffe-frites électrique, capacité bac GN 1/1	**1 kW Tot** *220-240V 50-60Hz*
FU 70/40 SPE 40x70x85 h cm 35 Kg 0,38 m³ **1.252 €**	Contenitore caldo elettrico, bacinella GN 1/1, armadio aperto Electric heated chip dump, well GN 1/1, open cabinet Chauffe-frites électrique, capacité bac GN 1/1, placard ouvert	**1 kW Tot** *220-240V 50-60Hz*
C 1/2 FRG 13 11x28,5x12 h cm 1 Kg 0,01 m³ **77 €**	Cesto da 1/2 per friggitrice gas Basket 1/2 for gas fryer Panier 1/2 pour friteuse gaz	 *Per/For/Pour:* *FU 70/40 FRGS13PW* *FU 70/70 FRGS13PW*
C 1 FRG 13 22,5X28,5X12 h cm 1 Kg 0,01 m³ **82 €**	Cesto da 1/1 per friggitrice gas Basket 1/1 for gas fryer Panier 1/1 pour friteuse gaz	 *Per/For/Pour:* *FU 70/40 FRGS13PW* *FU 70/70 FRGS13PW*
C 1/2 FR 11x25,5x11 h cm 1 Kg 0,01 m³ **63 €**	Cesto da 1/2 per friggitrice elettrica Basket 1/2 for electric fryer Panier 1/2 pour friteuse electrique	 *Per/For/Pour:* *FU 70/40 FRE 10* *FU 70/40 FRE/P 10* *FU 70/70 FRE 10* *FU 70/70 FRE/P 10*

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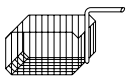
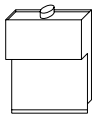
C 1 FRE 22x30x11 h cm 1 Kg 0,01 m³ **73 €**	Cesto da 1/1 per friggitrice elettrica Basket 1/1 for electric fryer Panier 1/1 pour friteuse électrique	 *Per/For/Pour:* *FU 70/40 FRE 10* *FU 70/40 FRE/P 10* *FU 70/70 FRE 10* *FU 70/70 FRE/P 10*
CAM/FRG 70x95x15 h cm 18 Kg 0,1 m³ **605 €**	Camino antivento per friggitrice FU 70/70 FRGS 13 PW Downdraught diverter for gas fryer FU 70/70 FRGS 13 PW Cheminée d'extraction gaz brulés pour friteuse FU 70/70 FRG 13	

fry top
griddles
fry-top

FU 70/40 FTG-T 40x70x28 h cm 41 Kg 0,2 m³ **1.324 €**	Fry top gas, piastra liscia Gas griddle, smooth plate Fry-top gaz, plaque lisse	 **5,7 kW Tot**
FU 70/40 FTG 40x70x85 h cm 54 Kg 0,38 m³ **1.565 €**	Fry top gas, piastra liscia, armadio aperto Gas griddle, smooth plate, open cabinet Fry-top gaz, plaque lisse, placard ouvert	 **5,7 kW Tot**
FU 70/40 FTG-CR-T 40x70x28 h cm 43 Kg 0,2 m³ **1.863 €**	Fry top gas, piastra liscia cromata Gas griddle, smooth chromed plate Fry-top gaz, plaque lisse chromée	 **5,7 kW Tot**
FU 70/40 FTG-CR 40x70x85 h cm 58 Kg 0,38 m³ **2.065 €**	Fry top gas, piastra liscia cromata, armadio aperto Gas griddle, smooth chromed plate, open cabinet Fry-top gaz, plaque lisse chromée, placard ouvert	 **5,7 kW Tot**
FU 70/40 FTE-T 40x70x28 h cm 40 Kg 0,2 m³ **1.388 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTE 40x70x85 h cm 55 Kg 0,38 m³ **1.577 €**	Fry top elettrico, piastra liscia, armadio aperto Electric griddle, smooth plate, open cabinet Fry-top électrique, plaque lisse, placard ouvert	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTE-CR-T 40x70x28 h cm 42 Kg 0,2 m³ **1.829 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top

griddles

fry-top

FU 70/40 FTE-CR 40x70x85 h cm 63 Kg 0,38 m³ **2.067 €**	Fry top elettrico, piastra liscia cromata, armadio aperto Electric griddle, smooth chromed plate, open cabinet Fry-top électrique, plaque lisse chromée, placard ouvert	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTRG-T 40x70x28 h cm 43 Kg 0,2 m³ **1.423 €**	Fry top gas, piastra rigata Gas griddle, ribbed plate Fry-top gaz, plaque nervurée	**5,7 kW Tot**
FU 70/40 FTRG 40x70x85 h cm 57 Kg 0,38 m³ **1.638 €**	Fry top gas, piastra rigata, armadio aperto Gas griddle, ribbed plate, open cabinet Fry-top gaz, plaque nervurée, placard ouvert	**5,7 kW Tot**
FU 70/40 FTRG-CR-T 40x70x28 h cm 41 Kg 0,2 m³ **1.922 €**	Fry top gas, piastra rigata cromata Gas griddle, ribbed chromed plate Fry-top gaz, plaque nervurée chromée	**5,7 kW Tot**
FU 70/40 FTRG-CR 40x70x85 h cm 61 Kg 0,38 m³ **2.140 €**	Fry top gas, piastra rigata cromata, armadio aperto Gas griddle, ribbed chromed plate, open cabinet Fry-top gaz, plaque nervurée chromée, placard ouvert	**5,7 kW Tot**
FU 70/40 FTRE-T 40x70x28 h cm 41 Kg 0,2 m³ **1.493 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTRE 40x70x85 h cm 52 Kg 0,38 m³ **1.627 €**	Fry top elettrico, piastra rigata, armadio aperto Electric griddle, ribbed plate, open cabinet Fry-top électrique, plaque nervurée, placard ouvert	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTRE-CR-T 40x70x28 h cm 41 Kg 0,2 m³ **1.883 €**	Fry top elettrico, piastra rigata cromata Electric griddle, ribbed chromed plate Fry-top électrique, plaque nervurée chromée	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTRE-CR 40x70x85 h cm 57 Kg 0,38 m³ **2.127 €**	Fry top elettrico, piastra rigata cromata, armadio aperto Electric griddle, ribbed chromed plate, open cabinet Fry-top électrique, plaque nervurée chromée, placard ouvert	**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTG-T 70x70x28 h cm 78 Kg 0,33 m³ **1.829 €**	Fry top gas, piastra liscia Gas griddle, smooth plate Fry-top gaz, plaque lisse	**11,4 kW Tot**

fry top
griddles
fry-top

FU 70/70 FTG 70x70x85 h cm 81 Kg 0,64 m³ **2.139 €**	Fry top gas, piastra liscia, armadio aperto Gas griddle, smooth plate, open cabinet Fry-top gaz, plaque lisse, placard ouvert	**11,4 kW Tot**
FU 70/70 FTG-CR-T 70x70x28 h cm 79 Kg 0,33 m³ **2.764 €**	Fry top gas, piastra liscia cromata Gas griddle, smooth chromed plate Fry-top gaz, plaque lisse chromée	**11,4 kW Tot**
FU 70/70 FTG-CR 70x70x85 h cm 96 Kg 0,64 m³ **2.866 €**	Fry top gas, piastra liscia cromata, armadio aperto Gas griddle, smooth chromed plate, open cabinet Fry-top gaz, plaque lisse chromée, placard ouvert	**11,4 kW Tot**
FU 70/70 FTE-T 70x70x28 h cm 78 Kg 0,33 m³ **1.962 €**	Fry top elettrico, piastra liscia Electric griddle, smooth plate Fry-top électrique, plaque lisse	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTE 70x70x85 h cm 80 Kg 0,64 m³ **2.151 €**	Fry top elettrico, piastra liscia, armadio aperto Electric griddle, smooth plate, open cabinet Fry-top électrique, plaque lisse, placard ouvert	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTE-CR-T 70x70x28 h cm 79 Kg 0,33 m³ **2.672 €**	Fry top elettrico, piastra liscia cromata Electric griddle, smooth chromed plate Fry-top électrique, plaque lisse chromée	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTE-CR 70x70x85 h cm 97 Kg 0,64 m³ **2.853 €**	Fry top elettrico, piastra liscia cromata, armadio aperto Electric griddle, smooth chromed plate, open cabinet Fry-top électrique, plaque lisse chromée, placard ouvert	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTRG-T 70x70x28 h cm 78 Kg 0,33 m³ **1.939 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata Gas griddle, 2/3 smooth 1/3 ribbed plate Fry-top gaz, plaque 2/3 lisse 1/3 nervurée	**11,4 kW Tot**
FU 70/70 FTRG 70x70x85 h cm 86 Kg 0,64 m³ **2.340 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, armadio aperto Gas griddle, 2/3 smooth 1/3 ribbed plate, open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, placard ouvert	**11,4 kW Tot**
FU 70/70 FTRG-CR-T 70x70x28 h cm 79 Kg 0,33 m³ **2.813 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata Gas griddle, 2/3 smooth, 1/3 ribbed, chromed plate Fry-top gaz, plaque chromée 2/3 lisse 1/3 nervurée	**11,4 kW Tot**

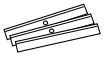
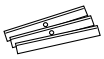
fry top
griddles
fry-top

FU 70/70 FTRG-CR 70x70x85 h cm 93 Kg 0,64 m³ **3.028 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata, armadio aperto Gas griddle, 2/3 smooth, 1/3 ribbed, chromed plate, open cabinet Fry-top gaz, plaque chromée 2/3 lisse 1/3 nervurée, placard ouvert		**11,4 kW Tot**
FU 70/70 FTRE-T 70x70x28 h cm 78 Kg 0,33 m³ **2.058 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata Electric griddle, 2/3 smooth 1/3 ribbed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTRE 70x70x85 h cm 88 Kg 0,64 m³ **2.353 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata, armadio aperto Electric griddle, 2/3 smooth 1/3 ribbed plate, open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, placard ouvert		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTRE-CR-T 70x70x28 h cm 79 Kg 0,33 m³ **2.723 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata Electric griddle, 2/3 smooth 1/3 ribbed chromed plate Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTRE-CR 70x70x85 h cm 103 Kg 0,64 m³ **3.053 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata, armadio aperto Electric griddle, 2/3 smooth 1/3 ribbed chromed plate, open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, placard ouvert		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTRRG-T 70x70x28 h cm 78 Kg 0,33 m³ **2.017 €**	Fry top gas, piastra rigata Gas griddle, ribbed plate Fry-top gaz, plaque nervurée		**11,4 kW Tot**
FU 70/70 FTRRG 70x70x85 h cm 80 Kg 0,64 m³ **2.403 €**	Fry top gas, piastra rigata, armadio aperto Gas griddle, ribbed plate, open cabinet Fry-top gaz, plaque nervurée, placard ouvert		**11,4 kW Tot**
FU 70/70 FTRRG-CR-T 70x70x28 h cm 79 Kg 0,33 m³ **2.838 €**	Fry top gas, piastra rigata cromata Gas griddle, ribbed chromed plate Fry-top gaz, plaque nervurée chromée		**11,4 kW Tot**
FU 70/70 FTRRG-CR 70x70x85 h cm 95 Kg 0,64 m³ **3.103 €**	Fry top gas, piastra rigata cromata, armadio aperto Gas griddle, ribbed chromed plate, open cabinet Fry-top gaz, plaque nervurée chromée, placard ouvert		**11,4 kW Tot**
FU 70/70 FTRRE-T 70x70x28 h cm 78 Kg 0,33 m³ **2.142 €**	Fry top elettrico, piastra rigata Electric griddle, ribbed plate Fry-top électrique, plaque nervurée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top
griddles
fry-top

FU 70/70 FTRRE 70x70x85 h cm 86 Kg 0,64 m³ **2.415 €**	Fry top elettrico, piastra rigata, armadio aperto Electric griddle, ribbed plate, open cabinet Fry-top électrique, plaque nervurée, placard ouvert		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTRRE-CR-T 70x70x28 h cm 79 Kg 0,33 m³ **2.723 €**	Fry top elettrico, piastra rigata cromata Electric griddle, ribbed chromed plate Fry-top électrique, plaque nervurée chromée		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTRRE-CR 70x70x85 h cm 92 Kg 0,64 m³ **3.115 €**	Fry top elettrico, piastra rigata cromata, armadio aperto Electric griddle, ribbed chromed plate, open cabinet Fry-top électrique, plaque nervurée chromée, placard ouvert		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTGS-T 40x70x85 h cm 40 Kg 0,2 m³ **1.467 €**	Fry top gas, piastra liscia piana (foro di scarico sulla piastra) Gas griddle, flat plate (drain hole on the plate) Fry-top gaz, plaque lisse plate (tour de vidange sur la plaque)		**5,7 kW Tot**
FU 70/40 FTGS 40x70x85 h cm 54 Kg 0,38 m³ **1.549 €**	Fry top gas, piastra liscia piana, armadio aperto (foro di scarico sulla piastra) Gas griddle, flat plate, open cabinet (drain hole on the plate) Fry-top gaz, plaque lisse plate, placard ouvert (tour de vidange sur la plaque)		**5,7 kW Tot**
FU 70/40 FTES-T 40x70x28 h cm 40 Kg 0,2 m³ **1.593 €**	Fry top elettrico, piastra liscia piana (foro di scarico sulla piastra) Electric griddle, flat plate (drain hole on the plate) Fry-top électrique, plaque lisse plate (tour de vidange sur la plaque)		**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/40 FTES 40x70x85 h cm 55 Kg 0,38 m³ **1.668 €**	Fry top elettrico, piastra liscia piana, armadio aperto (foro di scarico sulla piastra) Electric griddle, flat plate, open cabinet (drain hole on the plate) Fry-top électrique, plaque lisse plate, placard ouvert (tour de vidange sur la plaque)		**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/70 FTGS-T 40x70x28 h cm 76 Kg 0,2 m³ **1.922 €**	Fry top gas, piastra liscia piana, (foro di scarico sulla piastra) Gas griddle, flat plate (drain hole on the plate) Fry-top gaz, plaque lisse plate (tour de vidange sur la plaque)		**11,4 kW Tot**
FU 70/70 FTGS 70x70x85 h cm 81 Kg 0,64 m³ **2.065 €**	Fry top gas, piastra liscia piana, armadio aperto (foro di scarico sulla piastra) Gas griddle, flat plate, open cabinet (drain hole on the plate) Fry-top gaz, plaque lisse plate, placard ouvert (tour de vidange sur la plaque)		**11,4 kW Tot**
FU 70/70 FTES-T 70x70x28 h cm 76 Kg 0,33 m³ **2.102 €**	Fry top elettrico, piastra liscia piana (foro di scarico sulla piastra) Electric griddle, flat plate (drain hole on the plate) Fry-top électrique, plaque lisse plate (tour de vidange sur la plaque)		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top
griddles
fry-top

FU 70/70 FTES 70x70x85 h cm 88 Kg 0,64 m³ **2.189 €**	Fry top elettrico, piastra liscia piana, armadio aperto (foro di scarico sulla piastra) Electric griddle, flat plate, open cabinet (drain hole on the plate) Fry-top électrique, plaque lisse plate, placard ouvert (tour de vidange sur la plaque)	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
RAS-FT 10x30x3 h cm 1,5 Kg 0,01 m³ **65 €**	Raschietto per fry top liscio Scraper for griddle with flat plate Raclette pour fry-top lisse	
RAS-FTR 10x30x3 h cm 1,5 Kg 0,01 m³ **65 €**	Raschietto per fry top rigato Scraper for griddle with ribbed plate Raclette pour fry-top nervurées	
10 L-RAS **24 €**	10 lame lisce per raschietto 10 scarper smooth blades 10 lames lisses pour raclette	
10 R-RAS **24 €**	10 lame rigate per raschietto 10 scarper ribbed blades 10 lames nervurées pour raclette	

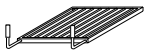
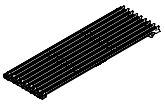
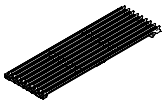
griglie
grills
grillades

FU 70/40 GRG-T 40x70x28 h cm 36 Kg 0,2 m³ **1.588 €**	Griglia a gas Gas char-grill Grillade à gaz	**7,5 kW Tot**
FU 70/40 GRG 40x70x85 h cm 51 Kg 0,38 m³ **2.050 €**	Griglia a gas, per carne/pesce, armadio aperto Gas char-grill, for meat/fish, open cabinet Grillade à gaz, pour viande/poisson, placard ouvert	**7,5 kW Tot**
FU 70/70 GRG-T 70x70x28 h cm 61 Kg 0,33 m³ **2.698 €**	Griglia a gas Gas char-grill Grillade à gaz	**15 kW Tot**
FU 70/70 GRG 70x70x85 h cm 78 Kg 0,64 m³ **2.769 €**	Griglia a gas, per carne/pesce, armadio aperto Gas char-grill, for meat/fish, open cabinet Grillade à gaz, pour viande/poisson placard ouvert	**15 kW Tot**

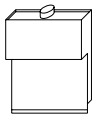
griglie
grills
grillades

FU 70/40 GRE-T 40x70x28 h cm 36 Kg 0,2 m³ **2.342 €**	Griglia elettrica per carne/pesce Electric char-grill for meat/fish Grillade électrique pour viande/poisson		**4 kW Tot**
FU 70/40 GRE 40x70x85 h cm 51 Kg 0,38 m³ **2.577 €**	Griglia elettrica, per carne/pesce, armadio aperto. In dotazione: 1raschietto. Electric char-grill, for meat/fish, open cabinet. Included: 1 scraper. Grillade électrique, pour viande/poisson, placard ouvert. En dotation: 1 raclette.		**4 kW Tot**
FU 70/80 GRE-T 80x70x28 h cm 61 Kg 0,33 m³ **4.168 €**	Griglia elettrica per carne/pesce Electric char-grill for meat/fish Grillade électrique pour viande/poisson		**8 kW Tot**
FU 70/80 GRE 80x70x85 h cm 78 Kg 0,64 m³ **4.489 €**	Griglia elettrica, per carne/pesce, armadio aperto. In dotazione: 1 raschietto. Electric char-grill, for meat/fish, open cabinet. Included: 1 scraper. Grillade électrique, pour viande/poisson, placard ouvert. En dotation: 1 raclette.		**8 kW Tot**
FU 70/40 GRL-T 40x70x28 h cm 47 Kg 0,2 m³ **1.728 €**	Griglia pietra lavica Lava-stone grill Grille en pierre lavique gaz		**7,5 kW Tot**
FU 70/40 GRL 40x70x85 h cm 62 Kg 0,38 m³ **2.164 €**	Griglia pietra lavica, per carne/pesce, armadio aperto Lava-stone grill,for meat/fish, open cabinet Grille en pierre lavique gaz,pour viande/poisson, placard ouvert		**7,5 kW Tot**
FU 70/80 GRL-T 80x70x28 h cm 61 Kg 0,33 m³ **2.691 €**	Griglia pietra lavica Lava-stone grill Grille en pierre lavique gaz		**15 kW Tot**
FU 70/80 GRL 80x70x85 h cm 85 Kg 0,64 m³ **3.333 €**	Griglia pietra lavica, per carne/pesce, armadio aperto Lava-stone grill, for meat/fish, open cabinet Grille en pierre lavique gaz,pour viande/poisson, placard ouvert		**15 kW Tot**
FU 70/40 GRACQE 40x70x85 h cm 50 Kg 0,38 m³ **2.400 €**	Acqua grill elettrica Electric aqua grill Aqua grill electrique		**6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
FU 70/80 GRACQE 80x70x85 h cm 76 Kg 0,64 m³ **3.378 €**	Acqua grill elettrica Electric aqua grill Aqua grill electrique		**12 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

griglie
grills
grillades

40/GTPL 36x55 h cm 5,1 Kg **299 €**	Griglia pesce in tondino per pietra lavica Rod iron grid for fish for lava-stone grill Grille en barre tonde pour poisson		*Per i mod. 80 cm ordinare:* *2 x 40/GTPL* *For mod. 80 cm order:* *2 x 40/GTPL*
FU 70/40 GGACQ 16x47,5x49 h cm 4,7 Kg **90 €**	Griglia reversibile in ghisa, carne/pesce per griglie ad acqua Reversible cast iron grill, meat/fish, for aqua grill Grillade réversible en fonte, viande/poisson, pour aqua grill		*Per i mod. 40 cm ordinare:* *2 x FU 70/40 GGACQ* *For mod. 40 cm order:* *2 x FU 70/40 GGACQ*
FU 70/80 GGACQ 18x47,5x49 h cm 5,2 Kg **147 €**	Griglia reversibile in ghisa, carne/pesce per griglie ad acqua Reversible cast iron grill, meat/fish, for aqua grill Grillade réversible en fonte, viande/poisson, pour aqua grill		*Per i mod. 80 cm ordinare:* *4 x FU 70/80 GGACQ* *For mod. 80 cm order:* *4 x FU 70/80 GGACQ*

pentole
boiling pans
marmites

FU 70/70 PGI 70x70x85 h cm 94 Kg 0,64 m³ **6.316 €**	Pentola a gas, riscaldamento indiretto, capacità 50 L Gas boiling pan, indirect heating, 50 L capacity Marmite gaz, chauffage indirect, capacité 50 L		**13,7 kW Tot** **50 L**
FU 70/70 PEI 70x70x85 h cm 90 Kg 0,64 m³ **6.072 €**	Pentola elettrica, riscaldamento indiretto, capacità 50 L Electric boiling pan, indirect heating, 50 L capacity Marmite électrique, chauffage indirect, capacité 50 L		**12 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **50 L**
CAM/PGI 70x90x15 h cm 18 Kg 0,1 m³ **509 €**	Camino antivento per pentola a gas Downdraught diverter for gas boiling pan Cheminée d'extraction gaz brulés pour marmite gaz		
FU CCP50 **716 €**	Cesto pasta, 1 settore, 50 L, fori ø 3 mm Basket for dough, 1 sector, 50 L, holes ø 3 mm Panier pour pâtes, 1 secteur, 50 L, grille ø 3 mm		
FU CCV50 **716 €**	Cesto verdure, 1 settore, 50 L, fori ø 5 mm Basket for vegetables, 1 sector, 50 L, holes ø 5 mm Panier pour légumes, 1 secteur, 50 L, grille ø 5 mm		
FU CCP50 2/S **926 €**	Cesto pasta, 2 settori, 50 L, fori ø 3 mm Basket for dough, 2 sectors, 50 L, holes ø 3 mm Panier pour pâtes, 2 secteurs, 50 L, grille ø 3 mm		

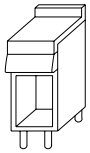
pentole
boiling pans
marmites

FU CCV50 2/S	Cesto verdure, 2 settori, 50 L, fori ø 5 mm	
	Basket for vegetables, 2 sectors, 50 L, holes ø 5 mm	
926 €	Panier pour légumes, 2 secteurs, 50 L, grille ø 5 mm	
FU IMB 50	Imbuto scarico pentola 50 L	
	Funnel drainage boiling pan 50 L	
306 €	Entoinnoir vidange marmite 50 L	

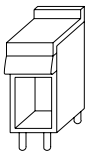
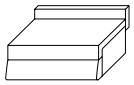
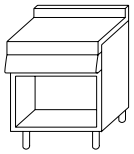
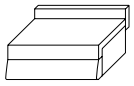
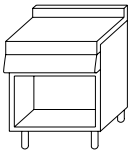
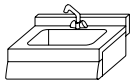
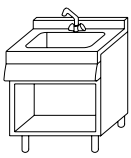
brasiere ribaltabili
tilting brattpans
bain-maries

FU 70/70 BRG 70x70x85 h cm 99 Kg 0,64 m³	Brasiera a gas, capacità 44 L, vasca inox	**10 kW Tot**
	Gas bratt pan, 44 L capacity, inox well	
4.692 €	Sauteuse gaz, capacité 44 L, bac en acier inox	**44 L**
FU 70/70 BRGM 70x70x85 h cm 99 Kg 0,64 m³	Brasiera a gas motorizzata, capacità 44 L, vasca inox	**10 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz*
	Gas bratt pan, motorized tilting, 44 L capacity, inox well	
5.439 €	Sauteuse gaz motorisée , capacité 44 L, bac en acier inox	**44 L**
FU 70/70 BRE 70x70x85 h cm 102 Kg 0,64 m³	Brasiera elettrica, capacità 44 L, vasca inox	**6,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
	Electric bratt pan, 44 L capacity, inox well	
4.756 €	Sauteuse electrique, capacité 44 L, bac en acier inox	**44 L**
FU 70/70 BREM 70x70x85 h cm 104 Kg 0,64 m³	Brasiera elettrica motorizzata, capacità 44 L, vasca inox	**6,6 kW Tot** *380-415V 3N 50Hz* *on request at extra price:* *220-240V 3 50Hz*
	Electric bratt pan, motorized tilting, 44 L capacity, inox well	
5.454 €	Sauteuse electrique motorisée , capacité 44 L, bac en acier inox	**44 L**

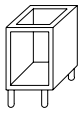
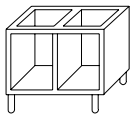
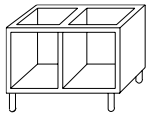
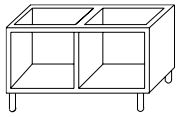
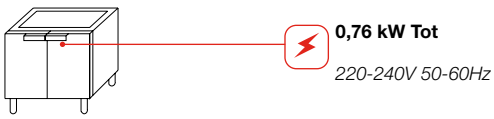
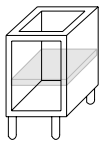
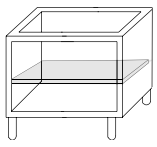
elementi neutri
neutral units
elements neutres

FU 70/40 PL-T 40x70x28 h cm 47 Kg 0,2 m³	Elemento neutro	
	Neutral element	
504 €	Élément neutre	
FU 70/40 PL 40x70x85 h cm 28 Kg 0,38 m³	Elemento neutro	
	Neutral element	
878 €	Élément neutre	

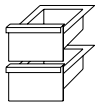
elementi neutri
neutral units
elements neutres

FU 70/40 PLC-T 40x70x28 h cm 47 Kg 0,2 m³ **653 €**	Elemento neutro con cassetto Neutral element with drawer Élément neutre avec tiroir	
FU 70/40 PLC 40x70x85 h cm 28 Kg 0,38 m³ **1.014 €**	Elemento neutro con cassetto Neutral element with drawer Élément neutre avec tiroir	
FU 70/70 PL-T 70x70x28 h cm 61 Kg 0,33 m³ **727 €**	Elemento neutro Neutral element Élément neutre	
FU 70/70 PL 70x70x85 h cm 41 Kg 0,64 m³ **1.189 €**	Elemento neutro Neutral element Élément neutre	
FU 70/70 PLC-T 70x70x28 h cm 61 Kg 0,33 m³ **902 €**	Elemento neutro con cassetto Neutral element with drawer Élément neutre avec tiroir	
FU 70/70 PLC 70x70x85 h cm 41 Kg 0,64 m³ **1.363 €**	Elemento neutro con cassetto Neutral element with drawer Élément neutre avec tiroir	
FU 70/70 LA-T 70x70x28 h cm 61 Kg 0,33 m³ **1.511 €**	Lavello, vasca dim. 50x40x15 h Sink unit, well dim. 50x40x15 h Plonge, cuve dim. 50x40x15 h	
FU 70/70 LA 70x70x150 h cm 29 Kg 0,64 m³ **1.699 €**	Lavello su armadio aperto con vasca dim. cm. 50x40x15 h, completo di erogatore acqua e piletta di scarico. Sink unit, bowl dim. cm. 50x40x15 h, supplied with water tap and drain Plonge, cuve dim. cm 50x40x15 h, livé avec robinet et bonde de vidange	

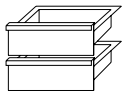
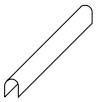
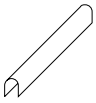
basi e supporti
cabinets and stands
supports et bases

FU 65/40 B 40x54x57 h cm 9 Kg 0,18 m³ **376 €**	Base aperta Open cabinet Placard ouvert	
FU 65/70 B 70x54x57 h cm 11 Kg 0,29 m³ **432 €**	Base aperta Open cabinet Placard ouvert	
FU 65/80 B 80x54x57 h cm 13 Kg 0,33 m³ **491 €**	Base aperta Open cabinet Placard ouvert	
FU 65/110 B 110x54x57 h cm 18 Kg 0,47 m³ **594 €**	Base aperta Open cabinet Placard ouvert	
FU 65/140 B 140x54x57 h cm 21 Kg 0,57 m³ **655 €**	Base aperta Open cabinet Placard ouvert	
FU 65/70 BE 70x56,5x57 h cm 19 Kg 0,3 m³ **1.140 €**	Base calda elettrica chiusa Electric warm cabinet with doors Placard chauffandt électrique avec portes	
65/40 RV 33,5x53,5x3 h cm 1,5 Kg 0,05 m³ **114 €**	Ripiano per base aperta Cabinet shelf for open cabinet Etagère pour placard ouvert	
65/70 RV 63,5x53,5x3 h cm 2,7 Kg 0,01 m³ **129 €**	Ripiano per base aperta Cabinet shelf for open cabinet Etagère pour placard ouvert	

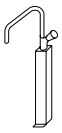
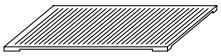
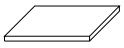
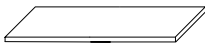
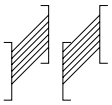
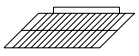
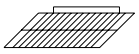
accessori
accessories
accessoires

65/40 C2 40x54x40 h cm 9 Kg 0,13 m³ **449 €**	Coppia cassetti per base aperta Couple of drawers for open cabinet Couple de tiroirs pour placard ouvert	

accessori
accessories
accessoires

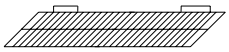
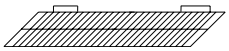
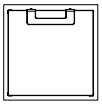
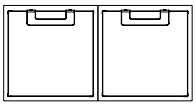
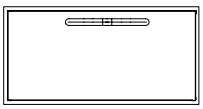
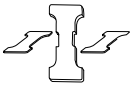
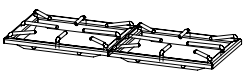
65/70 C2 70x54x40 h cm 15 Kg 0,21 m³ **563 €**	Coppia cassetti per base aperta Couple of drawers for open cabinet Couple de tiroirs pour placard ouvert	
FU 70/CGFT DX 63x8x0,7 h cm **67 €**	Coprigiunto destro per fry top + apparecchiature standard Right Joint trim for griddle + standard equipment Couvre-joint droit pour fry-top + équipements standard	
FU 70/CGFT SX 63x8x0,7 h cm **67 €**	Coprigiunto sinistro per fry top + apparecchiature standard Left joint trim for griddle + standard equipment Couvre-joint gauche pour fry-top + équipements standard	
FU 70/CG 63x1,5x0,7 h cm **40 €**	Coprigiunto per apparecchiature standard Joint trim for bratt pan standard equipment Couvre-joint pour équipements standard	
FU 70/CGFT-FT 63x8x0,7 h cm **58 €**	Coprigiunto per fry top Joint trim for griddle Couvre-joint pour fry-top	
FU 70/CGGR DX 63x8x0,7 h cm **58 €**	Coprigiunto destro per griglie + apparecchiature standard e FTGS/FTES Right Joint trim for grills + standard equipment and e FTGS/FTES Couvre-joint droit pour fry-top + équipements standard et e FTGS/FTES	
FU 70/CGGR SX 63x8x0,7 h cm **58 €**	Coprigiunto sinistro per griglie + apparecchiature standard e FTGS/FTES Left joint trim for grills + standard equipment and e FTGS/FTES Couvre-joint gauche pour fry-top + équipements standard et e FTGS/FTES	
FU 70/CGGR-GR 55,5x8x0,7 h cm **55 €**	Coprigiunto sinistro per griglie + griglia, griglia+fry top, FTGS/FTES + FTGS/FTES, griglia + FTGS/FTES Left joint trim for grills + grills, grill + griddle FTGS/FTES + FTGS/FTES, grill + FTGS/FTES Couvre-joint gauche pour grillade+ grillade, grillade + fry-top FTGS/FTES + FTGS/FTES, grillade + FTGS/FTES	
FU 70/CGBR 60,5x1,5x0,7 h cm **41 €**	Coprigiunto per brasiera Joint trim for bratt pan Couvre-joint pour sauteuse	
G/RID 26x26 **18 €**	Griglietta di riduzione Reduction grid Grille de réduction	

accessori
accessories
accessoires

CA/SB 150x50 h cm 6 Kg 0,04 m³ **434 €**	Colonnina per acqua Water inlet with tap Colonne eau	
65/40 GR 31x53x5 h cm 3 Kg 0,02 m³ **285 €**	Elemento riscaldante per base aperta mod. FU 65/40 B Heating group for open cabinet, mod. FU 65/40 B Elément chauffant pour placard ouvert, mod. FU 65/40 B	 **0,5 kW Tot** *220-240V 50-60Hz*
65/70 GR 51x53x5 h cm **332 €**	Elemento riscaldante per base aperta mod. FU 65/70 B Heating group for open cabinet, mod. FU 65/70 B Elément chauffant pour placard ouvert, mod. FU 65/70 B	 **0,76 kW Tot** *220-240V 50-60Hz*
65/PL 1 F 32x27x1,5 h cm 5 Kg 0,01 m³ **132 €**	Piastra bistecchiera liscia, 1 fuoco Flat plate, 1 burner Plaque gril plate, 1 feu	
65/PB 2 F 32x56x5 h cm 13 Kg 0,01 m³ **212 €**	Piastra bistecchiera rigata, 2 fuochi Grooved plate, 2 burners Plaque gril nervurée, 2 feux	
70/40 T 39x62 h cm 5 Kg 0,01 m³ **99 €**	Tagliere in polietilene Polyethylene cutting board Planche à découper en polyéthylèene	
70/70 T 69x62 h cm 9 Kg 0,02 m³ **177 €**	Tagliere in polietilene Polyethylene cutting board Planche à découper en polyéthylèene	
RG2/A 49x38x4 h cm 4 Kg **122 €**	Reggigriglie per armadio e base Cabinet grid-rack Porte-plaques pour placard	
65/G1/1 32,5x53 h cm 2 Kg **49 €**	Griglia per armadio da 40 cm Grid for cabinet 40 cm Grille pour placard 40 cm	
G/32,5x58 32,5x58 h cm 2 Kg **54 €**	Griglia per armadio Grid for cabinet Grille pour placard	

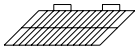
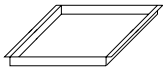
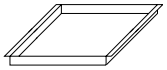
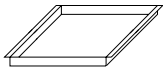
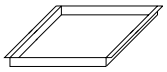
function 700

accessori
accessories
accessoires

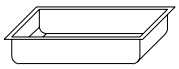
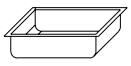
65/G 62,5x53 h cm 3 Kg **59 €**	Griglia per armadio da 70 cm Grid for cabinet 70 cm Grille pour placard 70 cm	
G/62,5x58 62,5x58 h cm 3 Kg **63 €**	Griglia per armadio Grid for cabinet Grille pour placard	
FU 70/40 P 40x40x2 h cm 2 Kg **191 €**	Portina standard Standard door Porte standard	
FU 70/70 P2 70x40x2 h cm 4 Kg **299 €**	Portina standard Standard door Porte standard	
FU 70/70 PFT 70x70x2 h cm **343 €**	Porta forno con maniglia tubolare Oven door with tubular s/s handle Porte pour four avec poignée tubulaire	
70/40 IMP 26x14x0,5 h cm 1,6 Kg 0,01 m³ **41 €**	Inserto per piastre elettriche quadre Junction insert for electric square plates Insert pour plaques électriques carrées	
70/70 IMP 56x19x0,5 h cm 8 Kg 0,02 m³ **148 €**	Inserto per piastre elettriche quadre Junction insert for electric square plates Insert pour plaques électriques carrées	
FU 70/G-INOX **250 €**	Griglia in acciaio inox, 2 fuochi Stainless steel grill, 2 burners Grille en acier inox, 2 brûlers	
FU 70/G-INOX 2F **138 €**	Sovrapprezzo per sostituzione griglia ghisa con griglia acciaio inox per fuoco Extra-price for substitution of cast iron grill with stainless steel grill per burner Supplement pour remplacement grille en fonte avec grille inox pour gaz	

Per modello FU 70/70 PFT: sovrapprezzo per sostituzione maniglia standard con maniglia tubulare: 35 €
For model FU 70/70 PFT: supplement for replacement of standard handle with tubular s/s handle: 35 €
Pour modèle FU 70/70 PFT: supplément remplacement poignée standard avec poignée tubulaire: 35 €

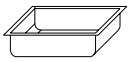
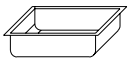
teglie per forno
pans for oven
plaques pour four

G/F-GN 1/1 53x32,5x3 h cm **49 €**	Griglia per forno elettrico GN 1/1 Grid for electric oven GN 1/1 Grille pour four électrique GN 1/1	
T53x53x1 53x53x1 h cm **67 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
T53x53x2 53x53x2 h cm **69 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
T53x53x4 53x53x4 h cm **86 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
T53x53x6,5 53x53x6,5 h cm **92 €**	Teglia per forno a gas Pan for gas oven Plaques pour four gaz	
TI GN 1/1 H20 **31 €**	Teglia acciaio inox AISI 304 Stainless steel AISI 304 tray Plaque en acier inox AISI 304	
TI GN 1/1 H40 **35 €**	Teglia acciaio inox AISI 304 Stainless steel AISI 304 tray Plaque en acier inox AISI 304	

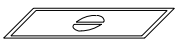
bacinelle per bagnomaria
bain maries containers
bacs pour bain-maries

BI-GN 1/1 H100 53x32,5x10 h cm **66 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
BI-GN 2/3 H100 35,4x32,5x10 h cm **47 €**	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	

bacinelle per bagnomaria
bain maries containers
bacs pour bain-maries

BI-GN 1/2 H100 32,5x26,5x10 h cm	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
61 €		
BI-GN 1/3 H100 17,6x32,5x10 h cm	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
35 €		
BI-GN 1/4 H100 26,5x16,2x10 h cm	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
25 €		
BI-GN 1/6 H100 17,6x16,2x10 h cm	Bacinella gastronorm per bagnomaria Bain-marie GN container Bac GN pour bain-marie	
24 €		

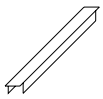
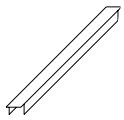
coperchi
lids
couvercles

CB-GN 1/1 53x32,5 cm	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
44 €		
CB-GN 2/3 35,4x32,5 cm	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
28 €		
CB-GN 1/2 32,5x32,5 cm	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
25 €		
CB-GN 1/3 17,6x32,5 cm	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
30 €		
CB-GN 1/4 26,5x16,2 cm	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	
21 €		

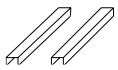
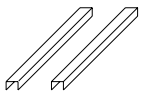
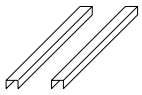
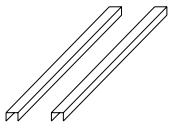
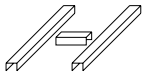
coperchi
lids
couvercles

CB-GN 1/6 17,6x16,2 cm **18 €**	Coperchio per bacinelle gastronorm Lid for GN container Couvercle pour bac GN	

traversini
dividing bars
entretoises

TBL 325 32,5 cm **31 €**	Traversino per bacinelle gastronorm Dividing bar for GN container Entretoise pour bacs GN	
TBL 530 53 cm **41 €**	Traversino per bacinelle gastronorm Dividing bar for GN container Entretoise pour bacs GN	

longheroni per montaggio a ponte
support for bridge system
kit longerons pour structure à pont

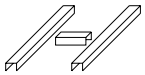
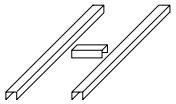
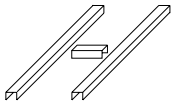
70/LP 400 40x0,8x0,4 h cm 2,2 Kg 0,03 m³ **67 €**	Kit longheroni, 2 pezzi L=40 cm Support kit for “bridge” system 2 pieces L=40 cm Kit longerons pour stucture à pont, 2 piéces L=40 cm	
70/LP 700 70x0,8x0,4 h cm 3,5 Kg 0,03 m³ **92 €**	Kit longheroni, 2 pezzi L=70 cm Support kit for “bridge” system 2 pieces L=70 cm Kit longerons pour stucture à pont, 2 piéces L=70 cm	
70/LP 800 80x0,8x0,4 h cm 4,2 Kg 0,06 m³ **99 €**	Kit longheroni, 2 pezzi L=80 cm Support kit for “bridge” system 2 pieces L=80 cm Kit longerons pour stucture à pont, 2 piéces L=80 cm	
70/LP 1100 100x0,8x0,4 h cm 5,5 Kg 0,06 m³ **127 €**	Kit longheroni, 2 pezzi L=110 cm Support kit for “bridge” system 2 pieces L=110 cm Kit longerons pour stucture à pont, 2 piéces L=110 cm	
70/LP 1200 120x0,8x0,4 h cm 7 Kg 0,06 m³ **174 €**	Kit longheroni, 3 pezzi L=120 cm Support kit for “bridge” system 3 pieces L=120 cm Kit longerons pour stucture à pont, 3 piéces L=120 cm	

function 700

longheroni per montaggio a ponte

support for bridge system

kit longerons pour structure à pont

70/LP 1400 140x0,8x0,4 h cm 7,5 Kg 0,09 m³ **177 €**	Kit longheroni, 3 pezzi L=140 cm Support kit for “bridge” system 3 pieces L=140 cm Kit longerons pour stucture à pont, 3 piéces L=140 cm	
70/LP 1500 150x0,8x0,4 h cm 8,5 Kg 0,09 m³ **188 €**	Kit longheroni, 3 pezzi L=150 cm Support kit for “bridge” system 3 pieces L=150 cm Kit longerons pour stucture à pont, 3 piéces L=150 cm	
70/LP 1600 160x0,8x0,4 h cm 9 Kg 0,09 m³ **204 €**	Kit longheroni, 3 pezzi L=160 cm Support kit for “bridge” system 3 pieces L=160 cm Kit longerons pour stucture à pont, 3 piéces L=160 cm	

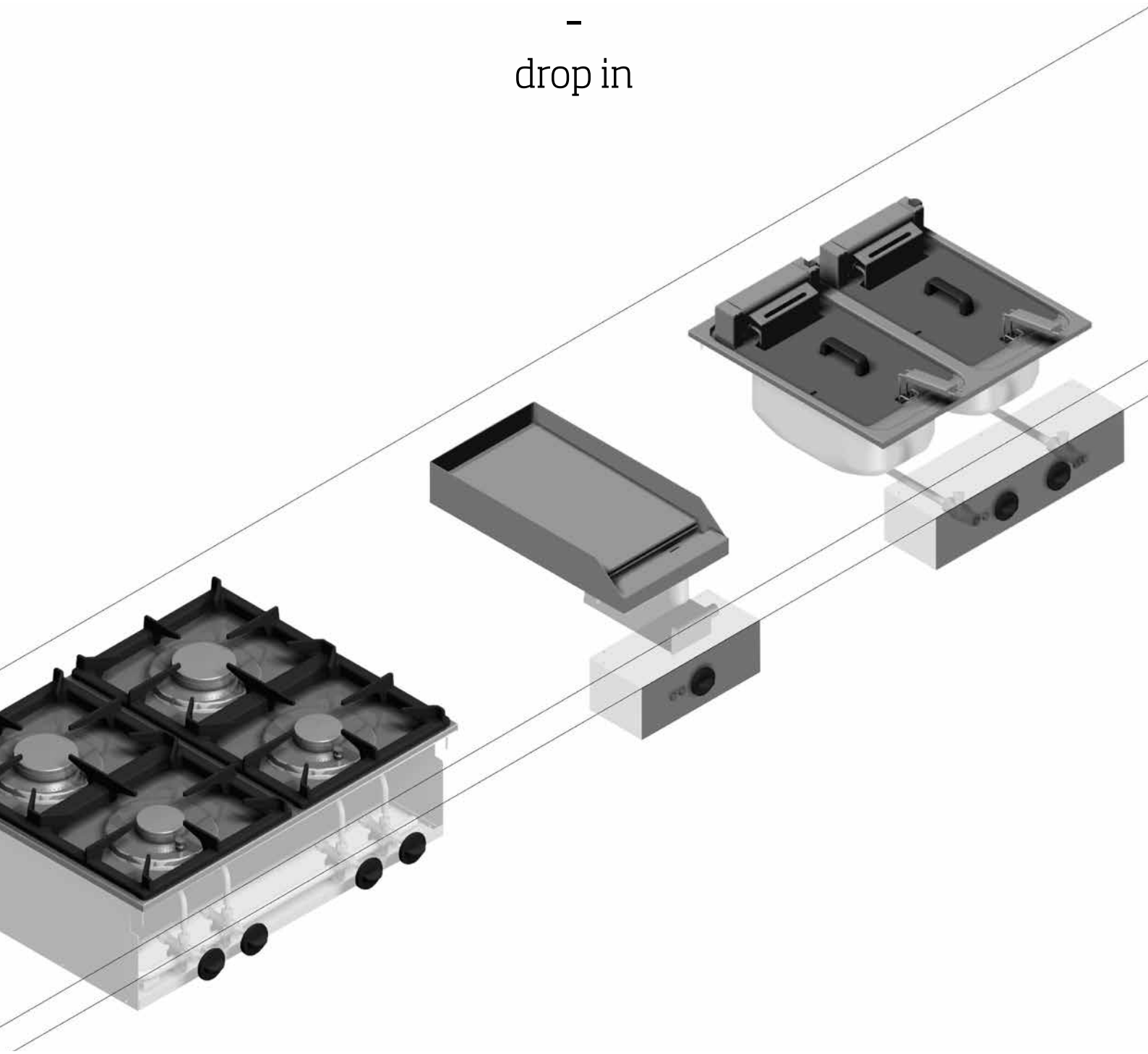
modular cooking function

-

price list

-

drop in



piani di cottura a gas
gas boling units
fourneaux gaz

60/40 PCG-D 40x56 (LxP) cm 0,18 m³ **633 €**	Piano di cottura gas, 2 fuochi, foro incasso cm 38,5x54,5 Gas boling unit, 2 burners, build-in hole cm 38,5x54,5 Fourneau gaz à poser, 2 brûleurs, trou pour encastrement cm 38,5x54,5	 1x2,8 kW 1x3,3 kW **6,1 kW Tot**
60/60 PCG-D 60x56 (LxP) cm 0,24 m³ **974 €**	Piano di cottura gas, 4 fuochi, foro incasso cm 58,5x54,5 Gas boling unit, 4 burners, build-in hole cm 58,5x54,5 Fourneau gaz à poser, 4 brûleurs, trou fraisure cm 58,5x54,5	 2x2,8 kW 2x3,3 kW **12,2 kW Tot**

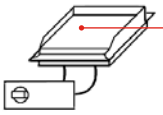
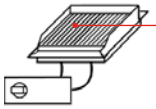
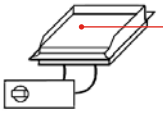
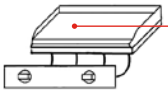
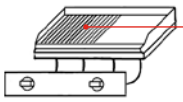
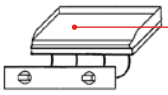
piani di cottura elettrici
electric boiling units
fourneaux électriques

60/40 PCE-D 40x56 (LxP) cm 0,18 m³ **522 €**	Piano di cottura elettrico, 2 piastre, foro incasso cm 38,5x54,5 Electric boiling unit, 2 plates, build-in hole cm 38,5x54,5 Fourneau 2 plaques électriques, à poser, trou fraisure cm 38,5x54,5	 2x1,5 kW **3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
60/60 PCE-D 60x56 (LxP) cm 0,24 m³ **854 €**	Piano di cottura elettrico, 4 piastre, foro incasso cm 58,5x54,5 Electric boiling unit, 4 plates, build-in hole cm 58,5x54,5 Fourneau 4 plaques électriques, à poser, trou fraisure cm 58,5x54,5	 4x1,5 kW **6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*

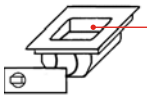
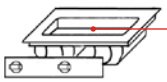
piani di cottura in vetroceramica
ceramic-glass boiling units
plaques en vitrocéramique

60/40 PVE-D 40x56 (LxP) cm 0,18 m³ **1.407 €**	Piano di cottura elettrico in vetroceramica, foro incasso cm 38,5x54,5 Electric ceramic-glass boiling top, build-in hole cm 38,5x54,5 Fourneau électrique en vitrocéramique, trou fraisure cm 38,5x54,5	 2x1,8 kW **3,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
60/60 PVE-D 60x56 (LxP) cm 0,24 m³ **2.073 €**	Piano di cottura elettrico in vetroceramica, foro incasso cm 58,5x54,5 Electric ceramic-glass boiling top, build-in hole cm 58,5x54,5 Fourneau électrique en vitrocéramique, trou fraisure cm 58,5x54,5	 2x1,8 kW 2x2,5 kW **8,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top
griddles
fry-top

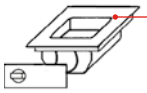
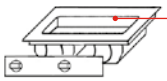
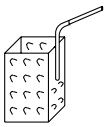
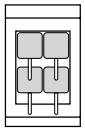
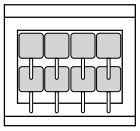
60/30 FTE-D 30x56 (LxP) cm 0,13 m³ **974 €**	Fry top elettrico, piastra liscia, foro incasso cm 28,5x54,5 Electric griddle, smooth plate, build-in hole cm 28,5x54,5 Fry-top électrique, plaque lisse, trou fraisure cm 28,5x54,5	 **3 kW Tot** *380-415V 3N 50-60Hz*
60/30 FTRE-D 30x56 (LxP) cm 0,13 m³ **1.038 €**	Fry top elettrico, piastra rigata, foro per incasso cm 28,5x54,5 Electric griddle, ribbed plate, build-in hole cm 28,5x54,5 Fry-top électrique, plaque nervurée, trou fraisure cm 28,5x54,5	 **3 kW Tot** *380-415V 3N 50-60Hz*
60/30 FTE-CR-D 30x56 (LxP) cm 0,13 m³ **1.276 €**	Fry top elettrico, piastra liscia cromata, foro incasso cm 28,5x54,5 Electric griddle, smooth chromed plate, build-in hole cm 28,5x54,5 Fry-top électrique, plaque lisse chromée, trou fraisure cm 28,5x54,5	 **3 kW Tot** *380-415V 3N 50-60Hz*
60/60 FTE-D 60x56 (LxP) cm 0,24 m³ **1.302 €**	Fry top elettrico, piastra liscia, foro incasso cm 58,5x54,5 Electric griddle, smooth plate, build-in hole cm 58,5x54,5 Fry-top électrique, plaque lisse, trou fraisure cm 58,5x54,5	 **6 kW Tot** *380-415V 3N 50-60Hz*
60/60 FTRE-D 60x56 (LxP) cm 0,24 m³ **1.286 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata, foro incasso cm 58,5x54,5 Electric griddle, 2/3 smooth 1/3 ribbed plate, build-in hole cm 58,5x54,5 Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, trou fraisure cm 58,5x54,5	 **6 kW Tot** *380-415V 3N 50-60Hz*
60/60 FTE-CR-D 60x56 (LxP) cm 0,24 m³ **2.008 €**	Fry top elettrico, piastra liscia cromata, foro incasso cm 58,5x54,5 Electric griddle, smooth chromed plate, build-in hole cm 58,5x54,5 Fry-top électrique, plaque lisse chromée, trou fraisure cm 58,5x54,5	 **6 kW Tot** *380-415V 3N 50-60Hz*

bagnomaria
bain maries
bain-maries

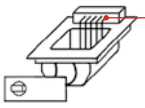
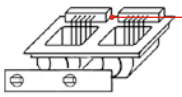
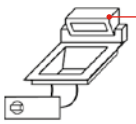
60/40 BME-D 40x56 (LxP) cm 0,18 m³ **695 €**	Bagnomaria elettrico, 1 vasca GN 1/2 + GN 1/4, foro incasso cm 38,5x54,5 Electric bain-marie, 1 well GN 1/2 + GN 1/4, build-in hole cm 38,5x54,5 Bain-marie électrique, 1 cuve GN 1/2 + GN 1/4, trou fraisure cm 38,5x54,5	 **1,5 kW Tot** *220-240V 50-60Hz*
60/60 BME-D 60x56 (LxP) cm 0,24 m³ **853 €**	Bagnomaria elettrico, 1 vasca GN 1/1 + 2x GN 1/4, foro incasso cm 58,5x54,5 Electric bain-marie, 1 well GN 1/1 + 2x GN 1/4, build-in hole cm 58,5x54,5 Bain-marie électrique, 1 cuve GN 1/1 + 2x GN 1/4, trou fraisure cm 58,5x54,5	 **3 kW Tot** *220-240V 50-60Hz*

drop in 600

cuocipasta
pasta cookers
cuiseurs â pâtes

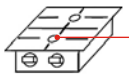
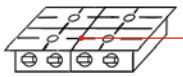
60/40 CPE-D 40x56 (LxP) cm 0,18 m³ **1.012 €**	Cuocipasta elettrico, 1 vasca capacità 14 L, foro incasso cm 38,5x54,5. Cesti esclusi. Electric pasta cooker, 1 well, capacity 14 L, build-in hole cm 38,5x54,5. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 14 L, trou fraisure cm 38,5x54,5. Paniers exclus.	 **3 kW Tot** *220-240V 50-60Hz* 14 L x 1
60/60 CPE-D 60x56 (LxP) cm 0,24 m³ **1.266 €**	Cuocipasta elettrico, 1 vasca capacità 30 L, foro incasso cm 58,5x54,5. Cesti esclusi. Electric pasta cooker, 1 well, capacity 30 L, build-in hole cm 58,5x54,5. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 30 L, trou fraisure cm 38,5x54,5. Paniers exclus.	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 30 L x 1
CP/C8 10x14x16 h cm 1 Kg 0,02 m³ **97 €**	Cestello da 1/8 per cuocipasta Basket 1/8 for pasta cooker Panier 1/8 pour cuiseurs à pâtes	 max pasta/basket: 0,25 kg
60KDC1 **386 €**	Kit cesti cuocipasta: 4 cesti da 1/8 Pasta cooker basket kit: 4 x 1/8 baskets Kit panier pour cuiseur à pâtes: 4 panier 1/8	 4 x CP/C8
60KDC3 **771 €**	Kit cesti cuocipasta: 8 cesti da 1/8 Pasta cooker basket kit: 8 x 1/8 baskets Kit panier pour cuiseur à pâtes: 8 panier 1/8	 8 x CP/C8

friggitrici
fryers
friteuses

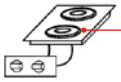
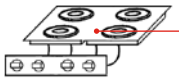
60/40 FRE10-D 40x56 (LxP) cm **1.114 €**	Friggitrice elettrica, 1 vasca, capacità 10 L, foro incasso cm 38,5x54x5 cesto incluso Electric fryer, 1 well, 10 L capacity, build-in hole cm cm 38,5x54x5 basket included Friteuse électrique, 1 cuve, capacité 10 L, trou fraisure cm 38,5x54,5 panier inclus	 **7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 1
60/60 FRE10-D 60x56 (LxP) cm **1.959 €**	Friggitrice elettrica, 2 vasche capacità 10+10 L, foro incasso cm 58,5x54,5, cesto incluso Electric fryer, 2 wells, 10+10 L capacity, build-in hole cm 58,5x54,5 basket included Friteuse électrique, 2 cuves, capacité 10+10 L, trou fraisure cm 58,5x54,5 panier inclus	 **15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 2
60/40 SPE-D 40x56 (LxP) cm **711 €**	Contenitore caldo elettrico, bacinella GN 1/2, foro incasso cm 38,5x54,5 Electric heated chip dump, well GN 1/2, build-in hole cm 38,5x54,5 Chauffe-frites électrique, bac GN 1/2, trou fraisure cm 38,5x54,5	 **1 kW Tot** *220-240V 50-60Hz*

Coperchio in dotazione per tutti i modelli
All models equipped with lid
Tous le modèles fourni avec couvercle

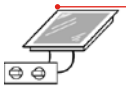
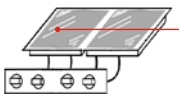
piani di cottura a gas
gas boling units
fourneaux gaz

65/40 PCG-D 40x60 (LxP) cm 0,18 m³ **824 €**	Piano di cottura gas, 2 fuochi, foro incasso cm 38,5x58,5 Gas boling units, 2 burners, build-in hole cm 38,5x58,5 Fourneau gaz à poser, 2 brûleurs, trou fraisure cm 38,5x54,5	 1x3,5 kW 1x6 kW **9,5 kW Tot**
65/80 PCG-D 80x60 (LxP) cm **1.252 €**	Piano di cottura gas, 4 fuochi, foro incasso cm 78,5x58,5 Gas boling units, 4 burners, build-in hole cm 78,5x58,5 Fourneau gaz à poser, 4 brûleurs, trou fraisure cm 78,5x54,5	 2x3,5 kW 2x6 kW **19 kW Tot**

piani di cottura elettrici
electric boiling units
fourneaux électriques

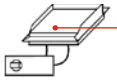
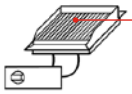
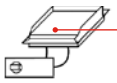
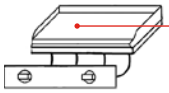
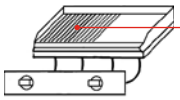
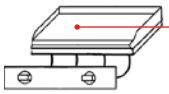
65/40 PCE-D 40x60 (LxP) cm 0,18 m³ **660 €**	Piano di cottura elettrico, 2 piastre, foro incasso cm 38,5x58,5 Electric boiling unit, 2 plates, build-in hole cm 38,5x58,5 Fourneau 2 plaques électriques, à poser, trou fraisure cm 38,5x54,5	 2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
65/70 PCE-D 70x60 (LxP) cm 0,29 m³ **1.062 €**	Piano di cottura elettrico, 4 piastre, foro incasso cm 68,5x58,5 Electric boiling unit, 4 plates, build-in hole cm 68,5x58,5 Fourneau 4 plaques électriques, à poser, trou fraisure cm 68,5x54,5	 4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura in vetroceramica
ceramic-glass boiling units
plaques en vitrocéramique

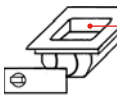
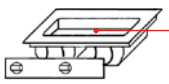
65/40 PVE-D 40x60 (LxP) cm 0,18 m³ **1.517 €**	Piano di cottura elettrico in vetroceramica, foro incasso cm 38,5x58,5 Electric ceramic-glass boiling top, build-in hole cm 38,5x58,5 Fourneau électrique en vitrocéramique, trou fraisure cm 38,5x54,5	 1x2,1 kW 1x2,5 kW **4,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
65/70 PVE-D 70x60 (LxP) cm 0,29 m³ **2.213 €**	Piano di cottura elettrico in vetroceramica, foro incasso cm 68,5x58,5 Electric ceramic-glass boiling top, build-in hole cm 68,5x58,5 Fourneau électrique en vitrocéramique, trou fraisure cm 68,5x54,5	 2x2,1 kW 2x2,5 kW **9,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

drop in 700

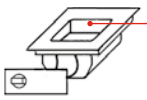
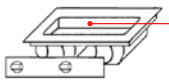
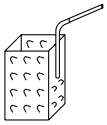
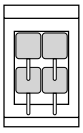
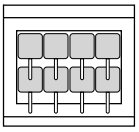
fry top
griddles
fry-top

65/40 FTE-D 40x60 (LxP) cm 0,18 m³ **1.051 €**	Fry top elettrico, piastra liscia, foro incasso cm 38,5x58,5 Electric griddle, smooth plate, build-in hole cm 38,5x58,5 Fry-top électrique, plaque lisse, trou fraisure cm 38,5x58,5	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
65/40 FTRE-D 40x60 (LxP) cm 0,18 m³ **1.203 €**	Fry top elettrico, piastra rigata, foro incasso cm 38,5x58,5 Electric griddle, ribbed plate, build-in hole cm 38,5x58,5 Fry-top électrique, plaque nervurée, trou fraisure cm 38,5x58,5	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
65/40 FTE-CR-D 40x60 (LxP) cm 0,18 m³ **1.481 €**	Fry top elettrico, piastra liscia cromata, foro incasso cm 38,5x58,5 Electric griddle, smooth chromed plate, build-in hole cm 38,5x58,5 Fry-top électrique, plaque lisse chromée, trou fraisure cm 38,5x58,5	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
65/70 FTE-D 70x60 (LxP) cm 0,29 m³ **1.517 €**	Fry top elettrico, piastra liscia, foro incasso cm 68,5x58,5 Electric griddle, smooth plate, build-in hole cm 68,5x58,5 Fry-top électrique, plaque lisse, trou fraisure cm 68,5x58,5	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
65/70 FTRE-D 70x60 (LxP) cm 0,29 m³ **1.670 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata, foro incasso cm 68,5x58,5 Electric griddle, 2/3 smooth 1/3 ribbed plate, build-in hole cm 68,5x58,5 Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, trou fraisure cm 68,5x58,5	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
65/70 FTE-CR-D 70x60 (LxP) cm 0,29 m³ **2.049 €**	Fry top elettrico, piastra liscia cromata, foro incasso cm 68,5x58,5 Electric griddle, smooth chromed plate, build-in hole cm 68,5x58,5 Fry-top électrique, plaque lisse chromée, trou fraisure cm 68,5x58,5	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

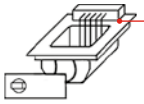
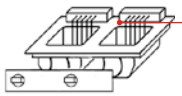
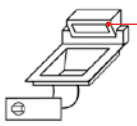
bagnomaria
bain maries
bain-maries

65/40 BME-D 40x60 (LxP) cm 0,18 m³ **861 €**	Bagnomaria elettrico, 1 vasca GN 1/1, foro incasso cm 38,5x58,5 Electric bain-marie, 1 well GN 1/1, build-in hole cm 38,5x58,5 Bain-marie électrique, 1 cuve GN 1/1, trou fraisure cm 38,5x58,5	 **1,5 kW Tot** *220-240V 50-60Hz*
65/70 BME-D 70x60 (LxP) cm 0,29 m³ **1.102 €**	Bagnomaria elettrico, 1 vasca GN 2/1, foro incasso cm 68,5x58,5 Electric bain-marie, 1 well GN 2/1, build-in hole cm 68,5x58,5 Bain-marie électrique, 1 cuve GN 2/1, trou fraisure cm 68,5x58,5	 **3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

cuocipasta
pasta cookers
cuiseurs â pâtes

65/40 CPE-D 40x60 (LxP) cm 0,18 m³ **1.012 €**	Cuocipasta elettrico, 1 vasca capacità 20 L, foro incasso 38,5x58,5. Cesti esclusi. Electric pasta cooker, 1 well, capacity 20 L, build-in hole cm 38,5x58,5. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 20 L, trou fraisure cm 38,5x58,5. Paniers exclus.		**6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz* 20 L x 1
65/70 CPE-D 70x60 (LxP) cm 0,29 m³ **1.391 €**	Cuocipasta elettrico, 1 vasca capacità 40 L, foro incasso 68,5x58,5. Cesti esclusi. Electric pasta cooker, 1 well, capacity 40 L, build-in hole cm 68,5x58,5. Baskets excluded. Cuiseur à pâtes électrique, 1 cuve, capacité 40 L, trou fraisure cm 68,5x58,5. Paniers exclus.		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 40 L x 1
CP/C4 14x14x16 h cm 0,6 Kg 0,01 m³ **97 €**	Cestello da 1/4 per cuocipasta Basket 1/4 for pasta cooker Panier 1/4 pour cuiseurs à pâtes		max pasta/basket: 0,5 kg
65KDC1 **386 €**	Kit cesti cuocipasta: 4 cesti da 1/6 Pasta cooker basket kit: 4 x 1/6 baskets Kit panier pour cuiseur à pâtes: 4 panier 1/6		4 x CP/C4
65KDC3 **771 €**	Kit cesti cuocipasta: 8 cesti da 1/6 Pasta cooker basket kit: 8 x 1/6 baskets Kit panier pour cuiseur à pâtes: 8 panier 1/6		8 x CP/C4

friggitrici
fryers
friteuses

65/40 FRE10-D 40x65 (LxP) cm **1.330 €**	Friggitrice elettrica, 1 vasca capacità 10 L, foro incasso cm 38,5x58,5 cesto incluso Electric fryer, 1 well, 10 L capacity build-in hole cm 38,5x58,5 basket included Friteuse électrique, 1 cuve, capacité 10 L, trou fraisure cm 38,5x58,5 panier inclus		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 1
65/70 FRE10-D 70x65 (LxP) cm **2.276 €**	Friggitrice elettrica, 2 vasche capacità 10+10 L, foro incasso cm 68,5x58,5 cesto incluso Electric fryer, 2 wells, 10+10 L capacity, build-in hole cm 68,5x58,5 basket included Friteuse électrique, 2 cuves, capacité 10+10 L, trou fraisure cm 68,5x58,5 panier inclus		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x 2
65/40 SPE-D 40x65 (LxP) cm **785 €**	Contenitore caldo elettrico, bacinella GN 1/1, foro incasso cm 38,5x58,5 Electric heated chip dump, well GN 1/1, build-in hole cm 38,5x58,5 Chauffe-frites électrique, bac GN 1/1,trou fraisure cm 38,5x58,5		**1 kW Tot** *220-240V 50-60Hz*

Coperchio in dotazione per tutti i modelli
All models equipped with lid
Tous le modèles fourni avec couvercle

modular cooking
function

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price list

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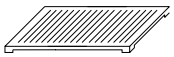
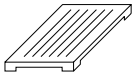
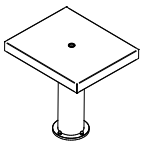
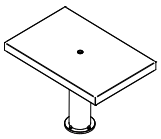
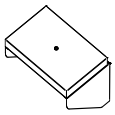
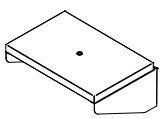
salamanders

modular

salamandre
salamanders
salamandre

FU SG-GN 1/1 68x50x50 h cm 71 Kg 0,28 m³ **2.919 €**	Salamandra mobile gas con griglia GN 1/1 Gas movible salamander with grid GN 1/1 Salamandre mobile à gaz, avec grill GN 1/1	**7 kW Tot**
FU SE-GN 1/1 68x45x50 h cm 53 Kg 0,26 m³ **1.799 €**	Salamandra mobile elettrica con griglia GN 1/1 Electric movible salamander with grid GN 1/1 Salamandre mobile électrique, avec grill GN 1/1	**3,6 kW Tot** *220-240V 50-60Hz*
FU SE-GN 2/3 38x45x50 h cm 43 Kg 0,15 m³ **1.603 €**	Salamandra mobile elettrica con griglia GN 2/3 Electric movible salamander with grid GN 2/3 Salamandre mobile électrique, avec grill GN 2/3	**1,8 kW Tot** *220-240V 50-60Hz*
PS 1/1 53x32,5x4 h cm 3 Kg 0,1 m³ **161 €**	Piastra GN 1/1 per salamandra, 1 lato liscia, 1 lato rigata GN 1/1 one side smooth and one side grooved plate for salamander Plaque GN 1/1 pour salamandre, 1 côté lisse, 1 côté nervurée	
PS 2/3 35,4x32,5x4 h cm 4,5 Kg 0,1 m³ **128 €**	Piastra GN 2/3 per salamandra, 1 lato liscia, 1 lato rigata GN 2/3 one side smooth and one side grooved plate for salamander Plaque GN 2/3 pour salamandre, 1 côté lisse, 1 côté nervurée	
SS2/3 40x50x50 h cm 0,1 m³ **895 €**	Supporto per salamandra FU SE GN 2/3 su piani neutri serie cottura linea Pratika ed Emotion Support for salamander FU SE GN 2/3 installed on neutral elements of Pratika / Emotion cooking lines Structure porte-salamandre FU SE GN 2/3 sur éléments neutres série cuisson Pratika et Emotion	
SS1/1 70x50x50 h cm 0,175 m³ **1.044 €**	Supporto per salamandra FU SE GN 1/1 su piani neutri serie cottura linea Pratika ed Emotion Support for salamander FU SE GN 1/1 installed on neutral elements of Pratika / Emotion cooking lines Structure porte-salamandre FU SE GN 1/1 sur éléments neutres série cuisson Pratika et Emotion	
SSM2/3 **542 €**	Supporto per salamandra FU SE GN 2/3 a muro Wall support for salamander FU SE GN 2/3 Structure porte-salamandre FU SE GN 2/3 mural	
SSM1/1 **542 €**	Supporto per salamandra FU SE GN 1/1 a muro Wall support for salamander FU SE GN 1/1 Structure porte-salamandre FU SE GN 1/1 mural	

modular cooking
pratika
-
price list
-
700
900

modular cooking
pratika
-
700

pratika 700

cucine a gas

gas ranges

cuisinières à gaz

PK 70/40 PCGB-T 40x73x25 h cm 34 Kg 0,2 m³ **1.162 €**	Cucina gas, versione top, 2 fuochi, bacinelle smaltate Gas range top version, 2 burners, enamelled containers Cuisinières à gaz, 2 brûlers, bacs émaillés, top	1x3,7 kW 1x5,5 kW **9,2 kW Tot**
PK 70/40 PCGB 40x73x87 h cm 51 Kg 0,4 m³ **1.471 €**	Cucina gas su vano aperto, 2 fuochi, bacinelle smaltate Gas range on open cabinet, 2 burners, enamelled containers Cuisinières à gaz sur placard ouvert, 2 brûlers, bacs émaillés	1x3,7 kW 1x5,5 kW **9,2 kW Tot**
PK 70/40 PCGB-P 40x73x87 h cm 53 Kg 0,4 m³ **1.667 €**	Cucina gas su vano con porta, 2 fuochi, bacinelle smaltate Gas range on cabinet with door, 2 burners, enamelled containers Cuisinières à gaz sur coffre 1 porte, 2 brûlers, bacs émaillés	1x3,7 kW 1x5,5 kW **9,2 kW Tot**
PK 70/80 PCGB-T 80x73x25 h cm 54 Kg 0,4 m³ **1.942 €**	Cucina gas, versione top, 4 fuochi, bacinelle smaltate Gas range top version, 4 burners, enamelled containers Cuisinières à gaz, 4 brûlers, bacs émaillés, top	2x3,7 kW 2x5,5 kW **18,4 kW Tot**
PK 70/80 PCGB 80x73x87 h cm 81 Kg 0,8 m³ **2.261 €**	Cucina gas su vano aperto, 4 fuochi, bacinelle smaltate Gas range on open cabinet, 4 burners, enamelled containers Cuisinières à gaz sur placard ouvert, 4 brûlers, bacs émaillés	2x3,7 kW 2x5,5 kW **18,4 kW Tot**
PK 70/80 PCGB-P 80x73x87 h cm 83 Kg 0,8 m³ **2.652 €**	Cucina gas su vano con porte, 4 fuochi, bacinelle smaltate Gas range on cabinet with doors, 4 burners, enamelled containers Cuisinières à gaz sur coffre 2 portes, 4 brûlers, bacs émaillés	2x3,7 kW 2x5,5 kW **18,4 kW Tot**
PK 70/120 PCGB-T 120x73x25 h cm 71 Kg 0,8 m³ **2.700 €**	Cucina gas versione top, 6 fuochi, bacinelle smaltate Gas range top version, 6 burners, enamelled containers Cuisinières à gaz, 6 brûlers, bacs émaillés, top	4x3,7 kW 2x5,5 kW **25,8 kW Tot**
PK 70/120 PCGB 120x73x87 h cm 106 Kg 1,2 m³ **3.267 €**	Cucina gas su vano aperto, 6 fuochi, bacinelle smaltate Gas range on open cabinet, 6 burners, enamelled containers Cuisinières à gaz sur placard ouvert, 6 brûlers, bacs émaillés	4x3,7 kW 2x5,5 kW **25,8 kW Tot**
PK 70/120 PCGB-P 120x73x87 h cm 110 Kg 1,2 m³ **3.853 €**	Cucina gas su vano con porte, 6 fuochi, bacinelle smaltate Gas range on cabinet with doors, 6 burners, enamelled containers Cuisinières à gaz sur coffre 2 portes, 6 brûlers, bacs émaillés	4x3,7 kW 2x5,5 kW **25,8 kW Tot**
PK 70/80 CFGB 80x73x87 h cm 141 Kg 0,8 m³ **3.174 €**	Cucina gas 4 fuochi, forno a gas, bacinelle smaltate Gas range, 4 burners, gas oven, enamelled containers Cuisinière à gaz, 4 brûlers, four gaz, bacs émaillés	2x3,7 kW 2x5,5 kW 8 kW Tot **26,4 kW Tot**

cucine a gas
gas ranges
cuisinières à gaz

PK 70/120 CFGB 120x73x87 h cm 176 Kg 1,2 m³ **4.266 €**	Cucina gas 6 fuochi, forno a gas, bacinelle smaltate Gas range, 6 burners, gas oven, enamelled containers Cuisinière à gaz, 6 brûlers, four gaz, bacs émaillés	4x3,7 kW 2x5,5 kW 8 kW Tot **33,8 kW Tot**
PK 70/120 CFGGB 120x73x87 h cm 183 Kg 1,2 m³ **4.572 €**	Cucina gas 6 fuochi, forno a gas maxi, bacinelle smaltate Gas range, 6 burners, large gas oven, enamelled containers Cuisinière à gaz, 6 brûlers, four gaz maxi, bacs émaillés	4x3,7 kW 2x5,5 kW 10 kW **35,8 kW Tot**
PK 70/80 CFGEB 80x73x87 h cm 136 Kg 0,8 m³ **3.619 €**	Cucina gas 4 fuochi, forno elettrico, bacinelle smaltate Gas range, 4 burners, electric oven, enamelled containers Cuisinière à gaz, 4 brûlers, four électrique, bacs émaillés	2x3,7 kW 2x5,5 kW **18,4 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*
PK 70/120 CFGEB 120x73x87 h cm 170 Kg 1,2 m³ **4.549 €**	Cucina gas 6 fuochi, forno elettrico, bacinelle smaltate Gas range, 6 burners, electric oven, enamelled containers Cuisinière à gaz, 6 brûlers, four électrique, bacs émaillés	4x3,7 kW 2x5,5 kW **25,8 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*

Tutti i modelli PK 70/... PCGB... possono essere equipaggiati con bacinelle in acciaio inox - sovrapprezzo 124 € ogni 2 fuochi
All models PK 70/... PCGB... can be equipeed with stainless steel containers - extra price 124 € each 2-burners
Tous les modèles PK 70/... PCGB... peuvent être équipés avec bacs en acier inox - supplément 124 € chaque 2 feux

tuttapiastra gas
gas solid tops
plaques coup-de-feu gaz

PK 70/80 TPG-T 80x73x25 h cm 99 Kg 0,4 m³ **2.006 €**	Tuttapiastra gas, versione top Gas solid top, top version Plaque coup-de-feu gaz, top	1x9 kW *(p)* **9 kW Tot**
PK 70/80 TPG 80x73x87 h cm 126 Kg 0,8 m³ **2.505 €**	Tuttapiastra gas su vano aperto Gas solid top on open cabinet Plaque coup-de-feu gaz sur placard ouvert	1x9 kW *(p)* **9 kW Tot**
PK 70/80 TPG-P 80x73x87 h cm 130 Kg 0,8 m³ **2.895 €**	Tuttapiastra gas su vano con porte Gas solid top on cabinet with doors Plaque coup-de-feu gaz sur coffre 2 portes	1x9 kW *(p)* **9 kW Tot**
PK 70/80 TPFG 80x73x87 h cm 126 Kg 0,8 m³ **3.268 €**	Tuttapiastra gas su forno a gas Gas solid top on gas oven Plaque coup-de-feu gaz sur four gaz	1x9 kW *(p)* 8 kW **17 kW Tot**
PK 70/120 TPFGB 120x73x87 h cm 206 Kg 1,2 m³ **4.905 €**	Tuttapiastra gas + 2 fuochi su forno a gas Gas solid top + 2 burners on gas oven Plaque coup-de-feu gaz + 2 brûleurs sur four gaz	1x9 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* 8 kW **26,2 kW Tot**

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

pratika 700

tuttapiastra gas

gas solid tops

plaques coup-de-feu gaz

PK 70/80 TPPCGB-T 80x73x25 h cm 99 Kg 0,4 m³ **2.115 €**	Tuttapiastra gas + 2 fuochi, versione top Gas solid top + 2 burners, top version Plaque coup-de-feu gaz + 2 brûleurs, top	 1x6 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* **15,2 kW Tot**
PK 70/80 TPPCGB 80x73x87 h cm 171 Kg 0,8 m³ **2.620 €**	Tuttapiastra gas + 2 fuochi su vano aperto Gas solid top + 2 burners on open cabinet Plaque coup-de-feu gaz + 2 brûleurs sur placard ouvert	 1x6 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* **15,2 kW Tot**
PK 70/80 TPPCGB-P 80x73x87 h cm 173 Kg 0,8 m³ **3.010 €**	Tuttapiastra gas + 2 fuochi su vano con porte Gas solid top + 2 burners on cabinet with doors Plaque coup-de-feu gaz + 2 brûleurs sur coffre 2 portes	 1x6 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* **15,2 kW Tot**
PK 70/80 TPPCFGB 80x73x87 h cm 156 Kg 0,8 m³ **3.746 €**	Tuttapiastra gas + 2 fuochi su forno a gas Gas solid top + 2 burners on gas oven Plaque coup-de-feu gaz + 2 brûleurs sur four gaz	 1x6 kW *(p)* 1x3,7 kW *(f)* 1x5,5 kW *(f)* 8 kW **23,2 kW Tot**
PK 70/120 TPPCG2B-T 120x73x25 h cm 122 Kg 0,52 m³ **3.733 €**	Tuttapiastra gas + 4 fuochi, versione top Gas solid top + 4 burners, top version Plaque coup-de-feu gaz + 4 brûleurs, top	 1x6 kW *(p)* 2x3,7 kW *(f)* 2x5,5 kW *(f)* **24,4 kW Tot**
PK 70/120 TPPCG2B 120x73x87 h cm 147 Kg 1,13 m³ **4.243 €**	Tuttapiastra gas + 4 fuochi su vano aperto Gas solid top + 4 burners on open cabinet Plaque coup-de-feu gaz + 4 brûleurs sur placard ouvert	 1x6 kW *(p)* 2x3,7 kW *(f)* 2x5,5 kW *(f)* **24,4 kW Tot**
PK 70/120 TPPCG2B-P 120x73x87 h cm 147 Kg 1,13 m³ **4.830 €**	Tuttapiastra gas + 4 fuochi su vano con porte Gas solid top + 4 burners on cabinet with doors Plaque coup-de-feu gaz + 4 brûleurs sur coffre 2 portes	 1x6 kW *(p)* 2x3,7 kW *(f)* 2x5,5 kW *(f)* **24,4 kW Tot**
PK 70/120 TPPCFG2B 120x73x87 h cm 186 Kg 1,3 m³ **5.146 €**	Tuttapiastra gas + 4 fuochi su forno a gas Gas solid top + 4 burners on gas oven Plaque coup-de-feu gaz + 4 brûleurs sur four gaz	 1x6 kW *(p)* 2x3,7 kW *(f)* 2x5,5 kW *(f)* 8 kW **32,4 kW Tot**

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

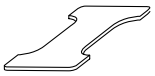
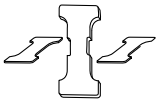
cucine elettriche, piastre tonde
electric ranges, round plates
cuisinières électriques, plaques rondes

PK 70/40 PCE-T 40x73x25 h cm 31 Kg 0,2 m³ **958 €**	Cucina elettrica, 2 piastre tonde, versione top Electric range, 2 round plates, top version Cusinière électrique, 2 plaques rondes, top		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
PK 70/40 PCE 40x73x87 h cm 46 Kg 0,4 m³ **1.329 €**	Cucina elettrica, 2 piastre tonde, su vano aperto Electric range, 2 round plates, on open cabinet Cuisinière électrique, 2 plaques rondes, sur placard ouvert		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
PK 70/40 PCE-P 40x73x87 h cm 48 Kg 0,4 m³ **1.519 €**	Cucina elettrica, 2 piastre tonde, su vano con porta Electric range, 2 round plates, on cabinet with door Cuisinière électrique, 2 plaques rondes, sur coffre 1 porte		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
PK 70/80 PCE-T 80x73x25 h cm 48 Kg 0,4 m³ **1.442 €**	Cucina elettrica, 4 piastre tonde, versione top Electric range, 4 round plates, top version Cuisinière électrique, 4 plaques rondes, top		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 PCE 80x73x87 h cm 71 Kg 0,8 m³ **1.911 €**	Cucina elettrica, 4 piastre tonde, su vano aperto Electric range, 4 round plates, on open cabinet Cuisinière électrique, 4 plaques rondes, sur placard ouvert		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 PCE-P 80x73x87 h cm 73 Kg 0,8 m³ **2.294 €**	Cucina elettrica, 4 piastre tonde, su vano con porte Electric range, 4 round plates, on cabinet with doors Cuisinière électrique, 4 plaques rondes, sur coffre 2 portes		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 CFE 80x73x87 h cm 141 Kg 0,8 m³ **3.162 €**	Cucina elettrica, 4 piastre tonde, su forno elettrico Electric range, 4 round plates, on electric oven Cuisiniere électrique, 4 plaques rondes, sur four électrique		4x2,6 kW 6 kW **16,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

cucine elettriche, piastre quadre
electric ranges, square plates
cuisinières électriques, plaques carrées

PK 70/40 PCEQ-T 40x73x25 h cm 31 Kg 0,2 m³ **1.467 €**	Cucina elettrica, 2 piastre quadre, versione top Electric range, 2 square plates, top version Cuisinière électrique, 2 plaques carrées, top		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
PK 70/40 PCEQ 40x73x87 h cm 51 Kg 0,4 m³ **1.813 €**	Cucina elettrica, 2 piastre quadre, su vano aperto Electric range, 2 square plates, on open cabinet Cuisinière électrique, 2 plaques carrées, sur placard ouvert		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*

cucine elettriche, piastre quadre
electric ranges, square plates
cuisinières électriques, plaques carrées

PK 70/40 PCEQ-P 40x73x87 h cm 53 Kg 0,4 m³ **2.005 €**	Cucina elettrica, 2 piastre quadre, su vano con porta Electric range, 2 square plates, on cabinet with door Cuisinière électrique, 2 plaques carrées, sur coffre 1 porte	 2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
PK 70/80 PCEQ-T 80x73x25 h cm 48 Kg 0,4 m³ **2.462 €**	Cucina elettrica, 4 piastre quadre, versione top Electric range, 4 square plates, top version Cuisinière électrique, 4 plaques carrées, top	 4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 PCEQ 80x73x87 h cm 81 Kg 0,8 m³ **2.801 €**	Cucina elettrica, 4 piastre quadre, su vano aperto Electric range, 4 square plates, on open cabinet Cuisinière électrique, 4 plaques carrées, sur placard ouvert	 4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 PCEQ-P 80x73x87 h cm 83 Kg 0,8 m³ **3.210 €**	Cucina elettrica, 4 piastre quadre, su vano con porte Electric range, 4 square plates, on cabinet with doors Cuisinière électrique, 4 plaques carrées, sur coffre 2 portes	 4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 CFEQ 80x73x87 h cm 141 Kg 0,8 m³ **4.475 €**	Cucina elettrica, 4 piastre quadre, su forno elettrico Electric range, 4 square plates, on electric oven Cuisiniere électrique, 4 plaques carrées, sur four électrique	 4x2,6 kW 6 kW **16,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/40 IMP **59 €**	Inserto per piastre quadre Insert for square electric hotplates Insert pour plaques électriques carrées	
PK 70/80 IMP **200 €**	Inserto per piastre quadre Insert for square electric hotplates Insert pour plaques électriques carrées	

piani di cottura in vetroceramica
ceramic plates
plaques en vitrocéramique

PK 70/40 PVE-T 40x73x25 h cm 31 Kg 0,2 m³ **1.600 €**	Piano di cottura in vetroceramica, versione top, 2 zone di cottura Ceramic plate, top version, 2 cooking zones Plaque en vitrocéramique, 2 zones de cuisson, top	 2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
PK 70/40 PVE 40x73x87 h cm 45 Kg 0,4 m³ **1.921 €**	Piano di cottura in vetroceramica su vano aperto, 2 zone di cottura Ceramic plate on open cabinet, 2 cooking zones Plaque en vitrocéramique sur placard ouvert, 2 zones de cuisson	 2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*

piani di cottura in vetroceramica
ceramic plates
plaques en vitrocéramique

PK 70/40 PVE-P 40x73x87 h cm 48 Kg 0,4 m³ **2.117 €**	Piano di cottura in vetroceramica su vano con porta, 2 zone di cottura Ceramic plate on cabinet with door, 2 cooking zones Plaque en vitrocéramique sur coffre 1 porte, 2 zones de cuisson	2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
PK 70/80 PVE-T 80x73x25 h cm 48 Kg 0,4 m³ **2.635 €**	Piano di cottura in vetroceramica, versione top, 4 zone di cottura Ceramic plate, top version, 4 cooking zones Plaque en vitrocéramique, 4 zones de cuisson, top	4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 PVE 80x73x87 h cm 71 Kg 0,8 m³ **3.085 €**	Piano di cottura in vetroceramica su vano aperto, 4 zone di cottura Ceramic plate on open cabinet, 4 cooking zones Plaque en vitrocéramique sur placard ouvert, 4 zones de cuisson	4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 PVE-P 80x73x87 h cm 73 Kg 0,8 m³ **3.473 €**	Piano di cottura in vetroceramica su vano con porte, 4 zone di cottura Ceramic plate on cabinet with doors, 4 cooking zones Plaque en vitrocéramique sur coffre 2 portes, 4 zones de cuisson	4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 CFVE 80x73x87 h cm 141 Kg 0,8 m³ **4.616 €**	Piano di cottura in vetroceramica, 4 zone di cottura, forno elettrico Ceramic plate, 4 cooking zones, electric oven Plaque en vitrocéramique, 4 zones de cuisson, four électrique	4x2,5 kW 6 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura a induzione
induction plates
plaques à induction

PK 70/40 IND-T 40x73x25 h cm 31 Kg 0,2 m³ **8.328 €**	Piano di cottura a induzione, versione top 2 zone di cottura, Ø 220 mm Induction plate, top version 2 cooking zones, Ø 220 mm Plaque à induction, top 2 zones de cuisson, Ø 220 mm	2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz*
PK 70/40 IND 40x73x87 h cm 45 Kg 0,4 m³ **8.676 €**	Piano di cottura a induzione, su vano aperto 2 zone di cottura, Ø 220 mm Induction plate, on open cabinet 2 cooking zones, Ø 220 mm Plaque à induction, sur placard ouvert 2 zones de cuisson, Ø 220 mm	2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz*
PK 70/40 IND-P 40x73x87 h cm 48 Kg 0,4 m³ **8.868 €**	Piano di cottura a induzione, su vano con porta 2 zone di cottura, Ø 220 mm Induction plate, on cabinet with door 2 cooking zones, Ø 220 mm Plaque à induction, sur coffre 1 porte 2 zones de cuisson, Ø 220 mm	2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz*
PK 70/80 IND-T 80x73x25 h cm 48 Kg 0,4 m³ **12.862 €**	Piano di cottura a induzione, versione top 4 zone di cottura, Ø 220 mm Induction plate, top version 4 cooking zones, Ø 220 mm Plaque à induction, top 4 zones de cuisson, Ø 220 mm	4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz*

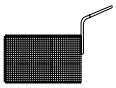
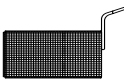
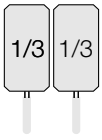
piani di cottura a induzione
induction plates
plaques à induction

PK 70/80 IND 80x73x87 h cm 71 Kg 0,8 m³ **13.309 €**	Piano di cottura a induzione, su vano aperto 4 zone di cottura, Ø 220 mm Induction plate, on open cabinet 4 cooking zones, Ø 220 mm Plaque à induction, sur placard ouvert 4 zones de cuisson, Ø 220 mm	4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz*
PK 70/80 IND-P 80x73x87 h cm 74 Kg 0,8 m³ **13.692 €**	Piano di cottura a induzione, su vano con porte 4 zone di cottura, Ø 220 mm Induction plate, on cabinet with doors 4 cooking zones, Ø 220 mm Plaque à induction, sur coffre 2 portes 4 zones de cuisson, Ø 220 mm	4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz*
PK 70/40 INDW-T 40x73x25 h cm 31 Kg 0,2 m³ **5.492 €**	Wok a induzione, versione top Induction wok, top version Wok à induction, top	1x5 kW **5 kW Tot** *380-415V 3 50-60Hz*
PK 70/40 INDW 40x73x87 h cm 51 Kg 0,4 m³ **5.741 €**	Wok a induzione, su vano aperto Induction wok, on open cabinet Wok à induction, sur placard ouvert	1x5 kW **5 kW Tot** *380-415V 3 50-60Hz*
PK 70/40 INDW-P 40x73x87 h cm 53 Kg 0,4 m³ **5.933 €**	Wok a induzione, su vano con porta Induction wok, on cabinet with door Wok à induction, sur coffre 1 porte	1x5 kW **5 kW Tot** *380-415V 3 50-60Hz*

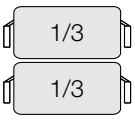
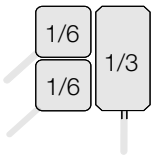
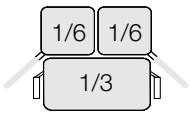
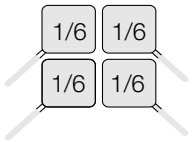
tuttapiastra elettrici
electric solid tops
plaques coup-de-feu électriques

PK 70/80 TPE-T 80x73x25 h cm 99 Kg 0,4 m³ **3.721 €**	Tuttapiastra elettrico, 4 zone di cottura, versione top Electric solid top, 4 cooking zones, top version Plaque coup de feu électrique, 4 zones de cuisson, top	4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 TPE 80x73x87 h cm 126 Kg 0,8 m³ **4.262 €**	Tuttapiastra elettrico, 4 zone di cottura, su vano aperto Electric solid top, 4 cooking zones, on open cabinet Plaque coup-de-feu électrique, 4 zones de cuisson, sur placard ouvert	4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 TPE-P 80x73x87 h cm 127 Kg 0,8 m³ **4.645 €**	Tuttapiastra elettrico, 4 zone di cottura, su vano con porte Electric solid top, 4 cooking zones, on cabinet with doors Plaque coup-de-feu électrique, 4 zones de cuisson, sur coffre 2 portes	4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 TPFE 80x73x87 h cm 127 Kg 0,8 m³ **5.291 €**	Tuttapiastra elettrico, 4 zone di cottura, su forno elettrico Electric solid top, 4 cooking zones, on electric oven Plaque coup-de-feu électrique, 4 zones de cuisson, sur four électrique	4x2,5 kW 6 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

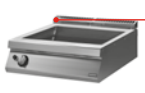
cuocipasta
pasta cookers
cuiseurs à pâtes

PK 70/40 CPGS 40x73x87 h cm 72 Kg 0,4 m³ **2.291 €**	Cuocipasta gas 1 vasca GN 2/3, capacità 26 L, cesti esclusi Gas pasta cooker, 1 well GN 2/3, capacity 26 L, basket excluded Cuiseur à pâtes gaz, 1 cuve GN 2/3, capacité 26 L, paniers exclus	**9,5 kW Tot** 26 L x1
PK 70/40 CPES 40x73x87 h cm 57 Kg 0,4 m³ **2.256 €**	Cuocipasta elettrico 1 vasca GN 2/3, capacità 26 L, cesti esclusi Electric pasta cooker, 1 well GN 2/3, capacity 26 L, basket excluded Cuiseur à pâtes électrique, 1 cuve GN 2/3, capacité 26 L, paniers exclus	**7,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 26 L x1
PK 70/80 CPGS 80x73x87 h cm 92 Kg 0,8 m³ **4.249 €**	Cuocipasta gas 2 vasche GN 2/3, capacità 26+26 L, cesti esclusi Gas pasta cooker, 2 wells GN 2/3, capacity: 26+26 L, basket excluded Cuiseur à pâtes gaz, 2 cuves GN 2/3, capacité 26+26 L, paniers exclus	**19 kW Tot** 26 L x2
PK 70/80 CPES 80x73x87 h cm 78 Kg 0,8 m³ **4.202 €**	Cuocipasta elettrico 2 vasche GN 2/3, capacità 26+26 L, cesti esclusi Electric pasta cooker, 2 wells GN 2/3, capacity: 26+26 L, basket excluded Cuiseur à pâtes électrique, 2 cuves GN 2/3, capacité 26+26 L, paniers exclus	**15,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 26 L x2
PK CP/C3 14,5x29x20 h cm **156 €**	Cesto da 1/3 verticale 1/3 vertical basket Panier 1/3 vertical	 max pasta/basket: 1,2 kg
PK CP/C 2 24x29x20 h cm **187 €**	Cesto da 1/2 orizzontale 1/2 horizontal basket Panier 1/2 horizontal	 max pasta/basket: 2 kg
PK CP/C1/3 29x16x20 h cm **156 €**	Cesto da 1/3 orizzontale 1/3 horizontal basket Panier 1/3 horizontal	max pasta/basket: 1,2 kg
PK CP/C6 14x14x20 h cm **103 €**	Cesto da 1/6 1/6 basket Panier 1/6	max pasta/basket: 0,6 kg
PK COP/CP1 **80 €**	Coperchio vasca 26 L Well inox lid 26 L Couvercle pour 26 L	
70KDC1 **311 €**	Kit cesti cuocipasta: 2 cesti da 1/3 verticali Pasta cooker basket kit: 2 x 1/3 vertical baskets Kit panier pour cuiseur à pâtes: 2 panier 1/3 vertical	 2 x PK CP/C 3

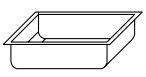
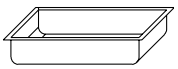
cuocipasta
pasta cookers
cuiseurs à pâtes

70KDC2 **311 €**	Kit cesti cuocipasta: 2 cesti da 1/3 orizzontale Pasta cooker basket kit: 2 x 1/3 horizontal baskets Kit panier pour cuiseur à pâtes: 2 panier 1/3 horizontal	 2 x PK CP/C 1/3
70KDC3 **362 €**	Kit cesti cuocipasta: 1 cesto da 1/3 verticale + 2 cesti da 1/6 Pasta cooker basket kit: 1 x 1/3 vertical basket + 2 x 1/6 basket Kit panier pour cuiseur à pâtes: 1 panier 1/3 vertical + 2 panier 1/6	 1 x PK CP/C 3 2 x PK CP/C 6
70KDC4 **362 €**	Kit cesti cuocipasta: 1 cesto da 1/3 orizzontale + 2 cesti da 1/6 Pasta cooker basket kit: 1 x 1/3 horizontal basket + 2 x 1/6 baskets Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 2 panier 1/6	 1 x PK CP/C 1/3 2 x PK CP/C 6
70KDC5 **412 €**	Kit cesti cuocipasta: 4 cesti da 1/6 Pasta cooker basket kit: 1 x 1/6 baskets Kit panier pour cuiseur à pâtes: 4 panier 1/6	 4 x PK CP/C 6

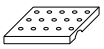
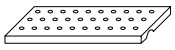
bagnomaria
bain maries
bain-marie

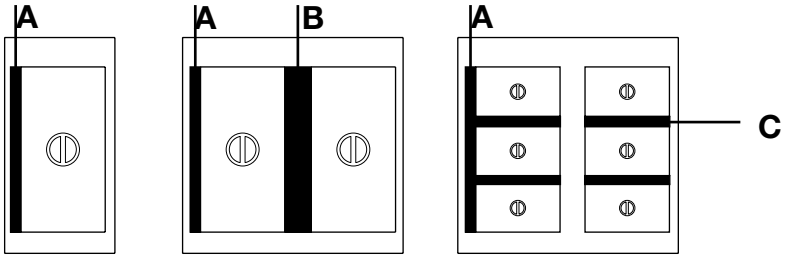
PK 70/40 BMG-T 40x73x25 h cm 34 Kg 0,2 m³ **1.577 €**	Bagnomaria gas, GN 1/1, versione top Gas bain marie, GN 1/1, top version Bain-marie gaz, GN 1/1, top	**3 kW Tot**
PK 70/40 BMG 40x73x87 h cm 51 Kg 0,4 m³ **1.891 €**	Bagnomaria gas, GN 1/1, su vano aperto Gas bain marie, GN 1/1, on open cabinet Bain-marie gaz, GN 1/1, sur placard ouvert	**3 kW Tot**
PK 70/40 BMG-P 40x73x87 h cm 53 Kg 0,4 m³ **2.085 €**	Bagnomaria gas, GN 1/1, su vano con porta Gas bain marie, GN 1/1, on cabinet with door Bain-marie gaz, GN 1/1, sur coffre 1 porte	**3 kW Tot**
PK 70/80 BMG-T 80x73x25 h cm 53 Kg 0,4 m³ **2.061 €**	Bagnomaria gas, 2 x GN 1/1, versione top Gas bain marie, 2 x GN 1/1, top version Bain-marie gaz, 2 x GN 1/1, top	 **6 kW Tot**
PK 70/80 BMG 80x73x87 h cm 69 Kg 0,8 m³ **2.410 €**	Bagnomaria gas, 2 x GN 1/1, su vano aperto Gas bain marie, 2 x GN 1/1, on open cabinet Bain-marie gaz, 2 x GN 1/1, sur placard ouvert	**6 kW Tot**

bagnomaria
bain maries
bain-marie

PK 70/80 BMG-P 80x73x87 h cm 72 Kg 0,8 m³ **2.802 €**	Bagnomaria gas, 2 x GN 1/1, su vano con porte Gas bain marie, 2 x GN 1/1, on cabinet with doors Bain-marie gaz, 2 x GN 1/1, sur coffre 2 portes	**6 kW Tot**
PK 70/40 BME-T 40x73x25 h cm 34 Kg 0,2 m³ **1.425 €**	Bagnomaria elettrico, GN 1/1, versione top Electric bain marie, GN 1/1, top version Bain-marie électrique, GN 1/1, top	**1,5 kW Tot** *220-240V 50-60Hz*
PK 70/40 BME 40x73x87 h cm 48 Kg 0,4 m³ **1.791 €**	Bagnomaria elettrico, GN 1/1, su vano aperto Electric bain marie, GN 1/1, on open cabinet Bain-marie électrique, GN 1/1, sur placard ouvert	**1,5 kW Tot** *220-240V 50-60Hz*
PK 70/40 BME-P 40x73x87 h cm 50 Kg 0,4 m³ **1.987 €**	Bagnomaria elettrico, GN 1/1, su vano con porta Electric bain marie, GN 1/1, on cabinet with door Bain-marie électrique, GN 1/1, sur coffre 1 porte	**1,5 kW Tot** *220-240V 50-60Hz*
PK 70/80 BME-T 80x73x25 h cm 53 Kg 0,4 m³ **1.981 €**	Bagnomaria elettrico, 2 x GN 1/1, versione top Electric bain marie, 2 x GN 1/1, top version Bain-marie électrique, 2 x GN 1/1, top	**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 BME 80x73x87 h cm 68 Kg 0,8 m³ **2.229 €**	Bagnomaria elettrico, 2 x GN 1/1, su vano aperto Electric bain marie, 2 x GN 1/1, on open cabinet Bain-marie électrique, 2 x GN 1/1, sur placard ouvert	**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 BME-P 80x73x87 h cm 70 Kg 0,8 m³ **2.619 €**	Bagnomaria elettrico, 2 x GN 1/1, su vano con porte Electric bain marie, 2 x GN 1/1, on cabinet with doors Bain-marie électrique, 2 x GN 1/1, sur coffre 2 portes	**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK SSB **44 €**	Traversino Dividing Traverse	
BI-GN 1/3 H100 17,6x32,5x10 h cm **35 €**	Bacinella inox GN 1/3 Stainless steel container GN 1/3 Bac en acier inox GN 1/3	
BI-GN 1/1 H100 53x32,5x10 cm **66 €**	Bacinella inox GN 1/1 Stainless steel container GN 1/1 Bac en acier inox GN 1/1	

bagnomaria
bain maries
bain-marie

CB-GN 1/3	Coperchio per bacinella GN 1/3	
	Lid for container GN 1/3	
30 €	Couvercle pour bac GN 1/3	
CB-GN 1/1	Coperchio per bacinella GN 1/1	
	Lid for container GN 1/1	
44 €	Couvercle bac GN 1/1	
PK 70/40 FF	Falso fondo forato per modelli da 40 cm	
	Perforated base plate for 40 cm models	
118 €	Faux fond perforé pour module de 40 cm	
PK 70/80 FF	Falso fondo forato per modelli da 80 cm	
	Perforated base plate for 80 cm models	
195 €	Faux fond perforé pour module de 80 cm	



A e B in dotazione
C = PK SSB

A e B included
C = PK SSB

A e B en dotation
C = PK SSB

friggitrici gas versione PW (scambiatori in vasca)
gas fryers PW (heat exchange pipes in the well)
friteuses gaz PW (tubulures gaz à l'interieur de la cuve)

PK 70/40 FRGS13 PW 40x73x87 h cm 62 Kg 0,4 m³	Friggitrice gas, 1 vasca, capacità 13 L, cesto incluso. Bacinella raccogli olio esclusa.	**12 kW Tot** max. potatoes/basket = 2 Kg frozen potatoes/h = 24/25 Kg 13 L x1
	Gas fryer, 1 well, 13 L capacity, basket included. External for oil drain-off pan excluded.	
2.365 €	Friteuse gaz, 1 cuve, capacité 13 L, panier inclus. Bac extérieur de récupération huile exclus.	
PK 70/80 FRGS13 PW 80x73x87 h cm 125 Kg 0,4 m³	Friggitrice gas, 2 vasche, capacità 13+13 L, cesti inclusi. Bacinella raccogli olio esclusa.	**24 kW Tot** max. potatoes/basket = 3 Kg frozen potatoes/h = 48/50 Kg 13 L x2
	Gas fryer, 2 wells, 13+13 L capacity, baskets included. External for oil drain-off pan excluded.	
4.278 €	Friteuse gaz, 2 cuves, capacité 13+13 L, paniers inclus. Bac extérieur de récupération huile exclus.	

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici gas (vasca libera)

gas fryers (free well)

friteuses gaz (bac libre)

PK 70/40 FRG17VL 40x73x87 h cm 62 Kg 0,4 m³ **3.310 €**	Friggitrice gas, 1 vasca, capacità 17 L, cesto e bacinella raccogli olio inclusi. Gas fryer, 1 well, 17 L capacity, basket and external for oil drain-off pan included Friteuse gaz, 1 cuve, capacité 17 L, panier et bac extérieur de récupération huile inclus	**16,5 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 17 L x1
PK 70/80 FRG17VL 80x73x87 h cm 125 Kg 0,4 m³ **5.950 €**	Friggitrice gas, 2 vasche, capacità 17+17 L, cesti e bacinella raccogli olio inclusi. Gas fryer, 2 wells, 17+17 L capacity, baskets and external for oil drain-off pan included Friteuse gaz, 2 cuves, capacité 17+17 L, paniers et bac extérieur de récupération huile inclus	**33 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 17 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici elettriche

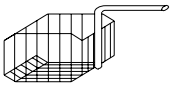
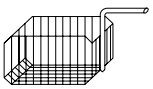
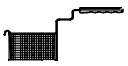
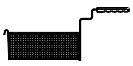
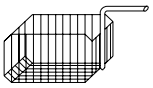
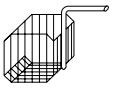
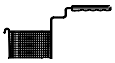
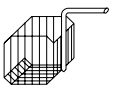
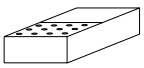
electric fryers

friteuses électrique

PK 70/40 FRE10X-T 40x73x25 h cm 44 Kg 0,4 m³ **1.672 €**	Friggitrice elettirca, versione top, 1 vasca, capacità 10 L, cesto incluso. Bacinella raccogli olio esclusa. Electric fryer, top version, 1 well, 10 L capacity, basket includled. External for oil drain-off pan excluded. Friteuse électrique, top, 1 cuve, capacité 10 L, panier inclus. Bac extérieur de récupération huile exclus.	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x1
PK 70/80 FRE10X-T 80x73x25 h cm 125 Kg 0,4 m³ **2.727 €**	Friggitrice elettirca, versione top, 2 vasche, capacità 10+10 L, cesti inclusi. Bacinella raccogli olio esclusa. Electric fryer, top version, 2 wells, 10+10 L capacity, baskets includled. External for oil drain-off pan excluded. Friteuse électrique, top 2 cuves, capacité 10+10 L, paniers inclus	**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x2
PK 70/40 FRE10X 40x73x87 h cm 44 Kg 0,4 m³ **2.181 €**	Friggitrice elettirca, 1 vasca, capacità 10 L, cesti inclusi. Bacinella raccogli olio esclusa. Electric fryer, 1 well, 10 L capacity, baskets includled. External for oil drain-off pan excluded. Friteuse électrique, 1 cuve, capacité 10 L, paniers inclus. Bac extérieur de récupération huile exclus.	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x1
PK 70/80 FRE10X 80x73x87 h cm 125 Kg 0,4 m³ **3.558 €**	Friggitrice elettirca, 2 vasche, capacità 10+10 L, cesto incluso. Bacinella raccogli olio esclusa. Electric fryer, 2 wells, 10+10 L capacity, basket includled. External for oil drain-off pan excluded. Friteuse électrique, 2 cuves, capacité 10+10 L, panier inclus. Bac extérieur de récupération huile exclus.	**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 10 L x2
PK 70/40 FRE 8+8 40x73x87 h cm 44 Kg 0,4 m³ **3.068 €**	Friggitrice elettirca, 2 vasche, capacità 8+8 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 8+8 L capacity, baskets and external for oil drain-off pan included. Friteuse électrique, 2 cuves, capacité 8+8 L, paniers et bac extérieur de récupération huile inclus	**14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 8 L x2
PK 70/40 FRE17 40x73x87 h cm 44 Kg 0,4 m³ **2.503 €**	Friggitrice elettirca, 1 vasca, capacità 17 L, cesto e bacinella raccogli olio inclusi. Electric fryer, 1 well, 17 L capacity, basket and external for oil drain-off pan included. Friteuse électrique, 1 cuve, capacité 17 L, panier et bac extérieur de récupération huile inclus	**16,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 17 L x1
PK 70/80 FRE17 80x73x87 h cm 125 Kg 0,4 m³ **4.650 €**	Friggitrice elettirca, 2 vasche, capacità 17+17 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 17+17 L capacity, baskets and external for oil drain-off pan included. Friteuse électrique, 2 cuves, capacité 17+17 L, paniers et bac extérieur de récupération huile inclus	**33 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 17 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

accessori per friggitrici
fryers accessories
accessoires friteuses

PK C 1/2 FRGS 13 11x28,5x12 h cm **78 €**	Cesto 1/2 per vasca da 13 L 1/2 basket for 13 L well capacity Panier 1/2 pour bac de 13 L	 *Per / For / Pour:* *PK 70/40 FRGS13 PW* *PK 70/80 FRGS13 PW*
PK C 1 FRGS 13 22,5x28,5x12 h cm **96 €**	Cesto 1/1 per vasca da 13 L 1/1 basket for 13 L well capacity Panier 1/1 pour bac de 13 L	 *Per / For / Pour:* *PK 70/40 FRGS13 PW* *PK 70/80 FRGS13 PW*
PK C 1/2 FRG 17VL 14,6x31x12 h cm **87 €**	Cestino 1/2 per vasca da 17 L friggitrici gas versione extreme 1/2 basket for 17 L well capacity, gas fryers extreme version Panier 1/2 pour bac de 17 L friteuses gaz version extreme	 *Per / For / Pour:* *PK 70/40 FRG17 VL* *PK 70/80 FRG17 VL*
PK C 1 FRG 17VL 30x31x12 h cm **106 €**	Cesto 1/1 per vasca da 17 L friggitrici a gas versione extreme 1/1 basket for 17 L well capacity, gas fryers extreme version Panier 1/1 pour bac de 17 L friteuses gaz version extreme	 *Per / For / Pour:* *PK 70/40 FRG17 VL* *PK 70/80 FRG17 VL*
PK C1 FRE10X 22x30x11 h cm **74 €**	Cestino 1/1 per vasca da 10 L 1/1 basket for 10 L well capacity Panier 1/1 pour bac de 10 L	 *Per / For / Pour:* *PK 70/40 FRE10X-T* *PK 70/80 FRE10X-T* *PK 70/40 FRE10X* *PK 70/80 FRE10X*
PK C1/2 FRE10X 11x22,5x11 h cm **62 €**	Cestino 1/2 per vasca da 10 L 1/2 basket for 10 L well capacity Panier 1/2 pour bac de 10 L	 *Per / For / Pour:* *PK 70/40 FRE10X-T* *PK 70/80 FRE10X-T* *PK 70/40 FRE10X* *PK 70/80 FRE10X*
PK C 1/2 FRE 17 14,6x31x12 h cm **87**	Cestino 1/2 per vasca da 17 L friggitrici elettriche 1/2 basket for 17 L well capacity, electric fryers Panier 1/2 pour bac de 17 L friteuses électriques	 *Per / For / Pour:* *PK 70/40 FRE17* *PK 70/80 FRE17*
PK C 1 FRE 17 30x31x12 h cm **106 €**	Cesto 1/1 per vasca da 17 L friggitrici elettriche 1/1 basket for 17 L well capacity, electric fryers Panier 1/1 pour bac de 17 L friteuses électriques	*Per / For / Pour:* *PK 70/40 FRE17* *PK 70/80 FRE17*
PK C 1/2 FRE 8+8 **85 €**	Cesto 1/2 per vasca da 8 L friggitrici elettriche 1/2 basket for 8 L well capacity, electric fryers Panier 1/2 pour bac de 8 L friteuses électriques	 *Per / For / Pour:* *PK 70/40 FRE8+8*
BO **180 €**	Bacinella raccogli olio esterna External for oil drain-off pan Bac extérieur de récupération huile	

accessori per friggitrici
fryers accessories
accessoires friteuses

FIL BAC **40 €**	Filtro bacinella raccogli olio esterna Refiner for external oil drain-off pan Filtre pour bac extérieur de récupération huile	

scaldapatate
heated chip dumps
chauffe-frites

PK 70/40 SPE-T 40x73x25 h cm 40 Kg 0,2 m³ **1.395 €**	Scaldapatate elettrico, versione top Heated chip dump, top version Chauffe-frites électrique, top	**1 kW Tot** *220-240V 50-60Hz*
PK 70/40 SPE 40x73x87 h cm 56 Kg 0,4 m³ **1.716 €**	Scaldapatate elettrico, su vano aperto Heated chip dump on open cabinet Chauffe-frites électrique sur placard ouvert	**1 kW Tot** *220-240V 50-60Hz*
PK 70/40 SPE-P 40x73x87 h cm 59 Kg 0,4 m³ **1.911 €**	Scaldapatate elettrico, su vano con porta Heated chip dump on cabinet with door Chauffe-frites électrique sur coffre 1 porte	**1 kW Tot** *220-240V 50-60Hz*

fry top
griddles
fry-top

PK 70/40 FTGS-T 40x73x25 h cm 48 Kg 0,2 m³ **1.402 €**	Fry top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top	**6 kW Tot**
PK 70/40 FTGS 40x73x87 h cm 72 Kg 0,4 m³ **1.701 €**	Fry top gas, piastra liscia su vano aperto Gas griddle, smooth plate on open cabinet Fry-top gaz, plaque lisse sur placard ouvert	**6 kW Tot**
PK 70/40 FTGS-P 40x73x87 h cm 75 Kg 0,4 m³ **1.897 €**	Fry top gas, piastra liscia su vano con porta Gas griddle, smooth plate on cabinet with door Fry-top gaz, plaque lisse sur coffre 1 porte	**6 kW Tot**
PK 70/40 FTGS-CR-T 40x73x25 h cm 48 Kg 0,4 m³ **2.094 €**	Fry top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top	**7 kW Tot**

fry top

griddles

fry-top

PK 70/40 FTGS-CR 40x73x87 h cm 72 Kg 0,4 m³ **2.392 €**	Fry top gas, piastra liscia cromata su vano aperto Gas griddle, smooth chromed plate on open cabinet Fry-top gaz, plaque lisse chromée sur placard ouvert	**7 kW Tot**
PK 70/40 FTGS-CR-P 40x73x87 h cm 75 Kg 0,4 m³ **2.588 €**	Fry top gas, piastra liscia cromata su vano con porta Gas griddle, smooth chromed plate on cabinet with door Fry-top gaz, plaque lisse chromée sur coffre 1 porte	**7 kW Tot**
PK 70/40 FTES-T 40x73x25 h cm 45 Kg 0,2 m³ **1.423 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top	**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/40 FTES 40x73x87 h cm 67 Kg 0,4 m³ **1.722 €**	Fry top elettrico, piastra liscia su vano aperto Electric griddle, smooth plate on open cabinet Fry-top électrique, plaque lisse sur placard ouvert	**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/40 FTES-P 40x73x87 h cm 70 Kg 0,4 m³ **1.916 €**	Fry top elettrico, piastra liscia su vano con porta Electric griddle, smooth plate on cabinet with door Fry-top électrique, plaque lisse sur coffre 1 porte	**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/40 FTES-CR-T 40x73x25 h cm 45 Kg 0,2 m³ **1.979 €**	Fry top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top	**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/40 FTES-CR 40x73x87 h cm 67 Kg 0,4 m³ **2.285 €**	Fry top elettrico, piastra liscia cromata su vano aperto Electric griddle, smooth chromed plate on open cabinet Fry-top électrique, plaque lisse chromée sur placard ouvert	**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/40 FTES-CR-P 40x73x87 h cm 70 Kg 0,4 m³ **2.481 €**	Fry top elettrico, piastra liscia cromata su vano con porta Electric griddle, smooth chromed plate on cabinet with door Fry-top électrique, plaque lisse chromée sur coffre 1 porte	**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/40 FTRGS-T 40x73x25 h cm 48 Kg 0,2 m³ **1.585 €**	Fry top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top	**6 kW Tot**
PK 70/40 FTRGS 40x73x87 h cm 72 Kg 0,4 m³ **1.897 €**	Fry top gas, piastra rigata su vano aperto Gas griddle, ribbed plate on open cabinet Fry-top gaz, plaque nervurée sur placard ouvert	**6 kW Tot**

fry top
griddles
fry-top

PK 70/40 FTRGS-P 40x73x87 h cm 75 Kg 0,4 m³ **2.092 €**	Fry top gas, piastra rigata su vano con porta Gas griddle, ribbed plate on cabinet with door Fry-top gaz, plaque nervurée sur coffre 1 porte		**6 kW Tot**
PK 70/40 FTRGS-CR-T 40x73x25 h cm 48 Kg 0,2 m³ **2.172 €**	Fry top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**7 kW Tot**
PK 70/40 FTRGS-CR 40x73x87 h cm 72 Kg 0,4 m³ **2.472 €**	Fry top gas, piastra rigata cromata su vano aperto Gas griddle, ribbed chromed plate on open cabinet Fry-top gaz, plaque nervurée chromée sur placard ouvert		**7 kW Tot**
PK 70/40 FTRGS-CR-P 40x73x87 h cm 75 Kg 0,4 m³ **2.666 €**	Fry top gas, piastra rigata cromata su vano con porta Gas griddle, ribbed chromed plate on cabinet with door Fry-top gaz, plaque nervurée chromée sur coffre 1 porte		**7 kW Tot**
PK 70/40 FTRES-T 40x73x25 h cm 45 Kg 0,2 m³ **1.585 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/40 FTRES 40x73x87 h cm 67 Kg 0,4 m³ **1.885 €**	Fry top elettrico, piastra rigata su vano aperto Electric griddle, ribbed plate on open cabinet Fry-top électrique, plaque nervurée sur placard ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/40 FTRES-P 40x73x87 h cm 70 Kg 0,4 m³ **2.080 €**	Fry top elettrico, piastra rigata su vano con porta Electric griddle, ribbed plate on cabinet with door Fry-top électrique, plaque nervurée sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/40 FTRES-CR-T 40x73x25 h cm 45 Kg 0,2 m³ **2.041 €**	Fry top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/40 FTRES-CR 40x73x87 h cm 67 Kg 0,4 m³ **2.356 €**	Fry top elettrico, piastra rigata cromata su vano aperto Electric griddle, ribbed chromed plate on open cabinet Fry-top électrique, plaque nervurée chromée sur placard ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/40 FTRES-CR-P 40x73x87 h cm 70 Kg 0,4 m³ **2.552 €**	Fry top elettrico, piastra rigata cromata su vano con porta Electric griddle, ribbed chromed plate on cabinet with door Fry-top électrique, plaque nervurée chromée sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

fry top
griddles
fry-top

PK 70/80 FTGS-T 80x73x25 h cm 82 Kg 0,4 m³ **2.085 €**	Fry top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top	**12 kW Tot**
PK 70/80 FTGS 80x73x87 h cm 123 Kg 0,8 m³ **2.387 €**	Fry top gas, piastra liscia su vano aperto Gas griddle, smooth plate on open cabinet Fry-top gaz, plaque lisse sur placard ouvert	**12 kW Tot**
PK 70/80 FTGS-P 80x73x87 h cm 125 Kg 0,8 m³ **2.770 €**	Fry top gas, piastra liscia su vano con porte Gas griddle, smooth plate on cabinet with doors Fry-top gaz, plaque lisse sur coffre 2 portes	**12 kW Tot**
PK 70/80 FTGS-CR-T 80x73x25 h cm 82 Kg 0,4 m³ **3.152 €**	Fry top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top	**14 kW Tot**
PK 70/80 FTGS-CR 80x73x87 h cm 123 Kg 0,8 m³ **3.489 €**	Fry top gas, piastra liscia cromata su vano aperto Gas griddle, smooth chromed plate on open cabinet Fry-top gaz, plaque lisse chromée sur placard ouvert	**14 kW Tot**
PK 70/80 FTGS-CR-P 80x73x87 h cm 125 Kg 0,8 m³ **3.871 €**	Fry top gas, piastra liscia cromata su vano con porte Gas griddle, smooth chromed plate on cabinet with doors Fry-top gaz, plaque lisse chromée sur coffre 2 portes	**14 kW Tot**
PK 70/80 FTES-T 80x73x25 h cm 79 Kg 0,4 m³ **2.007 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 FTES 80x73x87 h cm 118 Kg 0,8 m³ **2.399 €**	Fry top elettrico, piastra liscia su vano aperto Electric griddle, smooth plate on open cabinet Fry-top électrique, plaque lisse sur placard ouvert	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 FTES-P 80x73x87 h cm 120 Kg 0,8 m³ **2.780 €**	Fry top elettrico, piastra liscia su vano con porte Electric griddle, smooth plate on cabinet with doors Fry-top électrique, plaque lisse sur coffre 2 portes	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 FTES-CR-T 80x73x25 h cm 79 Kg 0,4 m³ **2.872 €**	Fry top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

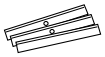
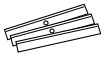
fry top
griddles
fry-top

PK 70/80 FTES-CR 80x73x87 h cm 118 Kg 0,8 m³ **3.255 €**	Fry top elettrico, piastra liscia cromata su vano aperto Electric griddle, smooth chromed plate on open cabinet Fry-top électrique, plaque lisse chromée sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 FTES-CR-P 80x73x87 h cm 120 Kg 0,8 m³ **3.636 €**	Fry top elettrico, piastra liscia cromata su vano con porte Electric griddle, smooth chromed plate on cabinet with doors Fry-top électrique, plaque lisse chromée sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 FTRGS-T 80x73x25 h cm 82 Kg 0,4 m³ **2.253 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, versione top Gas griddle, 2/3 smooth 1/3 ribbed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, top		**12 kW Tot**
PK 70/80 FTRGS 80x73x87 h cm 123 Kg 0,8 m³ **2.635 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, vano aperto Gas griddle, 2/3 smooth 1/3 ribbed plate on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée sur placard ouvert		**12 kW Tot**
PK 70/80 FTRGS-P 80x73x87 h cm 125 Kg 0,8 m³ **3.018 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, vano con porte Gas griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes		**12 kW Tot**
PK 70/80 FTRGS-CR-T 80x73x25 h cm 82 Kg 0,4 m³ **3.319 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata, versione top Gas griddle, 2/3 smooth 1/3 ribbed chromed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée, top		**14 kW Tot**
PK 70/80 FTRGS-CR 80x73x87 h cm 123 Kg 0,8 m³ **3.7103 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata su vano aperto Gas griddle, 2/3 smooth 1/3 ribbed chromed plate on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée sur placard ouvert		**14 kW Tot**
PK 70/80 FTRGS-CR-P 80x73x87 h cm 125 Kg 0,8 m³ **4.086 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata su vano con porte Gas griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes		**14 kW Tot**
PK 70/80 FTRES-T 80x73x25 h cm 79 Kg 0,4 m³ **2.175 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata, versione top Electric griddle, 2/3 smooth 1/3 ribbed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 70/80 FTRES 80x73x87 h cm 118 Kg 0,8 m³ **2.558 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata su vano aperto Electric griddle, 2/3 smooth 1/3 ribbed plate on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

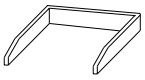
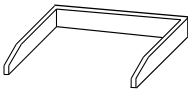
fry top
griddles
fry-top

PK 70/80 FTRES-P 80x73x87 h cm 120 Kg 0,8 m³ **2.941 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata su vano con porte Electric griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRES-CR-T 80x73x25 h cm 79 Kg 0,4 m³ **3.040 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata, versione top Electric griddle, 2/3 smooth 1/3 ribbed chromed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRES-CR 80x73x87 h cm 118 Kg 0,8 m³ **3.422 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata su vano aperto Electric griddle, 2/3 smooth 1/3 ribbed chromed plate on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRES-CR-P 80x73x87 h cm 120 Kg 0,8 m³ **3.805 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata su vano con porte Electric griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRRGS-T 80x73x25 h cm 82 Kg 0,4 m³ **2.309 €**	Fry top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**12 kW Tot**
PK 70/80 FTRRGS 80x73x87 h cm 123 Kg 0,8 m³ **2.692 €**	Fry top gas, piastra rigata su vano aperto Gas griddle, ribbed plate on open cabinet Fry-top gaz, plaque nervurée sur placard ouvert		**12 kW Tot**
PK 70/80 FTRRGS-P 80x73x87 h cm 125 Kg 0,8 m³ **3.075 €**	Fry top gas, piastra rigata su vano con porte Gas griddle, ribbed plate on cabinet with doors Fry-top gaz, plaque nervurée sur coffre 2 portes		**12 kW Tot**
PK 70/80 FTRRGS-CR-T 80x73x25 h cm 82 Kg 0,4 m³ **3.376 €**	Fry top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**14 kW Tot**
PK 70/80 FTRRGS-CR 80x73x87 h cm 123 Kg 0,8 m³ **3.759 €**	Fry top gas, piastra rigata cromata su vano aperto Gas griddle, ribbed chromed plate on open cabinet Fry-top gaz, plaque nervurée chromée sur placard ouvert		**14 kW Tot**
PK 70/80 FTRRGS-CR-P 80x73x87 h cm 125 Kg 0,8 m³ **4.141 €**	Fry top gas, piastra rigata cromata su vano con porte Gas griddle, ribbed chromed plate on cabinet with doors Fry-top gaz, plaque nervurée chromée sur coffre 2 portes		**14 kW Tot**

fry top
griddles
fry-top

PK 70/80 FTRRES-T 80x73x25 h cm 79 Kg 0,4 m³ **2.231 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRRES 80x73x87 h cm 118 Kg 0,8 m³ **2.615 €**	Fry top elettrico, piastra rigata su vano aperto Electric griddle, ribbed plate on open cabinet Fry-top électrique, plaque nervurée sur placard ouvert	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRRES-P 80x73x87 h cm 120 Kg 0,8 m³ **2.997 €**	Fry top elettrico, piastra rigata su vano con porte Electric griddle, ribbed plate on cabinet with doors Fry-top électrique, plaque nervurée sur coffre 2 portes	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRRES-CR-T 80x73x25 h cm 79 Kg 0,4 m³ **3.097 €**	Fry top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRRES-CR 80x73x87 h cm 118 Kg 0,8 m³ **3.479 €**	Fry top elettrico, piastra rigata cromata su vano aperto Electric griddle, ribbed chromed plate on open cabinet Fry-top électrique, plaque nervurée chromée sur placard ouvert	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 FTRRES-CR-P 80x73x87 h cm 120 Kg 0,8 m³ **3.862 €**	Fry top elettrico, piastra rigata cromata su vano con porte Electric griddle, ribbed chromed plate on cabinet with doors Fry-top électrique, plaque nervurée chromée sur coffre 2 portes	**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK RAS-FT **69 €**	Raschietti per piastre lisce Scraper for smooth plate Raclette pour plaque lisses	
PK RAS-FTR **69 €**	Raschietti per piastre rigate Scraper for ribbed plate Raclette pour plaque nervurées	
PK 10 L-RAS **28 €**	10 lame lisce per raschietti 10 scraper smooth blades 10 lames lisses pour raclette	
PK 10 R-RAS **28 €**	10 lame rigate per raschietti 10 scraper ribbed blades 10 lames nervurées pour raclette	

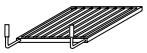
fry top
griddles
fry-top

PK 70/40 PSFTS 361x454x145,5 h cm **133 €**	Paraspruzzi per fry top modello da 40 cm Fry top spray guard model 40 cm Pare éclaboussures pour fry top modèle 40 cm	
PK 70/80 PSFTS 761x454x145,5 h cm **277 €**	Paraspruzzi per fry top modello da 80 cm Fry top spray guard model 80 cm Pare éclaboussures pour fry top modèle 80 cm	
PK 40 TR **305 €**	Sovrapprezzo per versioni non cromate termostatate per modello da 40 cm.(da richiedere all'ordine), con aumento della potenza a 7 kW. Extra charge for non-chromed thermostatic versions for model 40 cm (request at order), with an increase of the power to 7 kW. Supplemént pour versions thermostatiques pas chromées pour modèle 40 cm (sur demande), avec une augmentation du pouvoir de 7 kW.	
PK 80 TR **456 €**	Sovrapprezzo per versioni non cromate termostatate per modello da 80 cm.(da richiedere all'ordine), con aumento della potenzaa a 14 kW. Extra charge for non-chromed thermostatic versions for model 80 cm (request at order), with an increase of the power to 14 kW. Supplemént pour versions thermostatiques pas chromées pour modèle 80 cm. (sur demande), avec une augmentation du pouvoir de 14 kW.	
PK TP/FT **141 €**	Tappo in teflon per piastra fry-top Teflon plug for fry-top Bouchon en téflon pour plaque fry-top	

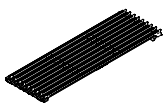
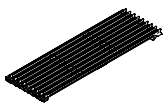
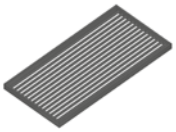
griglie pietra lavica
gas lava-stone grills
pierre de lave grillades

PK 70/40 GRL-T 40x73x25 h cm 61 Kg 0,2 m³ **1.785 €**	Griglia pietra lavica gas, versione top, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill, top version, cooking zone in cast iron (1 grill for meat/fish included) Pierre de lava grillade gaz, top, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**7,5 kW Tot**
PK 70/40 GRL-P 40x73x87 h cm 81 Kg 0,4 m³ **2.247 €**	Griglia pietra lavica gas su vano con porta, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill on cabinet with door, cooking zone in cast iron (1 grill for meat/fish included) Pierre de lava grillade gaz sur coffre 1 porte, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**7,5 kW Tot**
PK 70/80 GRL-T 80x73x25 h cm 131 Kg 0,4 m³ **2.856 €**	Griglia pietra lavica gas, versione top, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill, top version, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lava grillade gaz, top, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	**15 kW Tot**
PK 70/80 GRL-P 80x73x87 h cm 161 Kg 0,8 m³ **3.448 €**	Griglia in pietra lavica gas su vano con porte, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill on cabinet with doors, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lava grillade gaz sur coffre 2 portes, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	**15 kW Tot**

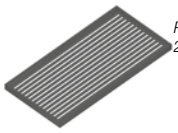
griglie pietra lavica
gas lava-stone grills
pierre de lave grillades

PK 70/40 GTPLP **300 €**	Griglia pesce in tondino in acciaio Rod iron grill for fish in stainless steel Rond barre grillade pour poisson en acier	
PK GR/SPL **41 €**	Sacco pietra lavica circa 4 Kg Lava-stone bag about 4 Kg Sac de pierre lavique est d'environ 4 Kg	

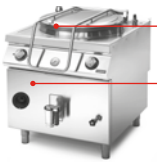
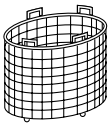
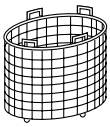
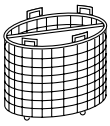
acqua grill
aqua grills
aqua grill

PK 70/40 GRACQG 40x73x87 h cm 81 Kg 0,4 m³ **2.338 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x PK 70/40 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (2 x PK 70/40 GGACQ included) Acqua grill à gaz, zone de cuisson en fonte, viande/poisson (en dotation: 2 x PK 70/40 GGACQ)	**7,5 kW Tot**
PK 70/40 GRACQE 40x73x87 h cm 50 Kg 0,4 m³ **2.503 €**	Acqua grill elettrico, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x PK 70/40 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (2 x PK 70/40 GGACQ included) Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 2 x PK 70/40 GGACQ)	**6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/80 GRACQG 80x73x87 h cm 161 Kg 0,8 m³ **3.507 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x PK 70/80 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (4 x PK 70/80 GGACQ included) Aqua grill gaz, zone de cuisson en fonte, viande/poisson (en dotation: 4 x PK 70/80 GGACQ)	**15 kW Tot**
PK 70/80 GRACQE 80x73x87 h cm 107 Kg 0,8 m³ **3.623 €**	Acqua grill elettrico, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x PK 70/80 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (4 x PK 70/80 GGACQ included) Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 4 x PK 70/80 GGACQ)	**12 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
PK 70/40 GGACQ **90 €**	Griglia reversibile in ghisa, carne/pesce, larghezza 16 cm Reversible cast iron grill, meat/fish, width 16 cm Grillade réversible en fonte, viande/poisson, largeur 16 cm	 *Per i mod. 40 cm ordinare: 2 x PK 70/40 GGACQ* *For mod. 40 cm order: 2 x PK 70/40 GGACQ*
PK 70/80 GGACQ **147 €**	Griglia reversibile in ghisa, carne/pesce, larghezza 18 cm Reversible cast iron grill, meat/fish, width 18 cm Grillade réversible en fonte, viande/poisson, largeur 18 cm	 *Per i mod. 80 cm ordinare: 4 x PK 70/80 GGACQ* *For mod. 80 cm order: 4 x PK 70/80 GGACQ*
PK 70/40 GTACQ **262 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 40 cm ordinare: 1 x PK 70/40 GTACQ* *For mod. 40 cm order: 1 x PK 70/40 GTACQ*

acqua grill
aqua grills
aqua grill

PK 70/80 GTACQ **262 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 80 cm ordinare: 2 x PK 70/80 GTACQ* *For mod. 80 cm order: 2 x PK 70/80 GTACQ*

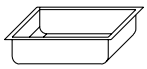
pentole
boiling pans
marmites

PK 70/80 PGD50 80x73x87 h cm 135 Kg 0,8 m³ **4.885 €**	Pentola a gas, riscaldamento diretto, capacità 50 L Gas boiling pan, direct heating, 50 L capacity Marmite gaz, chauffage direct, capacité 50 L	**10,5 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 50 L
PK 70/80 PGI50 80x73x87 h cm 135 Kg 0,8 m³ **6.473 €**	Pentola a gas, riscaldamento indiretto, capacità 50 L Gas boiling pan, indirect heating, 50 L capacity Marmite gaz, chauffage indirect, capacité 50 L	 **10,5 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz* 50 L
PK 70/80 PEI50 80x73x87 h cm 135 Kg 0,8 m³ **6.124 €**	Pentola elettrica, riscaldamento indiretto, capacità 50 L Electric boiling pan, indirect heating, 50 L Marmite électrique, chauffage indirect, capacité 50 L	**12,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 50 L
PK CCP50 **716 €**	Cesto pasta 1 settore 50 L, fori Ø 3 mm Basket for dough, 1 sector 50 L, holes Ø 3 mm Panier pour pâtes 1 secteur 50 L, grille Ø 3 mm	
PK CCV50 **716 €**	Cesto verdure 1 settore 50 L, fori Ø 5 mm Basket for vegetables 1 sector 50 L, holes Ø 5 mm Panier pour légumes 1 secteur 50 L, grille Ø 5 mm	
PK CCP50 2/S **926 €**	Cesto pasta 2 settori 50 L, fori Ø 3 mm Basket for dough, 2 sectors 50 L, holes Ø 3 mm Panier pour pâtes 2 secteurs 50 L, grille Ø 3 mm	
PK CCV50 2/S **926 €**	Cesto verdure 2 settori 50 L, fori Ø 5 mm Basket for vegetables 2 sectors 50 L, holes Ø 5 mm Panier pour légumes 2 secteurs 50 L, grille Ø 5 mm	
PK IMB 50 **306 €**	Imbuto scarico pentola 50 L Funnel drainage boiling pan 50 L Entonnoir vidange marmite 50 L	

pentole
boiling pans
marmites

PK SCC PI **474 €**	Kit per scarico automatico condensa per pentole indirette Kit for automatic condensate drain for indirect boiling pans Kit vidange automatique condensation pour marmite chauffage indirecte	

brasiere multifunzione
multi-function bratt pans
sauteuses multifonctions

PK 70/40 BMFE 40x73x87 h cm 73 Kg 0,4 m³ **3.175 €**	Brasiera multifunzione elettrica su vano aperto, capacità 12 L Electric multi-function bratt pan on open cabinet, capacity 12 L Sauteuse multifonction électrique sur placard ouvert, capacitè 12 L	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **12 L**
PK 70/40 BMFE-P 40x73x87 h cm 76 Kg 0,8 m³ **3.369 €**	Brasiera multifunzione elettrica su vano con porta, capacità 12 L Electric multi-function bratt pan on cabinet with door, capacity 12 L Sauteuse multifonction électrique sur coffre 1 porte, capacitè 12 L	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **12 L**
PK 70/80 BMFE 80x73x87 h cm 133 Kg 0,8 m³ **4.883 €**	Brasiera multifunzione elettrica su vano aperto, capacità 27 L Electric multi-function bratt pan on open cabinet, capacity 27 L Sauteuse multifonction électrique sur placard ouvert, capacitè 27 L	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **27 L**
PK 70/80 BMFE-P 80x73x87 h cm 135 Kg 0,8 m³ **5.274 €**	Brasiera multifunzione elettrica su vano con porta, capacità 27 L Electric multi-function bratt pan on cabinet with door, capacity 27 L Sauteuse multifonction électrique sur coffre 1 porte, capacitè 27 L	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **27 L**
BI-GN 1/2 H100 53x32,5x10 h cm **61 €**	Bacinella GN 1/2 per scarico Container GN 1/2 for draining Bac GN 1/2 pour vidange	

In dotazione: 1 bacinella GN 1/2
With 1 container GN 1/2 included
Avec 1 bac GN 1/2 en dotation

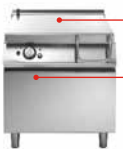
brasiere ribaltabili
tilting bratt pans
sauteuses basculantes

PK 70/80 BRGF 80x75,5x90 h cm 136 Kg 0,8 m³ **5.001 €**	Brasiera ribaltabile gas, capacità 60 L, vasca in ferro Gas tilting bratt pan, capacity 60 L, iron well Sauteuse basculante gaz, capacité 60 litres avec cuve en fer	 **14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* **60 L**
PK 70/80 BRGFM 80x73x87 h cm 136 Kg 0,8 m³ **6.229 €**	Brasiera ribaltabile gas, capacità 60 L, vasca in ferro, motorizzata Gas tilting bratt pan, capacity 60 L, iron well, motorized Sauteuse basculante gaz, capacité 60 L avec cuve en fer, motorisée	 **14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* **60 L**

brasiere ribaltabili

tilting bratt pans

sauteuses basculantes

PK 70/80 BRGI 80x73x87 h cm 136 Kg 0,8 m³ **5.510 €**	Brasiera ribaltabile gas, capacità 60 L, vasca inox Gas tilting bratt pan, capacity 60 L, stainless steel well Sauteuse basculante gaz, capacité 60 L avec cuve en inox		**14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 60 L
PK 70/80 BRGIM 80x73x87 h cm 136 Kg 0,8 m³ **6.698 €**	Brasiera ribaltabile gas, capacità 60 L, vasca inox, motorizzata Gas tilting bratt pan, capacity 60 L, stainless steel well, motorized Sauteuse basculante gaz, capacité 60 L avec cuve en inox, motorisée		**14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 60 L
PK 70/80 BREF 80x73x87 h cm 136 Kg 0,8 m³ **4.961 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca in ferro Electric tilting bratt pan, capacity 60 L, iron well Sauteuse basculante électrique, capacité 60 L avec cuve en fer		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L
PK 70/80 BREFM 80x73x87 h cm 136 Kg 0,8 m³ **6.176 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca in ferro, motorizzata Electric tilting bratt pan, capacity 60 L, iron well, motorized Sauteuse basculante électrique, capacité 60 L avec cuve en fer, motorisée		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L
PK 70/80 BREI 80x73x87 h cm 136 Kg 0,8 m³ **5.588 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca inox Electric tilting bratt pan, capacity 60 L, stainless steel well Sauteuse basculante électrique, capacité 60 L avec cuve en inox		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L
PK 70/80 BREIM 80x73x87 h cm 136 Kg 0,8 m³ **6.743 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca inox, motorizzata Electric tilting bratt pan, capacity 60 L, stainless steel well, motorized Sauteuse basculante électrique, capacité 60 L avec cuve en inox, motorisée		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L

elementi neutri

neutral units

elements neutres

PK 70/40 PL-T 40x73x25 h cm 25 Kg 0,2 m³ **518 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
PK 70/40 PL 40x73x87 h cm 41 Kg 0,4 m³ **864 €**	Elemento neutro su vano aperto Neutral unit on open cabinet Element neutre sur placard ouvert	
PK 70/40 PL-P 40x73x87 h cm 44 Kg 0,4 m³ **1.053 €**	Elemento neutro su vano con porta Neutral unit on cabinet with door Element neutre sur coffre 1 porte	

elementi neutri
neutral units
elements neutres

PK 70/80 PL-T 80x73x25 h cm 34 Kg 0,4 m³ **710 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
PK 70/80 PL 80x73x87 h cm 50 Kg 0,8 m³ **1.172 €**	Elemento neutro su vano aperto Neutral unit on open cabinet Element neutre sur placard ouvert	
PK 70/80 PL-P 80x73x87 h cm 70 Kg 0,8 m³ **1.570 €**	Elemento neutro su vano con porte Neutral unit on cabinet with doors Element neutre sur coffre 2 portes	
PK 70/40 PLC-T 40x73x25 h cm 32 Kg 0,2 m³ **657 €**	Elemento neutro con 1 cassetto, versione top Neutral unit with 1 drawer, top version Element neutre avec 1 tiroir, top	
PK 70/40 PLC 40x73x87 h cm 48 Kg 0,4 m³ **1.005 €**	Elemento neutro con 1 cassetto su vano aperto Neutral unit with 1 drawer on open cabinet Element neutre avec 1 tiroir sur placard ouvert	
PK 70/40 PLC-P 40x73x87 h cm 51 Kg 0,4 m³ **1.203 €**	Elemento neutro con 1 cassetto su vano con porta Neutral unit with 1 drawer on cabinet with door Element neutre avec 1 tiroir sur coffre 1 porte	
PK 70/80 PLC-T 80x73x25 h cm 50 Kg 0,4 m³ **896 €**	Elemento neutro con 1 cassetto, versione top Neutral unit with 1 drawer, top version Element neutre avec 1 tiroir, top	
PK 70/80 PLC 80x73x87 h cm 66 Kg 0,8 m³ **1.349 €**	Elemento neutro con 1 cassetto su vano aperto Neutral unit with 1 drawer on open cabinet Element neutre avec 1 tiroir sur placard ouvert	
PK 70/80 PLC-P 80x73x87 h cm 72 Kg 0,8 m³ **1.748 €**	Elemento neutro con 1 cassetto su vano con porte Neutral unit with 1 drawer on cabinet with doors Element neutre avec 1 tiroir sur coffre 2 portes	
PK 70/80 LA 80x73x87 h cm 39 Kg 0,8 m³ **1.994 €**	Lavatorio su vano aperto Sink on open cabinet Plonge sur placard ouvert	

elementi neutri
neutral units
elements neutres

PK 70/80 LA-P 80x73x87 h cm 42 Kg 0,8 m³ **2.392 €**	Lavatorio su vano con porte Sink on cabinet with doors Plonge sur coffre 2 portes	

basi
cabinets
supports

PK 70/40 B 40x73x62 h cm 16 Kg **368 €**	Base aperta Open cabinet Placard ouvert	
PK 70/80 B 80x73x62 h cm 30 Kg **484 €**	Base aperta Open cabinet Placard ouvert	
PK 70/120 B 120x73x62 h cm 46 Kg **758 €**	Base aperta Open cabinet Placard ouvert	
PK 70/80 BE 80x73x62 h cm 40 kg **1.306 €**	Base calda GN 1/1 Warm cabinet GN 1/1 Coffre chaud GN 1/1	 **0,76 kW** *220-240V 50-60Hz*

zoccolature
plinth
plinthe

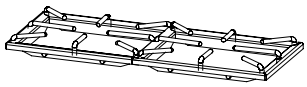
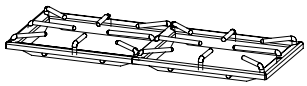
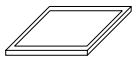
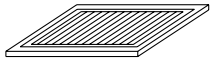
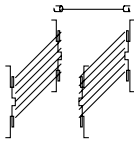
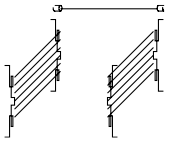
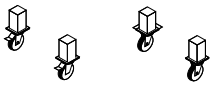
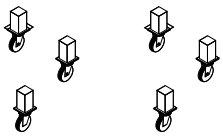
PK 40/ZFT **74 €**	Zoccolo per modulo da 40 cm, top Plinth for 40 cm module, top Plinthe pour 40 cm module, top	 40 cm
PK 80/ZFT **110 €**	Zoccolo per modulo da 80 cm, top Plinth for 80 cm module, top Plinthe pour 80 cm module, top	 80 cm
PK 120/ZFT **135 €**	Zoccolo per modulo da 120 cm, top Plinth for 120 cm module, top Plinthe pour 120 cm module, top	 120 cm

zoccolature
plinth
plinthe

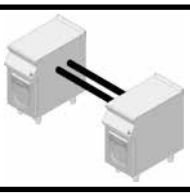
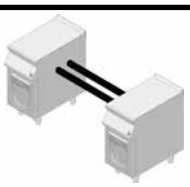
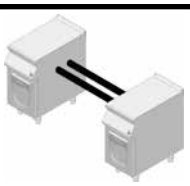
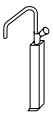
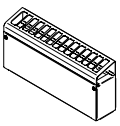
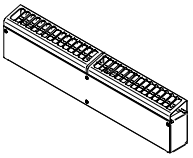
PK 40/ZF	Zoccolo per modulo da 40 cm	
	Plinth for 40 cm module	
142 €	Plinthe pour 40 cm module	
PK 80/ZF	Zoccolo per modulo da 80 cm	
	Plinth for 80 cm module	
153 €	Plinthe pour 80 cm module	
PK 120/ZF	Zoccolo per modulo da 120 cm	
	Plinth for 120 cm module	
172 €	Plinthe pour 120 cm module	
PK 160/ZF	Zoccolo per modulo da 160 cm	
	Plinth for 160 cm module	
185 €	Plinthe pour 160 cm module	
PK 200/ZF	Zoccolo per modulo da 200 cm	
	Plinth for 200 cm module	
199 €	Plinthe pour 200 cm module	
PK 240/ZF	Zoccolo per modulo da 240 cm	
	Plinth for 240 cm module	
212 €	Plinthe pour 240 cm module	
PK 70/ZLT	Zoccolo laterale, per modelli top	
	Side plinth, for top models	
96 €	Plinthe laterale, pour version top	
PK 70/ZL	Zoccolo laterale	
	Side plinth	
116 €	Plinthe laterale	
PK 140/ZLP	Zoccolo larerale passante	
	Pass- through side plinth	
143 €	Plinthe laterale traversante	
PK GZ	Giunzione zoccolatura	
	Plinth junction	
51 €	Plinthe d'union	

pratika 700

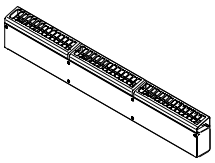
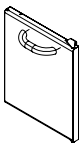
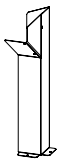
accessori generali
general accessories
accessories generales

PK 70/G-INOX	Griglia fuochi acciaio inox, 2 fuochi	
	Stainless steel burner grill, 2 burners	
250 €	Grille feues inox, 2 brûleurs	
PK 70/G-INOX 2F	Aggiunta per sostituzione griglia in acciaio inox su piano di cottura 2 fuochi	
	Supplement for substitution of stainless steel grid on boiling top, 2 burners	
138 €	Majoration pour remplacement grille en acier inox sur cuisinière 2 brûleurs	
PK 70/PL 1F 26,8x32x3,5 h cm	Piastra bistecchiera liscia, 1 fuoco	
	Plane plate, 1 burner	
121 €	Plaque lisse, 1 feu	
PK 70/PR 2F 55,8x32x4,7 h cm	Piastra bistecchiera rigata, 2 fuochi	
	Grooved plate, 2 burners	
212 €	Plaque nervurée, 2 feus	
PK RG 1/1 10x60x32 h cm	Coppia reggigriglie GN 1/1 per 6 griglie	
	Set of try slides GN 1/1 for 6 grids	
202 €	Couple des échelles GN 1/1 pour 6 niveaux	
PK RG 2/1 15x60x32 h cm	Coppia reggigriglie GN 2/1 per 6 griglie	
	Set of try slides GN 2/1 for 6 grids	
233 €	Couple des échelles GN 2/1 pour 6 niveaux	
PK KC 1/1 39x60x46 h cm	Kit cassetti GN 1/1 h 150	
	Drawers' kit GN 1/1 h 150	
800 €	Kit tiroirs GN 1/1 h 150	
PK KR 2+2	Kit ruote 2+2 con freno (da richiedere all'ordine)	
	Set of 2+2 wheels with brake (to be requested at the order)	
290 €	Roulettes 2+2 avec frein (à demander au moment de la commande)	
PK KR 3+3	Kit ruote 3+3 con freno (da richiedere all'ordine)	
	Set of 3+3 wheels with brake (to be requested at order)	
432 €	Roulettes 3+3 avec frein (à demander au moment de la commande)	
PK KSP 40	Kit supporto a ponte da 40 L	
	Bridge system supports 40 L	
256 €	Kit pour montage à pont 40 L	

accessori generali
general accessories
accessories generales

PK KSP 80 **354 €**	Kit supporto a ponte da 80 L Bridge system supports 80 L Kit pour montage à pont 80 L	
PK KSP 100 **441 €**	Kit supporto a ponte da 100 L Bridge system supports 100 L Kit pour montage à pont 100 L	
PK KSP 120 **529 €**	Kit supporto a ponte da 120 L Bridge system supports 120 L Kit pour montage à pont 120 L	
PK KSP 160 **702 €**	Kit supporto a ponte da 160 L Bridge system supports 160 L Kit pour montage à pont 160 L	
PK PA/40 40x17x4 h cm **210 €**	Piano proporzionato 40 cm (da richiedere all'ordine) Plateshelf 40 cm (request at order) Tablette de dressage 40 cm (sur demande)	
PK PA/80 80x17x4 h cm **247 €**	Piano proporzionato 80 cm (da richiedere all'ordine) Plateshelf 80 cm (request at order) Tablette de dressage 80 cm (sur demande)	
PK PA/120 120x17x4 h cm **280 €**	Piano proporzionato 120 cm (da richiedere all'ordine) Plateshelf 120 cm (request at order) Tablette de dressage 120 cm (sur demande)	
PK CA **434 €**	Colonnina acqua fissaggio sul piano (da richiedere all'ordine) Water tap to be fixed on the top (request at order) Colonne eau à fixer au plan (sur demande)	
PK 40 PRCAM **226 €**	Prolunga camino 40 cm Flue extension 40 cm Rallonge cheminée 40 cm	
PK 80 PRCAM **245 €**	Prolunga camino 80 cm Flue extension 80 cm Rallonge cheminée 80 cm	

accessori generali
general accessories
accessories generales

PK 120 PRCAM **273 €**	Prolunga camino 120 cm Flue extension 120 cm Rallonge cheminée 120 cm	
PK 40P 40x9,6x46 h cm **204 €**	Portina destra e sinistra per moduli da 40 e 80 cm Right and left door for 40 and 80 cm models Porte à droite et à gauche pour les modules de 40 et 80 cm	
PK 70 PL DX 77,55x74,4x3 h cm **642 €**	Pannello laterale per soluzioni contrapposte lato dx Side panel for back to back equipment, right side Panneau latéral pour appareils en contraposition côté droite	
PK 70 PL SX 77,55x74,4x3 h cm **642 €**	Pannello laterale per soluzioni contrapposte lato sx Side panel for back to back equipment, left side Panneau latéral pour appareils en contraposition côté gauche	
PK PCA **56 €**	Pannello copertura allacciamento gas/ele per modelli su vano ad esclusione di FRG/E, CPG/E, BRG/E, PG/E e GRACQG/E (da richiedere all'ordine) Cover panel for gas and electrical connection for model on cabinet except for FRG/E, CPG/E, BRG/E, PG/E and GRACQG/E (to be requested at order) Panneau de couverture du raccord gaz/électricité pour modéle sur placard sauf: FRG/E, CPG/E, BRG/E, PG/E et GRACQG/E (à demander au moment de la commande)	

modular cooking
pratika
-
price list
-
900

cucine a gas

gas ranges

cuisinières à gaz

PK 90/40 PCGB-T 40x90x25 h cm 47 Kg 0,25 m³ **1.361 €**	Cucina gas, versione top, 2 fuochi, bacinelle smaltate Gas range top version, 2 burners, enamelled containers Cuisinière à gaz, 2 brûleurs, bacs émaillés, top	1x5,5 kW 1x7,5 kW **13 kW Tot**
PK 90/40 PCGB 40x90x87 h cm 71 Kg 0,5 m³ **1.699 €**	Cucina gas su vano aperto, 2 fuochi, bacinelle smaltate Gas range on open cabinet, 2 burners, enamelled containers Cuisinière à gaz sur placard ouvert, 2 brûleurs, bacs émaillés	1x5,5 kW 1x7,5 kW **13 kW Tot**
PK 90/40 PCGB-P 40x90x87 h cm 74 Kg 0,5 m³ **1.883 €**	Cucina gas su vano con porta, 2 fuochi, bacinelle smaltate Gas range on cabinet with door, 2 burners, enamelled containers Cuisinière à gaz sur coffre 1 porte, 2 brûleurs, bacs émaillés	1x5,5 kW 1x7,5 kW **13 kW Tot**
PK 90/80 PCGB-T 80x90x25 h cm 89 Kg 0,5 m³ **2.241 €**	Cucina gas versione top, 4 fuochi, bacinelle smaltate Gas range top version, 4 burners, enamelled containers Cuisinière à gaz top, 4 brûleurs, bacs émaillés	2x5,5 kW 2x7,5 kW **26 kW Tot**
PK 90/80 PCGB 80x90x87 h cm 117 Kg 1 m³ **2.702 €**	Cucina gas su vano aperto, 4 fuochi, bacinelle smaltate Gas range on open cabinet, 4 burners, enamelled containers Cuisinière à gaz sur placard ouvert, 4 brûleurs, bacs émaillés	2x5,5 kW 2x7,5 kW **26 kW Tot**
PK 90/80 PCGB-P 80x90x87 h cm 120 Kg 1 m³ **3.073 €**	Cucina gas su vano con porte, 4 fuochi, bacinelle smaltate Gas range on cabinet with doors, 4 burners, enamelled containers Cuisinière à gaz sur coffre 2 portes, 4 brûleurs, bacs émaillés	2x5,5 kW 2x7,5 kW **26 kW Tot**
PK 90/120 PCGB-T 120x90x25 h cm 124 Kg 1 m³ **3.109 €**	Cucina gas, versione top, 6 fuochi, bacinelle smaltate Gas range top version, 6 burners, enamelled containers Cuisinière à gaz, 6 brûleurs, bacs émaillés, top	4x5,5 kW 2x7,5 kW **37 kW Tot**
PK 90/120 PCGB 120x90x87 h cm 158 Kg 1,5 m³ **3.776 €**	Cucina gas su vano aperto, 6 fuochi, bacinelle smaltate Gas range on open cabinet, 6 burners, enamelled containers Cuisinière à gaz sur placard ouvert, 6 brûleurs, bacs émaillés	4x5,5 kW 2x7,5 kW **37 kW Tot**
PK 90/120 PCGB-P 120x90x87 h cm 161 Kg 1,5 m³ **4.341 €**	Cucina gas su vano con porte, 6 fuochi, bacinelle smaltate Gas range on cabinet with doors, 6 burners, enamelled containers Cuisinière à gaz sur coffre 2 portes, 6 brûleurs, bacs émaillés	4x5,5 kW 2x7,5 kW **37 kW Tot**
PK 90/80 CFGB 80x90x87 h cm 181 Kg 1 m³ **3.629 €**	Cucina gas 4 fuochi, forno a gas, bacinelle smaltate Gas range, 4 burners, gas oven, enamelled containers Cuisinière à gaz, 4 brûleurs, four gaz, bacs émaillés	2x5,5 kW 2x7,5 kW 8 kW **34 kW Tot**

cucine a gas
gas ranges
cuisinières à gaz

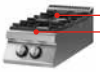
PK 90/120 CFGB 120x90x87 h cm 251 Kg 1,5 m³ **5.131 €**	Cucina gas 6 fuochi, forno a gas, bacinelle smaltate Gas range, 6 burners, gas oven, enamelled containers Cuisinière à gaz, 6 brûleurs, four gaz, bacs émaillés	4x5,5 kW 2x7,5 kW 8 kW **45 kW Tot**
PK 90/120 CFGGB 120x90x87 h cm 249 Kg 1,5 m³ **5.406 €**	Cucina gas 6 fuochi, forno a gas maxi, bacinelle smaltate Gas range, 6 burners, large gas oven, enamelled containers Cuisinière à gaz, 6 brûleurs, four gaz maxi, bacs émaillés	4x5,5 kW 2x7,5 kW 12 kW **49 kW Tot**
PK 90/80 CFGEB 80x90x87 h cm 176 Kg 1 m³ **4.017 €**	Cucina gas 4 fuochi, forno elettrico, bacinelle smaltate Gas range, 4 burners, electric oven, enamelled containers Cuisinière à gaz, 4 brûleurs, four électrique, bacs émaillés	2x5,5 kW 2x7,5 kW **26 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*
PK 90/80 CFGEBV 80x90x87 h cm 176 Kg 1 m³ **4.211 €**	Cucina gas 4 fuochi, forno elettrico a convezione, bacinelle smaltate Gas range, 4 burners, electric convection oven, enamelled containers Cuisinière à gaz, 4 brûleurs, four électrique à convection, bacs émaillés	2x5,5 kW 2x7,5 kW **26 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*
PK 90/120 CFGEB 120x90x87 h cm 246 Kg 1,5 m³ **5.363 €**	Cucina gas 6 fuochi, forno elettrico, bacinelle smaltate Gas range, 6 burners, electric oven, enamelled containers Cuisinière à gaz, 6 brûleurs, four électrique, bacs émaillés	4x5,5 kW 2x7,5 kW **37 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*
PK 90/120 CFGEBV 120x90x87 h cm 246 Kg 1,5 m³ **5.556 €**	Cucina gas 6 fuochi, forno elettrico a convezione, bacinelle smaltate Gas range, 6 burners, electric convection oven, enamelled containers Cuisinière à gaz, 6 brûleurs, four électrique à convection, bacs émaillés	4x5,5 kW 2x7,5 kW **37 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*
GT/1F 34,7x34,7x4 h cm **138 €**	Aggiunta per sostituzione griglia ghisa con griglia acciaio inox per fuoco (da richiedere all'ordine) Supplement for substitution of cast iron grill with stainless steel grill per burner (to be requested at order) Majoration pour remplacement grille en fonte avec grille inox pour gaz (à démander au moment de la commande)	

Tutti i modelli PK 90/... PCGB... possono essere equipaggiati con bacinelle in acciaio inox - sovrapprezzo 129 € ogni 2 fuochi
All models PK 90/... PCGB... can be equipeed with stainless steel containers - extra price 129 € each 2-burners
Tous les modèles PK 90/... PCGB... peuvent être équipés avec bacs en acier inox - supplément 129 € chaque 2 feux

cucine a gas su piano stampato

gas ranges on pressed worktop

cuisinières à gaz sur plan embouti

PK 90/40 PCG-T 40x90x25 h cm 47 Kg 0,25 m³ **1.506 €**	Cucina gas, versione top, 2 fuochi, piano stampato Gas range top version, 2 burners, pressed worktop Cuisinière à gaz, 2 brûleurs, plan embouti, top	 1x10 kW 1x6 kW **16 kW Tot**
PK 90/40 PCG 40x90x87 h cm 71 Kg 0,5 m³ **1.986 €**	Cucina gas su vano aperto, 2 fuochi, piano stampato Gas range on open cabinet, 2 burners, pressed worktop Cuisinière à gaz sur placard ouvert, 2 brûleurs, plan embouti	1x10 kW 1x6 kW **16 kW Tot**
PK 90/40 PCG-P 40x90x87 h cm 74 Kg 0,5 m³ **2.184 €**	Cucina gas su vano con porta, 2 fuochi, piano stampato Gas range on cabinet with door, 2 burners, pressed worktop Cuisinière à gaz sur coffre 1 porte, 2 brûleurs, en embouti	1x10 kW 1x6 kW **16 kW Tot**
PK 90/80 PCG-T 80x90x25 h cm 89 Kg 0,5 m³ **2.455 €**	Cucina gas versione top, 4 fuochi, piano stampato Gas range top version, 4 burners, pressed worktop Cuisinière à gaz top, 4 brûleurs, en embouti	3x10 kW 1x6 kW **36 kW Tot**
PK 90/80 PCG 80x90x87 h cm 117 Kg 1 m³ **2.966 €**	Cucina gas su vano aperto, 4 fuochi, piano stampato Gas range on open cabinet, 4 burners, pressed worktop Cuisinière à gaz sur placard ouvert, 4 brûleurs, en embouti	3x10 kW 1x6 kW **36 kW Tot**
PK 90/80 PCG-P 80x90x87 h cm 120 Kg 1 m³ **3.364 €**	Cucina gas su vano con porte, 4 fuochi, piano stampato Gas range on cabinet with doors, 4 burners, pressed worktop Cuisinière à gaz sur coffre 2 portes, 4 brûleurs, en embouti	3x10 kW 1x6 kW **36 kW Tot**
PK 90/80 CFG 80x90x87 h cm 181 Kg 1 m³ **3.969 €**	Cucina gas 4 fuochi, forno a gas, piano stampato Gas range, 4 burners, gas oven, pressed worktop Cuisinière à gaz, 4 brûleurs, four gaz, en embouti	3x10 kW 1x6 kW 8 kW **44 kW Tot**
PK 90/80 CFGE 80x90x87 h cm 176 Kg 1 m³ **4.448 €**	Cucina gas 4 fuochi, forno elettrico, piano stampato Gas range, 4 burners, electric oven, pressed worktop Cuisinière à gaz, 4 brûleurs, four électrique, en embouti	3x10 kW 1x6 kW **36 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*
PK 90/80 CFGEV 80x90x87 h cm 176 Kg 1 m³ **4.616 €**	Cucina gas 4 fuochi, forno elettrico a convezione, piano stampato Gas range, 4 burners, electric convection oven, pressed worktop Cuisinière à gaz, 4 brûleurs, four électrique à convection, en embouti	3x10 kW 1x6 kW **36 kW Tot** **6 kW Tot** *380-415V 3N 50-60Hz*

Per cucine a gas su piano stampato: PK 90/PL 1F - piastra bistecchiera liscia 1 fuoco (232 €); PK 90/PR 1F - piastra bistecchiera rigata 1 fuoco (156 €)

For gas ranges on pressed top: PK 90/PL 1F - flate plate 1 burner (232 €); PK 90/PR 1F - grooved plate 1 burner (156 €)

Pour cuisinières à gaz sur plan embouti: PK 90/PL 1F - plaque lisse 1 feu (232 €); PK 90/PR 1F - plaque nervurée 1 feu (156 €)

tuttapiastra gas
gas solid tops
plaque coup-de-feu gaz

PK 90/80 TPG-T 80x90x25 h cm 125 Kg 0,5 m³ **2.438 €**	Tuttapiastra gas, versione top Gas solid top, top version Plaque coup-de-feu gaz, top	 1x12 kW (p) **12 kW Tot**
PK 90/80 TPG 80x90x87 h cm 150 Kg 1 m³ **2.781 €**	Tuttapiastra gas su vano aperto Gas solid top on open cabinet Plaque coup-de-feu gaz sur placard ouvert	 1x12 kW (p) **12 kW Tot**
PK 90/80 TPG-P 80x90x87 h cm 155 Kg 1 m³ **3.158 €**	Tuttapiastra gas su vano con porte Gas solid top on cabinet with doors Plaque coup-de-feu gaz sur coffre 2 portes	 1x12 kW (p) **12 kW Tot**
PK 90/80 TPFG 80x90x87 h cm 231 Kg 1 m³ **4.129 €**	Tuttapiastra gas su forno a gas Gas solid top on gas oven Plaque coup-de-feu gaz sur four gaz	 1x12 kW (p) 8 kW **20 kW Tot**
PK 90/120 TPFGB 120x90x87 h cm 301 Kg 1,5 m³ **5.371 €**	Tuttapiastra gas + 2 fuochi su forno a gas Gas solid top + 2 burners on gas oven Plaque coup-de-feu gaz + 2 brûleurs sur four gaz	 1x12 (p) 1x5,5 (f) 1x7,5 (f) 8 kW **33 kW Tot**
PK 90/80 TPPCGB-T 80x90x25 h cm 125 Kg 0,5 m³ **3.175 €**	Tuttapiastra gas + 2 fuochi, versione top Gas solid top + 2 burners, top version Plaque coup-de-feu gaz + 2 brûleurs, top	 1x7 (p) 1x5,5 (f) 1x7,5 (f) **20 kW Tot**
PK 90/80 TPPCGB 80x90x87 h cm 150 Kg 1 m³ **3.628 €**	Tuttapiastra gas + 2 fuochi su vano aperto Gas solid top + 2 burners on open cabinet Plaque coup-de-feu gaz + 2 brûleurs sur placard ouvert	 1x7 (p) 1x5,5 (f) 1x7,5 (f) **20 kW Tot**
PK 90/80 TPPCGB-P 80x90x87 h cm 155 Kg 1 m³ **4.004 €**	Tuttapiastra gas + 2 fuochi su vano con porte Gas solid top + 2 burners on cabinet with doors Plaque coup-de-feu gaz + 2 brûleurs sur coffre 2 portes	 1x7 (p) 1x5,5 (f) 1x7,5 (f) **20 kW Tot**
PK 90/80 TPPCFGB 80x90x87 h cm 201 Kg 1 m³ **4.645 €**	Tuttapiastra gas + 2 fuochi su forno a gas Gas solid top + 2 burners on gas oven Plaque coup-de-feu gaz + 2 brûleurs sur four gaz	 1x7 (p) 1x5,5 (f) 1x7,5 (f) 8 kW **28 kW Tot**
PK 90/120 TPPCG2B-T 120x90x25 h cm 140 Kg 1 m³ **4.112 €**	Tuttapiastra gas + 4 fuochi, versione top Gas solid top + 4 burners, top version Plaque coup-de-feu gaz + 4 brûleurs, top	 1x7 (p) 2x5,5 (f) 2x7,5 (f) **33 kW Tot**

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

tuttapiastra gas
gas solid tops
plaque coup-de-feu gaz

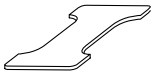
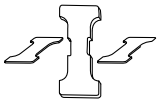
PK 90/120 TPPCG2B 120x90x87 h cm 150 Kg 1,5 m³ **4.776 €**	Tuttapiastra gas + 4 fuochi su vano aperto Gas solid top + 4 burners on open cabinet Plaque coup-de-feu gaz + 4 brûleurs sur placard ouvert	1x7 (p) 2x5,5 (f) 2x7,5 (f) **33 kW Tot**
PK 90/120 TPPCG2B-P 120x90x87 h cm 155 Kg 1,5 m³ **5.345 €**	Tuttapiastra gas + 4 fuochi su vano con porte Gas solid top + 4 burners on cabinet with doors Plaque coup-de-feu gaz + 4 brûleurs sur coffre 2 portes	1x7 (p) 2x5,5 (f) 2x7,5 (f) **33 kW Tot**
PK 90/120 TPPCFG2B 120x90x87 h cm 170 Kg 1,5 m³ **5.833 €**	Tuttapiastra gas + 4 fuochi su forno a gas Gas solid top + 4 burners on gas oven Plaque coup-de-feu gaz + 4 brûleurs sur four gaz	1x7 (p) 2x5,5 (f) 2x7,5 (f) 8 kW **41 kW Tot**

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

cucine elettriche, piastre quadre
electric ranges, square plates
cuisinières électriques, plaques carrées

PK 90/40 PCES-T 40x90x25 h cm 38 Kg 0,25 m³ **1.954 €**	Cucina elettrica, 2 piastre quadre, versione top Electric range, 2 square plates, top version Cuisinière électrique, 2 plaques carrées, top	2x3,5 kW **7 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
PK 90/40 PCES 40x90x87 h cm 60 Kg 0,5 m³ **2.321 €**	Cucina elettrica, 2 piastre, su vano aperto Electric range, 2 square plates, on open cabinet Cuisinière électrique, 2 plaques carrées, sur placard ouvert	2x3,5 kW **7 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
PK 90/40 PCES-P 40x90x87 h cm 63 Kg 0,5 m³ **2.510 €**	Cucina elettrica, 2 piastre, su vano con porta Electric range, 2 square plates, on cabinet with door Cuisinière électrique, 2 plaques carrées, sur coffre 1 porte	2x3,5 kW **7 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
PK 90/80 PCES-T 80x90x25 h cm 60 Kg 0,5 m³ **3.016 €**	Cucina elettrica, 4 piastre, versione top Electric range, 4 square plates, top version Cuisinière électrique, 4 plaques carrées, top	4x3,5 kW **14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 PCES 80x90x87 h cm 89 Kg 1 m³ **3.470 €**	Cucina elettrica, 4 piastre quadre, su vano aperto Electric range, 4 square plates, on open cabinet Cuisinière électrique, 4 plaques carrées, sur placard ouvert	4x3,5 kW *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 PCES-P 80x90x87 h cm 92 Kg 1 m³ **3.845 €**	Cucina elettrica, 4 piastre quadre, su vano con porte Electric range, 4 plates square, on cabinet with doors Cuisinière électrique, 4 plaques carrées, sur coffre 2 portes	4x3,5 kW *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

cucine elettriche, piastre quadre
electric ranges, square plates
cuisinières électriques, plaques carrées

PK 90/80 CFES 80x90x87 h cm 176 Kg 1 m³ **5.113 €**	Cucina elettrica, 4 piastre quadre, su forno elettrico Electric range, 4 square plates, on electric oven Cuisiniere électrique, 4 plaques carrées, sur four électrique		4x3,5 kW 6 kW **20 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 CFESV 80x90x87 h cm 176 Kg 1 m³ **5.309 €**	Cucina elettrica, 4 piastre quadre, su forno elettrico a convezione Electric range, 4 square plates, on electric convection oven Cuisiniere électrique, 4 plaques carrées, sur four électrique à convection		4x3,5 kW 6 kW **20 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 IMP **57 €**	Inserto per piastre quadre Insert for square electric hotplates Insert pour plaques électriques carrées		
PK 90/80 IMP **196 €**	Inserto per piastre quadre Insert for square electric hotplates Insert pour plaques électriques carrées		

piani di cottura in vetroceramica
ceramic plates
plaques en vitrocéramique

PK 90/40 PVE-T 40x90x25 h cm 47 Kg 0,25 m³ **2.400 €**	Piano di cottura in vetroceramica, versione top Ceramic plate, top version Plaque en vitrocéramique, top		2x3,4 kW **6,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
PK 90/40 PVE 40x90x87 h cm 61 Kg 0,5 m³ **2.744 €**	Piano di cottura in vetroceramica, su vano aperto Ceramic plate, on open cabinet Plaque en vitrocéramique, sur placard ouvert		2x3,4 kW **6,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
PK 90/40 PVE-P 40x90x87 h cm 64 Kg 0,5 m³ **2.932 €**	Piano di cottura in vetroceramica, su vano con porta Ceramic plate, on cabinet with door Plaque en vitrocéramique, sur coffre 1 porte		2x3,4 kW **6,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
PK 90/80 PVE-T 80x90x25 h cm 89 Kg 0,5 m³ **3.856 €**	Piano di cottura in vetroceramica, versione top Ceramic plate, top version Plaque en vitrocéramique, top		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 PVE 80x90x87 h cm 95 Kg 1 m³ **4.301 €**	Piano di cottura in vetroceramica, su vano aperto Ceramic plate, on open cabinet Plaque en vitrocéramique, sur placard ouvert		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura in vetroceramica
ceramic plates
plaques en vitrocéramique

PK 90/80 PVE-P 80x90x87 h cm 98 Kg 1 m³ **4.669 €**	Piano di cottura in vetroceramica, su vano con porte Ceramic plate, on cabinet with doors Plaque en vitrocéramique, sur coffre 2 portes		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 CFVE 80x90x87 h cm 176 Kg 1 m³ **5.828 €**	Piano di cottura in vetroceramica, su forno elettrico Ceramic plate, on electric oven Cuisinière électrique, plaque en vitrocéramique, sur four électrique		4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 CFVEV 80x90x87 h cm 176 Kg 1 m³ **6.018 €**	Piano di cottura in vetroceramica, su forno elettrico a convezione Ceramic plate, on electric convection oven Plaque en vitrocéramique, sur four électrique à convection		4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura induzione
induction plate
plaques à induction

PK 90/40 IND-T 40x90x25 h cm 42 Kg 0,25 m³ **8.662 €**	Piano di cottura a induzione, versione top Induction plate, top version Plaque à induction, top		2x5 kW **10 kW Tot** *380-415V 3N 50-60Hz*
PK 90/40 IND 40x90x87 h cm 50 Kg 0,5 m³ **8.998 €**	Piano di cottura a induzione, su vano aperto Induction plate, on open cabinet Plaque à induction, sur placard ouvert		2x5 kW **10 kW Tot** *380-415V 3N 50-60Hz*
PK 90/40 IND-P 40x90x87 h cm 53 Kg 0,5 m³ **9.184 €**	Piano di cottura a induzione, su vano con porta Induction plate, on cabinet with door Plaque à induction, sur coffre 1 porte		2x5 kW **10 kW Tot** *380-415V 3N 50-60Hz*
PK 90/80 IND-T 80x90x25 h cm 86 Kg 0,5 m³ **13.812 €**	Piano di cottura a induzione, versione top Induction plate, top version Plaque à induction, top		4x5 kW **20 kW Tot** *380-415V 3N 50-60Hz*
PK 90/80 IND 80x90x87 h cm 156 Kg 1 m³ **14.257 €**	Piano di cottura a induzione, su vano aperto Induction plate, on open cabinet Plaque à induction, sur placard ouvert		4x5 kW **20 kW Tot** *380-415V 3N 50-60Hz*
PK 90/80 IND-P 80x90x87 h cm 159 Kg 1 m³ **14.626 €**	Piano di cottura a induzione, su vano con porte Induction plate, on cabinet with doors Plaque à induction, sur coffre 2 portes		4x5 kW **20 kW Tot** *380-415V 3N 50-60Hz*

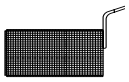
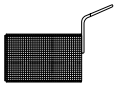
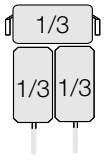
piani di cottura a induzione
induction plates
plaques à induction

PK 90/40 INDW-T 40x90x25 h cm 50 Kg 0,25 m³ **5.505 €**	Wok induzione, versione top Induction wok, top version Wok à induction, top		1x5 kW **5 kW Tot** *380-415V 3N 50-60Hz*
PK 90/40 INDW 40x90x87 h cm 86 Kg 0,5 m³ **5.848 €**	Wok induzione, su vano aperto Induction wok, on open cabinet Wok à induction, sur placard ouvert		1x5 kW **5 kW Tot** *380-415V 3N 50-60Hz*
PK 90/40 INDW-P 40x90x87 h cm 89 Kg 0,5 m³ **6.041 €**	Wok induzione, su vano con porta Induction wok, on cabinet with door Wok à induction, sur coffre 1 porte		1x5 kW **5 kW Tot** *380-415V 3N 50-60Hz*

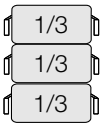
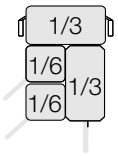
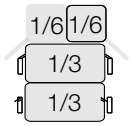
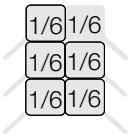
tuttapiastra elettrici
electric solid top
plaques coup-de-feu électriques

PK 90/80 TPE-T 80x90x25 h cm 106 Kg 0,5 m³ **3.952 €**	Tuttapiastra elettrico, 4 zone di cottura, versione top Electric solid top, 4 cooking zones, top version Plaque coup-de-feu électrique, 4 zones de cuisson, top		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 TPE 80x90x87 h cm 126 Kg 1 m³ **4.298 €**	Tuttapiastra elettrico, 4 zone di cottura, su vano aperto Electric solid top, 4 cooking zones, on open cabinet Plaque coup-de-feu électrique, 4 zones de cuisson, sur placard ouvert		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 TPE-P 80x90x87 h cm 129 Kg 1 m³ **4.673 €**	Tuttapiastra elettrico, 4 zone di cottura, su vano con porte Electric solid top, 4 cooking zones, on cabinet with doors Plaque coup-de-feu électrique, 4 zones de cuisson, sur coffre 2 portes		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 TPFE 80x90x87 h cm 196 Kg 1 m³ **6.065 €**	Tuttapiastra elettrico, 4 zone di cottura, su forno elettrico Electric solid top, 4 cooking zones, on electric oven Plaque coup-de-feu électrique, 4 zones de cuisson, sur four électrique		4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 TPFEV 80x90x87 h cm 196 Kg 1 m³ **6.262 €**	Tuttapiastra elettrico, 4 zone di cottura, su forno elettrico a convezione Electric solid top, 4 cooking zones, on electric convection oven Plaque coup-de-feu électrique, 4 zones de cuisson, sur four électrique à convection		4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

cuocipasta
pasta cookers
cuiseurs à pâtes

PK 90/40 CPGS 40x90x87 h cm 98 Kg 0,5 m³ **3.056 €**	Cuocipasta gas 1 vasca GN 1/1, capacità 40 L, *Cesti esclusi* Gas pasta cooker, 1 well GN 1/1, capacity: 40 L, *Basket excluded* Cuiseur à pâtes gaz, 1 cuve GN 1/1, capacité 40 L, *Paniers exclus*	**11,8 kW Tot** 40 L x1
PK 90/40 CPES 40x90x87 h cm 98 Kg 0,5 m³ **3.082 €**	Cuocipasta elettrico 1 vasca GN 1/1, capacità 40 L, *Cesti esclusi* Electric pasta cooker, 1 well GN 1/1, capacity: 40 L, *Basket excluded* Cuiseur à pâtes électrique, 1 cuve GN 1/1, capacité 40 L, *Paniers exclus*	**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 40 L x1
PK 90/80 CPGS 80x90x87 h cm 171 Kg 1 m³ **5.115 €**	Cuocipasta gas 2 vasche GN 1/1, capacità 40+40 L, *Cesti esclusi* Gas pasta cooker, 2 wells GN 1/1, capacity: 40+40 L, *Basket excluded* Cuiseur à pâtes gaz, 2 cuves GN 1/1, capacité 40+40 L, *Paniers exclus*	**23,6 kW Tot** 40 L x2
PK 90/80 CPES 80x90x87 h cm 171 Kg 1 m³ **5.115 €**	Cuocipasta elettrico 2 vasche GN 1/1, capacità 40+40 L, *Cesti esclusi* Electric pasta cooker, 2 wells GN 1/1, capacity: 40+40 L, *Basket excluded* Cuiseur à pâtes électrique, 2 cuves GN 1/1, capacité 40+40 L, *Paniers exclus*	**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 40 L x2
PK CP/C 2 24x29x20 h cm **187 €**	Cesto da 1/2 orizzontale 1/2 horizontal basket Panier 1/2 horizontal	 max pasta/basket: 2 kg
PK CP/C 6 14x14x20 h cm **103 €**	Cesto da 1/6 1/6 basket Panier 1/6	max pasta/basket: 0,6 kg
PK CP/C 1/3 29x16x20 h cm **156 €**	Cesto da 1/3 orizzontale 1/3 horizontal basket Panier 1/3 horizontal	max pasta/basket: 1,2 kg
PK CP/C 3 14,5x29x20 h cm **156 €**	Cesto da 1/3 verticale 1/3 vertical basket Panier 1/3 vertical	 max pasta/basket: 1,2 kg
PK COP/CP3 **80 €**	Coperchio vasca 40 L Well inox lid 40 L Couvercle pour 40 L	
90KDC1 **467 €**	Kit cesti cuocipasta: 1 cesto da 1/3 orizzontale + 2 cesti da 1/3 verticali Pasta cooker basket kit: 1 x 1/3 horizontal basket + 2 x 1/3 vertical baskets Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 2 panier 1/3 vertical	 1 x PK CP/C 1/3 2 x PK CP/C 3

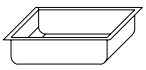
cuocipasta
pasta cookers
cuiseurs à pâtes

90KDC2 **467 €**	Kit cesti cuocipasta: 3 cesti da 1/3 orizzontale Pasta cooker basket kit: 3 x 1/3 horizontal basket Kit panier pour cuiseur à pâtes: 3 panier 1/3 horizontal		3 x PK CP/C 1/3
90KDC3 **517 €**	Kit cesti cuocipasta: 1 cesto da 1/3 verticale + 1 cesto da 1/3 orizzontale + 2 cesti da 1/6 Pasta cooker basket kit: 1x 1/3 horizontal basket + 1 x 1/3 vertical baskets + 2 x 1/6 baskets Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 1 panier 1/3 vertical + 2 panier 1/6		1 x PK CP/C 1/3 1 x PK CP/C 3 2 x PK CP/C 6
90KDC4 **517 €**	Kit cesti cuocipasta: 2 cesti da 1/6 + 2 cesti da 1/3 orizzontale Pasta cooker basket kit: 2 x 1/6 baskets + 2 x 1/3 horizontal basket Kit panier pour cuiseur à pâtes: 2 panier 1/6 + 2 panier 1/3 horizontal		2 x PK CP/C 6 2 x PK CP/C 1/3
90KDC5 **619 €**	Kit cesti cuocipasta: 6 cesti da 1/6 Pasta cooker basket kit: 6 x 1/6 baskets Kit panier pour cuiseur à pâtes: 6 panier 1/6		6 x PK CP/C 6

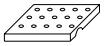
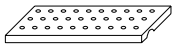
bagnomaria
bain maries
bain-marie

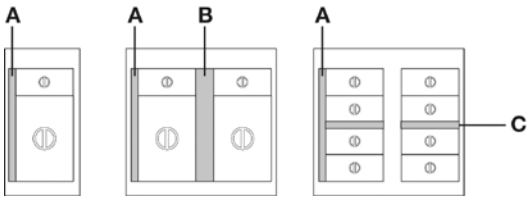
PK 90/40 BMG-T 40x90x25 h cm 40 Kg 0,25 m³ **1.724 €**	Bagnomaria gas, 1 bacinella GN 1/1 + 1/3, versione top Gas bain marie, 1 container GN 1/1 + 1/3, top version Bain-marie gaz, 1 bac GN 1/1 + 1/3, top		**3 kW Tot**
PK 90/40 BMG 40x90x87 h cm 52 Kg 0,5 m³ **2.061 €**	Bagnomaria gas, 1 bacinella GN 1/1 + 1/3, su vano aperto Gas bain marie, 1 container GN 1/1 + 1/3, on open cabinet Bain-marie gaz, 1 bac GN 1/1 + 1/3, sur placard ouvert		**3 kW Tot**
PK 90/40 BMG-P 40x90x87 h cm 55 Kg 0,5 m³ **2.246 €**	Bagnomaria gas, 1 bacinella GN 1/1 + 1/3, su vano con porta Gas bain marie, 1 container GN 1/1 + 1/3, on cabinet with door Bain-marie gaz, 1 bac GN 1/1 + 1/3, sur coffre 1 porte		**3 kW Tot**
PK 90/80 BMG-T 80x90x25 h cm 51 Kg 0,5 m³ **2.147 €**	Bagnomaria gas, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, versione top Gas bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, top version Bain-marie gaz, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, top		**6 kW Tot**
PK 90/80 BMG 80x90x87 h cm 101 Kg 1 m³ **2.590 €**	Bagnomaria gas, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano aperto Gas bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on open cabinet Bain-marie gaz, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur placard ouvert		**6 kW Tot**

bagnomaria
bain maries
bain-marie

PK 90/80 BMG-P 80x90x87 h cm 104 Kg 1 m³ **2.961 €**	Bagnomaria gas, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano con porte Gas bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on cabinet with doors Bain-marie gaz, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur coffre 2 portes	**6 kW Tot**
PK 90/40 BME-T 40x90x25 h cm 40 Kg 0,25 m³ **1.704 €**	Bagnomaria elettrico, 1 bacinella GN 1/1 + 1/3, versione top Electric bain marie, 1 container GN 1/1 + 1/3, top version Bain-marie électrique, 1 bac GN 1/1 + 1/3, top	**2,2 kW Tot** *220-240V 50-60Hz*
PK 90/40 BME 40x90x87 h cm 52 Kg 0,5 m³ **2.049 €**	Bagnomaria elettrico, 1 bacinella GN 1/1 + 1/3, su vano aperto Electric bain marie, 1 container GN 1/1 + 1/3, on open cabinet Bain-marie électrique, 1 bac GN 1/1 + 1/3, sur placard ouvert	**2,2 kW Tot** *220-240V 50-60Hz*
PK 90/40 BME-P 40x90x87 h cm 55 Kg 0,5 m³ **2.257 €**	Bagnomaria elettrico, 1 bacinella GN 1/1 + 1/3, su vano con porta Electric bain marie, 1 container GN 1/1 + 1/3, on cabinet with door Bain-marie électrique, 1 bac GN 1/1 + 1/3, sur coffre 1 porte	**2,2 kW Tot** *220-240V 50-60Hz*
PK 90/80 BME-T 80x90x25 h cm 51 Kg 0,5 m³ **2.375 €**	Bagnomaria elettrico, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, versione top Electric bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, top version Bain-marie électrique, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, top	**4,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 BME 80x90x87 h cm 76 Kg 1 m³ **2.788 €**	Bagnomaria elettrico, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano aperto Electric bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on open cabinet Bain-marie électrique, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur placard ouvert	**4,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 BME-P 80x90x87 h cm 91 Kg 1 m³ **2.977 €**	Bagnomaria elettrico, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano con porte Electric bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on cabinet with doors Bain-marie électrique, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur coffre 2 portes	**4,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK SSB **44 €**	Traversino Dividing Traverse	
BI-GN 1/3 H100 17,6x32,5x15 h cm **35 €**	Bacinella inox GN 1/3 Stainless steel container GN 1/3 Bac en acier inox GN 1/3	
BI-GN 1/1 H100 53x32,5x10 h cm **66 €**	Bacinella inox GN 1/1 Stainless steel container GN 1/1 Bac en acier inox GN 1/1	

bagnomaria
bain maries
bain-marie

CB-GN 1/3	Coperchio per bacinella GN 1/3	
	Lid for container GN 1/3	
30 €	Couvercle bac GN 1/3	
CB-GN 1/1	Coperchio per bacinella GN 1/1	
	Lid for container GN 1/1	
44 €	Couvercle bac GN 1/1	
PK 90/40 FF	Falso fondo forato per modulo da 40 cm	
	Perforated base plate for 40 cm unit	
119 €	Faux fond perforé pour module 40 cm	
PK 90/80 FF	Falso fondo forato per modulo da 80 cm	
	Perforated base plate for 80 cm unit	
195 €	Faux fond perforé pour module 80 cm	



A e B in dotazione
C= PK SSB

A and B included
C= PK SSB

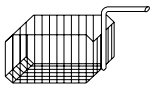
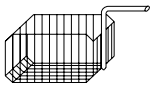
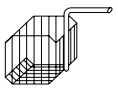
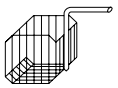
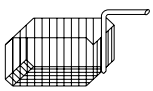
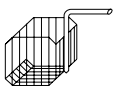
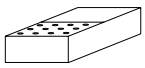
A et B en dotation
C= PK SSB

friggitrici
fryers
friteuse

PK 90/40 FRGS13 PW 40x90x87 h cm 107 Kg 0,5 m³	Friggitrice gas, 1 vasca, capacità 13 L, cesto incluso. Bacinella raccogli olio esclusa.	**12 kW Tot** max. potatoes/basket = 2 Kg frozen potatoes/h = 24/25 Kg 13 L x1
	Gas fryer, 1 well, 13 L capacity, basket included. External for oil drain-off pan excluded.	
2.630 €	Friteuse gaz, 1 cuve, capacité 13 L, panier inclus. Bac extérieur de récupération huile exclus.	
PK 90/80 FRGS13 PW 80x90x87 h cm 201 Kg 0,5 m³	Friggitrice gas, 2 vasche, capacità 13+13 L, cesti inclusi. Bacinella raccogli olio esclusa.	**24 kW Tot** max. potatoes/basket = 2 Kg frozen potatoes/h = 48/50 Kg 13 L x2
	Gas fryer, 2 wells, 13+13 L capacity, baskets included. External for oil drain-off pan excluded.	
4.826 €	Friteuse gaz, 2 cuves, capacité 13+13 L , paniers inclus. Bac extérieur de récupération huile exclus.	
PK 90/40 FRGS22 PW 40x90x87 h cm 107 Kg 0,5 m³	Friggitrice gas, 1 vasca, capacità 22 L, cesto incluso. Bacinella raccogli olio esclusa.	**20 kW Tot** max. potatoes/basket = 3 Kg frozen potatoes/h = 35/36 Kg 22 L x1
	Gas fryer, 1 well, 22 L capacity, basket included. External for oil drain-off pan excluded.	
3.042 €	Friteuse gaz, 1 cuve, capacité 22 L, panier inclus. Bac extérieur de récupération huile exclus.	

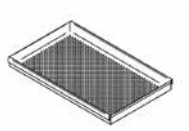
Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici
fryers
friteuse

PK 90/80 FRGS22 PW 80x90x87 h cm 201 Kg 0,5 m³ **5.586 €**	Friggitrice gas, 2 vasche, capacità 22+22 L, cesti inclusi. Bacinella raccogli olio esclusa. Gas fryer, 2 wells, 22+22 L capacity, baskets included. External for oil drain-off pan excluded. Friteuse gaz, 2 cuves, capacité 22+22 L, paniers inclus. Bac extérieur de récupération huile exclus.	**40 kW Tot** max. potatoes/basket = 3 Kg frozen potatoes/h = 70/72 Kg 22 L x2
PK 90/40 FRE15X 40x90x87 h cm 107 Kg 0,5 m³ **2.528 €**	Friggitrice elettirca, 1 vasca, capacità 15 L, cesto incluso. Bacinella raccogli olio esclusa. Electric fryer, 1 well, 15 L capacity, basket included. External for oil drain-off pan excluded. Friteuse électrique, 1 cuve, capacité 15 L, panier inclus. Bac extérieur de récupération huile exclus.	**10,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 15 L x1
PK 90/80 FRE15X 80x90x87 h cm 201 Kg 0,5 m³ **4.669 €**	Friggitrice elettirca, 2 vasche, capacità 15+15 L, cesti inclusi. Bacinella raccogli olio esclusa. Electric fryer, 2 wells, 15+15 L capacity, baskets included. External for oil drain-off pan excluded. Friteuse électrique, 2 cuves, capacité 15+15 L, paniers inclus. Bac extérieur de récupération huile exclus.	**20,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 15 L x2
PK C1 FRE 15X 39x23,5x12 h cm **102 €**	Cestino 1/1 per vasca 15 L friggitrici elettriche 1/1 basket for 15 L well capacity, electric fryers Panier 1/1 pour friteuse électrique, 15 L	 *Per / For / Pour:* *PK 90/40 FRE15X* *PK 90/80 FRE15X*
PK C1 FRGS 13 22,5x28,5x12 h cm **96 €**	Cestino 1/1 per vasca 13 L friggitrici gas 1/1 basket for 13 L well capacity, gas fryers Panier 1/1 pour friteuse gaz, 13 L	 *Per / For / Pour:* *PK 90/40 FRGS13 PW* *PK 90/80 FRGS13 PW*
PK C1/2 FRE 15X 12,5x38x11 h cm **84 €**	Cestino 1/2 per vasca 15 L friggitrici elettriche 1/2 basket for 15 L well capacity, electric fryers Panier 1/2 pour friteuse électrique, 15 L	 *Per / For / Pour:* *PK 90/40 FRE15X* *PK 90/80 FRE15X*
PK C1/2 FRGS 13 11x28,5x12 h cm **78 €**	Cestino 1/2 per vasca 13 L friggitrici gas 1/2 basket for 13 L well capacity, gas fryers Panier 1/2 pour friteuse à gaz, 13 L	 *Per / For / Pour:* *PK 90/40 FRGS13 PW* *PK 90/80 FRGS13 PW*
PK C1 FRGS 22 28,2x38,5x12 h cm **102 €**	Cestino 1/1 per vasca 22 L friggitrici gas 1/1 basket for 22 L well capacity, gas fryers Panier 1/1 pour friteuse à gaz, 22 L	 *Per / For / Pour:* *PK 90/40 FRGS22 PW* *PK 90/80 FRGS22 PW*
PK C1/2 FRGS 22 14,3x38,5x12 h cm **84 €**	Cestino 1/2 per vasca 22 L friggitrici gas 1/2 basket for 22 L well capacity, gas fryers Panier 1/2 pour friteuse à gaz, 22 L	 *Per / For / Pour:* *PK 90/40 FRGS22 PW* *PK 90/80 FRGS22 PW*
BO **180 €**	Bacinella raccogli olio esterna External for oil drain-off pan Bac extérieur de récupération huile	

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici
fryers
friteuse

FIL BAC	Filtro bacinella raccogli olio esterna	
	Refiner for external oil drain-off pan	
40 €	Filtre pour bac extérieur de récupération huile	

scaldapatate
heated chip dumps
chauffe-frites

PK 90/40 SPE-T 40x90x25 h cm 53 Kg 0,25 m³	Scaldapatate elettrico, versione top	**1 kW Tot** *220-240V 50-60Hz*
	Heated chip dump, top version	
1.766 €	Chauffe-frites électrique, top	
PK 90/40 SPE 40x90x87 h cm 78 Kg 0,5 m³	Scaldapatate elettrico, su vano aperto	**1 kW Tot** *220-240V 50-60Hz*
	Heated chip dump on open cabinet	
2.111 €	Chauffe-frites électrique sur placard ouvert	
PK 90/40 SPE-P 40x90x87 h cm 81 Kg 0,5 m³	Scaldapatate elettrico, su vano con porta	**1 kW Tot** *220-240V 50-60Hz*
	Heated chip dump on cabinet with door	
2.299 €	Chauffe-frites électrique sur coffre 1 porte	

fry top
griddles
fry-top

PK 90/40 FTGS-T 40x90x25 h cm 72 Kg 0,25 m³	Fry top gas, piastra liscia, versione top	**7 kW Tot**
	Gas griddle, smooth plate, top version	
1.693 €	Fry-top gaz, plaque lisse, top	
PK 90/40 FTGS 40x90x87 h cm 95 Kg 0,5 m³	Fry top gas, piastra liscia su vano aperto	**7 kW Tot**
	Gas griddle, smooth plate on open cabinet	
2.038 €	Fry-top gaz, plaque lisse sur placard ouvert	
PK 90/40 FTGS-P 40x90x87 h cm 98 Kg 0,5 m³	Fry top gas, piastra liscia su vano con porta	**7 kW Tot**
	Gas griddle, smooth plate on cabinet with door	
2.226 €	Fry-top gaz, plaque lisse sur coffre 1 porte	
PK 90/40 FTGS-CR-T 40x90x25 h cm 72 Kg 0,25 m³	Fry top gas, piastra liscia cromata, versione top	**10,5 kW Tot**
	Gas griddle, smooth chromed plate, top version	
2.220 €	Fry-top gaz, plaque lisse chromée, top	

fry top

griddles

fry-top

PK 90/40 FTGS-CR 40x90x87 h cm 95 Kg 0,5 m³ **2.562 €**	Fry top gas, piastra liscia cromata su vano aperto Gas griddle, smooth chromed plate on open cabinet Fry-top gaz, plaque lisse chromée sur placard ouvert		**10,5 kW Tot**
PK 90/40 FTGS-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **2.751 €**	Fry top gas, piastra liscia cromata su vano con porta Gas griddle, smooth chromed plate on cabinet with door Fry-top gaz, plaque lisse chromée sur coffre 1 porte		**10,5 kW Tot**
PK 90/40 FTES-T 40x90x25 h cm 67 Kg 0,25 m³ **1.720 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTES 40x90x87 h cm 95 Kg 0,5 m³ **2.064 €**	Fry top elettrico, piastra liscia su vano aperto Electric griddle, smooth plate on open cabinet Fry-top électrique, plaque lisse sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTES-P 40x90x87 h cm 98 Kg 0,5 m³ **2.253 €**	Fry top elettrico, piastra liscia su vano con porta Electric griddle, smooth plate on cabinet with door Fry-top électrique, plaque lisse sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTES-CR-T 40x90x25 h cm 67 Kg 0,25 m³ **2.246 €**	Fry top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTES-CR 40x90x87 h cm 95 Kg 0,5 m³ **2.590 €**	Fry top elettrico, piastra liscia cromata su vano aperto Electric griddle, smooth chromed plate on open cabinet Fry-top électrique, plaque lisse chromée sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTES-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **2.778 €**	Fry top elettrico, piastra liscia cromata su vano con porta Electric griddle, smooth chromed plate on cabinet with door Fry-top électrique, plaque lisse chromée sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTRGS-T 40x90x25 h cm 72 Kg 0,25 m³ **1.838 €**	Fry top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**7 kW Tot**
PK 90/40 FTRGS 40x90x87 h cm 95 Kg 0,5 m³ **2.182 €**	Fry top gas, piastra rigata su vano aperto Gas griddle, ribbed plate on open cabinet Fry-top gaz, plaque nervurée sur placard ouvert		**7 kW Tot**

fry top
griddles
fry-top

PK 90/40 FTRGS-P 40x90x87 h cm 98 Kg 0,5 m³ **2.371 €**	Fry top gas, piastra rigata su vano con porta Gas griddle, ribbed plate on cabinet with door Fry-top gaz, plaque nervurée sur coffre 1 porte	**7 kW Tot**
PK 90/40 FTRGS-CR-T 40x90x25 h cm 72 Kg 0,25 m³ **2.364 €**	Fry top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top	**10,5 kW Tot**
PK 90/40 FTRGS-CR 40x90x87 h cm 95 Kg 0,5 m³ **2.708 €**	Fry top gas, piastra rigata cromata su vano aperto Gas griddle, ribbed chromed plate on open cabinet Fry-top gaz, plaque nervurée chromée sur placard ouvert	**10,5 kW Tot**
PK 90/40 FTRGS-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **2.897 €**	Fry top gas, piastra rigata cromata su vano con porta Gas griddle, ribbed chromed plate on cabinet with door Fry-top gaz, plaque nervurée chromée sur coffre 1 porte	**10,5 kW Tot**
PK 90/40 FTRES-T 40x90x25 h cm 67 Kg 0,25 m³ **1.866 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTRES 40x90x87 h cm 95 Kg 0,5 m³ **2.209 €**	Fry top elettrico, piastra rigata su vano aperto Electric griddle, ribbed plate on open cabinet Fry-top électrique, plaque nervurée sur placard ouvert	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTRES-P 40x90x87 h cm 98 Kg 0,5 m³ **2.398 €**	Fry top elettrico, piastra rigata su vano con porta Electric griddle, ribbed plate on cabinet with door Fry-top électrique, plaque nervurée sur coffre 1 porte	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTRES-CR-T 40x90x25 h cm 67 Kg 0,25 m³ **2.287 €**	Fry top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTRES-CR 40x90x87 h cm 95 Kg 0,5 m³ **2.632 €**	Fry top elettrico, piastra rigata cromata su vano aperto Electric griddle, ribbed chromed plate on open cabinet Fry-top électrique, plaque nervurée chromée sur placard ouvert	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 FTRES-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **2.819 €**	Fry top elettrico, piastra rigata cromata su vano con porta Electric griddle, ribbed chromed plate on cabinet with door Fry-top électrique, plaque nervurée chromée sur coffre 1 porte	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top
griddles
fry-top

PK 90/80 FTGS-T 80x90x25 h cm 131 Kg 0,5 m³ **2.373 €**	Fry top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top	**14 kW Tot**
PK 90/80 FTGS 80x90x87 h cm 155 Kg 1 m³ **2.827 €**	Fry top gas, piastra liscia su vano aperto Gas griddle, smooth plate on open cabinet Fry-top gaz, plaque lisse sur placard ouvert	**14 kW Tot**
PK 90/80 FTGS-P 80x90x87 h cm 158 Kg 1 m³ **3.204 €**	Fry top gas, piastra liscia su vano con porte Gas griddle, smooth plate on cabinet with doors Fry-top gaz, plaque lisse sur coffre 2 portes	**14 kW Tot**
PK 90/80 FTGS-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **3.187 €**	Fry top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top	**21 kW Tot**
PK 90/80 FTGS-CR 80x90x87 h cm 155 Kg 1 m³ **3.636 €**	Fry top gas, piastra liscia cromata su vano aperto Gas griddle, smooth chromed plate on open cabinet Fry-top gaz, plaque lisse chromée sur placard ouvert	**21 kW Tot**
PK 90/80 FTGS-CR-P 80x90x87 h cm 158 Kg 1 m³ **4.007 €**	Fry top gas, piastra liscia cromata su vano con porte Gas griddle, smooth chromed plate on cabinet with doors Fry-top gaz, plaque lisse chromée sur coffre 2 portes	**21 kW Tot**
PK 90/80 FTES-T 80x90x25 h cm 126 Kg 0,5 m³ **2.412 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTES 80x90x87 h cm 155 Kg 1 m³ **2.866 €**	Fry top elettrico, piastra liscia su vano aperto Electric griddle, smooth plate on open cabinet Fry-top électrique, plaque lisse sur placard ouvert	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTES-P 80x90x87 h cm 158 Kg 1 m³ **3.242 €**	Fry top elettrico, piastra liscia su vano con porte Electric griddle, smooth plate on cabinet with doors Fry-top électrique, plaque lisse sur coffre 2 portes	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTES-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **3.135 €**	Fry top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top
griddles
fry-top

PK 90/80 FTES-CR 80x90x87 h cm 155 Kg 1 m³ **3.588 €**	Fry top elettrico, piastra liscia cromata su vano aperto Electric griddle, smooth chromed plate on open cabinet Fry-top électrique, plaque lisse chromée sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTES-CR-P 80x90x87 h cm 158 Kg 1 m³ **3.966 €**	Fry top elettrico, piastra liscia cromata su vano con porte Electric griddle, smooth chromed plate on cabinet with doors Fry-top électrique, plaque lisse chromée sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRGS-T 80x90x25 h cm 131 Kg 0,5 m³ **2.543 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, versione top Gas griddle, 2/3 smooth 1/3 ribbed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, top		**14 kW Tot**
PK 90/80 FTRGS 80x90x87 h cm 155 Kg 1 m³ **2.997 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, vano aperto Gas griddle, 2/3 smooth 1/3 ribbed plate on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée sur placard ouvert		**14 kW Tot**
PK 90/80 FTRGS-P 80x90x87 h cm 158 Kg 1 m³ **3.373 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, vano con porte Gas griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes		**14 kW Tot**
PK 90/80 FTRGS-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **3.388 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata, versione top Gas griddle, 2/3 smooth 1/3 ribbed chromed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée, top		**21 kW Tot**
PK 90/80 FTRGS-CR 80x90x87 h cm 155 Kg 1 m³ **3.839 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata su vano aperto Gas griddle, 2/3 smooth 1/3 ribbed chromed plate on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée sur placard ouvert		**21 kW Tot**
PK 90/80 FTRGS-CR-P 80x90x87 h cm 158 Kg 1 m³ **4.207 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata su vano con porte Gas griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes		**21 kW Tot**
PK 90/80 FTRES-T 80x90x25 h cm 126 Kg 0,5 m³ **2.584 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata, versione top Electric griddle, 2/3 smooth 1/3 ribbed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRES 80x90x87 h cm 155 Kg 1 m³ **3.037 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata su vano aperto Electric griddle, 2/3 smooth 1/3 ribbed plate on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

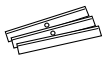
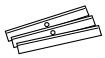
fry top

griddles

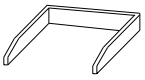
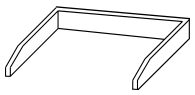
fry-top

PK 90/80 FTRES-P 80x90x87 h cm 158 Kg 1 m³ **3.414 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata su vano con porte Electric griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRES-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **3.306 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata, versione top Electric griddle, 2/3 smooth 1/3 ribbed chromed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, top	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRES-CR 80x90x87 h cm 155 Kg 1 m³ **3.760 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata su vano aperto Electric griddle, 2/3 smooth 1/3 ribbed chromed plate on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée sur placard ouvert	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRES-CR-P 80x90x87 h cm 158 Kg 1 m³ **4.136 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata su vano con porte Electric griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRRGS-T 80x90x25 h cm 131 Kg 0,5 m³ **2.674 €**	Fry top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top	**14 kW Tot**
PK 90/80 FTRRGS 80x90x87 h cm 155 Kg 1 m³ **3.129 €**	Fry top gas, piastra rigata su vano aperto Gas griddle, ribbed plate on open cabinet Fry-top gaz, plaque nervurée sur placard ouvert	**14 kW Tot**
PK 90/80 FTRRGS-P 80x90x87 h cm 158 Kg 1 m³ **3.506 €**	Fry top gas, piastra rigata su vano con porte Gas griddle, ribbed plate on cabinet with doors Fry-top gaz, plaque nervurée sur coffre 2 portes	**14 kW Tot**
PK 90/80 FTRRGS-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **3.468 €**	Fry top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top	**21 kW Tot**
PK 90/80 FTRRGS-CR 80x90x87 h cm 155 Kg 1 m³ **3.917 €**	Fry top gas, piastra rigata cromata su vano aperto Gas griddle, ribbed chromed plate on open cabinet Fry-top gaz, plaque nervurée chromée sur placard ouvert	**21 kW Tot**
PK 90/80 FTRRGS-CR-P 80x90x87 h cm 158 Kg 1 m³ **4.287 €**	Fry top gas, piastra rigata cromata su vano con porte Gas griddle, ribbed chromed plate on cabinet with doors Fry-top gaz, plaque nervurée chromée sur coffre 2 portes	**21 kW Tot**

fry top
griddles
fry-top

PK 90/80 FTRRES-T 80x90x25 h cm 126 Kg 0,5 m³ **2.714 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRRES 80x90x87 h cm 155 Kg 1 m³ **3.167 €**	Fry top elettrico, piastra rigata su vano aperto Electric griddle, ribbed plate on open cabinet Fry-top électrique, plaque nervurée sur placard ouvert	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRRES-P 80x90x87 h cm 158 Kg 1 m³ **3.545 €**	Fry top elettrico, piastra rigata su vano con porte Electric griddle, ribbed plate on cabinet with doors Fry-top électrique, plaque nervurée sur coffre 2 portes	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRRES-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **3.437 €**	Fry top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRRES-CR 80x90x87 h cm 155 Kg 1 m³ **3.890 €**	Fry top elettrico, piastra rigata cromata su vano aperto Electric griddle, ribbed chromed plate on open cabinet Fry-top électrique, plaque nervurée chromée sur placard ouvert	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 FTRRES-CR-P 80x90x87 h cm 158 Kg 1 m³ **4.268 €**	Fry top elettrico, piastra rigata cromata su vano con porte Electric griddle, ribbed chromed plate on cabinet with doors Fry-top électrique, plaque nervurée chromée sur coffre 2 portes	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK RAS-FT **69 €**	Raschietto per piastra liscia Scraper for smooth plate Raclette pour plaque lisses	
PK RAS-FTR **69 €**	Raschietto per piastra rigata Scraper for ribbed plate Raclette pour plaque nervurée	
PK 10 L-RAS **28 €**	10 lame lisce per raschietti 10 scraper smooth baldes 10 lames lisses pour raclette	
PK 10 R-RAS **28 €**	10 lame rigate per raschietti 10 scraper ribbed baldes 10 lames nervurées pour raclette	

fry top
griddles
fry-top

PK 90/40 PSFTS **138 €**	Paraspruzzi per fry top modello da 40 cm Fry top spray guard model 40 cm Pare éclaboussures pour fry top modéle 40 cm	
PK 90/80 PSFTS **282 €**	Paraspruzzi per fry top modello da 80 cm Fry top spray guard model 80 cm Pare éclaboussures pour fry top modéle 80 cm	
PK 40 TR **305 €**	Sovrapprezzo per versioni a gas non cromate termostatate per modello da 40 cm (da richiedere all'ordine), con aumento della potenza a 10,5 kW. Extra charge for non-chromed thermostatic versions for model 40 cm (request at order), with an increase of the power to 10,5 kW. Supplemént pour versions gaz thermostatiques pas chromées pour modèle 40 cm (sur demande), avec une augmentation du pouvoir de 10,5 kW.	
PK 80 TR **456 €**	Sovrapprezzo per versioni a gas non cromate termostatate per modello da 80 cm (da richiedere all'ordine), con aumento della potenza a 21 kW. Extra charge for non-chromed thermostatic gas versions for model 80 cm (request at order), with an increase of the power to 21 kW. Supplemént pour versions gaz thermostatiques pas chromées pour modèle 80 cm (sur demande), avec une augmentation du pouvoir de 21 kW.	
PK TP/FT **141 €**	Tappo in teflon per piastra fry-top Teflon plug for fry-top Bouchon en téflon pour plaque fry-top	

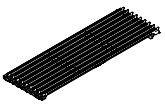
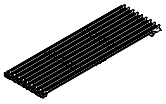
griglie pietra lavica
lava-stone grill
pierre de lava

PK 90/40 GRL-T 40x90x25 h cm 75 Kg 0,25 m³ **2.080 €**	Griglia pietra lavica gas, versione top, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill, top version, cooking zone in cast iron (1 grill for meat/fish included) Pierre de lava grillade gaz, top, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**9,5 kW Tot**
PK 90/40 GRL-P 40x90x87 h cm 95 Kg 0,5 m³ **2.613 €**	Griglia pietra lavica gas su vano con porta, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill on cabinet with door, cooking zone in cast ironl (1 grill for meat/fish included) Pierre de lava grillade gaz sur coffre 1 porte, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**9,5 kW Tot**
PK 90/80 GRL-T 80x90x25 h cm 125 Kg 0,5 m³ **3.387 €**	Griglia pietra lavica gas, versione top, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill, top version, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lava grillade gaz, top, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	**19 kW Tot**
PK 90/80 GRL-P 80x90x87 h cm 155 Kg 1 m³ **4.219 €**	Griglia pietra lavica gas su vano con porte, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill on cabinet with doors, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lava grillade gaz sur coffre 2 portes, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	**19 kW Tot**

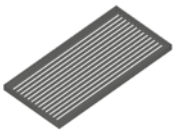
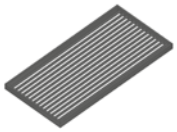
griglie pietra lavica
lava-stone grill
pierre de lava

PK 90/40 GTPLP **389 €**	Griglia pesce in tondino in acciaio inox Rod iron grill for fish in stainless steel Rond barre grillade pour poisson en acier inox	
PK 90/40 GTPLC **389 €**	Griglia carne in ghisa in acciaio Grill for meat in cast iron Grillade pour viande en fonte	
PK GR/SPL **41 €**	Sacco pietra lavica circa 4 Kg Lava-stone bag about 4 Kg Sac de pierre lavique est d'environ 4 Kg	

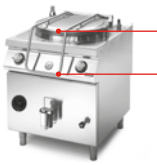
acqua grill
aqua grills
aqua grill

PK 90/40 GRACQG 40x90x87 h cm 95 Kg 0,5 m³ **3.101 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x PK 90/40 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (2 x PK 90/40 GGACQ included) Aqua grill gaz, zone de cuisson en fonte, viande/poisson (en dotation: 2 x PK 90/40 GGACQ)	**11 kW Tot**
PK 90/40 GRACQE 40x90x87 h cm 95 Kg 0,5 m³ **3.093 €**	Acqua grill elettrica, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x PK 90/40 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (2 x PK 90/40 GGACQ included) Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 2 x PK 90/40 GGACQ)	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/80 GRACQG 80x90x87 h cm 161 Kg 1 m³ **4.457 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x PK 90/80 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (4 x PK 90/80 GGACQ included) Aqua grill gaz, zone de cuisson en fonte, viande/poisson (en dotation: 4 x PK 90/80 GGACQ)	**22 kW Tot**
PK 90/80 GRACQE 80x90x87 h cm 155 Kg 1 m³ **4.436 €**	Acqua grill elettrica, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x PK 90/80 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (4 x PK 90/80 GGACQ included) Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 4 x PK 90/80 GGACQ)	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
PK 90/40 GGACQ **110 €**	Griglia reversibile in ghisa, carne/pesce, larghezza 16 cm Reversible cast iron grill, meat/fish, width 16 cm Grillade réversible en fonte, viande/poisson, largeur 16 cm	 *Per i mod. 40 cm ordinare:* *2 x PK 90/40 GGACQ* *For mod. 40 cm order:* *2 x PK 90/40 GGACQ*
PK 90/80 GGACQ **174 €**	Griglia reversibile in ghisa, carne/pesce, larghezza 18 cm Reversible cast iron grill, meat/fish, width 18 cm Grillade réversible en fonte, viande/poisson, largeur 18 cm	 *Per i mod. 80 cm ordinare:* *4 x PK 90/80 GGACQ* *For mod. 80 cm order:* *4 x PK 90/80 GGACQ*

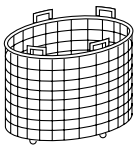
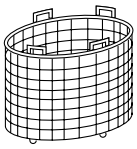
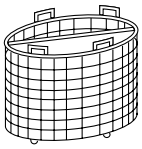
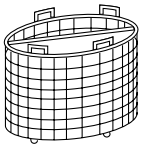
griglie ad acqua
aqua grills
aqua grill

PK 90/40 GTACQ 35,2x64x2 h cm **302 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 40 cm ordinare: 1 x PK 90/40 GTACQ* *For mod. 40 cm order: 1 x PK 90/40 GTACQ*
PK 90/80 GTACQ 31,6x64x2 h cm **302 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 80 cm ordinare: 2 x PK 90/80 GTACQ* *For mod. 80 cm order: 2 x PK 90/80 GTACQ*

pentole
boiling pans
marmites

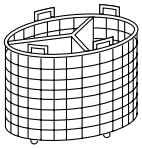
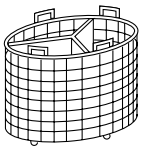
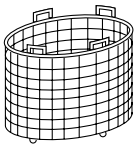
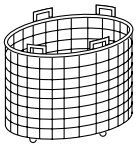
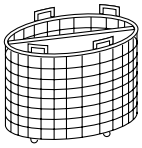
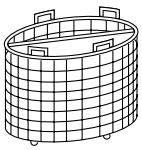
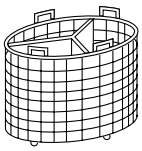
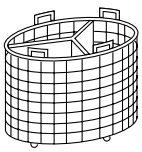
PK 90/80 PGD50 80x90x87 h cm 136 Kg 1,3 m³ **5.170 €**	Pentola a gas, riscaldamento diretto, capacità 50 L Gas boiling pan, direct heating, 50 L capacity Marmite gaz, chauffage direct, capacité 50 L	 **10,5 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 50 L
PK 90/80 PGD100 80x90x87 h cm 136 Kg 1,3 m³ **5.811 €**	Pentola a gas, riscaldamento diretto, capacità 100 L Gas boiling pan, direct heating, 100 L capacity Marmite gaz, chauffage direct, capacité 100 L	**21 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 100L
PK 90/80 PGD150 80x90x87 h cm 140 Kg 1,3 m³ **6.167 €**	Pentola a gas, riscaldamento diretto, capacità 150 L Gas boiling pan, direct heating, 150 L Marmite gaz, chauffage direct, capacité 150 L	**24 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 150L
PK 90/80 PGI100 80x90x87 h cm 153 Kg 1,3 m³ **7.655 €**	Pentola a gas, riscaldamento indiretto, capacità 100 L Gas boiling pan, indirect heating, 100 L capacity Marmite gaz, chauffage indirect, capacité 100 L	**21 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz* 100L
PK 90/80 PGI150 80x90x87 h cm 153 Kg 1,3 m³ **8.122 €**	Pentola a gas, riscaldamento indiretto, capacità 150 L (capacità netta 135 L) Gas boiling pan, indirect heating, 150 L capacity (net capacity 135 L) Marmite gaz, chauffage indirect, capacité 150 L (capacité nette 135 L)	**24 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz* 150L
PK 90/80 PED100 80x90x87 h cm 167 Kg 1,3 m³ **5.966 €**	Pentola elettrica, riscaldamento diretto, capacità 100 L Electric boiling pan, direct heating, 100 L capacity Marmite électrique, chauffage direct, capacité 100 L	**12,1 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 100L
PK 90/80 PED150 80x90x87 h cm 167 Kg 1,3 m³ **6.383 €**	Pentola elettrica, riscaldamento diretto, capacità 150 L Electric boiling pan, direct heating, 150 L capacity Marmite électrique, chauffage direct, capacité 150 L	**12,1 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 150L

pentole
boiling pans
marmites

PK 90/80 PEI100 80x90x87 h cm 167 Kg 1,3 m³ **7.191 €**	Pentola elettrica, riscaldamento indiretto, capacità 100 L Electric boiling pan, indirect heating, 100 L capacity Marmite électrique, chauffage indirect, capacité 100 L	**21,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 100L
PK 90/80 PEI150 80x90x87 h cm 167 Kg 1,3 m³ **7.570 €**	Pentola elettrica, riscaldamento indiretto, capacità 150 L Electric boiling pan, indirect heating, 150 L capacity Marmite électrique, chauffage indirect, capacité 150 L	**21,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 150L
PK CCP50 **716 €**	Cesto pasta/riso 1 settore 50 L, fori Ø 3 mm Basket for dough/rice, 1 sector 50 L, holes Ø 3 mm Panier pour pâtes/riz 1 secteur 50 L, grille Ø 3 mm	
PK CCV50 **716 €**	Cesto verdure/pasta 1 settore 50 L, fori Ø 5 mm Basket for vegetables/dough 1 sector 50 L, holes Ø 5 mm Panier pour légumes/pâtes/pâtes 1 secteur 50 L, grille Ø 5 mm	
PK CCP50 2/S **926 €**	Cesto pasta/riso 2 settori 50 L, fori Ø 3 mm Basket for dough/rice, 2 sectors 50 L, holes Ø 3 mm Panier pour pâtes/riz 2 secteurs 50 L, grille Ø 3 mm	
PK CCV50 2/S **926 €**	Cesto verdure/pasta 2 settori 50 L, fori Ø 5 mm Basket for vegetables/dough 2 sectors 50 L, holes Ø 5 mm Panier pour légumes/pâtes/pâtes 2 secteurs 50 L, grille Ø 5 mm	
PK CCP100 **716 €**	Cesto riso/pasta, 1 settore 100 L Basket for dough/rice, 1 sector 100 L Panier pour pâtes/riz, 1 secteur 100 L	
PK CCV100 **716 €**	Cesto verdura/pasta, 1 settore 100 L Basket for vegetables/dough, 1 sector 100 L Panier pour légumes/pâtes/pâtes, 1 secteur 100 L	
PK CCP100 2/S **926 €**	Cesto riso/pasta, 2 settori 100 L Basket for rice/dough, 2 sectors 100 L Panier pour ris/pâtes, 2 secteurs 100 L	
PK CCV100 2/S **926 €**	Cesto verdura/pasta, 2 settori 100 L Basket for vegetables/dough, 2 sectors 100 L Panier pour légumes/pâtes, 2 secteurs 100 L	

Optional
Kit autoclave da richiedere all'ordine solo per pentole 100 e 150 L, sovrapprezzo di 1.579 €
Autoclave kit to be requested when ordering, surcharge of 1.579 € (only for 100 and 150 L poiling pans)
Kit autoclave en option à la commande, supplément de 1.579 € (seulement pour marmite de 100 et 150 L)

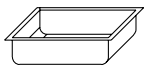
pentole
boiling pans
marmites

PK CCP100 3/S **1.082 €**	Cesto riso/pasta, 3 settori 100 L Basket for rice/dough, 3 sectors 100 L Panier pour ris/pâtes, 3 secteurs 100 L	
PK CCV100 3/S **1.082 €**	Cesto verdura/pasta, 3 settori 100 L Basket for vegetables/dough, 3 sectors 100 L Panier pour légumes/pâtes, 3 secteurs 100 L	
PK CCP150 **716 €**	Cesto riso/pasta, 1 settore 150 L Basket for rice/dough, 1 sector 150 L Panier pour ris/pâtes, 1 secteur 150 L	
PK CCV150 **716 €**	Cesto verdura/pasta, 1 settore 150 L Basket for vegetables/dough, 1 sector 150 L Panier pour légumes/pâtes, 1 secteur 150 L	
PK CCP150 2/S **939 €**	Cesto riso/pasta, 2 settori 150 L Basket for rice/dough, 2 sectors 150 L Panier pour ris/pâtes, 2 secteurs 150 L	
PK CCV150 2/S **939 €**	Cesto verdura/pasta, 2 settori 150 L Basket for vegetables/dough, 2 sectors 150 L Panier pour légumes/pâtes, 2 secteurs 150 L	
PK CCP150 3/S **1.094 €**	Cesto riso/pasta, 3 settori 150 L Basket for rice/dough, 3 sectors 150 L Panier pour ris/pâtes, 3 secteurs 150 L	
PK CCV150 3/S **1.094 €**	Cesto verdura/pasta, 3 settori 150 L Basket for vegetables/dough, 3 sectors 150 L Panier pour légumes/pâtes, 3 secteurs 150 L	
PK IMB 100 **306 €**	Imbuto scarico pentola 100 L Tunnel drainage boiling pan 100 L Entonnoir vidange marmite 100 L	
PK IMB 150 **306 €**	Imbuto scarico pentola 150 L Tunnel drainage boiling pan 150 L Entonnoir vidange marmite 150 L	

pentole
boiling pans
marmites

PK SCC PI **474 €**	Kit per scarico automatico condensa per pentole indirette Kit for automatic condensate drain for indirect boiling pans Kit vidange automatique condensation pour marmite chauffage indirecte	

brasiere multifunzione
multi-function bratt pans
sauteuses multifonction

PK 90/40 BMFE 40x90x87 h cm 100 Kg 0,5 m³ **3.987 €**	Brasiera multifunzione elettrica su vano aperto, capacità 12 L Electric multi-function bratt pan on open cabinet, capacity 12 L Sauteuse multifonction électrique sur placard ouvert, capacitè 12 L	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 12 L
PK 90/40 BMFE-P 40x90x87 h cm 103 Kg 0,5 m³ **4.183 €**	Brasiera multifunzione elettrica su vano con porta, capacità 12 L Electric multi-function bratt pan on cabinet with door, capacity 12 L Sauteuse multifonction électrique sur coffre 1 porte, capacitè 12 L	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 12 L
PK 90/80 BMFE 80x90x87 h cm 200 Kg 1 m³ **5.700 €**	Brasiera multifunzione elettrica su vano aperto, capacità 27 L Electric multi-function bratt pan on open cabinet, capacity 27 L Sauteuse multifonction électrique sur placard ouvert, capacitè 27 L	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 27 L
PK 90/80 BMFE-P 80x90x87 h cm 203 Kg 1 m³ **6.075 €**	Brasiera multifunzione elettrica su vano con porta, capacità 27 L Electric multi-function bratt pan on cabinet with door, capacity 27 L Sauteuse multifonction électrique sur coffre 1 porte, capacitè 27 L	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 27 L
BI-GN 1/1 H100 **66 €**	Bacinella GN 1/1 per scarico Container GN 1/1 for draining Bac GN 1/1 pour vidange	

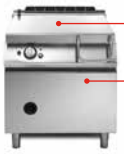
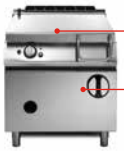
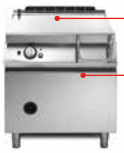
In dotazione: 1 bacinella GN 1/1
With 1 container GN 1/1 included
Avec 1 bac GN 1/1 en dotation

pratika 900

brasiere ribaltabili

tilting bratt pans

sauteuses basculantes

PK 90/80 BRGF 80x90x87 h cm 201 Kg 1 m³ **6.262 €**	Brasiera ribaltabile gas, capacità 80 L, vasca in ferro Gas tilting bratt pan, capacity 80 L, iron well Sauteuse basculante gaz, capacité 80 L avec cuve en fer		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
PK 90/80 BRGFM 80x90x87 h cm 201 Kg 1 m³ **7.055 €**	Brasiera ribaltabile gas, capacità 80 L, vasca in ferro, motorizzata Gas tilting bratt pan, capacity 80 L, iron well, motorized Sauteuse basculante gaz, capacité 80 L avec cuve en fer, motorisée		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
PK 90/80 BRGI 80x90x87 h cm 201 Kg 1 m³ **6.731 €**	Brasiera ribaltabile gas, capacità 80 L, vasca inox Gas tilting bratt pan, capacity 80 L, stainless steel well Sauteuse basculante gaz, capacité 80 L avec cuve en inox		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
PK 90/80 BRGIM 80x90x87 h cm 201 Kg 1 m³ **7.462 €**	Brasiera ribaltabile gas, capacità 80 L, vasca inox, motorizzata Gas tilting bratt pan, capacity 80 L, stainless steel well, motorized Sauteuse basculante gaz, capacité 80 L avec cuve en inox, motorisée		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
PK 90/80 BREF 80x90x87 h cm 201 Kg 1 m³ **6.368 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca in ferro Electric tilting bratt pan, capacity 80 L, iron well Sauteuse basculante électrique, capacité 80 L avec cuve en fer		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L
PK 90/80 BREFM 80x90x87 h cm 201 Kg 1 m³ **7.169 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca in ferro, motorizzata Electric tilting bratt pan, capacity 80 L, iron well, motorized Sauteuse basculante électrique, capacité 80 L avec cuve en fer, motorisée		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L
PK 90/80 BREI 80x90x87 h cm 201 Kg 1 m³ **6.844 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca inox Electric tilting bratt pan, capacity 80 L, stainless steel well Sauteuse basculante électrique, capacité 80 L avec cuve en inox		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L
PK 90/80 BREIM 80x90x87 h cm 201 Kg 1 m³ **7.621 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca inox, motorizzata Electric tilting bratt pan, capacity 80 L, stainless steel well, motorized Sauteuse basculante électrique, capacité 80 L avec cuve en inox, motorisée		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L
PK 90/120 BRGF 120x90x87 h cm 211 Kg 1,5 m³ **8.121 €**	Brasiera ribaltabile gas, capacità 120 L, vasca in ferro Gas tilting bratt pan, capacity 120 L, iron well Sauteuse basculante gaz, capacité 120 L avec cuve en fer		**24 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 120L
PK 90/120 BRGFM 120x90x87 h cm 211 Kg 1,5 m³ **9.155 €**	Brasiera ribaltabile gas, capacità 120 L, vasca in ferro, motorizzata Gas tilting bratt pan, capacity 120 L, iron well, motorized Sauteuse basculante gaz, capacité 120 L avec cuve en fer, motorisée		**24 kW Tot** *220-240V 1N 50Hz* 120L

brasiere ribaltabili

tilting bratt pans

sauteuses basculantes

PK 90/120 BRGI 120x90x87 h cm 211 Kg 1,5 m³ **8.638 €**	Brasiera ribaltabile gas, capacità 120 L, vasca inox Gas tilting bratt pan, capacity 120 L, stainless steel well Sauteuse basculante gaz, capacité 120 L avec cuve en inox		**24 kW Tot** *220-240V 1N 50Hz* 120L
PK 90/120 BRGIM 120x90x87 h cm 211 Kg 1,5 m³ **9.672 €**	Brasiera ribaltabile gas, capacità 120 L, vasca inox, motorizzata Gas tilting bratt pan, capacity 120 L, stainless steel well, motorized Sauteuse basculante gaz, capacité 120 L avec cuve en inox, motorisée		**24 kW Tot** *220-240V 1N 50Hz* 120L
PK 90/120 BREF 120x90x87 h cm 211 Kg 1,5 m³ **8.258 €**	Brasiera ribaltabile elettrica, capacità 120 L, vasca in ferro Electric tilting bratt pan, capacity 120 L, iron well Sauteuse basculante électrique, capacité 120 L avec cuve en fer		**19 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 120L
PK 90/120 BREFM 120x90x87 h cm 211 Kg 1,5 m³ **9.306 €**	Brasiera ribaltabile elettrica, capacità 120 L, vasca in ferro, motorizzata Electric tilting bratt pan, capacity 120 L, iron well, motorized Sauteuse basculante électrique, capacité 120 L avec cuve en fer, motorisée		**19 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 120L
PK 90/120 BREI 120x90x87 h cm 211 Kg 1,5 m³ **8.773 €**	Brasiera ribaltabile elettrica, capacità 120 L, vasca inox Electric tilting bratt pan, capacity 120 L, stainless steel well Sauteuse basculante électrique, capacité 120 L avec cuve en inox		**19 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 120L
PK 90/120 BREIM 120x90x87 h cm 211 Kg 1,5 m³ **9.824 €**	Brasiera ribaltabile elettrica, capacità 120 L, vasca inox, motorizzata Electric tilting bratt pan, capacity 120 L, stainless steel well, motorized Sauteuse basculante électrique, capacité 120 L avec cuve en inox, motorisée		**19 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 120L

elementi neutri
neutral units
elements neutres

PK 90/40 PL-T 40x90x25 h cm 40 Kg 0,25 m³ **623 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
PK 90/40 PL 40x90x87 h cm 50 Kg 0,5 m³ **1.003 €**	Elemento neutro su vano aperto Neutral unit on open cabinet Element neutre sur placard ouvert	
PK 90/40 PL-P 40x90x87 h cm 53 Kg 0,5 m³ **1.195 €**	Elemento neutro su vano con porta Neutral unit on cabinet with door Element neutre sur coffre 1 porte	
PK 90/80 PL-T 80x90x25 h cm 55 Kg 0,5 m³ **872 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
PK 90/80 PL 80x90x87 h cm 75 Kg 1 m³ **1.373 €**	Elemento neutro su vano aperto Neutral unit on open cabinet Element neutre sur placard ouvert	
PK 90/80 PL-P 80x90x87 h cm 75 Kg 1 m³ **1.757 €**	Elemento neutro su vano con porte Neutral unit on cabinet with doors Element neutre sur coffre 2 portes	
PK 90/40 PLC-T 40x90x25 h cm 40 Kg 0,25 m³ **759 €**	Elemento neutro con 1 cassetto, versione top Neutral unit with 1 drawer, top version Element neutre avec 1 tiroir, top	
PK 90/40 PLC 40x90x87 h cm 50 Kg 0,5 m³ **1.137 €**	Elemento neutro con 1 cassetto su vano aperto Neutral unit with 1 drawer on open cabinet Element neutre avec 1 tiroir sur placard ouvert	
PK 90/40 PLC-P 40x90x87 h cm 53 Kg 0,5 m³ **1.331 €**	Elemento neutro con 1 cassetto su vano con porta Neutral unit with 1 drawer on cabinet with door Element neutre avec 1 tiroir sur coffre 1 porte	
PK 90/80 PLC-T 80x90x25 h cm 55 Kg 0,5 m³ **1.068 €**	Elemento neutro con 1 cassetto, versione top Neutral unit with 1 drawer, top version Element neutre avec 1 tiroir, top	

elementi neutri
neutral units
elements neutres

PK 90/80 PLC 80x90x87 h cm 75 Kg 1 m³ **1.569 €**	Elemento neutro con 1 cassetto su vano aperto Neutral unit with 1 drawer on open cabinet Element neutre avec 1 tiroir sur placard ouvert	
PK 90/80 PLC-P 80x90x87 h cm 75 Kg 1 m³ **1.952 €**	Elemento neutro con 1 cassetto su vano con porte Neutral unit with 1 drawer on cabinet with doors Element neutre avec 1 tiroir sur coffre 2 portes	
PK 90/80 LA 80x90x87 h cm 50 Kg 1 m³ **2.049 €**	Lavatorio su vano aperto Sink on open cabinet Plonge sur placard ouvert	
PK 90/80 LA-P 80x90x87 h cm 53 Kg 1 m³ **2.440 €**	Lavatorio su vano con porte Sink on cabinet with doors Plonge sur coffre 2 portes	

basi
cabinets
supports

PK 90/40 B 40x90x62 h cm 25 Kg 0,15 m³ **393 €**	Base aperta Open cabinet Placard ouvert	
PK 90/80 B 80x90x62 h cm 39 Kg 0,31 m³ **516 €**	Base aperta Open cabinet Placard ouvert	
PK 90/120 B 120x90x62 h cm 51 Kg 0,46 m³ **814 €**	Base aperta Open cabinet Placard ouvert	
PK 90/80 BE 80x90x62 h cm 49 Kg 0,31 m³ **1.566 €**	Base calda GN 1/1 Warm cabinet GN 1/1 Coffre chaud électrique GN 1/1	 **0,76 kW** *220-240V 50-60Hz*

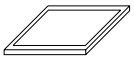
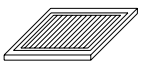
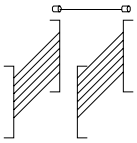
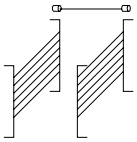
zoccolatura
plinth
plinthe

PK 40/ZFT	Zoccolo per modulo da 40 cm, top	40 cm
	Plinth for 40 cm module, top	
74 €	Plinthe pour 40 cm module, top	
PK 80/ZFT	Zoccolo per modulo da 80 cm, top	80 cm
	Plinth for 80 cm module, top	
110 €	Plinthe pour 80 cm module, top	
PK 120/ZFT	Zoccolo per modulo da 120 cm, top	120 cm
	Plinth for 120 cm module, top	
135 €	Plinthe pour 120 cm module, top	
PK 40/ZF	Zoccolo per modulo da 40 cm	
	Plinth for 40 cm module	
142 €	Plinthe pour 40 cm module	
PK 80/ZF	Zoccolo per modulo da 80 cm	
	Plinth for 80 cm module	
153 €	Plinthe pour 80 cm module	
PK 120/ZF	Zoccolo per modulo da 120 cm	
	Plinth for 120 cm module	
172 €	Plinthe pour 120 cm module	
PK 160/ZF	Zoccolo per modulo da 160 cm	
	Plinth for 160 cm module	
185 €	Plinthe pour 160 cm module	
PK 200/ZF	Zoccolo per modulo da 200 cm	
	Plinth for 200 cm modul	
199 €	Plinthe pour 200 cm module	
PK 240/ZF	Zoccolo per modulo da 240 cm	
	Plinth for 240 cm modul	
212 €	Plinthe pour 240 cm module	
PK GZ	Giunzione zoccolatura	
	Plinth junction	
51 €	Plinthe d'union	

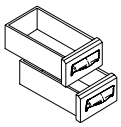
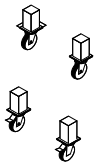
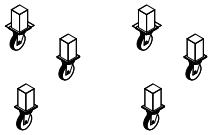
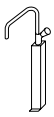
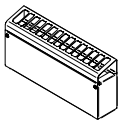
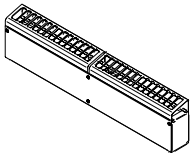
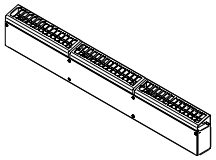
zoccolatura
plinth
plinthe

PK 90/ZLT	Zoccolo laterale, per modelli top	
	Side plinth, for top models	
125 €	Plinthe laterale, pour version top	
PK 90/ZL	Zoccolo laterale	
	Side plinth	
125 €	Plinthe latérale	
PK180/ZLP	Zoccolo laterale passante	
	Pass-through side plinth	
164 €	Plinthe latérale traversante	
PK 90 CVT1	Chiusura vano tecnico top + base	
	Infill side panel top + cabinet	
108 €	Finition latérale top + placard	
PK 90 CVT2	Chiusura vano tecnico monoblocco	
	Infill side panel on cabinet	
108 €	Finition latérale sur placard	

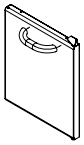
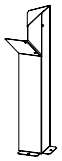
accessori generali
general accessories
accessoires generales

PK 90/PL 1F	Piastra bistecchiera liscia, 1 fuoco	
	Plate plate, 1 burner	
232 €	Plaque lisse, 1 feu	
PK 90/PR 1F	Piastra bistecchiera rigata, 1 fuoco	
	Ribbed plate, 1 burner	
156 €	Plaque nervurée, 1 feu	
PK RG 1/1	Coppia reggigriglie GN 1/1 per 6 griglie	
	Set of try slides GN 1/1 for 6 grids	
202 €	Couple des échelles GN 1/1 pour 6 niveaux	
PK RG 2/1	Coppia reggigriglie GN 2/1 per 6 griglie	
	Set of try slides GN 2/1 for 6 grids	
233 €	Couple des échelles GN 2/1 pour 6 niveaux	

accessori generali
general accessories
accessoires generales

PK KC 1/1	Kit cassetti GN 1/1 h 150	
	Drawers' kit GN 1/1 h 150	
800 €	Kit tiroirs GN 1/1 h 150	
PK KR 2+2	Kit ruote 2+2 con freno	
	Set of 2+2 wheels with brake	
290 €	Roulettes 2+2 avec frein	
PK KR 3+3	Kit ruote 3+3 con freno	
	Set of 3+3 wheels with brake	
432 €	Roulettes 3+3 avec frein	
PK PA/40	Piano proporzionato 40 cm (da richiedere all'ordine)	
	Plateshelf 40 cm (request at order)	
210 €	Tablette de dressage 40 cm (sur demande)	
PK PA/80	Piano proporzionato 80 cm (da richiedere all'ordine)	
	Plateshelf 80 cm (request at order)	
247 €	Tablette de dressage 80 cm (sur demande)	
PK PA/120	Piano proporzionato 120 cm (da richiedere all'ordine)	
	Plateshelf 120 cm (request at order)	
280 €	Tablette de dressage 120 cm (sur demande)	
PK CA	Colonnina acqua fissaggio sul piano (da richiedere all'ordine)	
	Water tap to be fixed on the top (to be requested at order)	
434 €	Colonne eau à fixer sur le côte (à demander au moment de la commande)	
PK 40 PRCAM	Prolunga camino 40 cm	
	Flue extension 40 cm	
226 €	Rallonge cheminée 40 cm	
PK 80 PRCAM	Prolunga camino 80 cm	
	Flue extension 80 cm	
245 €	Rallonge cheminée 80 cm	
PK 120 PRCAM	Prolunga camino 120 cm	
	Flue extension 120 cm	
273 €	Rallonge cheminée 120 cm	

accessori generali
general accessories
accessoires generales

PK 40P	Portina destra e sinistra per moduli da 40 e 80 cm	
	Right and left door for 40/80 cm models	
204 €	Porte à droite et à gauche pour les modules de 40 et 80 cm	
PK 90 PL DX 94,5x74,4x3	Pannello laterale soluzioni contrapposte lato destro	
	Side panel for back to back equipment, right side	
747 €	Panneau latéral pour appareils en contraposition côte droite	
PK 90 PL SX 94,5x74,4x3	Pannello laterale soluzioni contrapposte lato sinistro	
	Side panel for back to back equipment, left side	
747 €	Panneau latéral pour appareils en contraposition côte gauche	
PK PCA	Pannello copertura allacciamento gas/ele per modelli su vano ad esclusione di FRG/E, CPG/E, BRG/E, PG/E, e GRACQG/E (da richiedere all'ordine)	
	Cover panel for gas and electrical connection for model on cabinet except for FRG/E, CPG/E, BRG/E, PG/E, and GRACQG/E (request at order)	
56 €	Panneau de couverture du raccord gaz/électricité pour modéle sur placard sauf: FRG/E, CPG/E, BRG/E, PG/E, et GRACQG/E (sur demande)	

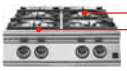
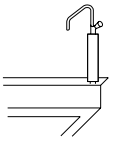
modular cooking
emotion
-
price list
-
700
900

modular cooking
emotion
-
700

cucine a gas versione simple, bruciatori monocorona

gas ranges simple, single crown burner

cuisinières à gaz simple, couronne simple

EM 70/40 PCGS-T 40x73x25 h cm 34 Kg 0,2 m³ **1.121 €**	Cucina gas, 2 bruciatori, versione top Gas range, 2 burners, top version Cuisinière à gaz, 2 brûleurs, top	1x6 kW 1x3,5 kW **9,5 kW Tot**
EM 70/40 PCGS 40x73x87 h cm 51 Kg 0,4 m³ **1.419 €**	Cucina a gas su vano aperto, 2 bruciatori Gas range on open cabinet, 2 burners Cuisinière à gaz sur placard ouvert, 2 brûleurs	1x6 kW 1x3,5 kW **9,5 kW Tot**
EM 70/40 PCGS-P 40x73x87 h cm 53 Kg 0,4 m³ **1.622 €**	Cucina a gas su vano con porta, 2 bruciatori Gas range on cabinet with door, 2 burners Cuisinière à gaz sur coffre 1 porte, 2 brûleurs	1x6 kW 1x3,5 kW **9,5 kW Tot**
EM 70/80 PCGS-T 80x73x25 h cm 54 Kg 0,4 m³ **1.866 €**	Cucina a gas, 4 bruciatori, versione top Gas range, 4 burners, top version Cuisinière à gaz, 4 brûleurs, top	 3x6 kW 1x3,5 kW **21,5 kW Tot**
EM 70/80 PCGS 80x73x87 h cm 81 Kg 0,8 m³ **2.250 €**	Cucina a gas su vano aperto, 4 bruciatori Gas range on open cabinet, 4 burners Cuisinière à gaz sur placard ouvert, 4 brûleurs	3x6 kW 1x3,5 kW **21,5 kW Tot**
EM 70/80 PCGS-P 80x73x87 h cm 83 Kg 0,8 m³ **2.656 €**	Cucina a gas su vano con porte, 4 bruciatori Gas range on cabinet with doors, 4 burners Cuisinière à gaz sur coffre 2 portes, 4 brûleurs	3x6 kW 1x3,5 kW **21,5 kW Tot**
EM 70/80 CFGS 80x73x87 h cm 141 Kg 0,8 m³ **3.248 €**	Cucina a gas, 4 bruciatori, forno a gas GN 2/1 Gas range, 4 burners, gas oven GN 2/1 Cuisinière à gaz, 4 brûleurs, four gaz GN 2/1	3x6 kW 1x3,5 kW 8 kW **29,5 kW Tot**
EM 70/80 CFGES 80x73x87 h cm 136 Kg 0,8 m³ **3.778 €**	Cucina a gas, 4 bruciatori, forno elettrico GN 2/1 Gas range, 4 burners, electric oven GN 2/1 Cuisinière à gaz, four électrique GN 2/1	3x6 kW 1x3,5 kW **21,5 kW Tot** **6 kW** *380-415V 3N 50-60Hz*
EM CA **470 €**	Colonnina acqua fissaggio sul piano (Indicare all'ordine il modello di macchina alla quale viene applicata) 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) Colonne eau à fixer au plan (Indiquer le modèle d'appareil auquel fixer la colonne eau au moment de la commande)	

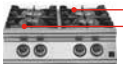
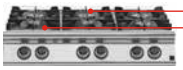
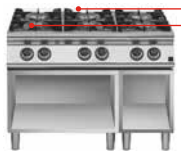
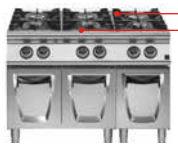
Dimensioni interne del forno: 58x66x29 h cm
Internal oven's dimensions: 58x66x29 h cm
Dimensions internes du four: 58x66x29 h cm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

cucine a gas versione extreme

gas ranges extreme

cuisinières à gaz extreme

EM 70/40 PCG-T 40x73x25 h cm 34 Kg 0,2 m³ **1.309 €**	Cucina a gas, 2 bruciatori, versione top Gas range, 2 burners, top version Cuisinière à gaz, 2 brûleurs, top		1x6 kW 1x3,5 kW **9,5 kW Tot**
EM 70/40 PCG 40x73x87 h cm 51 Kg 0,4 m³ **1.611 €**	Cucina a gas su vano aperto, 2 bruciatori Gas range on open cabinet, 2 burners Cuisinière à gaz sur placard ouvert, 2 brûleurs		1x6 kW 1x3,5 kW **9,5 kW Tot**
EM 70/40 PCG-P 40x73x87 h cm 53 Kg 0,4 m³ **1.811 €**	Cucina a gas su vano con porta, 2 bruciatori Gas range on cabinet with door, 2 burners Cuisinière à gaz sur coffre 1 porte, 2 brûleurs		1x6 kW 1x3,5 kW **9,5 kW Tot**
EM 70/80 PCG-T 80x73x25 h cm 54 Kg 0,4 m³ **2.177 €**	Cucina a gas, 4 bruciatori, versione top Gas range, 4 burners, top version Cuisinière à gaz, 4 brûleurs, top		3x6 kW 1x3,5 kW **21,5 kW Tot**
EM 70/80 PCG 80x73x87 h cm 81 Kg 0,8 m³ **2.563 €**	Cucina a gas su vano aperto, 4 bruciatori Gas range on open cabinet, 4 burners Cuisinière à gaz sur placard ouvert, 4 brûleurs		3x6 kW 1x3,5 kW **21,5 kW Tot**
EM 70/80 PCG-P 80x73x87 h cm 83 Kg 0,8 m³ **2.968 €**	Cucina a gas su vano con porte, 4 bruciatori Gas range on cabinet with doors, 4 burners Cuisinière à gaz sur coffre 2 portes, 4 brûleurs		3x6 kW 1x3,5 kW **21,5 kW Tot**
EM 70/120 PCG-T 120x73x25 h cm 71 Kg 0,8 m³ **3.048 €**	Cucina a gas, 6 bruciatori, versione top Gas range, 6 burners, top version Cuisinière à gaz, 6 brûleurs, top		5x6 kW 1x3,5 kW **33,5 kW Tot**
EM 70/120 PCG 120x73x87 h cm 106 Kg 1,2 m³ **3.702 €**	Cucina a gas su vano aperto, 6 bruciatori Gas range on open cabinet, 6 burners Cuisinière à gaz sur placard ouvert, 6 brûleurs		5x6 kW 1x3,5 kW **33,5 kW Tot**
EM 70/120 PCG-P 120x73x87 h cm 110 Kg 1,2 m³ **4.108 €**	Cucina a gas su vano con porta, 6 bruciatori Gas range on cabinet with doors, 6 burners Cuisinière à gaz sur coffre 3 portes, 6 brûleurs		5x6 kW 1x3,5 kW **33,5 kW Tot**
EM 70/80 CFG 80x73x87 h cm 141 Kg 0,8 m³ **3.561 €**	Cucina a gas, 4 bruciatori, forno gas GN 2/1 Gas range, 4 burners, gas oven GN 2/1 Cuisinière à gaz, 4 brûleurs, four gaz GN 2/1		3x6 kW 1x3,5 kW 8 kW **29,5 kW Tot**

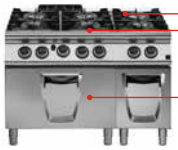
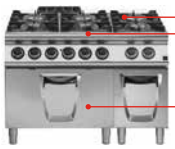
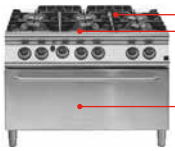
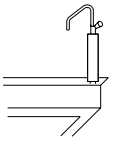
Accessorio kit scarico liquidi mod. EM KIT SCL vedi p. 196
Extra kit for draining of liquid mod. EM KIT SCL, see p. 196
Accessoire kit the vidange liquide mod. mod. EM KIT SCL, voir p.196

Optional:
Variazione potenze standard + 104 € (potenze disponibili: 3,5 kW - 6 kW)
Modification of burner power + 104 € (available burner's power: 3,5 - 6 KW)
Changement de la puissance du brûleur + 104 € (puissance disponibles: 3,5 kW - 6 kW)

cucine a gas versione extreme

gas ranges extreme

cuisinières à gaz extreme

EM 70/80 CFGE 80x73x87 h cm 136 Kg 0,8 m³ **4.088 €**	Cucina a gas, 4 bruciatori, forno elettrico GN 2/1 Gas range, 4 burners, electric oven GN 2/1 Cuisinière à gaz, 4 brûleurs, four électrique GN 2/1	3x6 kW 1x3,5 kW **21,5 kW Tot** **6 kW** *380-415V 3N 50-60Hz*
EM 70/120 CFG 120x73x87 h cm 176 Kg 1,2 m³ **4.834 €**	Cucina a gas, 6 bruciatori, forno gas GN 2/1 Gas range, 6 burners, gas oven GN 2/1 Cuisinière à gaz, 6 brûleurs, four gaz GN 2/1	 5x6 kW 1x3,5 kW 8 kW **41,5 kW Tot**
EM 70/120 CFGE 120x73x87 h cm 170 Kg 1,2 m³ **5.171 €**	Cucina a gas, 6 bruciatori, forno elettrico GN 2/1 Gas range, 6 bruciatori, electric oven GN 2/1 Cuisinière à gaz, 6 brûleurs, four électrique GN 2/1	 5x6 kW 1x3,5 kW **33,5 kW Tot** **6 kW** *380-415V 3N 50-60Hz*
EM 70/120 CFGG 120x73x87 h cm 183 Kg 1,2 m³ **5.128 €**	Cucina a gas, 6 bruciatori, maxi forno gas. Camera: 97x66x31 h cm. Griglia: 93x65 cm Gas range, 6 burners, maxi gas oven. Chamber: 97x66x31 h cm. Grill: 93x65 cm Cuisinière à gaz, 6 brûleurs, maxi four gaz. Chambre: 97x66x31 h cm. Grille: 93x65 cm	 5x6 kW 1x3,5 kW 10 kW **43,5 kW Tot**
EM CA **470 €**	Colonnina acqua fissaggio sul piano. (Indicare all'ordine il modello di macchina alla quale viene applicata) 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) Colonne eau à fixer au plan. (Indiquer le modèle d'appareil auquel fixer la colonne eau au moment de la commande)	

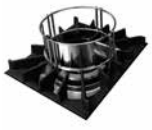
Dimensioni interne del forno: 58x66x29 h cm
Internal oven's dimensions: 58x66x29 h cm
Dimensions internes du four: 58x66x29 h cm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

cucine a gas (bruciatori speciali jpn)

gas ranges (special jpn burners)

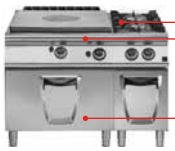
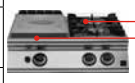
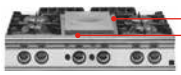
cuisinières à gaz (bruleurs spécial jpn)

EM 70/40 PCG-J-T 40x73x25 h cm **1.985 €**	Cucina a gas, 1 bruciatore japan con tripla corona e doppi controlli, versione top Gas range, 1japan burner with triple crown and double controls, top version Cuisinière à gaz, 1 brûleur japan avec triple couronne et double commande, version top	1x16 kW **16 kW Tot** *GPL gas fuelled by LPG* 1x14,5 kW **14,5 kW Tot**
EM 70/40 PCG-J 40x73x87 h cm **2.258 €**	Cucina a gas su vano aperto, 1 bruciatore japan con tripla corona e doppi controlli, su vano aperto Gas range on open cabinet, 1 japan burner with triple crown and double controls, on open cabinet Cuisinière à gaz sur placard ouvert, 1 brûleur japan avec triple couronne et double commande, sur placard ouvert	1x16 kW **16 kW Tot** *GPL gas fuelled by LPG* 1x14,5 kW **14,5 kW Tot**
EM 70/40 PCG-J-P 40x73x87 h cm **2.496 €**	Cucina a gas su vano con porta, 1 bruciatore japan con tripla corona e doppi controlli, su vano con porta Gas range on cabinet with door, 1 japan burner with triple crown and double controls, on cabinet with door Cuisinière à gaz sur coffre 1 porte, 1 brûleur japan avec triple couronne et double commande, sur coffre 1 porte	1x16 kW **16 kW Tot** *GPL gas fuelled by LPG* 1x14,5 kW **14,5 kW Tot**
SW **94 €**	Riduttore wok in acciaio inox, 1 fuoco Stainless steel wok adapter, 1 burner Adaptateur wok en acier inox, 1 feux	

tuttapiastra gas

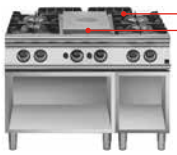
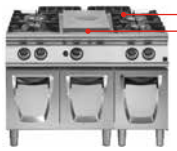
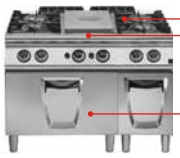
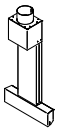
gas solid tops

plaques coup-de-feu gaz

EM 70/80 TPG-T 80x73x25 h cm 99 Kg 0,4 m³ **2.156 €**	Tuttapiastra gas, versione top Gas solid top, top version Plaque coup-de-feu gaz, top	1x9 kW *(p)* **9 kW Tot**
EM 70/80 TPG 80x73x87 h cm 126 Kg 0,8 m³ **2.708 €**	Tuttapiastra gas su vano aperto Gas solid top on open cabinet Plaque coup-de-feu gaz sur placard ouvert	1x9 kW *(p)* **9 kW Tot**
EM 70/80 TPG-P 80x73x87 h cm 126 Kg 0,8 m³ **3.112 €**	Tuttapiastra gas su vano con porte Gas solid top on cabinet with doors Plaque coup-de-feu gaz sur coffre 2 portes	1x9 kW *(p)* **9 kW Tot**
EM 70/80 TPFG 80x73x87 h cm 126 Kg 0,8 m³ **3.581 €**	Tuttapiastra gas, forno gas GN 2/1 Gas solid top range, gas oven GN 2/1 Plaque coup-de-feu gaz sur four gaz GN 2/1	1x9 kW *(p)* 8 kW **17 kW Tot**
EM 70/120 TPFG 120x73x87 h cm 206 Kg 1,2 m³ **5.283 €**	Tuttapiastra gas, forno a gas GN 2/1 + 2 fuochi. Gas solid top range, gas oven GN 2/1 + 2 burners Plaque coup-de-feu gaz, four gaz + 2 brûleurs	 2x6 kW *(f)* 1x9 kW *(p)* 8 kW **29 kW Tot**
EM 70/80 TPPCG-T 80x73x25 h cm 99 Kg 0,4 m³ **2.279 €**	Tuttapiastra gas versione top + 2 fuochi Gas solid, top version + 2 burners Plaque coup-de-feu gaz, top + 2 brûleurs	 2x6 kW *(f)* 1x6 kW *(p)* **18 kW Tot**
EM 70/80 TPPCG 80x73x87 h cm 171 Kg 0,8 m³ **2.771 €**	Tuttapiastra gas su vano aperto + 2 fuochi Gas solid top on open cabinet + 2 burners Plaque coup-de-feu gaz sur placard ouvert + 2 brûleurs	2x6 kW *(f)* 1x6 kW *(p)* **18 kW Tot**
EM 70/80 TPPCG-P 80x73x87 h cm 173 Kg 0,8 m³ **3.174 €**	Tuttapiastra gas su vano con porte + 2 fuochi Gas solid top on cabinet with doors + 2 burners Plaque coup-de-feu gaz sur coffre 2 portes + 2 brûleurs	2x6 kW *(f)* 1x6 kW *(p)* **18 kW Tot**
EM 70/80 TPPCFG 80x73x87 h cm 156 Kg 0,8 m³ **4.022 €**	Tuttapiastra gas, forno gas GN 2/1 + 2 fuochi Gas solid top range, gas oven GN 2/1 + 2 burners Plaque coup-de-feu gaz, four gaz GN 2/1 + 2 brûleurs	2x6 kW *(f)* 1x6 kW *(p)* 8 kW **26 kW Tot**
EM 70/120 TPPCG2-T 120x73x25 h cm 122 Kg 0,52 m³ **4.035 €**	Tuttapiastra gas, versione top + 4 fuochi Gas solid top, top version + 4 burners Plaque coup-de-feu gaz, top + 4 brûleurs	 3x6 kW *(f)* 1x3,5 kW *(f)* 1x6 kW *(p)* **27,5 kW Tot**

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

emotion 700
tuttapiastra gas
gas solid tops
plaques coup-de-feu gaz

EM 70/120 TPPCG2 120x73x87 h cm 147 Kg 1,13 m³ **4.558 €**	Tuttapiastra gas su vano aperto + 4 fuochi Gas solid top on open cabinet + 4 burners Plaque coup-de-feu gaz, sur placard ouvert + 4 brûleurs	 3x6 kW *(f)* 1x3,5 kW *(f)* 1x6 kW *(p)* **27,5 kW Tot**
EM 70/120 TPPCG2-P 120x73x87 h cm 147 Kg 1,13 m³ **5.364 €**	Tuttapiastra gas su vano con porte + 4 fuochi Gas solid top on cabinet with doors + 4 burners Plaque coup-de-feu gaz sur coffre 3 portes + 4 brûleurs	 3x6 kW *(f)* 1x3,5 kW *(f)* 1x6 kW *(p)* **27,5 kW Tot**
EM 70/120 TPPCFG2 120x73x87 h cm 186 Kg 1,28 m³ **5.729 €**	Tuttapiastra gas, forno gas GN 2/1 + 4 fuochi Gas solid top, gas oven GN 2/1 + 4 burners Plaque coup-de-feu gaz, four gaz GN 2/1 + 4 brûleurs	 3x6 kW *(f)* 1x3,5 kW *(f)* 1x6 kW *(p)* 8 kW **35,5 kW Tot**
EM 60 CAM **543 €**	Camino antivento Drawn diverter Cheminée d'extraction gaz brulés	

Dimensioni interne del forno: 58x66x29 h cm
Internal oven's dimensions: 58x66x29 h cm
Dimensions internes du four: 58x66x29 h cm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

Optional:
Variazione potenze standard + 104 € (potenze disponibili: 3,5 kW - 6 kW)
Modification of burner power + 104 € (available burner's power: 3,5 kW - 6 kW)
Changement de la puissance du brûleur + 104 € (puissance disponibles: 3,5 kW - 6 kW)

Accessorio kit scarico liquidi mod. EM KIT SCL vedi p. 196
Extra kit for draining of liquid mod. EM KIT SCL, see p. 196
Accessoire kit the vidange liquide mod. mod. EM KIT SCL, voir p.196

cucine elettriche, piastre tonde
electric ranges, round plates
cuisinières électriques, plaques rondes

EM 70/40 PCE-T 40x73x25 h cm 31 Kg 0,2 m³ **1.010 €**	Cucina elettrica, versione top, 2 piastre tonde Electric range, top version, 2 round plates Cuisinière électrique, top, 2 plaques rondes	2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/40 PCE 40x73x87 h cm 46 Kg 0,4 m³ **1.381 €**	Cucina elettrica su vano aperto, 2 piastre tonde Electric range on open cabinet, 2 round plates Cuisinière électrique sur placard ouvert, 2 plaques rondes	2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/40 PCE-P 40x73x87 h cm 48 Kg 0,4 m³ **1.583 €**	Cucina elettrica su vano con porta, 2 piastre tonde Electric range on cabinet with door, 2 round plates Cuisinière électrique sur coffre 1 porte, 2 plaques rondes	2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/80 PCE-T 80x73x25 h cm 48 Kg 0,4 m³ **1.517 €**	Cucina elettrica, versione top, 4 piastre tonde Electric range, top version, 4 round plates Cuisinière électrique, top, 4 plaques rondes	4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

cucine elettriche, piastre tonde
electric ranges, round plates
cuisinières électriques, plaques rondes

EM 70/80 PCE 80x73x87 h cm 71 Kg 0,8 m³ **2.008 €**	Cucina elettrica su vano aperto, 4 piastre tonde Electric range on open cabinet, 4 round plates Cuisinière électrique sur placard ouvert, 4 plaques rondes		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 PCE-P 80x73x87 h cm 73 Kg 0,8 m³ **2.413 €**	Cucina elettrica su vano con porte, 4 piastre tonde Electric range on cabinet with doors, 4 round plates Cuisinière électrique sur coffre 2 portes, 4 plaques rondes		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 CFE 80x73x87 h cm 141 Kg 0,8 m³ **3.290 €**	Cucina elettrica, 4 piastre tonde, forno elettrico GN 2/1 Electric range, 4 round plates, electric oven GN 2/1 Cuisinière électrique, 4 plaques rondes, four électrique GN 2/1		4x2,6 kW 6 kW **16,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

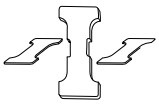
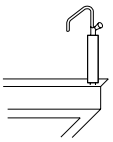
Dimensione piastra: Ø 220 mm
Plate dimension: Ø 220 mm
Dimension plaque: Ø 220 mm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four Avec 1 grille chromée comprise

cucine elettriche, piastre quadre
electric ranges, square plates
cuisinières électriques, plaques carrées

EM 70/40 PCEQ-T 40x73x25 h cm 31 Kg 0,2 m³ **1.527 €**	Cucina elettrica, versione top, 2 piastre quadre Electric range top version, 2 square plates Cuisinière électrique, top, 2 plaques carrées		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/40 PCEQ 40x73x87 h cm 51 Kg 0,4 m³ **1.885 €**	Cucina elettrica, su vano aperto, 2 piastre quadre Electric range on open cabinet, 2 square plates Cuisinière électrique sur placard ouvert, 2 plaques carrées		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/40 PCEQ-P 40x73x87 h cm 53 Kg 0,4 m³ **2.088 €**	Cucina elettrica su vano con porta, 2 piastre quadre Electric range on cabinet with door, 2 square plates Cuisinière électrique sur coffre 1 porte, 2 plaques carrées		2x2,6 kW **5,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/80 PCEQ-T 80x73x25 h cm 48 Kg 0,4 m³ **2.559 €**	Cucina elettrica, versione top, 4 piastre quadre Electric range, top version, 4 square plates Cuisinière électrique, top, 4 plaques carrées		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 PCEQ 80x73x87 h cm 81 Kg 0,8 m³ **2.911 €**	Cucina elettrica su vano aperto, 4 piastre quadre Electric range on open cabinet, 4 square plates Cuisinière électrique sur placard ouvert, 4 plaques carrées		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 PCEQ-P 80x73x87 h cm 83 Kg 0,8 m³ **3.318 €**	Cucina elettrica su vano con porte, 4 piastre quadre Electric range on cabinet with doors, 4 square plates Cuisinière électrique sur coffre 2 portes, 4 plaques carrées		4x2,6 kW **10,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

emotion 700
cucine elettriche, piastre quadre
electric ranges, square plates
cuisinières électriques, plaques carrées

EM 70/80 CFEQ 80x73x87 h cm 141 Kg 0,8 m³ **4.787 €**	Cucina elettrica, 4 piastre quadre, forno elettrico GN 2/1 Electric range, 4 square plates, electric oven GN 2/1 Cuisinière électrique, 4 plaques en fonte, four électrique GN 2/1	 4x2,6 kW 6 kW **16,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 IMP **59 €**	Inserto per piastre elettriche quadre Insert for square electric square plates Insert pour plaques électriques carrées	
EM 70/80 IMP **200 €**	Inserto per piastre elettriche quadre Insert for square electric square plates Insert pour plaques électriques carrées	
EM CA **470 €**	Colonnina acqua fissaggio sul piano. (Indicare all'ordine il modello di macchina alla quale viene applicata) 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) Colonne eau à fixer au plan. (Indiquer le modèle d'appareil auquel fixer la colonne eau au moment de la commande)	

Dimensione piastra: 220x220 mm
Plate dimension: 220x220 mm
Dimension plaque: 220x220 mm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

piani di cottura in vetroceramica
ceramic plates
plaques en vitrocéramique

EM 70/40 PVE-T 40x73x25 h cm 31 Kg 0,2 m³ **1.663 €**	Piano di cottura in vetroceramica, versione top, 2 zone di cottura Ceramic plate, top version, 2 cooking zones Plaque en vitrocéramique, top, 2 zones de cuisson	 2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/40 PVE 40x73x87 h cm 45 Kg 0,4 m³ **2.008 €**	Piano di cottura in vetroceramica su vano aperto, 2 zone di cottura Ceramic plate on open cabinet, 2 cooking zones Plaque en vitrocéramique sur placard ouvert, 2 zones de cuisson	 2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/40 PVE-P 40x73x87 h cm 48 Kg 0,4 m³ **2.210 €**	Piano di cottura in vetroceramica su vano con porta, 2 zone cottura Ceramic plate on cabinet with door, 2 cooking zones Plaque en vitrocéramique sur coffre 1 porte, 2 zones de cuisson	 2x2,5 kW **5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 70/80 PVE-T 80x73x25 h cm 48 Kg 0,4 m³ **2.740 €**	Piano di cottura in vetroceramica, versione top, 4 zone cottura Ceramic plate, top version, 4 cooking zones Plaque en vitrocéramique, top, 4 zones de cuisson	 4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 PVE 80x73x87 h cm 71 Kg 0,8 m³ **3.208 €**	Piano di cottura di cottura in vetroceramica su vano aperto, 4 zone cottura Ceramic plate on open cabinet, 4 cooking zones Plaque en vitrocéramique sur placard ouvert, 4 zones de cuisson	 4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

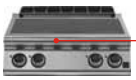
piani di cottura in vetroceramica
ceramic plates
plaques en vitrocéramique

EM 70/80 PVE-P 80x73x87 h cm 73 Kg 0,8 m³ **3.614 €**	Piano di cottura in vetroceramica su vano con porte, 4 zone di cottura Ceramic plate on cabinet with doors, 4 cooking zones Plaque en vitrocéramique sur coffre 2 portes, 4 zones de cuisson		4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 CFVE 80x73x87 h cm 141 Kg 0,8 m³ **4.849 €**	Piano di cottura in vetroceramica, 4 zone di cottura, forno elettrico GN 2/1 Ceramic plate, 4 cooking zones, electric oven GN 2/1 Plaque en vitrocéramique, 4 zones de cuisson, four électrique GN 2/1		4x2,5 kW 6 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60 Hz*

Dimensioni interne del forno: 58x66x29 h cm
Internal oven's dimensions: 58x66x29 h cm
Dimensions internes du four: 58x66x29 h cm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

piani di cottura a induzione
induction plates
plaques à induction

EM 70/40 IND-T 40x73x25 h cm 31 Kg 0,2 m³ **8.450 €**	Piano di cottura a induzione, versione top, 2 zone di cottura, diametro Ø 220 Induction plate, top version, 2 cooking zones, Ø 220 Plaque à induction, top, 2 zones de cuisson, Ø 220		2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz*
EM 70/40 IND 40x73x87 h cm 45 Kg 0,4 m³ **8.814 €**	Piano di cottura a induzione su vano aperto, 2 zone di cottura, diametro Ø 220 Induction plate on open cabinet, 2 cooking zones, Ø 220 Plaque à induction sur placard ouvert, 2 zones de cuisson, Ø 220		2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz*
EM 70/40 IND-P 40x73x87 h cm 48 Kg 0,4 m³ **9.017 €**	Piano di cottura a induzione su vano con porta, 2 zone di cottura, diametro Ø 220 Induction plate on cabinet with door, 2 cooking zones, Ø 220 Plaque à induction sur coffre 1 porte, 2 zones de cuisson, Ø 220		2x3,5 kW **7 kW Tot** *380-415V 3 50-60Hz*
EM 70/80 IND-T 80x73x25 h cm 48 Kg 0,4 m³ **13.093 €**	Piano di cottura a induzione, versione top, 4 zone di cottura, diametro Ø 220 Induction plate, top version, 4 cooking zones, Ø 220 Plaque à induction, top, 4 zones de cuisson, Ø 220		4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz*
EM 70/80 IND 80x73x87 h cm 71 Kg 0,8 m³ **13.577 €**	Piano di cottura a induzione su vano aperto, 4 zone di cottura, diametro Ø 220 Induction plate on open cabinet, 4 cooking zones, Ø 220 Plaque à induction sur placard ouvert, 4 zones de cuisson, Ø 220		4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz*
EM 70/80 IND-P 80x73x87 h cm 74 Kg 0,8 m³ **13.979 €**	Piano di cottura a induzione su vano con porte, 4 zone di cottura, diametro Ø 220 Induction plate on cabinet with doors, 4 cooking zones, Ø 220 Plaque à induction sur coffre 2 portes, 4 zones de cuisson, Ø 220		4x3,5 kW **14 kW Tot** *380-415V 3 50-60Hz*
EM 70/40 INDW-T 40x73x25 h cm 31 Kg 0,2 m³ **5.729 €**	Wok a induzione versione top Induction wok, top version Wok à induction, top		**5 kW Tot** *380-415V 3 50-60Hz*

emotion 700

piani di cottura a induzione

induction plates

plaques à induction

EM 70/40 INDW 40x73x87 h cm 51 Kg 0,4 m³ **6.092 €**	Wok a induzione su vano aperto Induction wok on open cabinet Wok à induction sur placard ouvert		**5 kW Tot** *380-415V 3 50-60Hz*
EM 70/40 INDW-P 40x73x87 h cm 53 Kg 0,4 m³ **6.296 €**	Wok a induzione su vano con porta Induction wok on cabinet with door Wok à induction sur coffre 1 porte		**5 kW Tot** *380-415V 3 50-60Hz*

tuttapiastra elettrici

electric solid tops

plaques coup-de-feu électriques

EM 70/80 TPE-T 80x73x25 h cm 99 Kg 0,4 m³ **3.973 €**	Tuttapiastra elettrico versione top, 4 zone di cottura Electric solid top, top version, 4 cooking zones Plaque coup-de-feu électrique sur placard ouvert, 4 zones de cuisson		4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 TPE 80x73x87 h cm 126 Kg 0,8 m³ **4.544 €**	Tuttapiastra elettrico su vano aperto, 4 zone di cottura Electric solid top on open cabinet, 4 cooking zones Plaque coup-de-feu électrique sur placard ouvert, 4 zones de cuisson		4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 TPE-P 80x73x87 h cm 127 Kg 0,8 m³ **4.949 €**	Tuttapiastra elettrico su vano con porte, 4 zone di cottura Electric solid top on cabinet with doors, 4 cooking zones Plaque coup-de-feu électrique sur coffre 2 portes, 4 zones de cuisson		4x2,5 kW **10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 TPFE 80x73x87 h cm 127 Kg 0,8 m³ **5.741 €**	Tuttapiastra elettrico su forno elettrico GN 2/1, 4 zone di cottura Electric solid top on electric oven GN 2/1, 4 cooking zones Plaque coup-de-feu électrique sur four électrique GN 2/1, 4 zones de cuisson		4x2,5 kW 6 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

cuocipasta versione simple

pasta cookers simple

cuiseurs à pâtes simple

EM 70/40 CPGS 40x73x87 h cm 72 Kg 0,4 m³ **2.541 €**	Cuocipasta gas, vasca 2/3 GN capacità 26 L, carico dell'acqua con rubinetto. Cesti esclusi Gas pasta cooker, 1 GN 2/3 well capacity 26 L, water filling by manual water tap. Basket excluded Cuiseurs à pâtes gaz, 1 bac GN 2/3 capacité 26 L, robinet d'alimentation de l'eau. Paniers exclus		**9,5 kW Tot** **26 L** x1
EM 70/40 CPES 40x73x87 h cm 57 Kg 0,4 m³ **2.502 €**	Cuocipasta elettrico, vasca 2/3 GN capacità 26 L, resistenze fisse, carico dell'acqua con rubinetto. Cesti esclusi Electric pasta cooker, 1 GN 2/3 well capacity 26 L, fixed heating elements, water filling by manual water tap. Basket excluded Cuiseurs à pâtes électrique, 1 bac GN 2/3 capacité 26 L, résistances fixed, robinet d'alimentation de l'eau. Paniers exclus		**7,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **26 L** x1

cuocipasta versione simple
pasta cookers simple
cuiseurs à pâtes simple

EM 70/80 CPGS 80x73x87 h cm 92 Kg 0,8 m³ **4.662 €**	Cuocipasta gas, 2 vasche GN 2/3 capacità 26+26 L, carico dell'acqua con rubinetto. Cesti esclusi Gas pasta cooker, 2 GN 2/3 wells capacity 26+26 L, water filling by manual water tap. Basket excluded Cuiseurs à pâtes gaz, 2 bacs GN 2/3 capacité 26+26 L, robinet d'alimentation de l'eau. Paniers exclus		**19 kW Tot** 26 L x2
EM 70/80 CPES 80x73x87 h cm 78 Kg 0,8 m³ **4.611 €**	Cuocipasta elettrico, 2 vasche GN 2/3 capacità 26+26 L, resistenze fisse, carico dell'acqua con rubinetto. Cesti esclusi Electric pasta cooker, 2 GN 2/3 wells capacity 26+26 L, fixed heating elements, water filling by manual water tap. Basket excluded Cuiseurs à pâtes électrique, 2 bacs GN 2/3 capacité 26+26 L, résistances fixed, robinet d'alimentation de l'eau. Paniers exclus		**15,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price* *220-240V 3 50-60Hz* 26 L x2

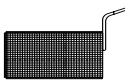
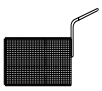
In dotazione: 1 griglia di fondo vasca e 1 gocciolatoio (cesti esclusi)
Equipped with: 1 bottom grid and 1 drainer (basket exclueded)
Fournis avec: 1 grille de fond et 1 égouttoir (panier exclus)

cuocipasta versione extreme
pasta cookers extreme
cuiseurs à pâtes extreme

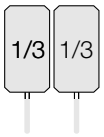
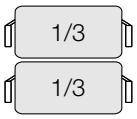
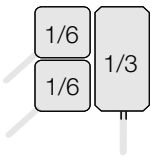
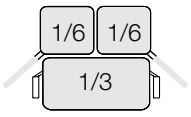
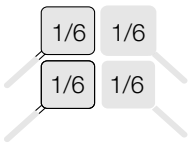
EM 70/40 CPG 40x73x87 h cm 72 Kg 0,4 m³ **3.060 €**	Cuocipasta gas, 1 vasca GN 2/3 capacità 26 L, carico dell'acqua con elettrovalvola. Cesti esclusi Gas pasta cooker, 1 GN 2/3 well capacity 26 L, water filling by solenoid valve. Basket excluded Cuiseurs à pâtes gaz, 1 bac GN 2/3 capacité 26 L, alimentation de l'eau par électrovalve. Paniers exclus		**10,5 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 26 L x1
EM 70/40 CPE 40x73x87 h cm 57 Kg 0,4 m³ **3.126 €**	Cuocipasta elettrico, 1 vasca 2/3 GN capacità 26 L, resistenze rotanti, carico dell'acqua con elettrovalvola. Cesti esclusi Electric pasta cooker, 1 GN 2/3 well capacity 26 L, rotating heating elements, water filling by solenoid valve. Basket excluded Cuiseurs à pâtes électrique, 1 bac GN 2/3 capacité 26 L, résistances basculantes, alimentation de l'eau par électrovalve. Paniers exclus		**5,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 26 L x1
EM 70/80 CPG 80x73x87 h cm 92 Kg 0,8 m³ **5.207 €**	Cuocipasta gas, 2 vasche GN 2/3 capacità 26+26 L, carico dell'acqua con elettrovalvola. Cesti esclusi Gas pasta cooker, 2 GN 2/3 wells capacity 26+26L, water filling by solenoid valve. Basket excluded Cuiseurs à pâtes gaz, 2 bacs GN 2/3 capacité 26+26 L, alimentation de l'eau par électrovalve. Paniers exclus		**21 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 26 L x2
EM 70/80 CPE 80x73x87 h cm 78 Kg 0,8 m³ **5.183 €**	Cuocipasta elettrico, 2 vasche GN 2/3 capacità 26+26 L, resistenze rotanti, carico dell'acqua con elettrovalvola. Cesti esclusi Electric pasta cooker, 2 GN 2/3 wells capacity 26+26 L, rotating heating elements, water filling by solenoid valve. Basket excluded Cuiseurs à pâtes électrique, 2 bacs GN 2/3 capacité 26+26 L, rèsistances basculantes, alimentation de l'eau par électrovalve. Paniers exclus		**11,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 26 L x2

In dotazione: 1 griglia di fondo vasca e 1 gocciolatoio
Equipped with: 1 bottom grid and 1 drainer
Fournis avec: 1 grille de fond et 1 égouttoir

accessori cuocipasta
pasta cooker accessories
cuiseurs à pâtes accessoires

EM CP/C 2 24x29x20 h cm **187 €**	Cesto da 1/2 orizzontale 1/2 horizontal basket Panier 1/2 horizontal		max pasta/basket: 2 kg
EM CP/C 3 29x16x20 h cm **156 €**	Cesto da 1/3 verticale 1/3 vertical basket Panier 1/3 vertical		max pasta/basket: 1,2 kg

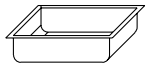
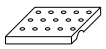
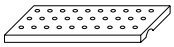
emotion 700
accessori cuocipasta
pasta cooker accessories
cuiseurs à pâtes accessoires

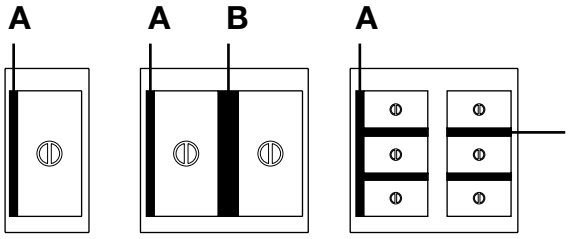
EM CP/C 1/3 29x16x20 h cm **156 €**	Cesto da 1/3 orizzontale 1/3 horizontal basket Panier 1/3 horizontal	max pasta/basket: 1,2 kg
EM CP/C 6 14x14x20 h cm **103 €**	Cesto da 1/6 1/6 basket Panier 1/6	max pasta/basket: 0,6 kg
EM COP/CP1 **80 €**	Coperchio vasca 26 L per modelli simple Well inox lid 26 L for simple models Couvercle pour 26 L pour modèles simple	
EM COP/CP3 **80 €**	Coperchio vasca 26 L per modelli extreme Well inox lid 26 L for extreme models Couvercle pour 26 L pour modèles extreme	
70KDC1 **311 €**	Kit cesti cuocipasta: 2 cesti da 1/3 verticali Pasta cooker basket kit: 2 x 1/3 vertical baskets Kit panier pour cuiseur à pâtes: 2 panier 1/3 vertical	 2 x EM CP/C 3
70KDC2 **311 €**	Kit cesti cuocipasta: 2 cesti da 1/3 orizzontale Pasta cooker basket kit: 2 x 1/3 horizontal baskets Kit panier pour cuiseur à pâtes: 2 panier 1/3 horizontal	 2 x EM CP/C 1/3
70KDC3 **362 €**	Kit cesti cuocipasta: 1 cesto da 1/3 verticale + 2 cesti da 1/6 Pasta cooker basket kit: 1 x 1/3 vertical basket + 2 x 1/6 basket Kit panier pour cuiseur à pâtes: 1 panier 1/3 vertical + 2 panier 1/6	 1 x EM CP/C 3 2 x EM CP/C 6
70KDC4 **362 €**	Kit cesti cuocipasta: 1 cesto da 1/3 orizzontale + 2 cesti da 1/6 Pasta cooker basket kit: 1 x 1/3 horizontal basket + 2 x 1/6 baskets Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 2 panier 1/6	 1 x EM CP/C 1/3 2 x EM CP/C 6
70KDC5 **412 €**	Kit cesti cuocipasta: 4 cesti da 1/6 Pasta cooker basket kit: 1 x 1/6 baskets Kit panier pour cuiseur à pâtes: 4 panier 1/6	 4 x CP/C 6

bagnomaria
bain maries
bain-marie

EM 70/40 BMG-T 40x73x25 h cm 34 Kg 0,2 m³ **1.638 €**	Bagnomaria gas versione top, GN 1/1 Gas bain marie, top version, GN 1/1 Bain-marie gaz, top, GN 1/1		**3 kW Tot**
EM 70/40 BMG 40x73x87 h cm 51 Kg 0,4 m³ **1.967 €**	Bagnomaria gas, su vano aperto, GN 1/1 Gas bain marie on open cabinet, GN 1/1 Bain-marie gaz sur placard ouvert, GN 1/1		**3 kW Tot**
EM 70/40 BMG-P 40x73x87 h cm 53 Kg 0,4 m³ **2.170 €**	Bagnomaria gas, su vano con porta, GN 1/1 Gas bain marie on cabinet with door, GN 1/1 Bain-marie gaz sur coffre 1 porte, GN 1/1		**3 kW Tot**
EM 70/80 BMG-T 80x73x25 h cm 53 Kg 0,4 m³ **2.142 €**	Bagnomaria gas, versione top, GN 2/1 Gas bain marie, top version, GN 2/1 Bain-marie gaz, top, GN 2/1		**6 kW Tot**
EM 70/80 BMG 80x73x87 h cm 69 Kg 0,8 m³ **2.506 €**	Bagnomaria gas, su vano aperto, GN 2/1 Gas bain marie on open cabinet, GN 2/1 Bain-marie gaz sur placard ouvert, GN 2/1		**6 kW Tot**
EM 70/80 BMG-P 80x73x87 h cm 72 Kg 0,8 m³ **2.911 €**	Bagnomaria gas, su vano con porte, GN 2/1 Gas bain marie on cabinet with doors, GN 2/1 Bain-marie gaz sur coffre 2 portes, GN 2/1		**6 kW Tot**
EM 70/40 BME-T 40x73x25 h cm 34 Kg 0,2 m³ **1.671 €**	Bagnomaria elettrico, versione top, GN 1/1 Electric bain marie, top version, GN 1/1 Bain-marie électrique, top, GN 1/1		**1,5 kW Tot** *220-240V 50-60Hz*
EM 70/40 BME 40x73x87 h cm 48 Kg 0,4 m³ **2.005 €**	Bagnomaria elettrico su vano aperto, GN 1/1 Electric bain marie on open cabinet, GN 1/1 Bain-marie électrique,sur placard ouvert, GN 1/1		**1,5 kW Tot** *220-240V 50-60Hz*
EM 70/40 BME-P 40x73x87 h cm 50 Kg 0,4 m³ **2.207 €**	Bagnomaria elettrico su vano con porta, GN 1/1 Electric bain marie on cabinet with door, GN 1/1 Bain-marie électrique, sur coffre 1 porte, GN 1/1		**1,5 kW Tot** *220-240V 50-60Hz*
EM 70/80 BME-T 80x73x25 h cm 53 Kg 0,4 m³ **2.183 €**	Bagnomaria elettrico versione top, GN 2/1 Electric bain marie, top version, GN 2/1 Bain-marie électrique, top, GN 2/1		**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

emotion 700
bagnomaria
bain maries
bain-marie

EM 70/80 BME 80x73x87 h cm 68 Kg 0,8 m³ **2.553 €**	Bagnomaria elettrico su vano aperto, GN 2/1 Electric bain marie on open cabinet, GN 2/1 Bain-marie électrique sur placard ouvert, GN 2/1	**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 BME-P 80x73x87 h cm 70 Kg 0,8 m³ **2.958 €**	Bagnomaria elettrico su vano con porte, GN 2/1 Electric bain marie on cabinet with doors, GN 2/1 Bain-marie électrique sur coffre 2 portes, GN 2/1	**3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM SSB **44 €**	Traversino Dividing Traverse	
BI-GN 1/3 H100 17,6x32,5x10 h cm **35 €**	Bacinella inox GN 1/3 Stainless steel container GN 1/3 Bac en acier inox GN 1/3	
BI-GN 1/1 H100 53x32,5x10 cm **66 €**	Bacinella inox GN 1/1 Stainless steel container GN 1/1 Bac en acier inox GN 1/1	
CB-GN 1/3 **30 €**	Coperchio per bacinella GN 1/3 Lid for container GN 1/3 Couvercle pour bac GN 1/3	
CB-GN 1/1 **44 €**	Coperchio per bacinella GN 1/1 Lid for container GN 1/1 Couvercle bac GN 1/1	
EM 70/40 FF **118 €**	Falso fondo forato per modelli da 40 cm Perforated base plate for 40 cm models Faux fond perforé pour module de 40 cm	
EM 70/80 FF **195 €**	Falso fondo forato per modelli da 80 cm Perforated base plate for 80 cm models Faux fond perforé pour module de 80 cm	



A e B in dotazione
C = EM SSB

A e B included
C = EM SSB

A e B en dotation
C = EM SSB

Optional

Carico dell'acqua con elettrovalvola da richiedere all'ordine, sovrapprezzo di 240 € - solo per i modelli su vano

Water filling by solenoid valve to be requested when ordering, surcharge 240 € - only for models on cabinet

Alimentation de l'eau par électrovalve en option à la commande, supplément de 240 € - seulement pour les modèles sur placard

friggitrici gas versione PW (scambiatori in vasca)

gas fryers PW (heat exchange pipes in the well)
friteuses gaz PW (tubulures gaz à l'interieur de la cuve)

EM 70/40 FRGS13 PW 40x73x87 h cm 72 Kg 0,4 m³ **2.453 €**	Friggitrice gas, 1 vasca, capacità 13 L, cesto incluso. Bacinella raccogli olio esclusa. Gas fryer, 1 well, 13 L capacity, basket included. External for oil drain-off pan excluded. Friteuse gaz, 1 bac, capacité 13 L, panier inclus. Bac extérieur de récupération huile exclus.	 **12 kW Tot** kW/L = 0,92 max. potatoes/basket = 2 Kg frozen potatoes/h = 24/25 Kg 13 L x1
EM 70/80 FRGS13 PW 80x73x87 h cm 125 Kg 0,8 m³ **4.327 €**	Friggitrice gas, 2 vasche, capacità 13+13 L, cesti inclusi. Bacinella raccogli olio esclusa. Gas fryer, 2 wells, 13+13 L capacity, baskets included. External for oil drain-off pan excluded. Friteuse gaz, 2 bacs, capacité 13+13 L , paniers inclus. Bac extérieur de récupération huile exclus.	 **24 kW Tot** kW/L = 0,92 max. potatoes/basket = 2 Kg frozen potatoes/h = 48/50 Kg 13 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici gas versione extreme (vasca libera)

gas fryers extreme (free well)
friteuses gaz extreme (bac libre)

EM 70/40 FRG13VL 40x73x87 h cm 72 Kg 0,4 m³ **3.124 €**	Friggitrice gas, 1 vasca, capacità 13 L, cesto e bacinella raccogli olio inclusi. Gas fryer, 1 well, 13 L capacity, basket and external for oil drain-off pan included Friteuse gaz, 1 bac, capacité 13 L, panier et bac extérieur de récupération huile inclus	 **12 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 13 L x1
EM 70/80 FRG13VL 80x73x87 h cm 124 Kg 0,8 m³ **5.807 €**	Friggitrice gas, 2 vasche, capacità 13+13 L, cesti e bacinella raccogli olio inclusi. Gas fryer, 2 wells, 13+13 L capacity, basket and external for oil drain-off pan included Friteuse gaz, 2 bacs, capacité 13+13 L, paniers et bac extérieur de récupération huile inclus	 **24 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 13 L x2
EM 70/40 FRG17VL 40x73x87 h cm 85 Kg 0,4 m³ **3.314 €**	Friggitrice a gas, 1 vasca, capacità 17 L, cesto e bacinella raccogli olio inclusi. Gas fryer, 1 well, 17 L capacity, basket and external for oil drain-off pan included Friteuse gaz, 1 bacs, capacité 17 L, panier et bac extérieur de récupération huile inclus	 **16 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 17 L x1
EM 70/80 FRG17VL 80x73x87 h cm 135 Kg 0,8 m³ **5.956 €**	Friggitrice a gas, 2 vasche, capacità 17+17 L, cesti e bacinella raccogli olio inclusi. Gas fryer, 2 wells, 17+17 L capacity, baskets and external for oil drain-off pan included Friteuse gaz, 2 bacs, capacité 17+17 L, paniers et bac extérieur de récupération huile inclus	 **32 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 17 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici elettriche (resistenze rotanti)

electric fryers (rotating heating elements)
friteuses électriques (résistances pivotantes)

EM 70/40 FRE13 40x73x87 h cm 58 Kg 0,4 m³ **2.444 €**	Friggitrice elettrica, 1 vasca, capacità 13 L, cesto e bacinella raccogli olio inclusi. Electric fryer, 1 well, 13 L capacity, basket and external for oil drain-off pan included Friteuse électrique, 1 bac, capacité 13 L, panier et bac extérieur de récupération huile inclus	 **12 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 13 L x1
EM 70/80 FRE13 80x73x87 h cm 117 Kg 0,8 m³ **4.125 €**	Friggitrice elettrica, 2 vasche, capacità 13+13 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 13+13 L capacity, baskets and external for oil drain-off pan included Friteuse électrique, 2 bacs, capacité 13+13 L, paniers et bac extérieur de récupération huile inclus	 **24 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 13 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

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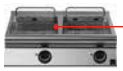
friggitrici elettriche (resistenze rotanti)
electric fryers (rotating heating elements)
friteuses électriques (résistances pivotantes)

EM 70/40 FRE 8+8 40x73x87 h cm 58 Kg 0,4 m³ **3.214 €**	Friggitrice elettrica, 2 vasche, capacità 8+8 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 8+8 L capacity, baskets and external for oil drain-off pan included Friteuse électrique, 2 bacs, capacité 8+8 L, paniers et bac extérieur de récupération huile inclus		**14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 8 L x2
EM 70/40 FRE17 80x73x87 h cm 58 Kg 0,4 m³ **2.611 €**	Friggitrice elettrica, 1 vasca, capacità 17 L, cesto e bacinella raccogli olio inclusi. Electric fryer, 1well, 17 L capacity, basket and external for oil drain-off pan included Friteuse électrique, 1 bac, capacité 17 L, panier et bac extérieur de récupération huile inclus		**17 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 17 L x1
EM 70/80 FRE17 80x73x87 h cm 116 Kg 0,8 m³ **4.812 €**	Friggitrice elettrica, 2 vasche, capacità 17+17 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 17+17 L capacity, baskets and external for oil drain-off pan included Friteuse électrique, 2 bacs, capacité 17+17 L, paniers et bac extérieur de récupération huile inclus		**34 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 17 L x2
EM 70/40 FRE10X-T 40x73x25 h cm 35 Kg 0,2 m³ **1.780 €**	Friggitrice elettrica, 1 vasca, capacità 10 L, versione top, cesto incluso. Bacinella raccogli olio esclusa. Electric fryer, 1well, 10 L capacity, top version, basket included. External for oil drain-off pan excluded. Friteuse électrique, 1 bac, capacité 10 L, version top, panier inclus. Bac extérieur de récupération huile exclus.		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x1
EM 70/80 FRE10X-T 80x73x25 h cm 85 Kg 0,4 m³ **2.912 €**	Friggitrice elettrica, 2 vasche, capacità 10+10 L, versione top, cesti inclusi. Bacinella raccogli olio esclusa. Electric fryer, 2 wells, 10+10 L capacity, top version, baskets included. External for oil drain-off pan excluded. Friteuse électrique, 2 bacs, capacité 10+10 L, version top, paniers inclus. Bac extérieur de récupération huile exclus.		**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 10 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

accessori per friggitrici
fryers accessories
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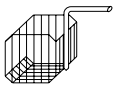
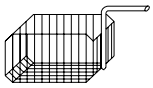
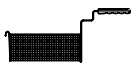
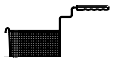
EM C 1/2 FRGS 13 11x28,5x12 h cm **78 €**	Cesto 1/2 per vasca da 13 L friggitrici a gas versione PW (con scambiatori in vasca) 1/2 basket for 13 L well capacity, gas fryers PW version (with heat exchange pipes in the well) Panier 1/2 pour bac de 13 L friteuses gaz version PW (avec tubulures gaz à l'interieur de la cuve)		*Per / For / Pour:* *EM 70/40 FRGS13 PW* *EM 70/80 FRGS13 PW*
EM C 1 FRGS 13 22,5x28,5x12 h cm **96 €**	Cesto 1/1 per vasca da 13 L friggitrici a gas versione PW (con scambiatori in vasca) 1/1 basket for 13 L well capacity, gas fryers PW version (with heat exchange pipes in the well) Panier 1/1 pour bac de 13 L friteuses gaz version PW (avec tubulures gaz à l'interieur de la cuve)		*Per / For / Pour:* *EM 70/40 FRGS13 PW* *EM 70/80 FRGS13 PW*
EM C 1/2 FRG 13VL 10,5x31x12 h cm **87 €**	Cesto 1/2 per vasca da 13 L friggitrici gas versione extreme 1/2 basket for 13 L well capacity, gas fryers extreme version Panier 1/2 pour bac de 13 L friteuses gaz version extreme		*Per / For / Pour:* *EM 70/40 FRG13 VL* *EM 70/80 FRG13 VL*
EM C 1 FRG 13VL 21,5x31x12 h cm **106 €**	Cesto 1/1 per vasca da 13 L friggitrici gas versione extreme 1/1 basket for 13 L well capacity, gas fryers extreme version Panier 1/1 pour bac de 13 L friteuses gaz version extreme		*Per / For / Pour:* *EM 70/40 FRG13 VL* *EM 70/80 FRG13 VL*

accessori per friggitrici
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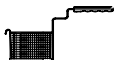
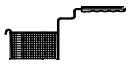
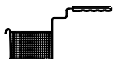
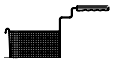
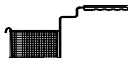
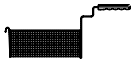
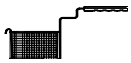
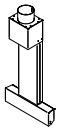
EM C 1/2 FRG 17VL 14,6x31x12 h cm **87 €**	Cesto 1/2 per vasca da 17 L friggitrici gas versione extreme 1/2 basket for 17 L well capacity, gas fryers extreme version Panier 1/2 pour bac de 17 L friteuses gaz version extreme		*Per / For / Pour:* *EM 70/40 FRG17 VL* *EM 70/80 FRG17 VL*
EM C 1 FRG 17VL 30x31x12 h cm **106 €**	Cesto 1/1 per vasca da 17 L friggitrici a gas versione extreme 1/1 basket for 17 L well capacity, gas fryers extreme version Panier 1/1 pour bac de 17 L friteuses gaz version extreme		*Per / For / Pour:* *EM 70/40 FRG17 VL* *EM 70/80 FRG17 VL*
EM C 1/2 FRE 8+8 13x31x12 h cm **87 €**	Cesto 1/2 per vasca da 8+8 L friggitrici elettriche 1/2 basket for 8+8 L well capacity, electric fryers Panier 1/2 pour bac de 8+8 L frituses électriques		*Per / For / Pour:* *EM 70/40 FRE 8+8*
EM C 1/2 FRE 13 11,3x31x12 h cm **87 €**	Cesto 1/2 per vasca da 13 L friggitrici elettriche 1/2 basket for 13 L well capacity, electric fryers Panier 1/2 pour bac de 13 L friteuses électriques		*Per / For / Pour:* *EM 70/40 FRE 13* *EM 70/80 FRE 13*
EM C 1 FRE 13 23x31x12 h cm **106 €**	Cesto 1/1 per vasca da 13 L friggitrici elettriche 1/1 basket for 13 L well capacity, electric fryers Panier 1/1 pour bac de 13 L friteuses électriques		*Per / For / Pour:* *EM 70/40 FRE 13* *EM 70/80 FRE 13*
EM C 1/2 FRE 17 14,6x31x12 h cm **87 €**	Cesto 1/2 per vasca da 17 L friggitrici elettriche 1/2 basket for 17 L well capacity, electric fryers Panier 1/2 pour bac de 17 L friteuses électriques		*Per / For / Pour:* *EM 70/40 FRE 17* *EM 70/80 FRE 17*
EM C 1 FRE 17 30x31x12 h cm **106 €**	Cesto 1/1 per vasca da 17 L friggitrici elettriche 1/1 basket for 17 L well capacity, electric fryers Panier 1/1 pour bac de 17 L friteuses électriques		*Per / For / Pour:* *EM 70/40 FRE 17* *EM 70/80 FRE 17*
EM C 1/2 FRE 10X **87 €**	Cesto 1/2 per vasca da 10 L friggitrici elettriche 1/2 basket for 10 L well capacity, electric fryers Panier 1/2 pour bac de 10 L friteuses électriques		*Per / For / Pour:* *EM 70/40 FRE10X-T* *EM 70/80 FRE10X-T*
EM C 1 FRE 10X **106 €**	Cesto 1/1 per vasca da 10 L friggitrici elettriche 1/1 basket for 10 L well capacity, electric fryers Panier 1/1 pour bac de 10 L friteuses électriques		*Per / For / Pour:* *EM 70/40 FRE10X-T* *EM 70/80 FRE10X-T*
EM 40 CAM **510 €**	Camino antivento Drawn diverter Cheminée d'extraction gaz brulés		

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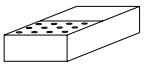
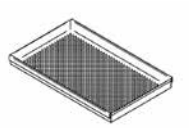
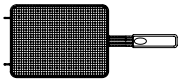
EM BO	Bacinella raccogli olio esterna (optional per modelli versione extreme)	
	External for oil drain-off pan (optional for extreme version models)	
180 €	Bac extérieur de récupération huile (optionel pour version extreme)	
FIL BAC	Filtro bacinella raccogli olio esterna (optional per modelli versione extreme)	
	Refiner for external oil drain-off pan (optional for extreme version models)	
40 €	Filtre pour bac extérieur de récupération huile (optionel pour version extreme)	

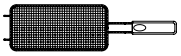
cestelli friggitrici
fryers baskets
bacs friteuses

FRG 13VL 1/2
FRE13 1/2

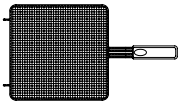
FRG 13VL
FRE13 1/1



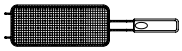
FRE 17 1/2
FRG 17 VL 1/2



FRE 17 1/1
FRG 17 VL 1/1

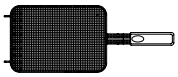


FRE 8+8



FRG13 PW 1/2

FRG13 PW 1/1



scaldapatate
heated chimp dump
chauffe-frites

EM 70/40 SPE-T 40x73x25 h cm 40 Kg 0,2 m³	Scaldapatate elettrico, versione top	**1 kW Tot** *220-240V 50-60Hz*
	Heated chip dump, top version	
1.450 €	Chauffe-frites électrique, top	
EM 70/40 SPE 40x73x87 h cm 56 Kg 0,4 m³	Scaldapatate elettrico su vano aperto	**1 kW Tot** *220-240V 50-60Hz*
	Heated chip dump on open cabinet	
1.784 €	Chauffe-frites électrique sur placard ouvert	
EM 70/40 SPE-P 40x73x87 h cm 59 Kg 0,4 m³	Scaldapatate elettrico su vano con porta	**1 kW Tot** *220-240V 50-60Hz*
	Heated chip dump on cabinet with door	
1.988 €	Chauffe-frites électrique sur coffre 1 porte	

fry top versione simple

griddles simple

fry-top simple

EM 70/40 FTGS-T 40x73x25 h cm 48 Kg 0,2 m³ **1.592 €**	Fry-top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top		**6 kW Tot**
EM 70/40 FTGS 40x73x87 h cm 72 Kg 0,4 m³ **1.929 €**	Fry-top gas, piastra liscia, su vano aperto Gas griddle, smooth plate, on open cabinet Fry-top gaz, plaque lisse, sur placard ouvert		**6 kW Tot**
EM 70/40 FTGS-P 40x73x87 h cm 75 Kg 0,4 m³ **2.129 €**	Fry-top gas, piastra liscia, su vano con porta Gas griddle, smooth plate, on open with door Fry-top gaz, plaque lisse, sur coffre 1 porte		**6 kW Tot**
EM 70/40 FTGS-CR-T 40x73x25 h cm 48 Kg 0,4 m³ **2.375 €**	Fry-top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top		**7 kW Tot**
EM 70/40 FTGS-CR 40x73x87 h cm 72 Kg 0,4 m³ **2.712 €**	Fry-top gas, piastra liscia cromata, su vano aperto Gas griddle, smooth chromed plate, on open cabinet Fry-top gaz, plaque lisse chromée, sur placard ouvert		**7 kW Tot**
EM 70/40 FTGS-CR-P 40x73x87 h cm 75 Kg 0,4 m³ **2.914 €**	Fry top gas, piastra liscia cromata, su vano aperto con porta Gas griddle, smooth chromed plate, on open cabinet with door Fry-top gaz, plaque lisse chromée, sur coffre 1 porte		**7 kW Tot**
EM 70/40 FTES-T 40x73x25 h cm 45 Kg 0,2 m³ **1.612 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 FTES 40x73x87 h cm 67 Kg 0,4 m³ **1.950 €**	Fry top elettrico, piastra liscia, su vano aperto Electric griddle, smooth plate, on open cabinet Fry-top électrique, plaque lisse sur placard ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 FTES-P 40x73x87 h cm 70 Kg 0,4 m³ **2.153 €**	Fry top elettrico, piastra liscia, su vano aperto con porta Electric griddle, smooth plate on open cabinet with door Fry-top électrique, plaque lisse sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 FTES-CR-T 40x73x25 h cm 45 Kg 0,2 m³ **2.241 €**	Fry top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

emotion 700
fry top versione simple
griddles simple
fry-top simple

EM 70/40 FTES-CR 40x73x87 h cm 67 Kg 0,4 m³ **2.489 €**	Fry top elettrico, piastra liscia cromata, su vano aperto Electric griddle, smooth chromed plate, on open cabinet Fry-top électrique, plaque lisse chromée, sur placard ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 FTES-CR-P 40x73x87 h cm 70 Kg 0,4 m³ **2.793 €**	Fry top elettrico, piastra liscia cromata, su vano con porta Electric griddle, smooth chromed plate, on open cabinet with door Fry-top électrique, plaque lisse chromée, sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 FTRGS-T 40x73x25 h cm 48 Kg 0,2 m³ **1.798 €**	Fry top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**6 kW Tot**
EM 70/40 FTRGS 40x73x87 h cm 72 Kg 0,4 m³ **2.137 €**	Fry top gas, piastra rigata, su vano aperto Gas griddle, ribbed plate, on open cabinet Fry-top gaz, plaque nervurée, sur placard ouvert		**6 kW Tot**
EM 70/40 FTRGS-P 40x73x87 h cm 75 Kg 0,4 m³ **2.338 €**	Fry-top gas, piastra rigata, su vano con porta Gas griddle, ribbed plate, on cabinet with door Fry-top gaz, plaque nervurée, sur coffre1 porte		**6 kW Tot**
EM 70/40 FTRGS-CR-T 40x73x25 h cm 48 Kg 0,2 m³ **2.461 €**	Fry-top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**7 kW Tot**
EM 70/40 FTRGS-CR 40x73x87 h cm 72 Kg 0,4 m³ **2.800 €**	Fry-top gas, piastra rigata cromata, su vano aperto Gas griddle, ribbed chromed plate, on open cabinet Fry-top gaz, plaque nervurée chromée, sur placard ouvert		**7 kW Tot**
EM 70/40 FTRGS-CR-P 40x73x87 h cm 75 Kg 0,4 m³ **3.003 €**	Fry-top gas, piastra rigata cromata, su vano con porta Gas griddle, ribbed chromed plate, on open cabinet with door Fry-top gaz, plaque nervurée chromée, sur coffre 1 porte		**7 kW Tot**
EM 70/40 FTRES-T 40x73x25 h cm 45 Kg 0,2 m³ **1.792 €**	Fry-top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 FTRES 40x73x87 h cm 67 Kg 0,4 m³ **2.130 €**	Fry-top elettrico, piastra rigata, su vano aperto Electric griddle, ribbed plate, on open cabinet Fry-top électrique, plaque nervurée, sur placaert ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

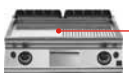
fry top versione simple

griddles simple

fry-top simple

EM 70/40 FTRES-P 40x73x87 h cm 70 Kg 0,4 m³ **2.333 €**	Fry-top elettrico, piastra rigata, su vano aperto con porta Electric griddle, ribbed plate, on open cabinet with door Fry-top électrique, plaque nervurée, sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/40 FTRES-CR-T 40x73x25 h cm 45 Kg 0,2 m³ **2.191 €**	Fry-top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/40 FTRES-CR 40x73x87 h cm 67 Kg 0,4 m³ **2.529 €**	Fry-top elettrico, piastra rigata cromata, su vano aperto Electric griddle, ribbed chromed plate, on open cabinet Fry-top électrique, plaque nervurée chromée, sur placard ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/40 FTRES-CR-P 40x73x87 h cm 70 Kg 0,4 m³ **2.730 €**	Fry-top elettrico, piastra rigata cromata, su vano con porta Electric griddle, ribbed chromed plate, on cabinet with door Fry-top électrique, plaque nervurée chromée, sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTGS-T 80x73x25 h cm 82 Kg 0,4 m³ **2.388 €**	Fry-top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top		**12 kW Tot**
EM 70/80 FTGS 80x73x87 h cm 123 Kg 0,8 m³ **2.732 €**	Fry-top gas, piastra liscia, su vano aperto Gas griddle, smooth plate, on open cabinet Fry-top gaz, plaque lisse, sur placard ouvert		**12 kW Tot**
EM 70/80 FTGS-P 80x73x87 h cm 125 Kg 0,8 m³ **3.137 €**	Fry-top gas, piastra liscia, su vano con porte Gas griddle, smooth plate, on cabinet with doors Fry-top gaz, plaque lisse, sur coffre 2 portes		**12 kW Tot**
EM 70/80 FTGS-CR-T 80x73x25 h cm 82 Kg 0,4 m³ **3.345 €**	Fry-top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top		**14 kW Tot**
EM 70/80 FTGS-CR 80x73x87 h cm 123 Kg 0,8 m³ **3.680 €**	Fry-top gas, piastra liscia cromata, su vano aperto Gas griddle, smooth chromed plate, on open cabinet Fry-top gaz, plaque lisse chromée, sur placard ouvert		**14 kW Tot**
EM 70/80 FTGS-CR-P 80x73x87 h cm 125 Kg 0,8 m³ **4.085 €**	Fry-top gas, piastra liscia cromata, su vano con porte Gas griddle, smooth chromed plate, on cabinet with doors Fry-top gaz, plaque lisse chromée, sur coffre 2 portes		**14 kW Tot**

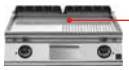
emotion 700
fry top versione simple
griddles simple
fry-top simple

EM 70/80 FTES-T 80x73x25 h cm 79 Kg 0,4 m³ **2.161 €**	Fry-top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTES 80x73x87 h cm 118 Kg 0,8 m³ **2.512 €**	Fry-top elettrico, piastra liscia, su vano aperto Electric griddle, smooth plate, on open cabinet Fry-top électrique, plaque lisse, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTES-P 80x73x87 h cm 120 Kg 0,8 m³ **2.946 €**	Fry-top elettrico, piastra liscia, su vano con porte Electric griddle, smooth plate, on cabinet with doors Fry-top électrique, plaque lisse, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTES-CR-T 80x73x25 h cm 79 Kg 0,4 m³ **3.022 €**	Fry-top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTES-CR 80x73x87 h cm 118 Kg 0,8 m³ **3.466 €**	Fry-top elettrico, piastra liscia cromata, su vano aperto Electric griddle, smooth chromed plate, on open cabinet Fry-top électrique, plaque lisse chromée, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTES-CR-P 80x73x87 h cm 120 Kg 0,8 m³ **3.868 €**	Fry-top elettrico, piastra liscia cromata, su vano con porte Electric griddle, smooth chromed plate, on cabinet with doors Fry-top électrique, plaque lisse chromée, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTRGS-T 80x73x25 h cm 82 Kg 0,4 m³ **2.455 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, versione top Gas griddle, 2/3 smooth plate 1/3 ribbed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, top		**12 kW Tot**
EM 70/80 FTRGS 80x73x87 h cm 123 Kg 0,8 m³ **2.799 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, su vano aperto Gas griddle, 2/3 smooth plate 1/3 ribbed plate, on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur placard ouvert		**12 kW Tot**
EM 70/80 FTRGS-P 80x73x87 h cm 125 Kg 0,8 m³ **3.204 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, su vano con porte Gas griddle, 2/3 smooth plate 1/3 ribbed plate, on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur coffre 2 portes		**12 kW Tot**
EM 70/80 FTRGS-CR-T 80x73x25 h cm 82 Kg 0,4 m³ **3.419 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata cromata, versione top Gas griddle, 2/3 smooth plate 1/3 ribbed chromed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée, top		**14 kW Tot**

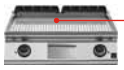
fry top versione simple

griddles simple

fry-top simple

EM 70/80 FTRGS-CR 80x73x87 h cm 123 Kg 0,8 m³ **3.754 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata cromata, su vano aperto Gas griddle, 2/3 smooth plate 1/3 ribbed chromed plate, on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée, sur placard ouvert		**14 kW Tot**
EM 70/80 FTRGS-CR-P 80x73x87 h cm 125 Kg 0,8 m³ **4.151 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata cromata, su vano con porte Gas griddle, 2/3 smooth plate 1/3 ribbed chromed plate, on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée, sur coffre 2 portes		**14 kW Tot**
EM 70/80 FTRES-T 80x73x25 h cm 79 Kg 0,4 m³ **2.359 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata, versione top Electric griddle, 2/3 smooth plate 1/3 ribbed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTRES 80x73x87 h cm 118 Kg 0,8 m³ **2.792 €**	Fry-top elettrico, piastra 2/3 liscia, 1/3 rigata, su vano aperto Electric griddle, 2/3 smooth plate, 1/3 ribbed plate, on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTRES-P 80x73x87 h cm 120 Kg 0,8 m³ **3.187 €**	Fry-top elettrico, piastra 2/3 liscia, 1/3 rigata, su vano con porte Electric griddle, 2/3 smooth plate, 1/3 ribbed plate, on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTRES-CR-T 80x73x25 h cm 79 Kg 0,4 m³ **3.338 €**	Fry-top elettrico, piastra 2/3 liscia, 1/3 rigata cromata, versione top Electric griddle, 2/3 smooth plate, 1/3 ribbed chromed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTRES-CR 80x73x87 h cm 118 Kg 0,8 m³ **3.773 €**	Fry-top elettrico, piastra 2/3 liscia, 1/3 rigata cromata, su vano aperto Electric griddle, 2/3 smooth plate, 1/3 ribbed chromed plate, on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTRES-CR-P 80x73x87 h cm 120 Kg 0,8 m³ **4.167 €**	Fry-top elettrico, piastra 2/3 liscia, 1/3 rigata cromata, su vano con porte Electric griddle, 2/3 smooth plate, 1/3 ribbed chromed plate, on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 FTRRGS-T 80x73x25 h cm 82 Kg 0,4 m³ **2.487 €**	Fry-top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**12 kW Tot**
EM 70/80 FTRRGS 80x73x87 h cm 123 Kg 0,8 m³ **2.918 €**	Fry-top gas, piastra rigata, su vano aperto Gas griddle, ribbed plate, on open cabinet Fry-top gaz, plaque nervurée, sur placard ouvert		**12 kW Tot**

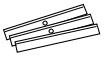
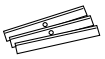
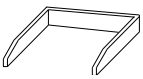
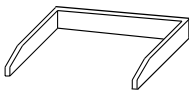
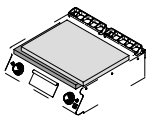
emotion 700
fry top versione simple
griddles simple
fry-top simple

EM 70/80 FTRRGS-P 80x73x87 h cm 125 Kg 0,8 m³ **3.334 €**	Fry-top gas, piastra rigata, su vano con porte Gas griddle, ribbed plate, on cabinet with doors Fry-top gaz, plaque nervurée, sur coffre 2 portes		**12 kW Tot**
EM 70/80 FTRRGS-CR-T 80x73x25 h cm 82 Kg 0,4 m³ **3.527 €**	Fry-top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**14 kW Tot**
EM 70/80 FTRRGS-CR 80x73x87 h cm 123 Kg 0,8 m³ **3.969 €**	Fry-top gas, piastra rigata cromata, su vano aperto Gas griddle, ribbed chromed plate, on open cabinet Fry-top gaz, plaque nervurée chromée, sur placard ouvert		**14 kW Tot**
EM 70/80 FTRRGS-CR-P 80x73x87 h cm 125 Kg 0,8 m³ **4.375 €**	Fry-top gas, piastra rigata cromata, su vano con porte Gas griddle, ribbed chromed plate, on cabinet with doors Fry-top gaz, plaque nervurée chromée, sur coffre 2 portes		**14 kW Tot**
EM 70/80 FTRRES-T 80x73x25 h cm 79 Kg 0,4 m³ **2.512 €**	Fry-top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRRES 80x73x87 h cm 118 Kg 0,8 m³ **2.955 €**	Fry-top elettrico, piastra rigata, su vano aperto Electric griddle, ribbed plate, on open cabinet Fry-top électrique, plaque nervurée, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRRES-P 80x73x87 h cm 120 Kg 0,8 m³ **3.361 €**	Fry-top elettrico, piastra rigata, su vano con porte Electric griddle, ribbed plate, on cabinet with doors Fry-top électrique, plaque nervurée, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-WW60Hz*
EM 70/80 FTRRES-CR-T 80x73x25 h cm 79 Kg 0,4 m³ **3.272 €**	Fry-top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRRES-CR 80x73x87 h cm 118 Kg 0,8 m³ **3.715 €**	Fry-top elettrico, piastra rigata cromata, su vano aperto Electric griddle, ribbed chromed plate, on open cabinet Fry-top électrique, plaque nervurée chromée, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRRES-CR-P 80x73x87 h cm 120 Kg 0,8 m³ **4.121 €**	Fry-top elettrico, piastra rigata cromata, su vano con porte Electric griddle, ribbed chromed plate, on cabinet with doors Fry-top électrique, plaque nervurée chromée, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top versione simple

griddles simple

fry-top simple

EM RAS-FT	Raschietti per piastre lisce	
	Scraper for smooth plate	
69 €	Raclette pour plaque lisses	
EM RAS-FTR	Raschietti per piastre rigate	
	Scraper for ribbed plate	
69 €	Raclette pour plaque nervurées	
EM 10 L-RAS	10 lame lisce per raschietti	
	10 scraper smooth blades	
28 €	10 lames lisses pour raclette	
EM 10 R-RAS	10 lame rigate per raschietti	
	10 scraper ribbed blades	
28 €	10 lames nervurées pour raclette	
EM TP/FT	Tappo in teflon per piastra fry-top versione simple	
	Teflon plug for fry-top simple version	
141 €	Bouchon en téflon pour plaque fry-top simple	
EM 70/40 PSFTS 36,1x45,4x14,5 h cm	Paraspruzzi per fry top modello da 40 cm	
	Fry top spray guard model 40 cm	
133 €	Pare éclaboussures pour fry top modèle 40 cm	
EM 70/80 PSFTS 76,1x45,4x14,5 h cm	Paraspruzzi per fry top modello da 80 cm	
	Fry top spray guard model 80 cm	
277 €	Pare éclaboussures pour fry top modèle 80 cm	
EM 40 TR	Sovrapprezzo per versioni gas non cromate termostatate per modello da 40 cm (da richiedere all'ordine), con aumento della potenza a 7kW.	
	Extra charge for non-chromed thermostatic versions for model 40 cm (request at order), with an increase of the power to 7 kW.	
305 €	Supplemént pour versions thermostatiques pas chromées pour modèle 40 cm (sur demande), avec une augmentation du pouvoir de 7 kW.	
EM 80 TR	Sovrapprezzo per versioni gas non cromate termostatate per modello da 80 cm (da richiedere all'ordine), con aumento della potenza a 14kW.	
	Extra charge for non-chromed thermostatic versions for model 80 cm (request at order), with an increase of the power to 14 kW.	
456 €	Supplemént pour versions thermostatiques pas chromées pour modèle 80 cm (sur demande), avec une augmentation du pouvoir de 14 kW.	
	Piastra in duplex da richiedere all'ordine, su preventivo	
	Duplex plate to be requested at order, according to our quotation	
	Plaque en duplex à demander au moment de la commande, sur devis	

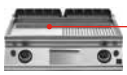
emotion 700
fry top versione extreme
griddles extreme
fry-top extreme

EM 70/40 FTG-T 40x73x25 h cm 48 Kg 0,2 m³ **1.849 €**	Fry-top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top		**6 kW Tot**
EM 70/40 FTG 40x73x87 h cm 72 Kg 0,4 m³ **2.084 €**	Fry-top gas, piastra liscia, su vano aperto Gas griddle, smooth plate, on open cabinet Fry-top gaz, plaque lisse, sur placard ouvert		**6 kW Tot**
EM 70/40 FTG-P 40x73x87 h cm 75 Kg 0,4 m³ **2.285 €**	Fry-top gas, piastra liscia, su vano con porta Gas griddle, smooth plate, on cabinet with door Fry-top gaz, plaque lisse, sur coffre 1 porte		**6 kW Tot**
EM 70/40 FTE-T 80x73x25 h cm 45 Kg 0,2 m³ **1.954 €**	Fry-top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/40 FTE 40x73x87 h cm 67 Kg 0,4 m³ **2.344 €**	Fry-top elettrico, piastra liscia, su vano aperto Electric griddle, smooth plate, on open cabinet Fry-top électrique, plaque lisse, sur placard ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/40 FTE-P 40x73x87 h cm 70 Kg 0,4 m³ **2.547 €**	Fry-top elettrico, piastra liscia, su vano con porta Electric griddle, smooth plate, on cabinet with door Fry-top électrique, plaque lisse, sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/40 FTRG-T 40x73x25 h cm 48 Kg 0,2 m³ **1.975 €**	Fry-top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**6 kW Tot**
EM 70/40 FTRG 40x73x87 h cm 72 Kg 0,4 m³ **2.216 €**	Fry-top gas, piastra rigata, su vano aperto Gas griddle, ribbed plate, on open cabinet Fry-top gaz, plaque nervurée, sur placard ouvert		**6 kW Tot**
EM 70/40 FTRG-P 40x73x87 h cm 75 Kg 0,4 m³ **2.416 €**	Fry-top gas, piastra rigata, su vano con porta Gas griddle, ribbed plate, on cabinet with door Fry-top gaz, plaque nervurée, sur coffre 1 porte		**6 kW Tot**
EM 70/40 FTRE-T 40x73x25 h cm 45 Kg 0,2 m³ **2.073 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

fry top versione extreme

griddles extreme

fry-top extreme

EM 70/40 FTRE 40x73x87 h cm 67 Kg 0,4 m³ **2.438 €**	Fry top elettrico, piastra rigata, su vano aperto Electric griddle, ribbed plate, on open cabinet Fry-top électrique, plaque nervurée, sur placard ouvert		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/40 FTRE-P 40x73x87 h cm 70 Kg 0,4 m³ **2.640 €**	Fry top elettrico, piastra rigata, su vano con porta Electric griddle, ribbed plate, on cabinet with door Fry-top électrique, plaque nervurée, sur coffre 1 porte		**5,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTG-T 80x73x25 h cm 82 Kg 0,4 m³ **2.756 €**	Fry-top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top		**12 kW Tot**
EM 70/80 FTG 80x73x87 h cm 123 Kg 0,8 m³ **3.060 €**	Fry-top gas, piastra liscia, su vano aperto Gas griddle, smooth plate, on open cabinet Fry-top gaz, plaque lisse, sur placard ouvert		**12 kW Tot**
EM 70/80 FTG-P 80x73x87 h cm 125 Kg 0,8 m³ **3.464 €**	Fry-top gas, piastra liscia, su vano con porte Gas griddle, smooth plate, on cabinet with doors Fry-top gaz, plaque lisse, sur coffre 2 portes		**12 kW Tot**
EM 70/80 FTE-T 80x73x25 h cm 79 Kg 0,4 m³ **2.865 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTE 80x73x87 h cm 118 Kg 0,8 m³ **3.231 €**	Fry top elettrico, piastra liscia, su vano aperto Electric griddle, smooth plate, on open cabinet Fry-top électrique, plaque lisse, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTE-P 80x73x87 h cm 120 Kg 0,8 m³ **3.632 €**	Fry top elettrico, piastra liscia, su vano con porte Electric griddle, smooth plate, on cabinet with doors Fry-top électrique, plaque lisse, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRG-T 80x73x25 h cm 82 Kg 0,4 m³ **2.865 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, versione top Gas griddle, 2/3 smooth plate 1/3 ribbed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, top		**12 kW Tot**
EM 70/80 FTRG 80x73x87 h cm 123 Kg 0,8 m³ **3.255 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, su vano aperto Gas griddle, 2/3 smooth plate 1/3 ribbed plate, on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur placard ouvert		**12 kW Tot**

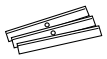
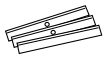
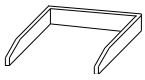
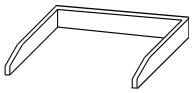
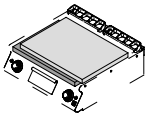
emotion 700
fry top versione extreme
griddles extreme
fry-top extreme

EM 70/80 FTRG-P 80x73x87 h cm 125 Kg 0,8 m³ **3.660 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, su vano con porte Gas griddle, 2/3 smooth plate 1/3 ribbed plate, on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur coffre 2 portes		**12 kW Tot**
EM 70/80 FTRE-T 80x73x25 h cm 79 Kg 0,4 m³ **3.100 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata, versione top Electric griddle, 2/3 smooth plate 1/3 ribbed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRE 80x73x87 h cm 118 Kg 0,8 m³ **3.386 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata, su vano aperto Electric griddle, 2/3 smooth plate 1/3 ribbed plate, on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRE-P 80x73x87 h cm 120 Kg 0,8 m³ **3.790 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata, su vano con porte Electric griddle, 2/3 smooth plate 1/3 ribbed plate, on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRRG-T 80x73x25 h cm 82 Kg 0,4 m³ **2.865 €**	Fry-top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**12 kW Tot**
EM 70/80 FTRRG 80x73x87 h cm 123 Kg 0,8 m³ **3.360 €**	Fry-top gas, piastra rigata, su vano aperto Gas griddle, ribbed plate, on open cabinet Fry-top gaz, plaque nervurée, sur placard ouvert		**12 kW Tot**
EM 70/80 FTRRG-P 80x73x87 h cm 125 Kg 0,8 m³ **3.764 €**	Fry-top gas, piastra rigata, su vano con porte Gas griddle, ribbed plate, on cabinet with doors Fry-top gaz, plaque nervurée, sur coffre 2 portes		**12 kW Tot**
EM 70/80 FTRRE-T 80x73x25 h cm 79 Kg 0,4 m³ **3.100 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRRE 80x73x87 h cm 118 Kg 0,8 m³ **3.581 €**	Fry top elettrico, piastra rigata, su vano aperto Electric griddle, ribbed plate, on open cabinet Fry-top électrique, plaque nervurée, sur placard ouvert		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 70/80 FTRRE-P 80x73x87 h cm 120 Kg 0,8 m³ **3.983 €**	Fry top elettrico, piastra rigata, su vano con porte Electric griddle, ribbed plate, on cabinet with doors Fry-top électrique, plaque nervurée, sur coffre 2 portes		**10,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

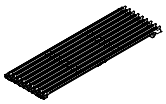
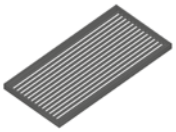
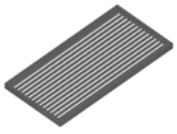
fry top versione extreme

griddles extreme

fry-top extreme

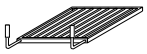
EM RAS-FT	Raschietti per piastre lisce	
	Scraper for smooth plate	
69 €	Raclette pour plaque lisses	
EM RAS-FTR	Raschietti per piastre rigate	
	Scraper for ribbed plate	
69 €	Raclette pour plaque nervurées	
EM 10 L-RAS	10 lame lisce per raschietti	
	10 scraper smooth blades	
28 €	10 lames lisses pour raclette	
EM 10 R-RAS	10 lame rigate per raschietti	
	10 scraper ribbed blades	
28 €	10 lames nervurées pour raclette	
EM 70/40 PSFT 38,9x45x14,5 h cm	Paraspruzzi per fry top modello da 40 cm	
	Fry top spray guard model 40 cm	
136 €	Pare éclaboussures pour fry top modèle 40 cm	
EM 70/80 PSFT 76,5x45x14,5 h cm	Paraspruzzi per fry top modello da 80 cm	
	Fry top spray guard model 80 cm	
276 €	Pare éclaboussures pour fry top modèle 80 cm	
EM CP	Piastra in duplex da richiedere all'ordine, su preventivo	
	Duplex plate to be requested at order, according to our quotation	
	Plaque en duplex à demander au moment de la commande, sur devis	

emotion 700
acqua grill
aqua grills
aqua grill

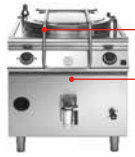
EM 70/40 GRACQG 40x73x87 h cm 81 Kg 0,4 m³ **2.326 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x EM 70/40 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (2 x EM 70/40 GGACQ included) Aqua grill gaz, zone de cuisson en fonte, viande/poisson (en dotation: 2 x EM 70/40 GGACQ)	**7,5 kW Tot**
EM 70/80 GRACQG 80x73x87 h cm 161 Kg 0,8 m³ **3.611 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x EM 70/80 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (4 x EM 70/80 GGACQ included) Aqua grill gaz, zone de cuisson en fonte, viande/poisson (en dotation: 4 x EM 70/80 GGACQ)	**15 kW Tot**
EM 70/40 GRACQE 40x73x87 h cm 50 Kg 0,4 m³ **2.384 €**	Acqua grill elettrico, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x EM 70/40 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (2 x EM 70/40 GGACQ included) Aqua grill électrique, zone de cuisson en fonte, viande/poisson (en dotation: 2 x EM 70/40 GGACQ)	**6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/80 GRACQE 80x73x87 h cm 107 Kg 0,8 m³ **3.768 €**	Acqua grill elettrico, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x EM 70/80 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (4 x EM 70/80 GGACQ included) Aqua grill électrique, zone de cuisson en fonte, viande/poisson (en dotation: 4 x EM 70/80 GGACQ)	**12 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 70/40 GGACQ **90 €**	Griglia reversibile in ghisa, carne/pesce, larghezza 16 cm Reversible cast iron grill, meat/fish, width 16 cm Grillade réversible en fonte, viande/poisson, 16 cm	 *Per i mod. 40 cm ordinare: 2 x EM 70/40 GGACQ* *For mod. 40 cm order: 2 x EM 70/40 GGACQ*
EM 70/80 GGACQ **147 €**	Griglia reversibile in ghisa, carne/pesce, larghezza 18 cm Reversible cast iron grill, meat/fish, width 18 cm Grillade réversible en fonte, viande/poisson, 18 cm	*Per i mod. 80 cm ordinare: 4 x EM 70/80 GGACQ* *For mod. 80 cm order: 4 x EM 70/80 GGACQ*
EM 70/40 GTACQ **262 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 40 cm ordinare: 1 x EM 70/40 GTACQ* *For mod. 40 cm order: 1 x EM 70/40 GTACQ*
EM 70/80 GTACQ **262 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 80 cm ordinare: 2 x EM 70/80 GTACQ* *For mod. 80 cm order: 2 x EM 70/80 GTACQ*

Raschietto in dotazione
Scarper included
Raclette en dotation

griglie pietra lavica
lava-stone grill
pierre de lave grillade

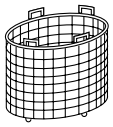
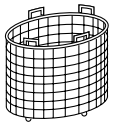
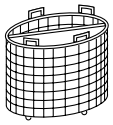
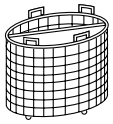
EM 70/40 GRL-T 40x73x25 h cm 61 Kg 0,2 m³ **1.982 €**	Griglia in pietra lavica gas versione top, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill top version, cooking zone in cast iron (1 grill for meat/fish included) Pierre de lave grillade gaz, top, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**7,5 kW Tot**
EM 70/40 GRL-P 40x73x87 h cm 81 Kg 0,4 m³ **2.547 €**	Griglia in pietra lavica gas su vano con porta, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill on cabinet with door, cooking zone in cast iron (1 grill for meat/fish included) Pierre de lave grillade gaz, sur coffre 1 porte, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**7,5 kW Tot**
EM 70/80 GRL-T 80x73x25 h cm 131 Kg 0,4 m³ **3.100 €**	Griglia in pietra lavica gas versione top, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill top version, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lave grillade gaz, top, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	**15 kW Tot**
EM 70/80 GRL-P 80x73x87 h cm 161 Kg 0,8 m³ **3.983 €**	Griglia in pietra lavica gas su vano con porte, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill, on cabinet with doors, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lave grillade gaz sur coffre 2 portes, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	**15 kW Tot**
EM 70/40 GTPLP **300 €**	Griglia pesce in tondino in acciaio. Rod iron grill in stanless steel for fish Rond barre grillade en acier pour poisson	 *Per i mod. **40 cm** ordinare: 1 x EM 70/40 GTPLP* *For mod. **40 cm** order: 1 x EM 70/40 GTPLP* *Per i mod. **80 cm** ordinare: 2x EM 70/40 GTPLP* *For mod. **80 cm** order: 2 x EM 70/40 GTPLP*
EM GR/SPL **41 €**	Sacco pietra lavica circa 4 Kg Lava-stone bag about 4 Kg Sac de pierre lavique est d'environ 4 Kg	

pentole
boiling pans
marmites

EM 70/80 PGD50 80x73x87 h cm 135 kg 0,8 m³ **5.229 €**	Pentola a gas, riscaldamento diretto capacità 50 L Gas boiling pan, direct heating, capacity 50 L Marmite gaz, chauffe directe, capacité 50 L	**10,5 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* **50 L**
EM 70/80 PGI50 80x73x87 h cm 135 kg 0,8 m³ **6.744 €**	Pentola a gas, riscaldamento indiretto, capacità 50 L Gas boiling pan, indirect heating, capacity 50 L Marmite gaz, chauffe indirecte, capacité 50 L	 **10,5 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz* **50 L**
EM 70/80 PEI50 80x73x87 h cm 135 kg 0,8 m³ **6.400 €**	Pentola elettrica, riscaldamento indiretto, capacità 50 L Electric boiling pan, indirect heating, capacity 50 L Marmite électrique, chauffe indirecte, capacité 50 L	**12,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* **50 L**

Optional
Kit autoclave da richiedere all'ordine, sovrapprezzo di 1.579 € (solo per pentole da 100 e 150 L)
Autoclave kit to be requested when ordering, surcharge 1.579 € (only for 100 and 150 L boiling pans)
Kit autoclave en option à la commande, supplément de 1.579 € (seulement pour marmite de 100 et 150 L)

emotion 700
pentole
boiling pans
marmites

EM SCC PI **474 €**	Kit per scarico automatico condensa per pentole indirette Kit for automatic condensate drain for indirect boiling pans Kit vidange automatique condensation pour marmite chauffage indirecte	
EM CCP50 **716 €**	Cesto pasta/riso 1 settore 50 L, fori Ø 3 mm Basket for dough/rice, 1 sector 50 L, holes Ø 3 mm Panier pour pâtes/riz 1 secteur 50 L, grille Ø 3 mm	
EM CCV50 **716 €**	Cesto verdure/pasta 1 settore 50 L, fori Ø 5 mm Basket for vegetables/dough 1 sector 50 L, holes Ø 5 mm Panier pour légumes/pâtes 1 secteur 50 L, grille Ø 5 mm	
EM CCP50 2/S **926 €**	Cesto pasta/riso 2 settori 50 L, fori Ø 3 mm Basket for dough/rice, 2 sectors 50 L, holes Ø 3 mm Panier pour pâtes/riz 2 secteurs 50 L, grille Ø 3 mm	
EM CCV50 2/S **926 €**	Cesto verdure/pasta 2 settori 50 L, fori Ø 5 mm Basket for vegetables/dough 2 sectors 50 L, holes Ø 5 mm Panier pour légumes/pâtes 2 secteurs 50 L, grille Ø 5 mm	
EM IMB 50 **306 €**	Imbuto scarico pentola 50 L Funnel drainage boiling pan 50 L Entonnoir vidange marmite 50 L	

brasiere multifunzione
multi-function bratt pans
sauteuses multifonction

EM 70/40 BMFE 40x73x87 h cm 73 Kg 0,4 m³ **3.374 €**	Brasiera multifunzione elettrica su vano aperto, capacità 12 L. In dotazione: 1 bacinella GN 1/2 H 150 Electric multi-function bratt pan on open cabinet, capacity 12 L. With 1 container GN 1/2 H 150 included Sauteuse multifonction électrique sur placard ouvert, capacité 12 L. Avec 1 bac GN 1/2 H150 en dotation	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 12 L
EM 70/40 BMFE-P 40x73x87 h cm 76 Kg 0,8 m³ **3.571 €**	Brasiera multifunzione elettrica, su vano con porta, capacità 12 L. In dotazione: 1 bacinella GN 1/2 H 150 Electric multi-function bratt pan with door, capacity 12 L. With 1 container GN 1/2 H 150 included Sauteuse multifonction sur coffre 1 porte, capacité 12 L. Avec 1 bac GN 1/2 H150 en dotation	 **4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 12 L
EM 70/80 BMFE 80x73x87 h cm 133 Kg 0,8 m³ **5.194 €**	Brasiera multifunzione elettrica su vano aperto, capacità 27 L. In dotazione: 1 bacinella GN 1/1 H 150 Electric multi-function bratt pan, on open cabinet, capacity 27 L. With 1 container GN 1/1 H 150 included Sauteuse multifonction sur placard ouvert, capacité 27 L. Avec 1 bac GN 1/1 H150 en dotation	 **9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 27 L

brasiere multifunzione
multi-function bratt pans
sauteuses multifonction

EM 70/80 BMFE-P 80x73x87 h cm 135 Kg 0,8 m³ **5.588 €**	Brasiera multifunzione elettrica, su vano con porte, capacità 27 L. In dotazione: 1 bacinella GN 1/1 H 150 Electric multi-function bratt pan with doors, capacity 27 L. With 1 container GN 1/1 H 150 included Sauteuse multifonction sur coffre 2 portes, capacité 27 L. Avec 1 bac GN 1/1 H150 en dotation		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 27 L

brasiere ribaltabili
tilting bratt pans
sauteuses basculantes

EM 70/80 BRGF 80x75,5x90 h cm 136 Kg 0,8 m³ **5.369 €**	Brasiera ribaltabile gas, capacità 60 L, vasca in ferro Gas tilting bratt pan, capacity 60 L, iron well Sauteuse basculante gaz, capacité 60 L, avec cuve en fer		**14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 60 L
EM 70/80 BRGFM 80x73x87 h cm 136 Kg 0,8 m³ **6.689 €**	Brasiera ribaltabile gas, capacità 60 L, vasca in ferro, motorizzata Gas tilting bratt pan, capacity 60 L, iron well, motorized Sauteuse basculante gaz, capacité 60 L, avec cuve en fer, motorisée		**14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 60 L
EM 70/80 BRGI 80x73x87 h cm 136 Kg 0,8 m³ **5.809 €**	Brasiera ribaltabile gas, capacità 60 L, vasca inox Gas tilting bratt pan, capacity 60 L, stainless steel well Sauteuse basculante gaz, capacité 60 L, avec cuve en inox		**14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 60 L
EM 70/80 BRGIM 80x73x87 h cm 136 Kg 0,8 m³ **7.011 €**	Brasiera ribaltabile gas, capacità 60 L, vasca inox motorizzata Gas tilting bratt pan, capacity 60 L, stainless steel well, motorized Sauteuse basculante gaz, capacité 60 L, avec cuve en inox, motorisée		**14 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 60 L
EM 70/80 BREF 80x73x87 h cm 136 Kg 0,8 m³ **5.329 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca in ferro Electric tilting bratt pan, capacity 60 L, iron well Sauteuse basculante électrique, capacité 60 L, avec cuve en fer		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L
EM 70/80 BREFM 80x73x87 h cm 136 Kg 0,8 m³ **6.630 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca in ferro, motorizzata Electric tilting bratt pan, capacity 60 L, iron well, motorized Sauteuse basculante électrique, capacité 60 L, avec cuve en fer, motorisée		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L
EM 70/80 BREI 80x73x87 h cm 136 Kg 0,8 m³ **5.850 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca inox Electric tilting bratt pan, capacity 60 L, stainless steel well Sauteuse basculante électrique, capacité 60 L, avec cuve en inox		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L
EM 70/80 BREIM 80x73x87 h cm 136 Kg 0,8 m³ **7.150 €**	Brasiera ribaltabile elettrica, capacità 60 L, vasca inox, motorizzata Electric tilting bratt pan, capacity 60 L, stainless steel well, motorized Sauteuse basculante électrique, capacité 60 L, avec cuve en inox, motorizée		**10 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 60 L

Vasca in duplex disponibile su richiesta con sovrapprezzo
Duplex well on request at additional cost
Cuve en duplex à demander, avec supplément de prix

emotion 700
elementi neutri
neutral units
elements neutres

EM 70/40 PL-T 40x73x25 h cm 25 Kg 0,2 m³ **560 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
EM 70/40 PL 40x73x87 h cm 41 Kg 0,4 m³ **932 €**	Elemento neutro, su vano aperto Neutral unit, on open cabinet Element neutre, sur placard ouvert	
EM 70/40 PL-P 40x73x87 h cm 44 Kg 0,4 m³ **1.137 €**	Elemento neutro, su vano con porta Neutral unit on cabinet with door Element neutre, sur coffre 1 porte	
EM 70/80 PL-T 80x73x25 h cm 34 Kg 0,4 m³ **773 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
EM 70/80 PL 80x73x87 h cm 50 Kg 0,8 m³ **1.265 €**	Elemento neutro, su vano aperto Neutral unit, on open cabinet Element neutre, sur placard ouvert	
EM 70/80 PL-P 80x73x87 h cm 70 Kg 0,8 m³ **1.675 €**	Elemento neutro, su vano con porte Neutral unit on cabinet with doors Element neutre, sur coffre 2 portes	
EM 70/40 PLC-T 40x73x25 h cm 32 Kg 0,2 m³ **706 €**	Elemento neutro, versione top, 1 cassetto Neutral unit, top version, 1 drawer Element neutre, top, 1 tiroir	
EM 70/40 PLC 40x73x87 h cm 48 Kg 0,4 m³ **1.078 €**	Elemento neutro su vano aperto, 1 cassetto Neutral unit on open cabinet, 1 drawer Element neutre sur placard ouvert, 1 tiroir	
EM 70/40 PLC-P 40x73x87 h cm 51 Kg 0,4 m³ **1.169 €**	Elemento neutro su vano con porta, 1 cassetto Neutral units on cabinet with door, 1 drawer Element neutre sur coffre 1 porte, 1 tiroir	
EM 70/80 PLC-T 80x73x25 h cm 50 kg 0,4 m³ **960 €**	Elementro neutro, versione top, 1 cassetto Neutral unit, top version, 1 drawer Element neutre, top, 1 tiroir	

elementi neutri
neutral units
elements neutres

EM 70/80 PLC 80x73x87 h cm 66 kg 0,8 m³ **1.452 €**	Elemento neutro, su vano aperto, 1 cassetto Neutral unit on open cabinet, 1 drawer Elemens neutre, sur placard ouvert, 1 tiroir	
EM 70/80 PLC-P 80x73x87 h cm 72 kg 0,8 m³ **1.864 €**	Elemento neutro, su vano con porte, 1 cassetto Neutral unit, on cabinet with doors,1 drawer Element neutre, sur coffre 2 portes, 1 tiroir	
EM 70/80 LA 80x73x87 h cm 39 kg 0,8 m³ **2.154 €**	Lavatoio su base aperta Sink on open cabinet Plonge sur placard ouvert	
EM 70/80 LA-P 80x73x87 h cm 42 kg 0,8 m³ **2.565 €**	Lavatoio su base con porte Sink on cabinet with doors Plonge sur coffre 2 portes	

basi
cabinets
supports

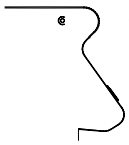
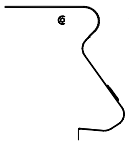
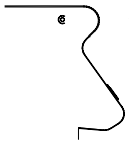
EM 70/40 B 40x73x62 h cm 16 Kg **374 €**	Base aperta Open cabinet Placard ouvert	
EM 70/80 B 80x73x62 h cm 30 Kg **494 €**	Base aperta Open cabinet Placard ouvert	
EM 70/120 B 120x73x62 h cm 46 Kg **773 €**	Base aperta Open cabinet Placard ouvert	
EM 70/80 BE 80x73x62 h cm 40 kg **1.332 €**	Base calda GN 1/1 Warm cabinet GN 1/1 Coffre chaud GN 1/1	**0,76 kW** *220-240V 50-60Hz*
EM 70/40 BH2 40x68x62 h cm 16 Kg **956 €**	Base raggiata H2 Cabinet H2 Placard H2	

emotion 700

basi

cabinets

supports

EM 70/80 BH2 80x68x62 h cm 30 Kg **1.263 €**	Base raggiata H2 Cabinet H2 Placard H2	
EM 40 20/10 **504 €**	Sovrapprezzo per spessore 20/10, modulo da 40 cm Surcharge for worktop 20/10 thick, model 40 cm Supplément pour plan supérieur 20/10 épaisseur, modéle 40 cm	
EM 80 20/10 **782 €**	Sovrapprezzo per spessore 20/10, modulo da 80 cm Surcharge for worktop 20/10 thick, model 80 cm Supplément pour plan supérieur 20/10 épaisseur modéle 80 cm	
EM 120 20/10 **1.172 €**	Sovrapprezzo per spessore 20/10, modulo da 120 cm Surcharge for worktop 20/10 thick, model 120 cm Supplément pour plan supérieur 20/10 épaisseur modéle 120 cm	

zoccolatura

plinth

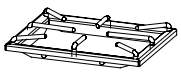
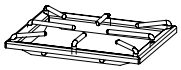
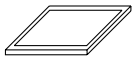
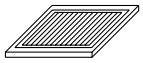
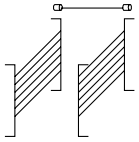
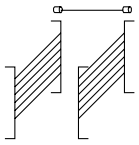
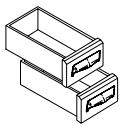
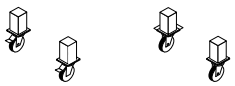
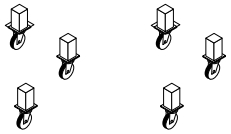
plinthe

EM 40/ZFT **74 €**	Zoccolo per modulo da 40 cm, top Plinth for 40 cm module, top Plinthe pour 40 cm module, top	
EM 80/ZFT **110 €**	Zoccolo per modulo da 80 cm, top Plinth for 80 cm module, top Plinthe pour 80 cm module, top	
EM 120/ZFT **135 €**	Zoccolo per modulo da 120 cm, top Plinth for 120 cm module, top Plinthe pour 120 cm module, top	
EM 40/ZF **142 €**	Zoccolo per modulo da 40 cm Plinth for 40 cm module Plinthe pour 40 cm module	
EM 80/ZF **153 €**	Zoccolo per modulo da 80 cm Plinth for 80 cm module Plinthe pour 80 cm module	

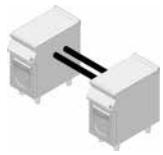
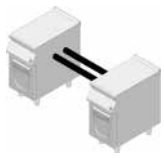
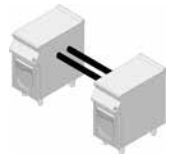
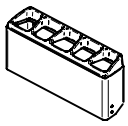
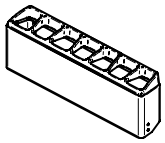
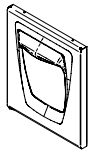
zoccolatura
plinth
plinthe

EM 120/ZF **172 €**	Zoccolo per modulo da 120 cm Plinth for 120 cm module Plinthe pour 120 cm module	120 cm
EM 160/ZF **185 €**	Zoccolo per modulo da 160 cm Plinth for 160 cm module Plinthe pour 160 cm module	160 cm
EM 200/ZF **199 €**	Zoccolo per modulo da 200 cm Plinth for 200 cm module Plinthe pour 200 cm module	200 cm
EM 240/ZF **212 €**	Zoccolo per modulo da 240 cm Plinth for 240 cm module Plinthe pour 240 cm module	240 cm
EM GZ **51 €**	Giunzione zoccolatura Plinth junction Plinthe d'union	
EM 70/ZLT **116 €**	Zoccolo laterale, per modelli top Side plinth, for top models Plinthe laterale, pour version top	
EM 70/ZL **96 €**	Zoccolo laterale Side plinth Plinthe laterale	
EM 140/ZLP **143 €**	Zoccolo larerale passante Pass- through side plinth Plinthe laterale traversante	

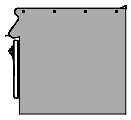
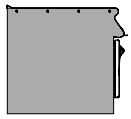
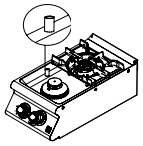
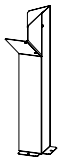
emotion 700
accessori generali
general accessories
accessoires generales

EM 70/G-INOX	Griglia per 1 fuoco acciaio inox	
	Stainless steel 1 burner grill	
250 €	Grille 1 feu inox	
EM 70/G-INOX 1F	Aggiunta per sostituzione griglia ghisa con griglia acciaio inox per fuoco (da richiedere all'ordine)	
	Supplement for substitution of cast iron grill with stainless steel grill per burner (to be requested at order)	
88 €	Majoration pour remplacement grille en fonte avec grille inox pour gaz (à démander au moment de la commande)	
EM 70/PL 1F 39x28,4x2,2 h cm	Piastra bistecchiera liscia 1 fuoco	
	Flate plate, 1 burner	
121 €	Plaque lisse, 1 feu	
EM 70/PR 1F 39x28,4x2,2 h cm	Piastra bistecchiera rigata, 1 fuoco	
	Grooved plate, 1 burner	
121 €	Plaque nervurée, 1 feu	
EM RG 1/1 10x60x32 h cm	Coppia reggigriglie GN 1/1 per 6 griglie, su vano da 40 cm.	
	Set of try slides GN 1/1 for 6 grids, on cabinet of 40 cm.	
202 €	Couple des échelles GN 1/1 pour 6 niveaux, sur coffre de 40 cm.	
EM RG 2/1 15x60x32 h cm	Coppia reggigriglie GN 2/1 per 6 griglie, su vano da 80 cm.	
	Set of try slides GN 2/1 for 6 grids, on cabinet of 80 cm.	
233 €	Couple des échelles GN 2/1 pour 6 niveaux, sur coffre de 80 cm.	
EM KC 1/1 39x60x46 h cm	Kit cassetti GN 1/1 h 150, su vano da 40 cm.	
	Drawers' kit GN 1/1 h 150, on cabinet of 40 cm.	
800 €	Kit tiroirs GN 1/1 h 150, sur coffre de 40 cm.	
EM KR 2+2	Kit ruote 2+2 con freno (da richiedere all'ordine)	
	Set of 2+2 wheels with brake (to be requested at the order)	
290 €	Roulettes 2+2 avec frein (à demander au moment de la commande)	
EM KR 3+3	Kit ruote 3+3 con freno (da richiedere all'ordine)	
	Set of 3+3 wheels with brake (to be requested at the order)	
432 €	Roulettes 3+3 avec frein (à demander au moment de la commande)	
EM KSP 40	Kit supporto a ponte da 40 L	
	Bridge system supports 40 L	
256 €	Kit pour montage à pont 40 L	

accessori generali
general accessories
accessoires generales

EM KSP 80 **354 €**	Kit supporto a ponte da 80 L Bridge system supports 80 L Kit pour montage à pont 80 L	
EM KSP 100 **441 €**	Kit supporto a ponte da 100 L Bridge system supports 100 L Kit pour montage à pont 100 L	
EM KSP 120 **529 €**	Kit supporto a ponte da 120 L Bridge system supports 120 L Kit pour montage à pont 120 L	
EM KSP 160 **702 €**	Kit supporto a ponte da 160 L Bridge system supports 160 L Kit pour montage à pont 160 L	
EM PA/40 40x17x4 h cm **210 €**	Piano proporzionato 40 cm (da richiedere all'ordine) Plateshelf 40 cm (request at order) Tablette de dressage 40 cm (sur demande)	
EM PA/80 80x17x4 h cm **247 €**	Piano proporzionato 80 cm (da richiedere all'ordine) Plateshelf 80 cm (request at order) Tablette de dressage 80 cm (sur demande)	
EM PA/120 120x17x4 h cm **280 €**	Piano proporzionato 120 cm (da richiedere all'ordine) Plateshelf 120 cm (request at order) Tablette de dressage 120 cm (sur demande)	
EM 40 PRCAM **226 €**	Prolunga camino 40 cm Flue extension 40 cm Rallonge cheminée 40 cm	
EM 60 PRCAM **253 €**	Prolunga camino 60 cm Flue extension 60 cm Rallonge cheminée 60 cm	
EM 40P 39x46x9,6 h cm **230 €**	Portina destra e sinistra per moduli da 40 e 80 cm Right and left door for 40 and 80 cm models Porte à droite et à gauche pour les modules de 40 et 80 cm	

emotion 700
accessori generali
general accessories
accessoires generales

EM 70 PL DX 77,95x74,6x3 h cm **668 €**	Pannello laterale per soluzioni contrapposte lato dx Side panel for back to back equipment, right side Panneau latéral pour appareils en contraposition côté droite	
EM 70 PL SX 77,95x74,6x3 h cm **668 €**	Pannello laterale per soluzioni contrapposte lato sx Side panel for back to back equipment, left side Panneau latéral pour appareils en contraposition côté gauche	
EM KIT SCL **295 €**	Kit scarico liquidi per stampata 2 fuochi completo di raccordo a terra (da richiedere all'ordine) Kit for draining of liquid for 2 burners, equipped with connector on the floor (to be requested at order) Kit de vidange liquide pour 2 brûleurs, avec raccord par terre (à demander au moment de la commande)	
EM PCA **56 €**	Pannello copertura allacciamento gas/ele per modelli su vano ad esclusione di FRG/E, CPG/E, BRG/E, PG/E e GRACQG/E (da richiedere all'ordine) Cover panel for gas and electrical connection for model on cabinet except for FRG/E, CPG/E, BRG/E, PG/E and GRACQG/E (to be requested at order) Panneau de couverture du raccord gaz/électricité pour modéle sur placard sauf: FRG/E, CPG/E, BRG/E, PG/E et GRACQG/E (à demander au moment de la commande)	
on request	Opzione piano unico, spessore 2 mm. Da richiedere all'ordine su preventivo. Single working top, thickness 2 mm. To be request at order. Option dessous unique épaisseur 2 mm. à demander au moment de la commande, sur devis.	**single working top for easy cleaning**

struttura porta teglie
tray holder structure
structure porte-plaque

EM SPT 15	Struttura porta teglie + montante neutro L= 1000÷1500	
	Tray holder structure + column L= 1000÷1500	
2.240 €	Structure porte-plaque + montant L= 1000÷1500	
EM SPT 20	Struttura porta teglie + montante neutro L= 1500÷2000	
	Tray holder structure + column L= 1500÷2000	
2.486 €	Structure porte-plaque + montant L= 1500÷2000	
EM SPT 25	Struttura porta teglie + montante neutro L= 2000÷2500	
	Tray holder structure + column L= 2000÷2500	
2.755 €	Structure porte-plaque + montant L= 2000÷2500	
EM SPT 30	Struttura porta teglie + montante neutro L= 2500÷3000	
	Tray holder structure + column L= 2500÷3000	
3.003 €	Structure porte-plaque + montant L= 2500÷3000	
EM SPT 35	Struttura porta teglie + montante neutro L= 3000÷3500	
	Tray holder structure + column L= 3000÷3500	
3.591 €	Structure porte-plaque + montant L= 3000÷3500	
EM SPT 40	Struttura porta teglie + montante neutro L= 3500÷4000	
	Tray holder structure + column L= 3500÷4000	
3.857 €	Structure porte-plaque + montant L= 3500÷4000	
EM SPT 45	Struttura porta teglie + montante neutro L= 4000÷4500	
	Tray holder structure + column L= 4000÷4500	
4.105 €	Structure porte-plaque + montant L= 4000÷4500	
EM SPT 50	Struttura porta teglie + montante neutro L= 4500÷5000	
	Tray holder structure + column L= 4500÷5000	
4.372 €	Structure porte-plaque + montant L= 4500÷5000	
EM SPT 55	Struttura porta teglie + montante neutro L= 5000÷5500	
	Tray holder structure + column L= 5000÷5500	
4.616 €	Structure porte-plaque + montant L= 5000÷5500	

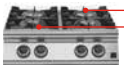
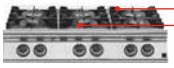
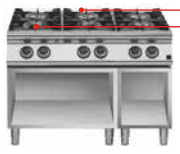
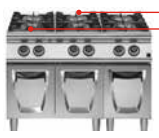
modular cooking
emotion
-
900

emotion 900

cucine a gas extreme

gas ranges extreme

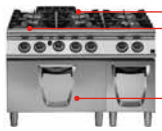
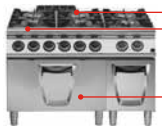
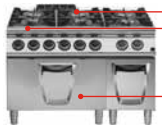
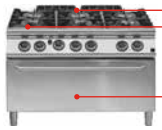
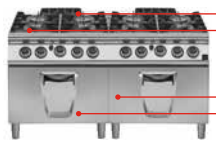
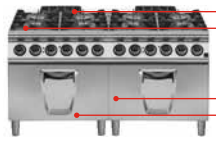
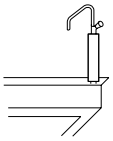
cuisinières à gaz extreme

EM 90/40 PCG-T 40x90x25 h cm 47 Kg 0,25 m³ **1.520 €**	Cucina a gas, 2 bruciatori, versione top Gas range, 2 burners, top version Cuisinière à gaz, 2 brûleurs, top		1x10 kW 1x6 kW **16 kW Tot**
EM 90/40 PCG 40x90x87 h cm 71 Kg 0,5 m³ **2.007 €**	Cucina a gas su vano aperto, 2 fuochi Gas range on open cabinet, 2 burners Cuisinière à gaz sur placard ouvert, 2 brûleurs		1x10 kW 1x6 kW **16 kW Tot**
EM 90/40 PCG-P 40x90x87 h cm 74 Kg 0,5 m³ **2.208 €**	Cucina a gas su vano con porta, 2 bruciatori Gas range on cabinet with door, 2 burners Cuisinière à gaz sur coffre 1 porte, 2 brûleurs		1x10 kW 1x6 kW **16 kW Tot**
EM 90/80 PCG-T 80x90x25 h cm 89 Kg 0,5 m³ **2.483 €**	Cucina a gas, 4 bruciatori, versione top Gas range, 4 burners, top version Cuisinières à gaz, 4 brûleurs, top		3x10 kW 1x6 kW **36 kW Tot**
EM 90/80 PCG 80x90x87 h cm 117 Kg 1 m³ **2.996 €**	Cucina a gas su vano aperto, 4 bruciatori Gas range on open cabinet, 4 burners Cuisinière à gaz sur placard ouvert, 4 brûleurs		3x10 kW 1x6 kW **36 kW Tot**
EM 90/80 PCG-P 80x90x87 h cm 120 Kg 1 m³ **3.399 €**	Cucina a gas su vano con porte, 4 bruciatori Gas range on cabinet with doors, 4 burners Cuisinière à gaz sur coffre 2 portes, 4 brûleurs		3x10 kW 1x6 kW **36 kW Tot**
EM 90/120 PCG-T 120x90x25 h cm 124 Kg 1 m³ **3.587 €**	Cucina a gas, 6 bruciatori, versione top Gas range, 6 burners, top version Cuisinière à gaz, 6 brûleurs, top		4x10 kW 2x6 kW **52 kW Tot**
EM 90/120 PCG 120x90x87 h cm 158 Kg 1,5 m³ **4.232 €**	Cucina a gas su vano aperto, 6 bruciatori Gas range on open cabinet, 6 burners Cuisinière à gaz sur placard ouvert, 6 brûleurs		4x10 kW 2x6 kW **52 kW Tot**
EM 90/120 PCG-P 120x90x87 h cm 161 Kg 1,5 m³ **4.838 €**	Cucina a gas su vano con porte, 6 bruciatori Gas range on cabinet with doors, 6 burners Cuisinière à gaz sur coffre 3 portes, 6 brûleurs		4x10 kW 2x6 kW **52 kW Tot**
EM 90/80 CFG 80x90x87 h cm 181 Kg 1 m³ **4.097 €**	Cucina a gas, 4 bruciatori, forno gas GN 2/1 Gas range, 4 burners, gas oven GN 2/1 Cuisinière à gaz, 4 brûleurs, four gaz GN 2/1		3x10 kW 1x6 kW 8 kW **44 kW Tot**

cucine a gas extreme

gas ranges extreme

cuisinières à gaz extreme

EM 90/80 CFGE 80x90x87 h cm 176 Kg 1 m³ **4.570 €**	Cucina a gas, 4 bruciatori, forno elettrico Gas range, 4 burners, electric oven Cuisinière à gaz, 4 brûleurs, four électrique	 3x10 kW 1x6 kW **36 kW Tot** **6 kW** *380-415V 3N 50-60Hz*
EM 90/80 CFGEV 80x90x87 h cm 176 Kg 1 m³ **4.738 €**	Cucina a gas, 4 bruciatori, forno elettrico a convezione Gas range, 4 burners, electric convection oven Cuisinière à gaz, 4 brûleurs, four électrique à convection	 3x10 kW 1x6 kW **36 kW Tot** **6 kW** *380-415V 3N 50-60Hz*
EM 90/120 CFG 120x90x87 h cm 251 Kg 1,5 m³ **5.886 €**	Cucina a gas, 6 bruciatori, forno gas GN 2/1 Gas range, 6 burners, gas oven GN 2/1 Cuisinière à gaz, 6 brûleurs, four gaz GN 2/1	 4x10 kW 2x6 kW 8 kW **60 kW Tot**
EM 90/120 CFGE 120x90x87 h cm 246 Kg 1,5 m³ **6.511 €**	Cucina a gas, 6 bruciatori, forno elettrico Gas range, 6 burners, electric oven Cuisinière à gaz, 6 brûleurs, four électrique	 4x10 kW 2x6 kW **52 kW Tot** **6 kW** *380-415V 3N 50-60Hz*
EM 90/120 CFGEV 120x90x87 h cm 246 Kg 1,5 m³ **6.707 €**	Cucina a gas, 6 bruciatori, forno elettrico a convezione Gas range, 6 burners, electric convection oven Cuisinière à gaz, 6 brûleurs, four électrique à convection	 4x10 kW 2x6 kW **52 kW Tot** **6 kW** *380-415V 3N 50-60Hz*
EM 90/120 CFGG 120x90x87 h cm 249 Kg 1,5 m³ **6.362 €**	Cucina a gas, 6 bruciatori, forno gas (Camera forno: 97,4x66x31 h cm. Griglia: 93x65 cm) Gas range, 6 burners, gas oven (Oven Chamber: 97,4x66x31 h cm. Grill: 93x65 cm) Cuisinière à gaz, 6 brûleurs, four gaz (Chambre four: 97,4x66x31 h cm. Grille: 93x65 cm)	 4x10 kW 2x6 kW 12 kW **64 kW Tot**
EM 90/160 CFG 160x90x87 h cm 331 Kg 2 m³ **8.193 €**	Cucina a gas, 8 bruciatori, 2 forni gas GN 2/1 Gas range, 8 burners, 2 gas ovens GN 2/1 Cuisinière à gaz, 8 brûleurs, 2 fours gaz GN 2/1	 6x10 kW 2x6 kW 2x8 kW **88 kW Tot**
EM 90/160 CFGE 160x90x87 h cm 330 Kg 2 m³ **9.608 €**	Cucina a gas, 8 bruciatori, 2 forni elettrici Gas range, 8 burners, 2 electric ovens Cuisinière à gaz, 8 brûleurs, 2 fours électrique	 6x10 kW 2x6 kW **72 kW Tot** 2x6 kW **12 kW Tot** *380-415V 3N 50-60Hz*
EM CA **470 €**	Colonnina acqua fissaggio sul piano. (Indicare all'ordine il modello di macchina alla quale viene applicata) 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) Colonne eau à fixer au plan. (Indiquer le modèle d'appareil auquel fixer la colonne eau au moment de la commande)	

Dimensioni interne del forno: 58x66x29 h cm
Internal oven's dimensions: 58x66x29 h cm
Dimensions internes du four: 58x66x29 h cm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

Optional:
Variazione potenze standard + 104 €
(potenze disponibili: 3,5 kW - 6 kW - 7,5 kW - 10 kW)
Modification of burner power + 104 €
(available burner's power: 3,5 kW - 6 kW - 7,5 kW - 10 kW)
Changement de la puissance du brûleur + 104 €
(puissance disponibles: 3,5 kW - 6 kW - 7,5 kW - 10 kW)

Accessorio kit scarico liquidi mod EM KIT SCL vedi p. 246
Extra kit for draining of liquid mod. EM KIT SCL, see p. 246
Accessoire kit the vidange liquide mod. EM KIT SCL, voir p. 246

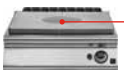
cucine a gas (bruciatori speciali jpn)

gas ranges (special jpn burners)
cuisinières à gaz (bruleurs spécial jpn)

EM 90/40 PCGJ-T 40x90x25 h cm **2.677 €**	Cucina a gas, 1 bruciatore japan (tripla corona e doppi comandi) + 1 bruciatore standard, versione top Gas range, 1 japan burner (triple crown and double controls) + 1 standard burner, top version Cuisinière à gaz, 1 brûleur japan (triple couronne et double commande) + 1 standard brûleur, top	 1x16 kW 1x6 kW **22 kW Tot** *GPL gas fuelled by LPG* 1x14,5 kW 1x5,5 kW **20 kW Tot**
EM 90/40 PCGJ 40x90x87 h cm **3.081 €**	Cucina a gas su vano aperto, 1 bruciator japan (tripla corona e doppi comandi) + 1 bruciatore standard, su vano aperto Gas range on open cabinet, 1 japan burner (triple crown and double controls) + 1 standard burner, on open cabinet Cuisinière à gaz sur placard ouvert, 1 brûleur japan (triple couronne et double commande) + 1 brûleur standard, sur placard ouvert	 1x16 kW 1x6 kW **22 kW Tot** *GPL gas fuelled by LPG* 1x14,5 kW 1x5,5 kW **20 kW Tot**
EM 90/40 PCGJ-P 40x90x87 h cm **3.192 €**	Cucina a gas su vano con porta, 1 bruciatore japan (tripla corona e doppi comandi) + 1 brciatore standard, su vano con porte Gas range on cabinet with door, 1 japan burner (triple crown and double controls) + 1 standard burner, on open cabinet Cuisinière à gaz sur coffre 1 porte, 1 brûleur japan (triple couronne et double commande) + 1 brûleur standard, sur coffre 2 portes	 1x16 kW 1x6 kW **22 kW Tot** *GPL gas fuelled by LPG* 1x14,5 kW 1x5,5 kW **20 kW Tot**
EM 90/80 PCGJ-P 40x73x87 h cm **6.065 €**	Cucina a gas su vano con porta, 2 bruciatori japan (tripla corona e doppi comandi) + 2 bruciatori standard, su vano con porte Gas range on cabinet with door, 2 japan burners (triple crown and double controls) + standard burners, on cabinet with doors Cuisinière à gaz sur coffre 1 porte, 2 brûleurs japan (triple couronne et double commande) + 2 brûleurs standard, sur coffre 2 portes	 2x16 kW 2x6 kW **44 kW Tot** *GPL gas fuelled by LPG* 2x14,5 kW 2x5,5 kW **40 kW Tot**
EM 90/80 CFGJ 80x73x25 h cm **6.890 €**	Cucina a gas, 2 bruciatori japan (tripla corona e doppi comandi) + 2 bruciatori standard, forno gas GN 2/1 Gas range, 2 japan burners (triple crown and double controls) + standard burners, gas oven GN 2/1 Cuisinière à gaz, 2 brûleurs japan (triple couronne et double commande) + 2 brûleurs standard, four gaz GN 2/1	 2x16 kW 2x6 kW *GPL gas fuelled by LPG* 2x14,5 kW 2x5,5 kW 8 kW
SW **94 €**	Riduttore wok in acciaio inox, 1 fuoco Stainless steel wok adapter, 1 burner Adaptateur wok en acier inox, 1 feux	

tuttapiastra gas

gas solid tops
plaques coup-de-feu gaz

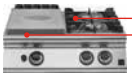
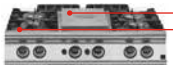
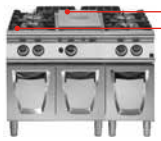
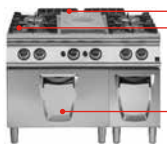
EM 90/80 TPG-T 80x90x25 h cm 125 Kg 0,5 m³ **2.606 €**	Tuttapiastra gas, versione top Gas solid top, top version Plaque coup-de-feu gaz, top	 **12 kW Tot**
EM 90/80 TPG 80x90x87 h cm 150 Kg 1 m³ **3.091 €**	Tuttapiastra gas su vano aperto Gas solid top on open cabinet Plaque coup-de-feu gaz sur placard ouvert	 **12 kW Tot**
EM 90/80 TPG-P 80x90x87 h cm 155 Kg 1 m³ **3.497 €**	Tuttapiastra gas su vano con porte Gas solid top on cabinet with doors Plaque coup-de-feu gaz sur coffre 2 portes	 **12 kW Tot**

(p) piastra; (f) fuochi
(p) plate; (f) burners
(p) plaque; (f) feux

tuttapiastra gas

gas solid tops

plaques coup-de-feu gaz

EM 90/80 TPFG 80x90x87 h cm 231 Kg 1 m³ **4.862 €**	Tuttapiastra gas su forno gas Gas solid top range on gas oven Plaque coup-de-feu gaz sur four gaz	12 kW *(p)* 8 kW **20 kW Tot**
EM 90/120 TPFG 120x90x87 h cm 301 Kg 1,5 m³ **6.358 €**	Tuttapiastra gas + 2 fuochi, forno gas GN 2/1 Gas solid top range + 2 burners, gas oven GN 2/1 Plaque coup-de-feu gaz + 2 brûleurs, four gaz GN 2/1	1x10 kW *(f)* 1x6 kW *(f)* 1x12 kW *(p)* 8 kW **36 kW Tot**
EM 90/80 TPPCG-T 80x90x25 h cm 126 Kg 0,5 m³ **3.451 €**	Tuttapiastra gas, versione top + 2 fuochi Gas solid top, top version + 2 burners Plaque coup-de-feu gaz, top + 2 brûleurs	 1x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* **23 kW Tot**
EM 90/80 TPPCG 80x90x87 h cm 150 Kg 1 m³ **3.907 €**	Tuttapiastra gas su vano aperto + 2 fuochi Gas solid top on open cabinet + 2 burners Plaque coup-de-feu gaz sur placard ouvert + 2 brûleurs	1x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* **23 kW Tot**
EM 90/80 TPPCG-P 80x90x87 h cm 155 Kg 1 m³ **4.308 €**	Tuttapiastra gas su vano con porte + 2 fuochi Gas solid top on cabinet with doors + 2 burners Plaque coup-de-feu gaz sur coffre 2 portes + 2 brûleurs	1x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* **23 kW Tot**
EM 90/80 TPPCFG 80x90x87 h cm 201 Kg 1 m³ **5.078 €**	Tuttapiastra gas su forno a gas + 2 fuochi Gas solid top range on gas oven + 2 burners Plaque coup-de-feu gaz sur four gaz + 2 brûleurs	1x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* 8 kW **31 kW Tot**
EM 90/120 TPPCG2-T 120x90x25 h cm Kg 150 0,61 m³ **4.687 €**	Tuttapiastra gas, versione top + 4 fuochi Gas solid top, top version + 4 burners Plaque coup-de-feu gaz, top + 4 brûleurs	 3x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* **43 kW Tot**
EM 90/120 TPPCG2 120x90x87 h cm 160 Kg 1,35 m³ **5.469 €**	Tuttapiastra gas su vano aperto + 4 fuochi Gas solid top on open cabinet + 4 burners Plaque coup-de-feu gaz, sur placard ouvert + 4 brûleurs	3x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* **43 kW Tot**
EM 90/120 TPPCG2-P 120x90x87 h cm 170 Kg 1,35 m³ **6.131 €**	Tuttapiastra gas su vano con porte + 4 fuochi Gas solid top on cabinet with doors + 4 burners Plaque coup-de-feu gaz sur coffre 2 portes + 4 brûleurs	 3x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* **43 kW Tot**
EM 90/120 TPPCFG2 120x90x87 h cm 205 Kg 1,35 m³ **6.822 €**	Tuttapiastra gas su forno o gas + 4 fuochi Gas solid top on gas oven + 4 burners Plaque coup-de-feu gaz sur four gaz + 4 brûleurs	 3x10 kW *(f)* 1x6 kW *(f)* 1x7 kW *(p)* 8 kW **51 kW Tot**

Dimensioni interne del forno: 58x66x29 h cm
Internal oven's dimensions: 58x66x29 h cm
Dimensions internes du four: 58x66x29 h cm
In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

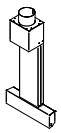
Optional:
Variazione potenze standard + 104 € (potenze disponibili: 3,5 kW - 6 kW - 7,5 kW - 10 kW)
Modification of burner power + 104 € (available burner's power: 3,5 kW - 6 kW - 7,5 kW - 10 kW)
Changement de la puissance du brûleur + 104 € (puissance disponibles: 3,5 kW - 6 kW - 7,5 kW - 10 kW)

emotion 900

tuttapiastra gas

gas solid tops

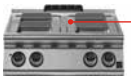
plaques coup-de-feu gaz

EM 60 CAM	Camino antivento	
	Drawn diverter	
543 €	Cheminée d'extraction gaz brulés	

cucine elettriche versione simple

electric ranges simple

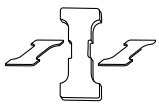
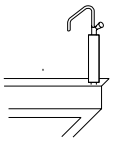
cuisinières électriques simple

EM 90/40 PCES-T 40x90x25 h cm 38 Kg 0,25 m³ **2.010 €**	Cucina elettrica, 2 piastre quadre, versione top Electric range, 2 square plates, top version Cuisinière électrique, 2 plaques carrées, top	2x3,5 kW **7 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 90/40 PCES 40x90x87 h cm 60 Kg 0,5 m³ **2.400 €**	Cucina elettrica, 2 piastre quadre, su vano aperto Electric range, 2 square plates, on open cabinet Cuisinière électrique, 2 plaques carrées, sur placard ouvert	2x3,5 kW **7 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 90/40 PCES-P 40x90x87 h cm 63 Kg 0,5 m³ **2.603 €**	Cucina elettrica, 2 piastre quadre, su vano con porta Electric range, 2 square plates, on cabinet with door Cuisinière électrique, 2 plaques carrées, sur coffre 1 porte	2x3,5 kW **7 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* *220-240V 50-60Hz*
EM 90/80 PCES-T 80x90x25 h cm 60 Kg 0,5 m³ **3.273 €**	Cucina elettrica, 4 piastre quadre, versione top Electric range, 4 square plates, top version Cuisinière électrique, 4 plaques carrées, top	 4x3,5 kW **14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 PCES 80x90x87 h cm 89 Kg 1 m³ **3.788 €**	Cucina elettrica, 4 piastre quadre, su vano aperto Electric range, 4 square plates, on open cabinet Cuisinière électrique, 4 plaques carrées, sur placard ouvert	4x3,5 kW **14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 PCES-P 80x90x87 h cm 92 Kg 1 m³ **4.190 €**	Cucina elettrica, 4 piastre quadre, su vano con porte Electric range, 4 square plates, on cabinet with doors Cuisinière électrique, 4 plaques carrées, sur coffre 2 portes	4x3,5 kW **14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 CFES 80x90x87 h cm 176 kg 1 m³ **5.533 €**	Cucina elettrica, 4 piastre quadre in ghisa, forno elettrico Electric range, 4 square plates, on electric oven Cuisinière électrique, 4 plaques carrées, sur four électrique	4x3,5 kW 6 kW **20 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 CFESV 80x90x87 h cm 176 kg 1 m³ **5.733 €**	Cucina elettrica, 4 piastre quadre in ghisa, forno elettrico a convezione Electric range, 4 square plates, on electric convection oven Cuisinière électrique, 4 plaques carrées, sur four électrique à convection	4x3,5 kW 6 kW **20 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

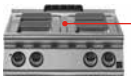
Dimensione piastra: 300x300 mm
Plate dimension: 300x300 mm
Dimension plaque: 300x300 mm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

cucine elettriche versione simple
electric ranges simple
cuisinières électriques simple

EM 90/40 IMP	Inserto per piastre elettriche quadre	
	Insert for square electric hotplates	
59 €	Insert pour plaques électriques carrées	
EM 90/80 IMP	Inserto per piastre elettriche quadre	
	Insert for square electric hotplates	
200 €	Insert pour plaques électriques carrées	
EM CA	Colonnina acqua fissaggio sul piano. (Indicare all'ordine il modello di macchina alla quale viene applicata)	
	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)	
470 €	Colonne eau à fixer au plan. (Indiquer le modèle d'appareil auquel fixer la colonne eau au moment de la commande)	

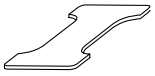
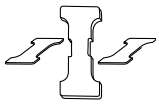
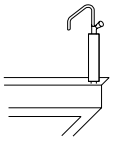
cucine elettriche versione extreme
electric ranges extreme
cuisinières électriques extreme

EM 90/40 PCE-T 40x90x25 h cm 38 Kg 0,25 m³	Cucina elettrica, 2 piastre quadre in ghisa, versione top	2x4 kW **8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 50-60Hz 220-240V 3 50-60Hz*
	Electric range, 2 square plates, top version	
2.244 €	Cuisinière électrique, 2 plaques carrées, top	
EM 90/40 PCE 40x90x87 h cm 60 Kg 0,5 m³	Cucina elettrica, 2 piastre quadre in ghisa, su vano aperto	2x4 kW **8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 50-60Hz 220-240V 3 50-60Hz*
	Electric range, 2 square plates, on open cabinet	
2.634 €	Cuisinière électrique, 2 plaques carrées, sur placard ouvert	
EM 90/40 PCE-P 40x90x87 h cm 63 Kg 0,5 m³	Cucina elettrica, 2 piastre quadre in ghisa, su vano con porta	2x4 kW **8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 50-60Hz 220-240V 3 50-60Hz*
	Electric range, 2 square plates, on cabinet with door	
2.837 €	Cuisinière électrique, 2 plaques carrées, sur coffre 1 porte	
EM 90/80 PCE-T 80x90x25 h cm 60 Kg 0,5 m³	Cucina elettrica, 4 piastre quadre in ghisa, versione top	 4x4 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
	Electric range, 4 square plates, top version	
3.741 €	Cuisiniere électrique, 4 plaques carrées, top	
EM 90/80 PCE 80x90x87 h cm 89 Kg 1 m³	Cucina elettrica, 4 piastre quadre in ghisa, su vano aperto	4x4 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
	Electric range, 4 square plates, on open cabinet	
4.255 €	Cuisiniere électrique, 4 plaques carrées, sur placard ouvert	
EM 90/80 PCE-P 80x90x87 h cm 92 Kg 1 m³	Cucina elettrica, 4 piastre quadre in ghisa, su vano con porte	4x4 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
	Electric range, 4 square plates, on cabinet with doors	
4.660 €	Cuisiniere électrique, 4 plaques carrées, sur coffre 2 portes	

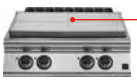
Dimensione piastra: 300x300 mm
Plate dimension: 300x300 mm
Dimension plaque: 300x300 mm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

cucine elettriche versione extreme
electric ranges extreme
cuisinières électriques extreme

EM 90/80 CFE 80x90x87 h cm 176 kg 1 m³ **6.003 €**	Cucina elettrica, 4 piastre quadre in ghisa, forno elettrico Electric range, 4 square plates, on electric oven Cuisiniere électrique, 4 plaques carrées, sur four électrique	4x4 kW 6 kW Tot **22 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 CFEV 80x90x87 h cm 176 kg 1 m³ **6.201 €**	Cucina elettrica, 4 piastre quadre in ghisa, forno elettrico a convezione Electric range, 4 square plates, on electric convection oven Cuisiniere électrique, 4 plaques carrées, sur four électrique à convection	4x4 kW 6 kW Tot **22 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/40 IMP **59 €**	Inserto per piastre elettriche quadre Insert for square electric hotplates Insert pour plaques électriques carrées	
EM 90/80 IMP **200 €**	Inserto per piastre elettriche quadre Insert for square electric hotplates Insert pour plaques électriques carrées	
EM CA **470 €**	Colonnina acqua fissaggio sul piano. (Indicare all'ordine il modello di macchina alla quale viene applicata) 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) Colonne eau à fixer au plan. (Indiquer le modèle d'appareil auquel fixer la colonne eau au moment de la commande)	

tuttapiastra elettrici
electric solid top
plaque coup-de-feu électrique

EM 90/80 TPE-T 80x90x25 h cm 106 Kg 0,5 m³ **4.693 €**	Tuttapiastra elettrico, 4 zone di cottura, versione top Electric solid top, 4 cooking zones, top version Plaque coup-de-feu électrique, 4 zones de cuisson, top	 4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 TPE 80x90x87 h cm 126 Kg 1 m³ **5.207 €**	Tuttapiastra elettrico 4 zone di cottura, su vano aperto Electric solid top 4 cooking zones, on open cabinet Plaque coup-de-feu électrique 4 zones de cuisson, sur placard ouvert	4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 TPE-P 80x90x87 h cm 129 Kg 1 m³ **5.623 €**	Tuttapiastra elettrico su vano con porte, 4 zone di cottura Electric solid top on cabinet with doors, 4 cooking zones Plaque coup-de-feu électrique sur coffre 2 portes, 4 zones de cuisson	4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 TPFE 80x90x87 h cm 196 Kg 1 m³ **6.639 €**	Tuttapiastra elettrico, 4 zone di cottura, forno elettrico Electric solid top, 4 cooking zones, on electric oven Plaque coup-de-feu électrique, 4 zones de cuisson, sur four électrique	4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

tuttapiastra elettrici
electric solid top
plaque coup-de-feu électrique

EM 90/80 TPFEV 80x90x87 h cm 196 Kg 1 m³ **6.840 €**	Tuttapiastra elettrico, 4 zone di cottura, forno elettrico a convezione Electric solid top, 4 cooking zones, on electric convection oven Plaque coup-de-feu électrique, 4 zones de cuisson, sur four électrique à convection	 4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura in vetroceramica
ceramic plates
plaques vitrocéramique

EM 90/40 PVE-T 40x90x25 h cm 47 Kg 0,25 m³ **2.491 €**	Piano di cottura in vetroceramica, versione top, 2 zone di cottura Ceramic plate top version, 2 cooking zones Plaque en vitrocéramique, 2 zones de cuisson, top	 2x3,4 kW **6,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
EM 90/40 PVE 40x90x87 h cm 61 Kg 0,5 m³ **2.849 €**	Piano di cottura in vetroceramica su vano aperto, 2 zone di cottura Ceramic plate on open cabinet, 2 cooking zones Plaque en vitrocéramique sur placard ouvert, 2 zones de cuisson	 2x3,4 kW **6,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
EM 90/40 PVE-P 40x90x87 h cm 64 Kg 0,5 m³ **3.045 €**	Piano di cottura in vetroceramica su vano con porta, 2 zone cottura Ceramic plate on cabinet with door, 2 cooking zones Plaque en vitrocéramique sur coffre 1 porte, 2 zones de cuisson	 2x3,4 kW **6,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
EM 90/80 PVE-T 80x90x25 h cm 89 Kg 0,5 m³ **4.085 €**	Piano di cottura in vetroceramica, versione top, 4 zone cottura Ceramic plate, top version, 4 cooking zones Plaque en vitrocéramique, 4 zones de cuisson, top	 4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 PVE 80x90x87 h cm 95 Kg 1 m³ **4.557 €**	Piano di cottura in vetroceramica su vano aperto, 4 zone cottura Ceramic plate on open base, 4 cooking zones Plaque en vitrocéramique sur placard ouvert, 4 zones de cuisson	 4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V* *3 50-60Hz*
EM 90/80 PVE-P 80x90x87 h cm 98 Kg 1 m³ **4.948 €**	Piano di cottura in vetroceramica su vano con porte, 4 zone di cottura Ceramic plate on cabinet with doors, 4 cooking zones Plaque en vitrocéramique sur coffre 2 portes, 4 zones de cuisson	 4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 CFVE 80x90x87 h cm 176 Kg 1 m³ **6.176 €**	Piano di cottura in vetroceramica 4 zone di cottura, forno elettrico Ceramic plate 4 cooking zones, electric oven Plaque en vitrocéramique 4 zones de cuisson, four électrique	 4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 CFVEV 80x90x87 h cm 176 Kg 1 m³ **6.376 €**	Piano di cottura in vetroceramica, 4 zone di cottura, forno elettrico a convezione Ceramic plate 4 cooking zones, electric convection oven Plaque en vitrocéramique 4 zones de cuisson, four électrique à convection	 4x3,4 kW 6 kW **19,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

Dimensioni interne del forno: 58x66x29 h cm
Internal oven's dimensions: 58x66x29 h cm
Dimensions internes du four: 58x66x29 h cm

In dotazione per forno: 1 griglia forno in acciaio cromato
Oven complete with 1 chromed steel grid
Four avec 1 grille chromée comprise

emotion 900

piani di cottura a induzione

induction plates

plaques à induction

EM 90/40 IND-T 40x90x25 h cm 42 Kg 0,25 m³ **9.469 €**	Piano di cottura a induzione, versione top, 2 zone di cottura, diametro Ø 280 Induction plate, top version, 2 cooking zones, Ø 280 Plaque à induction, top, 2 zones de cuisson, Ø 280		2x5 kW **10 kW Tot** *380-415V 3 50-60Hz*
EM 90/40 IND 40x90x87 h cm 50 Kg 0,5 m³ **9.859 €**	Piano di cottura a induzione su vano aperto, 2 zone di cottura, diametro Ø 280 Induction plate on open cabinet, 2 cooking zones Ø 280 Plaque à induction sur placard ouvert, 2 zones de cuisson Ø 280		2x5 kW **10 kW Tot** *380-415V 3 50-60Hz*
EM 90/40 IND-P 40x90x87 h cm 53 Kg 0,5 m³ **10.061 €**	Piano di cottura a induzione su vano con porta, 2 zone di cottura, diametro Ø 280 Induction plate on cabinet with door, 2 cooking zones Ø 280 Plaque à induction sur coffre 1 porte, 2 zones de cuisson Ø 280		2x5 kW **10 kW Tot** *380-415V 3 50-60Hz*
EM 90/80 IND-T 80x90x25 h cm 86 Kg 0,5 m³ **15.106 €**	Piano di cottura a induzione, versione top, 4 zone di cottura, diametro Ø 280 Induction plate, top version, 4 cooking zones Ø 280 Plaque à induction, top, 4 zones de cuisson Ø 280		4x5 kW **20 kW Tot** *380-415V 3 50-60Hz*
EM 90/80 IND 80x90x87 h cm 156 Kg 1 m³ **15.619 €**	Piano di cottura a induzione su vano aperto, 4 zone di cottura, diametro Ø 280 Induction plate on open cabinet, 4 cooking zones Ø 280 Plaque à induction sur placard ouvert, 4 zones de cuisson Ø 280		4x5 kW **20 kW Tot** *380-415V 3 50-60Hz*
EM 90/80 IND-P 80x90x87 h cm 159 Kg 1 m³ **16.024 €**	Piano di cottura a induzione su vano con porte, 4 zone di cottura, diametro Ø 280 Induction plate on cabinet with doors, 4 cooking zones Ø 280 Plaque à induction sur coffre 2 portes, 4 zones de cuisson Ø 280		4x5 kW **20 kW Tot** *380-415V 3 50-60Hz*
EM 90/40 INDW-T 40x90x25 h cm 50 Kg 0,25 m³ **5.859 €**	Wok a induzione, versione top Induction wok, top version Wok à induction, top		1x5 kW **5 kW Tot** *380-415V 3 50-60Hz*
EM 90/40 INDW 40x90x87 h cm 86 Kg 0,5 m³ **6.224 €**	Wok a induzione su vano aperto Induction wok on open cabinet Wok à induction sur placard ouvert		1x5 kW **5 kW Tot** *380-415V 3 50-60Hz*
EM 90/40 INDW-P 40x90x87 h cm 89 Kg 0,5 m³ **6.425 €**	Wok a induzione su vano con porta Induction wok on cabinet with door Wok à induction sur coffre 1 porte		1x5 kW **5 kW Tot** *380-415V 3 50-60Hz*

cuocipasta versione simple
pasta cookers simple
cuiseurs à pâtes simple

EM 90/40 CPGS 40x90x87 h cm 98 Kg 0,5 m³ **3.321 €**	Cuocipasta gas, vasca GN 1/1 capacità 40 L. Carico dell'acqua con rubinetto. Cesti esclusi Gas pasta cooker, 1 GN 1/1 well capacity 40 L. Water filling by manual water tap. Basket excluded Cuiseurs à pâtes gaz, 1 bac GN 1/1 capacité 40 L. Robinet d'alimentation de l'eau. Paniers exclus		**11,8 kW Tot** 40 L x1
EM 90/40 CPES 40x90x87 h cm 98 Kg 0,5 m³ **3.308 €**	Cuocipasta elettrico, vasca GN 1/1 capacità 40 L, resistenze fisse. Carico dell'acqua con rubinetto. Cesti esclusi Electric pasta cooker, 1 GN 1/1 well capacity 40 L, fixed heating elements. Water filling by manual water tap. Basket excluded Cuiseurs à pâtes électrique, 1 bac GN 1/1 capacité 40 L, résistances fixes. Robinet d'alimentation de l'eau. Paniers exclus		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price + 7%:* *220-240V 3 50-60Hz* 40 L x1
EM 90/80 CPGS 80x90x87 h cm 171 Kg 1 m³ **5.637 €**	Cuocipasta gas, 2 vasche GN 1/1 capacità 40+40 L. Carico dell'acqua con rubinetto. Cesti esclusi Gas pasta cooker, 2 GN 1/1 wells capacity 40+40 L. Water filling by manual water tap. Basket excluded Cuiseurs à pâtes gaz, 2 bacs GN 1/1 capacité 40+40 L. Robinet d'alimentation de l'eau. Paniers exclus		**23,6 kW To** 40 L x1
EM 90/80 CPES 80x90x87 h cm 171 Kg 1 m³ **5.612 €**	Cuocipasta elettrico, 2 vasche GN 1/1 capacità 40+40 L, resistenze fisse. Carico dell'acqua con rubinetto. Cesti esclusi Electric pasta cooker, 2 GN 1/1 wells capacity 40+40 L, fixed heating elements. Water filling by manual water tap. Basket excluded Cuiseurs à pâtes électrique, 2 bacs GN 1/1 capacité 40+40 L, résistances fixes. Robinet d'alimentation de l'eau. Paniers exclus		**18 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 40 L x2

In dotazione: 1 griglia di fondo vasca e 1 gocciolatoio (cesti esclusi)
Equipped with: 1 bottom grid and 1 drainer (basket exclueded)
Fournis avec: 1 grille de fond et 1 égouttoir (panier exclus)

cuocipasta versione extreme
pasta cookers extreme
cuiseurs à pâtes extreme

EM 90/40 CPG 40x90x87 h cm 98 Kg 0,5 m³ **3.685 €**	Cuocipasta gas, vasca GN 1/1 capacità 40 L, carico dell'acqua con elettrovalvola. Cesti esclusi Gas pasta cooker, 1 GN 1/1 well capacity 40 L, water filling by solenoid valve. Basket excluded Cuiseurs à pâtes gaz, 1 bac GN 1/1 capacité 40 L, alimentation de l'eau par électrovalve. Paniers exclus		**14 kW Tot** 0,1 kW *220-240V 1N 50H* 40 L x1
EM 90/40 CPE 40x90x87 h cm 98 Kg 0,5 m³ **3.632 €**	Cuocipasta elettrico, vasca GN 1/1 capacità 40 L, resistenze rotanti. Carico dell'acqua con elettrovalvola. Cesti esclusi Electric pasta cooker, 1 GN 1/1 well capacity 40 L, rotating heating elements Water filling by solenoid valve. Basket excluded Cuiseurs à pâtes électrique, 1 bac GN 1/1 capacité 40 L, résistances basculantes. Alimentation de l'eau par électrovalve. Paniers exclus		**8,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 40 L x1
EM 90/80 CPG 80x90x87 h cm 171 Kg 1 m³ **6.256 €**	Cuocipasta gas, 2 vasche GN 1/1 capacità 40+40 L, carico dell'acqua con elettrovalvola. Cesti esclusi Gas pasta cooker, 2 GN 1/1 wells capacity 40+40 L, water filling by solenoid valve. Basket excluded Cuiseurs à pâtes gaz, 2 bacs GN 1/1 capacité 40+40 L, alimentation de l'eau par électrovalve. Paniers exclus		**28 kW Tot** 0,2 kW *220-240V 1N 50Hz* 40 L x2
EM 90/80 CPE 80x90x87 h cm 171 Kg 1 m³ **5.781 €**	Cuocipasta elettrico, 2 vasche GN 1/1 capacità 40+40 L, resistenze rotanti. Carico dell'acqua con elettrovalvola. Cesti esclusi Electric pasta cooker, 2 GN 1/1 wells capacity 40+40 L, rotating heating elements. Water filling by solenoid valve. Basket excluded Cuiseurs à pâtes électrique, 2 bacs GN 1/1 capacité 40+40 L, résistances basculantes. Alimentation de l'eau par électrovalve. Paniers exclus		**17 kW Tot** *380-415V 3N 50-60H* *on request at extra price:* *220-240V 3 50-60Hz* 40 L x2

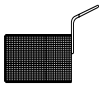
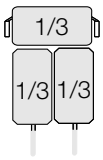
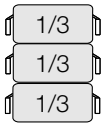
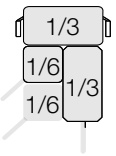
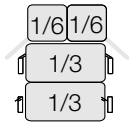
In dotazione: 1 griglia di fondo vasca e 1 gocciolatoio
Equipped with: 1 bottom grid and 1 drainer
Fournis avec: 1 grille de fond et 1 égouttoir

emotion 900

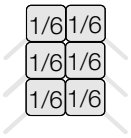
accessori cuocipasta

pasta cookers accessories

cuiseurs à pâtes accessoires

EM CP/C 2 24x29x20 h cm **187 €**	Cesto da 1/2 verticale 1/2 vertical basket Panier 1/2 vertical		max pasta/basket: 2 kg
EM CP/C 3 29x16x20 h cm **156 €**	Cesto da 1/3 verticale 1/3 vertical basket Panier 1/3 vertical		max pasta/basket: 1,2 kg
EM CP/C 1/3 29x16x20 h cm **156 €**	Cesto da 1/3 orizzontale 1/3 horizontal basket Panier 1/3 horizontal		max pasta/basket: 1,2 kg
EM CP/C 6 14x14x20 h cm **103 €**	Cesto da 1/6 1/6 basket Panier 1/6		max pasta/basket: 0,6 kg
EM COP/CP3 **80 €**	Coperchio vasca 40 L per modelli simple Well inox lid 40 L for simple model Couvercle pour 40 L pour modèle simple		
EM COP/CP2 **80 €**	Coperchio vasca 40 L per modelli extreme Well inox lid 40 L for extreme model Couvercle pour 40 L pour modèle extreme		
90KDC1 **467 €**	Kit cesti cuocipasta: 1 cesto da 1/3 orizzontale + 2 cesti da 1/3 verticali Pasta cooker basket kit: 1 x 1/3 horizontal basket + 2 x 1/3 vertical baskets Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 2 panier 1/3 vertical		1 x EM CP/C 1/3 2 x EM CP/C 3
90KDC2 **467 €**	Kit cesti cuocipasta: 3 cesti da 1/3 orizzontale Pasta cooker basket kit: 3 x 1/3 horizontal basket Kit panier pour cuiseur à pâtes: 3 panier 1/3 horizontal		3 x EM CP/C 1/3
90KDC3 **517 €**	Kit cesti cuocipasta: 1 cesto da 1/3 verticale + 1 cesto da 1/3 orizzontale + 2 cesti da 1/6 Pasta cooker basket kit: 1x 1/3 horizontal basket + 1 x 1/3 vertical baskets + 2 x 1/6 baskets Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 1 panier 1/3 vertical + 2 panier 1/6		1 x EM CP/C 1/3 1 x EM CP/C 3 2 x EM CP/C 6
90KDC4 **517 €**	Kit cesti cuocipasta: 2 cesti da 1/6 + 2 cesti da 1/3 orizzontale Pasta cooker basket kit: 2 x 1/6 baskets + 2 x 1/3 horizontal basket Kit panier pour cuiseur à pâtes: 2 panier 1/6 + 2 panier 1/3 horizontal		2 x EM CP/C 6 2 x EM CP/C 1/3

accessori cuocipasta
pasta cookers accessories
cuiseurs à pâtes accessoires

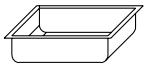
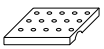
90KDC5 **619 €**	Kit cesti cuocipasta: 6 cesti da 1/6 Pasta cooker basket kit: 6 x 1/6 baskets Kit panier pour cuiseur à pâtes: 6 panier 1/6		6 x EM CP/C 6

bagnomaria
bain maries
bain-marie

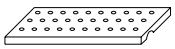
EM 90/40 BMG-T 40x90x25 h cm 40 Kg 0,25 m³ **2.082 €**	Bagnomaria gas, 1 bacinella GN 1/1 + 1/3, versione top Gas bain marie, 1 container GN 1/1 + 1/3, top version Bain-marie gaz, 1 bac GN 1/1 + 1/3, top		**3 kW Tot**
EM 90/40 BMG 40x90x87 h cm 52 Kg 0,5 m³ **2.472 €**	Bagnomaria gas, 1 bacinella GN 1/1 + 1/3, su vano aperto Gas bain marie, 1 container GN 1/1 + 1/3, on open cabinet Bain-marie gaz, 1 bac GN 1/1 + 1/3, sur placard ouvert		**3 kW Tot**
EM 90/40 BMG-P 40x90x87 h cm 55 Kg 0,5 m³ **2.673 €**	Bagnomaria gas, 1 bacinella GN 1/1 + 1/3, su vano con porta Gas bain marie, 1 container GN 1/1 + 1/3, on cabinet with door Bain-marie gaz, 1 bac GN 1/1 + 1/3, sur coffre 1 porte		**3 kW Tot**
EM 90/80 BMG-T 80x90x25 h cm 51 Kg 0,5 m³ **2.603 €**	Bagnomaria gas, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, versione top Gas bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, top version Bain-marie gaz, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, top		**6 kW Tot**
EM 90/80 BMG 80x90x87 h cm 101 Kg 1 m³ **3.117 €**	Bagnomaria gas, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano aperto Gas bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on open cabinet Bain-marie gaz, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur placard ouvert		**6 kW Tot**
EM 90/80 BMG-P 80x90x87 h cm 104 Kg 1 m³ **3.520 €**	Bagnomaria gas, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano con porte Gas bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on cabinet with doors Bain-marie gaz, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur coffre 2 portes		**6 kW Tot**
EM 90/40 BME-T 40x90x25 h cm 40 Kg 0,25 m³ **2.137 €**	Bagnomaria elettrico, 1 bacinella GN 1/1 + 1/3, versione top Electric bain marie, 1 container GN 1/1 + 1/3, top version Bain-marie électrique, 1 bac GN 1/1 + 1/3, top		**2,2 kW Tot** *220-240V 50-60Hz*
EM 90/40 BME 40x90x87 h cm 51 Kg 0,5 m³ **2.527 €**	Bagnomaria elettrico, 1 bacinella GN 1/1 + 1/3, su vano aperto Electric bain marie, 1 container GN 1/1 + 1/3, on open cabinet Bain-marie électrique, 1 bac GN 1/1 + 1/3, sur placard ouvert		**2,2 kW Tot** *220-230V 1N 50-60Hz*

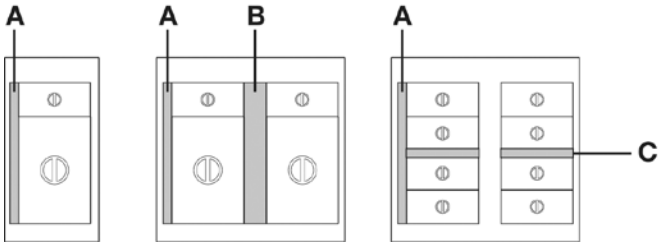
Optional
Carico dell'acqua con elettrovalvola da richiedere all'ordine, sovrapprezzo di 240 € (alimentazione elettrica: 0,1 kW 220-240V 50-60Hz) - solo per i modelli su vano
Water filling by solenoid valve to be requested when ordering, surcharge 240 € (power supply: 0,1 kW 220-240V 50-60Hz)- only for models on cabinet
Alimentation de l'eau par électrovalve en option à la commande, supplément de 240 € (puissance electrique: 0,1 kW 220-240V 50-60Hz) - seulement pour les modèles sur placard

bagnomaria
bain maries
bain-marie

EM 90/40 BME-P 40x90x87 h cm 54 Kg 0,5 m³ **2.728 €**	Bagnomaria elettrico, 1 bacinella GN 1/1 + 1/3, su vano con porta Electric bain marie, 1 container GN 1/1 + 1/3, on cabinet with door Bain-marie électrique, 1 bac GN 1/1 + 1/3, sur coffre 1 porte	**2,2 kW Tot** *220-240V 50-60Hz*
EM 90/80 BME-T 80x90x25 h cm 51 Kg 0,5 m³ **2.950 €**	Bagnomaria elettrico, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, versione top Electric bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, top version Bain-marie électrique, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, top	**4,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 BME 80x90x87 h cm 76 Kg 1 m³ **3.464 €**	Bagnomaria elettrico, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano aperto Electric bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on open cabinet Bain-marie électrique, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur placard ouvert	**4,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 BME-P 80x90x87 h cm 91 Kg 1 m³ **3.866 €**	Bagnomaria elettrico, 2 bacinelle GN 1/1 + 2 bacinelle GN 1/3, su vano con porte Electric bain marie, 2 containers GN 1/1 + 2 bacinelle GN 1/3, on cabinet with doors Bain-marie électrique, 2 bacs GN 1/1 + 2 bacinelle GN 1/3, sur coffre 2 portes	**4,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM SSB **44 €**	Traversino Dividing Traverse	
BI-GN 1/3 H100 17,6x32,5x10 h cm **35 €**	Bacinella inox GN 1/3 Stainless steel container GN 1/3 Bac en acier inox GN 1/3	
BI-GN 1/1 H100 53x32,5x10 h cm **66 €**	Bacinella inox GN 1/1 Stainless steel container GN 1/1 Bac en acier inox GN 1/1	
CB-GN 1/3 **30 €**	Coperchio per bacinella GN 1/3 Lid for container GN 1/3 Couvercle bac GN 1/3	
CB-GN 1/1 **44 €**	Coperchio per bacinella GN 1/1 Lid for container GN 1/1 Couvercle bac GN 1/1	
EM 90/40 FF **119 €**	Falso fondo forato per modulo da 40 cm Perforated base plate for 40 cm unit Faux fond perforé pour module 40 cm	

bagnomaria
bain maries
bain-marie

EM 90/80 FF	Falso fondo forato per modulo da 80 cm	
	Perforated base plate for 80 cm unit	
195 €	Faux fond perforé pour module 80 cm	



A e B in dotazione
C = EM SSB

A e B included
C = EM SSB

A e B en dotation
C = EM SSB

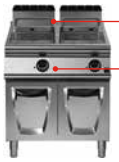
friggitrici gas versione PW (scambiatori in vasca)
gas fryers PW (heat exchange pipes in the well)
friteuses gaz PW (tubulures gaz à l'interieur de la cuve)

EM 90/40 FRGS13 PW 40x90x87 h cm 107 Kg 0,5 m³ **2.733 €**	Friggitrice gas, 1 vasca, capacità 13 L, cesto incluso. Bacinella raccogli olio esclusa. Gas fryer, 1 well, 13 L capacity, basket included. External for oil drain-off pan excluded. Friteuse gaz, 1 bac, capacité 13 L, panier inclus. Bac extérieur de récupération huile exclus.	**12 kW Tot** kW/L = 0,92 max. potatoes/basket = 2 Kg frozen potatoes/h = 24/25 Kg 13 L x1
EM 90/80 FRGS13 PW 80x90x87 h cm 201 Kg 1 m³ **5.006 €**	Friggitrice gas, 2 vasche, capacità 13+13 L, cesti inclusi. Bacinella raccogli olio esclusa. Gas fryer, 2 wells, 13+13 L capacity, baskets included. External for oil drain-off pan excluded. Friteuse gaz, 2 bacs, capacité 13+13 L, paniers inclus. Bac extérieur de récupération huile exclus.	**24 kW Tot** kW/L = 0,91 max. potatoes/basket = 3 Kg frozen potatoes/h = 48/50 Kg 13 L x2
EM 90/40 FRGS22 PW 40x90x87 h cm 107 Kg 0,5 m³ **3.163 €**	Friggitrice gas, 1 vasca, capacità 22 L, cesto incluso. Bacinella raccogli olio esclusa. Gas fryer, 1 well, 22 L capacity, basket included. External for oil drain-off pan excluded. Friteuse gaz, 1 bac, capacité 22 L, panier inclus. Bac extérieur de récupération huile exclus.	**20 kW Tot** kW/L = 0,91 max. potatoes/basket = 3 Kg frozen potatoes/h = 35/36 Kg 22 L x1
EM 90/80 FRGS22 PW 80x90x87 h cm 201 Kg 1 m³ **5.807 €**	Friggitrice gas, 2 vasche, capacità 22+22 L, cesti inclusi. Bacinella raccogli olio esclusa. Gas fryer, 2 wells, 22+22 L capacity, baskets included. External for oil drain-off pan excluded. Friteuse gaz, 2 bacs, capacité 22+22 L, paniers inclus. Bac extérieur de récupération huile exclus.	**40 kW Tot** kW/L = 0,91 max. potatoes/basket = 3 Kg frozen potatoes/h = 70/72 Kg 22 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici gas versione extreme (vasca libera)

gas fryers extreme (free well)
friteuses gaz extreme (bac libre)

EM 90/40 FRG13VL 40x90x87 h cm 107 Kg 0,5 m³ **3.462 €**	Friggitrice gas, 1 vasca, capacità 13 L, cesto e bacinella raccogli olio inclusi. Gas fryer, 1 well, 13 L capacity, basket and external for oil drain-off pan included Friteuse gaz, 1 bac, capacité 13 L, panier et bac extérieur de récupération huile inclus		**12 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 13 L x1
EM 90/80 FRG13VL 80x90x87 h cm 201 Kg 1 m³ **6.428 €**	Friggitrice gas, 2 vasche, capacità 13+13 L, cesti e bacinella raccogli olio inclusi. Gas fryer, 2 wells, 13+13 L capacity, baskets and external for oil drain-off pan included Friteuse gaz, 2 bacs, capacité 13+13 L, paniers et bac extérieur de récupération huile inclus		**24 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 13 L x2
EM 90/40 FRG17VL 40x90x87 h cm 107 Kg 0,5 m³ **3.671 €**	Friggitrice a gas, 1 vasca, capacità 17 L, cesto e bacinella raccogli olio inclusi. Gas fryer, 1 well, 17 L capacity, basket and external for oil drain-off pan included Friteuse gaz, 1 bac, capacité 17 L, panier et bac extérieur de récupération huile inclus		**16,5 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 17 L x1
EM 90/80 FRG17VL 80x90x87 h cm 201 Kg 1 m³ **6.704 €**	Friggitrice a gas, 2 vasche, capacità 17+17 L, cesti e bacinella raccogli olio inclusi. Gas fryer, 2 wells, 17+17 L capacity, baskets and external for oil drain-off pan included Friteuse gaz, 2 bacs, capacité 17+17 L, paniers et bac extérieur de récupération huile inclus		**33 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 17 L x2
EM 90/40 FRG21VL 40x90x87 h cm 107 Kg 0,5 m³ **3.802 €**	Friggitrice a gas, 1 vasca, capacità 21 L, cesto e bacinella raccogli olio inclusi. Gas fryer, 1 well, 21 L capacity, basket and external for oil drain-off pan included Friteuse gaz, 1 bac, capacité 21 L, panier et bac extérieur de récupération huile inclus		**19 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 21 L x1
EM 90/80 FRG21VL 80x90x87 h cm 201 Kg 1 m³ **7.211 €**	Friggitrice gas, 2 vasche, capacità 21+21 L, cesti e bacinella raccogli olio inclusi. Gas fryer, 2 wells, 21+21 L capacity, baskets and external for oil drain-off pan included Friteuse gaz, 2 bacs, capacité 21+21 L, paniers et bac extérieur de récupération huile inclus		**38 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 21 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici elettriche

electric fryers
friteuses électriques

EM 90/40 FRE13 40x90x87 h cm 83 Kg 0,5 m³ **2.819 €**	Friggitrice elettrica, 1 vasca, capacità 13 L, cesto e bacinella raccogli olio inclusi. Electric fryer, 1 well, 13 L capacity, basket and external for oil drain-off pan included Friteuse électrique, 1 bac, capacité 13 L, panier et bac extérieur de récupération huile inclus		**12 kW Tot** *380-415V 3N 50-60Hz* 13 L x1
EM 90/80 FRE13 80x90x87 h cm 153 Kg 1 m³ **5.155 €**	Friggitrice elettrica, 2 vasche, capacità 13+13 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 13+13 L capacity, baskets and external for oil drain-off pan included Friteuse électrique, 2 bacs, capacité 13+13 L, paniers et bac extérieur de récupération huile inclus		**24 kW Tot** *380-415V 3N 50-60Hz* 13 L x2
EM 90/40 FRE 8+8 40x90x87 h cm 83 Kg 0,5 m³ **3.686 €**	Friggitrice elettrica, 2 vasche, capacità 8+8 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 8+8 L capacity, baskets and external for oil drain-off pan included Friteuse électrique, 2 bacs, capacité 8+8 L, paniers et bac extérieur de récupération huile inclus		**14 kW Tot** *380-415V 3N 50-60Hz* 8 L x2

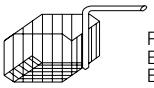
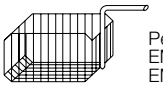
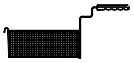
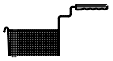
Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

friggitrici elettriche
electric fryers
friteuses électriques

EM 90/40 FRE17 80x90x87 h cm 83 Kg 0,5 m³ **2.959 €**	Friggitrice elettrica, 1 vasca, capacità 17 L, cesto e bacinella raccogli olio inclusi. Electric fryer, 1 well, 17 L capacity, basket and external for oil drain-off pan included Friteuse électrique, 1 bac, capacité 17 L, panier et bac extérieur de récupération huile inclus	**16,5 kW Tot** *380-415V 3N 50-60Hz* 17 L x1
EM 90/80 FRE17 80x90x87 h cm 153 Kg 1 m³ **5.533 €**	Friggitrice elettrica, 2 vasche, capacità 17+17 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 17+17 L capacity, baskets and external for oil drain-off pan included Friteuse électrique, 2 bacs, capacité 17+17 L, paniers et bac extérieur de récupération huile inclus	**33 kW Tot** *380-415V 3N 50-60Hz* 17 L x2
EM 90/40 FRE21 40x90x87 h cm 83 Kg 0,5 m³ **3.312 €**	Friggitrice elettrica, 1 vasca, capacità 21 L, cesto e bacinella raccogli olio inclusi. Electric fryer, 1 well, 21 L capacity, basket and external for oil drain-off pan included Friteuse électrique, 1 bac, capacité 21 L, panier et bac extérieur de récupération huile inclus	**20 kW Tot** *380-415V 3N 50-60Hz* 21 L x1
EM 90/80 FRE21 80x90x87 h cm 153 Kg 1 m³ **5.718 €**	Friggitrice elettrica, 2 vasche, capacità 21+21 L, cesti e bacinella raccogli olio inclusi. Electric fryer, 2 wells, 21+21 L capacity, baskets and external for oil drain-off pan included Friteuse électrique, 2 bacs, capacité 21+21 L, paniers et bac extérieur de récupération huile inclus	**40 kW Tot** *380-415V 3N 50-60Hz* 21 L x2

Dotazione cesti come da disegno. Coperchio in dotazione per tutti i modelli
Basket equipment as per drawing. All models equipped with lid
Équipement paniers comme dessin. Tous le modèles fourni avec couvercle

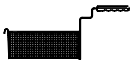
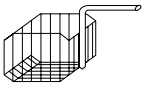
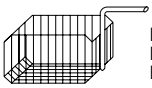
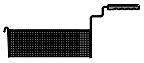
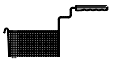
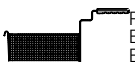
accessori per friggitrici
fryers accessories
accessoires friteuses

EM C 1/2 FRGS 13 11x28,5x12 h cm **78 €**	Cesto 1/2 per vasca da 13 L friggitrici a gas versione PW 1/2 basket for 13 L well capacity, gas fryers PW version Panier 1/2 pour bac de 13 L friteuses gaz version PW	 Per / For / Pour: EM 90/40 FRGS13 PW EM 90/80 FRGS13 PW
EM C 1 FRGS 13 22,5x28,5x12 h cm **96 €**	Cesto 1/1 per vasca da 13 litri friggitrici a gas versione PW 1/1 basket for 13 L well capacity, gas fryers PW version Panier 1/1 pour bac de 13 L, fritueses gaz version PW	 Per / For / Pour: EM 90/40 FRGS13 PW EM 90/80 FRGS13 PW
EM C 1/2 FRG 13VL 10,5x31x12 h cm **87 €**	Cesto 1/2 per vasca da 13 L friggitrici gas versione extreme 1/2 basket for 13 L well capacity, gas fryers extreme version Panier 1/2 pour bac de 13 L friteuses gaz version extreme	 Per / For / Pour: EM 90/40 FRG13 VL EM 90/80 FRG13 VL
EM C 1 FRG 13VL 21,5x31x12 h cm **106 €**	Cesto 1/1 per vasca da 13 L friggitrici gas versione extreme 1/1 basket for 13 L well capacity, gas fryers extreme version Panier 1/1 pour bac de 13 L friteuses gaz version extreme	 Per / For / Pour: EM 90/40 FRG13 VL EM 90/80 FRG13 VL
EM C 1/2 FRG 17VL 14,6x31x12 h cm **87 €**	Cesto 1/2 per vasca da 17 L friggitrici gas versione extreme 1/2 basket for 17 L well capacity, gas fryers extreme version Panier 1/2 pour bac de 17 L friteuses gaz version extreme	Per / For / Pour: EM 90/40 FRG17 VL EM 90/80 FRG17 VL

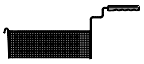
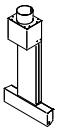
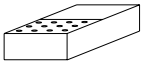
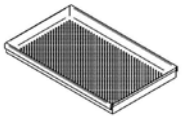
accessori per friggitrici

fryers accessories

accessoires friteuses

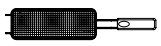
EM C 1 FRG 17VL 30x31x12 h cm **106 €**	Cesto 1/1 per vasca da 17 L friggitrici a gas versione extreme 1/1 basket for 17 L well capacity, gas fryers extreme version Panier 1/1 pour bac de 17 L friteuses gaz version extreme	 Per / For / Pour: EM 90/40 FRG17 VL EM 90/80 FRG17 VL
EM C 1/2 FRGS 22 14,3x38,5x12 h cm **87 €**	Cesto 1/2 per vasca da 22 L friggitrici gas, versione PW 1/2 basket for 22 L well capacity, gas fryers, PW version Panier 1/2 pour bac de 22 L frittueses gaz, version PW	 Per / For / Pour: EM 90/40 FRGS22 PW EM 90/80 FRGS22 PW
EM C 1 FRGS 22 28,2x38,5x12 h cm **107 €**	Cesto 1/1 per vasca da 22 L friggitrici gas, versione PW 1/1 basket for 22 L well capacity, gas fryers PW version Panier 1/1 pour bac de 22 L friteuses gaz version PW	 Per / For / Pour: EM 90/40 FRGS22 PW EM 90/80 FRGS22 PW
EM C 1/2 FRG 21VL 14,6x40x12 h cm **87 €**	Cesto 1/2 per vasca da 21 L friggitrici gas, versione extreme 1/2 basket for 21 L well capacity, gas fryers extreme version Panier 1/2 pour bac de 21 L friteuses gaz version extreme	 Per / For / Pour: EM 90/40 FRG21 VL EM 90/80 FRG21 VL
EM C 1 FRG 21VL 30x40x12 h cm **106 €**	Cesto 1/1 per vasca da 21 L friggitrici gas, versione extreme 1/1 basket for 21 L well capacity, gas fryers extreme version Panier 1/1 pour bac de 21 L friteuses gaz version extreme	 Per / For / Pour: EM 90/40 FRG21 VL EM 90/80 FRG21 VL
EM C 1/2 FRE 8+8 13x31x12 h cm **73 €**	Cesto 1/2 per vasca da 8+8 L friggitrici elettriche 1/2 basket for 8+8 L well capacity, electric fryers Panier 1/2 pour bac de 8+8 L frittueses électriques	 Per / For / Pour: EM 90/40 FRE 8+8
EM C 1/2 FRE 13 11,3x31x12 h cm **87 €**	Cesto 1/2 per vasca da 13 L friggitrici elettriche 1/2 basket for 13 L well capacity, electric fryers Panier 1/2 pour bac de 13 L friteuses électriques	 Per / For / Pour: EM 90/40 FRE13 EM 90/80 FRE13
EM C 1 FRE 13 23x31x12 h cm **106 €**	Cesto 1/1 per vasca da 13 L friggitrici elettriche 1/1 basket for 13 L well capacity, electric fryers Panier 1/1 pour bac de 13 L friteuses électriques	 Per / For / Pour: EM 90/40 FRE13 EM 90/80 FRE13
EM C 1/2 FRE 17 14,6x31x12 h cm **87 €**	Cesto 1/2 per vasca da 17 L friggitrici elettriche 1/2 basket for 17 L well capacity, electric fryers Panier 1/2 pour bac de 17 L friteuses électriques	 Per / For / Pour: EM 90/40 FRE17 EM 90/80 FRE17
EM C 1 FRE 17 30x31x12 h cm **106 €**	Cesto 1/1 per vasca da 17 L friggitrici elettriche 1/1 basket for 17 L well capacity, electric fryers Panier 1/1 pour bac de 17 L friteuses électriques	 Per / For / Pour: EM 90/40 FRE17 EM 90/80 FRE17

accessori per friggitrici
fryers accessories
accessoires friteuses

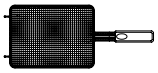
EM C 1/2 FRE 21 14,6x40x12 h cm **87 €**	Cesto 1/2 per vasca da 21 L friggitrici elettriche 1/2 basket for 21 L well capacity, electric fryers Panier 1/2 pour bac de 21 L friteuses électriques	Per / For / Pour: EM 90/40 FRE21 EM 90/80 FRE21
EM C 1 FRE 21 30x40x12 h cm **106 €**	Cesto 1/1 per vasca da 21 L friggitrici elettriche 1/1 basket for 21 L well capacity, electric fryers Panier 1/1 pour bac de 21 L friteuses électriques	 Per / For / Pour: EM 90/40 FRE21 EM 90/80 FRE21
EM 40 CAM **510 €**	Camino antivento Drawn diverter Cheminée d'extraction gaz brulés	
EM BO **180 €**	Bacinella raccogli olio esterna External oil drain-off pan Bac extérieur de récupération huile	
FIL BAC **40 €**	Filtro bacinella raccogli olio esterna (optional per modelli versione extreme) Refiner for external oil drain-off pan (optional for extreme version models) Filtre pour bac extérieur de récupération huile (optionel pour version extreme)	

cestelli friggitrici
fryers baskets
bacs friteuses

FRE13 1/2
FRG13 VL 1/2



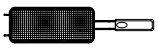
FRE13 1/1
FRG13 VL 1/1



FRE17 1/2
FRG17 VL 1/2

FRE17 1/1
FRE17 VL 1/1

FRE8+8

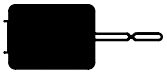


FRG13 VL1/2
FRGS13 PW 1/2

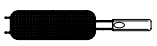
FRG13 VL1/1
FRGS13 PW 1/1

FRE21 1/2
FRG21 VL 1/2

FRE21 1/1
FRG21 VL 1/1



FRGS22 PW 1/2



FRGS22 PW 1/1

scaldapatate
heated chip dump
chauffe-frites

EM 90/40 SPE-T 40x90x25 h cm 53 Kg 0,2 m³ **2.268 €**	Scaldapatate elettrico, versione top Heated chip dump, top version Chauffe-frites électrique, top	**1 kW Tot** *220-240V 50-60Hz*
EM 90/40 SPE 40x90x87 h cm 78 Kg 0,4 m³ **2.658 €**	Scaldapatate elettrico su vano aperto Heated chip dump on open cabinet Chauffe-frites électrique sur placard ouvert	**1 kW Tot** *220-240V 50-60Hz*
EM 90/40 SPE-P 40x90x87 h cm 81 Kg 0,4 m³ **2.860 €**	Scaldapatate elettrico, su vano con porta Heated chip dump on cabinet with door Chauffe-frites électrique sur coffre 1 porte	**1 kW Tot** *220-240V 50-60Hz*

fry top versione simple
griddles simple
fry-top simple

EM 90/40 FTGS-T 40x90x25 h cm 72 Kg 0,25 m³ **1.978 €**	Fry top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top	**7 kW Tot**
EM 90/40 FTGS 40x90x87 h cm 95 Kg 0,5 m³ **2.339 €**	Fry top gas, piastra liscia su vano aperto Gas griddle, smooth plate on open cabinet Fry-top gaz, plaque lisse sur placard ouvert	**7 kW Tot**
EM 90/40 FTGS-P 40x90x87 h cm 98 Kg 0,5 m³ **2.542 €**	Fry top gas, piastra liscia su vano con porta Gas griddle, smooth plate on cabinet with door Fry-top gaz, plaque lisse sur coffre 1 porte	**7 kW Tot**
EM 90/40 FTGS-CR-T 40x90x25 h cm 72 Kg 0,25 m³ **2.974 €**	Fry top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top	**10,5 kW Tot**
EM 90/40 FTGS-CR 40x90x87 h cm 95 Kg 0,5 m³ **3.417 €**	Fry top gas, piastra liscia cromata su vano aperto Gas griddle, smooth chromed plate on open cabinet Fry-top gaz, plaque lisse chromée sur placard ouvert	**10,5 kW Tot**
EM 90/40 FTGS-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **3.660 €**	Fry top gas, piastra liscia cromata su vano con porta Gas griddle, smooth chromed plate on cabinet with door Fry-top gaz, plaque lisse chromée sur coffre 1 porte	**10,5 kW Tot**

fry top versione simple

griddles simple

fry-top simple

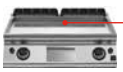
EM 90/40 FTES-T 40x90x25 h cm 67 Kg 0,25 m³ **2.149 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/40 FTES 40x90x87 h cm 95 Kg 0,5 m³ **2.508 €**	Fry top elettrico, piastra liscia su vano aperto Electric griddle, smooth plate on open cabinet Fry-top électrique, plaque lisse sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/40 FTES-P 40x90x87 h cm 98 Kg 0,5 m³ **2.711 €**	Fry top elettrico, piastra liscia su vano con porta Electric griddle, smooth plate on cabinet with door Fry-top électrique, plaque lisse sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/40 FTES-CR-T 40x90x25 h cm 67 Kg 0,25 m³ **3.103 €**	Fry top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/40 FTES-CR 40x90x87 h cm 95 Kg 0,5 m³ **3.535 €**	Fry top elettrico, piastra liscia cromata su vano aperto Electric griddle, smooth chromed plate on open cabinet Fry-top électrique, plaque lisse chromée sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/40 FTES-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **3.778 €**	Fry top elettrico, piastra liscia cromata su vano con porta Electric griddle, smooth chromed plate on cabinet with door Fry-top électrique, plaque lisse chromée sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/40 FTRGS-T 40x90x25 h cm 72 Kg 0,25 m³ **2.061 €**	Fry top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**7 kW Tot**
EM 90/40 FTRGS 40x90x87 h cm 95 Kg 0,5 m³ **2.422 €**	Fry top gas, piastra rigata su vano aperto Gas griddle, ribbed plate on open cabinet Fry-top gaz, plaque nervurée sur placard ouvert		**7 kW Tot**
EM 90/40 FTRGS-P 40x90x87 h cm 98 Kg 0,5 m³ **2.623 €**	Fry top gas, piastra rigata su vano con porta Gas griddle, ribbed plate on cabinet with door Fry-top gaz, plaque nervurée sur coffre 1 porte		**7 kW Tot**
EM 90/40 FTRGS-CR-T 40x90x25 h cm 72 Kg 0,25 m³ **2.987 €**	Fry top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**10,5 kW Tot**

emotion 900

fry top versione simple

griddles simple

fry-top simple

EM 90/40 FTRGS-CR 40x90x87 h cm 95 Kg 0,5 m³ **3.419 €**	Fry top gas, piastra rigata cromata su vano aperto Gas griddle, ribbed chromed plate on open cabinet Fry-top gaz, plaque nervurée chromée sur placard ouvert		**10,5 kW Tot**
EM 90/40 FTRGS-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **3.660 €**	Fry top gas, piastra rigata cromata su vano con porta Gas griddle, ribbed chromed plate on cabinet with door Fry-top gaz, plaque nervurée chromée sur coffre 1 porte		**10,5 kW Tot**
EM 90/40 FTRES-T 40x90x25 h cm 67 Kg 0,25 m³ **2.396 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRES 40x90x87 h cm 95 Kg 0,5 m³ **2.758 €**	Fry top elettrico, piastra rigata su vano aperto Electric griddle, ribbed plate on open cabinet Fry-top électrique, plaque nervurée sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRES-P 40x90x87 h cm 98 Kg 0,5 m³ **2.959 €**	Fry top elettrico, piastra rigata su vano con porta Electric griddle, ribbed plate on cabinet with door Fry-top électrique, plaque nervurée sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRES-CR-T 40x90x25 h cm 67 Kg 0,25 m³ **2.848 €**	Fry top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRES-CR 40x90x87 h cm 95 Kg 0,5 m³ **3.836 €**	Fry top elettrico, piastra rigata cromata su vano aperto Electric griddle, ribbed chromed plate on open cabinet Fry-top électrique, plaque nervurée chromée sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRES-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **4.077 €**	Fry top elettrico, piastra rigata cromata su vano con porta Electric griddle, ribbed chromed plate on cabinet with door Fry-top électrique, plaque nervurée chromée sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTGS-T 80x90x25 h cm 131 Kg 0,5 m³ **3.386 €**	Fry top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top		**14 kW Tot**
EM 90/80 FTGS 80x90x87 h cm 155 Kg 1 m³ **3.643 €**	Fry top gas, piastra liscia su vano aperto Gas griddle, smooth plate on open cabinet Fry-top gaz, plaque lisse sur placard ouvert		**14 kW Tot**

fry top versione simple

griddles simple

fry-top simple

EM 90/80 FTGS-P 80x90x87 h cm 158 Kg 1 m³ **4.061 €**	Fry top gas, piastra liscia su vano con porte Gas griddle, smooth plate on cabinet with doors Fry-top gaz, plaque lisse sur coffre 2 portes		**14 kW Tot**
EM 90/80 FTGS-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **4.249 €**	Fry top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top		**21 kW Tot**
EM 90/80 FTGS-CR 80x90x87 h cm 155 Kg 1 m³ **4.855 €**	Fry top gas, piastra liscia cromata su vano aperto Gas griddle, smooth chromed plate on open cabinet Fry-top gaz, plaque lisse chromée sur placard ouvert		**21 kW Tot**
EM 90/80 FTGS-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.339 €**	Fry top gas, piastra liscia cromata su vano con porte Gas griddle, smooth chromed plate on cabinet with doors Fry-top gaz, plaque lisse chromée sur coffre 2 portes		**21 kW Tot**
EM 90/80 FTES-T 80x90x25 h cm 126 Kg 0,5 m³ **3.338 €**	Fry top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTES 80x90x87 h cm 155 Kg 1 m³ **3.844 €**	Fry top elettrico, piastra liscia su vano aperto Electric griddle, smooth plate on open cabinet Fry-top électrique, plaque lisse sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTES-P 80x90x87 h cm 158 Kg 1 m³ **4.248 €**	Fry top elettrico, piastra liscia su vano con porte Electric griddle, smooth plate on cabinet with doors Fry-top électrique, plaque lisse sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTES-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **4.380 €**	Fry top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTES-CR 80x90x87 h cm 155 Kg 1 m³ **4.899 €**	Fry top elettrico, piastra liscia cromata su vano aperto Electric griddle, smooth chromed plate on open cabinet Fry-top électrique, plaque lisse chromée sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTES-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.307 €**	Fry top elettrico, piastra liscia cromata su vano con porte Electric griddle, smooth chromed plate on cabinet with doors Fry-top électrique, plaque lisse chromée sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

emotion 900

fry top versione simple

griddles simple

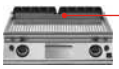
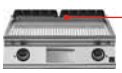
fry-top simple

EM 90/80 FTRGS-T 80x90x25 h cm 131 Kg 0,5 m³ **3.547 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, versione top Gas griddle, 2/3 smooth 1/3 ribbed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, top		**14 kW Tot**
EM 90/80 FTRGS 80x90x87 h cm 155 Kg 1 m³ **3.804 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, vano aperto Gas griddle, 2/3 smooth 1/3 ribbed plate on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée sur placard ouvert		**14 kW Tot**
EM 90/80 FTRGS-P 80x90x87 h cm 158 Kg 1 m³ **4.222 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, vano con porte Gas griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes		**14 kW Tot**
EM 90/80 FTRGS-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **4.514 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata, versione top Gas griddle, 2/3 smooth 1/3 ribbed chromed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée, top		**21 kW Tot**
EM 90/80 FTRGS-CR 80x90x87 h cm 155 Kg 1 m³ **5.120 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata su vano aperto Gas griddle, 2/3 smooth 1/3 ribbed chromed plate on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée sur placard ouvert		**21 kW Tot**
EM 90/80 FTRGS-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.600 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata su vano con porte Gas griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes		**21 kW Tot**
EM 90/80 FTRES-T 80x90x25 h cm 126 Kg 0,5 m³ **3.498 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata, versione top Electric griddle, 2/3 smooth 1/3 ribbed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTRES 80x90x87 h cm 155 Kg 1 m³ **4.006 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata su vano aperto Electric griddle, 2/3 smooth 1/3 ribbed plate on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTRES-P 80x90x87 h cm 158 Kg 1 m³ **4.409 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata su vano con porte Electric griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTRES-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **4.616 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata, versione top Electric griddle, 2/3 smooth 1/3 ribbed chromed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top versione simple

griddles simple

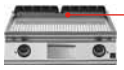
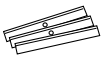
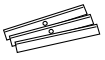
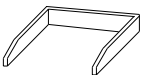
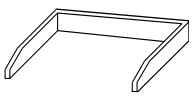
fry-top simple

EM 90/80 FTRES-CR 80x90x87 h cm 155 Kg 1 m³ **5.134 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata su vano aperto Electric griddle, 2/3 smooth 1/3 ribbed chromed plate on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRES-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.543 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata su vano con porte Electric griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRRGS-T 80x90x25 h cm 131 Kg 0,5 m³ **3.156 €**	Fry top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**14 kW Tot**
EM 90/80 FTRRGS 80x90x87 h cm 155 Kg 1 m³ **3.663 €**	Fry top gas, piastra rigata su vano aperto Gas griddle, ribbed plate on open cabinet Fry-top gaz, plaque nervurée sur placard ouvert		**14 kW Tot**
EM 90/80 FTRRGS-P 80x90x87 h cm 158 Kg 1 m³ **4.065 €**	Fry top gas, piastra rigata su vano con porte Gas griddle, ribbed plate on cabinet with doors Fry-top gaz, plaque nervurée sur coffre 2 portes		**14 kW Tot**
EM 90/80 FTRRGS-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **4.186 €**	Fry top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**21 kW Tot**
EM 90/80 FTRRGS-CR 80x90x87 h cm 155 Kg 1 m³ **4.705 €**	Fry top gas, piastra rigata cromata su vano aperto Gas griddle, ribbed chromed plate on open cabinet Fry-top gaz, plaque nervurée chromée sur placard ouvert		**21 kW Tot**
EM 90/80 FTRRGS-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.683 €**	Fry top gas, piastra rigata cromata su vano con porte Gas griddle, ribbed chromed plate on cabinet with doors Fry-top gaz, plaque nervurée chromée sur coffre 2 portes		**21 kW Tot**
EM 90/80 FTRRES-T 80x90x25 h cm 126 Kg 0,5 m³ **3.516 €**	Fry top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRRES 80x90x87 h cm 155 Kg 1 m³ **4.023 €**	Fry top elettrico, piastra rigata su vano aperto Electric griddle, ribbed plate on open cabinet Fry-top électrique, plaque nervurée sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

fry top versione simple

griddles simple

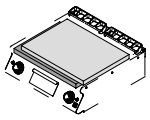
fry-top simple

EM 90/80 FTRRES-P 80x90x87 h cm 158 Kg 1 m³ **4.425 €**	Fry top elettrico, piastra rigata su vano con porte Electric griddle, ribbed plate on cabinet with doors Fry-top électrique, plaque nervurée sur coffre 2 portes	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRRES-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **5.151 €**	Fry top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top	 **15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRRES-CR 80x90x87 h cm 155 Kg 1 m³ **5.758 €**	Fry top elettrico, piastra rigata cromata su vano aperto Electric griddle, ribbed chromed plate on open cabinet Fry-top électrique, plaque nervurée chromée sur placard ouvert	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRRES-CR-P 80x90x87 h cm 158 Kg 1 m³ **6.240 €**	Fry top elettrico, piastra rigata cromata su vano con porte Electric griddle, ribbed chromed plate on cabinet with doors Fry-top électrique, plaque nervurée chromée sur coffre 2 portes	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM RAS-FT **69 €**	Raschietti per piastre lisce Scraper for smooth plate Raclette pour plaque lisses	
EM RAS-FTR **69 €**	Raschietti per piastre rigate Scraper for ribbed plate Raclette pour plaque nervurées	
EM 10 L-RAS **28 €**	10 lame lisce per raschietti 10 scraper smooth blades 10 lames lisses pour raclette	
EM 10 R-RAS **28 €**	10 lame rigate per raschietti 10 scraper ribbed blades 10 lames nervurées pour raclette	
EM 90/40 PSFTS **138 €**	Paraspruzzi per fry top modello da 40 cm Fry top spray guard model 40 cm Pare éclaboussures pour fry top modèle 40 cm	
EM 90/80 PSFTS **282 €**	Paraspruzzi per fry top modello da 80 cm Fry top spray guard model 80 cm Pare éclaboussures pour fry top modèle 80 cm	

fry top versione simple

griddles simple

fry-top simple

EM 40 TR **305 €**	Sovrapprezzo per versioni non cromate termostatate per modello da 40 cm (da richiedere all'ordine), con aumento della potenza a 7 kW. Extra charge for non-chromed thermostatic versions for model 40 cm (request at order), with an increase of the power to 7 kW. Supplemént pour versions thermostatiques pas chromées pour modèle 40 cm (sur demande), avec une augmentation du pouvoir de 7 kW.	
EM 80 TR **456 €**	Sovrapprezzo per versioni non cromate termostatate per modello da 80 cm (da richiedere all'ordine), con aumento della potenza a 14 kW. Extra charge for non-chromed thermostatic versions for model 80 cm (request at order), with an increase of the power to 14 kW. Supplemént pour versions thermostatiques pas chromées pour modèle 80 cm (sur demande), avec une augmentation du pouvoir de 14 kW.	
	Piastra in duplex da richiedere all'ordine, su preventivo Duplex plate to be requested at order, according to our quotation Plaque en duplex à demander au moment de la commande, sur devis	
EM TP/FT **141 €**	Tappo in teflon per piastra fry-top versione simple Teflon plug for fry-top simple version Bouchon en téflon pour plaque fry-top simple	

fry top versione extreme

griddles extreme

fry-top extreme

EM 90/40 FTG-T 40x90x25 h cm 72 Kg 0,25 m³ **2.334 €**	Fry-top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top	**7 kW Tot**
EM 90/40 FTG 40x90x87 h cm 95 Kg 0,5 m³ **2.700 €**	Fry-top gas, piastra liscia, su vano aperto Gas griddle, smooth plate, on open cabinet Fry-top gaz, plaque lisse, sur placard ouvert	**7 kW Tot**
EM 90/40 FTG-P 40x90x87 h cm 98 Kg 0,5 m³ **2.890 €**	Fry-top gas, piastra liscia, su vano con porta Gas griddle, smooth plate, on cabinet with door Fry-top gaz, plaque lisse, sur coffre 1 porte	**7 kW Tot**
EM 90/40 FTG-CR-T 40x90x25 h cm 72 Kg 0,25 m³ **3.493 €**	Fry-top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top	**10,5 kW Tot**
EM 90/40 FTG-CR 40x90x87 h cm 95 Kg 0,5 m³ **3.932 €**	Fry-top gas, piastra liscia cromata, su vano aperto Gas griddle, smooth chromed plate, on open cabinet Fry-top gaz, plaque lisse chromée, sur placard ouvert	**10,5 kW Tot**

emotion 900

fry top versione extreme

griddles extreme

fry-top extreme

EM 90/40 FTG-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **4.158 €**	Fry-top gas, piastra liscia cromata, su vano con porta Gas griddle, smooth chromed plate, on cabinet with door Fry-top gaz, plaque lisse chromée, sur coffre 1 porte		**10,5 kW Tot**
EM 90/40 FTE-T 40x90x25 h cm 67 Kg 0,25 m³ **2.551 €**	Fry-top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTE 40x90x87 h cm 95 Kg 0,5 m³ **2.917 €**	Fry-top elettrico, piastra liscia, su vano aperto Electric griddle, smooth plate, on open cabinet Fry-top électrique, plaque lisse, sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTE-P 40x90x87 h cm 98 Kg 0,5 m³ **3.107 €**	Fry-top elettrico, piastra liscia, su vano con porta Electric griddle, smooth plate, on cabinet with door Fry-top électrique, plaque lisse, sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTE-CR-T 40x90x25 h cm 67 Kg 0,25 m³ **3.613 €**	Fry-top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTE-CR 40x90x87 h cm 95 Kg 0,5 m³ **4.053 €**	Fry-top elettrico, piastra liscia cromata, su vano aperto Electric griddle, smooth chromed plate, on open cabinet Fry-top électrique, plaque lisse chromée, sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTE-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **4.279 €**	Fry-top elettrico, piastra liscia cromata, su vano con porta Electric griddle, smooth chromed plate, on cabinet with door Fry-top électrique, plaque lisse chromée, sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRG-T 40x90x25 h cm 72 Kg 0,25 m³ **2.489 €**	Fry-top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**7 kW Tot**
EM 90/40 FTRG 40x90x87 h cm 95 Kg 0,5 m³ **2.854 €**	Fry-top gas, piastra rigata, su vano aperto Gas griddle, ribbed plate, on open cabinet Fry-top gaz, plaque nervurée, sur placard ouvert		**7 kW Tot**
EM 90/40 FTRG-P 40x90x87 h cm 98 Kg 0,5 m³ **3.046 €**	Fry-top gas, piastra rigata, su vano con porta Gas griddle, ribbed plate, on cabinet with door Fry-top gaz, plaque nervurée, sur coffre 1 porte		**7 kW Tot**

fry top versione extreme

griddles extreme

fry-top extreme

EM 90/40 FTRG-CR-T 40x90x25 h cm 72 Kg 0,25 m³ **3.920 €**	Fry-top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**10,5 kW Tot**
EM 90/40 FTRG-CR 40x90x87 h cm 95 Kg 0,5 m³ **4.359 €**	Fry-top gas, piastra rigata cromata, su vano aperto Gas griddle, ribbed chromed plate, on open cabinet Fry-top gaz, plaque nervurée chromée, sur placard ouvert		**10,5 kW Tot**
EM 90/40 FTRG-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **4.585 €**	Fry-top gas, piastra rigata cromata, su vano con porta Gas griddle, ribbed chromed plate, on cabinet with door Fry-top gaz, plaque nervurée chromée, sur coffre 1 porte		**10,5 kW Tot**
EM 90/40 FTRE-T 40x90x25 h cm 67 Kg 0,25 m³ **2.510 €**	Fry-top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRE 40x90x87 h cm 95 Kg 0,5 m³ **2.878 €**	Fry-top elettrico, piastra rigata, su vano aperto Electric griddle, ribbed plate, on open cabinet Fry-top électrique, plaque nervurée, sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRE-P 40x90x87 h cm 98 Kg 0,5 m³ **3.067 €**	Fry-top elettrico, piastra rigata, su vano con porta Electric griddle, ribbed plate, on cabinet with door Fry-top électrique, plaque nervurée, sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRE-CR-T 40x90x25 h cm 67 Kg 0,25 m³ **3.506 €**	Fry-top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRE-CR 40x90x87 h cm 95 Kg 0,5 m³ **3.944 €**	Fry-top elettrico, piastra rigata cromata, su vano aperto Electric griddle, ribbed chromed plate, on open cabinet Fry-top électrique, plaque nervurée chromée, sur placard ouvert		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 FTRE-CR-P 40x90x87 h cm 98 Kg 0,5 m³ **4.170 €**	Fry-top elettrico, piastra rigata cromata, su vano con porta Electric griddle, ribbed chromed plate, on cabinet with door Fry-top électrique, plaque nervurée chromée, sur coffre 1 porte		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTG-T 80x90x25 h cm 131 Kg 0,5 m³ **3.235 €**	Fry-top gas, piastra liscia, versione top Gas griddle, smooth plate, top version Fry-top gaz, plaque lisse, top		**14 kW Tot**

emotion 900

fry top versione extreme

griddles extreme

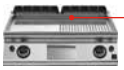
fry-top extreme

EM 90/80 FTG 80x90x87 h cm 155 Kg 1 m³ **3.718 €**	Fry-top gas, piastra liscia, su vano aperto Gas griddle, smooth plate, on open cabinet Fry-top gaz, plaque lisse, sur placard ouvert		**14 kW Tot**
EM 90/80 FTG-P 80x90x87 h cm 158 Kg 1 m³ **4.095 €**	Fry-top gas, piastra liscia, su vano con porte Gas griddle, smooth plate, on cabinet with doors Fry-top gaz, plaque lisse, sur coffre 2 portes		**14 kW Tot**
EM 90/80 FTG-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **4.683 €**	Fry-top gas, piastra liscia cromata, versione top Gas griddle, smooth chromed plate, top version Fry-top gaz, plaque lisse chromée, top		**21 kW Tot**
EM 90/80 FTG-CR 80x90x87 h cm 155 Kg 1 m³ **5.260 €**	Fry-top gas, piastra liscia cromata, su vano aperto Gas griddle, smooth chromed plate, on open cabinet Fry-top gaz, plaque lisse chromée, sur placard ouvert		**21 kW Tot**
EM 90/80 FTG-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.711 €**	Fry-top gas, piastra liscia cromata, su vano con porte Gas griddle, smooth chromed plate, on cabinet with doors Fry-top gaz, plaque lisse chromée, sur coffre 2 portes		**21 kW Tot**
EM 90/80 FTE-T 80x90x25 h cm 126 Kg 0,5 m³ **3.552 €**	Fry-top elettrico, piastra liscia, versione top Electric griddle, smooth plate, top version Fry-top électrique, plaque lisse, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTE 80x90x87 h cm 155 Kg 1 m³ **4.033 €**	Fry-top elettrico, piastra liscia, su vano aperto Electric griddle, smooth plate, on open cabinet Fry-top électrique, plaque lisse, sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTE-P 80x90x87 h cm 158 Kg 1 m³ **4.414 €**	Fry-top elettrico, piastra liscia, su vano con porte Electric griddle, smooth plate, on cabinet with doors Fry-top électrique, plaque lisse, sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTE-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **4.864 €**	Fry-top elettrico, piastra liscia cromata, versione top Electric griddle, smooth chromed plate, top version Fry-top électrique, plaque lisse chromée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTE-CR 80x90x87 h cm 155 Kg 1 m³ **5.444 €**	Fry-top elettrico, piastra liscia cromata, su vano aperto Electric griddle, smooth chromed plate, on open cabinet Fry-top électrique, plaque lisse chromée, sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

fry top versione extreme

griddles extreme

fry-top extreme

EM 90/80 FTE-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.896 €**	Fry-top elettrico, piastra liscia cromata, su vano aperto con porte Electric griddle, smooth chromed plate, on open cabinet with doors Fry-top électrique, plaque lisse chromée, sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRG-T 80x90x25 h cm 131 Kg 0,5 m³ **3.464 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, versione top Gas griddle, 2/3 smooth plate 1/3 ribbed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, top		**14 kW Tot**
EM 90/80 FTRG 80x90x87 h cm 155 Kg 1 m³ **3.948 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, su vano aperto Gas griddle, 2/3 smooth plate 1/3 ribbed plate, on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur placard ouvert		**14 kW Tot**
EM 90/80 FTRG-P 80x90x87 h cm 158 Kg 1 m³ **4.329 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata, su vano con porte Gas griddle, 2/3 smooth plate 1/3 ribbed plate, on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur coffre 2 portes		**14 kW Tot**
EM 90/80 FTRG-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **4.843 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata cromata, versione top Gas griddle, 2/3 smooth plate 1/3 ribbed chromed plate, top version Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, chromée top		**21 kW Tot**
EM 90/80 FTRG-CR 80x90x87 h cm 155 Kg 1 m³ **5.420 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata cromata, su vano aperto Gas griddle, 2/3 smooth plate 1/3 ribbed chromed plate, on open cabinet Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur placard ouvert		**21 kW Tot**
EM 90/80 FTRG-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.872 €**	Fry-top gas, piastra 2/3 liscia 1/3 rigata cromata, su vano con porte Gas griddle, 2/3 smooth plate 1/3 ribbed chromed plate, on cabinet with doors Fry-top gaz, plaque 2/3 lisse 1/3 nervurée, sur coffre 2 portes		**21 kW Tot**
EM 90/80 FTRE-T 80x90x25 h cm 126 Kg 0,5 m³ **3.712 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata, versione top Electric griddle, 2/3 smooth plate 1/3 ribbed plate, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRE 80x90x87 h cm 155 Kg 1 m³ **4.195 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata, su vano aperto Electric griddle, 2/3 smooth plate 1/3 ribbed plate, on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRE-P 80x90x87 h cm 158 Kg 1 m³ **4.511 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata, su vano con porte Electric griddle, 2/3 smooth plate 1/3 ribbed plate, on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée, sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

emotion 900

fry top versione extreme

griddles extreme

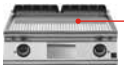
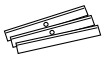
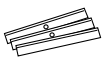
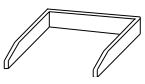
fry-top extreme

EM 90/80 FTRE-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **5.127 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata cromata, versione top Electric griddle, 2/3 smooth plate 1/3 ribbed plate chromed, top version Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRE-CR 80x90x87 h cm 155 Kg 1 m³ **5.704 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata cromata, su vano aperto Electric griddle, 2/3 smooth plate 1/3 ribbed plate chromed, on open cabinet Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRE-CR-P 80x90x87 h cm 158 Kg 1 m³ **6.156 €**	Fry-top elettrico, piastra 2/3 liscia 1/3 rigata cromata, su vano con porte Electric griddle, 2/3 smooth plate 1/3 ribbed plate chromed, on cabinet with doors Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée, sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
EM 90/80 FTRRG-T 80x90x25 h cm 131 Kg 0,5 m³ **3.435 €**	Fry-top gas, piastra rigata, versione top Gas griddle, ribbed plate, top version Fry-top gaz, plaque nervurée, top		**14 kW Tot**
EM 90/80 FTRRG 80x90x87 h cm 155 Kg 1 m³ **3.916 €**	Fry-top gas, piastra rigata, su vano aperto Gas griddle, ribbed plate, on open cabinet Fry-top gaz, plaque nervurée, sur placard ouvert		**14 kW Tot**
EM 90/80 FTRRG-P 80x90x87 h cm 158 Kg 1 m³ **4.296 €**	Fry-top gas, piastra rigata, su vano con porte Gas griddle, ribbed plate, on cabinet with doors Fry-top gaz, plaque nervurée, sur coffre 2 portes		**14 kW Tot**
EM 90/80 FTRRG-CR-T 80x90x25 h cm 131 Kg 0,5 m³ **4.652 €**	Fry-top gas, piastra rigata cromata, versione top Gas griddle, ribbed chromed plate, top version Fry-top gaz, plaque nervurée chromée, top		**21 kW Tot**
EM 90/80 FTRRG-CR 80x90x87 h cm 155 Kg 1 m³ **5.229 €**	Fry-top gas, piastra rigata cromata, su vano aperto WGas griddle, ribbed chromed plate, on open cabinet Fry-top gaz, plaque nervurée chromée, sur placard ouvert		**21 kW Tot**
EM 90/80 FTRRG-CR-P 80x90x87 h cm 158 Kg 1 m³ **5.683 €**	Fry-top gas, piastra rigata cromata, su vano con porte Gas griddle, ribbed chromed plate, on open cabinet with doors Fry-top gaz, plaque nervurée chromée, sur coffre 2 portes		**21 kW Tot**
EM 90/80 FTRRE-T 80x90x25 h cm 126 Kg 0,5 m³ **4.403 €**	Fry-top elettrico, piastra rigata, versione top Electric griddle, ribbed plate, top version Fry-top électrique, plaque nervurée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

fry top versione extreme

griddles extreme

fry-top extreme

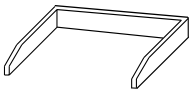
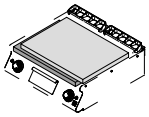
EM 90/80 FTRRE 80x90x87 h cm 155 Kg 1 m³ **4.886 €**	Fry-top elettrico, piastra rigata, su vano aperto Electric griddle, ribbed plate, on open cabinet Fry-top électrique, plaque nervurée, sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTRRE-P 80x90x87 h cm 158 Kg 1 m³ **5.264 €**	Fry-top elettrico, piastra rigata, su vano con porte Electric griddle, ribbed plate, on cabinet with doors Fry-top électrique, plaque nervurée, sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTRRE-CR-T 80x90x25 h cm 126 Kg 0,5 m³ **5.850 €**	Fry-top elettrico, piastra rigata cromata, versione top Electric griddle, ribbed chromed plate, top version Fry-top électrique, plaque nervurée chromée, top		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTRRE-CR 80x90x87 h cm 155 Kg 1 m³ **6.428 €**	Fry-top elettrico, piastra rigata cromata, su vano aperto Electric griddle, ribbed chromed plate, on open cabinet Fry-top électrique, plaque nervurée chromée, sur placard ouvert		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 FTRRE-CR-P 80x90x87 h cm 158 Kg 1 m³ **6.880 €**	Fry-top elettrico, piastra rigata cromata, su vano con porte Electric griddle, ribbed chromed plate, on cabinet with doors Fry-top électrique, plaque nervurée chromée, sur coffre 2 portes		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM RAS-FT **69 €**	Raschietti per piastre lisce Scraper for smooth plate Raclette pour plaque lisses		
EM RAS-FTR **69 €**	Raschietti per piastre rigate Scraper for ribbed plate Raclette pour plaque nervurées		
EM 10 L-RAS **28 €**	10 lame lisce per raschietti 10 scraper smooth blades 10 lames lisses pour raclette		
EM 10 R-RAS **28 €**	10 lame rigate per raschietti 10 scraper ribbed blades 10 lames nervurées pour raclette		
EM 90/40 PSFT **138 €**	Paraspruzzi per fry top modello da 40 cm Fry top spray guard model 40 cm Pare éclaboussures pour fry top modèle 40 cm		

emotion 900

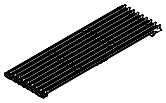
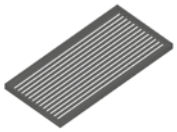
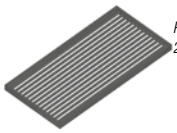
fry top versione extreme

griddles extreme

fry-top extreme

EM 90/80 PSFT	Paraspruzzi per fry top modello da 80 cm	
	Fry top spray guard model 80 cm	
282 €	Pare éclaboussures pour fry top modèle 80 cm	
EM 40 TR	Sovrapprezzo per versioni non cromate termostatate per modello da 40 cm (da richiedere all'ordine), con aumento della potenza a 10,5 kW.	
	Extra charge for non-chromed thermostatic versions for model 40 cm (request at order), with an increase of the power to 10,5 kW.	
305 €	Supplemént pour versions thermostatiques pas chromées pour modèle 40 cm (sur demande), avec une augmentation du pouvoir de 10,5 kW.	
EM 80 TR	Sovrapprezzo per versioni non cromate termostatate per modello da 80 cm (da richiedere all'ordine), con aumento della potenza a 21 kW.	
	Extra charge for non-chromed thermostatic versions for model 80 cm (request at order), with an increase of the power to 21 kW.	
456 €	Supplemént pour versions thermostatiques pas chromées pour modèle 80 cm (sur demande), avec une augmentation du pouvoir de 21 kW.	
	Piastra in duplex da richiedere all'ordine, su preventivo	
	Duplex plate to be requested at order, according to our quotation	
	Plaque en duplex à demander au moment de la commande, sur devis	

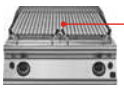
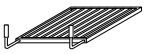
acqua grill
aqua grill
aqua grill

EM 90/40 GRACQG 40x90x87 h cm 95 Kg 0,7 m³ **3.476 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x EM 90/40 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (2 x EM 90/40 GGACQ included) Aqua grill gaz, zone de cuisson en fonte, viande/poisson (en dotation: 2 x EM 90/40 GGACQ)	**11 kW Tot**
EM 90/80 GRACQG 80x90x87 h cm 161 Kg 1,1 m³ **4.949 €**	Acqua grill a gas, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x EM 90/80 GGACQ) Gas aqua grill, cooking zone in cast iron, meat/fish (4 x EM 90/80 GGACQ included) Aqua grill gaz, zone de cuisson en fonte, viande/poisson (en dotation: 4 x EM 90/80 GGACQ)	**22 kW Tot**
EM 90/40 GRACQE 40x90x87 h cm 95 Kg 0,7 m³ **3.544 €**	Acqua grill elettrico, zona di cottura in ghisa, carne/pesce (in dotazione: 2 x EM 90/40 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (2 x EM 90/40 GGACQ included) Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 2 x EM 90/40 GGACQ)	**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/80 GRACQE 80x90x87 h cm 155 Kg 1,1 m³ **5.079 €**	Acqua grill elettrico, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x EM 90/80 GGACQ) Electric aqua grill, cooking zone in cast iron, meat/fish (4 x EM 90/80 GGACQ included) Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 4 x EM 90/80 GGACQ)	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
EM 90/40 GGACQ **110 €**	Griglia reversibile in ghisa, carne/pesce Reversible cast iron grill, meat/fish Grillade réversible en fonte, viande/poisson	*Per i mod. 40 cm ordinare:* *2 x EM 90/40 GGACQ* *For mod. 40 cm order:* *2 x EM 90/40 GGACQ*
EM 90/80 GGACQ **174 €**	Griglia reversibile in ghisa, carne/pesce Reversible cast iron grill, meat/fish Grillade réversible en fonte, viande/poisson	 *Per i mod. 80 cm ordinare:* *4 x EM 90/80 GGACQ* *For mod. 80 cm order:* *4 x EM 90/80 GGACQ*
EM 90/40 GTACQ **302 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 40 cm ordinare:* *1 x EM 90/40 GTACQ* *For mod. 40 cm order:* *1 x EM 90/40 GTACQ*
EM 90/80 GTACQ **302 €**	Griglia in tondino in acciaio inox Rod iron grill in stainless steel Rond barre grillade en acier inox	 *Per i mod. 80 cm ordinare:* *2 x EM 90/80 GTACQ* *For mod. 80 cm order:* *2 x EM 90/80 GTACQ*

Raschietto in dotazione
Scarper included
Raclette en dotation

emotion 900

griglie in pietra lavica
lava-stone grills
pierre de lava grillades

EM 90/40 GRL-T 40x90x25 h cm 75 Kg 0,25 m³ **2.344 €**	Griglia in pietra lavica gas, versione top, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill, top version, cooking zone in cast iron (1 grill for meat/fish included) Pierre de lava grillade gaz, top, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**9,5 kW Tot**
EM 90/40 GRL-P 40x90x87 h cm 95 Kg 0,5 m³ **2.937 €**	Griglia in pietra lavica gas su vano con porta, zona di cottura in ghisa (1 griglia carne/pesce in dotazione) Gas lava-stone grill on cabinet with door, cooking zone in cast iron (1 grill for meat included) Pierre de lava grillade gaz sur coffre 1 porte, zone de cuisson en fonte (1 grillade pour viande/poisson en dotation)	**9,5 kW Tot**
EM 90/80 GRL-T 80x90x25 h cm 125 Kg 0,5 m³ **3.522 €**	Griglia in pietra lavica gas, versione top, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill, top version, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lava grillade gaz, top, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	 **19 kW Tot**
EM 90/80 GRL-P 80x90x87 h cm 155 Kg 1 m³ **4.441 €**	Griglia in pietra lavica gas su vano con porte, zona di cottura in ghisa (2 griglie carne/pesce in dotazione) Gas lava-stone grill on cabinet with doors, cooking zone in cast iron (2 grills for meat/fish included) Pierre de lava grillade gaz sur coffre 2 portes, zone de cuisson en fonte (2 grillades pour viande/poisson en dotation)	**19 kW Tot**
EM 90/40 GTPLP **300 €**	Griglia pesce in tondino in acciaio. Rod iron grill in stainless steel for fish Rond barre grillade en acier pour poisson	 *Per i mod. **40 cm** ordinare: 1 x EM 90/40 GTPLP* *For mod. **40 cm** order: 1 x EM 90/40 GTPLP* *Per i mod. **80 cm** ordinare: 2 x EM 90/40 GTPLP* *For mod. **80 cm** order: 2 x EM 90/40 GTPLP*
EM GR/SPL **41 €**	Sacco pietra lavica circa 4 Kg Lava-stone bag about 4 Kg Sac de pierre lavique est d'environ 4 Kg	

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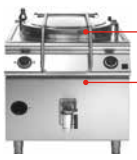
EM 90/80 PGD50 80x90x87 h cm 136 Kg 1,3 m³ **5.375 €**	Pentola a gas, riscaldamento diretto, capacità 50 L Gas boiling pan, direct heating, 50 L capacity Marmite gaz, chauffage direct, capacité 50 L	**10,5 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 50 L
EM 90/80 PGD100 80x90x87 h cm 140 Kg 1,3 m³ **6.042 €**	Pentola a gas, riscaldamento diretto, capacità 100 L Gas boiling pan, direct heating, 100 L capacity Marmite gaz, chauffage direct, capacité 100 L	 **21 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 100L
EM 90/80 PGD150 80x90x87 h cm 140 Kg 1,3 m³ **6.412 €**	Pentola a gas, riscaldamento diretto, capacità 150 L Gas boiling pan, direct heating, 150 L Marmite gaz, chauffage direct, capacité 150 L	**24 kW Tot** **0,1 kW Tot** *220-240V 1N 50Hz* 150L

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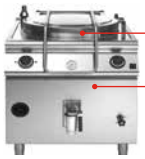
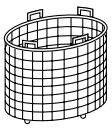
EM 90/80 PGI50 80x90x87 h cm 145 Kg 1,3 m³ **6.935 €**	Pentola a gas, riscaldamento indiretto, capacità 50 L Gas boiling pan, indirect heating, 50 L capacity Marmite gaz, chauffage indirect, capacité 50 L		**10,5 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz* 50 L
EM 90/80 PGI100 80x90x87 h cm 153 Kg 1,3 m³ **7.959 €**	Pentola a gas, riscaldamento indiretto, capacità 100 L Gas boiling pan, indirect heating, 100 L capacity Marmite gaz, chauffage indirect, capacité 100 L		**21 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz* 100L
EM 90/80 PGI150 80x90x87 h cm 153 Kg 1,3 m³ **8.446 €**	Pentola a gas, riscaldamento indiretto, capacità 150 L (capacità netta 135 L) Gas boiling pan, indirect heating, 150 L capacity (net capacity 135 L) Marmite gaz, chauffage indirect, capacité 150 L (capacité nette 135 L)		**24 kW Tot** **0,3 kW Tot** *220-240V 1N 50Hz* 135L
EM 90/80 PED100 80x90x87 h cm 160 Kg 1,3 m³ **6.369 €**	Pentola elettrica, riscaldamento diretto, capacità 100 L Electric boiling pan, direct heating, 100 L capacity Marmite électrique, chauffage direct, capacité 100 L		**12,1 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 100L
EM 90/80 PED150 80x90x87 h cm 167 Kg 1,3 m³ **6.805 €**	Pentola elettrica, riscaldamento diretto, capacità 150 L Electric boiling pan, direct heating, 150 L capacity Marmite électrique, chauffage direct, capacité 150 L		**12,1 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 150L
EM 90/80 PEI50 80x80x87 h cm 160 Kg 10,3 m³ **6.608 €**	Pentola elettrica, riscaldamento indiretto, capacità 50 L Electric boiling pan, indirect heating, 50 L capacity Marmite électrique, chauffage indirect, capacité 50 L		**12,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 50 L
EM 90/80 PEI100 80x90x87 h cm 167 Kg 1,3 m³ **7.643 €**	Pentola elettrica, riscaldamento indiretto, capacità 100 L Electric boiling pan, indirect heating, 100 L capacity Marmite électrique, chauffage indirect, capacité 100 L		**21,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 100L
EM 90/80 PEI150 80x90x87 h cm 167 Kg 1,3 m³ **8.025 €**	Pentola elettrica, riscaldamento indiretto, capacità 150 L Electric boiling pan, indirect heating, 150 L capacity Marmite électrique, chauffage indirect, capacité 150 L		**21,3 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 150L
EM CCP50 **716 €**	Cesto pasta/riso 1 settore 50 L, fori Ø 3 mm Basket for dough/rice, 1 sector 50 L, holes Ø 3 mm Panier pour pâtes/ris 1 secteur 50 L, grille Ø 3 mm		
EM CCV50 **716 €**	Cesto verdure/pasta 1 settore 50 L, fori Ø 5 mm Basket for vegetables/dough 1 sector 50 L, holes Ø 5 mm Panier pour légumes/ pâtes 1 secteur 50 L, grille Ø 5 mm		

Optional
Kit autoclave da richiedere all'ordine, sovrapprezzo di 1.579 € (solo per pentole da 100 e 150 L)
Autoclave kit to be requested when ordering, surcharge 1.579 € (only for 100 and 150 L boiling pans)
Kit autoclave en option à la commande, supplément de 1.579 € (seulement pour marmite de 100 et 150 L)

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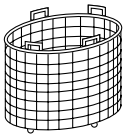
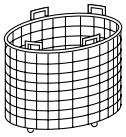
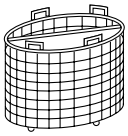
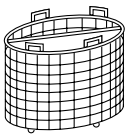
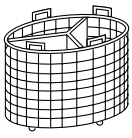
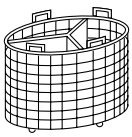
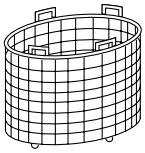
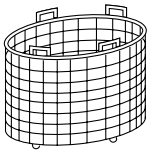
EM CCP50 2/S	Cesto pasta /riso 2 settori 50 L, fori Ø 3 mm Basket for dough/rice, 2 sectors 50 L, holes Ø 3 mm Panier pour pâtes/ris 2 secteurs 50 L, grille Ø 3 mm	
926 €		
EM CCV50 2/S	Cesto verdure/pasta 2 settori 50 L, fori Ø 5 mm Basket for vegetables/dough 2 sectors 50 L, holes Ø 5 mm Panier pour légumes/pâtes 2 secteurs 50 L, grille Ø 5 mm	
926 €		
EM CCP100	Cesto riso/pasta, 1 settore 100 litri, fori Ø 3 mm Basket for rice/dough, 1 sector 100 L, holes Ø 3 mm Panier pour ris/pâtes, 1 secteur 100 L, grille Ø 3 mm	
716 €		
EM CCV100	Cesto verdura/pasta, 1 settore 100 litri, fori Ø 5 mm Basket for vegetables/dough, 1 sector 100 L, holes Ø 5 mm Panier pour légumes/ pâtes, 1 secteur 100 L, grille Ø 5 mm	
716 €		
EM CCP100 2/S	Cesto riso/pasta, 2 settori 100 litri, fori Ø 3 mm Basket for rice/dough, 2 sectors 100 L, holes Ø 3 mm Panier pour ris/pâtes, 2 secteurs 100 L, grille Ø 3 mm	
926 €		
EM CCV100 2/S	Cesto verdura/pasta, 2 settori 100 litri, fori Ø 5 mm Basket for vegetables/dough, 2 sectors 100 L, holes Ø 5 mm Panier pour légumes/pâtes, 2 secteurs 100 L, grille Ø 5 mm	
926 €		
EM CCP100 3/S	Cesto riso/pasta, 3 settori 100 L, fori Ø 3 mm Basket for rice/dough, 3 sectors 100 L, holes Ø 3 mm Panier pour ris/pâtes, 3 secteurs 100 L, grille Ø 3 mm	
1.082 €		
EM CCV100 3/S	Cesto verdura/pasta, 3 settori 100 L, fori Ø 5 mm Basket for vegetables/dough, 3 sectors 100 L, holes Ø 5 mm Panier pour légumes/pâtes, 3 secteurs 100 L, grille Ø 5 mm	
1.082 €		
EM CCP150	Cesto riso/pasta, 1 settore 150 L, fori Ø 3 mm Basket for rice/dough, 1 sector 150 L, holes Ø 3 mm Panier pour ris/pâtes, 1 secteur 150 L, grille Ø 3 mm	
716 €		
EM CCV150	Cesto verdura/pasta, 1 settore 150 L, fori Ø 5 mm Basket for vegetables/dough, 1 sector 150 L, holes Ø 5 mm Panier pour légumes/pâtes, 1 secteur 150 L, grille Ø 5 mm	
716 €		

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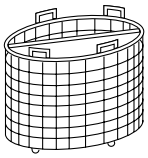
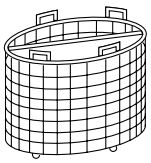
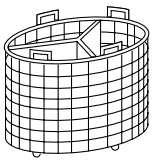
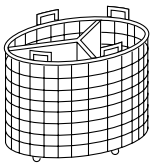
EM CCP150 2/S **939 €**	Cesto riso/pasta, 2 settori 150 L, fori Ø 3 mm Basket for rice/dough, 2 sectors 150 L, holes Ø 3 mm Panier pour ris/pâtes, 2 secteurs 150 L, grille Ø 3 mm	
EM CCV150 2/S **939 €**	Cesto verdura, 2 settori 150 L, fori Ø 5 mm Basket for vegetables, 2 sectors 150 L, holes Ø 5 mm Panier pour légumes, 2 secteurs 150 L, grille Ø 5 mm	
EM CCP150 3/S **1.094 €**	Cesto riso/pasta, 3 settori 150 L, fori Ø 3 mm Basket for rice/dough, 3 sectors 150 L, holes Ø 3 mm Panier pour ris/pâtes, 3 secteurs 150 L, grille Ø 3 mm	
EM CCV150 3/S **1.094 €**	Cesto verdura/pasta, 3 settori 150 L, fori Ø 5 mm Basket for vegetables/dough, 3 sectors 150 L, holes Ø 5 mm Panier pour légumes/pâtes, 3 secteurs 150 L, grille Ø 5 mm	
EM IMB 100 **306 €**	Imbuto scarico pentola 100 L Tunnel drainage boiling pan 100 L Entonnoir vidange marmite 100 L	
EM IMB 150 **306 €**	Imbuto scarico pentola 150 L Tunnel drainage boiling pan 150 L Entonnoir vidange marmite 150 L	
EM SCC PI **474 €**	Kit per scarico automatico condensa per pentole indirette Kit for automatic condensate drain for indirect boiling pans Kit vidange automatique condensation pour marmite chauffage indirecte	

brasiere multifunzione

multi-function bratt pans

sauteuses multifonctions

EM 90/40 BMFE 40x90x87 h cm 100 Kg 0,5 m³ **4.313 €**	Brasiera multifunzione elettrica su vano aperto, capacità 12 L. In dotazione: 1 bacinella GN 1/2 H 150 Electric multi-function bratt pan on open cabinet, capacity 12 L. With 1 container GN 1/2 H 150 included Sauteuse multifonction électrique sur placard ouvert, capacité 12 L. Avec 1 bac GN 1/2 H150 en dotation		**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 12 L
EM 90/40 BMFE-P 40x90x87 h cm 103 Kg 0,5 m³ **4.513 €**	Brasiera multifunzione elettrica, su vano con porta, capacità 12 L. In dotazione: 1 bacinella GN 1/2 H 150 Electric multi-function bratt pan with door, capacity 12 L. With 1 container GN 1/2 H 150 included Sauteuse multifonction sur coffre 1 porte, capacité 12 L. Avec 1 bac GN 1/2 H150 en dotation		**4,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 12 L
EM 90/80 BMFE 80x90x87 h cm 200 Kg 1 m³ **6.221 €**	Brasiera multifunzione elettrica su vano aperto, capacità 27 L. In dotazione: 1 bacinella GN 1/1 H 150 Electric multi-function bratt pan, on open cabinet, capacity 27 L. With 1 container GN 1/1 H 150 included Sauteuse multifonction sur placard ouvert, capacité 27 L. Avec 1 bac GN 1/1 H150 en dotation		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 27 L
EM 90/80 BMFE-P 80x90x87 h cm 203 Kg 1 m³ **6.616 €**	Brasiera multifunzione elettrica, su vano con porte, capacità 27 L. In dotazione: 1 bacinella GN 1/1 H 150 Electric multi-function bratt pan with doors, capacity 27 L. With 1 container GN 1/1 H 150 included Sauteuse multifonction sur coffre 2 portes, capacité 27 L. Avec 1 bac GN 1/1 H150 en dotation		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 27 L

brasiere ribaltabili

tilting bratt pan

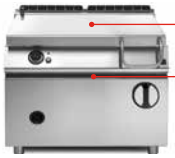
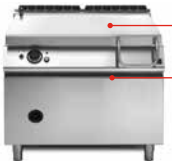
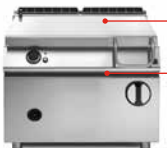
sauteuses bascultante

EM 90/80 BRGF 80x92,5x87 h cm 201 Kg 1 m³ **6.604 €**	Brasiera ribaltabile gas, capacità 80 L, vasca in ferro Gas tilting bratt pan, capacity 80 L, iron well Sauteuse basculante gaz, capacité 80 L avec cuve en fer		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
EM 90/80 BRGFM 80x92,5x87 h cm 201 Kg 1 m³ **7.934 €**	Brasiera ribaltabile gas, capacità 80 L, vasca in ferro, motorizzata Gas tilting bratt pan, capacity 80 L, iron well, motorized Sauteuse basculante gaz, capacité 80 L avec cuve en fer, motorisée		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
EM 90/80 BRGI 80x90x87 h cm 201 Kg 1 m³ **6.991 €**	Brasiera ribaltabile gas, capacità 80 L, vasca inox Gas tilting bratt pan, capacity 80 L, stainless steel well Sauteuse basculante gaz, capacité 80 L avec cuve en inox		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
EM 90/80 BRGIM 80x90x87 h cm 201 Kg 1 m³ **8.323 €**	Brasiera ribaltabile gas, capacità 80 L, vasca inox, motorizzata Gas tilting bratt pan, capacity 80 L, stainless steel well, motorized Sauteuse basculante gaz, capacité 80 L avec cuve en inox, motorisée		**20 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 80 L
EM 90/80 BREF 80x92,5x87 h cm 201 Kg 1 m³ **6.789 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca in ferro Electric tilting bratt pan, capacity 80 L, iron well Sauteuse basculante électrique, capacité 80 L avec cuve en fer		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L

brasiere ribaltabili

tilting bratt pan

sauteuses bascultante

EM 90/80 BREFM 80x92,5x87 h cm 201 Kg 1 m³ **8.117 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca in ferro, motorizzata Electric tilting bratt pan, capacity 80 L, iron well, motorized Sauteuse basculante électrique, capacité 80 L avec cuve en fer, motorisée		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L
EM 90/80 BREI 80x92,5x87 h cm 201 Kg 1 m³ **7.340 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca inox Electric tilting bratt pan, capacity 80 L, stainless steel well Sauteuse basculante électrique, capacité 80 L avec cuve en inox		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L
EM 90/80 BREIM 80x92,5x87 h cm 201 Kg 1 m³ **8.668 €**	Brasiera ribaltabile elettrica, capacità 80 L, vasca inox, motorizzata Electric tilting bratt pan, capacity 80 L, stainless steel well, motorized Sauteuse basculante électrique, capacité 80 L avec cuve en inox, motorisée		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 80 L
EM 90/120 BRGF 120x92,5x87 h cm 211 Kg 1,5 m³ **9.119 €**	Brasiera ribaltabile gas, capacità 120 L, vasca in ferro Gas tilting bratt pan, capacity 120 L, iron well Sauteuse basculante gaz, capacité 120 L avec cuve en fer		**24 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 120L
EM 90/120 BRGFM 120x92,5x87 h cm 211 Kg 1,5 m³ **10.447 €**	Brasiera ribaltabile gas, capacità 120 litri, vasca in ferro, motorizzata Gas tilting bratt pan, capacity 120 L, iron well, motorized Sauteuse basculante gaz, capacité 120 L avec cuve en fer, motorisée		**24 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 120L
EM 90/120 BRGI 120x90x87 h cm 211 Kg 1,5 m³ **10.405 €**	Brasiera ribaltabile gas, capacità 120 litri, vasca inox Gas tilting bratt pan, capacity 120 L, stainless steel well Sauteuse basculante gaz, capacité 120 L avec cuve en inox		**24 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 120L
EM 90/120 BRGIM 120x90x87 h cm 211 Kg 1,5 m³ **11.734 €**	Brasiera ribaltabile gas, capacità 120 litri, vasca inox, motorizzata Gas tilting bratt pan, capacity 120 L, stainless steel well, motorized Sauteuse basculante gaz, capacité 120 L avec cuve en inox, motorisée		**24 kW Tot** **0,2 kW Tot** *220-240V 1N 50Hz* 120L
EM 90/120 BREF 120x92,5x87 h cm 211 Kg 1,5 m³ **9.037 €**	Brasiera ribaltabile elettrica, capacità 120 litri, vasca in ferro Electric tilting bratt pan, capacity 120 L, iron well Sauteuse basculante électrique, capacité 120 L avec cuve en fer		**19 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 120L
EM 90/120 BREFM 120x92,5x87 h cm 211 Kg 1,5 m³ **10.365 €**	Brasiera ribaltabile elettrica, capacità 120 litri, vasca in ferro, motorizzata Electric tilting bratt pan, capacity 120 L, iron well, motorized Sauteuse basculante électrique, capacité 120 L avec cuve en fer, motorisée		**19 kW Tot** *220-240 1N 50Hz* 120L
EM 90/120 BREI 120x92,5x87 h cm 211 Kg 1,5 m³ **10.325€**	Brasiera ribaltabile elettrica, capacità 120 litri, vasca inox Electric tilting bratt pan, capacity 120 L, stainless steel well Sauteuse basculante électrique, capacité 120 L avec cuve en inox		**19 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 120L

Vasca in duplex disponibile su richiesta con sovrapprezzo
Duplex well on request at additional cost
Cuve en duplex à demander, avec supplément de prix

brasiere ribaltabili
tilting bratt pan
sauteuses bascultante

EM 90/120 BREIM 120x92,5x87 h cm 211 Kg 1,5 m³ **11.653 €**	Brasiera ribaltabile elettrica, capacità 120 litri, vasca inox, motorizzata Electric tilting bratt pan, capacity 120 L, stainless steel well, motorized Sauteuse basculante électrique, capacité 120 L avec cuve en inox, motorisée	**19 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 120L

Vasca in duplex disponibile su richiesta con sovrapprezzo
Duplex well on request at additional cost
Cuve en duplex à demander, avec supplément de prix

elementi neutri
neutral elements
element neutre

EM 90/40 PL-T 40x90x25 h cm 40 Kg 0,2 m³ **740 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
EM 90/40 PL 40x90x87 h cm 50 Kg 0,7 m³ **1.123 €**	Elemento neutro su vano aperto Neutral unit on open cabinet Element neutre sur placard ouvert	
EM 90/40 PL-P 40x90x87 h cm 53 Kg 0,7 m³ **1.323 €**	Elemento neutro su vano con porta Neutral unit on cabinet with door Element neutre sur coffre 1 porte	
EM 90/80 PL-T 80x90x25 h cmw 55 Kg 0,4 m³ **1.105 €**	Elemento neutro, versione top Neutral unit, top version Element neutre, top	
EM 90/80 PL 80x90x87 h cm 75 Kg 1,1 m³ **1.609 €**	Elemento neutro su vano aperto Neutral unit on open cabinet Element neutre sur placard ouvert	
EM 90/80 PL-P 80x90x87 h cm 78 Kg 1,1 m³ **2.005 €**	Elemento neutro su vano con porte Neutral unit on cabinet with doors Element neutre sur coffre 2 portes	
EM 90/40 PLC-T 40x90x25 h cm 45 Kg 0,2 m³ **878 €**	Elemento neutro con 1 cassetto, versione top Neutral unit with 1 drawer, top version Element neutre avec 1 tiroir, top	
EM 90/40 PLC 40x90x87 h cm 55 Kg 0,7 m³ **1.262 €**	Elemento neutro con 1 cassetto su vano aperto Neutral unit with 1 drawer on open cabinet Element neutre avec 1 tiroir sur placard ouvert	

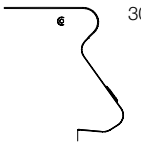
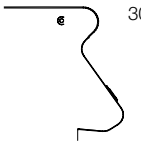
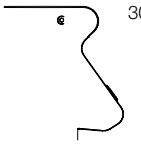
elementi neutri
neutral elements
element neutre

EM 90/40 PLC-P 40x90x87 h cm 58 Kg 0,7 m³ **1.459 €**	Elemento neutro con 1 cassetto su vano con porta Neutral unit with 1 drawer on cabinet with door Element neutre avec 1 tiroir sur coffre 1 porte	
EM 90/80 PLC-T 80x90x25 h cm 60 Kg 0,4 m³ **1.302 €**	Elemento neutro con 1 cassetto, versione top Neutral unit with 1 drawer, top version Element neutre avec 1 tiroir, top	
EM 90/80 PLC 80x90x87 h cm 80 Kg 1,1 m³ **1.806 €**	Elemento neutro con 1 cassetto su vano aperto Neutral unit with 1 drawer on open cabinet Element neutre avec 1 tiroir sur placard ouvert	
EM 90/80 PLC-P 80x90x87 h cm 83 Kg 1,1 m³ **2.203 €**	Elemento neutro con 1 cassetto su vano con porte Neutral unit with 1 drawer on cabinet with doors Element neutre avec 1 tiroir sur coffre 2 portes	
EM 90/80 LA 80x90x87 h cm 50 Kg 1,1 m³ **2.291 €**	Lavatorio su vano aperto Sink on open cabinet Plonge sur placard ouvert	
EM 90/80 LA-P 80x90x87 h cm 53 Kg 1,1 m³ **2.687 €**	Lavatorio su vano con porte Sink on cabinet with doors Plonge sur coffre 2 portes	

basi
cabinets
supports

EM 90/40 B 40x90x62 h cm 25 Kg 0,15 m³ **401 €**	Base aperta Open cabinet Placard ouvert	
EM 90/80 B 80x90x62 h cm 39 Kg 0,31 m³ **526 €**	Base aperta Open cabinet Placard ouvert	
EM 90/120 B 120x90x62 h cm 51 Kg 0,46 m³ **831 €**	Base aperta Open cabinet Placard ouvert	

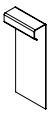
basi
cabinets
supports

EM 90/80 BE 80x90x62 h cm 49 Kg 0,31 m³ **1.597 €**	Base calda GN 1/1 Warm cabinet GN 1/1 Coffre chaud électrique GN 1/1	**0,76 kW** *220-240V 50-60Hz*
EM 90/40 BH2 40x68x62 h cm 16 Kg **928 €**	Base raggiata H2 Cabinet H2 Placard H2	
EM 90/80 BH2 80x68x62 h cm 30 Kg **1.226 €**	Base raggiata H2 Cabinet H2 Placard H2	
EM 40 30/10 **504 €**	Sovrapprezzo per spessore 30/10, modulo da 40 cm Surcharge for worktop 30/10 thick, model 40 cm Supplément pour plan supérieur 30/10 épaisseur modéle 40 cm	 30/10
EM 80 30/10 **782 €**	Sovrapprezzo per spessore 30/10, modulo da 80 cm Surcharge for worktop 30/10 thick, model 80 cm Supplément pour plan supérieur 30/10 épaisseur modéle 80 cm	 30/10
EM 120 30/10 **1.172 €**	Sovrapprezzo per spessore 30/10, modulo da 120 cm Surcharge for worktop 30/10 thick, model 120 cm Supplément pour plan supérieur 30/10 épaisseur modéle 120 cm	 30/10

zoccolatura
plinth
plinthe

EM 40/ZFT **74 €**	Zoccolo per modulo da 40 cm, top Plinth for 40 cm module, top Plinthe pour 40 cm module, top	40 cm
EM 80/ZFT **110 €**	Zoccolo per modulo da 80 cm, top Plinth for 80 cm module, top Plinthe pour 80 cm module, top	80 cm
EM 120/ZFT **135 €**	Zoccolo per modulo da 120 cm, top Plinth for 120 cm module, top Plinthe pour 120 cm module, top	120cm

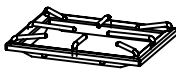
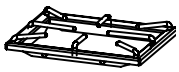
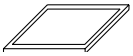
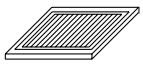
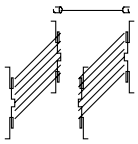
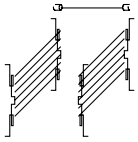
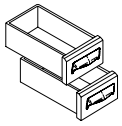
zoccolatura
plinth
plinthe

EM 40/ZF	Zoccolo per modulo da 40 cm	
	Plinth for 40 cm module	
142 €	Plinthe pour 40 cm module	
EM 80/ZF	Zoccolo per modulo da 80 cm	
	Plinth for 80 cm module	
153 €	Plinthe pour 80 cm module	
EM 120/ZF	Zoccolo per modulo da 120 cm	
	Plinth for 120 cm module	
172 €	Plinthe pour 120 cm module	
EM 160/ZF	Zoccolo per modulo da 160 cm	
	Plinth for 160 cm module	
185 €	Plinthe pour 160 cm module	
EM 200/ZF	Zoccolo per modulo da 200 cm	
	Plinth for 200 cm module	
199 €	Plinthe pour 200 cm module	
EM 240/ZF	Zoccolo per modulo da 240 cm	
	Plinth for 240 cm module	
212 €	Plinthe pour 240 cm module	
EM GZ	Giunzione zoccolatura	
	Plinth junction	
51 €	Plinthe d'union	
EM 90/ZLT	Zoccolo laterale, top	
	Side plinth, top	
110 €	Plinthe laterale, top	
EM 90/ZL	Zoccolo laterale	
	Side plinth	
125 €	Plinthe laterale	
EM 180/ZLP	Zoccolo larerale passante	
	Pass- through side plinth	
164 €	Plinthe laterale traversante	

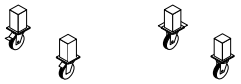
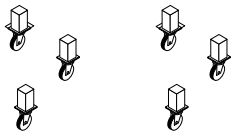
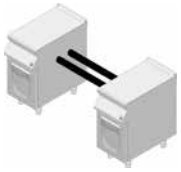
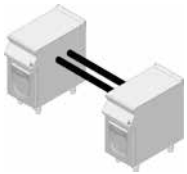
emotion 900
zoccolatura
plinth
plinthe

EM 90 CVT1	Chiusura vano tecnico top + base	
	Infill side panel top + cabinet	
108 €	Finition latérale top + placard	
EM 90 CVT2	Chiusura vano tecnico monoblocco	
	Infill side panel on cabinet	
108 €	Finition latérale sur placard	

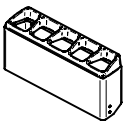
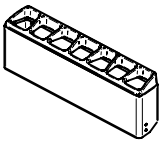
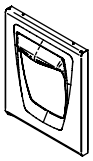
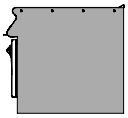
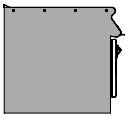
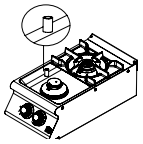
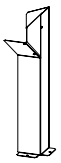
accessori generali
general accessories
accessoires generales

EM 90/G-INOX	Griglia per 1 fuoco acciaio inox	
	Stainless steel 1 burner grill	
177 €	Grille 1 feu inox	
EM 90/G-INOX 1F	Aggiunta per sostituzione griglia ghisa con griglia acciaio inox per fuoco (da richiedere all'ordine)	
	Supplement for substitution of cast iron grill with stainless steel grill per burner (to be requested at order)	
93 €	Majoration pour remplacement grille en fonte avec grille inox pour gaz (à démander au moment de la commande)	
EM 90/PL 1F 39x28,4x2,2 h cm	Piastra bistecchiera liscia 1 fuoco	
	Flate plate, 1 burner	
237 €	Plaque lisse, 1 feu	
EM 90/PR 1F 39x28,4x2,2 h cm	Piastra bistecchiera rigata, 1 fuoco	
	Grooved plate, 1 burner	
277 €	Plaque nervurée, 1 feu	
EM RG 1/1 10x60x32 h cm	Coppia reggigriglie GN 1/1 per 6 griglie, su vano di 40 cm.	
	Set of try slides GN 1/1 for 6 grids	
202 €	Couple des échelles GN 1/1 pour 6 niveaux	
EM RG 2/1 15x60x32 h cm	Coppia reggigriglie GN 2/1 per 6 griglie, su vano di 80 cm.	
	Set of try slides GN 2/1 for 6 grids	
233 €	Couple des échelles GN 2/1 pour 6 niveaux	
EM KC 1/1 39x60x46 h cm	Kit cassetti GN 1/1 h 150, su vano di 40 cm.	
	Drawers' kit GN 1/1 h 150	
800 €	Kit tiroirs GN 1/1 h 150	

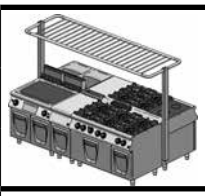
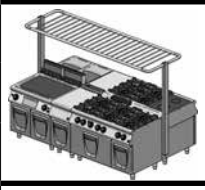
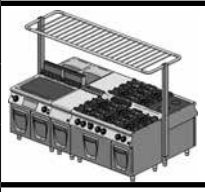
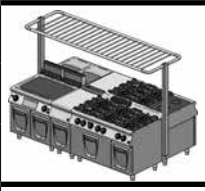
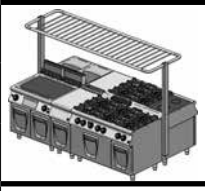
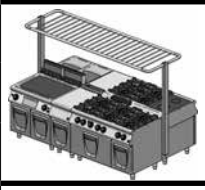
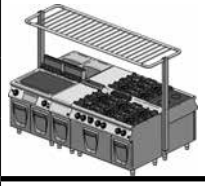
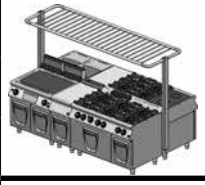
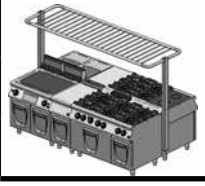
accessori generali
general accessories
accessoires generales

EM KR 2+2 **290 €**	Kit ruote 2+2 con freno (da richiedere all'ordine) Set of 2+2 wheels with brake (to be requested at order) Roulettes 2+2 avec frein (à démander au moment de la commande)	
EM KR 3+3 **432 €**	Kit ruote 3+3 con freno (da richiedere all'ordine) Set of 3+3 wheels with brake (to be requested at order) Roulettes 3+3 avec frein (à démander au moment de la commande)	
EM KSP 40 **256 €**	Kit supporto a ponte da 40 L Bridge system supports 40 L Kit pour montage à pont 40 L	
EM KSP 80 **354 €**	Kit supporto a ponte da 80 L Bridge system supports 80 L Kit pour montage à pont 80 L	
EM KSP 100 **441 €**	Kit supporto a ponte da 100 L Bridge system supports 100 L Kit pour montage à pont 100 L	
EM KSP 120 **529 €**	Kit supporto a ponte da 120 L Bridge system supports 120 L Kit pour montage à pont 120 L	
EM KSP 160 **702 €**	Kit supporto a ponte da 160 L Bridge system supports 160 L Kit pour montage à pont 160 L	
EM PA/40 40x17x4 h cm **210 €**	Piano proporzionato 40 cm (da richiedere all'ordine) Plateshelf 40 cm (request at order) Tablette de dressage 40 cm (sur demande)	
EM PA/80 80x17x4 h cm **247 €**	Piano proporzionato 80 cm (da richiedere all'ordine) Plateshelf 80 cm (request at order) Tablette de dressage 80 cm (sur demande)	
EM PA/120 120x17x4 h cm **280 €**	Piano proporzionato 120 cm (da richiedere all'ordine) Plateshelf 120 cm (request at order) Tablette de dressage 120 cm (sur demande)	

accessori generali
general accessories
accessoires generales

EM 40 PRCAM **226 €**	Prolunga camino 40 cm Flue extension 40 cm Rallonge cheminée 40 cm	
EM 60 PRCAM **253 €**	Prolunga camino 60 cm Flue extension 60 cm Rallonge cheminée 60 cm	
EM 40P 39x46x9,6 h cm **230 €**	Portina destra e sinistra per moduli da 40 e 80 cm Right and left door for 40 and 80 cm models Porte à droite et à gauche pour les modules de 40 et 80 cm	
EM 90 PL DX 94,9x74,6x3 h cm **913 €**	Pannello laterale per soluzioni contrapposte lato dx Side panel for back to back equipment, right side Panneau latéral pour appareils en contraposition côté droite	
EM 90 PL SX 94,9x74,6x3 h cm **913 €**	Pannello laterale per soluzioni contrapposte lato sx Side panel for back to back equipment, left side Panneau latéral pour appareils en contraposition côté gauche	
EM KIT SCL **295 €**	Kit scarico liquidi per stampata 2 fuochi completo di raccordo a terra (da richiedere all'ordine) Kit for draining of liquid for 2 burners, equipped with connector on the floor (to be requested at order) Kit de vidange liquide pour 2 brûleurs, avec raccord par terre (à demander au moment de la commande)	
EM PCA **56 €**	Pannello copertura allacciamento gas/ele per modelli su vano ad esclusione di FRG/E, CPG/E, BRG/E, PG/E e GRACQG/E (da richiedere all'ordine) Cover panel for gas and electrical connection for model on cabinet except for FRG/E, CPG/E, BRG/E, PG/E and GRACQG/E (to be requested at order) Panneau de couverture du raccord gaz/électricité pour modéle sur placard sauf: FRG/E, CPG/E, BRG/E, PG/E et GRACQG/E (à demander au moment de la commande)	
on request	Opzione piano unico, spessore 3 mm. Da richiedere all'ordine su preventivo. Single working top, thickness 3 mm. To be request at order. Option dessous unique épaisseur 3 mm. à demander au moment de la commande, sur devis.	**single working top for easy cleaning**

struttura porta teglie
tray holder structure
structure porte-plaque

EM SPT 15	Struttura porta teglie + montante neutro L= 1000÷1500	
	Tray holder structure + column L= 1000÷1500	
2.240 €	Structure porte-plaque + montant L= 1000÷1500	
EM SPT 20	Struttura porta teglie + montante neutro L= 1500÷2000	
	Tray holder structure + column L= 1500÷2000	
2.486 €	Structure porte-plaque + montant L= 1500÷2000	
EM SPT 25	Struttura porta teglie + montante neutro L= 2000÷2500	
	Tray holder structure + column L= 2000÷2500	
2.755 €	Structure porte-plaque + montant L= 2000÷2500	
EM SPT 30	Struttura porta teglie + montante neutro L= 2500÷3000	
	Tray holder structure + column L= 2500÷3000	
3.003 €	Structure porte-plaque + montant L= 2500÷3000	
EM SPT 35	Struttura porta teglie + montante neutro L= 3000÷3500	
	Tray holder structure + column L= 3000÷3500	
3.591 €	Structure porte-plaque + montant L= 3000÷3500	
EM SPT 40	Struttura porta teglie + montante neutro L= 3500÷4000	
	Tray holder structure + column L= 3500÷4000	
3.857 €	Structure porte-plaque + montant L= 3500÷4000	
EM SPT 45	Struttura porta teglie + montante neutro L= 4000÷4500	
	Tray holder structure + column L= 4000÷4500	
4.105 €	Structure porte-plaque + montant L= 4000÷4500	
EM SPT 50	Struttura porta teglie + montante neutro L= 4500÷5000	
	Tray holder structure + column L= 4500÷5000	
4.372 €	Structure porte-plaque + montant L= 4500÷5000	
EM SPT 55	Struttura porta teglie + montante neutro L= 5000÷5500	
	Tray holder structure + column L= 5000÷5500	
4.616 €	Structure porte-plaque + montant L= 5000÷5500	

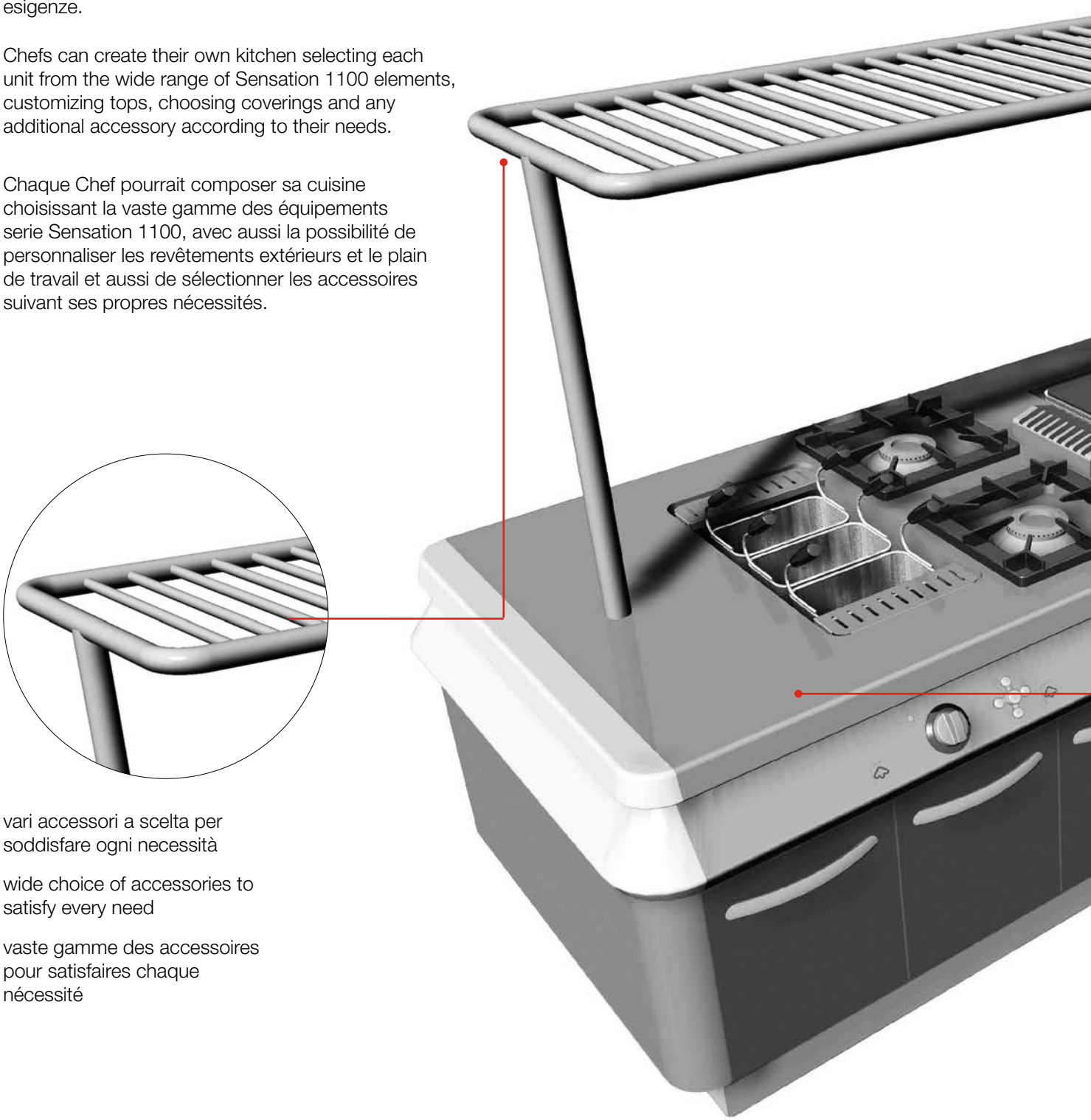
modular cooking
sensation
-
1100

create your tailor-made kitchen

Ogni chef potrà comporre la propria cucina scegliendo ogni modulo dagli elementi della vasta gamma della serie Sensation 1100; con la possibilità di personalizzare i rivestimenti esterni, il piano di lavoro e selezionando gli accessori in base alle proprie esigenze.

Chefs can create their own kitchen selecting each unit from the wide range of Sensation 1100 elements, customizing tops, choosing coverings and any additional accessory according to their needs.

Chaque Chef pourrait composer sa cuisine choisissant la vaste gamme des équipements serie Sensation 1100, avec aussi la possibilité de personnaliser les revêtements extérieurs et le plain de travail et aussi de sélectionner les accessoires suivant ses propres nécessités.



vari accessori a scelta per soddisfare ogni necessità

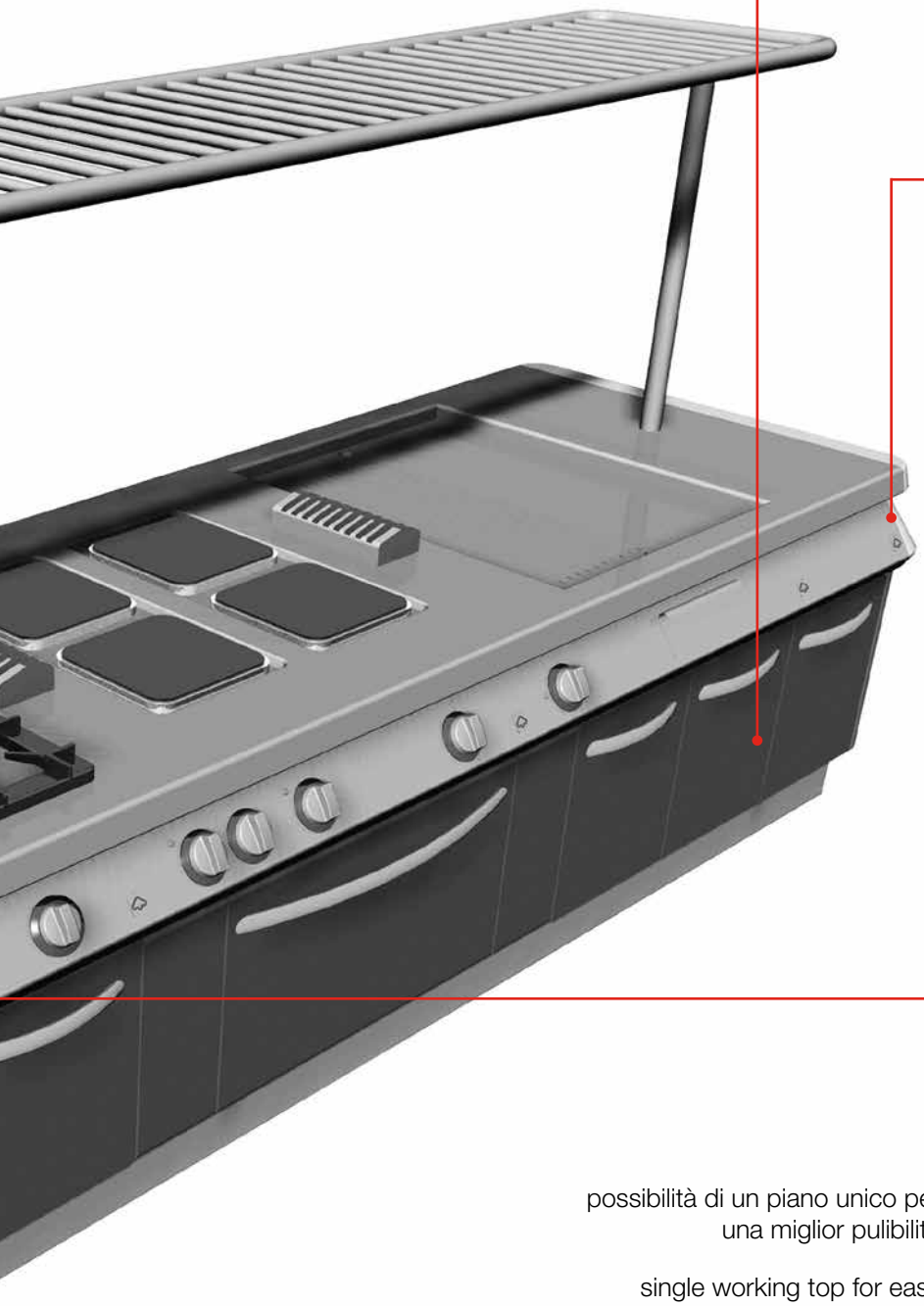
wide choice of accessories to satisfy every need

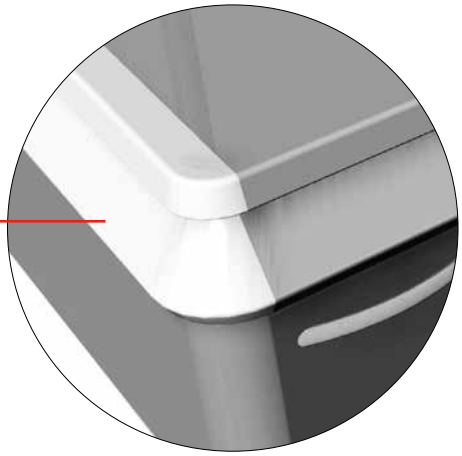
vaste gamme des accessoires pour satisfaires chaque nécessité

personalizzazione finiture e colori esterni

customization of doors and side panels in any colour

personnalisation de finitions et couleurs extérieurs





testata e pannello terminale per un design più raffinato

heading and closing panel for an elegant design

tête de la composition et panneau terminal avec finitions élégants

possibilità di un piano unico per una miglior pulibilità

single working top for easy cleaning

option dessous unique épaisseur 30/10 (top hygiénique)

cucine a gas con bacinelle in acciaio inox

gas ranges with stainless steel containers

cuisinières à gaz avec bacs en acier inox

SE 110/40 PCGBI-P 40x110x87 h cm 90 Kg m³ 0,677 **2.841 €**	Cucina gas su vano con porta, 2 fuochi, bacinelle in acciaio inox, comandi 2 lati Gas range on cabinet with door, 2 burners, stainless steel containers, two-sided panel control Cuisinière à gaz sur coffre 1 porte, 2 brûlers, bacs en acier inox, tableau de contrôle sur deux côtés	1x5,5 kW 1x7,5 kW **13 kW Tot**
SE 110/80 PCGBI-P 80x110x87 h cm 180 Kg 1,292 m³ **4.622 €**	Cucina gas su vano con porte, 4 fuochi, bacinelle in acciaio inox, comandi 2 lati Gas range on cabinet with doors, 4 burners, stainless steel containers, two-sided panel control Cuisinières à gaz sur coffre 2 portes, 4 brûlers, bacs en acier inox, tableau de contrôle sur deux côtés	2x5,5 kW 2x7,5 kW **26 kW Tot**
SE 110/120 PCGBI-P 120x110x87 h cm 210 Kg 1,908 m³ **6.540 €**	Cucina gas su vano con porte, 6 fuochi, bacinelle in acciaio inox, comandi 2 lati Gas range on cabinet with doors, 6 burners, stainless steel containers, two-sided panel control Cuisinières à gaz sur coffre 2 portes, 6 brûlers, bacs en acier inox, tableau de contrôle sur deux côtés	3x5,5 kW 3x7,5 kW **39 kW Tot**
SE 110/100 CFGBI 100x110x87 h cm 154,100 Kg 1,6000 m³ **5.636 €**	Cucina gas 4 fuochi, forno a gas, bacinelle in acciaio inox, comandi 2 lati Gas range, 4 burners, gas oven, stainless steel containers, two-sided panel control Cuisinières à gaz, 4 brûlers, four gaz, bacs en acier inox, tableau de contrôle sur deux côtés	2x5,5 kW 2x7,5 kW 10 kW Tot **36 kW Tot**
SE 110/100 CFGEBI 100x110x87 h cm 200 Kg 1,6 m³ **6.003 €**	Cucina gas 4 fuochi, forno elettrico, bacinelle in acciaio inox, comandi 2 lati Gas range, 4 burners, electric oven, stainless steel containers, two-sided panel control Cuisinière gaz, 4 brûlers, four électrique, bacs en acier inox, tableau de contrôle sur deux côtés	2x5,5 kW 2x7,5 kW **26 kW Tot** **9 kW Tot** *380-415V 3N 50/60Hz*

tuttapiastra gas

gas solid tops

plaques coup-de-feu gaz

SE 110/100 TPG-P 100x110x87 h cm 200 Kg 1,600 m³ **5.334 €**	Tuttapiastra gas su vano con porte, comandi 2 lati Gas solid top on cabinet with doors, two-sided panel control Plaque coup-de-feu gaz sur coffre 2 portes, tableau de contrôle sur deux côtés	1x12 kW **12 kW Tot**
SE 110/100 TPFG 100x110x87 h cm 200 Kg 1,6 m³ **6.436 €**	Tuttapiastra gas su forno a gas, comandi 2 lati Gas solid top on gas oven, two-sided panel control Plaque coup-de-feu gaz sur four gaz, tableau de contrôle sur deux côtés	1x12 kW 10 kW **22 kW Tot**

cucine elettriche, piastre quadre
electric ranges, square plates
cuisinières électriques, plaques carrées

SE 110/60 PCE-P 60x110x87 h cm 160 Kg 0,985 m³ **3.765 €**	Cucina elettrica, 2 piastre quadre, su vano con porta, comandi 2 lati Electric range, 2 square plates, on cabinet with door, two-sided panel control Cuisinière électrique, 2 plaques carrées, sur coffre 1 porte		2x4 kW **8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
SE 110/100 PCE-P 100x110x87 h cm 200 Kg 1,6 m³ **5.220 €**	Cucina elettrica, 4 piastre quadre, su vano con porte, comandi 2 lati Electric range, 4 square plates, on cabinet with doors, two-sided panel control Cuisinière électrique, 4 plaques carrées, sur coffre 2 portes		4x4 kW **16 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
SE 110/100 CFE 100x110x87 h cm 200 Kg 1,6 m³ **6.800 €**	Cucina elettrica, 4 piastre quadre, su forno elettrico, comandi 2 lati Electric range, 4 square plates, on electric oven, two-sided panel control Cuisiniere électrique, 4 plaques carrées, sur four électrique		4x4 kW 9 kW **25 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura in vetroceramica
ceramic plates
plaques en vitrocéramique

SE 110/60 PVE-P 60x110x87 h cm **4.666 €**	Piano di cottura in vetroceramica su vano con porta, 2 zone di cottura, comandi 2 lati Ceramic plate on cabinet with door, 2 cooking zones, two-sided panel control Plaque en vitrocéramique sur coffre 1 porte, 2 zones de cuisson, tableau de contrôle sur deux côtés		2x3,4 kW **6,8 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 50-60Hz* *220-240V 3 50-60Hz*
SE 110/100 PVE-P 100x110x87 h cm **6.979 €**	Piano di cottura in vetroceramica su vano con porte, 4 zone di cottura, comandi 2 lati Ceramic plate on cabinet with doors, 4 cooking zones, two-sided panel control Plaque en vitrocéramique sur coffre 2 portes, 4 zones de cuisson, tableau de contrôle sur deux côtés		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
SE 110/100 CFVE 100x110x87 h cm **8.316 €**	Piano di cottura in vetroceramica, 4 zone di cottura, forno elettrico, comandi 2 lati Ceramic plate, 4 cooking zones, electric oven, two-sided panel control Plaque en vitrocéramique, 4 zones de cuisson, four électrique, tableau de contrôle sur deux côtés		4x3,4 kW 9 kW **22,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*

piani di cottura a induzione
induction plates
plaques à induction

SE 110/60 IND-P 60x110x87 h cm 160 Kg 1,6 m³ **10.031 €**	Piano di cottura a induzione, su vano con porta, comandi 2 lati Induction plate, on cabinet with door, two-sided panel control Plaque à induction, sur coffre 1 porte, tableau de contrôle sur deux côtés		2x5 kW **10 kW Tot** *380-415V 3 50-60Hz*
SE 110/100 IND-P 100x110x87 h cm Kg m³ **16.175 €**	Piano di cottura a induzione, su vano con porte, comandi 2 lati Induction plate, on cabinet with doors, two-sided panel control Plaque à induction, sur coffre 2 portes, tableau de contrôle sur deux côtés		4x5 kW **20 kW Tot** *380-415V 3 50-60Hz*

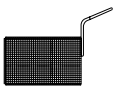
piani di cottura a induzione
induction plates
plaques à induction

SE 110/60 INDW-P 60x110x87 h cm Kg m³ **6.925 €**	Wok a induzione, su vano con porta Induction wok, on cabinet with door Wok à induction, sur coffre 1 porte		1x5 kW **5 kW Tot** *380-415V 3 50-60Hz*

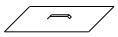
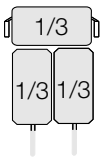
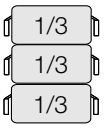
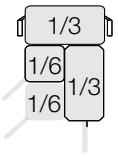
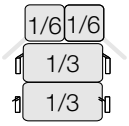
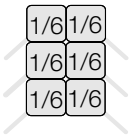
tuttapiastra elettrici
electric solid tops
plaques coup-de-feu électriques

SE 110/100 TPE-P 100x110x87 h cm 200 Kg 1,600 m³ **6.407 €**	Tuttapiastra elettrico, 4 zone di cottura, su vano con porte, comandi 2 lati Electric solid top, 4 cooking zones, on cabinet with doors, two-sided panel control Plaque coup-de-feu électrique, 4 zones de cuisson, sur coffre 2 portes, tableau de contrôle sur deux côtés		4x3,4 kW **13,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
SE 110/100 TPFE 100x110x87 h cm Kg m³ **7.371 €**	Tuttapiastra elettrico, 4 zone di cottura, su forno elettrico, comandi 2 lati Electric solid top, 4 cooking zones, on electric oven, two-sided panel control Plaque coup-de-feu électrique, 4 zones de cuisson, sur four électrique, tableau de contrôle sur deux côtés		4x3,4 kW 9 kW **22,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

cuocipasta
pasta cookers
cuiseurs à pâtes

SE 110/60 CPGS 60x110x87 h cm 160 Kg 0,985 m³ **3.780 €**	Cuocipasta gas 1 vasca GN 1/1, capacità 40 L, cesti esclusi Gas pasta cooker, 1 well GN 1/1, capacity 40 L, basket excluded Cuiseur à pâtes gaz, 1 cuve GN 1/1, capacité 40L, paniers exclus		**11,8 kW Tot** 40 L x1
SE 110/40 CPES 40x110x87 h cm 95 Kg 0,677 m³ **3.725 €**	Cuocipasta elettrico 1 vasca GN 1/1, capacità 40 L, cesti esclusi Electric pasta cooker, 1 well GN 1/1, capacity 40 L, basket excluded Cuiseur à pâtes électrique, 1 cuve GN 1/1, capacité 40 L, paniers exclus		**9 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 40 L x1
SE CP/C 3 29x16x20 h cm **156 €**	Cesto da 1/3 verticale 1/3 vertical basket Panier 1/3 vertical		max pasta/basket: 1,2 kg
SE CP/C 1/3 29x16x20 h cm **156 €**	Cesto da 1/3 orizzontale 1/3 horizontal basket Panier 1/3 horizontal		max pasta/basket: 1,2 kg
SE CP/C 6 14x14x20 h cm **103 €**	Cesto da 1/6 1/6 basket Panier 1/6		max pasta/basket: 0,6 kg

cuocipasta
pasta cookers
cuiseurs à pâtes

SE COP/CP1	Coperchio vasca	
	Well inox lid	
80 €	Couvercle pour cuve	
90KDC1	Kit cesti cuocipasta: 1 cesto da 1/3 orizzontale + 2 cesti da 1/3 verticali	 1 x SE CP/C 1/3 2 x SE CP/C 3
	Pasta cooker basket kit: 1 x 1/3 horizontal basket + 2 x 1/3 vertical baskets	
467 €	Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 2 panier 1/3 vertical	
90KDC2	Kit cesti cuocipasta: 3 cesti da 1/3 orizzontale	 3 x SE CP/C 1/3
	Pasta cooker basket kit: 3 x 1/3 horizontal basket	
467 €	Kit panier pour cuiseur à pâtes: 3 panier 1/3 horizontal	
90KDC3	Kit cesti cuocipasta: 1 cesto da 1/3 verticale + 1 cesto da 1/3 orizzontale + 2 cesti da 1/6	 1 x SE CP/C 1/3 1 x SE CP/C 3 2 x SE CP/C 6
	Pasta cooker basket kit: 1x 1/3 horizontal basket + 1 x 1/3 vertical baskets + 2 x 1/6 baskets	
517 €	Kit panier pour cuiseur à pâtes: 1 panier 1/3 horizontal + 1 panier 1/3 vertical + 2 panier 1/6	
90KDC4	Kit cesti cuocipasta: 2 cesti da 1/6 + 2 cesti da 1/3 orizzontale	 2 x SE CP/C 6 2 x SE CP/C 1/3
	Pasta cooker basket kit: 2 x 1/6 baskets + 2 x 1/3 horizontal basket	
517 €	Kit panier pour cuiseur à pâtes: 2 panier 1/6 + 2 panier 1/3 horizontal	
90KDC5	Kit cesti cuocipasta: 6 cesti da 1/6	 6 x SE CP/C 6
	Pasta cooker basket kit: 6 x 1/6 baskets	
619 €	Kit panier pour cuiseur à pâtes: 6 panier 1/6	

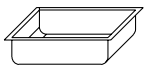
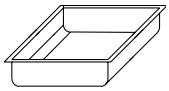
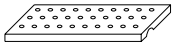
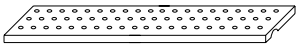
bagnomaria
bain maries
bain-marie

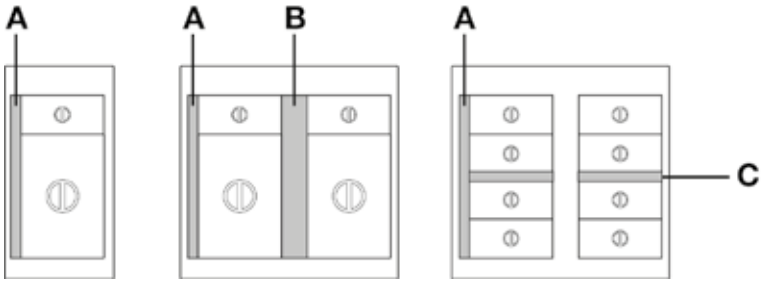
SE 110/40 BME-P 40x110x87 h cm 95 Kg 0,677 m³	Bagnomaria elettrico, 1 bacinella GN 1/1+1/3, su vano con porta	**2,2 kW Tot** *220-240V 50-60Hz*
	Electric bain marie, 1 container GN 1/1+1/3, on cabinet with door	
3.267 €	Bain-marie électrique, 1 bac GN 1/1+1/3, sur coffre 1 porte	
SE 110/80 BME-P 80x110x87 h cm 180 Kg 1,292 m³	Bagnomaria elettrico, 2 bacinelle GN 1/1 + 2x1/3, su vano con porte	**4,4 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz*
	Electric bain marie, 2 containers GN 1/1+ 2x1/3, on cabinet with doors	
4.481 €	Bain-marie électrique, 2 bacs GN 1/1 + 2x1/3, sur coffre 2 portes	
SE SSB	Traversino	
	Dividing	
44 €	Traverse	

Optional

Carico dell'acqua con elettrovalvola da richiedere all'ordine, sovrapprezzo di 240 € (alimentazione elettrica: 0,1 kW 220-240V 50-60Hz) - solo per i modelli su vano
Water filling by solenoid valve to be requested when ordering, surcharge 240 € (power supply: 0,1 kW 220-240V 50-60Hz)- only for models on cabinet
Alimentation de l'eau par électrovalve en option à la commande, supplément de 240 € (puissance electrique: 0,1 kW 220-240V 50-60Hz) - seulement pour les modèles sur placard

bagnomaria
bain maries
bain-marie

BI-GN 1/3 H100 17,6x16,2x15 h cm **35 €**	Bacinella inox GN 1/3 Stainless steel container GN 1/3 Bac en acier inox GN 1/3	
BI-GN 1/1 H100 17,6x16,2x15 h cm **66 €**	Bacinella inox GN 1/1 Stainless steel container GN 1/1 Bac en acier inox GN 1/1	
CB-GN 1/3 **30 €**	Coperchio per bacinella GN 1/3 Lid for container GN 1/3 Couvercle pour bac GN 1/3	
CB-GN 1/1 **44 €**	Coperchio per bacinella GN 1/1 Lid for container GN 1/1 Couvercle bac GN 1/1	
SE 110/60 FF **119 €**	Falso fondo forato per modelli da 40 cm Perforated base plate for 40 cm models Faux fond perforé pour module de 40 cm	
SE 110/100 FF **195 €**	Falso fondo forato per modelli da 80 cm Perforated base plate for 80 cm models Faux fond perforé pour module de 80 cm	



A e B in dotazione
C= SE SSB

A e B included
C= SE SSB

A e B en dotation
C= SE SSB

friggitrici
fryers
friteuses

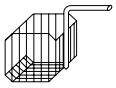
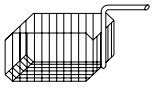
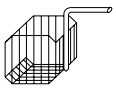
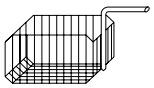
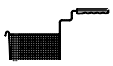
SE 110/40 FRGS13 PW 40x110x87 h cm 95 Kg 0,677 m³ **3.234 €**	Friggitrice gas, 1 vasca, capacità 13 L, cesto incluso Gas fryer, 1 well, 13 L capacity, basket included Friteuse gaz, 1 cuve, capacité 13 L, panier inclus		**12 kW Tot** 13 L x1
SE 110/80 FRGS13 PW 80x110x87 h cm 180 Kg 1,194 m³ **5.396 €**	Friggitrice gas, 2 vasche, capacità 13+13 L, cesti inclusi Gas fryer, 2 wells, 13+13 L capacity, baskets included Friteuse gaz, 2 cuves, capacité 13+13 L, paniers inclus		**24 kW Tot** 13 L x2
SE 110/40 FRGS22 PW 40x110x87 h cm 95 Kg 0,677 m³ **3.565 €**	Friggitrice gas, 1 vasca, capacità 22 L, cesto incluso Gas fryer, 1 well, 22 L capacity, basket included Friteuse électrique, 1 cuve, capacité 22 L, panier inclus		**20 kW Tot** 22 L x1
SE 110/80 FRGS22 PW 80x110x87 h cm 180Kg 1,194 m³ **6.109 €**	Friggitrice gas, 2 vasche, capacità 22+22 L, cesti inclusi Gas fryer, 2 wells, 22+22 L capacity, baskets included Friteuse gaz, 2 cuves, capacité 22+22 L, paniers inclus		**40 kW Tot** 22 L x2
SE110/40 FRE8+8 40x110x87 h cm Kg m³ **3.973 €**	Friggitrice elettrica, 2 vasche, capacità 8+8 L, cesti inclusi Electric fryer, 2 wells, 8+8 L capacity, baskets included Friteuse électrique, 2 cuves, capacité 8+8 L, panier inclus		**14 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 8 L x2
SE110/40 FRE13 40x110x87 h cm 113 Kg 0,677 m³ **3.234 €**	Friggitrice elettrica, 1 vasca, capacità 13 L, cesto incluso Electric fryer, 1 well, 13 L capacity, basket included Friteuse électrique, 1 cuve, capacité 13 L, panier inclus		**12 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 13 L x1
SE110/80 FRE13 80x110x87 h cm 180 Kg 1,292m³ **5.557€**	Friggitrice elettrica, 2 vasche, capacità 13+13 L, cesti inclusi Electric fryer, 2 wells, 13+13 L capacity, baskets included Friteuse électrique, 2 cuve, capacité 13+13 L, paniers inclus		**24 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 13 L x2
SE110/40 FRE17 40x110x87 h cm Kg m³ **3.702 €**	Friggitrice elettrica, 1 vasca, capacità 17 L, cesto incluso Electric fryer, 1 well, 17 L capacity, basket included Friteuse électrique, 1 cuve, capacité 17 L, panier inclus		**16,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 17 L x1
SE110/80 FRE17 80x110x87 h cm Kg m³ **5.966 €**	Friggitrice elettrica, 2 vasche, capacità 17+17 L, cesti inclusi Electric fryer, 2 wells, 17+17 L capacity, baskets included Friteuse électrique, 2 cuve, capacité 17+17 L, paniers inclus		**33 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 17 L x2
SE 110/40 FRE21 40x110x87 h cm Kg m³ **3.813 €**	Friggitrice elettrica, 1 vasca, capacità 21 L, cesto incluso Electric fryer, 1 well, 21 L capacity, basket included Friteuse électrique, 1 cuve, capacité 21 L, panier inclus		**20 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 21 L x1

Coperchio in dotazione per tutti i modelli
All models equipped with lid
Tous le modèles fourni avec couvercle

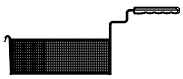
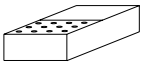
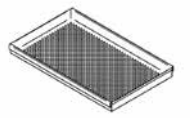
friggitrici
fryers
friteuses

SE 110/80 FRE21 80x110x87 h cm Kg m³ **6.076 €**	Friggitrice elettrica, 2 vasche, capacità 21+21 L, cesti inclusi Electric fryer, 2 wells, 21+21 L capacity, baskets included Friteuse électrique, 2 cuve, capacité 21+21 L, paniers inclus	**40 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* 21 L x2

accessori per friggitrici
fryers accessories
accessoires friteuses

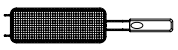
SE C 1/2 FRGS 13 12,5x29x14 h cm **71 €**	Cesto 1/2 per vasca da 13 L friggitrici a gas versione PW 1/2 basket for 13 L well capacity, gas fryers PW version Panier 1/2 pour bac de 13 L friteuses gaz version PW	
SE C 1 FRGS 13 26x29x14 h cm **96 €**	Cestino 1/1 per vasca da 13 litri friggitrici a gas versione PW 1/1 basket for 13 L well capacity, gas fryers PW version Panier 1/1 pour bac de 13 L, fritueses gaz version PW	
SE C 1/2 FRGS 22 15x40x14 h cm **84 €**	Cestino 1/2 per vasca da 22 L friggitrici gas 1/2 basket for 22L well capacity, gas fryers Panier 1/2 pour bac de 22 L friteuses gaz	
SE C 1 FRGS 22 30x40x12 h cm **102 €**	Cestino 1/1 per vasca da 22 L friggitrici gas 1/1 basket for 22 L well capacity, gas fryers Panier 1/1 pour bac de 22 L friteuses gaz	
SE C 1/2 FRE 8+8 13x31x12 h cm **71 €**	Cestino 1/2 per vasca da 8+8 L friggitrici elettriche 1/2 basket for 8+8 L well capacity, electric fryers Panier 1/2 pour bac de 8+8 L friteuses électrique	
SE C 1/2 FRE 13 11,3x31x12 h cm **87 €**	Cesto 1/2 per vasca da 13 L friggitrici elettriche 1/2 basket for 13 L well capacity, electric fryers Panier 1/2 pour bac de 13 L friteuses électrique	
SE C 1 FRE 13 23x31x12 h cm **106 €**	Cesto 1/1 per vasca da 13 L friggitrici elettriche 1/1 basket for 13 L well capacity, electric fryers Panier 1/1 pour bac de 13 L friteuses électrique	
SE C 1/2 FRE 17 14,6x31x12 h cm **87 €**	Cestino 1/2 per vasca da 17 L friggitrici elettriche 1/2 basket for 17 L well capacity, electric fryers Panier 1/2 pour bac de 17 L friteuses électrique	

accessori per friggitrici
fryers accessories
accessoires friteuses

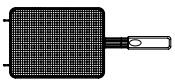
SE C 1 FRE 17 30x31x12 h cm **106 €**	Cesto 1/1 per vasca da 17 L friggitrici elettriche 1/1 basket for 17 L well capacity, electric fryers Panier 1/1 pour bac de 17 L friteuses électrique	
SE C 1/2 FRE 21 40x14,6x12 h cm **87 €**	Cesto 1/2 per vasca da 21 L friggitrici elettriche 1/2 basket for 21 L well capacity, electric fryers Panier 1/2 pour bac de 21 L friteuses électrique	
SE C 1 FRE 21 40X30X12 h cm **106 €**	Cesto 1/1 per vasca da 21 L friggitrici elettriche 1/1 basket for 21 L well capacity, electric fryers Panier 1/1pour bac de 21 L frituses électriques	
SE BO **180 €**	Bacinella raccogli olio esterna External oil drain-off pan Bac extérieur de récupération huile	
FIL BAC **40 €**	Filtro bacinella raccogli olio esterna Refiner for external oil drain-off pan Filtre pour bac extérieur de récupération huile	

cestelli friggitrici
fryers baskets
bacs friteuses

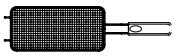
FRE13 1/2
FRG13 1/2



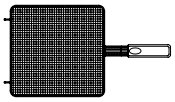
FRE13 1/1
FRG13 1/1



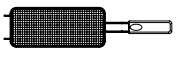
FRE17 1/2
FRG17 1/2



FRE17 1/1
FRG17 1/1

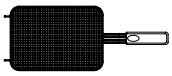


FRE8+8



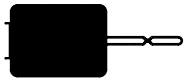
FRG13 1/2
FRG13 PW 1/2

FRG13 1/1
FRG13 PW 1/1



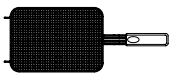
FRG21 1/2
FRE21 1/2

FRG21 1/1
FRE21 1/1



FRG20 PW 1/2

FRG20 PW 1/1



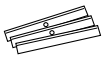
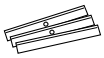
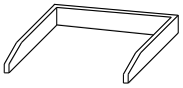
fry top

griddles

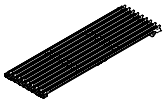
fry-top

SE 110/60 FTES-CR-P 60x110x87 h cm 130 Kg 0,91 m³ **4.214 €**	Fry top elettrico, piastra liscia cromata su vano con porta, comandi su un lato Electric griddle, smooth plate on cabinet with door, one-side panel control Fry-top électrique, plaque lisse sur coffre 1 porte, tableau de contrôle sur une côté		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
SE 110/60 FTRES-CR-P 60x110x87 h cm 130 Kg 0,91 m³ **4.355 €**	Fry top elettrico, piastra rigata cromata su vano con porta, comandi su un lato Electric griddle, ribbed chromed plate on cabinet with door, one-side panel control Fry-top électrique, plaque nervurée chromée sur coffre 1 porte, tableau de contrôle sur une côté		**7,5 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
SE 110/100 FTGS-P 100x110x87 h cm 200 Kg 1,600 m³ **5.458 €**	Fry top gas, piastra liscia su vano con porte, comandi 2 lati Gas griddle, smooth plate on cabinet with doors, two-sided panel control Fry-top gaz, plaque lisse sur coffre 2 portes, tableau de contrôle sur deux côtés		**14 kW Tot**
SE 110/100 FTGS-CR-P 100x110x87 h cm 200 Kg 1,600 m³ **6.485 €**	Fry top gas, piastra liscia cromata su vano con porte, comandi 2 lati Gas griddle, smooth chromed plate on cabinet with doors, two-sided panel control Fry-top gaz, plaque lisse chromée sur coffre 2 portes, tableau de contrôle sur deux côtés		**21 kW Tot**
SE 110/100 FTES-P 100x110x87 h cm 200 Kg 1,600 m³ **5.829 €**	Fry top elettrico, piastra liscia su vano con porte, comandi 2 lati Electric griddle, smooth plate on cabinet with doors, two-sided panel control Fry-top électrique, plaque lisse sur coffre 2 portes, tableau de contrôle sur deux côtés		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 20-240V 3 50-60Hz*
SE 110/100 FTES-CR-P 100x110x87 h cm 200 Kg 1,600 m³ **6.718 €**	Fry top elettrico, piastra liscia cromata su vano con porte, comandi 2 lati Electric griddle, smooth chromed plate on cabinet with doors, two-sided panel control Fry-top électrique, plaque lisse chromée sur coffre 2 portes, tableau de contrôle sur deux côtés		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
SE 110/100 FTRGS-P 100x110x87 h cm 200 Kg 1,600 m³ **5.626 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata, vano con porte, comandi 2 lati Gas griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors, two-sided panel control Fry-top gaz, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes, tableau de contrôle sur deux côtés		**14 kW Tot**
SE 110/100 FTRGS-CR-P 100x110x87 h cm 200 Kg 1,600 m³ **6.652 €**	Fry top gas, piastra 2/3 liscia 1/3 rigata cromata su vano con porte, comandi 2 lati Gas griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors, two-sided panel control Fry-top gaz, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes, tableau de contrôle sur deux côtés		**21 kW Tot**
SE 110/100 FTRES-P 100x110x87 h cm 200 Kg 1,600 m³ **5.995 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata su vano con porte, comandi 2 lati Electric griddle, 2/3 smooth 1/3 ribbed plate on cabinet with doors, two-sided panel control Fry-top électrique, plaque 2/3 lisse 1/3 nervurée sur coffre 2 portes, tableau de contrôle sur deux côtés		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
SE 110/100 FTRES-CR-P 100x110x87 h cm 200 Kg 1,600 m³ **6.884 €**	Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata su vano con porte, comandi 2 lati Electric griddle, 2/3 smooth 1/3 ribbed chromed plate on cabinet with doors, two-sided panel control Fry-top électrique, plaque 2/3 lisse 1/3 nervurée chromée sur coffre 2 portes, tableau de contrôle sur deux côtés		**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*

fry top
griddles
fry-top

SE RAS-FT	Raschietti per piastre lisce	
	Scraper for smooth plate	
69 €	Raclette pour plaque lisses	
SE RAS-FTR	Raschietti per piastre rigate	
	Scraper for ribbed plate	
69 €	Raclette pour plaque nervurées	
SE 10 L-RAS	10 lame lisce per raschietti	
	10 scraper smooth blades	
28 €	10 lames lisses pour raclette	
SE 10 R-RAS	10 lame rigate per raschietti	
	10 scraper ribbed blades	
28 €	10 lames nervurées pour raclette	
SE 110/100 PSFTS	Paraspruzzi per fry top modello da 80 cm	
	Fry top spray guard model 80 cm	
282 €	Pare éclaboussures pour fry top modèle 80 cm	
SE 100 TR	Sovrapprezzo per versioni non cromate termostatate per modello da 80 cm. (da richiedere all'ordine)	
	Extra charge for non-chromed thermostatic versions for model 80 cm (request at order)	
448 €	Supplemént pour versions thermostatiques pas chromées pour modèle 80 cm. (sur demande)	

acqua grill
aqua grills
aqua grill

SE 110/80 GRACQG 80x110x87 h cm 180 Kg 1,168 m³	Acqua grill gas, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x SE 110/80 GGACQ)	**22 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
	Electric aqua grill, cooking zone in cast iron, meat/fish (4 x SE 110/80 GGACQ included)	
5.340 €	Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 4 x SE 110/80 GGACQ)	
SE 110/80 GRACQE 80x110x87 h cm 155 Kg 1,1 m³	Acqua grill elettrico, zona di cottura in ghisa, carne/pesce (in dotazione: 4 x SE 110/80 GGACQ)	**15 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz*
	Electric aqua grill, cooking zone in cast iron, meat/fish (4 x SE 110/80 GGACQ included)	
5.475 €	Aqua grill eléctrique, zone de cuisson en fonte, viande/poisson (en dotation: 4 SE x 110/80 GGACQ)	
SE 110/80 GGACQ	Griglia reversibile in ghisa, carne/pesce	 x 4
	Reversible cast iron grill, meat/fish	
174 €	Grillade réversible en fonte, viande/poisson	

sensation 1100

brasiere multifunzione
multi-function bratt pan
sauteuse multifonction

SE 110/40 BMFE-P 40x110x87 h cm 95 Kg 0,677 m³ **4.808 €**	Brasiera multifunzione elettrica su vano con porta, capacità 13 L. In dotazione: 1 bacinella GN 1/2 H 150		**6,6 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 13 L
	Electric multi-function bratt pan on cabinet with door, capacity 13 L. With 1 container GN 1/2 H 150 included		
	Sauteuse multifonction électrique sur coffre 1 porte, capacitè 13 L. Avec 1 bac GN 1/2 H150 en dotation		
SE 110/80 BMFE-P 80x110x87 h cm 180 Kg 1,292 m³ **7.090 €**	Brasiera multifunzione elettrica su vano con porta, capacità 26 L. In dotazione: 1 bacinella GN 1/1 H 150		**13,2 kW Tot** *380-415V 3N 50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* 26 L
	Electric multi-function bratt pan on cabinet with door, capacity 26 L. With 1 container GN 1/1 H 150 included		
	Sauteuse multifonction électrique sur coffre 1 porte, capacitè 26 L. Avec 1 bac GN 1/1 H150 en dotation		

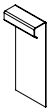
elementi neutri
neutral units
elements neutres

SE 110/40 PL-P 40x110x87 h cm Kg m³ **1.523 €**	Elemento neutro su vano con porta	
	Neutral unit on cabinet with door	
	Element neutre sur coffre 1 porte	
SE 110/40 PLC-P 40x110x87 h cm Kg m³ **1.982 €**	Elemento neutro con 1 cassetto su un lato, su vano con porta	
	Neutral unit with 1 drawer one side only, on cabinet with door	
	Element neutre avec 1 tiroir ouverture d'un seul coté, sur coffre 1 porte	

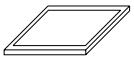
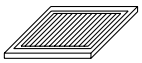
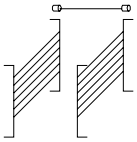
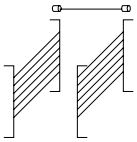
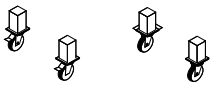
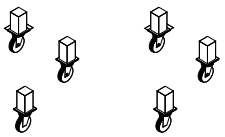
personalizzazioni
customization
personnalisation

	Vasta gamma di colori disponibili per la personalizzazione delle porte e pannelli laterali. Da richiedere all'ordine su preventivo.	**Any RAL colour to customer choice**
	Doors and side panel can be customized. Any RAL colour to customer choice. To be requested at order.	
on request	Personnalisation de couleurs pour le portes, à demander au moment de la commande, sur devis.	
	Opzione piano unico, spessore 3 mm. Da richiedere all'ordine su preventivo.	**single working top for easy cleaning**
	Single working top, thickness 3 mm. To be request at order.	
on request	Option dessous unique épaisseur 3 mm. à demander au moment de la commande, sur devis.	
SE110TLF	Testata e pannello terminale	
	Heading and closing panel	
782 €	Tête et panneau de fermeture	

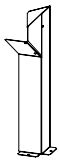
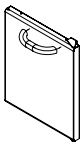
zoccolatura
plinth
plinthe

SE 40/ZF	Zoccolo per modulo da 40 cm	
	Plinth for 40 cm module	
142 €	Plinthe pour 40 cm module	
SE 60/ZF	Zoccolo per modulo da 60 cm	
	Plinth for 60 cm module	
142 €	Plinthe pour 60 cm module	
SE 80/ZF	Zoccolo per modulo da 80 cm	
	Plinth for 80 cm module	
153 €	Plinthe pour 80 cm module	
SE 100/ZF	Zoccolo per modulo da 100 cm	
	Plinth for 100 cm module	
156 €	Plinthe pour 100 cm module	
SE 120/ZF	Zoccolo per modulo da 120 cm	
	Plinth for 120 cm module	
172 €	Plinthe pour 120 cm module	
SE 160/ZF	Zoccolo per modulo da 160 cm	
	Plinth for 160 cm module	
185 €	Plinthe pour 160 cm module	
SE 200/ZF	Zoccolo per modulo da 200 cm	
	Plinth for 200 cm module	
199 €	Plinthe pour 200 cm module	
SE 240/ZF	Zoccolo per modulo da 240 cm	
	Plinth for 240 cm module	
212 €	Plinthe pour 240 cm module	
SE 110/ZL	Zoccolo laterale	
	Side plinth	
158 €	Plinthe laterale	
SE GZ	Giunzione zoccolatura	
	Plinth junction	
51 €	Plinthe d'union	

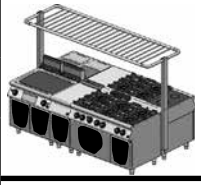
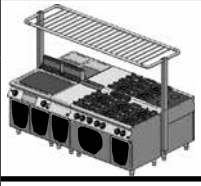
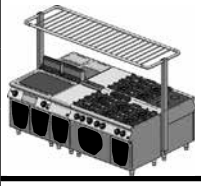
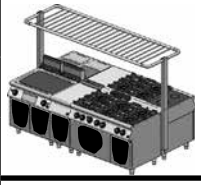
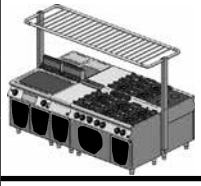
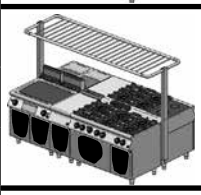
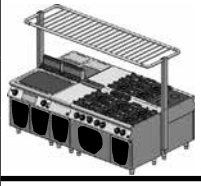
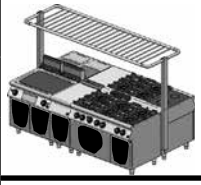
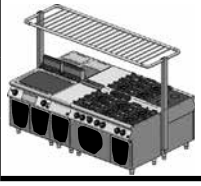
accessori generali
general accessories
accessoires generales

SE11080GR **799 €**	Elemento riscaldante per armadio da 80 cm Heating group for cabinet 80 cm Elément chauffant pour placard de 80 cm	
SE 110/PL 1F 37x37x1,2 h cm **237 €**	Piastra bistecchiera liscia 1 fuoco Flate plate, 1 burner Plaque lisse, 1 feu	
SE 110/PR 1F 37x37x1,2 h cm **277 €**	Piastra bistecchiera rigata, 1 fuoco Grooved plate, 1 burner Plaque nervurée, 1 feu	
SE RG 1/1 10x60x32 h cm **202 €**	Coppia reggigriglie GN 1/1 per 6 griglie Set of try slides GN 1/1 for 6 grids Couple des échelles GN 1/1 pour 6 niveaux	
SE RG 2/1 15x60x32 h cm **233 €**	Coppia reggigriglie GN 2/1 per 6 griglie Set of try slides GN 2/1 for 6 grids Couple des échelles GN 2/1 pour 6 niveaux	
SE KC 1/1 39x60x46 h cm **800 €**	Kit cassetti GN 1/1 h 150 Drawers' kit GN 1/1 h 150 Kit tiroirs GN 1/1 h 150	
SE KR 2+2 **290 €**	Kit ruote 2+2 con freno (da richiedere all'ordine) Set of 2+2 wheels with brake (to be requested at the order) Roulettes 2+2 avec frein (à demander au moment de la commande)	
SE KR 3+3 **432 €**	Kit ruote 3+3 con freno (da richiedere all'ordine) Set of 3+3 wheels with brake (to be requested at order) Roulettes 3+3 avec frein (à demander au moment de la commande)	
SE PA 110/40 40x17x4 h cm **376 €**	Piano proporzionato 40 cm (da richiedere all'ordine) Plateshelf 40 cm (request at order) Tablette de dressage 40 cm (sur demande)	
SE PA 110/60 60x17x4 h cm **425 €**	Piano proporzionato 60 cm (da richiedere all'ordine) Plateshelf 60 cm (request at order) Tablette de dressage 60 cm (sur demande)	

accessori generali
general accessories
accessoires generales

SE PA 110/80 80x17x4 h cm **483 €**	Piano proporzionato 80 cm (da richiedere all'ordine) Plateshelf 80 cm (request at order) Tablette de dressage 80 cm (sur demande)	
SE PA 110/100 100x17x4 h cm **548 €**	Piano proporzionato 100 cm (da richiedere all'ordine) Plateshelf 100 cm (request at order) Tablette de dressage 100 cm (sur demande)	
SE PA 110/120 120x17x4 h cm **884 €**	Piano proporzionato 120 cm (da richiedere all'ordine) Plateshelf 120 cm (request at order) Tablette de dressage 120 cm (sur demande)	
SE CA **470 €**	Colonnina acqua su piano Water tap to be fixed on the top Colonne eau à fixer sur plan de travail	
SE CAM **804 €**	Colonnina acqua con miscelatore su piano Water tap with mixer on the top Colonne eau avec robinet mélangeur sur plan de travail	
SE PCA **56 €**	Pannello copertura allacciamento gas/ele per modelli su vano ad esclusione di FRG/E, CPG/E, BRG/E, PG/E e GRACQG/E (da richiedere all'ordine) Cover panel for gas and electrical connection for model on cabinet except for FRG/E, CPG/E, BRG/E, PG/E and GRACQG/E (to be requested at order) Panneau de couverture du raccord gaz/électricité pour modéle sur placard sauf: FRG/E, CPG/E, BRG/E, PG/E et GRACQG/E (à demander au moment de la commande)	
SE 40P 39x46x9,6 h cm **200 €**	Portina destra e sinistra per moduli da 40 e 80 cm Right and left door for 40 and 80 cm models Porte à droite et à gauche pour les modules de 40 et 80 cm	
- 95 €	Versione modello senza porta, riduzione di prezzo di 90 € a porta. Da richiedere all'ordine Without door, 90 € reduction each. To be requested at order Modèle de four disponible sans porte avec réduction de prix de 90,00 a demander au moment de la commande	

struttura porta teglie
tray holder structure
structure porte-plaque

SE SPT 110/15	Struttura porta teglie + montante neutro L= 1000÷1500 Tray holder structure + column L= 1000÷1500 Structure porte-plaque + montant L= 1000÷1500	**2.240 €**	 *L= 1000÷1500*
SE SPT 110/20	Struttura porta teglie + montante neutro L= 1500÷2000 Tray holder structure + column L= 1500÷2000 Structure porte-plaque + montant L= 1500÷2000	**2.486 €**	 *L= 1500÷2000*
SE SPT 110/25	Struttura porta teglie + montante neutro L= 2000÷2500 Tray holder structure + column L= 2000÷2500 Structure porte-plaque + montant L= 2000÷2500	**2.755 €**	 *L= 2000÷2500*
SE SPT 110/30	Struttura porta teglie + montante neutro L= 2500÷3000 Tray holder structure + column L= 2500÷3000 Structure porte-plaque + montant L= 2500÷3000	**3.003 €**	 *L= 2500÷3000*
SE SPT 110/35	Struttura porta teglie + montante neutro L= 3000÷3500 Tray holder structure + column L= 3000÷3500 Structure porte-plaque + montant L= 3000÷3500	**3.591 €**	 *L= 3000÷3500*
SE SPT 110/40	Struttura porta teglie + montante neutro L= 3500÷4000 Tray holder structure + column L= 3500÷4000 Structure porte-plaque + montant L= 3500÷4000	**3.857 €**	 *L= 3500÷4000*
SE SPT 110/45	Struttura porta teglie + montante neutro L= 4000÷4500 Tray holder structure + column L= 4000÷4500 Structure porte-plaque + montant L= 4000÷4500	**4.105 €**	 *L= 4000÷4500*
SE SPT 110/50	Struttura porta teglie + montante neutro L= 4500÷5000 Tray holder structure + column L= 4500÷5000 Structure porte-plaque + montant L= 4500÷5000	**4.372 €**	 *L= 4500÷5000*
SE SPT 110/55	Struttura porta teglie + montante neutro L= 5000÷5500 Tray holder structure + column L= 5000÷5500 Structure porte-plaque + montant L= 5000÷5500	**4.616 €**	 *L= 5000÷5500*

modular
ovens
-
price list
-

function
pratika
emotion
proofers
trays & grids

legenda dei simboli
symbols legend
légende symboles

Alimentazione elettrica
Electric power
Alimentation électrique

Alimentazione a gas
Gas power
Alimentation à gaz

Ventola, nr. di ventole
Fan, no. of fans
Turbine, nr. de turbines

Ventola con auto-reverse
Auto-reverse fan
Auto-reverse turbine

Teglie, nr. di teglie, dimensioni
Grids, no. of grids, dimensions
Plaques, nr. de plaques, dimensions

Umidificatore
Humidifier
Humidificateur

Grill
Grill
Grill

Sistema di lavaggio automatico
Automatic washing system
Système de lavage automatique

Controllo elettro-meccanico
Electro-mechanical control
Commandes analogiques

Controllo programmabile
Programmable control
Commandes programmables

Display touch capacitivo
Capacitive touch screen
Écran tactile sensitif

Forni a convezione
Convection ovens
Fours à convection

Forni combinati
Combi ovens
Fours combi

legenda dei simboli
symbols legend
légende symboles

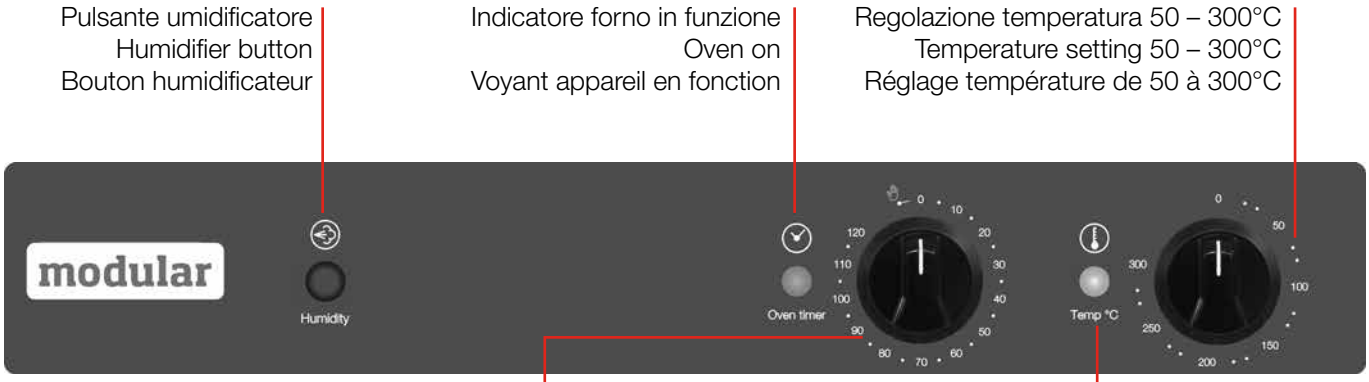
	Control panel	Power supply	Cooking mode
function			
forni a convezione elettro-meccanici per pasticceria electro-mechanical convection ovens for bakery fours à convection analogiques pour pâtisserie			
forni a convezione programmabili per pasticceria programmable convection ovens for bakery fours programmable à convection pour pâtisserie			
forni a convezione elettro-meccanici per gastronomia electro-mechanical convection ovens for gastronomy fours à convection analogiques pour gastronomie			
forni a convezione programmabili per gastronomia programmable convection ovens for gastronomy fours programmable à convection pour gastronomie			
pratika			
forni a convezione elettro-meccanici electro-mechanical convection ovens fours à convection analogiques			
forni combinati elettro-meccanici electro-mechanical combi ovens fours combi analogiques			
forni combinati programmabili con touch screen programmable combi oven with touch screen fours combi programmables avec écran tactile			
emotion			
forni combinati programmabili con touch screen programmable combi oven with touch screen fours combi programmables avec écran tactile			
proofers			

modular
function ovens

forni elettro-meccanici
electro-mechanical ovens
fours analogiques

Pasticceria **Bakery** **Pâtisserie**	BER44ECO BER443 BER443S BERU364	BERU464 BERU464S BERU464PW

Gastronomia **Gastronomy** **Gastronomie**	GER423ECO GER423 GER423S	GERU411 GERU411S GERU411PW



forni programmabili
programmable digital ovens
fours programmables digitales

Pasticceria **Bakery** **Pâtisserie**	BERU443S P BERU464S P
Gastronomia **Gastronomy** **Gastronomie**	GERU423S P GERU411S P

Impostazione temperatura in camera
Chamber temperature settings
Sélection température dans la chambre

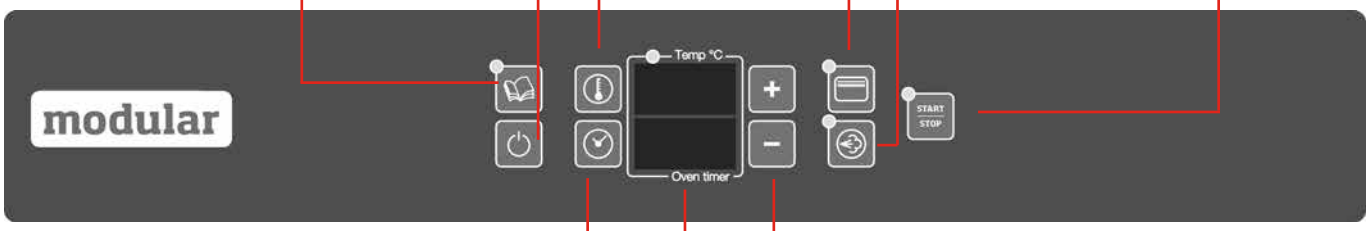
Pulsante umidificatore
Humidifier button
Bouton humidificateur

Avviamento cottura
Cooking start/stop
Démarrage cuisson

Programmi di cottura
Cooking programs
Programmes de cuisson

Interruttore on/off
On/off switch
Interrupteur on/off

Pulsante grill
Grill button
Bouton grill



Impostazione timer
Timer setting
Réglage de température

Display digitale visualizzazione temperatura
e tempo di cottura
Digital display showing temperature and cooking time
Afficheur digital visualisation température
et temps de cuisson

Selettore temperatura, tempo di cottura
e valore umidità
Temperature, cooking time and humidity selector
Sélection température, temps de cuisson
et humidité

modular ovens
function

forni elettro-meccanici
electro-mechanical ovens
fours analogiques

Pasticceria **Bakery** **Pâtisserie**	BEU443 BERU464/230 BEU464	BEU664 BEU1064

Gastronomia **Gastronomy** **Gastronomie**	GEU423 GEU411/230 GEU411	GEU611 GEU1011

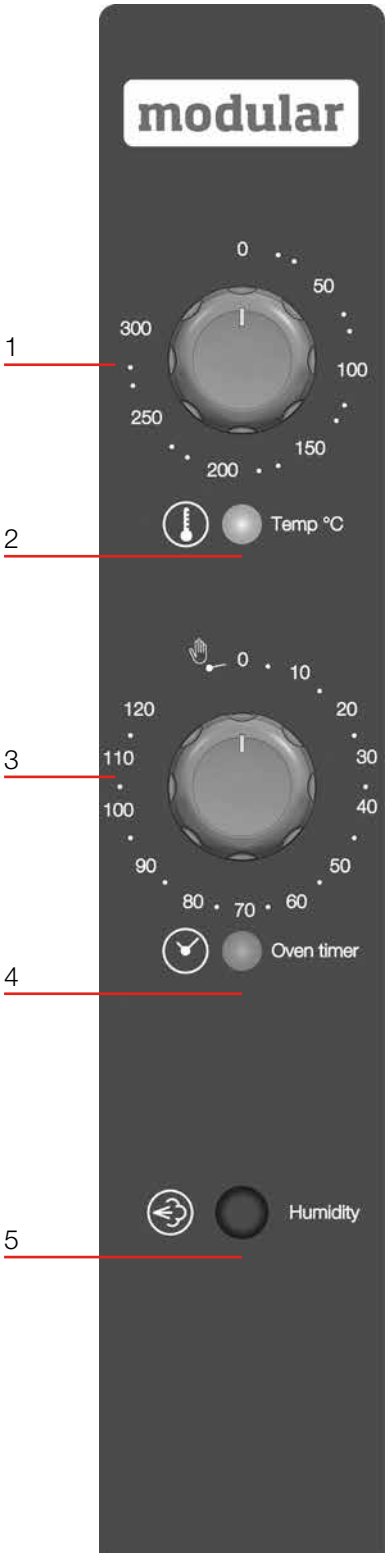
1
Regolazione della temperatura 50 - 300°C
Temperature setting 50 – 300°C
Réglage température de 50 à 300°C

2
Indicatore riscaldamento in funzione
Heating on
Voyant réchauffement en fonction

3
Regolazione timer da 1 a 120’ o infinito
Timer from 1 to 120’ or continuous cooking
Réglage de temps de cuisson 1-120 min. ou mode infini

4
Indicatore forno in funzione
Oven on
Voyant appareil en fonction

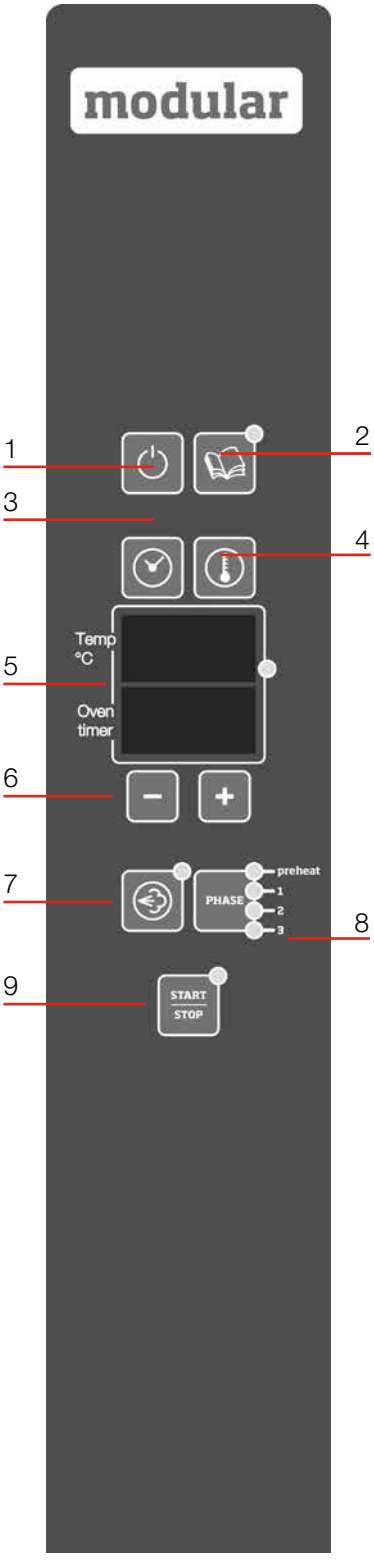
5
Pulsande umidificatore
Humidifier button
Bouton humidificateur



forni programmabili
programmable digital ovens
fours programmables digitales

Pasticceria **Bakery** **Pâtisserie**	BEU443 P BEU464/230 P BEU464 P	BEU664 P BEU1064 P

Gastronomia **Gastronomy** **Gastronomie**	GEU423 P GEU411/230 P GEU411 P	GEU611 P GEU1011 P



1
Interruttore on/off
On/off switch
Interrupteur on/off

2
Programmi di cottura
Cooking programs
Programmes de cuisson

3
Impostazione timer 1' -120' o infinito
Timer setting 1'-120' or continous cooking
Réglage minuterie de 1 à 120' ou mode infini

4
Impostazione temperatura in camera
Chamber temperature settings
Sélection température dans la chambre

5
Display digitale visualizzazione temperatura e tempo di cottura
Digital display showing temperature and cooking time
Afficheur digital visualisation de température et temps de cuisson

6
Selettore temperatura, tempo di cottura e valore umidità
Temperature, cooking time and humidity selector
Sélection température, temps de cuisson et humidité

7
Pulsante umidificatore
Humidifier button
Bouton humidificateur

8
Fasi di cottura (4 per ogni programma)
Cooking phases (4 for each program)
Étapes de cuisson (4 pour chacune programme)

9
Avviamento cottura
Cooking start/stop
Démarrage cuisson

forni a convezione elettromeccanici per pasticceria

electro-mechanical convection ovens for bakery

fours à convection analogiques pour pâtisserie

BER443ECO 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **882 €**	Forno elettrico a convezione, 4 teglie (433x333 mm), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia dim. 433x333 mm Electric convection oven, 4 grids (433x333 mm), 2 fans, drop down door. Supplied with 1 tray and 1 grid dim. 433x333 mm Four électrique à convection, 4 niveaux (433x333 mm), 2 turbines, porte basculante. Livré avec 1 plaque et 1 grille dim. 433x333 mm		**2,8 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 433x333 mm	
BER443 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **993 €**	Forno elettrico a convezione, 4 teglie (433x333 mm), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia dim. 433x333 mm Electric convection oven, 4 grids (433x333 mm), 2 fans, drop down door. Supplied with 1 tray and 1 grid dim. 433x333 mm Four électrique à convection, 4 niveaux (433x333 mm), 2 turbines, porte basculante. Livré avec 1 plaque et 1 grille dim. 433x333 mm		**3,3 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 433x333 mm	
BER443S 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **1.091 €**	Forno elettrico a convezione con grill, 4 teglie (433x333 mm), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia dim. 433x333 mm Electric convection oven with grill, 4 grids (433x333 mm), 2 fans, drop down door. Supplied with 1 tray and 1 grid dim. 433x333 mm Four électrique à convection avec grill, 4 niveaux (433x333 mm), 2 turbines, porte basculante. Livré avec 1 plaque et 1 grille dim. 433x333 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 433x333 mm	
BERU364 82,5x68,5x49,2 h cm 51 Kg 0,49 m³ **2.293 €**	Forno elettrico a convezione con umidificatore, 3 teglie (600x400 mm), 1 ventola, porta a ribalta. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier, 3 trays (600x400 mm), 1 fan, drop down door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur, 3 niveaux (600x400 mm), 1 turbine, porte basculante. Livré avec 1 grille dim. 600x400 mm		**3,6 kW** *220-240V* *50-60Hz* **n. 1**	**3x** 600x400 mm	
BERU464 72,4x73x59,8 h cm 52 Kg 0,44 m³ **1.810 €**	Forno elettrico a convezione con umidificatore, 4 teglie (600x400 mm), 2 ventole, porta a ribalta. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier, 4 grids (600x400 mm), 2 fans, drop down door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur, 4 niveaux (600x400 mm), 2 turbines, porte basculante. Livré avec 1 grille dim. 600x400 mm		**3,3 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BERU464S 72,4x73x59,8 h cm 52 Kg 0,44 m³ **1.909 €**	Forno elettrico a convezione con umidificatore e grill, 4 teglie (600x400 mm), 2 ventole, porta a ribalta. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier and grill, 4 grids (600x400 mm), 2 fans, drop down door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur et grill, 4 niveaux (600x400 mm), 2 turbines, porte basculante. Livré avec 1 grille dim. 600x400 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BERU464PW 72,4x73x59,8 h cm 52 Kg 0,44 m³ **1.918 €**	Forno elettrico a convezione con umidificatore, 4 teglie (600x400 mm), 2 ventole, porta a ribalta. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier, 4 grids (600x400 mm), 2 fans, drop down door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur, 4 niveaux (600x400 mm), 2 turbines, porte basculante. Livré avec 1 grille dim. 600x400 mm		**4,8 kW** *380-415V* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BEU443 65,8x68,5x56 h 52 Kg 0,4 m³ **1.896 €**	Forno elettrico a convezione con umidificatore, 4 teglie (433x333 mm), 2 ventole, porta a bandiera. In dotazione: 1 teglia e 1 griglia dim. 433x333 mm Electric convection oven with humidifier, 4 grids (433x333 mm), 2 fans, side hinged door. Supplied with 1 tray and 1 grid dim. 433x333 mm Four électrique à convection avec humidificateur, 4 niveaux (433x333 mm), 2 turbines, porte battante. Livré avec 1 plaque et 1 grille dim. 433x333 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 433x333 mm	
BEU464/230 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.467 €**	Forno elettrico a convezione con umidificatore, 4 teglie (600x400 mm), 2 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier, 4 grids (600x400 mm), 2 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur, 4 niveaux (600x400 mm), 2 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BEU464 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.620 €**	Forno elettrico a convezione con umidificatore, 4 teglie (600x400 mm), 2 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier, 4 grids (600x400 mm), 2 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur, 4 niveaux (600x400 mm), 2 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**6,3 kW** *380-415V 3N* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BEU664 83,3x71x71 h cm 85 Kg 0,62 m³ **2.764 €**	Forno elettrico a convezione con umidificatore, 6 teglie (600x400 mm), 2 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier, 6 grids (600x400 mm), 2 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur, 6 niveaux (600x400 mm), 2 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**7,7 kW** *380-415V 3N* *50-60Hz* **n. 2**	**6x** 600x400 mm	
BEU1064 83,3x71x101 h cm 125 Kg 0,84 m³ **3.525 €**	Forno elettrico a convezione con umidificatore, 10 teglie (600x400 mm), 3 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric convection oven with humidifier, 10 grids (600x400 mm), 3 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique à convection avec humidificateur, 10 niveaux (600x400 mm), 3 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**11,5 kW** *380-415V 3N* *50-60Hz* **n. 3**	**10x** 600x400 mm	

forni misti programmabili per pasticceria

programmable combi ovens for bakery
fours combi à convection pour pâtisserie

BERU443S P 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **1.226 €**	Forno elettrico programmabile a convezione con umidificatore e grill, 4 teglie (433x333 mm), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia dim. 433x333 mm Electric convection programmable oven with humidifier and grill, 4 grids (433x333 mm), 2 fans, drop down door. Supplied with 1 tray and 1 grid dim. 433x333 mm Four électrique programmable à convection avec humidificateur et grill, 4 niveaux (433x333 mm), 2 turbines, porte basculante. Livré avec 1 plaque et 1 grille dim. 433x333 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 433x333 mm	
BERU464S P 72,4x73x59,8 h cm 52 Kg 0,44 m³ **2.076 €**	Forno elettrico programmabile a convezione con umidificatore e grill, 4 teglie (600x400 mm), 2 ventole, porta a ribalta. In dotazione: 1 griglia dim. 600x400 mm Electric convection programmable oven with humidifier and grill, 4 grids (600x400 mm), 2 fans, drop down door. Supplied with 1 grid dim. 600x400 mm Four électrique programable à convection avec humidificateur et grill, 4 niveaux (600x400 mm), 2 turbines, porte basculante. Livré avec 1 grille dim. 600x400 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BEU443 P 65,8x68,5x56 h 52 Kg 0,4 m³ **2.063 €**	Forno elettrico programmabile a convezione con umidificatore, 4 teglie (433x333 mm), 2 ventole, porta a bandiera. In dotazione: 1 teglia e 1 griglia dim. 433x333 mm Electric convection programmable oven with humidifier, 4 grids (433x333 mm), 2 fans, side hinged door. Supplied with 1 tray and 1 grid dim. 433x333 mm Four électrique programmable à convection avec humidificateur, 4 niveaux (433x333 mm), 2 turbines, porte battante. Livré avec 1 plaque et 1 grille dim. 433x333 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 433x333 mm	
BEU464/230 P 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.667 €**	Forno elettrico programmabile a convezione con umidificatore, 4 teglie (600x400 mm), 2 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric convection programmable oven with humidifier, 4 grids (600x400 mm), 2 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique programmable à convection avec humidificateur, 4 niveaux (600x400 mm), 2 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BEU464 P 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.821 €**	Forno elettrico programmabile a convezione con umidificatore, 4 teglie (600x400 mm), 2 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric programmable convection oven with humidifier, 4 grids (600x400 mm), 2 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique programmable à convection avec humidificateur, 4 niveaux (600x400 mm), 2 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**6,3 kW** *380-415V 3N* *50-60Hz* **n. 2**	**4x** 600x400 mm	
BEU664 P 83,3x71x71 h cm 85 Kg 0,62 m³ **2.963 €**	Forno elettrico programmable a convezione con umidificatore, 6 teglie (600x400 mm), 2 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric programmable convection oven with humidifier, 6 grids (600x400 mm), 2 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique programmable à convection avec humidificateur, 6 niveaux (600x400 mm), 2 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**7,7 kW** *380-415V 3N* *50-60Hz* **n. 2**	**6x** 600x400 mm	
BEU1064 P 83,3x71x101 h cm 125 Kg 0,84 m³ **3.727 €**	Forno elettrico programmabile a convezione con umidificatore, 10 teglie (600x400 mm), 3 ventole, porta a bandiera. In dotazione: 1 griglia dim. 600x400 mm Electric programmable convection oven with humidifier, 10 grids (600x400 mm), 3 fans, side hinged door. Supplied with 1 grid dim. 600x400 mm Four électrique programmable à convection avec humidificateur, 10 niveaux (600x400 mm), 3 turbines, porte battante. Livré avec 1 grille dim. 600x400 mm		**11,5 kW** *380-415 V 3N* *50-60 Hz* **n. 3**	**10x** 600x400 mm	

forni a convezione elettromeccanici per gastronomia

electro-mechanical convection ovens for gastronomy
fours à convection analogiques pour gastronomie

GER423ECO 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **882 €**	Forno elettrico a convezione, 4 teglie (GN 2/3), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia GN 2/3 Electric convection oven, 4 grids (GN 2/3), 2 fans, drop down door. Supplied with 1 tray and 1 grill GN 2/3 Four électrique à convention, 4 niveaux (GN 2/3), 2 turbines, porte basculante. Livré avec 1 palque et 1 grille GN 2/3		**2,8 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 2/3	
GER423 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **993 €**	Forno elettrico a convezione, 4 teglie (GN 2/3), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia GN 2/3 Electric convection oven, 4 grids (GN 2/3), 2 fans, drop down door. Supplied with 1 tray and 1 grill GN 2/3 Four électrique à convection, 4 niveaux (GN 2/3), 2 turbines, porte basculante. Livré avec 1 plaque et 1 grille GN 2/3		**3,3 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 2/3	
GER423S 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **1.091 €**	Forno elettrico a convezione con grill, 4 teglie (GN 2/3), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia GN 2/3 Electric convection oven with grill, 4 grids (GN 2/3), 2 fans, drop down door. Supplied with 1 tray and 1 grill GN 2/3 Four électrique à convection avec grill, 4 niveaux (GN 2/3), 2 turbines, porte basculante. Livré avec 1 plaque et 1 grille GN 2/3		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 2/3	
GERU411 72,4x73x59,8 h cm 52 Kg 0,44 m³ **1.810 €**	Forno elettrico a convezione con umidificatore, 4 teglie (GN 1/1), 2 ventole, porta a ribalta. In dotazione: 1 griglia GN 1/1 Electric convection oven with humidifier, 4 grids (GN 1/1), 2 fans, drop down door. Supplied with 1 grill GN 1/1 Four électrique à convection avec humidificateur, 4 niveaux (GN 1/1), 2 turbines, porte basculante. Livré avec 1 grille GN 1/1		**3,3 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 1/1	

forni a convezione elettromeccanici per gastronomia

electro-mechanical convection ovens for gastronomy
fours à convection analogiques pour gastronomie

GERU411S 72,4x73x59,8 h cm 52 Kg 0,44 m³ **1.909 €**	Forno elettrico a convezione con umidificatore e grill, 4 teglie (GN 1/1), 2 ventole, porta a ribalta. In dotazione: 1 griglia GN 1/1 Electric convection oven with humidifier and grill, 4 grids (GN 1/1), 2 fans, drop down door. Supplied with 1 grill GN 1/1 Four électrique à convection avec humidificateur et grill, 4 niveaux (GN 1/1), 2 turbines, porte basculante. Livré avec 1 grille GN 1/1		**3,5 kW** *220-240V* *50-60 Hz* **n. 2**	**4x** GN 1/1
GERU411PW 72,4x73x59,8 h cm 52 Kg 0,44 m³ **1.918 €**	Forno elettrico a convezione con umidificatore, 4 teglie (GN 1/1), 2 ventole, porta a ribalta. In dotazione: 1 griglia GN 1/1 Electric convection oven with humidifier, 4 grids (GN 1/1), 2 fans, drop down door. Supplied with 1 grill GN 1/1 Four électrique à convection avec humidificateur, 4 niveaux (GN 1/1), 2 turbines, porte basculante. Livré avec 1 grille GN 1/1		**4,8 kW** *380-415V 3N* *50-60Hz* **n. 2**	**4x** GN 1/1
GEU423 65,8x68,5x56 h cm 50 Kg 0,4 m³ **1.896 €**	Forno elettrico a convezione con umidificatore, 4 teglie (GN 2/3), 2 ventole, porta a bandiera. In dotazione: 1 teglia e 1 griglia GN 2/3 Electric convection oven with humidifier, 4 grids (GN 2/3), 2 fans, side hinged door. Supplied with 1 tray and 1 grill GN 2/3 Four électrique à convection avec humidificateur, 4 niveaux (GN 2/3), 2 turbines, porte battante. Livré avec 1 plaque et 1 grille GN 2/3		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 2/3
GEU411/230 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.467 €**	Forno elettrico a convezione con umidificatore, 4 teglie (GN 1/1), 2 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric convection oven with humidifier, 4 grids (GN 1/1), 2 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique à convection avec humidificateur, 4 niveaux (GN 1/1), 2 turbines, porte battante. Livré avec 1 grille GN 1/1		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 1/1
GEU411 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.620 €**	Forno elettrico a convezione con umidificatore, 4 teglie (GN 1/1), 2 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric convection oven with humidifier, 4 grids (GN 1/1), 2 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique à convection avec humidificateur, 4 niveaux (GN 1/1), 2 turbines, porte battante. Livré avec 1 grille GN 1/1		**6,3 kW** *380-415V 3N* *50-60Hz* **n. 2**	**4x** GN 1/1
GEU611 83,3x71x71 h cm 85 Kg 0,62 m³ **2.764 €**	Forno elettrico a convezione con umidificatore, 6 teglie (GN 1/1), 2 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric convection oven with humidifier, 6 grids (GN 1/1), 2 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique à convection avec humidificateur, 6 niveaux (GN 1/1), 2 turbines, porte battante. Livré avec 1 grille GN 1/1		**7,7 kW** *380-415V 3N* *50-60Hz* **n. 2**	**6x** GN 1/1
GEU1011 83,3x71x101 h cm 125 Kg 0,84 m³ **3.525 €**	Forno elettrico a convezione con umidificatore, 10 teglie (GN 1/1), 3 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric convection oven with humidifier, 10 grids (GN 1/1), 3 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique à convection avec humidificateur, 10 niveaux (GN 1/1), 3 turbines, porte battante. Livré avec 1 grille GN 1/1		**11,5 kW** *380-415V 3N* *50-60Hz* **n. 3**	**10x** GN 1/1

forni misti programmabili per gastronomia

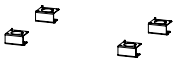
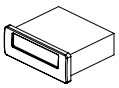
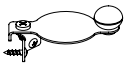
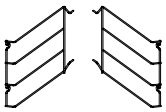
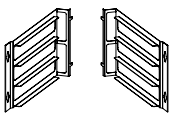
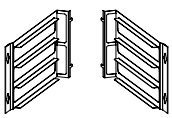
programmable combi ovens for gastronomy
fours programmable combi pour gastronomie

GERU423S P 55,7x58,5x56,8 h cm 40 Kg 0,29 m³ **1.226 €**	Forno elettrico programmabile a convezione con umidificatore e grill, 4 teglie (GN 2/3), 2 ventole, porta a ribalta. In dotazione: 1 teglia e 1 griglia GN 2/3 Electric programmable oven with humidifier and grill, 4 grids (GN 2/3), 2 fans, drop down door. Supplied with 1 tray and 1 grill GN 2/3 Four électrique programmable avec humidificateur et grill, 4 niveaux (GN 2/3), 2 turbines, porte basculante. Livré avec 1 plaque et hhmhhvv1 grille GN 2/3		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 2/3
GERU411S P 72,4x73x59,8 h cm 52 Kg 0,44 m³ **2.076 €**	Forno elettrico programmabile a convezione con umidificatore e grill, 4 teglie (GN 1/1), 2 ventole, porta a ribalta. In dotazione: 1 griglia GN 1/1 Electric convection programmable oven with humidifier and grill, 4 grids (GN 1/1), 2 fans, drop down door. Supplied with 1 grill GN 1/1 Four électrique programmable à convection avec humidificateur et grill, 4 niveaux (GN 1/1), 2 turbines, porte basculante. Livré avec 1 grille GN 1/1		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 1/1
GEU423 P 65,8x68,5x56 h cm 50 Kg 0,4 m³ **2.063 €**	Forno elettrico programmabile a convezione con umidificatore, 4 teglie (GN 2/3), 2 ventole, porta a bandiera. In dotazione: 1 teglia e 1 griglia GN 2/3 Electric programmable convection oven with humidifier, 4 grids (GN 2/3), 2 fans, side hinged door. Supplied with 1 tray and 1 grill GN 2/3 Four électrique programmable à convection avec humidificateur, 4 niveaux (GN 2/3), 2 turbines, porte battante. Livré avec 1 plaque et 1 grille GN 2/3		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 2/3
GEU411/230 P 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.667 €**	Forno elettrico programmabile a convezione con umidificatore, 4 teglie (GN 1/1), 2 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric programmable convection oven with humidifier, 4 grids (GN 1/1), 2 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique programmable à convection avec humidificateur, 4 niveaux (GN 1/1), 2 turbines, porte battante. Livré avec 1 grille GN 1/1		**3,5 kW** *220-240V* *50-60Hz* **n. 2**	**4x** GN 1/1

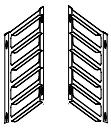
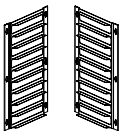
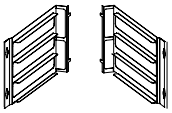
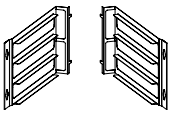
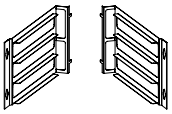
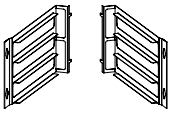
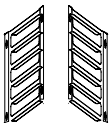
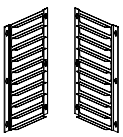
forni misti programmabili per gastronomia
programmable combi ovens for gastronomy
fours programmable combi pour gastronomie

GEU411 P 82,5x68,5x56 h cm 59 Kg 0,49 m³ **2.821 €**	Forno elettrico programmabile a convezione con umidificatore, 4 teglie (GN 1/1), 2 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric convection programmable oven with humidifier, 4 grids (GN 1/1), 2 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique programmable à convection avec humidificateur, 4 niveaux (GN 1/1), 2 turbines, porte battante. Livré avec 1 grille GN 1/1	**6,3 kW** *380-415V 3N 50-60Hz* **4x** GN 1/1 **n. 2**
GEU611 P 83,3x71x71 h cm 85 Kg 0,62 m³ **2.963 €**	Forno elettrico programmabile a convezione con umidificatore, 6 teglie (GN 1/1), 2 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric programmable convection oven with humidifier, 6 grids (GN 1/1), 2 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique programmable à convection avec humidificateur, 6 niveaux (GN 1/1), 2 turbines, porte battante. Livré avec 1 grille GN 1/1	**7,7 kW** *380-415V 3N 50-60Hz* **6x** GN 1/1 **n. 2**
GEU1011 P 83,3x71x101 h cm 125 Kg 0,84 m **3.727 €**	Forno elettrico programmabile a convezione con umidificatore, 10 teglie (GN 1/1), 3 ventole, porta a bandiera. In dotazione: 1 griglia GN 1/1 Electric programmable convection oven with humidifier, 10 grids (GN 1/1), 3 fans, side hinged door. Supplied with 1 grill GN 1/1 Four électrique programmable à convection avec humidificateur, 10 niveaux (GN 1/1), 3 turbines, porte battante. Livré avec 1 grille GN 1/1	**11,5 kW** *380-415V 3N 50-60Hz* **10x** GN 1/1 **n. 3**

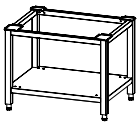
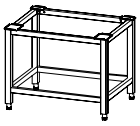
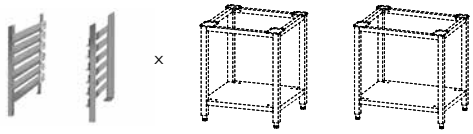
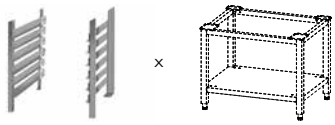
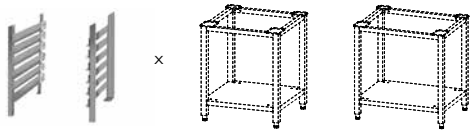
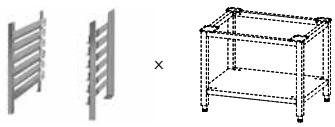
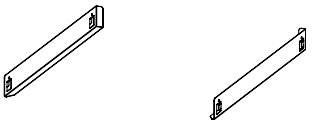
accessori
accessories
accessoires

FCLM **164 €**	Detergente forni per pulizia manuale (4 taniche da 5 kg cad.) Oven detergent for manual cleaning (4 tanks of 5 kg each) Détergent pour fours pour nettoyage manuel (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
KIT SPZ **74 €**	Kit per sovrapposizione forni 3 teglie mod. BERU364 Stacking kit for 3 trays ovens mod. BERU364 Kit de superposition pour four 3 niveaux mod. BERU364	
149 €	Supplemento per termometro digitale (da richiedere all'ordine) Surcharge for digital thermometer (to be requested at order) Supplément pour thermomètre digital (à demander au moment de la commande)	
126 €	Supplemento per umidificatore manuale (da richiedere all'ordine) Surcharge for manual humidifier (to be requested at order) Supplément pour thermomètre digital (à demander au moment de la commande)	
KREGSF **126 €**	Kit di regolazione sfiato per modelli con porta a bandiera (da richiedere all'ordine) Vent regulation kit for models with side hinged door (to be requested at order) Kit régulation ventilateur pour modèle avec porte battante (à demander au moment de la commande)	
PT 4T BKR 433x333 **33 €**	Kit portateglie per trasformazione forni 4 teglie porta a ribalta da gastronomia GN 2/3 a pasticceria 433x333 Tray rack kit for 4 trays ovens with drop down door to pass from GN 2/3 gastronomy to 433x333 bakery Kit echelle pour transformation four 4 niveaux gastronomie GN 2/3 en 433x333 Pâtisserie (modèle porte basculante)	
PT 4T BKR 600x400 **64 €**	Kit portateglie per trasformazione forni 4 teglie porta a ribalta da gastronomia GN 1/1 a pasticceria 600x400 Tray rack kit for 4 trays ovens with drop down door to pass from GN 1/1 gastronomy to 600x400 bakery Kit echelle pour transformation four 4 niveaux gastronomie GN 1/1 en 600x400 Pâtisserie (modèle porte basculante)	
PT 4T BK **64 €**	Kit portateglie per trasformazione forni 4 teglie porta a bandiera da gastronomia GN 2/3 o GN 1/1 a pasticceria 433x333 o 600x400 Tray rack kit for 4 trays ovens with side hinged door to pass from gastronomy GN 2/3 or GN 1/1 to 433x333 or 600x400 bakery Kit echelle pour transformation four 4 niveaux gastronomie GN 2/3 ou GN 1/1 en 433x333 ou 600x400 Pâtisserie (modèle avec porte battante)	

accessori
accessories
accessoires

PT 6T BK 600x400 **75 €**	Kit portateglie per trasformazione forni 6 teglie porta a bandiera da gastronomia GN 1/1 a pasticceria 600x400 Tray rack kit for 6 trays ovens with side hinged door to pass from GN 1/1 gastronomy to 600x400 bakery Kit echelle pour transformation four 6 niveaux gastronomie GN 1/1 en 600x400 Pâtisserie (modèle avec porte battante)	
PT 10T BK 600x400 **123 €**	Kit portateglie per trasformazione forni 10 teglie porta a bandiera da gastronomia GN 1/1 a pasticceria 400x600 Tray rack kit for 10 trays ovens with side hinged door to pass from GN 1/1 gastronomy to 600x400 bakery Kit echelle pour transformation four 10 niveaux gastronomie GN 1/1 en 600x400 Pâtisserie (modèle avec porte battante)	
PT 4T GNR 2/3 **64 €**	Kit portateglie per trasformazione forni 4 teglie porta a ribalta da pasticceria 433x333 a gastronomia GN 2/3 Tray rack kit for 4 trays ovens with drop down door to pass from 433x333 bakery to GN 2/3 gastronomy Kit echelle pour transformation four 4 niveaux 433x333 Pâtisserie en gastronomie GN 2/3 (modèle porte basculante)	
PT 4T GNR 1/1 **74 €**	Kit portateglie per trasformazione forni 4 teglie porta a ribalta da pasticceria 600x400 a gastronomia GN 1/1 Tray rack kit for 4 trays ovens with drop down door to pass from 600x400 bakery to GN 1/1 gastronomy Kit echelle pour transformation four 4 niveaux 600x400 Pâtisserie en gastronomie GN 1/1 (modèle porte basculante)	
PT 4T GN 2/3 **64 €**	Kit portateglie per trasformazione forni 4 teglie porta a bandiera da pasticceria 433x333 a gastronomia GN 2/3 Tray rack kit for 4 trays ovens with side hinged door to pass from 433x333 bakery to gastronomy GN 2/3 Kit echelle pour transformation four 4 niveaux 433x333 Pâtisserie en gastronomie GN 2/3 (modèle avec porte battante)	
PT 4T GN 1/1 **74 €**	Kit portateglie per trasformazione forni 4 teglie porta bandiera da pasticceria 600x400 a gastronomia GN 1/1 Tray rack kit for 4 trays ovens with side hinged door to pass from 600x400 bakery to gastronomy GN 1/1 Kit echelle pour transformation four 4 niveaux 600x400 Pâtisserie en gastronomie GN 1/1 (modèle avec porte battante)	
PT 6T GN 1/1 **88 €**	Kit portateglie per trasformazione forni 6 teglie porta bandiera da pasticceria 600x400 a gastronomia GN 1/1 Tray rack kit for 6 trays ovens with side hinged door to pass from 600x400 bakery to gastronomy GN 1/1 Kit echelle pour transformation four 6 niveaux 600x400 Pâtisserie en gastronomie GN 1/1 (modèle avec porte battante)	
PT 10T GN 1/1 **143 €**	Kit portateglie per trasformazione forni 10 teglie porta bandiera da pasticceria 600x400 a gastronomia GN 1/1 Tray rack kit for 10 trays ovens with side hinged door to pass from 600x400 bakery to gastronomy GN 1/1 Kit echelle pour transformation four 10 niveaux 600x400 Pâtisserie en gastronomie GN 1/1 (modèle avec porte battante)	

cavalletti
stand
Pièтement

SFR23 57,3x57x87 h cm 11,5 Kg 0,3 m³ **592 €**	Cavalletto con ripiano, adatto a forni 4 teglie GN 2/3 o 433x333 con porta a bandiera Stand with shelf, suitable for 4-tray-ovens GN 2/3 or 433x333 with side hinged door Piètement avec étagère, adapté pour fours 4 niveaux GN 2/3 ou 433x333 avec porte battante	for mod. 4xGN 2/3 or 433x333 with side hinged door
SFR46 74x57x87 h cm 12,5 Kg 0,36 m³ **648 €**	Cavalletto con ripiano, adatto a forni 4/6 teglie GN 1/1 o 600x400 con porta a bandiera Stand with shelf, suitable for 4/6-tray-ovens GN 1/1 or 600x400 with side hinged door Piètement avec étagère, adapté avec fours 4/6 niveaux GN 1/1 ou 600x400 avec porte battante	for mod. 4/6xGN 1/1 or 600x400 with side hinged door and BERU364
SFR1046 74x57x67 h cm 11,5 Kg 0,28 m³ **642 €**	Cavalletto con ripiano, adatto a forni 10 teglie GN 1/1 o 600x400 con porta a bandiera Stand with shelf, suitable for 10-tray-ovens GN 1/1 or 600x400 with side hinged door Piètement avec étagère, adapté pour fours 10 niveaux GN 1/1 ou 600x400 avec porte battante	 for mod. 10xGN 1/1 or 600x400 with side hinged door and BERU364
SFA23 57,3x57x87 h cm 10 Kg 0,3 m³ **518 €**	Cavalletto aperto, adatto a forni 4 teglie GN 2/3 o 433x433 con porta a bandiera Open stand suitable for 4-tray-ovens GN 2/3 or 433x433 with side hinged door Piètement ouvert adapté pour fours 4 niveaux GN 2/3 ou 433x433 avec porte battante	for mod. 4xGN 2/3 or 433x333 with side hinged door
SFA46 74x57x87 h cm 11 Kg 0,36 m³ **575 €**	Cavalletto aperto, adatto a forni 4/6 teglie GN 1/1 o 600x400 con porta a bandiera Open stand suitable for 4/6-tray-ovens GN 1/1 or 600x400 with side hinged door Piètement ouvert adapté avec fours 4/6 niveaux GN 1/1 ou 600x400 avec porte battante	for mod. 4/6xGN 1/1 or 600x400 with side hinged door
SFA1046 74x57x67 h cm 10 Kg 0,28 m³ **567 €**	Cavalletto aperto, adatto a forni 10 teglie GN 1/1 o 600x400 con porta a bandiera Open stand suitable for 10-tray-ovens GN 1/1 or 600x400 with side hinged door Piètement ouvert adapté pour fours 10 niveaux GN 1/1 ou 600x400 avec porte battante	 for mod. 10xGN 1/1 or 600x400 with side hinged door
PT4TSFR 18x18x75 h cm 5,5 Kg 0,024 m³ **340 €**	Porta teglie (quantità 8) per cavalletto con ripiano (modelli SFR23 e SFR46) Tray rack (quantity 8) for stand with shelf (models SFR23 and SFR46) Porte-palques (quantité 8) pour piètement avec étagère (mod. SFR23 et SFR46)	
PT10TSFR 18x18x60 h cm 2,2 Kg 0,019 m³ **219 €**	Porta teglie (quantità 5) per cavalletto con ripiano (modello SFR1046) Tray rack (quantity 5) for stand with shelf (model SFR1046) Porte-palques (quantité 5) pour piètement avec étagère (mod. SFR1046)	
PT4TSFA 18x18x75 h cm 5,5 Kg 0,024 m³ **340 €**	Porta teglie (quantità 8) per cavalletto aperto (modelli SFA23 e SFA46) Tray rack (quantity 8) for open stand (models SFA23 and SFA46) Porte-palques (quantité 8) pour piètement ouvert (mod. SFA23 et SFA46)	
PT10TSFA 18x18x60 h cm 2,2 Kg 0,019 m³ **219 €**	Porta teglie (quantità 5) per cavalletto aperto (modello SFA1046) Tray rack (quantity 5) for open stand (model SFA1046) Porte-palques (quantité 5) pour piètement ouvert (mod. SFA1046)	
KGCB 5x3x51 h cm 0,5 Kg 0,01 m³ **44 €**	Kit guide per base cavalletto Guide kit for trestle base Kit de guides pour support	

Per cavalletti per forni con porta a ribalta, contattare il nostro Ufficio Tecnico.
For stands for ovens with drop down door, contact our Technical Dept.
Pour piètement pour fours avec basculantes, contactez le Bureau Technique.

Si prega di consultare pagina 311 per accessori teglie e griglie forno
Please see page 311 for more information about trays and grids for ovens
Merci bien de vouloir consulter la page 311 de notre liste de prix pour toutes les information sur les accessoires niveaux et grilles four

modular ovens
pratika

forni a convezione elettro-meccanici
electro-mechanical convection ovens
fours analogiques à convection

FCG 051 V
FCE 051 V
FCG 101 V
FCE 101 V

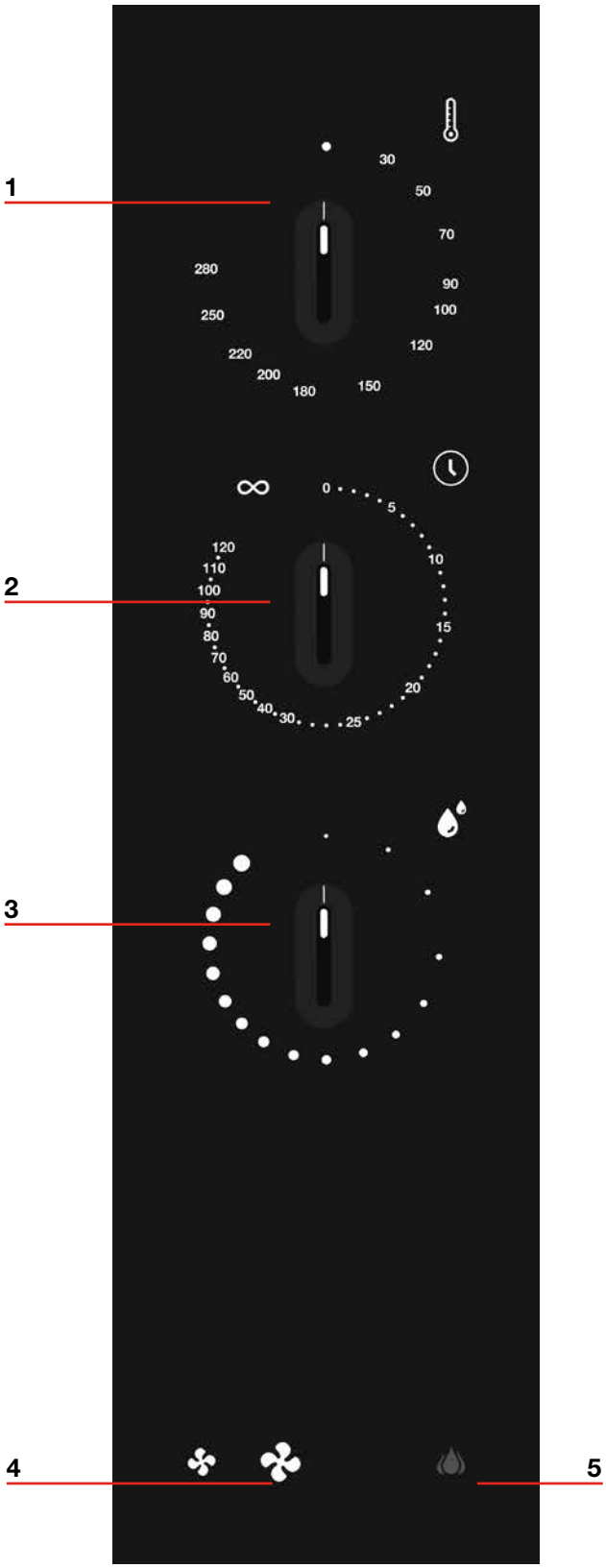
1
Regolazione temperatura 0 - 280° C
Temperature setting 0 - 280° C
Réglage température 0 - 280° C

2
Regolazione timer da 1 a 120'.
Presenza della funzione infinito (∞) per funzionamento continuo
Timer 1 – 120'. Infinite time position (∞), for continuous cooking
Réglage minuterie de 1 à 120'. Option position infini (∞)
quand l'operateur ne souhaite pas régler le temps de cuisson

3
Umidificatore temporizzato
Timer controlled humidifier
Humidificateur temporizé

4
Interruttore ventola 2 velocità
Two-speed-fan switch
Interrupteur turbine deux vitesses

5
Spia ripristino gas in camera
Gas reset light
Voyant pour la récupération du gaz dans la chambre de cuisson



forni combinati elettro-meccanici
electro-mechanical combi ovens
fours combi analogiques

FDG 051 V
FDE 051 V
FDG 101 V
FDE 101 V

1

Selettore modo di cottura: convezione, vapore, misto
Cooking mode selector: convection, steam, mixed
Sélecteur modalité de cuisson: convection, vapeur, mixte

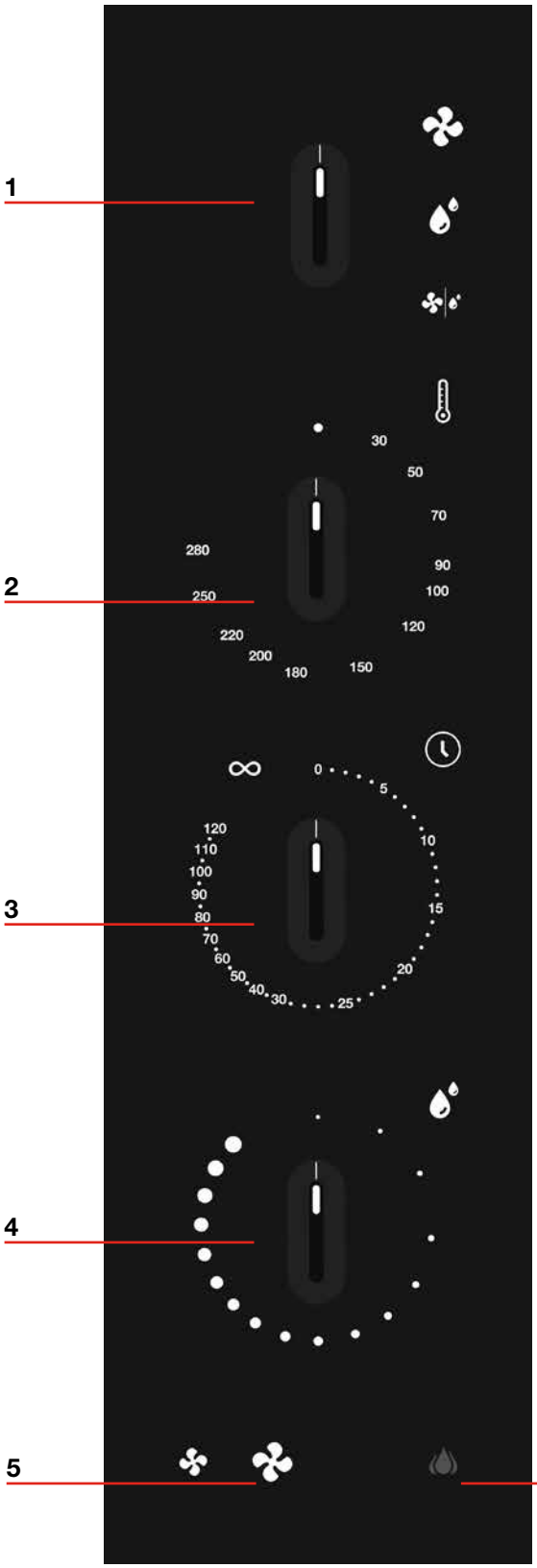
2
Regolazione temperatura 0 - 280° C
Temperature setting 0 - 280° C
Réglage température 0 - 280° C

3
Regolazione timer da 1 a 120'.
Presenza della funzione infinito (∞) per funzionamento continuo
Timer 1 – 120'. Infinite time position (∞), for continuous cooking
Réglage minuterie de 1 à 120'. Option position infini (∞)
quand l'operateur ne souhaite pas régler le temps de cuisson

4
Umidificatore temporizzato
Timer controlled humidifier
Humidificateur temporizé

5
Interruttore ventola 2 velocità
Two-speed-fan switch
Interrupteur turbine deux vitesses

6
Spia ripristino gas in camera
Gas reset light
Voyant pour la récupération du gaz dans la chambre de cuisson



forni combinati programmabili con touch screen
programmable combi ovens with touch screen
fours combi programmables avec écran tactile

FDG 051 TV
FDE 051 TV
FDG 101 TV
FDE 101 TV

selezione metodo di cottura: convezione, misto, vapore

cooking mode selection: convection, steam, combi

sélection de mode de cuisson convection, mixte, vapeur

impostazione temperatura

temperature setting

fonction de préchauffage

impostazione tempo cottura

cooking time setting

réglage du temps de cuisson

impost. percentuale umidità

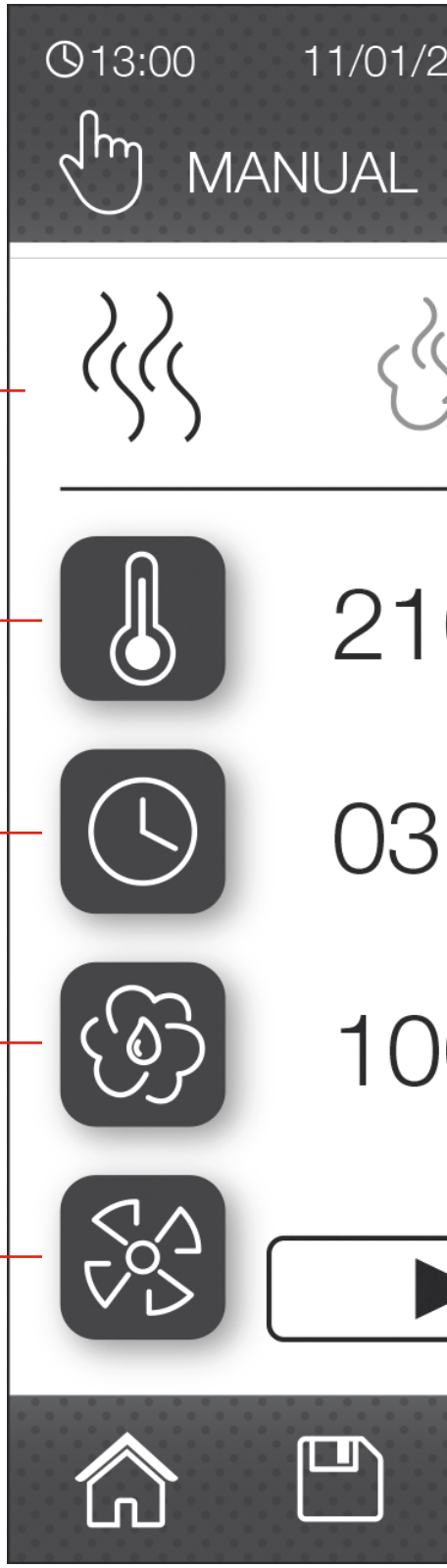
humidity percentage setting

réglage du pourcentage d'humidité

impostazione ventilazione

ventilation setting

réglage de ventilation



cottura Δ T
Δ T cooking
cuisson delta T

cottura con sonda
core probe cooking
cuisson avec sonde

sfiato aperto / chiuso
open/closed vent
évent ouvert / fermé

fino a 16 fasi di cottura
up to 16 cooking phases
jusqu'à 16 phases de cuisson

forni a convezione elettromeccanici

electro-mechanical convection ovens
fours analogiques à convection

FCG 051 V 90,5x84,5x74,9 113 Kg 0,79 m³ **5.582 €**	Forno a gas a convezione, 5 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Gas convection oven, 5 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four gaz à convection, 5 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**9,5 kW** **0,4 kW** *220-240V 50Hz*	**n. 5** GN 1/1 600X400 **n. 1**
FCE 051 V 90,5x84,5x72,6 110,4 Kg 0,79 m³ **3.804 €**	Forno elettrico a convezione, 5 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Electric convection oven, 5 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four électrique à convection, 5 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**7,9 kW** *380-415V 3N 50-60Hz* **n. 1**	**n. 5** GN 1/1 600X400
FCG 101 V 90,5x84,5x113,1 h cm 156 Kg 1,12 m³ **6.160 €**	Forno a gas a convezione, 10 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Gas convection oven, 10 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four gaz à convection, 10 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**19 kW** **0,8 kW** *220-240V 50Hz*	**n. 10** GN 1/1 600X400 **n. 2**
FCE 101 V 90,5x84,5x110,6 h cm 147,4 Kg 1,12 m³ **5.088 €**	Forno elettrico a convezione, 10 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Electric convection oven, 10 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four électrique à convection, 10 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**15,8 kW** *380-415V 3N 50-60Hz* **n. 2**	**n. 10** GN 1/1 600X400

forni combinati elettromeccanici

electro-mechanical combi ovens
fours mixte analogiques

FDG 051 V 90,5x84,5x74,9 h cm 113 Kg 0,79 m³ **6.718 €**	Forno a gas combinato, 5 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Gas combi steamer, 5 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four mixte gaz, 5 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**9,5 kW** **0,4 kW** *220-240V 50Hz*	**n. 5** GN 1/1 600X400 **n. 1**
FDE 051 V 90,5x84,5x72,6 h cm 110,4 Kg 0,79 m³ **4.339 €**	Forno elettrico combinato, 5 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Electric combi steamer, 5 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four mixte électrique, 5 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**7,9 kW** *380-415V 3N 50-60Hz* **n. 1**	**n. 5** GN 1/1 600X400
FDG 101 V 90,5x84,5x113,1 h cm 156 Kg 1,12 m³ **7.128 €**	Forno a gas combinato, 10 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Gas combi steamer, 10 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four mixte gaz, 10 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**19 kW** **0,8 kW** *220-240V 50Hz*	**n. 10** GN 1/1 600X400 **n. 2**
FDE 101 V 90,5x84,5x110,6 h cm 147,4 Kg 1,12 m³ **5.625 €**	Forno elettrico combinato, 10 teglie, pasticceria/gastronomia. In dotazione 1 griglia 600x400 Electric combi steamer, 10 grids, bakery/gastronomy. Supplied with 1 grill 600x400 Four mixte électrique, 10 niveaux, pâtisserie/gastronomie. Livré avec 1 grille 600x400		**15,8 kW** *380-415V 3N 50-60Hz* **n. 2**	**n. 10** GN 1/1 600X400

forni combi programmabili con touch screen

programmable combi ovens with touch screen

fours combi programmable avec écran tactil

FDG 051 TV 90,5x84,5x74,9 113 Kg 0,79 m³ **7.252 €**	Forno gas programmabile con touch screen capacitivo, 5 teglie, pasticceria/gastronomia. Gas programmable oven with capacitive touch screen, 5 grids, bakery/gastronomy. Four gaz programmable avec écran tactil sensitif, 5 niveaux, pâtisserie/gastronomie.	**9,5 kW** **0,4 kW** *220-240V 50Hz* **n. 5** GN 1/1 600X400 **n. 1** WASH
FDE 051 TV 90,5x84,5x72,6 110,4 Kg 0,79 m³ **5.206 €**	Forno elettrico programmabile con touch screen capacitivo, 5 teglie, pasticceria/gastronomia. Electric programmable oven with capacitive touch screen, 5 grids, bakery/gastronomy. Four électrique programmable avec écran tactil sensitif, 5 niveaux, pâtisserie/gastronomie.	**7,9 kW** *380-415V 3N 50-60Hz* **n. 1** **n. 5** GN 1/1 600X400 WASH
FDG 101 TV 90,5x84,5x113,1 h cm 166,5 Kg 1,12 m³ **8.592 €**	Forno gas programmabile con touch screen capacitivo, 10 teglie, pasticceria/gastronomia. Gas programmable oven with capacitive touch screen, 10 grids, bakery/gastronomy. Four gaz programmable avec écran tactil sensitif, 10 niveaux, pâtisserie/gastronomie.	**19 kW** **0,8 kW** *220-240V 50Hz* **n. 10** GN 1/1 600X400 **n. 2** WASH
FDE 101 TV 90,5x84,5x110,6 h cm 156 Kg 1,12 m³ **7.055 €**	Forno elettrico programmabile con touch screen capacitivo, 10 teglie, pasticceria/gastronomia. Electric programmable oven with capacitive touch screen, 10 grids, bakery/gastronomy. Four électrique programmable avec écran tactil sensitif, 10 niveaux, pâtisserie/gastronomie.	**15,8 kW** *380-415V 3N 50-60Hz* **n. 2** **n. 10** GN 1/1 600X400 WASH

In dotazione per tutti modelli touch screen: lavaggio automatico, sonda al cuore monopunto e griglia 600x400
Included in all touch screen models: automatic washing system, single point core probe and 1 grid 600x400
En dotation pour tout les modéles avec écran tactil sensitif: système de lavage automatique, sonde à coeur monopoint et 1 grille 600x400

accessori

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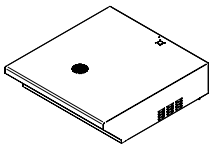
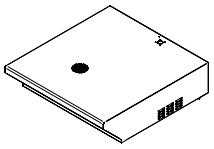
PKHDV 90,7x91x27 h cm **1.746 €**	Cappa a condensazione per forni elettrici 5-10 teglie, premontata sul forno Steam condensing hood for electric ovens 5-10 trays pre-assembly on the oven Hotte à condensation pour four électrique 5-10 niveaux pré-assemblé sur le four	 **0,75 kW** *220-240V 1N 50-60Hz*
PKHDVS 90,7x91x27 h cm **1.655 €**	Cappa a condensazione per forni elettrici 5-10 teglie, versione stand alone (installazione in utenza) Steam condensing hood for electric ovens 5-10 trays, stand alone version (assembly on site) Hotte à condensation pour four électrique 5-10 niveaux, version autonome (assemblage chez les utilisateurs)	 **0,75 kW** *220-240V 1N 50-60Hz*
FCL1 **164 €**	Detergente e brillantante per forni con lavaggio automatico (4 taniche da 5 kg cad.) Detergent and rinse aid for ovens with automatic washing (4 tanks of 5 kg each) Détergent et produit de rinçage pour fours avec système de lavage automatique (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
FCLM **164 €**	Detergente forni per pulizia manuale (4 taniche da 5 kg cad.) Oven detergent for manual cleaning (4 tanks of 5 kg each) Détergent pour fours pour nettoyage manuel (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
KH2OVEN **802 €**	Kit trattamento acqua: tester durezza carbonica, testa valvola, cartuccia C1100, valvola di non ritorno, tubazione 1,5 m, riduzioni (2pz) - 3/8" interno - 3/4" esterno, flussometro. Water filter kit: water hardness test kit, filter head, C1100 filter cartridge, non-return valve, water tube 1,5 m, reducer sets (2 pcs) - 3/8" internal - 3/4" external, flowmeter Kit filtration d'eau: kit de test de dureté de l'eau, tête de filtre, cartouche filtrante C1100, soupape anti-retour, raccord 1,5 m, kit de réducteurs (2 pack) 3/8" intérieur - 3/4" extérieur, flowmeter	**kh 10°= capacity 7900 litres**

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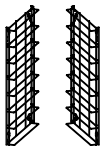
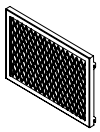
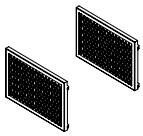
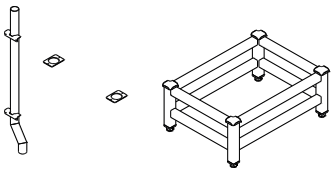
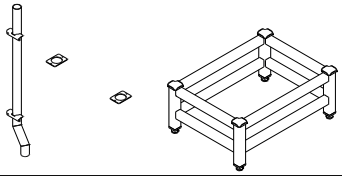
PT 8T BK 600x400 **213 €**	Porta teglie (quantità 8) per forni a 10 teglie con interasse 95 mm per uso pasticceria/panetteria Trays rack (quantity 8) for 10 trays ovens with 95 mm wheelbase for bakery/pastry use Echelle (quantité 8) 10 niveaux espacé de 95 mm pour four pâtisserie/gastronomie	
K5TFG **151 €**	Filtro grassi per forni a 5 teglie Fat filter for 5-tray-ovens Filtre graisse pour four 5 niveaux	
K10TFG **197 €**	Filtro grassi per forni 10 teglie Fat filter for 10-tray-ovens Filtre graisse pour four 10 niveaux	
  426 €	Supplemento per porta con maniglia a sinistra (da richiedere all'ordine) Surcharge for door with left handle (to be requested at order) Supplément pour porte avec la poignée gauche (à demander au moment de la commande)	
  55 €	Supplemento per apertura porta con doppio step Surcharge for opening door with double step Supplément pour ouverture porte du four avec double étape	
SM **232 €**	Sonda al cuore multipunto Multipoint core probe Sonde à coeur multipoint	
SV **213 €**	Sonda monopunto per cotture sottovuoto da 3 mm Ø One-point core probe for vacuum cooking, 3 mm Ø Sonde à un point pur sous vide, 3 mm Ø	
DLFM **200 €**	Doccetta fissa con supporto Fixed shower Fixation douchette	
PK ESK510V **711 €**	Kit per sovrapposizione forno 5 teglie sul 10 teglie Stacking kit for ovens, 5 tray-oven on 10 tray-oven Kit de superposition pour fours,	
PK ESK505V **829 €**	Kit per sovrapposizione forno 5 teglie su 5 teglie Stacking kit for ovens 5 tray-oven on 5 tray-oven Kit de superposition pour fours	

accessori
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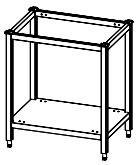
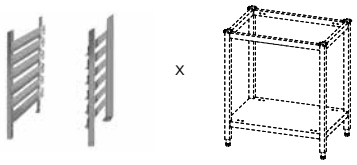
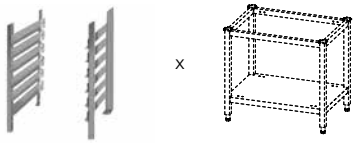
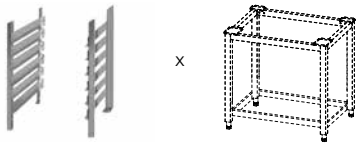
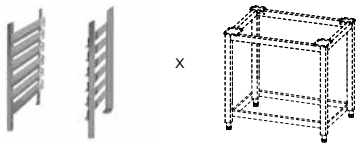
SFRM5T 81,5x56x84,5 h cm 13 Kg 0,4 m³ **648 €**	Cavalletto con ripiano, adatto per forni Pratika 5 teglie Stand with shelf, suitable for 5-tray-Pratika ovens Piètement avec étagère, adapté pour fours Pratika 5 niveaux	
SFRM10T 81,5x56x69,5 h cm 12,5 Kg 0,32 m³ **642 €**	Cavalletto con ripiano, adatto per forni Pratika 10 teglie Stand with shelf, suitable for 10-tray-Pratika ovens Piètement avec étagère, adapté pour fours Pratika 10 niveaux	
SFAM5T 81,5x56x84,5 h cm 11,5 Kg 0,4 m³ **575 €**	Cavalletto aperto, adatto per forni Pratika 5 teglie Open stand, suitable for 5-tray-Pratika ovens Piètement ouvert, adapté pour fours Pratika 5 niveaux	
SFAM10T 81,5x56x69,5 h cm 11 Kg 0,32 m³ **567 €**	Cavalletto aperto, adatto per forni Pratika 10 teglie Open stand, suitable for 10-tray-Pratika ovens Piètement ouvert, adapté pour fours Pratika 10 niveaux	
PT5TSFRM 18x18x70 h cm 6 Kg 0,022 m³ **373 €**	Porta teglie (quantità 8) per cavalletto con ripiano (modello SFRM5T) Tray rack (quantity 8) for stand with shelf (model SFRM5T) Porte-palques (quantité 8) pour piètement avec étagère (mod. SFRM5T)	
PT10TSFRM 18x18x60 h cm 4 Kg 0,019 m³ **253 €**	Porta teglie (quantità 5) per cavalletto con ripiano (modello SFR-M10T) Tray rack (quantity 5) for stand with shelf (model SFRM10T) Porte-palques (quantité 5) pour piètement avec étagère (mod. SFRM10T)	
PT5TSFAM 18x18x70 h cm 6 Kg 0,022 m³ **373 €**	Porta teglie (quantità 8) per cavalletto aperto (modello SFAM5T) Tray rack (quantity 8) for open stand (model SFAM5T) Porte-palques (quantité 8) pour piètement ouvert (mod. SFAM5T)	
PT10TSFAM 18x18x60 h cm 4 Kg 0,019 m³ **253 €**	Porta teglie (quantità 5) per cavalletto aperto (modello SFAM10T) Tray rack (quantity 5) for open stand (model SFAM10T) Porte-palques (quantité 5) pour piètement ouvert (mod. SFAM10T)	

Si prega di consultare pagina 311 per accessori teglie e griglie forno
Please see page 311 for more information about trays and grids for ovens
Merci bien de vouloir consulter la page 311 de notre liste de prix pour toutes les information sur les accessoires niveaux et grilles four

modular ovens
pratika

–

compact ovens

forni combi programmabili compatti
programmable compact combi ovens
fours combi programmables compact

1
Interruttore on/off
On/off switch
Interrupteur on/off

2
Selettori modo di cottura: convezione, vapore, misto
Cooking mode selector: convection, steam, mixed
Sélecteur modalité de cuisson: convection, vapeur, mixte

3
Pulsante raffreddamento rapido con porta aperta
Button for fast cavity cooling with open door
Bouton refroidissement rapide avec porte ouverte

4
Display digitale visualizzazione temperatura in camera
Digital display showing cooking chamber temperature
Afficheur digital visualisation température de la chambre

5
Display digitale visualizzazione tempo di cottura, temperatura al cuore e umidità
Digital display showing cooking time, core temperature and humidity
Afficheur digital visualisation temps de cuisson, température au cœur et degré d'humidité

6
Display digitale visualizzazione n. programma e ciclo di cottura
Digital display showing the program and cooking cycle
Afficheur digital visualisation n° de programme et cycle de cuisson

7
Impostazione temperatura in camera
Chamber temperature setting
Sélection température dans la chambre

8
Impostazione cottura delta T
Delta T cooking mode selection
Sélection cuisson delta T

9
Pulsante sfiato evacuazione vapori camera di cottura
Cavity vent button
Bouton évent évacuation vapeurs

10
Regolazione umidità
Humidity setting
Humidificateur

11/12
Impostazione tempo di cottura
Timer setting
Réglage minuterie

Impostazione temperatura al cuore (cottura con sonda)
Core temperature setting, core probe cooking
Sélection température au cœur, cuisson avec sonde

13
Ricettario fino a 99 programmi
Recipe book up to 99 programmes
Livre de cuisine jusqu'à 99 recettes

14
Impostazione velocità ventola
Fan speed selection
Sélection vitesse turbine

15
Avviamento cottura
Cooking start/stop
Démarrage cuisson

16
Scroller di impostazione e selezione
Scroller for setting and selecting
Scroller de paramétrage et sélection

pratika ovens

forni combinati programmabili compatti

programmable compact combi steamers

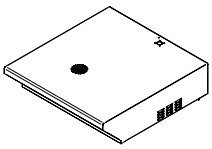
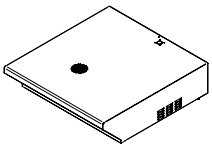
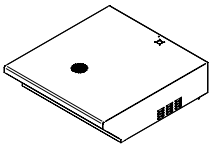
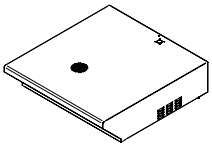
fours combi programmable compact

FDEK 0623 P 51,7x71,2x77 h cm 75 Kg 0,42 m³ **4.927 €**	Forno programmabile combinato elettrico, 6 teglie GN 2/3, gastronomia. Porta con maniglia a sinistra. Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Door with left handle Four mixte programmable électrique, 6 niveaux GN 2/3, gastronomie. Porte avec la poignée gauche		**6,4 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 2/3
FDEK 0623 P WA 51,7x71,2x77 h cm 75 Kg 0,42 m³ **5.429 €**	Forno programmabile combinato elettrico, 6 teglie GN 2/3, gastronomia. Sistema di lavaggio automatico. Porta con maniglia a sinistra. Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Automatic washing system. Door with left handle Four mixte programmable électrique, 6 niveaux GN 2/3, gastronomie. Système de lavage automatique. Porte avec la poignée gauche		**6,4 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 2/3 WASH
FDEKR 0623 P 51,7x71,2x77 h cm 75 Kg 0,42 m³ **5.362 €**	Forno programmabile combinato elettrico, 6 teglie GN 2/3, gastronomia. Porta con maniglia a destra. Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Door with right handle Four mixte programmable électrique, 6 niveaux GN 2/3, gastronomie. Porte avec la poignée droite		**6,4 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 2/3
FDEKR 0623 P WA 51,7x71,2x77 h cm 75 Kg 0,42 m³ **5.863 €**	Forno programmabile combinato elettrico, 6 teglie GN 2/3, gastronomia. Sistema di lavaggio automatico. Porta con maniglia a destra. Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Automatic washing system. Door with right handle Four mixte programmable électrique, 6 niveaux GN 2/3, gastronomie. Système de lavage automatique. Porte avec la poignée droite		**6,4 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 2/3 WASH
FDEK 061 P 51,7x89x77 h cm 90 Kg 0,51 m³ **5.415 €**	Forno programmabile combinato elettrico, 6 teglie GN 1/1, gastronomia. Porta con maniglia a sinistra. Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Door with left handle Four mixte programmable électrique, 6 niveaux GN 1/1, gastronomie. Porte avec la poignée gauche		**7,9 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 1/1
FDEK 061 P WA 51,7x89x77 h cm 90 Kg 0,51 m³ **5.916 €**	Forno programmabile combinato elettrico, 6 teglie GN 1/1, gastronomia. Sistema di lavaggio automatico. Porta con maniglia a sinistra. Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Automatic washing system. Door with left handle Four mixte programmable électrique, 6 niveaux GN 1/1, gastronomie. Système de lavage automatique. Porte avec la poignée gauche		**7,9 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 1/1 WASH
FDEKR 061 P 51,7x89x77 h cm 80 Kg 0,51 m³ **5.848 €**	Forno programmabile combinato elettrico, 6 teglie GN 1/1, gastronomia. Porta con maniglia a destra. Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Door with right handle Four mixte programmable électrique, 6 niveaux GN 1/1, gastronomie. Porte avec la poignée droite		**7,9 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 1/1
FDEKR 061 P WA 51,7x89x77 h cm 80 Kg 0,51 m³ **6.350 €**	Forno programmabile combinato elettrico, 6 teglie GN 1/1, gastronomia. Sistema di lavaggio automatico. Porta con maniglia a destra. Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Automatic washing system. Door with right handle Four mixte programmable électrique, 6 niveaux GN 1/1, gastronomie. Système de lavage automatique. Porte avec la poignée droite		**7,9 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 1** **n. 6** GN 1/1 WASH
FDEK 101 P 51,7x89x101 h cm 96 Kg 0,64 m³ **6.863 €**	Forno programmabile combinato elettrico, 10 teglie GN 1/1, gastronomia. Porta con maniglia a sinistra. Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Door with left handle Four mixte programmable électrique, 10 niveaux GN 1/1, gastronomie. Porte avec la poignée gauche		**15,6 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 2** **n. 10** GN 1/1
FDEK 101 P WA 51,7x89x101 h cm 96 Kg 0,64 m³ **7.365 €**	Forno programmabile combinato elettrico, 10 teglie GN 1/1, gastronomia. Sistema di lavaggio automatico. Porta con maniglia a sinistra. Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Automatic washing system. Door with left handle Four mixte programmable électrique, 10 niveaux GN 1/1, gastronomie. Système de lavage automatique. Porte avec la poignée gauche		**15,6 kW** *380-415V* *50-60Hz* *on request at extra price:* *220-240V 3 50-60Hz* **n. 2** **n. 10** GN 1/1 WASH

forni combinati programmabili compatti
programmable compact combi steamers
fours combi programmable compact

FDEKR 101 P 51,7x89x101 h cm 96 Kg 0,64 m³ **7.297 €**	Forno programmabile combinato elettrico, 10 teglie GN 1/1, gastronomia. Porta con maniglia a destra. Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Door with right handle Four mixte programmable électrique, 10 niveaux GN 1/1, gastronomie. Porte avec la poignée droite	**15,6 kW** *380-415V 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* **n. 2** **n. 10** GN 1/1
FDEKR 101 P WA 51,7x89x101 h cm 96 Kg 0,64 m³ **7.797 €**	Forno programmabile combinato elettrico, 10 teglie GN 1/1, gastronomia. Sistema di lavaggio automatico. Porta con maniglia a destra. Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Automatic washing system. Door with right handle Four mixte programmable électrique, 10 niveaux GN 1/1, gastronomie. Système de lavage automatique. Porte avec la poignée droite	**15,6 kW** *380-415V 50-60Hz* *on request at extra price: 220-240V 3 50-60Hz* **n. 2** **n. 10** GN 1/1 WASH

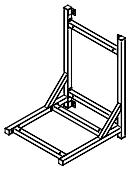
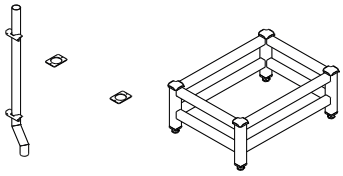
accessori per forni combinati programmabili compatti
accessories for compact programmable combi steamers
accessoires pour fours combi programmable compact

MLK HD061 52x103,5x20 h cm **1.434 €**	Cappa a condensazione per forni FDEK 061 P... e FDEK 101 P..., premontata sul forno Steam condensing hood for ovens FDEK 061 P... and FDEK 101 P..., pre-assembly on the oven Hotte à condensation pour four FDEK 061 P et FDEK 101 P..., pré-assemblé sur le four	 **0,75 kW** *220-240V 1N 50-60Hz*
MLK HD061 S 52x103,5x20 h cm **1.340 €**	Cappa a condensazione per forni FDEK 061 P... e FDEK 101 P..., versione stand alone (installazione in utenza) Steam condensing hood for ovens FDEK 061 P... and FDEK 101 P..., stand alone version (assembly on site) Hotte à condensation pour four FDEK 061 P... et FDEK 101 P..., version autonome (assemblage chez les utilisateurs)	 **0,75 kW** *220-240V 1N 50-60Hz*
MLK HD0623 52x86x30 h cm **1.421 €**	Cappa a condensazione per forni FDEK 063 P... , premontata sul forno Steam condensing hood for ovens FDEK 063 P... , pre-assembly on the oven Hotte à condensation pour four FDEK 063 P... , pré-assemblé sur le four	 **0,75 kW** *220-240V 1N 50-60Hz*
MLK HD0623 S 52x86x30 h cm **1.330 €**	Cappa a condensazione per forni FDEK 063 P... , versione stand alone (installazione in utenza) Steam condensing hood for ovens FDEK 063 P... , stand alone version (assembly on site) Hotte à condensation pour four FDEK 063 P... , version autonome (assemblage chez les utilisateurs)	 **0,75 kW** *220-240V 1N 50-60Hz*
FCL1 **164 €**	Detergente e brillantante per forni con lavaggio automatico (4 taniche da 5 kg cad.) Detergent and rinse aid for ovens with automatic washing system (4 tanks of 5 kg each) Détergent et produit de rinçage pour fours avec système de lavage automatique (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
FCLM **164 €**	Detergente forni per pulizia manuale (4 taniche da 5 kg cad.) Oven detergent for manual cleaning (4 tanks of 5 kg each) Détergent pour fours pour nettoyage manuel (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
KH2OVEN **802 €**	Kit trattamento acqua: tester durezza carbonica, testa valvola, cartuccia C1100, valvola di non ritorno, tubazione 1,5 m, riduzioni (2pz) - 3/8" interno - 3/4" esterno, flussometro. Water filter kit: water hardness test kit, filter head, C1100 filter cartridge, non-return valve, water tube 1,5 m, reducer sets (2 pcs) - 3/8" internal - 3/4" external, flowmeter Kit filtration d'eau: kit de test de dureté de l'eau, tête de filtre, cartouche filtrante C1100, soupape anti-retour, raccord 1,5 m, kit de réducteurs (2 pack) 3/8" intérieur - 3/4" extérieur, flowmeter	**kh 10°= capacity 7900 litres**

accessori per forni combinati programmabili compatti

accessories for compact programmable combi steamers

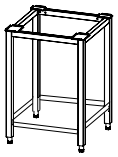
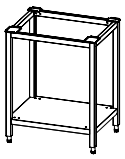
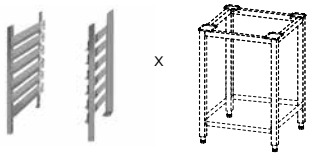
accessoires pour fours combi programmable compact

DLFM **200 €**	Doccetta fissa Fixed shower Fixation douchette	
SCML **238 €**	Sonda al cuore (da richiedere all'ordine e solo per versioni programmabili) Surcharge for core probe (to be requested at order and only for programmable ovens) Supplément pour sonde au cœur (à demander au moment de la commande et seulement pour fours programmable)	
MFK6T2/3 62x93x70 h cm 12 Kg 0,4 m³ **848 €**	Mensola a muro per forni compatti GN 2/3 Wall shelf for compact ovens GN 2/3 Étagère pour fours compact GN 2/3 étagère	
KIT SPZ MLK **587 €**	Kit per sovrapposizione forni (solo per forni multi-K 6 teglie GN 1/1) Stacking kit for ovens (only for 6-trays multi-K ovens GN 1/1) Kit de superposition pour fours (seulement pour fours multi-K GN1/1)	

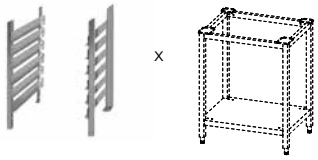
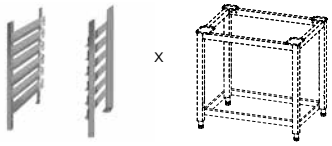
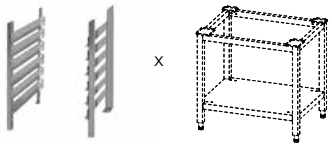
cavalletti

stand

Piètement

SFAK623T 46,5x55,4x84,5 h cm 8 Kg 0,2 m³ **541 €**	Cavalletto aperto per forni compatti a 6 teglie GN 2/3 Open stand for 6-tray GN 2/3 compact ovens Piètement ouvert, pour fours 6 niveaux GN 2/3 compact	 for mod. compact ovens 6 trays GN 2/3
SFRK623T 46,5x55,4x84,5 h cm 10 Kg 0,2 m³ **615 €**	Cavalletto con ripiano per forni compatti a 6 teglie GN 2/3 Stand with shelf for 6-tray GN 2/3 compact ovens Piètement avec étagère, pour fours 6 niveaux GN 2/3 compact	 for mod. compact ovens 6 trays GN 2/3
SFAK6T 46,5x63x84,5 h cm 9 Kg 0,3 m³ **575 €**	Cavalletto aperto per forni compatti a 6/10 teglie GN 1/1 Open stand for 6/10-tray GN 1/1 compact ovens Piètement ouvert, pour fours 6/10 niveaux GN 1/1 compact	for mod. compact ovens 6/10 trays GN 1/1
SFRK6T 46,5x63x84,5 h cm 11 Kg 0,3 m³ **648 €**	Cavalletto con ripiano per forni compatti a 6/10 teglie GN 1/1 Stand with shelf for 6/10-tray GN 1/1 compact ovens Piètement avec étagère, pour fours 6/10 niveaux GN 1/1 compact	for mod. compact ovens 6/10 trays GN 1/1
PT623TSFAK 20x20x70 h cm 5 Kg 0,02 m³ **305 €**	Porta teglie (quantità 6) per cavalletto aperto (mod. SFAK623T) Tray rack (quantity 6) for open stand (mod. SFAK623T) Porte-plaques (quantité 6) pour piètement ouvert (mod. SFAK623T)	 x

cavalletti
stand
Piètement

PT623TSFRK 20x20x70 h cm 5 Kg 0,02 m³ **305 €**	Porta teglie (quantità 6) per cavalletto con ripiano (mod. SFRK623T) Tray rack (quantity 6) for stand with shelf (mod. SFRK623T) Porte-plaques (quantité 6) pour piètement avec étagère (mod. SFRK623T)	
PT6TSFAK 18x18x70 h cm 6 Kg 0,02 m³ **338 €**	Porta teglie (quantità 6) per cavalletto aperto (mod. SFAK6T) Tray rack (quantity 6) for open stand (mod. SFAK6T) Porte-plaques (quantité 6) pour piètement ouvert (mod. SFAK6T)	
PT6TSFRK 18x18x70 h cm 6 Kg 0,02 m³ **338 €**	Porta teglie (quantità 6) per cavalletto con ripiano (mod. SFRK6T) Tray rack (quantity 6) for stand with shelf (mod. SFRK6T) Porte-plaques (quantité 6) pour piètement avec étagère (mod. SFRK6T)	

Si prega di consultare pagina 311 per accessori teglie e griglie forno
Please see page 311 for more information about trays and grids for ovens
Merci bien de vouloir consulter la page 311 de notre liste de prix pour toutes les information sur les accessoires niveaux et grilles four

proofers

lievitatori
proofers
les étuves de maintiens et fermentations

LM8T43 56x58,5x90 h cm 55 Kg 0,42 m³ **1.538 €**	Lievitatore 8 teglie dim. 433x333 mm o GN 2/3 adatto per forni function nei mod. BER e GER Proofer 8 pans dim. 433x333 mm or GN 2/3 for function ovens, mod. BER and GER Etuve de fermentation 8 niveaux dim. 433x333 mm ou GN 2/3 adapté pour fours function, mod. BER et GER		**1,5 kW** *220-240 V* *50-60 Hz* **n. 8** Per / For / Pour mod. BER443... GER423...
LM8T64 82,5x71x90 h cm 70 Kg 0,74 m³ **1.634 €**	Lievitatore 8 teglie dim. 600x400 mm o GN 1/1 adatto per forni function line nei mod. BEU, GEU e BERU 4 e 6 teglie e per forni pratika mod. 5 teglie Proofer 8 pans dim. 600x400 mm or GN1/1 for 4 and 6 level function line ovens (BEU GEU and BERU models) and 5 level pratika ovens Etuve de fermentation 8 niveaux dim. 600x400 mm ou GN1/1 pour fours function mod. BEU, GEU et BERU 4 et 6 niveaux; ainsi que fours pratika mod. 5 niveaux		**2 kW** *220-240 V* *50-60 Hz* **n. 8** Per / For / Pour mod. BERU464... BEU464... BEU664... FCG051 FCE051... FDG051 FDE051...
LM12T64 99,5x79,5x70 h cm 73 Kg 0,79 m³ **1.784 €**	Lievitatore 6+6 teglie (disposte su 2 colonne) dim. 600x400 mm o GN 1/1 per forni function mod. BEU1064 e GEU1011 o per forni pratika a 10 teglie Proofer 6+6 pans (two stacks) dim. 600x400 mm or GN 1/1 for models BEU1064 and GEU1011 of function or the 10 level models of pratika Etuve de fermentation 6+6 niveaux (disposés en 2 colonnes) dim. 600x400 mm ou GN 1/1 pour fours function modèles BEU1064 et GEU1011; fours pratika modèles 10 niveaux		**2 kW** *220-240 V* *50-60 Hz* **n. 12** Per / For / Pour mod. BEU1064 GEU1011 FCG101 FCE101... FDG101 FDE101...
LM16T64 99,5x79,5x80 h cm 78 Kg 0,87 m³ **1.875 €**	Lievitatore 8+8 teglie (disposte su 2 colonne) dim. 600x400 mm o GN 1/1 adatto per forni function mod. BEU1064 e GEU1011 e per forni pratika a 10 teglie Proofer 8+8 pans (two stacks) dim. 600x400 mm or GN 1/1 for models BEU1064 and GEU1011 of function or the 10 level models of pratika Etuve de fermentation 8+8 niveaux (disposés en 2 colonnes) dim. 600x400 mm ou GN 1/1 pour fours function modèles BEU1064 et GEU1011; fours pratika modèles 10 niveaux		**2 kW** *220-240 V* *50-60 Hz* **n. 16** Per / For / Pour mod. BEU1064 GEU1011 FCG101 FCE101... FDG101 FDE101...

Si prega di consultare pagina 311 per accessori teglie e griglie forno
Please see page 311 for more information about trays and grids for ovens
Merci bien de vouloir consulter la page 311 de notre liste de prix pour toutes les information sur les accessoires niveaux et grilles four

modular ovens
emotion

modular
13:00
13/10/2016
HOME
PRERISCALDO
MANUALE
RICETTARIO
MULTILIVELLO
LAVAGGIO
BEST CHEF

modular ovens
emotion

forni combinati programmabili con touch screen
programmable combi ovens with touch screen
fours combi programmables avec écran tactile

Forno combinato elettrico con display **touch screen** capacitivo
Disponibile nelle versioni **6, 10 e 20 teglie GN1/1**, con vapore a iniezione **diretta** o con **boiler** elettrico
Camera di cottura in acciaio inox con angoli arrotondati
Ventola a **6 velocità**, in modalità convezione e semi-statico
Sonda **multipunto** in dotazione con 3 punti di rilevamento
Ricettario Modular Chef in dotazione
Possibilità di memorizzare **ricette personalizzate in sequenza automatica** (fino a 16 fasi di cottura per ricetta)
Disponibilità di **cottura multi-livello**
Eccellente **uniformità** di cottura e ottimi valori di calo peso
Tre modalità di cottura: convezione (30°C-299°C), vapore (30°C-130°C) e misto vapore + convezione (30°C-299°C)
Gestione umidità tramite tecnologia HTS (Humidity Tuning System)

Combi electric oven with **capacitive touch screen** display
Available from **6, 10 and 20 grids GN1/1**, **direct** steam injection or electric **boiler** steam injection
Cooking chamber in stainless steel with rounded edges
6-speed fan for convection mode or semi-static mode
Equipped with **multipoint** probe, with 3 rilevation points
Equipped with **Modular Chef recipes book**
Multi-level cooking available
Possibility to store **personalized recipes in automatic sequence** (up to 16 cooking steps for each recipe)
Excellent cooking **uniformity** and good weight reduction.
Three cooking modes: convection (30°C-299°C), steam (30°C-130°C) and mixed convection + steam (30°C-299°C)
Automatic management of humidity by HTS (Humidity Tuning System) technology

Four combi électrique avec **écran tactile sensitif**
Disponible de **6, 10 et 20 niveaux GN 1/1**, version à **injection directe** ou avec électrique **chaudière**
Chambre de cuisson en acier inoxydable avec coins arrondis
Sonde **multipoint** en dotation, avec points de détection
Turbine de ventilation à **6 vitesses**, pour mode à convection ou semi-stant
Livre de recette Modular Chef fourni en dotation
Cuisson multi-niveaux disponible
Possibilité de stocker des **recettes personnalisées en séquence automatique**
(jusqu'à 16 cycles par chacune recette)
Excellente **uniformité** de cuisson et reduction minimale de la perte de poids après cuisson
Trois modes de cuisson: convection (30 ° C - 299 ° C), vapeur (30 ° C-130 ° C) et mixte (30 ° C-299 ° C)
Gestion automatique de l'humidité a travers HTS (Humidity Tuning System)

forni combinati programmabili con touch screen
programmable combi ovens with touch screen
fours combi programmables avec écran tactile

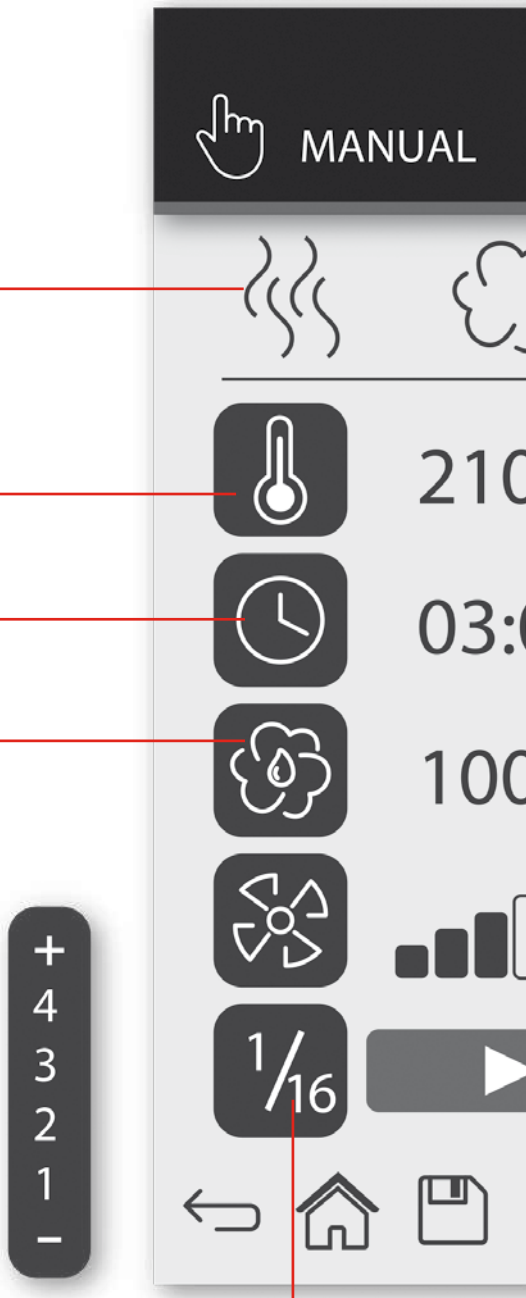
EM E6/11-D
EM E6/11-B
EM E10/11-D
EM E10/11-B
EM E20/11-D
EM E20/11-B

selezione del metodo di cottura
cooking mode selection
sélection de mode de cuisson

funzione di preriscaldo
preheat function
fonction de préchauffage

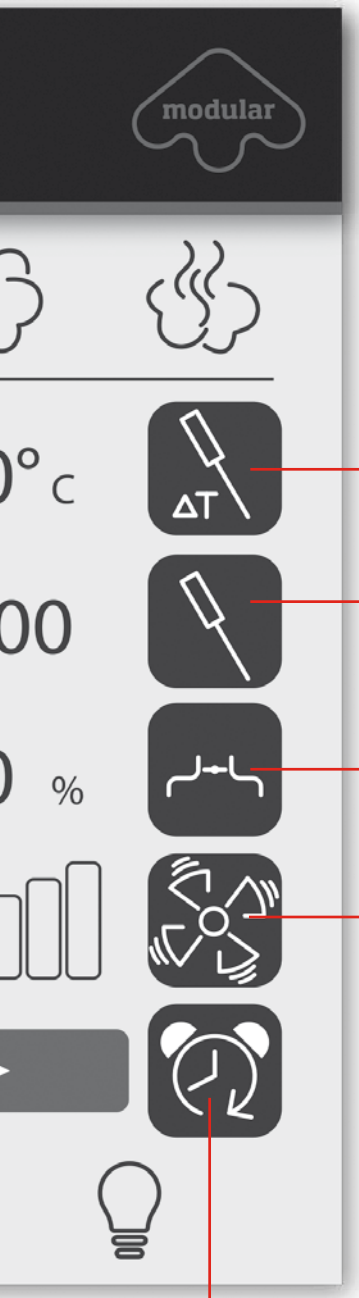
impostazione del tempo di cottura
cooking time setting
réglage du temps de cuisson

impostazione della percentuale di umidità
humidity percentage setting
réglage du pourcentage d'humidité



16

fino a 16 fasi di cottura
up to 16 cooking phases
jusqu'à 16 phases de cuisson

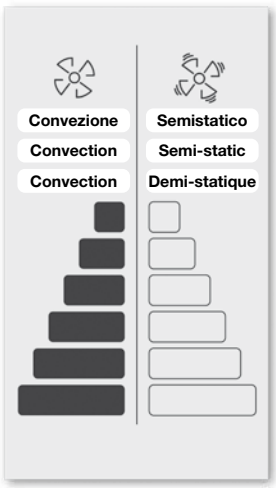


cottura Δ T
Δ T cooking
cuisson delta T

cottura con sonda
core probe cooking
cuisson avec sonde

sfiato aperto / chiuso
open/closed vent
évent ouvert / fermé

impostazione della ventilazione
ventilation setting
réglage de ventilation



avvio programmato
programmed start
démarrage prévu

emotion ovens

forni combi programmabili con touch screen

programmable combi ovens with touch screen

fours combi programmable avec écran tactil

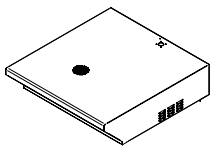
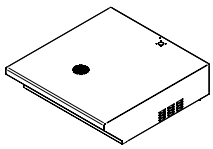
EM E6/11-D 90x87x89,4 h cm 141 Kg 0,957 m³ **8.104 €**	Forno elettrico programmabile con touch screen capacitivo, 6 teglie GN 1/1, vapore a iniezione diretta Electric programmable oven with capacitive touch screen, 6 trays GN 1/1, direct injection steam Four électrique programmable avec écran tactil sensitif, 6 niveaux GN 1/1, vapeur à injection directe		**11,6 kW** *380-415V 3N 50-60Hz* direct steam injection **n. 6** GN 1/1
EM E6/11-B 90x87x89,4 h cm 145 Kg 0,957 m³ **9.669 €**	Forno elettrico programmabile con touch screen capacitivo, 6 teglie GN 1/1, iniezione vapore tramite boiler Electric programmable oven with capacitive touch screen, 6 trays GN 1/1, boiler injection Four électrique programmable avec écran tactil sensitif, 6 niveaux GN 1/1, vapeur à injection avec chaudière		**14,1 kW** *380-415V 3N 50-60Hz* injection with boiler **n. 6** GN 1/1
EM E10/11-D 90x87x117,4 h cm 165,6 Kg 1,204 m³ **10.111 €**	Forno elettrico programmabile con touch screen capacitivo, 10 teglie GN 1/1, vapore a iniezione diretta Electric programmable oven with capacitive touch screen, 10 trays GN 1/1, direct injection steam Four électrique programmable avec écran tactil sensitif, 10 niveaux GN 1/1, vapeur à injection directe		**16,7 kW** *380-415V 3N 50-60Hz* direct steam injection **n. 10** GN 1/1
EM E10/11-B 90x87x117,4 h cm 170 Kg 1,204 m³ **11.839 €**	Forno elettrico programmabile con touch screen capacitivo, 10 teglie GN 1/1, iniezione vapore tramite boiler Electric programmable oven with capacitive touch screen, 10 trays GN 1/1, boiler injection Four électrique programmable avec écran tactil sensitif, 10 niveaux GN 1/1, vapeur à injection avec chaudière		**19,2 kW** *380-415V 3N 50-60Hz* injection with boiler **n. 10** GN 1/1
EM E20/11-D 96x96x195 h cm 340 Kg 2,202 m³ **19.082 €**	Forno elettrico programmabile con touch screen capacitivo, 20 teglie GN 1/1, vapore a iniezione diretta, con carrello incluso Electric programmable oven with capacitive touch screen, 20 trays GN 1/1, direct injection steam, with included cart Four électrique programmable avec écran tactil sensitif, 20 niveaux GN 1/1, vapeur à injection directe, avec chariot inclus		**33 kW** *380-415V 3N 50-60Hz* direct steam injection **n. 20** GN 1/1
EM E20/11-B 96x96x195 h cm 340 Kg 2,202 m³ **21.311 €**	Forno elettrico programmabile con touch screen capacitivo, 20 teglie GN 1/1, iniezione vapore tramite boiler, con carrello incluso Electric programmable oven with capacitive touch screen, 20 trays GN 1/1, boiler injection, with included cart Four électrique programmable avec écran tactil sensitif, 20 niveaux GN 1/1, vapeur à injection avec chaudière, avec chariot inclus		**39 kW** *380-415V 3N 50-60Hz* injection with boiler **n. 20** GN 1/1

In dotazione per tutti i modelli: lavaggio automatico, sonda multipunto, porta sonda, 1 griglia GN 1/1 e doccetta estraibile (con rubinetto di sicurezza).
Included in all models: automatic washing system, multipoint core probe, probe holder, 1 GN 1/1 grid and extractable shower (with safety tap).
En dotation pour tout les modéles: système de lavage automatique, sonde multipoint, kit de support de sonde, 1 grille GN 1/1 *et douchette rétractable*

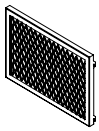
accessori

accessories

accessoires

EM HD1011 90x96x28 h cm **1.781 €**	Cappa a condensazione per forni EM E-10/11... e EM E-6/11..., pre-montata sul forno Steam condensing hood for ovens EM E-10/11... and EM E-6/11..., pre-assembly on the oven Hotte à condesation pour four EM E-10/11... et EM E-6/11..., pré-assemblé sur le four		**0,75 kW** *220-240V 1N 50-60Hz*
EM HD1011 S 90x96x28 h cm **1.688 €**	Cappa a condensazione per forni EM E-10/11... e EM E-6/11..., versione stand alone (installazione in utenza) Steam condensing hood for ovens EM E-10/11... and EM E-6/11..., stand alone version (assembly on site) Hotte à condesation pour four EM E-10/11... et EM E-6/11..., version autonome (assemblage chez les utilisateurs)		**0,75 kW** *220-240V 1N 50-60Hz*
EM ESK610 **974 €**	Kit per sovrapposizione forni (10+6 o 6+6) Stacking kit for ovens (10+6 or 6+6) Kit de superposition pour fours (10+6 ou 6+6)		

accessori
accessories
accessoires

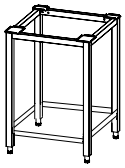
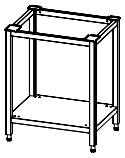
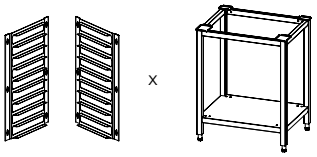
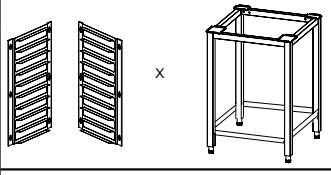
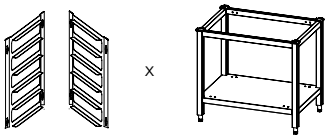
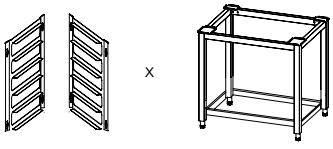
EM TR20GN1 75x62x177 h cm 47 Kg 0,82 m³ **2.022 €**	Carrello con kit porta teglie per forni Emotion 20 teglie Cart with tray rack kit suitable for 20-tray-Emotion ovens Charlot avec kit echelle adapté pour fours Emotion 20 niveaux	
FCL1 **164 €**	Detergente e brillantante per forni con lavaggio automatico (4 taniche da 5 kg cad.) Detergent and rinse aid for ovens with automatic washing system (4 tanks of 5 kg each) Détergent et produit de rinçage pour fours avec système de lavage automatique (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
FKAL **119 €**	Decalcificante per boiler, solo per EM E .../11-B (4 taniche da 5 kg cad.) Decalcifier for boiler, only for EM E .../11-B (4 tanks of 5 kg each) Détartrant pour chaudière, seulement pour EM E .../11-B (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
FCLM **164 €**	Detergente forni per pulizia manuale (4 taniche da 5 kg cad.) Oven detergent for manual cleaning (4 tanks of 5 kg each) Détergent pour fours pour nettoyage manuel (4 réservoires de 5 kg chacune)	**4 x 5 Kg each**
KH2OVEN **802 €**	Kit trattamento acqua: tester durezza carbonica, testa valvola, cartuccia C1100, valvola di non ritorno, tubazione 1,5 m, riduzioni (2pz) - 3/8" interno - 3/4" esterno, flussometro. Water filter kit: water hardness test kit, filter head, C1100 filter cartridge, non-return valve, water tube 1,5 m, reducer sets (2 pcs) - 3/8" internal - 3/4" external, flowmeter Kit filtration d'eau: kit de test de dureté de l'eau, tête de filtre, cartouche filtrante C1100, soupape anti-retour, raccord 1,5 m, kit de réducteurs (2 pack) 3/8" intérieur - 3/4" extérieur, flowmeter	**kh 10°= capacity 7900 litres**
EM KFG **204 €**	Filtro grassi per forni 6-10-20 teglie Fat filter for 6-10-20-oven Filtre graisse pour four 6-10-20 niveaux	 2 pezzi per forno 20 teglie 2 x 20-tray-oven
SV **213 €**	Sonda monopunto per cotture sottovuoto da 3 mm Ø One-point core probe for vacuum cooking, 3 mm Ø Sonde à un point pur sous vide, 3 mm Ø	
633 €	Supplemento per porta con maniglia a sinistra (da richiedere all'ordine). Solo per forni 6-10 teglie Surcharge for door with left handle (to be requested at order). Only for ovens 6-10 trays Supplément pour porte avec la poignée gauche (à demander au moment de la commande). Seulement pour forneaux 6-10 niveaux	
55 €	Supplemento per apertura porta con doppio step Surcharge for opening door with double step Supplément pour ouverture porte du four avec double étape	

emotion ovens

cavalletti

stand

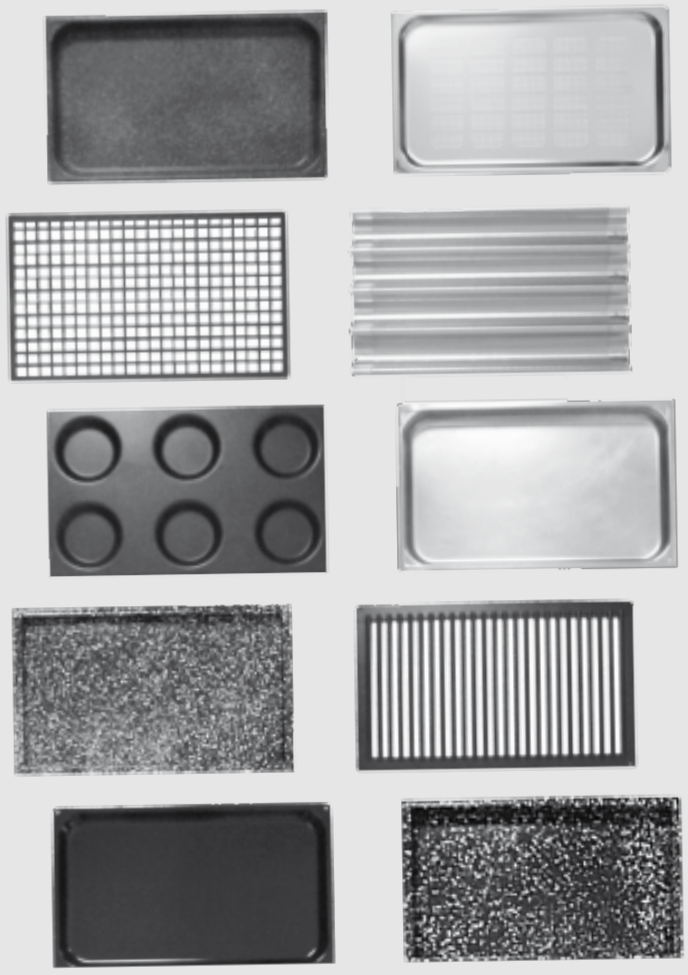
Piètement

EM SFA611 81,5x66x85 h cm 12,5 Kg 0,32 m³ **642 €**	Cavalletto aperto, adatto per forni Emotion 6 teglie Open stand, suitable for 6-tray-Emotion ovens Piètement ouvert, adapté pour fours Emotion 6 niveaux	
EM SFR611 81,5x66x85 h cm 13 Kg 0,4 m³ **648 €**	Cavalletto con ripiano, adatto per forni Emotion 6 teglie Stand with shelf, suitable for 6-tray-Emotion ovens Piètement avec étagère, adapté pour fours Emotion 6 niveaux	
EM SFA1011 81,5x66x70 h cm 11 Kg 0,32 m³ **567 €**	Cavalletto aperto, adatto per forni Emotion 10 teglie Open stand, suitable for 10-tray-Emotion ovens Piètement ouvert, adapté pour fours Emotion 10 niveaux	
EM SFR1011 81,5x66x70 h cm 11,5 Kg 0,4 m³ **575 €**	Cavalletto con ripiano, adatto per forni Emotion 10 teglie Stand with shelf, suitable for 10-tray-Emotion ovens Piètement avec étagère, adapté pour fours Emotion 10 niveaux	
EM PTSFR611 **373 €**	Kit portateglie adatto per cavalletto con ripiano (modello EM SFR611) Tray rack kit suitable for stand with shelf (mod. EM SFR611) Kit echelle adapté pour piètement avec étagère (mod. EM SFR611)	
EM PTSFA611 **373 €**	Kit portateglie adatto per cavalletto aperto (modello EM SFA611) Tray rack kit suitable for open stand (mod. EM SFA611) Kit echelle adapté pour piètement ouvert (mod. EM SFA611)	
EM PTSFR1011 **253 €**	Kit portateglie adatto per cavalletto con ripiano (modello EM SFR1011) Tray rack kit suitable for stand with shelf (mod. EM SFR1011) Kit echelle adapté pour piètement avec étagère (mod. EM SFR1011)	
EM PTSFA1011 **253 €**	Kit portateglie adatto per cavalletto aperto (modello EM SFA1011) Tray rack kit suitable for open stand (mod. EM SFA1011) Kit echelle adapté pour piètement ouvert (mod. EM SFA1011)	

Si prega di consultare pagina 311 per accessori teglie e griglie forno
Please see page 311 for more information about trays and grids for ovens
Merci bien de vouloir consulter la page 311 de notre liste de prix pour toutes les information sur les accessoires niveaux et grilles four

trays and grids

for all our ovens



Teglie per tutte le cotture: fritti, frittatine, baguette ecc di diverse dimensioni e materiali.

Trays for all types of cooking: for fried foods, for omelettes, for baguettes, in all sizes and in the best materials

Plateaux pour toutes les typologie des cuisines : pour les plats frits, pour les omelettes, pour les baguettes, de toutes les dimensions possibles et dans les meilleurs

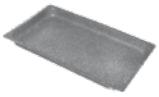
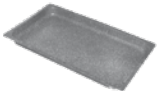
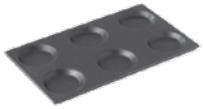
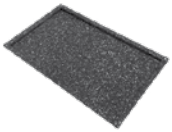
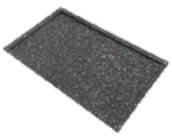
- **teglie marmorizzate per panetteria**
  marbled trays for bakery
  plats marbrés pour la boulangerie
- **griglie per polli 8 unità**
  8-units chicken grids
  grill à poulet pour 8 unités
- **teglia per frittatine**
  tray for omelette
  pan pour omelettes

e molte altre teglie
and many other trays
beaucoup d'autres plateaux

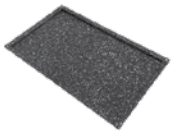
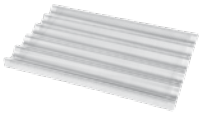
teglie e griglie

trays & grids

plaques et panier

GR 64 60x40 cm **73 €**	Griglia per forno pasticceria 600x400 mm Grid pastry oven 600x400 mm Grille four pâtisserie 600x400 mm	
GR 43 43,3x33,3 cm **52 €**	Griglia per forno pasticceria 433x333 mm Grid pastry oven 433x333 mm Grille four pâtisserie 433x333 mm	
GR 11 GN 1/1 **63 €**	Griglia per forno gastronomia GN 1/1 Grid gastronomy oven GN 1/1 Grille gastronomie GN 1/1	
GR 23 GN 2/3 cm **52 €**	Griglia per forno gastronomia GN 2/3 Grid gastronomy oven GN 2/3 Grille gastronomie GN 2/3	
TP GN 1/1 H20 **30 €**	Teglia marmorizzata per panetteria e pasticceria (pizza, biscotti, bigné, ecc.) Marbled tray for bakery and gastronomy (pizza, cookies, cupcakes, etc ...) Plaque marbré pour boulangerie et pâtisserie (pizza, biscuits, cupcakes, etc...)	
TP GN 1/1 H40 **31 €**	Teglia marmorizzata per panetteria e pasticceria (pizza, biscotti, bigné, ecc.) Marbled tray for bakery and gastronomy (pizza, cookies, cupcakes, etc ...) Plaque marbré pour boulangerie et pâtisserie (pizza, biscuits, cupcakes, etc...)	
TP GN 1/1 H65 **32 €**	Teglia marmorizzata per panetteria e pasticceria (pizza, biscotti, bigné, ecc.) Marbled tray for bakery and gastronomy (pizza, cookies, cupcakes, etc ...) Plaque marbré pour boulangerie et pâtisserie (pizza, biscuits, cupcakes, etc...)	
TF GN 1/1 **126 €**	Teglia in alluminio per frittatine, uovo all'occhio di bue, pizzette ecc. Aluminum tray for eggs, omelette, small pizza etc. Plaque en aluminium pour petites omelettes, oeuf fris, petites pizzas etc..	
TSP GN 1/1 H20 **78 €**	Teglia smaltata AISI rivestimento granitico per gastronomia Enamelled AISI tray, with granite coating, for gastronomy Plaque émaillé AISI avec revêtement en granit, pour la gastronomie	
TSP GN 1/1 H40 **88 €**	Teglia smaltata AISI rivestimento granitico per gastronomia Enamelled AISI tray, with granite coating, for gastronomy Plaque émaillé AISI avec revêtement en granit, pour la gastronomie	

teglie e griglie
trays & grids
plaques et panier

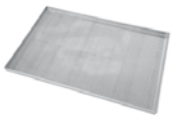
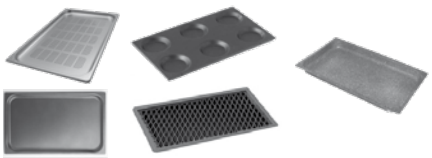
TSP GN 1/1 H65	Teglia smaltata AISI rivestimento granitico per gastronomia	
	Enamelled AISI tray, with granite coating, for gastronomy	
95 €	Plaque émaillé AISI avec revêtement en granit, pour la gastronomie	
GF GN 1/1 H20	Teglia forata AISI per cotture a vapore, sottovuoto o vaso cotture	
	Perforated perforated pan, AISI 304, for steam cooking, vacuum or cooking pot method	
35 €	Plaque perforée, AISI 304, pour cuisson à la vapeur, vide ou récipient de cuisson	
GF GN 1/1 H40	Teglia forata AISI per cotture a vapore, sottovuoto o vaso cotture	
	Perforated perforated pan, AISI 304, for steam cooking, vacuum or cooking pot method	
38 €	Plaque perforée, AISI 304, pour cuisson à la vapeur, vide ou récipient de cuisson	
GF GN 1/1 H65	Teglia forata AISI per cotture a vapore, sottovuoto o vaso cotture	
	Perforated tray, AISI 304, for steam cooking, vacuum or cooking pot method	
44 €	Plaque perforée, AISI 304, pour cuisson à la vapeur, vide ou récipient de cuisson	
TV GN 1/1	Griglia forata per cottura di carne, pollame e pesce	**best choice for grilling**
	Perforated grilling tray for cooking meat, poultry and fish	
263 €	Plaque perforée pour poisson et viande	
TB GN 1/1 4P	Teglia per baguette a 4 posizioni	
	Tray for baguette, 4 positions	
101 €	Plaque pour baguette à 4 positions	
TFR GN 1/1	Teglia forata inox per frittura	
	Perforated inox grid for frying	
127 €	Plaque perforée en acier inox pour la friture	
TSGR GN 1/1	Teglia in alluminio silverston per pesce e verdure	
	Aluminium silverston tray for grilling fish, meat and vegetables	
281 €	Plaque en aluminium silverston pour poisson, viande et légumes grillés	
TAS GN 1/1 H20	Teglia in alluminio e teflon per gastronomia e pasticceria (risotti, crostate ecc)	
	Aluminium and teflon grid for gastronomy and bakery (rice, tarts, pies etc..)	
57 €	Plaque en aluminium et téflon pour gastronomie et pâtisserie (risotto, tartes, etc.)	
TAS GN 1/1 H40	Teglia in alluminio e teflon per gastronomia e pasticceria (risotti, crostate ecc)	
	Aluminium and teflon grid for gastronomy and bakery (rice, tarts, pies etc..)	
62 €	Plaque en aluminium et téflon pour gastronomie et pâtisserie (risotto, tartes, etc.)	

trays and grids - oven

teglie e griglie

trays & grids

plaques et panier

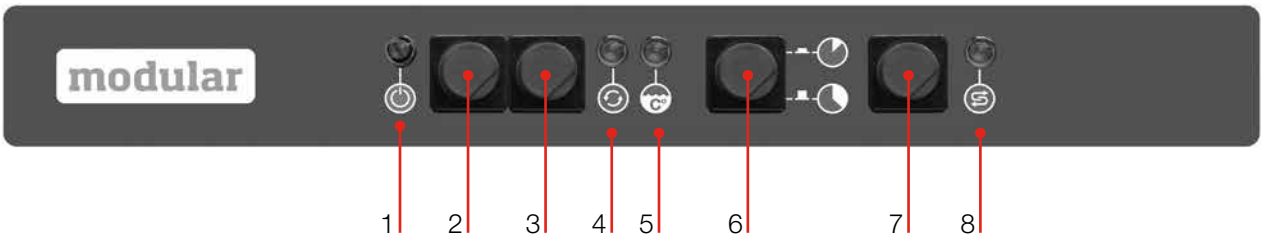
TAS GN 1/1 H65	Teglia in alluminio e teflon per gastronomia e pasticceria (risotti, crostate ecc)	
	Aluminium and teflon grid for gastronomy and bakery (rice, tarts, pies etc..)	
71 €	Plaque en aluminium et téflon pour gastronomie et pâtisserie (risotto, tartes, etc.)	
TMA GN1/1	Teglia microforata antiaderente	
	Non-stick micro-perforated tray	
94 €	Plaque micro-perforé antiadhésif	
TI GN 1/1 H20	Teglia acciaio inox AISI 304	
	Stainless steel AISI 304 tray	
31 €	Plaque en acier inox AISI 304	
TI GN 1/1 H40	Teglia acciaio inox AISI 304	
	Stainless steel AISI 304 tray	
35 €	Plaque en acier inox AISI 304	
GR GN1/1 P8	Griglia polli, 8 pezzi	
	Chicken grid, 8 pieces	
124 €	Grille spécial poulet (8 pièces)	
TSI GN1/1 H20	Teglia smaltata in acciaio inox AISI 304 GN1/1 H20	
	Enamelled AISI 304 tray GN1/1 H20	
25 €	Plaque émaillé AISI 304 GN1/1 H20	
TSI GN1/1 H40	Teglia smaltata in acciaio inox AISI 304 GN1/1 H40	
	Enamelled AISI 304 tray GN1/1 H40	
28 €	Plaque émaillé AISI 304 GN1/1 H40	
TAM 60402	Teglia in alluminio microforato 600x400	
	Micro-perforated alluminum tray 600x400	
58 €	Plaque micro-perforé en aluminium 600x400	
KTF	Starter kit teglie forno (5 teglie: 1xTP GN1/1 H20; 1xTF GN1/1; 1xGF GN1/1 H40; 1xTV GN1/1; 1xTAS GN 1/1 H40)	
	Starter kit oven trays (5 trays: 1xTP GN1/1 H20; 1xTF GN1/1; 1xGF GN1/1 H40; 1xTV GN1/1; 1xTAS GN 1/1 H40)	
451 €	Starter kit plaque forneaux (5 plaque: 1xTP GN1/1 H20; 1xTF GN1/1; 1xGF GN1/1 H40; 1xTV GN1/1; 1xTAS GN 1/1 H40)	

modular
dishwashing
-
price list
-
function
pratika

modular
function dishwashing

modular
function dishwashing

PANNELLO DI CONTROLLO ANALOGICO 2 programmi
ANALOGIC CONTROL PANEL 2 programs
TABLEAU DE CONTRÔLE MÉCANIQUE 2 programmes



PANNELLO DI CONTROLLO ANALOGICO

1) Lampada macchina accesa
2) Interruttore On / Off
3) Avvio ciclo lavaggio / Avvio scarico (per modelli con pompa scarico)
4) Lampada ciclo lavaggio in funzione / scarico
5) Lampada macchina in temperatura
6) Selezione ciclo
7) Avvio rigenerazione (solo per modelli dotati di addolcitore)
8) Lampada avviso rigenerazione / rigenerazione in corso

ANALOGIC CONTROL PANEL

1) On / Off led
2) On / Off switch
3) Washing cycle start button / Drain cycle start button (for models with drain pump)
4) Washing cycle led / drain cycle led
5) Dishwasher machine temperature led
6) Cycle selector
7) Water softener cycle start button (only for models with water softener)
8) Water softener led / water softening in progress

TABLEAU DE CONTRÔLE MÉCANIQUE

1) Voyant machine allumée
2) Touche On / Off
3) Actionnement cycle de lavage / Actionnement vidange (pour modèles avec pompe de vidange)
4) Voyant cycle de lavage en fonction / vidange
5) Voyant machine en température
6) Sélection cycle
7) Actionnement adoucisseur (seulement pour modelés avec adoucisseur)
8) Avis régénération/ régénération en cours

FU GWD 35

modelli a doppia parete / double skin models / modeles a double paroi

lavatazzine - lavabicchieri analogica, 2 programmi

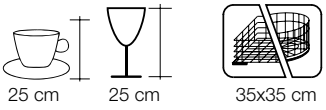
cup-glasswasher analogic model, 2 programs

lave tasses - lave verres commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca saldata con bordi arrotondati • Costruzione doppia parete senza isolamento • Porta doppia parete non isolata• Gruppo aspirazione/scarico integrato con filtro in acciaio Inox Aisi 304 • Giranti di lavaggio e risciacquo in acciaio inox con ugelli in acciaio inox • Dosatore brillantante incorporato • Termostop • Boiler a pressione • Dosatore detersivo e pompa scarico disponibili in kit da ordinare separatamente • 2 cicli di lavaggio (20/30 cesti/h)

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Welded tank with rounded edges • Double skin structure without insulation • Double skin door without insulation • Integrated suction /discharge circuit for total draining with Aisi 304 stainless steel filter • Aisi 304 stainless steel washing/rinsing arms with stainless steel nozzles • Built-in rinse aid dispenser • Thermostop • Pressure boiler • Detergent dispenser and drain pump as an option available in kit to be ordered separately • 2 washing programs (20/30 racks/h)

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage soudé, à angles arrondis • Structure à double paroi sans isolation • Porte à double paroi non isolée • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox Aisi 304 • Bras de lavage et rincer en acier Inox avec des buses en acier Inox • Doseur produit de rinçage intégré • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option disponible en kit à commander séparément • 2 cycles de lavage (20/30 casiers/h)

FU GWD 35 41x50x66 h cm 44 Kg 0,21 m³ **1.498 €**	 25 cm 25 cm 35x35 cm		3,2 kW *220-240V 1N 50Hz**

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

en option

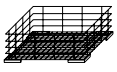
L/DD **141 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/PS **152 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW

dotazione

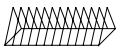
included accessories

équipment inclus

1 cesto per bicchieri
1 rack for glasses
1 panier à verres



Inserto piattini
Saucers insert
Support soucoupes



Inserto posate
Cutlery insert
Godet à couverts

FU GWD 42

modelli a doppia parete / double skin models / modeles a double paroi

lavatazzine - lavabicchieri analogiche, 2 programmi

cup-glasswasher analogic models, 2 programs

lave tasses - lave verres commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca saldata con bordi arrotondati • Costruzione doppia parete senza isolamento • Porta doppia parete non isolata • Gruppo aspirazione/scarico integrato con filtro in acciaio Inox Aisi 304 • Giranti di lavaggio e risciacquo in acciaio inox con ugelli in acciaio inox • Dosatore brillantante incorporato • Termostop • Boiler a pressione •Dosatore detersivo e pompa scarico disponibili in kit da ordinare separatamente • 2 cicli di lavaggio (20/30 cesti/h)

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Welded tank with rounded edges • Double skin structure without insulation • Double skin door without insulation • Integrated suction /discharge circuit for total draining with Aisi 304 stainless steel filter • Aisi 304 stainless steel washing/rinsing arms with stainless steel nozzles • Built-in rinse aid dispenser • Thermostop • Pressure boiler • Detergent dispenser and drain pump as an option available in kit to be ordered separately • 2 washing programs (20/30 racks/h)

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage soudé, à angles arrondis • Structure à double paroi sans isolation • Porte à double paroi non isolée • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox Aisi 304 • Bras de lavage et rincer en acier Inox avec des buses en acier Inox • Doseur produit de rinçage intégré • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option disponible en kit à commander séparément • 2 cycles de lavage (20/30 casiers/h)

FU GWD 42 46x55x70 h cm 43 Kg 0,28 m³ **1.627 €**	 28 cm 28 cm 40x40 cm		3,2 kW *220-240V 1N 50Hz**

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

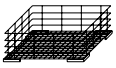
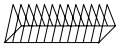
en option

L/DD	Dosatore detergente
	Detergent dispenser
147 €	Doseur détergent
L/PR	Pompa ausiliaria risciacquo 0,33 kW
	Rinse-booster pump 0,33 kW
247 €	Pompe auxiliaire rinçage 0,33 kW
L/PS	Pompa scarico 0,025 kW
	Drain pump 0,025 kW
159 €	Pompe de vidange 0,025 kW

dotazione

included accessories

équipment inclus

1 cesto per bicchieri 1 rack for glasses 1 panier à verres		Inserto piattini Saucers insert Support soucoupes	 Inserto posate Cutlery insert Godet à couverts

FU DWD 50-2 - FU DWD 50-3

modelli a doppia parete / double skin models / modeles a double paroi

lavapiatti analogiche, 2 programmi

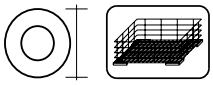
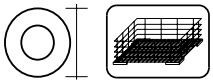
dishwasher analogic models, 2 programs

lave vaisselle commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca saldata con bordi arrotondati • Costruzione doppia parete senza isolamento • Porta doppia parete non isolata • Gruppo aspirazione/scarico integrato con filtro in acciaio Inox Aisi 304 • Giranti di lavaggio e risciacquo in acciaio inox con ugelli in acciaio inox • Dosatore brillantante incorporato • Termostop • Boiler a pressione •Dosatore detersivo e pompa scarico disponibili in kit da ordinare separatamente • 2 cicli di lavaggio (20/30 cesti/h) • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Welded tank with rounded edges • Double skin structure without insulation • Double skin door without insulation • Integrated suction /discharge circuit for total draining with Aisi 304 stainless steel filter • Aisi 304 stainless steel washing/rinsing arms with stainless steel nozzles • Built-in rinse aid dispenser • Thermostop • Pressure boiler • Detergent dispenser and drain pump as an option available in kit to be ordered separately • 2 washing programs (20/30 racks/h) • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage soudé, à angles arrondis • Structure à double paroi sans isolation • Porte à double paroi non isolée • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox Aisi 304 • Bras de lavage et rincer en acier Inox avec des buses en acier Inox • Doseur produit de rinçage intégré • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option disponible en kit à commander séparément • 2 cycles de lavage (20/30 casiers/h) • Témperature de l'eau à l'arrivée ≥ 50°C

FU DWD 50-2 60x63,5x82 h cm 63 Kg 0,43 m³ **2.050 €**	 Ø 34 cm 50x50 cm		3,35 kW *220-240V 1N 50Hz**
FU DWD 50-3 60x63,5x82 h cm 63 Kg 0,43 m³ **2.207 €**	 Ø 34 cm 50x50 cm		4,85 kW *380-415V 3N 50Hz**

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

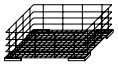
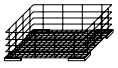
en option

L/DD **147 €**	Dosatore detergente Detergent dispenser Doseur détergent	**L/PS** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW		

dotazione

included accessories

équipment inclus

Cesto per bicchieri Rack for glasses Panier à verres		Inserto posate Cutlery insert Godet à couverts		Cesto per piatti Rack for plates Panier à assiettes	

FU HT 50-3

modelli mono parete / single skin models / modeles a simple paroi

capottina analogica, 2 programmi

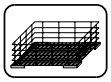
hood type analogic model, 2 programs

lave vaisselle à capot commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca saldata con bordi arrotondati • Gruppo aspirazione/ scarico integrato con filtro in acciaio Inox Aisi 304 • Giranti di lavaggio e risciacquo in acciaio inox con ugelli in acciaio inox • Dosatore brillantante incorporato • Termostop • Boiler a pressione •Dosatore detersivo e pompa scarico disponibili in kit da ordinare separatamente • 2 cicli di lavaggio (30/60 cesti/h) • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Welded tank with rounded edges • Integrated suction /discharge circuit for total draining with Aisi 304 stainless steel filter • Aisi 304 stainless steel washing/rinsing arms with stainless steel nozzles • Built-in rinse aid dispenser • Thermostop • Pressure boiler • Detergent dispenser and drain pump as an option available in kit to be ordered separately • 2 washing programs (30/60 racks/h) • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage soudé, à angles arrondis • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox Aisi 304 • Bras de lavage et rincer en acier Inox avec des buses en acier Inox • Doseur produit de rinçage intégré • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option disponible en kit à commander séparément • 2 cycles de lavage (30/60 casiers/h) • Température de l'eau à l'arrivée ≥ 50°C

FU HT 50-3 63,5x71,7x140,5 h cm (72x90,7x187,5 h cm) 140 Kg 0,96 m³ **4.155 €**	 Ø 42 cm	 50x50 cm	 6,65 kW *380-415V 3N 50Hz**

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

Versione 3,65 kW 220-240V 1N disponibile su richiesta / Version 3,65 kW 220-240V 1N available on request / Version 3,65 kW 220-240V 1N disponible sur demande - 3.687 €

optional

optional

en option

L/DD **147 €**	Dosatore detergente Detergent dispenser Doseur détergent	**L/PS HT** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW		

dotazione

included accessories

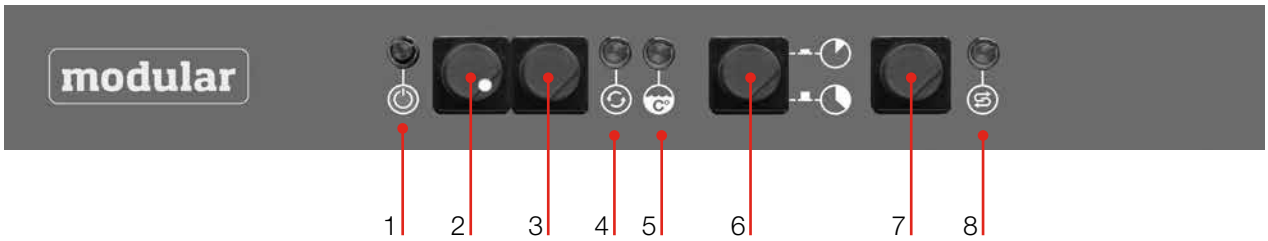
équipment inclus

Cesto per posate Rack for cutlery Panier à couverts		Cesti per piatti Racks for platesw Paniers à assiettes

modular
pratika dishwashing

modular
pratika dishwashing

PANNELLO DI CONTROLLO ANALOGICO 2 programmi
ANALOGIC CONTROL PANEL 2 programs
TABLEAU DE CONTRÔLE MÉCANIQUE 2 programmes



PANNELLO DI CONTROLLO ANALOGICO

1) Lampada macchina accesa
2) Interruttore On / Off
3) Avvio ciclo lavaggio / Avvio scarico (per modelli con pompa scarico)
4) Lampada ciclo lavaggio in funzione / scarico
5) Lampada macchina in temperatura
6) Selezione ciclo
7) Avvio rigenerazione (solo per modelli dotati di addolcitore)
8) Lampada avviso rigenerazione / rigenerazione in corso

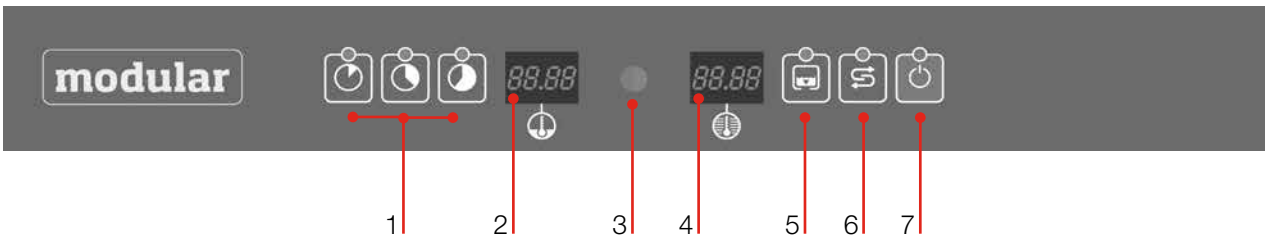
ANALOGIC CONTROL PANEL

1) On / Off led
2) On / Off switch
3) Washing cycle start button / Drain cycle start button (for models with drain pump)
4) Washing cycle led / drain cycle led
5) Dishwasher machine temperature led
6) Cycle selector
7) Water softener cycle start button (only for models with water softener)
8) Water softener led / water softening in progress

TABLEAU DE CONTRÔLE MÉCANIQUE

1) Voyant machine allumée
2) Touche On / Off
3) Actionnement cycle de lavage / Actionnement vidange (pour modèles avec pompe de vidange)
4) Voyant cycle de lavage en fonction / vidange
5) Voyant machine en température
6) Sélection cycle
7) Actionnement adoucisseur (seulement pour modelés avec adoucisseur)
8) Avis régénération/ régénération en cours

PANNELLO DI CONTROLLO DIGITALE 3 programmi
DIGITAL CONTROL PANEL 3 programs
TABLEAU DE CONTRÔLE ÉLECTRONIQUE 3 programmes



PANNELLO DI CONTROLLO DIGITALE

1) Cicli lavaggio
2) Temperatura lavaggio - vasca / allarmi
3) Led di segnalazione
(Verde = Ok avviamento - Rosso = Allarme)
4) Temperatura boiler / risciacquo / allarmi
5) Scarico / Sanitizzazione (per modelli con pompa di scarico)
6) Avvio rigenerazione (solo per i modelli dotati di addolcitore) / Avviso rigenerazione
7) Interruttore On / Off

DIGITAL CONTROL PANEL

1) Washing cycles
2) Washing water temperature tank / warning leds
3) Warning led
(Green = Ok work - Red = warning)
4) Water boiler temperature / rinse warning leds
5) Drain button / sanitizing cycle (for models with drain pump)
6) Water softener start button (only for models with water softener) / Water softener cycle button
7) On / Off switch

TABLEAU DE CONTRÔLE ÉLECTRONIQUE

1) Sélection cycle
2) Temperature lavage - cuve / Avis
3) Voyant d'avis
(Vert = Ok actionnement - Rouge = Alarme)
4) Temperature chaudière / rinçage / Alarmes
5) Vidange / Désinfection (pour modèles avec pompe de vidange)
6) Avis adoucisseur pour modelés avec adoucisseur / Avis adoucisseur
7) Touche On / Off

pratika dishwashing

GW 35

modelli mono parete / single skin models / modeles a simple paroi

lavatazzine - lavabicchieri analogica, 2 programmi

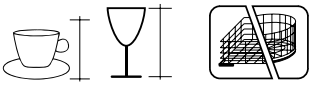
cup-glasswasher analogic model, 2 programs

lave tasses - lave verres commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca saldata • Costruzione monoparete • Porta doppia parete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Dosatore brillantante incorporato • 2 cicli di lavaggio (20/30 cesti/h) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Welded tank • Single skin structure • Double skin door • Integrated suction /discharge circuit for total draining with Aisi 304 stainless steel filter • Independent Aisi 304 stainless steel washing/rinsing arms • Built-in rinse aid dispenser • 2 washing programs (20/30 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage soudé • Structure à paroi simple • Porte à double paroi • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox • Doseur produit de rinçage intégré • 2 cycles de lavage (20/30 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option

GW 35 42x50x60,5 h cm 44 Kg 0,21 m³ **1.645 €**	 18,5 cm 18,5 cm 35x35 cm		3,2 kW *220-240V 1N 50Hz*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

en option

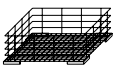
A **254 €**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/RF **86 €**	Risciacquo freddo (da richiedere all'ordine, non disponibile insieme all'addolcitore) Cold rinse (to request at order, not available if with the softener) Rinçage à froid (à demander au moment de la commande, pas disponible avec l'adoucisseur)	**L/PS** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW

dotazione

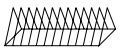
included accessories

équipment inclus

2 cesti per bicchieri
2 racks for glasses
2 paniers à verres



Inserto piattini
Saucers insert
Support soucoupes



Inserto posate
Cutlery insert
Godet à couverts

GW 40 - GW 41 - GW 42

modelli mono parete / single skin models / modeles a simple paroi

lavatazzine - lavabicchieri analogiche, 2 programmi

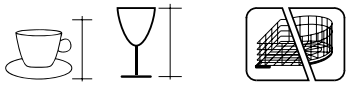
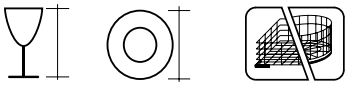
cup-glasswasher analogic models, 2 programs

lave tasses - lave verres commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Costruzione monoparete • Porta doppiaparete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Dosatore brillantante incorporato • 2 cicli di lavaggio (20/30 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Single skin structure • Double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent Aisi 304 stainless steel washing/rinsing arms • Built-in rinse aid dispenser • 2 washing programs (20/30 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Structure à paroi simple • Porte à double paroi • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox • Doseur produit de rinçage intégré • 2 cycles de lavage (20/30 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option

GW 40 48x52x62 h cm 41 Kg 0,28 m³ **1.809 €**	 20 cm 20 cm 40x40 cm			3,2 kW *220-240V 1N 50Hz*
GW 41 48x52x70 h cm 43 Kg 0,28 m³ **1.887 €**	 28 cm Ø 28 cm 40x40 cm	*Dotata di lavaggio superiore* *Equipped with upper washing arms* *Avec bras de lavage supérieure*		3,2 kW *220-240V 1N 50Hz*
GW 42 48x52x70 h cm 43 Kg 0,28 m³ **1.846 €**	 20 cm 28 cm 40x40 cm			3,2 kW *220-240V 1N 50Hz*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

en option

A **254 €**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW	**L/PS** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/RF **86 €**	Risciacquo freddo (da richiedere all'ordine) Cold rinse (to request at order) Rinçage à froid (à demander au moment de la commande)		

dotazione

included accessories

équipment inclus

2 cesti per bicchieri 2 racks for glasses 2 paniers à verres	Inserto piattini Saucers insert Support soucoupes	Inserto posate Cutlery insert Godet à couverts	

GWD 40 - GWD 41

modelli a doppia parete / double skin models / modeles a double paroi

lavabicchieri analogiche, 2 programmi

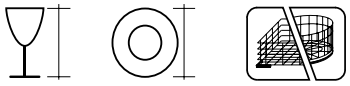
glasswasher analogic models, 2 programs

lave verres commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Costruzione a doppia parete • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Porta bilanciata con molle • Porta doppiaparete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con doppio filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Serbatoio brillantante incorporato • 2 cicli di lavaggio (20/30 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico

CONSTRUCTION FEATURES: • Double skin structure • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Balanced double skin door • Integrated suction/discharge circuit for total draining with double Aisi 304 stainless steel filter • Independent Aisi 304 stainless steel washing/rinsing arms • Built-in rinse aid tank • 2 washing programs (20/30 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte à double paroi balancée avec ressorts • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec double filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 2 cycles de lavage (20/30 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option

GWD 40 48x52x62 h cm 45 Kg 0,28 m³ **2.109 €**	 20 cm Ø 20 cm 40x40 cm		3,2 kW *220-240V 1N 50Hz*
GWD 41 48x52x70 h cm 47 Kg 0,28 m³ **2.184 €**	 28 cm Ø 28 cm 40x40 cm		3,2 kW *220-240V 1N 50Hz*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

en option

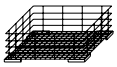
A **254 €**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW	**L/PS** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/RF **86 €**	Risciacquo freddo (da richiedere all'ordine) Cold rinse (to request at order) Rinçage à froid (à demander au moment de la commande)		

dotazione

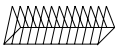
included accessories

équipment inclus

2 cesti per bicchieri
2 racks for glasses
2 paniers à verres



Inserto piattini
Saucers insert
Support soucoupes



Inserto posate
Cutlery insert
Godet à couverts

GWD 40 DT - GWD 41 DT

modelli a doppia parete / double skin models / modeles a double paroi

lavabicchieri digitali, 3 programmi

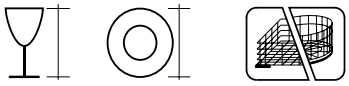
glasswasher digital models, 3 programs

lave verres commandes électroniques, 3 programmes

CARATTERISTICHE COSTRUTTIVE: • Costruzione doppia parete • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Porta bilanciata con molle • Gruppo aspirazione/scarico integrato per scarico totale del circuito con doppio filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Serbatoio brillantante incorporato • 3 cicli di lavaggio (20/30/40 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico

CONSTRUCTION FEATURES: • Double skin structure • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Balanced double skin door • Integrated suction / discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid tank • Digital control panel with 3 washing programs (20/30/40 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte balancée avec ressorts • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 3 cycles de lavage (20/30/40 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option

GWD 40 DT 48x52x62 h cm 45 Kg 0,28 m³ **2.195 €**	 20 cm Ø 20 cm 40x40 cm		 3,2 kW *220-240V 1N 50Hz*
GWD 41 DT 48x52x70 h cm 47 Kg 0,28 m³ **2.281 €**	 28 cm Ø 28 cm 40x40 cm		 3,2 kW *220-240V 1N 50Hz*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

en option

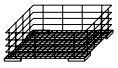
A **254 €**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW	**L/PS DT** **159 €**	Pompa scarico 0,025 kW per modelli digitali Drain pump 0,025 kW for digital models Pompe de vidange 0,025 kW pour modèles commandes électroniques

dotazione

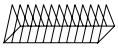
included accessories

équipment inclus

2 cesti per bicchieri
2 racks for glasses
2 paniers à verres



Inserto piattini
Saucers insert
Support soucoupes



Inserto posate
Cutlery insert
Godet à couverts

DWD 45 - DWD 45 DT

modelli a doppia parete / double skin models / modeles a double paroi

lavapiatti analogica, 2 programmi

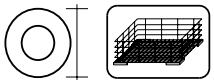
dishwasher analogic model, 2 programs

lave vaisselle commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Costruzione doppia parete • Porta doppia parete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in Acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante incorporato • 2 cicli di lavaggio (20 o 30 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Double skin structure • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • 2 washing programs (20/30 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drainpump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte double paroi • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 2 cycles de lavage (20/30 casiers/h) • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°

DWD 45 51x59,5x80,5 h cm 62 Kg 0,34 m³ **2.140 €**	 Ø 32 cm 45x45 cm		3,35 kW *220-240V 1N 50Hz*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

lavapiatti digitale, 3 programmi

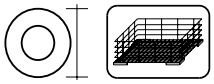
dishwasher digital model, 3 programs

lave vaisselle commandes électroniques, 3 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Costruzione doppa parete • Porta doppa parete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante incorporato • 3 cicli di lavaggio (20/30/40 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Double skin structure • Made of Stainless Steel 18/10 Aisi 304 • Deep-formed tank • Double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • Digital control panel with 3 washing programs (20/30/40 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pomp as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte double paroi • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 3 cycles de lavage (20/30/40 casiers/h) • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

DWD 45 DT 51x59,5x80,5 h cm 62 Kg 0,34 m³ **2.217 €**	 Ø 32 cm 45x45 cm		3,35 kW *220-240V 1N 50Hz*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

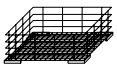
optional
optional
en option

A **254 €**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 KW Pompe auxiliaire rinçage 0,33 kW	**L/PS** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/RF* **86 €**	Risciacquo freddo (da richiedere all'ordine) Cold rinse (to request at order) Rinçage à froid (à demander au moment de la commande)	**L/PS DT** **159 €**	Pompa scarico 0,025 kW per modelli digitali Drain pump 0,025 kW for digital models Pompe de vidange 0,025 kW pour modèles commandes électroniques

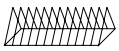
**Solo per modello DWD 45 - Only for DWD 45 model - Seulement pour modèle DWD 45*

dotazione
included accessories
équipment inclus

Cesto per bicchieri
Rack for glasses
Panier à verres



Inserto piattini
Saucers insert
Support soucoupes



Inserto posate
Cutlery insert
Godet à couverts

Cesto per piatti
Rack for plates
Panier à assiettes

14 Ø 24 cm
7 Ø 32 cm

pratika dishwashing

DW 50 - DW 51

modelli mono parete / single skin models / modeles a simple paroi

lavapiatti analogiche, 2 programmi

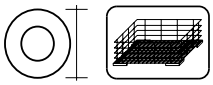
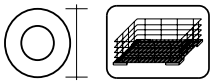
dishwasher analogic models, 2 programs

lave vaisselle commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Costruzione monoparete • Porta doppiaparete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante incorporato • 2 cicli di lavaggio (20/30 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Single skin structure • Double skin door • Integrated suction /discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • 2 washing programs (20/30 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pomp as anoption • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à paroi simple • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte double paroi • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 2 cycles de lavage (20/30 casiers/h) • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

DW 50 60x62,5x82 h cm 63 Kg 0,43 m³ **2.281 €**	 Ø 34 cm 50x50 cm		3,65 kW *220-240V 1N 50Hz*
DW 51 60x62,5x82 h cm 63 Kg 0,43 m³ **2.365 €**	 Ø 34 cm 50x50 cm		5,15 kW *380-415V 3N 50Hz* **5,15 kW* *220-240V 3 50Hz*

** disponibile su richiesta / available on request / disponible sur demande*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional

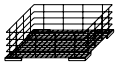
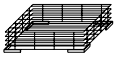
en option

A **254 €**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW	**L/PS** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/RF cold **86 €**	Risciacquo freddo (da richiedere all'ordine) Cold rinse (to request at order) Rinçage à froid (à demander au moment de la commande)		

dotazione

included accessories

équipment inclus

Cesto per bicchieri Rack for glasses Panier à verres		2 inserti posate 2 Cutlery inserts 2 godets à couverts		Cesto per piatti Rack for plates Panier à assiettes	20 Ø 24 cm 10 Ø 34 cm 

DW 50 DT - DW 51 DT

modelli mono parete / single skin models / modeles a simple paroi

lavapiatti digitale, 3 programmi

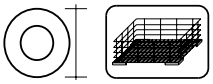
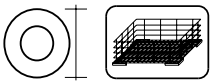
dishwasher digital model, 3 programs

lave vaisselle commandes électroniques, 3 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Costruzione monoparete • Porta doppia parete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante incorporato • 3 cicli di lavaggio (20/30/40 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Single skin structure • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • Digital control panel with 3 washing programs (20/30/40 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à paroi simple • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte à double paroi • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 3 cycles de lavage (20/30/40 casiers/h) • Thermostop • Chaudière à pression • Doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

DW 50 DT 60x62,5x82 h cm 63 Kg 0,43 m³ **2.392 €**	 Ø 34 cm 50x50 cm		3,65 kW *220-240V 1N 50Hz*
DW 51 DT 60x62,5x82 h cm 63 Kg 0,43 m³ **2.451 €**	 Ø 34 cm 50x50 cm		5,15 kW *380-415V 3N 50Hz* *5,15 kW *220-240V 3 50Hz*

** disponibile su richiesta / available on request / disponible sur demande*
Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

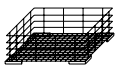
optional
en option

A **254 €**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
L/PR **247 €**	Pompa ausiliaria risciacquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW	**L/PS** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/PS DW DT **159 €**	Pompa scarico 0,025 kW per modelli digitali DW Drain pump 0,025 kW for digital models DW Pompe de vidange 0,025 kW pour modèles commandes électroniques DW	**BT** BT **370 €**	Break Tank (da richiedere all'ordine) Break Tank (to request at order) Air Gap (à demander au moment de la commande)

dotazione

included accessories
équipment inclus

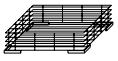
Cesto per bicchieri
Rack for glasses
Panier à verres



2 inserti posate
2 Cutlery inserts
2 godets à couverts

Cesto per piatti
Rack for plates
Panier à assiettes

20 Ø 24 cm
10 Ø 34 cm



DWD 51 - DWD 51 DT

modelli doppia parete / double skin models / modeles a double paroi

lavapiatti analogica, 2 programmi

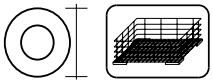
dishwasher analogic model, 2 programs

lave vaisselle commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Costruzione doppia parete • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Porta doppia parete • Porta bilanciata con molle • Gruppo aspirazione/scarico integrato per scarico totale del circuito con doppio filtro in Acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante • 2 cicli di lavaggio (20/30 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo pompa di scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Double skin structure • Balanced double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • 2 washing programs (20/30 racks/h) • Termostop • Pressure boiler • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte à double paroi balancée avec ressorts • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 2 cycles de lavage (20/30 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

DWD 51 60x62,5x82 h cm 69 Kg 0,43 m³ **2.889 €**	 Ø 31 cm 50x50 cm		5,15 kW *380-415V 3N 50Hz* ***5,15 kW *220-240V 3 50Hz*** ***3,65 kW *220-240V 1N 50Hz*

** disponibile su richiesta / available on request / disponibles sur demande*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

lavapiatti digitale, 3 programmi

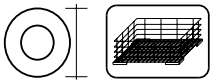
dishwasher digital model, 3 programs

lave vaisselle commandes électroniques, 3 programmes

CARATTERISTICHE COSTRUTTIVE: • Costruzione doppia parete • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Porta bilanciata con molle • Gruppo aspirazione/scarico integrato per scarico totale del circuito con doppio filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante • 3 cicli di lavaggio (20/30/40 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa di scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Double skin structure • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • Digital control panel with 3 washing programs (20/30/40 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte balancée avec ressorts • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 3 cycles de lavage (20/30/40 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

DWD 51 DT 60x62,5x82 h cm 69 Kg 0,43 m³ **2.988 €**	 Ø 31 cm 50x50 cm		5,15 kW 380-415V 3N 50Hz ***5,15 kW 220-240V 3 50Hz*** ***3,65 kW 220-240V 1N 50Hz*

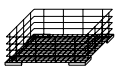
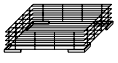
** disponibile su richiesta / available on request / disponibles sur demande*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

dotazione

included accessories

équipment inclus

Cesto per bicchieri Rack for glasses Panier à verres		2 inserti posate 2 Cutlery inserts 2 godets à couverts		Cesto per piatti Rack for plates Panier à assiettes	20 Ø 24 cm 10 Ø 34 cm 

DWD 59 - DWD 59 DT

modelli doppia parete / double skin models / modeles a double paroi

lavapiatti analogica, 2 programmi

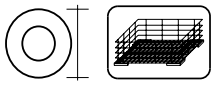
dishwasher analogic model, 2 programs

lave vaisselle commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Costruzione doppia parete • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Porta doppia parete • Porta bilanciata con molle • Gruppo aspirazione/scarico integrato per scarico totale del circuito con doppio filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante • 2 cicli di lavaggio (30/45 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa di scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Double skin structure • Balanced double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • 2 washing programs (30/45 racks/h) • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte à double paroi balancée avec ressorts • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 2 cycles de lavage (30/45 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

DWD 59 60x62,5x136 h cm 85 Kg 0,61 m³ **3.220 €**	 Ø 38 cm 50x50 cm		6,75 kW *380-415V 3N 50Hz* *****5,25 kW *220-240V 3 50Hz*

** disponibile su richiesta / available on request / disponible sur demande*
Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

lavapiatti digitale, 3 programmi

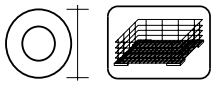
dishwasher digital model, 3 programs

lave vaisselle commandes électroniques, 3 programmes

CARATTERISTICHE COSTRUTTIVE: • Costruzione doppia parete • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Porta doppia parete • Gruppo aspirazione/scarico integrato per scarico totale del circuito con doppio filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Lavaggio superiore • Dosatore brillantante • 3 cicli di lavaggio (20/30/45 cesti ora) • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa di scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Double skin structure • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Double skin door • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • Independent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • Digital control panel with 3 washing programs (20/30/45 racks/h) • Thermostop • Boiler pressure • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Structure à double paroi • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Porte double paroi • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Lavage supérieur • Doseur produit de rinçage intégré • 3 cycles de lavage (20/30/45 casiers/h) • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C •

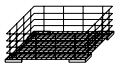
DWD 59 DT 60x62,5x136 h cm 85 Kg 0,61 m³ **3.318 €**	 Ø 38 cm 50x50 cm		6,75 kW *380-415V 3N 50Hz* *****5,25 kW *220-240V 3 50Hz*

** disponibile su richiesta / available on request / disponible sur demande*
Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

dotazione

included accessories

équipment inclus

Cesto per posate Rack for cutlery Panier à couverts		2 cesti per piatti 2 racks for platesw 2 paniers à assiettes	20 Ø 26 cm 10 Ø 38 cm	

optional per modelli lavapiatti analogici e digitali DW - DWD

optional for analogic and digital dishwashers DW - DWD

en option pour modèles lave vaisseles commandes mécaniques et électroniques DW - DWD

A	Addolcitore incorporato (da richiedere all'ordine)	**L/DD**	Dosatore detergente
	Bulit-in water softener (to request at order)		Detergent dispenser
254 €	Adoucisseur integré (à demander au moment de la commande)	**147 €**	Doseur détergent
L/PR	Pompa ausiliaria risciacquo 0,33 kW	**L/PS**	Pompa scarico 0,025 kW
	Rinse-booster pump 0,33 kW		Drain pump 0,025 kW
247 €	Pompe auxiliaire rinçage 0,33 kW	**159 €**	Pompe de vidange 0,025 kW
L/RF *	Risciacquo freddo (da richiedere all'ordine)	**L/PS DW DT**	Pompa scarico 0,025 kW per modelli digitali DW
	Cold rinse (to request at order)		Drain pump 0,025 kW for digital models DW
86 €	Rinçage à froid (à demander au moment de la commande)	**159 €**	Pompe de vidange 0,025 kW pour modèles commandes électroniques DW
BT	Break Tank (solo per modelli digitali)		
	Break Tank (only for digital models)		
370 €	Air Gap (seulement pour modèles électroniques)		

**Solo per modello DWD 51 e DWD 59 - Only for DWD 51 and DWD 59 model - Seulement pour modèles DWD 51 et DWD 59*

HT 50 - HT 51

modelli mono parete / single skin models / modeles a simple paroi

capottina analogica, 2 programmi

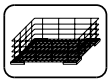
hood type analogic model, 2 programs

lave vaisselle à capot commandes mécaniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo unite con circuito separato • Dosatore brillantante incorporato• 2 cicli di lavaggio (30/45 cesti/h) • Partenza automatica • Termostop • Boiler a pressione • Predisposizione per allacciamento dosatore detersivo e pompa di scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Integrated suction/discharge circuit for total draining with Aisi 304 stainless steel filter • United upper and lower washing/rinsing arms • Built-in rinse aid dispenser • 2 washing programs (30/45 racks/h) • Automatic start • Thermostop • Pressure boiler • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage unis avec circuit séparé • Doseur produit de rinçage intégré • 2 cycles de lavage (30/45 casiers/h) • Marche automatique • Thermostop • Chaudière à pression • Prédisposé pour doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

HT 50 63,5x71,7x140,5 h cm 140 Kg 0,96 m³ **4.210 €**	 Ø 42 cm	 900 x 1 h	 50x50 cm		6,75 kW *380-415V 3N 50Hz* ***6,75 kW** *220-240V 3 50Hz*

** disponibile su richiesta / available on request / disponible sur demande*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

capottina analogica, 2 programmi

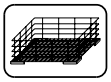
hood type analogic model, 2 programs

lave vaisselle à capot commandes électroniques, 2 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Doppio filtro vasca in acciaio inox • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio inox 18/10 Aisi 304 • Dosatore brillantante incorporato • 2 cicli di lavaggio (30/60 cesti/h) • Partenza automatica • Termostop • Boiler a pressione • Termometri temperatura vasca e temperatura boiler • Predisposizione per allacciamento dosatore detersivo e pompa di scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Integrated suction/discharge circuit for total draining • Double Aisi 304 stainless steel tank filter + pump filter • Indipendent upper and lower washing/rinsing Aisi 304 stainless steel arms • Built-in rinse aid dispenser • 2 washing programs (30/60 racks/h) • Automatic start • Thermostop • Pressure boiler • Tank and boiler thermometers • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Double filtre cuve en acier inox • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Doseur produit de rinçage intégré • 2 cycles de lavage (30/60 casiers/h) • Marche automatique • Thermostop • Chaudière à pression • Thermomètres visualisation température cuve et chaudière • Prédisposé pour doseur détergent et pompe de vidange en option • Température de l'eau à l'arrivée ≥ 50°C

HT 51 63,5x71,7x140,5 h cm 140 Kg 0,96 m³ **4.644 €**	 Ø 42 cm	 1200 x 1 h	 50x50 cm		8,75 kW *380-415V 3N 50Hz* ***6,75 kW** *220-240V 3 50Hz*

** disponibile su richiesta / available on request / disponible sur demande*

Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

HT 52 DT - HT 53 DT

modelli mono parete / single skin models / modeles a simple paroi

capottine digitali, 3 programmi

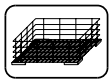
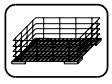
hood type digital model, 3 programs

lave vaisselle à capot commandes électroniques, 3 programmes

CARATTERISTICHE COSTRUTTIVE: • Realizzazione in acciaio Inox 18/10 Aisi 304 • Vasca stampata • Doppio filtro vasca in acciaio inox • Gruppo aspirazione/scarico integrato per scarico totale del circuito con filtro in acciaio Inox 18/10 Aisi 304 • Giranti di lavaggio e risciacquo separate realizzate in acciaio Inox 18/10 Aisi 304 • Dosatore brillantante incorporato • 3 cicli di lavaggio (24/36/65 cesti/h) • Partenza automatica • Termostop • Boiler a pressione • Termometri temperatura vasca e temperatura boiler • Predisposizione per allacciamento dosatore detersivo e pompa di scarico • Alimentazione ≥ 50°C

CONSTRUCTION FEATURES: • Made of stainless steel 18/10 Aisi 304 • Deep-formed tank • Integrated suction/discharge circuit for total draining • Double Aisi 304 stainless steel tank filter + pump filter • United upper and lower washing/rinsing • Built-in rinse aid dispenser • 3 washing programs (max 24/36/65 racks/h) • Automatic start • Thermostop • Pressure boiler • Tank and boiler thermometers • External detergent dispenser and drain pump as an option • Water inlet temperature ≥ 50°C

CARACTÉRISTIQUES DE CONSTRUCTION: • Fabrication en acier Inox 18/10 Aisi 304 • Cuve de lavage emboutie, à angles arrondis • Double filtre cuve en acier inox • Groupe aspiration/vidange intégré pour la vidange totale du circuit, avec filtre en acier Inox 18/10 Aisi 304 • Bras de lavage et de rinçage séparés en acier Inox Aisi 304 • Doseur produit de rinçage intégré • 3 cycles de lavage (24/36/65 casiers/h) • Marche automatique • Thermostop • Chaudière à pression • Thermomètres visualisation température cuve et chaudière • Prédisposé pour doseur détergent et pompe de vidante en option • Témperature de l'eau à l'arrivée ≥ 50°C

HT 52 DT 63,5x71,7x140,5 h cm 140 Kg 0,96 m³ **4.730 €**	 Ø 42 cm	 1300 x 1 h	 50x50 cm	11,1 kW *380-415V 3N 50Hz* ***11,1 kW *220-240V 3 50Hz*
HT 53 DT 63,5x71,7x146,5 h cm 140 Kg 0,96 m³ **5.156 €**	 Ø 42 cm	 1300 x 1 h	 50x50 cm	11,1 kW *380-415V 3N 50Hz* ***11,1 kW *220-240V 3 50Hz*

** disponibile su richiesta / available on request / disponibles sur demande*
Voltaggio 60Hz disponibile su richiesta con sovrapprezzo / Voltage 60Hz available on request, additional cost / Voltage 60Hz disponible sur demande, coût additionnel

optional

optional
en option

A **254**	Addolcitore incorporato (da richiedere all'ordine) Bulit-in water softener (to request at order) Adoucisseur integré (à demander au moment de la commande)	**L/DD** **147 €**	Dosatore detergente Detergent dispenser Doseur détergent
VNR **99 €**	Dispositivo "non ritorno" (da richiedere all'ordine) VNR non return valve (to request at order) Clapet anti-retour (à demander au moment de la commande)	**L/PS HT** **159 €**	Pompa scarico 0,025 kW Drain pump 0,025 kW Pompe de vidange 0,025 kW
L/PR **247 €**	Pompa ausiliaria risciaquo 0,33 kW Rinse-booster pump 0,33 kW Pompe auxiliaire rinçage 0,33 kW	**BT *** **370 €**	Break Tank (da richiedere all'ordine) Break Tank (to request at order) Air Gap (à demander au moment de la commande)

**Solo per i modelli HT 52 DT ed HT 53 DT - Only for HT 52 DT and HT 53 DT models - Seulement pour modèles HT 52 DT et HT 53 DT*

dotazione

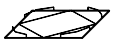
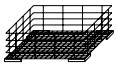
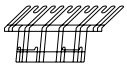
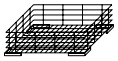
included accessories
équipment inclus

Cesto per posate Rack for cutlery Panier à couverts	2 cesti per piatti 2 racks for platesw 2 paniers à assiettes	20 Ø 24 cm 10 Ø 34 cm

accessori per i modelli lavabicchieri analogiche e digitali GW - GWD

accessories for analogic and digital glasswashers GW - GWD

équipement pour modèles lave verres commandes électroniques et mécaniques GW - GWD

FU CP35 35x35 cm **52 €**	Cesto tondo rete piana Function Dishwashing Round wire rack Function Dishwashing Panier ronde filet plat Function Dishwashing	
FU SC35 35x19 cm **26 €**	Supporto per cesto tondo Function Dishwashing Basket holder for round wire rack Function Dishwashing Support pour panier ronde filet plat Function Dishwashing	
CQ/40 40x40x13 h cm **71 €**	Cesto rete piana Wire rack Panier filet plat	
CT/40 40x40x18 h cm **65 €**	Cesto tondo rete piana con supporto Round wire rack with basket holder Panier ronde filet plat avec support	
PF 2x3,7x1,2 h cm **30 €**	Inserto porta flûte Flûte glass holder insert Support flûtes	
SC/40 40x40x2 h cm **26 €**	Supporto per cesto tondo Basket holder for round wire rack Support pour panier ronde filet plat	
CP11/40 40x40x12 h cm **52 €**	Cesto per piatti Rack for plates Panier à assiettes	
CBI/40 40x40x20 h cm **75 €**	Cesto per bicchieri inclinati Rack for inclined glasses Panier à verres inclinés	
CV/40 45x45x50 h cm 10 kg 0.15 m³ **302 €**	Cavalletto Stand Support	
ADD/8 Ø 18x39 h cm 11 kg 0.022 m³ **146 €**	Addolcitore Water softener Adoucisseur	

accessori per i modelli lavabicchieri analogiche e digitali GW - GWD

accessories for analogic and digital glasswashers GW - GWD

équipement pour modèles lave verres commandes électroniques et mécaniques GW - GWD

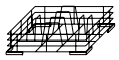
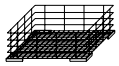
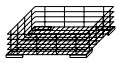
ADD/12 Ø 18x50 h cm 15 kg 0.025 m³ **198 €**	Addolcitore Water softener Adoucisseur	
134 €	Costo addizionale per la versione trifase kW 3,35 Additional cost for three-phases version kW 3,35 Coût additionnel pour la version triphasé kW 3,35	

Cesto tondo Ø 40 cm a richiesta senza variazioni di prezzo / Round basket Ø 40 cm on request without extra cost / Panier rond Ø 40 cm sur demande sans changement de prix

accessori per i modelli lavapiatti analogiche e digitali DWD 45 - DWD 45 DT

accessories for analogic and digital dishwashers DWD 45 - DWD 45 DT

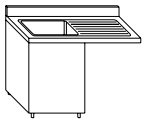
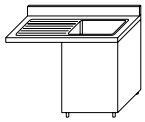
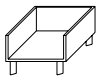
équipement pour modèles lave vaisselle commandes électroniques et mécaniques DWD 45 - DWD 45 DT

CP14/45 45x45x10 h cm **67 €**	Cesto per piatti Rack for plates Panier à assiettes	 14 Ø 24 cm 7 Ø 32 cm
CQ/45 45x45x13,5 h cm **68 €**	Cesto per bicchieri-maglia larga Rack fot glasses- wide mashed Panier à verres-alvéoles larges	
CPS/45 45x45x13 h cm **84 €**	Cesto per posate-maglia stretta Rack for cutlery-fine mashed Panier à couverts-alvéoles étroits	
L/BA45 46 h cm 15 kg 0.23 m³ **352 €**	Basamento inox Stainless steel base unit Base en acier inox	
ADD/12 Ø 18x50 h cm 15 kg 0.025 m³ **198 €**	Addolcitore Water softener Adoucisseur	
134 €	Costo addizionale per la versione trifase kW 4,85 Additional cost for three-phases version kW 4,85 Coût additionnel pour la version triphasé kW 4,85	

accessori per i modelli lavapiatti analogiche e digitali DW - DWD

accessories of analogic and digital dishwashers DW - DWD

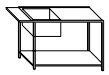
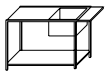
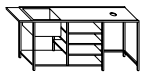
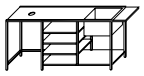
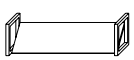
équipement pour modèles lave vaisselle commandes électroniques et mécaniques DW - DWD

DLA1DL- 712C 120x70x85 h cm 33 Kg 0,8 m³ **1.314 €**	Lavello DX RH Sink Plonge droite	
DLA1SL- 712C 120x70x85 h cm 33 Kg 0,8 m³ **1.314 €**	Lavello SX LH Sink Plonge gauche	
L/FV5 28x54x4 h cm 5 Kg 0,1 m³ **226 €**	Filtro vasca (solo per modelli DW 50-51) Tank filter (only for DW 50-51 models) Filtre cuve (seulement pour modèles DW 50-51)	
L/FV5-7-9 28x54x4 h cm 5 Kg 0,1 m³ **401 €**	Filtro vasca (solo per modelli DW 51-59) Tank filter (only for DW 51-59 models) Filtre cuve (seulement pour modèles DW 51-59)	
L/BA 46 h cm 16 Kg 0,25 m³ **352 €**	Basamento inox Stainless steel base unit Base en acier inox	
ADD/12 Ø 18x50 h cm 15 Kg 0,025 m³ **198 €**	Addolcitore Water softener Adoucisseur	
ADD/16 Ø 18x63 h cm 19 Kg 0,032 m³ **228 €**	Addolcitore Water softener Adoucisseur	
DGMLCDE 40x16x9 h cm 8 Kg 0,02 m³ **244 €**	Doccetta estraibile con leva clinica Extractable shower with arm Douche extractible à levier coudé	

accessori per i modelli capottine analogiche e digitali HT

accessories for analogic and digital hood type models HT

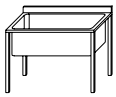
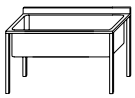
équipement pour modèles lave vaisselle à capot commandes électroniques et mécaniques HT

DTU2G-K06 60x54,5x87 h cm 21 Kg 0,4 m³ **448 €**	Tavolo uscita cestini Basket exit table Table de sortie casiers	
DTU-K06 60x55x85 h cm 15 Kg 0,1 m³ **565 €**	Tavolo Table Table	
DTU-K12 120x55x85 h cm 21 Kg 0,2 m³ **637 €**	Tavolo Table Table	
DTEVD-K12 120x70x85 h cm 28 Kg 0,8 m³ **1.295 €**	Tavolo DX con vasca R table with bowl Table droite avec cuve	
DTEVS-K12 120x70x85 h cm 28 Kg 0,8 m³ **1.295 €**	Tavolo SX con vasca L table with bowl Table gauche avec cuve	
DTCED-K12 120x70x85 h cm 28 Kg 0,8 m³ **1.534 €**	Tavolo DX con vasca e foro R table with bowl and hole Table droite avec cuve et trou	
DTCES-K12 120x70x85 h cm 28 Kg 0,8 m³ **1.534 €**	Tavolo SX con vasca e foro L table with bowl and hole Table gauche avec cuve et trou	
DTCED-K18 180x70x85 h cm 36 Kg 1,1 m³ **1.642 €**	Tavolo DX con vasca e foro R table with bowl and hole Table droite avec cuve et trou	
DTCES-K18 180x70x85 h cm 36 Kg 1,1 m³ **1.642 €**	Tavolo SX con vasca e foro L table with bowl and hole Table gauche avec cuve et trou	
DMPPC-610 110x50x70 h cm 30 Kg 0,1 m³ **602 €**	Porta cestelli a parete Wall rack shelf Etagère à casiers murale	

accessori per i modelli capottine analogiche e digitali HT

accessories for analogic and digital hood type models HT

équipement pour modèles lave vaisselle à capot commandes électroniques et mécaniques HT

DMPPC-616 160x50x70 h cm 45 Kg 1,8 m³ **664 €**	Porta cestelli a parete Wall rack shelf Etagère à casiers murale	
DLP-712 120x70x85 h cm 28 Kg 0,9 m³ **1.432 €**	Vasca lavapentole Large sink for pans Cuve lave-batteries	
DLP-714 140x70x85 h cm 34 Kg 1 m³ **1.495 €**	Vasca lavapentole Large sink for pans Cuve lave-batteries	
DLP-716 160x70x85 h cm 40 Kg 1,1 m³ **1.654 €**	Vasca lavapentole Large sink for pans Cuve lave-batteries	
DVAR-606 57x47x60 h cm 36 Kg 0,3 m³ **789 €**	Vasca ammollo posate Soaking bowl for cutlery Cuve trempage couverts	
DCC1R-506 60x53x85 h cm 24 Kg 0,3 m³ **401 €**	Carrello porta cestini Trolley for baskets Chariot de transport paniers lave vaisselle	
DCD1R-511 105x53x85 h cm 38 Kg 0,5 m³ **524 €**	Carrello porta cestin Trolley for baskets Chariot de transport paniers lave vaisselle	
L/FV HT **246 €**	Filtro tutta vasca per HT 50 Tank filter for HT 50 Filter cuve for HT 50	
DC2R-510 103x53x90 h cm 30 Kg 0,5 m³ **562 €**	Carrello a 2 ripiani 2 shelves trolley Chariot 2 niveaux	
DC3R-510 103x53x90 h cm 36 Kg 0,5 m³ **722 €**	Carrello a 3 ripiani 3 shelves trolley Chariot 3 niveaux	

accessori per i modelli capottine analogiche e digitali HT

accessories for analogic and digital hood type models HT

équipement pour modèles lave vaisselle à capot commandes électroniques et mécaniques HT

DCPP1R-608 80x60x80 h cm 60 Kg 0,4 m³ **720 €**	Carrello porta piatti Trolley for dishes Chariot porte assiettes	
DCVT32R-712 117x65x160 h cm 60 Kg 1,3 m³ **1.263 €**	Carrello per teglie e vassoi Trolley for pans and trays Chariot porte plaques et plateaux	
DCVT8R-706 66x65x90 h cm 40 Kg 0,4 m³ **556 €**	Carrello per teglie e vassoi Trolley for pans and trays Chariot porte plaques et plateaux	
DCVT16R-706 66x65x160 h cm 45 Kg 0,7 m³ **760 €**	Carrello per teglie e vassoi Trolley for pans and trays Chariot porte plaques et plateaux	
DGD 73x24x10 h cm 5 Kg 0,02 m³ **480 €**	Gruppo doccia Shower faucet Groupe douche	
DGDR 73x24x10 h cm 6 Kg 0,02 m³ **585 €**	Gruppo doccia con rubinetto Shower faucet with tap Groupe douche avec robinet	
DPCA-04 Ø 40x60 h cm 12 Kg 0,1 m³ **349 €**	Pattumiera inox Stainless steel dustbin Poubelle en acier inox	
DPCAP-04 Ø 40x60 h cm 13 Kg 0,1 m³ **462 €**	Pattumiera inox con pedale Stainless steel dustbin with pedal Poubelle en acier inox avec pedale	
DAGFS-16 Ø 16 cm 3 Kg 0,1 m³ **93 €**	Anello di gomma (su ruote) Rubber ring (on wheels) Anneau en caoutchouc (sur roues)	
DGSP 25x25x1,5 h cm 2 Kg 0,01 m³ **21 €**	Sifone in plastica (su ruote) Plastic syphon (on wheels) Siphon en plastique (sur roues)	

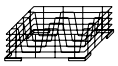
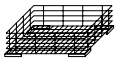
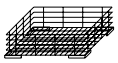
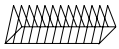
accessori per i modelli capottine analogiche e digitali HT

accessories for analogic and digital hood type models HT
équipement pour modèles lave vaisselle à capot commandes électroniques et mécaniques HT

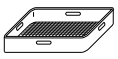
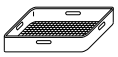
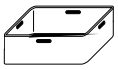
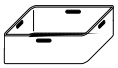
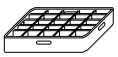
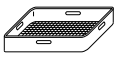
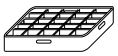
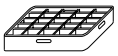
ADD/20 Ø 18x93 h cm 22 Kg 0,05 m³ **263 €**	Addolcitore Water softener Adoucisseur		

cesti in rete

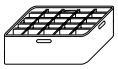
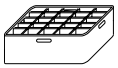
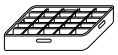
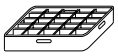
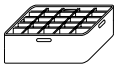
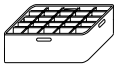
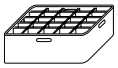
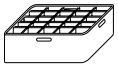
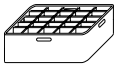
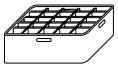
wire racks
paniers en filet

CP/20 50x50x11 h cm **77 €**	Cesto per piatti Rack for dishes Panier à assiettes	20 ◎ Ø 24 cm 10 ◎ Ø 32 cm	
CV/9 50x50x15 h cm **75 €**	Cesto per vassoi Rack for trays Panier à plateaux	9 vassoi da 53x37 cm 9 trays 53x37 cm 9 plateaux mes. 53x37 cm	
CPS 50x50x13 h cm **91 €**	Cesto per posate Rack for cutlery Panier à couverts	Maglia stretta Fine mesh Alvéoles étroits	
CQ 50x50x13 h cm **83 €**	Cesto per bicchieri Rack for glasses Panier à verres	Maglia larga Wide mesh Alvéoles larges	
IP/12 32x10x16 h cm **23 €**	Inserto piattini Saucers insert Support soucoupes	12 ◎ Ø 15 cm	
CPO/12 Ø 10,5x12,5 h cm **14 €**	Inserto posate Cutlery insert Godet à couverts		

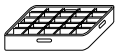
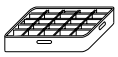
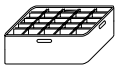
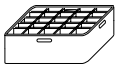
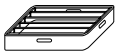
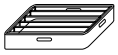
cesti in plastica
plastic racks
paniers en plastique

CBR1 50x50x10,5 h cm **77 €**	Cesto oggetti vari General rack Panier objets variés	Maglia larga Wide mesh Alvéoles larges	
CBR2 50x50x15,5 h cm **91 €**	Cesto oggetti vari General rack Panier objets variés	Maglia larga Wide mesh Alvéoles larges	
CBR3 50x50x20,5 h cm **121 €**	Cesto oggetti vari General rack Panier objets variés	Maglia larga Wide mesh Alvéoles larges	
CBR4 50x50x25,5 h cm **132 €**	Cesto oggetti vari General rack Panier objets variés	Maglia larga Wide mesh Alvéoles larges	
G Ø 10x14,5 h cm **14 €**	Inserto posate Cutlery insert Godet à couverts		
CG16 50x50x15,5 h cm **195 €**	Cesto per posate con inserti Rack for cutlery with inserts Panier à couverts avec supports	16 inserti posate 16 cutlery inserts 16 supports couverts	
CG 50x50x15,5 h cm **104 €**	Cesto per posate con inserti Rack for cutlery with inserts Panier à couverts avec supports		
CP 50x50x10,5 h cm **77 €**	Cesto per posate Rack for cutlery Panier à couverts	Maglia stretta Fine mesh Alvéoles étroits	
B116 50x50x10,5 h cm **89 €**	Cesto per bicchieri Rack for glasses Panier à verres	16 Ø 11 h 7 cm	
B216 50x50x15,5 h cm **104 €**	Cesto per bicchieri Rack for glasses Panier à verres	16 Ø 11 h 17 cm	

cesti in plastica
plastic racks
paniers en plastique

B316 50x50x20,5 h cm **127 €**	Cesto per bicchieri Rack for glasses Panier à verres	16 Ø 11 h 17 cm	
B416 50x50x25,5 h cm **137 €**	Cesto per bicchieri Rack for glasses Panier à verres	16 Ø 11 h 22 cm	
B125 50x50x10,5 h cm **89 €**	Cesto per bicchieri Rack for glasses Panier à verres	25 Ø 9 h 7 cm	
B225 50x50x15,5 h cm **104 €**	Cesto per bicchieri Rack for glasses Panier à verres	25 Ø 9 h 12 cm	
B325 50x50x20,5 h cm **127 €**	Cesto per bicchieri Rack for glasses Panier à verres	25 Ø 9 h 17 cm	
B425 50x50x25,5 h cm **137 €**	Cesto per bicchieri Rack for glasses Panier à verres	25 Ø 9 h 22 cm	
B125I 50x50x20,5 h cm **122 €**	Cesto per bicchieri inclinati Rack for inclined glasses Panier à verres inclinés	25 Ø 9 h 14 cm	
B225I 50x50x25,5 h cm **136 €**	Cesto per bicchieri inclinati Rack for inclined glasses Panier à verres inclinés	25 Ø 8 h 19 cm	
B325I 50x50x30,5 h cm **156 €**	Cesto per bicchieri inclinati Rack for inclined glasses Panier à verres inclinés	25 Ø 8 h 24 cm	
B425I 50x50x35,5 h cm **172 €**	Cesto per bicchieri inclinati Rack for inclined glasses Panier à verres inclinés	25 Ø 8 h 29 cm	

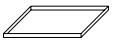
cesti in plastica
plastic racks
paniers en plastique

B136 50x50x10,5 h cm **89 €**	Cesto per bicchieri Rack for glasses Panier à verres	36 Ø 7 h 7 cm	
B236 50x50x15,5 h cm **111 €**	Cesto per bicchieri Rack for glasses Panier à verres	36 Ø 7 h 12 cm	
B336 50x50x20,5 h cm **132 €**	Cesto per bicchieri Rack for glasses Panier à verres	36 Ø 7 h 17 cm	
B436 50x50x25,5 h cm **151 €**	Cesto per bicchieri Rack for glasses Panier à verres	36 Ø 7 h 22 cm	
CT20 50x50x10,5 h cm **128 €**	Cesto per tazze Rack for cups Panier à tasses	20 tazze inclinate 20 inclined cups 20 tasses inclinées	
PP18 50x50x10,5 h cm **75 €**	Cesto per piatti Rack for dishes Panier à assiettes	9 Ø 32 cm 18 Ø 24 cm	
PF12 50x50x10,5 h cm **75 €**	Cesto per piatti fondi Rack for soup bowls Panier à assiettes creuses	12 Ø 24 cm	
PU16 50x50x10,5 h cm **75 €**	Cesto universale per piatti Universal rack for dishes Panier universel à assiettes	16 Ø 24 cm	
P12 50x50x10,5 h cm **111 €**	Cesto per piatti pizza Rack for pizza dishes Panier à assiettes à pizza	12 Ø 32 cm Con inserto With insert Avec support	
CPV 50x50x10,5 h cm **75 €**	Cesto per vassoi Rack for trays Panier à plateaux	8 vassoi GN-EN 8 trays GN-EN 8 plateaux GN-EN	

cesti in plastica
plastic racks
paniers en plastique

CVC 50x50x10,5 h cm **82 €**	Cesto chiuso per vassoi Rack for trays Panier à plateaux	7 vassoi GN-EN 7 trays GN-EN 7 plateauxGN-EN	

cesti in inox
inox racks
paniers en acier inox

VRL 51x51x3 h cm **56 €**	Vaschetta raccogli liquidi Liquid waste container Bac de collecte liquides		

modular refrigeration

-

price list

-

cabinets
counters

modular refrigeration

-

price list

-

cabinets

refrigeration

Armadi refrigerati

Refrigerated cabinets

Freddo naturale in classe A

Tutti gli armadi refrigerati sono equipaggiati con gas naturale R290 che garantisce un'efficienza superiore rispetto ai tradizionali gas refrigeranti.
I modelli in classe A assicurano un risparmio energetico che raggiunge punte dell'80% rispetto ad analoghi apparecchi in classe poco virtuosa. Il risultato è un immediato vantaggio economico e un impatto ambientale estremamente ridotto

Classe A natural cold air

All refrigerated cabinets are equipped with R290 natural gas which guarantees a higher efficiency compared to traditional refrigerant gases. The class A models ensure an energy saving of up to 80% compared to similar devices in lower classes which gives you an immediate economic advantage and reduces the impact on the environment

Tutto sotto controllo

Il processore mantiene automaticamente la temperatura impostata con il giusto grado di umidità. Il quadro comandi intuitivo e facile da pulire è progettato per semplificare la regolazione della temperatura e la consultazione dei dati memorizzati

Everything under control

The processor automatically maintains the set temperature with the right degree of humidity. The easy-to-use and easy-to-clean control panel is designed to simplify temperature regulation and access of stored data

Qualità ed ergonomia

Lo spessore di isolamento di 75 mm contribuisce al posizionamento nelle migliori classi energetiche. Il disegno della maniglia è studiato per garantire una presa sicura ed ergonomica che assicura maggior comfort nell'uso

Quality and ergonomics

The insulation thickness of 75 mm contributes to its positioning in the best energy class. The handle il designed for greater comfort and to ensure a safe and ergonomic grip

Spazi organizzati al meglio

L'altezza dei ripiani interni è regolabile secondo un ampio range di posizioni; è possibile organizzare al meglio la disposizione dei prodotti per averli sempre a portata di mano

Best organisation of space

The height of the internal shelves is adjustable to a wide range of positions; it is now possible to improve the organisation of the products so as to have them always at hand

Armadi refrigerati

Refrigerated cabinets

Fondo modulare

Consente l'installazione su ruote, piedini, zoccolo fisso o mobile

Modular base

Allows installation on wheels, feet, fixed or mobile base

Apertura a pedale

Facilita la movimentazione e l'inserimento di teglie e bacinelle pesanti (optional)

Pedal opening system

Facilitates the movements and the insertion of trays and heavy containers (optional)

Evaporazione a costo zero

L'acqua prodotta dagli sbrinamenti evapora sfruttando il calore dissipato dal sistema refrigerante

Evaporation at zero cost

The water produced by defrosting evaporates using the heat dissipated by the refrigeration system

Ventilatore intelligente

I ventilatori si arrestano automaticamente all'apertura della porta per evitare l'aspirazione di aria calda dall'esterno

Intelligent ventilation

The fans stop automatically when the door is opened to avoid the intake of hot air from outside

Guide e cremagliere

Guide e cremagliere inox smontabili senza ausilio di attrezzi

Racks

Removable stainless steelracks, without the need for tools

Isolamento 75 mm

Spessore isolamento 75 mm CFC/HCFC free

Insulation thickness 75 mm

CFC/HCFC FREE, insulation thickness: 75 mm

Serratura e fermo porta

Porte autochiudenti reversibili con fermo a 105° dotate di serratura con chiave.

Door locks and door stops

Reversible self-closing doors with 105° stop, equipment key lock

Guarnizioni sostituibili ad alta tenuta

Geometria a tripla camera, efficacia d'isolamento superiore del 35% rispetto alle tradizionali

Replaceable gaskets with high performance sealing

Triple chamber geometry, which produces 35% higher insulation efficiency than traditional models

Altre caratteristiche
Other features

Esterno e interno in acciaio AISI 304. Schiena esterna e vano tecnico in acciaio galvanizzato; fondo inferiore ed esterno in colaminato

Exterior and interior in AISI 304 steel. External back and the technical comparment in galvanized steel; external base in colaminated steel

Evaporatore verniciato anticorrosione
Coprievaporatore in PVC

Anti-corrosion painted evaporator
PVC evaporator CAP

Allarmi per porta aperta e alta temperatura

Alarms signalling door open or too high temperature

Angoli interni ed esterni arrotondati

Rounded internal and external corners

Refrigerazione ventilata

Ventilated refrigeration

Maniglia in PVC

PVC handle

Cornice porta con sistema anticondensa (versioni -18° -22°C)

Door frame with an anti-condensation system (-18° -22°C version)

Sbrinamento a gas caldo, a fermata (0°+10°C), elettrico (Remoto)

Hot gas defrosting (Plug-In), off cycle automatic (0°+10°C), electric (Remote)

Porta MODBUS-RT

Connection MODBUS-RT

Gas refrigerante R290 ecologico GWP=3 *(Global Warming Potential)*

Refrigerant gas R290 ecological GWP=3 (Global Warming Potential)

Funzionamento in classe climatica 5

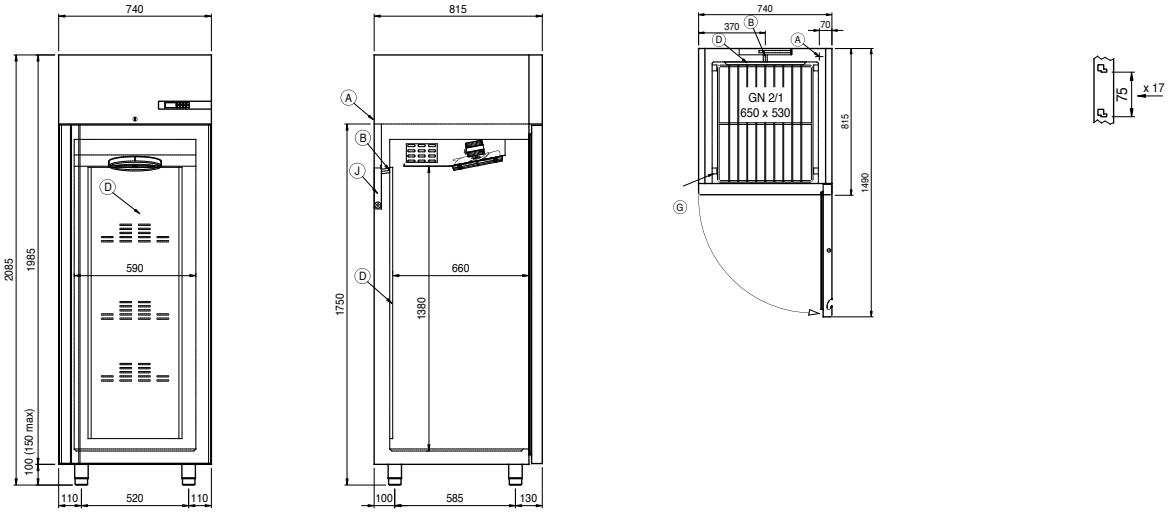
Operates in climate class 5

Versioni Plug-In e Remote

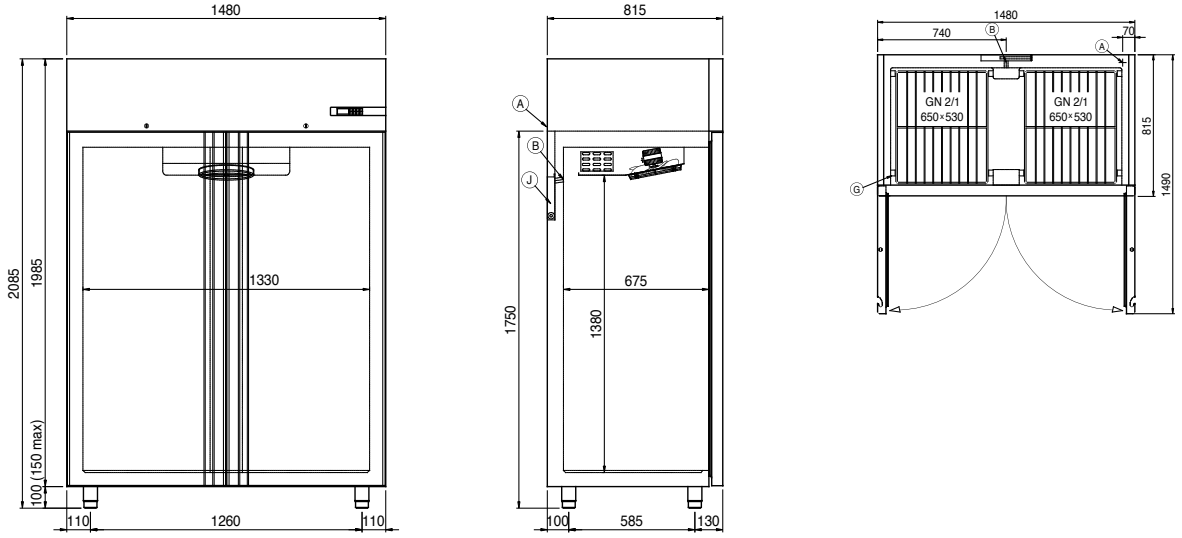
Plug-In and remote version

Caratteristiche generali
Main features

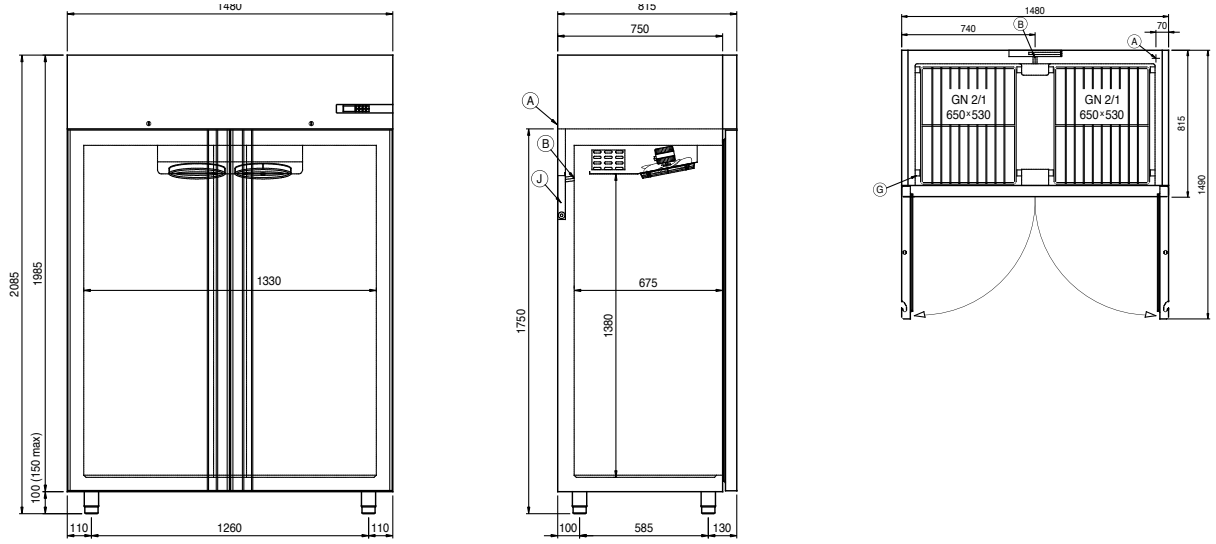
Armadio 700 L
Cabinet 700 L



Armadio 1400 L
Cabinet 1400 L



Armadio 1400 L, -18° -22°C
Cabinet 1400 L, -18° -22°C



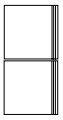
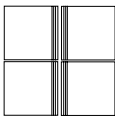
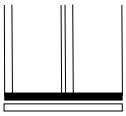
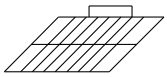
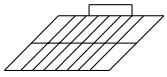
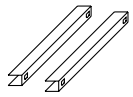
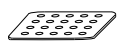
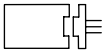
armadi frigoriferi ventilati

ventilated refrigerated cabinets

702TNS Temp.: 0°/+10°C Dim.: 74x81,5x208,5 h cm Kg: 140 **2.437 €**	Armadio Frigorifero Ventilato 1 porta 700 LT **IN DOTAZIONE:** N°3 griglie GN 2/1 + N°3 coppie porta guida per griglie GN 2/1 Ventilated Refrigerated Cabinet 1 door 700 LT **EQUIPPED WITH**: N°3 grids GN 2/1 + N°3 pair slides GN2/1 shelf	A	Gas R290 220 W - 1,0 A 220/240V - 50Hz Energy/year: 327 kWh Refrigerazione ventilata *Ventilated refrigeration* Serratura con chiave *Lock with key*
702TNNS Temp.: -2°/+8°C Dim.: 74x81,5x208,5 h cm Kg: 140 **2.547 €**	Armadio Frigorifero Negativo Ventilato 1 porta 700 LT **IN DOTAZIONE:** N°3 griglie GN 2/1 + N°3 coppie porta guida per griglie GN 2/1 Negative Ventilated Refrigerated Cabinet 1 door 700 LT **EQUIPPED WITH**: N°3 grids GN 2/1 + N°3 pair slides GN2/1 shelf	A	Gas R290 220 W - 1,0 A 220/240V - 50Hz Energy/year: 335 kWh Refrigerazione ventilata *Ventilated refrigeration* Serratura con chiave *Lock with key*
702BTS Temp.: -18°/-22°C Dim.: 74x81,5x208,5 h cm Kg: 150 **3.082 €**	Armadio Freezer Ventilato 1 porta 700 LT **IN DOTAZIONE:** N°3 griglie GN 2/1 + N°3 coppie porta guida per griglie GN 2/1 Ventilated Freezer Cabinet 1 door 700 LT **EQUIPPED WITH**: N°3 grids GN 2/1 + N°3 pair slides GN2/1 shelf	C	Gas R290 810 W - 3,7 A 220/240V - 50Hz Energy/year: 1609 kWh Refrigerazione ventilata *Ventilated refrigeration* Serratura con chiave *Lock with key*
1402TNS Temp.: 0°/+10°C Dim.: 148x81,5x208,5 h cm Kg: 220 **3.629 €**	Armadio Frigorifero Ventilato 2 porte 1400 LT **IN DOTAZIONE:** N°6 griglie GN 2/1 + N°6 coppie porta guida per griglie GN 2/1 Ventilated Refrigerated Cabinet 2 doors 1400 LT **EQUIPPED WITH**: N°6 grids GN 2/1 + N°6 pair slides GN2/1 shelf	B	Gas R290 260 W - 1,2 A 220/240V - 50Hz Energy/year: 644 kWh Refrigerazione ventilata *Ventilated refrigeration* Serratura con chiave *Lock with key*
1402TNNS Temp.: -2°/+8°C Dim.: 148x81,5x208,5 h cm Kg: 220 **3.738 €**	Armadio Frigorifero Negativo Ventilato 2 porte 1400 LT **IN DOTAZIONE:** N°6 griglie GN 2/1 + N°6 coppie porta guida per griglie GN 2/1 Negative Ventilated Refrigerated Cabinet 2 doors 1400 TL **EQUIPPED WITH**: N°6 grids GN 2/1 + N°6 pair slides GN2/1 shelf	B	Gas R290 260 W - 1,2 A 220/240V - 50Hz Energy/year: 659 kWh Refrigerazione ventilata *Ventilated refrigeration* Serratura con chiave *Lock with key*
1402BTS Temp.: -18°/-22°C Dim.: 148x81,5x208,5 h cm Kg: 240 **4.757 €**	Armadio Freezer Ventilato 2 porte 1400 LT **IN DOTAZIONE:** N°6 griglie GN 2/1 + N°6 coppie porta guida per griglie GN 2/1 Ventilated Freezer Cabinet 2 doors 1400 LT **EQUIPPED WITH**: N°6 grids GN 2/1 + N°6 pair slides GN2/1 shelf	C	Gas R290 1000 W - 4,6 A 220/240V - 50Hz Energy/year: 2919 kWh Refrigerazione ventilata *Ventilated refrigeration* Serratura con chiave *Lock with key*

accessori

accessoires

2P12 **278 €**	2 mezze porte 2 half doors	
4P12 **555 €**	4 mezze porte 4 half doors	
KITAPD **108 €**	Kit apertura porta con pedale Foot pedal kit	
KIT4RF h 128 mm **292 €**	Kit 4 ruote inox pivotanti con freno 4 Swivel and brake castors	
TZM700 **152 €**	Telaio per predisposizione su zoccolo in muratura Frame for fixed masonry plinth	
TZM1400 **202 €**	Telaio per predisposizione su zoccolo in muratura Frame for fixed masonry plinth	
ILED1P **84 €**	Illuminazione led 1 porta 1 door LED lighting	
ILED2P **122 €**	Iluminazione led 2 porte 2 doors LED lighting	
GRI21 **88 €**	Griglia inox GN2/1 Stainless steel shelf GN2/1	
GRP21 **40 €**	Griglia plastificata GN2/1 Plastic coated shelf GN2/1	
COG605 **32 €**	Coppia guide tipo C 605 mm per griglie GN2/1 Pair of type C slides 605 mm for GN2/1 shelf	
RIP1400 **101 €**	Ripiano intermedio di raccordo Intermediate shelf connection	
INTRS485 **59 €**	Interfaccia seriale, cavo RS485 Serial interface, RS485 cable	

accessori
accessoires

su richiesta on request	Per richieste 60Hz supplemento di 5% For 60Hz: + 5% suppement	60 Hz
su richiesta on request	Altre alimentazioni a richiesta Other special voltage on request	

modular refrigeration

-

price list

-

counters

Tavoli refrigerati

Refrigerated counters

Piano di lavoro robusto

Piano rinforzato con bordo frontale e posteriore raggiati. Alzatina chiusa posteriormente per evitare accumuli di sporco

Robust worktop

Reinforced top with a rounded front and back edge,sealed at the back to avoid accumulation of dirt

Guide e cremagliere

Cremagliere e guide inox AISI 304 smontabili senza ausilio di attrezzi

Slides and racks

Removable AISI 304 stainless steel racks and slides, without the need for tools

Porte

Porte autochiudenti reversibili con fermo a 105°. Maniglia in PVC

Doors

Self-closing, reversible with 105° well. Door handle integrated in PVC

Refrigerazione ventilata

La refrigerazione ventilata assicura una perfetta uniformità di temperatura in ogni vano e cassetto

Ventilated refrigeration

Ventilated refrigeration creates a perfect uniform temperature in each compartment and draw

Altre caratteristiche
Other features

Esterno e interno in acciaio AISI 304. Schiena esterna e vano tecnico in acciaio galvanizzato; fondo inferiore ed esterno in colaminato

Exterior and interior in AISI 304 steel. External back and the technical comparment in galvanized steel; external base in colaminated steel

Evaporatore verniciato anticorrosione

Anti-corrosion painted evaporator

Vano motore insonorizzato a destra

Soundproofed engine compartment on the right side

Angoli interni ed esterni arrotondati

Rounded internal and external corners

Isolamento 60 mm CFC/CHFC free

CFC/HCFC FREE, insulation thickness: 60 mm

Fondo rinforzato

Il fondo rinforzato modulare consente l'installazione su ruote, piedini, zoccolo fisso o mobile

Reinforced base

The modular reinforced base allows installation on wheels,feet, a fixed or mobile base

Guarnizioni sostituibili ad alta tenuta

Geometria a tripla camera, efficacia d'isolamento superiore del 35% rispetto alle tradizionali

Replaceable gaskets

with high performance sealing, triple chamber geometry, which produces 35% higher insulation efficiency than traditional models

Cassettiere rinforzate

Ogni vano può essere personalizzato con cassettiere refrigerate GN 1/2 - 1/3 - 2/3 -2°+8°C

Reinforced drawers

Each compartment can be customised with 1/2 - 1/3 - 2/3, -2°C to +8°C refrigerated drawers

Unità condensante

Estraibile su guide per ispezione e pulizia

Removable condensing unit

On slides for inspection and cleaning

Altre caratteristiche
Other features

Porta MODBUS-RT
Connection MODBUS-RT

Evaporazione automatica della condensa
Condensation automatically evaporates

Sbrinamento a gas caldo
Hot gas defrosting (Plug-In)

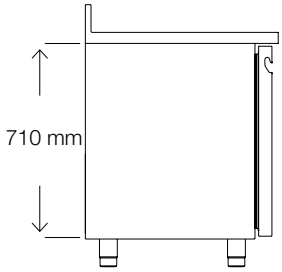
Gas refrigerante R290 ecologico GWP=3 (Global Warming Potential)
Refrigerant gas R290 ecological GWP=3 (Global Warming Potential)

Funzionamento in classe climatica 5
Operates in climate class 5

Caratteristiche generali

Main features

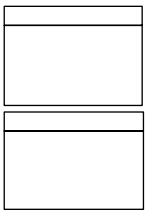
Altezze disponibili
Available height



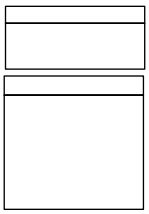
I tavoli sono disponibili con altezza corpo mobile di 710 mm
Counters available height: 710 mm

Cassettiere
Drawers

1/2 + 1/2

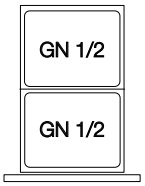


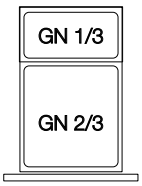
1/3 + 2/3



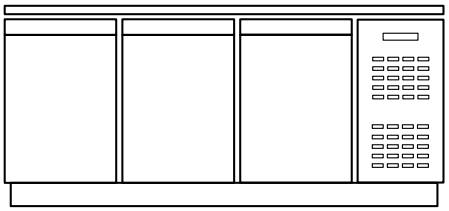
1/3 + 1/3 +1/3

Bacinelle
Container





Predisposizione su zoccolo
Prepared for plinth placement

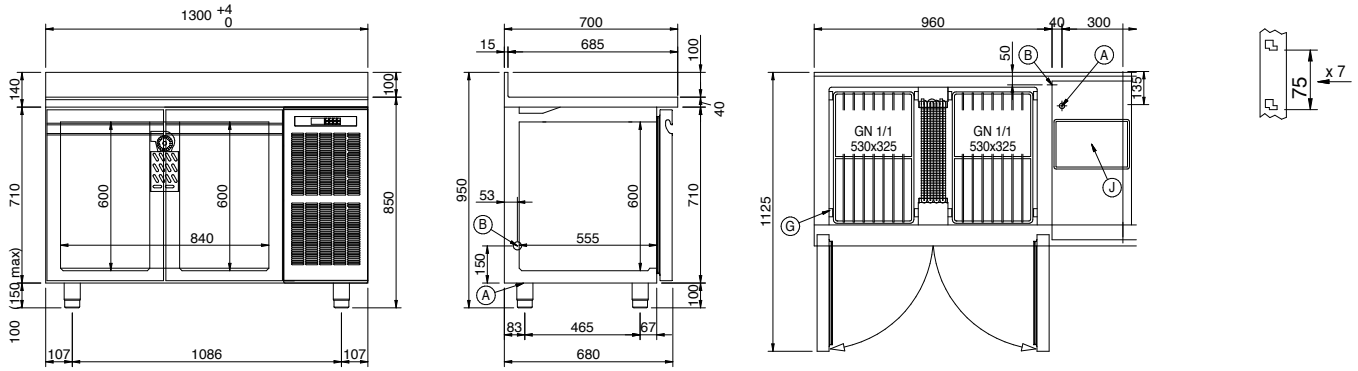


I tavoli sono dotati di piedini con altezza regolabile 100/150 mm.
Senza modifiche, possono essere posizionati su zoccolo in muratura

Counters equipped with feets with adjustable height 100/150 mm.
Without any change, they can be placed on fixed masonry plinth

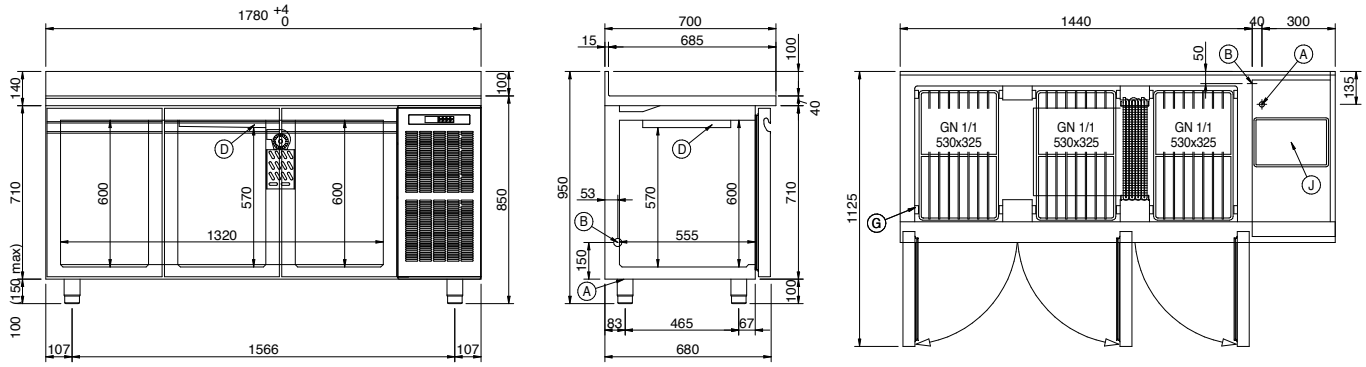
Tavolo 2 porte

2 doors counters



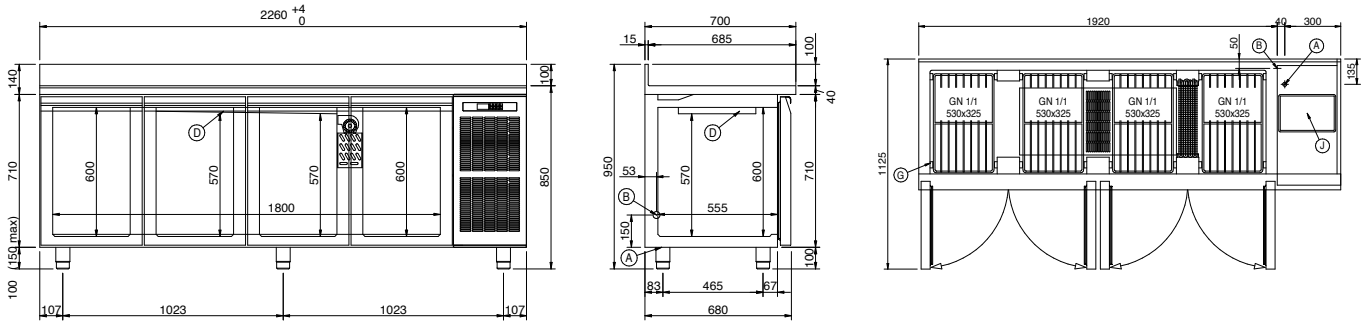
Tavolo 3 porte

3 doors counters



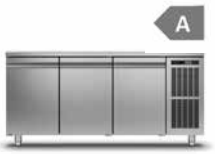
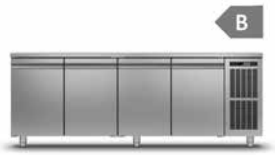
Tavolo 4 porte

4 doors counters



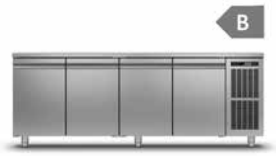
tavoli refrigerati GN 1/1 [-2°/+8°C]

refrigerated counters GN 1/1 [-2°/+8°C]

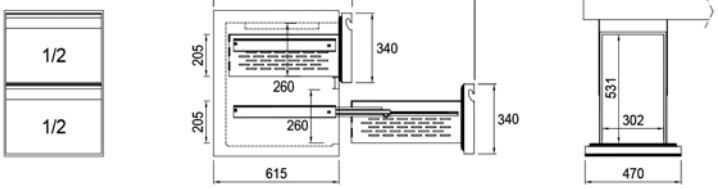
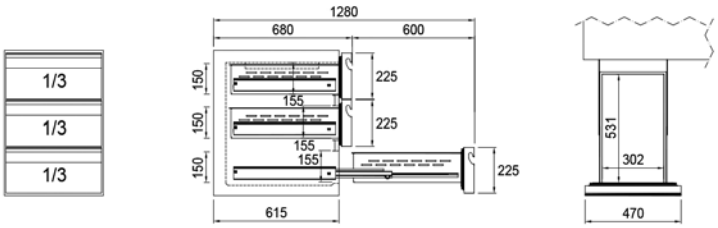
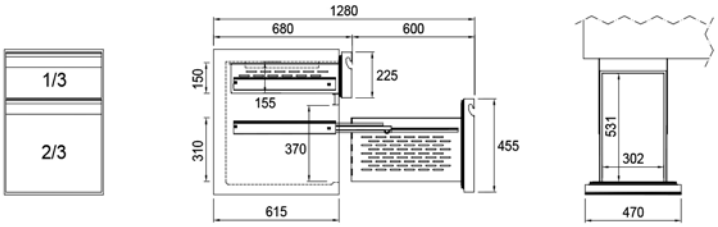
TRL2TNNS Temp.: -2°/+8°C Dim.: 130x70x85 h cm Kg: 125 **3.211 €**	Tavolo refrigerato 2 porte con piano **IN DOTAZIONE:** N°2 griglie GN 1/1 + N°2 coppie guida per griglie GN 1/1 Refrigerated counter 2 doors with work top **EQUIPPED WITH**: N°2 grids GN 1/1 + N°2 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 527 kWh Refrigerazione ventilata *Ventilated refrigeration*
TRL3TNNS Temp.: -2°/+8°C Dim.: 178x70x85 h cm Kg: 150 **3.855 €**	Tavolo refrigerato 3 porte con piano **IN DOTAZIONE:** N°3 griglie GN 1/1 + N°3 coppie guida per griglie GN 1/1 Refrigerated counter 3 doors with work top **EQUIPPED WITH:** N°3 grids GN 1/1 + N°3 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 616 kWh Refrigerazione ventilata *Ventilated refrigeration*
TRL4TNNS Temp.: -2°/+8°C Dim.: 226x75x85 h cm Kg: 200 **4.403 €**	Tavolo refrigerato 4 porte con piano **IN DOTAZIONE:** N°4 griglie GN 1/1 + N°4 coppie guida per griglie GN 1/1 Refrigerated counter 4 doors with work top **EQUIPPED WITH:** N°4 grids GN 1/1 + N°4 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 836 kWh Refrigerazione ventilata *Ventilated refrigeration*
TRLA2TNNS Temp.: -2°/+8°C Dim.: 130x70x95 h cm Kg: 130 **3.262 €**	Tavolo refrigerato 2 porte con piano e alzatina **IN DOTAZIONE:** N°2 griglie GN 1/1 + N°2 coppie guida per griglie GN 1/1 Refrigerated counter 2 doors with work top and splashback **EQUIPPED WITH:** N°2 grids GN 1/1 + N°2 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 527 kWh Refrigerazione ventilata *Ventilated refrigeration*
TRLA3TNNS Temp.: -2°/+8°C Dim.: 178x70x95 h cm Kg: 155 **3.906 €**	Tavolo refrigerato 3 porte con piano e alzatina **IN DOTAZIONE:** N°3 griglie GN 1/1 + N°3 coppie guida per griglie GN 1/1 Refrigerated counter 3 doors with work top and splashback **EQUIPPED WITH:** N°3 grids GN 1/1 + N°3 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 616 kWh Refrigerazione ventilata *Ventilated refrigeration*
TRLA4TNNS Temp.: -2°/+8°C Dim.: 226x70x95 h cm Kg: 205 **4.453 €**	Tavolo refrigerato 4 porte con piano e alzatina **IN DOTAZIONE:** N°4 griglie GN 1/1 + N°4 coppie guida per griglie GN 1/1 Refrigerated counter 4 doors with work top and splashback **EQUIPPED WITH:** N°4 grids GN 1/1 + N°4 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 836 kWh Refrigerazione ventilata *Ventilated refrigeration*

tavoli refrigerati GN 1/1 [-2°/+8°C]

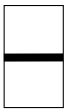
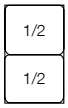
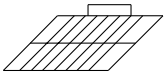
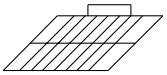
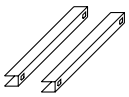
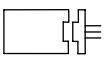
refrigerated counters GN 1/1 [-2°/+8°C]

TRLV2TNNS Temp.: -2°/+8°C Dim.: 130x68x81 h cm Kg: 110 **2.811 €**	Tavolo refrigerato 2 porte senza piano **IN DOTAZIONE:** N°2 griglie GN 1/1 + N°2 coppie guida per griglie GN 1/1 Refrigerated counter 2 doors without work top **EQUIPPED WITH:** N°2 grids GN 1/1 + N°2 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 527 kWh Refrigerazione ventilata *Ventilated refrigeration*
TRLV3TNNS Temp.: -2°/+8°C Dim.: 178x68x81 h cm Kg: 135 **3.401 €**	Tavolo refrigerato 3 porte senza piano **IN DOTAZIONE:** N°3 griglie GN 1/1 + N°3 coppie guida per griglie GN 1/1 Refrigerated counter 3 doors without work top **EQUIPPED WITH:** N°3 grids GN 1/1 + N°3 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 616 kWh Refrigerazione ventilata *Ventilated refrigeration*
TRLV4TNNS Temp.: -2°/+8°C Dim.: 226x68x81 h cm Kg: 170 **3.902 €**	Tavolo refrigerato 4 porte senza piano **IN DOTAZIONE:** N°4 griglie GN 1/1 + N°4 coppie guida per griglie GN 1/1 Refrigerated counter 4 doors without work top **EQUIPPED WITH:** N°4 grids GN 1/1 + N°4 pair of slides for GN 1/1 shelf	 Gas R290 250 W - 1,15 A 220/240V - 50Hz Energy/year: 836 kWh Refrigerazione ventilata *Ventilated refrigeration*

cassettiere refrigerate
refrigerated drawers

TRCL12S **Cassettiere refrigerate 1/2** Refrigerated drawers 1/2 **maggiorazione di** increase of **454 €**	
TRCL13S **Cassettiere refrigerate 1/3** Refrigerated drawers 1/3 **maggiorazione di** increase of **705 €**	
TRCL23S **Cassettiere refrigerate 1/3 + 2/3** Refrigerated drawers 1/3 + 2/3 **maggiorazione di** increase of **517 €**	

accessori
accessoires

PDM h 145/195 mm **25 €**	Piedino maggiorato, 1 pezzo Adjustable height of feet, qty 1	
KIT4RF h 128 mm **298 €**	Kit 4 ruote inox pivotati con freno 4 Swivel and brake castors	
KIT6RF h 128 mm **437 €**	Kit 6 ruote inox pivotati con freno 6 Swivel and brake castors	
TRVGN h 128 mm **13 €**	Traversino per contenitori GN per cassetto Brackets for GN pans for drawer	
KIT12C h 150 mm **163 €**	Kit contenitori GN1/2 + coperchi per cassetto GN1/2 container + lids kit for drawer	
KIT13C h 150 mm **229 €**	Kit contenitori GN1/3 + coperchi per cassetto GN1/3 container + lids kit for drawer	
GRI11 **51 €**	Griglia inox GN1/1 Stainless steel shelf GN1/1	
GRP11 **35 €**	Griglia plastificata GN1/1 Plastic coated shelf GN1/1	
COG505 **33 €**	Coppia guide tipo C 505 mm per griglie GN1/1 Pair of type C slides 505 mm for GN1/1 shelf	
INTRS485 **61 €**	Interfaccia seriale, cavo RS485 Serial interface, RS485 cable	
su richiesta on request	Per richieste 60Hz supplemento di 5% For 60Hz: + 5% suppement	60 Hz
su richiesta on request	Altre alimentazioni Other special voltage	

modular
preparation
-
price list

CARATTERISTICHE GENERALI

- Le apparecchiature sono costruite in acciaio AISI 304 satinato SCOTCH-BRITE (UNI 5 CR NI 18/1 O): un'ampia gamma di prodotti per risolvere razionalmente le esigenze nella lavorazione e preparazione, lavaggio, stoccaggio e linea servizi per una cucina professionale.

- Smontabile: divisa in 5 gruppi di assieme: top piano, gruppo gambe, ripiano di fondo, armadiatura, gruppo porte. Questo per una sensibile riduzione di volumi nel trasporto.

- Ripiano inferiore: è di spessore pari a 50 mm ed è fissato ad incastro nelle gambe a 200 mm dal pavimento, senza uso di utensili.

- Fianco esterno: in linea con il bordo piano, dà la possibilità di accostare i moduli senza lasciare spazi.

- Piedini in nylon/inox: regolabili in altezza di 30 mm.

- Possibilità di applicazione del kit ruote in sostituzione dei piedini.

- Gruppo porte con doppia maniglia, che presenta la particolarità di un unico assieme porta tamburato di spessore 18 mm, con guida inferiore a scomparsa.

- Lo gamma tavoli è accessoriabile con cassetti, grazie alla predisposizione di apposite forature.

- Tutte le apparecchiature sono costruite in conformità alle norme di prodotto, relative all'igienicità, pulizia, sicurezza, incendio.

- Totale assenza di materiali infiammabili.

- Le parti a contatto dell'operatore sono prive di asperità. L'unione alzatina piano, realizzata a raggio 6, consente di effettuare operazioni di pulizia a fondo e velocemente.

- I modelli elettrici sono stati studiati e realizzati in conformità delle vigenti normative europee (EN).

- La gamma comprende una linea scaffali brevettata di facilissimo montaggio senza l'utilizzo di viti o bulloni.

NOTE LISTINO

1. Elementi forniti smontati solo su richiesta.

2. Nello colonna valori si indica il nuovo volume.

3. Tipo di imballo.** LD-PE BOLLE

4. Le lavorazioni speciali sagomature sono realizzate con angolo a 90°.

5. Portata ripiano di fondo e ripiano intermedio 160 kg/m2, dqN/m2

CHIAVE DI LETTURA

D T R A - 7 12
- Lunghezza
- Profondità
- Alzatina
- Ripiano
- Tavolo
- Linea Duty

GENERAL SPECIFICATIONS

- The appliances are made in satin-finish SCOTCH-BRITE AISI 304 stainless steel (UNI 5 Cr Ni 18/10): a wide range of products to resolve in a rational way the needs of professional kitchens in processing and preparing washing and storing food as well as for service lines.

- Disassembled: divided into 5 assembly units: work top, legs, bottom shelf, carcase, doors. This division considerably reduces volumes for transport.

- Bottom shelf: 50 mm thick is fixed without using tools by inserting it into the legs at 200 mm from the floor.

- Side panel: in line with the work top edge, allowing modules to be installed side by side without causing gaps.

- Nylon/stainless steel feet: height-adjustable up to 30 mm.

- Possibility of applying castar kit wheels instead of the feet.

- Door unit with double handle, featuring an en-bloc assembly of 18 mm thick sandwich panel door with hidden bottom guide.

- Drawers may be applied to the range of tables, which are pre-drilled for relative fixing purposes.

- All the appliances are made in conformity with product norms related to hygiene, cleanliness, safety and fire.

- Total absence of inflammable materials.

- No sharp or rough parts are in contact with the operator. The top and upstand are joined together with a radius of 6, allowing fast, thorough cleaning.

- The electric models have been designed and made in accordance to current European regulations and standards (EN)

- The range includes a patented fine of easy-to-assemble shelving that requires no screws nor bolts.

PRICE LIST NOTES

1. Elements supplied disassembled on request only

2. The new volume is indicated in the value column.

3. Type of packing
*** LD-PE BUBBLE WRAP*

4. The special shaping is done with a 90° angle.

5. Load-bearing capacity of bottom ond intermediate shelves kg/m2, dqN/m2

MODEL READ KEY

D T R A - 7 12
- *Length*
- *Depth*
- *Upstand*
- *Shelf*
- *Table*
- *Duty line*

CARACTERISTIQUES TECHNIQUES

- Les équipements sont construits en acier inox AISI 304 satiné SCOTCH-BRITE (UNI 5 CR NI 18/1 O): une vaste gamme de produits permettant de répondre rationnellement aux exigences de l' exécution et de la préparation, du lavage, du stockage, de la ligne de services pour une cuisine professionnelle.

- Démontable: subdivisée en 5 sous-ensembles: dessus de pian, groupe pieds, étagère du fond, armoires, groupe partes, afin de permellre une réduction sensible des volumes lors du transport.

- Etagère du fond: son épaisseur est de 50 mm et elle se fixe par encastrement aux pieds, sans avoir besoin d' outils, à une hauteur de 200 mm du sol.

- Côté extérieur: à un meme niveau que le bord du pian il permei de placer cote à cote les modules, sans laisser d'espace.

- Pieds en nylon/inox: réglables de 30 mm en hauteur.

- Possibilité de remplacer les pieds par un jeu de roues.

- Groupe partes à double poignée se présentant sous la forme d'un bloc unique comprenant la porte sandwich de 18 mm d' épaisseur et la guide inférieure escamotable.

- Des tiroirs peuvent etre installés sur toutes les tables de la gamme grâce à la présence de trous prévus à cet effet.

- Tous les équipements sont construits conformément aux normes d'hygiène, de propreté, sécurité et prévention incendies. Absence totale de matériaux inflammables.

- Les parties avec lesquelles l'opérateur est en contact sont dépourvues d' aspérités. L' union dosseret pian, réalisée avec un arrondi de 6 mm, permei d' effectuer les opérations de nettoyage rapidement et à fond.

- Les modèles électriques ont été étudiés et réalisés en conformité avec les normes européennes en vigueur. La gamme comprend une ligne de rayonnages brevetée très facile à monter sans vis ni boulons.

NOTE TARIF:

1. Eléments n'étant fournis démontés que sur demande

2. Le nouveau volume est indiqué dans la colonne valeurs

3. Type d'emballage.:* EMBALLAGE LD-PE A BULLES

4. Les moulurages spéciaux sont réalisés avec un angle de 90 °

5. Portée étagère du bas et étagère intermédiaire 160 kg1m2, dqN/m2

CLE DE LECTURE MODELE

D T R A - 7 12
- 12 = Longueur
- 7 = Profondeur
- A = Dosseret
- R = Etagere
- T = Table
- D = Ligne Duty

TECHNISCHE MERKMALE

- Die Geräte bestehen as rostfreiem Edelstahl AISI 304 mit SCOTCH-BRTE Satinierung (UNI 5 CR NI 18/10). fine umfangreiche Produktpaleffe um den Anforderungen bei der Vorbereitung, Verarbeitung, bei der Lagerung, beim Spüen und in der Ausgabelinie einer professionellen Küche rationell gerecht zu werden.

- Montierbar: Unterbau in 5 Baugruppen. Arbeitsplaffe; Satz Füße; Ablagebaden; Satz Türen; Schrankmübel Alle dies für eine rationelle Reduzierung des Transporlvolumens.

- Ablageboden: weist eine Stärke von 50 mm auf und wird in die Füße in einem Abstand von 200mm ohne die Verwendung von Werkzeugen eingerasfet.

- Äußeres Seitenteil: planeben mit der Kante der Arbeitsfläiche bietet es die Möglichkeit die Module ohne Zwischenraum aneinander zustellen.

- Füße aus Nylon/Edelstahl: rostfrei um 30 mm höhenverstellbar.

- Möglichkeit des Austausches der Füße gegen einen Räiderbausatz.

- Baureihe Türen: mit Doppelgriffen, welche die Besonderheif eines einzigartigen Ensembl darstellen. Doppelwandig mit einer Stärke von 18 mm und eingelassener unterer Führung.

- Die Baureihe der Tische: kann dank der Vorbereitung entsprechender Bohrungen mit Schubladen ausgestaffef werden.

- Alle Geräte sind in Übereinstimmung mit Produktrichtlinien hinsichtlich Hygiene, Reinigung, Sicherheit unà Brandschutz konstruiert.

- Es werden keinerlei entflammbarer Materialien verwendet.

- Abgerundete Kanten und Flächen sind besonders Benutzerfreundlich.

- Die Verbindung zwischen Aufkantung und Arbeitsfläiche ist in einem Abstand von 6 cm realisierf und ermiiglicht die griindliche und schnelle Durchfiihrung der Reinigung.

- Die elektrischen Modelle wurden in Übereinstimmung mit den geltenden europäischen Richtlinien (EN} entwickelt und hergestellt.

- Die Produktlinie beinhaltet eine Linie patentierter Regale die eche Verwendung von Schrauben oder Bolzen einfach zusammengebaut werden kiönnen.

HINWEISE ZUR LISTE

1. Elemente werden nur auf Anfrage zerlegt geliefert

2. In der Spalte der Werte wird das neue Volumen angegeben.

3. Art der Verpackung
** LUFTPOLSTERFOLIE

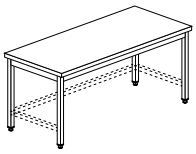
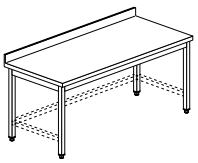
4. Die Spezialfassonierungen werden mit einer 90° Ecke ausgeführt

5. Tragfähigkeit der Bodenabond und Zwishenbord 160 kg/ m2, dqN/m2

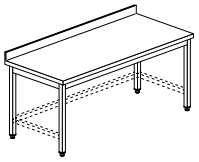
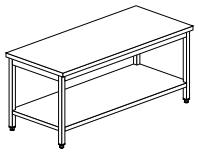
AUFSCHLÜSSELUNG MODELL

D T R A - 7 12
- 12 = Länge
- 7 = Tiefe
- A = Aufkantung
- R = Zwischenboden
- T = Tisch
- D = Linie Duty

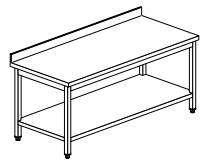
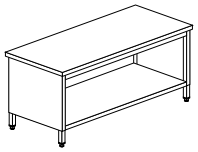
tavoli da lavoro - work tables - tables de travail - arbeitstische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
		**DTT-707**	M9FDT01707	70x70x87h*	32	0,53	**433**
		DTT-708	M9FDT01708	80x70x87h*	35	0,6	**441**
	Tavolo aperto	**DTT-709**	M9FDT01709	90x70x87h*	39	0,67	**455**
	Work table	**DTT-710**	M9FDT01710	100x70x87h*	42	0,75	**471**
	Table simple	**DTT-711**	M9FDT01711	110x70x87h*	45	0,82	**496**
	Arbeitstisch	**DTT-712**	M9FDT01712	120x70x87h*	49	0,89	**515**
		DTT-713	M9FDT01713	130x70x87h*	52	0,96	**523**
		DTT-714	M9FDT01714	140x70x87h*	55	1,03	**552**
		DTT-715	M9FDT01715	150x70x87h*	58	1,11	**567**
		DTT-716	M9FDT01716	160x70x87h*	62	1,18	**585**
		DTT-717	M9FDT01717	170x70x87h*	65	1,25	**588**
		DTT-718	M9FDT01718	180x70x87h*	68	1,32	**607**
		DTT-719	M9FDT01719	190x70x87h*	72	1,39	**623**
		DTT-720	M9FDT01720	200x70x87h*	75	1,46	**654**
		DTT-607	M9FDT02607	70x60x87h*	30	0,46	**414**
	OPTIONAL: *	**DTT-608**	M9FDT02608	80x60x87h*	33	0,52	**428**
	TRAVERSE	**DTT-609**	M9FDT02609	90x60x87h*	36	0,58	**453**
	CROSSBARS	**DTT-610**	M9FDT02610	100x60x87h*	39	0,65	**471**
	TRAVERSES	**DTT-611**	M9FDT02611	110x60x87h*	42	0,71	**475**
	QUERTRÄGER	**DTT-612**	M9FDT02612	120x60x87h*	45	0,77	**492**
		DTT-613	M9FDT02613	130x60x87h*	48	0,83	**519**
		DTT-614	M9FDT02614	140x60x87h*	50	0,89	**525**
		DTT-615	M9FDT02615	150x60x87h*	53	0,96	**552**
		DTT-616	M9FDT02616	160x60x87h*	56	1,02	**566**
		DTT-617	M9FDT02617	170x60x87h*	59	1,08	**570**
		DTT-618	M9FDT02618	180x60x87h*	62	1,14	**601**
		DTT-619	M9FDT02619	190x60x87h*	65	1,2	**605**
		DTT-620	M9FDT02620	200x60x87h*	68	1,27	**619**
							
		DTTA-707	M9FDT03707	70x70x87h*	33	0,53	**438**
	Tavolo aperto con alzatina	**DTTA-708**	M9FDT03708	80x70x87h*	36	0,6	**454**
	Work table with upstand	**DTTA-709**	M9FDT03709	90x70x87h*	40	0,67	**475**
	Table simple avec dosseret	**DTTA-710**	M9FDT03710	100x70x87h*	43	0,75	**489**
	Arbeitstisch mit Aufkantung	**DTTA-711**	M9FDT03711	110x70x87h*	46	0,82	**509**
		DTTA-712	M9FDT03712	120x70x87h*	50	0,89	**530**
		DTTA-713	M9FDT03713	130x70x87h*	53	0,96	**545**
	OPTIONAL: *	**DTTA-714**	M9FDT03714	140x70x87h*	56	1,03	**567**
	TRAVERSE	**DTTA-715**	M9FDT03715	150x70x87h*	59	1,11	**586**
	CROSSBARS	**DTTA-716**	M9FDT03716	160x70x87h*	63	1,18	**602**
	TRAVERSES	**DTTA-717**	M9FDT03717	170x70x87h*	66	1,25	**620**
	QUERTRÄGER	**DTTA-718**	M9FDT03718	180x70x87h*	69	1,32	**641**
		DTTA-719	M9FDT03719	190x70x87h*	73	1,39	**657**
		DTTA-720	M9FDT03720	200x70x87h*	76	1,46	**676**

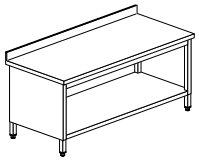
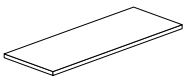
tavoli da lavoro - work tables - tables de travail - arbeitstische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
		**DTTA-607**	M9FDT04607	70x60x87h*	30	0,46	**428**
		DTTA-608	M9FDT04608	80x60x87h*	33	0,52	**435**
	Tavolo aperto con alzatina	**DTTA-609**	M9FDT04609	90x60x87h*	36	0,58	**460**
	Work table with upstand	**DTTA-610**	M9FDT04610	100x60x87h*	39	0,65	**470**
	Table simple avec dosseret	**DTTA-611**	M9FDT04611	110x60x87h*	42	0,71	**494**
	Arbeitstisch mit Aufkantung	**DTTA-612**	M9FDT04612	120x60x87h*	45	0,77	**514**
		DTTA-613	M9FDT04613	130x60x87h*	48	0,83	**520**
		DTTA-614	M9FDT04614	140x60x87h*	51	0,89	**540**
	OPTIONAL: *	**DTTA-615**	M9FDT04615	150x60x87h*	54	0,96	**568**
	TRAVERSE	**DTTA-616**	M9FDT04616	160x60x87h*	57	1,02	**575**
	CROSSBARS	**DTTA-617**	M9FDT04617	170x60x87h*	60	1,08	**590**
	TRAVERSES	**DTTA-618**	M9FDT04618	180x60x87h*	63	1,14	**623**
	QUERTRÄGER	**DTTA-619**	M9FDT04619	190x60x87h*	66	1,2	**628**
		DTTA-620	M9FDT04620	200x60x87h*	69	1,27	**642**
							
		DTR-707	M9FDT06707	70x70x87h	36	0,53	**522**
	Tavolo con ripiano	**DTR-708**	M9FDT06708	80x70x87h	39	0,6	**543**
	Work table shelf	**DTR-709**	M9FDT06709	90x70x87h	42	0,67	**555**
	Table avec étagère	**DTR-710**	M9FDT06710	100x70x87h	45	0,75	**587**
	Tisch mit Ablageboden	**DTR-711**	M9FDT06711	110x70x87h	47	0,082	**612**
		DTR-712	M9FDT06712	120x70x87h	50	0,089	**636**
		DTR-713	M9FDT06713	130x70x87h	53	0,96	**657**
		DTR-714	M9FDT06714	140x70x87h	56	1,03	**688**
		DTR-715	M9FDT06715	150x70x87h	59	1,11	**707**
		DTR-716	M9FDT06716	160x70x87h	62	1,18	**731**
		DTR-717	M9FDT06717	170x70x87h	64	1,25	**753**
		DTR-718	M9FDT06718	180x70x87h	67	1,32	**777**
		DTR-719	M9FDT06719	190x70x87h	70	1,39	**799**
		DTR-720	M9FDT06720	200x70x87h	73	1,46	**823**
		DTR-607	M9FDT07607	70x60x87h	40	0,46	**499**
		DTR-608	M9FDT07608	80x60x87h	43	0,52	**527**
		DTR-609	M9FDT07609	90x60x87h	46	0,58	**548**
		DTR-610	M9FDT07610	100x60x87h	50	0,65	**568**
		DTR-611	M9FDT07611	110x60x87h	53	0,71	**590**
		DTR-612	M9FDT07612	120x60x87h	56	0,77	**615**
		DTR-613	M9FDT07613	130x60x87h	59	0,83	**633**
		DTR-614	M9FDT07614	140x60x87h	63	0,89	**659**
		DTR-615	M9FDT07615	150x60x87h	66	0,96	**682**
		DTR-616	M9FDT07616	160x60x87h	69	1,02	**701**
		DTR-617	M9FDT07617	170x60x87h	72	1,08	**722**
		DTR-618	M9FDT07618	180x60x87h	76	1,14	**746**
		DTR-619	M9FDT07619	190x60x87h	79	1,2	**749**
		DTR-620	M9FDT07620	200x60x87h	82	1,27	**790**

tavoli da lavoro - work tables - tables de travail - arbeitstische

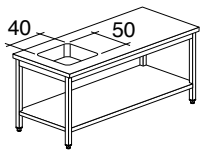
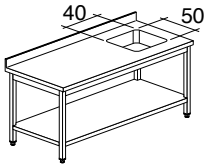
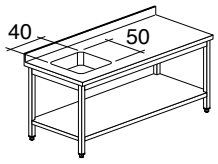
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Tavolo con ripiano e alzatina *Work table shelf and upstand* *Table avec étagère et dosseret* *Tisch mit Ablageboden und Aufkantung*	**DTRA-707**	M9FDT08707	70x70x87h	40	0,53	**571**
		DTRA-708	M9FDT08708	80x70x87h	43	0,6	**597**
		DTRA-709	M9FDT08709	90x70x87h	47	0,67	**623**
		DTRA-710	M9FDT08710	100x70x87h	50	0,75	**648**
		DTRA-711	M9FDT08711	110x70x87h	53	0,82	**672**
		DTRA-712	M9FDT08712	120x70x87h	57	0,89	**701**
		DTRA-713	M9FDT08713	130x70x87h	60	0,96	**728**
		DTRA-714	M9FDT08714	140x70x87h	63	1,03	**758**
		DTRA-715	M9FDT08715	150x70x87h	66	1,11	**784**
		DTRA-716	M9FDT08716	160x70x87h	70	1,18	**809**
		DTRA-717	M9FDT08717	170x70x87h	73	1,25	**835**
		DTRA-718	M9FDT08718	180x70x87h	76	1,32	**864**
		DTRA-719	M9FDT08719	190x70x87h	80	1,39	**888**
		DTRA-720	M9FDT08720	200x70x87h	83	1,46	**915**
		DTRA-607	M9FDT09607	70x60x87h	37	0,46	**559**
		DTRA-608	M9FDT09608	80x60x87h	40	0,52	**583**
		DTRA-609	M9FDT09609	90x60x87h	43	0,58	**605**
		DTRA-610	M9FDT09610	100x60x87h	46	0,65	**630**
		DTRA-611	M9FDT09611	110x60x87h	48	0,71	**640**
		DTRA-612	M9FDT09612	120x60x87h	51	0,77	**682**
		DTRA-613	M9FDT09613	130x60x87h	54	0,83	**705**
		DTRA-614	M9FDT09614	140x60x87h	57	0,89	**738**
		DTRA-615	M9FDT09615	150x60x87h	60	0,96	**759**
		DTRA-616	M9FDT09616	160x60x87h	63	1,02	**768**
		DTRA-617	M9FDT09617	170x60x87h	65	1,08	**792**
		DTRA-618	M9FDT09618	180x60x87h	68	1,14	**835**
		DTRA-619	M9FDT09619	190x60x87h	71	1,2	**861**
		DTRA-620	M9FDT09620	200x60x87h	74	1,27	**883**
	Tavolo armadio a giorno *Open cupboard with work top* *Table armoire ouverte* *Offener Arbeitsschrank*						
		DTAG-708	M9FDT11708	80x70x87h*	49	0,6	**773**
		DTAG-710	M9FDT11710	100x70x87h*	58	0,75	**844**
		DTAG-712	M9FDT11712	120x70x87h*	67	0,89	**886**
		DTAG-714	M9FDT11714	140x70x87h*	76	1,03	**949**
		DTAG-716	M9FDT11716	160x70x87h*	84	1,18	**1.003**
		DTAG-718	M9FDT11718	180x70x87h*	93	1,32	**1.081**
		DTAG-720	M9FDT11720	200x70x87h*	102	1,46	**1.137**
		DTAG-608	M9FDT12608	80x60x87h*	45	0,52	**753**
		DTAG-610	M9FDT12610	100x60x87h*	53	0,65	**790**
		DTAG-612	M9FDT12612	120x60x87h*	60	0,77	**844**
		DTAG-614	M9FDT12614	140x60x87h*	68	0,89	**903**
		DTAG-616	M9FDT12616	160x60x87h*	75	1,02	**954**
		DTAG-618	M9FDT12618	180x60x87h*	83	1,14	**1.008**
		DTAG-620	M9FDT12620	200x60x87h*	90	1,27	**1.061**

tavoli da lavoro - work tables - tables de travail - arbeitstische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Tavolo armadio a giorno con alzatina *Open cupboard with work top and upstand* *Table armoire ouverte avec dosseret* *Offener Arbeitsschrank mit Aufkantung*	**DTAGA-708**	M9FDT13708	80x70x87h*	50	0,6	**794**
		DTAGA-710	M9FDT13710	100x70x87h*	59	0,75	**834**
		DTAGA-712	M9FDT13712	120x70x87h*	68	0,89	**896**
		DTAGA-714	M9FDT13714	140x70x87h*	77	1,03	**958**
		DTAGA-716	M9FDT13716	160x70x87h*	85	1,18	**1.037**
		DTAGA-718	M9FDT13718	180x70x87h*	94	1,32	**1.100**
		DTAGA-720	M9FDT13720	200x70x87h*	103	1,46	**1.157**
		DTAGA-608	M9FDT14608	80x60x87h*	44	0,52	**742**
		DTAGA-610	M9FDT14610	100x60x87h*	52	0,65	**795**
		DTAGA-612	M9FDT14612	120x60x87h*	59	0,77	**853**
		DTAGA-614	M9FDT14614	140x60x87h*	67	0,89	**917**
		DTAGA-616	M9FDT14616	160x60x87h*	74	1,02	**991**
		DTAGA-618	M9FDT14618	180x60x87h*	82	1,14	**1.027**
		DTAGA-620	M9FDT14620	200x60x87h*	89	1,27	**1.103**
	Ripiano intermedio tavolo Prof. 700/600 *Table middle undershelf depth 700/600* *Etagère intermédiaire table prof. 700/600* *Zwischenboden Tisch Tiefe 700/600*						
		DRIT-708	M9FDT97708	80x70x5h**	6	0,03	**119**
		DRIT-709	M9FDT97709	90x70x5h**	7	0,03	**123**
		DRIT-710	M9FDT97710	100x70x5h**	8	0,04	**132**
		DRIT-711	M9FDT97711	110x70x5h**	8	0,04	**135**
		DRIT-712	M9FDT97712	120x70x5h**	9	0,04	**140**
		DRIT-713	M9FDT97713	130x70x5h**	l 0	0,05	**148**
		DRIT-714	M9FDT97714	140x70x5h**	l 0	0,05	**154**
		DRIT-715	M9FDT97715	150x70x5h**	11	0,05	**163**
		DRIT-716	M9FDT97716	160x70x5h**	12	0,06	**172**
		DRIT-717	M9FDT97717	170x70x5h**	13	0,06	**175**
		DRIT-718	M9FDT97718	180x70x5h**	13	0,06	**185**
		DRIT-719	M9FDT97719	190x70x5h**	14	0,07	**188**
		DRIT-720	M9FDT97720	200x70x5h**	15	0,07	**200**
		DRIT-608	M9FDT98608	80x60x5h**	6	0,02	**111**
		DRIT-609	M9FDT98609	90x60x5h**	6	0,03	**115**
		DRIT-610	M9FDT98610	100x60x5h**	7	0,03	**119**
		DRIT-611	M9FDT98611	110x60x5h**	7	0,03	**127**
		DRIT-612	M9FDT98612	120x60x5h**	8	0,04	**133**
		DRIT-613	M9FDT98613	130x60x5h**	9	0,04	**137**
		DRIT-614	M9FDT98614	140x60x5h**	9	0,04	**143**
		DRIT-615	M9FDT98615	150x60x5h**	l 0	0,05	**150**
		DRIT-616	M9FDT98616	160x60x5h**	1 0	0,05	**159**
		DRIT-617	M9FDT98617	170x60x5h**	11	0,05	**162**
		DRIT-618	M9FDT98618	180x60x5h**	12	0,05	**167**
		DRIT-619	M9FDT98619	190x60x5h**	12	0,06	**172**
		DRIT-620	M9FDT98620	200x60x5h**	13	0,06	**182**

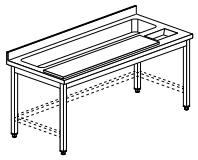
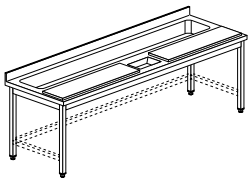
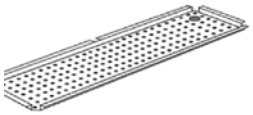
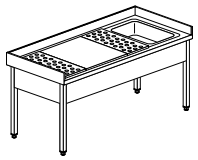
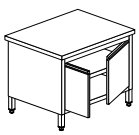
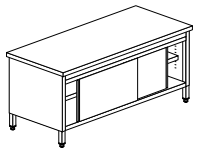
** IMBALLO LD-PE BOLLE
** LD-PE BUBBLE WRAP
** EMBALLAGE LD-PE À BULLES
** VERPACKUNG LUFTPOLSTERFOLIE

tavoli da lavoro - work tables - tables de travail - arbeitstische

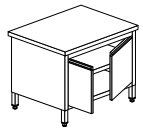
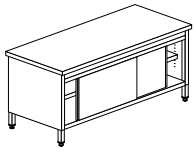
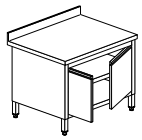
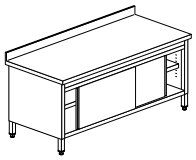
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Tavolo con vasca 40x50 *Work table with bowl 40x50* *Table avec bac 40x50* *Arbeitstisch mit Becken 40x50*	**DTRV-712**	M9FDT16712	120x70x87h*	56	0,89	**1.005**
		DTRV-714	M9FDT16714	140x70x87h*	63	1,03	**1.051**
		DTRV-716	M9FDT16716	160x70x87h*	70	1,18	**1.090**
		DTRV-718	M9FDT16718	180x70x87h*	76	1,32	**1.138**
		DTRV-720	M9FDT16720	200x70x87h*	83	1,46	**1.182**
	Tavolo con vasca 40x40 *Work table with bowl 40x40* *Table avec bac 40x40* *Arbeitstisch mit Becken 40x40*	**DTRV-612**	M9FDT17612	120x60x87h*	51	0,77	**981**
		DTRV-614	M9FDT17614	140x60x87h*	57	0,89	**1.025**
		DTRV-616	M9FDT17616	160x60x87h*	63	1,02	**1.063**
		DTRV-618	M9FDT17618	180x60x87h*	68	1,14	**1.109**
		DTRV-620	M9FDT17620	200x60x87h*	74	1,27	**1.149**
	Tavolo con vasca 40x50 a destra ed alzatina Table with right bowl 40x50 and upstand *Table avec bac 40x50 à droite et dosseret* *Arbeitstisch mit Becken 40x50 rechts und Aufkantung*	**DTRVAD-712**	M9FDT18712	120x70x87h*	57	0,89	**1.028**
		DTRVAD-714	M9FDT18714	140x70x87h*	64	1,03	**1.080**
		DTRVAD-716	M9FDT18716	160x70x87h*	72	1,18	**1.128**
		DTRVAD-718	M9FDT18718	180x70x87h*	77	1,32	**1.176**
		DTRVAD-720	M9FDT18720	200x70x87h*	84	1,46	**1.196**
	Tavolo con vasca 40x40 a destra ed alzatina Table with right bowl 40x40 and upstand *Table avec bac 40x40 à droite et dosseret* *Arbeitstisch mit Becken 40x40 rechts und Aufkantung*	**DTRVAD-612**	M9FDT19612	120x60x87h*	52	0,77	**1.009**
		DTRVAD-614	M9fDT19614	140x60x87h*	58	0,89	**1.031**
		DTRVAD-616	M9FDT19616	160x60x87h*	64	1,02	**1.076**
		DTRVAD-618	M9FDT19618	180x60x87h*	69	1,14	**1.121**
		DTRVAD-620	M9FDT19620	200x60x87h*	75	1,27	**1.164**
	Tavolo con vasca 40x50 a sinistra ed alzatina Table with left bowl 40x50 and upstand *Table avec bac 40x50 à gauche et dosseret* *Arbeitstisch mit Becken 40x50 links und Aufkantung*	**DTRVAS-712**	M9FDT20712	120x70x87h*	60	0,89	**1.028**
		DTRVAS-714	M9FDT20714	140x70x87h*	66	1,03	**1.080**
		DTRVAS-716	M9FDT20716	160x70x87h*	72	1,18	**1.128**
		DTRVAS-718	M9FDT20718	180x70x87h*	77	1,32	**1.176**
		DTRVAS-720	M9FDT20720	200x70x87h*	83	1,46	**1.221**
	Tavolo con vasca 40x40 a sinistra ed alzatina Table with left bowl 40x40 and upstand *Table avec bac 40x40 à gauche et dosseret* *Arbeitstisch mit Becken 40x40 links und Aufkantung*	**DTRVAS-612**	M9FDT21612	120x60x87h*	52	0,77	**988**
		DTRVAS-614	M9FDT21614	140x60x87h*	58	0,89	**1.031**
		DTRVAS-616	M9FDT21616	160x60x87h*	63	1,02	**1.076**
		DTRVAS-618	M9FDT21618	180x60x87h*	69	1,14	**1.121**
		DTRVAS-620	M9FDT21620	200x60x87h	74	1,27	**1.188**

tavoli da lavoro e armadiati

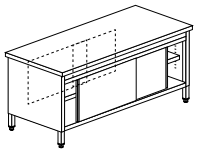
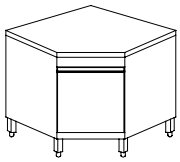
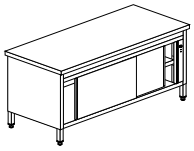
work tables & cupboards - tables de travail et armoire - arbeitstische und schranktische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Tavolo preparazione verdure	**DTPV-712**	M9FDT23712	120x70x87h*	60	0,89	**1.386**
	Vegetables preparation table	**DTPV-714**	M9FDT23714	140x70x87h*	70	1,03	**1.449**
	Table préparation légumes	**DTPV-716**	M9FDT23716	160x70x87h*	79	1,18	**1.588**
	Tisch für Gemüsevorbereitung						
	Tavolo preparazione verdure 2 taglieri	**DTPV2T-718**	M9FDT24718	180x70x87h*	80	1,32	**2.183**
	Vegetables preparation table with 2 cutting boards	**DTPV2T-720**	M9FDT24720	200x70x87h*	93	1,46	**2.203**
	Table préparation légumes 2 planches	**DTPV2T-721**	M9FDT24721	210x70x87h*	106	1,54	**2.268**
	Tisch für Gemüsevorbereitung mit 2 Schneidbrettern						
	Falsofondo lavorazione carne/pesce	**DFLC-712**	M9FDF00712	120x70x87h	59	0,89	**1.125**
	Fish/meat preparation base plate	**DFLC-714**	M9FDF00714	140x70x87h	69	1,03	**1.201**
	Faux fond de préparation piosson/viande	**DFLC-716**	M9FDF00716	160x70x87h	78	1,18	**1.246**
	Doppelboden für Fleisch/Fishvorbereitung	**da abbinare al mod. DTVP 712-714-716** **to combined to DTVP 712-714-716 models** **Foire correspondre le modèles DTVP 712-714-716** **Zu Montieren Auf Dem Mod. DTVP 712-714-716**					
	Tavolo lavorazione pesce getto acqua	**DTLP-718**	M9FDT15718	180x70x87h	90	1,32	**2.675**
	Fish preparation table with water jet						
	Table préparation poisson avec jet d'eau						
	Fishvorbereitungstisch mit Wasserstrahl						
	Tavolo armadio porte a battente e scorrevoli	**DTAB-708**	M9FDT25708	80x70x87h*	77	0,6	**1.026**
	Table cupboard with hinged or sliding doors	**DTAB-709**	M9FDT25709	90x70x87h*	80	0,67	**1.065**
	*Table armoire avec portes battantes ou coulissantes*	**DTAB-710**	M9FDT25710	100x70x87h*	82	0,75	**1.111**
	Schranktisch mit Flügel-bzw. Schiebetüren	**DTA-710**	M9FDT257100	100x70x87h*	83	0,79	**1.160**
		DTA-712	M9FDT25712	120x70x87h*	85	0,89	**1.200**
		DTA-713	M9FDT25713	130x70x87h*	87	0,96	**1.241**
		DTA-714	M9FDT25714	140x70x87h*	90	1,03	**1.294**
		DTA-715	M9FDT25715	150x70x87h*	92	1,11	**1.337**
	B = Porta a battente	**DTA-716**	M9FDT25716	160x70x87h*	95	1,18	**1.380**
	Hinged doors	**DTA-717**	M9FDT25717	170x70x87h*	97	1,25	**1.421**
	Portes battantes	**DTA-718**	M9FDT25718	180x70x87h*	100	1,32	**1.469**
	Flügeltüren	**DTA-719**	M9FDT25719	190x70x87h*	102	1,39	**1.481**
		DTA-720	M9FDT25720	200x70x87h*	105	1,46	**1.554**

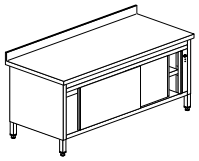
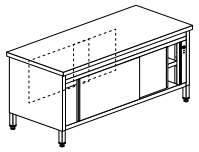
tavoli armadiati - cupboards - tables armoire - schranktische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Tavolo armadio porte a battente e scorrevoli	**DTAB-608**	M9FDT26608	80x60x87h*	69	0,52	**964**
	Table cupboard with hinged or sliding doors	**DTAB-609**	M9FDT26609	90x60x87h*	72	0,58	**1.004**
	Table armoire avec portes battantes ou coulissantes	**DTAB-610**	M9FDT26610	100x60x87h*	76	0,65	**1.063**
	*Schranktisch mit Flügel-bzw. Schiebetüren*						
		DTA-610	M9FDT267100	100x60x87h*	65	0,5	**1.087**
		DTA-612	M9FDT26612	120x60x87h*	79	0,77	**1.151**
		DTA-613	M9FDT26613	130x60x87h*	82	0,83	**1.165**
		DTA-614	M9FDT26614	140x60x87h*	85	0,89	**1.239**
		DTA-615	M9FDT26615	150x60x87h*	89	0,96	**1.279**
		DTA-616	M9FDT26616	160x60x87h*	92	1,02	**1.320**
	B = Porta a battente	**DTA-617**	M9FDT26617	160x60x87h*	95	1,08	**1.361**
	Hinged doors	**DTA-618**	M9FDT26618	180x60x87h*	98	1,14	**1.377**
	Portes battantes	**DTA-619**	M9FDT26619	190x60x87h*	100	1,2	**1.447**
	Flügeltüren	**DTA-620**	M9FDT26620	200x60x87h*	101	1,27	**1.487**
	Tavolo armadio con alzatina porte a battente e scorrevoli	**DTAAB-708**	M9FDT27708	80x70x87h*	78	0,6	**1.098**
	Table cupboard with upstand and hinged or sliding doors	**DTAAB-709**	M9FDT27709	90x70x87h*	81	0,67	**1.137**
	Table armoire avec dosseret et portes battantes ou coulissantes	**DTAAB-710**	M9FDT27710	100x70x87h*	83	0,75	**1.181**
	*Schranktisch mit Aufkantung und Flügel-bzw. Schiebetüren*						
		DTAA-710	M9FDT277100	100x70x87h*	83	0,79	**1.169**
		DTAA-712	M9FDT27712	120x70x87h*	85	0,89	**1.211**
		DTAA-713	M9FDT27713	130x70x87h*	87	0,96	**1.255**
		DTAA-714	M9FDT27714	140x70x87h*	90	1,03	**1.308**
		DTAA-715	M9FDT27715	150x70x87h*	92	1,11	**1.351**
	B = Porta a battente	**DTAA-716**	M9FDT27716	160x70x87h*	95	1,18	**1.397**
	Hinged doors	**DTAA-717**	M9FDT27717	170x70x87h*	97	1,25	**1.441**
	Portes battantes	**DTAA-718**	M9FDT27718	180x70x87h*	100	1,32	**1.488**
	Flügeltüren	**DTAA-719**	M9FDT27719	190x70x87h*	102	1,39	**1.530**
		DTAA-720	M9FDT27720	200x70x87h*	105	1,46	**1.576**
		DTAAB-608	M9FDT28608	80x60x87h*	69	0,52	**1.048**
		DTAAB-609	M9FDT28609	90x60x87h*	72	0,58	**1.089**
		DTAAB-610	M9FDT28610	100x60x87h*	76	0,65	**1.110**
		DTAA-610	M9FDT286100	100x60x87h*	77	0,75	**1.115**
		DTAA-612	M9FDT28612	120x60x87h*	80	0,77	**1.160**
		DTAA-613	M9FDT28613	130x60x87h*	83	0,83	**1.201**
		DTAA-614	M9FDT28614	140x60x87h*	86	0,89	**1.254**
		DTAA-615	M9FDT28615	150x60x87h*	90	0,96	**1.269**
		DTAA-616	M9FDT28616	160x60x87h*	93	1,02	**1.334**
		DTAA-617	M9FDT28617	160x60x87h*	96	1,08	**1.378**
		DTAA-618	M9FDT28618	180x60x87h*	99	1,14	**1.423**
		DTAA-619	M9FDT28619	190x60x87h	101	1,2	**1.464**
		DTAA-620	M9FDT28620	200x60x87h	102	1,27	**1.508**

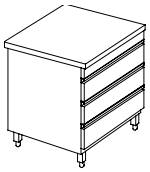
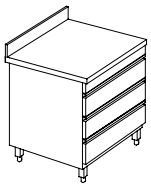
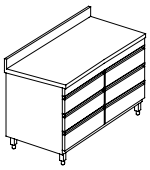
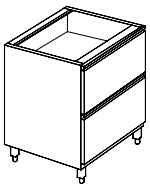
tavoli armadiati - cupboards - tables armoire - schranktische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Tavolo armadiato con apertura sui due lati *Table cupboard with doors on both sides* *Table armoire avec ouverture des deux côtès* *Schranktisch beidseitig offen*	**DTA2-712**	M9FDT30712	120x70x87h*	84	0,89	**1.329**
		DTA2-713	M9FDT30713	130x70x87h	89	0,96	**1.349**
		DTA2-714	M9FDT30714	140x70x87h	95	1,09	**1.404**
		DTA2-715	M9FDT30715	150x70x87h	100	1,11	**1.481**
		DTA2-716	M9FDT30716	160x70x87h	105	1,18	**1.526**
		DTA2·717	M9FDT30717	170x70x87h	110	1,25	**1.574**
		DTA2-718	M9FDT30718	180x70x87h	116	1,32	**1.625**
		DTA2-719	M9FDT30719	190x70x87h	121	1,39	**1.637**
		DTA2-720	M9FDT30720	200x70x87h	126	1,46	**1.719**
		DTA2-612	M9FDT31612	120x60x87h	75	0,77	**1.277**
		DTA2-613	M9FDT31613	130x60x87h	80	0,83	**1.323**
		DTA2-614	M9FDT31614	140x60x87h	84	0,89	**1.377**
		DTA2-615	M9FDT31615	150x60x87h	89	0,96	**1.392**
		DTA2-616	M9FDT31616	160x60x87h	93	1,02	**1.467**
		DTA2-617	M9FDT31617	170x60x87h	98	1,08	**1.481**
		DTA2-618	M9FDT31618	180x60x87h	102	1,14	**1.559**
		DTA2-619	M9FDT31619	190x60x87h	107	1,2	**1.573**
		DTA2-620	M9FDT31620	200x60x87h	111	1,27	**1.619**
	Tavolo armadio ad angolo *Corner cabinet table* *Table armoire d'angle* *Eck-Schranktisch*						
		DTAN-110	M9FDT29110	100x100x87	82	1,2	**1.623**
		DTANA-110 *	M9FDT29110A	100x100x87h	84	1,22	**1.700**
		***** con alzatina / *with upstand / avec dosseret / mit Aufkantung*					
	Tavolo armadio caldo ventilato *Fan-assisted heated cupboard* *Table armoire chauffante ventilée* *Elektrisch beheizte Schranktische mit Luftumwälzung* **CE**						
		DTAE-712	M9FDT33712	120x70x87h	86	0,89	**1.574**
		DTAE-713	M9FDT33713	130x70x87h	91	0,96	**1.615**
		DTAE-714	M9FDT33714	140x70x87h*	97	1,03	**1.667**
		DTAE-715	M9FDT33715	150x70x87h*	102	1,11	**1.709**
		DTAE-716	M9FDT33716	160x70x87h*	107	1,18	**1.754**
		DTAE-717	M9FDT33717	170x70x87h*	112	1,25	**1.797**
		DTAE-718	M9FDT33718	180x70x87h*	118	1,32	**2.158**
		DTAE-719	M9FDT33719	190x70x87h*	123	1,39	**2.201**
		DTAE-720	M9FDT33720	200x70x87h*	128	1,46	**2.243**
		DTAE-612	M9FDT34612	120x60x87h	77	0,77	**1.522**
		DTAE-613	M9FDT34613	130x60x87h	82	0,83	**1.530**
		DTAE-614	M9FDT34614	140x60x87h	86	0,89	**1.612**
		DTAE-615	M9FDT34615	150x60x87h	91	0,96	**1.653**
		DTAE-616	M9FDT34616	160x60x87h	95	1,02	**1.694**
		DTAE-617	M9FDT34617	170x60x87h	100	1,08	**1.699**
		DTAE-618	M9FDT34618	180x60x87h	104	1,14	**2.091**
		DTAE-619	M9FDT34619	190x60x87h	109	1,2	**2.092**
		DTAE-620	M9FDT34620	200x60x87h	113	1,27	**2.176**

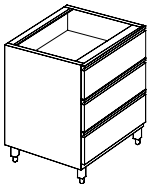
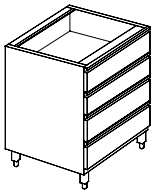
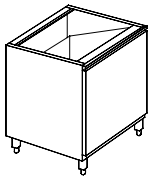
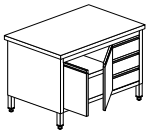
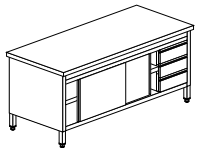
tavoli armadiati - cupboards - tables armoire - schranktische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Tavolo armadiato caldo ventilato con alzatina *Fan-assisted heated cupboard with upstand* *Table armoire chauffante ventilée avec dosseret* *Schranktische mit Luftumwälzung und Aufkantung*	**DTAEA-712**	M9FDT35712	120x70x87h	87	0,89	**1.583**
		DTAEA-713	M9FDT35713	130x70x87h	92	0,96	**1.596**
		DTAEA-714	M9FDT35714	140x70x87h	98	1,03	**1.684**
		DTAEA-715	M9FDT35715	150x70x87h	103	1,11	**1.731**
		DTAEA-716	M9FDT35716	160x70x87h	108	1,18	**1.776**
		DTAEA-717	M9FDT35717	170x70x87h	113	1,25	**1.824**
		DTAEA-718	M9FDT35718	180x70x87h	119	1,32	**2.167**
		DTAEA-719	M9FDT35719	190x70x87h	124	1,39	**2.207**
		DTAEA-720	M9FDT35720	200x70x87h	129	1,46	**2.301**
		DTAEA-612	M9FDT36612	120x60x87h	78	0,77	**1.528**
		DTAEA-613	M9FDT36613	130x60x87h	83	0,83	**1.543**
		DTAEA-614	M9FDT36614	140x60x87h	87	0,89	**1.594**
		DTAEA-615	M9FDT36615	150x60x87h	92	0,96	**1.635**
		DTAEA-616	M9FDT36616	160x60x87h	96	1,02	**1.714**
		DTAEA-617	M9FDT36617	160x60x87h	101	1,08	**1.723**
		DTAEA-618	M9FDT36618	180x60x87h	105	1,14	**2.098**
		DTAEA-619	M9FDT36619	190x60x87h	110	1,2	**2.141**
		DTAEA-620	M9FDT36620	200x60x87h	114	1,27	**2.184**
	Tavolo armadiato caldo ventilato con apertura sui due lati *Fan-assisted heated cupboard with doors on both sides* *Table armoire chauffante ventilée avec ouverture des deux côtès* *Wärmeschranktisch mit Luftumwälzung beidseitig offen*						
		DTAE2-712	M9FDT38712	120x70x87h	93	0,89	**1.707**
		DTAE2-713	M9FDT38713	130x70x87h	98	0,96	**1.756**
		DTAE2-714	M9FDT38714	140x70x87h	104	1,03	**1.774**
		DTAE2-715	M9FDT38715	150x70x87h	109	1,11	**1.857**
		DTAE2-716	M9FDT38716	160x70x87h	114	1,18	**1.902**
		DTAE2-717	M9FDT38717	170x70x87h	119	1,25	**1.947**
		DTAE2-718	M9FDT38718	180x70x87h	125	1,32	**2.319**
		DTAE2-719	M9FDT38719	190x70x87h	130	1,39	**2.312**
		DTAE2-720	M9FDT38720	200x70x87h	135	1,46	**2.409**
		DTAE2-612	M9FDT39612	120x60x87h	84	0,77	**1.658**
		DTAE2-613	M9FDT39613	130x60x87h	89	0,83	**1.668**
		DTAE2-614	M9FDT39614	140x60x87h	93	0,89	**1.721**
		DTAE2-615	M9FDT39615	150x60x87h	98	0,96	**1.765**
		DTAE2-616	M9FDT39616	160x60x87h	102	1,02	**1.843**
		DTAE2-617	M9FDT39617	160x60x87h	107	1,08	**1.885**
		DTAE2-618	M9FDT39618	180x60x87h	111	1,14	**2.207**
		DTAE2-619	M9FDT39619	190x60x87h	116	1,2	**2.248**
		DTAE2-620	M9FDT39620	200x60x87h	120	1,27	**2.293**

accessori - accessories - accessoires - zubehör

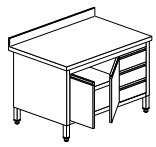
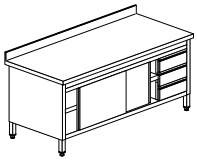
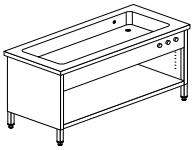
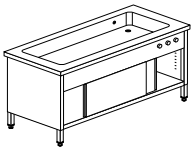
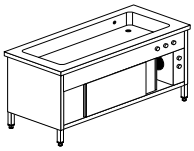
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Tavolo cassettiera 3 cassetti GN2/1 *Drawer unit table 3 drawers GN2/1* *Table élément à tiroirs 3 tiroirs GN2/1* *Tisch mit Schubkastenfach 3 Schubladen GN2/1*	**DTC3-706**	M9FDT59706	60x70x87h	34	0,49	**1.461**
	Tavolo cassettiera 6 cassetti GN2/1 *Drawer unit table 6 drawers GN2/1* *Table élément à tiroirs 6 tiroirs GN2/1* *Tisch mit Schubkastenfach 6 Schubladen GN2/1*	**DTC6-708**	M9FDT59708	80x70x87h	74	0,69	**1.575**
	Tavolo cassettiera con alzatina, 3 cassetti GN2/1 *Drawer unit table with upstands, 3 drawers GN2/1* *Table élément à tiroirs avec dosserets, 3 tiroirs GN2/1* *Tisch mit Schubkastenfach mit Aufkantung, 3 Schubladen GN2/1*	**DTC3A-706**	M9FDT59706A	60x70x87h	35	0,54	**1.522**
	Tavolo cassettiera con alzatina, 6 cassetti GN2/1 *Drawer unit table with upstands, 6 drawers GN2/1* *Table élément à tiroirs avec dosserets, 6 tiroirs GN2/1* *Tisch mit Schubkastenfach mit Aufkantung, 6 Schubladen GN2/1*	**DTC6A-708**	M9FDT59708A	80x70x87h	32	0,7	**1.635**
	Base cassettiera 2 cassetti GN, senza top profondità 600/700 *Drawer unit base 2 drawers GN, without top depth 600/700* *El. bas à 2 tiroirs GN, sans plan de travail prof. 600/700* *Unterteil Schubkastenfach, 2 Schubladen GN, ohne Abdeckplatte Tiefe 600/700*	**DBC2-604**	M9FDT50604	40x54x83h	27	0,28	**871**
		DBC2-704	M9FDT50704	40x64x83	28	0,28	**900**

tavoli armadiati - cupboards - tables armoire - schranktische

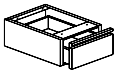
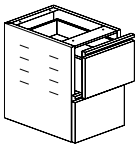
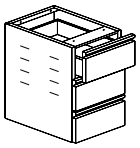
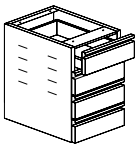
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Base cassettiera 3 cassetti GN, senza top profondità 600/700 *Drawer unit base 3 drawers GN, without top depth 600/700* *El. bas à 3 tiroirs GN, sans plan de travail prof. 600/700* *Unterteil Schubkastenfach, 3 Schubladen GN, ohne Abdeckplatte Tiefe 600/700*	**DBC3-604**	M9FDT48604	40x54x83h	33	0,21	**1.063**
		DBC3-704	M9FDT48704	40x64x83h	34	0,24	**1.086**
	Base cassettiera 4 cassetti GN, senza top profondità 700 *Drawer unit base 4 drawers GN, without top depth 700* *El. bas à 4 tiroirs GN, sans plan de travail prof. 700* *Unterteil Schubkastenfach, 4 Schubladen GN, ohne Abdeckplatte Tiefe 700*	**DBC4-704**	M9FDT60704	40x64x83h	27	0,28	**1.212**
	Base con madia senza top profondità 600/700 *Base with kneading trough without top, depth 600/700* *El. bas avec maie sans plan de travail, prof. 600/700* *Unterteil mit Anrichte ohne Abdeckplatte, Tiefe 600/700*	**DBMD-604**	M9FDT56604	40x54x83h	26	0,28	**838**
		DBMD-704	M9FDT56704	40x64x83h	27	0,27	**898**
 	Tavolo armadio con cassettiera *Table drawer unit with drawer unit* *Table armoire avec bloc tiroirs* *Arbeitsschrank mit Schubladenblock*	**DTACB-712**	M9FDT41712	120x70x87h	98	0,89	**1.788**
		DTACB-713	M9FDT41713	130x70x87h	105	0,96	**1.792**
		DTACB-714	M9FDT41714	140x70x87h	112	1,03	**1.879**
		DTAC-715	M9FDT41715	150x70x87h	118	1,11	**1.919**
		DTAC-716	M9FDT41716	160x70x87h	125	l,l8	**1.961**
		DTAC-717	M9FDT41717	170x70x87h	132	l,25	**2.004**
		DTAC-718	M9FDT41718	180x70x87h	139	1,32	**2.007**
		DTAC-719	M9FDT41719	190x70x87h	145	1,39	**2.089**
		DTAC-720	M9FDT41720	200x70x87h	152	1,46	**2.129**
		DTACB-612	M9FDT42612	120x60x87h	88	0,77	**1.737**
		DTACB-613	M9FDT42613	130x60x87h	94	0,83	**1.740**
		DTACB-614	M9FDT42614	140x60x87h	100	0,89	**1.790**
		DTAC-615	M9FDT42615	150x60x87h	105	0,96	**1.864**
		DTAC-616	M9FDT42616	160x60x87h	111	1,02	**1.904**
		DTAC-617	M9FDT42617	170x60x87h	117	1,08	**1.905**
		DTAC-618	M9FDT42618	180x60x87h	123	1,14	**1.986**
		DTAC-619	M9FDT42619	190x60x87h	128	1,2	**1.984**
		DTAC-620	M9FDT42620	200x60x87h	134	l,27	**2.062**

tavoli armadiati e tavoli bagnomaria

cupboards & bain-marie table - tables armoire et bain-marie - schranktische und bainmarie-tisch

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Tavolo armadio con cassettiera e con alzatina	**DTACBA-712**	M9FDT43712	120x70x87h	100	0,89	**1.804**
		DTACBA-713	M9FDT43713	130x70x87h	107	0,96	**1.844**
		DTACBA-714	M9FDT43714	140x70x87h	113	1,03	**1.895**
	Table cupboard with drawer unit and upstand						
		DTACA-715	M9FDT43715	150x70x87h	120	1,11	**1.940**
	Table armoire avec bloc tiroirs et dosseret	**DTACA-716**	M9FDT43716	160x70x87h	126		**1.981**
		**DTACA-717**	M9FDT43717	170x70x87h	133	1,25	**2.022**
	Arbeitsschrank mit Schubladenblock und Aufkantung	**DTACA-718**	M9FDT43718	180x70x87h	139	1,32	**2.069**
		DTACA-719	M9FDT43719	190x70x87h	146	1,39	**2.067**
		DTACA-720	M9FDT43720	200x70x87h	152	1,46	**2.152**
	B = Porta a battente						
	Hinged doors	**DTACBA-612**	M9FDT44612	120x60x87h	88	0,77	**1.736**
	Portes battantes	**DTACBA-613**	M9FDT44613	130x60x87h	94	0,83	**1.810**
	Flügeltüren	**DTACBA-614**	M9FDT44614	140x60x87h	100	0,89	**1.861**
		DTACA-615	M9FDT44615	150x60x87h	105	0,96	**1.898**
		DTACA-616	M9FDT44616	160x60x87h	111	1,02	**1.897**
		DTACA-617	M9FDT44617	170x60x87h	117	1,08	**1.935**
		DTACA-618	M9FDT44618	180x60x87h	123	1,14	**2.017**
		DTACA-619	M9FDT44619	190x60x87h	128	1,2	**2.014**
		DTACA-620	M9FDT44620	200x60x87h	134	1,27	**2.091**
	Tavolo bagnomaria	**DTB-712**	M9FDT46712	120x70x87h	56	0,89	**2.241**
	Bain-marie table	**DTB-715**	M9FDT46715	150x70x87h	64	1,11	**2.650**
	Table bain-marie	**DTB-718**	M9FDT46718	180x70x87h	72	1,32	**2.923**
	Bainmarie-Tisch						
	Tavolo bagnomaria/armadio	**DTBA-712**	M9FDT47712	120x70x87h	80	0,89	**2.690**
	Bain-marie table/cupboard	**DTBA-715**	M9FDT47715	150x70x87h	102	1,11	**3.087**
	Table bain-marie/armoire	**DTBA-718**	M9FDT47718	180x70x87h	123	1,32	**3.449**
	Bainmarie auf Schrank						
	Tavolo bagnomaria armadio caldo	**DTBAC-712**	M9FDT49712	120x70x87h	82	0,89	**2.874**
		DTBAC-715	M9FDT49715	150x70x87h	104	1,11	**3.317**
	Bain-marie table heated cupboard	**DTBAC-718**	M9FDT49718	180x70x87h	125	1,32	**3.617**
	Table bain-marie armoire chauffante						
	Bainmarie auf Wärmeschrank						

accessori - accessories - accessoires - zubehör

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Cassetti Gastronorm profondità 700/600 mm *Gastronorm drawers depth 700/600 mm* *Tiroirs Gastronormes prof. 700/600 mm* *Shubladen Gastronorm Tiefe 700/600 mm*	**DC1-704**	M9FDT51604	40x64x18h **	7	0,08	**230**
		DC1-604	M9FDT52504	40x54x18h **	6	0,07	**224**
	Cassetti Gastronorm, 2 cassetti profondità 700/600 mm *Gastronorm drawers, 2 drawers depth 700/600 mm* *Bloc tiroirs Gastronormes, 2 tiroirs prof. 700/600 mm* *Gastronorm-Shubladenblöcke, 2 Schubladen Tiefe 700/600 mm*	**DC2-704**	M9FDT54604	40x64x55h **	27	0,19	**496**
		DC2·604	M9FDT55504	40x54x55h **	25	0,17	**486**
	Cassetti Gastronorm, 3 cassetti profondità 700/600 mm *Gastronorm drawers, 3 drawers depth 700/600 mm* *Bloc tiroirs Gastronormes, 3 tiroirs prof. 700/600 mm* *Gastronorm-Shubladenblöcke, 3 Schubladen Tiefe 700/600 mm*	**DC3·704**	M9FDT57604	40x64x55h **	28	0,19	**670**
		DC3-604	M9FDT58504	40x54x55h **	26	0,17	**650**
	Cassetti Gastronorm, 4 cassetti profondità 700/600 mm *Gastronorm drawers, 4 drawers depth 700/600 mm* *Bloc tiroirs Gastronormes, 4 tiroirs prof. 700/600 mm* *Gastronorm-Shubladenblöcke, 4 Schubladen Tiefe 700/600 mm*	**DC4-704**	M9FDT60604	40x64x55h **	29	0,19	**791**
		DC4-604	M9FDT61504	40x54x55h **	27	0,17	**763**

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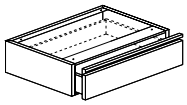
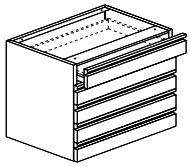
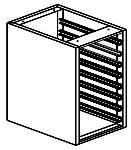
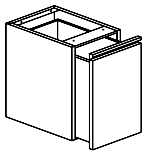
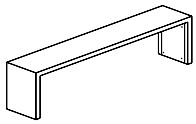
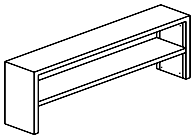
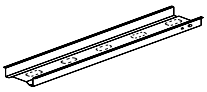
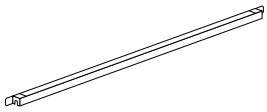
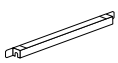
	Cassetti 2/1 Gastronorm profondità 700/600 mm *2/1 Gastronorm drawers* *depth 700/600 mm* *Tiroirs 2/1 Gastronormes* *prof. 700/600 mm* *Shublade 2/1 Gastronorm* *Tiefe 700/600 mm*	**DC12-708**	M9FDT63608	80x64x18h **	14	0,16	**298**
		DC12-608	M9FDT64508	80x54x18h **	12	0,14	**285**
	Cassettiera 2/1 Gastronorm 5 cassetti, con telai per bacinelle in PVC prof. 700 mm 2/1 Gastronorm 5-drawer unit, with PVC container rack dept 700 mm Tiroir 2/1 Gastronormes, 5 tiroirs avec châssis pour cuvettes en PVC prof. 700 mm 2/1 Gastronorm-Shubladenblock 5 Schubladen mit Rahmen für PVC-Behälter Tiefe 700 mm	**DC52-708**	M9FDT66708	80x64x55h **	60	0,4	**1.241**
		OPTIONAL: BACINELLA PVC *PVC CONTAINERS* *BAC DE PVC* *BECKEN AUS PVC*					
	Portateglie profondità 700/600 mm *Tray rack unit* *depth 700/600 mm* *Porte-plaques* *prof. 700/600 mm* *Backblechhalterungen* *Tiefe 700/600 mm*	**DPTI-704**	M9FDT69704	40x64x55h **	15	0,19	**451**
		DPTI-604	M9FDT70604	40x54x55h **	13	0,17	**429**
	Madia profondità 700/600 mm *Bin container* *depth 700/600 mm* *Coffre* *prof. 700/600 mm* *Ziehfach mit* Behälter *Tiefe 700/600 mm*	**DMDI-704**	M9FDT72704	40x64x55h **	16	0,19	**494**
		DMDI-604	M9FDT73604	40x54x55h **	14	0,17	**452**

** IMBALLO LD-PE BOLLE
** *LD-PE BUBBLE WRAP*
** *EMBALLAGE LD-PE À BULLES*
** *VERPACKUNG LUFTPOLSTERFOLIE*

accessori - accessories - accessoires - zubehör

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Mensola semplice per tavoli *Single shelf for tables* *Étagére simple pour tables* *Regal für Tische*	**DMST-312**	M9FDT75312	120x30x35h	11	0,19	**272**
		DMST-315	M9FDT75315	150x30x35h	14	0,24	**306**
		DMST-316	M9FDT75316	160x30x35h	15	0,18	**316**
		DMST-318	M9FDT75318	180x30x35h	17	0,28	**336**
		DMST-320	M9FDT75320	200x30x35h	20	0,22	**360**
	Mensola doppia per tavoli *Double shelf for tables* *Étagére double pour tables* *Doppelregal für Tische*	**DMDT-312**	M9FDT76312	120x30x70h	22	0,34	**499**
		DMDT-315	M9FDT76315	150x30x70h	28	0,42	**565**
		DMDT-316	M9FDT76316	160x30x70h	29	0,35	**586**
		DMDT-318	M9FDT76318	180x30x70h	33	0,5	**630**
		DMDT-320	M9FDT76320	200x30x70h	36	0,43	**672**
	Corpo riscaldante *Heating element* *Elément chauffant* *Wärmestrahler*	**DRS-312**	M9FDT78312	120x30x6h	6	0,07	**340**
		DRS-315	M9FDT78315	150x30x6h	8	0,08	**402**
		DRS-316	M9FDT78316	160x30x6h	9	0,03	**423**
		DRS-318	M9FDT78318	180x30x6h	10	0,1	**467**
		DRS-320	M9FDT78320	200x30x6h	11	0,04	**509**
	Corpo illuminante *Illumination casing* *Elément éclairant* *Beleuchtung*	**DIL-312**	M9FDT80312	120x30x6h	3	0,07	**214**
		DIL-315	M9FDT80315	150x30x6h	4	0,08	**289**
		DIL-318	M9FDT80318	180x30x6h	5	0,1	**350**
	Collegamento tavolo long. *Longitudinal link for table* *Axe long. des tables* *Longitudibal Verbidung für Tische*	**DCTL-007**	M9FDT93007	70x4x4h**	1	0,1	**28**
		DCTL-008	M9FDT93008	80x4x4h**	1	0,1	**30**
		DCTL-009	M9FDT93009	90x4x4h**	1	0,1	**31**
		DCTL-010	M9FDT93010	100x4x4h**	1	0,1	**31**
		DCTL-011	M9FDT93011	110x4x4h**	1	0,1	**32**
		DCTL-012	M9FDT93012	120x4x4h**	1	0,1	**34**
		DCTL-013	M9FDT93013	130x4x4h**	2	0,1	**35**
		DCTL-014	M9FDT93014	140x4x4h**	2	0,1	**36**
		DCTL-015	M9FDT93015	150x4x4h**	2	0,1	**38**
		DCTL-016	M9FDT93016	160x4x4h**	2	0,1	**40**
		DCTL-017	M9FDT93017	170x4x4h**	2	0,1	**41**
		DCTL-018	M9FDT93018	180x4x4h**	2	0,1	**43**
		DCTL-019	M9FDT93019	190x4x4h**	2	0,1	**44**
		DCTL-020	M9FDT93020	200x4x4h**	2	0,1	**44**
	Colleg. tavolo tras. 700/600 *Trans. link for table 700/600* *Axe trans. des tables 700/600* *Querstraße Verbindung für Tische 700/600*	**DCTT-007**	M9FDT94007	64x4x4h**	1	0,1	**30**
		DCTT-006	M9FDT94006	54x4x4h**	1	0,1	**26**

tavoli lavaggio stoviglie - washing tables - tables lave-vaisselle - spültische

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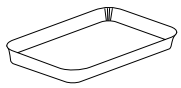
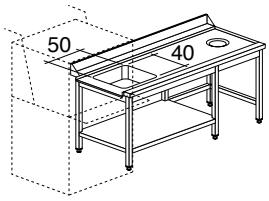
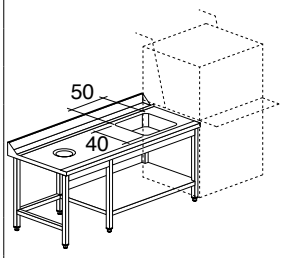
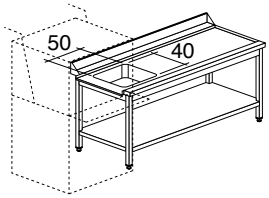
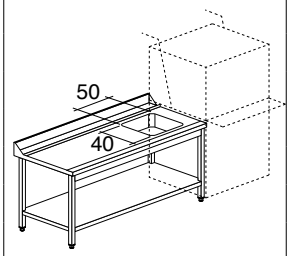
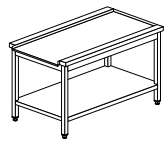
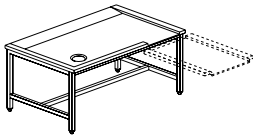
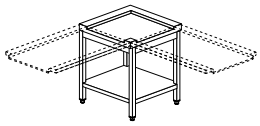
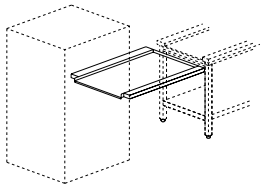
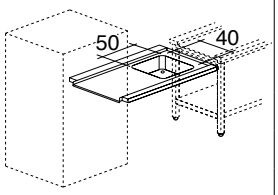
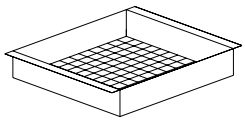
	Bacinella PVC *PVC containers* *Bac de PVC* *Becken aus PVC*	**DBP-406**	M9FDT96406	59x40x7h**	1	0,02	**22**
	Tavolo entrata cernita destro prof. K con vasca 50x40 *Right entry sorting table depth K with bowl 50x40* *Table d'entrée droite avec bac prof. K avec bac 50x40* *Sortiertisch rechts Tiefe K mit Becken 50x40*	**DTCED-K12**	M9FDT82K12	120xKx87h	57	1,4	**1.534**
		DTCED-K15	M9FDT82K15	150xKx87h***	57	0,91	**1.589**
		DTCED-K18	M9FDT82K18	150xKx87h***	68	1,1	**1.642**
	Tavolo entrata cernita sinistro prof. K con vasca 50x40 *Left entry sorting table depth K with bowl 50x40* *Table d'entrée gauche avec bac prof. K avec bac 50x40* *Sortiertisch links Tiefe K mit Becken 50x40*	**DTCES-K12**	M9FDT83K12	120xKx87h	57	1,4	**1.534**
		DTCES-K15	M9FDT83K15	150xKx87h***	57	0,91	**1.589**
		DTCES-K18	M9FDT83K18	180xKx87h***	68	1,1	**1.642**
	Tavolo entrata vasca destro prof. K con vasca 50x40 *Right entry table wirh bowl depth K with bowl 50x40* *Table d'entrée droite avec bac prof. K avec bac 50x40* *Beckenzulauftisch rechts Tiefe K mit Becken 50x40*	**DTEVD-K12**	M9FDT84K12	120xKx87h***	34	0,73	**1.295**
		DTEVD-K18	M9FDT84K18	180xKx87h***	50	1,1	**1.392**
	Tavolo entrata vasca sinistra prof. K con vasca 50x40 *Left entry table wirh bowl depth K with bowl 50x40* *Table d'entrée gauche avec bac prof. K avec bac 50x40* *Beckenzulauftisch links Tiefe K mit Becken 50x40*	**DTEVS-K12**	M9FDT85K12	120xKx87h***	34	0,73	**1.295**
		DTEVS-K18	M9FDT85K18	180xKx87h***	50	1,1	**1.392**

** IMBALLO LD-PE BOLLE
** *LD-PE BUBBLE WRAP*
** *EMBALLAGE LD-PE À BULLES*
** *VERPACKUNG LUFTPOLSTERFOLIE*

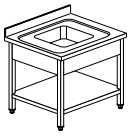
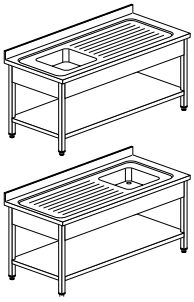
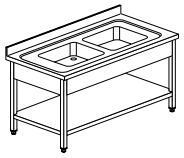
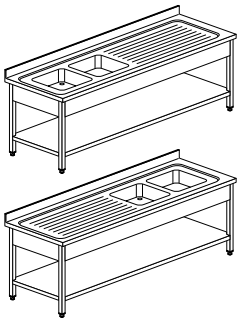
*** K MARCA-MODELLO LAVASTOVIGLIE
*** *K TRADE MARK DISHWASHING MODEL*
*** *K MARQUE - MODÈLE LAVE-VAISSELLE*
*** *K MARKE - MODELL GESCHIRRSPÜLEN*

tavoli lavaggio stoviglie - washing tables - tables lave-vaisselle - spültische

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Tavolo uscita cestini prof. K	**DTU-K06**	M9FDT86K06	60xKx87h	21	0,64	**565**
	Basket exit table depth K	**DTU-K08**	M9FDT86K08	80xKx87h***	21	0,49	**588**
	Table de sortie casiers prof. K	**DTU-K10**	M9FDT86K10	100xKx87h***	25	0,61	**614**
	Ablauftisch Tiefe K	**DTU-K12**	M9FDT86K12	120xKx87h***	30	0,73	**637**
	Tavolo cernita bifronte DX-SX	**DTCD0-K16**	M9FDT87K16	160x105x87h***	65	0,97	**1.225**
	Two sided R-L sorting table	**DTCD0-K26**	M9FDT87K26	260x105x87h***	104	1,58	**1.617**
	Table de triage centrale D-G						
	Zweseitiggensortiertisch rechts/links	**DTCS0-K16**	M9FDT88K16	160x105x87h***	65	0,97	**1.225**
		DTCS0-K26	M9FDT88K26	260x105x87h***	104	1,58	**1.617**
	Tavolo raccordo corner prof. K	**DTRC-KK**	M9FDT89KK	KxKx87h***	12	0,49	**552**
	Corner linking table depth K						
	Table d'angle de raccordement prof. K						
	Eckanschußtisch Tiefe K						
	Piani di raccordo prof. K	**DPR-K08**	M9FDT90K08	80xKx4h***	7	0,06	**208**
	Linking work tops depth K	**DPR-K10**	M9FDT90K10	100xKx4h***	9	0,07	**223**
	Plans de raccordement prof. K	**DPR-K12**	M9FDT90K12	120xKx4h***	11	0,08	**242**
	Verbindungsstücke Tiefe K						
	Piani di raccordo con vasca prof. K con vasca 50x40	**DPRV-K10**	M9FDT91K10	100xKx30h***	10	0,21	**533**
	Linking work tops with bowl depth K with bowl 50x40	**DPRV-K12**	M9FDT91K12	120xKx30h***	12	0,25	**544**
	Plans de raccordement avec bac prof. K avec bac 50x40						
	Verbindungsstücke mit Becken Tiefe K mit Becken 50x40						
	Filtro vasca tavolo entrata	**DFPV-404**	M9FDT92404	40x40x7h	1	0,01	**125**
	Bowl filter for entry table						
	Filtre bac pour table d'entrée						
	Beckenfilter für Zulauftisch						

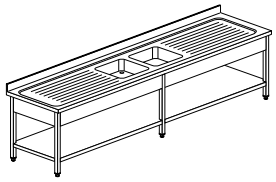
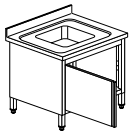
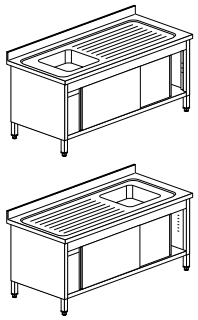
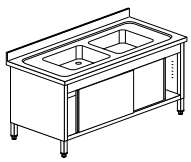
*** K MARCA-MODELLO LAVASTOVIGLIE
*** *K TRADE MARK DISHWASHING MODEL*
*** *K MARQUE - MODÈLE LAVE-VAISSELLE*
*** *K MARKE - MODELL GESCHIRRSPÜLEN*

lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Lavatoio su gambe con ripiano inferiore 1 V *1-bowl sink unit with undershelf* *Plonge sur piétement et étagère 1 bac* *Spüle auf Füßen mit unterem Ablageboden 1 Becken*	**DLR1-706A**	M9FDL01706A	60x70x87h*	40	0,46	**777**
		DLR1-707C	M9FDL01707C	70x70x87h*	41	0,53	**831**
		DLR1-707D	M9FDL01707D	70x70x87h*	41	0,53	**844**
		DLR1-708D	M9FDL01708D	80x70x87h*	42	0,6	**893**
	Lavatoio su gambe con ripiano inferiore 1 V sgocc. DX-SX *1-bowl sink unit with undershelf r.h/l.h drainer* *Plonge sur piétement et étagère 1 bac égouttoir droite/gauche* *Spüle auf Füßen mit unterem Ablageboden 1 Becken, Abtropffäche rechts/links*	**DLR1D-712C**	M9FDL02712C	120x70x87h*	46	0,89	**988**
		DLR1D-712D	M9FDL02712D	120x70x87h*	50	0,89	**1.016**
		DLR1D-713C	M9FDL02713C	130x70x87h*	46	0,96	**1.035**
		DLR1D-714D	M9FDL02714D	140x70x87h*	53	1,03	**1.060**
		DLR1S-712C	M9FDL03712C	120x70x87h*	46	0,89	**988**
		DLR1S-712D	M9FDL03712D	120x70x87h*	50	0,89	**1.016**
		DLR1S-713C	M9FDL03713C	130x70x87h*	46	0,96	**1.035**
		DLR1S-714D	M9FDL03714D	140x70x87h*	53	1,03	**1.060**
	Lavatoio su gambe con ripiano inferiore 2 V *2-bowl sink unit with undershelf* *Plonge sur piétement et étagère 2 bac* *Spüle auf Füßen mit unterem Ablageboden 2 Becken*	**DLR2-712C**	M9FDL05712C	120x70x87h*	50	0,89	**1.257**
		DLR2-713C	M9FDL05713C	130x70x87h*	54	0,96	**1.253**
		DLR2-714D	M9FDL05714D	140x70x87h*	57	1,03	**1.356**
		DLR2-716D	M9FDL05716D	160x70x87h*	66	1,18	**1.403**
	Lavatoio su gambe con ripiano inferiore 2 V sgocc. DX-SX *2-bowl sink unit with undershelf r.h/l.h drainer* *Plonge sur piétement et étagère 2 bac égouttoir droite/gauche* *Spüle auf Füßen mit unterem Ablageboden 2 Becken, Abtropffäche rechts/links*	**DLR2D-714A**	M9FDL06714A	140x70x87h*	53	1,03	**1.234**
		DLR2D-716A	M9FDL06716A	160x70x87h*	60	1,18	**1.278**
		DLR2D-716C	M9FDL06716C	160x70x87h*	60	1,18	**1.367**
		DLR2D-718C	M9FDL06718C	180x70x87h*	68	1,32	**1.418**
		DLR2D-720D	M9FDL06720D	200x70x87h*	75	1,46	**1.497**
		DLR2S-714A	M9FDL07714A	140x70x87h*	53	1,03	**1.234**
		DLR2S-716A	M9FDL07716A	160x70x87h*	60	1,18	**1.278**
		DLR2S-716C	M9FDL07716C	160x70x87h*	60	1,18	**1.367**
		DLR2S-718C	M9FDL07718C	180x70x87h*	68	1,32	**1.418**
		DLR2S-720D	M9FDL07720D	200x70x87h*	75	1,46	**1.527**

Dimensioni vasche/Bowl dimensions/Dimenions de baconBecken Abmessungen A = 40x50x25h B = 50x40x25h C = 50x50x25h D = 60x50x25h E = 40x40x25h

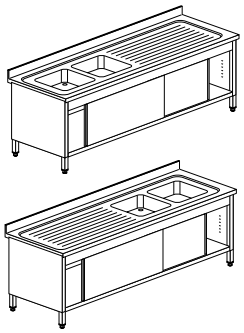
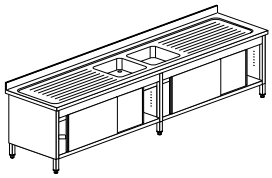
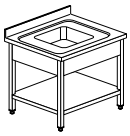
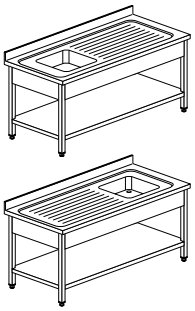
lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Lavatoio su gambe con ripiano inferiore 2 V 2 sgocc. *2-bowl sink unit with undershelf, 2 drainers* *Plonge sur piétement et étagère 2 bac, 2 égouttoirs* *Spüle auf Füßen mit unterem Ablageboden 2 Becken, 2 Abtropfflächen*	**DLR2DS-720C**	M9FDL09720C	200x70x87h	83	1,46	**1.707**
		DLR2DS-724D	M9FDL09724D	240x70x87h •	90	1,75	**1.885**
		DLR2DS-726D	M9FDL09726D	260x70x87h •	97	1,89	**1.907**
		DLR2DS-728D	M9FDL09728D	280x70x87h •	100	2,04	**1.972**
	Lavatoio armadiato 1 V porte a battente *1-bowl sink cupboard with hinged door* *Plonge 1 bac sur armoire avec porte battante* *Spülschrank 1 Becken mit Flügeltür*	**DLA1-707A**	M9FDL11707A	70x70x87h*	48	0,55	**1.186**
		DLA1-707C	M9FDL11707C	70x70x87h*	49	0,57	**1.206**
		DLA1-708D	M9FDL11708D	80x70x87h*	50	0,6	**1.293**
	Lavatoio armadiato 1 V sgocc. DX-SX porte scorrevoli *1-bowl sink cupboard with sliding doors, r.h/l.h drainer* *Plonge sur armoire avec portes coulissantes 1 bac égouttoir droite/gauche* *Spüle auf Füßen mit unterem Ablageboden 1 Becken, Abtropffäche rechts/links*	**DLA1D-712C**	M9FDL12712C	120x70x87h*	55	0,89	**1.426**
		DLA1D-712D	M9FDL12712D	120x70x87h*	55	0,89	**1.450**
		DLA1D-714D	M9FDL12714D	140x70x87h*	64	1,03	**1.522**
		DLA1S-712C	M9FDL13712C	120x70x87h*	55	0,89	**1.426**
		DLA1S-712D	M9FDL13712D	120x70x87h*	55	0,89	**1.421**
		DLA1S-714D	M9FDL13714D	140x70x87h*	64	1,03	**1.522**
	Lavatoio armadiato 2 V porte scorrevoli *2-bowl sink cupboard with sliding doors* *Plonge 2 bac sur armoire avec porte coulissantes* *Spülschrank 2 Becken mit Schiebetüren*	**DLA2-712C**	M9FDL15712C	120x70x87h*	55	0,89	**1.685**
		DLA2-714D	M9FDL15714D	140x70x87h*	64	1,03	**1.719**
		DLA2-716D	M9FDL15716D	160x70x87h*	72	1,18	**1.840**

• Modello montato su 6 gambe / Model on 6 legs / Modèle monté sur 6 pieds / Modell auf 6 füssen

Dimensioni vasche/Bowl dimensions/Dimenions de baconBecken Abmessungen A = 40x50x25h B = 50x40x25h C = 50x50x25h D = 60x50x25h E = 40x40x25h

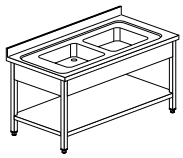
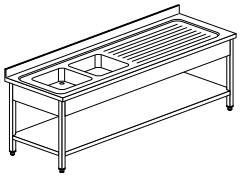
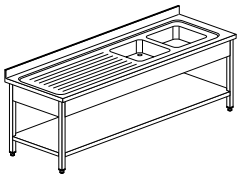
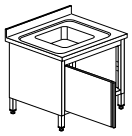
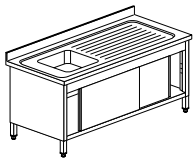
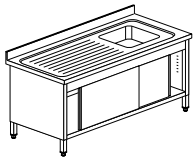
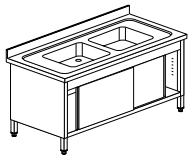
lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Lavatoio armadiato 2 V sgocc. DX-SX porte scorrevoli *2-bowl sink cupboard with sliding doors, r.h/l.h drainer* *Plonge sur armoire avec portes coulissantes 2 bac égouttoir droite/gauche* *Spüle auf Füßen mit unterem Ablageboden 2 Becken, Abtropffläche rechts/links*	**DLA2D-714A**	M9FDL16714A	140x70x87h*	66	1,03	**1.688**
		DLA2D-716A	M9FDL16716A	160x70x87h*	75	1,18	**1.754**
		DLA2D-716C	M9FDL16716C	160x70x87h*	75	1,18	**1.909**
		DLA2D-718C	M9FDL16718C	180x70x87h*	84	1,32	**1.946**
		DLA2D-720D	M9FDL16720D	200x70x87h*	93	1,46	**2.032**
		DLA2S-714A	M9FDL17714A	140x70x87h*	66	1,03	**1.688**
		DLA2S-716A	M9FDL17716A	160x70x87h*	75	1,18	**1.754**
		DLA2S-716C	M9FDL17716C	160x70x87h*	75	1,18	**1.909**
		DLA2S-718C	M9FDL17718C	180x70x87h*	84	1,32	**1.946**
		DLA2S-720D	M9FDL17720D	200x70x87h*	93	1,46	**2.032**
	Lavatoio armadiato 2 V e 2 sgocc. porte scorrevoli *2-bowl sink cupboard with sliding doors, 2 drainers* *Plonge 2 bac, 2 égouttoirs sur armoire avec porte coulissantes* *Spülschrank 2 Becken, 2 Abtropfflächen mit Schiebetüren*						
		DLA2DS-720C	M9FDL19720C	200x70x87h	93	1,46	**2.034**
		DLA2DS-724D	M9FDL19724D	240x70x87h•	110	1,75	**2.486**
		DLA2DS-726D	M9FDL19726D	260x70x87h•	120	1,89	**2.568**
		DLA2DS-728D	M9FDL19728D	280x70x87h•	129	2,04	**2.660**
	Lavatoio su gambe con ripiano inferiore 1 V *1-bowl sink unit with undershelf* *Plonge sur piétement et étagère 1 bac* *Spüle auf Füßen mit unterem Ablageboden 1 Becken*						
		DLR1-607B	M9FDL21607B	70x60x87h*	32	0,46	**834**
		DLR1-608B	M9FDL21608B	80x60x87h*	39	0,52	**855**
	Lavatoio su gambe con ripiano inferiore 1 V sgocc DX-SX *1-bowl sink unit with undershelf r.h/l.h drainer* *Plonge sur piétement et étagère 1 bac égouttoir droite/gauche* *Spüle auf Füßen mit unterem Ablageboden 1 Becken, Abtropfflächen rechts/links*						
		DLR1D-610B	M9FDL22610B	100x60x87h*	36	0,65	**887**
		DLR1D-612E	M9FDL22612E	120x60x87h*	40	0,77	**897**
		DLR1D-612B	M9FDL22612B	120x60x87h*	40	0,77	**975**
		DLR1D-613B	M9FDL22613B	130x60x87h*	44	0,83	**980**
		DLR1S-610B	M9FDL23610B	100x60x87h*	36	0,65	**887**
		DLR1S-612E	M9FDL23612E	120x60x87h*	40	0,77	**897**
		DLR1S-612B	M9FDL23612B	120x60x87h*	40	0,77	**955**
		DLR1S-613B	M9FDL23613B	130x60x87h*	44	0,83	**1.000**

• Modello montato su 6 gambe / Model on 6 legs / Modèle monté sur 6 pieds / Modell auf 6 füssen

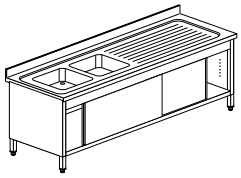
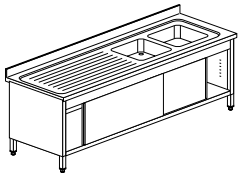
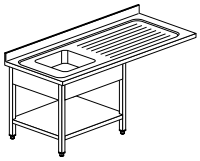
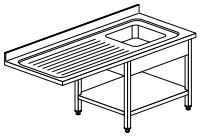
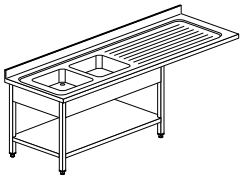
Dimensioni vasche/Bowl dimensions/Dimenions de baconBecken Abmessungen A = 40x50x25h B = 50x40x25h C = 50x50x25h D = 60x50x25h E = 40x40x25h

lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Lavatoio su gambe con ripiano inferiore 2 V *2-bowl sink unit with undershelf* *Plonge sur piétement et étagère 2 bac* *Spüle auf Füßen mit unterem Ablageboden 2 Becken*	**DLR2-610E**	M9FDL25610E	100x60x87h*	37	0,65	**1.076**
		DLR2-612B	M9FDL25612B	120x60x87h*	44	0,77	**1.189**
 	Lavatoio su gambe con ripiano inferiore 2 V sgocc DX-SX *2-bowl sink unit with undershelf r.h/l.h drainer* *Plonge sur piétement et étagère 2 bac égouttoir droite/gauche* *Spüle auf Füßen mit unterem Ablageboden 2 Becken, Abtropfflächen rechts/links*	**DLR2D-614E**	M9FDL26614E	140x60x87h*	52	0,89	**1.163**
		DLR2D-615E	M9FDL26615E	150x60x87h*	55	0,96	**1.181**
		DLR2D-616B	M9FDL26616B	160x60x87h*	59	l,02	**1.238**
		DLR2D-618B	M9FDL26618B	180x60x87h*	66	l,14	**1.329**
		DLR2S-614E	M9FDL27614E	140x60x87h*	52	0,89	**1.187**
		DLR2S-615E	M9FDL27615E	150x60x87h*	55	0,96	**1.181**
		DLR2S-616B	M9FDL27616B	160x60x87h*	59	l,02	**1.238**
		DLR2S-618B	M9FDL27618B	180x60x87h*	66	l,14	**1.329**
	Lavatoio armadiato porte a battente *Sink cupboard with hinged door* *Plonge sur armoire avec porte battante* *Spülschrank mit Flügeltür*	**DLA1-607B**	M9FDL29607B	70x60x87h*	4548	0,5	**1.191**
		DLA1-608B	M9FDL29608B	80x60x87h*	52	0,52	**1.216**
		DLA1D-610B	M9FDL30610B	100x60x87h*	52	0,65	**1.260**
		DLA1S-610B	M9FDL31610B	100x60x87h*	55	0,65	**1.260**
		DLA2-610E	M9FDL33610E	100x60x87h*	55	0,65	**1.443**
 	Lavatoio armadiato 1 V sgocc. DX-SX porte scorrevoli *1-bowl sink cupboard with sliding doors, r.h/l.h drainer* *Plonge 1 bac égouttoir droite-gauce sur armoire avec porte coulissantes* *Spülschrank 1 Becken, Abtropffäche rechts/links, Schiebetüren*	**DLA1D-612B**	M9FDL30612B	120x60x87h*	62	0,77	**1.369**
		DLA1D-612E	M9FDL30612E	120x60x87h*	62	0,77	**1.306**
		DLA1S-612B	M9FDL31612B	120x60x87h*	62	0,77	**1.369**
		DLA1S-612E	M9FDL31612E	120x60x87h*	62	0,77	**1.306**
	Lavatoio armadiato 2 V porte scorrevoli *2-bowl sink cupboard with sliding doors* *Plonge 2 bacs sur armoire avec porte coulissantes* *Spülschrank 2 Becken, Schiebetüren*	**DLA2-612B**	M9FDL33612B	120x60x87h*	65	0,77	**1.616**

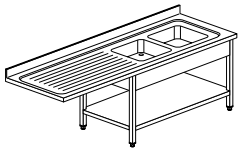
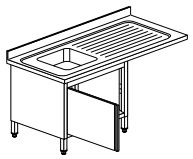
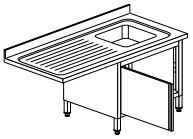
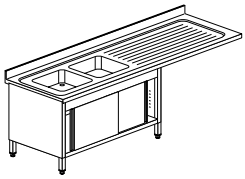
Dimensioni vasche/Bowl dimensions/Dimenions de baconBecken Abmessungen A = 40x50x25h B = 50x40x25h C = 50x50x25h D = 60x50x25h E = 40x40x25h

lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
 	Lavatoio armadiato 2 V sgocc. DX-SX porte scorrevoli *2-bowl sink cupboard with sliding doors, r.h/l.h drainer* *Plonge 2 bacs égouttoir droite-gauce sur armoire avec porte coulissantes* *Spülschrank 2 Becken, Abtropffäche rechts/links, Schiebetüren*	**DLA2D-614E**	M9FDL34614E	140x60x87h*	72	0,89	**1.628**
		DLA2D-616B	M9FDL34616B	160x60x87h*	85	1,02	**1.723**
		DLA2D-618B	M9FDL34618B	180x60x87h*	88	1,14	**1.797**
		DLA2S-614E	M9FDL35614E	140x60x87h*	72	0,89	**1.628**
		DLA2S-616B	M9FDL35616B	160x60x87h*	80	1,02	**1.723**
		DLA2S-618B	M9FDL35618B	180x60x87h*	88	1,14	**1.797**
	Lavatoio con ripiano 1 V sgocc. DX e vano lavast. *1-bowl sink unit with undershelf, r.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 1 bac, égouttoir droit* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche rechts und Einbaufach für Geschirrspülen*	**DLR1DL-712C**	M9FDL37712C	120x70x87h*	46	0,89	**912**
		DLR1DL-714D	M9FDL37714D	140x70x87h*	53	1,03	**982**
	Lavatoio con ripiano 1 V sgocc. SX e vano lavast. *1-bowl sink unit with undershelf, l.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 1 bac, égouttoir gauche* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche links und Einbaufach für Geschirrspülen*	**DLR1SL-712C**	M9FDL38712C	120x70x87h*	46	0,89	**912**
		DLR1SL-714D	M9FDL38714D	140x70x87h*	53	1,03	**982**
	Lavatoio con ripiano 2 V sgocc. DX e vano lavast. *2-bowl sink unit with undershelf, r.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 2 bac, égouttoir droit* *Spülbecken mit Ablageboden, 2 Becken, Abtropffäche rechts und Einbaufach für Geschirrspülen*	**DLR2DL-716A**	M9FDL39716A	160x70x87h*	60	1,18	**1.199**
		DLR2DL-718C	M9FDL39718C	180x70x87h*	67	1,32	**1.306**
		DLR2DL-720D	M9FDL39720D	200x70x87h*	74	1,46	**1.441**

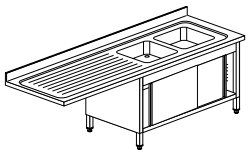
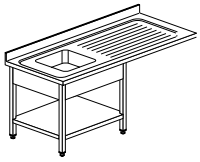
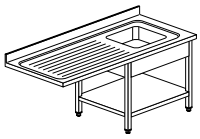
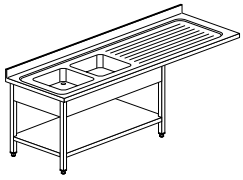
Dimensioni vasche/Bowl dimensions/Dimenions de baconBecken Abmessungen A = 40x50x25h B = 50x40x25h C = 50x50x25h D = 60x50x25h E = 40x40x25h

lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Lavatoio con ripiano 2 V sgocc. SX e vano lavast. *2-bowl sink unit with undershelf, l.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 2 bac, égouttoir gauche* *Spülbecken mit Ablageboden, 2 Becken, Abtropffäche links und Einbaufach für Geschirrspülen*	**DLR2SL-716A**	M9FDL40716A	160x70x87h*	60	1,18	**1.175**
		DLR2SL-718C	M9FDL40718C	180x70x87h*	67	1,32	**1.306**
		DLR2SL-720D	M9FDL40720D	200x70x87h*	74	1,46	**1.412**
	Lavatoio arm. 1 V sgocc. DX e vano lavast. porte battenti *1-bowl sink cupboard, r.h drainer and compartment for dishwasher, hinged doors* *Plonge sur armoire 1 bac, égouttoir droit et avec compartiment pour lave-vaisselle, porte battente* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche rechts und Einbaufach für Geschirrspülen*	**DLA1DL-712C**	M9FDL42712C	120x70x87h*	52	0,89	**1.314**
		DLA1DL-714D	M9FDL42714D	140x70x87h*	60	1,03	**1.395**
	Lavatoio arm. 1 V sgocc. SX e vano lavast. porte battenti *1-bowl sink cupboard, l.h drainer and compartment for dishwasher, hinged doors* *Plonge sur armoire 1 bac, égouttoir gauche et avec compartiment pour lave-vaisselle, porte battente* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche links und Einbaufach für Geschirrspülen*	**DLA1SL-712C**	M9FDL43712C	120x70x87h*	52	0,89	**1.314**
		DLA1SL-714D	M9FDL43714D	140x70x87h*	60	1,03	**1.395**
	Lavatoio arm. 2 V sgocc. DX e vano lavast. porte scorrevoli *2-bowl sink cupboard, r.h drainer and compartment for dishwasher, with sliding doors* *Plonge sur armoire 2 bac, égouttoir droit et avec compartiment pour lave-vaisselle, porte coulissantes* *Spülschrank 2 Becken, Abtropffäche rechts und Geschirrspülerfach, Schiebetüren*	**DLA2DL-716A**	M9FDL44716A	160x70x87h*	67	1,18	**1.601**
		DLA2DL-718C	M9FDL44718C	180x70x87h*	74	1,32	**1.787**
		DLA2DL-720D	M9FDL44720D	200x70x87h*	8 1	1,46	**1.881**

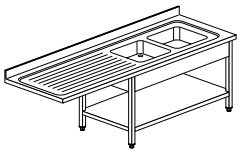
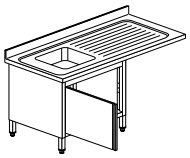
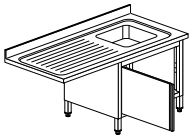
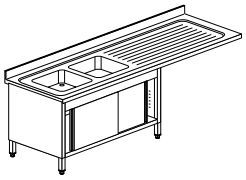
Dimensioni vasche/Bowl dimensions/Dimenions de baconBecken Abmessungen A = 40x50x25h B = 50x40x25h C = 50x50x25h D = 60x50x25h E = 40x40x25h

lavatoi - sinks - plonges - spülbecken

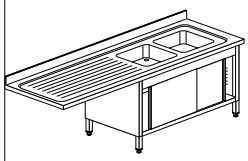
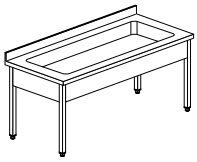
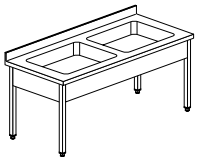
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Lavatoio arm. 2 V sgocc. SX e vano lavast. porte scorrevoli *2-bowl sink cupboard, l.h drainer and compartment for dishwasher, with sliding doors* *Plonge sur armoire 2 bac, égouttoir gauche et avec compartiment pour lave-vaisselle, porte coulissantes* *Spülschrank 2 Becken, Abtropffäche links und Geschirrspülerfach, Schiebetüren*	**DLA2SL-716A**	M9FDL45716A	160x70x87h*	67	1,18	**1.601**
		DLA2SL-718C	M9FDL45718C	180x70x87h*	74	1,32	**1.787**
		DLA2SL-720D	M9FDL45720D	200x70x87h*	8 1	1,46	**1.919**
	Lavatoio con ripiano 1 V sgocc. DX e vano lavast. *1-bowl sink unit with undershelf, r.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 1 bac, égouttoir droit* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche rechts und Einbaufach für Geschirrspülen*	**DLR1DL-612B**	M9FDL47612B	120x60x87h*	40	0,77	**900**
		DLR1DL-612E	M9FDL47612E	120x60x87h*	40	0,77	**824**
	Lavatoio con ripiano 1 V sgocc. SX e vano lavast. *1-bowl sink unit with undershelf, l.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 1 bac, égouttoir gauche* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche links und Einbaufach für Geschirrspülen*	**DLR1SL-612B**	M9FDL48612B	120x60x87h*	40	0,77	**900**
		DLR1SL-612E	M9FDL48612E	120x60x87h*	40	0,77	**824**
	Lavatoio con ripiano 2 V sgocc. DX e vano lavast. *2-bowl sink unit with undershelf, r.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 2 bacs, égouttoir droit* *Spülbecken mit Ablageboden, 2 Becken, Abtropffäche rechts und Einbaufach für Geschirrspülen*	**DLR2DL-616E**	M9FDL49616E	160x60x87h*	49	0,97	**1.184**
		DLR2DL-618B	M9FDL49618B	180x60x87h*	56	1,14	**1.216**

Dimensioni vasche/Bowl dimensions/Dimenions de baconBecken Abmessungen A = 40x50x25h B = 50x40x25h C = 50x50x25h D = 60x50x25h E = 40x40x25h

lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Lavatoio con ripiano 2 V sgocc. SX e vano lavast. *2-bowl sink unit with undershelf, l.h drainer and compartment for dishwasher* *Plonge avec compartiment pour lave-vaisselle et étagère, 2 bacs, égouttoir gauche* *Spülbecken mit Ablageboden, 2 Becken, Abtropffäche links und Einbaufach für Geschirrspülen*	**DLR2SL-616E**	M9FDL50616E	160x60x87h*	49	0,97	**1.241**
		DLR2SL-618B	M9FDL50618B	180x60x87h*	56	1,14	**1.216**
	Lavatoio arm. 1 V sgocc. DX e vano lavast. porte battenti *1-bowl sink cupboard, r.h drainer and compartment for dishwasher, hinged doors* *Plonge sur armoire 1 bac, égouttoir droit et avec compartiment pour lave-vaisselle, porte battente* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche rechts und Einbaufach für Geschirrspülen*	**DLA1DL-612B**	M9FDL52612B	120x60x87h*	51	0,77	**1.237**
		DLA1DL-612E	M9FDL52612E	120x60x87h*	51	0,77	**1.176**
	Lavatoio arm. 1 V sgocc. SX e vano lavast. porte battenti *1-bowl sink cupboard, l.h drainer and compartment for dishwasher, hinged doors* *Plonge sur armoire 1 bac, égouttoir gauche et avec compartiment pour lave-vaisselle, porte battente* *Spülbecken mit Ablageboden, 1 Becken, Abtropffäche links und Einbaufach für Geschirrspülen*	**DLA1SL-612B**	M9FDL53612B	120x60x87h*	51	0,77	**1.263**
		DLA1SL-612E	M9FDL43714D	120x60x87h*	51	0,77	**1.200**
	Lavatoio arm. 2 V sgocc. DX e vano lavast. porte scorrevoli *2-bowl sink cupboard, r.h drainer and compartment for dishwasher, with sliding doors* *Plonge sur armoire 2 bac, égouttoir droit et avec compartiment pour lave-vaisselle, porte coulissantes* *Spülschrank 2 Becken, Abtropffäche rechts und Geschirrspülerfach, Schiebetüren*	**DLA2DL-616E**	M9FDL54616E	160x60x87h*	65	0,98	**1.540**
		DLA2DL-618B	M9FDL54618B	180x60x87h*	78	1,14	**1.604**

lavatoi - sinks - plonges - spülbecken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Lavatoio arm. 2 V sgocc. SX e vano lavast. porte scorrevoli *2-bowl sink cupboard, l.h drainer and compartment for dishwasher, with sliding doors* *Plonge sur armoire 2 bac, égouttoir gauche et avec compartiment pour lave-vaisselle, porte coulissantes* *Spülschrank 2 Becken, Abtropffäche links und Geschirrspülerfach, Schiebetüren*	**DLA2SL-616E**	M9FDL55616E	160x60x87h*	65	0,98	**1.540**
		DLA2SL-618B	M9FDL55618B	180x60x87h*	78	1,14	**1.604**
	Lavapentole *Pan sink* *Plonge à batterie* *Spülwanne für Töpfe*	**DLP-710**	M9FDL57710	100x70x87h *	33	0,75	**1.337**
		DLP-712	M9FDL57712	120x70x87h *	39	0,89	**1.432**
		DLP-714	M9FDL57714	140x70x87h *	40	1,03	**1.495**
		DLP-716	M9FDL57716	l 60x70x87h *	51	1,18	**1.654**
		DLP-718	M9FDL57718	180x70x87h *	57	1,32	**1.839**
		**DLP-610**	M9FDL58610	100x60x87h *	33	0,65	**1.316**
		DLP-612	M9FDL58612	120x60x87h *	39	0,77	**1.406**
		DLP2V-718	M9FDL59718	180x70x87h *	63	1,32	**2.056**

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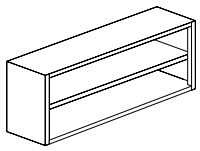
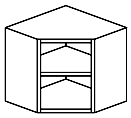
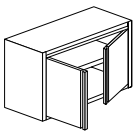
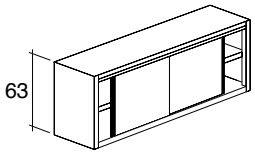
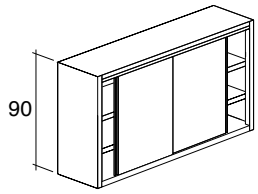
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Pensile a giorno *Open wall cupboard* *Placard mural ouvert* *Offener Wandhängeschrank*	**DPG-08**	M9FDP01408	80x40x63h	20	0,22	**432**
		DPG-10	M9FDP01410	100x40x63h	28	0,28	**470**
		DPG-12	M9FDP01412	120x40x63h	34	0,33	**506**
		DPG-13	M9FDP01413	130x40x63h	37	0,36	**514**
		DPG-14	M9FDP01414	140x40x63h	40	0,39	**576**
		DPG-15	M9FDP01415	150x40x63h	44	0,41	**592**
		DPG-16	M9FDP01416	160x40x63h	47	0,44	**624**
		DPG-17	M9FDP01417	170x40x63h	50	0,47	**645**
		DPG-18	M9FDP01418	180x40x63h	53	0,5	**662**
		DPG-19	M9FDP01419	190x40x63h	62	0,52	**681**
		DPG-20	M9FDP01420	200x40x63h	80	0,55	**699**
	Pensile a giorno angolo *Corner open wall cupboard* *Placard d'angle mural ouvert* *Offener Eckhängeschrank*	**DPGA-07**	M9FDP02707	70x70x63h	21	0,34	**713**
	Pensile con portine battente *Wall cupboard hinged doors* *Placard avec portes battantes* *Wandhängeschrank mit Flügeltüren*	**DPPB-08**	M9FDP04408	80x40x63h	35	0,22	**594**
		DPPB-10	M9FDP04410	100x40x63h	39	0,28	**614**
	Pensile con portine scorrevoli *Wall cupboard sliding doors* *Placard avec portes coulissantes* *Wandhängeschrank mit Schiebetüren*	**DPPS-10**	M9FDP05410	100x40x63h	36	0,34	**652**
		DPPS-11	M9FDP05411	110x40x63h	36	0,34	**666**
		DPPS-12	M9FDP05412	120x40x63h	41	0,33	**692**
		DPPS-13	M9FDP05413	130x40x63h	44	0,36	**709**
		DPPS-14	M9FDP05414	140x40x63h	47	0,39	**778**
		DPPS-15	M9FDP05415	150x40x63h	50	0,41	**800**
		DPPS-16	M9FDP05416	160x40x63h	54	0,44	**832**
		DPPS-17	M9FDP05417	170x40x63h	57	0,47	**853**
		DPPS-18	M9FDP05418	180x40x63h	60	0,5	**874**
		DPPS-19	M9FDP05419	190x40x63h	64	0,52	**907**
		DPPS-20	M9FDP05420	200x40x63h	67	0,55	**922**
		**DPPS9-12**	M9FDP15412	120x40x90h	53	0,48	**881**
		DPPS9-13	M9FDP15413	130x40x90h	57	0,52	**914**
		DPPS9-14	M9FDP15414	140x40x90h	61	0,56	**994**
		DPPS9-15	M9FDP15415	150x40x90h	65	0,6	**1.027**
		DPPS9-16	M9FDP15416	160x40x90h	70	0,64	**1.072**
		DPPS9-17	M9FDP15417	170x40x90h	74	0,68	**1.096**
		DPPS9-18	M9FDP15418	180x40x90h	78	0,72	**1.138**

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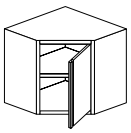
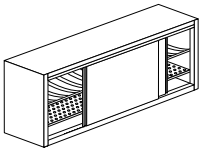
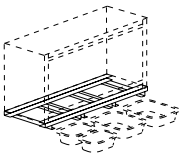
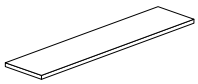
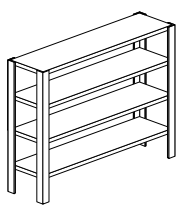
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Pensile con portine batt. angolo *Corner wall cupboard with hinged doors* *Placard d'angle avec portes battantes* *Eckhängeschrank mit Flügeltüren*	**DPPBA-07**	M9FDP06707	70x70x63h	30	0,34	**861**
	Pensile con portine batt. scolapiatti *Wall cupboard drainer with sliding doors* *Placard avec portes coulissantes et égouttoirs* *Wandhängeschrank mit Schiebetüren*	**DPS-12**	M9FDP08412	120x40x63h	41	0,33	**741**
		DPS-13	M9FDP08413	130x40x63h	44	0,36	**797**
		DPS-14	M9FDP08414	140x40x63h	47	0,39	**828**
		DPS-15	M9FDP08415	150x40x63h	50	0,41	**853**
		DPS-16	M9FDP08416	160x40x63h	54	0,44	**884**
	Guide per 3 bacinelle GN 1/2 *Guides for 3 GN 1/2 containers* *Guides pour 3 bacs GN 1/2* *Schiene für 3 1/2 GN-Behälter*	**DGB-10**	M9FDP10410	100x36x5h	2.5	0,25	**87**
	Ripiani intermedi pensili *Wall unit middle shelf* *Etagère intermédiaire armoire murale* *Zwischenboden für Wandhängeschrank*	**DRIP-08**	M9FDP12408	80x40x4h **	2	0,04	**73**
		DRIP-10	M9FDP12410	100x40x4h **	3	0,06	**81**
		DRIP-12	M9FDP12412	120x40x4h **	3	0,07	**89**
		DRIP-13	M9FDP12413	130x40x4h **	3	0,07	**91**
		DRIP-14	M9FDP12414	140x40x4h **	4	0,08	**98**
		DRIP-15	M9FDP12415	150x40x4h **	4	0,08	**101**
		DRIP-16	M9FDP12416	160x40x4h **	4	0,09	**104**
		DRIP-17	M9FDP12417	170x40x4h **	4	0,1	**108**
		DRIP-18	M9FDP12418	180x40x4h **	5	0,1	**113**
		DRIP-19	M9FDP12419	190x40x4h **	5	0,11	**117**
		DRIP-20	M9FDP12420	200x40x4h **	5	0,11	**119**
	Scaffale liscio prof. 400 mm *Solid shelving depth 400 mm* *Rayonnage lisse prof. 400 mm* *Regale mit glatten Zwischenboden Tiefe 400 mm* **Standard** 4 ripiani ***Standard** 4 Tiers* ***Standard** 4 Etagères* ***Standard** 4 Fächer*	**DSL-412**	M9FDS01412	120x40x160h	29	0,19	**746**
		DSL-413	M9FDS01413	130x40x160h	34	0,21	**776**
		DSL-414	M9FDS01414	140x40x160h	39	0,22	**831**
		DSL-415	M9FDS01415	150x40x160h	43	0,24	**860**
		DSL-416	M9FDS01416	160x40x160h	48	0,26	**887**
		DSL-417	M9FDS01417	170x40x160h	53	0,27	**915**
		DSL-418	M9FDS01418	180x40x160h	58	0,29	**942**
		DSL-419	M9FDS01419	190x40x160h	62	0,3	**970**
		DSL-420	M9FDS01420	200x40x160h	67	0,32	**997**

** IMBALLO LD-PE BOLLE
** *LD-PE BUBBLE WRAP*
** *EMBALLAGE LD-PE À BULLES*
** *VERPACKUNG LUFTPOLSTERFOLIE*

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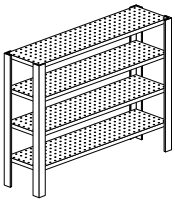
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Scaffale liscio prof. 500 mm	**DSL-512**	M9FDS02512	120x50x160h	35	0,24	**815**
	Solid shelving depth 500 mm	**DSL-513**	M9FDS02513	130x50x160h	41	0,26	**849**
	Rayonnage lisse prof. 500 mm	**DSL-514**	M9FDS02514	140x50x160h	47	0,28	**893**
	Regale mit glatten Zwischenboden Tiefe 500 mm	**DSL-515**	M9FDS02515	150x50x160h	53	0,3	**924**
		DSL-516	M9FDS02516	160x50x160h	59	0,32	**959**
	Standard 4 ripiani	**DSL-517**	M9FDS02517	170x50x160h	65	0,34	**987**
	***Standard** 4 Tiers*	**DSL-518**	M9FDS02518	180x50x160h	71	0,36	**1.019**
	***Standard** 4 Etagères*	**DSL-519**	M9FDS02519	190x50x160h	77	0,38	**1.030**
	***Standard** 4 Fächer*	**DSL-520**	M9FDS02520	200x50x160h	83	0,4	**1.084**
	Scaffale liscio prof. 600 mm	**DSL-612**	M9FDS03612	120x60x160h	42	0,29	**869**
	Solid shelving depth 600 mm	**DSL-613**	M9FDS03613	130x60x160h	49	0,31	**906**
	Rayonnage lisse prof. 600 mm	**DSL-614**	M9FDS03614	140x60x160h	56	0,34	**955**
	Regale mit glatten Zwischenboden Tiefe 600 mm	**DSL-615**	M9FDS03615	150x60x160h	62	0,36	**988**
		DSL-616	M9FDS03616	160x60x160h	69	0,38	**1.026**
	Standard 4 ripiani	**DSL-617**	M9FDS03617	170x60x160h	76	0,41	**1.042**
	***Standard** 4 Tiers*	**DSL-618**	M9FDS03618	180x60x160h	83	0,43	**1.097**
	***Standard** 4 Etagères*	**DSL-619**	M9FDS03619	190x60x160h	89	0,46	**1.110**
	***Standard** 4 Fächer*	**DSL-620**	M9FDS03620	200x60x160h	96	0,48	**1.167**
							
	Scaffale forato prof. 400 mm	**DSF-412**	M9FDS05412	120x40x160h	29	0,19	**840**
	Perforated shelving depth 400 mm	**DSF-413**	M9FDS05413	130x40x160h	34	0,21	**869**
	Rayonnage percé prof. 400 mm	**DSF-414**	M9FDS05414	140x40x160h	39	0,22	**899**
	Regale mit gelochten Zwischenboden Tiefe 400 mm	**DSF-415**	M9FDS05415	150x40x160h	43	0,24	**949**
		DSF-416	M9FDS05416	160x40x160h	48	0,26	**962**
	Standard 4 ripiani	**DSF-417**	M9FDS05417	170x40x160h	53	0,27	**1.017**
	***Standard** 4 Tiers*	**DSF-418**	M9FDS05418	180x40x160h	58	0,29	**1.026**
	***Standard** 4 Etagères*	**DSF-419**	M9FDS05419	190x40x160h	62	0,3	**1.059**
	***Standard** 4 Fächer*	**DSF-420**	M9FDS05420	200x40x160h	67	0,32	**1.088**
	Scaffale forato prof. 500 mm	**DSF-512**	M9FDS06512	120x50x160h	35	0,24	**917**
	Perforated shelving depth 500 mm	**DSF-513**	M9FDS06513	130x50x160h	41	0,26	**940**
	Rayonnage percé prof. 500 mm	**DSF-514**	M9FDS06514	140x50x160h	47	0,28	**990**
	Regale mit gelochten Zwischenboden Tiefe 500 mm	**DSF-515**	M9FDS06515	150x50x160h	53	0,3	**1.026**
		DSF-516	M9FDS06516	160x50x160h	59	0,32	**1.085**
	Standard 4 ripiani	**DSF-517**	M9FDS06517	170x50x160h	65	0,34	**1.103**
	***Standard** 4 Tiers*	**DSF-518**	M9FDS06518	180x50x160h	71	0,36	**1.138**
	***Standard** 4 Etagères*	**DSF-519**	M9FDS06519	190x50x160h	77	0,38	**1.176**
	***Standard** 4 Fächer*	**DSF-520**	M9FDS06520	200x50x160h	83	0,4	**1.216**

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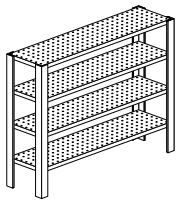
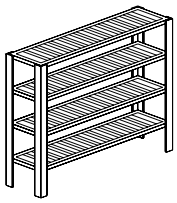
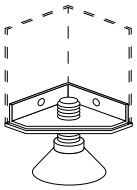
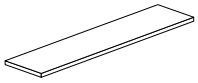
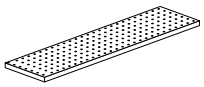
	Scaffale forato prof. 600 mm	**DSF-612**	M9FDS07612	120x60x160h	42	0,29	**974**
	Perforated shelving depth 600 mm	**DSF-613**	M9FDS07613	130x60x160h	49	0,31	**1.018**
	Rayonnage percé prof. 600 mm	**DSF-614**	M9FDS07614	140x60x160h	56	0,34	**1.077**
	Regale mit gelochten Zwischenboden Tiefe 600 mm	**DSF-615**	M9FDS07615	150x60x160h	62	0,36	**1.122**
		DSF-616	M9FDS07616	160x60x160h	69	0,38	**1.164**
	Standard 4 ripiani	**DSF-617**	M9FDS07617	170x60x160h	76	0,41	**1.207**
	Standard *4 Tiers*	**DSF-618**	M9FDS07618	180x60x160h	83	0,43	**1.252**
	Standard *4 Etagères*	**DSF-619**	M9FDS07619	190x60x160h	89	0,46	**1.295**
	Standard *4 Fächer*	**DSF-620**	M9FDS07620	200x60x160h	96	0,48	**1.337**
							
	Scaffale grigliato prof. 500 mm	**DSG-512**	M9FDS10512	120x50x160h	29	0,24	**1.051**
	Fiddley opened shelving depth 500 mm	**DSG-513**	M9FDS10513	130x50x160h	33	0,26	**1.074**
		DSG-514	M9FDS10514	140x50x160h	36	0,28	**1.146**
	Rayonnage ventileé prof. 500 mm	**DSG-515**	M9FDS10515	150x50x160h	40	0,3	**1.216**
	Regale mit Gitterzwischenboden Tiefe 500 mm	**DSG-516**	M9FDS10516	160x50x160h	43	0,32	**1.252**
		DSG-517	M9FDS10517	170x50x160h	47	0,34	**1.295**
	Standard 4 ripiani	**DSG-518**	M9FDS10518	180x50x160h	50	0,36	**1.351**
	Standard *4 Tiers*	**DSG-519**	M9FDS10519	190x50x160h	54	0,38	**1.399**
	Standard *4 Etagères*	**DSG-520**	M9FDS10520	200x50x160h	57	0,4	**1.455**
	Standard *4 Fächer*						
	Scaffale grigliato prof. 600 mm	**DSG-612**	M9FDS11612	120x60x160h	30	0,29	**1.092**
	Fiddley opened shelving depth 600 mm	**DSG-613**	M9FDS11613	130x60x160h	34	0,31	**1.140**
		DSG-614	M9FDS11614	140x60x160h	40	0,34	**1.220**
	Rayonnage ventileé prof. 600 mm	**DSG-615**	M9FDS11615	150x60x160h	44	0,36	**1.269**
	Regale mit Gitterzwischenboden Tiefe 600 mm	**DSG-616**	M9FDS11616	160x60x160h	49	0,38	**1.361**
		DSG-617	M9FDS11617	170x60x160h	54	0,41	**1.410**
	Standard 4 ripiani	**DSG-618**	M9FDS11618	180x60x160h	59	0,43	**1.446**
	Standard *4 Tiers*	**DSG-619**	M9FDS11619	190x60x160h	63	0,46	**1.494**
	Standard *4 Etagères*	**DSG-620**	M9FDS11620	200x60x160h	68	0,48	**1.557**
	Standard *4 Fächer*						
	Kit piedini regolabili	**DSPR-004**	M9FDS50004		3	0,1	**73**
	Adjustable feet kit						
	Kit pieds réglables						
	Bausatz regulierbare Füßchen						
	Kit piedini	**DSP-005**	M9FDS51005		1	0,02	**11**
	Feet kit						
	Kit pieds						
	Bausatz Füßchen						

ripiani-mensole shelves - etagères supports - abstellflächen-konsolen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Ripiano scaffale liscio prof. 400 *Smooth shelving-unit shelf, depth 400* *Etagère rayonnage lisse prof. 400* *Glatter Regaleinlageboden Tiefe 400*	**DRSL-412**	M9FDS40412	120x40x5h**	6	0,02	**119**
		DRSL-413	M9FDS40413	130x40x5h**	6	0,03	**123**
		DRSL-414	M9FDS40414	140x40x5h**	7	0,03	**132**
		DRSL-415	M9FDS40415	150x40x5h**	7	0,03	**134**
		DRSL-416	M9FDS40416	160x40x5h**	8	0,03	**142**
		DRSL-417	M9FDS40417	170x40x5h**	8	0,03	**143**
		DRSL-418	M9FDS40418	180x40x5h**	9	0,04	**153**
		DRSL-419	M9FDS40419	190x40x5h**	9	0,04	**155**
		DRSL-420	M9FDS40420	200x40x5h**	9	0,04	**164**
	Ripiano scaffale liscio prof. 500 *Smooth shelving-unit shelf, depth 500* *Etagère rayonnage lisse prof. 500* *Glatter Regaleinlageboden Tiefe 500*	**DRSL-512**	M9FDS41512	120x50x5h**	7	0,03	**127**
		DRSL-513	M9FDS41513	130x50x5h**	7	0,03	**132**
		DRSL-514	M9FDS41514	140x50x5h**	8	0,04	**140**
		DRSL-515	M9FDS41515	150x50x5h**	9	0,04	**148**
		DRSL-516	M9FDS41516	160x50x5h**	9	0,04	**153**
		DRSL-517	M9FDS41517	170x50x5h**	1 0	0,04	**159**
		DRSL-518	M9FDS41518	180x50x5h**	1 0	0,05	**165**
		DRSL-519	M9FDS41519	190x50x5h**	11	0,05	**171**
		DRSL-520	M9FDS41520	200x50x5h**	11	0,05	**176**
	Ripiano scaffale liscio prof. 600 *Smooth shelving-unit shelf, depth 600* *Etagère rayonnage lisse prof. 600* *Glatter Regaleinlageboden Tiefe 600*	**DRSL-612**	M9FDS42612	120x60x5h**	8	0,04	**137**
		DRSL-613	M9FDS42613	130x60x5h**	9	0,04	**142**
		DRSL-614	M9FDS42614	140x60x5h**	9	0,04	**153**
		DRSL-615	M9FDS42615	150x60x5h**	1 0	0,05	**161**
		DRSL-616	M9FDS42616	160x60x5h**	1 0	0,05	**169**
		DRSL-617	M9FDS42617	170x60x5h**	11	0,05	**172**
		DRSL-618	M9FDS42618	180x60x5h**	12	0,05	**180**
		DRSL-619	M9FDS42619	190x60x5h**	12	0,06	**187**
		DRSL-620	M9FDS42620	200x60x5h**	13	0,06	**191**
	Ripiano scaffale forato prof. 400 *Perforated shelving-unit shelf, depth 400* *Etagère rayonnage percée prof. 400* *Gelochter Regaleinlageboden Tiefe 400*	**DRSF-412**	M9FDS44412	120x40x5h**	6	0,02	**130**
		DRSF-413	M9FDS44413	130x40x5h**	6	0,03	**137**
		DRSF-414	M9FDS44414	140x40x5h**	7	0,03	**146**
		DRSF-415	M9FDS44415	150x40x5h**	7	0,03	**151**
		DRSF-416	M9FDS44416	160x40x5h**	8	0,03	**159**
		DRSF-417	M9FDS44417	170x40x5h**	8	0,03	**164**
		DRSF-418	M9FDS44418	180x40x5h**	9	0,04	**169**
		DRSF-419	M9FDS44419	190x40x5h**	9	0,04	**176**
		DRSF-420	M9FDS44420	200x40x5h**	9	0,04	**182**

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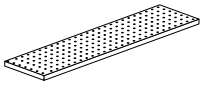
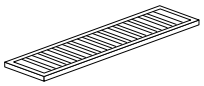
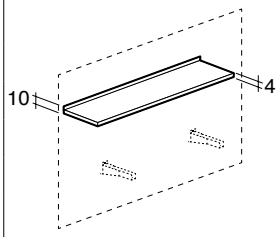
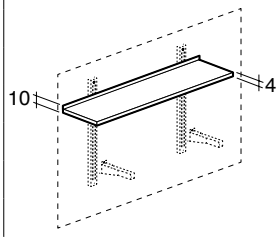
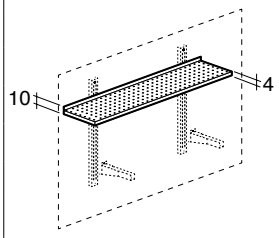
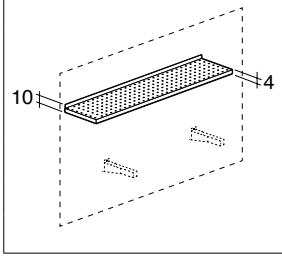
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Ripiano scaffale forato prof. 500 *Perforated shelving-unit shelf, depth 500* *Etagère rayonnage percée prof. 500* *Gelochter Regaleinlageboden Tiefe 500*	**DRSF-512**	M9FDS45512	120x50x5h**	7	0,03	**146**
		DRSF-513	M9FDS45513	130x50x5h**	7	0,03	**153**
		DRSF-514	M9FDS45514	140x50x5h**	8	0,04	**163**
		DRSF-515	M9FDS45515	150x50x5h**	9	0,04	**169**
		DRSF-516	M9FDS45516	160x50x5h**	9	0,04	**178**
		DRSF-517	M9FDS45517	170x50x5h**	10	0,04	**186**
		DRSF-518	M9FDS45518	180x50x5h**	10	0,05	**191**
		DRSF-519	M9FDS45519	190x50x5h**	11	0,05	**200**
		DRSF-520	M9FDS45520	200x50x5h**	11	0,05	**205**
	Ripiano scaffale forato prof. 600 *Perforated shelving-unit shelf, depth 600* *Etagère rayonnage percée prof. 600* *Gelochter Regaleinlageboden Tiefe 600*	**DRSF-612**	M9FDS46612	120x60x5h**	8	0,04	**161**
		DRSF-613	M9FDS46613	130x60x5h**	9	0,04	**169**
		DRSF-614	M9FDS46614	140x60x5h**	9	0,04	**180**
		DRSF-615	M9FDS46615	150x60x5h**	1 0	0,05	**188**
		DRSF-616	M9FDS46616	160x60x5h**	I 0	0,05	**197**
		DRSF-617	M9FDS46617	170x60x5h**	11	0,05	**204**
		DRSF-618	M9FDS46618	180x60x5h**	12	0,05	**213**
		DRSF-619	M9FDS46619	190x60x5h**	12	0,06	**222**
		DRSF-620	M9FDS46620	200x60x5h**	13	0,06	**230**
	Ripiano scaffale grigliato prof. 500 *Slatted shelving-unit shelf, depth 500* *Etagère rayonnage à claies prof. 500* *Gitter-Regaleinlageboden Tiefe 500*	**DRSG-512**	M9FDS48512	120x50x5h**	7	0,03	**171**
		DRSG-513	M9FDS48513	130x50x5h**	7	0,03	**180**
		DRSG-514	M9FDS48514	140x50x5h**	8	0,04	**192**
		DRSG-515	M9FDS48515	150x50x5h**	9	0,04	**202**
		DRSG-516	M9FDS48516	160x50x5h**	9	0,04	**213**
		DRSG-517	M9FDS48517	170x50x5h**	1 0	0,04	**222**
		DRSG-518	M9FDS48518	180x50x5h**	1 0	0,05	**232**
		DRSG-519	M9FDS48519	190x50x5h**	11	0,05	**241**
		DRSG-520	M9FDS48520	200x50x5h**	11	0,05	**254**
	Ripiano scaffale grigliato prof. 600 *Slatted shelving-unit shelf, depth 600* *Etagère rayonnage à claies prof. 600* *Gitter-Regaleinlageboden Tiefe 600*	**DRSG-612**	M9FDS49612	120x60x5h**	8	0,04	**182**
		DRSG-613	M9FDS49613	130x60x5h**	9	0,04	**191**
		DRSG-614	M9FDS49614	140x60x5h**	9	0,04	**206**
		DRSG-615	M9FDS49615	150x60x5h**	10	0,05	**217**
		DRSG-616	M9FDS49616	160x60x5h**	10	0,05	**228**
		DRSG-617	M9FDS49617	170x60x5h**	11	0,05	**238**
		DRSG-618	M9FDS49618	180x60x5h**	12	0,05	**250**
		DRSG-619	M9FDS49619	190x60x5h**	12	0,06	**260**
		DRSG-620	M9FDS49620	200x60x5h**	13	0,06	**271**

** IMBALLO LD-PE BOLLE
** *LD-PE BUBBLE WRAP*
** *EMBALLAGE LD-PE À BULLES*
** *VERPACKUNG LUFTPOLSTERFOLIE*

ripiani-mensole shelves - etagères supports - abstellflächen-konsolen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Ripiani a parete liscio prof. 250 *Solid wall-mounted shelves, depth 250* *Etagères murales lisses prof. 250* *Wandmontierte glatte Abstellflächen Tiefe 250*	**DRPL-2510**	M9FDS13310	100x25x4h**	3	0,03	**102**
		DRPL-2512	M9FDS13312	120x25x4h**	3	0,03	**118**
		DRPL-2514	M9FDS13314	140x25x4h**	4	0,04	**132**
		DRPL-251S	M9FDS13315	150x25x4h**	4	0,04	**140**
		DRPL-2516	M9FDS13316	160x25x4h**	5	0,04	**143**
		DRPL-2518	M9FDS13318	180x25x4h**	5	0,05	**155**
		DRPL-2520	M9FDS13320	200x25x4h**	6	0,05	**168**
	Ripiani a parete liscio prof. 300 *Solid wall-mounted shelves, depth 300* *Etagères murales lisses prof. 300* *Wandmontierte glatte Abstellflächen Tiefe 300*	**DRPL-3010**	M9FDS14310	100x30x4h**	4	0,03	**115**
		DRPL-3012	M9FDS14312	120x30x4h**	4	0,04	**128**
		DRPL-3014	M9FDS14314	140x30x4h**	4	0,04	**146**
		DRPL-301S	M9FDS14315	150x30x4h**	5	0,05	**153**
		DRPL-3016	M9FDS14316	160x30x4h**	5	0,05	**160**
		DRPL-3018	M9FDS14318	180x30x4h**	6	0,05	**174**
		DRPL-3020	M9FDS14320	200x30x4h**	6	0,06	**189**
	Ripiani a parete liscio prof. 400 *Solid wall-mounted shelves, depth 400* *Etagères murales lisses prof. 400* *Wandmontierte glatte Abstellflächen Tiefe 400*	**DRPL-4010**	M9FDS16410	100x40x4h**	4	0,04	**134**
		DRPL-4012	M9FDS16412	120x40x4h**	5	0,05	**149**
		DRPL-4014	M9FDS16414	140x40x4h**	5	0,06	**171**
		DRPL-4015	M9FDS16415	150x40x4h**	6	0,06	**180**
		DRPL-4016	M9FDS16416	160x40x4h**	6	0,06	**189**
		DRPL-4018	M9FDS16418	180x40x4h**	6	0,07	**206**
		DRPL-4020	M9FDS16420	200x40x4h**	7	0,08	**223**
	Ripiani a parete forato prof. 250 *Perforated wall-mounted shelves, depth 250* *Etagères murales percées prof. 250* *Wandmontierte gelochte Abstellflächen Tiefe 250*	**DRPF-2510**	M9FDS18310	100x25x4h**	3	0,03	**119**
		DRPF-2512	M9FDS18312	120x25x4h**	3	0,03	**136**
		DRPF-2514	M9FDS18314	140x25x4h**	4	0,4	**153**
		DRPF-2515	M9FDS18315	150x25x4h**	4	0,4	**162**
		DRPF-2516	M9FDS18316	160x25x4h**	5	0,4	**168**
		DRPF-2518	M9FDS18318	180x25x4h**	5	0,05	**182**
		DRPF-2520	M9FDS18320	200x25x4h**	6	0,05	**197**
	Ripiani a parete forato prof. 300 *Perforated wall-mounted shelves, depth 300* *Etagères murales percées prof. 300* *Wandmontierte gelochte Abstellflächen Tiefe 300*	**DRPF-3010**	M9FDS19310	100x30x4h**	4	0,03	**134**
		DRPF-3012	M9FDS19312	120x30x4h**	4	0,04	**152**
		DRPF-3014	M9FDS19314	140x30x4h**	4	0,04	**174**
		DRPF-3015	M9FDS19315	150x30x4h**	5	0,05	**180**
		DRPF-3016	M9FDS19316	160x30x4h**	5	0,05	**191**
		DRPF-3018	M9FDS19318	180x30x4h**	6	0,05	**203**
		DRPF-3020	M9FDS19320	200x30x4h**	6	0,06	**219**

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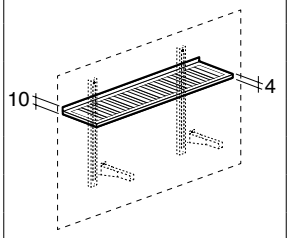
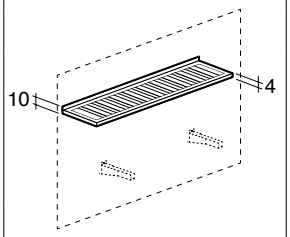
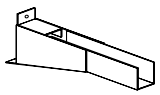
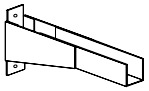
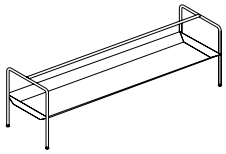
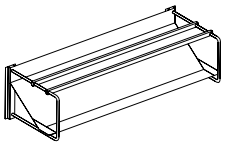
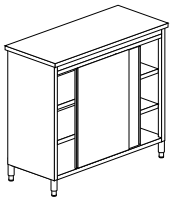
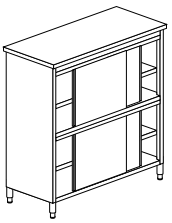
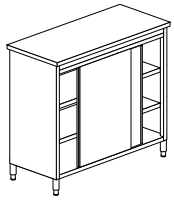
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Ripiani a parete forato prof. 400	**DRPF-4010**	M9FDS21410	100x40x4h**	4	0,04	**160**
	Perforated wall-mounted shelves, depth 400	**DRPF-4012**	M9FDS21412	120x40x4h**	5	0,05	**184**
	Etagères murales percées prof. 400	**DRPF-4014**	M9FDS21414	140x40x4h**	5	0,06	**204**
	Wandmontierte gelochte Abstellflächen Tiefe 400	**DRPF-4015**	M9FDS21415	150x40x4h**	6	0,06	**214**
		DRPF-4016	M9FDS21416	160x40x4h**	6	0,06	**226**
		DRPF-4018	M9FDS21418	180x40x4h**	6	0,07	**252**
		DRPF-4020	M9FDS21420	200x40x4h**	7	0,08	**267**
	Ripiano parete grigliato prof. 300	**DRPG-3010**	M9FDS24310	100x30x4h**	5	0,03	**191**
	Wall-mounted fiddley shelf, depth 300	**DRPG-3012**	M9FDS24312	120x30x4h**	5	0,04	**220**
	Etagère murale ventileé prof. 300	**DRPG-3014**	M9FDS24314	140x30x4h**	6	0,05	**246**
	Wandmontierte Gitterabstellfläche Tiefe 300	**DRPG-3015**	M9FDS24315	150x30x4h**	7	0,05	**255**
		DRPG-3016	M9FDS24316	160x30x4h**	8	0,05	**273**
		DRPG-3018	M9FDS24318	180x30x4h**	8	0,05	**293**
		DRPG-3020	M9FDS24320	200x30x4h**	9	0,06	**321**
	Ripiano parete grigliato prof. 400	**DRPG-4010**	M9FDS26410	100x40x4h**	6	0,04	**214**
	Wall-mounted fiddley shelf, depth 400	**DRPG-4012**	M9FDS26412	120x40x4h**	6	0,05	**242**
	Etagère murale ventileé prof. 400	**DRPG-4014**	M9FDS26414	140x40x4h**	6	0,06	**280**
	Wandmontierte Gitterabstellfläche Tiefe 400	**DRPG-4015**	M9FDS26415	150x40x4h**	8	0,06	**289**
		DRPG-4016	M9FDS26416	160x40x4h**	9	0,06	**302**
		DRPG-4018	M9FDS26418	180x40x4h**	1 0	0,07	**329**
		DRPG-4020	M9FDS26420	200x40x4h**	11	0,08	**364**
	Cremagliera parete	**DCP-007**	M9FDS28007	3x2x75h**			**34**
	Wall rack						
	Crémaillère murale						
	Wandzahnstange						
	Mensola per cremagliera	**DMC-125**	M9FDS29125	25x6x10h**			**28**
	Rack bracket	**DMC-130**	M9FDS29130	30x6x10h**			**28**
	Support crémaillère	**DMC-135**	M9FDS29135	35x6x10h**			**31**
	Konsole für Zahnstange	**DMC-140**	M9FDS29140	40x6x10h**			**36**
	Mensola per parete	**DMP-125**	M9FDS30125	25x6x10h**			**28**
	Wall bracket	**DMP-130**	M9FDS30130	30x6x10h**			**28**
	Support mural	**DMP-135**	M9FDS30135	35x6x10h**			**30**
	Wandkonsole	**DMP-140**	M9FDS30140	40x6x10h**			**36**

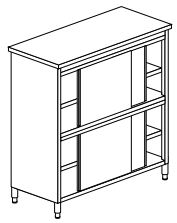
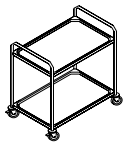
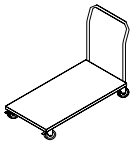
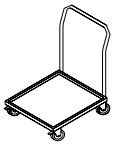
** IMBALLO LD-PE BOLLE
** *LD-PE BUBBLE WRAP*
** *EMBALLAGE LD-PE À BULLES*
** *VERPACKUNG LUFTPOLSTERFOLIE*

pensili armadi scaffali

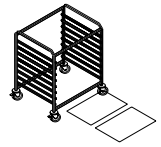
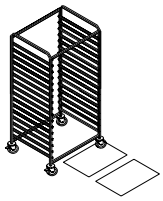
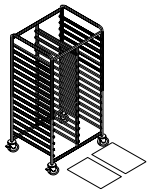
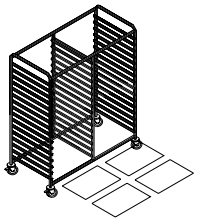
wall units cabinets shelves - placards muraux armoires etageres - wandhängeschränke-schränke-regale

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Mensola portacestini per tavolo cernita *Basket shelf for sorting table* *Étagères de stockage casiers pour table de triage* *Körbeträgerkonsole für Sortiertisch*	**DMPT-616**	M9FDS32616	160x63x70h**	16	0,8	**494**
		DMPT-626	M9FDS32626	260x63x70h**	27	1,25	**593**
	Mensola parete portacestini *Wall-mounted basket shelf* *Étagères de stockage casiers murales* *Körbeträgerkonsole*	**DMPPC-610**	M9FDS33610	110x50x70h**	15	0,4	**602**
		DMPPC-616	M9FDS33616	160x50x70h**	20	0,6	**664**
	Armadi 2 porte H 1500/700 *Cupboards 2 doors H 1500/700* *Armoires 2 portes H 1500/700* *Schränke 2 Türen Höhe 1500/700*	**DA2P-15712**	M9FDA01712	120x70x150h	126	1,47	**2.008**
		DA2P-15714	M9FDA01714	140x70x150h	147	1,7	**2.082**
		DA2P-15716	M9FDA01716	160x70x150h	168	1,94	**2.196**
		DA2P-15718	M9FDA01718	180x70x150h	189	2,18	**2.375**
		DA2P-15720	M9FDA01720	200x70x150h	210	2,42	**2.621**
	Armadi 4 porte H 1800/700 *Cupboards 4 doors H 1800/700* *Armoires 4 portes H 1800/700* *Schränke 4 Türen Höhe 1800/700*	**DA4P-18712**	M9FDA02712	120x70x180h	151	1,74	**2.121**
		DA4P-18714	M9FDA02714	140x70x180h	176	2,02	**2.359**
		DA4P-18716	M9FDA02716	160x70x180h	202	2,31	**2.551**
		DA4P-18718	M9FDA02718	180x70x180h	227	2,59	**2.795**
		DA4P-18720	M9FDA02720	200x70x180h	252	2,87	**3.039**
	Armadi 4 porte H 2000/700 *Cupboards 4 doors H 2000/700* *Armoires 4 portes H 2000/700* *Schränke 4 Türen Höhe 2000/700*	**DA4P-20712**	M9FDA03712	120x70x200h	168	1,93	**2.336**
		DA4P-20714	M9FDA03714	140x70x200h	196	2,24	**2.567**
		DA4P-20716	M9FDA03716	160x70x200h	224	2,55	**2.817**
		DA4P-20718	M9FDA03718	180x70x200h	252	2,86	**3.024**
		DA4P-20720	M9FDA03720	200x70x200h	280	3,17	**3.291**
	Armadi 2 porte H 1500/600 *Cupboards 2 doors H 1500/600* *Armoires 2 portes H 1500/600* *Schränke 2 Türen Höhe 1500/600*	**DA2P-15612**	M9FDA05612	120x60x150h	108	1,47	**1.891**
		DA2P-15614	M9FDA05614	140x60x150h	126	1,7	**2.027**
		DA2P-15616	M9FDA05616	160x60x150h	144	1,94	**2.173**
		DA2P-15618	M9FDA05618	180x60x150h	162	2,18	**2.292**
		DA2P-15620	M9FDA05620	200x60x150h	180	2,42	**2.359**

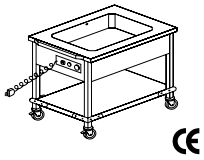
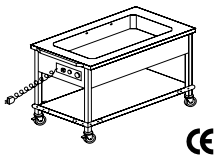
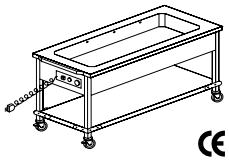
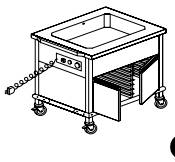
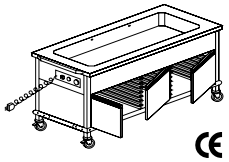
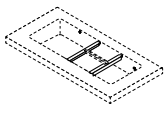
carrelli - trolleys - chariots - servierwagen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Armadi 4 porte H 1800/600 *Cupboards 4 doors H 1800/600* *Armoires 4 portes H 1800/600* *Schränke 4 Türen Höhe 1800/600*	**DA4P-18612**	M9FDA06612	120x60x180h	130	1,74	**2.008**
		DA4P-18614	M9FDA06614	140x60x180h	151	2,02	**2.157**
		DA4P-18616	M9FDA06616	160x60x180h	173	2,31	**2.311**
		DA4P-18618	M9FDA06618	180x60x180h	194	2,59	**2.456**
		DA4P-18620	M9FDA06620	200x60x180h	216	2,87	**2.619**
	Armadi 4 porte H 2000/600 *Cupboards 4 doors H 2000/600* *Armoires 4 portes H 2000/600* *Schränke 4 Türen Höhe 2000/600*	**DA4P-20612**	M9FDA07612	120x60x200h	144	1,93	**2.100**
		DA4P-20614	M9FDA07614	140x60x200h	168	2,24	**2.255**
		DA4P-20616	M9FDA07616	160x60x200h	192	2,55	**2.405**
		DA4P-20618	M9FDA07618	180x60x200h	216	2,86	**2.599**
		DA4P-20620	M9FDA07620	200x60x200h	240	3,17	**2.852**
	Carrello a due ripiani *Two-tier trolley* *Chariot à deux étagères* *Servierwagen mit zwei Abstellflächen Breite*	**DC2R-508**	M9FDC01508	83x53x90h	12		**524**
		DC2R-510	M9FDC01510	103x53x90h	14	0,61	**562**
		Smontati / *Disassembled / Démontés / Zerlegt*					
	Carrello a tre ripiani *Three-tier trolley* *Chariot à trois étagères* *Servierwagen mit drei Abstellflächen Breite*	**DC3R-508**	M9FDC02508	83x53x90h	25		**667**
		DC3R-510	M9FDC02510	103x53x90h	23	0,61	**722**
		Smontati / *Disassembled / Démontés / Zerlegt*					
	Carrello portaderrate a 1 ripiano *Commodity trolley, 1 shelf* *Chariots de service à 1 étagére* *Lebensmitteltransportwagen mit 1 Abstellflächen Breite*	**DCDIR-511**	M9FDC04511	105x53x85h	13	0,59	**524**
	Carrello portacestini a 1 ripiano *Basket trolley, 1 shelf* *Chariots pour casiers, 1 étagére* *Körbemitteltransportwagen mit 1 Abstellflächen Breite*	**DCCIR-506**	M9FDC06506	60x53x85h	8	0,35	**401**
	Carrello portapiatti a 1 ripiano *Dish trolley, 1 shelf* *Chariots à assiettes, 1 étagére* *Tellerwagen mit Abstellfläche*	**DCPPIR-608**	M9FDC08608	80x60x80h	19	0,48	**720**

carrelli - trolleys - chariots - servierwagen

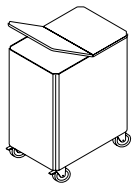
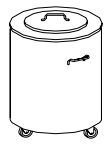
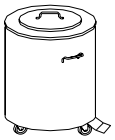
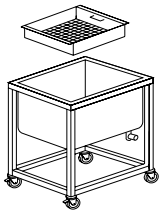
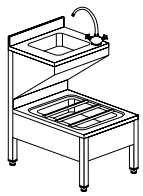
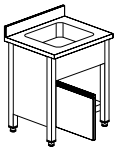
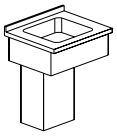
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Carrello portavassoi teglie 8 ripiani GN 2/1 *Container tray trolley 8 racks GN 2/1* *Chariot pour plateaux et plaques, 8 niveaux GN 2/1* *Trasportwagen für Tabletts und Backbleche 8 Einschübe GN 2/1 Breite*	**DCVT8R-706**	M9FDC10706	66x65x90h**	15	0,5	**556**
	Carrello portavassoi teglie 16 ripiani GN 2/1 *Container tray trolley 16 racks GN 2/1* *Chariot pour plateaux et plaques, 16 niveaux GN 2/1* *Trasportwagen für Tabletts und Backbleche 16 Einschübe GN 2/1 Breite*	**DCVT16R-706**	M9FDC11706	66x65x160h**	20	0,75	**760**
	Carrello portavassoi 32 ripiani GN 1/1 *Container tray trolley 32 racks GN 1/1* *Chariot pour plateaux, 32 niveaux GN 1/1* *Trasportwagen für Tabletts und Backbleche 32 Einschübe GN 1/1 Breite*	**DCV32R-708**	M9FDC12708	75x65x160h**	38	0,93	**1.211**
	Carrello portavassoi teglie 32 ripiani GN 2/1 *Container tray trolley 32 racks GN 2/1* *Chariot pour plateaux et plaques, 32 niveaux GN 2/1* *Trasportwagen für Tabletts und Backbleche 32 Einschübe GN 2/1 Breite*	**DCVT32R-712**	M9FDC13712	117x65x160h**	40	1,42	**1.263**

carrelli bagnomaria - bain-marie trolleys - chariots bain-marie - bainmarie-wagen

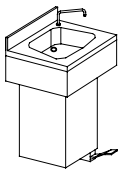
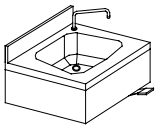
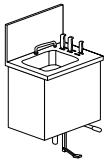
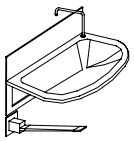
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Carrello bagnomaria 1 vasca 2GN 1/1 *1-tank 2GN 1/1 bain-marie trolley* *Chariot bain-marie 1 bac 2GN 1/1* *Bainmarie-Servierwagen 1 Becken 2 1/1 GN*	**DCB12G-608**	M9FDC15708	83x65x90h	30	0,6	**2.048**
	Carrello bagnomaria 1 vasca 3GN 1/1 *1-tank 3GN 1/1 bain-marie trolley* *Chariot bain-marie 1 bac 3GN 1/1* *Bainmarie-Servierwagen 1 Becken 3 1/1 GN*	**DCB13G-613**	M9FDC16713	125x65x90h	41	0,89	**2.532**
	Carrello bagnomaria 1 vasca 4GN 1/1 *1-tank 4GN 1/1 bain-marie trolley* *Chariot bain-marie 1 bac 4GN 1/1* *Bainmarie-Servierwagen 1 Becken 4 1/1 GN*	**DCB14G-615**	M9FDC17715	152x65x90h	56	1,08	**2.850**
	Carrello bagnomaria armadiato 1 vasca 2GN 1/1 *1-tank 2GN 1/1 bain-marie trolley with cupboard* *Chariot bain-marie sur armoire 1 bac 2GN 1/1* *Bainmarie-Servierwagen mit Schrank, 1 Becken 2 1/1 GN*	**DCBA12G-608**	M9FDC19708	83x65x90h	35	0,6	**2.346**
	Carrello bagnomaria armadiato 1 vasca 3GN 1/1 *1-tank 3GN 1/1 bain-marie trolley with cupboard* *Chariot bain-marie sur armoire 1 bac 3GN 1/1* *Bainmarie-Servierwagen mit Schrank, 1 Becken 32 1/1 GN*	**DCBA1JG-613**	M9FDC20713	125x65x90h	47	0,89	**3.290**
	Separatore per bacinelle GN 1/1 *GN 1/1 container divider* *Diviseur pour bac GN 1/1* *Trennstege für 1/1 GN Behälter*	**DSBGNI/105**	M9FDC22005	51x2x2h**	0. 5	0,03	**17**

madie pattumiere vasche lavamani

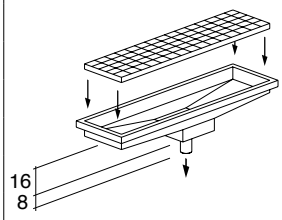
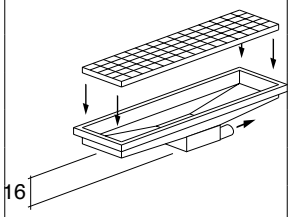
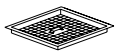
container bins-watebins-soaking bowls - coffres-poubelles-bacs - mehrzweckbehälter-abfallbehälter-beken

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Madia carrellata *Bin container trolley* *Coffre mobile* *Fahrbarer Mehrzweckbehälter*	**DMCA-606**	M9FDU01406	61x40x70h**	16	0,16	**688**
	Pattumiera carrellata *Dustbin on wheels* *Poubelle mobile* *Fahrbarer Abfallbehälter*	**DPCA-04**	M9FDU04404	040x60h**	7	0,08	**349**
	Pattumiera carrellata con pedale *Pedal dustbin on wheels* *Poubelle mobile avec pédale* *Fahrbarer Abfallbehälter mit Pedal*	**DPCAP-04**	M9FDU05404	040x60h**	7	0,08	**462**
	Vasca di ammollo su ruote *Soaking bowl on wheels* *Bac de trempage mobile* *Fahrbares Einweichbecken*	**DVAR-606**	M9FDU07406	57x47x60h**	15	0,15	**789**
	Lavamani con vuotatoio e gruppi acqua L50 *Hand-wash basin with waste collecting bowl and water taps L50* *Lave-mains combiné avec vidange et robinetterie L50* *Handwaschbecken mit Ausgußbecken und Mishbatterie L50*	**DLVVGA-705** **DLVVGA-605**	M9FDU09705 M9FDU10605	50x70x85h 50x60x85h	18 16	0,3 0,26	**1.294** **1.285**
	Lavamani su armadio L50 *Hand-wash basin with cupboard L50* *Lave-mains sur armoire L50* *Handwaschbecken mit Unterschrank L50*	**DLVA-605**	M9FDU15605	50x35x85h	15	0,26	**915**
	Lavamani a muro L50 *Wall-mounted hand-wash basin L50* *Lave-mains mural L50* *Wandmontiertes Handwaschbecken L50*	**DLVMU-405**	M9FDU16405	50x35x85h	8	0,15	**478**

lavamani - hand-wash basins - lave mains - handwaschbecken

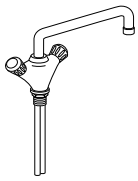
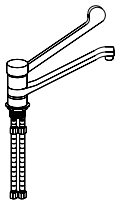
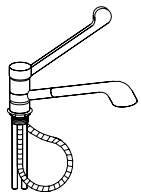
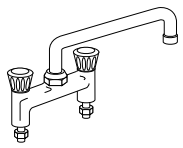
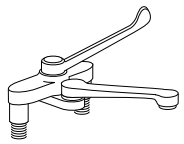
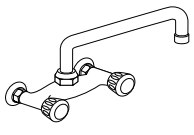
	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Lavamani a muro con gruppo comando a pedale *Wall-mounted hand-wash basin with pedal-controlled group* *Evier mural avec groupe de commande à pédale* *Aufgehängtes Handwaschbecken mit Bedienung durch Fußpedal*	**DLVMP-405**	M9FDU13405	50x40x85h	8	0,15	**818**
	Lavamani a muro con gruppo comando a ginocchio *Wall-mounted hand-wash basin with knee-controlled group* *Evier mural avec groupe de commande à genou* *Aufgehängtes Handwaschbecken mit Bedienung durch Knieschalter*	**DLVMGL-504**	M9FDU14504	50x40x85h	8	0,05	**745**
	Lavamani sanitizzatore coltelli a muro *Wall-mounted knife steriliser washstand* *Lave-mains mural pour désinfection couteaux* *Wandmontiertes Waschbecken mit Messerdesinfektion*	**DLVSC**	M9FDU17405	62x55x107,5h	19	0,37	**2.576**
	Lavamani economico a muro con gruppo comandi a ginocchio *Economical wall-mounted hand-wash basin knee-controlled group* *Évier économique mural avec groupe de commande à genou* *Preiswertes aufgehängtes Handwaschbecken mit Bedienung durch Knieschalter*	**DLVME-304**	M9FDU18304	38x29x24h	5. 5	0,026	**406**

grigliati a pavimento - floor grids - caillebotis au sol - bodengitter

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Vasche con grigliati pavimento	**DVGRG-303**	M9FDV01303	30x30x24h**	5	0,02	**345**
	Floor grids with grating	**DVGRG-305**	M9FDV01305	50x30x24h**	9	0,04	**432**
	Cuvettes avec grilles caillebotis	**DVGRG-310**	M9FDV01310	100x30x24h**	18	0,07	**650**
	Becken mit Bodengitter	**DVGRG-314**	M9FDV01314	140x30x24h**	20	0,1	**811**
		DVGRG-320	M9FDV01320	200x30x24h**	36	0,14	**1.097**
		DVGRG-404	M9FDV02404	40x40x24h**	9	0,04	**405**
		DVGRG-408	M9FDV02408	80x40x24h**	19	0,08	**597**
		DVGRG-412	M9FDV02412	120x40x24h**	28	0,12	**800**
		DVGRG-416	M9FDV02416	160x40x24h**	37	0,15	**1.084**
		DVGRG-420	M9FDV02420	200x40x24h**	46	0,19	**1.198**
	Vasche con grigliati pavimento scarico laterale	**DVGRGL-303**	M9FDV03303	30x30x16h**	5	0,02	**345**
		DVGRGL-305	M9FDV03305	50x30x16h**	9	0,04	**432**
	Floor grids with grating, side drain	**DVGRGL-310**	M9FDV03310	100x30x16h**	18	0,07	**650**
		DVGRGL-314	M9FDV03314	140x30x16h**	20	0,1	**811**
	Cuvettes avec grilles caillebotis, vindange latérale	**DVGRGL-320**	M9FDV03320	200x30x16h**	36	0,14	**1.097**
	Becken mit Bodengitter und seitlichem Ablauf	**DVGRGL-404**	M9FDV04404	40x40x16h**	9	0,04	**405**
		DVGRGL-408	M9FDV04408	80x40x16h**	19	0,08	**586**
		DVGRGL-412	M9FDV04412	120x40x16h**	28	0,12	**800**
		DVGRGL-416	M9FDV04416	160x40x16h**	37	0,15	**1.062**
		DVGRGL-420	M9FDV04420	200x40x16h**	46	0,19	**1.174**
	Filtro drenaggio per vasca	**DFDV-02**	M9FDV10202	22x22x2h**	2.5	0,05	**103**
	Daining filter for floor grids						
	Filtre de drainage pour bac						
	Sieb für Wanne						

gruppi acqua complementi

tap units-complements - groupes robinetterie-compléments - mischbatterien-zubehöre

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Gruppo monoforo *Mixer tap - single hole* *Robinet monotrou* *Einloch Mischbatterie*	**DGM**	M9FDG0100				**104**
	Gruppo monoforo e leva clinica *Mixer tap - single hole with arm* *Robinet monotrou avec commande à levier* *Einloch Mischbatterie mit Schwenkarm*	**DGMLC**	M9FDG0200				**210**
	Gruppo monoforo con leva clinica e doccetta estraibile *Single-hole tap unit with arm and pull-out shower head* *Robinet monotrou à levier avec douchette extractible* *Einloch-Mischbatterie mit ausziehbarer Handbrause und Schwenkarm*	**DGMLCDE**	M9FDG0400		3		**244**
	Gruppo biforo *Mixer tap double hole unit* *Robinet bitrou* *Zweiloch-Mischbatterie*	**DGB**	M9FDG1000		2		**176**
	Gruppo biforo con leva clinica *Mixer tap double hole unit with arm* *Robinet bitrou avec commande à levier* *Zweiloch-Mischbatterie mit Schwenkarm*	**DGBLC**	M9FDG1100		2		**401**
	Gruppo biforo a muro *Wall-mounted double hole mixer tap unit* *Robinet mural bitrou* *Wandmontierte Zweiloch-Mischbatterie*	**DGBM**	M9FDG2000				**130**

gruppi acqua complementi

tap units-complements - groupes robinetterie-compléments - mischbatterien-zubehöre

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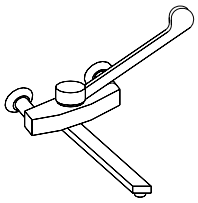
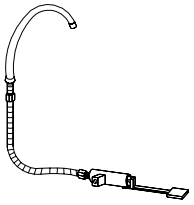
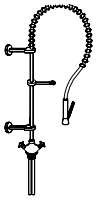
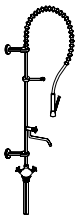
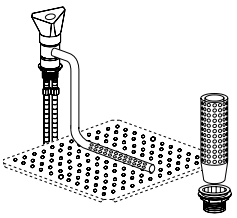
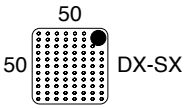
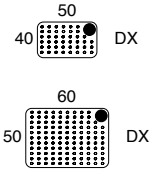
	Gruppo biforo muro leva clinica *Wall-mounted double hole mixer tap unit with arm* *Robinet mural bitrou à levier* *Wandmontierte Zweiloch-Mischbatterie mit Schwenkarm*	**DGBMLC**	M9FDG2100		2		**226**
	Gruppo miscelatore con comando a pedale *Mixer tap with pedal* *Robinet mélangeur avec pedale* *Mischbatterie mit Pedal*	**DGMP**	M9FDG3000		3		**334**
	Gruppo doccia *Shower* *Robinet douchette* *Brauseneinheit*	**DGD**	M9FDG3500				**480**
	Gruppo doccia con rubinetto *Shower with tap* *Douchette avec robinet* *Brauseneinheit mit Wasserhahn*	**DGDR**	M9FDG3600		6		**585**
	Gruppo lava verdure *Vegetable washing unit* *Groupe lava-légumes* *Mischbatterie zum Gemüseputzen*	**DGLV**	M9FDG4000				**277**
	Falso fondo per vasca *Double bottom for sink* *Faux-fond pour bac* *Falscher Boden für Becken*	**DFF-505**	M9FDG4205	50x50h	3		**149**
	Falso fondo per vasca - DX *Double bottom for sink - R.h* *Faux-fond pour bac à droite* *Falscher Boden für Becken - rechts*	**DFFD-504** **DFFD-506**	M9FDG4304 M9FDG4306	40x50h 50x60h	2.5 3.5		**122** **180**

gruppi acqua complementi

tap units-complements - groupes robinetterie-compléments - mischbatterien-zubehöre

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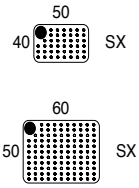
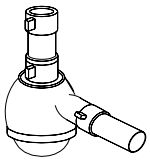
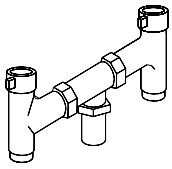
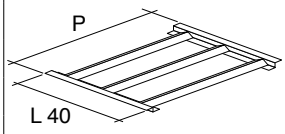
	Falso fondo per vasca - SX *Double bottom for sink - L.h* *Faux-fond pour bac à gauche* *Falscher Boden für Becken - links*	**DFFS-504**	M9FDG4404	40x50h	3		**124**
		DFFS-506	M9FDG4406	50x60h	4		**176**
	Gruppo sinofe plastica *Plastic syphon* *Groupe siphon plastique* *Siphoneinheit aus Kunststoff*	**DGSP**	M9FDG4500		0. 5		**21**
	Gruppo sinofe doppio plastica *Double plastic syphon* *Groupe double siphon plastique* *Doppelte Siphoneinheit aus Kunststoff*	**DGSDP**	M9FDG4600		0.5		**23**
	Piletta 1' 1/2 *Drain* 1' 1/2 *Bonde* 1' 1/2 *Abflußfilter* 1' 1/2	**DPL**	M9FDG5000	07x8h	0.15		**26**
	Tubo "troppo pieno" H28 *Overflow pipe* H28 *Tuyau trop-plein* H28 *Überlaufrohr H28*	**DTTP-04**	M9FDG5200	04x28h	0.15		**40**
	Griglia lavapentole P50 *Pot rest grating P50* *Grille pour plonge à batterie P50* *Topfspülgitter P50*	**DGLP-405**	M9FDG55405	40x50x4h	3		**119**
	Griglia lavapentole P40 *Pot rest grating P40* *Grille pour plonge à batterie P40* *Topfspülgitter P40*	**DGLP-404**	M9FDG56404	40x42x4h	3		**116**

lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

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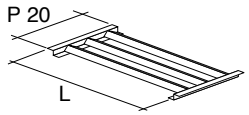
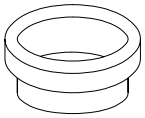
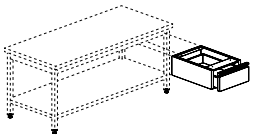
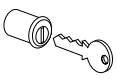
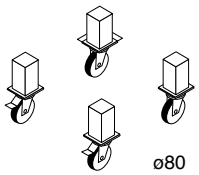
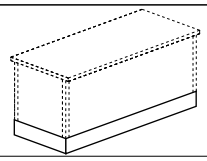
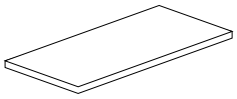
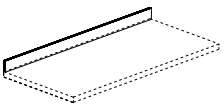
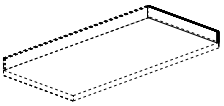
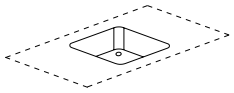
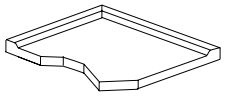
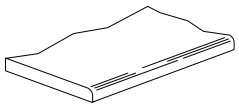
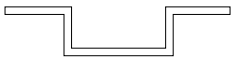
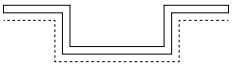
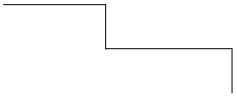
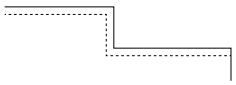
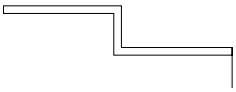
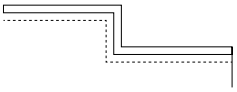
	Griglia vuotatoio P20 *For drainer bowl grating P20* *Grille vidage P20* *Gitter Ausgussbecken Länge P20*	**DGV-402**	M9FDG57402	40x20x4h	3		**103**
	Anello di gomma foro sbarazzo *Rubber ring for waste disposal hole* *Collerette en caoutchouc trou vide-déchets* *Gummiring für Abfallschacht*	**DAGFS-16**	M9FDG6000	16x10h	2		**93**
	Montaggio cassetti *Assembly of drawers* *Montage de tiroirs* *Montage der Schubladen*	**DMOC**	M9FDW01	al pezzo per piece a l'unité pro Stück			**26**
	Blocco serratura montato *Assembly lock* *Bloc serrure monté* *Türschloß montiert*	**DMOBS**	M9FDW03	al pezzo per piece a l'unité pro Stück			**56**
	Blocco serratura montato per porte battenti e cassettiere *Assembled lock, for hinged doors and drawers* *Bloc serrure monté, pour porte battantes et éléments à tiroirs* *Montierter Schlosskasten für Dretüren und Schubkastenfächer*	**DMOBSC**	M9FDW08	al pezzo per piece a l'unité pro Stück		49,00	**56**
	Kit ruote *Castor kit* *Jeu de roues* *Räderbausatz*	**DMOKR**	M9FDW04	al kit per kit le jeu pro Bausatz			**156**
	Kit ruote per tavolo con ripiano *Wheel kit for table with shelf* *Kit roulettes table avec tablette* *Laufrollenset für Tisch mit Zwichenboden*	**DTRKR**	M9FDW24	al kit per kit le jeu pro Bausatz			**156**
	Kit ruote per tavolo armadiato *Wheel kit for cupboard table* *Kit roulettes pour table armoire* *Laufrollenset für Schranktisch*	**DTAKR**	M9fDW14	al kit per kit le jeu pro Bausatz		135,00	**156**

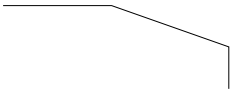
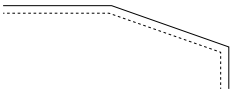
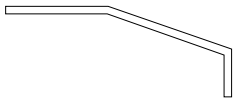
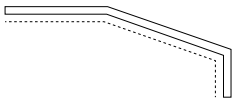
lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Zoccolatura perimetrale montata *Mounted plinth* *Plinthe périmétrale monteé* *Umlaufender Sockel montiert*	**DMOZP**	M9FDW07	al metro per meter au mètre pro Meter			**132**
	Piano liscio superiore *Smooth top shelf* *Etagère lisse supérieure* *Glatte Oberplatte*	**DPLS**	M9FDW31	al m² per m² a m² pro m²			**381**
	Alzatina ricavata H 100 inox *Upstand H 100 inox* *Dosseret reporté H 100 inox* *Eingesetzte Aufkantung H100 inox*	**DAAR**	M9FDW21	al metro per meter au mètre pro Meter			**49**
	Alzatina laterale H 100 ricavata *H100 stainless steel sit-on rear upstand* *Dosseret reporté H 100 inox* *Eingesetzte Aufkantung H 100*	**DALR**	M9FDW22	al pezzo per piece a l'unité pro Stück			**99**
	Applicazione vasca *Built-in* *Application bac* *Einbau-Becken*	**DAPVB** **DAPVC** **DAPVD** **DAPVE**	M9FDW17 M9FDW18 M9FDW19 M9FDW20	50x40x25h 50x50x30h 60x50x30h 40x40x25h			**385** **395** **449** **342**
	Bordo perimentrale di contenimento *Perimetrical control edge* *Bord périmétral de maintien* *Wulstrand*	**DBPC**	M9FDW34	al piano per top par plan pro Platte			**198**
	Bordo frontale raggiato (R10) *Rounded front edge (R10)* *Bord avant arrondi (R10)* *Abgerundete Vorderkante (R10)*	**DBFR**	M9FDW35	al piano per top par plan pro Platte			**66**
	Piano sagomato a "C" *"C" shaped top* *Plan en forme de "C"* *"C" förmig fassonierte Arbeitsfläche*	**DPSC**	M9FDW41	una sagomatura one shaping un moulurage ein Zuschnitt			**222**
	Piano e fondo sagomato a "C" *"C" shaped top and bottom* *Plan et fond en forme de "C"* *"C" förmig fassonierte Arbeitsfläche und Boden*	**DPFSC**	M9FDW42	una sagomatura one shaping un moulurage ein Zuschnitt			**325**

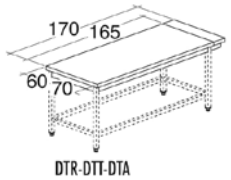
lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Piano alzatina sagomato a "C" *"C" shape top and upstand* *Plan adossé en forme de "C"* *"C" förmig fassonierte Arbeitsfläche und Aufkantung*	**DPASC**	M9FDW43	una sagomatura one shaping un moulurage ein Zuschnitt			**350**
	Piano alzatina fondo sagomato a "C *"C" shape top, upstand and bottom* *Plan adossé et fond en forme de "C"* *"C" förmig fassonierte Arbeitsfläche und Aufkantung und Boden*	**DPAFSC**	M9FDW44	una sagomatura one shaping un moulurage ein Zuschnitt			**454**
	Piano sagomato a "L" *"L" shaped top* *Plan en forme de "L"* *"L" förmig fassonierte Arbeitsfläche*	**DPSL**	M9FDW45	una sagomatura one shaping un moulurage ein Zuschnitt			**169**
	Piano e fondo sagomato a "L" *"L" shaped top and bottom* *Plan et fond en forme de "L"* *"L" förmig fassonierte Arbeitsfläche und Boden*	**DPFSL**	M9FDW46	una sagomatura one shaping un moulurage ein Zuschnitt			**247**
	Piano alzatina sagomato a "L" *"L" shape top and upstand* *Plan adossé en forme de "L"* *"L" förmig fassonierte Arbeitsfläche und Aufkantung*	**DPASL**	M9FDW47	una sagomatura one shaping un moulurage ein Zuschnitt			**234**
	Piano alzatina fondo sagomato a "L *"L" shape top, upstand and bottom* *Plan adossé et fond en forme de "L"* *"L" förmig fassonierte Arbeitsfläche und Aufkantung und Boden*	**DPAFSL**	M9FDW48	una sagomatura one shaping un moulurage ein Zuschnitt			**311**

lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Piano sagomato *Shaped top* *Plan profilé* *Fassonierte Arbeitsfläche*	**DPSA**	M9FDW49	un angolo one corner un angle eine Ecke			**103**
	Piano e fondo sagomato *Shaped top and bottom* *Plan et fond profilé* *Fassonierte Arbeitsfläche und Boden*	**DPFSA**	M9FDW50	un angolo one corner un angle eine Ecke			**156**
	Piano alzatina sagomato *Shape top and upstand* *Plan adossé profilé* *Fassonierte Arbeitsfläche und Aufkantung*	**DPASA**	M9FDW51	un angolo one corner un angle eine Ecke			**196**
	Piano alzatina fondo sagomato *Shape top, upstand and bottom* *Plan adossé et fond profilé* *Fassonierte Arbeitsfläche, Aufkantung und Boden*	**DPAFSA**	M9FDW52	un angolo one corner un angle eine Ecke			**288**

CALCOLO PREZZI PER TAVOLI SU MISURA / *CALCULATION PRICES FOR CUSTOMIZED TABLE*
CALCUL DES PRIX POUR TABLES SUR MESURE / PREISKALKULATION FÜR TISCHE NACH MASS

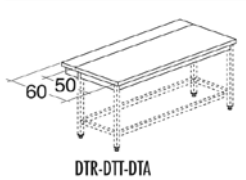


Lunghezza speciale (tra cm. 70 e cm. 200) / *Special length (between 70 and 200 cm)*
Longueur spéciale (entre cm. 70 et cm. 200) / Spezialliinge (zwischen 70 und 200 cm)

DTR/DTT = Prezzo per tavolo avente misura immediatamente superiore + € 70 / *Price fòr table the next size up + € 70 / Prix de la table ayant une dimension immédiatement supérieure + € 70/ Preis für Tisch mit einer unmiffelbar folgenden Abmessung + € 70*

DTA = Prezzo per tavolo avente misura immediatamente superiore + € 184 / *Price fòr table the next size up + € 184 / Prix de la table ayant une dimension immédiatement supérieure + € 184 / Preis fiir f,sch mit einer unmiffelbar folgenden Abmessung + € 184*

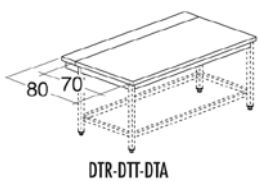
Esempio / *Example I Exemple / Beispiel:* DTRA cm 165x70x85 = DTRA 717 cm 170x70x85 + € 68



Modifica profondità (cm. 50) / *Change of depth (50 cm) / Modification profondeur (cm. 50) / Anderung der Tiefe (50 cm)*

DTR/DTT = Prezzo tavolo profondità cm. 60 + € 55 / *Price for table depth 60 cm + € 55 / Prix table profondeur cm. 60 + € 55 Preis Tisch mit einer Tiefe von 60 cm + € 55*

DTA = Prezzo tavolo profondità cm. 60 + € 76 / Price for table depth 60 cm + € 76 / Prix table profondeur cm. 60 + € 76 / Preis Tisch mit einer Tiefe von 60 cm + € 76

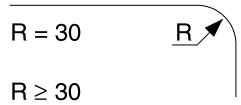
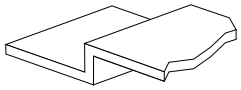
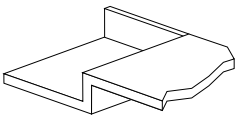
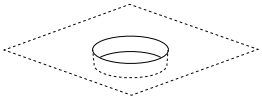
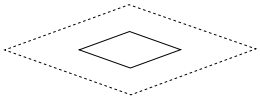
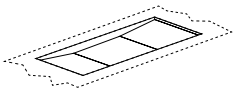
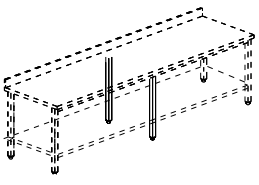


Modifica profondità (cm. 80) / *Change of depth (80 cm) / Modification profondeur (cm. 80) / Anderung der Tiefe (80 cm)*

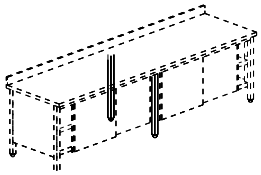
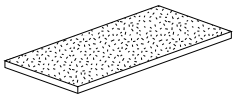
DTR/DTT = Prezzo tavolo profondità cm. 70 + € 82 / *Price for table depth 70 cm + € 82 / Prix table profondeur cm. 70 + € 82 Preis Tisch mit einer Tiefe von 60 cm + € 82*

DTA = Prezzo tavolo armadio cm. 70 + € 140 / *Price for table depth 70 cm + € 140 / Prix table sur armoire profondeur cm. 70 + € 140 / Preis Tisch mit einer Tiefe von 70 cm + € 140*

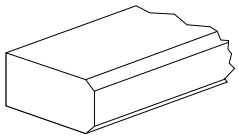
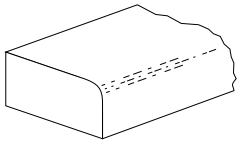
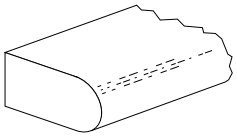
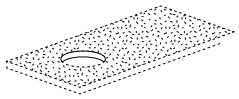
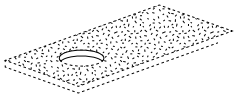
lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Angolo piano raggiato *Rounded corner top* *Angle plat arrondi* *Abgerundete Arbeitsflächenecke*	**DPR**	M9FDW56	un angolo one corner un angle eine Ecke			**104**
	Piano con abbassamento *Lowered top* *Plan avec abaissement* *Arbeitsfläche mit Absenkung*	**DPCAB**	M9FDW58	un abbassamento lowered part un abaissement eine Absenkung			**182**
	Piano con abbassam. alzatina *Lowered top with upstand* *Plan avec abaissement adossé* *Arbeitsfläche mit Absenkung und Aufkantung*	**DPCABA**	M9FDW59	un abbassamento lowered part un abaissement eine Absenkung			**234**
	Foro rifiuti sborchiato Ø230 su piano *Funnelled waste disposal hole Ø230* *Trou de vidage des ordures à bord émoussé Ø230* *Abgeschrägte Abfalllöffnung Ø230*	**DFOP**	M9FDW70	un foro one hole un trou sur plan Ein Loch			**103**
	Foro su piano quadro > 100mm *Hole in square top > 100 mm* *Trou sur plan carré > 100 mm* *Quadratisches Loch auf der Arbeitsfläche*	**DFOQ**	M9FDW71	un foro one hole un trou sur plan Ein Loch			**55**
	Piano con invaso inclinato *Troy with sloped sunked part* *Plan avec remplissage incliné* *Arbeitsfläche mit geneigter Vertiefung*	**DPII**	M9FDW73	un invaso one sunken part un remplissage eine Aussparung			**234**
	Gambe supplementari DTT/DTR N° 2 *DTT/DTR 2 extra legs* *Pieds supplémentaires DTT/DTR n° 2* *DTT/DTR 2 Zusätzliche Füße*	**DGS** **L > 2100**	M9FDW74				**102**

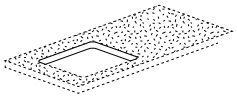
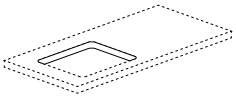
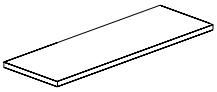
lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Gambe supplementari DTA N° 2 *DTA 2 extra legs* *Pieds supplémentaires DTA n° 2* *DTA 2 Zusätzliche Füße*	**DGSA** **L > 2100**	M9FDW57				**259**
	Maggioraz. per kit 4 gambe 900h *Extra price for 900h 4-leg set* *Majorations pour kit 4 pieds 900h* *Aufpreis für Bausatz 4 Füße 900h*	**DG9**	M9FDW79				**34**
	Piano in marmo spess: 40 mm qualità bassa: **+ Bianco Carrara + Rosa Porrino** *40 mm thick, low quality marble:* ***+ white Carrara + pink Porrino*** *Plan en marbre épaisseur 40 mm qualité basse:* ***+ blanc Carrare + rose Porrino*** *Arbeitsfläche aus Marmor Strärke 40 mm einfache Qualität:* ***+ Carraraweiß + Porrinorosa***	**DPMQBS2**	M9FDW75				**on request**
	Piano in marmo spess: 40 mm qualità media: **+ Bianco Cristal + Nero Africa** *40 mm thick, medium quality marble:* ***+ crystal white + African black*** *Plan en marbre épaisseur 40 mm qualité moyenne:* ***+ blanc crystal + noir Afrique*** *Arbeitsfläche aus Marmor Strärke 40 mm mittlere Qualität:* ***+ kristallweiß + Afrikaschwarz***	**DPMQMS2**	M9FDW76				**on request**
	Piano in marmo spess: 40 mm qualità alta: **+ cashmere + Labrador** *40 mm thick, high quality marble:* ***+ cashmere + Labrador*** *Plan en marbre épaisseur 40 mm qualité élevée:* ***+ cashmere + Labrador*** *Arbeitsfläche aus Marmor Strärke 40 mm Hohe Qualität:* ***+ cashmere + Labrador***	**DPMQAS2**	M9FDW77				**on request**

lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	**MODELLO** MODEL MODÈLE MODELL	**CODICE** CODE CODE CODE	**DIMENSIONI** DIMENSIONS MODÈLE MODELL	**PESO** WEIGHT POIDS GEWICHT	**VOLUME** VOLUME VOLUME VOLUME	**PREZZO €** PRICE PRIX PREISE
	Finitura bordo marmo smussato lucido *Polished bevelled marble edge finish* *Finition bord marbre arrondi poli* *Abgeschrägte Kantenbearbeitung glänzender Marmor*	**DLBMSL**	M9FDW80				**on request**
	Finitura bordo marmo 1/2 toro *1/2 torus marble edge finish* *Finition bord marbre avec 1/2 tore* *Abgeschrägte glänzender Marmor 1/2 Tours*	**DLBM1/2T**	M9FDW81				**on request**
	Finitura bordo marmo 1 toro *1 torus marble edge finish* *Finition bord marbre avec 1 tore* *Abgeschrägte glänzender Marmor 1 Tours*	**DLBMIT**	M9FDW82				**on request**
	Esecuzione foro Ø 8-13 su piano marmo *Ø 8 - 13 hole in marble top* *Exécution du trou Ø 8 -13 sur plan en marbre* *Lochzuschnitt Ø 8 - 13 auf der Marmorplatte*	**DLFM**	M9FDW83	un foro one hole un trou sur plan Ein Loch			**18**
	Esecuzione foro Ø 13-130 *Ø 8 - 13 hole* *Exécution du trou Ø 8 -13* *Lochzuschnitt Ø 8 - 13*			un foro one hole un trou sur plan Ein Loch			**66**
	Esecuzione foro su marmo grezzo > 130 mm *Hole in rough marble > 130 mm* *Exécution du trou sur marbre brut > 130 mm* *Lochzuschnitt auf unbearbeitetem Marmor > 130 mm*	**DLFM>130**	M9FDW84	un foro one hole un trou sur plan Ein Loch			**255**

lavorazioni speciali - custom-made pieces - exécutions particulières - spezielle verarbeitungen

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS MODÈLE MODELL	PESO WEIGHT POIDS GEWICHT	VOLUME VOLUME VOLUME VOLUME	PREZZO € PRICE PRIX PREISE
	Esecuzione foro grezzo su marmo lavelli *Unfinished hole for sinks in marble top* *Exécution du trou sur marbre éviers* *Ausführung einer rauben Aussparung für Spülbecken auf Marmorplatte*	**DLFML**	M9FDW85	un foro one hole un trou sur plan Ein Loch			**218**
	Esecuzione foro lucido su marmo lavelli *Smooth hole for sinks in marble top* *Exécution trou poli sur marbre éviers* *Ausführung einer glatten Aussparung für Spülbecken auf Marmorplatte*	**DLFMLL**	M9FDW86	un foro one hole un trou sur plan Ein Loch			**380**
	Piano in polietilene spessore 20 mm *20 mm thick polyethylene top* *Plan en polyéthylène épaisseur 20 mm* *Arbeitsfläche aus Polyäthylen Stärke 20 mm*	**DPPES20**	M9FDW87				**on request**
		DPPES40	M9FDW89				**on request**
		Spessore 40 mm *40 mm thick* *Epaisseur 40 mm* *Stärke 40 mm*					
		DPPES100	M9FDW90				**on request**
		Spessore 100 mm *100 mm thick* *Epaisseur 100 mm* *Stärke 100 mm*					

modular
self service
-
price list

SELF SERVICE 700

CARATTERISTICHE GENERALI

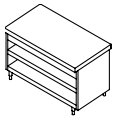
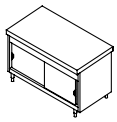
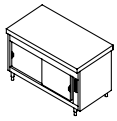
Linea Self Service profondità 700 mm

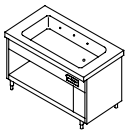
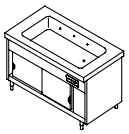
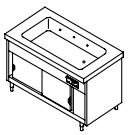
La versatilità e la straordinaria componibilità di questo prodotto lo rende ideale per l'allestimento di qualsiasi punto di ristoro. I moduli possono essere personalizzati con pannellature custom, secondo il desiderio del cliente o verniciati per renderli ancora più accattivanti e coordinati all'arredo presente nello spazio in cui andaranno inseriti. Sono disponibili, inoltre, delle postazioni di preparazione e cottura realizzate con le stesse dimensioni e la stessa estetica dei moduli standard.

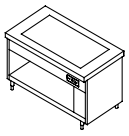
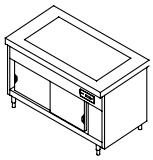
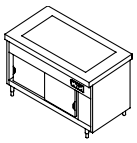
GENERAL SPECIFICATION

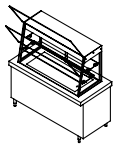
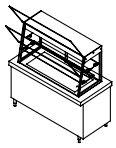
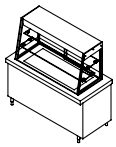
Self Service Line depth 700 mm

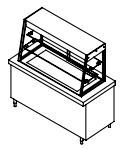
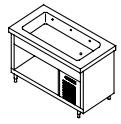
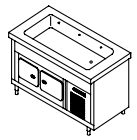
The versatility and extremely modularity of this line make it as the ideal system for all food's outlet. The modules could be customized with special panels according to customer's style or painted to be coordinated with interiors design of the restaurant. Preparation and cooking stations are also available with the same design and dimensions of standard equipment.

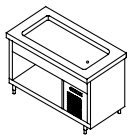
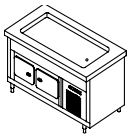
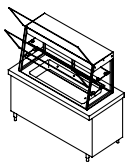
SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO NEUTRO CON ARMADIO A GIORNO / AMBIENT UNIT WITH OPEN CUPBOARD						
	**ENG 08/07**	M950500000	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	80 x 70 x 90 78 / 0,86		**1.252**
	ENG 12/7	M950500100	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	120 x 70 x 90 103 / 1,16		**1.360**
	ENG 16/7	M950500200	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	160 x 70 x 90 121 / 1,46		**1.463**
	ENG 20/7	M950500300	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	200 x 70 x 90 146 / 1,76		**1.606**
ELEMENTO NEUTRO CON ARMADIO NEUTRO / AMBIENT UNIT CUPBOARD						
	**ENA 08/7**	M950500400	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	80 x 70 x 90 83 / 0,86		**1.692**
	ENA 12/7	M950500500	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	120 x 70 x 90 115 / 1,16		**1.783**
	ENA 16/7	M950500600	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	160 x 70 x 90 130 / 1,46		**1.895**
	ENA 20/7	M950500700	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	200 x 70 x 90 166 / 1,76		**2.230**
ELEMENTO NEUTRO CON ARMADIO CALDO / AMBIENT UNIT WITH HEATED CUPBOARD						
	**ENAC 12/7**	M950500800	Elemento neutro con armadio caldo. *Ambient unit with heated cupboard.*	120 x 70 x 90 115 / 1,16	1,50 Voltage VAC230+1N 50/60Hz	**2.306**
	ENAC 16/7	M950500900	Elemento neutro con armadio caldo. *Ambient unit with heated cupboard.*	160 x 70 x 90 137 / 1,46	2,55 Voltage VAC230+1N 50/60Hz	**2.426**
	ENAC 20/7	M950501000	Elemento neutro con armadio caldo. *Ambient unit with heated cupboard.*	200 x 70 x 90 165 / 1,76	3,00 Voltage VAC230+1N 50/60Hz	**2.672**

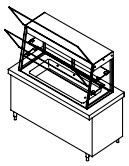
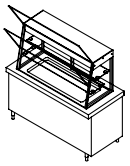
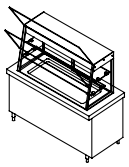
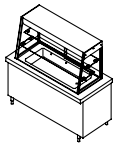
SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO BAGNOMARIA A GIORNO / BAIN-MARIE UNIT ON OPEN CABINET						
	**EBMG 12/7**	M951500100	Elemento bagnomaria con vano a giorno. *Bain-marie unit on open compartment.*	120 x 70 x 90 100 / 1,16	2,19 Voltage VAC230+1N 50/60Hz	**3.477**
	EBMG 16/7	M951500200	Elemento bagnomaria con vano a giorno. *Bain-marie unit on open compartment.*	160 x 70 x 90 120 / 1,46	2,92 Voltage VAC230+1N 50/60Hz	**3.835**
	EBMG 20/7	M951500300	Elemento bagnomaria con vano a giorno. *Bain-marie unit on open compartment.*	200 x 70 x 90 148 / 1,76	2,92 Voltage VAC230+1N 50/60Hz	**4.370**
ELEMENTO BAGNOMARIA ARMADIATO / BAIN-MARIE UNIT ON CUPBOARD						
	**EBMA 12/7**	M951500500	Elemento bagnomaria armadiato. *Bain-marie unit on ambient cupboard.*	120 x 70 x 90 113 / 1,16	2,19 Voltage VAC230+1N 50/60Hz	**3.922**
	EBMA 16/7	M951500600	Elemento bagnomaria armadiato. *Bain-marie unit on ambient cupboard.*	160 x 70 x 90 122 / 1,46	2,92 Voltage VAC230+1N 50/60Hz	**4.189**
	EBMA 20/7	M951500700	Elemento bagnomaria armadiato. *Bain-marie unit on ambient cupboard.*	200 x 70 x 90 160 / 1,76	2,92 Voltage VAC230+1N 50/60Hz	**4.634**
ELEMENTO BAGNOMARIA ARMADIATO CALDO / BAIN-MARIE UNIT ON HEATED CUPBOARD						
	**EBMAC 12/7**	M951500800	Elemento bagnomaria armadiato caldo. *Bain-marie unit on heated cupboard.*	120 x 70 x 90 118 / 1,16	3,69 Voltage VAC230+1N VAC400+3N 50/60Hz	**4.370**
	EBMAC 16/7	M951500900	Elemento bagnomaria armadiato caldo. *Bain-marie unit on heated cupboard.*	160 x 70 x 90 135 / 1,46	5,47 Voltage VAC230+1N VAC400+3N 50/60Hz	**4.638**
	EBMAC 20/7	M951501000	Elemento bagnomaria armadiato caldo. *Bain-marie unit on heated cupboard.*	200 x 70 x 90 165 / 1,76	5,92 Voltage VAC230+1N VAC400+3N 50/60Hz	**5.082**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO PIANO IN VETRO TEMPERATO CON VANO A GIORNO / TEMPERED GLASS HOT TOP UNIT ON OPEN CUPBOARD						
	**EPCG 12/7**	M951501100	Elemento piano riscaldante in vetro temperato con vano a giorno. *Tempered glass hot top unit on open compartment.*	120 x 70 x 90 135 / 1,16	1,2	**3.824**
	EPCG 16/7	M951501200	Elemento piano riscaldante in vetro temperato con vano a giorno. *Tempered glass hot top unit on open compartment.*	120 x 70 x 90 135 / 1,16	1,6	**4.217**
	EPCG 20/7	M951501300	Elemento piano riscaldante in vetro temperato con vano a giorno. *Tempered glass hot top unit on open compartment.*	200 x 70 x 90 158 / 1,76	2	**5.025**
ELEMENTO PIANO IN VETRO TEMPERATO CON VANO ARMADIATO / TEMPERED GLASS HOT TOP UNIT ON AMBIENT CUPBOARD						
	**EPCA 12/7**	M951501400	Elemento piano riscaldante in vetro temperato con vano armadiato. *Tempered glass hot top unit on ambient cupboard.*	120 x 70 x 90 115 / 1,16	1,2	**4.313**
	EPCA 16/7	M951501500	Elemento piano riscaldante in vetro temperato con vano armadiato. *Tempered glass hot top unit on ambient cupboard.*	160 x 70 x 90 138 / 1,46	1,6	**4.609**
	EPCA 20/7	M951501600	Elemento piano riscaldante in vetro temperato con vano armadiato. *Tempered glass hot top unit on ambient cupboard.*	200 x 70 x 90 165 / 1,76	2	**5.333**
ELEMENTO PIANO IN VETRO TEMPERATO CON VANO ARMADIATO CALDO / TEMPERED GLASS HOT TOP UNIT ON HEATED CUPBOARD						
	**EPCAC 12/7**	M951501700	Elemento piano riscaldante in vetro temperato con vano armadiato caldo. *Tempered glass hot top unit on heated cupboard.*	120 x 70 x 90 120 / 1,16	3,8	**4.803**
	EPCAC 16/7	M951501800	Elemento piano riscaldante in vetro temperato con vano armadiato caldo. *Tempered glass hot top unit on heated cupboard.*	160 x 70 x 90 140 / 1,46	4,2	**5.098**
	EPCAC 20/7	M951501900	Elemento piano riscaldante in vetro temperato con vano armadiato caldo. *Tempered glass hot top unit on heated cupboard.*	200 x 70 x 90 165 / 1,76	5	**5.842**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
EL. CON PIANO CALDO VETRINA CALDA APERTURA LATO CLIENTI / HEATED DISPLAY FLAPS ON CUSTOMER'S SIDE ON HEATED TOP UNIT						
	**V-EPCA 12/7**	M951502000	Elemento con piano e vetrina calda. Portine sollevabili lato cliente, vano armadiato. *Heated display on heated top unit with flaps on customer's side and ambient cupboard underneath.*	120 x 70 x 150 140 / 1,86	1,5	**7.936**
	V-EPCA 16/7	M951502100	Elemento con piano e vetrina calda. Portine sollevabili lato cliente, vano armadiato. *Heated display on heated top unit with flaps on customer's side and ambient cupboard underneath.*	160 x 70 x 150 170 / 2,34	2	**8.797**
	V-EPCA 20/7	M951502200	Elemento con piano e vetrina calda. Portine sollevabili lato cliente, vano armadiato. *Heated display on heated top unit with flaps on customer's side and ambient cupboard underneath.*	200 x 70 x 150 280 / 2,82	2,6	**10.810**
EL. CON PIANO CALDO SU VANO VETRINA CALDA APERTURA LATO CLIENTI / HEATED DISPLAY FLAPS ON CUSTOMER'S SIDE ON HEATED TOP UNIT						
	**V-EPCAC 12/7**	M951502300	Elemento con piano e vetrina calda. Portine sollevabili lato cliente,vano riscaldato. *Heated display on heated top unit with flaps on customer's side and heated cupboard underneath.*	120 x 70 x 150 160 / 1,86	4,1	**8.402**
	V-EPCAC 16/7	M951502400	Elemento con piano e vetrina calda. Portine sollevabili lato cliente,vano riscaldato. *Heated display on heated top unit with flaps on customer's side and heated cupboard underneath.*	160 x 70 x 150 190 / 2,34	4,6	**9.266**
	V-EPCAC 20/7	M951502500	Elemento con piano e vetrina calda. Portine sollevabili lato cliente,vano riscaldato. *Heated display on heated top unit with flaps on customer's side and heated cupboard underneath.*	200 x 70 x 150 220 / 2,82	5,6	**11.299**
ELEMENTO CON PIANO E VETRINA CALDA / HEATED DISPLAY FLAPS ON HEATED TOP UNIT						
	**VA-EPCA 12/7**	M951502600	Elemento con piano e vetrina calda vano armadiato. *Heated display on heated top unit and ambient cupboard underneath.*	120 x 70 x 150 140 / 1,86	1,5	**7.936**
	VA-EPCA 16/7	M951502700	Elemento con piano e vetrina calda vano armadiato. *Heated display on heated top unit and ambient cupboard underneath.*	160 x 70 x 150 170 / 2,34	2	**8.797**
	VA-EPCA 20/7	M951502800	Elemento con piano e vetrina calda vano armadiato. *Heated display on heated top unit and ambient cupboard underneath.*	200 x 70 x150 160 / 2,82	2,6	**10.810**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO CON PIANO E VETRINA CALDA / HEATED DISPLAY ON HEATED TOP UNIT						
	**VA-EPCAC 12/7**	M951502900	Elemento con piano e vetrina calda, vano riscaldato. *Heated display on heated top unit and heated cupboard underneath.*	120 x 70 x 150 190 / 1,86	4,1	**8.402**
	VA-EPCAC 16/7	M951503000	Elemento con piano e vetrina calda, vano riscaldato. *Heated display on heated top unit and heated cupboard underneath.*	160 x 70 x 150 220 / 2,34	4,6	**9.266**
	VA-EPCAC 20/7	M951503100	Elemento con piano e vetrina calda, vano riscaldato. *Heated display on heated top unit and heated cupboard underneath.*	200 x 70 x 150 280 / 2,82	5,6	**11.299**
ELEMENTO VASCA REFRIGERATO A GIORNO / REFRIGERATED UNIT WITH BOWL ON OPEN CABINET						
	**VRG 12/7**	M952500000	Elemento vasca refrigerata con vano a giorno. *Refrigerated unit with bowl on open compartment.*	120 x 70 x 90 110 / 1,16	0,56	**3.838**
	VRG 16/7	M952500100	Elemento vasca refrigerata con vano a giorno. *Refrigerated unit with bowl on open compartment.*	160 x 70 x 90 130 / 1,46	0,57	**4.281**
	VRG 20/7	M952500200	Elemento vasca refrigerata con vano a giorno. *Refrigerated unit with bowl on open compartment.*	200 x 70 x 90 150 / 1,76	0,8	**4.815**
ELEMENTO VASCA CON BASE REFRIGERATA / REFRIGERATED UNIT WITH BOWL ON OPEN REFRIGERATED CABINET						
	**VRR 12/7**	M952500300	Elemento vasca con base refrigerata. 1 porta. *Refrigerated unit with bowl on refrigerated cupboard. 1 door*	120 x 70 x 90 130 / 1,16	0,56	**5.720**
	VRR 16/7	M952500400	Elemento vasca con base refrigerata. *Refrigerated unit with bowl on refrigerated cupboard.*	160 x 70 x 90 150 / 1,46	0,57	**6.431**
	VRR 20/7	M952500500	Elemento vasca con base refrigerata. *Refrigerated unit with bowl on refrigerated cupboard.*	200 x 70 x 90 170 / 1,76	0,8	**7.868**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO PIANO REFRIGERATO A GIORNO / REFRIGERATED TOP UNIT ON OPEN CABINET						
	**PRG 12/7**	M952500600	Elemento piano refrigerato con vano a giorno. *Refrigerated top unit on open compartment.*	120 x 70 x 90 110 / 1,16	0,56	**3.477**
	PRG 16/7	M952500700	Elemento piano refrigerato con vano a giorno. *Refrigerated top unit on open compartment.*	160 x 70 x 90 130 / 1,46	0,57	**3.746**
	PRG 20/7	M952500800	Elemento piano refrigerato con vano a giorno. *Refrigerated top unit on open compartment.*	200 x 70 x 90 150 / 1,76	0,8	**4.260**
ELEMENTO CON PIANO REFRIGERATO SU BASE REFRIGERATA / REFRIGERATED TOP UNIT ON REFRIGERATED CABINET						
	**PRR 12/7**	M952500900	Elemento con piano refrigerato su base refrigerata. *Refrigerated top unit on refrigerated cupboard.*	120 x 70 x 90 130 / 1,16	0,56	**5.310**
	PRR 16/7	M952501000	Elemento con piano refrigerato su base refrigerata. *Refrigerated top unit on refrigerated cupboard.*	160 x 70 x 90 150 / 1,46	0,57	**5.839**
	PRR 20/7	M952501100	Elemento con piano refrigerato su base refrigerata. *Refrigerated top unit on refrigerated cupboard.*	200 x 70 x 90 170 / 1,76	0,8	**7.221**
EL. CON VASCA E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON REFRIGERATED BOWL						
	**V-VRC 12/7**	M952501200	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente, vano armadiato. *Refrigerated display on refrigerated bowl, with flaps on customer's side and ambient cupboard underneath.*	120 x 70 x 150 180 / 1,86	0,57	**9.748**
	V-VRC 16/7	M952501300	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente, vano armadiato. *Refrigerated display on refrigerated bowl, with flaps on customer's side and ambient cupboard underneath.*	160 x 70 x 150 230 / 2,34	0,8	**10.803**
	V-VRC 20/7	M952501400	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente, vano armadiato. *Refrigerated display on refrigerated bowl, with flaps on customer's side and ambient cupboard underneath.*	200 x 70 x 150 260 / 2,82	0,8	**12.020**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
EL. CON VASCA E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON REFRIGERATED BOWL						
	**V-VRR 16/7**	M952501500	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente, base refrigerata. *Refrigerated display on refrigerated bowl, with flaps on customer's side and refrigerated cupboard underneath.*	160 x 70 x 150 240 / 2,34	1,1	**13.623**
	V-VRR 20/7	M952501600	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente, base refrigerata. *Refrigerated display on refrigerated bowl, with flaps on customer's side and refrigerated cupboard underneath.*	200 x 70 x 150 280 / 2,82	1,1	**15.661**
EL. CON PIANO E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON CUPBOARD BOWL						
	**V-PRC 12/7**	M952501700	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente, base armadiata. *Refrigerated display on refrigerated top unit, with flaps on customer's side and ambient cupboard underneath.*	120 x 70 x 150 180 / 1,86	0,57	**8.865**
	V-PRC 16/7	M952501800	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente, base armadiata. *Refrigerated display on refrigerated top unit, with flaps on customer's side and ambient cupboard underneath.*	160 x 70 x 150 220 / 2,34	0,8	**10.503**
	V-PRC 20/7	M952501900	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente, base armadiata. *Refrigerated display on refrigerated top unit, with flaps on customer's side and ambient cupboard underneath.*	200 x 70 x 150 260 / 2,82	0,8	**11.639**
EL. CON PIANO E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON REFRIGERATED TOP UNIT						
	**V-PRR 16/7**	M952502000	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente, base refrigerata. *Refrigerated display on refrigerated top unit, with flaps on customer's side and refrigerated cupboard underneath.*	160x 70 x 150 240 / 2,34	1,1	**13.062**
	V-PRR 20/7	M952502100	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente, base refrigerata. *Refrigerated display on refrigerated top unit, with flaps on customer's side and refrigerated cupboard underneath.*	200 x 70 x 150 280 / 2,82	1,1	**15.112**
ELEMENTO CON VASCA E VETRINA REFRIGERATA / REFRIGERATED DISPLAY ON REFRIGERATED BOWL						
	**VC-VRC 12/7**	M952502200	Elemento con vasca e vetrina refrigerata, base armadiata. *Refrigerated display on refrigerated bowl, with ambient cupboard underneath.*	120 x 70 x 150 195 / 1,86	0,57	**9.748**
	VC-VRC 16/7	M952502300	Elemento con vasca e vetrina refrigerata, base armadiata. *Refrigerated display on refrigerated bowl, with ambient cupboard underneath.*	160 x 70 x 150 235 / 2,34	0,8	**10.803**
	VC-VRC 20/7	M952502400	Elemento con vasca e vetrina refrigerata, base armadiata. *Refrigerated display on refrigerated bowl, with ambient cupboard underneath.*	200 x 70 x 150 275 / 2,82	0,8	**12.020**

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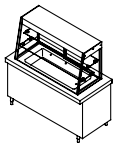
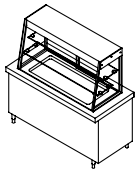
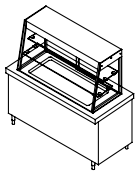
	**VC-VRR 16/7**	M952502500	Elemento con vasca e vetrina refrigerata, base refrigerata. *Refrigerated display on refrigerated bowl, with refrigerated cupboard underneath.*	160 x 70 x 150 255 / 2,34	1,1	**13.624**
	VC-VRR 20/7	M952502600	Elemento con vasca e vetrina refrigerata, base refrigerata. *Refrigerated display on refrigerated bowl, with refrigerated cupboard underneath.*	200 x 70 x 150 295 / 2,82	1,1	**15.661**
ELEMENTO CON PIANO E VETRINA REFRIGERATA / REFRIGERATED DISPLAY ON REFRIGERATED TOP UNIT						
	**VC-PRC 12/7**	M952502700	Elemento con piano e vetrina refrigerata, base armadiata. *Refrigerated display on refrigerated top unit, with ambient cupboard underneath.*	120 x 70 x 150 195 / 1,86	0,57	**8.865**
	VC-PRC 16/7	M952502800	Elemento con piano e vetrina refrigerata, base armadiata. *Refrigerated display on refrigerated top unit, with ambient cupboard underneath.*	160 x 70 x 150 235 / 2,34	0,8	**10.503**
	VC-PRC 20/7	M952502900	Elemento con piano e vetrina refrigerata, base armadiata. *Refrigerated display on refrigerated top unit, with ambient cupboard underneath.*	200 x 70 x 150 275 / 2,82	0,8	**11.639**
ELEMENTO CON PIANO E VETRINA REFRIGERATA / REFRIGERATED DISPLAY ON REFRIGERATED TOP UNIT						
	**VC-PRR 16/7**	M952503000	Elemento con piano e vetrina refrigerata, base refrigerata. *Refrigerated display on refrigerated top unit, with refrigerated cupboard underneath.*	160 x 70 x 150 255 / 2,34		**13.062**
	VC-PRR 20/7	M952503100	Elemento con piano e vetrina refrigerata, base refrigerata. *Refrigerated display on refrigerated top unit, with refrigerated cupboard underneath.*	200 x 70 x 150 295 / 2,82	1,1	**15.112**

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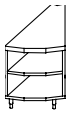
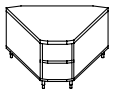
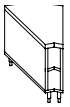
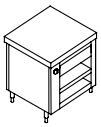
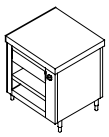
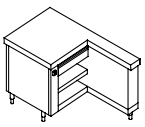
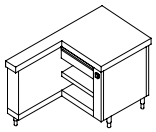
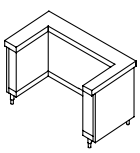
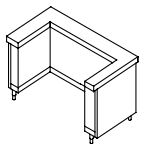
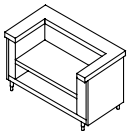
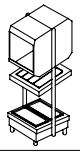
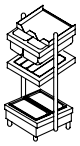
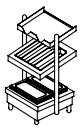
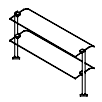
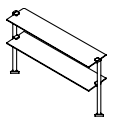
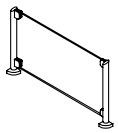
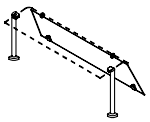
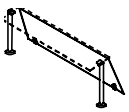
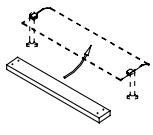
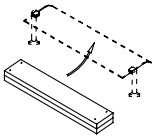
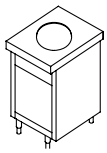
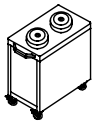
ELEMENTO AD ANGOLO / INTERNAL CORNER UNIT						
	AI 90/7	M950501100	Elemento angolo interno 90°. *90° internal corner unit.*			**1.677**
	**AI 45/7**	M950501200	Elemento angolo interno 45°. *45° internal corner unit.*	P 70 x H 90 70 / 0,67		**1.298**
	**AE 90/7**	M950501300	Elemento angolo esterno 90°. *90° external corner unit.*	P 70 x H 90 105 / 1,23		**1.677**
	**AE 45/7**	M950501400	Elemento angolo esterno 45°. *45° external corner unit.*	P 70 x H 90 70 / 0,67		**1.298**
ELEMENTO CASSA / CASHIER UNIT						
	**KSSX /7**	M950501500	Elemento cassa SX. *Cashier unit left side.*	60 x 70 x 90 70 / 0,67		**1.506**
	**KSDX /7**	M950501600	Elemento cassa DX. *Cashier unit right side.*	60 x 70 x 90 70 / 0,67		**1.506**
	**KPSX /7**	M950501700	Elemento cassa SX con protezione. *Left side cashier unit with protection.*	120 x 70 x 90 82 / 1,00		**1.921**
	**KPDX /7**	M950501800	Elemento cassa DX con protezione. *Right side cashier unit with protection.*	120 x 70 x 90 82 / 1,00	8,9	**1.921**
ELEMENTO APERTO / OPEN UNIT						
	**EA 08/7**	M956500000	Elemento aperto. *Open unit.*	80 x 70 x 90 45 / 0,7		**1.826**
	EA 12/7	M956500100	Elemento aperto. *Open unit.*	120 x 70 x 90 52 / 0,90		**2.013**
	EA 16/7	M956500200	Elemento aperto. *Open unit.*	160 x 70 x 90 59 / 1,20		**2.165**

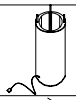
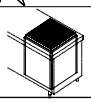
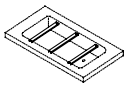
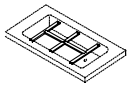
SELF SERVICE 700	**MODELLO** MODEL	**CODICE** CODE	**DESCRIZIONE** DESCRIPTION	**DIM. (cm) kg / m³**	**POTENZA kW** POWER	**PREZZO €** PRICE
	**EA 20/7**	M956500300	Elemento aperto. *Open unit.*	200 x 70 x 90 66 / 1,56		**2.407**
			Fornellone elettrico a pavimento. *Electric Stockpot*	86 x 46 x 45	7,50 Voltage VAC400+3N	**on request**
ELEMENTO APERTO MUNITO DI APPARECCHI COTTURA / OPEN UNIT FOR INSERTION OF COOKING EQUIPMENT						
	**EAC 08/7**	M956500400	Elemento aperto per l'inserimento di apparecchiature per la cottura. *Open unit for insertion of cooking appliances.*	80 x 70 x 90 45 / 0,70		**2.496**
	EAC 12/7	M956500500	Elemento aperto per l'inserimento di apparecchiature per la cottura. *Open unit for insertion of cooking appliances.*	120 x 70 x 90 52 / 0,90		**2.752**
	EAC 16/7	M956500600	Elemento aperto per l'inserimento di apparecchiature per la cottura. *Open unit for insertion of cooking appliances.*	160 x 70 x 90 59 / 1,20		**2.960**
	EAC 20/7	M956500700	Elemento aperto per l'inserimento di apparecchiature per la cottura. *Open unit for insertion of cooking appliances.*	200 x 70 x 90 66 / 1,56		**3.295**
ELEMENTO DISTRIBUTORE / DISPENSER UNIT						
	**DVPP/7**	M953500000	Elemento distributore vassoi, posate, pane. *Trays, cutlery, bread dispenser.*	77 x 65 x 178 50 / 1,00		**2.171**
	**DVPT EC/7**	M953500100	Elemento distributore vassoi, posate, pane e tovagliette. *Trays, cutlery, bread, paper placemats dispenser.*	77 x 65 x 136 60 / 0,90		**1.541**
	**DVPT/7**	M953500200	Elemento distributore vassoi, posate, tovagliette. *Trays, cutlery, paper placemats dispenser.*	77 x 65 x 136 60 / 0,90		**1.486**
	DP/7	M953500300	Elemento distributore pane. *Bread dispenser.*	77 x 65 x 136 60 / 0,90		**762**

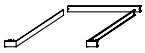
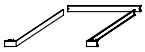
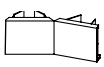
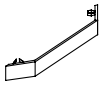
SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
SOVRASTRUTTURA IN VETRO / SINGLE GLASS SHELF						
	1 SV 08	M957500100	Sovrastruttura in vetro. *One glass shelf.*	74,5 x 41 x 37,5 9,5 / 0,13		**478**
	1 SV 12	M957500200	Sovrastruttura in vetro. *One glass shelf.*	104 x 41 x 37,5 9,5 / 0,20		**518**
	1 SV 16	M957500300	Sovrastruttura in vetro. *One glass shelf.*	144,5 x 41 x 37,5 11,5/ 0,27		**583**
	1 SV 20	M957500400	Sovrastruttura in vetro. *One glass shelf.*	184,5x 41 x 37,5 12,5 / 0,16		**637**
SOVRASTRUTTURA IN INOX / SINGLE STAINLESS STEEL SHELF						
	1 SVI 08	M957500100	Sovrastruttura in inox. *One stainless steel shelf.*	57,8 x 30 x 37,5 9,5 / 0,10		**525**
	1 SVI 12	M957500600	Sovrastruttura in inox. *One stainless steel shelf.*	97,8 x 30 x 37,5 10,5 / 0,15		**540**
	1 SVI 16	M957500700	Sovrastruttura in inox. *One stainless steel shelf.*	137,8 x 30x 37,5 11,5 / 0,20		**611**
	1 SVI 20	M957500800	Sovrastruttura in inox. *One stainless steel shelf.*	177,8 x 30x 37,5 12,5 / 0,27		**698**
SOVRASTRUTTURA CON DUE PIANI IN VETRO / DOUBLE GLASS SHELVES						
	**2 SV 08**	M957500900	Sovrastruttura con due piani in vetro. *Two glass shelves.*	74,5 x 41 x 62,3 15 / 0,22		**830**
	2 SV 12	M957501000	Sovrastruttura con due piani in vetro. *Two glass shelves.*	104 x 41 x 62,3 20 / 0,30		**914**
	2 SV 16	M957501100	Sovrastruttura con due piani in vetro. *Two glass shelves.*	144,5 x 41x 62,3 25 / 0,40		**1.042**
	2 SV 20	M957501200	Sovrastruttura con due piani in vetro. *Two glass shelves.*	184,5 x 41x 62,3 30 / 0,56		**1.156**
SOVRASTRUTTURA CON DUE PIANETTI IN INOX / DOUBLE STAINLESS STEEL SHELVES						
	**2 SVI 08**	M957501300	Sovrastruttura con due piani in inox. Two stainless steel shelves.	67,8 x 41x 37,5 15 / 0,12		**923**
	2 SVI 12	M957501400	Sovrastruttura con due piani in inox. Two stainless steel shelves.	97,8 x 41x 37,5 19 / 0,18		**956**
	2 SVI 16	M957501500	Sovrastruttura con due piani in inox. Two stainless steel shelves.	137,8 x 41x 37,5 25 / 0,25		**1.085**
	2 SVI 20	M957501600	Sovrastruttura con due piani in inox. Two stainless steel shelves.	177,8 x 41x 37,5 29 / 0,32		**1.266**

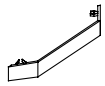
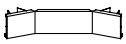
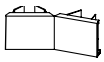
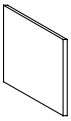
SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
PROTEZIONE FRONTALE VETRO / FRONT GLASS PROTECTION						
	**PVF 08**	M957513000	Protezione frontale in vetro. *Front glass protection.*	800 x H 600 10 / 0,08		**499**
	PVF 12	M957513100	Protezione frontale in vetro. *Front glass protection.*	1200 x H 600 12 / 0,12		**546**
	PVF 16	M957513200	Protezione frontale in vetro. *Front glass protection.*	1600 x H 600 15 / 0,16		**609**
	PVF 20	M957513300	Protezione frontale in vetro. *Front glass protection.*	2000 x H 600 18 / 0,20		**662**
PROTEZIONE IN VETRO CURVO / CURVED SNEEZE GUARD FOR GLASS SHELF						
	**PV-V 08**	M957501700	Vetro frontale per piano in vetro. *Curved sneeze protection for glass shelf.*	74,5 x 23,8 3 / 0,08		**249**
	PV-V 12	M957501800	Vetro frontale per piano in vetro. *Curved sneeze protection for glass shelf.*	104,5 x 23,8 4 / 0,09		**285**
	PV-V 16	M957501900	Vetro frontale per piano in vetro. *Curved sneeze protection for glass shelf.*	144,5 x 23,8 5,5 / 0,10		**326**
	PV-V 20	M957502000	Vetro frontale per piano in vetro. *Curved sneeze protection for glass shelf.*	184,5 x 23,8 6,5 / 0,11		**366**
PROTEZIONE VETRO PER PIANO INOX / CURVED SNEEZE GUARD FOR STAINELL STEEL SHELF						
	**PV-I 08**	M957502100	Vetro frontale per piano in inox. *Curved sneeze protection for stainless steel shelf.*	74,5 x 23,8 3 / 0,08		**276**
	PV-I 12	M957502200	Vetro frontale per piano in inox. *Curved sneeze protection for stainless steel shelf.*	104,5 x 23,8 4 / 0,09		**314**
	PV-I 16	M957502300	Vetro frontale per piano in inox. *Curved sneeze protection for stainless steel shelf.*	144,5 x 23,8 5,5 / 0,10		**357**
	PV-I 20	M957502400	Vetro frontale per piano in inox. *Curved sneeze protection for stainless steel shelf.*	184,5 x 23,8 7 / 0,11		**405**
PIANO ILLUMINATO / UNDER-SHELF LIGHTING						
	**IP 08**	M957502500	Illuminazione piano. *Under-shelf lighting.*	73,8 x 15 x 5 8 / 0,01	0,2	**334**
	IP 12	M957502600	Illuminazione piano. *Under-shelf lighting.*	103,8 x 15 x 5 9 / 0,015	0,2	**448**
	IP 16	M957502700	Illuminazione piano. *Under-shelf lighting.*	143,8 x 15 x 5 11 / 0,021	0,3	**529**
	IP 20	M957502800	Illuminazione piano. *Under-shelf lighting.*	183 x 15 x 5 12 / 0,026	0,4	**660**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
SCALDA VIVANDE / UNDER-SHELF LIGHTING						
	**RP 08**	M957502900	Scalda vivande. *Under-shelf heating for food.*	73,8 x 15 x 5 14 / 0,01	0,3	**609**
	RP 12	M957503000	Scalda vivande. *Under-shelf heating for food.*	103,8 x 15 x 5 17 / 0,011	0,45	**825**
	RP 16	M957503100	Scalda vivande. *Under-shelf heating for food.*	143,8 x 15 x 5 20 / 0,016	0,6	**983**
	RP 20	M957503200	Scalda vivande. *Under-shelf heating for food.*	183 x 15 x 5 22 / 0,02	0,75	**1.125**
SCORRIVASSOIO TUBOLARE / STAINLESS STEEL TRAY-SLIDE						
	KSV 05/7	M957503300	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	50 x 35 x 8 5 / 0,03		**258**
	KSV 08/7	M957503500	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	80 x 35 x 8 7 / 0,048		**282**
	KSV 12/7	M957503600	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	120 x 35 x 8 9 / 0,07		**316**
	KSV16/7	M957503700	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	160 x 35 x 8 11 / 0,09		**350**
	KSV 20/7	M957503800	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	200 x 35 x 8 13 / 0,11		**378**
	KSV-AE 90°/7	M957503900	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	1860 x 36 x 8 9 / 0,11		**522**
	KSV-AE 45°/7	M957504000	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	985 x 36 x 8 10 / 0,06		**382**
	KSV-KS/7	M957503400	Scorrivassoio tubolare. *Stainless steel tubolar tray-slide.*	57 x 35 x 8 20 / 0,03		**269**
SCORRIVASSOIO IN MARMO / MARBLE STEEL TRAY-SLIDE						
	MSV 05/7	M957504900	Scorrivassoio in marmo. *Marble tray-slide.*	50 x 40 x 8 20 / 0,03		**on request**
	MSV 08/7	M957505100	Scorrivassoio in marmo. *Marble tray-slide.*	80 x 40 x 8 24 / 0,035		**on request**
	MSV 12/7	M957505200	Scorrivassoio in marmo. *Marble tray-slide.*	120 x 40 x 8 34 / 0,045		**on request**
	MSV 16/7	M957505300	Scorrivassoio in marmo. *Marble tray-slide.*	160 x 40 x 8 44 / 0,065		**on request**
	MSV 20/7	M957505400	Scorrivassoio in marmo. *Marble tray-slide.*	200 x 40 x 8 54 / 0,085		**on request**
	MSV-AE 90°/7	M957505500	Scorrivassoio in marmo. *Marble tray-slide.*	1860 x 36 x 8 14 / 0,04		**on request**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
	MSV-AE 45°/7	M957505600	Scorrivassoio in marmo. *Marble tray-slide.*	985 x 36 x 8 10 / 0,03		**on request**
	MKSV-KS/7	M957505000	Scorrivassoio in marmo. *Marble tray-slide.*	57 x 40 x 8 24 / 0,035		**on request**
SCORRIVASSOIO IN CORIAN / CORIAN STEEL TRAY-SLIDE						
	CSV 05/7	M957504100	Scorrivassoio in "CORIAN" Colore "Stone Washed". *Corian tray-slide. Color "Stone washed".*	50 x 36 x 8,8 20 / 0,028		**on request**
	CSV 08/7	M957504300		80 x 36 x 8,8 34 / 0,042		**on request**
	CSV 12/7	M957504400		120 x 36 x 8,8 44 / 0,061		**on request**
	CSV 16/7	M957504500		160 x 36 x 8,8 54 / 0,079		**on request**
	CSV 20/7	M957504600		200 x 36 x 8,8 67 / 0,098		**on request**
	CSV-AE 90°/7	M957504700		1865 x 37 x 8 14 / 0,037		**on request**
	CSV-AE 45°/7	M957504800		985 x 37 x 8 10 / 0,028		**on request**
	CKSV-KS/7	M957504200		57 x 36 x 8,8 20 / 0,03		**on request**
ELEMENTO DISPENSATORE / AMBIENT PLATE LOWERATOR						
	**E1DPN 05**	M954500000	Carrello per 1 dispensatore piatti neutri. *Ambient plate lowerator trolley with one cylinder.*	50 x 70 x 90 55 / 0,45		**1.818**
	E1DPR 05	M954500100	Carrello per 1 dispensatore piatti riscaldati. *Ambient heated plate lowerator trolley with one cylinder.*	50 x 70 x 90 55 / 0,45		**2.346**
CARRELLO DISPENSATORI / AMBIENT PLATE LOWERATOR TROLLEY						
	**XCDP2/N**	M912100500	Carrello per 2 dispensatori piatti neutri. *Ambient plate lowerator trolley with two cylinders.*	50 x 48 x 90 48 / 0,38		**3.208**
	EPT-2/6	M912100000	Carrello per 2 dispensatori piatti riscaldati. *Ambient heated plate lowerator trolley with two cylinders.*	50 x 48 x 90 48 / 0,38		**3.517**
KIT RUOTE / CASTORS KIT						
	XSKR	M9F70400700	Kit ruote. *Castors kit.*	H 15 4 / 0,3		**297**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
DISPENSATORE PIATTI - CESTELLI / AMBIENT PLATE-GLASS-RACKS LOWERATOR						
	XDI/M 26	M954500200	Dispensatore incasso piatti neutro. *Ambient built-in plate lowerator.*	Ø 39,5 x H 75 12 / 0,15		**558**
	**XDI/R 26**	M954500300	Dispensatore incasso piatti riscaldato. *Heated built-in plate lowerator.*	Ø 39,5 x H 75 20 / 0,12	0,5	**1.367**
	**XDIC 50/50**	M9F70401200	Dispensatore cestello bicchieri. *Glass racks lowerator.*	61,5 x 61,5 30 / 0,28		**1.928**
SEPARATORE / DIVIDER						
	**XSGB 1/1**	M9F70401000	Separatore. *Divider.*	51 0,5 / 0,01		**21**
	**XDU**	M9F70401100	Divisorio universale. *Universal partition.*	32,5 0,2 / 0,01		**20**
ZOCCOLATURA / PLINTH						
	ZT/7	M957506200	Zoccolatura terminale. *End kick plinth.*	57,7 1,5 / 0,01		**83**
	ZTL 05/7	M957506300	Terminale lineare. End linear kick plinth.	49,3 x Kg 1,3 0,9 / 0,05		**48**
	ZTL 08/7	M957506400		79,3 x Kg 1,7 1,1 / 0,07		**111**
	ZTL 12/7	M957506500		119,3 x Kg 2,3 1,5 / 0,011		**146**
	ZTL 16/7	M957506600		159,3 x Kg 2,8 2 / 0,014		**174**
	ZTL 20/7	M957506700		199,3 x Kg 3,4 2,8 / 0,07		**240**
	ZL 05/7	M957506800	Lineare. Linear kick plinth.	49,9 x Kg 1,3 0,9 / 0,05		**45**
	ZL 08/7	M957506900		79,9 x Kg 1,7 1,1 / 0,07		**111**
	ZL 12/7	M957507000		119,9 x Kg 2,3 1,5 / 0,011		**146**
	ZL 16/7	M957507100		159,9 x Kg 2,8 2 / 0,014		**174**
	ZL 20/7	M957507200		199,9 x Kg 3,3 2,8 / 0,17		**240**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
	ZS 05/7	M957507300	Zoccolo singolo. *Single kick plinth.*	48,6 x H 14 0,8 / 0,05		**48**
	ZS 08/7	M957507400		78,6 x H 14 1,1 / 0,07		**113**
	ZS 12/7	M957507500		118,6 x H 14 1,8 / 0,011		**146**
	ZS 16/7	M957507600		158,6 x H 14 2 / 0,014		**174**
	ZS 20/7	M957507700		198,6 x H 14 2,8 / 0,017		**240**
	**ZT EA 08/7**	M957507800	Zoccolo interno elemento aperto terminale. *Internal end plinth for open unit.*	55,2 x H 14 1 / 0,07		**271**
	ZT EA 12/7	M957507900		95,2 x H 14 1,8 / 0,011		**305**
	ZT EA 16/7	M957508000		135,2 x H 14 2 / 0,014		**326**
	ZT EA 20/7	M957508100		175,2 x H 14 2,8 / 0,017		**404**
	**ZL EA 08/7**	M957508200	Zoccolo interno elemento aperto lineare. *Internal linear plinth for open unit.*	55,2 x H 14 0,9 / 0,007		**271**
	ZL EA 12/7	M957508300		95,2 x H 14 1,1 / 0,011		**305**
	ZL EA 16/7	M957508400		135,2 x H 14 1,8 / 0,014		**326**
	ZL EA 20/7	M957508500		175,2 x H 14 2,8 / 0,017		**404**
	ZCS /7	M957508600	Zoccolo cassa semplice. *Plinth for cashier unit.*	56,3 x H 14 1 / 0,005		**69**
	ZICP SX	M957508700	Zoccolo cassa con protezione SX. *Plinth for protected cashier unit.*	57,8 x 64,8 x 14 1,3 / 0,08		**181**
	ZICP DX	M957513400	Zoccolo cassa con protezione DX. *Plinth for protected cashier unit.*	57,8 x 64,8 x 14 1,3 / 0,08		**181**
	ZF-AI 90°/7	M957508800	Zoccolo frontale angolo interno 90°. *Operator's side plinth for internal corner 90°.*	52 x 92 x 14 1,3 / 0,01		**87**
	**ZF-AI 45°/7**	M957508900	Zoccolo frontale angolo interno 45°. *Operator's side plinth for internal corner 45°.*	27 x 11 x 14 1 / 0,006		**51**
	ZF-AE 90°/7	M957509000	Zoccolo frontale angolo esterno 90°. *Operator's side plinth for external corner 90°.*	136,5 x 16,5 x 14 1,9 / 0,05		**184**
	**ZF-AE 45°/7**	M957509100	Zoccolo frontale angolo esterno 45°. *Operator's side plinth for external corner 45°.*	72,5 x 65 x 14 1,7 / 0,014		**100**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
	ZTL-AE 90° - DX	M957509200	Zoccolo terminale lineare angolo esterno 90° dx. *Linear end plinth for external 90° corner right side.*	136,5 x 165 x 14 1,9 / 0,052		**184**
	ZTL-AE 90° - SX	M957509300	Zoccolo terminale lineare angolo esterno 90° sx. *Linear end plinth for external 90° corner left side.*	136,5 x 165 x 14 1,9 / 0,052		**184**
	**ZTL-AE 45° - DX**	M957509400	Zoccolo terminale lineare angolo esterno 45° dx. *Linear end plinth for external 45° corner right side.*	72,5 x 65 x 14 1,7 / 0,014		**100**
	ZTL-AE 45° - SX	M957509500	Zoccolo terminale lineare angolo esterno 45° sx. *Linear end plinth for external 45° corner left side.*	72,5 x 65 x 14 1,7 / 0,014		**100**
	**ZTL-AI 90°-DX**	M957509600	Zoccolo terminale lineare angolo interno 90° dx. *Linear end plinth for internal 90° corner right side.*	52 x 92 x 14 1,3 / 0,01		**87**
	ZTL-AI 90°-SX	M957509700	Zoccolo terminale lineare angolo interno 90° sx. *Linear end plinth for internal 90° corner left side.*	52 x 92 x 14 1,3 / 0,01		**87**
	**ZTL-AI 45°-DX**	M957509800	Zoccolo terminale lineare angolo interno 45° dx. *Linear end plinth for internal 45° corner right side.*	27 x 116 x 14 1 / 0,006		**51**
	ZTL-AI 45°-SX	M957509900	Zoccolo terminale lineare angolo interno 45° sx. *Linear end plinth for internal 45° corner left side.*	27 x 116 x 14 1 / 0,006		**51**
TESTATA TERMINALE / END TOP HEAD						
	TT /7	M957505700	Testata terminale piano. *End top head.*	70 x H 7 3 / 0,004		**285**
FIANCO TERMINALE VERNICIATO / ENAMELLED END SIDE PANEL						
	**KTRV DX /7**	M957506000	Fianco terminale dx verniciato. *Enameled end side panel right side.*	70 x H 68 5 / 0,1		**240**
	KTRV SX /7	M957506100	Fianco terminale sx verniciato. *Enameled end side panel left side.*	70 x H 68 5 / 0,1		**240**
PANNELLO COPERTURA ANTERIORE VERNICIATO / PAINTED FRONTAL PANEL						
	PCAV 05/7	M957510000	Pannello frontale anteriore verniciato, per scorrivassoio in tubo o corian. *Painted frontal panel, tray slide in steel tubes or corian.*	50 x H 68 3,8 / 0,07		**146**
	PCAV 06/7	M957510100		60 x H 68 4,3 / 0,09		**160**
	PCAV 08/7	M957510200		80 x H 68 4,8 / 0,116		**193**
	PCAV 12/7	M957510300		120 x H 68 5,8 / 0,16		**208**
	PCAV 16/7	M957510400		160 x H 68 6,8 / 0,20		**240**
	PCAV 20/7	M957510500		200 x H 68 7,8 / 0,27		**271**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
PANNELLO COPERTURA ANTERIORE VERNICIATO / PAINTED FRONTAL PANEL						
	PCAV 90E/7	M957510600	Pannello frontale verniciato elementi ad angolo 90°- 45°, per scorrivassoio in tubo o corian. *Painted frontal panel for 90°- 45° corner unit for corian tray-slide.*	139 x H 68 5,8 / 0,14		**290**
	PCAV 45E/7	M957510700		75 x H 68 4 / 0,10		**193**
	PCAV 90I/7	M957510800		25 x H 68 2,8 / 0,03		**160**
	PCAV 45I/7	M957510900		47 x H 68 3 / 0,067		**160**
PANNELLO FRONTALE ANTERIORE VERNICIATO ELEMENTI REFRIGERATI / PAINTED FRONT PANEL FOR REFRIGERATED UNITS						
	PCAVF 12/7	M957511000	Pannello frontale anteriore verniciato el. Refrigerati, per scorrivassoio in tubo o corian. *Painted frontal panel for refrigerated unit, tray-slide in stainless steel or corian.*	120 x H 68 5 / 0,16		**256**
	PCAVF 16/7	M957511100		160 x H 68 6 / 0,22		**290**
	PCAVF 20/7	M957511200		200 x H 68 7 / 0,27		**320**
PANNELLO FRONTALE ANTERIORE VERNICIATO ELEMENTI REFRIGERATI / PAINTED FRONT PANEL FOR REFRIGERATED UNITS						
	PCAV2F 16/7	M957511300	Pannello frontale anteriore verniciato el. Refrigerati, per scorrivassoio in tubo o corian. *Painted frontal panel for refrigerated units, tray-slide in stainless steel or corian.*	165 x H 68 6 / 0,22		**320**
	PCAV2F 20/7	M957511400		200 x H 68 7 / 0,27		**351**
PANNELLO COPERTURA ANTERIORE VERNICIATO / PAINTED FRONTAL PANEL						
	PCAVM 05/7	M957511500	Pannello frontale anteriore verniciato, per scorrivassoio in marmo. *Painted front panel for marble tray-slide.*	50 x H 68 3,8 / 0,07		**146**
	PCAVM 06/7	M957511600		60 x H 68 4,8 / 0,09		**160**
	PCAVM 08/7	M957511700		80 x H 68 5,8 / 0,11		**193**
	PCAVM 12/7	M957511800		120 x H 68 6,8 / 0,16		**99**
	PCAVM 16/7	M957511900		160 x H 68 7,8 / 0,22		**240**
	PCAVM 20/7	M957512000		200 x H 68 9,8 / 0,27		**271**

SELF SERVICE 700	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
PANNELLO COPERTURA ANTERIORE VERNICIATO / PAINTED FRONTAL PANEL						
	PCAVM 90E/7	M957512100	Pannello frontale verniciato elementi ad angolo 90°- 45°, per scorrivassoio in marmo. *Painted frontal panel for 90°-45°corner unit for marble tray-slide.*	139x H 68 5,8 / 0,14		**290**
	PCAVM 45E/7	M957512200		75 x H 68 4 / 0,10		**193**
	PCAVM 90I/7	M957512300		25 x H 68 2,8 / 0,038		**160**
	PCAVM 45I/7	M957512400		47 x H 68 3 / 0,06		**160**
PANNELLO FRONTALE ANT. VERNICIATO ELEMENTI REFRIGERATI / PAINTED FRONTAL PANEL FOR REFRIGERATED UNIT						
	PCAVFM 12/7	M957512500	Pannello frontale anteriore verniciato elementi refrigerati. Scorrivassoio in marmo. *Painted frontal panel for refrigerated units. Marble tray-slide.*	120x H 68 5 / 0,16		**258**
	PCAVFM 16/7	M957512600		160 x H 68 8,8 / 0,22		**290**
	PCAVFM 20/7	M957512700		200 x H 68 10,5 / 0,27		**320**
PANNELLO FRONTALE ANT. VERNICIATO ELEMENTI REFRIGERATI E VETRINA / PAINTED FRONTAL PANEL FOR DISPLAY AND REFRIGERATED UNIT						
	PCAV2FM 16/7	M957512800	Pannello frontale anteriore verniciato elementi refrigerati. Scorrivassoio in marmo. *Painted frontal panel for refrigerated units. Marble tray-slide.*	160 x H 68 7,8 / 0,22		**320**
	PCAV2FM 20/7	M957512900		200 x H 68 10,5 / 0,27		**351**

SELF SERVICE 800

CARATTERISTICHE GENERALI

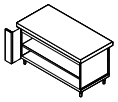
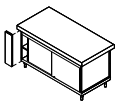
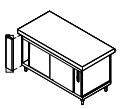
Linea Self Service profondità 800 mm

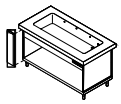
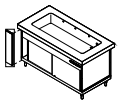
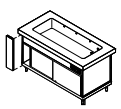
La versatilità e la straordinaria componibilità di questo prodotto lo rende ideale per l'allestimento di qualsiasi punto di ristoro. I moduli possono essere personalizzati con pannellature custom, secondo il desiderio del cliente o verniciati per renderli ancora più accattivanti e coordinati all'arredo presente nello spazio in cui andaranno inseriti. Sono disponibili, inoltre, delle postazioni di preparazione e cottura realizzate con le stesse dimensioni e la stessa estetica dei moduli standard.

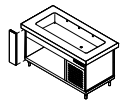
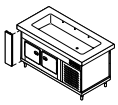
GENERAL SPECIFICATION

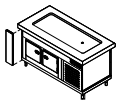
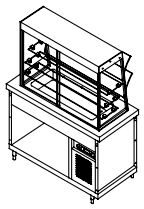
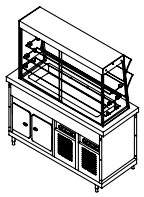
Self Service Line depth 800 mm

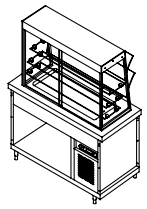
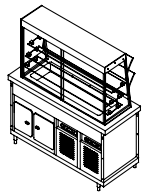
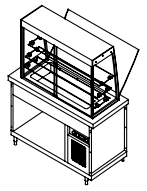
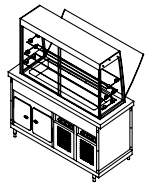
The versatility and extremely modularity of this line make it as the ideal system for all food's outlet. The modules could be customized with special panels according to customer's style or painted to be coordinated with interiors design of the restaurant. Preparation and cooking stations are also available with the same design and dimensions of standard equipment.

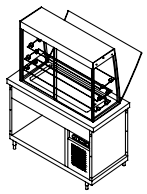
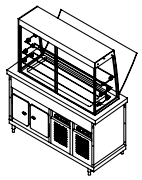
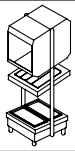
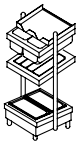
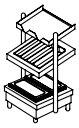
SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO NEUTRO CON ARMADIO A GIORNO / AMBIENT UNIT WITH OPEN CUPBOARD						
	**ENG 09**	M9F70000000	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	90 x 80 x 90 85/ 1,09		**1.252**
	ENG 12	M9F70000100	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	120 x 80 x 90 103 / 1,42		**1.360**
	ENG 16	M9F70000200	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	160 x 80 x 90 121 / 1,85		**1.463**
	ENG 20	M9F70000300	Elemento neutro con vano a giorno. *Ambient unit with open compartment.*	200 x 80 x 90 146 / 2,29		**1.606**
ELEMENTO NEUTRO CON ARMADIO NEUTRO / AMBIENT UNIT WITH AMBIENT CUPBOARD						
	**ENA 09**	M9F70001600	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	90 x 80 x 90 90 / 0,65		**1.875**
	ENA 12	M9F70000400	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	120 x 80 x 90 100 / 1,42		**1.984**
	ENA 16	M9F70000500	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	160 x 80 x 90 137 / 1,85		**2.106**
	ENA 20	M9F70000600	Elemento neutro con armadio neutro. *Ambient unit with ambient cupboard.*	200 x 80 x 90 166 / 2,22		**2.230**
ELEMENTO NEUTRO CON ARMADIO CALDO / AMBIENT UNIT WITH HEATED CUPBOARD						
	**ENAC 12**	M9F70000700	Elemento neutro con armadio caldo. *Ambient unit with heated cupboard.*	120 x 80 x 90 120 / 1,42	1,50 Voltage VAC230+1N 50/60Hz	**2.425**
	ENAC 16	M9F70000800	Elemento neutro con armadio caldo. *Ambient unit with heated cupboard.*	160 x 80 x 90 142 / 1,85	2,55 Voltage VAC230+1N 50/60Hz	**2.565**
	ENAC 20	M9F70000900	Elemento neutro con armadio caldo. *Ambient unit with heated cupboard.*	200 x 80 x 90 171 / 2,29	3,00 Voltage VAC230+1N 50/60Hz	**2.672**

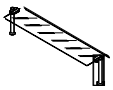
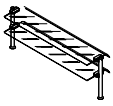
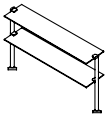
SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO BAGNOMARIA A GIORNO / BAIN-MARIE UNIT ON OPEN CUPBOARD						
	**EBMG 09**	M9F70100000	Elemento bagnomaria con vano a giorno. *Bain-marie unit on open compartment.*	90 x 80 x 90 90 / 1,09	1,46 Voltage VAC230+1N 50/60Hz	**3.211**
	EBMG 12	M9F70100100	Elemento bagnomaria con vano a giorno. *Bain-marie unit on open compartment.*	120 x 80 x 90 108 / 1,42	2,19 Voltage VAC230+1N 50/60Hz	**3.477**
	EBMG 16	M9F70100200	Elemento bagnomaria con vano a giorno. *Bain-marie unit on open compartment.*	160 x 80 x 90 126 / 1,85	2,92 Voltage VAC230+1N 50/60Hz	**3.838**
	EBMG 20	M9F70100300	Elemento bagnomaria con vano a giorno. *Bain-marie unit on open compartment.*	200 x 80 x 90 151 / 2,29	2,92 Voltage VAC230+1N 50/60Hz	**4.370**
ELEMENTO BAGNOMARIA ARMADIATO / BAIN-MARIE UNIT ON AMBIENT CUPBOARD						
	**EBMA 09**	M9F70101000	Elemento bagnomaria armadiato. *Bain-marie unit on ambient cupboard.*	90 x 80 x 90 100 / 0,65	1,46 Voltage VAC230+1N 50/60Hz	**3.656**
	EBMA 12	M9F70100400	Elemento bagnomaria armadiato. *Bain-marie unit on ambient cupboard.*	120 x 80 x 90 119 / 1,42	2,19 Voltage VAC230+1N 50/60Hz	**3.922**
	EBMA 16	M9F70100500	Elemento bagnomaria armadiato. *Bain-marie unit on ambient cupboard.*	160 x 80 x 90 141 / 1,85	2,92 Voltage VAC230+1N 50/60Hz	**4.190**
	EBMA 20	M9F70100600	Elemento bagnomaria armadiato. *Bain-marie unit on ambient cupboard.*	200 x 80 x 90 170 / 2,29	2,92 Voltage VAC230+1N 50/60Hz	**4.636**
ELEMENTO BAGNOMARIA ARMADIATO CALDO / BAIN-MARIE UNIT ON HEATED CUPBOARD						
	**EBMAC 12**	M9F70100700	Elemento bagnomaria armadiato caldo. *Bain-marie unit on heated cupboard.*	120 x 80 x 90 124 / 1,42	3,69 Voltage VAC230+1N VAC400+3N 50/60Hz	**4.370**
	EBMAC 16	M9F70100800	Elemento bagnomaria armadiato caldo. *Bain-marie unit on heated cupboard.*	160 x 80 x 90 146 / 1,85	5,47 Voltage VAC230+1N VAC400+3N 50/60Hz	**4.636**
	EBMAC 20	M9F70100900	Elemento bagnomaria armadiato caldo. *Bain-marie unit on heated cupboard.*	200 x 80 x 90 176 / 2,29	5,92 Voltage VAC230+1N VAC400+3N 50/60Hz	**5.082**

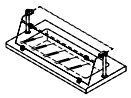
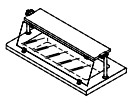
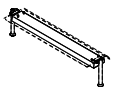
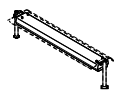
SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO VASCA REFRIGERATA A GIORNO / REFRIGERATED UNIT WITH BOWL ON OPEN COMPARTMENT						
	**VRG 09**	M9F70200015	Elemento vasca refrigerata con vano a giorno. *Refrigerated unit with bowl on open compartment.*	90 x 80 x 90 110 / 1,09	0,56	**3.442**
	VRG 12	M9F70200115	Elemento vasca refrigerata con vano a giorno. *Refrigerated unit with bowl on open compartment.*	120 x 80 x 90 126 / 1,42	0,56	**3.838**
	VRG 16	M9F70200315	Elemento vasca refrigerata con vano a giorno. *Refrigerated unit with bowl on open compartment.*	160 x 80 x 90 147 / 1,85	0,57	**4.278**
	VRG 20	M9F70200415	Elemento vasca refrigerata con vano a giorno. *Refrigerated unit with bowl on open compartment.*	200 x 80 x 90 175 / 2,29	0,8	**4.815**
ELEMENTO VASCA REFRIGERATA SU BASE REFRIFERATA / REFRIGERATED UNIT WITH BOWL ON REFRIGERATED CUPBOARD						
	VRR 12	M9F70200515	Elemento vasca con base refrigerata. *Refrigerated unit with bowl on refrigerated cupboard.*	120 x 80 x 90 175 / 1,42	0,56	**5.348**
	**VRR 16**	M9F70200615	Elemento vasca con base refrigerata. *Refrigerated unit with bowl on refrigerated cupboard.*	160 x 80 x 90 200 / 1,85	0,57	**5.711**
	VRR 20	M9F70200715	Elemento vasca con base refrigerata. *Refrigerated unit with bowl on refrigerated cupboard.*	200 x 80 x 90 244 / 2,29	0,8	**6.985**
ELEMENTO PIANO REFRIGERATO VANO A GIORNO / RERIGERATED TOP UNIT ON OPEN COMPARTEMENT						
	PRG 09	M9F70200815	Elemento piano refrigerato con vano a giorno. *Refrigerated top unit on open compartment.*	90 x 80 x 90 104 / 1,09	0,56	**3.211**
	PRG 12	M9F70200915	Elemento piano refrigerato con vano a giorno. *Refrigerated top unit on open compartment.*	120 x 80 x 90 118 / 1,42	0,57	**3.477**
	PRG 16	M9F70201015	Elemento piano refrigerato con vano a giorno. *Refrigerated top unit on open compartment.*	160 x 80 x 90 157 / 1,85	0,57	**3.746**
	PRG 20	M9F70201115	Elemento piano refrigerato con vano a giorno. *Refrigerated top unit on open compartment.*	200 x 80 x 90 163 / 2,29	0,8	**4.260**

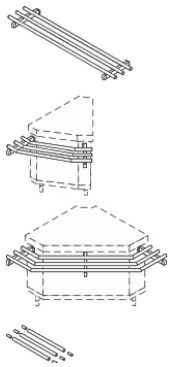
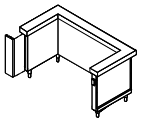
SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO CON PIANO REFRIGERATO SU BASE REFRIGERATA / RERIGERATED TOP UNIT ON REFRIGERATED COMPARTEMENT						
	PRR 12	M9F70200215	Elemento con piano refrigerato su base refrigerata. *Refrigerated top unit on refrigerated cupboard.*	120 x 80 x 90 168 / 1,42	0,56	**5.094**
	**PRR 16**	M9F70201215	Elemento con piano refrigerato su base refrigerata. *Refrigerated top unit on refrigerated cupboard.*	160 x 80 x 90 190 / 1,85	0,57	**5.385**
	PRR 20	M9F70201315	Elemento con piano refrigerato su base refrigerata. *Refrigerated top unit on refrigerated cupboard.*	200 x 80 x 90 231 / 2,29	0,8	**6.658**
ELEMENTO CON VASCA E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON REFRIGERATED BOWL						
	**V-VRC 12/8**	M952506700	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente,vano a giorno. *Element with refrigerated tub and display case, lift-up doors on client side, open compartment.*	120 x 80 x 170 265 / 2,30	0,57	**10.997**
	V-VRC 16/8	M952506800	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente,vano a giorno. *Element with refrigerated tub and display case, lift-up doors on client side, open compartment.*	160 x 80 x 170 285 / 3,05	0,8	**12.172**
	V-VRC 20/8	M952506900	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente,vano a giorno. *Element with refrigerated tub and display case, lift-up doors on client side, open compartment.*	200 x 80 x170 305 / 3,80	0,8	**13.347**
ELEMENTO CON VASCA E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON REFRIGERATED BOWL						
	**V-VRR 16/8**	M952507000	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente,base refrigerata. *Element with refrigerated tub and display case, lift-up doors on client side, refrigerated base.*	160 x 80 x 170 300 / 3,05	1,1	**13.485**
	V-VRR 20/8	M952507100	Elemento con vasca e vetrina refrigerata con portine sollevabili lato cliente,base refrigerata. *Element with refrigerated tub and display case, lift-up doors on client side, refrigerated base.*	200 x 80 x 170 385 / 3,80	1,1	**15.336**

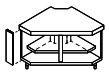
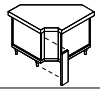
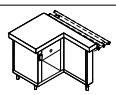
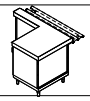
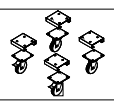
SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO CON PIANO E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON REFRIGERATED TOP UNIT						
	**V-PRC 12/8**	M952507200	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente,vano a giorno. *Element with refrigerated display case and top, lift-up doors on client side, open compartment.*	120 x 80 x 170 265 / 2,30	0,57	**10.527**
	V-PRC 16/8	M952507300	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente,vano a giorno. *Element with refrigerated display case and top, lift-up doors on client side, open compartment.*	160 x 80 x 170 285 / 3,05	0,8	**11.684**
	V-PRC 20/8	M952507400	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente,vano a giorno. *Element with refrigerated display case and top, lift-up doors on client side, open compartment.*	200 x 80 x 170 305 / 3,80	0,8	**12.839**
ELEMENTO CON PIANO E VETRINA REFRIGERATA APERTURA LATO CLIENTE / REFRIGERATED DISPLAY WITH FLAPS ON CUSTOMER'S SIDE ON REFRIGERATED TOP UNIT						
	**V-PRR 16/8**	M952507500	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente,base refrigerata. *Element with refrigerated display case and top, lift-up doors on client side, refrigerated base.*	160x 80 x 170 300 / 3,05	1,1	**13.184**
	V-PRR 20/8	M952507600	Elemento con piano e vetrina refrigerata con portine sollevabili lato cliente,base refrigerata. *Element with refrigerated display case and top, lift-up doors on client side, refrigerated base.*	200 x 80 x 170 385 / 3,80	1,1	**14.791**
ELEMENTO CON VASCA E VETRINA REFRIGERATA / REFRIGERATED UNIT ON REFRIGERATED BOWL						
	**VC-VRC 12/8**	M952505700	Elemento con vasca e vetrina refrigerata vano a giorno. *Element with refrigerated tub and display case, open compartment.*	120 x 80 x 170 265 / 2,30	0,57	**10.997**
	VC-VRC 16/8	M952505800	Elemento con vasca e vetrina refrigerata vano a giorno. *Element with refrigerated tub and display case, open compartment.*	160 x 80 x 170 285 / 3,05	0,8	**12.172**
	VC-VRC 20/8	M952505900	Elemento con vasca e vetrina refrigerata vano a giorno. *Element with refrigerated tub and display case, open compartment.*	200 x 80 x 170 305 / 3,80	0,8	**13.347**
ELEMENTO CON VASCA E VETRINA REFRIGERATA / REFRIGERATED UNIT ON REFRIGERATED BOWL						
	**VC-VRR 16/8**	M952506000	Elemento con vasca e vetrina refrigerata base refrigerata. *Element with refrigerated tub and display case, refrigerated base.*	160 x 80 x 170 300 / 3,05	1,1	**13.485**
	VC-VRR 20/8	M952506100	Elemento con vasca e vetrina refrigerata base refrigerata. *Element with refrigerated tub and display case, refrigerated base.*	200 x 80 x 170 385 / 3,80	1,1	**15.336**

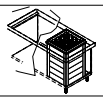
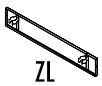
SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
ELEMENTO CON PIANO E VETRINA REFRIGERATA / REFRIGERATED UNIT ON REFRIGERATED TOP UNIT						
	**VC-PRC 12/8**	M952506200	Elemento con piano e vetrina, vano a giorno. *Element with top and display case, open compartment.*	120 x 80 x 170 265 / 2,30		**10.527**
	VC-PRC 16/8	M952506300	Elemento con piano e vetrina, vano a giorno. *Element with top and display case, open compartment.*	160 x 80 x 170 285 / 3,05		**11.684**
	VC-PRC 20/8	M952506400	Elemento con piano e vetrina, vano a giorno. *Element with top and display case, open compartment.*	200 x 80 x 170 305 / 3,80		**12.839**
ELEMENTO CON PIANO E VETRINA REFRIGERATA / REFRIGERATED UNIT ON REFRIGERATED TOP UNIT						
	**VC-PRR 16/8**	M952506500	Elemento con piano e vetrina refrigerata base refrigerata. *Element with refrigerated display case and top, refrigerated base.*	160 x 80 x 170 300 / 3,05		**13.184**
	VC-PRR 20/8	M952506600	Elemento con piano e vetrina refrigerata base refrigerata. *Element with refrigerated display case and top, refrigerated base.*	200 x 80 x 170 385 / 3,80		**14.791**
ELEMENTO DISTRIBUTORE / DISPENDER						
	**DVPP/7**	M953500000	Elemento distributore vassoi, posate, pane. *Trays, cutlery, bread dispenser.*	77 x 65 x 178 50 / 1,0		**2.171**
	**DVPT EC/7**	M953500100	Elemento distributore vassoi, posate, pane e tovaglie. *Trays, cutlery, bread, tablecloths dispenser.*	77 x 65 x 136 60 / 0,9		**1.541**
	**DVPT/7**	M953500200	Elemento distributore vassoi, posate, tovaglie. *Trays, cutlery, tablecloths dispenser.*			**1.486**
	DP/7	M953500300	Elemento distributore pane. *Bread dispenser.*			**762**

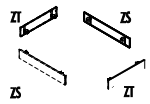
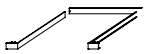
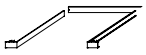
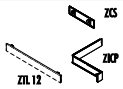
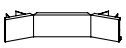
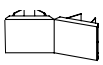
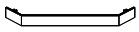
SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
SOVRASTRUTTURA IN VETRO / UPPER GLASS UNIT						
	**1 SV 09**	M957513700	Sovrastruttura ad un pianetto in vetro. *Upper unit with one glass shelf.*	74,5 x 41x 37,5 9,5 / 0,13		**488**
	1 SV 12	M957500200	Sovrastruttura ad un pianetto in vetro. *Upper unit with one glass shelf.*	104 x 41x 37,5 9,5 / 0,20		**518**
	1 SV 16	M957500300	Sovrastruttura ad un pianetto in vetro. *Upper unit with one glass shelf.*	144,5 x 41x 37,5 11,5 / 0,27		**583**
	1 SV 20	M957500400	Sovrastruttura ad un pianetto in vetro. *Upper unit with one glass shelf.*	184,5 x 41x 37,5 11,5 / 0,34		**637**
SOVRASTRUTTURA IN ACCIAIO INOX / UPPER STAINLESS STEEL UNIT						
	1 SVI 09	M957513800	Sovrastruttura ad un pianetto in inox. *Upper unit with one stainless steel shelf.*	67,8 x 30x 37,7 10 / 0,08		**535**
	1 SVI 12	M957500600	Sovrastruttura ad un pianetto in inox. *Upper unit with one stainless steel shelf.*	97,8 x 30x 37,7 10,5 / 0,015		**540**
	1 SVI 16	M957500700	Sovrastruttura ad un pianetto in inox. *Upper unit with one stainless steel shelf.*	137,8 x 30x 37,7 11,5 / 0,2		**611**
	1 SVI 20	M957500800	Sovrastruttura ad un pianetto in inox. *Upper unit with one stainless steel shelf.*	177,8 x 30x 37,7 12,5 / 0,11		**694**
SOVRASTRUTTURA A DUE PIANETTI IN VETRO / UPPER DOUBLE GLASS UNIT						
	**2 SV 09**	M957513900	Sovrastruttura a due pianetti in vetro. *Upper unit with two glass shelves.*	74,5 x 41x 62,3 15 / 0,13		**870**
	2 SV 12	M957501000	Sovrastruttura a due pianetti in vetro. *Upper unit with two glass shelves.*	74,5 x 41x 62,3 15 / 0,13		**925**
	2 SV 16	M957501100	Sovrastruttura a due pianetti in vetro. Upper unit with two glass shelves.	144,5 x 41x 62,3 25 / 0,4		**1.043**
	2 SV 20	M957501200	Sovrastruttura a due pianetti in vetro. Upper unit with two glass shelves.	184,5 x 41x 62,3 30 / 0,56		**1.156**
SOVRASTRUTTURA A DUE PIANETTI IN ACCIAIO INOX / UPPER DOUBLE STAINLESS STEEL UNIT						
	**2 SVI 09**	M957514000	Sovrastruttura a due pianetti in inox. *Upper unit with two stainless steel shelves.*	67,8 x 30x 62,3 15 / 0,13		**934**
	2 SVI 12	M957501400	Sovrastruttura a due pianetti in inox. *Upper unit with two stainless steel shelves.*	97,8 x 30x 62,3 19 / 0,18		**956**
	2 SVI 16	M957501500	Sovrastruttura a due pianetti in inox. *Upper unit with two stainless steel shelves.*	137,8 x 30 x 62,3 24 / 0,25		**1.085**
	2 SVI 20	M957501600	Sovrastruttura a due pianetti in inox. *Upper unit with two stainless steel shelves.*	177,8 x 30 x 62,3 29 / 0,32		**1.266**

SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
PROTEZIONE IN VETRO CURVO / CURVED FRONT GLASS PROTECTION						
	**PV-V 09**	M957514100	Protezione vetro per vetrocurvo. *Curved front glass protection.*	74,5 x H 23,8 3 / 0,08		**260**
	PV-V 12	M957501800	Protezione vetro per vetrocurvo. *Curved front glass protection.*	104,5 x H 23,8 4,2 / 0,09		**285**
	PV-V 16	M957501900	Protezione vetro per vetrocurvo. *Curved front glass protection.*	144,5 x H 23,8 5,5 / 0,10		**325**
	PV-V 20	M957502000	Protezione vetro per vetrocurvo. *Curved front glass protection.*	184,5 x H 23,8 6,5 / 0,11		**366**
PROTEZIONE VETRO PER PIANETTO INOX / GLASS PROTECTION FOR STAINLESS STEEL SHELF						
	**PV-I 09**	M957514200	Protezione vetro per pianetto inox. *Glass protection for stainless steel shelf.*	74,5 x H 25,5 3,5 / 0,08		**288**
	PV-I 12	M957502200	Protezione vetro per pianetto inox. *Glass protection for stainless steel shelf.*	104,5 x H 25,5 4,7 / 0,09		**314**
	PV-I 16	M957502300	Protezione vetro per pianetto inox. *Glass protection for stainless steel shelf.*	144,5 x H 25,5 6 / 0,10		**357**
	PV-I 20	M957502400	Protezione vetro per pianetto inox. *Glass protection for stainless steel shelf.*	184,5 x H 25,5 7 / 0,11		**405**
PIANO ILLUMINATO / UNDER-SHELF LIGHTING						
	**IP 09**	M957514300	Illuminazione sotto pianetti. *Under-shelf lighting.*	73,8 x 15 x 5 8,5 / 0,01		**345**
	IP 12	M957502600	Illuminazione sotto pianetti. *Under-shelf lighting.*	103,8 x 15 x 5 9 / 0,015		**448**
	IP 16	M957502700	Illuminazione sotto pianetti. *Under-shelf lighting.*	143,8 x 15 x 5 11 / 0,021		**529**
	IP 20	M957502800	Illuminazione sotto pianetti. *Under-shelf lighting.*	183 x 15 x 5 12 / 0,026		**660**
SCALDA VIVANDE / UNDER-SHELF HEATING FOOD						
	**RP 09**	M957514400	Scalda vivande. *Under-shelf heating for food.*	73,8 x 15 x 8,5 15 / 0,01		**620**
	RP 12	M957503000	Scalda vivande. *Under-shelf heating for food.*	103,8 x 15 x 8,5 17 / 0,011		**825**
	RP 16	M957503100	Scalda vivande. *Under-shelf heating for food.*	143,8 x 15 x 8,5 20 / 0,016		**983**
	RP 20	M957503200	Scalda vivande. *Under-shelf heating for food.*	183 x 15 x 8,5 22 / 0,02		**1.125**

SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
SCORRIVASSOIO TUBOLARE / TUBOLAR TRAY SIDE						
	**KSV 05**	M9F70304100	Scorrivassoio tubolare. *Tubular tray slide.*	50 x H 34,5 2,8 / 0,08		**258**
	KSV 06	M9F70303200		60 x H 34,5 4,5 / 0,010		**263**
	KSV 09	M9F70303300		90 x H 34,5 6 / 0,012		**284**
	KSV 12	M9F70303400		120 x H 34,5 7,5 / 0,020		**316**
	KSV 16	M9F70303500		160 x H 34,5 9,5 / 0,025		**350**
	KSV 20	M9F70303600		200 x H 34,5 11,5 / 0,030		**378**
	KSV-AE 90°	M9F70303700		34,5 8 / 0,030		**524**
	KSV-AE 45°	M9F70303900		34,5 9 / 0,015		**382**
	KSVA-05	M9F70304200		53 x 10 1,1 / 0,03		**167**
ELEMENTO APERTO / OPEN UNIT						
	EA 05	M9F70003100	Elemento aperto. *Open unit.*	50 x 80 x 90 20 / 0,70		**1.323**
	EA 09	M9F70002600		90 x 80 x 90 45 / 1,09		**1.921**
	EA 12	M9F70002700		120 x 80 x 90 63 / 1,42		**2.116**
	**EA 16**	M9F70002800		160 x 80 x 90 82 / 1,85		**2.283**
	EA 20	M9F70002900		200 x 80 x 90 96 / 2,29		**2.535**
			Fornellone elettrico a pavimento. *Electric stockpot.*	86 x 46 x 45	7,50 Voltage VAC400+3N	**on request**
KIT TERMINALE / END PANEL KIT						
	KTR DX	M9F70003000	Kit terminale destro. *Right end panel kit.*	76,2 x H 67,2 6 / 0,12		**253**
	KTR SX	M9F70003200	Kit terminale sinistro. *Left end panel kit.*	76,2 x H 67,2 6 / 0,12		**253**

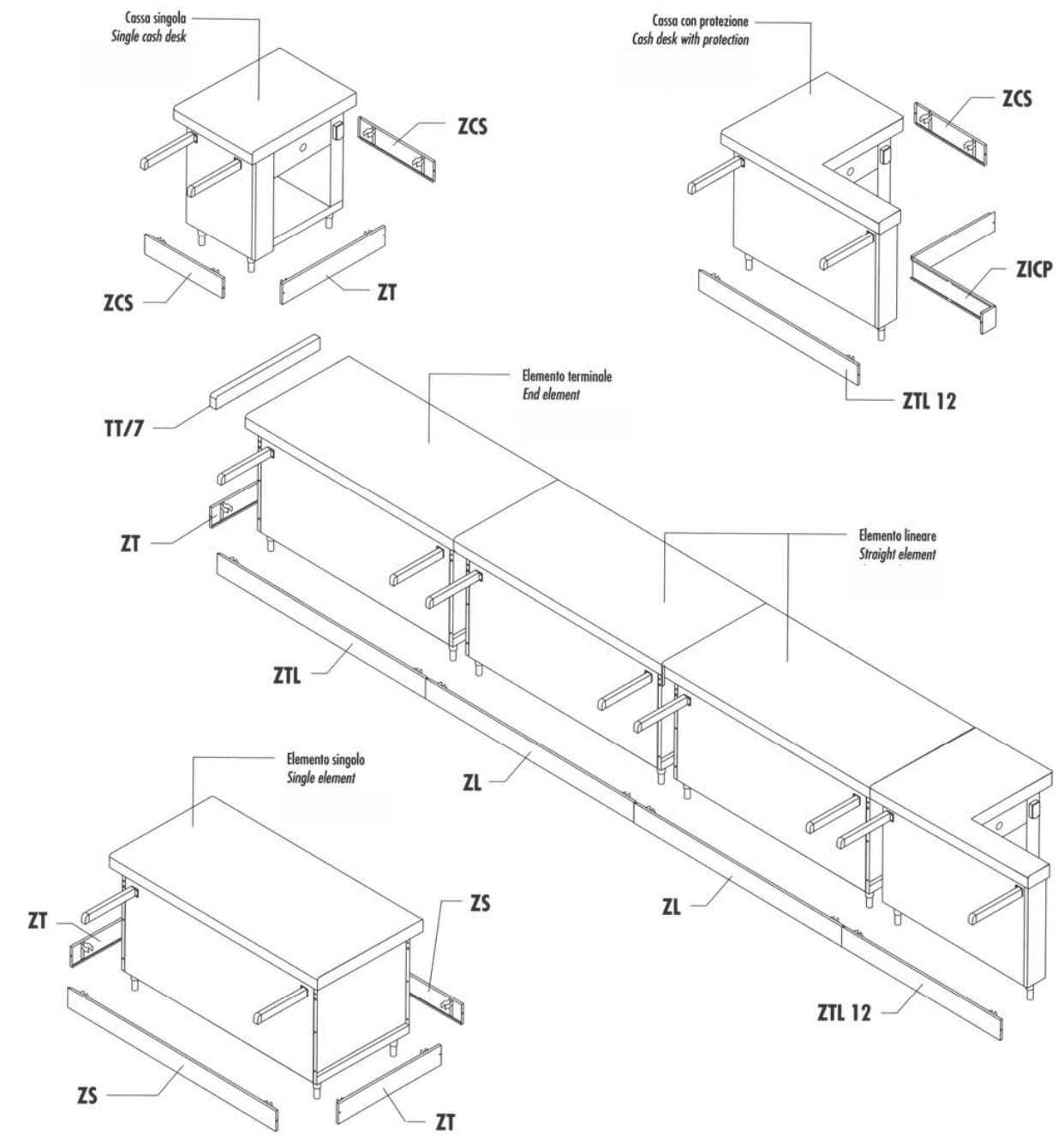
SELF SERVICE 800	**MODELLO** MODEL	**CODICE** CODE	**DESCRIZIONE** DESCRIPTION	**DIM. (cm) kg / m³**	**POTENZA kW** POWER	**PREZZO €** PRICE
ELEMENTO ANGOLO / CORNER UNIT						
	**AI 90**	M9F70001000	Elemento angolo interno 90°. *90° internal corner unit.*	80 x H 90 95 / 1,32		**1.235**
	AI 45	M9F70001100	Elemento angolo interno 45°. *45° internal corner unit.*	80 x H 90 55 / 1,09		**1.163**
	**AE 90**	M9F70001400	Elemento angolo esterno 90°. *90° external corner unit.*	80 x H 90 95 / 1,32		**1.179**
	AE 45	M9F70001500	Elemento angolo esterno 45°. *45° external corner unit.*	80 x H 90 55 / 1,09		**1.117**
ELEMENTO CASSA / CASHIER UNIT						
	KSSX	M9F70001800	Elemento cassa semplice SX. *Simple cashier unit left side.*	60 x 80 x 90 71 / 0,75		**1.393**
	KSDX	M9F70001900	Elemento cassa semplice DX. *Simple cashier unit right side.*	60 x 80 x 90 71 / 0,75		**1.393**
	**KPSX**	M9F70002000	Elemento cassa SX con protezione. *Left side cashier unit with protection.*	120 x 80 x 90 85 / 1,30		**1.921**
	**KPDX**	M9F70002100	Elemento cassa DX con protezione. *Right side cashier unit with protection.*	120 x 80 x 90 85 / 1,30		**1.921**
ELEMENTO 2 DISPENDATORI / ELEMENT FOR 2 DISPENSERS						
	E2DPN 05	M9F70002400	Elemento per 2 dispensatori piatti neutri. *Element for 2 neutral plate dispensers.*	50 x 80 x 90 55 / 0,64		**978**
	E2DPR 05	M9F70002500	Elemento per 2 dispensatori piatti riscaldati. *Element for 2 heated plate dispensers.*	50 x 80 x 90 55 / 0,64		**1.013**
CARRELLO DISPENSATORE / DISPENSER TROLLEY						
	XCDP2/N	M9F70406100	Carrello dispensatore piatti neutro. *Neutral plate dispenser trolley.*	44 x 77 x 90 48 / 0,38		**3.117**
	XCDP2/R	M9F70406000	Carrello dispensatore piatti riscaldato. *Heated plate dispenser trolley.*	44 x 77 x 90 48 / 0,38		**3.517**
ESPOSITORE INOX CON PIASTRA CALDA / DISPLAY UNIT WITH STAINLESS STEEL HOT PLATE						
	XEIPC	M9F70400000	Espositore inox con piastra calda. *Display unit with stainless steel hot plate.*	90 x 67 x 48 30 / 0,56		**2.226**
KIT RUOTE / CASTORS KIT						
	**XSKR**	M9F70400700	Kit ruote. *Castors kit.*	H 15 4 / 0,3		**297**

SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
DISPENSATORE PIATTI-CESTELLI/ PLATE-RACKS LOWERATOR						
	XDI/N 26	M9F70400800	Dispensatore incasso piatti neutro. *Ambient built-in plate lowerator.*	Ø 34,5 x H 69,5 12 / 0,12		**1.063**
	XDI/R 26	M9F70400900	Dispensatore incassopiatti riscaldato. *Heated plate dispenser.*	Ø 34,5 x H 69,5 14 / 0,12		**1.367**
	**XDIC 50/50**	M9F70401200	Dispensatore cestelli bicchieri. *Glass racks lowerator.*	61,5 x H61,5 30 / 0,28		**1.928**
DIVISORIO / DIVIDER						
	XSGN 1/1	M9F70401000	Separatore GN 1/1. *Divider GN 1/1.*	51 0,5 / 0,01		**21**
	XDU	M9F70401100	Divisorio universale. *Universal partition.*	32,5 0,2 / 0,01		**20**
ZOCCOLATURA / PLINTH						
	ZT	M9F70401500	Zoccolo terminale. *End kick plinth.*	64,5 1,5 / 0,01		**81**
 ZTL	**ZTL 09**	M9F70401600	Terminale lineare. *End linear kick plinth.*	86,7 1,7 / 0,01		**110**
	ZTL 12	M9F70401700		116,7 2,3 / 0,02		**143**
	ZTL 16	M9F70401800		156,7 2,8 / 0,025		**174**
	ZTL 20	M9F70401900		196,7 3,4 / 0,03		**239**
 ZL	**ZL 05**	M9F70402400	Zoccolo lineare. *Linear plinth.*	50 1,3 / 0,01		**47**
	ZL 09	M9F70402000		90 1,8 / 0,01		**110**
	ZL 12	M9F70402100		160 2,2 / 0,01		**143**
	ZL 16	M9F70402200		120 2,7 / 0,02		**174**
	ZL 20	M9F70402300		200 3,3 / 0,025		**239**
	ZL-EA 05	M9F70402500		54 0,9 / 0,01		**49**

SELF SERVICE 800	MODELLO MODEL	CODICE CODE	DESCRIZIONE DESCRIPTION	DIM. (cm) kg / m³	POTENZA kW POWER	PREZZO € PRICE
	**ZS 09**	M9F70403000	Zoccolo singolo. *Single kick plinth.*	83,4 1,6 / 0,01		**104**
	ZS 12	M9F70403100		113,4 2,2 / 0,020		**141**
	ZS 16	M9F70403200		153,4 2,7 / 0,025		**172**
	ZS 20	M9F70403300		193,4 3,3 / 0,03		**236**
	**ZT EA 09**	M9F70404000	Zoccolo interno elemento aperto terminale. *Internal end plinth for open unit.*	86,4 4,5 / 0,02		**270**
	ZT EA 12	M9F70404100		116,4 5,1 / 0,04		**304**
	ZT EA 16	M9F70404200		156,4 5,5 / 0,06		**326**
	ZT EA 20	M9F70404300		196,7 6 / 0,09		**400**
	**ZL EA 09**	M9F70404500	Zoccolo interno elemento aperto lineare. *Internal linear plinth for open unit.*	120 4 / 0,02		**273**
	ZL EA 12	M9F70404600		160 4,5 / 0,04		**309**
	ZL EA 16	M9F70404700		200 5 / 0,06		**329**
	ZL EA 20	M9F70404800		194,4 5,5 / 0,05		**406**
	ZCS	M9F70402800	Zoccolo cassa semplice. *Plinth for simple cash.*	52,7 1,2 / 0,09		**68**
	**ZICP**	M9F70402900	Kit zoccolatura interna cassa con protezione. *Plinth kit cash desk interior with protection.*	52,7 (58 + 64) 6 / 0,05		**181**
	**ZF-AI 90°**	M9F70405000	Kit zoccolatura frontale angolo interno 90°. *Plinth kit service side internal corner 90°.*	13,4 + 33,2 + 13,4 x H 13 1,6 / 0,01		**87**
	**ZF-AI 45°**	M9F70405100	Kit zoccolatura frontale angolo interno 45°. *Plinth kit service side internal corner 45°.*	14,4+14,4xH 13 0,6 / 0,01		**49**
	**ZF-AE 90°**	M9F70405200	Kit zoccolatura frontale angolo esterno 90°. *Plinth kit front panel external corner 90°.*	24,8 + 112,6 + 24,8 x H 13 3,3 / 0,05		**184**
	ZF-AE 45°	M9F70405300	Kit zoccolatura frontale angolo esterno 45°. *Plinth kit front panel external corner 45°.*	12,8 + 55,1 + 12,8 x H 13 1,7 / 0,02		**100**
	ZLS-AI 90°	M9F70405400	Kit zoccolatura lato servizio angolo interno 90°. *Plinth kit service side internal corner 90°.*	24,8 +112,5 + 24,8 x H 13 3,3 / 0,05		**184**

SELF SERVICE 800	**MODELLO** MODEL	**CODICE** CODE	**DESCRIZIONE** DESCRIPTION	**DIM. (cm) kg / m³**	**POTENZA kW** POWER	**PREZZO €** PRICE
	ZLS-AI 45°	M9F70405500	Kit zoccolatura lato servizio angolo interno 45°. *Plinth kit service side internal corner 45°.*	12,8 + 55,1 + 12,8 x H 13 1,7 / 0,02		**100**
	ZLS-AE 90°	M9F70405600	Kit zoccolatura lato servizio angolo esterno 90°. *Plinth kit service side external corner 90°.*	13,4 + 39,8 + 13,4 x H 13 1,6 / 0,01		**87**
	ZLS-AE 45°	M9F70405700	Kit zoccolatura lato servizio angolo esterno. *Plinth kit service side external corner.*	14,4+14,4xH 13 0,6 / 0,01		**49**
		Zoccolatura. Plinth.	al metro. of meter.			**150**

SELF SERVICE 800	Esempio di formazione linea kit zoccolatura - *Example of plinth kit assembly*



ZT = Zoccolo terminale - *End plinth*

ZTL = Zoccolo terminale lineare - *Linear end plinth*

ZL = Zoccolo lineare - *Linear plinth*

ZS = Zoccolo singolo - *Single plinth*

ZCS = Zoccolo interno cassa protezione - *Inner plinth for cashier unit with protection*

ZICP = Zoccolo cassa semplice - *Cashier unit plinth*

modular hoods - price list

hoods

HOODS

CARATTERISTICHE GENERALI

- Costruzione monoblocco in acciaio inox AISI 304 con finiture in Scotch-Brite
- Corpo assiemato per saldatura a punti
- Canalina perimetrale a parti interne con pieghe antitaglio
- Filtri antigrasso a labirinto in acciaio inox AISI 304
- Rubinetto per scarico grassi
- Kit per fissaggio

GENERAL SPECIFICATION

- *AISI 304 stainless steel hoods with Scotch-Brite satin finish*
- *Seams spot-welded*
- *Perimeter gutters*
- *Labyrinth anti-fat filters AISI 304 grease collector labyrinth filter*
- *Tap for grease daining*
- *Installation kit*

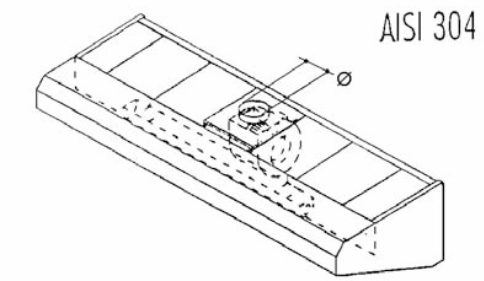
CARACTERISTIQUES GENERAL

- *Constructions en acier inoxydable AISI 304 satiné Scoth-Brite*
- *Assemblé avec points de soudure*
- *Goulotte perimetrale pour le recuil des graisses et parties internes avec bords repliès et arrondis*
- *Filtres a labyrinthe en inox AISI 304*
- *Robinet de vidange pour decharger les graisses*
- *Kit de montage*

TECHNISCHE MERKMALE

- *Edelstahl AISI 304 Scoth-Brite satiniert*
- *Punktgeschweißt*
- *Rundumlaufende Fettauffangrinne, umgebördelte Schnittkanten gegen Schnittverletzung*
- *Labyrinthfilter aus Edelstahl AISI 304*
- *Fett-Ablasshahn*
- *Befestigungssatz*

cappa 700 a parete
wall-mounted 700 hood
hotte d'extraction 700 mural



Mod. CS con filtri a labirinto
Mod. CS with labyrinth filter
Mod. CS avec filtre a labyrinthe
Mod.CS mit Labyrint Filter

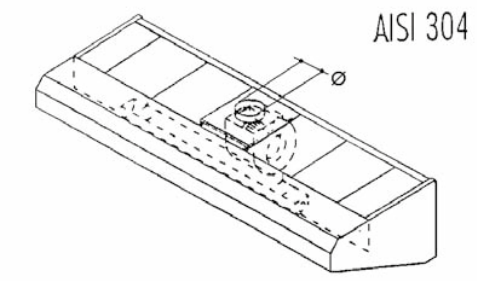
MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI L X P X H DIMENSION W x D x H DIMENSIONS L x P x H ABMESSUNGEN L x T x H	FORO HOLE TROU ÖFFNUNG	FILTRI A LABIRINTO LAB. FILTER FILTRES LAB. LAB. FILTER	PREZZO CAPPA AISI 304 AISI 304 - HOOD PRICE PRIX HOTTE D'EXTRAC. AISI 304 PREIS - HAUBE AISI 304
		cm.	cm.	N°	EURO
CS10074L	M9F6010600L	100 x 70 x 45	Ø25	2	**993**
CS12074L	M9F6010610L	120 x 70 x 45	Ø25	2	**1.091**
CS14074L	M9F6010620L	140 x 70 x 45	Ø25	2	**1.184**
CS16074L	M9F6010630L	160 x 70 x 45	Ø25	3	**1.319**
CS18075L	M9F6010640L	180 x 70 x 55	Ø25	3	**1.404**
CS20075L	M9F6010650L	200 x 70 x 55	Ø25	4	**1.529**
CS22075L	M9F6010660L	220 x 70 x 55	Ø30	4	**1.623**
CS24075L	M9F6010670L	240 x 70 x 55	Ø30	4	**1.707**
CS26075L	M9F6010680L	260 x 70 x 55	Ø30	5	**1.831**
CS28075L	M9F6010690L	280 x 70 x 55	Ø30	5	**1.915**
CS30075L	M9F6010700L	300 x 70 x 55	Ø30	6	**2.043**
CS32075L	M9F6010710L	320 x 70 x 55	Ø30	6	**2.136**

TABELLA PER LA SCELTA DEGLI ACCESSORI
ACCESSORIES LIST
TABLEAU PERMETTANT DE CHOISIR LES ACCESSOIRES
TABELLE FÜR DIE AUSWAHL DER ZUBEHÖRE

MODELLO CAPPA HOOD MODEL MODÈLE HOTTE MODELL HAUBE	PREZZO ASPIRATORE AIR EXHALISTER PRICE PRIX ASPIRATEUR PREIS MOTOR			PREZZO REGOLATORE VEL. SPEED CONTROL PRICE PRIX RÉGULATEUR PREIS GESCHWINDIGKEITSREGLER			PREZZO UNITARIO ILLUMINAZIONE LIGHTING UNIT PRICE PRIX UNITÉCLAIRAGE BELEUCHTUNG EINZELN. PREIS		
	N°	MOD.	EURO	N°	MOD.	EURO	N°	MOD.	EURO
CS10074L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**205**
CS12074L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**205**
CS14074L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**205**
CS16074L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**205**
CS18075L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**269**
CS20075L	1	AS-77	**673**	1	RV-600	**276**	1	KI-36	**269**
CS22075L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS24075L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS26075L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS28075L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS30075L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS32075L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**

N.B. : CAPPE CON FILTRI A RETE O CON MISURE SPECIALI, SU RICHIESTA
EXHAUST HOOD WITH NET FILTERS OR SPECIAL DIMENSIONS, ON REQUEST
HOTTE AVEC FILTRES EN FILET OU AVEC DIMENSIONS SPECIALES, SUR DEMANDE
DUNSTABZUGSHAUBE MIT NETZFILTER ODER SONDERABMESSUNGEN AUF WUNSCH

cappa 900 a parete
wall-mounted 900 hood
hotte d'extraction 900 mural



Mod. CS con filtri a labirinto
Mod. CS with labyrinth filter
Mod. CS avec filtre a labyrinthe
Mod.CS mit Labyrint Filter

MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI L X P X H DIMENSION W x D x H DIMENSIONS L x P x H ABMESSUNGEN L x T x H	FORO HOLE TROU ÖFFNUNG	FILTRI A LABIRINTO LAB. FILTER FILTRES LAB. LAB. FILTER	PREZZO CAPPA AISI 304 AISI 304 - HOOD PRICE PRIX HOTTE D'EXTRAC. AISI 304 PREIS - HAUBE AISI 304
		cm.	cm.	N°	EURO
CS12095L	M9F6020610L	120 x 90 x 55	Ø25	2	**1.159**
CS14095L	M9F6020620L	140 x 90 x 55	Ø25	2	**1.242**
CS16095L	M9F6020630L	160 x 90 x 55	Ø25	3	**1.365**
CS18095L	M9F6020640L	180 x 90 x 55	Ø30	3	**1.447**
CS20095L	M9F6020650L	200 x 90 x 55	Ø30	4	**1.570**
CS22095L	M9F6020660L	220 x 90 x 55	Ø30	4	**1.662**
CS24095L	M9F6020670L	240 x 90 x 55	Ø30	4	**1.744**
CS26095L	M9F6020680L	260 x 90 x 55	Ø30	5	**1.867**
CS28095L	M9F6020690L	280 x 90 x 55	Ø30	5	**1.950**
CS30095L	M9F6020700L	300 x 90 x 55	Ø30	6	**2.075**
CS32095L	M9F6020710L	320 x 90 x 55	Ø30	6	**2.166**

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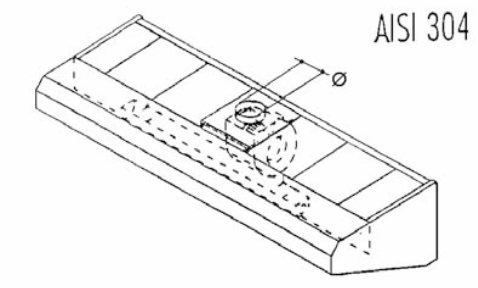
	N°	MOD.	EURO	N°	MOD.	EURO	N°	MOD.	EURO
CS12095L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**205**
CS14095L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**205**
CS16095L	1	AS-77	**673**	1	RV-600	**276**	1	KI-18	**205**
CS18095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-18	**205**
CS20095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS22095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS24095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS26095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS28095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS30095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS32095L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**

N.B. : CAPPE CON FILTRI A RETE O CON MISURE SPECIALI, SU RICHIESTA
EXHAUST HOOD WITH NET FILTERS OR SPECIAL DIMENSIONS, ON REQUEST
HOTTE AVEC FILTRES EN FILET OU AVEC DIMENSIONS SPECIALES, SUR DEMANDE
DUNSTABZUGSHAUBE MIT NETZFILTER ODER SONDERABMESSUNGEN, AUF WUNSCH

cappa 1100 a parete

wall-mounted 1100 hood

hotte d'extraction 1100 mural



Mod. CS con filtri a labirinto
Mod. CS with labyrinth filter
Mod. CS avec filtre a labyrinthe
Mod.CS mit Labyrint Filter

MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI L X P X H DIMENSION W x D x H DIMENSIONS L x P x H ABMESSUNGEN L x T x H	FORO HOLE TROU ÖFFNUNG	FILTRI A LABIRINTO LAB. FILTER FILTRES LAB. LAB. FILTER	PREZZO CAPPA AISI 304 AISI 304 - HOOD PRICE PRIX HOTTE D'EXTRAC. AISI 304 PREIS - HAUBE AISI 304
		cm.	cm.	N°	EURO
CS12115L	M9F6030600L	120 x 110 x 55	Ø25	2	**1.231**
CS14115L	M9F6030610L	140 x 110 x 55	Ø30	2	**1.341**
CS16115L	M9F6030620L	160 x 110 x 55	Ø30	3	**1.489**
CS18115L	M9F6030630L	180 x 110 x 55	Ø30	3	**1.597**
CS20115L	M9F6030640L	200 x 110 x 55	Ø30	4	**1.746**
CS22115L	M9F6030650L	220 x 110 x 55	Ø30	4	**1.859**
CS24115L	M9F6030660L	240 x 110 x 55	Ø30	4	**1.968**
CS26115L	M9F6030670L	260 x 110 x 55	Ø30	5	**2.115**
CS28115L	M9F6030680L	280 x 110 x 55	Ø30	5	**2.224**
CS30115L	M9F6030690L	300 x 110 x 55	-	6	**2.962**
CS32115L	M9F6030700L	320 x 110 x 55	-	6	**2.487**

TABELLA PER LA SCELTA DEGLI ACCESSORI
ACCESSORIES LIST
TABLEAU PERMETTANT DE CHOISIR LES ACCESSOIRES
TABELLE FÜR DIE AUSWAHL DER ZUBEHÖRE

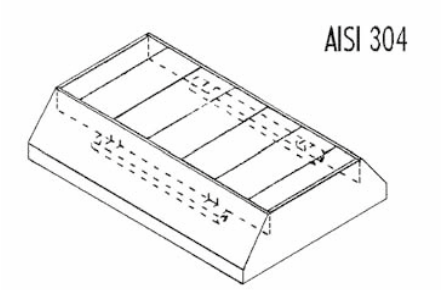
MODELLO CAPPA HOOD MODEL MODÈLE HOTTE MODELL HAUBE	PREZZO ASPIRATORE AIR EXHALISTER PRICE PRIX ASPIRATEUR PREIS MOTOR			PREZZO REGOLATORE VEL. SPEED CONTROL PRICE PRIX RÉGULATEUR PREIS GESCHWINDIGKEITSREGLER			PREZZO UNITARIO ILLUMINAZIONE LIGHTING UNIT PRICE PRIX UNITÉCLAIRAGE BELEUCHTUNG EINZELN. PREIS		
	N°	MOD.	EURO	N°	MOD.	EURO	N°	MOD.	EURO
CS12115L	1	AS-77	**569**	1	RV-600	**276**	1	KI-18	**205**
CS14115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-18	**205**
CS16115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-18	**205**
CS18115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-18	**205**
CS20115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS22115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS24115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-36	**269**
CS26115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS28115L	1	AS-99	**814**	1	RV-900	**337**	1	KI-58	**315**
CS30115L	1	CA-01	**3.077**	1	RV-244*	**795**	1	KI-58	**315**
CS32115L	1	CA-01	**3.077**	1	RV-244*	**795**	1	KI-58	**315**

N.B. : CAPPE CON FILTRI A RETE O CON MISURE SPECIALI, SU RICHIESTA
EXHAUST HOOD WITH NET FILTERS OR SPECIAL DIMENSIONS, ON REQUEST
HOTTE AVEC FILTRES EN FILET OU AVEC DIMENSIONS SPECIALES, SUR DEMANDE
DUNSTABZUGSHAUBE MIT NETZFILTER ODER SONDERABMESSUNGEN, AUF WUNSCH

cappa 1200 centrale

central 1200 hood

hotte d'extraction 1200 central



Mod. CPC con filtri a labirinto
Mod. Cpc with labyrinth filter
Mod. Cpc avec filtre a labyrinthe
Mod. Cpc mit Labyrint Filter

MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI L X P X H DIMENSION W x D x H DIMENSIONS L x P x H ABMESSUNGEN L x T x H	FORO HOLE TROU ÖFFNUNG	FILTRI A LABIRINTO LAB. FILTER FILTRES LAB. LAB. FILTER	PREZZO CAPPA AISI 304 AISI 304 - HOOD PRICE PRIX HOTTE D'EXTRAC. AISI 304 PREIS - HAUBE AISI 304
		cm.	cm.	N°	EURO
CPC12125L	M9F6160300L	120 x 120 x 55	Ø30	4	**1.650**
CPC14125L	M9F6160310L	140 x 120 x 55	Ø30	4	**1.778**
CPC16125L	M9F6160320L	160 x 120 x 55	Ø30	6	**1.984**
CPC18125L	M9F6160330L	180 x 120 x 55	Ø30	6	**2.111**
CPC20125L	M9F6160340L	200 x 120 x 55	Ø30	8	**2.321**
CPC22125L	M9F6160350L	220 x 120 x 55	Ø30	8	**2.459**
CPC24125L	M9F6160360L	240 x 120 x 55	Ø30	8	**2.589**
CPC26125L	M9F6160370L	260 x 120 x 55	-	10	**2.797**
CPC28125L	M9F6160380L	280 x 120 x 55	-	10	**2.922**
CPC30125L	M9F6160390L	300 x 120 x 55	-	10	**3.063**

TABELLA PER LA SCELTA DEGLI ACCESSORI
ACCESSORIES LIST
TABLEAU PERMETTANT DE CHOISIR LES ACCESSOIRES
TABELLE FÜR DIE AUSWAHL DER ZUBEHÖRE

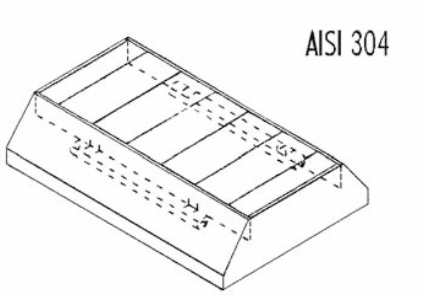
MODELLO CAPPA HOOD MODEL MODÈLE HOTTE MODELL HAUBE	PREZZO ASPIRATORE AIR EXHALISTER PRICE PRIX ASPIRATEUR PREIS MOTOR			PREZZO REGOLATORE VEL. SPEED CONTROL PRICE PRIX RÉGULATEUR PREIS GESCHWINDIGKEITSREGLER			PREZZO UNITARIO ILLUMINAZIONE LIGHTING UNIT PRICE PRIX UNITÉCLAIRAGE BELEUCHTUNG EINZELN. PREIS		
	N°	MOD.	EURO	N°	MOD.	EURO	N°	MOD.	EURO
CPC12125L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC14125L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC16125L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC18125L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC20125L	1	AS-99	**814**	1	RV-900	**337**	2	KI-36	**269**
CPC22125L	1	AS-99	**814**		RV-900	**337**	2	KI-36	**269**
CPC24125L	1	AS-99	**814**	1	RV-900	**337**	2	KI-36	**269**
CPC26125L	1	CA-01	**3.077**	1	RV-244*	**795**	2	KI-58	**315**
CPC28125L	1	CA-01	**3.077**	1	RV-244*	**795**	2	KI-58	**315**
CPC30125L	1	CA-01	**3.077**	1	RV-244*	**795**	2	KI-58	**315**

N.B. : CAPPE CON FILTRI A RETE O CON MISURE SPECIALI, SU RICHIESTA
EXHAUST HOOD WITH NET FILTERS OR SPECIAL DIMENSIONS, ON REQUEST
HOTTE AVEC FILTRES EN FILET OU AVEC DIMENSIONS SPECIALES, SUR DEMANDE
DUNSTABZUGSHAUBE MIT NETZFILTER ODER SONDERABMESSUNGEN, AUF WUNSCH

cappa 1500 centrale

central 1500 hood

hotte d'extraction 1500 central



Mod. CPC con filtri a labirinto
Mod. Cpc with labyrinth filter
Mod. Cpc avec filtre a labyrinthe
Mod. Cpc mit Labyrint Filter

MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI L X P X H DIMENSION W x D x H DIMENSIONS L x P x H ABMESSUNGEN L x T x H	FORO HOLE TROU ÖFFNUNG	FILTRI A LABIRINTO LAB. FILTER FILTRES LAB. LAB. FILTER	PREZZO CAPPA AISI 304 AISI 304 - HOOD PRICE PRIX HOTTE D'EXTRAC. AISI 304 PREIS - HAUBE AISI 304
		cm.	cm.	N°	EURO
CPC14155L	M9F6170300L	140 x 150 x 55	Ø30	4	**1.846**
CPC16155L	M9F6170310L	160 x 150 x 55	Ø30	6	**2.063**
CPC18155L	M9F6170320L	180 x 150 x 55	Ø30	6	**2.203**
CPC20155L	M9F6170330L	200 x 150 x 55	Ø30	8	**2.422**
CPC22155L	M9F6170340L	220 x 150 x 55	-	8	**2.570**
CPC24155L	M9F6170350L	240 x 150 x 55	-	8	**2.707**
CPC26155L	M9F6170360L	260 x 150 x 55	-	10	**2.924**
CPC28155L	M9F6170370L	280 x 150 x 55	-	10	**3.060**
CPC30155L	M9F6170380L	300 x 150 x 55	-	10	**3.210**

TABELLA PER LA SCELTA DEGLI ACCESSORI
ACCESSORIES LIST
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TABELLE FÜR DIE AUSWAHL DER ZUBEHÖRE

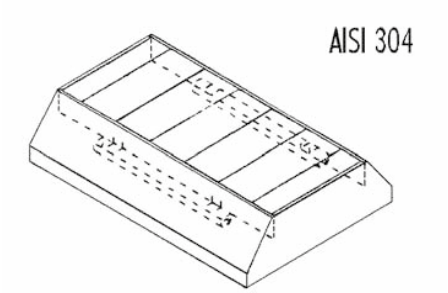
MODELLO CAPPA HOOD MODEL MODÈLE HOTTE MODELL HAUBE	PREZZO ASPIRATORE AIR EXHALISTER PRICE PRIX ASPIRATEUR PREIS MOTOR			PREZZO REGOLATORE VEL. SPEED CONTROL PRICE PRIX RÉGULATEUR PREIS GESCHWINDIGKEITSREGLER			PREZZO UNITARIO ILLUMINAZIONE LIGHTING UNIT PRICE PRIX UNITÉCLAIRAGE BELEUCHTUNG EINZELN. PREIS		
	N°	MOD.	EURO	N°	MOD.	EURO	N°	MOD.	EURO
CPC14155L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC16155L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC18155L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC20155L	1	AS-99	**814**	1	RV-900	**337**	2	KI-36	**269**
CPC22155L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-36	**269**
CPC24155L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-36	**269**
CPC26155L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-58	**315**
CPC28155L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-58	**315**
CPC30155L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-58	**315**

N.B. : CAPPE CON FILTRI A RETE O CON MISURE SPECIALI, SU RICHIESTA
EXHAUST HOOD WITH NET FILTERS OR SPECIAL DIMENSIONS, ON REQUEST
HOTTE AVEC FILTRES EN FILET OU AVEC DIMENSIONS SPECIALES, SUR DEMANDE
DUNSTABZUGSHAUBE MIT NETZFILTER ODER SONDERABMESSUNGEN, AUF WUNSCH

cappa 1800 centrale

central 1800 hood

hotte d'extraction 1800 central



Mod. CPC con filtri a labirinto
Mod. Cpc with labyrinth filter
Mod. Cpc avec filtre a labyrinthe
Mod. Cpc mit Labyrint Filter

MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI L X P X H DIMENSION W x D x H DIMENSIONS L x P x H ABMESSUNGEN L x T x H	FORO HOLE TROU ÖFFNUNG	FILTRI A LABIRINTO LAB. FILTER FILTRES LAB. LAB. FILTER	PREZZO CAPPA AISI 304 AISI 304 - HOOD PRICE PRIX HOTTE D'EXTRAC. AISI 304 PREIS - HAUBE AISI 304
		cm.	cm.	N°	EURO
CPC16185L	M9F6180300L	160 x 180 x 55	Ø30	6	**2.218**
CPC18185L	M9F6180310L	180 x 180 x 55	-	6	**2.354**
CPC20185L	M9F6180320L	200 x 180 x 55	-	8	**2.571**
CPC22185L	M9F6180330L	220 x 180 x 55	-	8	**2.722**
CPC24185L	M9F6180340L	240 x 180 x 55	-	8	**2.856**
CPC26185L	M9F6180350L	260 x 180 x 55	-	10	**3.076**
CPC28185L	M9F6180360L	280 x 180 x 55	-	10	**3.211**
CPC30185L	M9F6180370L	300 x 180 x 55	-	10	**3.362**

TABELLA PER LA SCELTA DEGLI ACCESSORI
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TABELLE FÜR DIE AUSWAHL DER ZUBEHÖRE

MODELLO CAPPA HOOD MODEL MODÈLE HOTTE MODELL HAUBE	PREZZO ASPIRATORE AIR EXHALISTER PRICE PRIX ASPIRATEUR PREIS MOTOR			PREZZO REGOLATORE VEL. SPEED CONTROL PRICE PRIX RÉGULATEUR PREIS GESCHWINDIGKEITSREGLER			PREZZO UNITARIO ILLUMINAZIONE LIGHTING UNIT PRICE PRIX UNITÉCLAIRAGE BELEUCHTUNG EINZELN. PREIS		
	N°	MOD.	EURO	N°	MOD.	EURO	N°	MOD.	EURO
CPC16185L	1	AS-99	**814**	1	RV-900	**337**	2	KI-18	**205**
CPC18185L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-18	**205**
CPC20185L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-36	**269**
CPC22185L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-36	**269**
CPC24185L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-36	**269**
CPC26185L	1	CA-01	**3.079**	1	RV-244*	**795**	2	KI-58	**315**
CPC28185L	1	CA-02	**3.079**	1	RV-244*	**795**	2	KI-58	**315**
CPC30185L	1	CA-02	**3.079**	1	RV-244*	**795**	2	KI-58	**315**

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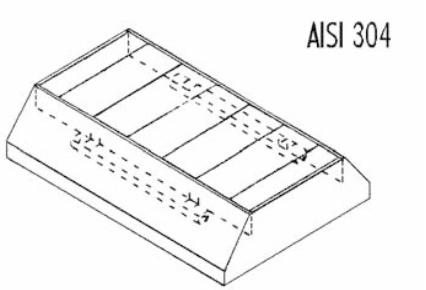
EXHAUST HOOD WITH NET FILTERS OR SPECIAL DIMENSIONS, ON REQUEST
HOTTE AVEC FILTRES EN FILET OU AVEC DIMENSIONS SPECIALES, SUR DEMANDE
DUNSTABZUGSHAUBE MIT NETZFILTER ODER SONDERABMESSUNGEN, AUF WUNSCH

cappa 2100 centrale

central 2100 hood

hotte d'extraction 2100 central

Mod. CPC con filtri a labirinto
Mod. Cpc with labyrinth filter
Mod. Cpc avec filtre a labyrinthe
Mod. Cpc mit Labyrint Filter



MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI L X P X H DIMENSION W x D x H DIMENSIONS L x P x H ABMESSUNGEN L x T x H	FORO HOLE TROU ÖFFNUNG	FILTRI A LABIRINTO LAB. FILTER FILTRES LAB. LAB. FILTER	PREZZO CAPPA AISI 304 AISI 304 - HOOD PRICE PRIX HOTTE D'EXTRAC. AISI 304 PREIS - HAUBE AISI 304
		cm.	cm.	N°	EURO
CPC18215L	M9F6190300L	180 x 210 x 55	-	6	**2.505**
CPC20215L	M9F6190310L	200 x 210 x 55	-	8	**2.722**
CPC22215L	M9F6190320L	220 x 210 x 55	-	8	**2.872**
CPC24215L	M9F6190330L	240 x 210 x 55	-	8	**3.008**
CPC26215L	M9F6190340L	260 x 210 x 55	-	10	**3.223**
CPC28215L	M9F6190350L	280 x 210 x 55	-	10	**3.362**
CPC30215L	M9F6190360L	300 x 210 x 55	-	10	**3.513**

TABELLA PER LA SCELTA DEGLI ACCESSORI
ACCESSORIES LIST
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TABELLE FÜR DIE AUSWAHL DER ZUBEHÖRE

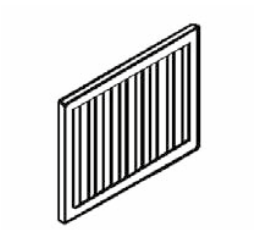
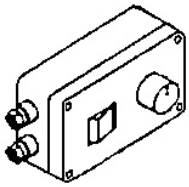
MODELLO CAPPA HOOD MODEL MODÈLE HOTTE MODELL HAUBE	PREZZO ASPIRATORE AIR EXHALISTER PRICE PRIX ASPIRATEUR PREIS MOTOR			PREZZO REGOLATORE VEL. SPEED CONTROL PRICE PRIX RÉGULATEUR PREIS GESCHWINDIGKEITSREGLER			PREZZO UNITARIO ILLUMINAZIONE LIGHTING UNIT PRICE PRIX UNITÉCLAIRAGE BELEUCHTUNG EINZELN. PREIS		
	N°	MOD.	EURO	N°	MOD.	EURO	N°	MOD.	EURO
CPC18215L	1	CA-01	**3.078**	1	RV-244*	**337**	2	KI-18	**205**
CPC20215L	1	CA-01	**3.078**	1	RV-244*	**795**	2	KI-36	**269**
CPC22215L	1	CA-01	**3.078**	1	RV-244*	**795**	2	KI-36	**269**
CPC24215L	1	CA-02	**3.078**	1	RV-244*	**795**	2	KI-36	**269**
CPC26215L	1	CA-02	**3.078**	1	RV-244*	**795**	2	KI-58	**269**
CPC28215L	1	CA-03	**3.397**	1	RV-244*	**795**	2	KI-58	**315**
CPC30215L	1	CA-03	**3.397**	1	RV-244*	**795**	2	KI-58	**315**

N.B. : CAPPE CON FILTRI A RETE O CON MISURE SPECIALI, SU RICHIESTA
EXHAUST HOOD WITH NET FILTERS OR SPECIAL DIMENSIONS, ON REQUEST
HOTTE AVEC FILTRES EN FILET OU AVEC DIMENSIONS SPECIALES, SUR DEMANDE
DUNSTABZUGSHAUBE MIT NETZFILTER ODER SONDERABMESSUNGEN, AUF WUNSCH

cappa 2100 centrale

central 2100 hood

hotte d'extraction 2100 central

	DESCRIZIONE DESCRIPTION DESCRIPTION BESCHREIBUNG	MODELLO MODEL MODÈLE MODELL	CODICE CODE CODE CODE	DIMENSIONI DIMENSIONS DIMENSIONS ABMESSUNGEN	PREZZO PRICE PRIX PREIS
				Cm.	EURO
	FILTRO A LABIRINTO AISI AISI LABYRINTH FILTER FILTRE A LABYRINTHE AISI LABYRINTHFILTER	FL	M9F62901100	50 x 40 H	**95**
	REGOLATORI DI VELOCITA' SPEED CONTROL REGULATEURS DE VITESSE GESCHWINDIGKEITSTREGLER	RV-600	M9F63000100	13 x 7.5 x 7	**276**
		RV-900	M9F63000200	15.5 x 7.5 x 7	**337**
		RV-244	M9F63000800	20 x 20 x 25	**811**
		RV-2200	M9F63000700	10 x 10 x 12	**110**
	ILLUMINAZIONE LIGHTING ECLAIRAGE BELEUCHTUNG	KI-18	M9F63201800	L=70	**205**
		KI-36	M9F63203600	L=130	**269**
		KI-58	M9F63205800	L=160	**315**

motoventilatori cassonati 2 velocità

boxed motor-driven hoods with 2 speeds fan
ventilateurs a l'interieur d'un casson 2 vitesse

Costruzione:

Struttura in tubolare di alluminio
Doppia pannellatura isolata con poliuretano, asportabile lato trasmissione.
Ventilatore centrifugo a doppia aspirazione.
Motore elettrico trifase 400/3/50, IP 55 - 2 velocità, montato su slitta tendicinghia
Trasmissione con pulegge e cinghie, montaggio elastico anti vibrazioni.

Manufacture:

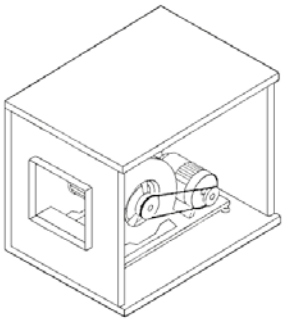
Tubolar aluminium structure.
Polyurethane insulated double panelling and removable in the pulleys area.
Three – phase circuit 400/3/50 electric motors, IP55 2 speed, double inlet centrifugal fan.
Assembled to belt – stretcher side. Transmission with pulleys and belts supported by an anti – vibration and flexible assembling.

Construction:

Structure tubulaire en aluminium
Double paroi en tole plastifiée isolée avec polyuréthane enlevables cote' transmission.
Ventilateur centrifuge double ouie
Moteur électrique triphasé 400/3/50
IP55 2 vitesses, fixé sur chariot tendeur de courroie
Transmission avec poulie et courroies avec montage élastique anti vibrations.

Bauweise:

Struktur aus Aluminiumprofilen.
Doppelwandige Paneele.
Entfernbares Paneel auf der Seite des Antriebs
Doppelseitig ansaugender Radialventilator.
Drehstrommotor: 400/3/50
IP 55, 2 Geschwindigkeiten, Spannrolle für Treibriemen
Antrieb durch Riemen und Scheiben, dynamisch isoliert mittels elastischer Aufhängung

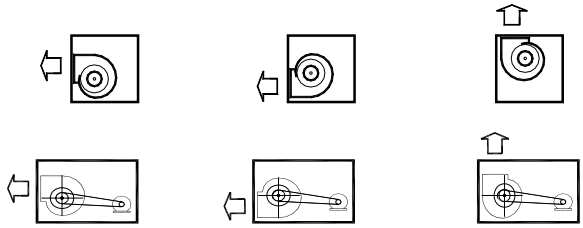


							POS. 1	POS. 2	POS. 3
MODELLO *MODEL MODÈLE MODELL*	**CODICE** *CODE CODE CODE*	**ASSORBIMENTO** *INPUT ABSORPTION AUFNAHMELEISTUNG*	**ASPIRAZIONE** *EXTRACTION RATE ASPIRATION ANSAUGUNG*	**POTENZA VENT.** *FAN POWER PUISSANCE VENT. LEISTUNG VENT.*	**PRESS. STATICA** *STAT. PRESS PERTES HST STAT. DRUCK*	**DIMENSIONI** *DIMENSIONS DIMENSIONS ABMESSUNGEN*	**PREZZO** *PRICE PRIX PREIS*	**PREZZO** *PRICE PRIX PREIS*	**PREZZO** *PRICE PRIX PREIS*
		A	m³ /H MAX	W	Pa.	Cm.	EURO	EURO	EURO
CA-01	M9F62000700	2,7/1,2	4100/3100	1100/3700	300	75x100x75	**3.190**	**3.326**	**3.447**
CA-02	M9F62000800	5,2/2,1	7500/4800	2200/750	300	75x100x75	**3.333**	**3.470**	**3.591**
CA-03	M9F62000900	6,6/2,8	10000/8000	3000/900	300	85x120x85	**4.221**	**4.358**	**4.479**

*** ORIENTAMENTO**
ORIENTATION - ORIENTATION - ORIENTIERUNG

vista laterale
side view
vue de côté
Seitenansicht

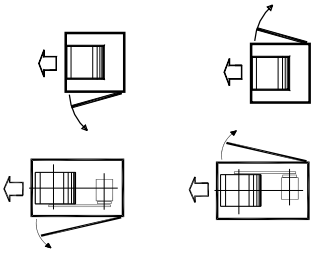
STANDARD
POS. 1 **POS. 2** **POS. 3**



*** POSIZIONE ISPEZIONE**
INSPECTION POSITION
POSITION D'INSPECTION - PRÜF POSITION

vista in pianta
plan view
vue en plan
Draufsicht

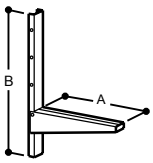
STANDARD
POS. ID **POS. IS**



*** IN FASE D'ORDINE SPECIFICARE ORIENTAMENTO E POSIZIONE ISPEZIONE.**
*** *AT THE ORDER CONFERMATION, PLEASE SPECIFY THE ORIENTATION AND INSPECTION POSITION.***
*** *À LA COMMANDE, PRÉCISER ORIENTATION ET POSITION D'INSPECTION.***
*** *BEI DER BESTELLUNG SIND DIE ORIENTIERUNG UND DIE LAGE DER OEFFNUNG ZU BESTIMMEN.***

STAFFE A MURO

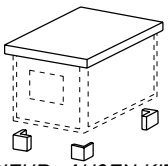
WALL BRACKETS - BRIDES A MUR - WANDKONSOLEN



MODELLO *MODEL MODÈLE MODELL*	**CODICE** *CODE CODE CODE*	**UTILIZZO** *USE UTILISATION VERWENDUNG*	**DIMENSIONI** *DIMENSIONS DIMENSIONS ABMESSUNGEN*		**PREZZO** *PRICE PRIX PREIS*
			A	B	EURO
STM80	M9F62300100	**CA-01 / CA-02**	80	55	**191**
STM90	M9F62300200	**CA-03**	90	110	**210**

KIT PER ESTERNO

OUTDOOR KIT - KIT POUR L'EXTERIEUR - AUßEN-KIT



MODELLO *MODEL MODÈLE MODELL*	**CODICE** *CODE CODE CODE*	**UTILIZZO** *USE UTILISATION VERWENDUNG*	**PREZZO** *PRICE PRIX PREIS*
			EURO
KIT E2	M9F62400100	**CA-01 / CA-02**	**246**
KIT E3	M9F62400200	**CA-03**	**272**

motoventilatori
motor driven fans
ventilateurs

Elettroventilatore

Motoventilatore centrifugo doppia aspirazione con motore direttamente accoppiato alla girante, del tipo a rotore esterno.
Funzionamento 230/1/50
Completo di scatola derivazione, protezione contro sovra-assorbimento, flangia di attacco e reti di protezione.

Direct drive fan

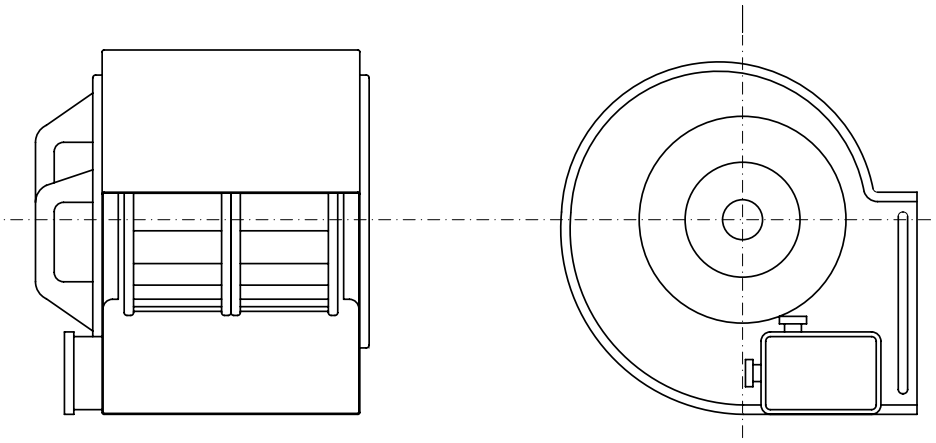
Double inlet fan
With external rotor
Motor directly bolted in the centre of the wheel
Voltage 230/1/50
Included connection box,over absorption protection,
Flanges and guards

Ventilateur direct accouple'

Ventilateur double ouie en accouplement direct,avec moteur à rotor exterieur fixe' sur une ouie d'aspiration.
Fonctionemment: 230/1/50
Complet de boite a bornes, grillages et brides

Lüfter

Doppelseitig ansaugender Radialventilator
Motor direkt an das Laufrad gekopplet; externer Rotor.
Spannung: 230/1/50
Ausgestattet mit Abzweigkasten, Überstromaufnahmeschutz, Montageflansch, Schutzgitter.



MODELLO *MODEL MODÈLE MODELL*	**CODICE** *CODE CODE CODE*	**ASSORBIMENTO** *INPUT ABSORPTION AUFNAHMELEISTUNG*	**ASPIRAZIONE** *EXTRACTION RATE ASPIRATION ANSAUGUNG*	**POTENZA VENT.** *FAN POWER PUISSANCE VENT. LEISTUNG VENT.*	**PRESS. STATICA** *STAT. PRESS PERTES HST STAT. DRUCK*	**PREZZO** *PRICE PRIX PREIS*
		A	m^3/H MAX	W	Pa.	EURO
AS-77	M9F62000200	1,3	1355	290	155	**672**
AS-99	M9F62000600	4,8	2980	985	245	**814**

cappe a parete
wall-mounted hoods
hotte d'extraction mural

CAPPE A PARETE, CON FILTRI A LABIRINTO.
• Sono costruite interamente in acciaio inox AISI 304 satinatura scotch brite, e sono concepite per essere fissate a parete tramite due agganci fissati al muro. Sulla parte inferiore vengono posizionati i filtri a labirinto, la cui caratteristica è di assicurare una filtrazione costante e sicura (senza intasamenti o pericolo di incendi), complete di canalina di scolo di raccolta grassi, e rubinetto di scarico.
Le dimensioni dei fori di espulsione dell'aria, sono dimensionate in modo tale da ridurre al minimo le perdite di carico.

* Illuminazione
Regolatore velocità
Motore forniti a parte.

WALL-MOUNTED HOODS, WITH LABYRINTH FILTERS.
• *Made entirely of stainless steel AISI 304 satin finish scotch brite designed to be wall mounted attached to the wall with two hooks.*
In the lower part, the labyrinth filters are placed. They feature safe, constant filtering (with no clogging or fire hazard).
Complete with groove for fat collection and drainage, equipped with drain valve.
The dimensions of the air expulsion holes are such that pressure drops are reduced to a minimum.

** Lighting*
Speed governors
Motor provided separately.

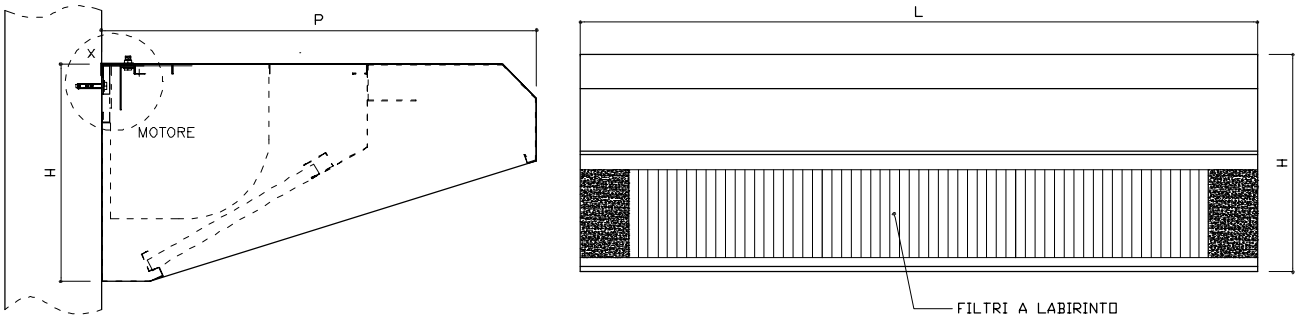
HOTTES MURALES AVEC FILTRES A INERTIE.
• *Réalisées entièrement en acier inox AISI 304 satin scotch brite et conçues pour être fixées au mur grâce à deux fixations murales. Les hottes disposent de filtres à inertie placés dans la partie inférieure, dont la caractéristique est d'assurer une filtration sûre et constante (sans colmatage ni danger d'incendie). Elles sont également équipées de canal de récupération des graisses et de robinet d'évacuation.*
Les dimensions des trous d'expulsion de l'air sont telles à réduire au minimum les pertes de charge.

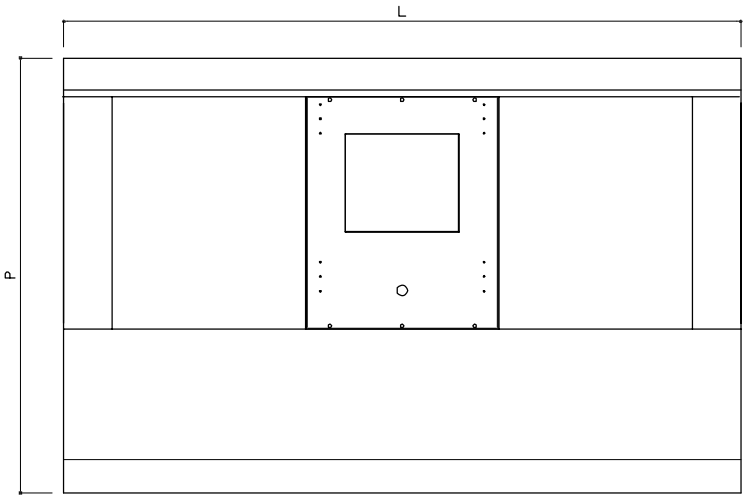
** Éclairage*
Regulateurs de vitesse
Moteur fourni à part.

WANDABZUGSHAUBEN MIT LABYRINTHFILTERN.
• *Ganz aus Edelstahl AISI 304 hergestellt, Scotchbrite-Satinierung, mit zwei Aufhängungen für die Wandbefestigung.*
Im unteren Teil befinden sich Labyrinthfilter, deren Aufgabe es ist, eine ständige und sichere Filterung zu gewährleisten (ohne Verstopfungen oder Brandgefahr).
Einschließlich Fettauffangrinne und Ablaufhahn.
Die Größe der Öffnungen für den Luftausstoß ist so bemeßen, das Druckverluste auf ein Mindestmaß eingeschränkt werden.

** Beleuchtung*
Geschwindigkeitstregler
Drehstrommotor liegt separat bei.

VISTA IN PIANTA
PLAN VIEW - VUE EN PLAN - DRAUFSICHT





L = LARGHEZZA
WIDTH - LARGEUR - BREITE

P = PROFONDITA'
DEPTH - PROFONDEUR - TIEFE

H = ALTEZZA
HEIGHT - HAUTEUR - HÖHE

cappe centrali
central hoods
hotte d'extraction central

CAPPE CENTRALI, CON FILTRI A LABIRINTO.
• Costruite interamente in acciaio inox AISI 304 satinatura scotch brite, sono concepite per essere fissate centralmente alla cucina tramite golfari collegati a cavi d'acciaio fissati al soffitto.
Sulla parte inferiore vengono posizionati i filtri a labirinto, la cui caratteristica è di assicurare una filtrazione costante e sicura (senza intasamenti o pericolo di incendi), complete di canalina di scolo di raccolta grassi, e rubinetto di scarico.
Le dimensioni dei fori di espulsione dell'aria, sono dimensionate in modo tale da ridurre al minimo le perdite di carico.

CENTRAL HOODS, WITH LABYRINTH FILTERS.
• *Made entirely of stainless steel AISI 304 satin finish scotch brite, designed to be placed in the middle of the kitchen by eyehooks, and steel cables for attachment to the ceiling.*
In the lower part, the labyrinth filters are placed. They feature safe, constant filtering (with no clogging or fire hazard).
Complete with groove for fat collection and drainage, equipped with drain valve.
The dimensions of the air expulsion holes are such that pressure drops are reduced to a minimum.

HOTTES D'EXTRACTION CENTRAL AVEC FILTRES A INERTIE.
• *Réalisées entièrement en acier inox AISI 304 satinage scotch brite et conçues pour être fixées au centre de la cuisine à l'aide de chevilles à piton, raccordées à des câbles d'acier, sont fixées au plafond. Les hottes disposent de filtres à inertie placés dans la partie inférieure, dont la caractéristique est d'assurer une filtration sûre et constante (sans colmatage ni danger d'incendie). Elles sont également équipées de canal de récupération des graisses et de robinet d'évacuation. Les dimensions des trous d'expulsion de l'air sont telles à réduire au minimum les pertes de charge.*

DECKEN DUNSTABZUGSHAUBE MIT LABYRINTHFILTERN.
• *Ganz aus Edelstahl AISI 304 hergestellt und mit Scotchbrite-Satinierung sind sie zur freien Aufhängung in der Küchenmitte mit Ösen durch die Stahlseile gezogen sind, die an der Decke befestigt werden, bestimmt.*
Im unteren Teil befinden sich Labyrinthfilter, deren Aufgabe es ist, eine ständige und sichere Filterung zu gewährleisten (ohne Verstopfungen oder Brandgefahr).
Einschließlich Fettauffangrinne und Ablaufhahn.
Die Größe der Öffnungen für den Luftausstoß ist so bemeßen, das Druckverluste auf ein Mindestmaß eingeschränkt werden.

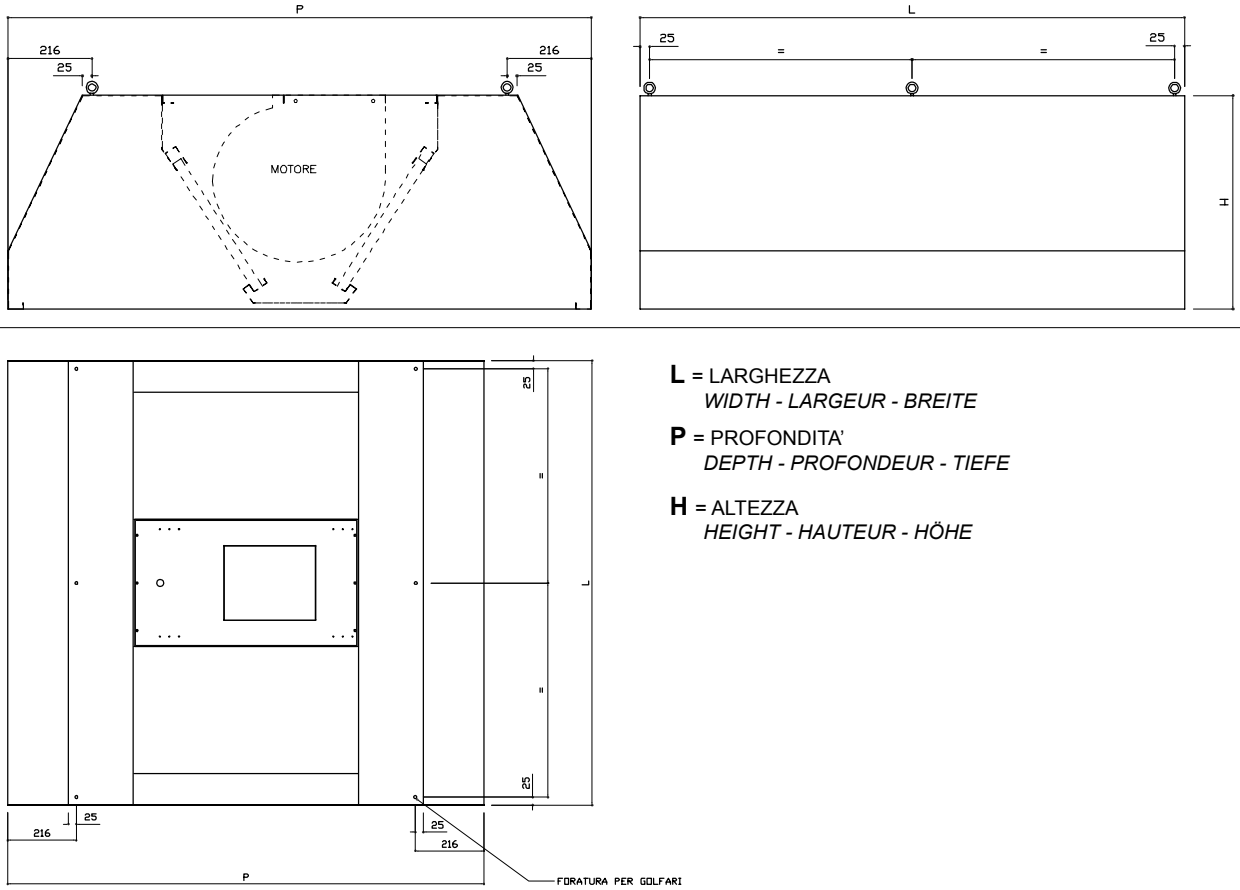
* Illuminazione
Regolatore velocità
Motore forniti a parte.

** Lighting*
Speed governors
Motor provided separately.

** Éclairage*
Regulateurs de vitesse
Moteur fourni à part.

** Beleuchtung*
Geschwindigkeitstregler
Drehstrommotor liegt separat bei.

VISTA IN PIANTA
PLAN VIEW - VUE EN PLAN - DRAUFSICHT



L = LARGHEZZA
WIDTH - LARGEUR - BREITE

P = PROFONDITA'
DEPTH - PROFONDEUR - TIEFE

H = ALTEZZA
HEIGHT - HAUTEUR - HÖHE

notes

notes

notes

notes

notes

condizioni generali

I prezzi indicati nel presente listino sono in Euro e non comprendono trasporto, installazione, collaudo ed IVA.
Il presente listino può essere modificato senza alcun preavviso da Modular Professional s.r.l..

CONDIZIONI GENERALI DI VENDITA

1. Modular Professional s.r.l. sottopone tutte le sue offerte, ordini, contratti e accordi in genere intercorrenti con i suoi clienti e i terzi alle presenti condizioni generali di contratto. Sono pertanto inapplicabili tutte le condizioni generali proprie dei clienti e di terzi. Le presenti condizioni generali di contratto s'intendono conosciute, alternativamente, con l'accesso del cliente nella sede di Modular Professional s.r.l. (dove sono affisse), con l'accesso degli agenti e tecnici di Modular Professional s.r.l. presso il cliente (essendo essi disponibili a fornirne copia), con il ricevimento delle stesse per posta, telefax, e-mail, o con la loro pubblicazione sul sito internet di Modular Professional s.r.l. Le presenti condizioni generali di contratto s'intendono accettate da parte del compratore al momento della conclusione del contratto. L'accettazione delle condizioni generali di contratto potrà essere dunque espressa o tacita a seconda che il contratto sia stato concluso nell'una o nell'altra forma. In ogni caso si intendono tacitamente accettate le condizioni generali di contratto quando il compratore non abbia disdetto o modificato la conferma d'ordine trascorsi cinque giorni dal ricevimento della stessa, quando il compratore abbia inviato un ordine scritto ovvero, in mancanza di tale ordine, quando Modular Professional s.r.l. abbia dato inizio alla lavorazione della merce oggetto della fornitura. Eventuali condizioni generali del compratore non troveranno applicazione, neppure parziale, se non accettate per iscritto espressamente dalla Modular Professional s.r.l.
2. Saranno accettati solo ordini scritti e completi. Gli ordini ricevuti si intendono fermi fino alla conferma e comunque non oltre 30 (trenta) giorni dal loro ricevimento da parte del Venditore. Gli ordini si intendono accettati e quindi vincolanti per il Venditore con la conferma emessa da quest'ultimo. Qualora la conferma contenga modifiche rispetto all'ordine, le modifiche si considerano tacitamente accettate dall'Acquirente trascorsi 3 (tre) giorni dal ricevimento della conferma, a meno che l'Acquirente entro questo termine manifesti il proprio dissenso.
3. I fatti che impediscano o ritardino la consegna della merce come, a titolo esemplificativo ma non esaustivo, ritardati rifornimenti di materie prime, divieti di importazione,scioperi (anche aziendali) ed altri fatti che impediscano o ritardino la lavorazione, sono convenzionalmente considerati cause di forza maggiore e Modular Professional s.r.l. non potrà essere ritenuta responsabile del ritardo della consegna, ed i termini di consegna s'intenderanno prolungati per un periodo pari all' evento/i che ha/nno cagionato il/i ritardo/i. Costituiscono inoltre casi di forza maggiore o casi comunque non imputabili a Modular Professional S.r.l.: sospensione o limitazione di fornitura di energia, incendi, inondazioni, cicloni, epidemie, mancanza deficienza totale o parziale di materie prime (anche per riduzione delle importazioni dall'estero disposta dalle Autorità Italiane o del Paese d'origine), mancanza e/o deficienza totale o parziale di manodopera, scioperi parziali o generali, serrate, guasti o lavori agli impianti anche per manutenzione / conservazione, fatti di guerra o rivoluzioni, requisizioni e ordini della Autorità, interruzione totale o parziale dei trasporti dei prodotti o delle materie prime che comportino blocco o riduzione della produzione e altri simili. Tale indicazione è comunque meramente esemplificativa e non esaustiva, dovendosi ricomprendere fra le cause di esonero dalla responsabilità della Modular Professional S.r.l. tutti i fatti esterni al suo controllo e alla sua volontà.
4. La resa è franco stabilimento Modular Professional in San Vendemiano (TV), Italia. Anche in caso di spedizione in franco destino con l'utilizzo di un vettore, la consegna e il conseguente passaggio della proprietà e del rischio s'intendono avvenuti con la consegna al vettore o spedizioniere, rimanendo sollevata Modular Professional S.r.l. da qualsiasi responsabilità con la semplice consegna della merce al vettore.
5. Dal ricevimento dell'avviso di merce pronta per la spedizione o per il collaudo, l'Acquirente dovrà ritirare la merce ordinata o, in caso di consegna a destino, dovrà richiederne la spedizione. Modular Professional S.r.l., in caso di mancato ritiro della merce entro il termine pattuito, avrà diritto di trasferire la merce oggetto della fornitura presso il deposito logistico al quale si appoggia, ovvero in altro luogo idoneo, dandone comunicazione all'acquirente. Qualora con la comunicazione suddetta, s'informasse che la merce è già stata consegnata ad un vettore, si trasferiranno a carico dell'acquirente dal giorno della comunicazione stessa il rischio del perimento totale o parziale e dell'eventuale danneggiamento della merce stessa, nonché tutti gli oneri del suo deposito presso il vettore indicato. Qualora il vettore, per mancanza di mezzi per il trasporto o per sospensione delle spedizioni o simili, non possa provvedere alla spedizione, il compratore potrà ritirare la merce con i suoi mezzi e a sue spese.
6. Trascorsi sette giorni dalla messa a disposizione della merce nelle forme sopra indicate, qualora la spedizione fosse non eseguibile per mancanza di mezzi di trasporto o per la non idoneità dei luoghi destinati a ricevere la merce (ad es. ritardi nell'esecuzione di opere preparatorie al ricevimento della merce ecc.), Modular Professional S.r.l. procederà alla fatturazione della merce stessa, con conseguente obbligo per l'acquirente di effettuarne il pagamento, nei termini indicati in fattura.
7. La gabbia o il cartone di imballo è incluso nel prezzo. In caso di imballo speciale verrà addebitato in fattura il costo relativo.
8. Il compratore nelle vendite franco destino o altro equivalente deve a sua cura e spese controllare il numero di pezzi prima della consegna al vettore o delegare a quest'ultimo tale controllo. Ove ciò non avvenga o il vettore non vi provveda, il compratore non potrà sollevare alcuna eccezione in ordine al peso e/o al numero di pezzi della merce risultante dalle fatture e/o dal documento di trasporto.
9. I danni provocati dal trasporto e movimentazione devono essere segnalati sulla bolla di consegna al momento dello scarico.
10. Fermo restando quanto previsto dall'art. 8, il compratore ha l'onere di controllare la merce appena pervenutagli. Qualora il compratore volesse denunciare un vizio, questo dovrà essere sollevato per iscritto e portato a conoscenza della venditrice entro 8 (otto) giorni dall'avvenuta consegna della merce. In tal caso Modular Professional S.r.l. potrà, a sua discrezione, sostituire la merce con altra idonea o ritirare la merce restituendo il pezzo ricevuto e rimborsando le eventuali spese di trasporto che fossero state sostenute dall'acquirente. L'adozione di tali rimedi esclude ogni altro diritto dell'acquirente nei confronti di Modular Professional s.r.l. ivi compreso il risarcimento del danno.Nei casi in cui il compratore abbia utilizzato la merce o l'abbia comunque modificata / alterata / installata o in qualsiasi modo lavorata senza preventivamente consentire alla Modular Professional S.r.l. i necessari controlli, si avrà decadenza dalla garanzia per vizi della fornitura, anche nel caso in cui lo stesso compratore abbia proposto tempestiva denuncia al venditore.
11. I pagamenti debbono essere effettuati a Modular Professional s.r.l. alla scadenza stabilita e per l'importo pattuito. L'eventuale pattuizione di pagamento a mezzo tratte e/o cambiali o contro consegna della merce o dei documenti non muta il luogo di pagamento che permane quello ove Modular Professional S.r.l. ha la propria sede legale. Eventuali proroghe, dilazioni di pagamento e/o accettazioni di titoli in pagamento concessi da Modular Professional S.r.l. al compratore, non daranno luogo a novazione delle obbligazioni originariamente assunte dal compratore medesimo.Nel caso di pagamenti effettuali oltre i termini concordati (riportati nella fattura o nella conferma d'ordine), Modular Professional S.r.l. è autorizzata a emettere fattura e R.B. per gli interessi di mora calcolati al tasso di cui al d.lgs. 9 ottobre 2002 nr. 231 e per le spese derivanti dall'insolvenza.
12. In ogni caso di inadempimento, ritardato pagamento e/o variazione di qualsivoglia natura nella composizione sociale dell'acquirente, Modular Professional s.r.l. si riserva la facoltà di sospendere e/o interrompere la fornitura.
13. La proprietà della merce passa all'Acquirente solo con il versamento dell'ultima rata di prezzo, intendendosi venduta con patto di riservato dominio fino al pagamento integrale del prezzo.
14. La garanzia è di 1 (uno) anno dalla data di fatturazione.
La garanzia non include i componenti elettrici, eventuali danno derivanti dal trasporto, da cattiva installazione e manutenzione, i danni derivanti da condizioni di utilizzo diverse da quelle indicate dalla casa costruttrice, i danni a terzi. La garanzia non comprende i costi relativi alla sostituzione dei pezzi difettosi. I pezzi sostituiti in garanzia saranno comunque fatturati. Al ricevimento dei pezzi di cui è stata effettuata la sostituzione, spediti porto franco ed accompagnati da documento su cui dovranno essere citati il numero di fattura e matricola dell'apparecchiatura a cui si riferiscono, si provvederà ad emettere nota di accredito.
15. Tutte le apparecchiature oggetto del presente listino sono conformi alle normative UE attualmente in vigore. Per qualsiasi informazione riguardante potenze o voltaggi diversi sa quelli standard, per esecuzioni speciali o preventivi di apparecchiature fuori serie, dovranno essere contattati i nostri uffici.
16. Tutti i contratti stipulati con Modular Professional S.r.l., s'intendono conclusi in Italia, presso la sede della Modular Professional S.r.l. e soggetti e disciplinati esclusivamente dalla legge Italiana, anche in deroga alle norme di diritto internazionale privato e/o alle Convenzioni Internazionali applicabili.
17. Per qualsiasi controversia nascente da o connessa al contratto di fornitura stipulato con Modular Professional s.r.l., con particolare riguardo, ma senza alcun intento limitativo, alla sua conclusione, interpretazione, esecuzione, validità, inadempimento, risoluzione e determinazione di danni sarà competente in via esclusiva il Tribunale di Treviso – sezione distaccata di Conegliano.

general conditions

All prices in this list are in euro and do not include transport, installation, commissioning or VAT.
Modular Professional s.r.l. reserves the right to modify its price list without notification.

GENERAL CONDITIONS OF SALE

1. Modular Professional s.r.l. subjects all offers, orders, contracts and agreements in general with its clients and third parties to the present general conditions of sale. Any general conditions applied by clients and third parties are thus void. The present general conditions of sale are agreed to be agreed by the client's access to the Modular Professional s.r.l. premises (where they are posted), by the access of Modular Professional s.r.l. agents and technicians to the client's premises (since they are available to provide copies thereof), with the reception thereof by post, fax or email, or by their publication on the Modular Professional s.r.l. website. The present general conditions of sale are agreed to have been accepted in full by the client on his stipulation of the contract. The acceptance of these general conditions of sale may thus be either tacit or express, depending on the form of the contract. In any case, the general conditions of sale are deemed to have been tacitly accepted by the purchaser if he has neither cancelled nor modified the confirmation of order within 5 days of its reception, if he has submitted a written order or, lacking such, if Modular Professional s.r.l. has started fabricating the contracted goods. Any general conditions of the client are entirely void, unless expressly accepted in writing by Modular Professional s.r.l.
2. Only written and complete orders will be accepted. Orders received will be considered firm until reception of the confirmation, and in any case for no more than 30 (thirty) days from their reception by the vendor. Orders are deemed to be accepted and hence binding on the vendor on his issue of the confirmation.Should the confirmation modifications to the original order, the modifications are deemed to be tacitly accepted by the purchaser after 3 (three) days after reception of the confirmation, unless the purchaser expresses his dissent therefrom within the said three days.
3. Events impeding or delaying delivery of the goods, including, but not limited to delays in raw materials deliveries, importation prohibitions,strikes (including inside the company) and other events preventing or delaying the fabrication process, are by convention considered to be causes of force majeure, and Modular Professional s.r.l. may not be held responsible for delays resulting therefrom, and the delivery dates shall be postponed by an amount equal to the duration of the event/s in question. The following also constitute causes of force majeure or causes not imputable to Modular Professional S.r.l.: suspension or limitation of power supplies, fire, flooding, cyclones, epidemic, total or partial lack of raw material supplies (including in consequence of import prohibitions enforced by the Italian Authorities or by the exporting country), total or partial lack of labour, partial or general strikes, lockdowns, failure or work on plant, including for the purpose of maintenance/conservation, wars and revolutions, requisitions and orders by the Authorities, total or partial interruption of product and raw material transport resulting in production stoppages, etc.. This list is purely illustrative and not limiting, and causes not imputable to Modular Professional S.r.l. include any events out of its control.
4. Delivery is ex-works Modular Professional in San Vendemiano (TV), Italy. Even in case of delivery carriage free by a shipping agent, the delivery and passage transfer of ownership and responsibility occurs on consignment to the shipping agent, while Modular Professional S.r.l. is relieved of any and all liability at the time of delivery of the goods to the shipping agent.
5. On reception of the notification of goods ready for shipping or commissioning, the purchaser must collect the goods or, in case of delivery to other premises, request that they be shipped. Modular Professional S.r.l., in case of failure to collect the goods by the agreed date, has the right to transfer the contracted goods to a goods depot or other suitable location, and notify the purchaser accordingly.
If the said notification indicates that the goods have been consigned to a shipping agent, the total or partial liability for the goods and for the goods and for damage to them passes to the purchaser on the date of notification itself, along with all expenses incurred in storing them passes to the purchaser on the date of notification itself, along with all expenses incurred in storing them at the shipping agent's premises. Should the shipping agent, due to lack of vehicles or suspension of service or other similar reasons, be unable to ship the goods, the purchaser may collect the goods with his own vehicles and at his own expense.
6. After seven days from the date of availability for collection as described above, should the delivery not be possible for reasons of lack of vehicles or unsuitability of the destination (e.g. delays in preparing the site for the reception of the goods, etc.), Modular Professional S.r.l. will invoice the goods, requiring payment under the terms indicated in the invoice.
7. The packing crate or carton is included in the price. Special packaging will be charged at cost.
8. In case of delivery carriage free or other equivalent form, the purchaser must check the consignment (quantity, etc.) before delivery to the shipping agent or delegate the latter to make the check. If this is not done or the shipping agent fails to comply, the purchaser may make no claims regarding the weight or number of products resulting from the invoices/shipping bills.
9. Damage due to shipping and handling must be noted on the delivery note at the time of unloading.
10. Without prejudice to the provisions of article 8, the purchaser must check the goods on reception. Should the purchaser wish to report a defect, this must be done in writing and made known to the vendor within 8 (eight) days of reception. In this case Modular Professional S.r.l. may, at its discretion, replace the goods with other suitable goods or withdraw the goods and return the price, including shipping expenses incurred by the purchaser. Such remedies substitute and exclude any other claims by the purchaser in relation to Modular Professional s.r.l., including claims for damages of any kind.If the purchaser has used the goods or modified/altered/installed or worked on it in any way without giving Modular Professional S.r.l. the opportunity to run the necessary checks, the warranty for defects of the consignment is void, even if the purchaser should have promptly reported said defects to the vendor.
11. Payment is due to Modular Professional s.r.l. at the agreed date and for the agreed price.Agreement to pay by draft or letter of exchange or on delivery of he goods or documents does not affect the location of payment, which is where Modular Professional S.r.l. has its head offices. Any postponements, instalments or acceptance of any titles in payment agreed by Modular Professional S.r.l. with the purchaser have no effect on the obligations originally assumed by the purchaser. In case of payment beyond the agreed date (as indicated in the invoice or letter of confirmation), Modular Professional S.r.l. may issue and invoice and bank receipt for interest incurred at the rates given in Italian Legislative Decree 9 October 2002 n. 231 and for the expenses incurred by failure to pay.
12. In case of non-compliance, delayed payment or variation of any kind in the purchaser's company ownership, Modular Professional s.r.l. reserves the right to suspend / interrupt the supply.
13. The ownership of the goods is transferred to the purchaser only on payment of the last instalment, the goods being deemed to have been sold with a lien agreement until payment of the full price.
14. The warranty runs for 1 (one) year from the date of the invoice. The warranty does not cover electrical components, shipping damage, incorrect installation and maintenance, damage due to operating conditions other than those specified by the manufacturer, or third party damages. The warranty does not cover the cost of replacement of defective parts.Parts replaced under the warranty will be invoiced to the purchaser. On reception of the replaced parts, shipped carriage free and accompanied by documentation of the invoice and serial number of the appliance in question, a credit note will be issued.
15. All equipment listed in this price list is compliant with current EU standards. For any information regarding other powers and voltages, special constructions or estimates for non-standard equipment, please contact our offices.
16. All contracts stipulated with Modular Professional S.r.l. are deemed to have been stipulated in Italy at the Modular Professional S.r.l. head offices and subject to an governed exclusively by Italian law, even in derogation of private international law and applicable international conventions.
17. For any controversy in relation to the contract stipulated with Modular Professional s.r.l., with special reference, but not limited to, its completion, interpretation, execution, validity, lack of performance, cancellation and damages evaluation, the exclusive tribunal is the Court of Treviso – Conegliano subsection.

conditions generales

Les prix figurant dans le présent tarif sont des prix en euro et ne comprennent pas les frais de transport, installation, essai et TVA. Le présent tarif des prix peut être modifié sans préavis par Modular Professional s.r.l..

CONDITIONS GENERALES DE VENTE

1. Modular Professional s.r.l. soumet toutes offres, commandes, contrats et accords en général qui se passent entre ses clients et les tiers aux présentes conditions générales de contrat. Donc toutes conditions générales spécifiques des clients ou des tiers sont inapplicables.
Les présentes conditions générales de contrat s'entendent connues, en alternative, avec l'entrée du client dans le siège de Modular Professional s.r.l. (où elles sont affichées), avec l'entrée des agents et des techniciens de Modular Professional s.r.l. chez les clients (puisqu'ils sont disponibles à donner des copies), avec la réception de celles-ci par courrier, fax, courrier électronique ou avec leur publication sur le site internet de Modular Professional s.r.l.Les présentes conditions générales de contrat s'entendent acceptées de la part de l'acheteur au moment de la conclusion du contrat. L'acceptation des présentes conditions générales de contrat donc peut être expresse ou tacite, selon que le contrat a été conclu dans l'une ou l'autre forme. En tout cas on entende tacitement acceptées les conditions générales de contrat dans le cas où l'acheteur n'aurait pas annulé ou modifié la confirmation de la commande avant cinq jours dès la réception de celle-ci, dans le cas où l'acheteur aurait envoyé une commande écrite ou, faute de cette commande, dans le cas ou Modular Professional s.r.l. aurait commencé la fabrication de la marchandise objet de la commande.
Eventuelles conditions générales de l'acheteur ne trouverons pas d'application, même pas partielle, si elles n'auront pas été acceptées expressément par écrit par Modular Professional s.r.l.
2. On accepte seulement commandes complètes et par écrit. Les commandes reçues sont entendues suspendues jusqu'à la confirmation et, de toute façon, jusqu'à 30 (trente) jours dès leur réception par le Vendeur. Les commandes sont entendues acceptées et, donc, contraignantes pour le Vendeur avec la confirmation émise par ce dernier. Si la confirmation contient des modification par rapport à la commande, après 3 (trois) jours dès la réception de la confirmation on considère les modifications tacitement acceptées par l'Acheteur, à moins que l'Acheteur manifeste son désaccord avant ce délai.
3. Les faits qui empêchent ou retardent la livraison de la marchandise comme, à titre d'exemple, mais non exhaustif, ravitaillements retardés des matières premières, interdictions d'importation, grèves (même d'entreprise) et autres faits qui empêchent ou retardent la fabrication sont considérés par convention des cas de force majeure et Modular Professional s.r.l. ne peut pas être considéré responsable du retard de la livraison, et les délais de livraison sont entendus prolongés pour une période égale au fait/s qui a/ont causé le/s retard/s. En outre on considère des cas de force majeure ou, de toute façon, des cas qui ne sont pas imputable à Modular Professional S.r.l.: la suspension ou la limitation de la fourniture électrique, incendies, inondations, cyclones, épidémies, faute/déficience totale ou partielle des matières premières (même à cause de la réduction des importations de l'étranger disposée par les autorités italiennes ou par le Pays d'origine), faute et/ou déficience totale ou partielle de main-d'œuvre, grèves partielles ou générales, opérations ville morte, pannes ou travaux aux installation, même pour entretien/ conservation, faits de guerre ou révolutions, réquisitions et ordres par les autorités, interruption totale ou partielle du transport des produits ou des matières premières qui impliquent le blocage ou la réduction de la production et autres similaires. Cette indication est, de toute façon, exclusivement à titre d'exemple, et non exhaustif, puisqu'on comprend parmi les causes d'exonération de responsabilité de Modular Professional S.r.l. tout faits extérieurs à son contrôle et à sa volonté.
4. La livraison est départ notre usine Modular Professional à San Vendemiano (TV), Italie.Aussi en cas de livraison franco de port moyennant un vecteur, la livraison et le suivant passage de la propriété et du risque sont entendus effectifs avec la livraison au vecteur ou au transporteur, Modular Professional S.r.l. restant soulevé de toute responsabilité avec la simple livraison de la marchandise au vecteur.
5. Dès la réception de l'avis de marchandise prête pour l'expédition ou pour l'essai, l'Acheteur devra retirer la marchandise commandée ou, en cas de livraison franco de port, il devra demander l'expédition. Modular Professional S.r.l., en cas de non-retrait de la marchandise avant la date négociée, a le droit de déménager la marchandise objet de la commande chez le dépôt logistique auquel elle s'appuie, ou dans un autre endroit approprié, en le communiquant a l'Acheteur.
Si avec la susdite communication on informe que la marchandise a déjà été livrée à un vecteur, le risque d'endommagement total ou partiel et l'éventuel endommagement de la marchandise même, ainsi que toutes charges de son dépôt chez le vecteur indiqué se transfèrent à la charge de l'Acheteur dès le jour de la communication même. Si le vecteur, à cause de la manque de moyens pour le transport ou à cause de la suspension des expéditions ou similaires, ne peut pas effectuer l'expédition, l'acheteur peut retirer la marchandise avec ses moyens et à sa charge.
6. Après sept jours dès que la marchandise a été mise à disposition dans les formes indiquées ci-dessus, si l'expédition ne fuisse pas réalisable à cause de la manque de moyens de transport ou parce que les endroits ne sont pas appropriés pour recevoir la marchandise (par exemple des retards dans l'exécution de travaux préparatoires à la réception de la marchandise, etc.) Modular Professional S.r.l. avancera avec la facturation de la marchandise même, avec la conséquente obligation pour l'acheteur d'en effectuer le payement, dans les délais indiqués dans la facture.
7. La cage ou le carton pour l'emballage est inclus dans le prix. En cas d'emballage spécial le relatif cout sera débité dans la facture.
8. L'acheteur, pour les ventes franco de port ou autres similaires, doit, à son soin et charges, contrôler le nombre de pièces avant de les donner au vecteur ou déléguer à ce-dernier ce contrôle. Au cas où ça ne se passerait pas ou le vecteur ne le effectuerait pas, l'acheteur ne peut pas soulever aucune exception concernant le poids et/ou le nombre de pièces de la marchandise indiquée dans les factures et/ou dans le document de transport.
9. Les dommages causés par le transport et le mouvement doivent être signalés dans le bon de livraison au moment de la décharge.
10. Bien entendu ce qui est indiqué à l'art. 8, l'acheteur a la charge de contrôler la marchandise qui est lui à peine arrivée. Si l'acheteur veut dénoncer un défaut, ce-ci doit être soulevé par écrit et porté à la connaissance du vendeur avant 8 (huit) jours après la livraison de la marchandise. En ce cas-là Modular Professional S.r.l. peut, à sa discrétion, remplacer la marchandise avec une autre appropriée ou retirer la marchandise en restituant le pièce reçu et remboursant les éventuels frais de transport soutenus par l'acheteur. L'adoption de ces remèdes exclue tous autres droits de l'acheteur à l'égard de Modular Professional S.r.l., y compris le dédommagement du dommage. Dans le cas où l'acheteur aurait utilisé la marchandise ou l'aurait en tout casmodifiée/altérée/installée ou, de toute façon, transformée sans consentir préventivement à Modular Professional S.r.l. les nécessaires contrôles, il y a le déchoir de la garantie pour les défauts de la fourniture, même dans le cas où l'acheteur même aurait proposé prompte dénonce au vendeur.
11. Les payements doivent être effectués à Modular Professional S.r.l., à la date de délai établie et pour le montant établi. L'éventuel accord de payement moyennant traites et/ou lettres de change ou avec livraison de la marchandise ou des documents ne change pas le lieu de payement qui reste celui où Modular Professional S.r.l. a son siège social.Eventuelles prorogations, délais de payement et/ou acceptations de titres en payement accordés par Modular Professional S.r.l. à l'acheteur, ne donnerons lieu à novation des obligations originairement prises par l'acheteur même. Dans le cas de payements effectués après les délai accordé (reportés dans la facture ou dans la confirmation de la commande), Modular Professional S.r.l. est autorisé émettre facture et reçu bancaire pour les intérêts de demeure calculés au taux indiqué dans le décret de loi du 9 octobre 2002 no. 231 et pourles frais résultant par l'insolvabilité.
12. En tous cas de non-exécution, rétard du payement et/ou variation de toute sorte dans la composition sociale de l'acheteur, Modular Professional S.r.l. se réserve la faculté de suspendre et/ou interrompre la fourniture.
13. La propriété de la marchandise passe à l'acheteur exclusivement avec le payement du dernier versement de prix, en la entendent vendue avec pacte de notoriété réservée jusqu'au payement intégral du prix.
14. La garantie est de 1 (un) an dès la date de facturation. La garantie ne comprend pas les composants électriques, éventuels dommages causés par le transport, mauvaise installation et manutention, dommages dérivés de conditions d'utilisation différentes de celles indiquées par la maison constructrice, les dommages à tiers. La garantie ne comprend les coûts concernant la substitution des pièces défectueuses. Les pièces substituées en garantie seront en tout cas facturées. A la réception des pièces desquelles on a fait la substitution, envoyées en port franc et
accompagnées du document dans lequel il faut indiquer le numéro de la facture et de la matricule de l'équipement auquel ils se réfèrent, on émet la note de crédit.
15. Tous les équipements objet du présent tarif sont conformes aux législations UE en vigueur. Pour toutes informations concernant la puissance ou le voltage différents de ceux standard, pour exécutions spéciales ou devis d'équipements hors série, il faut contacter nos bureaux.
16. On entende tous contrats stipulés avec Modular Professional S.r.l. conclus en Italie, chez le siège de Modular Professional S.r.l. et objet et réglementés exclusivement par la loi italienne, même en dérogation aux normes de droit international privé et/ou aux Convections Internationales applicables. Pour toutes controverses naissantes de ou liées au contrat de fourniture stipulé avec Modular Professional S.r.l, avec attention particulière, mais sans aucune intervention limitative, à sa conclusion, interprétation, exécution, validité, non-exécution, résolution et détermination des dommages, le compétent sera le Tribunal de Treviso – section détachée de Conegliano.

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