



## 700 SERIES

### GAS RANGE, CG-720

1120101200

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	35,00
Gross Weight	Kg	43,00
Volume packed	m3	0,17

#### GAS RANGE, CG-720

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 2 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 Total power: 8.000 Kcal/h. (9.3 kW).  
 Dimensions: 350 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	9,30
	Kcal/h	7.998,00
LPG		
Consumption (kg/h)		0,66
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		0,83
Pressure (g/cm2)		18,00

#### Water

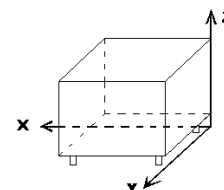
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	494	0	R.3/4"G





**700 SERIES**

**GAS RANGE, CG-720 H**

1120101213

**Dimensions and Weights**

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	35,00
Gross Weight	Kg	43,00
Volume packed	m3	0,17

**GAS RANGE, CG-720 H**

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 2 x 8000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 Total power: 16,000 Kcal/h. (18.6 kW).  
 Dimensions: 350 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	18,60
	Kcal/h	16.000,00
<b>LPG</b>		
Consumption (kg/h)		1,48
Pressure (g/cm2)		37,00
<b>Natural Gas</b>		
Consumption (m3/h)		1,90
Pressure (g/cm2)		18,00

**Water**

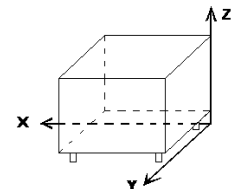
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Certificate EQNET**

99AR330

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	494	0	R.3/4"G



## 700 SERIES

### GAS RANGE, CG-740



1120101300

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	61,00
Gross Weight	Kg	75,00
Volume packed	m3	0,32

#### GAS RANGE, CG-740

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 1 x 6000 + 3 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 Total power: 18.000 Kcal/h. (20.93 kW).  
 Dimensions: 700 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	20,93
	Kcal/h	17.999,80
LPG		
Consumption (kg/h)		1,56
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,09
Pressure (g/cm2)		18,00

#### Water

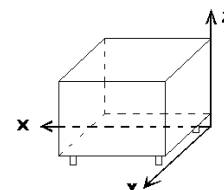
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	0	R.3/4"G



**700 SERIES**

**GAS RANGE, CG-740 H**



1120101313

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	61,00
Gross Weight	Kg	75,00
Volume packed	m3	0,32

**GAS RANGE, CG-740 H**

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 4 x 8000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 Total power: 32,000 Kcal/h. (37.21 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	37,21
	Kcal/h	32.000,00
<b>LPG</b>		
Consumption (kg/h)		3,00
Pressure (g/cm2)		37,00
<b>Natural Gas</b>		
Consumption (m3/h)		3,85
Pressure (g/cm2)		18,00

**Water**

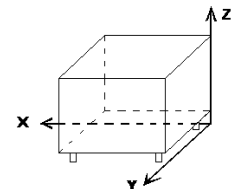
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Certificate EQNET**

99AR330

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	0	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-741

1120101400

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	134,00
Gross Weight	Kg	152,00
Volume packed	m3	0,66

#### GAS RANGE, CG-741

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 1 x 6000 + 3 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 2/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).  
 Oven burner: 6000 kcal/h.  
 Total power: 24.000 Kcal/h. (27.9 kW).  
 Dimensions: 700 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	27,90
	Kcal/h	23.994,00
LPG		
Consumption (kg/h)		2,19
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,78
Pressure (g/cm2)		18,00

#### Water

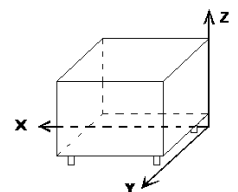
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-741 H

1120101413

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	134,00
Gross Weight	Kg	152,00
Volume packed	m3	0,66

#### GAS RANGE, CG-741 H

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 4 x 8000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 2/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C - 350 °C).  
 Oven burner: 6000 kcal/h.  
 Total power: 38,000 Kcal/h. (44.2 kW).  
 Dimensions: 700 x 750 x 850 mm

#### Electricity

No

#### Gas

Gas Power	KW	44,19
	Kcal/h	38.000,00
LPG		
Consumption (kg/h)		3,15
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,23
Pressure (g/cm2)		18,00

#### Water

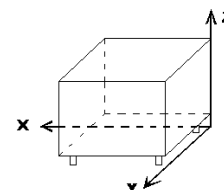
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-761

1120101500

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	196,50
Volume packed	m3	1,02

#### GAS RANGE, CG-761

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 2 x 6000 + 4 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 2/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).  
 Oven burner: 6000 kcal/h.  
 Auxiliary neutral cabinet.  
 Total power: 34.000 Kcal/h. (39.53 kW).  
 Dimensions: 1050 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	39,53
	Kcal/h	33.995,80
LPG		
Consumption (kg/h)		3,10
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,93
Pressure (g/cm2)		18,00

#### Water

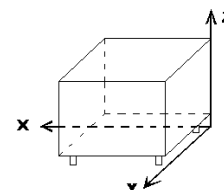
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-761 H

1120101513

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	196,50
Volume packed	m3	1,02

#### GAS RANGE, CG-761 H

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 6 x 8000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 2/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C - 350 °C).  
 Oven burner: 6000 kcal/h.  
 Auxiliary neutral cabinet.  
 Total power: 54.000 Kcal/h. (62.8 kW).  
 Dimensions: 1050 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	62,79
	Kcal/h	54.000,00
LPG		
Consumption (kg/h)		4,30
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		5,50
Pressure (g/cm2)		18,00

#### Water

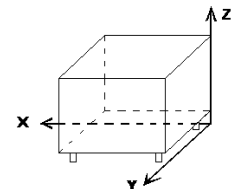
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	105	R.3/4"G







## 700 SERIES

### GAS RANGE, CGB-761

1120100600

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	196,50
Volume packed	m3	1,02

#### GAS RANGE, CGB-761

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 2 x 6000 + 4 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 UK style oven with temperature gradient from top to bottom of oven.  
 Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).  
 Double side door.  
 Oven burner: 6300 kcal/h. (7.3 kW).  
 Total power: 32.630 Kcal/h. (37.94 kW).  
 Dimensions: 1050 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	37,94
	Kcal/h	32.628,40
LPG		
Consumption (kg/h)		3,10
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,93
Pressure (g/cm2)		18,00

#### Water

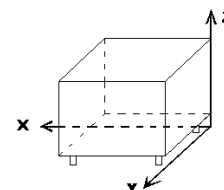
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CGB-761 R

1120100603

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	196,50
Volume packed	m3	1,02

#### GAS RANGE, CGB-761 R

With castors.  
 Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 2 x 6000 + 4 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 UK style oven with temperature gradient from top to bottom of oven.  
 Pilot and thermocouple. Thermostatic control (130 °C - 350 °C).  
 Double side door.  
 Oven burner: 6300 kcal/h. (7.3 kW).  
 Total power: 32.630 Kcal/h. (37.94 kW).  
 Dimensions: 1050 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	37,94
	Kcal/h	32.628,40
LPG		
Consumption (kg/h)		3,10
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,93
Pressure (g/cm2)		18,00

#### Water

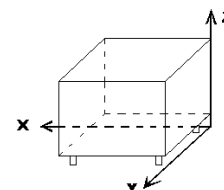
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CGB-761 RH

1120100606

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	196,50
Volume packed	m3	0,97

GAS RANGE, CGB-761 RH

With castors.

Made of stainless steel AISI-304 (18/10).

Open hobs with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 6 x 8000 kcal/h

Dimensions of the grill: 347x310 mm.

UK style oven with temperature gradient from top to bottom of oven.

Pilot and thermocouple. Thermostatic control (130 °C - 350 °C).

Double side door.

Oven burner: 6300 kcal/h. (7.3 kW).

Total power: 54,300 Kcal/h. (63.14 kW).

Dimensions: 1050 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	63,14
	Kcal/h	54.300,00

#### LPG

Consumption (kg/h)	4,30
Pressure (g/cm2)	37,00

#### Natural Gas

Consumption (m3/h)	5,50
Pressure (g/cm2)	18,00

#### Water

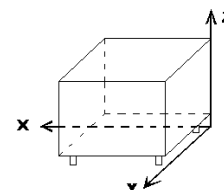
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CGB-761 H

1120100608

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	196,50
Volume packed	m3	1,02

#### Electricity

No

#### GAS RANGE, CGB-761 H

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 6 x 8,000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 UK style oven with temperature gradient from top to bottom of oven.  
 Pilot and thermocouple. Thermostatic control (130 °C - 350 °C).  
 Double side door.  
 Oven burner: 6300 kcal/h. (7.3 kW).  
 Total power: 54,300 Kcal/h. (63.14 kW).  
 Dimensions: 1050 x 750 x 850 mm.

#### Gas

Gas Power	KW	63,14
	Kcal/h	54.300,00
LPG		
Consumption (kg/h)		4,30
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		5,50
Pressure (g/cm2)		18,00

#### Water

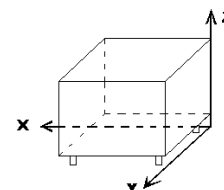
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-731 D

1120101740

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	129,00
Gross Weight	Kg	147,00
Volume packed	m3	0,67

#### GAS RANGE, CG-731 D

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 1 x 6000 + 1 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 One solid top on the right side of the work-top, cast iron burner. Burner of 4000 kcal/h.  
 Dimensions: 347x620 mm.  
 Dimensions of the solid top plate: 695 x 310 mm.  
 2/1 GN oven with burner in stainless steel.  
 Pilot and thermocouple.  
 Thermostatic control (130 °C - 350 °C).  
 Oven burner: 6000 kcal/h.  
 Total power: 20,000 Kcal/h. (23.3 kW).  
 Dimensions: 700 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	23,30
	Kcal/h	20.038,00
LPG		
Consumption (kg/h)		2,19
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,78
Pressure (g/cm2)		18,00

#### Water

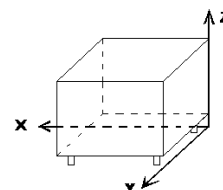
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-731 I

1120101750

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	129,00
Gross Weight	Kg	147,00
Volume packed	m3	0,67

#### GAS RANGE, CG-731 I

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 1 x 6000 + 1 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 One solid top on the left side of the work-top, cast iron burner. Burner of 4000 kcal/h.  
 Dimensions: 347x620 mm.  
 Dimensions of the solid top plate: 695 x 310 mm.  
 2/1 GN oven with burner in stainless steel.  
 Pilot and thermocouple.  
 Thermostatic control (130 °C - 350 °C).  
 Oven burner: 6000 kcal/h.  
 Total power: 20,000 Kcal/h. (23.3 kW).  
 Dimensions: 700 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	23,30
	Kcal/h	20.038,00
LPG		
Consumption (kg/h)		2,19
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,78
Pressure (g/cm2)		18,00

#### Water

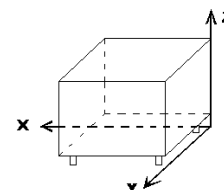
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	105	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-730 D

1120101760

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	61,00
Gross Weight	Kg	75,00
Volume packed	m3	0,32

#### GAS RANGE, CG-730 D

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 1 x 6000 + 1 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 One solid top on the right side of the work-top, cast iron burner. Burner of 4000 kcal/h.  
 Dimensions: 347x620 mm.  
 Dimensions of the solid top plate: 695 x 310 mm.  
 Total power: 14,000 Kcal/h. (16.3 kW).  
 Dimensions: 700 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	16,30
	Kcal/h	14.018,00
LPG		
Consumption (kg/h)		1,56
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,09
Pressure (g/cm2)		18,00

#### Water

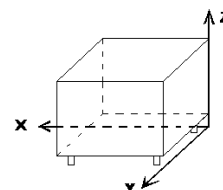
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	0	R.3/4"G





**700 SERIES**

**GAS RANGE, CG-730 I**

1120101770

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	61,00
Gross Weight	Kg	75,00
Volume packed	m3	0,32

**GAS RANGE, CG-730 I**

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 1 x 6000 + 1 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 One solid top on the left side of the work-top, cast iron burner. Burner of 4000 kcal/h.  
 Dimensions: 347x620 mm.  
 Dimensions of the solid top plate: 695 x 310 mm.  
 Total power: 14,000 Kcal/h. (16.3 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	16,30
	Kcal/h	14.018,00
<b>LPG</b>		
Consumption (kg/h)		1,56
Pressure (g/cm2)		37,00
<b>Natural Gas</b>		
Consumption (m3/h)		2,09
Pressure (g/cm2)		18,00

**Water**

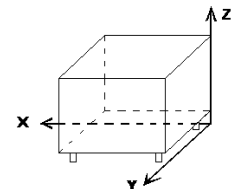
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Certificate EQNET**

99AR330

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	0	R.3/4"G







## 700 SERIES

### GAS RANGE, CG-751

1120101780

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	160,00
Gross Weight	Kg	202,00
Volume packed	m3	0,97

#### GAS RANGE, CG-751

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 2 x 6000 + 2 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 One solid top on the work-top, cast iron burner.  
 Burner of 4000 kcal/h. Dimensions: 347x620 mm.  
 2/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C - 350 °C).  
 Oven burner: 6000 kcal/h.  
 Auxiliary neutral cabinet.  
 Total power: 30.000 Kcal/h. (34.9 kW).  
 Dimensions: 1050 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	34,90
	Kcal/h	30.014,00
LPG		
Consumption (kg/h)		3,10
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,93
Pressure (g/cm2)		18,00

#### Water

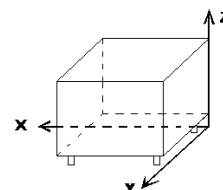
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	105	R.3/4"G



## 700 SERIES

### GAS RANGE, CG-750



1120101790

#### Dimensions and Weights

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	100,00
Gross Weight	Kg	115,00
Volume packed	m3	0,50

#### GAS RANGE, CG-750

Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 2 x 6000 + 2 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 One solid top on the work-top, cast iron burner.  
 Burner of 4000 kcal/h. Dimensions: 347x620 mm.  
 Total power: 24.000 Kcal/h. (27.9 kW).  
 Dimensions: 1050 x 750 x 2900 mm.

#### Electricity

No

#### Gas

Gas Power	KW	27,90
	Kcal/h	23.994,00
LPG		
Consumption (kg/h)		2,10
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,80
Pressure (g/cm2)		18,00

#### Water

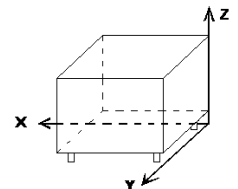
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.010	494	0	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-710

1120101600

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	90,00
Gross Weight	Kg	109,00
Volume packed	m3	0,33

#### GAS RANGE, CG-710

Made of stainless steel AISI-304 (18/10).

Consists of: solid top on the work-top, cast iron burner with firebrick protection ensuring even heat distribution.

Dimensions of the solid top plate: 695 x 620 mm.

Total power: 8.000 Kcal/h. (9.3 kW).

Dimensions: 700 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	9,30
	Kcal/h	7.998,00
LPG		
Consumption (kg/h)		0,70
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		0,89
Pressure (g/cm2)		18,00

#### Water

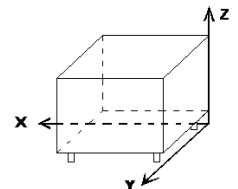
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	0	R.3/4"G





## 700 SERIES

### GAS RANGE, CG-711

1120101700

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	165,00
Gross Weight	Kg	185,50
Volume packed	m3	0,66

#### GAS RANGE, CG-711

Made of stainless steel AISI-304 (18/10).

Consists of: solid top on the work-top, cast iron burner.

Burner of 8000 kcal/h.

Dimensions of the solid top plate: 695 x 620 mm.

2/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Oven burner: 6000 kcal/h.

Total power: 14.000 Kcal/h. (16.28 kW).

Dimensions: 700 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	16,28
	Kcal/h	14.000,80

#### LPG

Consumption (kg/h)	1,24
Pressure (g/cm2)	37,00

#### Natural Gas

Consumption (m3/h)	1,58
Pressure (g/cm2)	18,00

#### Water

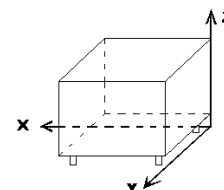
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR330

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	105	R.3/4"G





## 700 SERIES

### ELECTRIC RANGE, CE-720

1120101800

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	35,00
Gross Weight	Kg	43,00
Volume packed	m3	0,17

#### ELECTRIC RANGE, CE-720

Made of stainless steel AISI-304 (18/10).  
 Cast iron hot- plates with shielded elements.  
 6 settings switch. Indicator lights.  
 Plates: 2 x 2600 W (Ø 220 mm).  
 Total power: 5.2 kW.  
 Dimensions: 350 x 750 x 290 mm.

#### Electricity

Electric Power	KW	5,20
Voltage 230V - I+N		2x4+T - 32 A
Voltage 230V - III		3x2,5+T - 25 A
Voltage 400V - III+N		4x1,5+T - 16 A

#### Gas

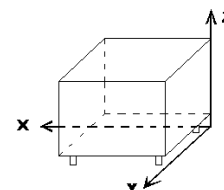
No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	321	335	0	





## 700 SERIES

### ELECTRIC RANGE, CE-740

1120101900

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	63,00
Gross Weight	Kg	75,00
Volume packed	m3	0,32

#### ELECTRIC RANGE, CE-740

Made of stainless steel AISI-304 (18/10).  
 Cast iron hot- plates with shielded elements.  
 6 settings switch. Indicator lights.  
 Plates: 3 x 2.600 W (Ø 220 mm)  
 + 1 x 1.500 W (Ø 150 mm).  
 Total power: 9.3 kW.  
 Dimensions: 700 x 750 x 290 mm.

#### Electricity

Electric Power	KW	9,30
Voltage 230V - I+N		2x10+T - 50 A
Voltage 230V - III		3x4+T - 40 A
Voltage 400V - III+N		4x2,5+T - 32 A

#### Gas

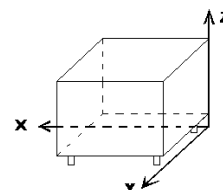
No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	671	335	0	





## 700 SERIES

### ELECTRIC RANGE, CE-741

1120102000

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	130,00
Gross Weight	Kg	152,00
Volume packed	m3	0,66

#### Electricity

Electric Power	KW	15,30
Voltage 230V - I+N		2x16+T - 80 A
Voltage 230V - III		3x10+T - 63 A
Voltage 400V - III+N		4x4+T - 40 A

#### Gas

No

#### ELECTRIC RANGE, CE-741

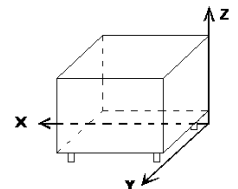
Made of stainless steel AISI-304 (18/10).  
 Cast iron hot- plates with shielded elements.  
 6 settings switch. Indicator lights.  
 Plates: 3 x 2.600 W (Ø 220 mm)  
 + 1 x 1.500 W (Ø 150 mm).  
 2/1 GN oven with upper and lower heating elements.  
 Selector switch for the elements.  
 Thermostatic control (130 °C – 350 °C).  
 Oven power: 6 kW.  
 Total power :15.3 kW.  
 Dimensions: 700 x 750 x 850 mm.

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	X	Y	Z	Diameters
ELECTRICITY	32	515	150	





## 700 SERIES

### GAS AND ELECTRIC RANGE, CGE-741

1120102100

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	134,00
Gross Weight	Kg	152,00
Volume packed	m3	0,66

#### Electricity

Electric Power	KW	6,00
Voltage 230V - I+N		2x4+T - 32 A
Voltage 230V - III		3x2,5+T - 20 A
Voltage 400V - III+N		4x1,5+T - 16 A

#### Gas

Gas Power	KW	20,93
	Kcal/h	17.999,80
LPG		
Consumption (kg/h)		1,56
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,09
Pressure (g/cm2)		18,00

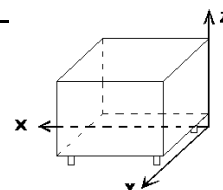
#### Water

Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

#### Certificate EQNET

99AR330

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	32	515	150	
GAS	660	494	105	R.3/4"G



GAS AND ELECTRIC RANGE, CGE-741  
 Made of stainless steel AISI-304 (18/10).  
 Open hobs with safety valve and thermocouples.  
 Pilots for ignition. Cast iron gratings and burners.  
 Burners: 1 x 6000 + 3 x 4000 kcal/h  
 Dimensions of the grill: 347x310 mm.  
 2/1 GN oven with upper and lower heating elements.  
 Selector switch for the elements.  
 Thermostatic control (130 °C – 350 °C).  
 Oven power: 6 kW.  
 Total gas power: 18.000 kcal/h.(20.93 kW)  
 Total electrical power: 6 kW.  
 Dimensions: 700 x 750 x 850 mm.





**700 SERIES**

**GAS FRY-TOP, FTG-710 L**

1120201600

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,37

**GAS FRY-TOP, FTG-710 L**

Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Burners in stainless steel with pilot.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 12000 Kcal/h. (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	13,96
	Kcal/h	12.005,60
<b>LPG</b>		
Consumption (kg/h)		1,05
Pressure (g/cm <sup>2</sup> )		37,00
<b>Natural Gas</b>		
Consumption (m <sup>3</sup> /h)		1,33
Pressure (g/cm <sup>2</sup> )		18,00

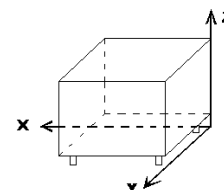
**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	57	R.3/4"G





**700 SERIES**

**GAS FRY-TOP, FTG-710 R**

1120201603

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,37

**GAS FRY-TOP, FTG-710 R**

Made of stainless steel AISI-304 (18/10).  
 Ribbed hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Burners in stainless steel with pilot.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 12000 Kcal/h. (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	13,96
	Kcal/h	12.005,60
<b>LPG</b>		
Consumption (kg/h)		1,05
Pressure (g/cm <sup>2</sup> )		37,00
<b>Natural Gas</b>		
Consumption (m <sup>3</sup> /h)		1,33
Pressure (g/cm <sup>2</sup> )		18,00

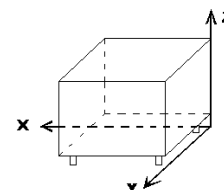
**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	57	R.3/4"G





**700 SERIES**

**GAS FRY-TOP, FTG-710 L+R**

1120201606

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,37

GAS FRY-TOP, FTG-710 L+R  
 Made of stainless steel AISI-304 (18/10).  
 ½ smooth – ½ ribbed hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Burners in stainless steel with pilot.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 12000 Kcal/h. (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

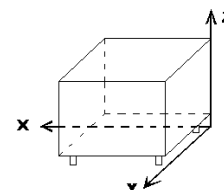
Gas Power	KW	13,96
	Kcal/h	12.005,60
LPG		
Consumption (kg/h)		1,05
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		1,33
Pressure (g/cm <sup>2</sup> )		18,00

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
GAS	660	494	57	R.3/4"G





**700 SERIES**

**GAS FRY-TOP, FTG/C-710**

1120201609

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,37

**GAS FRY-TOP, FTG/C-710**

Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 43 dm<sup>2</sup>.  
 50 microns thickness chromium coated steel sheeting hot-plate.  
 Burners in stainless steel with pilot.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 12000 Kcal/h. (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	13,96
	Kcal/h	12.005,60
<b>LPG</b>		
Consumption (kg/h)		1,05
Pressure (g/cm <sup>2</sup> )		37,00
<b>Natural Gas</b>		
Consumption (m <sup>3</sup> /h)		1,33
Pressure (g/cm <sup>2</sup> )		18,00

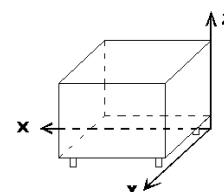
**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	57	R.3/4"G





**700 SERIES**

**GAS FRY-TOP, FTG-710 VL**

1120201630

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,37

GAS FRY-TOP, FTG-710 VL  
 Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Burners in stainless steel with pilot.  
 Safety valves and thermocouples.  
 Fat collector under the grill.  
 Power: 12000 Kcal/h. (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

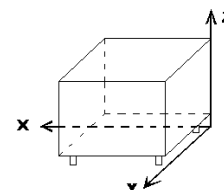
Gas Power	KW	13,96
	Kcal/h	12.005,60
LPG		
Consumption (kg/h)		1,05
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		1,33
Pressure (g/cm <sup>2</sup> )		18,00

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
GAS	660	494	57	R.3/4"G





**700 SERIES**

**GAS FRY-TOP, FTG-710 VR**

1120201632

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,37

GAS FRY-TOP, FTG-710 VR  
 Made of stainless steel AISI-304 (18/10).  
 Ribbed hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Burners in stainless steel with pilot.  
 Safety valves and thermocouples.  
 Fat collector under the grill.  
 Power: 12000 Kcal/h. (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	13,96
	Kcal/h	12.005,60
LPG		
Consumption (kg/h)		1,05
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		1,33
Pressure (g/cm <sup>2</sup> )		18,00

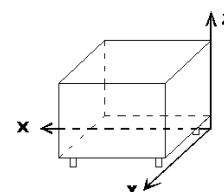
**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	494	57	R.3/4"G





**700 SERIES**

**GAS FRY-TOP, FTG-710 V L+R**

1120201634

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,37

GAS FRY-TOP, FTG-710 V L+R  
 Made of stainless steel AISI-304 (18/10).  
 2/3 smooth + 1/3 ribbed hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Burners in stainless steel with pilot.  
 Safety valves and thermocouples.  
 Fat collector under the grill.  
 Power: 12000 Kcal/h. (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

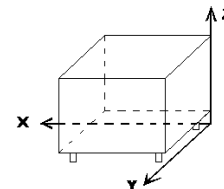
Gas Power	KW	13,96
	Kcal/h	12.005,60
LPG		
Consumption (kg/h)		1,05
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		1,33
Pressure (g/cm <sup>2</sup> )		18,00

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
GAS	660	494	57	R.3/4"G





## 700 SERIES

### GAS FRY-TOP, FTG-705 L

1120201900

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

#### GAS FRY-TOP, FTG-705 L

Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 21 dm<sup>2</sup>.  
 Burner in stainless steel with pilot.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 6000 Kcal/h. (6.98 kW).  
 Dimensions: 350 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	6,99
	Kcal/h	6.011,40
LPG		
Consumption (kg/h)		0,52
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		0,66
Pressure (g/cm <sup>2</sup> )		18,00

#### Water

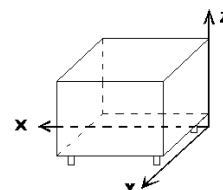
Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

#### Certificate EQNET

99AR307

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	494	57	R.3/4"G







**700 SERIES**

**GAS FRY-TOP, FTG-705 R**

1120201903

**Dimensions and Weights**

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

**GAS FRY-TOP, FTG-705 R**

Made of stainless steel AISI-304 (18/10).  
 Ribbed hot-plate. Surface area: 21 dm<sup>2</sup>.  
 Burner in stainless steel with pilot.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 6000 Kcal/h. (6.98 kW).  
 Dimensions: 350 x 750 x 290 mm.

**Electricity**

No

**Gas**

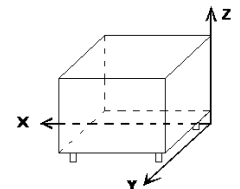
Gas Power	KW	6,99
	Kcal/h	6.011,40
<b>LPG</b>		
Consumption (kg/h)		0,52
Pressure (g/cm <sup>2</sup> )		37,00
<b>Natural Gas</b>		
Consumption (m <sup>3</sup> /h)		0,66
Pressure (g/cm <sup>2</sup> )		18,00

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Certificate EQNET** 99AR307

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
GAS	310	494	57	R.3/4"G





## 700 SERIES

### GAS FRY-TOP, FTG/C-705

1120201906

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

#### GAS FRY-TOP, FTG/C-705

Made of stainless steel AISI-304 (18/10).  
Smooth hot-plate. Surface area: 21 dm<sup>2</sup>.  
50 microns thickness chromium coated steel sheeting hot-plate.  
Burner in stainless steel with pilot.  
Thermostat control of the hot-plate temperature 120 C° -310 C°.  
Fat collector under the grill.  
Power: 6000 Kcal/h. (6.98 kW).  
Dimensions: 350 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	6,99
	Kcal/h	6.011,40
LPG		
Consumption (kg/h)		0,52
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		0,66
Pressure (g/cm <sup>2</sup> )		18,00

#### Water

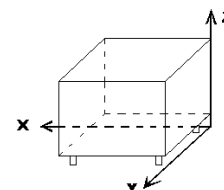
Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

#### Certificate EQNET

99AR307

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	494	57	R.3/4"G





## 700 SERIES

### GAS FRY-TOP, FTG-705 VL

1120201925

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

GAS FRY-TOP, FTG-705 VL  
 Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 21 dm<sup>2</sup>.  
 Burner in stainless steel with pilot.  
 Safety valve and thermocouple.  
 Fat collector under the grill.  
 Power: 6000 Kcal/h. (6.98 kW).  
 Dimensions: 350 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	6,99
	Kcal/h	6.011,40
LPG		
Consumption (kg/h)		0,52
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		0,66
Pressure (g/cm <sup>2</sup> )		18,00

#### Water

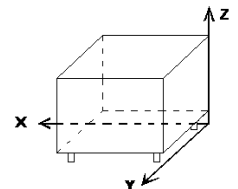
Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

#### Certificate EQNET

99AR307

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	494	57	R.3/4"G





## 700 SERIES

### GAS FRY-TOP, FTG-705 VR

1120201927

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

GAS FRY-TOP, FTG-705 VR  
 Made of stainless steel AISI-304 (18/10).  
 Ribbed hot-plate. Surface area: 21 dm<sup>2</sup>.  
 Burner in stainless steel with pilot.  
 Safety valve and thermocouple.  
 Fat collector under the grill.  
 Power: 6000 Kcal/h. (6.98 kW).  
 Dimensions: 350 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	6,99
	Kcal/h	6.011,40
LPG		
Consumption (kg/h)		0,52
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		0,66
Pressure (g/cm <sup>2</sup> )		18,00

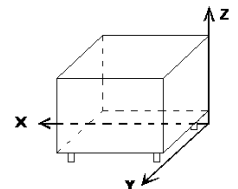
#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

Certificate EQNET 99AR307

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	494	57	R.3/4"G





**700 SERIES**

**ELECTRIC FRY-TOP, FTE-705 L**

1120201700

**Dimensions and Weights**

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

**ELECTRIC FRY-TOP, FTE-705 L**

Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 21 dm<sup>2</sup>.  
 Shielded elements in stainless steel for heating.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 4.5 kW.  
 Dimensions: 350 x 750 x 290 mm.

**Electricity**

Electric Power	KW	4,50
Voltage 230V -I+N		2x2,5+T - 25 A
Voltage 230V - III		3x1,5+T - 16 A
Voltage 400V - III+N		4x1,5+T - 10 A

**Gas**

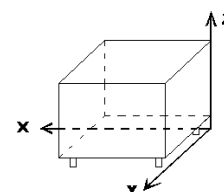
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	250	200	0	





## 700 SERIES

### ELECTRIC FRY-TOP, FTE-705 R

1120201703

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

#### ELECTRIC FRY-TOP, FTE-705 R

Made of stainless steel AISI-304 (18/10).  
 Ribbed hot-plate. Surface area: 21 dm<sup>2</sup>.  
 Shielded elements in stainless steel for heating.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 4.5 kW.  
 Dimensions: 350 x 750 x 290 mm.

#### Electricity

Electric Power	KW	4,50
Voltage 230V - I+N		2x2,5+T - 25 A
Voltage 230V - III		3x1,5+T - 16 A
Voltage 400V - III+N		4x1,5+T - 10 A

#### Gas

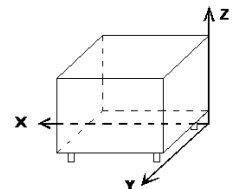
No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	250	200	0	





**700 SERIES**

**ELECTRIC FRY-TOP, FTE/C-705**

1120201706

**Dimensions and Weights**

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	43,00
Gross Weight	Kg	55,00
Volume packed	m3	0,19

**ELECTRIC FRY-TOP, FTE/C-705**

Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 21 dm<sup>2</sup>.  
 50 microns thickness chromium coated steel sheeting hot-plate.  
 Shielded elements in stainless steel for heating.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 4.5 kW.  
 Dimensions: 350 x 750 x 290 mm.

**Electricity**

Electric Power	KW	4,50
Voltage 230V -1+N		2x2,5+T - 25 A
Voltage 230V - III		3x1,5+T - 16 A
Voltage 400V - III+N		4x1,5+T - 10 A

**Gas**

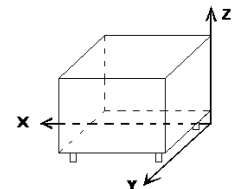
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	250	200	0	





**700 SERIES**

**ELECTRIC FRY-TOP, FTE-710 L**

1120201800

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	70,00
Gross Weight	Kg	81,00
Volume packed	m3	0,37

**ELECTRIC FRY-TOP, FTE-710 L**

Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Shielded elements in stainless steel for heating.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 9 kW.  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

Electric Power	KW	9,00
Voltage 230V - I+N		2x10+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x1,5+T - 16 A

**Gas**

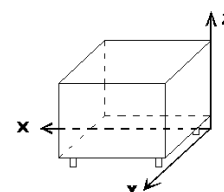
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	200	0	







**700 SERIES**

**ELECTRIC FRY-TOP, FTE-710 R**

1120201803

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	70,00
Gross Weight	Kg	81,00
Volume packed	m3	0,37

**ELECTRIC FRY-TOP, FTE-710 R**

Made of stainless steel AISI-304 (18/10).  
 Ribbed hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Shielded elements in stainless steel for heating.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 9 kW.  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

Electric Power	KW	9,00
Voltage 230V -1+N		2x10+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x1,5+T - 16 A

**Gas**

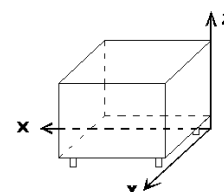
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	200	0	





**700 SERIES**

**ELECTRIC FRY-TOP, FTE-710 L+R**

1120201806

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	70,00
Gross Weight	Kg	81,00
Volume packed	m3	0,37

**ELECTRIC FRY-TOP, FTE-710 L+R**

Made of stainless steel AISI-304 (18/10).  
 ½ smooth – ½ ribbed hot-plate. Surface area: 43 dm<sup>2</sup>.  
 Shielded elements in stainless steel for heating.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 9 kW.  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

Electric Power	KW	9,00
Voltage 230V - I+N		2x10+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x1,5+T - 16 A

**Gas**

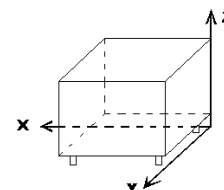
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	200	0	





**700 SERIES**

**ELECTRIC FRY-TOP, FTE/C-710**

1120201809

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	70,00
Gross Weight	Kg	81,00
Volume packed	m3	0,37

**ELECTRIC FRY-TOP, FTE/C-710**

Made of stainless steel AISI-304 (18/10).  
 Smooth hot-plate. Surface area: 43 dm<sup>2</sup>.  
 50 microns thickness chromium coated steel sheeting hot-plate.  
 Shielded elements in stainless steel for heating.  
 Thermostat control of the hot-plate temperature 120 C° -310 C°.  
 Fat collector under the grill.  
 Power: 9 kW.  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

Electric Power	KW	9,00
Voltage 230V -I+N		2x10+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x1,5+T - 16 A

**Gas**

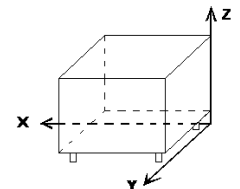
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	200	0	





## 700 SERIES

### GAS BOILING PAN, MG-710

1120511500

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	94,00
Gross Weight	Kg	120,00
Volume packed	m3	0,78

#### GAS BOILING PAN, MG-710

Made of stainless steel AISI-304 (18/10).

Capacity: 80 litres.

Counterweighted folding lid.

Stainless steel burner, with safety valve and thermocouple.

Piezoelectric ignition.

Cold and hot water filling tap.

Drainage tap.

Power: 15000 Kcal/h. (17.44 kW).

Dimensions: 700 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	17,44
	Kcal/h	14.998,40
<b>LPG</b>		
Consumption (kg/h)		1,42
Pressure (g/cm2)		37,00
<b>Natural Gas</b>		
Consumption (m3/h)		1,80
Pressure (g/cm2)		18,00

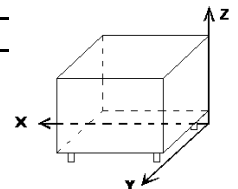
#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR282

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	528	700	105	1/2"
HOT WATER	468	700	105	1/2"
GAS	662	494	105	R.3/4"G





## 700 SERIES

### GAS BOILING PAN, MG-710-BM

1120511600

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	94,00
Gross Weight	Kg	120,00
Volume packed	m3	0,78

#### GAS BOILING PAN, MG-710-BM

Made of stainless steel AISI-304 (18/10).  
Capacity: 80 litres. Double jacket pan (bain-marie system).  
Counterweighted folding lid.  
Stainless steel burner, with safety valve and thermocouple.  
Piezoelectric ignition.  
Safety device for the bain-marie extinguishes the burner in the event of low water level.  
Cold and hot water filling tap.  
Drainage tap.  
Filling tap and control tap for the level of the double jacket pan (bain-marie).  
Over-pressure safety valve.  
Power: 15000 Kcal/h. (17.44 kW).  
Dimensions: 700 x 750 x 850 mm.

#### Electricity

No

#### Gas

Gas Power	KW	17,44
	Kcal/h	14.998,40
LPG		
Consumption (kg/h)		1,42
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,80
Pressure (g/cm2)		18,00

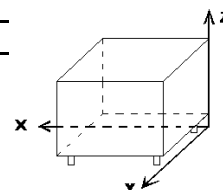
#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AR282

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
HOT WATER	468	700	105	1/2"
COLD WATER	528	700	105	1/2"
GAS	662	494	105	R.3/4"G





## 700 SERIES

### ELECTRIC BOILING PAN, ME-710-BM

1120511700

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	94,00
Gross Weight	Kg	120,00
Volume packed	m3	0,78

#### Electricity

Electric Power	KW	9,00
Voltage 230V -1+N		2x10+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x1,5+T - 16 A

#### Gas

No

#### ELECTRIC BOILING PAN, ME-710-BM

Made of stainless steel AISI-304 (18/10).

Capacity: 80 litres. Double jacket pan (bain-marie system).

Counterweighted folding lid.

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostat.

Cold and hot water filling tap.

Drainage tap.

Filling tap and control tap for the level of the double jacket pan (bain-marie).

Over-pressure safety vale.

Power: 9 kW.

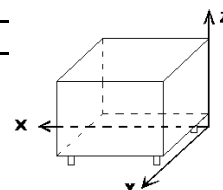
Dimensions: 700 x 750 x 850 mm.

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	105	690	150	
COLD WATER	540	700	135	1/2"
HOT WATER	470	700	135	1/2"





**700 SERIES**

**STEAM OPERATED BOILING PAN, MV-710 BM**

1120514700

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	80,00
Gross Weight	Kg	90,00
Volume packed	m3	0,76

STEAM OPERATED BOILING PAN, MV-710 BM

Made of stainless steel AISI-304 (18/10).

Capacity: 80 litres.

Double jacket pan (bain-marie system).

Counterweighted folding lid.

Pressure of inlet steam: 0,4 - 0,5 bar.

1 " control knob for inlet steam in the bain marie system.

Steam circulates inside the bain marie jacket pan.

Outlet pipe for the condensed steam in the bottom of the pan.

Water filling tap.

Drainage tap.

Over-pressure safety valve and manometer.

Dimensions: 700 x 750 x 850 mm.

**Electricity**

No

**Gas**

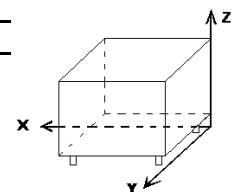
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	655	842	105	1/2"
DRAIN	425	800	105	1/2"
	805	635	105	





## 700 SERIES

### GAS FRYER, FG-710

1120811300

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	57,00
Gross Weight	Kg	68,00
Volume packed	m3	0,35

#### GAS FRYER, FG-710

Made of stainless steel AISI-304 (18/10)

Capacity: one 15 litre oil/well.

Tank equipment: 1 basket 250x280 or 2 small baskets 250x135 mm .

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

Power: 13000 Kcal/h. (15.11 kW).

Dimensions: 350 x 750 x 850 mm.

#### Electricity

Electric Power	KW	0,05
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

#### Gas

Gas Power	KW	15,11
	Kcal/h	12.994,60
LPG		
Consumption (kg/h)		1,25
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,59
Pressure (g/cm2)		18,00

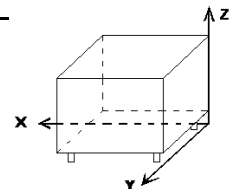
#### Water

Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

#### Certificate EQNET

99AR284

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	286	540	150	
GAS	312	492	105	R.3/4"G







## 700 SERIES

### ELECTRIC FRYER, FE-710

1120811402

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	57,00
Gross Weight	Kg	68,00
Volume packed	m3	0,35

#### ELECTRIC FRYER, FE-710

Made of stainless steel AISI-304 (18/10)

Capacity: one 15 litre oil/well.

Tank equipment: 1 basket 250x280 or 2 small baskets 250x135 mm .

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostat (60 °C to 195 °C).

Safety thermostat. Drainage tap.

Power: 13.5 kW.

Dimensions: 350 x 750 x 850 mm.

#### Electricity

Electric Power	KW	13,50
Voltage 230V - I+N		2x16+T - 80 A
Voltage 230V - III		3x16+T - 40 A
Voltage 400V - III+N		4x2,66+T - 25 A

#### Gas

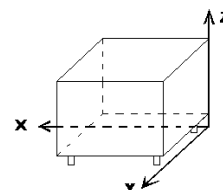
No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	264	618	650	





## 700 SERIES

### GAS FRYER, FG-720

1120811500

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	104,00
Gross Weight	Kg	119,00
Volume packed	m3	0,66

#### GAS FRYER, FG-720

Made of stainless steel AISI-304 (18/10)

Capacity: two 15 litre oil/well.

Tank equipment: 1 basket 250x280 or 2 small baskets 250x135 mm .

Cast iron burners.

Thermostats temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage taps.

Power: 26000 Kcal/h. (30.22 kW).

Dimensions: 700 x 750 x 850 mm.

#### Electricity

Electric Power	KW	0,05
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

#### Gas

Gas Power	KW	30,22
	Kcal/h	25.989,20
LPG		
Consumption (kg/h)		2,50
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,18
Pressure (g/cm2)		18,00

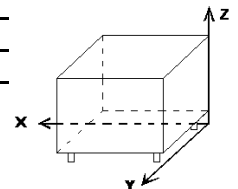
#### Water

Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

#### Certificate EQNET

99AR284

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	636	540	150	
ELECTRICITY	286	540	150	
GAS	312	492	105	R.3/4"G
GAS	662	492	105	R.3/4"G





## 700 SERIES

### ELECTRIC FRYER, FE-720

1120811602

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	104,00
Gross Weight	Kg	119,00
Volume packed	m3	0,66

#### ELECTRIC FRYER, FE-720

Made of stainless steel AISI-304 (18/10)

Capacity: two 15 litre oil/well.

Tank equipment: 1 basket 250x280 or 2 small baskets 250x135 mm .

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostats

(60 °C to 195 °C).

Safety thermostats. Drainage taps.

Power: 27 kW.

Dimensions: 700 x 750 x 850 mm.

#### Electricity

Electric Power	KW	27,00
Voltage 230V - I+N		2x16+T - 80 A
Voltage 230V - III		3x16+T - 40 A
Voltage 400V - III+N		4x2,66+T - 25 A

#### Gas

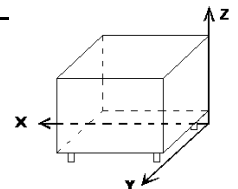
No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	X	Y	Z	Diameters
ELECTRICITY	264	618	650	
ELECTRICITY	614	618	650	





## 700 SERIES

### GAS TILTING BRATT PAN, SBG-710 I

1121122800

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	114,00
Gross Weight	Kg	149,00
Volume packed	m3	0,74

#### GAS TILTING BRATT PAN, SBG-710 I

Made of stainless steel AISI-304 (18/10)

Pan capacity: 50 litres (approx.). Surface area: 42 dm<sup>2</sup>

Stainless steel pan, with heat diffuser bottom 10 mm. thick. Crank raising system.

Counterweighted folding lid.

Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C to 315 °C).

Water filling tap.

Power: 12000 Kcal/h. (13.96 kW).

Dimensions: 700 x 750 x 850 mm.

#### Electricity

Electric Power	KW	0,05
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

#### Gas

Gas Power	KW	13,96
	Kcal/h	12.005,60
LPG		
Consumption (kg/h)		1,09
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		1,38
Pressure (g/cm <sup>2</sup> )		18,00

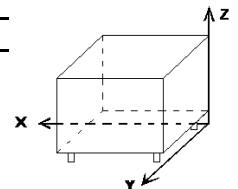
#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

#### Sound level (db)

Certificate EQNET 99AR308

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	500	600	150	
COLD WATER	350	600	105	1/2"
GAS	662	494	105	R.3/4"G





## 700 SERIES

### ELECTRIC TILTING BRATT PAN, SBE-710 I

1121122900

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	114,00
Gross Weight	Kg	149,00
Volume packed	m3	0,74

#### ELECTRIC TILTING BRATT PAN, SBE-710 I

Made of stainless steel AISI-304 (18/10)  
 Pan capacity: 50 litres (approx.). Surface area: 42 dm<sup>2</sup>  
 Stainless steel pan, with heat diffuser bottom 10 mm. thick.  
 Counterweighted folding lid.  
 Shielded elements controlled by thermostat. Pilot lights.  
 Thermostat temperature control (50 °C to 315 °C).  
 Water filling tap.  
 Power: 9 kW.  
 Dimensions: 700 x 750 x 850 mm.

#### Electricity

Electric Power	KW	9,00
Voltage 230V - I+N		2x10+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x1,5+T - 16 A

#### Gas

No

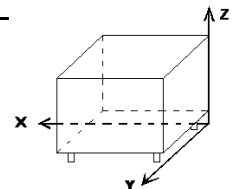
#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

#### Sound level (db)

#### Certificate EQNET

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	500	600	150	
COLD WATER	350	600	105	1/2"





## 700 SERIES

### GAS BAIN-MARIE, BMG-710

1121200600

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	34,00
Gross Weight	Kg	40,00
Volume packed	m3	0,32

#### GAS BAIN-MARIE, BMG-710

Made of stainless steel AISI-304 (18/10).  
 Tank capacity: 30 litres.  
 The tank is designed to accommodate GN containers.  
 Built with separators for containers.  
 Piezoelectric ignition and pilot. Safety thermocouple.  
 Thermostat temperature control (30 °C to 90 °C)  
 Water intake tap.  
 Drainage with overflow.  
 Power: 5500 Kcal/h. (6.40 kW).  
 Dimensions: 700 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	6,40
	Kcal/h	5.504,00
LPG		
Consumption (kg/h)		0,54
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		0,69
Pressure (g/cm2)		18,00

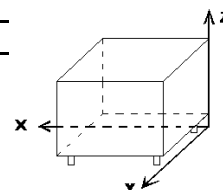
#### Water

Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

#### Certificate EQNET

99AR328

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DRAIN	38	199	0	30x25
COLD WATER	38	494	0	1/2"
GAS	662	494	50	R.3/4"G





## 700 SERIES

### ELECTRIC BAIN-MARIE, BME-705

1121200800

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	21,00
Gross Weight	Kg	27,00
Volume packed	m3	0,17

#### ELECTRIC BAIN-MARIE, BME-705

Made of stainless steel AISI-304 (18/10).  
 Tank capacity: 17 litres.  
 The tank is designed to accommodate GN containers.  
 Built with separators for containers.  
 Shielded elements controlled by thermostat. Pilot lights.  
 Thermostat temperature control (30 °C to 90 °C)  
 Water intake tap.  
 Drainage with overflow.  
 Power: 2800 W.  
 Dimensions: 350 x 750 x 290 mm.

#### Electricity

Electric Power	KW	2,80
Voltage 230V - I+N		2x1,5+T - 16 A
Voltage 230V - III		
Voltage 400V - III+N		

#### Gas

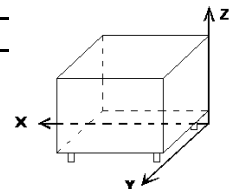
No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	X	Y	Z	Diameters
ELECTRICITY	312	494	0	
DRAIN	38	199	0	30x25
COLD WATER	38	494	0	1/2"





## 700 SERIES

### ELECTRIC BAIN-MARIE, BME-710

1121200900

#### Dimensions and Weights

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	34,00
Gross Weight	Kg	40,00
Volume packed	m3	0,32

#### Electricity

Electric Power	KW	6,00
Voltage 230V - I+N		2x4+T - 32 A
Voltage 230V - III		3x2,5+T - 20 A
Voltage 400V - III+N		4x2,5+T - 16 A

#### Gas

No

#### ELECTRIC BAIN-MARIE, BME-710

Made of stainless steel AISI-304 (18/10).

Tank capacity: 30 litres.

The tank is designed to accommodate GN containers.

Built with separators for containers.

Shielded elements controlled by thermostat. Pilot lights.

Thermostat temperature control (30 °C to 90 °C)

Water intake tap.

Drainage with overflow.

Power: 6000 W

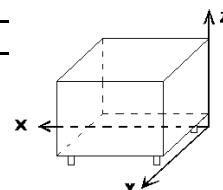
Dimensions: 700 x 750 x 290 mm.

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	662	494	0	
DRAIN	38	199	0	30x25
COLD WATER	38	494	0	1/2"







## 700 SERIES

### GAS PASTA COOKER, CPG-705

1121211450

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	60,00
Gross Weight	Kg	76,00
Volume packed	m3	0,35

GAS PASTA COOKER, CPG-705  
 Made of stainless steel AISI-304 (18/10).  
 Cast iron burners.  
 Thermostat temperature control.  
 Equipped with 3 small baskets.  
 Water filling tap. Drainage tap.  
 Capacity: 20 liters.  
 Power: 12,000 kcal/h. (13.95 kW).  
 Dimensions: 350 x 750 x 850 mm.

#### Electricity

No

#### Gas

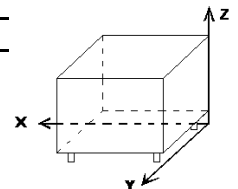
Gas Power	KW	13,95
	Kcal/h	11.997,00
LPG		
Consumption (kg/h)		1,04
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,32
Pressure (g/cm2)		18,00

#### Water

Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DRAIN	274	542	115	30x25
COLD WATER	45	448	115	1/2"
GAS	305	482	115	R.3/4"G





## 700 SERIES

### ELECTRIC PASTA COOKER, CPE-705

1121226700

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	850,00
Net Weight	Kg	60,00
Gross Weight	Kg	76,00
Volume packed	m3	0,39

ELECTRIC PASTA COOKER, CPE-705  
 Made of stainless steel AISI-304 (18/10).  
 Heater elements in stainless steel.  
 Thermostat temperature control.  
 Equipped with 3 small baskets.  
 Water filling tap. Drainage tap.  
 Capacity: 30 liters.  
 Power: 8 KW.  
 Dimensions: 350 x 750 x 850 mm.

#### Electricity

Electric Power	KW	8,00
Voltage 230V -1+N		
Voltage 230V - III		
Voltage 400V - III+N	3x4+N+T	

#### Gas

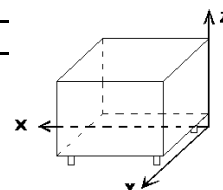
No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Installation

	X	Y	Z	Diameters
ELECTRICITY	320	600	600	
DRAIN	274	542	115	30x25
COLD WATER	45	448	115	1/2"





**700 SERIES**

**GAS CHARCOAL GRILL, BG-705 I**

**1130110000**

**Dimensions and Weights**

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	40,00
Gross Weight	Kg	48,00
Volume packed	m3	0,20

**GAS CHARCOAL GRILL, BG-705 I**

Made of stainless steel AISI-304 (18/10).  
 Burner in stainless steel with pilot.  
 Piezoelectric burner ignition. Safety valve and thermocouple.  
 Lava rocks.  
 Stainless steel grid. Grid dimensions: 340 x 500 mm.  
 The angle of the cooking grid can be adjusted to three positions.  
 Fat collector.  
 Power: 6000 kcal/h (6.98 kW).  
 Dimensions: 350 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	6,98
	Kcal/h	6.002,80
<b>LPG</b>		
Consumption (kg/h)		0,63
Pressure (g/cm2)		37,00
<b>Natural Gas</b>		
Consumption (m3/h)		0,80
Pressure (g/cm2)		18,00

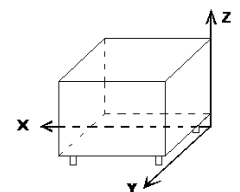
**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Certificate EQNET** 99AS392

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	485	132	R.3/4"G





## 700 SERIES

### GAS CHARCOAL GRILL, BG-705

1130110070

#### Dimensions and Weights

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	40,00
Gross Weight	Kg	48,00
Volume packed	m3	0,20

#### GAS CHARCOAL GRILL, BG-705

Made of stainless steel AISI-304 (18/10).

Burner in stainless steel with pilot.

Piezoelectric burner ignition. Safety valve and thermocouple.

Lava rocks.

Cast iron grid. Grid dimensions: 340 x 500 mm.

The angle of the cooking grid can be adjusted to three positions.

Fat collector.

Power: 6000 kcal/h (6.98 kW).

Dimensions: 350 x 750 x 290 mm.

#### Electricity

No

#### Gas

Gas Power	KW	6,98
	Kcal/h	6.002,80

#### LPG

Consumption (kg/h)	0,63
Pressure (g/cm <sup>2</sup> )	37,00

#### Natural Gas

Consumption (m <sup>3</sup> /h)	0,80
Pressure (g/cm <sup>2</sup> )	18,00

#### Water

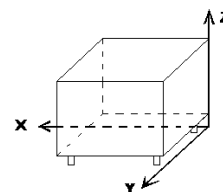
Consumption (lit/h)	0,00
Pressure (Kg/cm <sup>2</sup> )	

#### Sound level (db)

Certificate EQNET 99AS392

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	310	485	132	R.3/4"G





**700 SERIES**

**GAS CHARCOAL GRILL, BG-710 I**

**1130110100**

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	65,00
Gross Weight	Kg	86,50
Volume packed	m3	0,37

**GAS CHARCOAL GRILL, BG-710 I**

Made of stainless steel AISI-304 (18/10).  
 Burner in stainless steel with pilot.  
 Piezoelectric burner ignition. Safety valve and thermocouple.  
 Lava rocks.  
 Two stainless steel grids.  
 Grid dimensions: 340 x 500 mm.  
 The angle of the cooking grid can be adjusted to three positions.  
 Fat collector.  
 Power: 12.000 kcal/h (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	13,96
	Kcal/h	12.005,60
LPG		
Consumption (kg/h)		1,26
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,60
Pressure (g/cm2)		18,00

**Water**

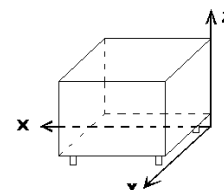
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

**Certificate EQNET**

99AS392

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	485	132	R.3/4"G





**700 SERIES**

**GAS CHARCOAL GRILL, BG-710**

1130110170

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	65,00
Gross Weight	Kg	86,50
Volume packed	m3	0,37

GAS CHARCOAL GRILL, BG-710  
 Made of stainless steel AISI-304 (18/10).  
 Burner in stainless steel with pilot.  
 Piezoelectric burner ignition. Safety valve and thermocouple.  
 Lava rocks.  
 One cast iron grid and one stainless steel grid.  
 Grid dimensions: 340 x 500 mm.  
 The angle of the cooking grid can be adjusted to three positions.  
 Fat collector.  
 Power: 12.000 kcal/h (13.96 kW).  
 Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

Gas Power	KW	13,96
	Kcal/h	12.005,60
LPG		
Consumption (kg/h)		1,26
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,60
Pressure (g/cm2)		18,00

**Water**

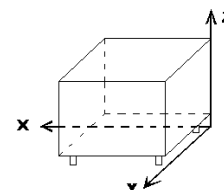
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

**Certificate EQNET** 99AS392

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	660	485	132	R.3/4"G





**700 SERIES**

**WORK TOP, EN-705**

**1110102700**

**Dimensions and Weights**

Length	mm	350,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	20,00
Gross Weight	Kg	25,00
Volume packed	m3	0,17

**WORK TOP, EN-705**

Made of stainless steel AISI-304 (18/10).  
Removable top for cleaning purposes.  
Dimensions: 350 x 750 x 290 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

**Certificate EQNET**

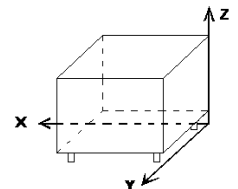
**Installation**

X

Y

Z

Diameters





**700 SERIES**

**WORK TOP, EN-710**

1110102800

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	290,00
Net Weight	Kg	29,00
Gross Weight	Kg	43,00
Volume packed	m3	0,33

**WORK TOP, EN-710**

Made of stainless steel AISI-304 (18/10).  
Removable top for cleaning purposes.  
Dimensions: 700 x 750 x 290 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

**Certificate EQNET**

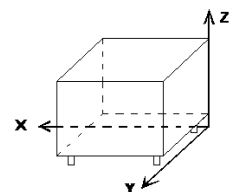
**Installation**

X

Y

Z

Diameters







**700 SERIES**

**STAND, MB-705**

1121701000

**Dimensions and Weights**

Length	mm	350,00
Depth	mm	750,00
Height	mm	560,00
Net Weight	Kg	7,00
Gross Weight	Kg	11,00
Volume packed	m3	0,21

STAND, MB-705

Made of stainless steel AISI-304 (18/10).  
Element for adding to the table-top appliances of Range 700 to obtain a compact unit.  
Dimensions: 350 x 750 x 560 mm.

\* Doors are available as an option

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

**Certificate EQNET**

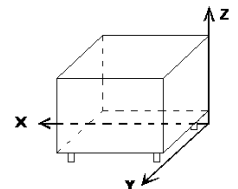
**Installation**

X

Y

Z

Diameters





**700 SERIES**

**STAND, MB-710**

1121702000

**Dimensions and Weights**

Length	mm	700,00
Depth	mm	750,00
Height	mm	560,00
Net Weight	Kg	9,00
Gross Weight	Kg	14,00
Volume packed	m3	0,37

STAND, MB-710

Made of stainless steel AISI-304 (18/10).  
Element for adding to the table-top appliances of Range 700 to obtain a compact unit.  
Dimensions: 700 x 750 x 290 mm.

\* Doors are available as an option

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

**Certificate EQNET**

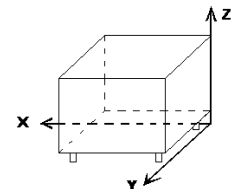
**Installation**

X

Y

Z

Diameters





**700 SERIES**

**STAND, MB-715**

1121703000

**Dimensions and Weights**

Length	mm	1.050,00
Depth	mm	750,00
Height	mm	560,00
Net Weight	Kg	35,00
Gross Weight	Kg	40,00
Volume packed	m3	0,70

STAND, MB-715

Made of stainless steel AISI-304 (18/10).  
Element for adding to the table-top appliances of Range 700 to obtain a compact unit of 1.5 modules.  
Dimensions: 1,050 x 750 x 290 mm.

\* Doors are available as an option

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Installation**

X

Y

Z

Diameters

