



Ranges 900

GAS RANGE, CG9-20

1120320100

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	44,00
Gross Weight	Kg	62,00
Volume packed	m3	0,27

GAS RANGE, CG9-20

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 8000 + 1 x 4000 kcal/h
 Total power: 12000 kcal/h. (14 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	14,00
	Kcal/h	12.040,00
LPG		
Consumption (kg/h)		0,99
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,33
Pressure (g/cm2)		18,00

Water

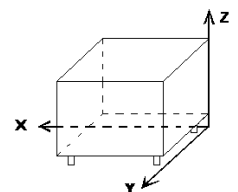
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

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99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	370	735	132	R.3/4"G





Ranges 900

GAS RANGE, CG9-20 H

1120320111

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	43,00
Gross Weight	Kg	62,00
Volume packed	m3	0,24

GAS RANGE, CG9-20 H

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 8000 + 1 x 10500 kcal/h
 Total power: 18500 kcal/h. (21.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	21,51
	Kcal/h	18.500,00
LPG		
Consumption (kg/h)		1,55
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,10
Pressure (g/cm2)		18,00

Water

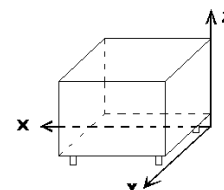
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	370	735	132	R.3/4"G





Ranges 900

GAS RANGE, CG9-40

1120320400

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	79,00
Gross Weight	Kg	100,00
Volume packed	m3	0,51

GAS RANGE, CG9-40

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 1 x 8000 + 2 x 4000 kcal/h
 Total power: 26500 kcal/h. (31 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	31,00
	Kcal/h	26.660,00
LPG		
Consumption (kg/h)		2,17
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,91
Pressure (g/cm2)		18,00

Water

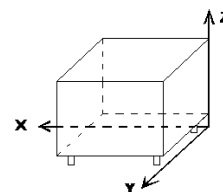
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	795	735	132	R.3/4"G





Ranges 900

GAS RANGE, CG9-40 H

1120320411

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	79,00
Gross Weight	Kg	100,00
Volume packed	m3	0,51

GAS RANGE, CG9-40 H

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 3 x 8000 kcal/h
 Total power: 34500 kcal/h. (40.1 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	40,12
	Kcal/h	34.500,00
LPG		
Consumption (kg/h)		3,10
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,85
Pressure (g/cm2)		18,00

Water

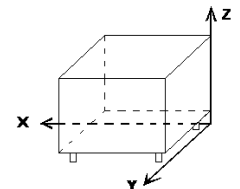
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	795	735	132	R.3/4"G



Ranges 900

GAS RANGE, CG9-60



1120321500

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	126,00
Gross Weight	Kg	141,00
Volume packed	m3	0,73

GAS RANGE, CG9-60

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 2 x 8000 + 3 x 4000 kcal/h
 Total power: 38500 kcal/h. (44.7 kW).
 Dimensions: 1275 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	44,70
	Kcal/h	38.442,00
LPG		
Consumption (kg/h)		3,16
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,24
Pressure (g/cm2)		18,00

Water

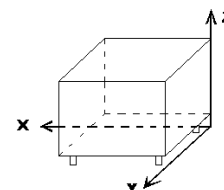
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.220	735	132	R.3/4"G



Ranges 900

GAS RANGE, CG9-60 H



1120321511

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	126,00
Gross Weight	Kg	141,00
Volume packed	m3	0,73

GAS RANGE, CG9-60 H

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 5 x 8000 kcal/h
 Total power: 50500 kcal/h. (58.7 kW).
 Dimensions: 1275 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	58,72
	Kcal/h	50.500,00
LPG		
Consumption (kg/h)		4,30
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		5,45
Pressure (g/cm2)		18,00

Water

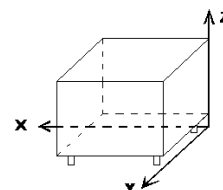
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.220	735	132	R.3/4"G





Ranges 900

GAS RANGE, CG9-41

1120322500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	160,00
Gross Weight	Kg	180,50
Volume packed	m3	0,76

GAS RANGE, CG9-41

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 1 x 8000 + 2 x 4000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C – 350 °C).
 Oven burner: 8000 kcal/h.
 Total power: 34500 kcal/h. (40 kW).
 Oven dimensions: 520 x 650 x 300 mm.
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	40,00
	Kcal/h	34.400,00
LPG		
Consumption (kg/h)		2,85
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,82
Pressure (g/cm2)		18,00

Water

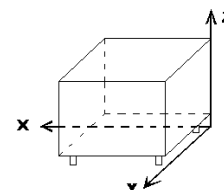
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Ranges 900

GAS RANGE, CG9-41 H

1120322511

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	160,00
Gross Weight	Kg	183,00
Volume packed	m3	1,03

GAS RANGE, CG9-41 H

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 3 x 8000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C - 350 °C).
 Oven burner: 8000 kcal/h.
 Total power: 42500 kcal/h. (49.4 kW).
 Oven dimensions: 520 x 650 x 300 mm.
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	49,42
	Kcal/h	42.500,00
LPG		
Consumption (kg/h)		3,70
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,70
Pressure (g/cm2)		18,00

Water

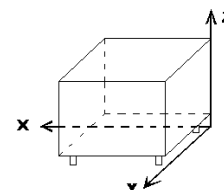
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Ranges 900

GAS RANGE, CG9-61

1120323600

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	241,00
Gross Weight	Kg	266,00
Volume packed	m3	1,49

Electricity

No

GAS RANGE, CG9-61

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 2 x 8000 + 3 x 4000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C – 350 °C).
 Oven burner: 8000 kcal/h.
 Neutral cabinet.
 Total power: 46500 kcal/h. (54 kW).
 Oven dimensions: 520 x 650 x 300 mm.
 Dimensions: 1275 x 900 x 850 mm.

Gas

Gas Power	KW	54,00
	Kcal/h	46.440,00
LPG		
Consumption (kg/h)		3,84
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		5,15
Pressure (g/cm2)		18,00

Water

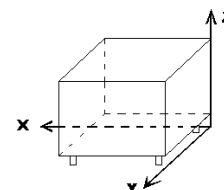
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	X	Y	Z	Diameters
GAS	1.230	635	105	R.3/4"G





Ranges 900

GAS RANGE, CG9-61 H

1120323611

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	241,00
Gross Weight	Kg	266,00
Volume packed	m3	1,05

GAS RANGE, CG9-61 H

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 5 x 8000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C - 350 °C).
 Oven burner: 8000 kcal/h.
 Neutral cabinet.
 Total power: 58500 kcal/h. (62 kW).
 Oven dimensions: 520 x 650 x 300 mm.
 Dimensions: 1275 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	68,02
	Kcal/h	58.500,00
LPG		
Consumption (kg/h)		4,80
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		6,50
Pressure (g/cm2)		18,00

Water

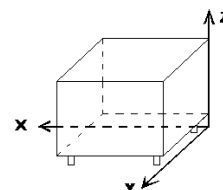
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G





Ranges 900

GAS RANGE, CG9-82

1120325400

Dimensions and Weights

Length	mm	1.700,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	292,00
Gross Weight	Kg	351,00
Volume packed	m3	1,97

GAS RANGE, CG9-82

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 2 x 10500 + 2 x 8000 + 4 x 4000 kcal/h
 Two 2/1 GN ovens in stainless steel, with burner in stainless steel. Pilots and thermocouples.
 Thermostatic control (130 °C – 350 °C).
 Oven burner: 8000 kcal/h.
 Total power: 69000 kcal/h. (80.2 kW).
 Dimensions du four: 520 x 650 x 300 mm.
 Dimensions: 1.700 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	80,20
	Kcal/h	68.972,00
LPG		
Consumption (kg/h)		5,70
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		7,64
Pressure (g/cm2)		18,00

Water

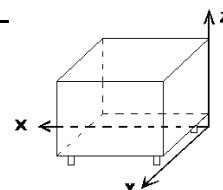
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

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Installation

	X	Y	Z	Diameters
GAS	1.655	635	105	R.3/4"G
GAS	805	635	105	R.3/4"G



Ranges 900



GAS RANGE SOLID TOP, CGF9-120-I

1120321700

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	149,00
Gross Weight	Kg	172,00
Volume packed	m3	0,74

GAS RANGE SOLID TOP WITH OPEN BURNERS, CGF9-120-I

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

2 open hobs with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Dimensions of the grill: 425 x 350 mm.

Burners: 1 x 8000 + 1 x 4000 kcal/h.

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

Dimensions of the solid top plate: 840 x 695 mm. Top plate on the left.

Piezoelectric burner ignition.

Power: 11000 kcal/h. (12.8 kW).

Total power: 23000 kcal/h. (26.75 kW).

Dimensions: 1275 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	26,75
	Kcal/h	23.005,00

LPG

Consumption (kg/h)	2,26
Pressure (g/cm2)	37,00

Natural Gas

Consumption (m3/h)	2,87
Pressure (g/cm2)	18,00

Water

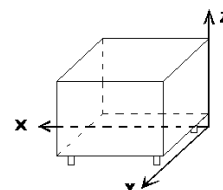
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G



Ranges 900

GAS RANGE SOLID TOP, CGF9-120-D



1120321900

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	149,00
Gross Weight	Kg	172,00
Volume packed	m3	0,74

GAS RANGE SOLID TOP WITH OPEN BURNERS, CGF9-120-D

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

2 open hobs with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Dimensions of the grill: 425 x 350 mm.

Burners: 1 x 8000 + 1 x 4000 kcal/h.

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

Dimensions of the solid top plate: 840 x 695 mm. Top plate on the right.

Piezoelectric burner ignition.

Power: 11000 kcal/h. (12.8 kW).

Total power: 23000 kcal/h. (26.75 kW).

Dimensions: 1275 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	26,75
	Kcal/h	23.005,00

LPG

Consumption (kg/h)	2,26
Pressure (g/cm2)	37,00

Natural Gas

Consumption (m3/h)	2,87
Pressure (g/cm2)	18,00

Water

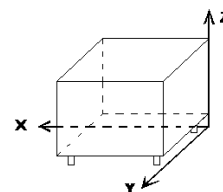
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G





Ranges 900

GAS RANGE SOLID TOP, CGF9-121-I

1120323800

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	264,00
Gross Weight	Kg	300,00
Volume packed	m3	1,49

Electricity

No

Gas

Gas Power	KW	36,00
	Kcal/h	30.960,00
LPG		
Consumption (kg/h)		2,60
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,20
Pressure (g/cm2)		18,00

Water

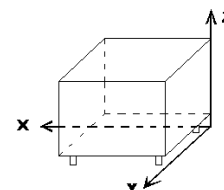
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G



GAS RANGE SOLID TOP WITH OPEN BURNERS AND OVEN, CGF9-121-I

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

2 open hobs with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Dimensions of the grill: 425 x 350 mm.

Burners: 1 x 8000 + 1 x 4000 kcal/h.

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

Dimensions of the solid top plate: 840 x 695 mm. Top plate on the left.

Piezoelectric burner ignition.

Power: 11000 kcal/h. (12.8 kW).

2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.

Thermostatic control (130 °C - 350 °C).

Oven burner: 8000 kcal/h.

Neutral cabinet.

Oven dimensions: 520 x 650 x 300 mm.

Total power: 31000 kcal/h. (36 kW).

Dimensions: 1275 x 900 x 850 mm.



Ranges 900

GAS RANGE SOLID TOP, CGF9-121-D

1120324000

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	264,00
Gross Weight	Kg	300,00
Volume packed	m3	1,49

Electricity

No

Gas

Gas Power	KW	36,00
	Kcal/h	30.960,00
LPG		
Consumption (kg/h)		2,60
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,20
Pressure (g/cm2)		18,00

Water

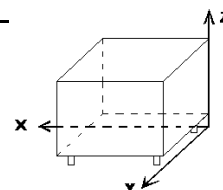
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G
GAS	1.230	635	105	R.3/4"G



GAS RANGE SOLID TOP WITH OPEN BURNERS AND OVEN, CGF9-121-D

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

2 open hobs with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Dimensions of the grill: 425 x 350 mm.

Burners: 1 x 8000 + 1 x 4000 kcal/h.

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

Dimensions of the solid top plate: 840 x 695 mm. Top plate on the right.

Piezoelectric burner ignition.

Power: 11000 kcal/h. (12.8 kW).

2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.

Thermostatic control (130 °C - 350 °C).

Oven burner: 8000 kcal/h.

Neutral cabinet.

Oven dimensions: 520 x 650 x 300 mm.

Total power: 31000 kcal/h. (36 kW).

Dimensions: 1275 x 900 x 850 mm.

Ranges 900

GAS RANGE SOLID TOP, CG9-10



1120320600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	134,00
Gross Weight	Kg	159,00
Volume packed	m3	0,55

GAS RANGE SOLID TOP, CG9-10

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: 840 x 695 mm.

Piezoelectric burner ignition.

Power: 11000 kcal/h. (12.8 kW).

Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	12,79
	Kcal/h	10.999,40
LPG		
Consumption (kg/h)		0,92
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,24
Pressure (g/cm2)		18,00

Water

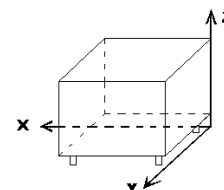
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP48

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	795	735	132	R.3/4"G





Ranges 900

GAS RANGE SOLID TOP, CG9-11

1120322900

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	205,00
Gross Weight	Kg	230,00
Volume packed	m3	1,03

GAS RANGE SOLID TOP, CG9-11

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: 840 x 695 mm.
 Piezoelectric burner ignition. Burner of 11.000 kcal/h.
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C - 350 °C).
 Oven burner: 8000 kcal/h.
 Total power: 19000 kcal/h. (22.1 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	22,09
	Kcal/h	18.997,40
LPG		
Consumption (kg/h)		1,60
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,15
Pressure (g/cm2)		18,00

Water

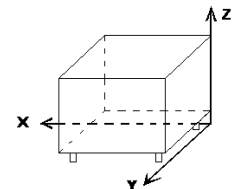
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP48

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Ranges 900

GAS RANGE WITH FRY-TOP, CG9-51 L

1120324200

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	213,00
Gross Weight	Kg	263,00
Volume packed	m3	1,55

Electricity

No

GAS RANGE WITH FRY-TOP, CG9-51 L

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 1 x 8000 + 2 x 4000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C – 350 °C). Thermostat control of the hot-plate temperature.
 Smooth hot-plate.
 Tubular burner made of stainless steel.
 Fat collector under the grill.
 Neutral cabinet.
 Oven burner: 8000 kcal/h.
 Total power: 43500 kcal/h. (50.5 kW).
 Dimensions: 1275 x 900 x 850 mm.

Gas

Gas Power	KW	50,58
	Kcal/h	43.498,80
LPG		
Consumption (kg/h)		3,84
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,81
Pressure (g/cm2)		18,00

Water

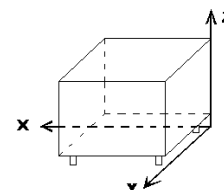
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G





Ranges 900

GAS RANGE WITH FRY-TOP, CG9-51 R

1120324400

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	213,00
Gross Weight	Kg	263,00
Volume packed	m3	1,55

Electricity

No

GAS RANGE WITH FRY-TOP, CG9-51 R
 Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 1 x 8000 + 2 x 4000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C – 350 °C). Thermostat control of the hot-plate temperature.
 Ribbed hot-plate.
 Tubular burner made of stainless steel.
 Fat collector under the grill.
 Neutral cabinet.
 Oven burner: 8000 kcal/h.
 Total power: 43500 kcal/h. (50.5 kW).
 Dimensions: 1275 x 900 x 850 mm.

Gas

Gas Power	KW	50,58
	Kcal/h	43.498,80
LPG		
Consumption (kg/h)		3,84
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,81
Pressure (g/cm2)		18,00

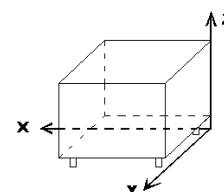
Water

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

Certificate EQNET 99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G





Ranges 900

GAS RANGE WITH FRY-TOP, CG9-51 CL

1120324600

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	213,00
Gross Weight	Kg	263,00
Volume packed	m3	1,55

Electricity

No

GAS RANGE WITH FRY-TOP, CG9-51 CL

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 1 x 8000 + 2 x 4000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C – 350 °C). Thermostat control of the hot-plate temperature.
 Smooth hot-plate.
 Tubular burner made of stainless steel.
 Fat collector under the grill.
 Neutral cabinet.
 Fry-Top with chromium coated steel smooth hot-plate.
 Oven burner: 8000 kcal/h.
 Total power: 43500 kcal/h. (50.5 kW).
 Dimensions: 1275 x 900 x 850 mm.

Gas

Gas Power	KW	50,58
	Kcal/h	43.498,80
LPG	Consumption (kg/h)	3,84
	Pressure (g/cm2)	37,00
	Natural Gas	
Consumption (m3/h)		4,81
	Pressure (g/cm2)	18,00

Water

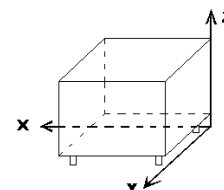
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G





Ranges 900

GAS RANGE WITH FRY-TOP, CG9-51 CR

1120324800

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	213,00
Gross Weight	Kg	263,00
Volume packed	m3	1,55

Electricity

No

GAS RANGE WITH FRY-TOP, CG9-51 CR

Made of stainless steel AISI-304 (18/10).
 Open hobs with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Dimensions of the grill: 425 x 350 mm.
 Burners: 1 x 10500 + 1 x 8000 + 2 x 4000 kcal/h
 2/1 GN oven in stainless steel, with burner in stainless steel. Pilot and thermocouple.
 Thermostatic control (130 °C – 350 °C). Thermostat control of the hot-plate temperature.
 Smooth hot-plate.
 Tubular burner made of stainless steel.
 Fat collector under the grill.
 Neutral cabinet.
 Fry-Top with chromium coated steel ribet hot-plate.
 Oven burner: 8000 kcal/h.
 Total power: 43500 kcal/h. (50.5 kW).
 Dimensions: 1275 x 900 x 850 mm.

Gas

Gas Power	KW	50,58
	Kcal/h	43.498,80
LPG		
Consumption (kg/h)		3,84
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,81
Pressure (g/cm2)		18,00

Water

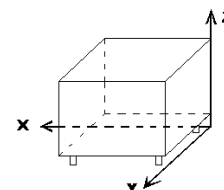
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.230	635	105	R.3/4"G





Ranges 900

GAS RANGE FOR PAELLAS, CGP9-10

1120321000

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	62,00
Gross Weight	Kg	81,00
Volume packed	m3	0,57

GAS RANGE FOR PAELLAS, CGP9-10

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

Double open hob on the top, with independent controls, and safety valves and thermocouples.

Pilots for ignition.

Grill in stainless steel on the top.

External burner: 10500 Kcal/h.

Internal burner: 4800 Kcal/h.

Dimensions of the grill: 850 x 700 mm.

Total power: 15,300 kcal/h. (17.79 kW).

Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	17,00
	Kcal/h	14.620,00

LPG

Consumption (kg/h)	1,30
Pressure (g/cm2)	37,00

Natural Gas

Consumption (m3/h)	3,90
Pressure (g/cm2)	18,00

Water

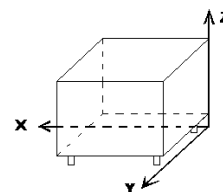
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Ranges 900

GAS RANGE FOR PAELLAS, CGP9-11

1120323100

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	150,00
Gross Weight	Kg	165,00
Volume packed	m3	1,00

GAS RANGE FOR PAELLAS, CGP9-11

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

Double open hob on the top, with independent controls, and safety valves and thermocouples.

Pilots for ignition.

Grill in stainless steel on the top.

External burner: 10500 Kcal/h.

Internal burner: 4800 Kcal/h.

Dimensions of the grill: 850 x 700 mm.

One special oven for paellas 730x730x300 mm. Power: 7,000 kcal/h.

Burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Total power: 22,300 kcal/h. (25.93 kW).

Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	24,00
	Kcal/h	20.640,00
LPG		
Consumption (kg/h)		1,70
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,00
Pressure (g/cm2)		18,00

Water

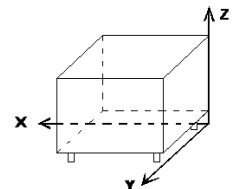
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP49

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Ranges 900

ELECTRIC RANGE, CE9-20

1120326000

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	46,00
Gross Weight	Kg	62,00
Volume packed	m3	0,26

ELECTRIC RANGE, CE9-20

Made of stainless steel AISI-304 (18/10).
 Cast iron hot- plates with shielded elements.
 6 settings switch. Indicator lights.
 Plates: 1 x 4000 + 1 x 3000 W
 Dimensions of the plate: 300 x 300 mm.
 Total power: 7 kW.
 Dimensions: 425 x 900 x 290 mm.

Electricity

Electric Power	KW	7,00
Voltage 230V - I+N		2x6+T - 40 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 25 A

Gas

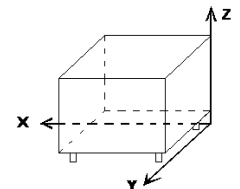
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	213	688	145	





Ranges 900

ELECTRIC RANGE, CE9-40

1120326800

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	83,00
Gross Weight	Kg	100,00
Volume packed	m3	0,51

ELECTRIC RANGE, CE9-40

Made of stainless steel AISI-304 (18/10).
 Cast iron hot- plates with shielded elements.
 6 settings switch. Indicator lights.
 Plates: 1 x 4000 + 3 x 3000 W
 Dimensions of the plate: 300 x 300 mm.
 Total power: 13 kW.
 Dimensions: 850 x 900 x 290 mm.

Electricity

Electric Power	KW	13,00
Voltage 230V - I+N		2x16+T - 80 A
Voltage 230V - III		3x10+T - 50 A
Voltage 400V - III+N		4x6+T - 40 A

Gas

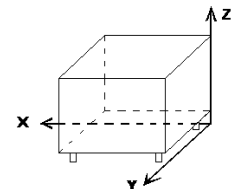
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	638	688	145	





Ranges 900

ELECTRIC RANGE, CE9-41

1120327600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	160,00
Gross Weight	Kg	180,50
Volume packed	m3	1,03

Electricity

Electric Power	KW	19,00
Voltage 230V - I+N		2x35+T - 125 A
Voltage 230V - III		3x16+T - 80 A
Voltage 400V - III+N		4x10+T - 50 A

Gas

No

ELECTRIC RANGE, CE9-41

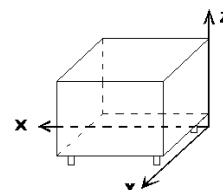
Made of stainless steel AISI-304 (18/10).
 Cast iron hot- plates with shielded elements.
 6 settings switch. Indicator lights.
 Plates: 1 x 4000 + 3 x 3000 W
 Dimensions of the plate: 300 x 300 mm.
 2/1 GN oven in stainless steel, with upper and lower heating elements.
 Selector switch for the elements.
 Thermostatic control (130 °C – 350 °C).
 Oven power: 6 kW.
 Total power: 19 kW.
 Dimensions: 850 x 900 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	638	735	395	





Ranges 900

GAS AND ELECTRIC RANGE, CGE9-41

1120328600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	160,00
Gross Weight	Kg	183,00
Volume packed	m3	1,03

Electricity

Electric Power	KW	6,00
Voltage 230V - I+N		2x6+T - 32 A.
Voltage 230V - III		3x2,5+T - 20 A.
Voltage 400V - III+N		4x1,5+T - 16 A.

Gas

Gas Power	KW	31,00
	Kcal/h	26.660,00
LPG		
Consumption (kg/h)		2,17
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,91
Pressure (g/cm2)		18,00

Water

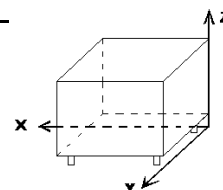
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

GAS AND ELECTRIC RANGE, CGE9-41

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 10500 + 1 x 8000 + 2 x 4000 kcal/h
 Electrical 2/1 GN oven in stainless steel, with heating elements in the bottom and grill.
 Thermostatic control (130 °C – 350 °C).
 Selector switch for the elements.
 Oven power: 6 kW.
 Total gas power: 26500 kcal/h. (31 kW).
 Total electrical power: 6 kW
 Dimensions: 850 x 900 x 850 mm.

Installation

	X	Y	Z	Diameters
ELECTRICITY	638	794	395	
GAS	805	635	105	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-05 L

1120220000

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,30

GAS FRY-TOP, FTG9-05 L

Made of stainless steel AISI-304 (18/10).
Smooth hot-plate. Surface area: 24 dm².
Burner in stainless steel with pilot.
Piezoelectric burner ignition.
Thermostat control of the hot-plate temperature 120 C° -310 C°.
Fat collector under the grill.
Power: 9000 kcal/h. (10.5 kW).
Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	10,40
	Kcal/h	8.944,00
LPG		
Consumption (kg/h)		0,74
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		0,95
Pressure (g/cm ²)		18,00

Water

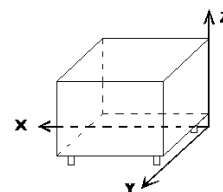
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	365	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-05 R

1120220025

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,30

GAS FRY-TOP, FTG9-05 R

Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 24 dm².
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 9000 kcal/h. (10.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	10,40
	Kcal/h	8.944,00
LPG		
Consumption (kg/h)		0,74
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		0,95
Pressure (g/cm ²)		18,00

Water

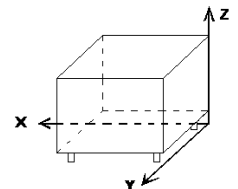
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	365	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG/C9-05 L

1120220050

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	80,00
Volume packed	m3	0,30

GAS FRY-TOP, FTG/C9-05 L

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate. Smooth hot-plate.
 Surface area: 24 dm2.
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 9000 kcal/h. (10.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	9,30
	Kcal/h	7.998,00
LPG		
Consumption (kg/h)		0,74
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		0,95
Pressure (g/cm2)		18,00

Water

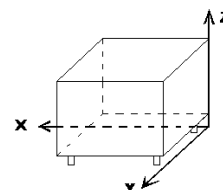
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	365	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG/C9-05 R

1120220075

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,30

GAS FRY-TOP, FTG/C9-05 R

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate. Ribbed hot-plate.
 Surface area: 24 dm².
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 9000 kcal/h. (10.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	9,30
	Kcal/h	7.998,00
LPG		
Consumption (kg/h)		0,74
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		0,95
Pressure (g/cm ²)		18,00

Water

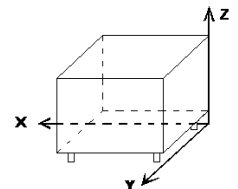
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	365	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-05 VL

1120220400

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,30

GAS FRY-TOP, FTG9-05 VL
 Made of stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 24 dm².
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Safety valve and thermocouple.
 Fat collector under the grill.
 Power: 9000 kcal/h. (10.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	10,40
	Kcal/h	8.944,00
LPG		
Consumption (kg/h)		0,74
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		0,95
Pressure (g/cm ²)		18,00

Water

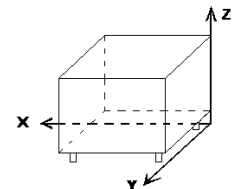
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	365	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-05 VR

1120220425

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,30

GAS FRY-TOP, FTG9-05 VR
 Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 24 dm².
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Safety valve and thermocouple.
 Fat collector under the grill.
 Power: 9000 kcal/h. (10.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	10,40
	Kcal/h	8.944,00
LPG		
Consumption (kg/h)		0,74
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		0,95
Pressure (g/cm ²)		18,00

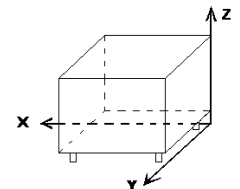
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	365	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-10 L

1120221400

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG9-10 L

Made of stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 50 dm².
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,90
Pressure (g/cm ²)		18,00

Water

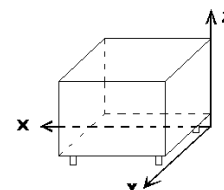
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-10 R

1120221415

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG9-10 R

Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 50 dm².
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,90
Pressure (g/cm ²)		18,00

Water

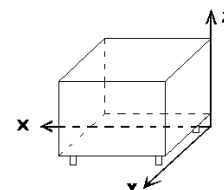
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-10 L+R

1120221430

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG9-10 L+R
 Made of stainless steel AISI-304 (18/10).
 2/3 smooth & 1/3 ribbed hot-plate. Surface area: 50 dm².
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,90
Pressure (g/cm ²)		18,00

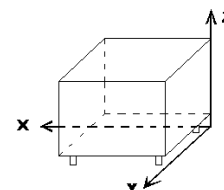
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG/C9-10 L

1120221445

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG/C9-10 L

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate. Smooth hot-plate.
 Surface area: 50 dm².
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,90
Pressure (g/cm ²)		18,00

Water

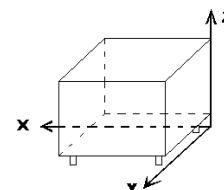
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG/C9-10 R

1120221460

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG/C9-10 R

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate. Ribbed hot-plate.
 Surface area: 50 dm2.
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,90
Pressure (g/cm2)		18,00

Water

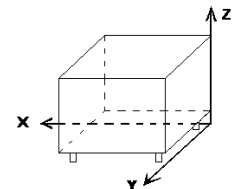
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG/C9-10 L+R

1120221475

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG/C9-10 L+R
 Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate. 2/3 smooth & 1/3 ribbed hot-plate. Surface area: 50 dm².
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,90
Pressure (g/cm ²)		18,00

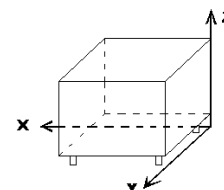
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-10 VL

1120221800

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG9-10 VL
 Made of stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 50 dm².
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Safety valves and thermocouples.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,90
Pressure (g/cm ²)		18,00

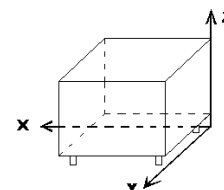
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-10 VR

1120221825

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG9-10 VR
 Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 50 dm².
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Safety valves and thermocouples.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

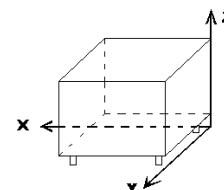
Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,90
Pressure (g/cm ²)		18,00

Water

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

Certificate EQNET 99AP56

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP, FTG9-10 V L+R

1120221850

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	128,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

GAS FRY-TOP, FTG9-10 V L+R
 Made of stainless steel AISI-304 (18/10).
 2/3 smooth + 1/3 ribbed hot-plate. Surface area: 50 dm2.
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition.
 Safety valves and thermocouples.
 Fat collector under the grill.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,48
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,90
Pressure (g/cm2)		18,00

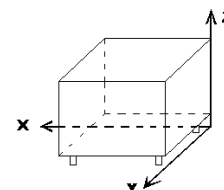
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	790	738	147	R.3/4"G





Fry-tops 900

GAS FRY-TOP WITH OVEN, FTG9-11 L

1120222800

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	219,00
Volume packed	m3	1,07

GAS FRY-TOP WITH OVEN, FTG9-11 L
 Made of stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 50 dm².
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 2/1 GN oven with burner in stainless steel, 8,000 kcal.
 Pilot and thermocouple.
 Thermostatic control (130 C° - 350 C°).
 Power: 26000 kcal/h. (30.2 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	30,20
	Kcal/h	25.972,00
LPG		
Consumption (kg/h)		2,26
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,87
Pressure (g/cm ²)		18,00

Water

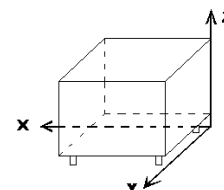
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Fry-tops 900

GAS FRY-TOP WITH OVEN, FTG9-11 R

1120222815

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	219,00
Volume packed	m3	1,07

GAS FRY-TOP WITH OVEN, FTG9-11 R
 Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 50 dm2.
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 2/1 GN oven with burner in stainless steel, 8,000 kcal.
 Pilot and thermocouple.
 Thermostatic control (130 C° - 350 C°).
 Power: 26000 kcal/h. (30.2 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	30,20
	Kcal/h	25.972,00
LPG		
Consumption (kg/h)		2,26
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,87
Pressure (g/cm2)		18,00

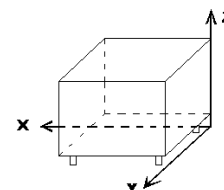
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Fry-tops 900

GAS FRY-TOP WITH OVEN, FTG9-11 L+R

1120222830

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	219,00
Volume packed	m3	1,07

GAS FRY-TOP WITH OVEN, FTG9-11 L+R
 Made of stainless steel AISI-304 (18/10).
 2/3 smooth & 1/3 ribbed hot-plate. Surface area: 50 dm².
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 2/1 GN oven with burner in stainless steel, 8,000 kcal.
 Pilot and thermocouple.
 Thermostatic control (130 C° - 350 C°).
 Power: 26000 kcal/h. (30.2 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	30,20
	Kcal/h	25.972,00
LPG		
Consumption (kg/h)		2,26
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,87
Pressure (g/cm ²)		18,00

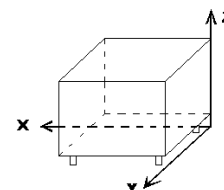
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Fry-tops 900

GAS FRY-TOP WITH OVEN, FTG/C9-11 L

1120222845

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	219,00
Volume packed	m3	1,07

GAS FRY-TOP WITH OVEN, FTG/C9-11 L
 Made of stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 50 dm².
 50 microns thickness chromium coated steel sheeting hot-plate.
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 2/1 GN oven with burner in stainless steel, 8,000 kcal.
 Pilot and thermocouple.
 Thermostatic control (130 C° - 350 C°).
 Power: 24000 kcal/h. (27.9 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

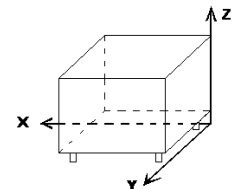
Gas Power	KW	27,90
	Kcal/h	23.994,00
LPG		
Consumption (kg/h)		2,26
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,87
Pressure (g/cm ²)		18,00

Water

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

Certificate EQNET 99AP56

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Fry-tops 900

GAS FRY-TOP WITH OVEN, FTG/C9-11 R

1120222860

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	219,00
Volume packed	m3	1,07

GAS FRY-TOP WITH OVEN, FTG/C9-11 R
 Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 50 dm².
 50 microns thickness chromium coated steel sheeting hot-plate.
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 2/1 GN oven with burner in stainless steel, 8,000 kcal.
 Pilot and thermocouple.
 Thermostatic control (130 C° - 350 C°).
 Power: 24000 kcal/h. (27.9 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	27,90
	Kcal/h	23.994,00
LPG		
Consumption (kg/h)		2,26
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,87
Pressure (g/cm ²)		18,00

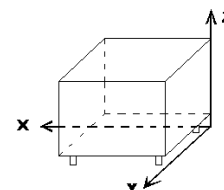
Water

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

Certificate EQNET 99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Fry-tops 900

GAS FRY-TOP WITH OVEN, FTG/C9-11 L+R

1120222875

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	219,00
Volume packed	m3	1,07

GAS FRY-TOP WITH OVEN, FTG/C9-11 L+R
 Made of stainless steel AISI-304 (18/10).
 2/3 smooth & 1/3 ribbed hot-plate. Surface area: 50 dm².
 50 microns thickness chromium coated steel sheeting hot-plate.
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 2/1 GN oven with burner in stainless steel, 8,000 kcal.
 Pilot and thermocouple.
 Thermostatic control (130 C° - 350 C°).
 Power: 24000 kcal/h. (27.9 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	27,90
	Kcal/h	23.994,00
LPG		
Consumption (kg/h)		2,26
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,87
Pressure (g/cm ²)		18,00

Water

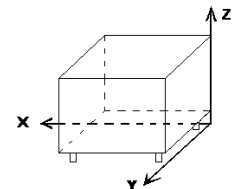
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AP56

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	105	R.3/4"G





Fry-tops 900

ELECTRIC FRY-TOP, FTE9-05 L

1120220800

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,29

ELECTRIC FRY-TOP, FTE9-05 L

Made of stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 24 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 6000 W.
 Dimensions: 425 x 900 x 290 mm.

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

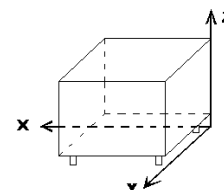
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	250	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE9-05 R

1120220825

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,29

ELECTRIC FRY-TOP, FTE9-05 R

Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 24 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 6000 W.
 Dimensions: 425 x 900 x 290 mm.

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

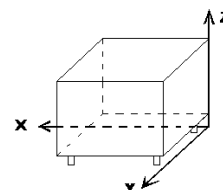
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	250	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE/C9-05 L

1120220850

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,29

ELECTRIC FRY-TOP, FTE/C9-05 L

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate.
 Smooth hot-plate. Surface area: 24 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 6000 W.
 Dimensions: 425 x 900 x 290 mm.

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

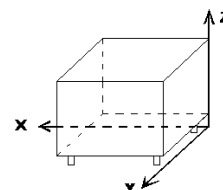
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	250	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE/C9-05 R

1120220875

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	70,00
Gross Weight	Kg	88,00
Volume packed	m3	0,29

ELECTRIC FRY-TOP, FTE/C9-05 R

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate.
 Ribbed hot-plate. Surface area: 24 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 6000 W.
 Dimensions: 425 x 900 x 290 mm.

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

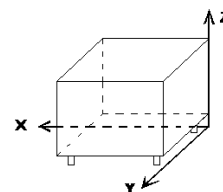
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	250	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE9-10 L

1120222200

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	120,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

ELECTRIC FRY-TOP, FTE9-10 L

Made of stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 50 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 12000 W.
 Dimensions: 850 x 900 x 290 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N	2x10+T	100 A
Voltage 230V - III	3x6+T	63 A
Voltage 400V - III+N	4x2,5+T	32 A

Gas

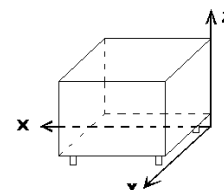
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE9-10 R

1120222215

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	120,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

ELECTRIC FRY-TOP, FTE9-10 R

Made of stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 50 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 12000 W.
 Dimensions: 850 x 900 x 290 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N	2x10+T	100 A
Voltage 230V - III	3x6+T	63 A
Voltage 400V - III+N	4x2,5+T	32 A

Gas

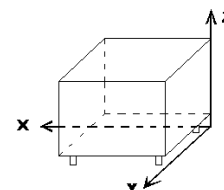
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE9-10 L+R

1120222230

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	120,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

ELECTRIC FRY-TOP, FTE9-10 L+R

Made of stainless steel AISI-304 (18/10).
 2/3 smooth & 1/3 ribbed hot-plate. Surface area: 50 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 12000 W.
 Dimensions: 850 x 900 x 290 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V -I+N	2x10+T	100 A
Voltage 230V - III	3x6+T	63 A
Voltage 400V - III+N	4x2,5+T	32 A

Gas

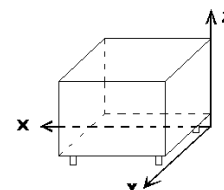
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE/C9-10 L

1120222245

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	120,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

ELECTRIC FRY-TOP, FTE/C9-10 L

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate.
 Smooth hot-plate. Surface area: 50 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 12000 W.
 Dimensions: 850 x 900 x 290 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N	2x10+T	100 A
Voltage 230V - III	3x6+T	63 A
Voltage 400V - III+N	4x2,5+T	32 A

Gas

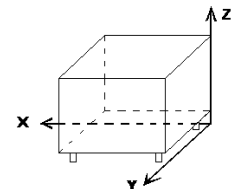
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE/C9-10 R

1120222260

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	120,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

ELECTRIC FRY-TOP, FTE/C9-10 R

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate.
 Ribbed hot-plate. Surface area: 50 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 12000 W.
 Dimensions: 850 x 900 x 290 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N	2x10+T	100 A
Voltage 230V - III	3x6+T	63 A
Voltage 400V - III+N	4x2,5+T	32 A

Gas

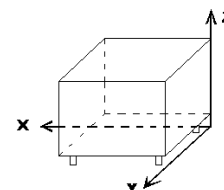
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	50	





Fry-tops 900

ELECTRIC FRY-TOP, FTE/C9-10 L+R

1120222275

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	120,00
Gross Weight	Kg	149,00
Volume packed	m3	0,57

ELECTRIC FRY-TOP, FTE/C9-10 L+R

Made of stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate.
 2/3 smooth & 1/3 ribbed hot-plate. Surface area: 50 dm².
 Shielded elements in stainless steel for heating.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 12000 W.
 Dimensions: 850 x 900 x 290 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N	2x10+T	100 A
Voltage 230V - III	3x6+T	63 A
Voltage 400V - III+N	4x2,5+T	32 A

Gas

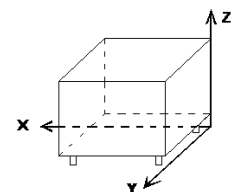
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	50	





Boling pans 900

GAS BOILING PAN, MG9-10

1120520000

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	125,00
Gross Weight	Kg	156,00
Volume packed	m3	1,12

GAS BOILING PAN, MG9-10
 Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres.
 Counterweighted folding lid.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap.
 Drainage tap.
 Power: 15300 kcal/h. (17.8 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

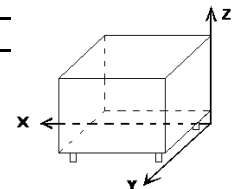
Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,40
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,79
Pressure (g/cm2)		18,00

Water

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

Certificate EQNET 99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-10 S

1120520100

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	124,00
Gross Weight	Kg	155,00
Volume packed	m3	1,12

GAS BOILING PAN, MG9-10 S

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres.
 Counterweighted folding lid.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap.
 Drainage tap.
 Power: 15300 kcal/h. (17.8 kW).
 Dimensions: 850 x 900 x 620 mm.

Electricity

No

Gas

Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,40
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,79
Pressure (g/cm2)		18,00

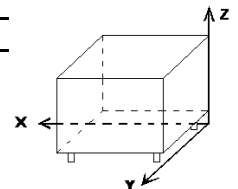
Water

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

Certificate EQNET

99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	630	80	0	1/2"
DESC.HOT WATER	585	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-10

1120520200

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	125,00
Gross Weight	Kg	156,00
Volume packed	m3	1,12

GAS BOILING PAN, MPG9-10

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Pressure system.
 Counterweighted folding lid, with closure clamps.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap. Drainage tap.
 Over-pressure safety valve.
 Power: 15300 kcal/h. (17.8 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,40
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,79
Pressure (g/cm2)		18,00

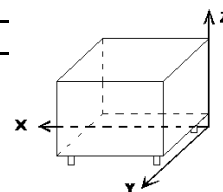
Water

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

Certificate EQNET

99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-10 S

1120520300

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	124,00
Gross Weight	Kg	155,00
Volume packed	m3	1,02

GAS BOILING PAN, MPG9-10 S

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Pressure system.
 Counterweighted folding lid, with closure clamps.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap. Drainage tap.
 Over-pressure safety valve.
 Power: 15300 kcal/h. (17.8 kW).
 Dimensions: 850 x 900 x 620 mm.

Electricity

No

Gas

Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,40
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,79
Pressure (g/cm2)		18,00

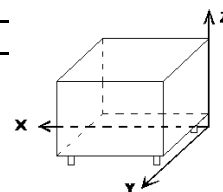
Water

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

Certificate EQNET

99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	585	80	0	1/2"
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-10 BM

1120520600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	125,00
Gross Weight	Kg	156,00
Volume packed	m3	1,12

Electricity

No

GAS BOILING PAN, MG9-10 BM

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

Bottom of the well in stainless steel AISI-316-L.

Capacity: 100 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). Level indicator.

Over-pressure safety valve and manometer.

Power: 15300 kcal/h. (17.8 kW).

Dimensions: 850 x 900 x 850 mm.

Gas

Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,40
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,79
Pressure (g/cm2)		18,00

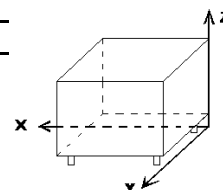
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	655	842	105	1/2"
DESC.HOT WATER	630	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-10 BM S

1120520700

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	124,00
Gross Weight	Kg	155,00
Volume packed	m3	1,02

GAS BOILING PAN, MG9-10 BM S

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 15300 kcal/h. (17.8 kW).
 Dimensions: 850 x 900 x 620 mm.

Electricity

No

Gas

Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,40
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,79
Pressure (g/cm2)		18,00

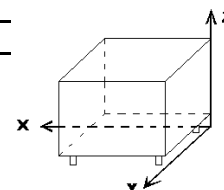
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	630	80	0	1/2"
DESC.HOT WATER	585	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-10 BM

1120520800

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	125,00
Gross Weight	Kg	156,00
Volume packed	m3	1,12

GAS BOILING PAN, MPG9-10 BM

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 15300 kcal/h. (17.8 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

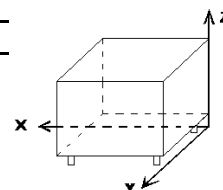
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-10 BMS

1120520900

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	124,00
Gross Weight	Kg	155,00
Volume packed	m3	1,02

GAS BOILING PAN, MPG9-10 BMS

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 15300 kcal/h. (17.8 kW).
 Dimensions: 850 x 900 x 620 mm.
 For cantilever system.

Electricity

No

Gas

Gas Power	KW	17,80
	Kcal/h	15.308,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

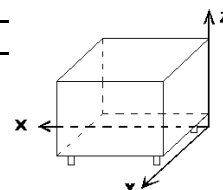
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	655	842	105	1/2"
DESC.HOT WATER	630	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-15

1120522300

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

GAS BOILING PAN, MG9-15

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres.
 Counterweighted folding lid.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap.
 Drainage tap.
 Power: 19800 kcal/h. (23 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

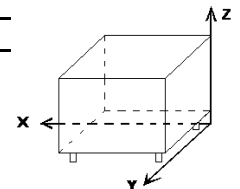
Water

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

Certificate EQNET

99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-15 S

1120522400

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	134,00
Gross Weight	Kg	170,00
Volume packed	m3	1,01

GAS BOILING PAN, MG9-15 S

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres.
 Counterweighted folding lid.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap.
 Drainage tap.
 Power: 19800 kcal/h. (23 kW).
 Dimensions: 850 x 900 x 750 mm.

Electricity

No

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

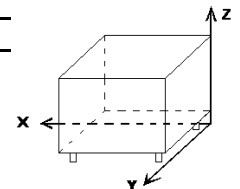
Water

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

Certificate EQNET

99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	585	80	0	1/2"
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-15

1120522500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

GAS BOILING PAN, MPG9-15

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Pressure system.
 Counterweighted folding lid, with closure clamps.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap. Drainage tap.
 Over-pressure safety valve.
 Power: 19800 kcal/h. (23 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

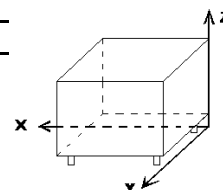
Water

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

Certificate EQNET

99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-15 S

1120522600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,01

GAS BOILING PAN, MPG9-15 S

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Pressure system.
 Counterweighted folding lid, with closure clamps.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap. Drainage tap.
 Over-pressure safety valve.
 Power: 19800 kcal/h. (23 kW).
 Dimensions: 850 x 900 x 750 mm.

Electricity

No

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

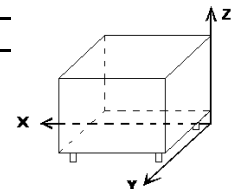
Water

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

Certificate EQNET

99AP55

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	630	80	0	1/2"
DESC.HOT WATER	585	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-15 BM

1120522900

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

Electricity

No

GAS BOILING PAN, MG9-15 BM

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 19800 kcal/h. (23 kW).
 Dimensions: 850 x 900 x 850 mm.

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

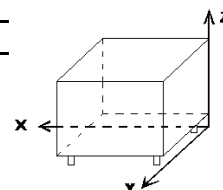
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	655	842	105	1/2"
DESC.HOT WATER	630	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-15 BM 316

1120522905

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

GAS BOILING PAN, MG9-15 BM 316

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

Pan in special stainless steel AISI-316.

Capacity: 150 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). Level indicator.

Over-pressure safety valve and manometer.

Power: 19800 kcal/h. (23 kW).

Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00

LPG

Consumption (kg/h)	1,82
Pressure (g/cm2)	37,00

Natural Gas

Consumption (m3/h)	2,31
Pressure (g/cm2)	18,00

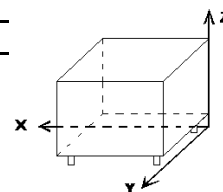
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-15 BM S

1120523000

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	134,00
Gross Weight	Kg	170,00
Volume packed	m3	1,01

Electricity

No

GAS BOILING PAN, MG9-15 BM S

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

Bottom of the well in stainless steel AISI-316-L.

Capacity: 150 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). Level indicator.

Over-pressure safety valve and manometer.

Power: 19800 kcal/h. (23 kW).

Dimensions: 850 x 900 x 750 mm.

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00

LPG

Consumption (kg/h)	1,82
Pressure (g/cm2)	37,00

Natural Gas

Consumption (m3/h)	2,31
Pressure (g/cm2)	18,00

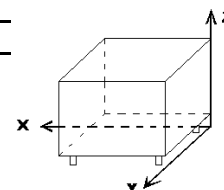
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	585	80	0	1/2"
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-15 BM

1120523100

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

GAS BOILING PAN, MPG9-15 BM

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 19,800 kcal/h. (23 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

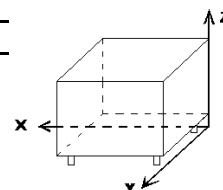
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-15 BMS

1120523200

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	134,00
Gross Weight	Kg	170,00
Volume packed	m3	0,93

GAS BOILING PAN, MPG9-15 BMS

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 19,800 kcal/h. (23 kW).
 Dimensions: 850 x 900 x 750 mm.
 For cantilever system.

Electricity

No

Gas

Gas Power	KW	23,00
	Kcal/h	19.780,00
LPG		
Consumption (kg/h)		1,82
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,31
Pressure (g/cm2)		18,00

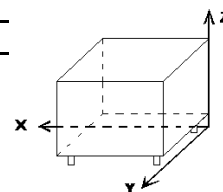
Water

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

Certificate EQNET

99AP54

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	630	80	0	1/2"
DESC.HOT WATER	585	80	0	1/2"
GAS	675	80	0	R.3/4"G





Bolinq pans 900

GAS BOILING PAN, MG9-20

1120524600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	117,00
Gross Weight	Kg	150,00
Volume packed	m3	1,10

GAS BOILING PAN, MG9-20

Made of stainless steel AISI-304 (18/10).
Bottom of the well in stainless steel AISI-316-L. Capacity: 200 litres. Counterweightec folding lid. Stainless steel burner, with safety valve and thermocouple. Piezoelectric ignition. Cold and hot water filling tap. Drainage tap. Power: 23000 kcal/h. (26.75 kW). Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	26,76
	Kcal/h	23.013,60
LPG		
Consumption (kg/h)		1,90
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,42
Pressure (g/cm2)		18,00

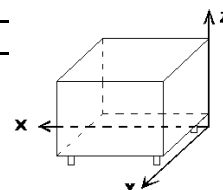
Water

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

Certificate EQNET

99AQ128

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	655	842	105	1/2"
DESC.HOT WATER	630	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MG9-20 S

1120524700

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	117,00
Gross Weight	Kg	150,00
Volume packed	m3	0,93

GAS BOILING PAN, MG9-20 S

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 200 litres.
 Counterweighted folding lid.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap.
 Drainage tap.
 Power: 23000 kcal/h. (26.75 kW).
 Dimensions: 850 x 900 x 750 mm.

Electricity

No

Gas

Gas Power	KW	26,76
	Kcal/h	23.013,60
LPG		
Consumption (kg/h)		1,90
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,42
Pressure (g/cm2)		18,00

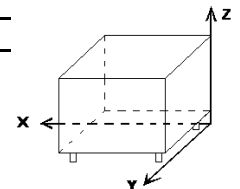
Water

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

Certificate EQNET

99AQ128

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	585	80	0	1/2"
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-20

1120524800

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	117,00
Gross Weight	Kg	150,00
Volume packed	m3	1,10

GAS BOILING PAN, MPG9-20

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 200 litres. Pressure system.
 Counterweighted folding lid, with closure clamps.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap. Drainage tap.
 Over-pressure safety valve.
 Power: 23000 kcal/h. (26.75 kW).
 Dimensions: 850 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	26,76
	Kcal/h	23.013,60
LPG		
Consumption (kg/h)		1,90
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,42
Pressure (g/cm2)		18,00

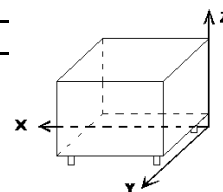
Water

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

Certificate EQNET

99AQ128

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DESC.HOT WATER	630	842	105	1/2"
COLD WATER	655	842	105	1/2"
GAS	805	635	105	R.3/4"G





Boling pans 900

GAS BOILING PAN, MPG9-20 S

1120524900

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	117,00
Gross Weight	Kg	150,00
Volume packed	m3	0,93

GAS BOILING PAN, MPG9-20 S

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 200 litres. Pressure system.
 Counterweighted folding lid, with closure clamps.
 Stainless steel burner, with safety valve and thermocouple.
 Piezoelectric ignition.
 Cold and hot water filling tap. Drainage tap.
 Over-pressure safety valve.
 Power: 23000 kcal/h. (26.75 kW).
 Dimensions: 850 x 900 x 750 mm.

Electricity

No

Gas

Gas Power	KW	26,76
	Kcal/h	23.013,60
LPG		
Consumption (kg/h)		1,90
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,42
Pressure (g/cm2)		18,00

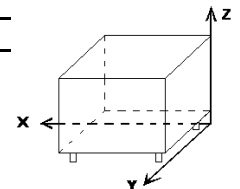
Water

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

Certificate EQNET

99AQ128

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
COLD WATER	630	80	0	1/2"
DESC.HOT WATER	585	80	0	1/2"
GAS	675	80	0	R.3/4"G





Boling pans 900

ELECTRIC BOILING PAN, ME9-10 BM

1120521200

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	125,00
Gross Weight	Kg	156,00
Volume packed	m3	1,12

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

Gas

No

ELECTRIC BOILING PAN, ME9-10 BM

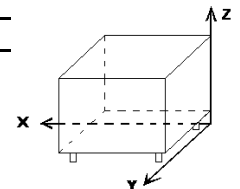
Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Shielded heating elements in stainless steel.
 Pilot light for heating. Control by thermostat.
 Cold and hot water filling tap.
 Drainage tap.
 Filling tap and control tap for the level of the double jacket pan (bain-marie). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 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	175	675	150	
DESC.HOT WATER	630	842	135	1/2"
COLD WATER	655	842	135	1/2"





Boling pans 900

ELECTRIC BOILING PAN, ME9-10 BM S

1120521300

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	124,00
Gross Weight	Kg	155,00
Volume packed	m3	1,12

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

Gas

No

ELECTRIC BOILING PAN, ME9-10 BM S

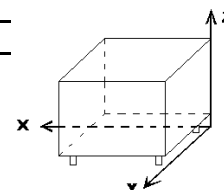
Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Shielded heating elements in stainless steel.
 Pilot light for heating. Control by thermostat.
 Cold and hot water filling tap.
 Drainage tap.
 Filling tap and control tap for the level of the double jacket pan (bain-marie). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 x 620 mm.

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"
DESC.HOT WATER	585	80	0	1/2"





Boling pans 900

ELECTRIC BOILING PAN, MPE9-10 BM

1120521400

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	125,00
Gross Weight	Kg	156,00
Volume packed	m3	1,12

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

ELECTRIC BOILING PAN, MPE9-10 BM

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 x 850 mm.

Gas

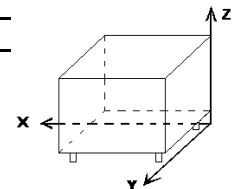
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	175	675	150	
DESC.HOT WATER	630	842	135	1/2"
COLD WATER	655	842	135	1/2"





Boling pans 900

ELECTRIC BOILING PAN, MPE9-10 BMS

1120521500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	124,00
Gross Weight	Kg	155,00
Volume packed	m3	1,02

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

ELECTRIC BOILING PAN, MPE9-10 BMS

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 x 620 mm.
 For cantilever system.

Gas

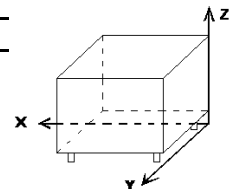
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
DESC.HOT WATER	585	80	0	1/2"
COLD WATER	630	80	0	1/2"





Boling pans 900

ELECTRIC BOILING PAN, ME9-15 BM

1120523500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

Gas

No

ELECTRIC BOILING PAN, ME9-15 BM

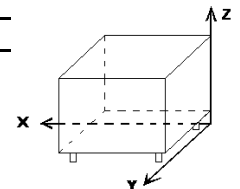
Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Shielded heating elements in stainless steel.
 Pilot light for heating. Control by thermostat.
 Cold and hot water filling tap.
 Drainage tap.
 Filling tap and control tap for the level of the double jacket pan (bain-marie). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 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	175	675	150	
DESC.HOT WATER	630	842	135	1/2"
COLD WATER	655	842	135	1/2"





Boling pans 900

ELECTRIC BOILING PAN, ME9-15 BM 316

1120523505

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T - 100 A	
Voltage 230V - III	3x10+T - 63 A	
Voltage 400V - III+N	4x4+T - 32 A	

Gas

No

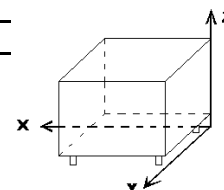
ELECTRIC BOILING PAN, ME9-15 BM 316
 Made of stainless steel AISI-304 (18/10).
 Pan in special stainless steel AISI-316.
 Capacity: 150 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Shielded heating elements in stainless steel.
 Pilot light for heating. Control by thermostat.
 Cold and hot water filling tap.
 Drainage tap.
 Filling tap and control tap for the level of the double jacket pan (bain-marie). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 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	175	675	150	
DESC.HOT WATER	630	842	135	1/2"
COLD WATER	655	842	135	1/2"





Boling pans 900

ELECTRIC BOILING PAN, ME9-15 BM S

1120523600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	134,00
Gross Weight	Kg	170,00
Volume packed	m3	1,01

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

Gas

No

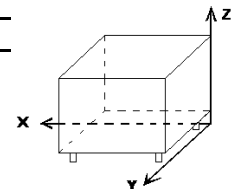
ELECTRIC BOILING PAN, ME9-15 BM S
 Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Shielded heating elements in stainless steel.
 Pilot light for heating. Control 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 x 750 mm.

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"
DESC.HOT WATER	585	80	0	1/2"





Boling pans 900

ELECTRIC BOILING PAN, MPE9-15 BM

1120523700

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

ELECTRIC BOILING PAN, MPE9-15 BM

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 x 850 mm.

Gas

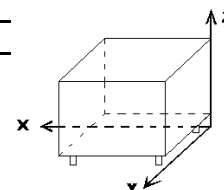
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	175	675	150	
COLD WATER	655	842	135	1/2"
DESC.HOT WATER	630	842	135	1/2"





Boling pans 900

ELECTRIC BOILING PAN, MPE9-15 BMS

1120523800

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	134,00
Gross Weight	Kg	170,00
Volume packed	m3	0,93

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

ELECTRIC BOILING PAN, MPE9-15 BMS

Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 litres. Double jacket pan (bain-marie system).
 Counterweighted folding lid.
 Pressure system. Over-pressure safety valve.
 Counterweighted folding lid, with closure clamps.
 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). Level indicator.
 Over-pressure safety valve and manometer.
 Power: 18 kW.
 Dimensions: 850 x 900 x 750 mm.
 For cantilever system.

Gas

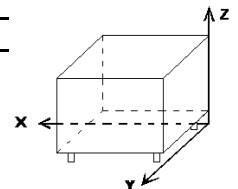
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
DESC.HOT WATER	585	80	0	1/2"
COLD WATER	630	80	0	1/2"





Boling pans 900

STEAM OPERATED BOILING PAN, MV9-10 BM

1120521800

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	125,00
Gross Weight	Kg	156,00
Volume packed	m3	1,12

STEAM OPERATED BOILING PAN, MV9-10 BM
 Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 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: 850 x 900 x 850 mm.

Electricity

No

Gas

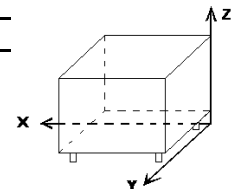
No

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	





Boiling pans 900

STEAM OPERATED BOILING PAN, MV9-10 BM S

1120521900

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	90,00
Gross Weight	Kg	100,00
Volume packed	m3	0,93

STEAM OPERATED BOILING PAN, MV9-10 BM S
 Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 100 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: 850 x 900 x 620 mm.
 For cantilever system.

Electricity

No

Gas

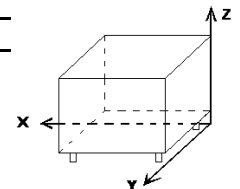
No

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	





Boiling pans 900

STEAM OPERATED BOILING PAN, MV9-15 BM

1120524100

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	135,00
Gross Weight	Kg	172,00
Volume packed	m3	1,15

STEAM OPERATED BOILING PAN, MV9-15 BM
 Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 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: 850 x 900 x 850 mm.

Electricity

No

Gas

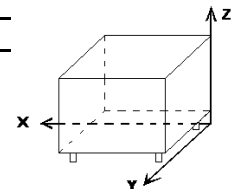
No

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	





Boiling pans 900

STEAM OPERATED BOILING PAN, MV9-15 BM S

1120524200

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	90,00
Gross Weight	Kg	100,00
Volume packed	m3	0,93

STEAM OPERATED BOILING PAN, MV9-15 BM S
 Made of stainless steel AISI-304 (18/10).
 Bottom of the well in stainless steel AISI-316-L.
 Capacity: 150 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: 850 x 900 x 750 mm.
 For cantilever system.

Electricity

No

Gas

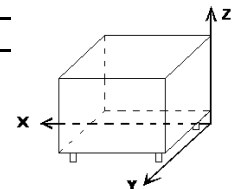
No

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	





Fryers 900

GAS DEEP FAT FRYER, FG9-05

1120820100

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	79,00
Gross Weight	Kg	99,00
Volume packed	m3	0,43

GAS DEEP FAT FRYER, FG9-05

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

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 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: 21000 kcal/h. (24.4 kW).

Dimensions: 425 x 900 x 850 mm.

Electricity

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

Gas

Gas Power	KW	24,40
	Kcal/h	20.984,00
LPG		
Consumption (kg/h)		1,85
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,35
Pressure (g/cm2)		18,00

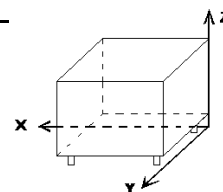
Water

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

Certificate EQNET

99AP50

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	340	870	180	
GAS	380	635	105	R.3/4"G





Frvers 900

GAS DEEP FAT FRYER, FG9-05 S

1120820300

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	79,00
Gross Weight	Kg	99,00
Volume packed	m3	0,43

GAS DEEP FAT FRYER, FG9-05 S

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

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 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: 21.000 kcal./h. (24,4 kW).

Dimensions: 425 x 900 x 620 mm.

Electricity

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

Gas

Gas Power	KW	24,40
	Kcal/h	20.984,00
LPG		
Consumption (kg/h)		1,85
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,35
Pressure (g/cm2)		18,00

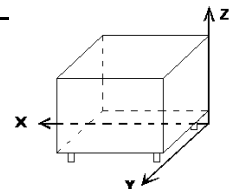
Water

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

Certificate EQNET

99AP50

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	295	80	0	
GAS	250	80	0	R.3/4"G





Frvers 900

GAS DEEP FAT FRYER, FGCL9-05

1120812000

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	79,00
Gross Weight	Kg	102,00
Volume packed	m3	0,42

Electricity

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

Gas

Gas Power	KW	24,40
	Kcal/h	20.984,00
LPG		
Consumption (kg/h)		1,85
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,35
Pressure (g/cm2)		18,00

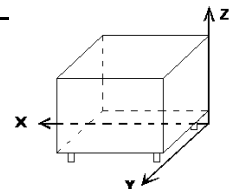
Water

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

Certificate EQNET

99AP50

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	340	870	180	
GAS	380	635	105	R.3/4"G



GAS DEEP FAT FRYER, FGCL9-05
 Made of stainless steel AISI-304 (18/10)
 Capacity: one 20 litre oil/well "V" type.
 Indirect heating.
 Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 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: 21000 kcal/h. (24.4 kW).
 Dimensions: 425 x 900 x 850 mm.



Frvers 900

GAS DEEP FAT FRYER, FGCL9-05 S

1120820600

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	79,00
Gross Weight	Kg	102,00
Volume packed	m3	0,42

Electricity

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

Gas

Gas Power	KW	24,40
	Kcal/h	20.984,00
LPG		
Consumption (kg/h)		1,85
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,35
Pressure (g/cm2)		18,00

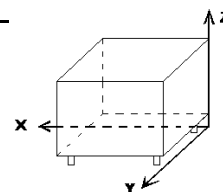
Water

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

Certificate EQNET

99AP50

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	295	80	0	
GAS	250	80	0	R.3/4"G



GAS DEEP FAT FRYER, FGCL9-05 S
 Made of stainless steel AISI-304 (18/10)
 Capacity: one 20 litre oil/well "V" type.
 Indirect heating.
 Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 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: 21.000 kcal./h. (24,4 kW).
 Dimensions: 425 x 900 x 620 mm.



Fryers 900

GAS DEEP FAT FRYER, FG9-10

1120821500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	143,00
Gross Weight	Kg	167,00
Volume packed	m3	1,03

GAS DEEP FAT FRYER, FG9-10

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

Capacity: two 20 litre oil/wells.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 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 thermostats.

Drainage taps.

Power: 42000 kcal/h. (48.8 kW).

Dimensions: 850 x 900 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	48,80
	Kcal/h	41.968,00
LPG		
Consumption (kg/h)		3,70
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,70
Pressure (g/cm2)		18,00

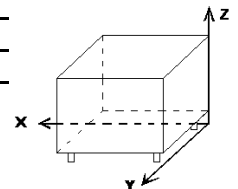
Water

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

Certificate EQNET

99AP50

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	340	870	180	
ELECTRICITY	765	870	180	
GAS	807	635	105	R.3/4"G
GAS	382	635	105	R.3/4"G





Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-05

1120822500

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	79,00
Gross Weight	Kg	99,00
Volume packed	m3	0,51

ELECTRIC DEEP FAT FRYER, FE9-05

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

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

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

Safety thermostat. Drainage tap.

Power: 18 kW.

Dimensions: 425 x 900 x 850 mm.

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x25+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x6+T	32 A

Gas

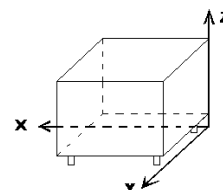
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	345	755	490	





Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-05 S

1120822700

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	79,00
Gross Weight	Kg	99,00
Volume packed	m3	0,42

ELECTRIC DEEP FAT FRYER, FE9-05 S

Made of stainless steel AISI-304 (18/10)
 Capacity: one 20 litre oil/well.
 Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.
 Shielded heating elements in stainless steel.
 Pilot light for heating. Control by thermostat (60 °C to 195 °C).
 Safety thermostat.
 Drainage tap.
 Power: 18 kW.
 Dimensions: 425 x 900 x 620 mm.

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x25+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x6+T	32 A

Gas

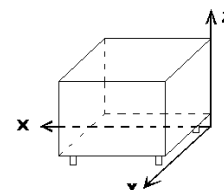
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	345	755	260	





Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-10

1120824000

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	112,00
Gross Weight	Kg	129,00
Volume packed	m3	1,03

ELECTRIC DEEP FAT FRYER, FE9-10

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

Capacity: two 20 litre oil/wells.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

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

Safety thermostat.

Drainage tap.

Power: 36 kW.

Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	36,00
Voltage 230V - I+N	2x25+T - 100 A	
Voltage 230V - III	3x10+T - 63 A	
Voltage 400V - III+N	4x6+T - 32 A	

Gas

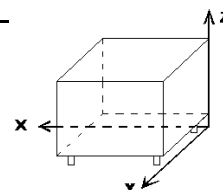
No

Water

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

Installation

	X	Y	Z	Diameters
ELECTRICITY	770	755	490	
ELECTRICITY	345	755	490	





Fryers 900

OIL FILTER, FF-35

1120815000

Dimensions and Weights

Length	mm	335,00
Depth	mm	750,00
Height	mm	330,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	1,00

OIL FILTER, FF-35

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

Well capacity: 35 litres.

Capacity of filtration: 9 litres/min.

Maximum temperature: 85 °C.

Supplied with sanitary hose for high temperatures.

Electric wire 2,5 m.

Equipped with 6 bags made in paper and 2 Kg. of powder to filter.

Electrical connection: 230 V - 1+N

Power: 370 W.

Dimensions: 335 x 750 x 330 mm.

Electricity

Electric Power	KW	0,37
Voltage 230V -1+N		2x1,5+T - 4 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

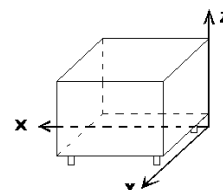
No

Water

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

Installation

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





Tilting bratt pans 900

GAS TILTING BRATT PAN, SBG9-10

1121125000

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,05

GAS TILTING BRATT PAN, SBG9-10

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

Cast iron pan, with 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: 16000 kcal/h. (18.6 kW).

Dimensions: 850 x 900 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	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

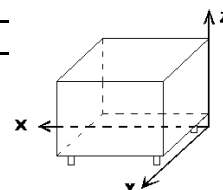
Water

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

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<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"
GAS	805	635	105	R.3/4"G





Tilting bratt pans 900

GAS TILTING BRATT PAN, SBG9-10 S

1121125100

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,02

GAS TILTING BRATT PAN, SBG9-10 S

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

Cast iron pan, with 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: 16000 kcal/h. (18.6 kW).

Dimensions: 850 x 900 x 620 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	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

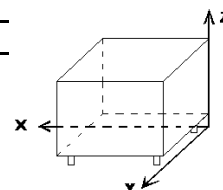
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Tilting bratt pans 900

GAS TILTING BRATT PAN, SBG9-10 M

1121125200

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,05

GAS TILTING BRATT PAN, SBG9-10 M

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

Cast iron pan, with automatic tilt 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: 16000 kcal/h. (18.6 kW).

Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	0,06
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

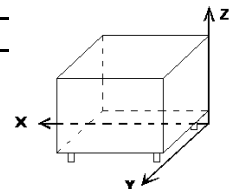
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"
GAS	805	635	105	R.3/4"G





Tilting bratt pans 900

GAS TILTING BRATT PAN, SBG9-10 M S

1121125300

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,02

GAS TILTING BRATT PAN, SBG9-10 M S

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

Cast iron pan, with automatic tilt 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: 16000 kcal/h. (18.6 kW).

Dimensions: 850 x 900 x 750 mm.

Electricity

Electric Power	KW	0,06
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

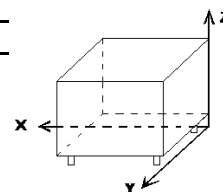
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Tilting bratt pans 900

GAS TILTING BRATT PAN, SBG9-10 I

1121126000

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	172,00
Gross Weight	Kg	195,00
Volume packed	m3	1,05

GAS TILTING BRATT PAN, SBG9-10 I

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

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: 16000 kcal/h. (18.6 kW).

Dimensions: 850 x 900 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	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

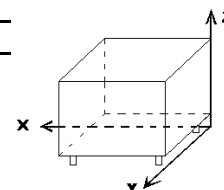
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"
GAS	805	635	105	R.3/4"G





Tiltng bratt pans 900

GAS TILTING BRATT PAN, SBG9-10 I S

1121126100

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	171,00
Gross Weight	Kg	194,00
Volume packed	m3	1,02

GAS TILTING BRATT PAN, SBG9-10 I S

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

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: 16000 kcal/h. (18.6 kW).

Dimensions: 850 x 900 x 620 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	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

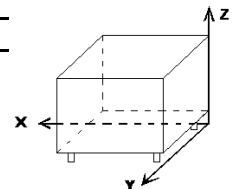
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Tilting bratt pans 900

GAS TILTING BRATT PAN, SBG9-10 IM

1121126200

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	172,00
Gross Weight	Kg	195,00
Volume packed	m3	1,05

GAS TILTING BRATT PAN, SBG9-10 IM

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt 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: 16000 kcal/h. (18.6 kW).

Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	0,06
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

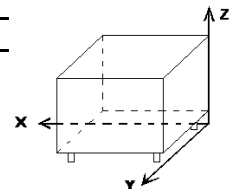
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"
GAS	805	635	105	R.3/4"G





Tiltng bratt pans 900

GAS TILTING BRATT PAN, SBG9-10 IMS

1121126300

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	171,00
Gross Weight	Kg	194,00
Volume packed	m3	1,02

GAS TILTING BRATT PAN, SBG9-10 I M S

Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm²
 Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt 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: 16000 kcal/h. (18.6 kW).
 Dimensions: 850 x 900 x 750 mm.

Electricity

Electric Power	KW	0,06
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,32
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,78
Pressure (g/cm ²)		18,00

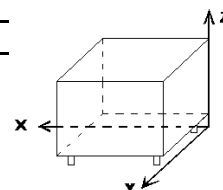
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"
GAS	675	80	0	R.3/4"G





Tilting bratt pans 900

GAS TILTING BRATT PAN, SBG9-15 IM

1121127000

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	228,00
Gross Weight	Kg	269,00
Volume packed	m3	1,68

GAS TILTING BRATT PAN, SBG9-15 IM

Made of stainless steel AISI-304 (18/10)
 Pan capacity: 120 litres (approx.). Surface area: 75 dm²
 Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt 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: 23000 kcal. (26.7 kW).
 Dimensions: 1275 x 900 x 850 mm.

Electricity

Electric Power	KW	0,06
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

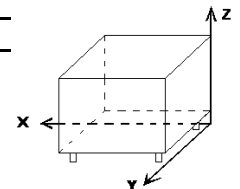
Gas Power	KW	26,70
	Kcal/h	22.962,00
LPG		
Consumption (kg/h)		2,09
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,65
Pressure (g/cm ²)		18,00

Water

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

Certificate EQNET 99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.025	764	150	
COLD WATER	1.230	575	105	1/2"
GAS	1.230	635	105	R.3/4"G





Tiltng bratt pans 900

GAS TILTING BRATT PAN, SBG9-15 IMS

1121127100

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	228,00
Gross Weight	Kg	269,00
Volume packed	m3	1,61

GAS TILTING BRATT PAN, SBG9-15 I M S

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

Pan capacity: 120 litres (approx.). Surface area: 75 dm²

Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt 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: 23000 kcal. (26.7 kW).

Dimensions: 1275 x 900 x 750 mm

Electricity

Electric Power	KW	0,06
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	26,70
	Kcal/h	22.962,00
LPG		
Consumption (kg/h)		2,09
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,65
Pressure (g/cm ²)		18,00

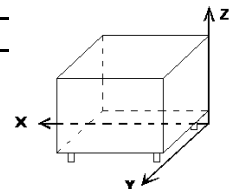
Water

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

Certificate EQNET

99AP57

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.085	182	0	
COLD WATER	1.045	80	0	1/2"
GAS	1.085	80	0	R.3/4"G





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10 I

1121126400

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	172,00
Gross Weight	Kg	195,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-10 I

Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm²
 Stainless steel pan, with heat diffuser bottom 10 mm. thick
 Crank raising system . Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 12000 W.
 Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

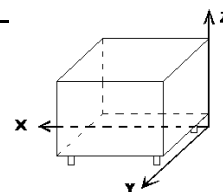
No

Water

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

Installation

	X	Y	Z	Diameters
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10 IS

1121126500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	171,00
Gross Weight	Kg	195,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-10 IS

Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm²
 Stainless steel pan, with heat diffuser bottom 10 mm. thick Crank raising system .
 Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 12000 W.
 Dimensions: 850 x 900 x 620 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

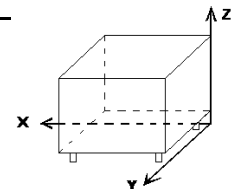
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10 IM

1121126600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	172,00
Gross Weight	Kg	195,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-10 IM

Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm²
 Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt system.
 Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 12000 W.
 Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

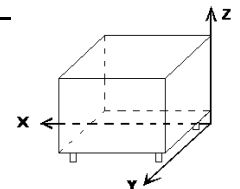
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10 IMS

1121126700

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	171,00
Gross Weight	Kg	194,00
Volume packed	m3	1,05

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

No

ELECTRIC TILTING BRATT PAN,
SBE9-10 I M S

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

Pan capacity: 80 litres (approx.). Surface area: 50 dm²

Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt system.

Counterweighted folding lid.

Shielded elements controlled by thermostat. Pilot lights.

Thermostat temperature control (50 °C to 315 °C).

Water filling tap.

Power: 12000 W.

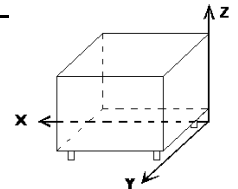
Dimensions: 850 x 900 x 620 mm.

Water

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

Installation

	X	Y	Z	Diameters
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10

1121125400

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-10
 Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm²
 Cast iron pan, with crank raising system.
 Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 12000 W.
 Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

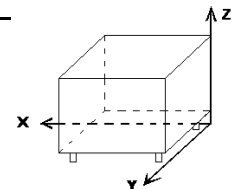
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10 S

1121125500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-10 S
 Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm²
 Cast iron pan, with crank raising system.
 Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 12000 W.
 Dimensions: 850 x 900 x 620 mm

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

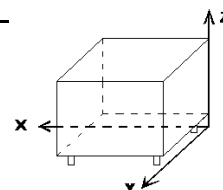
No

Water

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

Installation

	X	Y	Z	Diameters
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10 M

1121125600

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-10 M
 Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm²
 Cast iron pan, with automatic tilting system.
 Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 12000 W.
 Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

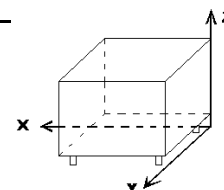
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	600	764	150	
COLD WATER	805	575	105	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-10 MS

1121125700

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	195,00
Gross Weight	Kg	218,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-10 MS
 Made of stainless steel AISI-304 (18/10)
 Pan capacity: 80 litres (approx.). Surface area: 50 dm2
 Cast iron pan, with automatic tilting system.
 Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 12000 W.
 Dimensions: 850 x 900 x 620 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

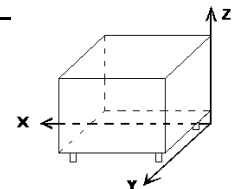
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	675	125	0	
COLD WATER	630	80	0	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-15 IM

1121127200

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	228,00
Gross Weight	Kg	269,00
Volume packed	m3	1,05

ELECTRIC TILTING BRATT PAN, SBE9-15 IM

Made of stainless steel AISI-304 (18/10)
 Pan capacity: 120 litres (approx.). Surface area: 75 dm²
 Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt system.
 Counterweighted folding lid.
 Shielded elements controlled by thermostat. Pilot lights.
 Thermostat temperature control (50 °C to 315 °C).
 Water filling tap.
 Power: 18000 W.
 Dimensions: 1275 x 900 x 850 mm.

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T - 100 A	
Voltage 230V - III	3x10+T - 63 A	
Voltage 400V - III+N	4x4+T - 32 A	

Gas

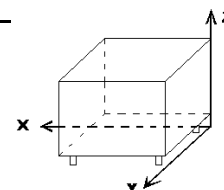
No

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.025	764	150	
COLD WATER	1.230	575	105	1/2"





Tilting bratt pans 900

ELECTRIC TILTING BRATT PAN, SBE9-15 IMS

1121127300

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	700,00
Net Weight	Kg	228,00
Gross Weight	Kg	269,00
Volume packed	m3	1,05

Electricity

Electric Power	KW	18,00
Voltage 230V - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

Gas

No

ELECTRIC TILTING BRATT PAN,

SBE9-15 I M S

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

Pan capacity: 120 litres (approx.). Surface area: 75 dm²

Stainless steel pan, with heat diffuser bottom 10 mm. thick. Automatic tilt system.

Counterweighted folding lid.

Shielded elements controlled by thermostat. Pilot lights.

Thermostat temperature control (50 °C to 315 °C).

Water filling tap.

Power: 18000 W.

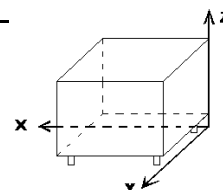
Dimensions: 1275 x 900 x 750 mm.

Water

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

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.085	182	0	
COLD WATER	1.045	80	0	1/2"





Pasta cookers 900

GAS PASTA COOKER, CPG9-05

1121225000

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	98,00
Gross Weight	Kg	106,00
Volume packed	m3	0,56

GAS PASTA COOKER, CPG9-05

Made of stainless steel AISI-304 (18/10).
Capacity: 33 litres. Three baskets for pasta cooking.
Stainless steel burner, with safety valve and thermocouple.
Piezoelectric ignition.
Water filling tap.
Drainage tap.
Power: 16000 Kcal/h. (18.6 kW).
Dimensions: 425 x 900 x 850 mm.

Electricity

No

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,39
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,77
Pressure (g/cm2)		18,00

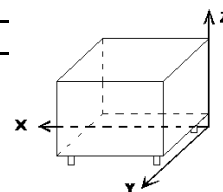
Water

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

Certificate EQNET

99BM724

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DRAIN	349	692	115	30x25
COLD WATER	45	598	115	1/2"
GAS	380	632	115	R.3/4"G





Pasta cookers 900

GAS PASTA COOKER, CPG9-05 S

1121225300

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	620,00
Net Weight	Kg	48,00
Gross Weight	Kg	67,00
Volume packed	m3	0,56

GAS PASTA COOKER, CPG9-05 S

Made of stainless steel AISI-304 (18/10).
Capacity: 33 litres. Three baskets for pasta cooking.
Stainless steel burner, with safety valve and thermocouple.
Piezoelectric ignition.
Water filling tap.
Drainage tap.
Power: 16000 Kcal/h. (18.6 kW).
Dimensions: 425 x 900 x 620 mm.

Electricity

No

Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,39
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,77
Pressure (g/cm2)		18,00

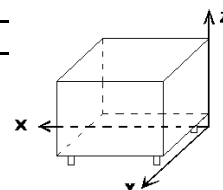
Water

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

Certificate EQNET

99BM724

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
DRAIN	250	762	0	30x25
COLD WATER	110	762	0	1/2"
GAS	340	762	0	R.3/4"G





Pasta cookers 900

ELECTRIC PASTA COOKER, CPE9-05

1121225600

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	71,00
Gross Weight	Kg	47,00
Volume packed	m3	0,26

ELECTRIC PASTA COOKER, CPE9-05

Made of stainless steel AISI-304 (18/10).
Capacity: 45 litres. Three baskets for pasta cooking.
Heater elements in stainless steel.
Thermostatic control of temperature.
Water filling tap.
Drainage tap.
Power: 12 KW.
Dimensions: 425 x 900 x 850 mm.

Electricity

Electric Power	KW	12,00
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N	3x4+N+T	

Gas

No

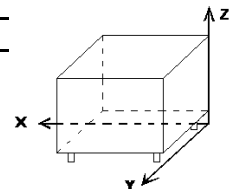
Water

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

Certificate EQNET

99BM724

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	400	700	600	
DRAIN	349	692	115	30x25
COLD WATER	45	598	115	1/2"





Charcoals 900

GAS CHARCOAL GRILL, BG9-05 I

1130120000

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	290,00
Net Weight	Kg	38,00
Gross Weight	Kg	64,00
Volume packed	m3	0,30

GAS CHARCOAL GRILL, BG9-05 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: 410 x 580 mm.
 The angle of the cooking grid can be adjusted to three positions.
 Fat collector.
 Power: 9000 kcal/h. (10.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

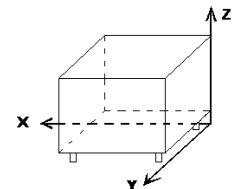
Gas Power	KW	10,50
	Kcal/h	9.030,00
LPG		
Consumption (kg/h)		0,83
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,06
Pressure (g/cm2)		18,00

Water

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

Certificate EQNET 99AS392

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	370	735	132	R.3/4"G





Charcoals 900

GAS CHARCOAL GRILL, BG9-10 I

1130120300

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	290,00
Net Weight	Kg	87,00
Gross Weight	Kg	111,00
Volume packed	m3	0,56

GAS CHARCOAL GRILL, BG9-10 I
 Made of stainless steel AISI-304 (18/10).
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition. Safety valves and thermocouples.
 Lava rocks.
 Two stainless steel grids.
 Grid dimensions: 410 x 580 mm.
 The angle of the cooking grid can be adjusted to three positions.
 Fat collector.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,66
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,12
Pressure (g/cm2)		18,00

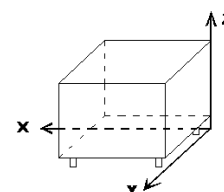
Water

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	795	735	132	R.3/4"G





Charcoals 900

GAS CHARCOAL GRILL, BG9-05

1130120006

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	290,00
Net Weight	Kg	38,00
Gross Weight	Kg	64,00
Volume packed	m3	0,30

GAS CHARCOAL GRILL, BG9-05
 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: 410 x 580 mm.
 The angle of the cooking grid can be adjusted to three positions.
 Fat collector.
 Power: 9000 kcal/h. (10.5 kW).
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

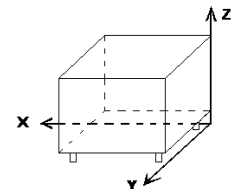
Gas Power	KW	10,50
	Kcal/h	9.030,00
LPG		
Consumption (kg/h)		0,83
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,06
Pressure (g/cm2)		18,00

Water

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

Certificate EQNET 99AS392

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	370	735	132	R.3/4"G





Charcoals 900

GAS CHARCOAL GRILL, BG9-10

1130120306

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	290,00
Net Weight	Kg	87,00
Gross Weight	Kg	111,00
Volume packed	m3	0,56

GAS CHARCOAL GRILL, BG9-10
 Made of stainless steel AISI-304 (18/10).
 Burners in stainless steel with pilot.
 Piezoelectric burner ignition. Safety valves and thermocouples.
 Lava rocks.
 Two cast iron grid.
 Grid dimensions: 410 x 580 mm.
 The angle of the cooking grid can be adjusted to three positions.
 Fat collector.
 Power: 18000 kcal/h. (21 kW).
 Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

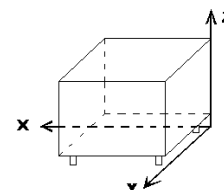
Gas Power	KW	21,00
	Kcal/h	18.060,00
LPG		
Consumption (kg/h)		1,66
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,12
Pressure (g/cm2)		18,00

Water

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

Certificate EQNET 99AS392

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	795	735	132	R.3/4"G





Neutral elements 900

WORK TOP, EN9-05

1110120000

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	37,00
Gross Weight	Kg	53,60
Volume packed	m3	0,26

WORK TOP, EN9-05

Made of stainless steel AISI-304 (18/10).
Detachable worktop.
Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

No

Water

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

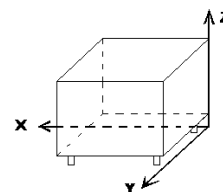
Installation

X

Y

Z

Diameters





Neutral elements 900

WORK TOP, EN9-05 C

1110120100

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	37,00
Gross Weight	Kg	53,60
Volume packed	m3	0,26

WORK TOP, EN9-05 C
 Made of stainless steel AISI-304 (18/10).
 Detachable worktop.
 One drawer.
 Dimensions: 425 x 900 x 290 mm.

Electricity

No

Gas

No

Water

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

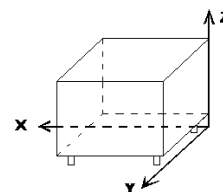
Installation

X

Y

Z

Diameters





Neutral elements 900

WORK TOP, EN9-10

1110120400

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	45,00
Gross Weight	Kg	67,50
Volume packed	m3	0,49

WORK TOP, EN9-10

Made of stainless steel AISI-304 (18/10).
Detachable worktop.
Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

No

Water

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

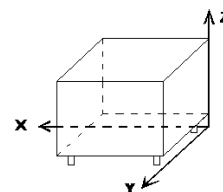
Installation

X

Y

Z

Diameters





Neutral elements 900

WORK TOP, EN9-10 C

1110120500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	320,00
Net Weight	Kg	45,00
Gross Weight	Kg	67,50
Volume packed	m3	0,49

WORK TOP, EN9-10 C

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

Detachable worktop.

Two drawers.

Dimensions: 850 x 900 x 290 mm.

Electricity

No

Gas

No

Water

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

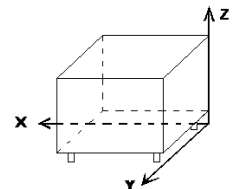
Installation

X

Y

Z

Diameters





Stands 900

STAND, MB9-05

1121720000

Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	560,00
Net Weight	Kg	18,00
Gross Weight	Kg	27,00
Volume packed	m3	0,29

STAND, MB9-05
 Made of stainless steel AISI-304 (18/10).
 Dimensions: 425 x 900 x 560 mm.

* Doors in option.

Electricity

No

Gas

No

Water

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

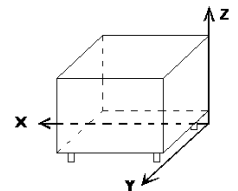
Installation

X

Y

Z

Diameters





Stands 900

STAND, MB9-10

1121720010

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	560,00
Net Weight	Kg	24,00
Gross Weight	Kg	38,00
Volume packed	m3	0,55

STAND, MB9-10

Made of stainless steel AISI-304 (18/10).
Dimensions: 850 x 900 x 560 mm.

* Doors in option.

Electricity

No

Gas

No

Water

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

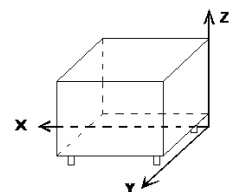
Installation

X

Y

Z

Diameters





Stands 900

STAND, MB9-15

1121720020

Dimensions and Weights

Length	mm	1.275,00
Depth	mm	900,00
Height	mm	560,00
Net Weight	Kg	38,00
Gross Weight	Kg	56,50
Volume packed	m3	0,82

STAND, MB9-15

Made of stainless steel AISI-304 (18/10).
Dimensions: 425 x 900 x 560 mm.

* Doors in option.

Electricity

No

Gas

No

Water

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

Installation

X

Y

Z

Diameters

