



Thinking of you
Electrolux

900XP & 700XP



Are you a Full
Service Restaurant?



Then XP is exactly what you need.



Chrome-plated Fry Top: cook different types of foods with maximum efficiency and no flavour transfer

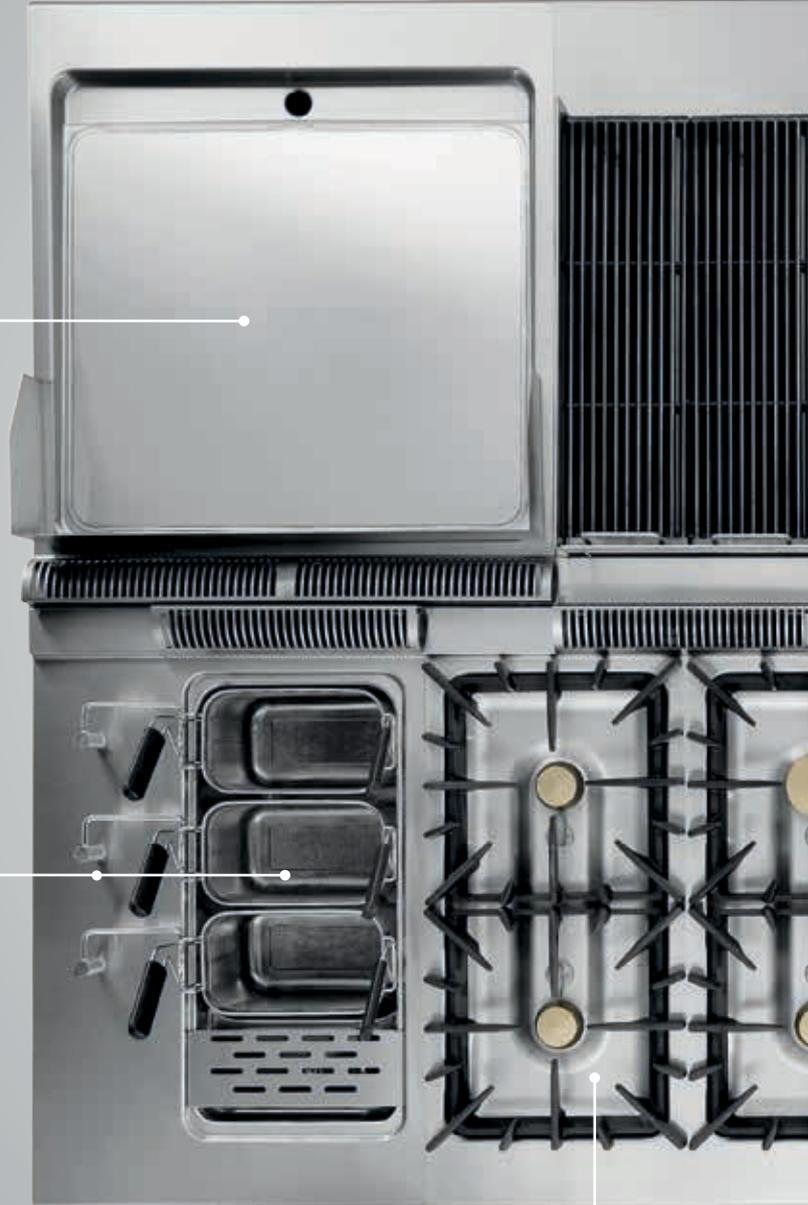


Pasta Cooker: the first gas pasta cooker with continuous power regulation, avoiding unnecessary wastes of energy

Automatic Basket Lifting System: achieve the same quality results time after time



Gas Convection Oven: an Electrolux innovative solution: the power and flexibility you always wanted



"Flower flame" burners: exclusive highly efficient system. Flame adapts to pots of any diameter, heats only the bottom



PowerGrill^{HP}:
new radiant
heating system:
avoids risk of
char-burning food



Gas or electric
Fryers with
V-shaped well to
extend the life of
your oil



Multifunctional
Cooker: offers
maximum
flexibility-use as
fry top, braising
pan, boiling pan
or bain-marie



Seamless, smooth
surfaces and pressed
rounded worktops for
fast and easy cleaning

Water column with flow meter
to measure and display the
liters of water poured into a
cooking pan

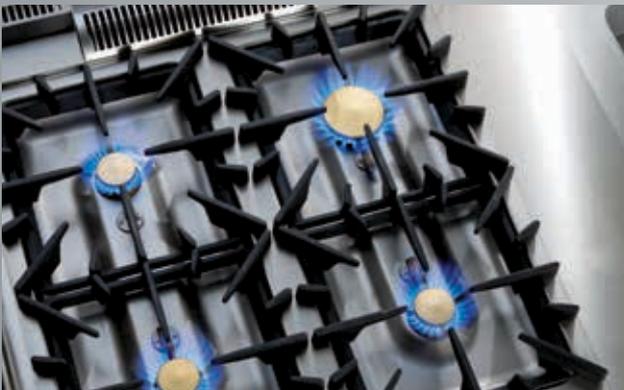
● Full choice of installation
typologies, to custom fit
your kitchen

Gas Range^{HP}

Power and efficiency all in one! Boil, braise, grill and fry with the most efficient burners available today.



Exclusive "flower flame" burners



1-piece pressed well with cast iron grids.
Model shown with 3x6kW and 1x10kW burners

- ▶ Achieve the highest productivity with the HP model, each burner provides 10kW of power
- ▶ Exclusive "flower flame" burner guarantees flexibility as well as high efficiency. One burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size. The flame adapts to the diameter of the pan bottom providing maximum coverage and reaching the cooking temperature much faster thus reducing heat dispersion
- ▶ 1-piece pressed deep drawn work top for easier cleaning
- ▶ Burners are located on a raised section of the well for protection against spillage
- ▶ Heavy duty cast iron grids with extra long trivets so even the smallest pots can be placed safely on top without tipping over

Induction Top^{HP}

Fast and efficient! The ideal solution for express service with low energy consumption.

- ▶ Perfect control for your cooking requirements thanks to the energy regulator which allows working with low power for delicate recipes or full power for fast service
- ▶ Powerful 5kW induction zones with a short heat-up time, ideal for express service
- ▶ Great energy savings (consumes more than 50% less energy than a gas range) thanks to the pan detection device which activates the induction zone only when the pan is positioned on the surface
- ▶ More comfortable working environment since the energy is concentrated only on the bottom of the pan, the cooking temperature is reached faster and there is less heat dispersion
- ▶ By reaching the cooking temperature faster there is an increase in the cooking operations thus increasing the amount of food prepared. Ideal for kitchens needing to serve a large number of clients in a short time
- ▶ Safe for working and cleaning operations since the glass ceramic surface only heats up upon direct contact with the induction pans



Gas Convection Oven

Power and flexibility at the same time.



- ▶ Increased productivity by cooking on 2 levels, GN 2/1, maximizing kitchen operations
- ▶ Increased flexibility, thanks to the possibility of working as a static oven by simply turning off the fan, thus creating the ideal conditions for obtaining the best results for all types of preparations
- ▶ Internal cooking chamber in black enameled steel to maximize cooking efficiency
- ▶ Operating temperature range from 120°C to 280°C
- ▶ Piezo ignition for easy operation
- ▶ Free-standing unit below:
 - 4 burners
 - fry top with smooth/ribbed surface
 - gas solid top
 - gas solid top with 2 burners
- ▶ The gas convection oven (800mm wide) is a unique and flexible complement to the 900XP modular cooking range
- ▶ Cooking times are significantly reduced (up to 50%) compared to cooking with a traditional static oven

Gas and Electric Pasta Cookers

The new Electrolux gas pasta cookers, the only ones on the market to offer “Energy Control”.



- ▶ With the **new gas pasta cookers**, it is now possible to finely control the power level and the boiling intensity, rather than simply using an on/off switch with a fixed temperature setting of 100°C
- ▶ Save energy and consume less gas thanks to the “stand-by” mode which can be activated when not in use
- ▶ Ideal for cooking delicate items which require lower temperatures. Particularly important for frozen foods (e.g. pre-cooked pasta)
- ▶ Does not require an electrical connection
- ▶ The **new electric pasta cookers** offer a new step-controlled infrared heating system positioned below the well ensure higher performances and efficiency
- ▶ Thanks to the **Energy Saving Device** (optional for all models), the refilling of the well is done with hot water so boiling is constant, providing the best cooking results, increasing productivity and saving energy. No further energy supply needed

Automatic Basket Lifting System

Maximize operations, eliminate stress and cook to perfection every time.

- ▶ Easily transforms a regular pasta cooker into one with automatic lifting
- ▶ Programmable and automatic lifting system guarantees the repeatability of the cooking cycle, ensuring the same high quality of the food time after time due to the automation of the entire cooking process
- ▶ Possibility to memorize 9 cooking times via digital control
- ▶ Easy operation, basket lifting
- ▶ is activated through a simple push button function. Can be activated manually if necessary
- ▶ 200mm wide, with 3 stainless steel basket supports (2 supports for 700XP line), each able to hold 1/3 baskets (1/2 baskets for 700XP)
- ▶ Place on either side of the pasta cooker for maximum flexibility or on both sides to provide lifting for up to 6 small portion baskets (4 small portion baskets for 700XP)



Chrome Fry Top

Maximum quality regardless of your recipe. Griddle meat, fish and vegetables at the same time.



1-piece pressed cooking surface with large drain hole

- ▶ Chrome surface permits cooking on contact, thus resulting in less heat dispersion for a better working environment. All of the energy is concentrated on the surface reducing the time necessary to reach the desired temperature
- ▶ Cooking on chrome avoids the mixing of flavours when passing from one type of food to another, cook meat and fish at the same time and maintain the high quality expected from your customers
- ▶ Cleaning made easy thanks to: 1-piece pressed cooking surface with rounded corners and removable 3-sided splashback
- ▶ Models with thermostatic control for precise temperature regulation and reduction in the amount of emissions generated by the food due to minimal "over shooting" of temperature on the cooking surface, resulting in a healthier and more comfortable working environment
- ▶ A sloped cooking surface permits the oil/grease to drain away from the food whereas a horizontal plate is ideal for shallow frying
- ▶ Choose from a smooth or mixed (smooth/ribbed) cooking surface according to your needs

PowerGrill^{HP}

High performing gas PowerGrill - use less power, save energy and guarantee high productivity.

- ▶ Promote healthier cooking - no risk of char-burning food thanks to the innovative **radiant heating system**
- ▶ Features “**Energy Control**” for a precise regulation of the power level, the power can be kept to minimum during non use and the fast heat-up time allow maximum power to be reached quickly, increasing efficiency and saving energy
- ▶ Heat up only the area necessary for cooking thanks to the independent control. 1 highly efficient burner for each 400mm section. Piezo ignition for easy operation
- ▶ Large cooking surface with easily removable grates (185,5mm wide). Low porosity finishing on the grates makes cleaning operations easier

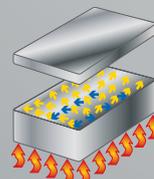


Multifunctional Cooker

4 appliances in one! Can be used as a fry top, braising pan, boiling pan or bain-marie, a must for a kitchen needing maximum flexibility.



- ▶ Extremely versatile, can be used for dry cooking (like fry top), wet cooking (sauces, soups, boiling, etc) or shallow frying (pan-like)
- ▶ 11 or 22 Lt 304 AISI stainless steel well with a 15mm compound bottom (12mm bottom layer of mild steel bonded to a 3mm upper layer of corrosion resistant 316 AISI stainless steel) ensures uniform cooking throughout
- ▶ Rounded corners and edges for easy cleaning
- ▶ Thermostatically controlled temperature ranging from 100°C to 250°C for precise cooking of delicate foods
- ▶ The large drain hole allows quick removal of liquid based foods directly into a gastronorm container
- ▶ Included accessories: stopper, scraper for smooth plate and drain pipe for food collection





Full control at your fingertips

Full cooking power on the new Ref-freezer base. Unique in the market.



- ▶ Maximum power with the PowerGrill^{HP} or Fry Top^{HP} on the top of the innovative Ref-freezer base
- ▶ Increase productivity and maximize workflow by eliminating the time needed to recuperate ingredients from the refrigerator or freezer
- ▶ Simply choose your menu and set the base as a

refrigerator or freezer between -22°C and +8°C according to your needs

- ▶ Incorporates 2 drawers GN 2/1, 150mm deep
- ▶ Many top appliances from the 900XP range can be mounted on this 1200mm base. Can also be mounted on wheels for added flexibility





Gas Burners

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron pan supports (standard)
- Stainless steel pan supports (optional)
- High efficiency "flower flame" burners
- Burners with flame failure device
- Protected pilot light

Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
 - 900XP from 120°C to 280°C
 - 700XP from 110°C to 270°C
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
 - 900 XP from 110°C to 285°C
 - 700 XP from 140°C to 300°C

Gas convection oven features

- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accommodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

900 line versions

- 2, 4, 6, or 8 burners
- 6 and 10kW burners
- top models
- on gas static or convection oven
- on large gas oven, 1200mm
- on electric static oven
- 400, 800, 1200, 1600mm widths

700 line versions

- 2, 4, or 6 burners
- 5,5kW burners
- top models
- on gas static oven
- on electric static oven
- 400, 800, 1200mm widths



Gas Solid Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Durable cast iron cooking surface
- Cooking surface with differentiated temperature zones, maximum temperature of 500°C in center gradually decreasing to 200°C at the perimeter
- Single central burner with optimized combustion and flame failure device
- Piezo ignition
- Protected pilot light

Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
 - 900 XP from 120°C to 280°C
 - 700 XP from 110°C to 270°C

Gas convection oven features

- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accommodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

900 line versions

- top model, 800mm width
- solid top with 2 burners, 800, 1200mm widths
- on gas static or convection oven

700 line versions

- top model, 800mm width
- on gas static oven
- solid top with 2 burners, 800mm width
- solid top with 2 burners, 1200mm width
- 2 burners, solid top, 2 burners, 1200mm width



Gas Hob Cooking Tops

- 1-piece 2mm pressed work top in stainless steel with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Smooth mild steel plate
- Stainless steel burners with self-stabilizing flame. Each burner has 2 branches with 4 flame lines
- Piezo ignition
- Protected pilot light

900 line versions

- top models, 400, 800 mm widths



Electric Hot Plates

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron hot plates with safety thermostat, hermetically sealed to work top
- Individually controlled hot plates, (4kW each for 900XP - 2,6kW each for 700XP), with step regulation

Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
 - 900 XP from 110°C to 285°C
 - 700 XP from 140°C to 300°C

900 line versions

- 2 or 4 square plates
- top models, 400, 800mm widths
- on electric static oven

700 line versions

- 2, 4, or 6 round plates
- 4 square plates
- top models, 400, 800, 1200mm widths
- on electric static oven



Electric Hob Cooking Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Smooth steel (16Mo3) plate
- Individually controlled zones with step regulation

900 line versions

- top model, 400mm width

700 line versions

- top models, 400, 800mm widths



Induction Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled induction zones:
 - 5kW (diam. 230mm for 700XP - 280mm for 900XP)
 - 3,5kW (diam. 230mm for 700XP) with overheating safety device
- Control panel with 9 power levels and indicator light for zone operation

Induction Wok Top

- High impact, heavy duty, 6mm thick Ceran® glass Wok bowl
- Single induction zone with overheating safety device
- Control panel with 9 power levels and indicator light for operation

700XP "Spicy" Frontal Induction Top

- 2 independently controlled induction zones, 5kW (230mm diam.) each with overheating safety device
- 6 x GN 1/9 condiment containers with lids

900 line versions

- top models, 400, 800mm widths

700 line versions

- top models, 400, 800mm widths



Infrared Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled infrared zones
 - 900XP diam. 300mm 3,4 kW
 - 700XP diam. 230mm 2,2 kW
- Concentric radiant elements to allow the selection of the heating area according to the pan size
- Warning light to indicate residual heat on the surface for operator safety

Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
 - 900XP from 110°C to 285°C
 - 700XP from 140°C to 300°C

900 line versions

- top models, 400, 800mm widths

700 line versions

- top models, 400, 800mm widths
- on electric static oven



Fry Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Cooking plate (20mm thick for HP 900XP, 15mm thick for 900XP and 12mm thick for 700XP) for even temperature distribution
- Mild steel or hard-chromed cooking surface
- Large drain hole with grease collection drawer
- Large grease collection drawer (optional)

900XP Gas models

- mild steel surface - thermostatic control, safety thermostat, temperature range 90°C to 280°C
- mild steel surface - temperature range 210°C to 420°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

700XP Gas models

- mild steel surface - temperature range 200°C to 400°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

- Piezo ignition

Electric models

- Incoloy armoured (900XP) or infrared (700XP) heating elements beneath the cooking plate
- Thermostatic control; safety thermostat
 - temperature range 120°C to 280°C (900XP)
 - temperature range 110°C to 300°C (700XP)

- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
 - 900 XP from 120°C to 280°C
 - 700 XP from 110°C to 270°C

- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
 - 900 XP from 110°C to 285°C
 - 700 XP from 140°C to 300°C

- **Gas convection oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition below the base plate. Adjustable thermostat-120°C to 280°C

900 line versions

- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths
- on gas or electric static oven
- HP top version, gas/electric, mild steel surface (smooth or mixed), 1200mm

700 line versions

- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths



Grills

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Removable 3-sided splash-guard in stainless steel
- Free-standing models - double-sided cast iron grids - ribbed for meats and smooth for fish and vegetables
- Top gas models - cast iron grids
- Top electric models - stainless steel grids
- Grid scraper included as standard

Gas models

- Stainless steel burners with flame failure device and deflection trays to prevent blockage

Electric models

- Incoloy armoured heating elements can be tilted from the front
- Power ON indicator light
- Electronic control of power for precise regulation

700XP Gas Lava Stone Grills

- Lava stones for char-broiled flavour
- Stainless steel burners with flame failure device and deflection trays to prevent blockage

HP Gas PowerGrills

- Highly efficient radiant heating system (patent pending)
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition
- Max. temperature on cooking surface 320/350°C
- Heavy duty, removable cast iron grids
- Full depth grease collection drawers, 1 per burner

900 line versions

- gas or electric heating
- free-standing, 400, 800mm widths
- HP Gas PowerGrills, 400, 800, 1200mm widths

700 line versions

- gas or electric heating
- top models, 400, 800mm widths
- on base
- HP Gas PowerGrills, 400, 800mm widths



Electric Chip Scuttle

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Perforated false bottom to drain excess oil into the well basin
- Infrared heating lamp positioned on the back of the unit
- On/off switch
- Suitable for GN 1/1 containers, max. height 150mm

900 line versions

- top model, 400mm width

700 line versions

- top model, 400mm width



Fryers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Oil drainage tap
- Thermostatic temperature control with safety thermostat to protect against overheating

Temperature ranges

- up to 18 lt, gas/electric - from 105°C to 185°C
- 23 lt gas - from 120°C to 190°C
- 23 lt electric - from 110°C to 185°C

Gas models

- V-shaped well with external high efficiency stainless steel burners with optimized combustion, flame failure device, protected pilot light and piezo ignition

Electric models

- V-shaped well with external high efficiency infrared heating elements

900XP - 23 lt HP fryer with

- electronic control to set cooking temperature, set cooking time, main switch, set actual temperature, store cooking program
- automatic oil filtering and refilling system
- automatic basket lifting

Gas Tube Fryer

- Ideal for floured foods
- Gas tubes inside the well create a "cold zone" to capture food particles
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light
- Thermostatic temperature control from 110°C to 190°C
- Safety thermostat to protect against overheating
- Piezo ignition

900 line versions

- gas or electric, internal or external elements
- 1 or 2 wells
- 15 lt, 18 lt, 23 lt
- 400, 800mm widths
- 23 lt gas tube fryer, 400mm width
- 110 lt with rail mounted basket (1 basket 1600mm or 2 baskets 2400mm)

700 line versions

- 2x5 lt, 7 lt, 12 lt, 14 lt, 15 lt
- gas or electric, internal or external elements
- 1 or 2 wells
- top models, 400, 800mm widths
- 34 lt gas tube fryer, 800mm width



Pasta Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Boiling well in 316L AISI stainless steel with seamless welding
- Safety device prevents operation without water
- Self-skimming system with continuous water filling regulated through manual water tap
- Large drain with manual ball-valve for fast emptying of the well
- Automatic basket lifting system (optional)

Gas models

- "Energy control" for precise power regulation
- Individually controlled high powered burners (one for each well), positioned below the base of the well with flame failure device, pilot light and piezo ignition
- No electrical connection required

Electric models

- Infrared heating system positioned below the base of the well

700XP HP Automatic Pasta Cooker

- 4 different boiling cycles from gentle to full power
- programmable automatic basket lifting (possibility to memorize 5 different cooking times per basket)

900 line versions

- 40 lt, gas/electric, 1 or 2 wells, 400, 800mm widths
- 150 lt, gas/electric/steam, 1 or 2 wells, automatic, 800, 1600mm widths
- 190 lt, gas/electric/steam, 1 well, automatic, 1200mm width

700 line versions

- HP automatic model, 20 lt, electric
- 24,5 lt, gas/electric, 1 or 2 wells, 400, 800mm widths



Bain-maries

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners and seamless welding
- Suitable for GN 1/1 containers, max. height 150mm
- Operating temperature from 30°C to 90°C
- Maximum water filling level marked on side of well
- Manual water filling (water filling tap can be ordered as an option)
- Front tap for water drainage

900 line versions

- gas or electric heating
- top models, 400, 800mm widths

700 line versions

- electric heating
- top models, 400, 800mm widths



Boiling Pans

- Well and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- Pressed well and lid in 316 AISI stainless steel
- Deep drawn well with rounded corners and seamless welding
- Safety valve to guarantee working pressure on models with indirect heating
- Manometer controls correct operation of the boiling pan
- Solenoid valve for refilling with hot or cold water
- External valve for manual evacuation of excess air accumulated in the jacket during heating phase on models with indirect heating
- Closed heating system avoids wasting energy on models with indirect heating
- Large capacity drain tap to discharge food

Gas models

- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light

Electric models

- Heating elements with energy control, temperature limiter and pressure switch

Direct heating

- burners heat the well directly
- food can reach a higher temperature than with indirect heating

Indirect heating

- uses integrally generated saturated steam at 110°C in double jacket
- pressure switch control
- models also available with automatic refilling of the water in the double jacket

900 line versions

- round well, 60 lt, 100 lt, 150 lt, 800mm width
- rectangular well, 250 lt, 1200mm width
- round well, 150 lt, 800mm width with autoclave lid
- gas or electric heating
- direct or indirect heating

700 line versions

- round well, 60 lt, 800mm width
- gas or electric heating
- direct or indirect heating



Braising Pans

- Well with rounded corners and seamless welding and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Cooking surface in stainless steel or mild steel (especially indicated for "dry cooking" or "shallow frying")
- Cooking surface in "Duomat" (a combination of mixed stainless steels) which improves thermal stability, eliminates deformation of the cooking surface and is more resistant to corrosion
- High precision manual or automatic tilting system

Gas models

- Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- Burners built-in to the base of the well move together during tilting (900XP)
- Thermostatic temperature control
 - 900 XP from 120°C to 300°C
 - 700 XP from 90°C to 290°C

Electric models

- Infrared heating elements positioned beneath the cooking surface
- Heating elements built-in to the base of the well move together during tilting
- Thermostatic temperature control
 - 900 XP from 120°C to 300°C
 - 700 XP from 120°C to 280°C

900 line versions

- 80 lt, 800mm width
- 100 lt, 1000mm width
- gas or electric heating
- mild steel or "Duomat" cooking surface
- automatic or manual tilting

700 line versions

- 60 lt, 800mm width
- gas or electric heating
- mild steel or "Duomat" cooking surface
- manual tilting



Multifunctional Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners, seamlessly welded to the work top
- Cooking surface in compound steel (3mm layer of 316 AISI stainless steel bonded to a 12mm layer of mild steel)

Gas models

- Burners equipped with a double flame line for uniform heat distribution
- Thermostatic gas valve. Piezo ignition
- Temperature range from 100°C to 250°C

Electric models

- Incoloy armoured heating elements beneath the cooking surface
- Thermostatic control and energy regulator for precise cooking control and a reduction in the fluctuation of energy around the set temperature
- Temperature range
 - 900 XP from 100°C to 300°C
 - 700 XP from 100°C to 250°C

900 line versions

- 22 lt, 800mm width
- gas or electric heating

700 line versions

- 11 lt, 22 lt
- 400, 800mm widths
- gas or electric heating



Refrigerator/Freezer Bases

- Exterior panels in stainless steel with Scotch-Brite finishing

Ref-freezer base

- Able to operate both as refrigerator or freezer. Temperature can be set from -22°C to +8°C
- Digital thermostat and display
- Built-in compressor unit
- 2 drawers with safety stop and perforated bottom plate, can support up to 40 kg/each
- Can be installed on wheels
- For ambient temperatures up to 43°C
- Permits **IcyHot** configuration

Refrigerated and Freezer bases

- Temperature range:
 - refrigerator from -2°C to +10°C
 - freezer from -15°C to -20°C
- Built-in compressor unit
- Thermostat, defrost indicator light and ON/OFF switch
- Large stainless steel drawers on telescopic anti-tilt runners able to accept GN 1/1 containers
- For ambient temperatures up to 43°C

900 line versions

- Ref-freezer base, 2 drawers, 1200mm width
- refrigerated base, 2 drawers, 1200mm width

700 line versions

- refrigerated base with 2 doors or 2/4 drawers, 1200mm width
- refrigerated base with 3 doors or 3/6 drawers, 1600mm width
- freezer base with 2 drawers, 1200mm width



Work Tops and Bases

Work tops

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- With closed front or with drawer

Sink units

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- GN compatible wells

Water column with liter counter

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Digital liter counter to monitor water filling

Open bases

- Exterior panels in stainless steel with Scotch-Brite finishing
- Optional accessories:
 - doors with handles
 - drawers
 - heating kits
 - runners for GN containers

900 line versions

- work tops, 200, 400, 800mm widths
- work tops with drawer, 200, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

700 line versions

- work tops, 200, 400, 800mm widths
- work tops with drawer, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

