

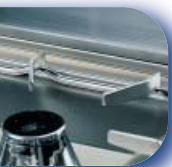


Gastronomy's
Favourite





Exclusive appliance junction system with cover strips.



Large sized recessed burner well with rounded corners.



Large deep drawn top with round spillage channels.



High power burners and waterproof in well.



Sturdy oven doors.



High quality components. Detail of the tilting gas bratt pan with temperature control, control light and reset switch.



Static oven. All rounded corners with removable guides.



Easy access thanks to a large connection window (150x200mm) placed in the same position in each appliance.



Easy cleaning thanks to feet shared by two in-line units.

HIGH - PERFORMANCE COMPACT KITCHEN.

The Compact Plus line is the result of an extensive R&D programme; designed to meet market requirements. It carries out a great deal of work even in reduced spaces. Small size and high performance are the major features of this innovative line. Its technical characteristics in terms of func-

tional operation, performance, reliability, hygienic requirements and advanced modularity make it a UNIQUE product. The Compact Plus line is fully equipped to perform all functions and allows to set up cooking units in a most flexible way in order to satisfy modern cooks' needs.



MODULAR DESIGN: 1

Easy installation.
To combine cooking units as you please.
Lower cabinets can be equipped with doors.

RELIABILITY: 2

Top quality components. The whole range is designed to fulfill the strictest European standards.

CONSTRUCTION: 3

Both internal and external structure units are made of 18/10 stainless steel for a longer life and easier cleaning.

INSTALLATION ON A PLINTH: 4

All appliances, having a smooth double-layered bottom profile with no protruding screws, can be installed on a plinth.
Access to service connections is possible through a window in the bottom.

FUNCTIONAL OPERATION: 5

The wide range of appliances available allows to set up cooking units depending on the actual needs. The equipment is extremely user-friendly for the special technical solutions employed. The size of all ovens is gastronorm 2/1 gas-fired, indirectly heated.

SAVINGS: 6

The long life of the equipment ensures a convenient cost amortisation. Low energy costs are made possible by the high thermal efficiency and low consumption rates of the equipment. After sales service is minimised thanks to reliable quality components.

ONE - PIECE TABLETOPS: 7

The Hygienic Top doesn't effect the modular concept of each block.

HYGIENIC REQUIREMENTS: 8

Continuous surfaces.
Leakproof joints.
Large rounded corners.

HIGH PERFORMANCE: 9

The chromium-plated brass burner of the open flames are watertight on the cooking top.
The power ranges from 3,5 to 5,6 kW.
High-quality controls.
Low radiation cooking surfaces.

SAFETY: 10

Strict compliance of European safety standards. Gas burner with built-in flame failure control.

THE RANGE



ELECTRIC RANGES



GAS RANGES



ELECTRIC SURFACE RANGES



GAS SOLID TOP RANGES



GAS SIMPLE SERVICE



ELECTRIC GRILL TOP RANGES WITH STEEL PLATE



GAS GRILL TOP RANGES WITH STEEL PLATE



ELECTRIC GRIDDLE RANGES - STEEL PLATE WITH PLUG



ELECTRIC GRILL TOP RANGES WITH COMPOUND PLATE



GAS GRILL TOP RANGES WITH COMPOUND PLATE



GAS CHARCOAL GRILL



ELECTRIC DEEP FAT FRYERS WITH ELECTROMECHANICAL CONTROL



GAS DEEP FAT FRYERS



ELECTRIC CHIP SCUTTLE



ELECTRIC PASTA - COOKER



GAS PASTA - COOKER



ELECTRIC BAINS - MARIE



ELECTRIC MULTI-FUNCTION BRATT - PAN



ELECTRIC TILTING BRATT - PAN



GAS TILTING BRATT - PAN



ELECTRIC KETTLE



GAS KETTLE



WORK TOPS



COMPENSATION ELEMENT - INSTALLATION ELEMENT

