

FREESTANDING GAS TOP

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

NEW

FREESTANDING GAS TOP, SELF ASSEMBLY

- self assembly version with a robust structure
- legs and shelf connected by screws
- steel grates
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U
976511	4-burners (3,5+2x5+7,5)	800	700	850	21,0	G20
976513	4-burners (3,5+2x5+7,5)	800	700	850	21,0	G30
976521	4-burners (3,5+5+2x7,5)	800	700	850	23,5	G20
976523	4-burners (3,5+5+2x7,5)	800	700	850	23,5	G30
976531	4-burners (2x5+2x7,5)	800	700	850	25,0	G20
976533	4-burners (2x5+2x7,5)	800	700	850	25,0	G30
976591	4-burners (3,5+5+7,5+9)	800	700	850	25,0	G30
976593	4-burners (3,5+5+7,5+9)	800	700	850	25,0	G30
976611	6-burners (3,5+3x5+2x7,5)	1200	700	850	33,5	G20
976613	6-burners (3,5+3x5+2x7,5)	1200	700	850	33,5	G30
976621	6-burners (3,5+2x5+2x7,5+9)	1200	700	850	37,5	G20
976623	6-burners (3,5+2x5+2x7,5+9)	1200	700	850	37,5	G30

GAS STOCKPOT STOVE

- intended for thermal processing in all types of pots up to 40 liters using natural or liquid gas
- appliances may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

STOCKPOT STOVE

- stainless steel grid
- burner with flame safety device
- burner power reduction to 1/3 (economical flame)
- suitable for pots up to 40 l
- adjustable feet

NEW



Code	W mm	D mm	H mm	P kW	U
773071	450	450	380	7,5	G20
773073	450	450	380	7,5	G30

FREESTANDING ELECTRIC HOB TOP

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the cooking line or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

NEW



FREESTANDING ELECTRIC HOB TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- four independently controlled hotplates
- adjustable feet

Code	Description	W mm	D mm	H mm	P kW	U V
977500	4 hobs	800	700	850	10,4	400

INFRARED COOKER

- intended for thermal processing in all types of cookware using electricity
- technology used in infrared stoves gives energy savings and work dynamics, unavailable for appliances with cast iron electric hobs
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- intended for small, medium and large catering establishments

NEW



FREE-STANDING CERAMIC COOKER

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- HiLight heating zones
- hobs with a diameter of 225 mm and power of 2.5 kW
- 2 heating zones with TURBO feature
- automatic overheating protection system
- smooth power adjustment
- adjustable feet

Code	Description	W mm	D mm	H mm	P kW	U V
977550	4 hobs	800	700	850	10	400

FREESTANDING ELECTRIC FRYER

- intended for direct thermal processing of food – electric frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- designed for small, medium and large gastronomy

ELECTRIC FRYER

- modern design
- ergonomic knobs
- laser-engraved front panel
- appliance protection system available via the control panel
- temperature range: up to 190°C
- „cold zone“ system
- protection that cuts off the power after removing the heater
- movable heating elements for easy cleaning
- safe oil drainage
- equipped with a basket with dimensions: 210x315x110 mm
- adjustable feet

NEW



Code	Product	W mm	D mm	H mm	T °C	V litres	P kW	U V
977250	Single fryer	400	700	850	up to 190	10	9	400

ELECTRIC FRY TOPS

- intended for direct thermal processing of food, electric grilling or frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- designed for small, medium and large gastronomy

NEW



FREESTANDING ELECTRIC FRY TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- appliance protection system available via the control panel
- working surface: 2200/4400 cm²
- two separate work zones for 800 mm plates
- working temperature range up to 300°C
- waste and grease discharge hole
- grease container
- elevated rear edges
- adjustable feet

Code	Product	W mm	D mm	H mm	T °C	P kW	U V
977301	Single smooth	400	700	850	up to 300	4,0	400
977302	Single ribbed	400	700	850	up to 300	4,0	400
977311	Double smooth	800	700	850	up to 300	8,1	400
977312	Double ribbed	800	700	850	up to 300	8,1	400
977313	Double smooth/ribbed	800	700	850	up to 300	8,1	400

ELECTRIC TILTING BRATT PAN

- intended for cooking, stewing and frying food
- appliance dedicated for small and medium catering establishments, particularly recommended for mass catering points
- large bowl working surface 0.27 m² for simultaneous preparation of several dishes
- manual bowl tilting for emptying its contents quickly and efficiently
- volume 40 l
- extremely stable appliance structure
- adjustable feet



NEW

Code	Product	W mm	D mm	H mm	T °C	S kg/h	P kW	U V
778003	Pan	700	786	912	do 300	100	6,3	400

UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- detergent dispenser
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 300 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- the appliance should have a water purifier installed to protect it from scaling



NEW

Code	Product	W mm	D mm	H mm	P kW	U V
801536	Universal dishwasher 500x500 with detergent dispenser	565	655	835	3,05	230
802016	Base for universal dishwasher	575	560	450	-	-

KITCHEN SET WITH ELECTRIC OVEN

- designed for thermal processing of all types of cookware using natural gas or electricity
- The universal ovens used in the sets enable static and dynamic heat treatment of all culinary products using electricity
- range of appliances tailored to individual technological requirements, allowing the selection of the optimal set of appliances for the needs of a given catering establishment
- designed for small, medium, and large catering establishments

NEW

MULTIFUNCTIONAL CONVECTION OVEN

- 3 operating modes:
top heater (toaster function)
fan heater (convection function)
top and fan heater combined (convection function plus toaster)
- intuitive control system
- 120 min. timer in continuous work function
- oven compartment size 660x445x285 mm
- three levels of rails
- stainless steel grill included
- work and power controls
- adjustable feet

Code	W mm	D mm	H mm	T °C	P kW	U V
965002	800	610	600	from 30 to 260	6,54	400



ELECTRIC HOB TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- can be mounted on oven 965002

Code	Description	W mm	D mm	H mm	P kW	U V
965500	2 hobs	800	700	250	10,4	400

NEW



COOKING TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- different burner configurations: 3.5kW; 5kW
- burner power reduction to 1/3 (economical flame)
- stainless steel grids
- flame safety device
- can be mounted on oven 965002

Code	Description	W mm	D mm	H mm	P kW	U
965561	4-burners (2x3,5+2x5)	800	700	250	17	G20
965563	4-burners (2x3,5+2x5)	800	700	250	17	G30
965571	4-burners (4x5)	800	700	250	20	G20
965573	4-burners (4x5)	800	700	250	20	G30
965581	4-burners (2x5+2x7,5)	800	700	250	25	G20
965583	4-burners (2x5+2x7,5)	800	700	250	25	G30

NEW

