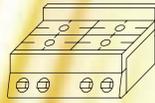


emotion for professional people



modular cooking function

-

700

650

600

dropin

salamanders



discover the new function cooking lines

A kitchen made up of modular equipment, which takes up minimal space, guaranteeing at the same time best quality and high performance, and satisfying even the most demanding professional people in the sector. Modularity makes this series versatile and functional in the organization of space. Its features, as robustness, reliability, ergonomics and high quality of raw materials, will be able to gain the confidence of the most demanding customers.

modular

it's not just cooking

Space-saving snack Lines

Thanks to its compact dimensions, the **function 600** series is the ideal solution for pubs and small restaurants with limited space.

It's modularity ensures many combinations and the equipment can be installed on worktops or cabinets.

The **function 650** series combines compact dimensions and high performances like in the bigger series. Reliability, ergonomics and details make this series highly appreciated even by the most demanding customers.

Functionality and Reliability for Food Service Industry

Despite being simple and user-friendly, the **function 700** meets all the needs of professional chefs. It includes a wide range of appliance suitable for any kind of cooking.

Flexibility and power for any need

The wide range of **modular** cooking equipment has the capability of being able to meet all of the most requirements of demanding chefs.

The **emotion** line (700-900 series) offers attractive design and precious details. Elegance and top quality are the representing features of this premium line.

Suitable for all uses, the **pratika** line (series 700 and 900) meets all the demands of professional catering equipment thanks to the perfect balance between high performance and practical design.

Eventually, for a luxurious choice, Modular offers the **sensation** line, which includes both the 1100 series (with dual controls) and the cooking island projects, completely tailor-made and symbol of Made-in-Italy excellence.

modular cooking

sensation

luxury, custom-made

emotion

high performance, technology, heavy duty

pratika

professional, easy, simple, adaptable

>function

space-saving, user-friendly



emotion for professional people

modular cooking function

—
700 (700x700)

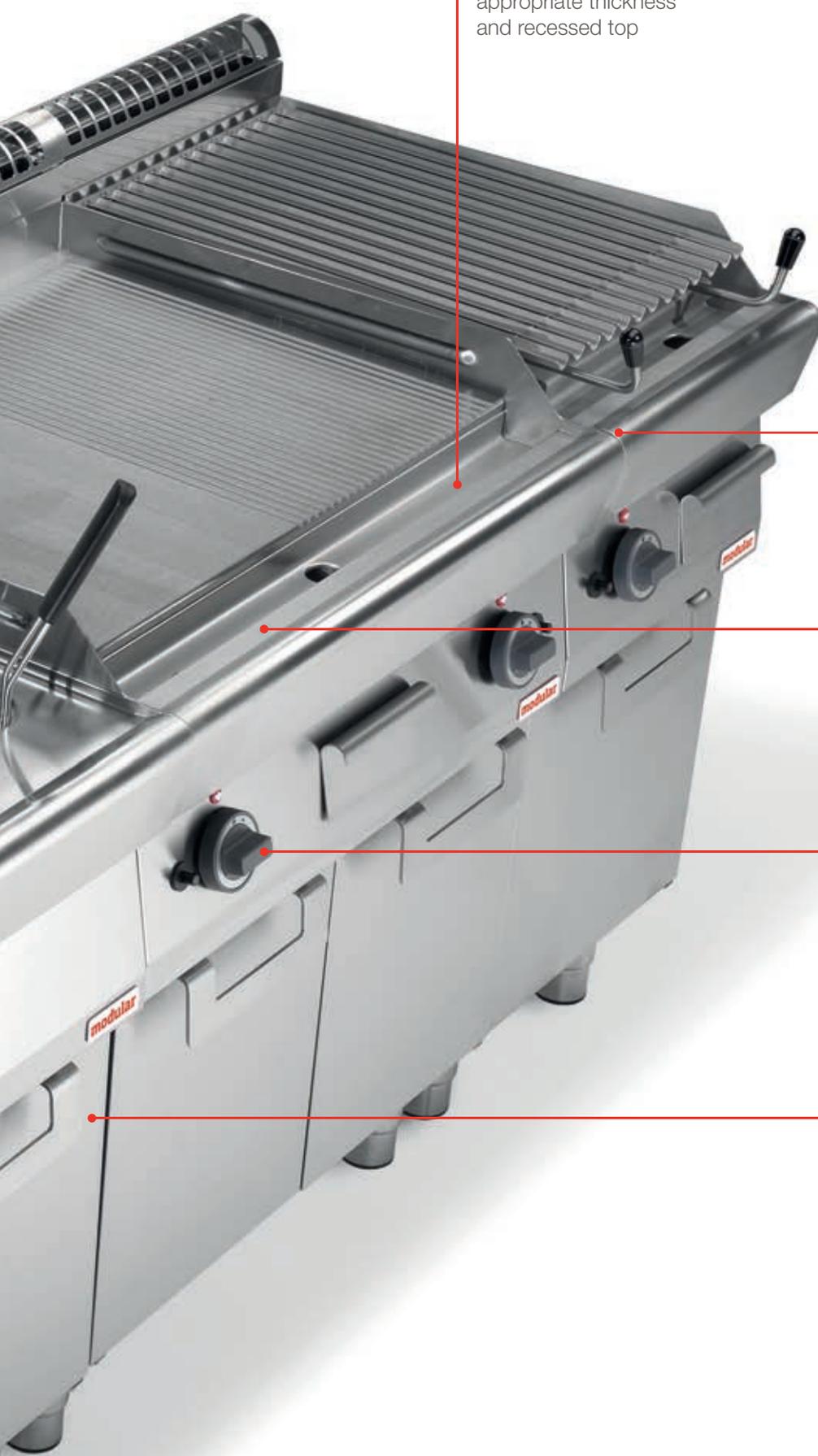
grids

The pan grids with long spokes are suitable also for small pans

burners

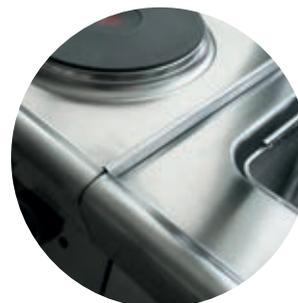
pilot flame for professional use





high quality

AISI 304 working top, appropriate thickness and recessed top



easy joint

removable joint trims, easy to install and clean

hygiene

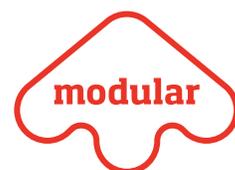
rounded corners for a better cleaning

ergonomic and simple

clear and intuitive control knobs

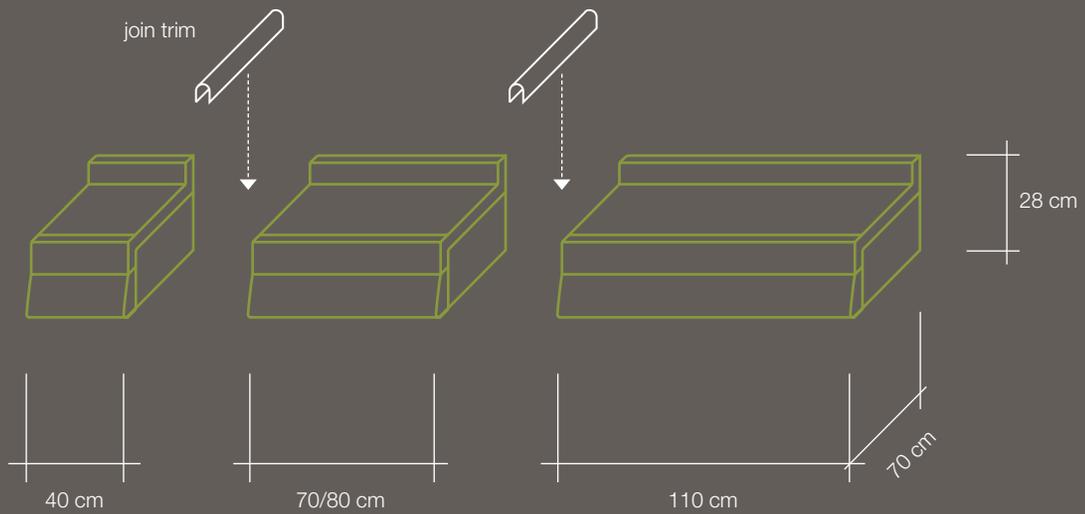
robustness

simple design, functional and reliable elements

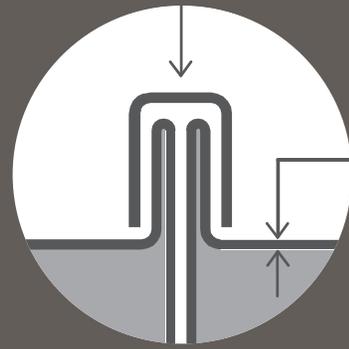


modularity

700
top version

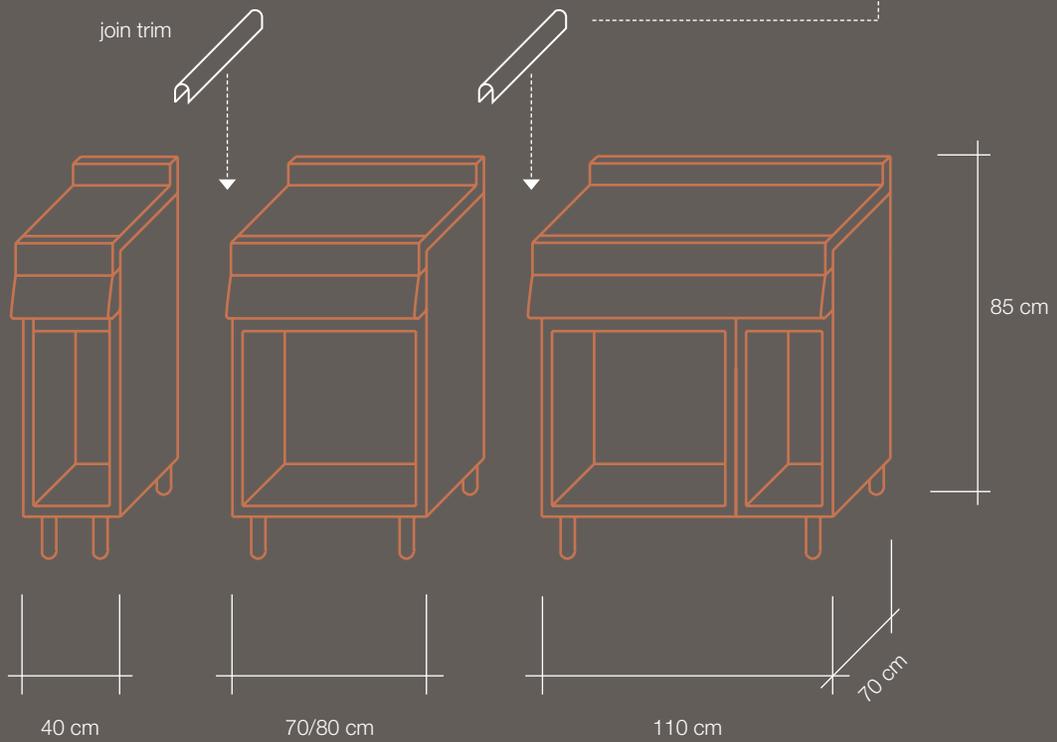


joining system
by removable join trims



10/10
thickness

700
version on cabinet



emotion for professional people

gas ranges and solid tops

stainless steel high thickness
Scotch-Brite finish



gas ranges

The gas ranges offer great flexibility thanks to several combinations: 2, 4 and 6 burners on cabinet or on oven.

High-performance burners, made of cast iron and brass, with single crown and double crown flame spreaders, of 3,7 and 5,5 kW power available. The pan grids with long spokes are suitable also for small pans.

The equipment is entirely made of satin-finish Scotch Brite stainless steel, with high thickness worktops.



gas solid tops

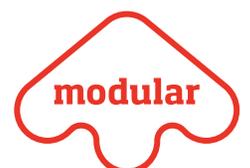
These models are suited for food that requires long and constant cooking, as for instance sauces and stew.



¹
Oven made of enamelled steel
with high thickness radiating
plate.

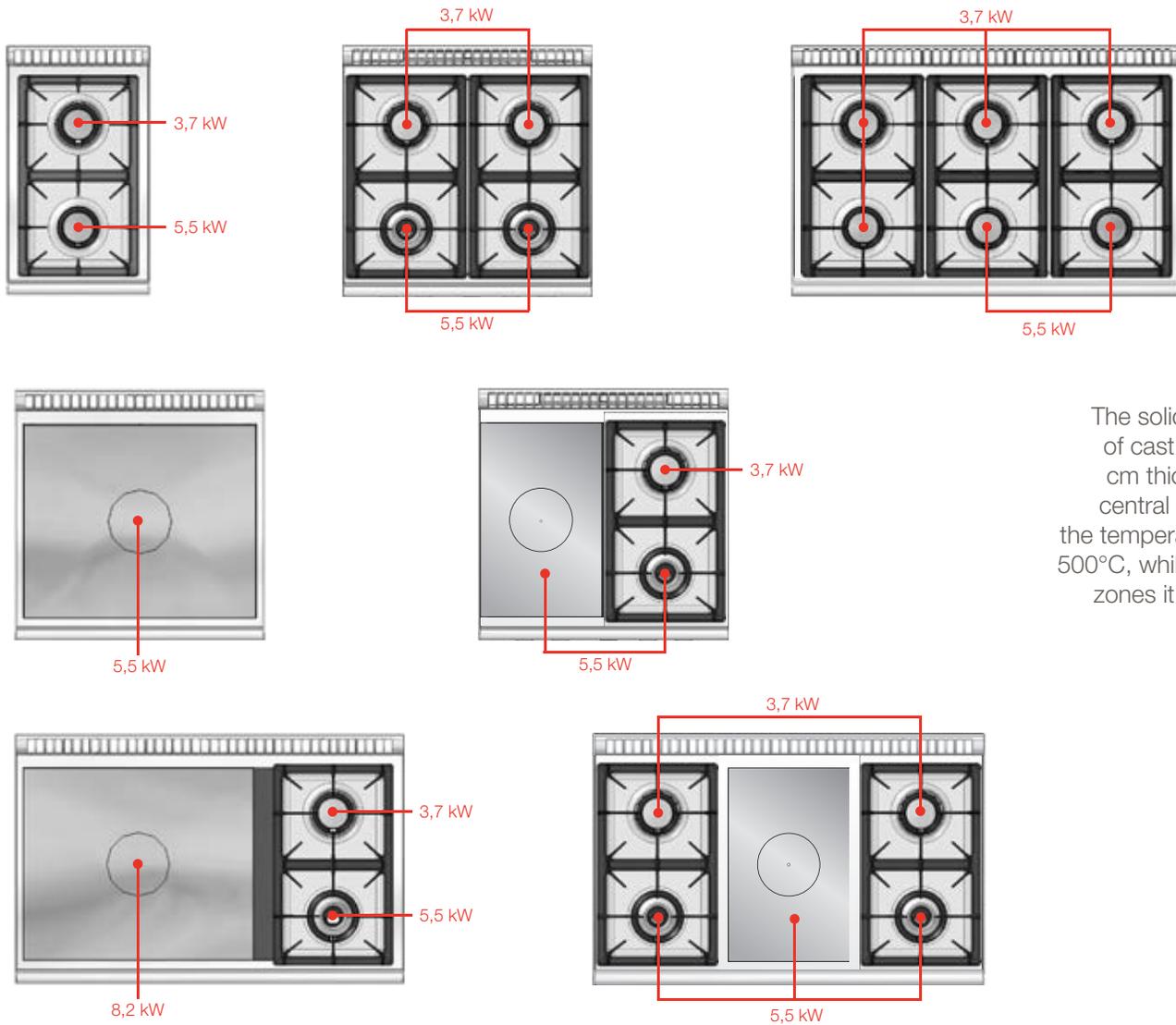
Gas model with high efficiency
stable-flame burners.

¹
Electric convection oven.



emotion for professional people

gas ranges and solid tops
elements



The solid top is made of cast iron, with 1,5 cm thickness. In the central cooking zone the temperature reaches 500°C, while in the outer zones it decreases to 300°C



gas ranges

picture	model	description	dimensions (cm)	power of burners (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 70/40 PCG	Gas range, 2 burners	40x70x85 h	1x3,7 1x5,5	-	-	9,2	-	-
	FU 70/70 PCG	Gas range, 4 burners	70x70x85 h	2x3,7 2x5,5	-	-	18,4	-	-
	FU 70/110 PCG	Gas range, 6 burners	110x70x85 h	4x3,7 2x5,5	-	-	25,8	-	-
	FU 70/70 CFG	Gas range 4 burners, gas oven	70x70x85 h	2x3,7 2x5,5	5	-	23,4	-	-
	FU 70/110 CFG	Gas range 6 burners, gas oven	110x70x85 h	4x3,7 2x5,5	5	-	30,8	-	-
	FU 70/70 CFGE	Gas range, 4 burners, electric convection oven	70x70x85 h	2x3,7 2x5,5	-	3,96	18,4	3,96	380-415 3N 50-60Hz
	FU 70/110 CFGE	Gas range 6 burners, electric convection oven	110x70x85 h	4x3,7 2x5,5	-	3,96	25,8	3,96	380-415 3N 50-60Hz

gas solid tops

	FU 70/70 TPG	Gas solid top	70x70x85 h	1x8,2	-	-	8,2	-	-
	FU 70/70 TPFG	Gas solid top, gas oven	70x70x85 h	1x8,2	5	-	13,2	-	-
	FU 70/70 TPPCG	Gas solid top, 2 burners	70x70x85 h	1x5,5 (t) 1x3,7 (b) 1x5,5 (b)	-	-	14,7	-	-
	FU 70/70 TPPCFG	Gas solid top, 2 burners, gas oven	70x70x85 h	1x5,5 (t) 1x3,7 (b) 1x5,5 (b)	5	-	19,7	-	-
	FU 70/110 TPFG	Gas solid top, 2 burners, gas oven	110x70x85 h	1x8,2 (t) 1x3,7 (b) 1x5,5 (b)	5	-	22,4	-	-
	FU 70/110 TPPCG2	Gas solid top, 4 burners	110x70x85 h	1x5,5 (t) 2x3,7 (b) 2x5,5 (b)	-	-	23,9	-	-
	FU 70/110 TPPCFG2	Gas solid top, 4 burners, gas oven	110x70x85 h	1x5,5 (t) 2x3,7 (b) 2x5,5 (b)	5	-	28,9	-	-

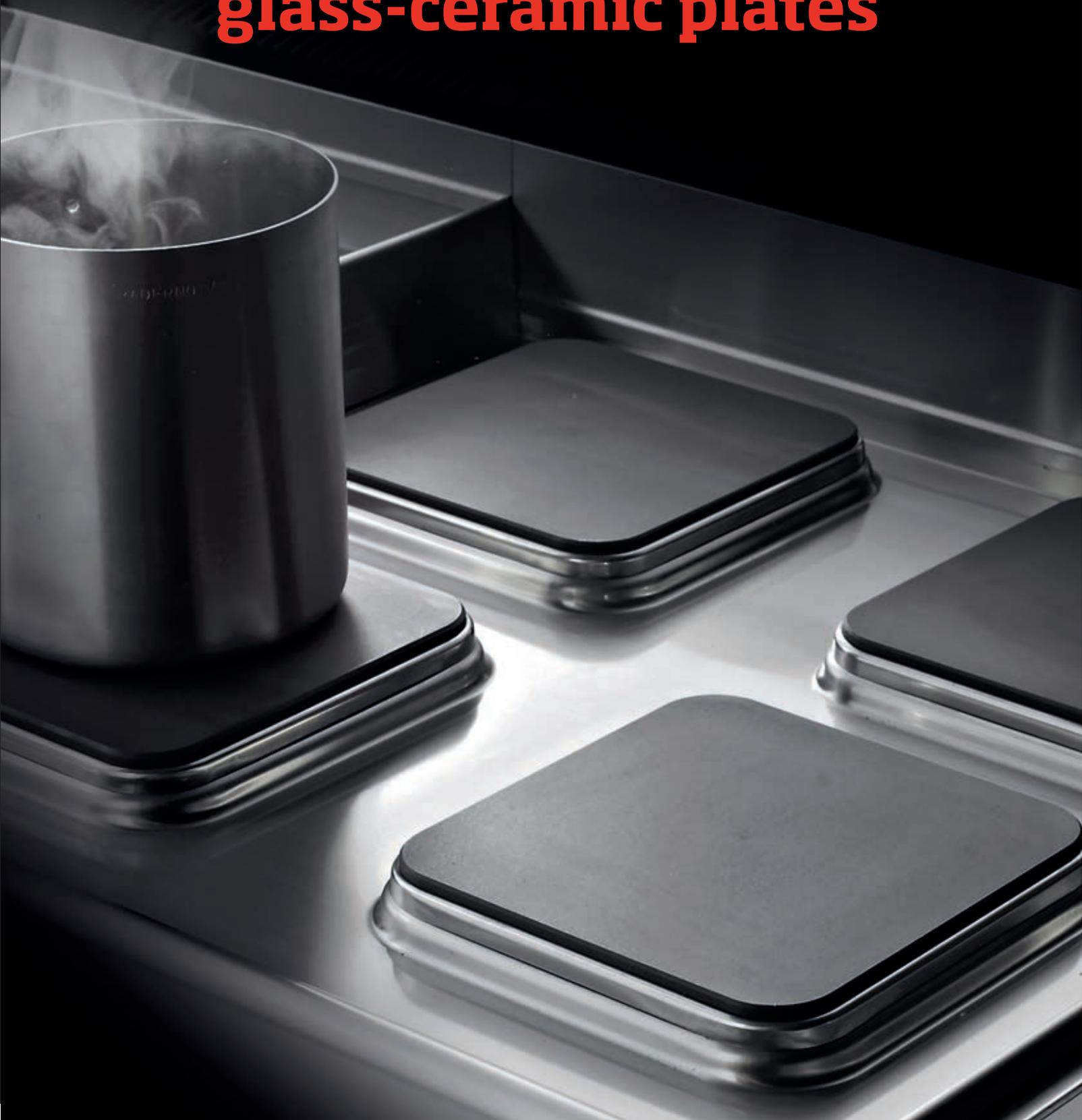
(t)= top; (b)= burners

Note: all models are available also in top version (-T).



emotion for professional people

**electric ranges
solid tops
induction plates
glass-ceramic plates**



electric ranges

Electric ranges are a good alternative to gas ranges. The high efficiency cast iron plates give you the chance to work quickly without loss of power.

Round or square plates of 2,6 kW.



electric solid top

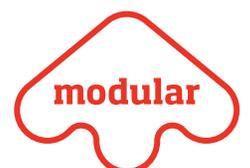
The electric solid top can be regulated in four independent working zones, with 2,5 kW power. This enable you to work with different temperatures on the same cooking plate.



glass-ceramic and induction plates

Thanks to 6 temperature regulations, the glass-ceramic plates offer high efficiency and guarantee increasing performance compared to the traditional cooking ranges.

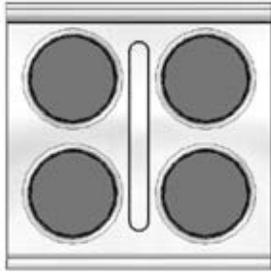
The working principle of the induction cooking ranges is based on the electromagnetic fields that, activated by the iron bottom of the pan, immediately create heat inside it.



electric ranges, solid tops, induction plates, glass-ceramic plates
elements



2 round plates



4 round plates

electric ranges
Round plates of 2,6 kW each

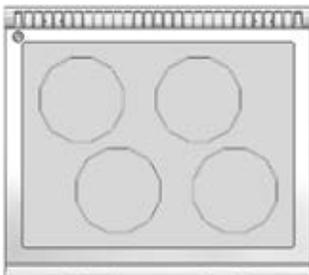


2 square plates



4 square plates

electric ranges
Square plates of 2,6 kW each

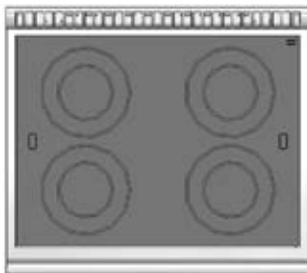


solid top

electric solid top
4 independent cooking zones
of 2,5 kW each



2 zones

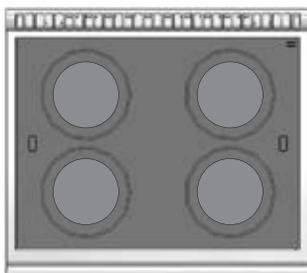


4 zones

induction
2 or 4 cooking zones of 3,5
kW each.



2 zones



4 zones

glass-ceramic plates
2 or 4 cooking zones of 2,5 kW
each

electric ranges

picture	model	description	dimensionis(cm)	plate power (kW)	electric oven power (kW)	total electric power (kW)	supply voltage
	FU 70/40 PCE	Electric range, 2 round plates	40x70x85 h	2x2,6	-	5,2	380-415V 3N 50-60Hz
	FU 70/70 PCE	Electric range, 4 round plates	70x70x85 h	4x2,6	-	10,4	380-415V 3N 50-60Hz
	FU 70/70 CFE	Electric range, 4 round plates, electric convection oven	70x70x85 h	4x2,6	3,96	14,36	380-415V 3N 50-60Hz
	FU 70/40 PCEQ	Electric range, 2 square plates	40x70x85 h	2x2,6	-	5,2	380-415V 3N 50-60Hz
	FU 70/70 PCEQ	Electric range, 4 square plates	70x70x85 h	4x2,6	-	10,4	380-415V 3N 50-60Hz
	FU 70/70 CFEQ	Electric range, 4 square plates, electric convection oven	70x70x85 h	4x2,6	3,96	14,36	380-415V 3N 50-60Hz

electric solid tops

	FU 70/80 TPE	Electric solid top, 4 cooking zones	80x70x85 h	4x2,5	-	10	380-415V 3N 50-60Hz
	FU 70/80 TPFE	Electric solid top, 4 cooking zones, electric convection oven	80x70x85 h	4x2,5	3,96	13,96	380-415V 3N 50-60Hz

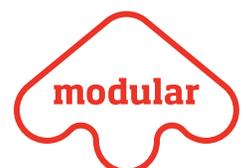
glass-ceramic plates

	FU 70/40 PVE	Glass-ceramic electric range, 2 cooking zones	40x70x85 h	2x2,5	-	5	380-415V 3N 50-60Hz
	FU 70/80 PVE	Glass-ceramic electric range, 4 cooking zones	80x70x85 h	4x2,5	-	10	380-415V 3N 50-60Hz
	FU 70/80 CFVE	Glass-ceramic electric range, 4 cooking zones, electric convection oven	80x70x85 h	4x2,5	3,96	13,96	380-415V 3N 50-60Hz

induction

	FU 70/40 IND	Induction hob, 2 cooking zones	40x70x85 h	2x3,5	-	7	380-415V 50-60Hz
	FU 70/80 IND	Induction hob, 4 cooking zones	80x70x85 h	4x3,5	-	14	380-415V 50-60Hz

Note: all models are available also in top version (-T)



emotion for professional people

pasta cookers and bain maries



pasta cookers

Functional and reliable, the function gas and electric pasta cookers guarantee you high productivity (about 1 kg pasta every 10 L) and can be used in several ways. In fact, you can cook not only pasta, but also rice and vegetables. The electromechanical water filling enables you to install this equipment in all kind of kitchen.

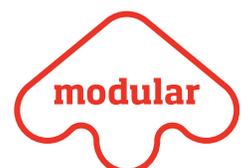
Main features: 40 L well made of stainless steel AISI 316, stable-flame outer burners (gas models), armoured Incoloy heating elements placed inside the well (electric models).



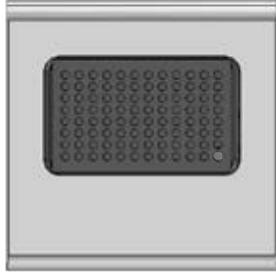
bain-maries

The gas and electric bain-marie are recommended for keeping sauces, side dishes and other food warm.

The well is available in the following versions: GN 1/1 and 2/1.



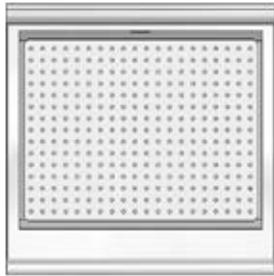
pasta cookers and bain-maries
elements



pasta cooker
Well capacity: 40 L



GN 1/1



GN 2/1

bain-marie
GN 1/1 or GN 2/1 wells



pasta cookers

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 70/40 CPG	Gas pasta cooker, 1 well, capacity 40 L	40x70x85 h	11,8	-	-
	FU 70/40 CPE	Electric pasta cooker, 1 well, capacity 40 L	40x70x85 h	-	7,6	380-415V 3N 50-60Hz
	FU 70/70 CPG	Gas pasta cooker, 1 well, capacity 40 L	70x70x85 h	11,8	-	-
	FU 70/70 CPE	Electric pasta cooker, 1 well, capacity 40 L	70x70x85 h	-	7,6	380-415V 3N 50-60Hz

bain-maries

	FU 70/40 BME	Electric bain-marie, 1 well GN 1/1 15 h	40x70x85 h	-	1,5	220-240V 1N 50-60Hz
	FU 70/70 BME	Electric bain-marie, 1 well GN 2/1 15 h	70x70x85 h	-	3	380-415V 3N 50-60Hz

Note: all models of bain-marie are available also in top version (-T)

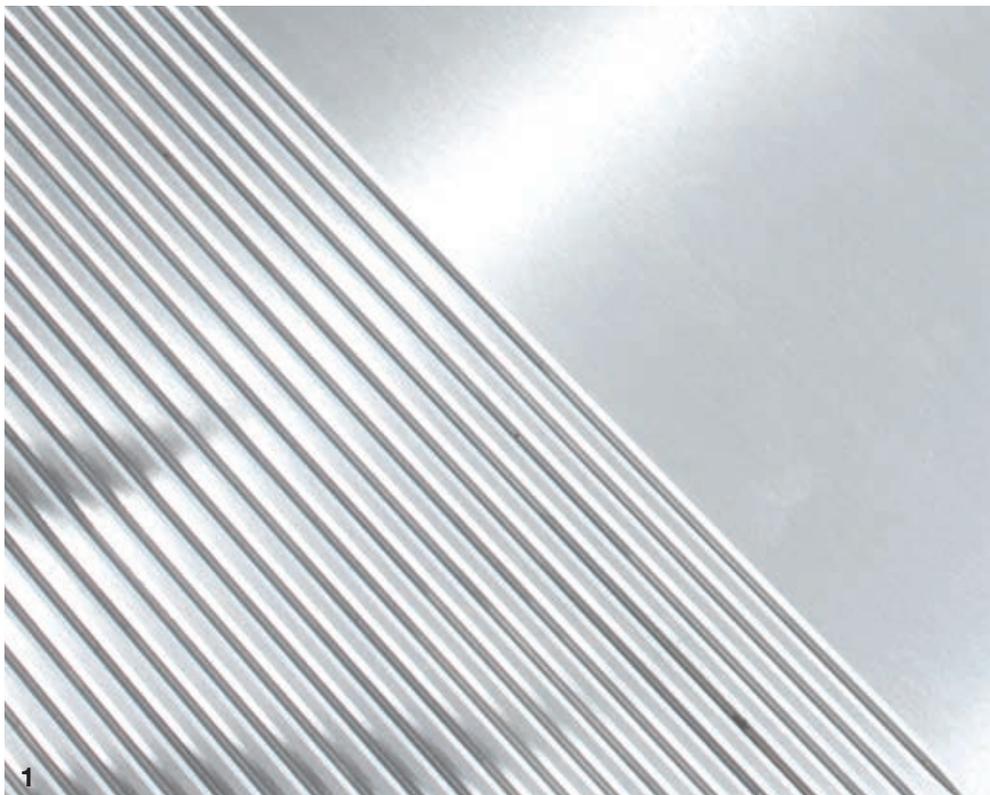
emotion for professional people

griddles



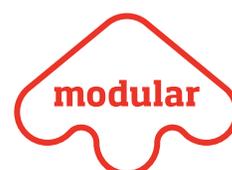
griddles

The function griddles are available in more than 40 models and they are suitable for cooking several foods: meat, fish, vegetables, etc. The high temperature reached by the cooking plate guarantees high efficiency.



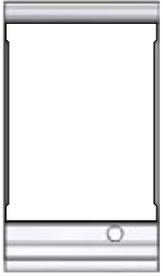
1
The cooking surface can be smooth, ribbed, or 1/2 smooth 1/2 ribbed.

2
Splashback welded on the worktop.

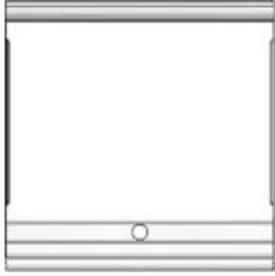


emotion for professional people

griddles
elements



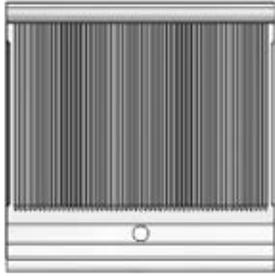
smooth plate



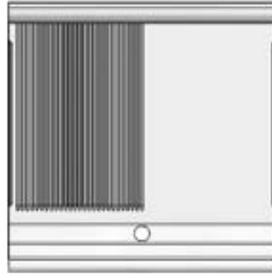
smooth plate



ribbed plate



ribbed plate



1/2 smooth 1/2 ribbed plate



gas griddles

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 70/40 FTG	Gas griddle, smooth plate	40x70x85 h	5,7	-	-
	FU 70/40 FTG-CR	Gas griddle, smooth chromed plate	40x70x85 h	5,7	-	-
	FU 70/40 FTRG	Gas griddle, ribbed plate	40x70x85 h	5,7	-	-
	FU 70/40 FTRG-CR	Gas griddle, ribbed chromed plate	40x70x85 h	5,7	-	-
	FU 70/70 FTG	Gas griddle, smooth plate	70x70x85 h	11,4	-	-
	FU 70/70 FTG-CR	Gas griddle, smooth chromed plate	70x70x85 h	11,4	-	-
	FU 70/70 FTRG	Gas griddle, 1/2 smooth 1/2 ribbed plate	70x70x85 h	11,4	-	-
	FU 70/70 FTRG-CR	Gas griddle, 1/2 smooth, 1/2 ribbed chromed plate	70x70x85 h	11,4	-	-
	FU 70/70 FTRRG	Gas griddle, ribbed plate	70x70x85 h	11,4	-	-
	FU 70/70 FTRRG-CR	Gas griddle, ribbed chromed plate	70x70x85 h	11,4	-	-
	FU 70/40 FTGS	Gas griddle, smooth plate (drain hole on the plate)	40x70x85 h	5,7	-	-
	FU 70/70 FTGS	Gas griddle, smooth plate (drain hole on the plate)	70x70x85 h	11,4	-	-

electric griddles

	FU 70/40 FTE	Electric griddle, smooth plate	40x70x85 h	-	4,5	380-415V 3N 50-60Hz
	FU 70/40 FTE-CR	Electric griddle, smooth chromed plate	40x70x85 h	-	4,5	380-415V 3N 50-60Hz
	FU 70/40 FTRE	Electric griddle, ribbed plate	40x70x85 h	-	4,5	380-415V 3N 50-60Hz
	FU 70/40 FTRE-CR	Electric griddle, ribbed chromed plate	40x70x85 h	-	4,5	380-415V 3N 50-60Hz
	FU 70/70 FTE	Electric griddle, smooth plate	70x70x85 h	-	9	380-415V 3N 50-60Hz
	FU 70/70 FTE-CR	Electric griddle, smooth chromed plate	70x70x85 h	-	9	380-415V 3N 50-60Hz
	FU 70/70 FTRE	Electric griddle, 1/2 smooth 1/2 ribbed plate	70x70x85 h	-	9	380-415V 3N 50-60Hz
	FU 70/70 FTRE-CR	Electric griddle, 1/2 smooth 1/2 ribbed chromed plate	70x70x85 h	-	9	380-415V 3N 50-60Hz
	FU 70/70 FTRRE	Electric griddle, ribbed plate	70x70x85 h	-	9	380-415V 3N 50-60Hz
	FU 70/70 FTRRE-CR	Electric griddle, ribbed chromed plate	70x70x85 h	-	9	380-415V 3N 50-60Hz
	FU 70/40 FTES	Electric griddle, smooth plate (drain hole on the plate)	40x70x85 h	-	4,5	380-415V 3N 50-60Hz
	FU 70/70 FTES	Electric griddle, smooth plate (drain hole on the plate)	70x70x85 h	-	9	380-415V 3N 50-60Hz

Note: all models are available also in top version (-T)



emotion for professional people

fryers



fryers

The function fryers are the perfect equipment to obtain tasty and crispy fried food. The heat exchanger pipes located in the well (gas models) and the tilting heating elements (electric models) guarantee perfect heat exchange, keeping oil at the right temperature during the whole working phase.

The chip dump instead has the function to keep the fried food warm, to serve it at the right time.

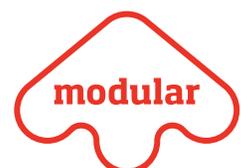
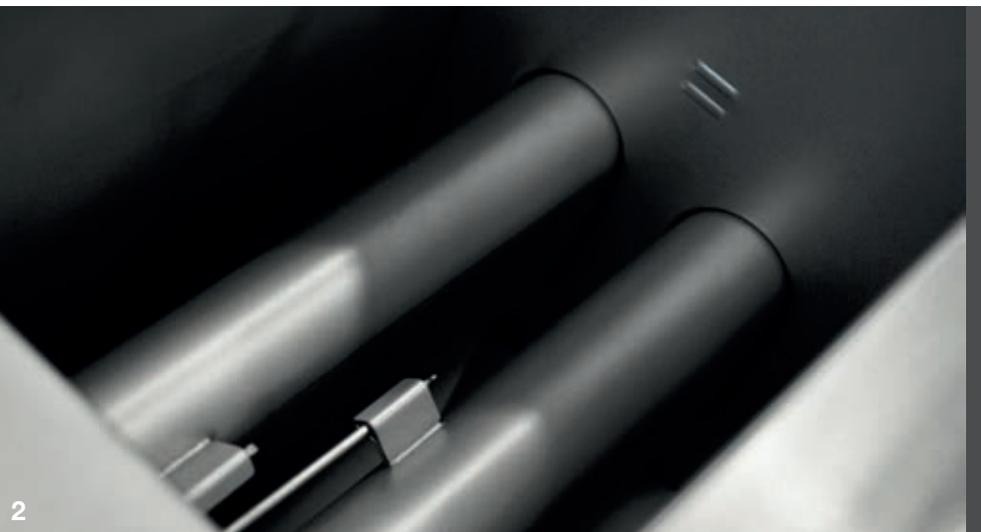


1

High efficiency tilting heating elements. The tilting device enable an easy cleaning of the well.

2

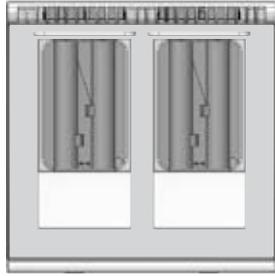
High efficiency gas heat exchanger pipes made of stainless steel.



fryers
elements



1 well

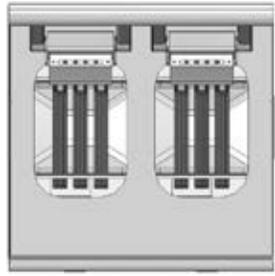


2 wells

gas fryers
13 L wells



1 well



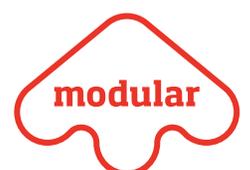
2 wells

electric fryers
10 L wells



fryers

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 70/40 FRGS13 PW	Gas fryer, 1 well, 13 L capacity	40x70x85 h	11	-	-
	FU 70/40 FRE 10	Electric fryer, 1 well, 10 L capacity	40x70x85 h	-	7,5	380-415V 3N 50-60Hz
	FU 70/40 FRE/P 10	Powered electric fryer, 1 well, 10 L capacity	40x70x85 h	-	9	380-415V 3N 50-60Hz
	FU 70/70 FRGS13 PW	Gas fryer, 2 wells, capacity 13+13 L	70x70x85 h	22	-	-
	FU 70/70 FRE 10	Electric fryer, 2 wells, capacity 10+10 L	70x70x85 h	-	15	380-415V 3N 50-60Hz
	FU 70/70 FRE/P 10	Powered electric fryer, 2 wells, 10+10 L capacity	70x70x85 h	-	18	380-415V 3N 50-60Hz
	FU 70/40 SPE	Electric heated chip dump, well GN 1/1	40x70x85 h	-	1	220-240V 1N 50-60Hz



emotion for professional people

grills

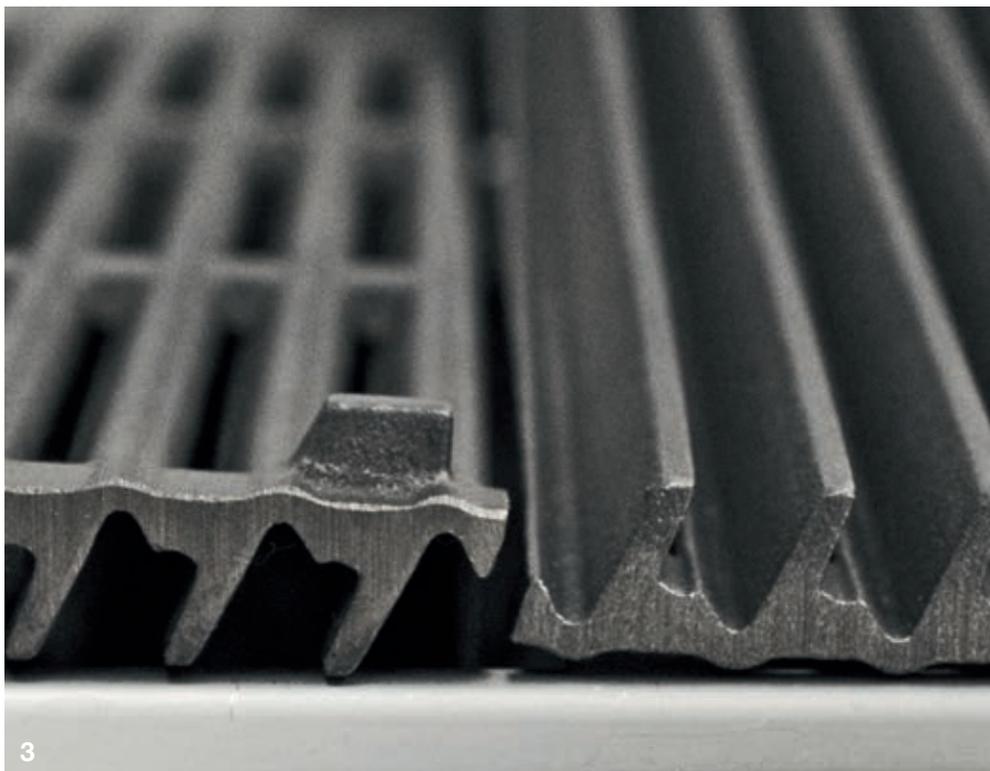
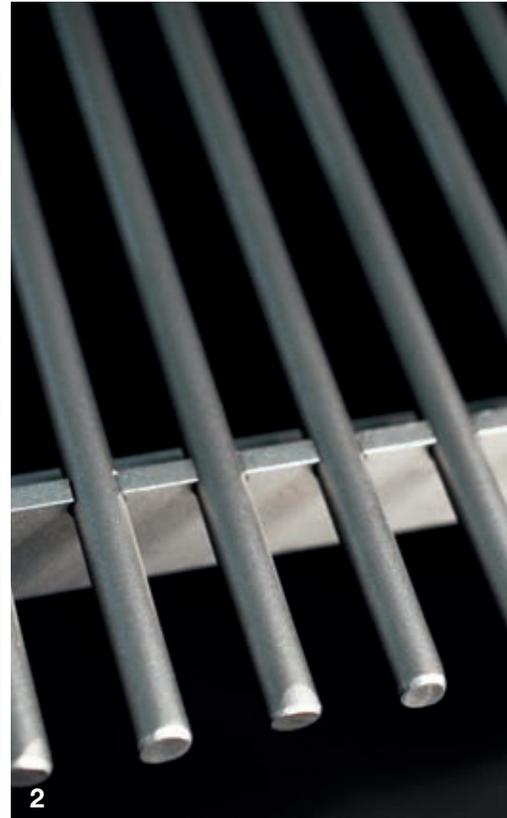


grills

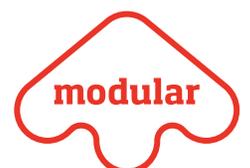
The function grill range includes not only the traditional lava-stone grills, but also the aqua grill models.

These grills are suitable for cooking food in a light and moist way. The use of indirect heat and the evaporation of water contained in the container under the cooking zone give softness and colour to food.

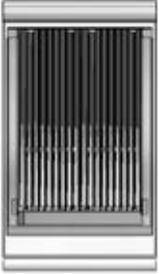
The lava-stone grills, instead, are the perfect equipment for cooking grilled meat in the barbecue style



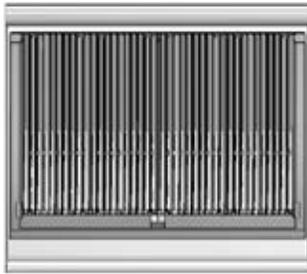
- 1
Stainless steel grid for meat
- 2
Rod grid for fish
- 3
Reversible cast iron grid (1 side for meat and 1 side for fish), available for aqua grill models



grills
elements

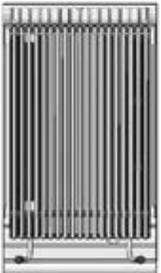


aqua grill

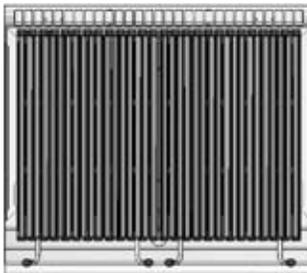


aqua grill

aqua grill
6-12 kW power



lava-stone grill



lava-stone grill

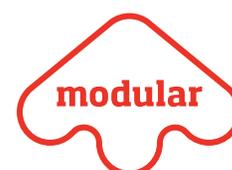
lava stone grill
7,5-15 kW power



grills

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 70/40 GRG	Gas grill	40x70x85 h	7,5	-	-
	FU 70/70 GRG	Gas grill	70x70x85 h	15	-	-
	FU 70/40 GRL	Lava-stone grill	40x70x85 h	7,5	-	-
	FU 70/70 GRL	Lava-stone grill	70x70x85 h	15	-	-
	FU 70/40 GRACQE	Electric aqua grill	40x70x85 h	-	6	380-415V 3N 50-60Hz
	FU 70/80 GRACQE	Electric aqua grill	80x70x85 h	-	12	380-415V 3N 50-60Hz

Note: all models are available also in top version (-T)



emotion for professional people

boiling pans and tilting bratt pans



boiling pans and tilting bratt pans

Suitable for big quantities, the function boiling pans are available in several models: with direct or indirect heating, gas or electric, 50 L capacity. They are recommended for cooking soups, pasta, vegetables, jam, sauces and many other foods.

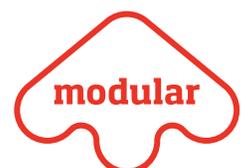
Possibility to opt for models equipped with autoclave.

The bratt pans are specific pans to cook risotto, braised meat, escalopes, etc. They are 44 L capacity. You can choose between gas or electric models, with manual or motorized tilting device.



1
*Drain tap made of chromed
brass fitted.*

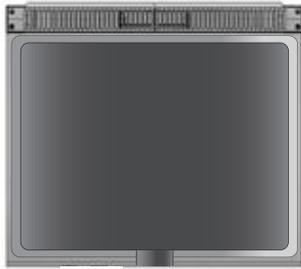
2
*Manual or motorized tilting
device.*



boiling pans and tilting bratt pans
elements



boiling pans
50 L capacity
gas power: 13,7 kW
electric power: 12 kW



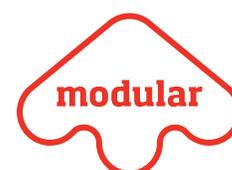
tilting bratt pans
44 L capacity
gas power: 10 kW
electric power: 6,3 kW



ovens

tilting bratt pans

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 70/70 PGI	Gas boiling pan, indirect heating, 50 L capacity	70x70x85 h	13,7	-	-
	FU 70/70 PEI	Electric boiling pan, indirect heating, 50 L capacity	70x70x85 h	-	12	380-415V 3N 50-60Hz
	FU 70/70 BRG	Tilting gas bratt pan, 44 L capacity	70x70x85 h	10	-	-
	FU 70/70 BRGM	Tilting gas bratt pan, 44 L capacity, motorized	70x70x85 h	10	0,3	220-240V 1N 50Hz
	FU 70/70 BRE	Tilting electric bratt pan, 44 L capacity	70x70x85 h	-	6,3	380-415V 3N 50-60Hz
	FU 70/70 BREM	Tilting electric bratt pan, 44 L capacity, motorized	70x70x85 h	-	6,6	380-415V 3N 50-60Hz



emotion for professional people

neutral elements

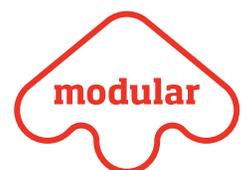




neutral elements

picture	model	description	dimension (cm)
	FU 70/40 PL	Neutral element	40x70x85 h
	FU 70/70 PL	Neutral element	70x70x85 h
	FU 70/40 PLC	Neutral element with drawer	40x70x85 h
	FU 70/70 PLC	Neutral element with drawer	70x70x85 h
	FU 70/70 LA	Sink unit, well dim. 50x40x15 h	70x70x85 h

Note: all models are available also in top version (-T)



emotion for professional people

modular cooking function

650 (650x700)

grids

professional
cast iron grids,
easy cleaning

minimal space

snack line
only 65 cm depth

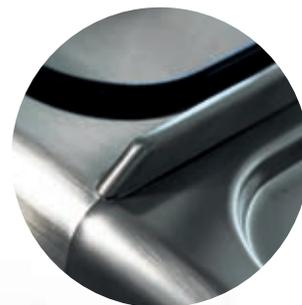
quality material

AISI 304 stainless steel
with recessed top



top version

appliances for any need,
both top version and
version on cabinet



easy joint

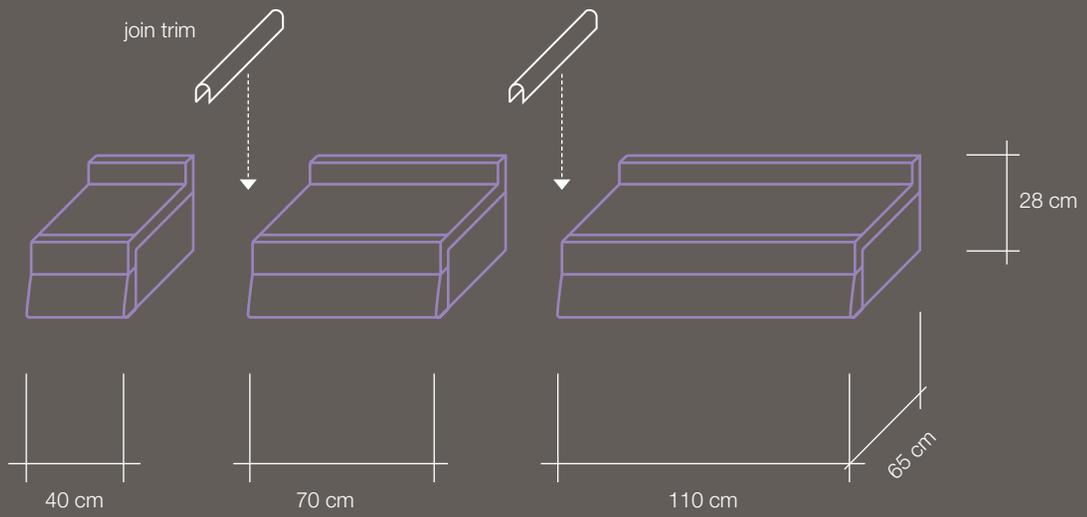
removable joint
trims,
easy to install
and clean



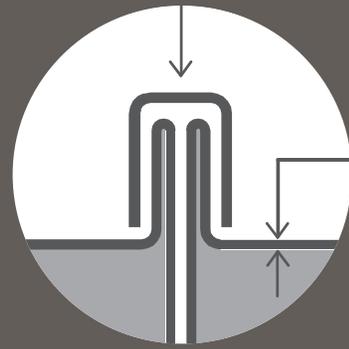
modular

modularity

650
top version

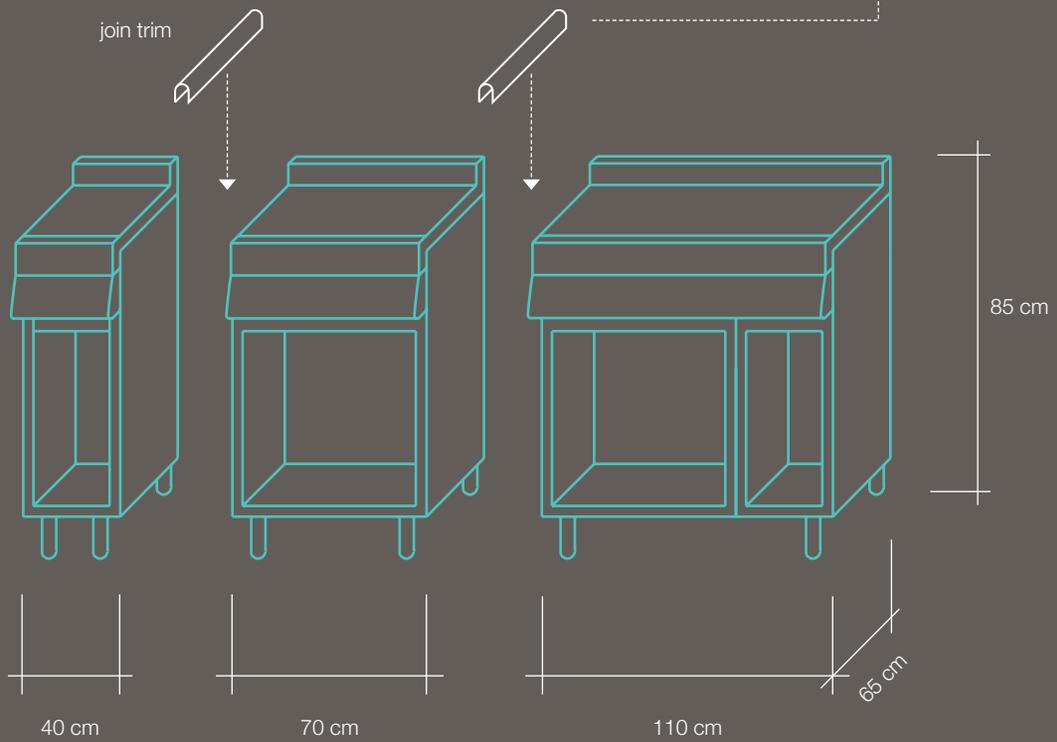


joining system
by removable join trims



10/10
thickness

650
version on cabinet



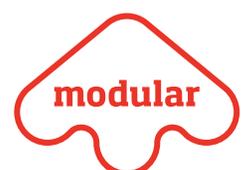
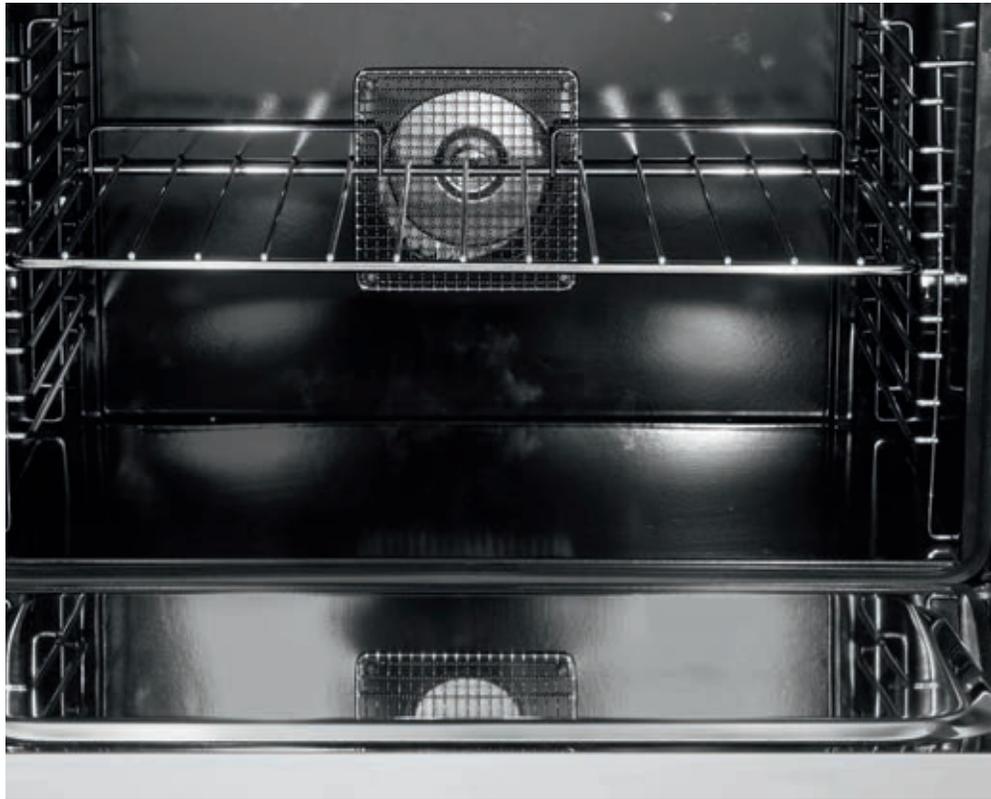
emotion for professional people

function 650

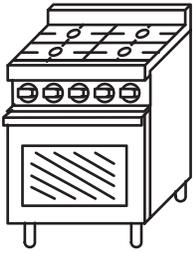
modular

powerful and reliable

High efficiency and low power consumption are the hallmarks of this range. The high productivity and practical use make the 650 Series the ideal solution for any need, thanks also to the wide range of products and different possible combinations.



range of products



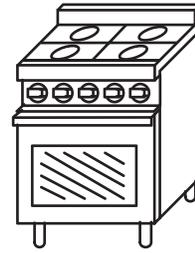
gas ranges

Models with 2,4 or 6 burners. 3,6 or 5 kW burners. Models available with gas or electric oven.



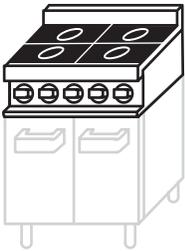
gas solid top

Gas solid top with central ring. Central burner of 8,2 kW. Available in version with half module solid top combined with 2 open burners.



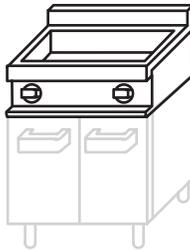
electric ranges

Round electric plates of 2,6 kW power each.



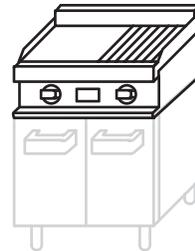
glass-ceramic plates

Models with 2 or 4 zones of 2,1 kW or 2,5 kW each.



pasta cookers

20 L well capacity for single module and 40 L well capacity for double module. 6-9 kW power.



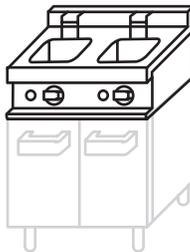
griddles

Gas and electric versions. The cooking surface can be smooth, ribbed or 1/2 smooth 1/2 ribbed. Chromed version available.



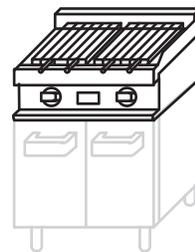
bain maries

1 containers GN 1/1 h.15 in the single module and GN 2/1 h.15 in the double module. 1,5-3 kW power.



fryers

Gas version: 8 L well capacity for single module and 8+8 L wells capacity for double module. 6,8-13,6 kW power. Electric version: 10 L well capacity for single module and 10+10 L wells capacity for double module. 7,5-15 kW power.



grills

Lava-stone grill with 5,5 kW or 11 kW burners.

gas ranges

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU CEG/70	Eco gas range, 4 burners, pass through opening (without piezoelectric ignition)	70x65x85 h	2x3,6 2x5	-	-	17,2	-	-
	FU CEG/110	Eco gas range, 6 burners, pass through opening (without piezoelectric ignition)	110x65x85 h	3x3,6 3x5	-	-	25,8	-	-
	FU 65/70 CFG	Gas range, 4 burners, gas oven	70x65x85 h	2x3,6 2x5	5	-	22,2	-	-
	FU 65/70 CFGE	Gas range, 4 burners, electric convection oven	70x65x85 h	2x3,6 2x5	-	3,96	17,2	3,96	380-415V 3N 50-60Hz
	FU 65/110 CFG	Gas range, 6 burners, gas oven, neutral cabinet	110x65x85 h	3x3,6 3x5	5	-	30,8	-	-
	FU 65/110 CFGE	Gas range, 6 burners, electric convection oven, neutral cabinet	110x65x85 h	3x3,6 3x5	-	3,96	25,8	3,96	380-415V 3N 50-60Hz
	FU 65/110 CFGG	Gas range, 6 burners, maxi oven dim.80x54x38 h	110x65x85 h	3x3,6 3x5	7,5	-	33,3	-	-
	FU 65/40 PG/40 P	Gas boiling unit, 1 burner (with pilot burner)	40x65x28 h	1x7,5	-	-	7,5	-	-
	FU 65/40 PCG	Gas boiling unit, 2 burners	40x65x28 h	1x3,6 1x5	-	-	8,6	-	-
	FU 65/70 PCG	Gas boiling unit, 4 burners	70x65x28 h	2x3,6 2x5	-	-	17,2	-	-

electric ranges

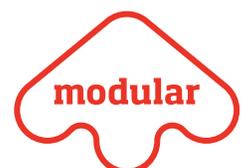
	FU 65/70 CFE	Electric range, 4 plates, electric convection oven	70x65x85 h	4x2,6	-	3,96	-	14,36	380-415V 3N 50-60Hz
	FU 65/40 PCE	Electric boiling unit, 2 plates	40x65x28 h	2x2,6	-	-	-	5,2	380-415V 3N 50-60Hz
	FU 65/70 PCE	Electric boiling unit, 4 plates	70x65x28 h	4x2,6	-	-	-	10,4	380-415V 3N 50-60Hz

gas solid top

	FU 65/70 TPG	Gas solid top	70x65x28 h	1x8,2	-	-	8,2	-	-
	FU 65/110 TPPCG	Gas solid top and 4 burners	110x65x28 h	2x3,6 2x5 1x5	-	-	22,2	-	-
	FU 65/70 TPGF	Gas solid top, gas oven	70x65x85 h	1x8,2	5	-	13,2	-	-
	FU 65/110 TPGF	Gas solid top, 2 burners, gas oven, neutral cabinet	110x65x85 h	1x3,6 1x5 1x8,2	5	-	21,8	-	-
	FU 65/110 TPPCFG2	Gas solid top, 4 burners, gas oven	110x65x85 h	2x3,6 2x5 1x5	5	-	27,2	-	-

glass-ceramic plates

	FU 65/40 PVE	Electric glass-ceramic boiling top	40x65x28 h	1x2,1 1x2,5	-	-	-	4,6	380-415V 3N 50-60Hz
	FU 65/70 PVE	Electric glass-ceramic boiling top	70x65x28 h	2x2,1 2x2,5	-	-	-	9,2	380-415V 3N 50-60Hz



griddles

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 65/40 FTG	Gas griddle, smooth plate	40x65x28 h	-	-	-	5,7	-	-
	FU 65/40 FTG-CR	Gas griddle, smooth chromed plate	40x65x28 h	-	-	-	5,7	-	-
	FU 65/40 FTE	Electric griddle, smooth plate	40x65x28 h	-	-	-	-	4,5	380-415V 3N 50-60Hz
	FU 65/40 FTE-CR	Electric griddle, smooth chromed plate	40x65x28 h	-	-	-	-	4,5	380-415V 3N 50-60Hz
	FU 65/40 FTRG	Gas griddle, ribbed plate	40x65x28 h	-	-	-	5,7	-	-
	FU 65/40 FTRG-CR	Gas griddle, ribbed chromed plate	40x65x28 h	-	-	-	5,7	-	-
	FU 65/40 FTRE	Electric griddle, ribbed plate	40x65x28 h	-	-	-	-	4,5	380-415V 3N 50-60Hz
	FU 65/40 FTRE-CR	Electric griddle, ribbed chromed plate	40x65x28 h	-	-	-	-	4,5	380-415V 3N 50-60Hz
	FU 65/70 FTG	Gas griddle, smooth plate	70x65x28 h	-	-	-	11,4	-	-
	FU 65/70 FTG-CR	Gas griddle, smooth chromed plate	70x65x28 h	-	-	-	11,4	-	-
	FU 65/70 FTE	Electric griddle, smooth plate	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 65/70 FTE-CR	Electric griddle, smooth chromed plate	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 65/70 FTRG	Gas griddle, 1/2 smooth 1/2 ribbed plate	70x65x28 h	-	-	-	11,4	-	-
	FU 65/70 FTRG-CR	Gas griddle, 1/2 smooth, 1/2 ribbed chromed plate	70x65x28 h	-	-	-	11,4	-	-
	FU 65/70 FTRE	Electric griddle, 1/2 smooth 1/2 ribbed plate	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 65/70 FTRE-CR	Electric griddle, 1/2 smooth 1/2 ribbed chromed plate	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 65/70 FTRRG	Gas griddle, ribbed plate	70x65x28 h	-	-	-	11,4	-	-
	FU 65/70 FTRRG-CR	Gas griddle, ribbed chromed plate	70x65x28 h	-	-	-	11,4	-	-
	FU 65/70 FTRRE	Electric griddle, ribbed plate	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 65/70 FTRRE-CR	Electric griddle, ribbed chromed plate	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 65/40 FTGS	Gas griddle, flat plate	40x65x28 h	-	-	-	5,7	-	-
	FU 65/40 FTES	Electric griddle, flat plate	40x65x28 h	-	-	-	-	4,5	380-415V 3N 50-60Hz
	FU 65/70 FTGS	Gas griddle, flat plate	70x65x28 h	-	-	-	11,4	-	-
	FU 65/70 FTES	Electric griddle, flat plate	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz

grills

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 65/40 GRG	Gas grill	40x65x28 h	-	-	-	7,5	-	-
	FU 65/70 GRG	Gas grill	70x65x28 h	-	-	-	15	-	-
	FU 65/40 GRL	Lava-stone grill	40x65x28 h	-	-	-	5,5	-	-
	FU 65/70 GRL	Lava-stone grill	70x65x28 h	-	-	-	11	-	-

fryers

	FU 65/40 FRG	Gas fryer, 1 well, 8 L capacity	40x65x28 h	-	-	-	6,3	-	-
	FU 65/41 FRE	Electric fryer, 1 well, 10 L capacity	40x65x28 h	-	-	-	-	7,5	380-415V 3N 50-60Hz
	FU 65/41 FRE/P	Powered electric fryer, 1 well, 10 L capacity	40x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 65/70 FRG	Gas fryer, 2 wells, 8+8 L capacity	70x65x28 h	-	-	-	12,6	-	-
	FU 65/71 FRE	Electric fryer, 2 wells, 10+10 L capacity	70x65x28 h	-	-	-	-	15	380-415V 3N 50-60Hz
	FU 65/71 FRE/P	Powered electric fryer, 2 wells, 10+10 L capacity	70x65x28 h	-	-	-	-	18	380-415V 3N 50-60Hz
	FU 65/40 SPE	Electric heated chip dump, well GN 1/2	40x65x28 h	-	-	-	-	1	220-240V 1N 50-60Hz

pasta cookers

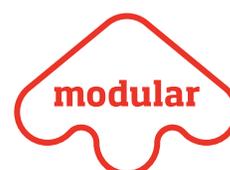
	FU 65/40 CPE	Electric pasta cooker, 1 well, capacity: 20 L	40x65x28 h	-	-	-	-	6	380-415V 3N 50-60Hz
	FU 65/70 CPE	Electric pasta cooker, 1 well, capacity: 40 L	70x65x28 h	-	-	-	-	9	380-415V 3N 50-60Hz

bain-marie

	FU 65/40 BME	Electric bain-marie, 1 well GN 1/1 15 h	40x65x28 h	-	-	-	-	1,5	220-240V 1N 50-60Hz
	FU 65/70 BME	Electric bain-marie, 1 well GN 2/115 h	70x65x28 h	-	-	-	-	3	380-415V 3N 50-60Hz

tilting brattpan

	FU 65/70 BRE	Electric brattpan, well capacity 30 L	70x65x28 h	-	-	-	-	6,3	380-415V 3N 50-60Hz
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emotion for professional people

modular cooking function

600 (600x600)

minimal space

snack line
only 65 cm depth

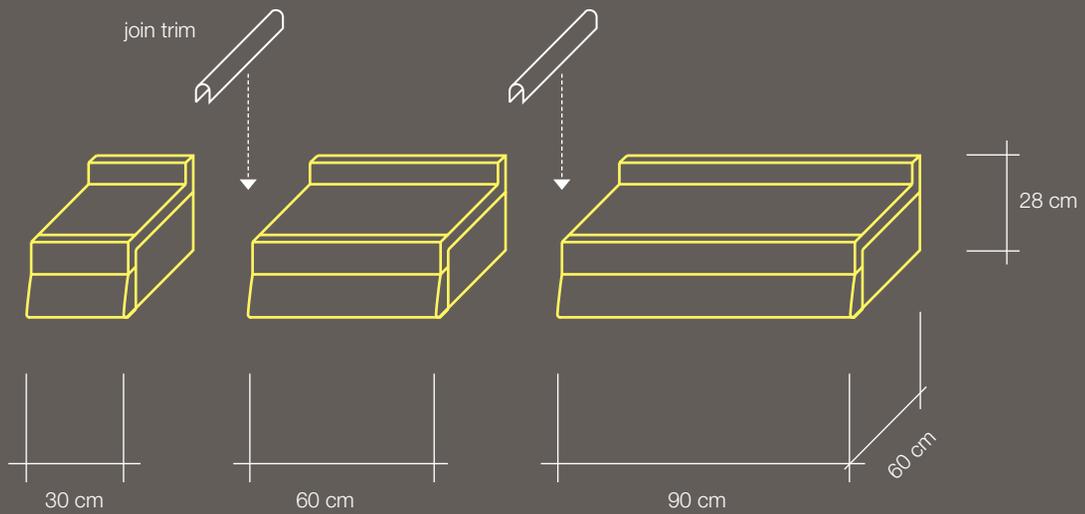
quality material

AISI 304 stainless steel
with recessed top

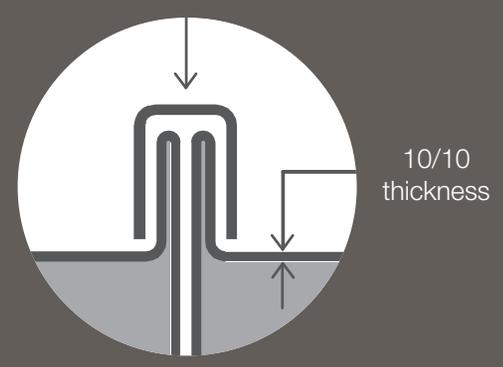


modularity

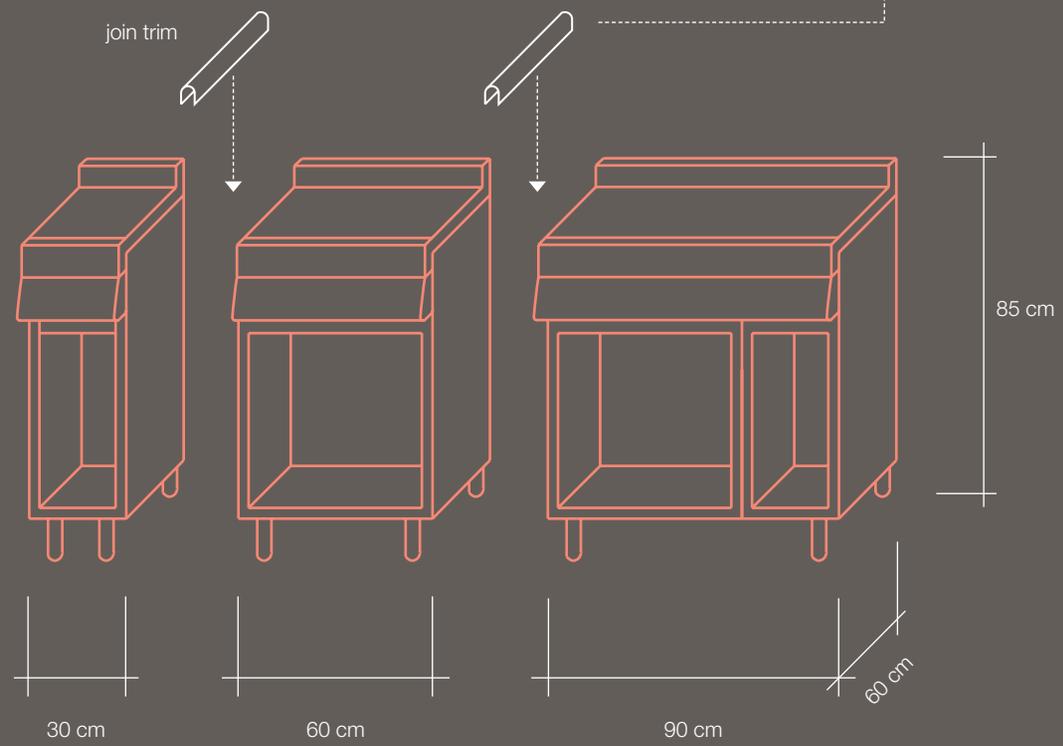
600
top version



joining system
by removable join trims



600
version on cabinet



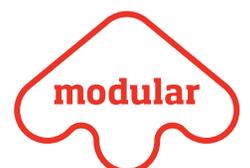
emotion for professional people

function 600

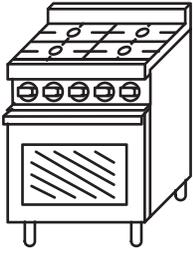


compact and functional

All equipment of the 600 series are made with high quality materials that ensure high reliability. The line includes electric or gas cooking ranges, glass-ceramic plates, pasta-cookers, fryers, bain-marie, griddles and grills.

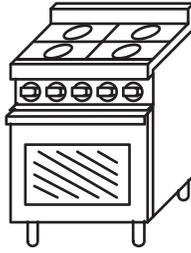


range of products



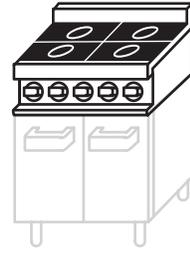
gas ranges

Models with 2,4 or 5 burners.
2,8-3,3 or 3,6 kW burners.
Models available with gas
or electric ovens.



electric ranges

Round electric plates of 1,5
kW or 2 kW power each.



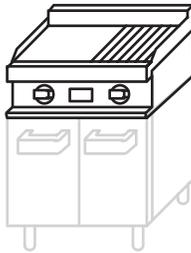
glass-ceramic plates

Models with 2 or 4 zones of
1,8 kW or 2,5 kW each.



pasta cookers

14 L well capacity for single
module and 30 L wells
capacity for double module.
3-9 kW power.



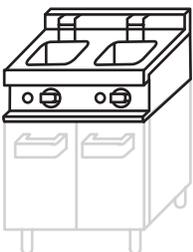
griddles

Gas and electric versions.
The cooking surface can be
smooth, ribbed or 1/2 smooth
1/2 ribbed. Chromed version
available.



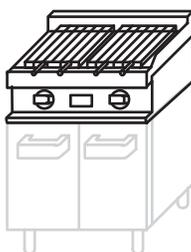
bain maries

1 containers GN 1/2 + n.1 GN
1/4 h.15 in the single module
and GN 1/1 + n.2 GN 1/4 h.15
in the double module.
1,5-3 kW power.



fryers

Gas version: 8 L well capacity
for single module and 8+8 L
wells capacity for double
module. 6,8-13,6 kW power.
Electric version: 10 L well
capacity for single module and
10+10 L wells capacity for dou-
ble module. 7,5-15 kW power.



grills

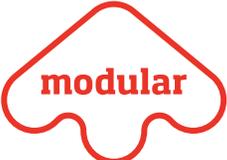
Lava-stone grill with 5,5 kW
or 11 kW burners.

gas ranges

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 60/60 CFG	Gas range, 4 burners, gas oven with glass door, electric grill	60x60x85 h	2x2,8 2x3,3	2,5	-	14,7	1,3	220-240V 1N 50-60Hz
	FU 60/60 CFGE	Gas range, 4 burners, electric convection oven with glass door, electric grill	60x60x85 h	2x2,8 2x3,3	-	2,3	12,2	2,3	220-240V 1N 50-60Hz
	FU 60/60 CFGE/P 2/3	4 max powered gas burners range, electric convection oven GN 2/3, stainless steel door	60x60x85 h	2x3,6 2x3,3	-	3	13,8	3	220-240V 1N 50-60Hz
	FU 60/90 CFGE	Gas range, 5 burners, electric convection oven GN 1/1, stainless steel door	90x60x85 h	3x3,3 2x2,8	-	3	15,5	3	220-240V 1N 50-60Hz
	FU 60/90 CFGE/P	5 max powered gas burners range, electric convection oven GN 1/1, stainless steel door	90x60x85 h	3x3,6 2x3,3	-	3	17,4	3	220-240V 1N 50-60Hz
	FU 60/30 PCG	Gas boiling unit, 2 burners	30x60x28 h	1x2,8 1x3,3	-	-	6,1	-	-
	FU 60/30 PCG/P	2 max powered gas burners boiling unit	30x60x28 h	1x3,3 1x3,6	-	-	6,9	-	-
	FU 60/60 PCG	Gas boiling unit, 4 burners	60x60x28 h	2x2,8 2x3,3	-	-	12,2	-	-
	FU 60/60 PCG/P	4 max powered gas burners boiling unit	60x60x28 h	2x3,3 2x3,6	-	-	13,8	-	-
	FU 60/90 PCG	Gas boiling unit, 5 burners	90x60x28 h	2x2,8 3x3,3	-	-	15,5	-	-
	FU 60/90 PCG/P	5 max powered gas burners boiling unit	90x60x28 h	2x3,3 3x3,6	-	-	17,4	-	-

electric ranges

	FU 60/60 CFE	Electric range, 4 plates, electric convection oven, glass door, electric grill	60x60x85 h	4x1,5	-	2,3	-	8,3	380-415V 3N 50-60Hz
	FU 60/60 CFE/P 2/3	4 max powered plates range, electric convection oven GN 2/3, glass door, electric grill	60x60x85 h	4x2	-	3	-	11	380-415V 3N 50-60Hz
	FU 60/90 CFE	Electric range, 5 plates, electric convection oven GN 1/1, stainless steel door	90x60x85 h	5x1,5	-	3	-	10,5	380-415V 3N 50-60Hz
	FU 60/90 CFE/P	5 max powered plates range, electric convection oven GN 1/1, stainless steel door	90x60x85 h	5x2	-	3	-	13	380-415V 3N 50-60Hz
	FU 60/30 PCE	Electric boiling unit, 2 plates	30x60x28 h	2x1,5	-	-	-	3	380-415V 3N 50-60Hz
	FU 60/30 PCE/P	2 max powered electric plates boiling unit	30x60x28 h	2x2	-	-	-	4	380-415V 3N 50-60Hz
	FU 60/30 PCE21/P	2 max powered electric plates boiling unit	30x60x28 h	2x2	-	-	-	4	380-415V 3N 50-60Hz
	FU 60/60 PCE	Electric boiling unit, 4 plates	60x60x28 h	4x1,5	-	-	-	6	380-415V 3N 50-60Hz
	FU 60/60 PCE/P	4 max powered electric plates boiling unit	60x60x28 h	4x2	-	-	-	8	380-415V 3N 50-60Hz
	FU 60/60 PCE21/P	4 max powered electric plates boiling unit	60x60x28 h	4x2	-	-	-	8	(220-240V 1N 50-60Hz) x 2
	FU 60/90 PCE	Electric boiling unit, 5 plates	90x60x28 h	5x1,5	-	-	-	7,5	380-415V 3N 50-60Hz
	FU 60/90 PCE/P	5 max powered electric plates boiling unit	90x60x28 h	5x2	-	-	-	10	380-415V 3N 50-60Hz



glass-ceramic plates

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 60/30 PVE	Electric glass-ceramic boiling top	30x60x28 h	2x1,8	-	-	-	3,6	380-415V 3N 50-60Hz
	FU 60/30 PVE21	Electric glass-ceramic boiling top	30x60x28 h	2x1,8	-	-	-	3,6	220-240V 1N 50-60Hz
	FU 60/60 PVE	Electric glass-ceramic boiling top	60x60x28 h	2x1,8 2x2,5	-	-	-	8,6	380-415V 3N 50-60Hz
	FU 60/60 PVE21	Electric glass-ceramic boiling top	60x60x28 h	2x1,8 2x2,5	-	-	-	8,6	(220-240V 1N 50-60Hz) x 2

griddles

	FU 60/30 FTG	Gas griddle, smooth plate	30x60x28 h	-	-	-	5,2	-	-
	FU 60/30 FTG-CR	Gas griddle, smooth chromed plate	30x60x28 h	-	-	-	5,2	-	-
	FU 60/30 FTE	Electric griddle, smooth plate	30x60x28 h	-	-	-	-	3	380-415V 3N 50-60Hz
	FU 60/30 FTE21	Electric griddle, smooth plate	30x60x28 h	-	-	-	-	3	220-240V 1N 50-60Hz
	FU 60/30 FTE-CR	Electric griddle, smooth chromed plate	30x60x28 h	-	-	-	-	3	380-415V 3N 50-60Hz
	FU 60/30 FTE21-CR	Electric griddle, smooth chromed plate	30x60x28 h	-	-	-	-	3	220-240V 1N 50-60Hz
	FU 60/30 FTRG	Gas griddle, ribbed plate	30x60x28 h	-	-	-	5,2	-	-
	FU 60/30 FTRG-CR	Gas griddle, ribbed chromed plate	30x60x28 h	-	-	-	5,2	-	-
	FU 60/30 FTRE	Electric griddle, ribbed plate	30x60x28 h	-	-	-	-	3	380-415V 3N 50-60Hz
	FU 60/30 FTRE21	Electric griddle, ribbed plate	30x60x28 h	-	-	-	-	3	220-240V 1N 50-60Hz
	FU 60/30 FTRE-CR	Electric griddle, ribbed chromed plate	30x60x28 h	-	-	-	-	3	380-415V 3N 50-60Hz
	FU 60/30 FTRE21-CR	Electric griddle, ribbed chromed plate	30x60x28 h	-	-	-	-	3	220-240V 1N 50-60Hz
	FU 60/60 FTG	Gas griddle, smooth plate	60x60x28 h	-	-	-	10,4	-	-
	FU 60/60 FTG-CR	Gas griddle, smooth chromed plate	60x60x28 h	-	-	-	10,4	-	-
	FU 60/60 FTE	Electric griddle, smooth plate	60x60x28 h	-	-	-	-	6	380-415V 3N 50-60Hz
	FU 60/60 FTE21	Electric griddle, smooth plate	60x60x28 h	-	-	-	-	6	(220-240V 1N 50-60Hz) x 2
	FU 60/60 FTE-CR	Electric griddle, smooth chromed plate	60x60x28 h	-	-	-	-	6	380-415V 3N 50-60Hz
	FU 60/60 FTE21-CR	Electric griddle, smooth chromed plate	60x60x28 h	-	-	-	-	6	(220-240V 1N 50-60Hz) x 2
	FU 60/60 FTRG	Gas griddle, 1/2 smooth 1/2 ribbed plate	60x60x28 h	-	-	-	10,4	-	-
	FU 60/60 FTRG-CR	Gas griddle, 1/2 smooth, 1/2 ribbed chromed plate	60x60x28 h	-	-	-	10,4	-	-

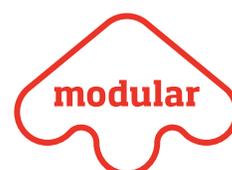
grills

fryers

pasta
cookers

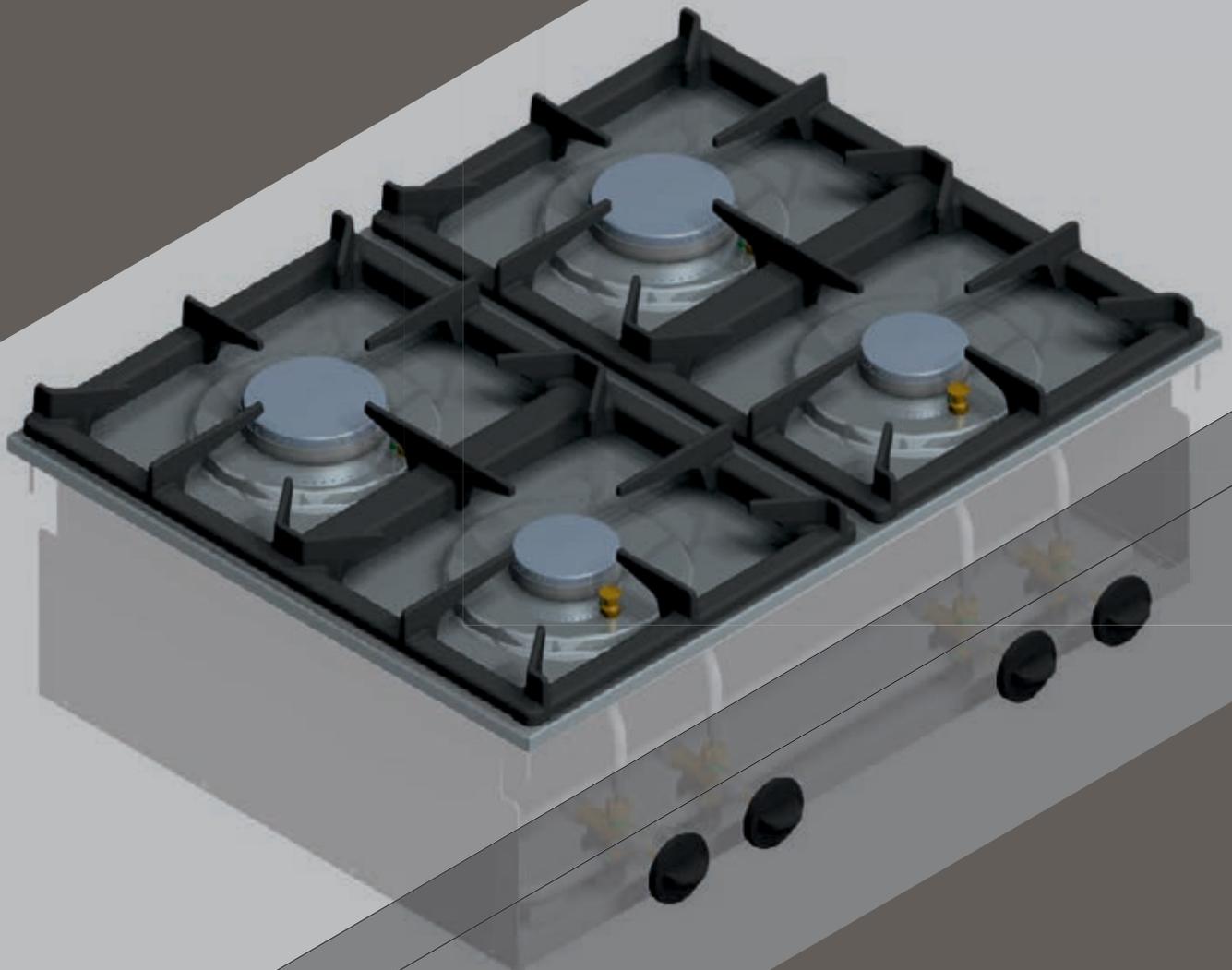
bain-marie

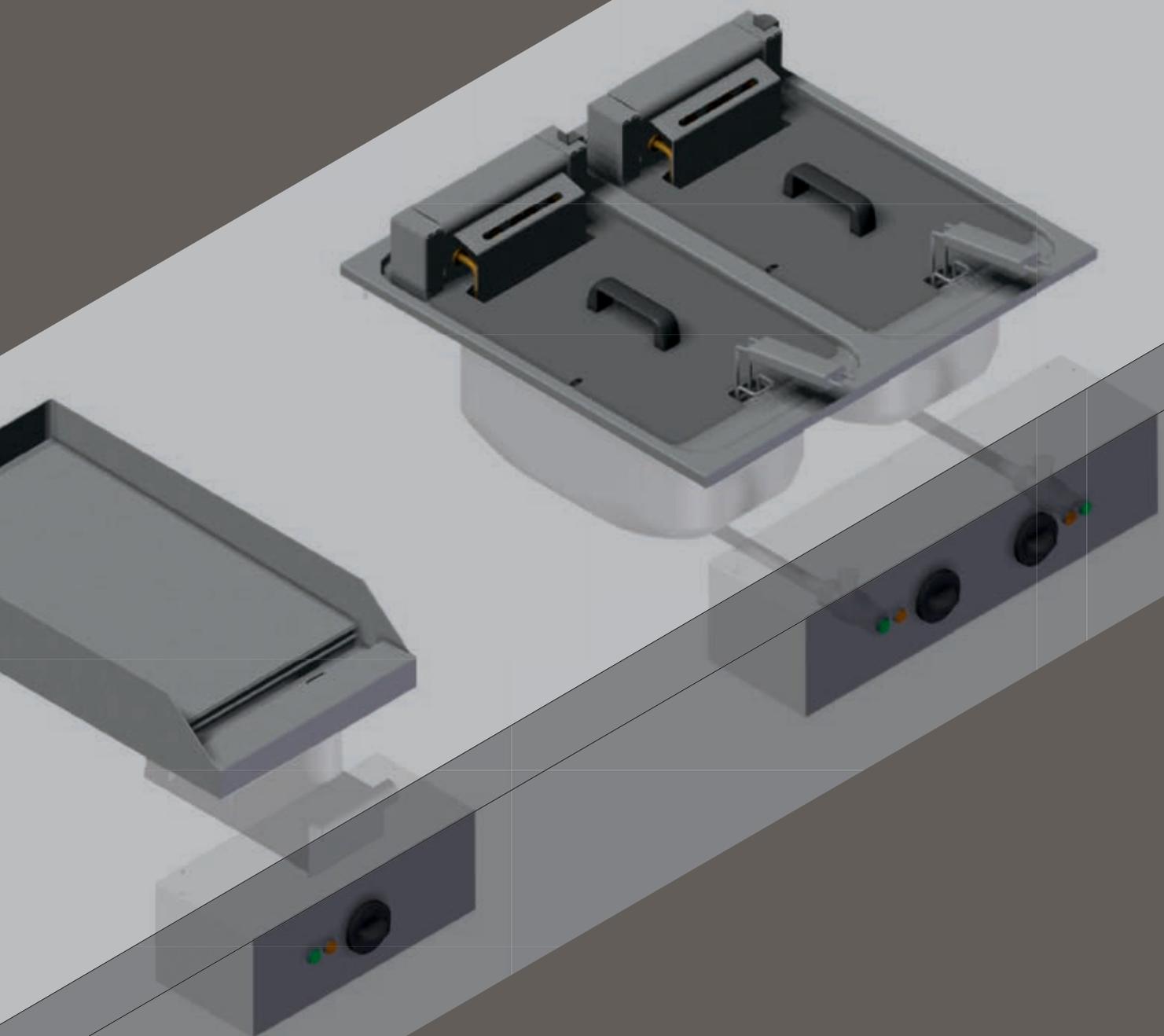
picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 60/60 FTRE	Electric griddle, 1/2 smooth 1/2 ribbed plate	60x60x28 h	-	-	-	-	6	380-415V 3N 50-60Hz
	FU 60/60 FTRE21	Electric griddle, 1/2 smooth 1/2 ribbed plate	60x60x28 h	-	-	-	-	6	(220-240V 1N 50-60Hz) x 2
	FU 60/60 FTRE-CR	Electric griddle, 1/2 smooth 1/2 ribbed chromed plate	60x60x28 h	-	-	-	-	6	380-415V 3N 50-60Hz
	FU 60/60 FTRE21-CR	Electric griddle, 1/2 smooth 1/2 ribbed chromed plate	60x60x28 h	-	-	-	-	6	(220-240V 1N 50-60Hz) x 2
	FU 60/60 FTRRG	Gas griddle, ribbed plate	60x60x28 h	-	-	-	10,4	-	-
	FU 60/60 FTRRE	Electric griddle, ribbed plate	60x60x28 h	-	-	-	-	6	380-415V 3N 50-60Hz
	FU 60/60 FTRRE21	Electric griddle, ribbed plate	60x60x28 h	-	-	-	-	6	(220-240V 1N 50-60Hz) x 2
	FU 60/30 GRL	Lava-stone grill	30x60x28 h	-	-	-	5,5	-	-
	FU 60/60 GRL	Lava-stone grill	60x60x28 h	-	-	-	11	-	-
	FU 60/30 FRG	Gas fryer, 1 well, 8 L capacity	30x60x28 h	-	-	-	6,8	-	-
	FU 60/30 FRE	Electric fryer, 1 well, 10 L capacity	30x60x28 h	-	-	-	-	7,5	380-415V 3N 50-60Hz
	FU 60/30 FRE21	Electric fryer, 1 well, 10 L capacity	30x60x28 h	-	-	-	-	7,5	220-240V 1N 50-60Hz
	FU 60/30 FRE/P	Powered electric fryer, 1 well, 10 L capacity	30x60x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 60/60 FRG	Gas fryer, 2 wells, 8+8 L capacity	60x60x28 h	-	-	-	13,6	-	-
	FU 60/60 FRE	Electric fryer, 2 wells, 10+10 L capacity	60x60x28 h	-	-	-	-	15	380-415V 3N 50-60Hz
	FU 60/60 FRE21	Electric fryer, 2 wells, 10+10 L capacity	60x60x28 h	-	-	-	-	15	220-240V 1N 50-60Hz
	FU 60/60 FRE/P	Powered electric fryer, 2 wells, 10+10 L capacity	60x60x28 h	-	-	-	-	18	380-415V 3N 50-60Hz
	FU 60/30 SPE	Electric heated chip dump, well GN 1/1	30x60x28 h	-	-	-	-	1	220-240V 1N 50-60Hz
	FU 60/30 CPE	Electric pasta cooker, 1 well, capacity: 14 L	30x60x28 h	-	-	-	-	3	220-240V 1N 50-60Hz
	FU 60/60 CPE	Electric pasta cooker, 1 well, capacity: 30 L	60x60x28 h	-	-	-	-	9	380-415V 3N 50-60Hz
	FU 60/30 BME	Electric bain-marie, 1 well GN 15 h	30x60x28 h	-	-	-	-	1,5	220-240V 1N 50-60Hz
	FU 60/60 BME	Electric bain-marie, 1 well GN 15 h	60x60x28 h	-	-	-	-	3	220-240V 1N 50-60Hz



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function drop in





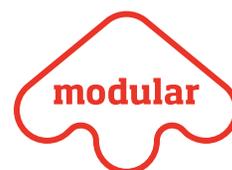
Our drop-in elements are modular build-in cooking equipment and they can be combined with every kind of furniture.

Our drop-in elements are available in two versions: 600 depth and 700 depth.



	picture	model	description	dimensions (cm) (LxD)	Build-in hole dimensions cm (LxD)	power of burners/plate (kW)	total gas power (kW)	totale potenza elettrica (kW)	supply voltage
gas boiling unit		60/40 PCG-D	Gas boiling unit, 2 burners	40x56	38x54	1x2,8 1x3,3	6,1	-	-
		60/60 PCG-D	Gas boiling unit, 4 burners	60x56	58x54	2x2,8 2x3,3	12,2	-	-
electric boiling unit		60/40 PCE-D	Electric boiling unit, 2 plates	40x56	38x54	2x1,5	-	3	380-415V 3N 50-60Hz
		60/60 PCE-D	Electric boiling unit, 4 plates	60x56	58x54	4x1,5	-	6	380-415V 3N 50-60Hz
glass- ceramic		60/40 PVE-D	Electric glass-ceramic boiling top	40x56	38x54	2x1,8	-	3,6	380-415V 3N 50-60Hz
		60/60 PVE-D	Electric glass-ceramic boiling top	60x56	58x54	2x1,8 2x2,5	-	8,6	380-415V 3N 50-60Hz
griddles		60/30 FTE-D	Electric griddle, smooth plate	30x56	28x54	-	-	3	380-415V 3N 50-60Hz
		60/30 FTRE-D	Electric griddle, ribbed plate	30x56	28x54	-	-	3	380-415V 3N 50-60Hz
		60/30 FTE-CR-D	Electric griddle, smooth chromed plate	30x56	28x54	-	-	3	380-415V 3N 50-60Hz
		60/60 FTE-D	Electric griddle, smooth plate	60x56	58x54	-	-	6	380-415V 3N 50-60Hz
		60/60 FTRE-D	Electric griddle, ribbed plate	60x56	58x54	-	-	6	380-415V 3N 50-60Hz
		60/60 FTE-CR-D	Electric griddle, smooth chromed plate	60x56	58x54	-	-	6	380-415V 3N 50-60Hz
bain- maries		60/40 BME-D	Electric bain-marie, 1 well GN 1/2 + GN 1/4	40x56	38x54	-	-	1,5	220-240V 1N 50-60Hz
		60/60 BME-D	Electric bain-marie, 1 well GN 1/2 + 2x GN 1/4	60x56	58x54	-	-	3	220-240V 1N 50-60Hz
pasta cookers		60/40 CPE-D	Electric pasta cooker, 1 well, capacity: 14 L	40x56	38x54	-	-	3	220-240V 1N 50-60Hz
		60/60 CPE-D	Electric pasta cooker, 1 well, capacity: 30 L	60x56	58x54	-	-	9	380-415V 3N 50-60Hz
fryers		60/40 FRE10-D	Electric fryer, 1 well, 10 L capacity	40x56	38x54	-	-	7,5	380-415V 3N 50-60Hz
		60/60 FRE10-D	Electric fryer, 2 wells, 10+10 L capacity	60x56	58x54	-	-	15	380-415V 3N 50-60Hz
		60/40 SPE-D	Electric heated chip dump, well GN 1/2	40x56	38x54	-	-	1	220-240V 1N 50-60Hz

	picture	model	description	dimensions (cm) (LxD)	Bild-in hole dimensions cm (LxD)	power of burners/plate (kW)	total gas power (kW)	totale potenza elettrica (kW)	supply voltage
gas boiling unit		65/40 PCG-D	Gas boiling unit, 2 burners	40x60	38,5x58,5	1x3,5 1x6	9,5	-	-
		65/80 PCG-D	Gas boiling unit, 4 burners	80x60	78,5x58,5	1x3,5 3x6	21,5	-	-
electric boiling unit		65/40 PCE-D	Electric boiling unit, 2 plates	40x60	38x58	2x2,6	-	5,2	380-410V 3N 50-60Hz
		65/70 PCE-D	Electric boiling unit, 4 plates	70x60	68x58	4x2,6	-	10,4	380-410V 3N 50-60Hz
glass- ceramic		65/40 PVE-D	Electric glass-ceramic boiling top	40x60	38x54	1x2,1 1x2,5	-	4,6	380-410V 3N 50-60Hz
		65/70 PVE-D	Electric glass-ceramic boiling top	70x60	68x58	2x2,1 2x2,5	-	9,2	380-410V 3N 50-60Hz
griddles		65/40 FTE-D	Electric griddle, smooth plate	40x60	38x58	-	-	4,5	380-410V 3N 50-60Hz
		65/40 FTRE-D	Electric griddle, ribbed plate	40x60	38x58	-	-	4,5	380-410V 3N 50-60Hz
		65/40 FTE-CR-D	Electric griddle, smooth chromed plate	40x60	38x58	-	-	4,5	380-410V 3N 50-60Hz
		65/70 FTE-D	Electric griddle, smooth plate	70x60	68x58	-	-	9	380-410V 3N 50-60Hz
		65/70 FTRE-D	Electric griddle, ribbed plate	70x60	68x58	-	-	9	380-410V 3N 50-60Hz
		65/70 FTE-CR-D	Electric griddle, smooth chromed plate	70x60	68x58	-	-	9	380-410V 3N 50-60Hz
bain- maries		65/40 BME-D	Electric bain-marie, 1 well GN 1/2 + GN 1/4	40x60	38x58	-	-	1,5	220-240V 1N 50-60Hz
		65/70 BME-D	Electric bain-marie, 1 well GN 1/2 + 2x GN 1/4	70x60	68x58	-	-	3	220-240V 1N 50-60Hz
pasta cookers		65/40 CPE-D	Electric pasta cooker, 1 well, capacity: 14 L	40x60	38x58	-	-	6	220-240V 1N 50-60Hz
		65/70 CPE-D	Electric pasta cooker, 1 well, capacity: 30 L	70x60	68x58	-	-	9	380-410V 3N 50-60Hz
fryers		65/40 FRE10-D	Electric fryer, 1 well, 10 L capacity	40x60	38x58	-	-	7,5	380-410V 3N 50-60Hz
		65/70 FRE10-D	Electric fryer, 2 wells, 10+10 L capacity	70x60	68x58	-	-	15	380-410V 3N 50-60Hz
		65/40 SPE-D	Electric heated chip dump, well GN 1/2	40x60	38x58	-	-	1	220-240V 1N 50-60Hz



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salamanders



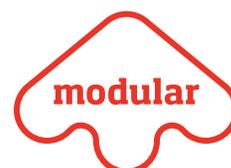


The salamanders are suitable for warming up, toasting and roasting food. The heating element placed in the upper part generates heat from up downwards.

Moreover, the movable system enables to increase or to decrease the heating element's distance from food, according to the wished cooking type. Gas version also available.

salamander

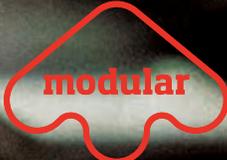
picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	FU SG-GN 1/1	Gas movable salamander with grid GN 1/1	68x50x50 h	7	-	-
	FU SE-GN 1/1	Electric movable salamander with grid GN 1/1	68x50x50 h	-	3,6	220-240V 1N 50-60Hz
	FU SE-GN 2/3	Electric movable salamander with grid GN 2/3	38x45x50 h	-	1,8	220-240V 1N 50-60Hz





Since 1986 Modular has been studying, designing and manufacturing high level catering equipment for food services and hospitality industry. All products are made to satisfy the most demanding chefs, to ensure the efficiency and safety in compliance with the current international quality standards and supporting a low environmental impact. Quality, flexibility and innovation are our main characteristics.





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