

T [ å ˇ | æ Á Ô [ [ \ ã \* Á Ô æ æ [ \* ˇ ^

2010



## 2-burners gas top



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Pan supports are in cast iron.

### 2-burners gas top

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162300	BCG1	2-BURNER GAS BOILING TOP 350 MM	350x730x372	15	0.1

### Optional Accessories

Code	162300
Open base cupboard 350 mm for top line	162323
Pressure regulator for gas units	927225

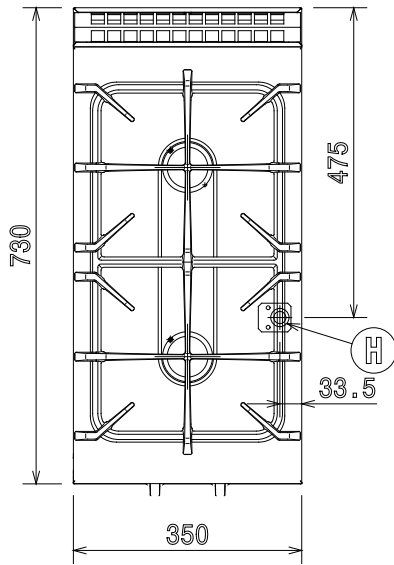
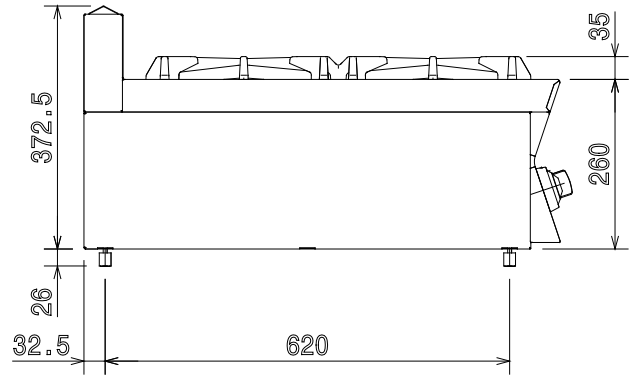
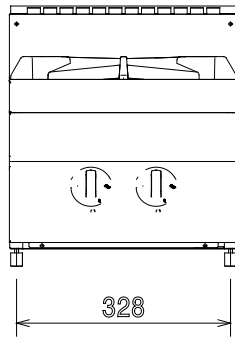
### 2-burners gas top

#### TECHNICAL DATA

Code	162300
Configuration	Top
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
Back burner dimensions - mm	Ø 60
Back burners power - kW	5.5
Front burners dimension - mm	Ø 60
Front burners power - kW	5.5
Gas power - kW	11
Net weight - kg.	15

## Installation diagrams

162300



**Code**  
H - Gas connection

**162300**  
1/2"

## 4-burners gas top on oven



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Feet adjustable in height from 128 to 190 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Pan supports are in cast iron.
- Enamelled oven chamber with 3 levels of runners to hold 2/1 GN shelves.
- Inside door panel in stainless steel.
- Oven with pilot flame.

### 4-burners gas top on oven

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162301	BCFG2	4-BURNER GAS RANGE+OVEN 700 MM	700x730x940	80	0.49

### Included Accessories

Code	162301
2/1 gn chrome grid	1

### Optional Accessories

Code	162301
2/1 gn chrome grid	164250
Pressure regulator for gas units	927225

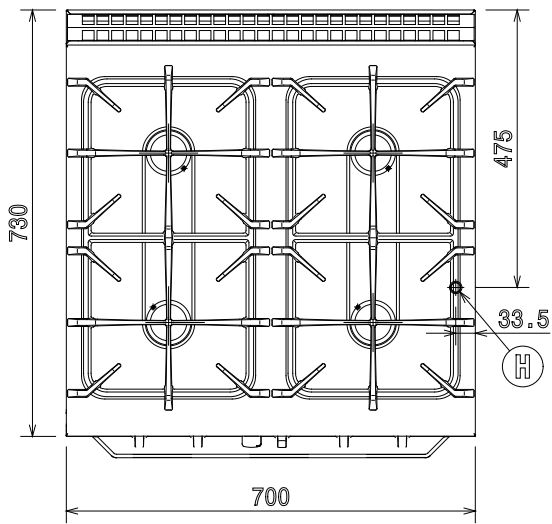
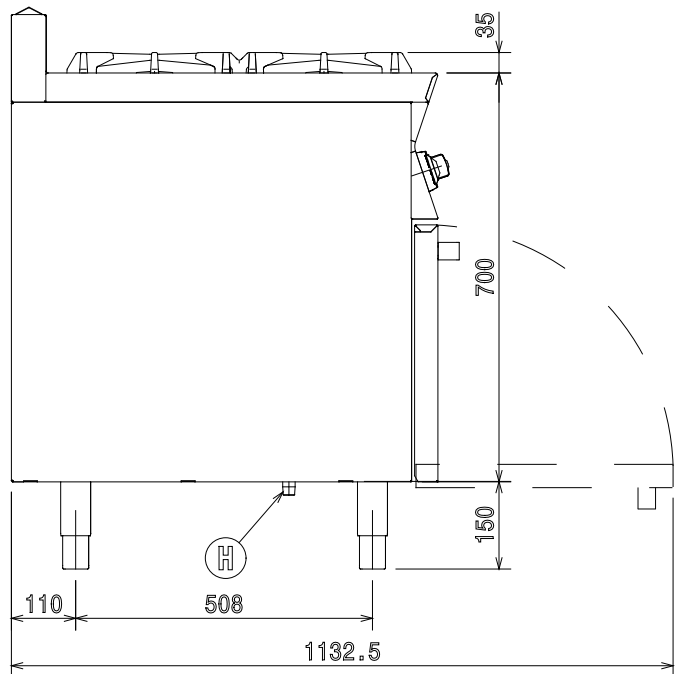
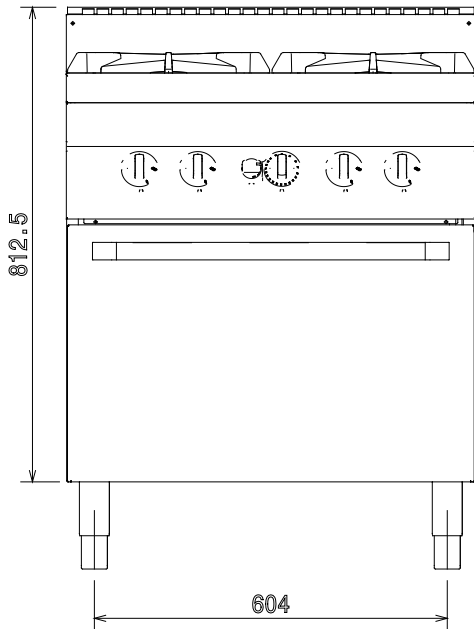
### 4-burners gas top on oven

#### TECHNICAL DATA

Code	162301
Configuration	Free Standing
External dimensions - mm	
width	700
depth	730
height	940
Oven cavity - mm	
width	570
depth	650
height	300
Oven	
heat input - kW	6
temperature min-max - °C	110, 270
Back burner dimensions - mm	Ø 60, Ø 60
Back burners power - kW	5.5, 5.5
Front burners dimension - mm	Ø 60, Ø 60
Front burners power - kW	5.5, 5.5
Net weight - kg.	80

Installation diagrams

162301



597851400

## 2-plates electric boiling top



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Cast iron hot plates are hermetically sealed to the one piece top.

### 2-plates electric boiling top

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162302	BCE1	2-HOT PLATE ELECTRIC BOILING TOP 350 MM	350x730x372	20	0.1

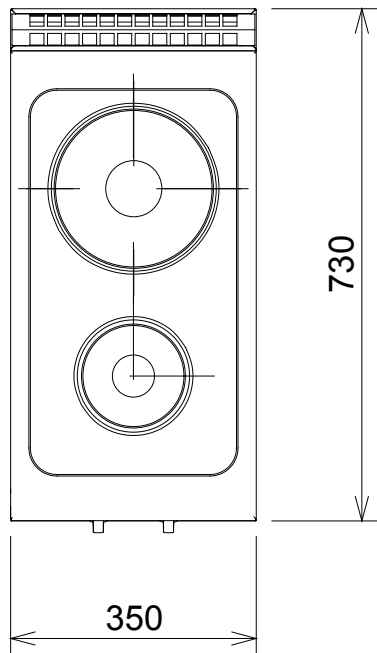
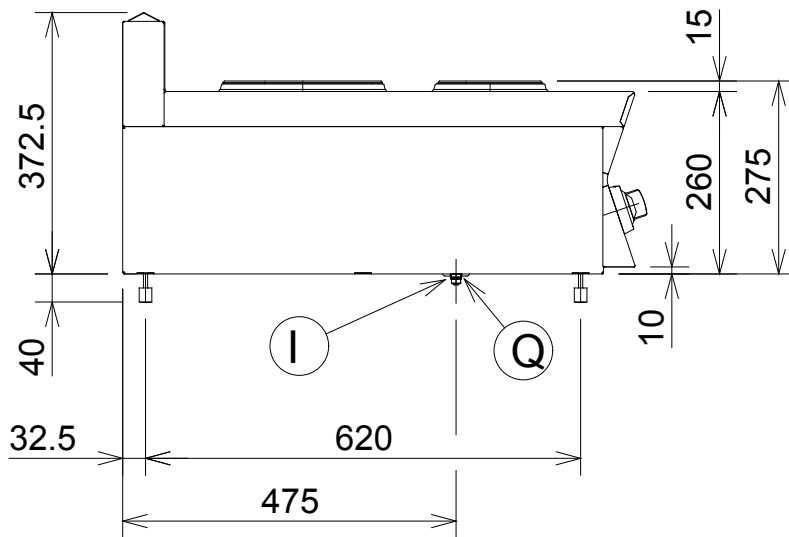
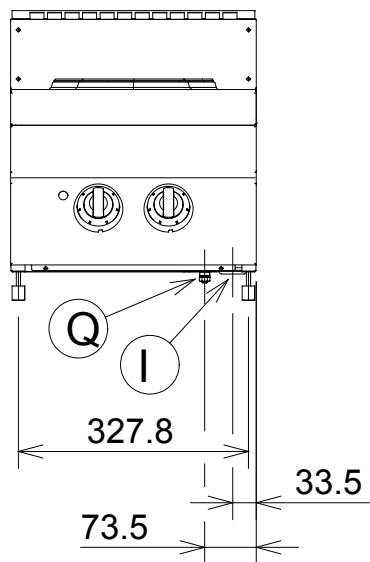
### Optional Accessories

Code	162302
Open base cupboard 350 mm for top line	162323

### 2-plates electric boiling top

#### TECHNICAL DATA

Code	162302
Power supply	Electric
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
Back plate dimensions - mm	Ø 230
Back plates power - kW	2.6
Front plates dimension - mm	Ø 145
Front plates power - kW	1.5
Power - kW	
installed-electric	4.1
Net weight - kg.	20



Code

162302

I - Electrical connection

400 V, 3N, 50/60

Q - Equipotential screw



## 4-burners electric top on oven



- AISI 304 stainless steel hermetically sealed to the worktop 1mm in thickness. one piece top.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Feet adjustable in height from 128 to 190 mm.
- Enamelled oven chamber with 3 levels of runners to hold 2/1 GN shelves.
- Inside door panel in stainless steel.
- Cast iron hot plates are

### 4-burners electric top on oven

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162303	BCFE2	4-HOT PLATE ELECTRIC RANGE+OVEN 700 MM	700x730x940	80	0.49

### Included Accessories

Code	162303
2/1 gn chrome grid	1

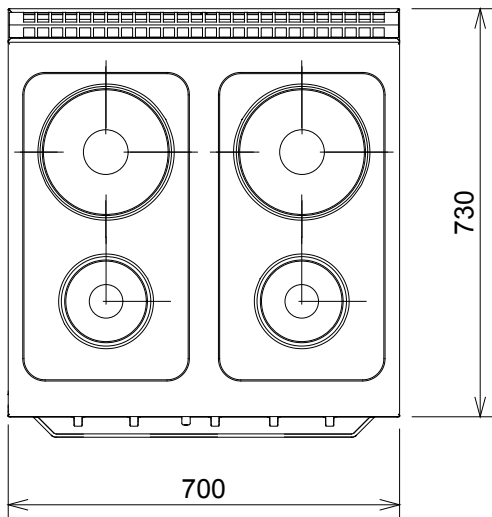
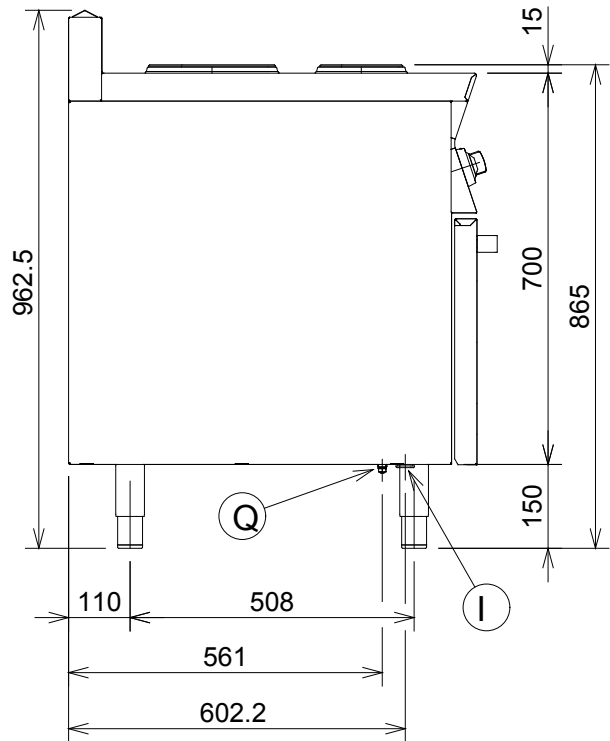
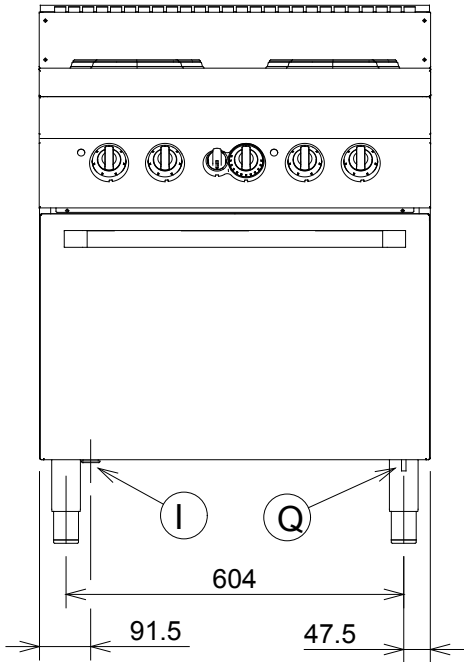
### Optional Accessories

Code	162303
2/1 gn chrome grid	164250

### 4-burners electric top on oven

#### TECHNICAL DATA

Code	162303
Configuration	Free Standing
External dimensions - mm	
width	700
depth	730
height	940
height adjustment	62
Oven cavity - mm	
width	540
depth	650
height	300
Oven	
heat input - kW	6
temperature min-max - °C	140, 300
Back burner dimensions - mm	Ø 230, Ø 230
Back burners power - kW	2.6, 2.6
Front burners dimension - mm	Ø 145, Ø 145
Front burners power - kW	1.5, 1.5
Power - kW	
installed-electric	14.2
Net weight - kg.	80



Code

162303

I - Electrical connection

400 V, 3N, 50/60

Q - Equipotential screw



# 7-lt well gas fryer top



on base (available as accessory)

- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot flame.
- Working temperature from 105-185 °C.
- Oil drainage via tap.
- Deep drawn well for ease of cleaning.
- 2 burners outside well (do not come in direct contact with oil for easy cleaning).

## 7-lt well gas fryer top

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162304	BFG1S07	7-LITRE GAS FRYER TOP 350 MM	350x730x372	30	0.1

### Included Accessories

Code	162304
Basket for 7 lt fryers	1

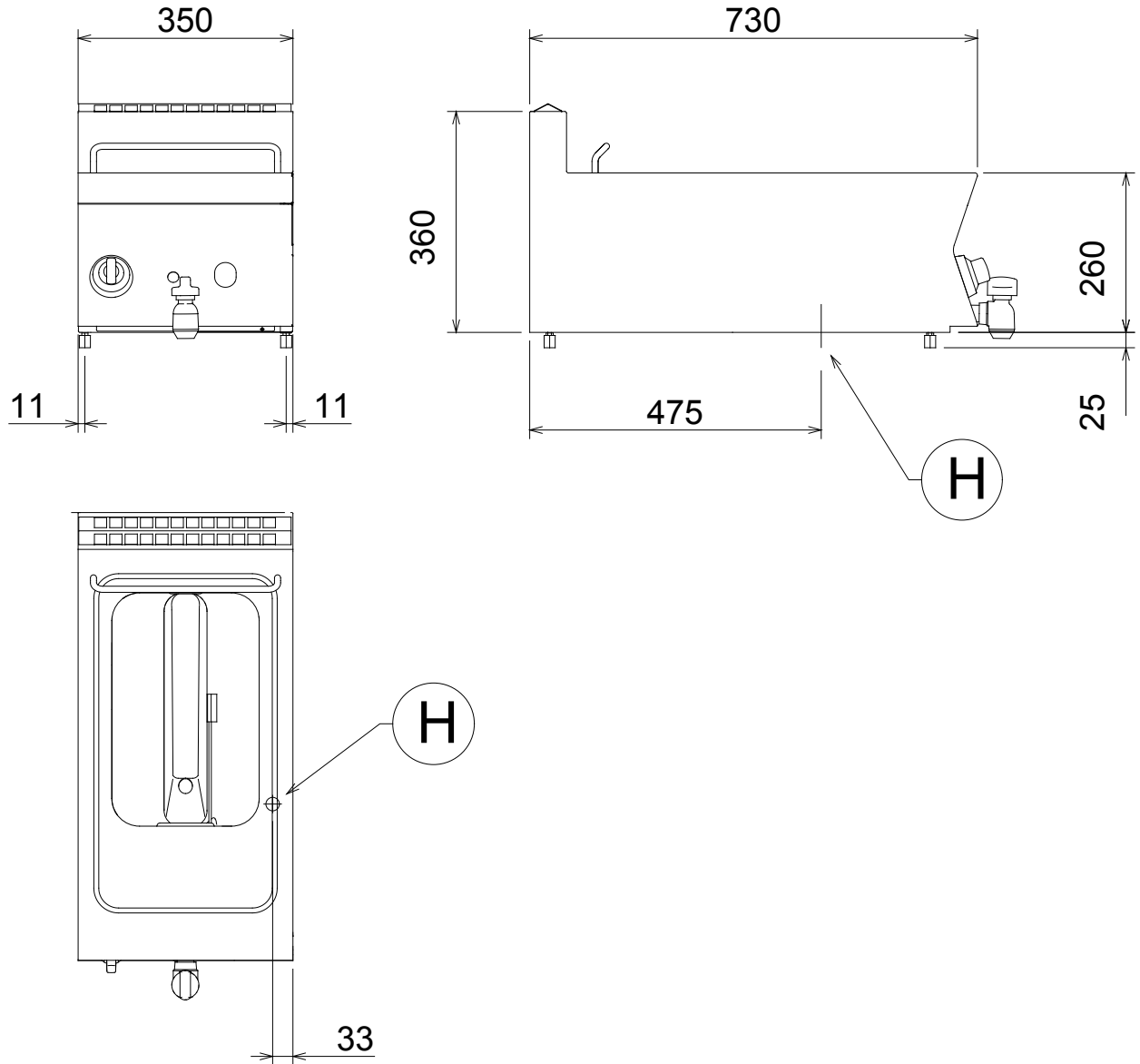
### Optional Accessories

Code	162304
Basket for 7 lt fryers	921608
Open base cupboard 350 mm for top line	162323
Pressure regulator for gas units	927225

## 7-lt well gas fryer top

### TECHNICAL DATA

Code	162304
Power supply	Gas
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
N° of wells	1
Usable well dimensions - mm	
width	240
depth	380
height	235
Thermocouple safety valve	●
Temperature limiter	●
Maximum Well Capacity -lt	5.5, 7
Power - kW	
gas	7
Net weight - kg.	30



# 15-lt gas fryer freestanding



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Feet adjustable in height from 128 to 190 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot flame.
- Working temperature from 105-185 °C.
- Oil drainage via tap.
- Deep drawn well for ease of cleaning.
- 2 burners outside well (do not come in direct contact with oil for easy cleaning).

## 15-lt gas fryer freestanding

Code	Model	Description	Dimensions mm	kg	m³
162305	BFRG1S14	15-LITRE GAS FRYER 350 MM	350x730x940	40	0.25

### Included Accessories

Code	162305
Basket for 14/15 lt fryers	1

### Optional Accessories

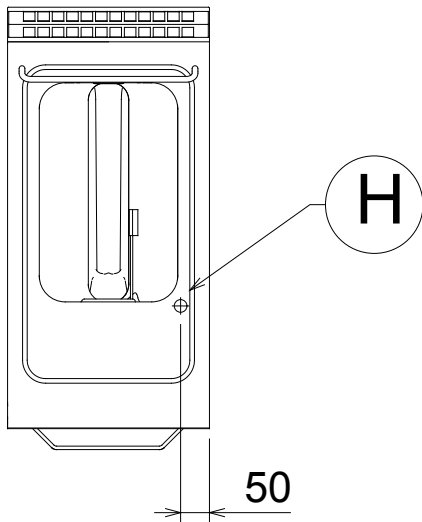
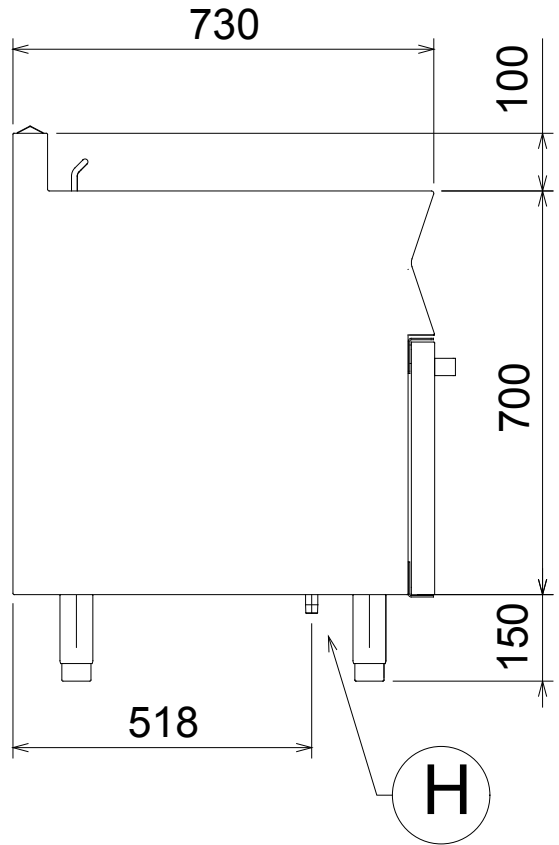
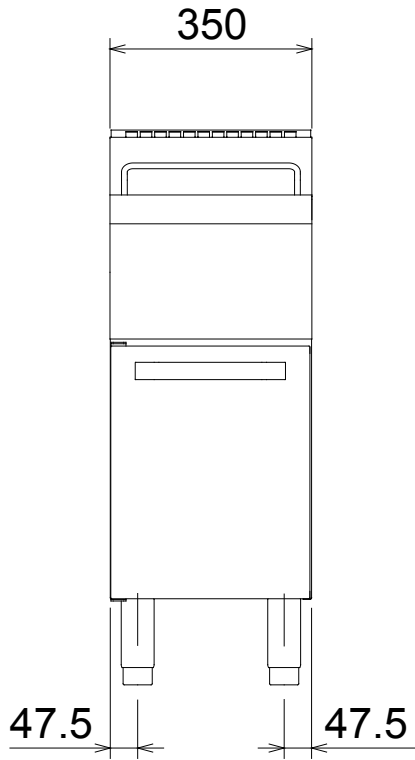
Code	162305
Basket for 14/15 lt fryers	921691
Oil drain pipe for 15 lt freestand.fryer	206301
Pressure regulator for gas units	927225

## 15-lt gas fryer freestanding

### TECHNICAL DATA

Code	162305
Power supply	Gas
External dimensions - mm	
width	350
depth	730
height	940
height adjustment	62
N° of wells	1
Usable well dimensions - mm	
width	240
depth	380
height	505
Thermocouple safety valve	●
Temperature limiter	●
Well capacity - min/max - lt.	13, 15
Power - kW	
gas	14
Net weight - kg.	40

162305



# 12-lt well electric fryer top



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Working temperature from 105-185 °C.
- Oil drainage via tap.
- Deep drawn well for ease of cleaning.
- Tilting heating elements inside well (come in direct contact with oil).

## 12-lt well electric fryer top

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162306	BFE1S12	12-LITRE ELECTRIC FRYER TOP 350 MM	350x730x405	25	0.11

### Included Accessories

Code	162306
Basket for 12 lt electric fryer tops	1

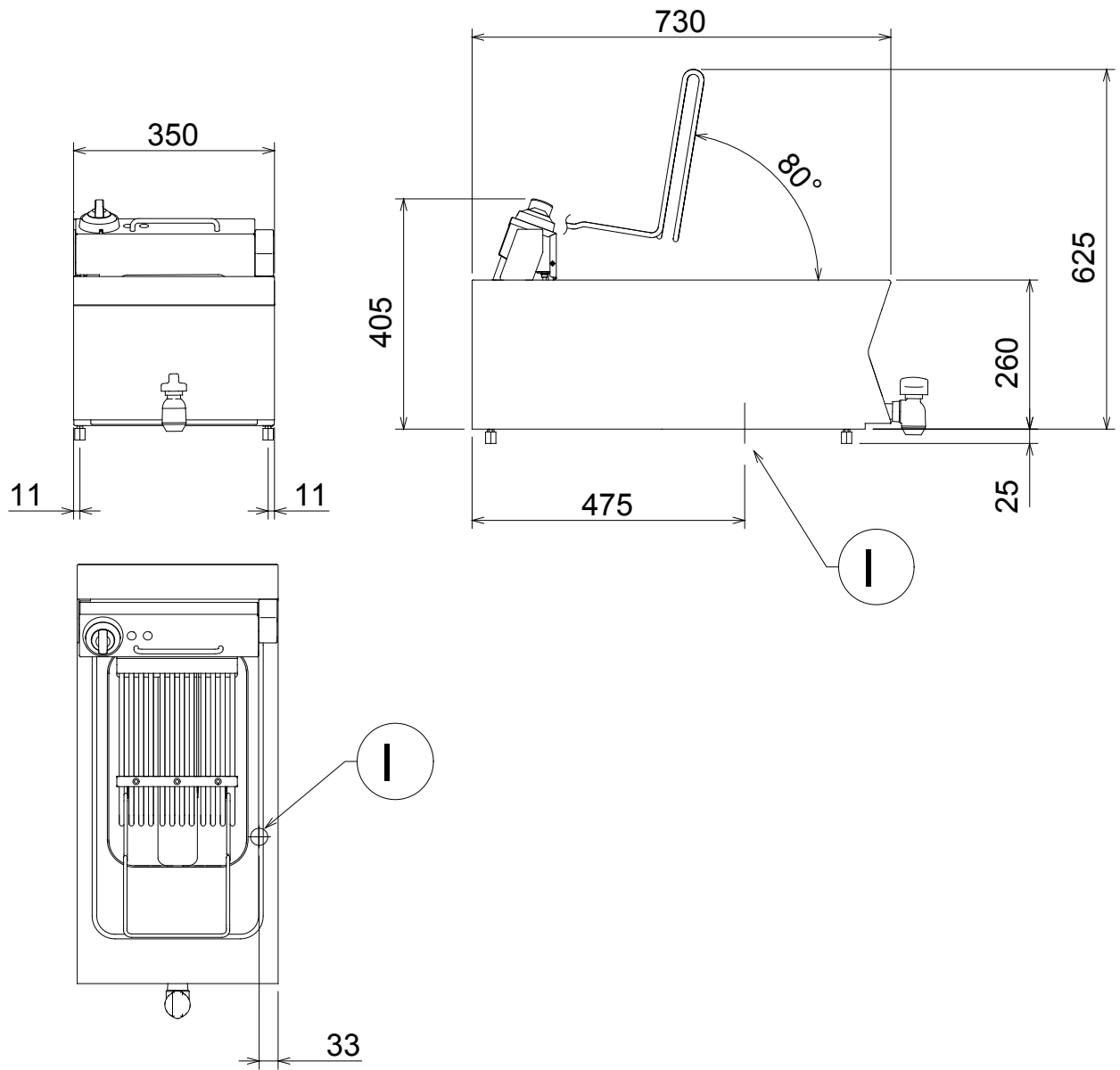
### Optional Accessories

Code	162306
Basket for 12 lt electric fryer tops	921629
Open base cupboard 350 mm for top line	162323

## 12-lt well electric fryer top

### TECHNICAL DATA

Code	162306
Power supply	Electric
External dimensions - mm	
width	350
depth	730
height	405
height adjustment	25, 40
N° of wells	1
Usable well dimensions - mm	
width	240
depth	420
height	235
Thermostatic	●
Temperature limiter	●
Well capacity - min/max - lt.	10, 12
Power - kW	
installed-electric	8.7
Net weight - kg.	25
Supply voltage	400 V, 3N, 50/60



Code

I - Electrical connection

162306

400 V, 3N, 50/60

# 15-lt electric fryer freestanding



- AISI 304 stainless steel in direct contact with oil worktop 1mm in thickness. for easy cleaning).
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Feet adjustable in height from 128 to 190 mm.
- Working temperature from 105-185 °C.
- Oil drainage via tap.
- Deep drawn well for ease of cleaning.
- 2 heating elements outside well (do not come

## 15-lt electric fryer freestanding

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162307	BFRE1S14	15-LITRE ELECTRIC FRYER 350MM	350x730x940	55	0.25

### Included Accessories

Code	162307
Basket for 14/15 lt fryers	1

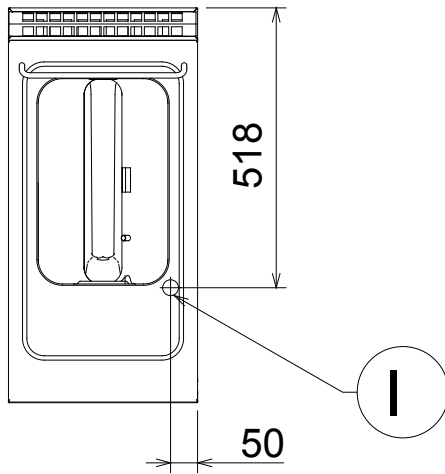
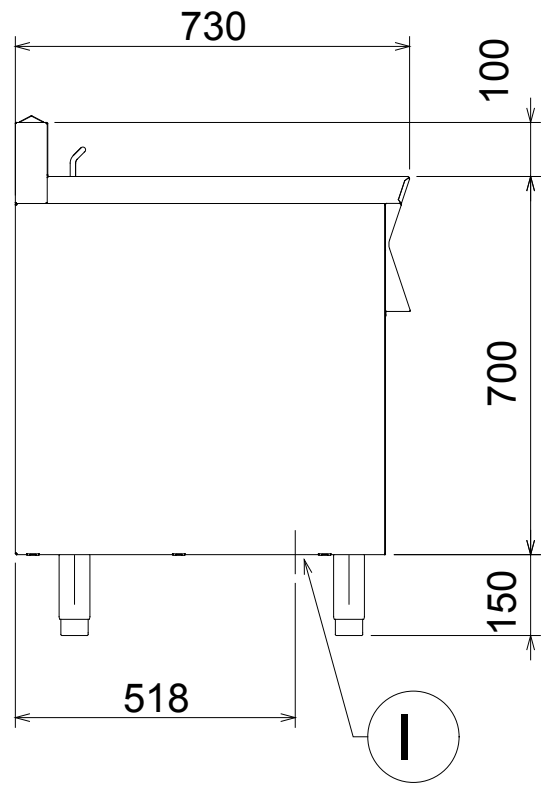
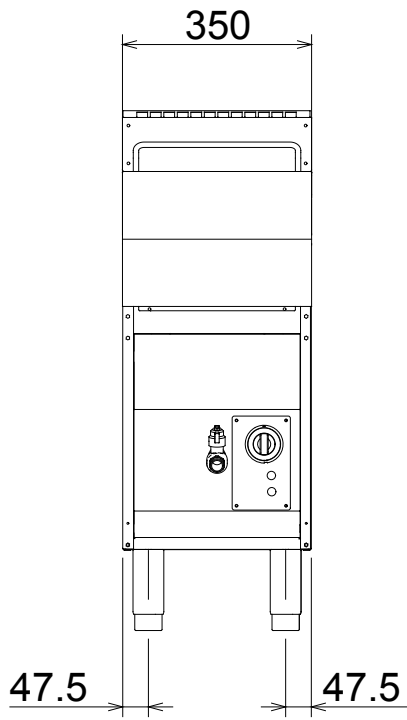
### Optional Accessories

Code	162307
Basket for 14/15 lt fryers	921691
Oil drain pipe for 15 lt freestand.fryer	206301

## 15-lt electric fryer freestanding

### TECHNICAL DATA

Code	162307
Power supply	Electric
External dimensions - mm	
width	350
depth	730
height	940
height adjustment	62
N° of wells	1
Usable well dimensions - mm	
width	240
depth	380
height	505
Thermostatic	●
Temperature limiter	●
Well capacity - min/max - lt.	13, 15
Power - kW	
installed-electric	10
Net weight - kg.	55
Supply voltage	400 V, 3N, 50/60



Code

I - Electrical connection

162307

400 V, 3N, 50/60

## Gas fry top with smooth plate, 350 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot flame.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Very fast heat-up time (to reach maximum temperature).

### Gas fry top with smooth plate, 350 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162308	BRG1FL	GAS FRYTOP-SMOOTH PLATE 350 MM	350x730x372	37	0.1

### Optional Accessories

Code	162308
Open base cupboard 350 mm for top line	162323
Pressure regulator for gas units	927225
Scraper for smooth plate fry top	164255
Stopper for frytops	206296

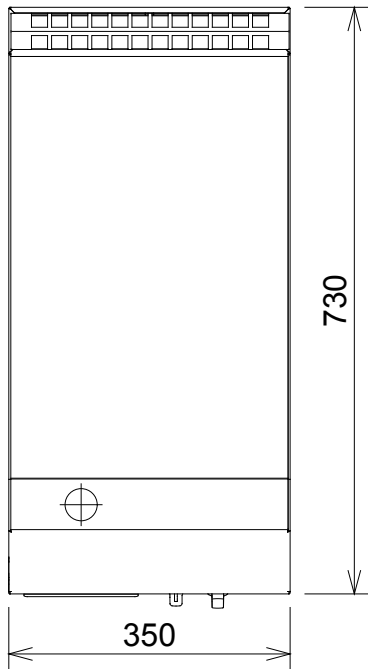
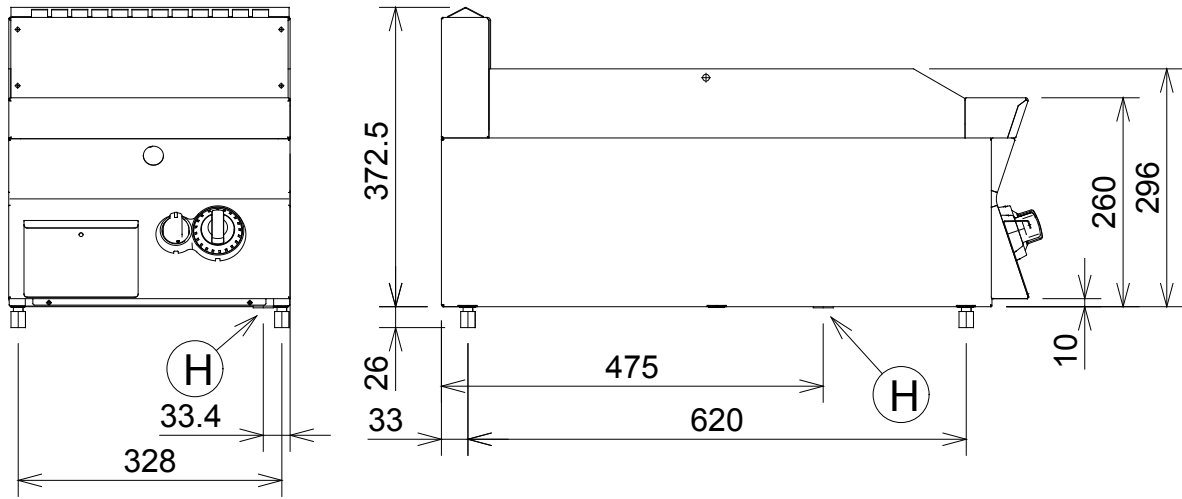
### Gas fry top with smooth plate, 350 mm

#### TECHNICAL DATA

Code	162308
Power supply	Gas
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic valve	●
Cooking surface dimensions - mm	
width	345
depth	526
Working temperature - min/max - °C	70, 250
Net weight - kg.	37

Installation diagrams

162308



597851300

Code  
H - Gas connection

162308  
1/2"

## Gas fry top with ribbed plate, 350 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot flame.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Very fast heat-up time (to reach maximum temperature).

### Gas fry top with ribbed plate, 350 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162309	BRG1FR	GAS FRYTOP-RIBBED PLATE 350 MM	350x730x372	37	0.1

### Optional Accessories

Code	162309
Open base cupboard 350 mm for top line	162323
Pressure regulator for gas units	927225
Scraper for ribbed plate fry top	164257
Stopper for frytops	206296

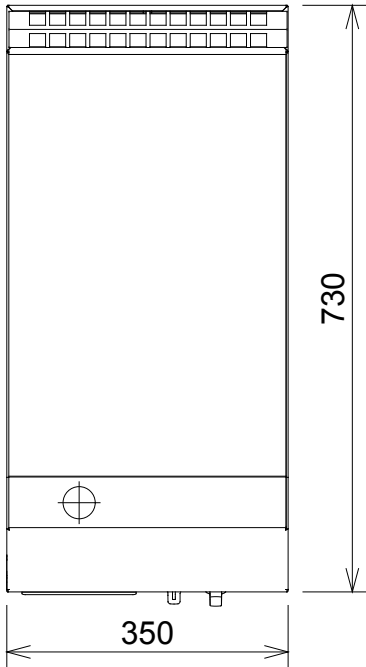
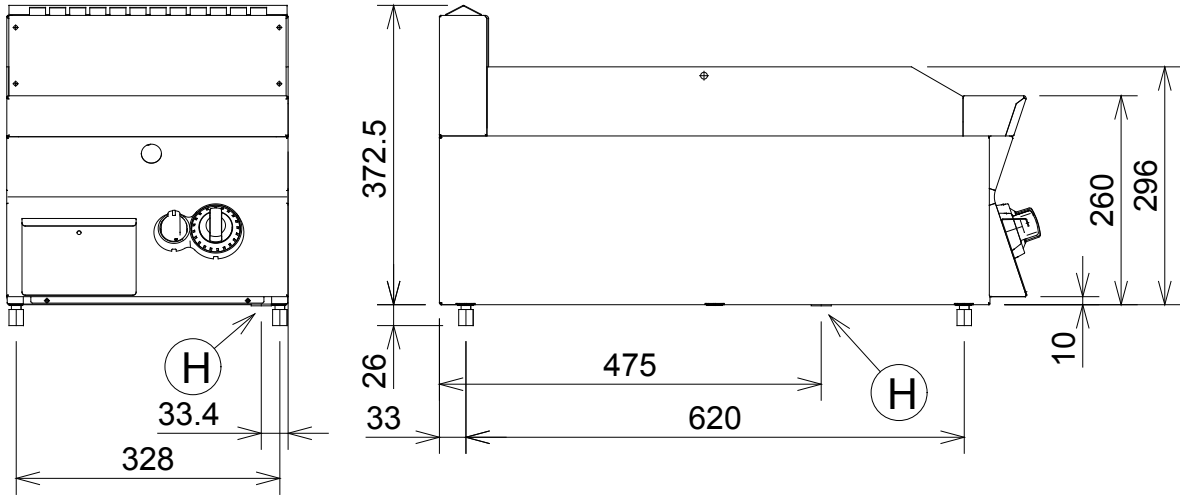
### Gas fry top with ribbed plate, 350 mm

#### TECHNICAL DATA

Code	162309
Power supply	Gas
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic valve	●
Cooking surface dimensions - mm	
width	345
depth	526
Working temperature - min/max - °C	70, 250
Net weight - kg.	37

Installation diagrams

162309



597851300

Code  
H - Gas connection

162309  
1/2"

## Gas fry top with smooth plate, 700 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connection on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Separate controls for each 1/2 module of the cooking surface, allowing to set different temperatures on same appliance.
- Very fast heat-up time (to reach maximum temperature).
- Pilot flame.

### Gas fry top with smooth plate, 700 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162310	BRG2FL	GAS FRYTOP-SMOOTH PLATE 700 MM	700x730x372	71	0.2

### Optional Accessories

Code	162310
Open base cupboard 700 mm for top line	162324
Pressure regulator for gas units	927225
Scraper for smooth plate fry top	164255
Stopper for frytops	206296

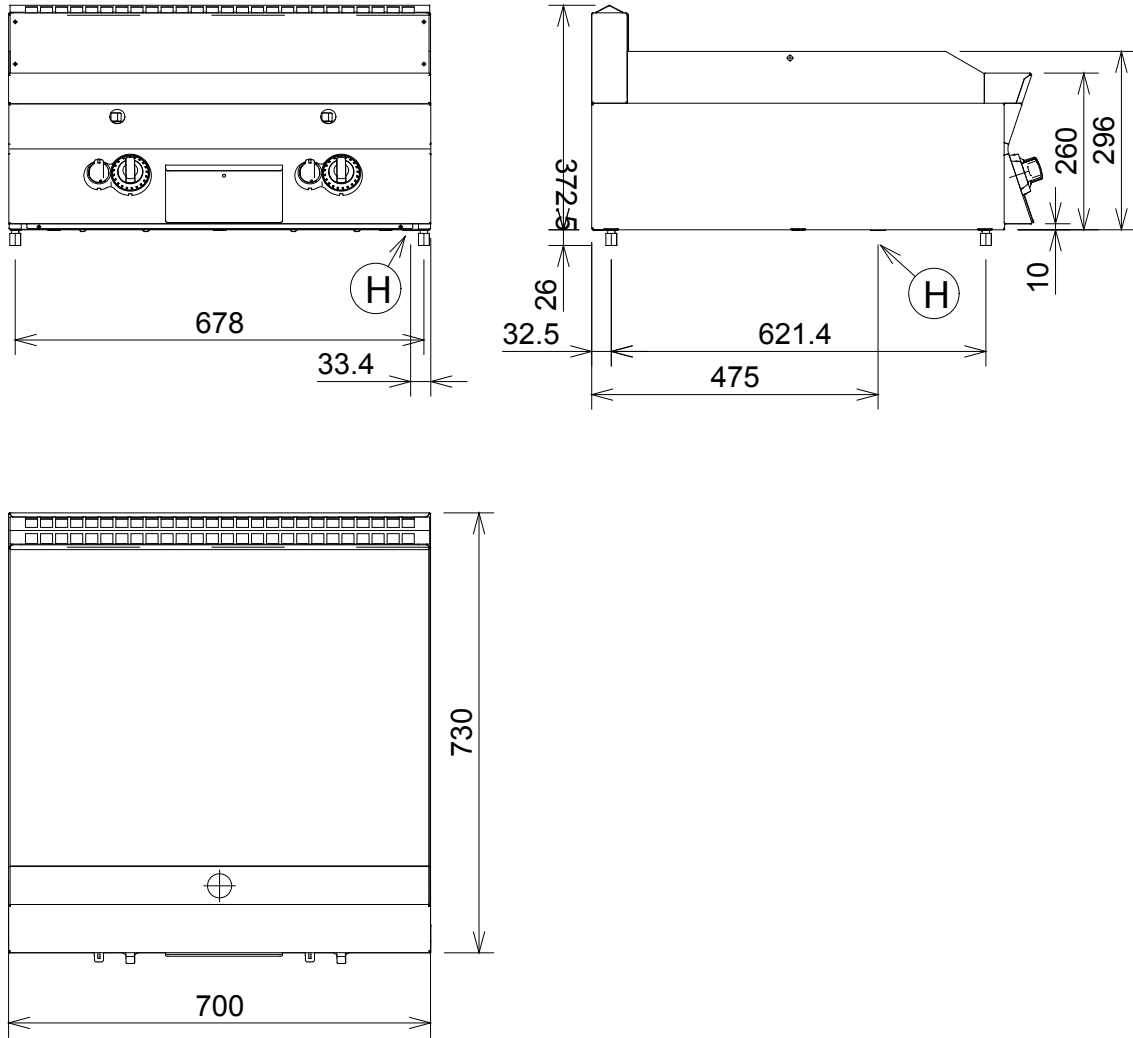
### Gas fry top with smooth plate, 700 mm

#### TECHNICAL DATA

Code	162310
Power supply	Gas
External dimensions - mm	
width	700
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic valve	●
Cooking surface dimensions - mm	
width	695
depth	526
Working temperature - min/max - °C	70, 250
Net weight - kg.	71

Installation diagrams

162310



597851200

Code  
H - Gas connection

162310  
1/2"

## Gas fry top with 1/3 ribbed plate, 700 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot flame.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Separate controls for each 1/2 module of the cooking surface, allowing to set different temperatures on same appliance.
- Very fast heat-up time (to reach maximum temperature).

### Gas fry top with 1/3 ribbed plate, 700 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162311	BRG2FR	GAS FRYTOP-1/3 RIBBED PLATE 700 MM	700x730x372	71	0.2

### Optional Accessories

Code	162311
Open base cupboard 700 mm for top line	162324
Pressure regulator for gas units	927225
Scraper for ribbed plate fry top	164257
Scraper for smooth plate fry top	164255
Stopper for frytops	206296

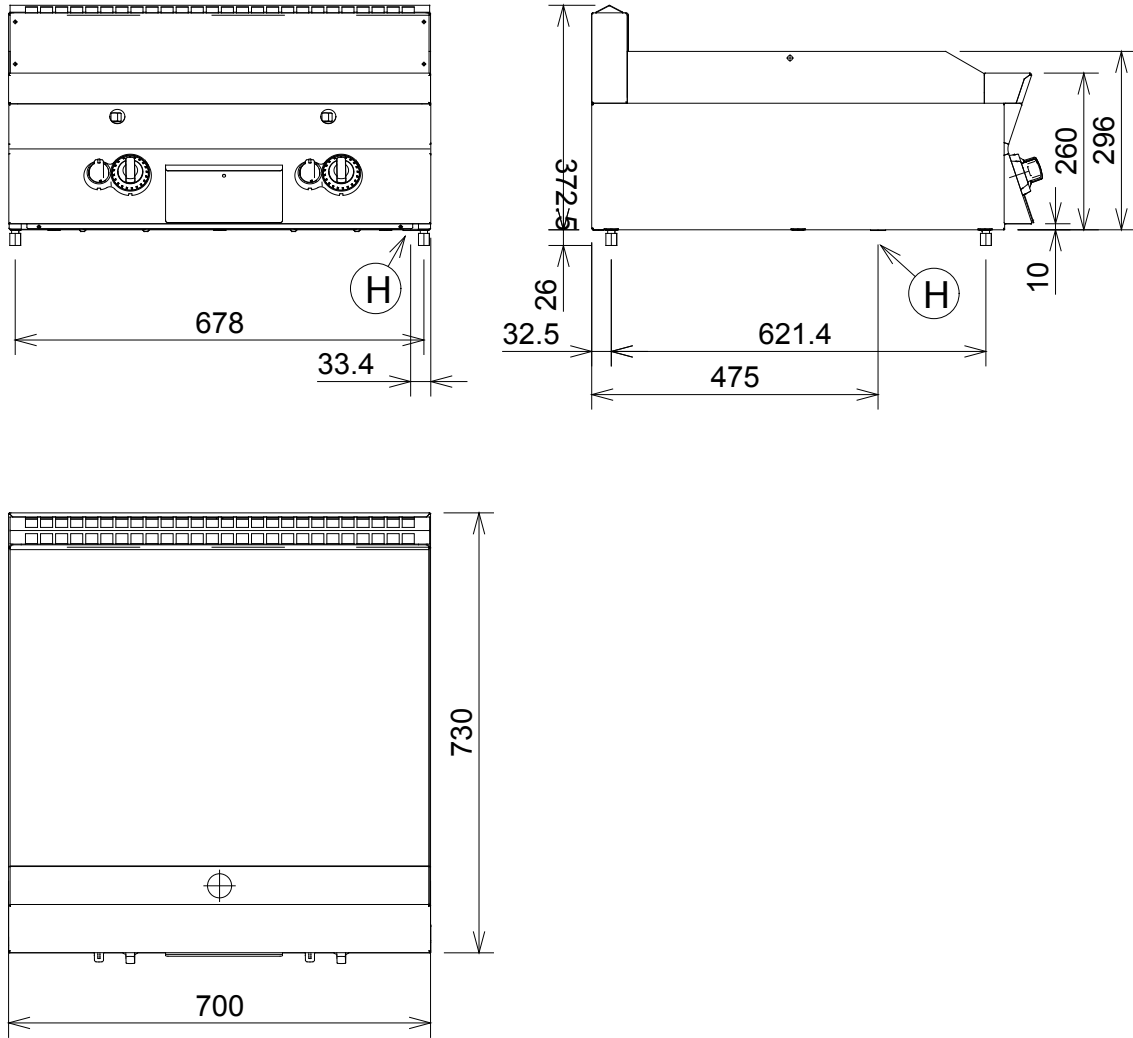
### Gas fry top with 1/3 ribbed plate, 700 mm

#### TECHNICAL DATA

<b>Code</b>	<b>162311</b>
Power supply	Gas
External dimensions - mm	
width	700
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic valve	●
Cooking surface dimensions - mm	
width	695
depth	526
Working temperature - min/max - °C	70, 250
Net weight - kg.	71

Installation diagrams

162311



597851200

Code  
H - Gas connection

162311  
1/2"

## Electric fry top with smooth plate, 350 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Very fast heat-up time (to reach maximum temperature).

### Electric fry top with smooth plate, 350 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162312	BRE1FL	EL.FRYTOP-SMOOTH PLATE 350 MM	350x730x372	34	0.1

### Optional Accessories

Code	162312
Open base cupboard 350 mm for top line	162323
Scraper for smooth plate fry top	164255
Stopper for frytops	206296

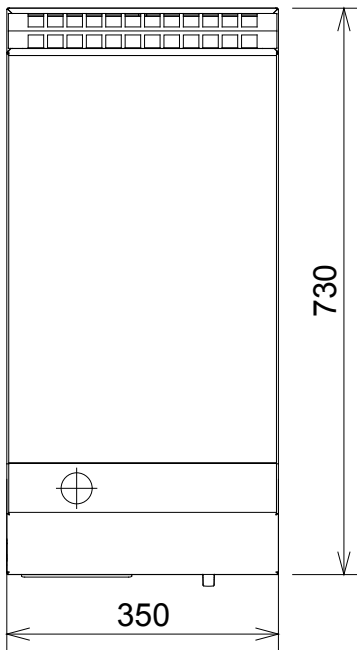
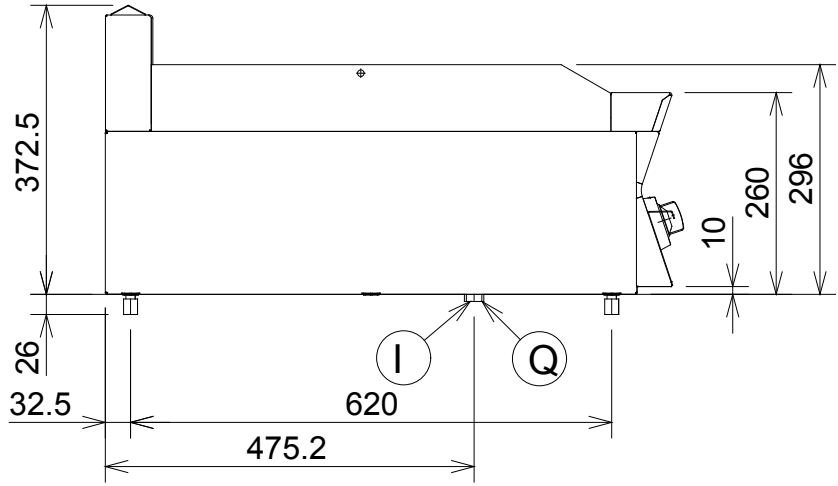
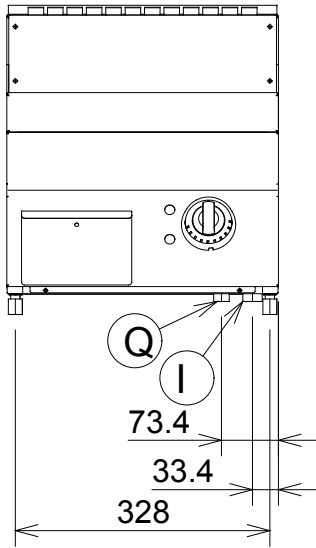
### Electric fry top with smooth plate, 350 mm

#### TECHNICAL DATA

Code	162312
Power supply	Electric
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic	●
Cooking surface dimensions - mm	
width	345
depth	526
Working temperature - min/max - °C	100, 280
Power - kW	
installed-electric	4.2
Net weight - kg.	34

Installation diagrams

162312



597851000

Code

162312

I - Electrical connection

400 V, 3N, 50/60

Q - Equipotential screw



## Electric fry top with ribbed plate, 350 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Very fast heat-up time (to reach maximum temperature).

### Electric fry top with ribbed plate, 350 mm

Code	Model	Description	Dimensions mm	kg	m³
162313	BRE1FR	EL.FRYTOP-RIBBED PLATE 350 MM	350x730x372	34	0.1

### Optional Accessories

Code	162313
Open base cupboard 350 mm for top line	162323
Scraper for ribbed plate fry top	164257
Stopper for frytops	206296

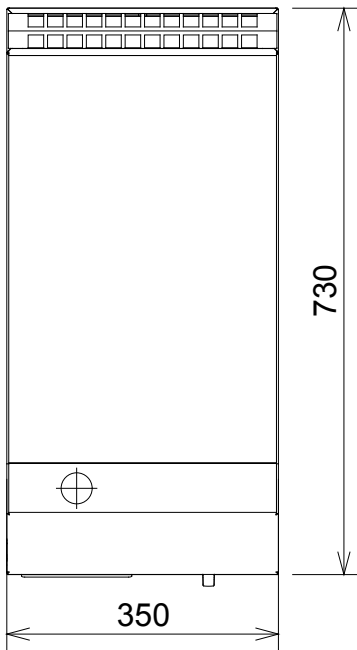
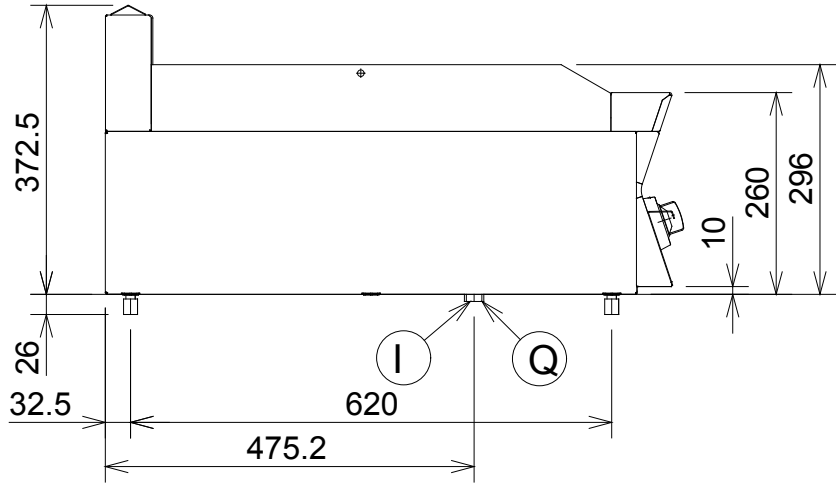
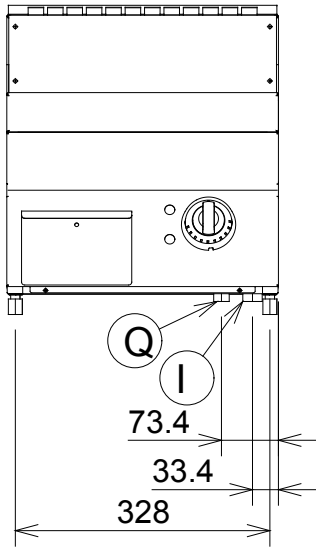
### Electric fry top with ribbed plate, 350 mm

#### TECHNICAL DATA

Code	162313
Power supply	Electric
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic	●
Cooking surface dimensions - mm	
width	345
depth	526
Working temperature - min/max - °C	100, 280
Power - kW	
installed-electric	4.2
Net weight - kg.	34

Installation diagrams

162313



597851000

Code

162313

I - Electrical connection

400 V, 3N, 50/60

Q - Equipotential screw



## Electric fry top with smooth plate, 700 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Separate controls for each 1/2 module of the cooking surface, allowing to set different temperatures on same appliance.
- Very fast heat-up time (to reach maximum temperature).

### Electric fry top with smooth plate, 700 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162314	BRE2FL	EL.FRYTOP-SMOOTH PLATE 700 MM	700x730x372	65	0.2

### Optional Accessories

Code	162314
Open base cupboard 700 mm for top line	162324
Scraper for smooth plate fry top	164255
Stopper for frytops	206296

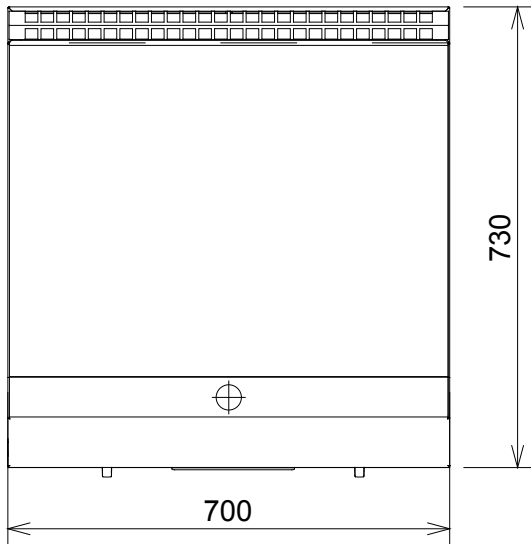
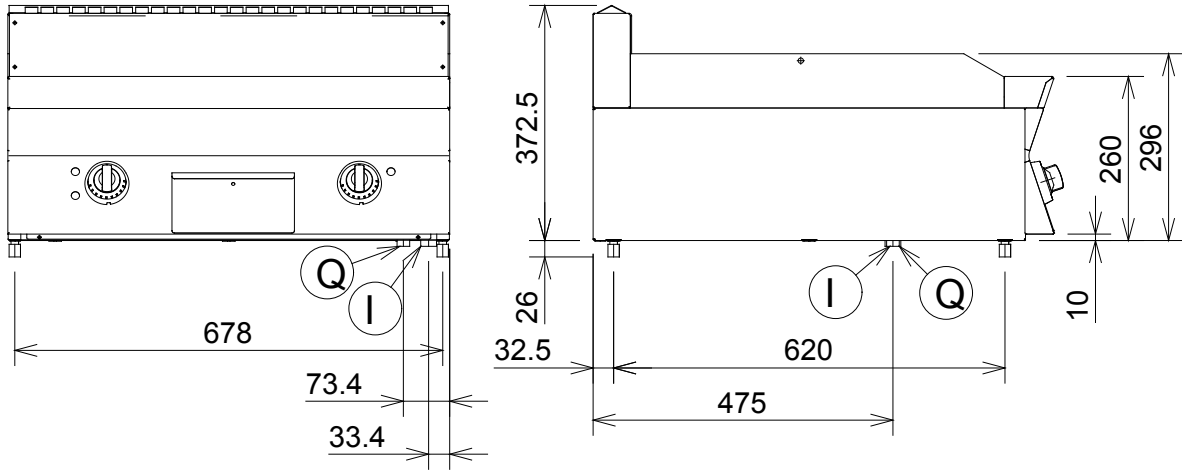
### Electric fry top with smooth plate, 700 mm

#### TECHNICAL DATA

Code	162314
Power supply	Electric
External dimensions - mm	
width	700
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic	●
Cooking surface dimensions - mm	
width	695
depth	526
Working temperature - min/max - °C	100, 280
Power - kW	
installed-electric	8.4
Net weight - kg.	65

Installation diagrams

162314



# 597851100

Code

162314

I - Electrical connection

400 V, 3N, 50/60

Q - Equipotential screw



## Electric fry top with 1/3 ribbed plate, 700 mm



- AISI 304 stainless steel worktop 1,5mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Cooking plate in mild steel is 15mm in thickness, providing an even temperature distribution. Ideal for grilling, browning and perfectly cooking large cuts of meat.
- Large drain hole on cooking surface for drainage of grease/fat into the collection drawer.
- Splash-guard welded to the machine on 3 sides (not removable).
- Separate controls for each 1/2 module of the cooking surface, allowing to set different temperatures on same appliance.
- Very fast heat-up time (to reach maximum temperature).

### Electric fry top with 1/3 ribbed plate, 700 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162315	BRE2FR	EL.FRYTOP-1/3 RIBBED PLATE 700 MM	700x730x372	65	0.2

### Optional Accessories

Code	162315
Open base cupboard 700 mm for top line	162324
Scraper for ribbed plate fry top	164257
Scraper for smooth plate fry top	164255
Stopper for frytops	206296

### Electric fry top with 1/3 ribbed plate, 700 mm

#### TECHNICAL DATA

Code	162315
Power supply	Electric
External dimensions - mm	
width	700
depth	730
height	372
height adjustment	25, 40
Cooking surface	
material	Mild Steel
Thermostatic	●
Cooking surface dimensions - mm	
width	695
depth	526
Working temperature - min/max - °C	100, 280
Power - kW	
installed-electric	8.4
Net weight - kg.	65



## Gas grill top, 350 mm



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot flame.
- Cast iron grids.
- The stainless steel burners are protected by stainless steel deflection trays to prevent clogging.

### Gas grill top, 350 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162316	BGG1	GAS CHARCOAL GRILL TOP 350 MM	350x730x372	31	0.1

### Optional Accessories

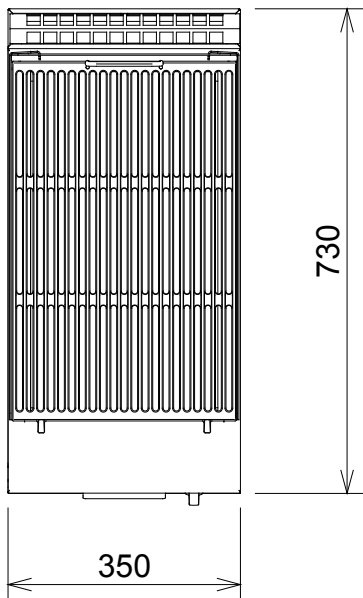
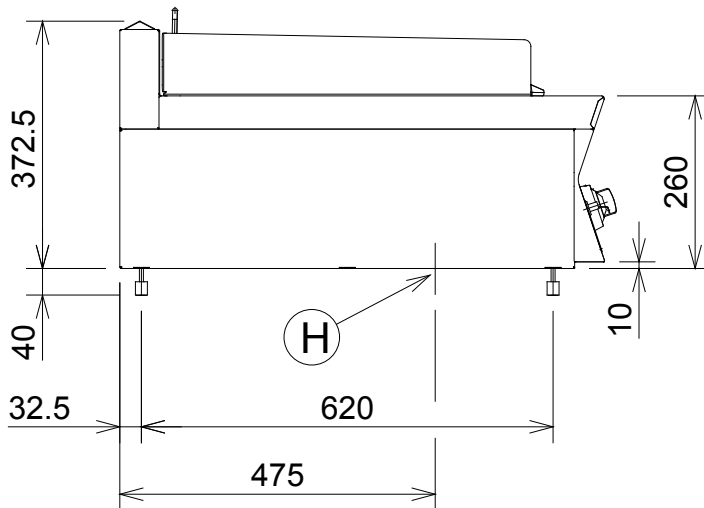
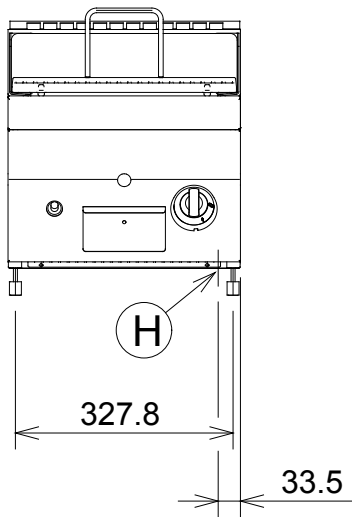
Code	162316
Open base cupboard 350 mm for top line	162323
Pressure regulator for gas units	927225

### Gas grill top, 350 mm

#### TECHNICAL DATA

Code	162316
Power supply	Gas
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
Net weight - kg.	31

162316



Code  
H - Gas connection

162316  
1/2"

## Gas grill top, 700 mm



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot light.
- Separate controls for each 1/2 module of the cooking surface, allowing to set different temperatures on same appliance
- Cast iron grids
- The stainless steel burners are protected by stainless steel deflection trays to prevent clogging.

### Gas grill top, 700 mm

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162317	BGG2	GAS CHARCOAL GRILL TOP 700 MM	700x730x372	55	0.2

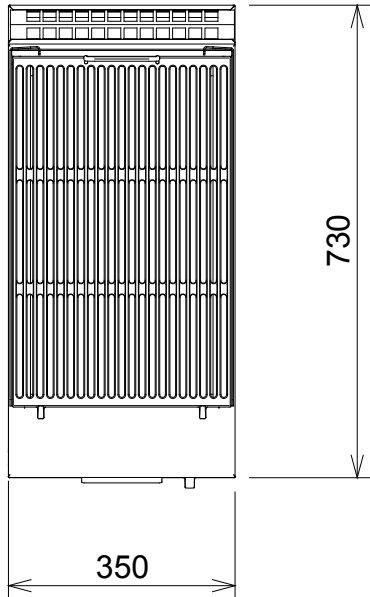
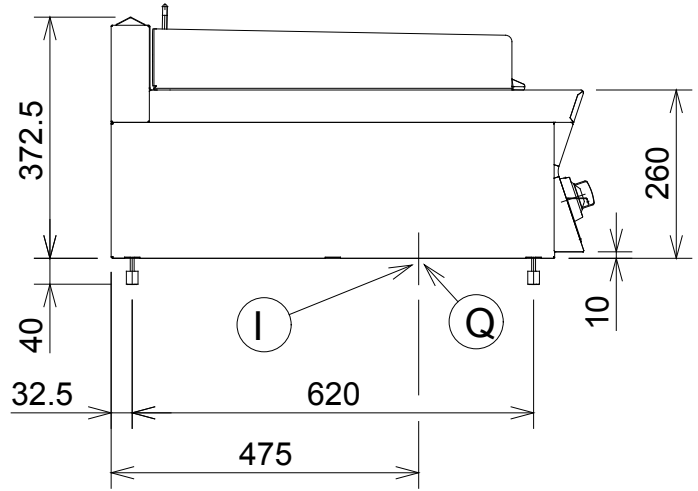
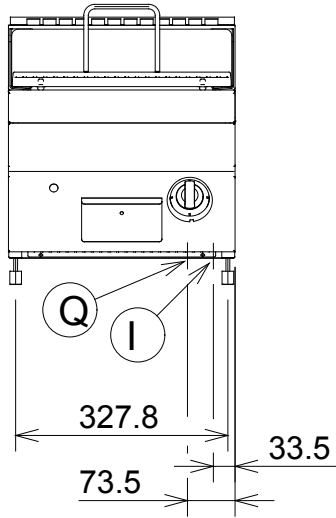
### Optional Accessories

Code	162317
Open base cupboard 700 mm for top line	162324
Pressure regulator for gas units	927225

### Gas grill top, 700 mm

#### TECHNICAL DATA

Code	162317
Power supply	Gas
External dimensions - mm	
width	700
depth	730
height	372
height adjustment	25, 40
Net weight - kg.	55



Code

I - Electrical connection  
Q - Equipotential screw

162318

400 V, 3N, 50/60



## 24,5-lt gas pasta cooker



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Gas supply connections on bottom (front - right).
- IPX4 water protection.
- Feet adjustable in height from 128 to 190 mm.
- Supplied as standard with natural gas 20G (20mbar). Conversion jets 30G (30mbar) supplied as standard.
- Piezo ignition.
- Pilot flame.
- Well in 316 AISI stainless steel guarantees high resistance against salt water corrosion.
- Safety thermostat prevents machine from working without water (no overheating).
- High-power burner with optimized combustion positioned below the base of the well.
- Flame failure device.

### 24,5-lt gas pasta cooker

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162320	BCPG1	1-WELL GAS PASTA COOKER 24.5 LT 350 MM	350x730x940	50	0.25

### Optional Accessories

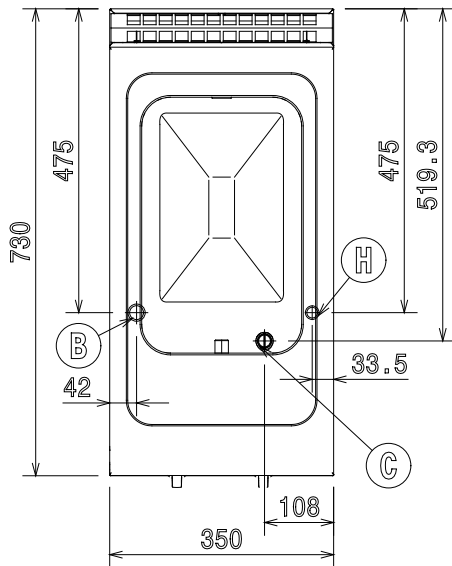
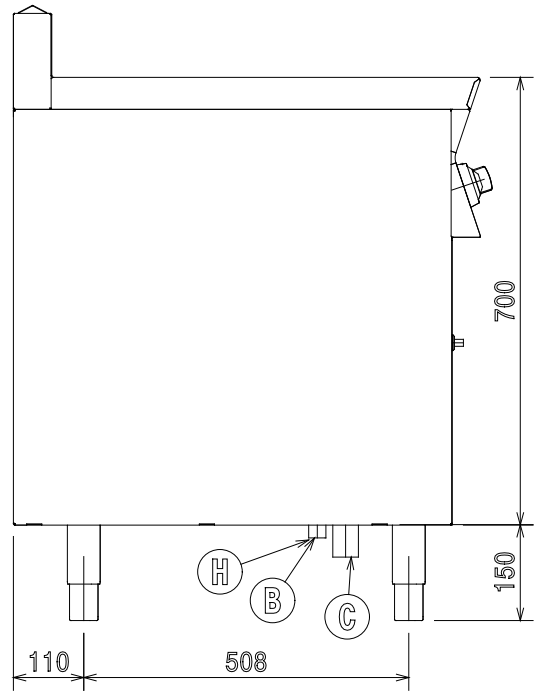
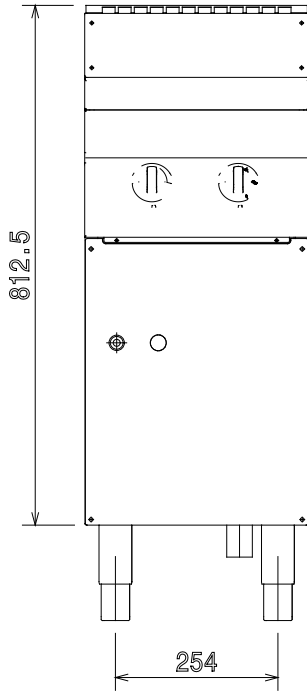
Code	162320
2 baskets 170x220 for pasta cookers	921610
Pressure regulator for gas units	927225

### 24,5-lt gas pasta cooker

#### TECHNICAL DATA

Code	162320
Power supply	Gas
Configuration	Free Standing
External dimensions - mm	
width	350
depth	730
height	940
height adjustment	62
N° of wells	1
Usable well dimensions - mm	
width	250
depth	400
height	300
Well capacity - min/max - lt.	18, 24.5
Power - kW	
gas	10.5
Net weight - kg.	50

162320



597851600

**Code**

B - Cold water inlet  
C - Water drain  
H - Gas connection

**162320**

3/4"  
28mm  
1/2"

## 24,5-lt electric pasta cooker



- AISI 304 stainless steel working without water (no worktop 1mm in thickness. overheating).
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Feet adjustable in height from 128 to 190 mm.
- Well in 316 AISI stainless steel guarantees high resistance against salt water corrosion.
- Safety thermostat prevents machine from

### 24,5-lt electric pasta cooker

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162321	BCPE1	1-WELL EL. PASTA COOKER 24.5 LT 350 MM	350x730x940	50	0.25

### Optional Accessories

Code	162321
2 baskets 170x220 for pasta cookers	921610

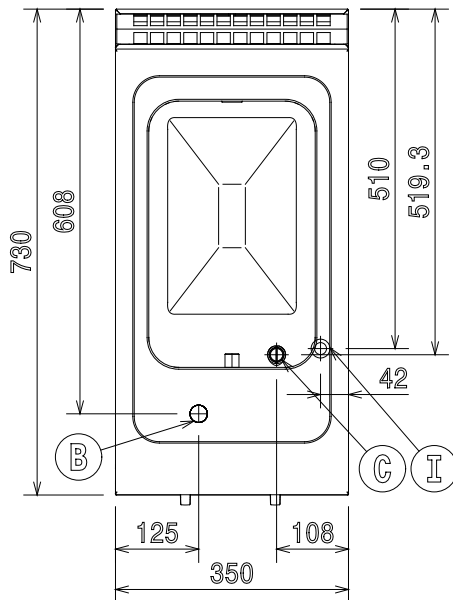
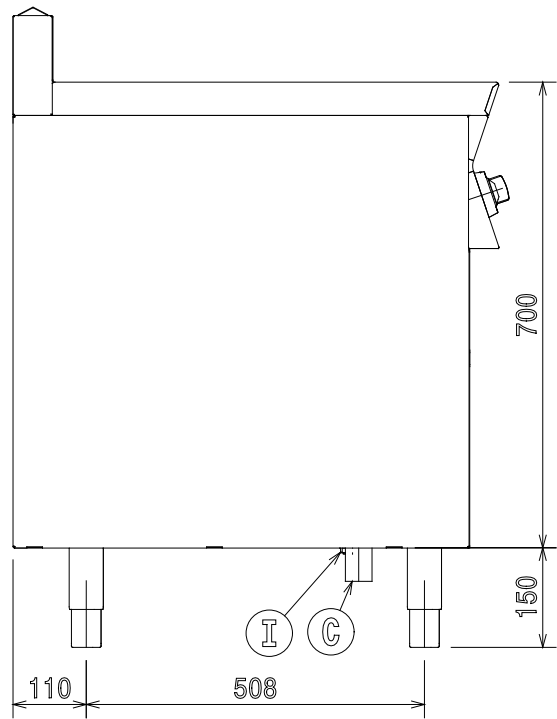
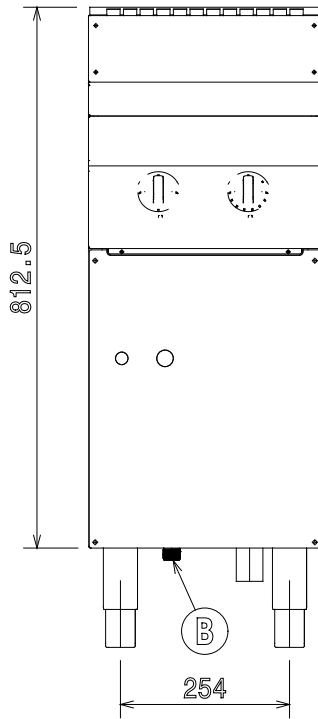
### 24,5-lt electric pasta cooker

#### TECHNICAL DATA

Code	162321
Power supply	Electric
Configuration	Free Standing
External dimensions - mm	
width	350
depth	730
height	940
height adjustment	62
N° of wells	1
Usable well dimensions - mm	
width	250
depth	400
height	300
Well capacity - min/max - lt.	18, 24.5
Power - kW	
installed-electric	6
Net weight - kg.	50
Supply voltage	400V, 3N, 50/60

## Installation diagrams

162321



597851700

**Code**

**162321**

B - Cold water inlet

3/4"

C - Water drain

28mm

I - Electrical connection

400V, 3N, 50/60

# Electric Bain Marie



- AISI 304 stainless steel worktop 1mm in thickness.
- Front panel in stainless steel with Scotch Brite finish.
- Electric supply connections on bottom (front - right).
- IPX4 water protection.
- Installation on open base cupboard or counter top.
- Feet adjustable in height from 25 to 40 mm.
- Automatic temperature control via a thermostat adjustable from 30-90 °C.
- Well size GN 1/1.

## Electric Bain Marie

Code	Model	Description	Dimensions mm	kg	m³
162322	BBE1	ELECTRIC BAIN-MARIE TOP 350 MM	350x730x372	20	0.1

## Optional Accessories

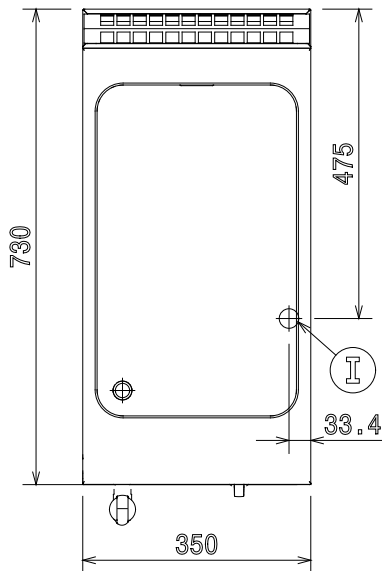
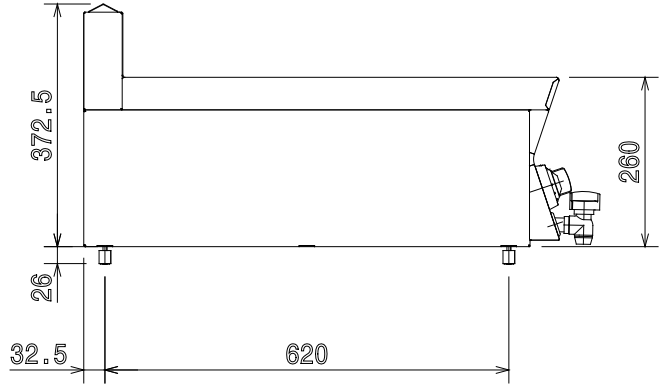
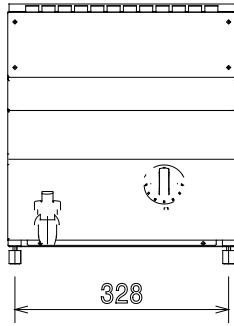
Code	162322
Open base cupboard 350 mm for top line	162323

## Electric Bain Marie

### TECHNICAL DATA

Code	162322
Power supply	Electric
External dimensions - mm	
width	350
depth	730
height	372
height adjustment	25, 40
N° of wells	1
Usable well dimensions - mm	
width	306
depth	508
height	156
Thermostatic	●
Temperature limiter	●
Power - kW	
installed-electric	1.5
Net weight - kg.	20

162322



597852400

Code

162322

C - Water drain

1/2"

I - Electrical connection

230 V, 1N, 50/60

# Modular Cooking



Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
162323	BBV1	OPEN BASE CUPBOARD 350 MM FOR TOP LINE	350x685x568	10	0.14
162324	BBV2	OPEN BASE CUPBOARD 700 MM FOR TOP LINE	700x685x568	14	0.28
206300	B70DOOR	DOOR FOR OPEN BASE CUPBOARDS	345x77x438	2.8	0.02



Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
921608	01B7FR	BASKET FOR 7 LT FRYERS	225x325x90	0.92	0.01
921629	01B12FR	BASKET FOR 12 LT ELECTRIC FRYER TOPS	225x325x125	1.1	0.01
921691	01B15FRN	BASKET FOR 14/15 LT FRYERS	225x325x125	1.1	0.01



Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
921610	02BCPC	2 BASKETS 170X220 FOR PASTA COOKERS	220x170x265	2.9	0.01



Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
164250	CGG2	2/1 GN CHROME GRID	650x530x10	2.2	0.01



Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
164255	SCRAP	SCRAPER FOR SMOOTH PLATE FRY TOP	320x120x30	0.25	0.01
164257	SCRAP1	SCRAPER FOR RIBBED PLATE FRY TOP	200x80x60	0.15	0.01

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
206296	FTSTOP	STOPPER FOR FRYTOPS	46x46x50	0.5	0.01

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
206301	OILPIPE	OIL DRAIN PIPE FOR 15 LT FREESTAND.FRYER	185x40x40	0.2	0.01

Code	Model	Description	Dimensions mm	kg	m <sup>3</sup>
927225	PRESREGG	PRESSURE REGULATOR FOR GAS UNITS	75x85x71	0.4	0.01