

JEMI



Simply Built to Last



2026

PRICE LIST

PROFESSIONAL WASHING AND COOKING

The JEMI logo is displayed in white against a sunset background. It consists of the word "JEMI" in a bold, sans-serif font, followed by a stylized circular icon that is partially open on the right side.

JEMI

THE NEW ERA OF JEMI

Rooted in the Past. Rising for the Future.



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WASHING







GS 35



GS 40 S



GS 40

External dimensions	mm	400 x 495 x 625	450 x 540 x 690	450 x 540 x 740
Production glass/plate h		800 / -	1000 / -	1000 / 360
Rack dimensions	mm	350 x 350	400 x 400	400 x 400
Usable height	mm	220	220	290
Total power	kW	2,71	2,71	2,71
Boiler power	kW	2,6	2,6	2,6
Tank power	kW	2,4	2,4	2,4
Wash pump power	kW	0,11	0,11	0,11
Voltage	V	230V / 1~ / 50Hz 230V / 1~ / 60Hz	230V / 1~ / 50Hz 230V / 1~ / 60Hz	230V / 1~ / 50Hz 230V / 1~ / 60Hz
PRICE	€	1.665 €	1.820 €	1.935 €

INCLUDED EQUIPMENT	Peristaltic rinse aid dispenser		
	Universal rack 350 x 350 CIMP000200	Plate rack 400 x 400 CIMP000199	
	Support dishes 350 x 350 CIMP000198	Support dishes 400 x 400 CIMP000197	
	Cutlery basket CINAC003491		

OPTIONS	Peristaltic detergent dispenser	180 €	
	Drain pump	280 €	
		PTCR Constant-temp & press. rinse system	530 €
		AB Air Break (Requires PTCR installed)	150 €

ACCESSORIES			 Base 250 mm LV000645	320 €
	 Base 400 mm LV000524	335 €	 Base 400 mm LV000575	335 €
	 Support dishes 350 x 350 CIMP000198	16 €	 Support dishes 400 x 400 CIMP000197	16 €
	 Universal rack 350 x 350 CIMP000200	39 €	 Plate rack 400 x 400 CIMP000199	42 €
			 Tilt cups 400 x 400 CIMP000202	31 €
			 Cutlery basket CINAC003491	13 €



GS 50



GS 50 3P



GS 60

External dimensions	mm	550 x 620 x 820	550 x 620 x 820	550 x 690 x 820
Production glass/plate h		1440 / 480	1440 / 540	580 plates / 120 GN trays 30 racks 600 x 400
Rack dimensions	mm	500 x 500	500 x 500	500 x 500 / 600 x 500 racks 600 x 400
Usable height	mm	360	360	360
Total power	kW	2,88	6,28	6,59
Boiler power	kW	2,6	6	6
Tank power	kW	2,4	4,5	4,5
Wash pump power	kW	0,28	0,28	0,59
Voltage	V	230V / 1~ / 50Hz 230V / 1~ / 60Hz	400V / 3~ / 50Hz 230V / 3~ / 60 Hz	400V / 3~ / 50Hz 230V / 3~ / 60 Hz
PRICE	€	2.450 €	2.750 €	3.550 €

INCLUDED EQUIPMENT	 Peristaltic rinse aid dispenser		
	 Plate rack 500 x 500 CIMP000193	 Universal rack 600 x 500 CIMP000190	
	 Universal rack 500 x 500 CIMP000194	 Plate rack 600 x 500 CIMP000191	
	 Cutlery basket CINAC003491		

OPTIONS	Peristaltic detergent dispenser	180 €
	Drain pump	280 €
	PTCR Constant-temp & pressure rinse system	530 €
	AB Air Break (Requires PTCR installed)	150 €

ACCESSORIES	Base 250 mm LV000612	320 €	Base 250 mm LV000662	320 €
	Base 400 mm LV000576	335 €	500 Side free basket + 5 Tray support CIMP000244	132 €
	Plate rack 500 x 500 CIMP000193	44 €	Plate rack 600 x 500 CIMP000191	88 €
	Cutlery basket 500 x 500 CIMP000201	44 €	Tray rack 600 x 500 CIMP000192	98 €
	Universal rack 500 x 500 CIMP000194	44 €	Universal rack 600 x 500 CIMP000190	88 €
	Cutlery basket CINAC003491	13 €		



GS 83 E



GS 83 M



GS 85



GS 102 ML

External dimensions	mm	755 x 850 x 1.480	755 x 850 x 1.480	880 x 850 x 1.540	1.410 x 850 x 1.540
Without handle / Open	mm	665 x 780 x 1.940	665 x 780 x 1.940	765 x 780 x 2.050	1.320 x 780 x 2.050
Wash cycle	min	2	1-2	1-2	1-2
Product. plate/hour		540	540 / 960	720 / 1440 120 GN trays	1080 / 2160 240 GN pastry trays
Rack dimensions	mm	500 x 500	500 x 500	500 x 500 500 x 600	500 x 500 (2 pcs.) 600 x 500 1.210 x 500
Usable height	mm	440	440	500	500
Total power	kW	6,75 (Opt. 9,75)	7,5 (Opt. 10,5)	7,5 (Opt. 11)	15 (Opt. 22)
Boiler power	kW	6 (Opt. 9)	6 (Opt. 9)	6 (Opt. 9)	2 x 6 (Opt. 2 x 9)
Tank power	kW	4,5 (Opt. 6)	6	6	2 x 6
Wash pump power	kW	0,75	1,5	1,5 (Opt. 2)	2 x 1,5 (Opt. 2 x 2)
Voltage	V	400V / 3~ / 50Hz 230V / 3~ / 60 Hz	400V / 3~ / 50Hz 230V / 3~ / 60 Hz	400V / 3~ / 50Hz 230V / 3~ / 60 Hz	400V / 3~ / 50Hz 230V / 3~ / 60 Hz
PRICE	€	4.950 €	7.505 €	9.015 €	15.500 €

INCLUDED EQUIPMENT	 Peristaltic rinse aid dispenser			
	 2 pcs. x Plate rack 500 x 500 CIMP000193	 Universal rack 600 x 500 CIMP000190	 3 pcs x Plate rack CIMP000193 500 x 500	
	 Universal rack 500 x 500 CIMP000194	 Plate rack 600 x 500 CIMP000191	 Universal rack CIMP000194 500 x 500	
	 2 pcs. x Cutlery basket CINAC003491	 Tray rack 600 x 500 CIMP000192	 Metal Basket 1220 x 505 CINAC003486	
		 3 Tray support CINAC003482	 4 Tray support CINAC003484	

OPTIONS	Drain pump	280 €		560 €
	Peristaltic detergent dispenser	180 €		360 €
	EPS Steam Condenser + Energy Recovery	1.890 €	EPS	3.380 €
	PTCR Constant-temp & pressure rinse system	530 €	PTCR	1.060 €
	TW Twin-Hood Version (120 mm clearance between units)	400 €		
	AB Air Break (Requires PTCR installed)	150 €	AB	150 €

ACCESSORIES	Plate rack 500 x 500 CIMP000193	44 €		
	Cutlery rack 500 x 500 CIMP000201	44 €		
	Universal rack 500 x 500 CIMP000194	44 €		
	Cutlery basket CINAC003491	13 €	Plate rack 600 x 500 CIMP000191	88 €
			Universal rack 500 x 500 CIMP000194	44 €
			Universal rack 620 x 500 CINAC003485	508 €
			3 Tray support CINAC003482	278 €
			4 Tray support CINAC003484	305 €
			Metal Basket 1220 x 505 CINAC003486	580 €


KX 40

KX 50

KX 50 3P

External dimensions	mm	480 x 550 x 740	550 x 620 x 820	550 x 620 x 820
Production glass/plate h		360	600	600
Rack dimensions	mm	400 x 400	500 x 500	500 x 500
Usable height	mm	290	360	360
Total power	kW	3,11	3,28	6,28
Boiler power	kW	3	3	6
Tank power	kW	2,4	2,4	4,5
Wash pump power	kW	0,11	0,28	0,28
Voltage	V	230V / 1~ / 50Hz 230V / 1~ / 60Hz	230V / 1~ / 50Hz 230V / 1~ / 60Hz	400V / 3~ / 50Hz 230V / 3~ / 60Hz
PRICE	€	3.450 €	3.950 €	4.310 €

INCLUDED EQUIPMENT	Peristaltic rinse aid dispenser		
	Peristaltic Detergent Dispenser		
	PTCR Constant-temp & pressure rinse system		
	BA Rinse Pump		
	SWS Soft washing start		
	Glass rod rack 400 x 400 CINAC003445	2 pcs. x Glass rod rack 500 x 500 CINAC010668	

OPTIONS	Drain pump	280 €
	AB Air Break (Requires PTCR installed)	150 €

ACCESSORIES	Base 250 mm LV000113	220 €	Base 250 mm LV000612	220 €
	Base 400 mm LV000283	335 €	Base 400 mm LV000114	335 €
	Glass rod rack 400 x 400 CINAC003445	73 €	Glass rod rack 500 x 500 CINAC010668	73 €
	Universal rod rack 400 x 400 CINAC003457	73 €	Universal rod rack 500 x 500 CINAC003464	83 €
	Plates rod rack 400 x 400 CINAC003434	67 €	Plates rod rack 500 x 500 CINAC003436	73 €


KX 83

External dimensions	mm	755 x 850 x 1480
Production wine glass / h		600
Rack dimensions	mm	500 x 500
Usable height	mm	440
Total power	kW	6,75 (Opt. 9,75)
Boiler power	kW	6 (Opt. 9)
Tank power	kW	6
Wash pump power	kW	0,75
Voltage	V	400V / 3~ / 50Hz 230V / 3~ / 60 Hz
PRICE	€	6.800 €

INCLUDED EQUIPMENT		Peristaltic rinse aid dispenser	
		Peristaltic detergent dispenser	
	BA	Rinse Pump	
	PTCR	Constant-temp & pressure rinse system	
	SWS	Soft washing start	
		Glass rod rack (2 pcs.) CINAC010668	

OPTIONS		Drain pump	280 €
	EPS	Steam Condenser + Energy Recovery	1.880 €
	AB	Air Break (Requires PTCR installed)	150 €

ACCESSORIES

	Glass rod rack 500 x 500	CINAC010668	73 €
	Universal rod rack 500 x 500	CINAC003465	83 €
	Plate rod rack 500 x 550	CINAC003438	73 €





OSMOSIS EQUIPMENT - GLASSWARE WASHING

 BRITA PROGUARD Gastronomy 200 Starter Kit (includes 0.5 µ particle pre-filter and carbon filter)	Dimensions: 145 x 410 x 430 mm Position: Vertical or Horizontal Capacity: 200 L/h at 25 °C Display: Screen showing main parameters	MNAC000036	2.750 €
 Carbon and 0.5 µ Particle Pre-Filter Replacement Cartridge	Capacity: 500.000 L Replacement Frequency: Annual	MD000138	205 €
 Reverse Osmosis Membranes Pack of 2 replacement cartridges for BRITA PROGUARD equipment	Capacity: 2.500 L/day Replacement Frequency: Annual	MD000139	405 €

DETERGENTS - GLASSWARE WASHING

 DJC Jemi Detergent Special for Glassware	Detergent Liquid for Glassware, suitable with reverse osmosis (RO) water, 12 kg	MD000125	85 €
 AJC Jemi Rinse Aid Special for Glassware	Rinse Aid for Glassware, suitable with reverse osmosis (RO) water, 10 L	MD000126	90 €



Table dimension		€
Prewash	 Prewash 575 mm	Sink 450x450x250 mm, pre wash spray, punched sheet-metal rack and backboard 1.920 €
	 Prewash 700 mm	Corner option. Sink 450x450x250 mm, pre wash spray, punched sheet-metal rack and backboard. 2.035 €
	 Prewash 1150 mm	Sink 450x450x250 mm, pre wash spray, punched sheet-metal rack and backboard. 2.170 €
	 Prewash mm Complete	Sink 450x450x250 mm, pre wash spray, punched sheet-metal rack, backboard and chute. 2.610 €
	 Prewash 1150 mm double	Two sinks 450x450x250 mm, pre wash spray, punched sheet-metal racks (2) and backboard. 3.120 €
Exit	 Smooth exit 575 mm	Plain exit table of 575 mm length. 595 €
	 Smooth exit 700 mm	Plain exit table of 700 mm length Corner option. 690 €
	 Smooth exit 1150 mm	Plain exit table of 1150 mm length. 780 €
	 Smooth exit 1150 mm rack guides	Plain exit table of 1150 mm length, with rack guides and shelf. 1.395 €
	 Rollers table 1150 mm	Roller exit table of 1150 mm length. 2.015 €


GS 60 PLUS

GSP 44

GSP 45

GSP 46

External dimensions	mm	555 x 760 x 1415	675 x 880 x 1580	865 x 880 x 1680	1385 x 880 x 1680
Height open door	mm	-	1895	2085	2085
Wash cycle	min	2	2 - 4* adjustable	2 - 4* adjustable	2 - 4* adjustable
Production rack/hour		30	30 - 15*	30 - 15*	30 - 15*
Rack dimensions	mm	500 x 500 500 x 600	555 x 697 x 110	742 x 697 x 110	1263 x 705 x 110
Usable height	mm	450	610	700	700
Total power	kW	6,75	8	11,6	17,2
Boiler power	kW	6	6	6	2 x 6
Tank power	kW	4,5	6	9	9
Wash pump power	kW	0,74	2	2,6	2 x 2,6
Voltage	V	400V / 3~ / 50Hz 230 V / 3~ / 60 Hz	400V / 3~ / 50Hz 230 V / 3~ / 60 Hz	400V / 3~ / 50Hz 230 V / 3~ / 60 Hz	400V / 3~ / 50Hz 230 V / 3~ / 60 Hz
PRICE	€	5.415 €	9.225 €	12.840 €	22.355 €

INCLUDED EQUIPMENT	Peristaltic rinse aid dispenser			
	Universal rack CIMP000190	Universal rack CINAC003488	Universal rack CINAC003489	Universal rack CINAC003475v
	Plate rack CIMP000191	Tray support CINAC003477		
	Tray rack CIMP000192	PTCR Constant-temp & pressure rinse system		
	Tray support CINAC003482			

OPTIONS	Drain pump		280 €
	Peristaltic detergent dispenser		180 €
	EPS	Energy Recovery Unit	2.495 €
	EPS	Energy Recovery Unit	3.380 €
	PTCR	Constant-temp & pressure rinse system	530 €
AB Air Break (Requires PTCR installed)			150 €

ACCESSORIES	Universal rack 600 x 500 CIMP000190	88 €	Univ. rack 550 x 690 x 110 CINAC003488	390 €	Univ. rack 745 x 695 x 115 CINAC003489	450 €	Univ. rack 1260 x 690 x 110 CINAC003475	660 €
	Plate rack 600 x 500 CIMP000191	88 €						
	Tray rack 600 x 500 CIMP000192	98 €	4 Tray support CINAC003477			230 €		
	3 Tray support CINAC003482	278 €						



MODULES

A 1280

A 1580 T

A 1520

A 1820 T

Prewash	-	-	-	-
Wash	-	-	-	-
Wash + Rinse	880 mm	880 mm	1120 mm	1120 mm
Drying Module (T)		500 mm		500 mm

FEATURES

External dimensions	mm	1280 x 830 x 1715			1580 x 830 x 1715			1520 x 830 x 1715			1820 x 830 x 1715		
Speeds		1			1			2			2		
Production racks/plate h		65 / 1040			65 / 1040			85 - 170 / 1360 - 2720			85 - 170 / 1360 - 2720		
Washing pumps power	kW	1,5			1,5			2			2		
Tank power	kW	9			9			18			18		
Boiler power	kW	24	18		24	18		24	18		24	18	
Heating element drying	kW	-			6 kW (Opc. 12 kW)			-			9 kW (Opc. 12 kW)		
Temperature Water Inlet	°C	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R
Total power	kW	31	25	25	37	31	31	36	30	30	45	39	39
Voltage	V	400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz		
Price	€	17.885 €			24.240 €			18.685 €			24.995 €		

OPTIONS

Up to 25% Energy Savings.

EPS Advance: CV + R Steam Condensation and Energy Recovery System, saving up to 25% energy.	4.790 € +260 mm Height	4.790 € +260 mm Height	4.790 € +260 mm Height	4.790 € +260 mm Height
ECO Boosted Rinse.	-	-	-	-
SWF Solid Sweep System for Pre-Rinse.	2.585 € +300 mm Length	2.585 € +300 mm Length	2.585 € +300 mm Length	2.585 € +300 mm Length



MODULES

A 1800

A 2100 T

A 2140

A 2440 T

Prewash	-	-	620 mm	620 mm
Wash	-	-	-	-
Wash + Rinse	1400 mm	1400 mm	1120 mm	1120 mm
Drying Module (T)	-	500 mm	-	500 mm

FEATURES

External dimensions	mm	1800 x 830 x 1715			2100 x 830 x 1715			2140 x 830 x 1715			2440 x 830 x 1715		
Speeds		2			2			2			2		
Production racks/plate h		85 - 170 / 1360 - 2720			85 - 170 / 1360 - 2720			85 - 170 / 1360 - 2720			85 - 170 / 1360 - 2720		
Washing pumps power	kW	2			2			0,75 + 2			0,75 + 2		
Tank power	kW	18			18			18			18		
Boiler power	kW	24	18		24	18		24	18		24	18	
Heating element drying	kW	-			9 kW (Opt. 12 kW)			-			9 kW (Opt. 12 kW)		
Temperature Water Inlet	°C	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R
Total power	kW	36	30	30	45	39	39	37	31	31	46	40	40
Voltage	V	400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz		
Price	€	22.295 €			28.635 €			28.090 €			34.330 €		

OPTIONS

Up to 25% Energy Savings.

EPS Advance: CV + R Steam Condensation and Energy Recovery System, saving up to 25% energy.	4.790 € +260 mm Height	4.790 € +150 mm Height	4.790 € +150 mm Height	4.790 € +150 mm Height
ECO Boosted Rinse.	3.760 € Double	3.760 € Double	- Double	- Double
SWF Solid Sweep System for Pre-Rinse.	2.585 € +300 mm Length	2.585 € +300 mm Length	2.585 € +300 mm Length	2.585 € +300 mm Length



MODULES

A 2700 T

A 2680

A 2980 T

A 2740 T
SWF ECO

Prewash	880 mm	880 mm	880 mm	500 mm SWF
Wash	-	-	-	1120 mm
Wash + Rinse	1120 mm	1400 mm	1400 mm	620 mm Module ECO. Triple rinse.
Drying Module (T)	500 mm	-	500 mm	500 mm

FEATURES

External dimensions	mm	2700 x 830 x 1715			2680 x 830 x 1715			2980 x 830 x 1715			2740 x 830 x 1715		
Speeds		2			2			2			2		
Production racks/ plate h		105 - 210 / 1680 - 3360			105 - 210 / 1680 - 3360			105 - 210 / 1680 - 3360			85 - 170 / 1360 - 2720		
Washing pumps power	kW	2 + 2			2 + 2			2 + 2			2		
Tank power	kW	18			18			18			18		
Boiler power	kW	24	18		24	18		24	18		24	18 + 6	
Heating element drying	kW	12 kW (Opc. 18 kW)			-			12 kW (Opc. 18 kW)			9 kW (Opc. 12 kW)		
Temperature Water Inlet	°C	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R
Total power	kW	50	44	44	38	32	32	50	44	44	50	44	44
Voltage	V	400V / 3~/50Hz 230 V / 3~/60 Hz			400V / 3~/50Hz 230 V / 3~/60 Hz			400V / 3~/50Hz 230 V / 3~/60 Hz			400V / 3~/50Hz 230 V / 3~/60 Hz		
Price	€	35.195 €			30.380 €			36.795 €			37.145 €		

OPTIONS

Up to 40% Energy Savings.

EPS Advance: CV + R Steam Condensation and Energy Recovery System, saving up to 40% energy.	6.305 € +150 mm Height	6.305 € +150 mm Height	6.305 € +150 mm Height	6.305 € +150 mm Height
ECO Boosted Rinse.	-	3.760 € Double	3.760 € Double	INCLUDED Triple
SWF Solid Sweep System for Pre-Rinse.	2.585 € +300 mm Length	2.585 € +300 mm Length	2.585 € +300 mm Length	INCLUDED +300 mm Length



Stainless Steel Tunnel Arms
(Included as Standard)

NEW



MODULES

A 3600 T ECO

LB 2830 T EPS TRAYS

Prewash	880 mm	-
Wash	1400 mm	-
Wash + Rinse	620 mm Module ECO. Triple rinse	1400 mm
Drying Module (T)	500 mm	880 mm

FEATURES

External dimensions	mm	3600 x 830 x 1715		2830 x 830 x 1865
Speeds		2		2
Production racks/ plate h		105 - 210 / 1680 - 3360		1000 Bandejas
Washing pumps power	kW	2 + 2		0,75
Tank power	kW	18		9
Boiler power	kW	24 + 6	18 + 6	18
Heating element drying	kW	12 kW (Opt.18 kW)		8
Temperature Water Inlet	°C	10 / 25	40 / 60	15 / 30 EPS Adv+R
Total power	kW	56	50	50
Voltage	V	400V / 3~ / 50Hz 230V / 3~ / 60 Hz		400V / 3~ / 50Hz 230V / 3~ / 60 Hz
Price	€	46.365 €		40.695 €

OPTIONS

Up to 40% Energy Savings.

EPS Advance: CV + R Steam Condensation and Energy Recovery System, saving up to 40% energy.	6.305 € +260 mm Height	INCLUDED +150 mm Height
ECO Boosted Rinse.	INCLUDED Triple	-
SWF Solid Sweep System for Pre-Rinse.	2.585 € +300 mm Length	-

**1/1 and 2/1 GN trays can be washed
without baskets by adjusting the usable
width**

For hard **water with high mineral
content** or for **RO water**, request the unit
with Incoloy 825 heating elements at no
extra cost.

SPECIAL OPTIONS

Angled entrance

Extensión of tunnel central axis for angled entrance + machine adaptation cut	310 €
Angle entrance for prewash table	345 €

Both options needed together





Options

€

TCV	ECO RINSE option required	Temperature control verification for Thermax thermo label	1.600 €
Dispensers		Dispensers Detergent and rinse aid	710 €
Power +6 kW / +12 kW		Boiler Power Increase +6 kW / +12 kW For cold water supply below 10 °C	855 €
Side arms		Side wash arms to improve washing performance (pair of arms per module). For installation in: - All pre-wash modules - 1,400 mm wash modules	925 €
3 speeds		3 speeds for tunnel conveyors with low speed DIN EN 17735	620 €
Steel manifold		Stainless steel wash manifold distributor	830 €
Steam		Steam heating	4.095 €
Split machine		Split machine (NET price per cut)	740 €
Self-cleaning		Internal self-cleaning of modules	720 €
Unified drain		Unified modules drain for conveyor dishwasher	645 €
Automatic Unified drain		Unified drain with automatic module discharge valve	1.130 €

Options

Customization Rack Conveyors

Additional module 620 mm: Prewash, Eco triple rinse		9.570 €
Additional module 880 mm: Prewash, Eco triple rinse		10.140 €
Additional module 1120 mm: Wash		10.455 €
Additional module 1400 mm: Wash		10.775 €
Entrance prewash module corner (for conveyors with prewash)		+ 2.575 €
Exit drying module with 90° mechanized curve (for conveyors with drying)		+ 4.355 €
Special Larger Usable Width (standard 510 mm for 500×500 mm racks): 540 mm for 1/1 GN trays	1/1 or 2/1 GN trays can be washed without a rack	+ 5 %
Special Larger Usable Height (standard 420 mm): 500 mm		+ 5 %

Modules



Table dimension		€
Prewash	 Prewash 1150 mm	Sink 450x450x250 mm, pre wash spray, punched sheet-metal rack and backboard. 2.170 €
	 Prewash 1150 mm Complete	Sink 450x450x250 mm, pre wash spray, punched sheet-metal rack, backboard and chute. 2.610 €
	 Prewash 1150 mm double	Two sinks 450x450x250 mm, pre wash spray, punched sheet-metal racks (2) and backboard. 3.120 €
	 Prewash 1250 x 1140 mm Corner Entry	Basin 450x450x200 mm, spray, perforated sheet basket, rear splash guard, and hopper 3.290 €
Exit	 Smooth exit 1150 mm	Plain exit table of 1150 mm lenght with run end coupling. 1.255 €
	 Smooth exit 1150 mm rack guides	Plain exit table of 1150 mm lenght, with rack guides and shelf with run end coupling. 1.660 €
	 Rollers table 1150 mm	Roller exit table of 1150 mm lenght with run end coupling. 2.380 €
Curve	 90° curve	Mechanized curve, coupled to the machine's conveyor system. 90° construction. 3.960 €
	 90° roller table	Free rollers curve. 90° construction. 3.785 €
	 180° curve	Machined curve, coupled to the machine's conveyor system. 180° construction 7.745 €
	 180° motor curve	Motorized curve with autonomous roller operation. 180° construction. 9.630 €
	 Carousel	Carrousel system, two motorized curves 180° and a removable straight rollers section with built in control panel. Consult



Customizable tables for pass through and rack conveyors		€
Customizable	Plain standard table 770 mm width (Per linear metre)	1.130 €
	Plain table special width up to 830 mm (Per linear metre)	1.660 €
	Plain table special width up to 1112 mm (Per linear metre)	1.825 €
	Addition of sink, pre wash spray, punched sheet-metal rack and backboard	1.365 €
	Addition of second sink and with punched sheet-metal rack	835 €
	Waste collection chute (each)	420 €
	Front panels (Per linear metre)	395 €
	Rack shelves	420 €
	Roller table of 600 mm width (Per linear metre; minimum 1 metre)	1.755 €
	Motorized Roller table of 600 mm width (Per linear metre; minimum 1 metre)	1.960 €
Angle entrance for prewash table		345 €
Run stop end coupling		260 €
Tables Accessories		€
CINAC012129	Punched sheet-metal baskets.	455 €
LV000168	Waste collection tank 380x605 mm.	455 €
CINAC011353	Complete pre-wash spray.	450 €





SPECIAL HOSPITAL



MODULES

C 4650 T

C 5830 T

C 7070 TT EH

Entrance	720 mm	1020 mm	1320 mm
Prewash	880 mm	880 mm	880 mm
Wash	-	880 mm	880 mm 1120 mm
Wash + Rinse	1400 mm	1400 mm	620 mm Module Eco. Triple rinse.
Drying Module (T) + Exit	1650 mm	1650 mm	2 x T - 2250 mm

FEATURES

External dimensions	mm	4650 x 830 x 1715			5830 x 830 x 1715			7070 x 830 x 1715		
Speeds		2			2			2		
Production plate h		2600 - 4000			3250 - 5000			1100 - 1700 trays		
Washing pumps power	kW	2+2			2+2+2			2+2+2		
Tank power	kW	18			24			24		
Heating element drying	kW	12			12			12		
Boiler power	kW	24	18		24	18		36	30	
Temperature Water Inlet	°C	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R	10 / 25	40 / 60	15 / 30 EPS Adv+R
Total power	kW	59	53	53	67	61	61	85	79	79
Voltage	V	400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz			400V / 3~ / 50Hz 230 V / 3~ / 60 Hz		
Price	€	58.350 €			70.505 €			102.935 €		

OPTIONS

Up to 40% Energy Savings.

EPS Advance: CV + R Steam Condensation and Energy Recovery System, saving up to 40% energy.	8.650 €	8.650 €	INCLUDED
ECO Boosted Rinse.	3.760 € Double	3.760 € Double	INCLUDED Triple
ECO + TCV Constant Temperature Rinse System >80 °C to pass the thermal label test, ensuring hygienization according to the most stringent worldwide standards. Requires ECO system installed.	5.415 €	5.415 €	INCLUDED
SWF Solid Sweep System for Pre-Rinse.	2.585 € +300 mm Length	2.585 €	INCLUDED
ATC Self-Cleaning System at Entry Area.	1.990 € +300 mm Length	1.990 €	INCLUDED
B. INOX Stainless Steel Arms LV000613	INCLUDED	INCLUDED	INCLUDED



OPTIONS

€

Dispensers	Dispensers Detergent and rinse aid	710 €
Power +6 kW / +12 kW	Additional boilers power + 6 / 12 Kw (cold water inlet supply <10 °C)	855 €
Side arms	Side wash arms to improve washing performance (pair of arms per module). For installation in: - All pre-wash modules - 1,400 mm wash modules	925 €
3 speeds	3 speeds for tunnel conveyors with low speed DIN EN 17735	620 €
Steel manifolds	Stainless steel wash manifolds distributor (per module)	830 €
Steam	Steam heating	4.095 €
Split machine	Split machine (NET price per cut)	740 €
Self-cleaning	Internal self-cleaning of modules	720 €
Unified drain	Unified modules drain for conveyor dishwasher	645 €
Automatic Unified drain	Unified drain with automatic module discharge valve	1.130 €

CUSTOMIZATION FLIGHT CONVEYORS

€

Modules	Additional module 620 mm: Prewash, Eco triple rinse	9.570 €
	Additional module 880 mm: Prewash, Eco triple rinse	10.140 €
	Additional module 1400 mm: Wash	10.775 €
	Drying module 500 mm (+ 6 / 12 / 18 kW)	6.320 €
Extension	Entrance extension + 300 mm Máximo 1320	2.005 €
	Entrance or exit extension + 600 mm Máximo 2250 mm	3.635 €
	Special Larger Usable Width (standard 540 mm for 1/1 GN trays): 650 mm for 2/1 GN trays 800 mm for large-volume items, 400 mm crates, or high-capacity production	+ 10 %
	Special Larger Usable Height (standard 420 mm): 500 mm 600 mm	+ 5 %



FEATURES

For rack and flight tunnel conveyors

Dimensions of tunnel to free choice

Free composition of modules and washing processes

All options and accessories available

Special width and height according to items to be washed

Adapted according to the type of item to be washed

Complete specialization and design according to the need of the item to be washed

Price on request

Custom design and quote on request.



Automated washing system



Tunnel for washing boxes



Molds washing tunnel

GENERAL WASHING OPTIONS

€

Special voltage

Posibility of special voltages in any dishwasher model

+ 5%

Incoloy heating elements

Installation of Incoloy heating elements in dishwasher machines

Without cost



JEMINI



COOKING



GAS COOKERS

Model		Dimensions	Burners		Oven	Power		Weight	€
S612		400 x 600 x 270 mm	1 7,4 kW 120 mm ø	-	-	7,4 kW	6300 Kcal / h	42 Kg	915 €
T612		400 x 600 x 850 mm	1 7,4 kW 120 mm ø	-	-	7,4 kW	6300 Kcal / h	57 Kg	1.235 €
S615		400 x 600 x 270 mm	-	1 8,4 kW 150 mm ø	-	8,4 kW	7200 Kcal / h	42 Kg	945 €
T615		400 x 600 x 850 mm	-	1 8,4 kW 150 mm ø	-	8,4 kW	7200 Kcal / h	57 Kg	1.250 €
S625		800 x 600 x 270 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	49 Kg	1.390 €
T625		800 x 600 x 850 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	70 Kg	1.705 €
625		800 x 600 x 850 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	3,84 kW	19,64 kW	16800 Kcal / h	85 Kg	2.645 €
S631		1200 x 600 x 270 mm	2 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	23,20 kW	19800 Kcal / h	63 Kg	1.945 €



GAS COOKERS

Model	Dimensions	Burners		Oven	Power		Weight	€
T631	 1200 x 600 x 850 mm	2	1	-	23,20 kW	19800 Kcal / h	101 Kg	2.535 €
		7,4 kW 120 mm ø	8,4 kW 150 mm ø					
631	 1200 x 600 x 850 mm	2	1	3,84 kW	27,04 kW	23100 Kcal / h	115 Kg	3.295 €
		7,4 kW 120 mm ø	8,4 kW 150 mm ø					

CAST IRON GRILL SUPPLIED AS STANDARD. OPTIONAL STAINLESS STEEL ROD FINISH AT NO EXTRA COST.



Cast Iron Grill



Stainless Steel Rod Grill



ELECTRIC COOKERS

Model		Dimensions	Plates		Oven	Power		Weight	€
S602E		400 x 600 x 270 mm	1 2 kW 180 mm ø	1 2,6 kW 220 mm ø	-	4,6 kW	400 V / 3~ N + T	42 Kg	1.860 €
									
T602E		400 x 600 x 850 mm	1 2 kW 180 mm ø	1 2,6 kW 220 mm ø	-	4,6 kW	400 V / 3~ N + T	57 Kg	2.130 €
									
S614E		800 x 600 x 270 mm	3 2 kW 180 mm ø	1 2,6 kW 220 mm ø	-	8,6 kW	400 V / 3~ N + T	59 Kg	2.555 €
									
T614E		800 x 600 x 850 mm	3 2 kW 180 mm ø	1 2,6 kW 220 mm ø	-	8,6 kW	400 V / 3~ N + T	79 Kg	3.110 €
									
614E		800 x 600 x 850 mm	3 2 kW 180 mm ø	1 2,6 kW 220 mm ø	6 kW	14,6 kW	400 V / 3~ N + T	85 Kg	4.020 €
									
614EC		645 x 600 x 850 mm	3 2 kW 180 mm ø	1 2,6 kW 220 mm ø	6 kW	14,6 kW	400 V / 3~ N + T	78 Kg	4.020 €
									



PYROCERAM

Model		Dimensions	Plates	Oven	Power	Weight	€
S60V		400 x 600 x 270 mm	1 330 x 365 mm	-	2,1 kW 230 V / 1~	45 Kg	1.920 €
T60V		400 x 600 x 850 mm	1 330 x 365 mm	-	2,1 kW 230 V / 1~	57 Kg	2.195 €

INDUCTION

Model		Dimensions	Plates	Oven	Power	Weight	€
S60IN		400 x 600 x 270 mm	1 320 x 320 mm	-	3,5 kW 230 V / 1~	45 Kg	4.025 €
T60IN		400 x 600 x 850 mm	1 320 x 320 mm	-	3,5 kW 230 V / 1~	57 Kg	4.300 €
S60WIN Wok		400 x 600 x 270 mm	1 330 mm Ø	-	3,5 kW 230 V / 1~	45 Kg	4.165 €
S60WIN GP Wok		400 x 600 x 270 mm	1 330 mm Ø	-	5 kW 400 V / 3~ N + T	45 Kg	4.300 €
T60WIN Wok		400 x 600 x 850 mm	1 330 mm Ø	-	3,5 kW 230 V / 1~	57 Kg	4.370 €
T60WIN GP Wok		400 x 600 x 850 mm	1 330 mm Ø	-	5 kW 400 V / 3~ N + T	57 Kg	4.445 €



FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power	Weight	€
SFRT60 P60 Smooth		400 x 600 x 270 mm	341 x 394 mm	-	8,02 kW 6900 Kcal / h	48 Kg	1.395 €
... P61VT		Option Chrome plate					+ 240 €
SFRT60 P60 Smooth		400 x 600 x 270 mm	341 x 394 mm	-	4,8 kW 400 V / 3~ N + T	48 Kg	1.475 €
... P61VT		Option Chrome plate					+ 240 €
SFRT60 P62 Grooved		400 x 600 x 270 mm	341 x 394 mm	-	8,02 kW 6900 Kcal / h	48 Kg	1.985 €
... P63VT		Option Chrome plate					+ 240 €
SFRT60 P62 Grooved		400 x 600 x 270 mm	341 x 394 mm	-	4,8 kW 400 V / 3~ N + T	48 Kg	2.065 €
... P63VT		Option Chrome plate					+ 240 €
FRT60 P60 Smooth		400 x 600 x 850 mm	341 x 394 mm	-	8,02 kW 6900 Kcal / h	60 Kg	1.705 €
... P61VT		Option Chrome plate					+ 240 €
FRTE60 P60 Smooth		400 x 600 x 850 mm	341 x 394 mm	-	4,8 kW 400 V / 3~ N + T	60 Kg	1.775 €
... P61VT		Option Chrome plate					+ 240 €
FRT60 P62 Grooved		400 x 600 x 850 mm	341 x 394 mm	-	8,02 kW 6900 Kcal / h	60 Kg	2.285 €
... P63VT		Option Chrome plate					+ 240 €
FRTE60 P62 Grooved		400 x 600 x 850 mm	341 x 394 mm	-	4,8 kW 400 V / 3~ N + T	60 Kg	2.350 €
... P63VT		Option Chrome plate					+ 240 €



FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power		Weight	€
SFRT62 P64 Smooth		800 x 600 x 270 mm	741 x 394 mm	-	16 kW	13800 Kcal / h	114 Kg	2.185 €
... P65VT		Option Chrome plate						+ 475 €
SFRT62 P64 Smooth		800 x 600 x 270 mm	741 x 394 mm	-	9,6 kW	400 V / 3~ N + T	114 Kg	2.350 €
... P65VT		Option Chrome plate						+ 475 €
SFRT62 P66 Grooved		800 x 600 x 270 mm	741 x 394 mm	-	16 kW	13800 Kcal / h	114 Kg	3.240 €
... P67VT		Option Chrome plate						+ 475 €
SFRT62 P66 Grooved		800 x 600 x 270 mm	741 x 394 mm	-	9,6 kW	400 V / 3~ N + T	114 Kg	3.380 €
... P67VT		Option Chrome plate						+ 475 €
SFRT62 P68 1/2 Grooved		800 x 600 x 270 mm	741 x 394 mm	-	16 kW	13800 Kcal / h	114 Kg	2.765 €
... P69VT		Option Chrome plate						+ 475 €
SFRT62 P68 1/2 Grooved		800 x 600 x 270 mm	741 x 394 mm	-	9,6 kW	400 V / 3~ N + T	114 Kg	2.910 €
... P69VT		Option Chrome plate						+ 475 €
FRT62 P64 Smooth		800 x 600 x 850 mm	741 x 394 mm	Option	16 kW	13800 Kcal / h	130 Kg	2.575 €
... P65VT		Option Chrome plate						+ 475 €
FRTE62 P64 Smooth		800 x 600 x 850 mm	741 x 394 mm	Option	9,6 kW	400 V / 3~ N + T	130 Kg	2.735 €
... P65VT		Option Chrome plate						+ 475 €



GAS AND ELECTRIC FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power	Weight	€
FRT62 P66		800 x 600 x 850 mm	741 x 394 mm	-	16 kW	13800 Kcal / h	130 Kg
Grooved							3.835 €
... P67VT		Option Chrome plate					+ 475 €
FRTE62 P66		800 x 600 x 850 mm	741 x 394 mm	-	9,6 kW	400 V / 3~ N + T	130 Kg
Grooved							3.800 €
... P67VT		Option Chrome plate					+ 475 €
FRT62 P68		800 x 600 x 850 mm	741 x 394 mm	-	16 kW	13800 Kcal / h	130 Kg
1/2 Grooved							3.265 €
... P69VT		Option Chrome plate					+ 475 €
FRTE62 P68		800 x 600 x 850 mm	741 x 394 mm	-	9,6 kW	400 V / 3~ N + T	130 Kg
1/2 Grooved							3.315 €
... P69VT		Option Chrome plate					+ 475 €
FRT621 P*				1	19,8 kW	18100 Kcal / h	145 Kg
Option Oven							+ 940 €
FRTE621 P*				1	15,6 kW	-	145 Kg
							+ 940 €

ELECTRIC FRYERS

Model		Dimensions	Basket	Litres	Power	Weight	€
SFRE8		400 x 600 x 270 mm	220 x 310 x 105 mm	8	3,6 kW	230 V / 1~	45 Kg
							975 €
SFRE8 GP		400 x 600 x 270 mm	220 x 310 x 105 mm	8	5 kW	400 V / 3~ N + T	45 Kg
							1.120 €



ELECTRIC FRYERS

Model		Dimensions	Basket	Litres	Power	Weight	€
FRE8		400 x 600 x 850 mm	220 x 310 x 105 mm	8	3,6 kW 230 V / 1~	57 Kg	1.255 €
FRE8 GP		400 x 600 x 850 mm	220 x 310 x 105 mm	8	5 kW 400 V / 3~ N + T	57 Kg	1.390 €

GAS GRILL WITH WATER

Model		Dimensions	Useful area	Oven	Power	Weight	€
SPG60		400 x 600 x 270 mm	380 x 475 mm	-	7 kW 6020 Kcal / h	47 Kg	1.640 €
PG60		400 x 600 x 850 mm	380 x 475 mm	-	7 kW 6020 Kcal / h	59 Kg	1.920 €
SPG60/2		800 x 600 x 270 mm	760 x 475 mm	-	14 kW 12040 Kcal / h	86 Kg	2.535 €
PG60/2		800 x 600 x 850 mm	760 x 475 mm	-	14 kW 12040 Kcal / h	102 Kg	2.880 €



Standard Rod Grill on Water PG Models



Grooved Grill Supplied as Standard on Volcanic Stone PLG Models



GAS LAVA ROCK GRILL

Model		Dimensions	Useful area	Oven	Power		Weight	€
SPLG60		400 x 600 x 270 mm	380 x 445 mm	-	7 kW	6020 Kcal/h	47 Kg	1.850 €
PLG60		400 x 600 x 850 mm	380 x 445 mm	-	7 kW	6020 Kcal/h	59 Kg	2.070 €
SPLG60/2		800 x 600 x 270 mm	760 x 445 mm	-	14 kW	12040 Kcal/h	86 Kg	2.735 €
PLG60/2		800 x 600 x 850 mm	760 x 445 mm	-	14 kW	12040 Kcal/h	102 Kg	3.150 €

ELECTRIC PASTA COOKERS

Model		Dimensions	Basket	Litres	Power		Weight	€
SCPE60		400 x 600 x 270 mm	1 293 x 158 x 203 mm 2 140 x 140 x 203 mm	18,5	6 kW	400 V / 3~ N + T	45 Kg	1.385 €
CPE60		400 x 600 x 850 mm	1 293 x 158 x 203 mm 2 140 x 140 x 203 mm	18,5	6 kW	400 V / 3~ N + T	57 Kg	1.670 €



ELECTRIC BAIN-MARIE

Model		Dimensions	Internal Dimension	Litres	Power		Weight	€
SBME60		400 x 600 x 270 mm	305 x 510 x 170 mm GN 1/1	20	2,5 kW	230 V / 1~	45 Kg	1.005 €
BME60		400 x 600 x 850 mm	305 x 510 x 170 mm GN 1/1	20	2,5 kW	230 V / 1~	57 Kg	1.275 €

CONTAINERS

Model		Dimensions	Internal Dimension	Infrared	Power		Weight	€
SC60		400 x 600 x 270 mm	GN 2/3 x 200 mm	-	-	-	16 Kg	740 €
C60		400 x 600 x 850 mm	GN 2/3 x 200 mm	-	-	-	28 Kg	1.020 €
SCI60		400 x 600 x 620 mm	GN 2/3 x 200 mm	1	0,8 kW	230 V / 1~	18 Kg	1.085 €
CI60		400 x 600 x 1210 mm	GN 2/3 x 200 mm	1	0,8 kW	230 V / 1~	30 Kg	1.350 €



WOK

Model		Dimensions	Burners	Oven	Power		Weight	€
S615W		400 x 600 x 270 mm	8,4 kW 150 mm ø	-	8,4 kW	7200 Kcal/h	57 Kg	1.100 €
T615W		400 x 600 x 850 mm	8,4 kW 150 mm ø	-	8,4 kW	7200 Kcal/h	69 Kg	1.380 €

OVEN

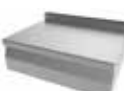
Model		Dimensions	Internal Dimension	Oven	Power		Weight	€
H6		800 x 600 x 700	G.N. 1/1 530 x 410 x 320 mm	1	3,84 kW	3300 Kcal / h	53 Kg	2.125 €
H6E		800 x 600 x 700	G.N. 1/1 530 x 410 x 320 mm	1	6 kW	400 V / 3~ N + T	53 Kg	2.085 €

NEUTRAL CUPBOARDS

Model		Dimensions	Drawer G.N. 1/1 (mm)	-	Power		Weight	€
SMN62		200 x 600 x 270 mm	1	-	-	-	35 Kg	395 €
MN62		200 x 600 x 850 mm	1	-	-	-	42 Kg	660 €



NEUTRAL CUPBOARDS

Model		Dimensions	Drawer G.N. 1/1	-	Power	Weight	€
SMN64		400 x 600 x 270 mm	-	-	-	48 Kg	415 €
MN64		400 x 600 x 850 mm	-	-	-	57 Kg	695 €
SMN65 Drawer		400 x 600 x 270 mm	1	-	-	57 Kg	630 €
MN65 Drawer		400 x 600 x 850 mm	1	-	-	66 Kg	905 €
SMN66		600 x 600 x 290 mm	-	-	-	42 Kg	485 €
MN66		600 x 600 x 850 mm	-	-	-	52 Kg	820 €
SMN67		800 x 600 x 270 mm	-	-	-	68 Kg	560 €
MN67		800 x 600 x 850 mm	-	-	-	85 Kg	940 €
SMN68 Drawer		800 x 600 x 270 mm	2	-	-	85 Kg	830 €
MN68 Drawer		800 x 600 x 850 mm	2	-	-	97 Kg	1.415 €

SUPPORT BASE

BS61 Support Base		400 x 600 x 600 mm				45 Kg	310 €
BS62 Support Base		800 x 600 x 600 mm				56 Kg	360 €
BS63 Support Base		1200 x 600 x 900 mm				62 Kg	560 €


MAIN ACCESSORIES COMMON TO ALL SERIES: PAGE 85
SPECIFIC ACCESSORIES SERIES 600

CINAC006651		Inox rod Grill gas cooker	265 €
CINAC009404		Cast iron grill 350 x 400 mm gas cooker	290 €
CINAC008243		Iron griddle for gas cooker 360 x 320 mm	280 €
CINAC006662		Auxiliary grill	35 €
CINAC006678		Fryer rack 8L; 220 x 310 x 105 mm	145 €
CINAC006605		Oven grill 532 x 426 mm	70 €
CINAC008335		Oven tray 530 x 420 x 30 mm	70 €
CINAC006680		Grill Inox Rod PG / PLG 335 x 445 mm	200 €
CINAC006681		Grill Inox Grooved PG / PLG 335 x 480 mm	290 €
CINAC006643		Simple rack pasta cooker 140 x 140 x 203 mm	85 €



SPECIFIC ACCESSORIES SERIES 600

CINAC006642		Double rack pasta cooker 293 x 158 x 203 mm	120 €
CINAC010781		Cast iron Grill PG / PLG (2 units x 400 mm module)	490 €
CINAC007243		Water column Cold	455 €
CINAC007244		Water column Hot and Cold	515 €
CINAC007477		Water lateral column Cold	585 €
CINAC007331(120) CINAC007332 (150)		Extractable fat collection trays	105 €
CINAC011529 CINAC011530		Rear side trim cover	50 €



GAS COOKERS

Model		Dimensions	Burners	Oven	Power	Weight	€
S721		400 x 750 x 290 mm	2 7,4 kW 120 mm ø	-	14,8 kW 12600 Kcal / h	65 Kg	1.915 €
T721		400 x 750 x 850 mm	2 7,4 kW 120 mm ø	-	14,8 kW 12600 Kcal / h	72 Kg	2.250 €
S741		800 x 750 x 290 mm	4 7,4 kW 120 mm ø	-	29,6 kW 25200 Kcal / h	69 Kg	2.935 €
T741		800 x 750 x 850 mm	4 7,4 kW 120 mm ø	-	29,6 kW 25200 Kcal / h	89 Kg	3.395 €
741		800 x 750 x 850 mm	4 7,4 kW 120 mm ø	5 kW	34,6 kW 29500 Kcal / h	104 Kg	4.640 €
S761		1200 x 750 x 290 mm	6 7,4 kW 120 mm ø	-	44,4 kW 37800 Kcal / h	97 Kg	3.865 €
T761		1200 x 750 x 850 mm	6 7,4 kW 120 mm ø	-	44,4 kW 37800 Kcal / h	122 Kg	4.330 €
761		1200 x 750 x 850 mm	6 7,4 kW 120 mm ø	5 kW	49,4 kW 42100 Kcal / h	140 Kg	5.890 €
		Option: Heated Cabinet with Guides and GN Shelf					+ 675 €

GAS COOKERS WITH WATER *CHEF*

Model	Dimensions	Burners	Oven	Power	Weight	€
S721 <i>CHEF</i> 	400 x 750 x 290 mm	2 7,4 kW 120 mm ø	-	14,8 kW 12600 Kcal / h	65 Kg	2.535 €
T721 <i>CHEF</i> 	400 x 750 x 850 mm	2 7,4 kW 120 mm ø	-	14,8 kW 12600 Kcal / h	72 Kg	2.810 €
S741 <i>CHEF</i> 	800 x 750 x 290 mm	4 7,4 kW 120 mm ø	-	29,6 kW 25200 Kcal / h	69 Kg	3.965 €
T741 <i>CHEF</i> 	800 x 750 x 850 mm	4 7,4 kW 120 mm ø	-	29,6 kW 25200 Kcal / h	89 Kg	4.340 €
741 <i>CHEF</i> 	800 x 750 x 850 mm	4 7,4 kW 120 mm ø	5 kW	34,6 kW 29500 Kcal / h	104 Kg	5.565 €
S761 <i>CHEF</i> 	1200 x 750 x 290 mm	6 7,4 kW 120 mm ø	-	44,4 kW 37800 Kcal / h	97 Kg	5.520 €
T761 <i>CHEF</i> 	1200 x 750 x 850 mm	6 7,4 kW 120 mm ø	-	44,4 kW 37800 Kcal / h	122 Kg	5.950 €
761 <i>CHEF</i> 	1200 x 750 x 850 mm	6 7,4 kW 120 mm ø	5 kW	49,4 kW 42100 Kcal / h	140 Kg	7.440 €
Option: Heated Cabinet with Guides and GN Shelf						+ 675 €

CAST IRON GRILL SUPPLIED AS STANDARD. OPTIONAL STAINLESS STEEL ROD FINISH AT NO EXTRA COST.



GAS COOKERS EFFICIENT LINE - ECONOMIC SERIES

Model		Dimensions	Burners		Oven	Power		Weight	€
S702		400 x 750 x 290 mm	1 3,6 kW 90 mm ø	1 6,6 kW 120 mm ø	-	10,2 kW	8772 Kcal / h	65 Kg	1.650 €
T702		400 x 750 x 850 mm	1 3,6 kW 90 mm ø	1 6,6 kW 120 mm ø	-	10,2 kW	8772 Kcal / h	72 Kg	1.980 €
S704		800 x 750 x 290 mm	2 3,6 kW 90 mm ø	2 6,6 kW 120 mm ø	-	20,4 kW	17544 Kcal / h	69 Kg	2.480 €
T704		800 x 750 x 850 mm	2 3,6 kW 90 mm ø	2 6,6 kW 120 mm ø	-	20,4 kW	17544 Kcal / h	89 Kg	2.925 €
714		800 x 750 x 850 mm	2 3,6 kW 90 mm ø	2 6,6 kW 120 mm ø	5 kW	25,4 kW	21844 Kcal / h	104 Kg	4.170 €
S706		1200 x 750 x 290 mm	3 3,6 kW 90 mm ø	3 6,6 kW 120 mm ø	-	30,6 kW	26316 Kcal / h	97 Kg	3.015 €
T706		1200 x 750 x 850 mm	3 3,6 kW 90 mm ø	3 6,6 kW 120 mm ø	-	30,6 kW	26316 Kcal / h	122 Kg	3.540 €
716		1200 x 750 x 850 mm	3 3,6 kW 90 mm ø	3 6,6 kW 120 mm ø	5 kW	35,6 kW	30616 Kcal / h	140 Kg	5.010 €
		Option: Heated Cabinet with Guides and GN Shelf							+ 675 €



ELECTRIC COOKERS

Model		Dimensions	Plates		Oven	Power		Weight	€
S721E		400 x 750 x 290 mm	1 2 kW 180 mm ø	1 2,6 kW 220 mm ø	-	4,6 kW	400 V / 3~ N + T	65 Kg	2.200 €
T721E		400 x 750 x 850 mm	1 2 kW 180 mm ø	1 2,6 kW 220 mm ø	-	4,6 kW	400 V / 3~ N + T	72 Kg	2.475 €
S741E		800 x 750 x 290 mm	2 2 kW 180 mm ø	2 2,6 kW 220 mm ø	-	9,2 kW	400 V / 3~ N + T	69 Kg	2.980 €
T741E		800 x 750 x 850 mm	2 2 kW 180 mm ø	2 2,6 kW 220 mm ø	-	9,2 kW	400 V / 3~ N + T	89 Kg	3.330 €
741E		800 x 750 x 850 mm	2 2 kW 180 mm ø	2 2,6 kW 220 mm ø	6 kW	15,2 kW	400 V / 3~ N + T	104 Kg	4.470 €

ELECTRIC COOKING PLATE

Model		Dimensions	Plates	Oven	Power		Weight	€
TPE702		400 x 750 x 850 mm	1 2 x 2,25 kW	-	4,5 kW	400 V / 3~ N + T	82 Kg	3.000 €
STPE702 Tischmodell		400 x 750 x 290 mm	1 2 x 2,25 kW	-	4,5 kW	400 V / 3~ N + T	75 Kg	2.725 €
TPE704		800 x 750 x 850 mm	1 4 x 2,25 kW	-	9 kW	400 V / 3~ N + T	115 Kg	3.635 €
STPE704 Tischmodell		800 x 750 x 290 mm	1 4 x 2,25 kW	-	9 kW	400 V / 3~ N + T	79 Kg	4.005 €
TPE714		800 x 750 x 850 mm	1 4 x 2,25 kW	6 kW	15 kW	400 V / 3~ N + T	130 Kg	5.055 €



PYROCERAM

Model		Dimensions	Plates	Oven	Power	Weight	€
S70V		400 x 750 x 290 mm	1 2 x 2,1 kW 540 x 320 mm	-	4,2 kW 400 V / 3~ N + T	45 Kg	2.965 €
T70V		400 x 750 x 850 mm	1 2 x 2,1 kW 540 x 320 mm	-	4,2 kW 400 V / 3~ N + T	57 Kg	3.245 €

INDUCTION

Model		Dimensions	Plates	Oven	Power	Weight	€
S70IN		400 x 750 x 290 mm	1 2 x 3,5 kW 580 x 320 mm	-	7 kW 400 V / 3~ N + T	45 Kg	6.420 €
S70IN GP			1 2 x 5 kW 580 x 320 mm		10 kW		6.500 €
T70IN		400 x 750 x 850 mm	1 2 x 3,5 kW 580 x 320 mm	-	7 kW 400 V / 3~ N + T	57 Kg	6.700 €
T70IN GP			1 2 x 5 kW 580 x 320 mm		10 kW		6.785 €
S70WIN Wok		400 x 750 x 290 mm	1 3,5 kW 300 mm ø	-	3,5 kW 230 V / 1~ + T	45 Kg	4.790 €
S70WIN GP			1 5 kW 300 mm ø		5 kW 400 V / 3~ N + T		4.845 €
T70 W IN Wok		400 x 750 x 850 mm	1 3,5 kW 300 mm ø	-	3,5 kW 230 V / 1~ + T	57 Kg	5.070 €
T70WIN GP			1 5 kW 300 mm ø		5 kW 400 V / 3~ N + T		5.130 €



GAS AND ELECTRIC FRYERS

Model		Dimensions	Basket	Litres	Power	Weight	€
FRG70		400 x 750 x 850 mm	1 280 x 270 x 95 mm	15	11,9 kW	10234 Kcal / h	62 Kg
							3.655 €
							Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection + 180 €
FRG70/2		800 x 750 x 850 mm	2 280 x 270 x 95 mm	15 + 15	23,8 kW	20468 Kcal / h	98 Kg
							6.510 €
							Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection + 360 €
FRE70		400 x 750 x 850 mm	1 280 x 270 x 95 mm	15	10 kW	400 V / 3~ N + T	62 Kg
							3.665 €
							High-Precision Electronic Thermostat Included
FRE70/2		800 x 750 x 850 mm	2 280 x 270 x 95 mm	15 + 15	20 kW	400 V / 3~ N + T	98 Kg
							6.545 €
							High-Precision Electronic Thermostat Included
							Option: Automatic oil filtering with pump + 2.655 €
FRE716		400 x 750 x 850 mm	2 270 x 110 x 110 mm	8 + 8	16 kW	400 V / 3~ N + T	62 Kg
							4.725 €
							High-Precision Electronic Thermostat Included
							Option: Automatic oil filtering with pump + 2.655 €



COUP DE FEU - HOT PLATE

Model		Dimensions	Plates	Burners	Oven	Power		Weight	€
STP700		400 x 750 x 290 mm	1 9,88 kW	-	-	9,88 kW	8500 Kcal / h	75 Kg	1.415 €
TP700		400 x 750 x 850 mm	1 9,88 kW	-	-	9,88 kW	8500 Kcal / h	82 Kg	1.700 €
STP742		800 x 750 x 290 mm	1 9,88 kW	2 7,4 kW 120 mm ø	-	24,68 kW	21100 Kcal / h	79 Kg	2.740 €
TP742		800 x 750 x 850 mm	1 9,88 kW	2 7,4 kW 120 mm ø	-	24,68 kW	21100 Kcal / h	98 Kg	3.110 €
STP704		800 x 750 x 290 mm	1 11,51 kW	-	-	11,51 kW	9900 Kcal / h	79 Kg	3.065 €
TP704		800 x 750 x 850 mm	1 11,51 kW	-	-	11,51 kW	9900 Kcal / h	115 Kg	3.435 €
TP741		800 x 750 x 850 mm	1 9,88 kW	2 7,4 kW 120 mm ø	5 kW	29,68 kW	25400 Kcal / h	114 Kg	4.525 €
TP714		800 x 750 x 850 mm	1 11,51 kW	-	5 kW	16,51 kW	14200 Kcal / h	130 Kg	5.055 €



COUP DE FEU - HOT PLATE

Model	Dimensions	Plates	Burners	Oven	Power	Weight	€
STP764 	1200 x 750 x 290 mm	1 9,88 kW	4 7,4 kW 120 mm ø	-	39,48 kW 33700 Kcal / h	107 Kg	4.575 €
TP764 	1200 x 750 x 850 mm	1 9,88 kW	4 7,4 kW 120 mm ø	-	39,48 kW 33700 Kcal / h	132 Kg	5.000 €
TP761 	1200 x 750 x 850 mm	1 9,88 kW	4 7,4 kW 120 mm ø	5 kW	44,48 kW 38000 Kcal / h	150 Kg	6.865 €
	Option: Heated Cabinet with Guides and GN Shelf						675 €
STP706 	1200 x 750 x 290 mm	1 11,51 kW	2 7,4 kW 120 mm ø	-	26,31 kW 22500 Kcal / h	145 Kg	4.795 €
TP706 	1200 x 750 x 850 mm	1 11,51 kW	2 7,4 kW 120 mm ø	-	26,31 kW 22500 Kcal / h	151 Kg	5.215 €
TP716 	1200 x 750 x 850 mm	1 11,51 kW	2 7,4 kW 120 mm ø	5 kW	31,31 kW 26800 Kcal / h	215 Kg	6.670 €
	Option: Heated Cabinet with Guides and GN Shelf						+ 675 €



FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power		Weight	€
SFRT72 P70 Smooth		400 x 750 x 290 mm	341 x 506 mm	-	8,02 kW	6900 Kcal / h	48 Kg	2.305 €
... P71VT		Option Chrome plate						+ 245 €
SFRT72 P70 Smooth		400 x 750 x 290 mm	341 x 506 mm	-	4,8 kW	400 V / 3~ N + T	48 Kg	2.420 €
... P71VT		Option Chrome plate						+ 245 €
SFRT72 P72 Grooved		400 x 750 x 290 mm	341 x 506 mm	-	8,02 kW	6900 Kcal / h	48 Kg	2.895 €
... P73VT		Option Chrome plate						+ 245 €
SFRT72 P72 Grooved		400 x 750 x 290 mm	341 x 506 mm	-	4,8 kW	400 V / 3~ N + T	48 Kg	3.000 €
... P73VT		Option Chrome plate						+ 245 €
FRT72 P70 Smooth		400 x 750 x 850 mm	341 x 506 mm	-	8,02 kW	6900 Kcal / h	60 Kg	2.585 €
... P71VT		Option Chrome plate						+ 245 €
FRTE72 P70 Smooth		400 x 750 x 850 mm	341 x 506 mm	-	4,8 kW	400 V / 3~ N + T	60 Kg	2.700 €
... P71VT		Option Chrome plate						+ 245 €
FRT72 P72 Grooved		400 x 750 x 850 mm	341 x 506 mm	-	8,02 kW	6900 Kcal / h	60 Kg	3.180 €
... P73VT		Option Chrome plate						+ 245 €
FRTE72 P72 Grooved		400 x 750 x 850 mm	341 x 506 mm	-	4,8 kW	400 V / 3~ N + T	60 Kg	3.280 €
... P73VT		Option Chrome plate						+ 245 €



FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power		Weight	€
SFRT75 P74 Smooth		800 x 750 x 290 mm	741 x 506 mm	-	16 kW	13800 Kcal / h	98 Kg	3.385 €
... P75VT		Option Chrome plate						+ 495 €
SFRTE75 P74 Smooth		800 x 750 x 290 mm	741 x 506 mm	-	9,6 kW	400 V / 3~ N + T	98 Kg	3.575 €
... P75VT		Option Chrome plate						+ 495 €
SFRT75 P76 Grooved		800 x 750 x 290 mm	741 x 506 mm	-	16 kW	13800 Kcal / h	98 Kg	4.520 €
... P77VT		Option Chrome plate						+ 495 €
SFRTE75 P76 Grooved		800 x 750 x 290 mm	741 x 506 mm	-	9,6 kW	400 V / 3~ N + T	98 Kg	4.700 €
... P77VT		Option Chrome plate						+ 495 €
SFRT75 P78 1/2 Grooved		800 x 750 x 290 mm	741 x 506 mm	-	16 kW	13800 Kcal / h	98 Kg	4.095 €
... P79VT		Option Chrome plate						+ 495 €
SFRTE75 P78 1/2 Grooved		800 x 750 x 290 mm	741 x 506 mm	-	9,6 kW	400 V / 3~ N + T	98 Kg	4.275 €
... P79VT		Option Chrome plate						+ 495 €
FRT75 P74 Smooth		800 x 750 x 850 mm	741 x 506 mm	Option	16 kW	13800 Kcal / h	115 Kg	3.795 €
... P75VT		Option Chrome plate						+ 495 €
FRTE75 P74 Smooth		800 x 750 x 850 mm	741 x 506 mm	Option	9,6 kW	400 V / 3~ N + T	115 Kg	3.990 €
... P75VT		Option Chrome plate						+ 495 €



FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power		Weight	€
FRT75 P76 Grooved		800 x 750 x 850 mm	741 x 506 mm	Option	16 kW	13800 Kcal / h	115 Kg	4.920 €
... P77VT		Option Chrome plate						+ 495 €
FRTE75 P76 Grooved		800 x 750 x 850 mm	741 x 506 mm	Option	9,6 kW	400 V / 3~ N + T	115 Kg	5.100 €
... P77VT		Option Chrome plate						+ 495 €
FRT75 P78 1/2 Grooved		800 x 750 x 850 mm	741 x 506 mm	Option	16 kW	13800 Kcal / h	115 Kg	4.490 €
... P79VT		Option Chrome plate						+ 495 €
FRTE75 P78 1/2 Grooved		800 x 750 x 850 mm	741 x 506 mm	Option	9,6 kW	400 V / 3~ N + T	115 Kg	4.675 €
... P79VT		Option Chrome plate						+ 495 €
FRT751 P* Option Oven				1	21 kW	18100 Kcal / h	130 Kg	+ 1.215 €
FRTE751 P*				1	15,6 kW	-	130 Kg	+ 1.215 €
FRT72 P* CHEF (400 mm) FRTE72 P* CHEF (460 mm)	CHEF option with water channel							+ 745 €
FRT75 P* CHEF (800 mm) FRTE75 P* CHEF (800 mm)								+ 935 €



GAS GRILL WITH WATER

Model		Dimensions	Useful area	Oven	Power		Weight	€
PG70		400 x 750 x 850 mm	380 x 475 mm	-	7 kW	6020 Kcal / h	75 Kg	2.655 €
PG70/2		800 x 750 x 850 mm	760 x 475 mm	-	14 kW	12040 Kcal / h	115 Kg	4.290 €

GAS LAVA ROCK GRILL

PLG70		400 x 750 x 850 mm	380 x 475 mm	-	7 kW	6020 Kcal / h	75 Kg	2.870 €
SPLG70		400 x 750 x 290 mm					41 Kg	2.750 €
PLG70/2		800 x 750 x 850 mm	760 x 475 mm	-	14 kW	12040 Kcal / h	115 Kg	4.635 €
SPLG70/2		800 x 750 x 290 mm					66 Kg	4.520 €

WATER ELECTRIC GRILL

SPAE70		400 x 750 x 290 mm	272 x 477 mm	-	4 kW	400 V / 3~ N + T	41 Kg	3.265 €
SPAE70/2		800 x 750 x 290 mm	544 x 477 mm	-	8,2 kW	400 V / 3~ N + T	66 Kg	4.870 €
PAE70		400 x 750 x 850 mm	272 x 477 mm	-	4 kW	400 V / 3~ N + T	53 Kg	3.480 €
PAE70/2		800 x 750 x 850 mm	544 x 477 mm	-	8,2 kW	400 V / 3~ N + T	96 Kg	5.295 €



GAS ELECTRIC PASTA COOKERS

Model		Dimensions	Basket	Litres	Power		Weight	€
CPG70		400 x 750 x 850 mm	2 293 x 158 x 203 mm	27	9,20 kW	7912 Kcal / h	80 Kg	3.440 €
CPE70		400 x 750 x 850 mm	2 293 x 158 x 203 mm	27	9 kW	400 V / 3~ N + T	80 Kg	3.360 €

ELECTRIC BAIN-MARIE

Model		Dimensions	Internal Dimension	Litres	Power		Weight	€
SBME72		400 x 750 x 290 mm	305 x 510 x 170 mm GN 1/1	20	1 kW	230 V / 1~	28 Kg	2.175 €
BME72		400 x 750 x 850 mm	305 x 510 x 170 mm GN 1/1	20	1 kW	230 V / 1~	40 Kg	2.245 €

CONTAINERS

Model		Dimensions	Internal Dimension	Infrared	Power		Weight	€
C70		400 x 750 x 850 mm	G.N. 1/1	-	-	-	30 Kg	1.190 €
SC70		400 x 750 x 290 mm					28 Kg	1.055 €
CI70		400 x 750 x 1220 mm	G.N. 1/1	1	1,2 kW	230 V / 1~ + T	36 Kg	1.510 €
SCI70		400 x 750 x 660 mm					34 Kg	1.375 €



GAS AND ELECTRIC BOILING PANS

Model		Dimensions	Interior	Heat	Litres	Power	Weight	€
MAG50		700 x 700 x 850 mm	ø 395 x 440	Direct	50	10 kW 8600 Kcal / h	110 Kg	7.400 €
MAG50I		700 x 700 x 850 mm	ø 395 x 440	Indirect	50	10 kW 8600 Kcal / h	119 Kg	8.740 €
MAGE50I		700 x 700 x 850 mm	ø 395 x 440	Indirect	50	6 kW 400 V / 3~ N + T	119 Kg	8.740 €

TILTING PANS

Model		Dimensions	Interior	Litres	Power	Weight	€
SB70 INOX		800 x 750 x 850 mm	710 x 420 x 225 mm	50	19 kW 16340 Kcal / h	185 Kg	7.035 €
SB70M INOX	 Motorized lift	800 x 750 x 850 mm	710 x 420 x 225 mm	50	19 kW 16340 Kcal / h	185 Kg	8.330 €
SBE70 INOX		800 x 750 x 850 mm	710 x 420 x 225 mm	50	9,6 kW 400 V / 3~ N + T	185 Kg	7.035 €
SBE70M INOX	 Motorized lift	800 x 750 x 850 mm	710 x 420 x 225 mm	50	9,6 kW 400 V / 3~ N + T	185 Kg	8.330 €



WOK

Model		Dimensions	Burner	Oven	Power		Weight	€
S715W Wok		400 x 750 x 290 mm	1 8,4 kW 150 mm ø	-	8,4 kW	7200 Kcal / h	63 Kg	1.170 €
T715W Wok		400 x 750 x 850 mm	1 8,4 kW 150 mm ø	-	8,4 kW	7200 Kcal / h	70 Kg	1.540 €

PAELLA COOKER

Model		Dimensions	Burner	Oven	Power		Weight	€
P70		800 x 750 x 850 mm	1 10 kW 250 mm ø	-	10 kW	8600 Kcal / h	89 Kg	3.045 €
P71		800 x 750 x 850 mm	1 10 kW 250 mm ø	5 kW	15 kW	12900 Kcal / h	104 Kg	4.325 €

OVEN

Model		Dimensions	Internal Dimension	Oven	Power		Weight	€
H7		800 x 750 x 700	G.N. 1/1 530 x 565 x 320 mm	1	5 kW	4300 Kcal / h	53 Kg	2.125 €
H7E		800 x 750 x 700	G.N. 1/1 530 x 565 x 320 mm	1	6 kW	400 V / 3~ N + T	53 Kg	2.095 €



NEUTRAL CUPBOARDS

Model		Dimensions	Drawer G.N. 1/1	-	Power	Weight	€
SMN72		200 x 750 x 290 mm	-	-	-	17 Kg	450 €
MN72		200 x 750 x 850 mm	-	-	-	24 Kg	755 €
SMN74		400 x 750 x 290 mm	-	-	-	28 Kg	450 €
MN74		400 x 750 x 850 mm	-	-	-	40 Kg	755 €
SMN75 Drawer		400 x 750 x 290 mm	1	-	-	37 Kg	715 €
MN75 Drawer		400 x 750 x 850 mm	1	-	-	49 Kg	1.020 €
SMN76		600 x 750 x 290 mm	-	-	-	34 Kg	505 €
MN76		600 x 750 x 850 mm	-	-	-	55 Kg	880 €
SMN77		800 x 750 x 290 mm	-	-	-	40 Kg	565 €
MN77		800 x 750 x 850 mm	-	-	-	70 Kg	1.000 €
SMN78 Drawer		800 x 750 x 290 mm	2	-	-	49 Kg	1.080 €
MN78 Drawer		800 x 750 x 850 mm	2	-	-	97 Kg	1.510 €

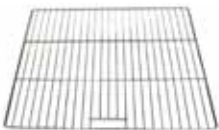
SUPPORT BASE

BS71 Support Base		400 x 750 x 600 mm				17 Kg	335 €
BS72 Support Base		800 x 750 x 600 mm				24 Kg	435 €
BS73 Support Base		1200 x 750 x 600 mm				34 Kg	610 €



MAIN ACCESSORIES COMMON TO ALL SERIES: PAGE 85

SPECIFIC ACCESSORIES SERIES 750

CINAC006688		Inox rod Grill gas cooker	290 €
CINAC009406		Cast iron grill 550 x 400 mm gas cooker	395 €
CINAC009422		Grill 350 x 560 mm gas cooker Efficient	160 €
CINAC011798		Iron griddle for gas cooker 400 x 550 mm	415 €
CINAC006675		Fryer rack simple 15 L; 280 x 130 x 95 mm	135 €
CINAC006649		Fryer rack double 15 L; 280 x 270 x 95 mm	145 €
CINAC006683		Fryer rack simple 8 L; 270 x 110 x 110 mm	145 €
CINAC006662		Auxiliary grill	35 €
CINAC006613		Oven grill 532 x 569 mm	75 €
CINAC008661		Oven tray 532 x 565 x 30 mm	85 €



CINAC006666		Grill Inox Rod PG / PLG 335 x 480 mm	210 €
CINAC006668		Grill Inox Grooved PG / PLG 335 x 460 mm	370 €
CINAC010781		Cast iron Grill PG / PLG (2 units x 400 mm module)	490 €
CINAC006643		Simple rack pasta cooker 140 x 140 x 203 mm	85 €
CINAC006642		Double rack pasta cooker 293 x 158 x 203 mm	120 €
CINAC007243		Water column Cold	455 €
CINAC007244		Water column Hot and Cold	515 €
CINAC007477		Water lateral column Cold	585 €
CINAC011529 CINAC011530		Rear side trim cover	50 €



GAS COOKERS

Model		Dimensions	Burners		Oven	Power		Weight	€
T201		400 x 900 x 850 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	93 Kg	2.385 €
S201 Countertop		400 x 900 x 290 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	83 Kg	2.040 €
T401		800 x 900 x 850 mm	2 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	31,60 kW	27000 Kcal / h	104 Kg	3.740 €
S401 Countertop		800 x 900 x 290 mm	2 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	31,60 kW	27000 Kcal / h	80 Kg	3.280 €
411		800 x 900 x 850 mm	2 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	5 kW	36,60 kW	31600 Kcal / h	174 Kg	5.330 €
T601		1200 x 900 x 850 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	-	47,40 kW	40500 Kcal / h	130 Kg	4.985 €
S601 Countertop		1200 x 900 x 290 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	-	47,40 kW	40500 Kcal / h	100 Kg	4.480 €
611		1200 x 900 x 850 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	5 kW	52,40 kW	45100 Kcal / h	194 Kg	6.905 €
		Option: Heated Cabinet with Guides and GN Shelf							675 €
611HG		1200 x 900 x 850 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	9,3 kW	56,70 kW	48500 Kcal / h	194 Kg	8.715 €

CAST IRON GRILL SUPPLIED AS STANDARD. OPTIONAL STAINLESS STEEL ROD FINISH AT NO EXTRA COST.



Cast Iron Grill



Stainless Steel Rod Grill



GAS COOKERS WITH WATER CHEF

Model		Dimensions	Burners		Oven	Power		Weight	€
T201 CHEF		400 x 900 x 850 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	93 Kg	2.945 €
S201 CHEF Countertop		400 x 900 x 290 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	83 Kg	2.665 €
T401 CHEF		800 x 900 x 850 mm	2 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	31,60 kW	27000 Kcal / h	104 Kg	4.690 €
S401 CHEF Countertop		800 x 900 x 290 mm	2 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	31,60 kW	27000 Kcal / h	80 Kg	4.565 €
411 CHEF		800 x 900 x 850 mm	2 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	5 kW	36,60 kW	31600 Kcal / h	174 Kg	6.260 €
T601 CHEF		1200 x 900 x 850 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	-	47,40 kW	40500 Kcal / h	130 Kg	6.500 €
S601 CHEF Countertop		1200 x 900 x 290 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	-	47,40 kW	40500 Kcal / h	100 Kg	6.070 €
611 CHEF		1200 x 900 x 850 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	5 kW	52,40 kW	45100 Kcal / h	194 Kg	8.450 €
		Option: Heated Cabinet with Guides and GN Shelf							675 €
611HG CHEF		1200 x 900 x 850 mm	3 7,4 kW 120 mm ø	3 8,4 kW 150 mm ø	9,3 kW	56,70 kW	48500 Kcal / h	194 Kg	10.025 €

CAST IRON GRILL SUPPLIED AS STANDARD. OPTIONAL STAINLESS STEEL ROD FINISH AT NO EXTRA COST.

CHEF Water-Cooled Range for Easy
Cleaning After Every Service





ELECTRIC COOKERS

Model		Dimensions	Plates		Oven	Power		Weight	€
TE201		400 x 900 x 850 mm	1 3 kW	1 4 kW	-	7 kW	400 V / 3~ N + T	93 Kg	3.035 €
SE201 Countertop		400 x 900 x 290 mm	1 3 kW	1 4 kW	-	7 kW	400 V / 3~ N + T	83 Kg	2.755 €
TE401		800 x 900 x 850 mm	2 3 kW	2 4 kW	-	14 kW	400 V / 3~ N + T	104 Kg	4.700 €
SE401 Countertop		800 x 900 x 290 mm	2 3 kW	2 4 kW	-	14 kW	400 V / 3~ N + T	80 Kg	4.525 €
E411		800 x 900 x 850 mm	2 3 kW	2 4 kW	6 kW	20 kW	400 V / 3~ N + T	174 Kg	6.850 €

PYROCERAM

T90V		400 x 900 x 850 mm	1 2 x 3,5 kW 720 x 350 mm	-	7 kW	400 V / 3~ N + T	65 Kg	3.810 €
S90V Countertop		400 x 900 x 290 mm	1 2 x 3,5 kW 720 x 350 mm	-	7 kW	400 V / 3~ N + T	55 Kg	3.535 €

INDUCTION

T90IN		400 x 900 x 850 mm	1 2 x 3,5 kW 580 x 320 mm	-	7 kW	400 V / 3~ N + T	65 Kg	6.760 €
S90IN Countertop		400 x 900 x 290 mm	1 2 x 3,5 kW 580 x 320 mm	-	7 kW	400 V / 3~ N + T	55 Kg	6.475 €
T90IN GP		400 x 900 x 850 mm	1 2 x 5 kW 580 x 320 mm	-	10 kW	400 V / 3~ N + T	65 Kg	6.830 €
S90IN GP Countertop		400 x 900 x 290 mm	1 2 x 5 kW 580 x 320 mm	-	10 kW	400 V / 3~ N + T	55 Kg	6.550 €
T90W IN Wok		400 x 900 x 850 mm	1 3,5 kW 300 mm ø	-	3,5 kW	400 V / 3~ N + T	53 Kg	5.125 €
S90W IN Countertop		400 x 900 x 290 mm	1 3,5 kW 300 mm ø	-	3,5 kW	400 V / 3~ N + T	46 Kg	4.840 €
T90WIN GP Wok		400 x 900 x 850 mm	1 5 kW 300 mm ø	-	5 kW	400 V / 3~ N + T	53 Kg	5.190 €
S90WIN GP Countertop		400 x 900 x 290 mm	1 5 kW 300 mm ø	-	5 kW	400 V / 3~ N + T	46 Kg	4.915 €



GAS AND ELECTRIC FRYERS

Model		Dimensions	Basket	Litres	Power	Weight	€
FRG90		400 x 900 x 850 mm	2 445 x 130 x 100 mm	23	16 kW 20640 Kcal / h	80 Kg	4.680 €
					Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection		+ 180 €
FRG90/2		800 x 900 x 850 mm	4 445 x 130 x 100 mm	23 + 23	32 kW 41280 Kcal / h	115 Kg	7.375 €
					Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection		+ 360 €
FRG915		400 x 900 x 850 mm	1 280 x 270 x 95 mm	15	12 kW 10234 Kcal / h	80 Kg	3.890 €
					Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection		+ 180 €
FRG915/2		800 x 900 x 850 mm	2 280 x 270 x 95 mm	15 + 15	24 kW 20468 Kcal / h	115 Kg	6.970 €
					Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection		+ 360 €
FRE90		400 x 900 x 850 mm	2 445 x 130 x 100 mm	23	18 kW 400 V / 3~ N + T	80 Kg	4.505 €
					High-Precision Electronic Thermostat Included		
					Option: Automatic oil filtering with pump		+ 2.655 €
FRE90/2		800 x 900 x 850 mm	4 445 x 130 x 100 mm	23 + 23	36 kW 400 V / 3~ N + T	115 Kg	7.395 €
					High-Precision Electronic Thermostat Included		
					Option: Automatic oil filtering with pump		+ 2.655 €
FRE915		400 x 900 x 850 mm	1 280 x 270 x 95 mm	15	10 kW 400 V / 3~ N + T	80 Kg	3.890 €
					High-Precision Electronic Thermostat Included		
FRE915/2		800 x 900 x 850 mm	2 280 x 270 x 95 mm	15 + 15	20 kW 400 V / 3~ N + T	115 Kg	6.995 €
					High-Precision Electronic Thermostat Included		
					Option: Automatic oil filtering with pump		+ 2.655 €
FRE916		400 x 900 x 850 mm	2 270 x 110 x 110 mm	8 + 8	16 kW 400 V / 3~ N + T	80 Kg	4.755 €
					High-Precision Electronic Thermostat Included		
					Option: Automatic oil filtering with pump		+ 2.655 €



COUP DE FEU

Model		Dimensions	Plates	Burners	Oven	Power		Weight	€
TP200		400 x 900 x 850 mm	1 10,46 kW	-	-	10,46 kW	9000 Kcal / h	98 Kg	1.805 €
STP200 Countertop		400 x 900 x 290 mm	1 10,46 kW	-	-	10,46 kW	9000 Kcal / h	88 Kg	1.520 €
TP202		800 x 900 x 850 mm	1 10,46 kW	1 7,4 kW	-	26,26 kW	22500 Kcal / h	125 Kg	3.270 €
STP202 Countertop		800 x 900 x 290 mm	1 10,46 kW	1 8,4 kW	-	26,26 kW	22500 Kcal / h	100 Kg	2.900 €
TP212		800 x 900 x 850 mm	1 10,46 kW	1 7,4 kW 1 8,4 kW	5 kW	31,26 kW	27100 Kcal / h	195 Kg	5.340 €
TP402		800 x 900 x 850 mm	1 14 kW	-	-	14 kW	12000 Kcal / h	125 Kg	4.445 €
STP402 Countertop		800 x 900 x 290 mm	1 14 kW	-	-	14 kW	12000 Kcal / h	100 Kg	4.070 €
TP412		800 x 900 x 850 mm	1 14 kW	-	5,35	19,35 kW	16600 Kcal / h	195 Kg	5.640 €
TP602		1200 x 900 x 850 mm	1 14 kW	1 7,4 kW	-	29,80 kW	25500 Kcal / h	151 Kg	6.340 €
STP602 Countertop		1200 x 900 x 290 mm	1 14 kW	1 8,4 kW	-	29,80 kW	25500 Kcal / h	131 Kg	5.825 €
TP612		1200 x 900 x 850 mm	1 14 kW	1 7,4 kW 1 8,4 kW	5 kW	35,15 kW	30100 Kcal / h	215 Kg	7.965 €
		Option: Heated cabinet with guides and GN shelf							675 €
TP612HG		1200 x 900 x 850 mm	1 14 kW	1 7,4 kW 1 8,4 kW	9,3 kW	39,45 kW	33500 Kcal / h	215 Kg	9.695 €



COUP DE FEU - HOT PLATE

Model		Dimensions	Plates	Burners	Oven	Power	Weight	€
TP604		1200 x 900 x 850 mm	1 10,46 kW	3 7,4 kW	-	41,06 kW 35100 Kcal / h	151 Kg	6.370 €
STP604 Countertop		1200 x 900 x 290 mm	1 10,46 kW	1 8,4 kW	-	41,06 kW 35100 Kcal / h	131 Kg	5.885 €
TP614		1200 x 900 x 850 mm	1 10,46 kW	3 7,4 kW 1 8,4 kW	5 kW	46,41 kW 39700 Kcal / h	215 Kg	8.005 €
					Option: Heated cabinet with guides and GN shelf			675 €
TP614HG		1200 x 900 x 850 mm	1 10,46 kW	3 7,4 kW 1 8,4 kW	9,3 kW	50,71 kW 43100 Kcal / h	215 Kg	9.705 €

FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power	Weight	€
FRT20 P90 Smooth		400 x 900 x 850 mm	341 x 656 mm	-	9,1 kW 7800 Kcal / h	80 Kg	2.815 €
SFRT20 P90 Countertop		400 x 900 x 290 mm	341 x 656 mm	-	9,1 kW 7800 Kcal / h	70 Kg	2.540 €
... P91VT		Option Chrome plate					305 €
FRTE20 P90 Smooth		400 x 900 x 850 mm	341 x 656 mm	-	7,5 kW 400 V / 3~ N + T	80 Kg	3.120 €
SFRTE20 P90 Countertop		400 x 900 x 290 mm	341 x 656 mm	-	7,5 kW 400 V / 3~ N + T	70 Kg	2.845 €
... P91VT		Option Chrome plate					305 €



FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power		Weight	€
FRT20 P92 Grooved		400 x 900 x 850 mm	341 x 656 mm	-	9,1 kW	7800 Kcal / h	80 Kg	3.405 €
SFRT20 P92 Countertop		400 x 900 x 290 mm	341 x 656 mm	-	9,1 kW	7800 Kcal / h	70 Kg	3.120 €
... P93VT		Option Chrome plate						305 €
FRTE20 P92 Grooved		400 x 900 x 850 mm	341 x 656 mm	-	7,5 kW	400 V / 3~ N + T	80 Kg	3.710 €
SFRTE20 P92 Countertop		400 x 900 x 290 mm	341 x 656 mm	-	7,5 kW	400 V / 3~ N + T	70 Kg	3.430 €
... P93VT		Option Chrome plate						305 €
FRT90 P95 Smooth		800 x 900 x 850 mm	741 x 656 mm	-	18,14 kW	15600 Kcal / h	163 Kg	4.460 €
SFRT90 P95 Countertop		800 x 900 x 290 mm	741 x 656 mm	-	18,14 kW	15600 Kcal / h	138 Kg	4.085 €
... P96VT		Option Chrome plate						+ 630 €
FRTE90 P95 Smooth		800 x 900 x 850 mm	741 x 656 mm	-	15 kW	400 V / 3~ N + T	163 Kg	4.765 €
SFRTE90 P95 Countertop		800 x 900 x 290 mm	741 x 656 mm	-	15 kW	400 V / 3~ N + T	138 Kg	4.400 €
... P96VT		Option Chrome plate						+ 630 €
FRT90 P97 Grooved		800 x 900 x 850 mm	741 x 656 mm	-	18,14 kW	15600 Kcal / h	163 Kg	5.540 €
SFRT90 P97 Countertop		800 x 900 x 290 mm	741 x 656 mm	-	18,14 kW	15600 Kcal / h	138 Kg	5.175 €
... P98VT		Option Chrome plate						+ 630 €
FRTE90 P97 Grooved		800 x 900 x 850 mm	741 x 656 mm	-	15 kW	400 V / 3~ N + T	163 Kg	5.860 €
SFRTE90 P97 Countertop		800 x 900 x 290 mm	741 x 656 mm	-	15 kW	400 V / 3~ N + T	138 Kg	5.495 €
... P98VT		Option Chrome plate						+ 630 €
FRT90 P99 1/2 Grooved		800 x 900 x 850 mm	741 x 656 mm	-	18,14 kW	15600 Kcal / h	163 Kg	5.205 €
SFRT90 P99 Countertop		800 x 900 x 290 mm	741 x 656 mm	-	18,14 kW	15600 Kcal / h	138 Kg	4.835 €
... P94VT		Option Chrome plate						+ 630 €



FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power	Weight	€	
FRTE90 P99 1/2 Grooved		800 x 900 x 850 mm	741 x 656 mm	-	15 kW	400 V / 3~ N + T	163 Kg	5.525 €
SFRTE90 P99 Countertop		800 x 900 x 290 mm	741 x 656 mm	-	15 kW	400 V / 3~ N + T	138 Kg	5.035 €
... P94VT		Option Chrome plate						+ 630 €
FRT120 P121 Smooth		1200 x 900 x 850 mm	1141 x 656 mm	-	27,21 kW	23400 Kcal / h	253 Kg	6.350 €
SFRT120 P121 Countertop		1200 x 900 x 290 mm	1141 x 656 mm	-	27,21 kW	23400 Kcal / h	223 Kg	5.855 €
... P122VT		Option Chrome plate						+ 950 €
FRTE120 P121 Smooth		1200 x 900 x 850 mm	1141 x 656 mm	-	22,5 kW	400 V / 3~ N + T	253 Kg	6.810 €
SFRTE120 P121 Countertop		1200 x 900 x 290 mm	1141 x 656 mm	-	22,5 kW	400 V / 3~ N + T	223 Kg	6.320 €
... P122VT		Option Chrome plate						+ 950 €
FRT120 P123 1/3 Grooved		1200 x 900 x 850 mm	1141 x 656 mm	-	27,21 kW	23400 Kcal / h	253 Kg	7.090 €
SFRT120 P123 Countertop		1200 x 900 x 290 mm	1141 x 656 mm	-	27,21 kW	23400 Kcal / h	223 Kg	6.600 €
... P124VT		Option Chrome plate						+ 950 €
FRTE120 P123 1/3 Grooved		1200 x 900 x 850 mm	1141 x 656 mm	-	22,5 kW	400 V / 3~ N + T	253 Kg	7.555 €
SFRTE120 P123 Countertop		1200 x 900 x 290 mm	1141 x 656 mm	-	22,5 kW	400 V / 3~ N + T	223 Kg	7.065 €
... P124VT		Option Chrome plate						+ 950 €
FRTE91 P*				5 kW	22,54 kW	20200 Kcal / h	246 Kg	+ 1.585 €
Option Oven				6 kW	21 kW	400 V / 3~ N + T	246 Kg	+ 1.585 €
FRTE91 P*								
FRT20 P* CHEF (400 mm) FRTE20 P* CHEF (460 mm)		CHEF Option with Water Channel						+ 760 €
FRT90 P* CHEF (800 mm) FRTE90 P* CHEF (800 mm)								+ 960 €
FRT120 P* CHEF (1200 mm) FRTE120 P* CHEF (1200 mm)								+ 1.375 €



GAS GRILL WITH WATER

Model		Dimensions	Useful area	Oven	Power		Weight	€
PG90		400 x 900 x 850 mm	380 x 610 mm	-	14 kW	12040 Kcal / h	82 Kg	2.805 €
PG90/2		800 x 900 x 850 mm	760 x 610 mm	-	28 kW	24080 Kcal / h	142 Kg	4.525 €

GAS LAVA ROCK GRILL

Model		Dimensions	Useful area	Oven	Power		Weight	€
PLG90		400 x 900 x 850 mm	380 x 610 mm	-	14 kW	12040 Kcal / h	82 Kg	2.965 €
SPLG90 Countertop		400 x 900 x 290 mm	380 x 610 mm	-	14 kW	12040 Kcal / h	72 Kg	2.680 €
PLG90/2		800 x 900 x 850 mm	760 x 610 mm	-	28 kW	24080 Kcal / h	142 Kg	4.885 €
SPLG90/2 Countertop		800 x 900 x 290 mm	760 x 610 mm	-	28 kW	24080 Kcal / h	118 Kg	4.515 €

WATER ELECTRIC GRILL

Model		Dimensions	Useful area	Oven	Power		Weight	€
PAE90		400 x 900 x 850 mm	272 x 477 mm	-	4 kW	400 V / 3~ N + T	61 Kg	3.960 €
SPAE90 Countertop		400 x 900 x 290 mm	272 x 477 mm	-	4 kW	400 V / 3~ N + T	51 Kg	3.675 €
PAE90/2		800 x 900 x 850 mm	544 x 477 mm	-	8,2 kW	400 V / 3~ N + T	104 Kg	5.860 €
SPAE90/2 Countertop		800 x 900 x 290 mm	544 x 477 mm	-	8,2 kW	400 V / 3~ N + T	80 Kg	5.495 €



GAS ELECTRIC PASTA COOKERS

Model		Dimensions	Basket	Litres	Power		Weight	€
CPG90		400 x 900 x 850 mm	3 293 x 158 x 203 mm	40	13,5 kW	11610 Kcal / h	92 Kg	4.330 €
CPE90		400 x 900 x 850 mm	3 293 x 158 x 203 mm	40	12 kW	400 V / 3~ N + T	80 Kg	4.125 €

ELECTRIC BAIN-MARIE

Model		Dimensions	Internal Dimension	Litres	Power	Weight	€	
BME20		400 x 900 x 850 mm	305 x 687 x 170 mm GN 1/1 + GN 1/3	27	1,5 kW	230 V / 1~	70 Kg	2.415 €
SBME20 Countertop		400 x 900 x 290 mm	305 x 687 x 170 mm GN 1/1 + GN 1/3	27	1,5 kW	230 V / 1~	60 Kg	2.130 €

CONTAINERS

Model		Dimensions	Internal Dimension	Infrared	Power	Weight	€
C90		400 x 900 x 850 mm	G.N. 1/1	-	-	35 Kg	1.215 €
SC90 Countertop		400 x 900 x 290 mm	G.N. 1/1	-	-	25 Kg	1.030 €
CI90		400 x 900 x 1220 mm	G.N. 1/1	1	1,2 kW	42 Kg	1.570 €
SCI90 Countertop		400 x 900 x 660 mm	G.N. 1/1	1	1,2 kW	32 Kg	1.440 €

CHOICE OF GRILL FINISH
WITHOUT EXTRA COST:

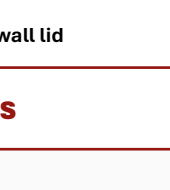
Standard Rod Grill on Water PG Models



Grooved Grill Supplied as Standard on Volcanic Stone PLG Models



GAS AND ELECTRIC BOILING PANS

Model		Dimensions	Interior	Heat	Litres	Power	Weight	€
MAG100 Simple lid		800 x 900 x 850 mm	ø 600 x 373	Direct	100	24 kW 20640 Kcal / h	135 Kg	7.100 €
MAGE100I Simple lid		800 x 900 x 850 mm	ø 600 x 373	Indirect	100	16 kW 400 V / 3~ N + T	145 Kg	7.315 €
MAG150 Simple lid		800 x 900 x 850 mm	ø 600 x 560	Direct	150	24 kW 20640 Kcal / h	135 Kg	7.435 €
MAG150I Simple lid		800 x 900 x 850 mm	ø 600 x 560	Indirect	150	24 kW 20640 Kcal / h	145 Kg	11.735 €
MAGE150I Simple lid		800 x 900 x 850 mm	ø 600 x 560	Indirect	150	16 kW 400 V / 3~ N + T	145 Kg	11.735 €
MAGE150		800 x 900 x 850 mm	ø 600 x 560	Direct	150	16 kW 400 V / 3~ N + T	135 Kg	8.045 €
Option: double wall lid								900 €

TILTING PANS

Model		Dimensions	Interior	Litres	Power	Weight	€
SB90 EF INOX		800 x 900 x 850 mm	710 x 570 x 225 mm	80	19 kW 16340 Kcal / h	185 Kg	8.460 €
SB90 COMPOUND		800 x 900 x 850 mm	710 x 570 x 225 mm	80	19 kW 16340 Kcal / h	185 Kg	9.375 €



TILTING PANS

Model		Dimensions	Interior	Litres	Power		Weight	€
SB90M COMPOUND		800 x 900 x 850 mm	710 x 570 x 225 mm	80	19 kW	16340 Kcal / h	185 Kg	10.685 €
	Motorized lift							
SBE90 COMPOUND		800 x 900 x 850 mm	710 x 570 x 225 mm	80	15 kW	400 V / 3~ N + T	185 Kg	9.375 €
SBE90M COMPOUND		800 x 900 x 850 mm	710 x 570 x 225 mm	80	15 kW	400 V / 3~ N + T	185 Kg	10.685 €
	Motorized lift							
SB120 COMPOUND		1200 x 900 x 850 mm	1110 x 570 x 225 mm	120	28,5 kW	24510 Kcal / h	225 Kg	11.185 €
SB120M COMPOUND		1200 x 900 x 850 mm	1110 x 570 x 225 mm	120	28,5 kW	24510 Kcal / h	225 Kg	13.545 €
	Motorized lift							
SBE120 COMPOUND		1200 x 900 x 850 mm	1110 x 570 x 225 mm	120	22,5 kW	400 V / 3~ N + T	225 Kg	11.185 €
SBE120M COMPOUND		1200 x 900 x 850 mm	1110 x 570 x 225 mm	120	22,5 kW	400 V / 3~ N + T	225 Kg	13.545 €
	Motorized lift							

HIGH-PERFORMANCE STOVE

Model		Dimensions	Burners	Oven	Power		Weight	€
160HGR		730 x 730 x 500 mm	1 11,56 kW 160 mm Ø	-	11,56 kW	9944 Kcal / h	47 Kg	1.715 €



WOK

Model		Dimensions	Burners		Oven	Power		Weight	€
T915W		400 x 900 x 850 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	90 Kg	2.530 €
S915W Countertop		400 x 900 x 290 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	80 Kg	2.395 €

PAELLA COOKER

Model		Dimensions	Burners		Oven	Power		Weight	€
P90		800 x 900 x 850 mm	1 27 kW 450 mm ø		-	27 kW	23215 Kcal / h	120 Kg	5.055 €
SP90 Countertop		800 x 900 x 290 mm	1 27 kW 450 mm ø		-	27 kW	23215 Kcal / h	95 Kg	4.675 €
P91		800 x 900 x 850 mm	1 27 kW 450 mm ø		5 kW	32 kW	27515 Kcal / h	190 Kg	6.650 €

ELECTRIC COOKING PLATE

Model		Dimensions	Plates		Oven	Power		Weight	€
TPE201		400 x 900 x 850 mm	1 2 x 2,5 kW		-	5 kW	400 V / 3~ N + T	98 Kg	3.485 €
STPE201 Countertop		400 x 900 x 290 mm	1 2 x 2,5 kW		-	5 kW	400 V / 3~ N + T	88 Kg	3.210 €
TPE402		800 x 900 x 850 mm	1 4 x 2,5 kW		-	10 kW	400 V / 3~ N + T	120 Kg	5.365 €
STPE402 Countertop		800 x 900 x 290 mm	1 4 x 2,5 kW		-	10 kW	400 V / 3~ N + T	80 Kg	5.255 €
TPE412		800 x 900 x 850 mm	1 4 x 2,5 kW		6 kW	16 kW	400 V / 3~ N + T	190 Kg	6.525 €



OVEN

Model		Dimensions	Internal Dimension	Oven	Power	Weight	€
H9		800 x 900 x 700 mm	G.N. 2/1 530 x 750 x 330 mm	1	5 kW 4600 Kcal / h	83 Kg	2.510 €
H9E		800 x 900 x 700 mm	G.N. 2/1 530 x 750 x 330 mm	1	6 kW 400 V / 3~ N + T	83 Kg	2.510 €
H9HG		1200 x 900 x 700 mm	735 x 750 x 330 mm	1	9,3 kW 8000 Kcal / h	95 Kg	5.000 €

NEUTRAL CUPBOARDS

Model		Dimensions	Drawer G.N. 1/1	-	Power	Weight	€
MN92		200 x 900 x 850 mm	-	-	-	57 Kg	985 €
SMN92 Countertop		200 x 900 x 290 mm	-	-	-	47 Kg	870 €
MN94		400 x 900 x 850 mm	-	-	-	57 Kg	1.030 €
SMN94 Countertop		400 x 900 x 290 mm	-	-	-	47 Kg	910 €
MN95 Drawer		400 x 900 x 850 mm	1	-	-	57 Kg	1.310 €
SMN95 Countertop		400 x 900 x 290 mm	1	-	-	47 Kg	1.195 €
MN96 Drawer		600 x 900 x 850 mm	-	-	-	81 Kg	1.390 €
SMN96 Countertop		600 x 900 x 290 mm	-	-	-	64 Kg	1.270 €
MN97		800 x 900 x 850 mm	-	-	-	105 Kg	1.470 €
SMN97 Countertop		800 x 900 x 290 mm	-	-	-	80 Kg	1.355 €
MN98 Drawer		800 x 900 x 850 mm	2	-	-	105 Kg	1.915 €
SMN98 Countertop		800 x 900 x 290 mm	2	-	-	105 Kg	1.810 €

UNTERBAUTEN

BS91 Support Base		400 x 900 x 600 mm				19 Kg	390 €
BS92 Support Base		800 x 900 x 600 mm				29 Kg	485 €
BS93 Support Base		1200 x 900 x 600 mm				41 Kg	675 €



MAIN ACCESSORIES COMMON TO ALL SERIES: PAGE 85

SPECIFIC ACCESSORIES 900 SERIES

CINAC006651		Inox rod Grill gas cooker	265 €
CINAC009404		Cast iron grill 350 x 400 mm gas cooker	290 €
CINAC008243		Iron griddle for gas cooker 360 x 320 mm	280 €
CINAC006675		Fryer rack simple 15 L; 280 x 130 x 95 mm	135 €
CINAC006649		Fryer rack double 15 L; 280 x 270 x 95 mm	145 €
CINAC006683		Fryer rack simple 8 L; 270 x 110 x 110 mm	145 €
CINAC006673		Fryer rack simple 23 L; 445 x 130 x 100 mm	140 €
CINAC006647		Fryer rack double 23 L; 435 x 280 x 100 mm	175 €
CINAC006662		Auxiliary grill	35 €
CC000819		Grill Oven HG 730 x 690 mm	165 €
CINAC006618		Oven grill HG 730 x 690 mm	90 €
CINAC009257		Oven tray 532 x 700 x 30 mm	110 €



CINAC006619		Cabinet grill GN 1/1 532 x 325 mm	40 €
CINAC006643		Simple rack pasta cooker 140 x 140 x 203 mm	85 €
CINAC006642		Double rack pasta cooker 293 x 158 x 203 mm	120 €
CINAC006665		Grill Inox Rod PG / PLG 335 x 630 mm	265 €
CINAC006667		Grill Inox Grooved PG / PLG 335 x 630 mm	390 €
CINAC012480		Cast iron Grill PG / PLG (2 units x 400 mm module)	490 €
CINAC007243		Water column Cold	455 €
CINAC007244		Water column Hot and Cold	515 €
CINAC007477		Water lateral column Cold	585 €
CINAC007331(120) CINAC007332 (150)		Extractable fat collection trays	105 €
CINAC011529 CINAC011530		Rear side trim cover	50 €



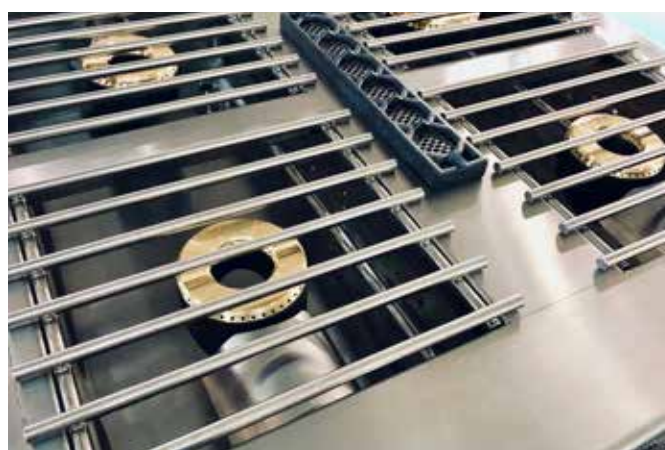
GAS COOKERS

Model		Dimensions	Burners		Oven	Power		Weight	€
T20C		450 x 1000 x 850 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	93 Kg	3.605 €
S20C Countertop		450 x 1000 x 290 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	83 Kg	3.370 €
T40C		900 x 1000 x 850 mm	3 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	30,60 kW	27000 Kcal / h	104 Kg	6.015 €
S40C Countertop		900 x 1000 x 290 mm	3 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	30,60 kW	27000 Kcal / h	79 Kg	5.730 €
40P		900 x 1000 x 850 mm	3 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	5 kW	35,60 kW	31600 Kcal / h	174 Kg	7.460 €
T60C		1300 x 1000 x 850 mm	4 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	46,40 kW	40500 Kcal / h	130 Kg	7.220 €
S60C Countertop		1300 x 1000 x 290 mm	4 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	46,40 kW	40500 Kcal / h	100 Kg	6.900 €
60P		1300 x 1000 x 850 mm	4 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	5 kW	51,40 kW	45100 Kcal / h	194 Kg	8.885 €
		Option: Heated Cabinet with Guides and GN Shelf							675 €

CAST IRON GRILL SUPPLIED AS STANDARD. OPTIONAL STAINLESS STEEL ROD FINISH AT NO EXTRA COST.



Cast Iron Grill



Stainless steel Rod Grill



GAS COOKERS WITH WATER CHEF

Model	Dimensions	Burners		Oven	Power		Weight	€
T20C CHEF 	450 x 1000 x 850 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	93 Kg	4.175 €
	450 x 1000 x 290 mm	1 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	15,80 kW	13500 Kcal / h	73 Kg	4.040 €
T40C CHEF 	900 x 1000 x 850 mm	3 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	30,60 kW	27000 Kcal / h	104 Kg	6.970 €
	900 x 1000 x 290 mm	3 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	-	30,60 kW	27000 Kcal / h	80 Kg	6.850 €
40P CHEF 	900 x 1000 x 850 mm	3 7,4 kW 120 mm ø	1 8,4 kW 150 mm ø	5 kW	35,60 kW	31600 Kcal / h	174 Kg	8.395 €
T60C CHEF 	1300 x 1000 x 850 mm	4 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	46,40 kW	40500 Kcal / h	130 Kg	8.735 €
	1300 x 1000 x 290 mm	4 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	-	46,40 kW	40500 Kcal / h	100 Kg	8.620 €
60P CHEF 	1300 x 1000 x 850 mm	4 7,4 kW 120 mm ø	2 8,4 kW 150 mm ø	5 kW	51,40 kW	45100 Kcal / h	194 Kg	10.415 €
Option: Heated Cabinet with Guides and GN Shelf								675 €

CAST IRON GRILL SUPPLIED AS STANDARD. OPTIONAL STAINLESS STEEL ROD FINISH AT NO EXTRA COST.

CHEF Water Cooking System for Easy Cleaning After Each Service.





ELECTRIC COOKERS

Model		Dimensions	Plates		Oven	Power		Weight	€
TE20C		450 x 1000 x 850 mm	1 3 kW	1 4 kW	-	7 kW	400 V / 3~ N + T	93 Kg	4.365 €
SE20C Countertop		450 x 1000 x 290 mm	1 3 kW	1 4 kW	-	7 kW	400 V / 3~ N + T	83 Kg	4.245 €
TE40C		900 x 1000 x 850 mm	2 3 kW	2 4 kW	-	14 kW	400 V / 3~ N + T	104 Kg	7.535 €
SE40C Countertop		900 x 1000 x 290 mm	2 3 kW	2 4 kW	-	14 kW	400 V / 3~ N + T	80 Kg	7.420 €
40PE		900 x 1000 x 850 mm	2 3 kW	2 4 kW	6 kW	20 kW	400 V / 3~ N + T	174 Kg	8.970 €

PYROCERAM

T50V		450 x 1000 x 850 mm	1 2 x 3,5 kW 720 x 350 mm	-	7 kW	400 V / 3~ N + T	65 Kg	4.445 €
S50V Countertop		450 x 1000 x 290 mm	1 2 x 3,5 kW 720 x 350 mm	-	7 kW	400 V / 3~ N + T	55 Kg	4.330 €

INDUCTION

T50IN		450 x 1000 x 850 mm	1 2 x 3,5 kW 580 x 320 mm	-	7 kW	400 V / 3~ N + T	65 Kg	7.380 €
S50IN Countertop		450 x 1000 x 290 mm	1 2 x 3,5 kW 580 x 320 mm	-	7 kW	400 V / 3~ N + T	55 Kg	7.250 €
T50IN GP		450 x 1000 x 850 mm	1 2 x 5 kW 580 x 320 mm	-	10 kW	400 V / 3~ N + T	65 Kg	7.450 €
S50IN GP Countertop		450 x 1000 x 290 mm	1 2 x 5 kW 580 x 320 mm	-	10 kW	400 V / 3~ N + T	55 Kg	7.340 €
T50WIN Wok		450 x 1000 x 850 mm	2 2 x 3,5 kW 300 mm ø	-	7 kW	400 V / 3~ N + T	65 Kg	9.840 €
S50WIN Countertop		450 x 1000 x 290 mm	2 2 x 3,5 kW 300 mm ø	-	7 kW	400 V / 3~ N + T	55 Kg	9.630 €
T50WIN GP Wok		450 x 1000 x 850 mm	2 2 x 5 kW 300 mm ø	-	10 kW	400 V / 3~ N + T	65 Kg	9.890 €
S50WIN GP Countertop		450 x 1000 x 290 mm	2 2 x 5 kW 300 mm ø	-	10 kW	400 V / 3~ N + T	55 Kg	9.655 €



GAS AND ELECTRIC FRYERS

Model		Dimensions	Basket	Litres	Power	Weight	€
FRG100		450 x 1000 x 850 mm	2 445 x 130 x 100 mm	23	16 kW	20640 Kcal / h	80 Kg
							5.100 €
							Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection + 180 €
FRG100/2		900 x 1000 x 850 mm	4 445 x 130 x 100 mm	23 + 23	32 kW	41280 Kcal / h	115 Kg
							8.125 €
							Option: High-Precision Electronic Thermostat. Requires a single-phase electrical connection + 360 €
FRE100		450 x 1000 x 850 mm	2 445 x 130 x 100 mm	23	18 kW	400 V / 3~ N + T	80 Kg
							5.210 €
							High-Precision Electronic Thermostat Included
FRE100/2		900 x 1000 x 850 mm	4 445 x 130 x 100 mm	23 + 23	36 kW	400 V / 3~ N + T	115 Kg
							8.075 €
							High-Precision Electronic Thermostat Included
							Option: Automatic oil filtering with pump 2.655 €
FRE116		400 x 1000 x 850 mm	2 270 x 110 x 110 mm	8 + 8	16 kW	400 V / 3~ N + T	80 Kg
							5.310 €
							High-Precision Electronic Thermostat Included
							Option: Automatic oil filtering with pump 2.655 €



COUP DE FEU - HOT PLATE

Model		Dimensions	Plates	Burners	Oven	Power	Weight	€
TP20C		450 x 1000 x 850 mm	1 10,46 kW	-	-	10,46 kW 9000 Kcal / h	98 Kg	2.220 €
STP20C Countertop		450 x 1000 x 290 mm	1 10,46 kW	-	-	10,46 kW 9000 Kcal / h	88 Kg	2.105 €
TP40C		900 x 1000 x 850 mm	1 14 kW	-	-	14 kW 12000 Kcal / h	125 Kg	4.940 €
STP40C Countertop		900 x 1000 x 290 mm	1 14 kW	-	-	14 kW 12000 Kcal / h	100 Kg	4.825 €
TP40P		900 x 1000 x 850 mm	1 14 kW	-	5	19,30 kW 16600 Kcal / h	195 Kg	6.370 €

FRY-TOP GRIDDLES

Model		Dimensions	Useful area	Oven	Power		Weight	€
FRT50 P100		450 x 1000 x 850 mm	341 x 723 mm	-	9,1 kW	7800 Kcal / h	93 Kg	3.130 €
Smooth								
SFRT50 P100								
Countertop		450 x 1000 x 290 mm	341 x 723 mm	-	9,1 kW	7800 Kcal / h	83 Kg	3.020 €
... P101VT		Option Chrome plate						+ 375 €
FRTE50 P100		450 x 1000 x 850 mm	341 x 723 mm	-	7,5 kW	400 V / 3~ N + T	93 Kg	3.435 €
Smooth								
SFRTE50 P100								
Countertop		450 x 1000 x 290 mm	341 x 723 mm	-	7,5 kW	400 V / 3~ N + T	83 Kg	3.315 €
... P101VT		Option Chrome plate						+ 375 €
FRT50 P102		450 x 1000 x 850 mm	341 x 723 mm	-	9,1 kW	7800 Kcal / h	93 Kg	3.715 €
Grooved								
SFRT50 P102								
Countertop		450 x 1000 x 290 mm	341 x 723 mm	-	9,1 kW	7800 Kcal / h	83 Kg	3.590 €
... P103VT		Option Chrome plate						+ 375 €
FRTE50 P102		450 x 1000 x 850 mm	341 x 723 mm	-	7,5 kW	400 V / 3~ N + T	93 Kg	4.005 €
Grooved								
SFRTE50 P102								
Countertop		450 x 1000 x 290 mm	341 x 723 mm	-	7,5 kW	400 V / 3~ N + T	83 Kg	3.890 €
... P103VT		Option Chrome plate						+ 375 €



FRY-TOP GRIDDLES

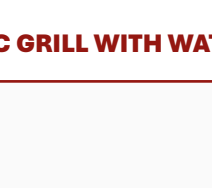
Model		Dimensions	Useful area	Oven	Power	Weight	€
FRT100 P104 Smooth		900 x 1000 x 850 mm	741 x 723 mm	-	18,14 kW 15600 Kcal / h	186 Kg	4.735 €
SFRT100 P104 Countertop		900 x 1000 x 290 mm	741 x 723 mm	-	18,14 kW 15600 Kcal / h	161 Kg	4.615 €
... P105VT		Option Chrome plate					780 €
FRTE100 P104 Smooth		900 x 1000 x 850 mm	741 x 723 mm	-	15 kW 400 V / 3~ N + T	186 Kg	5.100 €
SFRTE100 P104 Countertop		900 x 1000 x 290 mm	741 x 723 mm	-	15 kW 400 V / 3~ N + T	161 Kg	4.985 €
... P105VT		Option Chrome plate					780 €
FRT100 P108 Grooved		900 x 1000 x 850 mm	741 x 723 mm	-	18,14 kW 15600 Kcal / h	186 Kg	5.830 €
SFRT100 P108 Countertop		900 x 1000 x 290 mm	741 x 723 mm	-	18,14 kW 15600 Kcal / h	161 Kg	5.710 €
... P109VT		Option Chrome plate					780 €
FRTE100 P108 Grooved		900 x 1000 x 850 mm	741 x 723 mm	-	15 kW 400 V / 3~ N + T	186 Kg	6.180 €
SFRTE100 P108 Countertop		900 x 1000 x 290 mm	741 x 723 mm	-	15 kW 400 V / 3~ N + T	161 Kg	6.065 €
... P109VT		Option Chrome plate					780 €
FRT100 P106 1/2 Grooved		900 x 1000 x 850 mm	741 x 723 mm	-	18,14 kW 15600 Kcal / h	186 Kg	5.485 €
SFRT100 P106 Countertop		900 x 1000 x 290 mm	741 x 723 mm	-	18,14 kW 15600 Kcal / h	161 Kg	5.365 €
... P107VT		Option Chrome plate					780 €
FRTE100 P106 1/2 Grooved		900 x 1000 x 850 mm	741 x 723 mm	-	15 kW 400 V / 3~ N + T	186 Kg	5.870 €
SFRTE100 P106 Countertop		900 x 1000 x 290 mm	741 x 723 mm	-	15 kW 400 V / 3~ N + T	161 Kg	5.745 €
... P107VT		Option Chrome plate					780 €
FRT50 P* CHEF (450 mm) FRTE50 P* CHEF (510 mm)		CHEF Option with Water Channel					+ 985 €
FRT100 P* CHEF (900 mm) FRTE100 P* CHEF (900 mm)							+ 1.230 €



GAS GRILL WITH WATER

Model		Dimensions	Useful area	Oven	Power	Weight	€
PG100		450 x 1000 x 850 mm	380 x 610 mm	-	14 kW 12040 Kcal / h	82 Kg	3.445 €
PG100/2		900 x 1000 x 850 mm	760 x 610 mm	-	28 kW 24080 Kcal / h	142 Kg	4.625 €

GAS LAVA ROCK GRILL

Model		Dimensions	Useful area	Oven	Power	Weight	€
PLG100		450 x 1000 x 850 mm	380 x 610 mm	-	14 kW 12040 Kcal / h	82 Kg	3.710 €
SPLG100 Countertop		450 x 1000 x 290 mm	380 x 610 mm	-	14 kW 12040 Kcal / h	72 Kg	3.585 €
PLG100/2		900 x 1000 x 850 mm	760 x 610 mm	-	28 kW 24080 Kcal / h	142 Kg	4.990 €
SPLG100/2 Countertop		900 x 1000 x 290 mm	760 x 610 mm	-	28 kW 24080 Kcal / h	117 Kg	4.870 €

ELECTRIC GRILL WITH WATER

Model		Dimensions	Useful area	Oven	Power	Weight	€
PAE50		450 x 1000 x 850 mm	272 x 477 mm	-	4 kW 400 V / 3~ N + T	61 Kg	4.295 €
SPAE50 Countertop		450 x 1000 x 290 mm	272 x 477 mm	-	4 kW 400 V / 3~ N + T	51 Kg	4.175 €
PAE100		900 x 1000 x 850 mm	544 x 477 mm	-	8,2 kW 400 V / 3~ N + T	104 Kg	6.630 €
SPAE100 Countertop		900 x 1000 x 290 mm	544 x 477 mm	-	8,2 kW 400 V / 3~ N + T	80 Kg	6.510 €



GAS ELECTRIC PASTA COOKERS

Model		Dimensions	Basket	Litres	Power	Weight	€
CPG100		450 x 1000 x 850 mm	3 293 x 158 x 203 mm	40	13,5 kW 11610 Kcal / h	92 Kg	4.910 €
CPE100		450 x 1000 x 850 mm	3 293 x 158 x 203 mm	40	12 kW 400 V / 3~ N + T	80 Kg	4.645 €

ELECTRIC BAIN-MARIE

Model		Dimensions	Internal Dimension	Litres	Power	Weight	€
BME50		450 x 1000 x 850 mm	305 x 687 x 170 mm GN 1/1 - GN 1/3	27	1,5 kW 230 V / 1~	82 Kg	3.470 €
SBME50 Countertop		450 x 1000 x 290 mm	305 x 687 x 170 mm GN 1/1 - GN 1/3	27	1,5 kW 230 V / 1~	72 Kg	3.355 €

WOK

Model		Dimensions	Burners	Oven	Power	Weight	€
T50W		450 x 1000 x 850 mm	2 8,4 kW 150 mm ø	-	16,80 kW 14400 Kcal / h	90 Kg	3.915 €
S50W Countertop		450 x 1000 x 290 mm	2 8,4 kW 150 mm ø	-	16,80 kW 14400 Kcal / h	80 Kg	3.795 €

CHOICE OF GRILL FINISH WITHOUT EXTRA COST:



Standard Rod Grill on Water PG Models



Grooved Grill Supplied as Standard on Volcanic Stone PLG Models



ELECTRIC COOKING PLATE

Model		Dimensions	Plates	Oven	Power	Weight	€	
TPE20C		450 x 1000 x 850 mm	1 2 x 2,5 kW	-	5 kW	400 V / 3~ N + T	95 Kg	4.095 €
STPE20C Countertop		450 x 1000 x 290 mm	1 2 x 2,5 kW	-	5 kW	400 V / 3~ N + T	85 Kg	3.845 €
TPE40C		900 x 1000 x 850 mm	1 4 x 2,5 kW	-	10 kW	400 V / 3~ N + T	125 Kg	5.845 €
STPE40C Countertop		900 x 1000 x 290 mm	1 4 x 2,5 kW	-	10 kW	400 V / 3~ N + T	100 Kg	5.670 €
TPE40P		900 x 1000 x 850 mm	1 4 x 2,5 kW	6 kW	16 kW	400 V / 3~ N + T	195 Kg	7.220 €

NEUTRAL CUPBOARDS

Model		Dimensions	Drawer G.N. 1/1	-	Power	Weight	€
MN50		450 x 1000 x 850 mm	-	-	-	46 Kg	1.625 €
SMN50 Countertop		450 x 1000 x 290 mm	-	-	-	36 Kg	1.515 €
MN51		450 x 1000 x 850 mm	1	-	-	57 Kg	1.940 €
SMN51 Countertop		450 x 1000 x 290 mm	1	-	-	47 Kg	1.825 €
MN100		900 x 1000 x 850 mm	-	-	-	105 Kg	2.090 €
SMN100 Countertop		900 x 1000 x 290 mm	-	-	-	80 Kg	1.970 €
MN101		900 x 1000 x 850 mm	2	-	-	105 Kg	2.680 €
SMN101 Countertop		900 x 1000 x 290 mm	2	-	-	80 Kg	2.565 €

Side trim

Side trim for 1000 series with rounded edges of 100 mm (2 side)



805 €



SPECIFIC ACCESSORIES 1000 SERIES

CINAC006651		Inox rod grill gas cooker	265 €
CINAC009404		Cast iron grill 350 x 400 mm gas cooker	290 €
CINAC008243		Iron griddle for gas cooker 360 x 320 mm	280 €
CINAC006683		Fryer rack simple 8 L; 270 x 110 x 110 mm	145 €
CINAC006673		Fryer rack simple 23 L; 445 x 130 x 100 mm	140 €
CINAC006647		Fryer rack double 23 L; 435 x 280 x 100 mm	175 €
CINAC006662		Auxiliary grill	35 €
CINAC006618		Oven grill HG 730 x 690 mm	90 €
CINAC009257		Oven tray 532 x 700 x 30 mm	110 €
CINAC006619		Cabinet grill GN 1/1 532 x 325 mm	40 €
CINAC006643		Simple rack pasta cooker 140 x 140 x 203 mm	85 €

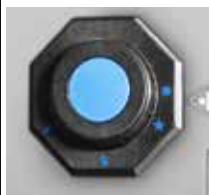


MAIN ACCESSORIES COMMON TO ALL SERIES: PAGE 85

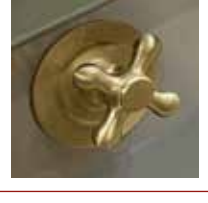
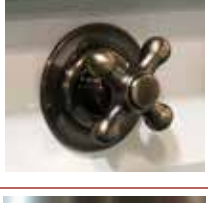
SPECIFIC ACCESSORIES 1000 SERIES

CINAC006642		Double rack pasta cooker 293 x 158 x 203 mm	120 €
CINAC006665		Grill Inox Rod PG / PLG 335 x 630 mm	265 €
CINAC006667		Grill Inox Grooved PG / PLG 335 x 630 mm	390 €
CINAC012480		Cast iron grill PG / PLG (2 units x 400 mm module)	490 €
CINAC007243		Water column Cold	455 €
CINAC007244		Water column Hot and Cold	515 €
CINAC007477		Water lateral column Cold	585 €
CINAC007331(120) CINAC007332 (150)		Extractable fat collection trays	105 €
CINAC011529 CINAC011530		Rear side trim cover	50 €

MAIN ACCESSORIES COMMON TO ALL SERIES

Flush Door Supplied as Standard at doors orders when no further specification.		Flush Door in Support Module (1 of 400 mm; 450 mm S1000)	245 €
Smooth Door		Door in Support Module (1 of 400 mm; 450 mm S1000)	245 €
Classic Door		Door in Support Module (1 of 400 mm; 450 mm S1000)	245 €
Drawer		Drawer in Support Module (1 of 400 mm; 450 mm S1000)	245 €
Plastic Knob Supplied as Standard with the Equipment on the S600		Plastic Knob Supplied as Standard	25 €
Antique Brass Knob		Antique Brass Knob (Price per Knob)	100 €
Straight Aluminum Knob Supplied as Standard with the Equipment on the S750, S900 y S1000		Straight Aluminum Knob (Price per Knob)	65 €
Straight Satin Brass Knob		Straight Satin Brass Knob (Price per Knob)	100 €
Straight Aged Brass Knob		Straight Aged Brass Knob (Price per Knob)	100 €

MAIN ACCESSORIES COMMON TO ALL SERIES

Round Aluminum Knob		Round Aluminum Knob (Price per Knob)	65 €
Round Satin Brass Knob		Round Satin Brass Knob (Price per Knob)	100 €
Chrome Water Tap Handle		Chrome Water Tap (Price per Tap Handle)	65 €
Satin Brass Water Tap Handle		Satin Brass Water Tap (Price per Tap Handle)	100 €
Aged Brass Water Tap Handle		Aged Brass Water Tap (Price per Tap Handle)	100 €
Curved Stainless Steel Handle Supplied as Standard at doors orders when no further specification.		Curved Stainless Steel Handle (Price per Unit)	100 €
Curved Satin Brass Handle		Curved Light-Tone Brass Handle (Price per Unit)	100 €
Curved Aged Brass Handle		Curved Dark-Tone Brass Handle (Price per Unit)	100 €
Straight Stainless Steel Handle		Straight Stainless Steel Handle (Price per Unit)	100 €

MAIN ACCESSORIES COMMON TO ALL SERIES

Straight Satin Brass Handle		Straight Satin Brass Handle (Price per Unit)	100 €
Straight Aged Brass Handle		Straight Aged Brass Handle (Price per Unit)	100 €
Flat Vertical Handle Supplied as Standard when Ordering the Smooth Door		Straight handle in aged brass (Price per unit)	80 €
Handrail		Upper Handrail in Stainless Steel or Brass (per Linear Meter)	280 €
Embellish Plinth		Embellish baseboard / plinth legs cover (Per linear metre)	265 €
Convection Oven		Electric Convection Oven	370 €
Piezoelectric Ignition		Piezoelectric Ignition (for Countertops and Gas Cookers; Price for Two Burners)	355 €
Neutral Cabinet		Neutral Cabinet with Side Rails and GN Rack	380 €
Electronic Thermostat		High-Precision Electronic Thermostat for Temperature Control (1 x Pan)	180 €
Mixed Cooking Range		Gas Cooking Range with Electric Oven	+5 %
Wheels for Cooking Units		Set of 4 Wheels per Module (Two Fixed and Two Swivel with Brake)	550 €
Upper Grilling Rack		Upper Grilling Rack (per Linear Meter)	495 €
Salamander Support		Option: Salamander Support on Upper Grilling Rack	480 €

Any RAL color on the market can be chosen to customize the kitchen and achieve perfect integration in its location.



CUSTOMIZATION - COOKERS IN COLOR

Door + lower base	Cupboard door painted 400 mm + lower base 400 mm	120 €
Oven door	Oven door + Corner cupboard painted	140 €
Front 400 mm	Front control panel 400 mm	75 €
Front 800 mm	Front control panel 800 mm	105 €
Front 1200 mm	Front control panel 1200 mm	140 €
Upper side	Upper side	105 €
Lower side	Lower side	140 €



SUSPENDED COOKERS SUPPORT

Support 600	600 Series support foot	650 €
Support 750	750 Series support foot	660 €
Support 900	900 Series support foot	670 €
Support 1000	1000 Series support foot	685 €
Suspended bridge	Beam support bridge table top modules to join with modules with support or on feet	645 €



COOKERS COMPACT SERIES: FEATURES

Single cooking surface plan in 1200 mm stainless steel, 2 mm thick

3 types of cooking element to add

Base: Standard, Oven + Closet, HG Oven

All options and accessories available

Color design options

Competitive price

+ 5 %



UNIQUE TOP MODULAR COOKERS: FEATURES

Affordable option with modular kitchens and a single stainless steel worktop of 2–3 mm.

Free composition of modular elements with a single plane top.

The supply connections for each module are individual.

All options and accessories available.

Color design options, free choice Ral selection.

Available on single in 600, 750, 900 and 1000 series.

3D render design of your kitchen.

Competitive price

[a consultar](#)





MONOBLOCK COOKERS: FEATURES

Single plain cooking surface of stainless steel 3 mm thickness

Dimensions of plane to free choice.

Free composition of elements on the plane.

The connections of the elements are unified at a single point for easier connection of the cooking block.

All options and accessories available.

Colour design options, free choice Ral selection.

Design of central kitchen, mural or suspended.

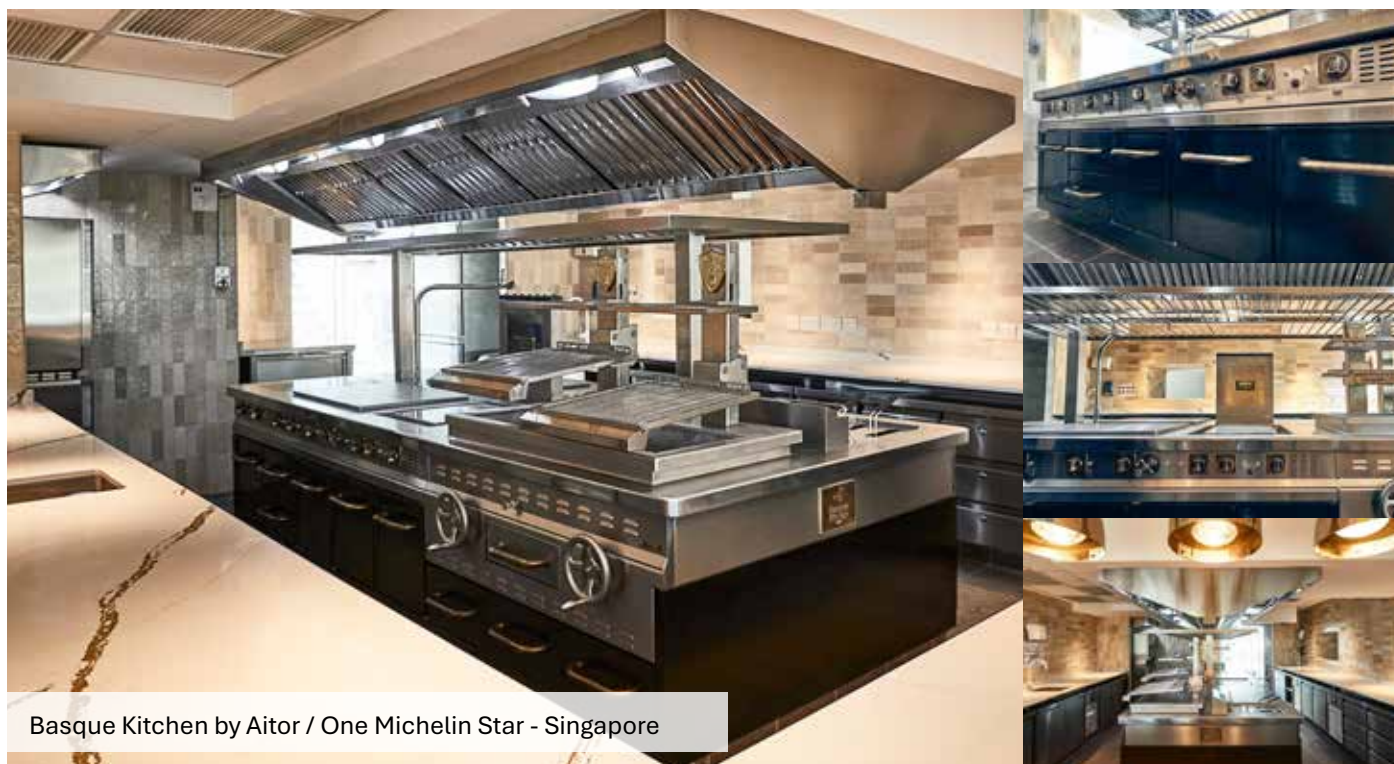
3D render design of your kitchen.

Price

consult us



Custom design and quote on request.



Basque Kitchen by Aitor / One Michelin Star - Singapore



Jenni

FRYERS



COUNTERTOP

Model		External dimensions	Rack dimensions	Oil	Water	Nominal Power kW	Voltage (V)	Raiser	Purifier	€
J 3		230 x 425 x 305	130 x 245 x 120	4,5	-	2,2	230 V / 1~	-	-	370 €
J 3/2		405 x 425 x 305	130 x 245 x 120	2 x 4,5	-	2 x 2,2	230 V / 1~	-	-	640 €
J 7		380 x 530 x 430	180 x 250 x 105	7	-	3,5	230 V / 1~	-	-	745 €
J 7GP		380 x 530 x 430	180 x 250 x 105	7	-	5	230 V 400 V / 3~	-	-	1.060 €
J 7/2		700 x 530 x 430	180 x 250 x 105	2 x 7	-	2 x 3,5	230 V / 1~	-	-	1.235 €
J 7/2GP		700 x 530 x 430	180 x 250 x 105	2 x 7	-	2 x 5	230 V 400 V / 3~	-	-	1.830 €

FREE-STANDING

Model		External dimensions	Rack dimensions (mm)	Oil	Water	Nominal Power kW	Voltage (V)	Raiser	Purifier	€
J 11E		430 x 480 x 860	ø280 x 120	11	-	4	230V/ 1~ 230V/ 3~ 400V/ 3~	-	-	1.785 €
J 15E		430 x 480 x 860	ø310 x 140	15	-	5	230V 400V / 3~	-	-	1.835 €
J 15		430 x 480 x 860	ø310 x 140	15	-	5	230V 400V / 3~	1	1	2.485 €
J 15GP		430 x 480 x 860	ø310 x 140	15	-	8	230V 400V / 3~	1	1	2.740 €
J 15/2		840 x 480 x 860	ø310 x 140	2 x 15	-	2 x 5	230V 400V / 3~	1	1	4.755 €
J 15/2GP		840 x 480 x 860	ø310 x 140	2 x 15	-	2 x 8	230V 400V / 3~	1	1	5.160 €
J 30		530 x 590 x 860	ø400 x 165	30	-	9,5	230V 400V / 3~	1	1	2.740 €
J 30GP		530 x 590 x 860	ø400 x 165	30	-	15	230V 400V / 3~	1	1	2.970 €

FREE-STANDING

Model		External dimensions	Rack dimensions (mm)	Oil	Water	Nominal Power kW	Voltage (V)	Raiser	Purifier	€
J 30/2		1080 x 590 x 860	ø400 x 165 mm	2 x 30	-	2 x 9,5	230V 400V / 3~	1	1	5.255 €
J 30/2GP		1080 x 590 x 860	ø400 x 165 mm	2 x 30	-	2 x 15	230V 400V / 3~	1	1	5.845 €

EXTRA LARGE

Model		External dimensions	Rack dimensions (mm)	Oil	Water	Nominal Power kW	Voltage (V)	Raiser	Purifier	€
J 50		640 x 730 x 860	ø530 x 170	50	-	15	230V 400V / 3~	1	1	4.850 €
J 50/2		1320 x 730 x 860	ø530 x 170	2 x 50	-	2 x 15	230V 400V / 3~	1	1	9.005 €
J 100		940 x 950 x 860	ø725 x 195	100	-	25	230V 400V / 3~	1	-	6.090 €
J 100/2		1880 x 950 x 860	ø725 x 195	2 x 100	-	2 x 25	230V 400V / 3~	1	-	11.880 €
J 100 CH		940 x 950 x 860	-	100	-	40	230V 400V / 3~	-	-	6.150 €
J 100/2 CH		1880 x 950 x 860	-	2 x 100	-	2 x 40	230V 400V / 3~	-	-	12.020 €

COUNTERTOP

Model		External dimensions	Rack dimensions (mm)	Oil	Water	Nominal Power kW	Voltage (V)	Raiser	Purifier	€
N 7		380 x 530 x 480	180 x 250 x 105	7	3	3,5	230 V / 1~	-	-	810 €
N 7/2		700 x 530 x 480	180 x 250 x 105	2 x 7	2 x 3	2 x 3,5	230 V / 1~	-	-	1.430 €

FREE-STANDING

Model		External dimensions	Rack dimensions (mm)	Oil	Water	Nominal Power kW	Voltage (V)	Raiser	Purifier	€
N 18E		430 x 480 x 860	ø280 x 120	12	6	4	230V/ 1~ 230V/ 3~ 400V/ 3~	-	-	1.925 €
N 27E		430 x 480 x 860	ø310 x 140	17	10	5	230V 400V / 3~	-	-	2.020 €
N 27		430 x 480 x 860	ø310 x 140	17	10	5	230V 400V / 3~	1	-	2.440 €

FREE-STANDING

Model		External dimensions	Rack dimensions (mm)	Oil	Water	Nominal Power kW	Voltage (V)	Raiser	Purifier	€
N 27GP		430 x 480 x 860	ø310 x 140	17	10	8	230V 400V / 3~	1	-	2.615 €
N 27/2		840 x 480 x 860	ø310 x 140	2 x 17	2 x 10	2 x 5	230V 400V / 3~	1	-	4.700 €
N 27/2GP		840 x 480 x 860	ø310 x 140	2 x 17	2 x 10	2 x 8	230V 400V / 3~	1	-	5.035 €
N 54		530 x 590 x 860	ø420 x 140	36	18	9,5	230V 400V / 3~	1	-	2.725 €
N 54GP		530 x 590 x 860	ø420 x 140	36	18	15	230V 400V / 3~	1	-	2.895 €
N 54/2		1080 x 590 x 860	ø420 x 140	2 x 36	2 x 18	2 x 9,5	230V 400V / 3~	1	-	5.100 €
N 54/2GP		1080 x 590 x 860	ø420 x 140	2 x 36	2 x 18	2 x 15	230V 400V / 3~	1	-	5.555 €

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GENERAL SALES TERMS

Orders

Orders must be formalized in writing to JEMI S.A. (hereinafter JEMI) with all necessary information for their definition. Any deviation from standard conditions (such as discounts or payment terms) must be previously approved by JEMI with written confirmation to be valid.

JEMI will supply the equipment properly packaged. Installation or assembly is not included in the prices of this catalog. Equipment supplied disassembled or in parts will incur an additional charge.

For orders with a net amount below €300, shipping costs will always be borne by the buyer. Non-standard machines, low-rotation items, or those with special modifications compared to this catalog will have a different price and must be offered individually. Acceptance of a custom machine quote requires payment of 40% of the offered value at the time of ordering.

Custom-made products cannot be canceled; any advance payment will not be refunded. Images shown may not correspond exactly to the actual equipment as they are sample images. Equipment may be modified without prior notice. JEMI S.A. is not responsible for any discrepancies or issues for these reasons.

Billing

Prices in this catalog are recommended retail prices (RRP) in Euros (€). Prices do not include taxes. Applicable NET prices must be added to VAT, IGIC, or any other taxes in effect at the billing date.

For exports outside the EU or intra-community operations, VAT exemption rules apply (Art. 21 and 25, Law 37/1992 VAT). Standard packaging costs are included. Other packaging types, such as maritime or reinforced, will incur additional charges.

Ownership of supplied goods remains with JEMI until full payment of the agreed price, including taxes, interest, costs, and any other charges arising from the sale. Billing conditions for all JEMI products comply with Law 15/2010 of 5/7/2010.

JEMI reserves the right to change prices at any time without prior notice, though confirmed orders will not be affected. In the case of obvious pricing errors, the sale may be canceled, even if confirmed, with full refund of payments made.

Shipping and Delivery

Goods travel under the responsibility of the carrier and are limited according to applicable legal regulations (L.O.T.T./C.M.R.). Additional coverage must be requested and agreed upon in advance.

The customer is responsible for unloading the goods with their own means. Delivery will always be to the customer's warehouse, which must have unloading facilities. Deliveries requiring special unloading equipment or outside normal transport hours are not included.

Deliveries to addresses other than the customer's warehouse or outside the Iberian Peninsula (Balearic Islands, Canary Islands, Ceuta, Melilla, foreign countries) will incur additional shipping charges.

International deliveries follow INCOTERMS 2020 of the International Chamber of Commerce, default EXW JEMI Factories, Barcelona.

Transport Incidents

If JEMI S.A. arranges the transport, the customer must inspect the goods upon receipt, removing packaging to check for any damage or anomalies. These may include:

- a) **Visible external damage (dents, breaks, moisture, deformities, or other signs of deterioration).**
- b) **Hidden internal damage (the customer must unpack and check for internal damages).**
- c) **Missing items (if the number of packages does not match transport documentation).**

In any of these cases, the customer must:

1. **Record the incident in detail on the carrier's delivery note before signing.**
2. **Notify JEMI in writing within 48 hours, including:**
 - Copy of the delivery note showing the incident.
 - Photos of the packaging and items (internal and external).
 - Detailed photos of damaged goods.

Failure to explicitly note the incident on the carrier's delivery note at the time of delivery, as well as failure to notify JEMI in writing within the maximum period of 48 hours, will result in the transport insurance not covering the incident, and JEMI will decline any liability arising from it, meaning the customer will lose any possibility of making a claim.

Returns

Returns are not accepted without express written authorization from JEMI S.A. If accepted, goods must be returned to JEMI S.A. warehouse with shipping prepaid.

For machines accepted for return, a €100 fee applies for inspection, general functional tests, and repackaging.

GENERAL SALES TERMS

Warranty

Each machine is supplied with a specific warranty card. All equipment has a one-year warranty against manufacturing defects in parts and components from the delivery date.

Warranty exclusions:

- Damage due to incorrect installation, connection, or startup (unless performed by authorized personnel).
- Failures caused by voltage fluctuations or misuse.
- Improper use, overload, lack of preventive maintenance, incorrect cleaning, or failure to follow manufacturer instructions.
- Components subject to natural wear (pumps, gaskets, heating elements, filters, trays, etc.).
- Damage during transport, improper storage, or force majeure after delivery.
- Modifications or repairs by unauthorized third parties.

After-Sales Service

Costs for sending accessories or spare parts are borne by the buyer. Before starting any electric machine, voltage and operation must be checked according to the manual.

Gas appliances are checked with butane at 37 gr/cm^3 (370 mm water column) but are also supplied with natural gas injectors. Spare parts and accessories will be sent COD.

Post-sale contact: sat@jemi.es
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 + 34 609 35 69 24

Quality Policy

JEMI's quality policy is customer satisfaction through the quality of products and services, based on continuous improvement across all areas of the company. This policy is applied daily to optimize all processes.

JEMI reserves the right to modify technical data and features without prior notice to incorporate improvements from ongoing research.

Jurisdiction

These General Conditions of Sale are governed by Spanish law. Any disputes will fall under the jurisdiction of the courts of Barcelona, Spain.



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