



*Thinking of you*  
**Electrolux**

**900XP & 700XP**



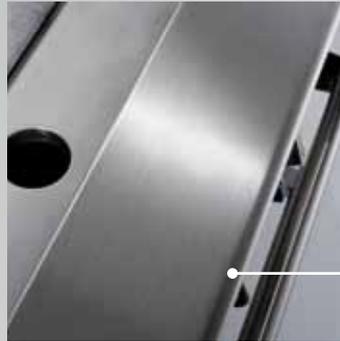
Are you a High  
Productivity Kitchen?



# Then XP is exactly what you need.



High power 5kW induction cooking top: maximum speed and energy efficiency



Seamless, smooth surfaces and pressed rounded worktops for fast and easy cleaning



Duomat braising pan: an exclusive solution for wet or dry cooking in large quantities

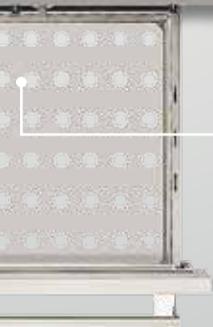
Ref-freezer base: exclusive Electrolux solution, full control of temperature from freezer to refrigerator, with any appliance on top



New Fry Top<sup>HP</sup>  
1200mm wide:  
extra large surface  
to prepare an  
unlimited amount  
of your favourite  
foods



Fryers<sup>HP</sup>: the full  
solution for frying  
and managing the  
life of your oil



IcyHot: exclusive  
solution combining  
the Fry Top<sup>HP</sup> or  
PowerGrill<sup>HP</sup> to the  
Ref-freezer base  
for the highest  
productivity

- Full choice of installation typologies, to custom fit your kitchen

# Fry Top<sup>HP</sup>

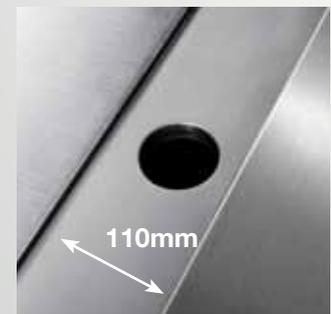
Extra large cooking surface to prepare your favourite foods in unlimited quantities.



- ▶ A 20mm thick heavy duty mild steel surface for better energy containment. It operates with high thermal inertia so the surface temperature does not drop drastically when the food is either placed or removed from the surface thus eliminating recovery time. Especially convenient in kitchens needing to prepare large quantities of foods in a short time
- ▶ Uniform heating throughout the surface, no cold zones, always ensuring maximum results regardless of where the food is placed. As a consequence, the moisture released from the food evaporates in a uniform manner and avoids spot burns guaranteeing the best quality
- ▶ The large 600x1200mm cooking surface in mild steel allows the preparation of more than 50 hamburgers at the same time in just a few minutes
- ▶ Full length grease drainage channel, 110mm wide with large drain hole 60mm diameter
- ▶ Large capacity (3 lt) grease collection containers



Grease collection drawer



Drainage channel with drain hole



Large cooking surface

# PowerGrill<sup>HP</sup>

High performing gas PowerGrill - use less power, save energy and guarantee high productivity.

- ▶ Promote healthier cooking - no risk of char-burning food thanks to the innovative radiant heating system
- ▶ Features "Energy Control" for a precise regulation of the power level, the power can be kept to minimum during non use and the fast heat-up time allow maximum power to be reached quickly, increasing efficiency and saving energy
- ▶ Heat up only the area necessary for cooking thanks to the independent control. 1 highly efficient burner for each 400mm section. Piezo ignition for easy operation
- ▶ Large cooking surface with easily removable grates (185,5mm wide). Low porosity finishing on the grates makes cleaning operations easier

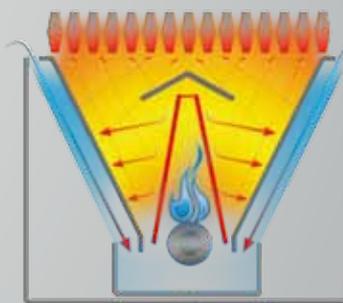


## ▶ Highly efficient radiant heating system

The flame heats the radiant shield bringing the temperature above 700°C. The heat is then radiated towards the heat deflectors and onto the cooking grate, thus guaranteeing an even temperature throughout for excellent grilling results on the entire cooking surface

- ▶ Removable radiants permit easy access to the burners to facilitate cleaning
- ▶ The cooking surface reaches an extremely high temperature (approx. 320-350°C) so the juices are rapidly sealed-in to maintain the food moist and succulent
- ▶ The radiant shields in AISI 441 are resistant to high temperatures avoiding deterioration
- ▶ Large removable grease collection drawer, full depth of grill (one per burner); can be filled with water to facilitate cleaning and to add moisture to the food

Patent Pending



# Full control at your fingertips

Full cooking power on the new Ref-freezer base. Unique in the market.



- ▶ Maximum power with the PowerGrill<sup>HP</sup> or Fry Top<sup>HP</sup> on the top of the innovative Ref-freezer base
- ▶ Increase productivity and maximize workflow by eliminating the time needed to recuperate ingredients from the refrigerator or freezer
- ▶ Simply choose your menu and set the base as a

refrigerator or freezer between -22°C and +8°C according to your needs

- ▶ Incorporates 2 drawers GN 2/1, 150mm deep
- ▶ Many top appliances from the 900XP range can be mounted on this 1200mm base. Can also be mounted on wheels for added flexibility



# Automatic Fryer<sup>HP</sup>

Offer customers high quality and healthy fried dishes without the wait.



- ▶ **900XP** - 23 lt V-shaped well with external gas or electric heating elements offers power, efficiency and has the ability to bring the oil to frying temperature rapidly guaranteeing:
  - higher productivity, for the most demanding chefs
  - improved hygiene, no more dirt traps in the well thanks to precise laser welding
  - longer life of the oil (approx. 30%) thanks to the uniform distribution of the heat inside the well
  - rounded corners for easier and safer cleaning process, no direct contact with the heating elements
- ▶ Optimized indirect heating system ensures all of the oil is heated throughout the well, ensuring excellent frying results continuously, crispy and golden on the outside and soft and juicy (not boiled) on the inside
- ▶ Automatic basket lifting system, programmable with 5 different programs (5 temperatures and 2 lifting times per program)
- ▶ Integrated oil filtration system increases the life of the oil and the built-in pump makes refilling the well quick and easy.
- ▶ Thanks to the fast recovery system, higher productivity is guaranteed, giving you peace of mind during busy periods



Automatic basket lifting system

- ▶ **700XP** - 15 lt V-shaped well with external electric heating elements
- ▶ Automatic basket lifting system with 2 independently controlled lifters
- ▶ Programmable control with 5 different programs (5 temperatures and 2 lifting times per program)

# Induction Top<sup>HP</sup>

Fast and efficient! The ideal solution for express service with low energy consumption.



- ▶ Perfect control for your cooking requirements thanks to the energy regulator which allows working with low power for delicate recipes or full power for fast service
- ▶ Powerful 5kW induction zones with a short heat-up time, ideal for express service
- ▶ Great energy savings (consumes more than 50% less energy than a gas range) thanks to the pan detection device which activates the induction zone only when the pan is positioned on the surface
- ▶ More comfortable working environment since the energy is concentrated only on the bottom of the pan, the cooking temperature is reached faster and there is less heat dispersion
- ▶ By reaching the cooking temperature faster there is an increase in the cooking operations thus increasing the amount of food prepared. Ideal for kitchens needing to serve a large number of clients in a short time
- ▶ Safe for working and cleaning operations since the glass ceramic surface only heats up upon direct contact with the induction pans



Ceramic glass surface induction top

# Tilting Braising Pan

The exclusive solution for wet or dry cooking of large quantities.



- ▶ Braising pans with the innovative **Duomat** cooking surface (a combination of mixed stainless steels) is the best solution to guarantee a uniform temperature throughout the cooking area. It provides better thermal stability during dry cooking and is the best choice against corrosion for wet cooking
- ▶ New gas (900XP) or electric infrared (900XP/700XP) heating system is attached to the bottom of the well and moves together with the well when tilting for maximum operator safety and hygiene
- ▶ Thermostatically controlled temperature ranging from 120°C to 300°C
- ▶ The reinforced lid is counter-balanced and equipped with a stainless steel handle for easy and ergonomic movement. When closed it can also be used as a work surface
- ▶ The manual lifting system provides precise control and ease when tilting and the specially designed pouring lip avoids the risk of spillage (models also available with automatic tilting)



Pouring lip facilitates operations



Manual lifting with precise control



### Gas Burners

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron pan supports (standard)
- Stainless steel pan supports (optional)
- High efficiency "flower flame" burners
- Burners with flame failure device
- Protected pilot light

#### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900XP from 120°C to 280°C
  - 700XP from 110°C to 270°C
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

#### Gas convection oven features

- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accommodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

#### 900 line versions

- 2, 4, 6, or 8 burners
- 6 and 10kW burners
- top models
- on gas static or convection oven
- on large gas oven, 1200mm
- on electric static oven
- 400, 800, 1200, 1600mm widths

#### 700 line versions

- 2, 4, or 6 burners
- 5,5kW burners
- top models
- on gas static oven
- on electric static oven
- 400, 800, 1200mm widths



### Gas Solid Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Durable cast iron cooking surface
- Cooking surface with differentiated temperature zones, maximum temperature of 500°C in center gradually decreasing to 200°C at the perimeter
- Single central burner with optimized combustion and flame failure device
- Piezo ignition
- Protected pilot light

#### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900 XP from 120°C to 280°C
  - 700 XP from 110°C to 270°C

#### Gas convection oven features

- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accommodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

#### 900 line versions

- top model, 800mm width
- solid top with 2 burners, 800, 1200mm widths
- on gas static or convection oven

#### 700 line versions

- top model, 800mm width
- on gas static oven
- solid top with 2 burners, 800mm width
- solid top with 2 burners, 1200mm width
- 2 burners, solid top, 2 burners, 1200mm width



### Gas Hob Cooking Tops

- 1-piece 2mm pressed work top in stainless steel with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Smooth mild steel plate
- Stainless steel burners with self-stabilizing flame. Each burner has 2 branches with 4 flame lines
- Piezo ignition
- Protected pilot light

#### 900 line versions

- top models, 400, 800 mm widths



### Electric Hot Plates

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron hot plates with safety thermostat, hermetically sealed to work top
- Individually controlled hot plates, (4kW each for 900XP - 2,6kW each for 700XP), with step regulation

#### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

#### 900 line versions

- 2 or 4 square plates
- top models, 400, 800mm widths
- on electric static oven

#### 700 line versions

- 2, 4, or 6 round plates
- 4 square plates
- top models, 400, 800, 1200mm widths
- on electric static oven



### Electric Hob Cooking Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Smooth steel (16Mo3) plate
- Individually controlled zones with step regulation

#### 900 line versions

- top model, 400mm width

#### 700 line versions

- top models, 400, 800mm widths



### Induction Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled induction zones:
  - 5kW (diam. 230mm for 700XP - 280mm for 900XP)
  - 3,5kW (diam. 230mm for 700XP) with overheating safety device
- Control panel with 9 power levels and indicator light for zone operation

#### Induction Wok Top

- High impact, heavy duty, 6mm thick Ceran® glass Wok bowl
- Single induction zone with overheating safety device
- Control panel with 9 power levels and indicator light for operation

#### 700XP "Spicy" Frontal Induction Top

- 2 independently controlled induction zones, 5kW (230mm diam.) each with overheating safety device
- 6 x GN 1/9 condiment containers with lids

#### 900 line versions

- top models, 400, 800mm widths

#### 700 line versions

- top models, 400, 800mm widths



### Infrared Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled infrared zones
  - 900XP diam. 300mm 3,4 kW
  - 700XP diam. 230mm 2,2 kW
- Concentric radiant elements to allow the selection of the heating area according to the pan size
- Warning light to indicate residual heat on the surface for operator safety

### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900XP from 110°C to 285°C
  - 700XP from 140°C to 300°C

### 900 line versions

- top models, 400, 800mm widths

### 700 line versions

- top models, 400, 800mm widths
- on electric static oven



### Fry Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Cooking plate (20mm thick for HP 900XP, 15mm thick for 900XP and 12mm thick for 700XP) for even temperature distribution
- Mild steel or hard-chromed cooking surface
- Large drain hole with grease collection drawer
- Large grease collection drawer (optional)

### 900XP Gas models

- mild steel surface - thermostatic control, safety thermostat, temperature range 90°C to 280°C
- mild steel surface - temperature range 210°C to 420°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

### 700XP Gas models

- mild steel surface - temperature range 200°C to 400°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

### Piezo ignition

### Electric models

- Incoloy armoured (900XP) or infrared (700XP) heating elements beneath the cooking plate
- Thermostatic control; safety thermostat
  - temperature range 120°C to 280°C (900XP)
  - temperature range 110°C to 300°C (700XP)

- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900 XP from 120°C to 280°C
  - 700 XP from 110°C to 270°C

- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

- **Gas convection oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition below the base plate. Adjustable thermostat-120°C to 280°C

### 900 line versions

- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths
- on gas or electric static oven
- HP top version, gas/electric, mild steel surface (smooth or mixed), 1200mm

### 700 line versions

- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths



### Grills

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Removable 3-sided splash-guard in stainless steel
- Free-standing models - double-sided cast iron grids - ribbed for meats and smooth for fish and vegetables
- Top gas models - cast iron grids
- Top electric models - stainless steel grids
- Grid scraper included as standard

### Gas models

- Stainless steel burners with flame failure device and deflection trays to prevent blockage

### Electric models

- Incoloy armoured heating elements beneath the cooking plate
- Power ON indicator light

### 700XP Gas Lava Stone Grills

- Lava stones for char-broiled flavour
- Stainless steel burners with flame failure device and deflection trays to prevent blockage

### HP Gas PowerGrills

- Highly efficient radiant heating system (patent pending)
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition
- Max. temperature on cooking surface 320/350°C
- Heavy duty, removable cast iron grids
- Full depth grease collection drawers, 1 per burner

### 900 line versions

- gas or electric heating
- free-standing, 400, 800mm widths
- HP Gas PowerGrills, 400, 800, 1200mm widths

### 700 line versions

- gas or electric heating
- top models, 400, 800mm widths
- on base
- HP Gas PowerGrills, 400, 800mm widths



### Electric Chip Scuttle

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Perforated false bottom to drain excess oil into the well basin
- Infrared heating lamp positioned on the back of the unit
- On/off switch
- Suitable for GN 1/1 containers, max. height 150mm

#### 900 line versions

- top model, 400mm width

#### 700 line versions

- top model, 400mm width



### Fryers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Oil drainage tap
- Thermostatic temperature control with safety thermostat to protect against overheating

#### Temperature ranges

- up to 18 lt, gas/electric - from 105°C to 185°C
- 23 lt gas - from 120°C to 190°C
- 23 lt electric - from 110°C to 185°C

#### Gas models

- V-shaped well with external high efficiency stainless steel burners with optimized combustion, flame failure device, protected pilot light and piezo ignition

#### Electric models

- V-shaped well with external high efficiency infrared heating elements

#### 900XP - 23 lt HP fryer with

- electronic control to set cooking temperature, set cooking time, main switch, set actual temperature, store cooking program
- automatic oil filtering and refilling system
- automatic basket lifting

#### Gas Tube Fryer

- Ideal for floured foods
- Gas tubes inside the well create a "cold zone" to capture food particles
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light
- Thermostatic temperature control from 110°C to 190°C
- Safety thermostat to protect against overheating
- Piezo ignition

#### 900 line versions

- gas or electric, internal or external elements
- 1 or 2 wells
- 15 lt, 18 lt, 23 lt
- 400, 800mm widths
- 23 lt gas tube fryer, 400mm width
- 110 lt with rail mounted basket (1 basket 1600mm or 2 baskets 2400mm)

#### 700 line versions

- 2x5 lt, 7 lt, 12 lt, 14 lt, 15 lt
- gas or electric, internal or external elements
- 1 or 2 wells
- top models, 400, 800mm widths
- 34 lt gas tube fryer, 800mm width



### Pasta Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Boiling well in 316L AISI stainless steel with seamless welding
- Safety device prevents operation without water
- Self-skimming system with continuous water filling regulated through manual water tap
- Large drain with manual ball-valve for fast emptying of the well
- Automatic basket lifting system (optional)

#### Gas models

- "Energy control" for precise power regulation
- Individually controlled high powered burners (one for each well), positioned below the base of the well with flame failure device, pilot light and piezo ignition
- No electrical connection required

#### Electric models

- Infrared heating system positioned below the base of the well

#### 700XP HP Automatic Pasta Cooker

- 4 different boiling cycles from gentle to full power
- programmable automatic basket lifting (possibility to memorize 5 different cooking times per basket)

#### 900 line versions

- 40 lt, gas/electric, 1 or 2 wells, 400, 800mm widths
- 150 lt, gas/electric/steam, 1 or 2 wells, automatic, 800, 1600mm widths
- 190 lt, gas/electric/steam, 1 well, automatic, 1200mm width

#### 700 line versions

- HP automatic model, 20 lt, electric
- 24,5 lt, gas/electric, 1 or 2 wells, 400, 800mm widths



### Bain-maries

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners and seamless welding
- Suitable for GN 1/1 containers, max. height 150mm
- Operating temperature from 30°C to 90°C
- Maximum water filling level marked on side of well
- Manual water filling (water filling tap can be ordered as an option)
- Front tap for water drainage

#### 900 line versions

- gas or electric heating
- top models, 400, 800mm widths

#### 700 line versions

- electric heating
- top models, 400, 800mm widths



### Boiling Pans

- Well and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- Pressed well and lid in 316 AISI stainless steel
- Deep drawn well with rounded corners and seamless welding
- Safety valve to guarantee working pressure on models with indirect heating
- Manometer controls correct operation of the boiling pan
- Solenoid valve for refilling with hot or cold water
- External valve for manual evacuation of excess air accumulated in the jacket during heating phase on models with indirect heating
- Closed heating system avoids wasting energy on models with indirect heating
- Large capacity drain tap to discharge food

#### Gas models

- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light

#### Electric models

- Heating elements with energy control, temperature limiter and pressure switch

#### Direct heating

- burners heat the well directly
- food can reach a higher temperature than with indirect heating

#### Indirect heating

- uses integrally generated saturated steam at 110°C in double jacket
- pressure switch control
- models also available with automatic refilling of the water in the double jacket

#### 900 line versions

- round well, 60 lt, 100 lt, 150 lt, 800mm width
- rectangular well, 250 lt, 1200mm width
- round well, 150 lt, 800mm width with autoclave lid
- gas or electric heating
- direct or indirect heating

#### 700 line versions

- round well, 60 lt, 800mm width
- gas or electric heating
- direct or indirect heating



### Braising Pans

- Well with rounded corners and seamless welding and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Cooking surface in stainless steel or mild steel (especially indicated for "dry cooking" or "shallow frying")
- Cooking surface in "Duomat" (a combination of mixed stainless steels) which improves thermal stability, eliminates deformation of the cooking surface and is more resistant to corrosion
- High precision manual or automatic tilting system

#### Gas models

- Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- Burners built-in to the base of the well move together during tilting (900XP)
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 90°C to 290°C

#### Electric models

- Infrared heating elements positioned beneath the cooking surface
- Heating elements built-in to the base of the well move together during tilting
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 120°C to 280°C

#### 900 line versions

- 80 lt, 800mm width
- 100 lt, 1000mm width
- gas or electric heating
- mild steel or "Duomat" cooking surface
- automatic or manual tilting

#### 700 line versions

- 60 lt, 800mm width
- gas or electric heating
- mild steel or "Duomat" cooking surface
- manual tilting



### Multifunctional Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners, seamlessly welded to the work top
- Cooking surface in compound steel (3mm layer of 316 AISI stainless steel bonded to a 12mm layer of mild steel)

#### Gas models

- Burners equipped with a double flame line for uniform heat distribution
- Thermostatic gas valve. Piezo ignition
- Temperature range from 100°C to 250°C

#### Electric models

- Incoloy armoured heating elements beneath the cooking surface
- Thermostatic control and energy regulator for precise cooking control and a reduction in the fluctuation of energy around the set temperature
- Temperature range
  - 900 XP from 100°C to 300°C
  - 700 XP from 100°C to 250°C

#### 900 line versions

- 22 lt, 800mm width
- gas or electric heating

#### 700 line versions

- 11 lt, 22 lt
- 400, 800mm widths
- gas or electric heating



### Refrigerator/Freezer Bases

- Exterior panels in stainless steel with Scotch-Brite finishing

#### Ref-freezer base

- Able to operate both as refrigerator or freezer. Temperature can be set from -22°C to +8°C
- Digital thermostat and display
- Built-in compressor unit
- 2 drawers with safety stop and perforated bottom plate, can support up to 40 kg/each
- Can be installed on wheels
- For ambient temperatures up to 43°C
- Permits **IcyHot** configuration

#### Refrigerated and Freezer bases

- Temperature range:
  - refrigerator from -2°C to +10°C
  - freezer from -15°C to -20°C
- Built-in compressor unit
- Thermostat, defrost indicator light and ON/OFF switch
- Large stainless steel drawers on telescopic anti-tilt runners able to accept GN 1/1 containers
- For ambient temperatures up to 43°C

#### 900 line versions

- Ref-freezer base, 2 drawers, 1200mm width
- refrigerated base, 2 drawers, 1200mm width

#### 700 line versions

- refrigerated base with 2 doors or 2/4 drawers, 1200mm width
- refrigerated base with 3 doors or 3/6 drawers, 1600mm width
- freezer base with 2 drawers, 1200mm width



### Work Tops and Bases

#### Work tops

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- With closed front or with drawer

#### Sink units

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- GN compatible wells

#### Water column with liter counter

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Digital liter counter to monitor water filling

#### Open bases

- Exterior panels in stainless steel with Scotch-Brite finishing
- Optional accessories:
  - doors with handles
  - drawers
  - heating kits
  - runners for GN containers

#### 900 line versions

- work tops, 200, 400, 800mm widths
- work tops with drawer, 200, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

#### 700 line versions

- work tops, 200, 400, 800mm widths
- work tops with drawer, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

