



**According
to your needs**



Symphony

Symphony

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Symphony

The composition of a perfect symphony

The Symphony range of kitchens enables the kitchen professional to design a tailor-made commercial kitchen with complete freedom, arranging and adapting its various components to suit their style of working.

A wide range of quality, high-design components, shapes, sizes, complements and finishes which let you to customise the ideal tool to enjoy cooking and delight the most demanding of palates.

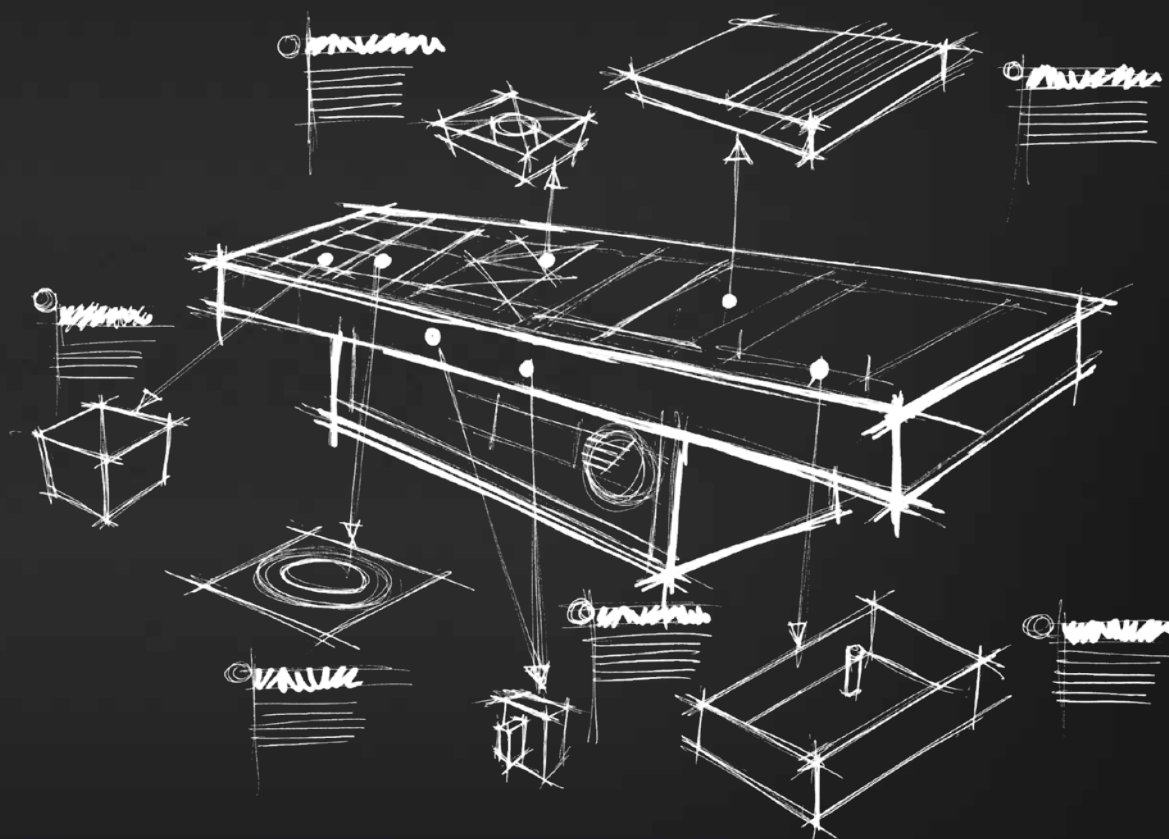




Every chef's dream.

The Symphony range has been created to offer design and functionality solutions to meet the requirements of kitchen professionals. Elegant, versatile, high powered and high-quality, it is prepared to be designed for and by the most demanding professionals.

Add to this, a multitude of advantages that enable optimisation of the available space and management of the work in the kitchen in an effective way according to the chef's tastes and style of working.



Space
optimisation

Absolute
comfort

Robust and available
in a variety of finishing
materials

Maximun
safety

Optimised
performance

Easy to
clean



Personalised elements

The Symphony line makes it possible to find the appropriate functional and aesthetic solution for work needs thanks to functional, made-to-measure cooking elements.

Basque Grill

The one-of-a-kind Basque Grill, combines precision cooking with natural charcoal. Thanks to the use of various woods and coals, the product can be flavoured during cooking. The grill design allows a temperature concentration that enables more efficient cooking.



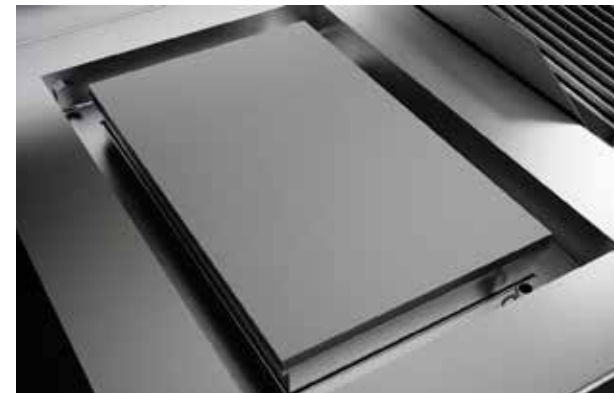
Robata

Its positioning above the Symphony facilitates cooking at different temperatures with charcoal, thanks to its vertical structure.



Fry-top griddle

Griddle suitable for roasting. It offers excellent heat distribution, facilitating the preparation of meat and fish. Drip tray around edge with watersluice controlled by solenoid valve.



Coup de feu solid top

Large top with powerful burner providing graduated heat surface.



Gas burners

Burner with stainless steel grates (available in lacquered finish), piezo ignition and drip tray system with water sluice.



Induction elements

Induction hobs in different sizes and power ratings can be included for each type of requirement, together with induction woks and griddles, with uniform heat dispersal and low energy consumption.



Charcoal grills

Lava rocks heated using tubular burners in AISI-18/10 stainless steel. Support grate for rocks. Removable drip tray.



Electric fryers

Controlled by thermostat to guarantee safety and longer oil duration, equipped with a support to help drain off the oil. Can be recessed into the surface with a flanged edge to prevent waste material from falling inside.



Sous-vide cooker

Thanks to its precise electronic temperature control that keeps the whole unit at the same temperature, together with its circulating water system, it is an ideal element for sous-vide cooking of food sealed in airtight bags, capable of cooking at low temperatures (of between 56 and 95°C).



Bain marie

Recipient with automatic water filling feature. Allows GN pans to be used for preserving sauces and garnishes.



Pasta cooker

Thermostatic control with automatic water filling feature, made completely of stainless steel with integrated baskets.



Panoramic oven

Designed for XXL roasting and large paellas.



Tap

It enables the water to be taken to exactly where the chef requires avoiding unnecessary movement and effort and facilitating workplace ergonomics.



Design of accessories and finishes

Customisation through a wide range of finishes for countertops, structure, interiors and front control panels, as well as various possibilities for the table support, cabinets; and through a multitude of complementary elements such as upper grills, gratin holders, water columns or auxiliary plugs, which add the final touch to perfect equipment.

Front control panel

Removable, in 1.5 mm stainless steel sheeting (Also available lacquered in RAL colours, recessed from front, with gentle folds to make cleaning easier).



Technical cabinets

Used to connect installations, electrical panels, taps and stopcocks. (Multipurpose cabinets also available, and/or hollow cabinets with tray guides).



Handrail option available

Offers support to the chef.



Neutral cabinets, hot drawers for dishes and refrigerated drawers

Heated cabinets and units to keep plates at the right temperatures.

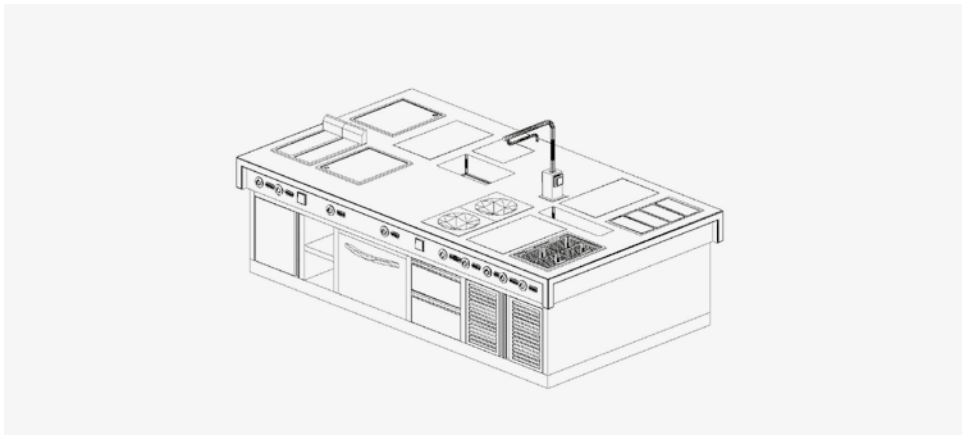


A wide range of made-to-measure solutions

Symphony allows users to design the kitchen that is best suited to their needs, enabling them to make the best use of the space available.

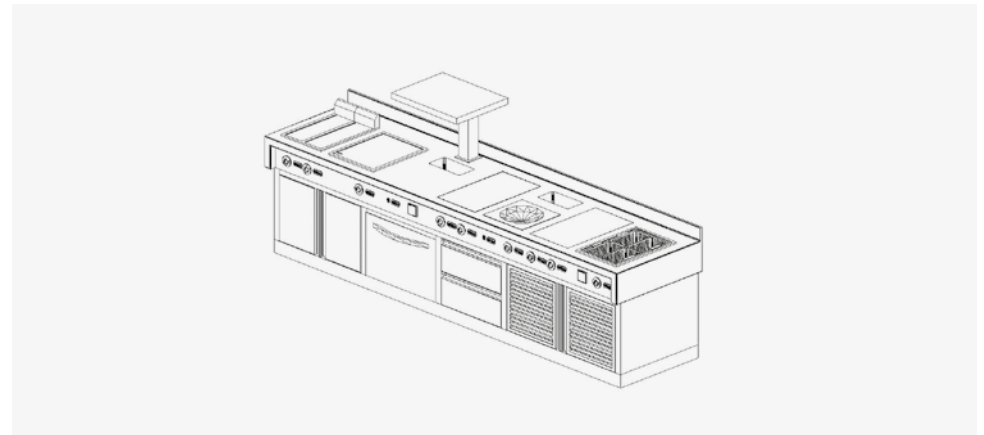
Symphony central

Island-type kitchen with all-round access to the units so that cooks can work from any side of the kitchen.



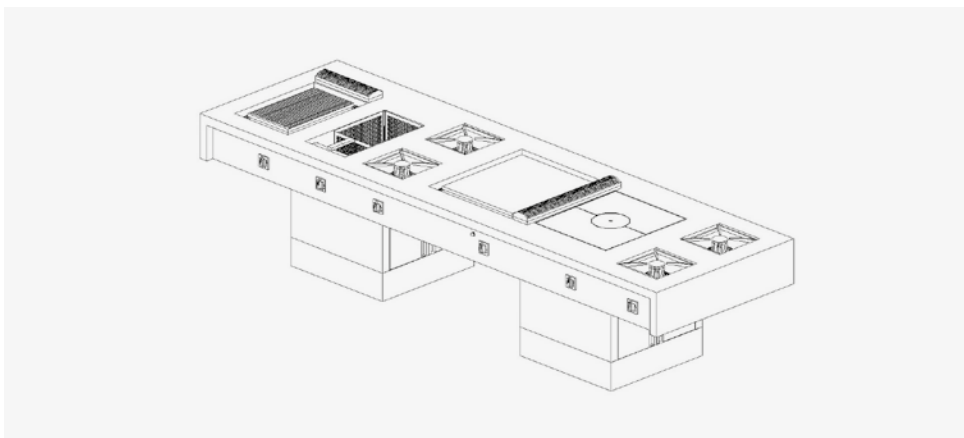
Symphony mural

Wall supported kitchen, in which the machinery and operational elements are arranged in a line. Includes a rear plate that serves as a trim and as a protective element.



Symphony supported on a pedestal

In any of the wall supported or island versions, the worktop is supported on one or more pedestals, leaving the rest of the space open beneath the working surface.



Symphony on low unit

In any of the wall supported or island versions, the worktop is supported on a ground fixture which can be used for different type of storage and support elements: open or closed cabinets, multi-purpose units, heating or cooling units, electric ovens, or technical cabinets for connections and supplies...

