



**Specific equipment  
for non-modular  
cooking.**



**Find out more!**



Access the website

# Independent cooking

Grilling.....	113
— Basque Grill .....	113
— Robatas .....	114
Snack .....	115
— Gas counter top ranges .....	115
— Electric counter top deep fat fryers .....	116
— Gas fry-tops.....	117
Gas central ranges .....	118
Static ovens .....	119
Gas stockpot stoves with cast iron burner.....	119
Salamanders.....	120

All gas cooking equipment  
should be fitted with gas governors:  
LPG: 37 g/cm<sup>2</sup>  
Natural Gas: 20 g/cm<sup>2</sup>

# Grilling | Basque Grill



## General characteristics



- Offers precision cooking with natural charcoal. In addition, it can be used as a showcooking element for preparing dishes in front of the customer.
- Unit conceived for installation against wall.
- Surface top manufactured in 3 mm thick AISI-310 stainless steel, with rounded edges for easy cleaning.
- Mouth of grill raised above the surface top to allow the grill to be brought as close as possible to the embers and funnel the outlet of heat, for greater efficiency.
- Inner floor of the grill protected by refractory brick to insulate and concentrate the heat and improve efficiency.
- Sinks in the tank for easy withdrawal of the ashes.
- Includes an ash collection drawer by grill.
- Each grill has a lower zone with door (without shelf or rack), designed for housing a charcoal trolley (optional) or another trolley of the premises.
- Base with cut-out at the bottom back to bridge any skirting board on the wall.
- Unit clad in stainless steel down to the floor.

- With 4 height-adjustable feet and 4 castors.
- Back cover to hide the guide system and give an easier-to-clean finish. Includes grill guide, system of counterweights and fixed top grill.
- Top vents for optimum temperature diffusion.
- Grill constructed in stainless steel.
- Cooking grill height-adjustable by crank at front, making it possible to cook at different intensities to achieve the perfect cooking point. Includes counterweight to soften the adjustment action.
- Grill with large dimensions for greater versatility.


- Includes fat collection tray, easily removable without tools.
- The grill is tilted by 5°. This allows the fat to run along the grill by capillary motion to the fat collection tray. This prevents fat from falling onto the embers, which would cause flame-ups that alter the cooking of the food.
- Includes a second fixed grill at the top for temperature maintenance of the product.
- All the grills are dismantlable, to facilitate cleaning.

### OPTIONAL ACCESSORY:

- Trolley for charcoal.
- Stainless steel drawer with reinforced upper part.
- With four wheels for easy movement.
- Designed for storing charcoal to feed the Basque grill mid-service more conveniently.
- Allows the charcoal to be stored in an external zone which does not affect the hygiene of the food handling areas.
- Dimensions: 370 x 380 x 536 mm.
- Interior capacity: 48 litres.

MODEL	CODE	GRILL DIMENSIONS (mm)	POWER IN CARBON EQUIVALENT (KW)	ELECTRICAL CONNECTION	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€
 BGF-1000	19048685	650 x 560	4,6	230 V 1+N	25	800 x 870 x 1.500	-
 BGF-2000	19058110	2 x 650 x 560	9,2	230 V 1+N	50	1.600 x 870 x 1.500	-

## Accessory: Trolley for charcoal

MODEL	CODE	CAPACITY (LITRES)	DIMENSIONS (mm)	€
 CBGF	19048692	48	370 x 380 x 536	-

# Grilling | Robatas



## General characteristics

- In Japanese cooking, robatayaki refers to food prepared in front of the customers, in which the ingredients, normally on brochettes, are grilled slowly over charcoal embers, in a way which is similar to a barbecue.
- Surface top manufactured in 2 mm thick AISI-304 stainless steel, with rounded edges for easy cleaning.
- Raised edge to allow cooking at barbecue level, with no superstructure.
- Very thick base in refractory steel to bear the charcoal, with perforations to improve air circulation and provide better combustion.
- Sinks in the tank for easy withdrawal of the ashes.
- Tank insulated with 30 mm of rock wool to prevent temperature loss and improve the ergonomics of your work.
- Outer body separated from the tank, in stainless steel, with perforations to allow external air flow that improves heat dissipation.

- Includes 1 or 2 drawers for ash collection.

### CENTRAL UNIT MODEL

- Robata on stainless steel unit for independent use.
- Can be used from both sides.
- 150 mm free work-surface on both sides of the robata.
- Equipped with 4 wheels (two with brake).
- Includes folding frame on one side to accommodate two GN 1/9 trays.
- Comes with two large, multi-purpose drawers with reinforced guides.
- Superstructure in stainless steel profile with 3 different levels.
- 82 mm for cooking

- 239 mm for slow cooking of the core
- 396 mm to preheat or maintain the temperature of the product.
- Includes brochette rests, distance-adjustable to hold brochettes of different lengths.
- The superstructure is dismantable, without the need for tools, to allow cooking at barbecue level.




### TABLETOP MODELS

- Robatas designed for installation onto furniture of the premises.
- Height of surface top of the supporting unit: 570 mm, to allow a working height of 900 mm.

- If positioned against a wall (whether of the building or a perimeter of the surface top), leave 5 cm between the Robata and the ends of the wall to allow heat dispersal.

### ACCESSORIES:

- Poker for keeping the embers alive.
- Stainless steel mesh grill for cooking food without the use of brochettes
- Stainless steel grill for cooking and marking meat.

MODEL	CODE	GRILL DIMENSIONS (mm)	LEVELS OF THE SUPERSTRUCTURE	POWER IN CARBON EQUIVALENT (KW)	DIMENSIONS (mm)	€
 RGF-060	19048686	355 x 216	3	1	590 x 450 x 330	-
 RGF-100	19048688	800 x 216	3	2	1.107 x 450 x 330	-
 RGF-1000	19048689	800 x 216	3	2	1.107 x 850 x 900	-

## Accessories

DESCRIPTION	CODE	€
ATTACHER	19048789	-
STAINLESS STEEL MESH GRILL	19048690	-
STAINLESS STEEL GRILL FOR MARKING MEAT	19048691	-

# Gas counter top ranges











## General characteristics

- Open hob and smooth hot-plate with safety valve and thermocouples.
- Pilots for ignition.
- Cast iron gratings and burners.
- Fat collector under the grill.

## OVEN

- 1/1-GN oven in stainless steel, with tubular burner in stainless steel.
- Pilot and thermocouple.
- Thermostatic control (130 °C to 350 °C).

	MODEL	GAS	CODE	OPEN BURNERS		PLATE	OVEN		NEUTRAL CABINET	GAS POWER (KW)	DIMENSIONES (mm)	€
				4,41 KW	6,5 KW	4,41 KW	5,46 KW	GRILL				
<b>DESKTOP</b>												
	CG-200S	LPG	19005515	-	1	1	-	-	-	10,91	850x585x270	-
		NG	19005514									
	CG-200S SP	LPG	19005508	1	1	-	-	-	-	10,91	850x585x270	-
		NG	19005507									
	CG-300S	LPG	19005647	1	1	1	-	-	-	15,32	1.275x585x270	-
		NG	19006072									
	CG-300S SP	LPG	19005644	2	1	-	-	-	-	15,32	1.275x585x270	-
		NG	19005643									
<b>OVEN GN 1/1</b>												
	CG-210	LPG	19006930	-	1	1	1	-	-	16,37	850x585x850	-
		NG	19006854									
	CG-210 SP	LPG	19032464	1	1	-	1	-	-	16,37	850x585x850	-
		NG	19056053									
	CG-310	LPG	19007728	1	1	1	1	-	1	20,78	1.275x585x850	-
		NG	19007797									
	CG-310 SP	LPG	19036950	2	1	-	1	-	1	20,78	1.275x585x850	-
		NG	19036951									
<b>GN 1/1 OVEN WITH ELECTRIC GRILL</b>												
	CG-210 G	LPG	19006861	-	1	1	1	1	-	16,37	850x585x850	-
		NG	19006858									
	CG-210 SPG	LPG	19047990	1	1	-	1	1	-	16,37	850x585x850	-
		NG	19047991									
	CG-310 G	LPG	19007788	1	1	1	1	1	1	20,78	1.275x585x850	-
		NG	19007804									
	CG-310 SPG	LPG	19018757	2	1	-	1	1	1	20,78	1.275x585x850	-
		NG	19037436									

**SP MODELS:** Only grids. (No plate). **MODELS SPG:** Racks only,+ grill in the oven.

## Accessories for ranges

DESCRIPTION	CODE	DIMENSIONES (mm)	€
Radiant plate - For burners of 4.1 kW - 425 x 350 mm	19036329	425x350	-

# Electric counter top deep fat fryers



## General characteristics








- Control by thermostat (60 °C to 195 °C).
- Safety thermostat. Safety switch for assembly.
- Removable shielded heating elements in stainless steel.
- Pilot light for heating.

### DESKTOP MODEL:


- Micro de seguridad que corta el funcionamiento en caso de montaje incorrecto del conjunto.

### PEDESTAL MODEL:

- Pilot light for heating. Cold zone.
- Removable shielded heating elements in stainless steel.
- Lower cabinet.
- Drainage cock.

	MODELS	CODE	BASKETS	TANK CAPACITY (L)			ELECTRIC POWER (kW)	VOLTAGE	DIMENSIONS (mm)	€
				TOTAL	OIL	COLD ZONE				
<b>DESKTOP</b>										
	FE-4	19004652	1	4			3,00	230 V - 1+N	175x485x270	-
	FE-6 - TRI	19004713	1	6			4,50	400 V - 3+N	265x485x270	-
	FE-6 - MONO	19004709	1	6			4,50	230 V - 1+N	265x485x270	-
	FE-8 - TRI	19004728	1	8			6,00	400 V - 3+N	355x485x270	-
	FE-8 - MONO	19004749	1	8			6,00	230 V - 1+N	355x485x270	-
<b>WITH PEDESTAL</b>										
	FE-18	19005130	1	18	12	6	9,00	-	355x520x850	-
	FE-25	19005404	1	25	17	8	12,70	-	430x585x850	-

## Baskets for fryers

	DESCRIPTION	CODE	DIMENSIONS (mm)	€
	Kit 2 small baskets for FE-25	19036334	325x150x120	-

# Gas fry-tops



## General characteristics

- Countertop appliances.
- Burners in stainless steel with pilot.
- Fat collector under the plate.

	MODEL	GAS	CODE	PLATE			POWER		DIMENSIONS (mm)	€
				TYPE	AREAS	(DM <sup>2</sup> )	(KCAL/H)	(KW)		
	PL-105 L	LPG	19005594	L	2	25	7.740	9,00	600x550x250	-
		NG	19005604							
	PL-105 C	LPG	19005607	L / C	2	25	7.740	9,00	600x550x250	-
		NG	19005606							
	PL-110 L	LPG	19006146	L	3	38	11.610	13,50	900x550x250	-
		NG	19006197							
	PL-110 R	LPG	19006203	R	3	38	11.610	13,50	900x550x250	-
		NG	19006202							
	PL-110 L+R	LPG	19006200	L+R	3	38	11.610	13,50	900x550x250	-
		NG	19006199							
	PL-110 C	LPG	19006205	L / C	3	38	11.610	13,50	900x550x250	-
		NG	19006206							




**TYPE OF PLATES:** L: Smooth hot-plate. / R: Ribbed hot-plate. / L+R: 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / C: 50 microns thickness chromium coated steel sheeting hot-plate.

# Gas central ranges



## General characteristics

- Made of austenitic stainless steel.
- Open hobs and smooth hot-plates with safety valves and thermocouples.
- Pilots for ignition.
- Dimensions of the grills and plates: 425 x 350 mm.
- Cast iron gratings and burners.
- Fat collector under the grills.
- Front handrails.
- PASS-THROUGH OVENS:**
  - Made in stainless steel.
  - Three levels for trays.
  - Tubular burners in stainless steel.
  - Pilots and thermocouples.
- Thermostatic control (130 °C to 350 °C).
- IN OPTION:**
  - Column with hot and cold water tap (see accessories).



MODEL	GAS	CODE	BURNERS			OVEN (*)		POWER		DIMENSIONS (mm)	€
			4,41 KW	8,14 KW	10,5 KW	PASS	SIDE	(KCAL/H)	(KW)		
	LPG	19008069	2	1	1	1	0	32.300	37,53	850x1.140x850	-
	NG	19008068									
	LPG	19009073	4	1	1	1	1	44.600	51,81	1.400x1.140x850	-
	NG	19009027									
	LPG	19009365	4	2	2	2	0	64.600	75,06	2.000x1.140x850	-
	NG	19009373									

OVENS (\*):

**PASS OVEN:** Pass-through oven 540 x 900 mm - Power: 10,071 kW.

**SIDE OVEN:** Side oven 540 x 440 mm GN-1/1 - Power: 5,46 kW.

## Accessories

DESCRIPTION	CODE	DIMENSIONS (mm)	€
 Radiant plate - For the 4.000 kcal/h burners - 425 x 350 mm	19036329	425x350	-
 Water column - For CG-1002	19003595	-	-
Water column - For CG-1502	19003904	-	-
Water column - For CG-2002	19004670	-	-



## Gas static ovens



### General characteristics






- Burner in stainless steel.
- Three levels for trays in each oven.
- Pilot and thermocouple.
- Thermostatic control (130 °C - 350 °C).

#### GAS

- Independent upper and lower heating elements.
- Selector switch for the elements.

#### ELECTRIC

- Three levels for trays in each oven.
- Tray size GN-2/1.


MODEL	GAS	CODE	SIZE	LEVELS CAPACITY	GAS POWER (kW)	DIMENSIONS (mm)	€
	LPG	19006425	NG-2/1	3	8,60	850x900x560	-
	NG	19006424					
	LPG	19006420	NG-2/1	2x3	17,20	850x900x1.120	-
	NG	19006419					
	LPG	19007854	1.000x660	3	16,00	1.275x900x560	-
	NG	19007853					
		19006423	GN-2/1	3	6,00	850x900x560	-
		19008054	GN-2/1	2x3	12,00	850x900x1.120	-

## Gas stockpot stoves with cast iron burner



### General characteristics

- Cast iron burner.
- Cast iron grill.
- Pilot for ignition.
- Safety thermocouple.

MODEL	GAS	CODE	BURNER 13,6 - KW	GAS POWER		DIMENSIONS (mm)	€
				(KCAL/H)	(KW)		
	LPG	19007259	1	11.700	13,6	590x590x400	-
	NG	19005112					



# Salamander



## General characteristics



- Ideal for grilling, roasting or keep food warm before serving.
- Stainless steel construction, satin polished.
- Mobile top with adjustable height.
- Two independent zones.
- Grid and drip tray.

### MODELOS DE TECHO MÓVIL:


- Tubular heating element, easy to cleaning.
- Energy regulator for temperature: range: 50 ÷ 300 °C.

### MODELO ULTRA-RÁPIDO

- Heating elements of tungsten filament. The machine can be used 20 seconds after starting. The machine can be connected only when it will be used.
- Control panel with digital display for the cooking time (5 seconds to 99 minutes).
- Selector switch for heating elements that allows use the cooking zones independently.
- Possibility to work in continuous cycle.

MODEL	CODE	COOKING ZONES	COOKING AREA (mm)	VOLTAGE	POWER (KW)	DIMENSIONS (mm)	€	
<b>MOBILE ROOF</b>								
	SE-60-0	19036361	2	600x350	230 V - 1+N	4,0	600x450x500	-
	SE-60-4	19036362	2	600x350	400 V - 3+N	4,0	600x450x500	-
<b>ULTRA-FAST</b>								
	SEQ-60-4	19036363	2	600x450	400 V - 3+N	4,0	600x480x525	-

## Accessories for salamanders

MODEL	CODE	DESCRIPTION	€
	SS-60	19036364 Support for wall mounting salamanders SE-60 and SEQ-60-4	-