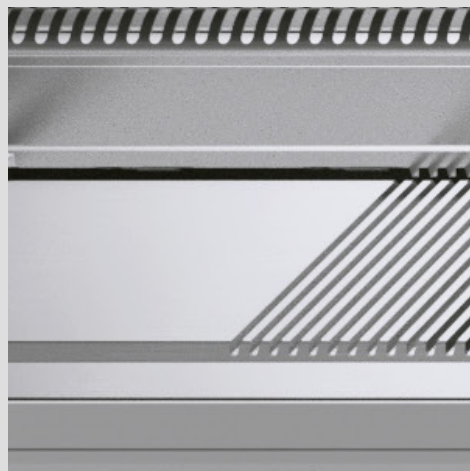
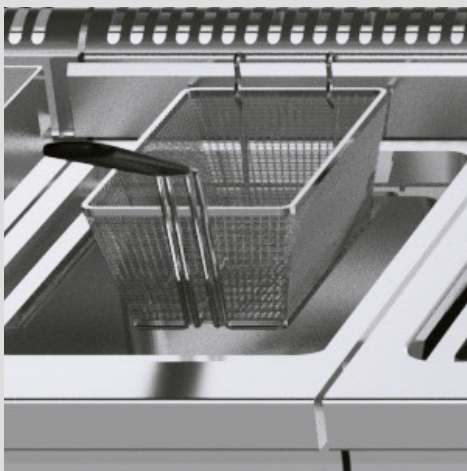


A SYMPHONY IN THE KITCHEN



01

Induction Cooker

High power cooking zone and fast heating. The glass worktop, sealed to the stainless steel work plane, guarantees maximum cleanliness.

06

Deep Fryer

The electric fryer with digital controls and 15 L capacity includes, among other functions, highly precise electronic control of the oil temperature, time control.

10

Griddle

We have plates made of mild steel, special for meats and vegetables for their quick cooking and uniformity in the distribution of heat.

14

Pasta cooker

Pressed jar with rounded corners, top surrounds double circular mouldings and has a perforated front slide to collect and drain starch foam.

17

Kettle Pot

The automation of cooking parameters improves the end quality of the product and significantly reduces the amount of staff needed in the kitchen.

20

Built-in Series

Built-in units provide a professionally simple solution for inserting or replacing professional cooking units in existing countertops. Simple installation provides a flexible and economical solution.

25

Combined furnace

Standardized custom combination designed for chain catering and small restaurants, more convenient operation and neat and easy-to-clean kitchen.

28

Island Furnace

Possibility to include gas, electric or induction elements, optimising the performance required in each case.

INDUCTION COOKER

Strengths and benefits

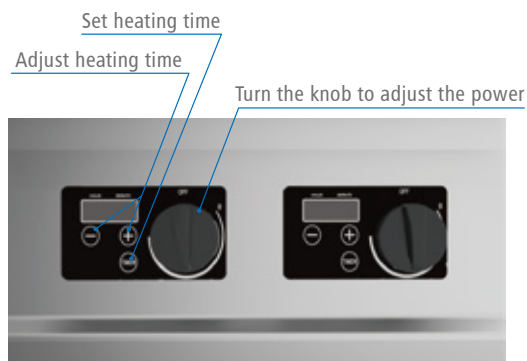
One-piece molding for table-top, cylinder body R-angle process , seamless welding make clean without any sanitary dead corner.

Each heating unit works separately at the same time without interfering with each other, increasing the efficiency of kitchen.

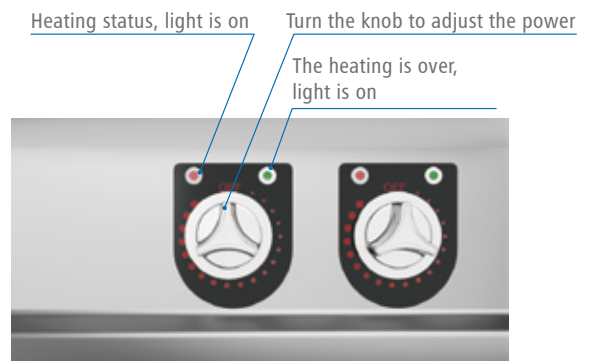
Sectional control, intelligent timing, **multi-level firepower selection,** accurate to the required cooking temperature

The combined oven is more common, **combined with different types of cooking** while cooking different dishes.

The whole machine is **modular design**, so installation and maintenance are simple.



Large character display (15mm)
Temperature adjustment knob, timed and fixed temperature
Tempered screen-printed glass with a mirror finish sealed to the unit panel for hygiene and easy cleaning



Big knob
Eight gear temperature adjustment
Rounded appearance, clean and hygienic

Unibody design

One-piece countertop, seamless and easy to clean. The combined design style can realize the smooth splicing of the equipment.



With oven

Oven chamber made of stainless steel with GN 1/1 rack. Oven inner door in stainless steel with pressed labyrinth sealing.





The product name	2 Burner induction cooker	4 Burner induction cooker
Model	--	--
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	220V,50Hz / 3.5KW*2 220V,50Hz /5KW*2	380V 3N, 50Hz/3.5KW*4 380V,50Hz /5KW*4
Ceramic plate size (mm)	1pcs 560*320*6	2pcs 560*320*6



The product name	2 Burner induction cooker with open cabinet	4 Burner induction cooker with open cabinet
Model	--	--
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	220V,50Hz / 3.5KW*2 220V,50Hz /5KW*2	380V 3N, 50Hz/3.5KW*4 380V,50Hz /5KW*4
Ceramic plate size (mm)	1pcs 560*320*6	2pcs 560*320*6



The product name	4 Burner induction cooker with oven	
Product size(mm)	800*750*850	800*750*850
Voltage/ Power	380V,50Hz / 3.5KW*2+5KW	380V,50Hz / 3.5KW*2+5KW
Ceramic plate size (mm)	2pcs 560*320*6	2pcs 560*320*6



The product name	Table top 2 burner induction cooker	Table top 4 burner induction cooker
Product size(mm)	400*700*300	800*700*300
Voltage/ Power	220V,50Hz / 3.5KW*2	380V 3N, 50Hz/3.5KW*4
Ceramic plate size (mm)	1pcs 560*320*6	2pcs 560*320*6



The product name	Table top 2 burner induction cooker	Table top 4 burner induction cooker
Product size(mm)	400*700*300	800*700*300
Voltage/ Power	220V,50Hz / 3.5KW*2	380V 3N, 50Hz/3.5KW*4
Ceramic plate size (mm)	1pcs 560*320*6	2pcs 560*320*6



New Version

The magnetic lines of induction are evenly arranged under the crystallite surface, and the entire plate area is evenly heated.

The comprehensive pot body detection and power monitoring are suitable for cooking in multiple small pots, and also suitable for any large pot.



The product name	Multi-zone induction cooker with open cabinet	
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	220V,50Hz / 3.5KW*2 220V,50Hz / 5KW*2	380V 3N, 50Hz/3.5KW*4 380V,50Hz / 5KW*4
Ceramic plate size (mm)	1pcs 560*320*6	1pcs 560*640*6



The product name	Table top multi-zone induction cooker	
Product size(mm)	400*700*300	800*700*300
Voltage/ Power	220V,50Hz / 3.5KW*2	380V 3N, 50Hz/3.5kW*4
Ceramic plate size (mm)	1pcs 560*320*6	1pcs 560*640*6

INDUCTION DEEP FRYER

Strengths and benefits

The table top is integrally formed, the cylinder body fillet process, seamless welding, clean and no sanitary dead corners.

V-shaped cylinder block, deep cylinder cold zone prolongs the oil life and guarantees the oil quality.

6 custom menus to more effectively maintain food production and taste consistency.

The whole machine is **modular design**, so installation and maintenance are simple.



Tilt cylinder tumble heating to maintain oil quality for longer.

Cooking residues flow into specific channels for easy cleaning



Hygiene

No elements or burner tubes in tank, giving easy access for cleaning.



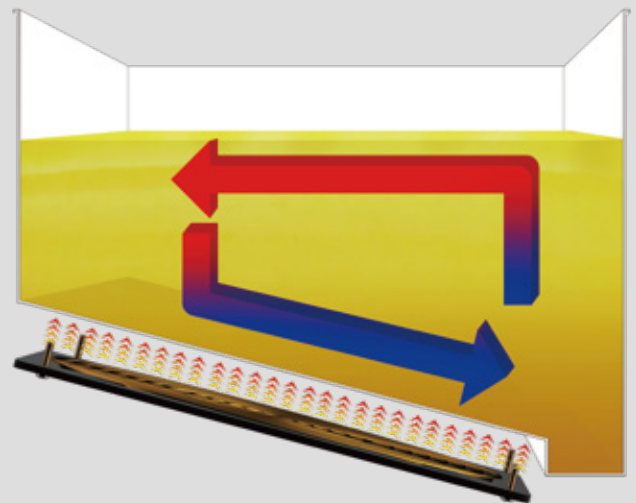
Unibody design

One-piece stamping table, rounded edge design, no sanitary corners, beautiful appearance. Sloping base and profiled plate ensure uniform heat distribution throughout the oil.



Modularization

The modular design of the whole machine makes installation and maintenance simple.



V-shaped cylinder

V-type cylinder and a special heating coil to ensure uniform heat within the cylinder block; storage area for residue to improve the frequency of oil use.



The product name	Induction single tank deep fryer	Induction double tank deep fryer
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	380V,50Hz/8KW	380V,50Hz/8KW*2
Volume	25L/tank	25L/tank*2



The product name	Table top induction single tank deep fryer	Table top induction double tank deep fryer
Product size(mm)	400*750*300	800*750*300
Voltage/ Power	380V,50Hz/8KW	380V,50Hz/8KW*2
Volume	12L/tank	12L/tank*2

INDUCTION GRIDDLE

Strengths and benefits

The table top is integrally formed, the cylinder body fillet process, seamless welding, clean and no sanitary dead corners.

With fast preheating function, it takes 6 minutes to reach the ready state, all kinds of food are cooked evenly.

6 custom menus to more effectively maintain food production and taste consistency.

The whole machine is **modular design**, so installation and maintenance are simple.



One-piece worktop with rounded corners for a cleaner look and easier cleaning.

The cooking residues flow into the specific channel and are collected in a large drawer through the large drain hole.



Neat and clean

Easy to clean. The integrated design table top is stretched into one piece, with rounded corners, no any sanitary dead corner, and beautiful appearance.



Modularization

The whole machine is modular design so that the installation and maintenance are simple.



Innovative cooling ventilation

Unique air ventilation design can efficient dissipate heat, protect core components and prolong service life.



The product name	Induction griddle	
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	220V,50Hz/5KW	380V, 50Hz/10KW



The product name	Induction bratt pan	
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	220V,50Hz/5KW	380V, 50Hz/10KW



The product name	Induction griddle	Induction bratt pan
Product size(mm)	600*750*850	800*750*850
Voltage/ Power	220V,50Hz/10KW	380V, 50Hz/10KW



The product name	Table top induction griddle	
Product size(mm)	400*750*300	800*750*300
Voltage/ Power	220V,50Hz/5KW	380V, 50Hz/8KW



The product name	Induction griddle with oven	
Product size(mm)	800*750*850	
Voltage/ Power	380V, 3N, 50Hz/10+5KW	
Oven size (mm)	790*410*730	



Oven and induction griddle in a single, convenient, space-saving unit.

Powerful electric ovens with sturdy drop-down doors.

INDUCTION PASTA COOKER

Strengths and benefits

The cylinder body fillet process, **no heating elements** inside the canister for easy cleaning at the end of use.

Smart controls precisely adjust the temperature to cook **all types of** pasta to perfection, from fresh pasta to dry pasta, as well as potato gnocchi and ravioli.

6 custom menus to make the chef's operation easier.

The whole machine is **modular design**, so installation and maintenance are simple.



Easy cleaning thanks to the deepdrawn tank and rounded corners.

The pressed tank in AISI 316 stainless steel of 30 L, has large rounded edges and is equipped with a drilled board to rest large baskets.



The product name	Induction single tank pasta cooker (3 basket)	Induction double tank pasta cooker (6 basket)
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	380V,50Hz/8KW	380V,50Hz/8KW*2



The product name	Induction single tank pasta cooker (3 basket)	Induction double tank pasta cooker (6 basket)
Product size(mm)	400*750*850	800*750*850
Voltage/ Power	380V,50Hz/8KW	380V,50Hz/8KW*2



The product name	Table top induction single tank pasta cooker (6 basket)	Table top induction double tank pasta cooker (12basket)
Product size(mm)	400*700*300	380V,50Hz/5KW*2
Voltage/ Power	380V,50Hz/5KW	



The product name	Table top induction single tank pasta cooker (6 basket)	Table top induction double tank pasta cooker (12basket)
Product size(mm)	400*700*300	800*700*300
Voltage/ Power	380V,50Hz/5KW	380V,50Hz/5KW*2

INDUCTION TILTING BRATT PAN

Strengths and benefits

The whole body is made of AISI 304 stainless steel, with rounded corner appearance technology, and the cylinder **body is automatically tilted**, which is convenient for cleaning operations.

Precise control of time and temperature, **3 custom menus**, and stable delivery of high-quality dishes.

The electric induction coil is heated, and the whole iron plate of the bottom of the water tank is **evenly heated**, and the cooking capacity is large.

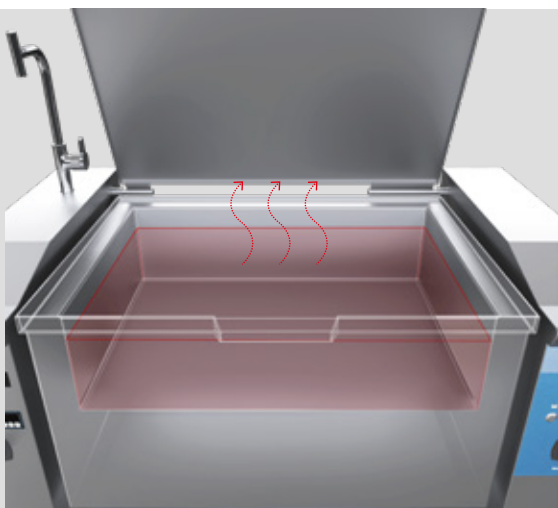


Quickly disassemble the side panel, which can quickly access the core components, which is convenient for product maintenance.



Rounded corner design

Easy to clean top tanks to the complete tilting of the tank. Rounded corners facilitate the tank cleaning. Limited number of screws to have surfaces without obstacles.



Heating evenly

The tank has AISI 304 18/10 stainless steel walls and bottom, amoured heating elements in stainless steel on the external bottom of the tank, Uniform heating of the entire panel.



Tilt tank

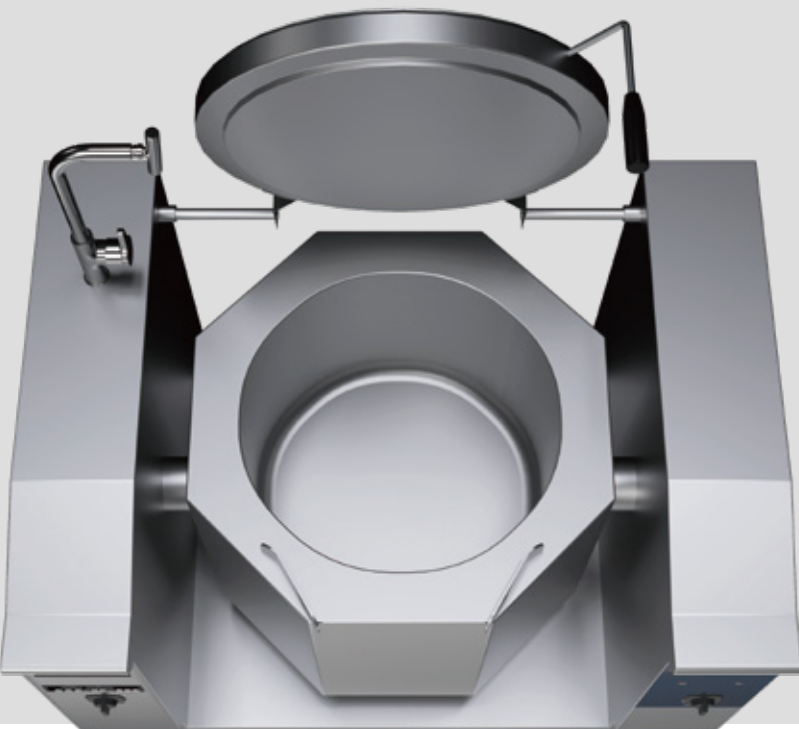
The main switch of the independent lifting motor, two buttons control the tilt of the water tank, and the mechanical control is simple and effortless.



The product name	Induction tilting bratt pan (100L)	Induction tilting bratt pan (150L)
Product size(mm)	1250*900*900	1500*900*900
Voltage/ Power	380V, 50Hz/15KW	380V, 50Hz/20KW
Ceramic plate size (mm)	100L	150L



The product name	Induction tilting boiling pot(150L)	Induction tilting boiling pot(200L)
Product size(mm)	1250*900*900	11250*900*900
Voltage/ Power	380V, 50Hz/20KW	380V, 50Hz/25KW
Ceramic plate size (mm)	150L	200L



Tank entirely in AISI 316 stainless steel with thick radiated bottom, allows you to cook any type of food, even acidic products.

Electronic thermostat 0°C-250°C, with probe at the heartCooking with mixing .

INDUCTION BUILT-IN SERIES

A wide range of electric induction built-in modules; these modules are suitable for various styles of worktops and guarantee optimum freedom of installation at the worktop level.

The heating area and the movement can be placed in different areas separately, reserving more storage space and facilitating later maintenance.

Plug-in units provide a professional and convenient solution for inserting or replacing professional cooking units on existing worktops. Simple to install, it provides a flexible, affordable solution.



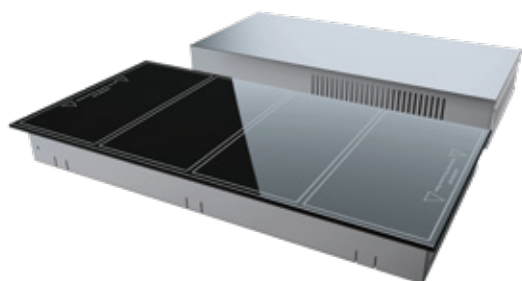




The product name	Built-in induction cooker	
Glass size(mm)	385*385*6	340*340*6
Product size(mm)	385*385*155 (coil) 355*355*130 (movement)	385*385*175
Voltage/ Power	380V , 50Hz/ 3.5KW 380V , 50Hz/ 5KW	



The product name	Built-in 2 burner induction cooker	
Glass size(mm)	320*650*6	340*590*4
Product size(mm)	320*650*155 (coil) 355*590*155 (movement)	400*700*200
Voltage/ Power	380V , 50Hz/ 3.5KW 380V , 50Hz/ 5KW	380V , 50Hz/ 3.5KW*2 380V , 50Hz/ 5KW *2



The product name	Built-in multizone induction cooker	
Glass size(mm)	400*800*6	
Product size(mm)	400*800*100 (coil) 491*594*145 (movement)	
Voltage/ Power	380V , 50Hz/10KW	



The product name	Built-in induction wok
Glass size(mm)	φ300
Product size(mm)	400*400*250
Voltage/ Power	380V , 50Hz/5KW



The product name	Built-in induction multifunction furnace cooker
Glass size(mm)	φ350
Product size(mm)	400*400*250
Voltage/ Power	380V , 50Hz/ 3.5KW 380V , 50Hz/ 5KW



The product name	Built-in induction combination furnace
Glass size(mm)	multifunction furnace cooker:φ350 wok:φ300
Product size(mm)	800*465*165
Voltage/ Power	380V , 50Hz/5KW



The product name	built-in induction deep fryer
Product size(mm)	400*600*350
Voltage/ Power	380V , 50Hz/5KW



The product name	Built-in induction pasta cooker
Product size(mm)	customize
Volume	With border



The product name	built-in induction griddle
Product size(mm)	customize
Volume	With border

INDUCTION COMBINED FURNACE





Different types of heating are available for perfect cooking results: Direct heating is suitable for soups, broths and pasta.

Indirect heat is great for non-stirred foods like sauces and jams. Indirectly used for foods that do not require continuous mixing, such as sauces and jams.

Different types of heating are available for perfect cooking results: Direct heating is suitable for soups, broths and pasta.

Indirect heat is great for non-stirred foods like sauces and jams. Indirectly used for foods that do not require continuous mixing, such as sauces and jams.



Fryer

Two heating zones

A griddle

Single tank deep fryer

Button control, you can accurately set the time and temperature. With storage space and wheels, it is more suitable for chain snack bars and fast food restaurants.



Pasta/Noodle

Two heating zones

Five sauce areas

Six pasta cookers with automatic lifting baskets

Combination control of buttons and slide switches, ample storage space. A work surface that conforms to the operating procedures, this is a professional work surface specially designed for pasta.



Teppanyaki Grill

a heated area

Smokeless purification system

We offer standard size teppanyaki with smokeless purification system. Electric Induction heating, uniform heating, no heat diffusion, strong smoke purification ability, more comfortable dining environment.

INDUCTION ISLAND FURNACE



Tailored to your ideas and operational requirements, as a partner in modern gastronomy technology, it significantly increases productivity and effectively reduces operating costs.

Sophisticated design combined with technical competence and the highest quality craftsmanship, the stainless steel body of the menu system induction cooker is made from one piece.



The internal frame construction guarantees absolute stability and the device is mounted flush with the surface.

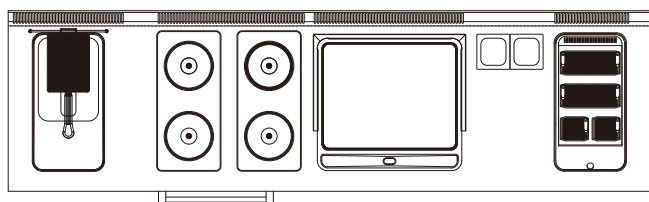
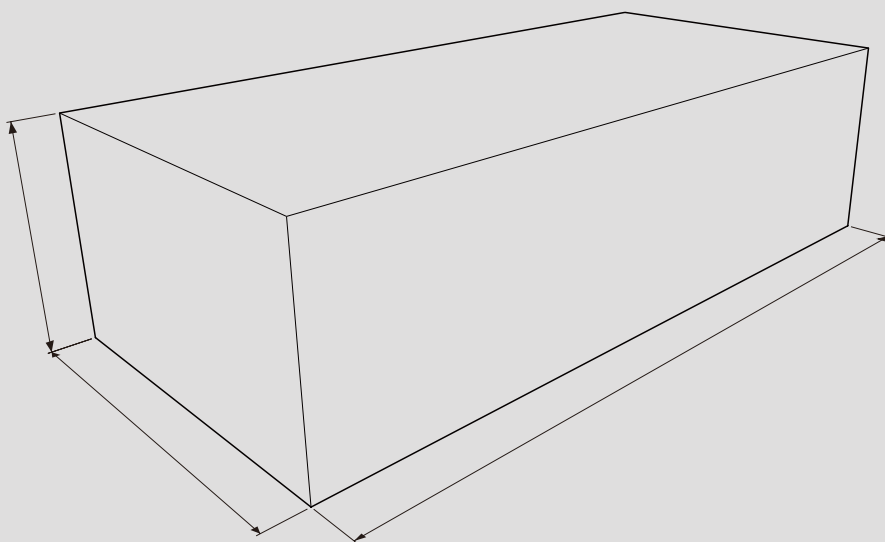
Well-proportioned and hygienic The well-proportioned contour provides optimum protection for all operating elements, maximum hygiene and minimal cleaning effort.

DESIGN YOUR OWN KITCHEN

First

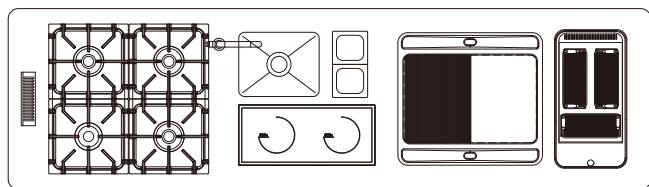
Size your kitchen based on the available space at your disposal

Determine the type of kitchen based on your spatial layout



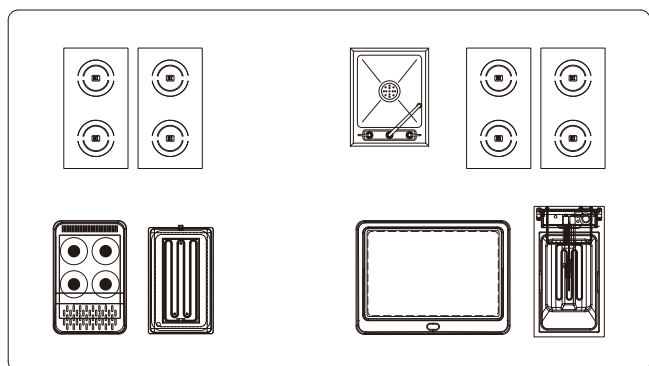
Single cooking line.

It is suitable for installing against the wall or connecting the middle partition, and the rear end of the countertop has a raised protective edge.



Two cooking lines.

The space is compact and can be operated from both sides of the work surface.



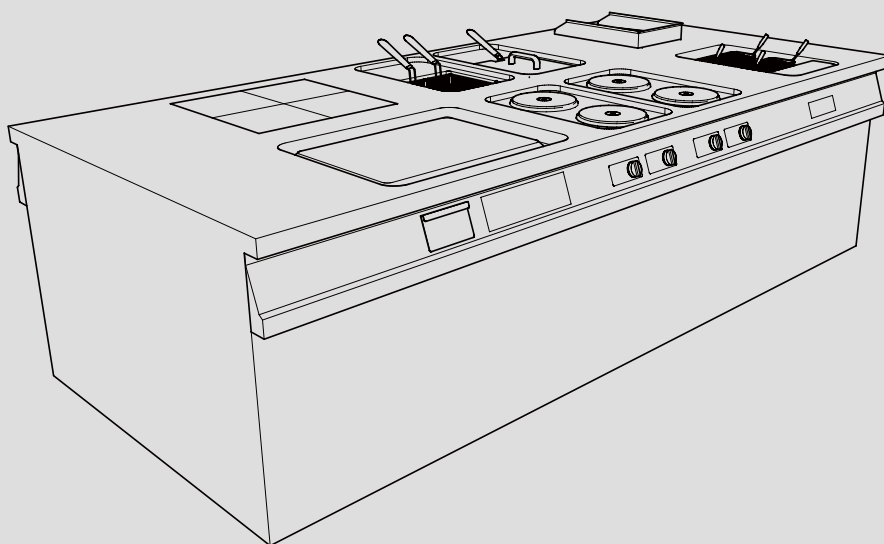
Two cooking lines.

An integral double-row countertop with separate cooking equipment components on both sides of the worktop.

DESIGN YOUR OWN KITCHEN

Secondly

Define the functions of the monoblock by choosing from the available modules

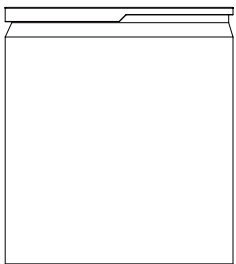
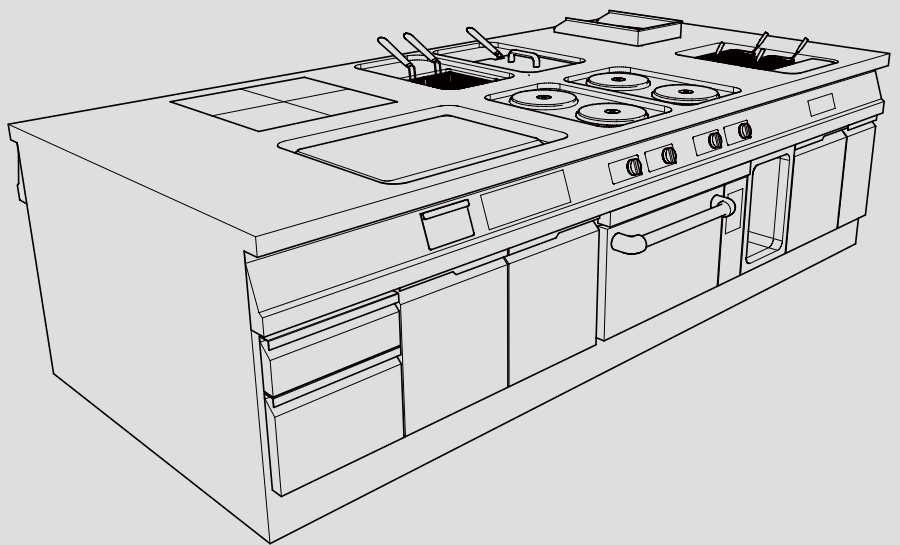


Deep Fryer	700 / 900
Induction Cooker	700 / 900
Griddle	700 / 900
Noodle Cooker	700 / 900
Inductio wok	700 / 900
Grill	700 / 900
Hot Plate Furnace	700 / 900
Multifunctional Furnace	700 / 900
Salamanders	700 / 900

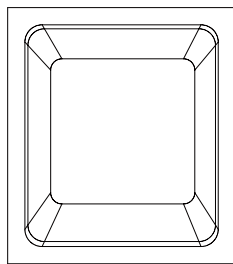
DESIGN YOUR OWN KITCHEN

Third

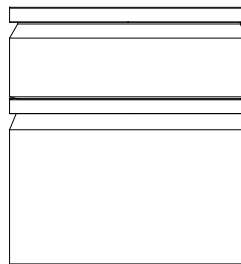
Choose base units from the various models available, including hygienic or refrigerated base units



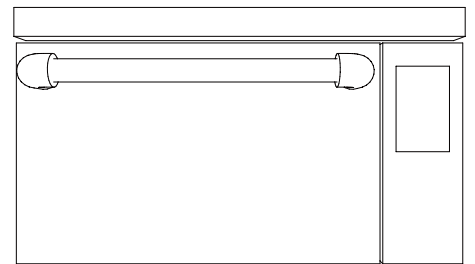
Stainless steel cabinet door, sound insulation cotton filling, hinged rebound cabinet door.



Cabinets with rounded corners are more hygienic and clean.



Custom size drawers, Stainless steel cabinet door, sound insulation cotton filling.



Built-in Smart Oven. Powerful toaster oven with sturdy pull down door.



Dimensioni 3800*900*800 (H)

The whole is made of AISI 304 stainless steel, the table is smooth and flat, and it is permanent and durable

White painted veneer, brass trim, independent power distribution room

Induction griddle, induction fryer, charcoal lift grill



Dimensioni 3800*900*800 (H)

Made of AISI 304 stainless steel as a whole, stainless steel shelf, smooth and flat surface, permanent and durable

Blue lacquered panel, stainless steel trim

Induction Spaghetti Stove, Induction Griddle, Multi-Function Oven, Induction Fryer, 4 Independent Heating Zones, 1 Faucet