



Price List 2022

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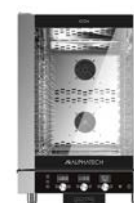


ICON - ICON51




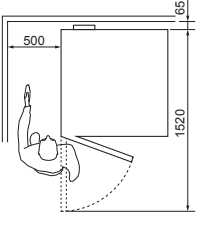
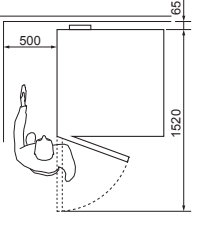
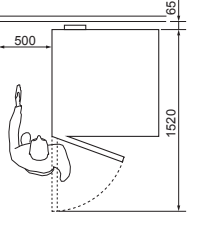
DIRECT STEAM COMBI OVENS

ICON

DIRECT STEAM COMBI OVENS

							
Electric models		ICEM051E	ICET051E	ICEM071E	ICET071E	ICEM101E	ICET101E
Price	€	3.750,00	4.690,00	4.920,00	5.980,00	5.660,00	6.730,00
Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz 3-AC 230 V - 50 Hz 3N-AC 400 V - 50 Hz		3-AC 230 V - 50 Hz 3N-AC 400 V - 50 Hz		3-AC 230 V - 50 Hz 3N-AC 400 V - 50 Hz	
Total electric power	kW	7,25		12,5		14,5	
Gas models		ICGM051E	ICGT051E	ICGM071E	ICGT071E	ICGM101E	ICGT101E
Price	€	5.630,00	6.440,00	6.800,00	7.480,00	7.820,00	8.940,00
Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz		1N-AC 230 V - 50 Hz		1N-AC 230 V - 50 Hz	
Total electric power	kW	0,25		0,5		0,5	
Gas versions nominal heating output	kW / kcal	8,5 / 7.310		12 / 10.320		16 / 13.760	

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

				
		1/1 GN	1/1 GN	1/1 GN
Capacity	GN	5 x 1/1	7 x 1/1	10 x 1/1
	600 x 400	5	7	10
Distance between layers	mm	70	70	70
Number of meals		30 / 80	50 / 120	80 / 150
Number of croissants		60 / 80	84 / 112	120 / 160
External dimensions (W x D x H)	mm	777 x 729 x 777	777 x 729 x 942	777 x 729 x 1152
Refer to the spec sheet for technical details and maximum overall dimensions.				



ICEM / ICGM

ELECTROMECHANICAL CONTROLS - M



COOKING METHODS

- Manual cooking with three cooking modes: Convection from 50°C to 260°C, Steam from 50°C to 130°C, Combined from 50°C to 260°C.

OPERATION

- Control panel with manual switchgear and operation mode control lights.

CONTROL MECHANISMS

- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Manual chamber venting.
- LED cooking chamber lighting.

TECHNICAL BUILD CHARACTERISTICS

- Perfectly smooth watertight cooking chamber with rounded edges.
- Double-glazed door with thermoreflective tempered glass, with an air cavity to prevent heat radiation towards users and for increased efficiency.
- Internal glass with book opening for ease of cleaning.
- Left or right-hand opening handle.
- Adjustable hinges for optimal grip.
- Extractable deflector for ease of cleaning of the fan bay.
- IPX3 water jet protection.

CLEANING, REGULAR MAINTENANCE

- Manual cleaning system with external hand shower (shower optional).

ICET / ICGT

ELECTRONICALLY CONTROLLED VERSION - T



COOKING MODES

- Automatic with 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Manual cooking with three cooking modes and instant cooking start: convection from 30°C to 260°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 260°C.
- Clima® - Automatic system for measuring and controlling the humidity in the cooking chamber.
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

OPERATION

- LED HVS (High Visibility System) alphanumeric display to display the temperatures, Clima, time and core temperature.
- 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic chamber venting control.
- Manual humidifier.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using a probe with 4 detection points (core probe optional).
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- USB connection to download HACCP data, update software and load/download cooking programmes.
- Pre-configured SN energy optimisation system (optional).
- SERVICE program: Testing the operation of the electronic board - Display of the temperature probes - Counter for operating hours of all primary functions for programmed maintenance.

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- LED cooking chamber lighting.
- **EcoSpeed** - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- **EcoVapor** - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- **Green Fine Tuning** (gas models) - A new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions.

TECHNICAL BUILD CHARACTERISTICS



- Perfectly smooth watertight cooking chamber with rounded edges.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning.
- IPX3 protection against water splashes.

CLEANING AND MAINTENANCE

- Automatic cleaning system LCS (Liquid Clean System) (optional), with built-in tank and automatic dispensing (CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 1 liquid cleanser cartridge CDL05 - 990 gr.).
- 7 automatic cleaning programmes.
- Manual cleaning system with external hand shower (hand shower optional).

Model	051
Capacity	5 x 1/1 GN 5 x (600 x 400) EN
Distance between layers	mm 70
Meals - Croissants	n° 30 / 80 - 60 / 80
External dimensions (W x D x H)	mm 777 x 729 x 777 h
Packing dimensions (W x D x H)	mm 910 x 865 x 900 h



Refer to the spec sheet for the maximum overall dimension		M Version	T Version
Electric models		ICEM051E	ICET051E
Price	€	3.750,00	4.690,00
Total electric power	KW	7,25	7,25
Consumption	A	11	11
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	74 / 85	74 / 85
Gas models		ICGM051E	ICGT051E
Price	€	5.630,00	6.440,00
Total electric power	KW	0,25	0,25
Gas versions nominal heating output	KW / Kcal	8,5 / 7310	8,5 / 7310
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	80 / 91	80 / 91

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

- THE UNIT IS READY TO BE RETROFITTED WITH THE FOLLOWING TENSIONS: 1N-AC 230 V - 3-AC 230 V. ELECTRIC MODELS ONLY
- 2 SPEED FAN: NORMAL / REDUCED - T version
- USB CONNECTION - T version
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN



ILCS1	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
ISC04	- MULTIPOINT CORE PROBE. Ø 3 MM - T version	315,00
ISA01	- NEEDLE CORE PROBE. Ø 1 MM - T version	315,00
IPS051	- OPPOSITE HINGED DOOR	114,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
ISP464	- EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - IGP464	94,00
CSA	- RETRACTABLE BUILT-IN 5 LITERS TANK. CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES. NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM	394,00
OCBM4	- ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V	216,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KILCS1	- KIT FOR AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
KISC04	- KIT FOR MULTIPOINT CORE PROBE. Ø 3 MM - T version	315,00
KISA01	- KIT FOR NEEDLE CORE PROBE. Ø 1 MM - T version	315,00
KIPS051E	- KIT FOR OPPOSITE HINGED DOOR	889,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
IBAS051	- ANTI-INTRUSION BAR	113,00

Model	071
Capacity	7 x 1/1 GN 7 x (600 x 400) EN
Distance between layers	mm 70
Meals - Croissants	n° 50 / 120 - 84 / 112
External dimensions (W x D x H)	mm 777 x 729 x 942 h
Packing dimensions (W x D x H)	mm 910 x 865 x 1050 h



Refer to the spec sheet for the maximum overall dimension		M Version	T Version
Electric models		ICEM071E	ICET071E
Price	€	4.920,00	5.980,00
Total electric power	KW	12,5	12,5
Consumption	A	18	18
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	90 / 102	90 / 102
Gas models		ICGM071E	ICGT071E
Price	€	6.800,00	7.480,00
Total electric power	KW	0,5	0,5
Gas versions nominal heating output	KW / Kcal	12 / 10320	12 / 10320
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	97 / 109	97 / 109

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

- THE UNIT IS READY TO BE RETROFITTED WITH THE FOLLOWING TENSIONS: 3-AC 230 V. ELECTRIC MODELS ONLY
- 2 SPEED FAN: NORMAL / REDUCED - T version
- USB CONNECTION - T version
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN



ILCS2	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
ISC04	- MULTIPOINT CORE PROBE. Ø 3 MM - T version	315,00
ISA01	- NEEDLE CORE PROBE. Ø 1 MM - T version	315,00
IPS071	- OPPOSITE HINGED DOOR	114,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
ISP664	- EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - IGP664	94,00
CSA	- RETRACTABLE BUILT-IN 5 LITERS TANK. CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES. NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM	394,00
OCBM4	- ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V	216,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KILCS2	- KIT FOR AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
KISC04	- KIT FOR MULTIPOINT CORE PROBE. Ø 3 MM - T version	315,00
KISA01	- KIT FOR NEEDLE CORE PROBE. Ø 1 MM - T version	315,00
KIPS071E	- KIT FOR OPPOSITE HINGED DOOR	996,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
IBAS051	- ANTI-INTRUSION BAR	113,00

Model	101
Capacity	10 x 1/1 GN 10 x (600 x 400) EN
Distance between layers	mm 70
Meals - Croissants	n° 80 / 150 - 120 / 160
External dimensions (W x D x H)	mm 777 x 729 x 1152 h
Packing dimensions (W x D x H)	mm 910 x 865 x 1265 h



Refer to the spec sheet for the maximum overall dimension		M Version	T Version
Electric models		ICEM101E	ICET101E
Price	€	5.660,00	6.730,00
Total electric power	KW	14,5	14,5
Consumption	A	22	22
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	104 / 117	104 / 117
Gas models		ICGM101E	ICGT101E
Price	€	7.820,00	8.940,00
Total electric power	KW	0,5	0,5
Gas versions nominal heating output	KW / Kcal	16 / 13760	16 / 13760
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	111 / 124	111 / 124

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

- THE UNIT IS READY TO BE RETROFITTED WITH THE FOLLOWING TENSIONS: 3-AC 230 V. ELECTRIC MODELS ONLY
- 2 SPEED FAN: NORMAL / REDUCED - T version
- USB CONNECTION - T version
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

ILCS2	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
ISC04	- MULTIPOINT CORE PROBE. Ø 3 MM - T version	315,00
ISA01	- NEEDLE CORE PROBE. Ø 1 MM - T version	315,00
IPS101	- OPPOSITE HINGED DOOR	137,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
ISP864	- EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - IGP864	94,00
CSA	- RETRACTABLE BUILT-IN 5 LITERS TANK. CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES. NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM	394,00
CAV101	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	187,00
OCBM4	- ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V	216,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KILCS2	- KIT FOR AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
KISC04	- KIT FOR MULTIPOINT CORE PROBE. Ø 3 MM - T version	315,00
KISA01	- KIT FOR NEEDLE CORE PROBE. Ø 1 MM - T version	315,00
KIPS101E	- KIT FOR OPPOSITE HINGED DOOR	1.093,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
IBAS051	- ANTI-INTRUSION BAR	113,00



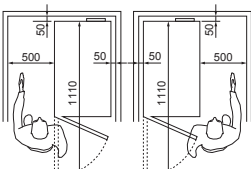
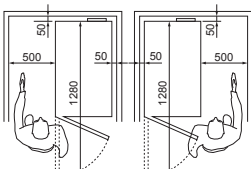
ICON51

DIRECT STEAM COMBI OVENS



Electric models		ICCM026E	ICCT026E	ICCM061E	ICCT061E
Price	€	4.980,00	5.640,00	5.510,00	6.290,00
Power supply voltage	V - Hz	3N-AC 400 V - 50 Hz		3N-AC 400 V - 50 Hz	
Total electric power	kW	5,25		7,75	

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

		 2/3 GN	 1/1 GN
Capacity	GN	6 x 2/3	6 x 1/1
Distance between layers	mm	60	60
Number of meals		20 / 50	30 / 80
External dimensions (W x D x H)	mm	510 x 625 x 880	510 x 800 x 880
<p>Refer to the spec sheet for technical details and maximum overall dimensions.</p>			

CE

EMC

IPX4

ICCM

ELECTROMECHANICAL CONTROLS - M



COOKING METHODS

- Manual cooking with three cooking modes: Convection from 50°C to 260°C, Steam from 50°C to 130°C, Combined from 50°C to 260°C.

OPERATION

- Control panel with manual switchgear and operation mode control lights.

CONTROL MECHANISMS

- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Manual chamber venting.
- LED cooking chamber lighting.

TECHNICAL BUILD CHARACTERISTICS

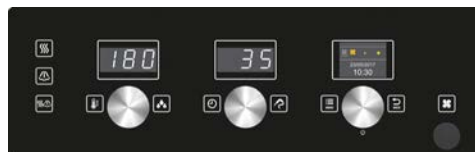
- Perfectly smooth watertight cooking chamber with rounded edges.
- Double-glazed door with thermoreflective tempered glass, with an air cavity to prevent heat radiation towards users and for increased efficiency.
- Internal glass with book opening for ease of cleaning.
- Left or right-hand opening handle.
- Adjustable hinges for optimal grip.
- Extractable deflector for ease of cleaning of the fan bay.
- IPX4 water jet protection.

CLEANING, REGULAR MAINTENANCE

- Manual cleaning system with external hand shower (shower optional).

ICCT

ELECTRONICALLY CONTROLLED VERSION - T



COOKING MODES

- Automatic with 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Manual cooking with three cooking modes and instant cooking start: convection from 30°C to 260°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 260°C.
- Clima® - Automatic system for measuring and controlling the humidity in the cooking chamber.
- Fast-Dry® - System for quick dehumidification of the cooking chamber.
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

OPERATION

- LED HVS High Visibility System) alphanumeric display to display the temperatures, Clima, time and core temperature.
- 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Automatic chamber venting control.
- Manual humidifier.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using a probe with 4 detection points (core probe optional).
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- USB connection to download HACCP data, update software and load/download cooking programmes.
- Pre-configured SN energy optimisation system (optional).

- SERVICE program: Testing the operation of the electronic board - Display of the temperature probes - Counter for operating hours of all primary functions for programmed maintenance.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- LED cooking chamber lighting.
- EcoSpeed - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- EcoVapor - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.

TECHNICAL BUILD CHARACTERISTICS


- Perfectly smooth watertight cooking chamber with rounded edges.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning.
- IPX4 protection against water splashes.

CLEANING AND MAINTENANCE

- Automatic cleaning system LCS (Liquid Clean System) (optional), with built-in tank and automatic dispensing (CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 1 liquid cleanser cartridge CDL05 - 990 gr.).
- 7 automatic cleaning programmes.
- Manual cleaning system with external hand shower (hand shower optional).

Model	026
Capacity	6 x 2/3 GN
Distance between layers	mm 60
Meals - Croissants	n° 20 / 50 -
External dimensions (W x D x H)	mm 510 x 625 x 880 h
Packing dimensions (W x D x H)	mm 570 x 760 x 1020 h



Refer to the spec sheet for the maximum overall dimension		M Version	T Version
Electric models		ICCM026E	ICCT026E
Price	€	4.980,00	5.640,00
Total electric power	KW	5,25	5,25
Consumption	A	8	8
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	59 / 68	59 / 68

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

- 2 SPEED FAN: NORMAL / REDUCED - T version
- USB CONNECTION - T version
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN


ILCS1	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
KSC004F	- MULTIPOINT CORE PROBE Ø 3 MM - FIXED PROBE - T version	315,00
KSA001F	- NEEDLE CORE PROBE Ø 1 MM - FIXED PROBE - T version	315,00
KSC004C	- MULTIPOINT CORE PROBE Ø 3 MM. WITH EXTERNAL CONNECTOR, FOR BUILT-IN OVEN - T version	315,00
NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
CSA	- RETRACTABLE BUILT-IN 5 LITERS TANK. CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES. NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM	394,00
MKC026	- MARINE VERSION KIT - EXTRACTION HOOD AND CONFIGURATION FOR CONNECTION NPK, CANNOT BE INSTALLED	710,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KISC04F	- KIT FOR MULTIPOINT CORE PROBE Ø 3 MM - FIXED PROBE - T version	315,00
KISA01F	- KIT FOR NEEDLE CORE PROBE Ø 1 MM - FIXED PROBE - T version	315,00
KISC04C	- KIT FOR MULTIPOINT CORE PROBE Ø 3 MM - WITH EXTERNAL CONNECTOR, FOR BUILT-IN OVEN - T version	315,00
KSC004R	- MULTIPOINT CORE PROBE Ø 3 MM. - T version	244,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - T version	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00
KFIC026E	- KIT FOR BUILT-IN REMOVABLE OVEN WITH INTEGRATED EXTRACTION HOOD 1N-AC 230 V - 3,0 KW	4.489,00

Model	061
Capacity	6 x 1/1 GN
Distance between layers	mm 60
Meals - Croissants	n° 30 / 80 -
External dimensions (W x D x H)	mm 510 x 800 x 880 h
Packing dimensions (W x D x H)	mm 570 x 930 x 1020 h



Refer to the spec sheet for the maximum overall dimension		M Version	T Version
Electric models		ICCM061E	ICCT061E
Price	€	5.510,00	6.290,00
Total electric power	KW	7,75	7,75
Consumption	A	12	12
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	73 / 82	73 / 82

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

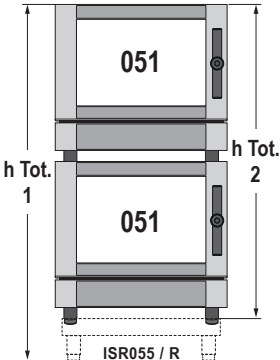
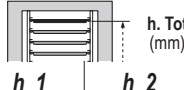






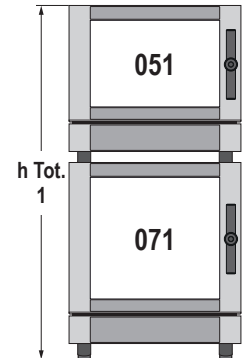
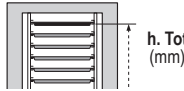








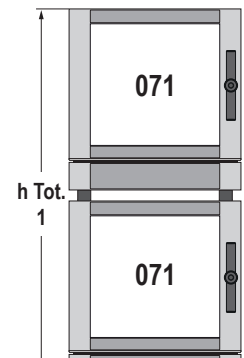
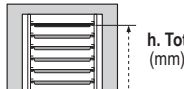









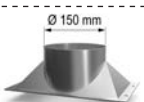



- 2 SPEED FAN: NORMAL / REDUCED - T version
- USB CONNECTION - T version
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

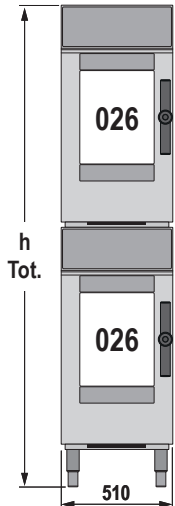


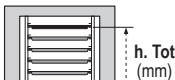


ILCS1	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR. - T version	697,00
KSC004F	- MULTIPOINT CORE PROBE Ø 3 MM - FIXED PROBE - T version	315,00
KSA001F	- NEEDLE CORE PROBE Ø 1 MM - FIXED PROBE - T version	315,00
KSC004C	- MULTIPOINT CORE PROBE Ø 3 MM. WITH EXTERNAL CONNECTOR, FOR BUILT-IN OVEN - T version	315,00
NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
CSA	- RETRACTABLE BUILT-IN 5 LITERS TANK. CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES. NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM	394,00
MKC061	- MARINE VERSION KIT - EXTRACTION HOOD AND CONFIGURATION FOR CONNECTION NPK, CANNOT BE INSTALLED	820,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE


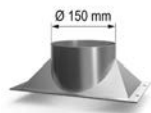

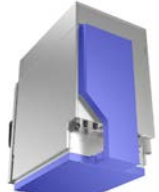
KISC04F	- KIT FOR MULTIPOINT CORE PROBE Ø 3 MM - FIXED PROBE - T version	315,00
KISA01F	- KIT FOR NEEDLE CORE PROBE Ø 1 MM - FIXED PROBE - T version	315,00
KISC04C	- KIT FOR MULTIPOINT CORE PROBE Ø 3 MM - WITH EXTERNAL CONNECTOR, FOR BUILT-IN OVEN - T version	315,00
KSC004R	- MULTIPOINT CORE PROBE Ø 3 MM. - T version	244,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - T version	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00
KFIC061E	- KIT FOR BUILT-IN REMOVABLE OVEN WITH INTEGRATED EXTRACTION HOOD 1N-AC 230 V - 3,0 KW	5.131,00

STACKING KIT - ICE / ICG								
 <p>- as standard comes with feet -</p>	BOTTOM OVEN		UPPER OVEN		h Tot. 1 (mm)	h Tot. 2 (mm)		
	 Electric 051	KIT model	 051 IKE051 568,00	 051 IKE051 568,00	1775	1625	1675	1525
	 Gas 051		 051 IKG051 744,00	 051 IKG051 744,00	1775	1625	1675	1525
 <p>- as standard comes with feet -</p>	BOTTOM OVEN		UPPER OVEN		h Tot. (mm)			
	 Electric 071	KIT model	 051 IKE051 568,00	 051 IKE051 568,00	on feet  1790	1640		
	 Gas 071		 051 IKG051 744,00	 051 IKG051 744,00	on castors  1790	1640		
 <p>- as standard comes with feet -</p>	BOTTOM OVEN		UPPER OVEN		h Tot. (mm)			
	 Electric 071	KIT model	 071 IKE071 568,00	 071 IKE071 568,00	on feet  1955	1785		
	 Gas 071		 071 IKG071 744,00	 071 IKG071 744,00	on castors  1955	1785		
Stacking Kit - OPTION								
		Extraction hood with air-cooled condenser for stacking kit. For electric models only (available only for prearranged ovens)			051 + 051 051 + 071 071 + 071		778 x 954 x 300 h 0,3 kW - AC 230 V IKKV51S 2.837,00	
		Collector for external connection. Ø 150 mm			300 x 220 x 110 h CCE 295,00			
 CASTORS OPTION IRK04 225,00		 750 x 582 x 180 h STAINLESS STEEL STAND WITH FEET FULL AISI 304 - Only for models 051 ISR055 238,00			 750 x 582 x 180 h STAINLESS STEEL STAND WITH CASTOR FULL AISI 304 - Only for models 051 ISR055R 295,00			

STACKING KIT - ICC

 - as standard comes with feet -	BOTTOM OVEN		UPPER OVEN	h Tot. (mm)	
	 Electric 026	KIT model	 Electric 026 KCOE026 820,00	1910	1615
 - as standard comes with feet -	BOTTOM OVEN		UPPER OVEN	h Tot. (mm)	
	 Electric 061	KIT model	 Electric 061 KCOE061 929,00	1910	1615

Stacking Kit - OPTION

	Extraction hood with air-cooled condenser for stacking kit (available only for prearranged ovens).	for models 026 + 026	510 x 860 x 300 h 0,3 kW - AC 230 V CKO026SE 2.865,00
	Extraction hood with air-cooled condenser for stacking kit (available only for prearranged ovens).	for models 061 + 061	510 x 1033 x 300 h 0,3 kW - AC 230 V CKO061SE 3.149,00
	Collector for external connection. Ø 150 mm.		300 x 220 x 110 h CCE 295,00
 UPPER OVEN	 BOTTOM OVEN	026 + 026 Maximum overall dimension 510 x 725 x 1965 h CIN026S 680,00	061 + 061 Maximum overall dimension 510 x 900 x 1965 h CIN061S 727,00

KIT FOR BUILT-IN REMOVABLE OVEN

Practical and innovative built-in solution for models **ICC_026E*** / **ICC_061E**, even for household settings.

The kit, entirely in stainless steel, features a recessed frame, extendable rails, oven rotation system, extraction hood and buffer frame. Possibility to pull the oven out and turn it 90° from both sides, for correct installation, scheduled and unscheduled maintenance. The cooking vapours are extracted by the extraction hood with air-cooled condenser supplied (1N-AC 230 V - 0,3 kW).

In order to use this solution, the unit must be equipped with the optional **NPK** (configuration for connection to extraction hood), no retrofit is possible. The **_026E** model can be installed on standard 60 x 60 cm household kitchen modules.

* The **_026E** models are available in request with 1N-AC 230 V - 2,75 kW or 1N-AC 230 V - 3,7 kW voltage. (see page "Special voltages").



for models **026**

KFIC026E

4.489,00



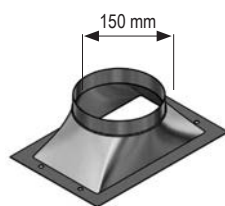
for models **061**

KFIC061E

5.131,00

COLLECTOR FOR EXTERNAL CONNECTION, COMPLETE WITH 90° FITTING - Ø 150 mm

- OPTIONAL -

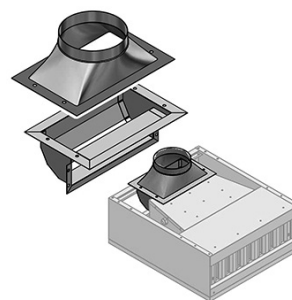


300 x 220 x 110 h



CCER90

468,00



SPECIAL VOLTAGES AND FREQUENCIES

ICE MODELS

	ICE_051E	ICE_071E	ICE_101E
3-AC 400 V - 50 Hz	208,00	502,00	508,00
3N-AC 440 V - 50 Hz	393,00	853,00	853,00
3-AC 480 V - 50 Hz	393,00	853,00	853,00
3-AC 440 V - 50 Hz	393,00	853,00	853,00

ICC MODELS

	ICC_026E	ICC_061E	
1N-AC 230 V - 50 Hz	90,00	90,00	
3-AC 230 V - 50 Hz	STD	STD	
3-AC 400 V - 50 Hz	203,00	203,00	
3-AC 440 V - 50 Hz	-	383,00	
3N-AC 440 V - 50 Hz	-	383,00	
3-AC 480 V - 50 Hz	-	383,00	

ICC MODELS

(Ideal voltages and power supplies for household installation)

	ICC_026E		
1N-AC 230 V - 50 Hz - 2,75 kW	STD		
3-AC 230 V - 50 Hz - 3,7 kW	204,00		

60 Hz TO BE REQUESTED WHEN ORDERING OVEN, WITHOUT EXTRA CHARGE

- NOT AVAILABLE

STD STANDARD PRICE



Isolation transformer for two-phase / single phase connection for gas models

2-AC 220 V - 240 V / 1N-AC 230 V

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

Gas models	Code	Price
ICG_051E	OCBM4	216,00
ICG_071E		
ICG_101E		

MARINE VERSION - TO BE REQUESTED WHEN ORDERING OVEN

		
MARINE VERSION KIT	ICC_026E	ICC_061E
<ul style="list-style-type: none"> - FULL AISI 304 - ANTI-TIP RACK RAILS - FLANGED FEET 	MKC026 <div>710,00</div>	MKC061 <div>820,00</div>

Approved





 - EXTRACTION HOOD AND CONFIGURATION FOR CONNECTION NPK, CANNOT BE INSTALLED

ACCESSORIES

FLANGED FEET KIT FOR FLOOR STANDS	NPF04 <div>122,00</div>
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Stacking kit

		
MARINE VERSION KIT	026 + 026	061 + 061
<ul style="list-style-type: none"> - FULL AISI 304 - FLANGED FEET 	KCOE026 <div>820,00</div>	KCOE061 <div>929,00</div>



LEO



CONVECTION STEAMERS WITH BOILER
DIRECT STEAM COMBI OVENS



TOUCH VERSION - T BOILER MODELS

Electric models		LBET071	LBET101	LBET072	LBET102	LBET201	LBET202
Price	€	11.460,00	14.290,00	16.190,00	19.690,00	25.300,00	34.080,00
Power supply voltage	V - Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz
Total electric power	kW	10,5	16	19	31	31,8	61,8
Gas models		LBGT071	LBGT101	LBGT072	LBGT102	LBGT201	LBGT202
Price	€	14.050,00	16.750,00	19.000,00	22.830,00	28.460,00	38.810,00
Power supply voltage	V - Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz
Total electric power	kW	0,5	1	1	1	1,8	1,8
Gas versions nominal heating output	kW / kcal	15 / 12.900	28 / 24.080	30 / 25.800	40 / 34.400	48 / 41.280	80 / 68.800
Capacity	GN	7 x 1/1	10 x 1/1	7 x 2/1 - 14 x 1/1	10 x 2/1 - 20 x 1/1	20 x 1/1	20 x 2/1 - 40 x 1/1
Distance between layers	mm	70	70	70	70	63	63
Number of meals		50 / 120	80 / 150	70 / 180	150 / 300	150 / 300	300 / 500
Capacity	600 x 400	6	8	-	-	15	-
Distance between layers	mm	87	90	-	-	89	-
Number of croissants		96 / 112	128 / 160	-	-	240	-
External dimensions (W x D x H)	mm	875 x 825 x 820	930 x 825 x 1040	1170 x 895 x 820	1170 x 895 x 1040	960 x 825 x 1810	1290 x 895 x 1810
Refer to the spec sheet for technical details and maximum overall dimensions.							

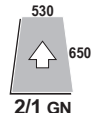
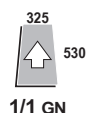
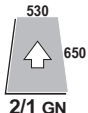
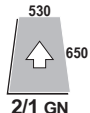
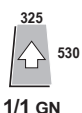
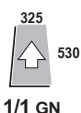


TOUCH VERSION - T DIRECT STEAM MODELS



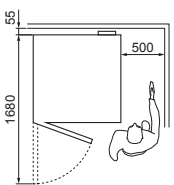
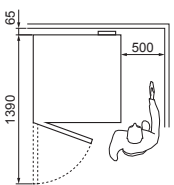
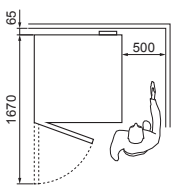
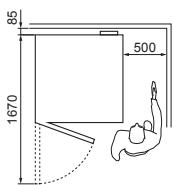
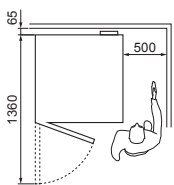
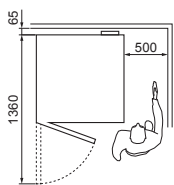
Electric models		LVET071	LVET101	LVET072	LVET102	LVET201	LVET202
Price	€	10.230,00	12.590,00	14.160,00	16.540,00	21.590,00	29.240,00
Power supply voltage	V - Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz
Total electric power	kW	10,5	16	19	31	31,8	61,8

Gas models		LVGT071	LVGT101	LVGT072	LVGT102	LVGT201	LVGT202
Price	€	12.380,00	14.510,00	16.080,00	19.130,00	25.520,00	33.520,00
Power supply voltage	V - Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz
Total electric power	kW	0,5	1	1	1	1,8	1,8
Gas versions nominal heating output	kW / kcal	12 / 10320	18 / 15480	20 / 17200	27 / 23220	36 / 30960	54 / 46440



Capacity	GN	7 x 1/1	10 x 1/1	7 x 2/1 - 14 x 1/1	10 x 2/1 - 20 x 1/1	20 x 1/1	20 x 2/1 - 40 x 1/1
Distance between layers	mm	70	70	70	70	63	63
Number of meals		50 / 120	80 / 150	70 / 180	150 / 300	150 / 300	300 / 500
Capacity	600 x 400	6	8	-	-	15	-
Distance between layers	mm	87	90	-	-	89	-
Number of croissants		96 / 112	128 / 160	-	-	240	-
External dimensions (W x D x H)	mm	875 x 825 x 820	930 x 825 x 1040	1170 x 895 x 820	1170 x 895 x 1040	960 x 825 x 1810	1290 x 895 x 1810

Refer to the spec sheet for technical details and maximum overall dimensions.





TOUCH VERSION - T

Features and equipment



COOKING MODE

- AC (Automatic Cooking) system for International recipes complete with pictures illustrating the finished meal.
- Manual cooking with three cooking modes: convection from 30°C to 300°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 300°C.
- Programmable modes - Possibility to programme and save cooking methods in an automatic sequence (up to 15 cycles) giving each programme its own name, picture and information on the recipe.
- Clima® - Automatic system for measuring and controlling the humidity in the cooking chamber.
- Fast Dry® - System for quick dehumidification of the cooking chamber.

OPERATION

- DISPLAY that can be configured based on the needs of the user, bringing forward the programmes used most.
- Automatic (AC) "one touch" cooking.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 7" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions.
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Automatically regulated steam condensation.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Programmable deferred cooking.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate a reduction in heating power. For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using probe with 4 detection points.
- Core probe connection through a connector outside of the cooking chamber.
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- Multipoint core probe for large items ø 3 mm, pin length 180 mm (optional).
- USB connection to download HACCP data, update software and load/unload cooking programmes.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- LED cooking chamber lighting.
- **EcoSpeed** - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- **EcoVapor** - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- **TurboVapor** (models with boiler) - With the TurboVapor system it automatically produces the ideal level of steam to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables.
- **Green Fine Tuning** (gas models) - A new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions.

TECHNICAL BUILD CHARACTERISTICS

- Perfectly smooth, watertight chamber.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that folds to open for easy cleaning.
- IPX5 protection against water splashes.



CLEANING MAINTENANCE

- 7 automatic cleaning programmes.
- Manual cleaning system with external hand shower (shower optional).
- **For 071 / 101 / 072 / 102 / 171 models** - Automatic cleaning system LCS with an integrated tank for table-top versions and automatic dosing of detergent. CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing. COMBICLEAN liquid detergent and CALFREE descaler in a 100% recyclable cartridge for table-top versions.
- **For 201 / 202 models** - Automatic cleaning system LM and CALOUT descaling system, using COMBICLEAN liquid detergent and CALFREE descaler.

Model**071**

Capacity		7 x 1/1 GN
Distance between layers	mm	70
Meals - Croissants	n°	50 / 120 - 96 / 112
External dimensions (W x D x H)	mm	875 x 825 x 820 h
Packing dimensions (W x D x H)	mm	945 x 990 x 1000 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBET071	LVET071
Price	€	11.460,00	10.230,00
Total electric power	KW	10,5	10,5
Consumption	A	16	16
Power supply voltage	V - Hz	3N - AC 400 V - 50/60 Hz	3N - AC 400 V - 50/60 Hz
Weight - Net / Gross	Kg	139 / 157	117 / 135
Gas models		LBGT071	LVGT071
Price	€	14.050,00	12.380,00
Total electric power	KW	0,5	0,5
Gas versions nominal heating output	KW / Kcal	15 / 12900	12 / 10320
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50/60 Hz	1N - AC 230 V - 50/60 Hz
Weight - Net / Gross	Kg	156 / 175	125 / 142

STANDARD EQUIPMENT



- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS564	- EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE564 + COMPULSORY FRAME NTL071	506,00
NSS071	- EXTRA CHARGE FOR REMOVABLE RACK NSE071 + COMPULSORY FRAME NTL071	506,00
NSP664	- EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - NGP664	111,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM.	228,00
KSM002	- MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM	504,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>875 x 725 x 860 h</p> <p>NSR071 737,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD. FULL AISI 304</p> <p>900 x 725 x 960 h</p> <p>NSR071S 794,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 670 x 460 h 9 x 1/1 GN ± 45</p> <p>NPT071 350,00</p>	 <p>NEUTRAL CABINET WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>762 x 630 x 550 h 9 x 1/1 GN ± 50</p> <p>NAN071 1.403,00</p>
 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>308 x 630 x 550 h</p> <p>NAL071 584,00</p>	 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 405 h 3 x 1/1 GN ± 75 0,7 Kw AC 230 V</p> <p>MCR031E 2.360,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 555 h 5 x 1/1 GN ± 75 1 Kw AC 230 V</p> <p>MCR051E 2.620,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS. FOR BEST HEIGHT, SEE RECOMMENDED STAND</p> <p>877 x 1076 x 300 h 0,3 Kw AC 230 V</p> <p>NKC071 2.922,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>377,5 x 561,5 x 516 h 7 x 1/1 GN ± 62</p> <p>NSE071 584,00</p>	 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION</p> <p>428 x 628,5 x 518 h 5 x (600 x 400) EN ± 95</p> <p>NSE564 584,00</p>
 <p>PAIR OF SHELF RACKS - EN (600 X 400) VERSION</p> <p>6 x (600 x 400) EN ± 88</p> <p>NGP664 269,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>425 x 823,5 x 1261 h</p> <p>NCR071S 1.475,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>NTL071 199,00</p>	 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>RP004 222,00</p>
 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>764,5 x 40 x 802 h</p> <p>NPA071 152,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>





MODULARITY EXAMPLE



ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model	101
Capacity	10 x 1/1 GN
Distance between layers	mm 70
Meals - Croissants	n° 80 / 150 - 128 / 160
External dimensions (W x D x H)	mm 930 x 825 x 1040 h
Packing dimensions (W x D x H)	mm 1000 x 990 x 1250 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBET101	LVET101
Price	€	14.290,00	12.590,00
Total electric power	KW	16	16
Consumption	A	30	24
Power supply voltage	V - Hz	3N - AC 400 V - 50/60 Hz	3N - AC 400 V - 50/60 Hz
Weight - Net / Gross	Kg	174 / 197	142 / 165
Gas models		LBGT101	LVGT101
Price	€	16.750,00	14.510,00
Total electric power	KW	1	1
Gas versions nominal heating output	KW / Kcal	28 / 24080	18 / 15480
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50/60 Hz	1N - AC 230 V - 50/60 Hz
Weight - Net / Gross	Kg	186 / 208	180 / 205

STANDARD EQUIPMENT




- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS864	- EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE864 + COMPULSORY FRAME NTL071	540,00
NSS101	- EXTRA CHARGE FOR REMOVABLE RACK NSE101 + COMPULSORY FRAME NTL071	540,00
NSP864	- EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - NGP864	111,00
CAM101	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	362,00
CAV101	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	187,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM.	228,00
KSM002	- MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM	504,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>930 x 725 x 710 h</p> <p>NSR101 737,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER - MOD. 050-051. FULL AISI 304</p> <p>930 x 725 x 960 h</p> <p>NSR101S 794,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 670 x 460 h 9 x 1/1 GN ↑ 45</p> <p>NPT071 350,00</p>	 <p>NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>822 x 630 x 550 h 9 x 1/1 GN ↑ 50</p> <p>KAN101 1.403,00</p>
 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>368 x 630 x 550 h</p> <p>KAL101 584,00</p>	 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 405 h 3 x 1/1 GN ↑ 75 0,7 Kw AC 230 V</p> <p>MCR031E 2.360,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 555 h 5 x 1/1 GN ↑ 75 1 Kw AC 230 V</p> <p>MCR051E 2.620,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>300 x 220 x 110 h</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS</p> <p>932 x 1076 x 300 h 0,3 Kw AC 230 V</p> <p>NKC101 2.922,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>379,5 x 561,58 x 736 h 10 x 1/1 GN ↑ 63</p> <p>NSE101 726,00</p>	 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION</p> <p>428 x 630 x 730 h 8 x (600 x 400) EN ↑ 84</p> <p>NSE864 726,00</p>
 <p>PAIR OF SHELF RACKS - EN (600 X 400) VERSION</p> <p>8 x (600 x 400) EN ↑ 90</p> <p>NGP864 350,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>425 x 823,5 x 1261 h</p> <p>NCR071S 1.475,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>NTL071 199,00</p>	 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>RP004 222,00</p>
 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>764,5 x 40 x 1022 h</p> <p>NPA101 176,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>



MODULARITY EXAMPLE





ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model**072**

Capacity		7 x 2/1 GN 14 x 1/1 GN
Distance between layers	mm	70
Meals - Croissants	n°	70 / 180 -
External dimensions (W x D x H)	mm	1170 x 895 x 820 h
Packing dimensions (W x D x H)	mm	1220 x 1040 x 1100 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBET072	LVET072
Price	€	16.190,00	14.160,00
Total electric power	KW	19	19
Consumption	A	34	30
Power supply voltage	V - Hz	3N - AC 400 V - 50/60 Hz	3N - AC 400 V - 50/60 Hz
Weight - Net / Gross	Kg	180 / 205	158 / 180
Gas models		LBGT072	LVGT072
Price	€	19.000,00	16.080,00
Total electric power	KW	1	1
Gas versions nominal heating output	KW / Kcal	30 / 25800	20 / 17200
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50/60 Hz	1N - AC 230 V - 50/60 Hz
Weight - Net / Gross	Kg	220 / 240	203 / 223

STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS072	- EXTRA CHARGE FOR REMOVABLE RACK KSG072 + COMPULSORY FRAME KTL102	699,00
CAM102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	362,00
CAV102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	187,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM.	228,00
KSM002	- MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM	504,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>1170 x 800 x 860 h</p> <p>NSR072 842,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD. FULL AISI 304</p> <p>1170 x 800 x 960 h</p> <p>NSR072S 900,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>572 x 695 x 505 h 10 x 2/1 GN - 20 x 1/1 GN ↑ 45</p> <p>KPT102 409,00</p>	 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 695 x 505 h 10 x 1/1 GN ↑ 45</p> <p>KPT112 350,00</p>
 <p>NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>1062 x 750 x 550 h 9 x 2/1 GN ↑ 50</p> <p>KAN102 1.636,00</p>	 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>403 x 750 x 550 h</p> <p>KAL102 643,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>655 x 755 x 555 h 5 x 2/1 GN - 10 x 1/1 GN ↑ 75 1,5 Kw AC 230 V</p> <p>KMC052E 3.640,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS</p> <p>1171 x 1146 x 300 h 0,3 Kw AC 230 V</p> <p>NKC102 3.156,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>593 x 721,5 x 516 h 7 x 2/1 GN - 14 x 1/1 GN ↑ 60</p> <p>KSG072 1.016,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>630 x 983,5 x 1261 h</p> <p>NCR072S 1.758,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>KTL102 211,00</p>	 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>RP004 222,00</p>
 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>834,5 x 40 x 208 h</p> <p>NPA072 187,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>



MODULARITY EXAMPLE





ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model**102**

Capacity		10 x 2/1 GN 20 x 1/1 GN
Distance between layers	mm	70
Meals - Croissants	n°	150 / 300 -
External dimensions (W x D x H)	mm	1170 x 895 x 1040 h
Packing dimensions (W x D x H)	mm	1220 x 1040 x 1250 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBET102	LVET102
Price	€	19.690,00	16.540,00
Total electric power	KW	31	31
Consumption	A	46	46
Power supply voltage	V - Hz	3N - AC 400 V - 50/60 Hz	3N - AC 400 V - 50/60 Hz
Weight - Net / Gross	Kg	240 / 265	201 / 226
Gas models		LBGT102	LVGT102
Price	€	22.830,00	19.130,00
Total electric power	KW	1	1
Gas versions nominal heating output	KW / Kcal	40 / 34400	27 / 23220
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50/60 Hz	1N - AC 230 V - 50/60 Hz
Weight - Net / Gross	Kg	235 / 258	218 / 242

STANDARD EQUIPMENT


- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS102	- EXTRA CHARGE FOR REMOVABLE RACK KSG102 + COMPULSORY FRAME KTL102	699,00
CAM102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	362,00
CAV102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	187,00

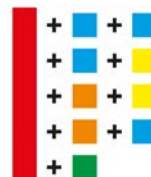
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM.	228,00
KSM002	- MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM	504,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>1170 x 800 x 710 h</p> <p>NSR102 842,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD. FULL AISI 304</p> <p>1170 x 800 x 960 h</p> <p>NSR072S 900,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>572 x 695 x 505 h 10 x 2/1 GN - 20 x 1/1 GN ↑ 45</p> <p>KPT102 409,00</p>	 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 695 x 505 h 10 x 1/1 GN ↑ 45</p> <p>KPT112 350,00</p>
 <p>NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>1062 x 750 x 550 h 9 x 2/1 GN ↑ 50</p> <p>KAN102 1.636,00</p>	 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>403 x 750 x 550 h</p> <p>KAL102 643,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>655 x 755 x 555 h 5 x 2/1 GN - 10 x 1/1 GN ↑ 75 1,5 Kw AC 230 V</p> <p>KMC052E 3.640,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS</p> <p>1171 x 1146 x 300 h 0,3 Kw AC 230 V</p> <p>NKC102 3.156,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>593 x 721,5 x 736 h 10 x 2/1 GN - 20 x 1/1 GN ↑ 64</p> <p>KSG102 1.052,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>630 x 983,5 x 1261 h</p> <p>NCR072S 1.758,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>KT102 211,00</p>	 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>834,5 x 40 x 1022 h</p> <p>NPA102 211,00</p>
 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>RP004 222,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>





MODULARITY EXAMPLE



ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model	201
Capacity	20 x 1/1 GN
Distance between layers	mm 63
Meals - Croissants	n° 150 / 300 - 240
External dimensions (W x D x H)	mm 960 x 825 x 1810 h
Packing dimensions (W x D x H)	mm 1130 x 1050 x 2060 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBET201	LVET201
Price	€	25.300,00	21.590,00
Total electric power	KW	31,8	31,8
Consumption	A	60	48
Power supply voltage	V - Hz	3N - AC 400 V - 50/60 Hz	3N - AC 400 V - 50/60 Hz
Weight - Net / Gross	Kg	330 / 420	260 / 370
Gas models		LBGT201	LVGT201
Price	€	28.460,00	25.520,00
Total electric power	KW	1,8	1,8
Gas versions nominal heating output	KW / Kcal	48 / 41280	36 / 30960
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50/60 Hz	1N - AC 230 V - 50/60 Hz
Weight - Net / Gross	Kg	345 / 440	290 / 400

STANDARD EQUIPMENT

- LM AUTOMATIC CLEANING SYSTEM. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010, 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- TROLLEY NKS201

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS154	- EXTRA CHARGE FOR TROLLEY NKS154 - PASTRY VERSION - 15 X (600 X 400) EN - \downarrow 89	417,00
CAMT21	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	420,00
CAV201	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	375,00



EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM.	228,00
KSM002	- MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM	504,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00

	TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG	470 x 715 x 1706 h 20 x 1/1 GN ↑ 63		TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG	470 x 715 x 1706 h 15 x 1/1 GN ↑ 83
		NKS201 2.025,00			NKS201S 2.002,00
	TROLLEYS WITH DRIP TRAY - PASTRY VERSION 600 X 400 - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 15 KG	470 x 745 x 1735 h 15 x (600 x 400) EN ↑ 89		STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES	525 x 984 x 71,5 h
		NKS154 2.458,00			RIC201 1.362,00
	EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS	962 x 1076 x 300 h 0,3 Kw AC 230 V		COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM	300 x 220 x 110 h
		NKC201 3.156,00			CCE 295,00
	PLATED MEALS TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG.	470 x 700 x 1725 h n. 60 - Ø 310 MM ↑ 60		TROLLEY THERMAL COVER	
		NKP201 3.060,00			NCP201 780,00
	REGENERATING CABINET	940 x 1020 x 1950 h 20 x 1/1 GN 12,5 Kw 3N AC 400		DETERGENT CONTAINER - CAPACITY 2 TANKS OF 10 KG.	416,5 x 248 x 438,7 h
		RTP20E 13.770,00			CPD20 556,00
	FAT FILTER - 2 PCS.	310 x 310 x 10 h		DETERGENT CONTAINER - CAPACITY 1 TANK OF 10 KG. - TO BE INSTALLED ON THE WALL	284 x 245 x 193 h
		NFX02 267,00			SPDP 80,00

Model	202	
Capacity	20 x 2/1 GN 40 x 1/1 GN	
Distance between layers	mm	63
Meals - Croissants	n°	300 / 500 -
External dimensions (W x D x H)	mm	1290 x 895 x 1810 h
Packing dimensions (W x D x H)	mm	1410 x 1120 x 2060 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBET202	LVET202
Price	€	34.080,00	29.240,00
Total electric power	KW	61,8	61,8
Consumption	A	92	92
Power supply voltage	V - Hz	3N - AC 400 V - 50/60 Hz	3N - AC 400 V - 50/60 Hz
Weight - Net / Gross	Kg	395 / 515	345 / 460
Gas models		LBGT202	LVGT202
Price	€	38.810,00	33.520,00
Total electric power	KW	1,8	1,8
Gas versions nominal heating output	KW / Kcal	80 / 68800	54 / 46440
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50/60 Hz	1N - AC 230 V - 50/60 Hz
Weight - Net / Gross	Kg	465 / 575	400 / 510

STANDARD EQUIPMENT

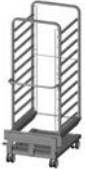

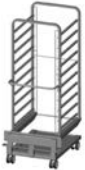


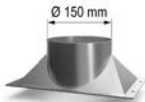







- LM AUTOMATIC CLEANING SYSTEM. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010, 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- TROLLEY KKS202

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
SSB202HD	- EXTRA CHARGE FOR HEAVY DUTY TROLLEY KKS202HD - GASTRONOMY VERSION - 20 X 2/1 GN - 40 X 1/1 GN - 63	647,00












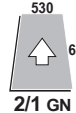


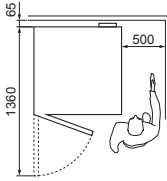
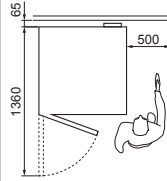
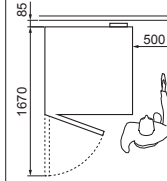
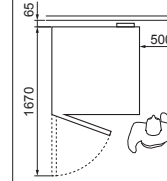
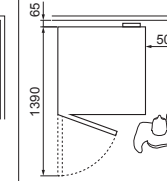
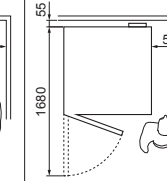
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM.	228,00
KSM002	- MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM	504,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00

	TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG - MAXIMUM LOAD PER TRAY 25 KG	694 x 835 x 1706 h 20 x 2/1 GN - 40 x 1/1 GN ↑ 63		HEAVY DUTY TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 220 KG - MAXIMUM LOAD PER TRAY 40 KG	694 x 835 x 1706 h 20 x 2/1 GN - 40 x 1/1 GN ↑ 63
	KKS202	2.281,00		KKS202HD	2.948,00
	TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG - MAXIMUM LOAD PER TRAY 25 KG	694 x 835 x 1706 h 15 x 2/1 GN - 30 x 1/1 GN ↑ 83		STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES	728 x 1054 x 71,5 h
	KKS202S	2.225,00		RIC202	1.702,00
	EXTRACTION HOOD WITH AIR- COOLED CONDENSER. ELECTRIC MODELS ONLY. AVAILABLE ONLY FOR PREARRANGED OVENS	1293 x 1147 x 300 h 0,3 Kw AC 230 V		COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM	300 x 220 x 110 h
	NKC202	3.156,00		CCE	295,00
	PLATED MEALS TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG.	694 x 926 x 1724 h n. 100 - Ø 310 MM ↑ 73		TROLLEY THERMAL COVER	
	KKP202	3.627,00		KCP202	1.003,00
	HOLDING CABINET	1150 x 1100 x 1950 h 20 x 2/1 GN - 40 x 1/1 GN 7,8 Kw 3N AC 400		REGENERATING CABINET	1150 x 1100 x 1950 h 20 x 2/1 GN - 40 x 1/1 GN 23,2 Kw 3N AC 400
	MFP40E	11.710,00		RFP40E	15.270,00
	FAT FILTER - 2 PCS.	310 x 310 x 10 h		DETERGENT CONTAINER - CAPACITY 2 TANKS OF 10 KG.	416,5 x 248 x 438,7 h
	NFX02	267,00		CPD20	556,00
	DETERGENT CONTAINER - CAPACITY 1 TANK OF 10 KG. - TO BE INSTALLED ON THE WALL	284 x 245 x 193 h			
	SPDP	80,00			



ELECTRONICALLY CONTROLLED VERSION - S BOILER MODELS

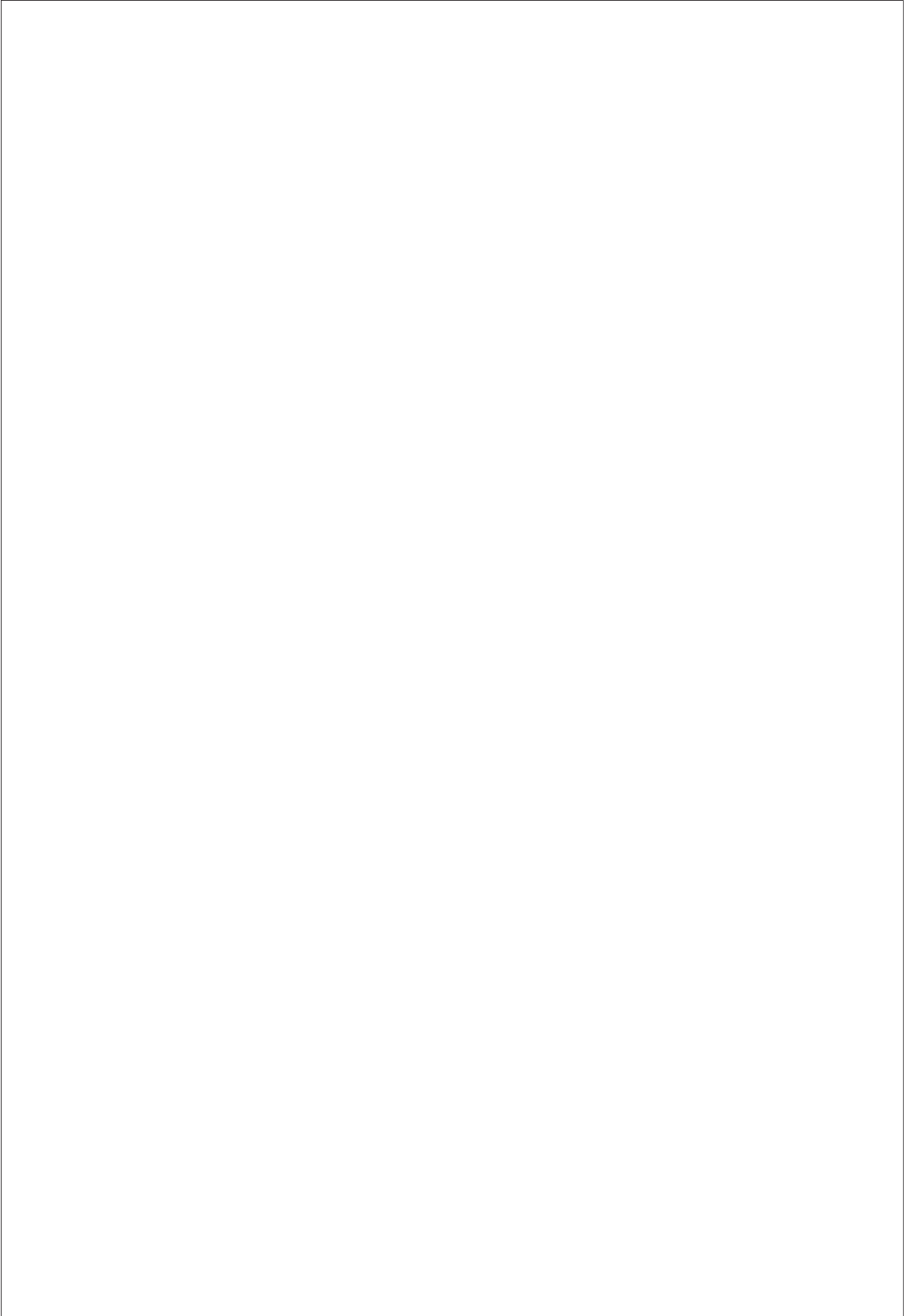
							
Electric models		LBES071	LBES101	LBES072	LBES102	LBES201	LBES202
Price	€	7.780,00	10.240,00	12.050,00	15.540,00	20.490,00	28.590,00
Power supply voltage	V - Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz
Total electric power	kW	10,5	16	19	31	31,8	61,8
Gas models		LBGS071	LBGS101	LBGS072	LBGS102	LBGS201	LBGS202
Price	€	10.360,00	12.730,00	14.870,00	18.690,00	23.640,00	33.310,00
Power supply voltage	V - Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz
Total electric power	kW	0,5	1	1	1	1,8	1,8
Gas versions nominal heating output	kW / kcal	15 / 12.900	28 / 24.080	30 / 25.800	40 / 34.400	48 / 41.280	80 / 68.800
							
Capacity	GN	7 x 1/1	10 x 1/1	7 x 2/1 - 14 x 1/1	10 x 2/1 - 20 x 1/1	20 x 1/1	20 x 2/1 - 40 x 1/1
Distance between layers	mm	70	70	70	70	63	63
Number of meals		50 / 120	80 / 150	70 / 180	150 / 300	150 / 300	300 / 500
Capacity	600 x 400	6	8	-	-	15	-
Distance between layers	mm	87	90	-	-	89	-
Number of croissants		96 / 112	128 / 160	-	-	240	-
External dimensions (W x D x H)	mm	875 x 825 x 820	930 x 825 x 1040	1170 x 895 x 820	1170 x 895 x 1040	960 x 825 x 1810	1290 x 895 x 1810
Refer to the spec sheet for technical details and maximum overall dimensions.							

Frequency - 60 Hz - To be requested when ordering oven, without extra charge



ELECTRONICALLY CONTROLLED VERSION - S DIRECT STEAM MODELS

Electric models		LVES071	LVES101	LVES072	LVES102	LVES201	LVES202
Price	€	6.660,00	8.460,00	10.130,00	12.490,00	17.340,00	24.090,00
Power supply voltage	V - Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz	3N-AC 400 V - 50/60 Hz
Total electric power	kW	10,5	16	19	31	31,8	61,8
Gas models		LVGS071	LVGS101	LVGS072	LVGS102	LVGS201	LVGS202
Price	€	8.790,00	10.470,00	12.050,00	15.080,00	21.280,00	28.360,00
Power supply voltage	V - Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz	1N-AC 230 V - 50/60 Hz
Total electric power	kW	0,5	1	1	1	1,8	1,8
Gas versions nominal heating output	kW / kcal	12 / 10320	18 / 15480	20 / 17200	27 / 23220	36 / 30960	54 / 46440
Capacity	GN	7 x 1/1	10 x 1/1	7 x 2/1 - 14 x 1/1	10 x 2/1 - 20 x 1/1	20 x 1/1	20 x 2/1 - 40 x 1/1
Distance between layers	mm	70	70	70	70	63	63
Number of meals		50 / 120	80 / 150	70 / 180	150 / 300	150 / 300	300 / 500
Capacity	600 x 400	6	8	-	-	15	-
Distance between layers	mm	87	90	-	-	89	-
Number of croissants		96 / 112	128 / 160	-	-	240	-
External dimensions (W x D x H)	mm	875 x 825 x 820	930 x 825 x 1040	1170 x 895 x 820	1170 x 895 x 1040	960 x 825 x 1810	1290 x 895 x 1810
Refer to the spec sheet for technical details and maximum overall dimensions.							





ELECTRONICALLY CONTROLLED VERSION - S

Features and equipment



COOKING MODE

- Automatic with over 90 tested and stored cooking programmes including programmes for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 4 cycles).
- Manual cooking with three cooking modes: convection from 30°C to 300°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 300°C.
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control.
- Cooking with core temperature control (with multi-point probe or needle probe) (optional).
- Klima® - Automatic system for measuring and controlling the humidity in the cooking chamber.
- Fast Dry® - System for quick dehumidification of the cooking chamber.

OPERATION

- High visibility alphanumeric command display.
- Key for managing the 4 cooking cycles with LED display.
- Key for direct access to cooking programmes that have been stored or are to be stored.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier.
- 2 fan speeds (optional), the reduced speed activates a reduction in heating power.
- Temperature control at the product core using probe with 4 detection points (optional).
- Core probe connection through a connector outside of the cooking chamber.
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- Multipoint core probe for large items ø 3 mm, pin length 180 mm (optional).
- USB connection to download HACCP data, update software and load/unload cooking programmes.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Halogen cooking chamber lighting.
- **EcoSpeed** - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- **EcoVapor** - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- **Green Fine Tuning** (gas models) - A new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions.

TECHNICAL BUILD CHARACTERISTICS

- Perfectly smooth, watertight chamber.
- Door with double tempered glass, external with mirrored effect and air chamber and interior heat-reflecting glass for reduced head radiation towards the operator and greater efficiency.
- Internal glass that folds to open for easy cleaning.
- IPX5 protection against water splashes.



CLEANING MAINTENANCE

- 7 automatic cleaning programmes.
- Manual cleaning system with external hand shower (shower optional).
- **For 071 / 101 / 072 / 102 / 171 models** - Automatic cleaning system LCS (optional), with an integrated tank for table-top versions and automatic dosing of detergent. CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing. COMBICLEAN liquid detergent and CALFREE descaler in a 100% recyclable cartridge for table-top versions.
- **For 201 / 202 models** - Automatic cleaning system LM (optional), and CALOUT descaling system, using COMBICLEAN liquid detergent and CALFREE descaler.

Model**071**

Capacity		7 x 1/1 GN
Distance between layers	mm	70
Meals - Croissants	n°	50 / 120 - 96 / 112
External dimensions (W x D x H)	mm	875 x 825 x 820 h
Packing dimensions (W x D x H)	mm	945 x 990 x 1000 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBES071	LVES071
Price	€	7.780,00	6.660,00
Total electric power	KW	10,5	10,5
Consumption	A	16	16
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	139 / 157	117 / 135
Gas models		LBGS071	LVGS071
Price	€	10.360,00	8.790,00
Total electric power	KW	0,5	0,5
Gas versions nominal heating output	KW / Kcal	15 / 12900	12 / 10320
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	156 / 175	125 / 142

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT




- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

LCS	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.	844,00
NVR1	- 2 SPEED FAN: NORMAL / REDUCED	337,00
NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
KSC004	- MULTIPOINT CORE PROBE Ø 3 MM.	315,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS564	- EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE564 + COMPULSORY FRAME NTL071	506,00
NSS071	- EXTRA CHARGE FOR REMOVABLE RACK NSE071 + COMPULSORY FRAME NTL071	506,00
NSP664	- EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - NGP664	111,00
GGR07	- CHICKEN GRILL KIT PROFESSIONAL. TO BE REQUESTED WHEN ORDERING OVEN	3.189,00

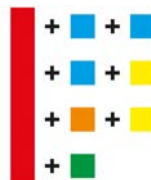
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM. - Only in case it is already fitted with core probe	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - Only in case it is already fitted with core probe	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>875 x 725 x 860 h</p> <p>NSR071 737,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD. FULL AISI 304</p> <p>900 x 725 x 960 h</p> <p>NSR071S 794,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 670 x 460 h 9 x 1/1 GN ↑ 45</p> <p>NPT071 350,00</p>	 <p>NEUTRAL CABINET WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>762 x 630 x 550 h 9 x 1/1 GN ↑ 50</p> <p>NAN071 1.403,00</p>
 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>308 x 630 x 550 h</p> <p>NAL071 584,00</p>	 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 405 h 3 x 1/1 GN ↑ 75 0,7 Kw AC 230 V</p> <p>MCR031E 2.360,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 555 h 5 x 1/1 GN ↑ 75 1 Kw AC 230 V</p> <p>MCR051E 2.620,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS. FOR BEST HEIGHT, SEE RECOMMENDED STAND</p> <p>877 x 1076 x 300 h 0,3 Kw AC 230 V</p> <p>NKC071 2.922,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>377,5 x 561,5 x 516 h 7 x 1/1 GN ↑ 62</p> <p>NSE071 584,00</p>	 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION</p> <p>428 x 628,5 x 518 h 5 x (600 x 400) EN ↑ 95</p> <p>NSE564 584,00</p>
 <p>PAIR OF SHELF RACKS - EN (600 X 400) VERSION</p> <p>6 x (600 x 400) EN ↑ 88</p> <p>NGP664 269,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>425 x 823,5 x 1261 h</p> <p>NCR071S 1.475,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>NTL071 199,00</p>	 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>RP004 222,00</p>
 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>764,5 x 40 x 802 h</p> <p>NPA071 152,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>



MODULARITY EXAMPLE





ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model**101**

Capacity		10 x 1/1 GN
Distance between layers	mm	70
Meals - Croissants	n°	80 / 150 - 128 / 160
External dimensions (W x D x H)	mm	930 x 825 x 1040 h
Packing dimensions (W x D x H)	mm	1000 x 990 x 1250 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBES101	LVES101
Price	€	10.240,00	8.460,00
Total electric power	KW	16	16
Consumption	A	30	24
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	174 / 197	142 / 165
Gas models		LBGS101	LVGS101
Price	€	12.730,00	10.470,00
Total electric power	KW	1	1
Gas versions nominal heating output	KW / Kcal	28 / 24080	18 / 15480
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	186 / 208	180 / 205

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT




- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

LCS	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.	844,00
NVR1	- 2 SPEED FAN: NORMAL / REDUCED	337,00
NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
KSC004	- MULTIPOINT CORE PROBE Ø 3 MM.	315,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS864	- EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE864 + COMPULSORY FRAME NTL071	540,00
NSS101	- EXTRA CHARGE FOR REMOVABLE RACK NSE101 + COMPULSORY FRAME NTL071	540,00
NSP864	- EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - NGP864	111,00
GGRT10	- CHICKEN GRILL KIT PROFESSIONAL. TO BE REQUESTED WHEN ORDERING OVEN	3.189,00
CAM101	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	362,00
CAV101	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	187,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM. - Only in case it is already fitted with core probe	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - Only in case it is already fitted with core probe	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>930 x 725 x 710 h</p> <p>NSR101 737,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER - MOD. 050-051. FULL AISI 304</p> <p>930 x 725 x 960 h</p> <p>NSR101S 794,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 670 x 460 h 9 x 1/1 GN ↑ 45</p> <p>NPT071 350,00</p>	 <p>NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>822 x 630 x 550 h 9 x 1/1 GN ↑ 50</p> <p>KAN101 1.403,00</p>
 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>368 x 630 x 550 h</p> <p>KAL101 584,00</p>	 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 405 h 3 x 1/1 GN ↑ 75 0,7 Kw AC 230 V</p> <p>MCR031E 2.360,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>450 x 635 x 555 h 5 x 1/1 GN ↑ 75 1 Kw AC 230 V</p> <p>MCR051E 2.620,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>300 x 220 x 110 h</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS</p> <p>932 x 1076 x 300 h 0,3 Kw AC 230 V</p> <p>NKC101 2.922,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>379,5 x 561,58 x 736 h 10 x 1/1 GN ↑ 63</p> <p>NSE101 726,00</p>	 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION</p> <p>428 x 630 x 730 h 8 x (600 x 400) EN ↑ 84</p> <p>NSE864 726,00</p>
 <p>PAIR OF SHELF RACKS - EN (600 X 400) VERSION</p> <p>8 x (600 x 400) EN ↑ 90</p> <p>NGP864 350,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>425 x 823,5 x 1261 h</p> <p>NCR071S 1.475,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>764,5 x 40 x 1022 h</p> <p>NTL071 199,00</p>	 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>310 x 310 x 10 h</p> <p>RP004 222,00</p>
 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>764,5 x 40 x 1022 h</p> <p>NPA101 176,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>



MODULARITY EXAMPLE





ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model**072**

Capacity		7 x 2/1 GN 14 x 1/1 GN
Distance between layers	mm	70
Meals - Croissants	n°	70 / 180 -
External dimensions (W x D x H)	mm	1170 x 895 x 820 h
Packing dimensions (W x D x H)	mm	1220 x 1040 x 1100 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBES072	LVES072
Price	€	12.050,00	10.130,00
Total electric power	KW	19	19
Consumption	A	34	30
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	180 / 205	158 / 180
Gas models		LBGS072	LVGS072
Price	€	14.870,00	12.050,00
Total electric power	KW	1	1
Gas versions nominal heating output	KW / Kcal	30 / 25800	20 / 17200
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	220 / 240	203 / 223

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

LCS	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.	844,00
NVR1	- 2 SPEED FAN: NORMAL / REDUCED	337,00
NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
KSC004	- MULTIPOINT CORE PROBE Ø 3 MM.	315,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS072	- EXTRA CHARGE FOR REMOVABLE RACK KSG072 + COMPULSORY FRAME KTL102	699,00
GGRT14	- CHICKEN GRILL KIT PROFESSIONAL. TO BE REQUESTED WHEN ORDERING OVEN	3.681,00
CAM102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	362,00
CAV102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	187,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM. - Only in case it is already fitted with core probe	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - Only in case it is already fitted with core probe	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>1170 x 800 x 860 h</p> <p>NSR072 842,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD. FULL AISI 304</p> <p>1170 x 800 x 960 h</p> <p>NSR072S 900,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>572 x 695 x 505 h 10 x 2/1 GN - 20 x 1/1 GN ↑ 45</p> <p>KPT102 409,00</p>	 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 695 x 505 h 10 x 1/1 GN ↑ 45</p> <p>KPT112 350,00</p>
 <p>NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>1062 x 750 x 550 h 9 x 2/1 GN ↑ 50</p> <p>KAN102 1.636,00</p>	 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>403 x 750 x 550 h</p> <p>KAL102 643,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>655 x 755 x 555 h 5 x 2/1 GN - 10 x 1/1 GN ↑ 75 1,5 Kw AC 230 V</p> <p>KMC052E 3.640,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS</p> <p>1171 x 1146 x 300 h 0,3 Kw AC 230 V</p> <p>NKC102 3.156,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>593 x 721,5 x 516 h 7 x 2/1 GN - 14 x 1/1 GN ↑ 60</p> <p>KSG072 1.016,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>630 x 983,5 x 1261 h</p> <p>NCR072S 1.758,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>KTU102 211,00</p>	 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>834,5 x 40 x 208 h</p> <p>NPA072 187,00</p>
 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>RP004 222,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>



MODULARITY EXAMPLE





ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model**102**

Capacity		10 x 2/1 GN 20 x 1/1 GN
Distance between layers	mm	70
Meals - Croissants	n°	150 / 300 -
External dimensions (W x D x H)	mm	1170 x 895 x 1040 h
Packing dimensions (W x D x H)	mm	1220 x 1040 x 1250 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBES102	LVES102
Price	€	15.540,00	12.490,00
Total electric power	KW	31	31
Consumption	A	46	46
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	240 / 265	201 / 226
Gas models		LBGS102	LVGS102
Price	€	18.690,00	15.080,00
Total electric power	KW	1	1
Gas versions nominal heating output	KW / Kcal	40 / 34400	27 / 23220
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	235 / 258	218 / 242

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

LCS	- AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.	844,00
NVR1	- 2 SPEED FAN: NORMAL / REDUCED	337,00
NPS	- RIGHT HINGED DOOR	419,00
APDS	- DOUBLE RELEASE DOOR OPENING	135,00
KSC004	- MULTIPOINT CORE PROBE Ø 3 MM.	315,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS102	- EXTRA CHARGE FOR REMOVABLE RACK KSG102 + COMPULSORY FRAME KTL102	699,00
GGRT20	- CHICKEN GRILL KIT PROFESSIONAL. TO BE REQUESTED WHEN ORDERING OVEN	3.681,00
CAM102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	362,00
CAV102	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	187,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM. - Only in case it is already fitted with core probe	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - Only in case it is already fitted with core probe	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00
KP004	- SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER	167,00

 <p>STAINLESS STEEL FLOOR STAND. FULL AISI 304</p> <p>1170 x 800 x 710 h</p> <p>NSR102 842,00</p>	 <p>STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD. FULL AISI 304</p> <p>1170 x 800 x 960 h</p> <p>NSR072S 900,00</p>
 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>572 x 695 x 505 h 10 x 2/1 GN - 20 x 1/1 GN ↑ 45</p> <p>KPT102 409,00</p>	 <p>SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>367 x 695 x 505 h 10 x 1/1 GN ↑ 45</p> <p>KPT112 350,00</p>
 <p>NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>1062 x 750 x 550 h 9 x 2/1 GN ↑ 50</p> <p>KAN102 1.636,00</p>	 <p>NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. FULL AISI 304</p> <p>403 x 750 x 550 h</p> <p>KAL102 643,00</p>
 <p>STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE</p> <p>655 x 755 x 555 h 5 x 2/1 GN - 10 x 1/1 GN ↑ 75 1,5 Kw AC 230 V</p> <p>KMC052E 3.640,00</p>	 <p>CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE</p> <p>RP04 334,00</p>
 <p>EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS</p> <p>1171 x 1146 x 300 h 0,3 Kw AC 230 V</p> <p>NKC102 3.156,00</p>	 <p>COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM</p> <p>300 x 220 x 110 h</p> <p>CCE 295,00</p>
 <p>REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME</p> <p>593 x 721,5 x 736 h 10 x 2/1 GN - 20 x 1/1 GN ↑ 64</p> <p>KSG102 1.052,00</p>	 <p>HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM</p> <p>630 x 983,5 x 1261 h</p> <p>NCR072S 1.758,00</p>
 <p>COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS</p> <p>KTL102 211,00</p>	 <p>FLANGED CASTOR KIT, 2 WITH BRAKE</p> <p>RP004 222,00</p>
 <p>STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL</p> <p>834,5 x 40 x 1022 h</p> <p>NPA102 211,00</p>	 <p>FAT FILTER</p> <p>310 x 310 x 10 h</p> <p>NFX01 140,00</p>





MODULARITY EXAMPLE



ACCESSORY COMPONIBILITY WITH STAND
FLOOR

Model	201	
Capacity	20 x 1/1 GN	
Distance between layers	mm	63
Meals - Croissants	n°	150 / 300 - 240
External dimensions (W x D x H)	mm	960 x 825 x 1810 h
Packing dimensions (W x D x H)	mm	1130 x 1050 x 2060 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBES201	LVES201
Price	€	20.490,00	17.340,00
Total electric power	KW	31,8	31,8
Consumption	A	60	48
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	330 / 420	260 / 370
Gas models		LBGS201	LVGS201
Price	€	23.640,00	21.280,00
Total electric power	KW	1,8	1,8
Gas versions nominal heating output	KW / Kcal	48 / 41280	36 / 30960
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	345 / 440	290 / 400

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- USB CONNECTION
- TROLLEY NKS201

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

LM2	- LM AUTOMATIC CLEANING SYSTEM. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010, 990 GR.	1.070,00
NVR2	- 2 SPEED FAN: NORMAL / REDUCED	485,00
KSC004	- MULTIPOINT CORE PROBE Ø 3 MM.	315,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
NSS154	- EXTRA CHARGE FOR TROLLEY NKS154 - PASTRY VERSION - 15 X (600 X 400) EN - \pm 89	417,00
CAMT21	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER	420,00
CAV201	- FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS	375,00



EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM. - Only in case it is already fitted with core probe	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - Only in case it is already fitted with core probe	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00

	TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG	470 x 715 x 1706 h 20 x 1/1 GN ↑ 63		TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG	470 x 715 x 1706 h 15 x 1/1 GN ↑ 83
		NKS201 2.025,00			NKS201S 2.002,00
	TROLLEYS WITH DRIP TRAY - PASTRY VERSION 600 X 400 - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 15 KG	470 x 745 x 1735 h 15 x (600 x 400) EN ↑ 89		STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES	525 x 984 x 71,5 h
		NKS154 2.458,00			RIC201 1.362,00
	EXTRACTION HOOD WITH AIR- COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS	962 x 1076 x 300 h 0,3 Kw AC 230 V		COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM	300 x 220 x 110 h
		NKC201 3.156,00			CCE 295,00
	PLATED MEALS TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG.	470 x 700 x 1725 h n. 60 - Ø 310 MM ↑ 60		TROLLEY THERMAL COVER	
		NKP201 3.060,00			NCP201 780,00
	REGENERATING CABINET	940 x 1020 x 1950 h 20 x 1/1 GN 12,5 Kw 3N AC 400		DETERGENT CONTAINER - CAPACITY 2 TANKS OF 10 KG.	416,5 x 248 x 438,7 h
		RTP20E 13.770,00			CPD20 556,00
	FAT FILTER - 2 PCS.	310 x 310 x 10 h		DETERGENT CONTAINER - CAPACITY 1 TANK OF 10 KG. - TO BE INSTALLED ON THE WALL	284 x 245 x 193 h
		NFX02 267,00			SPDP 80,00

Model	202
Capacity	20 x 2/1 GN 40 x 1/1 GN
Distance between layers	mm 63
Meals - Croissants	n° 300 / 500 -
External dimensions (W x D x H)	mm 1290 x 895 x 1810 h
Packing dimensions (W x D x H)	mm 1410 x 1120 x 2060 h



Refer to the spec sheet for the maximum overall dimension		Steam generator	Direct steam
Electric models		LBES202	LVES202
Price	€	28.590,00	24.090,00
Total electric power	KW	61,8	61,8
Consumption	A	92	92
Power supply voltage	V - Hz	3N - AC 400 V - 50 Hz	3N - AC 400 V - 50 Hz
Weight - Net / Gross	Kg	395 / 515	345 / 460
Gas models		LBGS202	LVGS202
Price	€	33.310,00	28.360,00
Total electric power	KW	1,8	1,8
Gas versions nominal heating output	KW / Kcal	80 / 68800	54 / 46440
Consumption	A	0	0
Power supply voltage	V - Hz	1N - AC 230 V - 50 Hz	1N - AC 230 V - 50 Hz
Weight - Net / Gross	Kg	465 / 575	400 / 510

Frequency - 60 Hz - To be requested when ordering oven, without extra charge

STANDARD EQUIPMENT

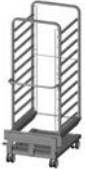

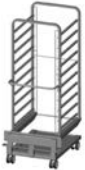


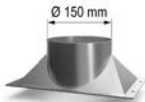







- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- USB CONNECTION
- TROLLEY KKS202

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

LM2	- LM AUTOMATIC CLEANING SYSTEM. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010, 990 GR.	1.070,00
NVR2	- 2 SPEED FAN: NORMAL / REDUCED	485,00
KSC004	- MULTIPOINT CORE PROBE Ø 3 MM.	315,00
SN	- EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY	260,00
NPK	- CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD	136,00
SSB202HD	- EXTRA CHARGE FOR HEAVY DUTY TROLLEY KKS202HD - GASTRONOMY VERSION - 20 X 2/1 GN - 40 X 1/1 GN - ↑ 63	647,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

KSC180	- MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM. - Only in case it is already fitted with core probe	318,00
KSA001	- NEEDLE CORE PROBE Ø 1 MM. - Only in case it is already fitted with core probe	228,00
ICLD	- HAND SHOWER WITH FITTINGS AND CONNECTIONS	198,00

	TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG - MAXIMUM LOAD PER TRAY 25 KG	694 x 835 x 1706 h 20 x 2/1 GN - 40 x 1/1 GN ↑ 63		HEAVY DUTY TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 220 KG - MAXIMUM LOAD PER TRAY 40 KG	694 x 835 x 1706 h 20 x 2/1 GN - 40 x 1/1 GN ↑ 63
	KKS202	2.281,00		KKS202HD	2.948,00
	TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG - MAXIMUM LOAD PER TRAY 25 KG	694 x 835 x 1706 h 15 x 2/1 GN - 30 x 1/1 GN ↑ 83		STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES	728 x 1054 x 71,5 h
	KKS202S	2.225,00		RIC202	1.702,00
	EXTRACTION HOOD WITH AIR- COOLED CONDENSER. ELECTRIC MODELS ONLY. AVAILABLE ONLY FOR PREARRANGED OVENS	1293 x 1147 x 300 h 0,3 Kw AC 230 V		COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM	300 x 220 x 110 h
	NKC202	3.156,00		CCE	295,00
	PLATED MEALS TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG.	694 x 926 x 1724 h n. 100 - Ø 310 MM ↑ 73		TROLLEY THERMAL COVER	
	KKP202	3.627,00		KCP202	1.003,00
	HOLDING CABINET	1150 x 1100 x 1950 h 20 x 2/1 GN - 40 x 1/1 GN 7,8 Kw 3N AC 400		REGENERATING CABINET	1150 x 1100 x 1950 h 20 x 2/1 GN - 40 x 1/1 GN 23,2 Kw 3N AC 400
	MFP40E	11.710,00		RFP40E	15.270,00
	FAT FILTER - 2 PCS.	310 x 310 x 10 h		DETERGENT CONTAINER - CAPACITY 2 TANKS OF 10 KG.	416,5 x 248 x 438,7 h
	NFX02	267,00		CPD20	556,00
	DETERGENT CONTAINER - CAPACITY 1 TANK OF 10 KG. - TO BE INSTALLED ON THE WALL	284 x 245 x 193 h			
	SPDP	80,00			

Banqueting and Catering Accessories

Model 071



HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM

425 x 823,5 x 1261 h

NCR071S 1.475,00



COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS

NTL071 199,00



REMOVABLE PLATE RACKS - TO BE USED WITH COMPULSORY FRAME - 20 PLATES - Ø 310 MM

396 x 655 x 516 h
↑ 63

NPP071 947,00



EXTRA CHARGE FOR SHELF RACKS - GN VERSION - NGP711

NSP071 866,00



RACK THERMAL COVER

NCP071 279,00

Model 072



HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM

630 x 983,5 x 1261 h

NCR072S 1.758,00



COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS

KTL102 211,00



REMOVABLE PLATE RACKS - TO BE USED WITH COMPULSORY FRAME - 34 PLATES - Ø 310 MM

650 x 700 x 516 h
↑ 60

NPP072 1.647,00



EXTRA CHARGE FOR REMOVABLE PLATE RACKS COMPLETE WITH COMPULSORY FRAME - TO BE REQUESTED WHEN ORDERING OVEN

KSP072 1.384,00



RACK THERMAL COVER

KCP072 446,00

Model 101



HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM

425 x 823,5 x 1261 h

NCR071S 1.475,00



COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS

NTL071 199,00



REMOVABLE PLATE RACKS - TO BE USED WITH COMPULSORY FRAME - 29 PLATES - Ø 310 MM

394 x 687 x 736 h
↑ 63

NPP101 1.203,00



EXTRA CHARGE FOR SHELF RACKS - GN VERSION - NGP110

NSP101 1.046,00



RACK THERMAL COVER

NCP101 334,00

Banqueting and Catering Accessories

Model 102



HEIGHT-ADJUSTABLE TROLLEY FOR REMOVABLE OVEN RACKS WITH DRIP TRAY, AND SYSTEM FOR COUPLING / UNCOUPLING FROM OVEN COOKING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM

630 x 983,5 x 1261 h

NCR072S 1.758,00



COMPULSORY FRAME FOR REMOVABLE OVEN RACK AND PLATE RACKS

KTL102 211,00



REMOVABLE PLATE RACKS - TO BE USED WITH COMPULSORY FRAME - 49 PLATES - Ø 310 MM

650 x 700 x 736 h
↑ 61

NPP102 1.823,00



EXTRA CHARGE FOR REMOVABLE PLATE RACKS COMPLETE WITH COMPULSORY FRAME - TO BE REQUESTED WHEN ORDERING OVEN

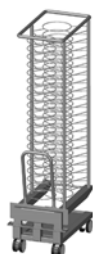
KSP102 1.552,00



RACK THERMAL COVER

KCP102 502,00

Model 201



PLATED MEALS TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG.

470 x 700 x 1725 h
↑ 60
n. 60 - Ø 310 MM

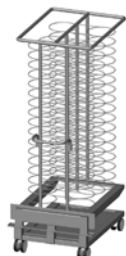
NKP201 3.060,00



TROLLEY THERMAL COVER

NCP201 780,00

Model 202



PLATED MEALS TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG.

694 x 926 x 1724 h
↑ 73
n. 100 - Ø 310 MM

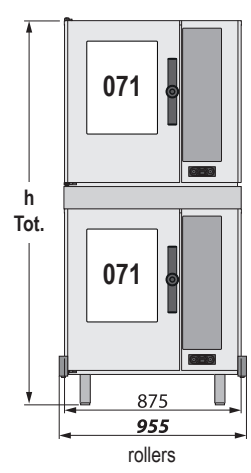
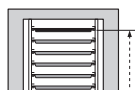










KKP202 3.627,00

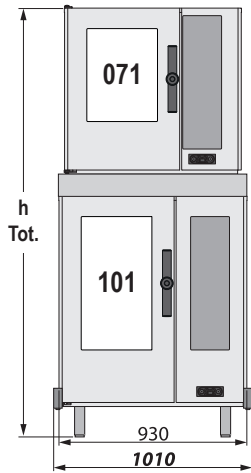
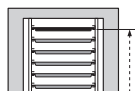









TROLLEY THERMAL COVER

KCP202 1.003,00

STACKING KIT

 - as standard comes with feet -	BOTTOM OVEN	UPPER OVEN 071		h Tot. (mm)		
		 Electric	 Gas			
	 Electric 071	KIT model	KEB071P	KEB071P	on feet  1900	1783
			958,00	958,00	on castors  1910	1793
					on rollers  1765	1648
	 Gas 071	KIT model	KGB071P	KGB071P	on feet  1940	1823
			1.239,00	1.239,00	on castors  1950	1833
					on rollers  1805	1688

 - as standard comes with feet -	BOTTOM OVEN		UPPER OVEN		h Tot. (mm)	
	 Electric 101	KIT model	071			
			Electric	Gas		
			KEB101P 1.013,00	KEB101P 1.013,00 <div>suggested →</div>	on feet 	2120 2003
					on castors 	2130 2013
					on rollers 	1985 1868
			KGB101P 1.351,00	KGB101P 1.351,00 <div>suggested →</div>	on feet 	2160 2043
					on castors 	2170 2053
on rollers 	2025 1908					

Stacking kit - OPTION



Extraction hood with air-cooled condenser, for stacking kit.

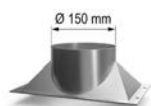
071 + 071

877 x 1076 x 300 h
0,3 kW - AC 230 V

For electric models only
(available only for prearranged ovens).

071 + 101

NKC071S 3.574,00



Collector for external connection. Ø 150 mm

300 x 220 x 110 h

CCE 295,00

Castors option



for stacking kit:

KEB071P - KGB071P / KEB101P - KGB101P

RP004 222,00

Rollers option



including bottom
oven side panel

for stacking kit:

KEB071P - KGB071P 071 + 071

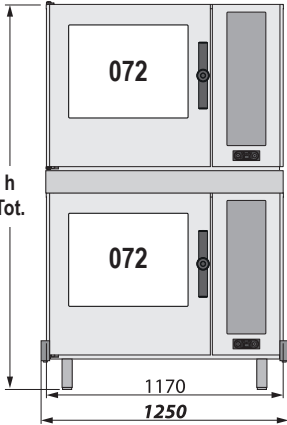
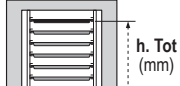









RL071 511,00

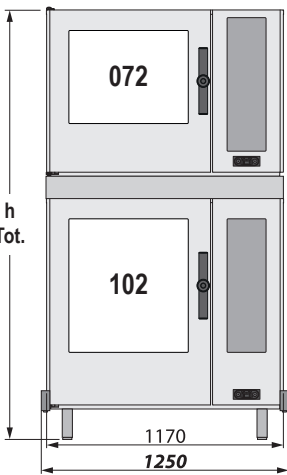
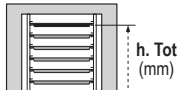








for stacking kit:

KEB101P - KGB101P 071 + 101

RL101 511,00

STACKING KIT

 - as standard comes with feet -	BOTTOM OVEN		UPPER OVEN		h Tot. (mm)	
	 Electric 072	KIT model	072			
			Electric	Gas		
			072	072		
	KIT model	 Electric 072	KEB072P	KEB072P	on feet  1900	1783
1,013,00			1,013,00	on castors  1910	1793	
				on rollers  1765	1648	
 Gas 072		KGB072P	KGB072P	on feet  1940	1823	
		1.351,00	1.351,00	on castors  1950	1833	
				on rollers  1805	1688	

 - as standard comes with feet -	BOTTOM OVEN		UPPER OVEN		h Tot. (mm)		
			072				
	 Electric 102	KIT model	Electric	Gas			
			KEB072P 1,013,00	KEB072P 1,013,00			
	 Gas 102		KGB072P 1.351,00	KGB072P 1.351,00	on feet	 2120	2003
					on castors	 2130	2013
on rollers					 1985	1868	
				on feet	 2160	2043	
		on castors		 2170	2053		
		on rollers		 2025	1908		

Stacking kit - OPTION



Extraction hood with air-cooled condenser, for stacking kit.

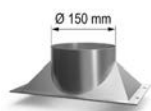
For electric models only
(available only for prearranged ovens).

072 + 072

1171 x 1146 x 300 h
0,3 kW - AC 230 V

072 + 102

NKC102S 3.847,00



Collector for external connection. Ø 150 mm

300 x 220 x 110 h

CCE 295,00

Castors option



for stacking kit:

KEB072P - KGB072P

RP004 222,00

Rollers option



for stacking kit:

KEB072P - KGB072P 072 + 072

RL072 511,00

including bottom
oven side panel

for stacking kit:

KEB072P - KGB072P 072 + 102

RL102 511,00

Stacking Kit - Option



Height-adjustable trolley for removable oven racks with drip tray, and system for coupling / uncoupling from oven cooking chamber

071 + 071 / 101 + 071

For stacking kit on feet or castor

540 x 1076 x (h min. 1300 ÷ h max 1560) mm



NCR141S 2.667,00



For stacking kit on rollers

540 x 1076 x (h min. 1180 ÷ h max 1440) mm



NCR141L 2.667,00



Height-adjustable trolley for removable oven racks with drip tray, and system for coupling / uncoupling from oven cooking chamber

072 + 072 / 072 + 102

For stacking kit on feet or castor

771 x 1237 x (h min. 1300 ÷ h max 1560) mm



NCR142S 3.120,00



For stacking kit on rollers

771 x 1237 x (h min. 1180 ÷ h max 1440) mm



NCR142L 3.120,00



← NCP071

Rack thermal cover

NCP071 279,00

← NCP071

071 + 071



← NCP071

NCP071 279,00

← NCP101

101 + 071

NCP101 334,00



← KCP072

Rack thermal cover

KCP072 446,00

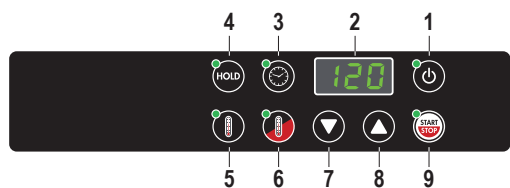
← KCP072 - KCP102

072 + 072 / 072 + 102

KCP102 502,00

MCR - KMC

STATIC HOLDING CABINET AND SLOW COOKING (WITH CORE PROBE)



- 1 - ON/OFF switch
- 2 - Display
- 3 - Time selection key
- 4 - Keeping warm or regenerating mode programming keys
- 5 - Temperature selection key

- 6 - Core probe on/off key
- 7 - Temperature decrease key
- 8 - Temperature increase key
- 9 - START / STOP key

Model 031

Capacity	GN	3 x 1/1	Total electric power	kW	0,7
Distance between layers	mm	70	Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz
Dimensions	mm	450 x 635 x 405 h	Working temperature	°C	30 ÷ 120



MCR031E

Standard equipment: Side runners for grids / containers

Price €

2.360,00

Model 051

Capacity	GN	5 x 1/1	Total electric power	kW	1
Distance between layers	mm	70	Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz
Dimensions	mm	450 x 635 x 555 h	Working temperature	°C	30 ÷ 120



MCR051E

Standard equipment: Side runners for grids / containers

Price €

2.620,00

Model 052

Capacity	GN	5 x 2/1 - 10 x 1/1	Total electric power	kW	1,5
Distance between layers	mm	70	Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz
Dimensions	mm	655 x 755 x 555 h	Working temperature	°C	30 ÷ 120



KMC052E

Standard equipment: Side runners for grids / containers

Price €

3.640,00

Refer to the spec sheet for technical details and maximum overall dimensions.

CHICKEN GRILL KIT PROFESSIONAL (TO BE REQUESTED WHEN ORDERING OVEN)



PRACTICAL APPLICATION TO MANAGE CHICKEN SKEWER COOKING.
IDEAL FOR: SUPERMARKETS, FOOD STORES AND BUTCHERS.

KIT COMPOSITION:

- OVEN ARRANGED WITH A GREASE COLLECTING TRAY WITH DRAIN.
- FLOOR STAND WITH NEUTRAL CABINET.
- MOTORIZED VALVE.
- REMOVABLE TANK WITH FILTER FOR GREASE COLLECTING.
- SEPARATE NEUTRAL CABINET.
- FAT FILTER.

for models **071**

GGRT07 3.189,00

for models **101**

GGRT10 3.189,00

for models **072**

GGRT14 3.681,00

for models **102**

GGRT20 3.681,00

CHICKEN GRILL KIT (CAN BE INSTALLED FOLLOWING PURCHASE)



PRACTICAL APPLICATION TO MANAGE CHICKEN SKEWER COOKING.

IDEAL FOR: SUPERMARKETS, FOOD STORES AND BUTCHERS

ADVANTAGES: POSSIBILITY FOR RETROFITTING. SYSTEM FOR THE COLLECTION AND DISPOSAL OF COOKING FAT, PRACTICAL AND QUICK TO INSTALL. ZERO CLEANING TIME (SELF-CLEANING).

KIT COMPOSITION:



- STAINLESS STEEL TRAY FOR OIL RECOVERY, COMPLETE WITH TAP.
- PLASTIC OIL COLLECTION DRUM CAPACITY 50 LITERS.
- RUBBER EXTENSION FOR TAP.
- GREASE FILTER.

for models **071 - 101**

NRG11 567,00

for models **072 - 102**

NRG21 680,00

Mod.		PS1108 8 pcs.		PS1106 * 6 pcs.
071	16	2 x GN 1/1	12	2 x GN 1/1
101	24	3 x GN 1/1	18	3 x GN 1/1
072	32	4 x GN 1/1	24	4 x GN 1/1
102	48	6 x GN 1/1	36	6 x GN 1/1

* FOR CHICKEN UP TO 2,5 KG.

SPEEDY CHICKEN



PS1108 - GN 1/1 8 pcs.
PS1106* - GN 1/1 6 pcs.

SPECIAL NON-STICK PAN FOR CHICKENS.
H 145 MM. SPECIAL ALUMINIUM ALLOY
WITH TRIPLE LAYER, NON-STICK COATING.

PAN NOT INCLUDED

SPECIAL VOLTAGES AND FREQUENCIES

BOILER MODELS - T VERSION

	LBET071	LBET101	LBET072	LBET102	LBET201	LBET202
1N-AC 230 V - 50 / 60 Hz	259,00	-	-	-	-	-
3-AC 230 V - 50 / 60 Hz	57,00	203,00	327,00	327,00	450,00	665,00
3-AC 400 V - 50 / 60 Hz	383,00	495,00	495,00	495,00	764,00	764,00
3-AC 440 V - 50 / 60 Hz	495,00	652,00	709,00	709,00	1.070,00	1.239,00
3N-AC 440 V - 50 / 60 Hz	495,00	652,00	709,00	709,00	1.070,00	1.239,00
3-AC 480 V - 50 / 60 Hz	652,00	799,00	889,00	889,00	1.419,00	1.541,00

DIRECT STEAM MODELS - T VERSION

	LVET071	LVET101	LVET072	LVET102	LVET201	LVET202
1N-AC 230 V - 50 / 60 Hz	214,00	-	-	-	-	-
3-AC 230 V - 50 / 60 Hz	57,00	203,00	225,00	225,00	282,00	450,00
3-AC 400 V - 50 / 60 Hz	383,00	495,00	495,00	495,00	764,00	764,00
3-AC 440 V - 50 / 60 Hz	450,00	607,00	607,00	607,00	968,00	1.013,00
3N-AC 440 V - 50 / 60 Hz	450,00	607,00	607,00	607,00	968,00	1.013,00
3-AC 480 V - 50 / 60 Hz	607,00	764,00	777,00	777,00	1.327,00	1.419,00

- NOT AVAILABLE

BOILER MODELS - S VERSION

	LBES071	LBES101	LBES072	LBES102	LBES201	LBES202
1N-AC 230 V - 50 / 60 Hz	259,00	-	-	-	-	-
3-AC 230 V - 50 / 60 Hz	57,00	203,00	327,00	327,00	450,00	665,00
3-AC 400 V - 50 / 60 Hz	383,00	203,00	203,00	203,00	203,00	203,00
3-AC 440 V - 50 / 60 Hz	383,00	383,00	427,00	427,00	495,00	652,00
3N-AC 440 V - 50 / 60 Hz	383,00	383,00	427,00	427,00	495,00	652,00
3-AC 480 V - 50 / 60 Hz	495,00	383,00	427,00	427,00	495,00	652,00

DIRECT STEAM MODELS - S VERSION

	LVES071	LVES101	LVES072	LVES102	LVES201	LVES202
1N-AC 230 V - 50 / 60 Hz	214,00	-	-	-	-	-
3-AC 230 V - 50 / 60 Hz	57,00	203,00	225,00	225,00	282,00	450,00
3-AC 400 V - 50 / 60 Hz	383,00	203,00	203,00	203,00	203,00	203,00
3-AC 440 V - 50 / 60 Hz	383,00	305,00	327,00	327,00	427,00	450,00
3N-AC 440 V - 50 / 60 Hz	383,00	305,00	327,00	327,00	427,00	450,00
3-AC 480 V - 50 / 60 Hz	450,00	305,00	327,00	327,00	427,00	450,00

60 Hz TO BE REQUESTED WHEN ORDERING OVEN, WITHOUT EXTRA CHARGE

- NOT AVAILABLE















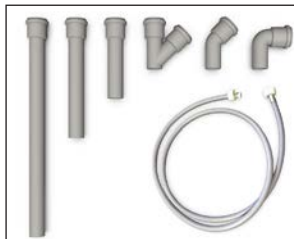


Installation and Maintenance

INSTALLATION

POWER CABLES AND PLUGS

 <i>Electric models</i> 3N-AC 400 V	 <i>Cable</i>			 <i>Plug</i>		
ICE_051E	3 mt. - 5 x 1,5 mmq	CBL5015	54,00	3N-AC 400 V - 16A - 5P	PLG5016	23,00
ICC_026E / ICC_061E						
ICE_071E	3 mt. - 5 x 2,5 mmq	CBL5025	70,00	3N-AC 400 V - 32A - 5P	PLG5032	29,00
ICE_101E	3 mt. - 5 x 4 mmq	CBL0540	85,00	3N-AC 400 V - 32A - 5P	PLG5032	29,00
 <i>Gas models</i> 1N-AC 230 V	 <i>Cable</i>			 <i>Plug</i>		
ICG_051E	3 mt. - 3 x 1,5 mmq	CBL3015	43,00	1N-AC 230 V - 16A - 2P+T	PLG3016	13,00
ICG_071E						
ICG_101E						
 <i>Electric models</i> 3N-AC 400 V	 <i>Cable</i>			 <i>Plug</i>		
L_E_071	3 mt. - 5 x 2,5 mmq	CBL5025	70,00	3N-AC 400 V - 32A - 5P	PLG5032	29,00
L_E_101	3 mt. - 5 x 4 mmq	CBL0540	85,00	3N-AC 400 V - 32A - 5P	PLG5032	29,00
L_E_072	3 mt. - 5 x 10 mmq	CBL5100	153,00	3N-AC 400 V - 63A - 5P	PLG5063	97,00
L_E_102						
L_E_201						
L_E_202	3 mt. - 5 x 25 mmq	CBL5250	395,00	3N-AC 400 V - 125A - 5P	PLG5125	221,00
 <i>Gas models</i> 1N-AC 230 V	 <i>Cable</i>			 <i>Plug</i>		
L_G_071	3 mt. - 3 x 1,5 mmq	CBL3015	43,00	1N-AC 230 V - 16A - 2P+T	PLG3016	13,00
L_G_101						
L_G_072						
L_G_102						
L_G_201						
L_G_202						



HYDRAULIC CONNECTION KIT For Leo models

CONSISTING OF 2 INLET PIPES, 2 M
AND Ø 50 DRAINAGE PIPING

KNCI

81,00

CLEANING AND MAINTENANCE

WATER FILTRATION SYSTEM



PURITY C STEAM FILTER HEAD KIT

Filter head, 3/8" non-return valve, temporary water hardness test, 2x reduction kit 3/8" with internal thread - 3/4" external thread.

PCSK

171,00



PURITY C STEAM 1100 CARTRIDGE

Filter capacity 7.907 litres (at 10° dH carbonate hardness)

PCSF

379,00



FLOWMETER 10-100

Flow meter

PCSM

168,00

CLEANING AND MAINTENANCE

AUTOMATIC WASHING SYSTEM DETERGENTS - LCS / VCS



COMBICLEAN BOOSTED - 3 IN 1 ALKALINE CLEANSER

Triple action alkaline cleanser, specific for cleaning the cooking chamber. Thanks to its special 3 in 1 formulation, Cleaning - Rinsing - Descaling, it ensures complete removal of food residues and makes the cooking chamber shiny, without leaving streaks; it also protects and ensures long life of seals.
PACK OF 2 CARTRIDGES, 5 KG. EACH.

CDL05B

84,00



CALFREE BOOSTED - ANTI-SCALE

Anti-scale, non toxic and environmentally friendly product, specific to prevent scale formation in steam generator. When regularly used it keeps the steam generator free from lime-scale.
Exclusive for the CAL-OUT system.
PACK OF 2 CARTRIDGES, 4,5 KG. EACH.

CCF05B

60,00

AUTOMATIC WASHING SYSTEM DETERGENTS - LM / VCS



COMBICLEAN BOOSTED - 3 IN 1 ALKALINE CLEANSER

Triple action alkaline cleanser, specific for cleaning the cooking chamber. Thanks to its special 3 in 1 formulation, Cleaning - Rinsing - Descaling, it ensures complete removal of food residues and makes the cooking chamber shiny, without leaving streaks; it also protects and ensures long life of seals.
10 kg.

DL010B

84,00



CALFREE BOOSTED - ANTI-SCALE

Anti-scale, non toxic and environmentally friendly product, specific to prevent scale formation in steam generator. When regularly used it keeps the steam generator free from lime-scale.
Exclusive for the CAL-OUT system.
10 kg.

CF010B

60,00

PERIODIC DESCALING - FOR ALL MODELS WITH BOILER



COMBIBOILER - ACID DESCALER

Acid descaler to periodically descale the steam generator.
It is advisable the product is used only by technical support staff.
10 lt.

DS010

98,00

CLEANING AND MAINTENANCE

ACCESSORIES FOR CLEANING



TROLLEY FOR CLEANSER TANKS - CAPACITY 2 TANKS OF 10 KG.

Full AISI 304

Dimensions (mm): 530 x 430 x 920 h

CD002

947,00



DETERGENT CONTAINER - CAPACITY 2 TANKS OF 10 KG.

Full AISI 304 - Top loading - Detergent quantity display.

Dimensions (mm): 415 x 250 x 440 h

CPD20

556,00



DETERGENT CONTAINER - CAPACITY 1 TANK OF 10 KG. - TO BE INSTALLED ON THE WALL

Full AISI 304 - Square wire mesh

Dimensions (mm): 284 x 245 x 193 h

SPDP

80,00



NEBULIZER FOR CLEANSER - CAPACITY 2 L.

PL002

36,00



NEBULIZER FOR CLEANSER WITH HOSE - CAPACITY 5 L.

PL005

70,00





ZOOM

BLAST CHILLERS
FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR

ZOOM



STANDARD models		ZO051SA	ZO051SW	ZO051SR	ZO081SA	ZO081SW	ZO081SR	ZO120SA	ZO120SW	ZO120SR
Price	€	5.290,00	6.140,00	4.930,00	6.980,00	8.000,00	6.310,00	10.590,00	11.230,00	9.210,00
Blast chilling capacity (90') + 90 / + 3°C	kg	25	25	25	30	30	30	55	55	55
Shock freezing capacity (240') + 90 / - 18°C	kg	15	15	15	20	20	20	35	35	35
Cooling power	W	814	814	814	1212	1212	1212	1230	1230	1230
Total electric power	W	1380	1380	310	1730	1715	315	2290	2180	410
Consumption	A	6,60	6,60	1,48	8,28	8,21	1,51	10,96	10,43	1,96
Power supply voltage	V - Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz

BOOSTED models		ZO051BA	ZO051BW	ZO051BR	ZO081BA	ZO081BW	ZO081BR	ZO120BA	ZO120BW	ZO120BR
Price	€	5.810,00	6.630,00	5.260,00	7.640,00	8.590,00	6.900,00	11.140,00	11.620,00	9.360,00
Blast chilling capacity (90') + 90 / + 3°C	kg	30	30	30	40	40	40	65	65	65
Shock freezing capacity (240') + 90 / - 18°C	kg	20	20	20	25	25	25	45	45	45
Cooling power	W	814	814	814	1212	1212	1212	1940	1940	1940
Total electric power	W	1380	1380	310	1730	1715	315	2790	2680	410
Consumption	A	6,60	6,60	1,48	8,28	8,21	1,51	5,89	5,39	1,88
Power supply voltage	V - Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz

Capacity		5 x GN 1/1 5 x (600 x 400)	9 x GN 1/1 9 x (600 x 400)	11 x GN 1/1 11 x (600 x 400)
Distance between layers	mm	70	73	75
External dimensions (W x D x H)	mm	790 x 820 x 900	790 x 870 x 1460	850 x 870 x 1860
Dimensions with packing (W x D x H)	mm	890 x 920 x 1050	890 x 970 x 1610	950 x 970 x 2010
Weight - Net / Gross	kg	110 / 150	150 / 190	200 / 240

- SA / BA - Air condensing unit
- SW / BW - Water condensing unit
- SR / BR - Without condensing unit

Refer to the spec sheet for technical details and maximum overall dimensions.

See the technical data sheets for characteristics of the remote condensing units.





STANDARD models		ZO121SA	ZO121SW	ZO121SR	ZO161SA	ZO161SW	ZO161SR	ZO122SA	ZO122SW	ZO122SR
Price	€	9.820,00	10.270,00	8.540,00	11.060,00	11.590,00	9.450,00	14.700,00	15.120,00	9.950,00
Blast chilling capacity (90') + 90 / + 3°C	kg	55	55	55	75	75	75	75	75	75
Shock freezing capacity (240') + 90 / - 18°C	kg	35	35	35	50	50	50	50	50	50
Cooling power	W	1230	1230	1230	1940	1940	1940	2724	2724	2724
Total electric power	W	2290	2180	410	2890	2780	510	3740	3630	410
Consumption	A	10,96	10,43	1,96	6,35	5,84	2,33	7,33	6,83	1,88
Power supply voltage	V - Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	1N-AC 230 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz

BOOSTED models		ZO121BA	ZO121BW	ZO121BR	ZO161BA	ZO161BW	ZO161BR	ZO122BA	ZO122BW	ZO122BR
Price	€	10.560,00	11.150,00	8.770,00	12.270,00	12.490,00	10.100,00	19.760,00	18.460,00	13.930,00
Blast chilling capacity (90') + 90 / + 3°C	kg	65	65	65	80	80	80	80	80	80
Shock freezing capacity (240') + 90 / - 18°C	kg	45	45	45	60	60	60	55	55	55
Cooling power	W	1940	1940	1940	2724	2724	2724	3307	3307	3307
Total electric power	W	2790	2680	410	3840	3730	510	4740	4630	410
Consumption	A	5,89	5,39	1,88	7,79	7,29	2,33	8,85	8,35	1,88
Power supply voltage	V - Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz	3N-AC 400 V 50 Hz

Capacity		12 x GN 1/1 12 x (600 x 400)		14 x GN 1/1 14 x (600 x 400)		11 x GN 2/1 22 x GN 1/1 22 x (600 x 400)	
Distance between layers	mm	73		73		75	
External dimensions (W x D x H)	mm	790 x 870 x 1810		790 x 870 x 1960		1100 x 1080 x 1860	
Dimensions with packing (W x D x H)	mm	890 x 970 x 1960		890 x 970 x 2110		1200 x 1180 x 2010	
Weight - Net / Gross	kg	190 / 230		210 / 250		225 / 295	

- SA / BA** - Air condensing unit
SW / BW - Water condensing unit
SR / BR - Without condensing unit

Refer to the spec sheet for technical details and maximum overall dimensions.

See the technical data sheets for characteristics of the remote condensing units.



CHARACTERISTICS

BLAST CHILLING MODE

- SOFT and HARD Positive blast chilling +90 / +3°C with core probe.
- Holding at +3°C at end of cycle.
- SOFT and HARD Positive blast freezing +90 / -18°C with core probe.
- Holding at -18°C at end of cycle.
- Automatic fish sanitation cycle.
- Automatic ice cream hardening cycle.

OPERATION

- Digital controls with display of set and measured values.
- 2.8" graphic colour touch display, IPX5 protection.
- No. 7 ready-to-use recipes.
- No.20 customisable programs for personalised recipes.
- Bluetooth connection, which can be activated through a free app to monitor and download HACCP data (optional, also installable after purchase of the equipment).
- Heated core probe, with 1 measuring point.
- Pre-chilling.
- Sterilisation via Sterilox SXIA3 (optional).
- Manual and automatic defrosting.

CLEANING AND MAINTENANCE

- Easy to clean in accordance with UNI EN 14159 hygiene regulations.
- Easy to wash and hygienic safety guaranteed thanks to the suspended evaporator.

CONTROL AND SAFETY FEATURES

- Thermal protection to safeguard the compressor.
- Internal fan stop triggered by a micro-switch when the door is opened.
- Door frame heating.
- Alarm viewing.

CONSTRUCTION

- External sides, top and door in AISI 304 stainless steel.
- Fully rounded internal lining in AISI 304 stainless steel.
- Internal pressed leak-proof bottom.
- Insulation in high-density polyurethane foam (42 kg/m³), 60 mm thick, HCFC-free.
- Anti-condensation heating element on the body below the magnetic seal stop
- Full width, horizontal ergonomic handle and magnetic gaskets on all 4 sides of the door.
- Removable guide supports in AISI 304 18/10 stainless steel.
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays.
- Energy-free, defrosting and condensation evaporation system.
- Ready for operation with gases R404A - R449A - R448A - R507 - R744 - CO2 (optional).
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment.
- Electric fans with indirect flow onto the food.

CONDENSING UNIT

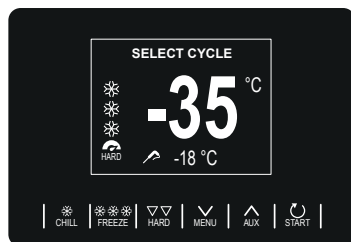
- Air cooled condensing unit.
- Water cooled condensing unit.
- R452A refrigerant.
- Copper condensing coil with high heat yield aluminium fins.
- Tropicalisation (43°C ambient temperature).
- Operating temperature up to -10°C ambient.

ADDITIONAL ACCESSORIES

- Removable steriliser.
- Swivel wheels kit with brake.

INSTALLATION & ENVIRONMENT

- Recyclable packaging.
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.



COMFORTABLE, EASY, PRACTICAL

The cabinet models include a practical control interface positioned on the door, which in the case of the 051 model, makes it particularly ergonomic.

The functions have all been designed to be activated using the digital touch keys, and the pre-set data values are shown on a 2.8 inch graphic colour display.

From the menu, it is possible to select either one of the 7 pre-set recipes or 20 personalised recipes, which can be saved according to need.

MORE POWERFUL, MORE EFFICIENT AND EASIER TO CLEAN



- Up to 80% more blast chilling capacity*



- Minimum consumption thanks to the new cell insulation system



- Cleaning and hygiene always guaranteed thanks to the new construction system

** Refers to model ZO121BA with respect to the previous model RCM121T*

Model**051****Interface with digital controls
and 2.8" graphic colour display**

Capacity		5 x GN 1/1 5 x (600 x 400)
Distance between layers	mm	70
External dimensions (W x D x H)	mm	790 x 820 x 900
Dimensions with packing (W x D x H)	mm	890 x 920 x 1050
Weight - Net / Gross	kg	A - W 110 / 150 R 80 / 120

Refer to the spec sheet for technical details
and maximum overall dimensions.

		Plug-In Air condensing unit	Plug-In Water condensing unit	Without condensing unit
STANDARD models		ZO051SA	ZO051SW	ZO051SR
Price	€	5.290,00	6.140,00	4.930,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	25	25	25
Shock freezing capacity (240')	+ 90 / - 18°C kg	15	15	15
Cooling power	W	814	814	814
Total electric power	W	1380	1380	310
Consumption	A	6,60	6,60	1,48
Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz
BOOSTED models		ZO051BA	ZO051BW	ZO051BR
Price	€	5.810,00	6.630,00	5.260,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	30	30	30
Shock freezing capacity (240')	+ 90 / - 18°C kg	20	20	20
Cooling power	W	814	814	814
Total electric power	W	1380	1380	310
Consumption	A	6,60	6,60	1,48
Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz

Special voltages and frequencies upon request. Reversed door opening on request without extra charge.**STANDARD EQUIPMENT**




- Heated core probe, with 1 measuring point.
- Removable guide supports in AISI 304 18/10 stainless steel.
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays.

REMOTE CONDENSING UNITS - OPTIONAL - TO BE REQUESTED WHEN ORDERING

UMC513	- Air remote condensing unit (1N-AC 230 V - 50 Hz)	1.857,00
UMC514	- Water remote condensing unit (1N-AC 230 V - 50 Hz)	3.161,00

Special voltages and frequencies upon request**EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE**

BTCON	- Bluetooth connection, which can be activated through a free app to monitor and download	372,00
SXIA3	- Removable steriliser	435,00
RTZ64	- Castor kit, 2 with brake	128,00

Model		081				
Interface with digital controls and 2.8" graphic colour display						
Capacity		9 x GN 1/1 9 x (600 x 400)				
Distance between layers	mm	73				
External dimensions (W x D x H)	mm	790 x 870 x 1460				
Dimensions with packing (W x D x H)	mm	890 x 970 x 1610				
Weight - Net / Gross	kg	<div><div>A - _W</div><div>150 / 190</div><div>_R</div><div>110 / 150</div></div>				
<i>Refer to the spec sheet for technical details and maximum overall dimensions.</i>				Plug-In Air condensing unit	Plug-In Water condensing unit	Without condensing unit
STANDARD models				ZO081SA	ZO081SW	ZO081SR
Price		€	6.980,00	8.000,00	6.310,00	
Blast chilling capacity (90')	+ 90 / + 3°C	kg	30	30	30	
Shock freezing capacity (240')	+ 90 / - 18°C	kg	20	20	20	
Cooling power		W	1212	1212	1212	
Total electric power		W	1730	1715	315	
Consumption		A	8,28	8,21	1,51	
Power supply voltage	V - Hz		1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz	
BOOSTED models				ZO081BA	ZO081BW	ZO081BR
Price		€	7.640,00	8.590,00	6.900,00	
Blast chilling capacity (90')	+ 90 / + 3°C	kg	40	40	40	
Shock freezing capacity (240')	+ 90 / - 18°C	kg	25	25	25	
Cooling power		W	1212	1212	1212	
Total electric power		W	1730	1715	315	
Consumption		A	8,28	8,21	1,51	
Power supply voltage	V - Hz		1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz	

Special voltages and frequencies upon request. Reversed door opening on request without extra charge.

STANDARD EQUIPMENT

- Heated core probe, with 1 measuring point.
- Removable guide supports in AISI 304 18/10 stainless steel.
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays.

REMOTE CONDENSING UNITS - OPTIONAL - TO BE REQUESTED WHEN ORDERING

UMC517	- Air remote condensing unit (1N-AC 230 V - 50 Hz)	1.963,00
UMC518	- Water remote condensing unit (1N-AC 230 V - 50 Hz)	2.716,00

Special voltages and frequencies upon request

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

BTCON	- Bluetooth connection, which can be activated through a free app to monitor and download	372,00
SXIA3	- Removable steriliser	435,00
RTZ84	- Castor kit, 2 with brake	197,00

Model**120****Interface with digital controls
and 2.8" graphic colour display**

Capacity		11 x GN 1/1 11 x (600 x 400)
Distance between layers	mm	75
External dimensions (W x D x H)	mm	850 x 870 x 1860
Dimensions with packing (W x D x H)	mm	950 x 970 x 2010
Weight - Net / Gross	kg	A - W 200 / 240 R 160 / 200



Refer to the spec sheet for technical details
and maximum overall dimensions.

		Plug-In Air condensing unit	Plug-In Water condensing unit	Without condensing unit
STANDARD models		ZO120SA	ZO120SW	ZO120SR
Price	€	10.590,00	11.230,00	9.210,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	55	55	55
Shock freezing capacity (240')	+ 90 / - 18°C kg	35	35	35
Cooling power	W	1230	1230	1230
Total electric power	W	2290	2180	410
Consumption	A	10,96	10,43	1,96
Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz
BOOSTED models		ZO120BA	ZO120BW	ZO120BR
Price	€	11.140,00	11.620,00	9.360,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	65	65	65
Shock freezing capacity (240')	+ 90 / - 18°C kg	45	45	45
Cooling power	W	1940	1940	1940
Total electric power	W	2790	2680	410
Consumption	A	5,89	5,39	1,88
Power supply voltage	V - Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz

Special voltages and frequencies upon request. Reversed door opening on request without extra charge.

STANDARD EQUIPMENT

- Heated core probe, with 1 measuring point.
- Removable guide supports in AISI 304 18/10 stainless steel.
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays.

REMOTE CONDENSING UNITS - OPTIONAL - TO BE REQUESTED WHEN ORDERING

UMC525	- Air remote condensing unit (3N-AC 400 V - 50 Hz)	2.785,00
UMC526	- Water remote condensing unit (3N-AC 400 V - 50 Hz)	4.106,00




Special voltages and frequencies upon request

OPTIONAL - TO BE REQUESTED WHEN ORDERING

SSEL11	- Extra charge to predispose removable rack insertion. Compatible with Lainox-models 061-101	541,00
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EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

BTCON	- Bluetooth connection, which can be activated through a free app to monitor and download	372,00
SXIA3	- Removable steriliser	435,00
RTZ64	- Castor kit, 2 with brake	128,00

Model			121			  							
Interface with digital controls and 2.8" graphic colour display													
Capacity		12 x GN 1/1 12 x (600 x 400)											
Distance between layers		mm	73										
External dimensions (W x D x H)		mm	790 x 870 x 1810										
Dimensions with packing (W x D x H)		mm	890 x 970 x 1960										
Weight - Net / Gross		kg	<div><div>A - _W</div><div>_R</div></div> <div>190 / 230 150 / 190</div>										
Refer to the spec sheet for technical details and maximum overall dimensions.						Plug-In Air condensing unit		Plug-In Water condensing unit		Without condensing unit			
STANDARD models						ZO121SA		ZO121SW		ZO121SR			
Price						€		9.820,00		10.270,00		8.540,00	
Blast chilling capacity (90')		+ 90 / + 3°C	kg			55		55		55			
Shock freezing capacity (240')		+ 90 / - 18°C	kg			35		35		35			
Cooling power			W			1230		1230		1230			
Total electric power			W			2290		2180		410			
Consumption			A			10,96		10,43		1,96			
Power supply voltage			V - Hz			1N-AC 230 V - 50 Hz		1N-AC 230 V - 50 Hz		1N-AC 230 V - 50 Hz			
BOOSTED models						ZO121BA		ZO121BW		ZO121BR			
Price						€		10.560,00		11.150,00		8.770,00	
Blast chilling capacity (90')		+ 90 / + 3°C	kg			65		65		65			
Shock freezing capacity (240')		+ 90 / - 18°C	kg			45		45		45			
Cooling power			W			1940		1940		1940			
Total electric power			W			2790		2680		410			
Consumption			A			5,89		5,39		1,88			
Power supply voltage			V - Hz			3N-AC 400 V - 50 Hz		3N-AC 400 V - 50 Hz		3N-AC 400 V - 50 Hz			

Special voltages and frequencies upon request. Reversed door opening on request without extra charge.

STANDARD EQUIPMENT

- Heated core probe, with 1 measuring point.
- Removable guide supports in AISI 304 18/10 stainless steel.
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays.

REMOTE CONDENSING UNITS - OPTIONAL - TO BE REQUESTED WHEN ORDERING

UMC525	- Air remote condensing unit (3N-AC 400 V - 50 Hz)	2.785,00
UMC526	- Water remote condensing unit (3N-AC 400 V - 50 Hz)	4.106,00

Special voltages and frequencies upon request

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

BTCON	- Bluetooth connection, which can be activated through a free app to monitor and download	372,00
SXIA3	- Removable steriliser	435,00
RTZ84	- Castor kit, 2 with brake	197,00

Model**161****Interface with digital controls
and 2.8" graphic colour display**

Capacity		14 x GN 1/1 14 x (600 x 400)
Distance between layers	mm	73
External dimensions (W x D x H)	mm	790 x 870 x 1960
Dimensions with packing (W x D x H)	mm	890 x 970 x 2110
Weight - Net / Gross	kg	$\frac{A - W}{R}$ 210 / 250 170 / 210



Refer to the spec sheet for technical details
and maximum overall dimensions.

		Plug-In Air condensing unit	Plug-In Water condensing unit	Without condensing unit
STANDARD models		ZO161SA	ZO161SW	ZO161SR
Price	€	11.060,00	11.590,00	9.450,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	75	75	75
Shock freezing capacity (240')	+ 90 / - 18°C kg	50	50	50
Cooling power	W	1940	1940	1940
Total electric power	W	2890	2780	510
Consumption	A	6,35	5,84	2,33
Power supply voltage	V - Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz
BOOSTED models		ZO161BA	ZO161BW	ZO161BR
Price	€	12.270,00	12.490,00	10.100,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	80	80	80
Shock freezing capacity (240')	+ 90 / - 18°C kg	60	60	60
Cooling power	W	2724	2724	2724
Total electric power	W	3840	3730	510
Consumption	A	7,79	7,29	2,33
Power supply voltage	V - Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz

Special voltages and frequencies upon request. Reversed door opening on request without extra charge.

STANDARD EQUIPMENT

- Heated core probe, with 1 measuring point.
- Removable guide supports in AISI 304 18/10 stainless steel.
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays.

REMOTE CONDENSING UNITS - OPTIONAL - TO BE REQUESTED WHEN ORDERING

UMC529	- Air remote condensing unit (3N-AC 400 V - 50 Hz)	4.297,00
UMC530	- Water remote condensing unit (3N-AC 400 V - 50 Hz)	4.859,00

Special voltages and frequencies upon request

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

BTCON	- Bluetooth connection, which can be activated through a free app to monitor and download	372,00
SXIA3	- Removable steriliser	435,00
RTZ64	- Castor kit, 2 with brake	128,00

Model	122
Interface with digital controls and 2.8" graphic colour display	
Capacity	11 x GN 2/1 22 x GN 1/1 22 x (600 x 400)
Distance between layers	mm 75
External dimensions (W x D x H)	mm 1100 x 1080 x 1860
Dimensions with packing (W x D x H)	mm 1200 x 1180 x 2010
Weight - Net / Gross	kg $\frac{A - W}{R}$ 225 / 295 205 / 245



Refer to the spec sheet for technical details and maximum overall dimensions.

		Plug-In Air condensing unit	Plug-In Water condensing unit	Without condensing unit
STANDARD models		ZO122SA	ZO122SW	ZO122SR
Price	€	14.700,00	15.120,00	9.950,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	75	75	75
Shock freezing capacity (240')	+ 90 / - 18°C kg	50	50	50
Cooling power	W	2724	2724	2724
Total electric power	W	3740	3630	410
Consumption	A	7,33	6,83	1,88
Power supply voltage	V - Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz
BOOSTED models		ZO122BA	ZO122BW	ZO122BR
Price	€	19.760,00	18.460,00	13.930,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	80	80	80
Shock freezing capacity (240')	+ 90 / - 18°C kg	55	55	55
Cooling power	W	3307	3307	3307
Total electric power	W	4740	4630	410
Consumption	A	8,85	8,35	1,88
Power supply voltage	V - Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz	3N-AC 400 V - 50 Hz

Special voltages and frequencies upon request. Reversed door opening on request without extra charge.

STANDARD EQUIPMENT

- Heated core probe, with 1 measuring point.
- Removable guide supports in AISI 304 18/10 stainless steel.
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays.

REMOTE CONDENSING UNITS - OPTIONAL - TO BE REQUESTED WHEN ORDERING

UMC533	- Air remote condensing unit (3N-AC 400 V - 50 Hz)	7.044,00
UMC534	- Water remote condensing unit (3N-AC 400 V - 50 Hz)	8.275,00

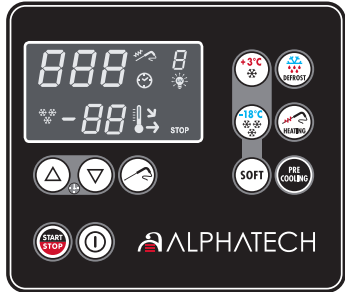
Special voltages and frequencies upon request

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

BTCON	- Bluetooth connection, which can be activated through a free app to monitor and download	372,00
SXIA3	- Removable steriliser	435,00
RTZ85	- Castor kit, 2 with brake	244,00



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VERSIONS	E	S
Positive chilling	•	•
Negative chilling	•	•
SOFT function: delicate blast chilling setting	-	•
Time setting and time history check	-	•
Core probe temperature check	•	•
Manual setting of time and chamber temperature check	-	•
Timed manual defrosting	•	•
Heating core probe needle	-	•
Chamber pre-chilling process	-	•

• = standard supply

OPERATION

- Digital controls with display of set and detected values.
- Circuit breaker for compressor protection.
- Internal fan stop by micro switch when door is opened (except models 023 - 031).
- Needle probe heating for mod. RDM.
- Pre-Cooling.
- Continuous cycle.
- Manual defrosting device and condensation evaporation system without use of electricity.

COOLING SYSTEM

- Indirect blowing electronic fans, efficient but gentle on food.
- Hermetic compressor.
- R452A refrigerant.
- Evaporators with large exchange surfaces, and multiple injection points for high cooling efficiency.
- High efficiency liquid/gas heat exchanger (except models 023 - 031).

CONSTRUCTION

- External sides and top in AISI 304 18/10 stainless steel, thickness 0,6 mm.
- Door in AISI 304 18/10 stainless steel, thickness 0,8 mm.
- Cavity with rounded corners, fully made in AISI 304 18/10 stainless steel.
- Cavity with central drain for discharge of washing water (internal base shaped for containment for models 023 - 031).
- High-density expanded polyurethane insulation (about 42 kg/m³), thickness 60 mm, without HCFC (thickness 35 mm for models 023 - 031).

- Copper-aluminium evaporator with cataphoresis anticorrosion treatment.
- Copper/aluminium condenser coil with high thermal performance aluminium fins.
- Heating element on the body under the magnetic gasket.
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door.
- Internal fan panel can be opened on side hinges, to clean the evaporator (except models 023 - 031).
- Self-closing doors with block when opened to 100° (except models 023 - 031).
- Stainless steel feet Ø 2", height-adjustable with anti-scratch cap (except models 023 - 031).

STANDARD EQUIPMENT

- Stainless steel 18/10 grill or tray holder, easily removable for washing.
- Core probe.
- Heated core probe for models RDM.

OPTIONAL / ACCESSORIES

- Extra charge for 60 Hz version.
- Extra charge for water-cooled condensing unit.
- Extra price for remote unit.
- Castor kit, 2 with brake.

Model **050**

Capacity	5 x GN 1/1
Distance between layers	mm 65
External dimensions (W x D x H)	mm 790 x 700 x 850
Dimensions with packing (W x D x H)	mm 850 x 760 x 1030
Weight - Net / Gross	kg RDR - 77 / 89 RDM - 79 / 91



Refer to the spec sheet for technical details and maximum overall dimensions.

Models		RDR050EP	RDM050EP
Price	€	4.320,00	4.540,00
Blast chilling capacity (90')	+ 90 / + 3°C kg	10	10
Shock freezing capacity (240')	+ 90 / - 18°C kg	-	7
Total electric power	W	800	1000
Power supply voltage	V - Hz	1N-AC 230 V - 50 Hz	1N-AC 230 V - 50 Hz

Special voltages and frequencies upon request.
Reversed door opening on request without extra charge.

STANDARD EQUIPMENT

- Side runners
- Core probe

OPTIONAL - TO BE REQUESTED WHEN ORDERING

VHDR050	- Extra charge for 60 Hz version - mod. RDR050EP	390,00
VHDM050	- Extra charge for 60 Hz version - mod. RDM050EP	390,00
CAR02	- Extra charge for water-cooled condensing unit- mod. RDR050EP	862,00
CAM02	- Extra charge for water-cooled condensing unit - mod. RDM050EP	862,00
URR02	- Extra price for remote unit - mod. RDR050EP	1.068,00
URM02	- Extra price for remote unit - mod. RDM050EP	1.068,00

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

RT64	- Castor kit, 2 with brake	127,00
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Model

023

Capacity		3 x GN 2/3
Distance between layers	mm	80
External dimensions (W x D x H)	mm	560 x 650 x 520
Dimensions with packing (W x D x H)	mm	610 x 650 x 680
Weight - Net / Gross	kg	47 / 60

Refer to the spec sheet for technical details and maximum overall dimensions.



TABLE TOP

Models

ABM023S

Price

€

3.340,00

Blast chilling capacity (90')	+ 90 / + 3°C	kg	8
Shock freezing capacity (240')	+ 90 / - 18°C	kg	5
Total electric power		W	587
Power supply voltage		V - Hz	1N-AC 230 V - 50 Hz

Special voltages and frequencies upon request.

STANDARD EQUIPMENT

- Side runners
- Core probe

OPTIONAL - TO BE REQUESTED WHEN ORDERING

VHBM023	- Extra charge for 60 Hz version	334,00
SCR	- Extra charge for heated core temperature probe	253,00

Model

031

Capacity	3 x GN 1/1
Distance between layers	mm 80
External dimensions (W x D x H)	mm 560 x 700 x 520
Dimensions with packing (W x D x H)	mm 610 x 820 x 680
Weight - Net / Gross	kg 52 / 64



Refer to the spec sheet for technical details and maximum overall dimensions.

TABLE TOP

Models

ABM031S

Price €

3.700,00

Blast chilling capacity (90') + 90 / + 3°C kg

8

Shock freezing capacity (240') + 90 / - 18°C kg

5

Total electric power W

587

Power supply voltage V - Hz

1N-AC 230 V - 50 Hz

Special voltages and frequencies upon request.

STANDARD EQUIPMENT

- Side runners
- Core probe

OPTIONAL - TO BE REQUESTED WHEN ORDERING

VHBM031	- Extra charge for 60 Hz version	334,00
SCR	- Extra charge for heated core temperature probe	253,00

SPECIAL VOLTAGES AND FREQUENCIES

STANDARD models

	1N-AC 208/230 V - 60Hz	3-AC 208 / 230 V - 60 Hz	3N-AC 360 / 400 V - 60 Hz	3N-AC 440 / 480 V - 60 Hz
ZO051SA	258,00	-	-	-
ZO051SW	309,00	-	-	-
ZO051SR	247,00	-	-	-
ZO081SA	350,00	-	-	-
ZO081SW	402,00	-	-	-
ZO081SR	247,00	-	-	-
ZO120SA	536,00	-	-	-
ZO120SW	567,00	-	-	-
ZO120SR	464,00	-	-	-
ZO121SA	484,00	-	-	-
ZO121SW	474,00	-	-	-
ZO121SR	422,00	-	-	-
ZO161SA	-	556,00	556,00	556,00
ZO161SW	-	577,00	577,00	577,00
ZO161SR	-	474,00	474,00	474,00
ZO122SA	-	731,00	731,00	731,00
ZO122SW	-	752,00	752,00	752,00
ZO122SR	-	494,00	494,00	494,00

BOOSTED models

	1N-AC 208/230 V - 60Hz	3-AC 208 / 230 V - 60 Hz	3N-AC 360 / 400 V - 60 Hz	3N-AC 440 / 480 V - 60 Hz
ZO051BA	288,00	-	-	-
ZO051BW	330,00	-	-	-
ZO051BR	268,00	-	-	-
ZO081BA	381,00	-	-	-
ZO081BW	422,00	-	-	-
ZO081BR	371,00	-	-	-
ZO120BA	-	556,00	556,00	556,00
ZO120BW	-	587,00	587,00	587,00
ZO120BR	-	464,00	464,00	464,00
ZO121BA	-	536,00	536,00	536,00
ZO121BW	-	556,00	556,00	556,00
ZO121BR	-	443,00	443,00	443,00
ZO161BA	-	618,00	618,00	618,00
ZO161BW	-	628,00	628,00	628,00
ZO161BR	-	505,00	505,00	505,00
ZO122BA	-	989,00	989,00	989,00
ZO122BW	-	927,00	927,00	927,00
ZO122BR	-	700,00	700,00	700,00

- NOT AVAILABLE

SPECIAL VOLTAGES AND FREQUENCIES FOR REMOTE CONDENSING UNIT

STANDARD / BOOSTED models

Cabinets	Remote condensing unit							
	1N-AC 208/230 V - 60Hz		3-AC 208 / 230 V - 60 Hz		3N-AC 360 / 400 V - 60 Hz		3N-AC 440 / 480 V - 60 Hz	
ZO051SR	UMC513AA	1.957,00	-	-	-	-	-	-
ZO081BR	UMC514AW	2.853,00	-	-	-	-	-	-
ZO081SR	UMC517AA	2.060,00	-	-	-	-	-	-
ZO081BR	UMC518AW	2.853,00	-	-	-	-	-	-
ZO120SR	-	-	UMC525BA	2.925,00	UMC525CA	2.925,00	UMC525DA	2.925,00
ZO120BR	-	-	UMC526BW	4.305,00	UMC526CW	4.305,00	UMC526DW	4.305,00
ZO121SR	-	-	UMC525BA	2.925,00	UMC525CA	2.925,00	UMC525DA	2.925,00
ZO121BR	-	-	UMC526BW	4.305,00	UMC526CW	4.305,00	UMC526DW	4.305,00
ZO161SR	-	-	UMC529BA	4.511,00	UMC529CA	4.511,00	UMC529DA	4.511,00
ZO161BR	-	-	UMC530BW	5.099,00	UMC530CW	5.099,00	UMC530DW	5.099,00
ZO122SR	-	-	UMC533BA	7.395,00	UMC533CA	7.395,00	UMC533DA	7.395,00
ZO122BR	-	-	UMC534BW	8.693,00	UMC534CW	8.693,00	UMC534DW	8.693,00

UMC__A -  Air condensing unit

UMC__W -  Water condensing unit

- NOT AVAILABLE



Multigrill

EXCLUSIVE PANS AND ACCESSORIES FOR SPECIAL COOKING

1/2 GN - 2/3 GN - 1/1 GN - 2/1 GN

600 x 400 mm

MULTIGRILL STARTER KIT

Restaurant Kit

MSK11R

579,00

1 x SG11C



SPEEDY GRILL

SPECIAL GRID FOR COOKING MEATS AND FISH. SHORT SIDE INSERTION. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING - 1/1 GN. SUPPLIED WITH AN HANDLE

2 x AT11



FINGER GRILL

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM. 1/1 GN - SMOOTH

1 x S1102



STEW PAN

ENAMELED CONTAINER. METAL ALLOY, CERAMIC COATED. 1/1 GN - H 20 MM

1 x R1104



FRY BASKET

GRID CONTAINER. STAINLESS STEEL. 1/1 GN - 1,5 KG

1 x GV110



SQUARE GRILL

SPECIAL GRID FOR COOKING VEGETABLES. NON-STICK ALUMINIUM TEFLON COATED 1/1 GN

Supermarket / Delicatessen Kit

MSK11S

862,00

1 x SG11C



SPEEDY GRILL

SPECIAL GRID FOR COOKING MEATS AND FISH. SHORT SIDE INSERTION. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING - 1/1 GN. SUPPLIED WITH AN HANDLE

2 x PS1108



SPEEDY CHICKEN

SPECIAL NON-STICK PAN FOR CHICKENS. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING. H 145 MM - 1/1 GN - 8 PCS

1 x GS112



SKEWER GRILL 23

SPECIAL GRID FOR COOKING MEAT AND FISH SKEWERS. STAINLESS STEEL - 1/1 GN. SKEWERS LENGHT 23 CM

1 x GV110



SQUARE GRILL

SPECIAL GRID FOR COOKING VEGETABLES. NON-STICK ALUMINIUM TEFLON COATED - 1/1 GN

2 x AT11



FINGER GRILL

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM. 1/1 GN - SMOOTH

Pastry / Bakery Kit

MSK64P

624,00

3 x ATF64



BAKE PAN

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM 600 X 400 - PERFORATED

3 x ATL64



BAKE PAN

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM. 600 X 400 - SMOOTH

1 x AP064



PIZZA GRILL

HEAT INPUT PLATE. ALUMINIUM ALLOY. 600 X 400 - SMOOTH

MULTIGRILL STARTER KIT

Restaurant Kit

MSK21R

579,00

1 x SG11L



SPEEDY GRILL

SPECIAL GRID FOR COOKING MEATS AND FISH. LONG SIDE INSERTION. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING - 1/1 GN. SUPPLIED WITH AN HANDLE

2 x AT11



FINGER GRILL

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM. 1/1 GN - SMOOTH

1 x S1102



STEW PAN

ENAMELED CONTAINER. METAL ALLOY, CERAMIC COATED. 1/1 GN - H 20 MM

1 x R1104



FRY BASKET

GRID CONTAINER. STAINLESS STEEL. 1/1 GN - 1,5 KG

1 x GV110



SQUARE GRILL

SPECIAL GRID FOR COOKING VEGETABLES. NON-STICK ALUMINIUM TEFLON COATED 1/1 GN

Supermarket / Delicatessen Kit

MSK21S

862,00

1 x SG11L



SPEEDY GRILL

SPECIAL GRID FOR COOKING MEATS AND FISH. LONG SIDE INSERTION. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING - 1/1 GN. SUPPLIED WITH AN HANDLE

2 x PS1108



SPEEDY CHICKEN

SPECIAL NON-STICK PAN FOR CHICKENS. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING. H 145 MM - 1/1 GN - 8 PCS

1 x GS112



SKEWER GRILL 23

SPECIAL GRID FOR COOKING MEAT AND FISH SKEWERS. STAINLESS STEEL - 1/1 GN SKEWERS LENGHT 23 CM

1 x GV110



SQUARE GRILL

SPECIAL GRID FOR COOKING VEGETABLES. NON-STICK ALUMINIUM TEFLON COATED - 1/1 GN

2 x AT11





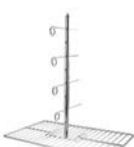





FINGER GRILL

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM. 1/1 GN - SMOOTH

SPECIAL GASTRONORM PANS AND ACCESSORIES		2/3 GN 352 x 325 mm		1/1 GN 530 x 325 mm		2/1 GN 530 x 650 mm		
GRID								
	STAINLESS STEEL	X2300	36,00	X1100	45,00	X2100	85,00	
GN PAN. CONTAINER								
	STAINLESS STEEL	H 20 MM	T2302	45,00	T1102	51,00	T2102	97,00
		H 65 MM	T2306	54,00	T1106	64,00	T2106	106,00
		H 40 MM	T2304	60,00	T1104	70,00	T2104	119,00
STEAM PAN. PERFORATED TRAY								
	STAINLESS STEEL	H 20 MM	F2302	54,00	F1102	62,00	F2102	138,00
		H 40 MM	F2304	62,00	F1104	71,00	F2104	149,00
		H 65 MM	F2306	72,00	F1106	94,00	F2106	183,00
		H 100 MM		F1110	119,00	F2110	231,00	
		H 150 MM		F1115	176,00	F2115	339,00	
STEW PAN. ENAMELED CONTAINER								
	METAL ALLOY, CERAMIC COATED	H 20 MM			S1102	69,00	S2102	108,00
		H 40 MM			S1104	81,00	S2104	120,00
		H 65 MM			S1106	90,00	S2106	135,00
FRY BASKET. GRID CONTAINER								
	STAINLESS STEEL	1 KG	R230	81,00				
		1,5 KG			R1104	110,00		
		3 KG					R2104	219,00
STIR-FRY PAN. NON-STICK PAN, WITH SIDES								
	ALUMINIUM ALLOY	H 20 MM	AT230	54,00	AT02	75,00		
		H 40 MM			AT04	92,00		
		H 65 MM			AT06	97,00		
FINGER GRILL, BAKE PAN. NON-STICK PAN, FLAT								
	TEFLON-COATED ALUMINIUM	SMOOTH	ATL23	57,00	AT11	68,00		
		PERFORATED	ATF23	68,00	AF11	73,00		
STRIPE GRILL, PIZZA GRILL. NON-STICK HEAT INPUT PLATE. 1 SIDE SMOOTH, 1 SIDE RIFLED								
	ALUMINIUM ALLOY				APLR11	261,00		

GASTRONORM ACCESSORIES FOR SPECIAL COOKING		2/3 GN 352 x 325 mm		1/1 GN 530 x 325 mm		2/1 GN 530 x 650 mm	
SQUARE GRILL. SPECIAL GRID FOR COOKING VEGETABLES 	NON-STICK ALUMINIUM TEFLON COATED	GV230	85,00	GV110	131,00		
SKEWER GRILL 52. SPECIAL GRID FOR COOKING SPIT MEATS 	STAINLESS STEEL			GS111	64,00		
SKEWERS 	STAINLESS STEEL			SD052	25,00		
SKEWER GRILL 23. SPECIAL GRID FOR COOKING MEAT AND FISH SKEWERS 	STAINLESS STEEL	GS230	45,00	GS112	71,00		
GRILL. SPECIAL GRID FOR COOKING MEATS AND FISH 	HTC3, HIGH THERMAL CONDUCTIBILITY, WITH TRIPLE-LAYER, NON-STICK COATING	GC230	171,00	GC113	177,00		
SPEEDY GRILL. SPECIAL GRID FOR COOKING MEATS, FISH AND VEGETABLES. SHORT SIDE INSERTION 	HTC3, HIGH THERMAL CONDUCTIBILITY, WITH TRIPLE-LAYER, NON-STICK COATING. SUPPLIED WITH AN HANDLE			SG11C	324,00		
SPEEDY GRILL. SPECIAL GRID FOR COOKING MEATS, FISH AND VEGETABLES. LONG SIDE INSERTION 	HTC3, HIGH THERMAL CONDUCTIBILITY, WITH TRIPLE-LAYER, NON-STICK COATING. SUPPLIED WITH AN HANDLE			SG11L	324,00		
BULLSEYE PAN. NON-STICK PAN, Ø 120 MM 	TEFLON-COATED ALUMINIUM			TF106	98,00		
	6 PCS						
	12 PCS					TF112	225,00

GASTRONORM ACCESSORIES FOR SPECIAL COOKING		2/3 GN 352 x 325 mm		1/1 GN 530 x 325 mm		2/1 GN 530 x 650 mm	
CHICKEN SPIT. GRID FOR CHICKENS 	STAINLESS STEEL	4 PCS.	P230	62,00			
		8 PCS.			P1108	68,00	
SPEEDY CHICKEN. SPECIAL NON-STICK PAN FOR CHICKENS. H 145 MM 	SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING	8 PCS			PS1108	238,00	
SPEEDY CHICKEN. SPECIAL NON-STICK PAN FOR CHICKENS. H 145 MM 	SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING. FOR CHICKEN UP TO 2,5 KG.	6 PCS			PS1106	238,00	
OMELETTE PAN. NON-STICK PAN, Ø 200 MM 	TEFLON-COATED ALUMINIUM	1 PCS	TF123	79,00			
		2 PCS			TF223	98,00	
		6 PCS					TF623 181,00
LAMB SPIT. SKEWER FOR LAMB AND PIGLET. MAXIMUM 12 KG. 	STAINLESS STEEL	H 550 MM			SAM55	256,00	

SPECIAL GASTRONORM PANS AND ACCESSORIES		1/2 GN 325 x 265 mm					
FINGER GRILL, BAKE PAN. NON-STICK PAN, FLAT 	TEFLON-COATED ALUMINIUM	SMOOTH	ATL12	53,00			
		PERFORATED	ATF12	65,00			
GN PAN. CONTAINER 	STAINLESS STEEL	H 20 MM	T1202	39,00			
		H 40 MM	T1204	42,00			
		H 65 MM	T1206	44,00			
STEAM PAN. PERFORATED TRAY 	STAINLESS STEEL	H 20 MM	F1202	41,00			
		H 40 MM	F1204	44,00			
		H 65 MM	F1206	46,00			

PASTRY / BAKERY CONTAINERS		600 X 400					
GRID 	STAINLESS STEEL		GX64	79,00			
BAKE PAN. ALUMINIUM CONTAINER 	2 SIDES	T11	36,00				
	ALUMINIUM H 20 MM	T12	42,00				
	H 40 MM	T14	57,00				
BAKE PAN. PERFORATED CONTAINER 	ALUMINIUM H 20 MM	T22	50,00				
BAGUETTE PAN. BAKING TRAY FOR BAGUETTE 	NON-STICK ALUMINIUM ALLOY H 40 MM	T42	59,00				
PIZZA GRILL. HEAT INPUT PLATE 	ALUMINIUM ALLOY SMOOTH	AP064	293,00				
BAKE PAN. NON-STICK PAN, FLAT 	TEFLON-COATED ALUMINIUM SMOOTH	ATL64	89,00				
	PERFORATED	ATF64	91,00				

GENERAL CONDITIONS OF SALE

1. Only the general clauses and conditions of sale of ALI Group Srl apply, regardless of any conditions stated in the purchaser's order or elsewhere, unless otherwise accepted in writing by ALI Group Srl
2. The products sold are guaranteed for 12 (twelve) months with regard to all defects due to material and/or manufacture. The warranty applies with effect from the date of delivery of the machine and involves the free replacement or repair of the piece acknowledge to be faulty - included electrical/electronic parts - to be performed at our site or at the domicile of our local representative. Expenses for dismantling, reassembly and conversion, including freight costs, are for the purchaser's account. All claims arising from defects are limited to the supply of replacement pieces, without exception.
3. Unless otherwise agreed, all prices are ex-works our Vittorio Veneto factory.
4. ALI Group Srl has fulfilled its obligations once the goods have been placed in the hands of a courier or forwarding agent chosen by mutual agreement or designated by the purchaser. The consignment of the goods to the courier or forwarding agent by ALI Group Srl shall constitute acceptance of the goods on the part of the purchaser. Goods travel at the consignee's risk and expense even if, in waiver of the conditions stated above, the prices are agreed freight prepaid.
5. The equipment and any manufactured items covered by a contract do not become the purchaser's property until the entire price has been paid in accordance with the contents of art. 1523 and following articles of the Italian Civil Code.
6. Unless otherwise agreed in writing, all payments are due at the Registered Office of ALI Group Srl; drafts or bank payment orders sent to the purchaser's banks, at the latter's specific request, are for the sole purpose of facilitating payment of the invoices and do not constitute any waiver of the general conditions in subsection III of art. 1182 of the Italian Civil Code. Payments made after the expiry date mentioned above incur interest at the rate of 0,75% per month, due as of right, in addition to collection expenses, stamp duty and contract registration costs. ALI Group Srl does not waive this right when it issues drafts or bank payment orders on the purchaser. ALI Group Srl may also suspend fulfilment of any open orders.
7. Any complaints concerning billing, general conditions of sale, or the quantity or quality of the goods supplied and their packaging, must be made by registered letter to ALI Group Srl within 8 (eight) days after receipt of the goods or the invoice. Complaints received after this period shall be null and void.
8. All present or future expenses, including taxes, charges, dues or taxes already established or introduced latter by the European Community, the State, or the Provincial and Municipal authorities, such as transmission taxes, taxes relating to billing, value added tax, sales or manufacturing tax, customs dues, etc. levied directly or indirectly on the goods sold are for the purchaser's account.
9. Delivery dates are guideline and not binding, although they are set with the greatest care. ALI Group Srl may not be held responsible for failure to fulfil an order in case of strikes relating to the supply of raw materials or parts, the manufacture or production of the same, or circumstances of force majeure. The purchaser may not claim any compensation from ALI Group Srl with regard to direct or indirect damage deriving from faults, defects, unsuitability or malfunctions of the items covered by this order. The exclusion of the right to compensation is specifically agreed also with regard to delays in supply of the items in relation to the agreed dates. The said exclusion is also agreed for damage relating to loss of company earnings due to faults, defects, unsuitability, malfunctions and delays in delivery of the items in question.
10. The stated list price excludes all installation works - building works, electricity supply lines, water and/or steam pipelines - and the relative labour.
11. All prices in Euro (€). Including standard packing. Special packing (e.g. for seafreight) on request. The specifications shown in this document are to be considered not binding. Technical alterations can be made at any time without notice. This actual price list renders all previous price lists invalid.
12. The Law Court of Treviso or Vittorio Veneto has jurisdiction over all disputes between the parties and Italian law applies.



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an Ali Group Company



The Spirit of Excellence