

SERIES 900



ESSENCE, A CHEF'S VALUE

Silko's 900 Essence series kitchens feature worktops with a thickness of 20/10, stamped and rounded. The open burners come with a recess and flush-mounted grids, with stainless steel grids available upon request along with a water loading/unloading kit for easier cleaning.

The modularity allows adaptation to any kitchen space, with available widths of 400, 600, 800, 1000, 1200, and 1600 millimeters, offering both floor-standing and top versions. With over 260 models, Silko meets a wide range of usage needs, enabling the creation of a functional and practical working environment even in limited spaces.

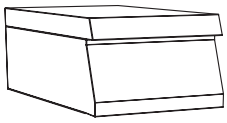
The 900 Essence range by Silko includes integrated drawers and deep drawers that can be equipped with specific accessories. This reduces the number of movements within the kitchen, creating an orderly, efficient, and comfortable environment. The drawers, replacing doors in the lower compartments, provide easy access to contents thanks to the rounded bottom, making cleaning easier. The full extension allows everything to be within reach, even the most remote corners.

The electronic version features an easy and intuitive glass LED display with highly visible backlit characters, ensuring precise temperature adjustment and full control of operation.

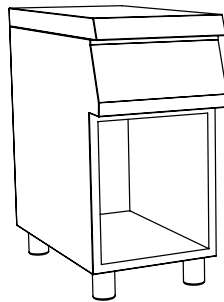
CONFIGURATIONS

The 900 series modules are available in a choice of three versions: the top version with a range of different bases to suit your needs; open compartment to keep all equipment in view; and the classic version with a hinged door on one side.

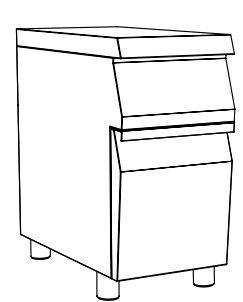
Top version
Cod: T



Open version
Cod: G

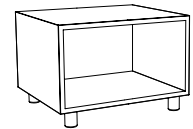


Cabinet version
Cod: A



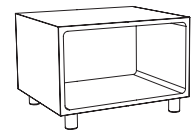
Standard base
Cod: STD

Standard base made of stainless steel suitable for supporting 700 top elements. Equipped with 4 height-adjustable stainless steel feet.



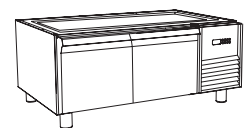
Base H2
Cod: H2

Hygienic base with rounded edges H2 made of stainless steel, suitable for supporting 700 top elements. Equipped with 4 height-adjustable stainless steel feet.



Refrigerated Base
Cod: BR

Refrigerated base unit available in BT or TN versions. It is equipped with doors or drawers of GN 1/1 capacity on telescopic stainless steel runners. Ventilated refrigeration and automatic evaporation of defrosting water are ensured by electronic temperature control.



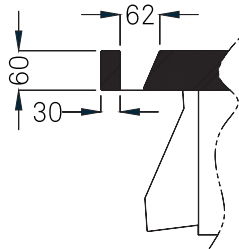
HANDRAIL AND PORTIONING SHELF

The modules can be configured with different types of handrails and portioning shelves. In case of supply with factory assembly, code **NEKPCM** (assembly) must be added to the list price.

RECTANGULAR HANDRAIL 60x30 mm

Cod: NEKQ...

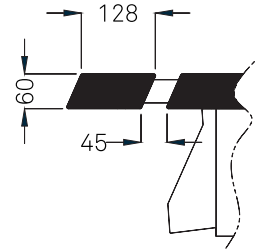
Available from 1200 to 2400mm
Custom lengths available on request



PORTIONING SHELF 60x128 mm

Cod: NEKSP...

Available from 1200 to 2400mm
Custom lengths available on request



PANEL AND END SIDES

The modules can be configured with different types of panels and finishing side panels. In the case of supply with factory assembly, the list price must be increased by adding code **NEKPCM** (assembly).

ESSENCE TERMINAL SIDE PANEL

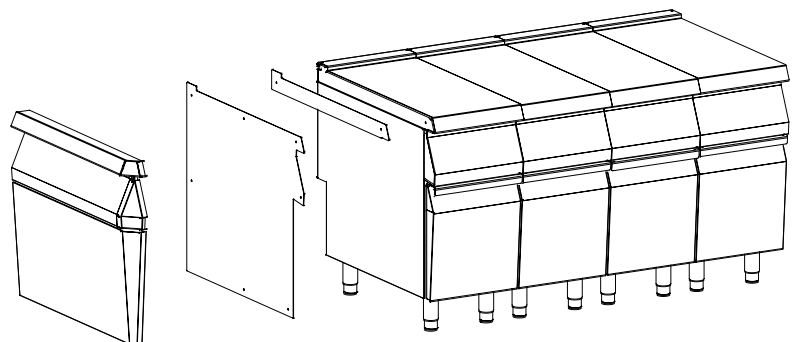
Cod: NEFT9DX/ NEFT9SX

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL9S/ NPTL9D

TERMINAL CLOSING

Cod: NETSP9/ NETDP9

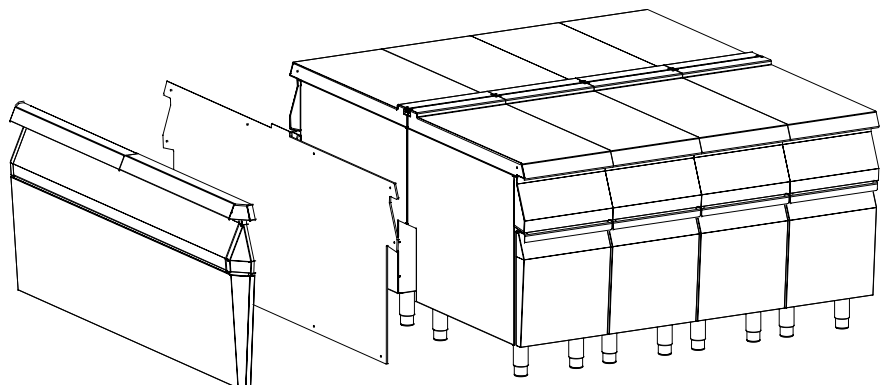


ESSENCE TERMINAL SIDE PANEL

Cod: NEFT918

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL99 - NPTL97 - NPTL79

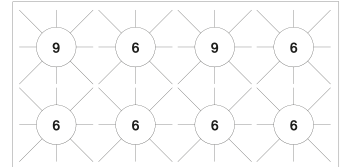
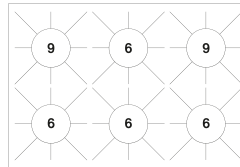
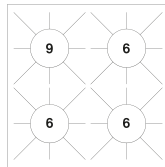
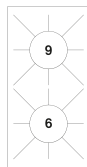


GAS RANGES

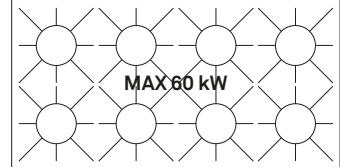
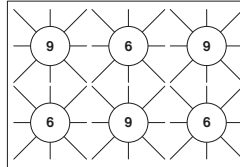
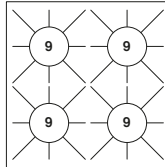
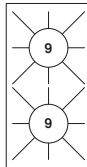
Surfaces with rounded corners for easy cleaning, with RAAF enameled cast iron grills designed for fast and easy cleaning. Automatic water filling/emptying kit and stainless steel grids upon request. Watertight brass burners, with pilot light, ensure high efficiency and a considerable reduction in consumption. The total-coverage surface grills facilitate the movement of pans. Ideal for cooking with pots. 4,6,9 kW burners hermetically fixed to the surface. Continuous power from 1.6 to 4 kW, from 1.6 to 6 kW and from 2.5 to 9 kW, through safety valve with thermocouple. Main burner ignition via permanent low-power (170 W) pilot burner. Pilot burner and thermocouple are placed under the body of the main burner, protected from any accidental bumps and spills.

POWER AND CONFIGURATIONS

Burners (kW)



On request High power models



€ 145

€ 145 x3

€ 145

€ 290


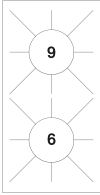
On request Low power models


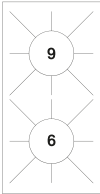
Ovens (kW)


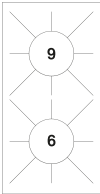
Dim:
GN 2/1Dim:
GN 2/1Dim:
935x670x400 mm


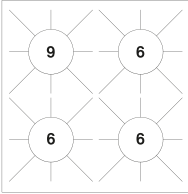
COOKING LINE

900



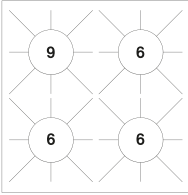
NECG92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		35	0.20	2.014
GAS RANGE 2 BURNERS TOP VERSION		🔥 15			


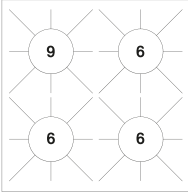
NECG92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		52	0.50	2.443
GAS RANGE 2 BURNERS ON OPEN MODULE		🔥 15			


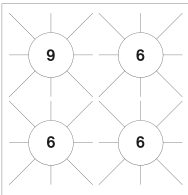
NECG92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		54	0.50	2.690
GAS RANGE 2 BURNERS ON CUPBOARD		🔥 15			

NECG94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		60	0.40	3.101
GAS RANGE 4 BURNERS TOP VERSION		🔥 27			

COOKING LINE

NECG94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	800x900x900		86	0.90	3.646
GAS RANGE 4 BURNERS ON OPEN MODULE		🔥 27			


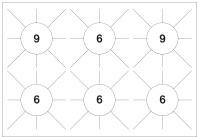
NECG94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		101	0.90	4.201
GAS RANGE 4 BURNERS ON CUPBOARD		🔥 27			


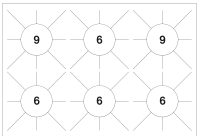
NECG94F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		135	0.90	5.243
GAS RANGE 4 BURNERS ON GAS OVEN GN 2/1		🔥 35			
OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven		
	570x700x300	🔥 8	GN 2/1		


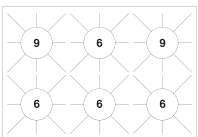
Notes: Supplied with 1 chrome stainless steel grid.

COOKING LINE

900

NECG96T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x320		92	0.60	4.323
GAS RANGE 6 BURNERS TOP VERSION		🔥42			

NECG96G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		124	1.50	5.019
GAS RANGE 6 BURNERS ON OPEN MODULE		🔥42			

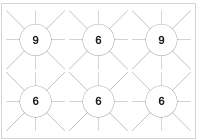
NECG96A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		134	1.50	5.881
GAS RANGE 6 BURNERS ON CUPBOARD		🔥42			

COOKING LINE

NECG96F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1200x900x900



182

1.50

7.070

GAS RANGE 6 BURNERS ON GAS OVEN GN 2/1 AND NEUTRAL UNIT

🔥 50

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
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575x700x300

🔥 8

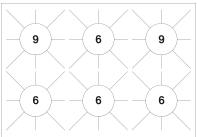
GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

NECG96H	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1200x900x900



195

1.50

7.614

GAS RANGE 6 BURNERS ON MAXI GAS OVEN

🔥 54

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
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935x640x400

🔥 12

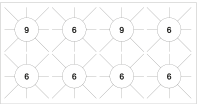
GN 2/1

Notes: Supplied with 1 chrome stainless steel grid. | Wheels can not be installed.

NECG98G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1600x900x900



188


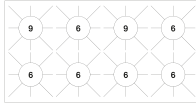
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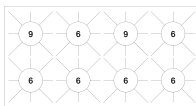
6.994

GAS RANGE 8 BURNERS ON OPEN MODULE


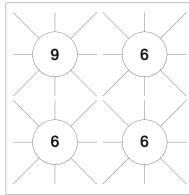
🔥 54

COOKING LINE

NECG98A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1600x900x900		188	1.80	8.091
GAS RANGE 8 BURNERS ON CUPBOARD		🔥 54			


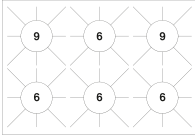
NECG98F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1600x900x900		275	1.80	9.835
GAS RANGE 8 BURNERS ON 2 GAS OVENS GN 2/1		🔥 70			
OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven		
	935x640x400	🔥 16	GN 2/1		

Notes: Supplied with 1 chrome stainless steel grid.

NECG94E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		145	0.90	5.919
GAS RANGE 4 BURNERS ON GAS ELECTRIC OVEN GN 2/1		🔥 27 ⚡ 6			
OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven	
	575x700x300	⚡ 6	400 3N - 50/60	GN 2/1	

Notes: Supplied with 1 chrome stainless steel grid.

COOKING LINE

NECG96E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		194	1.50	7.719



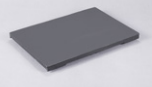

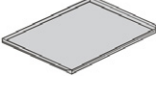
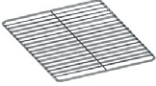
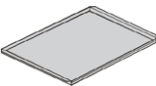
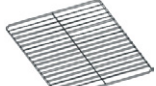








GAS RANGE 6 BURNERS ON GAS ELECTRIC OVEN GN 2/1

🔥 42 ⚡ 6

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
	575x700x300	⚡ 6	400 3N - 50/60	GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

ACCESSORIES GAS RANGES

Model		Description	Note	Price [€]
EGG9		Pan rack made of cast iron for kitchen ranges Series 900		137
EGT9		Pan rack made of stainless steel for kitchen ranges Series 900		227
EGHL		Smooth cast iron plate one burner for ranges with open burners Series 900	360x335	187
EGHR		Ribbed cast iron plate one burner for ranges with open burners Series 900	360x335	169
ELBF		Backing tray GN 2/1 made of stainless steel.		199
GF21		Oven grid GN 2/1 made of chromed steel.		73
ELBMX		Backing tray Maxi version made of stainless steel.		137
EGFMX		Oven grid Maxi version made of chromed steel.		145
EXACEL2		Electric ignitor kit for 2 burners	To be requested at the time of order.	113
EXACEL4		Electric ignitor kit for 4 burners	To be requested at the time of order.	145
EXACEL6		Electric ignitor kit for 6 burners	To be requested at the time of order.	208
EXACEL8		Electric ignitor kit for 8 burners	To be requested at the time of order.	287
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	383
EXSCA4		Water inlet and outlet kit for burner tray. 4 burners.	To be requested at the time of order.	383
EXSCA6		Water inlet and outlet kit for burner tray. 6 burners.	To be requested at the time of order.	764
EXSCA8		Water inlet and outlet kit for burner tray. 8 burners.	To be requested at the time of order.	764

SOLID TOP

ELECTRIC SOLID TOP

The electric solid top is made of AISI stainless steel, featuring a perimeter well for liquid collection and a smooth chromed steel cooking surface with rounded corners and a beveled upper edge. The cooking zones are independent: 2.5 kW (700) or 4 kW (900/1100), with a temperature range from 50°C to 400°C, adjustable via a thermostat. It includes an automatic reset safety thermostat to prevent overheating during idle use or with unsuitable pots. Indicator lamps allow for verification of proper equipment operation.

The static electric oven below is heated by independent upper and lower heating elements, with a temperature range from 50°C to 300°C. The cooking chamber is made of stainless steel, featuring a cast iron oven bottom (900/1100) and an inox door with labyrinth sealing. The oven power varies: 6 kW (700/900) and 9 kW (1100). Available with 2 or 4 cooking zones, on an open base, with doors, or with an electric oven, as well as in top versions.

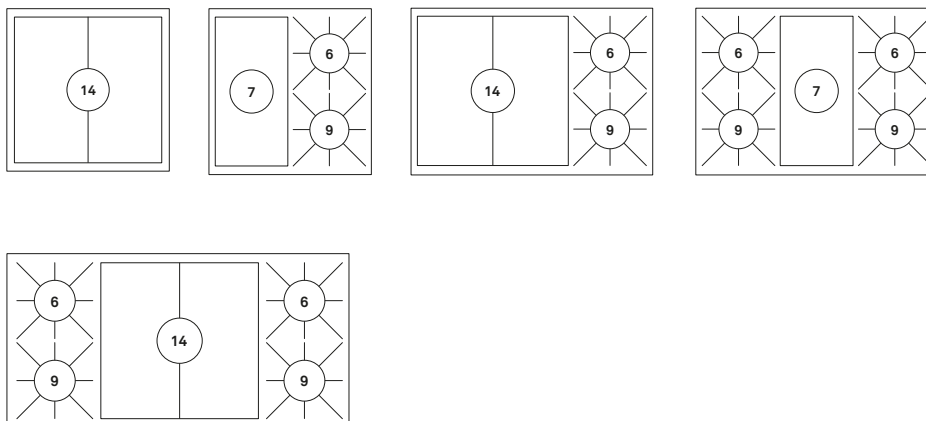
GAS SOLID TOP

The gas radiant plate is made of thick cast iron and features a central hole and special underplate ribs for proper temperature distribution. Heating is generated by a high-power double crown burner, allowing it to reach 500°C at the center and 200°C at the edges. The double crown burner has a power output of 9 kW (700), 14 kW (900/1100), and 6 kW in the ½ module versions.

The GN 2/1 gas oven is equipped with a thermostat valve for temperature control from 50°C to 300°C, featuring a stabilized flame burner, pilot flame, safety thermocouple, and piezoelectric ignition. The cooking chamber is made of stainless steel, with a cast iron oven bottom and an inox door with labyrinth sealing. The oven power is 8 kW (700/900) and 11 kW (1100). The solid top is available individually or in combination with open burners, on open bases, with doors, or with a gas oven, and in top versions.

POWER AND CONFIGURATIONS

Burners (kW)

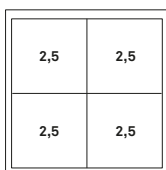


Ovens (kW)



Dim:
GN 2/1

Zone (kW)









Ovens (kW)


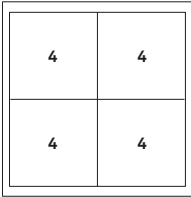



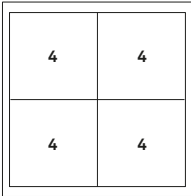
Dim:
GN 2/1


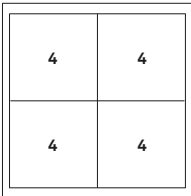
SOLID TOP ELECTRIC


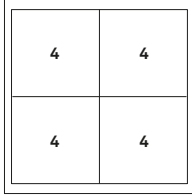
NETE92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC SOLID TOP 40 CM TOP VERSION</p>	400x900x320	 <p>⚡ 8</p>		0.22	4.791
			Power supply [V - Hz] 400 3N - 50/60		
NETE92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC SOLID TOP 40 CM ON CUPBOARD</p>	400x900x900	 <p>⚡ 8</p>		0.50	5.177
			Power supply [V - Hz] 400 3N - 50/60		
NETE92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC SOLID TOP 40 CM ON OPEN MODULE</p>	400x900x900	 <p>⚡ 8</p>		0.50	4.955
			Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NETE94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		128	0.20	7.035
ELECTRIC SOLID TOP 80 CM TOP VERSION		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		


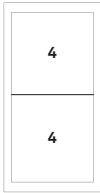
NETE94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			1.00	7.886
ELECTRIC SOLID TOP 80 CM ON CUPBOARD		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		


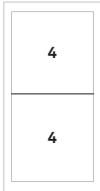
NETE94G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		152	0.90	7.352
ELECTRIC SOLID TOP 80 CM ON OPEN MODULE		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NETE94E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		210	0.90	9.428
ELECTRIC SOLID TOP ON ELECTRIC OVEN		⚡ 22			
OVEN	Dimensions [W×D×H mm]	Power [kW]	Power supply [V - Hz]	Capacity oven	
	575x700x300	⚡ 6	400 3N - 50/60	GN 2/1	



Notes: Supplied with 1 chrome stainless steel grid.


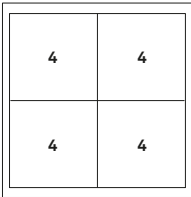
SOLID TOP ELECTRONIC


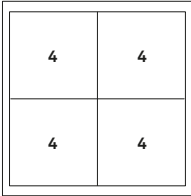
NETE92TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.22	4.958
ELECTRONIC SOLID TOP 80 CM TOP VERSION		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		


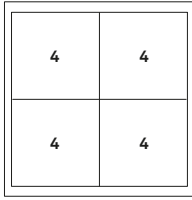
NETE92AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900			0.50	5.330
ELECTRONIC SOLID TOP 40 CM ON CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE


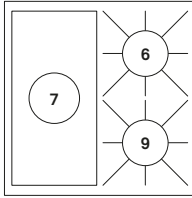
NETE92GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900			0.50	5.050
ELECTRONIC SOLID TOP 40 CM ON OPEN MODULE		⚡ 8	Power supply [V - Hz]		
			400 3N - 50/60		


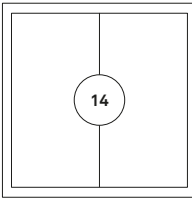
NETE94TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320			0.41	8.501
ELECTRONIC SOLID TOP 40 CM TOP VERSION		⚡ 16	Power supply [V - Hz]		
			400 3N - 50/60		

NETE94AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			0.90	9.487
ELECTRONIC SOLID TOP 80 CM ON CUPBOARD		⚡ 16	Power supply [V - Hz]		
			400 3N - 50/60		


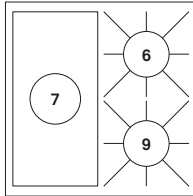
NETE94GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRONIC SOLID TOP 80 CM ON OPEN MODULE</p>	800x900x900	 <p>⚡ 16</p>	152	0.90	8.907
<p>Power supply [V - Hz]</p> <p>400 3N - 50/60</p>					


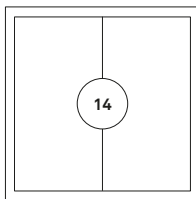
SOLID TOP GAS


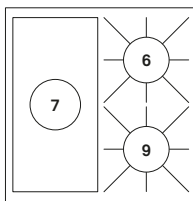
NETG94TL	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>SOLID TOP GAS + 2 BURNERS TOP VERSION</p> <p>Notes: Included: 1 chromed steel hook to lift burner inspection ring.</p>	800x900x320	 <p>🔥 22</p>	93	0.20	4.634

NETG94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>SOLID TOP GAS TOP VERSION</p> <p>Notes: Included: 1 chromed steel hook to lift burner inspection ring.</p>	800x900x320	 <p>🔥 14</p>	100	0.20	3.268

COOKING LINE


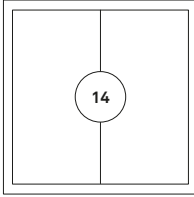
NETG94AL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			0.90	5.770
SOLID TOP GAS + 2 B. ON CUPBOARD		🔥 22			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					

NETG94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			0.90	4.466
SOLID TOP GAS ON CUPBOARD		🔥 14			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					


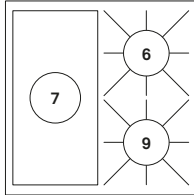
NETG94GL	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		121	0.90	5.221
SOLID TOP GAS + 2 BURNERS ON OPEN MODULE		🔥 22			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					

COOKING LINE

900


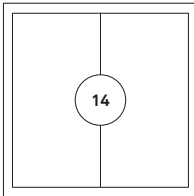
NETG94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		121	0.60	3.861
SOLID TOP GAS ON OPEN MODULE		🔥 14			

Notes: Included: 1 chromed steel hook to lift burner inspection ring.

NETG94FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		178	0.90	7.019
SOLID TOP GAS + 2 B. ON GAS OVEN GN 2/1		🔥 30			

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	575x700x300	🔥 8	GN 2/1

Notes: Included: 1 chromed steel hook to lift burner inspection ring. | Supplied with 1 chrome stainless steel grid.

NETG94F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		167	0.60	5.667
SOLID TOP GAS ON GAS OVEN GN 2/1		🔥 22			

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	570x700x300	🔥 8	GN 2/1

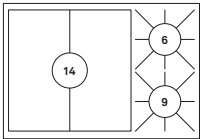
Notes: Included: 1 chromed steel hook to lift burner inspection ring. | Supplied with 1 chrome stainless steel grid.

COOKING LINE

NETG96FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1200x900x900



224

1.40

7.887

SOLID TOP GAS + 2 B. ON GAS OVEN GN 2/1 AND NEUTRAL CUPBOARD

🔥 37

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
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575x700x300

🔥 8

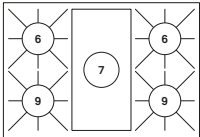
GN 2/1

Notes: Included: 1 chromed steel hook to lift burner inspection ring. | Supplied with 1 chrome stainless steel grid.

NETG96FC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1200x900x900



224

1.40

9.053

SOLID TOP GAS + 4 B. ON GAS OVEN GN 2/1 AND NEUTRAL CUPBOARD

🔥 45

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
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575x700x300

🔥 8

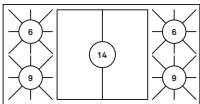
GN 2/1

Notes: Included: 1 chromed steel hook to lift burner inspection ring. | Supplied with 1 chrome stainless steel grid.

NETG98F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1600x900x900



309

1.80

11.276

SOLID TOP GAS + 4 B. ON 2 GAS OVENS GN 2/1

🔥 60

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
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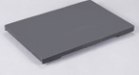
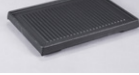
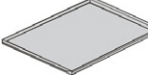
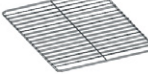


575x700x300

🔥 8

GN 2/1

Notes: Included: 1 chromed steel hook to lift burner inspection ring. | Supplied with 1 chrome stainless steel grid.

ACCESSORIES SOLID TOP

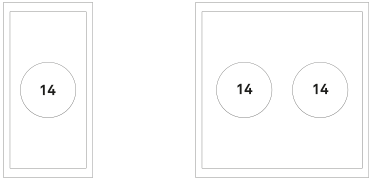
Model		Description	Note	Price [€]
EGG9		Pan rack made of cast iron for kitchen ranges Series 900		137
EGT9		Pan rack made of stainless steel for kitchen ranges Series 900		227
EGHL		Smooth cast iron plate one burner for ranges with open burners Series 900	360x335	187
EGHR		Ribbed cast iron plate one burner for ranges with open burners Series 900	360x335	169
ELBF		Backing tray GN 2/1 made of stainless steel.		199
GF21		Oven grid GN 2/1 made of chromed steel.		73
EXACEL2		Electric ignitor kit for 2 burners	To be requested at the time of order.	113
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	383

WOK

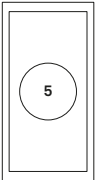
For an international kitchen, Silko proposes a new line of gas Wok kitchens. Created entirely in stainless steel. 20/10 worktop with molded perimeter and electrical grounding. Ample liquid collection vessels. High potency cast iron burners developed specifically by Silko designers to guarantee thermal output. Robust Wok support ring in cast iron. Burners from 10 to 14 kW. 600 and 1000 mm, on open base or with small doors.

POWER AND CONFIGURATIONS


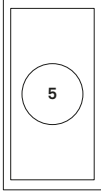

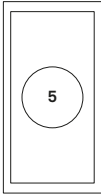

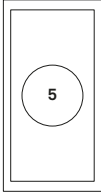
Burners
(kW)



Induction
(kW)



WOK ELECTRIC

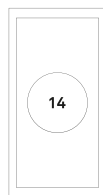
NECIW92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC INDUCTION RANGE WOK TOP VERSION</p>	400x900x320	 <p>⚡ 5</p>		0.20	6.750
			Power supply [V - Hz] 400 3 - 50/60		
NECIW92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC RANGE INDUCTION WOK ON CUPBOARD.</p>	400x900x900	 <p>⚡ 5</p>		0.50	7.460
			Power supply [V - Hz] 400 3 - 50/60		
NECIW92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC RANGE INDUCTION WOK ON OPEN MODULE.</p>	400x900x900	 <p>⚡ 5</p>		0.50	6.940
			Power supply [V - Hz] 400 3 - 50/60		

WOK GAS

NEWK93A114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x900x900



0.70

3.859

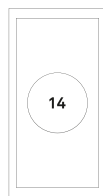
WOK GAS RANGE 1 BURNER ON CUPBOARD

14

NEWK93G114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x900x900



0.70

3.525

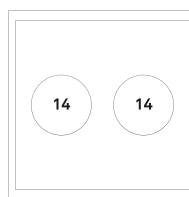
WOK GAS RANGE 1 BURNER ON OPEN MODULE

14

NEWK95A214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1000x900x900



1.20

5.576

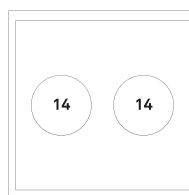
WOK GAS RANGE 2 BURNERS ON CUPBOARD

28

NEWK95G214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1000x900x900



1.20

4.904

WOK GAS RANGE 2 BURNERS ON OPEN MODULE

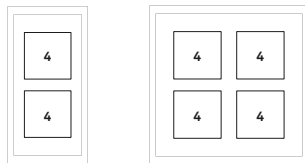
28

ELECTRIC RANGES

Ideal for cooking in pots and pans. Molded worktop for easy cleaning, round or square burner plates, hermetically attached to the worktop. Adjustable heating with a 7 position selector control. Heating phase signal light located on control panel. Square radiant burner plates in cast iron 30x30 4 kW. Static electric oven GN 2/1. Heating by superior and inferior resistance elements with independent temperature controls. Thermostat for temperature control from 50°C to 300°C. Stainless steel cooking chamber. Oven floor in cast iron. Oven door surround in stainless steel with labyrinth seal. Four-position switch, security thermostat. Signal light indicator to verify correct oven function. Oven power 6 kW. 2 to 4 burner plates on open base, with doors or on electric oven. Available in top version.

POWER AND CONFIGURATIONS

Hotplates (kW)


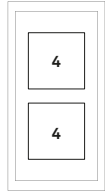




Ovens (kW)





Dim:
GN 2/1


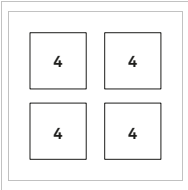
COOKING LINE


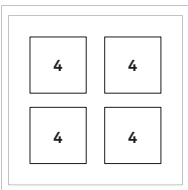
NECE92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.22	2.720
ELECTRIC RANGE 2 SQUARE HOTPLATES TOP VERSION.		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		


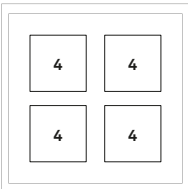
NECE92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		63	0.50	3.366
ELECTRIC RANGE 2 SQUARE HOTPLATES ON CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECE92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		60	0.50	3.106
ELECTRIC RANGE 2 SQUARE HOTPLATES ON OPEN MODULE		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		


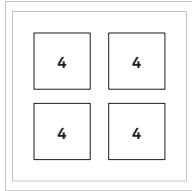
COOKING LINE

NECE94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		78	0.40	4.503
ELECTRIC RANGE 4 SQUARE HOTPLATES TOP VERSION.		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECE94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			0.90	5.567
ELECTRIC RANGE 4 SQUARE HOTPLATES ON CUPBOARD		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECE94G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		95	0.90	5.008
ELECTRIC RANGE 4 SQUARE HOTPLATES ON OPEN MODULE		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECE94E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		150	0.90	6.969

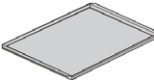
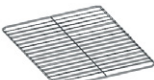
ELECTRIC RANGE 4 SQUARE HOTPLATES ON ELECTRIC OVEN GN2/1

⚡ 22

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
	575x700x300	⚡ 6	400 3N - 50/60	GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

ACCESSORIES ELECTRIC RANGES

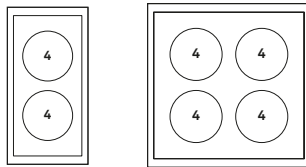
Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		199
GF21	 Oven grid GN 2/1 made of chromed steel.		73

CERAMIC PLATE

For all cooking in pots and pans. Kitchen in glass-ceramic, created with stainless steel. Glass cooktop thickness 6mm, hermetically sealed. Independent cooking zones, each with radiant element controlled with an energy regulator. Zones are defined by printed borders and equipped with indicator lights for the correct function of the apparatus and presence of residual heat. Independent cooking zones 4kW each (900). Static electric oven. Heating by means of upper and lower heating elements with independent temperature controls. Thermostat for temperature control from 50°C to 300°C. Stainless steel cooking chamber. Oven floor in cast iron. Oven inner door in stainless steel with labyrinth seal. Four-position switch, security thermostat. Function indicator light for correct oven function. Oven power 6 kW. 2 to 4 zones on the cooktop with doors or on electric oven. Top version available.

POWER AND CONFIGURATIONS

Zone (kW)




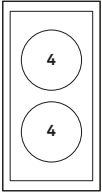
Ovens (kW)


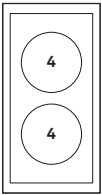



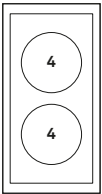
Dim:
GN 2/1

COOKING LINE

900

NECV92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.20	3.634
ELECTRIC RANGE CERAMIC TOP 2 ZONES TOP VERSION		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECV92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	3.991
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

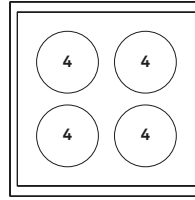
NECV92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.30	3.705
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON OPEN MODULE		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECV94T

Dimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x320



0

0.41

5.726

ELECTRIC RANGE CERAMIC TOP 4 ZONES TOP VERSION

⚡ 16

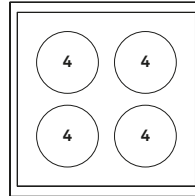
Power supply
[V - Hz]

400 3N - 50/60

NECV94A

Dimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



85

1.00

6.389

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON CUPBOARD

⚡ 16

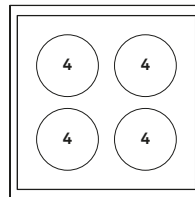
Power supply
[V - Hz]

400 3N - 50/60

NECV94G

Dimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



85

0.90


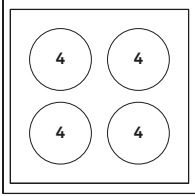
5.855

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE

⚡ 16


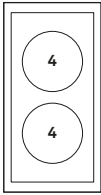
Power supply
[V - Hz]


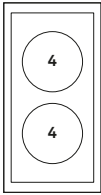
400 3N - 50/60

NECV94E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		141.5	0.90	7.846
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON ELECTRIC OVEN		⚡ 22			
OVEN	Dimensions [W×D×H mm]	Power [kW]	Power supply [V - Hz]	Capacity oven	
	575x700x300	⚡ 6	400 3N - 50/60	GN 2/1	


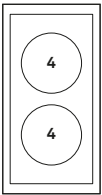
Notes: Supplied with 1 chrome stainless steel grid. | Available on request with pot recognition system


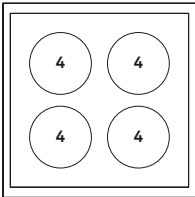
CERAMIC PLATE ELECTRONIC


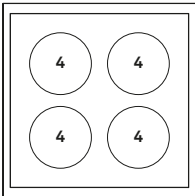
NECV92TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.22	4.534
ELECTRONIC RANGE CERAMIC TOP 2 ZONES TOP VERSION		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECV92AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	4.871
ELECTRONIC RANGE CERAMIC TOP 2 ZONES ON CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

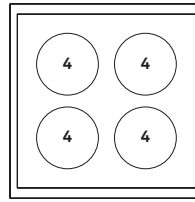
NECV92GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	4.604
ELECTRONIC RANGE CERAMIC TOP 2 ZONES ON OPEN MODULE		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECV94TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		0	0.41	7.234
ELECTRONIC RANGE CERAMIC TOP 4 ZONES TOP VERSION		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECV94AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		85	1.00	7.952
ELECTRONIC RANGE CERAMIC TOP 4 ZONES ON CUPBOARD		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECV94GEDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



85

0.90

7.369

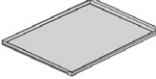
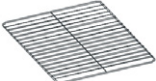
ELECTRONIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

ACCESSORIES CERAMIC PLATE

Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		199
GF21	 Oven grid GN 2/1 made of chromed steel.		73

INDUCTION PLATE

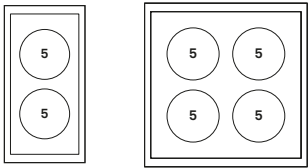
Induction cooker, constructed in AISI stainless steel. Tempered glass hob, 6 mm thick, hermetically sealed. Independent cooking zones, each equipped with an inductor featuring a pan-detection system that activates heating when cookware is present, and a selector allowing the use of 10 power levels. The zones are defined by screen-printed outlines and fitted with indicator lights to ensure correct operation of the appliance. Integrated power box with safety device against overheating. Independent cooking zones of 5 kW Ø30 and 5 kW Ø28.

Full-surface induction cooker, constructed in AISI stainless steel. Tempered glass hob, 6 mm thick, hermetically sealed. Independent cooking zones, each equipped with an inductor featuring a pan-detection system that activates heating when cookware is present, and a selector allowing the use of 10 power levels. The zones are defined by screen-printed outlines and fitted with indicator lights to ensure correct operation of the appliance.

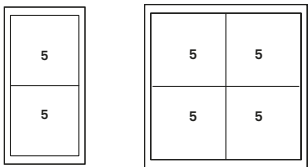
Integrated power box with safety device against overheating. Independent cooking zones of 5 kW Ø30, 5 kW Ø28, and 5 kW (full-surface 900).

POWER AND CONFIGURATIONS


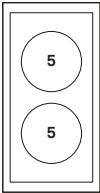
Zone
(kW)




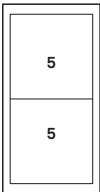
Zone
(kW)


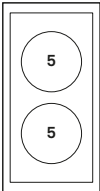


COOKING LINE

NECI92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		50	0.22	11.030
ELECTRIC RANGE INDUCTION TOP 2 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

Notes: Electronic versions available on request.

NECIT92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		50	0.20	13.599
ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

NECI92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	11.612
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD.		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

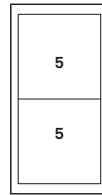
Notes: Electronic versions available on request.

COOKING LINE

NECIT92A

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900



65

0.50

14.520

ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON CUPBOARD

⚡ 10

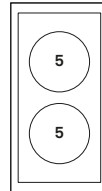
Power supply
[V - Hz]

400 3 - 50/60

NECI92G

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900



63

0.50

11.378

ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE.

⚡ 10

Power supply
[V - Hz]

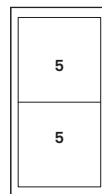
400 3 - 50/60

Notes: Electronic versions available on request.

NECIT92G

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900



63

0.50

14.122


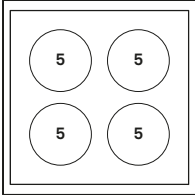
ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON OPEN MODULE

⚡ 10


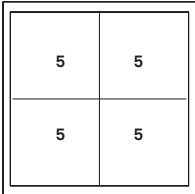
Power supply
[V - Hz]


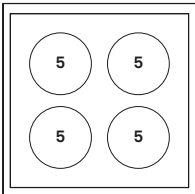
400 3 - 50/60

COOKING LINE

NECI94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		79	0.41	17.484
ELECTRIC RANGE INDUCTION TOP 4 ZONES TOP VERSION		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

Notes: Electronic versions available on request.

NECIT94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		79	0.40	25.060
ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES TOP VERSION		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECI94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		107	1.00	18.834
ELECTRIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD.		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

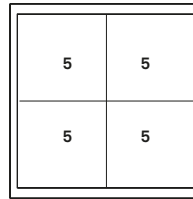
Notes: Electronic versions available on request.

COOKING LINE

NECIT94A

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



107

0.90

26.615

ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON CUPBOARD

⚡ 20

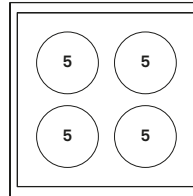
Power supply
[V - Hz]

400 3 - 50/60

NECI94G

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



104

0.90

18.007

ELECTRIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE.

⚡ 20

Power supply
[V - Hz]

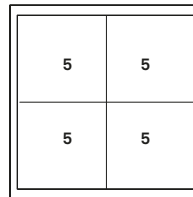
400 3 - 50/60

Notes: Electronic versions available on request.

NECIT94G

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



104

0.90

25.976

ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON OPEN MODULE

⚡ 20

Power supply
[V - Hz]

400 3 - 50/60

GRIDDLES

The gas-electric fry-top is made of Aisi stainless steel. It is equipped with independent cooking zones with inclined griddle, in smooth, ribbed or mixed variations. Carbon steel, chromed or 430 griddle for different cooking types. Lowered cooking surface, in relation to the worktop hermetically sealed. Front grease trap for easy cleaning – grease is deposited in a special drawer in the control panel. Adjustable temperature from 110° to 280°, depending on versions. Heating by means of steel burner with a stabilized flame for each cooking zone, complete with pilot light and security valve. Gas emission controlled through a security nozzle with thermal safety valve for chrome versions. Electric versions with heating through armored heating elements.

POWER AND CONFIGURATIONS

Cooking surface (mm)

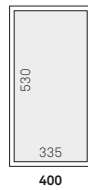


Plate type



Smooth satin chrome plate



Smooth chrome plate



Satin chrome plate ribbed



Ribbed chrome plate



Satin chrome plate 2/3 smooth and 1/3 ribbed



















Chrome-plated plate 2/3 smooth and 1/3 ribbed




















Mild steel plates are available exclusively for countries outside the European Union. For further information, please contact our offices.

GRIDDLES ELECTRIC



400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE92TLC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED TOP	400×900×320	⚡ 7.5	58	0.20	3.294
		NEBE92TRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED TOP	400×900×330	⚡ 7.5	58	0.20	3.512
		NEBE92ALC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×900×900	⚡ 7.5	75	0.50	3.982
		NEBE92ARC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400×900×900	⚡ 7.5	75	0.50	4.201
		NEBE92GLC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×900×900	⚡ 7.5	73	0.50	3.678
		NEBE92GRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×900×900	⚡ 7.5	73	0.50	3.825







600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93TLC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED TOP VERSION	600×900×320	⚡ 10.5	85.5	0.27	4.274
		NEBE93TMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED TOP	600×900×330	⚡ 10.5	85.5	0.20	4.536









COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93ALC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×900×900	⚡ 10.5	110	0.70	5.058
		NEBE93AMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600×900×900	⚡ 10.5	110	0.70	5.318
		NEBE93GLC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×900×900	⚡ 10.5	101	0.70	4.778
		NEBE93GMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×900×900	⚡ 10.5	101	0.70	4.954
800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94TLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED TOP	800×900×330	⚡ 15	110	0.40	5.092
		NEBE94TMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED TOP	800×900×330	⚡ 15	110	0.40	5.250
		NEBE94ALC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×900×900	⚡ 15	141	1.00	6.241
		NEBE94AMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×900×900	⚡ 15	141	1.00	6.485
		NEBE94GLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×900×900	⚡ 15	132	0.90	5.724





COOKING LINE













800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94GMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×900×900	⚡ 15	132	1.00	5.892

1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE96TLC ELECTRIC FRY TOP 120 SMOOTH CHROMED TOP VERSION	1200×900×330	⚡ 22.5	160	0.60	6.645
		NEBE96GLC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200×900×900	⚡ 22.5	199	1.35	7.584
		NEBE96ALC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200×900×900	⚡ 22.5	0	1.35	8.152














400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE92TLS ELECTRIC FRY TOP 40 CM SMOOTH TOP BRUSHED CHROME	400×900×330	⚡ 7.5	58	0.20	2.999
		NEBE92TRS ELECTRIC FRY TOP 40 CM RIBBED TOP BRUSHED CHROME	400×900×330	⚡ 7.5	58	0.20	3.154
		NEBE92ALS ELECTRIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	3.684
		NEBE92ARS ELECTRIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	3.859







COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE92GLS ELECTRIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	73	0.50	3.412
		NEBE92GRS ELECTRIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	73	0.50	3.576













600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93TMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED TOP VERSION BRUSHED CHROME	600×900×330	⚡ 10.5	85.5	0.20	4.199
		NEBE93TLS ELECTRIC FRY TOP 60 CM SMOOTH TOP BRUSHED CHROME	600×900×330	⚡ 10.5	85.5	0.20	4.021
		NEBE93AMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600×900×900	⚡ 10.5	110	0.70	4.944
		NEBE93ALS ELECTRIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600×900×900	⚡ 10.5	110	0.70	4.778
		NEBE93GMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600×900×900	⚡ 10.5	101	0.70	4.633
		NEBE93GLS ELECTRIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600×900×900	⚡ 10.5	101	0.70	4.470







COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94TMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED TOP BRUSHED CHROME	800×900×330	⚡ 15	95.5	0.41	4.985
		NEBE94TLS ELECTRIC FRY TOP 80 CM SMOOTH TOP BRUSHED CHROME	800×900×330	⚡ 15	95.5	0.40	4.768
		NEBE94AMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800×900×900	⚡ 15	141	1.00	5.807
		NEBE94ALS ELECTRIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×900×900	⚡ 15	141	1.00	5.606
		NEBE94GMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800×900×900	⚡ 15	133	1.00	5.250
		NEBE94GLS  ELECTRIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×900×900	⚡ 15	132	0.90	5.038







1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE96TLS ELECTRIC FRY TOP 120 SMOOTH TOP VERSION BRUSHED CHROME	1200×900×330	⚡ 22.5	160	0.60	6.804
		NEBE96GLS ELECTRIC FRY TOP 120 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	1200×900×900	⚡ 22.5	199	1.35	7.624
		NEBE96ALS ELECTRIC FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200×900×900	⚡ 22.5	220	1.35	9.007













GRIDDLES ELECTRONIC

400	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE92TLCE ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON CANTILEVER	400×900×320	⚡ 7.5	58	0.20	3.892
		NEBE92TRCE ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON CANTILEVER	400×900×320	⚡ 7.5	58	0.20	4.048
		NEBE92ALCE ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×900×900	⚡ 7.5	75	0.50	4.589
		NEBE92ARCE ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400×900×900	⚡ 7.5	75	0.50	4.785
		NEBE92GLCE ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×900×900	⚡ 7.5	69	0.50	4.287
		NEBE92GRCE ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×900×900	⚡ 7.5	69	0.50	4.515













600	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93TLCE ELECTRONIC FRY TOP 60 CM SMOOTH CHROMED ON CANTILEVER	600×900×320	⚡ 10.5	85.5	0.27	4.847
		NEBE93TMCE ELECTRONIC FRY TOP 60 CM COMBINED CHROMED ON CANTILEVER	600×900×320	⚡ 10.5	85.5	0.27	5.552
		NEBE93ALCE ELECTRONIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×900×900	⚡ 10.5	110	0.70	6.104







COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93AMCE ELECTRONIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600x900x900	⚡ 10.5	110	0.70	5.889
		NEBE93GLCE ELECTRONIC FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600x900x900	⚡ 10.5	101	0.80	5.816
		NEBE93GMCE ELECTRONIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600x900x900	⚡ 10.5	101	0.80	5.574







800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94TLCE ELECTRONIC FRY TOP 80 CM SMOOTH CHROMED ON CANTILEVER	800x900x320	⚡ 15	85.5	0.41	5.982
		NEBE94TMCE ELECTRONIC FRY TOP 80 CM COMBINED CHROMED ON CANTILEVER	800x900x320	⚡ 15	85.5	0.41	6.184
		NEBE94ALCE ELECTRONIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800x900x900	⚡ 15	141	1.00	7.109
		NEBE94AMCE ELECTRONIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800x900x900	⚡ 15	141	1.00	7.346
		NEBE94GLCE ELECTRONIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800x900x900	⚡ 15	130	0.90	6.543
		NEBE94GMCE ELECTRONIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800x900x900	⚡ 15	130	0.90	6.800













COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE92TLSE ELECTRONIC FRY TOP 40 CM SMOOTH ON CANTILEVER BRUSHED CHROME	400×900×320	⚡ 7.5	58	0.20	3.540
		NEBE92TRSE ELECTRONIC FRY TOP 40 CM RIBBED ON CANTILEVER BRUSHED CHROME	400×900×320	⚡ 7.5	58	0.20	3.707
		NEBE92ALSE ELECTRONIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	4.223
		NEBE92ARSE ELECTRONIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	4.401
		NEBE92GLSE ELECTRONIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	69	0.50	3.945
		NEBE92GRSE ELECTRONIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	69	0.50	4.154






600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93TLSE ELECTRONIC FRY TOP 60 CM SMOOTH ON CANTILEVER BRUSHED CHROME	600×900×320	⚡ 10.5	85.5	0.27	4.595
		NEBE93TMSE ELECTRONIC FRY TOP 60 CM SMOOTH RIBBED ON CANTILEVER BRUSHED CHROME	600×900×320	⚡ 10.5	85.5	0.27	4.767
		NEBE93ALSE ELECTRONIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600×900×900	⚡ 10.5	110	0.70	5.388





COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93AMSE ELECTRONIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x900x900	⚡ 10.5	110	0.70	5.529
		NEBE93GLSE ELECTRONIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x900x900	⚡ 10.5	101	0.80	5.027
		NEBE93GMSE ELECTRONIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x900x900	⚡ 10.5	101	0.80	5.203



















800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94TLSE ELECTRONIC FRY TOP 80 CM SMOOTH ON CANTILEVER BRUSHED CHROME	800x900x320	⚡ 15	95.5	0.41	5.382
		NEBE94TMSE ELECTRONIC FRY TOP 80 CM SMOOTH RIBBED ON CANTILEVER BRUSHED CHROME	800x900x320	⚡ 15	95.5	0.41	5.536
		NEBE94ALSE ELECTRONIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x900x900	⚡ 15	141	1.00	6.450
		NEBE94AMSE ELECTRONIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800x900x900	⚡ 15	141	1.00	6.687
		NEBE94GLSE ELECTRONIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800x900x900	⚡ 15	130	0.90	5.898
		NEBE94GMSE ELECTRONIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800x900x900	⚡ 15	130	0.90	6.061

GRIDDLES GAS



400	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG92TLC GAS FRY TOP 40 CM SMOOTH CHROMED TOP	400×900×330	10.5	58	0.20	3.397
		NEBG92TRC GAS FRY TOP 40 CM RIBBED CHROMED TOP	400×900×330	10.5	60	0.20	3.539
		NEBG92ALC GAS FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×900×900	10.5	75	0.50	4.061
		NEBG92ARC GAS FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400×900×900	10.5	75	0.50	4.255
		NEBG92GLC GAS FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×900×900	10.5	69	0.50	3.783
		NEBG92GRC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODUL	400×900×900	10.5	69	0.50	3.927







600	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG93TLC GAS FRY TOP 60 CM SMOOTH CHROMED TOP	600×900×330	10.5	84	0.20	4.178
		NEBG93TMC GAS FRY TOP 60 CM COMBINED CHROMED TOP	600×900×330	10.5	84	0.20	4.418



COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG93ALC GAS FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×900×900	10.5	110	0.70	4.995
		NEBG93AMC GAS FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD.	600×900×900	10.5	110	0.70	5.196
		NEBG93GLC GAS FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×900×900	10.5	74	0.50	4.630
		NEBG93GMC GAS FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×900×900	10.5	74	0.50	4.870
800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG94TLC GAS FRY TOP 80 CM SMOOTH CHROMED TOP	800×900×330	21	110	0.40	4.869
		NEBG94TMC GAS FRY TOP 80 CM COMBINED CHROMED TOP	800×900×330	21	110	0.40	5.081
		NEBG94ALC GAS FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×900×900	21	141	1.00	6.007
		NEBG94AMC GAS FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×900×900	21	141	1.00	6.126
		NEBG94GLC GAS FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×900×900	21	135	0.90	5.478





COOKING LINE













800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG94GMC GAS FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×900×900	21	130	0.90	5.610

1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG96TLC GAS FRY TOP 120 SMOOTH CHROMED TOP VERSION.	1200×900×330	31.5	167	0.70	6.912
		NEBG96GLC GAS FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200×900×900	31.5	196	1.40	7.606
		NEBG96ALC GAS FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200×900×900	31.5	0	1.35	8.435














400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG92TLS GAS FRY TOP 40 SMOOTH TOP BRUSHED CHROME	400×900×330	10.5	60	0.20	3.051
		NEBG92TRS GAS FRY TOP 40 CM RIBBED TOP BRUSHED CHROME	400×900×330	10.5	60	0.20	3.245
		NEBG92ALS GAS FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×900×900	10.5	0	0.50	3.748
		NEBG92ARS GAS FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×900×900	10.5	0	0.50	3.893







COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG92GLS GAS FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×900×900	10.5	74	0.50	3.475
		NEBG92GRS GAS FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×900×900	10.5	74	0.50	3.659







600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG93TMS GAS FRY TOP 60 CM SMOOTH RIBBED TOP BRUSHED CHROME	600×900×330	10.5	84	0.20	4.094
		NEBG93TLS GAS FRY TOP 60 CM SMOOTH TOP BRUSHED CHROME	600×900×330	10.5	84	0.20	3.881
		NEBG93AMS GAS FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600×900×900	10.5	110	0.70	4.872
		NEBG93ALS GAS FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600×900×900	10.5	110	0.70	4.641
		NEBG93GMS GAS FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600×900×900	10.5	74	0.50	4.530
		NEBG93GLS GAS FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600×900×900	10.5	74	0.50	4.308

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG94TMS  GAS FRY TOP 80 CM SMOOTH RIBBED TOP BRUSHED CHROME	800×900×330	21	110	0.40	4.448
		NEBG94TLS GAS FRY TOP 80 CM SMOOTH TOP BRUSHED CHROME	800×900×330	21	110	0.40	4.341
		NEBG94AMS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×900×900	21	141	1.00	5.521
		NEBG94ALS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×900×900	21	141	1.00	5.365
		NEBG94GMS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×900×900	21	131	0.90	4.998
		NEBG94GLS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×900×900	21	131	0.90	4.839

1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG96TLS GAS FRY TOP 120 SMOOTH TOP VERSION BRUSHED CHROME	1200×900×330	31.5	167	0.70	6.131
		NEBG96GLS GAS FRY TOP 120 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	1200×900×900	31.5	196	1.40	6.806
		NEBG96ALS GAS FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200×900×900	31.5	0	1.35	7.593

ACCESSORIES GRIDDLES

Model		Description	Note	Price [€]
KFTP41		Rear and side Splashback for Fry-Top 400 mm		166
KFTP61		Rear and side Splashback for Fry-Top 600 mm		256
KFTP81		Rear and side Splashback for Fry-Top 800 mm		328
KFTP121		Splashback on the back and the sides for Fry-Top 1200 Series THE ESSENCE.		406
KFTT		Drain plug for hotplate cleaning.		128
RBLR		Scraper for Fry-top hotplate cleaning. Incl. blade for smooth and ribbed hotplate.		147

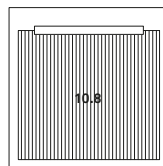
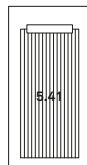
GRILL

New Silko grills allow radiant grilling of any type of food, without direct contact with the flame.

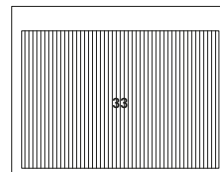
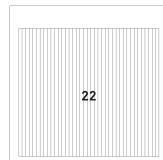
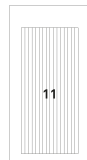
This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking slab is reversible and inclinable for cooking fatty items, or used horizontally for cooking fish and vegetables. 3 sided splatter guard. Frontal grease canal. Removable grease trap located under heating elements for the collection of fats during cooking, and to hold water.

POWER AND CONFIGURATIONS

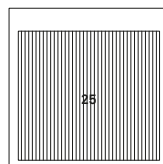
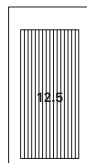
Electric grills (kW)




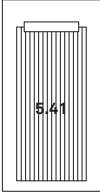
Gas grills (kW)




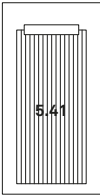
Lava stone grills (kW)




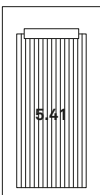
GRILL ELECTRIC

NEGVRE92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320	 5.41	30	0.40	3.704
ELECTRIC GRILL 40 CM TOP VERSION		⚡ 5.41	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.


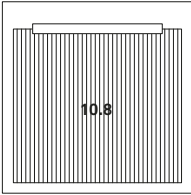
NEGVRE92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 5.41	50	0.50	4.457
ELECTRIC GRILL 40 CM ON CUPBOARD		⚡ 5.41	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.


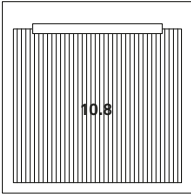
NEGVRE92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 5.41	45	0.30	4.171
ELECTRIC GRILL 40 CM ON OPEN BASE		⚡ 5.41	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.


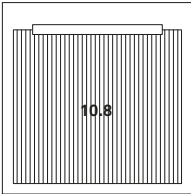
COOKING LINE

NEGVRE94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320	 10.8	50	0.80	5.641
ELECTRIC GRILL 80 CM TOP VERSION		⚡ 10.83	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

NEGVRE94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 10.8	88	1.00	6.847
ELECTRIC GRILL 80 CM ON CUPBOARD		⚡ 10.83	Power supply [V - Hz] 400 3N - 50/60		


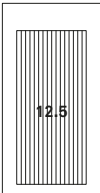
Notes: Models with tiltable heating elements for direct cooking.

NEGVRE94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 10.8	78	1.00	6.267
ELECTRIC GRILL 80 CM ON OPEN BASE		⚡ 10.83	Power supply [V - Hz] 400 3N - 50/60		


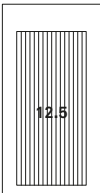
Notes: Models with tiltable heating elements for direct cooking.

GRILL GAS


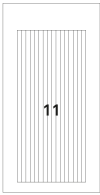
COOKING LINE

NEGL92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		61	0.20	3.389
LAVA ROCK GAS GRILL 40 CM TOP VERSION		🔥 12.5			


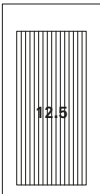
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 2 packaging of lava stone (6kg. each).

NEGL92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		81	0.50	4.088
LAVA ROCK GAS GRILL 40 CM ON CUPBOARD		🔥 12.5			

Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 2 packaging of lava stone (6kg. each).


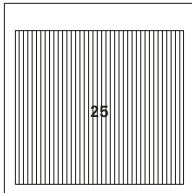
NEGVG92	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		70	0.50	3.771
GAS GRILL 40 CM		🔥 11			

Notes: Supplied with meat/fish grid.


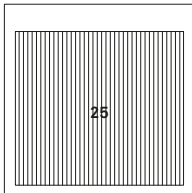
NEGL92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		80	0.50	3.771
LAVA ROCK GAS GRILL 40 CM ON OPEN MODULE		🔥 12.5			

Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 2 packaging of lava stone (6kg. each).


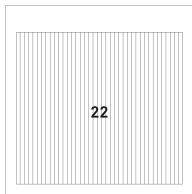
COOKING LINE

NEGL94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		104	0.20	4.748
LAVA ROCK GAS GRILL 80 CM TOP VERSION					


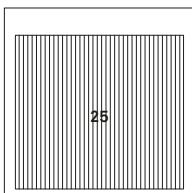
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 4 packaging of lava stone (6kg. each).

NEGL94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		133	0.50	5.854
LAVA ROCK GAS GRILL 80 CM ON CUPBOARD					

Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 4 packaging of lava stone (6kg. each).


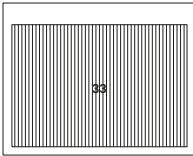
NEGVG94	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		121	0.60	5.582
GAS GRILL 80 CM					


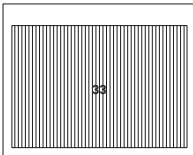
Notes: Supplied with meat/fish grid.


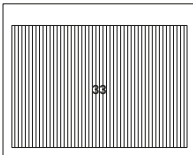
NEGL94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		128	0.50	5.313
LAVA ROCK GAS GRILL 80 CM ON OPEN MODULE					

Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 4 packaging of lava stone (6kg. each).

COOKING LINE

NEGVG96T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x320		94	0.60	6.289
GAS GRILL 120 CM TOP VERSION		🔥 32			
Notes: Supplied with meat/fish grid.					

NEGVG96A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900			1.35	7.774
GAS GRILL 120 CM ON CUPBOARD		🔥 33			
Notes: Supplied with meat/fish grid.					

NEGVG96G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900			0.90	7.032
GAS GRILL 120 CM ON OPEN BASE		🔥 32			
Notes: Supplied with meat/fish grid.					

ACCESSORIES GRILL

Model	Description	Note	Price [€]
ERL	Kit 6 kg package of lava rocks.		33

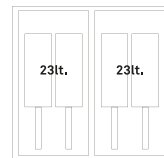
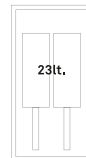
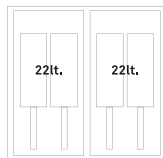
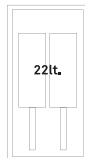
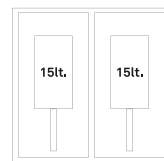
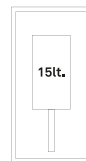
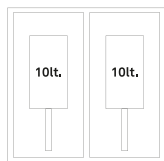
FRYER

Perfect, crispy fried foods with Silko gas and electric fryers. Thanks to the highest Watt-per-liter ratio in its category, they guarantee consistent frying performance. A wide range of wells is available, differentiated according to customer requirements. Well capacities range from 10 to 23 liters, with either internal or external heating systems.

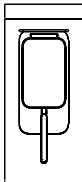
Made of stainless steel, the wells are molded to prevent boil-over and are equipped with large cold zones for collecting cooking residues. Gas fryers are heated by steel burners with optimized flame distribution, while electric fryers are equipped with steel-clad heating elements and controlled by a thermostat valve or an adjustable thermostat ranging from 100°C to 185°C. In addition, all fryers are fitted with manually reset safety thermostats.

POWER AND CONFIGURATIONS

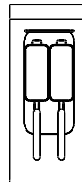
Well capacity (lt)



Basket Configuration Well 15 lt.

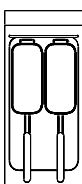


STANDARD
225x290x120mm

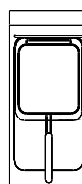


OPTIONAL
2 x ECF15M
125x290x120mm

Basket Configuration Well 22-23 lt.


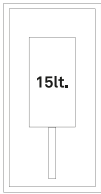




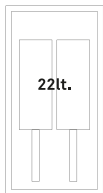
STANDARD
2x 160x360x120mm



OPTIONAL
1 x ECF22
315x360x120mm

FRYER ELECTRIC

NEFE92115		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		400x900x900		56	0.50	3.598
ELECTRIC FRYER 1 WELL 15 LT.			⚡ 12	Power supply [V - Hz]		
				400 3N - 50/60		
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	250x318x525	15 LT.				
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.						

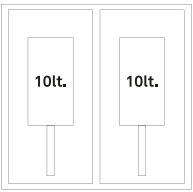
NEFE92122		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
<div></div> <div>ELECTRIC FRYER 1 WELL 22 LT.</div>		400x900x900	<div></div> <div>⚡ 18</div>	61	0.50	3.975
				<div>Power supply [V - Hz]</div> <div>400 3N - 50/60</div>		
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	340x420x180	22 LT.				
<div>Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.</div>						

COOKING LINE

NEFE93210	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x900x900



78

0.70

5.038

ELECTRIC FRYER 2 WELLS 10+10 LT.

⚡ 18

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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210x400x140

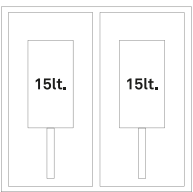
10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE94215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900



95

0.90

6.069

ELECTRIC FRYER 2 WELLS 15+15 LT.

⚡ 24

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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250x318x525

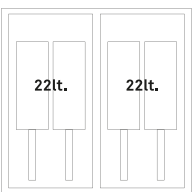
15 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE94222	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900



103

0.90

6.701

ELECTRIC FRYER 2 WELLS 22+22 LT.

⚡ 36

Power supply
[V - Hz]

400 3N - 50/60


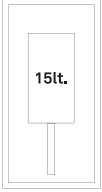
WELL	Dimensions [WxDxH mm]	Well capacity [l]
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340x420x180

22 LT.


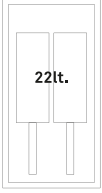
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

FRYER ELECTRONIC

NEFE92115E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 15lt.	58	0.50	4.190
ELECTRONIC FRYER 1 WELL 15 LT.		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	250x318x525	15 LT.


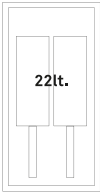
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE92122E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 22lt.	63	0.50	4.591
ELECTRONIC FRYER 1 WELL 22 LT.		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	240x420x180	22 LT.


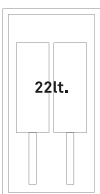
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

COOKING LINE

NEFEP9122F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 22lt.	86	0.50	10.483
ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL AND OIL FILTER		⚡ 22	Power supply [V - Hz] 400 3N - 50/60		


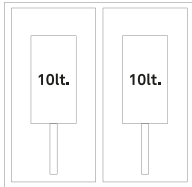
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x180	22 LT.

Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

NEFEP9122FA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 22lt.	94	0.50	12.838
ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM		⚡ 22	Power supply [V - Hz] 400 3N - 50/60		


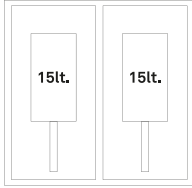
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x180	22 LT.

Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

NEFE93210E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900	 10lt. 10lt.	78	0.70	5.947
ELECTRONIC FRYER 2 WELLS 10+10 LT.		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		


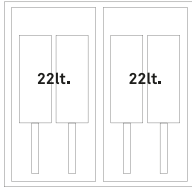
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	210x400x140	10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE94215E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 15lt. 15lt.	95	0.90	6.932
ELECTRONIC FRYER 2 WELLS 15+15LT.		⚡ 24	Power supply [V - Hz] 400 3N - 50/60		


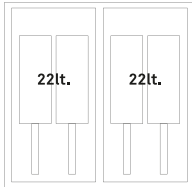
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	250x318x525	15 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE94222E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 22lt. 22lt.	107	0.90	7.601
ELECTRONIC FRYER 2 WELLS 22+22 LT.		⚡ 36	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	240x420x180	22 LT.


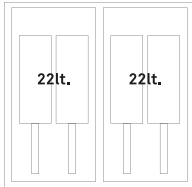
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

NEFEP9222F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 22lt. 22lt.	144	0.65	16.357
ELECTRIC FRYER EVO 2 WELLS 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION		⚡ 44	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x180	22 LT.

Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.


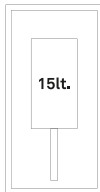

COOKING LINE

NEFEP9222FA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 22lt. 22lt.	144	0.65	21.167
ELECTRIC FRYER EVO 2 WELLS 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM		⚡ 44	Power supply [V - Hz] 400 3N - 50/60		



WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x180	22 LT.

Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

FRYER GAS


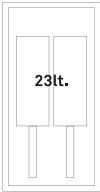
NEFG92115		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
		400x900x900			65	0.50	4.133
GAS FRYER 1 WELL 15 LT.			 14				
WELL	Dimensions [WxDxH mm]	Well capacity [l]					
	250x461x525	15 LT.					
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.							

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.


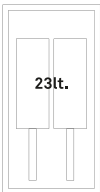
NEFG92123		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		400x900x900				
GAS FRYER 1 WELL 23 LT.			21			
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	340x420x200	23 LT.				
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.						

Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.


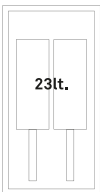
COOKING LINE

NEFG92123K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		74	0.50	5.789
GAS FRYER 1 WELL 23 LT. WITH ELECTRONIC CONTROL UNIT		🔥 23 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x200	23 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

NEFGP9123F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		66	0.60	11.758
GAS FRYER EVO 1 WELL 23 LT.HIGH PRODUCTIVITY, DIGITAL CONTROL AND OIL FILTER		🔥 25 ⚡ 0.10	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x200	23 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

NEFGP9123FA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		74	0.60	14.538
GAS FRYER EVO 1 WELL 23 LT.HIGH PRODUCTIVITY, DIGITAL CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM		🔥 25 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

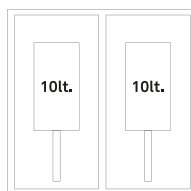
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x200	23 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

COOKING LINE

NEFG93210	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x900x900



78

0.70

6.235

GAS FRYER 2 WELLS 10+10 LT.

🔥 20

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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240x20x200

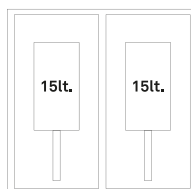
10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFG94215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900



110

0.90

6.989

GAS FRYER 2 WELLS 15+15 LT.

🔥 28

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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250x461x525

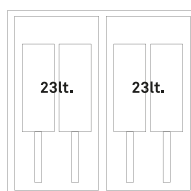
15 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFG94223	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900



127

0.90

8.191

GAS FRYER 2 WELLS 23+23 LT.


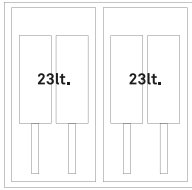
🔥 42

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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340x420x200

23 LT.

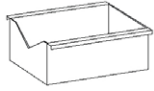


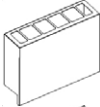
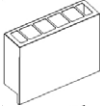
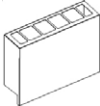


Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

NEFG94223K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		100	0.90	10.316
GAS FRYER 2 WELLS 23+23 LT. WITH ELECTRONIC CONTROL UNIT		46 0.2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [L]
	340x420x200	23 LT.

Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

ACCESSORIES FRYER

Model	Description	Note	Price [€]
EBAC9	 Oil collection tank suitable for versions with 10-15-22 lt. well.	261x700x135 mm	240
ECF15M	 1/2 basket for 15 liters tank capacity	125x290x120 mm	89
ECF22	 Basket 1/1 for 22 and 23 lt. well.	315x360x120 mm	145
NEPRC40	 Flue extension for modules 400 mm H=250		321
NEPRC60	 Flue extension for modules 600 mm H=250		401
NEPRC80	 Flue extension for modules 800 mm H=250		534
NX9DF23	Deflector for battered food 23 lt tank capacity		169
NXFIV15G	 Collector for frying residue 15 lt tank capacity		225
NXFIV23G	 Collector for frying residue 23 lt tank capacity		258


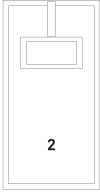
WARM CONTAINER

Ideal for keeping fried foods at the right temperature, preserving their original crispiness. Made of AISI stainless steel. Heated by a lower heating element, with a thermostat for temperature regulation from 30°C to 90°C. Upper infrared heating with On/Off switch. GN 1/1 container h=15 cm.

POWER AND CONFIGURATIONS


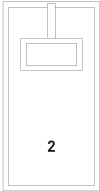
Power
(kW)



NERP92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		0	0.20	2.002
WARM CONTAINER TOP VERSION		⚡ 2	Power supply [V - Hz] 230 - 50/60		



WELL	Dimensions [WxDxH mm]	Well capacity [l]
	GN 1/1	25 LT.

Notes: With 1 tray GN1/1.

NERP92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		51	0.30	2.771
ELECTRIC CHIPS SCUTTLE 40 CM ON CUPBOARD		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	GN 1/1	25 LT.

Notes: With 1 tray GN1/1.

NERP92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		47	0.30	2.521
WARM CONTAINER 40 CM ON OPEN MODULE		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	GN 1/1	25 LT.

Notes: With 1 tray GN1/1.

MULTI-PERFORMANCES

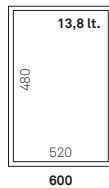
Multifunctions, just one machine. Extremely versatile, it can be used for direct contact cooking (Fry top), boiling (boiled meats, soups, sauces, ragout, risottos), as a bain marie or for light frying (not deep frying). A perfect solution to obtain many functions in little space. Electric monoblock multifunction kitchen in stainless steel.


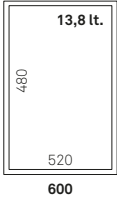
Rectangular shaped stainless steel basin, two differentiated cooking zones. Heating through clad resistance elements located under the basin.

Adjustable temperature control thermostat from 50°C a 300°C. Security thermostat. Ample drain hole for basin emptying into a GN container placed in an undershelf compartment. Signal light indicator for the correct function of the apparatus.

POWER AND CONFIGURATIONS


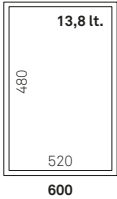
Well capacity
(lt)



NECM93A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		87	0.50	5.533
ELECTRIC MULTIFUNCTIONAL APPLIANCE 60 CM		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	520x480x90	20 LT.

MULTI-PERFORMANCES ELECTRONIC

NECM93AE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		87	0.50	6.374
ELECTRONIC MULTIFUNCTIONAL APPLIANCE 60 CM		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	520x480x90	20 LT.

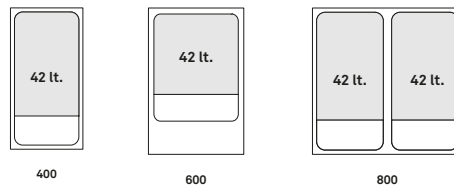
PASTA COOKER

Pasta cooker made of Aisi stainless steel. Upper level molded with anti drip border and ample space of foam expansion. Basin formed in Aisi stainless steel 316 with rounded floor for easy cleaning. Automatic water refilling activated by selector on control panel. Initial rapid-fill option or slow refresh.

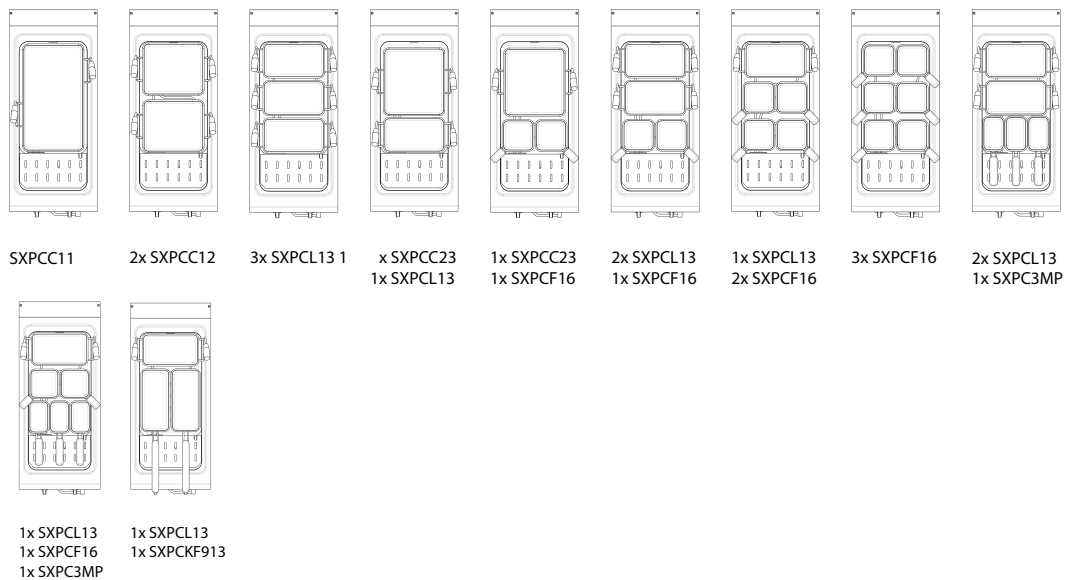
Security system prevents the activation of the pasta cooker with an empty basin. Heating is obtained through, in gas version, a stabilized flame steel burner, pilot light with thermal security valve. Electric versions use clad resistance heating elements, removable for easy cleaning of the basin. Temperature is controlled through an energy regulator to efficiently control the boiling process.

POWER AND CONFIGURATIONS

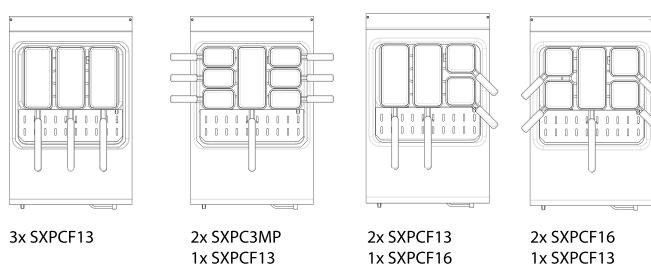
Well capacity (lt)






Basket combinations Well 42lt. front





Basket combinations Well 42lt. transverse



PASTA COOKER ELECTRIC


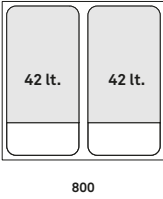
NEDE92142	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	400x900x900		55	0.50	4.256
ELECTRIC PASTA COOKER 1 WELL 42 LT.		⚡ 8.5	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	305x510x285	42 LT.
Notes: Without baskets and lids.		

NEDE93142	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		72	0.70	4.947
ELECTRIC PASTA COOKER 1 WELL 42 LT.		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		


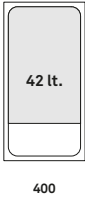
WELL	Dimensions [W×D×H mm]	Well capacity [l]
	305x510x285	42 LT.
Notes: Without baskets and lids.		

COOKING LINE

NEDE94242	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		95	0.90	7101
ELECTRIC PASTA COOKER 2 WELLS 42+42 LT.		⚡ 17	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x510x285	42 LT.
Notes: Without baskets and lids.		

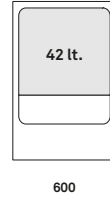
PASTA COOKER ELECTRONIC

NEDE92142RE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		55	0.50	5.324
ELECTRONIC PASTA COOKER ICOOKER 1 WELL 42 LT.		⚡ 8.5	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x510x285	42 LT.
Notes: Without baskets and lids.		

NEDE93142REDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x900x900



73

0.80

5.897

ELECTRONIC PASTA COOKER ICOOKER 1 WELL 42 LT.

⚡ 9

Power supply
[V - Hz]

400 3N - 50/60

WELLDimensions
[W×D×H mm]Well capacity
[l]

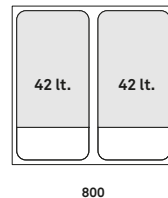
305x510x285

42 LT.

Notes: Without baskets and lids.

NEDE94242REDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



95

0.90

8.984

ELECTRONIC PASTA COOKER ICOOKER 2 WELLS 42+42 LT.

⚡ 17

Power supply
[V - Hz]

400 3N - 50/60

WELLDimensions
[W×D×H mm]Well capacity
[l]

305x510x285

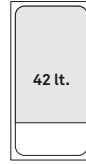
42 LT.

Notes: Without baskets and lids.

PASTA COOKER GAS

NEDG92142Dimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900



400

65

0.50

4.408

PASTA-COOKER GAS VERSION 1 WELL 42 LT.

🔥 14 ⚡ 0.1

Power supply
[V - Hz]

230 - 50/60

WELLDimensions
[W×D×H mm]Well capacity
[l]

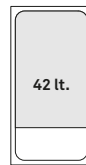
305x510x285

42 LT.

Notes: Without baskets and lids.

NEDG92142MDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900



400

65

0.50

4.405

PASTA-COOKER GAS VERSION 1 WELL 42 LT.MANUAL FILLING

🔥 14

WELLDimensions
[W×D×H mm]Well capacity
[l]



305x510x285

42 LT.

Notes: Without baskets and lids.


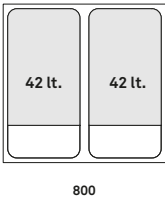
COOKING LINE

900

NEDG93142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		73	0.80	4.874
PASTA-COOKER GAS VERSION 1 WELL 42 LT.		⚡ 14 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x510x285	42 LT.


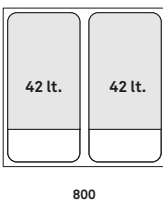
Notes: Without baskets and lids.

NEDG94242	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		111	0.90	7.163
PASTA-COOKER 2 WELLS 42+42LT.		⚡ 28 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		



WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x510x285	42 LT.

Notes: Without baskets and lids.







COOKING LINE

NEDG94242M		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		28	111	1.00	7.164
PASTA-COOKER 2 WELLS 42+42LT. MANUAL FILLING						
WELL	Dimensions [WxDxH mm]	Well capacity [L]				
	305x510x285	42 LT.				







Notes: Without baskets and lids.

NEDSC9		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	150x900x900				0.15	4.781
	PASTA COOKER BASKET LIFTER		 0.07	Power supply [V - Hz]		
				230 - 50/60		

ACCESSORIES PASTA COOKER

Model	Description	Note	Price [€]
FF76	 False bottom for 600mm pasta cooker 42 liters		350
FF92	 False bottom for 400mm pasta cooker 42 liters		350
SXPCC9	 Pasta-cooker lid made of stainless steel, for 42 lt. well.		80
SXPC16S	 Kit made of 3 baskets for automatic basket lifting device		439
SXPC3MP	 Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well	140x140x280 mm	399
SXPCC11	 Basket 1/1 with side handles for 42 lt. well.	490x290x200 mm	284

ACCESSORIES PASTA COOKER

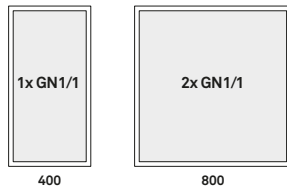
Model		Description	Note	Price [€]
SXPCC12		Basket 1/2 with side handles for 42 lt. well.	240x290x200 mm	195
SXPCC23		Basket 2/3 with lateral support for 28 and 42 lt. well.	310x280x180 mm	212
SXPCF13		Basket 1/3 with front handle for 42 lt. well 600 mm module only	290x145x200 mm	152
SXPCF16		Kit 2 baskets single serving incl. frame for 28 and 42 lt. well	140x140x200 mm	320
SXPCKF913		Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well	145x310x180 mm	348
SXPCL13		Basket 1/3 with side handles for 28 and 42 lt. well.	290x160x200 mm	169

BAIN MARIES

Stainless steel electric bain marie. Molded stainless steel basin. Basin dimension GN with 150 mm maximum height. Heating by under basin, clad resistance elements. Adjustable thermostat controls water temperature from 30°C to 90°C. Manually resettable security thermostat intervenes in the case of activation with an empty basin. Heating is indicated by a signal light located on the control panel. The device is equipped with water drain if the system should overflow.


POWER AND CONFIGURATIONS

Well capacity




COOKING LINE


900

NEME92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320	<div> <div>1x GN1/1 + 1x GN1/3</div> <div>400</div> </div>	31	0.20	2.439
ELECTRIC BAIN-MARIE 40 CM TOP VERSION		⚡ 1.8	Power supply [V - Hz]		
			230 - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.



NEME92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	<div> <div>1x GN1/1 + 1x GN1/3</div> <div>400</div> </div>	59	0.50	3.073
ELECTRIC BAIN-MARIE 40 CM ON CUPBOARD		⚡ 1.8	Power supply [V - Hz]		
			230 - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.



NEME92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	<div> <div>1x GN1/1 + 1x GN1/3</div> <div>400</div> </div>	47	0.50	2.914
ELECTRIC BAIN-MARIE 40 CM ON OPEN MODULE		⚡ 1.8	Power supply [V - Hz]		
			230 - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.



COOKING LINE

NEME94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320	 800	53	0.41	3.117
ELECTRIC BAIN-MARIE 80 CM TOP VERSION		⚡ 5.4	Power supply [V - Hz] 400 3N - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.












NEME94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	80	0.90	4.337
ELECTRIC BAIN-MARIE 80 CM ON CUPBOARD		⚡ 5.4	Power supply [V - Hz] 400 3N - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

NEME94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	74	0.90	3.737
ELECTRIC BAIN-MARIE 80 CM ON OPEN MODULE		⚡ 5.4	Power supply [V - Hz] 400 3N - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

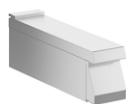
ACCESSORIES BAIN MARIES

Model		Description	Note	Price [€]
0102261		Box for container GN 1/6 h150mm made of stainless steel.		67
0102262		Box for container GN 1/4 h150mm made of stainless steel.		73
0102263		Box for container GN 1/3 h150mm made of stainless steel.		86
0102264		Box for container GN 1/2 h150mm made of stainless steel.		98
0102266		Box for container GN 1/1 h150mm made of stainless steel.		136
0102289		Stainless steel lid for container box GN1/6.		34
0102290		Stainless steel lid for container box GN1/4.		37
0102291		Stainless steel lid for container box GN1/3.		40
0102292		Stainless steel lid for container box GN1/2.		48
0102294		Stainless steel lid for container box GN1/1.		73
EXB-TB		Crossbar to support containers in bain-marie well.		42

NEUTRAL UNITS

Vast line and ample modularity of neutral elements in stainless steel, thick worktop, available in the versions with drawers suitable for GN containers.

NEEN91T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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200x900x320

25

0.17

897

NEUTRAL UNIT 20 CM TOP VERSION

NEEN91C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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200x900x900

36

0.16

1.910

NEUTRAL ELEMENT 20 CM WITH BOTTLE DRAWER

NEEN91G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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200x900x900

30

0.162

1.151


NEUTRAL UNIT 20 CM ON OPEN MODULE

NEEN915A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	300x900x900			0.243	2.203


NEEN915A 30 CABINET NEUTRAL ELEMENT

NEEN915G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	300x900x900		43	0.24	2.094

NEUTRAL ELEMENT 30 CM ON OPEN COMPARTMENT

NEEN92TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		30	0.20	1.168

NEUTRAL UNIT 40 CM WITH DRAWER TOP VERSION

NEEN92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		29	0.10	981

NEUTRAL UNIT 40 CM TOP VERSION

NEEN92ADimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900

48

0.50

1.615

NEUTRAL UNIT 40 CM ON CUPBOARD

NEEN92ACDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900

54

0.50

1.928

NEUTRAL UNIT 40 CM WITH DRAWER ON CUPBOARD

NEENL92ADimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x900x900

50

0.30

2.059

NEEN92A EL. NEUTRAL WELL 34x34 AND MIXER

NEEN92GCDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]


400x900x900

48


0.50

1.626


NEUTRAL UNIT 40 CM WITH DRAWER ON OPEN MODULE

NEEN92CC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		54	0.50	2.054


NEUTRAL UNIT 40 CM WITH DRAWER ON OPEN MODULE WITH DRAWER

NEEN92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		44	0.50	1.385

NEUTRAL UNIT 40 CM ON OPEN MODULE

NEEN93TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x320		31	0.27	1.375

NEUTRAL UNIT 60 CM WITH DRAWER TOP VERSION

NEEN93T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x320		31	0.27	1.101

NEUTRAL UNIT 60 CM TOP VERSION

COOKING LINE

NEEN93A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x900x900

63

0.70

1.891

NEUTRAL UNIT 60 CM ON CUPBOARD

NEEN93AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x900x900

63

0.70

2.191

NEUTRAL UNIT 60 CM WITH DRAWER ON CUPBOARD

NEEN93GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x900x900

55

0.70

1.872

NEUTRAL UNIT 60 CM WITH DRAWER ON OPEN MODULE

NEEN93CC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------




600x900x900

63


0.70

2.455


NEUTRAL UNIT 60 CM WITH DRAWER ON OPEN MODULE WITH DRAWER

NEEN93G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		55	0.80	1.605


NEUTRAL UNIT 60 CM ON OPEN MODULE

NEEN94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		46	0.41	1.306

NEUTRAL UNIT 80 CM TOP VERSION

NEEN94TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		46	0.41	1.507

NEUTRAL UNIT 80 CM WITH DRAWER TOP VERSION

NEEN94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		72	0.90	2.281

NEUTRAL UNIT 80 CM ON CUPBOARD

COOKING LINE

NEEN94ACDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900

72

0.90

2.608

NEUTRAL UNIT 80 CM WITH DRAWER ON CUPBOARD

NEEN94GCDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900

69

0.90

2.065

NEUTRAL UNIT 80 CM WITH DRAWER ON OPEN MODULE

NEEN94CCDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900

69

0.90

2.712

NEUTRAL UNIT 80 CM WITH DRAWER ON OPEN MODULE WITH DRAWER

NEEN94GDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900

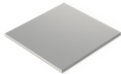
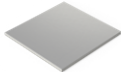
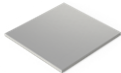




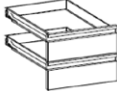
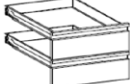
69

0.90

1.877

NEUTRAL UNIT 80 CM ON OPEN MODULE

ACCESSORIES NEUTRAL UNITS

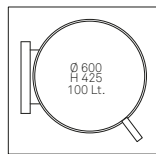
Model		Description	Note	Price [€]
NBNRM92		Intermediate shelf for 400 mm compartment		159
NBNRM93		Intermediate shelf for 600 mm compartment		233
NBNRM94		Intermediate shelf for 800 mm compartment		248
NKBVP4		Door for base compartments 400/800 mm made of stainless steel AISI 304.	Supplied with hinges	283
NKBVP4-AC		Insulated, self-closing door for 400/800 mm compartments, made of AISI 304 stainless steel	Supplied with hinges	362
NKBVP6		Door for base compartments 600 mm made of stainless steel AISI 304.	Supplied with hinges	333
NEX2D		KIT 2 DRAWERS 400 MM	To be requested at the time of order.	629
NEX3D		KIT 2 DRAWERS 600 MM	To be requested at the time of order.	852
NEX4D		KIT 2 DRAWERS 800 MM	To be requested at the time of order.	1106

PANS

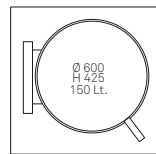
Stainless steel gas and electric boiling pans with direct or indirect heating. Ideal for all immersion cooking methods. The indirect module is more recommended for products like sauces and jams, or other foods that mustn't stick to the walls or floor of the pan, while the direct module is recommended for broths, soups, pasta and vegetables. Available in different capacities: 50, 100 or 150 lt. Choose to fill with cold or hot water with a command on the control panel, dispenser fixed to the worktop. Gas heating with valve controlled steel burner, or electric heating through steel clad resistance element and energy regulator. Signal light verified the correct function of the device. Model is equipped with programmable security thermostat with reset button.

POWER AND CONFIGURATIONS

Well dimensions


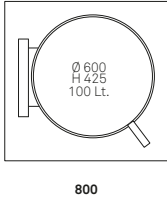


800


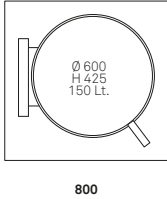


800

PANS ELECTRIC


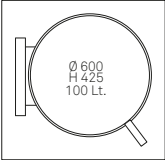
NEPE9D10	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		116	1.10	8.432
ELECTRIC PAN DIRECT HEATING 100 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	Ø 595x370	100 LT.
Notes: Well with AISI 304 filter.		


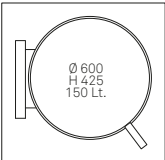
NEPE9D15	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		121	1.10	8.465
ELECTRIC PAN DIRECT HEATING 150 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	Ø 595x530	150 LT.
Notes: Well with AISI 304 filter.		

COOKING LINE


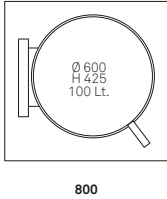
NEPE9I10	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	128	1.10	11.901
ELECTRIC PAN INDIRECT HEATING 100 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x370	100 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		


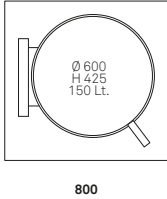
NEPE9I15	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	138	1.10	12.374
ELECTRIC PAN INDIRECT HEATING 150 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x530	150 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		

PANS ELECTRONIC


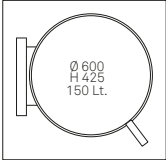
NEPE9D10E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		116	1.10	8.942
ELECTRONIC PAN DIRECT HEATING 100 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [L]
	Ø 595x370	100 LT.
Notes: Well with AISI 304 filter.		


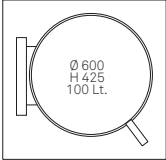
NEPE9D15E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		138	1.10	9.166
ELECTRONIC PAN DIRECT HEATING 150 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [L]
	Ø 595x530	150 LT.
Notes: Well with AISI 304 filter.		

COOKING LINE


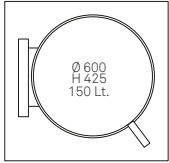
NEPE9I15E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	138	1.10	13.035
ELECTRONIC PAN INDIRECT HEATING 150 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x530	150 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		


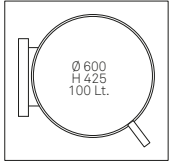
NEPE9I10E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	128	1.10	12.552
ELECTRONIC PAN INDIRECT HEATING 100 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x380	100 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		

PANS GAS


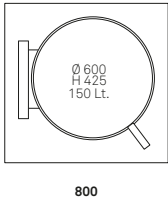
NEPG9D15	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	120	1.10	8.544
GAS PAN DIRECT HEATING 150 LITRES		⚡ 24 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [L]
	Ø 595x530	150 LT.
Notes: Well with AISI 304 filter.		

NEPG9D10	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	115	1.10	8.231
GAS PAN DIRECT HEATING 100 LITRES		⚡ 21 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		


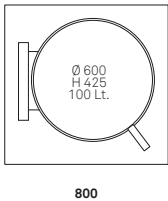
WELL	Dimensions [W×D×H mm]	Well capacity [L]
	Ø 595x370	100 LT.
Notes: Well with AISI 304 filter.		

COOKING LINE

NEPG9D15A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		127	1.10	11.177
GAS PAN DIRECT HEATING 150 LITRES PRESSURE TANK		24 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		


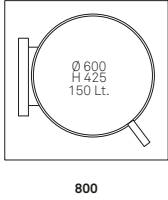
WELL	Dimensions [W×D×H mm]	Well capacity [l]
	Ø 595x530	150 LT.

Notes: Well with AISI 304 filter.

NEPG9I10	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		137	1.10	12.218
GAS PAN INDIRECT HEATING 100 LITRES		21 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	Ø 595x380	100 LT.

Notes: Well with AISI 304 filter. | With automatic condensed steam outlet.

NEPG9I15	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		120	1.10	12.470
GAS PAN INDIRECT HEATING 150 LITRES		24 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	Ø 595x500	150 LT.

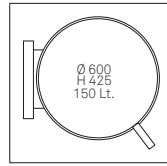
Notes: Well with AISI 304 filter. | With automatic condensed steam outlet.

COOKING LINE

NEPG9I15A

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



800

149

1.10

15.097

GAS PAN INDIRECT HEATING 150 LITRES PRESSURE TANK

⚡ 24 ⚡ 0.2

Power supply
[V - Hz]

230 - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

Ø 595x500

150 LT.

Notes: Well with AISI 304 filter. | With automatic condensed steam outlet.

ACCESSORIES PANS

Model

Description

Note

Price
[€]

0102329



Pasta basket 2 sections 100lt.

Ø 560x380

1260

0102331



Pasta basket 2 sections 150lt.

Ø 560x450

1308

BRATT PANS

Designed for the preparation of stews, sauces, risotto, side dishes, ragout, jams, and to brown, cook, and braise meats, the Silko flippable pans satisfy many functions. In gas and electric versions, with carbon steel or compound, they have thick bottoms to guarantee maximum uniformity of temperature and an enhanced output to improve consumption. They are equipped with double-walled covers for maximum safety and thermal insulation. Automatic water filling and automatic or manual flipping for emptying. Heating for the gas version is provided by a stabilized flame steel burner with a gas valve, and for the electric version with a clad resistance element located under the pan and controlled by a thermostat (100°C to 280°C). Heating is interrupted if the pan is lifted.

POWER AND CONFIGURATIONS

Well capacity
(lt)

A simple line drawing of a rectangular bratt pan with a double-walled cover.

80 lt.

A simple line drawing of a rectangular bratt pan with a double-walled cover.

120 lt.

BRATT PANS ELECTRIC

NESE94CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900

80 lt.

160

0.90

10.804

ELECTRIC BRATT PAN DUPLEX 80 LITRES, AUTOMATIC TILTING

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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726x580x169

80 LT.

NESE94CRM	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900

80 lt.

160

0.90

9.992

ELECTRIC BRATT PAN DUPLEX 80 LITRES, MANUAL TILTING

Power supply
[V - Hz]



400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
------	--------------------------	----------------------

726x580x169



80 LT.

COOKING LINE


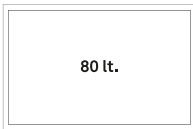
NESE96CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900	 120 lt.	218	1.40	13.522
ELECTRIC BRATT PAN DUPLEX 120 LITRES, AUTOMATIC TILTING		⚡ 13.5	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	1126x580x169	120 LT.



BRATT PANS ELECTRONIC

NESE94CRAE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 80 lt.	163	0.90	11.139
ELECTRONIC BRATT PAN DUPLEX 80 LITRES, AUTOMATIC TILTING		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	726x580x169	80 LT.

NESE94CRME	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 80 lt.	160	0.90	10.063
ELECTRONIC BRATT PAN DUPLEX 80 LITRES, MANUAL TILTING		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	726x580x169	80 LT.

NESE96CRAE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900	 120 lt.	220	1.40	13.806
ELECTRONIC BRATT PAN DUPLEX 120 LITRES, AUTOMATIC TILTING		⚡ 13.5	Power supply [V - Hz] 400 3N - 50/60		

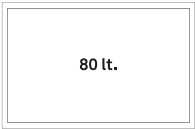
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	1126x580x169	120 LT.

BRATT PANS GAS

NESG94CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900



163

0.90

10.345

BRATT PAN GAS VERSION DUPLEX 80 LITRES, AUTOMATIC TILTING

⚡ 20 ⚡ 0.3

Power supply
[V - Hz]

230 - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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726x580x169

80 LT.

NESG94CRM	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x900x900



158

0.90

9.244

BRATT PAN GAS VERSION DUPLEX 80 LITRES, MANUAL TILTING

⚡ 20 ⚡ 0.2

Power supply
[V - Hz]


230 - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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726x580x169

80 LT.

COOKING LINE

NESG96CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900	<div><div></div><div>120 lt.</div></div>	213	1.40	13.001
BRATT PAN GAS VERSION DUPLEX 120 LITRES, AUTOMATIC TILTING		<div><div></div><div>24 ⚡ 0.3</div></div>	<div>Power supply [V - Hz]</div> <div>230 - 50/60</div>		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	1126x580x169	120 LT.

ACCESSORIES BRATT PANS

Model	Description	Note	Price [€]
NEZB4	Front Plinth for Bratt Pans 800 mm		402
NEZB6	Front Plinth for Bratt Pans 1200 mm		412
NEZBL9	Pair of side plinths for 900 bratt pan.		418

REFRIGERATED BASE UNIT

Refrigerated counters designed to support top product line, in variations in TN or BT. 2 telescopic drawers in stainless steel, capacity GN2 / 1 allow a large storage, accessible with ease. Refrigeration is ventilated, and the automatic evaporation of the defrosting water is guaranteed by the electronic temperature control.

REFRIGERATED BASE UNIT BT

EXBR910BT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1000x840x590

130

0.83

6.501

REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP
2 DRAWERS LT -15°-20°C

⚡ 0.5

Power supply
[V - Hz]

230 - 50/60

EXBR912BT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	--------------------------	---------------	----------------	----------------	--------------



1200x840x590

190

1.11

6.839


REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP
2 DRAWERS LT -15°-20°C


⚡ 0.6

Power supply
[V - Hz]




230 - 50/60

REFRIGERATED BASE UNIT TN

EXBR910TN	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x840x590		130	0.83	6.423
REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP 2 DRAWERS NT -2°+8°C		⚡ 0.25	Power supply [V - Hz] 230 - 50/60		

EXBR912TN	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x840x590		180	1.11	6.622
REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP 2 DRAWERS NT -2°+8°C		⚡ 0.49	Power supply [V - Hz] 230 - 50/60		

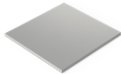


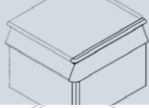











ACCESSORIES REFRIGERATED BASE UNIT

Model	Description	Note	Price [€]
NEZEXBRF910	 Front plinth for refrigerated base 1000 mm		427
NEZEXBRF912	 FRONT PLINTH FOR REFRIGERATED BASE 1200 mm		470
NEZEXBRL9	 Side plinth for refrigerated base 900		366

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
KR9		KIT OF 4 SWIVEL CASTORS Ø80 mm, 2 WITH BRAKE		382
KRB		KIT OF 4 ADJUSTABLE FEET 1 3/4 LOW H=54-63MM		80
KRM		KIT OF 2 ADJUSTABLE FEET 1 3/4 GROUND FIXING FLANGE		75
NBH92		BASE COMPARTMENT 400 mm H2		1.518
NBH93		BASE COMPARTMENT 600 mm H2		1.654
NBH94		BASE COMPARTMENT 800 mm H2		1.680
NBHRM92		INTERMEDIATE SHELF FOR COMPARTMENT H2 M40 LINE 900		121
NBHRM93		INTERMEDIATE SHELF FOR COMPARTMENT H2 M60 LINE 900		154
NBHRM94		INTERMEDIATE SHELF FOR COMPARTMENT H2 M80 LINE 900		397
NBN91		BASE COMPARTMENT 200 mm		531
NBN92		BASE COMPARTMENT 400 mm		540
NBN93		BASE COMPARTMENT 600 mm		677
NBN94		BASE COMPARTMENT 800 mm		795
NBN96		BASE COMPARTMENT 1200 mm		960
NBNRM92		INTERMEDIATE SHELF FOR M40 COMPARTMENT LINE 900		159
NBNRM93		INTERMEDIATE SHELF FOR M60 COMPARTMENT LINE 900		233


















ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NBNRM94		INTERMEDIATE SHELF FOR M80 COMPARTMENT 900 LINE		248
NBNRM96		INTERMEDIATE SHELF FOR M120 COMPARTMENT LINE 900		282
NEFT918		COMPLETION END SIDE FOR TWO OPPOSING FRONTS SERIES 900		1.870
NEFT9DX		RIGHT-SIDE FINISHING PANEL		1.013
NEFT9SX		LEFT-SIDE FINISHING PANEL		1.013
NPTL79		SMOOTH END PANEL SIDE 1 700+900		566
NPTL97		SMOOTH END PANEL 2 SIDES 900+700		566
NPTL99		SMOOTH END PANEL RIGHT-LEFT 900+900		1.095
NPTL9D		SMOOTH END PANEL RIGHT 900		364
NPTL9S		SMOOTH END PANEL LEFT 900		364
NETDP9		TERMINAL CLOSING 900 MM RH		146
NETSP9		TERMINAL CLOSING 900 MM LH		146
NEGP		PAN RACK	Price per linear meter. Uprights included up to 2.4 m.	1.090
NEGPM		ADDITIONAL UPRIGHT FOR PAN RACK	Required for pot racks over 2,4 m	463
NEGPSL		SALAMANDER SUPPORT FOR RACK PANS WITH UPRIGHT		2.712
NEGSAL		SELF-SUPPORTING TOP FOR SALAMANDER		2.210

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NEK-M-S		MENNEKES MODEL SOCKET Cepex SCHUKO (4984) IP44		118
NEKPCM		SURCHARGE FOR FACTORY ACCESSORY ASSEMBLY		161
NEKQ12		RECTANGULAR HANDRAIL 1200 mm	Factory assembly only with code NEKPCM	500
NEKQ16		RECTANGULAR HANDRAIL 1600 mm	Factory assembly only with code NEKPCM	548
NEKQ18		RECTANGULAR HANDRAIL 1800 mm	Factory assembly only with code NEKPCM	578
NEKQ20		RECTANGULAR HANDRAIL 2000 mm	Factory assembly only with code NEKPCM	603
NEKQ22		RECTANGULAR HANDRAIL 2200 mm	Factory assembly only with code NEKPCM	630
NEKQ24		RECTANGULAR HANDRAIL 2400 mm	Factory assembly only with code NEKPCM	655
NEKSP121		PORTIONING SHELF 1200 mm	Factory assembly only with code NEKPCM	510
NEKSP161		PORTIONING SHELF 1600 mm	Factory assembly only with code NEKPCM	579
NEKSP181		PORTIONING PLAN 1800 mm	Factory assembly only with code NEKPCM	648
NEKSP1201		PORTIONING SHELF 2000 mm	Factory assembly only with code NEKPCM	705
NEKSP1221		PORTIONING SHELF 2200 mm	Factory assembly only with code NEKPCM	760
NEKSP1241		PORTIONING SHELF 2400 mm	Factory assembly only with code NEKPCM	815
NEX2D		KIT 2 DRAWERS 400 mm	To be requested at the time of order.	629
NEX3D		KIT 2 DRAWERS 600 mm	To be requested at the time of order.	852
NEX4D		KIT 2 DRAWERS 800 mm	To be requested at the time of order.	1.106





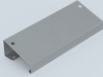

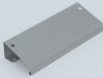

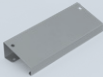

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NKBVP4		DOOR FOR COMPARTMENT 400 mm	Supplied with hinges	283
NKBVP4-AC		DOUBLE SKIN INSULATED DOOR WITH AUTOCLOSING SYSTEM	Supplied with hinges	362
NKBVP6		DOOR FOR COMPARTMENT 600 mm	Supplied with hinges	333
NX9CAM		WATER COLUMN		542
NX9CAT		WATER COLUMN FOR TOP VERSION APPLIANCES		576
NEZMF2		FRONT PLINTH 400 mm	Plinth not compatible with bratt pans and refrigerated bases	306
NEZMF3		FRONT PLINTH 600 mm	Plinth not compatible with bratt pans and refrigerated bases	340
NEZMF4		FRONT PLINTH 800 mm	Plinth not compatible with bratt pans and refrigerated bases	353
NEZMF5		FRONT PLINTH 1000 mm	Plinth not compatible with bratt pans and refrigerated bases	376
NEZMF6		FRONT PLINTH 1200 mm	Plinth not compatible with bratt pans and refrigerated bases	407
NEZMF8		FRONT PLINTH 1600 mm	Plinth not compatible with bratt pans and refrigerated bases	418
NEZMF9		FRONT PLINTH 1800 mm	Plinth not compatible with bratt pans and refrigerated bases	452
NEZMF10		FRONT PLINTH 2000 mm	Plinth not compatible with bratt pans and refrigerated bases	480
NEZMF11		FRONT PLINTH 2200 mm	Plinth not compatible with bratt pans and refrigerated bases	516
NEZMF12		FRONT PLINTH 2400 mm	Plinth not compatible with bratt pans and refrigerated bases	544
NEZMF13		FRONT PLINTH 2600 mm	Plinth not compatible with bratt pans and refrigerated bases	564
NEZMF14		FRONT PLINTH 2800 mm	Plinth not compatible with bratt pans and refrigerated bases	578

ACCESSORIES 900

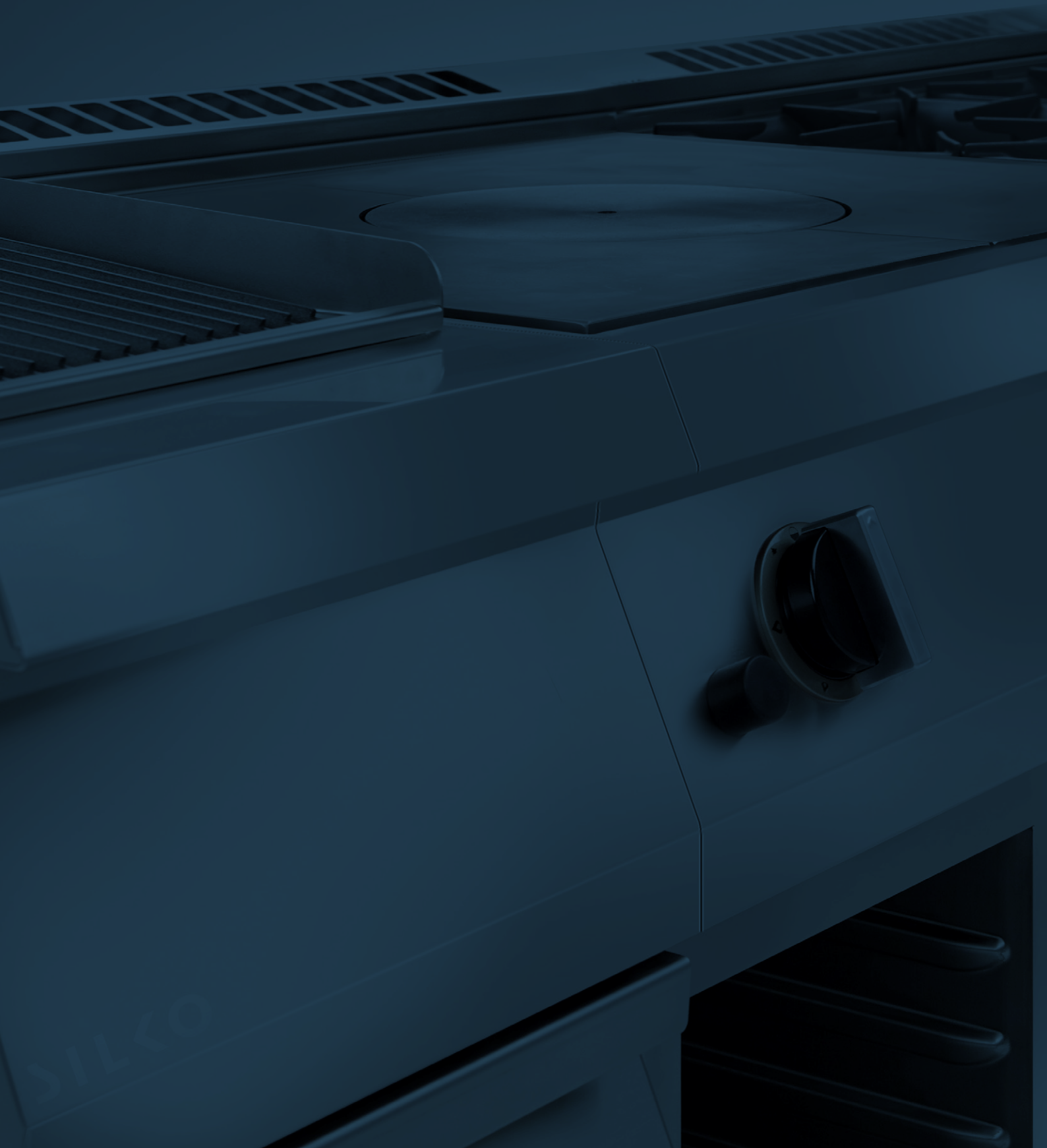
Modello		Descrizione	Note	Prezzo [€]
NEZML9		Side Plinth 900 mm		361
NEZML97		Side Plinth for Island Unit 900+700 mm		515
NEZML99		Side Plinth for Island Unit 900+900 mm		544
NECRV2		SURCHARGE FOR PAINTED FRONT PANEL – 400 mm		160
NECRV3		SURCHARGE FOR PAINTED FRONT PANEL – 600 mm		206
NECRV4		SURCHARGE FOR PAINTED FRONT PANEL – 800 mm		258
NECRV5		SURCHARGE FOR PAINTED FRONT PANEL – 1000 mm		309
NECRV6		SURCHARGE FOR PAINTED FRONT PANEL – 1200 mm		351
NECRV8		SURCHARGE FOR PAINTED FRONT PANEL – 1600 mm		402
NEFLV		SURCHARGE FOR PAINTING OF SMOOTH ISLAND END PANEL		1.041
NEFLV		SURCHARGE FOR PAINTING OF SMOOTH END PANEL		541
NEFTTV		ESSENCE ISLAND AESTHETICS END PANEL PAINTING		876
NEFTV		ESSENCE AESTHETIC END PANEL PAINTING		500
NEPV2		SURCHARGE PAINTED DOOR 400 mm		227
NEPV3		SURCHARGE PAINTED DOOR 600 mm		325
NEPV4		SURCHARGE PAINTED DOOR 800 mm		412
NKFC2		HOT BASE KIT FOR 400 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GN 1/1 GRID NO. 1 STRAIGHT DOOR		998

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NKFC4		HOT BASE KIT FOR 800 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GRILLE GN 2/1. NO. 2 STRAIGHT DOORS		1.375
NKG2		GRILL HOLDING BULKHEAD KIT FOR 400 COMPARTMENTS COMPLETE WITH N°1 GRILLE GN1/1		392
NKPG2		GRID-HOLDER BULKHEAD KIT FOR 400 COMPARTMENTS COMPLETE WITH N°1 GN 1/1 GRID N°1 STRAIGHT DOOR		648
NKPG4		GRILL BULKHEAD KIT FOR 800 COMPARTMENTS COMPLETE WITH N°1 GRILLE GN 2/1 N°2 STRAIGHT DOORS		873
EGN2		GRID GN 1/1		56
EGN4		GRID GN 2/1		73
BAP92		ANTI-ROLL BARS FOR POTS FOR M40 FOR 900		927
BAP94		ANTI-ROLL BARS FOR POTS FOR M80 FOR 900		951
NEGFC1		FIXED BLIND FLUE GRATE M20		84
NEGFC2		FIXED BLIND FLUE GRATE M40		92
NEGFC3		FIXED BLIND FLUE GRATE M60		98
NEGFC4		FIXED BLIND FLUE GRATE M80		108
NEGFC6		FIXED BLIND FLUE GRATE M120		116
SCC		CORE PROBE FOR ELECTRONIC VERSION (TO BE REQUESTED AT ORDER)		416
XBV-MC6/8		CENTRE UPRIGHT FOR 600, 800 AND 1200 MM COMPARTMENT BASES REQUIRED TO EQUIP THE BASE WITH GRID SUPPORTS		60
XBV-ML8		Pair of side uprights for 800 mm base compartment necessary to equip the base with grid supports for GN2/1 grids		60

COOKING LINE

SERIES 700



SILCO

INDEX SERIES 700

132	Gas ranges	218	Refrigerated base
138	Solid Top	222	Accessories
146	Wok		
150	Electric ranges		
154	Ceramic plate		
158	Induction plate		
164	Griddles		
176	Grills		
182	Fryers		
190	Warm containers		
192	Multi-Performances		
194	Pasta cookers		
200	Bain-Marie		
204	Neutral Elements		
212	Pans		
216	Bratt Pans		

700

GREAT POTENTIAL IN NARROW SPACES

The 700 series kitchens feature countertops with a thickness of 15/10. The worktops are stamped and rounded, with open burners equipped with a recess and flush-mounted grids. Upon request, a water loading/unloading kit is available to further facilitate cleaning operations.

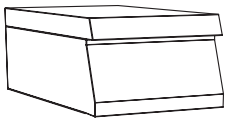
These kitchens adapt to any space, with widths of 400, 600, 800, 1000, and 1200 millimeters, and offer both floor-standing and top versions. With over 200 models available, the range meets the most diverse usage needs, enabling the creation of a functional and practical working environment even in limited spaces.

The Essence range by Silko offers integrated drawers and deep drawers that can be equipped with specific accessories. This reduces the number of movements within the kitchen, creating an orderly, efficient, and comfortable environment. The drawers, replacing doors in the lower compartments, allow easy access to their contents thanks to the rounded bottom, which facilitates cleaning. The full extension allows everything to be within reach, even the most remote corners.

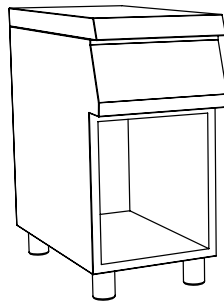
CONFIGURATIONS

The 700 series modules are available in a choice of three versions: the top version with a range of different bases to suit your needs; open compartment to keep all equipment in view; and the classic version with a hinged door on one side.

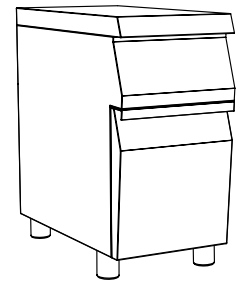
Top version
Cod: T



Open version
Cod: G

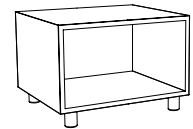


Cabinet version
Cod: A



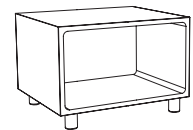
Standard base
Cod: STD

Standard base made of stainless steel suitable for supporting 700 top elements. Equipped with 4 height-adjustable stainless steel feet.



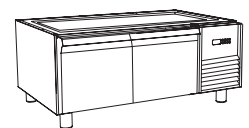
Base H2
Cod: H2

Hygienic base with rounded edges H2 made of stainless steel, suitable for supporting 700 top elements. Equipped with 4 height-adjustable stainless steel feet.



Refrigerated Base
Cod: BR

Refrigerated base unit available in BT or TN versions. It is equipped with doors or drawers of GN 1/1 capacity on telescopic stainless steel runners. Ventilated refrigeration and automatic evaporation of defrosting water are ensured by electronic temperature control.



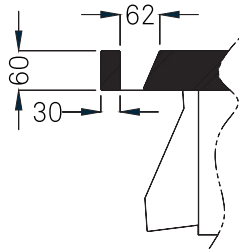
HANDRAIL AND PORTIONING SHELF

The modules can be configured with different types of handrails and portioning shelves. In case of supply with factory assembly, code **NEKPCM** (assembly) must be added to the list price.

RECTANGULAR HANDRAIL 60x30 mm

Cod: NEKQ...

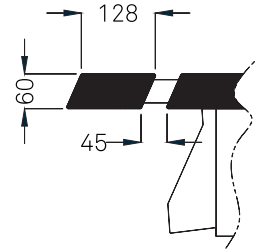
Available from 1200 to 2400mm
Custom lengths available on request



PORTIONING SHELF 60x128 mm

Cod: NEKSP...

Available from 1200 to 2400mm
Custom lengths available on request



PANEL AND END SIDES

The modules can be configured with different types of panels and finishing side panels. In the case of supply with factory assembly, the list price must be increased by adding code **NEKPCM** (assembly).

ESSENCE TERMINAL SIDE PANEL

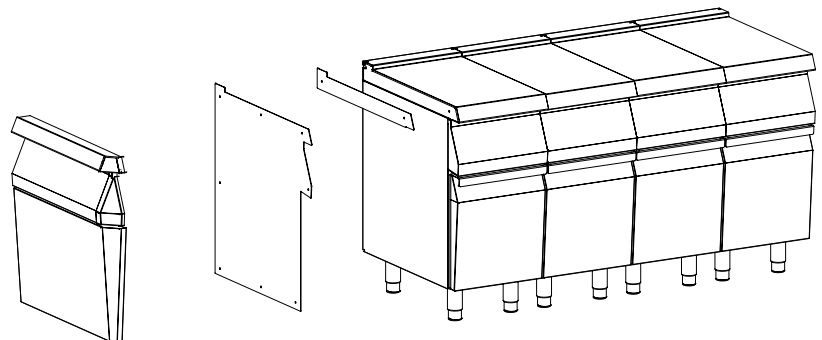
Cod: NEFT7DX/ NEFT7SX

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL7S/ NPTL7D

TERMINAL CLOSING

Cod: NETSP7/ NETDP7

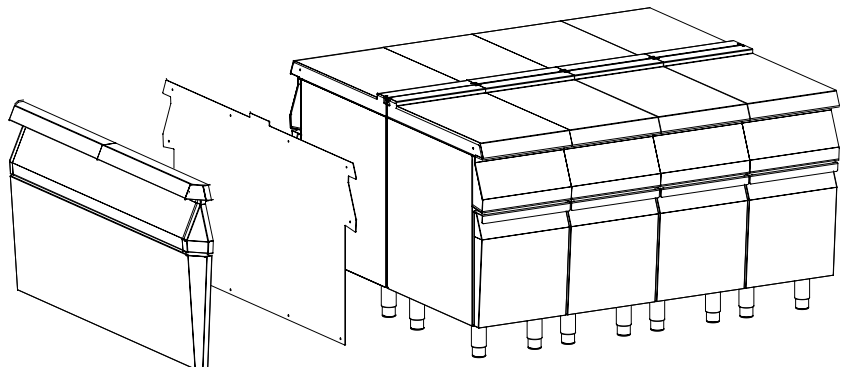


ESSENCE TERMINAL SIDE PANEL

Cod: NEFT714

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL77 - NPTL97 - NPTL79



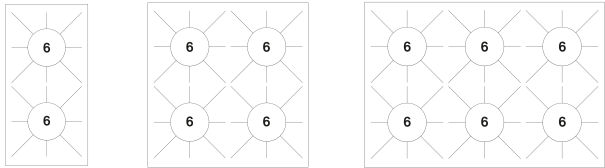
GAS RANGES

Surfaces featuring rounded corners ensure effortless cleaning, complemented by RAAF enameled cast iron grills that are specifically crafted for swift and uncomplicated maintenance. Should there be a need, stainless steel grids that automatically fill or empty water can be integrated upon request. These sturdily built brass burners, equipped with a pilot light, not only guarantee heightened efficiency but also lead to a significant decrease in energy consumption. The grills, which cover the entire surface, make it easier to maneuver pots with ease during the cooking process. Specifically designed for pot-based cooking, the burners with capacities of 4, 6, and 9 kW are securely affixed to the surface. The power can be seamlessly adjusted, ranging from 1.6 to 4 kW, 1.6 to 6 kW, and 2.5 to 9 kW, thanks to a safety valve that incorporates a thermocouple. The ignition of the primary burner is initiated by a steady, low-power pilot burner consuming just 170 W. Additionally, to ensure durability and safety, both the pilot burner and the thermocouple are strategically positioned beneath the

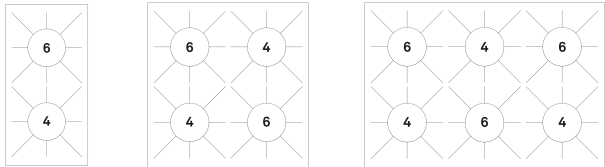
primary burner, shielded from potential impacts and accidental spills.

POWER AND CONFIGURATIONS

Burners (kW)



On request Low power models



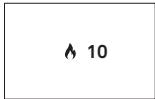
Ovens (kW)



Dim:
GN 2/1



Dim:
GN 2/1



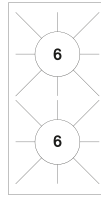
Dim:
935x640x400(h) mm

COOKING LINE

NECG72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x320



23.5

0.09

1.840

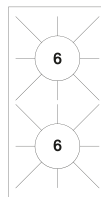
GAS RANGE 2 BURNERS TOP VERSION

🔥 12

NECG72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x900



36.5

0.26

2.111

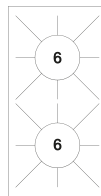
GAS RANGE 2 BURNERS ON OPEN MODULE

🔥 12

NECG72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x900



36.5

0.26

2.361

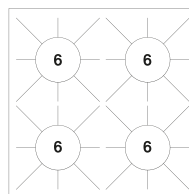
GAS RANGE 2 BURNERS ON CUPBOARD

🔥 12

NECG74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x320



35

0.18

2.708

GAS RANGE 4 BURNERS TOP VERSION

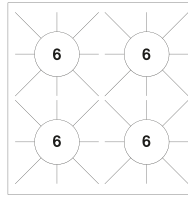
🔥 24

COOKING LINE

NECG74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900



62

0.50

3.176

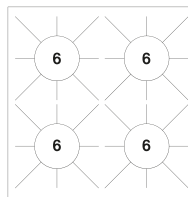
GAS RANGE 4 BURNERS ON OPEN MODULE

🔥 24

NECG74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900



64

0.50

3.673

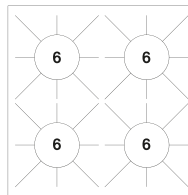
GAS RANGE 4 BURNERS ON CUPBOARD

🔥 24

NECG74E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900



130

0.50

5.273

GAS RANGE 4 BURNERS ON OVEN ELECTRIC

🔥 24 ⚡ 6

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
------	--------------------------	---------------	--------------------------	------------------

575x650x300

⚡ 6

400 3N - 50/60

GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

COOKING LINE

NECG74F



Dimensions
[WxDxH mm]

800x730x900

Power
[kW]

32

Weight
[kg]

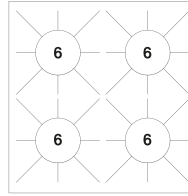
98

Volume
[m³]

0.50

Price
[€]

4.647



GAS RANGE 4 BURNERS ON GAS OVEN

OVEN

Dimensions
[WxDxH mm]

575x650x300

Power
[kW]

8

Capacity
oven

GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

NECG76T



Dimensions
[WxDxH mm]

1200x730x320

Power
[kW]

36

Weight
[kg]

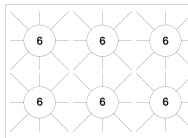
60,5

Volume
[m³]

0.27

Price
[€]

3.840



GAS RANGE 6 BURNERS TOP VERSION

NECG76G



Dimensions
[WxDxH mm]

1200x730x900

Power
[kW]

36

Weight
[kg]

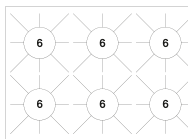
85

Volume
[m³]

0.76

Price
[€]

4.444



GAS RANGE 6 BURNERS ON OPEN MODULE

NECG76A



Dimensions
[WxDxH mm]

1200x730x900

Power
[kW]

36

Weight
[kg]

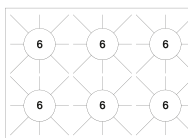
85

Volume
[m³]

0.76

Price
[€]

5.154



GAS RANGE 6 BURNERS ON CUPBOARD

COOKING LINE

NECG76E

Dimensions
[WxDxH mm]

Power
[kW]

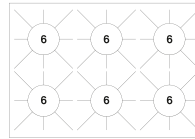
Weight
[kg]

Volume
[m³]

Price
[€]



1200x730x900



140

0.76

6.853

GAS RANGE 6 BURNERS ON ELECTRIC OVEN AND CUPBOARD UNIT

36 ⚡ 6

OVEN

Dimensions
[WxDxH mm]

Power
[kW]

Power supply
[V - Hz]

Capacity
oven

575x650x300

⚡ 6

400 3N - 50/60

GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

NECG76F

Dimensions
[WxDxH mm]

Power
[kW]

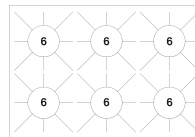
Weight
[kg]

Volume
[m³]

Price
[€]



1200x730x900



169

0.76

6.180

GAS RANGE 6 BURNERS ON GAS OVEN and cupboard unit

44

OVEN

Dimensions
[WxDxH mm]

Power
[kW]

Capacity
oven

575x650x300

8

GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

NECG76H

Dimensions
[WxDxH mm]

Power
[kW]

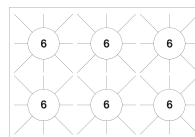
Weight
[kg]

Volume
[m³]

Price
[€]



1200x730x900



165

0.76

6.602

GAS RANGE 6 BURNERS ON MAXI GAS OVEN

46

OVEN

Dimensions
[WxDxH mm]



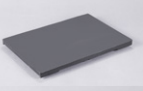
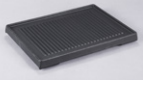
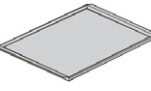
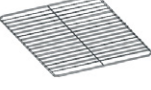
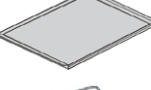







Power
[kW]

935x640x400

10

Notes: Supplied with 1 chrome stainless steel grid. | Wheels can not be installed.

ACCESSORIES GAS RANGES

Model		Description	Note	Price [€]
EGG7		Pan rack made of cast iron for kitchen ranges Series 700		96
EGT7		Pan rack made of stainless steel for kitchen ranges Series 700.		193
EGHL7		Smooth cast iron plate one burner for ranges with open burners Series 700.	360x270	145
EGHR7		Ribbed cast iron plate one burner for ranges with open burners Series 700.	360x270	128
ELBF		Backing tray GN 2/1 made of stainless steel.		199
GF21		Oven grid GN 2/1 made of chromed steel.		73
ELBMX		Backing tray Maxi version made of stainless steel.		137
EGFMX		Oven grid Maxi version made of chromed steel.		145
EXACEL2		Electric ignitor kit for 2 burners	To be requested at the time of order.	113
EXACEL4		Electric ignitor kit for 4 burners	To be requested at the time of order.	145
EXACEL6		Electric ignitor kit for 6 burners	To be requested at the time of order.	208
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	383
EXSCA4		Water inlet and outlet kit for burner tray. 4 burners.	To be requested at the time of order.	383
EXSCA6		Water inlet and outlet kit for burner tray. 6 burners.	To be requested at the time of order.	764

SOLID TOP

Gas solid top:

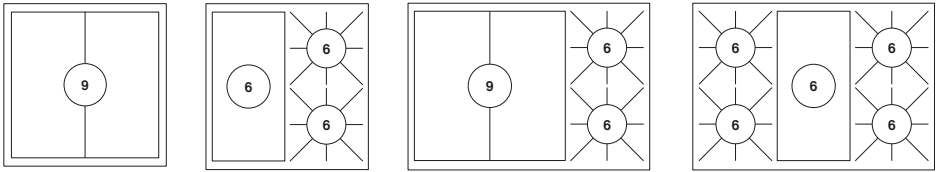
The thick cast iron radiant plate is designed for indirect heat cooking, equipped with a central hole and sub-plate ribs that ensure even heat distribution. Heating is provided by a high-power cast iron dual-ring burner (9 kW for standard versions, 6 kW for ½ module versions), reaching temperatures up to 500°C in the center of the plate and 200°C on the edges. The equipment includes a pilot burner and a safety thermocouple. The integrated GN 2/1 gas oven, with a cast iron base and stainless steel counter-door with labyrinth seal, allows for temperature regulation from 50°C to 300°C. Oven power of 8 kW. Available in single version or combined with open burners, on open compartments, with doors, or on a gas oven. Top versions available.

Electric solid top:

Made of AISI stainless steel, the electric solid top is ideal for pot cooking, featuring a smooth chromed plate and a perimeter tray for liquid collection. The plate offers independent cooking zones, each with a power of 2.5 kW, with a thermostat adjustable from 50°C to 400°C. It is equipped with an automatic reset safety thermostat and indicator lights for operation control. The static electric oven, with a cast iron base and stainless steel cooking chamber, offers heating through independent upper and lower elements. Oven power up to 6 kW. Available with 2-4 cooking zones on open compartments or with doors. Top versions available.

POWER AND CONFIGURATIONS

Burners
(kW)

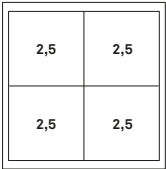


Ovens
(kW)

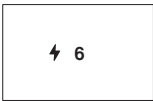


Dim:
GN 2/1

Zone
(kW)



Ovens
(kW)



Dim:
GN 2/1

SOLID TOP ELECTRIC

NETE74T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x730x320

2,5	2,5
2,5	2,5

83

0.41

5.437

ELECTRIC SOLID TOP 4 ZONES TOP

⚡ 10

Power supply
[V - Hz]

400 3N - 50/60

NETE74A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900

2,5	2,5
2,5	2,5

124

0.80

6.315

ELECTRIC SOLID TOP 4 ZONES ON CUPBOARD

⚡ 10

Power supply
[V - Hz]

400 3N - 50/60

NETE74E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900

2,5	2,5
2,5	2,5

148

0.50

7.870

ELECTRIC SOLID TOP 4 ZONES ON ELECTRIC OVEN

⚡ 16

OVEN	Dimensions [W×D×H mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
------	--------------------------	---------------	--------------------------	------------------

575x650x300

⚡ 6

400 3N - 50/60

GN 2/1

Notes: Supplied with one chrome stainless steel grid.

COOKING LINE

NETE74G

Dimensions
[WxDxH mm]

Power
[kW]

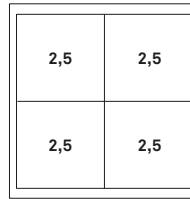
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



124

0.50

5.717

ELECTRIC SOLID TOP 4 ZONES ON OPEN MODULE

⚡ 10

Power supply
[V - Hz]

400 3N - 50/60

SOLID TOP GAS

NETG74T

Dimensions
[WxDxH mm]

Power
[kW]

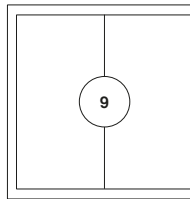
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x320



83

0.18

2.729

SOLID TOP GAS TOP VERSION

🔥 9

NETG74TL

Dimensions
[WxDxH mm]

Power
[kW]

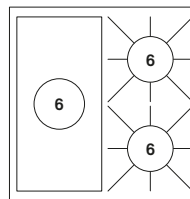
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x320



83


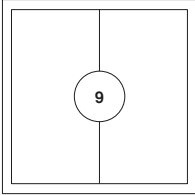
0.18


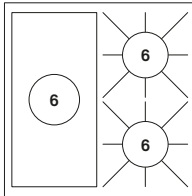
3.165


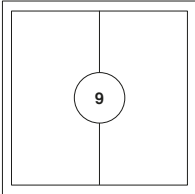
SOLID TOP GAS TOP VERSION + 2 BURNERS RH


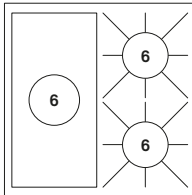
🔥 18

COOKING LINE

NETG74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		105	0.50	3.225
SOLID TOP GAS ON OPEN MODULE		🔥 9			

NETG74GL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		105	0.50	3.622
SOLID TOP GAS + 2 BURNERS ON OPEN MODULE		🔥 18			

NETG74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		105	0.80	3.757
SOLID TOP GAS ON OPEN MODULE		🔥 9			

NETG74AL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		120	0.80	4.136
SOLID TOP GAS + 2 BURNERS ON CUPBOARD		🔥 18			

COOKING LINE

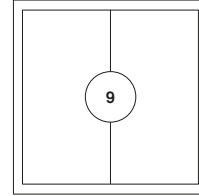
NETG74F



Dimensions
[WxDxH mm]

800x730x900

Power
[kW]



Weight
[kg]

125

Volume
[m³]

0.50

Price
[€]

4.757

SOLID TOP GAS ON GAS OVEN

🔥 17

OVEN

Dimensions
[WxDxH mm]

575x650x300

Power
[kW]

🔥 8

Capacity
oven

GN 2/1

Notes: Supplied with one chrome stainless steel grid.

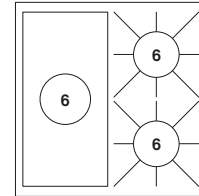
NETG74FL



Dimensions
[WxDxH mm]

800x730x900

Power
[kW]



Weight
[kg]

120

Volume
[m³]

0.50

Price
[€]

5.303

SOLID TOP GAS + 2 BURNERS ON GAS OVEN

🔥 26

OVEN

Dimensions
[WxDxH mm]

575x650x300

Power
[kW]

🔥 8

Capacity
oven

GN 2/1

Notes: Supplied with one chrome stainless steel grid.

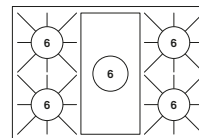
NETG76GC



Dimensions
[WxDxH mm]

1200x730x900

Power
[kW]



Weight
[kg]

210

Volume
[m³]

0.76

Price
[€]

5.550

SOLID TOP GAS + 2 BURNERS + 2 BURNERS ON OPEN MODULE

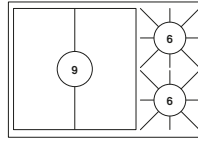
🔥 30

COOKING LINE

NETG76GL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1200x730x900



105

0.76

4.478

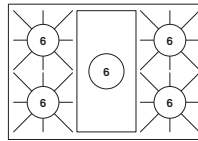
SOLID TOP GAS + 2 BURNERS ON OPEN MODULE

🔥 21

NETG76AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1200x730x900



210

1.20

6.433

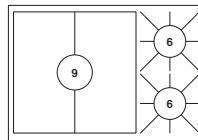
SOLID TOP GAS + 2 BURNERS + 2 BURNERS ON CUPBOARD

🔥 30

NETG76AL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



1200x730x900



205

1.20

5.306

SOLID TOP GAS + 2 BURNERS ON CUPBOARD

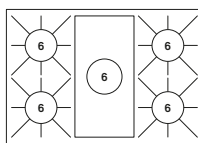
🔥 21

COOKING LINE

NETG76FC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



1200x730x900



210

0.76

7.398

SOLID TOP GAS + 2 BURNERS + 2 BURNERS ON GAS OVEN AND NEUTRAL UNIT

🔥 38

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
------	--------------------------	---------------	------------------

575x650x300

🔥 8

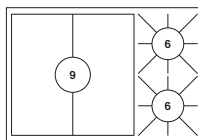
GN 2/1

Notes: Supplied with one chrome stainless steel grid.

NETG76FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



1200x730x900



195

0.76

5.054

SOLID TOP GAS + 2 BURNERS ON GAS OVEN AND CUPBOARD UNIT

🔥 29

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
------	--------------------------	---------------	------------------



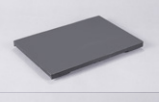

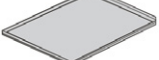
575x650x300

🔥 8

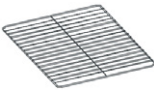


GN 2/1

Notes: Supplied with one chrome stainless steel grid.

ACCESSORIES SOLID TOP

Model	Description	Note	Price [€]
EGG7	 Pan rack made of cast iron for kitchen ranges Series 700		96
EGT7	 Pan rack made of stainless steel for kitchen ranges Series 700.		193
EGHL7	 Smooth cast iron plate one burner for ranges with open burners Series 700.	360x270	145
EGHR7	 Ribbed cast iron plate one burner for ranges with open burners Series 700.	360x270	128
ELBF	 Backing tray GN 2/1 made of stainless steel.		199

ACCESSORIES SOLID TOP

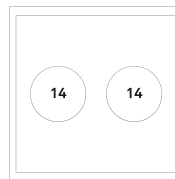
Model		Description	Note	Price [€]
GF21		Oven grid GN 2/1 made of chromed steel.		73
EXACEL2		Electric ignitor kit for 2 burners	To be requested at the time of order.	113
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	383

WOK

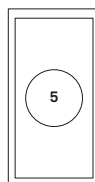
For an international kitchen, Silko proposes a new line of gas Wok kitchens. Created entirely in stainless steel. 20/10 worktop with molded perimeter and electrical grounding. Ample liquid collection vessels. High potency cast iron burners developed specifically by Silko designers to guarantee thermal output. Robust Wok support ring in cast iron. Burners from 10 to 14 kW. 600 and 1000 mm, on open base or with small doors.

POWER AND CONFIGURATIONS

Burners (kW)



Induction (kW)

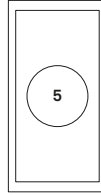


WOK ELECTRIC

NECIW72T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x320



36

0.09

6.400

ELECTRIC INDUCTION RANGE WOK TOP VERSION

⚡ 5

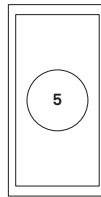
Power supply
[V - Hz]

400 3 - 50/60

NECIW72G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



44

0.26

6.850

ELECTRIC RANGE INDUCTION TOP WOK ON OPEN MODULE

⚡ 5

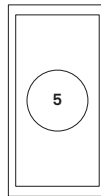
Power supply
[V - Hz]

400 3 - 50/60

NECIW72A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



44

0.26

7.350

ELECTRIC RANGE INDUCTION TOP WOK ON CUPBOARD

⚡ 5

Power supply
[V - Hz]

400 3 - 50/60

WOK GAS

NEWK73G114

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x730x900



72

0.40

3.377

WOK GAS RANGE 1 BURNER ON OPEN MODULE

14

NEWK73A114

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x730x900



74

0.80

3.698

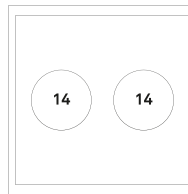
WOK GAS RANGE 1 BURNER ON CUPBOARD

14

NEWK75G214

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1000x730x900



100

0.66

4.701

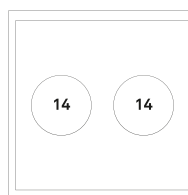
WOK GAS RANGE 2 BURNERS ON OPEN MODULE

28

NEWK75A214

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1000x730x900



104

1.00

5.310

WOK GAS RANGE 2 BURNERS ON CUPBOARD

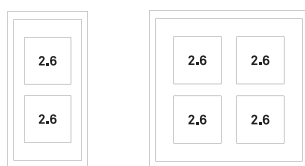
28

ELECTRIC RANGES

Ideal for cooking in pots and pans. Molded worktop for easy cleaning, round or square burner plates, hermetically attached to the worktop. Adjustable heating with a 7 position selector control. Heating phase signal light located on control panel. Square or round radiant burner plates in cast iron Ø22 from 2,6 kW (700) squared 22x22 da 2,6 kW (700), squared 30x30 da 4 kW (900). Static electric oven GN 2/1. Heating by superior and inferior resistance elements with independent temperature controls. Thermostat for temperature control from 50°C to 300°C. Stainless steel cooking chamber. Oven door surround in stainless steel with labyrinth seal. Four-position switch, security thermostat. Signal light indicator to verify correct oven function. Oven power 6 kW (700/900). 2 to 4 burner plates on open base, with doors or on electric oven. Available in top version.

POWER AND CONFIGURATIONS

Hotplates (kW)



Ovens (kW)



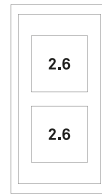
Dim:
GN 2/1

COOKING LINE

NECE72TQ	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x320



20.5

0.09

2.091

ELECTRIC RANGE 2 SQUARE HOTPLATES TOP VERSION

⚡ 5.2

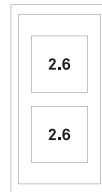
Power supply
[V - Hz]

400 3N - 50/60

NECE72GQ	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



34.5

0.26

2.402

ELECTRIC RANGE 2 SQUARE HOTPLATES ON OPEN MODULE

⚡ 5.2

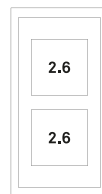
Power supply
[V - Hz]

400 3N - 50/60

NECE72AQ	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



41

0.40

2.670

ELECTRIC RANGE 2 SQUARE HOTPLATES ON CUPOBOARD

⚡ 5.2

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

NECE74TQ



800x730x320



Weight
[kg]

38

Volume
[m³]

0.18

Price
[€]

3.416

ELECTRIC RANGE 4 SQUARE HOTPLATES TOP VERSION

⚡ 10.4

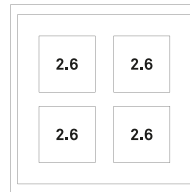
Power supply
[V - Hz]

400 3N - 50/60

NECE74GQ



800x730x900



Weight
[kg]

51

Volume
[m³]

0.50

Price
[€]

3.834

ELECTRIC RANGE 4 SQUARE HOTPLATES ON OPEN MODULE

⚡ 10.4

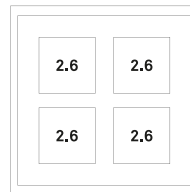
Power supply
[V - Hz]

400 3N - 50/60

NECE74AQ



800x730x900



Weight
[kg]

56

Volume
[m³]

0.80

Price
[€]

4.453


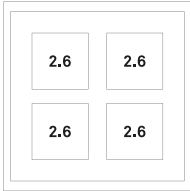
ELECTRIC RANGE 4 SQUARE HOTPLATES ON CUPOBOARD

⚡ 10.4

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

NECE74EQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		100	0.50	5.989

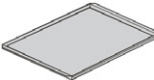
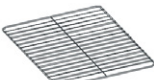
ELECTRIC RANGE 4 SQUARE HOTPLATES ON ELECTRIC OVEN

⚡ 16.4

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
	575x650x300	⚡ 6	400 3N - 50/60	GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

ACCESSORIES ELECTRIC RANGES

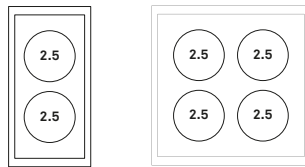
Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		199
GF21	 Oven grid GN 2/1 made of chromed steel.		73

CERAMIC PLATE

For all cooking methods in pots and pans. Kitchen in glass-ceramic, created with stainless steel. Glass cooktop thickness 6mm, hermetically sealed. Independent cooking zones, each with radiant element controlled with an energy regulator. Zones are defined by printed borders and equipped with indicator lights for the correct function of the apparatus and presence of residual heat. Independent cooking zones from 2,5kW Ø22. Static electric oven. Heating by superior and inferior resistance elements with independent temperature controls. Thermostat for temperature control from 50°C to 300°C. Stainless steel cooking chamber. Oven door surround in stainless steel with labyrinth seal. Four-position switch, security thermostat. Function indicator light for correct oven function. Oven power 6 kW. 2 to 4 zones on the cooktop with doors or on electric oven. Available in top version.

POWER AND CONFIGURATIONS

Zone (kW)



Ovens (kW)



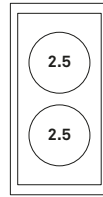
Dim:
GN 2/1

COOKING LINE

NECV72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x320



18

0.09

2.483

ELECTRIC RANGE CERAMIC TOP 2 ZONES TOP VERSION



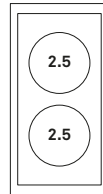
**Power supply
[V - Hz]**

400 3N - 50/60

NECV72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



29.5

0.26

2.800

ELECTRIC RANGE CERAMIC TOP 2 ZONES ON OPEN MODULE



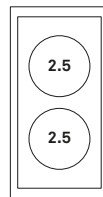
**Power supply
[V - Hz]**

400 3N - 50/60

NECV72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



29.5

0.26

3.082

ELECTRIC RANGE CERAMIC TOP 2 ZONES ON CUPBOARD



**Power supply
[V - Hz]**

400 3N - 50/60

COOKING LINE

NECV74T

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



800x730x320



30

0.18

3.932

ELECTRIC RANGE CERAMIC TOP 4 ZONES TOP VERSION

⚡ 10

Power supply
[V - Hz]

400 3N - 50/60

NECV74G

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



51

0.50

4.232

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE

⚡ 10

Power supply
[V - Hz]

400 3N - 50/60

NECV74A

Dimensions
[WxDxH mm]

Power
[kW]

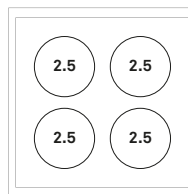
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



60

0.50

4.735

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON CUPBOARD

⚡ 10

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

NECV74E

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



90

0.50

6.007

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON ELECTRIC OVEN

⚡ 16

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
------	--------------------------	---------------	--------------------------	------------------

575x650x300

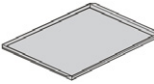
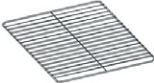
⚡ 6

400 3N - 50/60

GN 2/1

Notes: Supplied with 1 chrome stainless steel grid. | Available on request with pot recognition system

ACCESSORIES CERAMIC PLATE

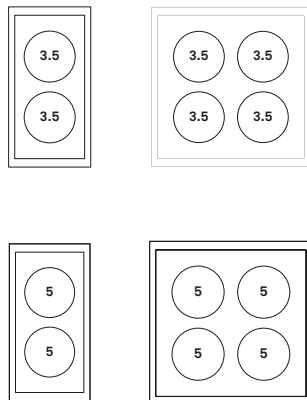
Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		199
GF21	 Oven grid GN 2/1 made of chromed steel.		73

INDUCTION PLATE

For cooking with pots and pans. Induction kitchen produced in Aisi stainless steel. Tempered glass top, 6mm thickness, hermetically sealed. Independent cooking zones, each with inducer equipped with recognition system that activates with the presence of a pan, a selector that allows the use of 10 power levels. Zones are defined by printed borders and equipped with indicator lights for the correct function of the apparatus. Integrated power box with security device against overheating. Independent cooking zones of 5kw ø30 (wok) 3,5kw ø23 (700).

POWER AND CONFIGURATIONS

Zone
(kW)



COOKING LINE

NECI72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x320



34,5

0.09

9.847

ELECTRIC RANGE WITH INDUCTION TOP 2 ZONES TOP VERSION



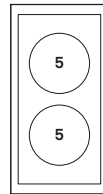
Power supply
[V - Hz]

400 3 - 50/60

NECI72PT	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x320



34,5

0.09

10.105

ELECTRIC RANGE, 2 HIGH-POWER INDUCTION ZONES TOP VERSION



Power supply
[V - Hz]

400 3 - 50/60

NECI72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



47,5

0.26

10.193

ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE



Power supply
[V - Hz]

400 3 - 50/60

COOKING LINE

NECI72PG

Dimensions
[W×D×H mm]

Power
[kW]

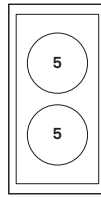
Weight
[kg]

Volume
[m³]

Price
[€]



400x730x900



47,5

0.26

10.451

ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE

⚡ 10

Power supply
[V - Hz]

400 3 - 50/60

NECI72A

Dimensions
[W×D×H mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



400x730x900



47,5

0.40

10.393

ELECTRIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD

⚡ 7

Power supply
[V - Hz]

400 3 - 50/60

NECI72PA

Dimensions
[W×D×H mm]

Power
[kW]

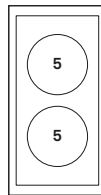
Weight
[kg]

Volume
[m³]

Price
[€]



400x730x900



47,5

0.40

10.651

ELECTRIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD

⚡ 7

Power supply
[V - Hz]

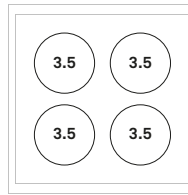
400 3 - 50/60

COOKING LINE

NECI74T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x320



47

0.18

15.227

ELECTRIC RANGE WITH INDUCTION TOP 4 ZONES TOP VERSION

⚡ 14

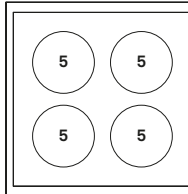
Power supply
[V - Hz]

400 3 - 50/60

NECI74PT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



800x730x320



47

0.18

15.742

ELECTRIC RANGE, 4 HIGH-POWER INDUCTION ZONES TOP VERSION

⚡ 20

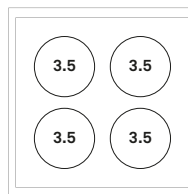
Power supply
[V - Hz]

400 3 - 50/60

NECI74G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900



74

0.50

15.132

ELECTRIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE

⚡ 14

Power supply
[V - Hz]

400 3 - 50/60

COOKING LINE

NECI74PG

Dimensions
[W×D×H mm]

Power
[kW]

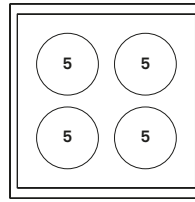
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



74

0.50

15.647

ELECTRIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE

⚡ 20

Power supply
[V - Hz]

400 3 - 50/60

NECI74A

Dimensions
[W×D×H mm]

Power
[kW]

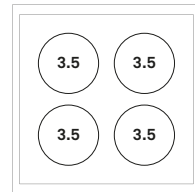
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



74

0.80

16.127

ELECTRIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD

⚡ 14

Power supply
[V - Hz]

400 3 - 50/60

NECI74PA

Dimensions
[W×D×H mm]

Power
[kW]

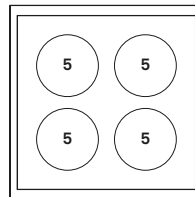
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



74

0.80

16.642

ELECTRIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD

⚡ 20

Power supply
[V - Hz]

400 3 - 50/60

GRIDDLES

Ideal for griddle cooking. The gas-electric fry-top is made of Aisi stainless steel. It is equipped with independent cooking zones with inclined griddle, in smooth, ribbed or mixed variations. Carbon steel, chromed or 430 griddle for different cooking types. Lowered cooking surface, in relation to the worktop hermetically sealed. Front grease trap for easy cleaning – grease is deposited in a special drawer in the control panel. Adjustable temperature from 110° to 280°, depending on versions. Gas and electric version. Heating by means of steel burner with a stabilized flame for each cooking zone, complete with pilot light and security valve. Gas emission controlled through a security nozzle with thermal safety valve for chrome versions. Electric versions with heating through reinforced heating elements.

POWER AND CONFIGURATIONS

Cooking surface (mm)

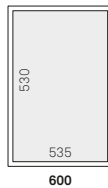
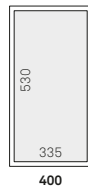


Plate types



Smooth satin chrome plate



Smooth chrome plate



Satin chrome plate ribbed



Ribbed chrome plate



Satin chrome plate 2/3 smooth and 1/3 ribbed


















Chrome-plated plate 2/3 smooth and 1/3 ribbed











Mild steel plates are available exclusively for countries outside the European Union. For further information, please contact our offices.









GRIDDLES ELECTRIC

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE72TLC ELECTRIC FRY TOP 40 SMOOTH CHROMED TOP VERSION	400×730×320	⚡ 5.4	39.5	0.09	2.833
		NEBE72TRC ELECTRIC FRY TOP 40 RIBBED CHROMED TOP VERSION	400×730×320	⚡ 5.4	36.5	0.09	3.016
		NEBE72GLC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×730×900	⚡ 5.4	52.5	0.26	3.149
		NEBE72GRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×730×900	⚡ 5.4	52.5	0.26	3.305
		NEBE72ALC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×730×900	⚡ 5.4	52.5	0.26	3.459
		NEBE72ARC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400×730×900	⚡ 5.4	52.5	0.26	3.564



600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE73TLC ELECTRIC FRY TOP 60 SMOOTH CHROMED TOP VERSION	600×730×320	⚡ 7.5	58	0.14	3.150
		NEBE73TMC ELECTRIC FRY TOP 60 SMOOTH RIBBED CHROMED TOP VERSION	600×730×320	⚡ 7.5	58	0.14	3.296







COOKING LINE









600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE73GLC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×730×900	⚡ 7.5	81	0.38	3.637
		NEBE73GMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×730×900	⚡ 7.5	81	0.38	3.702
		NEBE73ALC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×730×900	⚡ 7.5	99	0.60	3.913
		NEBE73AMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600×730×900	⚡ 7.5	99	0.60	3.978

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE74TLC ELECTRIC FRY TOP 80 SMOOTH CHROMED TOP VERSION	800×730×320	⚡ 10.8	73	0.18	3.910
		NEBE74TMC ELECTRIC FRY TOP 80 SMOOTH RIBBED CHROMED TOP VERSION	800×730×320	⚡ 10.8	73	0.18	4.083
		NEBE74GLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×730×900	⚡ 10.8	95	0.50	4.468
		NEBE74GMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×730×900	⚡ 10.8	95	0.50	4.509
		NEBE74ALC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×730×900	⚡ 10.8	99	0.80	4.970





COOKING LINE













800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE74AMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×730×900	⚡ 10.8	99	0.80	5.049

1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE76TLC ELECTRIC FRY TOP 120 SMOOTH CHROMED TOP VERSION	1200×730×320	⚡ 21	115	1.35	6.078
		NEBE76GLC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200×730×900	⚡ 21	145	0.76	6.346
		NEBE76ALC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200×730×900	⚡ 21	145	1.35	7.415













400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE72TLS ELECTRIC FRY TOP 40 SMOOTH TOP VERSION BRUSHED CHROME	400×730×320	⚡ 5.4	38.5	0.09	2.590
		NEBE72TRS ELECTRIC FRY TOP 40 RIBBED TOP VERSION BRUSHED CHROME	400×730×320	⚡ 5.4	36.5	0.09	2.710
		NEBE72GLS  ELECTRIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	2.884
		NEBE72GRS ELECTRIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	3.037







COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE72ALS ELECTRIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	3.167
		NEBE72ARS ELECTRIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	3.309









600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE73TMS ELECTRIC FRY TOP 60 CM RIBBED TOP VERSION BRUSHED CHROME	600×730×320	⚡ 7.5	58	0.14	2.939
		NEBE73TLS ELECTRIC FRY TOP 60 CM SMOOTH TOP VERSION BRUSHED CHROME	600×730×320	⚡ 7.5	58	0.14	2.837
		NEBE73GMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600×730×900	⚡ 7.5	81	0.38	3.386
		NEBE73GLS ELECTRIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600×730×900	⚡ 7.5	81	0.38	3.257
		NEBE73AMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600×730×900	⚡ 7.5	99	0.60	3.729
		NEBE73ALS ELECTRIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600×730×900	⚡ 7.5	99	0.60	3.590







COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE74TMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED TOP VERSION BRUSHED CHROME	800×730×320	⚡ 10.8	73	0.18	3.462
		NEBE74TLS ELECTRIC FRY TOP 80 CM SMOOTH TOP VERSION BRUSHED CHROME	800×730×320	⚡ 10.8	73	0.41	3.291
		NEBE74GMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800×730×900	⚡ 10.8	95	0.50	3.936
		NEBE74GLS ELECTRIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×730×900	⚡ 10.8	95	0.50	3.863
		NEBE74AMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800×730×900	⚡ 10.8	99	0.80	4.482
		NEBE74ALS ELECTRIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×730×900	⚡ 10.8	99	0.80	4.399







1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE76TLS ELECTRIC FRY TOP 120 CM SMOOTH BRUSHED CHROME PLATE	1200×730×320	⚡ 21	115	1.35	6.173
		NEBE76GLS ELECTRIC FRY TOP 120 CM SMOOTH BRUSHED CHROME PLATE ON OPEN BASE	1200×730×900	⚡ 21	145	1.35	6.954
		NEBE76ALS ELECTRIC FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200×730×900	⚡ 21	145	1.35	7.513













GRIDDLES GAS

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG72TLC GAS FRY TOP 40 SMOOTH CHROMED TOP VERSION	400×730×320	7	39.5	0.09	2.858
		NEBG72TRC GAS FRY TOP 40 RIBBED CHROMED TOP VERSION	400×730×320	7	39.5	0.09	3.078
		NEBG72GLC GAS FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×730×900	7	52.5	0.26	3.165
		NEBG72GRC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×730×900	7	52.5	0.26	3.322
		NEBG72ALC GAS FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×730×900	7	52.5	0.26	3.436
		NEBG72ARC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×730×900	7	52.5	0.26	3.602







600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG73TLC GAS FRY TOP 60 SMOOTH CHROMED TOP VERSION	600×730×320	11	46.5	0.14	3.123
		NEBG73TMC GAS FRY TOP 60 COMBINED CHROMED TOP VERSION	600×730×320	11	46.5	0.14	3.265
		NEBG73GLC GAS FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×730×900	11	73.5	0.38	3.589














COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG73GMC GAS FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×730×900	11	73.5	0.38	3.670
		NEBG73ALC GAS FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×730×900	11	73.5	0.38	3.858
		NEBG73AMC GAS FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600×730×900	11	73.5	0.38	4.014













800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG74TLC GAS FRY TOP 80 SMOOTH CHROMED TOP VERSION	800×730×320	14	67	0.18	4.098
		NEBG74TMC GAS FRY TOP 80 COMBINED CHROMED TOP VERSION	800×730×320	14	67	0.18	4.104
		NEBG74GLC GAS FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×730×900	14	94	0.50	4.685
		NEBG74GMC GAS FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×730×900	14	94	0.50	4.762
		NEBG74ALC GAS FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×730×900	14	94	0.50	5.229
		NEBG74AMC GAS FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×730×900	14	94	0.50	5.265







COOKING LINE

1200	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG76TLC GAS FRY TOP 120 SMOOTH CHROMED TOP VERSION.	1200×730×320	21	115	0.28	6.519
		NEBG76GLC GAS FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200×730×900	21	148	1.35	7.264
		NEBG76ALC GAS FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200×730×900	21	148	1.35	7.930







400	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG72TLS GAS FRY TOP 40 SMOOTH TOP VERSION BRUSHED CHROME	400×730×320	7	39.5	0.09	2.536
		NEBG72TRS GAS FRY TOP 40 RIBBED TOP VERSION BRUSHED CHROME	400×730×320	7	39.5	0.09	2.757
		NEBG72GLS GAS FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×730×900	7	52.5	0.26	2.881
		NEBG72GRS GAS FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×730×900	7	52.5	0.26	3.007
		NEBG72ALS  GAS FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×730×900	7	52.5	0.26	3.139
		NEBG72ARS GAS FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×730×900	7	52.5	0.26	3.286







COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG73TMS GAS FRY TOP 60 SMOOTH RIBBED TOP VERSION BRUSHED CHROME	600×730×320	11	46.5	0.14	2.960
		NEBG73TLS GAS FRY TOP 60 SMOOTH TOP VERSION BRUSHED CHROME	600×730×320	11	46.5	0.14	2.789
		NEBG73GMS GAS FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600×730×900	11	73.5	0.38	3.380
		NEBG73GLS GAS FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600×730×900	11	73.5	0.38	3.240
		NEBG73AMS GAS FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600×730×900	11	73.5	0.38	3.688
		NEBG73ALS GAS FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600×730×900	11	73.5	0.38	3.565

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG74TMS GAS FRY TOP 80 SMOOTH RIBBED TOP VERSION BRUSHED CHROME	800×730×320	14	67	0.18	3.530
		NEBG74TLS GAS FRY TOP 80 SMOOTH TOP VERSION BRUSHED CHROME	800×730×320	14	67	0.18	3.485
		NEBG74GMS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×730×900	14	94	0.50	4.134

COOKING LINE




800	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG74GLS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×730×900	14	94	0.50	4.074
		NEBG74AMS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×730×900	14	94	0.50	4.689
		NEBG74ALS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×730×900	14	94	0.50	4.610

1200	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG76TLS GAS FRY TOP 120 SMOOTH TOP VERSION BRUSHED CHROME	1200×730×320	21	115	0.28	6.758
		NEBG76GLS GAS FRY TOP 120 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	1200×730×900	21	148	1.35	7.543
		NEBG76ALS GAS FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200×730×900	21	148	1.35	8.179

ACCESSORIES GRIDDLES

Model	Description	Note	Price [€]
KFTP41	 Rear and side Splashback for Fry-Top 400 mm		166
KFTP61	 Rear and side Splashback for Fry-Top 600 mm		256
KFTP81	 Rear and side Splashback for Fry-Top 800 mm		328

ACCESSORIES GRIDDLES

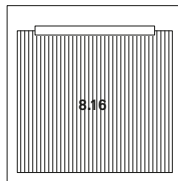
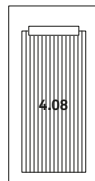
Model		Description	Note	Price [€]
KFTP121		Splashback on the back and the sides for Fry-Top 1200 Series THE ESSENCE.		406
KFTT		Drain plug for hotplate cleaning.		128
RBLR		Scraper for Fry-top hotplate cleaning. Incl. blade for smooth and ribbed hotplate.		147

GRILL

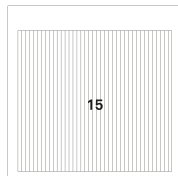
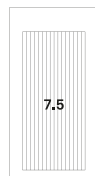
New Silko grills allow radiant grilling of any type of food, without direct contact with the flame. This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking grid is reversible and inclinable for cooking fatty items, or used horizontally for cooking fish and vegetables. 3 sided splatter guard. Frontal grease canal. Removable grease trap located under heating elements for the collection of fats during cooking, and to hold water.

POWER AND CONFIGURATIONS

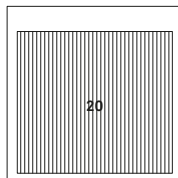
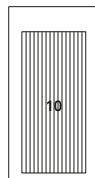
Electric grills (kW)




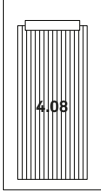

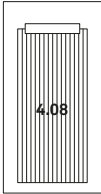

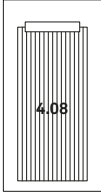
Gas grills (kW)



Lava stone grills (kW)



GRILL ELECTRIC

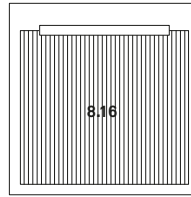
NEGVRE72T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC GRILL 40 CM TOP</p>	400x730x320	 <p>⚡ 4.08</p>	20	0.40	3.230
<p>Power supply [V - Hz]</p> <p>400 3N - 50/60</p>					
NEGVRE72G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC GRILL 40 CM ON OPEN BASE</p>	400x730x900	 <p>⚡ 4.08</p>	31	0.26	3.263
<p>Power supply [V - Hz]</p> <p>400 3N - 50/60</p>					
NEGVRE72A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC GRILL 40 CM ON CUPBOARD</p>	400x730x900	 <p>⚡ 4.08</p>	36	0.40	3.529
<p>Power supply [V - Hz]</p> <p>400 3N - 50/60</p>					

COOKING LINE

NEGVRE74T



800x730x320



⚡ 8.16

Weight
[kg]

40

Volume
[m³]

0.80

Price
[€]

4.625

ELECTRIC GRILL 80 CM TOP

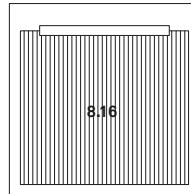
Power supply
[V - Hz]

400 3N - 50/60

NEGVRE74G



800x730x900



⚡ 8.16

Weight
[kg]

53

Volume
[m³]

0.50

Price
[€]

5.046

ELECTRIC GRILL 80 CM ON OPEN BASE

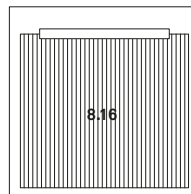
Power supply
[V - Hz]

400 3N - 50/60

NEGVRE74A



800x730x900



⚡ 8.16

Weight
[kg]

63

Volume
[m³]

0.80

Price
[€]

5.678

ELECTRIC GRILL 80 CM ON CUPBOARD

Power supply
[V - Hz]

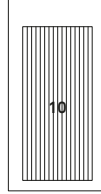
400 3N - 50/60

GRILL GAS

NEGL72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x320



49

0.09

2.672

GAS LAVA ROCK GRILL 40 CM TOP VERSION

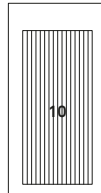
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Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

NEGL72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x900



54

0.26

3.001

LAVA ROCK GAS GRILL 40 CM ON OPEN MODULE

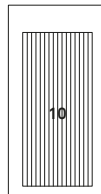
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Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

NEGL72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x900



56

0.40

3.286

LAVA ROCK GAS GRILL 40 CM ON CUPBOARD

🔥 10

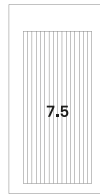
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

COOKING LINE

NEGVG72

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x730x900



57

0.26

3.126

GAS GRILL 40 CM

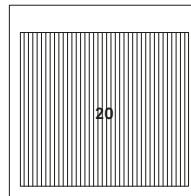
🔥 7.5

Notes: Supplied with meat/fish grid.

NEGL74T

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x730x320



70

0.18

3.963

GAS LAVA ROCK GRILL 80 CM TOP VERSION

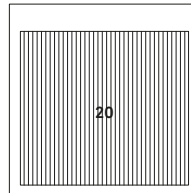
🔥 20

Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

NEGL74G

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x730x900



85

0.50


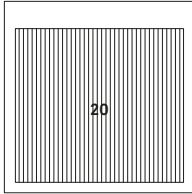
4.461

LAVA ROCK GAS GRILL 80 CM ON OPEN MODULE


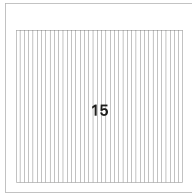
🔥 20

Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

COOKING LINE

NEGL74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		85	0.80	4.845
LAVA ROCK GAS GRILL 80 CM ON CUPBOARD		🔥 20			

Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

NEGVG74	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		100	0.50	4.790
GAS GRILL 80 CM		🔥 15			

Notes: Supplied with meat/fish grid.

ACCESSORIES GRILL

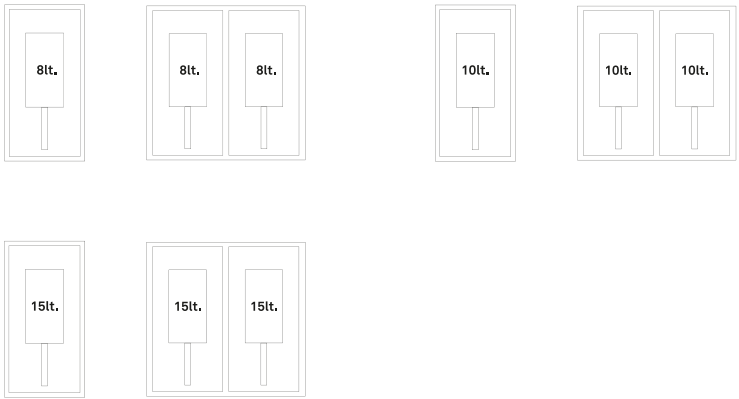
Model	Description	Note	Price [€]
ERL	Kit 6 kg package of lava rocks.		33

FRYER

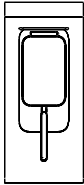
Perfect and crispy fried foods with Silko gas and electric fryers. Thanks to the maximum proportion of Watt/Liter of the category, it guarantees a constant output of fried foods. An ample line of differentiated basins according to the needs of the client. Basins from 8, 10, 15 Lt. With internal or external heating systems (clean basin). Made of stainless steel, the basins are molded to prevent boil-over, and equipped with ample cold zones for the collection of cooking residuals. Gas fryers are heated with steel burners for an optimized flame, while electric fryers are heated with steel clad resistance heating elements, and controlled by a thermostat valve or adjustable thermostat from 100° a 185°C. In addition, all fryers are equipped with manual set security thermostats.

POWER AND CONFIGURATIONS

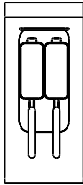
Well capacity (lt)



Basket combination Well 8-10 L

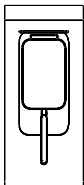


STANDARD
80x300x100mm

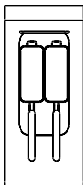


OPTIONAL
NC-1/2M
85x305x110 mm

Basket combination Well 15 L


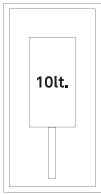



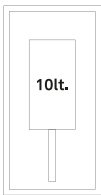
STANDARD
225x290x120mm



OPTIONAL
2 x ECF15M
125x290x120mm

FRYER ELECTRIC

NEFE72110T		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	ELECTRIC FRYER 1 WELL 10 LT TOP VERSION	400x730x320	 ⚡ 9	25	0.09	2.625
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	208x518x231	10 LT.				
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.						

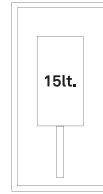
NEFE72110		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		400x730x900	 ⚡ 9	39	0.26	2.987
	ELECTRIC FRYER 1 WELL 10 LT.					
				Power supply [V - Hz] 400 3N - 50/60		
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	208x518x231	10 LT.				
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.						

COOKING LINE

NEFE72115

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x730x900



40,5

0.26

3.388

ELECTRIC FRYER 1 WELL 15 LT.

⚡ 12

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

250x318x525

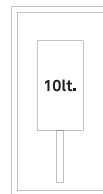
15 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE72110R

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x730x900



0.26

3.272

ELECTRIC FRYER 1 WELL 10L. TILTABLE HEATING ELEMENTS

⚡ 9

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

208x403x220

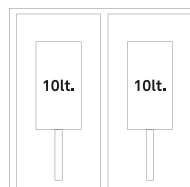
10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE73210T

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x730x320



37,5

0.14

4.389

ELECTRIC FRYER 2 WELLS 10+10 LT TOP VERSION

⚡ 18

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

208x518x231

10 LT.

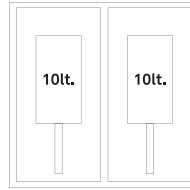
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

COOKING LINE

NEFE73210

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x730x900



40

0.38

4.587

ELECTRIC FRYER 2 WELLS 10+10 LT.

⚡ 18

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

208x518x231

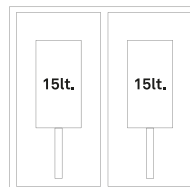
10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE74215

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x730x900



75

0.50

5.736

ELECTRIC FRYER 2 WELLS 15+15 LT.

⚡ 24

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

250x318x525

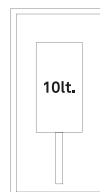
15 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE72110TR

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x750x330



25

0.09

2.769

ELECTRIC FRYER 1 WELL 10L. TOP-MOUNTED TILTABLE HEATING ELEMENTS

⚡ 9

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

208x403x220

10 LT.

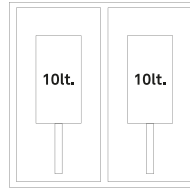
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

COOKING LINE

NEFE73210TR

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x750x330



37.5

0.14

4.223

ELECTRIC FRYER 2 WELLS 10+10L. TOP-MOUNTED TILTABLE HEATING ELEMENTS

⚡ 18

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

208x403x220

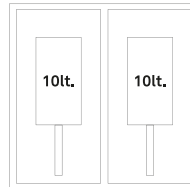
10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE73210R

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x750x900



66

0.37

4.831

ELECTRIC FRYER WITH 2 WELLS 10+10L WITH TILTABLE HEATING ELEMENTS

⚡ 18

Power supply
[V - Hz]

400 3N - 50/60

WELL


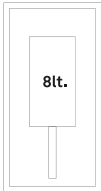
Dimensions
[WxDxH mm]Well capacity
[l]


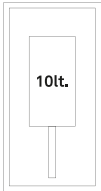
208x403x220



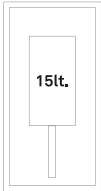

10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

FRYER GAS

NEFG72108T		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
		400x730x320			29.5	0.09	2.966
GAS FRYER 1 WELL 8 LT. TOP			🔥 7				
WELL	Dimensions [WxDxH mm]	Well capacity [l]					
	253x240x549	8 LT.					
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.							

NEFG72110		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
		400x730x900			46	0.26	3.539
GAS FRYER 1 WELL 10 LT.			🔥 10				
WELL	Dimensions [WxDxH mm]	Well capacity [l]					
	208x507x261	10 LT.					
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.							

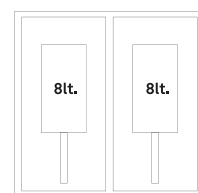
NEFG72115		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 		400x730x900			48	0.26	3.950
GAS FRYER 1 WELL 15 LT.			 14				
WELL	Dimensions [WxDxH mm]		Well capacity [l]				
	250x461x525		15 LT.				
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.							

COOKING LINE

NEFG73208T


Dimensions
[WxDxH mm]

600x730x320

Power
[kW]

Weight
[kg]

48.5

Volume
[m³]

0.14

Price
[€]

4.532

GAS FRYER 2 WELLS 8+8 LT. TOP

🔥 14

WELL

Dimensions
[WxDxH mm]

253x240x549

Well capacity
[l]

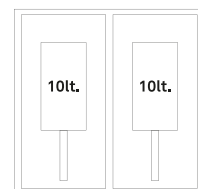
8 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFG73210


Dimensions
[WxDxH mm]

600x730x900

Power
[kW]

Weight
[kg]

71.5

Volume
[m³]

0.38

Price
[€]

5.694

GAS FRYER 2 WELLS 10+10 LT.

🔥 20

WELL

Dimensions
[WxDxH mm]

208x507x261

Well capacity
[l]

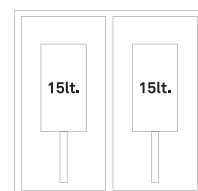
10 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFG74215


Dimensions
[WxDxH mm]

800x730x900

Power
[kW]

Weight
[kg]

74.5

Volume
[m³]

0.50

Price
[€]

6.673

GAS FRYER 2 WELL 15+15 LT.

🔥 28

WELL

Dimensions
[WxDxH mm]

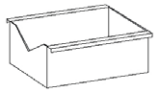


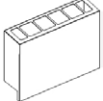
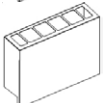
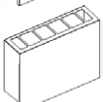

250x461x525

Well capacity
[l]

15 LT.

Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

ACCESSORIES FRYER

Model		Description	Note	Price [€]
EBAC7		Oil collection tank suitable for versions with 10-15lt. well.	261x135x600 mm	240
ECF15M		1/2 basket for 15 liters tank capacity	125x290x120 mm	89
NC-1/2M		Kit 2 half size baskets for electric fryer (8/10Lt)	305x85x110 mm	152
NEPRC40		Flue extension for modules 400 mm H=250		321
NEPRC60		Flue extension for modules 600 mm H=250		401
NEPRC80		Flue extension for modules 800 mm H=250		534
NXFIV15G		Collector for frying residue 15 lt tank capacity		225

WARM CONTAINER

Ideal for keeping fried foods at the right temperature to be served in their original crunchiness. Made of AISI stainless steel.

Heating by means of lower resistance with thermostat for temperature regulation from 30° C to 90° C. Infrared heating top with on/off switch. GN container 1/1 h = 15 cm.

POWER AND CONFIGURATIONS

Power
(kW)

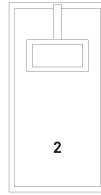


COOKING LINE

NERP72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x730x320



20

0.09

2.109

ELECTRIC CHIP SCUTTLE 40 CM TOP VERSION

⚡ 2

Power supply
[V - Hz]

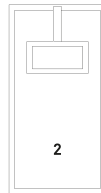
230 - 50/60

Notes: With 1 tray GN1/1.

NERP72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



31

0.26

2.689

ELECTRIC CHIPS SCUTTLE ON OPEN BASE

⚡ 2

Power supply
[V - Hz]

230 - 50/60

Notes: With 1 tray GN1/1.

NERP72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900



45

0.40

3.019

ELECTRIC CHIPS SCUTTLE ON CUPBOARD

⚡ 2

Power supply
[V - Hz]

230 - 50/60

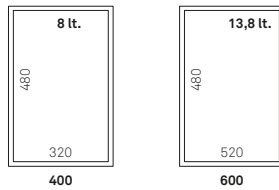
Notes: With 1 tray GN1/1.

MULTI-PERFORMANCES


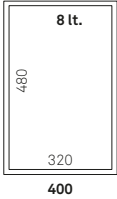
Multifunctions, just one machine. Extremely versatile, it can be used for direct contact cooking (Fry top), boiling (boiled meats, soups, sauces, ragout, risottos), as a bain marie or for light frying (not deep frying). A perfect solution to obtain many functions in little space. Electric monoblock multifunction kitchen in stainless steel. Rectangular shaped stainless steel basin, two differentiated cooking zones. Heating through clad resistance elements located under the basin. Adjustable temperature control thermostat from 50°C a 300°C. Security thermostat. Ample drain hole for basin emptying into a GN container placed in an undershelf compartment. Signal light indicator for the correct function of the apparatus.

POWER AND CONFIGURATIONS



Well capacity
(lt)



COOKING LINE

NECM72A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		46	0.26	3.850
ELECTRIC MULTIFUNCTIONAL APPLIANCE 40 CM		⚡ 4	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	320x480x90	8,5 LT.

NECM73A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900		68.5	0.38	4.963
ELECTRIC MULTIFUNCTIONAL APPLIANCE 60 CM		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	520x480x90	13,8 LT.

PASTA COOKER

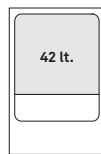
Pasta cooker made of Aisi stainless steel. Upper level molded with anti drip border and ample space of foam expansion. Basin formed in Aisi stainless steel 316 with rounded floor for easy cleaning. Automatic water refilling activated by selector on control panel. Initial rapid-fill option or slow refresh. Security system prevents the activation of the pasta cooker with an empty basin. Heating is obtained through, in gas version, a stabilized flame steel burner, pilot light with thermal security valve. Electric versions use clad resistance heating elements, removable for easy cleaning of the basin. Temperature is controlled through an energy regulator to efficiently control the boiling process.

POWER AND CONFIGURATIONS

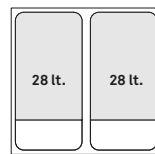
Well capacity (lt)



400

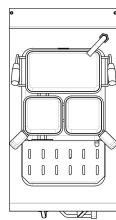


600

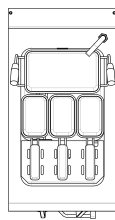


800

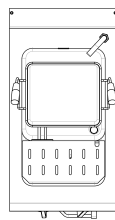
Basket combinations Well 28lt.



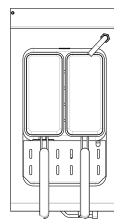
1x SXPCL13
1x SXPCF16



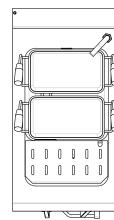
1x SXPCL13
1x SXPC3MP



1x SXPC23

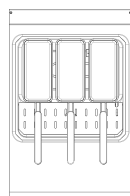


1x SXPCF913

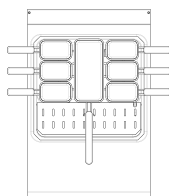


2x SXPCL13

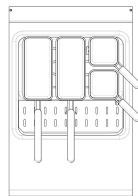
Basket combinations Well 42lt.



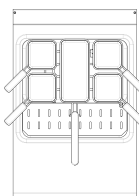
3x SXPCF13



2x SXPC3MP
1x SXPCF13



2x SXPCF13
1x SXPCF16



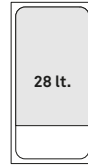
2x SXPCF16
1x SXPCF13

PASTA COOKER ELECTRIC

NEDE72128

Dimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x730x900



400

43.5

0.26

3.926

ELECTRIC PASTA COOKER 1 WELL 28 LT.

⚡ 5.7

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[W×D×H mm]Well capacity
[l]

305x340x285

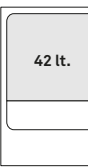
28 LT.

Notes: Without baskets and lids.

NEDE73142

Dimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x730x900



600

60

0.38

4.561

ELECTRIC PASTA COOKER 1 WELL 42 LT.

⚡ 9

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[W×D×H mm]Well capacity
[l]

510x305x285

42 LT.

Notes: Without baskets and lids.

COOKING LINE

NEDE74228

Dimensions
[WxDxH mm]

Power
[kW]

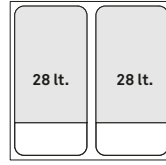
Weight
[kg]

Volume
[m³]

Price
[€]



800x730x900



800

64

0.50

6.123

ELECTRIC PASTA COOKER 2 WELLS 28+28 LT.

⚡ 11.4

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]

Well capacity
[l]

305x340x285

28 LT.

Notes: Without baskets and lids.

PASTA COOKER GAS

NEDG72128

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



400x730x900



400

43.5

0.26

3.927

PASTA-COOKER 1 WELL 28 LT.

⚡ 10.5 ⚡ 0.1

Power supply
[V - Hz]

230 - 50/60

WELL

Dimensions
[WxDxH mm]



Well capacity
[l]

305x340x285

28 LT.



Notes: Without baskets and lids.

COOKING LINE

NEDG72128M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 28 lt. 400	43.5	0.26	4.069
PASTA COOKER GAS VERSION 1 WELL 28 LT. MANUAL LOADING		10.5			


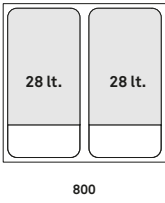
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x340x285	28 LT.

Notes: Without baskets and lids.

NEDG73142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900	 42 lt. 600	54	0.38	4.365
PASTA-COOKER GAS VERSION 1 WELL 42 LT.		14 0.1	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	510x305x285	42 LT.

Notes: Without baskets and lids.

NEDG74228M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 28 lt. 28 lt. 800	62	0.80	6.331
PASTA-COOKER 2 WELLS 28+28 LT. MANUAL LOADING		21			

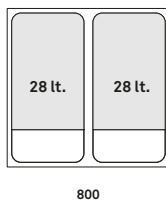
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x340x285	28 LT.

Notes: Without baskets and lids.

COOKING LINE

NEDG74228**Dimensions**
[WxDxH mm]**Power**
[kW]**Weight**
[kg]**Volume**
[m³]**Price**
[€]

800x730x900



62

0.50

6.335

PASTA-COOKER 2 WELLS 28+28 LT.

⚡ 21 ⚡ 0.1










Power supply
[V - Hz]

230 - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x340x285	28 LT.

Notes: Without baskets and lids.

ACCESSORIES PASTA COOKER

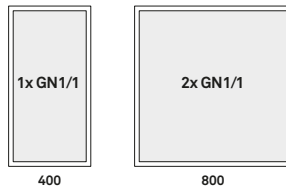
Model	Description	Note	Price [€]
FF72	 False bottom for 400mm pasta cooker 28 liters		199
FF76	 False bottom for 600mm pasta cooker 42 liters		350
SXPCC7	 Pasta-cooker lid made of stainless steel, for 28 lt. well.		80
SXPC3MP	 Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well	140x140x280 mm	399
SXPCC23	 Basket 2/3 with lateral support for 28 and 42 lt. well.	310x280x180 mm	212
SXPCF13	 Basket 1/3 with front handle for 42 lt. well 600 mm module only	290x145x200 mm	152
SXPCF16	 Kit 2 baskets single serving incl. frame for 28 and 42 lt. well	140x140x200 mm	320
SXPCKF913	 Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well	145x310x180 mm	348
SXPCL13	 Basket 1/3 with side handles for 28 and 42 lt. well.	290x160x200 mm	169

BAIN MARIES


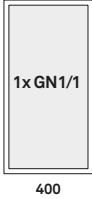
Stainless steel electric bain marie. Molded stainless steel basin. Basin dimension GN with 150 mm maximum height. Heating by under basin, clad resistance elements. Adjustable thermostat controls water temperature from 30°C to 90°C. Manually resettable security thermostat intervenes in the case of activation with an empty basin. Heating is indicated by a signal light located on the control panel. The device is equipped with water drain if the system should overflow.

POWER AND CONFIGURATIONS


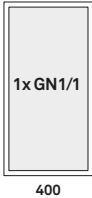
Well capacity




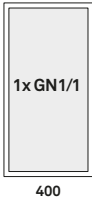
COOKING LINE

NEME72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		18.5	0.09	2.209
ELECTRIC BAIN-MARIE 40 CM TOP VERSION		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

NEME72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		31.5	0.26	2.563
ELECTRIC BAIN-MARIE 40 CM ON OPEN MODULE		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

NEME72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		43	0.40	2.766
ELECTRIC BAIN-MARIE 40 CM ON CUPBOARD		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

COOKING LINE

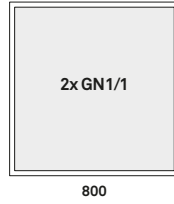
NEME74T



Dimensions
[WxDxH mm]

800x730x320

Power
[kW]



Weight
[kg]

30

Volume
[m³]

0.18

Price
[€]

2.847

ELECTRIC BAIN-MARIE 80 CM TOP VERSION

⚡ 5.4

Power supply
[V - Hz]

400 3N - 50/60

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

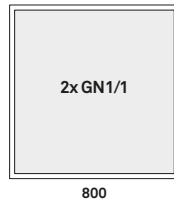
NEME74G



Dimensions
[WxDxH mm]

800x730x900

Power
[kW]



Weight
[kg]

45

Volume
[m³]

0.50

Price
[€]

3.292

ELECTRIC BAIN-MARIE 80 CM ON OPEN MODULE

⚡ 5.4

Power supply
[V - Hz]

400 3N - 50/60

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

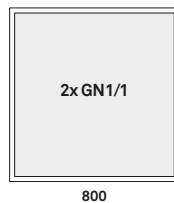
NEME74A



Dimensions
[WxDxH mm]

800x730x900

Power
[kW]



Weight
[kg]

54

Volume
[m³]

0.80

Price
[€]

3.819

ELECTRIC BAIN-MARIE 80 CM ON CUPBOARD












⚡ 5.4

Power supply
[V - Hz]

400 3N - 50/60

Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

ACCESSORIES BAIN MARIES

Model		Description	Note	Price [€]
0102261		Box for container GN 1/6 h150mm made of stainless steel.		67
0102262		Box for container GN 1/4 h150mm made of stainless steel.		73
0102263		Box for container GN 1/3 h150mm made of stainless steel.		86
0102264		Box for container GN 1/2 h150mm made of stainless steel.		98
0102266		Box for container GN 1/1 h150mm made of stainless steel.		136
0102289		Stainless steel lid for container box GN1/6.		34
0102290		Stainless steel lid for container box GN1/4.		37
0102291		Stainless steel lid for container box GN1/3.		40
0102292		Stainless steel lid for container box GN1/2.		48
0102294		Stainless steel lid for container box GN1/1.		73
EXB-TB		Crossbar to support containers in bain-marie well.		42

NEUTRAL UNITS

A wide range of neutral elements made of stainless steel with different modularities worktop available with drawers suitable for GN drawers.

NEEN71T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



200x730x320

12

0.05

727

NEUTRAL UNIT 20 CM TOP VERSION

NEEN71C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



200x730x900

0.13

1.510

NEUTRAL ELEMENT 20 CM WITH BOTTLE DRAWER

NEEN71G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



200x730x900

0.13

964

NEUTRAL UNIT 20 CM ON OPEN MODULE

NEEN715ADimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

300x730x900

0.19

2.160

NEUTRAL UNIT 30 CM ON CUPBOARD

NEEN715GDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

300x730x900

0.19

1.960

NEUTRAL ELEMENT 30 CM ON OPEN COMPARTMENT

NEEN72TDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x730x320

13.5

0.09

841

NEUTRAL UNIT 40 CM TOP VERSION

NEEN72TCDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

400x730x320

16.5

0.09

997

NEUTRAL UNIT 40 CM WITH GN DRAWER TOP VERSION

COOKING LINE

NEEN72G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900

27

0.26

1.177

NEUTRAL UNIT 40 CM ON OPEN MODULE

NEEN72GC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x900

30.5

0.26

1.397

NEUTRAL UNIT 40 CM WITH GN DRAWER ON OPEN MODULE

NEEN72A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900

32

0.40

1.435

NEUTRAL UNIT 40 CM ON CUPBOARD

NEEN72AC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x900


32

0.40


1.682

NEUTRAL UNIT 40 CM WITH GN DRAWER ON ON CUPBOARD


COOKING LINE

NEENL72A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900			0.20	1.956


NEUTRAL ELEMENT WITH 34×34 SINK AND MIXER

NEEN72CC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		42	0.26	1.860

NEUTRAL UNIT 40 CM WITH GN DRAWER ON OPEN MODULE WITH DRAWER

NEEN73T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x320		19	0.14	960

NEUTRAL UNIT 60 CM TOP VERSION

NEEN73TC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x320		22	0.14	1.150

NEUTRAL UNIT 60 CM WITH GN DRAWER TOP VERSION

COOKING LINE

NEEN73G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



600x730x900

38

0.38

1.370

NEUTRAL UNIT 60 CM ON OPEN MODULE

NEEN73GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



600x730x900

42

0.38

1.638

NEUTRAL UNIT 60 CM WITH GN DRAWER ON OPEN MODULE

NEEN73A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



600x730x900

31.5

0.60

1.681

NEUTRAL UNIT 60 CM ON ON CUPBOARD

NEEN73AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



600x730x900

32

0.60

1.955

NEUTRAL UNIT 60 CM WITH GN DRAWER ON ON CUPBOARD

COOKING LINE

NEEN73CC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



600x730x900

31.5

0.38

2.211

NEUTRAL UNIT 60 CM WITH GN DRAWER ON OPEN MODULE WITH DRAWER

NEEN74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x320

32

0.18

1.079

NEUTRAL UNIT 80 CM TOP VERSION

NEEN74TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



800x730x320

35

0.18

1.309

NEUTRAL UNIT 80 CM WITH GN DRAWER TOP VERSION

NEEN74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900

47

0.50

1.571

NEUTRAL UNIT 80 CM ON OPEN MODULE

COOKING LINE

NEEN74GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



800x730x900

61

0.50

1.840

NEUTRAL UNIT 80 CM WITH GN DRAWER ON OPEN MODULE

NEEN74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x730x900

59

0.80

2.094

NEUTRAL UNIT 80 CM ON ON CUPBOARD

NEEN74AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



800x730x900

61

0.80

2.368

NEUTRAL UNIT 80 CM WITH GN DRAWER ON ON CUPBOARD

NEEN74CC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



800x730x900

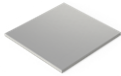
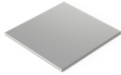
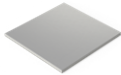





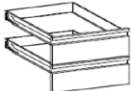
61

0.50

2.552

NEUTRAL UNIT 80 CM WITH GN DRAWER ON OPEN MODULE WITH DRAWER

ACCESSORIES NEUTRAL UNITS

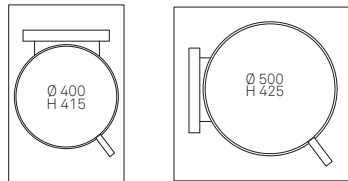
Model		Description	Note	Price [€]
NBNRM72		Intermediate shelf for 400 mm compartment		161
NBNRM73		Intermediate shelf for 600 mm compartment		167
NBNRM74		Intermediate shelf for 800 mm compartment		175
NKBVP4		Door for base compartments 400/800 mm made of stainless steel AISI 304.	Supplied with hinges	283
NKBVP4-AC		Insulated, self-closing door for 400/800 mm compartments, made of AISI 304 stainless steel	Supplied with hinges	362
NKBVP6		Door for base compartments 600 mm made of stainless steel AISI 304.	Supplied with hinges	333
NEX2D		KIT 2 DRAWERS 400 MM	To be requested at the time of order.	629
NEX3D		KIT 2 DRAWERS 600 MM	To be requested at the time of order.	852
NEX4D		KIT 2 DRAWERS 800 MM	To be requested at the time of order.	1106

PANS


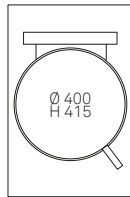
Stainless steel gas and electric boiling pans with direct or indirect heating. Ideal for all immersion cooking methods. The indirect module is more recommended for products like sauces and jams, or other foods that mustn't stick to the walls or floor of the pan, while the direct module is recommended for broths, soups, pasta and vegetables. Available in different capacities: 50,100 or 150 lt. Choose to fill with cold or hot water with a command on the control panel, dispenser fixed to the worktop. Gas heating with valve controlled steel burner, or electric heating through steel clad resistance element and energy regulator. Signal light verified the correct function of the device. Model is equipped with programmable security thermostat with reset button.


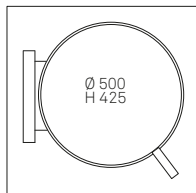
POWER AND CONFIGURATIONS

Well dimensions



PANS ELECTRIC

NEPE7I05		Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		600x730x900		78	0.50	9.747
ELECTRIC PAN INDIRECT HEATING 50 LITRES			⚡ 9.8	Power supply [V - Hz] 400 3N - 50/60		
WELL	Dimensions [W×D×H mm]	Well capacity [l]				
	Ø 396x420	50 LT.				
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.						

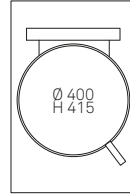
NEPE7I08		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		800x730x900		90	0.50	11.384
ELECTRIC PAN INDIRECT HEATING 80 LITRES			⚡ 16.8	Power supply [V - Hz] 400 3N - 50/60		
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	Ø 496x430	80 LT.				
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.						

PANS GAS

NEPG7D05

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x730x900



82

0.38

6.750

GAS BOILING PAN DIRECT HEATING 50 LITRES

10.5 0.15

Power supply
[V - Hz]

230 - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

Ø 396x420

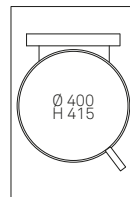
50 LT.

Notes: Well with AISI 304 filter.

NEPG7I05

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

600x730x900



99

0.38

10.229

GAS PAN INDIRECT HEATING 50 LITRES

10.5 0.2

Power supply
[V - Hz]

230 - 50/60

WELL


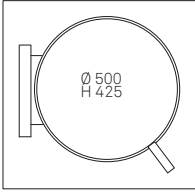
Dimensions
[WxDxH mm]Well capacity
[l]

Ø 396x420


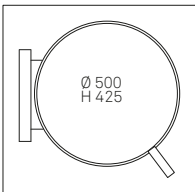
50 LT.

Notes: Well with AISI 304 filter. | With automatic condensed steam outlet.

COOKING LINE

NEPG7D08	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		85	0.38	7.815
GAS BOILING PAN DIRECT HEATING 80 LITRES		⚡ 17 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	Ø 496x430	80 LT.
Notes: Well with AISI 304 filter.		

NEPG7I08	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		102	0.50	11.527
GAS PAN INDIRECT HEATING 80 LITRES		⚡ 17 ⚡ 0.28	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	Ø 496x430	80 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		

BRATT PANS


Designed for the preparation of stews, sauces, risotto, side dishes, ragout, jams and to brown, cook and braise meats. The Silko flippable pans satisfy many functions. In gas and electric versions, with carbon steel or compound, they have thick bottoms to guarantee the maximum uniformity of temperature and an enhanced output to improve consumption. They are equipped with double walled covers for maximum safety and thermic isolation. Automatic water filling, automatic or manual flipping for emptying. Heating for gas version by stabilized flame steel burner with gas valve, and for electric version with clad resistance element located under the pan and controlled by thermostat (100°C a 280°C). Heating is interrupted if pan is lifted.

POWER AND CONFIGURATIONS


Well capacity
(lt)

50 lt.

BRATT PANS ELECTRIC

NESE74CRM	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	50 lt.	112	0.50	7.073
ELECTRIC BRATT PAN DUPLEX 50 LITRES, MANUAL TILTING		⚡ 9.9	Power supply [V - Hz] 400 3N - 50/60		
WELL	Dimensions [WxDxH mm]	Well capacity [l]			
	726x410x169	50 LT.			

BRATT PANS GAS

NESG74CRM	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	50 lt.	109	0.50	6.977
BRATT PAN GAS VERSION DUPLEX 50 LITRES, MANUAL TILTING		🔥 14			
WELL	Dimensions [WxDxH mm]	Well capacity [l]			
	726x410x169	50 LT.			

ACCESSORIES BRATT PANS

Model	Description	Note	Price [€]
NEZB4	Front Plinth for Bratt Pans 800 mm		402
NEZBL7	Pair of side plinths for 700 bratt pans		196

REFRIGERATED BASE UNIT

BF76APPDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1200x630x610

90

0.80

5.298

REFRIGERATED BASE UNIT BT [-15°-20°C] 2 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50/60

BR76APCDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1200x630x610

100

0.80

5.722

REFRIGERATED BASE UNIT TN [-2°+8°C] 1 DOOR AND 2 DRAWERS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BR76APPDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1200x630x610

90

0.80

4.857

REFRIGERATED BASE UNIT TN [-2°+8°C] 2 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

COOKING LINE

BR76ACC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



1200x630x610

110

0.80

6.590

REFRIGERATED BASE UNIT TN [-2°+8°C] 4 DRAWERS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BF78APP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



1600x630x610

125

1.00

6.052

REFRIGERATED BASE UNIT BT [-15°-20°C] 3 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BR78APC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



1600x630x610

130

1.00

6.590

REFRIGERATED BASE UNIT TN [-2°+8°C] 2 DRAWERS AND 2 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BR78APP

Dimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1600x630x610

125

1.00

5.722

REFRIGERATED BASE UNIT TN [-2°+8°C] 3 DOORS

⚡ 0.109




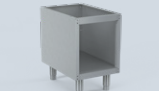










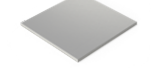

Power supply
[V - Hz]

230 - 50

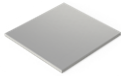
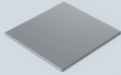

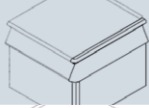











ACCESSORIES REFRIGERATED BASE UNIT

Model		Description	Note	Price [€]
NEZBR7		SIDE PLINTH FOR REFRIGERATED BASE 700		366
NEZBRF12		FRONT PLINTH FOR REFRIGERATED BASE 1200 mm		338
NEZBRF16		FRONT PLINTH FOR REFRIGERATED BASE 1600 mm		415

ACCESSORIES 700

Model		Description	Note	Price [€]
KR9		KIT OF 4 SWIVEL CASTORS Ø80 mm, 2 WITH BRAKE		382
KRB		KIT OF 4 ADJUSTABLE FEET 1 3/4 LOW H=54-63MM		80
KRM		KIT OF 2 ADJUSTABLE FEET 1 3/4 GROUND FIXING FLANGE		75
NBH72		BASE COMPARTMENT 400 mm H2	400x665x620	1.069
NBH73		BASE COMPARTMENT 600 mm H2	600x665x620	1.139
NBH74		BASE COMPARTMENT 800 mm H2	800x665x620	1.342
NBHRM72		INTERMEDIATE SHELF FOR COMPARTMENT H2 M40 LINE 700		161
NBHRM73		INTERMEDIATE SHELF FOR COMPARTMENT H2 M60 LINE 700		167
NBHRM74		INTERMEDIATE SHELF FOR COMPARTMENT H2 M80 LINE 700		175
NBN71		BASE COMPARTMENT 200 mm	200x665x620	502
NBN72		BASE COMPARTMENT 400 mm	400x665x620	524
NBN73		BASE COMPARTMENT 600 mm	600x665x620	632
NBN74		BASE COMPARTMENT 800 mm	800x665x620	705
NBN76		BASE COMPARTMENT 1200 mm	1200x665x620	826
NBNRM72		INTERMEDIATE SHELF FOR M40 COMPARTMENT LINE 700		161
NBNRM73		INTERMEDIATE SHELF FOR M60 COMPARTMENT LINE 700		167


















ACCESSORIES 700

Model		Description	Note	Price [€]
NBNRM74		INTERMEDIATE SHELF FOR M80 COMPARTMENT LINE 700		175
NBNRM76		INTERMEDIATE SHELF FOR M120 COMPARTMENT LINE 700		182
NEFT714		SINGLE FINISHING SIDE PANEL 700 DOUBLE SIDED MODULE		1.624
NEFT7DX		FINISHING SIDE PANEL 700 RH		890
NEFT7SX		FINISHING SIDE PANEL 700 LH		890
NPTL77		SMOOTH END PANEL RIGHT-LEFT 700+700		716
NPTL79		SMOOTH END PANEL SIDE 1 700+900		566
NPTL7D		SMOOTH END PANEL RIGHT 700		725
NPTL7S		SMOOTH END PANEL LEFT 700		725
NPTL97		SMOOTH END PANEL 2 SIDES 900+700		566
NETDP7		TERMINAL CLOSING RH 700 THE ESSENCE		115
NETSP7		TERMINAL CLOSING LH 700 THE ESSENCE		115
NEGP		PAN RACK	Price per linear meter. Uprights included up to 2.4 m.	1.090
NEGPM		ADDITIONAL UPRIGHT FOR PAN RACK	Required for pot racks over 2,4 m	463
NEGPSL		SALAMANDER SUPPORT FOR RACK PANS WITH UPRIGHT		2.712
NEGSAL		SELF-SUPPORTING TOP FOR SALAMANDER		2.210

ACCESSORIES 700

Model		Description	Note	Price [€]
NEK-M-S		MENNEKES MODEL SOCKET Cepex SCHUKO (4984) IP44		118
NEKPCM		SURCHARGE FOR FACTORY ACCESSORY ASSEMBLY		161
NEKQ12		RECTANGULAR HANDRAIL 1200 mm	Factory assembly only with code NEKPCM	500
NEKQ16		RECTANGULAR HANDRAIL 1600 mm	Factory assembly only with code NEKPCM	548
NEKQ18		RECTANGULAR HANDRAIL 1800 mm	Factory assembly only with code NEKPCM	578
NEKQ20		RECTANGULAR HANDRAIL 2000 mm	Factory assembly only with code NEKPCM	603
NEKQ22		RECTANGULAR HANDRAIL 2200 mm	Factory assembly only with code NEKPCM	630
NEKQ24		RECTANGULAR HANDRAIL 2400 mm	Factory assembly only with code NEKPCM	655
NEKSP121		PORTIONING SHELF 1200 mm	Factory assembly only with code NEKPCM	510
NEKSP161		PORTIONING SHELF 1600 mm	Factory assembly only with code NEKPCM	579
NEKSPI181		PORTIONING PLAN 1800 mm	Factory assembly only with code NEKPCM	648
NEKSPI201		PORTIONING SHELF 2000 mm	Factory assembly only with code NEKPCM	705
NEKSPI221		PORTIONING SHELF 2200 mm	Factory assembly only with code NEKPCM	760
NEKSPI241		PORTIONING SHELF 2400 mm	Factory assembly only with code NEKPCM	815
NEX2D		KIT 2 DRAWERS 400 mm	To be requested at the time of order.	629
NEX3D		KIT 2 DRAWERS 600 mm	To be requested at the time of order.	852
NEX4D		KIT 2 DRAWERS 800 mm	To be requested at the time of order.	1.106


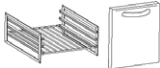


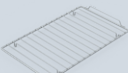



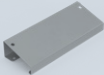

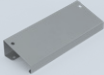

ACCESSORIES 700

Model		Description	Note	Price [€]
NKBVP4		DOOR FOR COMPARTMENT 400 mm	Supplied with hinges	283
NKBVP4-AC		DOUBLE SKIN INSULATED DOOR WITH AUTOCLOSING SYSTEM	Supplied with hinges	362
NKBVP6		DOOR FOR COMPARTMENT 600 mm	Supplied with hinges	333
NX7CAM		WATER TAP		570
NX9CAT		WATER COLUMN FOR TOP VERSION APPLIANCES		576
NEZMF2		FRONT PLINTH 400 mm	Plinth not compatible with bratt pans and refrigerated bases	306
NEZMF3		FRONT PLINTH 600 mm	Plinth not compatible with bratt pans and refrigerated bases	340
NEZMF4		FRONT PLINTH 800 mm	Plinth not compatible with bratt pans and refrigerated bases	353
NEZMF5		FRONT PLINTH 1000 mm	Plinth not compatible with bratt pans and refrigerated bases	376
NEZMF6		FRONT PLINTH 1200 mm	Plinth not compatible with bratt pans and refrigerated bases	407
NEZMF8		FRONT PLINTH 1600 mm	Plinth not compatible with bratt pans and refrigerated bases	418
NEZMF9		FRONT PLINTH 1800 mm	Plinth not compatible with bratt pans and refrigerated bases	452
NEZMF10		FRONT PLINTH 2000 mm	Plinth not compatible with bratt pans and refrigerated bases	480
NEZMF11		FRONT PLINTH 2200 mm	Plinth not compatible with bratt pans and refrigerated bases	516
NEZMF12		FRONT PLINTH 2400 mm	Plinth not compatible with bratt pans and refrigerated bases	544
NEZMF13		FRONT PLINTH 2600 mm	Plinth not compatible with bratt pans and refrigerated bases	564
NEZMF14		FRONT PLINTH 2800 mm	Plinth not compatible with bratt pans and refrigerated bases	578

ACCESSORIES 700

Model	Description	Note	Price [€]
NEZML7	 Side Plinth 700 mm	624x150	382
NEZML77	Side Plinth for Island Unit 700+700 mm	1247x150	406
NECRV2	 SURCHARGE FOR PAINTED FRONT PANEL – 400 mm		160
NECRV3	 SURCHARGE FOR PAINTED FRONT PANEL – 600 mm		206
NECRV4	 SURCHARGE FOR PAINTED FRONT PANEL – 800 mm		258
NECRV5	 SURCHARGE FOR PAINTED FRONT PANEL – 1000 mm		309
NECRV6	 SURCHARGE FOR PAINTED FRONT PANEL – 1200 mm		351
NECRV8	 SURCHARGE FOR PAINTED FRONT PANEL – 1600 mm		402
NEFLLV	 SURCHARGE FOR PAINTING OF SMOOTH ISLAND END PANEL		1.041
NEFLV	 SURCHARGE FOR PAINTING OF SMOOTH END PANEL		541
NEFTTV	ESSENCE ISLAND AESTHETICS END PANEL PAINTING		876
NEFTV	ESSENCE AESTHETIC END PANEL PAINTING		500
NEPV2	 SURCHARGE PAINTED DOOR 400 mm		227
NEPV3	 SURCHARGE PAINTED DOOR 600 mm		325
NEPV4	 SURCHARGE PAINTED DOOR 800 mm		412
NKFC2	 HOT BASE KIT FOR 400 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GN 1/1 GRID NO. 1 STRAIGHT DOOR		998

ACCESSORIES 700

Model		Description	Note	Price [€]
NKFC4		HOT BASE KIT FOR 800 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GRILLE GN 2/1. NO. 2 STRAIGHT DOORS		1.375
NKG2		GRILL HOLDING BULKHEAD KIT FOR 400 COMPARTMENTS COMPLETE WITH N°1 GRILLE GN1/1		392
NKPG2		GRID-HOLDER BULKHEAD KIT FOR 400 COMPARTMENTS COMPLETE WITH N°1 GN 1/1 GRID N°1 STRAIGHT DOOR		648
NKPG4		GRILL BULKHEAD KIT FOR 800 COMPARTMENTS COMPLETE WITH N°1 GRILLE GN 2/1 N°2 STRAIGHT DOORS		873
EGN2		GRID GN 1/1		56
EGN4		GRID GN 2/1		73
BAP72		ANTI-ROLL BARS FOR POTS 700 M40		991
BAP74		ANTI-ROLL BARS FOR POTS 700 M80		1.036
NEGFC1		FIXED BLIND FLUE GRATE M20		84
NEGFC2		FIXED BLIND FLUE GRATE M40		92
NEGFC3		FIXED BLIND FLUE GRATE M60		98
NEGFC4		FIXED BLIND FLUE GRATE M80		108
NEGFC6		FIXED BLIND FLUE GRATE M120		116
XBV-MC6/8		CENTRE UPRIGHT FOR 600, 800 AND 1200 MM COMPARTMENT BASES REQUIRED TO EQUIP THE BASE WITH GRID SUPPORTS		60
XBV-ML8		Pair of side uprights for 800 mm base compartment necessary to equip the base with grid supports for GN2/1 grids		60

SERIES 650



INDEX SERIES 650

240	Gas ranges
244	Electric ranges
248	Ceramic plates
252	Induction plates
254	Griddles
260	Grills
264	Fryers
266	Warm containers
268	Pasta cookers
270	Electric multifunction
274	Electric bain-marie
276	Neutral elements
278	Neutral bases
280	Stands
282	Refrigerated bases
286	Accessories 650

650

THE COMPACT KITCHEN COMPLETE IN EVERY WAY

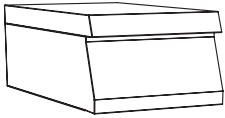
Despite its compact size, the 650 range offers professional performance. With over 80 models available, it can meet a wide variety of usage needs. Its widths range from 400, 600, 700, 800, 1000 to 1100 millimeters, ensuring maximum flexibility and adaptability to any space. Thanks to its wide range of functions, it is possible to configure cooking solutions for every need, from high-end restaurants to buffet setups with live cooking and small kitchen corners in bars.

The top appliances can be easily combined with TN or BT refrigerated bases. Every detail has been designed to make cleaning operations extremely simple and quick, ensuring a consistently hygienic environment.

CONFIGURATIONS

Top version

Cod: T



Stands

Cod: BC

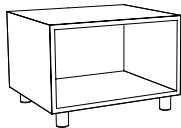
Stand base made of stainless steel tubular structure.
Equipped with four height-adjustable feet.



Standard base

Cod: BV

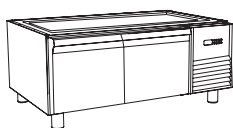
Standard base made of stainless steel, suitable for supporting 650 top elements.
Equipped with four height-adjustable stainless steel feet.



Refrigerated base

Cod: BR

Refrigerated base available in BT or TN versions. Equipped with doors or drawers with GN 1/1 capacity on stainless steel telescopic slides.
Ventilated refrigeration and automatic defrost water evaporation are ensured by electronic temperature control.

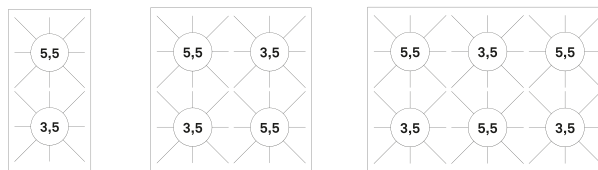


GAS RANGES

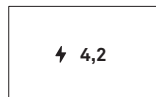
Surfaces with rounded corners for easy cleaning, equipped with RAAF enamelled cast iron grills. The cast iron burners feature a stabilized flame and come complete with a pilot burner and thermocouple safety. Gas supply is controlled by valves. Ideal for cooking with pots, the brass burners range from 3.5 to 6 kW and are securely fixed to the surface.

POWER AND CONFIGURATIONS

Burners (kW)



Ovens (kW)






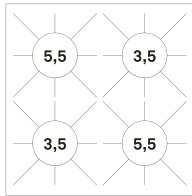
Dim:
570×530h×295 mm


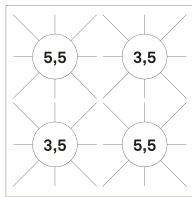


Dim:
570×530h×295 mm

COOKING LINE

ECG62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		19	0.15	1.165
GAS COOKING TOP 2 BURNERS.		🔥 9			

ECG64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		27	0.23	1.797
GAS COOKING TOP 4 BURNERS.		🔥 18			

ECG64F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	3.389
GAS RANGE 4 BURNERS ON GAS OVEN		🔥 23			

OVEN	Dimensions [WxDxH mm]	Power [kW]
	570x530x295	🔥 5

COOKING LINE

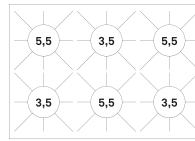
ECG65F



Dimensions
[WxDxH mm]

1100x650x850

Power
[kW]



Weight
[kg]

120

Volume
[m³]

1.13

Price
[€]

4.758

GAS RANGE 6 BURNERS ON GAS OVEN

🔥 32

OVEN

Dimensions
[WxDxH mm]

570x530x295

Power
[kW]

🔥 5

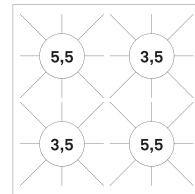
ECG64EV



Dimensions
[WxDxH mm]

700x650x850

Power
[kW]



Weight
[kg]

89

Volume
[m³]

0.73

Price
[€]

4.043

GAS RANGE TOP 4 BURNERS ON EL. CONVECTION OVEN

🔥 18 ⚡ 4.2

OVEN

Dimensions
[WxDxH mm]

570x490x295

Power
[kW]

⚡ 4.2

Power supply
[V - Hz]

400 3N - 50/60

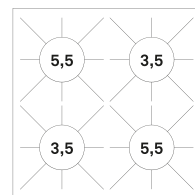
ECG64ES



Dimensions
[WxDxH mm]

700x650x850

Power
[kW]



Weight
[kg]

89

Volume
[m³]

0.73

Price
[€]

3.414

GAS RANGE 4 BURNERS ON EL. STATIC OVEN

🔥 18 ⚡ 4.2

OVEN

Dimensions
[WxDxH mm]

570x530x295

Power
[kW]

⚡ 4.2

Power supply
[V - Hz]

400 3N - 50/60

ACCESSORIES GAS RANGES

Model	Description		Note	Price [€]
C70XGRFVS		Stainless steel oven grid	530x490x120	41
C70XTFVS		Stainless steel tray	530x470x120	146

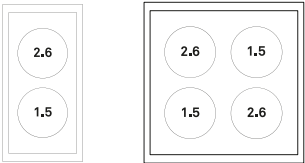
ELECTRIC RANGES

Ideal for all cooking in pots. Electric ranges with tops featuring rounded corners for better cleaning and cast iron radiant plates. The plates are hermetically fixed and finished with an anti-overflow edge. For the induction cooker made of stainless steel, there is a hermetically sealed 6 mm thick tempered glass top. It has independent cooking zones, each with an inductor equipped with a recognition system that activates heating in the presence of a pot. There is a selector allowing the use of 10 power levels. The zones are delimited by silk-screened outlines and equipped with indicator lights for the correct operation of the equipment. It also has an integrated power box with an overheating safety device. The glass ceramic cooktop is made of stainless steel with a hermetically sealed 6 mm thick tempered glass top. It has independent cooking zones, each with a radiant element controlled by an energy regulator. The zones are delimited by silk-screened outlines and equipped with indicator lights for the correct operation of the equipment and for residual heat. The electric oven is static

or ventilated, equipped with a safety thermostat with an adjustment range from 50°C to 270°C, and has a power of 4.2 kW.

POWER AND CONFIGURATIONS

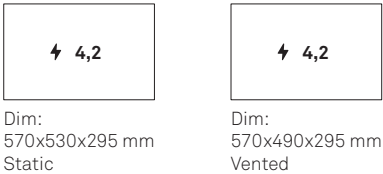
Ovens (kW)



Powered models (kW)



Ovens (kW)



COOKING LINE

ECE62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x650x295



20

0.15

1.166

EL. COOKING TOP 2 ROUND HOTPLATES.

⚡ 4.1

Power supply
[V - Hz]

400 3N - 50/60

ECE62TP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x650x295



20

0.15

1.274

EL. COOKING TOP 2 ROUND HOTPLATES. HIGH POWER

⚡ 5.2

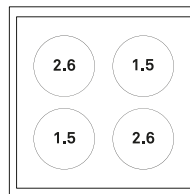
Power supply
[V - Hz]

400 3N - 50/60

ECE64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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700x650x295



29

0.24

1.661

EL. COOKING TOP 4 ROUND HOTPLATES.

⚡ 8.2

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

ECE64TP

Dimensions
[WxDxH mm]

Power
[kW]

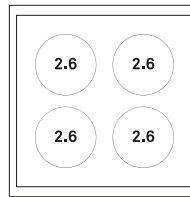
Weight
[kg]

Volume
[m³]

Price
[€]



700x650x295



29

0.24

1.879

EL. COOKING TOP 4 ROUND HOTPLATES. HIGH POWER

⚡ 10.4

Power supply
[V - Hz]

400 3N - 50/60

ECE64ES

Dimensions
[WxDxH mm]

Power
[kW]

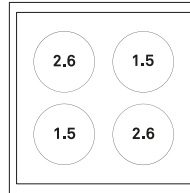
Weight
[kg]

Volume
[m³]

Price
[€]



700x650x850



80

0.73

3.524

EL. RANGE 4 ROUND HOTPLATES ON EL. STATIC OVEN

⚡ 12.4

OVEN

Power
[kW]

Power supply
[V - Hz]

⚡ 4.2

400 3N - 50/60

ECE64ESP

Dimensions
[WxDxH mm]

Power
[kW]

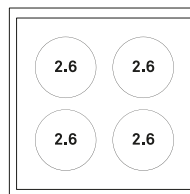
Weight
[kg]

Volume
[m³]

Price
[€]



700x650x850



80

0.73

3.642

EL. RANGE 4 ROUND HOTPLATES HIGH POWER ON EL. STATIC OVEN

⚡ 14.6

OVEN


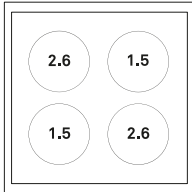
Power
[kW]


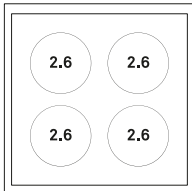
Power supply
[V - Hz]

⚡ 4.2

400 3N - 50/60

COOKING LINE

ECE64EV	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	3.788
EL. RANGE 4 ROUND HOTPLATES ON EL. CONVECTION OVEN		⚡ 12.4			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

ECE64EVP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	3.904
EL. RANGE 4 ROUND HOTPLATES HIGH POWER ON EL. CONVECTION OVEN		⚡ 14.6			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

ACCESSORIES ELECTRIC RANGES

Model	Description	Note	Price [€]
C70XGRFVS	 Stainless steel oven grid	530x490x120	41
C70XTFVS	 Stainless steel tray	530x470x120	146

CERAMIC PLATE

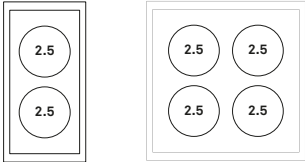
Ideal for all pot cooking. The ceramic glass cooktop is made of stainless steel, with a 6 mm thick tempered glass surface sealed hermetically. The cooking zones are independent, each with a radiant element controlled by an energy regulator. The zones on the glass are outlined with screen-printed borders and equipped with indicator lights for proper operation and residual heat. The oven is a ventilated electric one, equipped with a safety thermostat with a temperature range from 50°C to 270°C. The oven power is 4.2 kW.

POWER AND CONFIGURATIONS

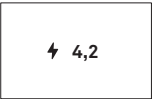
Zone
(kW)



Powered models
(kW)


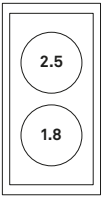



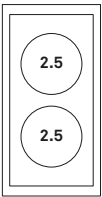
Ovens
(kW)


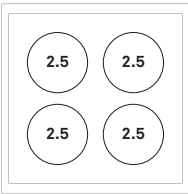


Dim:
570x490x295 mm
Vented


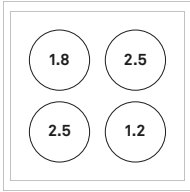
COOKING LINE


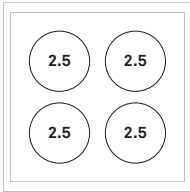
ECV62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		16	0.15	2.277
EL. COOKING TOP 2 ZONES CERAMIC TOP		⚡ 4.3	Power supply [V - Hz] 400 3N - 50/60		


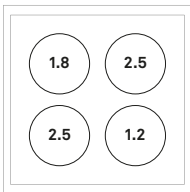
ECV62TP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		16	0.15	2.384
EL. COOKING TOP 2 HIGH POWER ZONES CERAMIC TOP		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

ECV64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		22	0.23	2.915
EL. COOKING TOP 4 ZONES CERAMIC TOP		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

ECV64TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		22	0.23	3.047
EL. COOKING TOP 4 HIGH POWER ZONES CERAMIC TOP		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

ECV64EV	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	4.410
EL. RANGE CERAMIC TOP 4 ZONES ON EL. CONVECTION OVEN		⚡ 12.2			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

ECV64EVP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	4.545
EL. RANGE CERAMIC TOP 4 ZONES HIGH POWER ON EL. CONVECTION OVEN		⚡ 14.2			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

ACCESSORIES CERAMIC PLATE

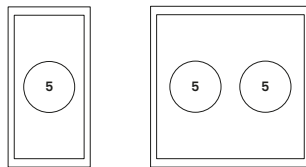
Model	Description		Note	Price [€]
C70XGRFVS		Stainless steel oven grid	530x490x120	41
C70XTFVS		Stainless steel tray	530x470x120	146

INDUCTION PLATE

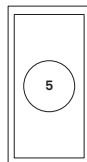
Ideal for all pot cooking. The induction cooktop is made of AISI stainless steel, with a 6 mm thick tempered glass surface, hermetically sealed. The cooking zones are independent, each with an inductor equipped with a recognition system that activates heating when the pot is detected. A selector allows for 10 power levels. The zones are outlined with screen-printed borders and equipped with indicator lights for proper appliance operation. The cooktop also features an integrated power box with an overheating safety device.

POWER AND CONFIGURATIONS

Zone
(kW)



Zone wok
(kW)

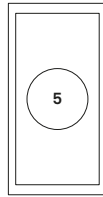


COOKING LINE

ECI62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x650x295



16

0.15

5.625

INDUCTION COOKING TOP 1 ZONE

⚡ 5

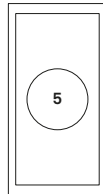
Power supply
[V - Hz]

400 3N - 50/60

ECIW62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x650x295



16

0.24

6.226

INDUCTION COOKING TOP 1 ZONE WOK

⚡ 5

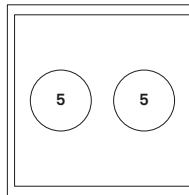
Power supply
[V - Hz]

400 3N - 50/60

ECI64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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700x650x295



22

0.23

10.169

INDUCTION COOKING TOP 2 ZONES

⚡ 10

Power supply
[V - Hz]

400 3N - 50/60

GRIDDLES

Ideal for griddle cooking. Gas-electric fry top made of AISI stainless steel. Independent cooking zones with an inclined griddle plate in smooth, ribbed, or mixed versions. The griddle plate can be made of carbon steel, chrome, or AISI 430 for different types of cooking. The cooking surface is lowered in relation to the worktop and hermetically sealed. For easy cleaning, there is a front hole through which the grease is conveyed into the special drawer in the dashboard.

Temperature is adjustable from 110° to 280°C, depending on the versions.

POWER AND CONFIGURATIONS

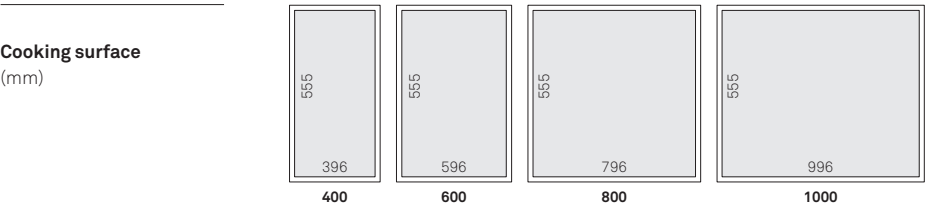




















Plate type		Smooth AISI 430 stainless steel plate		Smooth chrome plate
		AISI 430 stainless steel ribbed plate		Ribbed chrome plate
		Plate 2/3 smooth and 1/3 ribbed in AISI 430 stainless steel		Chrome-plated plate 2/3 smooth and 1/3 ribbed

650






GRIDDLES ELECTRIC





400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBE62TLX EL. FRY TOP 40 CM SMOOTH HOTPLATE	400×650×295	⚡ 3.9	32	0.15	1.971
		EBE62TRX EL. FRY TOP 40 CM RIBBED HOTPLATE AISI 430	400×650×295	⚡ 3.9	32	0.15	2.160

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBE63TLX EL. FRY TOP 60 CM SMOOTH HOTPLATE AISI 430	600×650×295	⚡ 7.8	53	0.23	2.710
		EBE63TLRX EL. FRY TOP 60 CM SMOOTH/ RIBBED HOTPLATE AISI 430	600×650×295	⚡ 7.8	53	0.23	2.819





1000	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBE65TLX EL. FRY TOP 100 CM SMOOTH HOTPLATE AISI 430	1000×650×295	⚡ 11.7	75	0.56	4.012
		EBE65TLRX EL. FRY TOP 100 CM SMOOTH/ RIBBED HOTPLATE AISI 430	1000×650×295	⚡ 11.7	75	0.56	4.441

COOKING LINE





400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBE62TLC EL. FRY TOP 40 CM SMOOTH, CHROMED HOTPLATE	400x650x295	⚡ 3.9	32	0.15	2.248
		EBE63TLC EL. FRY TOP 60 CM SMOOTH, CHROMED HOTPLATE	600x650x295	⚡ 7.8	53	0.23	3.107
		EBE63TMC EL. FRY TOP 60 CM SMOOTH/ RIBBED CHROMED HOTPLATE	600x650x295	⚡ 7.8	53	0.23	3.398





1000	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBE65TLC EL. FRY TOP 100 CM SMOOTH, CHROMED HOTPLATE	1000x650x295	⚡ 11.7	75	0.56	4.632
		EBE65TMC EL. FRY TOP 100 CM SMOOTH/ RIBBED, CHROMED HOTPLATE	1000x650x295	⚡ 11.7	75	0.56	4.800



GRIDDLES GAS





400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBG62TLX GAS FRY TOP 40 CM SMOOTH HOTPLATE AISI 430	400x650x295	🔥 5	38	0.15	2.192
		EBG62TRX GAS FRY TOP 40 CM RIBBED HOTPLATE AISI 430	400x650x295	🔥 5	38	0.15	2.473

COOKING LINE





600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBG63TLX GAS FRY TOP 60 CM SMOOTH HOTPLATE AISI 430	600×650×295	🔥 10	56	0.23	3.046
		EBG63TLRX GAS FRY TOP 60 CM SMOOTH/ RIBBED HOTPLATE AISI 430	600×650×295	🔥 10	56	0.23	3.152

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBG64TLX GAS FRY TOP 80 CM SMOOTH HOTPLATE AISI 430	800×650×295	🔥 12.5	70	0.45	3.651
		EBG64TLRX GAS FRY TOP 80 CM SMOOTH/ RIBBED HOTPLATE AISI 430	800×650×295	🔥 12.5	70	0.45	3.909







400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBG62TLC EL. FRY TOP 40 CM SMOOTH, CHROMED HOTPLATE	400×650×295	🔥 5	38	0.15	2.551

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBG63TLC GAS FRY TOP 60 CM SMOOTH CHROMED HOTPLATE	600×650×295	🔥 10	56	0.23	3.693
		EBG63TMC GAS FRY TOP 60 CM SMOOTH/ RIBBED CHROMED HOTPLATE	600×650×295	🔥 10	56	0.23	3.742

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBG64TLC GAS FRY TOP 80 CM SMOOTH CHROMED HOTPLATE	800x650x295	🔥 12.5	70	0.45	4.266
		EBG64TMC GAS FRY TOP 80 CM SMOOTH/ RIBBED CHROMED HOTPLATE	800x650x295	🔥 12.5	70	0.45	4.385

ACCESSORIES GRIDDLES

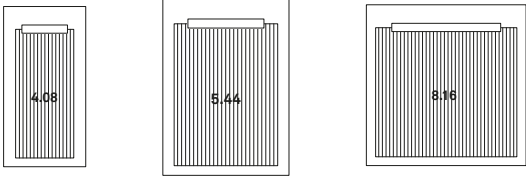
Model		Description	Note	Price [€]
CGBD		Joint cover RH for Fry-Top		128
CGBS		Joint cover LH for Fry-Top		128
XFT-LR		Kit 10 scraper blades		89
XFT-R		appliance is operating correctly. Cooking surface 36x45 cm.		157
XFTRR		Scraper for ribbed plate.		66
XFTT		Plate cleaning cap.		143

GRILL

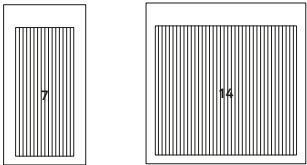
The stainless steel electric grill allows for direct cooking on the heating element, and it features a water container to provide the food with the proper humidity and reduce fumes resulting from the melting of fats. A switch enables the use of 6 power levels, and the grill is equipped with a signal light to indicate the correct operation of the equipment. The gas lavastone grill, made of stainless steel, utilizes heating through stabilized flame burners with a pilot light and safety thermocouple. It has independent cooking zones with lava rock, controlled by a safety valve. The cooking grill can be placed on two levels. Grids are available in stainless steel or cast iron, with versions suitable for meat and fish. The grill also includes a removable grease drawer for easy cleaning.

POWER AND CONFIGURATIONS

Electric grills
(kW)




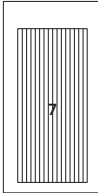

Lava stone grills
(kW)


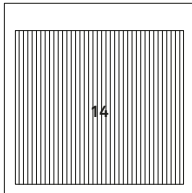


GRILL ELECTRIC

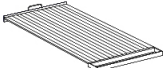
ECW62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295	 4.08	24	0.15	2.673
ELECTRIC GRILL 40 CM		⚡ 4.08	Power supply [V - Hz] 400 3N - 50/60		
ECW63T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295	 5.44	28	0.17	3.560
ELECTRIC GRILL 60 CM		⚡ 5.44	Power supply [V - Hz] 400 3N - 50/60		
ECW64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x650x295	 8.16	33	0.23	4.293
ELECTRIC GRILL 80 CM		⚡ 8.16	Power supply [V - Hz] 400 3N - 50/60		

GRILL GAS

EGL62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		38	0.15	2.080
LAVAROCK GRILL GAS VERSION 40 CM		 7			
Notes: Included: Fish grill + 1 pack of lavarock.					

EGL64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x650x295		70	0.25	3.023
LAVAROCK GRILL GAS VERSION 80 CM		🔥 14			
Notes: Included: Fish grill + 1 pack of lavarock.					

ACCESSORIES GRILL

Model	Description	Note	Price [€]
ERL	Kit 6 kg package of lava rocks.		33
GCG	 Meat grid made of stainless steel, for GAS CHARGRILLS.		368

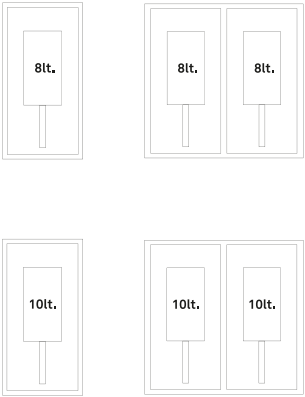
FRYER

Silko gas and electric fryers ensure perfect and crispy frying. The watt/liter ratio, reaching the highest levels in the category, guarantees a consistently high efficiency for continuous frying. The range includes basins with capacities ranging from 8 to 10 liters, featuring heating systems inside or outside the basin (clean basin) to meet different needs.


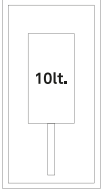

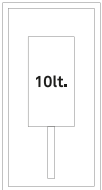

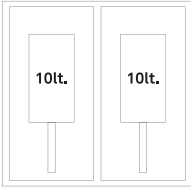
The basins are constructed from stainless steel and molded to prevent boil-over, with large cold zones for collecting cooking residuals. Gas fryers utilize steel burners with optimized flames, while electric fryers are equipped with stainless steel armored heating elements. The heating process is controlled by a thermostatic valve or an adjustable thermostat ranging from 100°C to 185°C. Additionally, all fryers come equipped with a manual reset safety thermostat.

POWER AND CONFIGURATIONS

Well capacity
(lt)



FRYER ELECTRIC

EFE62110T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC FRYER 1 WELL 10LT.</p>	400x650x295	 <p>⚡ 6</p>	20	0.15	2.002
<p>Power supply [V - Hz]</p> <p>400 3N - 50/60</p>					
EFE62110TP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC FRYER HIGH PERFORMANCE 1 WELL - 10LT.</p>	400x650x295	 <p>⚡ 9</p>	20	0.15	2.055
<p>Power supply [V - Hz]</p> <p>400 3N - 50/60</p>					
EFE63210T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC FRYER 2 WELLS 10LT.</p>	600x650x295	 <p>⚡ 12</p>	33	0.23	3.446
<p>Power supply [V - Hz]</p> <p>400 3N - 50/60</p>					

COOKING LINE

EFE63210TP

Dimensions
[W×D×H mm]

Power
[kW]

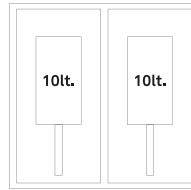
Weight
[kg]

Volume
[m³]

Price
[€]



600x650x295



33

0.23

3.550

ELECTRIC FRYER HIGH PERFORMANCE 2 WELLS - 10LT.

⚡ 18

Power supply
[V - Hz]

400 3N - 50/60

FRYER GAS

EFG62108T

Dimensions
[W×D×H mm]

Power
[kW]

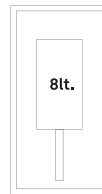
Weight
[kg]

Volume
[m³]

Price
[€]



400x650x295



26

0.15

2.425

GAS FRYER 1 WELL - 8LT.

🔥 7

EFG63208T

Dimensions
[W×D×H mm]

Power
[kW]

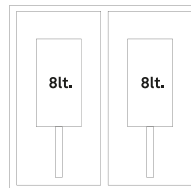
Weight
[kg]

Volume
[m³]

Price
[€]



600x650x295



44




0.23

4.170

GAS FRYER 2 WELLS - 8LT.

🔥 14

ACCESSORIES FRYER

Model		Description	Note	Price [€]
C-1/2M		Kit 2 half size baskets for gas fryer (8Lt)	100x280x115 mm	159
NC-1/2M		Kit 2 half size baskets for electric fryer (8/10Lt)	305x85x110 mm	152
NC-1M		One size basket for electric Fryer (10Lt.)	80x300x100 mm	124

WARM CONTAINER

Ideal for keeping fried foods at the right temperature to be served in their original crispiness. Made of AISI stainless steel. Heating is achieved through the lower heating element with a thermostat for temperature regulation ranging from 30°C to 90°C. The top features infrared heating with an on/off switch. The GN container has dimensions of 1/1 with a height of 15 cm.

POWER AND CONFIGURATIONS

Power
(kW)



ERP62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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EL CHIPS SCUTTLE 40 CM

400x650x295



27

0.15

1.455



2

Power supply
[V - Hz]

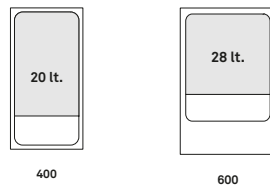
230 - 50/60

PASTA COOKER

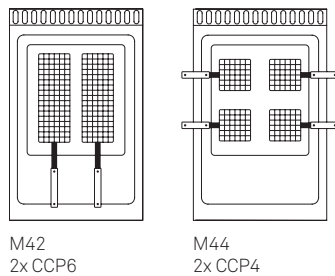
Pasta cooker made of stainless steel AISI. Upper molded top with antioverflow recess and a large foam expansion area. The pasta cooker features a pressed tank made of AISI 316 stainless steel with a rounded bottom for easy cleaning; water filling is activated by a switch located on the control panel. There is the option of rapid initial filling or slow refresh. A safety system prevents the pasta cooker from being activated in the absence of water in the basin. Heating is obtained by means of removable armored heating elements to facilitate the cleaning of the basin. Temperature is controlled by an energy regulator for more effective control of the boiling process.

POWERS AND CONFIGURATIONS

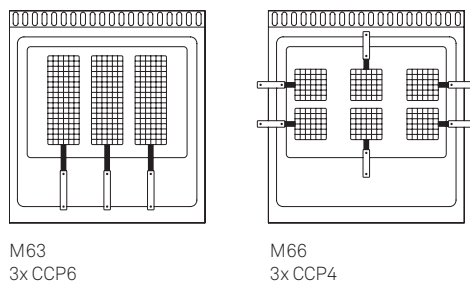
Well capacity (lt)




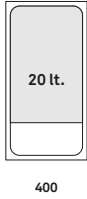
Basket combinations Well 20lt.



Basket combinations Well 28lt.





COOKING LINE

EDE62120T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		17	0.15	2.878
ELECTRIC PASTA COOKER 1 WELL 20 LT.		⚡ 5.67	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	308x340x180	20 LT.

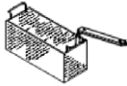
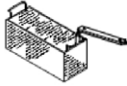

Notes: Complete with 2 baskets 145 x 290 x 125 H mm, false bottom, stainless steel lid

EDE63128T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295		30	0.23	3.209
ELECTRIC PASTA COOKER 1 WELL 28 LT.		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	490x340x180	28 LT.

Notes: Complete with 3 baskets 145 x 290 x 125 H mm, false bottom, stainless steel lid

ACCESSORIES PASTA COOKER

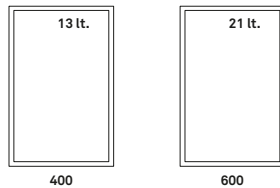
Model	Description	Note	Price [€]
CCP4	 Kit of 2 pasta cooker baskets	100x280x175	179
CCP6	 Stainless Steel Pasta Cooking Basket	145x290x125	160
XPCC623	 Whole Pasta Cooking Basket for M40 Tank	310x280x155	173

MULTI-PERFORMANCES



Multiple functions, one machine. Extremely versatile, it can be used for direct contact cooking (fry top), stewed cooking (boiled meats, soups, sauces, ragout, risotto), in a bain-marie, or light frying (not deep frying). A perfect solution to incorporate many functions in a small space. Electric monobloc multifunction equipment made of stainless steel. Rectangular-shaped stainless steel basin with a mirror-polished bottom and two differentiated cooking zones. Heating is achieved by armored heating elements placed under the basin. Thermostat for temperature regulation from 50°C to 300°C. Safety thermostat. Large drain hole to completely empty the tank into a GN container placed in an undershelf compartment. Indicator lights to check the correct operation of the appliance.



POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

ECM62G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x850	 13 lt. 400	40	0.35	3.349
ELECTRIC MULTIFUNCTIONAL APPLIANCE 13 LT.		⚡ 4.05	Power supply [V - Hz] 400 3N - 50/60		

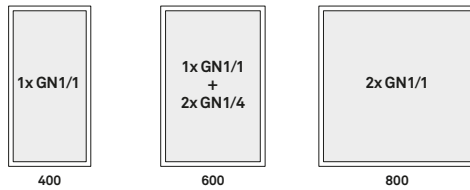
ECM63G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x850	 21 lt. 600	60	0.55	4.262
ELECTRIC MULTIFUNCTIONAL APPLIANCE 21 LT.		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

BAIN MARIES

Electric bain-marie made of stainless steel. Pressed stainless steel tank with GN tank size and a maximum height of 150 mm. Heating is provided by armored resistances placed under the tank. Thermostatically controlled water temperature with adjustment from 30°C to 90°C. A manual reset safety thermostat intervenes in case of activation of the heating without water in the tank. Activation of the heating is indicated by a pilot light located on the control panel. Water discharge is facilitated through an overflow system.

POWER AND CONFIGURATIONS

Well capacity

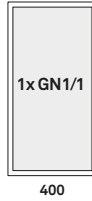


COOKING LINE

EME62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x650x295



17

0.15

1.508

ELECTRIC BAIN-MARIE

⚡ 1

Power supply
[V - Hz]

230 - 50/60

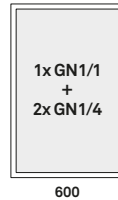
WELL	Dimensions [WxDxH mm]
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530x325x200

EME63T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
--------	--------------------------	---------------	----------------	----------------	--------------



600x650x295



21

0.23

1.863

ELECTRIC BAIN-MARIE

⚡ 1.8

Power supply
[V - Hz]

230 - 50/60

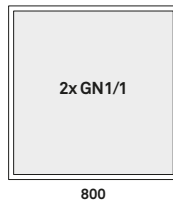
WELL	Dimensions [WxDxH mm]
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530x487x200

EME64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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800x650x295



25

0.25

2.154

ELECTRIC BAIN-MARIE

⚡ 2

Power supply
[V - Hz]

230 - 50/60

WELL	Dimensions [WxDxH mm]
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530x650x200

COOKING LINE

EEN60T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
--------	--------------------------	---------------	----------------	----------------	--------------



100x650x295

4

0.08

529

NEUTRAL UNIT 10 CM

EEN62TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x650x295

16

0.15

909

NEUTRAL UNIT 40 CM INCL. DRAWER

EEN62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
--------	--------------------------	---------------	----------------	----------------	--------------



400x650x295

14

0.15

636

NEUTRAL UNIT 40 CM

EEL63T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
--------	--------------------------	---------------	----------------	----------------	--------------



600x650x295

18

0.23

1.312

SINK 60 CM

COOKING LINE

EEN63TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



600x650x295

21

0.23

1.005

NEUTRAL UNIT 60 CM INCL. DRAWER

EEN63T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
--------	--------------------------	---------------	----------------	----------------	--------------



600x650x295

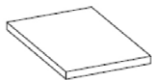
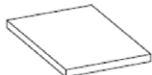
18

0.23

733

NEUTRAL UNIT 60 CM

ACCESSORIES NEUTRAL UNITS

Model		Description	Note	Price [€]
TP40		Chopping board for neutral units (40 cm) made of atoxic plastic material suitable for food processing	394x585x25	188
TP60		Chopping board for neutral units (60 cm) made of atoxic plastic material suitable for food processing	594x582x25	278

COOKING LINE

BV64	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x535x600

12

0.20

458

COMPARTMENT BASE 40 CM

BV66	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x535x600

15

0.29

473

COMPARTMENT BASE 60 CM

BV67	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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700x535x600

17

0.35

506

COMPARTMENT BASE 70 CM

BV68	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-------------	----------------------------------	-----------------------	------------------------	------------------------	----------------------



800x535x600

19

0.37

564

COMPARTMENT BASE 80 CM

BV610	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1000x535x600



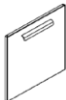
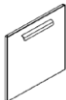

20

0.46

619

COMPARTMENT BASE 1000 CM

ACCESSORIES BASE COMPARTMENT

Model	Description	Note	Price [€]
CSN40	 2 drawers for base compartment 40 cm complete with non-toxic plastic trays		555
CSN60	 2 drawers for base compartment 60 cm complete with non-toxic plastic trays		706
P40	 Door for base compartment module 40 cm		162
P60	 Door for base compartment module cm		193
P70	 Kit 2 doors for base compartment modules 70 cm.		322

COOKING LINE

BC64	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x535x600

0.22

453

BASE STAND 40CM

BC66	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x535x600

0.34

474

BASE STAND 60 CM

BC67	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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700x535x600

0.39

472

BASE STAND 70 CM

BC68	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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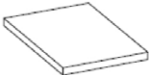
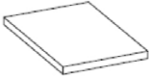
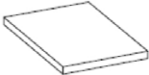
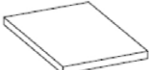
800x535x600

0.45

504

BASE STAND 80 CM

ACCESSORIES STAND

Model		Description	Note	Price [€]
R40		Top for base compartment modules and stand.		114
R60		Top for base compartment modules and stand.		154
R70		Top for base compartment modules and stand.		171
R80		Top for base compartment modules and stand.		192

REFRIGERATED BASE UNIT

BF76APP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1200x630x610

90

0.80

5.298

REFRIGERATED BASE UNIT BT [-15°-20°C] 2 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50/60

BR76APC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



1200x630x610

100

0.80

5.722

REFRIGERATED BASE UNIT TN [-2°+8°C] 1 DOOR AND 2 DRAWERS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BR76APP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



1200x630x610

90

0.80

4.857

REFRIGERATED BASE UNIT TN [-2°+8°C] 2 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

COOKING LINE

BR76ACCDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1200x630x610

110

0.80

6.590

REFRIGERATED BASE UNIT TN [-2°+8°C] 4 DRAWERS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BF78APPDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1600x630x610

125

1.00

6.052

REFRIGERATED BASE UNIT BT [-15°-20°C] 3 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BR78APCDimensions
[W×D×H mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

1600x630x610

130

1.00

6.590

REFRIGERATED BASE UNIT TN [-2°+8°C] 2 DRAWERS AND 2 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

COOKING LINE

BR78APP

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



1600x630x610

125

1.00

5.722




REFRIGERATED BASE UNIT TN [-2°+8°C] 3 DOORS

⚡ 0.109

Power supply
[V - Hz]

230 - 50

ACCESSORIES REFRIGERATED BASE UNIT

Model		Description	Note	Price [€]
NEZBR7		SIDE PLINTH FOR REFRIGERATED BASE 700		366
NEZBRF12		FRONT PLINTH FOR REFRIGERATED BASE 1200 mm		338
NEZBRF16		FRONT PLINTH FOR REFRIGERATED BASE 1600 mm		415

SALAMANDER ELECTRIC

SEM40	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x450x500

32.9

0.22

2.723

ELECTRIC LIGHT SALAMANDER WITH MOVABLE AISI 430 TOP

⚡ 2

Power supply
[V - Hz]

220 - 50/60

SEM60	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x450x500

46.9

0.27

2.954

ELECTRIC LIGHT SALAMANDER WITH MOVABLE AISI 430 TOP

⚡ 4

Power supply
[V - Hz]

220 - 50/60

SEM60T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x450x500

47

0.27

2.954


MOVABLE SALAMANDER EL. TRIPHASE


⚡ 4

Power supply
[V - Hz]

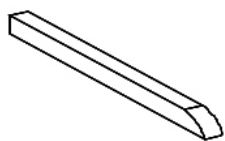
400 2N - 50/60

COOKING LINE

SEM60R	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x548x500		52	0.31	4.967
ULTRAFAST ELECTRIC SALAMANDER WITH MOVABLE TOP		⚡ 4	Power supply [V - Hz] 220 - 50/60		

SEM60RT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x548x50		52	0.31	4.822
ULTRAFAST ELECTRIC SALAMANDER WITH MOVABLE TOP		⚡ 4	Power supply [V - Hz] 380 3N - 50/60		

CGN	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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27

JOINT COVER

DROP IN



INDEX DROP IN

DROP IN 600		DROP IN 700	
290	Gas ranges	316	Gas ranges
292	Electric ranges	318	Electric ranges
294	Ceramic plate	320	Griddles
296	Griddles	324	Grills
300	Fryers	326	Fryers
304	Warm containers	328	Multifunction
306	Multifunction	330	Pasta cookers
308	Pasta cookers	334	Bain-marie
310	Bain-marie		

DROP IN 600

DROP-IN, NEW FORMS OF COOKING.

The Essence Drop-in modules are the perfect solution to guarantee the maximum design freedom and composition of your kitchen. Thanks to their structure, in fact, each module can be embedded in a custom-made work plan. In this way, you can choose the machine you want in the position that is most convenient for you. The Drop-in modules thus combine top-class functionality with incomparable and totally customizable aesthetic finishes.

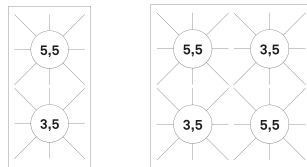
Drop-in, new forms of cooking.

GAS RANGES

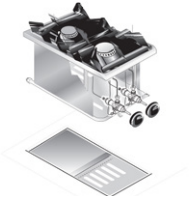
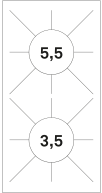
Stainless steel AISI 304 cooktop with open burners, molded for easy cleaning. Waterproof burners featuring a pilot burner and safety thermocouple, with outputs of 3.5 kW and 5.5 kW. The top is equipped with black, acid-resistant enamelled cast iron grids. Gas supply facilitated through safety taps with valves.

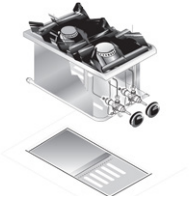
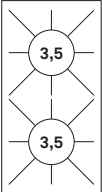
POWER AND CONFIGURATIONS

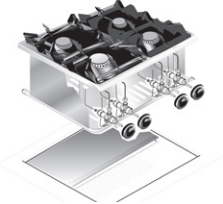
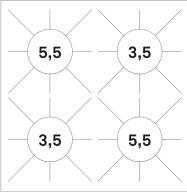
Burners
(kW)

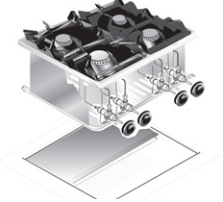
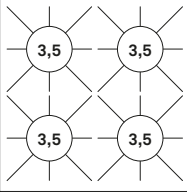


COOKING LINE

CG62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>DROP-IN 2 GAS BURNER BOILING TOP</p>	400x600x250	 <p>9</p>	17	0.15	1.110

CG62DL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>DROP-IN 2 GAS BURNER BOILING TOP</p>	400x600x250	 <p>7</p>	17	0.15	1.062

CG64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>DROP-IN 4 GAS BURNER BOILING TOP</p>	600x600x250	 <p>18</p>	25	0.22	1.772

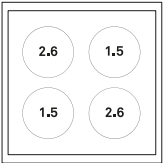
CG64DL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>DROP-IN 4 GAS BURNER BOILING TOP</p>	600x600x250	 <p>14</p>	25	0.22	1.730



ELECTRIC RANGES

Electric cooking tops with rounded angles for easier cleaning, equipped with cast iron heating plates. The burner plates are hermetically attached and refinished with anti-drip borders.



POWER AND CONFIGURATIONS


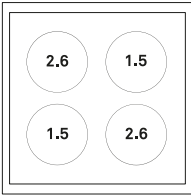
Electric hotplates
(kW)


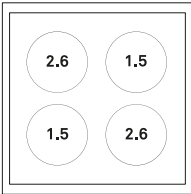


CE62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x75	 ⚡ 4.1	13	0.06	786
DROP-IN 2 HOTPLATE ELECTRIC BOILING TOP			Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

CE62DB	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x75		14	0.06	896
DROP-IN 2 HOTPLATE ELE. BOILING TOP BOX		⚡ 4.1	Power supply [V - Hz] 400 3N - 50/60		

CE64D	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x75		27	0.10	1.218
DROP-IN 4 HOTPLATE ELECTRIC BOILING TOP		⚡ 8.2	Power supply [V - Hz] 400 3N - 50/60		

CE64DB	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x75		27	0.10	1.282
DROP-IN 4 HOTPLATE ELE. BOILING TOP BOX		⚡ 8.2	Power supply [V - Hz] 400 3N - 50/60		


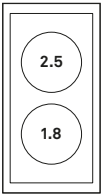
CERAMIC PLATE

Electric ceramic cooking top, high performance, with independent cooking zones 2,4 kW Ø24cm and 1,8 kW Ø18 cm. The cooking zones are framed by silkscreened circles on the ceramic surface and equipped with an indicator light for residual heat. Self-economizing heating element. High output and maximum hygiene.

POWER AND CONFIGURATIONS

Zone
(kW)



CV62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x70	 ⚡ 4.2	11	0.06	1.593
DROP-IN 2 CERAMIC HOTPLATE ELE BOI TOP			Power supply [V - Hz] 400 3N - 50/60		


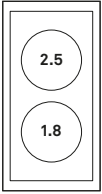
DROP-IN 2 CERAMIC HOTPLATE ELE BOI TOP


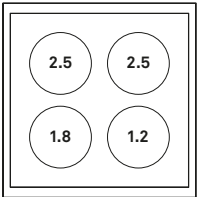
⚡ 4.2


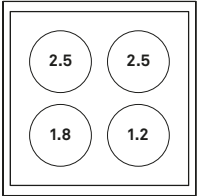
Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

CV62DB	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x70		12	0.06	1.698
DROP-IN 2 CER HOTPLATE ELE BOI TOP BOX		⚡ 4.2	Power supply [V - Hz] 400 3N - 50/60		

CV64D	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x75		17	0.10	2.213
DROP-IN 4 CERAMIC HOTPLATE ELE BOI TOP		⚡ 7.8	Power supply [V - Hz] 400 3N - 50/60		

CV64DB	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x75		20	0.10	2.319
DROP-IN 4 CER HOTPLATE ELE BOI TOP BOX		⚡ 7.8	Power supply [V - Hz] 400 3N - 50/60		

GRIDDLES

Electric Fry-Top. Heating by means of shielded electrical resistance located underneath the hotplate. Independent cooking zones regulated by thermostat. Temperature range 50°C to 250°C. Manually resettable safety thermostat. Supplied with S/S Scraper.

POWER AND CONFIGURATIONS

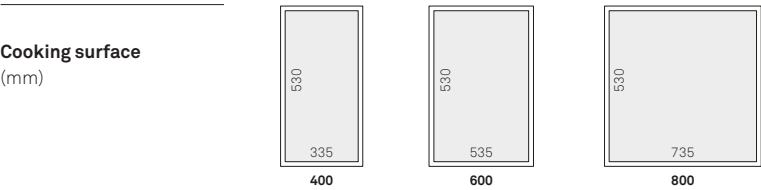






















Plate type		Smooth AISI 430 stainless steel plate		Smooth chrome plate
		AISI 430 stainless steel ribbed plate		Ribbed chrome plate
		Plate 2/3 smooth and 1/3 ribbed in AISI 430 stainless steel		Chrome-plated plate 2/3 smooth and 1/3 ribbed

COOKING LINE

425	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		BE62DX DROP-IN ELE. GRIDDLE SMOOTH PLATE	425×600×180	⚡ 3.9	27	0.10	1.414
		BE62DBX DROP-IN ELE. GRIDDLE SMOOTH PLATE	425×600×180	⚡ 3.9	32	0.09	1.528
		BE62DC DROP-IN ELE. GRIDDLE SMOOTH PLATE	425×600×180	⚡ 3.9	32	0.09	1.673
		BE62DCB DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	425×600×180	⚡ 3.9	37	0.11	1.728

COOKING LINE

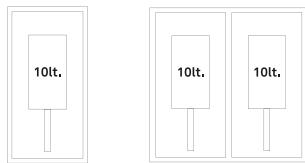
625	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		BE64DC DROP-IN ELE GRIDDLE SMOOTH CHR PLATE	625×600×180	⚡ 7.8	55	0.15	2.834
		BE64DCB DROP-IN ELE GRIDDLE SMOO CHR PLATE B	625×600×180	⚡ 7.8	47	0.13	2.885
		BE64DMC DROP-IN ELE GRIDDLE MIXED CHR PLATE	625×600×180	⚡ 7.8	54	0.30	3.148
		BE64DMCB DROP-IN ELE GRIDDLE MIX CHR PLATE B	625×600×180	⚡ 7.8	47	0.10	3.173
		BE64DX DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	625×600×180	⚡ 7.8	47	0.16	2.131
		BE64DMX DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	625×600×180	⚡ 7.8	44	0.14	2.376
		BE64DBX DROP-IN ELE GRIDDLE MIXED PLATE	625×600×180	⚡ 7.8	40	0.10	2.251
		BE64DMBX DROP-IN ELE GRIDDLE MIXED PLATE BOX	625×600×180	⚡ 7.8	44	0.14	2.490

FRYER

Electric Fryer, heating by means of heating elements. Equipped with a wide cooling area and a radiused, tilting oil expansion area. Adjustable thermostat with temperature settings between 100°C and 180°C, manually resettable safety thermostat. Signal lamp to check on power supply and resistance operation. Removable filter and lid included.

POWER AND CONFIGURATIONS

Well capacity
(lt)

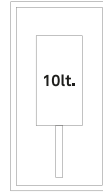


COOKING LINE

FE62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x600x380



15

0.16

1.636

DROP-IN SINGLE PAN ELE. FRYER 10 L

⚡ 5

**Power supply
[V - Hz]**

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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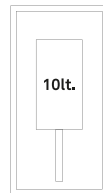
220x340x220(h)

10 LT.

FE62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x600x380



15

0.16

1.743

DROP-IN SING PAN ELE FRYER 10 L BOX

⚡ 5

**Power supply
[V - Hz]**

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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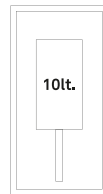
220x340x220(h)

10 LT.

FE62DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x600x380



15

0.16

1.678

DROP-IN SINGLE PAN ELE. FRYER 10 L

⚡ 7.5

**Power supply
[V - Hz]**


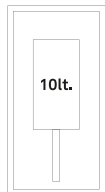
400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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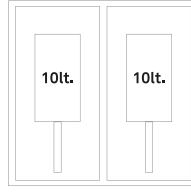
220x340x220(h)

10 LT.


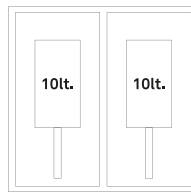
COOKING LINE

FE62DPB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 ⚡ 7.5	17	0.16	1.780
DROP-IN SING PAN ELE FRYER 10 L BOX					
Power supply [V - Hz] 400 3N - 50/60					

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	10 LT.


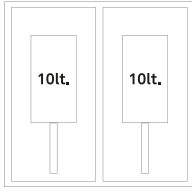
FE64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380	 ⚡ 10	40	0.22	3.019
DROP-IN TWIN PAN ELE FRYER 10+10 L					
Power supply [V - Hz] 400 3N - 50/60					

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.


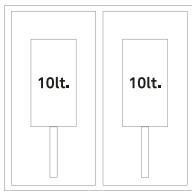
FE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380	 ⚡ 10	28	0.22	3.121
DROP-IN TWIN PAN ELE FRY 10+10L BOX					
Power supply [V - Hz] 400 3N - 50/60					

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.

COOKING LINE

FE64DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380		25	0.22	2.949
DROP-IN TWIN PAN ELE FRYER 10+10 L		⚡ 15	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.

FE64DPB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380		28	0.22	3.072
DROP-IN TWIN PAN ELE FRY 10+10L BOX		⚡ 15	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.

WARM CONTAINER


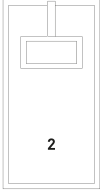
Dry functioning warm container made of stainless steel. Removable container GN 1/1 with sieve bottom. Heating by means of shielded electrical resistances positioned underneath the well. Upper heating via infrared heating elements. Temperature range 30°C to 90°C. Indicator light for correct operation.

POWER AND CONFIGURATIONS



Power
(kW)



COOKING LINE

RP62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x260		13	0.11	822
DROP-IN INFRARED CHIPS SCUTTLE		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	325x530x150(h)	1x GN1/1

RP62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x260		13	0.11	910
DROP-IN INFRARED CHIPS SCUTTLE BOX		⚡ 2	Power supply [V - Hz] 230 - 50/60		

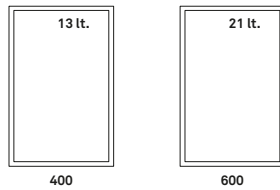
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	325x530x150(h)	1x GN1/1

MULTI-PERFORMANCES

Electric Multifunctional Appliance made of stainless steel. Rectangular well made of stainless steel with a polished bottom. Heating by means of shielded electrical resistances positioned underneath the well. Temperature settings from 50°C to 300°C via thermostat. Signal light checks whether the appliance is operating correctly.

POWER AND CONFIGURATIONS

Well capacity
(lt)



CM62D



Dimensions
[WxDxH mm]

400x600x320

Power
[kW]

⚡ 4.05

Weight
[kg]

23

Volume
[m³]

0.10

Price
[€]

2.530



DROP-IN ELE. MULTIPLE COOK PAN

Power supply
[V - Hz]

400 3N - 50/60

WELL

Dimensions
[WxDxH mm]

320x480x91,3(h)

Well capacity
[l]

13 LT.

COOKING LINE

CM62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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400x600x320



24

0.10

2.726

DROP-IN ELE. MULTIPLE COOK PAN BOX

⚡ 4.05

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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320x480x91,3(h)

13 LT.

CM64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x600x320



38

0.15

3.167

DROP-IN ELE. MULTIPLE COOK PAN

⚡ 8.1

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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520x480x91,3(h)

21 LT.

CM64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x600x320



39

0.21

3.313

DROP-IN ELE. MULTIPLE COOK PAN BOX

⚡ 8.1

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
------	--------------------------	----------------------

520x480x91,3(h)

21 LT.

PASTA COOKER



Electric pasta-cooker with a 28-liter well. Dimensions of the well in cm: 49x34x18h. Heating is achieved by shielded electrical resistances inside the well. Temperature is controlled via a thermostat and manually resettable safety thermostat. The electrical resistances can be completely lifted for easy cleaning. Equipped with loading and draining taps, including 3 baskets measuring 14.5x29.0x12.5h cm, sieve bottom, and lid in stainless steel.

POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

DE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x335	 600	22	0.22	2.760
DROP-IN SINGLE WELL ELE. PASTA COOK. BOX		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	500x340x200(h)	28 LT.

BAIN MARIES

Electric bain-marie, single-phase, made of stainless steel. Pressed well made of stainless steel with rounded edges. Heating by means of adhesive electrical resistances positioned outside of the well, each with a safety limiter. Thermostatic control unit with a setting range of 30°C to 90°C. Appliance equipped with a drain tap.

POWER AND CONFIGURATIONS


Well capacity

1x GN1/1


400

2x GN1/1


800

ME62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x335	<div><div>1x GN1/1</div><div>400</div></div> <div>⚡ 2</div>	9	0.11	954
DROP-IN ELECTRIC BAIN MARIE			Power supply [V - Hz]		
			230 - 50/60		
WELL	Dimensions [WxDxH mm]				
	305x510x195(h)				


COOKING LINE

ME62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x335	1x GN1/1 400	10	0.11	1.060
DROP-IN ELECTRIC BAIN MARIE BOX		⚡ 2	Power supply [V - Hz] 230 - 50/60		

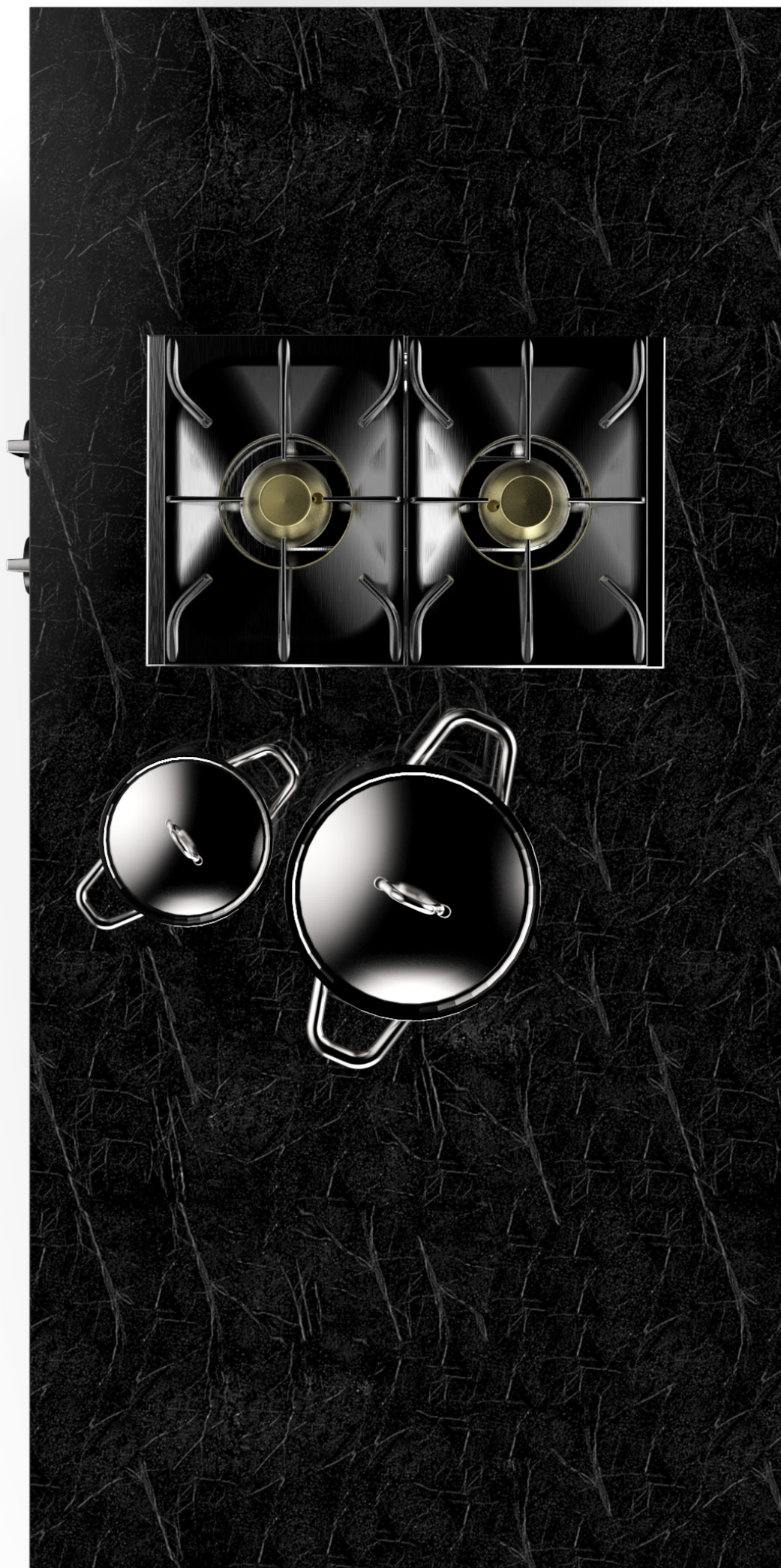
WELL	Dimensions [WxDxH mm]
	305x510x195(h)

ME64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x335	1x GN1/1 + 2x GN1/4 600	14	0.16	1.099
DROP-IN ELECTRIC BAIN MARIE		⚡ 3	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	490x510x195(h)

ME64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x335	1x GN1/1 + 2x GN1/4 600	14	0.16	1.205
DROP-IN ELECTRIC BAIN MARIE BOX		⚡ 3	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	490x510x195(h)

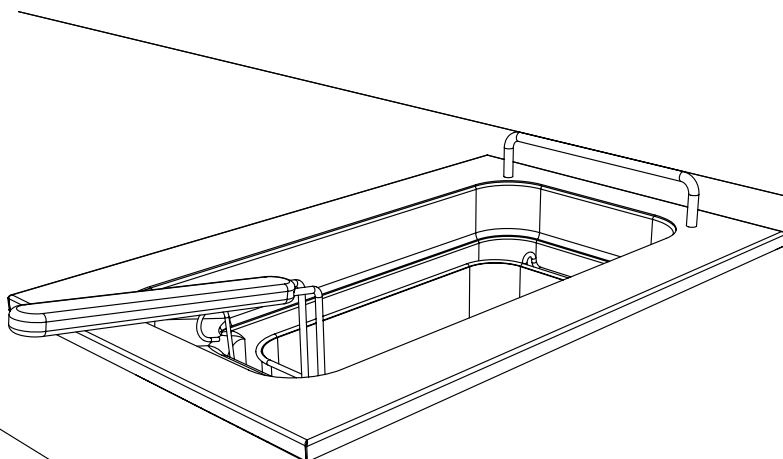


DROP IN 700

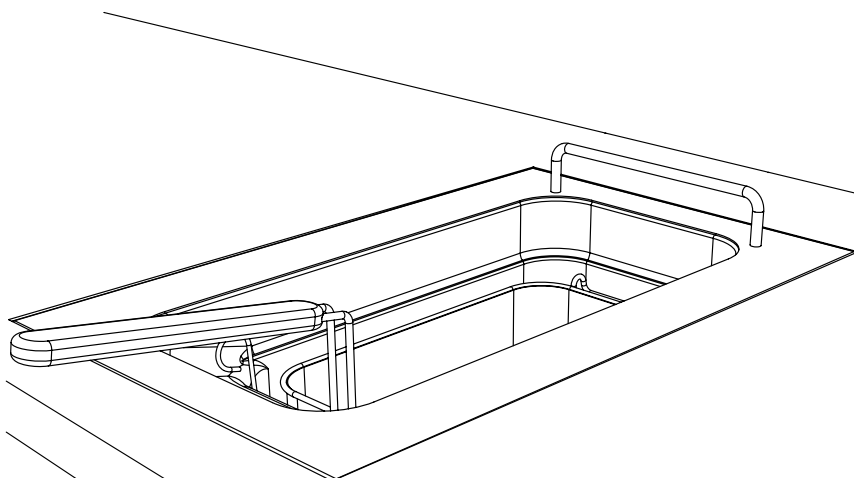
DROP-IN, NEW FORMS OF COOKING.

The Essence Drop-in modules are the perfect solution to guarantee the maximum design freedom and composition of your kitchen. Thanks to their structure, in fact, each module can be embedded in a custom-made work plan. In this way, you can choose the machine you want in the position that is most convenient for you. The Drop-in modules thus combine top-class functionality with incomparable and totally customizable aesthetic finishes.

Drop-in, new forms of cooking.



IN SUPPORT



RECESSED

Installation

TWO SOLUTIONS, AS YOU WISH.

Each module can be installed in different ways to achieve various aesthetic and functional outcomes.

IN SUPPORT

The quickest solution for installing drop-in modules, thanks to a support system on the worktop. It creates an edge that prevents unwanted spills into the basin.

RECESSED

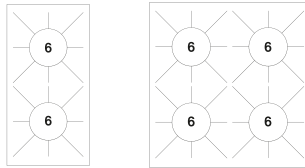
The perfect solution to combine aesthetics and functionality. The unit is seamlessly integrated into the worktop, ensuring easy cleaning without obstructions.

GAS RANGES


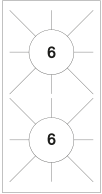
Gas hob made of stainless steel AISI 304. Moulded top with a thickness of 15/10. Standard device with burners max. output of 6 kW, hermetically sealed to the top. Constant power adjustment within a range of 1.6 to 6 kW via safety tap with thermocouple. Ignition of the main burner via a steady low-consumption pilot burner (170 W). The pilot burner and thermocouple are placed underneath the main burner body to provide protection against accidental impacts and spills. Top with radiused corners for easy cleaning, equipped with RAAF enamelled cast iron grids (acid, alkali, and flame resistant).


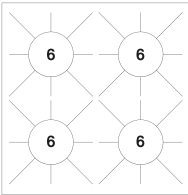
POWER AND CONFIGURATIONS

Burners
(kW)



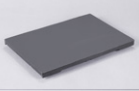
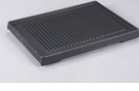


COOKING LINE

DPCG2F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		30	0.20	1.843
DROP-IN 2 GAS BURNER BOILING TOP		🔥 12			

DPCG4F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x625x250		54	0.40	2.877
DROP-IN 4 GAS BURNER BOILING TOP		🔥 24			

ACCESSORIES GAS RANGES

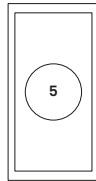
Model	Description	Note	Price [€]
EGG7	 Pan rack made of cast iron for kitchen ranges Series 700		96
EGT7	 Pan rack made of stainless steel for kitchen ranges Series 700.		193
EGHL7	 Smooth cast iron plate one burner for ranges with open burners Series 700.	360x270	145
EGHR7	 Ribbed cast iron plate one burner for ranges with open burners Series 700.	360x270	128
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKF80	Drop-in kit for installation on top level, for 800 mm units.		220
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163
NEFKT80	Drop-in kit for countertop installation, for 800 mm units.		170

ELECTRIC RANGES



Induction cooking top plate in stainless steel AISI 304, thickness 15/10, ceramic top thickness 6 mm sealed to the top plate. The pot detection system activates heating as soon as a cooking pot is placed on the cooktop. Equipped with 2 independent cooking zones of 3.5 kW and 1 wok zone of 3.5 kW with a diameter of Ø30. Cooking zones are framed by silkscreened circles on the ceramic surface. Selector switch with 10 power settings. Indicator lights signal heating activation and indicate that the appliance is operating correctly. Incorporated Power-Box, main safety sensor.


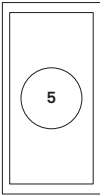
POWER AND CONFIGURATIONS

Zone
(kW)



COOKING LINE

DPCI40	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		25	0.20	9.944
DROP-IN 2 ZONE INDUCTION TOP		⚡ 7	Power supply [V - Hz] 400 3 - 50/60		

DPCW40	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		25	0.20	6.377
DROP-IN SINGLE WOK INDUCTION TOP		⚡ 5	Power supply [V - Hz] 400 3 - 50/60		

ACCESSORIES ELECTRIC RANGES

Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163

GRIDDLES

Electric Fry-Top. The cooking top is made of stainless steel AISI 304 with a thickness of 15/10. The hotplate is lowered by 4 cm compared to the worktop and is sealed and welded for easy cleaning. The cooking surface has a satin finish, with a 6.5 cm cooling zone in the front part of the hotplate. There is a round grease drain hole with a diameter of 4 cm. The fry-top includes a fat tray with a capacity of 1.5 liters. Heating is achieved by means of shielded electrical INCOLOY resistances. A signal light on the control panel switches on when heating is activated. The cooking temperature is checked thermostatically within a temperature range of 110° to 280 °C. In case the working thermostat causes problems, the safety thermostat switches on. A scraper for the cooking plate is included.

POWER AND CONFIGURATIONS

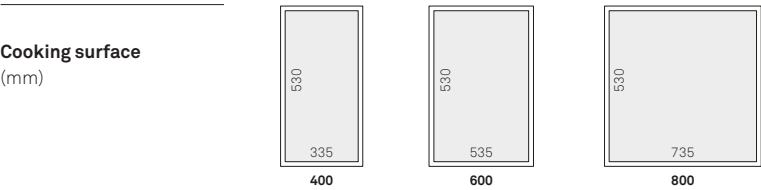



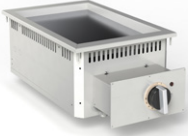














Plate type		Chrome smooth plate.
		Chrome ribbed plate.
		Chrome plate with 2/3 smooth and 1/3 ribbed.

COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		DPBE40LC ELECTRIC FRY TOP 40 SMOOTH CHROMED	400×625×250	⚡ 5.4	48	0.20	2.371
		DPBE40RC ELECTRIC FRY TOP 40 RIBBED CHROMED	400×625×250	⚡ 5.4	48	0.20	2.326
600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		DPBE60LC ELECTRIC FRY TOP 60 SMOOTH CHROMED	600×625×250	⚡ 7.5	67	0.30	2.680
		DPBE60RC ELECTRIC FRY TOP 60 RIBBED CHROMED	600×625×250	⚡ 7.5	67	0.30	2.831
800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		DPBE80LC ELECTRIC FRY TOP 80 SMOOTH CHROMED	800×625×250	⚡ 10.8	89	0.40	3.512
		DPBE80MC ELECTRIC FRY TOP 80 SMOOTH RIBBED CHROMED	800×625×250	⚡ 10.8	89	0.40	3.569
		DPBE80RC ELECTRIC FRY TOP 80 RIBBED CHROMED	800×625×250	⚡ 10.8	89	0.40	3.676

ACCESSORIES GRIDDLES

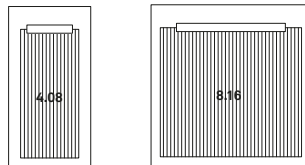
Model		Description	Note	Price [€]
KFTP41		Rear and side Splashback for Fry-Top 400 mm		166
KFTP61		Rear and side Splashback for Fry-Top 600 mm		256
KFTP81		Rear and side Splashback for Fry-Top 800 mm		328
KFTT		Drain plug for hotplate cleaning.		128
NEFKF40		Drop-in kit for installation on top level, for 400 mm units.		210
NEFKF60		Drop-in kit for installation on top level, for 600 mm units.		214
NEFKF80		Drop-in kit for installation on top level, for 800 mm units.		220
NEFKT40		Drop-in kit for countertop installation, for 400 mm units.		163
NEFKT60		Drop-in kit for countertop installation, for 600 mm units.		167
NEFKT80		Drop-in kit for countertop installation, for 800 mm units.		170

GRILL


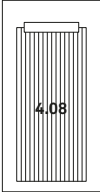
Electric Grill. The top is made of stainless steel (AISI 304) with a thickness of 15/10. Cooking is done by direct contact on the electric resistances. There is a splashback up-stand on three sides, with a height of 13.5 cm, made of stainless steel AISI 304. A removable tray for grease and water is positioned underneath the heating elements. The water cools the cooking fats, and through evaporation, it cooks the foods smoothly. The control unit is placed on the fixed front panel. Heating is achieved by means of electric shielded resistances made of INCOLOY. They can be lifted to facilitate cleaning. Activation and setup of the heating process are done via thermostat. An orange signal light indicates when the appliance is turned on and operating.


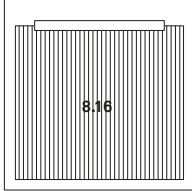
POWER AND CONFIGURATIONS

Electric grills
(kW)



COOKING LINE

DPGE40	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250	 4.08	34	0.20	2.995
DROP-IN ELECTRIC CHARGRILL TOP		⚡ 4.1	Power supply [V - Hz] 400 3N - 50/60		

DPGE80	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x625x250	 8.16	48	0.40	4.674
DROP-IN ELECTRIC CHARGRILL TOP		⚡ 8.2	Power supply [V - Hz] 400 3N - 50/60		

ACCESSORIES GRILL

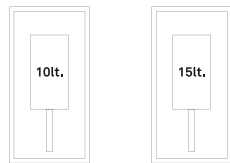
Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKF80	Drop-in kit for installation on top level, for 800 mm units.		220
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163
NEFKT80	Drop-in kit for countertop installation, for 800 mm units.		170

FRYER


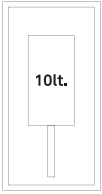
Electric Fryer single well, made of stainless steel AISI 304. The top has a thickness of 15/10. The pressed well is also made of stainless steel AISI 304, featuring a radiused inner profile. The well includes a wide expansion area in the front part for oil and foam, as well as an extended cooling area in the front part for the collection of food particles. Heating is achieved through shielded electrical resistance in stainless steel AISI 304 positioned inside the well. The resistances can rotate over 90° to facilitate cleaning procedures. An orange signal light on the control panel indicates that heating has been activated. The oil temperature inside the well is controlled via a mechanical thermostat, with a setting range between 100 and 185 °C. Additionally, there is a manually resettable safety thermostat. Bottom grate, basket, and lid are included.


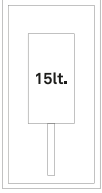
POWER AND CONFIGURATIONS

Well capacity (lt)




COOKING LINE

DPFE10	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		25	0.20	2.290
DROP-IN SINGLE PAN ELE FRYER 10 L		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

DPFE15	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		26	0.20	2.771
DROP-IN SINGLE PAN ELE FRYER 15 L		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

ACCESSORIES FRYER

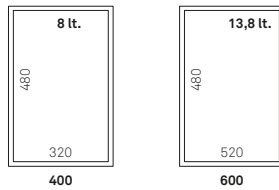
Model	Description	Note	Price [€]
ECF15M	 1/2 basket for 15 liters tank capacity	125x290x120 mm	89
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163

MULTI-PERFORMANCES


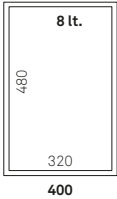
Multifunctional appliance. Cooking top made of stainless steel AISI 304, thickness 15/10. Rectangular well with polished stainless steel bottom. Heating by means of shielded electrical resistances positioned underneath the well. Temperature settings from 50°C to 300°C via thermostat. Drain plug included, container runners and removable container. Signal light checks whether the appliance is operating correctly.

POWER AND CONFIGURATIONS


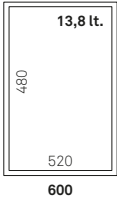
Well capacity (lt)



COOKING LINE

DPCM40	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		48	0.20	3.023
DROP-IN MULTIFUNCTIONAL ELE. PAN		⚡ 4	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]
	320x480x100h

DPCM60	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x625x250		65	0.30	3.857
DROP-IN MULTIFUNCTIONAL ELE. PAN		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]
	520x480x100h

ACCESSORIES MULTI-PERFORMANCES

Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKF60	Drop-in kit for installation on top level, for 600 mm units.		214
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163
NEFKT60	Drop-in kit for countertop installation, for 600 mm units.		167

PASTA COOKER

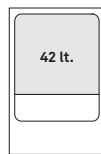
Electric pasta-cooker. Cooking top made of stainless steel AISI 304, with a thickness of 15/10. Pressed top featuring a spillage basin and a wide foam expansion area. The well is made of pressed stainless steel (AISI 316), polished with rounded corners for easy cleaning. Water is loaded via an electric valve activated by a switch on the control panel, offering both fast filling and top-up options. A pressure switch prevents heating if the well is empty. A fixed water tap in stainless steel is located in the back part over the draining board. Heating is achieved by shielded electrical resistances positioned inside the well to improve output; the tilting mechanism makes cleaning easier. Heating is controlled by a power regulator to make the boiling process more efficient. Equipped with a manually resettable safety thermostat. The well has a capacity of 42 liters with dimensions of 30.5x51x28.5 cm (height). Water drainage is facilitated via a tap inside the base unit, which can be activated in the front part. The unit is supplied without baskets and a lid.

POWER AND CONFIGURATIONS

Well capacity (lt)



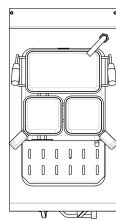
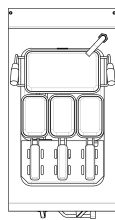
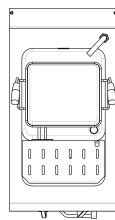
400



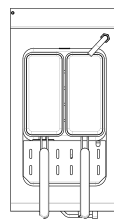
600

Basket combinations

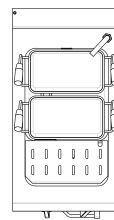
Well 28lt.

1x SXPCL13
1x SXPCF161x SXPCL13
1x SXPC3MP

1x SXPC23



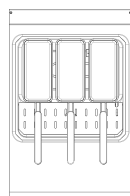
1x SXPCF913



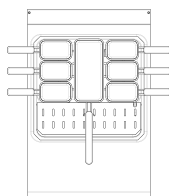
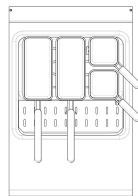
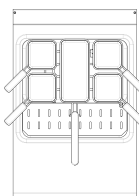
2x SXPCL13

Basket combinations



Well 42lt.





3x SXPCF13

2x SXPC3MP
1x SXPCF132x SXPCF13
1x SXPCF162x SXPCF16
1x SXPCF13

COOKING LINE

DPDE28	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		41	0.25	3.500
DROP-IN SINGLE WELL ELE PASTA COOKER 28L		⚡ 5.7	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	310x340x275	28 LT.

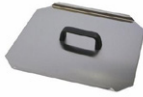







DPDE42T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x625x250		52	0.35	4.078
DROP-IN SINGLE WELL ELE PASTA COOKER 42L		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	510x310x275	42 LT.

ACCESSORIES PASTA COOKER

Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKF60	Drop-in kit for installation on top level, for 600 mm units.		214
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163
NEFKT60	Drop-in kit for countertop installation, for 600 mm units.		167

ACCESSORIES PASTA COOKER

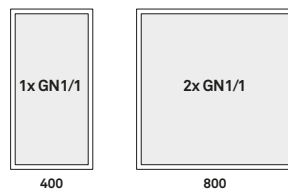
Model		Description	Note	Price [€]
SXPCC7		Pasta-cooker lid made of stainless steel, for 28 lt. well.		80
SXPCC9		Pasta-cooker lid made of stainless steel, for 42 lt. well.		80
SXPC3MP		Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well	140x140x280 mm	399
SXPCC23		Basket 2/3 with lateral support for 28 and 42 lt. well.	310x280x180 mm	212
SXPCF13		Basket 1/3 with front handle for 42 lt. well 600 mm module only	290x145x200 mm	152
SXPCF16		Kit 2 baskets single serving incl. frame for 28 and 42 lt. well	140x140x200 mm	320
SXPCKF913		Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well	145x310x180 mm	348
SXPCL13		Basket 1/3 with side handles for 28 and 42 lt. well.	290x160x200 mm	169

BAIN MARIES


Electric bain-marie, made of stainless steel AISI 304. The worktop has a thickness of 15/10. The stainless steel basin (AISI 304) features a radiused inner profile for easy cleaning. The basin bottom is sloped to optimize water drainage. It is designed to accommodate 1 x GN 1/1 container with a maximum height of up to 15 cm. Heating is provided by shielded electrical resistance located underneath the basin. The water temperature is adjustable via thermostat within a range of 30°C to 90°C. A safety thermostat switches on if heating is activated with an empty basin, with manual reset. An orange signal light on the control panel indicates when heating is activated. The appliance features an automatic water loading mechanism via an electric valve and water drainage via a vertical overflow drain.

POWER AND CONFIGURATIONS

Well capacity










COOKING LINE


DPME40	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250	1x GN1/1 400	23	0.20	1.801
DROP-IN ELECTRIC BAIN MAIRE		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	350x515x170

ACCESSORIES BAIN MARIES

Model	Description	Note	Price [€]
0102261	 Box for container GN 1/6 h150mm made of stainless steel.		67
0102262	 Box for container GN 1/4 h150mm made of stainless steel.		73
0102263	 Box for container GN 1/3 h150mm made of stainless steel.		86
0102264	 Box for container GN 1/2 h150mm made of stainless steel.		98
0102266	 Box for container GN 1/1 h150mm made of stainless steel.		136
0102289	 Stainless steel lid for container box GN1/6.		34
0102290	 Stainless steel lid for container box GN1/4.		37
0102291	 Stainless steel lid for container box GN1/3.		40
0102292	 Stainless steel lid for container box GN1/2.		48
0102294	 Stainless steel lid for container box GN1/1.		73

ACCESSORIES BAIN MARIES

Model	Description	Note	Price [€]
EXB-TB	 Crossbar to support containers in bain-marie well.		42
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163

SERIES 1100



INDEX SERIES 1100

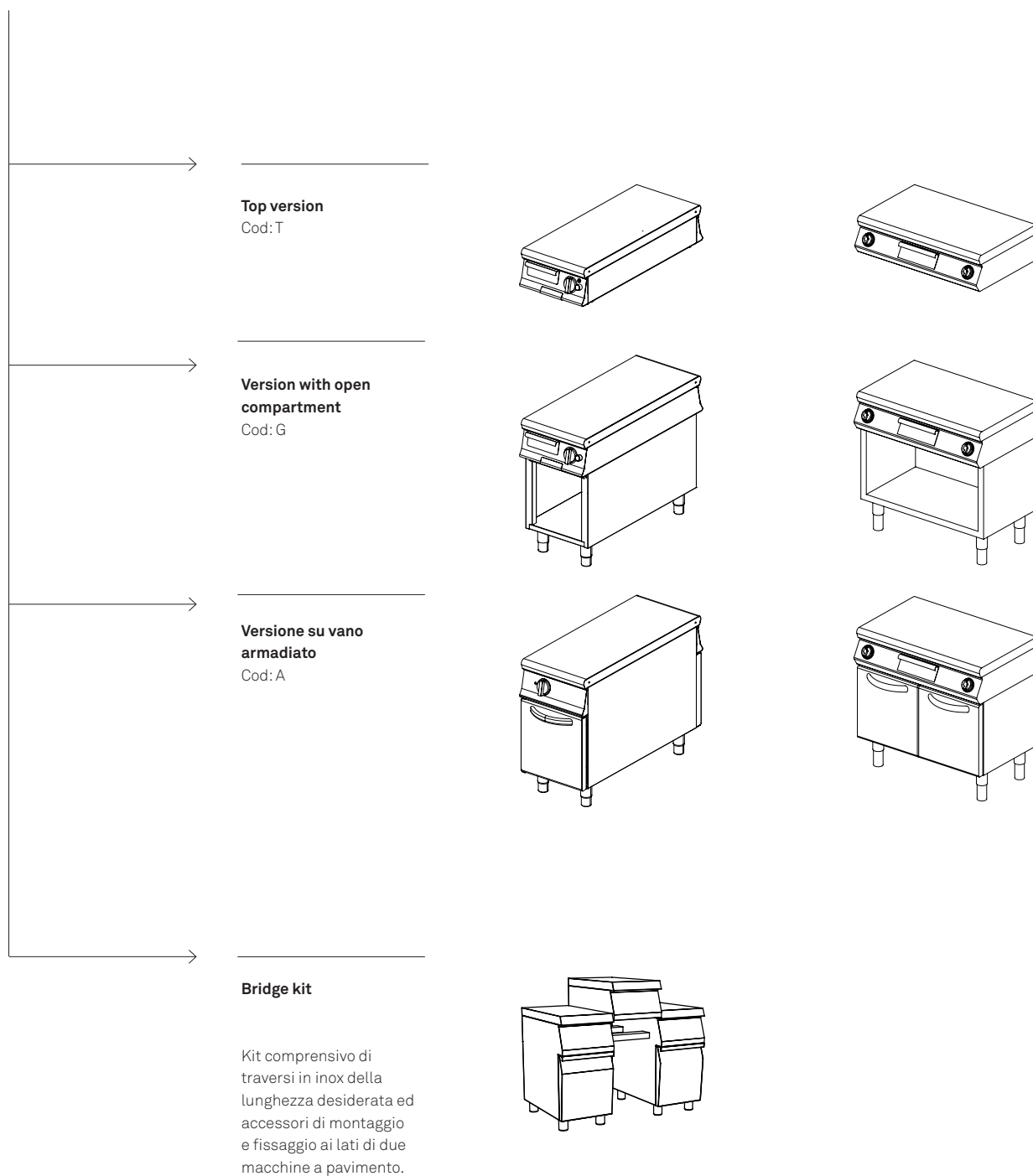
344	Gas ranges
350	Solid top
352	Wok
354	Ceramic plate
358	Induction plate
362	Griddles
370	Grills
374	Fryers
378	Pasta cookers
382	Bain-marie
386	Multifunction
388	Neutral elements
393	Accessories

1100

OPTIMIZATION AND ORGANIZATION

Maximum efficiency on “both” fronts: the main features of the 1100 Series are based on cooking modules that allow working on two sides, optimizing space and organization of the environment and ensuring a harmonious and efficient workflow for chefs and kitchen staff, with equipment that boasts the typical qualities of Silko products such as robustness with 20/10 thickness tops, functionality with a pass-through oven to work on two fronts uniformly with large quantities of food, modularity suitable for any space with widths of 450, 900 mm x 550 mm or 1100 mm, in floor-standing or top versions, completeness with over 150 models to meet every usage need, and versatility thanks to controls positioned on both fronts, pass-through ovens and compartments allowing comfortable work on both sides.

CONFIGURATIONS

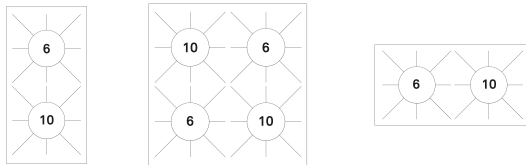


GAS RANGES

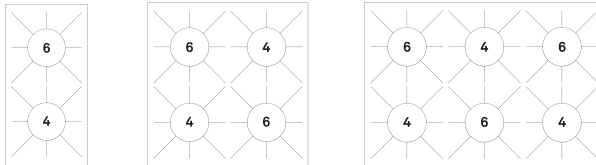
Surfaces with rounded corners for easy cleaning, with RAAF enameled cast iron grills designed for fast and easy cleaning. Grids in stainless steel upon request. Watertight brass burners, with pilot light, ensure high efficiency and a considerable reduction in consumption. The total-coverage surface grills facilitate the movement of pans. Ideal for cooking with pots. 6 and 10 kW burners hermetically fixed to the surface. Continuous power from 1.4 to 6 kW, from 2.7 to 10 kW, through safety adjustable valve with thermocouple. Main burner ignition via permanent low-power (170 W) pilot burner. Pilot burner and thermocouple are placed under the body of the main burner, protected from any accidental bumps and spills.

POWER AND CONFIGURATIONS

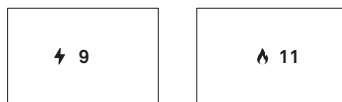
Burners (kW)



On request High power models



Ovens (kW)



Dim:
GN 2/1

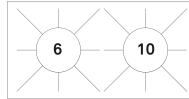
Dim:
GN 2/1

COOKING LINE

NECGT2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



900x550x250



37

0.20

2.639

GAS RANGE 2 BURNERS ONE SIDE OPERATION TOP VERSION

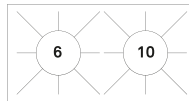
16

Notes: 20 kW version available.

NECGT2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



900x550x870



36

0.50

3.244

GAS RANGE 2 BURNERS ONE SIDE OPERATION ON OPEN MODULE

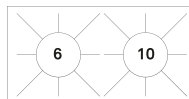
16

Notes: 20 kW version available.

NECGT2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870



36

0.50

3.888

GAS RANGE 2 BURNERS ONE SIDE OPERATION ON CUPBOARD

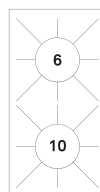
16

Notes: 20 kW version available.

NECGP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



450x1100x250



39

0.20


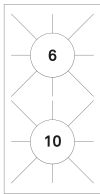
2.939


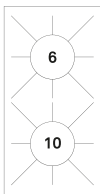

GAS RANGE 2 BURNERS PASS-THROUGH TOP VERSION


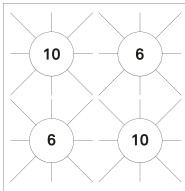
16

Notes: 20 kW version available.


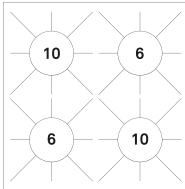
COOKING LINE


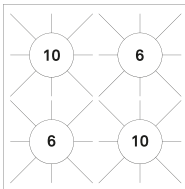
NECGP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.50	3.544
GAS RANGE 2 BURNERS PASS-THROUGH ON OPEN MODULE		🔥 16			
Notes: 20 kW version available.					


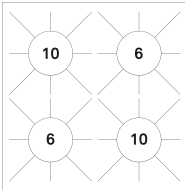
NECGP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.50	4.099
GAS RANGE 2 BURNERS PASS-THROUGH ON CUPBOARD		 16			
Notes: 20 kW version available.					

NECGP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		76	0.30	4.354
GAS RANGE 4 BURNERS PASS-THROUGH TOP VERSION		🔥 32			
Notes: 40 kW version available.					

COOKING LINE


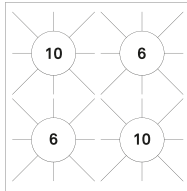
NECGP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		77	0.90	5.092
GAS RANGE 4 BURNERS PASS-THROUGH ON OPEN MODULE		🔥 32			
Notes: 40 kW version available.					

NECGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		76	0.90	6.202
GAS RANGE 4 BURNERS PASS-THROUGH ON CUPBOARD		🔥 32			
Notes: 40 kW version available.					

NECGP4E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		200	0.90	9.453
GAS RANGE 4 BURNERS PASS-THROUGH ON ELECTRIC OVEN		🔥 32 ⚡ 9			



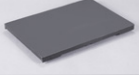
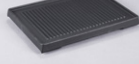
OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]
	539x1018x292	⚡ 9	400 3N - 50/60
Notes: Supplied with 1 chrome stainless steel grid. Available in 49 kW version.			

COOKING LINE

NECGP4F		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		900x1100x870		197	0.90	8.838
	GAS RANGE 4 BURNERS PASS-THROUGH ON GAS OVEN		🔥 43			
	OVEN		Dimensions [WxDxH mm]	Power [kW]		
			539x1018x292	🔥 11		

Notes: Supplied with 1 chrome stainless steel grid. | Available in 51 kW version.

ACCESSORIES GAS RANGES

Model	Description		Note	Price [€]
NGPG		Cast iron grille for a burner		182
NGPS		Stainless Steel Grill for a burner		302
NXC9PL		Smooth cast iron plate one burner for ranges with open burners		383
NXC9PR		Ribbed cast iron plate one burner for ranges with open burners		303

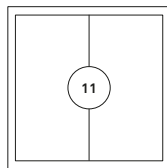
SOLID TOP

For indirect cooking. The particular shape of the cooking plate permits various types of cooking. The large, radiant cast iron plate is equipped with a central hole, special underplate conductive channels that allow correct heat diffusion. Heating is obtained by a high power double crown burner in cast iron, that is capable of reaching temperatures of 500°C at the center of the plate and 200°C near the borders, includes pilot light and security valve. High power double crown cast iron burner, 11 kw gas oven GN 2/1 equipped with thermostat valve for temperature regulation from 50°C to 300°C. Stabilized flame burner complete. with pilot light, thermal safety valved and electric ignition. Stainless steel cooking chamber (PASS-THROUGH). Oven power 11 kW. Oven floor in cast iron. Door surround in stainless steel with labyrinth seal.

The apparatus is equipped with adjustable feet in stainless steel. Solid top available on open base, with doors or on gas oven. Available in top version.

POWER AND CONFIGURATIONS

Burners (kW)











Ovens (kW)



Dim:
GN 2/1

COOKING LINE

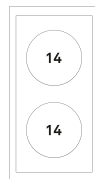
NETGP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		248	0.30	4.553
SOLID TOP GAS PASS-THROUGH TOP		11			
NETGP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		248	0.90	5.288
SOLID TOP GAS PASS-THROUGH ON OPEN MODULE		11			
NETGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		256	0.90	6.397
SOLID TOP GAS PASS-THROUGH ON CUPBOARD		11			
NETGP4F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		296	0.90	9.036
SOLID TOP GAS PASS-THROUGH ON GAS OVEN		22			
OVEN	Dimensions [WxDxH mm]	Power [kW]			
	539x1018x292	11			

WOK

For an international kitchen, Silko proposes a new line of gas Wok kitchens. Created entirely in stainless steel. 20/10 worktop with molded perimeter and electrical grounding. Large liquid collection tray. High potency cast iron burners developed specifically by Silko designers to guarantee thermal output. Robust Wok support ring in cast iron. 2 Burners of 14 kW .Dim. 600x1100 mm, on open base or with door.

POWER AND CONFIGURATIONS

Burners
(kW)



COOKING LINE

NNEWKP2G

Dimensions
[WxDxH mm]

Power
[kW]

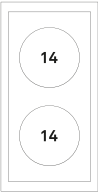
Weight
[kg]

Volume
[m³]

Price
[€]



600x1100x850



92

0.60

5.276

GAS WOK WITH TWO 14 KW BURNERS ON OPEN PASS-THROUGH UNIT

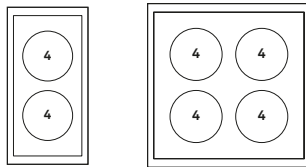
🔥 28

CERAMIC PLATE

For all cooking methods in pots and pans. Kitchen in glass-ceramic, created with stainless steel. Glass cooktop thickness 6mm, hermetically sealed. Independent cooking zones, each with radiant element controlled with an energy regulator. Zones are defined by printed borders and equipped with indicator lights for the correct function of the apparatus and presence of residual heat. Independent cooking zones 4 kW each. Static electric oven. Heating by superior and inferior resistance elements with independent temperature controls. Thermostat for temperature control from 50°C to 300°C. Stainless steel cooking chamber (PASS-THROUGH). Oven floor in cast iron. Oven door surround in stainless steel with labyrinth seal. Four-position switch, security thermostat. Function indicator light for correct oven function. Oven power 9 kW. 2 to 4 zones on the cooktop with doors or on electric oven. Available in top version.

POWER AND CONFIGURATIONS

Zone (kW)


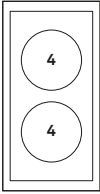



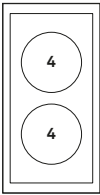
Ovens (kW)


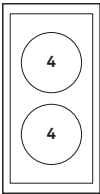


Dim:
GN 2/1


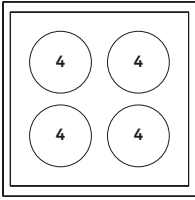
COOKING LINE


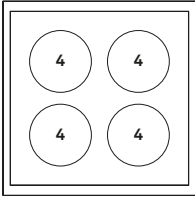
NECVP2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		38	0.20	4.677
ELECTRIC RANGE CERAMIC 2 ZONES PASS-THROUGH TOP VERSION		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		


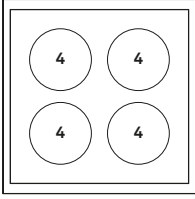
NECVP2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		46	0.90	5.284
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON OPEN PASS-THROUGH MODULE		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECVP2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.90	5.837
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON PASS-THROUGH CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECVP4A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		69	0.90	9.426
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON PASS-THROUGH CUPBOARD		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECVP4T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		69	0.30	7.578
ELECTRIC RANGE CERAMIC 4 ZONES PASS-THROUGH TOP VERSION		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECVP4G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		77	0.90	8.316
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECVP4E

Dimensions
[WxDxH mm]

Power
[kW]

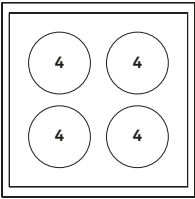
Weight
[kg]

Volume
[m³]

Price
[€]



900x1100x870



187

0.90

11.818

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON ELECTRIC OVEN

⚡ 25

OVEN

Power
[kW]

Power supply
[V - Hz]

Capacity
oven

⚡ 9

400 3N - 50/60

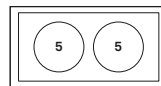
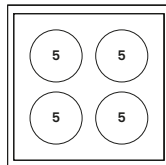
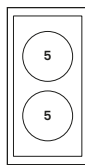
GN 2/1

INDUCTION PLATE

For cooking with pots and pans. Induction kitchen produced in Aisi stainless steel. Tempered glass top, 6mm thickness, hermetically sealed. Independent cooking zones, each with inducer equipped with recognition system that activates with the presence of a pan, a selector that allows the use of 10 power levels. Zones are defined by printed borders and equipped with indicator lights for the correct function of the apparatus. Integrated power box with security device against overheating. Independent cooking zones of 5kw each Ø28.

POWER AND CONFIGURATIONS

Zone
(kW)

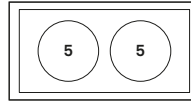


COOKING LINE

NECIT2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x250



58

0.20

12.321

ONE SIDE OPERATION INDUCTION RANGE 2 ZONES . TOP VERSION

⚡ 10

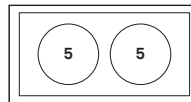
Power supply
[V - Hz]

400 3N - 50/60

NECIT2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870



58

0.50

12.925

INDUCTION RANGE 2 ZONES ONE SIDE OPERATION ON OPEN UNIT

⚡ 10

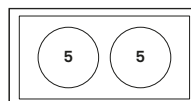
Power supply
[V - Hz]

400 3 - 50/60

NECIT2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870



66

0.50

13.479

INDUCTION RANGE 2 ZONES ONE SIDE OPERATION ON CUPBOARD

⚡ 10

Power supply
[V - Hz]

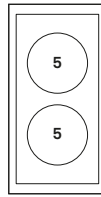
400 3 - 50/60

COOKING LINE

NECIP2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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450x1100x250



64

0.20

12.619

INDUCTION RANGE 2 ZONES PASS-THROUGH TOP VERSION

⚡ 10

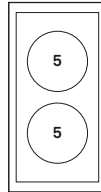
Power supply
[V - Hz]

400 3 - 50/60

NECIP2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



450x1100x870



64

0.50

13.225

INDUCTION RANGE 2 ZONES PASS-THROUGH ON OPEN UNIT

⚡ 10

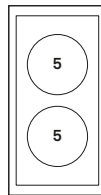
Power supply
[V - Hz]

400 3 - 50/60

NECIP2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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450x1100x870



72

0.50

13.780


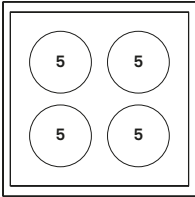
INDUCTION RANGE 2 ZONES PASS-THROUGH ON CUPBOARD


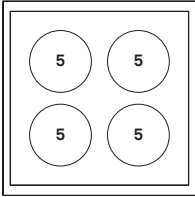
⚡ 10


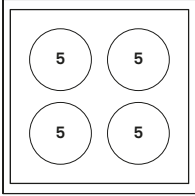
Power supply
[V - Hz]

400 3 - 50/60

COOKING LINE

NECIP4T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		79	0.30	18.873
INDUCTION RANGE 4 ZONES PASS-THROUGH TOP		⚡ 20	Power supply [V - Hz] 400 3N - 50/60		

NECIP4G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		79	0.90	19.611
INDUCTION RANGE 4 ZONES PASS-THROUGH ON OPEN UNIT		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECIP4A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		87	0.90	20.719
INDUCTION RANGE 4 ZONES PASS-THROUGH ON CUPBOARD		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

GRIDDLES

Ideal for griddle cooking. The gas-electric fry-top is made of Aisi stainless steel. It is equipped with independent cooking zones with inclined griddle, in smooth, ribbed or mixed variations. Carbon steel, chromed or chrome plus brushed griddle for different cooking types. Lowered cooking surface, in relation to the worktop hermetically sealed. Front grease trap for easy cleaning – grease is deposited in a special drawer. Adjustable temperature from 110° to 280°, depending on versions. Gas and electric version. Heating by means of steel burner with a stabilized flame for each cooking zone, complete with pilot light and security valve. Gas emission controlled through a security nozzle with thermal safety valve for chrome versions. Electric versions with heating through reinforced heating elements.

POWER AND CONFIGURATIONS

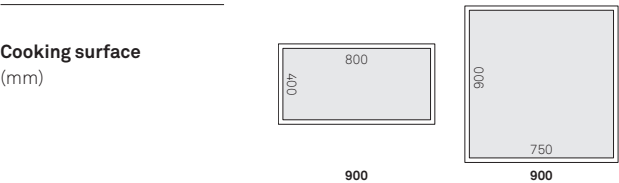


























Plate type		Chrome plus brushed smooth plate.		Chrome smooth plate.
		Chrome plus brushed ribbed plate.		Piastra cromata rigata
		Chrome plus brushed plate with 2/3 smooth and 1/3 ribbed.		Piastra cromata 2/3 liscia e 1/3 rigata








GRIDDLES ELECTRIC

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBET4GLL ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x550x870	⚡ 7.5	72	0.50	4.751
		NEBET4GLR ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x550x870	⚡ 7.5	73	0.50	4.899
		NEBET4ALL ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	⚡ 7.5	80	0.50	5.306
		NEBET4ALR ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	⚡ 7.5	81	0.50	5.454
		NEBET4TLL ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH TOP CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	⚡ 7.5	72	0.20	4.236
		NEBET4TLR ELECTRIC FRY TOP ONE SIDE OPERATION RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	⚡ 7.5	73	0.20	4.385



900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBEP4GLL ELECTRIC FRY TOP PASS- THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x1100x900	⚡ 15	137	0.90	7.423
		NEBEP4GLR ELECTRIC FRY TOP PASS- THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE RIBBED ON OPEN MODULE	900x1100x900	⚡ 15	138	0.90	7.849













COOKING LINE

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBEP4ALL ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH ON CUPBOARD	900×1100×900	⚡ 15	145	0.90	8.533
		NEBEP4ALR ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE RIBBED ON CUPBOARD	900×1100×900	⚡ 15	146	0.90	8.959
		NEBEP4TLL ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900×1100×280	⚡ 15	73	0.30	6.686
		NEBEP4TLR ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900×1100×280	⚡ 15	138	0.30	7.112













900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBET4GLC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON OPEN MODULE	900×550×870	⚡ 7.5	73	0.50	5.130
		NEBET4GMC ELECTRIC FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON OPEN MODULE	900×550×870	⚡ 7.5	73	0.50	5.279
		NEBET4ALC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON CUPBOARD	900×550×870	⚡ 7.5	81	0.50	5.685
		NEBET4AMC ELECTRIC FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON CUPBOARD	900×550×870	⚡ 7.5	81	0.50	5.833
		NEBET4TLC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED TOP	900×550×250	⚡ 7.5	73	0.20	4.616







COOKING LINE

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBET4TMC ELECTRIC FRY TOP ONE SIDE OPERATION COMBINED CHROMED TOP	900x550x250	⚡ 7.5	73	0.20	4.764







900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBEP4GLC ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON OPEN MODULE	900x1100x900	⚡ 15	137	0.90	7.926
		NEBEP4GMC ELECTRIC FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON OPEN MODULE	900x1100x900	⚡ 15	138	0.90	8.353
		NEBEP4ALC ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON CUPBOARD	900x1100x900	⚡ 15	145	0.90	9.036
		NEBEP4AMC ELECTRIC FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON CUPBOARD	900x1100x900	⚡ 15	146	0.90	9.464
		NEBEP4TLC ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED TOP	900x1100x280	⚡ 15	137	0.30	7.191
		NEBEP4TMC ELECTRIC FRY TOP PASS-THROUGH VERSION COMBINED CHROMED TOP	900x1100x280	⚡ 15	138	0.30	7.614













GRIDDLES GAS

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGT4GLL GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x550x870	10.5	71	0.50	5.372
		NEBGT4GLR GAS FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x550x870	10.5	72	0.50	5.520
		NEBGT4ALL GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	10.5	79	0.50	5.927
		NEBGT4ALR GAS FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	10.5	80	0.50	6.075
		NEBGT4TLL GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	10.5	71	0.20	4.857
		NEBGT4TLR GAS FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	10.5	72	0.20	5.005













900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGP4GLL GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x1100x870	21	136	0.90	7.585
		NEBGP4GLR GAS FRY TOP PASS-THROUGH VERSION SMOOTH/RIBBED CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x1100x870	21	136	0.90	8.011
		NEBGP4ALL GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x1100x870	21	144	0.90	8.694

COOKING LINE


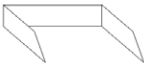


900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGP4ALR GAS FRY TOP PASS-THROUGH SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON CUPBOARD	900×1100×870	21	144	0.90	9.120
		NEBGP4TLL GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900×1100×250	10.5	136	0.30	6.845
		NEBGP4TLR GAS FRY TOP PASS-THROUGH VERSION RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900×1100×250	10.5	136	0.30	7.274

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGT4GLC GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON OPEN MODULE	900×550×870	10.5	72	0.50	5.751
		NEBGT4GMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON OPEN MODULE	900×550×870	10.5	72	0.50	5.899
		NEBGT4ALC GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON CUPBOARD	900×550×870	10.5	80	0.50	6.306
		NEBGT4AMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON CUPBOARD	900×550×870	10.5	80	0.50	6.455
		NEBGT4TLC GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROMED TOP	900×550×250	10.5	72	0.20	5.237
		NEBGT4TMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED TOP	900×550×250	10.5	72	0.20	5.384

COOKING LINE

900	Plate type	Model Description	Dimensions [W×D×H mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGP4GLC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON OPEN MODULE	900×1100×870	21	136	0.90	7.765
		NEBGP4GMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON OPEN MODULE	900×1100×870	21	137	0.90	8.189
		NEBGP4ALC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON CUPBOARD	900×1100×870	21	144	0.90	8.876
		NEBGP4AMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON CUPBOARD	900×1100×870	21	145	0.90	9.299
		NEBGP4TLC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED TOP	900×1100×250	10.5	136	0.30	7.026
		NEBGP4TMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED TOP	900×1100×250	10.5	137	0.30	7.454

ACCESSORIES GRIDDLES

Model	Description	Note	Price [€]
KFTT	 Drain plug for hotplate cleaning.		128
NX10FTP9	 Splashguard for fry top 900 mm.		466
RBLR	 Scraper for Fry-top hotplate cleaning. Incl. blade for smooth and ribbed hotplate.		147
XFT-LR	 Kit 10 scraper blades		89

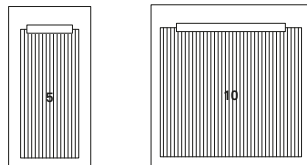
GRILL

Silko grills allow radiant grilling of any type of food, without direct contact with the flame.

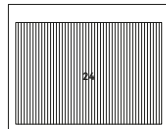
This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking grill is reversible and inclinable for cooking fatty items, or used horizontally for cooking fish and vegetables. 3 sided splatter guard. Frontal grease canal. Removable grease trap located for the collection of fats during cooking.

POWER AND CONFIGURATIONS


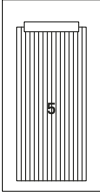
Electric grills (kW)




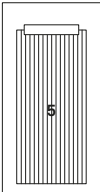
Gas grills (kW)




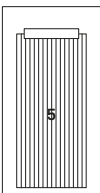
GRILL ELECTRIC

NEGVREP2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		38	0.20	5.086
1 SIDE OPERATION ELECTRIC GRILL TOP VERSION		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.


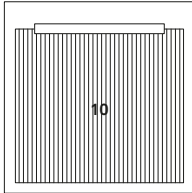
NEGVREP2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		46	0.50	6.246
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH CABINET		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.


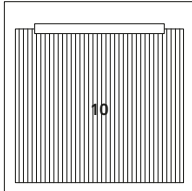
NEGVREP2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.50	5.691
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.


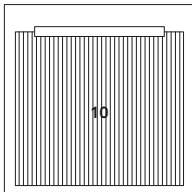
COOKING LINE

NEGVREP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		62	0.30	7.459
1 SIDE OPERATION ELECTRIC GRILL - TOP VERSION		⚡ 10	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.


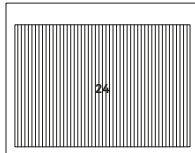
NEGVREP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		70	0.90	9.306
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH CABINET		⚡ 10	Power supply [V - Hz]		
			400 3N - 50/60		


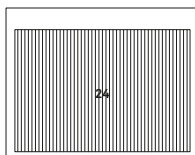
Notes: Models with tiltable heating elements for direct cooking.


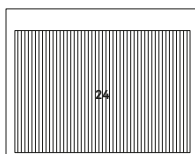
NEGVREP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		62	0.90	8.197
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE		⚡ 10	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

GRILL GAS

NEGP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		101	0.30	6.182
1 SIDE OPERATION GAS GRILL - TOP VERSION					
Notes: Supplied with meat/fish grid.					

NEGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		101	0.90	8.030
1 SIDE OPERATION GAS GRILL ON PASS-THROUGH CABINET					
Notes: Supplied with meat/fish grid.					

NEGP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		101	0.90	6.919
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE					
Notes: Supplied with meat/fish grid.					

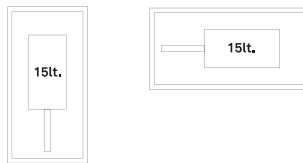
FRYER

Perfect and crispy fried foods with Silko gas and electric fryers. Thanks to the maximum proportion of Watt/Liter of the category, it guarantees a constant output of fried foods. 15 lt well. With external heating systems (clean basin).


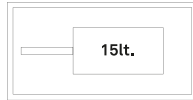
Made of stainless steel, the basins are molded to prevent boil-over, and equipped with ample cold zones for the collection of cooking residuals. Gas fryers are heated with steel burners for an optimized flame, while electric fryers are heated with steel clad resistance heating elements, and controlled by a thermostat valve or adjustable thermostat from 100° a 185°C. In addition, all fryers are equipped with manual set security thermostats. Electric version with electronic control.


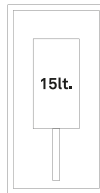
POWER AND CONFIGURATIONS

Well capacity
(lt)


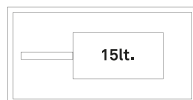



FRYER ELECTRIC


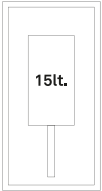
NEFET4115K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		87	0.20	5.598
ELECTRIC FRYER ONE SIDE OPERATION 1 WELL 15 LT. ELECTRONIC CONTROLS		⚡ 12			
Notes: Extractable filter, basket and lid and collector for drain cock included.					

NEFEP2115K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		54	0.50	5.657
ELECTRIC FRYER ONE SIDE OPERATION 1 WELL 15 LT. ELECTRONIC CONTROLS.		⚡ 12	Power supply [V - Hz]		
			400 3N - 50/60		
Notes: Extractable filter, basket and lid and collector for drain cock included.					

FRYER GAS

NEFGT4115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		84	0.20	5.687
GAS FRYER ONE SIDE OPERATION 1 WELL 15 LT.		 14			
Notes: Extractable filter, basket and lid and collector for drain cock included.					

COOKING LINE


NEFGP2115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		62	0.50	5.850

GAS FRYER ONE SIDE OPERATION 1 WELL 15 LT.

🔥 14

Notes: Extractable filter, basket and lid and collector for drain cock included.

ACCESSORIES FRYER

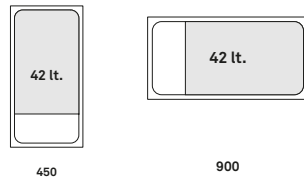
Model	Description	Note	Price [€]
NX10CFRC2	Lid for gas fryer 15lt 2 1/2 basket		87
NX10FRC2	Kit made of 2 1/2 baskets for gas fryer 15lt.		123
NXFIV15G	 Collector for frying residue 15 lt tank capacity		225
XFR9BR	Oil drip tray	295x595x120	293

PASTA COOKER

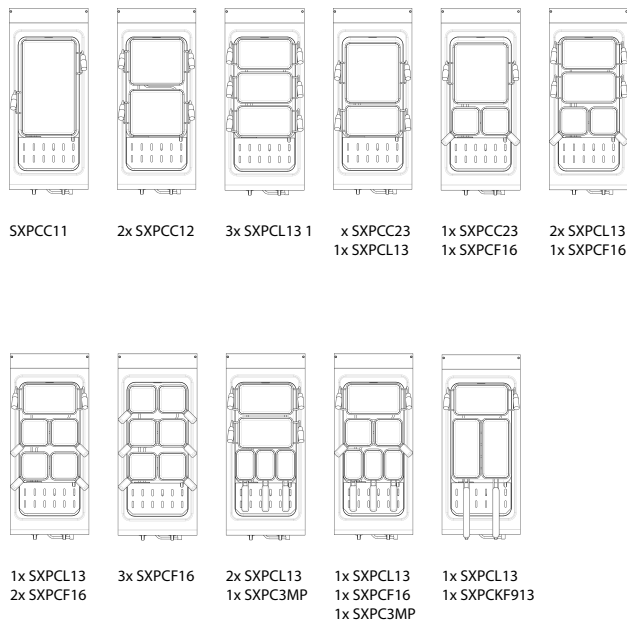
Pasta cooker made of Aisi stainless steel. Upper level molded with anti drip border and ample space of foam expansion. Basin formed in Aisi stainless steel 316 with rounded floor for easy cleaning. Manual water refilling. Security system prevents the activation of the pasta cooker with an empty basin. Heating is obtained through, in gas version, a stabilized flame steel burner, pilot light with thermal security valve. Electric versions use clad resistance heating elements, removable for easy cleaning of the basin. Temperature is controlled through an energy regulator to efficiently control the boiling process.

POWER AND CONFIGURATIONS



Well capacity (lt)





Basket combinations Well 42lt.


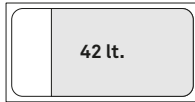






PASTA COOKER ELECTRIC

NEDET4142M		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		900x550x870		83	0.50	5.658
			900			
	ELECTRIC PASTA COOKER 1 WELL 42 LT. ONE SIDE OPERATION. MANUAL LOADING		⚡ 8.5	Power supply [V - Hz]		
				400 3N - 50/60		
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	510x305x285	42 LT.				
Notes: Without baskets and lids.						










NEDEP2142M		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		450x1100x870	 450	67	0.50	5.941
ELECTRIC PASTA COOKER 1 WELL 42 LT. ONE SIDE OPERATION. MANUAL LOADING			⚡ 8.5	Power supply [V - Hz] 400 3N - 50/60		
WELL	Dimensions [WxDxH mm]	Well capacity [l]				
	305x510x285	42 LT.				
Notes: Without baskets and lids.						

PASTA COOKER GAS

NEDGT4142M		Dimensions [WxD×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		73	0.50	5.958	
		900				
	GAS PASTA COOKER 1 WELL 42 LT. MANUAL LOADING		🔥 10.5 ⚡ 0.1			
WELL	Dimensions [WxD×H mm]	Well capacity [l]				
	510x305x285	42 LT.				
Notes: Without baskets and lids.						

NEDGP2142M		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
		450x1100x870			73	0.50	6.243
				450			
	PASTA-COOKER GAS VERSION 1 WELL 42 LT. MANUAL LOADING. ONE SIDE OPERATION.		 10.5  0.1	Power supply [V - Hz]			
				230 - 50/60			
WELL	Dimensions [WxDxH mm]	Well capacity [l]					
	305x510x285	42 LT.					
Notes: Without baskets and lids.							

ACCESSORI PASTA COOKER

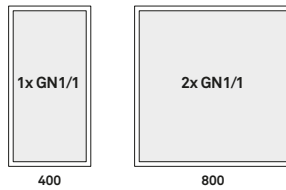
Modello		Descrizione	Note	Prezzo [€]
SXPCC11		Basket 1/1 with side handles for 42 lt. well.	490x290x200 mm	284
SXPCC12		Basket 1/2 with side handles for 42 lt. well.	240x290x200 mm	195
SXPCC23		Basket 2/3 with lateral support for 28 and 42 lt. well.	310x280x180 mm	212
SXPCL13		Basket 1/3 with side handles for 28 and 42 lt. well.	290x160x200 mm	169
SXPCF13		Basket 1/3 with front handle for 42 lt. well 600 mm module only	290x145x200 mm	152
SXPCF16		Kit 2 baskets single serving incl. frame for 28 and 42 lt. well	140x140x200 mm	320
SXPC3MP		Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well	140x140x280 mm	399
SXPCKF913		Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well	145x310x180 mm	348
SXPCC9		Pasta-cooker lid made of stainless steel, for 42 lt. well.		80

BAIN MARIES


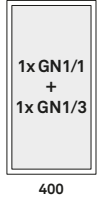
Stainless steel electric bain marie. Molded stainless steel basin. Basin dimension GN with 150 mm maximum height. Heating by under basin, clad resistance elements. Adjustable thermostat controls water temperature from 30°C to 90°C. Manually resettable security thermostat intervenes in the case of activation with an empty basin. Heating is indicated by a signal light located on the control panel. The device is equipped with water drain if the system should overflow.

POWER AND CONFIGURATIONS


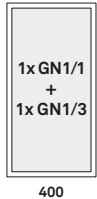
Well capacity




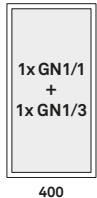
COOKING LINE

NEMEP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250	 400	38	0.20	3.221
ELECTRIC BAIN-MARIE PASS-THROUGH TOP VERSION. ONE SIDE OPERATION		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	340x685x170
Notes: For well GN 1/1, maximum H=150mm. All models have automatic water inlet.	











NEMEP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870	 400	38	0.20	3.827
ELECTRIC BAIN-MARIE PASS-THROUGH VERSION ON OPEN MODULE. ONE SIDE OPERATION.		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	340x685x170
Notes: For well GN 1/1, maximum H=150mm. All models have automatic water inlet.	

NEMEP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870	 400	46	0.50	4.380
ELECTRIC BAIN-MARIE PASS-THROUGH VERSION ON CUPBOARD. ONE SIDE OPERATION.		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	340x685x170
Notes: For well GN 1/1, maximum H=150mm. All models have automatic water inlet.	

ACCESSORIES BAIN MARIES

Model		Description	Note	Price [€]
0102261		Box for container GN 1/6 h150mm made of stainless steel.		67
0102262		Box for container GN 1/4 h150mm made of stainless steel.		73
0102263		Box for container GN 1/3 h150mm made of stainless steel.		86
0102264		Box for container GN 1/2 h150mm made of stainless steel.		98
0102266		Box for container GN 1/1 h150mm made of stainless steel.		136
0102289		Stainless steel lid for container box GN1/6.		34
0102290		Stainless steel lid for container box GN1/4.		37
0102291		Stainless steel lid for container box GN1/3.		40
0102292		Stainless steel lid for container box GN1/2.		48
0102294		Stainless steel lid for container box GN1/1.		73
XBTB		Cross bar		80

MULTI-PERFORMANCES

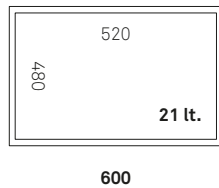
Multifunctions, just one machine. Extremely versatile, it can be used for direct contact cooking (Fry top), boiling (boiled meats, soups, sauces, ragout, risottos), as a bain marie or for light frying (not deep frying). A perfect solution to obtain many functions in little space. Electric monoblock multifunction kitchen in stainless steel.

Rectangular shaped stainless steel basin, two differentiated cooking zones. Heating through clad resistance elements located under the basin.


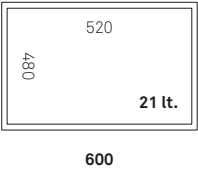
Adjustable temperature control thermostat from 50°C a 300°C. Security thermostat. Ample drain hole for basin emptying into a GN container placed in an undershelf compartment. Signal light indicator for the correct function of the apparatus.

POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

NECMP2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x1100x870		102	0.60	6.614
ELECTRIC MULTIFUNCTIONAL APPLIANCE ON CUPBOARD. ONE SIDE OPERATION.		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]
	520x480x100

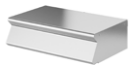
ACCESSORIES MULTI-PERFORMANCES

Model	Description	Note	Price [€]
NXVBP6	Splashguard for multifunctional appliance 600 mm.		360

NEUTRAL UNITS

Vast line and ample modularity of neutral elements in stainless steel, 20/10 worktop, available in the versions with drawers suitable for GN containers.

NEENT4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x250

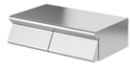
58

0.20

1.262

NEUTRAL UNIT ONE SIDE OPERATION TOP

NEENT4T2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x250

60

0.20

1.763

NEUTRAL UNIT ONE SIDE OPERATION TOP WITH DRAWERS

NEENT4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870

58

0.50

1.866

NEUTRAL UNIT ONE SIDE OPERATION ON OPEN MODULE

COOKING LINE

NEENT4G2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870

60

0.50

2.370

NEUTRAL UNIT ONE SIDE OPERATION WITH DRAWERS ON OPEN MODULE

NEENT4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



900x550x870

66

0.50

2.422

NEUTRAL UNIT ONE SIDE OPERATION ON CUPBOARD

NEENT4A2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870

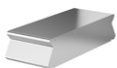
68

0.50

2.924

NEUTRAL UNIT ONE SIDE OPERATION WITH DRAWERS ON CUPBOARD

NEENP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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450x1100x250


38

0.20


1.560

NEUTRAL PASS-THROUGH UNIT TOP


COOKING LINE

NEENP2T2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		40	0.20	1.945


NEUTRAL PASS-THROUGH UNIT TOP WITH DRAWERS

NEENP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.50	2.167

NEUTRAL UNIT PASS-THROUGH VERSION ON OPEN MODULE

NEENP2G2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		40	0.50	2.549

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON OPEN MODULE

NEENP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		46	0.50	2.722

NEUTRAL UNIT PASS-THROUGH VERSION ON CUPBOARD

COOKING LINE

NEENP2A2C



Dimensions
[WxDxH mm]

450x1100x870

Power
[kW]

Weight
[kg]

48

Volume
[m³]

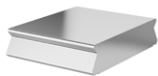
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Price
[€]

3.104

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON CUPBOARD

NEENP4T



Dimensions
[WxDxH mm]

900x1100x250

Power
[kW]

Weight
[kg]

49

Volume
[m³]

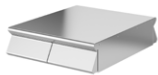
0.30

Price
[€]

1.782

NEUTRAL PASS-THROUGH UNIT TOPS

NEENP4T4C



Dimensions
[WxDxH mm]

900x1100x250

Power
[kW]

Weight
[kg]

51

Volume
[m³]

0.30

Price
[€]

2.873

NEUTRAL PASS-THROUGH UNIT TOPS WITH DRAWERS

NEENP4G



Dimensions
[WxDxH mm]

900x1100x870

Power
[kW]

Weight
[kg]

49

Volume
[m³]

0.90

Price
[€]

2.520

NEUTRAL UNIT PASS-THROUGH VERSION ON OPEN MODULE

COOKING LINE

NEENP4G4C

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



900x1100x870

51

0.90

3.309

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON OPEN MODULE

NEENP4A

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



900x1100x870

57

0.90

3.629

NEUTRAL UNIT PASS-THROUGH VERSION ON CUPBOARD

NEENP4A4C

Dimensions
[WxDxH mm]

Power
[kW]

Weight
[kg]

Volume
[m³]

Price
[€]



900x1100x870

59

0.90

4.417

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON CUPBOARD

ACCESSORIES 1100

Modello	Descrizione	Note	Prezzo [€]
NEX2D1145	Kit 2 drawers		890
NKBVP1145	Door 450 mm		278
NKBVP1160	Door 600 mm		298
NX10ZF13	FRONT PLINTH MODULE 1350		242
NX10ZF18	FRONT PLINTH MODULE 1800		272
NX10ZF22	FRONT PLINTH MODULE 2250		302
NX10ZF27	FRONT PLINTH MODULE 2700		330
NX10ZF5	FRONT PLINTH MODULE 450		186
NX10ZF9	FRONT PLINTH MODULE 900		215
NX10ZL	SIDE PLINTH		186
NX7CAM	 WATER TAP		570
NXPZM	NR. 4 FEET H 50MM		252
X10PT	 FINISHING ELEMENT TOP AND SIDE		1.099
X10TP	 Terminal element for 1100 worktop		500
NX10GP	 PAN RACK	Price on request	
NX10GPT	 PAN RACK	Price on request	
NX10TP	 BRIDGE SUPPORT	Price on request	