

SERIES 900



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.

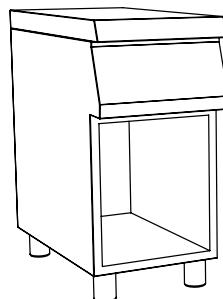
Top version

Cod:T



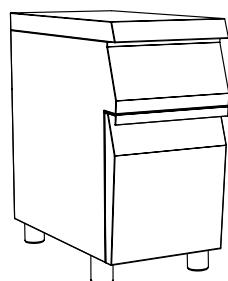
Open version

Cod:G



Cabinet version

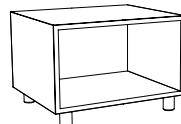
Cod:A



Standard base

Cod:STD

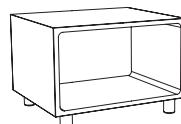
Standard base made of stainless steel suitable for supporting 700 top elements. Equipped with 4 height-adjustable stainless steel feet.



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

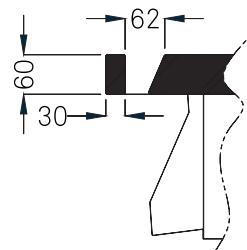
The modules can be configured with different types of handrails and portioning shelves. In case of supply with factory assembly, code **NEKPCM** (assembly) must be added to the list price.

RECTANGULAR HANDRAIL

60x30 mm

Cod: NEKQ...

Available from 1200 to 2400mm
Custom lengths available on
request

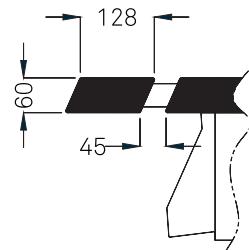


PORTIONING SHELF

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

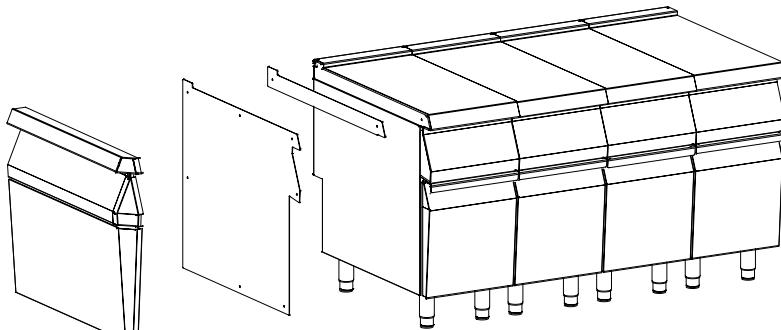
Cod: NEFT9DX/ NEFT9SX

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL9S/ NPTL9D

TERMINAL CLOSING

Cod: NETSP9/ NETDP9

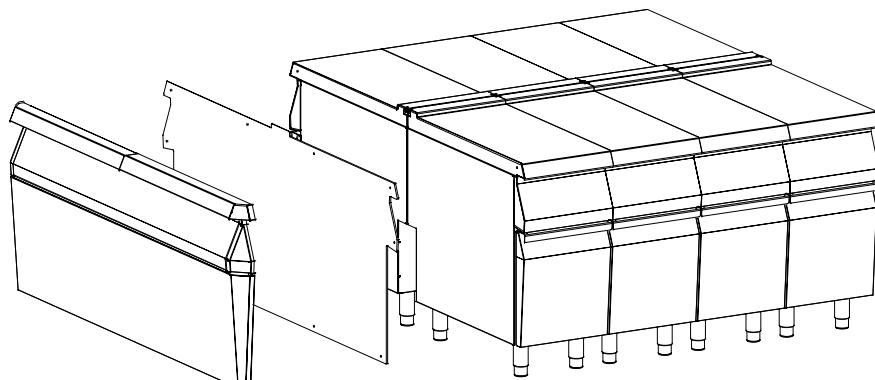


ESSENCE TERMINAL SIDE PANEL

Cod: NEFT918

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL99 - NPTL97 - NPTL79

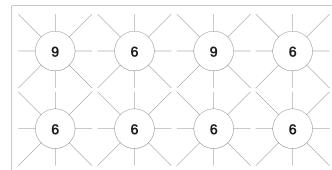
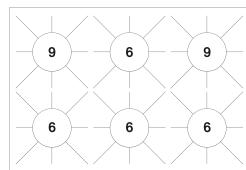
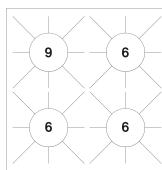
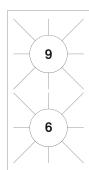


GAS RANGES

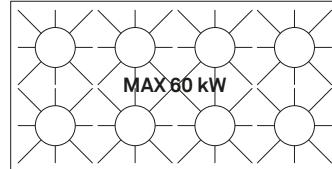
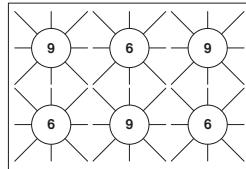
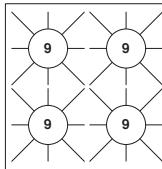
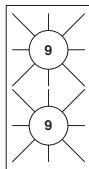
Surfaces with rounded corners for easy cleaning, with RAAF enameled cast iron grills designed for fast and easy cleaning. Automatic water filling/emptying kit and stainless steel grids upon request. Watertight brass burners, with pilot light, ensure high efficiency and a considerable reduction in consumption. 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

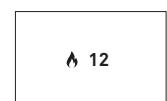
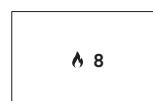
€ 145 x3

€ 145

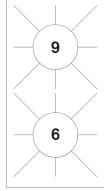
€ 290

On request Low power models

Ovens (kW)

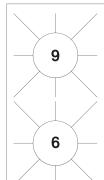
Dim:
GN 2/1Dim:
GN 2/1Dim:
935x670x400 mm

COOKING LINE

NECG92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 400x900x320		 9+6	35	0.20	2.014

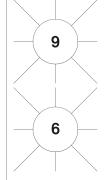
GAS RANGE 2 BURNERS TOP VERSION

15

NECG92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 400x900x900		 9+6	52	0.50	2.443

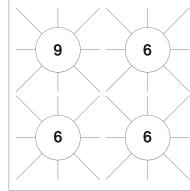
GAS RANGE 2 BURNERS ON OPEN MODULE

15

NECG92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 400x900x900		 9+6	54	0.50	2.690

GAS RANGE 2 BURNERS ON CUPBOARD

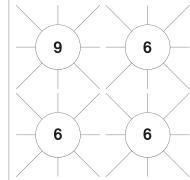
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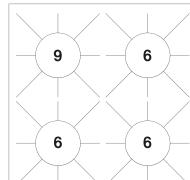
NECG94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 800x900x320		 9+6+6+6	60	0.40	3.101

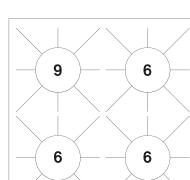
GAS RANGE 4 BURNERS TOP VERSION

27

COOKING LINE

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

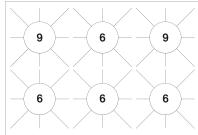
NECG94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 4 BURNERS ON CUPBOARD	800x900x900	 A 27	101	0.90	4.201

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

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

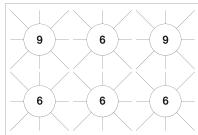
Notes: Supplied with 1 chrome stainless steel grid.

COOKING LINE

NECG96T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	1200x900x320		92	0.60	4.323

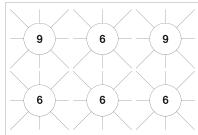
GAS RANGE 6 BURNERS TOP VERSION

A 42

NECG96G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	1200x900x900		124	1.50	5.019

GAS RANGE 6 BURNERS ON OPEN MODULE

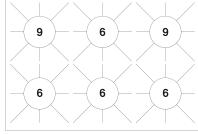
A 42

NECG96A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	1200x900x900		134	1.50	5.881

GAS RANGE 6 BURNERS ON CUPBOARD

A 42

COOKING LINE

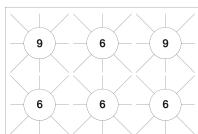
NECG96F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		182	1.50	7.070

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

▲ 50

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

Notes: Supplied with 1 chrome stainless steel grid.

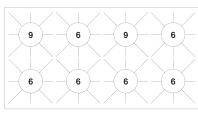
NECG96H	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		195	1.50	7.614

GAS RANGE 6 BURNERS ON MAXI GAS OVEN

▲ 54

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	935x640x400	▲ 12	GN 2/1

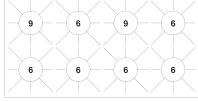
Notes: Supplied with 1 chrome stainless steel grid. | Wheels can not be installed.

NECG98G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1600x900x900		188	1.80	6.994

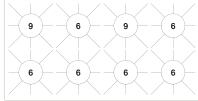
GAS RANGE 8 BURNERS ON OPEN MODULE

▲ 54

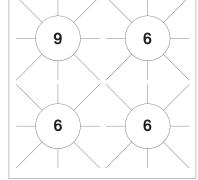
COOKING LINE

NECG98A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 8 BURNERS ON CUPBOARD	1600x900x900	 8 burners: 2x9 (top), 2x6 (middle), 2x6 (bottom)	188	1.80	8.091

900

NECG98F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 8 BURNERS ON 2 GAS OVENS GN 2/1	1600x900x900	 8 burners: 2x9 (top), 2x6 (middle), 2x6 (bottom)	275	1.80	9.835

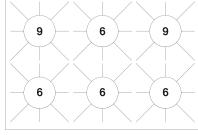
Notes: Supplied with 1 chrome stainless steel grid.

NECG94E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 4 BURNERS ON GAS ELECTRIC OVEN GN 2/1	800x900x900	 4 burners: 1x9 (top), 2x6 (middle), 1x6 (bottom)	145	0.90	5.919

Notes: Supplied with 1 chrome stainless steel grid.

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
	575x700x300	4	400 3N - 50/60	GN 2/1

COOKING LINE

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

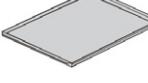
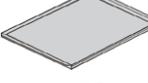
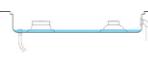
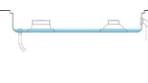
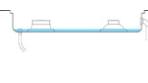
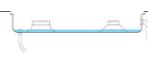
GAS RANGE 6 BURNERS ON GAS ELECTRIC OVEN GN 2/1

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.

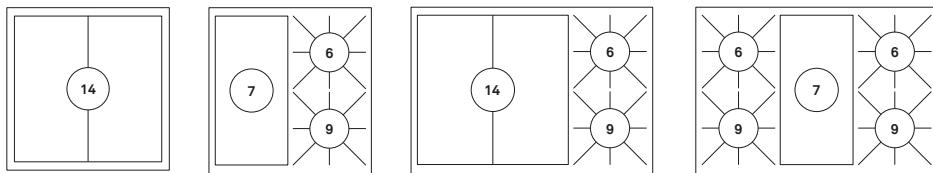
GAS SOLID TOP

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.

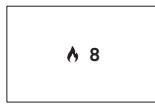
The GN 2/1 gas oven is equipped with a thermostat valve for temperature control from 50°C to 300°C, featuring a stabilized flame burner, pilot flame, safety thermocouple, and piezoelectric ignition. The cooking chamber is made of stainless steel, with a cast iron oven bottom and an inox door with labyrinth 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)

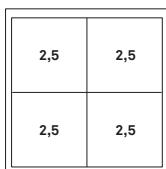


Ovens
(kW)



Dim:
GN 2/1

Zone
(kW)

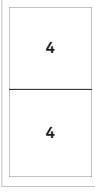


Ovens
(kW)



Dim:
GN 2/1

SOLID TOP ELECTRIC

NETE92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC SOLID TOP 40 CM TOP VERSION	400x900x320	 4 4	0.22		4.791

⚡8

Power supply
[V - Hz]

400 3N - 50/60

NETE92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC SOLID TOP 40 CM ON CUPBOARD	400x900x900	 4 4	0.50		5.177

⚡8

Power supply
[V - Hz]

400 3N - 50/60

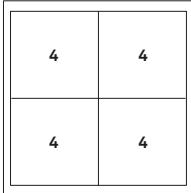
NETE92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC SOLID TOP 40 CM ON OPEN MODULE	400x900x900	 4 4	0.50		4.955

⚡8

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

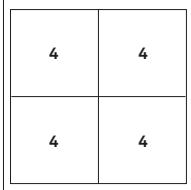
NETE94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x900x320		128	0.20	7.035

ELECTRIC SOLID TOP 80 CM TOP VERSION

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

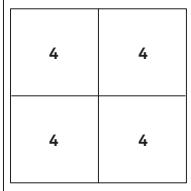
NETE94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x900x900		1.00	7.886	

ELECTRIC SOLID TOP 80 CM ON CUPBOARD

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

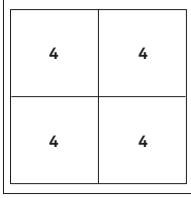
NETE94G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x900x900		152	0.90	7.352

ELECTRIC SOLID TOP 80 CM ON OPEN MODULE

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

NETE94E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		210	0.90	9.428

ELECTRIC SOLID TOP ON ELECTRIC OVEN

⚡ 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.

SOLID TOP ELECTRONIC

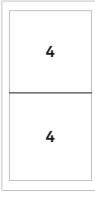
NETE92TE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		0.22		4.958

ELECTRONIC SOLID TOP 80 CM TOP VERSION

⚡ 8

Power supply [V - Hz]

400 3N - 50/60

NETE92AE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		0.50		5.330

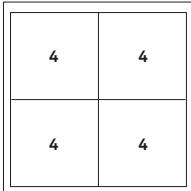
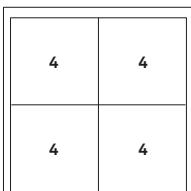
ELECTRONIC SOLID TOP 40 CM ON CUPBOARD

⚡ 8

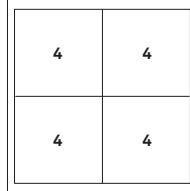
Power supply [V - Hz]

400 3N - 50/60

COOKING LINE

NETE92GE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x900x900				
ELECTRONIC SOLID TOP 40 CM ON OPEN MODULE		⚡ 8		0.50	5.050
			Power supply [V - Hz]		
			400 3N - 50/60		
NETE94TE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x900x320				
ELECTRONIC SOLID TOP 40 CM TOP VERSION		⚡ 16		0.41	8.501
			Power supply [V - Hz]		
			400 3N - 50/60		
NETE94AE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x900x900				
ELECTRONIC SOLID TOP 80 CM ON CUPBOARD		⚡ 16		0.90	9.487
			Power supply [V - Hz]		
			400 3N - 50/60		

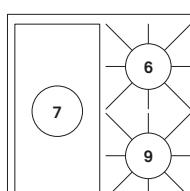
COOKING LINE

NETE94GE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRONIC SOLID TOP 80 CM ON OPEN MODULE	800x900x900	 4 4 4 4	152	0.90	8.907

**Power supply
[V - Hz]**

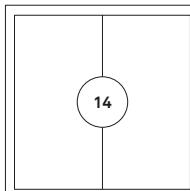
400 3N - 50/60

SOLID TOP GAS

NETG94TL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 SOLID TOP GAS + 2 BURNERS TOP VERSION	800x900x320	 7 6 9	93	0.20	4.634

SOLID TOP GAS + 2 BURNERS TOP VERSION 

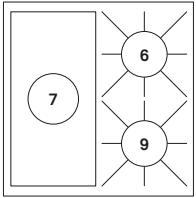
Notes: Included: 1 chromed steel hook to lift burner inspection ring.

NETG94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 SOLID TOP GAS TOP VERSION	800x900x320	 14	100	0.20	3.268

SOLID TOP GAS TOP VERSION 

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

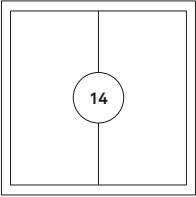
COOKING LINE

NETG94AL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		0.90		5.770

SOLID TOP GAS + 2 B.ON CUPBOARD

A 22

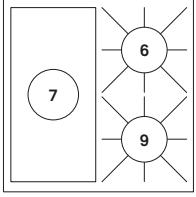
Notes: Included: 1 chromed steel hook to lift burner inspection ring.

NETG94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		0.90		4.466

SOLID TOP GAS ON CUPBOARD

A 14

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

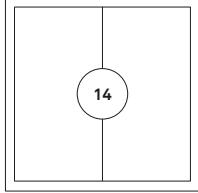
NETG94GL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		121	0.90	5.221

SOLID TOP GAS + 2 BURNERS ON OPEN MODULE

A 22

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

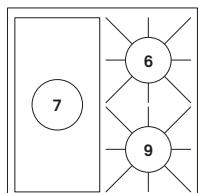
COOKING LINE

NETG94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 14	121	0.60	3.861

SOLID TOP GAS ON OPEN MODULE

▲ 14

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

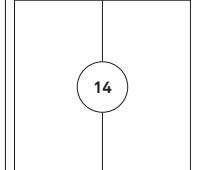
NETG94FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 7 6 9	178	0.90	7.019

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	 14	167	0.60	5.667

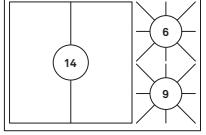
SOLID TOP GAS ON GAS OVEN GN 2/1

▲ 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

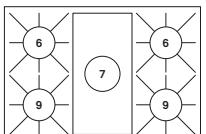
NETG96FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		224	1.40	7.887

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

A 37

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

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

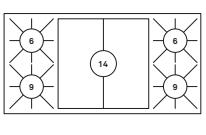
NETG96FC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		224	1.40	9.053

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

A 45

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	575x700x300	A 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 [€]
	1600x900x900		309	1.80	11.276

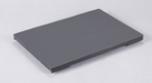
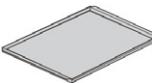
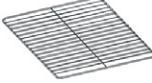
SOLID TOP GAS + 4 B. ON 2 GAS OVENS GN 2/1

A 60

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

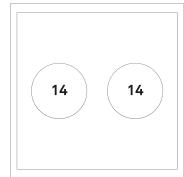
Model	Description	Note	Price [€]
EGG9		Pan rack made of cast iron for kitchen ranges Series 900	137
EGT9		Pan rack made of stainless steel for kitchen ranges Series 900	227
EGHL		Smooth cast iron plate one burner for ranges with open burners Series 900	360x335
EGHR		Ribbed cast iron plate one burner for ranges with open burners Series 900	360x335
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.
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.
			383

WOK

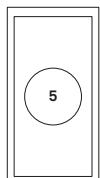
For an international kitchen, Silko proposes a new line of gas Wok kitchens. Created entirely in stainless steel. 20/10 worktop with molded perimeter and electrical grounding. Ample liquid collection vessels. High potency cast iron burners developed specifically by Silko designers to guarantee thermal 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

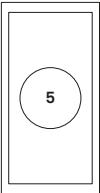
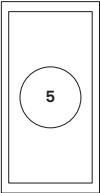
Burners
(kW)



Induction
(kW)



WOK ELECTRIC

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

COOKING LINE

WOK GAS

NEWK93A114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		0.70	3.859	

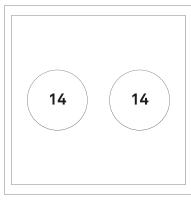
WOK GAS RANGE 1 BURNER ON CUPBOARD



NEWK93G114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		0.70	3.525	

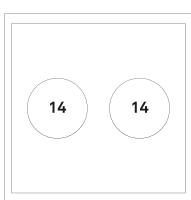
WOK GAS RANGE 1 BURNER ON OPEN MODULE



NEWK95A214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x900x900		1.20	5.576	

WOK GAS RANGE 2 BURNERS ON CUPBOARD



NEWK95G214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x900x900		1.20	4.904	

WOK GAS RANGE 2 BURNERS ON OPEN MODULE

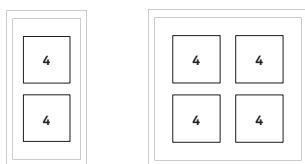


ELECTRIC RANGES

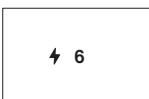
Ideal for cooking in pots and pans. Molded worktop for easy cleaning, round or square burner plates, hermetically attached to the worktop. Adjustable heating with a 7 position selector control. Heating phase signal light located on control panel. Square radiant burner plates in cast iron 30x30 4 kW. 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)

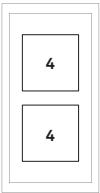


Ovens (kW)



Dim:
GN 2/1

COOKING LINE

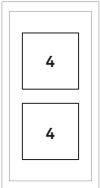
NECE92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 400x900x320		 4		0.22	2.720

ELECTRIC RANGE 2 SQUARE HOTPLATES TOP VERSION.

⚡ 8

Power supply
[V - Hz]

400 3N - 50/60

NECE92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 400x900x900		 4	63	0.50	3.366

ELECTRIC RANGE 2 SQUARE HOTPLATES ON CUPBOARD

⚡ 8

Power supply
[V - Hz]

400 3N - 50/60

NECE92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 400x900x900		 4	60	0.50	3.106

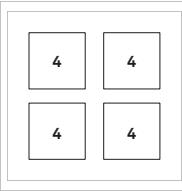
ELECTRIC RANGE 2 SQUARE HOTPLATES ON OPEN MODULE

⚡ 8

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

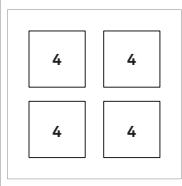
NECE94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		78	0.40	4.503

ELECTRIC RANGE 4 SQUARE HOTPLATES TOP VERSION.

⚡ 16

Power supply [V - Hz]

400 3N - 50/60

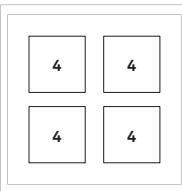
NECE94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		0.90	0.90	5.567

ELECTRIC RANGE 4 SQUARE HOTPLATES ON CUPBOARD

⚡ 16

Power supply [V - Hz]

400 3N - 50/60

NECE94G	Dimensions [WxDxH 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

NECE94E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	4x4 kW	150	0.90	6.969

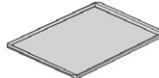
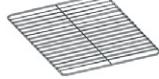
ELECTRIC RANGE 4 SQUARE HOTPLATES ON ELECTRIC OVEN GN2/1

4x4 kW

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
	575x700x300	4x6 kW	400 3N - 50/60	GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

ACCESSORIES ELECTRIC RANGES

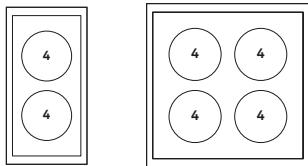
Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		199
GF21	 Oven grid GN 2/1 made of chromed steel.		73

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)

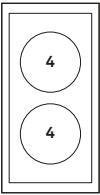


Ovens
(kW)



Dim:
GN 2/1

COOKING LINE

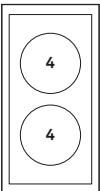
NECV92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 400x900x320				0.20	3.634

ELECTRIC RANGE CERAMIC TOP 2 ZONES TOP VERSION

⚡ 8

Power supply
[V - Hz]

400 3N - 50/60

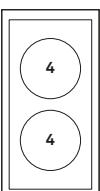
NECV92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 400x900x900			65	0.50	3.991

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 [m ³]	Price [€]
 400x900x900			65	0.30	3.705

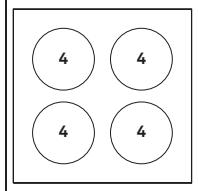
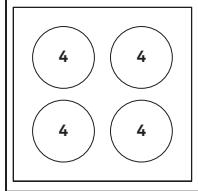
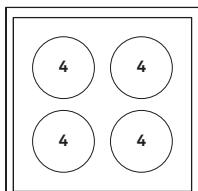
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON OPEN MODULE

⚡ 8

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

NECV94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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		

COOKING LINE

NECV94E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC RANGE CERAMIC TOP 4 ZONES ON ELECTRIC OVEN	800x900x900	⚡ 22	141.5	0.90	7.846

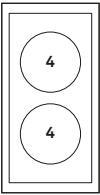
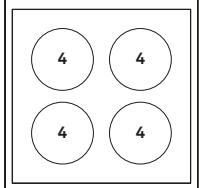
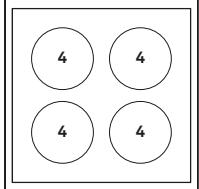
Notes: Supplied with 1 chrome stainless steel grid. | Available on request with pot recognition system

CERAMIC PLATE ELECTRONIC

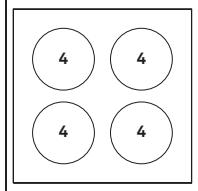
NECV92TE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC RANGE CERAMIC TOP 2 ZONES TOP VERSION	400x900x320	⚡ 8	Power supply [V - Hz] 400 3N - 50/60	0.22	4.534

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

COOKING LINE

NECV92GE	Dimensions [WxDxH 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 [WxDxH 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 [WxDxH 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		

COOKING LINE

NECV94GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRONIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE	800×900×900	 4	85	0.90	7.369

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

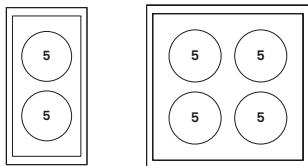
Induction cooker, constructed in AISI stainless steel. Tempered glass hob, 6 mm thick, hermetically sealed. Independent cooking zones, each equipped with an inductor featuring a pan-detection system that activates heating when cookware is present, and a selector allowing the use of 10 power levels. The 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.

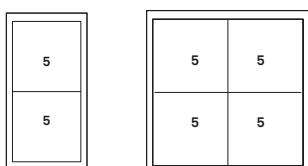
Integrated power box with safety device against overheating. Independent cooking zones of 5 kW Ø30, 5 kW Ø28, and 5 kW (full-surface 900).

POWER AND CONFIGURATIONS

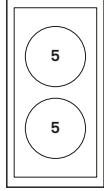
Zone
(kW)



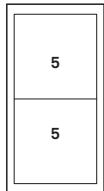
Zone
(kW)

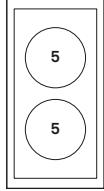


COOKING LINE

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

Notes: Electronic versions available on request.

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

NECI92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD.	400x900x900	⚡ 10	 65	0.50	11.612

Notes: Electronic versions available on request.

COOKING LINE

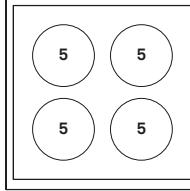
NECIT92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON CUPBOARD</p>	400x900x900	400 3 - 50/60	65	0.50	14.520

NECI92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE.</p>	400x900x900	400 3 - 50/60	63	0.50	11.378

Notes: Electronic versions available on request.

NECIT92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON OPEN MODULE</p>	400x900x900	400 3 - 50/60	63	0.50	14.122

COOKING LINE

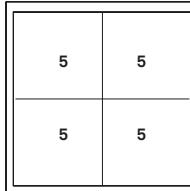
NECI94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC RANGE INDUCTION TOP 4 ZONES TOP VERSION	800x900x320	 4 x 5 kW	79	0.41	17.484

⚡ 20

Power supply [V - Hz]

400 3 - 50/60

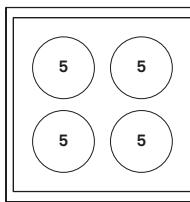
Notes: Electronic versions available on request.

NECIT94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES TOP VERSION	800x900x320	 4 x 5 kW	79	0.40	25.060

⚡ 20

Power supply [V - Hz]

400 3 - 50/60

NECI94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD.	800x900x900	 4 x 5 kW	107	1.00	18.834

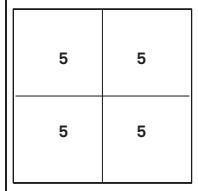
⚡ 20

Power supply [V - Hz]

400 3 - 50/60

Notes: Electronic versions available on request.

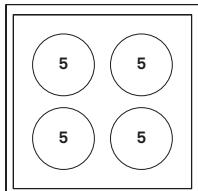
COOKING LINE

NECIT94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON CUPBOARD</p>	800x900x900	 5 5 5 5	107	0.90	26.615

⚡ 20

Power supply [V - Hz]

400 3 - 50/60

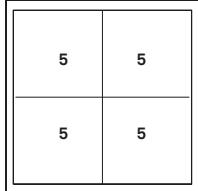
NECI94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 <p>ELECTRIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE.</p>	800x900x900	 5 5 5 5	104	0.90	18.007

⚡ 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 [€]
 <p>ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON OPEN MODULE</p>	800x900x900	 5 5 5 5	104	0.90	25.976

⚡ 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)	400	600	800	1200
530	335	535	530	1135
400	600	800	1200	
Plate type				
	Smooth satin chrome plate	Smooth chrome plate	Ribbed chrome plate	Chrome-plated plate 2/3 smooth and 1/3 ribbed
				
	Satin chrome plate ribbed	Satin chrome 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	400x900x320	⚡ 7.5	58	0.20	3.294
		NEBE92TRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED TOP	400x900x330	⚡ 7.5	58	0.20	3.512
		NEBE92ALC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400x900x900	⚡ 7.5	75	0.50	3.982
		NEBE92ARC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400x900x900	⚡ 7.5	75	0.50	4.201
		NEBE92GLC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400x900x900	⚡ 7.5	73	0.50	3.678
		NEBE92GRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x900x900	⚡ 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	600x900x320	⚡ 10.5	85.5	0.27	4.274
		NEBE93TMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED TOP	600x900x330	⚡ 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	600x900x900	⚡ 10.5	110	0.70	5.058
		NEBE93AMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600x900x900	⚡ 10.5	110	0.70	5.318
		NEBE93GLC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600x900x900	⚡ 10.5	101	0.70	4.778
		NEBE93GMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600x900x900	⚡ 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	800x900x330	⚡ 15	110	0.40	5.092
		NEBE94TMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED TOP	800x900x330	⚡ 15	110	0.40	5.250
		NEBE94ALC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800x900x900	⚡ 15	141	1.00	6.241
		NEBE94AMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800x900x900	⚡ 15	141	1.00	6.485
		NEBE94GLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800x900x900	⚡ 15	132	0.90	5.724

COOKING LINE

Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
800		NEBE94GMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800x900x900	⚡ 15	132	1.00	5.892
1200		NEBE96TLC ELECTRIC FRY TOP 120 SMOOTH CHROMED TOP VERSION	1200x900x330	⚡ 22.5	160	0.60	6.645
		NEBE96GLC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200x900x900	⚡ 22.5	199	1.35	7.584
		NEBE96ALC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200x900x900	⚡ 22.5	0	1.35	8.152
400		NEBE92TLS ELECTRIC FRY TOP 40 CM SMOOTH TOP BRUSHED CHROME	400x900x330	⚡ 7.5	58	0.20	2.999
		NEBE92TRS ELECTRIC FRY TOP 40 CM RIBBED TOP BRUSHED CHROME	400x900x330	⚡ 7.5	58	0.20	3.154
		NEBE92ALS ELECTRIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400x900x900	⚡ 7.5	75	0.50	3.684
		NEBE92ARS ELECTRIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400x900x900	⚡ 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	400x900x900	⚡ 7.5	73	0.50	3.412
		NEBE92GRS ELECTRIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400x900x900	⚡ 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	600x900x330	⚡ 10.5	85.5	0.20	4.199
		NEBE93TLS ELECTRIC FRY TOP 60 CM SMOOTH TOP BRUSHED CHROME	600x900x330	⚡ 10.5	85.5	0.20	4.021
		NEBE93AMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x900x900	⚡ 10.5	110	0.70	4.944
		NEBE93ALS ELECTRIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x900x900	⚡ 10.5	110	0.70	4.778
		NEBE93GMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x900x900	⚡ 10.5	101	0.70	4.633
		NEBE93GLS ELECTRIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x900x900	⚡ 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	800x900x330	⚡ 15	95.5	0.41	4.985	
		NEBE94TLS ELECTRIC FRY TOP 80 CM SMOOTH TOP BRUSHED CHROME	800x900x330	⚡ 15	95.5	0.40	4.768	
		NEBE94AMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800x900x900	⚡ 15	141	1.00	5.807	
		NEBE94ALS ELECTRIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x900x900	⚡ 15	141	1.00	5.606	
		NEBE94GMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800x900x900	⚡ 15	133	1.00	5.250	
		NEBE94GLS 	ELECTRIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800x900x900	⚡ 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	1200x900x330	⚡ 22.5	160	0.60	6.804	
		NEBE96GLS ELECTRIC FRY TOP 120 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	1200x900x900	⚡ 22.5	199	1.35	7.624	
		NEBE96ALS ELECTRIC FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200x900x900	⚡ 22.5	220	1.35	9.007	

COOKING LINE

GRIDDLES ELECTRONIC

400	Plate type	Model Description	Dimensions [WxDxH mm.]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	NEBE92TLCE	ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON CANTILEVER	400x900x320	⚡ 7.5	58	0.20	3.892
	NEBE92TRCE	ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON CANTILEVER	400x900x320	⚡ 7.5	58	0.20	4.048
	NEBE92ALCE	ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400x900x900	⚡ 7.5	75	0.50	4.589
	NEBE92ARCE	ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400x900x900	⚡ 7.5	75	0.50	4.785
	NEBE92GLCE	ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400x900x900	⚡ 7.5	69	0.50	4.287
	NEBE92GRCE	ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x900x900	⚡ 7.5	69	0.50	4.515

600	Plate type	Model Description	Dimensions [WxDxH mm.]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	NEBE93TLCE	ELECTRONIC FRY TOP 60 CM SMOOTH CHROMED ON CANTILEVER	600x900x320	⚡ 10.5	85.5	0.27	4.847
	NEBE93TMCE	ELECTRONIC FRY TOP 60 CM COMBINED CHROMED ON CANTILEVER	600x900x320	⚡ 10.5	85.5	0.27	5.552
	NEBE93ALCE	ELECTRONIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600x900x900	⚡ 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	400x900x320	⚡ 7.5	58	0.20	3.540
		NEBE92TRSE ELECTRONIC FRY TOP 40 CM RIBBED ON CANTILEVER BRUSHED CHROME	400x900x320	⚡ 7.5	58	0.20	3.707
		NEBE92ALSE ELECTRONIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400x900x900	⚡ 7.5	75	0.50	4.223
		NEBE92ARSE ELECTRONIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400x900x900	⚡ 7.5	75	0.50	4.401
		NEBE92GLSE ELECTRONIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400x900x900	⚡ 7.5	69	0.50	3.945
		NEBE92GRSE ELECTRONIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400x900x900	⚡ 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	600x900x320	⚡ 10.5	85.5	0.27	4.595
		NEBE93TMSE ELECTRONIC FRY TOP 60 CM SMOOTH RIBBED ON CANTILEVER BRUSHED CHROME	600x900x320	⚡ 10.5	85.5	0.27	4.767
		NEBE93ALSE ELECTRONIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x900x900	⚡ 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

COOKING LINE

GRIDDLES GAS

400	Plate type	Model Description	Dimensions [WxDxH mm.]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG92TLC GAS FRY TOP 40 CM SMOOTH CHROMED TOP	400x900x330	10.5	58	0.20	3.397
		NEBG92TRC GAS FRY TOP 40 CM RIBBED CHROMED TOP	400x900x330	10.5	60	0.20	3.539
		NEBG92ALC GAS FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400x900x900	10.5	75	0.50	4.061
		NEBG92ARC GAS FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400x900x900	10.5	75	0.50	4.255
		NEBG92GLC GAS FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400x900x900	10.5	69	0.50	3.783
		NEBG92GRC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x900x900	10.5	69	0.50	3.927

600	Plate type	Model Description	Dimensions [WxDxH mm.]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG93TLC GAS FRY TOP 60 CM SMOOTH CHROMED TOP	600x900x330	10.5	84	0.20	4.178
		NEBG93TMC GAS FRY TOP 60 CM COMBINED CHROMED TOP	600x900x330	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	600x900x900	10.5	110	0.70	4.995
		NEBG93AMC GAS FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD.	600x900x900	10.5	110	0.70	5.196
		NEBG93GLC GAS FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600x900x900	10.5	74	0.50	4.630
		NEBG93GMC GAS FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600x900x900	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	800x900x330	21	110	0.40	4.869
		NEBG94TMC GAS FRY TOP 80 CM COMBINED CHROMED TOP	800x900x330	21	110	0.40	5.081
		NEBG94ALC GAS FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800x900x900	21	141	1.00	6.007
		NEBG94AMC GAS FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800x900x900	21	141	1.00	6.126
		NEBG94GLC GAS FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800x900x900	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	800x900x900	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 CM SMOOTH CHROMED TOP VERSION.	1200x900x330	31.5	167	0.70	6.912
		NEBG96GLC GAS FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200x900x900	31.5	196	1.40	7.606
		NEBG96ALC GAS FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200x900x900	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	400x900x330	10.5	60	0.20	3.051
		NEBG92TRS GAS FRY TOP 40 CM RIBBED TOP BRUSHED CHROME	400x900x330	10.5	60	0.20	3.245
		NEBG92ALS GAS FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400x900x900	10.5	0	0.50	3.748
		NEBG92ARS GAS FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400x900x900	10.5	0	0.50	3.893

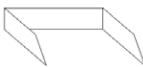
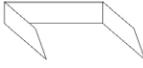
COOKING LINE

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	400x900x900	10.5	74	0.50	3.475
		NEBG92GRS GAS FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400x900x900	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	600x900x330	10.5	84	0.20	4.094
		NEBG93TLS GAS FRY TOP 60 CM SMOOTH TOP BRUSHED CHROME	600x900x330	10.5	84	0.20	3.881
		NEBG93AMS GAS FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x900x900	10.5	110	0.70	4.872
		NEBG93ALS GAS FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x900x900	10.5	110	0.70	4.641
		NEBG93GMS GAS FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x900x900	10.5	74	0.50	4.530
		NEBG93GLS GAS FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x900x900	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	800x900x330	21	110	0.40	4.448
		NEBG94TLS	GAS FRY TOP 80 CM SMOOTH TOP BRUSHED CHROME	800x900x330	21	110	0.40	4.341
		NEBG94AMS	GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x900x900	21	141	1.00	5.521
		NEBG94ALS	GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x900x900	21	141	1.00	5.365
		NEBG94GMS	GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800x900x900	21	131	0.90	4.998
		NEBG94GLS	GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800x900x900	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	1200x900x330	31.5	167	0.70	6.131
		NEBG96GLS	GAS FRY TOP 120 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	1200x900x900	31.5	196	1.40	6.806
		NEBG96ALS	GAS FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200x900x900	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

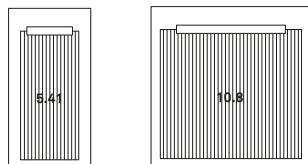
GRILL

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

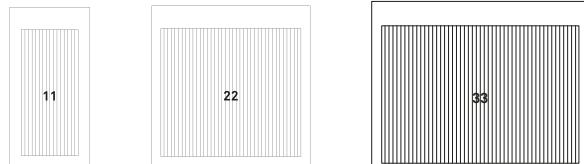
This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking slab is reversible and inclinable for cooking fatty items, or used horizontally for cooking fish and vegetables. 3 sided splatter guard.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

POWER AND CONFIGURATIONS

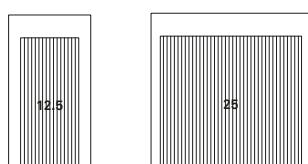
Electric grills
(kW)



Gas grills
(kW)



Lava stone grills
(kW)



GRILL ELECTRIC

NEGVRE92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 40 CM TOP VERSION	400x900x320	5.41	30	0.40	3.704

Notes: Models with tiltable heating elements for direct cooking.

NEGVRE92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 40 CM ON CUPBOARD	400x900x900	5.41	50	0.50	4.457

Notes: Models with tiltable heating elements for direct cooking.

NEGVRE92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 40 CM ON OPEN BASE	400x900x900	5.41	45	0.30	4.171

Notes: Models with tiltable heating elements for direct cooking.

COOKING LINE

NEGVRE94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 80 CM TOP VERSION	800x900x320	10.8	50	0.80	5.641

⚡ 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 [€]
 ELECTRIC GRILL 80 CM ON CUPBOARD	800x900x900	10.8	88	1.00	6.847

⚡ 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 [€]
 ELECTRIC GRILL 80 CM ON OPEN BASE	800x900x900	10.8	78	1.00	6.267

⚡ 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 [€]
 LAVA ROCK GAS GRILL 40 CM TOP VERSION	400x900x320	12.5	61	0.20	3.389

LAVA ROCK GAS GRILL 40 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 2 packaging of lava stone (6kg, each).

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

LAVA ROCK GAS GRILL 40 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 2 packaging of lava stone (6kg, each).

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

GAS GRILL 40 CM

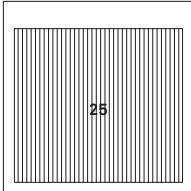
Notes: Supplied with meat/fish grid.

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

LAVA ROCK GAS GRILL 40 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 2 packaging of lava stone (6kg, each).

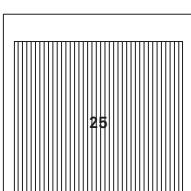
COOKING LINE

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

▲ 25

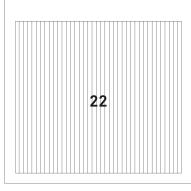
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 4 packaging of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

▲ 25

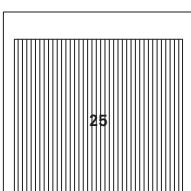
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 4 packaging of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

▲ 22

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

▲ 25

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

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
NEGVG96T	1200x900x320	94	0.60	6.289	

GAS GRILL 120 CM TOP VERSION

▲32

Notes: Supplied with meat/fish grid.

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
NEGVG96A	1200x900x900	94	1.35	7.774	

GAS GRILL 120 CM ON CUPBOARD

▲33

Notes: Supplied with meat/fish grid.

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
NEGVG96G	1200x900x900	94	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

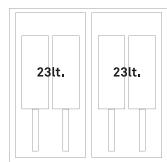
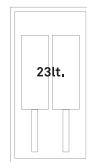
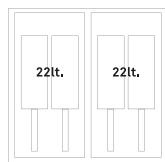
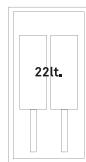
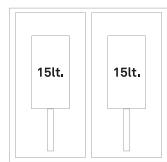
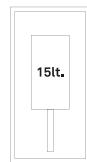
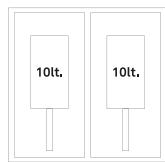
FRYER

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.

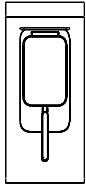
Made of stainless steel, the wells are molded to prevent boil-over and are equipped with large cold zones for collecting cooking residues. Gas fryers are heated by steel burners with optimized flame distribution, while electric fryers are equipped with steel-clad heating elements and controlled by a 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

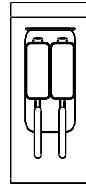
Well capacity (lt)



Basket Configuration Well 15 lt.

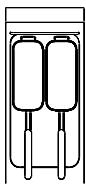


STANDARD
225x290x120mm

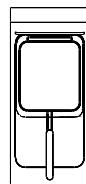


OPTIONAL
2 x ECF15M
125x290x120mm

Basket Configuration Well 22-23 lt.

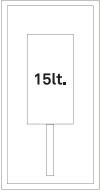


STANDARD
2x 160x360x120mm



OPTIONAL
1 x ECF22
315x360x120mm

FRYER ELECTRIC

NEFE92115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 1 WELL 15 LT.	400x900x900	 15lt.	56	0.50	3.598

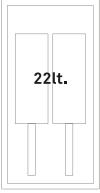
⚡12

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 [€]
 ELECTRIC FRYER 1 WELL 22 LT.	400x900x900	 22lt.	61	0.50	3.975

⚡18

Power supply [V - Hz]

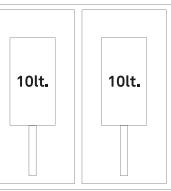
400 3N - 50/60

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

NEFE93210	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 2 WELLS 10+10 LT.	600x900x900	18	78	0.70	5.038



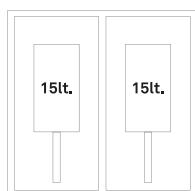
Power supply
[V - Hz]

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.

NEFE94215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 2 WELLS 15+15 LT.	800x900x900	24	95	0.90	6.069



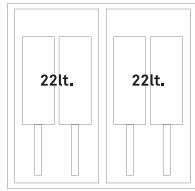
Power supply
[V - Hz]

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.

NEFE94222	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 2 WELLS 22+22 LT.	800x900x900	36	103	0.90	6.701



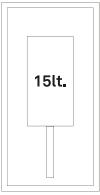
Power supply
[V - Hz]

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 ELECTRONIC

NEFE92115E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC FRYER 1 WELL 15 LT.	400x900x900	 15lt.	58	0.50	4.190

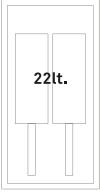
⚡12

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 [€]
 ELECTRONIC FRYER 1 WELL 22 LT.	400x900x900	 22lt.	63	0.50	4.591

⚡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 [€]
 ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL AND OIL FILTER	400x900x900	22	86	0.50	10.483

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 [€]
 ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM	400x900x900	22	94	0.50	12.838

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 [€]
 ELECTRONIC FRYER 2 WELLS 10+10 LT.	600x900x900	18	78	0.70	5.947

Power supply
[V - Hz]

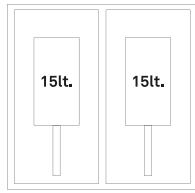
400 3N - 50/60

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

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

COOKING LINE

NEFE94215E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC FRYER 2 WELLS 15+15LT.	800x900x900	24	95	0.90	6.932



⚡ 24

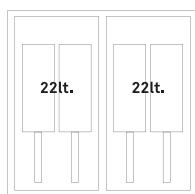
Power supply [V - Hz]

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 [€]
 ELECTRONIC FRYER 2 WELLS 22+22 LT.	800x900x900	36	107	0.90	7.601



⚡ 36

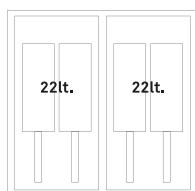
Power supply [V - Hz]

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 [€]
 ELECTRIC FRYER EVO 2 WELLS 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION	800x900x900	44	144	0.65	16.357



⚡ 44

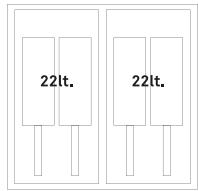
Power supply [V - Hz]

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		144	0.65	21.167

ELECTRIC FRYER EVO 2 WELLS 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM

44

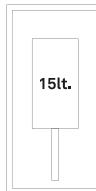
Power supply [V - Hz]

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

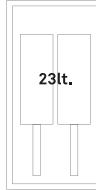
NEFG92115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	4.133

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.

NEFG92123	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		74	0.50	4.737

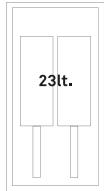
GAS FRYER 1 WELL 23 LT.

21

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

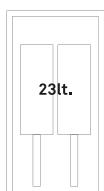
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

COOKING LINE

NEFG92123K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS FRYER 1 WELL 23 LT. WITH ELECTRONIC CONTROL UNIT	400x900x900	 23lt.	74	0.50	5.789

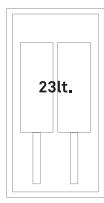
WELL	Dimensions [WxDxH mm]	Well capacity [l]
340x420x200	23 LT.	

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

NEFGP9123F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS FRYER EVO 1 WELL 23 LT. HIGH PRODUCTIVITY, DIGITAL CONTROL AND OIL FILTER	400x900x900	 23lt.	66	0.60	11.758

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

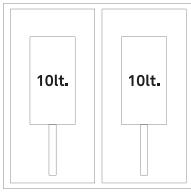
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

NEFGP9123FA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS FRYER EVO 1 WELL 23 LT. HIGH PRODUCTIVITY, DIGITAL CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM	400x900x900	 23lt.	74	0.60	14.538

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

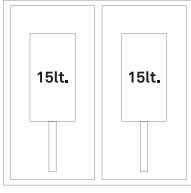
NEFG93210	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		78	0.70	6.235

GAS FRYER 2 WELLS 10+10 LT.

A 20

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	240x20x200	10 LT.

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

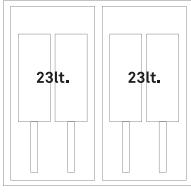
NEFG94215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		110	0.90	6.989

GAS FRYER 2 WELLS 15+15 LT.

A 28

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	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 [€]
	800x900x900		127	0.90	8.191

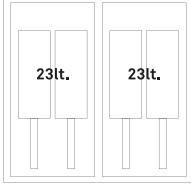
GAS FRYER 2 WELLS 23+23 LT.

A 42

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

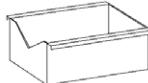
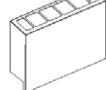
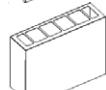
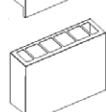
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

COOKING LINE

NEFG94223K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS FRYER 2 WELLS 23+23 LT. WITH ELECTRONIC CONTROL UNIT	800x900x900	 23lt. 23lt.	100	0.90	10.316

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

ACCESSORIES FRYER

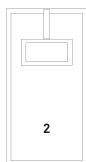
Model	Description	Note	Price [€]
EBAC9	 Oil collection tank suitable for versions with 10-15-22 lt. well.	261x700x135 mm	240
ECF15M	 1/2 basket for 15 liters tank capacity	125x290x120 mm	89
ECF22	 Basket 1/1 for 22 and 23 lt. well.	315x360x120 mm	145
NEPRC40	 Flue extension for modules 400 mm H=250		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)



COOKING LINE

NERP92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 WARM CONTAINER TOP VERSION	400x900x320	2	0	0.20	2.002

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 [€]
 ELECTRIC CHIPS SCUTTLE 40 CM ON CUPBOARD	400x900x900	2	51	0.30	2.771

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 [€]
 WARM CONTAINER 40 CM ON OPEN MODULE	400x900x900	2	47	0.30	2.521

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

Notes: With 1 tray GN1/1.

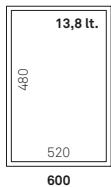
MULTI-PERFORMANCES

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)



COOKING LINE

NECM93A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC MULTIFUNCTIONAL APPLIANCE 60 CM	600x900x900	 13,8 lt. 480 520 600	87	0.50	5.533

4

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 [€]
 ELECTRONIC MULTIFUNCTIONAL APPLIANCE 60 CM	600x900x900	 13,8 lt. 480 520 600	87	0.50	6.374

4

Power supply
[V - Hz]

400 3N - 50/60

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

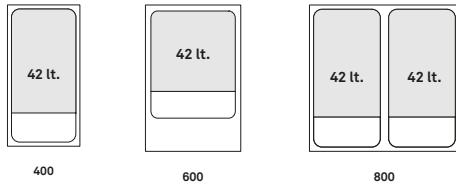
PASTA COOKER

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.

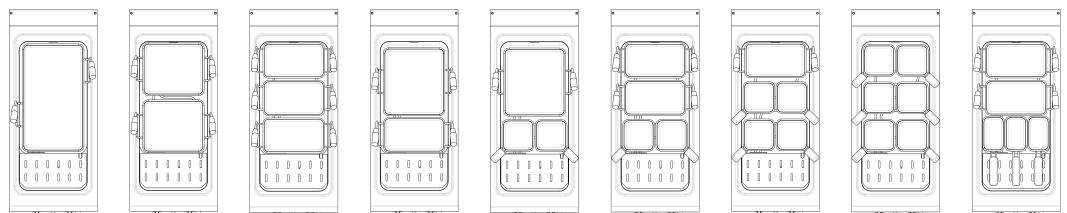
POWER AND CONFIGURATIONS

Well capacity (lt)

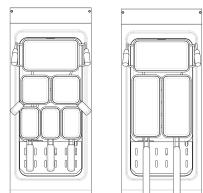


400 600 800

Basket combinations Well 42lt. front

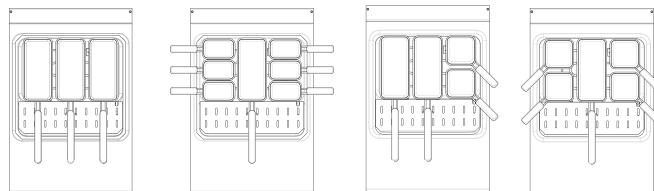


SXPCC11 2x SXPCC12 3x SXPCL13 1x SXPCC23
1x SXPCL13 1x SXPCL16 1x SXPCC23
1x SXPCL16 1x SXPCL13 1x SXPCL16 1x SXPCL13
1x SXPCL13 1x SXPCL13 1x SXPCL13 1x SXPCL13
1x SXPCL16 1x SXPCL16 1x SXPCL16 1x SXPCL16
1x SXPCL3MP 1x SXPCL3MP 1x SXPCL3MP 1x SXPCL3MP



1x SXPCL13
1x SXPCL16
1x SXPCL3MP

Basket combinations Well 42lt. transverse



3x SXPCL13 2x SXPCL3MP
1x SXPCL13 1x SXPCL13
2x SXPCL13 1x SXPCL16
1x SXPCL16 1x SXPCL13

PASTA COOKER ELECTRIC

NEDE92142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PASTA COOKER 1 WELL 42 LT.	400x900x900	 8.5	42 lt. 400 55	0.50	4.256

Notes: Without baskets and lids.

NEDE93142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PASTA COOKER 1 WELL 42 LT.	600x900x900	 9	42 lt. 600 72	0.70	4.947

Notes: Without baskets and lids.

COOKING LINE

NEDE94242	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	42 lt. 42 lt.	95	0.90	7.101
ELECTRIC PASTA COOKER 2 WELLS 42+42 LT.	800	42 lt.	95	0.90	7.101
	400 3N - 50/60	400 3N - 50/60	400 3N - 50/60	400 3N - 50/60	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	42 lt.	55	0.50	5.324
ELECTRONIC PASTA COOKER ICOOKER 1 WELL 42 LT.	400	42 lt.	55	0.50	5.324

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

Notes: Without baskets and lids.

COOKING LINE

NEDE93142RE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC PASTA COOKER ICOOKER 1 WELL 42 LT.	600x900x900	 42 lt. 600	73	0.80	5.897

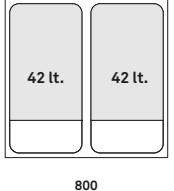
⚡9

Power supply
[V - Hz]

400 3N - 50/60

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

Notes: Without baskets and lids.

NEDE94242RE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC PASTA COOKER ICOOKER 2 WELLS 42+42 LT.	800x900x900	 42 lt. 42 lt. 800	95	0.90	8.984

⚡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 GAS

NEDG92142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 PASTA-COOKER GAS VERSION 1 WELL 42 LT.	400x900x900	 A 14 ~ 0.1	 42 lt. 400	65	0.50	4.408

Power supply
[V - Hz]

230 - 50/60

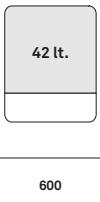
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	305x510x285	42 LT.

Notes: Without baskets and lids.

NEDG92142M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 PASTA-COOKER GAS VERSION 1 WELL 42 LT. MANUAL FILLING	400x900x900	 A 14	 42 lt. 400	65	0.50	4.405

Notes: Without baskets and lids.

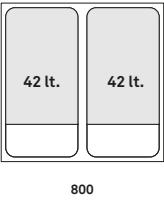
COOKING LINE

NEDG93142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 PASTA-COOKER GAS VERSION 1 WELL 42 LT.	600x900x900	 600 42 lt.	73	0.80	4.874

Power supply [V - Hz]
230 - 50/60

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

Notes: Without baskets and lids.

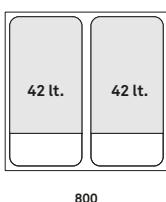
NEDG94242	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 PASTA-COOKER 2 WELLS 42+42LT.	800x900x900	 800 42 lt. 42 lt.	111	0.90	7.163

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 [€]
 PASTA-COOKER 2 WELLS 42+42LT. MANUAL FILLING	800x900x900	 42 lt.	111	1.00	7.164

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 [€]
 PASTA COOKER BASKET LIFTER	150x900x900	0.07	0.15		4.781

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

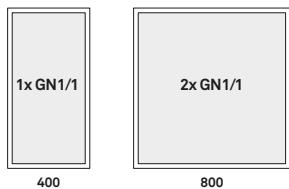
Model	Description	Note	Price [€]
SXPCC12		Basket 1/2 with side handles for 42 lt. well.	240x290x200 mm 195
SXPCC23		Basket 2/3 with lateral support for 28 and 42 lt. well.	310x280x180 mm 212
SXPCF13		Basket 1/3 with front handle for 42 lt. well 600 mm module only	290x145x200 mm 152
SXPCF16		Kit 2 baskets 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

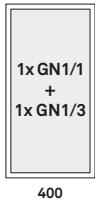
Stainless steel electric bain marie. Molded stainless steel basin. Basin dimension GN with 150 mm maximum height. Heating by under basin, clad resistance elements. Adjustable thermostat controls water temperature from 30°C to 90°C. Manually resettable security thermostat intervenes in the case of activation 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 overfill.

POWER AND CONFIGURATIONS

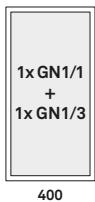
Well capacity



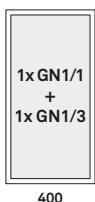
COOKING LINE

NEME92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 ELECTRIC BAIN-MARIE 40 CM TOP VERSION	400x900x320	⚡ 1.8	 1x GN1/1 + 1x GN1/3 400	31	0.20	2.439

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

NEME92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 ELECTRIC BAIN-MARIE 40 CM ON CUPBOARD	400x900x900	⚡ 1.8	 1x GN1/1 + 1x GN1/3 400	59	0.50	3.073

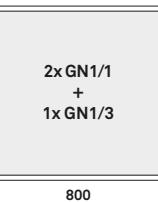
Notes: For well GN, maximum H=150mm. All models have automatic water inlet.

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

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 [€]
 ELECTRIC BAIN-MARIE 80 CM TOP VERSION	800x900x320	5.4	53	0.41	3.117

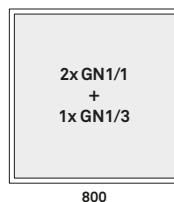


Power supply
[V - Hz]

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 [€]
 ELECTRIC BAIN-MARIE 80 CM ON CUPBOARD	800x900x900	5.4	80	0.90	4.337

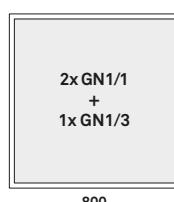


Power supply
[V - Hz]

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 [€]
 ELECTRIC BAIN-MARIE 80 CM ON OPEN MODULE	800x900x900	5.4	74	0.90	3.737



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

COOKING LINE

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

COOKING LINE

NEEN92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	48	0.50		1.615

NEUTRAL UNIT 40 CM ON CUPBOARD

NEEN92AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	54	0.50		1.928

NEUTRAL UNIT 40 CM WITH DRAWER ON CUPBOARD

NEENL92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	50	0.30		2.059

NEEN92A EL.NEUTRAL WELL 34x34 AND MIXER

NEEN92GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	48	0.50		1.626

NEUTRAL UNIT 40 CM WITH DRAWER ON OPEN MODULE

COOKING LINE

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 [€]
	600x900x900		63	0.70	1.891

NEUTRAL UNIT 60 CM ON CUPBOARD

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

COOKING LINE

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

NEEN94AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	72	0.90		2.608

NEUTRAL UNIT 80 CM WITH DRAWER ON CUPBOARD

NEEN94GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	69	0.90		2.065

NEUTRAL UNIT 80 CM WITH DRAWER ON OPEN MODULE

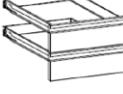
NEEN94CC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	69	0.90		2.712

NEUTRAL UNIT 80 CM WITH DRAWER ON OPEN MODULE WITH DRAWER

NEEN94G	Dimensions [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

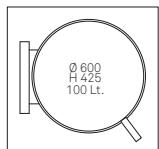
Model	Description	Note	Price [€]
NBNRM92	 Intermediate shelf for 400 mm compartment		159
NBNRM93	 Intermediate shelf for 600 mm compartment		233
NBNRM94	 Intermediate shelf for 800 mm compartment		248
NKBVP4	 Door for base compartments 400/800 mm made of stainless steel AISI 304.	Supplied with hinges	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

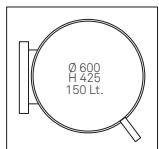
Stainless steel gas and electric boiling pans with direct or indirect heating. Ideal for all immersion cooking methods. The indirect module is more recommended for products like sauces and jams, or other foods that mustn't stick to the walls or floor of the pan, while the direct module is recommended 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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PAN DIRECT HEATING 100 LITRES	800x900x900	800	116	1.10	8.432
		⚡ 12	Power supply [V - Hz]	400 3N - 50/60	

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x370	100 LT.

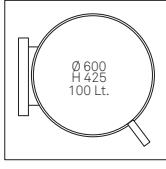
Notes: Well with AISI 304 filter.

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

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x530	150 LT.

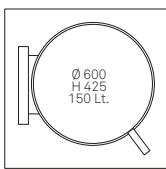
Notes: Well with AISI 304 filter.

COOKING LINE

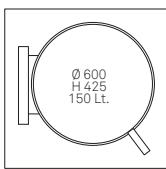
NEPE9I10	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PAN INDIRECT HEATING 100 LITRES	800x900x900	 800	128	1.10	11.901

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
 800	Ø 595x370	100 LT.

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

WELL	Dimensions [WxDxH mm]	Well capacity [l]
 800	Ø 595x530	150 LT.

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

PANS ELECTRONIC

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

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x370	100 LT.

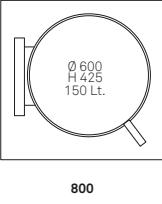
Notes: Well with AISI 304 filter.

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

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x530	150 LT.

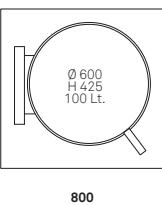
Notes: Well with AISI 304 filter.

COOKING LINE

NEPE9I15E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC PAN INDIRECT HEATING 150 LITRES	800x900x900	 800	138	1.10	13.035

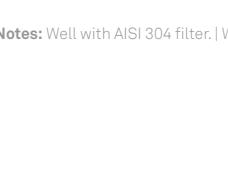
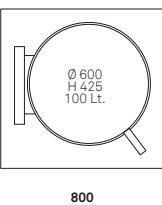
Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC PAN INDIRECT HEATING 100 LITRES	Ø 595x530	150 LT.	 800	128	1.10	12.552

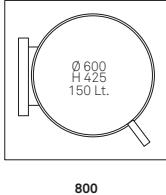
Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC PAN INDIRECT HEATING 100 LITRES	Ø 595x380	100 LT.	 800	128	1.10	12.552

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

PANS GAS

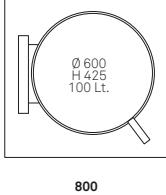
NEPG9D15	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN DIRECT HEATING 150 LITRES	800x900x900	 800	120	1.10	8.544

Power supply [V - Hz]

230 - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x530	150 LT.

Notes: Well with AISI 304 filter.

NEPG9D10	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN DIRECT HEATING 100 LITRES	800x900x900	 800	115	1.10	8.231

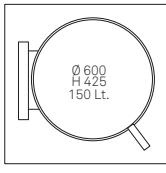
Power supply [V - Hz]

230 - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x370	100 LT.

Notes: Well with AISI 304 filter.

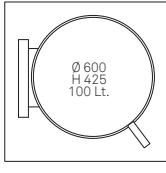
COOKING LINE

NEPG9D15A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN DIRECT HEATING 150 LITRES PRESSURE TANK	800x900x900	 800	127	1.10	11.177

Power supply [V - Hz]
230 - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x530	150 LT.

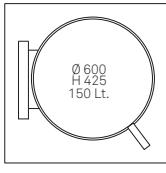
Notes: Well with AISI 304 filter.

NEPG9I10	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN INDIRECT HEATING 100 LITRES	800x900x900	 800	137	1.10	12.218

Power supply [V - Hz]
230 - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x380	100 LT.

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

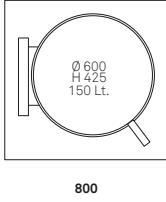
NEPG9I15	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN INDIRECT HEATING 150 LITRES	800x900x900	 800	120	1.10	12.470

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.

COOKING LINE

NEPG9I15A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN INDIRECT HEATING 150 LITRES PRESSURE TANK	800x900x900	 800	149	1.10	15.097

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)

80 lt.

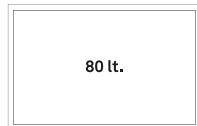
120 lt.

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

⚡ 9

Power supply [V - Hz]

400 3N - 50/60

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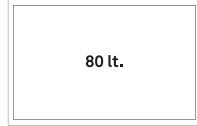
726x580x169

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

⚡ 9

Power supply [V - Hz]

400 3N - 50/60

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

COOKING LINE

NESE94CRME	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRONIC BRATT PAN DUPLEX 80 LITRES, MANUAL TILTING	800x900x900	80 lt.	160	0.90	10.063

900



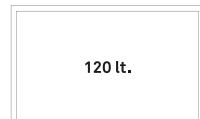
⚡ 9

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 [€]
 ELECTRONIC BRATT PAN DUPLEX 120 LITRES, AUTOMATIC TILTING	1200x900x900	120 lt.	220	1.40	13.806



⚡ 13.5

Power supply
[V - Hz]

400 3N - 50/60

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

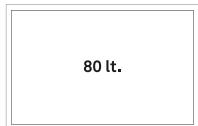
BRATT PANS GAS

NESG94CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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BRATT PAN GAS VERSION DUPLEX 80 LITRES, AUTOMATIC TILTING

800x900x900



80 lt.

163

0.90

10.345

▲ 20 ▲ 0.3

Power supply
[V - Hz]

230 - 50/60

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

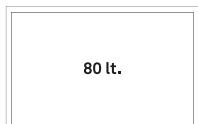
80 LT.

NESG94CRM	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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BRATT PAN GAS VERSION DUPLEX 80 LITRES, MANUAL TILTING

800x900x900



80 lt.

158

0.90

9.244

▲ 20 ▲ 0.2

Power supply
[V - Hz]

230 - 50/60

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

80 LT.

NESG96CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900	120 lt.	213	1.40	13.001

BRATT PAN GAS VERSION DUPLEX 120 LITRES, AUTOMATIC TILTING

▲ 24 ▲ 0,3

Power supply
[V - Hz]

230 - 50/60

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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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

40.5

Power supply
[V - Hz]

230 - 50/60

EXBR912BT	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
-----------	--------------------------	---------------	----------------	-----------------------------	--------------



1200x840x590

190

1.11

6.839

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

40.6

Power supply
[V - Hz]

230 - 50/60

REFRIGERATED BASE UNIT TN

EXBR910TN	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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1000x840x590

0.25

130

0.83

6.423

REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP
2 DRAWERS NT -2°+8°C

Power supply
[V - Hz]

230 - 50/60

EXBR912TN	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	-----------------------	------------	-------------	-------------	-----------



1200x840x590

0.49

180

1.11

6.622

REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP
2 DRAWERS NT -2°+8°C

Power supply
[V - Hz]

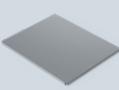
230 - 50/60

ACCESSORIES REFRIGERATED BASE UNIT

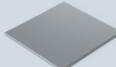
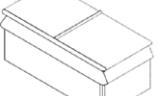
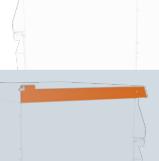
Model	Description	Note	Price [€]
NEZEXBRF910	 Front plinth for refrigerated base 1000 mm		427
NEZEXBRF912	 FRONT PLINTH FOR REFRIGERATED BASE 1200 mm		470
NEZEXBRL9	 Side plinth for refrigerated base 900		366

COOKING LINE

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

COOKING LINE

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
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

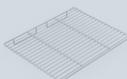
ACCESSORIES 900

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
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 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
NEGCFC1	 FIXED BLIND FLUE GRATE M20		84
NEGCFC2	 FIXED BLIND FLUE GRATE M40		92
NEGCFC3	 FIXED BLIND FLUE GRATE M60		98
NEGCFC4	 FIXED BLIND FLUE GRATE M80		108
NEGCFC6	 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

SERIES 700



INDEX SERIES 700

132	Gas ranges	218	Refrigerated base
138	Solid Top	222	Accessories
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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.

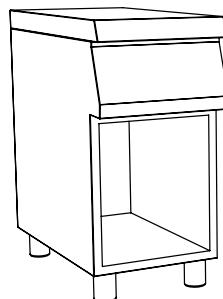
Top version

Cod:T



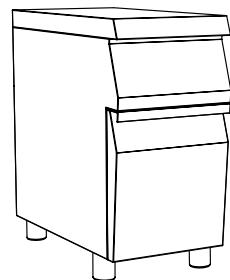
Open version

Cod:G



Cabinet version

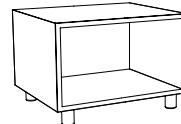
Cod:A



Standard base

Cod:STD

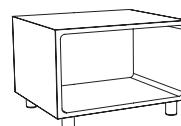
Standard base made of stainless steel suitable for supporting 700 top elements. Equipped with 4 height-adjustable stainless steel feet.



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

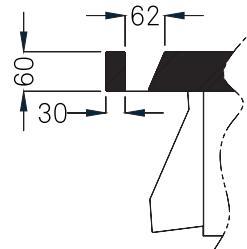
The modules can be configured with different types of handrails and portioning shelves. In case of supply with factory assembly, code **NEKPCM** (assembly) must be added to the list price.

RECTANGULAR HANDRAIL

60x30 mm

Cod: NEKQ...

Available from 1200 to 2400mm
Custom lengths available on
request

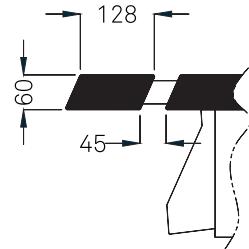


PORTIONING SHELF

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

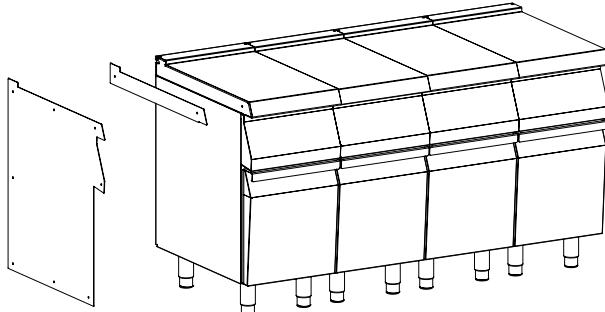
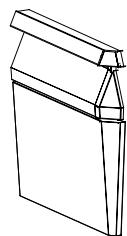
Cod: NEFT7DX/ NEFT7SX

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL7S/ NPTL7D

TERMINAL CLOSING

Cod: NETSP7/ NETDP7

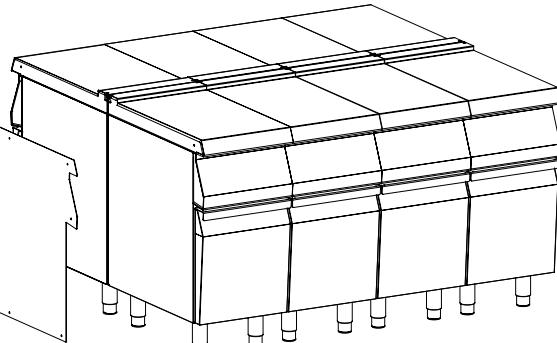
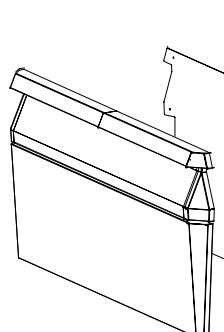


ESSENCE TERMINAL SIDE PANEL

Cod: NEFT714

SMOOTH TERMINAL PANEL 2 mm

Cod: NPTL77 - NPTL97 - NPTL79



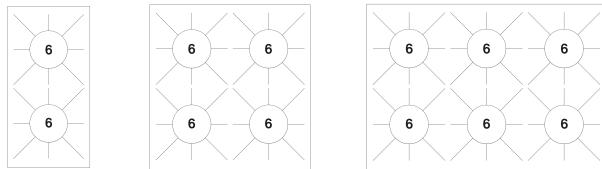
GAS RANGES

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

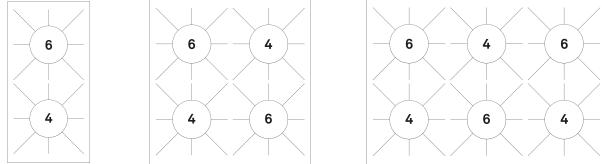
primary burner, shielded from potential impacts and accidental spills.

POWER AND CONFIGURATIONS

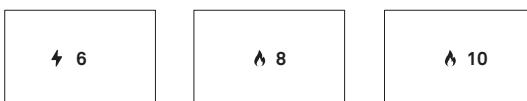
Burners (kW)



On request Low power models



Ovens (kW)

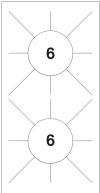


Dim:
GN 2/1

Dim:
GN 2/1

Dim:
935x640x400(h) mm

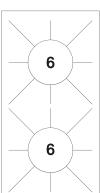
COOKING LINE

NECG72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 400x730x320			23.5	0.09	1.840

GAS RANGE 2 BURNERS TOP VERSION

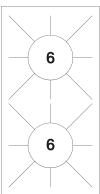
▲ 12

700

NECG72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 400x730x900			36.5	0.26	2.111

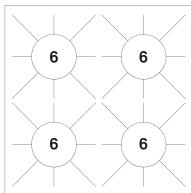
GAS RANGE 2 BURNERS ON OPEN MODULE

▲ 12

NECG72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 400x730x900			36.5	0.26	2.361

GAS RANGE 2 BURNERS ON CUPBOARD

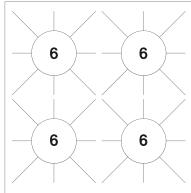
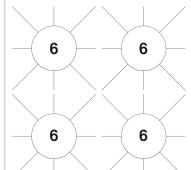
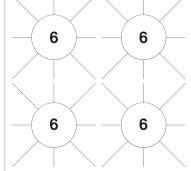
▲ 12

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			
	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]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 4 BURNERS ON GAS OVEN	800x730x900	6 6 6 6	98	0.50	4.647

GAS RANGE 4 BURNERS ON GAS OVEN

▲32

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	575x650x300	▲ 8	GN 2/1

Notes: Supplied with 1 chrome stainless steel grid.

700

NECG76T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 6 BURNERS TOP VERSION	1200x730x320	6 6 6 6 6 6	60.5	0.27	3.840

GAS RANGE 6 BURNERS TOP VERSION

▲36

NECG76G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 6 BURNERS ON OPEN MODULE	1200x730x900	6 6 6 6 6 6	85	0.76	4.444

GAS RANGE 6 BURNERS ON OPEN MODULE

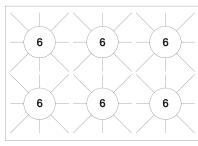
▲36

NECG76A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 6 BURNERS ON CUPBOARD	1200x730x900	6 6 6 6 6 6	85	0.76	5.154

GAS RANGE 6 BURNERS ON CUPBOARD

▲36

COOKING LINE

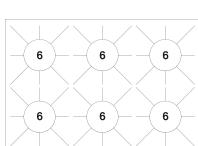
NECG76E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		140	0.76	6.853

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.

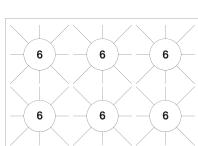
NECG76F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		169	0.76	6.180

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

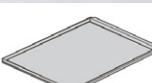
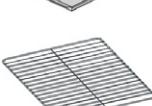
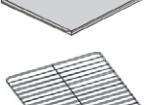
GAS RANGE 6 BURNERS ON MAXI GAS OVEN

▲ 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
EGHR7		Ribbed cast iron plate one burner for ranges with open burners Series 700.	360x270
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.
EXACEL4		Electric ignitor kit for 4 burners	To be requested at the time of order.
EXACEL6		Electric ignitor kit for 6 burners	To be requested at the time of order.
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.
EXSCA4		Water inlet and outlet kit for burner tray. 4 burners.	To be requested at the time of order.
EXSCA6		Water inlet and outlet kit for burner tray. 6 burners.	To be requested at the time of order.

SOLID TOP

Gas solid top:

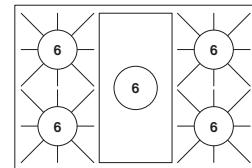
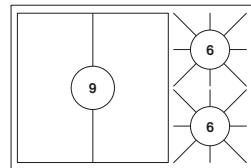
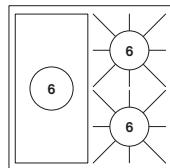
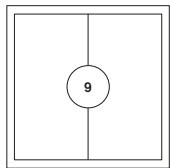
The thick cast iron radiant plate is designed for indirect heat cooking, equipped with a central hole and sub-plate ribs that ensure even heat distribution. Heating is provided by a high-power cast iron dual-ring burner (9 kW for standard versions, 6 kW for $\frac{1}{2}$ module versions), reaching temperatures 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)

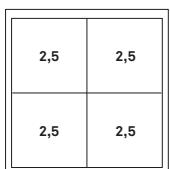


Ovens
(kW)

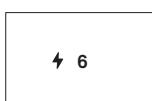


Dim:
GN 2/1

Zone
(kW)

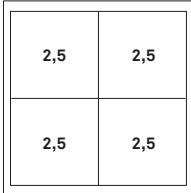


Ovens
(kW)



Dim:
GN 2/1

SOLID TOP ELECTRIC

NETE74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		83	0.41	5.437

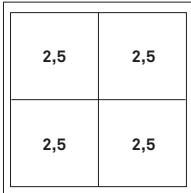
ELECTRIC SOLID TOP 4 ZONES TOP

↳ 10

Power supply
[V - Hz]

400 3N - 50/60

700

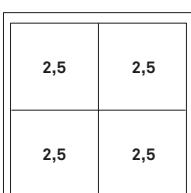
NETE74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		124	0.80	6.315

ELECTRIC SOLID TOP 4 ZONES ON CUPBOARD

↳ 10

Power supply
[V - Hz]

400 3N - 50/60

NETE74E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		148	0.50	7.870

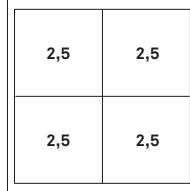
ELECTRIC SOLID TOP 4 ZONES ON ELECTRIC OVEN

↳ 16

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

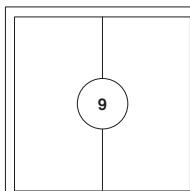
Notes: Supplied with one chrome stainless steel grid.

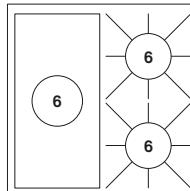
COOKING LINE

NETE74G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC SOLID TOP 4 ZONES ON OPEN MODULE	800x730x900	 2,5 2,5 2,5 2,5	124	0.50	5.717

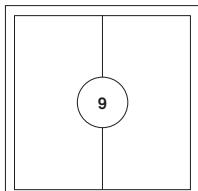
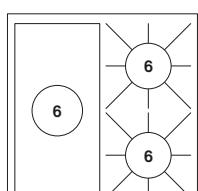
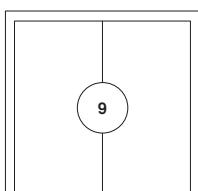
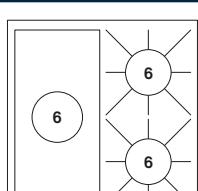
700

SOLID TOP GAS

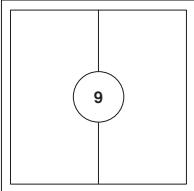
NETG74T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 SOLID TOP GAS TOP VERSION	800x730x320	 9	83	0.18	2.729

NETG74TL	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 SOLID TOP GAS TOP VERSION + 2 BURNERS RH	800x730x320	 6 6 6	83	0.18	3.165

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

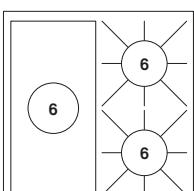
NETG74F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		125	0.50	4.757

SOLID TOP GAS ON GAS OVEN

17

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	575x650x300	8	GN 2/1

Notes: Supplied with one chrome stainless steel grid.

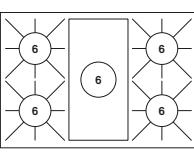
NETG74FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		120	0.50	5.303

SOLID TOP GAS + 2 BURNERS ON GAS OVEN

26

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	575x650x300	8	GN 2/1

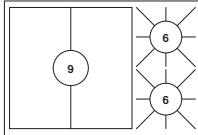
Notes: Supplied with one chrome stainless steel grid.

NETG76GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		210	0.76	5.550

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

30

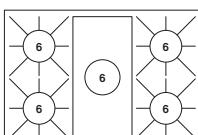
COOKING LINE

NETG76GL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		105	0.76	4.478

SOLID TOP GAS + 2 BURNERS ON OPEN MODULE

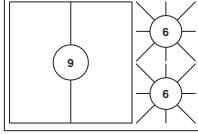
▲ 21

700

NETG76AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		210	1.20	6.433

SOLID TOP GAS + 2 BURNERS + 2 BURNERS ON CUPBOARD

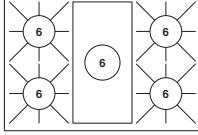
▲ 30

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

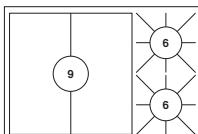
NETG76FC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		210	0.76	7.398

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

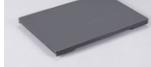
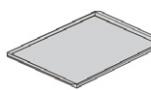
SOLID TOP GAS + 2 BURNERS ON GAS OVEN AND CUPBOARD UNIT

▲29

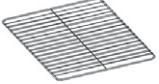
OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	575x650x300	▲ 8	GN 2/1

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

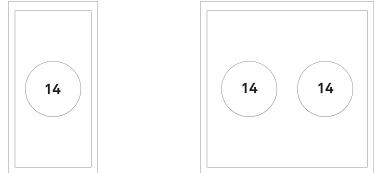
Model	Description	Note	Price [€]
GF21	 Oven grid GN 2/1 made of chromed steel.		73
EXACEL2	 Electric ignitor kit for 2 burners	To be requested at the time of order.	113
EXSCA2	 Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	383

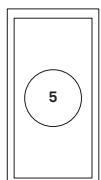
WOK

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.

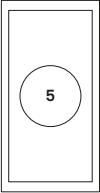
700

POWER AND CONFIGURATIONS

Burners
(kW)


Induction
(kW)


WOK ELECTRIC

NECIW72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		36	0.09	6.400

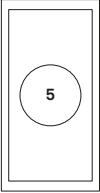
ELECTRIC INDUCTION RANGE WOK TOP VERSION

⚡ 5

Power supply
[V - Hz]

400 3 - 50/60

700

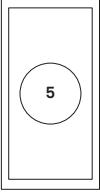
NECIW72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		44	0.26	6.850

ELECTRIC RANGE INDUCTION TOP WOK ON OPEN MODULE

⚡ 5

Power supply
[V - Hz]

400 3 - 50/60

NECIW72A	Dimensions [WxDxH 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

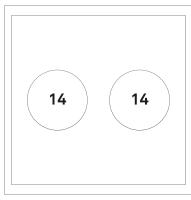
WOK GAS RANGE 1 BURNER ON OPEN MODULE



NEWK73A114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900		74	0.80	3.698

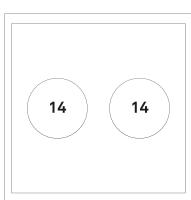
WOK GAS RANGE 1 BURNER ON CUPBOARD



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



NEWK75A214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x730x900		104	1.00	5.310

WOK GAS RANGE 2 BURNERS ON CUPBOARD



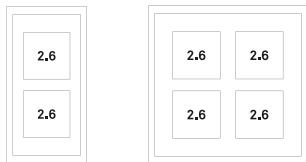
ELECTRIC RANGES

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.

700

POWER AND CONFIGURATIONS

Hotplates
(kW)

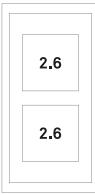
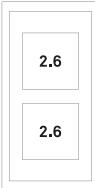
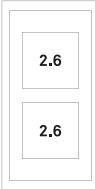


Ovens
(kW)

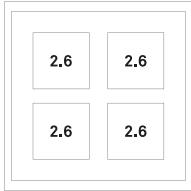
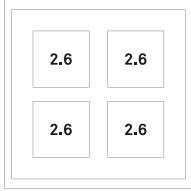
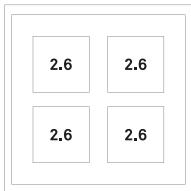


Dim:
GN 2/1

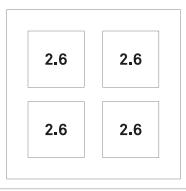
COOKING LINE

NECE72TQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x320	450	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x900	450	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x900	450	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	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x730x320		38	0.18	3.416
ELECTRIC RANGE 4 SQUARE HOTPLATES TOP VERSION		⚡ 10.4		Power supply [V - Hz]	
				400 3N - 50/60	
NECE74GQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x730x900		51	0.50	3.834
ELECTRIC RANGE 4 SQUARE HOTPLATES ON OPEN MODULE		⚡ 10.4		Power supply [V - Hz]	
				400 3N - 50/60	
NECE74AQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x730x900		56	0.80	4.453
ELECTRIC RANGE 4 SQUARE HOTPLATES ON CUPOBOARD		⚡ 10.4		Power supply [V - Hz]	
				400 3N - 50/60	

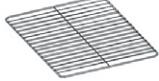
COOKING LINE

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.

700

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

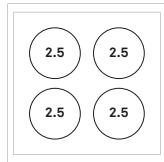
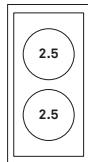
CERAMIC PLATE

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.

700

POWER AND CONFIGURATIONS

Zone
(kW)

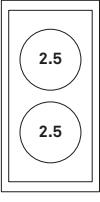
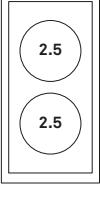
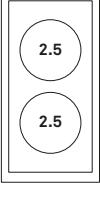


Ovens
(kW)

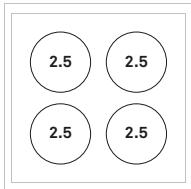
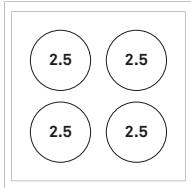
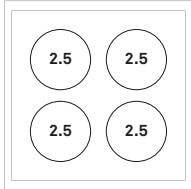


Dim:
GN 2/1

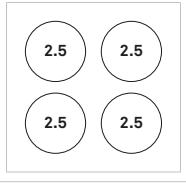
COOKING LINE

NECV72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		18	0.09	2.483
ELECTRIC RANGE CERAMIC TOP 2 ZONES TOP VERSION		⚡ 5	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		⚡ 5	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		⚡ 5	Power supply [V - Hz]		
			400 3N - 50/60		

COOKING LINE

NECV74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [m ³]	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 [m ³]	Price [€]
	800x730x900		60	0.50	4.735
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON CUPBOARD		⚡ 10	Power supply [V - Hz]		
			400 3N - 50/60		

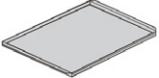
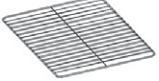
COOKING LINE

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					
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

700

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

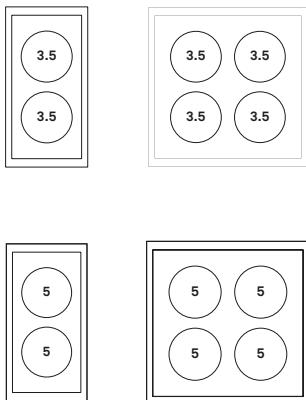
INDUCTION PLATE

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 \varnothing 30 (wok) 3,5kw \varnothing 23 (700).

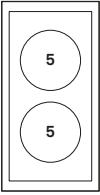
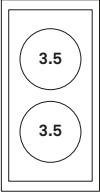
700

POWER AND CONFIGURATIONS

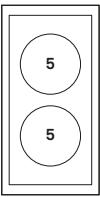
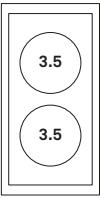
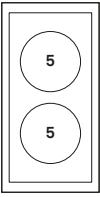
Zone
(kW)



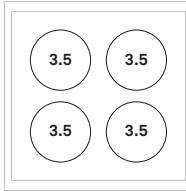
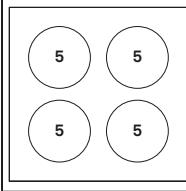
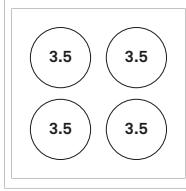
COOKING LINE

NECI72T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x320		34.5	0.09	9.847
ELECTRIC RANGE WITH INDUCTION TOP 2 ZONES TOP VERSION		⚡ 7		Power supply [V - Hz]	
				400 3 - 50/60	
NECI72PT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x320		34.5	0.09	10.105
ELECTRIC RANGE, 2 HIGH-POWER INDUCTION ZONES TOP VERSION		⚡ 10		Power supply [V - Hz]	
				400 3 - 50/60	
NECI72G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x900		47.5	0.26	10.193
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE		⚡ 7		Power supply [V - Hz]	
				400 3 - 50/60	

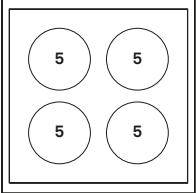
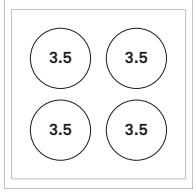
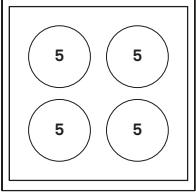
COOKING LINE

NECI72PG	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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.

700

POWER AND CONFIGURATIONS

Cooking surface (mm)	400	600	800	1200
530	335	535	530	1135
400	600	800	1200	
Plate types				
	Smooth satin chrome plate	Smooth chrome plate	Ribbed chrome plate	Chrome-plated plate 2/3 smooth and 1/3 ribbed
				
	Satin chrome plate ribbed	Satin chrome 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	400x730x320	⚡ 5.4	39.5	0.09	2.833
		NEBE72TRC ELECTRIC FRY TOP 40 RIBBED CHROMED TOP VERSION	400x730x320	⚡ 5.4	36.5	0.09	3.016
		NEBE72GLC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400x730x900	⚡ 5.4	52.5	0.26	3.149
		NEBE72GRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x730x900	⚡ 5.4	52.5	0.26	3.305
		NEBE72ALC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400x730x900	⚡ 5.4	52.5	0.26	3.459
		NEBE72ARC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400x730x900	⚡ 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	600x730x320	⚡ 7.5	58	0.14	3.150
		NEBE73TMC ELECTRIC FRY TOP 60 SMOOTH RIBBED CHROMED TOP VERSION	600x730x320	⚡ 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	600x730x900	⚡ 7.5	81	0.38	3.637
		NEBE73GMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600x730x900	⚡ 7.5	81	0.38	3.702
		NEBE73ALC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600x730x900	⚡ 7.5	99	0.60	3.913
		NEBE73AMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600x730x900	⚡ 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	800x730x320	⚡ 10.8	73	0.18	3.910
		NEBE74TMC ELECTRIC FRY TOP 80 SMOOTH RIBBED CHROMED TOP VERSION	800x730x320	⚡ 10.8	73	0.18	4.083
		NEBE74GLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800x730x900	⚡ 10.8	95	0.50	4.468
		NEBE74GMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800x730x900	⚡ 10.8	95	0.50	4.509
		NEBE74ALC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800x730x900	⚡ 10.8	99	0.80	4.970

COOKING LINE

Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
800		NEBE74AMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800x730x900	⚡ 10.8	99	0.80	5.049
1200		NEBE76TLC ELECTRIC FRY TOP 120 SMOOTH CHROMED TOP VERSION	1200x730x320	⚡ 21	115	1.35	6.078
		NEBE76GLC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200x730x900	⚡ 21	145	0.76	6.346
		NEBE76ALC ELECTRIC FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200x730x900	⚡ 21	145	1.35	7.415
400		NEBE72TLS ELECTRIC FRY TOP 40 SMOOTH TOP VERSION BRUSHED CHROME	400x730x320	⚡ 5.4	38.5	0.09	2.590
		NEBE72TRS ELECTRIC FRY TOP 40 RIBBED TOP VERSION BRUSHED CHROME	400x730x320	⚡ 5.4	36.5	0.09	2.710
		NEBE72GLS  ELECTRIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400x730x900	⚡ 5.4	52.5	0.26	2.884
		NEBE72GRS ELECTRIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400x730x900	⚡ 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	400x730x900	⚡ 5.4	52.5	0.26	3.167
		NEBE72ARS ELECTRIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400x730x900	⚡ 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 SMOOTH RIBBED TOP VERSION BRUSHED CHROME	600x730x320	⚡ 7.5	58	0.14	2.939
		NEBE73TLS ELECTRIC FRY TOP 60 SMOOTH TOP VERSION BRUSHED CHROME	600x730x320	⚡ 7.5	58	0.14	2.837
		NEBE73GMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x730x900	⚡ 7.5	81	0.38	3.386
		NEBE73GLS ELECTRIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x730x900	⚡ 7.5	81	0.38	3.257
		NEBE73AMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x730x900	⚡ 7.5	99	0.60	3.729
		NEBE73ALS ELECTRIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x730x900	⚡ 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 SMOOTH RIBBED TOP VERSION BRUSHED CHROME	800x730x320	⚡ 10.8	73	0.18	3.462
		NEBE74TLS ELECTRIC FRY TOP 80 SMOOTH TOP VERSION BRUSHED CHROME	800x730x320	⚡ 10.8	73	0.41	3.291
		NEBE74GMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800x730x900	⚡ 10.8	95	0.50	3.936
		NEBE74GLS ELECTRIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800x730x900	⚡ 10.8	95	0.50	3.863
		NEBE74AMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800x730x900	⚡ 10.8	99	0.80	4.482
		NEBE74ALS ELECTRIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x730x900	⚡ 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 SMOOTH BRUSHED CHROME PLATE	1200x730x320	⚡ 21	115	1.35	6.173
		NEBE76GLS ELECTRIC FRY TOP 120 SMOOTH BRUSHED CHROME PLATE ON OPEN BASE	1200x730x900	⚡ 21	145	1.35	6.954
		NEBE76ALS ELECTRIC FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200x730x900	⚡ 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	400x730x320	7	39.5	0.09	2.858
		NEBG72TRC GAS FRY TOP 40 RIBBED CHROMED TOP VERSION	400x730x320	7	39.5	0.09	3.078
		NEBG72GLC GAS FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400x730x900	7	52.5	0.26	3.165
		NEBG72GRC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x730x900	7	52.5	0.26	3.322
		NEBG72ALC GAS FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400x730x900	7	52.5	0.26	3.436
		NEBG72ARC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x730x900	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	600x730x320	11	46.5	0.14	3.123
		NEBG73TMC GAS FRY TOP 60 COMBINED CHROMED TOP VERSION	600x730x320	11	46.5	0.14	3.265
		NEBG73GLC GAS FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600x730x900	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	600x730x900	11	73.5	0.38	3.670

		NEBG73ALC GAS FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600x730x900	11	73.5	0.38	3.858
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		NEBG73AMC GAS FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600x730x900	11	73.5	0.38	4.014
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800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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		NEBG74TLC GAS FRY TOP 80 SMOOTH CHROMED TOP VERSION	800x730x320	14	67	0.18	4.098
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		NEBG74TMC GAS FRY TOP 80 COMBINED CHROMED TOP VERSION	800x730x320	14	67	0.18	4.104
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		NEBG74GLC GAS FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800x730x900	14	94	0.50	4.685
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		NEBG74GMC GAS FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800x730x900	14	94	0.50	4.762
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		NEBG74ALC GAS FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800x730x900	14	94	0.50	5.229
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		NEBG74AMC GAS FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800x730x900	14	94	0.50	5.265
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COOKING LINE

1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG76TLC GAS FRY TOP 120 SMOOTH CHROMED TOP VERSION.	1200x730x320	21	115	0.28	6.519
		NEBG76GLC GAS FRY TOP 120 CM SMOOTH CHROMED ON OPEN MODULE	1200x730x900	21	148	1.35	7.264
		NEBG76ALC GAS FRY TOP 120 CM SMOOTH CHROMED ON CUPBOARD	1200x730x900	21	148	1.35	7.930
400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG72TLS GAS FRY TOP 40 SMOOTH TOP VERSION BRUSHED CHROME	400x730x320	7	39.5	0.09	2.536
		NEBG72TRS GAS FRY TOP 40 RIBBED TOP VERSION BRUSHED CHROME	400x730x320	7	39.5	0.09	2.757
		NEBG72GLS GAS FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400x730x900	7	52.5	0.26	2.881
		NEBG72GRS GAS FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400x730x900	7	52.5	0.26	3.007
		NEBG72ALS  GAS FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400x730x900	7	52.5	0.26	3.139
		NEBG72ARS GAS FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400x730x900	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	600x730x320	11	46.5	0.14	2.960
		NEBG73TLS GAS FRY TOP 60 SMOOTH TOP VERSION BRUSHED CHROME	600x730x320	11	46.5	0.14	2.789
		NEBG73GMS GAS FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x730x900	11	73.5	0.38	3.380
		NEBG73GLS GAS FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x730x900	11	73.5	0.38	3.240
		NEBG73AMS GAS FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x730x900	11	73.5	0.38	3.688
		NEBG73ALS GAS FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x730x900	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	800x730x320	14	67	0.18	3.530
		NEBG74TLS GAS FRY TOP 80 SMOOTH TOP VERSION BRUSHED CHROME	800x730x320	14	67	0.18	3.485
		NEBG74GMS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800x730x900	14	94	0.50	4.134

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG74GLS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800x730x900	14	94	0.50	4.074

	NEBG74AMS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x730x900	14	94	0.50	4.689
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	NEBG74ALS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x730x900	14	94	0.50	4.610
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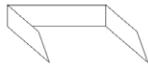
1200	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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	NEBG76TLS GAS FRY TOP 120 SMOOTH TOP VERSION BRUSHED CHROME	1200x730x320	21	115	0.28	6.758
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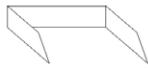
	NEBG76GLS GAS FRY TOP 120 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	1200x730x900	21	148	1.35	7.543
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	NEBG76ALS GAS FRY TOP 120 CM SMOOTH ON CUPBOARD BRUSHED CHROME	1200x730x900	21	148	1.35	8.179
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ACCESSORIES 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

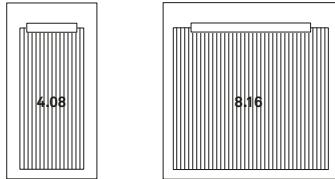
GRILL

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.

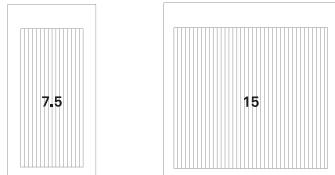
700

POWER AND CONFIGURATIONS

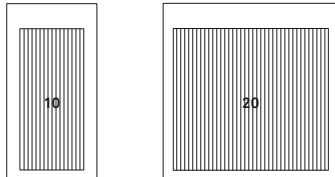
Electric grills
(kW)



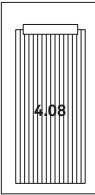
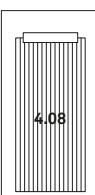
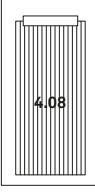
Gas grills
(kW)



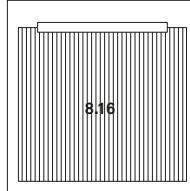
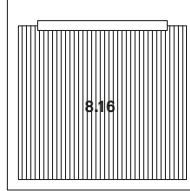
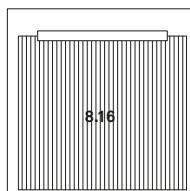
Lava stone grills
(kW)



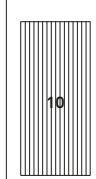
GRILL ELECTRIC

NEGVR ^E 72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x320	 4.08	20	0.40	3.230
ELECTRIC GRILL 40 CM TOP		⚡ 4.08		Power supply [V - Hz]	
				400 3N - 50/60	
NEGVR ^E 72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x900	 4.08	31	0.26	3.263
ELECTRIC GRILL 40 CM ON OPEN BASE		⚡ 4.08		Power supply [V - Hz]	
				400 3N - 50/60	
NEGVR ^E 72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x900	 4.08	36	0.40	3.529
ELECTRIC GRILL 40 CM ON CUPBOARD		⚡ 4.08		Power supply [V - Hz]	
				400 3N - 50/60	

COOKING LINE

NEGVRE74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x730x320		40	0.80	4.625
ELECTRIC GRILL 80 CM TOP		⚡ 8.16		Power supply [V - Hz]	
				400 3N - 50/60	
NEGVRE74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x730x900		53	0.50	5.046
ELECTRIC GRILL 80 CM ON OPEN BASE		⚡ 8.16		Power supply [V - Hz]	
				400 3N - 50/60	
NEGVRE74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	800x730x900		63	0.80	5.678
ELECTRIC GRILL 80 CM ON CUPBOARD		⚡ 8.16		Power supply [V - Hz]	
				400 3N - 50/60	

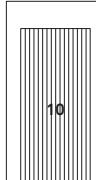
GRILL GAS

NEGL72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		49	0.09	2.672

GAS LAVA ROCK GRILL 40 CM TOP VERSION

▲ 10

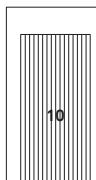
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

NEGL72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		54	0.26	3.001

LAVA ROCK GAS GRILL 40 CM ON OPEN MODULE

▲ 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.

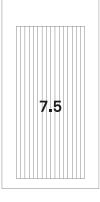
NEGL72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		56	0.40	3.286

LAVA ROCK GAS GRILL 40 CM ON CUPBOARD

▲ 10

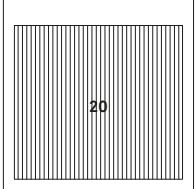
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

COOKING LINE

NEGVG72	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		57	0.26	3.126

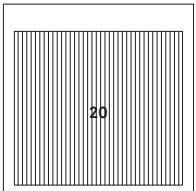
GAS GRILL 40 CM

7.5**Notes:** Supplied with meat/fish grid.

NEGGL74T	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.

NEGGL74G	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

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
NEGL74A	800x730x900	20	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.

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
NEGVG74	800x730x900	15	100	0.50	4.790

GAS GRILL 80 CM

▲ 15

Notes: Supplied with meat/fish grid.

ACCESSORIES GRILL

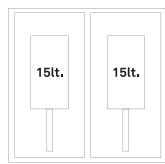
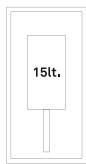
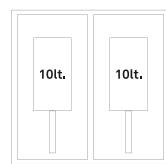
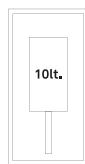
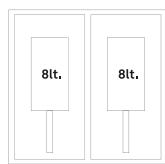
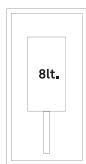
Model	Description	Note	Price [€]
ERL	Kit 6 kg package of lava rocks.		33

FRYER

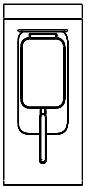
Perfect and crispy fried foods with Silko gas and electric fryers. Thanks to the maximum proportion of Watt/Liter of the category, it guarantees a constant output of fried foods. An ample line of differentiated basins according to the needs of the client. Basins from 8, 10, 15 Lt. With internal or external 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

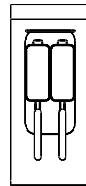
Well capacity
(lt)



Basket combination
Well 8-10 L

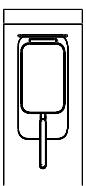


STANDARD
80x300x100mm

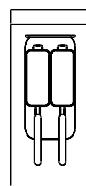


OPTIONAL
NC-1/2M
85x305x110 mm

Basket combination
Well 15 L

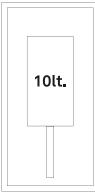


STANDARD
225x290x120mm

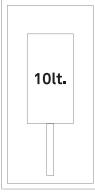


OPTIONAL
2 x ECF15M
125x290x120mm

FRYER ELECTRIC

NEFE72110T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 1 WELL 10 LT TOP VERSION	400x730x320	 10lt.	25	0.09	2.625
		 9	Power supply [V - Hz] 400 3N - 50/60		

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

NEFE72110	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 1 WELL 10 LT.	400x730x900	 10lt.	39	0.26	2.987
		 9	Power supply [V - Hz] 400 3N - 50/60		

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 [€]
 ELECTRIC FRYER 1 WELL 15 LT.	400x730x900	15lt.	40.5	0.26	3.388

↳ 12

Power supply [V - Hz]

400 3N - 50/60

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

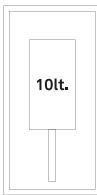
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE72110R	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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ELECTRIC FRYER 1 WELL 10L. TILT TABLE HEATING ELEMENTS

↳ 9



0.26

3.272

Power supply [V - Hz]

400 3N - 50/60

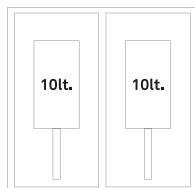
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	208x403x220	10 LT.

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

NEFE73210T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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600x730x320



37.5

0.14

4.389

ELECTRIC FRYER 2 WELLS 10+10 LT TOP VERSION

↳ 18

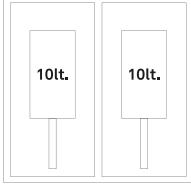
Power supply [V - Hz]

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 [€]
 ELECTRIC FRYER 2 WELLS 10+10 LT.	600x730x900	 10lt. 10lt.	↳ 18	Power supply [V - Hz] 400 3N - 50/60	4.587

WELL	Dimensions [WxDxH mm]	Well capacity [l]
208x518x231	10 LT.	

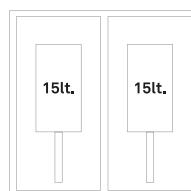
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE74215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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ELECTRIC FRYER 2 WELLS 15+15 LT.

800x730x900



↳ 24

**Power supply
[V - Hz]**
400 3N - 50/60

5.736

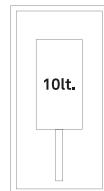
WELL	Dimensions [WxDxH mm]	Well capacity [l]
250x318x525	15 LT.	

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

NEFE72110TR	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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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 [€]
 <p>ELECTRIC FRYER 2 WELLS 10+10L. TOP-MOUNTED TILTABLE HEATING ELEMENTS</p>	600x750x330	4.18	37.5	0.14	4.223

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 [€]
 <p>ELECTRIC FRYER WITH 2 WELLS 10+10L WITH TILTABLE HEATING ELEMENTS</p>	600x750x900	4.18	66	0.37	4.831

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 [€]
 GAS FRYER 1 WELL 8 LT. TOP	400x730x320	8lt.	29.5	0.09	2.966

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 [€]
 GAS FRYER 1 WELL 10 LT.	400x730x900	10lt.	46	0.26	3.539

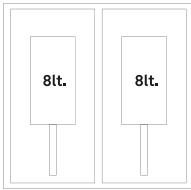
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	208x507x261	10 LT.

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

NEFG72115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS FRYER 1 WELL 15 LT.	400x730x900	15lt.	48	0.26	3.950

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	250x461x525	15 LT.

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

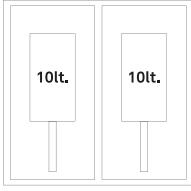
NEFG73208T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 GAS FRYER 2 WELLS 8+8 LT. TOP	600x730x320			48.5	0.14	4.532

GAS FRYER 2 WELLS 8+8 LT. TOP

A 14

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	253x240x549	8 LT.

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

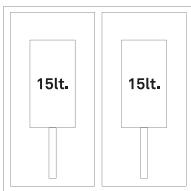
NEFG73210	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 GAS FRYER 2 WELLS 10+10 LT.	600x730x900			71.5	0.38	5.694

GAS FRYER 2 WELLS 10+10 LT.

A 20

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	208x507x261	10 LT.

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

NEFG74215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 GAS FRYER 2 WELL 15+15 LT.	800x730x900			74.5	0.50	6.673

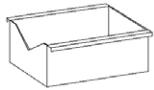
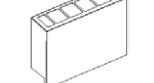
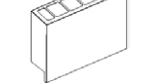
GAS FRYER 2 WELL 15+15 LT.

A 28

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

700

POWER AND CONFIGURATIONS

Power
(kW)



COOKING LINE

NERP72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC CHIP SCUTTLE 40 CM TOP VERSION	400x730x320	 2	20	0.09	2.109

Notes: With 1 tray GN1/1.

NERP72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC CHIPS SCUTTLE ON OPEN BASE	400x730x900	 2	31	0.26	2.689

Notes: With 1 tray GN1/1.

NERP72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC CHIPS SCUTTLE ON CUPBOARD	400x730x900	 2	45	0.40	3.019

Notes: With 1 tray GN1/1.

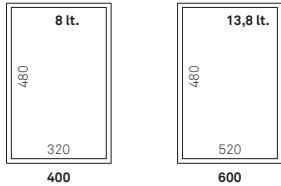
MULTI-PERFORMANCES

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.

700

POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

NECM72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC MULTIFUNCTIONAL APPLIANCE 40 CM	400x730x900	 8 lt.	46	0.26	3.850

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	320x480x90	8,5 LT.

NECM73A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC MULTIFUNCTIONAL APPLIANCE 60 CM	600x730x900	 13,8 lt.	68.5	0.38	4.963

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH 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.

700

POWER AND CONFIGURATIONS

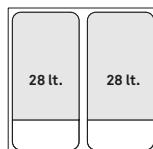
Well capacity
(lt)



400

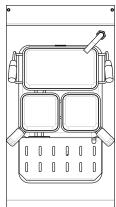
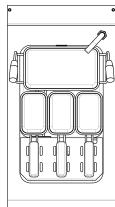
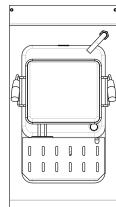
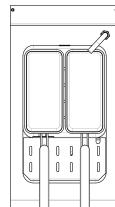
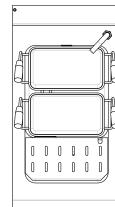


600



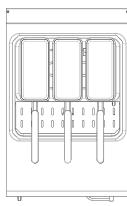
800

Basket combinations
Well 28lt.

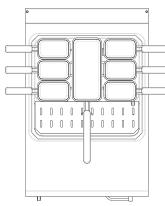
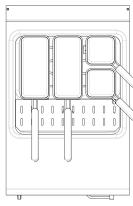
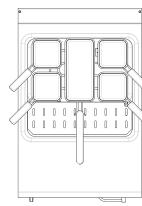
1x SXPCF13
1x SXPCF161x SXPCF13
1x SXPC3MP1x SXPCF13
1x SXPC3MP1x SXPCF13
1x SXPC3MP

2x SXPCF13

Basket combinations
Well 42lt.



3x SXPCF13

2x SXPCF13
1x SXPCF162x SXPCF13
1x SXPCF162x SXPCF16
1x SXPCF13

PASTA COOKER ELECTRIC

NEDE72128	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PASTA COOKER 1 WELL 28 LT.	400x730x900	 28 lt.	43.5	0.26	3.926
		 5.7		Power supply [V - Hz]	
				400 3N - 50/60	
WELL	Dimensions [WxDxH mm]	Well capacity [l]			
	305x340x285	28 LT.			

Notes: Without baskets and lids.

NEDE73142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PASTA COOKER 1 WELL 42 LT.	600x730x900	 42 lt.	60	0.38	4.561
		 9		Power supply [V - Hz]	
				400 3N - 50/60	
WELL	Dimensions [WxDxH 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 28 lt. 28 lt. 11.4	64	0.50	6.123
ELECTRIC PASTA COOKER 2 WELLS 28+28 LT.					
		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 28 lt. 10.5 0.1	43.5	0.26	3.927
PASTA-COOKER 1 WELL 28 LT.					
		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 [€]
 PASTA COOKER GAS VERSION 1 WELL 28 LT. MANUAL LOADING	400x730x900	28 lt. 400	43.5	0.26	4.069

PASTA COOKER GAS VERSION 1 WELL 28 LT. MANUAL LOADING $\Delta 10.5$

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 [€]
 PASTA-COOKER GAS VERSION 1 WELL 42 LT.	600x730x900	42 lt. 600	54	0.38	4.365

PASTA-COOKER GAS VERSION 1 WELL 42 LT. $\Delta 14 \Delta 0.1$ Power supply [V - Hz]

230 - 50/60

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

Notes: Without baskets and lids.

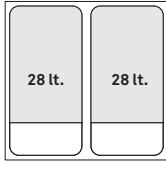
NEDG74228M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 PASTA-COOKER 2 WELLS 28+28 LT. MANUAL LOADING	800x730x900	28 lt. 28 lt. 800	62	0.80	6.331

PASTA-COOKER 2 WELLS 28+28 LT. MANUAL LOADING $\Delta 21$

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 [€]	
 PASTA-COOKER 2 WELLS 28+28 LT.	800x730x900	 800	28 lt. 28 lt.	62	0.50	6.335

▲ 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

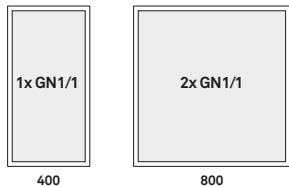
BAIN MARIES

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 overfill.

700

POWER AND CONFIGURATIONS

Well capacity



COOKING LINE

NEME72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC BAIN-MARIE 40 CM TOP VERSION	400x730x320	1.8	18.5	0.09	2.209

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

NEME72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC BAIN-MARIE 40 CM ON OPEN MODULE	400x730x900	1.8	31.5	0.26	2.563

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

NEME72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC BAIN-MARIE 40 CM ON CUPBOARD	400x730x900	1.8	43	0.40	2.766

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

COOKING LINE

NEME74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC BAIN-MARIE 80 CM TOP VERSION	800x730x320	2x GN1/1	30	0.18	2.847

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

NEME74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC BAIN-MARIE 80 CM ON OPEN MODULE	800x730x900	2x GN1/1	45	0.50	3.292

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

NEME74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC BAIN-MARIE 80 CM ON CUPBOARD	800x730x900	2x GN1/1	54	0.80	3.819

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.

700

NEEN71T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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200x730x320

12

0.05

727

NEUTRAL UNIT 20 CM TOP VERSION

NEEN71C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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200x730x900

0.13

1.510

NEUTRAL ELEMENT 20 CM WITH BOTTLE DRAWER

NEEN71G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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200x730x900

0.13

964

NEUTRAL UNIT 20 CM ON OPEN MODULE

COOKING LINE

NEEN715A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	300x730x900		0.19		2.160

NEUTRAL UNIT 30 CM ON CUPBOARD

700

NEEN715G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	300x730x900		0.19		1.960

NEUTRAL ELEMENT 30 CM ON OPEN COMPARTMENT

NEEN72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		13.5	0.09	841

NEUTRAL UNIT 40 CM TOP VERSION

NEEN72TC	Dimensions [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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	27	0.26		1.177

NEUTRAL UNIT 40 CM ON OPEN MODULE

NEEN72GC	Dimensions [WxDxH 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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	32	0.40		1.435

NEUTRAL UNIT 40 CM ON CUPBOARD

NEEN72AC	Dimensions [WxDxH 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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x900		0.20		1.956

NEUTRAL ELEMENT WITH 34x34 SINK AND MIXER

700

NEEN72CC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x730x900		42	0.26	1.860

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

NEEN73T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	600x730x320		19	0.14	960

NEUTRAL UNIT 60 CM TOP VERSION

NEEN73TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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

700

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

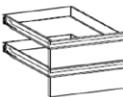
NEEN74AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	61	0.80	2.368	

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

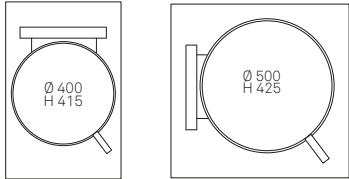
Model	Description	Note	Price [€]
NBNRM72	 Intermediate shelf for 400 mm compartment		161
NBNRM73	 Intermediate shelf for 600 mm compartment		167
NBNRM74	 Intermediate shelf for 800 mm compartment		175
NKBVP4	 Door for base compartments 400/800 mm made of stainless steel AISI 304.	Supplied with hinges	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

NEPE7105	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PAN INDIRECT HEATING 50 LITRES	600x730x900	9.8	78	0.50	9.747
			Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 396x420	50 LT.

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

NEPE7108	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC PAN INDIRECT HEATING 80 LITRES	800x730x900	16.8	90	0.50	11.384
			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

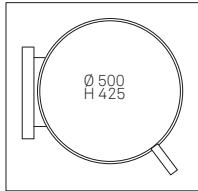
NEPG7D05	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS BOILING PAN DIRECT HEATING 50 LITRES	600x730x900	 Ø 400 H 415	82	0.38	6.750
		Power supply [V - Hz] $\Delta 10.5 \Delta 0.15$ 230 - 50/60			

Notes: Well with AISI 304 filter.

NEPG7I05	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN INDIRECT HEATING 50 LITRES	600x730x900	 Ø 400 H 415	99	0.38	10.229
		Power supply [V - Hz] $\Delta 10.5 \Delta 0.2$ 230 - 50/60			

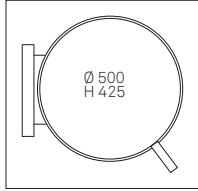
Notes: Well with AISI 304 filter. | With automatic condensed steam outlet.

COOKING LINE

NEPG7D08	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS BOILING PAN DIRECT HEATING 80 LITRES	800x730x900	 Ø 500 H 425	85	0.38	7.815

Notes: Well with AISI 304 filter.

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 496x430	80 LT.

NEPG7I08	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS PAN INDIRECT HEATING 80 LITRES	800x730x900	 Ø 500 H 425	102	0.50	11.527

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

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 496x430	80 LT.

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
ELECTRIC BRATT PAN DUPLEX 50 LITRES, MANUAL TILTING		9.9			7.073
			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
BRATT PAN GAS VERSION DUPLEX 50 LITRES, MANUAL TILTING		14			6.977
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

BF76APP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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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 [m ³]	Price [€]
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REFRIGERATED BASE UNIT TN [-2°+8°C] 4 DRAWERS	1200x630x610	0.109	110	0.80	6.590
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Power supply
[V - Hz]

230 - 50

BF78APP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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REFRIGERATED BASE UNIT BT [-15°-20°C] 3 DOORS	1600x630x610	0.109	125	1.00	6.052
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Power supply
[V - Hz]

230 - 50

BR78APC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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REFRIGERATED BASE UNIT TN [-2°+8°C] 2 DRAWERS AND 2 DOORS	1600x630x610	0.109	130	1.00	6.590
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Power supply
[V - Hz]

230 - 50

BR78APP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	1600x630x610	125	1.00	5.722	

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

0.109

Power supply
[V - Hz]

230 - 50

700

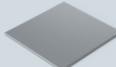
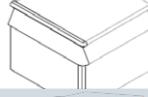
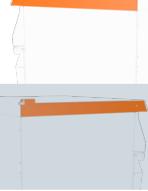
ACCESSORIES REFRIGERATED BASE UNIT

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

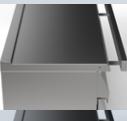
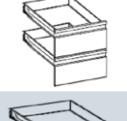
ACCESSORIES 700

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

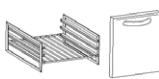
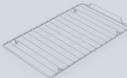
ACCESSORIES 700

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
NEGCFC1	 FIXED BLIND FLUE GRATE M20		84
NEGCFC2	 FIXED BLIND FLUE GRATE M40		92
NEGCFC3	 FIXED BLIND FLUE GRATE M60		98
NEGCFC4	 FIXED BLIND FLUE GRATE M80		108
NEGCFC6	 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

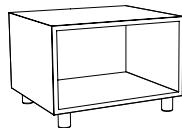
Stand base made of stainless steel tubular structure.
Equipped with four height-adjustable feet.



Standard base

Cod: BV

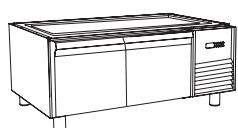
Standard base made of stainless steel, suitable for supporting 650 top elements.
Equipped with four height-adjustable stainless steel feet.



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.

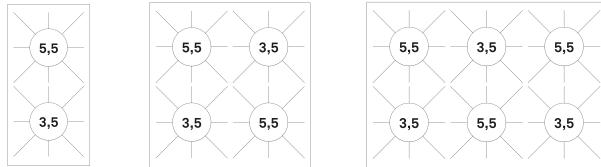


GAS RANGES

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)

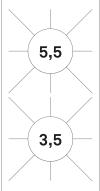


Ovens
(kW)



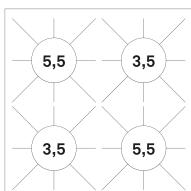
Dim: 570×530h×295 mm Dim: 570×530h×295 mm

COOKING LINE

ECG62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295	 5,5 3,5	19	0.15	1.165

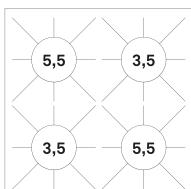
GAS COOKING TOP 2 BURNERS.

▲ 9

ECG64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295	 5,5 3,5 3,5 5,5	27	0.23	1.797

GAS COOKING TOP 4 BURNERS.

▲ 18

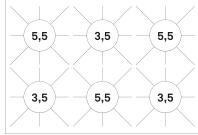
ECG64F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850	 5,5 3,5 3,5 5,5	80	0.73	3.389

GAS RANGE 4 BURNERS ON GAS OVEN

▲ 23

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

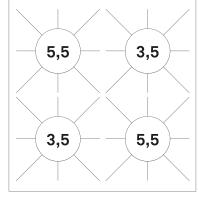
COOKING LINE

ECG65F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1100x650x850		120	1.13	4.758

GAS RANGE 6 BURNERS ON GAS OVEN

32

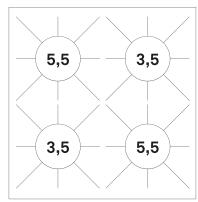
OVEN	Dimensions [WxDxH mm]	Power [kW]
570x530x295	5	

ECG64EV	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		89	0.73	4.043

GAS RANGE TOP 4 BURNERS ON EL. CONVECTION OVEN

18 4.2

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]
570x490x295	4.2	400 3N - 50/60	

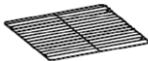
ECG64ES	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		89	0.73	3.414

GAS RANGE 4 BURNERS ON EL. STATIC OVEN

18 4.2

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]
570x530x295	4.2	400 3N - 50/60	

ACCESSORIES GAS RANGES

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

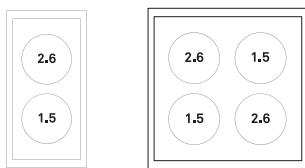
ELECTRIC RANGES

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

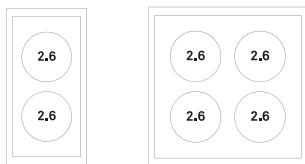
or ventilated, equipped with a safety thermostat with an adjustment range from 50°C to 270°C, and has a power of 4.2 kW.

POWER AND CONFIGURATIONS

Ovens
(kW)



Powered models
(kW)



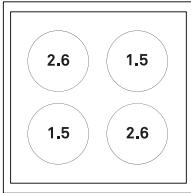
Ovens
(kW)



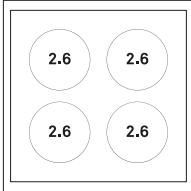
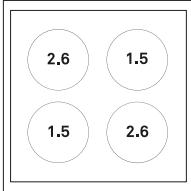
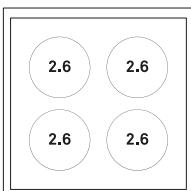
Dim:
570x530x295 mm
Static

Dim:
570x490x295 mm
Vented

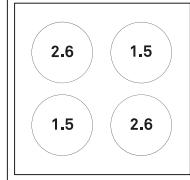
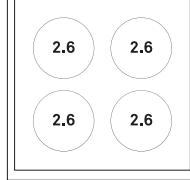
COOKING LINE

ECE62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x650x295		20	0.15	1.166
EL. COOKING TOP 2 ROUND HOTPLATES.		⚡ 4.1		Power supply [V - Hz]	
				400 3N - 50/60	
ECE62TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	700x650x295		29	0.24	1.661
EL. COOKING TOP 4 ROUND HOTPLATES.		⚡ 8.2		Power supply [V - Hz]	
				400 3N - 50/60	

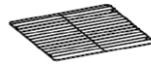
COOKING LINE

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					
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					
OVEN		Power [kW]	Power supply [V - Hz]		
4.2					
400 3N - 50/60					

ACCESSORIES ELECTRIC RANGES

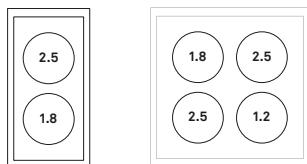
Model	Description	Note	Price [€]
C70XGRFVS	 Stainless steel oven grid	530x490x120	41
C70XTFVS	 Stainless steel tray	530x470x120	146

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)

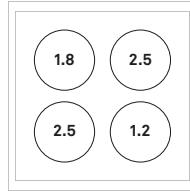
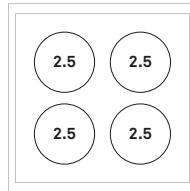
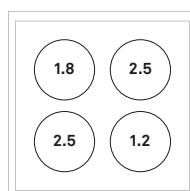


Dim:
570x490x295 mm
Vented

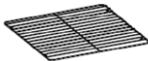
COOKING LINE

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
ECV62T	400x650x295	2.5 1.8	16	0.15	2.277
EL. COOKING TOP 2 ZONES CERAMIC TOP		⚡ 4.3	Power supply [V - Hz]		
			400 3N - 50/60		
ECV62TP	400x650x295	2.5 2.5	16	0.15	2.384
EL. COOKING TOP 2 HIGH POWER ZONES CERAMIC TOP		⚡ 5	Power supply [V - Hz]		
			400 3N - 50/60		
ECV64T	700x650x295	2.5 2.5 2.5 2.5	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

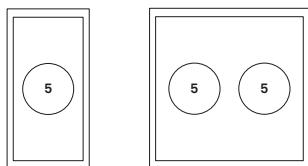
Model	Description	Note	Price [€]
C70XGRFVS	 Stainless steel oven grid	530x490x120	41
C70XTFVS	 Stainless steel tray	530x470x120	146

INDUCTION PLATE

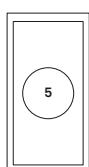
Ideal for all pot cooking. The induction cooktop is made of AISI stainless steel, with a 6 mm thick tempered glass surface, hermetically sealed. The cooking zones are independent, each with an inductor equipped with a recognition system that activates heating when the pot is detected. A selector allows 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

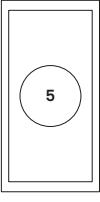
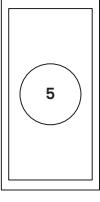
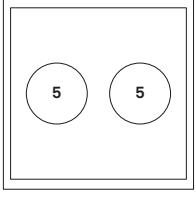
Zone
(kW)



Zone wok
(kW)



COOKING LINE

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
ECI62T					
	400x650x295			16	0.15
INDUCTION COOKING TOP 1 ZONE		⚡ 5			5.625
			Power supply [V - Hz]		
			400 3N - 50/60		
ECIW62T					
	400x650x295			16	0.24
INDUCTION COOKING TOP 1 ZONE WOK		⚡ 5			6.226
			Power supply [V - Hz]		
			400 3N - 50/60		
ECI64T					
	700x650x295			22	0.23
INDUCTION COOKING TOP 2 ZONES		⚡ 10			10.169
			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

Cooking surface (mm)	400	600	800	1000
555	396	596	796	996
	400	600	800	1000
Plate type				
Smooth AISI 430 stainless steel plate				
AISI 430 stainless steel ribbed plate				
Plate 2/3 smooth and 1/3 ribbed in AISI 430 stainless steel				

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	400x650x295	⚡ 3.9	32	0.15	1.971
		EBE62TRX EL. FRY TOP 40 CM RIBBED HOTPLATE AISI 430	400x650x295	⚡ 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	600x650x295	⚡ 7.8	53	0.23	2.710
		EBE63TLRX EL. FRY TOP 60 CM SMOOTH/ RIBBED HOTPLATE AISI 430	600x650x295	⚡ 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	1000x650x295	⚡ 11.7	75	0.56	4.012
		EBE65TLRX EL. FRY TOP 100 CM SMOOTH/ RIBBED HOTPLATE AISI 430	1000x650x295	⚡ 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
600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		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	600x650x295	10	56	0.23	3.046
		EBG63TLRX GAS FRY TOP 60 CM SMOOTH/ RIBBED HOTPLATE AISI 430	600x650x295	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	800x650x295	12.5	70	0.45	3.651
		EBG64TLRX GAS FRY TOP 80 CM SMOOTH/ RIBBED HOTPLATE AISI 430	800x650x295	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	400x650x295	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	600x650x295	10	56	0.23	3.693
		EBG63TMC GAS FRY TOP 60 CM SMOOTH/ RIBBED CHROMED HOTPLATE	600x650x295	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

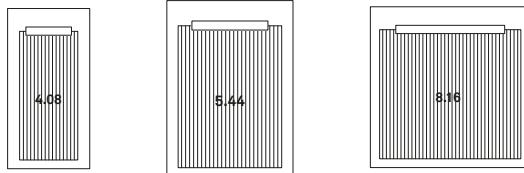
Model	Description	Note	Price [€]
CGBD		Joint cover RH for Fry-Top	128
CGBS		Joint cover LH for Fry-Top	128
XFT-LR		Kit 10 scraper blades	89
XFT-R		appliance is operating correctly. Cooking surface 36x45 cm.	157
XFTRR		Scraper for ribbed plate.	66
XFTT		Plate cleaning cap.	143

GRILL

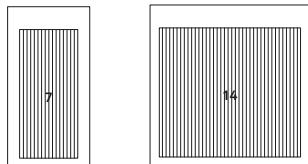
The stainless steel electric grill allows for direct cooking on the heating element, and it features a water container to provide the food with the proper humidity and reduce fumes resulting from the melting of fats. A switch enables the use of 6 power levels, and the grill is equipped with a signal 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

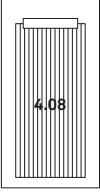
Electric grills
(kW)



Lava stone grills
(kW)

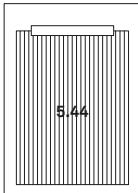


GRILL ELECTRIC

ECW62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 40 CM	400x650x295	 4.08	24	0.15	2.673

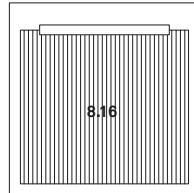
Power supply
[V - Hz]

400 3N - 50/60

ECW63T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 60 CM	600x650x295	 5.44	28	0.17	3.560

Power supply
[V - Hz]

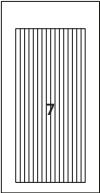
400 3N - 50/60

ECW64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 80 CM	800x650x295	 8.16	33	0.23	4.293

Power supply
[V - Hz]

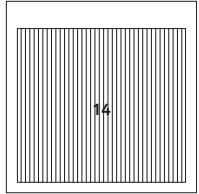
400 3N - 50/60

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

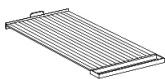
**Notes:** Included: Fish grill + 1 pack of lava rock.

EGL64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x650x295		70	0.25	3.023

LAVAROCK GRILL GAS VERSION 80 CM

**Notes:** Included: Fish grill + 1 pack of lava rock.

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

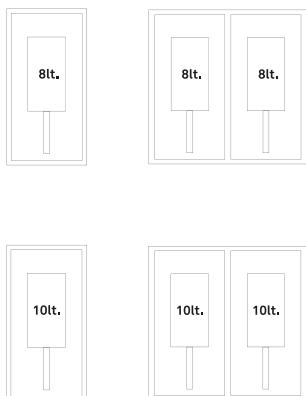
FRYER

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.

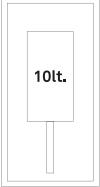
The basins are constructed from stainless steel and molded to prevent boil-over, with large cold zones for collecting cooking residuals. Gas fryers utilize steel burners with optimized flames, while electric fryers are equipped with stainless steel armored heating elements. The heating process is controlled 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

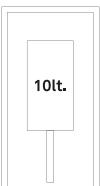
EFE62110T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		20	0.15	2.002

ELECTRIC FRYER 1 WELL 10LT.

⚡ 6

Power supply
[V - Hz]

400 3N - 50/60

EFE62110TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		20	0.15	2.055

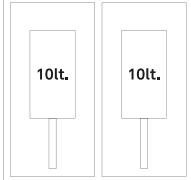
ELECTRIC FRYER HIGH PERFORMANCE 1 WELL -10LT.

⚡ 9

Power supply
[V - Hz]

400 3N - 50/60

650

EFE63210T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295		33	0.23	3.446

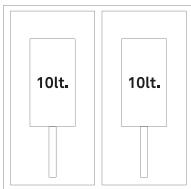
ELECTRIC FRYER 2 WELLS 10LT.

⚡ 12

Power supply
[V - Hz]

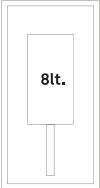
400 3N - 50/60

COOKING LINE

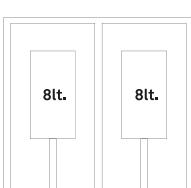
EFE63210TP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC FRYER HIGH PERFORMANCE 2 WELLS -10LT.	600x650x295	 10lt. 10lt.	33	0.23	3.550

Power supply
[V - Hz]
400 3N - 50/60

FRYER GAS

EFG62108T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 GAS FRYER 1 WELL -8LT.	400x650x295	 8lt.	26	0.15	2.425

Gas 7

EFG63208T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 GAS FRYER 2 WELLS - 8LT.	600x650x295	 8lt. 8lt.	44	0.23	4.170

Gas 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

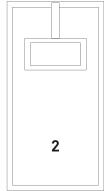
Ideal for keeping fried foods at the right temperature to be served in their original crispiness. Made of AISI stainless steel. Heating is achieved through the lower heating element with a thermostat for temperature regulation ranging from 30°C to 90°C. The top features infrared heating with an on/off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

POWER AND CONFIGURATIONS

Power
(kW)



COOKING LINE

ERP62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 EL. CHIPS SCUTTLE 40 CM	400×650×295	 2	27	0.15	1.455

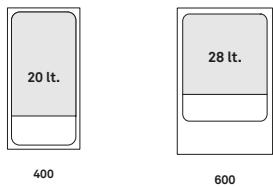
650

PASTA COOKER

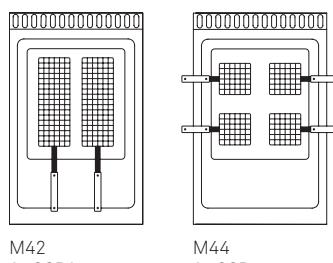
Pasta cooker made of stainless steel AISI. Upper molded top with antioverflow recess and a large foam expansion area. The pasta cooker features a pressed tank made of AISI 316 stainless steel with a rounded bottom for easy cleaning; water filling is activated by a switch located on the control panel. 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

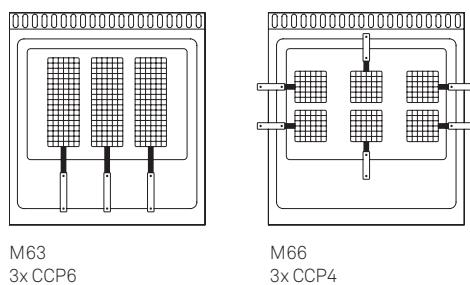
Well capacity (lt)



Basket combinations Well 20lt.



Basket combinations Well 28lt.



COOKING LINE

EDE62120T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 ELECTRIC PASTA COOKER 1 WELL 20 LT.	400x650x295	400	20 lt.	17	0.15	2.878

WELL	Dimensions [WxDxH mm]	Well capacity [l]	Power supply [V - Hz]
	308x340x180	20 LT.	400 3N - 50/60

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 [€]	
 ELECTRIC PASTA COOKER 1 WELL 28 LT.	600x650x295	600	28 lt.	30	0.23	3.209

WELL	Dimensions [WxDxH mm]	Well capacity [l]	Power supply [V - Hz]
	490x340x180	28 LT.	400 3N - 50/60

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

ACCESSORIES PASTA COOKER

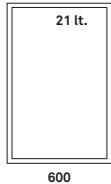
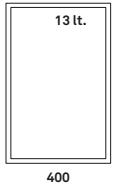
Model	Description	Note	Price [€]
CCP4	 Kit of 2 pasta cooker baskets	100x280x175	179
CCP6	 Stainless Steel Pasta Cooking Basket	145x290x125	160
XPCC623	 Whole Pasta Cooking Basket for M40 Tank	310x280x155	173

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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC MULTIFUNCTIONAL APPLIANCE 13 LT.	400x650x850	 13 lt. 400	40	0.35	3.349

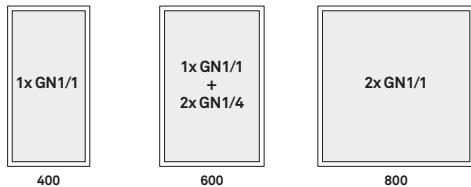
ECM63G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 ELECTRIC MULTIFUNCTIONAL APPLIANCE 21 LT.	600x650x850	 21 lt. 600	60	0.55	4.262

BAIN MARIES

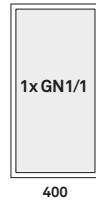
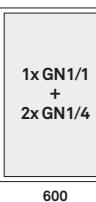
Electric bain-marie made of stainless steel. Pressed stainless steel tank with GN tank size and a maximum height of 150 mm. Heating is provided by armored resistances placed under the tank. Thermostatically controlled water temperature with adjustment from 30°C to 90°C. A manual reset safety thermostat 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 [€]
	400x650x295		17	0.15	1.508
ELECTRIC BAIN-MARIE		⚡ 1		Power supply [V - Hz]	
					230 - 50/60
WELL	Dimensions [WxDxH mm]				
					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]				
					530x487x200
EME64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x650x295		25	0.25	2.154
ELECTRIC BAIN-MARIE		⚡ 2		Power supply [V - Hz]	
					230 - 50/60
WELL	Dimensions [WxDxH mm]				
					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 [€]
	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

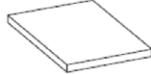
EEN63TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	600x650x295	21	0.23		1.005

NEUTRAL UNIT 60 CM INCL. DRAWER

EEN63T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x535x600	12	0.20		458

COMPARTMENT BASE 40 CM

BV66	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x535x600	15	0.29		473

COMPARTMENT BASE 60 CM

BV67	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x535x600	17	0.35		506

COMPARTMENT BASE 70 CM

BV68	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x535x600	19	0.37		564

COMPARTMENT BASE 80 CM

COOKING LINE

BV610	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	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 60 cm		193
P70	 Kit 2 doors for base compartment modules 70 cm.		322

COOKING LINE

BC64	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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BASE STAND 40CM

400x535x600

0.22

453

BC66	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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BASE STAND 60 CM

600x535x600

0.34

474

BC67	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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BASE STAND 70 CM

700x535x600

0.39

472

BC68	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
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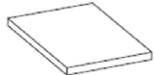
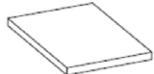
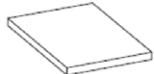
BASE STAND 80 CM

800x535x600

0.45

504

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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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

BR76APC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [m ³]	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 [m ³]	Price [€]
	1600x630x610	125	1.00	6.052	

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

⚡ 0.109

Power supply
[V - Hz]

230 - 50

650

BR78APC	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	1600×630×610		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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	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 [m ³]	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 [m ³]	Price [€]
	600x548x50	52	0.31		4.822

ULTRAFAST ELECTRIC SALAMANDER WITH MOVABLE TOP

⚡ 4

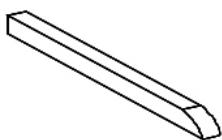
Power supply
[V - Hz]

380 3N - 50/60

650

COOKING LINE

CGN	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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.

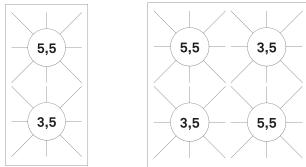
Drop-in, new forms of cooking.

GAS RANGES

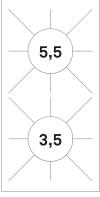
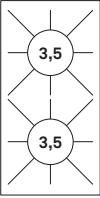
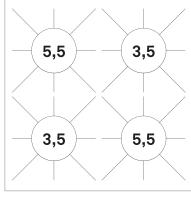
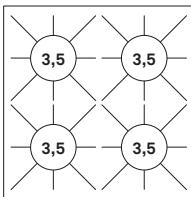
Stainless steel AISI 304 cooktop with open burners, molded for easy cleaning. Waterproof burners featuring a pilot burner and safety thermocouple, with outputs of 3.5 kW and 5.5 kW. The top is equipped with black, acid-resistant enamelled cast iron grids. Gas supply facilitated through safety taps with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

POWER AND CONFIGURATIONS

Burners
(kW)



COOKING LINE

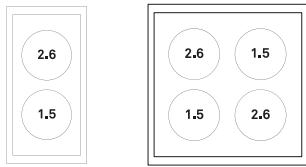
CG62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 2 GAS BURNER BOILING TOP	400x600x250	 5,5 3,5	17	0.15	1.110
		▲ 9			
CG62DL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 2 GAS BURNER BOILING TOP	400x600x250	 3,5 3,5	17	0.15	1.062
		▲ 7			
CG64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 4 GAS BURNER BOILING TOP	600x600x250	 5,5 3,5 3,5 5,5	25	0.22	1.772
		▲ 18			
CG64DL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 4 GAS BURNER BOILING TOP	600x600x250	 3,5 3,5 3,5 3,5	25	0.22	1.730
		▲ 14			

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)

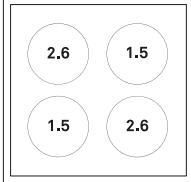
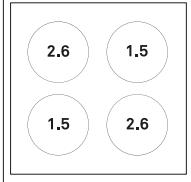


CE62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 2 HOTPLATE ELECTRIC BOILING TOP	400x600x75	 2.6 1.5	13	0.06	786

Power supply
[V - Hz]

400 3N - 50/60

COOKING LINE

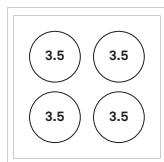
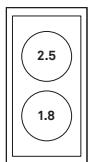
CE62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	400x600x75	 2.6 1.5	14	0.06	896
DROP-IN 2 HOTPLATE ELE. BOILING TOP BOX		⚡ 4.1			Power supply [V - Hz]
				400 3N - 50/60	
CE64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	600x600x75	 2.6 1.5 1.5 2.6	27	0.10	1.218
DROP-IN 4 HOTPLATE ELECTRIC BOILING TOP		⚡ 8.2			Power supply [V - Hz]
				400 3N - 50/60	
CE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	600x600x75	 2.6 1.5 1.5 2.6	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]

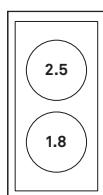
Weight
[kg]

Volume
[m³]

Price
[€]



400x600x70



11

0.06

1.593

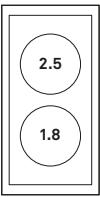
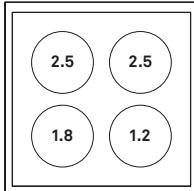
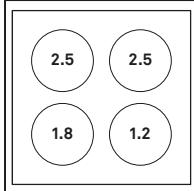
DROP-IN 2 CERAMIC HOTPLATE ELE BOI TOP

4.2

Power supply
[V - Hz]

400 3N - 50/60

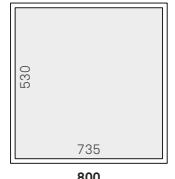
COOKING LINE

CV62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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

Cooking surface (mm)	400	600	800
Cooking surface (mm)			
Plate type			
	Smooth AISI 430 stainless steel plate	Smooth chrome 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 [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	BE62DX DROP-IN ELE. GRIDDLE SMOOTH PLATE	425x600x180	3.9	27	0.10	1.414	
	BE62DBX DROP-IN ELE. GRIDDLE SMOOTH PLATE	425x600x180	3.9	32	0.09	1.528	
	BE62DC DROP-IN ELE. GRIDDLE SMOOTH PLATE	425x600x180	3.9	32	0.09	1.673	
	BE62DCB DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	425x600x180	3.9	37	0.11	1.728	

COOKING LINE

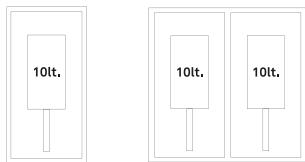
625	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		BE64DC DROP-IN ELE GRIDDLE SMOOTH CHR PLATE	625x600x180	⚡ 7.8	55	0.15	2.834
		BE64DCB DROP-IN ELE GRIDDLE SMOO CHR PLATE B	625x600x180	⚡ 7.8	47	0.13	2.885
		BE64DMC DROP-IN ELE GRIDDLE MIXED CHR PLATE	625x600x180	⚡ 7.8	54	0.30	3.148
		BE64DMCB DROP-IN ELE GRIDDLE MIX CHR PLATE B	625x600x180	⚡ 7.8	47	0.10	3.173
		BE64DX DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	625x600x180	⚡ 7.8	47	0.16	2.131
		BE64DMX DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	625x600x180	⚡ 7.8	44	0.14	2.376
		BE64DBX DROP-IN ELE GRIDDLE MIXED PLATE	625x600x180	⚡ 7.8	40	0.10	2.251
		BE64DMBX DROP-IN ELE GRIDDLE MIXED PLATE BOX	625x600x180	⚡ 7.8	44	0.14	2.490

FRYER

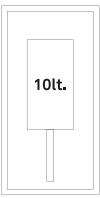
Electric Fryer, heating by means of heating elements. Equipped with a wide cooling area and a radiusued, tilting oil expansion area. Adjustable thermostat with temperature settings between 100°C and 180°C, manually resettable safety thermostat. Signal lamp to check on power supply and resistance operation.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

POWER AND CONFIGURATIONS

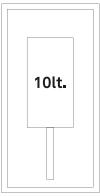
Well capacity
(lt)



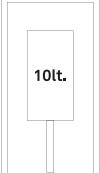
COOKING LINE

FE62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN SINGLE PAN ELE. FRYER 10 L	400x600x380	 10lt.	15	0.16	1.636
		 Power supply [V - Hz]		400 3N - 50/60	

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

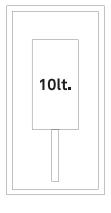
FE62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN SING PAN ELE FRYER 10 L BOX	400x600x380	 10lt.	15	0.16	1.743
		 Power supply [V - Hz]		400 3N - 50/60	

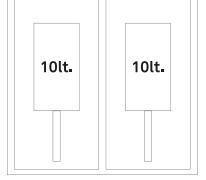
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	10 LT.

FE62DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN SINGLE PAN ELE. FRYER 10 L	400x600x380	 10lt.	15	0.16	1.678
		 Power supply [V - Hz]		400 3N - 50/60	

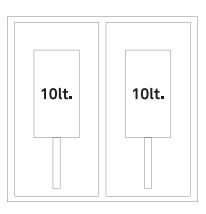
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	10 LT.

COOKING LINE

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

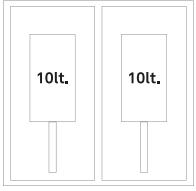
FE64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN TWIN PAN ELE FRYER 10+10 L	600x600x380	10	40	0.22	3.019
			 Power supply [V - Hz] 400 3N - 50/60		

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

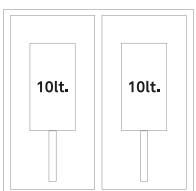
FE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN TWIN PAN ELE FRY 10+10L BOX	600x600x380	10	28	0.22	3.121
			 Power supply [V - Hz] 400 3N - 50/60		

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

COOKING LINE

FE64DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 DROP-IN TWIN PAN ELE FRYER 10+10 L	600x600x380		 10lt. 10lt.	25	0.22 2.949
		⚡ 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 [m ³]	Price [€]
 DROP-IN TWIN PAN ELE FRY 10+10L BOX	600x600x380		 10lt. 10lt.	28	0.22 3.072
		⚡ 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

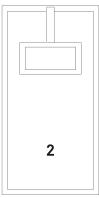
Power
(kW)



COOKING LINE

RP62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]	
 DROP-IN INFRARED CHIPS SCUTTLE	400x600x260		 2	13	0.11	822
		 2	Power supply [V - Hz]	230 - 50/60		

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

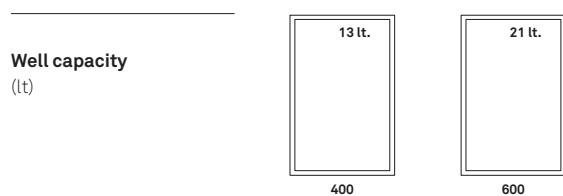
RP62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]	
 DROP-IN INFRARED CHIPS SCUTTLE BOX	400x600x260		 2	13	0.11	910
		 2	Power supply [V - Hz]	230 - 50/60		

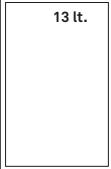
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	325x530x150(h)	1x GN1/1

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



CM62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x320			23	0.10
DROP-IN ELE. MULTIPLE COOK PAN		4.05			2.530
			Power supply [V - Hz]		
			400 3N - 50/60		
WELL	Dimensions [WxDxH mm]	Well capacity [l]			
	320x480x91,3(h)	13 LT.			

COOKING LINE

CM62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN ELE. MULTIPLE COOK PAN BOX	400x600x320	13 lt. 400	24	0.10	2.726

4.05

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	320x480x91,3(h)	13 LT.

CM64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN ELE. MULTIPLE COOK PAN	600x600x320	21 lt. 600	38	0.15	3.167

8.1

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	520x480x91,3(h)	21 LT.

CM64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN ELE. MULTIPLE COOK PAN BOX	600x600x320	21 lt. 600	39	0.21	3.313

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)



400

COOKING LINE

DE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]	
 <p>DROP-IN SINGLE WELL ELE. PASTA COOK. BOX</p>	600x600x335			22	0.22	2.760

9

Power supply
[V - Hz]

400 3N - 50/60

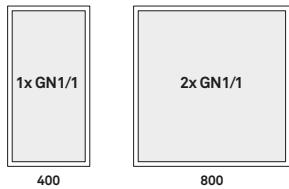
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	500x340x200(h)	28 LT.

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.

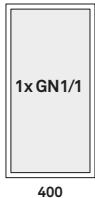
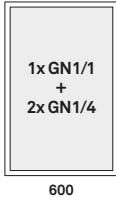
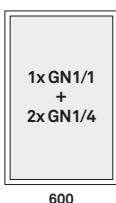
POWER AND CONFIGURATIONS

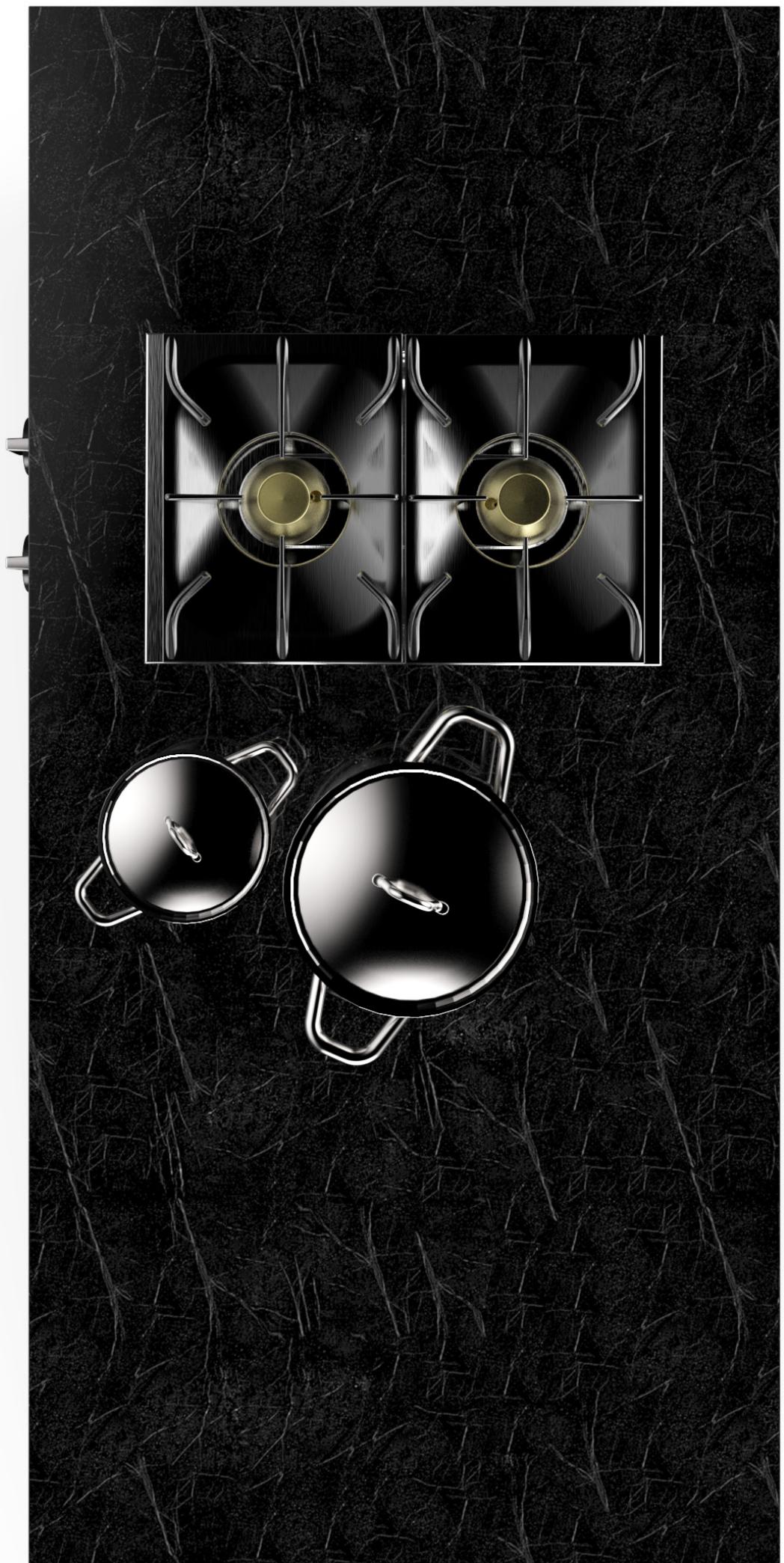
Well capacity



ME62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 DROP-IN ELECTRIC BAIN MARIE	400x600x335	⚡ 2	 1x GN1/1 400	9	0.11	954
			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		10	0.11	1.060
DROP-IN ELECRTIC 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		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		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)				



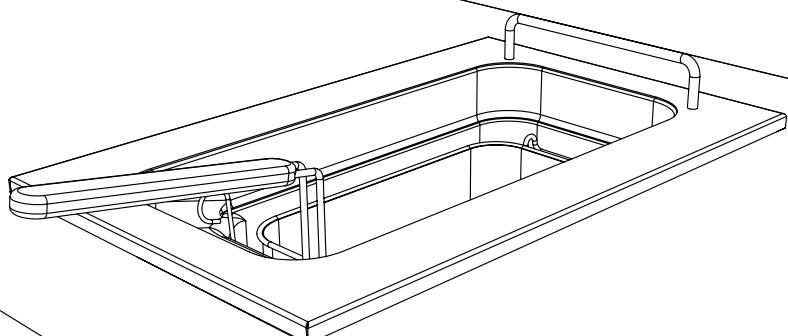
DROP IN 700

DROP-IN, NEW FORMS OF COOKING.

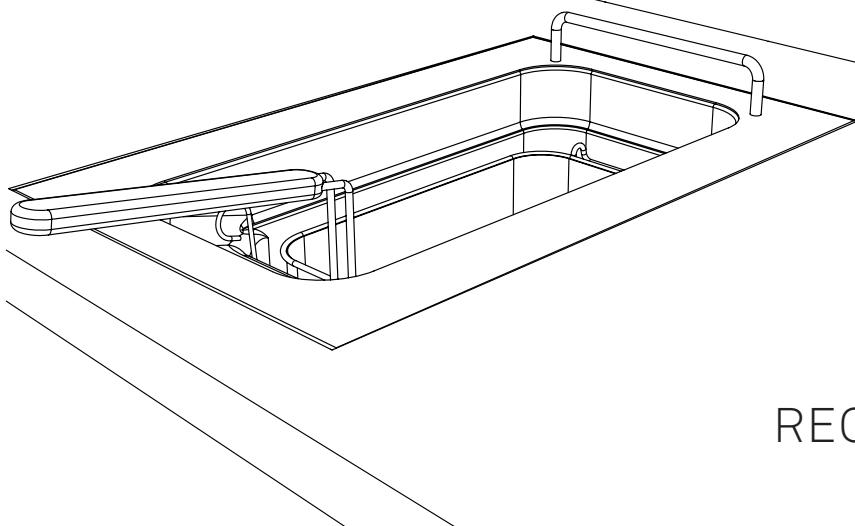
The Essence Drop-in modules are the perfect solution to guarantee the maximum design freedom and composition of your kitchen. Thanks to their structure, in fact, each module can be embedded in a custom-made work plan. In this way, you can choose the machine you want in the position that is most convenient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

Drop-in, new forms of cooking.

COOKING LINE



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

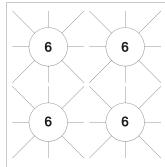
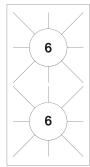
The perfect solution to combine aesthetics and functionality. The unit is seamlessly integrated into the worktop, ensuring easy cleaning without obstructions.

GAS RANGES

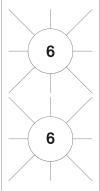
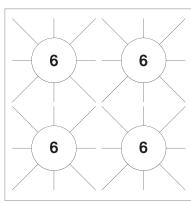
Gas hob made of stainless steel AISI 304. Moulded top with a thickness of 15/10. Standard device with burners max. output of 6 kW, hermetically sealed to the top. Constant power adjustment within a range of 1.6 to 6 kW via safety tap with thermocouple. Ignition of the main burner via a steady low-consumption 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

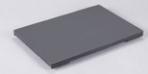
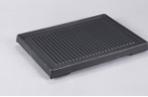
Burners
(kW)



COOKING LINE

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
DPCG2F	400x625x250		30	0.20	1.843
DROP-IN 2 GAS BURNER BOILING TOP		▲ 12			
DPCG4F	800x625x250		54	0.40	2.877
DROP-IN 4 GAS BURNER BOILING TOP		▲ 24			

ACCESSORIES GAS RANGES

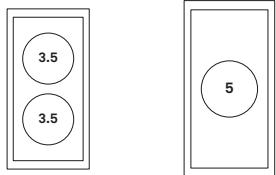
Model	Description	Note	Price [€]
EGG7		Pan rack made of cast iron for kitchen ranges Series 700	96
EGT7		Pan rack made of stainless steel for kitchen ranges Series 700.	193
EGHL7		Smooth cast iron plate one burner for ranges with open burners Series 700.	360x270 145
EGHR7		Ribbed cast iron plate one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

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
DPCI40	400x625x250	2 x 3.5	25	0.20	9.944
DROP-IN 2 ZONE INDUCTION TOP		7			Power supply [V - Hz]
				400 3 - 50/60	
DPCW40	400x625x250	5	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

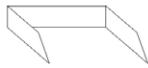
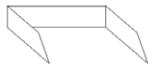
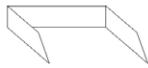
Cooking surface (mm)	400	600	800
	530 335	530 535	530 735

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

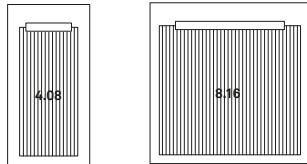
Model	Description	Note	Price [€]
KFTP41	 Rear and side Splashback for Fry-Top 400 mm		166
KFTP61	 Rear and side Splashback for Fry-Top 600 mm		256
KFTP81	 Rear and side Splashback for Fry-Top 800 mm		328
KFTT	 Drain plug for hotplate cleaning.		128
NEFKF40	Drop-in kit for installation on top level, for 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

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
DPGE40	400x625x250	4.08	34	0.20	2.995
DROP-IN ELECTRIC CHARGRILL TOP	4.1	Power supply [V - Hz]	400 3N - 50/60		

Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
DPGE80	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

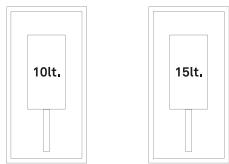
Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKF80	Drop-in kit for installation on top level, for 800 mm units.		220
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163
NEFKT80	Drop-in kit for countertop installation, for 800 mm units.		170

FRYER

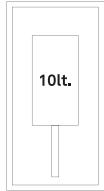
Electric Fryer single well, made of stainless steel AISI 304. The top has a thickness of 15/10. The pressed well is also made of stainless steel AISI 304, featuring a radiused inner profile. The well includes a wide expansion area in the front part for oil and foam, as well as an extended cooling area 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.

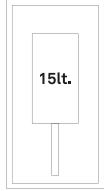
POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

DPFE10	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]	
 DROP-IN SINGLE PAN ELE FRYER 10 L	400x625x250	9	 10lt.	25	0.20	2.290

DPFE15	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]	
 DROP-IN SINGLE PAN ELE FRYER 15 L	400x625x250	12	 15lt.	26	0.20	2.771

ACCESSORIES FRYER

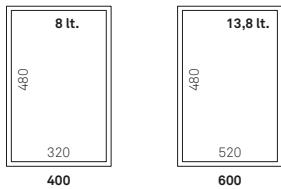
Model	Description	Note	Price [€]
ECF15M	 1/2 basket for 15 liters tank capacity	125x290x120 mm	89
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		210
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		163

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 [€]
 DROP-IN MULTIFUNCTIONAL ELE. PAN	400x625x250	 8 lt.	48	0.20	3.023
Power supply [V - Hz]					
400 3N - 50/60					
WELL	Dimensions [WxDxH mm]				
320x480x100h					
DPCM60	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN MULTIFUNCTIONAL ELE. PAN	600x625x250	 13.8 lt.	65	0.30	3.857
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

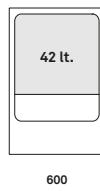
Electric pasta-cooker. Cooking top made of stainless steel AISI 304, with a thickness of 15/10. Pressed top featuring a spillage basin and a wide foam expansion area. The well is made of pressed stainless steel (AISI 316), polished with rounded corners for easy cleaning. Water is loaded via an electric 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)

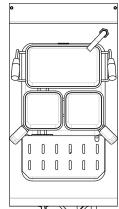
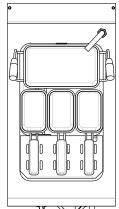
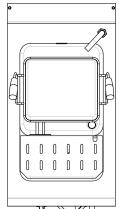


400

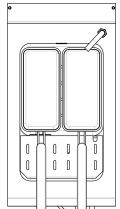


600

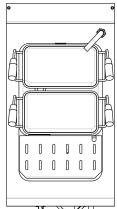
Basket combinations
Well 28lt.

1x SXPCL13
1x SXPCF161x SXPCL13
1x SXPC3MP

1x SXPC23

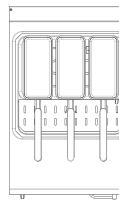


1x SXPCKF913

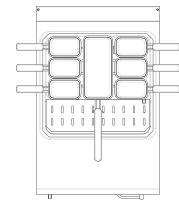
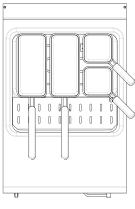
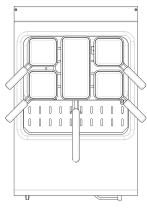


2x SXPCL13

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 [€]
 DROP-IN SINGLE WELL ELE PASTA COOKER 28L	400x625x250	400 5.7	 28 lt.	41	0.25 3.500

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 [€]
 DROP-IN SINGLE WELL ELE PASTA COOKER 42L	600x625x250	600 9	 42 lt.	52	0.35 4.078

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

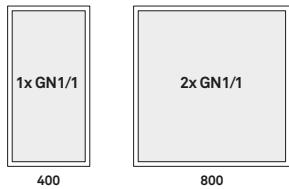
Model	Description	Note	Price [€]
SXPCC7		Pasta-cooker lid made of stainless steel, for 28 lt. well.	80
SXPCC9		Pasta-cooker lid made of stainless steel, for 42 lt. well.	80
SXPC3MP		Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well 140x140x280 mm	399
SXPCC23		Basket 2/3 with lateral 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 and 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 radius 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

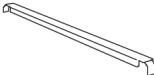
Model	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
DPME40	400x625x250	1x GN1/1 400	23	0.20	1.801
DROP-IN ELECTRIC BAIN MAIRE		1.8		Power supply [V - Hz]	
				230 - 50/60	

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

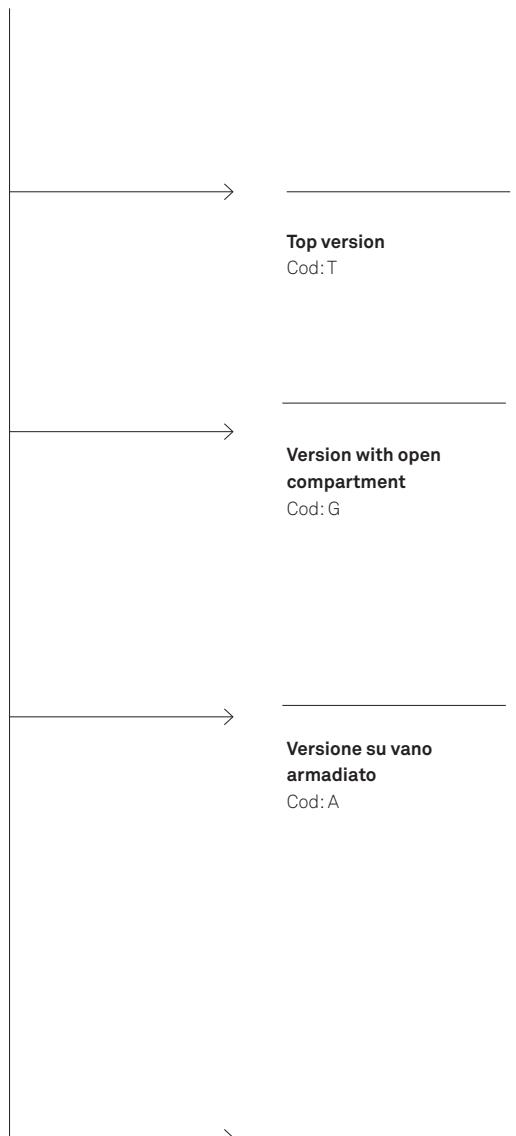
- 344 Gas ranges
- 350 Solid top
- 352 Wok
- 354 Ceramic plate
- 358 Induction plate
- 362 Griddles
- 370 Grills
- 374 Fryers
- 378 Pasta cookers
- 382 Bain-marie
- 386 Multifunction
- 388 Neutral elements
- 393 Accessories

1100

OPTIMIZATION AND ORGANIZATION

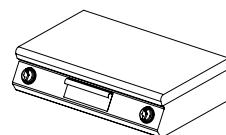
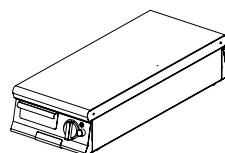
Maximum efficiency on “both” fronts: the main features of the 1100 Series are based on cooking modules that allow working on two sides, optimizing space and organization of the environment and ensuring a harmonious and efficient workflow for chefs and kitchen staff, with equipment that boasts the typical 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



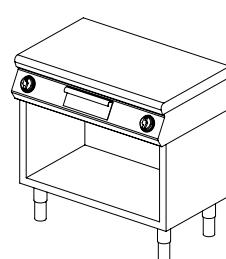
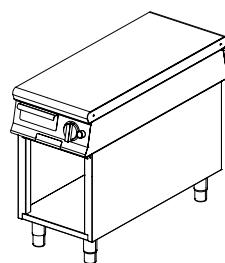
Top version

Cod:T



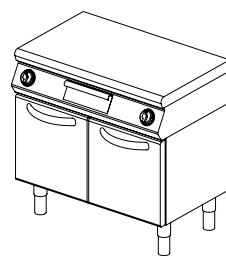
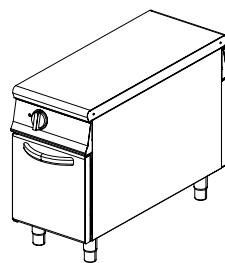
Version with open compartment

Cod:G



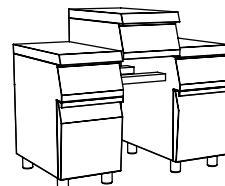
Versione su vano armadiato

Cod:A



Bridge kit

Kit comprensivo di traversi in inox della lunghezza desiderata ed accessori di montaggio e fissaggio ai lati di due macchine a pavimento.

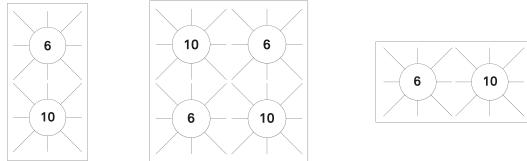


GAS RANGES

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.

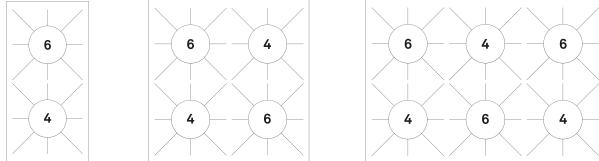
POWER AND CONFIGURATIONS

Burners (kW)



On request

High power models



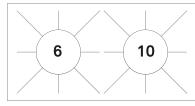
Ovens (kW)



Dim:
GN 2/1

Dim:
GN 2/1

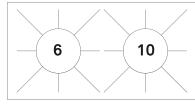
COOKING LINE

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

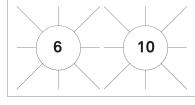
Notes: 20 kW version available.

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

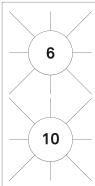
Notes: 20 kW version available.

NECGT2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		36	0.50	3.888

GAS RANGE 2 BURNERS ONE SIDE OPERATION ON CUPBOARD

16

Notes: 20 kW version available.

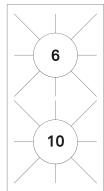
NECGP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		39	0.20	2.939

GAS RANGE 2 BURNERS PASS-THROUGH TOP VERSION

16

Notes: 20 kW version available.

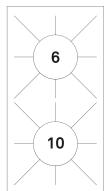
COOKING LINE

NECGP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 2 BURNERS PASS-THROUGH ON OPEN MODULE	450x1100x870	 6 10	38	0.50	3.544

GAS RANGE 2 BURNERS PASS-THROUGH ON OPEN MODULE

16

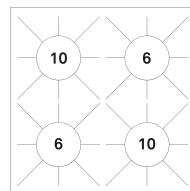
Notes: 20 kW version available.

NECGP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 2 BURNERS PASS-THROUGH ON CUPBOARD	450x1100x870	 6 10	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 [€]
 GAS RANGE 4 BURNERS PASS-THROUGH TOP VERSION	900x1100x250	 10 6 6 10	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 [€]
 GAS RANGE 4 BURNERS PASS-THROUGH ON OPEN MODULE	900x1100x870	77	0.90	5.092	

Notes: 40 kW version available.

NECGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 4 BURNERS PASS-THROUGH ON CUPBOARD	900x1100x870	76	0.90	6.202	

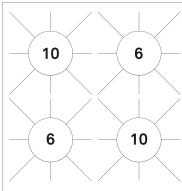
Notes: 40 kW version available.

NECGP4E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 4 BURNERS PASS-THROUGH ON ELECTRIC OVEN	900x1100x870	200	0.90	9.453	

Notes: Supplied with 1 chrome stainless steel grid. | Available in 49 kW version.

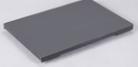
OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]
	539x1018x292	9	400 3N - 50/60

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					
OVEN	Dimensions [WxDxH mm]	Power [kW]			
539x1018x292					
▲ 43					
▲ 11					

Notes: Supplied with 1 chrome stainless steel grid. | Available in 51 kW version.

ACCESSORIES GAS RANGES

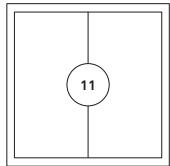
Model	Description	Note	Price [€]
NGPG		Cast iron grille for a burner	182
NGPS		Stainless Steel Grill for a burner	302
NXC9PL		Smooth cast iron plate one burner for ranges with open burners	383
NXC9PR		Ribbed cast iron plate one burner for ranges with open burners	303

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 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)

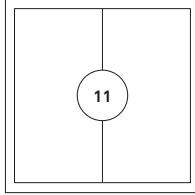


Ovens
(kW)



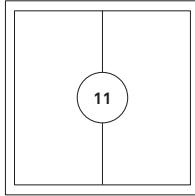
Dim:
GN 2/1

COOKING LINE

NETGP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	900x1100x250		248	0.30	4.553

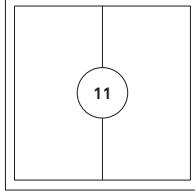
SOLID TOP GAS PASS-THROUGH TOP

11

NETGP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	900x1100x870		248	0.90	5.288

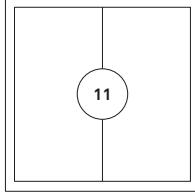
SOLID TOP GAS PASS-THROUGH ON OPEN MODULE

11

NETGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	900x1100x870		256	0.90	6.397

SOLID TOP GAS PASS-THROUGH ON CUPBOARD

11

NETGP4F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	900x1100x870		296	0.90	9.036

SOLID TOP GAS PASS-THROUGH ON GAS OVEN

22

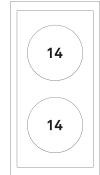
OVEN	Dimensions [WxDxH mm]	Power [kW]
	539x1018x292	11

WOK

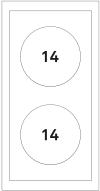
For an international kitchen, Silko proposes a new line of gas Wok kitchens. Created entirely in stainless steel. 20/10 worktop with molded perimeter and electrical grounding. Large liquid collection tray. High potency cast iron burners developed specifically by Silko designers to guarantee thermal output. 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 [m ³]	Price [€]
 600x1100x850	 14 14	92	0.60	5.276	

GAS WOK WITH TWO 14 KW BURNERS ON OPEN PASS-THROUGH UNIT

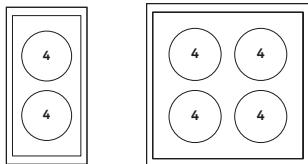
A 28

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)

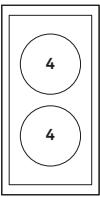
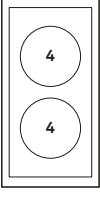
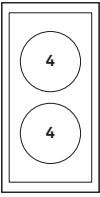


Ovens
(kW)

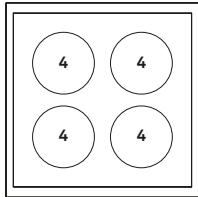
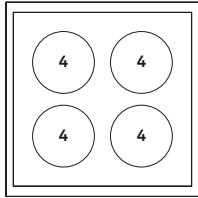
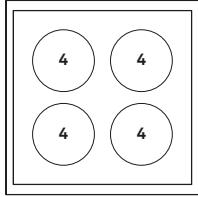


Dim:
GN 2/1

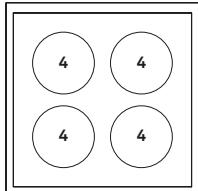
COOKING LINE

NECVP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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		

COOKING LINE

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

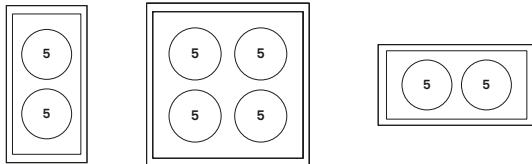
OVEN	Power [kW]	Power supply [V - Hz]	Capacity oven
	⚡ 9	400 3N - 50/60	GN 2/1

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)

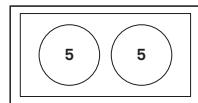


COOKING LINE

NECIT2T	Dimensions [WxDxH 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

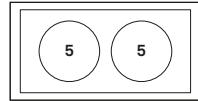
Power supply [V - Hz]

400 3N - 50/60

NECIT2G	Dimensions [WxDxH 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

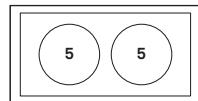
Power supply [V - Hz]

400 3 - 50/60

NECIT2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870



66

0.50

13.479

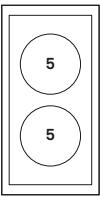
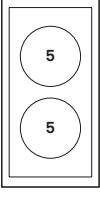
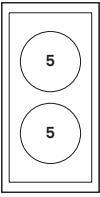
INDUCTION RANGE 2 ZONES ONE SIDE OPERATION ON CUPBOARD

⚡ 10

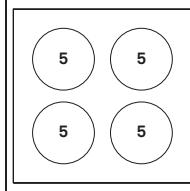
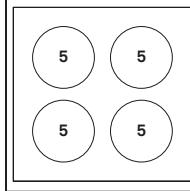
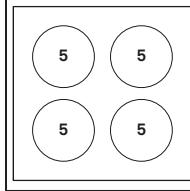
Power supply [V - Hz]

400 3 - 50/60

COOKING LINE

NECIP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	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 [WxDxH 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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		72	0.50	13.780
INDUCTION RANGE 2 ZONES PASS-THROUGH ON CUPBOARD		⚡ 10		Power supply [V - Hz]	
				400 3 - 50/60	

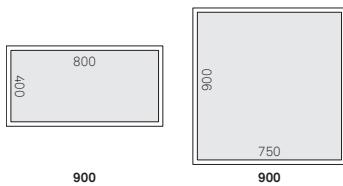
COOKING LINE

NECIP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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

**Cooking surface
(mm)**

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 PLATEON OPEN MODULE	900x1100x900	⚡ 15	137	0.90	7.423
		NEBEP4GLR	ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATERIBBED 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	900x1100x900	⚡ 15	145	0.90	8.533
		NEBEP4ALR ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE RIBBED ON CUPBOARD	900x1100x900	⚡ 15	146	0.90	8.959
		NEBEP4TLL ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900x1100x280	⚡ 15	73	0.30	6.686
		NEBEP4TLR ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900x1100x280	⚡ 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	900x550x870	⚡ 7.5	73	0.50	5.130
		NEBET4GMC ELECTRIC FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON OPEN MODULE	900x550x870	⚡ 7.5	73	0.50	5.279
		NEBET4ALC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON CUPBOARD	900x550x870	⚡ 7.5	81	0.50	5.685
		NEBET4AMC ELECTRIC FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON CUPBOARD	900x550x870	⚡ 7.5	81	0.50	5.833
		NEBET4TLC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED TOP	900x550x250	⚡ 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	900x1100x870	21	144	0.90	9.120
		NEBGP4TLL GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900x1100x250	10.5	136	0.30	6.845
		NEBGP4TLR GAS FRY TOP PASS-THROUGH VERSION RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900x1100x250	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	900x550x870	10.5	72	0.50	5.751
		NEBGT4GMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON OPEN MODULE	900x550x870	10.5	72	0.50	5.899
		NEBGT4ALC GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON CUPBOARD	900x550x870	10.5	80	0.50	6.306
		NEBGT4AMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON CUPBOARD	900x550x870	10.5	80	0.50	6.455
		NEBGT4TLC GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROMED TOP	900x550x250	10.5	72	0.20	5.237
		NEBGT4TMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED TOP	900x550x250	10.5	72	0.20	5.384

COOKING LINE

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGP4GLC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON OPEN MODULE	900x1100x870	21	136	0.90	7.765
		NEBGP4GMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON OPEN MODULE	900x1100x870	21	137	0.90	8.189
		NEBGP4ALC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON CUPBOARD	900x1100x870	21	144	0.90	8.876
		NEBGP4AMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON CUPBOARD	900x1100x870	21	145	0.90	9.299
		NEBGP4TLC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED TOP	900x1100x250	10.5	136	0.30	7.026
		NEBGP4TMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED TOP	900x1100x250	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

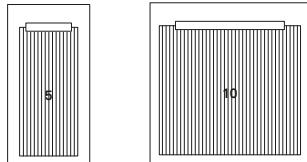
GRILL

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

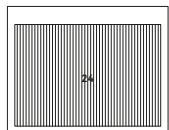
This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking grill is reversible and inclinable for cooking fatty items, or used horizontally for cooking fish and vegetables. 3 sided splatter 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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 1 SIDE OPERATION ELECTRIC GRILL TOP VERSION	450x1100x250	⚡ 5	38	0.20	5.086

Notes: Models with tiltable heating elements for direct cooking.

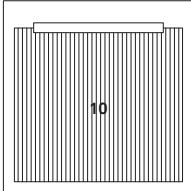
NEGVREP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH CABINET	450x1100x870	⚡ 5	46	0.50	6.246

Notes: Models with tiltable heating elements for direct cooking.

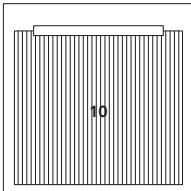
NEGVREP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE	450x1100x870	⚡ 5	38	0.50	5.691

Notes: Models with tiltable heating elements for direct cooking.

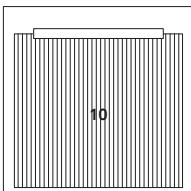
COOKING LINE

NEGVREP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 1 SIDE OPERATION ELECTRIC GRILL - TOP VERSION	900x1100x250	 ⚡ 10	62	0.30	7.459

Notes: Models with tiltable heating elements for direct cooking.

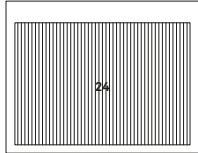
NEGVREP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH CABINET	900x1100x870	 ⚡ 10	70	0.90	9.306

Notes: Models with tiltable heating elements for direct cooking.

NEGVREP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
 1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE	900x1100x870	 ⚡ 10	62	0.90	8.197

Notes: Models with tiltable heating elements for direct cooking.

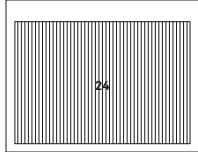
GRILL GAS

NEGP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		101	0.30	6.182

1 SIDE OPERATION GAS GRILL - TOP VERSION

A 24

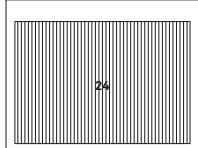
Notes: Supplied with meat/fish grid.

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

A 24

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

A 24

Notes: Supplied with meat/fish grid.

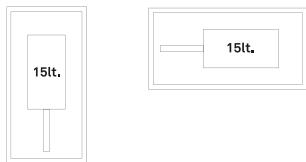
FRYER

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).

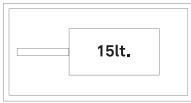
Made of stainless steel, the basins are molded to prevent boil-over, and equipped with ample cold zones for the collection of cooking residuals. Gas fryers are heated with steel burners for an optimized flame, while electric fryers are heated with steel clad resistance heating elements, and controlled 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)



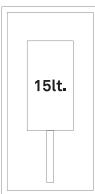
FRYER ELECTRIC

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

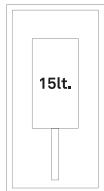
NEFGT4115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		84	0.20	5.687

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

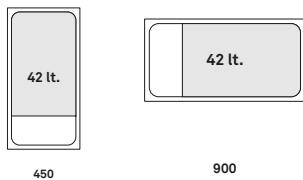
Model	Description	Note	Price [€]
NX10CFRC2	Lid for gas fryer 15lt 2 1/2 basket		87
NX10FRC2	Kit made of 2 1/2 baskets for gas fryer 15lt.		123
NXFIV15G	 Collector for frying residue 15 lt tank capacity		225
XFR9BR	Oil drip tray	295x595x120	293

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

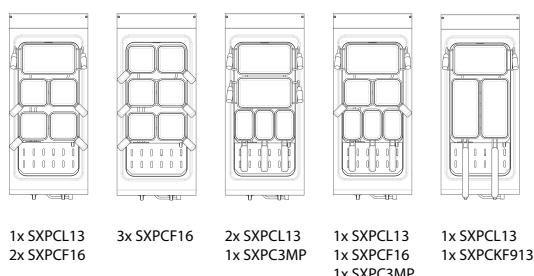
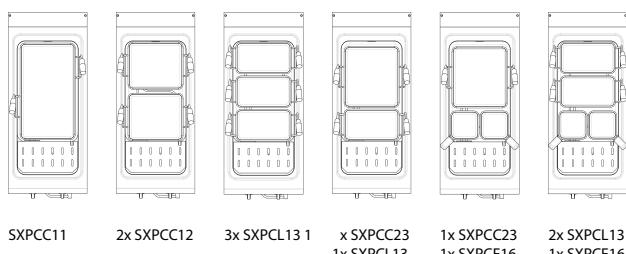
Well capacity
(lt)



450

900

Basket combinations
Well 42lt.



PASTA COOKER ELECTRIC

NEDET4142M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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900x550x870



900

ELECTRIC PASTA COOKER 1 WELL 42 LT. ONE SIDE OPERATION. MANUAL
LOADING

4.8.5

Power supply
[V - Hz]

400 3N - 50/60

WELL	Dimensions [WxDxH mm]	Well capacity [l]
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510x305x285

42 LT.

Notes: Without baskets and lids.

NEDEP2142M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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450x1100x870



450

ELECTRIC PASTA COOKER 1 WELL 42 LT. ONE SIDE OPERATION. MANUAL
LOADING

4.8.5

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 [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 900x550x870		 42 lt.	73	0.50	5.958

GAS PASTA COOKER 1 WELL 42 LT. MANUAL LOADING

10.5 0.1

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

Notes: Without baskets and lids.

NEDGP2142M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 450x1100x870		 42 lt.	73	0.50	6.243

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

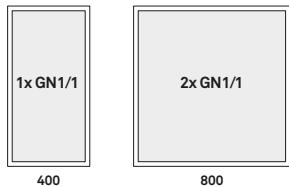
Modello	Descrizione	Note	Prezzo [€]
SXPCC11	 Basket 1/1 with side handles for 42 lt. well.	490x290x200 mm	284
SXPCC12	 Basket 1/2 with side handles for 42 lt. well.	240x290x200 mm	195
SXPCC23	 Basket 2/3 with lateral support for 28 and 42 lt. well.	310x280x180 mm	212
SXPCL13	 Basket 1/3 with side handles 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

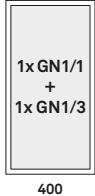
Stainless steel electric bain marie. Molded stainless steel basin. Basin dimension GN with 150 mm maximum height. Heating by under basin, clad resistance elements. Adjustable thermostat controls water temperature from 30°C to 90°C. Manually resettable security thermostat intervenes in the case of activation 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 overfill.

POWER AND CONFIGURATIONS

Well capacity



COOKING LINE

NEMEP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 450x1100x250	 400	1.8	38	0.20	3.221

ELECTRIC BAIN-MARIE PASS-THROUGH TOP VERSION. ONE SIDE OPERATION

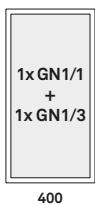
400

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	1.8	38	0.20	3.827

ELECTRIC BAIN-MARIE PASS-THROUGH VERSION ON OPEN MODULE. ONE SIDE OPERATION.

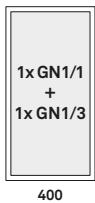
400

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	1.8	46	0.50	4.380

ELECTRIC BAIN-MARIE PASS-THROUGH VERSION ON CUPBOARD. ONE SIDE OPERATION.

400

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

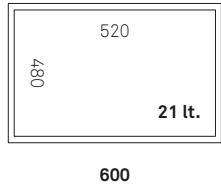
MULTI-PERFORMANCES

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)



600

COOKING LINE

NECMP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	600x1100x870	520 084 21 lt. 600	102	0.60	6.614
ELECTRIC MULTIFUNCTIONAL APPLIANCE ON CUPBOARD. ONE SIDE OPERATION.	400 3N - 50/60	8.1	Power supply [V - Hz]		

WELL	Dimensions [WxDxH 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 [m ³]	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 [m ³]	Price [€]
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900x550x870

66

0.50

2.422

NEUTRAL UNIT ONE SIDE OPERATION ON CUPBOARD

NEENT4A2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [m ³]	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 [€]
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450x1100x250

40

0.20

1.945

NEUTRAL PASS-THROUGH UNIT TOP WITH DRAWERS

NEENP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
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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 [€]
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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]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	450x1100x870	48	0.50		3.104

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON CUPBOARD

NEENP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	900x1100x250	49	0.30		1.782

NEUTRAL PASS-THROUGH UNIT TOPS

NEENP4T4C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	900x1100x250	51	0.30		2.873

NEUTRAL PASS-THROUGH UNIT TOPS WITH DRAWERS

NEENP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	Price [€]
	900x1100x870	49	0.90		2.520

NEUTRAL UNIT PASS-THROUGH VERSION ON OPEN MODULE

COOKING LINE

NEENP4G4C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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 [m ³]	Price [€]
	900x1100x870	57	0.90		3.629

NEUTRAL UNIT PASS-THROUGH VERSION ON CUPBOARD

NEENP4A4C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m ³]	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	