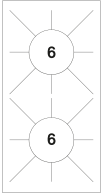
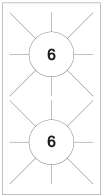
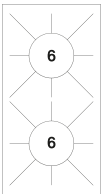
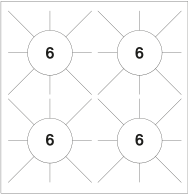


COOKING LINE

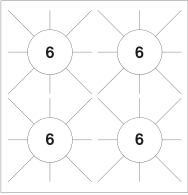
NECG72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		23.5	0.09	1.786
GAS RANGE 2 BURNERS TOP VERSION		🔥 12			

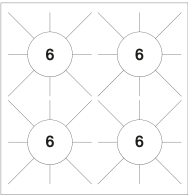
NECG72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		36.5	0.26	2.049
GAS RANGE 2 BURNERS ON OPEN MODULE		🔥 12			

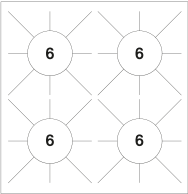
NECG72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		36.5	0.26	2.292
GAS RANGE 2 BURNERS ON CUPBOARD		🔥 12			

NECG74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		35	0.18	2.629
GAS RANGE 4 BURNERS TOP VERSION		🔥 24			

COOKING LINE

NECG74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	800x730x900		62	0.50	3.083
GAS RANGE 4 BURNERS ON OPEN MODULE		🔥 24			

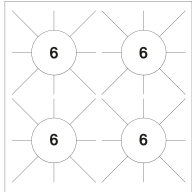
NECG74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		64	0.50	3.566
GAS RANGE 4 BURNERS ON CUPBOARD		🔥 24			

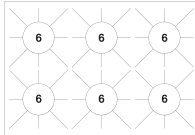
NECG74E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		130	0.50	5.119
GAS RANGE 4 BURNERS ON OVEN ELECTRIC		🔥 24 ⚡ 6			

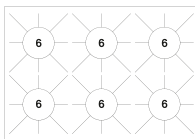
OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
	575x650x300	⚡ 6	400 3N - 50/60	GN 2/1

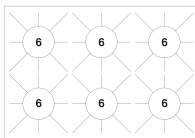
Notes: Supplied with 1 chrome stainless steel grid.

COOKING LINE

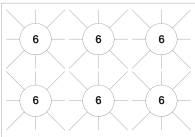
NECG74F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		98	0.50	4.511
GAS RANGE 4 BURNERS ON GAS OVEN		🔥 32			
OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven		
	575x650x300	🔥 8	-	GN 2/1	
Notes: Supplied with 1 chrome stainless steel grid.					

NECG76T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x320		60,5	0.27	3.728
GAS RANGE 6 BURNERS TOP VERSION		🔥 36			

NECG76G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		85	0.76	4.314
GAS RANGE 6 BURNERS ON OPEN MODULE		🔥 36			

NECG76A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		85	0.76	5.003
GAS RANGE 6 BURNERS ON CUPBOARD		🔥 36			

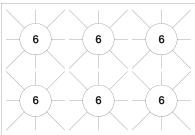
COOKING LINE

NECG76E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		140	0.76	6.653

GAS RANGE 6 BURNERS ON ELECTRIC OVEN AND CUPBOARD UNIT  36 

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

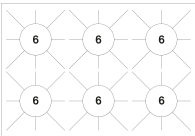
Notes: Supplied with 1 chrome stainless steel grid.

NECG76F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		169	0.76	6.000

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.

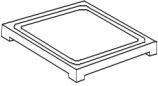
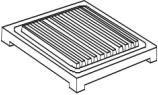
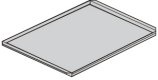
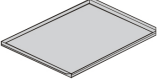
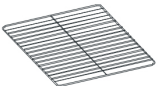
NECG76H	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		165	0.76	6.409

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.

ACCESSORIES GAS RANGES

Model		Description	Note	Price [€]
EGFMX		Oven grid Maxi version made of chromed steel.		140
EGG7		Pan rack made of cast iron for kitchen ranges Series 700		93
EGHL7		Smooth cast iron plate one burner for ranges with open burners Series 700 THE ESSENCE.	360x270	140
EGHR7		Ribbed cast iron plate one burner for ranges with open burners Series 700.	360x270	124
EGT7		Pan rack made of stainless steel for kitchen ranges Series 700.		187
ELBF		Backing tray GN 2/1 made of stainless steel.		193
ELBMX		Backing tray Maxi version made of stainless steel.		133
EXACEL2		Electric ignitor kit for 2 burners	To be requested at the time of order.	109
EXACEL4		Electric ignitor kit for 4 burners	To be requested at the time of order.	140
EXACEL6		Electric ignitor kit for 6 burners	To be requested at the time of order.	201
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	371
EXSCA4		Water inlet and outlet kit for burner tray. 4 burners.	To be requested at the time of order.	371
EXSCA6		Water inlet and outlet kit for burner tray. 6 burners.	To be requested at the time of order.	741
GF21		Oven grid GN 2/1 made of chromed steel.		70

SOLID TOP

Gas solid top:

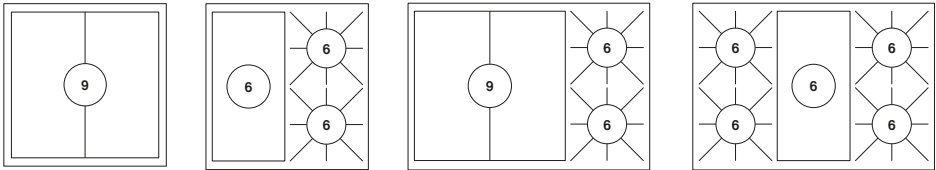
The thick cast iron radiant plate is designed for indirect heat cooking, equipped with a central hole and sub-plate ribs that ensure even heat distribution. Heating is provided by a high-power cast iron dual-ring burner (9 kW for standard versions, 6 kW for ½ module versions), reaching temperatures up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

Electric solid top:

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

POWER AND CONFIGURATIONS

Burners
(kW)

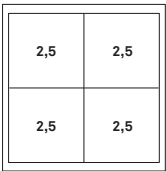


Ovens
(kW)

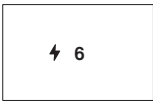


Dim:
GN 2/1

Zone
(kW)



Ovens
(kW)



Dim:
GN 2/1

SOLID TOP ELECTRIC

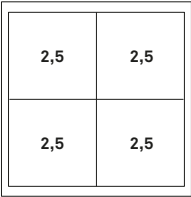
NETE74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]				
	800x730x320	<table border="1"><tr><td>2,5</td><td>2,5</td></tr><tr><td>2,5</td><td>2,5</td></tr></table>	2,5	2,5	2,5	2,5	83	0.41	5.278
2,5	2,5								
2,5	2,5								
ELECTRIC SOLID TOP 4 ZONES TOP		 10 Power supply [V - Hz]	400 3N - 50/60						

NETE74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]				
	800x730x900	<table border="1"><tr><td>2,5</td><td>2,5</td></tr><tr><td>2,5</td><td>2,5</td></tr></table>	2,5	2,5	2,5	2,5	124	0.80	6.131
2,5	2,5								
2,5	2,5								
ELECTRIC SOLID TOP 4 ZONES ON CUPBOARD		 10	Power supply [V - Hz]						
			400 3N - 50/60						

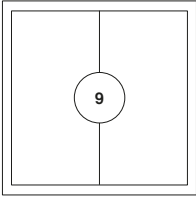
NETE74E		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]				
		800x730x900	<table border="1"><tr><td>2,5</td><td>2,5</td></tr><tr><td>2,5</td><td>2,5</td></tr></table>	2,5	2,5	2,5	2,5	148	0.50	7.640
2,5	2,5									
2,5	2,5									
ELECTRIC SOLID TOP 4 ZONES ON ELECTRIC OVEN			⚡ 16							
OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]	Capacity oven						
	575x650x300	⚡ 6	400 3N - 50/60	GN 2/1						

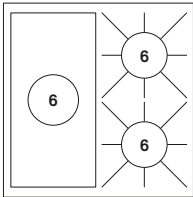
Notes: Supplied with one chrome stainless steel grid.

COOKING LINE

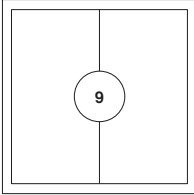
NETE74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		124	0.50	5.550
ELECTRIC SOLID TOP 4 ZONES ON OPEN MODULE		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

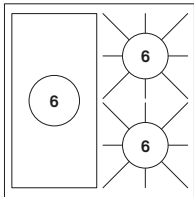
SOLID TOP GAS

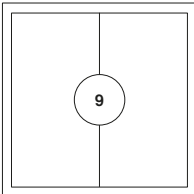
NETG74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		83	0.18	2.649
SOLID TOP GAS TOP VERSION		🔥 9			

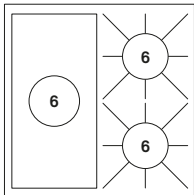
NETG74TL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		83	0.18	3.072
SOLID TOP GAS TOP VERSION + 2 BURNERS RH		🔥 18			

COOKING LINE

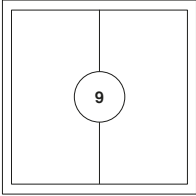
NETG74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		105	0.50	3.131
SOLID TOP GAS ON OPEN MODULE		🔥 9			

NETG74GL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		105	0.50	3.516
SOLID TOP GAS + 2 BURNERS ON OPEN MODULE		🔥 18			

NETG74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		105	0.80	3.647
SOLID TOP GAS ON OPEN MODULE		🔥 9			

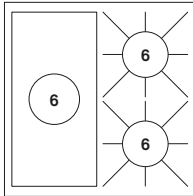
NETG74AL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		120	0.80	4.015
SOLID TOP GAS + 2 BURNERS ON CUPBOARD		🔥 18			

COOKING LINE

NETG74F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		125	0.50	4.618
SOLID TOP GAS ON GAS OVEN		🔥 17			

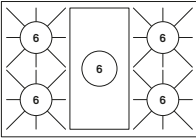
OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven		
	575x650x300	🔥 8	-	GN 2/1	

Notes: Supplied with one chrome stainless steel grid.

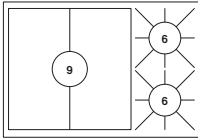
NETG74FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		120	0.50	5.148
SOLID TOP GAS + 2 BURNERS ON GAS OVEN		🔥 26			

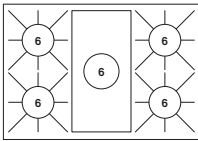
OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven		
	575x650x300	🔥 8	-	GN 2/1	

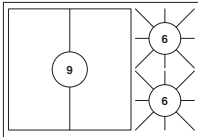
Notes: Supplied with one chrome stainless steel grid.

NETG76GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		210	0.76	5.388
SOLID TOP GAS + 2 BURNERS + 2 BURNERS ON OPEN MODULE		🔥 30			

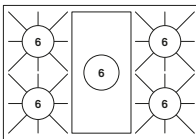
COOKING LINE

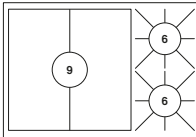
NETG76GL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		105	0.76	4.347
SOLID TOP GAS + 2 BURNERS ON OPEN MODULE		🔥 21			

NETG76AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		210	1.20	6.245
SOLID TOP GAS + 2 BURNERS + 2 BURNERS ON CUPBOARD		🔥 30			

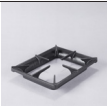
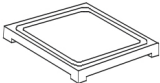
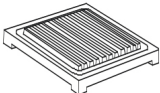
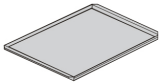
NETG76AL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x730x900		205	1.20	5.151
SOLID TOP GAS + 2 BURNERS ON CUPBOARD		🔥 15			

COOKING LINE

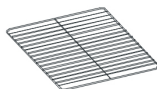
NETG76FC		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
	1200x730x900				210	0.76	7.182
	SOLID TOP GAS + 2 BURNERS + 2 BURNERS ON GAS OVEN AND NEUTRAL UNIT		🔥 38				
	OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven			
	575x650x300	🔥 8	-	GN 2/1			
Notes: Supplied with one chrome stainless steel grid.							

NETG76FL		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
	1200x730x900				195	0.76	4.906
	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		93
EGHL7		Smooth cast iron plate one burner for ranges with open burners Series 700 THE ESSENCE.	360x270	140
EGHR7		Ribbed cast iron plate one burner for ranges with open burners Series 700.	360x270	124
EGT7		Pan rack made of stainless steel for kitchen ranges Series 700.		187
ELBF		Backing tray GN 2/1 made of stainless steel.		193

ACCESSORIES SOLID TOP

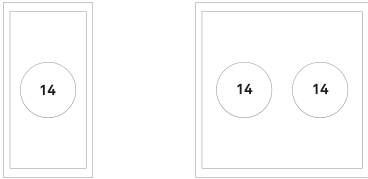
Model	Description	Note	Price [€]
EXACEL2	Electric ignitor kit for 2 burners	To be requested at the time of order.	109
EXSCA2	 Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	371
GF21	 Oven grid GN 2/1 made of chromed steel.		70

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

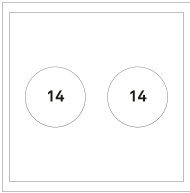
Burners
(kW)

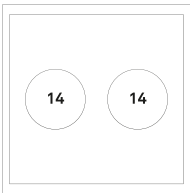


COOKING LINE

NEWK73G114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900		72	0.40	3.278
WOK GAS RANGE 1 BURNER ON OPEN MODULE		🔥 14			

NEWK73A114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900		74	0.80	3.590
WOK GAS RANGE 1 BURNER ON CUPBOARD		🔥 14			

NEWK75G214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x730x900		100	0.66	4.564
WOK GAS RANGE 2 BURNERS ON OPEN MODULE		🔥 28			

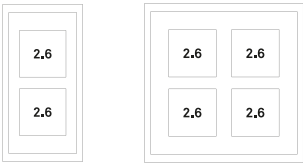
NEWK75A214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x730x900		104	1.00	5.155
WOK GAS RANGE 2 BURNERS ON CUPBOARD		🔥 28			

ELECTRIC RANGES

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

POWER AND CONFIGURATIONS

Hotplates (kW)

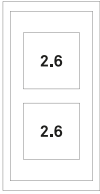


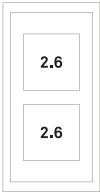
Ovens (kW)

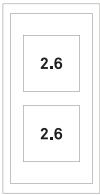


Dim:
GN 2/1

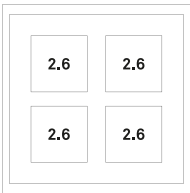
COOKING LINE

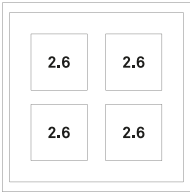
NECE72TQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		20.5	0.09	2.030
ELECTRIC RANGE 2 SQUARE HOTPLATES TOP VERSION		⚡ 5.2	Power supply [V - Hz] 400 3N - 50/60		

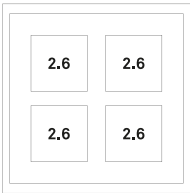
NECE72GQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		34.5	0.26	2.332
ELECTRIC RANGE 2 SQUARE HOTPLATES ON OPEN MODULE		⚡ 5.2	Power supply [V - Hz] 400 3N - 50/60		

NECE72AQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		41	0.40	2.592
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 [m³]	Price [€]
	800x730x320		38	0.18	3.316
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 [m³]	Price [€]
	800x730x900		51	0.50	3.722
ELECTRIC RANGE 4 SQUARE HOTPLATES ON OPEN MODULE		⚡ 10.4	Power supply [V - Hz] 400 3N - 50/60		

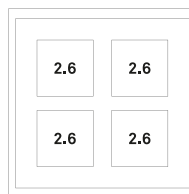
NECE74AQ	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		56	0.80	4.323
ELECTRIC RANGE 4 SQUARE HOTPLATES ON CUPOBOARD		⚡ 10.4	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECE74EQ

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

800x730x900



100

0.50

5.814

ELECTRIC RANGE 4 SQUARE HOTPLATES ON ELECTRIC OVEN

⚡ 16.4

OVEN

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

575x650x300

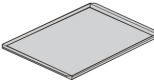
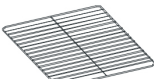
⚡ 6

400 3N - 50/60

GN 2/1

Notes: Supplied with 1 chromed stainless steel grid.

ACCESSORIES ELECTRIC RANGES

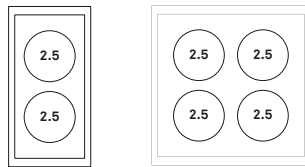
Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		193
GF21	 Oven grid GN 2/1 made of chromed steel.		70

CERAMIC PLATE

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

POWER AND CONFIGURATIONS

Zone (kW)

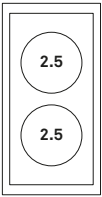


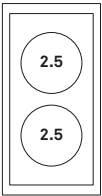
Ovens (kW)

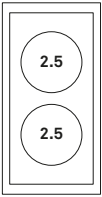


Dim:
GN 2/1

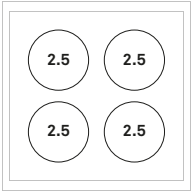
COOKING LINE

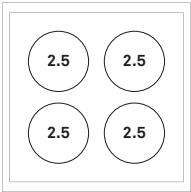
NECV72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		18	0.09	2.410
ELECTRIC RANGE CERAMIC TOP 2 ZONES TOP VERSION		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

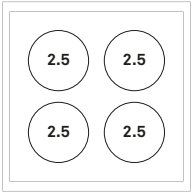
NECV72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		29.5	0.26	2.718
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON OPEN MODULE		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

NECV72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		29.5	0.26	2.992
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 [m³]	Price [€]
	800x730x320		30	0.18	3.817
ELECTRIC RANGE CERAMIC TOP 4 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

NECV74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		51	0.50	4.108
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

NECV74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		60	0.50	4.597
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

5.832

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON ELECTRIC OVEN

⚡ 16

OVEN

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

575x650x300

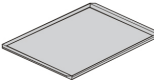
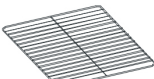
⚡ 6

400 3N - 50/60

GN 2/1

Notes: Supplied with one chrome stainless steel grid.

ACCESSORIES CERAMIC PLATE

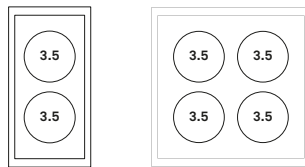
Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		193
GF21	 Oven grid GN 2/1 made of chromed steel.		70

INDUCTION PLATE

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

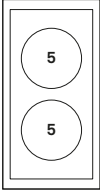
POWER AND CONFIGURATIONS

Zone
(kW)



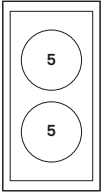
COOKING LINE

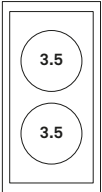
NECI72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		34,5	0.09	9.560
ELECTRIC RANGE WITH INDUCTION TOP 2 ZONES TOP VERSION		⚡ 7	Power supply [V - Hz] 400 3 - 50/60		

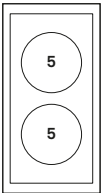
NECI72TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		34,5	0.09	9.810
ELECTRIC RANGE WITH INDUCTION TOP 2 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

NECI72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		47,5	0.26	9.896
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE		⚡ 7	Power supply [V - Hz] 400 3 - 50/60		

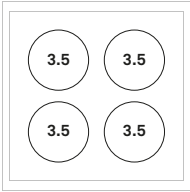
COOKING LINE

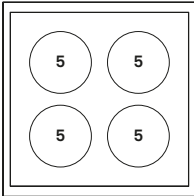
NECI72GP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		47,5	0,26	10.146
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

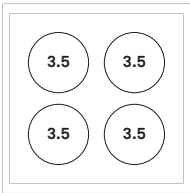
NECI72A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		47,5	0,40	10.090
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD		⚡ 7	Power supply [V - Hz] 400 3 - 50/60		

NECI72AP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		47,5	0,40	10.340
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD		⚡ 7	Power supply [V - Hz] 400 3 - 50/60		

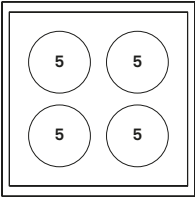
COOKING LINE

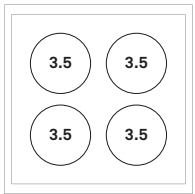
NECI74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		47	0.18	14.783
ELECTRIC RANGE WITH INDUCTION TOP 4 ZONES TOP VERSION		⚡ 14	Power supply [V - Hz] 400 3 - 50/60		

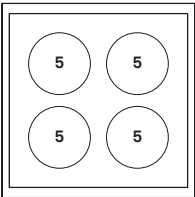
NECI74TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		47	0.18	15.283
ELECTRIC RANGE WITH INDUCTION TOP 4 ZONES TOP VERSION		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECI74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		74	0.50	14.691
ELECTRIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE		⚡ 14	Power supply [V - Hz] 400 3 - 50/60		

COOKING LINE

NECI74GP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 ⚡ 20	74	0.50	15.191
ELECTRIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE		Power supply [V - Hz] 400 3 - 50/60			

NECI74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 ⚡ 14	74	0.80	15.657
ELECTRIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD		Power supply [V - Hz] 400 3 - 50/60			

NECI74AP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 ⚡ 20	74	0.80	16.157
ELECTRIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD		Power supply [V - Hz] 400 3 - 50/60			

GRIDDLES

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

POWER AND CONFIGURATIONS

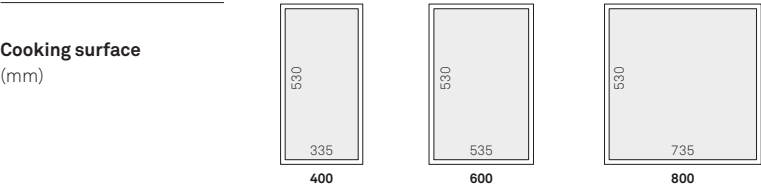


Plate types		Smooth satin chrome plate		Smooth chrome plate
		Satin chrome plate ribbed		Ribbed chrome plate
		Satin chrome plate 2/3 smooth and 1/3 ribbed		Chrome-plated plate 2/3 smooth and 1/3 ribbed

GRIDDLES ELECTRIC

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE72TLC ELECTRIC FRY TOP 40 SMOOTH CHROMED TOP VERSION	400×730×320	⚡ 5.4	39.5	0.09	2.750
		NEBE72TRC ELECTRIC FRY TOP 40 RIBBED CHROMED TOP VERSION	400×730×320	⚡ 5.4	36.5	0.09	2.928
		NEBE72GLC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×730×900	⚡ 5.4	52.5	0.26	3.057
		NEBE72GRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×730×900	⚡ 5.4	52.5	0.26	3.208
		NEBE72ALC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×730×900	⚡ 5.4	52.5	0.26	3.358
		NEBE72ARC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400×730×900	⚡ 5.4	52.5	0.26	3.460

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE73TLC ELECTRIC FRY TOP 60 SMOOTH CHROMED TOP VERSION	600×730×320	⚡ 7.5	58	0.14	3.058
		NEBE73TMC ELECTRIC FRY TOP 60 SMOOTH RIBBED CHROMED TOP VERSION	600×730×320	⚡ 7.5	58	0.14	3.200

COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE73GLC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×730×900	 7.5	81	0.38	3.531
		NEBE73GMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×730×900	 7.5	81	0.38	3.594
		NEBE73ALC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×730×900	 7.5	99	0.60	3.799
		NEBE73AMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600×730×900	 7.5	99	0.60	3.862

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE74TLC ELECTRIC FRY TOP 80 SMOOTH CHROMED TOP VERSION	800×730×320	 10.8	73	0.18	3.796
		NEBE74TMC ELECTRIC FRY TOP 80 SMOOTH RIBBED CHROMED TOP VERSION	800×730×320	 10.8	73	0.18	3.964
		NEBE74GLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×730×900	 10.8	95	0.50	4.337
		NEBE74GMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×730×900	 10.8	95	0.50	4.377
		NEBE74ALC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×730×900	 10.8	99	0.80	4.825

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE74AMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×730×900	⚡ 10.8	99	0.80	4.901

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE72TLS ELECTRIC FRY TOP 40 SMOOTH TOP VERSION BRUSHED CHROME	400×730×320	⚡ 5.4	38.5	0.09	2.514
		NEBE72TRS ELECTRIC FRY TOP 40 RIBBED TOP VERSION BRUSHED CHROME	400×730×320	⚡ 5.4	36.5	0.09	2.631
		NEBE72GLS  ELECTRIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	2.800
		NEBE72GRS ELECTRIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	2.948
		NEBE72ALS ELECTRIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	3.074
		NEBE72ARS ELECTRIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×730×900	⚡ 5.4	52.5	0.26	3.212

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	600×730×320	⚡ 7.5	58	0.14	2.853

COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE73TLS ELECTRIC FRY TOP 60 CM SMOOTH TOP VERSION BRUSHED CHROME	600×730×320	⚡ 7.5	58	0.14	2.754
		NEBE73GMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600×730×900	⚡ 7.5	81	0.38	3.287
		NEBE73GLS ELECTRIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600×730×900	⚡ 7.5	81	0.38	3.162
		NEBE73AMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600×730×900	⚡ 7.5	99	0.60	3.620
		NEBE73ALS ELECTRIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600×730×900	⚡ 7.5	99	0.60	3.485

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE74TMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED TOP VERSION BRUSHED CHROME	800×730×320	⚡ 10.8	73	0.18	3.361
		NEBE74TLS ELECTRIC FRY TOP 80 CM SMOOTH TOP VERSION BRUSHED CHROME	800×730×320	⚡ 10.8	73	0.41	3.195
		NEBE74GMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800×730×900	⚡ 10.8	95	0.50	3.821
		NEBE74GLS ELECTRIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×730×900	⚡ 10.8	95	0.50	3.750

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE74GRS ELECTRIC FRY TOP 80 CM RIBBED ON OPEN MODULE BRUSHED CHROME	800×730×900	⚡ 10.8	95	0.50	3.921
		NEBE74AMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800×730×900	⚡ 10.8	99	0.80	4.351
		NEBE74ALS ELECTRIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×730×900	⚡ 10.8	99	0.80	4.270

GRIDDLES GAS

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG72TLC GAS FRY TOP 40 SMOOTH CHROMED TOP VERSION	400×730×320	🔥 7	39.5	0.09	2.774
		NEBG72TRC GAS FRY TOP 40 RIBBED CHROMED TOP VERSION	400×730×320	🔥 7	39.5	0.09	2.988
		NEBG72GLC GAS FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×730×900	🔥 7	52.5	0.26	3.072
		NEBG72GRC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×730×900	🔥 7	52.5	0.26	3.225
		NEBG72ALC GAS FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×730×900	🔥 7	52.5	0.26	3.335

COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG72ARC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x730x900	7	52.5	0.26	3.497

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG73TLC GAS FRY TOP 60 CM SMOOTH CHROMED TOP VERSION	600x730x320	11	46.5	0.14	3.032
		NEBG73TMC GAS FRY TOP 60 CM COMBINED CHROMED TOP VERSION	600x730x320	11	46.5	0.14	3.169
		NEBG73GLC GAS FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600x730x900	11	73.5	0.38	3.484
		NEBG73GMC GAS FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600x730x900	11	73.5	0.38	3.563
		NEBG73ALC GAS FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600x730x900	11	73.5	0.38	3.745
		NEBG73AMC GAS FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600x730x900	11	73.5	0.38	3.897

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG74TLC GAS FRY TOP 80 CM SMOOTH CHROMED TOP VERSION	800x730x320	14	67	0.18	3.978

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG74TMC GAS FRY TOP 80 COMBINED CHROMED TOP VERSION	800×730×320	14	67	0.18	3.984
		NEBG74GLC GAS FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×730×900	14	94	0.50	4.548
		NEBG74GMC GAS FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×730×900	14	94	0.50	4.623
		NEBG74ALC GAS FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×730×900	14	94	0.50	5.076
		NEBG74AMC GAS FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×730×900	14	94	0.50	5.111

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	400×730×320	7	39.5	0.09	2.462
		NEBG72TRS GAS FRY TOP 40 RIBBED TOP VERSION BRUSHED CHROME	400×730×320	7	39.5	0.09	2.676
		NEBG72GLS  GAS FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×730×900	7	52.5	0.26	2.797
		NEBG72GRS GAS FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×730×900	7	52.5	0.26	2.919

COOKING LINE

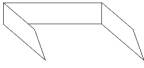
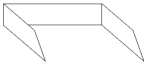
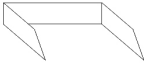
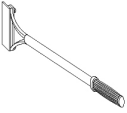
400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG72ALS GAS FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400x730x900	7	52.5	0.26	3.047
		NEBG72ARS GAS FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400x730x900	7	52.5	0.26	3.190

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	2.873
		NEBG73TLS GAS FRY TOP 60 SMOOTH TOP VERSION BRUSHED CHROME	600x730x320	11	46.5	0.14	2.707
		NEBG73GMS GAS FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x730x900	11	73.5	0.38	3.281
		NEBG73GLS GAS FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x730x900	11	73.5	0.38	3.145
		NEBG73AMS GAS FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x730x900	11	73.5	0.38	3.580
		NEBG73ALS GAS FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x730x900	11	73.5	0.38	3.461

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG74TMS GAS FRY TOP 80 SMOOTH RIBBED TOP VERSION BRUSHED CHROME	800×730×320	14	67	0.18	3.427
		NEBG74TLS GAS FRY TOP 80 SMOOTH TOP VERSION BRUSHED CHROME	800×730×320	14	67	0.18	3.383
		NEBG74GMS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×730×900	14	94	0.50	4.013
		NEBG74GLS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×730×900	14	94	0.50	3.955
		NEBG74AMS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×730×900	14	94	0.50	4.552
		NEBG74ALS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×730×900	14	94	0.50	4.475

ACCESSORIES GRIDDLES

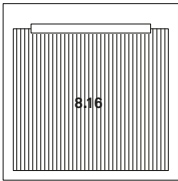
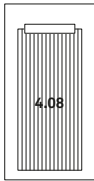
Model		Description	Note	Price [€]
KFTP41		Rear and side Splashback for Fry-Top 400 Series THE ESSENCE.		161
KFTP61		Rear and side Splashback for Fry-Top 600 Series THE ESSENCE.		248
KFTP81		Rear and side Splashback for Fry-Top 800 Series THE ESSENCE.		318
KFTT		Drain plug for hotplate cleaning.		124
RBLR		Scraper for Fry-top hotplate cleaning. Incl. blade for smooth and ribbed hotplate.		140

GRILL

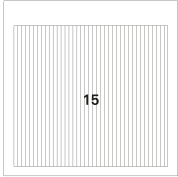
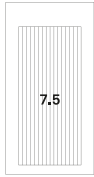
New Silko grills allow radiant grilling of any type of food, without direct contact with the flame. This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking grid is reversible and inclinable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

POWER AND CONFIGURATIONS

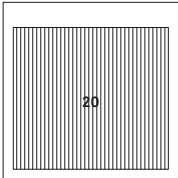
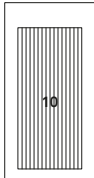
Electric grills (kW)



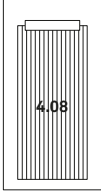
Gas grills (kW)

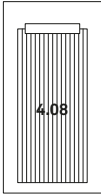


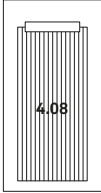
Lava stone grills (kW)



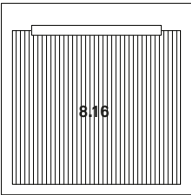
GRILL ELECTRIC

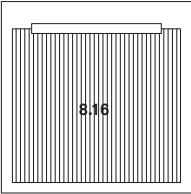
NEGVRE72T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320	 ⚡ 4.08	20	0.40	3.135
ELECTRIC GRILL 40 CM TOP		Power supply [V - Hz]			
		400 3N - 50/60			

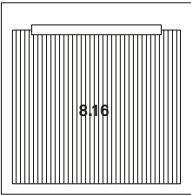
NEGVRE72G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 ⚡ 4.08	31	0.26	3.167
ELECTRIC GRILL 40 CM ON OPEN BASE		Power supply [V - Hz]			
		400 3N - 50/60			

NEGVRE72A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 ⚡ 4.08	36	0.40	3.426
ELECTRIC GRILL 40 CM ON CUPBOARD		Power supply [V - Hz]			
		400 3N - 50/60			

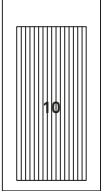
COOKING LINE

NEGVRE74T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		40	0.80	4.490
ELECTRIC GRILL 80 CM TOP		⚡ 8.16	Power supply [V - Hz] 400 3N - 50/60		

NEGVRE74G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		53	0.50	4.899
ELECTRIC GRILL 80 CM ON OPEN BASE		⚡ 8.16	Power supply [V - Hz] 400 3N - 50/60		

NEGVRE74A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		63	0.80	5.512
ELECTRIC GRILL 80 CM ON CUPBOARD		⚡ 8.16	Power supply [V - Hz] 400 3N - 50/60		

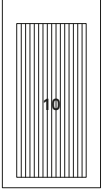
GRILL GAS

NEGL72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320	 10	49	0.09	2.594

GAS LAVA ROCK GRILL 40 CM TOP VERSION

 10

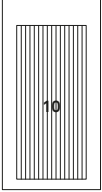
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.

NEGL72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 10	54	0.26	2.913

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.

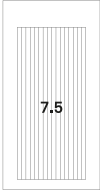
NEGL72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 10	56	0.40	3.190

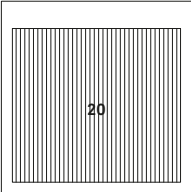
LAVA ROCK GAS GRILL 40 CM ON CUPBOARD

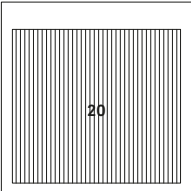
 10

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.

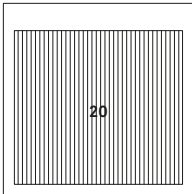
COOKING LINE

NEGVG72	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 7.5	57	0.26	3.034
GAS GRILL 40 CM		🔥 7.5			
Notes: Supplied with meat/fish grid.					

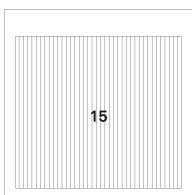
NEGL74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320	 20	70	0.18	3.847
GAS LAVA ROCK GRILL 80 CM TOP VERSION		🔥 20			
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.					

NEGL74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 20	85	0.50	4.331
LAVA ROCK GAS GRILL 80 CM ON OPEN MODULE		🔥 20			
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request.					

COOKING LINE

NEGL74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 20	85	0.80	4.703
LAVA ROCK GAS GRILL 80 CM ON CUPBOARD		🔥 20			

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

NEGVG74	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 15	100	0.50	4.650
GAS GRILL 80 CM		🔥 15			

Notes: Supplied with meat/fish grid.

ACCESSORIES GRILL

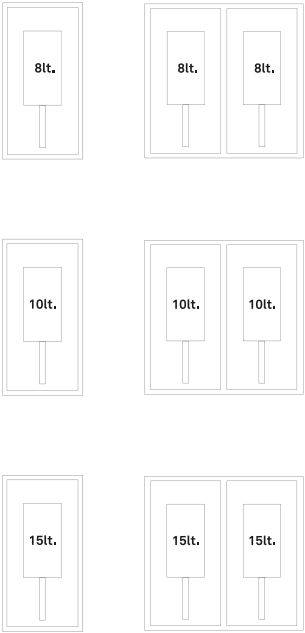
Model	Description	Note	Price [€]
ERL	Kit 6 kg package of lava rocks.		32

FRYER

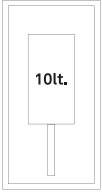
Perfect and crispy fried foods with Silko gas and electric fryers. Thanks to the maximum proportion of Watt/Liter of the category, it guarantees a constant output of fried foods. An ample line of differentiated basins according to the needs of the client. Basins from 8, 10, 15 Lt. With internal or external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

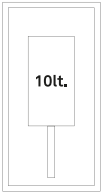


FRYER ELECTRIC

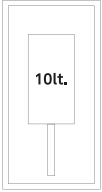
NEFE72110T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		25	0.09	2.548
ELECTRIC FRYER 1 WELL 10 LT TOP VERSION		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	208x231x518	10 LT.

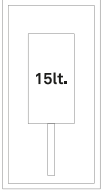
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFFE72110TR	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		25	0.09	2.688
ELECTRIC FRYER 1 WELL 10L. TOP-MOUNTED TILTABLE HEATING ELEMENTS		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

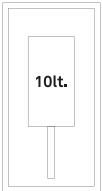
COOKING LINE

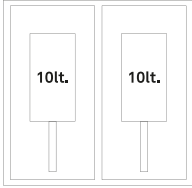
NEFE72110	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 10lt.	39	0.26	2.900
ELECTRIC FRYER 1 WELL 10 LT.		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	208x231x518	10 LT.
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.		

NEFE72115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	400x730x900	 15lt.	40.5	0.26	3.289
ELECTRIC FRYER 1 WELL 15 LT.		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

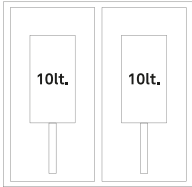
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	250x318x525	15 LT.
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.		

NEFE72110R	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 10lt.		0.26	3.176
ELECTRIC FRYER 1 WELL 10L. TILTABLE HEATING ELEMENTS		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

NEFE73210T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x320		37.5	0.14	4.261
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]
	208x231x518	10 LT.

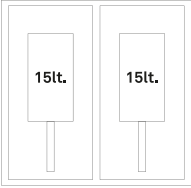
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE73210	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900		40	0.38	4.453
ELECTRIC FRYER 2 WELLS 10+10 LT.		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	208x231x518	10 LT.

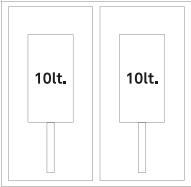
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

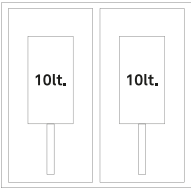
COOKING LINE

NEFE74215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	800x730x900	 15lt. 15lt.	75	0.50	5.568
ELECTRIC FRYER 2 WELLS 15+15 LT.		⚡ 24	Power supply [V - Hz] 400 3N - 50/60		

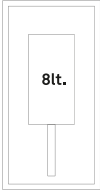
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	250x318x525	15 LT.

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

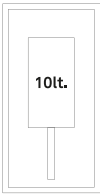
NEFE73210TR	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x750x320	 10lt. 10lt.	37,5	0.14	4.100
ELECTRIC FRYER 2 WELLS 10+10L. TOP-MOUNTED TILTABLE HEATING ELEMENTS		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

NEFE73210R	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x750x900	 10lt. 10lt.	66	0.37	4.690
ELECTRIC FRYER WITH 2 WELLS 10+10L WITH TILTABLE HEATING ELEMENTS		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		
		10 LT.			

FRYER GAS

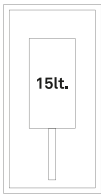
NEFG72108T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		29,5	0,09	2.879
GAS FRYER 1 WELL 8 LT. TOP		🔥 7			
WELL	Dimensions [WxDxH mm]	Well capacity [l]			
	253x240x549	8 LT.			

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

NEFG72110	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		46	0,26	3.435
GAS FRYER 1 WELL 10 LT.		🔥 10			
WELL	Dimensions [WxDxH mm]	Well capacity [l]			
	208x261x507	10 LT.			

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

COOKING LINE

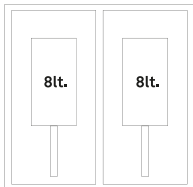
NEFG72115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
 	400x730x900		 15lt.	48	0.26	3.834

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.

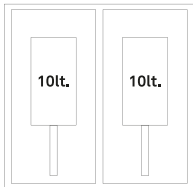
NEFG73208T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
	600x730x320			48.5	0.14	4.400

GAS FRYER 2 WELLS 8+8 LT. TOP

🔥 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 [€]	
	600x730x900		 10lt. 10lt.	71.5	0.38	5.528

GAS FRYER 2 WELLS 10+10 LT.

🔥 20

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	208x261x507	10 LT.

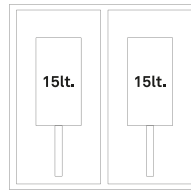
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

COOKING LINE

NEFG74215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	--------------------------	---------------	----------------	----------------	--------------



800x730x900



74.5

0.50

6.478

GAS FRYER 2 WELL 15+15 LT.

🔥 28

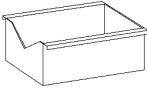
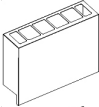
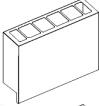
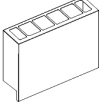
WELL	Dimensions [WxDxH mm]	Well capacity [l]
------	--------------------------	----------------------

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 10-15-22 lt. well.		233
ECF15M	 1/2 basket for 15 liters tank capacity	110x360x120	86
NEPRC40	 Flue extension for modules THE ESSENCE 400 H=250		389
NEPRC60	 Flue extension for modules THE ESSENCE 400 H=250		518
NEPRC80	 Flue extension for modules THE ESSENCE 800 H=250		311
NXFIV15G	 Collector for frying residue 23 lt tank capacity		279

WARM CONTAINER

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

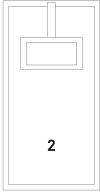
Heating by means of lower resistance with thermostat for temperature regulation from 30° C to 90° C. Infrared heating top with on/off switch. GN container 1/1 h = 15 cm.

POWER AND CONFIGURATIONS

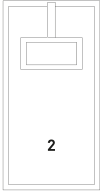
Power
(kW)



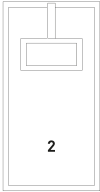
COOKING LINE

NERP72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320	 2	20	0.09	2.047
ELECTRIC CHIP SCUTTLE 40 CM TOP VERSION		⚡ 2	Power supply [V - Hz] 230 - 50/60		

Notes: With 1 tray GN1/1.

NERP72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 2	31	0.26	2.610
ELECTRIC CHIPS SCUTTLE ON OPEN BASE		⚡ 2	Power supply [V - Hz] 230 - 50/60		

Notes: With 1 tray GN1/1.

NERP72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	 2	45	0.40	2.931
ELECTRIC CHIPS SCUTTLE ON CUPBOARD		⚡ 2	Power supply [V - Hz] 230 - 50/60		

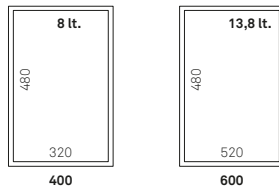
Notes: With 1 tray GN1/1.

MULTI-PERFORMANCES

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

POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

NECM72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		46	0.26	3.737
ELECTRIC MULTIFUNCTIONAL APPLIANCE 40 CM		⚡ 4	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 [m³]	Price [€]
	600x730x900		68.5	0.38	4.818
ELECTRIC MULTIFUNCTIONAL APPLIANCE 60 CM		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

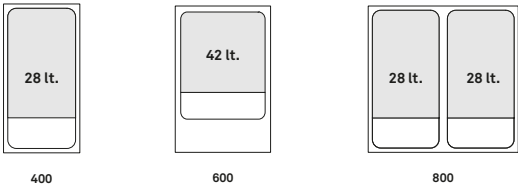
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	520x480x90	13,8 LT.

PASTA COOKER

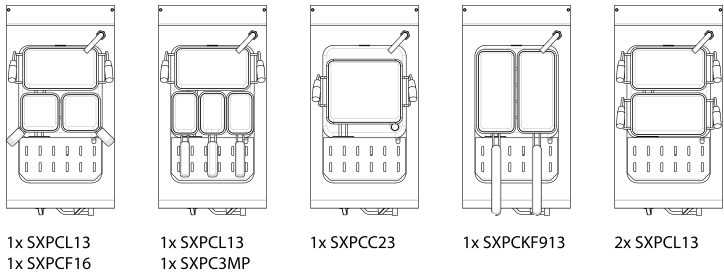
Pasta cooker made of Aisi stainless steel. Upper level molded with anti drip border and ample space of foam expansion. Basin formed in Aisi stainless steel 316 with rounded floor for easy cleaning. Automatic water refilling activated by selector on control panel. Initial rapid-fill option or slow refresh.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

POWER AND CONFIGURATIONS

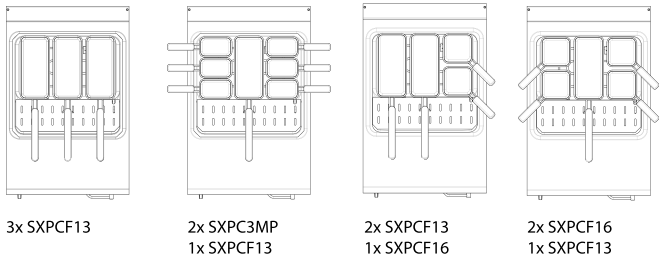
Well capacity (lt)



Basket combinations Well 28lt.



Basket combinations Well 42lt.



PASTA COOKER ELECTRIC

NEDE72128

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

400x730x900



400

43.5

0.26

3.811

ELECTRIC PASTA COOKER 1 WELL 28 LT.

⚡ 5.7

Power supply
[V - Hz]

400 3N - 50/60

WELL

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

305x340x285

28 LT.

Notes: Without baskets and lids.

NEDE73142

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

600x730x900



600

60

0.38

4.428

ELECTRIC PASTA COOKER 1 WELL 42 LT.

⚡ 9

Power supply
[V - Hz]

400 3N - 50/60

WELL

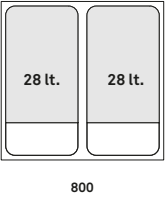
Dimensions
[W×D×H mm]Well capacity
[l]

510x305x285

42 LT.

Notes: Without baskets and lids.

COOKING LINE

NEDE74228	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 800	64	0.50	5.944
ELECTRIC PASTA COOKER 2 WELLS 28+28 LT.		⚡ 11.4	Power supply [V - Hz] 400 3N - 50/60		

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

Notes: Without baskets and lids.

PASTA COOKER GAS

NEDG72128	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	400x730x900	 400	43.5	0.26	3.812
PASTA-COOKER 1 WELL 28 LT.		⚡ 10.5 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

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

Notes: Without baskets and lids.

COOKING LINE

NEDG72128M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900				
					
			43.5	0.26	3.950

PASTA COOKER GAS VERSION 1 WELL 28 LT. MANUAL LOADING

🔥 10.5

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

Notes: Without baskets and lids.

NEDG73142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900				
					
			54	0.38	4.237

PASTA-COOKER GAS VERSION 1 WELL 42 LT.

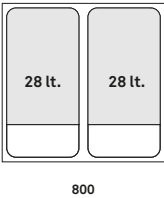
🔥 14 ⚡ 0.1

Power supply
[V - Hz]

230 - 50/60

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

Notes: Without baskets and lids.

NEDG74228M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900				
					
			62	0.80	6.146

PASTA-COOKER 2 WELLS 28+28 LT. MANUAL LOADING

🔥 21 ⚡ 0.1

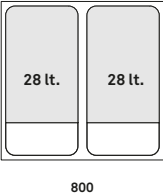
Power supply
[V - Hz]

230 - 50/60

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

Notes: Without baskets and lids.

COOKING LINE

NEDG74228	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		62	0.50	6.150
PASTA-COOKER 2 WELLS 28+28 LT.		⚡ 21 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

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

Notes: Without baskets and lids.

ACCESSORIES PASTA COOKER

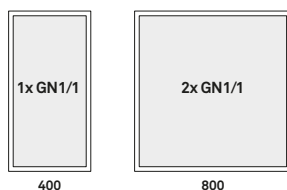
Model	Description	Note	Price [€]
FF72	 False bottom for pasta cooker M40 28L NE700		193
FF76	 FALSE BOTTOM FOR PASTA COOKER M60 42L NE700-900		339
SXPC3MP	 Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well		387
SXPCC23	 Basket 2/3 with lateral support for 28 and 42 lt. well.		205
SXPCC7	 Pasta-cooker lid made of stainless steel, for 28 lt. well.		77
SXPCF13	 Basket 1/3 with front handle for 42 lt. well 600 mm module only		147
SXPCKF913	 Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well		337
SXPCL13	 Basket 1/3 with side handles for 28 and 42 lt. well.		164

BAIN MARIES

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

POWER AND CONFIGURATIONS

Well capacity



COOKING LINE

NEME72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320	1x GN1/1 400	18.5	0.09	2.144
ELECTRIC BAIN-MARIE 40 CM TOP VERSION		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

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

NEME72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	1x GN1/1 400	31.5	0.26	2.488
ELECTRIC BAIN-MARIE 40 CM ON OPEN MODULE		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

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

NEME72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900	1x GN1/1 400	43	0.40	2.685
ELECTRIC BAIN-MARIE 40 CM ON CUPBOARD		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

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

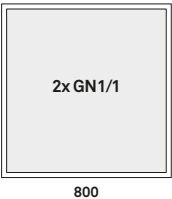
COOKING LINE

NEME74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320	 2x GN1/1 800	30	0.18	2.764
ELECTRIC BAIN-MARIE 80 CM TOP VERSION		⚡ 5.4	Power supply [V - Hz]		
			400 3N - 50/60		

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

NEME74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 2x GN1/1 800	45	0.50	3.196
ELECTRIC BAIN-MARIE 80 CM ON OPEN MODULE		⚡ 5.4	Power supply [V - Hz]		
			400 3N - 50/60		

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

NEME74A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	 2x GN1/1 800	54	0.80	3.707
ELECTRIC BAIN-MARIE 80 CM ON CUPBOARD		⚡ 5.4	Power supply [V - Hz]		
			400 3N - 50/60		

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

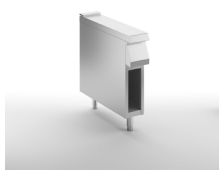
ACCESSORIES BAIN MARIES

Model		Description	Note	Price [€]
0102261		Box for container GN 1/6 h150mm made of stainless steel.		65
0102262		Box for container GN 1/4 h150mm made of stainless steel.		70
0102263		Box for container GN 1/3 h150mm made of stainless steel.		83
0102264		Box for container GN 1/2 h150mm made of stainless steel.		95
0102266		Box for container GN 1/1 h150mm made of stainless steel.		132
0102289		Stainless steel lid for container box GN1/6.		33
0102290		Stainless steel lid for container box GN1/4.		35
0102291		Stainless steel lid for container box GN1/3.		38
0102292		Stainless steel lid for container box GN1/2.		46
0102294		Stainless steel lid for container box GN1/1.		70
EXB-TB		Crossbar to support containers in bain-marie well.		40

NEUTRAL UNITS

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

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



200x700x900

0.13

883

NEUTRAL UNIT 20 CM ON OPEN MODULE

NEEN71GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------

200x700x900

0.13

2.010

NEUTRAL ELEMENT 20 CM WITH BOTTLE DRAWER

NEEN715A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------

300x700x900

0.19

0

NEEN715A 30 CABINET NEUTRAL ELEMENT

COOKING LINE

NEEN715G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	300x700x900			0.19	1.310

NEUTRAL ELEMENT 30 CM WITH CLOSED COMPARTMENT

NEENL72A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x700x900			0.252	0

NEEN72A EL.NEUTRAL WELL 34x34 AND MIXER

NEEN71T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	200x730x320		12	0.05	653

NEUTRAL UNIT 20 CM TOP VERSION

NEEN72T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x320		13.5	0.09	768

NEUTRAL UNIT 40 CM TOP VERSION

COOKING LINE

NEEN72TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x320

16.5

0.09

967

NEUTRAL UNIT 40 CM WITH GN DRAWER TOP VERSION

NEEN72G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x730x900

27

0.26

1.142

NEUTRAL UNIT 40 CM ON OPEN MODULE

NEEN72GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x730x900

30.5

0.26

1.356

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

1.393

NEUTRAL UNIT 40 CM ON ON CUPBOARD

NEEN72AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		32	0.40	1.633

NEUTRAL UNIT 40 CM WITH GN DRAWER ON ON CUPBOARD

NEEN72C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x730x900		42	0.26	1.771

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

NEEN73T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x320		19	0.14	867

NEUTRAL UNIT 60 CM TOP VERSION

NEEN73TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x320		22	0.14	1.109

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

1.314

NEUTRAL UNIT 60 CM ON OPEN MODULE

NEEN73GC

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

600x730x900

42

0.38

1.590

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

1.632

NEUTRAL UNIT 60 CM ON ON CUPBOARD

NEEN73AC

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

600x730x900

32

0.60

1.898

NEUTRAL UNIT 60 CM WITH GN DRAWER ON ON CUPBOARD

NEEN73C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900		31.5	0.38	2.146

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

NEEN74T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		32	0.18	964

NEUTRAL UNIT 80 CM TOP VERSION

NEEN74TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x320		35	0.18	1.270

NEUTRAL UNIT 80 CM WITH GN DRAWER TOP VERSION

NEEN74G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		47	0.50	1.513

NEUTRAL UNIT 80 CM ON OPEN MODULE

COOKING LINE

NEEN74GC

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

800x730x900

61

0.50

1.786

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

2.033

NEUTRAL UNIT 80 CM ON ON CUPBOARD

NEEN74AC

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

800x730x900

61

0.80

2.299

NEUTRAL UNIT 80 CM WITH GN DRAWER ON ON CUPBOARD

NEEN74C

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

800x730x900

61

0.50

2.477

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

ACCESSORIES NEUTRAL UNITS

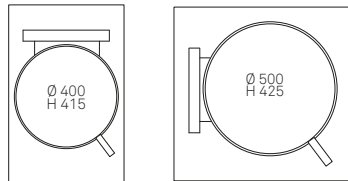
Model		Description	Note	Price [€]
NEX2D		KIT 2 DRAWERS 400 MM		610
NEX3D		KIT 2 DRAWERS 600 MM		827
NKBVP4		Door for base compartments 400/800 Series THE ESSENCE made of stainless steel AISI 304.		274
NKBVP6		Door for base compartments 600 Series THE ESSENCE made of stainless steel AISI 304.		323

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

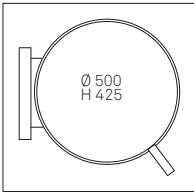
Well dimensions



PANS ELECTRIC

NEPE7105	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x730x900		78	0.50	7.901
ELECTRIC PAN INDIRECT HEATING 50 LITRES		⚡ 9.8	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	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 [€]
	800x730x900		90	0.50	8.767
ELECTRIC PAN INDIRECT HEATING 80 LITRES		⚡ 16.8	Power supply [V - Hz] 400 3N - 50/60		

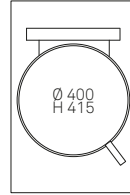
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	496x430	80 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		

PANS GAS

NEPG7D05

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

600x730x900



82

0.38

5.589

GAS BOILING PAN DIRECT HEATING 50 LITRES

10.5 0.15

Power supply
[V - Hz]

230 - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

396x420

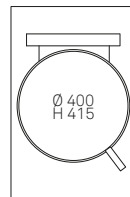
50 LT.

Notes: Well with AISI 304 filter.

NEPG7I05

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

600x730x900



99

0.38

7.590

GAS PAN INDIRECT HEATING 50 LITRES

10.5 0.2

Power supply
[V - Hz]

230 - 50/60

WELL

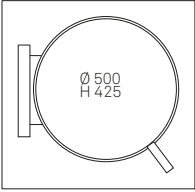
Dimensions
[WxDxH mm]Well capacity
[l]

396x420

50 LT.

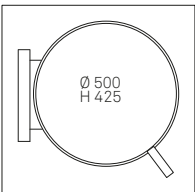
Notes: Well with AISI 304 filter. | With automatic condensed steam outlet.

COOKING LINE

NEPG7D08	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		85	0.38	6.177
GAS BOILING PAN DIRECT HEATING 80 LITRES		17 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

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

Notes: Well with AISI 304 filter.

NEPG7I08	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900		102	0.50	8.843
GAS PAN INDIRECT HEATING 80 LITRES		17 ⚡ 0.28	Power supply [V - Hz] 230 - 50/60		

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

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

BRATT PANS

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

POWER AND CONFIGURATIONS

Well capacity
(lt)

50 lt.

BRATT PANS ELECTRIC

NESE74CRM	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900	50 lt.	112	0.50	6.781
ELECTRIC BRATT PAN DUPLEX 50 LITRES, MANUAL TILTING		⚡ 9.9	Power supply [V - Hz] 400.3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	726x410x169	50 LT.

BRATT PANS GAS

NESG74CRM		Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
		800x730x900			109	0.50	6.522
BRATT PAN GAS VERSION DUPLEX 50 LITRES, MANUAL TILTING			🔥 14				
WELL	Dimensions [WxDxH mm]	Well capacity [l]					
	726x410x169	50 LT.					

ACCESSORIES BRATT PANS

Model	Description	Note	Price [€]
NEZB4	Front Plinth for Bratt Pans 800 mm		390
NEZBL7	Pair of side plinths for 700 bratt pans		190

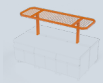
ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
BAP72		ANTI-ROLL BARS FOR POTS 700 M40		962
BAP74		ANTI-ROLL BARS FOR POTS 700 M80		1.005
EGN2		GRID GN 1/1		54
EGN4		GRID GN 2/1		70
KR9		WHEEL KIT		370
KRB		KIT OF 4 ADJUSTABLE FEET 1"3/4 LOW H=54-63MM		77
KRM		KIT OF 2 ADJUSTABLE FEET 1"3/4 GROUND FIXING FLANGE		72
NBH72		BASE COMPARTMENT 400 MM H2	400x665x620	1.037
NBH73		BASE COMPARTMENT 600 MM H2	600x665x620	1.105
NBH74		BASE COMPARTMENT 800 MM H2	800x665x620	1.302
NBHRM72		INTERMEDIATE SHELF FOR COMPARTMENT H2 M40 LINE 700		156
NBHRM73		INTERMEDIATE SHELF FOR COMPARTMENT H2 M60 LINE 700		162
NBHRM74		INTERMEDIATE SHELF FOR COMPARTMENT H2 M80 LINE 700		169
NBN71		BASE COMPARTMENT 200	200x665x620	487
NBN72		BASE COMPARTMENT 400	400x665x620	508
NBN73		BASE COMPARTMENT 600	600x665x620	613

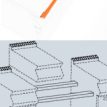
ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
NBN74		BASE COMPARTMENT 800	800x665x620	684
NBN76		BASE COMPARTMENT 1200	1200x665x620	801
NBNRM72		INTERMEDIATE SHELF FOR M40 COMPARTMENT LINE 700		156
NBNRM73		INTERMEDIATE SHELF FOR M60 COMPARTMENT LINE 700		162
NBNRM74		INTERMEDIATE SHELF FOR M80 COMPARTMENT LINE 700		169
NBNRM76		INTERMEDIATE SHELF FOR M120 COMPARTMENT LINE 700		176
NECRV2		PAINTED FRONT PANEL 400 mm		155
NECRV3		PAINTED FRONT PANEL 600 mm		200
NECRV4		PAINTED FRONT PANEL 800 mm		250
NECRV5		PAINTED FRONT PANEL 1000 mm		300
NECRV6		PAINTED FRONT PANEL 1200 mm		340
NECRV8		PAINTED FRONT PANEL 1600 mm		390
NEFLV		PAINTING OF SMOOTH ISLAND END PANEL		1.010
NEFLV		PAINTING SMOOTH END PANEL		525
NEFTTV		ESSENCE ISLAND AESTHETICS END PANEL PAINTING		850
NEFTV		ESSENCE AESTHETIC END PANEL PAINTING		485

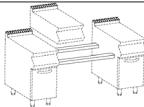
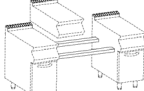
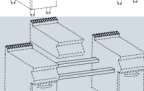
ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
NEGFC1		FIXED BLIND FLUE GRATE M20		81
NEGFC2		FIXED BLIND FLUE GRATE M40		89
NEGFC3		FIXED BLIND FLUE GRATE M60		95
NEGFC4		FIXED BLIND FLUE GRATE M80		104
NEGFC6		FIXED BLIND FLUE GRATE M120		112
NEGP708		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 80		3.000
NEGP712		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 120		3.150
NEGP716		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 160		3.290
NEGP720		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 200		3.310
NEGP724		PAN RACKRECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 240		3.329
NEGP726		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 260		3.947
NEGP728		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 280		4.515
NEGP730		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 300		5.066
NEGP732		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 320		5.266
NEGP734		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 340		5.466
NEGP736		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 360		5.666

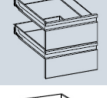
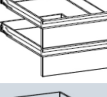
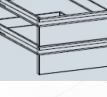
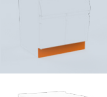
ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
NEGPM		ADDITIONAL UPRIGHT FOR PAN RACK		449
NEGPSL		SALAMANDER SUPPORT FOR RACK PANS WITH UPRIGHT		2.633
NEGSAL		SELF-SUPPORTING TOP FOR SALAMANDER		2.145
NEKC10		Round front handrail Ø30mm for module 200		507
NEKC11		Round front handrail Ø30mm for module 220		515
NEKC12		Round front handrail Ø30mm for module 240		523
NEKC13		Round front handrail Ø30mm for module 260		530
NEKC2		Front round handrail Ø30mm for module 40		390
NEKC3		Front round handrail Ø30mm for module 60		398
NEKC4		Round front handrail Ø30mm for 80 module		405
NEKC5		Round front handrail Ø30mm for 100 module		413
NEKC6		Round front handrail Ø30mm for 120 module		421
NEKC7		Round front handrail Ø30mm for module 140		429
NEKC8		Round front handrail Ø30mm for module 160		439
NEKC9		Round front handrail Ø30mm for module 180		445
NEKP04		BRIDGE SUPPORT 400 mm		365

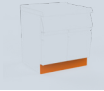
ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
NEKP06		BRIDGE SUPPORT 600 mm		372
NEKP08		BRIDGE SUPPORT 800 mm		383
NEKP10		BRIDGE SUPPORT 1000 mm		393
NEKP12		BRIDGE SUPPORT 1200 mm		403
NEKP14		BRIDGE SUPPORT 1400 mm		413
NEKP16		BRIDGE SUPPORT 1600 mm		423
NEKSP041		PORTIONING PLAN 40		294
NEKSP061		PORTIONING PLAN 60		318
NEKSP081		PORTIONING PLAN 80		352
NEKSP100		PORTIONING PLAN 100		382
NEKSP121		PORTIONING PLAN 120		441
NEKSP141		PORTIONING PLAN 140		507
NEKSP161		PORTIONING PLAN 160		594
NEKSP181		PORTIONING PLAN 180		643
NEKSP201		PORTIONING PLAN 200		741
NEKSP221		PORTIONING PLAN 220		819

ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
NEKSPI241		PORTIONING PLAN 240		897
NEKSPI261		PORTIONING PLAN 260		975
NEPV2		DOOR 40 PAINTED		220
NEPV3		DOOR 60 PAINTED		315
NEPV4		DOOR 80 PAINTED		400
NETDP7		TERMINAL CLOSING RH 700 THE ESSENCE		111
NETSP7		TERMINAL CLOSING LH 700 THE ESSENCE		111
NEX2D		KIT 2 DRAWERS 400 MM		610
NEX3D		KIT 2 DRAWERS 600 MM		827
NEX4D		KIT 2 DRAWERS 800 MM		1.073
NEZBR7		Side plinth for 700 refrigerated base		355
NEZMF10		Front Plinth 2000mm		455
NEZMF11		Front Plinth 2200mm		470
NEZMF12		Front Plinth 2400mm		485
NEZMF13		Front Plinth 2600mm		500
NEZMF14		Front Plinth 2800mm		515

ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
NEZMF2		Front Plinth for Module 400 mm		350
NEZMF3		Front Plinth for Module 600 mm		365
NEZMF4		Front Plinth for Module 800 mm		380
NEZMF5		Front Plinth for Module 1000 mm		395
NEZMF6		Front Plinth for Module 1200 mm		410
NEZMF8		Front Plinth 1600mm		425
NEZMF9		Front Plinth 1800mm		440
NEZML7		Side Plinth 700 mm	624x150	370
NEZML77		Side Plinth for Island Unit 700+700 mm	1247x150	394
NKBVP4		DOOR FOR COMPARTMENT 400 SERIES THE ESSENCE		274
NKBVP4-AC		Double skin insulated door with autoclosing system.		340
NKBVP6		DOOR FOR COMPARTMENT 600 SERIES THE ESSENCE		323
NKFC2		HOT BASE KIT FOR 400 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GN 1/1 GRID NO. 1 STRAIGHT DOOR		968
NKFC4		HOT BASE KIT FOR 800 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GRILLE GN 2/1. NO. 2 STRAIGHT DOORS		1.334
NKPG2		GRID-HOLDER BULKHEAD KIT FOR 400 COMPARTMENTS COMPLETE WITH N°1 GN 1/1 GRID N°1 STRAIGHT DOOR		610
NKPG4		GRILL BULKHEAD KIT FOR 800 COMPARTMENTS COMPLETE WITH N°1 GRILLE GN 2/1 N°2 STRAIGHT DOORS		822

ACCESSORIES 700

Modello		Descrizione	Note	Prezzo [€]
NPTL77		SMOOTH END PANEL RIGHT-LEFT 700+700		1.049
NPTL79		SMOOTH END PANEL SIDE 1 700+900		549
NPTL7D		SMOOTH END PANEL RIGHT 700		703
NPTL7S		SMOOTH END PANEL LEFT 700		703
NPTL97		SMOOTH END PANEL 2 SIDES 900+700		549
NX7CAM		WATER TAP		542
NX9CAT		WATER COLUMN FOR TOP VERSION APPLIANCES		542

COOKING LINE

SERIES 900



COOKING LINE

INDEX SERIES 900

106	Gas ranges	220	Refrigerated Bases
114	Solid Top	223	Accessories
126	Wok		
124	Electric ranges		
130	Ceramic plate		
136	Induction plate		
146	Griddles		
160	Grills		
168	Fryers		
180	Warm container		
182	Multi-performances		
184	Pasta Cookers		
192	Bain-Maries		
196	Neutral Elements		
204	Pans		
214	Bratt Pans		

COOKING LINE

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 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.

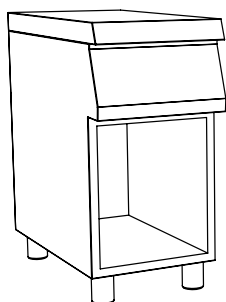
Top version

Cod: T



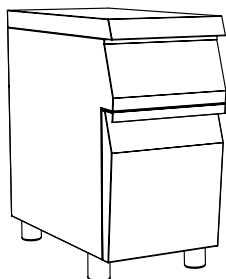
Open version

Cod: G

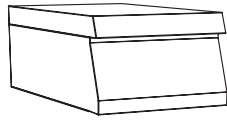


Cabinet version

Cod: A

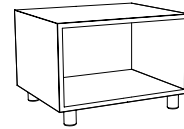


Top version
Cod: T



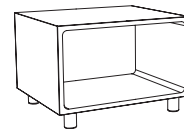
Standard base
Cod: STD

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



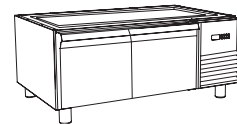
Base H2
Cod: H2

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



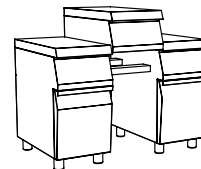
Refrigerated Base
Cod: BR

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.



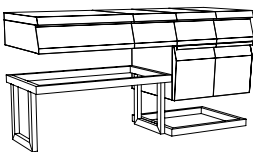
Bridge Kit
Cod: KP

Kit comprising stainless steel crossbars of the desired length and accessories for mounting and fixing to the sides of two floor-standing machines.

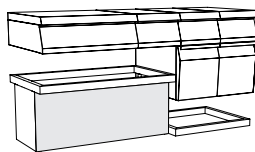


Cantilever structure
Cod: ST/SP

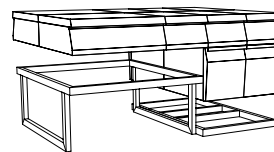
If the top module is to be mounted on a cantilever structure, it will be possible to provide the latter leaning against the wall or double-sided, with panelling to close the empty volumes or with a visible structure.



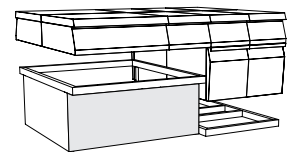
Open structure - 1 side
Supporting stainless steel tube frame resting on the floor on a single side.



Closed structure - 1 side
Supporting stainless steel tube frame resting on the floor on a single side and complete with stainless steel infill panels.



Open structure - 2 sides
Supporting stainless steel tube frame resting on the floor on a double side.



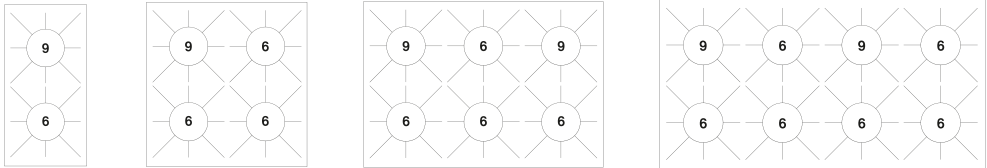
Closed structure - 2 sides
Supporting stainless steel tube frame resting on the floor on double side and complete with stainless steel infill panels.

GAS RANGES

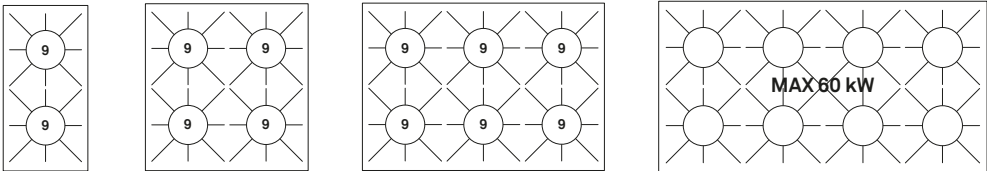
Surfaces with rounded corners for easy cleaning, with RAAF enameled cast iron grills designed for fast and easy cleaning. Automatic water filling/emptying kit and stainless steel grids upon request. Watertight brass burners, with pilot light, ensure high efficiency and a considerable reduction in consumption.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



On request Low power models

Ovens (kW)



Dim:
GN 2/1

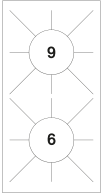
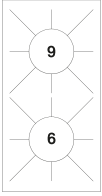
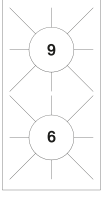


Dim:
GN 2/1

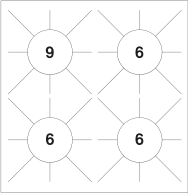


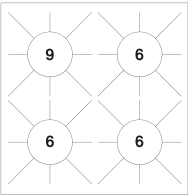
Dim:
935x670x400 mm

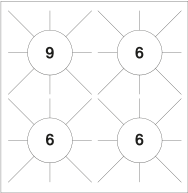
GAS RANGES GAS

NECG92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		35	0.20	1.955
GAS RANGE 2 BURNERS TOP VERSION		🔥 15			
NECG92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		52	0.50	2.371
GAS RANGE 2 BURNERS ON OPEN MODULE		🔥 15			
NECG92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		54	0.50	2.611
GAS RANGE 2 BURNERS ON CUPBOARD		🔥 15			

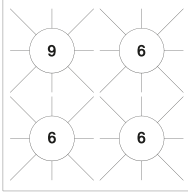
COOKING LINE

NECG94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		60	0.40	3.010
GAS RANGE 4 BURNERS TOP VERSION		🔥 27			

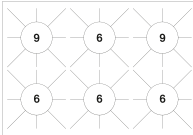
NECG94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	800x900x900		86	0.90	3.539
GAS RANGE 4 BURNERS ON OPEN MODULE		🔥 27			

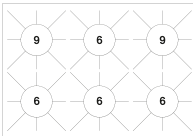
NECG94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		101	0.90	4.078
GAS RANGE 4 BURNERS ON CUPBOARD		🔥 27			

COOKING LINE

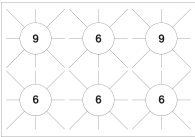
NECG94F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		135	0.90	5.090
GAS RANGE 4 BURNERS ON GAS OVEN GN 2/1					
OVEN Dimensions [WxDxH mm] 570x700x300 Power [kW] 8 Capacity oven GN 2/1					

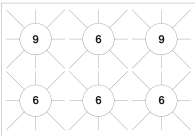
Notes: Supplied with one chrome stainless steel grid.

NECG96T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x320		92	0.60	4.197
GAS RANGE 6 BURNERS TOP VERSION					

NECG96G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		124	1.50	4.872
GAS RANGE 6 BURNERS ON OPEN MODULE					

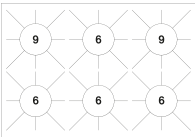
COOKING LINE

NECG96A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		134	1.50	5.709
GAS RANGE 6 BURNERS ON CUPBOARD		🔥 42			

NECG96F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		182	1.50	6.864
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	

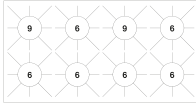
Notes: Supplied with one chrome stainless steel grid.

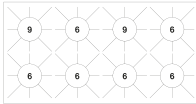
NECG96H	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		195	1.50	7.392
GAS RANGE 6 BURNERS ON MAXI GAS OVEN		🔥 54			

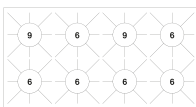
OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven		
	935x640x400	🔥 12	-	GN 2/1	

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

COOKING LINE

NECG98G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 8 BURNERS ON OPEN MODULE	1600x900x900	 🔥 54	188	1.80	6.790

NECG98A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 8 BURNERS ON CUPBOARD	1600x900x900	 🔥 54	188	1.80	7.855

NECG98F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS RANGE 8 BURNERS ON 2 GAS OVENS GN 2/1	1600x900x900	 🔥 70	275	1.80	9.548

OVEN	Dimensions [WxDxH mm]	Power [kW]	Capacity oven
	935x640x400	🔥 16	GN 2/1

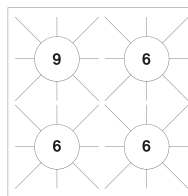
Notes: Supplied with one chrome stainless steel grid.

GAS RANGES GAS/EL

NECG94E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x900x900



145

0.90

5.746

GAS RANGE 4 BURNERS ON GAS ELECTRIC OVEN GN 2/1

⚡ 27 ⚡ 6

Power supply
[V - Hz]

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

575x700x300

⚡ 6

400 3N - 50/60

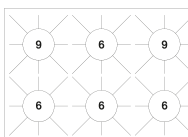
GN 2/1

Notes: Supplied with one chrome stainless steel grid.

NECG96E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



1200x900x900



194

1.50

7.494

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

⚡ 42 ⚡ 6

Power supply
[V - Hz]

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

575x700x300

⚡ 6

400 3N - 50/60

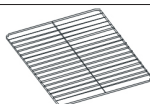
GN 2/1

Notes: Supplied with one chrome stainless steel grid.

ACCESSORIES GAS RANGES

Model	Description	Note	Price [€]
-------	-------------	------	--------------

EGFMX



Oven grid Maxi version made of chromed steel.

140

EGG9



Pan rack made of cast iron for kitchen ranges Series 900 THE ESSENCE.

133

EGHL

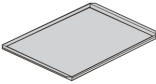
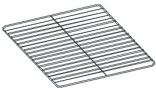


Smooth cast iron plate one burner for ranges with open burners Series 900 THE ESSENCE.

360x335

187

ACCESSORIES GAS RANGES

Model		Description	Note	Price [€]
EGHR		Ribbed cast iron plate one burner for ranges with open burners Series 900 THE ESSENCE.	360x335	169
EGT9		Pan rack made of stainless steel for kitchen ranges Series 900 THE ESSENCE.		220
ELBF		Backing tray GN 2/1 made of stainless steel.		193
EXACEL2		Electric ignitor kit for 2 burners	To be requested at the time of order.	109
EXACEL4		Electric ignitor kit for 4 burners	To be requested at the time of order.	140
EXACEL6		Electric ignitor kit for 6 burners	To be requested at the time of order.	201
EXACEL8		Electric ignitor kit for 8 burners	To be requested at the time of order.	278
EXSCA2		Water inlet and outlet kit for burner tray, 2 burners.	To be requested at the time of order.	371
EXSCA4		Water inlet and outlet kit for burner tray, 4 burners.	To be requested at the time of order.	371
EXSCA6		Water inlet and outlet kit for burner tray, 6 burners.	To be requested at the time of order.	741
EXSCA8		Water inlet and outlet kit for burner tray, 8 burners.	To be requested at the time of order.	741
GF21		Oven grid GN 2/1 made of chromed steel.		70

SOLID TOP

ELECTRIC SOLID TOP

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

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

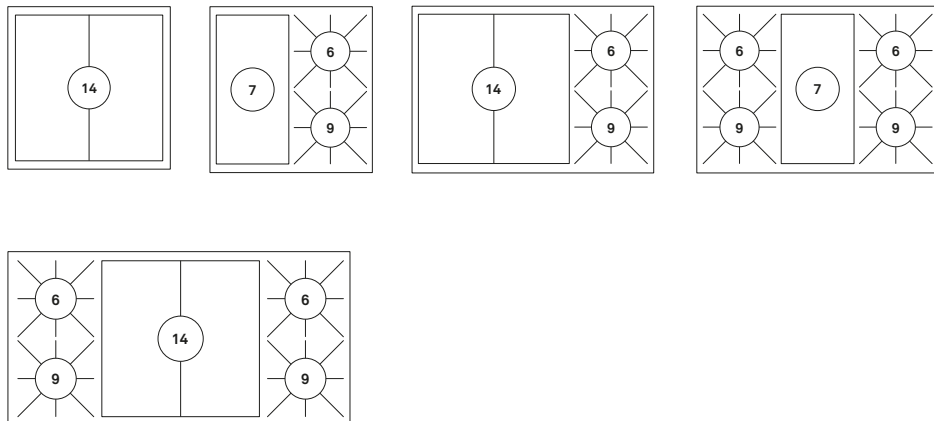
GAS SOLID TOP

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

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

POWER AND CONFIGURATIONS

Burners (kW)

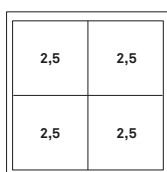


Ovens (kW)



Dim:
GN 2/1

Zone (kW)



Ovens (kW)



Dim:
GN 2/1

SOLID TOP ELECTRIC

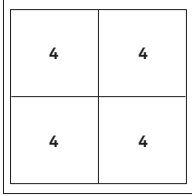
NETE92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC SOLID TOP 40 CM TOP VERSION	400x900x320	 ⚡ 8		0.22	4.651
			Power supply [V - Hz] 400 3N - 50/60		
NETE92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC SOLID TOP 40 CM ON CUPBOARD	400x900x900	 ⚡ 8		0.50	5.026
			Power supply [V - Hz] 400 3N - 50/60		
NETE92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC SOLID TOP 40 CM ON OPEN MODULE	400x900x900	 ⚡ 8		0.50	4.810
			Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NETE94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320	4 4 4 4 ⚡ 16	128	0.20	6.830
ELECTRIC SOLID TOP 80 CM TOP VERSION		Power supply [V - Hz] 400 3N - 50/60			

NETE94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	4 4 4 4 ⚡ 16		1.00	7.656
ELECTRIC SOLID TOP 80 CM ON CUPBOARD		Power supply [V - Hz] 400 3N - 50/60			

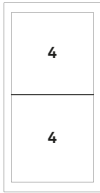
NETE94G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	4 4 4 4 ⚡ 16	152	0.90	7.137
ELECTRIC SOLID TOP 80 CM ON OPEN MODULE		Power supply [V - Hz] 400 3N - 50/60			

NETE94E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		210	0.90	9.153
ELECTRIC SOLID TOP ON ELECTRIC OVEN		⚡ 22			

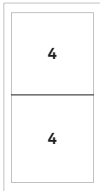
OVEN	Dimensions [W×D×H mm]	Power [kW]	Power supply [V - Hz]	Capacity oven
	575x700x300	⚡ 6	400 3N - 50/60	GN 2/1

Notes: Supplied with one chrome stainless steel grid.

SOLID TOP ELECTRONIC

NETE92TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.22	4.813
ELECTRONIC SOLID TOP 80 CM TOP VERSION		⚡ 8	Power supply [V - Hz]		

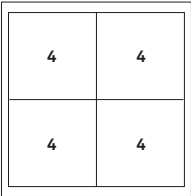
400 3N - 50/60

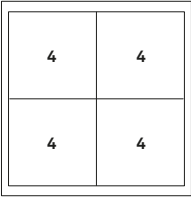
NETE92AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900			0.50	5.174
ELECTRONIC SOLID TOP 40 CM ON CUPBOARD		⚡ 8	Power supply [V - Hz]		

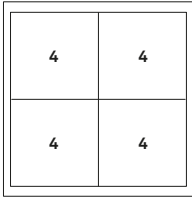
400 3N - 50/60

COOKING LINE

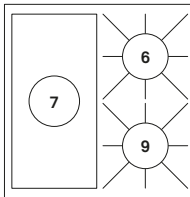
NETE92GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 ⚡ 8		0.50	4.902
ELECTRONIC SOLID TOP 40 CM ON OPEN MODULE		Power supply [V - Hz] 400 3N - 50/60			

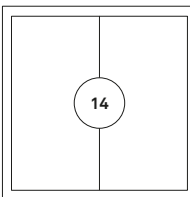
NETE94TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320	 ⚡ 16		0.41	8.253
ELECTRONIC SOLID TOP 40 CM TOP VERSION		Power supply [V - Hz] 400 3N - 50/60			

NETE94AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 ⚡ 16		0.90	9.210
ELECTRONIC SOLID TOP 80 CM ON CUPBOARD		Power supply [V - Hz] 400 3N - 50/60			

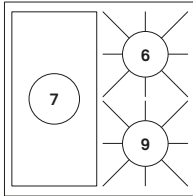
NETE94GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		152	0.90	8.647
ELECTRONIC SOLID TOP 80 CM ON OPEN MODULE		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

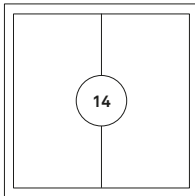
SOLID TOP GAS

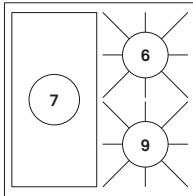
NETG94TL	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		93	0.20	4.499
SOLID TOP GAS + 2 BURNERS TOP VERSION		🔥 22			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					

NETG94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		100	0.20	3.172
SOLID TOP GAS TOP VERSION		 14			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					

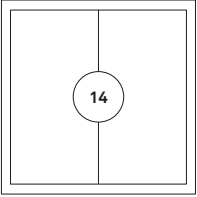
COOKING LINE

NETG94AL	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			0.90	5.601
SOLID TOP GAS + 2 B.ON CUPBOARD		🔥 22			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					

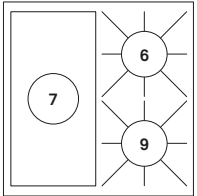
NETG94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			0.90	4.335
SOLID TOP GAS ON CUPBOARD		🔥 14			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					

NETG94GL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		121	0.90	5.068
SOLID TOP GAS + 2 B. ON OPEN MODULE		🔥 22			
Notes: Included: 1 chromed steel hook to lift burner inspection ring.					

COOKING LINE

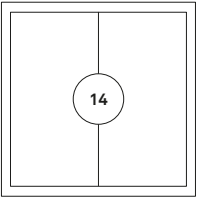
NETG94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		121	0.60	3.748
SOLID TOP GAS ON OPEN MODULE		🔥 14			

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

NETG94FL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		178	0.90	6.814
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 one chrome stainless steel grid.

NETG94F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		167	0.60	5.501
SOLID TOP GAS ON GAS OVEN GN 2/1		🔥 22			

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

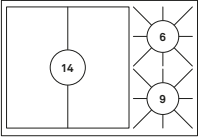
Notes: Included: 1 chromed steel hook to lift burner inspection ring. | Supplied with one chrome stainless steel grid.

COOKING LINE

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



1200x900x900



224

1.40

7.657

SOLID TOP GAS + 2 B. ON GAS OVEN GN 2/1 AND NEUTRAL CUPBOARD  37

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

575x700x300

 8

-

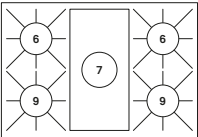
GN 2/1

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

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



1200x900x900



224

1.40

8.789

SOLID TOP GAS + 4 B. ON GAS OVEN GN 2/1 AND NEUTRAL CUPBOARD  45

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

575x700x300

 8

-

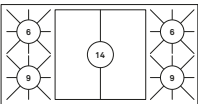
GN 2/1

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

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



1600x900x900



309

1.80

10.947

SOLID TOP GAS + 4 B. ON 2 GAS OVENS GN 2/1  60

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

575x700x300

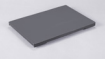
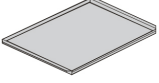
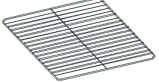
 8

-

GN 2/1

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

ACCESSORIES SOLID TOP

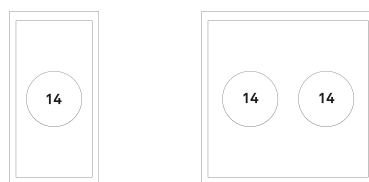
Model		Description	Note	Price [€]
EGG9		Pan rack made of cast iron for kitchen ranges Series 900 THE ESSENCE.		133
EGHL		Smooth cast iron plate one burner for ranges with open burners Series 900 THE ESSENCE.	360x335	187
EGHR		Ribbed cast iron plate one burner for ranges with open burners Series 900 THE ESSENCE.	360x335	169
EGT9		Pan rack made of stainless steel for kitchen ranges Series 900 THE ESSENCE.		220
ELBF		Backing tray GN 2/1 made of stainless steel.		193
EXACEL2		Electric ignitor kit for 2 burners	To be requested at the time of order.	109
EXSCA2		Water inlet and outlet kit for burner tray. 2 burners.	To be requested at the time of order.	371
GF21		Oven grid GN 2/1 made of chromed steel.		70

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.

POTENZE E CONFIGURAZIONI

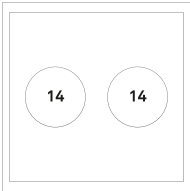
Bruciatori
(kW)

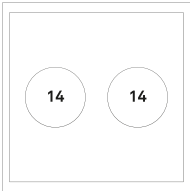


COOKING LINE

NEWK93A114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900			0.70	3.746
WOK GAS RANGE 1 BURNER ON CUPBOARD		 14			

NEWK93G114	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900			0.70	3.422
WOK GAS RANGE 1 BURNER ON OPEN MODULE		 14			

NEWK95A214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x900x900			1.20	5.413
WOK GAS RANGE 2 BURNERS ON CUPBOARD		 28			

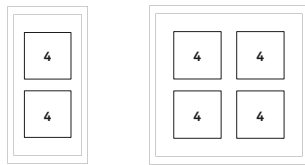
NEWK95G214	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x900x900			1.20	4.761
WOK GAS RANGE 2 BURNERS ON OPEN MODULE		 28			

ELECTRIC RANGES

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

POTENZE E CONFIGURAZIONI

Hotplates (kW)

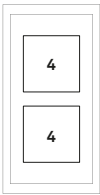


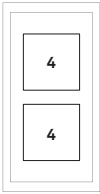
Ovens (kW)

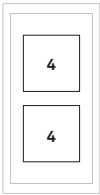


Dim:
GN 2/1

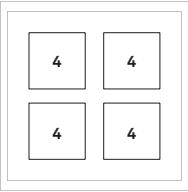
COOKING LINE

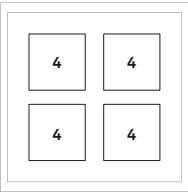
NECE92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.22	2.640
ELECTRIC RANGE 2 SQUARE HOTPLATES TOP VERSION.		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

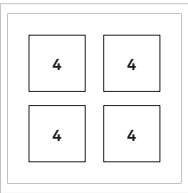
NECE92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		63	0.50	3.267
ELECTRIC RANGE 2 SQUARE HOTPLATES ON CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECE92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		60	0.50	3.015
ELECTRIC RANGE 2 SQUARE HOTPLATES ON OPEN MODULE		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECE94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		78	0.40	4.371
ELECTRIC RANGE 4 SQUARE HOTPLATES TOP VERSION.		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECE94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900			0.90	5.404
ELECTRIC RANGE 4 SQUARE HOTPLATES ON CUPBOARD		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECE94G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		95	0.90	4.862
ELECTRIC RANGE 4 SQUARE HOTPLATES ON OPEN MODULE		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECE94E

Dimensions
[WxDxH mm]

Power
[kW]

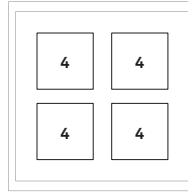
Weight
[kg]

Volume
[m³]

Price
[€]



800x900x900



150

0.90

6.766

ELECTRIC RANGE 4 SQUARE HOTPLATES ON ELECTRIC OVEN GN2/1

⚡ 22

OVEN

Dimensions
[WxDxH mm]

Power
[kW]

Power supply
[V - Hz]

Capacity
oven

575x700x300

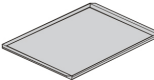
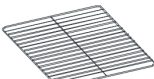
⚡ 6

400 3N - 50/60

GN 2/1

Notes: Supplied with one chrome stainless steel grid.

ACCESSORIES ELECTRIC RANGES

Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		193
GF21	 Oven grid GN 2/1 made of chromed steel.		70

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)

4

4

4

4

Ovens

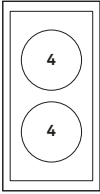
(kW)

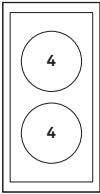
⚡ 6

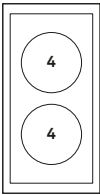
Dim:

GN 2/1

COOKING LINE

NECV92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.20	3.528
ELECTRIC RANGE CERAMIC TOP 2 ZONES TOP VERSION		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECV92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	3.874
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECV92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.30	3.597
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON OPEN MODULE		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECV94T

Dimensions
[W×D×H mm]

Power
[kW]

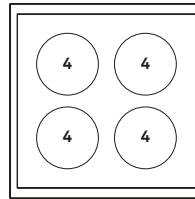
Weight
[kg]

Volume
[m³]

Price
[€]



800x900x320



0

0.41

5.559

ELECTRIC RANGE CERAMIC TOP 4 ZONES TOP VERSION

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

NECV94A

Dimensions
[W×D×H mm]

Power
[kW]

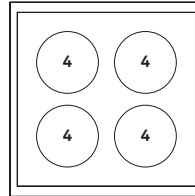
Weight
[kg]

Volume
[m³]

Price
[€]



800x900x900



85

1.00

6.202

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON CUPBOARD

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

NECV94G

Dimensions
[W×D×H mm]

Power
[kW]

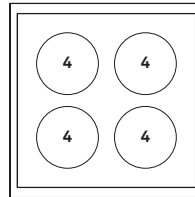
Weight
[kg]

Volume
[m³]

Price
[€]



800x900x900



85

0.90

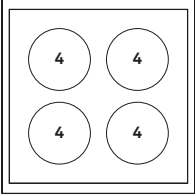
5.684

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE

⚡ 16

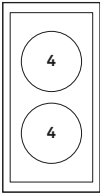
Power supply
[V - Hz]

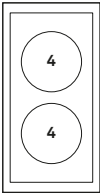
400 3N - 50/60

NECV94E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		141.5	0.90	7.617
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON ELECTRIC OVEN		⚡ 22			
OVEN	Dimensions [W×D×H mm]	Power [kW]	Power supply [V - Hz]	Capacity oven	
	575x700x300	⚡ 6	400 3N - 50/60	GN 2/1	

Notes: Supplied with one chrome stainless steel grid.

CERAMIC PLATE ELECTRONIC

NECV92TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320			0.22	4.401
ELECTRONIC RANGE CERAMIC TOP 2 ZONES TOP VERSION		⚡ 8	Power supply [V - Hz]		
			400 3N - 50/60		

NECV92AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	4.729
ELECTRONIC RANGE CERAMIC TOP 2 ZONES ON CUPBOARD		⚡ 8	Power supply [V - Hz]		
			400 3N - 50/60		

COOKING LINE

NECV92GE

Dimensions
[W×D×H mm]

Power
[kW]

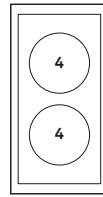
Weight
[kg]

Volume
[m³]

Price
[€]



400x900x900



65

0.50

4.469

ELECTRONIC RANGE CERAMIC TOP 2 ZONES ON OPEN MODULE

⚡ 8

Power supply
[V - Hz]

400 3N - 50/60

NECV94TE

Dimensions
[W×D×H mm]

Power
[kW]

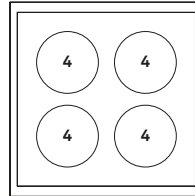
Weight
[kg]

Volume
[m³]

Price
[€]



800x900x320



0

0.41

7.023

ELECTRONIC RANGE CERAMIC TOP 4 ZONES TOP VERSION

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

NECV94AE

Dimensions
[W×D×H mm]

Power
[kW]

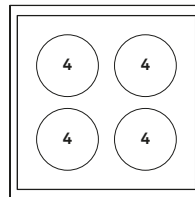
Weight
[kg]

Volume
[m³]

Price
[€]



800x900x900



85

1.00

7.720

ELECTRONIC RANGE CERAMIC TOP 4 ZONES ON CUPBOARD

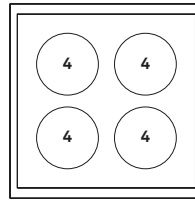
⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

NECV94GEDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

800x900x900



85

0.90

7.154

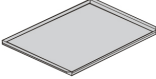
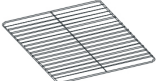
ELECTRONIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE

⚡ 16

Power supply
[V - Hz]

400 3N - 50/60

ACCESSORIES CERAMIC PLATE

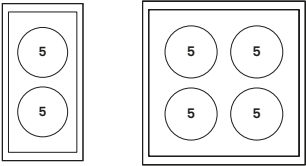
Model	Description	Note	Price [€]
ELBF	 Backing tray GN 2/1 made of stainless steel.		193
GF21	 Oven grid GN 2/1 made of chromed steel.		70

INDUCTION PLATE

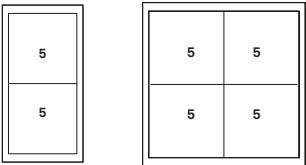
For cooking with pots and pans. Induction kitchen produced in Aisi stainless steel. Tempered glass top, 6mm thickness, hermetically sealed. Independent cooking zones, each with inducer equipped with recognition system that activates with the presence of a pan, a selector that allows the use of 10 power levels. Zones are defined by printed borders and equipped with indicator lights for the correct function of the apparatus. Integrated power box with security device against overheating. Independent cooking zones of 5kw
ø30 (wok) 5kw ø28.

POWER AND CONFIGURATIONS

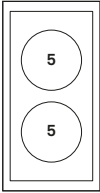
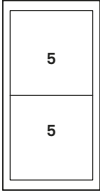
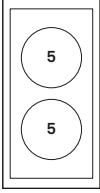
Zone
(kW)



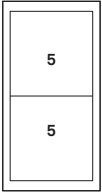
Zone
(kW)

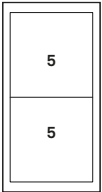


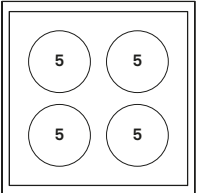
INDUCTION PLATE ELECTRIC

NECI92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		50	0.22	10.708
ELECTRIC RANGE INDUCTION TOP 2 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		
NECIT92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		50	0.20	14.758
ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		
NECI92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	11.273
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD.		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

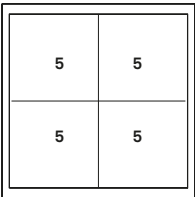
COOKING LINE

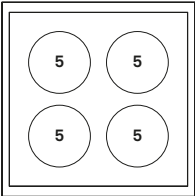
NECIT92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	15.583
ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON CUPBOARD		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

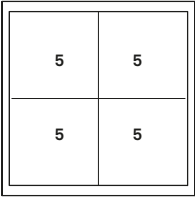
NECIT92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		63	0.50	15.490
ELECTRIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON OPEN MODULE		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

NECI92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		63	0.50	11.046
ELECTRIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE.		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

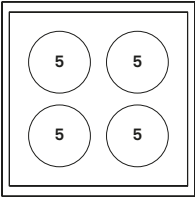
COOKING LINE

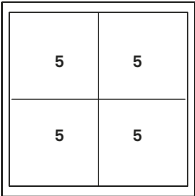
NECIT94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		79	0.40	28.589
ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES TOP VERSION		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

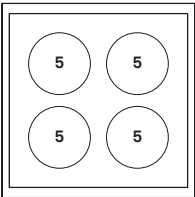
NECI94T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		79	0.41	16.974
ELECTRIC RANGE INDUCTION TOP 4 ZONES TOP VERSION		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECIT94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		107	0.90	29.973
ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON CUPBOARD		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

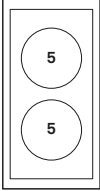
COOKING LINE

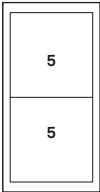
NECI94A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		107	1.00	18.285
ELECTRIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD.		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

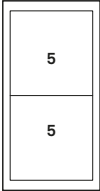
NECIT94G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		104	0.90	29.627
ELECTRIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON OPEN MODULE		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECI94G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		104	0.90	17.482
ELECTRIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE.		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

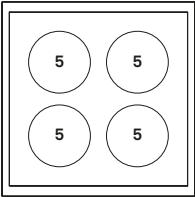
INDUCTION PLATE ELECTRONIC

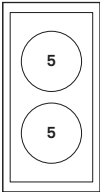
NECI92TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		45	0.22	11.341
ELECTRONIC RANGE INDUCTION TOP 2 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

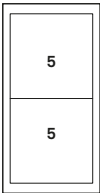
NECIT92TE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		50	0.22	15.843
ELECTRONIC INDUCTION RANGE FULL COVERAGE 2 ZONES TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

NECIT92AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	16.686
ELECTRONIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON CUPBOARD		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

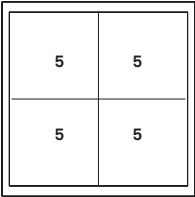
COOKING LINE

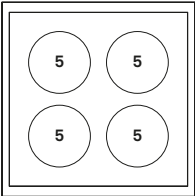
NECI92AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 ⚡ 10	65	0.50	12.412
ELECTRONIC RANGE INDUCTION TOP 2 ZONES ON CUPBOARD		Power supply [V - Hz] 400 3 - 50/60			

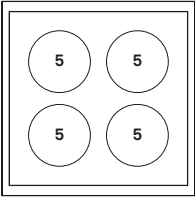
NECI92GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 ⚡ 10	55	0.50	11.909
ELECTRONIC RANGE INDUCTION TOP 2 ZONES ON OPEN MODULE		Power supply [V - Hz] 400 3 - 50/60			

NECIT92GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 ⚡ 10	63	0.50	16.410
ELECTRONIC INDUCTION RANGE FULL COVERAGE 2 ZONES ON OPEN MODULE		Power supply [V - Hz] 400 3 - 50/60			

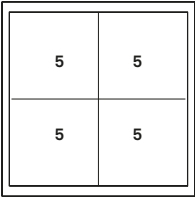
COOKING LINE

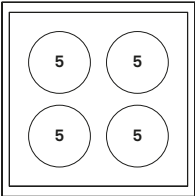
NECIT94TE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		79	0.41	29.785
ELECTRONIC INDUCTION RANGE FULL COVERAGE 4 ZONES TOP VERSION		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

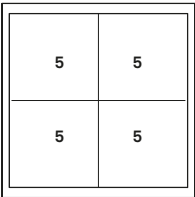
NECI94TE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320		79	0.41	18.604
ELECTRONIC RANGE INDUCTION TOP 4 ZONES TOP VERSION		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECI94AE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		107	0.90	19.476
ELECTRONIC RANGE INDUCTION TOP 4 ZONES ON CUPBOARD		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

COOKING LINE

NECIT94AE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		107	0.90	30.880
ELECTRONIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON CUPBOARD		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECI94GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		104	0.90	19.121
ELECTRONIC RANGE INDUCTION TOP 4 ZONES ON OPEN MODULE		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

NECIT94GE	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		104	1.00	30.405
ELECTRONIC INDUCTION RANGE FULL COVERAGE 4 ZONES ON OPEN MODULE		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

GRIDDLES

The gas-electric fry-top is made of Aisi stainless steel. It is equipped with independent cooking zones with inclined griddle, in smooth, ribbed or mixed variations. Carbon steel, chromed or 430 griddle for different cooking types. Lowered cooking surface, in relation to the worktop hermetically sealed. Front grease trap for easy cleaning – grease is deposited in a special drawer in the control panel. Adjustable temperature from 110° to 280°, depending on versions.

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 armored heating elements.

POWER AND CONFIGURATIONS

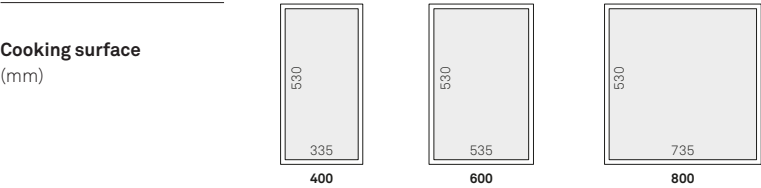


Plate type		Smooth satin chrome plate		Smooth chrome plate
		Satin chrome plate ribbed		Ribbed chrome plate
		Satin chrome plate 2/3 smooth and 1/3 ribbed		Chrome-plated plate 2/3 smooth and 1/3 ribbed

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	3.198
		NEBE92TRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED TOP	400x900x330	⚡ 7.5	58	0.20	3.409
		NEBE92ALC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400x900x900	⚡ 7.5	75	0.50	3.866
		NEBE92ARC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400x900x900	⚡ 7.5	0	0.50	4.078
		NEBE92GLC ELECTRIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400x900x900	⚡ 7.5	73	0.50	3.570
		NEBE92GRC ELECTRIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400x900x900	⚡ 7.5	73	0.50	3.713

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	4.149
		NEBE93TMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED TOP	600x900x330	⚡ 10.5	85.5	0.20	4.403

COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93ALC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×900×900	⚡ 10.5	0	0.70	4.910
		NEBE93AMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600×900×900	⚡ 10.5	0	0.70	5.163
		NEBE93GLC ELECTRIC FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×900×900	⚡ 10.5	101	0.70	4.638
		NEBE93GMC ELECTRIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×900×900	⚡ 10.5	101	0.70	4.809
800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94TLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED TOP	800×900×330	⚡ 15	110	0.40	4.943
		NEBE94TMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED TOP	800×900×330	⚡ 15	110	0.40	5.097
		NEBE94ALC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×900×900	⚡ 15	0	1.00	6.059
		NEBE94AMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×900×900	⚡ 15	0	1.00	6.296
		NEBE94GLC ELECTRIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×900×900	⚡ 15	132	0.90	5.557

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94GMC ELECTRIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×900×900	⚡ 15	132	1.00	5.720

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE92TLS ELECTRIC FRY TOP 40 CM SMOOTH TOP BRUSHED CHROME	400×900×330	⚡ 7.5	58	0.20	2.911
		NEBE92TRS ELECTRIC FRY TOP 40 CM RIBBED TOP BRUSHED CHROME	400×900×330	⚡ 7.5	58	0.20	3.062
		NEBE92ALS ELECTRIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	0	0.50	3.576
		NEBE92ARS ELECTRIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	0	0.50	3.746
		NEBE92GLS ELECTRIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	73	0.50	3.312
		NEBE92GRS ELECTRIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	73	0.50	3.471

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93TMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED TOP VERSION BRUSHED CHROME	600×900×330	⚡ 10.5	85.5	0.20	4.076

COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93TLS ELECTRIC FRY TOP 60 CM SMOOTH TOP BRUSHED CHROME	600x900x330	⚡ 10.5	85.5	0.20	3.903
		NEBE93AMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x900x900	⚡ 10.5	0	0.70	4.800
		NEBE93ALS ELECTRIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x900x900	⚡ 10.5	0	0.70	4.638
		NEBE93GMS ELECTRIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x900x900	⚡ 10.5	101	0.70	4.498
		NEBE93GLS ELECTRIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x900x900	⚡ 10.5	101	0.70	4.339

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	110	0.41	4.839
		NEBE94TLS ELECTRIC FRY TOP 80 CM SMOOTH TOP BRUSHED CHROME	800x900x330	⚡ 15	110	0.40	4.629
		NEBE94AMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800x900x900	⚡ 15	0	1.00	5.637
		NEBE94ALS ELECTRIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800x900x900	⚡ 15	0	1.00	5.442

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94GMS ELECTRIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800×900×900	⚡ 15	133	1.00	5.097
		NEBE94GLS  ELECTRIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×900×900	⚡ 15	132	0.90	4.891

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	400×900×320	⚡ 7.5	58	0.20	3.778
		NEBE92TRCE ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON CANTILEVER	400×900×320	⚡ 7.5	58	0.20	3.930
		NEBE92ALCE ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×900×900	⚡ 7.5	75	0.50	4.455
		NEBE92ARCE ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400×900×900	⚡ 7.5	75	0.50	4.645
		NEBE92GLCE ELECTRONIC FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×900×900	⚡ 7.5	75	0.50	4.162
		NEBE92GRCE ELECTRONIC FRY TOP 40 CM RIBBED CHROMED ON OPEN MODULE	400×900×900	⚡ 7.5	75	0.50	4.383

COOKING LINE

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	600×900×320	⚡ 10.5	0	0.27	4.705
		NEBE93TMCE ELECTRONIC FRY TOP 60 CM COMBINED CHROMED ON CANTILEVER	600×900×320	⚡ 10.5	0	0.27	5.390
		NEBE93ALCE ELECTRONIC FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×900×900	⚡ 10.5	0	0.70	5.926
		NEBE93AMCE ELECTRONIC FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600×900×900	⚡ 10.5		0.70	5.717
		NEBE93GLCE ELECTRONIC FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×900×900	⚡ 10.5	101	0.80	5.646
		NEBE93GMCE ELECTRONIC FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×900×900	⚡ 10.5	101	0.80	5.411

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	800×900×320	⚡ 15	0	0.41	5.807
		NEBE94TMCE ELECTRONIC FRY TOP 80 CM COMBINED CHROMED ON CANTILEVER	800×900×320	⚡ 15	0	0.41	6.003
		NEBE94ALCE ELECTRONIC FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×900×900	⚡ 15	0	1.00	6.901

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94AMCE ELECTRONIC FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×900×900	⚡ 15	0	1.00	7.132
		NEBE94GLCE ELECTRONIC FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×900×900	⚡ 15	130	0.90	6.352
		NEBE94GMCE ELECTRONIC FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×900×900	⚡ 15	130	0.90	6.601

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE92TLSE ELECTRONIC FRY TOP 40 CM SMOOTH ON CANTILEVER BRUSHED CHROME	400×900×320	⚡ 7.5	58	0.20	3.436
		NEBE92TRSE ELECTRONIC FRY TOP 40 CM RIBBED ON CANTILEVER BRUSHED CHROME	400×900×320	⚡ 7.5	58	0.20	3.599
		NEBE92ALSE ELECTRONIC FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	4.100
		NEBE92ARSE ELECTRONIC FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	4.272
		NEBE92GLSE ELECTRONIC FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	3.830
		NEBE92GRSE ELECTRONIC FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400×900×900	⚡ 7.5	75	0.50	4.033

COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE93TLSE ELECTRONIC FRY TOP 60 CM SMOOTH ON CANTILEVER BRUSHED CHROME	600×900×320	⚡ 10.5	0	0.27	4.461
		NEBE93TMSE ELECTRONIC FRY TOP 60 CM SMOOTH RIBBED ON CANTILEVER BRUSHED CHROME	600×900×320	⚡ 10.5	0	0.27	4.628
		NEBE93ALSE ELECTRONIC FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600×900×900	⚡ 10.5	0	0.70	5.231
		NEBE93AMSE ELECTRONIC FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600×900×900	⚡ 10.5	0	0.70	5.367
		NEBE93GLSE ELECTRONIC FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600×900×900	⚡ 10.5	101	0.80	4.880
		NEBE93GMSE ELECTRONIC FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600×900×900	⚡ 10.5	101	0.80	5.051

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	800×900×320	⚡ 15	0	0.41	5.225
		NEBE94TMSE ELECTRONIC FRY TOP 80 CM SMOOTH RIBBED ON CANTILEVER BRUSHED CHROME	800×900×320	⚡ 15	0	0.41	5.374
		NEBE94ALSE ELECTRONIC FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×900×900	⚡ 15	0	1.00	6.262

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBE94AMSE ELECTRONIC FRY TOP 80 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	800×900×900	⚡ 15	0	1.00	6.492
		NEBE94GLSE ELECTRONIC FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×900×900	⚡ 15	130	0.90	5.726
		NEBE94GMSE ELECTRONIC FRY TOP 80 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	800×900×900	⚡ 15	130	0.90	5.884

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	400×900×330	🔥 10.5	58	0.20	3.298
		NEBG92TRC GAS FRY TOP 40 CM RIBBED CHROMED TOP	400×900×330	🔥 10.5	60	0.20	3.435
		NEBG92ALC GAS FRY TOP 40 CM SMOOTH CHROMED ON CUPBOARD	400×900×900	🔥 10.5		0.50	3.942
		NEBG92ARC GAS FRY TOP 40 CM RIBBED CHROMED ON CUPBOARD	400×900×900	🔥 10.5	0	0.50	4.131
		NEBG92GLC GAS FRY TOP 40 CM SMOOTH CHROMED ON OPEN MODULE	400×900×900	🔥 10.5	74	0.50	3.672

COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG92GRC GAS FRY TOP 40 CM RIBBED CHROMED ON OPEN MODUL	400×900×900	10.5	74	0.50	3.812

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG93TLC GAS FRY TOP 60 CM SMOOTH CHROMED TOP	600×900×330	14	84	0.20	4.056
		NEBG93TMC GAS FRY TOP 60 CM COMBINED CHROMED TOP	600×900×330	14	84	0.20	4.289
		NEBG93ALC GAS FRY TOP 60 CM SMOOTH CHROMED ON CUPBOARD	600×900×900	14	0	0.70	4.849
		NEBG93AMC GAS FRY TOP 60 CM COMBINED CHROMED ON CUPBOARD	600×900×900	14	0	0.70	5.044
		NEBG93GLC GAS FRY TOP 60 CM SMOOTH CHROMED ON OPEN MODULE	600×900×900	14	74	0.50	4.495
		NEBG93GMC GAS FRY TOP 60 CM COMBINED CHROMED ON OPEN MODULE	600×900×900	14	74	0.50	4.728

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG94TLC GAS FRY TOP 80 CM SMOOTH CHROMED TOP	800×900×330	21	110	0.40	4.727

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG94TMC GAS FRY TOP 80 CM COMBINED CHROMED TOP	800×900×330	21	110	0.40	4.933
		NEBG94ALC GAS FRY TOP 80 CM SMOOTH CHROMED ON CUPBOARD	800×900×900	21		1.00	5.832
		NEBG94AMC GAS FRY TOP 80 CM COMBINED CHROMED ON CUPBOARD	800×900×900	21	0	1.00	5.947
		NEBG94GLC GAS FRY TOP 80 CM SMOOTH CHROMED ON OPEN MODULE	800×900×900	21	135	0.90	5.318
		NEBG94GMC GAS FRY TOP 80 CM COMBINED CHROMED ON OPEN MODULE	800×900×900	21	130	0.90	5.446

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG92TLS GAS FRY TOP 40 CM SMOOTH TOP BRUSHED CHROME	400×900×330	10.5	60	0.20	2.962
		NEBG92TRS GAS FRY TOP 40 CM RIBBED TOP BRUSHED CHROME	400×900×330	14	60	0.20	3.150
		NEBG92ALS GAS FRY TOP 40 CM SMOOTH ON CUPBOARD BRUSHED CHROME	400×900×900	10.5	0	0.50	3.638
		NEBG92ARS GAS FRY TOP 40 CM RIBBED ON CUPBOARD BRUSHED CHROME	400×900×900	10.5	0	0.50	3.779

COOKING LINE

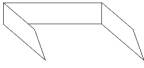
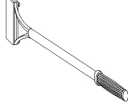
400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG92GLS GAS FRY TOP 40 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	400x900x900	10.5	74	0.50	3.373
		NEBG92GRS GAS FRY TOP 40 CM RIBBED ON OPEN MODULE BRUSHED CHROME	400x900x900	10.5	74	0.50	3.552

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	14	84	0.20	3.974
		NEBG93TLS GAS FRY TOP 60 CM SMOOTH TOP BRUSHED CHROME	600x900x330	14	84	0.20	3.767
		NEBG93AMS GAS FRY TOP 60 CM SMOOTH RIBBED ON CUPBOARD BRUSHED CHROME	600x900x900	14	0	0.70	4.730
		NEBG93ALS GAS FRY TOP 60 CM SMOOTH ON CUPBOARD BRUSHED CHROME	600x900x900	14	0	0.70	4.505
		NEBG93GMS GAS FRY TOP 60 CM SMOOTH RIBBED ON OPEN MODULE BRUSHED CHROME	600x900x900	14	74	0.50	4.398
		NEBG93GLS GAS FRY TOP 60 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	600x900x900	14	74	0.50	4.182

COOKING LINE

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBG94TMS GAS FRY TOP 80 CM SMOOTH RIBBED TOP BRUSHED CHROME	800×900×330	21	110	0.40	4.318
		NEBG94TLS GAS FRY TOP 80 CM SMOOTH TOP BRUSHED CHROME	800×900×330	21	110	0.40	4.214
		NEBG94AMS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×900×900	21	0	1.00	5.360
		NEBG94ALS GAS FRY TOP 80 CM SMOOTH ON CUPBOARD BRUSHED CHROME	800×900×900	21	0	1.00	5.208
		NEBG94GMS GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×900×900	21	131	0.90	4.852
		NEBG94GLS  GAS FRY TOP 80 CM SMOOTH ON OPEN MODULE BRUSHED CHROME	800×900×900	21	131	0.90	4.698

ACCESSORIES GRIDDLES

Model		Description	Note	Price [€]
KFTP41		Rear and side Splashback for Fry-Top 400 Series THE ESSENCE.		161
KFTP61		Rear and side Splashback for Fry-Top 600 Series THE ESSENCE.		248
KFTP81		Rear and side Splashback for Fry-Top 800 Series THE ESSENCE.		318
KFTT		Drain plug for hotplate cleaning.		124
RBLR		Scraper for Fry-top hotplate cleaning. Incl. blade for smooth and ribbed hotplate.		140

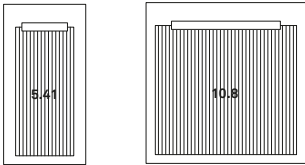
GRILL

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

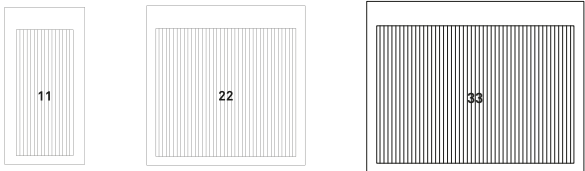
This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking slab is reversible and inclinable for cooking fatty items, or used horizontally for cooking fish and vegetables. 3 sided splatter guard.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

POWER AND CONFIGURATIONS

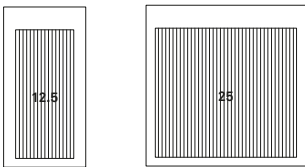
Electric grills (kW)



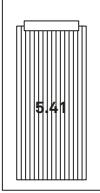
Gas grills (kW)



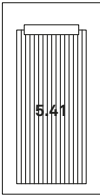
Lava stone grills (kW)



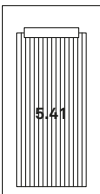
GRILL ELECTRIC

NEGVRE92T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320	 5.41	30	0.40	3.596
ELECTRIC GRILL 40 CM TOP VERSION		⚡ 5.41	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

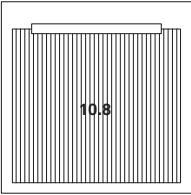
NEGVRE92A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 5.41	50	0.50	4.327
ELECTRIC GRILL 40 CM ON CUPBOARD		⚡ 5.41	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

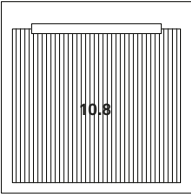
NEGVRE92G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 5.41	45	0.30	4.049
ELECTRIC GRILL 40 CM ON OPEN BASE		⚡ 5.41	Power supply [V - Hz]		
			400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

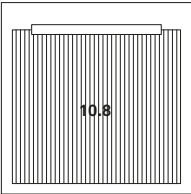
COOKING LINE

NEGVRE94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320	 10.83	50	0.80	5.476
ELECTRIC GRILL 80 CM TOP VERSION		⚡ 10.83	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

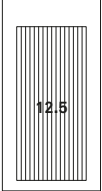
NEGVRE94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 10.83	88	1.00	6.647
ELECTRIC GRILL 80 CM ON CUPBOARD		⚡ 10.83	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

NEGVRE94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 10.83	78	1.00	6.084
ELECTRIC GRILL 80 CM ON OPEN BASE		⚡ 10.83	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

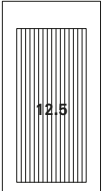
GRILL GAS

NEGL92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320		61	0.20	3.290

LAVA ROCK GAS GRILL 40 CM TOP VERSION

🔥 12.5

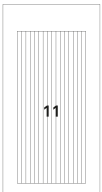
Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. | On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. | Supplied with 2 packaging of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

NEGL92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		81	0.50	3.968

LAVA ROCK GAS GRILL 40 CM ON CUPBOARD

🔥 12.5

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

NEGVG92	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		70	0.50	3.661

GAS GRILL 40 CM

🔥 11

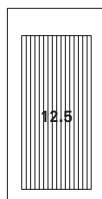
Notes: Supplied with meat/fish grid.

COOKING LINE

NEGL92G

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

400x900x900



80

0.50

3.661

LAVA ROCK GAS GRILL 40 CM ON OPEN MODULE

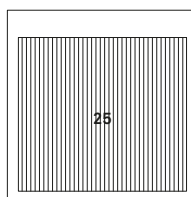
🔥 12.5

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

NEGL94T

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

800x900x320



104

0.20

4.609

LAVA ROCK GAS GRILL 80 CM TOP VERSION

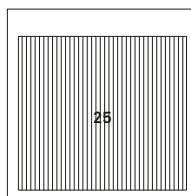
🔥 25

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

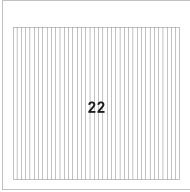
5.683

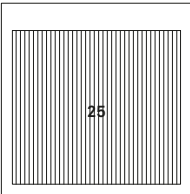
LAVA ROCK GAS GRILL 80 CM ON CUPBOARD

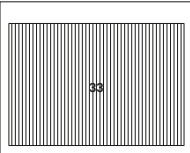
🔥 25

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).

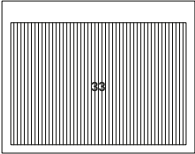
COOKING LINE

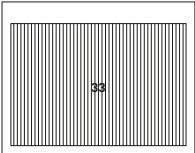
NEGVG94	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS GRILL 80 CM Notes: Supplied with meat/fish grid.	800x900x900	 22 22	121	0.60	5.419

NEGL94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 LAVA ROCK GAS GRILL 80 CM ON OPEN MODULE Notes: Supplied with meat grid. On demand meat grid can be replaced by fish grid - ONLY on order of the equipment - Price unchanged. On demand kit cast iron for 400/800 mm module instead of the stainless steel grid - ONLY on order of the equipment - Price on request. Supplied with 4 packaging of lava stone (6kg. each).	800x900x900	 25 25	128	0.50	5.158

NEGVG96T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 GAS GRILL 120 CM TOP VERSION Notes: Supplied with meat/fish grid.	1200x900x320	 32 32	94	0.60	6.105

COOKING LINE

NEGVG96A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900			1.35	7.547
GAS GRILL 120 CM ON CUPBOARD		🔥 33			
Notes: Supplied with meat/fish grid.					

NEGVG96G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900			0.90	6.827
GAS GRILL 120 CM ON OPEN BASE		🔥 32			
Notes: Supplied with meat/fish grid.					

ACCESSORIES GRILL

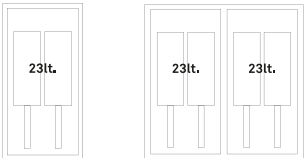
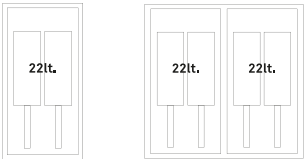
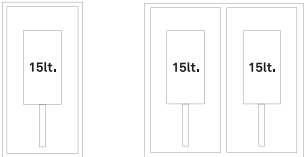
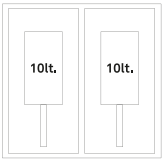
Model	Description	Note	Price [€]
ERL	Kit 6 kg package of lava rocks.		32

FRYER

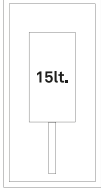
Perfect and crispy fried foods with Silko gas and electric fryers. Thanks to the maximum proportion of Watt/Liter of the category, it guarantees a constant output of fried foods. An ample line of differentiated basins according to the needs of the client. Basins from 10 to 23 lt. With internal or external heating systems. 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)

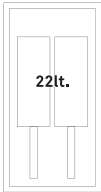


FRYER ELECTRIC

NEFE92115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 ⚡ 12	56	0.50	3.493
ELECTRIC FRYER 1 WELL 15 LT.					
Power supply [V - Hz]					
400 3N - 50/60					

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

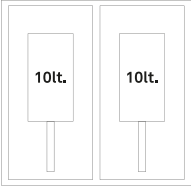
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE92122	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	400x900x900	 ⚡ 18	61	0.50	3.859
ELECTRIC FRYER 1 WELL 22 LT.					
Power supply [V - Hz]					
400 3N - 50/60					

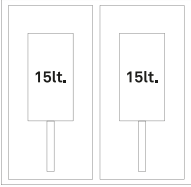
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x180	22 LT.

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

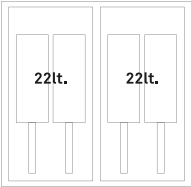
COOKING LINE

NEFE93210	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900	 10lt. 10lt.	78	0.70	4.891
ELECTRIC FRYER 2 WELLS 10+10 LT.		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	210x400x140	10 LT.
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.		

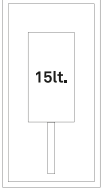
NEFE94215	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 15lt. 15lt.	95	0.90	5.892
ELECTRIC FRYER 2 WELLS 15+15 LT.		⚡ 24	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	250x318x525	15 LT.
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.		

NEFE94222	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 	800x900x900	 22lt. 22lt.	103	0.90	6.505
ELECTRIC FRYER 2 WELLS 22+22 LT.		⚡ 36	Power supply [V - Hz] 400 3N - 50/60		

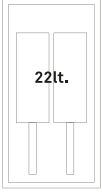
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x180	22 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

FRYER ELECTRONIC

NEFE92115E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 15lt.	58	0.50	4.067
ELECTRONIC FRYER 1 WELL 15 LT.		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

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

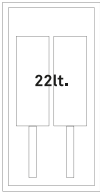
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE92122E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 22lt.	63	0.50	4.457
ELECTRONIC FRYER 1 WELL 22 LT.		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

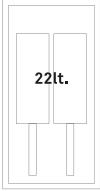
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	240x420x180	22 LT.

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

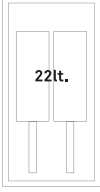
COOKING LINE

NEFEP9122A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 22lt.	82	0.60	8.700
ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL BASKET LIFTING SYSTEM		⚡ 22	Power supply [V - Hz] 400 3N - 50/60		

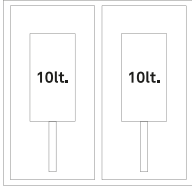
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	240x420x180	22 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

NEFEP9122F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 22lt.	86	0.50	10.177
ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL AND OIL FILTER		⚡ 22	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	240x420x180	22 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

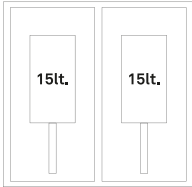
NEFEP9122FA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 22lt.	94	0.50	12.464
ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM		⚡ 22	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	240x420x180	22 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

NEFE93210E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900	 10lt. 10lt.	78	0.70	5.773
ELECTRONIC FRYER 2 WELLS 10+10 LT.		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

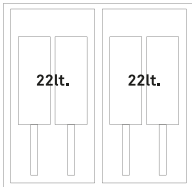
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	210x400x140	10 LT.

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

NEFE94215E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 15lt. 15lt.	95	0.90	6.730
ELECTRONIC FRYER 2 WELLS 15+15LT.		⚡ 24	Power supply [V - Hz] 400 3N - 50/60		

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

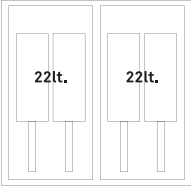
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

NEFE94222E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 22lt. 22lt.	107	0.90	7.379
ELECTRONIC FRYER 2 WELLS 22+22 LT.		⚡ 36	Power supply [V - Hz] 400 3N - 50/60		

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

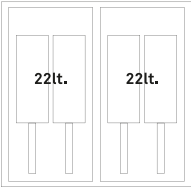
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

COOKING LINE

NEFEP9222F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 22lt. 22lt.	144	0.65	15.880
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]
	240x420x180	22 LT.

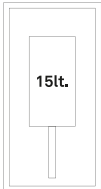
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

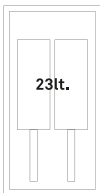
NEFEP9222FA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 22lt. 22lt.	144	0.65	20.550
ELECTRIC FRYER EVO 2 WELLS 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM		⚡ 44	Power supply [V - Hz] 400 3N - 50/60		

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

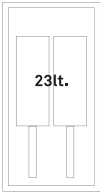
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.

FRYER GAS

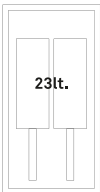
NEFG92115		Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
		400x900x900			65	0.50	4.012
GAS FRYER 1 WELL 15 LT.			 14				
WELL	Dimensions [W×D×H mm]	Well capacity [l]					
	250x461x525	15 LT.					
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.							

NEFG92123		Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
		400x900x900			74	0.50	4.599
GAS FRYER 1 WELL 23 LT.			🔥 21				
WELL	Dimensions [W×D×H mm]	Well capacity [l]					
	340x420x200	23 LT.					
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.							

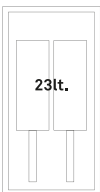
COOKING LINE

NEFG92123K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		74	0.50	5.620
GAS FRYER 1 WELL 23 LT. WITH ELECTRONIC CONTROL UNIT		🔥 23 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

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

NEFGP9123A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		62	0.60	10.200
GAS FRYER EVO 1 WELL 23 LT.HIGH PRODUCTIVITY, DIGITAL CONTROL, BASKET LIFTING SYSTEM		🔥 25 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

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

NEFGP9123F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		66	0.60	11.415
GAS FRYER EVO 1 WELL 23 LT.HIGH PRODUCTIVITY, DIGITAL CONTROL AND OIL FILTER		🔥 25 ⚡ 0.10	Power supply [V - Hz] 230 - 50/60		

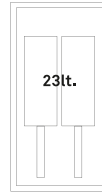
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	340x420x200	23 LT.
Notes: Complete with 2 baskets, 1 lid, 1 bottom grid for each basin.		

COOKING LINE

NEFGP9123FA

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

400x900x900



74

0.60

14.114

GAS FRYER EVO 1 WELL 23 LT.HIGH PRODUCTIVITY, DIGITAL CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM

25 ⚡ 0.1

Power supply
[V - Hz]

230 - 50/60

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

340x420x200

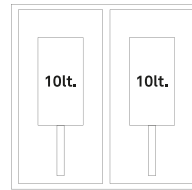
23 LT.

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

NEFG93210

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

600x900x900



78

0.70

6.053

GAS FRYER 2 WELLS 10+10 LT.

20

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

240x20x200

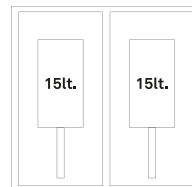
10 LT.

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

6.785

GAS FRYER 2 WELLS 15+15 LT.

28

WELL

Dimensions
[WxDxH mm]Well capacity
[l]

250x461x525

15 LT.

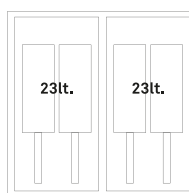
Notes: Complete with 1 basket, 1 lid, 1 bottom grid for each basin.

COOKING LINE

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



800x900x900



127

0.90

7.952

GAS FRYER 2 WELLS 23+23 LT.

42

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

340x420x200

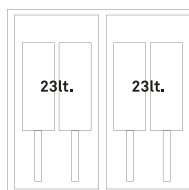
23 LT.

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

NEFG94223K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
------------	--------------------------	---------------	----------------	----------------	--------------



800x900x900



100

0.90

10.015

GAS FRYER 2 WELLS 23+23 LT. WITH ELECTRONIC CONTROL UNIT

46 0.2

Power supply
[V - Hz]

230 - 50/60

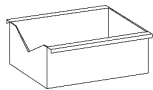
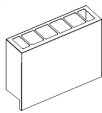
WELL	Dimensions [WxDxH mm]	Well capacity [l]
------	--------------------------	----------------------

340x420x200

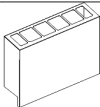
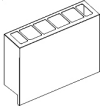
23 LT.

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

ACCESSORIES FRYER

Model	Description	Note	Price [€]
EBAC9	 Oil collection tank suitable for versions with 10-15-22 lt. well.		233
ECF15M	 1/2 basket for 15 liters tank capacity	110x360x120	86
ECF22	 Basket 1/1 for 22 and 23 lt. well.		140
NEPRC40	 Flue extension for modules THE ESSENCE 400 H=250		389

ACCESSORIES FRYER

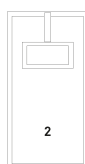
Model		Description	Note	Price [€]
NEPRC60		Flue extension for modules THE ESSENCE 400 H=250		518
NEPRC80		Flue extension for modules THE ESSENCE 800 H=250		311
NX9DF23		Deflector for battered food 23 lt tank capacity		164
NXFIV15G		Collector for frying residue 23 lt tank capacity		279
NXFIV23G		Collector for frying residue 15 lt tank capacity		250

WARM CONTAINER

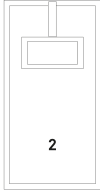
Ideal for keeping fried foods at the right temperature, preserving their original crispiness. Made of AISI stainless steel. Heated by a lower heating element, with a thermostat for temperature regulation from 30°C to 90°C. Upper infrared heating with On/Off switch. GN 1/1 container h=15 cm.

POWER AND CONFIGURATIONS

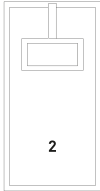
Power
(kW)



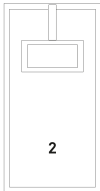
COOKING LINE

NERP92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320	 2	0	0.20	1.943
WARM CONTAINER TOP VERSION		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	GN 1/1	25 LT.
Notes: With 1 tray GN1/1.		

NERP92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 2	51	0.30	2.690
ELECTRIC CHIPS SCUTTLE 40 CM ON CUPBOARD		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	GN 1/1	25 LT.
Notes: With 1 tray GN1/1.		

NERP92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 2	47	0.30	2.447
WARM CONTAINER 40 CM ON OPEN MODULE		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	GN 1/1	25 LT.
Notes: With 1 tray GN1/1.		

MULTI-PERFORMANCES

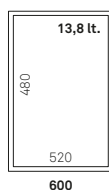
Multifunctions, just one machine. Extremely versatile, it can be used for direct contact cooking (Fry top), boiling (boiled meats, soups, sauces, ragout, risottos), as a bain marie or for light frying (not deep frying). A perfect solution to obtain many functions in little space. Electric monoblock multifunction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

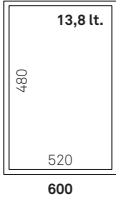
Rectangular shaped stainless steel basin, two differentiated cooking zones. Heating through clad resistance elements located under the basin.

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

POWER AND CONFIGURATIONS

Well capacity
(lt)



NECM93A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		87	0.50	5.371
ELECTRIC MULTIFUNCTIONAL APPLIANCE 60 CM		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

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

MULTI-PERFORMANCES ELECTRONIC

NECM93AE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		87	0.50	6.188
ELECTRONIC MULTIFUNCTIONAL APPLIANCE 60 CM		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

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

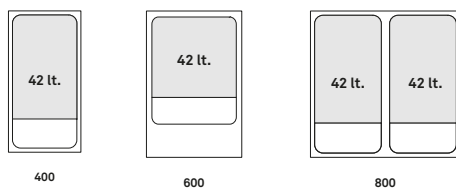
PASTA COOKER

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

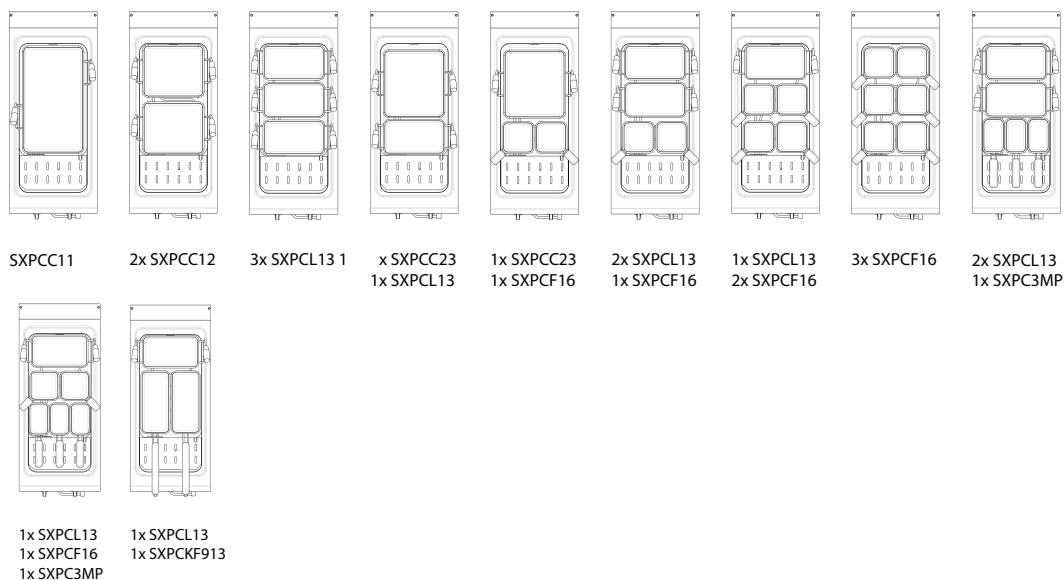
Security system prevents the activation of the pasta cooker with an empty basin. Heating is obtained through, in gas version, a stabilized flame steel burner, pilot light with thermal security valve. Electric versions use clad resistance heating elements, removable for easy cleaning of the basin. Temperature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

POWER AND CONFIGURATIONS

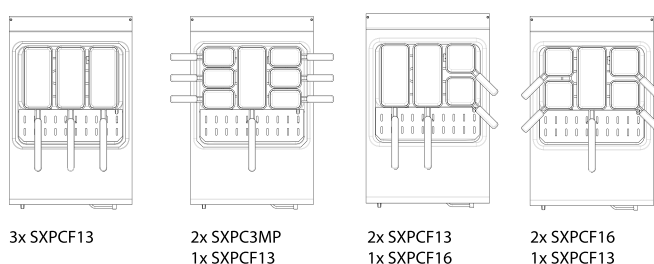
Well capacity (lt)



Basket combinations Well 42lt. front



Basket combinations Well 42lt. transverse

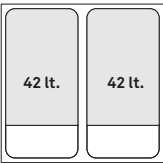


Notes: Without baskets and lids.

COOKING LINE

NEDE93142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900	 600	72	0.70	4.802
ELECTRIC PASTA COOKER 1 WELL 42 LT.		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

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

NEDE94242	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	95	0.90	6.894
ELECTRIC PASTA COOKER 2 WELLS 42+42 LT.		⚡ 17	Power supply [V - Hz] 400 3N - 50/60		

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

PASTA COOKER ELECTRONIC

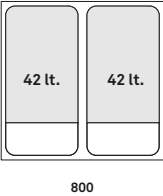
NEDE92142E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	 400	55	0.50	5.168
ELECTRONIC PASTA COOKER ICOOKER 1 WELL 42 LT.		⚡ 8.5	Power supply [V - Hz] 400 3N - 50/60		

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

NEDE93142E	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900	 600	73	0.80	5.725
ELECTRONIC PASTA COOKER ICOOKER 1 WELL 42 LT.		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

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

COOKING LINE

NEDE94242E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		95	0.90	8.722
ELECTRONIC PASTA COOKER ICOOKER 2 WELLS 42+42 LT.		⚡ 17	Power supply [V - Hz] 400 3N - 50/60		

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

Notes: Without baskets and lids.

PASTA COOKER GAS

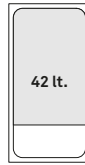
NEDG92142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	4.279
PASTA-COOKER GAS VERSION 1 WELL 42 LT.		🔥 14 ⚡ 0.1	Power supply [V - Hz] 230 - 50/60		

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

Notes: Without baskets and lids.

COOKING LINE

NEDG92142M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900		65	0.50	4.276



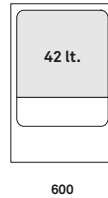
PASTA-COOKER GAS VERSION 1 WELL 42 LT.MANUAL FILLING

⚡ 14

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

Notes: Without baskets and lids.

NEDG93142	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		73	0.80	4.732



PASTA-COOKER GAS VERSION 1 WELL 42 LT.

⚡ 14 ⚡ 0.1

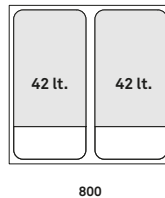
Power supply
[V - Hz]

230 - 50/60

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

Notes: Without baskets and lids.

NEDG94242	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		111	0.90	6.954



PASTA-COOKER 2 WELLS 42+42LT.

⚡ 28 ⚡ 0.1

Power supply
[V - Hz]

230 - 50/60

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

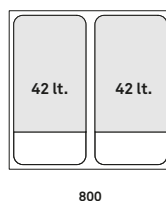
Notes: Without baskets and lids.

COOKING LINE

NEDG94242M

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

800x900x900



111

1.00

6.955

PASTA-COOKER 2 WELLS 42+42LT. MANUAL FILLING

🔥 28

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

Notes: Without baskets and lids.

ACCESSORIES PASTA COOKER

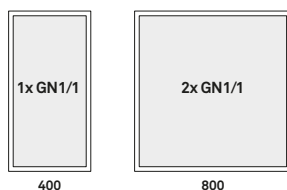
Model		Description	Note	Price [€]
FF76		FALSE BOTTOM FOR PASTA COOKER M60 42L NE700-900		339
FF92		FALSE BOTTOM FOR PASTA COOKER M40 42L NE900		339
SXPC3MP		Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well		387
SXPCC11		Basket 1/1 with side handles for 42 lt. well.		275
SXPCC12		Basket 1/2 with side handles for 42 lt. well.		189
SXPCC23		Basket 2/3 with lateral support for 28 and 42 lt. well.		205
SXPCC9		Pasta-cooker lid made of stainless steel, for 42 lt. well.		77
SXPCF13		Basket 1/3 with front handle for 42 lt. well 600 mm module only		147
SXPCF16		Kit 2 baskets single serving incl. frame for 28 and 42 lt. well		310
SXPCKF913		Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well		337
SXPCL13		Basket 1/3 with side handles for 28 and 42 lt. well.		164

BAIN MARIES

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

POWER AND CONFIGURATIONS

Well capacity



COOKING LINE

NEME92T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x320	1x GN1/1 + 1x GN1/3 400	31	0.20	2.367
ELECTRIC BAIN-MARIE 40 CM TOP VERSION		⚡ 1.8	Power supply [V - Hz]		
			230 - 50/60		

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

NEME92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	1x GN1/1 + 1x GN1/3 400	59	0.50	2.983
ELECTRIC BAIN-MARIE 40 CM ON CUPBOARD		⚡ 1.8	Power supply [V - Hz]		
			230 - 50/60		

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

NEME92G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x900x900	1x GN1/1 + 1x GN1/3 400	47	0.50	2.829
ELECTRIC BAIN-MARIE 40 CM ON OPEN MODULE		⚡ 1.8	Power supply [V - Hz]		
			230 - 50/60		

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

COOKING LINE

NEME94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x320	2x GN1/1 + 1x GN1/3 800	53	0.41	3.026
ELECTRIC BAIN-MARIE 80 CM TOP VERSION		⚡ 5.4	Power supply [V - Hz]		
			400 3N - 50/60		

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

NEME94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	2x GN1/1 + 1x GN1/3 800	80	0.90	4.210
ELECTRIC BAIN-MARIE 80 CM ON CUPBOARD		⚡ 5.4	Power supply [V - Hz]		
			400 3N - 50/60		

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

NEME94G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	2x GN1/1 + 1x GN1/3 800	74	0.90	3.628
ELECTRIC BAIN-MARIE 80 CM ON OPEN MODULE		⚡ 5.4	Power supply [V - Hz]		
			400 3N - 50/60		

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

ACCESSORIES BAIN MARIES

Model		Description	Note	Price [€]
0102261		Box for container GN 1/6 h150mm made of stainless steel.		65
0102262		Box for container GN 1/4 h150mm made of stainless steel.		70
0102263		Box for container GN 1/3 h150mm made of stainless steel.		83
0102264		Box for container GN 1/2 h150mm made of stainless steel.		95
0102266		Box for container GN 1/1 h150mm made of stainless steel.		132
0102289		Stainless steel lid for container box GN1/6.		33
0102290		Stainless steel lid for container box GN1/4.		35
0102291		Stainless steel lid for container box GN1/3.		38
0102292		Stainless steel lid for container box GN1/2.		46
0102294		Stainless steel lid for container box GN1/1.		70
EXB-TB		Crossbar to support containers in bain-marie well.		40

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 [€]
---------	--------------------------	---------------	----------------	----------------	--------------



200x900x320

25

0.17

771

NEUTRAL UNIT 20 CM TOP VERSION

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



200x900x900

0.162

1.068

NEUTRAL UNIT 20 CM ON OPEN MODULE

NEEN91GB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------

200x900x900

0.162

1.714

NEUTRAL ELEMENT 20 CM WITH BOTTLE DRAWER

NEEN915A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------

300x900x900

0.243

0

NEEN915A 30 CABINET NEUTRAL ELEMENT

COOKING LINE

NEEN915G

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

300x900x900

0.243

1.589

NEUTRAL ELEMENT 30 CM WITH CLOSED COMPARTMENT

NEEN92TC

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

400x900x320

30

0.20

1.091

NEUTRAL UNIT 40 CM WITH DRAWER TOP VERSION

NEEN92T

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

400x900x320

29

0.10

867

NEUTRAL UNIT 40 CM TOP VERSION

NEEN92A

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

400x900x900

48

0.50

1.501

NEUTRAL UNIT 40 CM ON CUPBOARD

NEEN92AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x900x900

54

0.50

1.871

NEUTRAL UNIT 40 CM WITH DRAWER ON CUPBOARD

NEENL92A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------

400x900x900

50

0.324

0

NEEN92A EL.NEUTRAL WELL 34x34 AND MIXER

NEEN92GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



400x900x900

48

0.50

1.512

NEUTRAL UNIT 40 CM WITH DRAWER ON OPEN MODULE

NEEN92C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



400x900x900

54

0.50

1.915

NEUTRAL UNIT 40 CM WITH DRAWER ON OPEN MODULE WITH DRAWER

COOKING LINE

NEEN92G

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

400x900x900

44

0.50

1.252

NEUTRAL UNIT 40 CM ON OPEN MODULE

NEEN93TC

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

600x900x320

31

0.27

1.334

NEUTRAL UNIT 60 CM WITH DRAWER TOP VERSION

NEEN93T

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

600x900x320

31

0.27

1.025

NEUTRAL UNIT 60 CM TOP VERSION

NEEN93A

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

600x900x900

63

0.70

1.835

NEUTRAL UNIT 60 CM ON CUPBOARD

NEEN93AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		63	0.70	2.127

NEUTRAL UNIT 60 CM WITH DRAWER ON CUPBOARD

NEEN93GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		55	0.70	1.817

NEUTRAL UNIT 60 CM WITH DRAWER ON OPEN MODULE

NEEN93C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		63	0.70	2.383

NEUTRAL UNIT 60 CM WITH DRAWER ON OPEN MODULE WITH DRAWER

NEEN93G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x900x900		55	0.80	1.534

NEUTRAL UNIT 60 CM ON OPEN MODULE

COOKING LINE

NEEN94T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x900x320

46

0.41

1.129

NEUTRAL UNIT 80 CM TOP VERSION

NEEN94TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



800x900x320

46

0.41

1.437

NEUTRAL UNIT 80 CM WITH DRAWER TOP VERSION

NEEN94A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



800x900x900

72

0.90

2.199

NEUTRAL UNIT 80 CM ON CUPBOARD

NEEN94AC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
----------	--------------------------	---------------	----------------	----------------	--------------



800x900x900

72

0.90

2.532

NEUTRAL UNIT 80 CM WITH DRAWER ON CUPBOARD

NEEN94GC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		69	0.90	2.004

NEUTRAL UNIT 80 CM WITH DRAWER ON OPEN MODULE

NEEN94C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		69	0.90	2.633

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	1.677

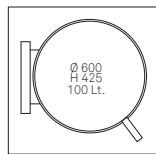
NEUTRAL UNIT 80 CM ON OPEN MODULE

PANS

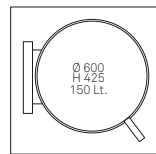
Stainless steel gas and electric boiling pans with direct or indirect heating. Ideal for all immersion cooking methods. The indirect module is more recommended for products like sauces and jams, or other foods that mustn't stick to the walls or floor of the pan, while the direct module is recommended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

POWER AND CONFIGURATIONS

Well dimensions

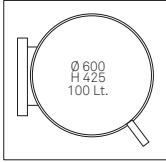


800

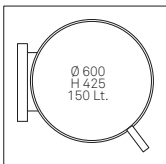


800

PANS ELECTRIC

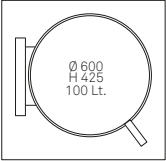
NEPE9D10	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	116	1.10	7.351
ELECTRIC PAN DIRECT HEATING 100 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

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

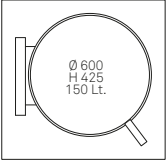
NEPE9D15	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	121	1.10	7.529
ELECTRIC PAN DIRECT HEATING 150 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

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

COOKING LINE

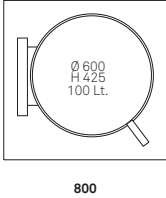
NEPE9I10	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	128	1.10	10.061
ELECTRIC PAN INDIRECT HEATING 100 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

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

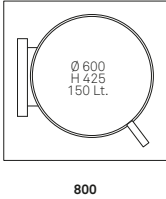
NEPE9I15	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	138	1.10	10.461
ELECTRIC PAN INDIRECT HEATING 150 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

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

PANS ELECTRONIC

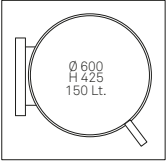
NEPE9D10E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		116	1.10	7.719
ELECTRONIC PAN DIRECT HEATING 100 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

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

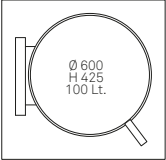
NEPE9D15E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		138	1.10	8.081
ELECTRONIC PAN DIRECT HEATING 150 LITRES		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

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

COOKING LINE

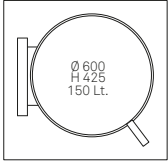
NEPE9I15E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	138	1.10	10.934
ELECTRONIC PAN INDIRECT HEATING 150 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

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

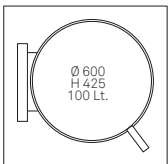
NEPE9I10E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	128	1.10	10.540
ELECTRONIC PAN INDIRECT HEATING 100 LITRES		⚡ 21	Power supply [V - Hz] 400 3N - 50/60		

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

PANS GAS

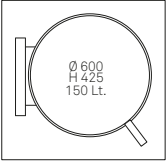
NEPG9D15	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	120	1.10	7.903
GAS PAN DIRECT HEATING 150 LITRES		⚡ 24 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

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

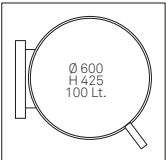
NEPG9D10	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	115	1.10	7.245
GAS PAN DIRECT HEATING 100 LITRES		⚡ 21 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

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

COOKING LINE

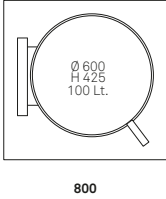
NEPG9D15A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	127	1.10	10.014
GAS PAN DIRECT HEATING 150 LITRES PRESSURE TANK		🔥 24 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

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

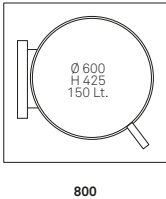
NEPG9D10A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	115	1.10	9.502
GAS PAN DIRECT HEATING 100 LITRES PRESSURE TANK		🔥 21 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

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

COOKING LINE

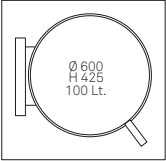
NEPG9110	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		137	1.10	10.012
GAS PAN INDIRECT HEATING 100 LITRES		⚡ 21 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

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

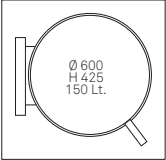
NEPG9115	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900		120	1.10	10.499
GAS PAN INDIRECT HEATING 150 LITRES		⚡ 24 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x500	150 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		

COOKING LINE

NEPG9I10A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	151	1.10	11.383
GAS PAN INDIRECT HEATING 100 LITRES PRESSURE TANK		⚡ 21 ⚡ 0.2	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.		

NEPG9I15A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 800	149	1.10	11.804
GAS PAN INDIRECT HEATING 150 LITRES PRESSURE TANK		⚡ 24 ⚡ 0.2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	Ø 595x500	150 LT.
Notes: Well with AISI 304 filter. With automatic condensed steam outlet.		

ACCESSORIES PANS

Model	Description	Note	Price [€]
0102329	 Pasta basket 2 sections 100lt.	Ø 560x380	1223
0102331	 Pasta basket 2 sections 150lt.	Ø 560x450	1269

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 [€]
	800x900x900	80 lt.	160	0.90	10.158
ELECTRIC 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.

NESE94CRM	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	80 lt.	160	0.90	8.907
ELECTRIC BRATT PAN DUPLEX 80 LITRES, MANUAL TILTING		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

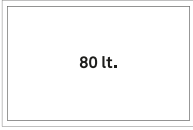
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	726x580x169	80 LT.

COOKING LINE

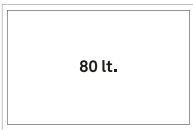
NESE96CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900	 120 lt.	218	1.40	12.304
ELECTRIC BRATT PAN DUPLEX 120 LITRES, AUTOMATIC TILTING		⚡ 13.5	Power supply [V - Hz] 400 3N - 50/60		

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	10.763
ELECTRONIC BRATT PAN DUPLEX 80 LITRES, AUTOMATIC TILTING		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

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

NESE94CRME	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x900x900	 80 lt.	160	0.90	9.433
ELECTRONIC BRATT PAN DUPLEX 80 LITRES, MANUAL TILTING		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

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

NESE96CRAE	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900	 120 lt.	220	1.40	12.926
ELECTRONIC BRATT PAN DUPLEX 120 LITRES, AUTOMATIC TILTING		⚡ 13.5	Power supply [V - Hz] 400 3N - 50/60		

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

BRATT PANS GAS

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



800x900x900



163

0.90

9.744

BRATT PAN GAS VERSION DUPLEX 80 LITRES, AUTOMATIC TILTING

⬆️ 20 ⚡ 0.3

Power supply
[V - Hz]

230 - 50/60

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

726x580x169

80 LT.

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



800x900x900



158

0.90

8.755

BRATT PAN GAS VERSION DUPLEX 80 LITRES, MANUAL TILTING

⬆️ 20 ⚡ 0.2

Power supply
[V - Hz]

230 - 50/60

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

726x580x169

80 LT.

NESG96CRA	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x900x900		213	1.40	11.786
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		390
NEZB6	Front Plinth for Bratt Pans 1200 mm		400
NEZBL9	Pair of side plinths for 900 bratt pan.		405

REFRIGERATED BASE UNIT

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

REFRIGERATED BASE UNIT BT

EXBR910BT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x840x590		130	0.83	6.311
REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP 2 DRAWERS LT -15°-20°C		⚡ 0.5	Power supply [V - Hz] 230 - 50/60		

EXBR912BT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1200x840x590		190	1.11	6.639
REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP 2 DRAWERS LT -15°-20°C		⚡ 0.6	Power supply [V - Hz] 230 - 50/60		

REFRIGERATED BASE UNIT TN

EXBR910TN	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x840x590		130	0.83	6.235
REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP 2 DRAWERS NT -2°+8°C		⚡ 0.25	Power supply [V - Hz] 230 - 50/60		

COOKING LINE

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



1200x840x590

180

1.11

6.429

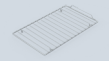
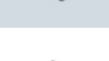
REFRIGERATED BASE UNIT WITHOUT TOP TO ACCOMMODATE COOKING TOP
2 DRAWERS NT -2°+8°C

⚡ 0.49

Power supply
[V - Hz]

230 - 50/60

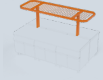
ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
BAP92		ANTI-ROLL BARS FOR POTS FOR M40 FOR 900		900
BAP94		ANTI-ROLL BARS FOR POTS FOR M80 FOR 900		923
EGN2		GRID GN 1/1		54
EGN4		GRID GN 2/1		70
KR9		WHEEL KIT		370
KRB		KIT OF 4 ADJUSTABLE FEET 1"3/4 LOW H=54-63MM		77
KRM		KIT OF 2 ADJUSTABLE FEET 1"3/4 GROUND FIXING FLANGE		72
NBH92		BASE COMPARTMENT 400 MM H2		1.473
NBH93		BASE COMPARTMENT 600 MM H2		1.605
NBH94		BASE COMPARTMENT 800 MM H2		1.631
NBHRM92		INTERMEDIATE SHELF FOR COMPARTMENT H2 M40 LINE 900		117
NBHRM93		INTERMEDIATE SHELF FOR COMPARTMENT H2 M60 LINE 900		149
NBHRM94		INTERMEDIATE SHELF FOR COMPARTMENT H2 M80 LINE 900		385
NBN91		BASE COMPARTMENT 200		515
NBN92		BASE COMPARTMENT 400		524
NBN93		BASE COMPARTMENT 600		657

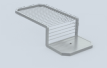
ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NBN94		BASE COMPARTMENT 800		771
NBN96		BASE COMPARTMENT 1200		932
NBNRM92		INTERMEDIATE SHELF FOR M40 COMPARTMENT LINE 900		154
NBNRM93		INTERMEDIATE SHELF FOR M60 COMPARTMENT LINE 900		226
NBNRM94		INTERMEDIATE SHELF FOR M80 COMPARTMENT 900 LINE		240
NBNRM96		INTERMEDIATE SHELF FOR M120 COMPARTMENT LINE 900		273
NECRV2		PAINTED FRONT PANEL 400 mm		155
NECRV3		PAINTED FRONT PANEL 600 mm		200
NECRV4		PAINTED FRONT PANEL 800 mm		250
NECRV5		PAINTED FRONT PANEL 1000 mm		300
NECRV6		PAINTED FRONT PANEL 1200 mm		340
NECRV8		PAINTED FRONT PANEL 1600 mm		390
NEFLLV		PAINTING OF SMOOTH ISLAND END PANEL		1.010
NEFLV		PAINTING SMOOTH END PANEL		525
NEFTTV		ESSENCE ISLAND AESTHETICS END PANEL PAINTING		850
NEFTV		ESSENCE AESTHETIC END PANEL PAINTING		485

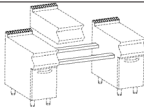
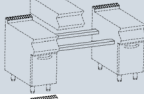
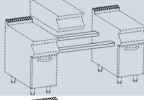
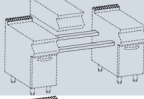
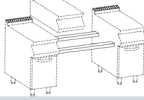
ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NEGCFC1		FIXED BLIND FLUE GRATE M20		81
NEGCFC2		FIXED BLIND FLUE GRATE M40		89
NEGCFC3		FIXED BLIND FLUE GRATE M60		95
NEGCFC4		FIXED BLIND FLUE GRATE M80		104
NEGCFC6		FIXED BLIND FLUE GRATE M120		112
NEGP708		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 80		3.000
NEGP712		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 120		3.150
NEGP716		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 160		3.290
NEGP720		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 200		3.310
NEGP724		PAN RACKRECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 240		3.329
NEGP726		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 260		3.947
NEGP728		RECTANGULAR PAN-RACK STRUCTURE (2 UPRIGHTS) 280		4.515
NEGP730		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 300		5.066
NEGP732		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 320		5.266
NEGP734		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 340		5.466
NEGP736		RECTANGULAR PAN-RACK STRUCTURE (3 UPRIGHTS) 360		5.666

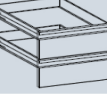
ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NEGPM		ADDITIONAL UPRIGHT FOR PAN RACK		449
NEGPSL		SALAMANDER SUPPORT FOR RACK PANS WITH UPRIGHT		2.633
NEGSAL		SELF-SUPPORTING TOP FOR SALAMANDER		2.145
NEK-M-S		MENNEKES MODEL SOCKET Cepex SCHUKO (4984) IP44		114
NEKC10		Round front handrail Ø30mm for module 200		507
NEKC11		Round front handrail Ø30mm for module 220		515
NEKC12		Round front handrail Ø30mm for module 240		523
NEKC13		Round front handrail Ø30mm for module 260		530
NEKC2		Front round handrail Ø30mm for module 40		390
NEKC3		Front round handrail Ø30mm for module 60		398
NEKC4		Round front handrail Ø30mm for 80 module		405
NEKC5		Round front handrail Ø30mm for 100 module		413
NEKC6		Round front handrail Ø30mm for 120 module		421
NEKC7		Round front handrail Ø30mm for module 140		429
NEKC8		Round front handrail Ø30mm for module 160		439
NEKC9		Round front handrail Ø30mm for module 180		445

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NEKP04		BRIDGE SUPPORT 400 mm		365
NEKP06		BRIDGE SUPPORT 600 mm		372
NEKP08		BRIDGE SUPPORT 800 mm		383
NEKP10		BRIDGE SUPPORT 1000 mm		393
NEKP12		BRIDGE SUPPORT 1200 mm		403
NEKP14		BRIDGE SUPPORT 1400 mm		413
NEKP16		BRIDGE SUPPORT 1600 mm		423
NEKPCM		FITTED FOR FRONT HANDRAIL		156
NEKSP041		PORTIONING PLAN 40		294
NEKSP061		PORTIONING PLAN 60		318
NEKSP081		PORTIONING PLAN 80		352
NEKSP100		PORTIONING PLAN 100		382
NEKSP121		PORTIONING PLAN 120		441
NEKSP141		PORTIONING PLAN 140		507
NEKSP161		PORTIONING PLAN 160		594
NEKSP181		PORTIONING PLAN 180		643

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NEKSPI201		PORTIONING PLAN 200		741
NEKSPI221		PORTIONING PLAN 220		819
NEKSPI241		PORTIONING PLAN 240		897
NEKSPI261		PORTIONING PLAN 260		975
NEPV2		DOOR 40 PAINTED		220
NEPV3		DOOR 60 PAINTED		315
NEPV4		DOOR 80 PAINTED		400
NETDP9		TERMINAL CLOSING 900 MM RH		141
NETSP9		TERMINAL CLOSING 900 MM LH		141
NEX2D		KIT 2 DRAWERS 400 MM		610
NEX3D		KIT 2 DRAWERS 600 MM		827
NEX4D		KIT 2 DRAWERS 800 MM		1.073
NEZB4		Front Plinth for Bratt Pans 800 mm		390
NEZB6		Front Plinth for Bratt Pans 1200 mm		400
NEZBL9		Pair of side plinths for 900 bratt pan.		405
NEZBRF12		Front Plinth for Refrigerated Base 1200mm		328

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NEZBRF16		Front Plinth for Refrigerated Base 1600		402
NEZEXBRF910		Front Plinth for Refrigerated Base 1000		414
NEZEXBRF912		Front Plinth for Refrigerated Base 1200mm		456
NEZEXBRL9		Side plinth for 900 refrigerated base		355
NEZMF10		Front Plinth 2000mm		455
NEZMF11		Front Plinth 2200mm		470
NEZMF12		Front Plinth 2400mm		485
NEZMF13		Front Plinth 2600mm		500
NEZMF14		Front Plinth 2800mm		515
NEZMF2		Front Plinth for Module 400 mm		350
NEZMF3		Front Plinth for Module 600 mm		365
NEZMF4		Front Plinth for Module 800 mm		380
NEZMF5		Front Plinth for Module 1000 mm		395
NEZMF6		Front Plinth for Module 1200 mm		410
NEZMF8		Front Plinth 1600mm		425
NEZMF9		Front Plinth 1800mm		440

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
NEZML9		Side Plinth 900 mm		350
NEZML97		Side Plinth for Island Unit 900+700 mm		500
NEZML99		Side Plinth for Island Unit 900+900 mm		528
NKBVP4		DOOR FOR COMPARTMENT 400 SERIES THE ESSENCE		274
NKBVP4-AC		Double skin insulated door with autoclosing system.		340
NKBVP6		DOOR FOR COMPARTMENT 600 SERIES THE ESSENCE		323
NKFC2		HOT BASE KIT FOR 400 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GN 1/1 GRID NO. 1 STRAIGHT DOOR		968
NKFC4		HOT BASE KIT FOR 800 COMPARTMENTS INCLUDING GRID-HOLDER BULKHEADS AND N°1 GRILLE GN 2/1. NO. 2 STRAIGHT DOORS		1.334
NKG2		GRILL HOLDING BULKHEAD KIT FOR 400 COMPARTMENTS COMPLETE WITH N°1 GRILLE GN1/1		ON REQUEST
NKPG2		GRID-HOLDER BULKHEAD KIT FOR 400 COMPARTMENTS COMPLETE WITH N°1 GN 1/1 GRID N°1 STRAIGHT DOOR		610
NKPG4		GRILL BULKHEAD KIT FOR 800 COMPARTMENTS COMPLETE WITH N°1 GRILLE GN 2/1 N°2 STRAIGHT DOORS		822
NPTL79		SMOOTH END PANEL SIDE 1 700+900		549
NPTL97		SMOOTH END PANEL 2 SIDES 900+700		549
NPTL99		SMOOTH END PANEL RIGHT-LEFT 900+900		1.063
NPTL9D		SMOOTH END PANEL RIGHT 900		353
NPTL9S		SMOOTH END PANEL LEFT 900		353

ACCESSORIES 900

Modello		Descrizione	Note	Prezzo [€]
SCC		CORE PROBE FOR ELECTRONIC VERSION (TO BE REQUESTED AT ORDER)		403
XBV-MC6/8		CENTRE UPRIGHT FOR 600, 800 AND 1200 MM COMPARTMENT BASES REQUIRED TO EQUIP THE BASE WITH GRID SUPPORTS		ON REQUEST
XBV-ML8		Pair of side uprights for 800 mm base compartment necessary to equip the base with grid supports for GN2/1 grids		ON REQUEST

COOKING LINE

SERIES 650



COOKING LINE

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	Pastry fryers

COOKING LINE

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

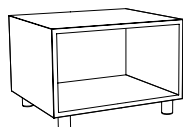
Stand base made of stainless steel tubular structure.
Equipped with four height-adjustable feet.



Standard base

Cod: BV

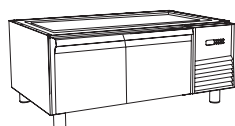
Standard base made of stainless steel, suitable for supporting 650 top elements.
Equipped with four height-adjustable stainless steel feet.



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.

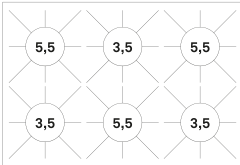
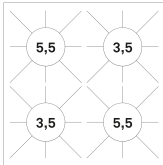
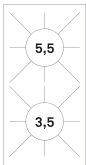


GAS RANGES

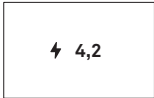
Surfaces with rounded corners for easy cleaning, equipped with RAAF enamelled cast iron grills. The cast iron burners feature a stabilized flame and come complete with a pilot burner and thermocouple safety. Gas supply is controlled by valves. Ideal for cooking with pots, the brass burners range from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

POWER AND CONFIGURATIONS

Burners (kW)



Ovens (kW)

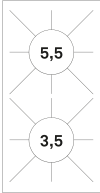


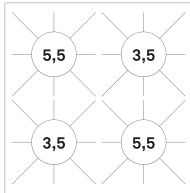
Dim:
570x530hx295 mm

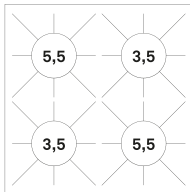


Dim:
570x530hx295 mm

COOKING LINE

ECG62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295	 5,5 3,5	19	0.15	961
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	1.470
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	3.228
GAS RANGE 4 BURNERS ON GAS OVEN		🔥 23			

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

COOKING LINE

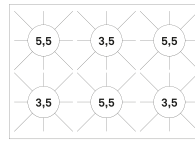
ECG65F



Dimensions
[WxDxH mm]

1100x650x850

Power
[kW]



Weight
[kg]

120

Volume
[m³]

1.13

Price
[€]

4.080

GAS RANGE 6 BURNERS ON GAS OVEN

🔥 32

OVEN

Dimensions
[WxDxH mm]

570x530x295

Power
[kW]

🔥 5

-

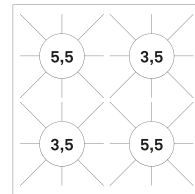
ECG64EV



Dimensions
[WxDxH mm]

700x650x850

Power
[kW]



Weight
[kg]

89

Volume
[m³]

0.73

Price
[€]

3.408

GAS RANGE TOP 4 BURNERS ON EL. CONVECTION OVEN

🔥 18 ⚡ 4.2

OVEN

Dimensions
[WxDxH mm]

570x490x295

Power
[kW]

⚡ 4.2

Power supply
[V - Hz]

400 3N - 50/60

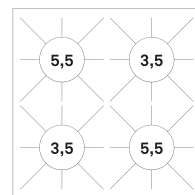
ECG64ES



Dimensions
[WxDxH mm]

700x650x850

Power
[kW]



Weight
[kg]

89

Volume
[m³]

0.73

Price
[€]

3.173

GAS RANGE 4 BURNERS ON EL. STATIC OVEN

🔥 18 ⚡ 4.2

OVEN

Dimensions
[WxDxH mm]

570x530x295

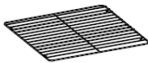
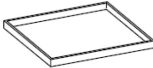
Power
[kW]

⚡ 4.2

Power supply
[V - Hz]

400 3N - 50/60

ACCESSORIES GAS RANGES

Model	Description		Note	Price [€]
C70XGRFVS		Stainless steel oven grid	530x490x120	39
C70XTFVS		Stainless steel tray	530x470x120	141

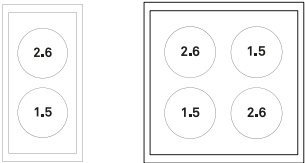
ELECTRIC RANGES

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

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

POWER AND CONFIGURATIONS

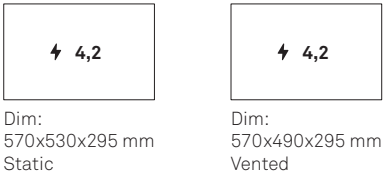
Ovens
(kW)



Powered models
(kW)



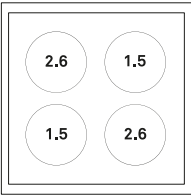
Ovens
(kW)



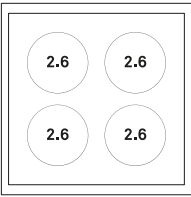
COOKING LINE

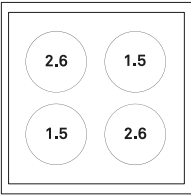
ECE62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		20	0.15	1.043
EL. COOKING TOP 2 ROUND HOTPLATES.		⚡ 4.1	Power supply [V - Hz] 400 3N - 50/60		

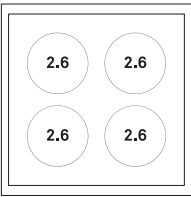
ECE62TP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		20	0.15	1.091
EL. COOKING TOP 2 ROUND HOTPLATES. HIGH POWER		⚡ 5.2	Power supply [V - Hz] 400 3N - 50/60		

ECE64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		29	0.24	1.525
EL. COOKING TOP 4 ROUND HOTPLATES.		⚡ 8.2	Power supply [V - Hz] 400 3N - 50/60		

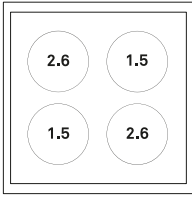
COOKING LINE

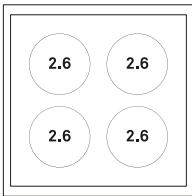
ECE64TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		29	0.24	1.620
EL. COOKING TOP 4 ROUND HOTPLATES. HIGH POWER		⚡ 10.4	Power supply [V - Hz] 400 3N - 50/60		

ECE64ES	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	3.204
EL. RANGE 4 ROUND HOTPLATES ON EL. STATIC OVEN		⚡ 12.4			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

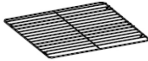
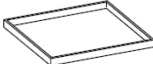
ECE64ESP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	3.304
EL. RANGE 4 ROUND HOTPLATES HIGH POWER ON EL. STATIC OVEN		⚡ 14.6			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

COOKING LINE

ECE64EV	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	3.441
EL. RANGE 4 ROUND HOTPLATES ON EL. CONVECTION OVEN		⚡ 12.4			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

ECE64EVP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x850		80	0.73	3.540
EL. RANGE 4 ROUND HOTPLATES HIGH POWER ON EL. CONVECTION OVEN		⚡ 14.6			
OVEN		Power [kW]	Power supply [V - Hz]		
		⚡ 4.2	400 3N - 50/60		

ACCESSORIES ELECTRIC RANGES

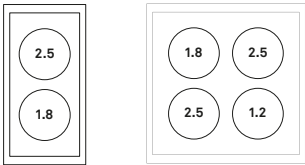
Model	Description	Note	Price [€]
C70XGRFVS	 Stainless steel oven grid	530x490x120	39
C70XTFVS	 Stainless steel tray	530x470x120	141

CERAMIC PLATE

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

POWER AND CONFIGURATIONS

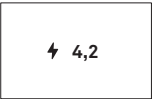
Zone
(kW)



Powered models
(kW)

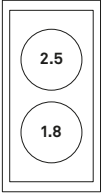


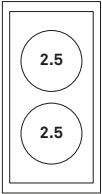
Ovens
(kW)

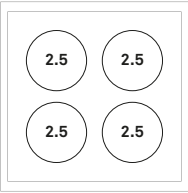


Dim:
570x490x295 mm
Vented

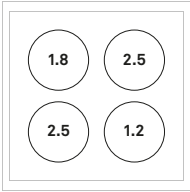
COOKING LINE

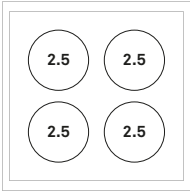
ECV62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		16	0.15	1.983
EL. COOKING TOP 2 ZONES CERAMIC TOP		⚡ 4.3	Power supply [V - Hz] 400 3N - 50/60		

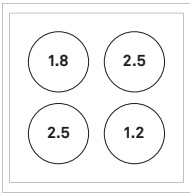
ECV62TP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		16	0.15	2.048
EL. COOKING TOP 2 HIGH POWER ZONES CERAMIC TOP		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

ECV64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		22	0.23	2.924
EL. COOKING TOP 4 ZONES CERAMIC TOP		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

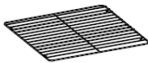
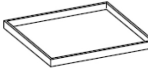
COOKING LINE

ECV64TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		22	0.23	3.058
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	4.438
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	4.572
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	39
C70XTFVS		Stainless steel tray	530x470x120	141

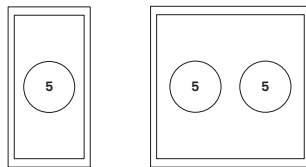
INDUCTION PLATE

Ideal for all pot cooking. The induction cooktop is made of AISI stainless steel, with a 6 mm thick tempered glass surface, hermetically sealed.

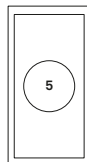
The cooking zones are independent, each with an inductor equipped with a recognition system that activates heating when the pot is detected. A selector allows for 10 power levels. The zones are outlined with screen-printed borders and equipped with indicator lights for proper appliance operation. The cooktop also features an integrated power box with an overheating safety device.

POWER AND CONFIGURATIONS

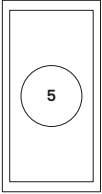
Zone
(kW)

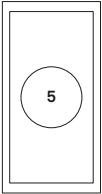


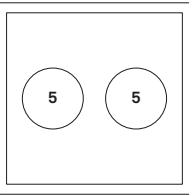
Zone wok
(kW)



COOKING LINE

ECI62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		16	0.15	5.461
INDUCTION COOKING TOP 1 ZONE		⚡ 5	Power supply [V - Hz]		
			400 3N - 50/60		

ECIW62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295		16	0.24	6.044
INDUCTION COOKING TOP 1 ZONE WOK		⚡ 5	Power supply [V - Hz]		
			400 3N - 50/60		

ECI64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x295		22	0.23	9.872
INDUCTION COOKING TOP 2 ZONES		⚡ 10	Power supply [V - Hz]		
			400 3N - 50/60		

GRIDDLES

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

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

POWER AND CONFIGURATIONS

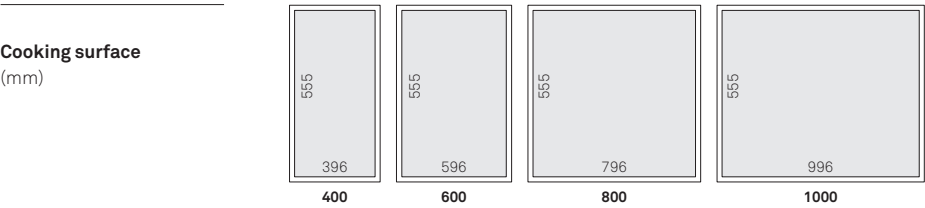


Plate type		Smooth AISI 430 stainless steel plate		Smooth chrome plate
		AISI 430 stainless steel ribbed plate		Ribbed chrome plate
		Plate 2/3 smooth and 1/3 ribbed in AISI 430 stainless steel		Chrome-plated plate 2/3 smooth and 1/3 ribbed

GRIDDLES ELECTRIC

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBE62TLX EL. FRY TOP 40 CM SMOOTH HOTPLATE	400×650×295	⚡ 3.9	32	0.15	2.281
		EBE62TRX EL. FRY TOP 40 CM RIBBED HOTPLATE AISI 430	400×650×295	⚡ 3.9	32	0.15	2.389

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBE63TLX EL. FRY TOP 60 CM SMOOTH HOTPLATE AISI 430	600×650×295	⚡ 7.8	53	0.23	3.026
		EBE63TLRX EL. FRY TOP 60 CM SMOOTH/ RIBBED HOTPLATE AISI 430	600×650×295	⚡ 7.8	53	0.23	3.105

1000	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBE65TLX EL. FRY TOP 100 CM SMOOTH HOTPLATE AISI 430	1000×650×295	⚡ 11.7	75	0.56	4.405
		EBE65TLRX EL. FRY TOP 100 CM SMOOTH/ RIBBED HOTPLATE AISI 430	1000×650×295	⚡ 11.7	75	0.56	4.537

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	2.362
		EBE63TLC EL. FRY TOP 60 CM SMOOTH, CHROMED HOTPLATE	600x650x295	⚡ 7.8	53	0.23	3.186
		EBE63TMC EL. FRY TOP 60 CM SMOOTH/ RIBBED CHROMED HOTPLATE	600x650x295	⚡ 7.8	53	0.23	3.264

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	4.645
		EBE65TMC EL. FRY TOP 100 CM SMOOTH/ RIBBED, CHROMED HOTPLATE	1000x650x295	⚡ 11.7	75	0.56	4.774

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	2.320

COOKING LINE

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBG62TRX GAS FRY TOP 40 CM RIBBED HOTPLATE AISI 430	400×650×295	🔥 5	38	0.15	2.354

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBG63TLX GAS FRY TOP 60 CM SMOOTH HOTPLATE AISI 430	600×650×295	🔥 10	56	0.23	3.392
		EBG63TLRX GAS FRY TOP 60 CM SMOOTH/ RIBBED HOTPLATE AISI 430	600×650×295	🔥 10	56	0.23	3.474

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBG64TLX GAS FRY TOP 80 CM SMOOTH HOTPLATE AISI 430	800×650×295	🔥 12.5	70	0.45	4.017
		EBG64TLRX GAS FRY TOP 80 CM SMOOTH/ RIBBED HOTPLATE AISI 430	800×650×295	🔥 12.5	70	0.45	4.139

400	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		EBG62TLC EL. FRY TOP 40 CM SMOOTH, CHROMED HOTPLATE	400×650×295	🔥 5	38	0.15	2.401

COOKING LINE

600	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBG63TLC GAS FRY TOP 60 CM SMOOTH CHROMED HOTPLATE	600×650×295	🔥 10	56	0.23	3.554
		EBG63TMC GAS FRY TOP 60 CM SMOOTH/ RIBBED CHROMED HOTPLATE	600×650×295	🔥 10	56	0.23	3.633

800	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 		EBG64TLC GAS FRY TOP 80 CM SMOOTH CHROMED HOTPLATE	800×650×295	🔥 12.5	70	0.45	4.180
		EBG64TMC GAS FRY TOP 80 CM SMOOTH/ RIBBED CHROMED HOTPLATE	800×650×295	🔥 12.5	70	0.45	4.301

ACCESSORIES GRIDDLES

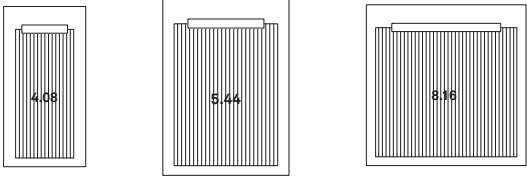
Model		Description	Note	Price [€]
CGBD		Joint cover RH for Fry-Top		124
CGBS		Joint cover LH for Fry-Top		124
XFT-LR		Kit 10 scraper blades		113
XFT-R		appliance is operating correctly. Cooking surface 36x45 cm.		198
XFTRR		Scraper for ribbed plate.		64
XFTT		Plate cleaning cap.		138

GRILL

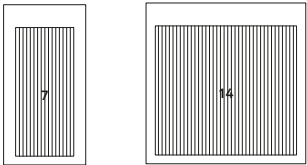
The stainless steel electric grill allows for direct cooking on the heating element, and it features a water container to provide the food with the proper humidity and reduce fumes resulting from the melting of fats. A switch enables the use of 6 power levels, and the grill is equipped with a signal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

POWER AND CONFIGURATIONS

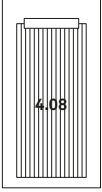
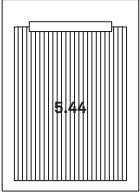
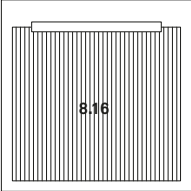
Electric grills (kW)



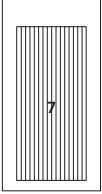
Lava stone grills (kW)



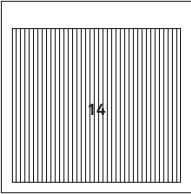
GRILL ELECTRIC

ECW62T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 40 CM	400x650x295	 ⚡ 4.08	24	0.15	2.690
Power supply [V - Hz] 400 3N - 50/60					
ECW63T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 60 CM	600x650x295	 ⚡ 5.44	28	0.17	3.419
Power supply [V - Hz] 400 3N - 50/60					
ECW64T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC GRILL 80 CM	800x650x295	 ⚡ 8.16	33	0.23	3.783
Power supply [V - Hz] 400 3N - 50/60					

GRILL GAS

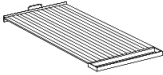
EGL62T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295	 7	38	0.15	1.976
LAVAROCK GRILL GAS VERSION 40 CM		 7			

Notes: Included: Fish grill + 1 pack of lavarock.

EGL64T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x650x295	 14	70	0.25	2.883
LAVAROCK GRILL GAS VERSION 80 CM		 14			

Notes: Included: Fish grill + 1 pack of lavarock.

ACCESSORIES GRILL

Model	Description	Note	Price [€]
ERL	Kit 6 kg package of lava rocks.		32
GCG	 Meat grid made of stainless steel, for GAS CHARGRILLS.		357

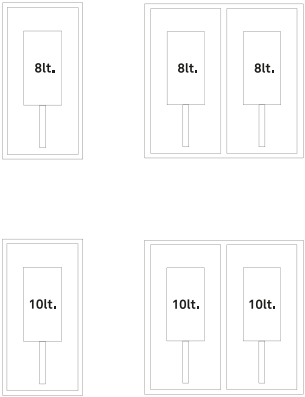
FRYER

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

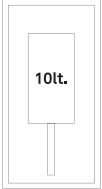
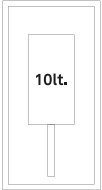
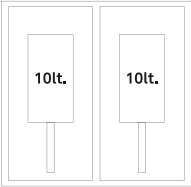
The basins are constructed from stainless steel and molded to prevent boil-over, with large cold zones for collecting cooking residuals. Gas fryers utilize steel burners with optimized flames, while electric fryers are equipped with stainless steel armored heating elements. The heating process is controlled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

POWER AND CONFIGURATIONS

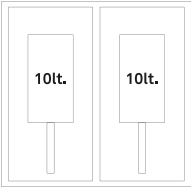
Well capacity
(lt)



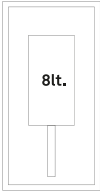
FRYER ELECTRIC

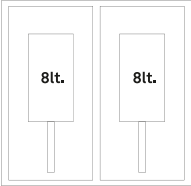
EFE62110T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 1 WELL - 10LT.	400x650x295	 ⚡ 6	20	0.15	1.880
Power supply [V - Hz] 400 3N - 50/60					
EFE62110TP	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER HIGH PERFORMANCE 1 WELL - 10LT.	400x650x295	 ⚡ 9	20	0.15	1.997
Power supply [V - Hz] 400 3N - 50/60					
EFE63210T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 ELECTRIC FRYER 2 WELLS - 10LT.	600x650x295	 ⚡ 12	33	0.23	3.282
Power supply [V - Hz] 400 3N - 50/60					

COOKING LINE

EFE63210TP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295	 10lt. 10lt.	33	0.23	3.516
ELECTRIC FRYER HIGH PERFORMANCE 2 WELLS - 10LT.		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

FRYER GAS

EFG62108T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295	 8lt.	26	0.15	2.400
GAS FRYER 1 WELL - 8LT.		🔥 7			

EFG63208T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295	 8lt. 8lt.	44	0.23	4.095
GAS FRYER 2 WELLS - 8LT.		🔥 14			

ACCESSORIES FRYER

Model	Description	Note	Price [€]
C-1/2M	 Kit 2 half size baskets for gas fryer (8Lt)	100x280x115	

ACCESSORIES FRYER

Model		Description	Note	Price [€]
NC-1/2M		Kit 2 half size baskets for electric fryer (10Lt)	305x85x110	
NC-1M		One size basket for electric Fryer (10Lt.)	80x300x100	

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



EL CHIPS SCUTTLE 40 CM

400x650x295



27

0.15

1.403



2

Power supply
[V - Hz]

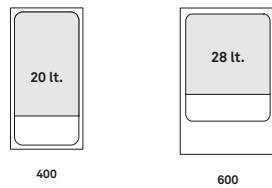
230 - 50/60

PASTA COOKER

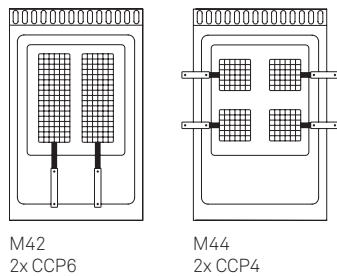
Pasta cooker made of stainless steel AISI. Upper molded top with antioverflow recess and a large foam expansion area. The pasta cooker features a pressed tank made of AISI 316 stainless steel with a rounded bottom for easy cleaning; water filling is activated by a switch located on the control panel.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

POWERS AND CONFIGURATIONS

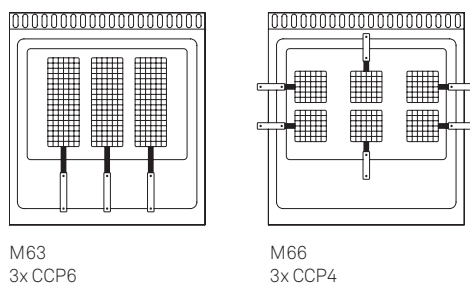
Well capacity (lt)



Basket combinations Well 20lt.



Basket combinations Well 28lt.



COOKING LINE

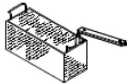
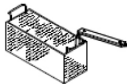
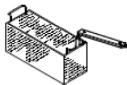
EDE62120T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x295	 20 lt. 400	17	0.15	2.685
EL. PASTA COOKER 1W-20LT.		⚡ 5.67	Power supply [V - Hz] 400 3N - 50/60		

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

EDE63128T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295	 28 lt. 600	30	0.23	2.972
EL. PASTA COOKER 1W-28LT.		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

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

ACCESSORIES PASTA COOKER

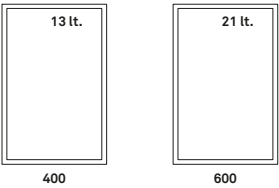
Model	Description	Note	Price [€]
CCP4	 Kit of 2 pasta cooker baskets	100x280x175	173
CCP6	 Stainless Steel Pasta Cooking Basket	145x290x125	155
XPCC623	 Whole Pasta Cooking Basket for M40 Tank	310x280x155	167

MULTI-PERFORMANCES

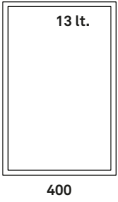
Multiple functions, one machine. Extremely versatile, it can be used for direct contact cooking (fry top), stewed cooking (boiled meats, soups, sauces, ragout, risotto), in a bain-marie, or light frying (not deep frying). A perfect solution to incorporate many functions in a small space. Electric monobloc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

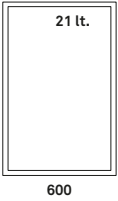
POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

ECM62G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x650x850		40	0.35	3.237
ELECTRIC MULTIFUNCTIONAL APPLIANCE 13 LT.		⚡ 4.05	Power supply [V - Hz] 400 3N - 50/60		

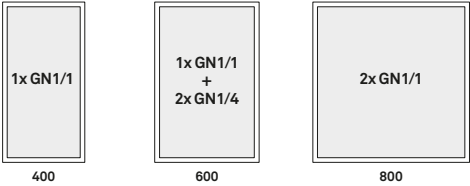
ECM63G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x850		60	0.55	4.134
ELECTRIC MULTIFUNCTIONAL APPLIANCE 21 LT.		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

BAIN MARIES

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

POWER AND CONFIGURATIONS

Well capacity



COOKING LINE

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



400x650x295

1x GN1/1

17

0.15

1.359

400

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

1x GN1/1
+
2x GN1/4

21

0.23

1.710

600

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

2x GN1/1

25

0.25

1.900

800

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

440

NEUTRAL UNIT 10 CM

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



400x650x295

16

0.15

809

NEUTRAL UNIT 40 CM INCL. DRAWER

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



400x650x295

14

0.15

552

NEUTRAL UNIT 40 CM

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



600x650x295

18

0.23

1.227

SINK 60 CM

COOKING LINE

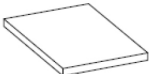
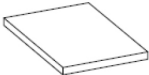
EEN63TC	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295		21	0.23	940

NEUTRAL UNIT 60 CM INCL. DRAWER

EEN63T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x650x295		18	0.23	652

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		182
TP60		Chopping board for neutral units (60 cm) made of atoxic plastic material suitable for food processing		269

COOKING LINE

BV64	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x535x600		12	0.20	370
COMPARTMENT BASE 40 CM					

BV66	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x535x600		15	0.29	401
COMPARTMENT BASE 60 CM					

BV67	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x535x600		17	0.35	433
COMPARTMENT BASE 70 CM					

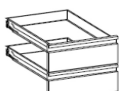
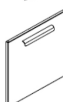
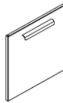
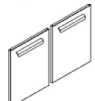
BV68	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x535x600		19	0.37	501
COMPARTMENT BASE 80 CM					

COOKING LINE

BV610	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	1000x535x600		20	0.46	524

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		538
CSN60	 2 drawers for base compartment 60 cm complete with non-toxic plastic trays		685
P40	 Door for base compartment module 40 cm		157
P60	 Door for base compartment module cm		187
P70	 Kit 2 doors for base compartment modules 70 cm.		312

COOKING LINE

BC64	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
------	--------------------------	---------------	----------------	----------------	--------------



400x535x600

0.22

422

BASE STAND 40CM

BC66	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
------	--------------------------	---------------	----------------	----------------	--------------



600x535x600

0

0.34

443

BASE STAND 60 CM

BC67	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
------	--------------------------	---------------	----------------	----------------	--------------



700x535x600

0

0.39

465

BASE STAND 70 CM

BC68	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
------	--------------------------	---------------	----------------	----------------	--------------



800x535x600

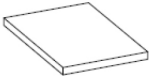
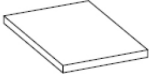
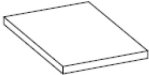
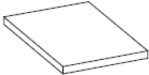
0

0.45

488

BASE STAND 80 CM

ACCESSORIES STAND

Model		Description	Note	Price [€]
R40		Top for base compartment modules and stand.		110
R60		Top for base compartment modules and stand.		149
R70		Top for base compartment modules and stand.		166
R80		Top for base compartment modules and stand.		186

REFRIGERATED BASE UNIT

BF76APP

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

1200x630x610

90

0.80

5.143

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

⚡ 0.109

Power supply
[V - Hz]

230 - 50/60

BR76APC

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

1200x630x610

100

0.80

5.555

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

⚡ 0.109

Power supply
[V - Hz]

230 - 50

BR76APP

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

1200x630x610

90

0.80

4.715

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

⚡ 0.109

Power supply
[V - Hz]

230 - 50

COOKING LINE

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



1200x630x610

110

0.80

6.398

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

⚡ 0.109

Power supply
[V - Hz]

230 - 50

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



1600x630x610

125

1.00

5.875

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

⚡ 0.109

Power supply
[V - Hz]

230 - 50

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



1600x630x610

130

1.00

6.398

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

⚡ 0.109

Power supply
[V - Hz]

230 - 50

COOKING LINE

BR78APP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



1600x630x610

125

1.00

5.555

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

⚡ 0.109

Power supply
[V - Hz]

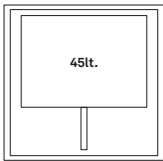
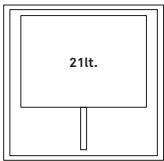
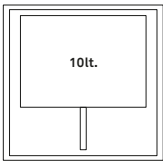
230 - 50

FRYERS PASTRY

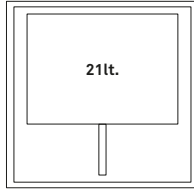
Pastry fryers are distinguished by their large cooking surface, low tank depth, and precise control of oil temperature, allowing for even frying without overlap. They are ideal not only for traditional pastries like krapfen and bomboloni but also for fish and vegetables, particularly in models with external heating elements. A wide range of options is available, both mobile and countertop, constructed from stainless steel with rounded tank corners. Key features include: cold zone, armored or special heating elements, working and safety thermostats, chrome baskets, chrome filters, and oil drain taps. Additionally, models with electronic controls and extra functionalities are available.

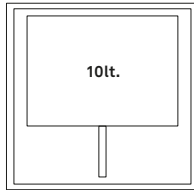
POWER AND CONFIGURATIONS

Well capacity
(lt)



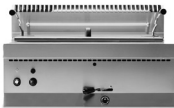
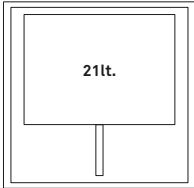
FRYERS PASTRY ELECTRIC

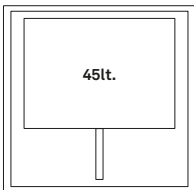
SFR670E1-21	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x290	 21lt.	32	0.27	3.137
1 x 21 lt well, basket, dim 605x329x70. Rotation elements system for easier tank cleaning. Inside elements		⚡ 6/9	Power supply [V - Hz] 400 3N - 50/60		
Notes: Supplied: 1 basket, 1 tub lid, and 1 bottom grid.					

SFR670E1-10	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	700x650x290				3.368
1 x 10 lt well, basket, dim 605x329x70. External elements embedded in cast aluminium. Outside elements		⚡ 9	Power supply [V - Hz]		
			400 3N - 50/60		
Notes: Supplied: 1 basket, 1 tub lid, and 1 bottom grid.					

FRYERS PASTRY GAS

COOKING LINE

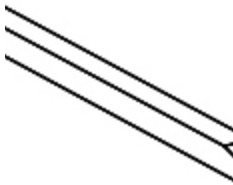
SFR670T1-21	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]	
	700x650x290		 21lt.	43	0.27	4.023
1 x 21 lt well, basket dim 575x302x70. Complete with 1 basket, 1 lid, 1 bottom grid		18				
Notes: Supplied: 1 basket, 1 lid, 1 bottom grid, and an oil drain extension.						

SFR780T1-45	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x730x900				5.696
1 x 45 lt well, basket dim 610x340x70. Complete with 1 basket, 1 lid, 1 bottom grid		28			
Notes: Supplied: 1 basket, 1 lid, 1 bottom grid, and an oil drain extension.					

ACCESSORIES FRYERS PASTRY

Model	Description	Note	Price [€]
SGOC-FRP	Drainer	For models SFR670T1-21, SFR780T1-45, SFR670E1-21, SFR670E1-10	247
STCR1059	Anti-float grilles	Only for models SFR670E1-21, SFR670E1-10	99
STCR1064	Anti-float grilles	Only for model SFR670T1-21	91
STCR1066	Anti-float grilles	Only for model SFR780T1-45	118
SUPC70	Neutral cabinet with door dim 700x525x615h		1156
SUPN70	Open support unit dim 700x525x615h		757

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



XX

23

JOINT COVER

COOKING LINE

SERIES 1100



INDEX SERIES 1100

298	Gas ranges
304	Solid top
306	Wok
308	Ceramic plate
312	Induction plate
316	Griddles
324	Grills
328	Fryers
332	Pasta cookers
336	Bain-marie
340	Multifunction
342	Neutral elements
347	Accessories

COOKING LINE

1100

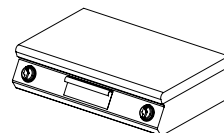
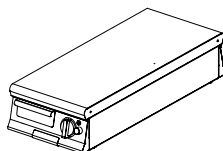
OPTIMIZATION AND ORGANIZATION

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.

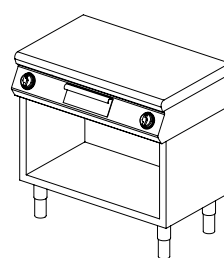
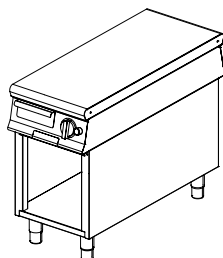
CONFIGURATIONS

Top version

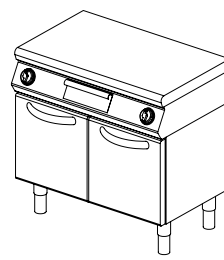
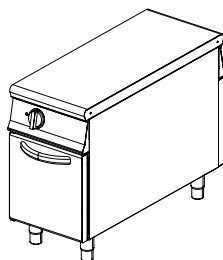
Cod: T

**Version with open compartment**

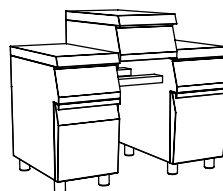
Cod: G

**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.

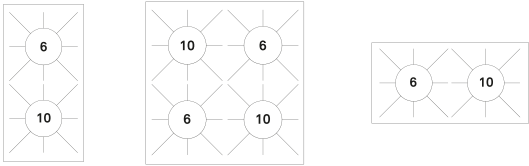


GAS RANGES

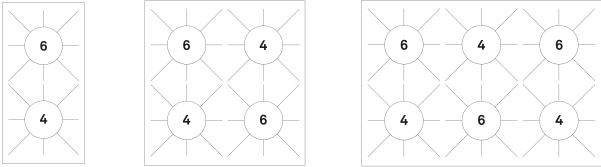
Surfaces with rounded corners for easy cleaning, with RAAF enameled cast iron grills designed for fast and easy cleaning. Grids in stainless steel upon request. Watertight brass burners, with pilot light, ensure high efficiency and a considerable reduction in consumption. The total-coverage surface grills 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

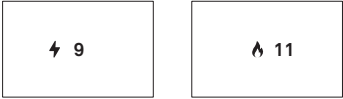
Burners (kW)



On request High power models



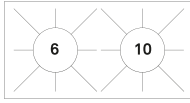
Ovens (kW)

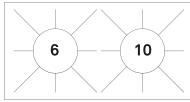


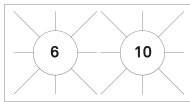
Dim:
GN 2/1

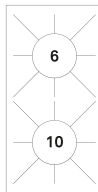
Dim:
GN 2/1

COOKING LINE

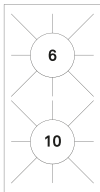
NECGT2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x250		37	0.20	2.513
GAS RANGE 2 BURNERS ONE SIDE OPERATION TOP VERSION		🔥 16			
Notes: 20 kW version available.					

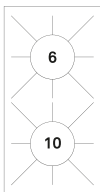
NECGT2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		36	0.50	3.089
GAS RANGE 2 BURNERS ONE SIDE OPERATION ON OPEN MODULE		🔥 16			
Notes: 20 kW version available.					

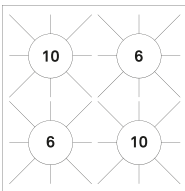
NECGT2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		36	0.50	3.702
GAS RANGE 2 BURNERS ONE SIDE OPERATION ON CUPBOARD		🔥 16			
Notes: 20 kW version available.					

NECGP2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		39	0.20	2.799
GAS RANGE 2 BURNERS PASS-THROUGH TOP VERSION		🔥 16			
Notes: 20 kW version available.					

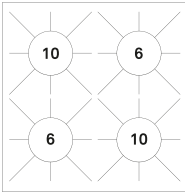
COOKING LINE

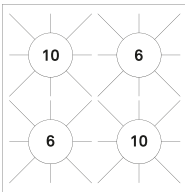
NECGP2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.50	3.375
GAS RANGE 2 BURNERS PASS-THROUGH ON OPEN MODULE		 16			
Notes: 20 kW version available.					

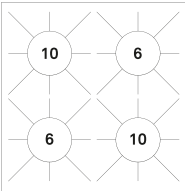
NECGP2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.50	3.903
GAS RANGE 2 BURNERS PASS-THROUGH ON CUPBOARD		 16			
Notes: 20 kW version available.					

NECGP4T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		76	0.30	4.146
GAS RANGE 4 BURNERS PASS-THROUGH TOP VERSION		 32			
Notes: 40 kW version available.					

COOKING LINE

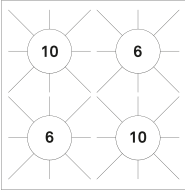
NECGP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		77	0.90	4.849
GAS RANGE 4 BURNERS PASS-THROUGH ON OPEN MODULE		🔥 32			
Notes: 40 kW version available.					

NECGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		76	0.90	5.906
GAS RANGE 4 BURNERS PASS-THROUGH ON CUPBOARD		🔥 32			
Notes: 40 kW version available.					

NECGP4E	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		200	0.90	9.002
GAS RANGE 4 BURNERS PASS-THROUGH ON ELECTRIC OVEN		🔥 32 ⚡ 9			

OVEN	Dimensions [WxDxH mm]	Power [kW]	Power supply [V - Hz]
	539x1018x292	⚡ 9	400 3N - 50/60
Notes: Supplied with one chrome stainless steel grid. Available in 49 kW version.			

COOKING LINE

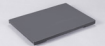
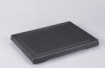
NECGP4F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		197	0.90	8.417

GAS RANGE 4 BURNERS PASS-THROUGH ON GAS OVEN  43

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

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

ACCESSORIES GAS RANGES

Model	Description	Note	Price [€]
NGPG	 Cast iron grille for a burner		173
NGPS	 Stainless Steel Grill for a burner		287
NXC9PL	 Smooth cast iron plate one burner for ranges with open burners Series 900 THE ESSENCE.		364
NXC9PR	 Ribbed cast iron plate one burner for ranges with open burners Series 900 THE ESSENCE.		288

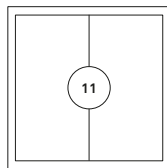
SOLID TOP

For indirect cooking. The particular shape of the cooking plate permits various types of cooking. The large, radiant cast iron plate is equipped with a central hole, special underplate conductive channels that allow correct heat diffusion. Heating is obtained by a high power double crown burner in cast iron, that is capable of reaching temperatures of 500°C at the center of the plate and 200°C near the borders, includes pilot light and security valve. High power double crown cast iron burner, 11 kw gas oven GN 2/1 equipped with thermostat valve for temperature regulation from 50°C to 300°C. Stabilized flame burner complete. with pilot light, thermal safety valved and electric ignition. Stainless steel cooking chamber (PASS-THROUGH). Oven power 11 kW. Oven floor in cast iron. Door surround in stainless steel with labyrinth seal.

The apparatus is equipped with adjustable feet in stainless steel. Solid top available on open base, with doors or on gas oven. Available in top version.

POWER AND CONFIGURATIONS

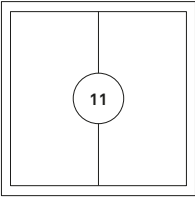
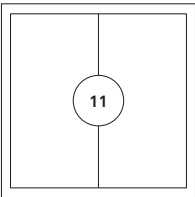
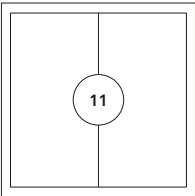
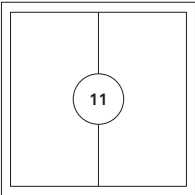
Burners (kW)



Ovens (kW)



Dim:
GN 2/1

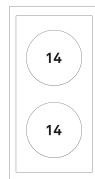
NETGP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		248	0.30	4.336
SOLID TOP GAS PASS-THROUGH TOP		🔥 11			
NETGP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		248	0.90	5.036
SOLID TOP GAS PASS-THROUGH ON OPEN MODULE		🔥 11			
NETGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		256	0.90	6.092
SOLID TOP GAS PASS-THROUGH ON CUPBOARD		🔥 11			
NETGP4F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		296	0.90	8.605
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)



NNEWKP2G

Dimensions
[WxDxH mm]

Power
[kW]

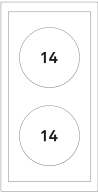
Weight
[kg]

Volume
[m³]

Price
[€]



600x1100x850



92

0.60

5.024

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

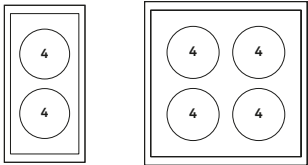
🔥 28

CERAMIC PLATE

For all cooking methods in pots and pans. Kitchen in glass-ceramic, created with stainless steel. Glass cooktop thickness 6mm, hermetically sealed. Independent cooking zones, each with radiant element controlled with an energy regulator. Zones are defined by printed borders and equipped with indicator lights for the correct function of the apparatus and presence of residual heat. Independent cooking zones 4 kW each. Static electric oven. Heating by superior and inferior resistance elements with independent temperature controls. Thermostat for temperature control from 50°C to 300°C. Stainless steel cooking chamber (PASS-THROUGH). Oven floor in cast iron. Oven door surround in stainless steel with labyrinth seal. Four-position switch, security thermostat. Function indicator light for correct oven function. Oven power 9 kW. 2 to 4 zones on the cooktop with doors or on electric oven. Available in top version.

POWER AND CONFIGURATIONS

Zone
(kW)

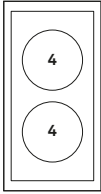


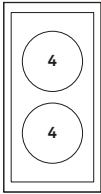
Ovens
(kW)

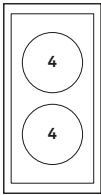


Dim:
GN 2/1

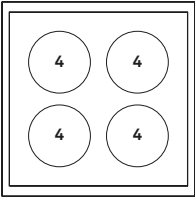
COOKING LINE

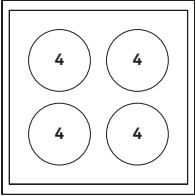
NECVP2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		38	0.20	4.454
ELECTRIC RANGE CERAMIC 2 ZONES PASS-THROUGH TOP VERSION		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

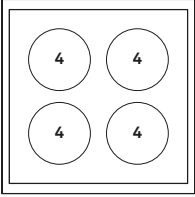
NECVP2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		46	0.90	5.032
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON OPEN PASS-THROUGH MODULE		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

NECVP2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.90	5.559
ELECTRIC RANGE CERAMIC TOP 2 ZONES ON PASS-THROUGH CUPBOARD		⚡ 8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

NECVP4A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		69	0.90	8.977
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON PASS-THROUGH CUPBOARD		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECVP4T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		69	0.30	7.217
ELECTRIC RANGE CERAMIC 4 ZONES PASS-THROUGH TOP VERSION		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECVP4G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		77	0.90	7.920
ELECTRIC RANGE CERAMIC TOP 4 ZONES ON OPEN MODULE		⚡ 16	Power supply [V - Hz] 400 3N - 50/60		

NECVP4E

Dimensions
[WxDxH mm]

Power
[kW]

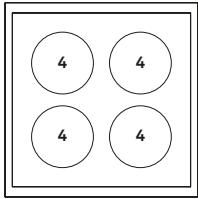
Weight
[kg]

Volume
[m³]

Price
[€]



900x1100x870



187

0.90

11.255

ELECTRIC RANGE CERAMIC TOP 4 ZONES ON ELECTRIC OVEN

⚡ 25

OVEN

Power
[kW]

Power supply
[V - Hz]

Capacity
oven

⚡ 9

400 3N - 50/60

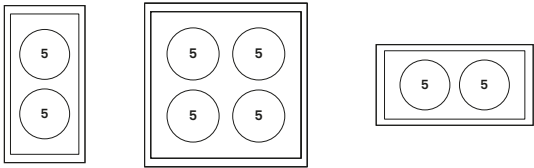
GN 2/1

INDUCTION PLATE

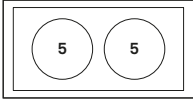
For cooking with pots and pans. Induction kitchen produced in Aisi stainless steel. Tempered glass top, 6mm thickness, hermetically sealed. Independent cooking zones, each with inducer equipped with recognition system that activates with the presence of a pan, a selector that allows the use of 10 power 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.

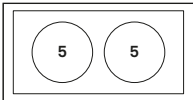
POWER AND CONFIGURATIONS

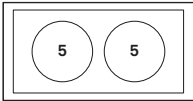
Zone
(kW)



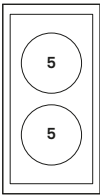
COOKING LINE

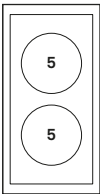
NECIT2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x250		58	0.20	11.734
ONE SIDE OPERATION INDUCTION RANGE 2 ZONES . TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

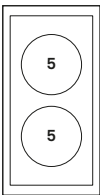
NECIT2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		58	0.50	12.309
INDUCTION RANGE 2 ZONES ONE SIDE OPERATION ON OPEN UNIT		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

NECIT2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		66	0.50	12.837
INDUCTION RANGE 2 ZONES ONE SIDE OPERATION ON CUPBOARD		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

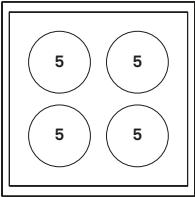
COOKING LINE

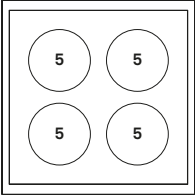
NECIP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		64	0.20	12.018
INDUCTION RANGE 2 ZONES PASS-THROUGH TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

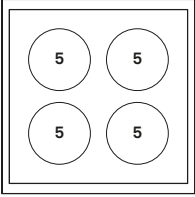
NECIP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		64	0.50	12.595
INDUCTION RANGE 2 ZONES PASS-THROUGH ON OPEN UNIT		⚡ 10	Power supply [V - Hz] 400 3 - 50/60		

NECIP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		72	0.50	13.123
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 [m³]	Price [€]
	900x1100x250		79	0.30	17.974
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 [m³]	Price [€]
	900x1100x870		79	0.90	18.677
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 [m³]	Price [€]
	900x1100x870		87	0.90	19.732
INDUCTION RANGE 4 ZONES PASS-THROUGH ON CUPBOARD		⚡ 20	Power supply [V - Hz] 400 3 - 50/60		

GRIDDLES

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

POWER AND CONFIGURATIONS

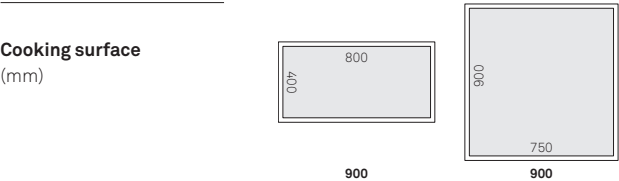


Plate type		Chrome plus brushed smooth plate.		Chrome smooth plate.
		Chrome plus brushed ribbed plate.		Piastra cromata rigata
		Chrome plus brushed plate with 2/3 smooth and 1/3 ribbed.		Piastra cromata 2/3 liscia e 1/3 rigata

GRIDDLES ELECTRIC

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBET4GLL ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x550x870	⚡ 7.5	72	0.50	4.524
		NEBET4GLR ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x550x870	⚡ 7.5	73	0.50	4.665
		NEBET4ALL ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	⚡ 7.5	80	0.50	5.053
		NEBET4ALR ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	⚡ 7.5	81	0.50	5.194
		NEBET4TLL ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH TOP CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	⚡ 7.5	72	0.20	4.034
		NEBET4TLR ELECTRIC FRY TOP ONE SIDE OPERATION RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	⚡ 7.5	73	0.20	4.176

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBEP4GLL ELECTRIC FRY TOP PASS- THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x1100x900	⚡ 15	137	0.90	7.069
		NEBEP4GLR ELECTRIC FRY TOP PASS- THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE RIBBED ON OPEN MODULE	900x1100x900	⚡ 15	138	0.90	7.475

COOKING LINE

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBEP4ALL ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH ON CUPBOARD	900×1100×900	⚡ 15	145	0.90	8.126
		NEBEP4ALR ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE RIBBED ON CUPBOARD	900×1100×900	⚡ 15	146	0.90	8.532
		NEBEP4TLL ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900×1100×280	⚡ 15	73	0.30	6.367
		NEBEP4TLR ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE.TOP VERSION	900×1100×280	⚡ 15	138	0.30	6.773

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBET4GLC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON OPEN MODULE	900×550×870	⚡ 7.5	73	0.50	4.885
		NEBET4GMC ELECTRIC FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON OPEN MODULE	900×550×870	⚡ 7.5	73	0.50	5.027
		NEBET4ALC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON CUPBOARD	900×550×870	⚡ 7.5	81	0.50	5.414
		NEBET4AMC ELECTRIC FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON CUPBOARD	900×550×870	⚡ 7.5	81	0.50	5.555
		NEBET4TLC ELECTRIC FRY TOP ONE SIDE OPERATION SMOOTH CHROMED TOP	900×550×250	⚡ 7.5	73	0.20	4.396

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	4.537

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	7.548
		NEBEP4GMC ELECTRIC FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON OPEN MODULE	900x1100x900	⚡ 15	138	0.90	7.955
		NEBEP4ALC ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON CUPBOARD	900x1100x900	⚡ 15	145	0.90	8.605
		NEBEP4AMC ELECTRIC FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON CUPBOARD	900x1100x900	⚡ 15	146	0.90	9.013
		NEBEP4TLC ELECTRIC FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED TOP	900x1100x280	⚡ 15	137	0.30	6.848
		NEBEP4TMC ELECTRIC FRY TOP PASS-THROUGH VERSION COMBINED CHROMED TOP	900x1100x280	⚡ 15	138	0.30	7.251

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	5.116
		NEBGT4GLR GAS FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x550x870	10.5	72	0.50	5.257
		NEBGT4ALL GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	10.5	79	0.50	5.644
		NEBGT4ALR GAS FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x550x870	10.5	80	0.50	5.785
		NEBGT4TLL GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	10.5	71	0.20	4.625
		NEBGT4TLR GAS FRY TOP ONE SIDE OPERATION SMOOTH RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900x550x250	10.5	72	0.20	4.766

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	7.223
		NEBGP4GLR GAS FRY TOP PASS-THROUGH VERSION SMOOTH/RIBBED CHROME PLUS BRUSHED PLATE ON OPEN MODULE	900x1100x870	21	136	0.90	7.629

COOKING LINE

900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGP4ALL GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x1100x870	21	144	0.90	8.280
		NEBGP4ALR GAS FRY TOP PASS-THROUGH SMOOTH RIBBED CHROME PLUS BRUSHED PLATE ON CUPBOARD	900x1100x870	21	144	0.90	8.685
		NEBGP4TLL GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROME PLUS BRUSHED PLATE. TOP VERSION	900x1100x250	10.5	136	0.30	6.519
		NEBGP4TLR GAS FRY TOP PASS-THROUGH VERSION RIBBED CHROME PLUS BRUSHED PLATE. TOP VERSION	900x1100x250	10.5	136	0.30	6.927

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	5.477
		NEBGT4GMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON OPEN MODULE	900x550x870	10.5	72	0.50	5.618
		NEBGT4ALC GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROMED ON CUPBOARD	900x550x870	10.5	80	0.50	6.005
		NEBGT4AMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED ON CUPBOARD	900x550x870	10.5	80	0.50	6.147
		NEBGT4TLC GAS FRY TOP ONE SIDE OPERATION SMOOTH CHROMED TOP	900x550x250	10.5	72	0.20	4.987

COOKING LINE

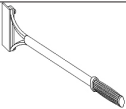
900	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		NEBGT4TMC GAS FRY TOP ONE SIDE OPERATION COMBINED CHROMED TOP	900x550x250	 10.5	72	0.20	5.127

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	7.395
		NEBGP4GMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON OPEN MODULE	900x1100x870	 21	137	0.90	7.799
		NEBGP4ALC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED ON CUPBOARD	900x1100x870	 21	144	0.90	8.453
		NEBGP4AMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED ON CUPBOARD	900x1100x870	 21	145	0.90	8.856
		NEBGP4TLC GAS FRY TOP PASS-THROUGH VERSION SMOOTH CHROMED TOP	900x1100x250	 10.5	136	0.30	6.691
		NEBGP4TMC GAS FRY TOP PASS-THROUGH VERSION COMBINED CHROMED TOP	900x1100x250	 10.5	137	0.30	7.099

ACCESSORIES GRIDDLES

Model		Description	Note	Price [€]
KFTT		Drain plug for hotplate cleaning.		124
NX10FTP9		Splashguard for fry top 900 mm.		443

ACCESSORIES GRIDDLES

Model		Description	Note	Price [€]
RBLR		Scraper for Fry-top hotplate cleaning. Incl. blade for smooth and ribbed hotplate.		140
XFT-LR		Kit 10 scraper blades		113

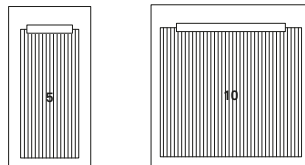
GRILL

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

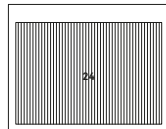
This system guarantees a more natural and genuine alimentation that exalts the best characteristics of the food, and favors the dispersion of fats. The cast iron cooking grill is reversible and inclinable for cooking fatty items, or used horizontally for cooking fish and vegetables. 3 sided splatter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

POWER AND CONFIGURATIONS

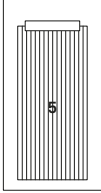
Electric grills (kW)



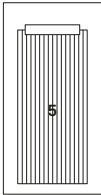
Gas grills (kW)



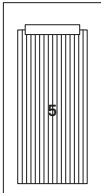
GRILL ELECTRIC

NEGVREP2T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		38	0.20	4.843
1 SIDE OPERATION ELECTRIC GRILL TOP VERSION		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

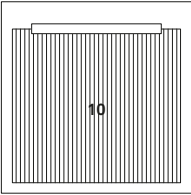
NEGVREP2A	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		46	0.50	5.948
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH CABINET		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

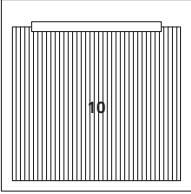
NEGVREP2G	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.50	5.420
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

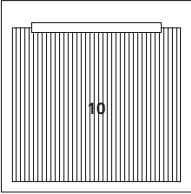
COOKING LINE

NEGVREP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		62	0.30	7.103
1 SIDE OPERATION ELECTRIC GRILL - TOP VERSION		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

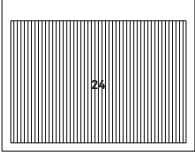
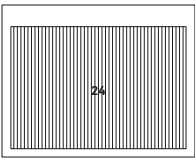
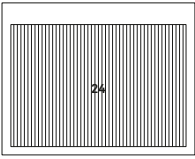
NEGVREP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		70	0.90	8.862
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH CABINET		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

NEGVREP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		62	0.90	7.806
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

Notes: Models with tiltable heating elements for direct cooking.

GRILL GAS

NEGP4T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x250		101	0.30	5.887
1 SIDE OPERATION GAS GRILL - TOP VERSION		🔥 24			
Notes: Supplied with meat/fish grid.					
NEGP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		101	0.90	7.647
1 SIDE OPERATION GAS GRILL ON PASS-THROUGH CABINET		🔥 24			
Notes: Supplied with meat/fish grid.					
NEGP4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x1100x870		101	0.90	6.589
1 SIDE OPERATION ELECTRIC GRILL ON PASS-THROUGH OPEN BASE		🔥 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).

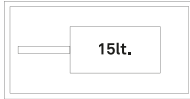
Made of stainless steel, the basins are molded to prevent boil-over, and equipped with ample cold zones for the collection of cooking residuals. Gas fryers are heated with steel burners for an optimized flame, while electric fryers are heated with steel clad resistance heating elements, and controlled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

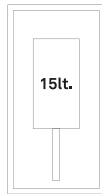
POWER AND CONFIGURATIONS

Well capacity
(lt)

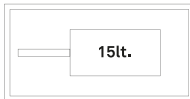


FRYER ELECTRIC

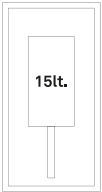
NEFET4115K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		87	0.20	5.331
ELECTRIC FRYER ONE SIDE OPERATION 1 WELL 15 LT. ELECTRONIC CONTROLS		 12			
Notes: Extractable filter, basket and lid and collector for drain cock included.					

NEFEP2115K	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		54	0.50	5.387
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 [WxD×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		84	0.20	5.416
GAS FRYER ONE SIDE OPERATION 1 WELL 15 LT.					
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	5.571

GAS FRYER ONE SIDE OPERATION 1 WELL 15 LT.  14

Notes: Extractable filter, basket and lid and collector for drain cock included.

ACCESSORIES FRYER

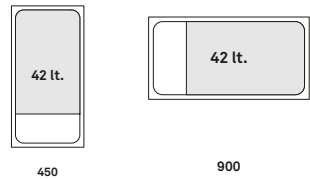
Model	Description	Note	Price [€]
NX10CFRC2	Lid for gas fryer 15lt 2 1/2 basket		107
NX10FRC2	Kit made of 2 1/2 baskets for gas fryer 15lt.		153
NXFIV15G	 Collector for frying residue 23 lt tank capacity		279
XFR9BR	Oil drip tray	295x595x120	364

PASTA COOKER

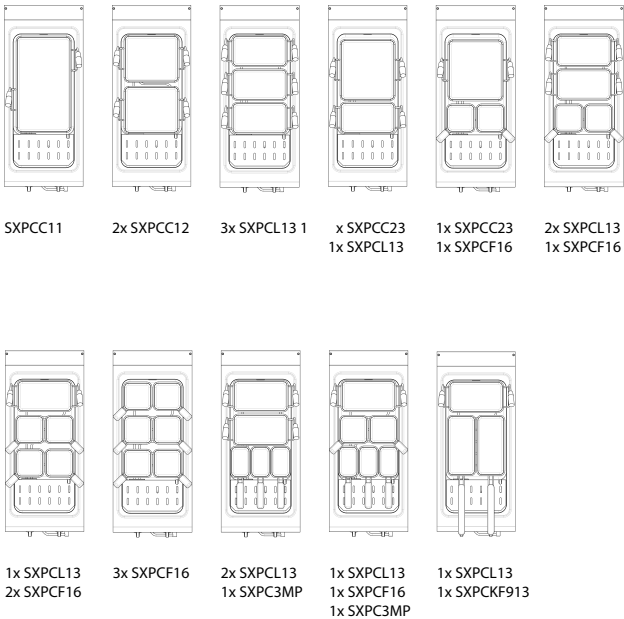
Pasta cooker made of Aisi stainless steel. Upper level molded with anti drip border and ample space of foam expansion. Basin formed in Aisi stainless steel 316 with rounded floor for easy cleaning. Manual water refilling. Security system prevents the activation of the pasta cooker with an empty basin.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

POWER AND CONFIGURATIONS

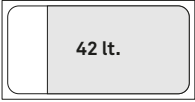
Well capacity (lt)



Basket combinations Well 42lt.



PASTA COOKER ELECTRIC

NEDET4142M	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870	 42 lt.	83	0.50	5.388
ELECTRIC PASTA COOKER 1 WELL 42 LT. ONE SIDE OPERATION. MANUAL LOADING		⚡ 8.5	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	510x305x285	42 LT.

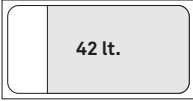
Notes: Without baskets and lids.

NEDEP2142M	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870	 42 lt.	67	0.50	5.658
ELECTRIC PASTA COOKER 1 WELL 42 LT. ONE SIDE OPERATION. MANUAL LOADING		⚡ 8.5	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [W×D×H mm]	Well capacity [l]
	305x510x285	42 LT.

Notes: Without baskets and lids.

PASTA COOKER GAS

NEDGT4142M	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		73	0.50	5.674
		900			

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		73	0.50	5.945
		450			

PASTA-COOKER GAS VERSION 1 WELL 42 LT. MANUAL LOADING. ONE SIDE OPERATION.

⚡ 10.5 ⚡ 0.1

Power supply
[V - Hz]

230 - 50/60

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

Notes: Without baskets and lids.

ACCESSORIES PASTA COOKER

Model	Description	Note	Price [€]
SXPC3MP	 Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well		387
SXPCC11	 Basket 1/1 with side handles for 42 lt. well.		275
SXPCC12	 Basket 1/2 with side handles for 42 lt. well.		189

ACCESSORIES PASTA COOKER

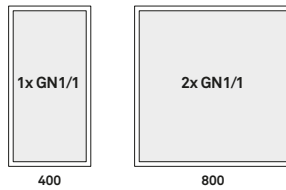
Model		Description	Note	Price [€]
SXPCC23		Basket 2/3 with lateral support for 28 and 42 lt. well.		205
SXPCC9		Pasta-cooker lid made of stainless steel, for 42 lt. well.		77
SXPCF13		Basket 1/3 with front handle for 42 lt. well 600 mm module only		147
SXPCF16		Kit 2 baskets single serving incl. frame for 28 and 42 lt. well		310
SXPCKF913		Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well		337
SXPCL13		Basket 1/3 with side handles for 28 and 42 lt. well.		164

BAIN MARIES

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

POWER AND CONFIGURATIONS

Well capacity



NEMEP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		38	0.20	3.067
ELECTRIC BAIN-MARIE PASS-THROUGH TOP VERSION. ONE SIDE OPERATION		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	340x685x170

Notes: For well GN 1/1, maximum H=150mm. All models have automatic water inlet.

NEMEP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		38	0.20	3.644
ELECTRIC BAIN-MARIE PASS-THROUGH VERSION ON OPEN MODULE. ONE SIDE OPERATION.		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	340x685x170

Notes: For well GN 1/1, maximum H=150mm. All models have automatic water inlet.

NEMEP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x870		46	0.50	4.171
ELECTRIC BAIN-MARIE PASS-THROUGH VERSION ON CUPBOARD. ONE SIDE OPERATION.		⚡ 1.8	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	340x685x170

Notes: For well GN 1/1, maximum H=150mm. All models have automatic water inlet.

ACCESSORIES BAIN MARIES

Model		Description	Note	Price [€]
0102261		Box for container GN 1/6 h150mm made of stainless steel.		65
0102262		Box for container GN 1/4 h150mm made of stainless steel.		70
0102263		Box for container GN 1/3 h150mm made of stainless steel.		83
0102264		Box for container GN 1/2 h150mm made of stainless steel.		95
0102266		Box for container GN 1/1 h150mm made of stainless steel.		132
0102289		Stainless steel lid for container box GN1/6.		33
0102290		Stainless steel lid for container box GN1/4.		35
0102291		Stainless steel lid for container box GN1/3.		38
0102292		Stainless steel lid for container box GN1/2.		46
0102294		Stainless steel lid for container box GN1/1.		70
XBTB		Cross bar		76

MULTI-PERFORMANCES

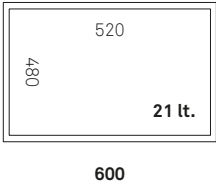
Multifunctions, just one machine. Extremely versatile, it can be used for direct contact cooking (Fry top), boiling (boiled meats, soups, sauces, ragout, risottos), as a bain marie or for light frying (not deep frying). A perfect solution to obtain many functions in little space. Electric monoblock multifunction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

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

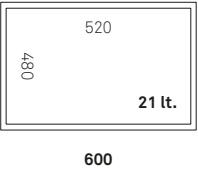
Adjustable temperature control thermostat from 50°C a 300°C. Security thermostat. Ample drain hole for basin emptying into a GN container placed in an undershelf compartment. Signal light indicator for the correct function of the apparatus.

POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

NECMP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x1100x870		102	0.60	6.299
ELECTRIC MULTIFUNCTIONAL APPLIANCE ON CUPBOARD. ONE SIDE OPERATION.		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]
	520x480x100

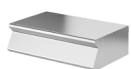
ACCESSORIES MULTI-PERFORMANCES

Model	Description	Note	Price [€]
NXVBP6	Splashguard for multifunctional appliance 600 mm.		342

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 [€]
---------	--------------------------	---------------	----------------	----------------	--------------



900x550x250

58

0.20

1.201

NEUTRAL UNIT ONE SIDE OPERATION TOP

NEENT4T2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	--------------------------	---------------	----------------	----------------	--------------



900x550x250

60

0.20

1.679

NEUTRAL UNIT ONE SIDE OPERATION TOP WITH DRAWERS

NEENT4G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



900x550x870

58

0.50

1.777

NEUTRAL UNIT ONE SIDE OPERATION ON OPEN MODULE

NEENT4G2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		60	0.50	2.257

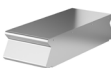
NEUTRAL UNIT ONE SIDE OPERATION WITH DRAWERS ON OPEN MODULE

NEENT4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		66	0.50	2.306

NEUTRAL UNIT ONE SIDE OPERATION ON CUPBOARD

NEENT4A2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	900x550x870		68	0.50	2.784

NEUTRAL UNIT ONE SIDE OPERATION WITH DRAWERS ON CUPBOARD

NEENP2T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	450x1100x250		38	0.20	1.485

NEUTRAL PASS-THROUGH UNIT TOP

COOKING LINE

NEENP2T2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	--------------------------	---------------	----------------	----------------	--------------



450x1100x250

40

0.20

1.852

NEUTRAL PASS-THROUGH UNIT TOP WITH DRAWERS

NEENP2G	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



450x1100x870

38

0.50

2.063

NEUTRAL UNIT PASS-THROUGH VERSION ON OPEN MODULE

NEENP2G2C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	--------------------------	---------------	----------------	----------------	--------------



450x1100x870

40

0.50

2.427NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON OPEN
MODULE

NEENP2A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



450x1100x870

46

0.50

2.592

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWER ON CUPBOARD

NEENP2A2CDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

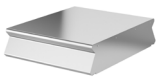
450x1100x870

48

0.50

2.956

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON CUPBOARD

NEENP4TDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

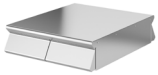
900x1100x250

49

0.30

1.697

NEUTRAL PASS-THROUGH UNIT TOPS

NEENP4T4CDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

900x1100x250

51

0.30

2.736

NEUTRAL PASS-THROUGH UNIT TOPS WITH DRAWERS

NEENP4GDimensions
[WxDxH mm]Power
[kW]Weight
[kg]Volume
[m³]Price
[€]

900x1100x870

49

0.90

2.400

NEUTRAL UNIT PASS-THROUGH VERSION ON OPEN MODULE

COOKING LINE

NEENP4G4C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	--------------------------	---------------	----------------	----------------	--------------



900x1100x870

51

0.90

3.151

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON OPEN
MODULE

NEENP4A	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



900x1100x870

57

0.90

3.456

NEUTRAL UNIT PASS-THROUGH VERSION ON CUPBOARD

NEENP4A4C	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
-----------	--------------------------	---------------	----------------	----------------	--------------



900x1100x870

59

0.90

4.206

NEUTRAL UNIT PASS-THROUGH VERSION WITH DRAWERS ON CUPBOARD

ACCESSORIES 1100

Model	Description	Note	Price [€]
NEX2D1145	Kit 2 drawers		1105
NKBVP1145	Door 450 mm		345
NKBVP1160	Door 600 mm		369
NX10GP	PAN RACK		
NX10GPT	PAN RACK		
NX10TP	BRIDGE SUPPORT		
NX10ZF13	FRONT PLINTH MODULE 1350		300
NX10ZF18	FRONT PLINTH MODULE 1800		338
NX10ZF22	FRONT PLINTH MODULE 2250		374
NX10ZF27	FRONT PLINTH MODULE 2700		410
NX10ZF5	FRONT PLINTH MODULE 450		231
NX10ZF9	FRONT PLINTH MODULE 900		266
NX10ZL	SIDE PLINTH		231
NX7CAM	WATER TAP		542
NXPZM	NR. 4 FEET H 50MM		312
X10PT	FINISHING ELEMENT TOP AND SIDE		1.364
X10TP	Terminal element for 1100 worktop		620

COOKING LINE

DROP IN

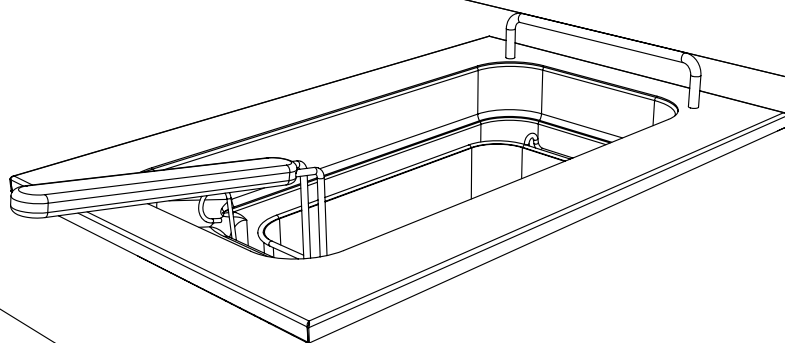


COOKING LINE

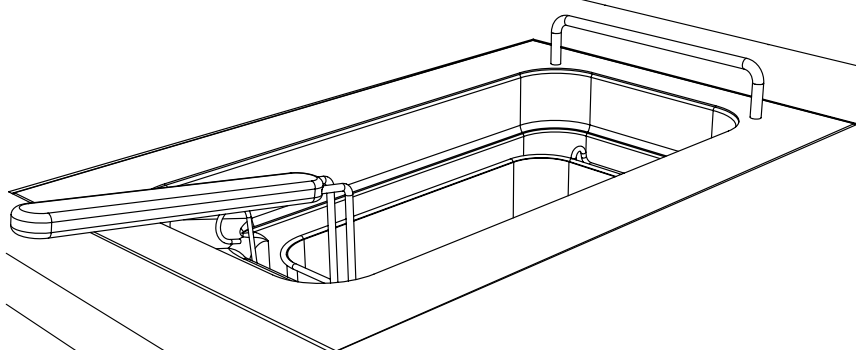
INDEX DROP IN

DROP IN 600		DROP IN 700	
356	Gas ranges	392	Gas ranges
358	Electric ranges	394	Electric ranges
362	Ceramic plate	396	Griddles
366	Induction plate	400	Grills
370	Griddles	402	Fryers
378	Fryers	404	Multifunction
380	Warm containers	406	Pasta cookers
384	Multifunction	410	Bain-marie
384	Pasta cookers		
386	Bain-marie		

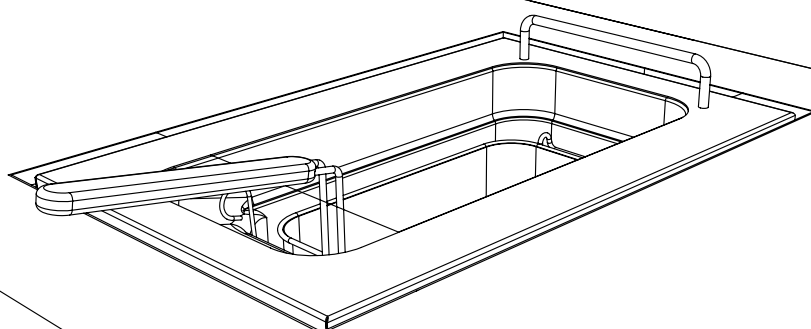
COOKING LINE



IN SUPPORT



RECESSED



WITH DRAINAGE
CHANNEL

Installation

THREE 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.

WITH DRAINAGE CHANNEL

The channel, created by the installer, provides a convenient outlet for collecting any splashes, liquids, or food particles. This isolates the basin from potential contamination while maintaining aesthetic value.

COOKING LINE

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.

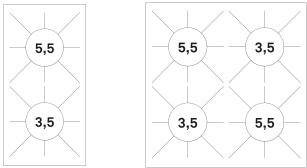
Drop-in, new forms of cooking.

GAS RANGES

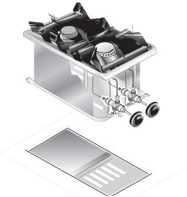
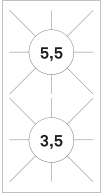
Stainless steel AISI 304 cooktop with open burners, molded for easy cleaning. Waterproof burners featuring a pilot burner and safety thermocouple, with outputs of 3.5 kW and 5.5 kW. The top is equipped with black, acid-resistant enamelled cast iron grids. Gas supply facilitated through safety taps with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

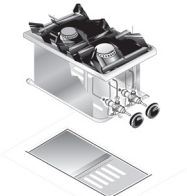
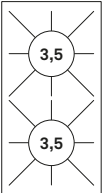
POWER AND CONFIGURATIONS

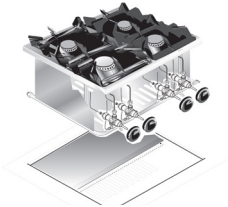
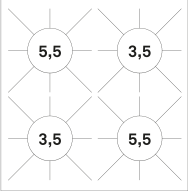
Burners
(kW)

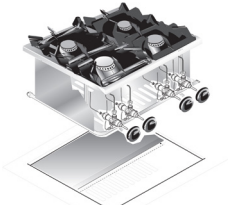
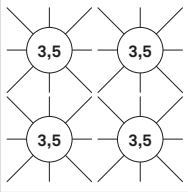


COOKING LINE

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

CG62DL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x250		17	0.15	1.066
DROP-IN 2 GAS BURNER BOILING TOP		🔥 7			

CG64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x250		25	0.22	1.775
DROP-IN 4 GAS BURNER BOILING TOP		🔥 18			

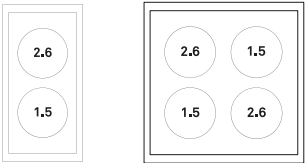
CG64DL	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x250		25	0.22	1.737
DROP-IN 4 GAS BURNER BOILING TOP		🔥 14			

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

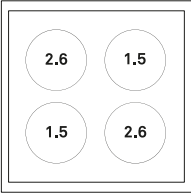
Electric hotplates
(kW)



COOKING LINE

CE62D	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 2 HOTPLATE ELECTRIC BOILING TOP	400x600x75	 ⚡ 4.1	13	0.06	790
Power supply [V - Hz] 400 3N - 50/60					

CE62DB	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 2 HOTPLATE ELE. BOILING TOP BOX	400x600x75	 ⚡ 4.1	14	0.06	892
Power supply [V - Hz] 400 3N - 50/60					

CE64D	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
 DROP-IN 4 HOTPLATE ELECTRIC BOILING TOP	600x600x75	 ⚡ 8.2	27	0.10	1.223
Power supply [V - Hz] 400 3N - 50/60					

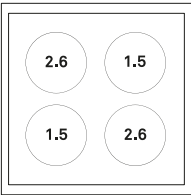
COOKING LINE

CE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
--------	--------------------------	---------------	----------------	----------------	--------------



DROP-IN 4 HOTPLATE ELE. BOILING TOP BOX

600x600x75



27

0.10

1.284

⚡ 8.2

Power supply
[V - Hz]

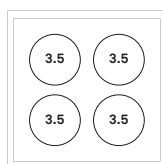
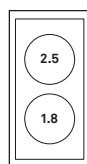
400 3N - 50/60

CERAMIC PLATE

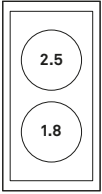
Electric ceramic cooking top, high performance, with independent cooking zones 2,4 kW Ø24cm and 1,8 kW Ø18 cm. The cooking zones are framed by silkscreened circles on the ceramic surface and equipped with an indicator light for residual heat. Self-economizing heating element. High output and maximum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

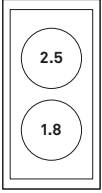
POWER AND CONFIGURATIONS

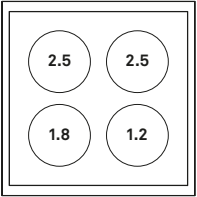
Zone
(kW)



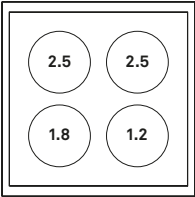
COOKING LINE

CV62D	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x70		11	0.06	1.596
DROP-IN 2 CERAMIC HOTPLATE ELE BOI TOP		⚡ 4.2	Power supply [V - Hz] 400 3N - 50/60		

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

CV64D	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x75		17	0.10	2.220
DROP-IN 4 CERAMIC HOTPLATE ELE BOI TOP		⚡ 7.8	Power supply [V - Hz] 400 3N - 50/60		

COOKING LINE

CV64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x75		20	0.10	2.329
DROP-IN 4 CER HOTPLATE ELE BOI TOP BOX		 7.8	Power supply [V - Hz] 400 3N - 50/60		

GRIDDLES

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

POWER AND CONFIGURATIONS

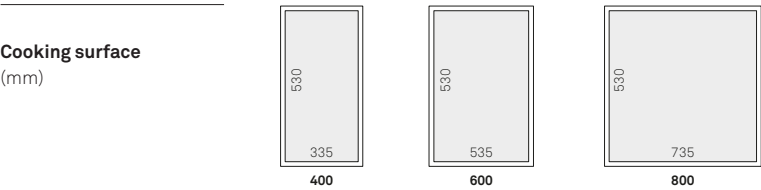
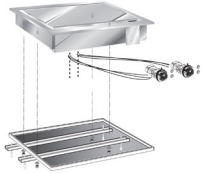


Plate type		Smooth AISI 430 stainless steel plate		Smooth chrome plate
		AISI 430 stainless steel ribbed plate		Ribbed chrome plate
		Plate 2/3 smooth and 1/3 ribbed in AISI 430 stainless steel		Chrome-plated plate 2/3 smooth and 1/3 ribbed

COOKING LINE

425	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		BE62DX DROP-IN ELE. GRIDDLE SMOOTH PLATE	425x600x180	⚡ 3.9	27	0.10	1.770
		BE62DBX DROP-IN ELE. GRIDDLE SMOOTH PLATE	425x600x180	⚡ 3.9	32	0.09	1.881
		BE62DC DROP-IN ELE. GRIDDLE SMOOTH PLATE	425x600x180	⚡ 3.9	32	0.09	1.680
		BE62DCB DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	425x600x180	⚡ 3.9	37	0.11	1.737

COOKING LINE

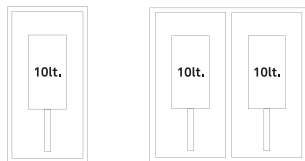
625	Plate type	Model Description	Dimensions [WxDxH mm].	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
		BE64DC DROP-IN ELE GRIDDLE SMOOTH CHR PLATE	625x600x180	⚡ 7.8	55	0.15	2.849
		BE64DCB DROP-IN ELE GRIDDLE SMOO CHR PLATE B	625x600x180	⚡ 7.8	47	0.13	2.901
		BE64DMC DROP-IN ELE GRIDDLE MIXED CHR PLATE	625x600x180	⚡ 7.8	54	0.30	2.522
		BE64DMCB DROP-IN ELE GRIDDLE MIX CHR PLATE B	625x600x180	⚡ 7.8	47	0.10	2.625
		BE64DX DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	625x600x180	⚡ 7.8	47	0.16	2.552
		BE64DMX DROP-IN ELE GRIDDLE SMOOTH PLATE BOX	625x600x180	⚡ 7.8	44	0.14	2.724
		BE64DBX DROP-IN ELE GRIDDLE MIXED PLATE	625x600x180	⚡ 7.8	40	0.10	2.621
		BE64DMBX DROP-IN ELE GRIDDLE MIXED PLATE BOX	625x600x180	⚡ 7.8	44	0.14	2.835

FRYER

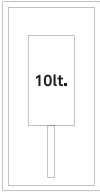
Electric Fryer, heating by means of heating elements. Equipped with a wide cooling area and a radiused, tilting oil expansion area. Adjustable thermostat with temperature settings between 100°C and 180°C, manually resettable safety thermostat. Signal lamp to check on power supply and resistance operation.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

POWER AND CONFIGURATIONS

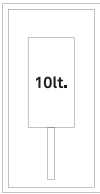
Well capacity
(lt)



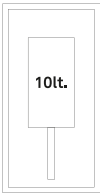
COOKING LINE

FE62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	15	0.16	1.639
DROP-IN SINGLE PAN ELE. FRYER 10 L		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

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

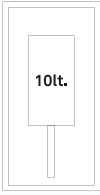
FE62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	15	0.16	1.744
DROP-IN SING PAN ELE FRYER 10 L BOX		⚡ 5	Power supply [V - Hz] 400 3N - 50/60		

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

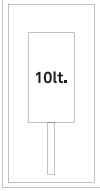
FE62DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	15	0.16	1.685
DROP-IN SINGLE PAN ELE. FRYER 10 L		⚡ 7.5	Power supply [V - Hz] 400 3N - 50/60		

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

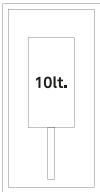
COOKING LINE

FE62DPB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	17	0.16	1.788
DROP-IN SING PAN ELE FRYER 10 L BOX		⚡ 7.5	Power supply [V - Hz] 400 3N - 50/60		

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

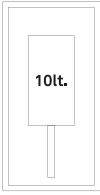
FER62DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	14	0.16	1.783
DROP-IN SINGLE PAN ELE. FRYER 10 L		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

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

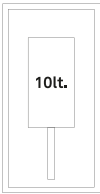
FER62DPB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	14	0.16	1.866
DROP-IN SING PAN ELE FRYER 10 L BOX		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

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

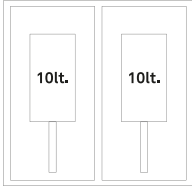
COOKING LINE

FER62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	14	0.16	1.820
DROP-IN SINGLE PAN ELE. FRYER 10 L		⚡ 6	Power supply [V - Hz] 400 3N - 50/60		

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

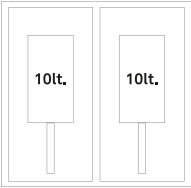
FER62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x380	 10lt.	14	0.16	1.917
DROP-IN SING PAN ELE FRYER 10 L BOX		⚡ 6	Power supply [V - Hz] 400 3N - 50/60		

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

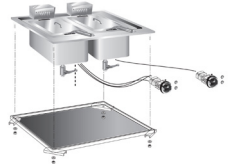
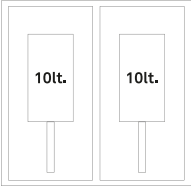
FE64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380	 10lt. 10lt.	40	0.22	3.037
DROP-IN TWIN PAN ELE FRYER 10+10 L		⚡ 10	Power supply [V - Hz] 400 3N - 50/60		

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

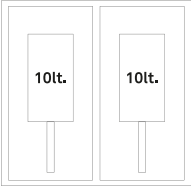
COOKING LINE

FE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380	 ⚡ 10	28	0.22	3.139
DROP-IN TWIN PAN ELE FRY 10+10L BOX					
Power supply [V - Hz]					
400 3N - 50/60					

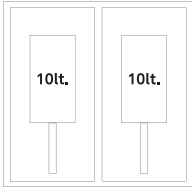
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.

FE64DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380	 ⚡ 15	25	0.22	2.959
DROP-IN TWIN PAN ELE FRYER 10+10 L					
Power supply [V - Hz]					
400 3N - 50/60					

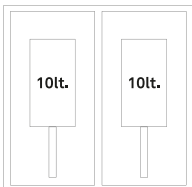
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.

FE64DPB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380	 ⚡ 15	28	0.22	3.087
DROP-IN TWIN PAN ELE FRY 10+10L BOX					
Power supply [V - Hz]					
400 3N - 50/60					

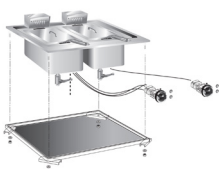
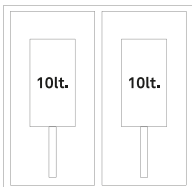
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.

FER64DP	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380		40	0.22	3.269
DROP-IN TWIN PAN ELE FRYER 10+10 L		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

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

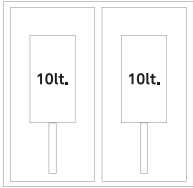
FER64DPB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380		28	0.22	3.349
DROP-IN TWIN PAN ELE FRY 10+10L BOX		⚡ 18	Power supply [V - Hz] 400 3N - 50/60		

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

FER64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380		40	0.22	3.418
DROP-IN TWIN PAN ELE FRYER 10+10 L		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

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

COOKING LINE

FER64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x380		28	0.22	3.552
DROP-IN TWIN PAN ELE FRY 10+10L BOX		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

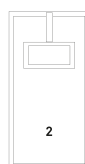
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	220x340x220(h)	2x 10 LT.

WARM CONTAINER

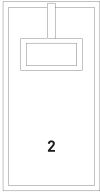
Dry functioning warm container made of stainless steel. Removable container GN 1/1 with sieve bottom. Heating by means of shielded electrical resistances positioned underneath the well. Upper heating via infrared heating elements. Temperature range 30°C to 90°C. Indicator light for correct operation.

POWER AND CONFIGURATIONS

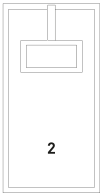
Power
(kW)



COOKING LINE

RP62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x260	 2	13	0.11	819
DROP-IN INFRARED CHIPS SCUTTLE		⚡ 2	Power supply [V - Hz] 230 - 50/60		

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

RP62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x260	 2	13	0.11	910
DROP-IN INFRARED CHIPS SCUTTLE BOX		⚡ 2	Power supply [V - Hz] 230 - 50/60		

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

MULTI-PERFORMANCES

Electric Multifunctional Appliance made of stainless steel. Rectangular well made of stainless steel with a polished bottom. Heating by means of shielded electrical resistances positioned underneath the well. Temperature settings from 50°C to 300°C via thermostat. Signal light checks whether the appliance is operating correctly.

POWER AND CONFIGURATIONS

Well capacity
(lt)



COOKING LINE

CM62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x320	 13 lt. 400	23	0.10	2.543
DROP-IN ELE. MULTIPLE COOK PAN		⚡ 4.05	Power supply [V - Hz] 400 3N - 50/60		

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

CM62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x320	 13 lt. 400	24	0.10	2.748
DROP-IN ELE. MULTIPLE COOK PAN BOX		⚡ 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 [€]
	600x600x320	 21 lt. 600	38	0.15	3.185
DROP-IN ELE. MULTIPLE COOK PAN		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

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

COOKING LINE

CM64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x320	 600	39	0.21	3.329
DROP-IN ELE. MULTIPLE COOK PAN BOX		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

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

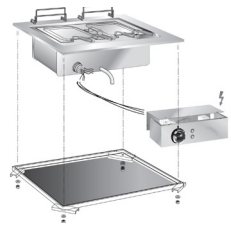
PASTA COOKER

Electric pasta-cooker with a 28-liter well. Dimensions of the well in cm: 49x34x18h. Heating is achieved by shielded electrical resistances inside the well. Temperature is controlled via a thermostat and manually resettable safety thermostat. The electrical resistances can be completely lifted for easy cleaning. Equipped with loading and draining taps, including 3 baskets measuring 14.5x29.0x12.5h cm, sieve bottom, and lid in stainless steel.

POWER AND CONFIGURATIONS

Well capacity
(lt)



DE64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x335		22	0.22	2.773
DROP-IN SINGLE WELL ELE. PASTA COOK. BOX		 9	Power supply [V - Hz] 400 3N - 50/60		

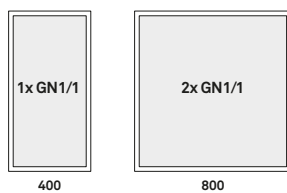
WELL	Dimensions [WxDxH mm]	Well capacity [l]
	500x340x200(h)	28 LT.

BAIN MARIES

Electric bain-marie, single-phase, made of stainless steel. Pressed well made of stainless steel with rounded edges. Heating by means of adhesive electrical resistances positioned outside of the well, each with a safety limiter. Thermostatic control unit with a setting range of 30°C to 90°C. Appliance equipped with a drain tap.

POWER AND CONFIGURATIONS

Well capacity



ME62D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x335	1x GN1/1 400	9	0.11	954
DROP-IN ELECTRIC BAIN MARIE		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	305x510x195(h)

ME62DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x600x335	1x GN1/1 400	10	0.11	1.066
DROP-IN ELECTRIC BAIN MARIE BOX		⚡ 2	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	305x510x195(h)

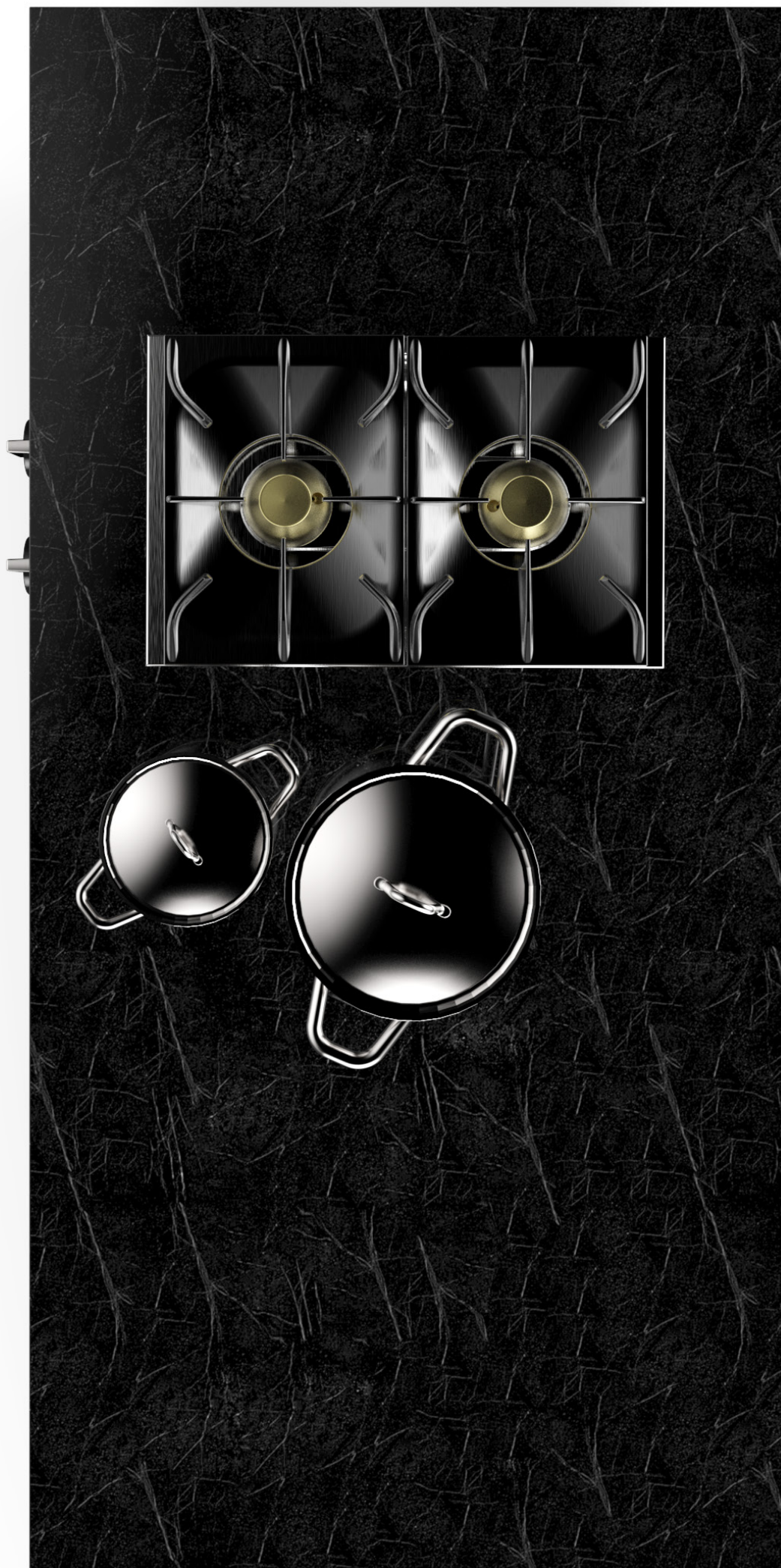
ME64D	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x335	1x GN1/1 + 2x GN1/4 600	14	0.16	1.103
DROP-IN ELECTRIC BAIN MARIE		⚡ 3	Power supply [V - Hz] 230 - 50/60		

WELL	Dimensions [WxDxH mm]
	490x510x195(h)

COOKING LINE

ME64DB	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x600x335	1x GN1/1 + 2x GN1/4 600 ⚡ 3	14	0.16	1.207
DROP-IN ELECTRIC BAIN MARIE BOX			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.

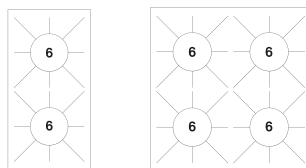
Drop-in, new forms of cooking.

GAS RANGES

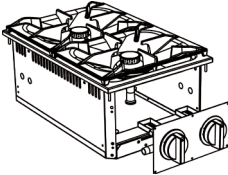
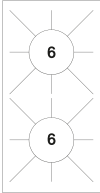
Gas hob made of stainless steel AISI 304. Moulded top with a thickness of 15/10. Standard device with burners max. output of 6 kW, hermetically sealed to the top. Constant power adjustment within a range of 1.6 to 6 kW via safety tap with thermocouple. Ignition of the main burner via a steady low-consumption pilot burner (170 W). The pilot burner and thermocouple are placed underneath the main burner body to provide protection against accidental impacts and spills. Top with radiused corners for easy cleaning, equipped with RAAF enamelled cast iron grids (acid, alkali, and flame resistant).

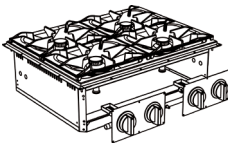
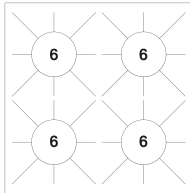
POWER AND CONFIGURATIONS

Burners
(kW)

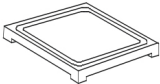
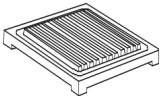


COOKING LINE

DPCG2F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		30	0.20	1.770
DROP-IN 2 GAS BURNER BOILING TOP		🔥 12			

DPCG4F	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x625x250		54	0.40	2.703
DROP-IN 4 GAS BURNER BOILING TOP		🔥 24			

ACCESSORIES GAS RANGES

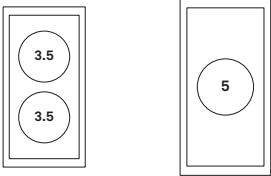
Model	Description	Note	Price [€]
EGG7	 Pan rack made of cast iron for kitchen ranges Series 700		93
EGHL7	 Smooth cast iron plate one burner for ranges with open burners Series 700 THE ESSENCE.	360x270	140
EGHR7	 Ribbed cast iron plate one burner for ranges with open burners Series 700.	360x270	124
EGT7	 Pan rack made of stainless steel for kitchen ranges Series 700.		187
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		203
NEFKF80	Drop-in kit for installation on top level, for 800 mm units.		213
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		158
NEFKT80	Drop-in kit for countertop installation, for 800 mm units.		165

ELECTRIC RANGES

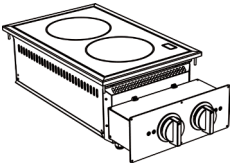
Induction cooking top plate in stainless steel AISI 304, thickness 15/10, ceramic top thickness 6 mm sealed to the top plate. The pot detection system activates heating as soon as a cooking pot is placed on the cooktop. Equipped with 2 independent cooking zones of 3.5 kW and 1 wok zone of 3.5 kW with a diameter of Ø30. Cooking zones are framed by silkscreened circles on the ceramic surface. Selector switch with 10 power settings. Indicator lights signal heating activation and indicate that the appliance is operating correctly. Incorporated Power-Box, main safety sensor.

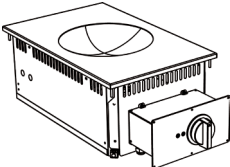
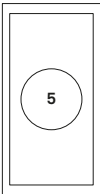
POWER AND CONFIGURATIONS

Zone
(kW)



COOKING LINE

DPCI40	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		25	0.20	9.499
DROP-IN 2 ZONE INDUCTION TOP		⚡ 7	Power supply [V - Hz]		
			400 3 - 50/60		

DPCW40	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		25	0.20	6.071
DROP-IN SINGLE WOK INDUCTION TOP		⚡ 5	Power supply [V - Hz]		
			400 3 - 50/60		

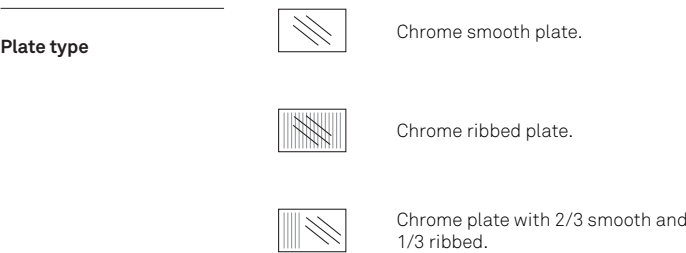
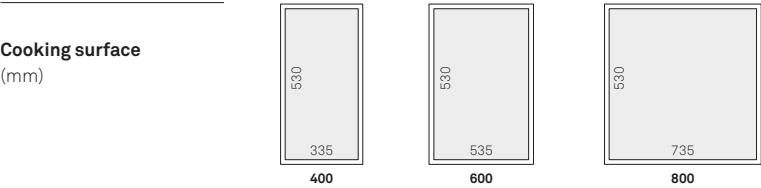
ACCESSORIES ELECTRIC RANGES

Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		203
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		158

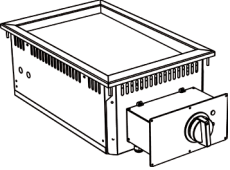
GRIDDLES

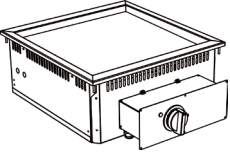
Electric Fry-Top. The cooking top is made of stainless steel AISI 304 with a thickness of 15/10. The hotplate is lowered by 4 cm compared to the worktop and is sealed and welded for easy cleaning. The cooking surface has a satin finish, with a 6.5 cm cooling zone in the front part of the hotplate. There 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.

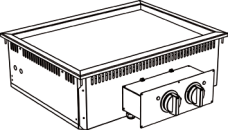
POWER AND CONFIGURATIONS



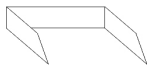
COOKING LINE

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	2.501
		DPBE40RC ELECTRIC FRY TOP 40 RIBBED CHROMED	400×625×250	⚡ 5.4	48	0.20	2.419

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	2.805
		DPBE60RC ELECTRIC FRY TOP 60 RIBBED CHROMED	600×625×250	⚡ 7.5	67	0.30	2.943

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	3.703
		DPBE80MC ELECTRIC FRY TOP 80 SMOOTH RIBBED CHROMED	800×625×250	⚡ 10.8	89	0.40	3.703
		DPBE80RC ELECTRIC FRY TOP 80 RIBBED CHROMED	800×625×250	⚡ 10.8	89	0.40	3.807

ACCESSORIES GRIDDLES

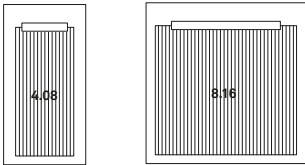
Model		Description	Note	Price [€]
KFTP41		Rear and side Splashback for Fry-Top 400 Series THE ESSENCE.		161
KFTP61		Rear and side Splashback for Fry-Top 600 Series THE ESSENCE.		248
KFTP81		Rear and side Splashback for Fry-Top 800 Series THE ESSENCE.		318
KFTT		Drain plug for hotplate cleaning.		124
NEFKF40		Drop-in kit for installation on top level, for 400 mm units.		203
NEFKF60		Drop-in kit for installation on top level, for 600 mm units.		207
NEFKF80		Drop-in kit for installation on top level, for 800 mm units.		213
NEFKT40		Drop-in kit for countertop installation, for 400 mm units.		158
NEFKT60		Drop-in kit for countertop installation, for 600 mm units.		162
NEFKT80		Drop-in kit for countertop installation, for 800 mm units.		165

GRILL

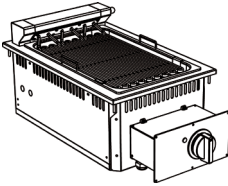
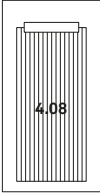
Electric Grill. The top is made of stainless steel (AISI 304) with a thickness of 15/10. Cooking is done by direct contact on the electric resistances. There is a splashback up-stand on three sides, with a height of 13.5 cm, made of stainless steel AISI 304. A removable tray for grease and water is positioned underneath the heating elements. The water cools the cooking fats, and through evaporation, it cooks the foods smoothly. The control unit is placed on the fixed front panel. Heating is achieved by means of electric shielded resistances made of INCOLOY. They can be lifted to facilitate cleaning. Activation and setup of the heating process are done via thermostat. An orange signal light indicates when the appliance is turned on and operating.

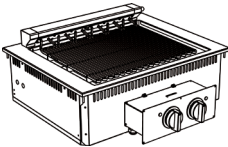
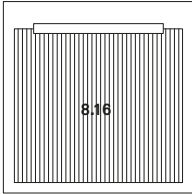
POWER AND CONFIGURATIONS

Electric grills
(kW)



COOKING LINE

DPGE40	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		34	0.20	3.094
DROP-IN ELECTRIC CHARGRILL TOP		⚡ 4.1	Power supply [V - Hz] 400 3N - 50/60		

DPGE80	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	800x625x250		48	0.40	4.875
DROP-IN ELECTRIC CHARGRILL TOP		⚡ 8.2	Power supply [V - Hz] 400 3N - 50/60		

ACCESSORIES GRILL

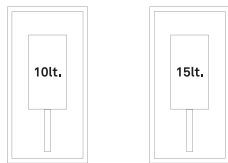
Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		203
NEFKF80	Drop-in kit for installation on top level, for 800 mm units.		213
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		158
NEFKT80	Drop-in kit for countertop installation, for 800 mm units.		165

FRYER

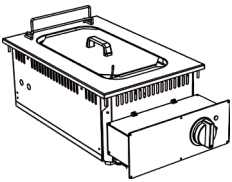
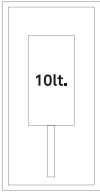
Electric Fryer single well, made of stainless steel AISI 304. The top has a thickness of 15/10. The pressed well is also made of stainless steel AISI 304, featuring a radiused inner profile. The well includes a wide expansion area in the front part for oil and foam, as well as an extended cooling area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

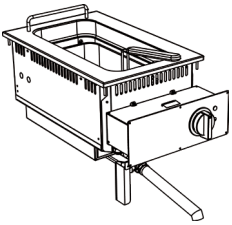
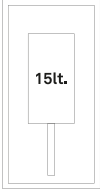
POWER AND CONFIGURATIONS

Well capacity (lt)



COOKING LINE

DPFE10	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250	 10lt.	25	0.20	2.394
DROP-IN SINGLE PAN ELE FRYER 10 L		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

DPFE15	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250	 15lt.	26	0.20	3.000
DROP-IN SINGLE PAN ELE FRYER 15 L		⚡ 12	Power supply [V - Hz] 400 3N - 50/60		

ACCESSORIES FRYER

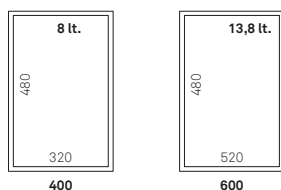
Model	Description	Note	Price [€]
ECF15M	 1/2 basket for 15 liters tank capacity	110x360x120	86
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		203
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		158

MULTI-PERFORMANCES

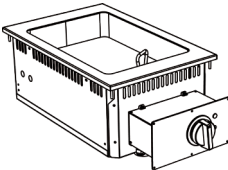
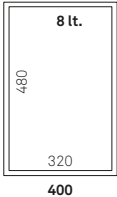
Multifunctional appliance. Cooking top made of stainless steel AISI 304, thickness 15/10. Rectangular well with polished stainless steel bottom. Heating by means of shielded electrical resistances positioned underneath the well. Temperature settings from 50°C to 300°C via thermostat. Drain plug included, container runners and removable container. Signal light checks whether the appliance is operating correctly.

POWER AND CONFIGURATIONS

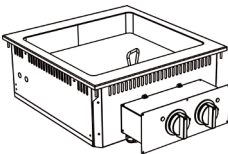
Well capacity (lt)



COOKING LINE

DPCM40	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		48	0.20	3.174
DROP-IN MULTIFUNCTIONAL ELE. PAN		⚡ 4	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]
	320x480x100h

DPCM60	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x625x250		65	0.30	4.027
DROP-IN MULTIFUNCTIONAL ELE. PAN		⚡ 8.1	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]
	520x480x100h

ACCESSORIES MULTI-PERFORMANCES

Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		203
NEFKF60	Drop-in kit for installation on top level, for 600 mm units.		207
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		158
NEFKT60	Drop-in kit for countertop installation, for 600 mm units.		162

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)

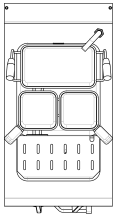


400

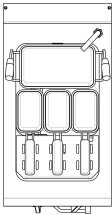


600

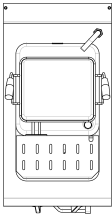
Basket combinations Well 28lt.



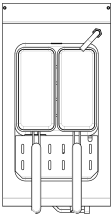
1x SXPCL13
1x SXPCF16



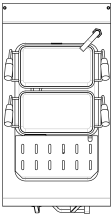
1x SXPCL13
1x SXPC3MP



1x SXPC23

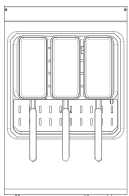


1x SXPCF913

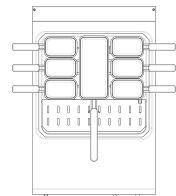


2x SXPCL13

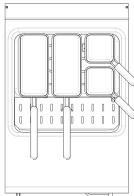
Basket combinations Well 42lt.



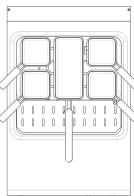
3x SXPCF13



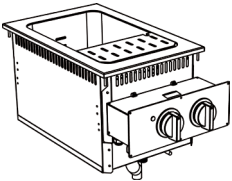
2x SXPC3MP
1x SXPCF13



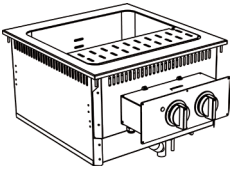
2x SXPCF13
1x SXPCF16



2x SXPCF16
1x SXPCF13

DPDE28	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250		41	0.25	3.700
DROP-IN SINGLE WELL ELE PASTA COOKER 28L		⚡ 5.7	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	310x340x275	28 LT.

DPDE42T	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x625x250		52	0.35	4.185
DROP-IN SINGLE WELL ELE PASTA COOKER 42L		⚡ 9	Power supply [V - Hz] 400 3N - 50/60		

WELL	Dimensions [WxDxH mm]	Well capacity [l]
	510x310x275	42 LT.

ACCESSORIES PASTA COOKER

Model	Description	Note	Price [€]
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		203
NEFKF60	Drop-in kit for installation on top level, for 600 mm units.		207
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		158
NEFKT60	Drop-in kit for countertop installation, for 600 mm units.		162

ACCESSORIES PASTA COOKER

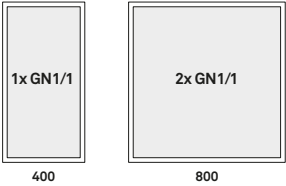
Model		Description	Note	Price [€]
SXPC3MP		Kit of 3 singles serving baskets incl. frame for 28 and 42 lt. well		387
SXPCC23		Basket 2/3 with lateral support for 28 and 42 lt. well.		205
SXPCC7		Pasta-cooker lid made of stainless steel, for 28 lt. well.		77
SXPCC9		Pasta-cooker lid made of stainless steel, for 42 lt. well.		77
SXPCF13		Basket 1/3 with front handle for 42 lt. well 600 mm module only		147
SXPCF16		Kit 2 baskets single serving incl. frame for 28 and 42 lt. well		310
SXPCKF913		Kit 2 baskets 1/3 complete with frame with front handles for 28 and 42 lt. well		337
SXPCL13		Basket 1/3 with side handles for 28 and 42 lt. well.		164

BAIN MARIES

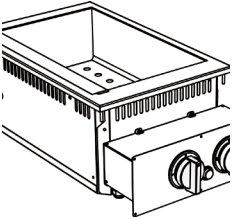
Electric bain-marie, made of stainless steel AISI 304. The worktop has a thickness of 15/10. The stainless steel basin (AISI 304) features a radiused inner profile for easy cleaning. The basin bottom is sloped to optimize water drainage. It is designed to accommodate 1 x GN 1/1 container with a maximum height of up to 15 cm. Heating is provided by shielded electrical resistance located underneath the basin. The water temperature is adjustable via thermostat within a range of 30°C to 90°C. A safety thermostat switches on if heating is activated with an empty basin, with manual reset. An orange signal light on the control panel indicates when heating is activated. The appliance features an automatic water loading mechanism via an electric valve and water drainage via a vertical overflow drain.

POWER AND CONFIGURATIONS

Well capacity



COOKING LINE

DPME40	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x625x250	1x GN1/1 400	23	0.20	1.940
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.		65
0102262	 Box for container GN 1/4 h150mm made of stainless steel.		70
0102263	 Box for container GN 1/3 h150mm made of stainless steel.		83
0102264	 Box for container GN 1/2 h150mm made of stainless steel.		95
0102266	 Box for container GN 1/1 h150mm made of stainless steel.		132
0102289	 Stainless steel lid for container box GN1/6.		33
0102290	 Stainless steel lid for container box GN1/4.		35
0102291	 Stainless steel lid for container box GN1/3.		38
0102292	 Stainless steel lid for container box GN1/2.		46
0102294	 Stainless steel lid for container box GN1/1.		70

ACCESSORIES BAIN MARIES

Model	Description	Note	Price [€]
EXB-TB	 Crossbar to support containers in bain-marie well.		40
NEFKF40	Drop-in kit for installation on top level, for 400 mm units.		203
NEFKT40	Drop-in kit for countertop installation, for 400 mm units.		158

COOKING LINE

PREPARATION



INDEX

PREPARATION

420	Worktables
432	Cabinet Tables
444	Heated Cabinets
450	Preparation Tables
454	Vertical Cabinets
458	Wall-Mounted Cabinets
464	Wall-Mounted Shelves
472	Shelves
480	Washing
486	Sinks
496	Floor Drain Grates
500	Accessories

MODULAR PREPARATION

508	Base
518	Drawer Units
522	Worktops
534	Accessories

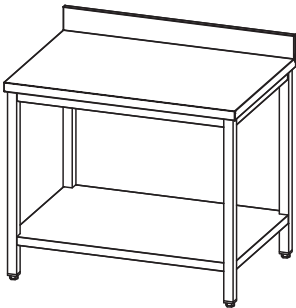
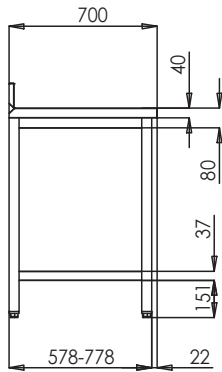
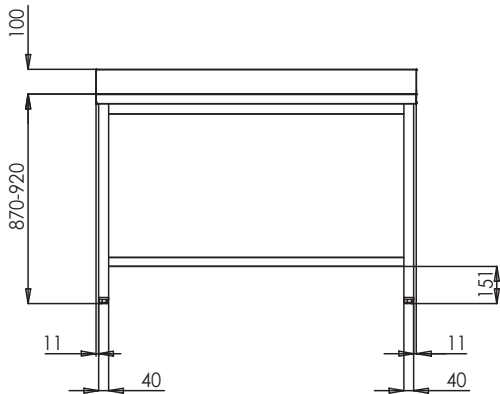
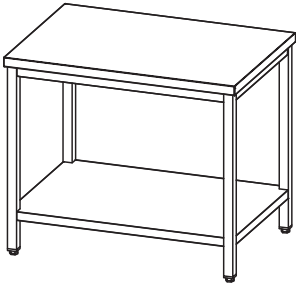
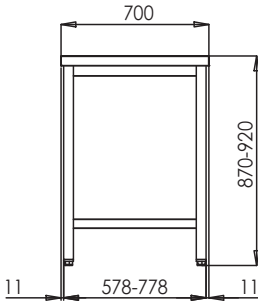
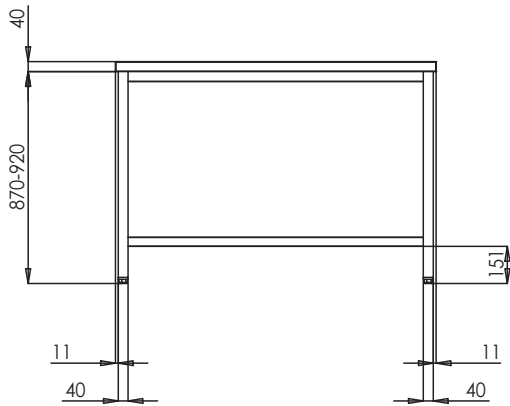
Preparation

VERSATILITY AND FLEXIBILITY

Silko stainless steel furnishings are designed in every detail to create a comfortable and functional space, adaptable to any type of environment, whether small or large, where professionals work.

A complete and versatile range of products including sinks, sink accessories, specialist tables, cabinet tables, shelves, cabinets, wall-mounted shelves, and everything needed to ensure the best working conditions in restaurants, pizzerias, delicatessens, butcheries, or any other food service location. A selection of high-quality equipment and accessories to tailor environments, also thanks to the ability to develop custom solutions.

WORK TABLES



WORK TABLES

Table in depths of 600 and 700 mm, height 900 mm in AISI 304 stainless steel. Reinforced top with 18 mm laminated panel, soundproofed and fireproof. With or without a 100 mm high splashback, with a 40 mm perimeter edge and handrail fold. Legs in AISI 304 stainless steel 40x40 mm or diameter 50 mm with height-adjustable feet. On request: drawers, drawer units, shelf, wheels, and fixing accessories, with a 400x400x250 mm basin.

TABLES WITH BOTTOM SHELF

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TR60Y	600	600	900	28	0.32	550
	SK0-6TR70Y	700	600	900	31	0.37	564
	SK0-6TR80Y	800	600	900	34	0.42	574
	SK0-6TR90Y	900	600	900	37	0.48	599
	SK0-6TR100Y	1000	600	900	40	0.53	631
	SK0-6TR110Y	1100	600	900	43	0.58	660
	SK0-6TR120Y	1200	600	900	46.5	0.63	689
	SK0-6TR130Y	1300	600	900	49.5	0.69	722
	SK0-6TR140Y	1400	600	900	53	0.74	758
	SK0-6TR150Y	1500	600	900	56	0.79	791
	SK0-6TR160Y	1600	600	900	59.5	0.84	837
	SK0-6TR170Y	1700	600	900	62	0.90	864
	SK0-6TR180Y	1800	600	900	65.5	0.95	882
	SK0-6TR190Y	1900	600	900	68	1.00	921
	SK0-6TR200Y	2000	600	900	70.5	1.60	946
	SK0-6TR210Y	2100	600	900	73	1.11	968
600	SK0-7TR60Y	600	700	900	28	0.37	564
	SK0-7TR70Y	700	700	900	31	0.43	574
	SK0-7TR80Y	800	700	900	34	0.49	585
	SK0-7TR90Y	900	700	900	37	0.55	618
	SK0-7TR100Y	1000	700	900	40	0.62	660
	SK0-7TR110Y	1100	700	900	43	0.68	693
	SK0-7TR120Y	1200	700	900	46.5	0.74	725
	SK0-7TR130Y	1300	700	900	49.5	0.80	762
	SK0-7TR140Y	1400	700	900	53	0.86	797
700	SK0-7TR150Y	1500	700	900	56	0.92	816
	SK0-7TR160Y	1600	700	900	59.5	0.99	855

TABLES WITH BOTTOM SHELF

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	SK0-7TR170Y	1700	700	900	62	1.50	882
	SK0-7TR180Y	1800	700	900	65.5	1.11	921
	SK0-7TR190Y	1900	700	900	68	1.17	956
	SK0-7TR200Y	2000	700	900	70.5	1.23	989
	SK0-7TR210Y	2100	700	900	73	1.29	1.026

TABLES WITH SHELF AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TRA60Y	600	600	900	28	0.32	590
	SK0-6TRA70Y	700	600	900	31	0.37	602
	SK0-6TRA80Y	800	600	900	34	0.42	616
	SK0-6TRA90Y	900	600	900	37	0.48	640
	SK0-6TRA100Y	1000	600	900	40	0.53	683
	SK0-6TRA110Y	1100	600	900	43	0.58	720
	SK0-6TRA120Y	1200	600	900	46.5	0.63	755
	SK0-6TRA130Y	1300	600	900	49.5	0.69	794
	SK0-6TRA140Y	1400	600	900	53	0.74	836
	SK0-6TRA150Y	1500	600	900	56	0.79	873
	SK0-6TRA160Y	1600	600	900	59.5	0.84	917
	SK0-6TRA170Y	1700	600	900	62	0.90	951
	SK0-6TRA180Y	1800	600	900	65.5	0.95	992
	SK0-6TRA190Y	1900	600	900	68	1.00	1.032
	SK0-6TRA200Y	2000	600	900	70.5	1.60	1.062
	SK0-6TRA210Y	2100	600	900	73	1.11	1.085
700	SK0-7TRA60Y	600	700	900	28	0.37	596

TABLES WITH SHELF AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TRA70Y	700	700	900	31	0.43	610
	SK0-7TRA80Y	800	700	900	34	0.49	626
	SK0-7TRA90Y	900	700	900	37	0.55	666
	SK0-7TRA100Y	1000	700	900	40	0.62	712
	SK0-7TRA110Y	1100	700	900	43	0.68	752
	SK0-7TRA120Y	1200	700	900	46.5	0.74	791
	SK0-7TRA130Y	1300	700	900	49.5	0.80	831
	SK0-7TRA140Y	1400	700	900	53	0.86	872
	SK0-7TRA150Y	1500	700	900	56	0.92	898
	SK0-7TRA160Y	1600	700	900	59.5	0.99	944
	SK0-7TRA170Y	1700	700	900	62	1.50	970
	SK0-7TRA180Y	1800	700	900	65.5	1.11	1.021
	SK0-7TRA190Y	1900	700	900	68	1.17	1.062
	SK0-7TRA200Y	2000	700	900	70.5	1.23	1.102
	SK0-7TRA210Y	2100	700	900	73	1.29	1.151

TABLES WITH CROSSBARS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TT60	600	600	900	28	0.32	557
	SK0-6TT70	700	600	900	31	0.37	567
	SK0-6TT80	800	600	900	34	0.42	582
	SK0-6TT90	900	600	900	37	0.48	596
	SK0-6TT100	1000	600	900	40	0.53	629
	SK0-6TT110	1100	600	900	43	0.58	651
	SK0-6TT120	1200	600	900	46.5	0.63	679

TABLES WITH CROSSBARS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TT130	1300	600	900	49.5	0.69	710
	SK0-6TT140	1400	600	900	53	0.74	742
	SK0-6TT150	1500	600	900	56	0.79	771
	SK0-6TT160	1600	600	900	59.5	0.84	802
	SK0-6TT170	1700	600	900	62	0.90	833
	SK0-6TT180	1800	600	900	65.5	0.95	868
	SK0-6TT190	1900	600	900	68	1.00	897
	SK0-6TT200	2000	600	900	70.5	1.60	929
	SK0-6TT210	2100	600	900	73	1.11	974
	SK0-7TT60	600	700	900	28	0.37	568
	SK0-7TT70	700	700	900	31	0.43	581
	SK0-7TT80	800	700	900	34	0.49	596
	SK0-7TT90	900	700	900	37	0.55	620
	SK0-7TT100	1000	700	900	40	0.62	658
	SK0-7TT110	1100	700	900	43	0.68	685
	SK0-7TT120	1200	700	900	46.5	0.74	721
	SK0-7TT130	1300	700	900	49.5	0.80	751
	SK0-7TT140	1400	700	900	53	0.86	786
	SK0-7TT150	1500	700	900	56	0.92	798
	SK0-7TT160	1600	700	900	59.5	0.99	830
	SK0-7TT170	1700	700	900	62	1.50	854
	SK0-7TT180	1800	700	900	65.5	1.11	889
	SK0-7TT190	1900	700	900	68	1.17	922
	SK0-7TT200	2000	700	900	70.5	1.23	958
	SK0-7TT210	2100	700	900	73	1.29	985

TABLES WITH CROSSBARS AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TTA60	600	600	900	28	0.32	628
	SK0-6TTA70	700	600	900	31	0.37	638
	SK0-6TTA80	800	600	900	34	0.42	664
	SK0-6TTA90	900	600	900	37	0.48	678
	SK0-6TTA100	1000	600	900	40	0.53	719
	SK0-6TTA110	1100	600	900	43	0.58	746
	SK0-6TTA120	1200	600	900	46.5	0.63	786
	SK0-6TTA130	1300	600	900	49.5	0.69	823
	SK0-6TTA140	1400	600	900	53	0.74	864
	SK0-6TTA150	1500	600	900	56	0.79	900
	SK0-6TTA160	1600	600	900	59.5	0.84	939
	SK0-6TTA170	1700	600	900	62	0.90	977
	SK0-6TTA180	1800	600	900	65.5	0.95	1.021
	SK0-6TTA190	1900	600	900	68	1.00	1.062
	SK0-6TTA200	2000	600	900	70.5	1.60	1.095
	SK0-6TTA210	2100	600	900	73	1.11	1.151
	SK0-7TTA60	600	700	900	28	0.37	638
	SK0-7TTA70	700	700	900	31	0.43	649
	SK0-7TTA80	800	700	900	34	0.49	670
	SK0-7TTA90	900	700	900	37	0.55	705
	SK0-7TTA100	1000	700	900	40	0.62	746
	SK0-7TTA110	1100	700	900	43	0.68	786
	SK0-7TTA120	1200	700	900	46.5	0.74	829
	SK0-7TTA130	1300	700	900	49.5	0.80	865
	SK0-7TTA140	1400	700	900	53	0.86	906
	SK0-7TTA150	1500	700	900	56	0.92	926
	SK0-7TTA160	1600	700	900	59.5	0.99	969

TABLES WITH CROSSBARS AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	SK0-7TTA170	1700	700	900	62	1.50	997
	SK0-7TTA180	1800	700	900	65.5	1.11	1.042
	SK0-7TTA190	1900	700	900	68	1.17	1.081
	SK0-7TTA200	2000	700	900	70.5	1.23	1.127
	SK0-7TTA210	2100	700	900	73	1.29	1.165

TABLES WITH BASIN

Basin on the right 400x400x250 mm

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TLVD120Y	1200	600	900	46.5	0.63	999
	SK0-6TLVD130Y	1300	600	900	49.5	0.69	1.022
	SK0-6TLVD140Y	1400	600	900	53	0.74	1.054
	SK0-6TLVD150Y	1500	600	900	56	0.79	1.091
	SK0-6TLVD160Y	1600	600	900	59.5	0.84	1.125
	SK0-6TLVD170Y	1700	600	900	62	0.90	1.151
	SK0-6TLVD180Y	1800	600	900	65.5	0.95	1.172
	SK0-6TLVD190Y	1900	600	900	68	1.00	1.206
	SK0-6TLVD200Y	2000	600	900	70.5	1.60	1.218
	SK0-6TLVD210Y	2100	600	900	73	1.11	1.232
700	SK0-7TLVD120Y	1200	700	900	46.5	0.74	1.055
	SK0-7TLVD130Y	1300	700	900	49.5	0.80	1.081
	SK0-7TLVD140Y	1400	700	900	53	0.86	1.110
	SK0-7TLVD150Y	1500	700	900	56	0.92	1.126
	SK0-7TLVD160Y	1600	700	900	59.5	0.99	1.156
	SK0-7TLVD170Y	1700	700	900	62	1.50	1.177
	SK0-7TLVD180Y	1800	700	900	65.5	1.11	1.217

TABLES WITH BASIN

Basin on the right 400x400x250 mm

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	SK0-7TLVD190Y	1900	700	900	68	1.17	1.246
	SK0-7TLVD200Y	2000	700	900	70.5	1.23	1.275
	SK0-7TLVD210Y	2100	700	900	73	1.29	1.307

TABLES WITH BASIN

Basin on the left 400x400x250 mm

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TLVS120Y	1200	600	900	46.5	0.63	999
	SK0-6TLVS130Y	1300	600	900	49.5	0.69	1.022
	SK0-6TLVS140Y	1400	600	900	53	0.74	1.054
	SK0-6TLVS150Y	1500	600	900	56	0.79	1.091
	SK0-6TLVS160Y	1600	600	900	59.5	0.84	1.125
	SK0-6TLVS170Y	1700	600	900	62	0.90	1.151
	SK0-6TLVS180Y	1800	600	900	65.5	0.95	1.172
	SK0-6TLVS190Y	1900	600	900	68	1.00	1.206
	SK0-6TLVS200Y	2000	600	900	70.5	1.60	1.218
	SK0-6TLVS210Y	2100	600	900	73	1.11	1.232
700	SK0-7TLVS120Y	1200	700	900	46.5	0.74	1.055
	SK0-7TLVS130Y	1300	700	900	49.5	0.80	1.081
	SK0-7TLVS140Y	1400	700	900	53	0.86	1.110
	SK0-7TLVS150Y	1500	700	900	56	0.92	1.126
	SK0-7TLVS160Y	1600	700	900	59.5	0.99	1.156
	SK0-7TLVS170Y	1700	700	900	62	1.50	1.177
	SK0-7TLVS180Y	1800	700	900	65.5	1.11	1.217
	SK0-7TLVS190Y	1900	700	900	68	1.17	1.246
	SK0-7TLVS200Y	2000	700	900	70.5	1.23	1.275

TABLES WITH BASIN

Basin on the left 400x400x250 mm

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	SK0-7TLVS210Y	2100	700	900	73	1.29	1.307

TABLES WITH BASIN AND BACKSPLASH

Basin on the right 400x400x250 mm

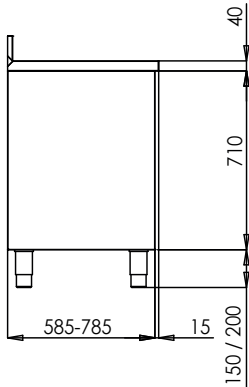
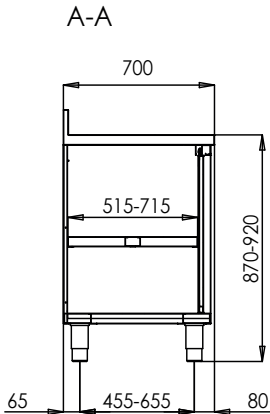
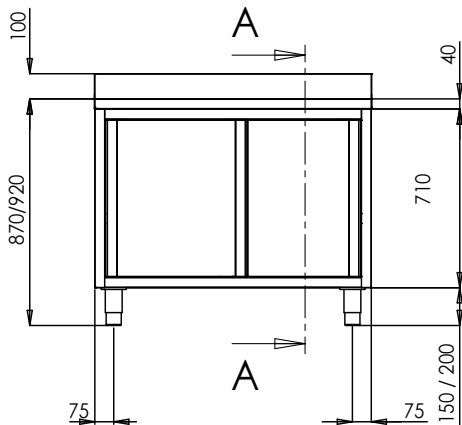
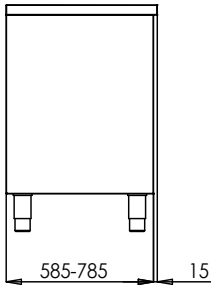
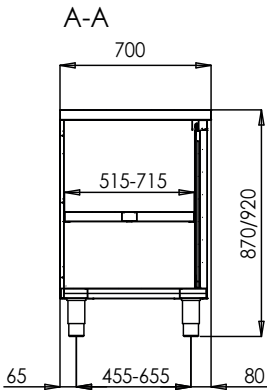
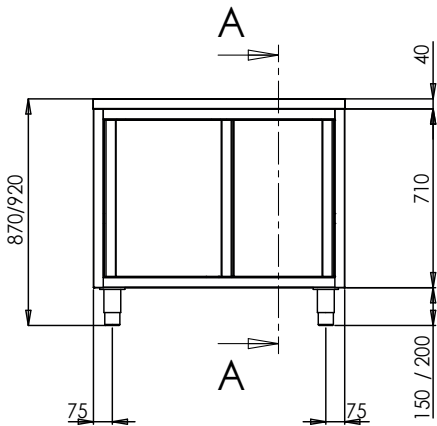
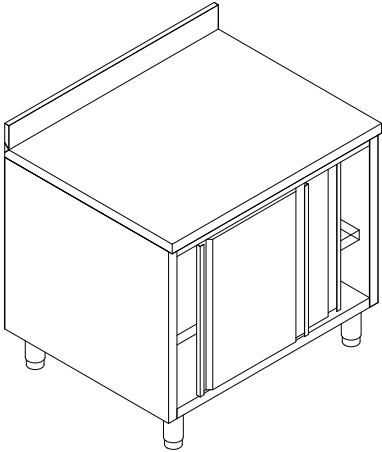
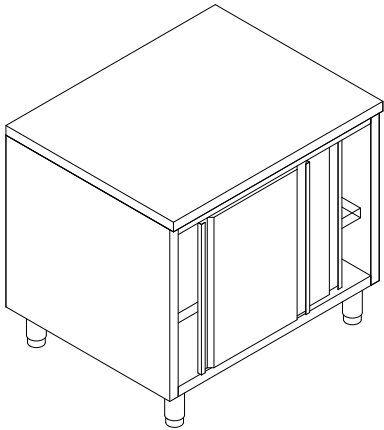
	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TLVAD120Y	1200	600	900	46.5	0.63	1.070
	SK0-6TLVAD130Y	1300	600	900	49.5	0.69	1.102
	SK0-6TLVAD140Y	1400	600	900	53	0.74	1.136
	SK0-6TLVAD150Y	1500	600	900	56	0.79	1.181
	SK0-6TLVAD160Y	1600	600	900	59.5	0.84	1.218
	SK0-6TLVAD170Y	1700	600	900	62	0.90	1.252
	SK0-6TLVAD180Y	1800	600	900	65.5	0.95	1.283
	SK0-6TLVAD190Y	1900	600	900	68	1.00	1.316
	SK0-6TLVAD200Y	2000	600	900	70.5	1.60	1.341
	SK0-6TLVAD210Y	2100	600	900	73	1.11	1.360
700	SK0-7TLVAD120Y	1200	700	900	46.5	0.74	1.125
	SK0-7TLVAD130Y	1300	700	900	49.5	0.80	1.154
	SK0-7TLVAD140Y	1400	700	900	53	0.86	1.190
	SK0-7TLVAD150Y	1500	700	900	56	0.92	1.214
	SK0-7TLVAD160Y	1600	700	900	59.5	0.99	1.250
	SK0-7TLVAD170Y	1700	700	900	62	1.50	1.275
	SK0-7TLVAD180Y	1800	700	900	65.5	1.11	1.321
	SK0-7TLVAD190Y	1900	700	900	68	1.17	1.358
	SK0-7TLVAD200Y	2000	700	900	70.5	1.23	1.392
	SK0-7TLVAD210Y	2100	700	900	73	1.29	1.433

TABLES WITH BASIN AND BACKSPLASH

Basin on the left 400x400x250 mm

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TLVAS120Y	1200	600	900	46.5	0.63	1.070
	SK0-6TLVAS130Y	1300	600	900	49.5	0.69	1.102
	SK0-6TLVAS140Y	1400	600	900	53	0.74	1.136
	SK0-6TLVAS150Y	1500	600	900	56	0.79	1.181
	SK0-6TLVAS160Y	1600	600	900	59.5	0.84	1.218
	SK0-6TLVAS170Y	1700	600	900	62	0.90	1.252
	SK0-6TLVAS180Y	1800	600	900	65.5	0.95	1.283
	SK0-6TLVAS190Y	1900	600	900	68	1.00	1.316
	SK0-6TLVAS200Y	2000	600	900	70.5	1.60	1.341
	SK0-6TLVAS210Y	2100	600	900	73	1.11	1.360
600	SK0-7TLVAS120Y	1200	700	900	46.5	0.74	1.125
	SK0-7TLVAS130Y	1300	700	900	49.5	0.80	1.154
	SK0-7TLVAS140Y	1400	700	900	53	0.86	1.190
	SK0-7TLVAS150Y	1500	700	900	56	0.92	1.214
	SK0-7TLVAS160Y	1600	700	900	59.5	0.99	1.250
	SK0-7TLVAS170Y	1700	700	900	62	1.50	1.275
	SK0-7TLVAS180Y	1800	700	900	65.5	1.11	1.321
	SK0-7TLVAS190Y	1900	700	900	68	1.17	1.358
	SK0-7TLVAS200Y	2000	700	900	70.5	1.23	1.392
	SK0-7TLVAS210Y	2100	700	900	73	1.29	1.433

CUPBOARD TABLES



CUPBOARD TABLES

Stainless steel AISI 304 open cabinet table, with various configurations available: open tables, with hinged door, sliding doors with drawer unit, and corner tables with hinged door. All versions are available with or without a splashback. The worktop has a rounded edge and a reinforced bottom shelf to support a uniformly distributed load of up to 150 kg/sqm across the entire surface. Height-adjustable feet in stainless steel AISI 304.

OPEN CABINET

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TAG80	800	600	900	44	0.43	1.057
	SK0-6TAG90	900	600	900	48	0.49	1.083
	SK0-6TAG100	1000	600	900	52	0.54	1.105
	SK0-6TAG110	1100	600	900	56	0.59	1.123
	SK0-6TAG120	1200	600	900	60	0.65	1.154
	SK0-6TAG130	1300	600	900	64	0.70	1.220
	SK0-6TAG140	1400	600	900	68	0.76	1.246
	SK0-6TAG150	1500	600	900	72	0.81	1.262
	SK0-6TAG160	1600	600	900	76	0.86	1.295
	SK0-6TAG170	1700	600	900	80	0.92	1.338
	SK0-6TAG180	1800	600	900	84	0.97	1.398
	SK0-6TAG190	1900	600	900	88	1.30	1.456
	SK0-6TAG200	2000	600	900	92	1.80	1.493
	SK0-6TAG210	2100	600	900	96	1.13	1.519
	SK0-7TAG70	700	700	900	46	0.44	1.061
	SK0-7TAG80	800	700	900	50	0.50	1.077
	SK0-7TAG90	900	700	900	54	0.57	1.104
	SK0-7TAG100	1000	700	900	58	0.63	1.135
	SK0-7TAG110	1100	700	900	62	0.69	1.196
	SK0-7TAG120	1200	700	900	66	0.76	1.225
	SK0-7TAG130	1300	700	900	70	0.82	1.299
	SK0-7TAG140	1400	700	900	74	0.88	1.321
	SK0-7TAG150	1500	700	900	78.5	0.95	1.341
	SK0-7TAG160	1600	700	900	83	1.10	1.369
	SK0-7TAG170	1700	700	900	87	1.70	1.419
	SK0-7TAG180	1800	700	900	92	1.13	1.487
	SK0-7TAG190	1900	700	900	97	1.20	1.540

OPEN CABINET

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	SK0-7TAG200	2000	700	900	102	1.26	1.581
	SK0-7TAG210	2100	700	900	107	1.32	1.604

OPEN CABINET WITH BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
 600	SK0-6TAAG80	800	600	900	44	0.43	1.111
	SK0-6TAAG90	900	600	900	48	0.49	1.138
	SK0-6TAAG100	1000	600	900	52	0.54	1.190
	SK0-6TAAG110	1100	600	900	56	0.59	1.250
	SK0-6TAAG120	1200	600	900	60	0.65	1.290
	SK0-6TAAG130	1300	600	900	64	0.70	1.366
	SK0-6TAAG140	1400	600	900	68	0.76	1.397
	SK0-6TAAG150	1500	600	900	72	0.81	1.421
	SK0-6TAAG160	1600	600	900	76	0.86	1.466
	SK0-6TAAG170	1700	600	900	80	0.92	1.519
	SK0-6TAAG180	1800	600	900	84	0.97	1.588
	SK0-6TAAG190	1900	600	900	88	1.30	1.656
	SK0-6TAAG200	2000	600	900	92	1.80	1.705
	SK0-6TAAG210	2100	600	900	96	1.13	1.731
700	SK0-7TAAG70	700	700	900	46	0.44	1.112
	SK0-7TAAG80	800	700	900	50	0.50	1.136
	SK0-7TAAG90	900	700	900	54	0.57	1.165
	SK0-7TAAG100	1000	700	900	58	0.63	1.218
	SK0-7TAAG110	1100	700	900	62	0.69	1.270
	SK0-7TAAG120	1200	700	900	66	0.76	1.309

OPEN CABINET WITH BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TAAG130	1300	700	900	70	0.82	1.389
	SK0-7TAAG140	1400	700	900	74	0.88	1.417
	SK0-7TAAG150	1500	700	900	78.5	0.95	1.440
	SK0-7TAAG160	1600	700	900	83	1.10	1.483
	SK0-7TAAG170	1700	700	900	87	1.70	1.536
	SK0-7TAAG180	1800	700	900	92	1.13	1.642
	SK0-7TAAG190	1900	700	900	97	1.20	1.672
	SK0-7TAAG200	2000	700	900	102	1.26	1.716
	SK0-7TAAG210	2100	700	900	107	1.32	1.746

CABINETS WITH HINGED DOORS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TAB80	800	600	900	52	0.43	1.267
	SK0-6TAB90	900	600	900	56	0.49	1.296
	SK0-7TAB80	800	700	900	52	0.43	1.267
	SK0-7TAB90	900	700	900	62	0.57	1.316

CABINETS WITH HINGED DOORS

With raised edge



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6TAAB80	800	600	900	52	0.43	1.321
SK0-6TAAB90	900	600	900	56	0.49	1.356
SK0-7TAAB80	800	700	900	58	0.50	1.348
SK0-7TAAB90	900	700	900	62	0.57	1.379

CABINETS WITH SLIDING DOORS



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6TAS100	1000	600	900	59	0.54	1.260
SK0-6TAS110	1100	600	900	64	0.59	1.307
SK0-6TAS120	1200	600	900	68	0.65	1.341
SK0-6TAS130	1300	600	900	72	0.70	1.397
SK0-6TAS140	1400	600	900	77	0.76	1.437
SK0-6TAS150	1500	600	900	81	0.81	1.468
SK0-6TAS160	1600	600	900	85	0.86	1.524
SK0-6TAS170	1700	600	900	89	0.92	1.595
SK0-6TAS180	1800	600	900	93	0.97	1.660
SK0-6TAS190	1900	600	900	98	1.30	1.744
SK0-6TAS200	2000	600	900	103	1.80	1.777
SK0-6TAS210	2100	600	900	108	1.13	1.823
SK0-7TAS100	1000	700	900	66	0.63	1.332
SK0-7TAS110	1100	700	900	71	0.69	1.381
SK0-7TAS120	1200	700	900	76	0.76	1.411
SK0-7TAS130	1300	700	900	81	0.82	1.474
SK0-7TAS140	1400	700	900	86	0.88	1.514

CABINETS WITH SLIDING DOORS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TAS150	1500	700	900	90	0.95	1.544
	SK0-7TAS160	1600	700	900	95	1.10	1.602
	SK0-7TAS170	1700	700	900	100	1.70	1.676
	SK0-7TAS180	1800	700	900	105	1.13	1.746
	SK0-7TAS190	1900	700	900	110	1.20	1.830
	SK0-7TAS200	2000	700	900	114	1.26	1.865
	SK0-7TAS210	2100	700	900	118	1.32	1.910

CABINETS WITH SLIDING DOORS AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TAAS100	1000	600	900	59	0.54	1.376
	SK0-6TAAS110	1100	600	900	64	0.59	1.434
	SK0-6TAAS120	1200	600	900	68	0.65	1.476
	SK0-6TAAS130	1300	600	900	72	0.70	1.541
	SK0-6TAAS140	1400	600	900	77	0.76	1.587
	SK0-6TAAS150	1500	600	900	81	0.81	1.624
	SK0-6TAAS160	1600	600	900	85	0.86	1.694
	SK0-6TAAS170	1700	600	900	89	0.92	1.777
	SK0-6TAAS180	1800	600	900	93	0.97	1.848
	SK0-6TAAS190	1900	600	900	98	1.30	1.942
	SK0-6TAAS200	2000	600	900	103	1.80	1.985
	SK0-6TAAS210	2100	600	900	108	1.13	2.037
700	SK0-7TAAS100	1000	700	900	66	0.63	1.398

CABINETS WITH SLIDING DOORS AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TAAS110	1100	700	900	71	0.69	1.452
	SK0-7TAAS120	1200	700	900	76	0.76	1.493
	SK0-7TAAS130	1300	700	900	81	0.82	1.564
	SK0-7TAAS140	1400	700	900	86	0.88	1.609
	SK0-7TAAS150	1500	700	900	90	0.95	1.646
	SK0-7TAAS160	1600	700	900	95	1.10	1.712
	SK0-7TAAS170	1700	700	900	100	1.70	1.795
	SK0-7TAAS180	1800	700	900	105	1.13	1.867
	SK0-7TAAS190	1900	700	900	110	1.20	1.960
	SK0-7TAAS200	2000	700	900	114	1.26	1.998
	SK0-7TAAS210	2100	700	900	118	1.32	2.050

CABINETS WITH SLIDING DOORS ON TWO SIDES

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TASP120	1200	600	900	70	0.65	1.581
	SK0-6TASP130	1300	600	900	74	0.70	1.652
	SK0-6TASP140	1400	600	900	79	0.76	1.719
	SK0-6TASP150	1500	600	900	83	0.81	1.777
	SK0-6TASP160	1600	600	900	87	0.86	1.882
	SK0-6TASP170	1700	600	900	91	0.92	1.980
	SK0-6TASP180	1800	600	900	95	0.97	2.095
	SK0-6TASP190	1900	600	900	100	1.30	2.184

CABINETS WITH SLIDING DOORS ON TWO SIDES

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TASP200	2000	600	900	105	1.80	2.335
	SK0-6TASP210	2100	600	900	110	1.13	2.510
	SK0-7TASP120	1200	700	900	78	0.76	1.650
	SK0-7TASP130	1300	700	900	83	0.82	1.717
	SK0-7TASP140	1400	700	900	88	0.88	1.779
	SK0-7TASP150	1500	700	900	93	0.95	1.890
	SK0-7TASP160	1600	700	900	98	1.10	1.943
	SK0-7TASP170	1700	700	900	103	1.70	2.050
	SK0-7TASP180	1800	700	900	108	1.13	2.168
	SK0-7TASP190	1900	700	900	113	1.20	2.255
	SK0-7TASP200	2000	700	900	118	1.26	2.412
	SK0-7TASP210	2100	700	900	123	1.32	2.589

CABINETS WITH DRAWERS AND SLIDING DOORS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TACS160	1600	600	900	92	0.86	2.305
	SK0-6TACS170	1700	600	900	96	0.92	2.335
	SK0-6TACS180	1800	600	900	100	0.97	2.457
	SK0-6TACS190	1900	600	900	105	1.30	2.557
	SK0-6TACS200	2000	600	900	110	1.80	2.663
	SK0-6TACS210	2100	600	900	115	1.13	2.798
	SK0-7TACS140	1400	700	900	95	0.88	2.177

CABINETS WITH DRAWERS AND SLIDING DOORS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TACS160	1600	700	900	105	1.10	2.396
	SK0-7TACS170	1700	700	900	110	1.70	2.428
	SK0-7TACS180	1800	700	900	115	1.13	2.557
	SK0-7TACS190	1900	700	900	120	1.20	2.654
	SK0-7TACS200	2000	700	900	124	1.26	2.763
	SK0-7TACS210	2100	700	900	128	1.32	2.897

CABINETS WITH DRAWERS, SLIDING DOORS, AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TACSA160	1600	600	900	92	0.86	2.423
	SK0-6TACSA170	1700	600	900	96	0.92	2.457
	SK0-6TACSA180	1800	600	900	100	0.97	2.592
	SK0-6TACSA190	1900	600	900	105	1.30	2.697
	SK0-6TACSA200	2000	600	900	110	1.80	2.812
	SK0-6TACSA210	2100	600	900	115	1.13	2.950
	SK0-7TACSA140	1400	700	900	96	0.88	2.431
	SK0-7TACSA160	1600	700	900	105	1.10	2.506
	SK0-7TACSA170	1700	700	900	110	1.70	2.543
	SK0-7TACSA180	1800	700	900	115	1.13	2.681
	SK0-7TACSA190	1900	700	900	120	1.20	2.786
	SK0-7TACSA200	2000	700	900	124	1.26	2.900
	SK0-7TACSA210	2100	700	900	128	1.32	3.037

DRAWER CABINET

3 drawers

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-7TC350	500	700	900	41	0.32	1.309



DRAWER CABINET WITH BACKSPLASH

3 drawers

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-7TCA350	500	700	900	41	0.32	1.335



CORNER CABINETS

With swinging doors

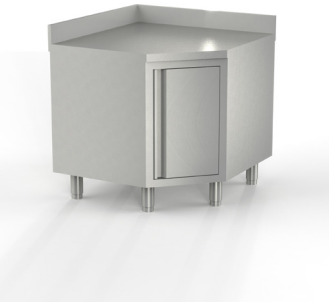
Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-7T2ALB100	1000	1000	900	90	0.90	1.894



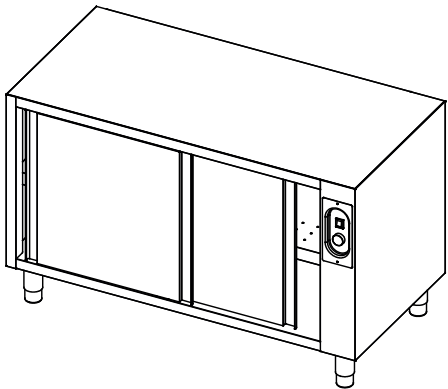
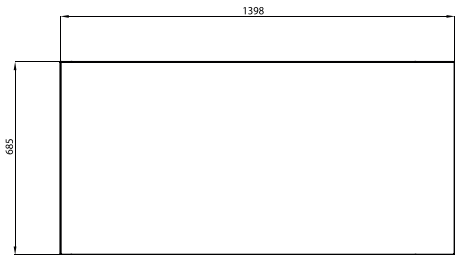
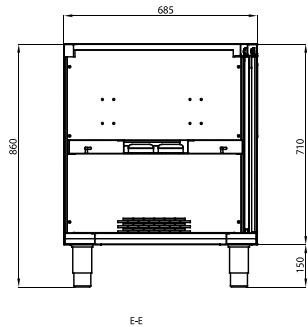
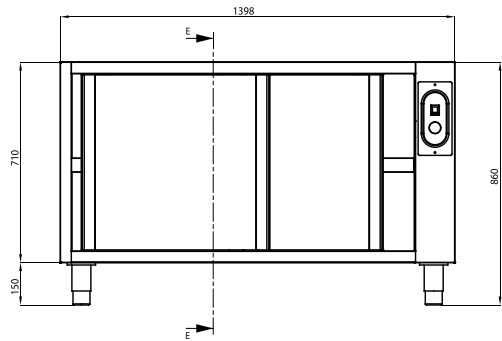
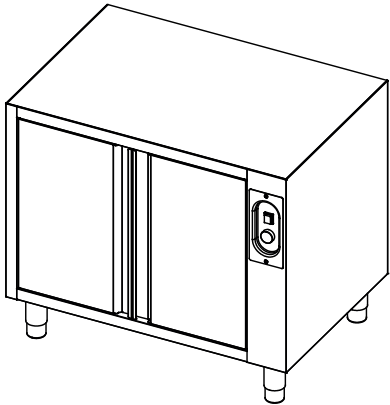
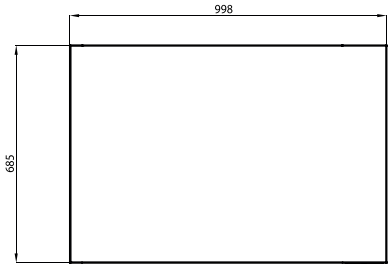
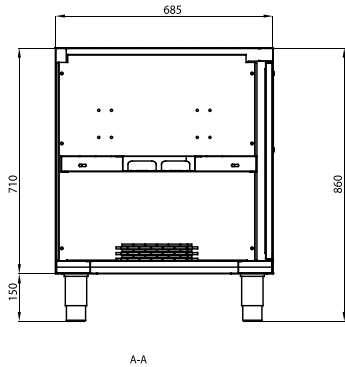
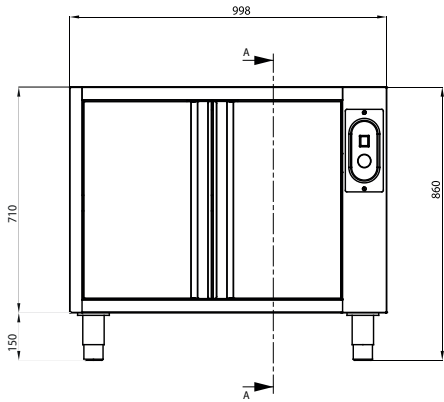
CORNER CABINET

With swinging doors and backsplash

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-7T3ALB90	900	900	900	86	0.73	2.151



HEATED WORK TABLES



HEATED WORK TABLES

Heated Service Counter with sliding doors, made of stainless steel AISI 304. Work top with or without up-stand, reinforced bottom shelf bearing 150 kg/sqm loading weight if evenly distributed over the whole surface. Height-adjustable feet made of stainless steel AISI 304.

HEATED CABINETS WITH SLIDING DOORS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TASC120	1200	600	900	76	0.65	1.942
	SK0-6TASC130	1300	600	900	80	0.70	2.018
	SK0-6TASC140	1400	600	900	84	0.76	2.047
	SK0-6TASC150	1500	600	900	88	0.81	2.070
	SK0-6TASC160	1600	600	900	92	0.86	2.135
	SK0-6TASC170	1700	600	900	96	0.92	2.188
	SK0-6TASC180	1800	600	900	100	0.97	2.285
	SK0-6TASC190	1900	600	900	105	1.30	2.387
	SK0-6TASC200	2000	600	900	110	1.80	2.457
600	SK0-7TASC120	1200	700	900	86	0.76	2.025
	SK0-7TASC130	1300	700	900	91	0.82	2.101
	SK0-7TASC140	1400	700	900	96	0.88	2.131
	SK0-7TASC150	1500	700	900	100	0.95	2.150
	SK0-7TASC160	1600	700	900	105	1.10	2.208
	SK0-7TASC170	1700	700	900	110	1.70	2.267
	SK0-7TASC180	1800	700	900	115	1.13	2.360
	SK0-7TASC190	1900	700	900	120	1.20	2.461
	SK0-7TASC200	2000	700	900	124	1.26	2.532

HEATED CABINETS WITH SLIDING DOORS
AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
600	SK0-6TASCA120	1200	600	900	76	0.65	2.018
	SK0-6TASCA130	1300	600	900	80	0.70	2.101

HEATED CABINETS WITH SLIDING DOORS AND BACKSPLASH

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6TASCA140	1400	600	900	84	0.76	2.141
	SK0-6TASCA150	1500	600	900	88	0.81	2.168
	SK0-6TASCA160	1600	600	900	92	0.86	2.235
	SK0-6TASCA170	1700	600	900	96	0.92	2.300
	SK0-6TASCA180	1800	600	900	100	0.97	2.406
	SK0-6TASCA190	1900	600	900	105	1.30	2.510
	SK0-6TASCA200	2000	600	900	110	1.80	2.589
600	SK0-7TASCA120	1200	700	900	86	0.76	2.109
	SK0-7TASCA130	1300	700	900	91	0.82	2.189
	SK0-7TASCA140	1400	700	900	96	0.88	2.225
	SK0-7TASCA150	1500	700	900	100	0.95	2.251
	SK0-7TASCA160	1600	700	900	105	1.10	2.318
	SK0-7TASCA170	1700	700	900	110	1.70	2.387
	SK0-7TASCA180	1800	700	900	115	1.13	2.485
	SK0-7TASCA190	1900	700	900	120	1.20	2.591
	SK0-7TASCA200	2000	700	900	124	1.26	2.666

HEATED CABINETS WITH SLIDING DOORS ON TWO SIDES

Pass-through

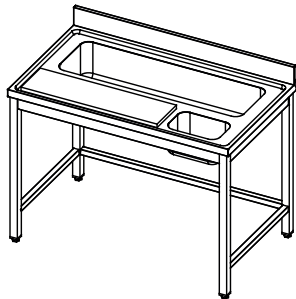
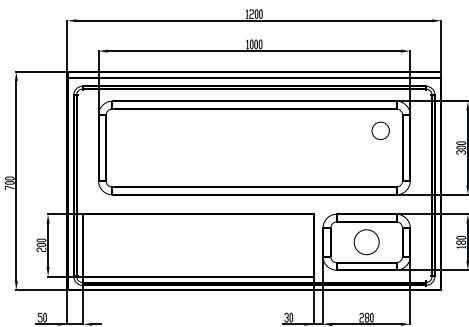
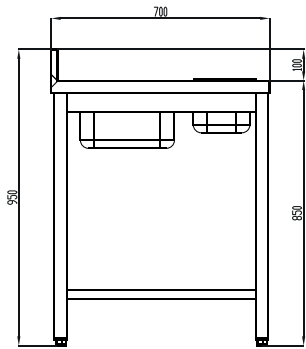
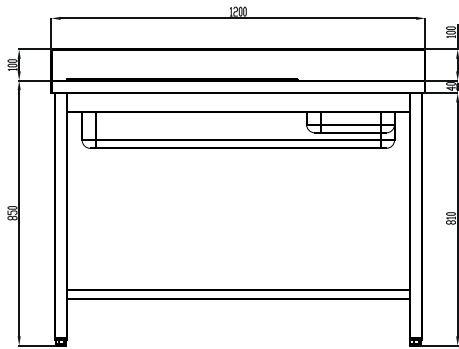
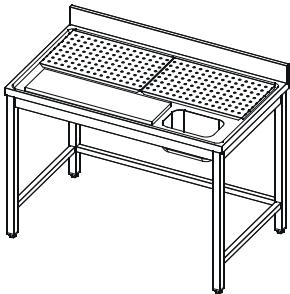
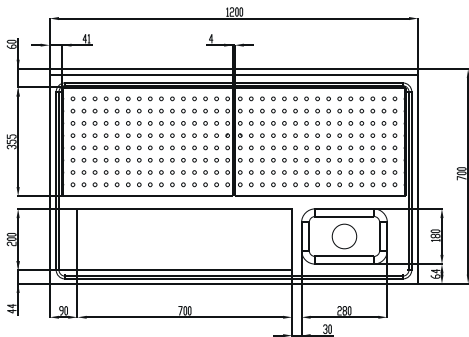
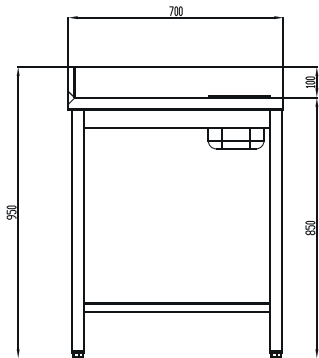
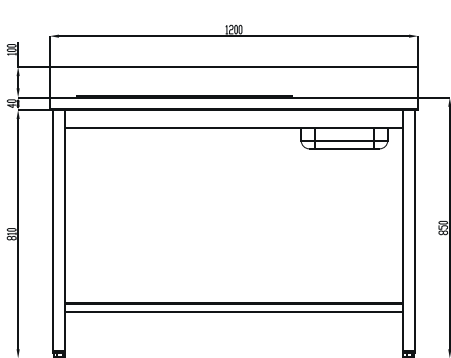
	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
600	SK0-6TASCP120	1200	600	900	78	0.65	2.105
	SK0-6TASCP130	1300	600	900	82	0.70	2.161
	SK0-6TASCP140	1400	600	900	86	0.76	2.185

HEATED CABINETS WITH SLIDING DOORS ON TWO SIDES

Pass-through

	Model	Width	Depth	Height	Weight	Volume	Price
		[mm]	[mm]	[mm]	[kg]	[m³]	[€]
	SK0-6TASCP150	1500	600	900	90	0.81	2.296
	SK0-6TASCP160	1600	600	900	94	0.86	2.351
	SK0-6TASCP170	1700	600	900	98	0.92	2.501
	SK0-6TASCP180	1800	600	900	102	0.97	2.599
	SK0-6TASCP190	1900	600	900	107	1.30	2.676
	SK0-6TASCP200	2000	600	900	112	1.80	2.851
	SK0-7TASCP120	1200	700	900	88	0.76	2.194
	SK0-7TASCP130	1300	700	900	93	0.82	2.246
	SK0-7TASCP140	1400	700	900	98	0.88	2.272
	SK0-7TASCP150	1500	700	900	103	0.95	2.380
	SK0-7TASCP160	1600	700	900	108	1.10	2.431
	SK0-7TASCP170	1700	700	900	113	1.70	2.586
	SK0-7TASCP180	1800	700	900	118	1.13	2.684
	SK0-7TASCP190	1900	700	900	123	1.20	2.764
	SK0-7TASCP200	2000	700	900	128	1.26	2.942

PREPARATION TABLES



PREPARATION TABLES

Preparation table in depth of 700 mm, height 900 mm in AISI 304 stainless steel. Worktop with a 100 mm high splashback, with a 40 mm perimeter edge and handrail fold. Legs in AISI 304 stainless steel 40x40 mm or diameter 50 mm with height-adjustable feet.

MEAT PREPARATION TABLES

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TPC100	1000	700	850	48	0.59	1.394
	SK0-7TPC120	1200	700	850	55	0.71	1.478
	SK0-7TPC140	1400	700	850	61	0.83	1.544
	SK0-7TPC160	1600	700	850	64	0.95	1.667

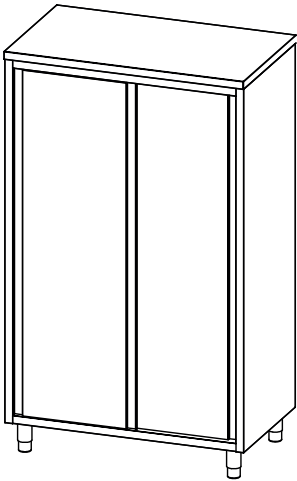
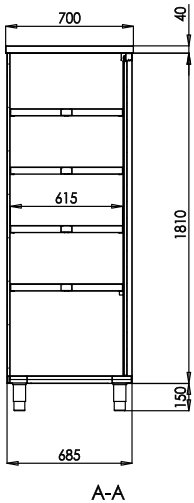
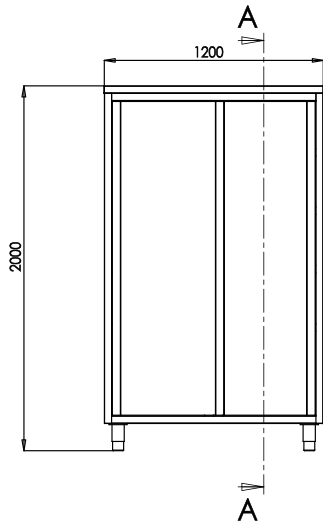
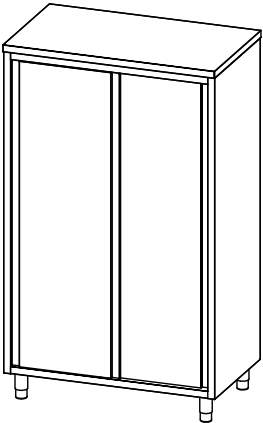
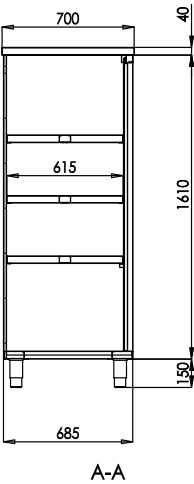
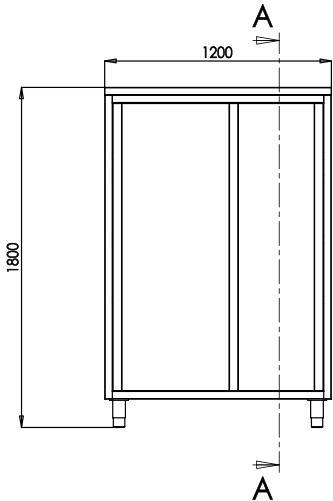
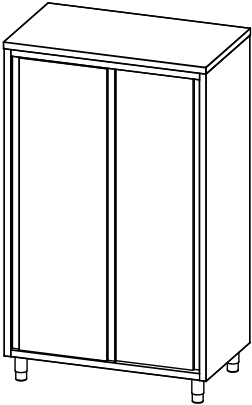
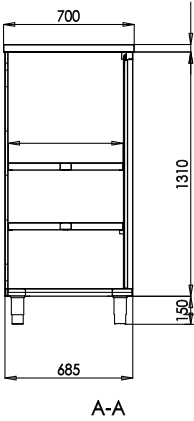
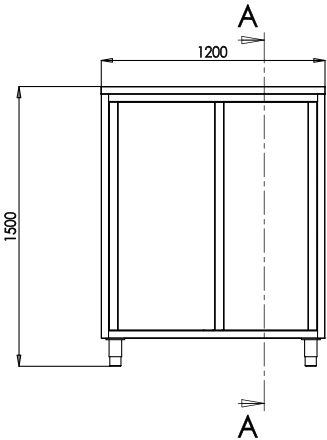
VEGETABLE PREPARATION TABLES

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TPV100	1000	700	850	48	0.59	1.572
	SK0-7TPV120	1200	700	850	55	0.71	1.637
	SK0-7TPV140	1400	700	850	61	0.83	1.836
	SK0-7TPV2160	1600	700	850	64	0.95	2.034
	SK0-7TPV2180	1800	700	850	70	1.70	2.196

CHOPPING BLOCKS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	5TCC50	505	505	900	26	0.22	1.110
	7TCC50	505	705	900	39	0.32	1.214

VERTICAL CUPBOARDS



VERTICAL CUPBOARDS

Cabinet in depths of 700 mm, heights of 1500, 1800, and 2000 mm in AISI 304 stainless steel. Version with compartment with hinged and tambour sliding doors. 2 intermediate shelves adjustable in height at 1500 mm, 3 at 1800 and 2000 mm. Round stainless steel feet of 60 mm adjustable in height. Shelf available upon request.

HEIGHT 1500

With sliding doors

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7A15S120	1200	700	1500	90	1.26	2.212
	SK0-7A15S130	1300	700	1500	96	1.36	2.276
	SK0-7A15S140	1400	700	1500	101	1.47	2.368
	SK0-7A15S150	1500	700	1500	107	1.58	2.448
	SK0-7A15S160	1600	700	1500	113	1.68	2.539
	SK0-7A15S170	1700	700	1500	118	1.79	2.628
	SK0-7A15S180	1800	700	1500	124	1.89	2.717
	SK0-7A15S190	1900	700	1500	129	2.00	2.798
	SK0-7A15S200	2000	700	1500	135	2.10	2.906
	SK0-7A15S210	2100	700	1500	141	2.21	2.977

HEIGHT 1800

With sliding doors

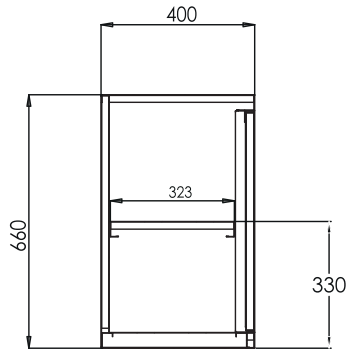
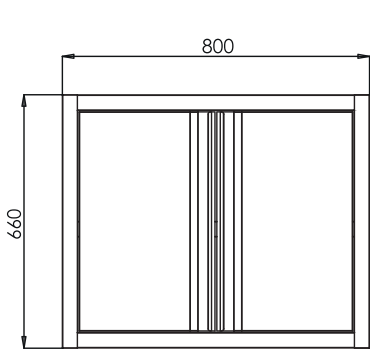
	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7A18S120	1200	700	1800	90	1.51	2.401
	SK0-7A18S130	1300	700	1800	96	1.64	2.484
	SK0-7A18S140	1400	700	1800	101	1.76	2.583
	SK0-7A18S150	1500	700	1800	107	1.89	2.666
	SK0-7A18S160	1600	700	1800	113	2.20	2.764
	SK0-7A18S170	1700	700	1800	118	2.14	2.858
	SK0-7A18S180	1800	700	1800	124	2.27	2.956
	SK0-7A18S190	1900	700	1800	129	2.39	3.036
	SK0-7A18S200	2000	700	1800	135	2.52	3.160
	SK0-7A18S210	2100	700	1800	141	2.65	3.292

HEIGHT 2000

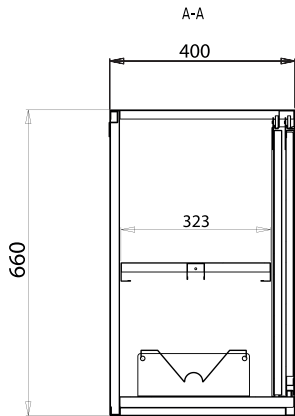
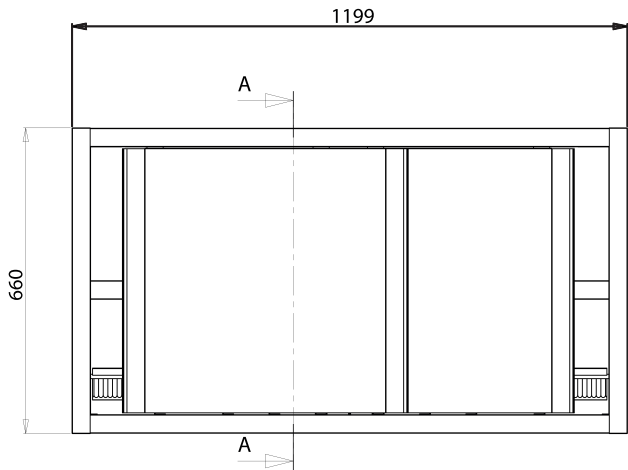
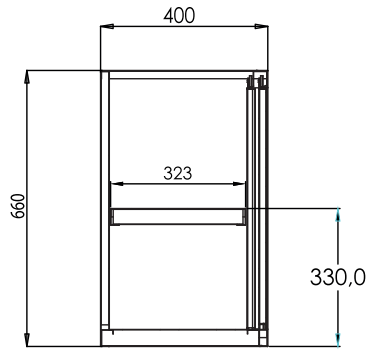
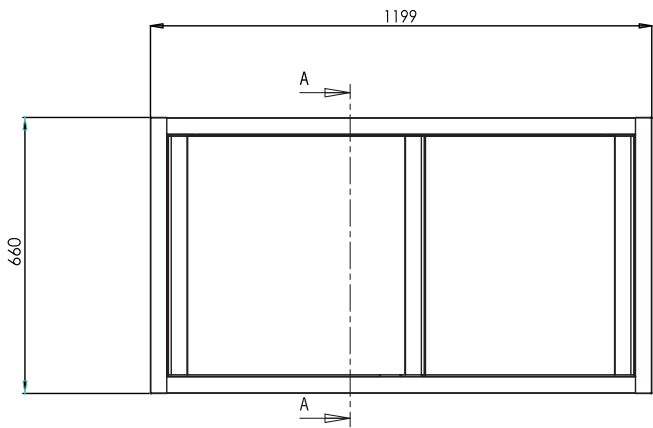
With sliding doors

 700	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7A20S120	1200	700	2000	90	1.68	2.523
	SK0-7A20S130	1300	700	2000	96	1.82	2.607
	SK0-7A20S140	1400	700	2000	101	1.96	2.711
	SK0-7A20S150	1500	700	2000	107	2.10	2.798
	SK0-7A20S160	1600	700	2000	113	2.24	2.905
	SK0-7A20S170	1700	700	2000	118	2.38	3.001
	SK0-7A20S180	1800	700	2000	124	2.52	3.108
	SK0-7A20S190	1900	700	2000	129	2.66	3.188
	SK0-7A20S200	2000	700	2000	135	2.80	3.317
	SK0-7A20S210	2100	700	2000	141	2.94	3.408

WALL CABINETS



A-A



A-A

WALL CABINETS

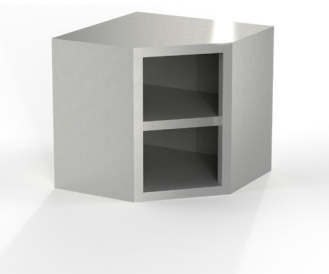
Wall cabinet with or without tambour doors, hinged or sliding, in depths of 400 mm, heights of 660 mm in AISI 304 stainless steel. Wall mounting via a shaped and easily detachable bar. Intermediate shelf adjustable in height with handrail folds. Version with dish rack and perforated bottom shelf.

WALL CABINETS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-PG80	800	400	660	14	0.21	508
	SK0-PG90	900	400	660	16.5	0.24	522
	SK0-PG100	1000	400	660	19	0.26	548
	SK0-PG110	1100	400	660	20.5	0.29	559
	SK0-PG120	1200	400	660	22	0.32	571
	SK0-PG130	1300	400	660	23.5	0.34	594
	SK0-PG140	1400	400	660	25	0.37	629
	SK0-PG150	1500	400	660	26.5	0.40	661
	SK0-PG160	1600	400	660	27	0.42	692
	SK0-PG170	1700	400	660	28.5	0.45	706
	SK0-PG180	1800	400	660	30	0.48	761
	SK0-PG190	1900	400	660	33	0.50	793
	SK0-PG200	2000	400	660	36	0.53	836
	SK0-PG210	2100	400	660	39	0.55	876

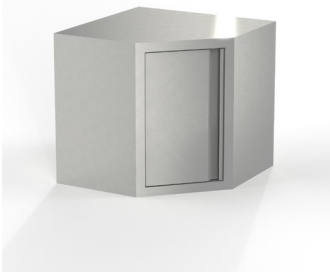
OPEN CORNER CABINETS

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-PAG70	700	700	660	26	0.32	913



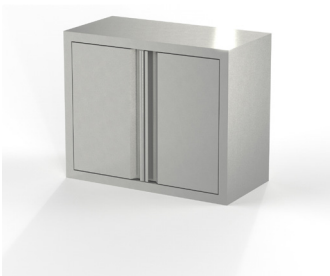
CORNER CABINETS WITH DOOR

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-PAB70	700	700	660	36	0.32	1.079



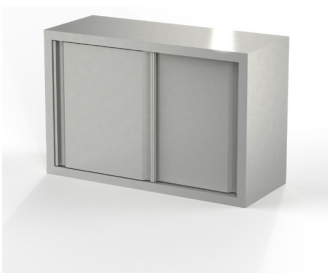
CABINETS WITH SWING DOORS

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-PB80	800	400	660	20	0.21	720
SK0-PB90	900	400	660	23	0.24	736



CABINETS WITH SLIDING DOORS

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-PS100	1000	400	660	26	0.26	725
SK0-PS110	1100	400	660	28	0.29	741
SK0-PS120	1200	400	660	30	0.32	758
SK0-PS130	1300	400	660	32	0.34	769
SK0-PS140	1400	400	660	34	0.37	817
SK0-PS150	1500	400	660	36	0.40	865
SK0-PS160	1600	400	660	38	0.42	921



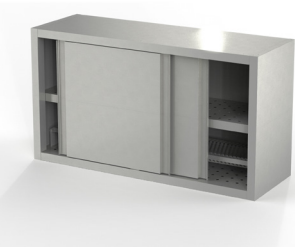
400

CABINETS WITH SLIDING DOORS

400	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-PS170	1700	400	660	40	0.45	960
	SK0-PS180	1800	400	660	42	0.48	1.018
	SK0-PS190	1900	400	660	46	0.50	1.079
	SK0-PS200	2000	400	660	51	0.53	1.116
	SK0-PS210	2100	400	660	55	0.55	1.180

DISH DRAINING CABINETS

400	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-PSP70	700	400	660	22	0.18	939
	SK0-PSP120	1200	400	660	30	0.32	1.032
	SK0-PSP130	1300	400	660	32	0.34	1.049
	SK0-PSP140	1400	400	660	34	0.37	1.105
	SK0-PSP150	1500	400	660	36	0.40	1.164
	SK0-PSP160	1600	400	660	38	0.42	1.220
	SK0-PSP170	1700	400	660	40	0.45	1.282
	SK0-PSP180	1800	400	660	42	0.48	1.357



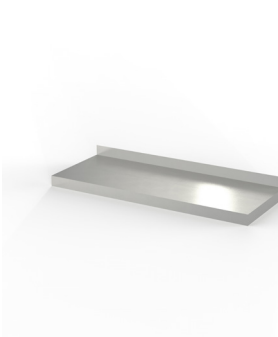
WALL-MOUNTED SHELVES

WALL-MOUNTED SHELVES

Wall-mounted fixed shelf made of AISI 304 stainless steel, complete with two wall support shelves. The shelf for rack support is made of AISI 304 stainless steel with a rear splashback, complete with 2 brackets for attachment to the rack support (to be ordered separately).

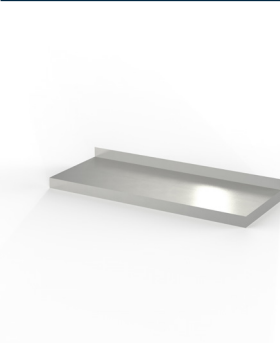
WALL-MOUNTED SHELVES

Smooth shelves

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	30RM80-A1	800	300	80	3.4	0.02	252
	30RM90-A1	900	300	80	3.7	0.02	259
	30RM100-A1	1000	300	80	4	0.02	267
	30RM120-A1	1200	300	80	4.6	0.03	285
	30RM110-A1	1100	300	80	4.3	0.03	279
	30RM130-A1	1300	300	80	4.9	0.03	295
	30RM140-A1	1400	300	80	5.2	0.03	305
	30RM150-A1	1500	300	80	5.5	0.04	368
	30RM160-A1	1600	300	80	5.8	0.04	374
	30RM170-A1	1700	300	80	6.1	0.04	387
	30RM180-A1	1800	300	80	6.4	0.04	395
	30RM190-A1	1900	300	80	6.7	0.05	405
	30RM200-A1	2000	300	80	7	0.05	411
350	30RM210-A1	2100	300	80	7.3	0.05	422
	35RM80-A1	800	350	80	3.9	0.02	262
	35RM90-A1	900	350	80	4.4	0.03	269
	35RM100-A1	1000	350	80	4.67	0.03	278
	35RM110-A1	1100	350	80	5	0.03	289
	35RM120-A1	1200	350	80	5.37	0.03	296
	35RM130-A1	1300	350	80	5.72	0.04	307
	35RM140-A1	1400	350	80	6.07	0.04	319
	35RM150-A1	1500	350	80	6.42	0.04	371
	35RM160-A1	1600	350	80	6.77	0.04	383
	35RM170-A1	1700	350	80	7.12	0.05	395
	35RM180-A1	1800	350	80	7.47	0.05	406
	35RM190-A1	1900	350	80	7.82	0.05	415
	35RM200-A1	2000	350	80	8.17	0.06	425

WALL-MOUNTED SHELVES

Smooth shelves

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	350	35RM210-A1	2100	350	80	8.52	0.06	439
	400	40RM80-A1	800	400	80	4.5	0.03	276
		40RM90-A1	900	400	80	4.9	0.03	285
		40RM100-A1	1000	400	80	5.33	0.03	295
		40RM110-A1	1100	400	80	5.73	0.04	309
		40RM120-A1	1200	400	80	6.13	0.04	320
		40RM130-A1	1300	400	80	6.53	0.04	329
		40RM140-A1	1400	400	80	6.93	0.04	340
		40RM150-A1	1500	400	80	7.33	0.05	398
		40RM160-A1	1600	400	80	7.73	0.05	410
		40RM170-A1	1700	400	80	8.13	0.05	418
		40RM180-A1	1800	400	80	8.53	0.06	431
		40RM190-A1	1900	400	80	8.93	0.06	443
		40RM200-A1	2000	400	80	9.33	0.06	454
40RM210-A1	2100	400	80	9.73	0.07	465		

WALL-MOUNTED SHELVES

Grid shelves

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	300	30RG80-A1	800	300	80	3.4	0.02	321
		30RG90-A1	900	300	80	3.7	0.02	332
		30RG100-A1	1000	300	80	4	0.02	343
		30RG110-A1	1100	300	80	4.3	0.03	363
		30RG120-A1	1200	300	80	4.6	0.03	383
		30RG130-A1	1300	300	80	4.9	0.03	406
		30RG140-A1	1400	300	80	5.2	0.03	423

WALL-MOUNTED SHELVES

Grid shelves

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	30RG150-A1	1500	300	80	5.5	0.04	486
	30RG160-A1	1600	300	80	5.8	0.04	506
	30RG170-A1	1700	300	80	6.1	0.04	526
	30RG180-A1	1800	300	80	6.4	0.04	545
	30RG190-A1	1000	300	80	4	0.02	571
	30RG200-A1	2000	300	80	7	0.05	593
	30RG210-A1	2100	300	80	7.3	0.05	617
350	35RG80-A1	800	350	80	3.9	0.02	341
	35RG90-A1	900	350	80	4.4	0.03	351
	35RG100-A1	1000	350	80	4.6	0.03	362
	35RG110-A1	1100	350	80	5	0.03	380
	35RG120-A1	1200	350	80	5.3	0.03	396
	35RG130-A1	1300	350	80	5.7	0.04	416
	35RG140-A1	1400	350	80	6	0.04	436
	35RG150-A1	1500	350	80	6.4	0.04	501
	35RG160-A1	1600	350	80	6.8	0.04	523
	35RG170-A1	1700	350	80	7.2	0.05	545
	35RG180-A1	1800	350	80	7.4	0.05	569
	35RG190-A1	1900	350	80	7.8	0.05	592
	35RG200-A1	2000	350	80	8.2	0.06	615
	35RG210-A1	2100	350	80	8.5	0.06	638
400	40RG80-A1	800	400	80	4.8	0.03	376
	40RG90-A1	900	400	80	5	0.03	388
	40RG100-A1	1000	400	80	5.3	0.03	401
	40RG110-A1	1100	400	80	5.7	0.04	421
	40RG120-A1	1200	400	80	6.1	0.04	448
	40RG130-A1	1300	400	80	6.5	0.04	468

WALL-MOUNTED SHELVES

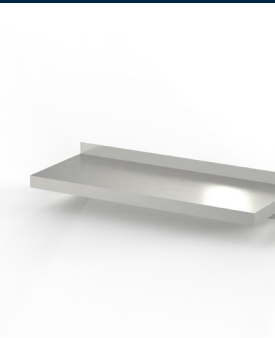
Grid shelves



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
40RG140-A1	1400	400	80	6.9	0.04	492
40RG150-A1	1500	400	80	7.3	0.05	556
40RG160-A1	1600	400	80	7.7	0.05	581
40RG170-A1	1700	400	80	8.1	0.05	601
40RG180-A1	1800	400	80	8.5	0.06	625
40RG190-A1	1900	400	80	8.9	0.06	660
40RG200-A1	2000	400	80	9.3	0.06	672
40RG210-A1	2100	400	80	9.7	0.07	693

FIXED WALL SHELVES

Smooth shelves

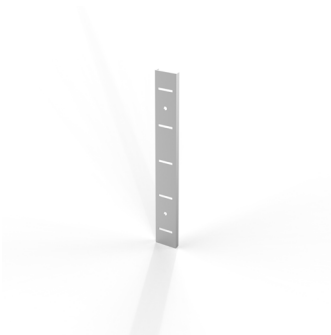


Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
35RM80-A2	800	350	80	3.9	0.02	252
35RM90-A2	900	350	80	4.4	0.03	269
35RM100-A2	1000	350	80	4.67	0.03	278
35RM110-A2	1100	350	80	5	0.03	289
35RM120-A2	1200	350	80	5.37	0.03	296
35RM130-A2	1300	350	80	5.72	0.04	307
35RM140-A2	1400	350	80	6.07	0.04	319
35RM150-A2	1500	350	80	6.42	0.04	371
35RM160-A2	1600	350	80	6.77	0.04	383
35RM170-A2	1700	350	80	7.12	0.05	395
35RM180-A2	1800	350	80	7.47	0.05	406
35RM190-A2	1900	350	80	7.82	0.05	415
35RM200-A2	2000	350	80	8.17	0.06	425
35RM210-A2	2100	350	80	8.52	0.06	439

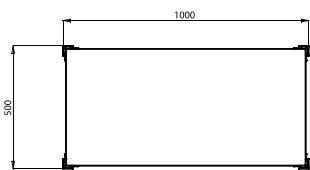
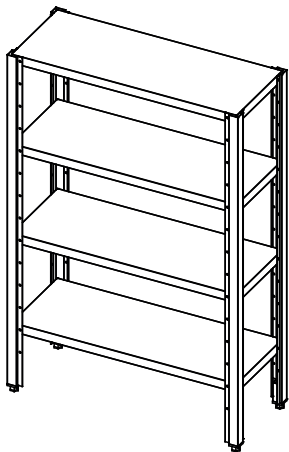
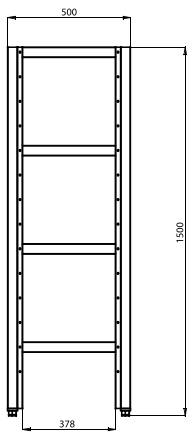
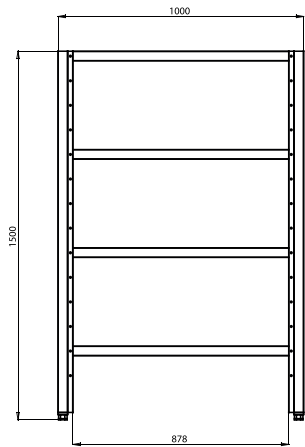
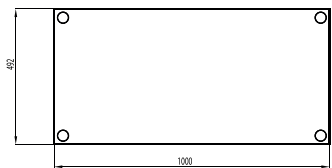
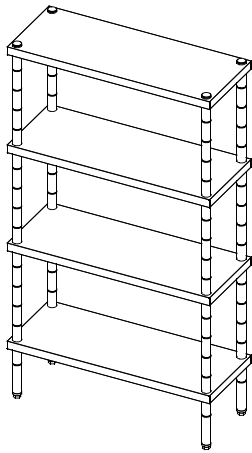
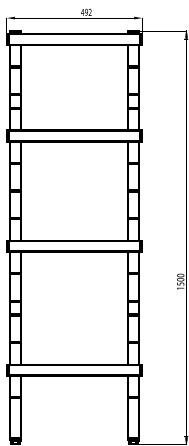
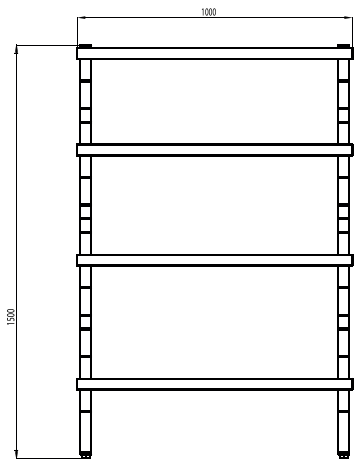
SHELF ACCESSORIES

Rack mount

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
CR35	44	105	350	1.1		32
CR70	44	105	700	0.75		42
CR90	44	105	900	1.4		75



STORAGE RACKS



STORAGE RACKS

Completely dismountable shelf with smooth, perforated, and grated shelves. Version in AISI 304 stainless steel in depths of 500, and 600 mm, heights of 1500, 1800, and 2000 mm with uprights in folded sheet metal or round tube. Maximum shelf load: 100 kg per meter.

SMOOTH SHELVES

Height 1500

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	500	SK0-5S5120	1200	500	1500	27	0.90	867
		SK0-5S5130	1300	500	1500	29	0.98	925
		SK0-5S5140	1400	500	1500	31	1.50	969
		SK0-5S5150	1500	500	1500	33	1.13	1.017
		SK0-5S5160	1600	500	1500	35	1.20	1.070
		SK0-5S5170	1700	500	1500	37	1.27	1.143
		SK0-5S5180	1800	500	1500	39	1.35	1.201
		SK0-5S5190	1900	500	1500	41	1.43	1.260
		SK0-5S5200	2000	500	1500	43	1.50	1.318
		SK0-5S5210	2100	500	1500	45	1.58	1.465
	600	SK0-6S5120	1200	600	1500	33	1.80	916
		SK0-6S5130	1300	600	1500	35	1.17	991
		SK0-6S5140	1400	600	1500	37	1.26	1.044
		SK0-6S5150	1500	600	1500	39	1.35	1.105
		SK0-6S5160	1600	600	1500	41	1.44	1.169
		SK0-6S5170	1700	600	1500	43	1.53	1.255
		SK0-6S5180	1800	600	1500	45	1.62	1.318
		SK0-6S5190	1900	600	1500	47	1.71	1.386
		SK0-6S5200	2000	600	1500	49	1.80	1.458
		SK0-6S5210	2100	600	1500	51	1.89	1.620

SMOOTH SHELVES

Height 1800

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	500	SK0-5S8120	1200	500	1800	29	1.80	916
		SK0-5S8130	1300	500	1800	31	1.17	974

SMOOTH SHELVES

Height 1800



	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
500	SK0-5S8140	1400	500	1800	33	1.26	1.017
	SK0-5S8150	1500	500	1800	35	1.35	1.070
	SK0-5S8160	1600	500	1800	37	1.44	1.120
	SK0-5S8170	1700	500	1800	39	1.53	1.194
	SK0-5S8180	1800	500	1800	41	1.62	1.251
	SK0-5S8190	1900	500	1800	43	1.71	1.310
	SK0-5S8200	2000	500	1800	45	1.80	1.369
	SK0-5S8210	2100	500	1800	49	1.89	1.557
600	SK0-6S8120	1200	600	1800	35	1.30	965
	SK0-6S8130	1300	600	1800	37	1.40	1.041
	SK0-6S8140	1400	600	1800	39	1.51	1.095
	SK0-6S8150	1500	600	1800	41	1.62	1.155
	SK0-6S8160	1600	600	1800	43	1.73	1.218
	SK0-6S8170	1700	600	1800	45	1.84	1.304
	SK0-6S8180	1800	600	1800	47	1.94	1.369
	SK0-6S8190	1900	600	1800	49	2.50	1.435
	SK0-6S8200	2000	600	1800	51	2.16	1.509
	SK0-6S8210	2100	600	1800	53	2.27	1.676

SMOOTH SHELVES

Height 2000

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
500	SK0-5S20120	1200	500	2000	31	1.20	941
	SK0-5S20130	1300	500	2000	33	1.30	1.000
	SK0-5S20140	1400	500	2000	35	1.40	1.044
	SK0-5S20150	1500	500	2000	37	1.50	1.095

SMOOTH SHELVES

Height 2000

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-5S20160	1600	500	2000	39	1.60	1.143
	SK0-5S20170	1700	500	2000	41	1.70	1.218
	SK0-5S20180	1800	500	2000	45	1.80	1.273
	SK0-5S20190	1900	500	2000	47	1.90	1.335
	SK0-5S20200	2000	500	2000	49	2.00	1.394
	SK0-5S20210	2100	500	2000	52	2.10	1.549
	SK0-6S20120	1200	600	2000	37	1.44	991
	SK0-6S20130	1300	600	2000	39	1.56	1.063
	SK0-6S20140	1400	600	2000	41	1.68	1.120
	SK0-6S20150	1500	600	2000	43	1.80	1.180
	SK0-6S20160	1600	600	2000	45	1.92	1.244
	SK0-6S20170	1700	600	2000	47	2.40	1.325
	SK0-6S20180	1800	600	2000	49	2.16	1.394
	SK0-6S20190	1900	600	2000	51	2.28	1.458
	SK0-6S20200	2000	600	2000	53	2.40	1.535
	SK0-6S20210	2100	600	2000	56	2.52	1.705

PERFORATED SHELVES

Height 1500

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-5S5F120	1200	500	1500	27	0.90	929
	SK0-5S5F140	1400	500	1500	31	1.50	1.047
	SK0-5S5F160	1600	500	1500	35	1.20	1.149
	SK0-5S5F180	1800	500	1500	39	1.35	1.290
	SK0-5S5F200	2000	500	1500	43	1.50	1.421
	SK0-6S5F120	1200	600	1500	33	1.80	987

PERFORATED SHELVES

Height 1500

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
600	SK0-6S5F140	1400	600	1500	37	1.26	1.123
	SK0-6S5F160	1600	600	1500	41	1.44	1.255
	SK0-6S5F180	1800	600	1500	45	1.62	1.417
	SK0-6S5F200	2000	600	1500	49	1.80	1.572

PERFORATED SHELVES

Height 1800

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
500	SK0-5S8F120	1200	500	1800	29	1.80	982
	SK0-5S8F140	1400	500	1800	33	1.26	1.095
	SK0-5S8F160	1600	500	1800	37	1.44	1.202
	SK0-5S8F180	1800	500	1800	41	1.62	1.343
	SK0-5S8F200	2000	500	1800	45	1.80	1.472
600	SK0-6S8F120	1200	600	1800	35	1.30	1.041
	SK0-6S8F140	1400	600	1800	39	1.51	1.177
	SK0-6S8F160	1600	600	1800	43	1.73	1.309
	SK0-6S8F180	1800	600	1800	47	1.94	1.470
	SK0-6S8F200	2000	600	1800	51	2.16	1.624

PERFORATED SHELVES

Height 2000

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
500	SK0-5S20F120	1200	500	2000	31	1.20	1.009
	SK0-5S20F140	1400	500	2000	35	1.40	1.123

PERFORATED SHELVES

Height 2000

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	500	SK0-5S20F160	1600	500	2000	39	1.60	1.225
		SK0-5S20F180	1800	500	2000	45	1.80	1.369
		SK0-5S20F200	2000	500	2000	49	2.00	1.500
	600	SK0-6S20F120	1200	600	2000	37	1.44	1.065
		SK0-6S20F140	1400	600	2000	41	1.68	1.202
		SK0-6S20F160	1600	600	2000	45	1.92	1.333
		SK0-6S20F180	1800	600	2000	49	2.16	1.493
		SK0-6S20F200	2000	600	2000	53	2.40	1.650

GRID SHELVES

Height 1500

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	500	SK0-5S5G120	1200	500	1500	27	0.90	1.173
		SK0-5S5G140	1400	500	1500	31	1.50	1.323
		SK0-5S5G160	1600	500	1500	35	1.20	1.443
		SK0-5S5G180	1800	500	1500	39	1.35	1.563
		SK0-5S5G200	2000	500	1500	43	1.50	1.670
	600	SK0-6S5G120	1200	600	1500	33	1.80	1.273
		SK0-6S5G140	1400	600	1500	37	1.26	1.428
		SK0-6S5G160	1600	600	1500	41	1.44	1.566
		SK0-6S5G180	1800	600	1500	45	1.62	1.705
		SK0-6S5G200	2000	600	1500	49	1.80	1.826

GRID SHELVES

Height 1800



	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
500	SK0-5S8G120	1200	500	1800	29	1.80	1.224
	SK0-5S8G140	1400	500	1800	33	1.26	1.372
	SK0-5S8G160	1600	500	1800	37	1.44	1.493
	SK0-5S8G180	1800	500	1800	41	1.62	1.613
	SK0-5S8G200	2000	500	1800	45	1.80	1.723
600	SK0-6S8G120	1200	600	1800	35	1.30	1.323
	SK0-6S8G140	1400	600	1800	39	1.51	1.478
	SK0-6S8G160	1600	600	1800	43	1.73	1.619
	SK0-6S8G180	1800	600	1800	47	1.94	1.755
	SK0-6S8G200	2000	600	1800	51	2.16	1.876

GRID SHELVES

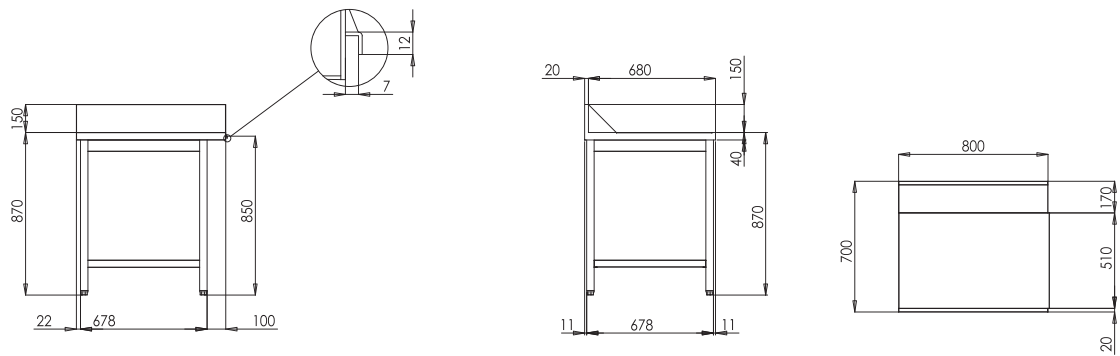
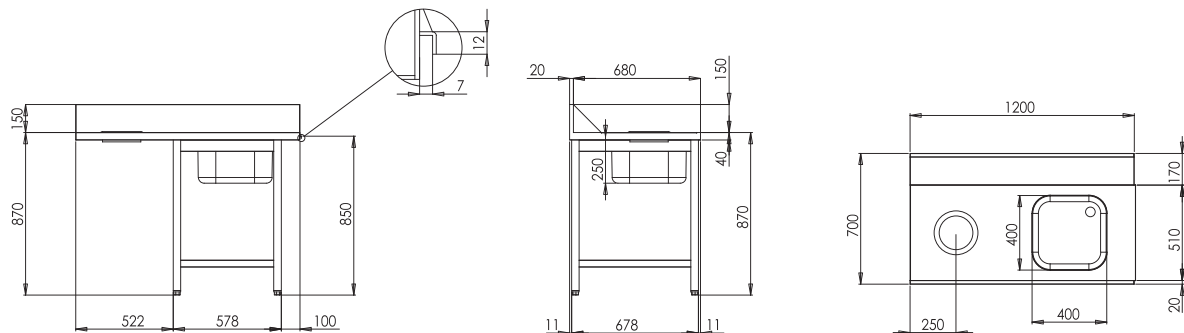
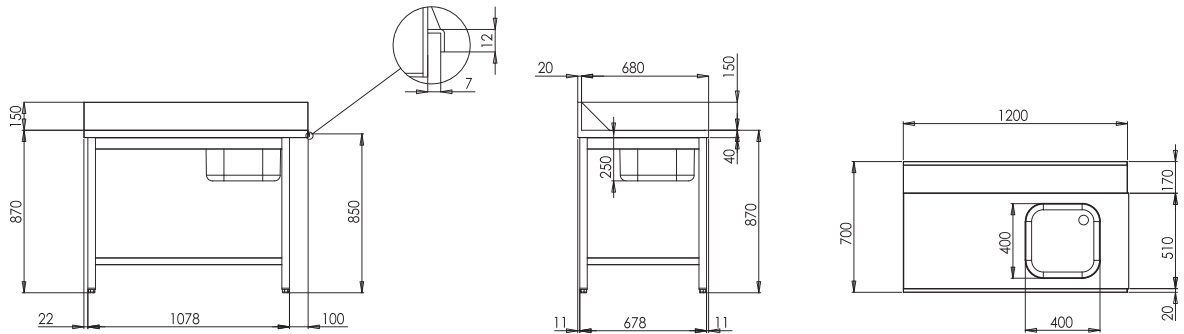
Height 2000



	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
500	SK0-5S20G120	1200	500	2000	31	1.20	1.251
	SK0-5S20G140	1400	500	2000	35	1.40	1.397
	SK0-5S20G160	1600	500	2000	39	1.60	1.519
	SK0-5S20G180	1800	500	2000	45	1.80	1.637
	SK0-5S20G200	2000	500	2000	49	2.00	1.748
600	SK0-6S20G120	1200	600	2000	37	1.44	1.349
	SK0-6S20G140	1400	600	2000	41	1.68	1.501
	SK0-6S20G160	1600	600	2000	45	1.92	1.644
	SK0-6S20G180	1800	600	2000	49	2.16	1.777
	SK0-6S20G200	2000	600	2000	53	2.40	1.899

PREPARATION

DISHWASHING



DISHWASHING

Table height 900 mm, made of AISI 304 stainless steel. The top features a dish rack track and a handrail fold. Available with or without a 100 mm high splashback. The version without a basin comes with a 400x400x250 mm basin with a slope towards the drain and an overflow hole complete with a rubber collar. Legs are made of AISI 304 stainless steel, 40x40 mm, with height-adjustable feet. Includes a level tube and drain. Dishwasher attachment included.

Pot-washing sink on legs made of AISI 304 stainless steel. The worktop is molded with a single or double central basin, pot support grid, and overflow drain included.

DISHWASHER IN TABLE

In table on the right

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TED120	1200	700	900	40	0.74	1.549
	SK0-7TED140	1400	700	900	47	0.86	1.659
	SK0-7TED150	1500	700	900	51	0.92	1.758
	SK0-7TED180	1800	700	900	56	1.11	2.078
	SK0-7TED210	2100	700	900	62	1.29	2.153
	SK0-7TED230	2300	700	900	66	1.42	2.334

DISHWASHER IN TABLE

In table on the right with clearance hole

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TCD120	1200	700	900	40	0.74	2.001
	SK0-7TCD140	1400	700	900	47	0.86	2.213
	SK0-7TCD150	1500	700	900	51	0.92	2.250
	SK0-7TCD180	1800	700	900	58	1.11	2.342
	SK0-7TCD210	2100	700	900	63	1.29	2.602

DISHWASHER IN TABLE

In table on the left

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TES120	1200	700	900	40	0.74	1.549
	SK0-7TES140	1400	700	900	47	0.86	1.659
	SK0-7TES150	1500	700	900	51	0.92	1.758
	SK0-7TES180	1800	700	900	56	1.11	2.078
	SK0-7TES210	2100	700	900	62	1.29	2.153
	SK0-7TES230	2300	700	900	66	1.42	2.334

DISHWASHER IN TABLE

In table on the left with clearance hole



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-7TCS120	1200	700	900	40	0.74	2.001
SK0-7TCS140	1400	700	900	47	0.86	2.213
SK0-7TCS150	1500	700	900	51	0.92	2.250
SK0-7TCS180	1800	700	900	58	1.11	2.342
SK0-7TCS210	2100	700	900	63	1.29	2.602

DISHWASHER OUT TABLE



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6TU70	700	600	900	18	0.37	742
SK0-6TU80	800	600	900	18	0.42	759
SK0-6TU100	1000	600	900	22.5	0.53	863
SK0-6TU120	1200	600	900	26.5	0.63	985
SK0-6TU150	1500	600	900	38	0.79	1.085
SK0-6TU160	1600	600	900	31.5	0.84	1.123
SK0-6TU180	1800	600	900	36.5	0.95	1.215

DISHWASHER OUT TABLE

Right exit with backsplash



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-7TUDA70	700	700	900	18	0.37	826
SK0-7TUDA80	800	700	900	20	0.49	846
SK0-7TUDA100	1000	700	900	24.5	0.62	965
SK0-7TUDA120	1200	700	900	28.5	0.74	1.093

DISHWASHER OUT TABLE

Right exit with backsplash

700	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TUDA150	1500	700	900	40	0.79	1.200
	SK0-7TUDA160	1600	700	900	35.5	0.99	1.238
	SK0-7TUDA180	1800	700	900	40.5	1.11	1.340

DISHWASHER OUT TABLE

Left exit with backsplash

700	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7TUSA70	700	700	900	18	0.37	826
	SK0-7TUSA80	800	700	900	20	0.49	846
	SK0-7TUSA100	1000	700	900	24.5	0.62	965
	SK0-7TUSA120	1200	700	900	28.5	0.74	1.093
	SK0-7TUSA150	1500	700	900	40	0.79	1.200
	SK0-7TUSA160	1600	700	900	35.5	0.99	1.238
	SK0-7TUSA180	1800	700	900	40.5	1.11	1.340

SORTING TABLE

Sorting table on the right

700	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-TBD160	1600	1050	900	68	1.48	1.423
	SK0-TBD210	2100	1050	900	80	1.94	1.646
	SK0-TBD260	2600	1050	900	93	2.40	1.875

SORTING TABLE

Sorting table on the left



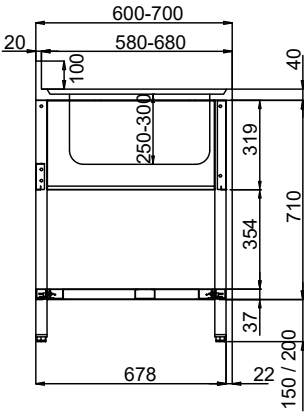
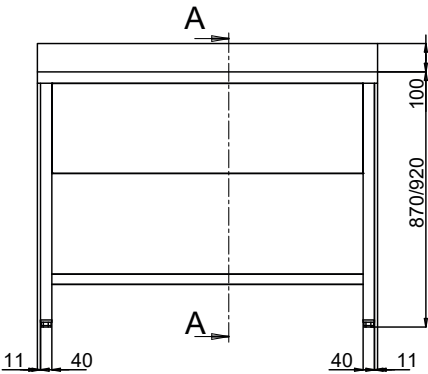
Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-TBS160	1600	1050	900	68	1.48	1.423
SK0-TBS210	2100	1050	900	80	1.94	1.646
SK0-TBS260	2600	1050	900	93	2.40	1.875

SHELF FOR BASKETS

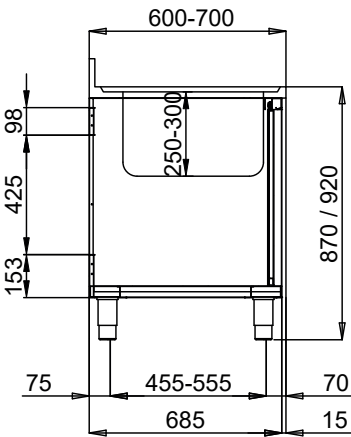
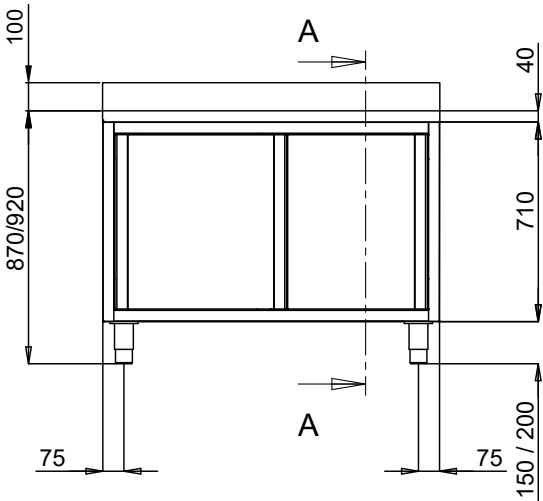
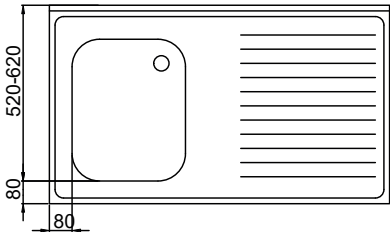


Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-MPM110	1180	600	450	18	0.32	728
SK0-MPM160	1680	600	450	28	0.45	804

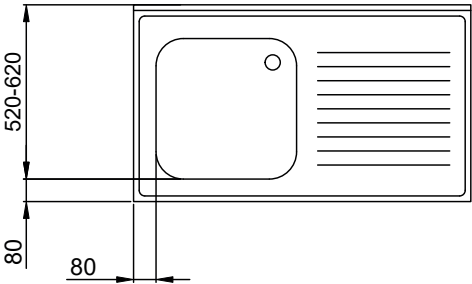
SINKS



A-A



A-A



SINKS

Sink on legs in depths of 600 or 700 mm, height 900 mm in AISI 304 stainless steel. Top with thickness 10/10 and sink. Soundproofed pressed sink with slope towards the drain. Drainer grooved complete with reinforcement. With a 100 mm high splashback, covering panel on 3 sides with a 40 mm perimeter edge and handrail fold. Legs in AISI 304 stainless steel 40x40 mm or diameter 50 mm with height-adjustable feet. Complete with level tube and waste fitting.

Basin dimensions:

A = 400 x 400 x 250

B = 400 x 500 x 250

C = 500 x 400 x 250

D = 500 x 500 x 300

E = 600 x 500 x 300

F = 800 x 500 x 350

G = 950 x 500 x 350

I = 1200 x 500 x 350

L = 1400 x 500 x 350

SINK ON LEGS

One sink

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6L1V60A	600	600	900	25	0.32	886
	SK0-6L1V70C	700	600	900	27	0.37	925
	SK0-7L1V60	600	700	900	28	0.37	934
	SK0-7L1V70D	700	700	900	30.5	0.43	939

SINK ON LEGS

Two sinks

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6LR2V100A	1000	600	900	45	0.53	1.381
	SK0-6L2V120C	1200	600	900	45	0.63	1.381
	SK0-7R2V100B	1000	700	900	49.5	0.62	1.421
	SK0-7L2V120D	1200	700	900	49.5	0.74	1.421

SINK ON LEGS WITH DRAINER

One sink and drainer on the right

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6L1GD100A	1000	600	900	37.5	0.53	1.022
	SK0-6L1GD120C	1200	600	900	40.5	0.63	1.081
	SK0-7L1GD100B	1000	700	900	41	0.62	1.102
	SK0-7L1GD120D	1200	700	900	45	0.74	1.169
	SK0-7L1GD140E	1400	700	900	51	0.86	1.266

SINK ON LEGS WITH DRAINER

Two sinks with drainer on the right

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6L2GD140A	1400	600	900	50	0.74	1.426
	SK0-6L2GD160A	1600	600	900	58.5	0.84	1.524
	SK0-6L2GD180C	1800	600	900	65	0.95	1.611
700	SK0-7L2GD140B	1400	700	900	56	0.86	1.480
	SK0-7L2GD160B	1600	700	900	64	0.99	1.564
	SK0-7L2GD180D	1800	700	900	72	1.11	1.642

SINK ON LEGS WITH DRAINER

One sink and drainer on the left

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6L1GS100A	1000	600	900	37.5	0.53	1.022
	SK0-6L1GS120C	1200	600	900	40.5	0.63	1.081
	SK0-7L1GS100B	1000	700	900	41	0.62	1.102
	SK0-7L1GS120D	1200	700	900	45	0.74	1.169
	SK0-7L1GS140E	1400	700	900	51	0.86	1.266

SINK ON LEGS WITH DRAINER

Two sinks with drainer on the left

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6L2GS140A	1400	600	900	50	0.74	1.426
	SK0-6L2GS160A	1600	600	900	58.5	0.84	1.524
	SK0-6L2GS180C	1800	600	900	65	0.95	1.611
700	SK0-7L2GS140B	1400	700	900	56	0.86	1.480
	SK0-7L2GS160B	1600	700	900	64	0.99	1.564
	SK0-7L2GS180D	1800	700	900	72	1.11	1.642

SINK ON LEGS WITH DRAINER

Side drainers

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6L2G200B	2000	600	900	71	1.60	1.740
SK0-7L2G200B	2000	700	900	82	1.23	1.795



SINK ON LEGS DISHWASHER COMPARTMENT

One sink and draining board on the right

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6LL1GD120A	1200	600	900	40.5	0.63	1.095
SK0-7LL1GD120B	1200	700	900	45	0.74	1.157
SK0-7LL1GD140E	1400	700	900	51	0.86	1.250



SINK ON LEGS DISHWASHER COMPARTMENT

Two sinks with drainer on the right

Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6LL2GD180C	1800	600	900	65	0.95	1.557
SK0-7LL2GD160B	1600	700	900	64	0.99	1.510
SK0-7LL2GD180D	1800	700	900	72	1.11	1.594
SK0-7LL2GD200E	2000	700	900	79	1.23	1.694



SINK ON LEGS DISHWASHER COMPARTMENT

One sink and draining board on the left

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6LL1GS120A	1200	600	900	40.5	0.63	1.095
	SK0-7LL1GS120B	1200	700	900	45	0.74	1.157
	SK0-7LL1GS140E	1400	700	900	51	0.86	1.250

SINK ON LEGS DISHWASHER COMPARTMENT

Two sinks with drainer on the left

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6LL2GS180C	1800	600	900	65	0.95	1.557
	SK0-7LL2GS160B	1600	700	900	64	0.99	1.510
	SK0-7LL2GS180D	1800	700	900	72	1.11	1.594
	SK0-7LL2GS200E	2000	700	900	79	1.23	1.694

POT WASHER

Pot-washing sink

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	600	SK0-6L1V100F	1000	600	880	52	0.53	1.841
		SK0-6L1V120G	1200	600	880	55	0.63	2.018
	700	SK0-7L1V100F	1000	700	880	54	0.62	2.045
		SK0-7L1V120G	1200	700	880	57	0.74	2.195
		SK0-7L1V140I	1400	700	880	63	0.86	2.363
		SK0-7L1V160L	1600	700	880	69	0.99	2.467

POT WASHER

Pot-washing sink

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	SK0-7L2V180F	1700	700	880	75	1.50	3.041

CABINET SINK

One sink

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6LAB1V60A	600	600	900	35	0.32	1.184
	SK0-6LAB1V70C	700	600	900	38	0.38	1.223
	SK0-7LAB1V60D	600	700	900	38	0.38	1.223
	SK0-7LAB1V70D	700	700	900	42	0.44	1.265
	SK0-7LAB1V80D	800	700	900	45	0.50	1.335

CABINET SINK

Two sinks

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	600 SK0-6LAS2V100A	1000	600	900	58.5	0.54	1.755
	600 SK0-6LAS2V120C	1200	600	900	58.5	0.65	1.755
	700 SK0-7LAS2V100B	1000	700	900	49	0.63	1.795
	700 SK0-7LAS2V120D	1200	700	900	65	0.76	1.795
	700 SK0-7LAS2V140E	1400	700	900	71	0.88	1.986
	700 SK0-7LAS2V160E	1600	700	900	78	1.10	2.093

CABINET SINK WITH DRAINER

One sink and drainer on the right

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6LAS1GD100A	1000	600	900	49.5	0.54	1.624
	SK0-6LAS1GD120C	1200	600	900	49.5	0.65	1.624
	SK0-7LAS1GD100B	1000	700	900	49	0.63	1.646
	SK0-7LAS1GD120D	1200	700	900	55	0.76	1.646
	SK0-7LAS1GD140E	1400	700	900	61	0.88	1.767

CABINET SINK WITH DRAINER

Two sinks with drainer on the right

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	600	SK0-6LAS2GD140A	1400	600	900	63	0.76	1.804
		SK0-6LAS2GD160A	1600	600	900	67.5	0.86	1.962
		SK0-6LAS2GD180C	1800	600	900	73	0.97	2.108
	700	SK0-7LAS2GD140B	1400	700	900	69	0.88	1.937
		SK0-7LAS2GD160B	1600	700	900	81	1.10	2.102
		SK0-7LAS2GD180D	1800	700	900	86	1.13	2.255

CABINET SINK WITH DRAINER

One sink with drainer on the left

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6LAS1GS100A	1000	600	900	49.5	0.54	1.624
	SK0-6LAS1GS120C	1200	600	900	49.5	0.65	1.624
	SK0-7LAS1GS100B	1000	700	900	49	0.63	1.646
	SK0-7LAS1GS120D	1200	700	900	55	0.76	1.646
	SK0-7LAS1GS140E	1400	700	900	61	0.88	1.767

CABINET SINK WITH DRAINER

Two sinks with drainer on the left

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
 600	SK0-6LAS2GS140A	1400	600	900	63	0.76	1.804
	SK0-6LAS2GS160A	1600	600	900	67.5	0.86	1.962
	SK0-6LAS2GS180C	1800	600	900	73	0.97	2.108
 700	SK0-7LAS2GS140B	1400	700	900	69	0.88	1.937
	SK0-7LAS2GS160B	1600	700	900	81	1.10	2.102
	SK0-7LAS2GS180D	1800	700	900	86	1.13	2.255

CABINET SINK WITH DRAINER

Side drainers

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-7LAS2G200B	2000	700	900	96	1.26	2.310
	SK0-7LAS2G240D	2400	700	900	104	1.51	2.751

CABINET SINK DISHWASHER COMPARTMENT

One sink and drainer on the right

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-6LABL1GD120A	1200	600	900	49.5	0.65	1.297
	SK0-7LABL1GD120B	1200	700	900	55	0.76	1.398
	SK0-7LABL1GD140E	1400	700	900	61	0.88	1.557

CABINET SINK DISHWASHER COMPARTMENT

Two sinks with drainer on the right



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6LASL2GD180C	1800	600	900	73	0.97	1.942
SK0-7LASL2GD160B	1600	700	900	81	1.10	1.882
SK0-7LASL2GD180D	1800	700	900	86	1.13	2.044
SK0-7LASL2GD200E	2000	700	900	91	1.26	2.217

CABINET SINK DISHWASHER COMPARTMENT

One sink and drainer on the left



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6LABL1GS120A	1200	600	900	49.5	0.65	1.297
SK0-7LABL1GS120B	1200	700	900	55	0.76	1.398
SK0-7LABL1GS140E	1400	700	900	61	0.88	1.557

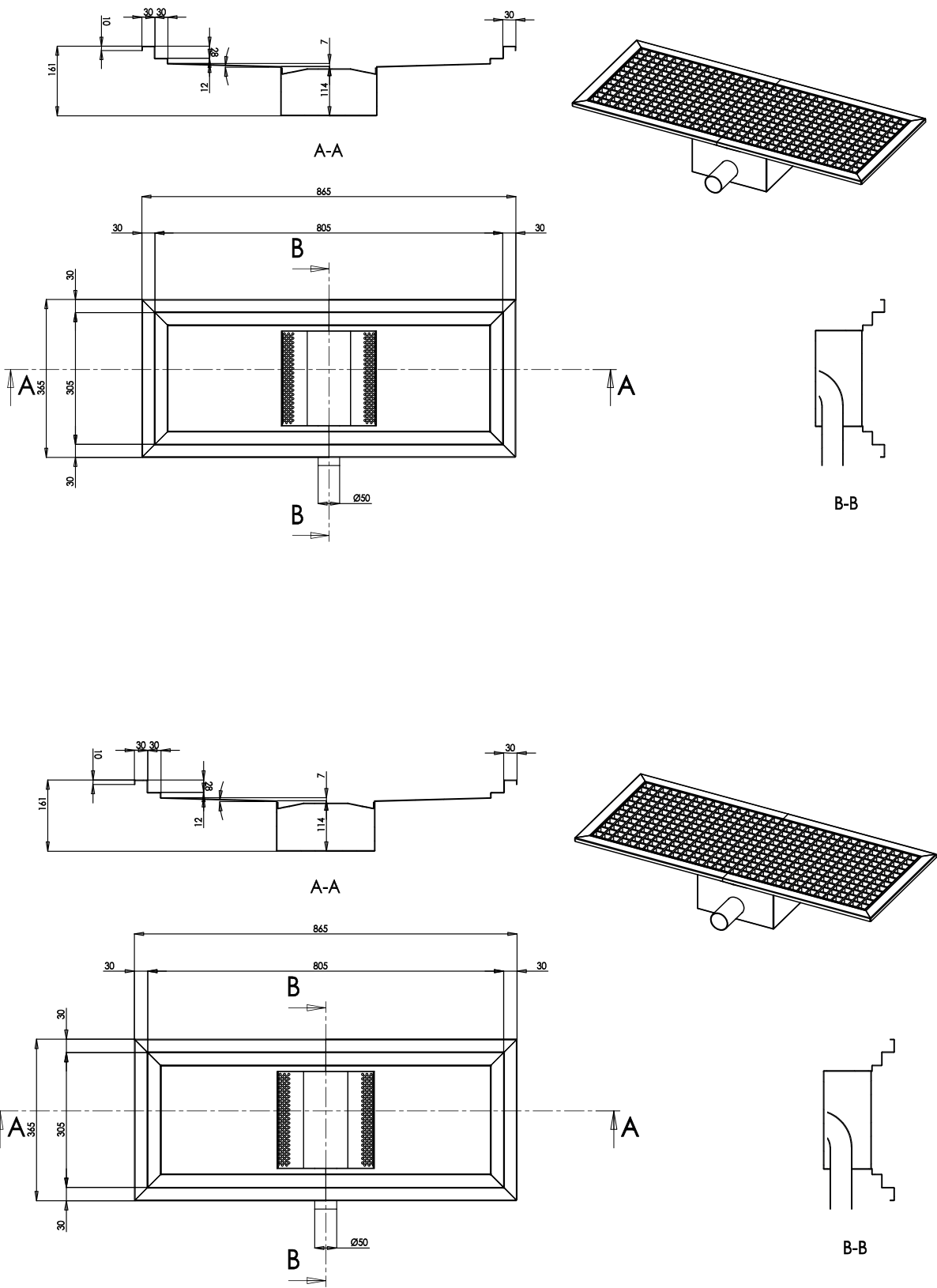
CABINET SINK DISHWASHER COMPARTMENT

Two sinks with drainer on the left



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-6LASL2GS180C	1800	600	900	73	0.97	1.942
SK0-7LASL2GS160B	1600	700	900	81	1.10	1.882
SK0-7LASL2GS180D	1800	700	900	86	1.13	2.044
SK0-7LASL2GS200E	2000	700	900	91	1.26	2.217

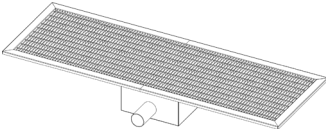
FLOOR DRAIN GRATES



FLOOR DRAIN GRATES

AISI 304 stainless steel tank, fully welded. Shaped support edge for the grill. Available in versions with horizontal or vertical drainage, complete with siphon.

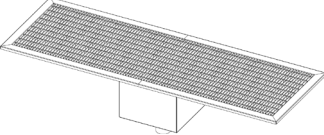
FLOOR GRID SIDE DRAIN

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	300	3PL30	300	300	160	7.5	0.01	445
		3VPL50	500	300	160	10	0.02	549
		3VPL80	800	300	160	14	0.04	644
		3VPL100	1000	300	160	19	0.05	831
		3VPL120	1200	300	160	25	0.06	946
		3VPL140	1400	300	160	27	0.07	1.062
		3VPL160	1600	300	160	32	0.08	1.156
		3VPL180	1800	300	160	35	0.08	1.218
		3VPL200	2000	300	160	37	0.10	1.281
	400	4PL40	400	400	160	9	0.03	529
		4VPL50	500	400	160	12	0.03	611
		4VPL80	800	400	160	17	0.05	715
		4VPL100	1000	400	160	23	0.06	914
		4VPL120	1200	400	160	30	0.08	1.049
		4VPL140	1400	400	160	34	0.09	1.177
		4VPL160	1600	400	160	37	0.10	1.282
		4VPL180	1800	400	160	40	0.12	1.406
		4VPL200	2000	400	160	44	0.13	1.564

FLOOR GRID VERTICAL DRAIN

		Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	300	3PV30	300	300	200	7.5	0.02	445
		3VPV50	500	300	200	10	0.03	549
		3VPV80	800	300	200	14	0.05	644
		3VPV100	1000	300	200	19	0.06	831

FLOOR GRID VERTICAL DRAIN



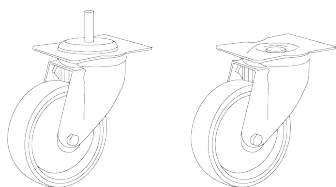
	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
300	3VPV120	1200	300	200	25	0.07	946
	3VPV140	1400	300	200	27	0.08	1.062
	3VPV160	1600	300	200	32	0.10	1.156
	3VPV180	1800	300	200	35	0.11	1.218
	3VPV200	2000	300	200	37	0.12	1.281
400	4PV40	400	400	200	9	0.03	529
	4VPV50	500	400	200	12	0.04	611
	4VPV80	800	400	200	17	0.06	715
	4VPV100	1000	400	200	23	0.08	914
	4VPV120	1200	400	200	30	0.10	1.049
	4VPV140	1400	400	200	34	0.11	1.177
	4VPV160	1600	400	200	37	0.13	1.282
	4VPV180	1800	400	200	40	0.14	1.406
	4VPV200	2000	400	200	44	0.16	1.564

ACCESSORIES

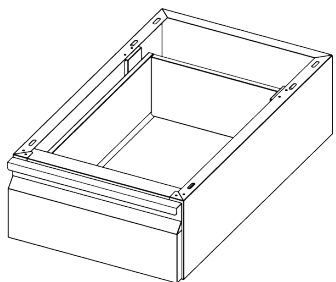
ACCESSORIES

The options for the worktops that you find listed here are valid for all the products of the previous sections (Work tables, Heated work tables, Worktops on tiers, Disassembled Tables) both in the sizes 600 and 700. The prices listed here are intended as a surcharge for each item affected by the modification.

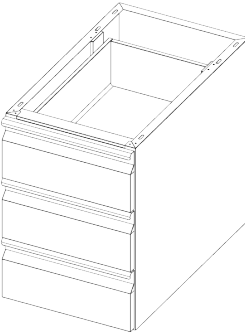
WHEELS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	KRTA125-KRTAF125				5	0.00	70
	KRT125-KRTF125				5	0.00	81

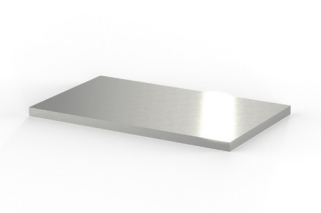
DRAWER UNITS

	Model	Drawers	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	585	SK0-6GN1/140	400	585	190	7.5	0.40	244
		SK0-6GN2/170	725	585	190	8	0.80	292
		SK0-6M40	400	585	580	26	0.14	568
	685	SK0-7GN1/140	400	685	190	8	0.50	274
		SK0-7GN2/170	725	685	190	8.5	0.90	328
		SK0-7M40	400	685	580	29	0.16	611

DRAWER UNITS

		Model	Drawers	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	585	SK0-6CA240	2	400	585	580	26	0.14	592
		SK0-6CAQ40	2+B	400	585	580	26	0.14	651
		SK0-6CA340	3	400	585	580	29	0.14	747
	685	SK0-7CA240	2	400	685	580	29	0.16	613
		SK0-7CAQ40	2+B	400	685	580	29	0.16	785
		SK0-7CA340	3	400	685	580	32	0.16	795

BOTTOM SHELVES



	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
600	FN-6TR60-A2	600	600	40	6	0.01	98
	FN-6TR70-A2	700	600	40	6.2	0.02	114
	FN-6TR80-A2	800	600	40	6.8	0.02	129
	FN-6TR90-A2	900	600	40	7.4	0.02	146
	FN-6TR100-A2	1000	600	40	8	0.02	160
	FN-6TR110-A2	1100	600	40	8.6	0.03	176
	FN-6TR120-A2	1200	600	40	9.2	0.03	195
	FN-6TR130-A2	1300	600	40	9.8	0.03	208
	FN-6TR140-A2	1400	600	40	10.4	0.03	225
	FN-6TR150-A2	1500	600	40	11	0.04	240
	FN-6TR160-A2	1600	600	40	11.6	0.04	257
	FN-6TR170-A2	1700	600	40	12	0.04	274
	FN-6TR180-A2	1800	600	40	12.8	0.04	289
	FN-6TR190-A2	1900	600	40	13.4	0.05	306
	FN-6TR200-A2	2000	600	40	14	0.05	319
	FN-6TR210-A2	2100	600	40	14.6	0.05	337
700	FN-7TR60-A2	600	700	40	6.2	0.02	98
	FN-7TR70-A2	700	700	40	7	0.02	114
	FN-7TR80-A2	800	700	40	8.6	0.02	129
	FN-7TR90-A2	900	700	40	9	0.03	146
	FN-7TR100-A2	1000	700	40	9.2	0.03	160
	FN-7TR110-A2	1100	700	40	10	0.03	176
	FN-7TR120-A2	1200	700	40	10.6	0.03	195
	FN-7TR130-A2	1300	700	40	11.4	0.04	208
	FN-7TR140-A2	1400	700	40	12	0.04	225
	FN-7TR150-A2	1500	700	40	12.8	0.04	240
	FN-7TR160-A2	1600	700	40	13.6	0.04	257

BOTTOM SHELVES

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	FN-7TR170-A2	1700	700	40	14.2	0.05	274
	FN-7TR180-A2	1800	700	40	15	0.05	289
	FN-7TR190-A2	1900	700	40	15.6	0.05	306
	FN-7TR200-A2	2000	700	40	16.4	0.06	319
	FN-7TR210-A2	2100	700	40	17	0.06	337

SINGLE SUPPORT SHELF

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
300	30MT100-M1	1000	300	350	11	0.11	287
	30MT120-M1	1200	300	350	12	0.12	307
	30MT140-M1	1400	300	350	13	0.14	329
	30MT160-M1	1600	300	350	14	0.16	350
	30MT180-M1	1800	300	350	15	0.18	379
	30MT200-M1	2000	300	350	17	0.21	388

SINGLE HEATED SUPPORT SHELF

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
300	30MTR100-M1	1000	300	350	14.5	0.11	744
	30MTR120-M1	1200	300	350	16	0.12	934
	30MTR140-M1	1400	300	350	17.5	0.14	1.006
	30MTR160-M1	1600	300	350	19	0.16	1.149
	30MTR180-M1	1800	300	350	21	0.18	1.399

SINGLE HEATED SUPPORT SHELF

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
300	30MTR200-M1	2000	300	350	23.5	0.21	1.450

DOUBLE SUPPORT SHELF

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
300	30MTD100-M1	1000	300	650	18	0.19	530
	30MTD120-M1	1200	300	650	20	0.23	593
	30MTD140-M1	1400	300	650	22	0.27	624
	30MTD160-M1	1600	300	650	24	0.31	649
	30MTD180-M1	1800	300	650	26	0.35	696
	30MTD200-M1	2000	300	650	28	0.39	718

DOUBLE HEATED SUPPORT SHELF

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
300	30MTDR100-M1	1000	300	650	21.5	0.19	987
	30MTDR120-M1	1200	300	650	24	0.23	1.220
	30MTDR140-M1	1400	300	650	26.5	0.27	1.313
	30MTDR160-M1	1600	300	650	29	0.31	1.501
	30MTDR180-M1	1800	300	650	32	0.35	1.716
	30MTDR200-M1	2000	300	650	34.5	0.39	1.785

SERVICE TROLLEYS

	Model	Description	Width [mm]	Depth [mm]	Height [mm]	Price [€]
	CRP82	2-Tier Service Trolley	500	800	1000	408
	CRP102	2-Tier Service Trolley	500	1000	1000	449
	CRP83	3-TIER SERVICE TROLLEY	500	800	1000	497
	CGN21	Trolley for 6 x 2/1 GN Containers	700	650	850	647
	ZCT16	Trolley for 16 Trays	500	540	1760	703
	ZCT32	Trolley for 32 Trays	500	960	1760	865
	CPV	Trolley for Trays/Shelves	600	650	1600	803
	CCL	Dishwasher Basket Trolley	530	530	850	613
	CP	Low Platform Trolley	550	1100	200	725

KITCHEN SPRAY HEADS

	Model	Description	Width [mm]	Depth [mm]	Height [mm]	Price [€]
	DO-11	Shower unit with single-lever faucet				280
	DO-12L	Shower Group With Tap On Pipe (FOR P-EBP AND P-EBM) - With Clinical	0	0	0	500

MIXERS

	Model	Description	Width [mm]	Depth [mm]	Height [mm]	Price [€]
	P-RPM	Foot Mixer				235
	P-EBC	Two-hole Clinical Lever Mixer				270
	P-EBP	Two-hole Wall Mixer				109
	L-GMF	Single-hole group				75
	L-GMM	Single-lever mixer				118

MIXERS

Model	Description	Width [mm]	Depth [mm]	Height [mm]	Price [€]
L-GMP	Single-lever mixer				243

SIPHONS

Model	Description	Width [mm]	Depth [mm]	Height [mm]	Price [€]
P-SSP	Syphon	0	0	0	26
LX-SP2	Double syphon	0	0	0	41

DUST BINS

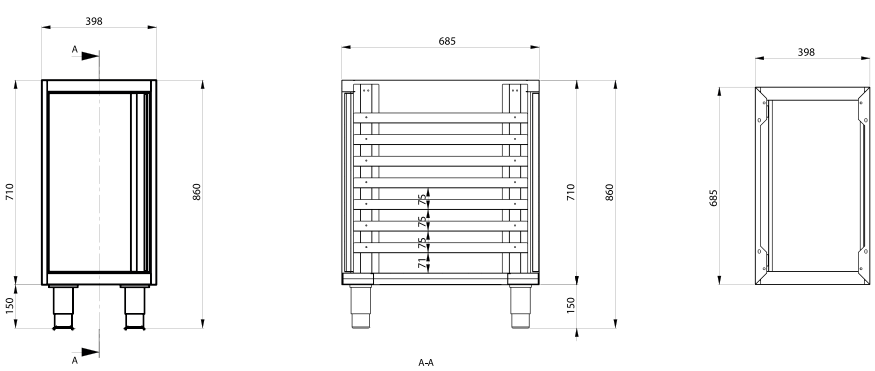
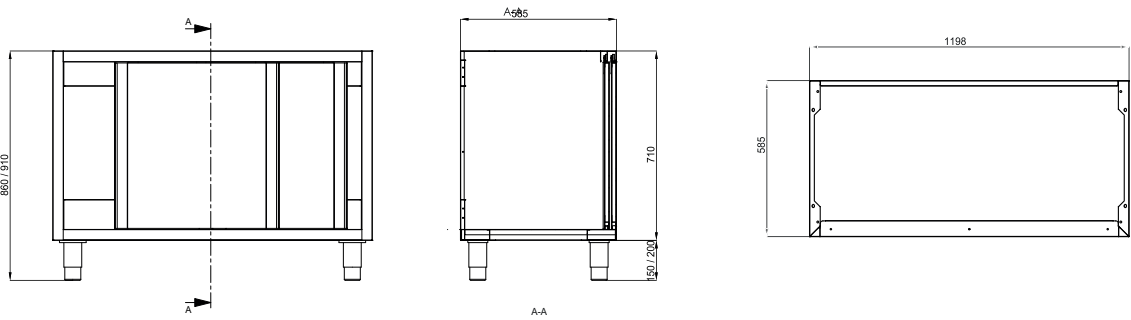
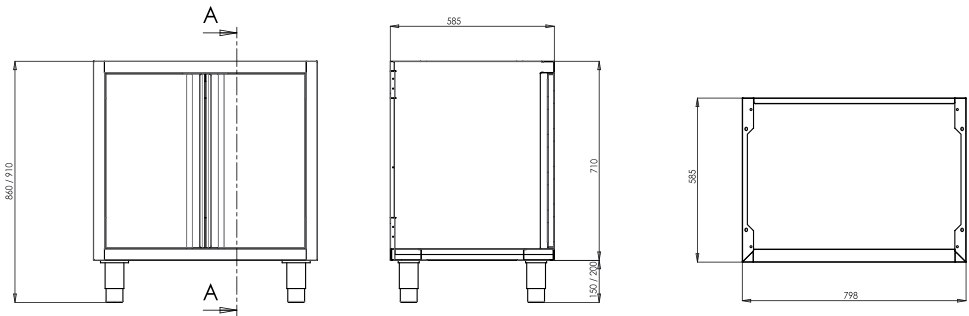
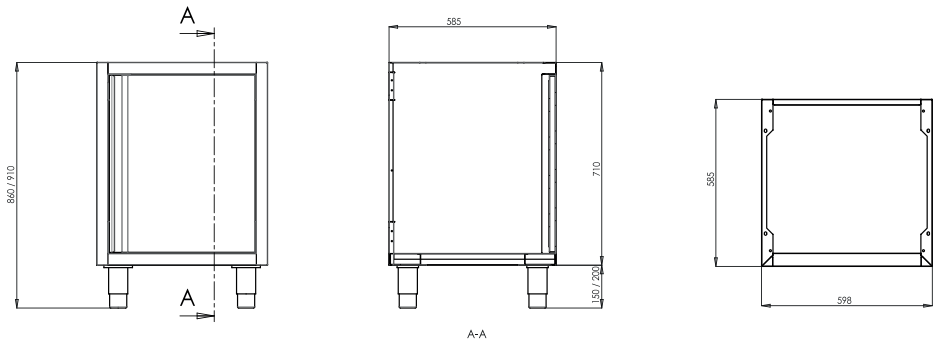


Model	Description	Width [mm]	Depth [mm]	Height [mm]	Price [€]
PP50	Wheeled Dustbin Capacity 54Lt.	390	390	635	228
PPC50	Trolley Bin With Pedal Capacity 54Lt.	390	390	635	304
PP90	Wheeled Dustbin Capacity 92Lt.	465	465	745	248
PPC90	Trolley Bin With Pedal Capacity 92Lt.	465	465	745	352
TCRP60	Trolley-mounted hopper, 60L capacity,	395	335	720	454
TCR140	Trolley-mounted tank, 140L capacity.	600	400	720	587

HANDWASHERS

Model	Description	Width [mm]	Depth [mm]	Height [mm]	Price [€]
SLMP4040	Knee Wall Hand Wash Basin On	400	400	850	387
SLMM5040	Wall-mounted Knee-Hand Basin	500	400	0	387

BASES



BASES

Base cabinet in depths of 600, 700, and 800 mm, heights of 860 mm in AISI 304 stainless steel. Version with open compartment, compartment with tambour hinged doors, compartment with tambour sliding doors, pass-through, compartment with tray holders, with horizontal and interposed drawers, with hopper on guides and tilt. Round stainless steel feet of 60 mm and intermediate shelf adjustable in height. Designed for mounting on masonry plinth.

OPEN BASE

Open

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6TAG40	400	585	860	20.8	0.19	836
	SK0-M6TAG50	500	585	860	23	0.24	862
	SK0-M6TAG60	600	585	860	25.2	0.28	887
	SK0-M6TAG80	800	585	860	29.6	0.38	944
	SK0-M6TAG100	1000	585	860	34	0.47	1.001
	SK0-M6TAG110	1100	585	860	36.2	0.52	1.016
	SK0-M6TAG120	1200	585	860	38.4	0.57	1.026
	SK0-M6TAG130	1300	585	860	40.6	0.62	1.077
	SK0-M6TAG140	1400	585	860	42.8	0.66	1.115
	SK0-M6TAG150	1500	585	860	45	0.71	1.123
	SK0-M6TAG160	1600	585	860	47.2	0.76	1.132
	SK0-M6TAG170	1700	585	860	49.4	0.81	1.173
	SK0-M6TAG180	1800	585	860	51.6	0.85	1.231
	SK0-M6TAG190	1900	585	860	53.8	0.90	1.256
	SK0-M6TAG200	2000	585	860	56	0.95	1.275
	SK0-M6TAG210	2100	585	860	59	1.00	1.342
	SK0-M7TAG40	400	685	860	26	0.22	843
	SK0-M7TAG50	500	685	860	28	0.28	870
	SK0-M7TAG60	600	685	860	30	0.33	896
	SK0-M7TAG80	800	685	860	34	0.44	951
	SK0-M7TAG100	1000	685	860	38	0.55	1.026
	SK0-M7TAG110	1100	685	860	40	0.61	1.037
	SK0-M7TAG120	1200	685	860	42	0.67	1.046
	SK0-M7TAG130	1300	685	860	44	0.72	1.095
	SK0-M7TAG140	1400	685	860	46	0.78	1.136
	SK0-M7TAG150	1500	685	860	48.5	0.83	1.144
	SK0-M7TAG160	1600	685	860	51	0.89	1.154

OPEN BASE

Open

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
685	SK0-M7TAG170	1700	685	860	53	0.94	1.200
	SK0-M7TAG180	1800	685	860	56	1.00	1.256
	SK0-M7TAG190	1900	685	860	59	1.50	1.282
	SK0-M7TAG200	2000	685	860	62	1.11	1.302
	SK0-M7TAG210	2100	685	860	65	1.17	1.368

CABINET BASE

With hinged door



	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
585	SK0-M6TAB40	400	585	860	24.8	0.19	948
	SK0-M6TAB50	500	585	860	27	0.24	985
	SK0-M6TAB60	600	585	860	29.2	0.28	1.033
	SK0-M6TAB80	800	585	860	37.6	0.38	1.143
685	SK0-M7TAB40	400	685	860	30	0.22	957
	SK0-M7TAB50	500	685	860	32	0.28	995
	SK0-M7TAB60	600	685	860	34	0.33	1.081
	SK0-M7TAB80	800	685	860	42	0.44	1.152

CABINET BASE

With sliding door

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
585	SK0-M6TAS100	1000	585	860	44.5	0.47	1.190
	SK0-M6TAS110	1100	585	860	46.2	0.52	1.208
	SK0-M6TAS120	1200	585	860	48.4	0.57	1.224

CABINET BASE

With sliding door

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
585	SK0-M6TAS130	1300	585	860	50.6	0.62	1.282
	SK0-M6TAS140	1400	585	860	53.8	0.66	1.327
	SK0-M6TAS150	1500	585	860	56	0.71	1.344
	SK0-M6TAS160	1600	585	860	58.2	0.76	1.361
	SK0-M6TAS170	1700	585	860	60.4	0.81	1.405
	SK0-M6TAS180	1800	585	860	62.6	0.85	1.483
	SK0-M6TAS190	1900	585	860	65.8	0.90	1.517
	SK0-M6TAS200	2000	585	860	69	0.95	1.540
	SK0-M6TAS210	2100	585	860	81	1.00	1.623
685	SK0-M7TAS100	1000	685	860	49	0.55	1.217
	SK0-M7TAS110	1100	685	860	51	0.61	1.233
	SK0-M7TAS120	1200	685	860	54	0.67	1.252
	SK0-M7TAS130	1300	685	860	57	0.72	1.308
	SK0-M7TAS140	1400	685	860	60	0.78	1.355
	SK0-M7TAS150	1500	685	860	63	0.83	1.369
	SK0-M7TAS160	1600	685	860	66	0.89	1.392
	SK0-M7TAS170	1700	685	860	69	0.94	1.439
	SK0-M7TAS180	1800	685	860	72	1.00	1.514
	SK0-M7TAS190	1900	685	860	75	1.50	1.545
	SK0-M7TAS200	2000	685	860	78	1.11	1.572
	SK0-M7TAS210	2100	685	860	73	1.17	1.654

PASS-THROUGH BASE

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
585	SK0-M6TAGP40	400	585	860	20.8	0.19	687

PASS-THROUGH BASE

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6TAGP50	500	585	860	23	0.24	694
	SK0-M6TAGP60	600	585	860	25.2	0.28	706
	SK0-M6TAGP80	800	585	860	29.6	0.38	718
	SK0-M6TAGP100	1000	585	860	34	0.47	752
	SK0-M6TAGP110	1100	585	860	36.2	0.52	761
	SK0-M6TAGP120	1200	585	860	38.4	0.57	769
	SK0-M6TAGP130	1300	585	860	40.6	0.62	772
	SK0-M6TAGP140	1400	585	860	42.8	0.66	782
	SK0-M6TAGP150	1500	585	860	45	0.71	789
	SK0-M6TAGP160	1600	585	860	47.2	0.76	876
	SK0-M6TAGP170	1700	585	860	49.4	0.81	883
	SK0-M6TAGP180	1800	585	860	51.6	0.85	911
	SK0-M6TAGP190	1900	585	860	53.8	0.90	926
	SK0-M6TAGP200	2000	585	860	56	0.95	934
	SK0-M6TAGP210	2100	585	860	59	1.00	988
	SK0-M7TAGP40	400	685	860	26	0.22	705
	SK0-M7TAGP50	500	685	860	28	0.28	711
	SK0-M7TAGP60	600	685	860	30	0.33	720
	SK0-M7TAGP80	800	685	860	34	0.44	738
	SK0-M7TAGP100	1000	685	860	38	0.55	769
	SK0-M7TAGP110	1100	685	860	40	0.61	776
	SK0-M7TAGP120	1200	685	860	42	0.67	787
	SK0-M7TAGP130	1300	685	860	44	0.72	794
	SK0-M7TAGP140	1400	685	860	46	0.78	804
	SK0-M7TAGP150	1500	685	860	48.5	0.83	811
	SK0-M7TAGP160	1600	685	860	51	0.89	893
	SK0-M7TAGP170	1700	685	860	53	0.94	906

PASS-THROUGH BASE

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
685	SK0-M7TAGP180	1800	685	860	56	1.00	931
	SK0-M7TAGP190	1900	685	860	59	1.50	948
	SK0-M7TAGP200	2000	685	860	62	1.11	958
	SK0-M7TAGP210	2100	685	860	65	1.17	1.009

PASS-THROUGH BASE

With swinging doors

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
585	SK0-M6TAPB40	400	585	860	24.8	0.19	1.042
	SK0-M6TAPB50	500	585	860	27	0.24	1.063
	SK0-M6TAPB60	600	585	860	29.2	0.28	1.086
	SK0-M6TAPB80	800	585	860	37.6	0.38	1.258
685	SK0-M7TAPB40	400	685	860	30	0.22	1.052
	SK0-M7TAPB50	500	685	860	32	0.28	1.093
	SK0-M7TAPB60	600	685	860	34	0.33	1.136
	SK0-M7TAPB80	800	685	860	42	0.44	1.267



PASS-THROUGH BASE

With sliding doors

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
585	SK0-M6TASP100	1000	585	860	44.5	0.47	1.252
	SK0-M6TASP110	1100	585	860	46.2	0.52	1.275
	SK0-M6TASP120	1200	585	860	48.4	0.57	1.286
	SK0-M6TASP130	1300	585	860	50.6	0.62	1.327

PASS-THROUGH BASE

With sliding doors

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6TASP140	1400	585	860	53.8	0.66	1.369
	SK0-M6TASP150	1500	585	860	56	0.71	1.401
	SK0-M6TASP160	1600	585	860	58.2	0.76	1.521
	SK0-M6TASP170	1700	585	860	60.4	0.81	1.588
	SK0-M6TASP180	1800	585	860	62.6	0.85	1.687
	SK0-M6TASP190	1900	585	860	65.8	0.90	1.751
	SK0-M6TASP200	2000	585	860	69	0.95	1.875
	SK0-M6TASP210	2100	585	860	73	1.00	2.008
	SK0-M7TASP100	1000	685	860	49	0.55	1.275
	SK0-M7TASP110	1100	685	860	51	0.61	1.302
	SK0-M7TASP120	1200	685	860	54	0.67	1.310
	SK0-M7TASP130	1300	685	860	57	0.72	1.355
	SK0-M7TASP140	1400	685	860	60	0.78	1.395
	SK0-M7TASP150	1500	685	860	63	0.83	1.433
	SK0-M7TASP160	1600	685	860	66	0.89	1.547
	SK0-M7TASP170	1700	685	860	69	0.94	1.617
	SK0-M7TASP180	1800	685	860	72	1.00	1.719
	SK0-M7TASP190	1900	685	860	75	1.50	1.786
	SK0-M7TASP200	2000	685	860	78	1.11	1.910
	SK0-M7TASP210	2100	685	860	81	1.17	2.175

OPEN BASE WITH DRAWER

With drawer



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6TCG40	400	585	860	24	0.19	1.082
SK0-M7TCG40	400	685	860	27	0.22	1.124

BASE WITH DOOR AND DRAWER

With hinged door



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6TCB40	400	585	860	28.8	0.19	1.212
SK0-M7TCB40	400	685	860	31	0.22	1.304

BASE WITH GRID SUPPORTS

Open



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6GNT140	400	585	860	20.8	0.19	709
SK0-M7GNT140	400	685	860	26	0.22	736

BASE WITH GRID SUPPORTS

With hinged door



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6GNT1P40	400	585	860	24.8	0.19	911
SK0-M7GNT1P40	400	685	860	30	0.22	958

PASS-THROUGH BASE WITH GRID SUPPORTS

With pass-through grid supports



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6GNTP1P40	400	585	860	29	0.19	1.009
SK0-M7GNTP1P40	400	685	860	34	0.22	1.061

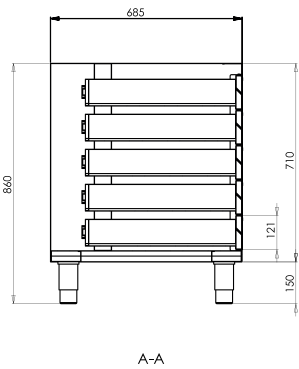
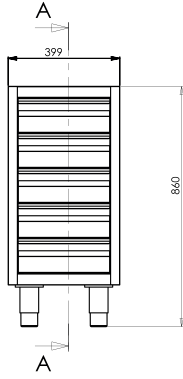
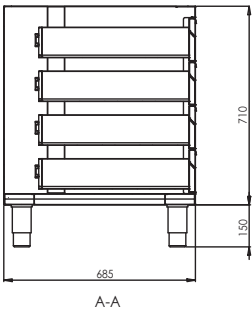
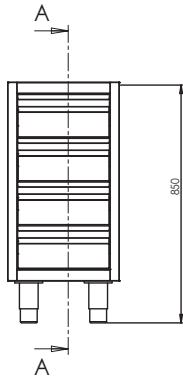
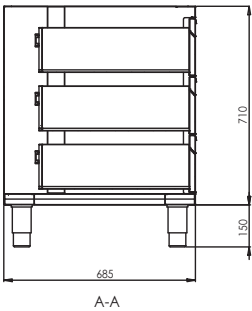
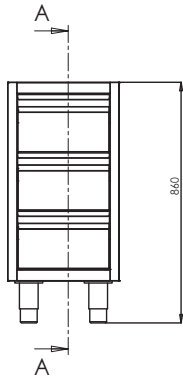
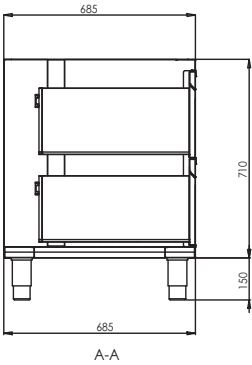
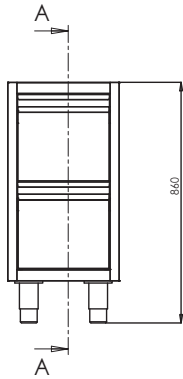
CABINET BASE WITH FLIP-TOP HATCH

Cabinet with flip-top hatch



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6R40	400	585	860	25.99	0.19	743
SK0-M6R50	500	585	860	26.98	0.24	785
SK0-M6R60	600	585	860	27.71	0.28	830
SK0-M7R40	400	685	860	27.98	0.22	788
SK0-M7R50	500	685	860	29.6	0.28	833
SK0-M7R60	600	685	860	31.5	0.33	879

DRAWER UNITS



DRAWER UNITS

Base compartment drawers, in stainless steel AISI 304 suitable for GN containers, equipped with extractable telescopic rails. Height-adjustable feet in stainless steel.

DRAWER BASE 1 DRAWER

1 drawer with bottle holder

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6TCA40	400	585	860	27.36	0.19	959
	SK0-M7TCA40	400	685	860	29.45	0.22	968

DRAWER BASE 2 DRAWERS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6TC240	400	585	860	28.8	0.19	959
	SK0-M7TC240	400	685	860	31	0.22	968

DRAWER BASE 3 DRAWERS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6TC340	400	585	860	28.8	0.19	1.126
	SK0-M7TC340	400	685	860	31	0.22	1.137

DRAWER BASE 4 DRAWERS



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6TC440	400	585	860	28.8	0.19	1.325
SK0-M7TC440	400	685	860	31	0.22	1.352

DRAWER BASE 5 DRAWERS



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M6TC540	400	585	860	28.8	0.19	1.592
SK0-M7TC540	400	685	860	31	0.22	1.623

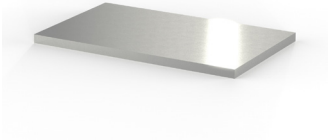
WORKTOPS

WORKTOPS

Reinforced top with 18 mm laminated panel, soundproofed and fireproof made of AISI 304 stainless steel. With or without a 100 mm high splashback, with a 40 mm edge and handrail fold.

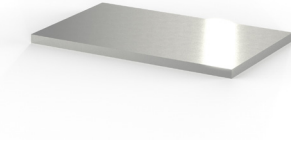
WORKTOP

600

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6PL1040	400	600	40	7.2	0.10	122
	SK0-M6PL1050	500	600	40	9	0.10	139
	SK0-M6PL1060	600	600	40	10.8	0.10	158
	SK0-M6PL1070	700	600	40	12.6	0.20	184
	SK0-M6PL1080	800	600	40	14.4	0.20	209
	SK0-M6PL1090	900	600	40	16.2	0.20	236
	SK0-M6PL10100	1000	600	40	18	0.20	256
	SK0-M6PL10110	1100	600	40	19.8	0.30	283
	SK0-M6PL10120	1200	600	40	21.6	0.30	309
	SK0-M6PL10130	1300	600	40	23.4	0.30	333
	SK0-M6PL10140	1400	600	40	25.2	0.30	360
	SK0-M6PL10150	1500	600	40	27	0.40	371
	SK0-M6PL10160	1600	600	40	28.8	0.40	385
	SK0-M6PL10170	1700	600	40	30.6	0.40	397
	SK0-M6PL10180	1800	600	40	32.4	0.40	419
	SK0-M6PL10190	1900	600	40	34.2	0.50	439
	SK0-M6PL10200	2000	600	40	36	0.50	466
	SK0-M6PL10210	2100	600	40	37.8	0.50	514
	SK0-M6PL10220	2200	600	40	39.6	0.50	538
	SK0-M6PL10230	2300	600	40	41.4	0.60	565
	SK0-M6PL10240	2400	600	40	43.2	0.60	584
	SK0-M6PL10250	2500	600	40	45	0.60	611
	SK0-M6PL10260	2600	600	40	46.8	0.60	635
	SK0-M6PL10270	2700	600	40	48.6	0.60	659
	SK0-M6PL10280	2800	600	40	50.4	0.70	683
	SK0-M6PL10290	2900	600	40	52.2	0.70	709
	SK0-M6PL10300	3000	600	40	54	0.70	728

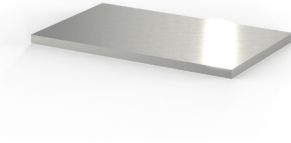
WORKTOP

600

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M6PL10310	3100	600	40	55.8	0.70	757
	SK0-M6PL10320	3200	600	40	57.6	0.80	782
	SK0-M6PL10330	3300	600	40	59.4	0.80	804
	SK0-M6PL10340	3400	600	40	61.2	0.80	830
	SK0-M6PL10350	3500	600	40	63	0.80	855
	SK0-M6PL10360	3600	600	40	64.8	0.90	876
	SK0-M6PL10370	3700	600	40	66.6	0.90	899
	SK0-M6PL10380	3800	600	40	68.4	0.90	926

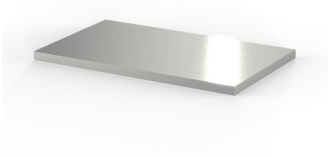
WORKTOP

700

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M7PL1040	400	700	40	8	0.10	158
	SK0-M7PL1050	500	700	40	10	0.10	169
	SK0-M7PL1060	600	700	40	12	0.20	197
	SK0-M7PL1070	700	700	40	14	0.20	226
	SK0-M7PL1080	800	700	40	16	0.20	256
	SK0-M7PL1090	900	700	40	18	0.30	292
	SK0-M7PL10100	1000	700	40	20	0.30	319
	SK0-M7PL10110	1100	700	40	22	0.30	354
	SK0-M7PL10120	1200	700	40	24	0.30	385
	SK0-M7PL10130	1300	700	40	26	0.40	413
	SK0-M7PL10140	1400	700	40	28	0.40	439
	SK0-M7PL10150	1500	700	40	30	0.40	449
	SK0-M7PL10160	1600	700	40	32	0.40	466
	SK0-M7PL10170	1700	700	40	34	0.50	480

WORKTOP

700

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M7PL10180	1800	700	40	36	0.50	490
	SK0-M7PL10190	1900	700	40	38	0.50	516
	SK0-M7PL10200	2000	700	40	40	0.60	548
	SK0-M7PL10210	2100	700	40	42	0.60	602
	SK0-M7PL10220	2200	700	40	44	0.60	632
	SK0-M7PL10230	2300	700	40	46	0.60	661
	SK0-M7PL10240	2400	700	40	48	0.70	686
	SK0-M7PL10250	2500	700	40	50	0.70	719
	SK0-M7PL10260	2600	700	40	52	0.70	746
	SK0-M7PL10270	2700	700	40	54	0.80	772
	SK0-M7PL10280	2800	700	40	56	0.80	804
	SK0-M7PL10290	2900	700	40	58	0.80	832
	SK0-M7PL10300	3000	700	40	60	0.80	857
	SK0-M7PL10310	3100	700	40	62	0.90	889
	SK0-M7PL10320	3200	700	40	64	0.90	918
	SK0-M7PL10330	3300	700	40	66	0.90	944
	SK0-M7PL10340	3400	700	40	68	0.10	974
	SK0-M7PL10350	3500	700	40	70	0.10	1.001
	SK0-M7PL10360	3600	700	40	72	0.10	1.029
	SK0-M7PL10370	3700	700	40	74	0.10	1.060
	SK0-M7PL10380	3800	700	40	76	0.11	1.088

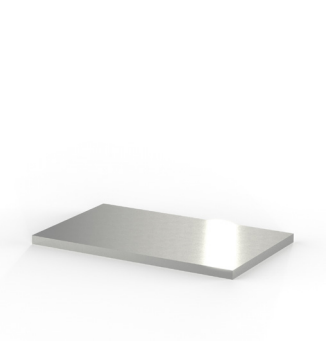
WORKTOP

800

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
800	SK0-M8PL1040	400	800	40	9.2	0.10	197

WORKTOP

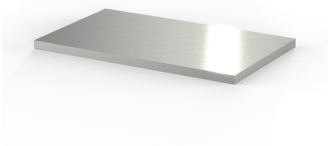
800



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M8PL1050	500	800	40	11.5	0.20	213
SK0-M8PL1060	600	800	40	13.8	0.20	245
SK0-M8PL1070	700	800	40	16.1	0.20	283
SK0-M8PL1080	800	800	40	18.4	0.30	319
SK0-M8PL1090	900	800	40	20.7	0.30	350
SK0-M8PL10100	1000	800	40	23	0.30	386
SK0-M8PL10110	1100	800	40	25.3	0.40	425
SK0-M8PL10120	1200	800	40	27.6	0.40	466
SK0-M8PL10130	1300	800	40	29.9	0.40	500
SK0-M8PL10140	1400	800	40	32.2	0.40	529
SK0-M8PL10150	1500	800	40	34.5	0.50	531
SK0-M8PL10160	1600	800	40	36.8	0.50	549
SK0-M8PL10170	1700	800	40	39.1	0.50	565
SK0-M8PL10180	1800	800	40	41.4	0.60	576
SK0-M8PL10190	1900	800	40	43.7	0.60	610
SK0-M8PL10200	2000	800	40	46	0.60	644
SK0-M8PL10210	2100	800	40	48.3	0.70	709
SK0-M8PL10220	2200	800	40	50.6	0.70	745
SK0-M8PL10230	2300	800	40	52.9	0.70	781
SK0-M8PL10240	2400	800	40	55.2	0.80	804
SK0-M8PL10250	2500	800	40	57.5	0.80	838
SK0-M8PL10260	2600	800	40	59.8	0.80	873
SK0-M8PL10270	2700	800	40	62.1	0.90	904
SK0-M8PL10280	2800	800	40	64.4	0.90	940
SK0-M8PL10290	2900	800	40	66.7	0.90	973
SK0-M8PL10300	3000	800	40	69	0.10	1.001
SK0-M8PL10310	3100	800	40	71.3	0.10	1.040

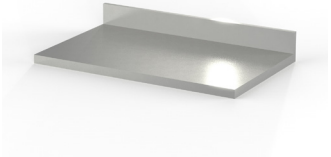
WORKTOP

800

	800	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
		SK0-M8PL10320	3200	800	40	73.6	0.10	1.073
		SK0-M8PL10330	3300	800	40	75.9	0.11	1.104
		SK0-M8PL10340	3400	800	40	78.2	0.11	1.138
		SK0-M8PL10350	3500	800	40	80.5	0.11	1.172
		SK0-M8PL10360	3600	800	40	82.8	0.12	1.204
		SK0-M8PL10370	3700	800	40	85.1	0.12	1.238
		SK0-M8PL10380	3800	800	40	87.4	0.12	1.271

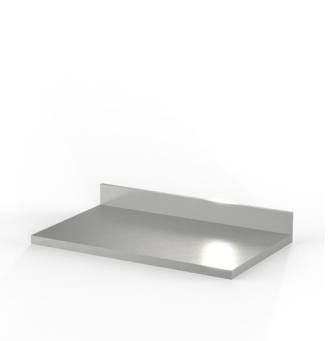
WORKTOP

600 with splashback

	600	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
		SK0-M6PLA1040	400	600	40	7.2	0.10	162
		SK0-M6PLA1050	500	600	40	9	0.10	169
		SK0-M6PLA1060	600	600	40	10.8	0.10	180
		SK0-M6PLA1070	700	600	40	12.6	0.20	209
		SK0-M6PLA1080	800	600	40	14.4	0.20	236
		SK0-M6PLA1090	900	600	40	16.2	0.20	264
		SK0-M6PLA10100	1000	600	40	18	0.20	295
		SK0-M6PLA10110	1100	600	40	19.8	0.30	325
		SK0-M6PLA10120	1200	600	40	21.6	0.30	350
		SK0-M6PLA10130	1300	600	40	23.4	0.30	379
		SK0-M6PLA10140	1400	600	40	25.2	0.30	411
		SK0-M6PLA10150	1500	600	40	27	0.40	431
		SK0-M6PLA10160	1600	600	40	28.8	0.40	439
		SK0-M6PLA10170	1700	600	40	30.6	0.40	456
		SK0-M6PLA10180	1800	600	40	32.4	0.40	482

WORKTOP

600 with splashback



	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
600	SK0-M6PLA10190	1900	600	40	34.2	0.50	508
	SK0-M6PLA10200	2000	600	40	36	0.50	538
	SK0-M6PLA10210	2100	600	40	37.8	0.50	592
	SK0-M6PLA10220	2200	600	40	39.6	0.50	624
	SK0-M6PLA10230	2300	600	40	41.4	0.60	651
	SK0-M6PLA10240	2400	600	40	43.2	0.60	678
	SK0-M6PLA10250	2500	600	40	45	0.60	706
	SK0-M6PLA10260	2600	600	40	46.8	0.60	736
	SK0-M6PLA10270	2700	600	40	48.6	0.60	761
	SK0-M6PLA10280	2800	600	40	50.4	0.70	789
	SK0-M6PLA10290	2900	600	40	52.2	0.70	821
	SK0-M6PLA10300	3000	600	40	54	0.70	846
	SK0-M6PLA10310	3100	600	40	55.8	0.70	876
	SK0-M6PLA10320	3200	600	40	57.6	0.80	899
	SK0-M6PLA10330	3300	600	40	59.4	0.80	931
	SK0-M6PLA10340	3400	600	40	61.2	0.80	958
	SK0-M6PLA10350	3500	600	40	63	0.80	985
	SK0-M6PLA10360	3600	600	40	64.8	0.90	1.012
	SK0-M6PLA10370	3700	600	40	66.6	0.90	1.042
	SK0-M6PLA10380	3800	600	40	68.4	0.90	1.071

WORKTOP

700 with splashback

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
700	SK0-M7PLA1040	400	700	40	8	0.10	194
	SK0-M7PLA1050	500	700	40	10	0.10	200

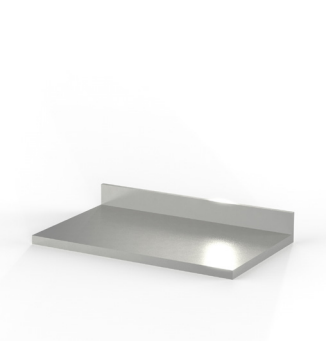
700 with splashback



Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
SK0-M7PLA1060	600	700	40	12	0.20	215
SK0-M7PLA1070	700	700	40	14	0.20	250
SK0-M7PLA1080	800	700	40	16	0.20	285
SK0-M7PLA1090	900	700	40	18	0.30	319
SK0-M7PLA10100	1000	700	40	20	0.30	360
SK0-M7PLA10110	1100	700	40	22	0.30	394
SK0-M7PLA10120	1200	700	40	24	0.30	425
SK0-M7PLA10130	1300	700	40	26	0.40	463
SK0-M7PLA10140	1400	700	40	28	0.40	497
SK0-M7PLA10150	1500	700	40	30	0.40	508
SK0-M7PLA10160	1600	700	40	32	0.40	524
SK0-M7PLA10170	1700	700	40	34	0.50	542
SK0-M7PLA10180	1800	700	40	36	0.50	556
SK0-M7PLA10190	1900	700	40	38	0.50	584
SK0-M7PLA10200	2000	700	40	40	0.60	618
SK0-M7PLA10210	2100	700	40	42	0.60	683
SK0-M7PLA10220	2200	700	40	44	0.60	719
SK0-M7PLA10230	2300	700	40	46	0.60	746
SK0-M7PLA10240	2400	700	40	48	0.70	782
SK0-M7PLA10250	2500	700	40	50	0.70	811
SK0-M7PLA10260	2600	700	40	52	0.70	846
SK0-M7PLA10270	2700	700	40	54	0.80	876
SK0-M7PLA10280	2800	700	40	56	0.80	911
SK0-M7PLA10290	2900	700	40	58	0.80	944
SK0-M7PLA10300	3000	700	40	60	0.80	974
SK0-M7PLA10310	3100	700	40	62	0.90	1.009
SK0-M7PLA10320	3200	700	40	64	0.90	1.037

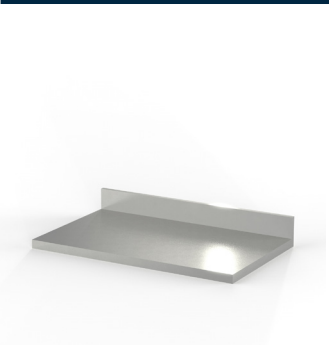
WORKTOP

700 with splashback

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M7PLA10330	3300	700	40	66	0.90	1.071
	SK0-M7PLA10340	3400	700	40	68	0.10	1.102
	SK0-M7PLA10350	3500	700	40	70	0.10	1.136
	SK0-M7PLA10360	3600	700	40	72	0.10	1.166
	SK0-M7PLA10370	3700	700	40	74	0.10	1.200
	SK0-M7PLA10380	3800	700	40	76	0.11	1.233

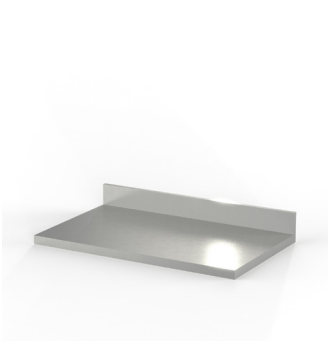
WORKTOP

800 with splashback

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M8PLA1040	400	800	40	9.2	0.10	242
	SK0-M8PLA1050	500	800	40	11.5	0.20	249
	SK0-M8PLA1060	600	800	40	13.8	0.20	269
	SK0-M8PLA1070	700	800	40	16.1	0.20	312
	SK0-M8PLA1080	800	800	40	18.4	0.30	356
	SK0-M8PLA1090	900	800	40	20.7	0.30	386
	SK0-M8PLA10100	1000	800	40	23	0.30	435
	SK0-M8PLA10110	1100	800	40	25.3	0.40	474
	SK0-M8PLA10120	1200	800	40	27.6	0.40	516
	SK0-M8PLA10130	1300	800	40	29.9	0.40	557
	SK0-M8PLA10140	1400	800	40	32.2	0.40	584
	SK0-M8PLA10150	1500	800	40	34.5	0.50	618
	SK0-M8PLA10160	1600	800	40	36.8	0.50	629
	SK0-M8PLA10170	1700	800	40	39.1	0.50	639
	SK0-M8PLA10180	1800	800	40	41.4	0.60	656
	SK0-M8PLA10190	1900	800	40	43.7	0.60	689

WORKTOP

800 with splashback

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	SK0-M8PLA10200	2000	800	40	46	0.60	728
	SK0-M8PLA10210	2100	800	40	48.3	0.70	808
	SK0-M8PLA10220	2200	800	40	50.6	0.70	846
	SK0-M8PLA10230	2300	800	40	52.9	0.70	880
	SK0-M8PLA10240	2400	800	40	55.2	0.80	913
	SK0-M8PLA10250	2500	800	40	57.5	0.80	948
	SK0-M8PLA10260	2600	800	40	59.8	0.80	989
	SK0-M8PLA10270	2700	800	40	62.1	0.90	1.024
	SK0-M8PLA10280	2800	800	40	64.4	0.90	1.062
	SK0-M8PLA10290	2900	800	40	66.7	0.90	1.104
	SK0-M8PLA10300	3000	800	40	69	0.10	1.138
	SK0-M8PLA10310	3100	800	40	71.3	0.10	1.180
	SK0-M8PLA10320	3200	800	40	73.6	0.10	1.214
	SK0-M8PLA10330	3300	800	40	75.9	0.11	1.254
	SK0-M8PLA10340	3400	800	40	78.2	0.11	1.288
	SK0-M8PLA10350	3500	800	40	80.5	0.11	1.330
	SK0-M8PLA10360	3600	800	40	82.8	0.12	1.363
	SK0-M8PLA10370	3700	800	40	85.1	0.12	1.403
	SK0-M8PLA10380	3800	800	40	87.4	0.12	1.442

MODULAR ACCESSORIES

MODULAR ACCESSORIES

The options for the worktops that you find listed here are valid for all the products of the previous sections (Work tables, Heated work tables, Worktops on tiers, Disassembled Tables) both in the sizes 600 and 700. The prices listed here are intended as a surcharge for each item affected by the modification.

FRAMES FOR HOPPERS

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	M6GM98	1000	585	100	5	0.05	437
	M7GM98	1000	685	100	5.5	0.06	392
	M6GM147	1500	585	100	7	0.08	468
	M7GM147	1500	685	100	7.5	0.10	519

LOAD-BEARING SIDE

	Model	Width [mm]	Depth [mm]	Height [mm]	Weight [kg]	Volume [m³]	Price [€]
	P6PL40	40	585	850	5	0.01	325
	P7PL40	40	685	850	5.5	0.02	361

REFRIGERATION



INDEX REFRIGERATION

- 6 Easy Refrigerators
- 8 Plus Refrigerators
- 12 Plus 710 Refrigerated counters
- 18 Plus 660 Refrigerated counters

Refrigeration

THE SECRET TO A GREAT
DISH IS IN THE CAREFUL
PRESERVATION OF ITS
INGREDIENTS.

Food preservation is a crucial part of the production cycle in the kitchen. A precise and consistent temperature control ensures and safeguards the organoleptic qualities of food. The wide range of models offered allows you to find the product that best suits your needs. Moreover, the entire range has been tested and designed to deliver maximum performance with low energy consumption, placing them at the top of their category and meeting high standards of sustainability and environmental impact.

The range of refrigerated cabinets has been updated with the introduction of the Easy and Plus lines, whose machines have been further improved in terms of performance and environmental impact, thus completing the family of refrigeration-specific products, which also includes refrigerated tables.

REFRIGERATORS EASY

The EASY line of refrigerated cabinets from Silko is designed for the catering industry, offering high-performance vertical solutions for food preservation. Available in capacities of 700 L and 1400 L, these cabinets support various temperatures: 0/+10°C and -18°/-22°C. They are made of AISI 304 stainless steel for durability and hygiene, with rounded internal corners for easy cleaning. Insulation is guaranteed by HFO polyurethane, free of CFCs and HCFCs.

The ventilated monoblock refrigeration unit is designed for climate class 5 and includes a cathodically painted evaporator to prevent corrosion. Maintenance is facilitated by the removable unit and the digitally controlled automatic defrost system. The doors have standard hinges mounted on the right but are reversible, with automatic closure and a fixed 100° open position. The triple-chamber magnetic gaskets are removable for easy cleaning and maintenance.

The interior is equipped with adjustable and removable AISI 304 stainless steel guides, offering great flexibility in space organization. Temperature control is precise and reliable thanks to the capacitive touch display and integrated NTC probe. An optical and acoustic alarm system alerts in case of anomalies, ensuring maximum safety for the stored products.

Other details include adjustable stainless steel feet, internal lighting, and a cable with a Schuko or UK plug. The EASY line offers reliability, efficiency, and ease of maintenance, ensuring the highest quality in food preservation.

Temperature ranges

TN: 0°/+10° Negative Temperature
BT: -18°/-22° Low Temperature

REFRIGERATION

SE070TN	Dimensions [LxDxH mm]	Capacity [L]	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	-----------------	---------------------	----------------	----------------	--------------



720×805×2080

700

(0/+10)

107

1.12

3.004

Refrigerated cabinet - EASY - (0/+10) - R290 - 700 [1 DOOR]

Engery class	Power supply [V - Hz]	Power [kW]
B	230 - 50Hz	0.32

SE070BT	Dimensions [LxDxH mm]	Capacity [L]	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	-----------------	---------------------	----------------	----------------	--------------



720×805×2080

700

(-22/-18)

111

1.12

3.634

Refrigerated cabinet - EASY - (-22/-18) - R290 - 700 [1 DOOR]

Engery class	Power supply [V - Hz]	Power [kW]
C	230 - 50Hz	0.53

SE140TN	Dimensions [LxDxH mm]	Capacity [L]	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	-----------------	---------------------	----------------	----------------	--------------



1440×805×2080

1400

(0/+10)

173

1.76

4.568

Refrigerated cabinet - EASY - (0/+10) - R290 - 1400 [2 DOORS]

Engery class	Power supply [V - Hz]	Power [kW]
B	230 - 50Hz	0.58

SE140BT	Dimensions [LxDxH mm]	Capacity [L]	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	-----------------	---------------------	----------------	----------------	--------------



1440×805×2080

1400

(-22/-18)

183

1.76

5.288

Refrigerated cabinet - EASY - (-22/-18) - R290 - 1400 [2 DOORS]

Engery class	Power supply [V - Hz]	Power [kW]
C	230 - 50Hz	0.88

REFRIGERATORS PLUS

The PLUS line of refrigerated cabinets by Silko, designed for the foodservice industry, offers high-performance vertical solutions, ideal for environments with temperatures up to 40°C. Made of AISI 304 stainless steel and galvanized sheet metal, these cabinets ensure durability, hygiene, and ease of cleaning thanks to the rounded internal corners and stamped sides. The insulation is provided by CFC- and HCFC-free HFO polyurethane.

The ventilated monoblock refrigeration unit, suitable for climate class 5, includes a cataphoresis-treated evaporator to prevent corrosion. The reversible doors with standard right-hinge, automatic closure, and fixed opening at 100° provide convenience, while the removable magnetic seals facilitate maintenance.

Temperature control is precise, thanks to the capacitive touch display and NTC probe, with optical and acoustic alarms for safety. The PLUS cabinets feature adjustable stainless steel legs, internal lighting, and options such as a LED bar, WiFi and Bluetooth kit, and a foot pedal for door opening. Each cabinet comes with a Schuko or UK plug, ready for use. The PLUS line guarantees reliability, efficiency, and ease of maintenance, ensuring the highest quality in food preservation.

Temperature ranges

TN: 0°/+10° Negative Temperature
BT: -18°/-22° Low Temperature

REFRIGERATION

SP070TN	Dimensions [LxDxH mm]	Capacity [L]	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	-----------------	---------------------	----------------	----------------	--------------



730×815×2080

700

(0/+10)

120

1.12

3.730

Refrigerated cabinet - MOULDED TRAY HOLDER - (0/+10) - R290
- 700 [1 DOOR]

Engery class	Power supply [V - Hz]	Power [kW]
A	230 - 50Hz	0.32

SP070BT	Dimensions [LxDxH mm]	Capacity [L]	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	-----------------	---------------------	----------------	----------------	--------------



730×815×2080

700

(-22/-18)

124

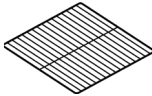
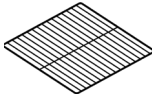
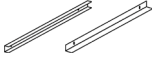
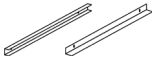
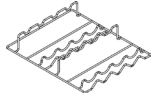
1.12

4.252

Refrigerated cabinet - MOULDED TRAY HOLDER - (-22/-18) -
R290 - 700 [1 DOOR]

Engery class	Power supply [V - Hz]	Power [kW]
C	230 - 50Hz	0.53

REFRIGERATION

Model		Description	Note	Price [€]
AM14804		Polyethylene grid GN 2/1 530x650 mm.		54
AM14808		Stainless steel grid GN 2/1 530x650 mm.		127
AKITGLA70		Pair of stainless steel 'L' guides for 700-1400 EASY-PLUS cabinets.		44
AKITGUA70		Pair of stainless steel 'C' guides for 700/1400 EASY-PLUS cabinets.		46
AM14817		Stainless steel grid for bottle storage for 700/1400 EASY-PLUS cabinets.		319
WP-EV3294N9PH		Digital controller EVCO EV3294N9PH with 4 relays – R290 with BLE/WIFI/TTL predisposition	To be requested at the time of order.	99
WF-PKITWFPL		Wi-Fi Kit Line Plus/Easy	To be requested at the time of order.	448

REFRIGERATED COUNTERS PLUS 710

The PLUS line of Silko refrigerated tables offers high-performance horizontal solutions for food preservation, ideal even in environments with temperatures up to 40°C. Made of AISI 304 stainless steel with a galvanized steel bottom, these tables ensure durability, hygiene, and ease of cleaning thanks to rounded internal corners. The casing has a thickness of 710 mm. Insulation is provided by CFC and HCFC-free HFO polyurethane. The monoblock ventilated refrigeration unit, suitable for climate class 5, includes a cathodically treated evaporator to prevent corrosion.

The doors feature automatic closure and fixed 100° opening, with removable magnetic seals for convenience. The worktop in AISI 304 stainless steel is durable and easy to clean. The interiors are equipped with adjustable and removable guides, and each door includes a coated GN 1/1 grid with a maximum capacity of 9 pairs of guides per door. Temperature control is precise with the capacitive touch display and NTC probe, with visual and acoustic alarms for safety.

PLUS tables are supported by adjustable stainless steel feet, with an option for wheels. Optional features include WiFi and Bluetooth kits, air distribution ducts, removable motor, and an openable control panel. Each table comes with a Schuko or UK plug and cable, ready for use. The PLUS line offers models with 2, 3, or 4 doors, representing an excellent choice for reliability, efficiency, and ease of maintenance, ensuring the highest quality in food preservation.

Temperature ranges

TN: 0°/+10° Negative Temperature
BT: -18°/-22° Low Temperature

REFRIGERATION

STP72P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1280×700×850	WITH WORKTOP	(0/+10)	93	0.67	3.850
	Refrigerated counter - PLUS - (0/+10) - R290 - 710 [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP72A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1280×700×950	WITH WORKTOP AND BACKSPLASH	(0/+10)	94	0.75	3.900
	Refrigerated counter - PLUS - (0/+10) - R290 - 710 - SPLASHBACK [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP72S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1280×700×810	WITHOUT WORKTOP	(0/+10)	78	0.67	3.588
	Refrigerated counter - PLUS - (0/+10) - R290 - 710 - WITHOUT WORKTOP [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STB72P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1280×700×850	WITH WORKTOP	(-22/-18)	96	0.67	4.544
	Refrigerated counter - PLUS - (-22/-18) - R290 - 710 [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 C	230 - 50Hz	0.95			

REFRIGERATION

STB72A

710


Dimensions
[LxDxH mm]

1280x700x950

Structure

WITH WORKTOP
AND BACKSPLASH

Temperature
[°C]

(-22/-18)

Weight
[kg]

97

Volume
[m³]

0.75

Price
[€]

4.630

Refrigerated counter - PLUS - (-22/-18) - R290 - 710 - SPLASHBACK [2 DOORS]

Energy
class

C

Power supply
[V - Hz]

230 - 50Hz

Power
[kW]

0.95

STB72S

710


Dimensions
[LxDxH mm]

1280x700x810

Structure

WITHOUT WORKTOP

Temperature
[°C]

(-22/-18)

Weight
[kg]

82

Volume
[m³]

0.67

Price
[€]

4.238

Refrigerated counter - PLUS - (-22/-18) - R290 - 710 - WITHOUT WORKTOP [2 DOORS]

Energy
class

C

Power supply
[V - Hz]

230 - 50Hz

Power
[kW]

0.95

STP73P

710


Dimensions
[LxDxH mm]

1730x700x850

Structure

WITH WORKTOP

Temperature
[°C]

(0/+10)

Weight
[kg]

115

Volume
[m³]

0.95

Price
[€]

4.334

Refrigerated counter - PLUS - (0/+10) - R290 - 710 [3 DOORS]

Energy
class

A

Power supply
[V - Hz]

230 - 50Hz

Power
[kW]

0.35

STP73A

710


Dimensions
[LxDxH mm]

1730x700x950

Structure

WITH WORKTOP
AND BACKSPLASH

Temperature
[°C]

(0/+10)

Weight
[kg]

117

Volume
[m³]

1.07

Price
[€]

4.414

Refrigerated counter - PLUS - (0/+10) - R290 - 710 - SPLASHBACK [3 DOORS]

Energy
class

A

Power supply
[V - Hz]

230 - 50Hz

Power
[kW]

0.35

REFRIGERATION

STP73S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1730×700×810	WITHOUT WORKTOP	(0/+10)	96	0.95	4.002
	Refrigerated counter - PLUS - (0/+10) - R290 - 710 - WITHOUT WORKTOP [3 DOORS]						
		Energy class  A	Power supply [V - Hz] 230 - 50Hz	Power [kW] 0.35			

STB73P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1730×700×850	WITH WORKTOP	(-22/-18)	118	0.95	5.102
	Refrigerated counter - PLUS - (-22/-18) - R290 - 710 [3 DOORS]						
		Energy class  D	Power supply [V - Hz] 230 - 50Hz	Power [kW] 0.95			

STB73A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1730×700×950	WITH WORKTOP AND BACKSPLASH	(-22/-18)	120	1.07	5.200
	Refrigerated counter - PLUS - (-22/-18) - R290 - 710 - SPLASHBACK [3 DOORS]						
		Energy class  D	Power supply [V - Hz] 230 - 50Hz	Power [kW] 0.95			

STB73S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		1730×700×810	WITHOUT WORKTOP	(-22/-18)	99	0.95	4.774
	Refrigerated counter - PLUS - (-22/-18) - R290 - 710 - WITHOUT WORKTOP [3 DOORS]						
		Energy class  D	Power supply [V - Hz] 230 - 50Hz	Power [kW] 0.95			

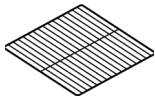
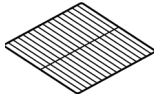
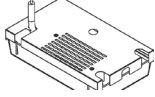
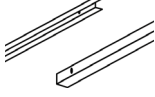
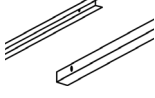
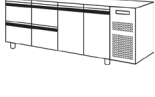
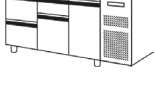
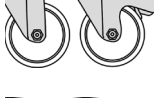
REFRIGERATION

STP74P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		2180x700x850	WITH WORKTOP	(0/+10)	140	1.17	5.142
	Refrigerated counter - PLUS - (0/+10) - R290 - 710 [4 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP74A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		2180x700x950	WITH WORKTOP AND BACKSPLASH	(0/+10)	143	1.30	5.252
	Refrigerated counter - PLUS - (0/+10) - R290 - 710 - SPLASHBACK [4 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP74S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
710		2180x700x810	WITHOUT WORKTOP	(0/+10)	116	1.17	4.754
	Refrigerated counter - PLUS - (0/+10) - R290 - 710 - WITHOUT WORKTOP [4 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

REFRIGERATION

Model		Description	Note	Price [€]
AM14809		Polyethylene grid GN 1/1 530x325 mm.		42
AM14801		Stainless steel grid GN 1/1 530x325 mm.		67
KE-AKITEVCOND		Condensation evaporation kit for tables	To be requested at the time of order.	232
AKITGLT70		Pair of stainless steel 'L' guides for 710 PLUS tables.		41
AKITGUT70		Pair of stainless steel 'C' guides for 710 PLUS tables.		44
PPK3C13		Drawer unit kit with 3 drawers, 1/3 size, Plus 710 line.		1.220
PP3C13		Assembled drawer unit - PLUS - 700 - 3 drawers 1/3 - Dimensions WxDxH (mm): 430x625x685	To be requested at the time of order.	1.110
PPK2C12		Drawer unit kit with 2 drawers, 1/2 size, Plus 710 line.		912
PP2C12		Preassembled drawer unit model PLUS 700 with 2 drawers 1/2. Dimensions (WxDxH): 430x625x685 mm.	To be requested at the time of order.	802
PPK2C23		Drawer unit kit with 1 drawer 2/3 size + 1 drawer 1/3 size, Plus 710 line.		926
PP2C23		Assembled drawer unit - PLUS - 700 - 2 drawers, 1/3 + 2/3 - Dimensions WxDxH (mm): 430x625x685	To be requested at the time of order.	817
AKITRU04		Kit of 4 flanged wheels Ø80 H=110 for 2/3 DOOR PLUS tables.		124
AKITRU06		Kit of 6 flanged wheels Ø80 H=110 for 4 DOOR PLUS tables.		159
AKITRU04R3		Kit of 4 flanged wheels Ø125 H=160 mm for 2/3 DOOR PLUS tables.		254
AKITRU06R3		Kit of 6 flanged wheels Ø125 H=160 mm for 4 DOOR PLUS tables.		355

REFRIGERATED COUNTERS PLUS 660

The PLUS line of Silko refrigerated tables offers high-performance horizontal solutions for food preservation, ideal even in environments with temperatures up to 40°C. Made of AISI 304 stainless steel with a galvanized steel bottom, these tables ensure durability, hygiene, and ease of cleaning thanks to rounded internal corners. The casing has a thickness of 660 mm. Insulation is provided by CFC and HCFC-free HFO polyurethane. The monoblock ventilated refrigeration unit, suitable for climate class 5, includes a cathodically treated evaporator to prevent corrosion.

The doors feature automatic closure and fixed 100° opening, with removable magnetic seals for convenience. The worktop in AISI 304 stainless steel is durable and easy to clean. The interiors are equipped with adjustable and removable guides, and each door includes a coated GN 1/1 grid with a maximum capacity of 9 pairs of guides per door. Temperature control is precise with the capacitive touch display and NTC probe, with visual and acoustic alarms for safety.

PLUS tables are supported by adjustable stainless steel feet, with an option for wheels. Optional features include WiFi and Bluetooth kits, air distribution ducts, removable motor, and an openable control panel. Each table comes with a Schuko or UK plug and cable, ready for use. The PLUS line offers models with 2, 3, or 4 doors, representing an excellent choice for reliability, efficiency, and ease of maintenance, ensuring the highest quality in food preservation.

Temperature ranges

TN: 0°/+10° Negative Temperature
BT: -18°/-22° Low Temperature

STP62P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1280×700×800	WITH WORKTOP	(0/+10)	93	0.67	3.800
	Refrigerated counter - PLUS - (0/+10) - R290 - 660 [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP62A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1280×700×900	WITH WORKTOP AND BACKSPLASH	(0/+10)	94	0.75	3.880
	Refrigerated counter - PLUS - (0/+10) - R290 - 660 - SPLASHBACK [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP62S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1280×700×760	WITHOUT WORKTOP	(0/+10)	78	0.58	3.538
		Refrigerated counter - PLUS - (0/+10) - R290 - 660 - WITHOUT WORKTOP [2 DOORS]					
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STB62P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1280×700×800	WITH WORKTOP	(-22/-18)	96	0.67	4.500
	Refrigerated counter - PLUS - (-22/-18) - R290 - 660 [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 C	230 - 50Hz	0.95			

REFRIGERATION

STB62A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1280×700×900	WITH WORKTOP AND BACKSPLASH	(-22/-18)	97	0.75	4.586
	Refrigerated counter - PLUS - (-22/-18) - R290 - 660 - SPLASHBACK [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 C	230 - 50Hz	0.95			

STB62S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1280×700×760	WITHOUT WORKTOP	(-22/-18)	82	0.58	4.218
	Refrigerated counter - PLUS - (-22/-18) - R290 - 660 - WITHOUT WORKTOP [2 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 C	230 - 50Hz	0.95			

STP63P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1730×700×800	WITH WORKTOP	(0/+10)	115	0.95	4.292
	Refrigerated counter - PLUS - (0/+10) - R290 - 660 [3 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP63A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1730×700×900	WITH WORKTOP AND BACKSPLASH	(0/+10)	117	1.07	4.372
	Refrigerated counter - PLUS - (0/+10) - R290 - 660 - SPLASHBACK [3 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

REFRIGERATION

STP63S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1730×700×760	WITHOUT WORKTOP	(0/+10)	96	0.83	3.960
		Refrigerated counter - PLUS - (0/+10) - R290 - 660 - WITHOUT WORKTOP [3 DOORS]					
		Energy class	Power supply [V - Hz]	Power [kW]			
		A	230V - 50Hz	0.35			

STB63P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1730×700×800	WITH WORKTOP	(-22/-18)	118	0.95	5.034
	Refrigerated counter - PLUS - (-22/-18) - R290 - 660 [3 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 D	230 - 50Hz	0.95			

STB63A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1730×700×900	WITH WORKTOP AND BACKSPLASH	(-22/-18)	120	1.07	5.120
		Refrigerated counter - PLUS - (-22/-18) - R290 - 660 - SPLASHBACK [3 DOORS]					
		Energy class	Power supply [V - Hz]	Power [kW]			
		 D	230 - 50Hz	0.95			

STB63S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		1730×700×760	WITHOUT WORKTOP	(-22/-18)	99	0.83	4.678
		Refrigerated counter - PLUS - (-22/-18) - R290 - 660 - WITHOUT WORKTOP [3 DOORS]					
			Energy class	Power supply [V - Hz]	Power [kW]		
	 D		230 - 50Hz	0.95			

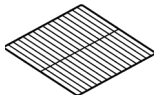
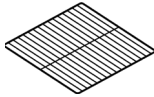
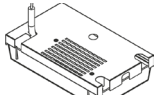
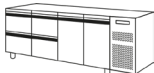
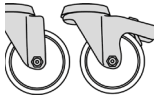
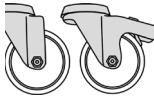
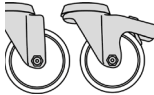
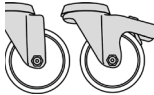
REFRIGERATION

STP64P		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		2180×700×800	WITH WORKTOP	(0/+10)	140	1.17	5.110
	Refrigerated counter - PLUS - (0/+10) - R290 - 660 [4 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP64A		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		2180×700×900	WITH WORKTOP AND BACKSPLASH	(0/+10)	143	1.32	5.218
	Refrigerated counter - PLUS - (0/+10) - R290 - 660 - SPLASHBACK [4 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

STP64S		Dimensions [LxDxH mm]	Structure	Temperature [°C]	Weight [kg]	Volume [m³]	Price [€]
660		2180×700×760	WITHOUT WORKTOP	(0/+10)	116	1.02	4.722
	Refrigerated counter - PLUS - (0/+10) - R290 - 660 - WITHOUT WORKTOP [4 DOORS]						
		Energy class	Power supply [V - Hz]	Power [kW]			
		 A	230 - 50Hz	0.35			

REFRIGERATION

Model		Description	Note	Price [€]
AM14809		Polyethylene grid GN 1/1 530x325 mm.		42
AM14801		Stainless steel grid GN 1/1 530x325 mm.		67
KE-AKITEVCOND		Condensation evaporation kit for tables	To be requested at the time of order.	232
PPK3B13		Drawer unit kit with 3 drawers, 1/3 size, Plus 660 line.		1.222
PP3B13		Assembled drawer unit - PLUS - 660 - 3 drawers 1/3 - Dimensions WxDxH (mm): 430x625x635	To be requested at the time of order.	1.099
PPK2B12		Drawer unit kit with 2 drawers, 1/2 size, Plus 660 line.		920
PP2B12		Assembled drawer unit - PLUS - 660 - 2 drawers 1/2 - Dimensions WxDxH (mm): 430x625x635	To be requested at the time of order.	798
PPK2B23		Drawer unit kit with 1 drawer 2/3 size + 1 drawer 1/3 size, Plus 660 line.		929
PP2B23		Assembled drawer unit - PLUS - 660 - 2 drawers, 1/3 + 2/3 - Dimensions WxDxH (mm): 430x625x635	To be requested at the time of order.	806
AKITRU04		Kit of 4 flanged wheels Ø80 H=110 for 2/3 DOOR PLUS tables.		124
AKITRU06		Kit of 6 flanged wheels Ø80 H=110 for 4 DOOR PLUS tables.		159
AKITRU04R3		Kit of 4 flanged wheels Ø125 H=160 mm for 2/3 DOOR PLUS tables.		254
AKITRU06R3		Kit of 6 flanged wheels Ø125 H=160 mm for 4 DOOR PLUS tables.		355

REFRIGERATION

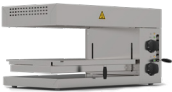
SALAMANDER



SALAMANDER

Salamanders complete the equipment of any kitchen, from snack bars to catering; they are indispensable both in small places, as well as in the kitchens of the most demanding chefs, who take care of cooking processes and finishing in every detail. In fact, salamanders allow not only to gratin but also to finish, grill, or keep warm ready meals. Silko offers a complete range of salamanders with movable shelves or pass-through models: from the classic versions that guarantee reliability and ease of use, to the ultra-rapid models for the professional who demands benefits in terms of speed and performance.

COOKING LINE

SEL2KT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	750x400x350		32	0.23	ON REQUEST
PASS-THROUGH ELETRIC SALAMANDER		⚡ 4	Power supply [V - Hz]		
			400 3N - 50/60		

SEM60T	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x450x500		47	0.27	2.775
MOVABLE SALAMANDER EL. TRIPHASE		⚡ 4	Power supply [V - Hz]		
			400 2N - 50/60		

SEM60RT	Dimensions [W×D×H mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x548x500		52	0.31	ON REQUEST
MOVABLE SALAMANDER ULTRA-FAST EL. TRIPHASE		⚡ 4	Power supply [V - Hz]		
			400 3N - 50/60		

COOKING LINE

SEM40	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	400x450x500		32.9	0.22	2.559
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 [m³]	Price [€]
	600x450x500		46.9	0.27	2.775
ELECTRIC LIGHT SALAMANDER WITH MOVABLE AISI 430 TOP		⚡ 4	Power supply [V - Hz] 220 - 50/60		

SEM60R	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
	600x548x500		52	0.31	4.726
ULTRAFAST ELECTRIC SALAMANDER WITH MOVABLE TOP		⚡ 4	Power supply [V - Hz] 220 - 50/60		

COOKING LINE

SEM60RT	Dimensions [WxDxH mm]	Power [kW]	Weight [kg]	Volume [m³]	Price [€]
---------	--------------------------	---------------	----------------	----------------	--------------



600x548x50

52

0.31

4.626

ULTRAFAST ELECTRIC SALAMANDER WITH MOVABLE TOP

⚡ 4

Power supply
[V - Hz]

380 3N - 50/60