



Lista de precios
Price list

2026



Especialistas de la cocción desde 1972

Cooking specialist since 1972

Lista de precios
Price list

2026

Condiciones de venta - Sales conditions

PRECIOS

Los precios no incluyen: iva, transporte, montaje, instalación, conexiones, etc.
Los precios incluyen, además de la mercancía: embalaje estándar tal como está previsto por la empresa.

ENTREGA Y DEVOLUCIÓN

- El término de entrega es normalmente de 4 semanas desde la recepción de la orden, salvo diversa comunicación de la Empresa.
- la mercancía debe considerarse devolución con porte pagado en nuestro establecimiento en Brescello;
- también en el caso de envío de la mercancía con porte pagado, con o sin cargo del transporte en factura, se entiende que la mercancía viaja a exclusivo riesgo del comprador.

SERVICIO DE ENTREGA 24 HORAS

Cientos de productos están disponibles de inmediato y pueden encargarse. Consulte el servicio de pedidos en línea, constantemente actualizado, accesible desde el área reservada del sitio web www.mbmitaly.com/mymbm_24h_pronta_consegna.php. Los pedidos recibidos antes de las 10 de la mañana se enviarán en 24 horas. Los modelos están disponibles en su configuración estándar: gas G20 20; eléctrico 400/3N/50Hz. Condiciones de venta a consultar con la empresa.

CONDICIONES DE PAGO

- según acuerdos;
- todos los gastos relativos al pago (sellos, comisiones bancarias, etc.) serán incluidos en la factura;
- en caso de retardo en el pago la Empresa se reserva el derecho de no dar curso al despacho de las órdenes incluso previamente aceptadas, sin obligación de ninguna comunicación.

INTERESES DE MORA

- los pagos retardados comportan automáticamente el cargo de los intereses de mora iguales al 2% mensual.

GARANTÍA

- La garantía es de 12 meses a partir de la fecha de facturación, cubre las piezas defectuosas, cuya sustitución y transporte corren a cargo del comprador. Las partes eléctricas, los accesorios y cualquier otro objeto desmontable no están cubiertas por la garantía. Eventuales daños que deriven del transporte, por mala instalación o mantenimiento no serán considerados argumentos válidos de controversia para la garantía. La intervención de mantenimiento ordinario o por causas procedentes de la instalación incorrecta no está cubierta por la garantía. La validez de la garantía sólo se extiende al comprador original.

LAS INFORMACIONES Y LAS IMÁGENES SEÑALADAS EN EL PRESENTE DOCUMENTO DEBEN CONSIDERARSE NO VINCULANTES.

A CAUSA DE CAMBIOS PERIÓDICOS DEBIDOS A MODIFICACIONES EN EL DISEÑO DE LOS PRODUCTOS, MÉTODOS, PROCEDIMIENTOS, POLÍTICAS Y NORMATIVAS, LAS ESPECIFICACIONES CONTENIDAS EN EL PRESENTE DOCUMENTO PUEDEN SER SUJETO DE MODIFICACIONES SIN OBLIGACIÓN DE NINGÚN PREVIO AVISO.

NOTA INFORMATIVA CONFORME AL REGLAMENTO UE 679/2016 (REGLAMENTO GENERAL DE PROTECCIÓN DE DATOS) Y D.LEG. 196/2003, INTEGRADO POR EL D.LEG. 101/2018.

Os informamos que vuestros datos personales ya en nuestra posesión, o que deseáis comunicarnos, son y serán tratados según principios de corrección, licitud y transparencia, tutelando vuestros derechos, para la finalidad y con las modalidades descritas por el reglamento antes señalado.

Eurotec Srl está sujeta a actividades de dirección y coordinación por parte de ITW inc.

PRICES

The prices do not include: v.a.t., carriage, installation charges.
The prices include: standard packaging, i.e. cardboard on pallets.

DELIVERY TERMS

- Delivery is normally 4 weeks after receipt of the order or letter of credit if requested. Different terms will be notified;
- Goods are rendered ex works.

24h SERVICE

Hundreds of products immediately available and orderable. Check it online through the 24h delivery service, from the private area of the website www.mbmitaly.com/mymbm_24h_pronta_consegna.php. For orders received before 10.00 AM the shipment will be done in 24 hours. Models are available with standard configuration; gas G20 20; electric 400/3N/50Hz. Sales conditions to be checked with the company.

PAYMENTS

- To be agreed with the company;
- All bank charges are for the buyer's account.

GUARANTEE

- The guarantee is of 12 months from invoice date and it covers the faulty parts only. Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee. Damage occurred in transit or due to incorrect installation or maintenance can not be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company.

SPECIAL VOLTAGES

- For voltages and frequencies different from the standard version you have to consider an approximate price increase of 3-10% and a delivery date of 60 - 90 days. On request we can confirm you if voltage and frequencies demanded can be manufactured and their exact price.

ALL THE INFORMATION AND PICTURES IN THIS DOCUMENT ARE NOT BINDING.

DUE TO PERIODIC CHANGES IN DESIGNS, METHODS, PROCEDURES, POLICIES AND REGULATIONS, THE SPECIFICATIONS CONTAINED IN THIS SHEET ARE SUBJECT TO CHANGE WITHOUT NOTICE.

NOTICE ACCORDING TO THE UE REGULATION 679/2016 (GENERAL DATA PROTECTION REGULATION) AND LGS.D 196/2003, INTEGRATED BYLGS.D. 101/2018.

We inform you that the processing of Your personal data will be carried out in compliance with fundamental rights and freedom of individuals, as well as of their dignity, with particular reference to confidentiality, identity and to the right to personal data protection, for the purposes and with the formalities described in the above regulation.

Eurotec Srl is subject to ITW inc. supervision and coordination.



**HOURS
24
SERVICE**

MBM acelera tu negocio

Para el mejor perfeccionamiento de su negocio, MBM le ofrece cientos de productos en el "SERVICIO 24 HORAS". ¡Su cocina lista para la entrega! Para pedidos recibidos antes de las 10 h, entrega en 24 horas. Consulte el servicio de pedidos en línea, accesible desde el área reservada del sitio web www.mbmitaly.com/mymbm.

N.B.: los productos están en constante desarrollo. Para más información, póngase en contacto con su interlocutor local o con el servicio de atención al cliente.

MBM makes your business faster

To better match your business, MBM offers hundreds of products under the "24 hours service". Your kitchen ready for delivery! For orders received before 10.00 AM the shipment will be done in 24 hours. Check it online through the 24h delivery service, from the private area of the website www.mbmitaly.com/mymbm.

Products are always updated. Please refer to your sales manager or customer care for more information.

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Flat Pro

Estilo y funcionalidad a medida de chef.

Chef-friendly style and functionality.

Descubra un mundo de posibilidades con **Flat Pro**, la placa única totalmente personalizable.

Discover a world of possibilities with Flat Pro, the unique, fully customisable top.

EXPERIENCIA, ELEGANCIA E HIGIENE AL MÁXIMO NIVEL EXQUISITE ELEGANCE AND HYGIENE EXCELLENCE

Flat Pro es el nuevo sistema de cocina personalizable diseñado para satisfacer las necesidades de quien vive y utiliza la cocina a diario, gracias a su superficie perfectamente plana, sin juntas ni obstáculos.

El perfil frontal y el panel de control están integrados en un único elemento, sea cual sea la dimensión personalizada elegida, lo que garantiza la máxima limpieza e higiene.

Las bases higiénicas H2 han sido cuidadosamente diseñadas sin juntas, tornillos ni obstáculos, garantizando un espacio 100% seguro e higiénico para su cocina.

Flat Pro is the new customisable kitchen system designed to meet the needs of people who live in and use the kitchen every day, thanks to its perfectly flat surface, free of joints or obstacles. It is designed in this way to meet the needs of people who use their kitchen every day.

The front profile and control panel are seamlessly integrated into a single unit, regardless of the custom dimensions you choose, ensuring maximum cleanability and hygiene.

The H2 hygienic base units have been carefully designed without joints, screws and obstacles, ensuring a 100% safe and hygienic space for your kitchen.



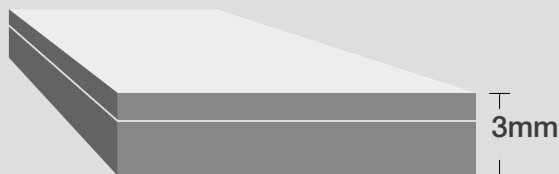
RESISTENCIA INIGUALABLE

Con 3 mm de grosor, la placa de acero AISI 304 de **Flat Pro** es sinónimo de máxima solidez y durabilidad. La posibilidad de soldar los elementos en la placa asegura una mayor resistencia y evita cualquier filtración no deseada.

RELIABILITY

La estructura reforzada de la placa contribuye a garantizar la estabilidad y la resistencia a lo largo de los años. Cada detalle ha sido cuidado meticulosamente, utilizando tecnologías desarrolladas, probadas y certificadas en la fabricación de las cocinas personalizadas, garantizando los altos niveles de calidad y fiabilidad que, desde siempre, caracterizan a MBM en todo el mundo. Con **Flat Pro**, tendrá la seguridad de contar con una placa única y resistente, lista para afrontar los retos diarios de su cocina.

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FLEXIBILIDAD Y ESTILO: PERSONALICE SU COCINA FLEXIBILITY AND STYLE: CUSTOMISE YOUR KITCHEN

El sistema empotrable drop-in brinda la posibilidad de personalizar **Flat Pro** en función de las necesidades del cliente, garantizando la máxima flexibilidad.

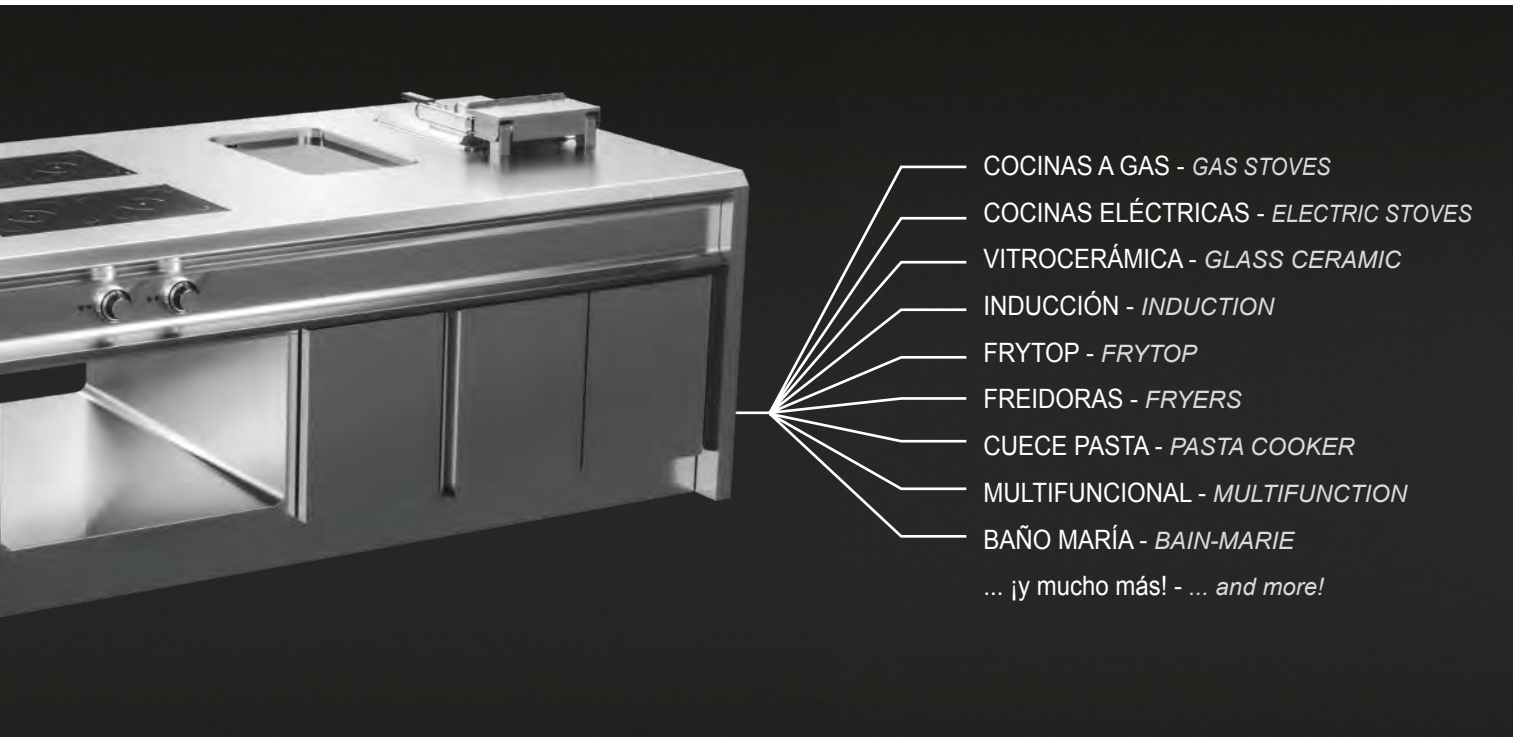
Personalización a medida: con **Flat Pro**, dispondrá de innumerables opciones para cuidar cada detalle y obtener soluciones únicas que satisfagan cualquier necesidad o exigencia. Gracias a una amplia gama de accesorios, es posible conseguir una cocina completamente funcional, adaptándola a las diferentes necesidades.

Expresar su estilo: elija entre una gran variedad de colores, con un tratamiento profesional de pintura resistente a los rayones y a las altas temperaturas, para personalizar las puertas y el panel de control. El chef selecciona personalmente todos los componentes para crear la cocina de sus sueños.

*The drop-in system allows **Flat Pro** to be tailored to the customer's needs, ensuring maximum flexibility.*

***Made to measure:** with **Flat Pro** you have countless ways to fine-tune every detail and achieve unique solutions that meet the most different requirements. A wide range of accessories allows you to make the kitchen fully functional, adapting it to different needs.*

***Express your style:** choose from a variety of colours for the professional scratch and heat resistant coating of the doors and control panel. Everything is personally selected by the chef to bring their dream kitchen to life.*



ROBUSTNESS WITHOUT COMPROMISE

At 3 mm thick, the **Flat Pro** AISI 304 steel top is synonymous with maximum solidity and durability. The possibility of welding the applications to the top provides additional strength and prevents any unwanted infiltration.

*The reinforced structure of the top helps to ensure stability and durability over the years. Meticulous attention is paid to every detail, and developed, tested and certified technology is used in the production of customised kitchens to ensure the high levels of quality and reliability for which MBM is known worldwide. With **Flat Pro**, you have the guarantee of a unique and robust top ready to face the daily challenges of your kitchen.*

Contacte a nuestra oficina de preventa para proyectos y cotizaciones:

Please contact our presales office for projects and quotations:

presales@itweurotec.it

Consulta el capítulo **Drop-in** de esta tarifa para descubrir nuestros módulos.

*Consult the **Drop-in** chapter of this price list to discover our modules.*

única Pro

Una superficie única. Infinitas posibilidades.

One seamless surface. Endless possibilities.

UNA NUEVA EVOLUCIÓN

A NEW EVOLUTION



única Pro es la extensión que transforma la gama **domina Pro** 700 y 900 en una solución aún más funcional, resistente y elegante. Una superficie única que une todos los módulos, creando una superficie continua y armoniosa.

única Pro is the extension that transforms the **domina Pro** 700 and 900 range into an even more functional, resistant and elegant solution. A single worktop that combines all the modules, creating a continuous and harmonious surface.

Elige unica Pro si buscas...

- Limpieza sin concesiones: una superficie continua para una higiene total.
- Robustez y durabilidad: diseñada para resistir el paso del tiempo
- Combinaciones infinitas: se adapta a cualquier configuración con **domina Pro***
- Estética superior: líneas ergonómicas y diseño elegante

* Excluidas las sartenes basculantes



You'll choose unica Pro if you are looking for...

- uncompromising cleanliness: a continuous surface for total hygiene
- robustness and durability: created to withstand the test of time
- endless combinations: adapts to any configuration with **domina Pro***
- superior aesthetics: ergonomic lines and elegant design

* Braising pans with lifting excluded

Lleve su cocina profesional a un nuevo nivel de eficiencia y diseño.
Contacte a nuestra oficina de preventa para proyectos y cotizaciones:
*Take your professional kitchen to a new level of efficiency and design.
Contact our pre-sales office for your personalised project:*

presales@itweurotec.it

domina Pro | 700

The real value for your kitchen

Solidez

- **Nuevos mandos y manija**
para obtener robustez a partir de los detalles
- **Nueva estructura**
diseñada para garantizar la máxima solidez
- **Fondo de acero**
para hacer cada máquina más resistente
- **IPX5**
para garantizar la protección de todos los componentes y la durabilidad de nuestras máquinas



Solidity

- **New knob and handles starting**
with the finer details, to secure robustness
- **New design structure**
to guarantee maximum solidity
- **Bottom in stainless steel**
to make the machine more resistant
- **IPX5**
to guarantee protection to all our components and the durability of our machines

Prestaciones

- **Quemadores de alta potencia**
con 60% de eficiencia certificada
- **Nuevas freidoras eléctricas**
para asegurar máxima reactividad
- **Nuevas planchas más potentes**
para garantizar una mejor uniformidad
- **Nueva parrilla con diferentes niveles**
para obtener mejores resultados de cocción

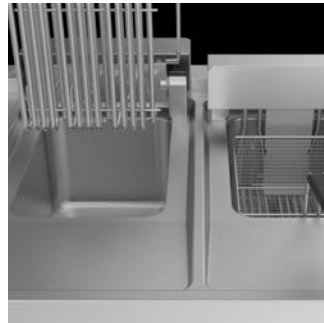


Performances

- **High power burners**
with 60% certified efficiency
- **New electric fryers**
to ensure maximum reactivity
- **New powerful frytop**
to guarantee better uniformity
- **New lavastone grids with levels**
for superior cooking results

Limpeza

- **Nuevas freidoras eléctricas con resistencias basculantes**
para obtener la mejor limpieza máxima de la cuba
- **Nueva plancha con protector contra salpicaduras extraíble**
para que la superficie sea más plana y más limpia
- **Número limitado de tornillos**
para que la superficies sean sin obstáculos
- **Parte inferior extraíble**
para permitir la limpieza del área debajo de las máquinas

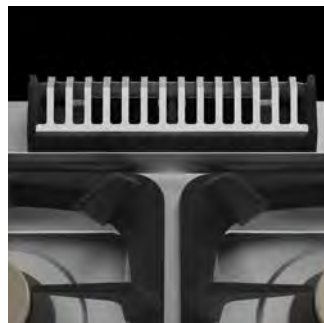


Cleanability

- **New electric fryers with tilting heating elements**
for ease of cleaning of the tank
- **New frytop built in with removable backsplash**
to improve the cleaning procedure
- **Limited number of screws**
for smooth and wipeable surfaces
- **Removable bottom**
to facilitate cleaning the area underneath the machines

Facilidad de mantenimiento

- **Nueva chimenea sin tornillos**
fácilmente extraíble
- **Nueva conexión lado a lado**
que se realiza en tiempo récord
- **Compartimento técnico trasero**
para facilitar la conexión a los servicios públicos
- **Parte inferior desmontable**
para permitir el acceso a la parte inferior de la máquina



Ease of maintenance

- **New chimney without screws**
easily removable
- **New head-to-head connection**
for speedy and uncomplicated installations
- **Rear technical compartment**
to facilitate connection to utilities
- **Removable bottom**
to allow easy access to the lower part of the equipment

10

Profundidad: 73 cm
Modularidad: 40-70-110 cm
Espesor de la encimera: 1,5 mm
IPX5

Depth: 73 cm
Modularity: 40-70-110 cm
Worktop thickness: 1,5 mm
IPX5

Cocinas a Gas

Gas Ranges

Flex Burners

5,5 kW - 7 kW

La gama de cocinas a gas **DOMINA PRO 700** se compone de modelos de 2/4/6 fuegos Flex Burners disponibles en la versión monobloque sobre armario abierto, sobre horno estático (gas o eléctrico) y sobre horno a gas maxi, o en la versión top. Quemadores de 7 kW o 5,5 kW.

Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Prestaciones

- Quemador Flex Burner de alta potencia: 5,5 kW o 7 kW
- 60% de eficiencia certificada
- Llama horizontal: distribución uniforme del calor, óptimo también para cocciones delicadas
- Encendido electrónico (opcional), para optimizar el uso de los quemadores

Limpieza

- Esquinas redondeadas y superficie moldeada para garantizar la máxima limpieza
- Kit descarga (opcional), para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** gas ranges line consists of models with 2/4/6 Flex Burner available as freestanding unit on an open cabinet, with gas or electric static oven or with gas maxi oven, or Top version. Burners of 7 kW or 5,5 kW. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Performances

- High power Flex Burner: of 5.5 kW or 7 kW
- 60% certified efficiency
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking
- Electric ignition (option) to optimize the use of burners

Cleanability

- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Drain kit (option) to facilitate the cleaning of the pressed worktop
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

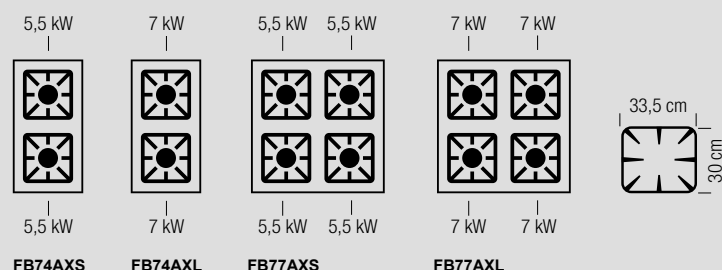
Monobloque sobre armario abierto - Free standing on open stand



| | | | | | | | | | | | |
|---|----------|---|---|---|---|---|----|---|----|-----|--------------|
| FB74AXS 2 fuegos 2 burners | 40x73x85 | - | 2 | - | - | - | 11 | - | 43 | 0,4 | 2.208 |
| FB74AXL 2 fuegos 2 burners | 40x73x85 | - | - | 2 | - | - | 14 | - | 43 | 0,4 | 2.208 |



| | | | | | | | | | | | |
|---|----------|---|---|---|---|---|----|---|----|-----|--------------|
| FB77AXS 4 fuegos 4 burners | 70x73x85 | - | 4 | - | - | - | 22 | - | 67 | 0,8 | 3.114 |
| FB77AXL 4 fuegos 4 burners | 70x73x85 | - | - | 4 | - | - | 28 | - | 67 | 0,8 | 3.114 |



domina Pro|700 Cocinas a Gas - Gas Ranges

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------|-------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | | 5,5 kW | 7 kW | Gas kW | El. kW | | | | | |



FB711AXS

6 fuegos
6 burners

110x73x85

-

6

-

-

-

33

-

94

1,1

4.079

FB711AXL

6 fuegos
6 burners

110x73x85

-

6

-

-

42

-

94

1,1

4.079

Monobloque sobre horno - Free standing with oven



FB77FGXS

4 fuegos, horno a Gas
4 burners, gas oven

70x73x85

56x63x30

4

-

6

-

28

-

94

0,8

4.598

FB77FGXL

4 fuegos, horno a Gas
4 burners, gas oven

70x73x85

56x63x30

-

4

6

-

34

-

94

0,8

4.598

FB77FEXS

4 fuegos, horno eléctrico
4 burners, electric oven

70x73x85

56x63x30

4

-

-

5,3

22

400V/3N
50/60Hz

95

0,8

5.259

FB77FEXL

4 fuegos, horno eléctrico
4 burners, electric oven

70x73x85

56x63x30

-

4

-

5,3

28

400V/3N
50/60Hz

95

0,8

5.259

FB77FEVXS

4 fuegos, horno eléctrico
ventilado
4 burner, electric
ventilated oven

70x73x85

56x37x32

4

-

-

2,6

22

230V/1N
50/60Hz

87

0,8

5.326

FB77FEVXL

4 fuegos, horno eléctrico
ventilado
4 burners, electric
ventilated oven

70x73x85

56x37x32

-

4

-

2,6

28

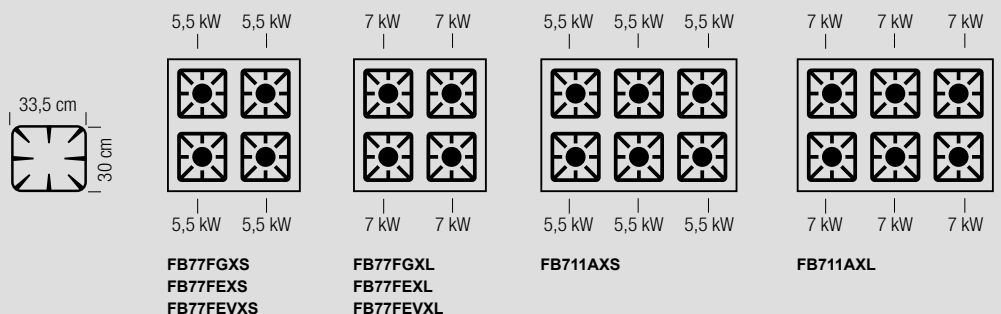
230V/1N
50/60Hz

87

0,8

5.326

12



Cocinas a Gas - Gas Ranges **domina Pro** | 700

IPX5

| Modelo Model | Dim. Dim. | Dim.Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------|------------------------|-----------------------|------------|---------------|---------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | | (LxDxH) cm | (LxDxH) cm | 5,5 kW | 7 kW | | | | | |



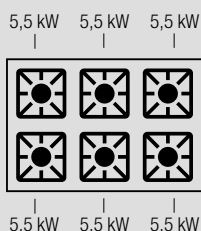
| | | | | | | | | | | | |
|---|-----------|----------|---|---|---|---|----|---|-----|-----|--------------|
| FB711AFGX 6 fuegos, horno a Gas 6 burners, gas oven | 110x73x85 | 56x63x30 | 6 | - | 6 | - | 39 | - | 131 | 1,1 | 6.074 |
| FB711AFGXL 6 fuegos, horno a Gas 6 burners, gas oven | 110x73x85 | 56x63x30 | - | 6 | 6 | - | 48 | - | 131 | 1,1 | 6.074 |



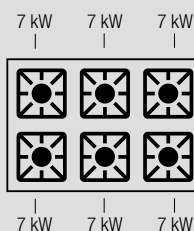
| | | | | | | | | | | | |
|--|-----------|----------|---|---|---|-----|----|--------------------|-----|-----|--------------|
| FB711AFEXS 6 fuegos, horno eléctrico 6 burners, electric oven | 110x73x85 | 56x63x30 | 6 | - | - | 5,3 | 33 | 400V/3N 50/60Hz | 134 | 1,1 | 6.656 |
| FB711AFEXL 6 fuegos, horno eléctrico 6 burners, electric oven | 110x73x85 | 56x63x30 | - | 6 | - | 5,3 | 42 | 400V/3N 50/60Hz | 134 | 1,1 | 6.656 |



| | | | | | | | | | | | |
|---|-----------|----------|---|---|---|---------|----|---|-----|-----|--------------|
| FB711FGMXS 6 fuegos, horno a Gas extra ancho 1 puerta 6 burners, extra large gas oven 1 door | 110x73x85 | 77x64x36 | 6 | - | 8 | - | 41 | - | 121 | 1,1 | 6.558 |
| FB711FGMXL 6 fuegos, horno a Gas extra ancho 1 puerta 6 burners, extra large gas oven 1 door | 110x73x85 | 77x64x36 | - | 6 | 8 | - | 50 | - | 121 | 1,1 | 6.558 |
| FB711FGMGXL 6 fuegos, horno a Gas extra ancho con parrilla, 1 puerta 6 burners, extra large gas oven with grill, 1 door | 110x73x85 | 77x64x36 | - | 6 | 8 | 5 grill | 50 | - | 121 | 1,1 | 6.684 |



FB711AFGX
FB711AFEXS
FB711FGMXS



FB711AFGXL - FB711AFEXL
FB711FGMXL - FB711FGMGXL



domina Pro|700 Cocinas a Gas - Gas Ranges

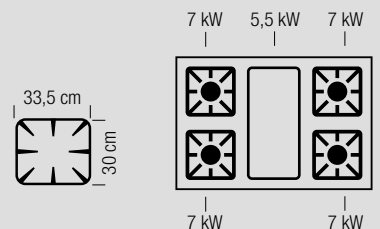
IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



FB711MFG4XL
 4 fuegosplancha central
 5,5 kW, horno a Gas,
 1 puerta
 4 burners, central plate
 5,5 kW, gas oven, 1 door

| | | | | | | | | | | |
|-----------|----------|---|---|---|---|------|---|-----|-----|--------------|
| 110x73x85 | 56x63x30 | - | 4 | 6 | - | 39,5 | - | 150 | 1,1 | 7.011 |
|-----------|----------|---|---|---|---|------|---|-----|-----|--------------|



Cocinas a Gas - Gas Ranges **domina Pro** | 700

IPX5

Top - Top

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



FB74TXS
2 fuegos
2 burners

40x73x25

-

2

-

-

-

11

-

32

0,2

1.472

FB74TXL
2 fuegos
2 burners

40x73x25

-

-

2

-

-

14

-

32

0,2

1.472



FB77TXS
4 fuegos
4 burners

70x73x25

-

4

-

-

-

22

-

54

0,32

2.417

FB77TXL
4 fuegos
4 burners

70x73x25

-

-

4

-

-

28

-

54

0,32

2.417



FB711TXS
6 fuegos
6 burners

110x73x25

-

6

-

-

-

33

-

70

0,5

3.418

FB711TXL
6 fuegos
6 burners

110x73x25

-

-

6

-

-

42

-

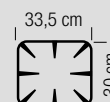
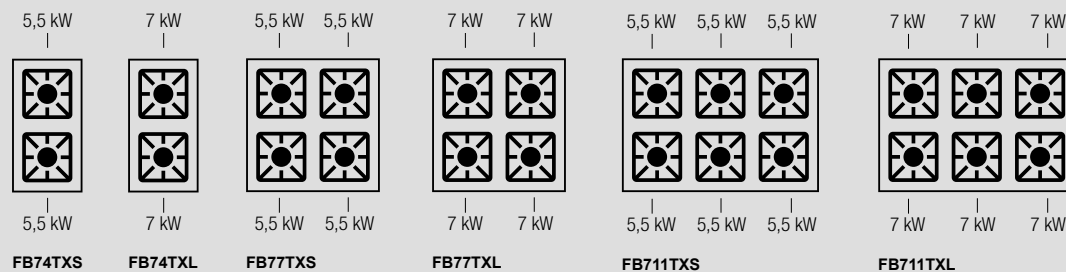
70

0,5

3.418

FLEX BURNER 5,5 kW: Los modelos Flex Burner con potencia 5,5 kW responden a la normativa antiincendios requerida en algunos mercados que prevé la realización de cocinas con alcance térmico total no superior a 35 kW (30.000kcal/h).

FLEX BURNER 5,5 kW: Flex Burner models with 5,5 kW power are suitable for those kitchen where fire regulations require a total thermal flow not exceeding 35 kW (30.000kcal/h).



domina Pro | 700 Cocinas a Gas - Gas Ranges

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|--|--|--|--|------------|
| *S* Kit descarga para placa de cocción 2 fuegos para modelos sobre armario abierto y sobre horno <i>Drain kit of the cooking top 2 burners for cupboard and on ovens models</i> | | | | 203 |
|--|--|--|--|------------|

Para órdenes agregue la *S* al final del código - *By order, please add *S* at the end of the article number*



| | | | | |
|---|--|--|--|------------|
| *S2* Kit descarga para placa de cocción 4 fuegos para modelos sobre armario abierto y sobre horno <i>Drain kit of the cooking top 4 burners for cupboard and on ovens models</i> | | | | 404 |
|---|--|--|--|------------|

Para órdenes agregue la *S2* al final del código - *By order, please add *S2* at the end of the article number*

| | | | | |
|---|--|--|--|------------|
| *S3* Kit descarga para placa de cocción 6 fuegos para modelos sobre armario abierto y sobre horno <i>Drain kit of the cooking top 6 burners for cupboard and on ovens models</i> | | | | 579 |
|---|--|--|--|------------|

Para órdenes agregue la *S3* al final del código - *By order, please add *S3* at the end of the article number*








| | | | | |
|--|--|--|--|------------|
| *AE* Encendido electrónico opcional (230V/1N/50-60 Hz) <i>Electric ignition option (230V/1N/50-60 Hz)</i> | | | | 135 |
|--|--|--|--|------------|

Para órdenes agregue la *AE* al final del código - *By order, please add *AE* at the end of the article number*

| | | | | |
|--|--|--|--|--|
| -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | | | +3% sul Precio di listino on the price list |
|--|--|--|--|--|

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

| | | | | |
|---|-------------|-----|------|------------|
|  A777103 Plancha lisa, de un fuego (AISI 430) <i>Smooth plate, 1 burner (AISI 430)</i> | 30x33,5x0,8 | 6,5 | 0,01 | 361 |
|  A777104 Plancha ranurada, de un fuego (AISI 430) <i>Lined plate 1 burner (AISI 430)</i> | 30x33,5x0,8 | 6 | 0,01 | 445 |
|  A777125* Columna de agua posterior para modelos sobre armario abierto <i>Water column for cupboard models</i> | 5x70x65 | 5,2 | 0,03 | 528 |
|  A777126* Columna de agua posterior para modelos top <i>Water column for top models</i> | 5x70x65 | 5,2 | 0,03 | 528 |
|  A777127* Columna de agua posterior para modelos sobre horno. <i>Water column for models on oven</i> | 5x70x65 | 5,2 | 0,03 | 528 |

* Los modelos 711 con horno y armario empotrado permiten el montaje de la columna de agua solo en el lado izquierdo

* 711 models with oven and cupboard compartment allow the installation of the water column only on the left side

16



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

(A777103 - A777104)

Cocinas eléctricas

Electric Ranges

La gama de cocinas eléctricas **DOMINA PRO 700** se compone de modelos con 2/4/6 planchas, disponibles en la versión monobloque (sobre armario abierto y sobre horno estático eléctrico) y en la versión top. Planchas en hierro fundido redondas, cuadradas o rebajadas. Termostato de servicio a 6 (+1) posiciones. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Prestaciones

- Placas de calentamiento rápido de 50 °C a 400 °C
- Interruptor de posición 6 (+1) para ajustar el poder de cada placa

Limpieza

- Esquinas redondeadas y superficie moldeada para garantizar la máxima limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** electric range consists of models with 2/4/6 plates available as freestanding unit (on open cabinet and on electric static oven) or top versions. Cast iron round, squared or flush-mounted plates. Heating elements with 6 (+1) positions thermostat. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Performances

- Fast-heating hot plates from 50 °C to 400 °C
- 6 (+1) position switch to regulate the power of each plate

Cleanability

- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

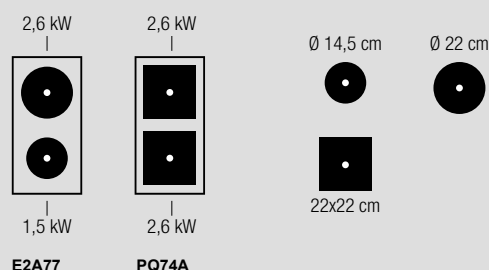
- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |






Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | | | |
|--|---|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|
|  | PR74A 2 planchas redondas 2 round plates | 40x73x85 | - | 1 | 1 | - | - | - | 4,1 | 400V/3N 50/60Hz | 35 | 0,4 | 2.156 |
|  | PQ74A 2 planchas cuadradas 2 square plates | 40x73x85 | - | - | 2 | - | - | - | 5,2 | 400V/3N 50/60Hz | 45 | 0,4 | 2.918 |



domina Pro|700 Cocinas eléctricas - Electric Ranges

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |
|  PQR74A 2 planchas cuadradas rebajadas <i>2 square plates lowered</i> | 40x73x85 | - | - | - | 2 | - | - | 5 | 400V/3N 50/60Hz | 58 | 0,4 | 3.256 |
|  PR77A 4 planchas redondas <i>4 round plates</i> | 70x73x85 | - | 2 | 2 | - | - | - | 8,2 | 400V/3N 50/60Hz | 60 | 0,8 | 2.962 |
|  PQ77A 4 planchas cuadradas <i>4 square plates</i> | 70x73x85 | - | - | 4 | - | - | - | 10,4 | 400V/3N 50/60Hz | 69 | 0,8 | 4.686 |
|  PQR77A 4 planchas cuadradas rebajadas <i>4 square plates lowered</i> | 70x73x85 | - | - | - | 4 | - | - | 10 | 400V/3N 50/60Hz | 92 | 0,8 | 5.244 |
|  PQ711A 6 planchas cuadradas <i>6 square plates</i> | 110x73x85 | - | - | 6 | - | - | - | 15,6 | 400V/3N 50Hz | 136 | 1,1 | 6.437 |

18

Ø 14,5 cm



22x22 cm

Ø 22 cm



30x30 cm

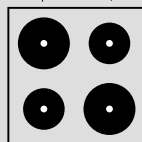
2,5 kW



2,5 kW

PQR74A

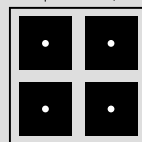
2,6 kW 1,5 kW



1,5 kW 2,6 kW

PR77A

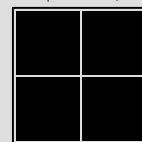
2,6 kW 2,6 kW



2,6 kW 2,6 kW

PQ77A

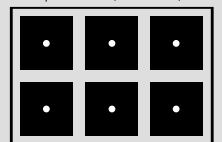
2,5 kW 2,5 kW



2,5 kW 2,5 kW

PQR77A

2,6 kW 2,6 kW 2,6 kW



2,6 kW 2,6 kW 2,6 kW

PQ711A

Cocinas eléctricas - Electric Ranges **domina Pro** | 700

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

Monoblocco su Horno - Free standing with oven



PR77FE
4 planchas redondas
sobre horno eléctrico
*4 round plates
on electric oven*

| | | | | | | | | | | | |
|----------|----------|---|---|---|---|-----|------|-----------------|----|-----|--------------|
| 70x73x85 | 56x66x31 | 2 | 2 | - | - | 5,3 | 13,5 | 400V/3N 50Hz | 90 | 0,8 | 5.108 |
|----------|----------|---|---|---|---|-----|------|-----------------|----|-----|--------------|



PQ77FE
4 planchas cuadradas
sobre horno eléctrico
*4 square plates
on electric oven*

| | | | | | | | | | | | |
|----------|----------|---|---|---|---|-----|------|--------------------|----|-----|--------------|
| 70x73x85 | 56x66x31 | - | 4 | - | - | 5,3 | 15,7 | 400V/3N 50/60Hz | 99 | 0,8 | 6.635 |
|----------|----------|---|---|---|---|-----|------|--------------------|----|-----|--------------|



PQR77FE
4 planchas cuadradas
rebajadas sobre horno
eléctrico
*4 square plates lowered
on electric oven*

| | | | | | | | | | | | |
|----------|----------|---|---|---|---|-----|------|--------------------|-----|-----|--------------|
| 70x73x85 | 56x66x31 | - | - | 4 | - | 5,3 | 15,3 | 400V/3N 50/60Hz | 125 | 0,8 | 7.297 |
|----------|----------|---|---|---|---|-----|------|--------------------|-----|-----|--------------|



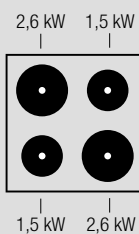
PQR77FEV
4 planchas cuadradas
rebajadas sobre horno
eléctrico ventilado
*4 square plates lowered
on electric ventilated oven*

| | | | | | | | | | | | |
|----------|----------|---|---|---|---|-----|------|--------------------|-----|-----|--------------|
| 70x73x85 | 56x37x32 | - | - | 4 | - | 2,6 | 12,6 | 230V/1N 50/60Hz | 117 | 0,8 | 6.499 |
|----------|----------|---|---|---|---|-----|------|--------------------|-----|-----|--------------|

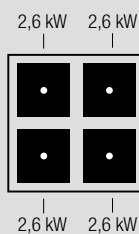


PR711FE
6 planchas redondas
sobre horno eléctrico
*6 round plates
on electric oven*

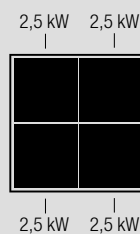
| | | | | | | | | | | | |
|-----------|----------|---|---|---|---|-----|------|--------------------|-----|-----|--------------|
| 110x73x85 | 56x66x31 | 3 | 3 | - | - | 5,3 | 17,6 | 400V/3N 50/60Hz | 136 | 1,1 | 5.923 |
|-----------|----------|---|---|---|---|-----|------|--------------------|-----|-----|--------------|



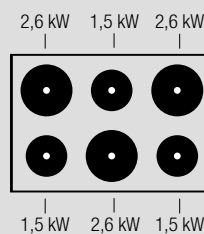
PR77FE



PQ77FE



PQR77FE; PQR77FEV



PR711FE

Ø 14,5 cm

Ø 22 cm



22x22 cm

30x30 cm

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domina Pro | 700 Cocinas eléctricas - Electric Ranges

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



PQ711FE
6 planchas cuadradas sobre horno eléctrico
6 square plates on electric oven

| | | | | | | | | | | | | |
|--|-----------|----------|---|---|---|---|-----|------|-----------------|-----|-----|--------------|
| | 110x73x85 | 56x66x31 | - | 6 | - | - | 5,3 | 20,9 | 400V/3N 50Hz | 142 | 1,1 | 8.356 |
|--|-----------|----------|---|---|---|---|-----|------|-----------------|-----|-----|--------------|

Top - Top



PR74T
2 planchas redondas
2 round plates

| | | | | | | | | | | | | |
|--|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|
| | 40x73x25 | - | 1 | 1 | - | - | - | 4,1 | 400V/3N 50/60Hz | 20 | 0,2 | 1.506 |
|--|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|



PQ74T
2 planchas cuadradas
2 square plates

| | | | | | | | | | | | | |
|--|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|
| | 40x73x25 | - | - | 2 | - | - | - | 5,2 | 400V/3N 50/60Hz | 27 | 0,2 | 2.322 |
|--|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|



PR77T
4 planchas redondas
4 round plates

| | | | | | | | | | | | | |
|--|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|
| | 70x73x25 | - | 2 | 2 | - | - | - | 8,2 | 400V/3N 50/60Hz | 40 | 0,3 | 2.084 |
|--|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|



PQ77T
4 planchas cuadradas
4 square plates

| | | | | | | | | | | | | |
|--|----------|---|---|---|---|---|---|------|--------------------|----|-----|--------------|
| | 70x73x25 | - | - | 4 | - | - | - | 10,4 | 400V/3N 50/60Hz | 49 | 0,3 | 4.047 |
|--|----------|---|---|---|---|---|---|------|--------------------|----|-----|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

-23

Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
sul Precio di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



A777125*
Columna de agua posterior para modelos sobre armario abierto
Water column for cupboard models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

A777126*
Columna de agua posterior para modelos top
Water column for top models

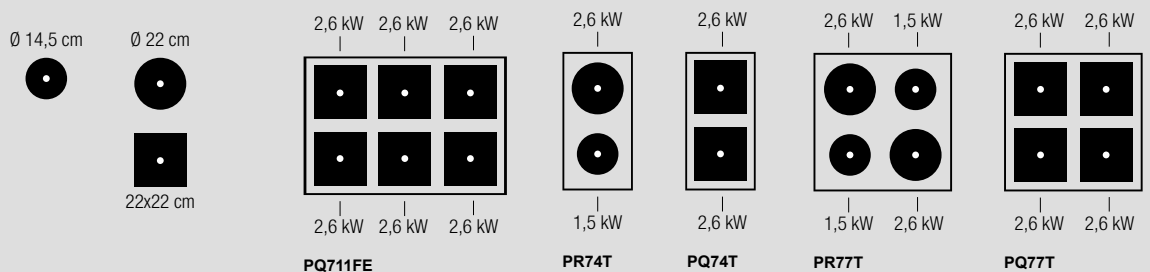
| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

A777127*
Columna de agua posterior para modelos sobre horno.
Water column for models on oven

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

* Los modelos 711 con horno y armario empotrado permiten el montaje de la columna de agua solo en el lado izquierdo - No instalable en modelos con placas rebajadas PQR
* 711 models with oven and cupboard compartment allow the installation of the water column only on the left side - Not available for models with lowered PQR plates

20



MLM
2026

Placas radiantes

Solid Top

La gama de cocinas placas radiantes **DOMINA PRO 700** comprende varios modelos con o sin fuegos laterales, sobre armario abierto y sobre horno o en la versión top. Funcionamiento a gas o eléctrico. Modelos a gas con plancha en hierro fundido de 10 mm de espesor con anillo central móvil y superficie de 40 dm², modelos eléctricos con plancha en acero de 15 mm de espesor. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Prestaciones

- Versiones de gas: cocción diferente al mismo tiempo, desde 500 °C en el centro hasta 200 °C en los extremos
- Versiones eléctricas: control termostático independiente para cada zona de cocción, con un ajuste de 80 °C a 450 °C

Limpeza

- Encimera con dibujo perimetral para la recolección de líquidos y para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** solid top range comprises models with or without side burners available as freestanding unit, on an open cabinet, with a gas static oven, or top versions.

Gas or electric supply. Cast iron cooking plate with a surface area of 40 dm², 10 mm thickness for gas model and steel plate 15 mm for electric model. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Performances

- Gas versions: possibility to differentiate cooking, temperature range from 500 °C in the centre to 200 °C in the edges
- Electric versions: independent thermostatic temperature control for each cooking zone, from 80 °C to 450 °C

Cleanability

- Worktop with pressed edges for liquid collection facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Plancha de cocción Cooking plate | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------------------------|----------------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas 10 kW | El. 2,25 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

Gas - Gas



TPG77A

1 plancha a gas sobre armario abierto
One gas plate on open stand

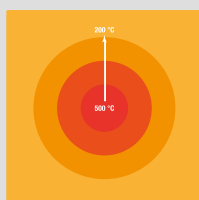
| | | | | | | | | | | | |
|----------|---|---|---|---|---|---|----|---|----|-----|-------|
| 70x73x85 | - | 1 | - | - | - | - | 10 | - | 83 | 0,8 | 3.726 |
|----------|---|---|---|---|---|---|----|---|----|-----|-------|



TPG77FG

1 plancha a gas sobre horno a gas
One gas plate on gas oven

| | | | | | | | | | | | |
|----------|----------|---|---|---|---|---|----|---|-----|-----|-------|
| 70x73x85 | 56x66x31 | 1 | - | 6 | - | - | 16 | - | 116 | 0,8 | 5.213 |
|----------|----------|---|---|---|---|---|----|---|-----|-----|-------|



Plancha modelo gas

Gas model plate

domina Pro|700 Placas radiantes - Solid Top

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Plancha de cocción Cooking plate | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------------------------|----------------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas 10 kW | El. 2,25 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



TPG711FG2XL
2 fuegos derecha, placa radiante Gas 10 kW, horno a Gas, 1 puerta
2 burners, gas solid top 10 kW, gas oven, 1 door

| | | | | | | | | | | | |
|--|-----------|----------|---|---|---|---|----|---|-----|-----|--------------|
| | 110x73x85 | 56x63x30 | 1 | - | 6 | - | 30 | - | 160 | 1,1 | 6.335 |
|--|-----------|----------|---|---|---|---|----|---|-----|-----|--------------|



TPG7152FG4XL
4 fuegos, placa radiante Gas 10 kW, 2 hornos a Gas
4 burners, central gas solid top 10 kW, 2 gas ovens

| | | | | | | | | | | | |
|--|-----------|----------------|---|---|-----|---|----|---|-----|-----|--------------|
| | 150x73x85 | 56x63x30 2x | 1 | - | 6+6 | - | 50 | - | 320 | 1,5 | 8.825 |
|--|-----------|----------------|---|---|-----|---|----|---|-----|-----|--------------|



TPG77T
1 plancha a gas top
Gas solid top

| | | | | | | | | | | | |
|--|----------|---|---|---|---|---|----|---|----|-----|--------------|
| | 70x73x25 | - | 1 | - | - | - | 10 | - | 68 | 0,3 | 2.769 |
|--|----------|---|---|---|---|---|----|---|----|-----|--------------|



TPG711T2XL
2 fuegos destra, placa radiante Gas 10 kW
2 burners, gas solid top 10 kW

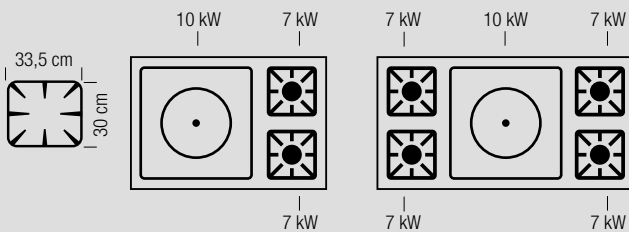
| | | | | | | | | | | | |
|--|-----------|---|---|---|---|---|----|---|-----|-----|--------------|
| | 110x73x25 | - | 1 | - | - | - | 24 | - | 100 | 0,5 | 4.304 |
|--|-----------|---|---|---|---|---|----|---|-----|-----|--------------|



TPG715T4XL
4 fuegos, placa radiante Gas central 10 kW
4 burners, central gas solid top 10 kW

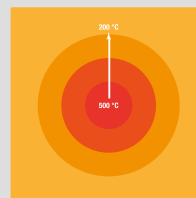
| | | | | | | | | | | | |
|--|-----------|---|---|---|---|---|----|---|-----|-----|--------------|
| | 150x73x25 | - | 1 | - | - | - | 38 | - | 122 | 0,8 | 5.310 |
|--|-----------|---|---|---|---|---|----|---|-----|-----|--------------|

22



TPG711FG2XL
TPG711T2XL

TPG7152FG4XL
TPG715T4XL



Plancha modelo gas
Gas model plate

Placas radiantes - Solid Top domina Pro | 700

IPX5

Eléctrica - Electric

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Plancha de cocción Cooking plate | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------------------------|----------------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas 10 kW | El. 2,25 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



TPE77A
Placa radiante eléctrica sobre armario abierto
Electric solid top on open stand

| | | | | | | | | | | | |
|--|----------|---|---|---|---|---|---|--------------------|----|-----|--------------|
| | 70x73x85 | - | - | 4 | - | - | 9 | 400V/3N 50/60Hz | 84 | 0,8 | 4.515 |
|--|----------|---|---|---|---|---|---|--------------------|----|-----|--------------|



TPE77FE
Placa radiante eléctrica sobre horno eléctrico
Electric solid top on electric oven

| | | | | | | | | | | | |
|--|----------|----------|---|---|---|-----|------|--------------------|-----|-----|--------------|
| | 70x73x85 | 56x66x31 | - | 4 | - | 5,3 | 14,3 | 400V/3N 50/60Hz | 117 | 0,8 | 5.996 |
|--|----------|----------|---|---|---|-----|------|--------------------|-----|-----|--------------|



TPE77T
1 plancha eléctrica top
Electric solid top

| | | | | | | | | | | | |
|--|----------|---|---|---|---|---|---|--------------------|----|-----|--------------|
| | 70x73x25 | - | - | 4 | - | - | 9 | 400V/3N 50/60Hz | 69 | 0,3 | 3.636 |
|--|----------|---|---|---|---|---|---|--------------------|----|-----|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

-23
Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
sul Precio di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



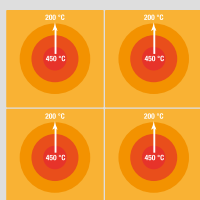
A777125
Columna de agua posterior para modelos sobre armario abierto
Water column for cupboard models

A777126
Columna de agua posterior para modelos top
Water column for top models

A777127
Columna de agua posterior para modelos sobre horno.
Water column for models on oven

| | | | | |
|--|---------|-----|------|------------|
| | 5x70x65 | 5,2 | 0,03 | 528 |
| | 5x70x65 | 5,2 | 0,03 | 528 |
| | 5x70x65 | 5,2 | 0,03 | 528 |

* No instalable en los modelos TPG y TPE711
* *Not available for TPG and TPE711 models*



Plancha modelo eléctrico
Electric model plate

23

Encimera en vitrocerámica

Glass ceramic top

La gama de las encimeras en vitrocerámica de **DOMINA PRO 700** comprende módulos con calentamiento infrarrojo de 2 o 4 zonas.

Prestaciones

- Zonas de cocción de 1,8 y 2,5 kW
- Regulación de potencia de 3 niveles

Limpieza

- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** glass ceramic top range includes modules with 2 or 4 infrared heating zones.

Performances

- Cooking zones power from 1,8 to 2,5 kW
- 3 levels of power setting

Cleanability

- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Zonas de cocción Cooking zones | | Horno Oven | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------------------|--------|---------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,8 kW | 2,5 kW | EI. kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



VC74A

2 zonas de cocción
sobre armario abierto

2 cooking zones
on open stand

| | | | | | | | | | |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|
| 40x73x85 | - | 1 | 1 | - | 4,3 | 400V/3N 50/60Hz | 53 | 0,4 | 2.705 |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|



VC77A

4 zonas de cocción
sobre armario abierto

4 cooking zones
on open stand

| | | | | | | | | | |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|
| 70x73x85 | - | 2 | 2 | - | 8,6 | 400V/3N 50/60Hz | 76 | 0,8 | 4.430 |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|

24

1,8 kW

2,5 kW



Ø 18 cm



Ø 25 cm

Encimera en vitrocerámica - Glass ceramic Top domina Pro | 700

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Zonas de cocción Cooking zones | | Horno Oven | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------------------|--------|---------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,8 kW | 2,5 kW | Ei. kW | kW | | Kg | m ³ | € |

Monobloque sobre horno - Free standing with oven



VC77FE

4 zonas de cocción sobre horno eléctrico
4 cooking zones on electric oven

| | | | | | | | | | |
|----------|----------|---|---|-----|------|--------------------|----|-----|--------------|
| 70x73x85 | 56x66x31 | 2 | 2 | 5,3 | 13,9 | 400V/3N 50/60Hz | 99 | 0,8 | 6.472 |
|----------|----------|---|---|-----|------|--------------------|----|-----|--------------|

Top - Top



VC74T

2 zonas de cocción
2 cooking zones

| | | | | | | | | | |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|
| 40x73x25 | - | 1 | 1 | - | 4,3 | 400V/3N 50/60Hz | 27 | 0,2 | 2.576 |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|



VC77T

4 zonas de cocción
4 cooking zones

| | | | | | | | | | |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|
| 70x73x25 | - | 2 | 2 | - | 8,6 | 400V/3N 50/60Hz | 49 | 0,3 | 4.220 |
|----------|---|---|---|---|-----|--------------------|----|-----|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

-23

Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
sul Precio
di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



A777125*

Columna de agua posterior para modelos sobre armario abierto
Water column for cupboard models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

A777126*

Columna de agua posterior para modelos top
Water column for top models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

A777127*

Columna de agua posterior para modelos sobre horno.
Water column for models on oven

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

* No instalable en los modelos VC74
* Not available for VC74 models

1,8 kW

2,5 kW



Ø 18 cm



Ø 25 cm

25

Inducción

Induction

Para un sistema de cocinar a la vanguardia en donde las elevadas prestaciones se acompañan con el ahorro energético y a la total capacidad de limpieza.

Prestaciones

- Zonas de cocción Ø 220 mm y 3,5 kW (5 kW en la versión wok)
- Regulación de potencia de 6 niveles, para cocciones especiales y delicadas

Limpieza

- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

For a state-of-the-art cooking system in which high performance is matched by power savings and complete cleaning.

Performances

- Cooking zones Ø 220mm and 3.5 kW power (5 kW wok version)
- 6 levels of power setting, for special or delicate cooking

Cleanability

- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Induttori Inductors | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|------------------------|------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 3,5 kW | 5 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



IN74A-M1
2 inductores
2 inductors

40x73x85

2

-

7

400V/3
50/60Hz

53

0,4

10.954



IN77A-M1
4 inductores
4 inductors

70x73x85

4

-

14

400V/3
50/60Hz

76

0,8

17.884

26





24x24 cm

Inducción - Induction domina Pro|700

IPX5

| Modelo Model | Dim. Dim. | Inductores Inductors | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-------------------------|------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 3,5 kW | 5 kW | kW | | Kg | m ³ | € |

Top - Top

| | | | | | | | | | |
|--|--|----------|---|---|----|-------------------|----|-----|---------------|
|  | IN74T-M1 2 inductores 2 inductors | 40x73x25 | 2 | - | 7 | 400V/3 50/60Hz | 38 | 0,2 | 10.635 |
|  | IN77T-M1 4 inductores 4 inductors | 70x73x25 | 4 | - | 14 | 400V/3 50/60Hz | 61 | 0,3 | 17.221 |



Fry top

Fry top

La gama di frytop **DOMINA PRO 700** ofrece una amplia variedad de productos para las cocciones de contacto, con planchas lisas, ranuradas, lisas y ranuradas también tratadas al cromo, ya sea en versiones de 1/2 módulo o módulo entero, con funcionamiento eléctrico o a gas, todos con control termostático de la temperatura de trabajo. Placas de cocción encajadas en la encimera garantizan facilidad de limpieza.

Prestaciones

- Uniformidad de temperatura y control termostático preciso de 145 °C a 290 °C (versiones de gas), y de 75 °C a 290 °C (versiones eléctricas), para poder cocinar los alimentos más delicados
- Posibilidad de cocción diferenciada (módulo entero) para optimizar la producción

Limpeza

- Nuevas placas de cocción encerrada y soldadas en la encimera de trabajo para garantizar la máxima limpieza
- Nueva protección contra salpicaduras extraíble (opcional) para facilitar les operaciones de limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** frytop range consists of models for contact cooking with smooth, ribbed or mixed cooking surface with different modular width (half or full unit), with electric or gas heating, all with thermostatic temperature control. Cooking plate smooth or lined with polished finishing. Built-in cooking plate to ensure maximum cleanliness.

Performances

- Temperature uniformity and precise thermostatic control from 145 °C to 290 °C (gas versions), and from 75 °C to 290 °C (electric versions), to cook also delicate food
- Possibility to differentiate cooking to optimize the cooking workflow

Cleanability

- New built-in cooking plates, welded on top to guarantee maximum cleanliness
- New removable splashguard (optional) to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo | Plancha de cocción | | | Dim. | Piano | Quemadores | Resistenze Elettr. | kW Tot. | Aliment. | P. Bruto | Volumen | Precio |
|--------|--------------------|----------|---------|------------|------------|------------|--------------------|----------|----------|----------|----------------|--------|
| Model | Cooking plate | | | Dim. | Hotplate | Burners | Electric elements | Total kW | Supply | Gross W. | Volume | Price |
| | Lisa | Ranurada | Cromada | (LxPxH) cm | (LxPxH) cm | | | | | | | |
| | Smooth | Ribbed | Chromed | (LxDxH) cm | (LxDxH) cm | 7 kW | 5 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



FTBG74AL

Plancha lisa
Smooth plate

| | | | | | | | | | | | | |
|---|--|---|--|----------|-------|---|---|---|---|----|-----|--------------|
| • | | | | 40x73x85 | 33x54 | 1 | - | 7 | - | 63 | 0,5 | 3.194 |
| • | | • | | 40x73x85 | 33x54 | 1 | - | 7 | - | 63 | 0,5 | 3.849 |



FTBG74AR

Plancha ranurada
Ribbed plate

FTBG74ARC

Plancha ranurada cromada
Chromed ribbed plate

| | | | | | | | | | | | | |
|---|---|---|--|----------|-------|---|---|---|---|----|-----|--------------|
| • | • | | | 40x73x85 | 33x54 | 1 | - | 7 | - | 63 | 0,5 | 3.453 |
| • | • | • | | 40x73x85 | 33x54 | 1 | - | 7 | - | 63 | 0,5 | 4.147 |



Fry top - Fry top domina Pro | 700

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Piano Hotplate | Quemadores Burners | Resistenze Elettr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 7 kW | 5 kW | kW | | Kg | m³ | € |



FTBG77AL

Plancha lisa
Smooth plate

•

70x73x85

63x54

2

-

14

-

97

0,8

4.283

FTBG77ALC

Plancha lisa cromada
Chromed smooth plate

•

•

70x73x85

63x54

2

-

14

-

97

0,8

5.287



FTBG77AR

Plancha ranurada
Ribbed plate

•

70x73x85

63x54

2

-

14

-

97

0,8

4.728

FTBG77ARC

Plancha ranurada cromada
Chromed ribbed plate

•

•

70x73x85

63x54

2

-

14

-

97

0,8

5.680



FTBG77ALR

Plancha 1/2 lisa y 1/2 ranurada
1/2 smooth and 1/2 ribbed plate

•

•

70x73x85

63x54

2

-

14

-

97

0,8

4.665

FTBG77ALRC

plancha cromada: 1/2 lisa y 1/2 ranurada
chromed plate 1/2 smooth and 1/2 ribbed

•

•

•

70x73x85

63x54

2

-

14

-

97

0,8

5.417

Top - Top



FTBG74TL

Plancha lisa
Smooth plate

•

40x73x25

33x54

1

-

7

-

43

0,2

2.217

FTBG74TLC

Plancha lisa cromada
Chromed smooth plate

•

•

40x73x25

33x54

1

-

7

-

43

0,2

2.949



FTBG74TR

Plancha ranurada
Ribbed plate

•

40x73x25

33x54

1

-

7

-

43

0,2

2.426

FTBG74TRC

Plancha ranurada cromada
Chromed ribbed plate

•

•

40x73x25

33x54

1

-

7

-

43

0,2

2.917



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

domina Pro | 700 Fry top - Fry top

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Plano Hotplate | Quemadores Burners | Resistenze Eleltr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------|-------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | | | | | | | | | |



FTBG77TL
Plancha lisa
Smooth plate

•

70x73x25

63x54

2

-

14

-

75

0,3

3.670

FTBG77TLC
Plancha lisa cromada
Chromed smooth plate

•

•

70x73x25

63x54

2

-

14

-

75

0,3

4.374



FTBG77TR
Plancha ranurada
Ribbed plate

•

70x73x25

63x54

2

-

14

-

75

0,3

3.924

FTBG77TRC
Plancha ranurada cromada
Chromed ribbed plate

•

•

70x73x25

63x54

2

-

14

-

75

0,3

4.714



FTBG77TLR
Plancha 1/2 lisa y 1/2 ranurada
1/2 smooth and 1/2 ribbed plate

•

•

70x73x25

63x54

2

-

14

-

75

0,3

3.897

FTBG77TLRC
plancha cromada: 1/2 lisa y 1/2 ranurada
chromed plate 1/2 smooth and 1/2 ribbed

•

•

•

70x73x25

63x54

2

-

14

-

75

0,3

4.497

Monobloque sobre armario abierto - Free standing on open stand



FTBE74AL
Plancha lisa
Smooth plate

•

40x73x85

33x54

-

1

5

400V/3N
50/60Hz

63

0,5

2.979

FTBE74ALC
Plancha lisa cromada
Chromed smooth plate

•

•

40x73x85

33x54

-

1

5

400V/3N
50/60Hz

63

0,5

3.426



FTBE74AR
Plancha ranurada
Ribbed plate

•

40x73x85

33x54

-

1

5

400V/3N
50/60Hz

63

0,5

3.160

FTBE74ARC
Plancha ranurada cromada
Chromed ribbed plate

•

•

40x73x85

33x54

-

1

5

400V/3N
50/60Hz

63

0,5

3.798

30



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.
Frytop cromados - Chromed Frytop

Fry top - Fry top domina Pro | 700

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Piano Hotplate | Quemadores Burners | Resistenze Eletr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 7 kW | 5 kW | kW | | Kg | m³ | € |



FTBE77AL

Plancha lisa
Smooth plate

•

70x73x85

63x54

-

2

10

400V/3N
50/60Hz

97

0,8

4.191

FTBE77ALC

Plancha lisa
cromada
Chromed
smooth plate

•

•

70x73x85

63x54

-

2

10

400V/3N
50/60Hz

97

0,8

5.227



FTBE77AR

Plancha ranurada
Ribbed plate

•

70x73x85

63x54

-

2

10

400V/3N
50/60Hz

97

0,8

4.815

FTBE77ARC

Plancha ranurada
cromada
Chromed
ribbed plate

•

•

70x73x85

63x54

-

2

10

400V/3N
50/60Hz

97

0,8

5.783



FTBE77ALR

Plancha 1/2 lisa
y 1/2 ranurada
1/2 smooth and
1/2 ribbed plate

•

•

70x73x85

63x54

-

2

10

400V/3N
50/60Hz

97

0,8

4.506

FTBE77ALRC

plancha cromada: 1/2
lisa y 1/2 ranurada
chromed plate 1/2
smooth and 1/2 ribbed

•

•

•

70x73x85

63x54

-

2

10

400V/3N
50/60Hz

97

0,8

5.458

Top - Top



FTBE74TL

Plancha lisa
Smooth plate

•

40x73x25

33x54

-

1

5

400V/3N
50/60Hz

43

0,2

2.329

FTBE74TLC

Plancha lisa
cromada
Chromed
smooth plate

•

•

40x73x25

33x54

-

1

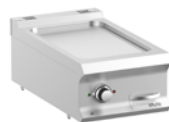
5

400V/3N
50/60Hz

43

0,2

2.873



FTBE74TR

Plancha ranurada
Ribbed plate

•

40x73x25

33x54

-

1

5

400V/3N
50/60Hz

43

0,2

2.479

FTBE74TRC

Plancha ranurada
cromada
Chromed
ribbed plate

•

•

40x73x25

33x54

-

1

5

400V/3N
50/60Hz

43

0,2

2.977



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

31

MLM
2026

domina Pro | 700 Fry top - Fry top

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Piano Hotplate | Quemadores Burners | Resistenze Elettr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 7 kW | 5 kW | kW | | Kg | m ³ | € |



FTBE77TL
Plancha lisa
Smooth plate

| | | | | | | | | | | | |
|---|--|--|----------|-------|---|---|----|--------------------|----|-----|--------------|
| • | | | 70x73x25 | 63x54 | - | 2 | 10 | 400V/3N 50/60Hz | 75 | 0,3 | 3.391 |
|---|--|--|----------|-------|---|---|----|--------------------|----|-----|--------------|

FTBE77TLC
Plancha lisa
cromada
Chromed
smooth plate

| | | | | | | | | | | | |
|---|--|---|----------|-------|---|---|----|--------------------|----|-----|--------------|
| • | | • | 70x73x25 | 63x54 | - | 2 | 10 | 400V/3N 50/60Hz | 75 | 0,3 | 4.311 |
|---|--|---|----------|-------|---|---|----|--------------------|----|-----|--------------|



FTBE77TR
Plancha ranurada
Ribbed plate

| | | | | | | | | | | | |
|---|--|--|----------|-------|---|---|----|--------------------|----|-----|--------------|
| • | | | 70x73x25 | 63x54 | - | 2 | 10 | 400V/3N 50/60Hz | 75 | 0,3 | 3.779 |
|---|--|--|----------|-------|---|---|----|--------------------|----|-----|--------------|

FTBE77TRC
Plancha ranurada
cromada
Chromed
ribbed plate

| | | | | | | | | | | | |
|---|--|---|----------|-------|---|---|----|--------------------|----|-----|--------------|
| • | | • | 70x73x25 | 63x54 | - | 2 | 10 | 400V/3N 50/60Hz | 75 | 0,3 | 4.541 |
|---|--|---|----------|-------|---|---|----|--------------------|----|-----|--------------|



FTBE77TLR
Plancha 1/2 lisa
y 1/2 ranurada
1/2 smooth and
1/2 ribbed plate

| | | | | | | | | | | | |
|---|---|--|----------|-------|---|---|----|--------------------|----|-----|--------------|
| • | • | | 70x73x25 | 63x54 | - | 2 | 10 | 400V/3N 50/60Hz | 75 | 0,3 | 3.614 |
|---|---|--|----------|-------|---|---|----|--------------------|----|-----|--------------|

FTBE77TLRC
plancha cromada: 1/2
lisa y 1/2 ranurada
chromed plate 1/2
smooth and 1/2 ribbed

| | | | | | | | | | | | |
|---|---|---|----------|-------|---|---|----|--------------------|----|-----|--------------|
| • | • | • | 70x73x25 | 63x54 | - | 2 | 10 | 400V/3N 50/60Hz | 75 | 0,3 | 4.390 |
|---|---|---|----------|-------|---|---|----|--------------------|----|-----|--------------|

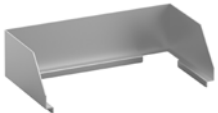




Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

| | | | | | |
|--|--|-----------------------|--|--|------------|
|  | A980178 Antisalpicadura movable para mod. 400 mm <i>Removable back-splash for mod. 400 mm</i> | 37/20x10 h | | | 95 |
| | A777094 Antisalpicadura movable para mod. 700 mm <i>Removable back-splash for mod. 700 mm</i> | 67/20x10 h | | | 116 |
|  | A777097 Tapón en teflón para frytop <i>Teflon cap for fry top</i> | 55/61x25/31 x 55 h | | | 230 |
|  | A777099 Raspador doble cuchilla <i>Scraper double side blade</i> | | | | 54 |
| | A980164 Cajón para lavar FTBE/G <i>Drawer for washing FTBE/G</i> | | | | 100 |



Reglamento CE 1935/2004 y
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destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

Rejilla de piedra lávica

Lavastone grill

La gama de rejillas de piedra lávica **DOMINA PRO 700** se compone de modelos sea de 1/2 módulo como de módulo entero, con funcionamiento a gas en la versión monobloque sobre armarios o top.

Prestaciones

- Parrilla de cocción es en hierro fundido, reversible carne/pescado
- Kit de elevación de las rejillas disponible como accesorio, para permitir una mayor pendiente e diferenciar la temperatura

Limpieza

- El protector contra salpicaduras opcional contiene el derrame de grasa durante la cocción
- Disponibles en opción las briquetas, muy fácil de limpiar
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** Lavastone grill range consists of both 1/2 and full module models, with gas heating, available as freestanding unit or top versions.

Performances

- Double face cast iron grid meat/fish
- Grids lifting kit available as accessory to allow greater slope and differentiate the temperature cooking

Cleanability

- The three sides splashguard contains greases during cooking
- Briquettes available as an accessory, they are easy to clean and release less fumes into the environment
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



| Modelo Model | Dim. Dim. | Griglia Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 7,5 kW | kW | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | |
|--|----------|----------------|---|-----|----|-----|--------------|
|  <p>PLG74A Rejilla en hierro fundido N. 1 saco de piedra lávica incluido <i>Cast iron grid N. 1 lavastone sack included</i></p> | 40x73x85 | 35,2x47,5 | 1 | 7,5 | 55 | 0,5 | 3.391 |
|  <p>PLG78A Rejilla en hierro fundido N. 1 saco de piedra lávica incluido <i>Cast iron grid N. 1 lavastone sack included</i></p> | 80x73x85 | 35,2x47,5 (x2) | 2 | 15 | 98 | 0,8 | 5.225 |





Rejilla de piedra lávica - Lavastone grill domina Pro | 700

IPX5





| Modelo Model | Dim. Dim. | Griglia Grid | Queemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|------------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 7,5 kW | kW | Kg | m ³ | € |

Top - Top

| | | | | | | | | |
|--|---|----------|----------------|---|-----|----|-----|--------------|
|  | PLG74T Rejilla en hierro fundido N. 1 saco de piedra lávica incluido <i>Cast iron grid N. 1 lavastone sack included</i> | 40x73x25 | 35,2x47,5 | 1 | 7,5 | 36 | 0,2 | 2.741 |
|  | PLG78T Rejilla en hierro fundido N. 1 saco de piedra lávica incluido <i>Cast iron grid N. 1 lavastone sack included</i> | 80x73x25 | 35,2x47,5 (x2) | 2 | 15 | 74 | 0,3 | 3.892 |

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | | |
|---|--|----------|---|------|------------|
|  | A800100 Saco de piedra lávica <i>Lavastone sack</i> | 32x32x15 | 6 | 0,01 | 58 |
|  | A777140* 1 Caja con n.70 briquetas por rejilla piedra de lava <i>1 box with n. 70 lavastone briquette</i> | | | | 393 |
|  | A777141 Kit elevación rejillas PLG74 <i>Kit grids lifting PLG74</i> | | | | 95 |
|  | A777142 Kit elevación rejillas PLG78 <i>Kit grids lifting PLG78</i> | | | | 122 |
|  | A777143 Raspador doble cuchilla <i>Scraper double side blade</i> | | | | 54 |



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

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* La caja contiene 70 briquetas. Use solo 50 briquetas para PLG74 y 100 briquetas para PLG78
* The box contains 70 briquettes. Use only 50 briquettes for PLG74 and 100 briquettes for PLG78

MLM
2026

Parrilla de agua

Water grill

La gama de parrillas de agua **DOMINA PRO 700** se compone de modelos ya sea de 1/2 modulo como de módulo entero, con funcionamiento eléctrico o gas, en la versión monobloque. La evaporación del agua presente en los contenedores colocados debajo de las resistencias/quemador permite una cocción delicada y uniforme de los alimentos sin alterar el gusto.

Prestaciones

- Parrilla de cocción es en hierro fundido, reversible carne/pescado
- El calor irradiado por las resistencias/quemador genera vapor que sube a la comida que se está cocinando en la parrilla, asegurando una cocción suave e uniforme

Limpieza

- Fácil limpieza del cajón de recolección de grasa gracias a la presencia de agua en el interior
- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso

al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** water grill range consists of both 1/2 or full module models, electric or gas heating, available as freestanding unit. The water contained in the containers under the electric heating elements/burner evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged.

Performances

- Double face cast iron grid meat/fish
- The heat radiated by the electric heating elements/burner develops steam which rises towards the food on the grid, ensuring delicate and uniform cooking

Cleanability

- Easy cleaning of the grease collection drawer thanks to the presence of water inside
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Rejilla Grid | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 6 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario - Free standing on stand

| | | | | | | | | | |
|--|--|----------|-------------------|---|----|--------------------|----|-----|--------------|
|  | WGE74A Parrilla de agua Water grill | 40x73x85 | 35,2x47,5 | 1 | 6 | 400V/3N 50/60Hz | 50 | 0,5 | 3.110 |
|  | WGE78A Parrilla de agua Water grill | 80x73x85 | 35,2x47,5 (x2) | 2 | 12 | 400V/3N 50/60Hz | 82 | 0,8 | 5.044 |





Parrilla de agua - Water grill domina Pro | 700

IPX5

| Modelo Model | Dim. Dim. | Rejilla Grid | Quemadores Burners | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|-----------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 8,5 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario - Free standing on stand


| | | | | | | | | |
|--|----------|-------------------|---|-----|---|----|-----|--------------|
|  <p>WGG74A Parrilla de agua Water grill</p> | 40x73x85 | 35,2x47,5 | 1 | 8,5 | - | 50 | 0,5 | 3.437 |
|  <p>WGG78A Parrilla de agua Water grill</p> | 80x73x85 | 35,2x47,5 (x2) | 2 | 17 | - | 82 | 0,8 | 5.438 |

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

| | | | | |
|--|--|--|--|-----------|
|  <p>A777143 Raspador doble cuchilla Scraper double side blade</p> | | | | 54 |
|--|--|--|--|-----------|

Freidoras

Fryers

La gama de freidoras **DOMINA PRO 700** se compone de modelos de una o dos cubas, con calentamiento a gas o eléctrico, disponibles en la versión monobloque y top.

Prestaciones

- Control termostático entre 105 °C y 185 °C (versiones eléctrico) y entre 110 °C y 190 °C (versiones de gas)
- Gran área fría para mantener la integridad aceite
- Modelos con pantalla digital (eléctricos)
- Versión HP para una alta productividad
- Versiones a gas disponibles con calentamiento indirecto (cuba V) o calentamiento directo (tubos en la cuba)

Limpeza

- Resistencias eléctricas totalmente elevables, para permitir una limpieza perfecta de la cuba
- Cubas soldadas continuamente para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** fryers range consists of models with one or two tanks, with gas or electric heating, available as freestanding unit or top versions.

Performances

- Thermostatic temperature control from 105 °C to 185 °C (electric versions) and from 110 °C to 190 °C (gas versions)
- Large cold zone to keep the quality of the oil unchanged longer
- Models with digital display (electric)
- HP version for high productivity
- Gas versions available with indirect heating (V shape tank) or direct heating (internal tubes)

Cleanability

- Tilting heating elements, to allow a perfect cleaning of the tank
- Continuous welded tank to facilitate the cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand



FRG74A2V

Calentamiento directo
2 cubas cap. 7+7 L
2 cestas A770045

Direct heating
2 bowls cap. 7+7 L
2 baskets A770045

| | | | | | | | | | |
|-----------|----------|-----|-----------|---|------|---|----|-----|--------------|
| 40x73x118 | 14x34x30 | 7+7 | 6,25+6,25 | - | 12,5 | - | 62 | 0,6 | 5.238 |
|-----------|----------|-----|-----------|---|------|---|----|-----|--------------|



FRG74A

Calentamiento directo
1 cuba cap. 14 L
1 cesta A770046

Direct heating
1 bowl cap. 14 L
1 basket A770046

| | | | | | | | | | |
|-----------|----------|----|------|---|------|---|----|-----|--------------|
| 40x73x118 | 28x34x30 | 14 | 12,5 | - | 12,5 | - | 57 | 0,6 | 3.771 |
|-----------|----------|----|------|---|------|---|----|-----|--------------|

Freidoras - Fryers **domina Pro** | 700

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |



FRVG74A

Calentamiento indirecto
1 cuba cap. 14 L
1 cesta A777177
*Indirect heating
1 bowl cap. 14 L
1 basket A777177*

| | | | | | | | | | |
|-----------|----------|----|----|---|----|--------------------|----|-----|--------------|
| 40x73x118 | 31x43x40 | 14 | 15 | - | 15 | 230V/1N 50/60Hz | 59 | 0,6 | 3.922 |
|-----------|----------|----|----|---|----|--------------------|----|-----|--------------|



FRG77A

Calentamiento directo
2 cubas cap. 14+14 L
2 cestas A770046
*Direct heating
2 bowls cap. 14+14 L
2 baskets A770046*

| | | | | | | | | | |
|-----------|----------|-------|-----------|---|----|---|----|---|--------------|
| 70x73x118 | 28x34x30 | 14+14 | 12,5+12,5 | - | 25 | - | 97 | 1 | 6.236 |
|-----------|----------|-------|-----------|---|----|---|----|---|--------------|



FRE74A2V

Calentamiento directo
2 cubas cap. 6+6 L
2 cestas A650008
*Direct heating
2 bowls cap. 6+6 L
2 baskets A650008*

| | | | | | | | | | |
|----------|----------|-----|---|-----------|------|--------------------|----|-----|--------------|
| 40x73x85 | 14x34x21 | 6+6 | - | 5,25+5,25 | 10,5 | 400V/3N 50/60Hz | 58 | 0,5 | 5.305 |
|----------|----------|-----|---|-----------|------|--------------------|----|-----|--------------|



FRBE74A

Calentamiento directo
1 cuba cap. 12 L
1 cesta A650006
*Direct heating
1 bowl cap. 12 L
1 basket A650006*

| | | | | | | | | | |
|----------|------------|----|---|---|---|--------------------|----|-----|--------------|
| 40x73x85 | 24x34x21,5 | 12 | - | 9 | 9 | 400V/3N 50/60Hz | 53 | 0,5 | 3.644 |
|----------|------------|----|---|---|---|--------------------|----|-----|--------------|



FRBE77A

Calentamiento directo
2 cubas cap. 12+12 L
2 cestas A650006
*Direct heating
2 bowls cap. 12+12 L
2 baskets A650006*




| | | | | | | | | | |
|----------|------------|-------|---|-----|----|--------------------|----|-----|--------------|
| 70x73x85 | 24x34x21,5 | 12+12 | - | 9+9 | 18 | 400V/3N 50/60Hz | 72 | 0,8 | 6.297 |
|----------|------------|-------|---|-----|----|--------------------|----|-----|--------------|

N.1 cuba para recoger aceite incluida en las freidoras monobloque
N.1 oil tank included in monobloc fryers

domina Pro | 700 Freidoras - Fryers

IPX5




| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

| | | | | | | | | | | | |
|---|--|----------|------------|-------|---|-----|----|--------------------|----|-----|--------------|
|  | <p>FRBE74AD Pantalla digital Calentamiento directo 1 cuba cap. 12 L 1 cesta A650006</p> <p><i>Digital display Direct heating 1 bowl cap. 12 L 1 basket A650006</i></p> | 40x73x85 | 24x34x21,5 | 12 | - | 9 | 9 | 400V/3N 50/60Hz | 53 | 0,5 | 4.300 |
|  | <p>FRBE77AD Pantalla digital Calentamiento directo 2 cubas cap. 12+12 L 2 cestas A650006</p> <p><i>Digital display Direct heating 2 bowls cap. 12+12 L 2 baskets A650006</i></p> | 70x73x85 | 24x34x21,5 | 12+12 | - | 9+9 | 18 | 400V/3N 50/60Hz | 72 | 0,8 | 7.428 |
|  | <p>FRBE74AHP HP alta productividad Calentamiento directo 1 cuba cap. 15 L 1 cesta A777177</p> <p><i>HP high productivity Direct heating 1 bowl cap. 15 L 1 basket A777177</i></p> | 40x73x85 | 31x42x29 | 15 | - | 15 | 15 | 400V/3N 50/60Hz | 55 | 0,5 | 5.233 |

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |





Top - Top

| | | | | | | | | | | | |
|--|---|----------|------------|-------|---------|-----------|------|--------------------|----|-----|--------------|
|  | <p>FRG74T Calentamiento directo 1 cuba cap. 9 L 1 cesta A660019</p> <p><i>Direct heating 1 bowls cap.9 L 1 baskets A660019</i></p> | 40x73x58 | 25x34x20 | 9 | 7,5 | - | 7,5 | - | 31 | 0,4 | 3.178 |
|  | <p>FRG77T Calentamiento directo 2 cubas cap. 9+9 L 2 cestas A660019</p> <p><i>Direct heating 2 bowls cap. 9+9 L 2 baskets A660019</i></p> | 70x73x58 | 25x34x20 | 9+9 | 7,5+7,5 | - | 15 | - | 55 | 07 | 4.773 |
|  | <p>FRE74T2V Calentamiento directo 2 cubas cap. 6+6 L 2 cestas A777057</p> <p><i>Direct heating 2 bowls cap. 6+6 L 2 baskets A777057</i></p> | 40x73x25 | 14x34x21 | 6+6 | - | 5,25+5,25 | 10,5 | 400V/3N 50/60Hz | 35 | 0,2 | 3.760 |
|  | <p>FRBE74T Calentamiento directo 1 cuba cap. 12 L 1 cesta A650006</p> <p><i>Direct heating 1 bowl cap. 12 L 1 basket A650006</i></p> | 40x73x25 | 24x34x21,5 | 12 | - | 9 | 9 | 400V/3N 50/60Hz | 30 | 0,2 | 2.851 |
|  | <p>FRBE77T Calentamiento directo 2 cubas cap. 12+12 L 2 cestas A650006</p> <p><i>Direct heating 2 bowls cap. 12+12 L 2 baskets A650006</i></p> | 70x73x25 | 24x34x21,5 | 12+12 | - | 9+9 | 18 | 400V/3N 50/60Hz | 53 | 0,3 | 5.016 |

domina Pro | 700 Freidoras - Fryers

Accesorios - Accessories

Cestas para freidoras a gas - Basket for gas fryers

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Precio Price € |
|---|--|----------------------|
|  <p>A770045 Cesta 1/2 cuba para models FRG74A2V, FRVG74A, FRBE74AHP, FRG74A y FRG77A <i>Basket 1/2 bowl for models FRG74A2V, FRVG74A, FRBE74AHP, FRG74A and FRG77A</i></p> | 12x29,5x12 | 99 |
|  <p>A770046 Cesta 1/1 entera para models FRG74A y FRG77A <i>Basket 1/1 for models FRG74A and FRG77A</i></p> | 26x29,5x12 | 111 |
|  <p>A777177 Cesta cuba entera para modelo FRVG74A <i>Basket whole tank for model FRVG74A</i></p> | 29,5x29x13 | 175 |
|  <p>A660019 Cesta cuba entera para modelo FRG74T y FRG77T <i>Basket whole tank for model FRG74T and FRG77T</i></p> | 22,5x28x11,5 | 120 |

Cestas para freidoras eléctricas - Basket for electric fryers

| | | |
|--|--------------|-----|
|  <p>A777057 Cesta cuba entera para modelos FRE74A2V y FRE74T2V <i>Basket whole tank for models FRE74A2V and FRE74T2V</i></p> | 12x29,5x12 | 99 |
|  <p>A650008 Cesta 1/2 cuba para models FRBE74A, FRBE77A, FRBE74AD, FRBE77AD, FRBE74T y FRBE77T <i>Basket 1/2 bowl for models FRBE74A, FRBE77A, FRBE74AD, FRBE77AD, FRBE74T and FRBE77T</i></p> | 11x26x11,5 | 105 |
|  <p>A650006 Cesta cuba entera para models FRBE74A, FRBE77A, FRBE74AD, FRBE77AD, FRBE74T y FRBE77T <i>Basket whole tank for models FRBE74A, FRBE77A, FRBE74AD, FRBE77AD, FRBE74T and FRBE77T</i></p> | 22,5x26x11,5 | 120 |
|  <p>A777177 Cesta cuba entera para modelo FRBE74AHP, FRVG74A <i>Basket whole tank for model FRBE74AHP, FRVG74A</i></p> | 29,5x29x13 | 175 |



Accesorios - Accessories

| Modelo <i>Model</i> | Dim. <i>Dim.</i> | Precio <i>Price</i> |
|------------------------|--------------------------|------------------------|
| | (LxPxH) cm (LxDxH) cm | € |

Para freidoras monobloque - For monobloc fryers

| | | |
|---|--------------|--|
|  <p>A777133 Cuba para recoger aceite para freidoras monobloque <i>Oil tank for monobloc fryers</i></p> | 30x48,5x15,5 | 135 |
| <p>A777194 Tubo de drenaje de aceite para FRBE74AHP y FRVG74A <i>Oil drain pipe for FRBE74AHP and FRVG74A</i></p> | | 89 |
| <p>-23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i></p> | | +3% sul Precio di listino <i>on the price list</i> |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

Calienta patatas

Chip scuttle

DOMINA PRO 700 ofrece un modelo calienta patatas en versión top dotado de resistencias para mantenimiento de calor y elemento calefactor infrarrojo superior.

Prestaciones

- Doble calefacción, inferior y superior, para mayor uniformidad

Limpieza

- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Filtro perforado extraíble, apto para lavavajillas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

DOMINA PRO 700 offers a model of chip scuttle, top version, with electric heating elements to maintain heating and infrared heating element on top.

Performances

- Double heating, on bottom and top for a better uniformity

Cleanability

- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable perforated filter, dishwasher safe

Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

Top - Top



| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Dim. Cuba Tank Dim. (LxPxH) cm (LxDxH) cm | kW Tot. Total kW kW | Aliment. Supply | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € |
|---|--|--|---------------------------|--------------------|----------------------------|-------------------------------------|----------------------|
| SP74T Calienta patatas eléctrico Electric chip scuttle | 40x73x50 | 31x51x16 | 1,35 | 230V/1N 50/60Hz | 23,5 | 0,2 | 1.688 |



Cuece pastas

Pasta cooker

La gama de los cuece pastas **DOMINA PRO 700** se compone de modelos con una cuba de 26 y 40 litros de capacidad, con calentamiento a gas o eléctrico, disponibles en versión monobloque y top.

Prestaciones

- Versiones de gas: quemador de acero inoxidable alta potencia externo a la cuba, electroválvula para llenado de agua
- Versiones eléctricas: resistencias en la cuba, para aumentar la eficiencia

Limpeza

- Encimera con dibujo perimetral para la recolección de líquidos y para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** pasta cooker range comprises models with one tank of 26 or 40 liters of capacity, with gas or electric heating, available as freestanding unit or top versions.

Performances

- Gas versions: high power stainless steel burner, outside the tank, electro-valve for water loading
- Electric version: heating elements inside the tank to increase the efficiency

Cleanability

- Moulded edge for collection of liquids and to facilitate cleaning
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand

| | | | | | | | | | | |
|---|----------|----------|----|------|---|------|--------------------|----|-----|--------------|
|  <p>CPG74A 1 cuba cap. 26 L cestas no incluidas 1 tank cap. 26 L basket not included</p> | 40x73x85 | 31x34x30 | 26 | 8,5 | - | 8,5 | 230V/1N 50/60Hz | 50 | 0,5 | 4.114 |
|  <p>CPG77A 1 cuba cap. 40 L cestas no incluidas 1 tank cap. 40 L basket not included</p> | 70x73x85 | 51x31x30 | 40 | 13,3 | - | 13,3 | 230V/1N 50/60Hz | 68 | 0,8 | 5.074 |

domina Pro | 700 Cuece pastas - Pasta cooker

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |



CPE74A

1 cuba cap. 26 L
cestas no incluidas
1 tank cap. 26 L
basket not included

| | | | | | | | | | |
|----------|----------|----|---|-----|-----|--------------------|----|-----|--------------|
| 40x73x85 | 31x34x30 | 26 | - | 5,5 | 5,5 | 400V/3N 50/60Hz | 44 | 0,5 | 4.155 |
|----------|----------|----|---|-----|-----|--------------------|----|-----|--------------|



CPE77A

1 cuba cap. 40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|----------|----------|----|---|---|---|--------------------|----|-----|--------------|
| 70x73x85 | 51x31x30 | 40 | - | 9 | 9 | 400V/3N 50/60Hz | 58 | 0,8 | 4.849 |
|----------|----------|----|---|---|---|--------------------|----|-----|--------------|

Top (solo versión en voladizo) - Top (for hanging version only)



CPG77T

1 cuba cap. 40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|----------|----------|----|------|---|------|--------------------|----|-----|--------------|
| 70x73x58 | 51x31x30 | 40 | 13,3 | - | 13,3 | 230V/1N 50/60Hz | 60 | 0,8 | 4.977 |
|----------|----------|----|------|---|------|--------------------|----|-----|--------------|



CPE77T

1 cuba cap. 40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|----------|----------|----|---|---|---|--------------------|----|-----|--------------|
| 70x73x58 | 51x31x30 | 40 | - | 9 | 9 | 400V/3N 50/60Hz | 50 | 0,8 | 4.784 |
|----------|----------|----|---|---|---|--------------------|----|-----|--------------|

Accesorios - Accessories

| Modelo Model | Precio Price |
|-----------------|-----------------|
| | € |

-23

Alimentación especial (230V / 3)
Special supply (230V / 3)










+3%
sul Precio
di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

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Accesorios - Accessories

Cesta cuece pasta Basket for pasta cooker

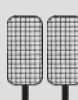
| | Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Precio Price € |
|--|--|--|----------------------|
|  | A770049 | 14,5x29x21,5 | 117 |
|  | A770050 | 49x29x21,5 | 259 |
|  | B800003 | 14,5x16x21,5 | 97 |
|  | B800004 | 14,5x16x21,5 | 97 |
|  | B800005 | 9,5x29x21,5 | 120 |
|  | B800006 | 16x29x21,5 | 135 |
|  | B800007 | 33x29x21,5 | 198 |
|  | A777109 Tapa para cuece pasta 40x73 cm <i>Lid for pasta cooker 40x73 cm</i> | 39x33x1,5/4,5 | 62 |
|  | A980117 Tapa para cuece pasta 70x73 cm <i>Lid for pasta cooker 70x73 cm</i> | 53x33x1,5/4,5 | 71 |

1/2 módulo mod. CPG74A - CPE74A

1 módulo mod. CPG77A - CPG77T
CPE77A - CPE77T



B800007



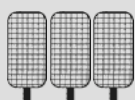
A770049



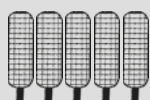
B800005



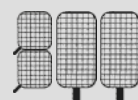
B800004 + B800003



B800006



B800005



B800004 + B800006



Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.

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Multifuncional

Multifunction

DOMINA PRO 700 ofrece un modelo multifuncional en versión monobloque con calefacción eléctrica. Funcionamiento versátil y flexible como sartén, frytop, cocedor de pasta, baño maría.

Prestaciones

- Uniformidad de temperatura y control termostático de 90 °C a 300 °C, para garantizar diferentes tipos de cocina
- Posibilidad de uso múltiple como sarten, frytop, cocedor de pasta, baño maría.

Limpieza

- La válvula solenoide para el llenado de agua facilita las operaciones limpiando la cuba
- La tapa de teflón extraíble facilita la descarga de líquidos directamente en el lavabo con una tapa especial con agujero
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** offers a multifunctional model in a monoblock version with electric heating. Versatile and flexible operations as a braising pan, frytop, pasta cooker, bain-marie.

Performances

- Temperature uniformity and thermostatic control from 90 °C to 300 °C, in order to guarantee different types of cooking
- Possibility of multiple use as a braising pan, frytop, pasta cooker, bain-marie.

Cleanability

- Solenoid valve for water filling to facilitate the tank cleaning operations
- Removable Teflon cap facilitates the discharge of liquids directly into the basin with a special lid with a hole
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



MFE74A


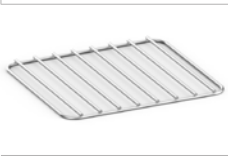




Cuba cap.15lt., tapa cuba, recipiente GN 1/1 + tapa con agujero, guías laterales armario, tapón de teflón, todos incluidos

1 tank cap.15lt, tank lid, GN1/1 bowl + lid with hole, cabinet side guides, teflon cap all included

| | | | | | | | | | |
|--|----------|------------|----|-----|-----|--------------------|----|-----|--------------|
| | 40x73x85 | 31x45,5x16 | 15 | 4,7 | 4,7 | 400V/3N 50/60Hz | 44 | 0,5 | 4.188 |
|--|----------|------------|----|-----|-----|--------------------|----|-----|--------------|



Accesorios - Accessories

| Modelo Model | | Dim. Dim. | Precio Price |
|--|--|--------------------------|--|
| | | (LxPxH) cm (LxDxH) cm | € |
|  | A777198* Cesta para cuece pasta <i>Basket for pasta cooker GN 2/3</i> | 33x29x15,5 | 221 |
|  | A777199 Rejilla de soporte de cestas <i>Basket for pasta cooker support grid</i> | - | 37 |
|  | A777205 Bandeja perforada 2/3 para cocción al vapor <i>2/3 perforated container for steam cooking</i> | - | 54 |
|  | A777207* Cestas cuece pasta 1/3 <i>Basket for pasta cooker 1/3</i> | 14x29x15 | 70 |
|  | A777197 Paleta multifunción <i>Multifunction paddle</i> | - | 60 |
|  | A777200 Mampara cuba multifunción <i>Multifunctional bath bulkhead</i> | - | 22 |
| -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

* Para utilizar las cestas para cuece pasta, es necesario adquirir la rejilla de soporte de cestas A777199 - *To use the pasta cooker baskets, the basket support grid A777199 must be purchased*



Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.

Sartenes basculantes

Braising pan

La gama de sartenes basculantes **DOMINA PRO 700** se compone de modelos monobloque, con calentamiento a gas y con calentamiento eléctrico, cuba en acero inoxidable. Grifo de carga agua colocado en el frente de la máquina.

Prestaciones

- Control de temperatura termostático. De 90 °C a 320 °C (versiones de gas), de 50 °C a 300 °C (versiones eléctrico)

Limpeza

- Parte superior fácil de limpiar gracias a la inclinación completa de la cuba
- Las esquinas redondeadas facilitan la limpieza de la cuba
- Número limitado de tornillos para tener superficies sin obstáculos

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** braising pan range consists of freestanding models with gas or electric heating, and stainless steel tank. Water load tap placed in front of the unit.

Performances

- Temperature thermostatic control. From 90 °C to 320 °C (gas version), from 50 °C to 300 °C (electric version)

Cleanability

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



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Cap. Cuba Tank | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque abatible / vuelco manual - Free standing tilting / manual turnover

| | | | | | | | | | | |
|--|----------|----------|----|------|---|------|--------------------|-----|------|--------------|
|  <p>BRG78A Cuba inoxidable cap. 50 L, gas Stainless steel tank cap. 50 L, gas</p> | 80x73x85 | 73x48x15 | 50 | 13,5 | - | 13,5 | - | 113 | 0,85 | 7.705 |
|  <p>BRE78A Cuba inoxidable cap. 50 L, eléctrica Stainless steel tank cap. 50 L, elettrica</p> | 80x73x85 | 73x48x15 | 50 | - | 9 | 9 | 400V/3N 50/60Hz | 118 | 0,85 | 7.627 |

50

Accesorios - Accessories

| Modelo Model | Precio Price |
|---|---|
| | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | +3% sul Precio di listino on the price list |



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Marmitas

Boiling pan

La gama de marmitas **DOMINA PRO 700** se compone de modelos de 50 litros de capacidad con calentamiento indirecto a gas o eléctrico. El vapor a baja presión producido en el espacio aislante calienta uniformemente la superficie del recipiente.

Prestaciones

- Control de temperatura termostático que permite una cocción suave

Limpeza

- La encimera moldeada, sin juntas y con bordes redondeados, facilita la limpieza de la superficie de trabajo
- La estructura de la cuba permite una limpieza perfecta y rápida
- Filtro de grifo de drenaje fácilmente extraíble y muy fácil de limpiar
- Número limitado de tornillos para tener superficies sin obstáculos

Facilidad de mantenimiento

- Posibilidad de realizar mantenimiento sin vaciar la cuba, gracias al nuevo panel frontal que evita la extracción del grifo de drenaje
- Grifo de drenaje inspeccionable para facilitar las operaciones de limpieza ordinarias.
- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios

The **DOMINA PRO 700** boiling pan range consists of 50 Lt models with gas or electric indirect heating. The low pressure steam in the interspace heats evenly the surface of the pan.

Performances

- Temperature thermostatic control allows delicate cooking

Cleanability

- Moulded watertight worktop, jointsless, with rounded corners, facilitate the top cleaning
- The tank structure allows perfect and fast cleaning
- The drain tap filter easily removable and very easy to clean
- Limited number of screws to have surfaces without obstacles

Ease of maintenance

- No need to empty the tank before maintenance operations thanks to the new front panel which avoids to remove of the drain tap
- Inspectable drain tap to facilitate ordinary cleaning operations
- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. marmita Pan dimensions | Cap. Marmita Pan capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------------|------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (ØxH) cm | Lt | kW | kW | kW | | Kg | m³ | € |

Monobloque - Free standing



PEG7750I

Cuba inoxidable
cap. 50 L, gas
Stainless steel tank
cap. 50 L, gas

| | | | | | | | | | |
|----------|--------|----|------|---|------|---|----|-----|--------------|
| 70x73x85 | Ø40x42 | 50 | 12,5 | - | 12,5 | - | 91 | 0,8 | 9.576 |
|----------|--------|----|------|---|------|---|----|-----|--------------|



PEE7750I

Cuba inoxidable
cap. 50 L, eléctrica
Stainless steel tank
cap. 50 L, eléctrica




| | | | | | | | | | |
|----------|--------|----|---|---|---|--------------------|----|-----|---------------|
| 70x73x85 | Ø40x42 | 50 | - | 9 | 9 | 400V/3N 50/60Hz | 93 | 0,8 | 10.148 |
|----------|--------|----|---|---|---|--------------------|----|-----|---------------|



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

domina Pro|700 Marmitas - Boiling pan

Accesorios - Accessories

| Modelo Model | Dim. Dim. | n° sectores n° sectors | Precio Price | |
|---|--|---------------------------|-----------------|--|
| | (LxPxH) cm (LxDxH) cm | | € | |
|  | B700006 Cesta para colar la pasta 50 L <i>Colander basket 50 L</i> | Ø 35 x 36 | 1 | 1.714 |
|  | B700007 Cesta para colar la pasta 50 L <i>Colander basket 50 L</i> | Ø 35 x 36 | 2 | 2.276 |
|  | A777112 Tapa con doble aislamiento <i>Double insulation lid</i> | Ø 40 | | 680 |
| | -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | | +3% sul Precio di listino <i>on the price list</i> |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



Baño María

Bain-marie

La gama de baño María **DOMINA PRO 700** se compone de modelos con calentamiento eléctrico, disponibles en la versión monobloque y top.

Prestaciones

- Control termostático entre 0 °C y 90 °C

Limpieza

- Cuba con esquinas redondeadas de fácil limpieza
- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 700** bain-marie range is composed of electric models, available as freestanding unit or top versions.

Performances

- Thermostatic control 0 °C - 90 °C

Cleanability

- Tank with rounded corners easy to clean
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



| | | | | | | | | | | |
|--|--|----------|----------|--------|-----|-----|--------------------|----|-----|--------------|
|  | BME74A 1 cuba GN 1/1 (cubetas excluidas) 1 bowl GN 1/1 (without basins) | 40x73x85 | 31x51x16 | GN 1/1 | 1,5 | 1,5 | 230V/1N 50/60Hz | 34 | 0,5 | 2.378 |
|  | BME78A 1 cuba GN 2/1 (cubetas excluidas) 1 bowl GN 2/1 (without basins) | 80x73x85 | 63x51x16 | GN 2/1 | 3 | 3 | 230V/1N 50/60Hz | 50 | 0,8 | 3.218 |

domina Pro | 700 Baño María - *Bain-marie*

IPX5




| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |

Top - Top

| | | | | | | | | | | |
|--|--|----------|----------|--------|-----|-----|--------------------|----|-----|--------------|
|  | BME74T 1 cuba GN 1/1 (cubetas excluidas) 1 bowl GN 1/1 (without basins) | 40x73x25 | 31x51x16 | GN 1/1 | 1,5 | 1,5 | 230V/1N 50/60Hz | 20 | 0,2 | 1.944 |
|  | BME78T 1 cuba GN 2/1 (cubetas excluidas) 1 bowl GN 2/1 (without basins) | 80x73x25 | 63x51x16 | GN 2/1 | 3 | 3 | 230V/1N 50/60Hz | 30 | 0,3 | 2.552 |

Accesorios - Accessories

Cubeta inoxidable con tapa para baño María - *Stainless steel container with lid*

| Modelo Model | Dim. Dim. | Precio Price |
|--|--|---|
| | (LxPxH) cm (LxDxH) cm | € |
|  | A800040 Cap. 21 L GN 1/1 Cap. 21 L GN 1/1 | 190 |
|  | A800041 Cap. 13 L GN 2/3 Cap. 13 L GN 2/3 | 135 |
|  | A800042 Cap. 9,5 L GN 1/2 Cap. 9,5 L GN 1/2 | 124 |
| | A800043 Cap. 5 L GN 1/3 Cap. 5 L GN 1/3 | 96 |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

54



Reglamento CE 1935/2004 y
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A800040 - A800041
A800042 - A800043

Elementos neutros

Neutral worktop

La gamma di elementi neutri **DOMINA PRO 700** si compone di modelli monoblocco su armadio aperto e modelli top.

Limpieza

- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

The **DOMINA PRO 700** neutral worktop range is composed of monobloc models on open cupboard and top models.

Cleanability






- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

| Modelo Model | Dim. Dim. | Cajón Drawer | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | | Kg | m ³ | € |





Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | |
|---|--------------|----------|--|----|-----|--------------|
|  | N72AW | 20x73x85 | | 34 | 0,5 | 1.725 |
|  | N74A | 40x73x85 | | 30 | 0,5 | 1.472 |



domina Pro | 700 Elementos neutros - Neutral worktop

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Cajón Drawer | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € | |
|--|--|-----------------|----------------------------|-------------------------------------|----------------------|-------|
|  | N74AC | 40x73x85 | • | 34 | 0,5 | 1.725 |
|  | N77A | 70x73x85 | | 45 | 0,8 | 1.829 |
|  | N77AC | 70x73x85 | • | 48 | 0,8 | 2.005 |
| Top - Top | | | | | | |
|  | N705T | 15x73x25 | | 7 | 0,03 | 443 |
| | N71T | 10x73x25 | | 5 | 0,02 | 406 |
|  | N72T | 20x73x25 | | 10 | 0,1 | 595 |

Elementos neutros - Neutral worktop domina Pro | 700

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Cajón Drawer | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € | |
|--|--|-----------------|----------------------------|-------------------------------------|----------------------|-------|
|  | N74T | 40x73x25 | | 18 | 0,2 | 691 |
|  | N74TC | 40x73x25 | • | 21 | 0,2 | 877 |
|  | N77T | 70x73x25 | | 25 | 0,3 | 819 |
|  | N77TC | 70x73x25 | • | 28 | 0,3 | 1.062 |

Accesorios - Accessories

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | P. Bruto Gross W. kg | Volumen Volume m ³ | Precio Price € | |
|---|---|----------------------------|-------------------------------------|----------------------|-----|
|  | A777125 Columna de agua posterior para modelos sobre armario abierto <i>Water column for cupboard models</i> | 32x49x1 | 5 | 0,03 | 528 |
|  | A777126 Columna de agua posterior para modelos top <i>Water column for top models</i> | 32x49x1 | 5 | 0,03 | 528 |

Bases refrigeradas ventiladas

Ventilated refrigerated bases

La gama de bases refrigeradas ventiladas **DOMINA PRO 700** se compone de modelos con 2/3 cajones o 2/3 puertas. Predispuestos para soportar elementos de cocción.

Prestaciones

- Posibilidad de ajustar la temperatura de -2 °C a +10 °C
- Función de descongelación automática
- Pantalla intuitiva con pantalla de temperatura

Limpieza

- Superficies lisas, fáciles de limpiar



The **DOMINA PRO 700** range of ventilated refrigerated bases consists of models with 2/3 drawers or 2/3 doors. They are designed to carry cooking top units.

Prestazioni

- Possibility to set the temperature from -2 °C to +10 °C
- Automatic defrosting function
- Intuitive display with temperature display

Pulibilità

- Flat surfaces, easy to clean

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | kW | | Kg | m ³ | € |
|  <p>BR772C 2 cajones 2 drawers</p> | 120x70x60 | 0,35 | 230V/1N 50Hz* | 80 | 0,9 | 8.468 |
| | <p>BR772P 2 puertas 2 doors</p> | 120x70x60 | 0,35 | 230V/1N 50Hz* | 80 | 0,9 |
|  <p>BR773C 3 cajones 3 drawers</p> | 160x70x60 | 0,45 | 230V/1N 50Hz* | 115 | 0,9 | 9.436 |
| | <p>BR773P 3 puertas 3 doors</p> | 160x70x60 | 0,45 | 230V/1N 50Hz* | 115 | 0,9 |

Armarios

Support / cupboards bases

La gama de armarios **DOMINA PRO 700** se compone de modelos 1/2 módulo y módulo entero.

Pulibilità

- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

The **DOMINA PRO 700** cupboard bases consists of 1/2 modul and full modul models.

Cleanability

- Removable bottom to facilitate cleaning the area underneath the machines

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € |
|-----------------|--|----------------------------|-------------------------------------|----------------------|
|-----------------|--|----------------------------|-------------------------------------|----------------------|





Armarios cerrados - Support / cupboard bases

| | | | | | |
|--|---|----------|----|-----|------------|
|  | NSA71 Con espacio técnico posterior With rear technical slot | 10x64x60 | 8 | 0,1 | 525 |
|  | NSA72 Con espacio técnico posterior With rear technical slot | 20x64x60 | 10 | 0,1 | 540 |

domina Pro|700 Armarios - Support









| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Armarios abiertos sin puertas - Support / cupboard bases without doors

| | | | | | |
|--|---|-------------|----|-----|------------|
|  | NSA74 Soporte armario 40 cm con espacio técnico posterior <i>Open counter cm 40 with rear technical slot</i> | 40x59,5x60 | 18 | 0,2 | 623 |
|  | NSA77 Soporte armario 70 cm con espacio técnico posterior <i>Open counter cm 70 with rear technical slot</i> | 70x59,5x60 | 22 | 0,3 | 658 |
|  | NSA78 Soporte armario 80 cm con espacio técnico posterior <i>Open counter cm 80 with rear technical slot</i> | 80x59,5x60 | 24 | 0,4 | 737 |
|  | NSA711 Soporte armario 110 cm con espacio técnico posterior <i>Open counter cm 110 with rear technical slot</i> | 110x59,5x60 | 32 | 0,5 | 923 |

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases accessories

| | | | | | |
|--|--|----------------|------|------|------------|
|  | A777123 Kit cajonera 2 cajones GN 1/1 para NSA74 <i>Pair of drawers GN 1/1 for NSA74</i> | 40x58x21,5/44 | 15 | 0,09 | 625 |
|  | A777124 Kit cajonera 2 cajones GN 2/1 para NSA77 <i>Pair of drawers GN 2/1 for NSA77</i> | 70x58x21,5/44 | 19,7 | 0,2 | 754 |
|  | A777135 Kit cajonera 2 cajones GN 1/1 para compartimentos abiertos monobloque L.40 cm <i>Kit 2 drawers GN 1/1 for monobloc open cupboard L.40 cm</i> | 40x58x21,5/44 | 15 | 0,09 | 612 |
|  | A777134 Kit cajonera 2 cajones GN 2/1 para compartimentos abiertos monobloque L.70 cm <i>Kit 2 drawers GN 2/1 for monobloc open cupboard L.70 cm</i> | 70x58x21,5/44 | 19,7 | 0,2 | 737 |
|  | A777118 Puerta armario 40 cm (1 puerta) <i>Door for cupboard 40 cm (1 door)</i> | 39x44x3,2 | 5 | 0,05 | 224 |
|  | A777119 Kit puertas armario 70 cm (2 puertas) <i>Door kit for cupboard 70 cm (2 doors)</i> | 2x (34x44x3,2) | 9 | 0,06 | 415 |
|  | A777170 Puerta armario 40 cm (1 puerta) para utilizo con guía lateral armario A777115 <i>Door for cupboard 40 cm (1 door) to be used with lateral guide for cupboard A777115</i> | 39x44x3,2 | 5 | 0,05 | 224 |
|  | A777171 Kit puertas armario 70 cm (2 puertas) para utilizo con guía lateral armario A777115 <i>Door kit for cupboard 70 cm (2 doors) to be used with lateral guide for cupboard A777115</i> | 2x (34x44x3,2) | 9 | 0,06 | 415 |

Configuración puertas estándar - Standard doors configuration

| Módulo Module | 40 cm | 70 cm | 80 cm | 110 cm |
|--|-------------------|-------------------|-------------------|---|
| Códigos para ordenar Codes to order | n. 1 cod. A777118 | n. 1 cod. A777119 | n. 2 cod. A777118 | n. 1 cod. A777119 + n. 1 cod. A777118 |

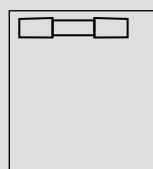
Configuración puertas para para utilizo con guía lateral armario - Doors configuration with the lateral guide for cupboard

| | | | | |
|--|-------------------|-------------------|-------------------|---|
| Códigos para ordenar Codes to order | n. 1 cod. A777170 | n. 1 cod. A777171 | n. 2 cod. A777170 | n. 1 cod. A777171 + n. 1 cod. A777170 |
|--|-------------------|-------------------|-------------------|---|

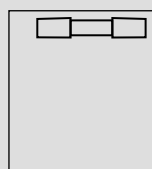
| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases accessories

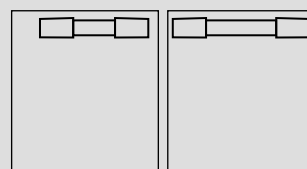
| | | | | | |
|--|---|----------------|---|------|------------|
| | <p>A980179 Puerta armario 40 cm (1 puerta) con tirador descentrado a la izquierda para permitir la apertura total de la puerta en presencia de un lateral derecho A777139 o A777128. Gracias a la apertura total, el uso también está garantizado con la guía lateral armario A777115</p> <p><i>Door for cupboard 40 cm (1 door) with off-centre handle on the left to allow full opening of the door in the presence of a right-hand side panel A777139 or A777128. Thanks to the full opening, use is also guaranteed with lateral guide for cupboard A777115</i></p> | 39x44x3,2 | 5 | 0,05 | 224 |
| | <p>A980180 Puerta armario 40 cm (1 puerta) con tirador descentrado a la derecha para permitir la apertura total de la puerta en presencia de un lateral izquierdo A777139 o A777128. Gracias a la apertura total, el uso también está garantizado con la guía lateral armario A777115</p> <p><i>Door for cupboard 40 cm (1 door) with off-centre handle on the right to allow full opening of the door in the presence of a left-hand side panel A777139 or A777128. Thanks to the full opening, use is also guaranteed with lateral guide for cupboard A777115</i></p> | 39x44x3,2 | 5 | 0,05 | 224 |
| | <p>A777221 Kit puertas armario 70 cm (2 puertas). Puerta izquierda con tirador descentrado a la derecha para permitir la apertura total de la puerta en presencia de un lateral izquierdo A777129 o A777128. Gracias a la apertura total, el uso también está garantizado con la guía lateral armario A777115</p> <p><i>Door kit for cupboard 70 cm (2 doors). Left-hand door with off-centre handle to the right to allow full opening of the door in the presence of a left-hand side panel A777129 or A777128. Thanks to the full opening, use is also guaranteed with lateral guide for cupboard A777115</i></p> | 2x (34x44x3,2) | 9 | 0,06 | 415 |
| | <p>A777222 Kit puertas armario 70 cm (2 puertas). Puerta derecha con tirador descentrado a la izquierda para permitir la apertura total de la puerta en presencia de un lateral derecho A777129 o A777128. Gracias a la apertura total, el uso también está garantizado con la guía lateral armario A777115</p> <p><i>Door kit for cupboard 70 cm (2 doors). Right-hand door with off-centre handle to the left to allow full opening of the door in the presence of a right-hand side panel A777129 or A777128. Thanks to the full opening, use is also guaranteed with lateral guide for cupboard A777115</i></p> | 2x (34x44x3,2) | 9 | 0,06 | 415 |



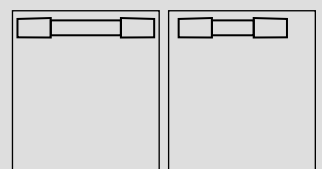
A980179



A980180



A777221



A777222

| Modelo Model | Dim. Dim. | Resistencias Eléctr. Electric elements | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|---|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kW | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases accessories

| | | | | | | |
|--|--|---------------|-----|---|-----------|------------|
|  | A777115 Guía lateral cromada compartimento armario <i>Chromed lateral guide for cupboard</i> | 58,5x2,5x38,5 | | | 45 | |
|  | A770011 Rejilla compartimento armario GN 1/1 <i>Cupboard shelf GN 1/1</i> | 32,5x59x3 | | | 62 | |
|  | A777201 Rejilla compartimento armario GN 2/1 <i>Cupboard shelf GN 2/1</i> | 53x62,5x4,7 | | | 79 | |
|  | AFC0003 Rejilla horno inoxidable GN 1/1 <i>S/S oven grid GN 1/1</i> | 53x32,5x3 | | | 91 | |
|  | A770013 Rejilla horno estático GN 2/1 <i>Static oven shelf GN 2/1</i> | 53x62,5x4,7 | | | 71 | |
|  | A777116 Kit calentador GN 1/1 para armarios L. 40 con rejilla GN 1/1 incluida. Temperatura regulable hasta 90° con termostato <i>Kit heating group for cabinet GN 1/1 suitable for open counter bases W. 40 with GN 1/1 grid included. Adjustable temperature up to 90° with thermostat</i> | 23x59,5x5 | 0,8 | 5 | 0,05 | 651 |
|  | A777117 Kit calentador GN 2/1 para armarios L. 70/80 con rejilla GN 2/1 incluida. Temperatura regulable hasta 90° con termostato <i>Kit heating group for cabinet GN 2/1 suitable for open counter bases W. 70/80 with GN 2/1 grid included. Adjustable temperature up to 90° with thermostat</i> | 53x59,5x5 | 1,6 | 7 | 0,06 | 889 |
|  | A777131 N. 2 rueda inox <i>N. 2 s/s fixed caster</i> | Ø 10 | | | | 135 |
|  | A777132 N. 2 rueda giratoria inoxidable con freno <i>N. 2 s/s swivel caster with brake</i> | Ø 10 | | | | 245 |
| | A770107 Kit pie individual para anclaje <i>Kit single foot for anchoring</i> | | | | | 47 |
| | A980118 Kit 4 pies (h. 50 mm) para instalación en zócalo sólido (h.100 mm) <i>Kit 4 feet (h. 50 mm) for installation on a solid masonry plinth (h.100 mm)</i> | | | | | 212 |
| | A777136 Kit 4 pies h. 200-250 mm <i>Kit 4 feet h. 200-250 mm</i> | | | | | 212 |

Accesorios para estructura en voladizo doble o en línea - prof. 70 cm
 Double or single overhang support accessories - depth 70 cm

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Viga soporte grupo en voladizo doble o individual - *Beam for double or single overhang support*



| | | | | |
|---------|-----|-----|-----|-------|
| A777040 | 180 | 85 | 2,5 | 2.034 |
| A777160 | 210 | 100 | 3 | 2.079 |
| A777161 | 250 | 110 | 3,5 | 2.197 |
| A777162 | 290 | 120 | 4 | 2.367 |
| A777163 | 330 | 128 | 5 | 2.433 |
| A777044 | 360 | 135 | 5 | 2.458 |

Travesaño puerta top - *Top-holder bar*



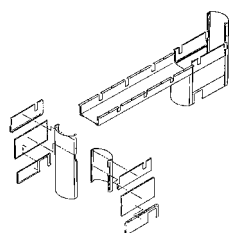
| | | | | |
|---------|--------|---|-----|-----|
| A777045 | 60x5x8 | 3 | 0,1 | 248 |
|---------|--------|---|-----|-----|

Pie inoxidable para estructura de apoyo - *S/S foot*



| | | | | |
|---------|----------|----|-----|-----|
| A990016 | 65x25x20 | 12 | 0,1 | 719 |
|---------|----------|----|-----|-----|

Revestimiento inoxidable para solución voladizo doble - *S/S covering for double overhang*



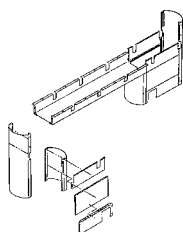
| | | | | |
|---------|-----|--|--|-------|
| A777148 | 180 | | | 2.134 |
| A777164 | 210 | | | 2.173 |
| A777165 | 250 | | | 2.235 |
| A777166 | 290 | | | 2.299 |
| A777167 | 330 | | | 2.359 |
| A777144 | 360 | | | 2.384 |

Accesorios para estructura en voladizo doble - prof. 70 cm

Double overhang support accessories - depth 70 cm

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Revestimiento inoxidable para solución voladizo en línea - S/S covering for wall overhang



| | | | | |
|----------------|-----|--|--|--------------|
| A777153 | 180 | | | 1.924 |
| A777172 | 210 | | | 1.970 |
| A777173 | 250 | | | 2.114 |
| A777174 | 290 | | | 2.179 |
| A777175 | 330 | | | 2.238 |
| A777149 | 360 | | | 2.262 |

Kit de anclaje viga de soporte al pavimento - prof. 70 cm

Basament anchorage kit to the floor - depth 70 cm

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Kit per trave - Kit for beam



| | | | | |
|---|-----------|----|------|------------|
| A990061 mod. A7770040 (n. 2 planchas + plantilla) mod. A7770040 (n. 2 plates + template) | 180x70/90 | 15 | 0,07 | 488 |
| A990136 mod. A777160 (n. 2 planchas + plantilla) mod. A777160 (n. 2 plates + template) | 210x70/90 | 18 | 0,1 | 495 |
| A990137 mod. A777161 (n. 2 planchas + plantilla) mod. A777161 (n. 2 plates + template) | 250x70/90 | 22 | 0,12 | 520 |
| A990138 mod. A777162 (n. 2 planchas + plantilla) mod. A777162 (n. 2 plates + template) | 290x70/90 | 25 | 0,15 | 538 |
| A990139 mod. A777163 (n. 2 planchas + plantilla) mod. A777163 (n. 2 plates + template) | 330x70/90 | 27 | 0,18 | 549 |
| A990065 mod. A7770044 (n. 2 planchas + plantilla) mod. A7770044 (n. 2 plates + template) | 360x70/90 | 28 | 0,18 | 555 |



Accesorios varios de complemento

Additional accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Cabecera DX para monobloque - Monobloc terminal panel (right side)



| | | | | |
|---------|--------------|---|------|-----|
| A777137 | 73,5x0,3x7,5 | 1 | 0,01 | 131 |
|---------|--------------|---|------|-----|

Cabecera SX para monobloque- Monobloc terminal panel (left side)



| | | | | |
|---------|--------------|---|------|-----|
| A777138 | 73,5x0,3x7,5 | 1 | 0,01 | 131 |
|---------|--------------|---|------|-----|

Pasamano portaplatos - Handrail for dishes



| | | | | |
|---------|---------|--|--|-----|
| A777086 | 40x7x4 | | | 258 |
| A777087 | 70x7x4 | | | 284 |
| A777088 | 80x7x4 | | | 290 |
| A777089 | 110x7x4 | | | 309 |
| A777090 | 120x7x4 | | | 346 |
| A777091 | 140x7x4 | | | 364 |
| A777092 | 150x7x4 | | | 382 |

Rejilla para apoyar ollas - Stand grate for pots

| | | | | |
|---------|-----|--|--|-------|
| A777179 | 110 | | | 1.292 |
| A777178 | 140 | | | 1.376 |
| A777155 | 160 | | | 1.486 |

Kit para unir montantes - Joining kit of stand grate basement


| | | | | |
|---|--|--|--|-----|
| A777180 de máquinas en voladizo espalda / espalda for back / back cantilevered machines | | | | 459 |
| A777182 de máquinas monobloc espalda / espalda for back / back monobloc machines | | | | 459 |
| A777181 de máquinas side-by-side for side by side machines | | | | 236 |

Accesorios varios de complemento - Zócalo

Additional accessories - Plinth


| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Zócalo anterior - Front plinth

| | | | | |
|--|---------|----------|--|----|
|  | A777029 | 40x14x2 | | 45 |
| | A777030 | 70x14x2 | | 55 |
| | A777031 | 80x14x2 | | 62 |
| | A777032 | 110x14x2 | | 71 |
| | A777033 | 120x14x2 | | 80 |
| | A777034 | 140x14x2 | | 91 |
| | A777035 | 150x14x2 | | 97 |


Zócalo lateral derecho (espacio útil para el paso del cable)

Right plinth (useful space for cable passage)

| | | | | |
|---|---------|-----------|--|----|
|  | A777036 | 55x2x14,5 | | 56 |
|---|---------|-----------|--|----|


Zócalo lateral izquierdo (espacio útil para el paso del cable)

Left plinth (useful space for cable passage)

| | | | | |
|--|---------|-----------|--|----|
|  | A777037 | 55x2x14,5 | | 56 |
|--|---------|-----------|--|----|


Zócalo lateral derecho/izquierdo (para cierre total)

Right/left plinth (for total closing)

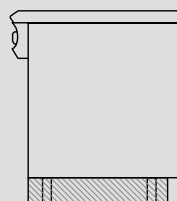
| | | | | |
|--|---------|-----------|--|----|
|  | A777073 | 62x2x14,5 | | 77 |
|--|---------|-----------|--|----|

Zócalo lateral derecho/izquierdo para composiciones espalda/espalda 700+700 (cierre total)

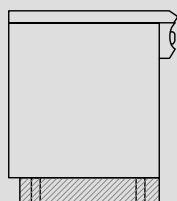
Right/left plinth for back to back installations 700+700 (total closing)

| | | | | |
|--|---------|------------|--|-----|
|  | A777070 | 124x2x14,5 | | 117 |
|--|---------|------------|--|-----|

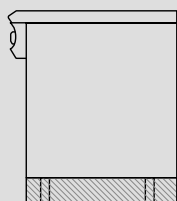
Zócalo lateral para versiones monobloque
Plinth for monobloc versions



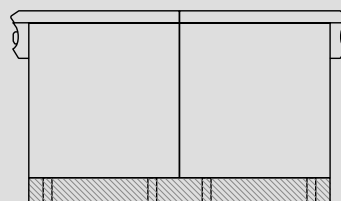
A777036



A777037



A777073



A777070

Accesorios varios de complemento

Additional accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Lado de cierre derecho - Right side closing



| | | | | |
|----------------|-----------|----|--|------------|
| A777129 | 73x5x73,5 | 11 | | 718 |
|----------------|-----------|----|--|------------|

Lado de cierre izquierdo - Left side closing



| | | | | |
|----------------|-----------|----|--|------------|
| A777139 | 73x5x73,5 | 11 | | 718 |
|----------------|-----------|----|--|------------|

Lado de cierre derecho/izquierdo para doble instalación 70/70 - Right/left side closing for double installation 70/70



| | | | | |
|----------------|------------|----|--|--------------|
| A777128 | 146x5x73.5 | 22 | | 1.001 |
|----------------|------------|----|--|--------------|

23 (230 V/ 3F)

alimentación especial, a especificar en el momento de la orden
special supply, to be specified at the order

+3%
sul Precio
di listino
on the price list

Suplemento adicional pintura puerta (brillante)** - Door painting surcharge (gloss)**

| Solicitar al hacer el pedido <i>To be required when ordering</i> | rojo <i>red</i> | azul <i>blue</i> | negro <i>black</i> | 234* |
|---|--------------------|---------------------|-----------------------|------|
| | RAL. 3003 | RAL. 5005 | RAL. 9005 | |

* Costo adicional por cada elemento pintado - *Additional cost for each painted element*

** Pintura no disponible para Parrilla de agua, Sartenes basculantes, Marmitas, Bases refrigeradas ventiladas, Cajones - *Painting not available for Water grill, Braising and Boiling pan, Refrigerated bases, Drawers*

domina Pro | 900

The real value for your kitchen

Solidez

- **Nuevos mandos y manija**
para obtener robustez a partir de los detalles
- **Nueva estructura**
diseñada para garantizar la máxima solidez
- **Fondo de acero**
para hacer cada máquina más resistente
- **IPX5**
para garantizar la protección de todos los componentes y la durabilidad de nuestras máquinas



Solidity

- **New knob and handles starting**
with the finer details, to secure robustness
- **New design structure**
to guarantee maximum solidity
- **Bottom in stainless steel**
to make the machine more resistant
- **IPX5**
to guarantee protection to all our components and the durability of our machines

Prestaciones

- **Quemadores de alta potencia**
con 60% de eficiencia certificada
- **Nuevas freidoras eléctricas**
para asegurar máxima reactividad
- **Nuevas planchas más potentes**
para garantizar una mejor uniformidad
- **Nueva parrilla con diferentes niveles**
para obtener mejores resultados de cocción

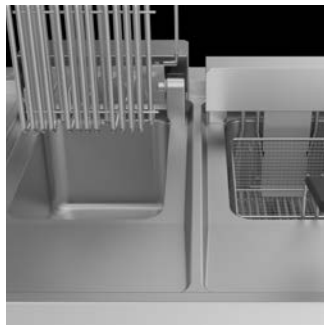


Performances

- **High power burners**
with 60% certified efficiency
- **New electric fryers**
to ensure maximum reactivity
- **New powerful frytop**
to guarantee better uniformity
- **New lavastone grids with levels**
for superior cooking results

Limpeza

- **Nuevas freidoras eléctricas con resistencias basculantes**
para obtener la mejor limpieza máxima de la cuba
- **Nueva plancha con protector contra salpicaduras extraíble**
para que la superficie sea más plana y más limpia
- **Número limitado de tornillos**
para que la superficies sean sin obstáculos
- **Parte inferior extraíble**
para permitir la limpieza del área debajo de las máquinas

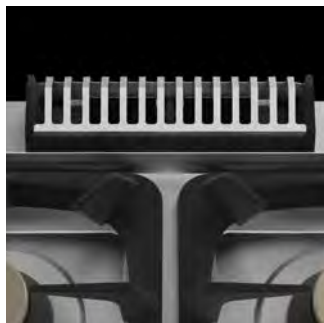


Cleanability

- **New electric fryers with tilting heating elements**
for ease of cleaning of the tank
- **New frytop built in with removable backsplash**
to improve the cleaning procedure
- **Limited number of screws**
for smooth and wipeable surfaces
- **Removable bottom**
to facilitate cleaning the area underneath the machines

Facilidad de mantenimiento

- **Nueva chimenea sin tornillos**
fácilmente extraíble
- **Nueva conexión lado a lado**
que se realiza en tiempo récord
- **Compartimento técnico trasero**
para facilitar la conexión a los servicios públicos
- **Parte inferior desmontable**
para permitir el acceso a la parte inferior de la máquina



Ease of maintenance

- **New chimney without screws**
easily removable
- **New head-to-head connection**
for speedy and uncomplicated installations
- **Rear technical compartment**
to facilitate connection to utilities
- **Removable bottom**
to allow easy access to the lower part of the equipment

70

Profundidad: 90 cm
Modularidad: 40-80-120 cm
Espesor de la encimera: 2 mm

Depth: 90 cm
Modularity: 40-80-120 cm
Worktop thickness: 2 mm

Cocinas a Gas

Gas Ranges

Flex Burners

5,5 kW - 7 kW - 11 kW

La gama de cocinas a gas **DOMINA PRO 900** se compone de modelos de 2/4/6 fuegos Flex Burners disponibles en la versión monobloque sobre armario abierto, sobre horno estático (gas o eléctrico) y sobre horno a gas maxi, o en la versión top. Quemadores de 5,5 kW, 7 kW y 11 kW.

Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Prestaciones

- Quemador Flex Burner de alta potencia: 5,5 kW, 7 kW y 11 kW
- 60% de eficiencia certificada
- Llama horizontal: distribución uniforme del calor, óptimo también para cocciones delicadas
- Encendido electrónico (opcional), para optimizar el uso de los quemadores

Limpieza

- Esquinas redondeadas y superficie moldeada para garantizar la máxima limpieza
- Kit descarga (opcional), para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** gas ranges line consists of models with 2/4/6 Flex Burner available as freestanding unit on an open cabinet, with gas or electric static oven or with gas maxi oven, or Top version. Burners of 5,5 kW, 7 kW y 11 kW. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Performances

- High power Flex Burner: of 5,5 kW, 7 kW y 11 kW
- 60% certified efficiency
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking
- Electric ignition (option) to optimize the use of burners

Cleanability

- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Drain kit (option) to facilitate the cleaning of the pressed worktop
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

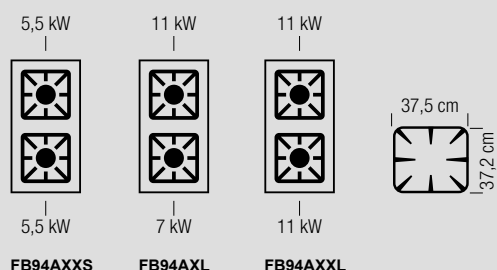
IPX5

| Modelo | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--------|--------------------------|--------------------------|--------------------|------|-------|------------|--------|------------------|-----------------|-------------------|----------------|--------------|
| Model | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



| | | | | | | | | | | | | |
|--|----------|---|---|---|---|---|---|----|---|----|-----|--------------|
| FB94AXXS 2 fuegos 2 burners | 40x90x85 | - | 2 | - | - | - | - | 11 | - | 51 | 0,5 | 2.964 |
| FB94AXL 2 fuegos 2 burners | 40x90x85 | - | - | 1 | 1 | - | - | 18 | - | 51 | 0,5 | 3.063 |
| FB94AXXL 2 fuegos 2 burners | 40x90x85 | - | - | - | 2 | - | - | 22 | - | 51 | 0,5 | 3.262 |



domina Pro|900 Cocinas a Gas - Gas Ranges

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



FB98AXXS
4 fuegos
4 burners

80x90x85

-

4

-

-

-

-

22

-

80

1

4.215

FB98AXL
4 fuegos
4 burners

80x90x85

-

-

2

2

-

-

36

-

80

1

4.387

FB98AXXL
4 fuegos
4 burners

80x90x85

-

-

1

3

-

-

40

-

80

1

4.889



FB912AXXS
6 fuegos
6 burners

120x90x85

-

6

-

-

-

33

-

113

1,4

5.875

FB912AXXL
6 fuegos
6 burners

120x90x85

-

-

3

3

-

-

54

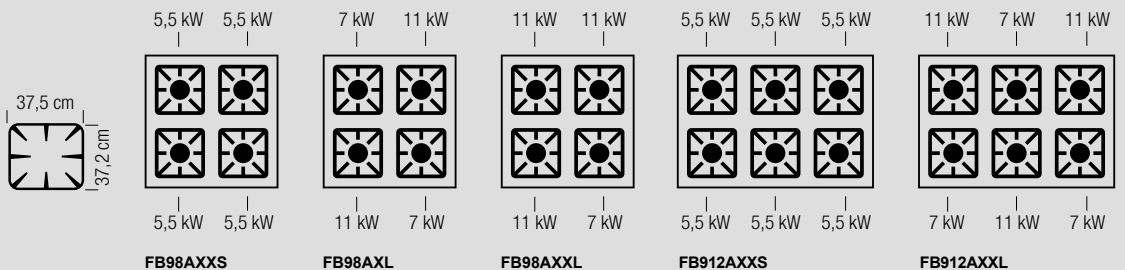
-

113

1,4

6.133

72



IPX5

| Modelo Model | Dim. | Dim. Horno | Quemadores | | | Horno | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|------------|---------|----------|-----------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Dim. | Oven Dim. | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | | | | | |
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | kW | | Kg | m³ | € |

Monobloque sobre horno - Free standing with oven



FB98FGXXS

4 fuegos, horno a Gas
4 burners, gas oven

80x90x85 54x69,5x29 4 - - 7 - 29 - 112 1 **5.434**

FB98FGXL

4 fuegos, horno a Gas
4 burners, gas oven

80x90x85 54x69,5x29 - 2 2 7 - 43 - 112 1 **5.586**

FB98FEXXS

4 fuegos, horno eléctrico
4 burners, electric oven

80x90x85 54x69,5x29 4 - - - 6 22 400V/3N 50/60Hz 112 1 **6.406**

FB98FEXL

4 fuegos, horno eléctrico
4 burners, electric oven

80x90x85 54x69,5x29 - 2 2 - 6 36 400V/3N 50/60Hz 112 1 **6.579**

FB98FGXXL

4 fuegos, horno a Gas
4 burners, gas oven

80x90x85 54x69,5x29 - 1 3 7 - 47 - 112 1 **6.556**



FB912AFGXXL

6 fuegos, horno a Gas
6 burners, gas oven

120x90x85 54x69,5x29 - 3 3 7 - 61 - 153 1,4 **7.916**

FB912AFEXXS

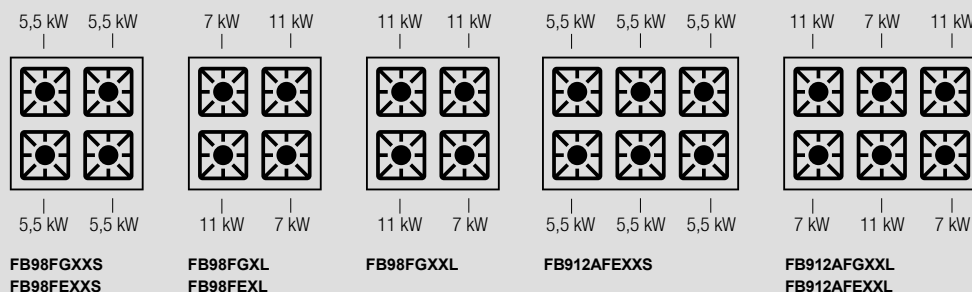
6 fuegos, horno eléctrico
6 burners, electric oven

120x90x85 54x69,5x29 6 - - - 6 33 400V/3N 50/60Hz 153 1,4 **8.474**

FB912AFEXXL

6 fuegos, horno eléctrico
6 burners, electric oven

120x90x85 54x69,5x29 - 3 3 - 6 54 400V/3N 50/60Hz 153 1,4 **8.738**



domina Pro|900 Cocinas a Gas - Gas Ranges

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------|-------------------------|-----------------------|---------|----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | | | | | |



FB912FGMXXL

6 fuegos, horno a Gas extra ancho, 1 puerta
6 burners, extra large gas oven 1 door

120x90x85 100x69,5x29

- 3 3 10 - 64 - 180 1,4

9.878

FB912FGMGXXL

6 fuegos, horno a Gas extra ancho con parrilla, 1 puerta
6 burners, extra large gas oven with grill, 1 door

120x90x85 100x69,5x29

- 3 3 10 5 grill 64

400V/3N 50/60Hz

182 1,4

10.368



TPG912FGXL

2 fuegos, placa radiante, horno a gas, 1 puerta
2 burners, solid top, gas oven, 1 door

120x90x85 54x69,5x29

- 1 1 7 - 37

400V/3N 50/60Hz

180 1,4

7.363

Top - Top



FB94TXXS

2 fuegos
2 burners

40x90x25

- 2 - - - - 11 - 43 0,25

2.079

FB94TXL

2 fuegos
2 burners

40x90x25

- - 1 1 - - 18 - 43 0,25

2.158

FB94TXXL

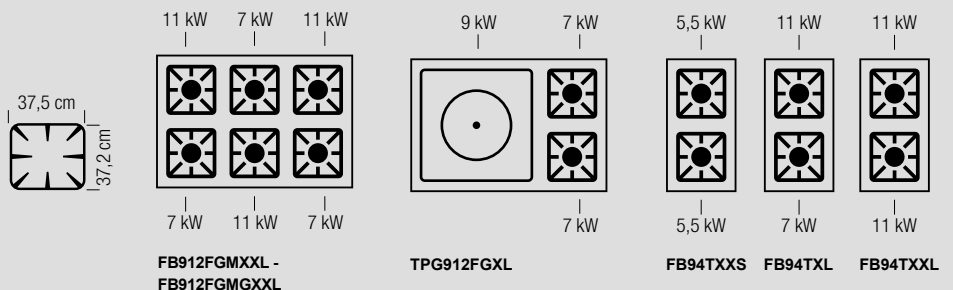
2 fuegos
2 burners

40x90x25



- - - 2 - - 22 - 43 0,25

2.357

74



IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|--------------|-------------------------|-----------------------|---------|----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | | | | | |
|  FB98TXXS 4 fuegos 4 burners | 80x90x25 | - | 4 | - | - | - | - | 22 | - | 71 | 0,4 | 3.223 |
| | 80x90x25 | - | - | 2 | 2 | - | - | 36 | - | 71 | 0,4 | 3.364 |
| | | | - | 1 | 3 | - | - | 40 | - | 71 | 0,4 | 3.430 |
|  FB912TXXS 6 fuegos 6 burners | 120x90x25 | - | 6 | - | - | - | - | 33 | - | 99 | 0,65 | 4.460 |
| | 120x90x25 | - | - | 3 | 3 | - | - | 54 | - | 99 | 0,65 | 4.670 |
| | | | - | 3 | 3 | - | - | 54 | - | 99 | 0,65 | 4.670 |

FACILIDAD DE CONFIGURACIÓN: Posibilidad de cambiar la configuración de la máquina (posición Flex Burners) directamente en el lugar.

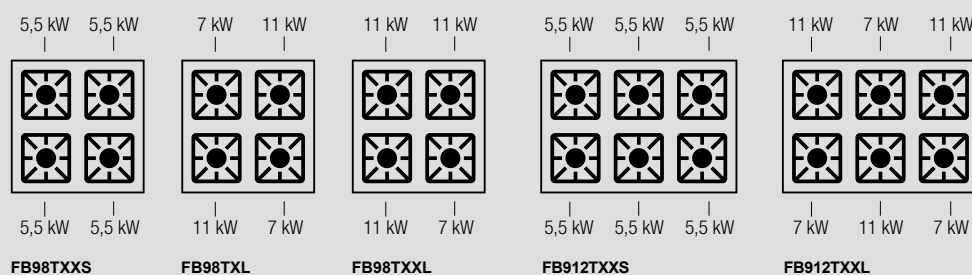
MÁXIMA FLEXIBILIDAD: Posibilidad de reducir la potencia (kW) de la máquina directamente en el lugar simplemente adquiriendo kit boquillas y cuerpo quemador 5,5 kW o 7 kW. Contacte la oficina de recambios ecs@itweurotec.it

EASY CONFIGURATION: Possibility to change the configuration of the machine (Flex Burners position) directly on site.

MAXIMUM FLEXIBILITY: Possibility to reduce the power (kW) of the machine directly on site simply buying nozzles and 5,5 kW or 7 kW burner's body kit. Please contact spare parts department ecs@itweurotec.it

FLEX BURNER 5,5 kW: Los modelos Flex Burner con potencia 5,5 kW responden a la normativa antiincendios requerida en algunos mercados que prevé la realización de cocinas con alcance térmico total no superior a 35 kW (30.000kcal/h).


FLEX BURNER 5,5 kW: Flex Burner models with 5,5 kW power are suitable for those kitchen where fire regulations require a total thermal flow not exceeding 35 kW (30.000kcal/h).




75

Accesorios - Accessories


| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | | |
|--|--|--|--|--|------------|
|  | *S* Kit descarga para placa de cocción 2 fuegos <i>Drain kit of the cooking top 2 burners</i> | | | | 203 |
|--|--|--|--|--|------------|


Para órdenes agregue la *S* al final del código - *By order, please add *S* at the end of the article number*

| | | | | | |
|--|---|--|--|--|------------|
|  | *S2* Kit descarga para placa de cocción 4 fuegos <i>Drain kit of the cooking top 4 burners</i> | | | | 404 |
|--|---|--|--|--|------------|

Para órdenes agregue la *S2* al final del código - *By order, please add *S2* at the end of the article number*

| | | | | | |
|--|---|--|--|--|------------|
|  | *S3* Kit descarga para placa de cocción 6 fuegos <i>Drain kit of the cooking top 6 burners</i> | | | | 579 |
|--|---|--|--|--|------------|


Para órdenes agregue la *S3* al final del código - *By order, please add *S3* at the end of the article number*

| | | | | | |
|---|--|--|--|--|------------|
|  | *AE* Encendido electrónico opcional (230V/1N/50-60 Hz) <i>Electric ignition option (230V/1N/50-60 Hz)</i> | | | | 135 |
|---|--|--|--|--|------------|

Para órdenes agregue la *AE* al final del código - *By order, please add *AE* at the end of the article number*

| | | | | | |
|--|--|--|--|--|--|
| | -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | | | +3% sul Precio di listino <i>on the price list</i> |
|--|--|--|--|--|--|

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

| | | | | | |
|--|--|---------|-----|------|------------|
|  | A980119 Plancha lisa 1 fuego <i>Smooth plate 1 burner</i> | 37x37 | 7,5 | 0,1 | 439 |
|  | A980120 Plancha ranurada 1 fuego <i>Lined plate 1 burner</i> | 37x37 | 6,7 | 0,1 | 539 |
|  | A777125 Columna de agua posterior para modelos sobre armario abierto <i>Water column for cupboard models</i> | 5x70x65 | 5,2 | 0,03 | 528 |
| | A777126 Columna de agua posterior para modelos top y en el horno <i>Water column for top and oven models</i> | 5x70x65 | 5,2 | 0,03 | 528 |



Cocinas eléctricas

Electric Ranges

La gama de cocinas eléctricas **DOMINA PRO 900** se compone de modelos con 2/4/6 planchas, disponibles en la versión monobloque (sobre armario abierto y sobre horno estático eléctrico) y en la versión top. Planchas en hierro fundido redondas, cuadradas o rebajadas. Termostato de servicio a 6 (+1) posiciones. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Prestaciones

- Placas de calentamiento rápido de 50 °C a 400 °C
- Interruptor de posición 6 (+1) para ajustar el poder de cada placa
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpieza

- Esquinas redondeadas y superficie moldeada para garantizar la máxima limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** electric range consists of models with 2/4/6 plates available as freestanding unit (on open cabinet and on electric static oven) or top versions. Cast iron round, squared or flush-mounted plates. Heating elements with 6 (+1) positions thermostat. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Performances

- Fast-heating hot plates from 50 °C to 400 °C
- 6 (+1) position switch to regulate the power of each plate
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. | Dim. Horno | Planchas | | Horno | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------|-------------------------|----------|---------|-----------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Dim. (LxDxH) cm | Oven Dim. (LxDxH) cm | 3 kW | 4 kW | Gas kW | El. kW | | | | | |

Monobloque sobre armario abierto - Free standing on open stand



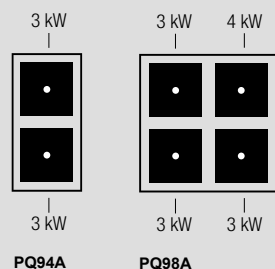
PQ94A
2 planchas cuadradas
2 square plates

| | | | | | | | | | | |
|----------|---|---|---|---|---|---|--------------------|----|-----|--------------|
| 40x90x85 | - | 2 | - | - | - | 6 | 400V/3N 50/60Hz | 78 | 0,5 | 3.714 |
|----------|---|---|---|---|---|---|--------------------|----|-----|--------------|



PQ98A
4 planchas cuadradas
4 square plates

| | | | | | | | | | | |
|----------|---|---|---|---|---|----|--------------------|-----|---|--------------|
| 80x90x85 | - | 3 | 1 | - | - | 13 | 400V/3N 50/60Hz | 102 | 1 | 5.642 |
|----------|---|---|---|---|---|----|--------------------|-----|---|--------------|



IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------|-------------------------|--------------------------|--------------------------|---------------|---------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 3 kW | 4 kW | | | | | |



PQ912A
6 planchas cuadradas
6 square plates

| | | | | | | | | | | |
|-----------|---|---|---|---|---|----|--------------------|-----|-----|--------------|
| 120x90x85 | - | 4 | 2 | - | - | 20 | 400V/3N 50/60Hz | 126 | 1,4 | 8.020 |
|-----------|---|---|---|---|---|----|--------------------|-----|-----|--------------|

Monobloque sobre horno - Free standing with oven



PQ98FE
4 planchas cuadradas
con horno eléctrico
4 square plates
with electric oven

| | | | | | | | | | | |
|----------|------------|---|---|---|---|----|--------------------|-----|---|--------------|
| 80x90x85 | 54x69,5x29 | 3 | 1 | - | 6 | 19 | 400V/3N 50/60Hz | 142 | 1 | 7.697 |
|----------|------------|---|---|---|---|----|--------------------|-----|---|--------------|



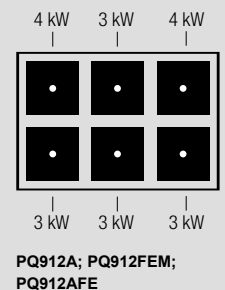
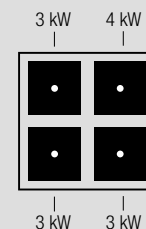
PQ912FEM
6 planchas cuadradas
con horno eléctrico
extra ancho
6 square plates
with extra large
electric oven

| | | | | | | | | | | |
|-----------|-------------|---|---|---|----|----|--------------------|-----|-----|---------------|
| 120x90x85 | 100x69,5x29 | 4 | 2 | - | 10 | 30 | 400V/3N 50/60Hz | 198 | 1,4 | 10.951 |
|-----------|-------------|---|---|---|----|----|--------------------|-----|-----|---------------|



PQ912AFE
6 planchas cuadradas
con horno eléctrico
armario 1 puerta
6 square plates
with electric oven
cupboard 1 door

| | | | | | | | | | | |
|-----------|------------|---|---|---|---|----|--------------------|-----|-----|---------------|
| 120x90x85 | 54x69,5x29 | 4 | 2 | - | 6 | 26 | 400V/3N 50/60Hz | 187 | 1,4 | 10.117 |
|-----------|------------|---|---|---|---|----|--------------------|-----|-----|---------------|



IPX5

Top - Top

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------|-------------------------|--------------------------|--------------------------|---------------|---------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 3 kW | 4 kW | | | | | |



| | | | | | | | | | | | |
|---|----------|---|---|---|---|---|---|--------------------|----|------|--------------|
| PQ94T 2 planchas cuadradas 2 square plates | 40x90x25 | - | 2 | - | - | - | 6 | 400V/3N 50/60Hz | 68 | 0,25 | 2.986 |
|---|----------|---|---|---|---|---|---|--------------------|----|------|--------------|



| | | | | | | | | | | | |
|---|----------|---|---|---|---|---|----|--------------------|----|-----|--------------|
| PQ98T 4 planchas cuadradas 4 square plates | 80x90x25 | - | 3 | 1 | - | - | 13 | 400V/3N 50/60Hz | 92 | 0,4 | 5.203 |
|---|----------|---|---|---|---|---|----|--------------------|----|-----|--------------|



| | | | | | | | | | | | |
|--|-----------|---|---|---|---|---|----|--------------------|-----|------|--------------|
| PQ912T 6 planchas cuadradas 6 square plates | 120x90x25 | - | 4 | 2 | - | - | 20 | 400V/3N 50/60Hz | 115 | 0,65 | 6.884 |
|--|-----------|---|---|---|---|---|----|--------------------|-----|------|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

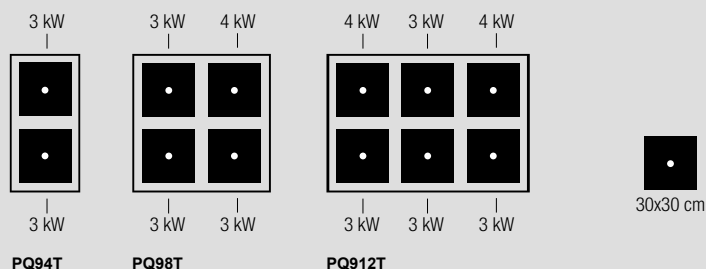
Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



| | | | | |
|--|---------|-----|------|------------|
| A777125 Columna de agua posterior para modelos sobre armario abierto Water column for cupboard models | 5x70x65 | 5,2 | 0,03 | 528 |
|--|---------|-----|------|------------|

| | | | | |
|--|---------|-----|------|------------|
| A777126 Columna de agua posterior para modelos top y en el horno Water column for top and oven models | 5x70x65 | 5,2 | 0,03 | 528 |
|--|---------|-----|------|------------|

* No disponible para el modelo PQ912FEM
* Not available for PQ912FEM models



Placas radiantes

Solid Top

La gama de cocinas placas radiantes **DOMINA PRO 900** comprende varios modelos con o sin fuegos laterales, sobre armario abierto y sobre horno o en la versión top. Funcionamiento a gas o eléctrico. Modelos a gas con plancha en hierro fundido de 10 mm de espesor con anillo central móvil y superficie de 40 dm², modelos eléctricos con plancha en acero de 15 mm de espesor. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Prestaciones

- Versiones de gas: cocción diferente al mismo tiempo, desde 500 °C en el centro hasta 200 °C en los extremos
- Versiones eléctricas: control termostático independiente para cada zona de cocción, con un ajuste de 80 °C a 450 °C
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpieza

- Encimera con dibujo perimetral para la recolección de líquidos y para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900 solid top range** comprises models with or without side burners available as freestanding unit, on an open cabinet, with a gas static oven, or top versions.

Gas or electric supply. Cast iron cooking plate with a surface area of 40 dm², 10 mm thickness for gas model and steel plate 15 mm for electric model. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Performances

- Gas versions: possibility to differentiate cooking, temperature range from 500 °C in the centre to 200 °C in the edges
- Electric versions: independent thermostatic temperature control for each cooking zone, from 80 °C to 450 °C
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Worktop with pressed edges for liquid collection facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Horno Oven | Plancha Plate | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|------------------------|------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas kW El. kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



TPG98A
1 plancha a gas sobre armario abierto
One gas plate on open stand

| | | | | | | | | | |
|----------|---|---|---|----|----|---|-----|---|--------------|
| 80x90x85 | - | - | - | 12 | 12 | - | 100 | 1 | 4.701 |
|----------|---|---|---|----|----|---|-----|---|--------------|

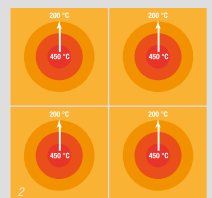
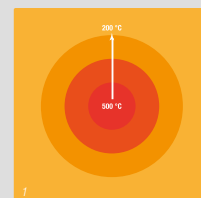


TPE98A
Placa radiante eléctrica sobre armario abierto
Electric solid top on open stand

| | | | | | | | | | |
|----------|---|---|---|------------|----|--------------------|-----|---|--------------|
| 80x90x85 | - | - | - | 3,5x4 (14) | 14 | 400V/3N 50/60Hz | 143 | 1 | 6.035 |
|----------|---|---|---|------------|----|--------------------|-----|---|--------------|

80

1. Plancha modelo gas
Gas model plate
2. Plancha modelo eléctrico
Electric model plate



IPX5

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Horno Oven | Plancha Plate | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------|------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas kW El. kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre horno - Free standing with oven



TPG98FG
1 plancha a gas sobre horno a gas
One gas plate on gas oven

| | | | | | | | | | |
|----------|------------|---|---|----|----|---|-----|---|--------------|
| 80x90x85 | 54x69,5x32 | 7 | - | 12 | 19 | - | 125 | 1 | 6.364 |
|----------|------------|---|---|----|----|---|-----|---|--------------|



TPE98FE
Placa radiante eléctrica sobre horno eléctrico
Electric solid top on electric oven

| | | | | | | | | | |
|----------|------------|---|---|------------|----|-----------------|-----|---|--------------|
| 80x90x85 | 54x69,5x32 | - | 6 | 3,5x4 (14) | 20 | 400V/3N 50/60Hz | 125 | 1 | 7.167 |
|----------|------------|---|---|------------|----|-----------------|-----|---|--------------|

Top - Top



TPG98T
1 plancha a gas top
Gas solid top

| | | | | | | | | | |
|----------|---|---|---|----|----|---|----|-----|--------------|
| 80x90x25 | - | - | - | 12 | 12 | - | 85 | 0,4 | 3.392 |
|----------|---|---|---|----|----|---|----|-----|--------------|



TPE98T
1 plancha eléctrica top
Electric solid top

| | | | | | | | | | |
|----------|---|---|---|------------|----|-----------------|-----|-----|--------------|
| 80x90x25 | - | - | - | 3,5x4 (14) | 14 | 400V/3N 50/60Hz | 121 | 0,4 | 5.253 |
|----------|---|---|---|------------|----|-----------------|-----|-----|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

-23
Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
sul Precio di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



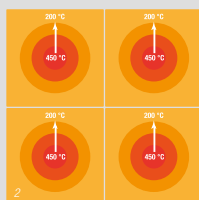
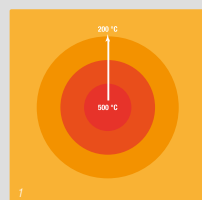
A777125*
Columna de agua posterior para modelos sobre armario abierto
Water column for cupboard models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

A777126*
Columna de agua posterior para modelos top y en el horno
Water column for top and oven models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

* No disponible para los modelos a gas
* Not available for gas models



1. Plancha modelo gas
Gas model plate
2. Plancha modelo eléctrico
Electric model plate

Inducción

Induction

Para un sistema de cocinar a la vanguardia en donde las elevadas prestaciones se acompañan con el ahorro energético y a la total capacidad de limpieza.

Prestaciones

- Zonas de cocción Ø 220 mm y 3,5 kW
- Regulación de potencia de 6 niveles, para cocciones especiales y delicadas
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpieza

- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

For a state-of-the-art cooking system in which high performance is matched by power savings and complete cleaning.

Performances

- Cooking zones Ø 220mm and 3.5 kW power
- 6 levels of power setting, for special or delicate cooking
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Inductores Inductors | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 5 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



IN94A-M1
2 Inductores
sobre armario abierto

2 inductors
on open stand

| | | | | | | |
|----------|---|----|--------------------|----|-----|---------------|
| 40x90x85 | 2 | 10 | 400V/3N 50/60Hz | 78 | 0,5 | 11.306 |
|----------|---|----|--------------------|----|-----|---------------|



IN98A-M1
4 Inductores
sobre armario abierto

4 inductors
on open stand

| | | | | | | |
|----------|---|----|--------------------|-----|---|---------------|
| 80x90x85 | 4 | 20 | 400V/3N 50/60Hz | 102 | 1 | 21.247 |
|----------|---|----|--------------------|-----|---|---------------|



IPX5

Top - Top

| Modelo Model | Dim. Dim. | Inductores Inductors | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 5 kW | kW | | Kg | m ³ | € |



IN94T-M1
2 Inductores
2 inductors

| | | | | | | | |
|--|----------|---|----|--------------------|----|------|---------------|
| | 40x90x25 | 2 | 10 | 400V/3N 50/60Hz | 58 | 0,25 | 10.900 |
|--|----------|---|----|--------------------|----|------|---------------|



IN98T-M1
4 Inductores
4 inductors

| | | | | | | | |
|--|----------|---|----|--------------------|----|-----|---------------|
| | 80x90x25 | 4 | 20 | 400V/3N 50/60Hz | 83 | 0,4 | 20.792 |
|--|----------|---|----|--------------------|----|-----|---------------|

Fry top

Fry top

La gama di frytop **DOMINA PRO 900** ofrece una amplia variedad de productos para las cocciones de contacto, con planchas lisas, ranuradas, lisas y ranuradas también tratadas al cromo, ya sea en versiones de 1/2 módulo o módulo entero, con funcionamiento eléctrico o a gas, todos con control termostático de la temperatura de trabajo. Placas de cocción encajadas en la encimera garantizan facilidad de limpieza.

Prestaciones

- Uniformidad de temperatura y control termostático preciso de 145 °C a 290 °C (versiones de gas), y de 75 °C a 290 °C (versiones eléctricas), para poder cocinar los alimentos más delicados
- Posibilidad de cocción diferenciada (módulo entero) para optimizar la producción
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpeza

- Nuevas placas de cocción encerrada y soldadas en la encimera de trabajo para garantizar la máxima limpieza
- Nueva protección contra salpicaduras extraíble (opcional) para facilitar les operaciones de limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** frytop range consists of models for contact cooking with smooth, ribbed or mixed cooking surface with different modular width (half or full unit), with electric or gas heating, all with thermostatic temperature control. Cooking plate smooth or lined with polished finishing. Built-in cooking plate to ensure maximum cleanliness.

Performances

- Temperature uniformity and precise thermostatic control from 145 °C to 290 °C (gas versions), and from 75 °C to 290 °C (electric versions), to cook also delicate food
- Possibility to differentiate cooking to optimize the cooking workflow
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- New built-in cooking plates, welded on top to guarantee maximum cleanliness
- New removable splashguard (optional) to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | | | € |
| | | | | | | 9,2 kW | 7 kW | kW | | Kg | m ³ | |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | | | |
|--|--|---|---|--|----------|-----------|---|---|-----|---|----|-----|--------------|
|  | FTBG94AL Plancha lisa Smooth plate | • | | | 40x90x85 | 33x69x1,5 | 1 | - | 9,2 | - | 82 | 0,5 | 3.782 |
|  | FTBG94ALC Plancha lisa cromada Chromed smooth plate | • | • | | 40x90x85 | 33x69x1,5 | 1 | - | 9,2 | - | 82 | 0,5 | 4.503 |



IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 9,2 kW | 7 kW | kW | | Kg | m³ | € |



FTBG94AR
Plancha ranurada
Lined plate

| | | | | | | | | | | | | |
|--|--|---|--|----------|-----------|---|---|-----|---|----|-----|--------------|
| | | • | | 40x90x85 | 33x69x1,5 | 1 | - | 9,2 | - | 82 | 0,5 | 3.992 |
|--|--|---|--|----------|-----------|---|---|-----|---|----|-----|--------------|



FTBG98AL
Plancha lisa
Smooth plate

| | | | | | | | | | | | | |
|--|---|--|--|----------|-----------|---|---|------|---|-----|---|--------------|
| | • | | | 80x90x85 | 70x69x1,5 | 2 | - | 18,4 | - | 135 | 1 | 5.374 |
|--|---|--|--|----------|-----------|---|---|------|---|-----|---|--------------|



FTBG98ALC
Plancha lisa cromada
Chromed smooth plate

| | | | | | | | | | | | | |
|--|---|--|---|----------|-----------|---|---|------|---|-----|---|--------------|
| | • | | • | 80x90x85 | 70x69x1,5 | 2 | - | 18,4 | - | 135 | 1 | 6.646 |
|--|---|--|---|----------|-----------|---|---|------|---|-----|---|--------------|



FTBG98AR
Plancha ranurada
Lined plate

| | | | | | | | | | | | | |
|--|--|---|--|----------|-----------|---|---|------|---|-----|---|--------------|
| | | • | | 80x90x85 | 70x69x1,5 | 2 | - | 18,4 | - | 135 | 1 | 5.794 |
|--|--|---|--|----------|-----------|---|---|------|---|-----|---|--------------|



FTBG98ALR
Plancha 2/3 lisa y 1/3 ranurada
2/3 smooth and 1/3 lined plate

| | | | | | | | | | | | | |
|--|---|---|--|----------|-----------|---|---|------|---|-----|---|--------------|
| | • | • | | 80x90x85 | 70x69x1,5 | 2 | - | 18,4 | - | 135 | 1 | 5.583 |
|--|---|---|--|----------|-----------|---|---|------|---|-----|---|--------------|

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 9,2 kW | 7 kW | kW | | Kg | m³ | € |



FTBG98ALRC

Plancha 2/3 lisa y 1/3 ranurada cromada
2/3 smooth and 1/3 lined chromed plate

| | | | | | | | | | | | | |
|--|---|---|---|----------|-----------|---|---|------|---|-----|---|--------------|
| | • | • | • | 80x90x85 | 70x69x1,5 | 2 | - | 18,4 | - | 135 | 1 | 7.162 |
|--|---|---|---|----------|-----------|---|---|------|---|-----|---|--------------|

Monobloque sobre armario abierto - Free standing on open stand



FTBE94AL

Plancha lisa
Smooth plate

| | | | | | | | | | | | | |
|--|---|--|--|----------|-----------|---|---|---|--------------------|----|-----|--------------|
| | • | | | 40x90x85 | 33x69x1,5 | - | 1 | 7 | 400V/3N 50/60Hz | 82 | 0,5 | 3.705 |
|--|---|--|--|----------|-----------|---|---|---|--------------------|----|-----|--------------|



FTBE94ALC

Plancha lisa cromada
Chromed smooth plate

| | | | | | | | | | | | | |
|--|---|--|---|----------|-----------|---|---|---|--------------------|----|-----|--------------|
| | • | | • | 40x90x85 | 33x69x1,5 | - | 1 | 7 | 400V/3N 50/60Hz | 82 | 0,5 | 4.840 |
|--|---|--|---|----------|-----------|---|---|---|--------------------|----|-----|--------------|



FTBE94AR

Plancha ranurada
Lined plate

| | | | | | | | | | | | | |
|--|--|---|--|----------|-----------|---|---|---|--------------------|----|-----|--------------|
| | | • | | 40x90x85 | 33x69x1,5 | - | 1 | 7 | 400V/3N 50/60Hz | 82 | 0,5 | 3.872 |
|--|--|---|--|----------|-----------|---|---|---|--------------------|----|-----|--------------|



FTBE98AL

Plancha lisa
Smooth plate

| | | | | | | | | | | | | |
|--|---|--|--|----------|-----------|---|---|----|--------------------|-----|---|--------------|
| | • | | | 80x90x85 | 70x69x1,5 | - | 2 | 14 | 400V/3N 50/60Hz | 135 | 1 | 5.197 |
|--|---|--|--|----------|-----------|---|---|----|--------------------|-----|---|--------------|



IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 9,2 kW | 7 kW | kW | | Kg | m³ | € |



FTBE98ALC
Plancha lisa cromada
Chromed smooth plate

| | | | | | | | | | | | | |
|--|---|--|---|----------|-----------|---|---|----|--------------------|-----|---|--------------|
| | • | | • | 80x90x85 | 70x69x1,5 | - | 2 | 14 | 400V/3N 50/60Hz | 135 | 1 | 6.323 |
|--|---|--|---|----------|-----------|---|---|----|--------------------|-----|---|--------------|



FTBE98AR
Plancha ranurada
Lined plate

| | | | | | | | | | | | | |
|--|--|---|--|----------|-----------|---|---|----|--------------------|-----|---|--------------|
| | | • | | 80x90x85 | 70x69x1,5 | - | 2 | 14 | 400V/3N 50/60Hz | 135 | 1 | 5.591 |
|--|--|---|--|----------|-----------|---|---|----|--------------------|-----|---|--------------|



FTBE98ALR
Plancha 2/3 lisa y 1/3 ranurada
2/3 smooth and 1/3 lined plate

| | | | | | | | | | | | | |
|--|---|---|--|----------|-----------|---|---|----|--------------------|-----|---|--------------|
| | • | • | | 80x90x85 | 70x69x1,5 | - | 2 | 14 | 400V/3N 50/60Hz | 135 | 1 | 5.425 |
|--|---|---|--|----------|-----------|---|---|----|--------------------|-----|---|--------------|



FTBE98ALRC
Plancha 2/3 lisa y 1/3 ranurada cromada
2/3 smooth and 1/3 lined chromed plate

| | | | | | | | | | | | | |
|--|---|---|---|----------|-----------|---|---|----|--------------------|-----|---|--------------|
| | • | • | • | 80x90x85 | 70x69x1,5 | - | 2 | 14 | 400V/3N 50/60Hz | 135 | 1 | 6.649 |
|--|---|---|---|----------|-----------|---|---|----|--------------------|-----|---|--------------|

Top - Top



FTBG94TL
Plancha lisa
Smooth plate

| | | | | | | | | | | | | |
|--|---|--|--|----------|-----------|---|---|-----|---|----|------|--------------|
| | • | | | 40x90x25 | 33x69x1,5 | 1 | - | 9,2 | - | 62 | 0,25 | 3.140 |
|--|---|--|--|----------|-----------|---|---|-----|---|----|------|--------------|



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

domina Pro | 900 Fry top - Fry top

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | Kg | m³ | € |



FTBG94TLC
Plancha lisa cromada
Chromed smooth plate

•

•

40x90x25 33x69x1,5

1

-

9,2

-

62

0,25

3.860



FTBG94TR
Plancha ranurada
Lined plate

•

40x90x25 33x69x1,5

1

-

9,2

-

62

0,25

3.347



FTBG98TL
Plancha lisa
Smooth plate

•

80x90x25 70x69x1,5

2

-

18,4

-

100

0,4

4.568



FTBG98TLC
Plancha lisa cromada
Chromed smooth plate

•

•

80x90x25 70x69x1,5

2

-

18,4

-

100

0,4

5.843



FTBG98TR
Plancha ranurada
Lined plate

•

80x90x25 70x69x1,5

2

-

18,4

-

100

0,4

4.988






88



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | Kg | m³ | € |
|  <p>FTBG98TLR Plancha 2/3 lisa y 1/3 ranurada 2/3 smooth and 1/3 ined plate</p> | • | • | | 80x90x25 | 70x69x1,5 | 2 | - | 18,4 | - | 100 | 0,4 | 4.780 |
|  <p>FTBG98TLRC Plancha 2/3 lisa y 1/3 ranurada cromada 2/3 smooth and 1/3 lined chromed plate</p> | • | • | • | 80x90x25 | 70x69x1,5 | 2 | - | 18,4 | - | 100 | 0,4 | 6.356 |
|  <p>FTBE94TL Plancha lisa Smooth plate</p> | • | | | 40x90x25 | 33x69x1,5 | - | 1 | 7 | 400V/3N 50/60Hz | 62 | 0,25 | 2.990 |
|  <p>FTBE94TLC Plancha lisa cromada Chromed smooth plate</p> | • | | • | 40x90x25 | 33x69x1,5 | - | 1 | 7 | 400V/3N 50/60Hz | 62 | 0,25 | 4.164 |
|  <p>FTBE94TR Plancha ranurada Lined plate</p> | | • | | 40x90x25 | 33x69x1,5 | - | 1 | 7 | 400V/3N 50/60Hz | 62 | 0,25 | 3.164 |








Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

domina Pro | 900 Fry top - Fry top

IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | Kg | m ³ | € |
|  <p>FTBE98TL Plancha lisa Smooth plate</p> | • | | | 80x90x25 (LxDxH) cm | 70x69x1,5 (LxDxH) cm | - | 2 | 14 | 400V/3N 50Hz | 100 | 0,4 | 4.309 |
|  <p>FTBE98TLC Plancha lisa cromada Chromed smooth plate</p> | • | | • | 80x90x25 (LxDxH) cm | 70x69x1,5 (LxDxH) cm | - | 2 | 14 | 400V/3N 50Hz | 100 | 0,4 | 5.467 |
|  <p>FTBE98TR Plancha ranurada Lined plate</p> | | • | | 80x90x25 (LxDxH) cm | 70x69x1,5 (LxDxH) cm | - | 2 | 14 | 400V/3N 50Hz | 100 | 0,4 | 4.713 |
|  <p>FTBE98TLR Plancha 2/3 lisa y 1/3 ranurada 2/3 smooth and 1/3 lined plate</p> | • | • | | 80x90x25 (LxDxH) cm | 70x69x1,5 (LxDxH) cm | - | 2 | 14 | 400V/3N 50Hz | 100 | 0,4 | 4.543 |
|  <p>FTBE98TLRC Plancha 2/3 lisa y 1/3 ranurada cromada 2/3 smooth and 1/3 lined chromed plate</p> | • | • | • | 80x90x25 (LxDxH) cm | 70x69x1,5 (LxDxH) cm | - | 2 | 14 | 400V/3N 50Hz | 100 | 0,4 | 5.803 |

90






Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.
Frytop cromados - Chromed Frytop

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

| | | | | | |
|--|--|-----------------------|--|--|------------|
|  | A980178 Antisalpicadura movable para mod. 400 mm <i>Removable back-splash for mod. 400 mm</i> | 37/20x10 h | | | 95 |
| | A980128 Antisalpicadura movable para mod. 700 mm <i>Removable back-splash for mod. 700 mm</i> | 77/20x10 h | | | 123 |
|  | A777097 Tapón en teflón para frytop <i>Teflon cap for fry top</i> | 55/61x25/31 x 55 h | | | 230 |
|  | A777099 Raspador doble cuchilla <i>Scraper double side blade</i> | | | | 54 |
| | A980164 Cajón para lavar FTBE/G <i>Drawer for washing FTBE/G</i> | | | | 100 |



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.
Frytop cromados - Chromed Frytop

Rejilla de piedra lávica

Lavastone grill

La gama de rejillas de piedra lávica **DOMINA PRO 900** se compone de modelos sea de 1/2 módulo como de módulo entero, con funcionamiento a gas en la versión monobloque sobre armarios o top.

Prestaciones

- Parrilla de cocción es en hierro fundido, reversible carne/pescado
- Kit de elevación de las rejillas disponible como accesorio, para permitir una mayor pendiente e diferenciar la temperatura
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpieza

- El protector contra salpicaduras opcional contiene el derrame de grasa durante la cocción
- Disponibles en opción las briquetas, muy fácil de limpiar
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** Lavastone grill range consists of both 1/2 and full module models, with gas heating, available as freestanding unit or top versions.

Performances

- Double face cast iron grid meat/fish
- Grids lifting kit available as accessory to allow greater slope and differentiate the temperature cooking
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- The three sides splashguard contains greases during cooking
- Briquettes available as an accessory, they are easy to clean and release less fumes into the environment
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Rejilla Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 10 kW | kW | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



| | | | | | | | | |
|--|--|----------|--------------|---|----|-----|-----|--------------|
|  | PLG94A Rejilla de piedra lávica Lavastone grill | 40x90x85 | 64x37x3 | 1 | 10 | 72 | 0,5 | 4.241 |
|  | PLG98A Rejilla de piedra lávica Lavastone grill | 80x90x85 | 64x37x3 (x2) | 2 | 20 | 113 | 1 | 6.927 |



IPX5

| Modelo Model | Dim. Dim. | Rejilla Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 10 kW | kW | Kg | m ³ | € |

Top (solo versión voladizo) - Top (for hanging version only)




| | | | | | | | | |
|--|---|------------|--------------|---|----|----|------|--------------|
|  | PLG94T* Rejilla de piedra lávica Lavastone grill | 40x90x34,5 | 64x37x3 | 1 | 10 | 60 | 0,25 | 4.136 |
|  | PLG98T* Rejilla de piedra lávica Lavastone grill | 80x90x34,5 | 64x37x3 (x2) | 2 | 20 | 95 | 0,4 | 6.406 |

* Los modelos superiores no se pueden instalar en una base abierta

* The top versions cannot be installed on open base

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | | |
|---|---|----------|---|------|------------|
|  | A800100 Saco de piedra lávica Lavastone sack | 32x32x15 | 6 | 0,01 | 58 |
|  | A777140** 1 Caja con n.70 briquetas por rejilla piedra de lava 1 box with n. 70 lavastone briquette | | | | 393 |
| | A980167 Kit elevación rejillas PLG94 Kit grids lifting PLG94 | | | | 214 |
| | A980168 Kit elevación rejillas PLG98 Kit grids lifting PLG98 | | | | 249 |
|  | 777187 Raspador Scraper | | | | 54 |



Reglamento CE 1935/2004 y
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Parrilla de agua

Water grill

La gama de parrillas de agua **DOMINA PRO 900** se compone de modelos ya sea de 1/2 módulo como de módulo entero, con funcionamiento eléctrico, en la versión monobloque. La evaporación del agua presente en los contenedores colocados debajo de las resistencias permite una cocción delicada y uniforme de los alimentos sin alterar el gusto.

Prestaciones

- Parrilla de cocción es en hierro fundido, reversible carne/pescado
- El calor irradiado por las resistencias genera vapor que sube a la comida que se está cocinando en la parrilla, asegurando una cocción suave e uniforme

Limpieza

- Fácil limpieza del cajón de recolección de grasa gracias a la presencia de agua en el interior
- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** water grill range consists of both 1/2 or full module models, electric heating, available as freestanding unit. The water contained in the containers under the electric heating elements evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged.

Performances

- Double face cast iron grid meat/fish
- The heat radiated by the electric heating elements/develops steam which rises towards the food on the grid, ensuring delicate and uniform cooking

Cleanability

- Easy cleaning of the grease collection drawer thanks to the presence of water inside
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Rejilla Grid | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 6 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario - Free standing on stand

| | | | | | | | | | |
|--|--|----------|-----------------|---|----|--------------------|-----|-----|--------------|
|  | WGE94A Parrilla de agua Water grill | 40x90x85 | 64x37x3 | 1 | 7 | 400V/3N 50/60Hz | 72 | 0,5 | 3.752 |
|  | WGE98A Parrilla de agua Water grill | 80x90x85 | 64x37x3 (x2) | 2 | 14 | 400V/3N 50/60Hz | 113 | 1 | 6.008 |



Parrilla de agua - Water grill domina Pro|900

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

| | | | | |
|--|--|--|--|-----------|
|  | A777143 Raspador doble cuchilla Scraper double side blade | | | 53 |
|--|--|--|--|-----------|

Freidoras

Fryers

La gama de freidoras **DOMINA PRO 900** se compone de modelos de una o dos cubas, con calentamiento a gas o eléctrico, disponibles en la versión monobloque y top.

Prestaciones

- Control termostático entre 105 °C y 185 °C (versiones eléctrico) y entre 110 °C y 190 °C (versiones de gas)
- Gran área fría para mantener la integridad aceite
- Modelos con pantalla digital (eléctricos)
- Versión HP para una alta productividad
- Versiones a gas disponibles con calentamiento indirecto (cuba V) o calentamiento directo (tubos en la cuba)

Limpeza

- Resistencias eléctricas totalmente elevables, para permitir una limpieza perfecta de la cuba
- Cubas moldeadas y soldadas continuamente para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** fryers range consists of models with one or two tanks, with gas or electric heating, available as freestanding unit or top versions.

Performances

- Thermostatic temperature control from 105 °C to 185 °C (electric versions) and from 110 °C to 190 °C (gas versions)
- Large cold zone to keep the quality of the oil unchanged longer
- Models with digital display (electric)
- HP version for high productivity
- Gas versions available with indirect heating (V shape tank) or direct heating (internal tubes)

Cleanability

- Tilting heating elements, to allow a perfect cleaning of the tank
- Moulded and continuous-welded tank to facilitate the cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand

| | | | | | | | | | | |
|--|-----------|------------|-------|-------|---|----|---|-----|-----|--------------|
|  <p>FRG94A Calentamiento directo 1 cuba cap. 18 L 1 cesta A980165 <i>Direct heating</i> 1 bowl cap. 18 L 1 basket A980165</p> | 40x90x118 | 30x40x31,5 | 18 | 18 | - | 18 | - | 69 | 0,5 | 4.387 |
|  <p>FRG98A Calentamiento directo 2 cubas cap. 18 L 2 cestas A980166 1 cesta A980165 <i>Direct heating</i> 2 bowl cap. 18 L 2 baskets A980166 1 basket A980165</p> | 80x90x118 | 30x40x31,5 | 18+18 | 18+18 | - | 36 | - | 114 | 1 | 7.587 |

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |



FRVG94A

Calentamiento indirecto
1 cuba cap. 20,5 L
1 cesta A980170
*Indirect heating
1 bowl cap. 20,5 L
1 basket A980170*

| | | | | | | | | | |
|-----------|----------|------|------|---|------|--------------------|----|-----|--------------|
| 40x90x118 | 31x61x40 | 20,5 | 20,5 | - | 20,5 | 230V/1N 50/60Hz | 69 | 0,5 | 4.562 |
|-----------|----------|------|------|---|------|--------------------|----|-----|--------------|



FRE94A2V

Calentamiento directo
2 cubas cap. 8 L
2 cestas A770045
*Direct heating
2 bowl cap. 8 L
2 baskets A770045*

| | | | | | | | | | |
|----------|----------|-----|---|-----------|------|--------------------|----|-----|--------------|
| 40x90x85 | 14x34x21 | 8+8 | - | 5,25+5,25 | 10,5 | 400V/3N 50/60Hz | 56 | 0,5 | 5.729 |
|----------|----------|-----|---|-----------|------|--------------------|----|-----|--------------|



FRBE94A

Calentamiento directo
1 cuba cap. 18 L
1 cesta A980136
*Direct heating
1 bowl cap. 18 L
1 basket A980136*

| | | | | | | | | | |
|----------|----------|----|---|----|----|--------------------|----|-----|--------------|
| 40x90x85 | 30x40x20 | 18 | - | 16 | 16 | 400V/3N 50/60Hz | 56 | 0,5 | 4.301 |
|----------|----------|----|---|----|----|--------------------|----|-----|--------------|



FRBE98A

Calentamiento directo
2 cubas cap. 18 L
2 cestas A980137
1 cesta A980136
*Direct heating
2 bowl cap. 18 L
2 baskets A980137
1 basket A980136*

| | | | | | | | | | |
|----------|----------|-------|---|-------|----|--------------------|----|---|--------------|
| 80x90x85 | 30x40x20 | 18+18 | - | 16+16 | 32 | 400V/3N 50/60Hz | 91 | 1 | 7.421 |
|----------|----------|-------|---|-------|----|--------------------|----|---|--------------|



FRBE94AD

Pantalla digital
Calentamiento directo
1 cuba cap. 18 L
1 cesta A980136
*Digital display
Direct heating
1 bowl cap. 18 L
1 basket A980136*

| | | | | | | | | | |
|----------|----------|----|---|----|----|--------------------|----|-----|--------------|
| 40x90x85 | 30x40x20 | 18 | - | 16 | 16 | 400V/3N 50/60Hz | 56 | 0,5 | 4.947 |
|----------|----------|----|---|----|----|--------------------|----|-----|--------------|

N.1 cuba para recoger aceite incluida en las freidoras monobloque
N.1 oil tank included in monobloc fryers

domina Pro | 900 Freidoras - Fryers

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m³ | € |



FRBE98AD
Pantalla digital
Calentamiento directo
2 cubas cap. 18 L
2 cestas A980137
1 cesta A980136
*Digital display
Direct heating
2 bowl cap. 18 L
2 baskets A980137
1 basket A980136*

| | | | | | | | | | |
|----------|----------|-------|---|-------|----|--------------------|----|---|--------------|
| 80x90x85 | 30x40x20 | 18+18 | - | 16+16 | 32 | 400V/3N 50/60Hz | 91 | 1 | 8.535 |
|----------|----------|-------|---|-------|----|--------------------|----|---|--------------|



FRBE94AHP
Pantalla digital
Calentamiento directo
1 cuba cap. 20 L
1 cesta A980170
*Digital display
Direct heating
1 bowl cap. 20 L
1 basket A980170*

| | | | | | | | | | |
|----------|----------|----|---|------|------|--------------------|----|-----|--------------|
| 40x90x85 | 31x61x40 | 20 | - | 22,5 | 22,5 | 400V/3N 50/60Hz | 59 | 0,5 | 5.843 |
|----------|----------|----|---|------|------|--------------------|----|-----|--------------|

Top (solo versión voladizo) - Top (for hanging version only)



FRG94T
1 cuba cap. 18 L
1 cesta A980165
*Direct heating
1 bowl cap. 18 L
1 basket A980165*

| | | | | | | | | | |
|----------|------------|----|----|---|----|---|----|-----|--------------|
| 40x90x90 | 30x40x31,5 | 18 | 18 | - | 18 | - | 60 | 0,5 | 4.326 |
|----------|------------|----|----|---|----|---|----|-----|--------------|



FRG98T
Calentamiento directo
2 cubas cap. 18 L
2 cestas A980166
1 cesta A980165
*Direct heating
2 bowl cap. 18 L
2 baskets A980166
1 basket A980165*

| | | | | | | | | | |
|----------|------------|-------|-------|---|----|---|-----|---|--------------|
| 80x90x90 | 30x40x31,5 | 18+18 | 18+18 | - | 36 | - | 101 | 1 | 7.146 |
|----------|------------|-------|-------|---|----|---|-----|---|--------------|



FRBE94T
Calentamiento directo
1 cuba cap. 18 L
1 cesta A980136
*Direct heating
1 bowl cap. 18 L
1 basket A980136*

| | | | | | | | | | |
|----------|----------|----|---|----|----|--------------------|----|-----|--------------|
| 40x90x58 | 30x40x20 | 18 | - | 16 | 16 | 400V/3N 50/60Hz | 50 | 0,5 | 4.199 |
|----------|----------|----|---|----|----|--------------------|----|-----|--------------|



FRBE98T
Calentamiento directo
2 cubas cap. 18 L
2 cestas A980137
1 cesta A980136
*Direct heating
2 bowl cap. 18 L
2 baskets A980137
1 basket A980136*

| | | | | | | | | | |
|----------|----------|-------|---|-------|----|--------------------|----|---|--------------|
| 80x90x58 | 30x40x20 | 18+18 | - | 16+16 | 32 | 400V/3N 50/60Hz | 85 | 1 | 6.943 |
|----------|----------|-------|---|-------|----|--------------------|----|---|--------------|

98

Accesorios - Accessories

Modelo
Modelo

Precio
Prezzo

€

-23

Alimentación especial (230V / 3) - Válido para todos los modelos excepto FRBE94AHP
Special supply (230V / 3) - Valid on all models except FRBE94AHP

+3%
sul Precio
di listino
on the price list

MLM
2026

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

Accesorios - Accessories

| Modelo Modelo | Dim. Dim. | Precio Prezzo |
|------------------|--------------------------|------------------|
| | (LxPxH) cm (LxDxH) cm | € |

Cestas para freidoras a gas - Basket for gas fryers

| | | | |
|--|--|------------|-----|
|  | A980165 Cesta 1/1 entera para models FRG94A, FRG98A, FRG94T, FRG98T <i>Basket 1/1 for models FRG94A, FRG98A, FRG94T, FRG98T</i> | 27x36x14 | 151 |
|  | A980166 Cesta 1/2 cuba para models FRG94A, FRG98A, FRG94T, FRG98T <i>Basket 1/2 for models FRG94A, FRG98A, FRG94T, FRG98T</i> | 13x36x14 | 129 |
|  | A980170 Cesta 1/1 entera para models FRVG94A, FRBE94AHP <i>Basket 1/1 bowl for models FRVG94A, FRBE94AHP</i> | 28x45,5x13 | 201 |
|  | A980171 Cesta 1/2 cuba para models FRVG94A, FRBE94AHP <i>Basket 1/2 bowl for models FRVG94A, FRBE94AHP</i> | 13x45,5x13 | 149 |

Cestas para freidoras eléctricas - Basket for electric fryers

| | | | |
|--|--|--------------|-----|
|  | A980136 Cesta 1/1 entera para models FRBE94A, FRBE98A, FRBE94AD, FRBE98AD, FRBE94T, FRBE98T <i>Basket 1/1 for models FRBE94A, FRBE98A, FRBE94AD, FRBE98AD, FRBE94T, FRBE98T</i> | 27x32,5x13,5 | 151 |
|  | A980137 Cesta 1/2 cuba para models FRBE94A, FRBE98A, FRBE94AD, FRBE98AD, FRBE94T, FRBE98T <i>Basket 1/2 for models FRBE94A, FRBE98A, FRBE94AD, FRBE98AD, FRBE94T, FRBE98T</i> | 13x32,5x13,5 | 129 |
|  | A770045 Cesta 1/2 cuba para modelo FRE794A2V <i>Basket 1/2 bowl for model FRE94A2V</i> | 12x29,5x12 | 99 |
|  | A980170 Cesta 1/1 entera para models FRBE94AHP, FRVG94A <i>Basket 1/1 bowl for models FRBE94AHP, FRVG94A</i> | 28x45,5x13 | 201 |
|  | A980171 Cesta 1/2 cuba para models FRBE94AHP, FRVG94A <i>Basket 1/2 bowl for models FRBE94AHP, FRVG94A</i> | 13x45,5x13 | 149 |

Para freidoras monobloque - For monobloc fryers

| | | | |
|--|---|------------|-----|
|  | A980131 Cuba para recoger aceite para freidoras monobloque <i>Oil tank for monobloc fryers</i> | 30x67x15,5 | 145 |
| | A777194 Tubo de drenaje de aceite para FRVG94A y FRBE94AHP <i>Oil drain pipe for FRVG94A and FRBE94AHP</i> | | 89 |

Para instalación en voladizo - For hanging installation

| | | | |
|--|---|----------|-----|
| | A980138 Cuba para recoger aceite + ruedas para instalación en voladizo <i>Oil tank + wheels for hanging installation</i> | 30x67x22 | 180 |
|--|---|----------|-----|



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Cuece pastas

Pasta cooker

La gama de los cuece pastas **DOMINA PRO 900** se compone de modelos con una cuba de 26 y 40 litros de capacidad, con calentamiento a gas o eléctrico, disponibles en versión monobloque y top.

Prestaciones

- Versiones de gas: quemador de acero inoxidable alta potencia externo a la cuba, electroválvula para llenado de agua
- Versiones eléctricas: resistencias en la cuba, para aumentar la eficiencia
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpeza

- Encimera con dibujo perimetral para la recolección de líquidos y para facilitar la limpieza
- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** pasta cooker range comprises models with one tank of 26 or 40 liters of capacity, with gas or electric heating, available as freestanding unit or top versions.

Performances

- Gas versions: high power stainless steel burner, outside the tank, electro-valve for water loading
- Electric version: heating elements inside the tank to increase the efficiency
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Moulded edge for collection of liquids and to facilitate cleaning
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand

| | | | | | | | | | | |
|---|----------|--------------|-------|-----------|---|------|--------------------|----|-----|--------------|
|  <p>CPG94A 1 cuba cap. 40 L cestas no incluidas 1 tank cap. 40 L basket not included</p> | 40x90x85 | 30,5x51x27,5 | 40 | 13,3 | - | 13,3 | 230V/1N 50/60Hz | 57 | 0,5 | 4.499 |
|  <p>CPG98A 2 cubas cap. 40 L cestas no incluidas 2 tanks cap. 40 L basket not included</p> | 80x90x85 | 30,5x51x27,5 | 40+40 | 13,3+13,3 | - | 26,6 | 230V/1N 50/60Hz | 94 | 1 | 7.118 |

100

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m³ | € |



CPE94A
1 cuba cap.40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|----|---|---|---|--------------------|----|-----|--------------|
| 40x90x85 | 30,5x51x27,5 | 40 | - | 9 | 9 | 400V/3N 50/60Hz | 51 | 0,5 | 4.596 |
|----------|--------------|----|---|---|---|--------------------|----|-----|--------------|



CPE98A
2 cubas cap. 40 L
cestas no incluidas
2 tanks cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|-------|---|-----|----|--------------------|----|---|--------------|
| 80x90x85 | 30,5x51x27,5 | 40+40 | - | 9+9 | 18 | 400V/3N 50/60Hz | 81 | 1 | 7.087 |
|----------|--------------|-------|---|-----|----|--------------------|----|---|--------------|

Top (solo versión voladizo) - Top (for hanging version only)



CPE94T
1 cuba cap.40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|----|---|---|---|--------------------|----|-----|--------------|
| 40x90x58 | 30,5x51x27,5 | 40 | - | 9 | 9 | 400V/3N 50/60Hz | 45 | 0,5 | 4.363 |
|----------|--------------|----|---|---|---|--------------------|----|-----|--------------|



CPE98T
2 cubas cap. 40 L
cestas no incluidas
2 tanks cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|-------|---|-----|----|--------------------|----|---|--------------|
| 80x90x58 | 30,5x51x27,5 | 40+40 | - | 9+9 | 18 | 400V/3N 50/60Hz | 75 | 1 | 6.733 |
|----------|--------------|-------|---|-----|----|--------------------|----|---|--------------|

Accesorios - Accessories

| Modelo Model | Precio Price |
|-----------------|-----------------|
| | € |

-23
Alimentación especial (230V / 3)
Special supply (230V / 3)










+3%
sul Precio
di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

domina Pro | 900 Cuece pastas - Pasta cooker

Accesorios - Accessories

Cestas cuece pasta - Baskets for pasta cooker

| | Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Precio Price € |
|--|---|--|----------------------|
|  | A770049 | 14,5x29x21,5 | 117 |
|  | A770050 | 49x29x21,5 | 259 |
|  | A800104 | 16x29x21,5 | 120 |
|  | A800105 | 24x29x21,5 | 144 |
|  | A800108 | ø 14,5 x H 20 | 151 |
|  | B800003 | 14,5x16x21,5 | 97 |
|  | B800004 | 14,5x16x21,5 | 97 |
|  | B800007 | 33x29x21,5 | 198 |
|  | A980117 Tapa para cuece pasta Lid for pasta cooker | 52,8x32,7x4,58 | 71 |

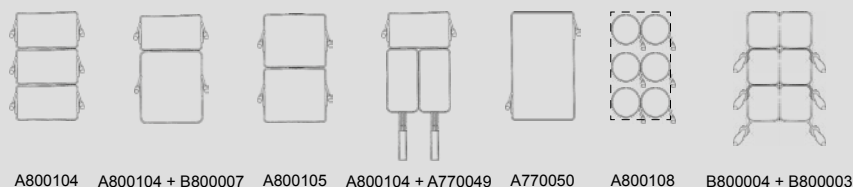
102



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

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2026

Combinación cestas cuece pasta Basket for pasta cooker



A800104 A800104 + B800007 A800105 A800104 + A770049 A770050 A800108 B800004 + B800003

Sartenes basculantes

Braising pan

La gama de sartenes basculantes **DOMINA PRO 900** se compone de modelos monobloque, con calentamiento a gas y con calentamiento eléctrico, cuba en acero inoxidable. Grifo de carga agua colocado en el frente de la máquina.

Prestaciones

- Control de temperatura termostático. De 90 °C a 320 °C (versiones de gas), de 50 °C a 300 °C (versiones eléctrico)
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpeza

- Parte superior fácil de limpiar gracias a la inclinación completa de la cuba
- Las esquinas redondeadas facilitan la limpieza de la cuba
- Número limitado de tornillos para tener superficies sin obstáculos

Facilidad de mantenimiento

- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** braising pan range consists of freestanding models with gas or electric heating, and stainless steel tank. Water load tap placed in front of the unit.

Performances

- Temperature thermostatic control. From 90 °C to 320 °C (gas version), from 50 °C to 300 °C (electric version)
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

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



Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Cap. Cuba Tank | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque abatible / vuelco manual - Free standing tilting / manual turnover

| | | | | | | | | | | |
|--|----------|----------|----|----|------|----|--------------------|-----|-----|--------------|
|  <p>BRG98A Cuba inoxidable cap. 80 L vuelco man. S/S pan cap. 80 L, manual turnover</p> | 80x90x85 | 79x69x20 | 80 | 20 | 0,02 | 20 | 230V/1N 50/60Hz | 164 | 1,1 | 9.958 |
|  <p>BRE98A Cuba inoxidable cap. 80 L vuelco man. S/S pan cap. 80 L, manual turnover</p> | 80x90x85 | 79x69x20 | 80 | - | 12 | 12 | 400V/3N 50/60Hz | 160 | 1,1 | 9.730 |



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Cap. Cuba Tank | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m³ | € |

Monobloque abatible / vuelco automático - Free standing tilting / automatic turnover



BRG912A

Cuba inoxidable
cap. 120 L
vuelco automático
S/S pan cap. 120L,
automatic turnover

| | | | | | | | | | |
|---------------|---------------|-----|----|-----|----|--------------------|-----|-----|---------------|
| 120x94,2x96,5 | 101,3x66x24,5 | 120 | 29 | 0,3 | 29 | 230V/1N 50/60Hz | 210 | 1,4 | 13.658 |
|---------------|---------------|-----|----|-----|----|--------------------|-----|-----|---------------|



BRE912A

Cuba inoxidable
cap. 120 L
vuelco automático
S/S pan cap. 120 L,
automatic turnover

| | | | | | | | | | |
|---------------|---------------|-----|---|------|------|--------------------|-----|-----|---------------|
| 120x94,2x96,5 | 101,3x66x24,5 | 120 | - | 20,3 | 20,3 | 400V/3N 50/60Hz | 210 | 1,4 | 13.133 |
|---------------|---------------|-----|---|------|------|--------------------|-----|-----|---------------|

Top (solo versión voladizo) - Top (for hanging version only)



BRG912T

Cuba inoxidable
cap. 80 L vuelco man.
S/S pan cap. 80 L,
manual turnover

| | | | | | | | | | |
|-----------|----------|----|----|------|----|--------------------|-----|---|--------------|
| 120x90x25 | 80x69x20 | 80 | 21 | 0,02 | 21 | 230V/1N 50/60Hz | 170 | 1 | 8.907 |
|-----------|----------|----|----|------|----|--------------------|-----|---|--------------|



BRE912T

Cuba inoxidable
cap. 80 L vuelco man.
S/S pan cap. 80 L,
manual turnover

| | | | | | | | | | |
|-----------|----------|----|---|----|----|--------------------|-----|---|--------------|
| 120x90x25 | 80x69x20 | 80 | - | 12 | 12 | 400V/3N 50/60Hz | 154 | 1 | 8.611 |
|-----------|----------|----|---|----|----|--------------------|-----|---|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m³ | € |

A980007

Soporte para sartén basculante en voladizo
Basament for tilting bratt pans tops

| | | | |
|---------------|----|-----|------------|
| 103,5x79,5x13 | 22 | 0,7 | 460 |
|---------------|----|-----|------------|



A980008

Soporte para sartén basculante en pavimento
Floor tilting bratt pans support

| | | | |
|-----------|----|-----|--------------|
| 120x82x60 | 30 | 1,1 | 1.235 |
|-----------|----|-----|--------------|

-23

Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
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on the price list

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Marmitas

Boiling pan

La gama de marmitas **DOMINA PRO 900** se compone de modelos de 50 litros de capacidad con calentamiento indirecto a gas o eléctrico. El vapor a baja presión producido en el espacio aislante calienta uniformemente la superficie del recipiente.

Prestaciones

- Control de temperatura termostático que permite una cocción suave
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpeza

- La encimera moldeada, sin juntas y con bordes redondeados, facilita la limpieza de la superficie de trabajo
- La estructura de la cuba permite una limpieza perfecta y rápida
- Filtro de grifo de drenaje fácilmente extraíble y muy fácil de limpiar
- Número limitado de tornillos para tener superficies sin obstáculos

Facilidad de mantenimiento

- Posibilidad de realizar mantenimiento sin vaciar la cuba, gracias al nuevo panel frontal que evita la extracción del grifo de drenaje
- Grifo de drenaje inspeccionable para facilitar las operaciones de limpieza ordinarias.
- Nueva chimenea sin tornillos fácilmente extraíble
- Compartimento técnico trasero para facilitar la conexión a los usuarios

The **DOMINA PRO 900** boiling pan range consists of 50 Lt models with gas or electric indirect heating. The low pressure steam in the interspace heats evenly the surface of the pan.

Performances

- Temperature thermostatic control allows delicate cooking
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Moulded watertight worktop, jointsless, with rounded corners, facilitate the top cleaning
- The tank structure allows perfect and fast cleaning
- The drain tap filter easily removable and very easy to clean
- Limited number of screws to have surfaces without obstacles

Ease of maintenance

- No need to empty the tank before maintenance operations thanks to the new front panel which avoids to remove of the drain tap
- Inspectable drain tap to facilitate ordinary cleaning operations
- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. marmita Pan dimensions | Cap. marmita Pan capacity | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------------|------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (ØxH) cm | Lt | kW | | Kg | m ³ | € |

Monobloque - Free standing



PEG98A100

Calentamiento directo cap. 100 L.
Direct heating cap. 100 L.

80x90x85

60x42

100

21

-

118

1,1

7.915

PEG98A150

Calentamiento directo cap. 150 L.
Direct heating cap. 150 L.

80x90x85

60x54

150

21

-

123

1,1

8.112



PEG98A100I

Calentamiento indirecto cap. 100 L.
Indirect heating cap. 100 L.

80x90x85

60x42

100

21

-

143

1,1

10.702

PEG98A150I

Calentamiento indirecto cap. 150 L.
Indirect heating cap. 150 L.

80x90x85

60x54

150

21

-

148

1,1

12.000



Reglamento CE 1935/2004 y
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domina Pro | 900 Marmitas - Boiling pan

IPX5

| Modelo Model | Dim. Dim. | Dim. marmita Pan dimensions | Cap. Marmita Pan capacity | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------------|------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (ØxH) cm | Lt | kW | | Kg | m ³ | € |



| | | | | | | | | |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|
| PEE98A100I Calentamiento indirecto cap. 100 L. <i>Indirect heating cap. 100 L.</i> | 80x90x85 | 60x42 | 100 | 14,4 | 400V/3N 50/60Hz | 128 | 1,1 | 10.812 |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|

| | | | | | | | | |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|
| PEE98A150I Calentamiento indirecto cap. 150 L. <i>Indirect heating cap. 150 L.</i> | 80x90x85 | 60x54 | 150 | 14,4 | 400V/3N 50/60Hz | 134 | 1,1 | 11.150 |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|

Top (solo versión voladizo) - Top (for hanging version only)



| | | | | | | | | |
|--|----------|-------|-----|----|---|-----|-----|--------------|
| PEG98T100 Calentamiento directo cap. 100 L. <i>Direct heating cap. 100 L.</i> | 80x90x70 | 60x42 | 100 | 21 | - | 113 | 1,1 | 7.295 |
|--|----------|-------|-----|----|---|-----|-----|--------------|

| | | | | | | | | |
|--|----------|-------|-----|----|---|-----|-----|--------------|
| PEG98T150 Calentamiento directo cap. 150 L. <i>Direct heating cap. 150 L.</i> | 80x90x70 | 60x54 | 150 | 21 | - | 118 | 1,1 | 7.690 |
|--|----------|-------|-----|----|---|-----|-----|--------------|



| | | | | | | | | |
|---|----------|-------|-----|----|---|-----|-----|---------------|
| PEG98T100I Calentamiento indirecto cap. 100 L. <i>Indirect heating cap. 100 L.</i> | 80x90x70 | 60x42 | 100 | 21 | - | 138 | 1,1 | 10.925 |
|---|----------|-------|-----|----|---|-----|-----|---------------|

| | | | | | | | | |
|---|----------|-------|-----|----|---|-----|-----|---------------|
| PEG98T150I Calentamiento indirecto cap. 150 L. <i>Indirect heating cap. 150 L.</i> | 80x90x70 | 60x54 | 150 | 21 | - | 143 | 1,1 | 11.502 |
|---|----------|-------|-----|----|---|-----|-----|---------------|



| | | | | | | | | |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|
| PEE98T100I Calentamiento indirecto cap. 100 L. <i>Indirect heating cap. 100 L.</i> | 80x90x70 | 60x42 | 100 | 14,4 | 400V/3N 50/60Hz | 123 | 1,1 | 10.336 |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|





| | | | | | | | | |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|
| PEE98T150I Calentamiento indirecto cap. 150 L. <i>Indirect heating cap. 150 L.</i> | 80x90x70 | 60x54 | 150 | 14,4 | 400V/3N 50/60Hz | 129 | 1,1 | 11.157 |
|---|----------|-------|-----|------|--------------------|-----|-----|---------------|

106



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Accesorios - Accessories

| Modelo Model | Dim. Dim. | n° sectores n° sectors | Precio Price | |
|--|---|---------------------------|-----------------|--|
| | (LxPxH) cm (LxDxH) cm | | € | |
|  | A800052 Cesta para colar la pasta 100 L <i>Colander basket 100 L</i> | Ø 50 x 41 | 1 | 1.886 |
| | A800055 Cesta para colar la pasta 150 L <i>Colander basket 150 L</i> | Ø 50 x 48 | 1 | 2.084 |
|  | A800053 Cesta para colar la pasta 100 L <i>Colander basket 100 L</i> | Ø 50 x 41 | 2 | 2.355 |
| | A800056 Cesta para colar la pasta 150 L <i>Colander basket 150 L</i> | Ø 50 x 48 | 2 | 2.596 |
|  | A800054 Cesta para colar la pasta 100 L <i>Colander basket 100 L</i> | Ø 50 x 41 | 3 | 2.949 |
| | A800057 Cesta para colar la pasta 150 L <i>Colander basket 150 L</i> | Ø 50 x 48 | 3 | 3.247 |
|  | A980121 Tapa con doble aislamiento <i>Double insulation lid</i> | Ø 60 | | 788 |
| -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | | | +3% sul Precio di listino <i>on the price list</i> |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



Reglamento CE 1935/2004 y
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Baño María

Bain-marie

La gama de baño María **DOMINA PRO 900** se compone de modelos con calentamiento eléctrico, disponibles en la versión monobloque y top.

Prestaciones

- Control termostático entre 0 °C y 90 °C
- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpieza

- Cuba con esquinas redondeadas de fácil limpieza
- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **DOMINA PRO 900** bain-marie range is composed of electric models, available as freestanding unit or top versions.

Performances

- Thermostatic control 0 °C - 90 °C
- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Tank with rounded corners easy to clean
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



BME94A

1 cuba GN 4/3
altura 150 mm
1 tank GN 4/3
height 150 mm

40x90x85

31x69x16

GN 4/3

2,5

2,5

230V/1N
50/60Hz

45

0,5

3.485



BME98A

1 cuba GN 8/3
altura 150 mm
1 tank GN 8/3
height 150 mm

80x90x85

63x69x16

GN 8/3

6

6

400V/3N
50/60Hz

68



1

4.345

IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |




Top - Top

| | | | | | | | | | | |
|--|---|----------|----------|--------|-----|-----|--------------------|----|------|--------------|
|  | BME94T 1 cuba GN 4/3 altura 150 mm 1 tank GN 4/3 height 150 mm | 40x90x25 | 31x69x16 | GN 4/3 | 2,5 | 2,5 | 230V/1N 50/60Hz | 36 | 0,25 | 2.767 |
|  | BME98T 1 cuba GN 8/3 altura 150 mm 1 tank GN 8/3 height 150 mm | 80x90x25 | 63x69x16 | GN 8/3 | 6 | 6 | 400V/3N 50/60Hz | 50 | 0,4 | 3.532 |

Accesorios - Accessories

Cubetas inoxidables con tapa para baño María - Stainless steel containers with lid

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |

| | | | |
|--|---|--------------|---|
|  | A800040 Cap. 21 L GN 1/1 Cap. 21 L GN 1/1 | 53x32,5x15 | 190 |
|  | A800041 Cap. 13 L GN 2/3 Cap. 13 L GN 2/3 | 35,5x32,5x15 | 135 |
|  | A800042 Cap. 9,5 L GN 1/2 Cap. 9,5 L GN 1/2 | 32,5x26,5x15 | 124 |
| | A800043 Cap. 5 L GN 1/3 Cap. 5 L GN 1/3 | 32,5x17,5x15 | 96 |
| | -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



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A800040 - A800041
A800042 - A800043

Elementos neutros

Neutral worktop

La gamma di elementi neutri **DOMINA PRO 900** si compone di modelli monoblocco su armadio aperto e modelli top.

Prestaciones

- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Limpieza

- Número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

The **DOMINA PRO 900** neutral worktop range is composed of monobloc models on open cupboard and top models.

Performances

- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines


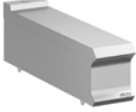
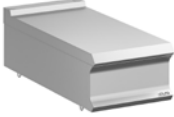
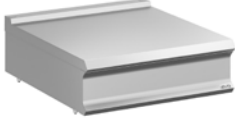
| Modelo Model | Dim. Dim. | Cajón Drawer | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | |
|--|--|----------|---|----|-----|--------------|
|  | N92AW | 20x90x85 | | 10 | 0,1 | 2.028 |
|  | N94A | 40x90x85 | | 34 | 0,5 | 1.731 |
| | N94AC Con cajón With drawer | 40x90x85 | • | 40 | 0,5 | 2.117 |
|  | N98A | 80x90x85 | | 51 | 1 | 2.375 |


| Modelo Model | Dim. Dim. | Cajón Drawer | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | | Kg | m ³ | € |

Top - Top

| | | | | | | |
|--|--|----------|---|----|-------|--------------|
|  | N91T | 10x90x25 | | 5 | 0,075 | 699 |
|  | N92T | 20x90x25 | | 10 | 0,15 | 779 |
|  | N94T | 40x90x25 | | 26 | 0,25 | 961 |
| | N94TC Con cajón With drawer | 40x90x25 | • | 29 | 0,25 | 1.357 |
|  | N98T | 80x90x25 | | 40 | 0,4 | 1.399 |

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | | |
|---|--|---------|---|------|------------|
|  | A777125 Columna de agua posterior para modelos sobre armario abierto Water column for cupboard models | 32x49x1 | 5 | 0,03 | 528 |
| | A777126 Columna de agua posterior para modelos top y en el horno Water column for top and oven models | 32x49x1 | 5 | 0,03 | 528 |

Armarios

Support / cupboards bases

La gama de armarios **DOMINA PRO 900** se compone de modelos 1/2 módulo y módulo entero.

Prestaciones

- Encimera de trabajo en acero inoxidable AISI 304 de 2 mm de espesor

Pulibilidad

- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

The **DOMINA PRO 900** cupboard bases consists of 1/2 modul and full modul models.

Performances

- AISI 304 stainless steel worktop, thickness 2 mm

Cleanability

- Removable bottom to facilitate cleaning the area underneath the machines

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Armarios cerrados - Support / cupboard bases








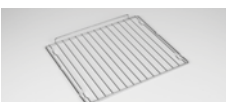
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|---|----------|----|-----|------------|
|  <p>NSA92 Soporte armario 20 cm Open counter cm 20</p> | 20x90x60 | 16 | 0,2 | 754 |
|---|----------|----|-----|------------|

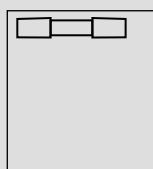
Armarios abiertos sin puertas - Support / cupboard bases without doors

| | | | | |
|--|----------|----|------|--------------|
|  <p>NSA94 Soporte armario 40 cm Open counter cm 40</p> | 40x90x60 | 23 | 0,35 | 828 |
|  <p>NSA98 Soporte armario 80 cm Open counter cm 80</p> | 80x90x60 | 32 | 0,6 | 1.053 |

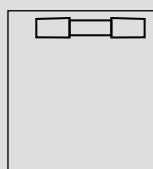
| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases Accessories

| | | | | | |
|--|--|---------------|---|------|------------|
|  | A777118 Puerta armario 40 cm <i>Door for cupboard 40 cm</i> | 39x44x3,2 | 5 | 0,05 | 224 |
|  | A980179 Kit puertas armario 70 cm (2 puertas). Puerta derecha con tirador descentrado a la izquierda para permitir la apertura total de la puerta en presencia de un lateral derecho A777129 o A777128. Gracias a la apertura total, el uso también está garantizado con la guía lateral armario A777115 <i>Door for cupboard 40 cm (1 door) with off-centre handle on the left to allow full opening of the door in the presence of a right-hand side panel A777129 or A777128. Thanks to the full opening, use is also guaranteed with lateral guide for cupboard A777115</i> | 39x44x3,2 | 5 | 0,05 | 224 |
|  | A980180 Kit puertas armario 70 cm (2 puertas). Puerta izquierda con tirador descentrado a la derecha para permitir la apertura total de la puerta en presencia de un lateral izquierdo A777129 o A777128. Gracias a la apertura total, el uso también está garantizado con la guía lateral armario A777115 <i>Door for cupboard 40 cm (1 door) with off-centre handle on the right to allow full opening of the door in the presence of a left-hand side panel A777129 or A777128. Thanks to the full opening, use is also guaranteed with lateral guide for cupboard A777115</i> | 39x44x3,2 | 5 | 0,05 | 224 |
|  | A777123 Kit cajonera 2 cajones GN 1/1 para NSA94 <i>Pair of drawers GN 1/1 for NSA94</i> | 40x58x44/21,5 | | | 625 |
|  | A777135 Kit cajonera 2 cajones GN 1/1 para compartimentos abiertos monobloque L.40 cm <i>Kit 2 drawers GN 1/1 for monobloc open cupboard L.40 cm</i> | 40x66x44/21,5 | | | 612 |
|  | A777115 Guía lateral cromada compartimento armario <i>Chromed lateral guide for cupboard</i> | 58,5x2,5x38,5 | | | 45 |
|  | A770011 Rejilla compartimento armario GN 1/1 <i>Cupboard shelf GN 1/1</i> | 32,5x62,5x3 | | | 63 |
|  | A770013 Rejilla horno estático GN 2/1 <i>Static oven shelf GN 2/1</i> | 53x62,5x4,7 | | | 71 |






A980179



A980180

| Modelo Model | Dim. Dim. | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kW | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases Accessories

| | | | | | |
|--|---------|-----|---|------|------------|
|  <p>A980129 Kit calentador GN 1/1 para armarios L. 40 con rejilla GN 1/1 incluida <i>Kit heating group for cabinet GN 1/1 suitable for open counter bases W. 40 with GN 1/1 grid included</i></p> | 23x54x5 | 0,8 | 5 | 0,05 | 505 |
|  <p>A980130 Kit calentador GN 2/1 para armarios L. 70/80 con rejilla GN 2/1 incluida <i>Kit heating group for cabinet GN 2/1 suitable for open counter bases W. 70/80 with GN 2/1 grid included</i></p> | 53x54x5 | 1,6 | 7 | 0,06 | 838 |
|  <p>A777131 N. 2 rueda inox <i>N. 2 s/s fixed caster</i></p> | Ø 10 | | | | 135 |
|  <p>A777132 N. 2 rueda giratoria inoxidable con freno <i>N. 2 s/s swivel caster with brake</i></p> | Ø 10 | | | | 245 |
| <p>A980118 Kit 4 pies (h. 50 mm) para instalación en zócalo lleno (h.100 mm) <i>Kit 4 feet (h. 50 mm) for installation on a solid masonry plinth (h.100 mm)</i></p> | | | | | 212 |
| <p>A777136 Kit 4 pies h. 200-250 mm <i>Kit 4 feet h. 200-250 mm</i></p> | | | | | 212 |

Accesorios para estructura en voladizo doble o en línea - prof. 90 cm

Double or single overhang support Accessories - depth 90 cm

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Viga soporte grupo en voladizo doble o individual - Beam for double or single overhang support



| | | | | |
|----------------|-----|-----|-----|--------------|
| A980009 | 160 | 85 | 2,2 | 1.995 |
| A980010 | 200 | 100 | 2,7 | 2.055 |
| A980011 | 240 | 110 | 3,2 | 2.174 |
| A980012 | 280 | 120 | 3,7 | 2.286 |
| A980013 | 320 | 135 | 4,2 | 2.407 |
| A980014 | 360 | 165 | 4,7 | 2.510 |
| A980015 | 400 | 180 | 5,2 | 2.691 |
| A980016 | 440 | 195 | 5,7 | 2.758 |
| A980017 | 480 | 210 | 6,2 | 2.819 |
| A980057 | 520 | 230 | 6,7 | 2.960 |



Travesaño puerta top - Top-holder bar



| | | | | |
|----------------|--------|---|-----|------------|
| A990008 | 80x5x8 | 5 | 0,1 | 274 |
|----------------|--------|---|-----|------------|

Pie inoxidable para estructura de apoyo - S/S foot



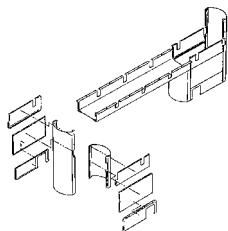
| | | | | |
|----------------|----------|----|-----|------------|
| A990016 | 65x25x20 | 12 | 0,1 | 719 |
|----------------|----------|----|-----|------------|

Accesorios para estructura en voladizo doble - prof. 90 cm

Double overhang support Accessories - depth 90 cm

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|----------------------|----------------------|-------------------|-----------------|
| | (LxP) cm (LxD) cm | Kg | m ³ | € |

Revestimiento inoxidable para solución voladizo doble - S/S covering for double overhang



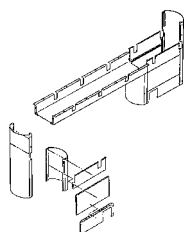
| | | | | |
|----------------|--------|--|--|--------------|
| A980139 | 160x90 | | | 2.775 |
| A980140 | 200x90 | | | 2.898 |
| A980141 | 240x90 | | | 3.010 |
| A980142 | 280x90 | | | 3.121 |
| A980143 | 320x90 | | | 3.184 |
| A980144 | 360x90 | | | 3.245 |
| A980145 | 400x90 | | | 3.363 |
| A980146 | 440x90 | | | 3.673 |
| A980147 | 480x90 | | | 3.736 |
| A980148 | 520x90 | | | 3.798 |

Accesorios para estructura en voladizo en línea - prof. 90 cm

Single overhang support Accessories - depth 90 cm

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|----------------------|----------------------|-------------------|-----------------|
| | (LxP) cm (LxD) cm | Kg | m ³ | € |

Revestimiento inoxidable para solución voladizo en línea - S/S covering for wall overhang



| | | | | |
|----------------|--------|--|--|--------------|
| A980151 | 160x90 | | | 2.435 |
| A980152 | 200x90 | | | 2.491 |
| A980153 | 240x90 | | | 2.543 |
| A980154 | 280x90 | | | 2.593 |
| A980155 | 320x90 | | | 2.643 |
| A980156 | 360x90 | | | 2.694 |
| A980157 | 400x90 | | | 2.752 |
| A980158 | 440x90 | | | 2.812 |
| A980159 | 480x90 | | | 3.149 |
| A980160 | 520x90 | | | 3.229 |

Kit de anclaje viga de soporte al pavimento - prof. 90/70 cm

Basament anchorage kit to the floor - depth 90/70 cm

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Kit para viga - Kit for beam



| | | | | |
|--|-----------|----|------|------------|
| A980037 mod. A980009 (n. 2 planchas + plantilla) - prof. 90 mod. A980062 (n. 2 planchas + plantilla) - prof. 70/90 mod. A980009 (n. 2 plates + template) - depth 90 mod. A980062 (n. 2 plates + template) - depth 70/90 | 160x70/90 | 16 | 0,07 | 488 |
|--|-----------|----|------|------------|

| | | | | |
|--|-----------|----|-----|------------|
| A980038 mod. A980010 (n. 2 planchas + plantilla) - prof. 90 mod. A980063 (n. 2 planchas + plantilla) - prof. 70/90 mod. A980010 (n. 2 plates + template) - depth 90 mod. A980063 (n. 2 plates + template) - depth 70/90 | 200x70/90 | 19 | 0,1 | 494 |
|--|-----------|----|-----|------------|



| | | | | |
|--|-----------|----|------|------------|
| A980039 mod. A980011 (n. 2 planchas + plantilla) - prof. 90 mod. A980064 (n. 2 planchas + plantilla) - prof. 70/90 mod. A980011 (n. 2 plates + template) - depth 90 mod. A980064 (n. 2 plates + template) - depth 70/90 | 240x70/90 | 23 | 0,12 | 526 |
|--|-----------|----|------|------------|

| | | | | |
|--|-----------|----|------|------------|
| A980040 mod. A980012 (n. 2 planchas + plantilla) - prof. 90 mod. A980065 (n. 2 planchas + plantilla) - prof. 70/90 mod. A980012 (n. 2 plates + template) - depth 90 mod. A980065 (n. 2 plates + template) - depth 70/90 | 280x70/90 | 26 | 0,15 | 544 |
|--|-----------|----|------|------------|

| | | | | |
|--|-----------|----|------|------------|
| A980041 mod. A980013 (n. 2 planchas + plantilla) - prof. 90 mod. A980066 (n. 2 planchas + plantilla) - prof. 70/90 mod. A980013 (n. 2 plates + template) - depth 90 mod. A980066 (n. 2 plates + template) - depth 70/90 | 320x70/90 | 29 | 0,18 | 555 |
|--|-----------|----|------|------------|

| | | | | |
|--|-----------|----|-----|------------|
| A980042 mod. A980014 (n. 2 planchas + plantilla) - prof. 90 mod. A980067 (n. 2 planchas + plantilla) - prof. 70/90 mod. A980014 (n. 2 plates + template) - depth 90 mod. A980067 (n. 2 plates + template) - depth 70/90 | 360x70/90 | 33 | 0,2 | 561 |
|--|-----------|----|-----|------------|

| | | | | |
|--|-----------|----|------|------------|
| A980043 mod. A980015 (n. 2 planchas + plantilla) - prof. 90 mod. A980068 (n. 2 planchas + plantilla) - prof. 70/90 mod. A980015 (n. 2 plates + template) - depth 90 mod. A980068 (n. 2 plates + template) - depth 70/90 | 400x70/90 | 37 | 0,25 | 733 |
|--|-----------|----|------|------------|

| | | | | |
|--|-----------|----|-----|------------|
| A980044 mod. A980016 (n. 3 planchas + plantilla) - prof. 90 mod. A980016 (n.3 plates + template) - depth 90 | 440x70/90 | 41 | 0,3 | 752 |
|--|-----------|----|-----|------------|

| | | | | |
|--|-----------|----|-----|------------|
| A980045 mod. A980017 (n. 3 planchas + plantilla) - prof. 90 mod. A980017 (n.3 plates + template) - depth 90 | 480x70/90 | 45 | 0,3 | 812 |
|--|-----------|----|-----|------------|

| | | | | |
|--|-----------|----|-----|------------|
| A980076 mod. A980057 (n. 3 planchas + plantilla) - prof. 90 mod. A980057 (n.3 plates + template) - depth 90 | 520x70/90 | 49 | 0,4 | 972 |
|--|-----------|----|-----|------------|

Accesorios varios de complemento

Additional Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Cabecera DX para monobloque - *Monobloc terminal panel (right side)*

| | | | | |
|---------|------------|---|------|-----|
| A980134 | 90x0,3x7,5 | 1 | 0,01 | 145 |
|---------|------------|---|------|-----|

Cabecera SX para monobloque - *Monobloc terminal panel (left side)*

| | | | | |
|---------|------------|---|------|-----|
| A980135 | 90x0,3x7,5 | 1 | 0,01 | 145 |
|---------|------------|---|------|-----|

Pasamano portaplatos - *Handrail for dishes*



| | | | | |
|---------|-----------|--|--|-----|
| A777086 | 40x7x5,5 | | | 258 |
| A777088 | 80x7x5,5 | | | 290 |
| A777090 | 120x7x5,5 | | | 346 |

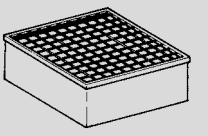
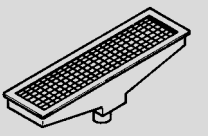




Rejilla para apoyar ollas - *Stand grate for pots*



| | | | | |
|---------|-----|--|--|-------|
| A980161 | 80 | | | 1.376 |
| A980162 | 120 | | | 1.548 |
| A980163 | 160 | | | 1.706 |

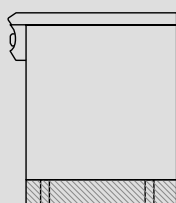
Accesorios varios de complemento

Additional Accessories

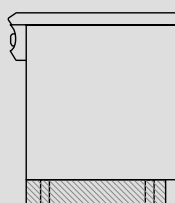
| Modelo Model | Dim. Dim. | Precio Price |
|--|--|--------------------------|
| | (LxPxH) cm (LxDxH) cm | € |
| Kit para estructura doble monobloque para rejilla para apoyar ollas - Double support kit for stand grate for pots | | |
| A777182 | | 459 |
| Kit para estructura para rejilla para apoyar ollas de máquinas side-by-side - Support kit for stand grate for pots for side by side machines | | |
| A777181 | | 236 |
| Kit para estructura doble en voladizo para rejilla para apoyar ollas - Double overhang support kit for stand grate for pots | | |
| A777180 | | 459 |
|  | B900001 Pileta con sifón vertical inoxidable Floor grate with basin S/S | 40x40x15 1.067 |
|  | B980001 Pileta con sifón vertical inoxidable Floor grate with basin S/S | 80x40x15 1.868 |
| Zócalo anterior - Front plinth | | |
|  | A980046 | 40x2x14,5 49 |
| | A980047 | 80x2x14,5 92 |
| | A980048 | 120x2x14,5 127 |
| | A980049 | 160x2x14,5 157 |
| Zócalo lateral derecho/izquierdo - Right/Left plinth | | |
|  | A980149 para cierre total - For total closing | 78,5x2x14,5 64 |
| | A980150 espacio útil para el paso del cable - Useful space for cable passage | 71x2x14,5 64 |
| Zócalo lateral derecho/izquierdo para composiciones espalda/espalda 900+900 (cierre total) Right/left plinth for back to back installations 900+900 (total closing) | | |
|  | A980173 | 140x2x14,5 184 |
| Zócalo lateral derecho/izquierdo para composiciones espalda/espalda 900+700 (cierre total) Right/left plinth for back to back installations 900+700 (total closing) | | |
|  | A980133 | 132x2x14,5 158 |

120

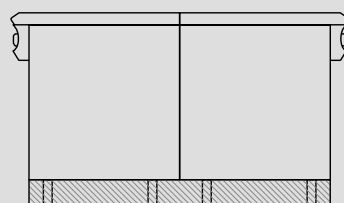
Zócalo lateral para versiones monobloque
Plinth for monobloc versions



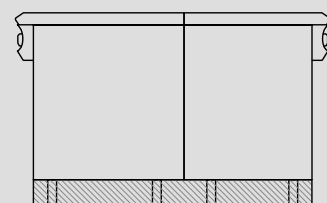
A980149
derecha/izquierda - right/left



A980150
derecha/izquierda - right/left








A980173



A980133

Accesorios varios de complemento

Additional accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |
| Lado de cierre derecho - Right side closing | | | | |
|  A980123 | 90x5x73,5 | 11 | | 758 |
| Lado de cierre izquierdo - Left side closing | | | | |
|  A980124 | 90x5x73,5 | 11 | | 758 |
| Lado de cierre derecho/izquierdo para doble instalación 90/90 - Right/left side closing for double installation 90/90 | | | | |
|  A980125 | 180x5x73,5 | 22 | | 1.038 |
| Lado de cierre derecho/izquierdo para doble instalación 90/70 - Right/left side closing for double installation 90/70 | | | | |
|  A980126 | 163x5x73,5 | 22 | | 1.026 |
| Lado de cierre derecho/izquierdo para doble instalación 70/90 - Right/left side closing for double installation 70/90 | | | | |
|  A980127 | 163x5x73,5 | 22 | | 1.026 |

domina Pro | 900 Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|--------------------------|----------------------|-------------------|---|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |
| 23 (230 V/ 3F) alimentación especial, a especificar en el momento de la orden <i>special supply, to be specified at the order</i> | | | | +3% sul Precio di listino on the price list |

Suplemento adicional pintura puerta (brillante)** - Door painting surcharge (gloss)**

| Solicitar al hacer el pedido To be required when ordering | rojo red | azul blue | negro black | 233* |
|--|-------------|--------------|----------------|------|
| | RAL. 3003 | RAL. 5005 | RAL. 9005 | |

* Costo adicional por cada elemento pintado - Additional cost for each painted element

** Pintura no disponible para Parrilla de agua, Sartenes basculantes, Marmitas, Bases refrigeradas ventiladas, Cajones - Painting not available for Water grill, Braising and Boiling pan, Refrigerated bases, Drawers

Drop-in

Drop-in

Flex Burners

5,5 kW - 7 kW

La gama de módulos **Drop-in** es completa y versátil: los módulos disponibles son compatibles con cualquier plan. Hay 3 métodos de instalación disponibles para satisfacer cada necesidad:

Soldadura: para obtener la máxima resistencia y limpieza de la placa.*

A ras de superficie: la máquina está siliconada, a ras de la superficie de trabajo.

En apoyo: el módulo se atornilla a la encimera, solución rápida y práctica de realizar.

*No es posible soldar para inducción y vitrocerámica.

The range of **Drop-in** modules is complete and versatile: the available modules are compatible with any plan. There are 3 installation methods available to meet every need:

Welded: for maximum strength and cleanliness of the top.*

Flushed: the machine is siliconed, flushed with the worktop.

Top mounted: the modul is screwed to the worktop, quick and practical solution to implement.

*Welding not possible for Induction and Glass ceramic top.



Soldadura - *Welded*



A ras de superficie - *Flushed*




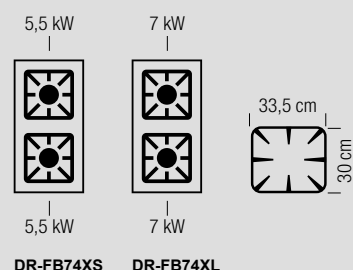
En apoyo - *Top mounted*

IPX5

| Modelo Model | Dim. Dim. | Quemadores Burners | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------------|---------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | kW | | Kg | m ³ | € |

Cocinas a Gas - Gas Ranges


| | | | | | | | | | |
|---|---|------------|---|---|----|---|----|-------|-------|
|  | DR-FB74XS 2 fuegos 2 burners | 40x62,5x25 | 2 | - | 11 | - | 32 | 0,075 | 1.652 |
| | DR-FB74XL 2 fuegos 2 burners | 40x62,5x25 | - | 2 | 14 | - | 32 | 0,075 | 1.652 |



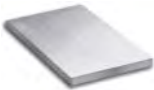

IPX5

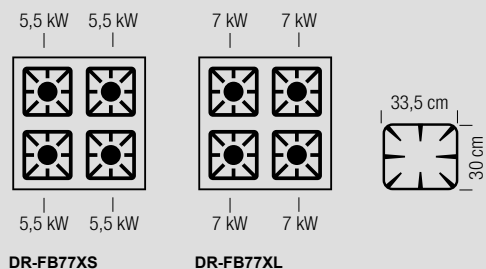
| Modelo Model | Dim. Dim. | Quemadores Burners | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------------|---------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | kW | | Kg | m³ | € |

Cocinas a Gas - Gas Ranges

| | | | | | | | | | |
|--|---|------------|---|---|----|---|----|------|--------------|
|  | DR-FB77XS 4 fuegos 4 burners | 70x62,5x25 | 4 | - | 22 | - | 54 | 0,13 | 2.707 |
| | DR-FB77XL 4 fuegos 4 burners | 70x62,5x25 | - | 4 | 28 | - | 54 | 0,13 | 2.707 |

Accesorios - Accessories



| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m³ | € |
|  A777103 Plancha lisa, de un fuego (AISI 430) Smooth plate, 1 burner (AISI 430) | 30x33,5x0,8 | 6,5 | 0,01 | 365 |
|  A777104 Plancha ranurada, de un fuego (AISI 430) Lined plate 1 burner (AISI 430) | 30x33,5x0,8 | 6 | 0,01 | 450 |



IPX5

| Modelo Model | Dim. Dim. | Planchas Plates | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------|--------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | kW | | Kg | m ³ | € |

Cocinas eléctricas - Electric Ranges


| | | | | | | | | | |
|---|---|------------|---|---|------|-------------------|----|---|--------------|
|  | DR-PQ74 2 planchas cuadradas 2 square plates | 40x62,5x25 | - | 2 | 5,2 | 400V/3 50/60Hz | 25 | 0,07 | 1.903 |
|  | DR-PQ77 4 planchas cuadradas 4 square plates | 70x62,5x25 | - | 4 | 10,4 | 400V/3 50/60Hz | 46 | 0,13 | 3.533 |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | | | | | +3% sul Precio di listino on the price list | |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

IPX5

| Modelo Model | Dim. Dim. | Zonas de cocción Cooking zones | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------------------------|--------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 1,8 kW | 2,5 kW | kW | | Kg | m ³ | € |

Encimera en vitrocerámica - Glass ceramic top

| | | | | | | | | | |
|---|---|------------|---|---|-----|-------------------|----|---|--------------|
|  | DR-VC74 2 zonas de cocción 2 cooking zones | 40x62,5x25 | 1 | 1 | 4,3 | 400V/3 50/60Hz | 25 | 0,07 | 2.877 |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | | | | | +3% sul Precio di listino on the price list | |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

Plancha cocinas eléctricas
Electric ranges plates



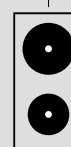
22x22 cm

Zonas de cocción encimera en vitrocerámica
Glass ceramic top cooking zones



Ø 18 cm Ø 25 cm

2,5 kW



1,8 kW

DR-VC74

125

IPX5

Inducción - Induction

| Modelo Model | Dim. Dim. | Induttori Inductors | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 3,5 kW | kW | | Kg | m ³ | € |

| | | | | | | | | |
|--|---|------------|---|----|-------------------|----|------|---------------|
|  | DR-IN74-M1* 2 inductores 2 inductors | 40x62,5x25 | 2 | 7 | 400V/3 50/60Hz | 36 | 0,07 | 10.595 |
|  | DR-IN77-M1* 4 inductores 4 inductors | 70x62,5x25 | 4 | 14 | 400V/3 50/60Hz | 58 | 0,13 | 17.911 |
|  | DR-IN74U-M1** 2 inductores 2 inductors | 40x62,5x25 | 2 | 7 | 400V/3 50/60Hz | 36 | 0,07 | 10.595 |
|  | DR-IN77U-M1** 4 inductores 4 inductors | 70x62,5x25 | 4 | 14 | 400V/3 50/60Hz | 58 | 0,13 | 17.911 |

* Para instalaciones en apoyo, atornilladas o con el borde de la máquina siliconado a la encimera de trabajo
For top mounted installations, screwed or with the edge of the machine siliconed to the worktop




** Para instalaciones a ras de superficie con cristal directamente siliconado a la encimera de trabajo
For flushed installations with glass directly siliconed to the top






IPX5

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Piano Hotplate | Resist.Eletr. El. Elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------|-------------------|-------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | | | | | | | | |

Fry top - Fry top

| | | | | | | | | | | | | |
|---|---|---|---|---|---------------|-------|---|----|-------------------|----|------|--------------|
|  | DR-FTBE74LC Plancha lisa cromada <i>Chromed smooth plate</i> | • | | • | 40x62,5x25/42 | 33x54 | 1 | 5 | 400V/3 50/60Hz | 41 | 0,07 | 2.734 |
|  | DR-FTBE77LC Plancha lisa cromada <i>Chromed smooth plate</i> | • | | • | 70x62,5x25/42 | 63x54 | 2 | 10 | 400V/3 50/60Hz | 72 | 0,13 | 3.960 |
|  | DR-FTBE77LRC Plancha cromada: 1/2 lisa y 1/2 ranurada <i>chromed plate 1/2 smooth and 1/2 ribbed</i> | • | • | • | 70x62,5x25/42 | 63x54 | 2 | 10 | 400V/3 50/60Hz | 72 | 0,13 | 4.032 |

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|--|----------------------|-------------------|--|
| | (LxPxH) cm (LxDxH) cm | kg | m³ | € |
|  | A980178 Antisalpicadura movable para mod. 400 mm <i>Removable back-splash for mod. 400 mm</i> | | | 96 |
| | A777094 Antisalpicadura movable para mod. 700 mm <i>Removable back-splash for mod. 700 mm</i> | | | 116 |
|  | A777097 Tapón en teflón para frytop <i>Teflon cap for fry top</i> | | | 232 |
|  | A777099 Raspador doble cuchilla <i>Scraper double side blade</i> | | | 54 |
| | -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.

Frytop cromados - Chromed Frytop

IPX5

Freidoras - Fryers

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Lordo Gross W. | Volume Volume | Prezzo Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | | Kg | m ³ | € |



DR-FRBE74
Calentamiento directo
1 cuba cap. 12 L
1 cesta A650006
*Direct heating
1 bowl cap. 12 L
1 basket A650006*

| | | | | | | | | |
|------------|------------|----|---|---|--------------------|----|------|--------------|
| 40x62,5x35 | 24x34x21,5 | 12 | 9 | 9 | 400V/3N 50/60Hz | 28 | 0,15 | 2.572 |
|------------|------------|----|---|---|--------------------|----|------|--------------|



DR-FRBE74HP
HP alta productividad
Calentamiento directo
1 cuba cap. 15 L
1 cesta A777177
*HP high productivity
Direct heating
1 bowl cap. 15 L
1 basket A777177*

| | | | | | | | | |
|------------|----------|----|----|----|-------------------|----|------|--------------|
| 40x62,5x46 | 31x42x29 | 15 | 15 | 15 | 400V/3 50/60Hz | 33 | 0,16 | 5.048 |
|------------|----------|----|----|----|-------------------|----|------|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | Prezzo Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |



A650006
Cesta cuba entera para modelo DR-FRBE74
Basket whole tank for model DR-FRBE74

22,5x26x11,5

122



A650008
Cesta 1/2 cuba para modelo DR-FRBE74
Basket 1/2 bowl for model DR-FRBE74

11x26x11,5

106



A777177
Cesta cuba entera para modelo DR-FRBE74HP
Basket whole tank for model DR-FRBE74HP

29,5x29x13

172



A770045
Cesta 1/2 cuba para modelo DR-FRBE74HP
Basket 1/2 bowl for model DR-FRBE74HP

12x29,5x12

97



A777133
Cuba para recoger aceite
Oil tank

30x48,5x15,5

136

A777194
Tubo de drenaje de aceite
Oil drain pipe

91

-23
Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
sul Prezzo
di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | | Kg | m ³ | € |

Cuece pastas - Pasta cooker



DR-CPE74
1 cuba cap. 26 L
cestas no incluidas
1 tank cap. 26 L
basket not included

| | | | | | | | | | |
|--|------------|----------|----|-----|-----|-------------------|----|------|--------------|
| | 40x62,5x61 | 31x34x30 | 26 | 5,5 | 5,5 | 400V/3 50/60Hz | 27 | 0,22 | 2.915 |
|--|------------|----------|----|-----|-----|-------------------|----|------|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |

| | | | |
|--|---|---------------|---|
| | A770049 | 14,5x29x21,5 | 118 |
| | B800003 | 14,5x16x21,5 | 98 |
| | B800004 | 14,5x16x21,5 | 98 |
| | B800005 | 9,5x29x21,5 | 122 |
| | B800006 | 16x29x21,5 | 136 |
| | A777109 Tapa para cuece pasta 40x73 cm Lid for pasta cooker 40x73 cm | 39x33x1,5/4,5 | 63 |
| | -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



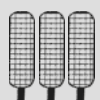
Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.



B800007



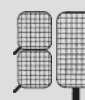
A770049



B800005



B800004 + B800003




B800004 + B800006








IPX5

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | | Kg | m ³ | € |

Multifuncional - Multifunction

| | | | | | | | | | | |
|--|---|------------|--------------|----|---|------|-------------------|----|-----|--------------|
|  | DR-MFE74 Cuba cap.15lt., tapa cuba, tapón de teflón, todos incluidos <i>1 tank cap.15lt, tank lid, teflon cap all included</i> | 40x62,5x35 | 31x45,5x15,7 | 15 | 3 | 4,65 | 400V/3 50/60Hz | 34 | 0,1 | 3.783 |
|--|---|------------|--------------|----|---|------|-------------------|----|-----|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | Precio Price |
|---|--|---|
| | (LxPxH) cm (LxDxH) cm | € |
|  | A777211 Recipiente GN 1/1 + tapa con agujero <i>GN1/1 bowl + lid with hole</i> | 32,5x53x10 191 |
|  | A777198* Cesta para cuece pasta <i>Basket for pasta cooker GN 2/3</i> | 33x29x15,5 222 |
|  | A777199 Rejilla de soporte de cestas <i>Basket for pasta cooker support grid</i> | - 37 |
|  | A777205 Bandeja perforada 2/3 para cocción al vapor <i>2/3 perforated container for steam cooking</i> | - 55 |
|  | A777207 Cestas cuece pasta 1/3 <i>Basket for pasta cooker 1/3</i> | 14x29x15 71 |
|  | A777197 Paleta multifunción <i>Multifunction paddle</i> | - 60 |
|  | A777200 Mampara cuba multifunción <i>Multifunctional bath bulkhead</i> | - 21 |
| -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

130

* Para utilizar las cestas para cuece pasta, es necesario adquirir la rejilla de soporte de cestas A777199
To use the pasta cooker baskets, the basket support grid A777199 must be purchased



Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.

IPX5



| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | | Kg | m³ | € |

Baño María - Bain-marie

| | | | | | | | | | | |
|--|--|------------|----------|--------|-----|-----|--------------------|----|------|-------|
|  | DR-BME74 1 cuba GN 1/1 (cubetas excluidas) 1 bowl GN 1/1 (without basins) | 40x62,5x25 | 31x51x16 | GN 1/1 | 1,5 | 1,5 | 230V/1N 50/60Hz | 25 | 0,07 | 1.731 |
| | | | | | | | | | | |

Accesorios - Accessories

Cubeta inoxidable con tapa para baño María - Stainless steel container with lid

| Modelo Model | Dim. Dim. | Precio Price |
|--|--|--|
| | (LxPxH) cm (LxDxH) cm | € |
|  | A800040 Cap. 21 L GN 1/1 Cap. 21 L GN 1/1 | 192 |
| | A800041 Cap. 13 L GN 2/3 Cap. 13 L GN 2/3 | 136 |
|  | A800042 Cap. 9,5 L GN 1/2 Cap. 9,5 L GN 1/2 | 126 |
| | A800043 Cap. 5 L GN 1/3 Cap. 5 L GN 1/3 | 97 |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.

magistra Plus|700

magistra Plus|700

The real value for your kitchen

Calidad concreta

- **Nuevos mandos y manija**
para mejorar la calidad y la fiabilidad
- **Nueva estructura**
diseñada para garantizar la máxima calidad
- **Fondo de acero**
para hacer cada máquina más resistente



Concrete quality

- **New knob and handles**
to improve quality and reliability
- **New structure**
designed to guarantee maximum quality
- **Bottom in stainless steel**
to make the machine more resistant

Valores tangibles

- **Quemadores de alta potencia**
con 60% de eficiencia certificada
- **Nueva parrilla**
con diferentes niveles para obtener mejores resultados de cocción
- **Nuevo sistema de llenado de agua**
con electroválvula para cuece pastas



Tangible values

- **High power burners**
with 60% certified efficiency
- **New lavastone grids**
with levels for superior cooking results
- **New water loading**
with electro-valve for pasta cookers

Facilidad de mantenimiento

- **Nueva chimenea sin tornillos**
fácilmente extraíble
- **Facil conexión**
por instalaciones muy rápidas
- **Compartimento técnico trasero**
para facilitar la conexión a los servicios públicos
- **Parte inferior desmontable**
para permitir el acceso a la parte inferior de la máquina



Ease of maintenance

- **New chimney without screws**
easily removable
- **Easy connection**
for speedy installations
- **Rear technical compartment**
to facilitate connection to utilities
- **Removable bottom**
to allow easy access to the lower part of the equipment

132

Profundidad: 70 cm
Modularidad: 40-70-110 cm
Espesor de la encimera: 1 mm

Depth: 70 cm
Modularity: 40-70-110 cm
Worktop thickness: 1 mm

Cocinas a Gas

Gas Ranges

Flex Burners

5,5 kW - 7 kW

La gama de cocinas a gas **MAGISTRA PLUS 700** se compone de modelos 2/4/6 fuegos disponibles en la versión monobloque sobre armario abierto, sobre horno (gas estático o eléctrico ventilado) o en la versión top. Quemadores extraíbles en hierro fundido esmaltado, de 7 kW o 5,5 kW. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Fiabilidad

- Quemador piloto protegido
- Quemadores en hierro fundido a llama autoestabilizada

Prestaciones

- Alta potencia: quemador Flex Burner de 7 kW o 5,5 kW
- Eficiencia certificada al 60%
- Llama horizontal: distribución uniforme del calor, óptima también para cocciones delicadas

Facilidad de uso

- Máxima flexibilidad gracias a un rango de potencia modulable, para adaptarse a cada exigencia
- Esquinas redondeadas
- Superficie moldeada

The **MAGISTRA PLUS 700** gas ranges line consists of models with 2/4/6 burners available as freestanding unit on an open cabinet or with oven (gas static or electric ventilated) or top versions. Cast iron removable burners of 7 kW or 5,5 kW. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Reliability

- Protected pilot flame
- Cast iron removable burners with self-stabilizing flame

Performance


- High power: Flex Burner of 7 kW or 5,5 kW
- 60% certified efficiency
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking

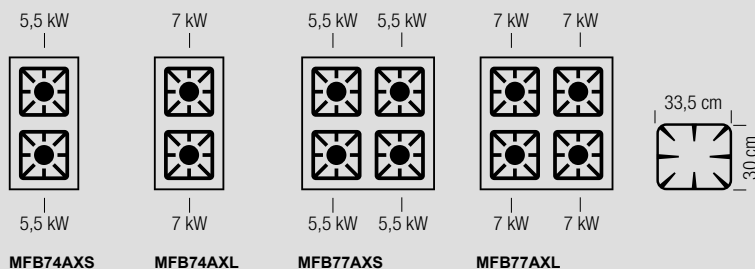
Ease of use

- Maximum flexibility thanks to an adjustable power range, to satisfy every need
- New cast iron pan support (individual)
- Rounded corners
- Watertight pressed worktop

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | |
|---|---|------------|---|---|---|---|----|---|----|-----|--------------|
|  | MFB74AXS 2 fuegos valvulados 2 burners with safety valve | 40x71,4x85 | - | 2 | - | - | 11 | - | 41 | 0,4 | 2.031 |
| | MFB74AXL 2 fuegos valvulados 2 burners with safety valve | 40x71,4x85 | - | - | 2 | - | 14 | - | 41 | 0,4 | 2.031 |
|  | MFB77AXS 4 fuegos valvulados 4 burners with safety valve | 70x71,4x85 | - | 4 | - | - | 22 | - | 62 | 0,8 | 2.862 |
| | MFB77AXL 4 fuegos valvulados 4 burners with safety valve | 70x71,4x85 | - | - | 4 | - | 28 | - | 62 | 0,8 | 2.862 |



magistra Plus|700 Cocinas a Gas - Gas Ranges

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | Gas kW | El. kW | kW | | Kg | m³ | € |



MFB711AXS

6 fuegos valvulados
6 burners with safety valve

110x71,4x85

-

6

-

-

-

33

-

88

1,1

3.753

MFB711AXL

6 fuegos valvulados
6 burners with safety valve

110x71,4x85

-

-

6

-

-

42

-

88

1,1

3.753

Monobloque sobre horno - Free standing with oven

MFB77FGXS

4 fuegos valvulados,
horno a Gas
4 burners with safety valve,
gas oven

70x71,4x85

56x63x30

4

-

6

-

28

-

90

0,8

4.228

MFB77FGXL

4 fuegos valvulados,
horno a Gas
4 burners with safety valve,
gas oven

70x71,4x85

56x63x30

-

4

6

-

34

-

90

0,8

4.228

MFB77FEXS

4 fuegos valvulados,
horno eléctrico
4 burners with safety valve,
electric oven

70x71,4x85

56x63x30

4

-

-

5,3

22

400V/3N
50/60Hz

91

0,8

4.900

MFB77FEXL

4 fuegos valvulados,
horno eléctrico
4 burners with safety valve,
electric oven

70x71,4x85

56x63x30

-

4

-

5,3

28

400V/3N
50/60Hz

91

0,8

4.900

MFB77FEVXS

4 fuegos valvulados,
horno eléctrico ventilado
4 burners with safety valve,
electric ventilated oven

70x71,4x85

56x37x32

4

-

-

2,6

22

230V/1N
50/60Hz

83

0,8

4.849

MFB77FEVXL

4 fuegos valvulados,
horno eléctrico ventilado
4 burners with safety valve,
electric ventilated oven

70x71,4x85

56x37x32

-

4

-

2,6

28

230V/1N
50/60Hz

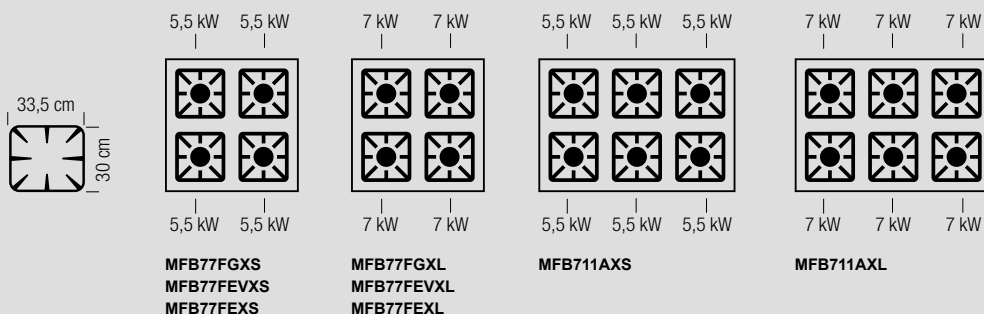
83

0,8

4.849



134



Cocinas a Gas - Gas Ranges magistra Plus|700

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | Gas kW | El. kW | kW | | Kg | m³ | € |

| | | | | | | | | | | | | |
|---|---|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|
|  | MFB711AFGX 6 fuegos valvulados, horno a Gas <i>6 burners with safety valve, gas oven</i> | 110x71,4x85 | 56x63x30 | 6 | - | 6 | - | 39 | - | 125 | 1,1 | 5.585 |
|---|---|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|

| | | | | | | | | | | | |
|--|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|
| MFB711AFGXL 6 fuegos valvulados, horno a Gas <i>6 burners with safety valve, gas oven</i> | 110x71,4x85 | 56x63x30 | - | 6 | 6 | - | 48 | - | 125 | 1,1 | 5.585 |
|--|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|

| | | | | | | | | | | | |
|---|-------------|----------|---|---|---|-----|----|--------------------|-----|-----|--------------|
| MFB711AFEXS 6 fuegos valvulados, horno eléctrico <i>6 burners with safety valve, electric oven</i> | 110x71,4x85 | 56x63x30 | 6 | - | - | 5,3 | 33 | 400V/3N 50/60Hz | 128 | 1,1 | 6.010 |
|---|-------------|----------|---|---|---|-----|----|--------------------|-----|-----|--------------|

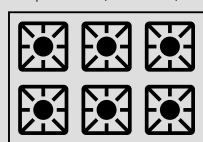
| | | | | | | | | | | | |
|---|-------------|----------|---|---|---|-----|----|--------------------|-----|-----|--------------|
| MFB711AFEXL 6 fuegos valvulados, horno eléctrico <i>6 burners with safety valve, electric oven</i> | 110x71,4x85 | 56x63x30 | - | 6 | - | 5,3 | 42 | 400V/3N 50/60Hz | 128 | 1,1 | 6.010 |
|---|-------------|----------|---|---|---|-----|----|--------------------|-----|-----|--------------|

| | | | | | | | | | | | | |
|---|--|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|
|  | MFB711FGMXS 6 fuegos valvulados, horno a Gas extra ancho 1 puerta <i>6 burners with safety valve, extra large gas oven 1 door</i> | 110x71,4x85 | 77x64x36 | 6 | - | 8 | - | 41 | - | 115 | 1,1 | 6.051 |
|---|--|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|

| | | | | | | | | | | | |
|--|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|
| MFB711FGMXL 6 fuegos valvulados, horno a Gas extra ancho 1 puerta <i>6 burners with safety valve, extra large gas oven 1 door</i> | 110x71,4x85 | 77x64x36 | - | 6 | 8 | - | 50 | - | 115 | 1,1 | 6.051 |
|--|-------------|----------|---|---|---|---|----|---|-----|-----|--------------|

| | | | | | | | | | | | | |
|---|---|-------------|----------|---|---|---|---|------|---|-----|-----|--------------|
|  | MFB711MFG4XL 4 fuegos valvulados, plan- cha central 5,5 kW, horno a gas, 1 puerta <i>4 burners with safety valve, central plate 5,5 kW, gas oven, 1 door</i> | 110x71,4x85 | 56x63x30 | - | 4 | 6 | - | 39,5 | - | 136 | 1,1 | 6.164 |
|---|---|-------------|----------|---|---|---|---|------|---|-----|-----|--------------|

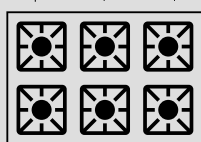
5,5 kW 5,5 kW 5,5 kW



5,5 kW 5,5 kW 5,5 kW

MFB711AFGX
MFB711AFEXS
MFB711FGMXS

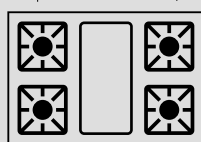
7 kW 7 kW 7 kW



7 kW 7 kW 7 kW

MFB711AFGXL
MFB711AFEXL
MFB711FGMXL

7 kW 7 kW



7 kW 5,5 kW 7 kW

MFB711MFG4XL






135

MBM
2026

magistra Plus|700 Cocinas a Gas - Gas Ranges

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

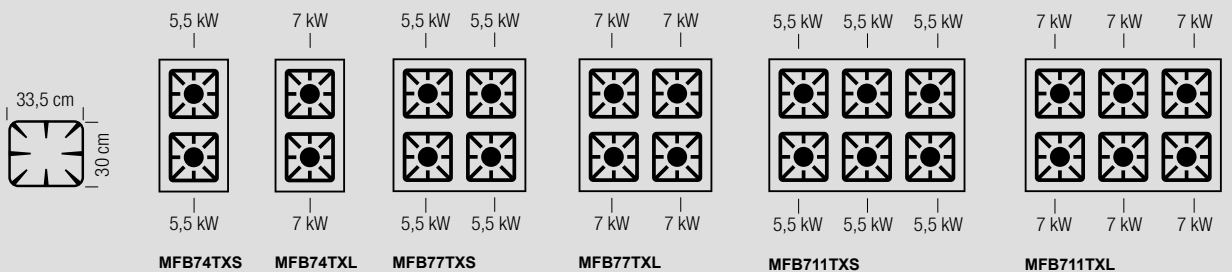
Top - Top

| | | | | | | | | | | | | |
|--|---|-------------|---|---|---|---|---|----|---|----|------|--------------|
|  | MFB74TXS 2 fuegos valvulados <i>2 burners with safety valve</i> | 40x71,4x25 | - | 2 | - | - | - | 11 | - | 30 | 0,2 | 1.354 |
| | MFB74TXL 2 fuegos valvulados <i>2 burners with safety valve</i> | 40x71,4x25 | - | - | 2 | - | - | 14 | - | 30 | 0,2 | 1.354 |
|  | MFB77TXS 4 fuegos valvulados <i>4 burners with safety valve</i> | 70x71,4x25 | - | 4 | - | - | - | 22 | - | 50 | 0,32 | 2.224 |
| | MFB77TXL 4 fuegos valvulados <i>4 burners with safety valve</i> | 70x71,4x25 | - | - | 4 | - | - | 28 | - | 50 | 0,32 | 2.224 |
|  | MFB711TXS 6 fuegos valvulados <i>6 burners with safety valve</i> | 110x71,4x25 | - | 6 | - | - | - | 33 | - | 64 | 0,5 | 3.147 |
| | MFB711TXL 6 fuegos valvulados <i>6 burners with safety valve</i> | 110x71,4x25 | - | - | 6 | - | - | 42 | - | 64 | 0,5 | 3.147 |

FLEX BURNER 5,5 kW: Los modelos Flex Burner con potencia 5,5 kW responden a la normativa antiincendios requerida en algunos mercados que prevé la realización de cocinas con alcance térmico total no superior a 35 kW (30.000kcal/h).

FLEX BURNER 5,5 kW: Flex Burner models with 5,5 kW power are suitable for those kitchen where fire regulations require a total thermal flow not exceeding 35 kW (30.000kcal/h).

136



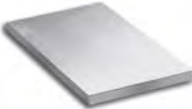


Cocinas a Gas - Gas Ranges magistra Plus|700

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

| | | | | | |
|--|---|-------------|-----|------|------------|
|  | A777103 Plancha lisa, de un fuego (AISI 430) Smooth plate, 1 burner (AISI 430) | 30x33,5x0,8 | 6,5 | 0,01 | 361 |
|  | A777104 Plancha ranurada, de un fuego (AISI 430) Lined plate 1 burner (AISI 430) | 30x33,5x0,8 | 6 | 0,01 | 445 |
|  | A777125* Columna de agua posterior para modelos sobre armario abierto Water column for cupboard models | 5x70x65 | 5,2 | 0,03 | 528 |
| | A777126* Columna de agua posterior para modelos top Water column for top models | 5x70x65 | 5,2 | 0,03 | 528 |
| | A777127* Columna de agua posterior para modelos sobre horno Water column for oven models | 5x70x65 | 5,2 | 0,03 | 528 |

* Los modelos 711 con horno y armario empotrado permiten el montaje de la columna de agua solo en el lado izquierdo - No disponible para los modelos MFB74

* 711 models with oven and cupboard compartment allow the installation of the water column only on the left side - Not available for MFB74 model



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

(A777103 - A777104)

137

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2026

Cocinas eléctricas

Electric Ranges

La gama de cocinas eléctricas **MAGISTRA PLUS 700** se compone de modelos 2/4/6 planchas, disponibles en la versión monobloque (sobre armario abierto y sobre horno estático eléctrico) y en la versión top. Planchas en hierro fundido redondas, cuadradas o rebajadas. Termostato de servicio a 6 (+1) posiciones. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Planchas de calentamiento rápido

Facilidad de uso

- Esquinas redondeadas
- Superficie moldeada
- Dispositivo de seguridad anti-sobrecalentamiento

The **MAGISTRA PLUS 700** electric range consists of models with 2/4/6 plates available as freestanding unit (on open cabinet and on electric static oven) or top versions. Cast iron round, squared or flush-mounted plates. Heating elements with 6 (+1) positions thermostat. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Reliability

- AISI 304 stainless steel watertight worktop, thickness 1 mm

Performance



- Fast heating hot plates

Ease of use

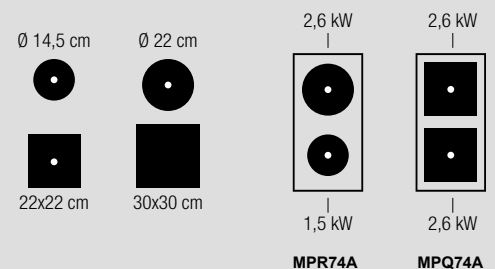
- Rounded corners
- Watertight pressed worktop
- Anti-overheating safety device

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | | | |
|---|--|------------|---|---|---|---|---|---|-----|-----------------|----|-----|--------------|
|  | MPR74A 2 planchas redondas 2 round plates | 40x71,4x85 | - | 1 | 1 | - | - | - | 4,1 | 400V/3N 50Hz | 35 | 0,4 | 1.926 |
|  | MPQ74A 2 planchas cuadradas 2 square plates | 40x71,4x85 | - | - | 2 | - | - | - | 5,2 | 400V/3N 50Hz | 45 | 0,4 | 2.621 |

138



Cocinas eléctricas - Electric Ranges **magistra Plus|700**

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



MPQR74A
2 planchas cuadradas rebajadas
2 square plates lowered

| | | | | | | | | | | | |
|------------|---|---|---|---|---|---|---|-----------------|----|-----|--------------|
| 40x71,4x85 | - | - | - | 2 | - | - | 5 | 400V/3N 50Hz | 58 | 0,4 | 2.928 |
|------------|---|---|---|---|---|---|---|-----------------|----|-----|--------------|



MPR77A
4 planchas redondas
4 round plates

| | | | | | | | | | | | |
|------------|---|---|---|---|---|---|-----|-----------------|----|-----|--------------|
| 70x71,4x85 | - | 2 | 2 | - | - | - | 8,2 | 400V/3N 50Hz | 60 | 0,8 | 2.645 |
|------------|---|---|---|---|---|---|-----|-----------------|----|-----|--------------|



MPQ77A
4 planchas cuadradas
4 square plates

| | | | | | | | | | | | |
|------------|---|---|---|---|---|---|------|-----------------|----|-----|--------------|
| 70x71,4x85 | - | - | 4 | - | - | - | 10,4 | 400V/3N 50Hz | 69 | 0,8 | 4.210 |
|------------|---|---|---|---|---|---|------|-----------------|----|-----|--------------|



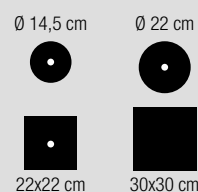
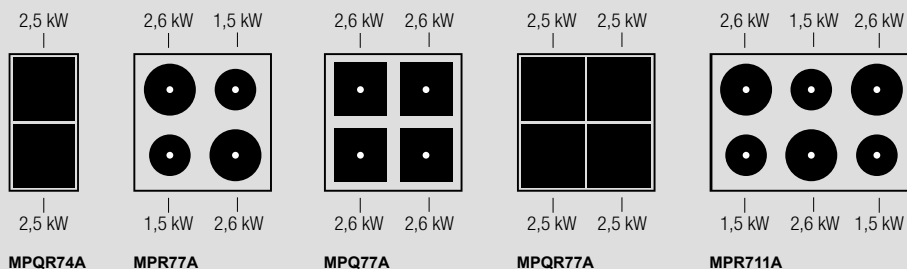
MPQR77A
4 planchas cuadradas rebajadas
4 square plates lowered

| | | | | | | | | | | | |
|------------|---|---|---|---|---|---|----|-----------------|----|-----|--------------|
| 70x71,4x85 | - | - | - | 4 | - | - | 10 | 400V/3N 50Hz | 93 | 0,8 | 4.714 |
|------------|---|---|---|---|---|---|----|-----------------|----|-----|--------------|



MPR711A
6 planchas redondas
6 round plates

| | | | | | | | | | | | |
|-------------|---|---|---|---|---|---|------|-----------------|-----|-----|--------------|
| 110x71,4x85 | - | 3 | 3 | - | - | - | 12,3 | 400V/3N 50Hz | 136 | 1,1 | 3.338 |
|-------------|---|---|---|---|---|---|------|-----------------|-----|-----|--------------|



magistra Plus|700 Cocinas eléctricas - Electric Ranges

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m³ | € |



MPQ711A
6 planchas cuadradas
6 square plates

| | | | | | | | | | | | | |
|-------------|---|---|---|---|---|---|---|------|-----------------|-----|-----|--------------|
| 110x71,4x85 | - | - | 6 | - | - | - | - | 15,6 | 400V/3N 50Hz | 136 | 1,1 | 5.786 |
|-------------|---|---|---|---|---|---|---|------|-----------------|-----|-----|--------------|

Monobloque sobre horno - Free standing with oven



MPR77FE
4 planchas redondas
sobre horno eléctrico
4 round plates
on electric oven

| | | | | | | | | | | | | |
|------------|----------|---|---|---|---|---|-----|------|-----------------|----|-----|--------------|
| 70x71,4x85 | 56x66x31 | 2 | 2 | - | - | - | 5,3 | 13,5 | 400V/3N 50Hz | 90 | 0,8 | 4.563 |
|------------|----------|---|---|---|---|---|-----|------|-----------------|----|-----|--------------|



MPQ77FE
4 planchas cuadradas
sobre horno eléctrico
4 square plates
on electric oven

| | | | | | | | | | | | | |
|------------|----------|---|---|---|---|---|-----|------|-----------------|----|-----|--------------|
| 70x71,4x85 | 56x66x31 | - | 4 | - | - | - | 5,3 | 15,7 | 400V/3N 50Hz | 99 | 0,8 | 5.965 |
|------------|----------|---|---|---|---|---|-----|------|-----------------|----|-----|--------------|



MPQR77FE
4 planchas cuadradas
rebajadas
sobre horno eléctrico
4 square plates lowered
on electric oven

| | | | | | | | | | | | | |
|------------|----------|---|---|---|---|---|-----|------|-----------------|-----|-----|--------------|
| 70x71,4x85 | 56x66x31 | - | - | 4 | - | - | 5,3 | 15,3 | 400V/3N 50Hz | 125 | 0,8 | 6.560 |
|------------|----------|---|---|---|---|---|-----|------|-----------------|-----|-----|--------------|



MPQR77FEV
4 planchas cuadradas
rebajadas sobre horno
eléctrico ventilado
4 square plates lowered
on electric ventilated oven

| | | | | | | | | | | | | |
|------------|----------|---|---|---|---|---|-----|------|--------------------|-----|-----|--------------|
| 70x71,4x85 | 56x37x32 | - | - | 4 | - | - | 2,6 | 12,6 | 400V/3N 50/60Hz | 117 | 0,8 | 5.844 |
|------------|----------|---|---|---|---|---|-----|------|--------------------|-----|-----|--------------|

140

Ø 14,5 cm



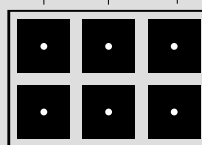
22x22 cm

Ø 22 cm



30x30 cm

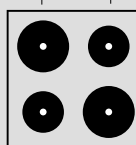
2,6 kW 2,6 kW 2,6 kW



2,6 kW 2,6 kW 2,6 kW

MPQ711A

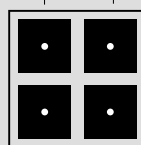
2,6 kW 1,5 kW



1,5 kW 2,6 kW

MPR77FE

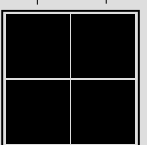
2,6 kW 2,6 kW



2,6 kW 2,6 kW

MPQ77FE

2,5 kW 2,5 kW



2,5 kW 2,5 kW

MPQR77FE
MPQR77FEV

Cocinas eléctricas - Electric Ranges **magistra Plus**|700

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|-----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | 2,5 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



MPQ711FE
6 planchas cuadradas
sobre horno eléctrico
*6 square plates
on electric oven*

| | | | | | | | | | | | | |
|--|-------------|----------|---|---|---|---|-----|------|-----------------|-----|-----|--------------|
| | 110x71,4x85 | 56x66x31 | - | 6 | - | - | 5,3 | 20,9 | 400V/3N 50Hz | 140 | 1,1 | 7.511 |
|--|-------------|----------|---|---|---|---|-----|------|-----------------|-----|-----|--------------|

Top - Top



MPR74T
2 planchas redondas
2 round plates

| | | | | | | | | | | | | |
|--|------------|---|---|---|---|---|---|-----|-----------------|----|-----|--------------|
| | 40x71,4x25 | - | 1 | 1 | - | - | - | 4,1 | 400V/3N 50Hz | 20 | 0,2 | 1.348 |
|--|------------|---|---|---|---|---|---|-----|-----------------|----|-----|--------------|



MPQ74T
2 planchas cuadradas
2 square plates

| | | | | | | | | | | | | |
|--|------------|---|---|---|---|---|---|-----|-----------------|----|-----|--------------|
| | 40x71,4x25 | - | - | 2 | - | - | - | 5,2 | 400V/3N 50Hz | 27 | 0,2 | 2.088 |
|--|------------|---|---|---|---|---|---|-----|-----------------|----|-----|--------------|



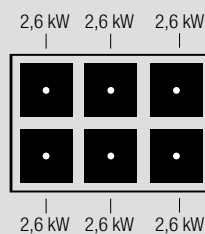
MPR77T
4 planchas redondas
4 round plates

| | | | | | | | | | | | | |
|--|------------|---|---|---|---|---|---|-----|-----------------|----|------|--------------|
| | 70x71,4x25 | - | 2 | 2 | - | - | - | 8,2 | 400V/3N 50Hz | 40 | 0,32 | 1.863 |
|--|------------|---|---|---|---|---|---|-----|-----------------|----|------|--------------|

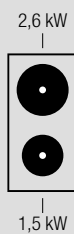


MPQ77T
4 planchas cuadradas
4 square plates

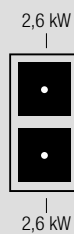
| | | | | | | | | | | | | |
|--|------------|---|---|---|---|---|---|------|-----------------|----|------|--------------|
| | 70x71,4x25 | - | - | - | 4 | - | - | 10,4 | 400V/3N 50Hz | 49 | 0,32 | 3.639 |
|--|------------|---|---|---|---|---|---|------|-----------------|----|------|--------------|



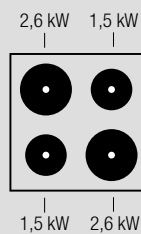
MPQ711FE



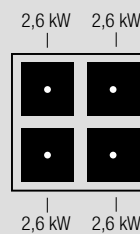
MPR74T



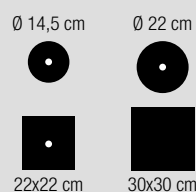
MPQ74T



MPR77T



MPQ77T




magistra Plus|700 Cocinas eléctricas - Electric Ranges

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|--------------------------|----------------------|-------------------|---|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

| | | | | | |
|---|--|---------|-----|------|------------|
|  | A777125* Columna de agua posterior para modelos sobre armario abierto <i>Water column for cupboard models</i> | 5x70x65 | 5,2 | 0,03 | 528 |
| | A777126* Columna de agua posterior para modelos top <i>Water column for top models</i> | 5x70x65 | 5,2 | 0,03 | 528 |
| | A777127* Columna de agua posterior para modelos sobre horno <i>Water column for oven models</i> | 5x70x65 | 5,2 | 0,03 | 528 |

* Los modelos 711 con horno y armario empotrado permiten el montaje de la columna de agua solo en el lado izquierdo - No disponible para los modelos MPR74 - MPQ74 - MPQR
 * 711 models with oven and cupboard compartment allow the installation of the water column only on the left side - Not available for MPR74 - MPQ74 - MPQR models



Cocinas de planchas radiantes

Solid Top

La gama de cocinas de planchas radiantes **MAGISTRA PLUS 700** se compone de modelos monobloque, disponibles sobre armario abierto o sobre horno, y modelos top. Funcionamiento a gas o eléctrico.

Modelos a gas con plancha en hierro fundido de 10 mm de espesor con anillo central móvil y superficie de 40 dm², modelos eléctricos con plancha en acero de 15 mm de espesor. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor, encastrada
- Plancha calefactora en hierro fundido de 10 mm de espesor

Prestaciones

- Quemador en hierro fundido de 9 kW con encendido piezoeléctrico

Facilidad de uso

- Zonas isotérmicas para cocciones diferenciadas

The **MAGISTRA PLUS 700** solid top range consists of models available as freestanding unit, on open cabinet or on oven, and top. Gas or electric supply. Cast iron cooking plate with a surface area of 40 dm², 10 mm thickness for gas model and steel plate 15 mm for electric model. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Reliability

- AISI 304 stainless steel worktop, thickness 1mm
- Cast iron heating plate, thickness 10 mm

Performance

- 9 kW cast iron burner with piezo-electric ignition

Ease of use

- Isothermal zones for differentiated cooking

| Modelo Model | Dim. | Dim. Horno | Plancha de cocción | | Horno | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------|-------------------------|--------------------|----------------|-----------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Dim. (LxDxH) cm | Oven Dim. (LxDxH) cm | Gas 9 kW | El. 2,25 kW | Gas kW | El. kW | | | | | |

Gas - Gas



MTPG77A

1 plancha a gas sobre armario abierto
One gas plate on open stand

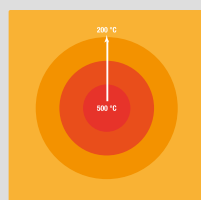
| | | | | | | | | | | | |
|------------|---|---|---|---|---|---|----|---|----|-----|-------|
| 70x71,4x85 | - | 1 | - | - | - | - | 10 | - | 83 | 0,8 | 3.330 |
|------------|---|---|---|---|---|---|----|---|----|-----|-------|



MTPG77FG

1 plancha a gas sobre horno a gas
One gas plate on gas oven

| | | | | | | | | | | | |
|------------|----------|---|---|---|---|---|----|---|-----|-----|-------|
| 70x71,4x85 | 56x66x31 | 1 | - | 6 | - | - | 15 | - | 116 | 0,8 | 4.655 |
|------------|----------|---|---|---|---|---|----|---|-----|-----|-------|



Plancha modelo gas

Gas model plate

magistra Plus|700 Cocinas de planchas radiantes - Solid Top

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Plancha de cocción Cooking plate | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------|-------------------------|-------------------------------------|----------------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | | Gas 9 kW | El. 2,25 kW | Gas kW | El. kW | | | | | |

| (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas 9 kW | El. 2,25 kW | Gas kW | El. kW | kW | | | Kg | m ³ | € |
|--------------------------|--------------------------|-------------|----------------|-----------|-----------|----|--|--|----|----------------|---|
|--------------------------|--------------------------|-------------|----------------|-----------|-----------|----|--|--|----|----------------|---|



MTPG77T
1 plancha a gas top
Gas solid top

70x71,4x25

-

1

-

-

-

9

-

68

0,32

2.471

Eléctrica - Electric



MTPE77A
Placa radiante eléctrica
sobre armario abierto
*Electric solid top
on open stand*

70x71,4x85

-

-

4

-

-

9

400V/3N
50Hz

84

0,8

4.024



MTPE77FE
Placa radiante eléctrica
sobre horno eléctrico
*Electric solid top
on electric oven*

70x71,4x85

56x66x31

-

4

-

5,3

14,3

400V/3N
50Hz

117

0,8

5.342



MTPE77T
Placa radiante eléctrica top
Electric solid top

70x71,4x25

-

-

4

-

-

9

400V/3N
50Hz

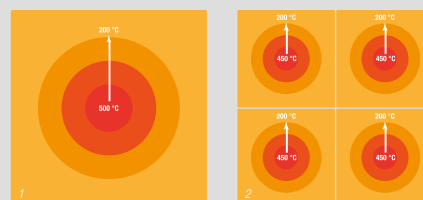
69

0,32

3.248

144

1. Plancha modelo gas
Gas model plate
2. Plancha modelo eléctrico
Electric model plate



Cocinas de planchas radiantes - Solid Top magistra Plus|700

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number



| | | | | |
|---|---------|-----|------|------------|
| A777125* Columna de agua posterior para modelos sobre armario abierto Water column for cupboard models | 5x70x65 | 5,2 | 0,03 | 528 |
| A777126* Columna de agua posterior para modelos top Water column for top models | 5x70x65 | 5,2 | 0,03 | 528 |
| A777127* Columna de agua posterior para modelos sobre horno Water column for oven models | 5x70x65 | 5,2 | 0,03 | 528 |

* No disponible para los modelos a gas

* Not available for gas models

Encimera en vitrocerámica

Glass ceramic top

La gama de las encimeras en vitrocerámica de **MAGISTRA PLUS 700** comprende módulos con calentamiento infrarrojo de 2 o 4 zonas. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Fiabilidad

- Encimera de trabajo AISI 304 de 1 mm de espesor "hermética"

Prestaciones

- Calentamiento infrarrojo con regulación independiente de cada zona de cocción

Facilidad de uso

- Superficie totalmente plana
- Control independiente de las áreas individuales de cocción

The **MAGISTRA PLUS 700** glass ceramic top range includes modules with 2 or 4 infrared heating zones.

The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance

- Heating proportional to the contact surface

Ease of use

- Totally flat surface
- Independent control of the individual cooking areas

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Plancha Plate | Horno Oven | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|------------------|---------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,8 kW 2,5 kW | El. kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | |
|---|---|------------|---|---|---|---|-----|--------------------|----|-----|--------------|
|  | MVC74A 2 planchas eléctricas 2 electric plates | 40x71,4x85 | - | 1 | 1 | - | 4,3 | 400V/3N 50/60Hz | 53 | 0,4 | 2.417 |
|  | MVC77A 4 planchas eléctricas 4 electric plates | 70x71,4x85 | - | 2 | 2 | - | 8,6 | 400V/3N 50/60Hz | 76 | 0,8 | 3.961 |

146

1,8 kW



Ø 18 cm

2,5 kW



Ø 25 cm

Encimera en vitrocerámica - Glass ceramic top *magistra Plus*|700

| Modelo <i>Model</i> | Dim. <i>Dim.</i> | Dim. Horno <i>Oven Dim.</i> | Plancha <i>Plate</i> | Horno <i>Oven</i> | kW Tot. <i>Total kW</i> | Aliment. <i>Supply</i> | P. Bruto <i>Gross W.</i> | Volumen <i>Volume</i> | Precio <i>Price</i> |
|------------------------|--------------------------|--------------------------------|-------------------------|----------------------|----------------------------|---------------------------|-----------------------------|--------------------------|------------------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,8 kW 2,5 kW | El. kW | kW | | Kg | m ³ | € |

Monobloque sobre horno - Free standing with oven



MVC77FE
4 planchas eléctricas
sobre horno eléctrico
*4 electric plates
on electric oven*

| | | | | | | | | | |
|------------|----------|---|---|-----|------|--------------------|----|-----|--------------|
| 70x71,4x85 | 56x66x31 | 2 | 2 | 5,3 | 13,9 | 400V/3N 50/60Hz | 99 | 0,8 | 5.781 |
|------------|----------|---|---|-----|------|--------------------|----|-----|--------------|

Top - Top



MVC74T
2 planchas eléctricas
2 electric plates

| | | | | | | | | | |
|------------|---|---|---|---|-----|--------------------|----|-----|--------------|
| 40x71,4x25 | - | 1 | 1 | - | 4,3 | 400V/3N 50/60Hz | 27 | 0,2 | 2.302 |
|------------|---|---|---|---|-----|--------------------|----|-----|--------------|



MVC77T
4 planchas eléctricas
4 electric plates

| | | | | | | | | | |
|------------|---|---|---|---|-----|--------------------|----|-----|--------------|
| 70x71,4x25 | - | 2 | 2 | - | 8,6 | 400V/3N 50/60Hz | 49 | 0,3 | 3.772 |
|------------|---|---|---|---|-----|--------------------|----|-----|--------------|

Accesorios - Accessories

| Modelo <i>Model</i> | Dim. <i>Dim.</i> | P. Bruto <i>Gross W.</i> | Volumen <i>Volume</i> | Precio <i>Price</i> |
|------------------------|--------------------------|-----------------------------|--------------------------|------------------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

-23
Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
sul Precio
di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



A777125*
Columna de agua posterior para modelos sobre armario abierto
Water column for cupboard models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

A777126*
Columna de agua posterior para modelos top
Water column for top models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

* No disponible para los modelos MVC74A

* *Not available for MVC74A models*

Inducción

Induction

Para un sistema de cocinar a la vanguardia en donde las elevadas prestaciones se acompañan con el ahorro energético y a la total capacidad de limpieza.

Fiabilidad

- Encimera de trabajo AISI 304 de 1 mm de espesor "hermética"

Prestaciones

- Calentamiento a inducción solo por contacto directo con la olla
- Reducción del consumo de energía del 50%

Facilidad de uso

- Superficie totalmente plana
- Control independiente de las áreas individuales de cocción

For a state-of-the-art cooking system in which high performance is matched by power savings and complete cleaning.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Immediate heat with direct contact of the pan
- Reduction in energy consumption of about 50%

Ease of use

- Totally flat surface
- Independent control of the individual cooking areas

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Inductores Inductors | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--|-------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | | 3,5 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



| | | | | | | | | |
|---|---|------------|---|----|-------------------|----|-----|---------------|
|  | MIN74A-M1 2 inductores 2 inductors | 40x71,4x85 | 2 | 7 | 400V/3 50/60Hz | 53 | 0,4 | 10.351 |
|  | MIN77A-M1 4 inductores 4 inductors | 70x71,4x85 | 4 | 14 | 400V/3 50/60Hz | 76 | 0,8 | 16.242 |



Inducción - Induction magistra Plus|700

| Modelo Model | Dim. Dim. | Inductores Inductors | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 3,5 kW | kW | | Kg | m ³ | € |

Top - Top

| | | | | | | | | |
|---|---|------------|---|----|-------------------|----|-----|---------------|
|  | MIN74T-M1 2 inductores 2 inductors | 40x71,4x25 | 2 | 7 | 400V/3 50/60Hz | 33 | 0,2 | 9.860 |
|  | MIN77T-M1 4 inductores 4 inductors | 70x71,4x25 | 4 | 14 | 400V/3 50/60Hz | 56 | 0,3 | 15.642 |

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24x24 cm

Necesaria ventilación del flujo de aire en la zona inferior
Airflow ventilation necessary in the bottom area

MEM[®]
2026

Fry top

Fry top

La gama de frytop **MAGISTRA PLUS 700** ofrece modelos para cocciones de contacto, con planchas lisas, ranuradas, lisas y ranuradas, ya sea en versiones 1/2 módulo como módulo entero, con funcionamiento eléctrico o a gas, todos con control termostático de la temperatura de trabajo. Plancha de cocción en acero dulce lisa o ranurada con acabado pulido.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Antisalpicadura en acero inoxidable AISI 304 de 3 mm de espesor
- Espesor de la plancha de 15 mm

Prestaciones

- Control termostático de la temperatura

Facilidad de uso

- Antisalpicadura soldado
- Plancha inclinada
- Amplio cajón para la recogida
- Quemadores/elementos calentadores independientes

The **MAGISTRA PLUS 700** frytop range consists of models for contact cooking. Smooth, ribbed or mixed cooking surface with different modular width (half or full unit), with electric or gas heating, all with thermostatic temperature control. Cooking plate smooth or lined with polished finishing.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 304 stainless steel back-splash, thickness 3 mm
- Hotplate thickness 15 mm

Performance



- Thermostatic temperature control

Ease of use

- Welded back-splash
- Gently sloping hotplate
- Grease collection drawer
- Independent burners/heating elements


| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | | | |
|--|--|---|---|--|------------|-------|---|---|-----|---|----|-----|--------------|
|  | MFTG74AL Plancha lisa Smooth plate | • | | | 40x71,4x85 | 35x57 | 1 | - | 5,5 | - | 63 | 0,5 | 2.856 |
|  | MFTG74ALC Plancha lisa cromada Chromed smooth plate | • | • | | 40x71,4x85 | 35x57 | 1 | - | 5,5 | - | 63 | 0,5 | 3.440 |



Fry top - Fry top magistra Plus|700

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | Kg | m ³ | € |
|  <p>MFTG74AR Plancha ranurada <i>Ribbed plate</i></p> | | • | | 40x71,4x85 | 35x57 | 1 | - | 5,5 | - | 63 | 0,5 | 3.085 |
|  <p>MFTG77AL Plancha lisa <i>Smooth plate</i></p> | • | | | 70x71,4x85 | 65x57 | 2 | - | 11 | - | 97 | 0,8 | 3.826 |
|  <p>MFTG77ALC Plancha lisa cromada <i>Chromed smooth plate</i></p> | • | | • | 70x71,4x85 | 65x57 | 2 | - | 11 | - | 97 | 0,8 | 4.720 |
|  <p>MFTG77AR Plancha ranurada <i>Lined plate</i></p> | | • | | 70x71,4x85 | 65x57 | 2 | - | 11 | - | 97 | 0,8 | 4.225 |
|  <p>MFTG77ALR Plancha 1/2 lisa y 1/2 ranurada <i>1/2 smooth and 1/2 ribbed plate</i></p> | • | • | | 70x71,4x85 | 65x57 | 2 | - | 11 | - | 97 | 0,8 | 4.169 |



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Frytop Cromados - Chromed Frytop

magistra Plus|700 Fry top - Fry top

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | Kg | m ³ | € |



MFTG77ALRC
Plancha 1/2 lisa
y 1/2 ranurada cromada
1/2 smooth and 1/2 lined
chromed plate

| | | | | | | | | | | | |
|---|---|---|------------|-------|---|---|----|---|----|-----|--------------|
| • | • | • | 70x71,4x85 | 65x57 | 2 | - | 11 | - | 97 | 0,8 | 4.839 |
|---|---|---|------------|-------|---|---|----|---|----|-----|--------------|

Top - Top



MFTG74TL
Plancha lisa
Smooth plate

| | | | | | | | | | | | |
|---|--|--|------------|-------|---|---|-----|---|----|-----|--------------|
| • | | | 40x71,4x25 | 35x57 | 1 | - | 5,5 | - | 43 | 0,2 | 1.982 |
|---|--|--|------------|-------|---|---|-----|---|----|-----|--------------|



MFTG74TLC
Plancha lisa cromada
Chromed smooth plate

| | | | | | | | | | | | |
|---|--|---|------------|-------|---|---|-----|---|----|-----|--------------|
| • | | • | 40x71,4x25 | 35x57 | 1 | - | 5,5 | - | 43 | 0,2 | 2.633 |
|---|--|---|------------|-------|---|---|-----|---|----|-----|--------------|



MFTG74TR
Plancha ranurada
Ribbed plate

| | | | | | | | | | | | |
|--|---|--|------------|-------|---|---|-----|---|----|-----|--------------|
| | • | | 40x71,4x25 | 35x57 | 1 | - | 5,5 | - | 43 | 0,2 | 2.170 |
|--|---|--|------------|-------|---|---|-----|---|----|-----|--------------|



MFTG77TL
Plancha lisa
Smooth plate






| | | | | | | | | | | | |
|---|--|--|------------|-------|---|---|----|---|----|------|--------------|
| • | | | 70x71,4x25 | 65x57 | 2 | - | 11 | - | 75 | 0,32 | 3.280 |
|---|--|--|------------|-------|---|---|----|---|----|------|--------------|

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.
Frytop Cromados - Chromed Frytop

Fry top - Fry top magistra Plus|700

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | 5,5 kW | 4 kW | kW | | Kg | m ³ |
|  MFTG77TLC Plancha lisa cromada Chromed smooth plate | • | | • | 70x71,4x25 | 65x57 | 2 | - | 11 | - | 75 | 0,32 | 3.907 |
|  MFTG77TR Plancha ranurada Ribbed plate | | • | | 70x71,4x25 | 65x57 | 2 | - | 11 | - | 75 | 0,32 | 3.506 |
|  MFTG77TLR Plancha 1/2 lisa y 1/2 ranurada 1/2 smooth and 1/2 ribbed plate | • | | • | 70x71,4x25 | 65x57 | 2 | - | 11 | - | 75 | 0,32 | 3.481 |
|  MFTG77TLRC Plancha 1/2 lisa y 1/2 ranurada cromada 1/2 smooth and 1/2 lined chromed plate | • | • | • | 70x71,4x25 | 65x57 | 2 | - | 11 | - | 75 | 0,32 | 4.018 |
| Monobloque sobre armario abierto - Free standing on open stand | | | | | | | | | | | | |
|  MFTE74AL Plancha lisa Smooth plate | • | | | 40x71,4x85 | 35x57 | - | 1 | 4 | 400V/3N 50Hz | 63 | 0,5 | 2.664 |



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Frytop Cromados - Chromed Frytop

magistra Plus|700 Fry top - Fry top

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | 5,5 kW | 4 kW | kW | | Kg | m ³ |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | | | |
|--|--|---|--|---|------------|-------|---|---|---|-----------------|----|-----|--------------|
|  | MFTE74ALC Plancha lisa cromada Chromed smooth plate | • | | • | 40x71,4x85 | 35x57 | - | 1 | 4 | 400V/3N 50Hz | 63 | 0,5 | 3.065 |
|  | MFTE74AR Plancha ranurada Ribbed plate | | | • | 40x71,4x85 | 35x57 | - | 1 | 4 | 400V/3N 50Hz | 63 | 0,5 | 2.825 |
|  | MFTE77AL Plancha lisa Smooth plate | • | | | 70x71,4x85 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 97 | 0,8 | 3.744 |
|  | MFTE77ALC Plancha lisa cromada Chromed smooth plate | • | | • | 70x71,4x85 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 97 | 0,8 | 4.671 |
|  | MFTE77AR Plancha ranurada Ribbed plate | | | • | 70x71,4x85 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 97 | 0,8 | 4.299 |

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.
Frytop Cromados - Chromed Frytop

Fry top - Fry top magistra Plus|700

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | | | | Kg | m³ | € |



MFTE77ALR

Plancha 1/2 lisa
y 1/2 ranurada
1/2 smooth and
1/2 ribbed plate

| | | | | | | | | | | | | |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|
| | | | | 70x71,4x85 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 97 | 0,8 | 4.026 |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|



MFTE77ALRC

Plancha 1/2 lisa
y 1/2 ranurada cromada
1/2 smooth and 1/2 lined
chromed plate

| | | | | | | | | | | | | |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|
| | | | | 70x71,4x85 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 97 | 0,8 | 4.879 |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|

Top - Top



MFTE74TL

Plancha lisa
Smooth plate

| | | | | | | | | | | | | |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|
| | | | | 40x71,4x25 | 35x57 | - | 1 | 4 | 400V/3N 50Hz | 43 | 0,2 | 2.083 |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|



MFTE74TLC

Plancha lisa cromada
Chromed smooth plate

| | | | | | | | | | | | | |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|
| | | | | 40x71,4x25 | 35x57 | - | 1 | 4 | 400V/3N 50Hz | 43 | 0,2 | 2.565 |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|



MFTE74TR

Plancha ranurada
Ribbed plate

| | | | | | | | | | | | | |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|
| | | | | 40x71,4x25 | 35x57 | - | 1 | 4 | 400V/3N 50Hz | 43 | 0,2 | 2.215 |
|--|--|--|--|------------|-------|---|---|---|-----------------|----|-----|-------|



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Frytop Cromados - Chromed Frytop

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MBM
2026

magistra Plus|700 Fry top - Fry top

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 4 kW | kW | | Kg | m ³ | € |
|  MFTE77TL Plancha lisa Smooth plate | • | | | 70x71,4x25 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 75 | 0,32 | 3.029 |
|  MFTE77TLC Plancha lisa cromada Chromed smooth plate | • | | | 70x71,4x25 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 75 | 0,32 | 3.850 |
|  MFTE77TR Plancha ranurada Ribbed plate | | • | | 70x71,4x25 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 75 | 0,32 | 3.378 |
|  MFTE77TLR Plancha 1/2 lisa y 1/2 ranurada 1/2 smooth and 1/2 ribbed plate | • | | • | 70x71,4x25 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 75 | 0,32 | 3.227 |
|  MFTE77TLRC Plancha 1/2 lisa y 1/2 ranurada cromada 1/2 smooth and 1/2 lined chromed plate | • | • | • | 70x71,4x25 | 65x57 | - | 2 | 8 | 400V/3N 50Hz | 75 | 0,32 | 3.923 |

Accesorios - Accessories

| Modelo Model | Precio Price |
|---|---|
| | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | +3% sul prezzo di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.
Frytop Cromados - Chromed Frytop

Rejilla de piedra lávica

Lavastone grill

La gama de rejillas de piedra lávica **MAGISTRA PLUS 700** se compone de modelos sea 1/2 módulo como módulo entero, con funcionamiento a gas, en la versión monobloque sobre armario y top. Rejilla/placa de cocción en hierro fundido.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Quemadores independientes (módulos enteros)

Facilidad de uso

- Rejilla de cocción en hierro fundido reversible carne/pescado
- Recipiente para recolectar grasa

The **MAGISTRA PLUS 700** lavastone grill range consists of both 1/2 or full module models, gas heating, available as freestanding unit or top version. Cast iron grid.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Independent burners (full moduls)

Ease of use

- Double face cast iron grid meat/fish
- Stainless steel removable drawer for grease collection

| Modelo Model | Dim. Dim. | Rejilla Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 7,5 kW | kW | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | |
|--|---|------------|----------------|---|-----|----|-----|--------------|
|  | MPLG74A Rejilla en hierro fundido Cast iron grid | 40x71,4x85 | 35,2x47,5 | 1 | 7,5 | 56 | 0,5 | 3.027 |
|  | MPLG78A Rejilla en hierro fundido Cast iron grid | 80x71,4x85 | 35,2x47,5 (x2) | 2 | 15 | 98 | 0,8 | 4.671 |





Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

magistra Plus|700 **Rejilla de piedra lávica** - *Lavastone grill*

| Modelo Model | Dim. Dim. | Rejilla Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 7,5 kW | kW | Kg | m ³ | € |

Top - Top

| | | | | | | | | |
|--|--|------------|----------------|---|-----|----|------|--------------|
|  | MPLG74T Rejilla en hierro fundido <i>Cast iron grid</i> | 40x71,4x25 | 35,2x47,5 | 1 | 7,5 | 36 | 0,2 | 2.448 |
|  | MPLG78T Rejilla en hierro fundido <i>Cast iron grid</i> | 80x71,4x25 | 35,2x47,5 (x2) | 2 | 15 | 74 | 0,32 | 3.476 |

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | | |
|--|--|----------|---|------|------------|
|  | A800100 Saco de piedra lávica <i>Lavastone sack</i> | 32x32x15 | 6 | 0,01 | 58 |
|  | A777141 Kit elevación rejillas MPLG74 <i>Kit grids lifting MPLG74</i> | | | | 95 |
| | A777142 Kit elevación rejillas MPLG78 <i>Kit grids lifting MPLG78</i> | | | | 122 |

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Parrilla de agua

Water grill

La gama de parrillas de agua **MAGISTRA PLUS 700** se compone de modelos sea 1/2 módulo como módulo entero, con funcionamiento eléctrico, en la versión monobloque. La evaporación del agua presente en los contenedores colocados debajo de las resistencias permite una cocción delicada y uniforme de los alimentos sin alterar el gusto.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Cocción delicada gracias a la evaporación del agua

Facilidad de uso

- Rejilla de cocción en hierro fundido reversible carne/pescado
- Cajón con agua extraíble

The **MAGISTRA PLUS 700** water grill range consists of both 1/2 or full module models, electric heating, available as freestanding unit. The water contained in the containers under the electric heating elements evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Delicate cooking thanks to the water evaporation

Ease of use

- Double face cast iron grill meat/fish
- Extractable drawer with water

| Modelo Model | Dim. Dim. | Rejilla Grid | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 6 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario - Free standing on stand

| | | | | | | | | | |
|--|---|------------|-------------------|---|----|--------------------|----|-----|--------------|
|  | MWGE74A Parrilla de agua Water grill | 40x71,4x85 | 35,2x47,5 | 1 | 6 | 400V/3N 50/60Hz | 50 | 0,5 | 2.777 |
|  | MWGE78A Parrilla de agua Water grill | 80x71,4x85 | 35,2x47,5 (x2) | 2 | 12 | 400V/3N 50/60Hz | 82 | 0,8 | 4.507 |

Accesorios - Accessories

| Modelo Model | Precio Price |
|---|--|
| | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | +3% sul Precio di listino on the price list |



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Para pedidos agregue -23 al final del código en el precio de lista
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MLM
2026

Freidoras

Fryers

La gama de freidoras **MAGISTRA PLUS 700** se compone de modelos de una o dos cubas, con calentamiento a gas o eléctrico, disponibles en la versión monobloque y top. Termostato de seguridad y regulación termostática de la temperatura del aceite (90-190°C).

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua

Prestaciones

- Quemador en hierro fundido de altísimo rendimiento
- Parada en caso de sobrecalentamiento

Facilidad de uso

- Amplia zona fría
- Cuba para recoger aceite con filtro en acero inoxidable
- Termostato de seguridad
- Resistencias eléctricas basculantes

The **MAGISTRA PLUS 700** fryers range consists of models with one or two tanks, gas or electric heating, available as freestanding unit or top versions. Safety thermostat and thermostatic oil temperature regulation (90-190°C).

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous welded tanks

Performance



- High output cast iron burner
- Shut-off in case of overheating

Ease of use

- Large cold zone
- Oil collection tank with stainless steel filter
- Safety thermostat
- Tilting electrical heating elements

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand

| | | | | | | | | | | | |
|--|---|-------------|----------|-----|-----------|---|------|---|----|-----|--------------|
|  | MFRG74A2V 2 cubas cap. 7+7 L 2 cestas A770045 2 bowls cap. 7+7 L 2 baskets A770045 | 40x71,4x118 | 14x34x30 | 7+7 | 6,25+6,25 | - | 12,5 | - | 62 | 0,6 | 4.553 |
|  | MFRG74A 1 cuba cap. 14 L 1 cesta A770046 1 bowl cap. 14 L 1 basket A770046 | 40x71,4x118 | 28x34x30 | 14 | 12,5 | - | 12,5 | - | 57 | 0,6 | 3.380 |

Freidoras - Fryers magistra Plus|700

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |



MFRC77A

2 cubas cap. 14+14 L
2 cestas A770046
2 bowls cap. 14+14 L
2 baskets A770046

| | | | | | | | | | |
|-------------|----------|-------|-----------|---|----|---|----|-----|--------------|
| 70x71,4x118 | 28x34x30 | 14+14 | 12,5+12,5 | - | 25 | - | 97 | 1,0 | 5.583 |
|-------------|----------|-------|-----------|---|----|---|----|-----|--------------|



MFRE74A2V

2 cubas cap. 6+6 L
2 cestas A770057
2 bowls cap. 6+6 L
2 baskets A770057

| | | | | | | | | | |
|------------|----------|-----|---|-----------|------|-----------------|----|-----|--------------|
| 40x71,4x85 | 14x34x21 | 6+6 | - | 5,25+5,25 | 10,5 | 400V/3N 50Hz | 58 | 0,5 | 4.741 |
|------------|----------|-----|---|-----------|------|-----------------|----|-----|--------------|



MFRE74A

1 cuba cap. 13 L
1 cesta A770046
1 bowl cap. 13 L
1 basket A770046

| | | | | | | | | | |
|------------|----------|----|---|---|---|-----------------|----|-----|--------------|
| 40x71,4x85 | 28x34x24 | 13 | - | 9 | 9 | 400V/3N 50Hz | 53 | 0,5 | 3.257 |
|------------|----------|----|---|---|---|-----------------|----|-----|--------------|



MFRE77A

2 cubas cap. 13+13 L
2 cestas A770046
2 bowls cap. 13+13 L
2 baskets A770046

| | | | | | | | | | |
|------------|----------|-------|---|-----|----|-----------------|----|-----|--------------|
| 70x71,4x85 | 28x34x24 | 13+13 | - | 9+9 | 18 | 400V/3N 50Hz | 72 | 0,8 | 5.629 |
|------------|----------|-------|---|-----|----|-----------------|----|-----|--------------|






N.1 cuba para recoger aceite incluida en las freidoras monobloque
N.1 oil tank included in monobloc fryers

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magistra Plus|700 Freidoras - Fryers

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |






Top - Top

| | | | | | | | | | | | |
|--|--|------------|----------|-------|---------|-----------|------|-----------------|----|------|--------------|
|  | <p>MFRG74T 1 cuba cap. 9 L 1 cesta A660019 <i>Direct heating</i> 1 bowls cap.9 L 1 baskets A660019</p> | 40x71,4x58 | 25x34x20 | 9 | 7,5 | - | 7,5 | - | 31 | 0,4 | 2.841 |
|  | <p>MFRG77T 2 cubas cap. 9+9 L 2 cestas A660019 <i>Direct heating</i> 2 bowls cap. 9+9 L 2 baskets A660019</p> | 70x71,4x58 | 25x34x20 | 9+9 | 7,5+7,5 | - | 15 | - | 55 | 07 | 4.262 |
|  | <p>MFRE74T2V 2 cubas cap. 6+6 L 2 cestas A777057 <i>2 bowls cap. 6+6 L</i> 2 baskets A777057</p> | 40x71,4x25 | 14x34x21 | 6+6 | - | 5,25+5,25 | 10,5 | 400V/3N 50Hz | 35 | 0,2 | 3.358 |
|  | <p>MFRE74T 1 cuba cap. 12 L 1 cesta A777058 <i>1 bowl cap. 12 L</i> 1 basket A777058</p> | 40x71,4x25 | 28x34x20 | 12 | - | 9 | 9 | 400V/3N 50Hz | 30 | 0,2 | 2.548 |
|  | <p>MFRE77T 2 cubas cap. 12+12 L 2 cestas A777058 <i>2 bowls cap. 12+12 L</i> 2 baskets A777058</p> | 70x71,4x25 | 28x34x20 | 12+12 | - | 9+9 | 18 | 400V/3N 50Hz | 53 | 0,32 | 4.483 |


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Accesorios - Accessories

Cestos para freidoras eléctricas monobloque y top y para freidoras gas monobloque Basket for electric monobloc and top fryers and for gas monobloc fryers

| | Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Precio Price € |
|---|---|--|----------------------|
|  | A770045 Cesta 1/2 cuba para modelos gas MFRG74A y MFRG77A <i>Basket 1/2 bowl for gas models MFRG74A and MFRG77A</i> | 12x29,5x12 | 99 |
|  | A770046 Cesta 1/1 entera para modelos gas MFRG74A y MFRG77A <i>Basket 1/1 for gas models MFRG74A and MFRG77A</i> | 26x29,5x12 | 111 |
|  | A660019 Cesta cuba entera para modelos gas MFRG74T y MFRG77T <i>Basket whole tank for gas models MFRG74T and MFRG77T</i> | 22,5x28x11,5 | 120 |
|  | A777057 Cesta cuba entera para modelos eléctricas MFRE74A2V y MFRE74T2V <i>Basket whole tank for electric models MFRE74A2V and MFRE74T2V</i> | 12x29,5x12 | 99 |
|  | A777058 Cesta cuba entera para modelos eléctricas MFRE74T, MFRE77T, MFRE74A y MFRE77A <i>Basket whole tank for electric models MFRE74T, MFRE77T, MFRE74A and MFRE77A</i> | 26x29,5x12 | 99 |

Para freidoras monobloque - For monobloc fryers

| | | | |
|--|---|--------------|------------|
|  | A777133 Cuba para recoger aceite para freidoras monobloque <i>Oil tank for monobloc fryers</i> | 30x48,5x12/9 | 135 |
|--|---|--------------|------------|

| | | | |
|--|--|--|---|
| | -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | +3% sul Precio di listino <i>on the price list</i> |
|--|--|--|---|

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
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Calienta patatas

Chip scuttle

MAGISTRA PLUS 700 ofrece un modelo calienta patatas en versión top dotado de resistencias para mantenimiento de calor y elemento calefactor infrarrojo superior.

Fiabilidad

- Encimera de trabajo en acero inoxidable
AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua


MAGISTRA PLUS 700 offers a model of chip scuttle, top version, with electric heating elements to maintain heating and infrared heating element on top.

Reliability

- AISI 304 stainless steel worktop, thickness
1 mm
- Moulded and continuously welded tanks

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | kW | | Kg | m ³ | € |

Top - Top

| | | | | | | | | |
|--|--|------------|----------|------|--------------------|----|-----|--------------|
|  | MSP74T Calienta patatas eléctrico Electric chip scuttle | 40x71,4x25 | 31x51x16 | 0,35 | 230V/1N 50/60Hz | 20 | 0,2 | 1.526 |
|--|--|------------|----------|------|--------------------|----|-----|--------------|



Cuece pastas

Pasta cooker

La gama de los cuece pastas **MAGISTRA PLUS 700** se compone de modelos monobloque con una cuba de 26 y 40 litros de capacidad, con calentamiento a gas o eléctrico.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas en AISI 316 anti-corrosión
- Cubas prensadas y con soldadura continua

Prestaciones

- Quemador en acero inoxidable con llama autoestabilizada

Facilidad de uso

- Encastre perimetral para recoger líquidos
- Capacidad para recogida de almidones
- Descarga demasiado-lleno para eliminación de almidones
- Esquinas redondeadas
- Escurridor en rejilla para apoyar cestas

The **MAGISTRA PLUS 700** pasta cooker range consists of monobloc models with one tank of 26 or 40 liters of capacity, gas or electric heating.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 316 anti-corrosion deep drawn tank
- Moulded and continuous-welded tanks

Performance

- Stainless steel burner with self-stabilizing flame

Ease of use

- Moulded edge for collection of liquids
- Large zone for collecting starches
- Drain for starches removal
- Rounded corners
- Straining grid for baskets

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand



MCPG74A

1 cuba cap. 26 L
cestas no incluidas
1 tank cap. 26 L
basket not included

| | | | | | | | | | |
|------------|----------|----|-----|---|-----|--------------------|----|-----|--------------|
| 40x71,4x85 | 31x34x30 | 26 | 8,5 | - | 8,5 | 230V/1N 50/60Hz | 50 | 0,5 | 3.673 |
|------------|----------|----|-----|---|-----|--------------------|----|-----|--------------|



MCPG77A



1 cuba cap. 40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|------------|----------|----|------|---|------|--------------------|----|-----|--------------|
| 70x71,4x85 | 51x31x30 | 40 | 13,6 | - | 13,6 | 230V/1N 50/60Hz | 68 | 0,8 | 4.533 |
|------------|----------|----|------|---|------|--------------------|----|-----|--------------|

magistra Plus|700 Cueuece pastas - Pasta cooker

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand

| | | | | | | | | | | |
|--|------------|----------|----|---|-----|-----|-----------------|----|-----|--------------|
|  <p>MCPE74A 1 cuba cap. 26 L cestas no incluida 1 tank cap. 26 L basket not included</p> | 40x71,4x85 | 31x34x30 | 26 | - | 5,5 | 5,5 | 400V/3N 50Hz | 44 | 0,5 | 3.712 |
|  <p>MCPE77A 1 cuba cap. 40 L cestas no incluidas 1 tank cap. 40 L basket not included</p> | 70x71,4x85 | 51x31x30 | 40 | - | 9 | 9 | 400V/3N 50Hz | 58 | 0,8 | 4.335 |

Accesorios - Accessories

| Modelo Model | Precio Price |
|---|---|
| | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | +3% sul Precio di listino on the price list |










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Cuece pastas - Pasta cooker magistra Plus|700

Accesorios - Accessories

Cesta cuece pasta Basket for pasta cooker

| | Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Precio Price € |
|--|--|--|----------------------|
|  | A770049 | 14,5x29x21,5 | 117 |
|  | A770050 | 49x29x21,5 | 259 |
|  | B800003 | 14,5x16x21,5 | 97 |
|  | B800004 | 14,5x16x21,5 | 97 |
|  | B800005 | 9,5x29x21,5 | 120 |
|  | B800006 | 16x29x21,5 | 135 |
|  | B800007 | 33x29x21,5 | 198 |
|  | A777109 Tapa para cuece pasta 40x73 cm <i>Lid for pasta cooker 40x73 cm</i> | 39x33x1,5/4,5 | 62 |
|  | A980117 Tapa para cuece pasta 70x73 cm <i>Lid for pasta cooker 70x73 cm</i> | 53x33x1,5/4,5 | 71 |

MCPG74A - MCPE74A

MCPG77A - MCPE77A



B800007



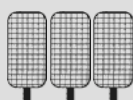
A770049



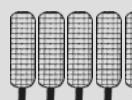
B800005



B800004 + B800003



B800006



B800005



B800004 + B800006



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Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.

MEM
2026

Sartenes basculantes

Braising pan

La gama de sartenes basculantes **MAGISTRA PLUS 700** se compone de modelos monobloque, con calentamiento a gas y con calentamiento eléctrico. Vuelco manual. Grifo de carga agua colocado en el frente de la máquina.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Control termostático de la temperatura

Facilidad de uso

- Esquinas redondeadas
- Tapa hermética, balanceada
- Cómoda manija frontal

The **MAGISTRA PLUS 700** braising pan range consists of freestanding models with gas or electric heating. The tilting is manual. Water load tap placed in front of the unit.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Thermostatic temperature control

Ease of use

- Rounded corners
- Sealed, balanced cover
- Large front handle

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Cap. Cuba Tank | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | | Kg | m ³ | € |

Monobloque abatible / vuelco manual - Free standing tilting / manual turnover

| | | | | | | | | |
|--|------------|----------|----|------|-----------------|-----|------|--------------|
|  <p>MBRG78A Cuba inoxidable cap. 50 L, gas Stainless steel tank cap. 50 L, gas</p> | 80x71,4x85 | 73x48x15 | 50 | 13,5 | - | 113 | 0,85 | 6.883 |
|  <p>MBRE78A Cuba inoxidable cap. 50 L, eléctrica Stainless steel tank cap. 50 L, eletrica</p> | 80x71,4x85 | 73x48x15 | 50 | 9 | 400V/3N 50Hz | 118 | 0,85 | 6.815 |

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Accesorios - Accessories

| Modelo Model | Precio Price |
|---|---|
| | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | +3% sul Precio di listino on the price list |



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
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Marmitas

Boiling pan

La gama de marmitas **MAGISTRA PLUS 700** se compone de modelos de 50 litros de capacidad con calentamiento indirecto a gas o eléctrico. El vapor a baja presión producido en el espacio aislante calienta uniformemente la superficie del recipiente.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Fondo de la cuba en AISI 316 anticorrosión
- Presostato

Prestaciones

- Calentamiento indirecto

Facilidad de uso

- Encastre perimetral para recoger líquidos
- Tapa hermética, balanceada y manija lateral
- Filtro del grifo de desagüe fácilmente movable

The **MAGISTRA PLUS 700** boiling pan range consists of 50 Lt models with gas or electric indirect heating. The low pressure steam in the interspace heats evenly the surface of the pan.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Pressure gauge

Performance



- Indirect heating

Ease of use

- Drawn edges for collecting liquids
- Balanced lid with side handle
- Easily removable drain filter

| Modelo Model | Dim. Dim. | Dim. marmita Pan dimensions | Cap. Marmita Pan capacity | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------------|------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (ØxH) cm | Lt | kW | | Kg | m ³ | € |

Monobloque a gas - Free standing



| | | | | | | | | |
|---|------------|-------|----|------|-----------------|----|-----|--------------|
|  <p>MPEG7750I Cuba inoxidable cap. 50 L, gas Stainless steel tank cap. 50 L, gas</p> | 70x71,4x85 | 40x42 | 50 | 12,5 | - | 91 | 0,8 | 8.553 |
|  <p>MPEE7750I Cuba inoxidable cap. 50 L, eléctrica Stainless steel tank cap. 50 L, elettrica</p> | 70x71,4x85 | 40x42 | 50 | 9 | 400V/3N 50Hz | 93 | 0,8 | 9.064 |



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

magistra Plus|700 Marmitas - Boiling pan

Accesorios - Accessories

| Modelo Model | Dim. Dim. | n° sectores n° sectors | Precio Price |
|---|--|--|---------------------|
| | (LxPxH) cm (LxDxH) cm | | € |
|  | <p>B700006 Cesta para colar la pasta 50 L <i>Colander basket 50 L</i></p> | <p>Ø 35 x 36</p> <p>1</p> | <p>1.714</p> |
|  | <p>B700007 Cesta para colar la pasta 50 L <i>Colander basket 50 L</i></p> | <p>Ø 35 x 36</p> <p>2</p> | <p>2.276</p> |
| <p>-23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i></p> | | <p>+3% sul Precio di listino <i>on the price list</i></p> | |

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Baño María

Bain-marie

La gama de baño María **MAGISTRA PLUS 700** se compone de modelos con calentamiento eléctrico. Versión monobloque y top.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua

Prestaciones

- Resistencias blindadas

Facilidad de uso

- Control a través de termostato

The **MAGISTRA PLUS 700** bain-marie range consists of electric models. Monobloc and top version.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous-welded tanks

Performance

- Electric heating elements in armoured stainless steel

Ease of use

- Thermostat control

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



MBME74A

1 cuba GN 1/1
(cubetas excluidas)
1 bowl GN 1/1
(without basins)

| | | | | | | | | |
|------------|----------|--------|-----|-----|-----------------|----|-----|-------|
| 40x71,4x85 | 31x51x16 | GN 1/1 | 1,5 | 1,5 | 230V/1N 50Hz | 34 | 0,5 | 2.126 |
|------------|----------|--------|-----|-----|-----------------|----|-----|-------|

Top - Top



MBME74T




1 cuba GN 1/1
(cubetas excluidas)
1 bowl GN 1/1
(without basins)

| | | | | | | | | |
|------------|----------|--------|-----|-----|-----------------|----|-----|-------|
| 40x71,4x25 | 31x51x16 | GN 1/1 | 1,5 | 1,5 | 230V/1N 50Hz | 20 | 0,2 | 1.740 |
|------------|----------|--------|-----|-----|-----------------|----|-----|-------|

magistra Plus|700 **Baño María** - *Bain-marie*

Accesorios - Accessories

Cubeta inoxidable con tapa para baño María - *Stainless steel container with lid*

| | Modelo <i>Model</i> | Dim. <i>Dim.</i> (LxPxH) cm (LxDxH) cm | Precio <i>Price</i> € |
|--|---|--|---|
|  | A800040 Cap. 21 L GN 1/1 Cap. 21 L GN 1/1 | 53x32,5x15 | 190 |
|  | A800041 Cap. 13 L GN 2/3 Cap. 13 L GN 2/3 | 35,5x32,5x15 | 135 |
|  | A800042 Cap. 9,5 L GN 1/2 Cap. 9,5 L GN 1/2 | 32,5x26,5x15 | 124 |
| | A800043 Cap. 5 L GN 1/3 Cap. 5 L GN 1/3 | 32,5x17,5x15 | 96 |
| | -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



Elementos neutros

Neutral worktop

La gama de elementos neutros **MAGISTRA PLUS 700** se compone de modelos monobloque sobre armario abierto y modelos top.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Sólidos pies regulables en AISI 304

Facilidad de uso

- Panel de control moldeado
- Módulo con amplio cajón (solo monobloque)

The **MAGISTRA PLUS 700** neutral worktop range consists of monobloc models on open cupboard and top models.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 304 strong feet, adjustable

Ease of use






- Shaped front
- Module with large drawer (only monobloc)

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Cajón Drawer | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € |
|-----------------|--|-----------------|----------------------------|-------------------------------------|----------------------|
|-----------------|--|-----------------|----------------------------|-------------------------------------|----------------------|

Monobloque sobre armario abierto - Free standing on open stand



| | | | | | | |
|--|--|------------|---|----|-----|--------------|
|  | <p>MN74A Elemento neutro cm 40 Neutral element cm 40</p> | 40x71,4x85 | | 30 | 0,5 | 1.315 |
|  | <p>MN74AC Elemento neutro con cajón cm 40 Neutral element with drawer cm 40</p> | 40x71,4x85 | • | 34 | 0,5 | 1.543 |

magistra Plus|700 Elementos neutros - Neutral worktop

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Cajón Drawer | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € |
|---|--|-----------------|----------------------------|-------------------------------------|----------------------|
|  MN77A | 70x71,4x85 | | 45 | 0,8 | 1.633 |
|  MN77AC | 70x71,4x85 | • | 48 | 0,8 | 1.792 |
| Aufbau - Top | | | | | |
|  MN72T | 20x71,4x25 | | 10 | 0,1 | 537 |
|  MN74T | 40x71,4x25 | | 18 | 0,2 | 619 |
|  MN74TC | 40x71,4x25 | • | 18 | 0,2 | 785 |

174

Elementos neutros - Neutral worktop magistra Plus|700

| Modelo Model | Dim. Dim. | Cajón Drawer | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|---------------------------------|-----------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | | Kg | m ³ | € |
|  | MN77T 70x71,4x25 | | 25 | 0,3 | 733 |
|  | MN77TC 70x71,4x25 | • | 25 | 0,3 | 950 |

Armarios

Support / cupboards bases

La gama de armarios **MAGISTRA PLUS 700** se compone de modelos 1/2 módulo y módulo entero.

Fiabilidad

- Estructura en acero inoxidable
AISI 304 de 1 mm de espesor
- Sólidos pies regulables en AISI 304

The **MAGISTRA PLUS 700** cupboard bases consists of 1/2 modul and full modul models.

Reliability

- AISI 304 stainless steel structure,
thickness 1 mm
- AISI 304 strong feet, adjustable

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € |
|-----------------|--|----------------------------|-------------------------------------|----------------------|
|-----------------|--|----------------------------|-------------------------------------|----------------------|

Armarios cerrados - Support / cupboard bases



NSA72
Con espacio técnico posterior
With rear technical slot

20x64x60

10

0,1

540

Armarios abiertos sin puertas - Support / cupboard bases without doors



NSA74
Soporte armario 40 cm
con espacio técnico posterior
Open counter cm 40
with rear technical slot

40x59,5x60

18



0,2

623

Armarios - Support magistra Plus|700

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |







Armarios abiertos sin puertas - Support / cupboard bases without doors

| | | | | | |
|--|--|------------|----|-----|------------|
|  | <p>NSA77 Soporte armario 70 cm con espacio técnico posterior <i>Open counter cm 70 with rear technical slot</i></p> | 70x59,5x60 | 22 | 0,3 | 658 |
|  | <p>NSA78 Soporte armario 80 cm con espacio técnico posterior <i>Open counter cm 80 with rear technical slot</i></p> | 80x59,5x60 | 24 | 0,4 | 737 |

magistra Plus|700 Armarios - Support

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases accessories

| | | | | | |
|--|---|------------------|------|------|------------|
|  | A777190 Kit cajonera 2 cajones GN 1/1 para compartimentos abiertos L. 40 cm <i>Kit 2 drawers GN 1/1 for monobloc open cupboard L.40 cm</i> | 40x66x21,5/44 | 15 | 0,09 | 606 |
|  | A777195 Kit cajonera 2 cajones GN 2/1 para bases NSA L. 70 cm <i>Pair of drawers GN 2/1 for cupboard NSA L. 70 cm</i> | 70x58x21,5/44 | 19,7 | 0,2 | 730 |
|  | A777189 Kit cajonera 2 cajones GN 1/1 para NSA74 <i>Kit 2 drawers GN 1/1 for NSA74</i> | 40x66x21,5/44 | 15 | 0,09 | 594 |
|  | A777196 Kit cajonera 2 cajones GN 2/1 para compartimentos abiertos monobloque L.70 cm <i>Kit 2 drawers GN 2/1 for monobloc open cupboard L.70 cm</i> | 70x58x21,5/44 | 19,7 | 0,2 | 715 |
|  | A777188 Puerta armario 40 cm (1 puerta) <i>Door for cupboard 40 cm (1 door)</i> | 39x44x3,2 | 5 | 0,05 | 212 |
|  | A777192 Kit puertas armario 70 cm (2 puertas) <i>Door kit for cupboard 70 cm (2 doors)</i> | 2x (34,5x44x3,2) | 9 | 0,06 | 405 |

Configuración puertas estándar - Standard doors configuration

| Módulo Module | 80 cm | 110 cm |
|--|-------------------|---|
| Códigos para ordenar Codes to order | n. 2 cod. A777188 | n. 1 cod. A777192 + n. 1 cod. A777188 |

178

Accesorios - Accessories magistra Plus|700

| Modelo Model | Dim. Dim. | Resistencias Eléctricas Electric elements | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kW | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases accessories

| | | | | | | |
|--|---|---------------|-----|---|-----------|--|
|  | A777115 Guía lateral cromada compartimento armario <i>Chromed lateral guide for cupboard</i> | 58,5x2,5x38,5 | | | 45 | |
|  | A770011 Rejilla compartimento armario GN 1/1 <i>Cupboard shelf GN 1/1</i> | 32,5x59x3 | | | 62 | |
|  | A777201 Rejilla compartimento armario GN 2/1 <i>Cupboard shelf GN 2/1</i> | 53x62,5x4,7 | | | 79 | |
|  | A777191 Kit Tapajuntas <i>Junction Kit</i> | | | | 32 | |
|  | A777116 Kit calentador GN 1/1 para armarios L. 40 con rejilla GN 1/1 incluida <i>Kit heating group for cabinet GN 1/1 suitable for open counter bases W. 40 with GN 1/1 grid included</i> | 23x59,5x5 | 0,8 | 5 | 0,05 | 651 |
|  | A777117 Kit calentador GN 2/1 para armarios L. 70/80 con rejilla GN 2/1 incluida <i>Kit heating group for cabinet GN 2/1 suitable for open counter bases W. 70/80 with GN 2/1 grid included</i> | 53x59,5x5 | 1,6 | 7 | 0,06 | 889 |
|  | A777131 N. 2 rueda inox <i>N. 2 s/s fixed caster</i> | Ø 10 | | | | 135 |
|  | A777132 N. 2 rueda giratoria inoxidable con freno <i>N. 2 s/s swivel caster with brake</i> | Ø 10 | | | | 245 |
| | A770107 Kit pie individual para anclaje <i>Kit single foot for anchoring</i> | | | | | 48 |
| | A980118 Kit 4 pies (h. 50 mm) para instalación en zócalo sólido (h.100 mm) <i>Kit 4 feet (h. 50 mm) for installation on a solid masonry plinth (h. 100 mm)</i> | | | | | 212 |
| | 23 (230 V/ 3F) alimentación especial, a especificar en el momento de la orden <i>special supply, to be specified at the order</i> | | | | | +3% sul Precio di listino <i>on the price list</i> |

magistra Plus|900

magistra Plus|900

The real value for your kitchen

Calidad concreta

- **Nuevos mandos y manija**
para mejorar la calidad y la fiabilidad
- **Nueva estructura**
diseñada para garantizar la máxima calidad
- **Fondo de acero**
para hacer cada máquina más resistente



Concrete quality

- **New knob and handles**
to improve quality and reliability
- **New structure**
designed to guarantee maximum quality
- **Bottom in stainless steel**
to make the machine more resistant

Valores tangibles

- **Quemadores de alta potencia**
con 60% de eficiencia certificada
- **Nueva parrilla**
con diferentes niveles para obtener mejores resultados de cocción
- **Nuevo sistema de llenado de agua**
con electroválvula para cuece pastas



Tangible values

- **High power burners**
with 60% certified efficiency
- **New lavastone grids**
with levels for superior cooking results
- **New water loading**
with electro-valve for pasta cookers

Facilidad de mantenimiento

- **Nueva chimenea sin tornillos**
fácilmente extraíble
- **Facil conexión**
por instalaciones muy rápidas
- **Compartimento técnico trasero**
para facilitar la conexión a los servicios públicos
- **Parte inferior desmontable**
para permitir el acceso a la parte inferior de la máquina



Ease of maintenance

- **New chimney without screws**
easily removable
- **Easy connection**
for speedy installations
- **Rear technical compartment**
to facilitate connection to utilities
- **Removable bottom**
to allow easy access to the lower part of the equipment

180

Profundidad: 90 cm
Modularidad: 40-80-120 cm
Espesor de la encimera: 1 mm

Depth: 90 cm
Modularity: 40-80-120 cm
Worktop thickness: 1 mm

Cocinas a Gas

Gas Ranges

Flex Burners

5,5 kW - 7 kW - 11 kW

La gama de cocinas a gas **MAGISTRA PLUS 900** se compone de modelos 2/4/6 fuegos disponibles en la versión monobloque sobre armario abierto, sobre horno estático a gas o eléctrico y sobre horno a gas maxi. Quemadores extraíbles en hierro fundido esmaltado, de 5,5 kW, 7 kW y 11 kW. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Fiabilidad

- Quemador piloto protegido
- Quemador en hierro fundido a llama autoestabilizada

Prestaciones

- Eficiencia certificada al 60%
- Máxima Flexibilidad: la posición del quemador y relativas boquillas puede ser cambiada directamente donde el usuario (de anterior a posterior y viceversa)
- Llama horizontal: distribución uniforme del calor, óptima también para cocciones delicadas

Facilidad de uso

- Máxima flexibilidad gracias a un rango de potencia modulable, para adaptarse a cada exigencia
- Esquinas redondeadas
- Superficie moldeada

The **MAGISTRA PLUS 900** gas ranges line consists of models with 2/4/6 burners available freestanding on open stand, with gas or electric static oven and with gas maxi oven. Cast iron removable burners of 5,5 kW, 7 kW and 11 kW. The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Reliability

- Protected pilot flame
- Cast iron removable burners with self-stabilizing flame

Performance

- 60% certified efficiency
- Maximum Flexibility: the burner position with its nozzles can be changed directly on site (from front to back and viceversa)
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking

Ease of use

- Maximum flexibility thanks to an adjustable power range, to satisfy every need
- Cast iron pan support (individual)
- Rounded corners
- Watertight pressed worktop

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand



MFB94AXXS

2 fuegos valvulados
2 burners with safety valve

40x90x85

2

11

48

0,5

2.722

MFB94AXL

2 fuegos valvulados
2 burners with safety valve

40x90x85

1

1

18

48

0,5

2.827



MFB98AXXS

4 fuegos valvulados
4 burners with safety valve

80x90x85

4

22

74

1

3.860

MFB98AXL

4 fuegos valvulados
4 burners with safety valve

80x90x85

2

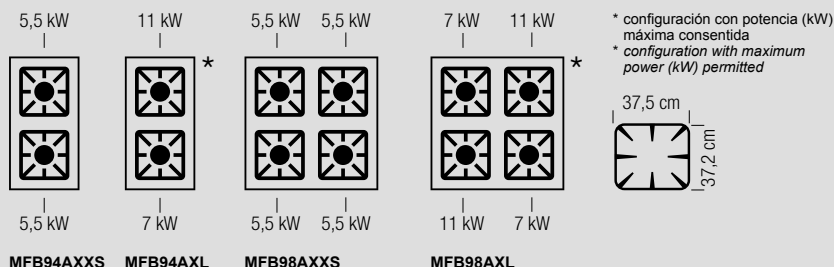
2

36

74

1

4.047



magistra Plus|900 Cocinas a Gas - Gas Ranges

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|---------|----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | 11 kW | Gas kW | EI. kW | kW | | Kg | m³ | € |



MFB912AXXS

6 fuegos valvulados
6 burners with safety valve

| | | | | | | | | | | | | |
|-----------|---|---|---|---|---|---|---|----|---|-----|-----|-------|
| 120x90x85 | - | 6 | - | - | - | - | - | 33 | - | 104 | 1,4 | 5.377 |
| 120x90x85 | - | - | 3 | 3 | - | - | - | 54 | - | 104 | 1,4 | 5.657 |

MFB912AXXL

6 fuegos valvulados
6 burners with safety valve

Monobloque sobre horno - Free standing with oven



MFB98FGXXS

4 fuegos valvulados,
Horno a Gas
4 burners with safety valve,
gas oven

| | | | | | | | | | | | | |
|----------|----------|---|---|---|---|---|---|----|-----------------|-----|---|-------|
| 80x90x85 | 54x70x30 | 4 | - | - | 7 | - | - | 29 | - | 106 | 1 | 4.995 |
| 80x90x85 | 54x70x30 | - | 2 | 2 | 7 | - | - | 43 | - | 106 | 1 | 5.158 |
| 80x90x85 | 54x70x30 | 4 | - | - | - | 6 | - | 22 | 400V/3N 50Hz | 106 | 1 | 5.887 |
| 80x90x85 | 54x70x30 | - | 2 | 2 | - | 6 | - | 36 | 400V/3N 50Hz | 106 | 1 | 6.073 |

MFB98FGXL

4 fuegos valvulados,
horno a Gas
4 burners with safety valve,
gas oven

MFB98FEXXS

4 fuegos valvulados,
horno eléctrico
4 burners with safety valve,
electric oven

MFB98FEXL

4 fuegos valvulados,
horno eléctrico
4 burners with safety valve,
electric oven



MFB912AFGXXL

6 fuegos valvulados, horno a
Gas, armario con puerta
6 burners with safety valve,
gas oven, cupboard

| | | | | | | | | | | | | |
|-----------|----------|---|---|---|---|---|---|----|---|-----|-----|-------|
| 120x90x85 | 54x70x30 | - | 3 | 3 | 7 | - | - | 61 | - | 143 | 1,4 | 7.306 |
|-----------|----------|---|---|---|---|---|---|----|---|-----|-----|-------|



MFB912AFEXXS

6 fuegos valvulados, horno
eléctrico, armario con puerta
6 burners with safety valve,
electric oven, cupboard

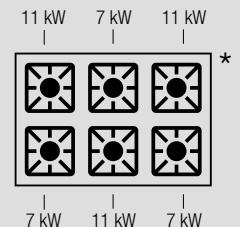
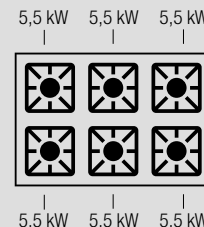
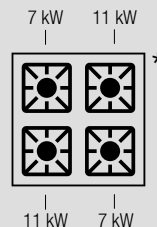
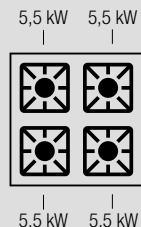
MFB912AFEXXL

6 fuegos valvulados, horno
eléctrico, armario con puerta
6 burners with safety valve,
electric oven, cupboard


| | | | | | | | | | | | | |
|-----------|----------|---|---|---|---|---|---|----|-----------------|-----|-----|-------|
| 120x90x85 | 54x70x30 | 6 | - | - | - | 6 | - | 33 | 400V/3N 50Hz | 143 | 1,4 | 7.780 |
| 120x90x85 | 54x70x30 | - | 3 | 3 | - | 6 | - | 54 | 400V/3N 50Hz | 143 | 1,4 | 8.062 |

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* configuración con potencia (kW)
máxima consentida
* configuration with maximum
power (kW) permitted



Cocinas a Gas - Gas Ranges magistra Plus|900

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price | |
|--|---|--------------------------|-----------------------|---------|----------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|--------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 5,5 kW | 7 kW | 11 kW | Gas kW | El. kW | kW | | Kg | m ³ | € | |
|  | MFB912FGMXXL 6 fuegos, horno a Gas extra ancho 1 puerta 6 burners, extra large gas oven 1 door | 120x90x85 | 100x70x30 | - | 3 | 3 | 10 | - | 64 | - | 171 | 1,4 | 7.730 |
| | MFB912FGMGXXL 6 fuegos, horno a Gas extra ancho con parrilla, 1 puerta 6 burners extra large gas oven with grill, 1 door | 120x90x85 | 100x70x30 | - | 3 | 3 | 10 | 5 | 64 | 400V/3N 50Hz | 173 | 1,4 | 8.212 |

FACILIDAD DE CONFIGURACIÓN: Posibilidad de cambiar la configuración de la máquina (posición Flex Burners) directamente en el lugar.
MÁXIMA FLEXIBILIDAD: Posibilidad de reducir la potencia (kW) de la máquina directamente en el lugar simplemente adquiriendo kit boquillas y cuerpo quemador 5,5 kW o 7 kW. Contacte la oficina de recambios ecs@itweurotec.it

EASY CONFIGURATION: Possibility to change the configuration of the machine (Flex Burners position) directly on site.

MAXIMUM FLEXIBILITY: Possibility to reduce the power (kW) of the machine directly on site simply buying nozzles and 5,5 kW or 7 kW burner's body kit. Please contact spare parts department ecs@itweurotec.it

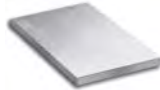


FLEX BURNER 5,5 kW: Los modelos Flex Burner con potencia 5,5 kW responden a la normativa antiincendios requerida en algunos mercados que prevé la realización de cocinas con alcance térmico total no superior a 35 kW (30.000kcal/h).

FLEX BURNER 5,5 kW: Flex Burner models with 5,5 kW power are suitable for those kitchen where fire regulations require a total thermal flow not exceeding 35 kW (30.000kcal/h).

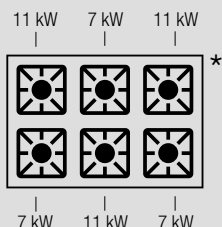
Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|--------------------------|----------------------|-------------------|--|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

| | | | | | |
|---|---|---------|-----|------|------------|
|  | A980119 Plancha lisa 1 fuego Smooth plate 1 burner | 37x37 | 7,5 | 0,1 | 439 |
|  | A980120 Plancha ranurada 1 fuego Lined plate 1 burner | 37x37 | 6,7 | 0,1 | 539 |
|  | A777125* Columna de agua posterior para modelos sobre armario abierto Water column for cupboard models | 5x70x65 | 5,2 | 0,03 | 528 |
| | A777126 Columna de agua posterior para modelos sobre horno. Water column for models on oven | 5x70x65 | 5,2 | 0,03 | 528 |

* No disponible para los modelos MFB94 - Not available for MFB94 models



* configuración con potencia (kW) máxima consentida
* configuration with maximum power (kW) permitted



MFB912FGMXXL
MFB912FGMGXXL



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

(A980119 - A980120)

183

MBM
2026

Cocinas eléctricas

Electric Ranges

La gama de cocinas eléctricas **MAGISTRA PLUS 900** está compuesta por modelos con 2/4/6 planchas, disponibles en la versión monobloque sobre armario abierto y sobre horno estático eléctrico o sobre horno eléctrico maxi. Planchas en hierro fundido cuadradas o rebajadas.

Termostato de servicio a 6 (+1) posiciones. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida. Hornos eléctricos equipados con 2 elementos calefactores separados, uno en el cielo (grill) y uno en la parte inferior.

Fiabilidad

- Encimera en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Planchas de calentamiento rápido

Facilidad de uso

- Esquinas redondeadas
- Dispositivo de seguridad anti-sobrecalentamiento

The **MAGISTRA PLUS 900** electric range consists of models with 2/4/6 plates available freestanding on open stand, with an electric static oven or with electric maxi oven.

Squared or flush-mounted cast iron plates. Heating elements with 6 (+1) positions thermostat.

The ovens have 3 levels rack support and include 1 grid. The electric ovens have 2 separated heating elements, one on top (grill) and one on the bottom.

Reliability

- Aisi 304 stainless steel watertight pressed worktop, thickness 1 mm

Performance

- Fast heating hot plates

Ease of use

- Rounded corners
- Anti-overheating safety device

| Modelo Model | Dim. | Dim. Horno | Planchas | | | Horno | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|----------------------------------|---------------------------------------|-----------|---------|---------|-----------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Dim. (LxPxH) cm (LxDxH) cm | Oven Dim. (LxPxH) cm (LxDxH) cm | 2,5 kW | 3 kW | 4 kW | Gas kW | El. kW | | | | | |

Monobloque sobre armario abierto - Free standing on open stand



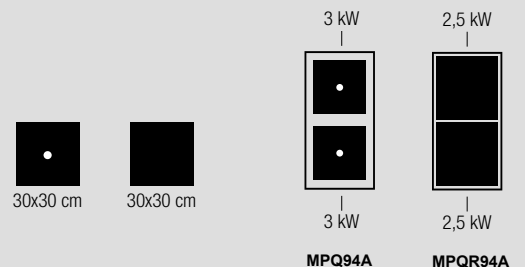
MPQ94A
2 planchas cuadradas
2 square plates

| | | | | | | | | | | | | |
|----------|---|---|---|---|---|---|---|---|-----------------|----|-----|--------------|
| 40x90x85 | - | - | 2 | - | - | - | - | 6 | 400V/3N 50Hz | 78 | 0,5 | 3.339 |
|----------|---|---|---|---|---|---|---|---|-----------------|----|-----|--------------|



MPQR94A
2 planchas cuadradas
rebajadas
2 square plates lowered

| | | | | | | | | | | | | |
|----------|---|---|---|---|---|---|---|---|-----------------|----|-----|--------------|
| 40x90x85 | - | 2 | - | - | - | - | - | 5 | 400V/3N 50Hz | 83 | 0,5 | 3.599 |
|----------|---|---|---|---|---|---|---|---|-----------------|----|-----|--------------|



Cocinas eléctricas - Electric Ranges **magistra Plus**|900

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|---------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 2,5 kW | 3 kW | 4 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



MPQ98A
4 planchas cuadradas
4 square plates

| | | | | | | | | | | | |
|----------|---|---|---|---|---|---|----|-----------------|-----|---|--------------|
| 80x90x85 | - | - | 3 | 1 | - | - | 13 | 400V/3N 50Hz | 102 | 1 | 5.073 |
|----------|---|---|---|---|---|---|----|-----------------|-----|---|--------------|



MPQR98A
4 planchas cuadradas
rebajadas
4 square plates lowered

| | | | | | | | | | | | |
|----------|---|---|---|---|---|---|----|-----------------|-----|---|--------------|
| 80x90x85 | - | 4 | - | - | - | - | 10 | 400V/3N 50Hz | 107 | 1 | 5.342 |
|----------|---|---|---|---|---|---|----|-----------------|-----|---|--------------|



MPQ912A
6 planchas cuadradas
6 square plates

| | | | | | | | | | | | |
|-----------|---|---|---|---|---|---|----|-----------------|-----|-----|--------------|
| 120x90x85 | - | - | 4 | 2 | - | - | 20 | 400V/3N 50Hz | 130 | 1,4 | 6.670 |
|-----------|---|---|---|---|---|---|----|-----------------|-----|-----|--------------|

Monobloque sobre horno - Free standing with oven



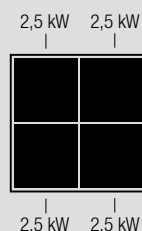
MPQ98FE
4 planchas cuadradas
con horno eléctrico
4 square plates
with electric oven

| | | | | | | | | | | | |
|----------|------------|---|---|---|---|---|----|-----------------|-----|---|--------------|
| 80x90x85 | 54x69,5x29 | - | 3 | 1 | - | 6 | 19 | 400V/3N 50Hz | 136 | 1 | 6.920 |
|----------|------------|---|---|---|---|---|----|-----------------|-----|---|--------------|

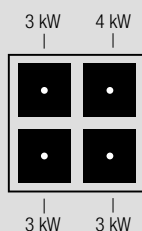


MPQR98FE
4 planchas cuadradas
rebajadas
sobre horno eléctrico
4 square plates lowered
on electric oven

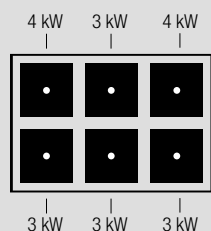
| | | | | | | | | | | | |
|----------|------------|---|---|---|---|---|----|-----------------|-----|---|--------------|
| 80x90x85 | 54x69,5x29 | 4 | - | - | - | 6 | 16 | 400V/3N 50Hz | 142 | 1 | 7.245 |
|----------|------------|---|---|---|---|---|----|-----------------|-----|---|--------------|



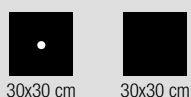
MPQR98A
MPQR98FE



MPQ98A
MPQ98FE



MPQ912A



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magistra Plus|900 Cocinas eléctricas - Electric Ranges

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | | Horno Oven | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|---------|---------|---------------|-----------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 2,5 kW | 3 kW | 4 kW | Gas kW | El. kW | kW | | Kg | m ³ | € |



MPQ912AFE
6 planchas cuadradas
con horno eléctrico
armario 1 puerta
*6 square plates
with electric oven
cupboard 1 door*

| | | | | | | | | | | | |
|-----------|------------|---|---|---|---|---|----|-----------------|-----|-----|--------------|
| 120x90x85 | 54x69,5x29 | - | 4 | 2 | - | 6 | 26 | 400V/3N 50Hz | 187 | 1,4 | 9.099 |
|-----------|------------|---|---|---|---|---|----|-----------------|-----|-----|--------------|



MPQ912FEM
6 planchas cuadradas
con horno maxi
*6 square plates
with maxi oven*

| | | | | | | | | | | | |
|-----------|-------------|--|---|---|---|----|----|-----------------|-----|-----|--------------|
| 120x90x85 | 100x69,5x29 | | 4 | 2 | - | 10 | 30 | 400V/3N 50Hz | 171 | 1,4 | 9.710 |
|-----------|-------------|--|---|---|---|----|----|-----------------|-----|-----|--------------|

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

-23
Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%
sul Precio
di listino
on the price list

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



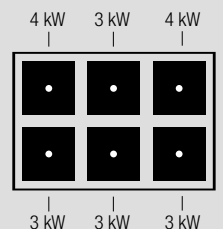
A777125*
Columna de agua posterior para modelos sobre armario abierto
Water column for cupboard models

| | | | |
|---------|-----|------|------------|
| 5x70x65 | 5,2 | 0,03 | 528 |
|---------|-----|------|------------|

* No disponible para los modelos MPQ94A - MPQR94A - *Not available for MPQ94A - MPQR94A models*

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MLM
2026



MPQ912FE
MPQ912FEM

Cocinas de planchas radiantes

Solid Top

La gama de cocinas placa radiante **MAGISTRA PLUS 900** se compone de un modelo sobre armario abierto, un modelo sobre horno estático a gas y un modelo con fuegos laterales, de potencia 3.2 kW y 5.5 kW, sobre horno estático a gas. Plancha en hierro fundido de 10 mm de espesor tiene anillo central móvil y superficie de 50 dm². La temperatura de la plancha alcanza aproximadamente 500 °C en el centro y 200 °C laterales. Los hornos incluyen soportes de parrilla de 3 niveles y 1 parrilla incluida.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor, encastrada
- Plancha calefactora en hierro fundido de 10 mm de espesor

Prestaciones

- Quemador en hierro fundido de 12 kW con encendido piezoeléctrico

Facilidad de uso

- Zonas isotérmicas para cocciones diferenciadas

The **MAGISTRA PLUS 900** solid top range comprises one model on open stand, one model on gas static oven and one model with side burners (3,2 and 5,5 kW). Cast iron cooking plate with a surface area of 50 dm², 10 mm thickness. The hotplate surface reaches 500°C in the center and 200 °C toward the edges. The ovens have 3 levels rack support and include 1 grid.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Cast iron heating plate, thickness 10 mm

Performance

- 12 kW cast iron burner with piezo-electric ignition

Ease of use

- Isothermal zones for differentiated cooking

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Horno Oven | Plancha Plate | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------|------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas kW | kW | kW | | Kg | m ³ | € |

Gas - Gas



MTPG98A

1 plancha a gas sobre armario abierto

One gas plate on open stand

| | | | | | | | | |
|----------|---|---|----|----|---|-----|---|-------|
| 80x90x85 | - | - | 12 | 12 | - | 100 | 1 | 4.284 |
|----------|---|---|----|----|---|-----|---|-------|

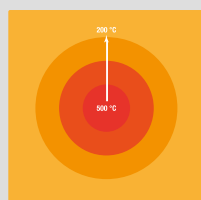


MTPG98FG

1 plancha a gas sobre horno a gas

One gas plate on gas oven

| | | | | | | | | |
|----------|------------|---|----|----|---|-----|---|-------|
| 80x90x85 | 54x69,5x32 | 7 | 12 | 19 | - | 125 | 1 | 5.871 |
|----------|------------|---|----|----|---|-----|---|-------|



Plancha modelo gas
Gas plate model

magistra Plus|900 Cocinas de planchas radiantes - Solid Top

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Horno Oven | Plancha Plate | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------|------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Gas kW | kW | kW | | Kg | m ³ | € |

Eléctrica - Electric



MTPE98A
Placa radiante eléctrica sobre armario abierto
Electric solid top on open stand

| | | | | | | | | |
|----------|---|---|-------|----|--------------------|-----|---|--------------|
| 80x90x85 | - | - | 4x3,5 | 14 | 400V/3N 50/60Hz | 100 | 1 | 5.498 |
|----------|---|---|-------|----|--------------------|-----|---|--------------|

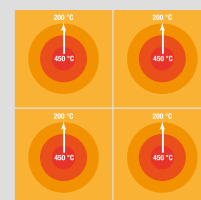
Accesorios - Accessories

| Modelo Model | Precio Price |
|--|---|
| | € |
| -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | +3% sul Precio di listino <i>on the price list</i> |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*

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Plancha modelo eléctrico
Electric model plate



Inducción

Induction

La gama de planchas a inducción **MAGISTRA PLUS 900** se compone de modelos de 2 o 4 inductores con potencia 5 kW cada uno. Inductores con 6 diversos grados de regulación y luces indicadoras para señalar el funcionamiento de la encimera.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Calentamiento a inducción solo por contacto directo con la olla
- Reducción consumo energía del 50%

Facilidad de uso

- Superficie totalmente plana
- Control independiente de las áreas individuales de cocción
- Facilidad de limpieza de la encimera

The induction range of **MAGISTRA PLUS 900** consists of models of 2 or 4 inductors of 5 kW each. The inductors have 6 different positions and signals lamps to highlight their functioning.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance

- Induction heating only with direct contact to the suitable pan
- 50% less energy consumption

Ease of use

- Total flat surface
- Independent control of each cooking area
- Ease of cleaning

| Modelo Model | Dim. Dim. | Inductores Inductors | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 5 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | |
|---|----------|---|----|-------------------|-----|-----|---------------|
|  <p>MIN94A-M1 2 inductores sobre armario abierto <i>2 inductors on open stand</i></p> | 40x90x85 | 2 | 10 | 400V/3 50/60Hz | 100 | 0,5 | 10.515 |
|  <p>MIN98A-M1 4 inductores sobre armario abierto <i>4 inductors on open stand</i></p> | 80x90x85 | 4 | 20 | 400V/3 50/60Hz | 200 | 1 | 19.759 |



26x26 cm

Necesaria ventilación del flujo de aire en la zona inferior
Airflow ventilation necessary in the bottom area

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magistra Plus|900 Inducción - Induction

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |



A777125*

Columna de agua posterior para modelos sobre armario abierto

Water column for cupboard models

5x70x65

5,2

0,03

528

* No disponible para los modelo MIN94A - Not available for MIN94A model

Fry top

Fry top

La gama de frytop **MAGISTRA PLUS 900** ofrece una amplia variedad de productos para cocción de contacto, con placas en acero satinado lisas, ranuradas, mixtas también cromadas, con funcionamiento eléctrico o a gas.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Antisalpicadura en acero inoxidable AISI 304 de 3 mm de espesor
- Plancha de 15 mm de espesor

Prestaciones

- Control termostático de la temperatura

Facilidad de uso

- Antisalpicadura soldado
- Plancha inclinada
- Recipiente para la recolección de grasas
- Quemadores/elementos calentadores independientes

The **MAGISTRA PLUS 900** frytop range consists of a large range of models for contact cooking with smooth, ribbed or mixed cooking surface, also chrome-finished, with electric or gas heating.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 304 stainless steel back-splash, thickness 3 mm
- Hotplate thickness of 15 mm

Performance



- Thermostatic temperature control

Ease of use

- Welded back-splash
- Gently sloping hotplate
- Grease collection drawer in stainless steel
- Independent burners/ heating elements

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 8 kW | 6 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | | | | |
|---|--|---|---|--|-----------------------|---|---|---|---|----|-----|--------------|
|  | MFTG94AL Plancha lisa Smooth plate | • | | | 40x90x85 38x72x1,5 | 1 | - | 8 | - | 82 | 0,5 | 3.422 |
|  | MFTG94ALC Plancha lisa cromada Chromed smooth plate | • | • | | 40x90x85 38x72x1,5 | 1 | - | 8 | - | 82 | 0,5 | 4.025 |



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

magistra Plus|900 Fry top - Fry top

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 8 kW | 6 kW | kW | | Kg | m³ | € |
|  <p>MFTG94AR Plancha ranurada <i>Lined plate</i></p> | | • | | 40x90x85 | 38x72x1,5 | 1 | - | 8 | - | 82 | 0,5 | 3.575 |
|  <p>MFTG98AL Plancha lisa <i>Smooth plate</i></p> | • | | | 80x90x85 | 78x72x1,5 | 2 | - | 16 | - | 135 | 1 | 4.800 |
|  <p>MFTG98ALC Plancha lisa cromada <i>Chromed smooth plate</i></p> | • | | • | 80x90x85 | 78x72x1,5 | 2 | - | 16 | - | 135 | 1 | 5.837 |
|  <p>MFTG98AR Plancha ranurada <i>Lined plate</i></p> | | • | | 80x90x85 | 78x72x1,5 | 2 | - | 16 | - | 135 | 1 | 5.160 |
|  <p>MFTG98ALR Plancha 2/3 lisa y 1/3 ranurada <i>2/3 smooth and 1/3 lined plate</i></p> | • | • | | 80x90x85 | 78x72x1,5 | 2 | - | 16 | - | 135 | 1 | 5.007 |

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.
Frytop cromados - Chromed Frytop

Fry top - Fry top magistra Plus|900

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 8 kW | 6 kW | kW | | Kg | m³ | € |



MFTG98ALRC

Plancha 2/3 lisa y 1/3 ranurada cromada
2/3 smooth and 1/3 lined chromed plate

| | | | | | | | | | | | |
|---|---|---|----------|-----------|---|---|----|---|-----|---|--------------|
| • | • | • | 80x90x85 | 78x72x1,5 | 2 | - | 16 | - | 135 | 1 | 6.137 |
|---|---|---|----------|-----------|---|---|----|---|-----|---|--------------|

Monobloque sobre armario abierto - Free standing on open stand



MFTE94AL

Plancha lisa
Smooth plate

| | | | | | | | | | | | |
|---|--|--|----------|-----------|---|---|---|--------------|----|-----|--------------|
| • | | | 40x90x85 | 38x72x1,5 | - | 1 | 6 | 400V/3N 50Hz | 82 | 0,5 | 3.330 |
|---|--|--|----------|-----------|---|---|---|--------------|----|-----|--------------|



MFTE94ALC

Plancha lisa cromada
Chromed smooth plate

| | | | | | | | | | | | |
|---|--|---|----------|-----------|---|---|---|--------------|----|-----|--------------|
| • | | • | 40x90x85 | 38x72x1,5 | - | 1 | 6 | 400V/3N 50Hz | 82 | 0,5 | 4.003 |
|---|--|---|----------|-----------|---|---|---|--------------|----|-----|--------------|



MFTE94AR

Plancha ranurada
Lined plate

| | | | | | | | | | | | |
|--|---|--|----------|-----------|---|---|---|--------------|----|-----|--------------|
| | • | | 40x90x85 | 38x72x1,5 | - | 1 | 6 | 400V/3N 50Hz | 82 | 0,5 | 3.439 |
|--|---|--|----------|-----------|---|---|---|--------------|----|-----|--------------|



MFTE98AL

Plancha lisa
Smooth plate





| | | | | | | | | | | | |
|---|--|--|----------|-----------|---|---|----|--------------|-----|---|--------------|
| • | | | 80x90x85 | 78x72x1,5 | - | 2 | 12 | 400V/3N 50Hz | 135 | 1 | 4.533 |
|---|--|--|----------|-----------|---|---|----|--------------|-----|---|--------------|



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

magistra Plus|900 Fry top - Fry top

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|-------------------------------------|--------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Ribbed | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 8 kW | 6 kW | kW | | Kg | m³ | € |
|  <p>MFTE98ALC Plancha lisa cromada Chromed smooth plate</p> | • | | • | 80x90x85 | 78x72x1,5 | - | 2 | 12 | 400V/3N 50Hz | 135 | 1 | 5.629 |
|  <p>MFTE98AR Plancha ranurada Lined plate</p> | | • | | 80x90x85 | 78x72x1,5 | - | 2 | 12 | 400V/3N 50Hz | 135 | 1 | 4.972 |
|  <p>MFTE98ALR Plancha 2/3 lisa y 1/3 ranurada 2/3 smooth and 1/3 lined plate</p> | • | • | | 80x90x85 | 78x72x1,5 | - | 2 | 12 | 400V/3N 50Hz | 135 | 1 | 4.815 |
|  <p>MFTE98ALRC Plancha 2/3 lisa y 1/3 ranurada cromada 2/3 smooth and 1/3 lined chromed plate</p> | • | • | • | 80x90x85 | 78x72x1,5 | - | 2 | 12 | 400V/3N 50Hz | 135 | 1 | 6.095 |

Accesorios - Accessories

| Modelo Model | Precio Price |
|---|--|
| | € |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - To order, please add -23 at the end of the article number

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Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.
Frytop cromados - Chromed Frytop

Piedra lávica

Lavastone grill

La gama de parrillas de piedra lávica **MAGISTRA PLUS 900** está compuesta por modelos de 1/2 módulo y de módulo entero, con funcionamiento a gas. La parrilla de cocción es en hierro fundido, reversible carne/pescado.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Quemadores independientes (módulos enteros)

Facilidad de uso

- Rejilla de cocción regulable en altura
- Recipiente para recolectar grasa
- Rejilla reversible carne/pescado

The **MAGISTRA PLUS 900** lavastone grill range comprises both 1/2 or full module models, with gas heating, available as freestanding unit or top version. The cooking grid is cast iron made, double face meat/fish.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Independent burners (full moduly modules)

Ease of use

- Adjustable height cooking grill
- Stainless steel removable drawer for grease collection
- Double face grill meat/fish

| Modelo Model | Dim. Dim. | Dim. de la plancha Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 10 kW | kW | Kg | m ³ | € |

Monobloque sobre armario abierto - Free standing on open stand


| | | | | | | | | |
|---|--|----------|----------------|---|----|----|-----|--------------|
|  | MPLG94A Piedra lávica Lavastone grill | 40x90x85 | 63,5x18x2 (x2) | 1 | 10 | 62 | 0,5 | 3.989 |
|  | MPLG98A Piedra lávica Lavastone grill | 80x90x85 | 63,5x18x2 (x4) | 2 | 20 | 93 | 1 | 6.095 |



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

magistra Plus|900 **Piedra lávica** - *Lavastone grill*

Accesorios - Accessories

| Modelo <i>Model</i> | Dim. <i>Dim.</i> | P. Bruto <i>Gross W.</i> | Volumen <i>Volume</i> | Precio <i>Price</i> |
|---|--------------------------|-----------------------------|--------------------------|------------------------|
| | (LxPxH) cm (LxDxH) cm | kg | m³ | € |
|  A800100 Saco de piedra lávica <i>Lavastone sack</i> | 32x32x15 | 6 | 0,01 | 58 |
| A980167 Kit elevación rejillas MPLG94 <i>Kit grids lifting MPLG94</i> | | | | 214 |
| A980168 Kit elevación rejillas MPLG98 <i>Kit grids lifting MPLG98</i> | | | | 249 |

Parrilla de agua

Water grill

La gama de parrillas de agua **MAGISTRA PLUS 900** se compone de modelos ya sea de 1/2 modulo como de módulo entero, con funcionamiento eléctrico, en la versión monobloque. La evaporación del agua presente en los contenedores colocados debajo de las resistencias permite una cocción delicada y uniforme de los alimentos sin alterar el gusto.

Prestaciones

- Parrilla de cocción es en hierro fundido, reversible carne/pescado
- El calor irradiado por las resistencias genera vapor que sube a la comida que se está cocinando en la parrilla, asegurando una cocción suave e uniforme

Limpieza

- Fácil limpieza del cajón de recolección de grasa gracias a la presencia de agua en el interior
- Superficies lisas, ausencia de chimenea y número limitado de tornillos para tener superficies sin obstáculos
- Parte inferior desmontable para facilitar el acceso al área debajo de las máquinas

Facilidad de mantenimiento

- Compartimento técnico trasero para facilitar la conexión a los usuarios
- Desmontaje rápido del panel frontal para un acceso inmediato a los componentes

The **MAGISTRA PLUS 900** water grill range consists of both 1/2 or full module models, electric heating, available as freestanding unit. The water contained in the containers under the electric heating elements evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged.

Performances

- Double face cast iron grid meat/fish
- The heat radiated by the electric heating elements develops steam which rises towards the food on the grid, ensuring delicate and uniform cooking

Cleanability

- Easy cleaning of the grease collection drawer thanks to the presence of water inside
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines



Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

IPX5

| Modelo Model | Dim. Dim. | Rejilla Grid | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 7 kW | kW | | Kg | m ³ | € |

Monobloque sobre armario - Free standing on stand

| | | | | | | | | | |
|---|---|----------|-----------------|---|----|--------------------|-----|-----|--------------|
|  | MWGE94A Parrilla de agua Water grill | 40x90x85 | 64x37x3 | 1 | 7 | 400V/3N 50/60Hz | 72 | 0,5 | 3.376 |
|  | MWGE98A Parrilla de agua Water grill | 80x90x85 | 64x37x3 (x2) | 2 | 14 | 400V/3N 50/60Hz | 113 | 1 | 5.406 |



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DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

magistra Plus|900 Parrilla de agua - Water grill

Accesorios - Accessories

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | |
|---|--|--|--|---|
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |
|---|--|--|--|---|

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A777143
Raspador doble cuchilla
Scraper double side blade

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Freidoras

Fryers

La gama de freidoras **MAGISTRA PLUS 900** se compone de modelos de una o dos cubas con calentamiento a gas o eléctrico, versión monobloque. Termostato de seguridad y regulación termostática de la temperatura del aceite (90-190 °C).

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua

Prestaciones

- Quemador en hierro fundido de altísimo rendimiento
- Parada en caso de sobrecalentamiento
- Mayor reactividad en las versiones "N"

Facilidad de uso

- Amplia zona fría
- Cuba para recoger aceite con filtro en acero inoxidable
- Termostato de seguridad
- Resistencias eléctricas basculantes

The **MAGISTRA PLUS 900** fryers range consists of models with one or two tanks, gas or electric heating, available as freestanding unit. Safety thermostat and thermostatic oil temperature regulation (90-190 °C).

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous-welded tanks

Performance



- High output cast iron burner
- Shut-off in case of overheating
- Increased reactivity in "N" models

Ease of use

- Large cold zone
- Oil collection tank with stainless steel filter
- Safety thermostat
- Tilting electrical heating elements

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand




| | | | | | | | | | | |
|---|-----------|------------|-------|-------|---|----|---|-----|-----|--------------|
|  <p>MFRG94A 1 cuba cap. 18 L 1 cesta A980165 1 bowl cap. 18 L 1 basket A980165</p> | 40x90x118 | 30x40x31,5 | 18 | 18 | - | 18 | - | 69 | 0,5 | 3.773 |
|  <p>MFRG98A 2 cubas cap. 18 L 2 cestas A980166 1 cesta A980165 2 bowl cap. 18 L 2 baskets A980166 1 basket A980165</p> | 80x90x118 | 30x40x31,5 | 18+18 | 18+18 | - | 36 | - | 114 | 1 | 6.485 |

N.1 cuba para recoger aceite incluida en las freidoras monobloque
N.1 oil tank included in monobloc fryers

magistra Plus|900 Freidoras - Fryers

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |





Monobloque sobre armario cerrado - Free standing on closed stand

| | | | | | | | | | | |
|--|----------|----------|-------|---|-----------|------|-----------------|----|-----|--------------|
|  <p>MFRE94A2V 2 cubas cap.8 L 2 cestas A770045 2 bowl cap. 8 L 2 baskets A770045</p> | 40x90x85 | 14x34x20 | 8+8 | - | 5,25+5,25 | 10,5 | 400V/3N 50Hz | 56 | 0,5 | 5.158 |
|  <p>MFRE94A 1 cuba cap. 18 L 1 cesta A980165 1 bowl cap. 18 L 1 basket A980165</p> | 40x90x85 | 30x40x20 | 18 | - | 16 | 16 | 400V/3N 50Hz | 56 | 0,5 | 3.968 |
|  <p>MFRE98A 2 cubas cap. 18 L 2 cestas A980166 1 cesta A980165 2 bowl cap. 18 L 2 baskets A980166 1 basket A980165</p> | 80x90x85 | 30x40x20 | 18+18 | - | 16+16 | 32 | 400V/3N 50Hz | 91 | 1 | 6.852 |

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N.1 cuba para recoger aceite incluida en las freidoras monobloque
N.1 oil tank included in monobloc fryers

Accesorios - Accessories

| | Modelo Model | Dim. Dim. | Precio Price |
|--|--|--------------------------|---|
| | | (LxPxH) cm (LxDxH) cm | € |
|  | A980165 Cesta 1/1 entera para models MFRG94A, MFRG98A, MFRE94A e MFRE98A <i>Basket 1/1 for models MFRG94A, MFRG98A, MFRE94A e MFRE98A</i> | 27x36x14 | 151 |
|  | A980166 Cesta 1/2 recipiente para models MFRG94A, MFRG98A, MFRE94A2V, MFRE94A, MFRE94A2V e MFRE98A <i>Basket 1/2 for models MFRG94A, MFRG98A, MFRE94A2V, MFRE94A, MFRE94A2V and MFRE98A</i> | 13x36x14 | 129 |
|  | A770045 Cesta 1/2 recipiente <i>Basket 1/2</i> | 12x29,5x12 | 99 |
|  | A980131 Cuba para recoger aceite para freidoras monobloque (20 litros) <i>Oil tank for manibloc fryers (20 liters)</i> | 30x67x15,5 | 144 |
| | -23 Alimentación especial (230V / 3) <i>Special supply (230V / 3)</i> | | +3% sul Precio di listino <i>on the price list</i> |

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Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Cuece pastas

Pasta cooker

La gama de los cuece pastas **MAGISTRA PLUS 900** se compone de modelos con una o dos cubas de 40 litros de capacidad, con calentamiento a gas o eléctrico, versión monobloque.

Fiabilidad

- Encimera de trabajo AISI 304 de 1 mm de espesor
- Cubas en AISI 316 anti-corrosión
- Cubas prensadas y con soldadura continua

Prestaciones

- Quemador en acero inoxidable con llama autoestabilizada

Facilidad de uso

- Encastre perimetral para recoger líquidos
- Capacidad para recogida de almidones
- Descarga demasiado-lleño para eliminación de almidones
- Esquinas redondeadas
- Escurridor en rejilla para apoyar cestas

The **MAGISTRA PLUS 900** pasta cooker range consists of models with one or two tanks, capacity 40 liters, gas or electric heating, available as freestanding unit on closed stand.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 316 anti-corrosion deep drawn tank
- Moulded and continuous-welded tanks

Performance

- Stainless steel burner with self-stabilizing flame

Ease of use

- Moulded edge for collection of liquids
- Expansion zone for collecting starches
- Drain for starches removal
- Rounded corners
- Straining grid for baskets

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre armario cerrado - Free standing on closed stand



MCPG94A

1 cuba cap. 40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|----|------|---|------|--------------------|----|-----|--------------|
| 40x90x85 | 30,5x51x27,5 | 40 | 13,3 | - | 13,3 | 230V/1N 50/60Hz | 57 | 0,5 | 4.153 |
|----------|--------------|----|------|---|------|--------------------|----|-----|--------------|



MCPG98A

2 cubas cap. 40 L
cestas no incluidas
2 tanks cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|-------|-----------|---|------|--------------------|----|---|--------------|
| 80x90x85 | 30,5x51x27,5 | 40+40 | 13,3+13,3 | - | 26,6 | 230V/1N 50/60Hz | 94 | 1 | 6.569 |
|----------|--------------|-------|-----------|---|------|--------------------|----|---|--------------|

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Accesorios - Accessories

Modelo
Model

Precio
Price

€

-23

Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%

sul Precio
di listino
on the price list

Cuece pastas - Pasta cooker magistra Plus|900

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m³ | € |



MCPE94A
1 cuba cap.40 L
cestas no incluidas
1 tank cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|----|---|---|---|-----------------|----|-----|--------------|
| 40x90x85 | 30,5x51x27,5 | 40 | - | 9 | 9 | 400V/3N 50Hz | 51 | 0,5 | 4.238 |
|----------|--------------|----|---|---|---|-----------------|----|-----|--------------|



MCPE98A
2 cubas cap. 40 L
cestas no incluidas
2 tanks cap. 40 L
basket not included

| | | | | | | | | | |
|----------|--------------|-------|---|-----|----|-----------------|----|---|--------------|
| 80x90x85 | 30,5x51x27,5 | 40+40 | - | 9+9 | 18 | 400V/3N 50Hz | 81 | 1 | 6.540 |
|----------|--------------|-------|---|-----|----|-----------------|----|---|--------------|

Accesorios - Accessories

Cesta cuece pasta - Basket for pasta cooker

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |



A770049

14,5x29x21,5

117



A770050

49x29x21,5

259



A800104

16x29x21,5

120



A800105

24x29x21,5

144



A800108

ø 14,5 x H 20

151



B800003

14,5x16x21,5

97



B800004

14,5x16x21,5

97



B800007

33x29x21,5

198

Combinación cestas cuece pasta

Basket per pasta cooker



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A800104



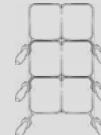
A800105



A770050



B800004 + B800003



A800104 + B800007



A800104 + A770049



A800108



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MLM
2026

Sartenes basculantes

Braising pan

La gama de sartenes basculantes **MAGISTRA PLUS 900** se compone de modelos con calentamiento a gas o eléctrico, versión monobloque. Cuba en hierro en acero inoxidable AISI 304 (modelos "VI"). Vuelco manual.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Control termostático de la temperatura

Facilidad de uso

- Esquinas redondeadas
- Tapa hermética, balanceada
- Cómoda manija frontal

The **MAGISTRA PLUS 900** braising pan range consists of freestanding models with gas or electric heating. The tank has iron or stainless steel AISI 304 18/10 bottom ("VI" models). The tilting is manual.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Thermostatic temperature control

Ease of use

- Rounded corners
- Sealed, balanced cover
- Large front handle

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Cap. Cuba Tank | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Monobloque abatible / vuelco manual - Free standing tilting / manual turnover

| | | | | | | | | | | |
|---|--|----------|----------|----|------|------|-----------------|-----------------|-----|--------------|
|  <p>MBRG98AF Cuba hierro cap. 80 L vuelco man.. <i>Iron pan cap. 80 L, manual turnover</i></p> | 80x90x85 | 79x69x20 | 80 | 20 | 0,02 | 20 | 230V/1N 50Hz | 164 | 1,1 | 8.245 |
| | <p>MBRG98A Cuba inoxidable cap. 80 L vuelco man.. <i>S/S pan cap. 80 L, manual turnover</i></p> | 80x90x85 | 79x69x20 | 80 | 20 | 0,02 | 20 | 230V/1N 50Hz | 164 | 1,1 |
|  <p>MBRE98AF Cuba hierro cap. 80 L vuelco man.. <i>Iron pan cap. 80 L, manual turnover</i></p> | 80x90x85 | 79x69x20 | 80 | - | 12 | 12 | 400V/3N 50Hz | 160 | 1,1 | 8.129 |
| | <p>MBRE98A Cuba inoxidable cap. 80 L vuelco man.. <i>S/S pan cap. 80 L, manual turnover</i></p> | 80x90x85 | 79x69x20 | 80 | - | 12 | 12 | 400V/3N 50Hz | 160 | 1,1 |

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Accesorios - Accessories

Modelo
Model

Precio
Price

€

-23

Alimentación especial (230V / 3)
Special supply (230V / 3)

+3%

sul Precio
di listino
on the price list



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
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(GBRV18 - EBRV18)

Marmitas

Boiling pan

La gama de marmitas **MAGISTRA PLUS 900** se compone de modelos con capacidad de 100/150 litros, con calentamiento a gas o eléctrico, versión monobloque. Posibilidad de calentamiento directo o indirecto. Función “ebullición” para las versiones de calentamiento indirecto.

Fiabilidad

- Encimera de trabajo en AISI 304, de 1 mm de espesor
- Fondo de la cuba en AISI 316 anticorrosión
- Presostato (modelos con calentamiento indirecto)

Prestaciones

- Calentamiento directo o indirecto

Facilidad de uso

- Encastre perimetral para recoger líquidos
- Tapa hermética, balanceada y manija lateral
- Filtro del grifo de desagüe fácilmente movable

The **MAGISTRA PLUS 900** boiling pans range consists of 100/150 liters of capacity freestanding models with gas electric heating. Direct or indirect heating. “Simmer” function for both the indirect gas and electric versions.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Pressure gauge (models with indirect heating)

Performance

- Direct or indirect heating

Ease of use

- Drawn edges for collecting liquids
- Sealed, balanced lid with side handle
- Easily removable drain filter

| Modelo Model | Dim. Dim. | Dim. marmita Pan dimensions | Cap. Marmita Pan capacity | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------------|------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (ØxH) cm | Lt | kW | | Kg | m ³ | € |

Monobloque - Free standing


| | | | | | | | | | |
|--|--|----------|-------|-----|----|---|-----|-----|---------------|
|  | MPEG98A100 Calentamiento directo cap. 100 L. <i>Direct heating cap. 100 L.</i> | 80x90x85 | 60x42 | 100 | 21 | - | 118 | 1,1 | 7.073 |
| | MPEG98A150 Calentamiento directo cap. 150 L. <i>Direct heating cap. 150 L.</i> | 80x90x85 | 60x54 | 150 | 21 | - | 123 | 1,1 | 7.498 |
|  | MPEG98A100I Calentamiento indirecto cap. 100 L. <i>Indirect heating cap. 100 L.</i> | 80x90x85 | 60x42 | 100 | 21 | - | 143 | 1,1 | 9.565 |
| | MPEG98A150I Calentamiento indirecto cap. 150 L. <i>Indirect heating cap. 150 L.</i> | 80x90x85 | 60x54 | 150 | 21 | - | 148 | 1,1 | 10.761 |






Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

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magistra Plus|900 Marmitas - Boiling pan

| Modelo Model | Dim. Dim. | Dim. marmita Pan dimensions | Cap. Marmita Pan capacity | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price | |
|--|---|--------------------------------|------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|---------------|
| | (LxPxH) cm (LxDxH) cm | (ØxH) cm | Lt | kW | | Kg | m ³ | € | |
|  | MPEE98A100I Calentamiento indirecto cap. 100 L. Indirect heating cap. 100 L. | 80x90x85 | 60x42 | 100 | 14,4 | 400V/3N 50Hz | 128 | 1,1 | 10.109 |
| | MPEE98A150I Calentamiento indirecto cap. 150 L. Indirect heating cap. 150 L. | 80x90x85 | 60x54 | 150 | 14,4 | 400V/3N 50Hz | 134 | 1,1 | 10.362 |

Accesorios - Accessories

| Modelo Model | Dim. Dim. | n° sectores n° sectors | Precio Price | |
|---|--|---------------------------|-----------------|---|
| | (LxPxH) cm (LxDxH) cm | | € | |
|  | A800052 Cesta para colar la pasta 100 L Colander basket 100 L | Ø 50 x 41 | 1 | 1.886 |
| | A800055 Cesta para colar la pasta 150 L Colander basket 150 L | Ø 50 x 48 | 1 | 2.084 |
|  | A800053 Cesta para colar la pasta 100 L Colander basket 100 L | Ø 50 x 41 | 2 | 2.355 |
| | A800056 Cesta para colar la pasta 150 L Colander basket 150 L | Ø 50 x 48 | 2 | 2.596 |
|  | A800054 Cesta para colar la pasta 100 L Colander basket 100 L | Ø 50 x 41 | 3 | 2.949 |
| | A800057 Cesta para colar la pasta 150 L Colander basket 150 L | Ø 50 x 48 | 3 | 3.247 |
| -23 Alimentación especial (230V / 3) Special supply (230V / 3) | | | | +3% sul Precio di listino on the price list |

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Reglamento CE 1935/2004 y
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destinados a entrar en contacto con alimentos.

Baño María

Bain-marie

La gama de baño María **MAGISTRA PLUS 900** se compone de modelos con calentamiento eléctrico, versión monobloque.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua

Prestaciones

- Resistencias blindadas

Facilidad de uso

- Control a través de presostato

The **MAGISTRA PLUS 900** bain-marie range is consists of 2 freestanding electric models.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous-welded tanks

Performance



- Electric heating elements in armoured stainless steel

Ease of use

- Thermostat

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |



Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | | | | |
|---|----------|----------|--------|-----|-----|-----------------|----|-----|--------------|
|  <p>MBME94A 1 cuba GN 4/3 altura 150 mm 1 tank GN 4/3 height 150 mm</p> | 40x90x85 | 31x69x16 | GN 4/3 | 2,5 | 2,5 | 230V/1N 50Hz | 45 | 0,5 | 3.108 |
|  <p>MBME98A 1 cuba GN 8/3 altura 150 mm 1 tank GN 8/3 height 150 mm</p> | 80x90x85 | 63x69x16 | GN8/3 | 6 | 6 | 400V/3N 50Hz | 68 | 1 | 4.080 |

magistra Plus|900 **Baño María - Bain-marie**

Accesorios - Accessories

Cubetas inoxidable con tapa para baño María - *Stainless steel containers with lid*

| Modelo Model | Dim. Dim. | Precio Price |
|--|---|---|
| | (LxPxH) cm (LxDxH) cm | € |
|  | A800040 Cap. 20 L GN 1/1 Cap. 20 L GN 1/1 | 53x32,5x15 190 |
| | A800041 Cap. 13 L GN 2/3 Cap. 13 L GN 2/3 | 35,5x32,5x15 135 |
|  | A800042 Cap. 9,5 L GN 1/2 Cap. 9,5 L GN 1/2 | 32,5x26,5x15 124 |
| | A800043 Cap. 5 L GN 1/3 Cap. 5 L GN 1/3 | 32,5x17,5x15 96 |
| | A800044 Cap. 2,3 L GN 1/6 Cap. 2,3 L GN 1/6 | 17,6x16,2x15 72 |
| | -23 Alimentación especial (230V / 3) Special supply (230V / 3) | +3% sul Precio di listino on the price list |

Para pedidos agregue -23 al final del código en el precio de lista - *To order, please add -23 at the end of the article number*



Elementos neutros

Neutral worktop

La gama **MAGISTRA PLUS 900** comprende elementos neutros de completación en versión monobloque y top. La encimera de trabajo es en acero AISI 304 y espesor de 1 mm. Versión con cajón disponible en modelo medio módulo. Altura módulos monobloque regulable de 85 cm a 90 cm, con amplia excursión de los pies hasta tener altura útil inferior de 20 cm.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Sólidos pies regulables en AISI 304

Facilidad de uso

- Panel de control moldeado
- Módulo con amplio cajón

The **MAGISTRA PLUS 900** series comprise neutral worktops in freestanding versions. The worktop is AISI 304 18/10 stainless steel with thickness of 1 mm. Half module available with drawers version too. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Adjustable strong feet in AISI 304

Ease of use

- Perfect allignement with other modules
- Module with large drawer

| Modelo Model | Dim. Dim. | Cajón Drawer | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | | Kg | m ³ | € |



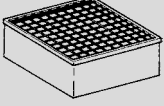
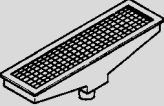
Monobloque sobre armario abierto - Free standing on open stand

| | | | | | | |
|---|---|----------|---|----|-----|--------------|
|  | MN94A | 40x90x85 | | 34 | 0,5 | 1.512 |
| | MN94AC Con cajón With drawer | 40x90x85 | • | 40 | 0,5 | 1.774 |
|  | MN98A | 80x90x85 | | 51 | 1 | 1.876 |

magistra Plus|900 **Accesorios** - *Accessories*

| Modelo <i>Model</i> | Dim. <i>Dim.</i> | P. Bruto <i>Gross W.</i> | Volumen <i>Volume</i> | Precio <i>Price</i> |
|------------------------|--------------------------|-----------------------------|--------------------------|------------------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Accesorios complementarios armarios - *Cupboard bases accessories*

| | | | | | |
|---|---|---------------|----|------|--------------|
|  | A777190 Kit cajonera 2 cajones GN 1/1 para compartimentos abiertos monobloque L.40 cm <i>Kit 2 drawers GN 1/1 for monobloc open cupboard L.40 cm</i> | 40x66x21,5/44 | 15 | 0,09 | 594 |
|  | A777188 Puerta armario 40 cm (1 puerta) <i>Door for cupboard 40 cm (1 door)</i> | 39x44x3,2 | 5 | 0,05 | 212 |
|  | B900001 Pileta con sifón vertical inoxidable <i>Floor grate with basin S/S</i> | 40x40x15 | | | 1.067 |
|  | B980001 Pileta con sifón vertical inoxidable <i>Floor grate with basin S/S</i> | 80x40x15 | | | 1.868 |

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Accesorios - Accessories magistra Plus|900

| Modelo Model | Dim. Dim. | Resistencias Eléctr. Electric elements | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|---|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kW | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases accessories

| | | | | | | |
|--|---|---------------|-----|---|-----------|---|
|  | A777115 Guía lateral cromada compartimento armario <i>Chromed lateral guide for cupboard</i> | 58,5x2,5x38,5 | | | 45 | |
|  | A770011 Rejilla compartimento armario GN 1/1 <i>Cupboard shelf GN 1/1</i> | 32,5x59x3 | | | 62 | |
|  | A770013 Rejilla horno estático GN 2/1 <i>Static oven shelf GN 2/1</i> | 53x62,5x4,7 | | | 71 | |
|  | A980129 Kit calentador GN 1/1 para armarios L. 40 con rejilla GN 1/1 incluida <i>Kit heating group for cabinet GN 1/1 suitable for open counter bases W. 40 with GN 1/1 grid included</i> | 23x59,5x5 | 0,8 | 5 | 0,05 | 505 |
|  | A980130 Kit calentador GN 2/1 para armarios L. 70/80 con rejilla GN 2/1 incluida <i>Kit heating group for cabinet GN 2/1 suitable for open counter bases W. 70/80 with GN 2/1 grid included</i> | 53x59,5x5 | 1,6 | 7 | 0,06 | 839 |
|  | A777131 N. 2 rueda inox <i>N. 2 s/s fixed caster</i> | Ø 10 | | | | 135 |
|  | A777132 N. 2 rueda giratoria inoxidable con freno <i>N. 2 s/s swivel caster with brake</i> | Ø 10 | | | | 245 |
| | A980118 Kit 4 pies (h. 50 mm) para instalación en zócalo sólido (h.100 mm) <i>Kit 4 feet (h. 50 mm) for installation on a solid masonry plinth (h.100 mm)</i> | | | | | 212 |
| | 23 (230 V/ 3F) alimentación especial, a especificar en el momento de la orden <i>special supply, to be specified at the order</i> | | | | | +3% sul Precio di listino on the price list |

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MINIMA 600

Fiable, compacta y funcional

Reliable, compact and functional

MINIMA está pensada y proyectada para garantizar máxima profesionalidad en pequeños espacios. La línea **MINIMA 600** snack está estudiada para exigencias de restauración donde se deben obtener grandes resultados en espacios contenidos. **MINIMA** es una gama de libre instalación, completamente modular, con la posibilidad de apoyo sobre bases refrigeradas, calientes o neutras y con la predisposición a la conexión de cada máquina directamente sobre la superficie de trabajo. No obstante solo 60 cm de profundidad, **MINIMA** ofrece prestaciones profesionales para cualquier tipo de necesidad. Compacta, fácilmente transportable y de fácil limpieza, gracias a los ángulos redondeados, superficies moldeadas y a los materiales de calidad utilizados para su fabricación, **MINIMA** es el compañero ideal para quien desea flexibilidad y profesionalismo al mismo tiempo.

- Laterales y base en acero inoxidable
- Superficie de trabajo moldeada AISI 304
- Kit tapajuntas - perfecta accesibilidad entre los módulos
- Rejillas de la chimenea en acero inoxidable

The **MINIMA 600** snack line is designed to guarantee maximum performances in small spaces in order to get great results in compact spaces. **MINIMA** is a fully modular range with the possibility to be installed on refrigerated counter, cupboard bases, counter ovens. Each machine can be installed and connected directly on the worktop. Even though the depth is only 60 cm, **MINIMA** offers professional performances for every need. Compact, easy to be transported and easy to clean thanks to the rounded edges, moulded worktops and quality materials used to its building, **MINIMA** is the ideal partner to whom is looking for flexible and reliable equipment.

- Sides and base in stainless steel
- Moulded worktop in AISI 304 stainless steel
- Side panels with profile to cover fitting edge and align more than one unit
- Thick stainless steel chimneys



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Profundidad: 60 cm
Modularidad: 40-60-100 cm
Espesor de la encimera: 1 mm

Depth: 60 cm
Modularity: 40-60-100 cm
Worktop thickness: 1 mm

Cocinas a Gas

Gas Ranges



La gama de cocinas a gas **MINIMA 600** se compone de modelos 2/4/6 fuegos disponibles en la versión sobre horno o en la versión top. Quemadores extraíbles en aluminio esmaltado, de 2,7 kW y 3,15 kW.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor "hermética"

Prestaciones

- Quemadores extraíbles en aluminio
- Quemador piloto protegido

Facilidad de uso

- Esquinas redondeadas
- Superficie moldeada



The **MINIMA 600** gas ranges line consists of models with 2/4/6 burners available as freestanding unit on oven or top versions. Alluminium removable burners of 2,7 kW and 3,15 kW.

Reliability

- AISI 304 stainless steel watertight pressed worktop, thickness 1mm

Performance



- Alluminium removable burners
- Protected pilot flame

Ease of use

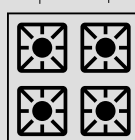
- Rounded corners
- Watertight pressed worktop

| Modelo Model | Dim. | Dim. Horno | Quemadores | | Horno | | Pot. Parrilla | kW Tot. | | Aliment. | P. Bruto | Volumen | Precio |
|-----------------|----------------------------------|---------------------------------------|----------------------|------------|-------------------|-----------|-------------------|-----------------------------|------------------|---------------------------|----------------|--------------------------|------------|
| | Dim. (LxPxH) cm (LxDxH) cm | Oven Dim. (LxPxH) cm (LxDxH) cm | Burners 2,7 kW | 3,15 kW | Oven Gas kW | El. kW | Grill power kW | eléctrica electric kW | gas gas kW | Supply 230V/1N 50Hz | Gross W. Kg | Volume m ³ | Price € |

Monobloque sobre horno - Free standing with oven

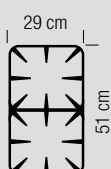
| | | | | | | | | | | | | | |
|---|----------|----------|---|---|---|-----|-----|-----|------|-----------------|----|-----|--------------|
|  <p>G4SF6 4 fuegos valvulados, horno a Gas, parrilla eléctrica n.1 A660043 incluido n.1 A660044 incluido 4 burners with safety valve, gas oven, electric grill n.1 A660043 included n.1 A660044 included</p> | 60x60x85 | 46x42x32 | 2 | 2 | 2 | - | 1,8 | 1,8 | 13,7 | 230V/1N 50Hz | 60 | 0,6 | 2.844 |
|  <p>G4SFE6 4 fuegos valvulados, horno eléctrico ventilado, parrilla eléctrica n.1 A660043 incluido n.1 A660044 incluido 4 burners with safety valve, ventilated electric oven, electric grill n.1 A660043 included n.1 A660044 included</p> | 60x60x85 | 46x42x32 | 2 | 2 | - | 2,5 | 1,8 | 2,5 | 11,7 | 230V/1N 50Hz | 57 | 0,6 | 3.192 |

3,15 kW 2,7 kW



2,7 kW 3,15 kW

G4SF6, G4SFE6



MINIMA 600 Cocinas a Gas - Gas Ranges

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Quemadores Burners | | Horno Oven | | Pot. Parrilla Grill power | kW Tot. Total kW | | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|-----------------------|------------|---------------|-----------|------------------------------|-----------------------|------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 2,7 kW | 3,15 kW | Gas kW | El. kW | kW | eléctrica electric | gas gas | | Kg | m ³ | € |

Monobloque sobre horno - Free standing with oven



G6SFA6

6 fuegos valvulados,
horno a Gas, parrilla eléctrica
n.1 A660043 incluido
n.1 A660044 incluido
*6 burners with safety valve,
gas oven, electric grill
n.1 A660043 included
n.1 A660044 included*

| | | | | | | | | | | | | |
|-----------|----------|---|---|---|---|-----|-----|------|-----------------|----|-----|--------------|
| 100x60x85 | 46x42x32 | 3 | 3 | 2 | - | 1,8 | 1,8 | 19,6 | 230V/1N 50Hz | 80 | 0,9 | 3.538 |
|-----------|----------|---|---|---|---|-----|-----|------|-----------------|----|-----|--------------|

Top - Top



G2S6

2 fuegos valvulados
2 burners with safety valve

| | | | | | | | | | | | | |
|----------|---|---|---|---|---|---|---|------|---|----|-----|--------------|
| 40x60x27 | - | 1 | 1 | - | - | - | - | 5,85 | - | 22 | 0,2 | 1.079 |
|----------|---|---|---|---|---|---|---|------|---|----|-----|--------------|



G4S6

4 fuegos valvulados
4 burners with safety valve

| | | | | | | | | | | | | |
|----------|---|---|---|---|---|---|---|------|---|----|-----|--------------|
| 60x60x27 | - | 2 | 2 | - | - | - | - | 11,7 | - | 30 | 0,3 | 1.644 |
|----------|---|---|---|---|---|---|---|------|---|----|-----|--------------|

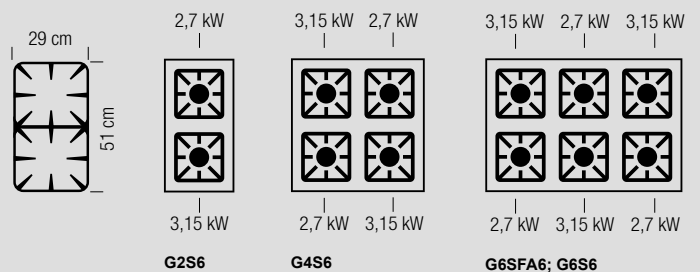


G6S6

6 fuegos valvulados
6 burners with safety valve

| | | | | | | | | | | | | |
|-----------|---|---|---|---|---|---|---|-------|---|----|-----|--------------|
| 100x60x27 | - | 3 | 3 | - | - | - | - | 17,55 | - | 44 | 0,4 | 2.285 |
|-----------|---|---|---|---|---|---|---|-------|---|----|-----|--------------|



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Cocinas a Gas - Gas Ranges **MINIMA 600**

Accesorios - Accesorioses

| Modelo <i>Model</i> | Dim. <i>Dim.</i> | P. Bruto <i>Gross W.</i> | Volumen <i>Volume</i> | Precio <i>Price</i> |
|------------------------|--------------------------|-----------------------------|--------------------------|------------------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |

| | | | | | |
|--|--|-----------|---|---|------------|
|  | A660043 Rejilla horno <i>Oven grid</i> | 45x36x1,5 | - | - | 69 |
|  | A660044 Fuente esmaltada <i>Enamelled pan</i> | 45x39x2,5 | - | - | 112 |

MINIMA 600

Cocinas eléctricas

Electric Ranges



La gama de cocinas eléctricas **MINIMA 600** se compone de modelos 2/4 planchas, disponibles en la versión monobloque sobre horno y en la versión top. Planchas en hierro fundido redondas de 1,5 y 2,6 kW.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Planchas de calentamiento rápido

Facilidad de uso

- Esquinas redondeadas
- Superficie moldeada
- Dispositivo de seguridad anti-sobrecalentamiento



The **MINIMA 600** electric range consists of models with 2/4 plates available as freestanding unit on oven or top versions. Cast iron round plates of 1,5 and 2,6 kW.

Reliability

- AISI 304 stainless steel watertight worktop, thickness 1 mm

Performance

- Fast heating hot plates

Ease of use

- Rounded corners
- Watertight pressed worktop
- Anti-overheating safety device

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | Horno Oven | | Pot. Parrilla Grill power | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|---------------|-----------|------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | Gas kW | El. kW | kW | kW | | Kg | m ³ | € |

Monobloque sobre horno - Free standing with oven



E4F6

4 planchas con horno ventilado y parrilla eléctrica
n.1 A660043 incluido
n.1 A660044 incluido

4 plates on electric oven
n.1 A660043 included
n.1 A660044 included

| | | | | | | | | | | | |
|----------|----------|---|---|---|-----|-----|------|--------------------|----|-----|--------------|
| 60x60x85 | 46x42x32 | 2 | 2 | - | 2,5 | 1,8 | 10,7 | 400V/3N 50/60Hz | 60 | 0,6 | 3.431 |
|----------|----------|---|---|---|-----|-----|------|--------------------|----|-----|--------------|

Top - Top

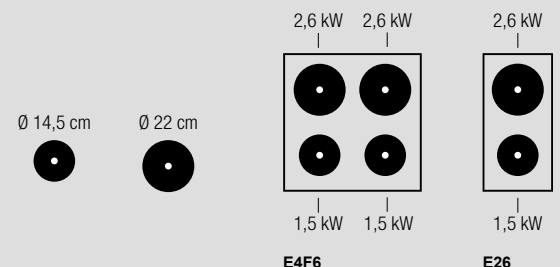


E26

2 planchas redondas
2 round plates

| | | | | | | | | | | | |
|----------|---|---|---|---|---|---|-----|--------------------|----|-----|------------|
| 40x60x27 | - | 1 | 1 | - | - | - | 4,1 | 400V/3N 50/60Hz | 21 | 0,2 | 943 |
|----------|---|---|---|---|---|---|-----|--------------------|----|-----|------------|

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MLM
2026

Cocinas eléctricas - Electric Ranges **MINIMA 600**

| Modelo Model | Dim. Dim. | Dim. Horno Oven Dim. | Planchas Plates | | Horno Oven | | Pot. Parrilla Grill power | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------|-----------|---------------|-----------|------------------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | 1,5 kW | 2,6 kW | Gas kW | El. kW | kW | kW | | Kg | m ³ | € |



E46
4 planchas redondas
4 round plates

| | | | | | | | | | | | |
|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|
| 60x60x27 | - | 2 | 2 | - | - | - | 8,2 | 400V/3N 50/60Hz | 29 | 0,3 | 1.533 |
|----------|---|---|---|---|---|---|-----|--------------------|----|-----|--------------|

Accesorios - Accesorioses

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |



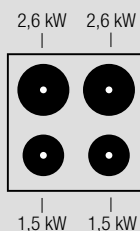
A660043
Rejilla horno
Oven grid

| | | | |
|-----------|---|---|-----------|
| 45x36x1,5 | - | - | 69 |
|-----------|---|---|-----------|



A660044
Fuente esmaltada
Enamelled pan

| | | | |
|-----------|---|---|------------|
| 45x39x2,5 | - | - | 112 |
|-----------|---|---|------------|



E46

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MLM
2026

MINIMA 600

Cocinas en vitrocerámica top

Glass ceramic top



La gama de las encimeras en vitrocerámica de **MINIMA 600** comprende módulos con calentamiento infrarrojo de 2 o 4 zonas.

Fiabilidad

- Encimera de trabajo AISI 304 de espesor 1 mm "hermética"

Prestaciones

- Calentamiento infrarrojo con regulación independiente de cada zona de cocción

Facilidad de uso

- Superficie totalmente plana
- Control independiente de las áreas individuales de cocción

The **MINIMA 600** glass ceramic top range includes modules with 2 or 4 infrared heating zones.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Heating proportional to the contact surface

Ease of use

- Totally flat surface
- Independent control of the individual cooking areas

| Modelo Model | Dim. Dim. | Plancha Plate | | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|------------------|--------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | 1,8 kW | 2,5 kW | kW | | Kg | m ³ | € |

Top - Top

| | | | | | | | | | |
|--|--|----------|---|---|-----|--------------------|----|-----|--------------|
|  | EVC26 2 planchas eléctricas 2 electric plates | 40x60x27 | 1 | 1 | 4,3 | 400V/3N 50/60Hz | 23 | 0,2 | 2.266 |
|  | EVC46 4 planchas eléctricas 4 electric plates | 60x60x27 | 2 | 2 | 8,6 | 400V/3N 50/60Hz | 31 | 03 | 3.254 |

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Fry top

Fry top



La gama de frytop **MINIMA 600** ofrece modelos para cocciones de contacto directo, con planchas de acero satinado lisas, ranuradas, lisas y ranuradas, y con acabados al cromo, ya sea en versión de 1/2 módulo o módulo entero, con funcionamiento eléctrico o a gas, todos con control termostático de la temperatura.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Antisalpicadura en acero inoxidable AISI 304
- Espesor de la plancha de 12 mm

Prestaciones

- Control termostático de la temperatura

Facilidad de uso

- Plancha inclinada
- Amplio cajón para la recogida
- Quemadores/elementos calentadores independientes

The **MINIMA 600** frytop range consists of models for contact cooking. Smooth, ribbed or mixed cooking surface, also chrome finished, with different modular width (half or full unit), with electric or gas heating, all with thermostatic temperature control.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 304 stainless steel back-splash
- Hotplate thickness 12 mm

Performance



- Thermostatic temperature control

Ease of use

- Gently sloping hotplate
- Grease collection drawer
- Independent burners/heating elements

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|-------------------------------------|-------------------|--------------------|--------------------------|--------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Lined | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | kW | kW | kW | | Kg | m³ | € |

Top - Top

| | | | | | | | | | | | | |
|--|--|---|---|----------|-----------|-----|---|-----|---|----|-----|--------------|
|  | GFT46L Plancha lisa Smooth plate | • | | 40x60x27 | 40x51x1,2 | 5,1 | - | 5,1 | - | 43 | 0,2 | 1.974 |
|  | GFT46LC Plancha lisa cromada Chromed smooth plate | • | • | 40x60x27 | 40x51x1,2 | 5,1 | - | 5,1 | - | 43 | 0,2 | 2.435 |



Reglamento CE 1935/2004 y DM 21/03/1973 sobre los materiales y objetos destinados a entrar en contacto con alimentos.

Frytop cromados - Chromed Frytop

MINIMA 600 Fry top - Fry top




| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|-------------------------------------|-------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Lined | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | kW | kW | kW | | Kg | m ³ | € |
|  GFT46R Plancha ranurada Lined plate | | • | | 40x60x27 | 40x51x1,2 | 5,1 | - | 5,1 | - | 43 | 0,2 | 1.880 |
|  GFT66L Plancha lisa Smooth plate | • | | | 60x60x27 | 60x51x1,2 | 10,2 | - | 10,2 | - | 59 | 0,3 | 2.575 |
|  GFT66LC Plancha lisa cromada Chromed smooth plate | • | | • | 60x60x27 | 60x51x1,2 | 10,2 | - | 10,2 | - | 59 | 0,3 | 3.328 |
|  GFT66R Plancha ranurada Lined plate | | • | | 60x60x27 | 60x51x1,2 | 10,2 | - | 10,2 | - | 59 | 0,3 | 2.707 |
|  GFT66LR Plancha 1/2 lisa y 1/2 ranurada 1/2 smooth and 1/2 lined plate | • | • | | 60x60x27 | 60x51x1,2 | 10,2 | - | 10,2 | - | 59 | 0,3 | 2.762 |

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Frytop cromados - Chromed Frytop

Fry top - Fry top **MINIMA 600**

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|-------------------------------------|-------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Lined | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | kW | kW | kW | | Kg | m ³ | € |
|  <p>GFT66LRC Plancha 1/2 lisa y 1/2 ranurada cromada <i>1/2 smooth and 1/2 lined chromed plate</i></p> | • | • | • | 60x60x27 | 60x51x1,2 | 10,2 | - | 10,2 | - | 59 | 0,3 | 3.538 |
|  <p>GFT106L Plancha lisa <i>Smooth plate</i></p> | • | | | 100x60x27 | 100x51x1,2 | 15,3 | - | 15,3 | - | 93 | 0,4 | 3.705 |
|  <p>GFT106LC Plancha lisa cromada <i>Chromed smooth plate</i></p> | • | | • | 100x60x27 | 100x51x1,2 | 15,3 | - | 15,3 | - | 93 | 0,4 | 4.754 |
|  <p>EFT46L Plancha lisa <i>Smooth plate</i></p> | • | | | 40x60x27 | 40x51x1,2 | - | 5 | 5 | 400V/3N 50/60z | 40 | 0,2 | 1.660 |
|  <p>EFT46LC Plancha lisa cromada <i>Chromed smooth plate</i></p> | • | | • | 40x60x27 | 40x51x1,2 | - | 5 | 5 | 400V/3N 50/60z | 40 | 0,2 | 2.157 |







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Frytop cromados - Chromed Frytop

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MINIMA 600 Fry top - Fry top




| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|-------------------------------------|-------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Lined | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | kW | kW | kW | | Kg | m ³ | € |
|  EFT46R Plancha ranurada Lined plate | | • | | 40x60x27 | 40x51x1,2 | - | 5 | 5 | 400V/3N 50/60z | 40 | 0,2 | 1.773 |
|  EFT66L Plancha lisa Smooth plate | • | | | 60x60x27 | 60x51x1,2 | - | 7,5 | 7,5 | 400V/3N 50/60z | 55 | 0,3 | 2.077 |
|  EFT66LC Plancha lisa cromada Chromed smooth plate | • | | • | 60x60x27 | 60x51x1,2 | - | 7,5 | 7,5 | 400V/3N 50/60z | 55 | 0,3 | 2.823 |
|  EFT66R Plancha ranurada Lined plate | | • | | 60x60x27 | 60x51x1,2 | - | 7,5 | 7,5 | 400V/3N 50/60z | 55 | 0,3 | 2.386 |
|  EFT66LR Plancha 1/2 lisa y 1/2 ranurada 1/2 smooth and 1/2 lined plate | • | • | | 60x60x27 | 60x51x1,2 | - | 7,5 | 7,5 | 400V/3N 50/60z | 55 | 0,3 | 2.183 |

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Frytop cromados - Chromed Frytop

Fry top - Fry top **MINIMA 600**

| Modelo Model | Plancha de cocción Cooking plate | | | Dim. Dim. | Encimera Hotplate | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|-------------------------------------|-------------------|--------------------|--------------------------|--------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | Lisa Smooth | Ranurada Lined | Cromada Chromed | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | kW | kW | kW | 400V/3N 50/60z | Kg | m ³ | € |
|  EFT66LRC Plancha 1/2 lisa y 1/2 ranurada cromada <i>1/2 smooth and 1/2 lined chromed plate</i> | • | • | • | 60x60x27 | 60x51x1,2 | - | 7,5 | 7,5 | 400V/3N 50/60z | 55 | 0,3 | 2.901 |
|  EFT106L Plancha lisa <i>Smooth plate</i> | • | | | 100x60x27 | 100x51x1,2 | - | 12,5 | 12,5 | 400V/3N 50/60z | 87 | 0,4 | 3.010 |
|  EFT106LC Plancha lisa cromada <i>Chromed smooth plate</i> | • | | • | 100x60x27 | 100x51x1,2 | - | 12,5 | 12,5 | 400V/3N 50/60z | 87 | 0,4 | 4.208 |

Accesorios - Accesorioses

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|---|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kg | m ³ | € |
|  A660038 Antisalpicadura móvil para G/EFT46 <i>Removable back-splash for G/EFT46</i> | 40x60x8,5 | - | - | 84 |
| A660039 Antisalpicadura móvil para G/EFT66 <i>Removable back-splash for G/EFT66</i> | 60x60x8,5 | - | - | 92 |
| A660040 Antisalpicadura móvil para G/EFT106 <i>Removable back-splash for G/EFT106</i> | 100x60x8,5 | - | - | 105 |



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Frytop cromados - Chromed Frytop

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MINIMA 600

Rejilla de piedra lávica

Charcoal grill



La gama de rejillas de piedra lávica **MINIMA 600** se compone de modelos de 1/2 módulo y de módulo entero, con funcionamiento a gas en la versión top. Rejilla/superficie de cocción en acero inoxidable AISI 304, regulable en altura a través de dos palancas frontales.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor

Prestaciones

- Quemadores independientes (módulos enteros)

Facilidad de uso

- Rejilla de cocción regulable en altura
- Cajón para recolectar grasa



The **MINIMA 600** charcoal grill range consists of both 1/2 or full module models, gas heating, available as top version. AISI 304 stainless steel cooking top grid, with adjustable height by means of front levers.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance



- Independent burners (full modules)

Ease of use

- Adjustable height cooking grill
- Stainless steel removable drawer for grease collection

| Modelo Model | Dim. Dim. | Dim. de la plancha Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 7 kW | kW | Kg | m ³ | € |

Top - Top

| | | | | | | | | |
|--|---|----------|-----------|---|---|----|-----|--------------|
|  | GPL46 Rejilla para carne Grill-meat plate | 40x60x27 | 35,5x46x1 | 1 | 7 | 41 | 0,2 | 2.268 |
|  | GPL46P Rejilla para pescado Grill-fish plate | 40x60x27 | 35,5x46x1 | 1 | 7 | 41 | 0,2 | 2.268 |

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* excluyendo la parrilla para pescado GPL46P
* except GPL46P Grill-fish plate

Rejilla de piedra lávica - Charcoal grill **MINIMA 600**

| Modelo Model | Dim. Dim. | Dim. de la plancha Grid | Quemadores Burners | kW Tot. Total kW | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------------|-----------------------|---------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | cm | 7 kW | kW | Kg | m ³ | € |



GPL86

Rejilla para carne
Grill-meat plate

80x60x27

35,5x46x1 (x2)

2

14

70

0,37

3.319



GPL86P

Rejilla para pescado
Grill-fish plate

80x60x27

35,5x46x1 (x2)

2

14

70

0,37

3.319

Accesorios - Accesorioses

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Precio Price |
|-----------------|--------------------------|----------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | € |



A800100

Saco de piedra lávica
Lavastone sack

-

6

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MINIMA 600

Freidoras

Fryers



La gama de freidoras MINIMA 600 se compone de modelos de una o dos cubas, con calentamiento a gas o eléctrico, disponibles en la versión top. Termostato de seguridad y regulación termostática de la temperatura del aceite (90-190°C).

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua

Prestaciones

- Quemador en hierro fundido de altísimo rendimiento
- Parada en caso de sobrecalentamiento

Facilidad de uso

- Amplia zona fría
- Termostato de seguridad
- Resistencias eléctricas basculantes

The MINIMA 600 fryers range consists of models with one or two tanks, gas or electric heating, available as top versions. Safety thermostat and thermostatic oil temperature regulation (90-190 °C).

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous welded tanks

Performance



- High output cast iron burner
- Shut-off in case of overheating

Ease of use

- Large cold zone
- Safety thermostat
- Tilting electrical heating elements

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Top - Top

| | | | | | | | | | | |
|--|----------|--|-----|---------|---|------|---|----|-----|--------------|
|  <p>GF46 1 cuba cap. 8 L 1 cesta A660019 2 cestas A660018 1 bowl cap. 8 L 1 basket A660019 2 baskets A660018</p> | 40x60x27 | | 8 | 7,4 | - | 7,4 | - | 30 | 0,2 | 2.116 |
|  <p>GF66 2 cubas cap. 8+8 L 2 cestas A660018 2 bowls cap. 8+8 L 2 baskets A660018</p> | 60x60x27 | | 8+8 | 7,4+7,4 | - | 14,8 | - | 47 | 0,3 | 3.637 |

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Friggitrici - Fryers **MINIMA 600**

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |



EF46

1 cuba cap. 10 L
1 cesta A660019
2 cestas A660018

1 bowl cap. 10 L
1 basket A660019
2 baskets A660018

40x60x27

10

-

9

9

400V/3N
50/60z

28

0,2

1.993



EF66

2 cubas cap. 10+10 L
2 cestas A660018

2 bowls cap. 10+10 L
2 baskets A660018

60x60x27

10+10

-

9+9

18

400V/3N
50/60z

41

0,3

3.295

Accesorios - Accesorioses

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Precio Price |
|-----------------|--------------------------|----------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | € |

Cestas para freidoras - Basket for fryers



A660018

Cesta 1/2 cuba para models GF46, GF66, EF46 y EF66
Basket 1/2 bowl for models GF46, GF66, EF46 and EF66

11,5x29x12

105



A660019

Cesta cuba entera para models GF46, GF66, EF46 y EF66
Basket whole tank for models GF46, GF66, EF46 and EF66

22,5x28x11,5

120



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(A660018 - A660019)

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MINIMA 600

Calienta patatas

Chip scuttle



MINIMA 600 ofrece un modelo calienta patatas en versión top dotado de resistencias en cerámica para mantenimiento de calor.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua

MINIMA 600 offers a model of chip scuttle, top version, with electric ceramic heating elements to maintain heating.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuously welded tanks

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Dim. Cuba Tank Dim. (LxPxH) cm (LxDxH) cm | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. Kg | Volumen Volume m ³ | Precio Price € |
|-----------------|--|--|---------------------|--------------------|----------------------------|-------------------------------------|----------------------|
|-----------------|--|--|---------------------|--------------------|----------------------------|-------------------------------------|----------------------|

Top - Top

| | | | | | | | |
|--|---|----------|---|-----------------|----|-----|--------------|
|  | ECC46 Calienta patatas eléctrico Electric chip scuttle | 40x60x27 | 1 | 230V/1N 50Hz | 22 | 0,2 | 1.526 |
|--|---|----------|---|-----------------|----|-----|--------------|

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Cuece pastas

Pasta cooker



La gama de los cuece pastas **MINIMA 600** se compone de modelos top de una cuba de 25 litros de capacidad, con calentamiento a gas o eléctrico.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas en AISI 316 anti-corrosión
- Cubas prensadas y con soldadura continua

Prestaciones

- Quemador en acero inoxidable con llama autoestabilizada

Facilidad de uso

- Encastre perimetral para recoger líquidos
- Capacidad para recogida de almidones
- Descarga demasiado-leno para eliminación de almidones
- Esquinas redondeadas
- Escurridor en rejilla para apoyar cestas

The **MINIMA 600** pasta cooker range consists of top models with one tank of 25 liters of capacity, gas or electric heating.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 316 anti-corrosion deep drawn tank
- Moulded and continuous-welded tanks

Performance

- Stainless steel burner with self-stabilizing flame

Ease of use

- Moulded edge for collection of liquids
- Large zone for collecting starches
- Drain for starches removal
- Rounded corners
- Straining grid for baskets

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | Resistencias Eléct. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|--|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | kW | kW | kW | | Kg | m ³ | € |

Top - Top



| | | | | | | | | | | |
|--|----------|--|----|----|---|----|-------------------|----|-----|--------------|
| GC66/SC 1 cuba cap. 25 L cestas no incluidas 1 tank cap. 25 L basket not included | 60x60x27 | | 25 | 11 | - | 11 | - | 35 | 0,3 | 2.952 |
| EC66/SC 1 cuba cap. 25 L cestas no incluidas 1 tank cap. 25 L basket not included | 60x60x27 | | 25 | - | 9 | 9 | 400V/3N 50/60z | 35 | 0,3 | 2.616 |

Accesorios - Accesorioses

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Precio Price |
|-----------------|--------------------------|----------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | € |

Cesta cuece pasta - Basket for pasta cooker



| | | | |
|----------------|--------------|--|------------|
| A660025 | 11,5x30x12,5 | | 144 |
| A660027 | 11,5x15x12,5 | | 95 |



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MINIMA 600

Baño María

Bain-marie



La gama de baño María **MINIMA 600** se compone de modelos con calentamiento eléctrico y gas. Versión top.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Cubas prensadas y con soldadura continua

Prestaciones

- Resistencias blindadas

Facilidad de uso

- Control a través de termostato

The **MINIMA 600** bain-marie range consists of electric and gas models. Top version.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous-welded tanks

Performance



- Electric heating elements in armoured stainless steel

Ease of use

- Thermostat control

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Quemadores Burners | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|-----------------------|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |

Top - Top


| | | | | | | | | | |
|--|---|----------|--------------------------------------|------|------|---|----|-----|--------------|
|  | GBM46 1 cuba GN 1/2 + 1/3 (cubetas excluidas) 1 bowl GN 1/2 + 1/3 (without basins) | 40x60x27 | GN 1/2 + GN 1/3 | 2,15 | 2,15 | - | 22 | 0,2 | 1.532 |
|  | GBM66 1 cuba GN 1/1 + 1/4 + 1/4 (cubetas excluidas) 1 bowl GN 1/1 + 1/4 + 1/4 (without basins) | 60x60x27 | GN 1/1 + GN 1/4 + GN 1/4 | 5 | 5 | - | 29 | 0,3 | 1.993 |

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Baño María - Bain-marie **MINIMA 600**

| Modelo Model | Dim. Dim. | Dim. Cuba Tank Dim. | Capacidad Cuba Tank capacity | Resistencias Eléctr. Electric elements | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|---------------------------------|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | kW | kW | | Kg | m ³ | € |

| | | | | | | | | | |
|--|---|----------|-----------------------|------|------|--------------------|----|-----|--------------|
|  | EBM46 1 cuba GN 1/2 + 1/3 (cubetas excluidas) 1 bowl GN 1/2 + 1/3 (without basins) | 40x60x27 | GN 1/2 + GN 1/3 | 1,53 | 1,53 | 230V/1N 50/60Hz | 23 | 0,2 | 1.394 |
|--|---|----------|-----------------------|------|------|--------------------|----|-----|--------------|

| | | | | | | | | | |
|--|---|----------|--------------------------------------|------|------|--------------------|----|-----|--------------|
|  | EBM66 1 cuba GN 1/1 + 1/4 + 1/4 (cubetas excluidas) 1 bowl GN 1/1 + 1/4 + 1/4 (without basins) | 60x60x27 | GN 1/1 + GN 1/4 + GN 1/4 | 3,06 | 3,06 | 230V/1N 50/60Hz | 30 | 0,3 | 1.567 |
|--|---|----------|--------------------------------------|------|------|--------------------|----|-----|--------------|

Accesorios - Accesorioses

Cubeta inoxidable con tapa para baño María - *Stainless steel container with lid*

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |

| | | | |
|--|--|--------------|------------|
|  | A800040 Cap. 21 L GN 1/1 Cap. 21 L GN 1/1 | 53x32,5x15 | 190 |
| | A800042 Cap. 9,5 L GN 1/2 Cap. 9,5 L GN 1/2 | 32,5x26,5x15 | 124 |
|  | A800043 Cap. 5 L GN 1/3 Cap. 5 L GN 1/3 | 32,5x17,5x15 | 96 |
| | A800071 Cap. 4,1 L GN 1/4 Cap. 4,1 L GN 1/4 | 26,5x16,2x15 | 94 |



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MINIMA 600

Elementos neutros

Neutral worktop



La gama de elementos neutros **MINIMA 600** se compone de modelos top, con cajón.

Fiabilidad

- Encimera de trabajo en acero inoxidable AISI 304 de 1 mm de espesor
- Sólidos pies regulables en AISI 304

Facilidad de uso

- Panel de control moldeado
- Módulo con amplio cajón (solo monobloque)

The **MINIMA 600** neutral worktop range consists of top models, with drawers.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- AISI 304 strong feet, adjustable

Ease of use

- Shaped front
- Module with large drawer (only monobloc)

| Modelo Model | Dim. Dim. | Cajón Drawer | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-----------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | | Kg | m ³ | € |

Top - Top

| | | | | | | |
|--|--|----------|---|----|-----|------------|
|  | N46C Elemento neutro con cajón cm 40 <i>Neutral element with drawer cm 40</i> | 40x60x27 | • | 22 | 0,2 | 768 |
|  | N66C Elemento neutro con cajón cm 60 <i>Neutral element with drawer cm 60</i> | 60x60x27 | • | 27 | 0,3 | 899 |

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Bases refrigeradas

Refrigerated bases



La gama de bases refrigeradas ventiladas **MINIMA 600** se compone de modelos con 2/3 cajones o 2/3 puertas. Predispuestos para soportar elementos de cocción. T° interna -2/+10 °C.



Fiabilidad

- Estructura en acero inoxidable AISI 304 de 1 mm de espesor
- Sólidos pies regulables en AISI 304

The **MINIMA 600** range of ventilated refrigerated bases consists of models with 2/3 drawers or 2/3 doors. They are designed to carry cooking top units. Compartment T° -2/+10 °C

Reliability

- AISI 304 stainless steel structure, thickness 1 mm
- AISI 304 strong feet, adjustable

| Modelo Model | Dim. Dim. | kW Tot. Total kW | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|--|---|---------------------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | kW | | Kg | m ³ | € |
|  <p>BR2C6 2 cajones 2 drawers</p> | 120x53,5x57 | 0,5 | 230V/1N 50Hz* | 90 | 0,6 | 7.486 |
| | <p>BR2P6 2 puertas 2 doors</p> | 120x53,5x57 | 0,5 | 230V/1N 50Hz* | 80 | 0,6 |
|  <p>BR3C6 3 cajones 3 drawers</p> | 160x53,5x57 | 0,5 | 230V/1N 50Hz* | 110 | 0,7 | 8.338 |
| | <p>BR3P6 3 puertas 3 doors</p> | 160x53,5x57 | 0,5 | 230V/1N 50Hz* | 100 | 0,7 |

* Modelo también disponible 60 Hz 230-380V. Solicitar en el pedido. Recargo +10%.

* Model available also 60 Hz 230-380V. To be required when ordering. Surcharge +10%

MINIMA 600

Armarios

Support / cupboards bases



La gama de armarios **MINIMA 600** se compone de modelos con varias medidas. Predispuestos para soportar elementos de cocción.

Fiabilidad

- Estructura en acero inoxidable AISI 304 de 1 mm de espesor
- Sólidos pies regulables en AISI 304



The **MINIMA 600** cupboard bases consists of models with different measures. They are designed to carry cooking top units.

Reliability

- AISI 304 stainless steel structure, thickness 1 mm
- AISI 304 strong feet, adjustable

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | P. Bruto Gross W. Kg | Volumen Volume m³ | Precio Price € |
|---|--|----------------------------|-------------------------|----------------------|
| NSA46 Soporte armario 40 cm <i>Open counter cm 40</i> | 40x51x58 | 15 | 0,2 | 460 |
| NSA66 Soporte armario 60 cm <i>Open counter cm 60</i> | 60x51x58 | 18 | 0,3 | 507 |
| NSA76 Soporte armario 70 cm <i>Open counter cm 70</i> | 70x51x58 | 19 | 0,3 | 543 |
| NSA86 Soporte armario 80 cm <i>Open counter cm 80</i> | 80x51x58 | 20 | 0,37 | 585 |
| NSA106 Soporte armario 100 cm <i>Open counter cm 100</i> | 100x51x58 | 30 | 0,4 | 672 |
| NSA126 Soporte armario 120 cm <i>Open counter cm 120</i> | 120x51x58 | 33 | 0,5 | 754 |
| NSA146 Soporte armario 140 cm <i>Open counter cm 140</i> | 140x51x58 | 36 | 0,5 | 840 |







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Armarios - Support **MINIMA 600**

| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | m ³ | € |

Accesorios complementarios armarios - Cupboard bases accesories

| | | | | | |
|--|---|--------------|-----|------|------------|
|  | A660009 Puerta armario derecha e izquierda 40 cm para NSA46 <i>Right and left door for cupboard 40 cm for NSA46</i> | 39,5x41,5x3 | 3,2 | 0,05 | 197 |
| | A660011 Grupo puerta armario 60 cm para NSA66 (2 puertas) <i>Group door for cupboard 60 cm for NSA66 (2 doors)</i> | 29,5x41,5x3 | 4,5 | 0,06 | 329 |
| | A660042 Grupo puerta armario 70 cm para NSA76 (2 puertas) <i>Group door for cupboard 70 cm for NSA76 (2 doors)</i> | 34,5x41,5x3 | 5 | 0,06 | 359 |
|  | A660012 Grupo puerta armario 80 cm para NSA86 (2 puertas) <i>Group door for cupboard 80 cm for NSA86 (2 doors)</i> | 39,5x41,5x3 | 5,6 | 0,06 | 385 |
| | A660013 Grupo puerta armario 100 cm para NSA106 (3 puertas) <i>Group door for cupboard 100 cm for NSA106 (3 doors)</i> | | 7 | 0,07 | 552 |
| | A660014 Grupo puerta armario 120 cm para NSA126 (3 puertas) <i>Group door for cupboard 120 cm for NSA126 (3 doors)</i> | | 8 | 0,07 | 579 |
| | A660015 Grupo puerta armario 140 cm para NSA146 (4 puertas) <i>Group door for cupboard 140 cm for NSA146 (4 doors)</i> | | 9,3 | 0,07 | 745 |
|  | A660016 Kit cajonera 2 cajones GN 1/1 <i>Pair of drawers GN 1/1</i> | 30,8x47x10,5 | | | 593 |
| | A660017 Kit cajonera 2 cajones GN 2/1 <i>Pair of drawers GN 2/1</i> | 50,8x47x10,5 | | | 706 |
| | A980118 Kit 4 pies (h. 50 mm) para instalación en zócalo sólido (h. 100 mm) <i>Kit 4 feet (h. 50 mm) for installation on a solid masonry plinth (h. 100 mm)</i> | | | | 212 |
|  | A660020 Tapajuntas Minima <i>Minima butt strap</i> | | | | 32 |

Equipo stand alone

Stand alone equipment

Equipos de cocción independientes formados por quemadores de suelo, freidoras eléctricas de sobremesa, pasteleras y freidoras monobloc, monobloc a gas y salamandras.

Stand alone cooking equipment consist of stockpot stove flooring, electric fryer bench type, confectionary and freestanding, gas freestanding fryers and salamander.

| Modelo Model | Dim. Dim. | Potencia Power | | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-------------------|-----------|--------------------|----------------------|-------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Gas kW | El. kW | | Kg | m ³ | € |

Cocinas- Gas/electric stockpot stove flooring

| | | | | | | | | |
|---|---|----------|----|---|----------------|----|------|--------------|
|  | FP01V Gas / 1 fuego Gas / 1 burner with safety valve | 58x58x52 | 12 | - | - | 30 | 0,28 | 1.834 |
|  | EFP01 Eléctrico / 1 plancha Electric / 1 plate | 58x58x52 | - | 5 | 400V3N 50Hz | 30 | 0,28 | 2.378 |

Varios aparatos de cocina - Equipment for cooking

| Modelo Model | Dim. | Dim. Cuba | Capacidad Cuba | Potencia | | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|----------------------------------|---------------------------------------|---------------------|-----------|-----------|--------------------|----------------------|-------------------|-----------------|
| | Dim. (LxPxH) cm (LxDxH) cm | Tank Dim. (LxPxH) cm (LxDxH) cm | Tank capacity Lt | Gas kW | El. kW | | | | |

Freidoras eléctricas - Electric fryer bench type



| | | | | | | | | | |
|--|-----------------|------------|-------|---|---|-----------------|----|------|--------------|
| EF6BM Monofásica / 1 cesta Singlephase / 1 basket | 29x52x29,5/43,5 | 23x25x27 | 5-6 | - | 3 | 230V/1N 50Hz | 11 | 0,06 | 874 |
| EF8BM Monofásica / 1 cesta Singlephase / 1 basket | 29x52x29,5/43,5 | 23x29,5x27 | 8-9 | - | 3 | 230V/1N 50Hz | 12 | 0,07 | 1.026 |
| EF8B Trifásica / 1 cesta Threephase / 1 basket | 29x55x29,5 | 23x29,5x27 | 8-9 | - | 6 | 400V/3N 50Hz | 13 | 0,07 | 1.199 |
| EF12B Trifásica / 1 cesta Threephase / 1 basket | 37,5x65,5x31/45 | 27,5x33x28 | 10-12 | - | 9 | 400V/3N 50Hz | 18 | 0,12 | 1.362 |



| | | | | | | | | | |
|--|-----------------|------------|---------------|---|-------|-----------------|----|------|--------------|
| EF6+6BM Monofásica / 2 cestas Singlephase / 2 baskets | 58x52x29,5/43,5 | 23x25x27 | 5-6 + 5-6 | - | 3 + 3 | 230V/1N 50Hz | 19 | 0,12 | 1.671 |
| EF8+8B Trifásica / 2 cestas Threephase / 2 baskets | 58x52x29,5 | 23x29,5x27 | 8-9 + 8-9 | - | 6 + 6 | 400V/3N 50Hz | 20 | 0,15 | 2.167 |
| EF12+12B Trifásica / 2 cestas Threephase / 2 baskets | 75x65,5x31/45 | 27,5x33x28 | 10-12 + 10-12 | - | 9 + 9 | 400V/3N 50Hz | 32 | 0,24 | 2.386 |

Freidora de pastelería - Electric fryer bench type confectionery





| | | | | | | | | | |
|---|------------|----------|-------|---|---|-----------------|----|------|--------------|
| EF20BP Trifásica / 1 cesta Threephase / 1 basket | 75x67,5x26 | 58x32x22 | 18-20 | - | 9 | 400V/3N 50Hz | 24 | 0,2 | 1.891 |
| EF60BP Trifásica / 1 cesta Threephase / 1 basket | 75x77,5x26 | 62x42x22 | 34-37 | - | 9 | 400V/3N 50Hz | 29 | 0,23 | 2.586 |



Varios aparatos de cocina - Equipment for cooking

| Modelo Model | Dim. | Dim. Cuba | Capacidad Cuba | Potencia | | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|--------------------------|----------------|-----------|-----------|--------------------|----------------------|-------------------|-----------------|
| | Dim. | Tank Dim. | Tank capacity | Gas kW | El. kW | | | | |
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | Lt | | | | Kg | m ³ | € |

Freidoras eléctricas monobloque - Electric standing fryers

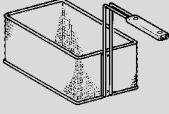
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|---|--|---------------------|------------|---------------|---|---------|-----------------|----|------|--------------|
|  | EF12S Trifásica / 1 cuba / 1 cesta <i>Threephase / 1 bowl / 1 basket</i> | 37,5x65,5x84,5/98,5 | 27,5x33x29 | 12-14 | - | 9 | 400V/3N 50Hz | 29 | 0,25 | 1.803 |
| | EF25S Trifásica / 1 cuba / 1 cesta <i>Threephase / 1 bowl / 1 basket</i> | 37,5x75,5x84,5/98,5 | 27,5x43x29 | 18-20 | - | 12 | 400V/3N 50Hz | 32 | 0,3 | 1.891 |
|  | EF12+12S Trifásica / 2 cubas / 2 cestas <i>Threephase / 2 bowls / 2 baskets</i> | 75x65,5x84,5/98,5 | 27,5x33x29 | 12-14 + 12-14 | - | 9 + 9 | 400V/3N 50Hz | 55 | 0,5 | 3.271 |
| | EF25+25S Trifásica / 2 cubas / 2 cestas <i>Threephase / 2 bowls / 2 baskets</i> | 75x75,5x84,5/98,5 | 27,5x43x29 | 18-20 + 18-20 | - | 12 + 12 | 400V/3N 50Hz | 60 | 0,6 | 3.598 |

Freidoras gas monobloque- Gas standing fryers

| | | | | | | | | | | |
|--|--|-------------|------------|-------------|---------|---|---|----|------|--------------|
|  | GF15S 1 cuba / 1 cesta <i>1 bowl / 1 basket</i> | 37,5x65x110 | 25x33x34,5 | 14 | 13 | - | - | 44 | 0,26 | 2.678 |
| | GF25S 1 cuba 17,5 L / 1 cesta <i>1 bowl 17,5 L / 1 basket</i> | 37,5x75x110 | 25x43x34,5 | 17,5 | 14 | - | - | 47 | 0,3 | 2.907 |
|  | GF15+15S 2 cubas / 2 cestas <i>2 bowls / 2 baskets</i> | 75x65x110 | 25x33x34,5 | 14 + 14 | 13 + 13 | - | - | 81 | 0,52 | 4.663 |
| | GF25+25S 2 cubas / 2 cestas <i>2 bowls / 2 baskets</i> | 75x75x110 | 25x43x34,5 | 17,5 + 17,5 | 14 + 14 | - | - | 86 | 0,6 | 5.057 |

Varios aparatos de cocina - Equipment for cooking

Accesorios para freidoras- Fryers accessories

| Modelo Model | Dim. Dim. | Precio Price | |
|--|--|-----------------|-----------|
| | (LxPxH) cm (LxDxH) cm | € | |
| AFI0004 Cuba para recoger aceite por GF15+15S / EF12+12S Oil tank for fryer GF15+15S / EF12+12S | - | 130 | |
| AFI0003 Cuba para recoger aceite por GF25+25S / EF25+25S Oil tank for fryer GF25+25S / EF25+25S | - | 152 | |
|  | 161778 Cesta por EF6 Basket for EF6 | 14x20x10,5 | 92 |
| 161850 Cesta por EF8 Basket for EF8 | 19x24,5x10,5 | 105 | |
| 161745 Cesta por EF12 e GF15 Basket for EF12 and GF15 | 23,5x27,5x10,5 | 120 | |
| 162057 Cesta por EF25 e GF25 Basket for EF25 and GF25 | 23,5x38,5x10,5 | 151 | |
| 165918 Cesta por EF20BP Basket for EF20BP | 56x27,5x10,5 | 151 | |
| 165919 Cesta por EF60BP Basket for EF60BP | 60x40x10,5 | 163 | |







Regolamento CE 1935/2004 e
DM 21/03/1973 Materiali ed Oggetti
destinati a venire a Contatto con gli Alimenti.

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Varios aparatos de cocina - Equipment for cooking

| Modelo Model | Dim. Dim. | Potencia Power | | Aliment. Supply | P. Bruto Gross W. | Volumen Volume | Precio Price |
|-----------------|--------------------------|-------------------|-----------|--------------------|----------------------|-------------------|-----------------|
| | | Gas kW | El. kW | | | | |
| | (LxPxH) cm (LxDxH) cm | | | | Kg | m ³ | € |

Salamandras - Salamanders



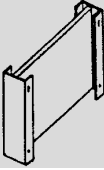
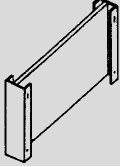
| | | | | | | | | |
|--|---|-----------|-----|---|--------------------|----|------|--------------|
|  | SAG660 Gas / regulable en altura <i>Gas / adjustable height</i> | 75x40x460 | 5,8 | - | - | 23 | 0,25 | 3.861 |
|  | SAE641 Eléctric / regulable en altura <i>Electric / adjustable height</i> | 56x40x40 | - | 2 | 230V/1 50/60Hz | 42 | 0,4 | 2.025 |
| | SAE651 Eléctric / regulable en altura <i>Electric / adjustable height</i> | 76x40x40 | - | 4 | 400V/3N 50/60Hz | 23 | 0,25 | 2.821 |
| | SAE651M Eléctric / regulable en altura <i>Electric / adjustable height</i> | 76x40x40 | - | 2 | 230V/1 50/60Hz | 23 | 0,25 | 2.821 |
|  | SAE541 Eléctric / regulable en altura <i>Electric / adjustable height</i> | 40x51x50 | - | 2 | 230V/1 50/60Hz | 51 | 0,33 | 3.438 |
| | SAE561 Eléctric / regulable en altura <i>Electric / adjustable height</i> | 60x51x50 | - | 4 | 400V/3N 50/60Hz | 51 | 0,33 | 3.900 |
| | SAE561M Eléctric / regulable en altura <i>Electric / adjustable height</i> | 60x51x50 | - | 4 | 230V/1 50/60Hz | 51 | 0,33 | 3.900 |
| | SAE581 Eléctric / regulable en altura <i>Electric / adjustable height</i> | 80x45x50 | - | 6 | 400V/3N 50/60Hz | 42 | 0,4 | 5.271 |
|  | SET1 Eléctric / regulable en altura <i>Electric / adjustable height</i> | 54x40x39 | - | 2 | 230V/1N 50/60Hz | 22 | 0,1 | 1.265 |
|  | SET2 Eléctric / regulable en altura <i>Electric / adjustable height</i> | 79x40x39 | - | 4 | 400V/3N 50/60Hz | 30 | 0,2 | 1.589 |
| | SET2M Eléctric / regulable en altura <i>Electric / adjustable height</i> | 79x40x39 | - | 4 | 230V/1N 50/60Hz | 30 | 0,2 | 1.589 |

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Varios aparatos de cocina - Equipment for cooking

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |

Kit de soporte de salamandras de acero inoxidable para aplicaciones de pared - Couple of stainless steel basament for salamander

| | | | |
|--|---|----------|------------|
|  | <p>9003 Kit de aplicación de pared por / Support for: SAE541-SAE561-SAE581</p> | 10x3x42 | 189 |
|  | <p>9008 Kit de aplicación de pared por / Support for: SET1 - SET2</p> | 10x3x30 | 188 |
|  | <p>9012 Kit de aplicación de pared por / Support for: SAE641</p> | 50x10x30 | 268 |
|  | <p>9013 Kit de aplicación de pared por / Support for: SAE651-SAG660</p> | 70x10x30 | 289 |

Hornos de convección y hornos combinados - *Convection and combi ovens*

HORNOS - OVENS

Fiables, efectivos e intuitivos

La solución perfecta para tus exigencias

Reliable, performant and intuitive

The perfect solution for your needs



Los hornos **MBM** son el fruto de un continuo análisis de las exigencias de los profesionales de la restauración; están concebidos para garantizar resultados perfectos, máxima fiabilidad, simplicidad de uso y completo control de los procesos de cocción.

LA GAMA DE HORNOS MBM SE COMPONE DE:

Hornos de convección a gas y eléctricos, con controles electrónicos y capacidad 6 GN1/1, 10 GN1/1 y 10 GN 2/1.

Hornos mixtos de vapor directo a gas y eléctricos, con controles electrónicos y capacidad 4 GN1/1, 6 GN1/1, 10 GN1/1, 10 GN2/1, 20 GN1/1 y 20 GN2/1.

Todos los combis son Full opcionales con **HU** control humedad / **W** lavado / **U** usb / **ICP** sonda interna multipoint incluidos

*The **MBM** ovens are the results of a continue analysis of the chefs needs; they are conceived to grant perfect cooking results, utmost availability, ease of use and total control of the cooking process.*

THE MBM OVEN RANGE CONSISTS OF:

Convection ovens gas and electric, with electronic controls and capacity 6 GN1/1, 10 GN1/1 and 10 GN 2/1.

Combi direct ovens gas and electric, with electronic controls and capacity 4 GN1/1, 6 GN1/1, 10 GN1/1, 10 GN2/1, 20 GN1/1 and 20 GN2/1.

*All combis are Full optional with **HU** humidity control / **W** washing system / **U** usb / **ICP** internal core probe multipoint included*

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MBM[®]
2026

CHEFMATE Hornos combinados basic touch - Basic touch Combi ovens

| Modelo Model | Dim. Dim. | Dim. Cámara Chamber Dim. | Capacidad Bandejas Trays Capacity | Potencia Power | | Distancia Bandejas Trays Distance | Aliment. Supply | P. Bruto Gross W. | Precio Price |
|-----------------|--------------------------|-----------------------------|--------------------------------------|-------------------|-----------|--------------------------------------|--------------------|----------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | El. kW | Gas kW | | | Kg | € |

Hornos combinados de inyección vapor directa con HU control humedad / W lavado / U usb / ICP sonda interna multipoint incluidos



Combi ovens with direct steam injection with HU humidity control, W washing systems, U USB, ICP internal core probe multipoint included

| | | | | | | | | | | |
|---|---|------------|----------|--------------------------------------|------|------|----|-------------------|-----|---------------|
|  | CME4HUWUICPSX horno combinado digital eléctrico <i>electric digital combi oven</i> | 89x79,5x60 | 63x44x33 | 4 GN 1/1 | 6 | - | 70 | 400V3N 50/60Hz | 100 | 8.550 |
|  | CME6HUWUICPSX horno combinado digital eléctrico <i>electric digital combi oven</i> | 89x79,5x72 | 63x44x49 | 6 GN 1/1 6 (60x40) | 9,5 | - | 70 | 400V3N 50/60Hz | 120 | 9.611 |
|  | CMG6HUWUICPSX horno combinado digital a gas <i>gas digital combi oven</i> | 89x79,5x72 | 63x44x49 | 6 GN 1/1 6 (60x40) | - | 12.5 | 70 | 230V1N 50Hz | 130 | 12.188 |
|  | CME10HUWUICPSX horno combinado digital eléctrico <i>electric digital combi oven</i> | 89x79,5x98 | 63x44x71 | 10 GN 1/1 10 (60x40) | 18,5 | - | 70 | 400V3N 50/60Hz | 145 | 11.962 |
|  | CMG10HUWUICPSX horno combinado digital a gas <i>gas digital combi oven</i> | 89x79,5x98 | 63x44x71 | 10 GN 1/1 10 (60x40) | - | 19,5 | 70 | 230V1N 50Hz | 155 | 14.993 |
|  | CME102HUWUICPSX horno combinado digital eléctrico <i>electric digital combi oven</i> | 89x122x98 | 63x74x71 | 10 GN 2/1 20 GN 1/1 20 (60x40) | 25,5 | - | 70 | 400V3N 50/60Hz | 230 | 17.818 |
|  | CMBS simulador interfaz basic touch <i>basic touch interface simulator</i> | 18x32x42 | - | - | 0,05 | - | - | 230V1N 50Hz | 3 | 833 |

Hornos combinados full touch - Full touch combi ovens **CHEFMATE**

| Modelo Model | Dim. | Dim. Cámara | Capacidad Bandejas Trays Capacity | Potencia Power | | Distancia Bandejas Trays Distance | Aliment. Supply | P. Bruto Gross W. | Precio Price |
|-----------------|--------------------------|--------------------------|--------------------------------------|-------------------|-----------|--------------------------------------|--------------------|----------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | El. kW | Gas kW | | | | |
| | | | | | | | | Kg | € |




Hornos combinados de inyección vapor directa - Combi ovens with direct steam injection

| | | | | | | | | | | |
|---|---|------------|----------|--------------------------------------|------|------|----|-------------------|-----|---------------|
|  | CMFE6HUWICPSX horno combinado full touch eléctrico <i>electric full touch combi oven</i> | 89x79,5x72 | 63x44x49 | 6 GN 1/1 6 (60x40) | 9,5 | - | 70 | 400V3N 50/60Hz | 120 | 9.945 |
| | CMFG6HUWICPSX horno combinado full touch a gas <i>gas full touch combi oven</i> | 89x79,5x72 | 63x44x49 | 6 GN 1/1 6 (60x40) | - | 12,5 | 70 | 230V1N 50Hz | 130 | 12.471 |
|  | CMFE10HUWICPSX horno combinado full touch eléctrico <i>electric full touch combi oven</i> | 89x79,5x98 | 63x44x71 | 10 GN 1/1 10 (60x40) | 18,5 | - | 70 | 400V3N 50/60Hz | 145 | 12.248 |
| | CMFG10HUWICPSX horno combinado full touch a gas <i>gas full touch combi oven</i> | 89x79,5x98 | 63x44x71 | 10 GN 1/1 10 (60x40) | - | 19,5 | 70 | 230V1N 50Hz | 155 | 15.223 |
|  | CMFE102HUWICPSX horno combinado full touch eléctrico <i>electric full touch combi oven</i> | 89x122x98 | 63x74x71 | 10 GN 2/1 20 GN 1/1 20 (60x40) | 25,5 | - | 70 | 400V3N 50/60Hz | 230 | 17.989 |
|  | CMFS simulador interfaz full touch <i>full touch interface simulator</i> | 18x32x42 | - | - | 0,05 | - | - | 230V1N 50Hz | 3 | 931 |








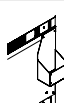


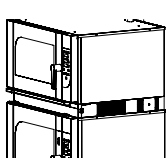
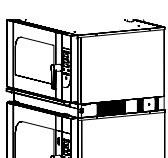
CONVY Hornos de convección - Convection ovens

| Modelo Model | Dim. Dim. | Dim. Cámara Chamber Dim. | Capacidad Bandejas Trays Capacity | Potencia Power | | Distancia Bandejas Trays Distance | Aliment. Supply | P. Bruto Gross W. | Precio Price |
|-----------------|--------------------------|-----------------------------|--------------------------------------|-------------------|-----------|--------------------------------------|--------------------|----------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | (LxPxH) cm (LxDxH) cm | | EI. kW | Gas kW | | | Kg | € |

Hornos de convección - Convection ovens

| | | | | | | | | | | |
|---|---|------------|----------|-------------------------|------|------|----|-------------------|-----|---------------|
|  | CYE6 horno de convección eléctrico <i>convection electric oven</i> | 89x79,5x72 | 63x44x49 | 6 GN 1/1 6 (60x40) | 9,5 | - | 70 | 400V3N 50/60Hz | 120 | 6.819 |
| | CYG6 horno de convección a gas <i>convection gas oven</i> | 89x79,5x72 | 63x44x49 | 6 GN 1/1 6 (60x40) | - | 12.5 | 70 | 230V1N 50Hz | 130 | 9.116 |
|  | CYE10 horno de convección eléctrico <i>convection electric oven</i> | 89x79,5x98 | 63x44x71 | 10 GN 1/1 10 (60x40) | 18,5 | - | 70 | 400V3N 50/60Hz | 145 | 8.909 |
| | CYG10 horno de convección a gas <i>convection gas oven</i> | 89x79,5x98 | 63x44x71 | 10 GN 1/1 10 (60x40) | - | 19,5 | 70 | 230V1N 50Hz | 155 | 11.613 |
|  | CYE102 horno de convección eléctrico <i>convection electric oven</i> | 89x122x98 | 63x74x71 | 10 GN 2/1 20 GN 1/1 | 25,5 | - | 70 | 400V3N 50/60Hz | 230 | 14.122 |

Accesorios - Accesorioses CHEFMATE & CONVY





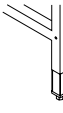
| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Precio Price |
|---|--------------------------|----------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | Kg | € |
|  CHCM campana de condensación para Chefmate 4-6-10 bandejas eléctricas (capacidad 900 m³/h) <i>condensing hood for Chefmate 4-6-10 trays (flow 900 m³/h)</i> | 89,4x110x40,5 | 43 | 4.071 |
|  DX versión bisagra a la derecha agregar "DX" al código horno <i>right door configuration, add "DX" to the oven model</i> | - | - | 531 |
|  SFCM soporte horno <i>oven support</i> | 90x79,5x83 | 24,5 | 995 |
|  SFCM20 soporte horno 10 GN2/1 <i>oven support 10 GN2/1</i> | 90x109x83 | 30 | 1.087 |
|  KSFA* kit (puertas, laterales y top) cierre soporte horno SFCM <i>kit (doors, sides and top) to close oven support SFCM</i> | 90x79,5x83 | - | 762 |
| KSFR* kit calentador soporte cerrado 80°C - 2,2 kW (SFCM+KSFA) <i>kit to heat closed support 80°C - 2,2 kW (SFCM+KSFA)</i> | - | - | 912 |
|  PTCM soporte 10 bandejas GN1/1 y 60x40 cm en acero inoxidable para SFCM <i>10 GN1/1 and 60x40 cm stainless steel trays supportfor SFCM</i> | - | - | 531 |
|  PTCM20 soporte 10 bandejas GN2/1 en acero inoxidable para SFCM20 <i>10 GN2/1 stainless steel trays support for SFCM20</i> | - | - | 587 |
|  PDCM porta detergente <i>detergent holder</i> | - | - | 214 |
|  SFKS4 soporte horno rebajado para hornos sobrepuestos 4+6 bandejas <i>lowered support for stacked ovens 4+6 trays</i> | 90x79x49 | - | 952 |
|  SFKS6 soporte horno rebajado para hornos sobrepuestos 6+6 bandejas <i>lowered support for stacked ovens 6+6 trays</i> | 90x79x24 | - | 934 |
|  KSCM4 kit sobreposición para 4 bandejas (sobre 6 o sobre 10) - solo para hornos eléctricos <i>stacking kit for 4 trays (on 6 or on 10) - only for electric ovens</i> | - | - | 823 |
|  KSCM6 kit sobreposición para 6 bandejas (sobre 6 o sobre 10) - solo para hornos eléctricos <i>stacking kit for 6 trays (on 6 or on 10) - only for electric ovens</i> | - | - | 823 |

* Kit incorporable en un segundo momento para completar el soporte abierto

* Kit upgradable in a second stage, to complete the open support



247

CHEFMATE & CONVY Accesorios - Accesorioses

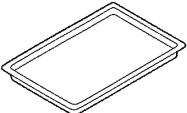
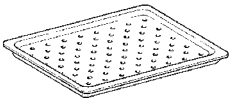
| Modelo Model | Dim. Dim. | P. Bruto Gross W. | Precio Price |
|--|--------------------------|----------------------|--|
| | (LxPxH) cm (LxDxH) cm | Kg | € |
| ECS0033 kit hidráulico para instalación horno, gas y eléctrico (contiene cargas, desagües y racores hidráulicos) <i>hydraulic kit for oven installation, gas and electric (includes loading and unloading pipes and hydraulic fittings)</i> | - | - | 214 |
| ECS0034 kit alimentación para instalación horno gas (cable, enchufe, terminales, tubería de gas, juntas) <i>power supply kit for gas oven installation (cable, plug, terminals, gas pipe, gaskets)</i> | - | - | 319 |
| ECS0035 kit alimentación para instalación horno eléctrico (cable, enchufe, terminales) <i>power supply kit for electric oven installation (cable, plug, terminals)</i> | - | - | 135 |
|  RGP6 kit guías laterales 6 bandejas 60x40 <i>kit s/s lateral slides 6 trays 60x40</i> | - | - | 229 |
|  RGP10 kit guías laterales 10 bandejas 60x40 <i>kit s/s lateral slides 10 trays 60x40</i> | - | - | 305 |
|  RGP20 kit guías laterales bandejas 60x40 para hornos 10 GN 2/1 <i>kit s/s lateral slides trays 60x40 for 10 GN 2/1 oven</i> | - | - | 467 |
|  AFC0073 ducha externa <i>external shower</i> | - | - | 684 |
|  KRCM kit alza pies para soporte SFCM (H útil 89 cm - para inserción abatidor) <i>kit to raise the support SFCM (usable H 89 cm - to insert the blast chiller)</i> | - | - | 305 |
| 23 (230 V/ 3F) alimentación especial, a especificar en el momento de la orden <i>special supply, to be specified at the order</i> | - | - | +3% sul Precio di listino <i>on the price list</i> |
| SL descarga lateral - a especificar en el momento de la orden <i>lateral drain - to be specified at the order</i> | - | - | +3% sul Precio di listino <i>on the price list</i> |
| 60 Hz para hornos a gas - a especificar en el momento de la orden <i>for gas ovens - to be specified at the order</i> | - | - | +2% sul Precio di listino <i>on the price list</i> |

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |

Rejilla horno - Oven grid

| | | | |
|---|---|-----------|------------|
|  | AFC0003 rejilla horno inoxidable GN 1/1 s/s oven grid GN 1/1 | 53x32,5x3 | 92 |
|  | AFC0095 rejilla verdura inoxidable GN 1/1 s/s grid for vegetables GN 1/1 | 53x32,5x2 | 435 |

Bandejas inoxidables - S/S pan

| | | | |
|--|--|-------------|-----------|
|  | AFC0038 bandeja inoxidable GN 1/1 s/s pan GN 1/1 | 53x32,5x2 | 57 |
| | AFC0025 bandeja inoxidable GN 1/1 s/s pan GN 1/1 | 53x32,5x4 | 66 |
| | AFC0026 bandeja inoxidable GN 1/1 s/s pan GN 1/1 | 53x32,5x6,5 | 72 |
|  | AFC0030 bandeja perforada inoxidable GN 1/1 s/s perforated pan GN 1/1 | 53x32,5x2 | 80 |
| | AFC0031 bandeja perforada inoxidable GN 1/1 s/s perforated pan GN 1/1 | 53x32,5x4 | 92 |
| | AFC0032 bandeja perforada inoxidable GN 1/1 s/s perforated pan GN 1/1 | 53x32,5x6,5 | 98 |

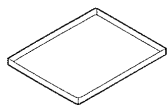


Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

CHEFMATE & CONVY Accesorios - Accesorioses

| Modelo <i>Model</i> | Dim. <i>Dim.</i> | Precio <i>Price</i> |
|------------------------|--------------------------|------------------------|
| | (LxPxH) cm (LxDxH) cm | € |

Bandejas aluminio teflonado - Teflon-aluminium pan



| | | |
|---|-------------|------------|
| AFC0110 bandeja aluminio teflonada <i>teflon-aluminium pan</i> | 53x32,5x2 | 92 |
| AFC0111 bandeja aluminio teflonada <i>teflon-aluminium pan</i> | 53x32,5x4 | 103 |
| AFC0112 bandeja aluminio teflonada <i>teflon-aluminium pan</i> | 53x32,5x6,5 | 123 |



Reglamento CE 1935/2004 y
DM 21/03/1973 sobre los materiales y objetos
destinados a entrar en contacto con alimentos.

Suavizante - Softener



| | | |
|---|--|------------|
| CLEAN suavizante dotado de cartucho (cap 7900 lt) y cabecera para agua con contenido estándar de minerales <i>softener with head and cartridge (cap 7900 lt) for water with standard minerals content</i> | | 779 |
| CARCL cartucho de recambio para CLEAN (cap 7900 lt) <i>refill cartridge (cap 7900 lt) for CLEAN</i> | | 638 |



| | | |
|--|--|--------------|
| CLEANXR suavizante dotado de cartucho (cap 5000 lt) y cabecera para agua con alto contenido de minerales <i>softener with head and cartridge (cap 5000 lt) for water with high content of minerals</i> | | 2.177 |
| CARXR cartucho de recambio para CLEANXR (cap 5000 lt) <i>refill cartridge (cap 5000 lt) for CLEANXR</i> | | 448 |

250

HORNOS MAXI - MAXI OVENS

| Modelo Model | Dim. Dim. (LxPxH) cm (LxDxH) cm | Potencia horno Power Oven | | Aliment. Supply | P. Bruto Gross W. Kg | Volume Volume m ³ | Precio Price € |
|-----------------|--|------------------------------|-----------|--------------------|----------------------------|------------------------------------|----------------------|
| | | Gas kW | El. kW | | | | |

Hornos combinados touch, de inyección de vapor directa - *Touch combi ovens, direct steam injection*



MC201E

Eléctrico cap. 20 GN1/1
sonda en el corazón
sistema de lavado automático
USB
*Electric cap. 20 GN1/1
core probe
automatic washing system
USB*

99x86,2x194,7

-

27,7

400V3N
50Hz

261

2,5

36.384*



MC202E

Eléctrico cap. 20 GN2/1
sonda en el corazón
sistema de lavado automático
USB
*Electric cap. 20 GN2/1
core probe
automatic washing system
USB*

99x118,7x194,7

-

54,7

400V3N
50Hz

288

3

50.911*

* Los precios incluyen el carro monobloque - *The prices include the monobloc trolley*

Modelo
Model

Precio
Price

€

Accesorios - Accesorioses



AC201CB40

Carrito portaplatos para horno 20 1/1 - Capacidad: 40 platos máx Ø 285 mm

Plate trolley for 20 level GN1/1 oven - Capacity: 40 plates max Ø 285 mm

6.849



AC201CB60

Carrito portaplatos para horno 20 1/1 - Capacidad: 60 platos máx Ø 285 mm

Plate trolley for 20 level GN1/1 oven - Capacity: 60 plates max Ø 285 mm

6.781



AC202CB78

Carrito portaplatos para horno 20 2/1 - Capacidad: 78 platos máx Ø 285 mm

Gastronomic plate trolley for 20 level GN2/1 oven - Capacity: 78 plates max Ø 285 mm

7.794



AC202CB102

Carrito portaplatos para horno 20 2/1 - Capacidad: 102 platos máx Ø 285 mm

Plate trolley for 20 level GN2/1 oven - Capacity: 102 plates max Ø 285 mm

7.563



AC201CG65

Carrito para horno 20 1/1 - Espacio 65 mm

Oven trolley for 20 level GN1/1 oven - 65 mm spacing

4.244



AC202CG65

Carrito para horno 20 2/1 - Espacio 65 mm

Oven trolley for 20 level GN2/1 oven - 65 mm spacing

4.812

AC201HB

Cobertura térmica para carrito 20 1/1

Insulated cover for 20 level GN1/1 oven plate trolley

2.870

AC202HB

Cobertura térmica para carrito 20 2/1

Insulated cover for 20 level GN2/1 oven plate trolley

2.999

252

| Modelo <i>Model</i> | Precio <i>Price</i> |
|------------------------|------------------------|
| | € |

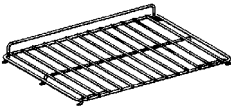
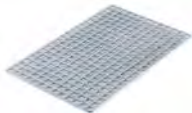
Accesorios - Accesorioses

| | |
|--|--------------|
| <p>OP6H Versión 60 hz <i>60 hz version</i></p> | free* |
| <p>ACKDI Ducha externa <i>Independent hose kit</i></p> | 381 |
| <p>AC6&1KDE Ducha externa retráctil <i>Retractable spray hose kit</i></p> | 1.177 |
| <p>AC20KF Filtro grasa para horno 20 niveles <i>Grease filter for oven 20 Level</i></p> | 1.174 |

* A especificar en el momento de la orden - *To be specified at the order*

| Modelo Model | Dim. Dim. | Precio Price |
|-----------------|--------------------------|-----------------|
| | (LxPxH) cm (LxDxH) cm | € |

Rejillas para hornos - Grids for ovens

| | | | |
|---|---|-----------|------------|
|  | AFC0003 Rejilla horno GN 1/1 inoxidable S/S oven grid GN 1/1 | 53x32,5x3 | 92 |
| | AFC0054 Rejilla horno GN2/1 inoxidable S/S oven grid GN2/1 | 65x53x3 | 180 |
|  | AFC0095 Rejilla verdura inoxidable - GN1/1 S/S grid for vegetables - GN1/1 | 53x32,5 | 435 |

Bandejas inoxidables - Stainless steel pans

| | | | |
|--|--------------------------|-------------|------------|
|  | AFC0038 GN 1/1 | 53x32,5x2 | 56 |
| | AFC0025 GN 1/1 | 53x32,5x4 | 66 |
| | AFC0026 GN 1/1 | 53x32,5x6,5 | 73 |
| | AFC0027 GN 2/1 | 65x53x2 | 103 |

Bandejas perforadas inoxidable - Stainless steel perforated pans

| | | | |
|--|--------------------------|-------------|------------|
|  | AFC0030 GN 1/1 | 53x32,5x2 | 80 |
| | AFC0031 GN 1/1 | 53x32,5x4 | 92 |
| | AFC0032 GN 1/1 | 53x32,5x6,5 | 98 |
| | AFC0033 GN 2/1 | 65x53x2 | 151 |
| | AFC0039 GN 2/1 | 65x53x6,5 | 230 |



Design: Studio Rindi ADV - Lucca - Italy

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