

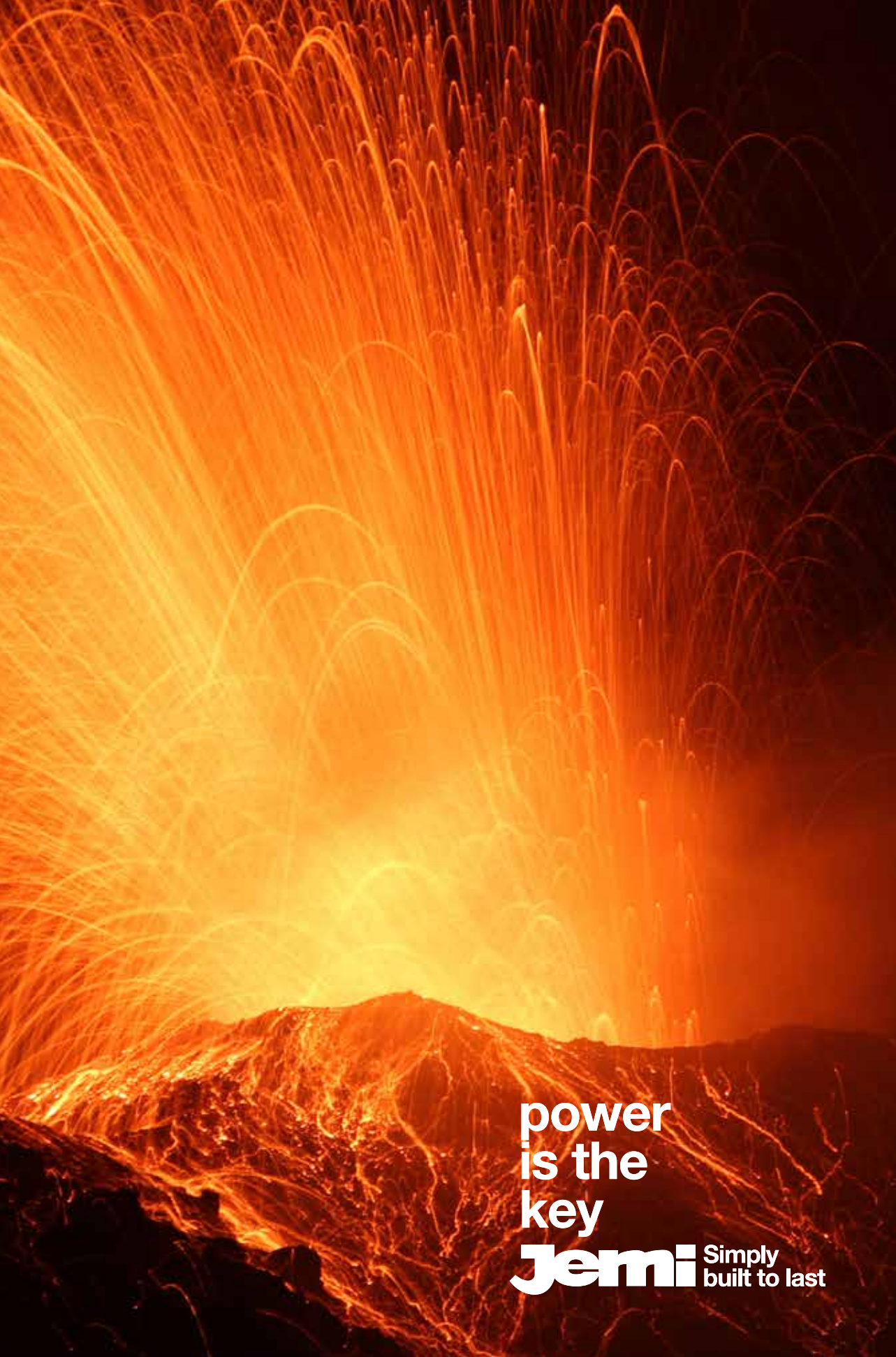


# Cooking

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**600 Series**  
**750 Series**  
**900 Series**  
**1000 Series**  
**Monoblock**

**Jemi** **Simply  
built to last**  
Professional Dishwashing  
and Cooking Equipment



power  
is the  
key

**Jemi** Simply  
built to last

# Simply built to last

**Leaders in the manufacturing of professional dishwashers and prime cooking equipment for use in the hospitality and foodservice business. Established worldwide reputation, over 50 years within the industry.**

- ✓ Quality and reliable products that last.
- ✓ Commitment and familiarity with our clients.
- ✓ Excellent technical and aftersales service, with fast and efficient response.

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## 600 Series

Compact and dynamic Snack series. Optimal power in a small and practical size, in countertop format, with stand or oven.



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## 750 Series

Robustness, productivity and excellent performance of a large kitchen making the most of space.



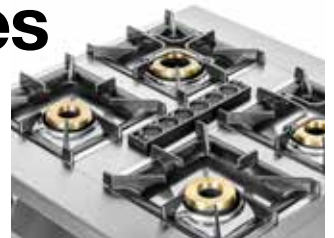
## 900 Series

High performance, productivity and durability, in modular cooking sets perfectly adapted to every need.



## 1000 Series

Design and superior performance. Modular elements and assemblies in island format, offering to cook on both sides.



## Monoblock

Custom designed kitchens in a single 3 mm working plane with all the necessary and desired cooking elements. Personalization to the last detail, obtaining an exclusive and unrepeatability cuisine.









# Modular Cookers

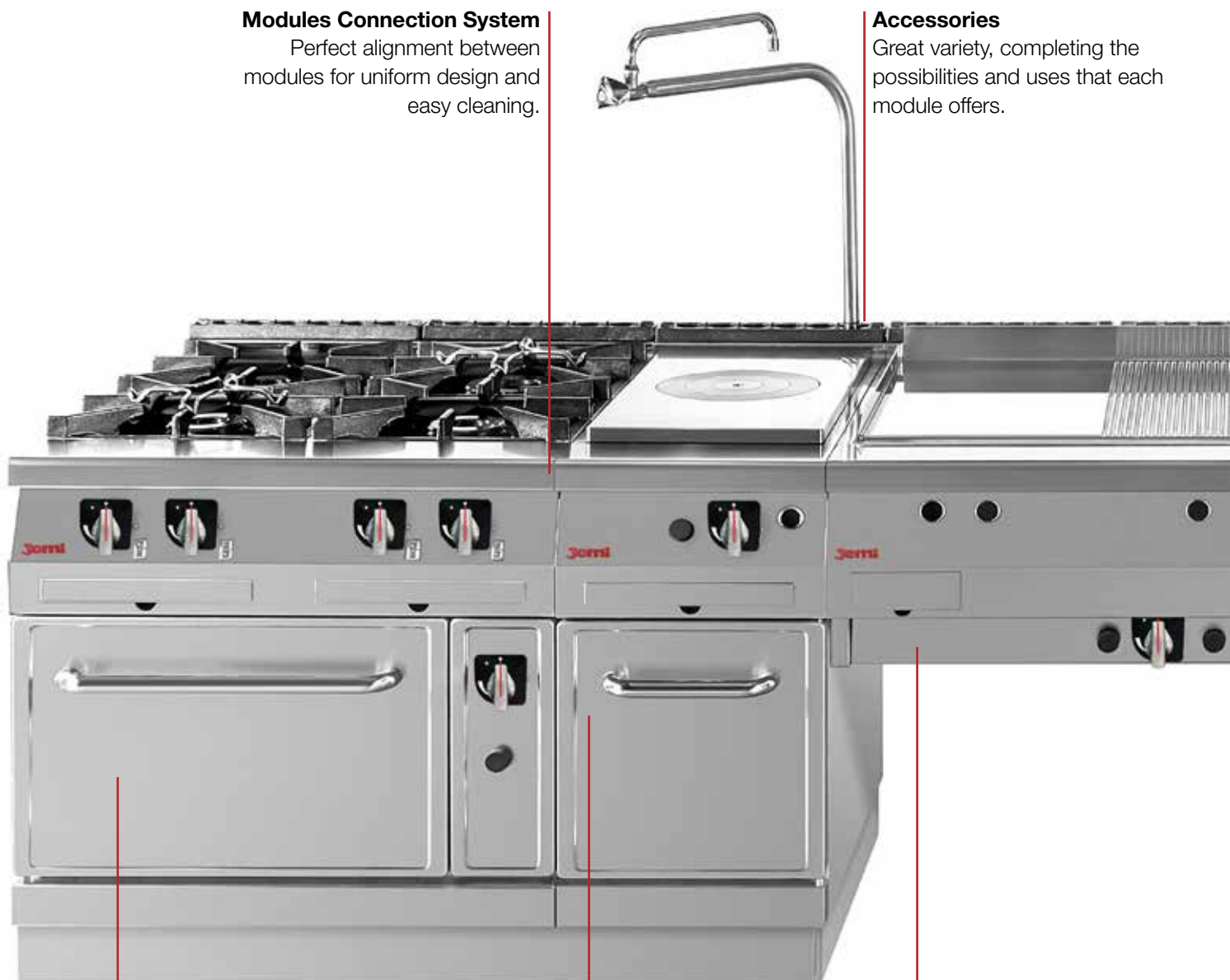
A range of cookers with infinite possibilities and combinations, capable of satisfying the needs of compact professional kitchens in small spaces, to large format professional kitchens with a large production capacity.

## Modules Connection System

Perfect alignment between modules for uniform design and easy cleaning.

## Accessories

Great variety, completing the possibilities and uses that each module offers.



## Ovens

Possibility of adding standard ovens in all series, and besides HG ovens in 900 series. Direct heat or convection.

## Doors

On piece built - in pressed doors to complete modules with stand.

## Bridge Cooker

Bridge configuration with suspended modules up to 2.4 meters.

**Cleaning**

**Versatile**

**Solutions**

**Sturdiness**



**New Knobs**

**Solutions for different  
SERIES**

**S600 EV  
S750 EV  
S900 EV  
S1000 EV**

### Countertops

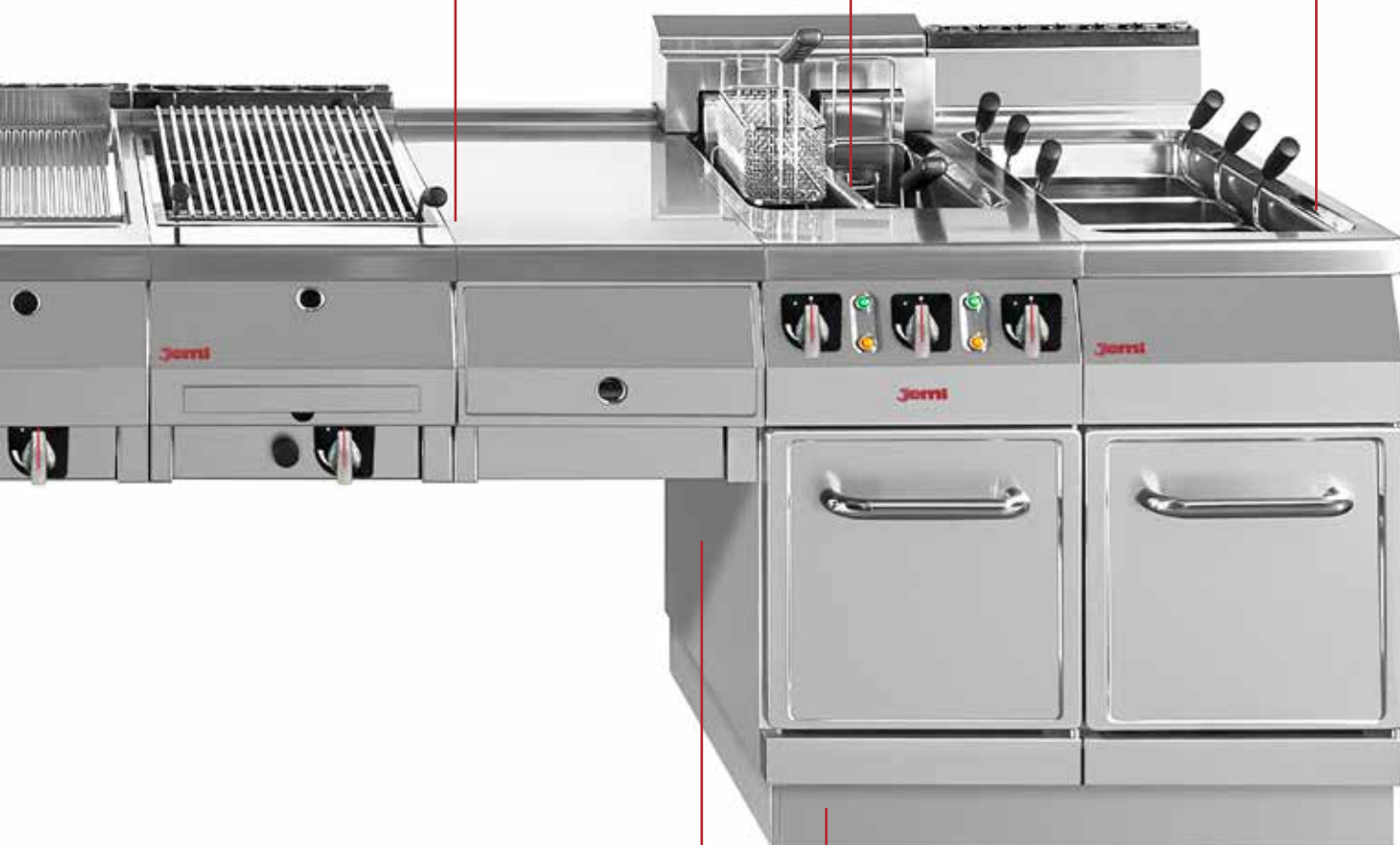
From 1.5 mm to 2 mm thickness depending on the series.

### Pressed tanks

One piece built - in pressed tanks stainless steel quality AISI 316.

### Hygienic edge

Elements perfectly welded to the working plane.



### Structure

All the internal structure made of AISI 304 stainless steel.

### Embellishe plinth

Block design, prevents dirt from accumulating under modules.

### MODULES

Width of:

- 400 mm
- 800 mm
- 1200 mm

### TYPE

For:

- Countertop
- With Stand
- With Oven

### FORMAT

Modules Sets:

- Mural
- Central
- Suspended



# Gas Cookers

The kitchen par excellence, powerful, robust and versatile. It offers multiple modes of use and cooking. Different widths of modules in each series, adapted to the need of fires, and with option of Oven, stand or Countertop.

*S600 EV  
S750 EV  
S900 EV  
S1000 EV*

***Chef***  
Water tank

***Chef Version***  
*S750 EV  
S900 EV  
S1000 EV*



## **Burners**

Special cast iron, self-stabilized double flame crown.  
Removable for easy cleaning.  
Pilot protector and thermocouple to prevent dirt spills.

## **Frontal**

Ergonomic front for a good handling of the controls.  
Design with protection function of the controls.  
Drawer collects fats for easy cleaning.

## **Chef Series**

Water tank collects fats preventing dirt from getting stuck.  
Provided entrance and drainage of water.

## **Cleaning**

All elements are removable for easy cleaning.  
Batteries collect fat with pilot protection and thermocouple.  
Extra support for small size pots and pans.





# Electric Cooker

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Fast and hygienic electric cookers equipped with a built-in surface with hygienic edge.  
Possibility of incorporating electric oven.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Plates

Two versions of plates depending on the series:

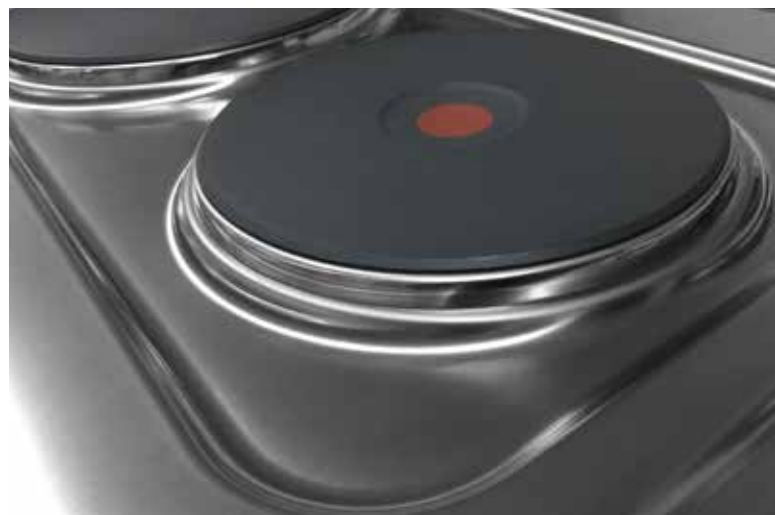
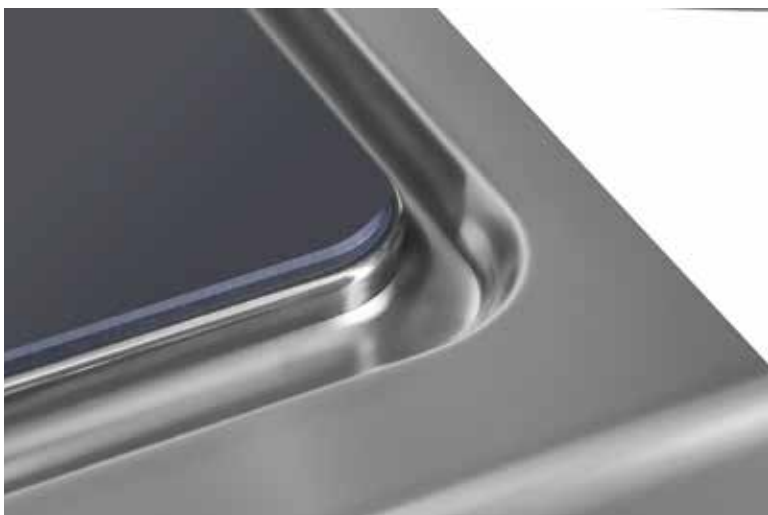
- Round (S600 EV, S750 EV)
- Square (S750 EV, S900 EV, S1000 EV)

## Cleaning

The electric plates are embedded in a 4 mm built-in frame.  
Hygienic edge for quick cleaning.

## Refrigeration

Forced cooling system to ensure good performance and durability.

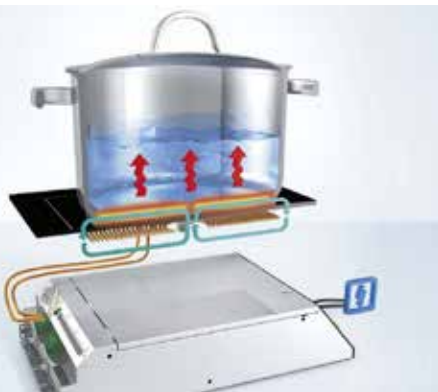


# Induction

Induction plates of very fast and hygienic cooking. Ideal to cook any type of food in a short time and efficiently.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## *How it works*



### **Cooking surface**

High scratch resistance cooking surface.

### **Cleaning**

Fully integrated in the working plane with high strength joints for a perfect wash.

Quick and easy cleaning after use.

### **Power**

10 levels of power regulation.

Forced cooling system, to guarantee a good operation and durability.

### **Security**

Heat is generated only in the pot.

The part of the surface that is not covered by the container is not heated.



# Fryers

Fast and powerful with a great heat recovery capacity.  
Different sizes of fry tanks in both electric and gas models.



## Electronic control

*Novelty*

Thermostat with electronic temperature control for greater precision.

**S600 EV**  
**S750 EV**  
**S900 EV**  
**S1000 EV**

## Heating element

Perfect thermal distribution between the resistance length and the Kw, avoiding to burn the oil.

## Racks

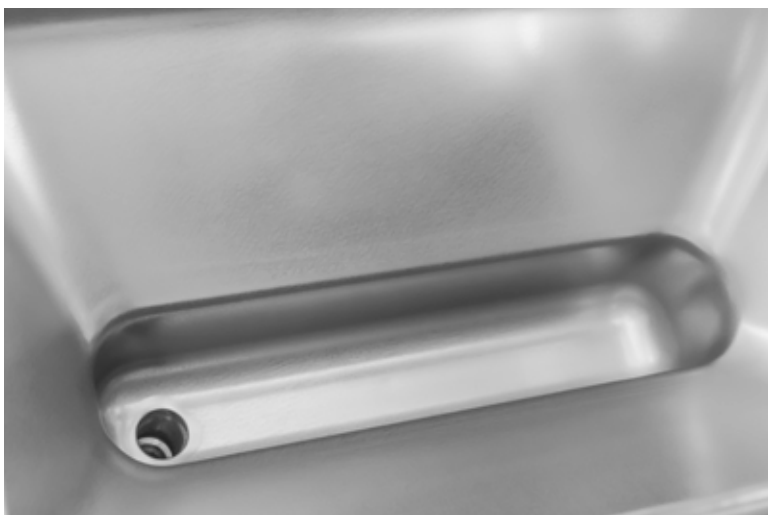
Tinned steel basket with thermal grip.  
Supports to hang baskets and keep out of oil facilitating draining.

## Tank

One piece pressed with rounded corners.  
Perfectly welded to the countertop surface.  
Cold zone at the bottom to accumulate waste.

## Cleaning

Drain the oil in the lower front with safety control for quick and safe emptying.  
Electrical heating element lift for easy access.



# Ceramic Hob

Hygienic surface for quick and easy cooking. Precise temperature control for precise heat maintenance, ideal for low temperatures.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Cooking surface

Glass ceramic surface 6 mm thick with one or two cooking zones.

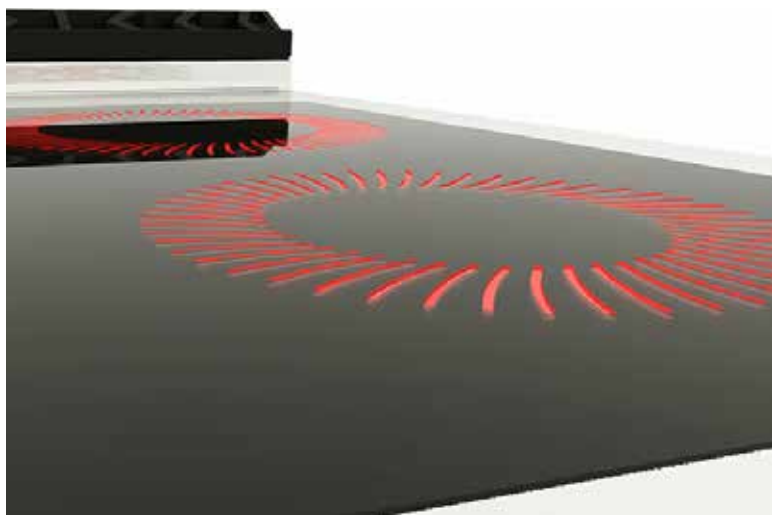


## Cleaning

Fully integrated in the working plane with high strength joints for a perfect wash.

## Power

Electromechanical power regulator.  
Forced cooling system, to guarantee a good operation and durability.





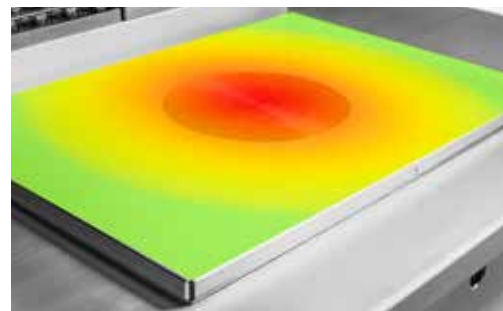
# Coup de feu

Cooking with indirect heat, with different thermal zones, or direct heat thanks to its three rings with different diameters.



*S600 EV  
S750 EV  
S900 EV  
S1000 EV*

*Perfect distribution, gradually, of the heat.*



## **Cooking surface**

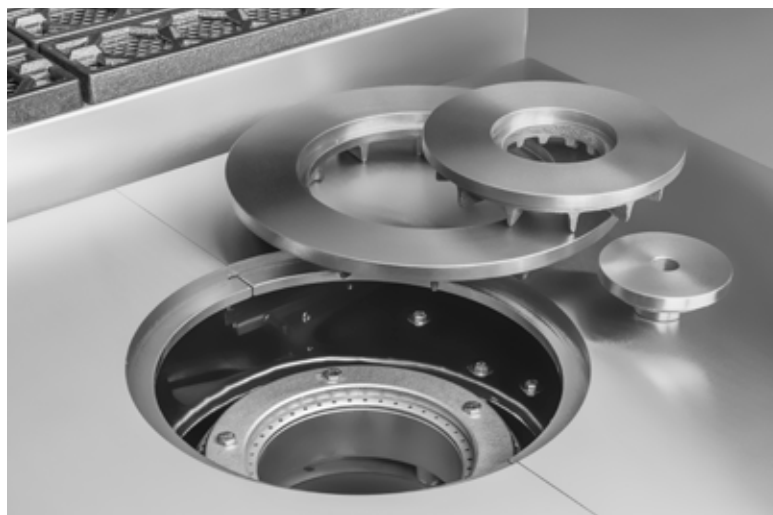
Thermal maintenance thanks to its 20 mm thickness.  
Permanent ignition pilot with thermocouple.

## **Homogeneity**

Perfect distribution of the heat thanks to the system of radial ribs in the inferior part of the rings.

## **Direct cooking**

Three rings centered and removable in the cooking plane. Three diameters of direct cooking according to the pan with which you want to cook.



# Fry Top

Cooking surfaces of great thickness and with a perfect homogeneity of temperature in the surface. Different types of plates and widths for each series. Smooth or grooved, and possibility of mixed, all with option of finishing in Hard Chrome.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Plate Finishes

- Smooth
- Grooved
- 1/2 Grooved
- Chrome plate

## Perimeter shells

Welded perimeter breastplate in steel.  
Holes to facilitate removal of the plate.

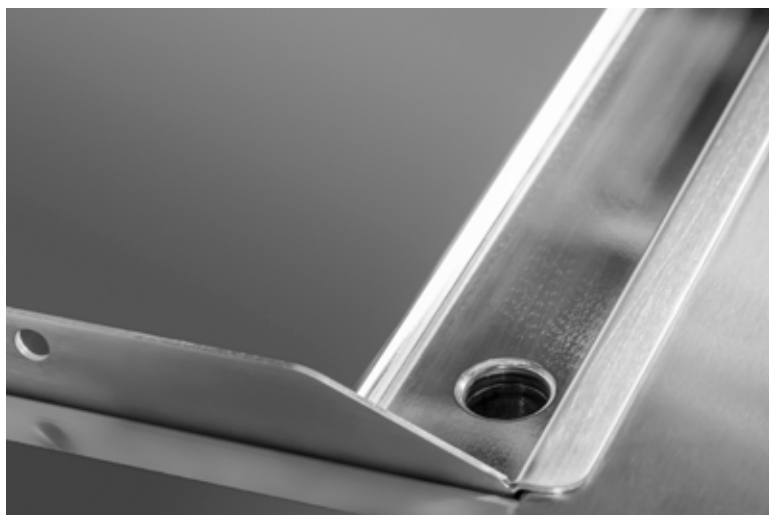
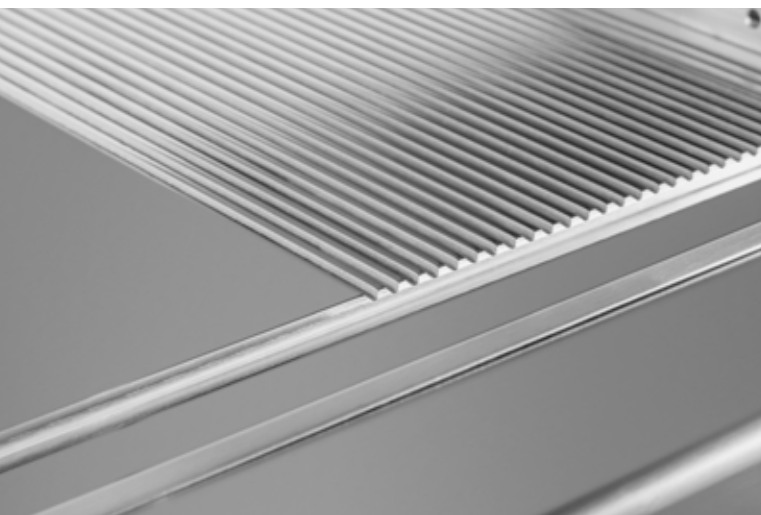


## Cleaning

Front channel collects grease with deburring hole connected to a front extraction tray for emptying and cleaning.

## Cooking surface

Two burners every 400 mm with independent controls.  
Laminated steel 12 mm and 20 mm thickness.  
Different surface finishes, smooth, grooved and hard chrome.



# Grills

Excellent results ensuring the juiciness of the food at all times. Three possibilities of grilling: Water Grill, incorporating an inferior water tray; Lava Grill, maximum speed in the transmission and retention of the heat with the version of volcanic stones; Electric Grill, perfect cooking and diffusion of heat.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Cleaning

Fully removable without tools.

Grill without charcoal, clean and comfortable.

Version with water, humidifies and facilitates cleaning.

## Three Versions

Water version in the base to maintain the juiciness of the food and reduce the cooking fumes. Volcanic rock version, fast and great power of irradiation. Electrical version.

## Cooking

Reclining grill with three levels of heat intensity.

It facilitates the conduction of the fats to a frontal drawer avoiding that they burn and generate fumes.



# Pasta Cookers

Boiling pasta or rice cooking and even boiled vegetables, with maximum speed and excellent results.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Cleaning

Water inlet and drain for filling and cleaning.

Self cleaning system creating a small stream of water during use.



## Racks

Possibility to combine two types and sizes of baskets.

Front area for draining.

Baskets with thermal grip.

## Tank

One piece pressed built - in tank quality AISI 316 stainless steel for high resistance.

Rounded edges to avoid accumulation of waste.





# Bain Marie

The ideal module to complete your kitchen when it comes to keeping foods or sauces in gastronorm containers.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Water Fill

Filling valve with faucet.  
Drain and overflow hole.

## Tank

One piece pressed built - in tank quality AISI 316 stainless steel for high resistance.  
Rounded edges to avoid accumulation of waste.

## Capacity

Compatible with gastronorm containers.  
Multiple possibilities and combinations.



# Containers

A multifunctional element with which it can drain and maintain any type of food and especially indicated for fried food with control of temperature by infrared.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

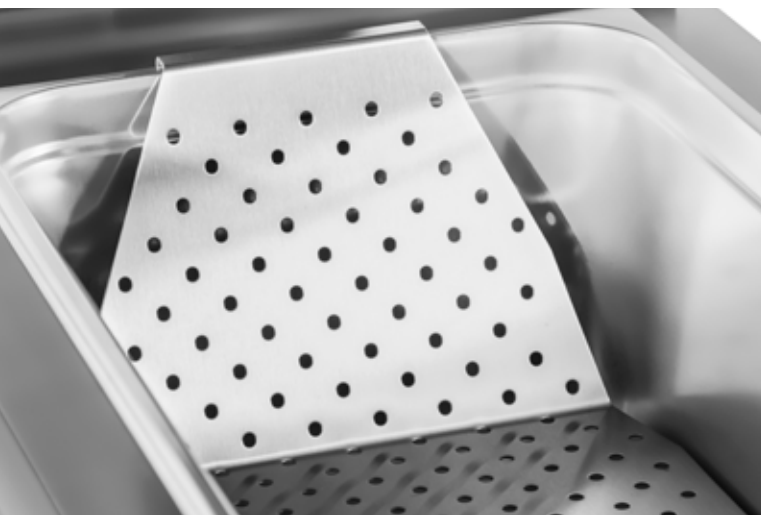


## Tank

One piece built - in tank stainless Steel.  
Gastronorm GN 2/3 200 mm deep.  
Double perforated bottom to drain leftover oil.

## Heat lamp

Possibility of incorporating an infrared heat lamp to keep the fries warm.



# Wok / Paella Cooker

Ideal wok for oriental style cooking and Paella cookers. Cooking techniques that requires high performance burners for very fast cooking with maximum power.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Paella cookers

Homogeneous and powerful heat.  
Large surface.

## Several possibilities

Special ring self-ventilated for Wok pan.  
Ideal for cooking with large diameter Wok pans.

## Burner

Special crown with a large surface. 27 kW high power special cast iron burner.

## Burner

Self-stabilized double flame crown.  
Special high-performance burner 8,4 kW.



# Tilting pan

Versatile cooking equipment, sturdy and highly powerful. Optimum temperature maintenance and superior cleaning.

*S750 EV*  
*S900 EV*

## Tank

Bimetallic plate 17 mm thick in stainless steel AISI 304 and iron, micromelted. Excellent caloric performance and cleanliness. Sandblasted finish.



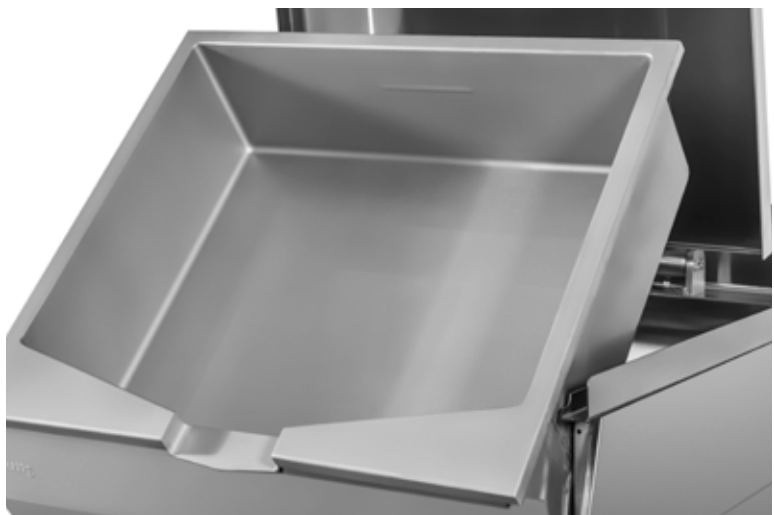
## Filling and emptying system

Filling with integrated water tap.

Emptying by tilting the tank automatically motorized or manual.

## Security

Safety system that turns off the burner in case of lifting the tank, while the pilot light is on.



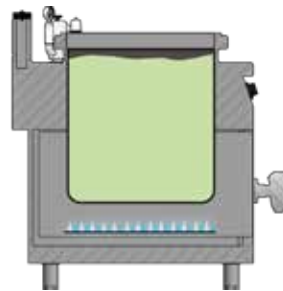


# Boiling Pan

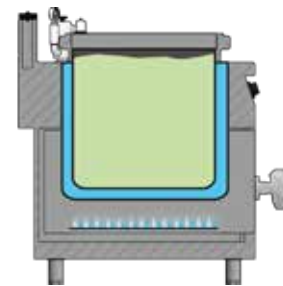
Great capacity for cooking and productivity in pots with high quality tanks and finishes. Direct and indirect cooking.



*S750 EV*  
*S900 EV*



Direct heating



Indirect heating

## Tank

Construction in stainless steel 18/10 AISI 304 and base in AISI 316.

Capacity of the tank from 50 to 150 liters.

## Heating system

Two heating versions of the tank:

- Direct heating
- Indirect heating

## Burners

Stainless steel tubular burners powered by safety valve and ignited by electric piezo.

## Filling and emptying system

Large diameter discharge tap for easy cleaning.  
Built-in cold and hot water filling tap.



# Ovens

Available in all series in gas or electric version.



## Assembly

Built-in guides with 60 mm of separation and rounded edges for easy cleaning and sliding of the trays. Stainless steel cooking chamber.

## Burner base

Cast iron base for good transmission and heat retention in 900 and 1000 Series. Stainless steel base for 600 and 750 Series.





#### Features

- Capacity 4 Trays GN 1/1 or 4 of 530 x 600 mm.
- Distance between guides 60 mm.
- Gas version: 5 kW power with piezo ignition.
- Electrical version: Power of 6 kW configured with a resistance up and down one and can use one or both at a time.
- Static model, without forced air circulation.
- Convection Model Ventilated, equipped with a fan that can be used at will to homogenize the temperature in the cooking chamber and to accelerate the cooking time.

#### Oven types

- Standard: 530 x 750 x 330 mm
- HG: 735 x 750 x 330 mm

## Cool Down

Fixing point to keep the door half open. We avoid excessive accumulation of steam and cooling the cooking chamber.



# Options and Accessories

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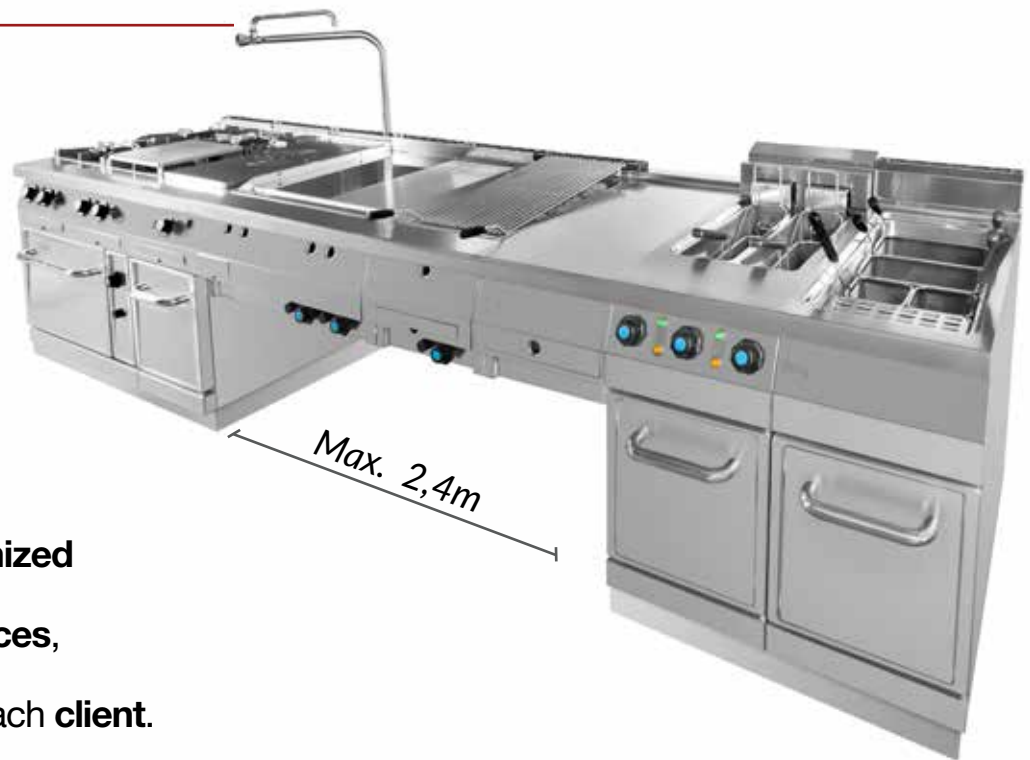
Multiple possibilities in finishes and accessories to complete your Professional kitchen to your pleasure and according to preferences and needs.





### Water Column

- Cold
- Hot
- Cold and Hot



We offer **Cookers**  
**designed** and **customized**  
according to **preferences**,  
**needs** and tastes of each **client**.

### Bras knobs



### Gold or Brass finish door handle



### Brass burner crown



### Small pot / pan support (New)



### Embellishe plinth



### Gas cooker plate





# Design and Color

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Personalize your professional kitchen to your taste giving a touch of color and design.





## Color Elements

- Doors
- Oven + Corner cupboard
- Front control panel
- Plinth











# Monoblock

Excellence in the design of custom kitchens.



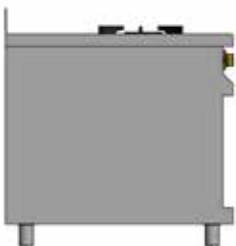
# Monoblock

Excellence in the design of custom kitchens.



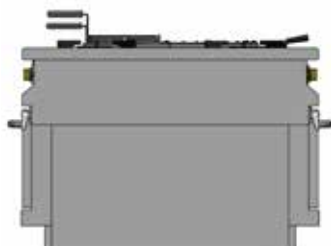
## Mural Cookers

Kitchen located against a wall.  
Cooking and controls located on the front.



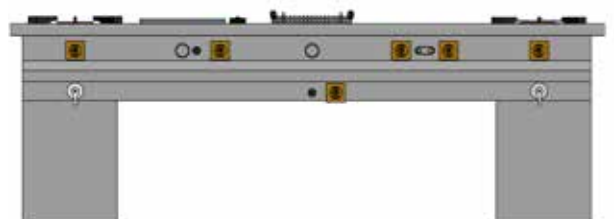
## Central Cookers

Central kitchen on island.  
Control and cooking from both sides.



## Bridge Cooker

Suspended kitchen or bridge.  
Possibilities with kitchen mural or central.



- Single and one piece countertop plans.
- Plane dimensions at preference and desired choice.
- Composition of elements on the plane matching client's taste, according to preferences and needs.
- Color design.
- Options and accessories available.



## 3 mm thickness

Sturdy cookers designed to last. Worktop surface thickness of 3 mm.



## Personalized

100% custom Kitchens designed and adapted to your needs.





# S 600 MODULAR

## Gas Cookers

	400 mm	800 mm	1200 mm
Countertop	S612 S615 7,4 Kw 8,4 Kw	S625 15,70 Kw	S631 23 Kw
Stand	T612 T615 7,4 Kw 8,4 Kw	T625 15,7 Kw	T631 23 Kw
Stand + Oven		625 19,5 Kw	631 26,8 Kw

## Gas Fry - Top Quick Griddle

	400 mm	800 mm	Types of Griddle
Countertop	SFRT60 8 Kw	SFRT62 16 Kw	- Smooth - Smooth Chrome - Grooved - Grooved Chrome - 1/2 Grooved - 1/2 Grooved Chrome
Stand	FRT60 8 Kw	FRT62 16 Kw	
Stand + Oven		FRT62H 20 Kw	

## Gas Cookers Efficient Line

	400 mm	800 mm
Countertop	S604 10,2 Kw	S614 20,4 Kw
Stand	T702 10,2 Kw	T704 20,4 Kw
Stand + Oven		614 25 Kw

## Electric Fry - Top Quick Griddle

	400 mm	800 mm	Types of Griddle
Countertop	SFRTE60 4,8 Kw	SFRTE62 9,6 Kw	- Smooth - Smooth Chrome - Grooved - Grooved Chrome - 1/2 Grooved - 1/2 Grooved Chrome
Stand	FRTE60 4,8 Kw	FRTE62 9,6 Kw	
Stand + Oven		FRTE62H 15,6 Kw	

## Electric Cookers

	400 mm	800 mm	
Countertop	S602E 4,6 Kw	S614E 8,6 Kw	
Stand + Oven	T602E 4,6 Kw	T614E 8,6 Kw	614E 14,6 Kw

## Pyroceram

	400 mm
Countertop	S60V 2,1 Kw
Stand	T60V 2,1 Kw

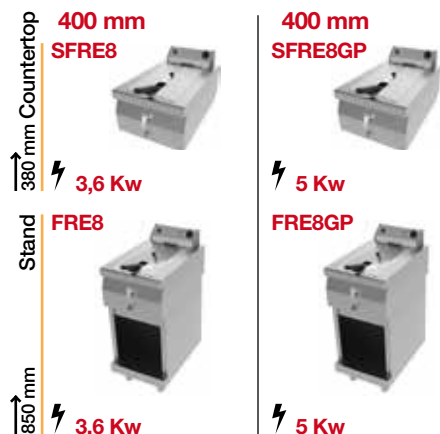
## Induction

	400 mm	400 mm	400 mm
Countertop	S60IN 3,5 Kw	S60WIN 3,5 Kw	S60WIN 3,5 Kw
Stand	T60IN 3,5 Kw	T60WIN 3,5 Kw	T60WIN 3,5 Kw / 5 Kw (GP)

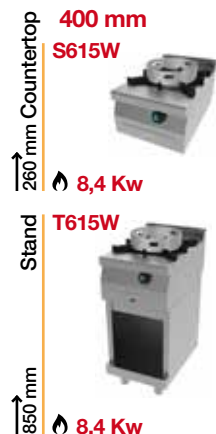


# S 600 MODULAR

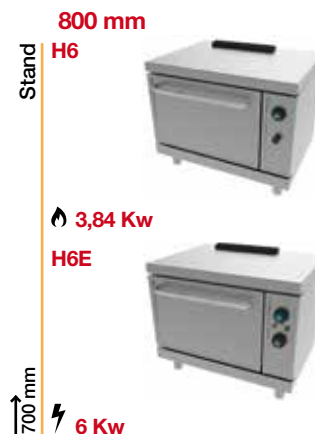
## Electric Fryers



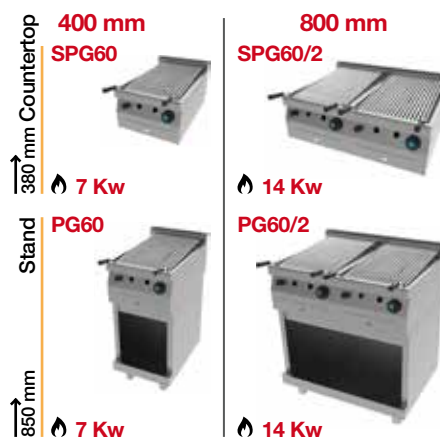
## Gas Wok



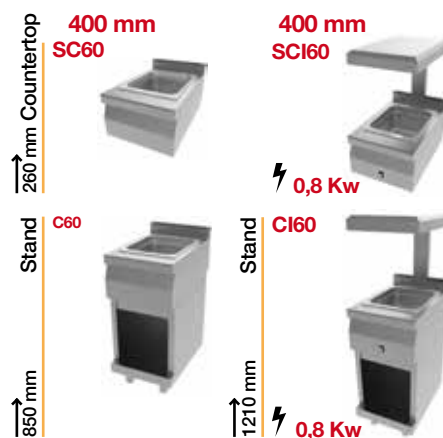
## Ovens



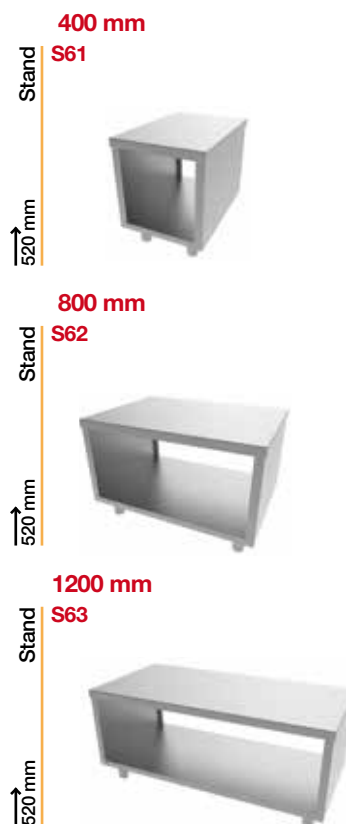
## Gas Grill with Water



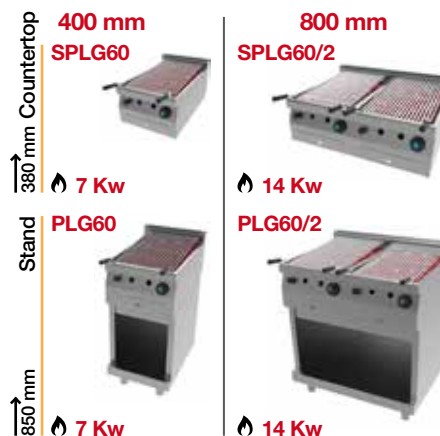
## Containers



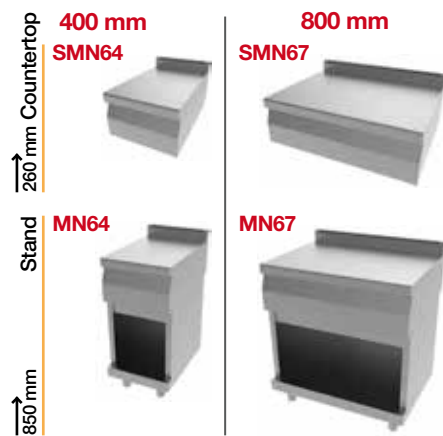
## Stands



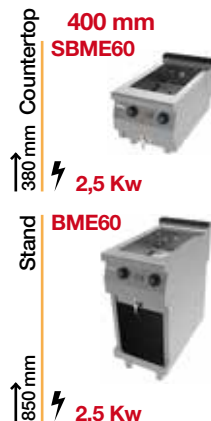
## Gas Lava Rock Grill



## Neutral Cupboards



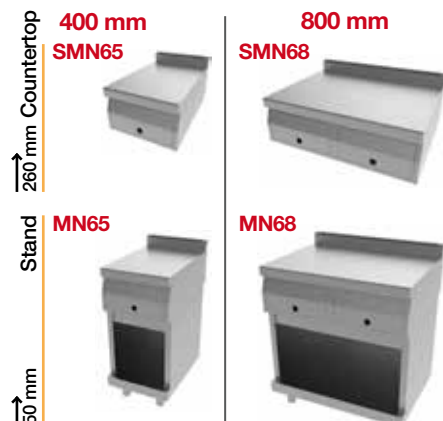
## Bain Marie



## Pasta Cookers



## Neutral Cupboards with Drawer



# S 750 MODULAR

## Gas Cookers and CHEF Cookers

	400 mm	800 mm	1200 mm
Countertop	S721 15 Kw	S741 29 Kw	S761 44 Kw
Stand	T721 15 Kw	T741 29 Kw	T761 44 Kw
Stand + Oven		741 34 Kw	761 49 Kw

290 mm Countertop  
290 mm Stand  
850 mm Stand + Oven

## Coup de feu - Hot Plate Cookers

	400 mm	800 mm	1200 mm
Countertop	STP700 10 Kw	STP742 25 Kw	STP764 40 Kw
Stand	TP700 10 Kw	TP742 25 Kw	TP764 40 Kw
Stand + Oven		TP704 12 Kw	TP706 26 Kw
		TP741 30 Kw	TP761 44 Kw
		TP714 17 Kw	TP716 31 Kw

290 mm Countertop  
290 mm Stand  
850 mm Stand + Oven

## Gas Cookers Efficient Line

	400 mm	800 mm	1200 mm
Countertop	S702 10 Kw	S704 20 Kw	S706 30 Kw
Stand	T702 10 Kw	T704 20 Kw	T706 30 Kw
Stand + Oven		714 25 Kw	716 35 Kw

290 mm Countertop  
290 mm Stand  
850 mm Stand + Oven

## Electric Cookers

	400 mm	800 mm	Optional Square Plates
Countertop	S721E 4,6 Kw	S741E 9,2 Kw	
Stand	T721E 4,6 Kw	T741E 9,2 Kw	741E 15 Kw

290 mm Countertop  
290 mm Stand  
850 mm Stand + Oven

## Pyrocera

## Induction

## Oven

	400 mm	400 mm	400 mm	800 mm
Countertop	S70V 4,2 Kw	S70IN 7 Kw 10 Kw (GP)	S70WIN Wok 3,5 Kw 5 Kw (GP)	H7 5 Kw
Stand	T70V 4,2 Kw	T70IN 7 Kw 10 Kw (GP)	T70WIN Wok 3,5 Kw 5 Kw (GP)	H7E 6 Kw

290 mm Countertop  
290 mm Stand  
850 mm Stand + Oven

# S 750 MODULAR

## Gas Fry - Top Quick Griddle

290 mm Countertop ↑ 850 mm	400 mm <b>SFRT72 P70</b> 8 Kw	800 mm <b>SFRT75 P74</b> 16 Kw
	<b>FRT72 P70</b> 8 Kw	<b>FRT75 P74</b> 16 Kw
	<b>P72</b> 8 Kw	<b>P76</b> 16 Kw
		<b>P78</b> 16 Kw

## Electric Fry - Top Quick Griddle

290 mm Countertop ↑ 850 mm	400 mm <b>SFRT72 P70</b> 4,8 Kw	800 mm <b>SFRT75 P74</b> 9,6 Kw
	<b>FRT72 P70</b> 4,8 Kw	<b>FRT75 P74</b> 9,6 Kw
	<b>P72</b> 4,8 Kw	<b>P76</b> 9,6 Kw
		<b>P78</b> 9,6 Kw

## Gas and Electric Boiling Pan

850 mm ↑	800 mm <b>MAG50</b> Direct 10 Kw	800 mm <b>MAG50I</b> Indirect 10 Kw
	<b>MAGE50I</b> Indirect 6 Kw	

## Gas and Electric Tilting Pan

850 mm ↑	800 mm <b>SB70</b> 19 Kw	800 mm <b>SBE70</b> 15 Kw
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## Gas and Electric Fryers

850 mm ↑	400 mm <b>FRG70</b> 12 Kw	800 mm <b>FRG70/2</b> 24 Kw
	<b>FRE70</b> 10 Kw	<b>FRE70/2</b> 20 Kw
	<b>FRE716</b> 16 Kw	

## Grills

850 mm ↑	400 mm <b>PG70</b> Water 7 Kw	800 mm <b>PG70/2</b> Water 14 Kw
	<b>PLG70</b> Lava 7 Kw	<b>PLG70/2</b> Lava 14 Kw
	<b>SPAE70</b> Water 4 Kw	<b>SPAE70/2</b> Water 8,2 Kw
	<b>PAE70</b> Agua 4 Kw	<b>PAE70/2</b> Agua 8,2 Kw

## Gas Wok / Gas Paella Cooker

850 mm ↑	400 mm <b>S715W</b> 8,4 Kw	800 mm <b>P70</b> 11,6 Kw
	<b>T715W</b> 8,4 Kw	<b>P71</b> 16,2 Kw

## Bain Marie

290 mm Countertop ↑ 850 mm	400 mm <b>SBME72</b> 1,5 Kw
	<b>BME72</b> 1,5 Kw

## Pasta Cookers

850 mm ↑	400 mm <b>CPG70</b> 9,2 Kw
	<b>CPE70</b> 9 Kw

## Containers

850 mm ↑	400 mm <b>C7C</b> 1,5 Kw
	<b>CI70</b> 1,5 Kw

## Neutral Cupboards

850 mm ↑	400 mm <b>MN74</b> SMN74 Countertop MN75 With drawers	800 mm <b>MN77</b> SMN77 Countertop MN78 With drawers
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# S 900 MODULAR

## Gas Cookers and CHEF Cookers

	400 mm	800 mm	1200 mm
Stand	T201	T401	T601
850 mm	15,7 Kw	30,4 Kw	46 Kw
Stand + Oven		411	611
850 mm		35,7 Kw	51,4 Kw
			611HG
			55,4 Kw

## Coup de feu - Hot Plate Cookers

	400 mm	800 mm	1200 mm
Stand	TP200	TP202	TP604
850 mm	10,5 Kw	26,2 Kw	40,8 Kw
Stand + Oven		TP402	TP602
850 mm		14 Kw	29,7 Kw
		TP212	TP614
		31,5 Kw	46,2 Kw
			50,1 Kw HG
		TP412	TP612
		19,3 Kw	35 Kw
			39 Kw HG

## Gas and Electric Fryers

	400 mm	800 mm
Stand	FRG90	FRG90/2
850 mm	24 Kw	48 Kw
Stand + Oven	FRG915	FRG915/2
850 mm	11,9 Kw	23,8 Kw
	FRE90	FRE90/2
	18 Kw	36 Kw
	FRG915	FRG915/2
	10 Kw	20 Kw
	FRG916	
	16 Kw	

Optional Automatic Filter

## Electric Cookers

	400 mm	800 mm
Stand	TE201	TE401
850 mm	4,6 Kw	9,2 Kw
Stand + Oven		E411
850 mm		9,2 Kw

## Pyroceraam

	400 mm
Stand	T90V
850 mm	7 Kw

## Induction

	400 mm	400 mm	400 mm
Stand	T90IN	T90IN	T90WIN
850 mm	7 Kw / 10 Kw (GP)	7 Kw / 10 Kw (GP)	Wok 3,5 Kw / 5 Kw (GP)



# S 900 MODULAR

## Gas Fry - Top Quick Griddle

400 mm	800 mm	1200 mm
Stand FRT20 P90 Smooth 9,1 Kw	Stand FRT90 P95 Smooth 18,2 Kw	Stand FRT120 P121 Smooth 27,2 Kw
850 mm FRT20 P92 Grooved 9,1 Kw	850 mm FRT90 P99 1/2 Grooved 18,2 Kw	850 mm FRT120 P123 1/2 Grooved 27,2 Kw

## Electric Fry - Top Quick Griddle

400 mm	800 mm	1200 mm
Stand FRTE20 P90 Smooth 7,5 Kw	Stand FRTE90 P95 Smooth 15 Kw	Stand FRTE120 P121 Smooth 22,5 Kw
850 mm FRTE20 P92 Grooved 7,5 Kw	850 mm FRTE90 P99 1/2 Grooved 15 Kw	850 mm FRTE120 P123 1/2 Grooved 22,5 Kw

## Grills

400 mm	800 mm
Stand PG90 Water 14 Kw	Stand PG90/2 Water 28 Kw
850 mm PLG90 Lava 14 Kw	850 mm PLG90/2 Lava 28 Kw
850 mm PAE90 Water 4 Kw	850 mm PAE90/2 Water 8,2 Kw

## High - Performance Stove

730 x 730 mm  
160HGR  
Stand  
500 mm  
11,6 Kw

## Gas Wok / Gas Paella Cooker

400 mm	800 mm
Stand T915W 15,7 Kw	P90 11,6 Kw
850 mm Stand + Oven P91 16,8 Kw	

## Gas and Electric Boiling Pan

800 mm	800 mm
Stand MAG150 Direct 24 Kw	Stand MAG150I Indirect 24 Kw
850 mm MAGE150I Indirect 16 Kw	

## Gas and Electric Tilting Pan

800 mm	800 mm
Stand SB90 19 Kw	Stand SBE90 15 Kw
850 mm SB120 28,5 Kw	850 mm SBE120 22,5 Kw

## Bain Marie / Pasta Cookers

400 mm	400 mm
Stand BME20 2,25 Kw	Stand CPG90 13,5 Kw
	12 Kw CPE90

## Neutral Cupboards

400 mm	800 mm
Stand MN94 Optional: With Drawer	Stand MN97 Optional: With Drawer

## Containers

400 mm	400 mm
Stand C90 850 mm	Stand CI90 1220 mm 1,5 Kw

## Oven






800 mm	1200 mm
Stand H9 HE9 4,4 Kw 6 Kw	Stand H9HG 9,5 Kw

# S 1000 MODULAR




## Gas Cookers and CHEF

	450 mm T20C	900 mm T40C	1300 mm T60C
Stand			
850 mm	15,7 Kw	30,35 Kw	46 Kw
Stand + Oven		40P 	60P 
850 mm		35,7 Kw	51,4 Kw






## Gas and Electric Fryers

	450 mm FRG100	900 mm FRG100/2
Stand		
850 mm	24 Kw	48 Kw
Stand + Oven	FRE100 	FRE100/2 
850 mm	18 Kw	36 Kw
	FRE116 	
850 mm	16 Kw	

## Electric Cookers

	450 mm TE20C	900 mm TE40C
Stand		
850 mm	7 Kw	14 Kw
Stand + Oven		40PE 
850 mm		20 Kw





## Gas Fry - Top Quick

	450 mm FRT50 P100	900 mm FRT100 P104	900 mm FRT100 P106
Stand			
850 mm	Smooth 9,1 Kw	Smooth 18,2 Kw	1/2 Grooved 18,2 Kw
	FRT50 P102 	FRT100 P108 	
850 mm	Grooved 9,1 Kw	Grooved 18,2 Kw	




## Pyroceram / Induction

	450 mm T50V	450 mm T50IN	450 mm T50WIN
Stand			
850 mm	7 Kw	7 Kw / 10 Kw (GP)	7 Kw / 10 Kw (GP)

## Electric Fry - Top Quick Griddle







	450 mm FRTE50 P100	900 mm FRTE100 P104	900 mm FRTE100 P106
Stand			
850 mm	Smooth 7,5 Kw	Smooth 15 Kw	1/2 Grooved 15 Kw
	FRTE50 P102 	FRTE100 P108 	
850 mm	Grooved 7,5 Kw	Grooved 15 Kw	

## Coup de feu - Hot Plate Cookers

	450 mm TP20C	900 mm TP40C
Stand		
850 mm	10,5 Kw	14 Kw
Stand + Oven		TP40P 
850 mm		20 Kw

# S 1000 MODULAR

## Grills

Stand	450 mm PG100	900 mm PG100/2
		
	Water 14 Kw	Water 28 Kw
850 mm	PLG100	PLG100/2
		
	Lava 14 Kw	Lava 28 Kw
Stand	PAE100	PAE100/2
		
850 mm	Water 4 Kw	Water 8,2 Kw

## Neutral Cupboards

Stand	450 mm MN50	900 mm MN100
		
380 mm	Optional: With Drawer	Optional: With Drawer

## Bain Marie

Stand	450 mm BME50
	
	3 Kw
850 mm	

## Pasta Cookers

450 mm	CPG100
	
13,5 Kw	
CPE100	
	
12 Kw	

## Gas Wok

Stand	450 mm T50W
	
850 mm	16,8 Kw

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