



Cooking

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

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

600 Series

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



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 unrepeatabe cuisine.







Modular Cookers

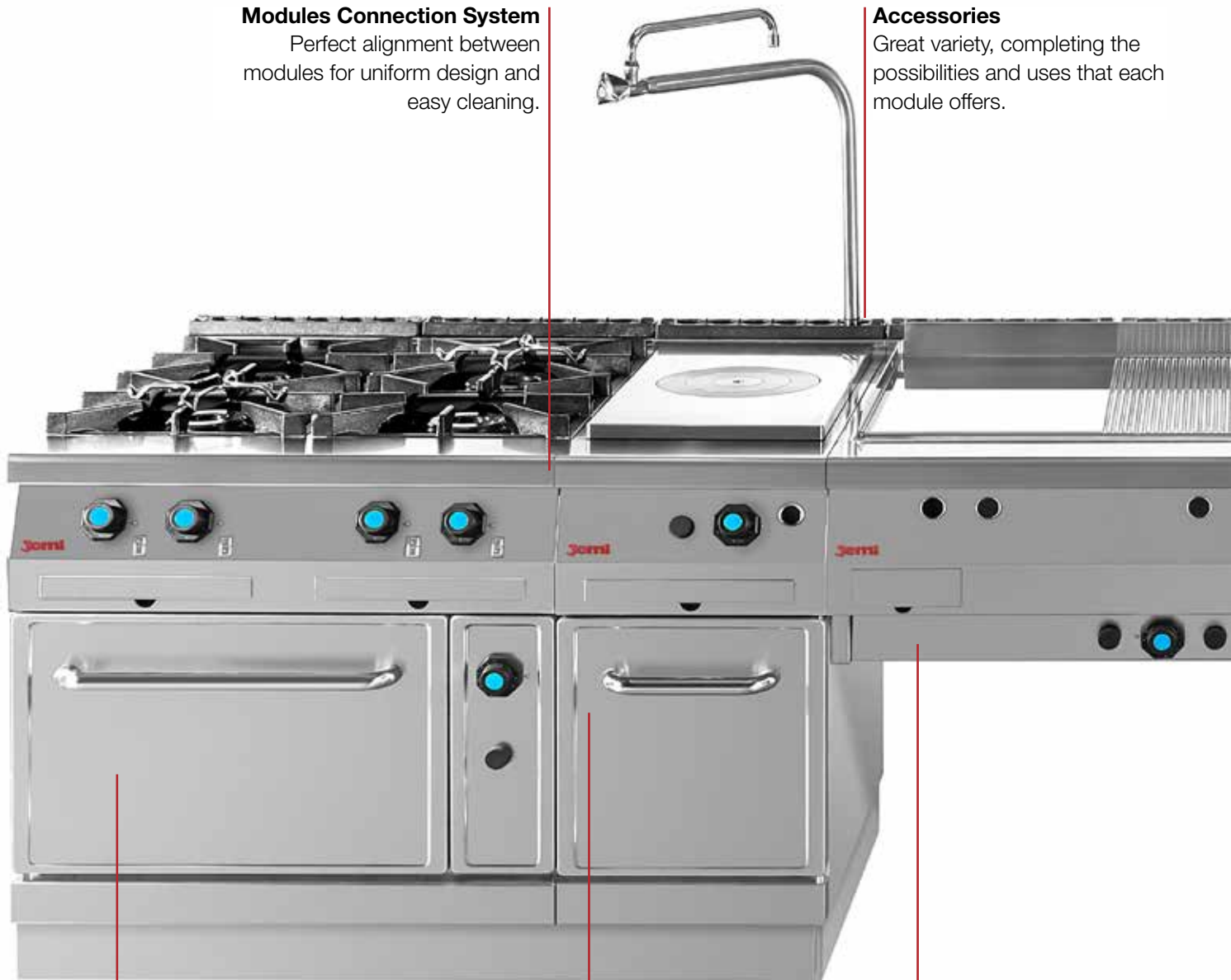
A range of cookers with infinite possibilities and combinations, capable of satisfying the needs of compact professional kitchens in small spaces, to large format professional kitchens with a large production capacity.

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

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.

Embellisse 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

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

Cleaning

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

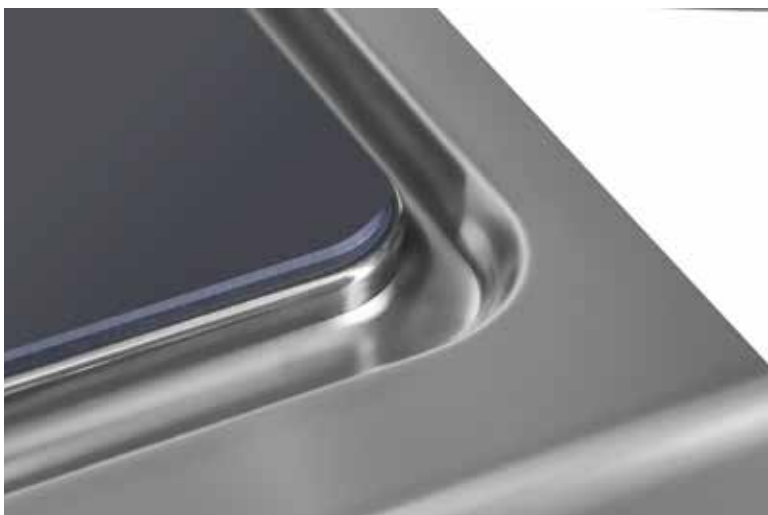
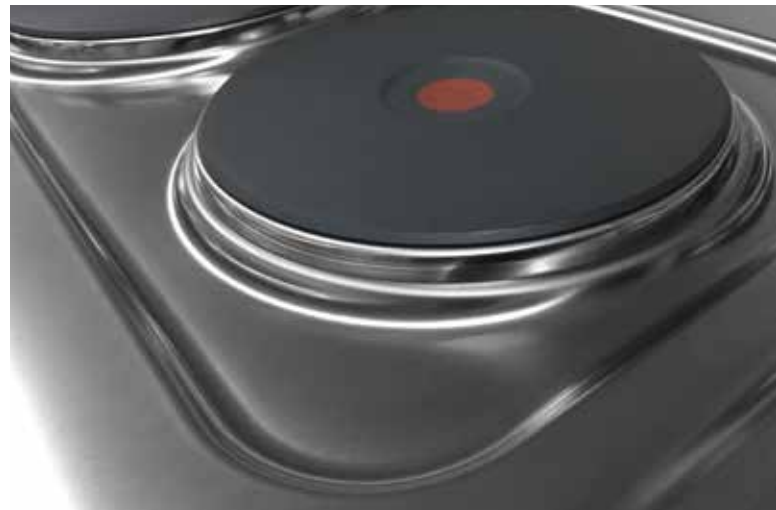
Refrigeration

Forced cooling system to ensure good performance and durability.

Plates

Two versions of plates depending on the series:

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



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

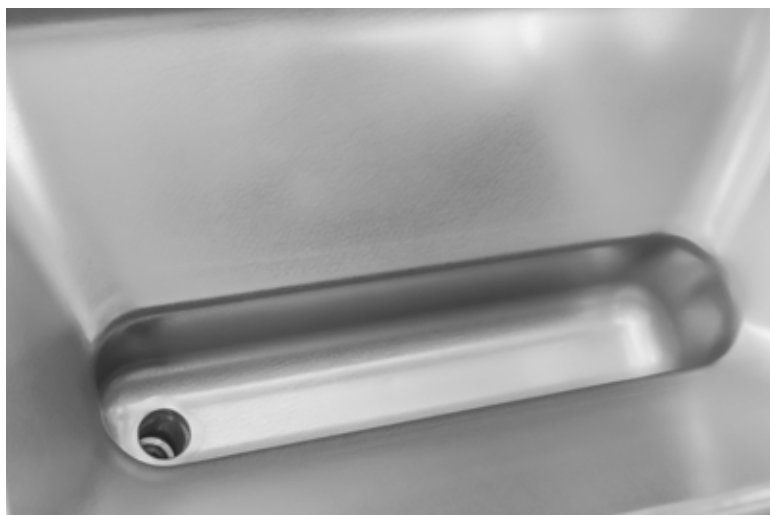
Tinned steel basket with thermal grip.
Supports to hang baskets and keep out of oil facilitating draining.

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.

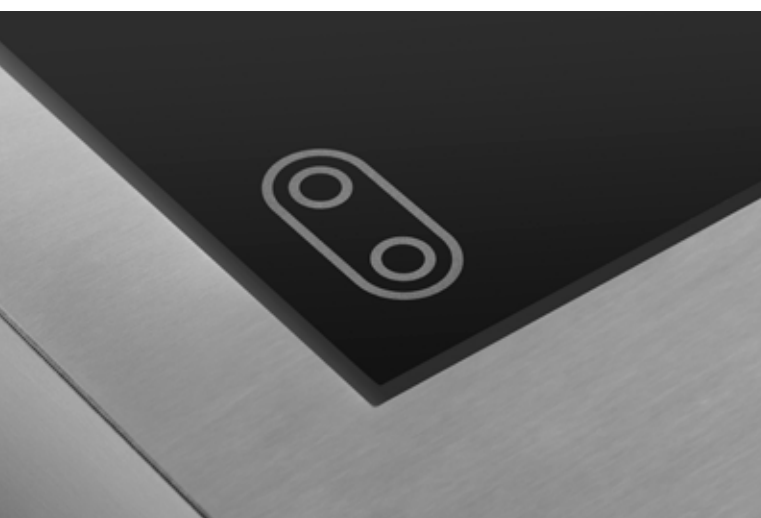


Cleaning

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.



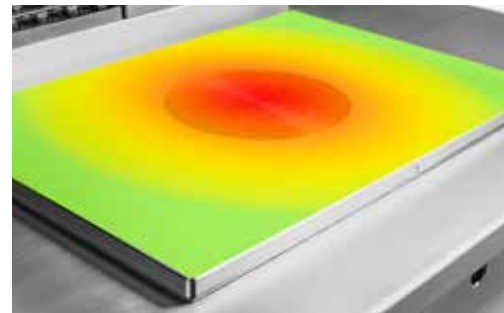
Coup de feu

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

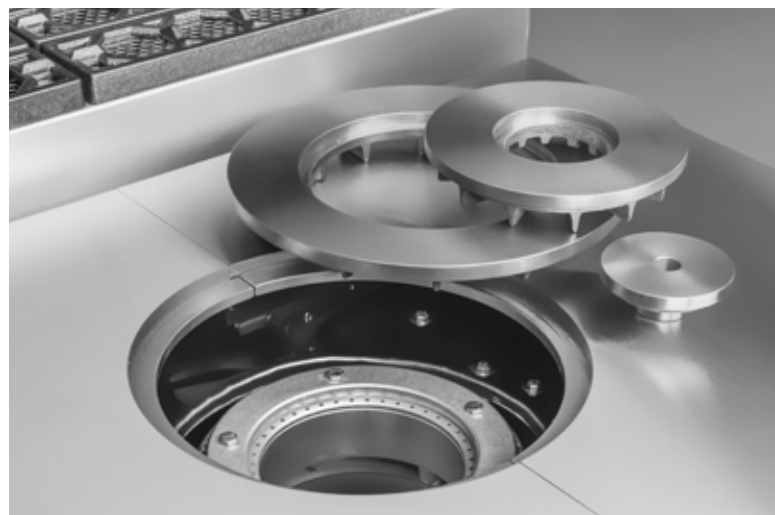
Thermal maintenance thanks to its 20 mm thickness.
Permanent ignition pilot with thermocouple.

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.

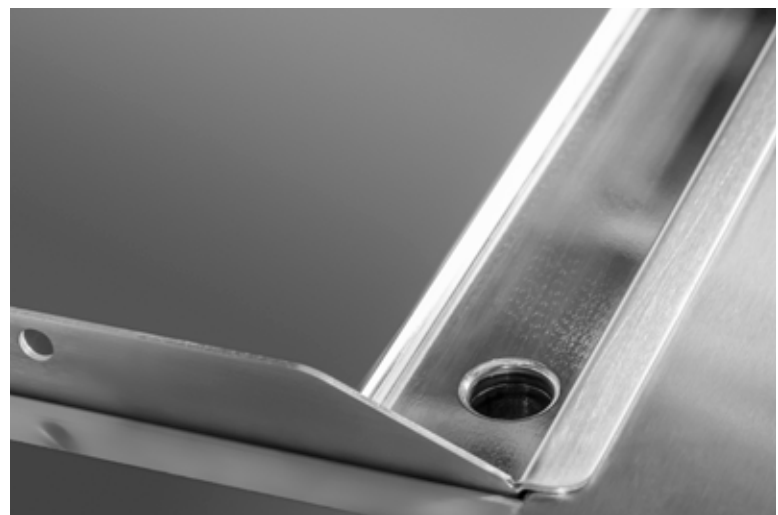
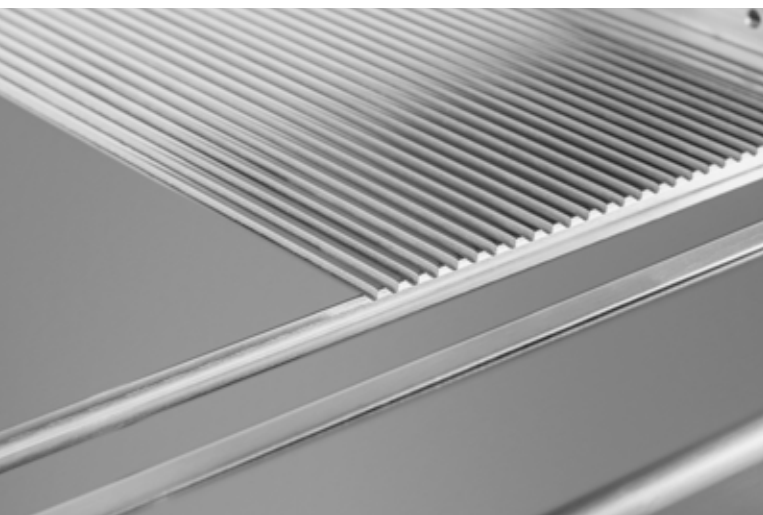
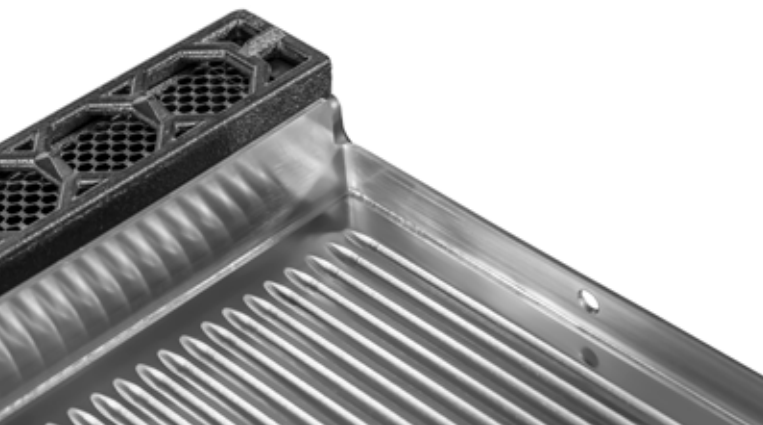


Cleaning

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

Cooking surface

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 braised: Water grills with lower water tray ensuring the best juiciness; Grids of lava, maximum speed in the transmission and retention of the heat with the version of volcanic stones; Electric grills, perfect cooking without burning the food.



S600 EV
S750 EV
S900 EV
S1000 EV

Cleaning

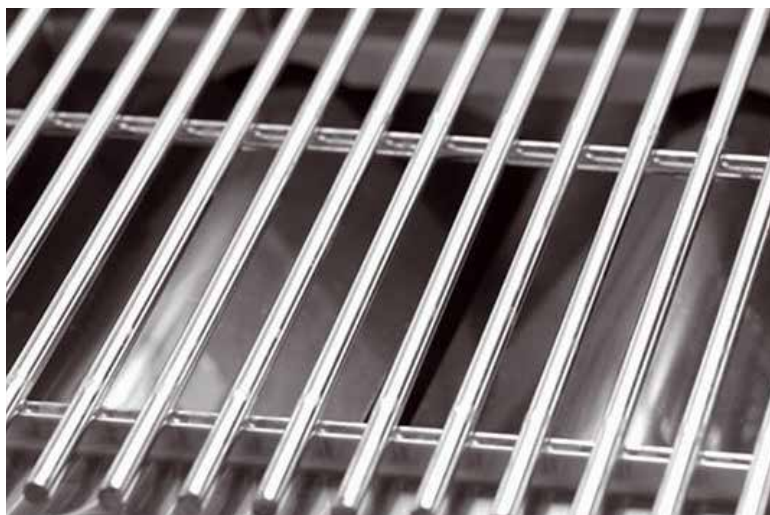
Fully removable without tools.
Grill without charcoal, clean and comfortable.
Version with water, humidifies and facilitates cleaning.

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

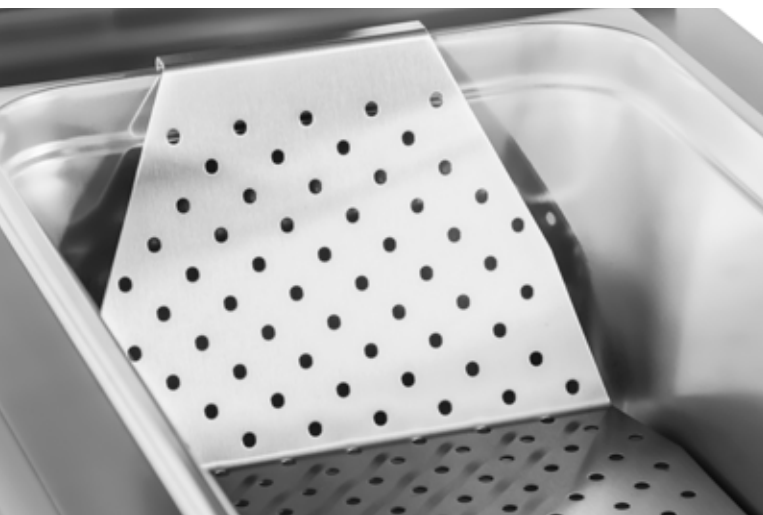


Tank

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

Ideal for oriental style cooking, a cooking technique that requires high performance burners for very fast cooking with maximum power.



S600 EV
S750 EV
S900 EV
S1000 EV

Burner

Self-stabilized double flame crown.
Special high-performance burner 8.4 kW.

Several possibilities

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



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.

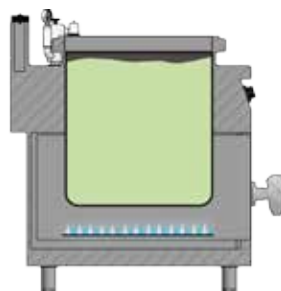
Security

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

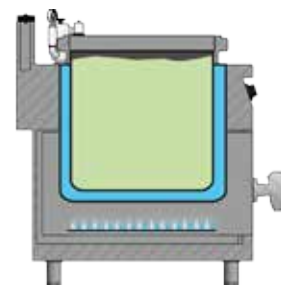


Boiling Pan

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



Direct heating



Indirect heating

S750 EV
S900 EV

Tank

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

Capacity of the tank from 50 to 150 liters.

Burners

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

Heating system

Two heating versions of the tank:

- Direct heating
- Indirect heating

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

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



Small pot / pan support (New)



Brass door handle



Embellishe plinth



Brass burner crown



Gas cooker plate





Design and Color

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





Color Elements

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



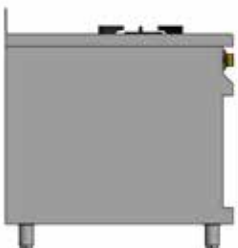
Monoblock

Excellence in the design of custom kitchens.



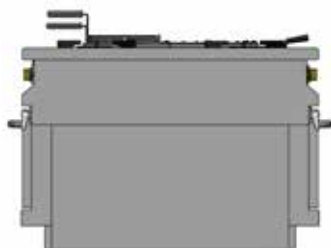
Mural Cookers

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



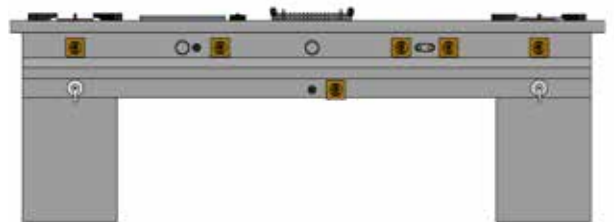
Central Cookers

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

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

Gas Fry - Top Quick Griddle

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

Gas Cookers Efficient Line

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

Electric Fry - Top Quick Griddle

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

Electric Cookers

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

Pyroceram

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

Induction

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

S 600 MODULAR

Electric Fryers

380 mm Countertop	400 mm SFRE8	400 mm SFRE8GP
⚡ 3,6 Kw	⚡ 5 Kw	
Stand	FRE8	FRE8GP
⚡ 3,6 Kw	⚡ 5 Kw	
850 mm		

Gas Wok

380 mm Countertop	400 mm S615W
🔥 8,4 Kw	
Stand	T615W
🔥 8,4 Kw	
850 mm	

Ovens

Stand	800 mm H6
🔥 3,84 Kw	
Stand	H6E
⚡ 6 Kw	
700 mm	

Gas Grill with Water

380 mm Countertop	400 mm SPG60	800 mm SPG60/2
🔥 7 Kw	🔥 14 Kw	
Stand	PG60	PG60/2
🔥 7 Kw	🔥 14 Kw	
850 mm		

Containers

380 mm Countertop	400 mm SC60	Stand	400 mm SCI60
⚡ 0,8 Kw			
Stand	C60	Stand	CI60
⚡ 0,8 Kw		⚡ 0,8 Kw	
850 mm		850 mm	

Stands

Stand	400 mm S61
520 mm	
Stand	800 mm S62
520 mm	
Stand	1200 mm S63
520 mm	

Gas Lava Rock Grill

380 mm Countertop	400 mm SPLG60	800 mm SPLG60/2
🔥 7 Kw	🔥 14 Kw	
Stand	PLG60	PLG60/2
🔥 7 Kw	🔥 14 Kw	
850 mm		

Neutral Cupboards

380 mm Countertop	400 mm SMN64	800 mm SMN67
Stand	MN64	MN67
850 mm		

Bain Marie

380 mm Countertop	400 mm SBME60
⚡ 2,5 Kw	
Stand	BME60
⚡ 2,5 Kw	
850 mm	

Pasta Cookers

380 mm Countertop	400 mm SCPE60
⚡ 4,5 Kw	
Stand	CPE60
⚡ 4,5 Kw	
850 mm	

Neutral Cupboards with Drawer

380 mm Countertop	400 mm SMN65	800 mm SMN68
Stand	MN65	MN68
850 mm		

Designed for small places, the compact 600 Series allows you to take full advantage of your Work tool. The 600 Series provides you with an endless combinations to create a professional and personalized environments from the smallest places.

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

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

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

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

Pyroceram






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

S 750 MODULAR




Gas Fry - Top Quick Griddle

	400 mm	800 mm
	SFRT72	SFRT75
380 mm Countertop		
	8 Kw	16 Kw
Stand		
	8 Kw	16 Kw
850 mm		
Stand + Oven		
		21 Kw
850 mm		

Electric Fry - Top Quick Griddle

	400 mm	800 mm
	SFRTE72	SFRTE75
380 mm Countertop		
	4,8 Kw	9,6 Kw
Stand		
	4,8 Kw	9,6 Kw
850 mm		
Stand + Oven		
		15,6 Kw
850 mm		





Gas and Electric Boiling Pan

	800 mm	800 mm
	MAG50	MAG50I
Stand		
	Directa 10 Kw	Indirecta 10 Kw
	MAGE50I	
850 mm		
	Indirecta 6 Kw	









Gas and Electric Tilting Pan

	800 mm	800 mm
	SB70	SBE70
Stand		
	19 Kw	15 Kw
850 mm		





Gas and Electric Fryers

	400 mm	800 mm
	FRG70	FRG70/2
Stand		
	12 Kw	24 Kw
	FRE70	FRE70/2
		
	10 Kw	20 Kw
	FRE716	
		
	16 Kw	
850 mm		



Grills

	400 mm	800 mm
	PG70	PG70/2
Stand		
	Water 7 Kw	Water 14 Kw
	PLG70	PLG70/2
		
	Lava 7 Kw	Lava 14 Kw
850 mm		
Countertop	SPAE70	SPAE70/2
		
	Water 4 Kw	Water 8,2 Kw
Stand	PAE70	PAE70/2
		
	Agua 4 Kw	Agua 8,2 Kw
850 mm		

Gas Wok / Gas Paella Cooker

	400 mm	800 mm
	S715W	
380 mm Countertop		
	8,4 Kw	
Stand	T715W	P70
		
	8,4 Kw	11,6 Kw
850 mm		
Stand + Oven		P71
		
		16,2 Kw
850 mm		



Bain Marie

	400 mm
	SBME72
380 mm Countertop	
	1,5 Kw
Stand	
	1,5 Kw
850 mm	



Pasta Cookers

	400 mm
	CPG70
Stand	
	9,2 Kw
	CPE70
	
	9 Kw
850 mm	

Containers

	400 mm	400 mm
	C70	CI70
Stand		
	1,5 Kw	
850 mm		1,220 mm

Neutral Cupboards

	400 mm	800 mm
	MN74	MN77
Stand		
	Optional: Countertop With Drawer	Optional: Countertop With Drawer
380 mm		

S 900 MODULAR

Gas Cookers and CHEF

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

Coup de feu - Hot Plate

	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
		14 Kw	29,7 Kw
850 mm		TP212	TP614
		31,5 Kw	46,2 Kw 50,1 Kw HG
850 mm		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
	11,9 Kw	23,8 Kw
850 mm	FRE90	FRE90/2
	18 Kw	36 Kw
850 mm	FRE915	FRE915/2
	10 Kw	20 Kw
860 mm	FRE916	
	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

Pyroceram

	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

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

Electric Fry - Top Quick Griddle

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

Grills

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

High - Performance Stove

730 x 730 mm
160HGR

Stand
500 mm

11,6 Kw

Gas and Electric Boiling Pan

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

Gas Wok / Gas Paella Cooker

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

Gas and Electric Tilting Pan

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

Bain Marie / Pasta Cookers

Stand 850 mm	400 mm BME20	400 mm
	2,25 Kw	
	CPG90	
	13,5 Kw	12 Kw

Neutral Cupboards

Stand 380 mm	400 mm MN94	800 mm MN97
	Optional: With Drawer	Optional: With Drawer

Containers

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

Oven

Stand 700 mm	800 mm H9 HE9	1200 mm H9HG
	4,4 Kw 6 Kw	9,5 Kw

S 1000 MODULAR

Gas Cookers and CHEF

Stand	400 mm T20C	800 mm T40C	1200 mm T60C
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

Stand	400 mm FRG100	800 mm FRG100/2
850 mm	24 Kw	48 Kw
Stand + Oven	FRE100	FRE100/2
850 mm	18 Kw	36 Kw
Stand + Oven	FRE116	
850 mm	16 Kw	

Electric Cookers

Stand	400 mm TE20C	800 mm TE40C
850 mm	7 Kw	14 Kw
Stand + Oven	40PE	
850 mm	20 Kw	20 Kw

Gas Fry - Top Quick

Stand	400 mm FRT50 P100	800 mm FRT100 P104	800 mm FRT100 P106
850 mm	Smooth 9,1 Kw	Smooth 18,2 Kw	1/2 Grooved 18,2 Kw
Stand + Oven	FRT50 P102	FRT100 P108	
850 mm	Grooved 9,1 Kw	Grooved 18,2 Kw	

Pyroceram / Induction

Stand	400 mm T50V	400 mm T50IN	400 mm T50WIN
850 mm	7 Kw	7 Kw / 10 Kw (GP)	7 Kw / 10 Kw (GP)
Stand + Oven			
850 mm	20 Kw		

Electric Fry - Top Quick

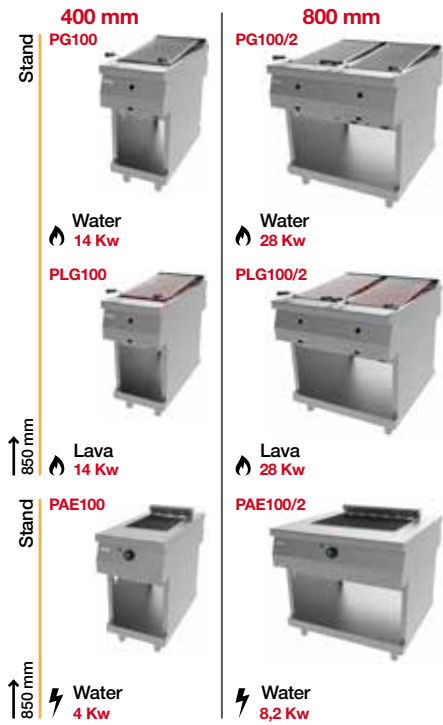
Stand	400 mm FRTE50 P100	800 mm FRTE100 P104	800 mm FRTE100 P106
850 mm	Smooth 7,5 Kw	Smooth 15 Kw	1/2 Grooved 15 Kw
Stand + Oven	FRTE50 P102	FRTE100 P108	
850 mm	Grooved 7,5 Kw	Grooved 15 Kw	

Coup de feu - Hot Plate

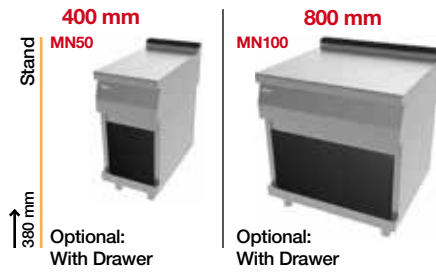
Stand	400 mm TP20C	800 mm TP40C	1200 mm TP60C
850 mm	10,5 Kw	14 Kw	29,7 Kw
Stand + Oven		TP40P	TP60P
850 mm		20 Kw	35,7 Kw

S 1000 MODULAR

Grills



Neutral Cupboards



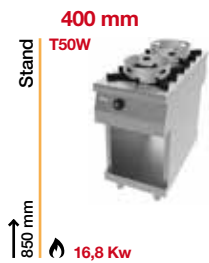
Bain Marie



Pasta Cookers



Gas Wok



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