

Gas ranges

Watertight pressed worktop, made in AISI 304 stainless steel, 1 mm thickness. Drawn edges. Removable burners in nickel-plated cast iron, brass burner caps of 3.5 kW and 6 kW with double spreader and self-stabilizing flame. Pilot flame protected inside the main burner. Individual pan support on each burner. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).

Versions with GN 2/1 static oven (gas heating): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Gas oven: 6 kW burner (8 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.



D77G2SA

2 burners with safety valve (chromium-plated pan-support version)

Dimensions	400x700x850 mm
Weight	45 kg

Burners		Gas tot.
3,5 kW	6 kW	kW
1	1	9,5

Cast iron pan support version
At order, please add "G" at the end of the code



D77G4SA

4 burners with safety valve (chromium-plated pan-support version)

Dimensions	700x700x850 mm
Weight	72 kg

Burners		Gas tot.
3,5 kW	6 kW	kW
2	2	19

Cast iron pan support version
At order, please add "G" at the end of the code



D77G6SA

6 burners with safety valve (chromium-plated pan-support version)

Dimensions	1100x700x850 mm
Weight	100 kg

Burners		Gas tot.
3,5 kW	6 kW	kW
3	3	28,5

Cast iron pan support version
At order, please add "G" at the end of the code



D77G4SF

4 burners with safety valve / gas oven (chromium-plated pan-support version)

Dimensions 700x700x850 mm

Weight 102 kg

Oven dimensions	Burners		Gas oven	Gas tot.
LxPxH cm	3,5 kW	6 kW	kW	kW
56x66x31	2	2	6	25

Cast iron pan support version

At order, please add "G" at the end of the code



D77G6SFA

6 burners with safety valve / gas oven (chromium-plated pan-support version)

Dimensions 1100x700x850 mm

Weight 136 kg

Oven dimensions	Burners		Gas oven	Gas tot.
LxPxH cm	3,5 kW	6 kW	kW	kW
56x66x31	3	3	6	34,5

Cast iron pan support version

At order, please add "G" at the end of the code



D77G6SFM

6 burners with safety valve / maxi gas oven (chromium-plated pan-support version)

Dimensions 1100x700x850 mm

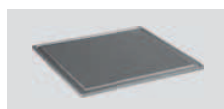
Weight 140 kg

Oven dimensions	Burners		Gas oven	Gas tot.
LxPxH cm	3,5 kW	6 kW	kW	kW
77x66x31	3	3	8	36,5

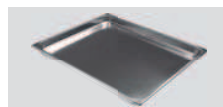
Cast iron pan support version

At order, please add "G" at the end of the code

Accessories



Code	Dim. (mm)
A770008 smooth plate	300x600x40
A770009 lined plate	300x600x40



Code	Dim. (mm)
AFC0025 S/S pans GN 1/1	530x325x40
AFC0038 S/S pans GN 1/1	530x325x20
AFC0027 S/S pans GN 2/1	650x530x200
AFC0028 S/S pans GN 2/1	650x530x400



Code	Dim. (mm)
A770007 joint connection	640x10x10

Electric ranges

Watertight pressed worktop made in AISI 304 stainless steel, 1 mm thickness. Fast-heating hot plates with safety device made in cast iron with diameter of 150/220 mm, watertight fixed to the worktop, powered by 1.5 kW and 2.6 kW heating elements with 6 (+1) positions thermostat. 4 squared plates (300x300 mm, made in cast iron) version powered by 2,6 kW heating elements per each plate. Indicator lights show when each hotplate is in operation. Rounded corners and moulded recess trap liquids. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).

Versions with GN 2/1 static oven (electric heating): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Electric oven: 5.3 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility.



D77E2A

2 round plates

Dimensions 400x700x850 mm

Weight 38 kg

Electric elements		Total electric power	Supply
1,5 kW	2,6 kW	kW	
1	1	4,1	400V, 3N 50/60



D77E4A

4 round plates

Dimensions 700x700x850 mm

Weight 54 kg

Electric elements		Total electric power	Supply
1,5 kW	2,6 kW	kW	
2	2	8,2	400V, 3N 50/60



D77E4F

4 round plates/electric oven

Dimensions 700x700x850 mm

Weight 90 kg

Oven dimensions	Electric elements		Electric oven	Total electric power	Supply
LxPxH cm	1,5 kW	2,6 kW	kW	kW	
56x66x31	2	2	5,3	13,5	400V, 3N 50/60



D77E4FQ

4 square plates/electric oven

Dimensions 700x700x850 mm

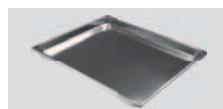
Weight 90 kg

Oven dimensions	Electric elements	Electric oven	Total electric power	Supply
LxPxH cm	2,6 kW	kW	kW	
56x66x31	4	5,3	15,7	400V, 3N 50/60

Accessories



Code	Dim. (mm)
A770007 joint connection	640x10x10



Code	Dim. (mm)
AFC0025 S/S pans GN 1/1	530x325x40
AFC0038 S/S pans GN 1/1	530x325x20
AFC0027 S/S pans GN 2/1	650x530x200
AFC0028 S/S pans GN 2/1	650x530x400

Solid top

Watertight pressed worktop made in AISI 304 stainless steel, 1 mm thickness. Cooking plate made in cast iron (10 mm thickness) with removable central ring. 40 dm² cooking area powered by a 9 kW stainless steel burner, placed under the central ring, with piezo-electric ignition and thermostatic control. The hotplate surface reaches 500 °C in the center and decreases toward the edges up to approximately 200 °C. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).

Versions with GN 2/1 static oven (gas heating): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Gas oven: 6 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.



D77GTA

gas solid top

Dimensions 700x700x850 mm

Weight 90 kg

Burners	Gas tot.
9 kW	kW
1	9



D77GTF

gas solid top/gas oven

Dimensions 700x700x850 mm

Weight 120 kg

Oven dimensions	Burners	Gas oven	Gas tot.
cm	9 kW	kW	kW
56x66x31	1	6	15



D77ETA

electric solid top

Dimensions 700x700x850 mm

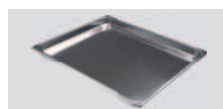
Weight 90 kg

Electric elements	Total electric power	Supply
2,25 kW	kW	
4	9	400V, 3N 50/60

Accessories



Code	Dim. (mm)
A770007 joint connection	640x10x10



Code	Dim. (mm)
AFC0025 S/S pans GN 1/1	530x325x40
AFC0038 S/S pans GN 1/1	530x325x20
AFC0027 S/S pans GN 2/1	650x530x200
AFC0028 S/S pans GN 2/1	650x530x400

Pasta cookers

Worktop made in AISI 304 stainless steel, 1 mm thickness. Moulded edges for liquid collection. Moulded tanks made in AISI 316 anti-corrosion stainless steel, rounded corners. Optional pasta baskets in AISI 304 18/10 stainless steel with thermal handle. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).

Gas versions: stainless steel burner with self-stabilizing flame. Thermocouple safety device connected to the pilot flame. Piezo-electric burner ignition.

Electric versions: electric heating elements in armoured stainless steel; power adjustment with four position switch; control of the temperature with operating and safety thermostat.



D77GC4 SC

gas pasta cooker - 1 tank of 26 lt.

Dimensions 400x700x850 mm

Weight 50 kg

Total power

kW

8,5



D77EC4 SC

electric pasta cooker - 1 tank of 26 lt.

Dimensions	400x700x850 mm
Weight	40 kg

Total electric power	Supply
kW	
5,5	400V, 3N 50/60



D77GC7 SC

gas pasta cooker - 1 tank of 40 lt.

Dimensions	700x700x850 mm
Weight	70 kg

Total power
kW
13,6



D77EC7 SC

electric pasta cooker - 1 tank of 40 lt.

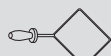
Dimensions	700x700x850 mm
Weight	60 kg

Total electric power	Supply
kW	
9	400V, 3N 50/60

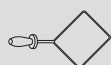
Accessories



Code	Dim. (mm)
A770049 basket for pasta cooker	145x295x230



B800003 basket for pasta cooker	165x145x230
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B800004 basket for pasta cooker	165x145x230
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Code	Dim. (mm)
B800005 basket for pasta cooker	95x295x230



B800007 basket for pasta cooker	300x325x230
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Code	Dim. (mm)
A770007 joint connection	640x10x10

Fryers

Worktop made in AISI 304 stainless steel, 1 mm thickness. Moulded and continuous welded tanks in AISI 304 18/10 stainless steel, rounded corners. Large cold zone to maintain the oil quality longer. Safety thermostat and thermostatic oil temperature regulation (90-190 °C). Large front drainer.

Simple and safe exhaust oil outlet system with oil collection tank and stainless steel filter. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).

Gas versions: high output stainless steel burner with horizontal flame, thermostatic temperature control (90- 190 °C), safety valve and thermocouple, automatic ignition with pilot flame and piezoelectric device.

Electric versions: armoured stainless steel electric heating elements inside the tank, easily tilted for complete cleaning; thermostatic temperature control.



D77GF4B

gas fryer- 1 tank of 14 lt. - 1 basket

Dimensions 400x700x850 mm

Weight 58 kg

Burners	Gas tot.
10,5 kW	kW
1	10,5



D77EF4

electric fryer - 1 tank 13 lt. - 1 basket

Dimensions 400x700x850 mm

Weight 50 kg

Electric elements	Total electric power	Supply
9 kW	kW	
1	9	400V, 3N 50/60



D77GF7B

gas fryer gas - 2 tanks of 14 lt. - 2 baskets

Dimensions 700x700x850 mm

Weight 80 kg

Burners	Gas tot.
10,5 kW	kW
2	21



D77EF7

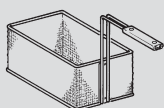
electric fryer - 2 tanks 13 lt. - 2 baskets

Dimensions 700x700x850 mm

Weight 80 kg

Electric elements	Total electric power	Supply
9 kW	kW	
2	18	400V, 3N 50/60

Accessories



Code	Dim. (mm)
A770045 basket 1/2 tank	120x295x120
A770046 basket 1/1 tank	260x295x120



Code	Dim. (mm)
A770007 joint connection	640x10x10

Code	Dim. (mm)
A9900127 oil tank collection	-

Fry-top

Worktop made in AISI 304 stainless steel, 1 mm thickness. Cooking plate thickness of 15 mm. Backsplash in AISI 304 stainless steel of 3 mm thickness, welded to the cooking surface. Removable stainless steel basin with capacity up to 2 liters for grease discharge. Differentiated cooking in full modules by means of independently-heating electric burners/elements. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).

Gas versions: stainless steel burners with self-stabilizing flame and thermostatic temperature control for a quick recovery of the temperature set. Pilot flame with thermocouple safety control. Piezo-electric burner ignition.

Electric versions: armoured stainless steel electric heating elements; thermostatic temperature control.



D77GFTA4L

gas fry-top - smooth plate
1/2 module

Dimensions 400x700x850 mm

Weight 60 kg

Burners	Gas tot.
5,5 kW	kW
1	5,5



D77GFTA4R

gas fry-top - lined plate
1/2 module

Dimensions 400x700x850 mm

Weight 60 kg

Burners	Gas tot.
5,5 kW	kW
1	5,5



D77EFTA4L

electric fry-top - smooth plate
1/2 module

Dimensions 400x700x850 mm

Weight 60 kg

Electric elements	Total electric power	Supply
4 kW	kW	
1	4	400V, 3N 50/60



D77EFTA4R

electric fry-top - lined plate
1/2 module

Dimensions 400x700x850 mm

Weight 60 kg

Electric elements	Total electric power	Supply
4 kW	kW	
1	4	400V, 3N 50/60



D77GFTA7L

gas fry-top - lined plate - 1 module

Dimensions 700x700x850 mm

Weight 92 kg

Burners	Gas tot.
5,5 kW	kW
2	11



D77GFTA7LR

gas fry-top - mixed plate - 1 module

Dimensions 700x700x850 mm

Weight 92 kg

Burners	Gas tot.
5,5 kW	kW
2	11



D77EFTA7L

electric fry-top - smooth plate - 1 module

Dimensions 700x700x850 mm

Weight 92 kg

Electric elements	Total electric power	Supply
4 kW	kW	
2	8	400V, 3N 50/60



D77EFTA7LR

electric fry-top - mixed plate - 1 module

Dimensions 700x700x850 mm

Weight 92 kg

Electric elements	Total electric power	Supply
4 kW	kW	
2	8	400V, 3N 50/60

Accessories



Code	Dim. (mm)
A770007 joint connection	640x10x10

Boiling pan

Worktop made in AISI 304 18/10 stainless steel, 1 mm thickness. Moulded edges for collecting liquids. AISI 304 pan with bottom in AISI 316 for greater resistance to corrosion. Brass drain tap equipped with removable filter. AISI 304 lid. Hot and cold water tap with swivel nozzle on worktop. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).

Indirect gas versions: AISI 304 interspace, stainless steel tubular burner with self-stabilizing flame and thermostatic temperature control. Pilot flame with thermocouple safety device. Piezo-electric ignition of the pilot. Safety valve with pressure gauge.

Indirect electric versions: AISI 304 interspace, power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge. The low pressure steam in the interspace heats evenly the surface of the pan (for both the indirect versions).



D77G50I

gas boiling pan - indirect heating
capacity 50 lt

Dimensions	700x700x850 mm
Weight	82 kg

Total gas power

kW
12,5



D77E50I

electric boiling pan - indirect heating
capacity 50 lt

Dimensions	700x700x850 mm
Weight	82 kg

Total electric power	Supply
kW	
9	400V, 3N 50/60

Accessories



Code	Dim. (mm)
B700006 colander basket 1 sector 50 L	Ø 350 - H 360
B700007 colander basket 2 sectors 50 L	Ø 350 - H 360



Code	Dim. (mm)
A770007 joint connection	640x10x10

Braising pan

Structure in AISI 304 stainless steel 18/10 with scotch-brite finishing. Tank walls in AISI 304 18/10 stainless steel and bottom in AISI 304 stainless steel. Manual tilting. Rounded corners and shaped front part to facilitate unloading and cleaning operations. Balanced stainless steel lid and strong stainless steel AISI 304 hinges. Ergonomic front handle. Water load tap placed on the front of the unit. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered

separately).

Gas versions: stainless steel burner with multiple arms for more even heat diffusion; gas valve with thermocouple, thermostatic temperature control (75-300 °C).

Electric versions: armoured heating elements in stainless steel on the external bottom of the tank; thermostatic control (75-300 °C).



D77GBR

gas braising pan - capacity 60 lt

Dimensions	800x700x850 mm
Weight	120 kg

Total gas power	Total electric power	Supply
kW	kW	
13,5	0,2	400V, 3N 50/60



D77EBR

electric braising pan - capacity 60 lt

Dimensions	800x700x850 mm
Weight	120 kg

Total electric power	Supply
kW	
9	400V, 3N 50/60

Accessories



Code	Dim. (mm)
A770007 joint connection	640x10x10

Bain marie

Worktop made in AISI 304 stainless steel, 1 mm thickness. Moulded and continuous-weld AISI 304 stainless steel tank. Gastronorm 4/3 basin capacity. Electric heating with armoured stainless steel elements, set on the external bottom of the tank and controlled by a thermostat.

Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning. Elements' connection with joints (to be ordered separately).



D77EBMA4

electric Bain Marie - 1 tank - capacity 1 GN 1/1

Dimensions 400x700x850 mm

Weight 40 kg

Total power	Supply
kW	
1,5	400V, 3N 50/60

Accessories



Code	Dim. (mm)
A800040 stainless steel container with lid 21 lt. GN 1/1	530x325x150
A800041 stainless steel container with lid 13 lt. GN 2/3	355x325x150
A800042 stainless steel container with lid 9,5 lt. GN 1/2	325x265x150
A800043 stainless steel container with lid 5 lt. GN 1/3	325x265x150



Code	Dim. (mm)
A770007 joint connection	640x10x10

Neutral worktop

Worktop made in AISI 304 18/10 stainless steel, 1 mm thickness. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height of 20 cm for a comfortable cleaning.

Elements' connection with joints (to be ordered separately).



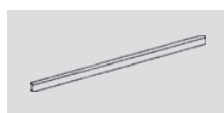
D77NA4

neutral worktop on open cupboard

Dimensions 400x700x850 mm

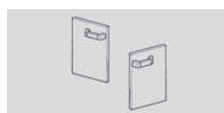
Weight 36 kg

Accessories



Code	Dim. (mm)
A770007 joint connection	640x10x10

Accessories



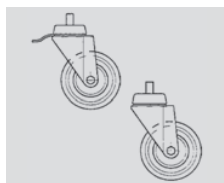
Code	Dim. (mm)
D77A777003 door for cupboard 40 cm	-
D77A777005 door kit cupboard 70 cm	-
D77A777007 door kit cupboard 110 cm	-



Code	Dim. (mm)
A770010 lateral guide for cupboard	-



Code	Dim. (mm)
A770011 shelf for cupboard GN1/1	320x530x10



Code	Dim. (mm)
A770017 stainless steel swivel caster with brake	Ø 100
A770016 stainless steel swivel caster	Ø 100