Olykess Serie og

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 3.2 kW, 5.5 kW and 7.2 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. Excellent alignment side by side.

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: 7 kW burner (9 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.





D99G4SA

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

Dimensio	ons	900x900)x850 mm
Weight		10) kg
Burners			Gas tot.
3,2 kW	5,5 kW	7,2 kW	kW
1	2	1	21,4

Cast iron pan support version

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





D99G6SA

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

Dimension	ons	1350x900x850 mm		
Weight		140 kg		
Burners			Gas tot.	
3,2 kW	5,5 kW	7,2 kW	kW	
2	2	2	31,8	

Cast iron pan support version

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





D99G4SF

Dimensions

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

Weight		150 kg		_	
Oven dimensions		Burners		Gas oven	Gas tot.
cm	3,2 kW	5,5 kW	7,2 kW	kW	kW
54x70x29	1	2	1	7	28,4

900x900x850 mm

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





D99G6SFA

Dimensions

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

Weight		220 kg		_	
Oven dimensions		Burners		Gas oven	Gas tot.
cm	3,2 kW	5,5 kW	7,2 kW	kW	kW
54v70v20	2	2	2	7	20.0

1350x900x850 mm

Cast iron pan support version

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





D99G6SFM

Dimensions

100x70x31

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

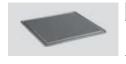
41,3

Weight		225 kg		_	
Oven dimensio		Burners		Gas oven	Gas tot.
cm	3,2 kW	5,5 kW	7,2 kW	kW	kW

1350x900x850 mm

Cast iron pan support version

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



Code	Dim. (mm)
A990059 smooth plate 1 burner	450x360
A990060 lined plate 1 burner	450x360

O PRINTESS Serie 099

Electric ranges

Watertight pressed worktop made in AISI 304 stainless steel, 1 mm thickness. Fast-heating square hot plates with safety device made in cast iron with dimensions of 300x300mm, watertight fixed to the worktop, powered by 3 kW and 4 kW heating elements with 6 (+1) positions thermostat. Indicator lights show when each hotplate is in operation. Rounded comers 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. Excellent alignment side by side.

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 (10 kW in maxi oven) 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.





D99E4AQ

4 square plates

Dimensions

Weight		92 kg	
	ctric ients	Total electric power	Supply
3 kW	4 kW	kW	
3	1	1.3	400V 3N 50/60

900x900x850 mm





4 square plates / electric oven

Dimensions	900x900x850 mm
Weight	150 kg

Oven dimensions		ctric ents	Electric oven	Total electric power	Supply
cm	3 kW	4 kW	kW	kW	
54x70x29	3	1	6,8	19,75	400V, 3N, 50/60





D99E6FAQ

6 square plates / electric oven

Dimensions	1350x900x850 mm
Weight	200 kg

Oven dimensions	Electric elements		Electric oven	Total electric power	Supply
cm	3 kW	4 kW	kW	kW	
54x70x29	4	2	6,8	26,75	400V, 3N, 50/60





D99E6FM

6 square plates / electric maxi oven

Dimensions	1350x900x850 mm
Weight	225 kg

Oven dimensions		ctric ients	Electric oven	Total electric power	Supply
cm	3 kW	4 kW	kW	kW	
100x70x31	4	2	10	30	400V, 3N, 50/60

O REPRESS Series 99

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. 50 dm² cooking area powered by a 12 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. Excellent alignment side by side.

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





D99GTF

Dimoneione

gas solid top / gas oven

Difficusions	900000000000000000000000000000000000000		
Weight	170 kg		
Burners	Gas oven	Gas tot.	
kW	kW	kW	
12	7	19	

000v000v850 mm

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. Excellent alignment side by side.





D99EBMA4

electric Bain Marie - 1 tank - capacity 1 GN 4/3

Dimensions	450x900x850 mm	
Weight	60 kg	
Total electric power	Supply	
kW		
2,5	230V, 1N, 50/60	

Code	Dim. (mm)
OA099-04-008 heating group	320x650x50



Code	Dim. (mm)
A800040 stainless steel container with lid GN 1/1	530x325x150
A800041 stainless steel container with lid GN 2/3	352x325x150
A800042 stainless steel container with lid GN 1/2	325x265x150
A800043 stainless steel container with lid GN 1/3	325x176x150

Serie of

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 comers. 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. Excellent alignment side by side

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.





D99GC4/SC

gas pasta cooker - 1 tank of 40 lt.

Dimensions	450x900x850 mm	
Weight	70 kg	
Burners	Gas tot.	
kW	kW	
14	14	•





D99GC9/SC

gas pasta cooker - 2 tanks of 40 lt.

Dimensions	900x900x850 mm	
Weight	120 kg	
Burners	Gas tot.	
kW	kW	
14+14	28	•





D99EC4/SC

electric pasta cooker - 1 tank of 40 lt.

Dimensions	450x900x850 mm
Weight	70 kg

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





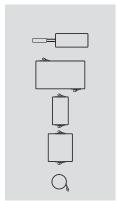
D99EC9/SC

electric pasta cooker - 2 tanks of 40 lt.

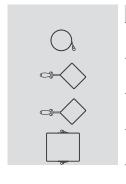
Dimensions	900x900x850 mm	
Weight	120 kg	

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

Accessories



Code	Dim. (mm)
A770049 basket	145x290x230
A770050 basket	505x300x230
A800104 basket	160x290x212
A800105 basket	240x290x215
A800108 basket	Ø 145 - H 200

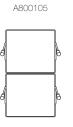


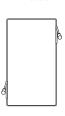
Code	Dim. (mm)
A800109 basket	Ø 185 - H 200
B800003 basket	165x145x230
B800004 basket	165x145x230
B800007 basket	330x290x230

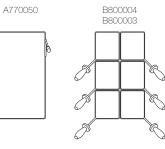
Basket for pasta cooker



A800104



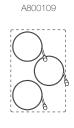












Olypess Serie ogs

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. Excellent alignment side by side.

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.





D99GF4

gas fryer - 1 tank of 18 lt. - 1 basket

Dimensions	450x900x850 mm	
Weight	73 kg	
Burners	Gas tot.	
kW	kW	
15,2	15,2	





D99EF4

electric fryer - 1 tank of 18 lt. - 1 basket

Dimensions	450x900x850 mm	
Weight	73 kg	

Electric elements	Total electric power	Supply
kW	kW	
16	16	400V, 3N, 50/60





D99GF9

gas fryer - 2 tanks of 18 lt. - 3 baskets

Dimensions	900x900x850 mm	
Weight	132 kg	
Burners	Gas tot.	
kW	kW	
15.2±15.2	30.4	





D99EF9

Dimensions

electric fryer - 2 tanks of 18 lt. - 3 baskets 900x900x850 mm

Weight	132 kg	
Electric elements	Total electric power	Supply
kW	kW	
16+16	32	400V, 3N, 50/60



Code	Dim. (mm)
160038 basket 1/1 tank	270x360x120
160037 basket 1/2 tank	130x360x120

Code	Dim. (mm)
A9900127 oil tank collection	-

O FRESS Serie 09

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. Excellent alignment side by side.

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.



D99GFTA4L

gas fry-top - smooth plate 1/2 module

Dimensions	450x900x850 mm
Weight	90 kg

Burners	Gas tot.
8 kW	kW
1	8



D99GFTA4R

gas fry-top - lined plate 1/2 module

Dimensions	450x900x850 mm	
Weight	90 kg	
Burners	Gas tot.	
8 kW	kW	
	0	





D99EFTA4L

Dimensions

electric fry-top - smooth plate 1/2 module

Weight	90 kg	
Electric elements	Total electric power	Supply
6 kW	kW	
1	6	400V 3N 50/60

450x900x850 mm





D99EFTA4R

electric fry-top - lined plate 1/2 module

Dimensions	450x900x850 mm	
Weight	90 kg	
Electric elements	Total electric power	Supply
6 kW	kW	
1	6	400V, 3N, 50/60





gas fry-top - smooth and lined plate - 1 module

Dimensions	900x900x850 mm	
Weight	160 kg	
Burners	Gas tot.	
8 kW	kW	
2	16	





D99GFTA9L

gas fry-top - smooth plate 1 module

Dimensions	900x900x850 mm
Weight	160 kg

Burners	Gas tot.
8 kW	kW
2	16

D99GFTA9LC

gas fry-top - chromed smooth plate 1 module

Dimensions	900x900x850 mm
Weight	160 kg

Burners	Gas tot.
8 kW	kW
2	16





D99EFTA9LR

electric fry-top - smooth and lined plate - 1 module

Dimensions	900x900x850 mm	
Weight	160 kg	
Electric elements	Total electric Supply power	
6 kW	kW	
2	12	400V, 3N, 50/60





D99EFTA9L

Dimensions

electric fry-top - smooth plate 1 module

Weight	160 kg	
Electric elements	Total electric power	Supply
6 kW	kW	
2	12	400V, 3N, 50/60

900x900x850 mm



electric fry-top - chromed smooth plate 1 module

Dimensions	900x900x850 mm	
Weight	160 kg	
Electric elements	Total electric power	Supply
6 kW	kW	
2	12	400V, 3N, 50/60

Serie of

Gas Charcoal Grill

Worktop made in AISI 304 stainless steel, 1 mm thickness. AISI 304 stainless steel cooking top with adjustable height by means of front levers. Removable stainless steel drawer to collect the grease released during the cooking. Different cooking options by means of independent burners, in the full module models.

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. Excellent alignment, side by side.





D99GPLA4

gas charcoal grill - 1/2 module

Dimensions	450x900x850 mm	
Weight	70 kg	
Burners	Gas tot.	
11 kW	kW	
1	11	





D99GPLA9

gas charcoal grill - 1 module

Dimensions	900x900x850 mm	
Weight	120 kg	
Burners	Gas tot.	
11 kW	kW	
2	22	



Code	Dim. (mm)
B800011 grill-fish plate D99GPLA4	415x535x20



Code	Dim. (mm)
A800100 lavastone sack	-



Code	Dim. (mm)
B800013 grill-fish plate D99GPLA9	430+430x582
B800015 1/2 meat 1/2 fish Grill	430+430x577x20

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 mild 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 monoblock 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. Excellent alignment, side by side.

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).





D99GBRV

gas braising pan - capacity 80 lt

Dimensions	1125x900x850 mm	
Weight	176 kg	
Total gas power	Total electric power	
kW	kW	
20	0,2	





D99EBRV

electric braising pan - capacity 80 lt

Dimensions	1125x900x850 mm
Weight	176 kg
Total electric power	

kW	
9	



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 monoblock 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. Excellent alignment side by side.

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).



D99G150

gas boiling pan - indirect heating capacity 150 lt

Dimensions	900x900x850 mm
Weight	165 kg

Total gas power

kW	
22,7	



D99E150I

electric Boiling pan - indirect heating capacity 150 lt

Dimensions	900x900x850 mm	
Weight	175 kg	
Total electric power	Supply	
kW	kW	
14,4	400V, 3N, 50/60	



Code	Dim. (mm)
A800055 colander basket 1 sector - 150 lt.	Ø 510 - H 470





Code	Dim. (mm)
A800057 colander basket 3 sector - 150 lt.	Ø 510 - H 470

Code	Dim. (mm)
A800056 colander basket 2 sector - 150 lt.	Ø 510 - H 470

Neutral worktop

Worktop made in AISI 304 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. Excellent alignment, side by side.



D99NA4

neutral worktop on open stand

Dimensions	450x900x850 mm
Weight	65 kg



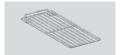
D99NA9

neutral worktop on open stand

Dimensions	900x900x850 mm
Weight	108 kg



Code	Dim. (mm)
D99A800119 door for cupboard	440x470x50



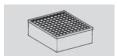
Code	Dim. (mm)
A770011 cupboard shelf	330x675
A770013 cupboard/oven shelf	535x675



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



Code	Dim. (mm)
A990089 stainless steel swivel caster with brake	Ø 125
A990090 stainless steel swivel caster	Ø 125



Code	Dim. (mm)
B900001 floor grate with basin S/S	400x400x150



Code	Dim. (mm)
B900002 floor grate with basin S/S	900x400x150