



ASBER BLOCK COOK 700 series is a European modular cooking range of 775 mm depth that provides a wide choice of functions to perform every imaginable thermal food preparation.

Due to its modular design, it fits in every professional kitchen, being the ideal solution for medium-high production foodservice operations, such as full-service restaurants, quick-service restaurants, bars, canteens or coffee-shops.

Block Cook 700 enables a powerful, yet even, heat distribution, guaranteeing perfect culinary results. The different cooking functions can stand alone or be arranged in a cooking line-up, creating efficient work stations to speed up service. The range is

made of stainless steel, sturdily built with long-lasting parts, to provide a durable solution designed to cope with the demands of a busy professional kitchen.

All cooking appliances have been designed with a recognizable aesthetics and a stylish design. To ensure maximum hygiene, worktops are stamped and internal edges are rounded. All models are in accordance with the international standards of safety and hygiene, bearing Certigaz and CE approval.



Cooking ranges equipped with open 2, 4 or 6 gas burners with security valve and thermocouples. Stamped worktop for easy cleaning. Cast iron grid.

Griddles to cook in direct contact with the food. Available with smooth, ribbed or chromium-plate smooth. Uniform heat distribution to guarantee the perfect cooking.

Bain-marie units designed to accommodate 2 x GN-1/1 containers with 100 mm depth. Several combinations possible of containers. Draining tap with safety system.

Pasta cookers to boil water quickly. Able to accommodate a container with capacity up to 20 liters. Draining tap on front. Stamped stainless steel tank. Easy to clean.

Fryers with single or double tank to cook food immersed in hot fat or oil. Rounded edges for easy cleaning. Cold zone to collect sediments. Draining tap.

**MODULAR SOLUTION
TO PERFORM EVERY
IMAGINABLE THERMAL
FOOD PREPARATION**

Stands in stainless steel. Designed to configure a cooking line with different elements. Available in different lengths with doors optional.



1

ELECTRIC AND GAS TILTING BRATT PANS
Counterweighted folding lid. Stainless steel pan. Manual tilting system. Rounded edges for easy to cleaning.



2

ELECTRIC AND GAS BOILING PANS
Counterweighted folding lid. Available model with double jacket pan (bain-marie system). Rounded edges for easy to cleaning.



Charcoal grills with cooking surface in smooth mild steel, ribbed or chromium-plate smooth. Single or double lengths. Removable steel drip pan for fat collection.

Cooking solutions

ELECTRIC RANGES

Available with 2 or 4 cast iron plates of round or square plates. Built-in shielded resistors and safety overheat protection. Stamped worktop for easy cleaning.



GAS SOLID TOP

Refractory material to cook slowly with a constant temperature. Security valve and thermocouples.



GAS CHARCOAL GRILL

Traditional grilling with highly-porous lava rocks. Drip pan to collect the fat and ash. Easy to clean.





GR-350



GR-700



GR-1050

 **GAS RANGES**

- Table-top models available in 3 different widths: 350, 700 and 1050 mm.
- Made of stainless steel.
- Stamped worktop, with internal rounded edges, to avoid spillages. Special design allows fat to naturally flow into front duct making cleaning operations easier and guaranteeing the maximum hygiene.
- High power gas burners enables an uniform and powerful heat distribution, guaranteeing perfect cooking results and energy savings.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Cast iron grid with dimensions 330 x 310 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	N° burners	Power kW (Kcal)
GR-350 LPG	19005170	350 x 775 x 290	2	8 (7000)
GR-350 NG	19018926	350 x 775 x 290	2	8 (7000)
GR-700 LPG	19005193	700 x 775 x 290	4	19 (16500)
GR-700 NG	19018927	700 x 775 x 290	4	19 (16500)
GR-1050 LPG	19007390	1.050 x 775 x 290	6	30 (26000)
GR-1050 NG	19018925	1.050 x 775 x 290	6	30 (26000)



GRO-700
GREGO-700



GRO-1050

 **GAS RANGES WITH OVEN**

- Models available in 2 different widths: 700 and 1050 mm.
- Made of stainless steel.
- Stamped worktop, with internal rounded edges, to avoid spillages. Special design allows fat to naturally flow into front duct making cleaning operations easier and guaranteeing the maximum hygiene.
- High power gas burners enables an uniform and powerful heat distribution, guaranteeing perfect cooking results and energy savings.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Cast iron grid with dimensions 330 x 310 mm.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

OVEN FEATURES:

GAS OVEN:

- Static gas oven with high-efficient tubular burner, self-stabilizing flame device, ignition pilot, thermocouple and thermostat adjustable from 130 °C to 350 °C.
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.

ELECTRIC OVEN:

- Static electric oven in stainless steel with heating elements in the bottom and a grill.
- Adjustable thermostat (130 °C – 350 °C).
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
- Oven power: Top 3 kW and base 3 kW.

Model	Reference	Dimensions (mm)	N° burners	Burners power kW (Kcal)	Oven	Oven power kW (Kcal)	Voltage (V)
GRO-700 LPG	19007377	700 x 775 x 850	4	19 (16500)	Gas	7 (6000)	-
GRO-700 NG	19018990	700 x 775 x 850	4	19 (16500)	Gas	7 (6000)	-
GREGO-700 LPG	19007567	700 x 775 x 850	4	19 (16500)	Electrical	6	400/3N - 50/60 Hz
GREGO-700 NG	19018928	700 x 775 x 850	4	19 (16500)	Electrical	6	400/3N - 50/60 Hz
GRO-1050 LPG	19007361	1.050 x 775 x 850	6	30 (26000)	Gas	7 (6000)	-
GRO-1050 NG	19018929	1.050 x 775 x 850	6	30 (26000)	Gas	7 (6000)	-



2,6 kW
2,6 kW

ER-350



2,6 kW 2,6 kW
2,6 kW 1,5 kW

ER-700



2,6 kW 2,6 kW
2,6 kW 1,5 kW

ERO-700

ELECTRIC RANGES (ROUND PLATES)

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stamped worktop with internal rounded edges, avoiding spillages and making cleaning operations easier, guaranteeing the maximum hygiene.
- Heating elements controlled by an easy-to-use 6-position temperature switch, which ensures meeting the different cooking requirements at any time, thus guaranteeing power savings.
- Pilot lights to display power on and heating up.
- Electric plates made of cast iron with built-in shielded resistors to quickly reach 400 °C.

- Round plates: Ø223 (2,6 kW) and Ø148 mm (1,5 kW).
- Other electrical configurations are available upon request.

OVEN FEATURES:

- Static electrical oven with high-efficient resistors on the chamber top (3 kW) and base (3 kW).
- Adjustable thermostat (130 °C – 350 °C).
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	N° plates	Plates power kW	Oven power kW	Voltage (V)
ER-350	19005008	350 x 775 x 290	2	5,2	-	400/3N - 50/60 Hz
ER-700	19005236	700 x 775 x 290	4	9,3	-	400/3N - 50/60 Hz
ERO-700	19007265	700 x 775 x 850	4	9,3	6	400/3N - 50/60 Hz



3 kW
3 kW

ER-350Q



3 kW 3 kW
3 kW 3 kW

ER-700Q



3 kW 3 kW
3 kW 3 kW

ERO-700Q

ELECTRIC RANGES (SQUARE PLATES)

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stamped worktop with internal rounded edges, avoiding spillages and making cleaning operations easier, guaranteeing the maximum hygiene.
- Heating elements controlled by an easy-to-use 6-position temperature switch, which ensures meeting the different cooking requirements at any time, thus guaranteeing power savings.
- Pilot lights to display power on and heating up.
- Electric plates made of cast iron with built-in shielded resistors to quickly reach 400 °C.

- Square plates: 300 x 300 mm (3 kW each plate).
- Other electrical configurations are available upon request.

OVEN FEATURES:

- Static electrical oven with high-efficient resistors on the chamber top (3 kW) and base (3 kW).
- Adjustable thermostat (130 °C – 350 °C).
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	N° plates	Plates power kW	Oven power (kW)	Voltage (V)
ER-350 Q	19013381	350 x 775 x 290	2	6	-	400/3N - 50/60 Hz
ER-700 Q	19013384	700 x 775 x 290	4	12	-	400/3N - 50/60 Hz
ERO-700 Q	19013389	700 x 775 x 850	4	12	6	400/3N - 50/60 Hz



GFT/C-350 S



GFT-700 S



GFT-350 R

GAS GRIDDLES

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Uniform heat distribution on the cooking surface that allows thicker cuts of meat to be cooked perfectly.
- Stainless steel tubular burners with self-stabilized flame for a greater uniformity of heat distribution.
- Manual start, pilot ignition and flame control by using a min-max gas valve.
- Thermostat control of the hot-plate temperature over 300°C.
- Removable steel drip pan for fat collection.
- Assembled with injectors for use with natural gas (NG) or (LPG).

GAS GRIDDLES WITH CHROMIUM-PLATED:

- Chromium-plated of 50 microns thickness coated.
- Adjustable thermostat (120 °C to 310 °C).

Model	Reference	Type	Dimensions (mm)	Heating surfaces	Power kW (Kcal)
GFT-350 S LPG	19005280	Smooth	350 x 775 x 290	1	7 (6000)
GFT-350 S NG	19005279	Smooth	350 x 775 x 290	1	7 (6000)
GFT-350 R LPG	19005282	Ribbed	350 x 775 x 290	1	7 (6000)
GFT-350 R NG	19005281	Ribbed	350 x 775 x 290	1	7 (6000)
GFT/C-350 S LPG	19005284	Chromium-plate smooth	350 x 775 x 290	1	7 (6000)
GFT/C-350 S NG	19005283	Chromium-plate smooth	350 x 775 x 290	1	7 (6000)
GFT-700 S LPG	19006186	Smooth	700 x 775 x 290	2	14 (12000)
GFT-700 S NG	19006185	Smooth	700 x 775 x 290	2	14 (12000)
GFT-700 R LPG	19006190	Ribbed	700 x 775 x 290	2	14 (12000)
GFT-700 R NG	19006189	Ribbed	700 x 775 x 290	2	14 (12000)
GFT/C-700 S LPG	19006192	Chromium-plate smooth	700 x 775 x 290	2	14 (12000)
GFT/C-700 S NG	19006191	Chromium-plate smooth	700 x 775 x 290	2	14 (12000)
GFT-700 S+R LPG	19006188	Smooth + Ribbed	700 x 775 x 290	2	14 (12000)
GFT-700 S+R NG	19006187	Smooth + Ribbed	700 x 775 x 290	2	14 (12000)



EFT-350 S



EFT/C-700 S



EFT-700 R

ELECTRIC GRIDDLES

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Uniform heat distribution on the cooking surface that allows thicker cuts of meat to be cooked perfectly.
- Shielded stainless steel heating elements.
- Thermostat control of the hot-plate temperature (120 °C to 310 °C).

- Pilot lights to display power on and heating up.
- Removable steel drip pan for fat collection.
- Other electrical configurations are available upon request.

ELECTRIC GRIDDLES WITH CHROMIUM-PLATED:

- Chromium-plated of 50 microns thickness coated.
- Adjustable thermostat (120 °C to 310 °C).

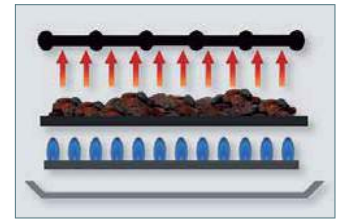
Model	Reference	Type	Dimensions (mm)	Heating surfaces	Power (kW)	Voltage (V)
EFT-350 S	19005453	Smooth	350 x 775 x 290	1	4,5	400/3N - 50/60 Hz
EFT-350 R	19005285	Ribbed	350 x 775 x 290	1	4,5	400/3N - 50/60 Hz
EFT/C-350 S	19005450	Chromium-plate smooth	350 x 775 x 290	1	4,5	400/3N - 50/60 Hz
EFT-700 S	19006454	Smooth	700 x 775 x 290	2	9	400/3N - 50/60 Hz
EFT-700 R	19005955	Ribbed	700 x 775 x 290	2	9	400/3N - 50/60 Hz
EFT/C-700 S	19006076	Chromium-plate smooth	700 x 775 x 290	2	9	400/3N - 50/60 Hz
EFT-700 S+R	19005961	Smooth + Ribbed	700 x 775 x 290	2	9	400/3N - 50/60 Hz



GCG-350



GCG-700



TRADITIONAL GRILLING SYSTEM

GAS CHARCOAL GRILLS

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Models available with cast iron or stainless steel grid.
- Stainless steel tubular burners with self-stabilized flame for a greater uniformity of heat distribution.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Grid dimensions: 340 x 500 mm.
- Grates adjustable to three angle positions.
- Removable parts, making cleaning operations easier, guaranteeing the maximum hygiene.
- Water-resistant steel drip pan for collection of ash and fat.
- Lava rocks included as standard option.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Grid Material	Heating surfaces	Power kW (Kcal)
GCG-350 LPG	19005045	350 x 775 x 290	Cast Iron	1	7 (6000)
GCG-350 NG	19005032	350 x 775 x 290	Cast Iron	1	7 (6000)
GCG-350 I LPG	19005034	350 x 775 x 290	Inox	1	7 (6000)
GCG-350 I NG	19005033	350 x 775 x 290	Inox	1	7 (6000)
GCG-700 LPG	19005047	700 x 775 x 290	Cast Iron	2	14 (12000)
GCG-700 NG	19005041	700 x 775 x 290	Cast Iron	2	14 (12000)
GCG-700 I LPG	19005043	700 x 775 x 290	Inox	2	14 (12000)
GCG-700 I NG	19005042	700 x 775 x 290	Inox	2	14 (12000)



GSTR-700



GSTRO-700

GAS SOLID TOP RANGES

- Made of stainless steel.
 - Cast iron high-power burners with optimized combustion, enabling a powerful heat radiation. Combustion chamber coated in aluminium castable refractory cement, a high performance insulation material.
 - Manual start with security valve, safety thermocouple and ignition pilot.
 - Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
 - Solid top on the work-top with 695 x 620 mm dimensions.
 - Heat concentration central area of Ø260 mm.
 - Assembled with injectors for use with natural gas (NG) or (LPG).
- OVEN FEATURES:**
- Static gas oven with high-efficient tubular burner, self-stabilizing flame device, ignition pilot, thermocouple and thermostat adjustable.
 - Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
 - Thermostatic control (130 °C – 350 °C).
 - Stainless steel outer and inner door.
 - Aluminum heat-resistant door handle.
 - Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power solid top kW (Kcal)	Oven power kW (Kcal)
GSTR-700 LPG	19007386	700 x 775 x 290	9,8 (8000)	-
GSTR-700 NG	19018991	700 x 775 x 290	9,8 (8000)	-
GSTRO-700 LPG	19007378	700 x 775 x 850	9,8 (8000)	7 (6000)
GSTRO-700 NG	19018992	700 x 775 x 850	9,8 (8000)	7 (6000)



GF-350



GF-700



EF-350



EF-700

GAS DEEP FAT FRYERS

- Models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stainless steel burner with an oval honeycomb section. Direct heat burner technology guarantees a very quick heat recovery time. Indirect heat burner function ensures uniform heat distribution.
- Automatic multi-spark ignition system with thermocouple, safety valve and protected pilot. Regulation of temperature through thermostat (60 °C - 195 °C).
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Tank with a wide cold zone to collect food sediments.
- Drainage tap and height adjustable legs.
- Includes one basket at each tank: 250 x 280 x 120 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).

ELECTRIC DEEP FAT FRYERS

- Models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Shielded incoloy stainless steel heating elements, guaranteeing a quick heat recovery time. Precise control of temperature by a thermal probe. Regulation of temperature through thermostat (60 °C - 195 °C).
- Tank with wide zone to collect food sediments.
- Pilot lights to display power on and heating up.
- Drainage tap.
- Height-adjustable legs.
- Includes one basket at each tank of 250 x 280 x 120 mm.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Tanks	Capacity (liters)	Type	Power kW (Kcal)	Voltage (V)
GF-350 LPG	19005642	350 x 775 x 850	1	15	Gas	15,1 (13000)	-
GF-350 NG	19005641	350 x 775 x 850	1	15	Gas	15,1 (13000)	-
GF-700 LPG	19006588	700 x 775 x 850	2	15 + 15	Gas	30,2 (26000)	-
GF-700 NG	19006587	700 x 775 x 850	2	15 + 15	Gas	30,2 (26000)	-
EF-350	19005732	350 x 775 x 850	1	15	Electrical	13,5	400/3N - 50/60 Hz
EF-700	19006624	700 x 775 x 850	2	15 + 15	Electrical	27	400/3N - 50/60 Hz



GPC-350



EPC-350

GAS PASTA COOKERS

- Made of stainless steel.
- Stamped tank with rounded edges. Tank dimension of 250 x 350 x 130 mm.
- Cast iron burners and height adjustable legs.
- Manual start with ignition pilot. Regulation of temperature through thermostat.
- Water circulation guaranteed by a drilled bottom. Drainage tap on front panel.
- Includes two baskets of 120 x 160 x 120 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).

ELECTRIC PASTA COOKERS

- Made of stainless steel.
- Stamped tank with rounded edges. Tank dimension of 250 x 350 x 130 mm.
- Cast iron burners and ignition pilot.
- Heating elements controlled by thermostat.
- Water circulation guaranteed by a drilled bottom. Drainage tap on front panel.
- Height-adjustable legs.
- Includes two baskets of 120 x 160 x 120 mm.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Power kW (Kcal)	Type	Voltage (V)
GPC-350 LPG	19006064	350 x 775 x 850	20	14 (12000)	Gas	-
GPC-350 NG	19006063	350 x 775 x 850	20	14 (12000)	Gas	-
EPC-350	19018924	350 x 775 x 850	20	8 (6880)	Electrical	400/3N - 50/60 Hz



GTBP-700

GAS TILTING BRATT PAN

- Made of stainless steel.
- Counterweighted folding lid equipped with handle for easy and ergonomic movement.
- Stainless steel tubular burner controlled by solenoid valve.
- Automatic multi-spark ignition system with thermocouple, safety valve and protected pilot. Regulation of temperature through thermostat (50 °C to 315 °C).
- Manual lifting system to 80° for easy unloading of already cooked products and easy cleaning operations.
- Water filling system controlled by solenoid valve.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).



ETBP-700

ELECTRIC TILTING BRATT PAN

- Made of stainless steel.
- Counterweighted folding lid equipped with handle for easy and ergonomic movement.
- Shielded heating elements controlled by thermostat.
- Thermostat temperature control (50 °C to 315 °C).
- Pilot lights to indicate the heating.
- Manual lifting system to 80° for easy unloading of already cooked products and easy cleaning operations.
- Water filling system controlled by solenoid valve.
- Height-adjustable legs.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Power kW (Kcal)	Type	Voltage (V)
GTBP-700 LPG	19007490	700 x 775 x 850	50	14 (12000)	Gas	-
GTBP-700 NG	19018993	700 x 775 x 850	50	14 (12000)	Gas	-
ETBP-700	19007313	700 x 775 x 850	50	9	Electrical	400/3N - 50/60 Hz



GBP-700



GBP-700 BM



EBP-700 BM

GAS BOILING PANS

- Made of stainless steel and counterweighted folding lid.
- Direct type heating generated by stainless steel burner with safety thermocouple valve and protected pilot.
- Hot and cold water with filling system controlled by solenoid valve.
- Drainage tap with athermic handle and height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).
- Available models gas direct heating and gas bain marie.

GAS BAIN MARIE (Indirect type)

- Double jacket pan (bain-marie system). Indirect heating with low pressure steam (0,5 bar) generated inside the jacket.
- Safety device for the water level in the bain-marie.
- Mechanical gauge with a jacket pressure indicator. Pressure safety valve.

ELECTRIC BOILING PAN

- Made of stainless steel.
- Double jacket pan (Bain-marie system – Indirect type).
- Counterweighted folding lid.
- Hot and cold water with filling system controlled by solenoid valve.
- Shielded heating elements in stainless steel.
- Regulation of temperature through thermostat.
- Pilot lights to indicate the heating.
- Safety device for the water level in the bain-marie.
- Mechanical gauge with a jacket pressure indicator. Pressure safety valve.
- Drainage tap with athermic handle
- Height-adjustable legs.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Cooking type	Power kW (Kcal)	Type	Voltage (V)
GBP-700 LPG	19006382	700 x 775 x 850	80	Direct heating	17,4 (15000)	Gas	-
GBP-700 NG	19006383	700 x 775 x 850	80	Direct heating	17,4 (15000)	Gas	-
GBP-700 BM LPG	19006384	700 x 775 x 850	80	Bain marie	17,4 (15000)	Gas	-
GBP-700 BM NG	19006385	700 x 775 x 850	80	Bain marie	17,4 (15000)	Gas	-
EBP-700 BM	19006413	700 x 775 x 850	80	Bain marie	9	Electrical	400/3N - 50/60 Hz



GBM-700

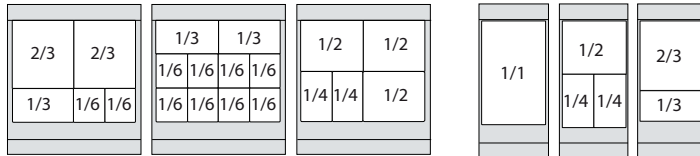


EBM-350



EBM-700

GASTRONORM CONFIGURATIONS



Block of 700 mm

Block of 350 mm

BAIN MARIE

- Made of stainless steel.
- Tank with built-in separations, designed to accommodate GN containers 100 mm depth (several combinations possible).
- Stamped tank with rounded edges, avoiding spillages and making cleaning operations easier.
- Regulation of temperature through thermostat (30 °C to 90 °C).
- Water filling system controlled by solenoid valve.
- Draining tap with anti-overflow and safety system.
- Gastronorm pans not included as a standard option.

GAS BAIN MARIE

- Stainless steel burner.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Assembled with injectors for use with natural gas (NG) or (LPG).

ELECTRIC BAIN MARIE

- Models available in 2 different widths: 350 and 700 mm.
- Shielded incoloy stainless steel resistor with safety thermocouple.
- Pilot lights to indicate the heating.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Capacity (GN)	Power kW (Kcal)	Type	Voltage (V)
GBM-700 LPG	19006258	700 x 775 x 290	30	2 x GN-1/1	6,4 (5500)	Gas	-
GBM-700 NG	19006257	700 x 775 x 290	30	2 x GN-1/1	6,4 (5500)	Gas	-
EBM-350	19004915	350 x 775 x 290	17	1 x GN-1/1	2,8	Electrical	230/1N - 50/60 Hz
EBM-700	19005207	700 x 775 x 290	30	2 x GN-1/1	6	Electrical	400/3N - 50/60 Hz



CS-350

ELECTRIC CHIP SCUTTLES

- Made of stainless steel.
- High efficiency thermal ceramic lamp irradiates heat from the top with a power of 650 W. Additional heating element underneath the tray. Upper and lower heating system for maintain the perfect temperature.
- Removable collection tray GN 1/1 of stainless steel.
- Removable, drilled draining board allowing food to drip and making its collection easier.
- On / Off power switch on front panel.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Power (kW)	Voltage (V)
CS-350	19031904	350 x 775 x 290 (without upper box)	GN 1/1	1	230/1N - 50/60 Hz



WT-350



WT-700

WORK TOPS

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Large, completely flat and smooth surfaces to conveniently work on top.
- Removable top for cleaning purposes.

Model	Reference	Dimensions (mm)
WT-350	19004878	350 x 775 x 290
WT-700	19005055	700 x 775 x 290



S-350



S-700



S-1050

STANDS AND DOORS

- Models available in 3 different widths: 350, 700 and 1050 mm.
- Made of stainless steel.
- Height-adjustable legs.
- Optional doors.

STANDS

Model	Reference	Dimensions (mm)	Block of 350 mm	Block of 700 mm	Optional doors
S-350	19004766	350 x 775 x 560	1	-	19004428 (Right)
S-700	19004434	700 x 775 x 560	2	1	19004580 (Left) + 19004428 (Right)
S-1050	19004679	1050 x 775 x 560	3 / 1	- / 1	19004580 (Left) + 19004428 (2 x Right)

DOORS

Model	Reference	Dimensions (mm)	Description
DO-350 R	19004428	350 x 560	Door with right hinged
DO-350 L	19004580	350 x 560	Door with left hinged

Optional configurations



GR-350 + GFT-350 S + EBM-350 + S-1050



GR-350 + S-350



ER-350 + EFT/C-350 S+ S-700 + Doors