

emotion for professional people

modular **function**

—
700
900

en

modular

discover the new function

A kitchen made up of modular equipment, which takes up minimal space, guaranteeing at the same time best quality and high performance, and satisfying even the most demanding professionals in the sector. Modularity makes this series versatile and functional in the organization of space. Its features, as robustness, reliability, ergonomics and high quality of the materials, will be able to gain the confidence of the most demanding customers.

modular

it's not just cooking

grids

The pan grids with long spokes are suitable also for small pans.

high quality

Stainless steel
High thickness

ergonomic

design

functionality and elegance

modular

modularity

-
700
900

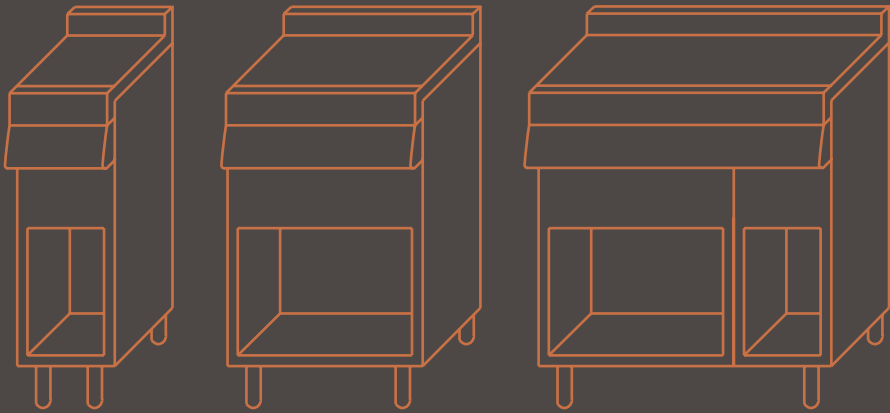
700
top and monobloc version



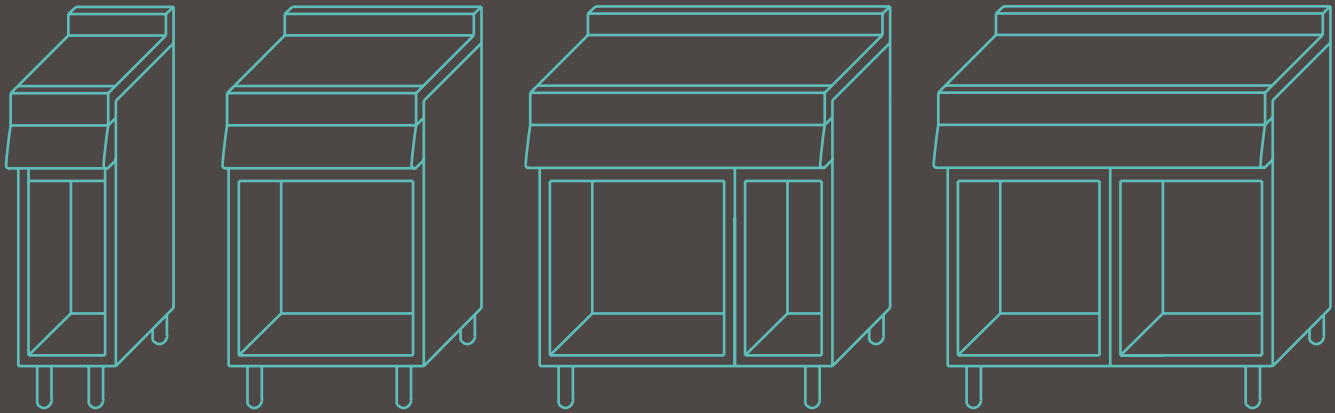
40 cm

70/80 cm

110/120 cm



900
monobloc version

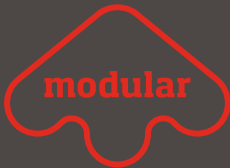


40 cm

80 cm

120 cm

160 cm



the menu offers



the
modular
kitchen
elements



modular

gas ranges and solid tops



gas ranges

The gas ranges offer great flexibility thanks to several combinations: 2, 4, 6 and 8* burners on cabinet or on oven.

High-performance burners, made of cast iron and brass, with single crown and double crown flame spreaders, of 3,7-5,5 and 7,5* kW power available.

The pan grids with long spokes are suitable also for small pans. (*only for 900 series).

The equipment is entirely made of satin-finish Scotch Brite stainless steel, with high thickness worktops.



gas solid tops

These models are suited for food that requires long and constant cooking, as for instance sauces and stew.

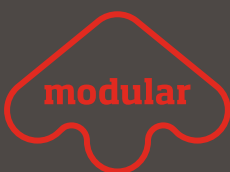
The solid top is made of cast iron, with 1,5 cm thickness. In the central cooking zone the temperature reaches 500°C, while in the outer zones it decreases to 300°C.



¹
Oven made of enamelled steel with high thickness radiating plate.

Gas model with high efficiency stable-flame burners.

Electric convection oven, also available in static version and maxi oven version*. (* only for 900 series)



gas and electric solid top

elements



2 burners



4 burners



6 burners



8 burners
only for 900 series



gas solid top



1/2 solid top
+ 2 burners



solid top
+ 2 burners



1/2 solid top
+ 4 burners



gas ranges

700

| picture | model | description | dimensions (cm) | power of burners (kW) | gas oven power (kW) | electric oven power (kW) | total gas power (kW) | total electric power (kW) | supply voltage |
|---------|-------------------|--|-----------------|-------------------------------------|---------------------|--------------------------|----------------------|---------------------------|---------------------|
| | FU 70/40 PCG | Gas range, 2 burners, open cabinet, enamelled containers | 40x70x85 h | 1x3,7 1x5,5 | - | - | 9,2 | - | - |
| | FU 70/70 PCG | Gas range, 4 burners, open cabinet, enamelled containers | 70x70x85 h | 2x3,7 2x5,5 | - | - | 18,4 | - | - |
| | FU 70/110 PCG | Gas range, 6 burners, open cabinet, enamelled containers | 110x70x85 h | 4x3,7 2x5,5 | - | - | 25,8 | - | - |
| | FU 70/70 CFG | Gas range, 4 burners, gas oven, enamelled containers | 70x70x85 h | 2x3,7 2x5,5 | 5 | - | 23,4 | - | - |
| | FU 70/110 CFG | Gas range, 6 burners, gas oven, enamelled containers | 110x70x85 h | 4x3,7 2x5,5 | 5 | - | 30,8 | - | - |
| | FU 70/70 CFGE | Gas range, 4 burners, electric convection oven, enamelled containers | 70x70x85 h | 2x3,7 2x5,5 | - | 3,96 | 18,4 | 3,96 | 400 VAC 3N 50/60 Hz |
| | FU 70/110 CFGE | Gas range, 6 burners, electric convection oven, enamelled containers | 110x70x85 h | 4x3,7 2x5,5 | - | 3,96 | 25,8 | 3,96 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 TPG | Gas solid top, open cabinet | 70x70x85 h | 1x8,2 | - | - | 8,2 | - | - |
| | FU 70/70 TPFPG | Gas solid top, gas oven | 70x70x85 h | 1x8,2 | 5 | - | 13,2 | - | - |
| | FU 70/70 TPPCG | Gas solid top, 2 burners | 70x70x85 h | 1x5,5 (p) 1x3,7 (f) 1x5,5 (f) | - | - | 14,7 | - | - |
| | FU 70/70 TPPCFG | Gas solid top, 2 burners, gas oven | 70x70x85 h | 1x5,5 (p) 1x3,7 (f) 1x5,5 (f) | 5 | - | 19,7 | - | - |
| | FU 70/110 TPFPG | Gas solid top, 2 burners, gas oven, cabinet with door | 110x70x85 h | 1x8,2 (p) 1x3,7 (f) 1x5,5 (f) | 5 | - | 22,4 | - | - |
| | FU 70/110 TPPCG2 | Gas solid top, 2+2 burners, open cabinet | 110x70x85 h | 1x5,5 (p) 2x3,7 (f) 2x5,5 (f) | - | - | 23,9 | - | - |
| | FU 70/110 TPPCFG2 | Gas solid top, 2+2 burners, gas oven | 110x70x85 h | 1x5,5 (p) 2x3,7 (f) 2x5,5 (f) | 5 | - | 28,9 | - | - |

(p) = solid top; (f)= burners
Note: all models are available also in top version (-T)

gas solid top

gas ranges

900

| picture | model | description | dimensions (cm) | power of burners (kW) | gas oven power (kW) | electric oven power (kW) | total gas power (kW) | total electric power (kW) | supply voltage |
|---------|-------------------|---|-----------------|------------------------------------|---------------------|--------------------------|----------------------|---------------------------|---------------------|
| | FU 90/80 CEG | Eco gas range, 4 burners, pass through opening, enamelled containers | 80x90x85 h | 2x3,7 1x7,5 1x5,5 | - | - | 20,4 | - | - |
| | FU 90/120 CEG | Eco gas range, 6 burners, pass through opening, enamelled containers | 120x90x85 h | 3x3,7 2x5,5 1x7,5 | - | - | 29,6 | - | - |
| | FU 90/40 PCG | Gas range, 2 burners, open cabinet, enamelled containers | 40x90x85 h | 1x5,5 1x7,5 | - | - | 13 | - | - |
| | FU 90/80 PCG | Gas range, 4 burners, open cabinet, enamelled containers | 80x90x85 h | 2x5,5 2x7,5 | - | - | 26 | - | - |
| | FU 90/120 PCG | Gas range, 6 burners, open cabinet, enamelled containers | 120x90x85 h | 4x5,5 2x7,5 | - | - | 37 | - | - |
| | FU 90/160 PCG | Gas range, 8 burners, open cabinet, enamelled containers, | 160x90x85 h | 4x5,5 4x7,5 | - | - | 52 | - | - |
| | FU 90/80 CFG | Gas range, 4 burners, gas oven, enamelled containers | 80x90x85 h | 2x5,5 2x7,5 | 7,7 | - | 33,7 | - | - |
| | FU 90/80 CFGE | Gas range, 4 burners, electric convection oven, enamelled containers | 80x90x85 h | 2x5,5 2x7,5 | - | 3,96 | 26 | 3,96 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 CFGES | Gas range, 4 burners, electric static oven, enamelled containers | 80x90x85 h | 2x5,5 2x7,5 | - | 6 | 26 | 6 | 400 VAC 3N 50/60 Hz |
| | FU 90/120 CFG | Gas range, 6 burners, gas oven, cabinet with door, enamelled containers, | 120x90x85 h | 4x5,5 2x7,5 | 7,7 | - | 44,7 | - | - |
| | FU 90/120 CFGG | Gas range, 6 burners, maxi gas oven, enamelled containers, | 120x90x85 h | 4x5,5 2x7,5 | 12 | - | 49 | - | - |
| | FU 90/120 CFGE | Gas range, 6 burners, electric convection oven, cabinet with door, enamelled containers | 120x90x85 h | 4x5,5 2x7,5 | - | 3,96 | 37 | 3,96 | 400 VAC 3N 50/60 Hz |
| | FU 90/120 CFGES | Gas range, 6 burners, electric static oven, cabinet with door, enamelled containers | 120x90x85 h | 4x5,5 2x7,5 | - | 6 | 37 | 6 | 400 VAC 3N 50/60 Hz |
| | FU 90/160 CFG | Gas range, 8 burners, 2 gas ovens, enamelled containers | 160x90x85 h | 4x5,5 4x7,5 | 2x7,7 | - | 67,4 | - | - |
| | FU 90/160 CFGE | Gas range, 8 burners, 2 electric convection ovens, enamelled containers | 160x90x85 h | 4x5,5 4x7,5 | - | 2x3,96 | 52 | 7,92 | 400 VAC 3N 50/60 Hz |
| | FU 90/160 CFGES | Gas range, 8 burners, 2 electric static ovens, enamelled containers | 160x90x85 h | 4x5,5 4x7,5 | - | 2x6 | 52 | 12 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 TPG | Gas solid top, open cabinet | 80x90x85 h | 1x12 | - | - | 12 | - | - |
| | FU 90/80 TPFPG | Gas solid top, gas oven | 80x90x85 h | 1x12 | 7,7 | - | 19,7 | - | - |
| | FU 90/80 TPPCG | Gas solid top, 2 burners | 80x90x85 h | 1x7 1x5,5 1x7,5 | - | - | 20 | - | - |
| | FU 90/80 TPPCFG | Gas solid top, 2 burners, gas oven | 80x90x85 h | 1x7 (p) 1x5,5 (f) 1x7,5 (f) | 7,7 | - | 27,7 | - | - |
| | FU 90/120 TPFPG | Gas solid top, 2 burners, gas oven, cabinet with door | 120x90x85 h | 1x12 (p) 1x5,5 (f) 1x7,5 (f) | 7,7 | - | 32,7 | - | - |
| | FU 90/120 TPPCG2 | Gas solid top, 2+2 burners, open cabinet | 120x90x85 h | 1x7 (p) 2x5,5 (f) 2x7,5 (f) | - | - | 33 | - | - |
| | FU 90/120 TPPCFG2 | Gas solid top, 2+2 burners, gas oven, cabinet with door | 120x90x85 h | 1x7 (p) 2x5,5 (f) 2x7,5 (f) | 7,7 | - | 40,7 | - | - |

(p) = solid top; (f)= burners

gas solid top

modular

electric ranges and solid tops

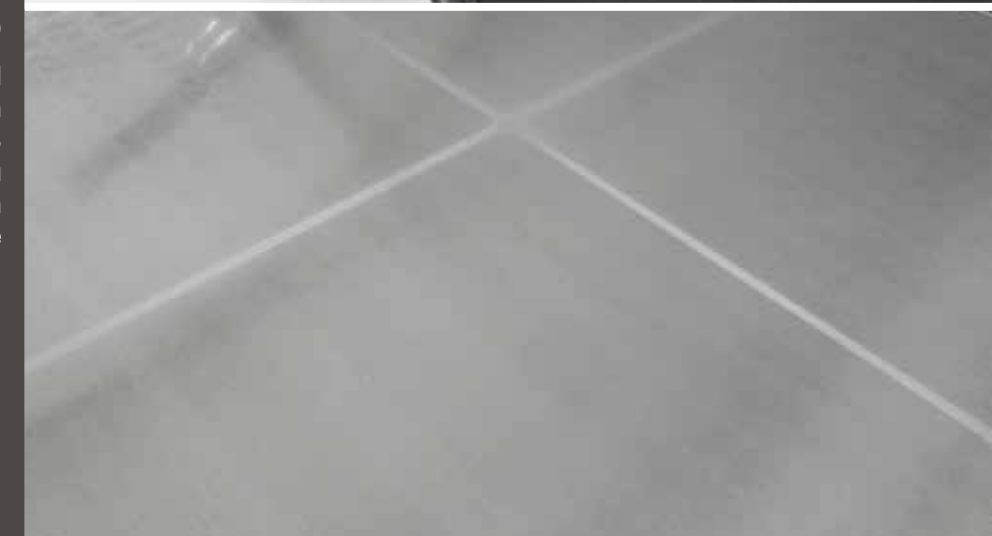
electric ranges

Electric ranges are a good alternative to gas ranges. The high efficiency cast iron plates give you the chance to work quickly without loss of power.

Round or square plates of 2,6 kW in the 700 series, square plates only of 3-4 kW in the 900 series.

electric solid top

The electric solid top can be regulated in four independent working zones, with 2,5 kW power for the 700 series and 3 kW for the 900 series. This enable you to work with different temperatures on the same cooking plate



electric ranges and solid top

elements



2 round plates
700 series



4 round plates 700 series



2 square plates
700/900 series



4 square plates
700/900 series



solid top
700 series

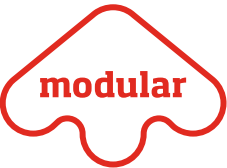


solid top
900 series

electric ranges 700 series
Round plates of 2,6 kW each.









electric ranges 700/900 series
Round plates of 2,6 kW power for the 700 series and of 3-4 kW in the 900 series.

electric solid top
4 independent cooking zones. The 700 series offers several models with round zones of 2,5 kW each, while the 900 series has square zones of 3 kW.



electric ranges












| picture | model | description | dimensionis(cm) | plate power (kW) | electric oven power (kW) | total electric power (kW) | supply voltage |
|---|---------------|---|-----------------|------------------|--------------------------|---------------------------|---------------------|
|  | FU 70/40 PCE | Electric range, 2 plates, open cabinet, (switchable to 230V 3 50/60 Hz) | 40x70x85 h | 2x2,6 | - | 5,2 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 PCE | Electric range, 4 plates, open cabinet (switchable to 230V 3 50/60 Hz) | 70x70x85 h | 4x2,6 | - | 10,4 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 CFE | Electric range, 4 plates, electric convection oven | 70x70x85 h | 4x2,6 | 3,96 | 14,36 | 400 VAC 3N 50/60 Hz |
|  | FU 70/40 PCEQ | Electric range, 2 square plates, open cabinet (switchable to 230V 3 50/60 Hz) | 40x70x85 h | 2x2,6 | - | 5,2 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 PCEQ | Electric range, 4 square plates, open cabinet (switchable to 230V 3 50/60 Hz) | 70x70x85 h | 4x2,6 | - | 10,4 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 CFEQ | Electric range, 4 square plates, electric convection oven | 70x70x85 h | 4x2,6 | 3,96 | 14,36 | 400 VAC 3N 50/60 Hz |
| | | | | | | | |
|  | FU 70/80 TPE | Electric solid top, 4 zones, open cabinet | 80x70x85 h | 4x2,5 | - | 10 | 400 VAC 3N 50/60 Hz |
|  | FU 70/80 TPFE | Electric solid top, 4 zones, electric convection oven | 80x70x85 h | 4x2,5 | 6 | 16 | 400 VAC 3N 50/60 Hz |

Note: all models are available also in top version (-T)

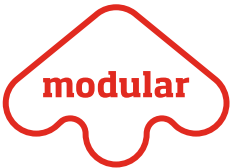
electric solid top



| picture | model | description | dimensionis(cm) | plate power (kW) | electric oven power (kW) | total electric power (kW) | supply voltage |
|---|----------------|---|-----------------|------------------|--------------------------|---------------------------|---------------------|
|  | FU 90/40 PCE | Electric range, 2 plates, open cabinet | 40x90x85 h | 1x3 1x4 | - | 7 | 400 VAC 3N 50/60 Hz |
|  | FU 90/80 PCE | Electric range, 4 plates, open cabinet | 80x90x85 h | 3x3 1x4 | - | 13 | 400 VAC 3N 50/60 Hz |
|  | FU 90/120 PCE | Electric range, 6 plates, open cabinet | 120x90x85 h | 4x3 2x4 | - | 20 | 400 VAC 3N 50/60 Hz |
|  | FU 90/80 CFE | Electric range, 4 plates, electric static oven | 80x90x85 h | 3x3 1x4 | 3,96 | 16,96 | 400 VAC 3N 50/60 Hz |
|  | FU 90/80 CFES | Electric range, 4 plates, electric static oven | 80x90x85 h | 3x3 1x4 | 6 | 19 | 400 VAC 3N 50/60 Hz |
|  | FU 90/120 CFE | Electric range, 6 plates, electric convection oven, cabinet with door | 120x90x85 h | 4x3 2x4 | 3,96 | 23,96 | 400 VAC 3N 50/60 Hz |
|  | FU 90/120 CFES | Electric range, 6 plates, electric static oven, cabinet with door | 120x90x85 h | 4x3 2x4 | 6 | 26 | 400 VAC 3N 50/60 Hz |
| | | | | | | | |
|  | FU 90/80 TPE | Electric solid top, 4 zones, open cabinet | 80x90x85 h | 4x3 | - | 12 | 400 VAC 3N 50/60 Hz |
|  | FU 90/80 TPFE | Electric solid top, 4 zones, electric convection oven | 80x90x85 h | 4x3 | 3,96 | 15,96 | 400 VAC 3N 50/60 Hz |

electric ranges

electric solid top

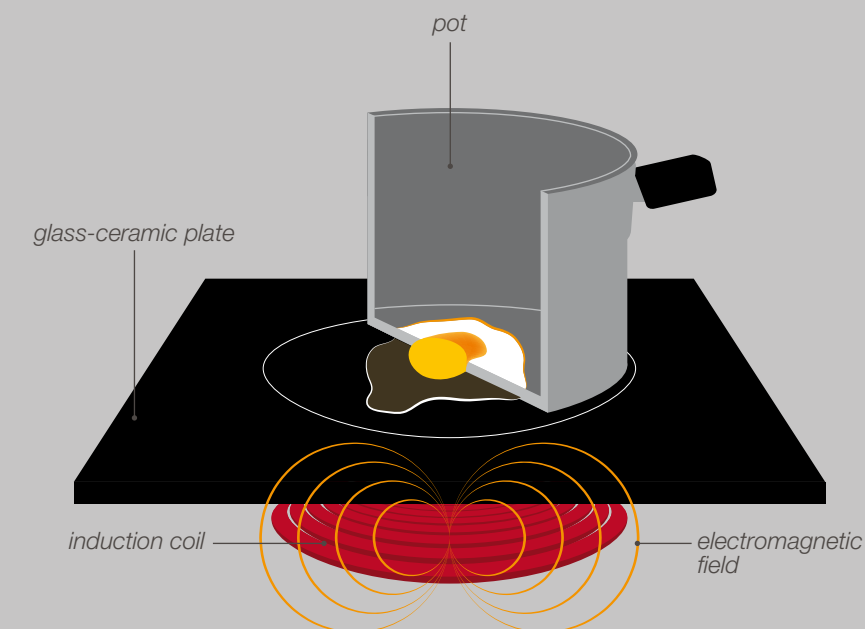


induction and glass-ceramic plates

induction

Choosing an induction cooking range means being able to work with the highest safety, while at the same time reducing the cooking time and the cleaning operations, thanks to an easy cleaning worktop.

The working principle of the induction cooking ranges is based on the electromagnetic fields that, activated by the iron bottom of the pan, immediately create heat inside it. Minimum diameter of the pan: 13 cm.



1.
the heating
element
is composed
of a spiral
coil made
of copper

2.
the current
through the coil
generating
a magnetic
field

3.
the coil field
induces current
through the base
of the metal
container

4.
production
of heat only
on the bottom
of the pot

glass-ceramic plates

The glass-ceramic plates offer a way of cooking which is quite similar to the one performed by the electric ranges, but with a higher efficiency. Moreover the worktop is easy to clean.

Thanks to 6 temperature regulations, the glass-ceramic plates offer high efficiency and guarantee increasing performance compared to the traditional cooking ranges.



induction and glass-ceramic plates
elements



2 zones



4 zones

induction

700 series: 3,5 kW each zone
900 series: 5 kW each zone. Also available
in Wok version of 3,5 kW power.



2 zones



4 zones

glass-ceramic plates

2 or 4 cooking zones of 2, 1/2, 5 kW power
for the 700 series and of 2,5/3,4 kW
power for the 900 series.



glass-ceramic plates

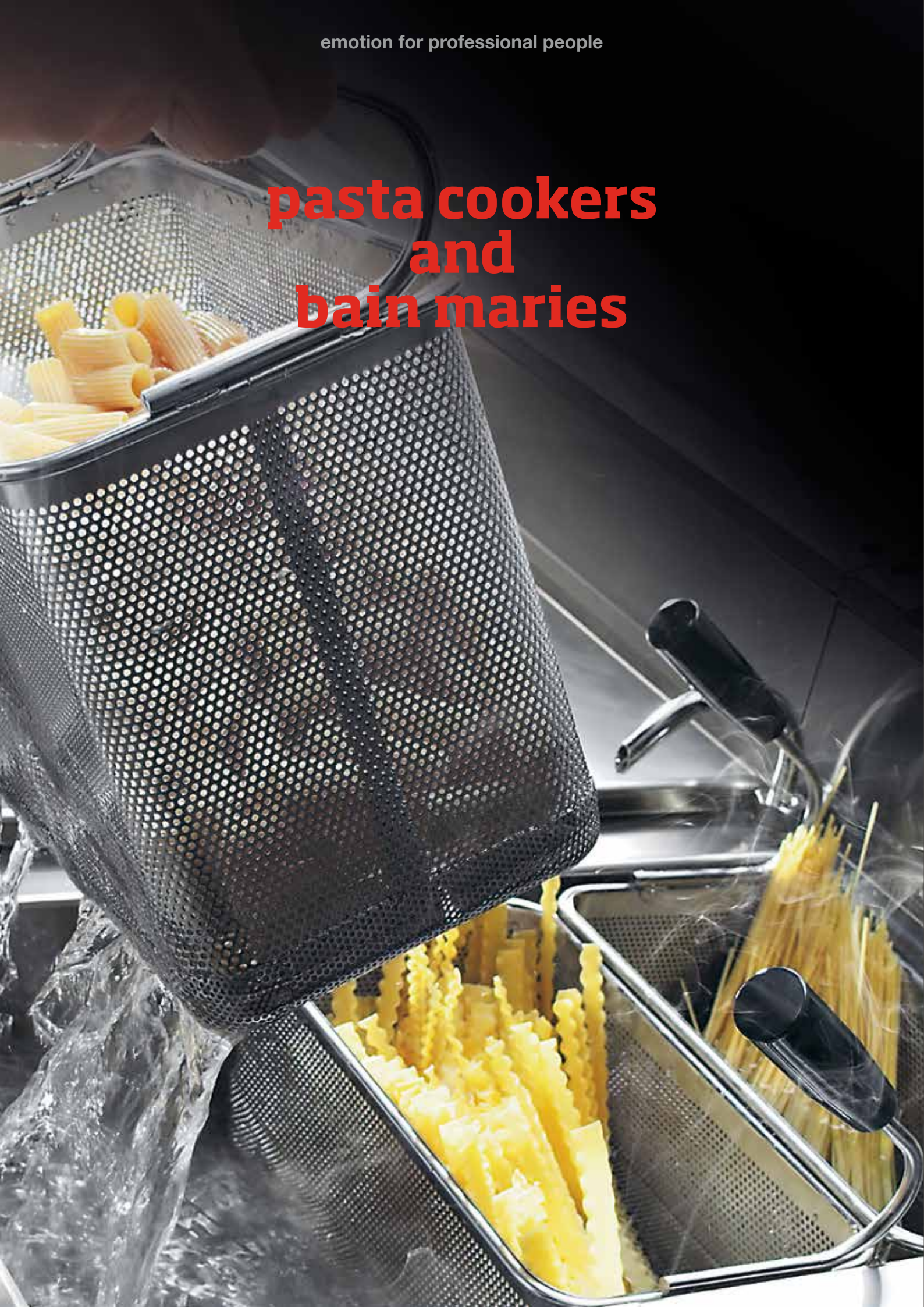
| picture | model | description | dimensions (cm) | plate power (kW) | electric oven power (kW) | total electric power (kW) | supply voltage |
|---------|----------------|--|-----------------|------------------|--------------------------|---------------------------|---------------------|
| | FU 70/40 PVE | Glass-ceramic electric range, open cabinet (switchable to 230V 3 50/60 Hz) | 40x70x85 h | 1x2,1 1x2,5 | - | 4,6 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 PVE | Glass-ceramic electric range, open cabinet (switchable to 230V 3 50/60 Hz) | 70x70x85 h | 2x2,1 2x2,5 | - | 9,2 | 400 VAC 3N 50/60 Hw |
| | FU 70/70 CFVE | Glass-ceramic electric range, electric convection oven | 70x70x85 h | 2x2,1 2x2,5 | 3,96 | 13,16 | 400 VAC 3N 50/60 Hz |
| | FU 90/40 PVE | Glass-ceramic electric range, open cabinet (switchable to 230V 3 50/60 Hz) | 40x90x85 h | 1x2,5 1x3,4 | - | 5,9 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 PVE | Glass-ceramic electric range, open cabinet | 80x90x85 h | 2x2,5 2x3,4 | - | 11,8 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 CFVE | Glass-ceramic electric range, electric convection oven | 80x90x85 h | 2x2,5 2x3,4 | 3,96 | 15,76 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 CFVES | Glass-ceramic electric range, electric static oven | 80x90x85 h | 2x2,5 2x3,4 | 6 | 17,8 | 400 VAC 3N 50/60 Hz |

induction

| | | | | | | | |
|--|----------------|----------------------------------|------------------|-------|---|-----|---------------------|
| | FU 70/40 IND | Induction cook top, open cabinet | 40x70x85 h | 2x3,5 | - | 7 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 IND | Induction cook top, open cabinet | 70x70x85 h | 4x3,5 | - | 14 | 400 VAC 3N 50/60 Hz |
| | FU 34/43 IND | Induction cook top, top version | 34x43x9,5 h | 1x3,5 | - | 3,5 | 230 VAC 1N 50/60 Hz |
| | FU 40/54 IND-W | Induction cook top, wok version | 40,5x54,5x15,5 h | 1x3,5 | - | 3,5 | 230 VAC 1N 50/60 Hz |
| | FU 90/40 IND | Induction cook top, open cabinet | 40x90x85 h | 2x5 | - | 10 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 IND | Induction cook top, open cabinet | 80x90x85 h | 4x5 | - | 20 | 400 VAC 3N 50/60 Hz |

Note: in the 700 series all models are available also in top version (-T)

pasta cookers and bain maries



pasta cookers

Functional and reliable, the function gas and electric pasta cookers guarantee you high productivity (about 1 kg pasta every 10 litres) and can be used in several ways. In fact, you can cook not only pasta, but also rice and vegetables.

The electromechanical water filling enables you to install this equipment in all kind of kitchen.

Main features: 40 l well made of stainless steel AISI 316, stable-flame outer burners (gas models), armoured Incoloy heating elements placed inside the well (electric models).



bain-maries

The gas and electric bain-marie are recommended for keeping sauces, side dishes and other food warm.

The well is available in the following versions: GN 1/1 and 2/1 (700 series) GN 1/1+ GN1/3 and GN2/1+2GN1/3 (900 series).



pasta cookers and bain-maries
elements



1 well
700 series



1 well
700 series

pasta cooker 700 series
Well capacity: 40 litres



1 well
900 series



2 wells
900 series

pasta cooker 900 series
*Single well models, 40 litres capacity, and
double well models, 40+40 litres capacity*



bain-marie
*GN 1/1 or GN 2/1 wells available in the
700 series.
Well dimensions in the 900 series:
cm 30,5x63x15,5 h or 70,5x63x15,5 h*



pasta cookers

serie 700

| picture | model | description | dimensions (cm) | total gas power (kW) | total electric power (kW) | supply voltage |
|---------|---------------------|---|-----------------|----------------------|---------------------------|---------------------|
| | FU 70/40 CPG | Gas pasta cooker, 1 well, capacity: 40 l | 40x70x85 h | 11,8 | - | - |
| | FU 70/40 CPE | Electric pasta cooker, 1 well, capacity: 40 l | 40x70x85 h | - | 7,6 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 CPG | Gas pasta cooker, 1 well, capacity: 40 l | 70x70x85 h | 11,8 | - | - |
| | FU 70/70 CPE | Electric pasta cooker, 1 well, capacity: 40 l | 70x70x85 h | - | 7,6 | 400 VAC 3N 50/60 Hz |

serie 900

| | | | | | | |
|--|---------------------|---|------------|------|----|---------------------|
| | FU 90/40 CPG | Gas pasta cooker, 1 well, capacity: 40 l | 40x90x85 h | 11,8 | - | - |
| | FU 90/40 CPE | Electric pasta cooker, 1 well, capacity: 40 l | 40x90x85 h | - | 9 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 CPG | Gas pasta cooker, 2 wells, capacity: 40+40 l | 80x90x85 h | 23,6 | - | - |
| | FU 90/80 CPE | Electric pasta cooker, 2 wells, capacity: 40+40 l | 80x90x85 h | - | 18 | 400 VAC 3N 50/60 Hz |

serie 700

| | | | | | | |
|--|---------------------|---|------------|---|-----|---------------------|
| | FU 70/40 BME | Electric bain-marie, 1 well GN 1/1 15 h | 40x70x85 h | - | 1,5 | 230 VAC 1N 50/60 Hz |
| | FU 70/70 BME | Electric bain-marie, 1 well GN 2/1 15 h | 70x70x85 h | - | 3 | 400 VAC 3N 50/60 Hz |

serie 900

| | | | | | | |
|--|---------------------|---|------------|-----|-----|---------------------|
| | FU 90/40 BMG | Gas bain-marie, 1 well dim. cm. 30,5x63x15,5 | 40x90x85 h | 3,5 | - | - |
| | FU 90/40 BME | Electric bain-marie, 1 well dim cm. 30,5x63x15,5 h | 40x90x85 h | - | 2,2 | 230 VAC 1N 50/60 Hz |
| | FU 90/80 BMG | Gas bain-marie, 1 well dim. cm. 70,5x63x15,5 h | 80x90x85 h | 7 | - | - |
| | FU 90/80 BME | Electric bain-marie, 1 well dim. cm. 70,5x63x15,5 h | 80x90x85 h | - | 4,4 | 400 VAC 3N 50/60 Hz |

Note: in the 700 series all models of bain-marie are available also in top version (-T)

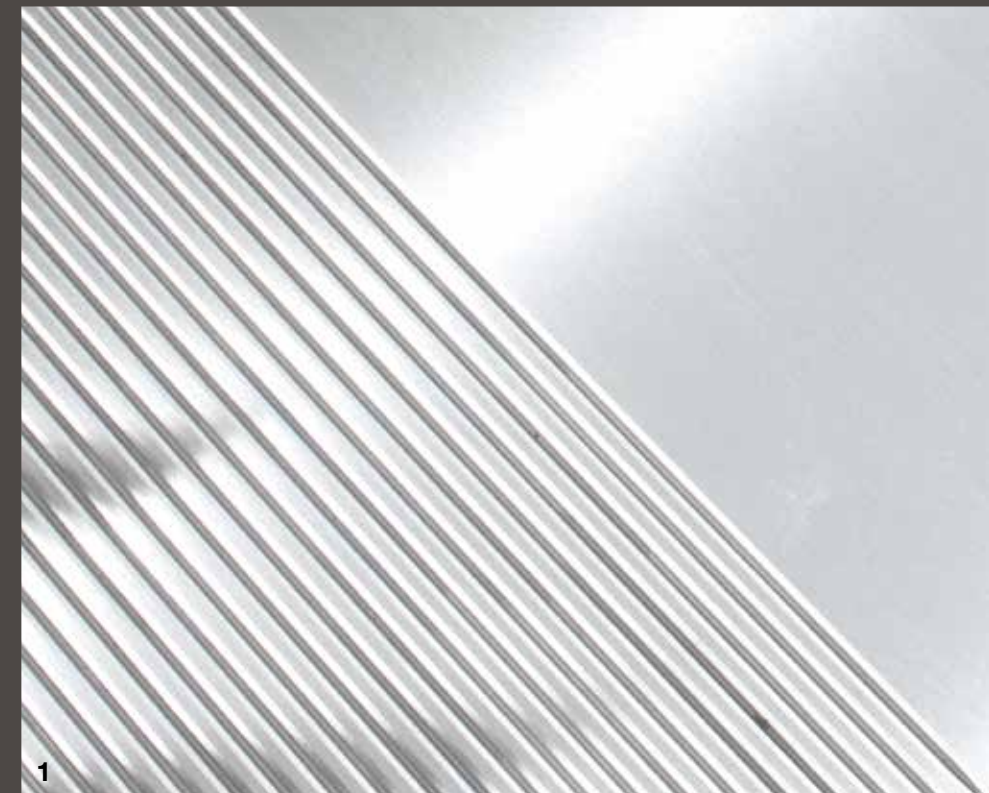
griddles



griddles

The function griddles of the 700 and 900 series are available in more than 40 models and they are suitable for cooking several foods: meat, fish, vegetables, etc.

The high temperature reached by the cooking plate guarantees high efficiency.



1



2

1
The cooking surface can be smooth, ribbed, or 1/2 smooth 1/2 ribbed.

2
Splashback welded on the worktop.

griddles
elements



smooth plate



smooth plate



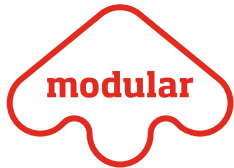
ribbed plate

















ribbed plate



1/2 smooth
1/2 ribbed plate













700

| picture | model | description | dimensions (cm) | total gas power (kW) | total electric power (kW) | supply voltage |
|---|--------------------------|---|-----------------|----------------------|---------------------------|---------------------|
|  | FU 70/40 FTG | Gas griddle, smooth plate, open cabinet | 40x70x85 h | 5,7 | - | - |
| | FU 70/40 FTG-CR | Gas griddle, smooth chromed plate, open cabinet | 40x70x85 h | 5,7 | - | - |
|  | FU 70/40 FTRG | Gas griddle, ribbed plate, open cabinet | 40x70x85 h | 5,7 | - | - |
| | FU 70/40 FTRG-CR | Gas griddle, ribbed chromed plate, open cabinet | 40x70x85 h | 5,7 | - | - |
|  | FU 70/70 FTG | Gas griddle, smooth plate, open cabinet | 70x70x85 h | 11,4 | - | - |
| | FU 70/70 FTG-CR | Gas griddle, smooth chromed plate, open cabinet | 70x70x85 h | 11,4 | - | - |
|  | FU 70/70 FTRG | Gas griddle, 1/2 smooth 1/2 ribbed plate, open cabinet | 70x70x85 h | 11,4 | - | - |
| | FU 70/70 FTRG-CR | Gas griddle, 1/2 smooth, 1/2 ribbed chromed plate, open cabinet | 70x70x85 h | 11,4 | - | - |
|  | FU 70/70 FTRRG | Gas griddle, ribbed plate, open cabinet | 70x70x85 h | 11,4 | - | - |
| | FU 70/70 FTRRG-CR | Gas griddle, ribbed chromed plate, open cabinet | 70x70x85 h | 11,4 | - | - |
|  | FU 70/40 FTGS | Gas griddle, flat smooth plate | 40x70x85 h | 5,7 | - | - |
|  | FU 70/70 FTGS | Gas griddle, flat smooth plate | 70x70x85 h | 11,4 | - | - |
|  | FU 70/40 FTE | Electric griddle, smooth plate, open cabinet | 40x70x85 h | - | 4,5 | 400 VAC 3N 50/60 Hz |
| | FU 70/40 FTE-CR | Electric griddle, smooth chromed plate, open cabinet | 40x70x85 h | - | 4,5 | 400 VAC 3N 50/60 Hz |
|  | FU 70/40 FTRE | Electric griddle, ribbed plate, open cabinet | 40x70x85 h | - | 4,5 | 400 VAC 3N 50/60 Hz |
| | FU 70/40 FTRE-CR | Electric griddle, ribbed chromed plate, open cabinet | 40x70x85 h | - | 4,5 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 FTE | Electric griddle, smooth plate, open cabinet | 70x70x85 h | - | 9 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 FTE-CR | Electric griddle, smooth chromed plate, open cabinet | 70x70x85 h | - | 9 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 FTRE | Electric griddle, 1/2 smooth 1/2 ribbed plate, open cabinet | 70x70x85 h | - | 9 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 FTRE-CR | Electric griddle, 1/2 smooth 1/2 ribbed chromed plate, open cabinet | 70x70x85 h | - | 9 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 FTRRE | Electric griddle, ribbed plate | 70x70x85 h | - | 9 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 FTRRE-CR | Electric griddle, ribbed chromed plate | 70x70x85 h | - | 9 | 400 VAC 3N 50/60 Hz |
|  | FU 70/40 FTES | Electric griddle, flat smooth plate | 40x70x85 h | - | 4,5 | 400 VAC 3N 50/60 Hz |
|  | FU 70/70 FTES | Electric griddle, flat smooth plate | 70x70x85 h | - | 9 | 400 VAC 3N 50/60 Hz |

Note: all models are available also in top version (-T)

900

| picture | model | description | dimensions (cm) | total gas power (kW) | total electric power (kW) | supply voltage |
|---|--------------------------|---|-----------------|----------------------|---------------------------|---------------------|
|  | FU 90/40 FTG | Gas griddle, smooth plate, open cabinet | 40x90x85 h | 6,9 | - | - |
| | FU 90/40 FTG-CR | Gas griddle, smooth chromed plate, open cabinet | 40x90x85 h | 6,9 | - | - |
|  | FU 90/40 FTRG | Gas griddle, ribbed plate, open cabinet | 40x90x85 h | 6,9 | - | - |
| | FU 90/40 FTRG-CR | Gas griddle, ribbed chromed plate, open cabinet | 40x90x85 h | 6,9 | - | - |
|  | FU 90/80 FTG | Gas griddle, smooth plate, open cabinet | 80x90x85 h | 13,8 | - | - |
| | FU 90/80 FTG-CR | Gas griddle, smooth chromed plate, open cabinet | 80x90x85 h | 13,8 | - | - |
|  | FU 90/80 FTRG | Gas griddle, 1/2 smooth 1/2 ribbed plate, open cabinet | 80x90x85 h | 13,8 | - | - |
| | FU 90/80 FTRG-CR | Gas griddle, 1/2 smooth, 1/2 ribbed chromed plate, open cabinet | 80x90x85 h | 13,8 | - | - |
|  | FU 90/80 FTRRG | Gas griddle, ribbed plate, open cabinet | 80x90x85 h | 13,8 | - | - |
| | FU 90/80 FTRRG-CR | Gas griddle, ribbed chromed plate, open cabinet | 80x90x85 h | 13,8 | - | - |
|  | FU 90/40 FTE | Electric griddle, smooth plate, open cabinet | 40x90x85 h | - | 6,6 | 400 VAC 3N 50/60 Hz |
| | FU 90/40 FTE-CR | Electric griddle, smooth chromed plate, open cabinet | 40x90x85 h | - | 6,6 | 400 VAC 3N 50/60 Hz |
|  | FU 90/40 FTRE | Electric griddle, ribbed plate, open cabinet | 40x90x85 h | - | 6,6 | 400 VAC 3N 50/60 Hz |
| | FU 90/40 FTRE-CR | Electric griddle, ribbed chromed plate, open cabinet | 40x90x85 h | - | 6,6 | 400 VAC 3N 50/60 Hz |
|  | FU 90/80 FTE | Electric griddle, smooth plate, open cabinet | 80x90x85 h | - | 13,2 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 FTE-CR | Electric griddle, smooth chromed plate, open cabinet | 80x90x85 h | - | 13,2 | 400 VAC 3N 50/60 Hz |
|  | FU 90/80 FTRE | Electric griddle, 1/2 smooth 1/2 ribbed plate, open cabinet | 80x90x85 h | - | 13,2 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 FTRE-CR | Electric griddle, 1/2 smooth 1/2 ribbed chromed plate, open cabinet | 80x90x85 h | - | 13,2 | 400 VAC 3N 50/60 Hz |
|  | FU 90/80 FTRRE | Electric griddle, ribbed plate | 80x90x85 h | - | 13,2 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 FTRRE-CR | Electric griddle, ribbed chromed plate | 80x90x85 h | - | 13,2 | 400 VAC 3N 50/60 Hz |

modular

fryers



fryers

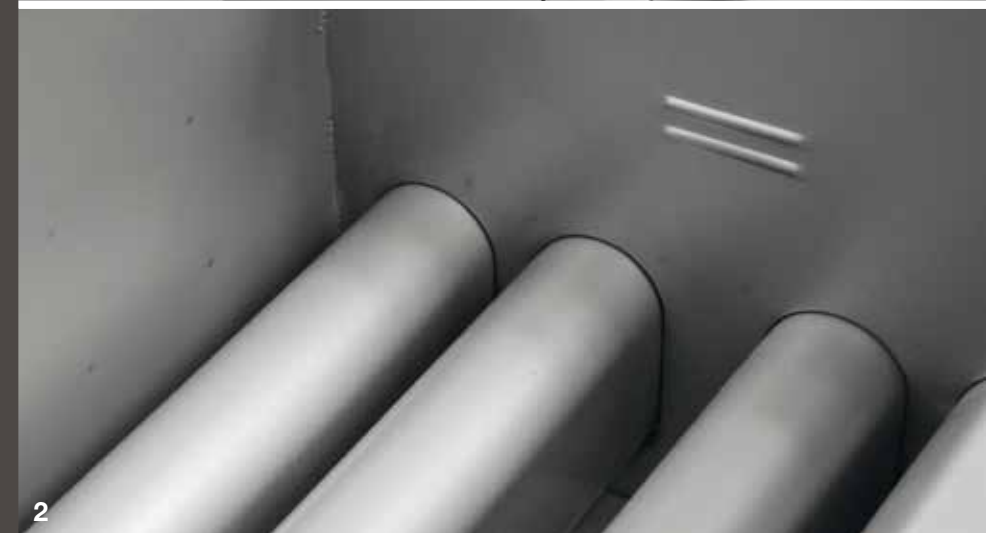
The function fryers are the perfect equipment to obtain tasty and crispy fried food. The heat exchanger pipes located in the well (gas models) and the tilting heating elements (electric models) guarantee perfect heat exchange, keeping oil at the right temperature during the whole working phase.

The chip dump instead has the function to keep the fried food warm, to serve it at the right time.



1
High efficiency tilting heating elements. The tilting device enable an easy cleaning of the well.

2
High efficiency gas heat exchanger pipes made of stainless steel.



fryers
elements



1 well
700 series



2 wells
700 series



1 well
700 series



2 wells
700 series



2 wells
900 series



2 wells
900 series

gas fryers 700/900 series
13 litres wells for 700 series and
13-22 litres wells for 900 series.

electric fryers 700 series
10 litres well

electric fryers 900 series
15 litres wells



fryers

serie 700

| picture | model | description | dimensions (cm) | total gas power (kW) | total electric power (kW) | supply voltage |
|---------|-----------------|---|-----------------|----------------------|---------------------------|---------------------|
| | FU 70/40 FRG 13 | Gas fryer, 1 well, 13 l capacity, cabinet with door | 40x70x85 h | 10,2 | - | - |
| | FU 70/40 FRE 10 | Electric fryer, 1 well, 10 l capacity, cabinet with door | 40x70x85 h | - | 7,5 | 400 VAC 3N 50/60 Hz |
| | FU 70/70 FRG 13 | Gas fryer, 2 wells, 13+13 l capacity, cabinet with doors | 70x70x85 h | 20,4 | - | - |
| | FU 70/70 FRE 10 | Electric fryer, 2 wells, 10+10 l capacity, cabinet with doors | 70x70x85 h | - | 15 | 400 VAC 3N 50/60 Hz |
| | FU 70/40 SPE | Electric heated chip dump, well GN 1/1, open cabinet | 40x70x85 h | - | 1 | 230 VAC 1N 50/60 Hz |

serie 900

| | | | | | | |
|--|-----------------|---|------------|------|------|---------------------|
| | FU 90/40 FRG 13 | Gas fryer, 1 well, 13 l capacity, cabinet with door | 40x90x85 h | 10,2 | - | - |
| | FU 90/40 FRG 22 | Gas fryer, 1 well, 22 l capacity, cabinet with door | 40x90x85 h | 13,6 | - | - |
| | FU 90/40 FRE 15 | Electric fryer, 1 well, 15 l capacity, cabinet with door | 40x90x85 h | - | 10,2 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 FRG 13 | Gas fryer, 2 wells 13+13 l capacity, cabinet with doors | 80x90x85 h | 20,4 | - | - |
| | FU 90/80 FRG 22 | Gas fryer, 2 wells, 22+22 l capacity, cabinet with doors | 80x90x85 h | 27,2 | - | - |
| | FU 90/80 FRE 15 | Electric fryer, 2 wells, 15+15 l capacity, cabinet with doors | 80x90x85 h | - | 20,4 | 400 VAC 3N 50/60 Hz |
| | FU 90/40 SPE | Electric heated chip dump, well GN 1/1, open cabinet | 40x90x85 h | - | 1 | 230 VAC 1N 50/60 Hz |

grills

grills

The function grill range includes not only the traditional lava-stone grills, but also the acqua grill models.

These grills are suitable for cooking food in a light and moist way. The use of indirect heat and the evaporation of water contained in the container under the cooking zone give softness and colour to food.

The lava-stone grills, instead, are the perfect equipment for cooking grilled meat in the barbecue style



1
Stainless steel grid for meat; rod
grid for fish also available

2
Reversible cast iron grid (1 side
for meat and 1 side for fish),
available for acqua grill models

grills
elements



acqua grill



acqua grill

acqua grill
700 series: 6-12 kW power 900 series:
7,5-15 kW power



lava-stone
grill



lava-stone grill

pietra lavica
700 series: 7,5-15 kW power 900 series:
9,5-19 kW power



grills

| picture | model | description | dimensions (cm) | total gas power (kW) | total electric power (kW) | supply voltage |
|----------------------|------------------------|--------------------------------|-----------------|----------------------|---------------------------|---------------------|
| <div>serie 700</div> | FU 70/40 GRG | Gas grill, open cabinet | 40x70x85 h | 7,5 | - | - |
| | FU 70/70 GRG | Gas grill, open cabinet | 70x70x85 h | 15 | - | - |
| | FU 70/40 GRL | Lava-stone grill, open cabinet | 40x70x85 h | 7,5 | - | - |
| | FU 70/70 GRL | Lava-stone grill, open cabinet | 70x70x85 h | 15 | - | - |
| | FU 70/40 GRACQE | Electric acqua grill | 40x70x85 h | - | 6 | 400 VAC 3N 50/60 Hz |
| | FU 70/80 GRACQE | Electric acqua grill | 80x70x85 h | - | 12 | 400 VAC 3N 50/60 Hz |
| <div>serie 900</div> | FU 90/40 GRL | Lava-stone grill, open cabinet | 40x90x85 h | 9,5 | - | - |
| | FU 90/80 GRL | Lava-stone grill, open cabinet | 80x90x85 h | 19 | - | - |
| | FU 90/40 GRACQE | Electric acqua grill | 40x90x85 h | - | 7,5 | 400 VAC 3N 50/60 Hz |
| | FU 90/80 GRACQE | Electric acqua grill | 80x90x85 h | - | 15 | 400 VAC 3N 50/60 Hz |

Note: in the 700 series all models are available also in top version (-T)

boiling pans and tilting bratt pans

boiling pans and tilting bratt pans

Suitable for big quantities, the function boiling pans are available in several models: with direct or indirect heating, gas or electric, from 50 to 150 litres capacity. They are recommended for cooking soups, pasta, vegetables, jam, sauces and many other foods.

Possibility to opt for models equipped with autoclave.

The bratt pans are specific pans to cook risotto, braised meat, escalopes, etc. They are available from 40 to 112 litres capacity. You can choose between gas or electric models, with manual or motorized tilting device.



1
*Drain tap made of chromed
brass fitted with 1" 1/2 insulated
handle for 40 litres models, 2"
for higher capacity models.*

2
*Manual or motorized tilting
device (well made of bimetal-
compound material on request)*

neutral elements

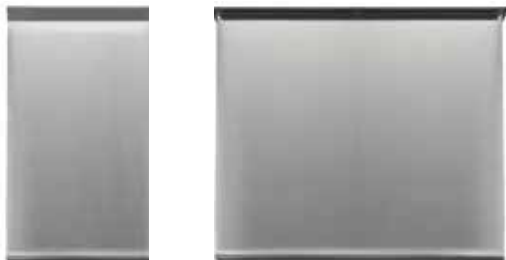
neutral elements

Neutral elements are essential in the kitchen to prepare food. Moreover, the drawers and cabinets are useful to store the tools used in the kitchen.

Solid worktops, made of high thickness stainless steel.



neutral elements



neutral elements

| neutral elements | serie 700 | | | |
|------------------|-----------|--------------|---|----------------|
| | picture | model | description | dimension (cm) |
| | | FU 70/40 PL | Neutral element | 40x70x85 h |
| | | FU 70/70 PL | Neutral element | 70x70x85 h |
| | | FU 70/40 PLC | Neutral element with drawer | 40x70x85 h |
| | | FU 70/70 PLC | Neutral element with drawer | 70x70x85 h |
| | | FU 70/70 LA | Sink unit, well dim. 50x40x15 h, open cabinet | 70x70x85 h |
| | serie 900 | | | |
| | | FU 90/40 PL | Neutral unit | 40x90x85 h |
| | | FU 90/80 PL | Neutral unit | 80x90x85 h |
| | | FU 90/40 PLC | Neutral unit with drawer | 40x90x85 h |
| | | FU 90/80 PLC | Neutral unit with drawer | 80x90x85 h |

Note : in the 700 series all models are available also in top version (-T)



Since 1986 Modular has been studying, designing and manufacturing high level catering equipment for food services and hospitality industry. All products are made to satisfy the most demanding chefs, to ensure the efficiency and safety in compliance with the current international quality standards and supporting a low environmental impact. Quality, flexibility and innovation are our main characteristics.

modular is
cooking
ovens
dishwashing
refrigeration
self service
cooking islands
preparation
for professional
people



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