



OSOGF 8090 CE-1783
Gas Ranges With Oven

- Choice of 2,4 or 6 open burners combined with gas or electric static oven with piezo spark ignition
- Flame failure safety devices on all open burners
- Pilot light on each burner for best performance and significant reduction in energy-consumption
- Ease of cleaning and extra strength with deep drawn 2mm monoblock cooktop with rounded corners
- New generation brass burners designed for maximum power, combustion and efficiency
- Semi gloss, acid resistant and machine washable cast iron pan stand
- Under-counter static oven:
 - ▶ Fully stainless steel chamber with 3 level chrome coated removable rack guide for grid/pan 2/1GN
 - ▶ 40mm thick stainless steel door to ensure good insulation
 - ▶ Ergonomic and strong door handles
 - ▶ Micro perforated stainless steel gas burners designed to increase efficiency and provide rapid heating
 - ▶ Thermostatic temperature control between 100-300°C
 - ▶ New design deep drawn door and chamber front support for closure without gasket and better hygiene
 - ▶ Dimensions:
 - 4 burner gas range oven: GN 2/1
 - 6 burner gas range oven: GN 2/1
 - "S" model 6 burner gas range oven: 1060x550x275mm

	TYPE	CODE	L	W	H	OVEN TYPE	OVEN	SUPPLY VOLTAGE	BURNER POWER	TOTAL	PRICE
	OSOGF 8090	7865.N1.80908.10	800	900	850	GAS	8 kW	-	2 x 6 + 2 x 10 kW	40 kW	
	OSOGF 8090 P	7865.N1.80908.10P	800	900	850	GAS	8 kW	-	4 x 10 kW	48 kW	
	OSOGF 12090	7865.N1.12908.10	1200	900	850	GAS	8 kW	-	3 x 6 + 3 x 10 kW	56 kW	
	OSOGF 12090 S	7865.N1.12908.50	1200	900	850	GAS	13 kW	-	3 x 6 + 3 x 10 kW	61 kW	
	OSOGF 8090 C	7865.N1.80908.12	800	900	850	GAS	8 kW		1 x 10 kW	18 kW	
	OSOGEF 8090	7865.N1.80908.10E	800	900	850	ELEC	6 kW	400 V 3 NPE 50/60 Hz.	2 x 6 + 2 x 10 kW	32 kW	
	OSOGEF 8090 P	7865.N1.80908.10PE	800	900	850	ELEC	6 kW	400 V 3 NPE 50/60 Hz.	4 x 10 kW	40 kW	
	OSOGEF 12090	7865.N1.12908.10E	1200	900	850	ELEC	6 kW	400 V 3 NPE 50/60 Hz.	3 x 6 + 3 x 10 kW	48 kW	
	OSOGEF 12090 S	7865.N1.12908.50E	1200	900	850	ELEC	9 kW	400 V 3 NPE 50/60 Hz.	3 x 6 + 3 x 10 kW	48 kW	



OSOG 4090 CE-1783
Gas Boiling Tops

	TYPE	CODE	L	W	H	BURNER POWER	POWER	PRICE
	OSOG 4090	7865.N1.40903.20	400	900	280	6 + 10 kW	16 kW	
	OSOG 8090	7865.N1.80903.20	800	900	280	2 x 6 + 2 x 10 kW	32 kW	
	OSOG 8090 P	7865.N1.80903.20P	800	900	280	4 x 10 kW	40 kW	
	OSOG 8090 T	7865.N1.80903.53	800	900	280	4 + 10 kW	14 kW	
	OSOG 12090	7865.N1.12903.20	1200	900	280	3 x 6 + 3 x 10 kW	48 kW	



OSOEF 8090 CE ENEC UAT 100
Electric Ranges With Oven

- Ease of cleaning and extra strength with 2mm laser cut deep drawn monoblock cooktop
- Cast iron hot plates hermetically sealed to one piece top
- Overheat protection by safety switch
- Temperature control between 90-450°C by 6 position selector switch
- Under-counter static oven:
 - ▶ Fully stainless steel chamber with 3 level chrome coated removable rack guide for grid/pan 2/1GN
 - ▶ Heating elements located on top and the bottom with individual control
 - ▶ 40mm thick stainless steel door to ensure good insulation
 - ▶ Ergonomic and strong door handles
 - ▶ Thermostatic temperature control between 50-300°C
 - ▶ New design deep drawn door and chamber front support for closure without gasket and better hygiene
 - ▶ Dimensions:
 - 4 hot plate electric range oven: GN 2/1
 - 6 hot plate electric range oven: GN 2/1
 - "S" model 6 hot plate electric range oven: 1060x550x275mm

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	OVEN	POWER	PRICE FIYAT
OSOEF 8090	7865.N1.80908.11	ELEC	800	900	850	400V/3 NPE 50/60Hz	6 kW	22 kW	
OSOEF 12090	7865.N1.12908.11	ELEC	1200	900	850	400V/3 NPE 50/60Hz	6 kW	30 kW	
OSOEF 12090 S	7865.N1.12908.51	ELEC	1200	900	850	400V/3 NPE 50/60Hz	9 kW	33 kW	



OSOE 12090 CE ENEC UAT 100
Electric Boiling Tops

TYPE	CODE	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
OSOE 4090	7865.N1.40903.21	400	900	280	400V / 3 NPE 50 Hz	8 kW	
OSOE 8090	7865.N1.80903.21	800	900	280	400V / 3 NPE 50 Hz	16 kW	
OSOE 12090	7865.N1.12903.21	1200	900	280	400V / 3 NPE 50 Hz	24 kW	



OWG 4090 1783
Wok Burners

- 2 mm thick stainless steel work top
- High power cast iron burners
- Durable and strong cast iron cooking ring designed to meet heavy load
- Removable cooking ring ensures easier cleaning on the top
- Removable drip tray under the burners for easy cleaning
- Pilot flame and flame failure safety device to ensure safety

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	OWG 4090	7865.N1.40903.WK	GAS	400	900	280	14 kW	
	OWG 8090	7865.N1.80903.WK	GAS	800	900	280	28 kW	



OSOG 8090 C 1783
Gas Solid Top

- 2 mm thick stainless steel work top
- Durable cast iron cooking surface of 22mm thickness for maximizing heat retention
- Differentiated thermal zones: Maximum temperature of 500°C for boiling at the center, decreasing to 200°C outwards for simmering
- Single ring cast iron central burner for optimized combustion with pilot light and flame failure safety device
- Piezo ignition
- Removable cooking surface divided into four segments for easy cleaning and maintenance
- Insulated combustion chamber under the cooking plate with insulation between the panels
- Cooking plate placed on woven ceramic fibre support to avoid transmission of heat directly to the work top

	TYPE	CODE / KOD	MODEL	L	W	H	POWER	PRICE
	OSOG 8090 C	7865.N1.80903.22	GAS	800	900	280	10 kW	



OSI 4090 CE PG AH150
Induction Cookers

- 2 mm thick stainless steel work top
- Glass ceramic cooking surface with independently controlled 2 or 4 heating zones of 3,5kW power
- Overheating safety device
- Almost the entire surface of the ceramic plate can be used without 'dead' spots
- Pan detection device: Heating activated only when the pan is in direct contact with the surface; automatic interruption when the pan is removed from the top ;
- Precise control of the cooking temperature with self-regulated heating zone according to the pan diameter
- Maximum efficiency, less heat dissipation to the kitchen environment

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OSI 4090	7865.N1.40903.IS	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	7 kW	
	OSI 8090	7865.N1.80903.IS	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	14 kW	



OSC 4090 CE PG AH150
Infrared Ceramic Cookers

- 2 mm thick stainless steel work top
- 6mm Ceramic glass top cooking surface with 2 or 4 infrared heating zones
- Heating circuit in circular zones with a diameter of 210-300 mm
- Sealed cooking top to prevent leakage and infiltration inside unit
- Warning light to indicate residual surface heat for safety
- Immediate heat transfer from cooking ceramic top to pan
- Maximum efficiency, less heat dissipation to the kitchen environment
- Easy to clean smooth cooking top

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OSC 4090	7865.N1.40903.CS	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	
	OSC 8090	7865.N1.80903.CS	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	



OGG 8090 1/2 N
Gas Grills

- 2 mm thick stainless steel work top
- Designed for high productivity, outstanding performance and even heat distribution
- Independently controlled cooking zones for economy during quiet periods
- “Satin finish” or “hard chrome coated” 15mm thick mild steel plate contained in a watertight recess for more efficient cooking
- Large drain hole on cooking surface for ease of operation and cleaning
- Large fat collection drawer with a capacity of 1.5liter for uninterrupted cooking
- Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort
- Rapid heat up with stainless steel burners
- Thermostatic temperature control between 100-300°C
- Piezzo spark ignition
- Flame failure safety devices
- Choice of cooking surface: Smooth ,half ribbed or fully ribbed versions are available
- Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance

	TYPE	CODE	MODEL	L	W	H	POWER	COOKING SURFACE	PRICE
	OGG 4090	7864.N1.40903.06	GAS	400	900	280	9 kW	DKP	
	OGG 4090 C	7864.N1.40903.06C	GAS	400	900	280	9 kW	Chrome	
	OGG 4090 N	7864.N1.40903.03	GAS	400	900	280	9 kW	DKP	
	OGG 4090 N C	7864.N1.40903.03C	GAS	400	900	280	9 kW	Chrome	
	OGG 8090	7864.N1.80903.16	GAS	800	900	280	18 kW	DKP	
	OGG 8090 C	7864.N1.80903.16C	GAS	800	900	280	18 kW	Chrome	
	OGG 8090 1/2 N	7864.N1.80903.19	GAS	800	900	280	18 kW	DKP	
	OGG 8090 1/2 N C	7864.N1.80903.19C	GAS	800	900	280	18 kW	Chrome	
	OGG 8090 N	7864.N1.80903.13	GAS	800	900	280	18 kW	DKP	
	OGG 8090 N C	7864.N1.80903.13C	GAS	800	900	280	18 kW	Chrome	



OGE 4090 CE   
Electric Grills

- 2 mm thick stainless steel work top
- Designed for high productivity, outstanding performance and even heat distribution
- Independently controlled cooking zones for economy during quiet periods
- “Satin finish” or “hard chrome coated” 15mm thick mild steel plate contained in a watertight recess for more efficient cooking
- Large drain hole on cooking surface for ease of operation and cleaning
- Large fat collection drawer with a capacity of 1.5liter for uninterrupted cooking
- Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort
- Heating elements positioned under the cooking plate ensures even heat distribution and rapid heat up
- Thermostatic temperature control between 50-300°C
- Choice of cooking surface: Smooth ,half ribbed or fully ribbed versions are available
- Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	COOKING SURFACE	PRICE
	 OGE 4090	7864.N1.40903.04	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	DKP	
	 OGE 4090 C	7864.N1.40903.04C	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	Chrome	
	 OGE 4090 N	7864.N1.40903.01	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	DKP	
	 OGE 4090 N C	7864.N1.40903.01C	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	Chrome	
	 OGE 8090	7864.N1.80903.17	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	DKP	
	 OGE 8090 C	7864.N1.80903.17C	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	Chrome	
	 OGE 8090 1/2 N	7864.N1.80903.14	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	DKP	
	 OGE 8090 1/2 N C	7864.N1.80903.14C	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	Chrome	
	 OGE 8090 N	7864.N1.80903.11	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	DKP	
	 OGE 8090 N C	7864.N1.80903.11C	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	Chrome	



OLG 8090 CE-1783
Lavastone Grills

- 2 mm thick stainless steel work top
- Micro perforated stainless steel efficient burners optimize cooking experience
- Height adjustable and removable “V” shaped stainless steel grates channel the excess fat into fat collection drawer
- Independently controlled heat zones for maximum versatility
- Piezo spark ignition
- Flame failure safety devices
- Large fat collection drawer on the front side for uninterrupted cooking and easy cleaning

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	OLG 4090	7864.N1.40903.12	GAS	400	900	280	10 kW	
	OLG 8090	7864.N1.80903.20	GAS	800	900	280	20 kW	



ODG 12090 CE-1783
Chargrills

- Independently controlled heat zones for maximum versatility
- Sturdy one piece stainless steel splash guard and removable cast iron grids for ease of cleaning
- Large fat collection drawer on the front side for uninterrupted cooking
- Heavy duty cast iron char radiants and flame arrestor broiling grates on each burner
- 130mm wide reversible cast iron grids for self-cleaning and level broiling
- Pitched grease trough in each grate to provide fat run-off and controls flare-ups

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	ODG 8090	7864.N1.80903.70	GAS	800	900	280	30 kW	
	ODG 12090	7864.N1.12903.70	GAS	1200	900	280	40 kW	



OFGI 8090   CE-1783
Gas & Electric Fryers

- Durable stainless steel external panels
- AISI 304 stainless steel monoblock fryer tank with rounded corners for ease of cleaning and better hygiene
- Tank capacity of 22 liters
- Oil expansion recess incorporated in the top
- Continuous seal of the tank to the top by robotic welding
- Thermostatic regulation of oil temperature up to a maximum of 190°C
- Supplied with 2 half size basket per each tank
- Safety thermostat with manual reset
- Stainless steel burners and piezzo spark ignition on gas models
- Armored heating elements with low power density ensures optimum service life for the oil
- Heating element can rotate by 90° for ease of cleaning on electric models
- Easy draining with wide bore drain pipe located under the tank

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
 OFGI 4090	7856.N1.40908.04	GAS	400	900	850	-	22 kW	
 OFGI 8090	7856.N1.80908.14	GAS	800	900	850	-	44 kW	
 OFEI 4090	7856.N1.40908.02	ELEC	400	900	850	400V / 3 NPE 50 / 60Hz	18 kW	
 OFEI 8090	7856.N1.80908.02	ELEC	800	900	850	400V / 3 NPE 50 / 60Hz	36 kW	



OMG 8090   
Gas & Electric Pasta Cookers

- 2 mm thick stainless steel work top
- AISI 316 stainless steel deep drawn water basin with rounded corners for ease of cleaning and better hygiene
- Continuous seal of the water basin to the top by robotic welding
- High outputs of pasta with 40liters water basin capacity
- Starch removal to keep water fresh for longer and to ensure perfect results
- Drainage surface is provided on which baskets can be placed for draining
- Hot or cold water inlet provided with solenoid valve and a spout
- Easy and fast draining with manual ball-valve
- Micro perforated stainless steel burners with flame failure device on gas models
- Pilot light can be visually controlled through heat resistant ceramic glass
- High efficient armored heating elements located inside the tank for rapid heat up on electric models

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
 OMG 4090	7858.N1.40908.23	GAS	400	900	850	220 V / NPE 50 / 60Hz	18 kW	
 OMG 8090	7858.N1.80908.23	GAS	800	900	850	220 V / NPE 50 / 60Hz	36 kW	
 OME 4090	7858.N1.40908.11	ELEC	400	900	850	400V / 3 NPE 50 / 60Hz	12 kW	
 OME 8090	7858.N1.80908.11	ELEC	800	900	850	400V / 3 NPE 50 / 60Hz	24 kW	



OPE 4090    
Electric Chip Scuttle

- 2 mm thick stainless steel work top
- Recommended for use in combination with a fryer to allow excess oil to drip in the basin
- Increased holding time with infrared heating element on the back side of the unit
- Perforated false bottom shaped for easy food collection.

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OPE 4090	7831.N1.40903.01	ELEC	400	900	280	230 V / NPE 50 / 60Hz	1 kW	



OBE 8090    
Gas & Electric Bain Marie

!GN containers are ordered separately.

- 2 mm thick stainless steel work top
- Used for keeping cooked food at serving temperatures using hot water
- Manual water filling
- Robust front mounted tap for easy drainage
- Thermostatic regulation of water up to a maximum of 90°C with safety thermostat on electric models
- Silicone heating elements with thermal cutout positioned under the base of water basin
- Stainless steel burner located under the water basin for efficient and rapid heating on gas models
- Compatible with standard 2/3 gastronorm containers

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OBG 4090	7854.N1.40903.13	GAS	400	900	280	-	2 kW	
	OBG 8090	7854.N1.80903.13	GAS	800	900	280	-	4 kW	
	OBE 4090	7854.N1.40903.11	ELEC	400	900	280	230 V / NPE 50 / 60Hz	1 kW	
	OBE 8090	7854.N1.80903.11	ELEC	800	900	280	230 V / NPE 50 / 60Hz	2 kW	



OTGI 100 CE-1783
Gas & Electric Boiling Pans



- 2 mm thick deep drawn stainless steel work top
- Direct or indirect heating systems
- Round or rectangular monoblock boiling pan suitable for cooking, sautéing and poaching
- Large capacity up to 250 liters
- Double skin lid with counter balanced mechanism for easy opening
- High quality thermal insulation of the pan for energy saving
- Energy regulation through a control knob
- 2" chrome-plated draining valve with large athermic handle
- Solenoid valve and chromed swivel tap on top to refill with hot and cold water
- Indirect Boiling pans
 - ▶ Uniformly heated in the base and side walls of the pan by integrally generated saturated steam at a temperature of 110°C and a pressure of 0,4 bar in the jacket.
 - ▶ Safety valve with manometer to avoid overpressure of the steam in the jacket
 - ▶ External valve to evacuate manually excess air accumulated in the jacket during heating phase.
- Micro perforated high performance stainless steel burners with flame failure device on gas models
- Electronic ignition system visually controlled by indicator lamp on the front of gas models
- Incoloy armored heating elements fitted inside the jacket cavity base with safety thermostat on electric models

TYPE	CODE	HEATING TYPE	MODEL	L	W	H	NET CAPACITY	SUPPLY VOLTAGE	POWER	PRICE
OTGI 100	7855.N1.80908.01	Indirect	GAS	800	900	850	100 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGI 150	7855.N1.80908.02	Indirect	GAS	800	900	850	150 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGI 250	7855.N1.10908.03	Indirect	GAS	1000	900	850	250 lt.	230 V / NPE 50 / 60Hz	33 kW	
OTGD 100	7855.N1.80908.11	Direct	GAS	800	900	850	100 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGD 150	7855.N1.80908.12	Direct	GAS	800	900	850	150 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGD 250	7855.N1.10908.13	Direct	GAS	1000	900	850	250 lt.	230 V / NPE 50 / 60Hz	33 kW	
OTEI 100	7855.N1.80908.04	Indirect	ELEC	800	900	850	100 lt.	400 V / 3 NPE 50 / 60Hz	18 kW	
OTEI 150	7855.N1.80908.05	Indirect	ELEC	800	900	850	150 lt.	400 V / 3 NPE 50 / 60Hz	18 kW	
OTEI 250	7855.N1.10908.07	Indirect	ELEC	1000	900	850	250 lt.	400 V / 3 NPE 50 / 60Hz	27 kW	



OTE 80    
Gas & Electric Bratt Pans



- High grade 8mm stainless steel thick bottom for corrosion resistance
- Optional 10mm thick duomat cooking surface with the combination of 2 different stainless steel for better thermal stability available on request
- Rounded corners for ease of cleaning
- Electronic ignition system visually controlled by indicator lamp on the front of gas models
- Safety system to cut off gas and heating if the pan is raised
- Safety thermostat to avoid overheating
- Thermostatic temperature control between 120-300°C on gas models and 50-300°C on electric models
- High quality thermal insulation for limited heat radiation and low energy consumption
- Double skin lid with counter balanced mechanism for easy opening
- Manual wheel-operated or optional electrically controlled tilt mechanism
- Solenoid valve and chromed swivel tap on top to refill with hot and cold water.
- Stainless steel burners with flame failure device for optimized combustion on gas models
- Even heat distribution with armored heating elements under the cooking surface on electric models

TYPE	CODE	MODEL	L	W	H	NET CAPACITY	SUPPLY VOLTAGE	POWER	PRICE
 OTG 80	7867.N1.80908.01	GAS	800	900	850	80 lt.	230 V / NPE 50 / 60Hz	20 kW	
 OTG 100	7867.N1.10908.02	GAS	1000	900	850	100 lt.	230 V / NPE 50 / 60Hz	24 kW	
 OTG 130	7867.N1.12908.03	GAS	1200	900	850	130 lt.	230 V / NPE 50 / 60Hz	30 kW	
 OTG 205	7867.N1.16908.14	GAS	1600	900	850	205 lt.	400 V / 3 NPE 50 / 60Hz	44 kW	
 OTE 80	7867.N1.80908.04	ELEC	800	900	850	80 lt.	400 V / 3 NPE 50 / 60Hz	9 kW	
 OTE 100	7867.N1.10908.05	ELEC	1000	900	850	100 lt.	400 V / 3 NPE 50 / 60Hz	12 kW	
 OTE 130	7867.N1.12908.06	ELEC	1200	900	850	130 lt.	400 V / 3 NPE 50 / 60Hz	15 kW	
 OTME 205	7867.N1.16908.18	ELEC	1600	900	850	205 lt.	400 V / 3 NPE 50 / 60Hz	21 kW	

OTG 205 and OTME 205 models have tilting system with engine.



OAT 8090
Worktops

- 2 mm thick stainless steel work top
- Compatible with other 900 series appliances
- Heavy duty internal frame

TYPE	CODE	L	W	H	PRICE
OAT 4090	7911.N1.40903.00	400	900	280	
OAT 8090	7911.N1.80903.00	800	900	280	



ODK 4090
Base Cupboards

- Open base cupboards with door option
- Large base compartment for storage of pots, pans, etc.
- Double skin doors with ergonomic handle and magnetic lock to provide maximum comfort and hygiene

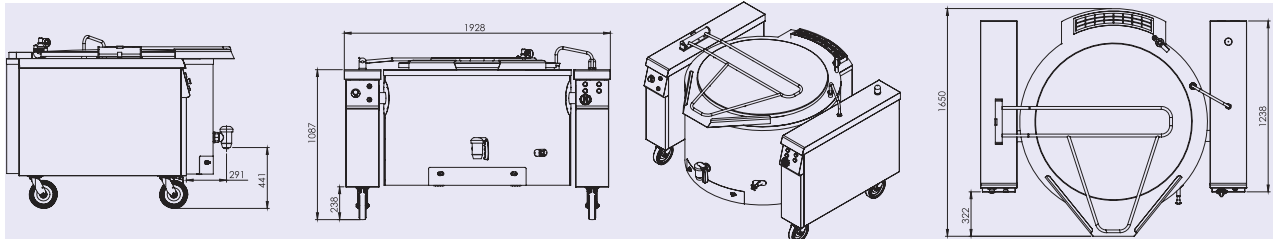


TYPE	CODE	L	W	H	TYPE	PRICE
ODK 4090	7876.N1.40905.00	400	900	570	with door	
ODK 8090	7876.N1.80905.00	800	900	570	with door	
ODK 12090	7876.N1.12905.00	1200	900	570	with door	
OD 4090	7876.N1.40905.10	400	900	570	without door	
OD 8090	7876.N1.80905.10	800	900	570	without door	
OD 12090	7876.N1.12905.10	1200	900	570	without door	

OKTGID 500  CE-1783
Automatic Tilting Kettle



- Safety lock system to prevent tilting if the lid is opened
- Gas, electric and external steam models
- Easy tilt mechanism with a control board
- Energy saving and homogeneous heat distribution with indirect cooking
- Kettle made of corrosion proof stainless steel
- Manual lid opening
- 2" chrome-plated draining valve with large athermic handle
- Safety valve with manometer to avoid overpressure of the steam in the jacket
- External valve to evacuate manually excess air accumulated in the jacket during heating phase.
- Flame control system on gas models
- Casters for greater mobility.

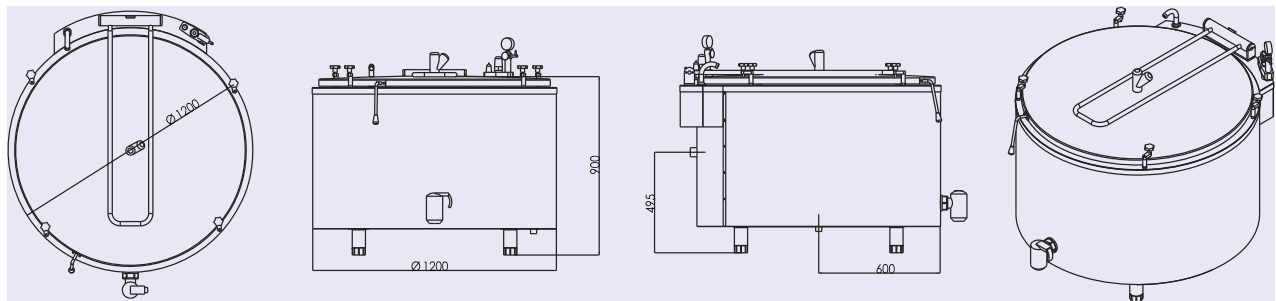


Model	Code	Gross Capacity (lt.)	Power	Motor	Discharge Valve Dia. (Ø)	Weight (kg)	Gas Inlet Connection (Ø)	Water Inlet Connection (Ø)	PRICE
			Gas (kw.)	Electric (kw.)					
OKTGID 500	7855.500LG.01	500	56	0,25	2"	400	3/4"	3/4"	

OKBT 500 External Steam Boiling Pan



- Stainless steel body
- Height adjustable legs
- Available in 400 and 500 liters capacity
- Counter-balanced double skin stainless steel pressure lid with safety valve
- Silicone gasket with lid lock for a perfect seal
- Safety valve with manometer to avoid overpressure of the steam in the jacket
- Articulated spout on the worktop with for filling the boiling pan
- 2" chrome-plated draining valve with large athermic handle
- High quality thermal insulation of the pan for energy saving



Model	Code	Gross Capacity (lt.)	Steam Consumption (kg./h)	Discharge Valve Dia. (Q)	Maximum Pressure Level (kPa)	Steam Inlet Con. (Q)	Steam Outlet Dia. (Q)	Dimensions (Q x H)	Water Inlet Connection (Ø)	PRICE
OKBT 500	7855.00500.00	500	90	2"	40	1 1/2"	3/4"	1000 x 920	3/4"	
OKBT 400	7855.00400.00	400	80	2"	40	1 1/2"	3/4"	1200 x 825	3/4"	