



OSOGF 8070 CE-1783
Gas Ranges

- Choice of 2 or 4 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
- Chrome plated burners designed for maximum power, combustion and efficiency
- 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
 - ▶ 4 burner gas range oven dimensions suitable for grid/pan 2/1GN

TYPE	CODE	L	W	H	OVEN TYPE	OVEN POWER	SUPPLY VOLTAGE	BURNER POWER	TOTAL POWER	PRICE
OSOGF 8070	7865.N1.80708.10	800	700	850	GAS	7 kW	-	4 x 5 kW	27 kW	
OSOGEF 8070	7865.N1.80708.10E	800	700	850	ELEC	6 kW	400V 50/60Hz.	4 x 5 kW	20 kW	



OSOG 4070 CE-1783
Gas Boiling Tops

TYPE	CODE	MODEL	L	W	H	POWER ELEC	PRICE
OSOG 4070	7865.N1.40703.33	GAS	400	700	280	10 kW	
OSOG 8070	7865.N1.80703.35	GAS	800	700	280	20 kW	



OSOEF 8070    CE-1783
Electric Ranges

- Ease of cleaning and extra strength with 1,5mm 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
 - ▶ 4 hot plate electric range oven dimensions suitable for grid/pan 2/1GN

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
 OSOEF 8070	7865.N1.80708.02	ELEC	800	700	850	400 V/3 NPE 50/60 Hz	16.4 kW	



OSOE 4070    
Electric Boiling Tops

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
 OSOE 4070	7865.N1.40703.12	ELEC	400	700	280	400 V/3 NPE 50/60 Hz	5.2 kW	
 OSOE 8070	7865.N1.80703.14	ELEC	800	700	280	400 V/3 NPE 50/60 Hz	10.4 kW	



OWG 8070 
Wok Burners

- 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 4070	7865.N1.40703.WK	GAS	400	700	280	14 kW	
	OWG 8070	7865.N1.80703.WK	GAS	800	700	280	28 kW	



OSI 4070   
Induction Cookers

- Glass ceramic cooking surface with independently controlled 1 or 2 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	SUP. VOLT.	POWER	PRICE
	OSI 4070	7865.N1.40703.IS	ELEC	400	700	280	230 V / NPE 50/60 Hz.	3.5 kW	
	OSI 8070	7865.N1.80703.IS	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	7 kW	



OSC 8070   
Infrared Ceramic Cookers

- 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	SUP. VOLT.	POWER	PRICE
	OSC 4070	7865.N1.40703.CS	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.2 kW	
	OSC 8070	7865.N1.80703.CS	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	8.4 kW	



OGG 8070
Gas Grills



CE-1783

- 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” 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	PRICE
	OGG 4070	7864.N1.40703.06	GAS	400	700	280	7 kW	
	OGG 4070 C	7864.N1.40703.06C	GAS	400	700	280	7 kW	
	OGG 4070 N	7864.N1.40703.03	GAS	400	700	280	7 kW	
	OGG 4070 N C	7864.N1.40703.03C	GAS	400	700	280	7 kW	
	OGG 8070	7864.N1.80703.19	GAS	800	700	280	14 kW	
	OGG 8070 C	7864.N1.80703.19C	GAS	800	700	280	14 kW	
	OGG 8070 1/2 N	7864.N1.80703.16	GAS	800	700	280	14 kW	
	OGG 8070 1/2 N C	7864.N1.80703.16C	GAS	800	700	280	14 kW	
	OGG 8070 N	7864.N1.80703.13	GAS	800	700	280	14 kW	
	OGG 8070 N C	7864.N1.80703.13C	GAS	800	700	280	14 kW	



OGE 8070 CE PG ARSO NUS UAT 081
Electric Grills

- 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" 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	SUP. VOLT.	POWER	COOKING SURFACE	PRICE
	 OGE 4070	7864.N1.40703.04	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	DKP	
	 OGE 4070 C	7864.N1.40703.04C	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	Chrome	
	 OGE 4070 N	7864.N1.40703.01	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	DKP	
	 OGE 4070 N C	7864.N1.40703.01C	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	Chrome	
	 OGE 8070	7864.N1.80703.17	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	DKP	
	 OGE 8070 C	7864.N1.80703.17C	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Chrome	
	 OGE 8070 1/2 N	7864.N1.80703.14	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	DKP	
	 OGE 8070 1/2 N C	7864.N1.80703.14C	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Chrome	
	 OGE 8070 N	7864.N1.80703.11	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	DKP	
	 OGE 8070 N C	7864.N1.80703.11C	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Chrome	



OLG 8070 1783
Lavastone Grills

- 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 4070	7864.N1.40703.12	GAS	400	700	280	7 kW	
OLG 8070	7864.N1.80703.20	GAS	800	700	280	14 kW	



ODG 8070 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 radiators 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 8070	7864.N1.80703.70	GAS	800	700	280	20 kW	



OFEI 8070 CE PG AH50 VDE GBT 1907
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 12 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 1 full 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 and safe draining with drain pipe with push and turn safety mechanism, located on the front panel

	TYPE	CODE	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OFGI 4070	7856.N1.40703.03	400	700	280	-	10 kW	
	OFGI 8070	7856.N1.80703.13	800	700	280	-	20 kW	
	OFEI 4070	7856.N1.40703.11	400	700	280	400 V / 3 NPE 50 / 60 Hz	11 kW	
	OFEI 8070	7856.N1.80703.11	800	700	280	400 V / 3 NPE 50 / 60 Hz	22 kW	



OME 4070 CE PG AH50 VDE GBT 1907
Electric Pasta Cooker

- 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 20liters 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
- Cold water inlet provided with solenoid valve and a spout
- Easy and fast draining with manual rotary control on front panel
- 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
	OME 4070	7858.N1.40703.11	GAS	400	700	280	400 V / 3 NPE 50 / 60 Hz	5.5 kW	



OPE 4070
Electric Chip Scuttle

- 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 4070	7831.N1.40703.01	ELEC	400	700	280	230 V / NPE 50 / 60 Hz	1 kW	



OBE 4070
Gas & Electric Bain Marie

!GN containers are ordered separately.

- Used for keeping cooked food at serving temperatures using hot water
- Manual water filling
- Continuous seal of the monoblock water basin to the top by robotic welding
- Easy and fast draining with manual rotary control on front panel
- 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 1/1 gastronorm containers

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
OBG 4070	7854.N1.40703.13	GAS	400	700	280	-	2 kW	
OBG 8070	7854.N1.80703.13	GAS	800	700	280	-	4 kW	
OBE 4070	7854.N1.40703.11	ELEC	400	700	280	230 V / NPE 50 / 60 Hz	1 kW	
OBE 8070	7854.N1.80703.11	ELEC	800	700	280	230 V / NPE 50 / 60 Hz	2 kW	



OTEI 60 CE PG

Gas & Electric Boiling Pans

- Direct or indirect heating systems
- Round monoblock boiling pan suitable for cooking, sautéing and poaching
- 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
- 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 0,4bar 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 60	7855.N1.80708.04	Indirect / Indirekt	GAS	800	700	850	60 lt.	230 V / NPE 50 / 60 Hz	11 kW	
 OTGD 60	7855.N1.80708.14	Direct / Direkt	GAS	800	700	850	60 lt.	230 V / NPE 50 / 60 Hz	11 kW	
 OTEI 60	7855.N1.80708.01	Indirect / Indirekt	ELEC	800	700	850	60 lt.	400 V/3 NPE 50 / 60 Hz	9 kW	



OTE 50

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
- 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 50	7867.N1.80708.04	GAS	800	700	850	50 lt.	230 V / NPE 50 / 60 Hz	13 kW	
OTE 50	7867.N1.80708.01	GAS	800	700	850	50 lt.	400 V / 3 NPE 50 / 60 Hz	7.5 kW	



OAT 8070
Worktops

- Stainless steel work top
- Compatible with other 700 series appliances
- Heavy duty internal frame

TYPE	CODE	MODEL	L	W	H	NET CAPACITY	PRICE
OAT 4070	7911.N1.40703.00		400	700	280		
OAT 8070	7911.N1.80703.00		800	700	280		



ODK 8070
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 4070	7876.N1.40705.00	400	700	570	with door	
ODK 8070	7876.N1.80705.00	800	700	570	with door	
OD 4070	7876.N1.40705.10	400	700	570	without door	
OD 8070	7876.N1.80705.10	800	700	570	without door	