

Gas Range^{HP}



Power and efficiency all in one! Boil, braise, grill and fry with the most efficient burners available today.



Exclusive "flower flame" burners



1-piece pressed well with cast iron grids.
Model shown with 3x6kW and 1x10kW burners

- ▶ Achieve the highest productivity with the HP model, each burner provides 10kW of power
- ▶ Exclusive "flower flame" burner guarantees flexibility as well as high efficiency. One burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size. The flame adapts to the diameter of the pan bottom providing maximum coverage and reaching the cooking temperature much faster thus reducing heat dispersion
- ▶ 1-piece pressed deep drawn work top for easier cleaning
- ▶ Burners are located on a raised section of the well for protection against spillage
- ▶ Heavy duty cast iron grids with extra long trivets so even the smallest pots can be placed safely on top without tipping over

Gas Convection Oven



Power and flexibility at the same time.



- ▶ The gas convection oven (800mm wide) is a unique and flexible complement to the 900XP modular cooking range
 - ▶ Cooking times are significantly reduced (up to 50%) compared to cooking with a traditional static oven
 - ▶ Increased productivity by cooking on 2 levels, GN 2/1, maximizing kitchen operations
 - ▶ Increased flexibility, thanks to the possibility of working as a static oven by simply turning off the fan, thus creating the ideal conditions for obtaining the best results for all types of preparations
 - ▶ Internal cooking chamber in black enameled steel to maximize cooking efficiency
 - ▶ Operating temperature range from 120°C to 280°C
 - ▶ Piezo ignition for easy operation
- ▶ Free-standing unit below:
 - 4 burners
 - fry top with smooth/ribbed surface
 - gas solid top
 - gas solid top with 2 burners



Cooking on 2 levels, GN 2/1