STAR 60

The compact range with great performance

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MARENO
ENJOY YOUR KITCHEN




MARENO

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For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest. They are built using all the experience we gain in the field. We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking**: hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

NEW DESIGN FIT FOR A STAR

After years of success, the Mareno cooking range has updated its technical content and design, presenting itself with a new name: Star.
More elegant and more ergonomic, **Star is beautiful to look at and extremely practical to use**.

The restyling offers a fresh take on the soft, stylish lines that have made Mareno kitchens renowned worldwide, and clearly reflects the range's evolution and modernity.
The new design enhances the unmistakable Mareno style, giving chefs a more rewarding work experience.

Knobs

With their unmistakable star-shaped design, the knobs are the inspiration for the name of the new cooking series. The new design makes the knobs more ergonomic and stylish than ever.

Thanks to the use of new materials, they are also **sturdier and more durable**.
A raised mark highlighted in blue allows the user to understand immediately the position of the knob with the touch of the hand.









POWER-PACKED COMPACT DESIGN

The new Star 60 is the ideal solution for small kitchens because **it packs power and performance** into compact equipment. Its strength is the high power to footprint ratio.

The new series is the result of Mareno's experience and attention to customer requirements. It offers a comprehensive range, which combines superb performance with low energy consumption.

Incredibly modular design

Versatile and reliable, the new Star 60 can be used to create a kitchen block tailored to specific space and production needs. Its remarkably modular design **can accommodate every type of cooking machine**.

All the elements are modular, exploiting 3 positions: **side-to-side, back-to-back, and top-to-bottom**.

The top elements are equipped with rubber feet for installation on pre-existing countertops, neutral elements or refrigerated bases. Alternatively, they can be combined with cupboard bases or stands.

Also available in a **drop-in version**, Star 60 allows machines to be fitted within a single worktop.

A complete and compelling range

Star 60 boasts a comprehensive series of products designed to satisfy the requirements of small foodservice kitchens. The range provides units in different sizes, measuring 40, 60, 70, 80 and 100 cm wide, with a depth of 60 cm for electrical equipment and 65 cm for gas-powered models.

Continuous innovation

Constantly in pursuit of new solutions for professional kitchens, Mareno has equipped the Star 60 range with **high-power open burners**, which ensure effective, faster cooking. In addition, it has enriched the range with the introduction of **induction cookers** complete with wok and has developed innovative **electric grills** for direct cooking which ensure even more rapid results.

Hygiene first

Designed to guarantee maximum hygiene, Star 60 has completely joint-free worktops and utilises deep-drawn tanks and spillage wells **to facilitate cleaning**.





Facts and figures
137 models

21 product families

Aisi 316, 304 and 430 stainless steel

6 kW: power of open burners

10-litre electric fryer with 9 kW of power

High-power induction (5 kW)

Ideal for:

- ✔ **small structures (bars serving food, bistrots, mountain refuges, kiosks...)**
- ✔ **catering**
- ✔ **new fast foodservice formats**
- ✔ **open-kitchen cooking such as buffets and delicatessen corners in large retail outlets**
- ✔ **small kitchens which need equipment with excellent potential**
- ✔ **additional production areas secondary to the main kitchen**

Gas-powered ranges and hobs

Power at your fingertips with gas

With compact design and great performance, gas ranges guarantee excellent cooking results for all sorts of dishes. Gas hobs are available with 2 or 4 burners and feature the same technical characteristics as the freestanding ranges.







Fast and powerful: exactly what I need!

Strengths and benefits

The open burners are more powerful, **they enhance performance** and ensure perfect, fast cooking.

Star 60 lets you choose between **various configurations** designed to satisfy every production requirement. There are high-output versions (6 kW burners), as well as versions with mixed power output (6 kW burners + 3.5 kW burners).

The burners are hermetically sealed to the hob and are designed **to be watertight.**

To guarantee robust construction and reliability, the pan supports are made of RAAF enamelled cast iron and the fumes vent is in stainless steel.

The ovens are available in solutions with integrated hob and feature standard GN 1/1 dimensions.

The oven exterior is in stainless steel and the inner door guarantees robustness.

Technical details

Main burners with 3.5 kW or 6 kW power. All burners are equipped with a flame detector and are controlled by a safety valve.

Tops with deep drawn tanks.

Distance between burners: 35 cm at front and 27 cm at back.

Optimised supports for pans as small as 10 cm in diameter.

Low-energy consumption pilot burner.

The stainless steel oven chamber facilitates better hygiene and easier cleaning.

Oven floor in stainless steel.

Models with gas oven

The pilot burner is lit via a battery-powered electric ignition.

Thermostatic temperature adjustment from 140 to 280 °C.

Models with static and static/ventilated electric oven

The heating elements can be independently controlled.

Thermostatic temperature adjustment from 110 to 280 °C.

Power supply VAC400 3N or VAC230 3.

Complete with stainless steel grille measuring 53x48 cm.



Electric ranges and hobs

Great energy in the kitchen

Solid and reliable, Mareno's electric ranges and hobs guarantee top quality results and low energy consumption.







The new ventilated oven is a force to be reckoned with

Strengths and benefits

The hotplates feature 6 different settings, allowing the user to **adjust power and have precise cooking control**. An indicator light on the control panel signals when hotplates are in use.

The new cooktop with single 3.5 kW hotplate measuring 33 cm in diameter allows the use of **larger pans**, ideal for cooking a large volume of food.

The hotplates are hermetically sealed for easy, **safe cleaning**. Each hotplate is equipped with a safety thermostat, which automatically trips in the event no pan is present, or when an unsuitable pan is used.

The new combi static/ventilated oven is more versatile because **it combines different types of cooking** and cooks different dishes simultaneously, guaranteeing uniform, flawless results.

The GN 1/1 dimensions allow trays to be transferred straight from the oven to the blast chiller and refrigerator.

The oven exterior is in stainless steel and the inner door guarantees robustness.

Technical details

Cast iron hotplates hermetically sealed to the pressed cooktop. Dimensions: Ø 22 cm with 2.6 kW and Ø 18 cm with 1.5 kW power.

The large recessed spillage well has rounded corners.

Static and static/ventilated electric oven GN 1/1.

Oven heating elements can be independently controlled.

The thermostat for temperature control ranges from 110 to 280 °C.

Power supply VAC400 3N or VAC230 3.

Complete with stainless steel grid measuring 53x48 cm.





Ceramic glass ranges and hobs

High-yield cooking

Ceramic glass ranges and hobs guarantee extremely fast cooking, with superb results and remarkable savings.







Great results and low consumption

Strengths and benefits

The ceramic glass hob allows **greater productivity**, increasing yields by 65-70% with excellent cooking results.

The cooking zones flush with the top **facilitate movement** of pans and cleaning.

In the freestanding range version, the GN 1/1 electric oven combines both static and ventilated functions, allowing the **combined use of different types of cooking** and the simultaneous cooking of different dishes.

The stainless steel oven floor guarantees uniformity of cooking and high yield.

The oven exterior is in stainless steel and the inside door guarantees robustness.



Technical details

Sealed ceramic-glass hob, 6 mm thick.

Concentric round 1-zone radiant elements with an energy regulator: Ø 22 cm with 2.5 kW and Ø 18 cm with 1.8 kW power.

Hob working area:
M40 51x34.5 cm
M70 51x64.5 cm

The indicator light on the control panel signals heating.

Heating can be adjusted to 6 different settings.

For greater safety, an indicator light signals residual heat (50 °C).

The stainless steel oven chamber ensures better hygiene and ease of cleaning.

Thermostatic temperature adjustment from 110 to 280 °C.

Power supply VAC400 3N or VAC230 3.

Induction hobs

High performance in less time

Induction is the most advanced cooking system that cooks quickly and accurately, ensuring perfect results. They are especially suitable for finishing touches and for cooking that requires carefully controlled temperatures.







Fast and precise: it's exactly what I was looking for

Strengths and benefits

The induction cooking system guarantees **extremely high yield** (90%) and reliable, uniform results.

The power switches on only when a pan is placed on the hob, and is delivered only to the area occupied by the pan, while the rest of the surface remains cool to the touch.

This enables **energy savings** and reduced running costs. The lower heat dispersion guarantees a cooler working environment.

The hob surface, completely smooth and hermetically sealed, ensures **easy cleaning**.

Technical details

Sealed ceramic glass hob, 6 mm thick.

Independent heating zones outlined by screen-printed circle, Ø 22 cm: 5 kW power, 5 kW in the Wok model.

6 different power settings available for special and delicate cooking modes.

The green indicator light on the control panel signals heating.

Maximum efficienty is achieved with flat-bottomed pans measuring Ø 12-22 cm.





Fryers

Perfect, crispy results

Simple and reliable, Mareno fryers offer top performance in complete safety.

Strengths and benefits
Mareno fryers ensure superior frying because the high power output guarantees **immediate temperature recovery**.

Equipped with a large recessed spillage well, tanks are weld-free and of one-piece pressed construction for **easier and quicker cleaning**.

The gas fryers have a cold zone at the bottom to collect food particles and **prolong oil life**.

All models have a sloping bottom **for efficient draining**.

The temperature can be adjusted from 100 to 180 °C and all appliances are fitted with a **safety thermostat** with manual reset.









Because frying is an art





Technical details
Baskets with different capacities are available for purchase.

All models come complete with a removable filter, basket, lid and pipe for the drain tap.

Gas fryers
8-litre tanks.

Heating by means of external burners, pilot flame and safety thermocouple.

Electric fryers
10-litre tanks, models with 6 or 9 kW of power per tank.

Heating by means of an immersion-type heating element.

Lights indicate when heating elements are in use.

Heating element tips up outside the tank to guarantee ease of cleaning.

Fry-tops

Tasty, guaranteed results

Perfect for vegetables, meat, fish and shellfish, the fry-top ensures top results in terms of both quality and output.











A precious ally for my menus

Strengths and benefits

Mareno fry-tops guarantee **superb efficiency** in all models: with smooth, ribbed and mixed hotplates.

The great variety of models is designed to cater to all cooking requirements and direct hotplate cooking ensures excellent results **without heat dispersion**.

Available in steel or with a chromed finish, Mareno fry-tops feature a gently sloping top complete with drainage hole for fat run-off, channelled to a collection drawer with a capacity of up to 2.5 litres.

Steel fry-tops are designed for **fast cooking**, while chrome-finish models are ideal for **delicate cooking** employing less fat.

All the fry-tops offer a **large cooking surface** and are equipped with perimeter splash guards and a safety thermostat.

Technical details

Gas fry-tops

Gas-powered with piezoelectric ignition. Gas taps with thermostatic valve and thermocouple.

Thermostatic temperature adjustment to 7 different settings for both chrome and stainless steel fry-tops.

Steel stabilised flame burners with 2 branches and 2 rows of flame.

Large cooking surfaces:
M40 39.6x55.5 cm
M60 59.6x55.5 cm
M80 79.6x55.5 cm

Electric fry-tops

Electric-powered with armoured Incoloy heating elements. Thermostatic temperature adjustment from 50 to 300 °C.

Large cooking surfaces:
M40 39.6x55.5 cm
M60 59.6x55.5 cm
M100 99.5x55.5 cm

Grills

The pleasure of high-power grilling

Powerful and innovative, the grill is ideal for cooking meat, fish and vegetables. Mareno grills come in a wide range of models and are available in two versions: gas lava stone and electric.









Grilling
is my specialty

Strengths and benefits

The gas lava stone grill offers a modern take on the **traditional taste of charcoal-grilled food**. The version with steel grid is ideal for fish and vegetables, while that for meat, complete with drip tray, is available on request.

All gas grills can be inclined **for more effective cooking control**.

The innovative electric grills allow cooking with direct contact on armoured heating elements, ensuring **powerful, uniform cooking** across the entire surface and fast, attractive looking results.

Electric grills can be flipped up **to facilitate cleaning** and have a removable grease collection tray. Evaporation of water keeps food succulent.

Technical details

Lava stone gas grill

Power up to 14 kW.

Perimeter splash guards.

Removable drawers for collecting cooking fat.

Burner in Aisi 304 stainless steel.

Heat is adjusted by means of a safety tap with thermocouple.

Cooking surface:
M40 37x51.5 cm
M80 66x51.5 cm

Electric grill

High power, up to 8.16 kW for model M80.

An energy regulator allows 6 different heat settings. The maximum temperature is 400 °C.

A "grill ON" indicator light signals correct operation of the heating elements.

Cooking surface:
M40 27x43 cm
M60 36x43 cm
M80 54,5x43 cm







Multipla

Simplifies work, multiplies benefits

From delicate cooking to braising, from fast dishes to more elaborate preparations, this **multi-performance cooking machine** is a versatile piece of equipment that satisfies every cooking requirement, with optimal results.

Strengths and benefits

Multipla offers **maximum versatility** and can be used as a bratt pan or fry-top, as well as for bain-marie cooking and shallow frying.

The tank, with cooking surface in mirror-polished stainless steel, ensures **uniform cooking and low heat dispersion**.

The delicate cooking mode allows healthy cooking using less fat.



Technical details

Produced in 40 or 60 cm module, it is equipped with a stainless steel tank.

The armoured heating elements are located under the tank and can heat one or two separate cooking zones.

The thermostat adjusts the temperature from 50 to 300 °C and indicator lights signal machine operation.

Safety thermostat.

Large 6 cm diameter drain with tap, removable GN 1/1 basin, H15 cm.

Pasta cooker

Simple and versatile



Practical and powerful, the pasta cookers of the new Star 60 range combine power and ease of use and maintenance.



Strengths and benefits

To offer more flexibility, Mareno presents the M40 model (20-litre capacity), ideal where space is tight, as well as the more traditional M60 pasta cooker (28-litre capacity).

For **increased efficiency** settings can be adjusted from 1 to 6 to control the intensity of the boil for different types of cooking: fresh or dried pasta, potato gnocchi and ravioli.



Pasta cookers have rounded edges **for ease of cleaning**. All models come equipped with baskets and lid.

Technical details

Top with deep drawn tank constructed in Aisi 316 stainless steel.

Baskets measuring 14x29x12.5 cm. Equipped as standard with baskets, two for M40 module and three for M60 module.

A monoportion basket and a GN 2/3 basket are also available for purchase.

Controls for water filling/ emptying positioned on the front panel.

Immersion-type heating element in Aisi 304 stainless steel.

Safety thermostat with manual reset.

Bain-marie and hot container

Indispensable accessories to complete your kitchen

Essential for maintaining food at the correct temperature, these elements are designed to deliver safety and reliability throughout each service.











To serve perfection in every dish

Strengths and benefits

The bain-marie tank is in pressed stainless steel with rounded corners, welded to the worktop to **facilitate cleaning operations**.

The hot container is the ideal solution **for keeping fried food crisp** and at the right temperature, as if freshly made.

Designed for dry operation, it is equipped with a top and bottom heating system.

Technical details

Bain-marie

Tank capacity:
M40 1xGN 1/1
M60 1xGN 1/1 + 2xGN 1/4
M80 2xGN 1/1

Tank capacity:
M40 30.4x50.4 x16 cm
M60 51x50.4x16 cm
M80 63x50.4x16 cm

Heating by means of external heating elements fitted with a thermostatic control of the water temperature from 30 to 90 °C.

Safety thermostat trips in the event of heating with no water in the tank.

Drain tap conveniently located on front.

Hot container

Removable GN 1/1 container with perforated false bottom.

Armoured heating elements in Incoloy located under the tank.

Heating by means of overhead infrared heating elements.

The thermostat allows temperature adjustment from 30 to 90 °C.

An indicator light signals the machine's correct operation.

Sinks and worktops
Quality components

Robust, compact and easy to clean, neutral elements complete the cooking block, creating useful, functional work spaces.

Strengths and benefits
All elements have meticulous finishes **for quick and easy cleaning**.

Worktops can be produced with or without drawer and completed with a non-toxic polyethylene chopping board.







Technical details
Removable drawers on telescopic runners. M40: frame for container GN 1/1 H15 cm. M60: full drawer in stainless steel H15 cm.

The large, pressed sink top comes complete with 1/2" tap, drain and overflow.

Base Units

A solid base for your work

The Star 60 range offers a wide selection of robust, useful open cupboards and stands.

Strengths and benefits
Sturdy and functional, they are essential **to complete your kitchen to perfection**.

Available in various dimensions (40/60/70/80/100 cm), they offer an infinite number of solutions.

The neutral bases can be completed with doors or drawers.



Technical details
Doors and drawers
with integrated handles.

Refrigerated cupboards

Space, perfectly organised

The Star 60 series offers a range of refrigerated cupboards that complete the kitchen block and facilitate working operations, enabling you to have everything at hand.







Refrigerator and freezer: so I am always organized

Strengths and benefits

Available in two widths, Mareno refrigerated cupboards offer a wide variety of configurations with space-saving doors and drawers **for optimal organization**.

They are available in a refrigerator version (-2 °C/+ 8 °C) for storage of fresh food, and in a freezer version (-15 °C/-20 °C) for storage of frozen food.

All refrigerated cupboards are ventilated to guarantee uniform temperature and the right degree of humidity. Moreover, they ensure rapid recovery of temperature after each door opening.

Mareno refrigerated cupboards can also be installed on masonry plinths and the interiors feature rounded corners **for ease of cleaning**.

The control panel can be tilted forward **for easy maintenance**.

Technical details

GN 1/1 refrigerated cupboards in Aisi 304 stainless steel.

GN 1/1 drawers for containers H10 cm.

Fully removable drawers with telescopic runners in Aisi 304 stainless steel.

Automatic defrosting and evaporation of condensation.

Insulation with polyurethane and eco-friendly refrigerant gas containing no CFCs or HCFCs.

Easy, intuitive electronic thermostat.

Accessories
Essential details

The strength of a range lies also in the variety of its accessories. Mareno offers a vast range of solutions to complete and tailor cooking blocks to the needs of kitchen personnel.

Strengths and benefits
There is **an extensive range** of cupboard bases and stands for all types of equipment and for solutions combining multiple machines. Doors, drawers and intermediate shelves complete the series.

Joint covers, which finish the coupling points between machines positioned side-by-side, facilitate assembly and **create the impression of a single, seamless top**.

Alignment spacers are available for use between appliances with and without flue.



Technical details
All accessories are manufactured in Aisi 304 stainless steel using components of excellent quality and tried-and-true reliability.

Technical details

Key

Mod	Models		Mixed hotplate	GN	Well GN size	kW	Output of cooking areas
mm	Outside dimensions		Chromed mixed hotplate	mm	Cooking surface	S	Static oven
V/Hz	Power supply		Grooved hotplate		Drawers	V	Fan oven
kW	Electric output	Ac	Steel	mm	Internal dimensions		Temperature
kW	Gas output	Cr	Chrome-plated		Electric oven output		Stands
	N° of cooking areas		Wells nr.		Gas oven output		Open cupboards
	Smooth hotplate	lt.	Well capacity	GN	GN oven size		
	Chromed hotplate	mm	Well size		N° of cooking areas		



Gas ranges and hobs

Mod	mm	kW			S	V	mm	GN	V/Hz	kW	kW
C6FES7G	700-650-870h.	2x3,5kW - 2x6kW	4,2	-	•	-	570x530x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	19
C6FES7GP	700-650-870h.	4x6kW	4,2	-	•	-	570x530x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	24
C6FEV7G	700-650-870h.	2x3,5kW - 2x6kW	4,2	-	-	•	570x490x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	19
C6FEV7GP	700-650-870h.	4x6kW	4,2	-	-	•	570x490x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	24
C6FG7G	700-650-870h.	2x3,5kW - 2x6kW	-	5	-	-	570x530x295h	GN1/1			24
C6FG7GP	700-650-870h.	4x6kW	-	5	-	-	570x530x295h	GN1/1			29
C6FG11G	1100-650-870h.	3x3,5kW - 3x6kW	-	5	-	-	570x530x295h	GN1/1			33,5
C64G	400-650-295h.	1x3,5kW - 1x6kW									9,5
C64GP	400-650-295h.	2x6kW									12
C67G	700-650-295h.	2x3,5kW - 2x6kW									19
C67GP	700-650-295h.	4x6kW									24



Electric ranges and hobs

Mod	mm		S	V	mm	GN		kW	V/Hz	kW
C6FES7E	700-650-870h.	4,2	•	-	570x530x295h	GN1/1	2xØ220 - 2xØ180	2x2,6kW - 2x1,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	12,4
C6FES7EP	700-650-870h.	4,2	•	-	570x530x295h	GN1/1	4xØ220	4x2,6kW	V230-3/50-60Hz - V400-3N/50-60Hz	14,6
C6FEV7E	700-650-870h.	4,2	-	•	570x490x295h	GN1/1	2xØ220 - 2xØ180	2x2,6kW - 2x1,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	12,4
C6FEV7EP	700-650-870h.	4,2	-	•	570x490x295h	GN1/1	4xØ220	4x2,6kW	V230-3/50-60Hz - V400-3N/50-60Hz	14,6
C64EM	400-600-295h.						1xØ330	1x3,5kW	V230/50-60Hz	3,5
C64E	400-600-295h.						1xØ220 - 1xØ180	1x2,6kW - 1x1,5kW	V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	4,1
C64EP	400-600-295h.						2xØ220	2x2,6kW	V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	5,2
C67E	700-600-295h.						2xØ220 - 2xØ180	2x2,6kW - 2x1,5kW	V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	8,2
C67EP	700-600-295h.						4xØ220	4x2,6kW	V230-3/50-60Hz - V400-3N/50-60Hz	10,4



Ceramic glass ranges and hobs

Mod	mm		S	V	mm	GN		kW	V/Hz	kW
V6FEV7E	700-650-870h.	4,2	-	•	570x490x295h	GN1/1	2xØ220-1xØ180-1xØ145	2x2,5kW-1x1,8kW-1x1,2kW	V230-3/50-60Hz - V400-3N/50-60Hz	12,2
V6FEV7EP	700-650-870h.	4,2	-	•	570x490x295h	GN1/1	4xØ220	4x2,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	14,2
V64E	400-600-295h.						1xØ220-1xØ180	1x2,5kW-1x1,8kW	V230-3/50-60Hz - V400-3N/50-60Hz	4,3
V64EP	400-600-295h.						2xØ220	2x2,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	5
V67E	700-600-295h.						2xØ220-1xØ180-1xØ145	2x2,5kW-1x1,8kW-1x1,2kW	V230-3/50-60Hz - V400-3N/50-60Hz	8
V67EP	700-600-295h.						4xØ220	4x2,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	10



Induction hobs

Mod	mm		kW	V/Hz	kW
I64E	400-650-295h.	1xØ220	1x5kW	V400-3N/50-60Hz	5
I67E	700-650-295h.	2xØ220	2x5kW	V400-3N/50-60Hz	10
IW64E **WOK**	400-650-295h.	1xØ300	1x5kW	V400-3N/50-60Hz	5
TT3435EU	340-400-100h.	1xØ230	1x3kW	VAC230/50Hz	3



Fryers

Mod	mm		lt.	mm	V/Hz	kW	kW
F64ER	400-600-295h.	1	10	220x340	V400-3N/50-60Hz	6	
F64ERP	400-600-295h.	1	10	220x340	V400-3N/50-60Hz	9	
F66ER	600-600-295h.	2	10+10	220x340	V400-3N/50-60Hz	12	
F66ERP	600-600-295h.	2	10+10	220x340	V400-3N/50-60Hz	18	
F64G8	400-650-295h.	1	8	240x420			7
F66G8	600-650-295h.	2	8+8	240x420			14



Fry-tops

Mod			mm	Ac	Cr	mm							V/Hz	kW	kW
FT64EL	•	-	400-600-295h.	•	-	396x555	•	-	-	-	-	1	V400-3N/50-60Hz	3,9	
FT64ELC	•	-	400-600-295h.	-	•	396x555	-	•	-	-	-	1	V400-3N/50-60Hz	3,9	
FT64ER	•	-	400-600-295h.	•	-	396x555	-	-	-	-	•	1	V400-3N/50-60Hz	3,9	
FT66EL	•	-	600-600-295h.	•	-	596x555	•	-	-	-	-	2	V400-3N/50-60Hz	7,8	
FT66ELC	•	-	600-600-295h.	-	•	596x555	-	•	-	-	-	2	V400-3N/50-60Hz	7,8	

Mod			mm	Ac	Cr	mm							V/Hz	kW	kW
FT66EM	•	-	600-600-295h.	•	-	596x555	-	-	•	-	-	2	V400-3N/50-60Hz	7,8	
FT66EMC	•	-	600-600-295h.	-	•	596x555	-	-	-	•	-	2	V400-3N/50-60Hz	7,8	
FT610EL	•	-	1000-600-295h.	•	-	996x555	•	-	-	-	-	3	V400-3N/50-60Hz	11,7	
FT610ELC	•	-	1000-600-295h.	-	•	996x555	-	•	-	-	-	3	V400-3N/50-60Hz	11,7	
FT610EM	•	-	1000-600-295h.	•	-	996x555	-	-	•	-	-	3	V400-3N/50-60Hz	11,7	
FT610EMC	•	-	1000-600-295h.	-	•	996x555	-	-	-	•	-	3	V400-3N/50-60Hz	11,7	
FT64GL	-	•	400-650-295h.	•	-	396x555	•	-	-	-	-	1			5
FT64GLC	-	•	400-650-295h.	-	•	396x555	-	•	-	-	-	1			5
FT64GR	-	•	400-650-295h.	•	-	396x555	-	-	-	-	•	1			5
FT66GL	-	•	600-650-295h.	•	-	596x555	•	-	-	-	-	2			10
FT66GLC	-	•	600-650-295h.	-	•	596x555	-	•	-	-	-	2			10
FT66GM	-	•	600-650-295h.	•	-	596x555	-	-	•	-	-	2			10
FT66GMC	-	•	600-650-295h.	-	•	596x555	-	-	-	•	-	2			10
FT68GL	-	•	800-650-295h.	•	-	796x555	•	-	-	-	-	2			12.5
FT68GLC	-	•	800-650-295h.	-	•	796x555	-	•	-	-	-	2			12.5
FT68GM	-	•	800-650-295h.	•	-	796x555	-	-	•	-	-	2			12.5
FT68GMC	-	•	800-650-295h.	-	•	796x555	-	-	-	•	-	2			12.5



Grills

Mod	mm		mm	V/Hz	kW	kW
CW64E	400-600-295h.	1	270x430	V400-3N/50-60Hz	4.08	
CW66E	600-600-295h.	1	360X430	V400-3N/50-60Hz	5.44	
CW68E	800-600-295h.	2	545x430	V400-3N/50-60Hz	8.16	
GPL64G	400-650-295h.	1	370x515			7
GPL68G	800-650-295h.	2	660x515			14



Multipla

Mod	mm		lt.	mm		V/Hz	kW
VB64E	400-600-870h.	1	13	320x480x90h.	1	V400-3N/50-60Hz	4,05
VB66E	600-600-870h.	1	21	520x480x90h.	2	V400-3N/50-60Hz	8,1



Pasta cookers

Mod	mm	lt.	lt.	mm	V/Hz	kW
PC64E	400-600-295h.	1	20	308x340x180h	V400-3N/50-60Hz	5,67
PC66E	600-600-295h.	1	28	490x340x180h	V400-3N/50-60Hz	9



Bain-marie and hot container

Mod	mm	mm	GN	V/Hz	kW
B64E	400-600-295h.	325x530x200h	GN1/1	V230/50-60Hz	1
B66E	600-600-295h.	487x530x200h	GN1/1 + GN1/4	V230/50-60Hz	1,8
B68E	800-600-295h.	650x530x200h	GN1/1	V230/50-60Hz	2
SP64E	400-600-295h.		GN1/1	V230/50-60Hz	2



Sink and worktops

Mod	mm		mm
EN61	100-600-295h.	-	
EN64	400-600-295h.	-	
EN64C	400-600-295h.	•	
EN66	600-600-295h.	-	
EN66C	600-600-295h.	•	
LA66	600-600-295h.	-	400x500x150h



Base Units

Mod	mm		
BC64	400-535-600h.	•	-
BC66	600-535-600h.	•	-
BC67	700-535-600h.	•	-
BC68	800-535-600h.	•	-
BV64	400-535-600h.	-	
BV66	600-535-600h.	-	•
BV67	700-535-600h.	-	•
BV68	800-535-600h.	-	•
BV100	1000-535-600h.	-	•

Refrigerated cupboards

Mod		mm	kg	m^3	lt.	V/Hz	kW
MBR760CC	-2° +8°C	1200x630x610h	110	0,8	128	V230/50Hz	0,35
MBR760PC	-2° +8°C	1200x630x610h	110	0,8	128	V230/50Hz	0,35
MBR760PP	-2° +8°C	1200x630x610h	90	0,8	128	V230/50Hz	0,35
MBF760PP	-15° -20°C	1200x630x610h	90	0,8	128	V230/50Hz	0,44
MBR78PCC	-2° +8°C	1600x630x610h	135	1,0	192	V230/50Hz	0,37
MBR78PPC	-2° +8°C	1600x630x610h	130	1.0	192	V230/50Hz	0,37
MBR78PPP	-2° +8°C	1600x630x610h	125	1,0	192	V230/50Hz	0,37
MBF78PPP	-15° -20°C	1600x630x610h	125	1,0	192	V230/50Hz	0,44



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