

emotion for professional people

# modular function

-  
600  
650

en

modular



## smart & quick

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 professional people 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 raw materials, will be able to gain the confidence of the most demanding customers.

## easy to use

### function 600

Thanks to its reduced dimensions, the Function 600 series is the ideal solution for pubs and small restaurants with small space. The modular system allows several combinations and the equipment can be installed on bases or worktops.



### function 650

The function 650 series has small dimensions but at the same time the high performances of the bigger series. Reliable, ergonomic and complete are the marking features of a series so rich in details to be appreciated even by the most demanding customers.

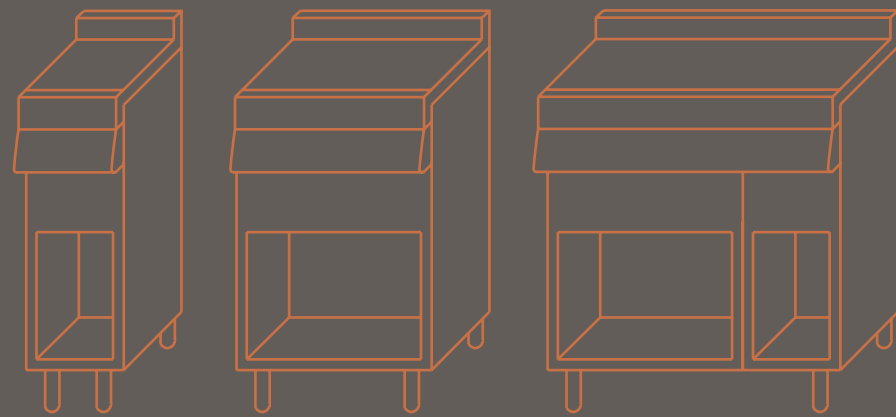


# modularity

-  
600  
650

600

top and monobloc version



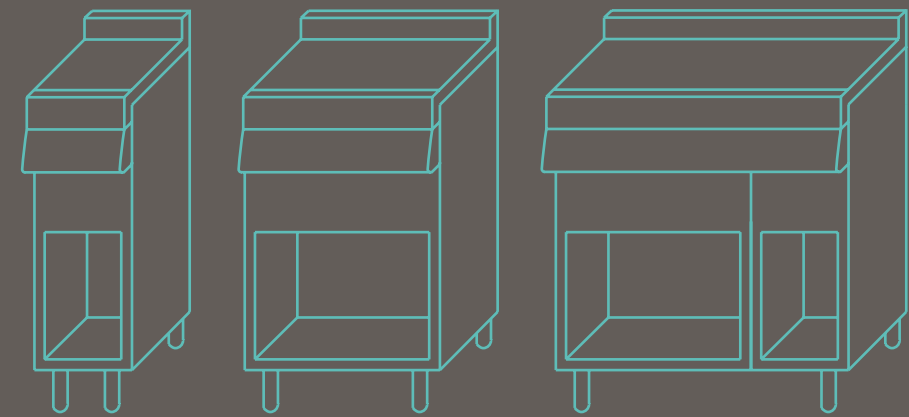
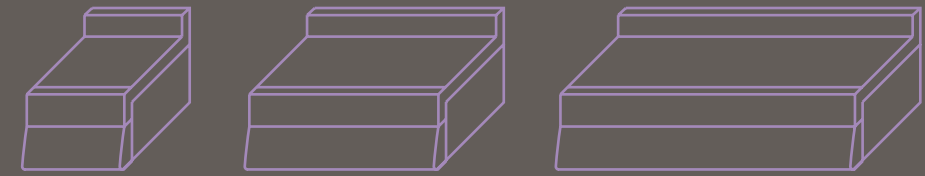
30 cm

60 cm

90 cm

650

top and monobloc version



40 cm

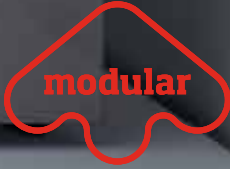
70 cm

110 cm



emotion for professional people

# function 600





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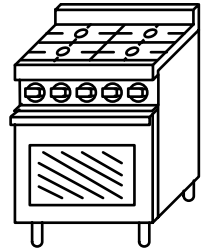
# function 600

## compact and functional

All equipment of the 600 series are made with high quality materials that ensure high reliability. The line includes electric or gas cooking ranges, glass-ceramic plates, pasta-cookers, fryers, bain-marie, griddles and grills.

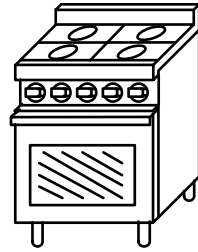


range of products



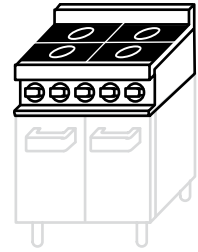
gas ranges

Models with 2,4 or 5 burners. 2,8-3,3 or 3,6 kW burners. Models available with gas or electric ovens.



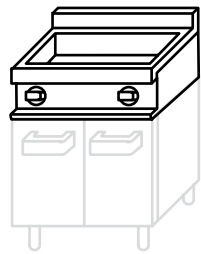
electric ranges

Round electric plates of 1,5 kW or 2 kW power each.



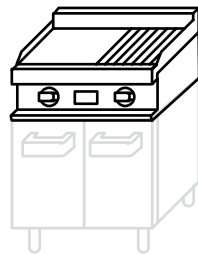
glass-ceramic plates

Models with 2 or 4 zones of 1,8 kW or 2,5 kW each.



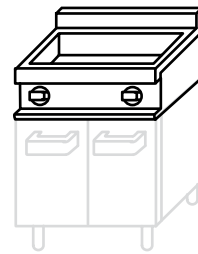
pasta cookers

14 L well capacity for single module and 30 L wells capacity for double module. 3-9 kW power.



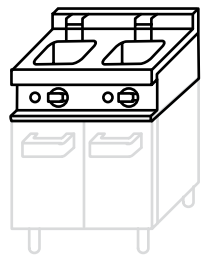
griddles

Gas and electric versions. The cooking surface can be smooth, ribbed or 1/2 smooth 1/2 ribbed. Chromed version available.



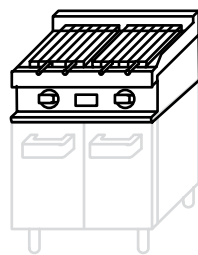
bain maries

1 containers GN 1/2 + n.1 GN 1/4 h.15 in the single module and GN 1/1 + n.2 GN 1/4 h.15 in the double module. 1,5-3 kW power.



fryers

Gas version: 8 L well capacity for single module and 8+8 L wells capacity for double module. 6,8-13,6 kW power. Electric version: 10 L well capacity for single module and 10+10 L wells capacity for double module. 7,5-15 kW power.



grills

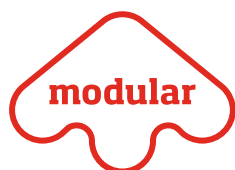
Lava-stone grill with 5,5 kW or 11 kW burners.

gas ranges

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU 60/60 CFG	Gas range, 4 burners, gas oven with glass door, electric grill	60x60x85 h	2x2,8 2x3,3	2,5	-	14,7	1,3	230 VAC 1N 50/60 Hz
	FU 60/60 CFGE	Gas range, 4 burners, electric convection oven with glass door, electric grill	60x60x85 h	2x2,8 2x3,3	-	2,3	12,2	2,3	230 VAC 1N 50/60 Hz
	FU 60/60 CFGE/P 2/3	4 max powered gas burners range, electric convection oven GN 2/3, stainless steel door	60x60x85 h	2x3,6 2x3,3	-	3	13,8	3	230 VAC 1N 50/60 Hz
	FU 60/90 CFGE	Gas range, 5 burners, electric convection oven GN 1/1, stainless steel door	90x60x85 h	3x3,3 2x2,8	-	3	15,5	3	230 VAC 1N 50/60 Hz
	FU 60/90 CFGE/P	5 max powered gas burners range, electric convection oven GN 1/1, stainless steel door	90x60x85 h	3x3,6 2x3,3	-	3	17,4	3	230 VAC 1N 50/60 Hz
	FU 60/30 PCG	Gas boiling unit, 2 burners	30x60x28 h	1x2,8 1x3,3	-	-	6,1	-	-
	FU 60/30 PCG/P	2 max powered gas burners boiling unit	30x60x28 h	1x3,3 1x3,6	-	-	6,9	-	-
	FU 60/60 PCG	Gas boiling unit, 4 burners	60x60x28 h	2x2,8 2x3,3	-	-	12,2	-	-
	FU 60/60 PCG/P	4 max powered gas burners boiling unit	60x60x28 h	2x3,3 2x3,6	-	-	13,8	-	-
	FU 60/90 PCG	Gas boiling unit, 5 burners	90x60x28 h	2x2,8 3x3,3	-	-	15,5	-	-
	FU 60/90 PCG/P	5 max powered gas burners boiling unit	90x60x28 h	2x3,3 3x3,6	-	-	17,4	-	-



electric ranges

	FU 60/60 CFE	Electric range, 4 plates, electric convection oven, glass door, electric grill	60x60x85 h	4x1,5	-	2,3	-	8,3	400 VAC 3N 50/60 Hz
	FU 60/60 CFE/P 2/3	4 max powered plates range, electric convection oven GN 2/3, glass door, electric grill	60x60x85 h	4x2	-	3	-	11	400 VAC 3N 50/60 Hz
	FU 60/90 CFE	Electric range, 5 plates, electric convection oven GN 1/1, stainless steel door	90x60x85 h	5x1,5	-	3	-	10,5	400 VAC 3N 50/60 Hz
	FU 60/90 CFE/P	5 max powered plates range, electric convection oven GN 1/1, stainless steel door	90x60x85 h	5x2	-	3	-	13	400 VAC 3N 50/60 Hz
	FU 60/30 PCE	Electric boiling unit, 2 plates	30x60x28 h	2x1,5	-	-	-	3	400 VAC 3N 50/60 Hz
	FU 60/30 PCE/P	2 max powered electric plates boiling unit	30x60x28 h	2x2	-	-	-	4	400 VAC 3N 50/60 Hz
	FU 60/30 PCE2/P	2 max powered electric plates boiling unit	30x60x28 h	2x2	-	-	-	4	230 VAC 1N 50/60 Hz
	FU 60/60 PCE	Electric boiling unit, 4 plates	60x60x28 h	4x1,5	-	-	-	6	400 VAC 3N 50/60 Hz
	FU 60/60 PCE/P	4 max powered electric plates boiling unit	60x60x28 h	4x2	-	-	-	8	400 VAC 3N 50/60 Hz
	FU 60/60 PCE2/P	4 max powered electric plates boiling unit	60x60x28 h	4x2	-	-	-	8	(230 VAC 1N 50/60 Hz) x 2
	FU 60/90 PCE	Electric boiling unit, 5 plates	90x60x28 h	5x1,5	-	-	-	7,5	400 VAC 3N 50/60 Hz
	FU 60/90 PCE/P	5 max powered electric plates boiling unit	90x60x28 h	5x2	-	-	-	10	400 VAC 3N 50/60 Hz










glass-ceramic plates

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	<b>FU 60/30 PVE</b>	Electric glass-ceramic boiling top	30x60x28 h	2x1,8	-	-	-	3,6	400 VAC 3N 50/60 Hz
	<b>FU 60/30 PVE2</b>	Electric glass-ceramic boiling top	30x60x28 h	2x1,8	-	-	-	3,6	230 VAC 1N 50/60 Hz
	<b>FU 60/60 PVE</b>	Electric glass-ceramic boiling top	60x60x28 h	2x1,8 2x2,5	-	-	-	8,6	400 VAC 3N 50/60 Hz
	<b>FU 60/60 PVE2</b>	Electric glass-ceramic boiling top	60x60x28 h	2x1,8 2x2,5	-	-	-	8,6	(230 VAC 1N 50/60 Hz) x 2






griddles

	<b>FU 60/30 FTG</b>	Gas griddle, smooth plate	30x60x28 h	-	-	-	5,2	-	-
	<b>FU 60/30 FTG-CR</b>	Gas griddle, smooth chromed plate	30x60x28 h	-	-	-	5,2	-	-
	<b>FU 60/30 FTE</b>	Electric griddle, smooth plate	30x60x28 h	-	-	-	-	3	400 VAC 3N 50/60 Hz
	<b>FU 60/30 FTE2</b>	Electric griddle, smooth plate	30x60x28 h	-	-	-	-	3	230 VAC 1N 50/60 Hz
	<b>FU 60/30 FTE-CR</b>	Electric griddle, smooth chromed plate	30x60x28 h	-	-	-	-	3	400 VAC 3N 50/60 Hz
	<b>FU 60/30 FTE2-CR</b>	Electric griddle, smooth chromed plate	30x60x28 h	-	-	-	-	3	230 VAC 1N 50/60 Hz
	<b>FU 60/30 FTRG</b>	Gas griddle, ribbed plate	30x60x28 h	-	-	-	5,2	-	-
	<b>FU 60/30 FTRG-CR</b>	Gas griddle, ribbed chromed plate	30x60x28 h	-	-	-	5,2	-	-
	<b>FU 60/30 FTRE</b>	Electric griddle, ribbed plate	30x60x28 h	-	-	-	-	3	400 VAC 3N 50/60 Hz
	<b>FU 60/30 FTRE2</b>	Electric griddle, ribbed plate	30x60x28 h	-	-	-	-	3	230 VAC 1N 50/60 Hz
	<b>FU 60/30 FTRE-CR</b>	Electric griddle, ribbed chromed plate	30x60x28 h	-	-	-	-	3	400 VAC 3N 50/60 Hz
	<b>FU 60/30 FTRE2-CR</b>	Electric griddle, ribbed chromed plate	30x60x28 h	-	-	-	-	3	230 VAC 1N 50/60 Hz
	<b>FU 60/60 FTG</b>	Gas griddle, smooth plate	60x60x28 h	-	-	-	10,4	-	-
	<b>FU 60/60 FTG-CR</b>	Gas griddle, smooth chromed plate	60x60x28 h	-	-	-	10,4	-	-
	<b>FU 60/60 FTE</b>	Electric griddle, smooth plate	60x60x28 h	-	-	-	-	6	400 VAC 3N 50/60 Hz
	<b>FU 60/60 FTE2</b>	Electric griddle, smooth plate	60x60x28 h	-	-	-	-	6	(230 VAC 1N 50/60 Hz) x 2
	<b>FU 60/60 FTE-CR</b>	Electric griddle, smooth chromed plate	60x60x28 h	-	-	-	-	6	400 VAC 3N 50/60 Hz
	<b>FU 60/60 FTE2-CR</b>	Electric griddle, smooth chromed plate	60x60x28 h	-	-	-	-	6	(230 VAC 1N 50/60 Hz) x 2
	<b>FU 60/60 FTRG</b>	Gas griddle, 1/2 smooth 1/2 ribbed plate	60x60x28 h	-	-	-	10,4	-	-
	<b>FU 60/60 FTRG-CR</b>	Gas griddle, 1/2 smooth, 1/2 ribbed chromed plate	60x60x28 h	-	-	-	10,4	-	-

grills

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	<b>FU 60/60 FTRE</b>	Electric griddle, 1/2 smooth 1/2 ribbed plate	60x60x28 h	-	-	-	-	6	400 VAC 3N 50/60 Hz
	<b>FU 60/60 FTRE2</b>	Electric griddle, 1/2 smooth 1/2 ribbed plate	60x60x28 h	-	-	-	-	6	(230 VAC 1N 50/60 Hz) x 2
	<b>FU 60/60 FTRE-CR</b>	Electric griddle, 1/2 smooth 1/2 ribbed chromed plate	60x60x28 h	-	-	-	-	6	400 VAC 3N 50/60 Hz
	<b>FU 60/60 FTRE2-CR</b>	Electric griddle, 1/2 smooth 1/2 ribbed chromed plate	60x60x28 h	-	-	-	-	6	(230 VAC 1N 50/60 Hz) x 2
	<b>FU 60/60 FTRRG</b>	Gas griddle, ribbed plate	60x60x28 h	-	-	-	10,4	-	-
	<b>FU 60/60 FTRRE</b>	Electric griddle, ribbed plate	60x60x28 h	-	-	-	-	6	400 VAC 3N 50/60 Hz
	<b>FU 60/60 FTRRE2</b>	Electric griddle, ribbed plate	60x60x28 h	-	-	-	-	6	(230 VAC 1N 50/60 Hz) x 2
	<b>FU 60/30 GRL</b>	Lava-stone grill	30x60x28 h	-	-	-	5,5	-	-
	<b>FU 60/60 GRL</b>	Lava-stone grill	60x60x28 h	-	-	-	11	-	-



fryers

	<b>FU 60/30 FRG</b>	Gas fryer, 1 well, 8 l capacity	30x60x28 h	-	-	-	6,8	-	-
	<b>FU 60/30 FRE</b>	Electric fryer, 1 well, 10 l capacity	30x60x28 h	-	-	-	-	7,5	400 VAC 3N 50/60 Hz
	<b>FU 60/30 FRE2</b>	Electric fryer, 1 well, 10 l capacity	30x60x28 h	-	-	-	-	7,5	230 VAC 1N 50/60 Hz
	<b>FU 60/60 FRG</b>	Gas fryer, 2 wells, 8+8 l capacity	60x60x28 h	-	-	-	13,6	-	-
	<b>FU 60/60 FRE</b>	Electric fryer, 2 wells, 10+10 l capacity	60x60x28 h	-	-	-	-	15	400 VAC 3N 50/60 Hz
	<b>FU 60/60 FRE2</b>	Electric fryer, 2 wells, 10+10 l capacity	60x60x28 h	-	-	-	-	15	230 VAC 1N 50/60 Hz
	<b>FU 60/60 FRE2 2M</b>	Electric fryer, 2 wells, 10+10 l capacity	60x60x28 h	-	-	-	-	15	230 VAC 1N 50/60 Hz
	<b>FU 60/30 SPE</b>	Electric heated chip dump, well GN 1/1	30x60x28 h	-	-	-	-	1	230 VAC 1N 50/60 Hz

pasta cookers

	<b>FU 60/30 CPE</b>	Electric pasta cooker, 1 well, capacity: 14 l	30x60x28 h	-	-	-	-	3	230 VAC 1N 50/60 Hz
	<b>FU 60/60 CPE</b>	Electric pasta cooker, 1 well, capacity: 30 l	60x60x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz

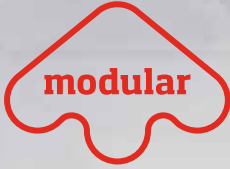
bain-marie

	<b>FU 60/30 BME</b>	Electric bain-marie, 1 well GN 15 h	30x60x28 h	-	-	-	-	1,5	230 VAC 1N 50/60 Hz
	<b>FU 60/60 BME</b>	Electric bain-marie, 1 well GN 15 h	60x60x28 h	-	-	-	-	3	230 VAC 1N 50/60 Hz



emotion for professional people

# function 650



emotion for professional people

# function 650

modular

## powerful and reliable

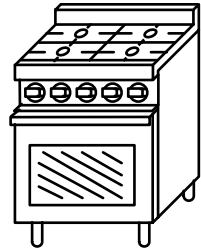
High efficiency and low power consumption are the hallmarks of this range. The high productivity and practical use make the 650 Series the ideal solution for any need, thanks also to the wide range of products and different possible combinations.



modular

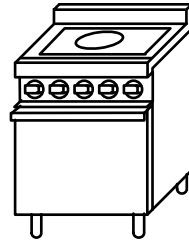


range of products



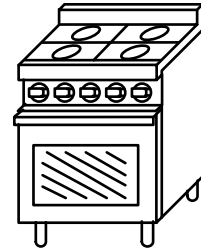
gas ranges

Models with 2,4 or 6 burners. 3,6 or 5 kW burners. Models available with gas or electric oven.



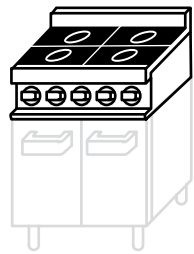
gas solid top

Gas solid top with central ring. Central burner of 8,2 kW. Available in version with half module solid top combined with 2 open burners.



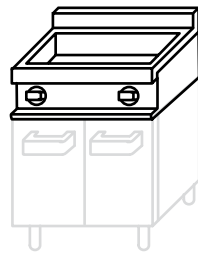
electric ranges

Round electric plates of 2,6 kW power each.



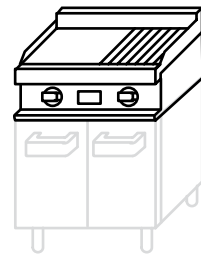
glass-ceramic plates

Models with 2 or 4 zones of 2,1 kW or 2,5 kW each.



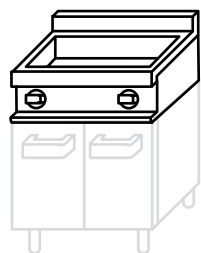
pasta cookers

20 L well capacity for single module and 40 L well capacity for double module. 6-9 kW power.



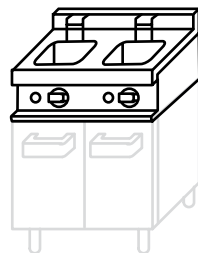
griddles

Gas and electric versions. The cooking surface can be smooth, ribbed or 1/2 smooth 1/2 ribbed. Chromed version available.



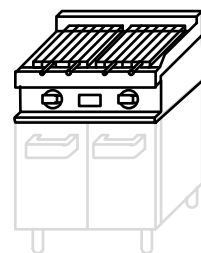
bain maries

1 containers GN 1/1 h.15 in the single module and GN 2/1 h.15 in the double module. 1,5-3 kW power.



fryers

Gas version: 8 L well capacity for single module and 8+8 L wells capacity for double module. 6,8-13,6 kW power. Electric version: 10 L well capacity for single module and 10+10 L wells capacity for double module. 7,5-15 kW power.



grills

Lava-stone grill with 5,5 kW or 11 kW burners.

gas ranges

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	FU CEG/70	Eco gas range, 4 burners, pass through opening (without piezoelectric ignition)	70x65x85 h	2x3,6 2x5	-	-	17,2	-	-
	FU CEG/110	Eco gas range, 6 burners, pass through opening (without piezoelectric ignition)	110x65x85 h	3x3,6 3x5	-	-	25,8	-	-
	FU 65/70 CFG	Gas range, 4 burners, gas oven	70x65x85 h	2x3,6 2x5	5	-	22,2	-	-
	FU 65/70 CFGE	Gas range, 4 burners, electric convection oven	70x65x85 h	2x3,6 2x5	-	3,96	17,2	3,96	400 VAC 3N 50/60 Hz
	FU 65/110 CFG	Gas range, 6 burners, gas oven, neutral cabinet	110x65x85 h	3x3,6 3x5	5	-	30,8	-	-
	FU 65/110 CFGE	Gas range, 6 burners, electric convection oven, neutral cabinet	110x65x85 h	3x3,6 3x5	-	3,96	25,8	3,96	400 VAC 3N 50/60 Hz
	FU 65/110 CFGG	Gas range, 6 burners, maxi oven dim.80x54x38 h	110x65x85 h	3x3,6 3x5	7,5	-	33,3	-	-
	FU 65/40 PG/40 P	Gas boiling unit, 1 burner (with pilot burner)	40x65x28 h	1x7,5	-	-	7,5	-	-
	FU 65/40 PCG	Gas boiling unit, 2 burners	40x65x28 h	1x3,6 1x5	-	-	8,6	-	-
	FU 65/70 PCG	Gas boiling unit, 4 burners	70x65x28 h	2x3,6 2x5	-	-	17,2	-	-

electric ranges

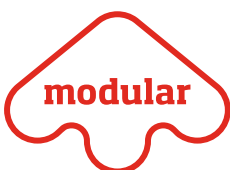
	FU 65/70 CFE	Electric range, 4 plates, electric convection oven	70x65x85 h	4x2,6	-	3,96	-	14,36	400 VAC 3N 50/60 Hz
	FU 65/40 PCE	Electric boiling unit, 2 plates	40x65x28 h	2x2,6	-	-	-	5,2	400 VAC 3N 50/60 Hz
	FU 65/70 PCE	Electric boiling unit, 4 plates	70x65x28 h	4x2,6	-	-	-	10,4	400 VAC 3N 50/60 Hz

gas solid top

	FU 65/70 TPG	Gas solid top	70x65x28 h	1x8,2	-	-	8,2	-	-
	FU 65/110 TPPCG	Gas solid top and 4 burners	110x65x28 h	2x3,6 2x5 1x5	-	-	22,2	-	-
	FU 65/70 TPGF	Gas solid top, gas oven	70x65x85 h	1x8,2	5	-	13,2	-	-
	FU 65/110 TPGF	Gas solid top, 2 burners, gas oven, neutral cabinet	110x65x85 h	1x3,6 1x5 1x8,2	5	-	21,8	-	-
	FU 65/110 TPPCFG2	Gas solid top, 4 burners, gas oven	110x65x85 h	2x3,6 2x5 1x5	5	-	27,2	-	-

glass-ceramic plates





	FU 65/40 PVE	Electric glass-ceramic boiling top	40x65x28 h	1x2,1 1x2,5	-	-	-	4,6	400 VAC 3N 50/60 Hz
	FU 65/70 PVE	Electric glass-ceramic boiling top	70x65x28 h	2x2,1 2x2,5	-	-	-	9,2	400 VAC 3N 50/60 Hz








## griddles

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	<b>FU 65/40 FTG</b>	Gas griddle, smooth plate	40x65x28 h	-	-	-	5,7	-	-
	<b>FU 65/40 FTG-CR</b>	Gas griddle, smooth chromed plate	40x65x28 h	-	-	-	5,7	-	-
	<b>FU 65/40 FTE</b>	Electric griddle, smooth plate	40x65x28 h	-	-	-	-	4,5	400 VAC 3N 50/60 Hz
	<b>FU 65/40 FTE-CR</b>	Electric griddle, smooth chromed plate	40x65x28 h	-	-	-	-	4,5	400 VAC 3N 50/60 Hz
	<b>FU 65/40 FTRG</b>	Gas griddle, ribbed plate	40x65x28 h	-	-	-	5,7	-	-
	<b>FU 65/40 FTRG-CR</b>	Gas griddle, ribbed chromed plate	40x65x28 h	-	-	-	5,7	-	-
	<b>FU 65/40 FTRE</b>	Electric griddle, ribbed plate	40x65x28 h	-	-	-	-	4,5	400 VAC 3N 50/60 Hz
	<b>FU 65/40 FTRE-CR</b>	Electric griddle, ribbed chromed plate	40x65x28 h	-	-	-	-	4,5	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FTG</b>	Gas griddle, smooth plate	70x65x28 h	-	-	-	11,4	-	-
	<b>FU 65/70 FTG-CR</b>	Gas griddle, smooth chromed plate	70x65x28 h	-	-	-	11,4	-	-
	<b>FU 65/70 FTE</b>	Electric griddle, smooth plate	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FTE-CR</b>	Electric griddle, smooth chromed plate	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FTRG</b>	Gas griddle, 1/2 smooth 1/2 ribbed plate	70x65x28 h	-	-	-	11,4	-	-
	<b>FU 65/70 FTRG-CR</b>	Gas griddle, 1/2 smooth, 1/2 ribbed chromed plate	70x65x28 h	-	-	-	11,4	-	-
	<b>FU 65/70 FTRE</b>	Electric griddle, 1/2 smooth 1/2 ribbed plate	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FTRE-CR</b>	Electric griddle, 1/2 smooth 1/2 ribbed chromed plate	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FTRRG</b>	Gas griddle, ribbed plate	70x65x28 h	-	-	-	11,4	-	-
	<b>FU 65/70 FTRRG-CR</b>	Gas griddle, ribbed chromed plate	70x65x28 h	-	-	-	11,4	-	-
	<b>FU 65/70 FTRRE</b>	Electric griddle, ribbed plate	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FTRRE-CR</b>	Electric griddle, ribbed chromed plate	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz
	<b>FU 65/40 FTGS</b>	Gas griddle, flat plate	40x65x28 h	-	-	-	5,7	-	-
	<b>FU 65/40 FTES</b>	Electric griddle, flat plate	40x65x28 h	-	-	-	-	4,5	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FTGS</b>	Gas griddle, flat plate	70x65x28 h	-	-	-	11,4	-	-
	<b>FU 65/70 FTES</b>	Electric griddle, flat plate	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz



## grills

picture	model	description	dimensions (cm)	power of burners/plate (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	<b>FU 65/40 GRG</b>	Gas grill	40x65x28 h	-	-	-	7,5	-	-
	<b>FU 65/70 GRG</b>	Gas grill	70x65x28 h	-	-	-	15	-	-
	<b>FU 65/40 GRL</b>	Lava-stone grill	40x65x28 h	-	-	-	5,5	-	-
	<b>FU 65/70 GRL</b>	Lava-stone grill	70x65x28 h	-	-	-	11	-	-



## fryers

	<b>FU 65/40 FRG</b>	Gas fryer, 1 well, 8 l capacity	40x65x28 h	-	-	-	6,3	-	-
	<b>FU 65/41 FRE</b>	Electric fryer, 1 well, 10 l capacity	40x65x28 h	-	-	-	-	7,5	400 VAC 3N 50/60 Hz
	<b>FU 65/41 FRE/P</b>	Powered electric fryer, 1 well, 10 l capacity	40x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz
	<b>FU 65/70 FRG</b>	Gas fryer, 2 wells, 8+8 l capacity	70x65x28 h	-	-	-	12,6	-	-
	<b>FU 65/71 FRE</b>	Electric fryer, 2 wells, 10+10 l capacity	70x65x28 h	-	-	-	-	15	400 VAC 3N 50/60 Hz
	<b>FU 65/71 FRE/P</b>	Powered electric fryer, 2 wells, 10+10 l capacity	70x65x28 h	-	-	-	-	18	400 VAC 3N 50/60 Hz
	<b>FU 65/40 SPE</b>	Electric heated chip dump, well GN 1/2	40x65x28 h	-	-	-	-	1	230 VAC 1N 50/60 Hz

## pasta cookers

	<b>FU 65/40 CPE</b>	Electric pasta cooker, 1 well, capacity: 20 l	40x65x28 h	-	-	-	-	6	400 VAC 3N 50/60 Hz
	<b>FU 65/70 CPE</b>	Electric pasta cooker, 1 well, capacity: 40 l	70x65x28 h	-	-	-	-	9	400 VAC 3N 50/60 Hz

## bain-marie

	<b>FU 65/40 BME</b>	Electric bain-marie, 1 well GN 1/1 15 h	40x65x28 h	-	-	-	-	1,5	230 VAC 1N 50/60 Hz
	<b>FU 65/70 BME</b>	Electric bain-marie, 1 well GN 2/115 h	70x65x28 h	-	-	-	-	3	400 VAC 3N 50/60 Hz

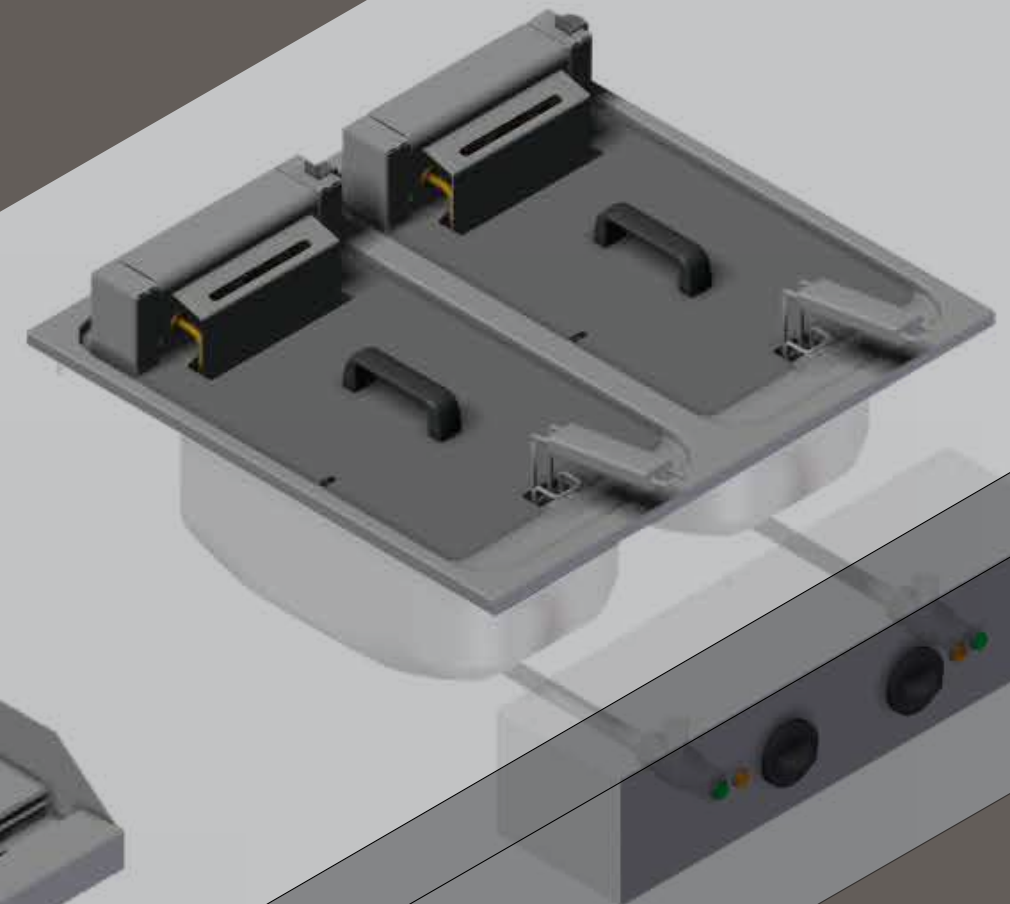
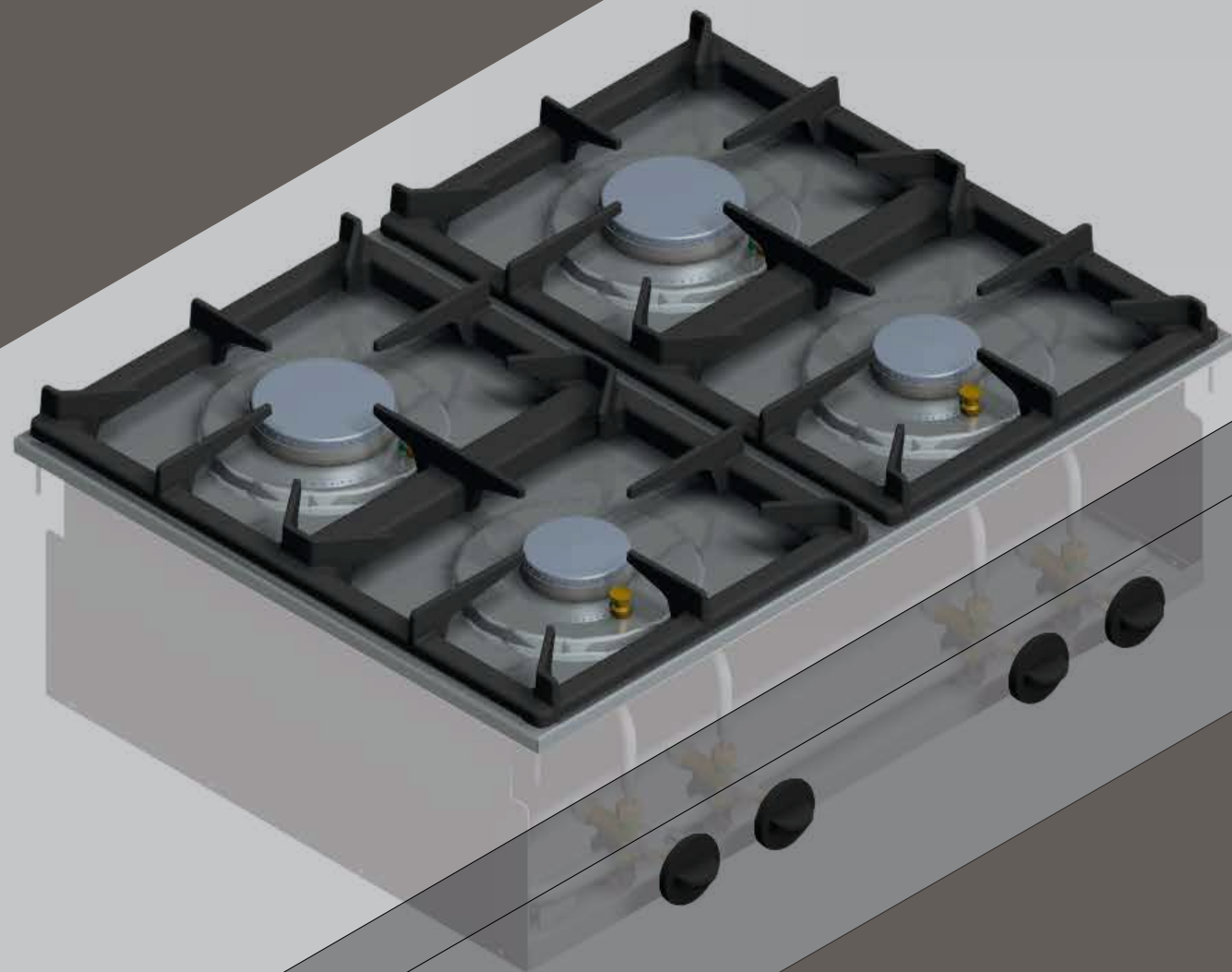
## tilting brattpan

	<b>FU 65/70 BRE</b>	Electric brattpan, well capacity 30 l	70x65x28 h	-	-	-	-	6,3	400 VAC 3N 50/60 Hz
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emotion for professional people

# function drop in



Our drop-in elements are modular built-in cooking equipment and they can be combined with every kind of furniture.

Our drop-in elements are available in two versions: 600 depth and 700 depth.

modular

600

gas boiling unit

picture	model	description	dimensions (cm) (LxD)	Blid-in hole dimensions cm (LxD)	power of burners/plate (kW)	total gas power (kW)	totale potenza elettrica (kW)	supply voltage
	60/40 PCG-D	Gas boiling unit, 2 burners	40x56	38x54	1x2,8 1x3,3	6,1	-	-
	60/60 PCG-D	Gas boiling unit, 4 burners	60x56	58x54	2x2,8 2x3,3	12,2	-	-

electric boiling unit

	60/40 PCE-D	Electric boiling unit, 2 plates	40x56	38x54	2x1,5	-	3	400 VAC 3N 50/60 Hz
	60/60 PCE-D	Electric boiling unit, 4 plates	60x56	58x54	4x1,5	-	6	400 VAC 3N 50/60 Hz

glass-ceramic

	60/40 PVE-D	Electric glass-ceramic boiling top	40x56	38x54	2x1,8	-	3,6	400 VAC 3N 50/60 Hz
	60/60 PVE-D	Electric glass-ceramic boiling top	60x56	58x54	2x1,8 2x2,5	-	8,6	400 VAC 3N 50/60 Hz

griddles

	60/30 FTE-D	Electric griddle, smooth plate	30x56	28x54	-	-	3	400 VAC 3N 50/60 Hz
	60/30 FTRE-D	Electric griddle, ribbed plate	30x56	28x54	-	-	3	400 VAC 3N 50/60 Hz
	60/30 FTE-CR-D	Electric griddle, smooth chromed plate	30x56	28x54	-	-	3	400 VAC 3N 50/60 Hz
	60/60 FTE-D	Electric griddle, smooth plate	60x56	58x54	-	-	6	400 VAC 3N 50/60 Hz
	60/60 FTRE-D	Electric griddle, ribbed plate	60x56	58x54	-	-	6	400 VAC 3N 50/60 Hz
	60/60 FTE-CR-D	Electric griddle, smooth chromed plate	60x56	58x54	-	-	6	400 VAC 3N 50/60 Hz

bain-maries

	60/40 BME-D	Electric bain-marie, 1 well GN 1/2 + GN 1/4	40x56	38x54	-	-	1,5	230 VAC 1N 50/60 Hz
	60/60 BME-D	Electric bain-marie, 1 well GN 1/2 + 2x GN 1/4	60x56	58x54	-	-	3	230 VAC 1N 50/60 Hz

pasta cookers

	60/40 CPE-D	Electric pasta cooker, 1 well, capacity: 14 l	40x56	38x54	-	-	3	230 VAC 1N 50/60 Hz
	60/60 CPE-D	Electric pasta cooker, 1 well, capacity: 30 l	60x56	58x54	-	-	9	400 VAC 3N 50/60 Hz

fryers

	60/40 FRE10-D	Electric fryer, 1 well, 10 l capacity	40x56	38x54	-	-	7,5	400 VAC 3N 50/60 Hz
	60/60 FRE10-D	Electric fryer, 2 wells, 10+10 l capacity	60x56	58x54	-	-	15	400 VAC 3N 50/60 Hz
	60/40 SPE-D	Electric heated chip dump, well GN 1/2	40x56	38x54	-	-	1	230 VAC 1N 50/60 Hz

700

gas boiling unit

picture	model	description	dimensions (cm) (LxD)	Blid-in hole dimensions cm (LxD)	power of burners/plate (kW)	total gas power (kW)	totale potenza elettrica (kW)	supply voltage
	65/40 PCG-D	Gas boiling unit, 2 burners	40x60	38,5x58,5	1x3,5 1x6	9,5	-	-
	65/80 PCG-D	Gas boiling unit, 4 burners	80x60	78,5x58,5	1x3,5 3x6	21,5	-	-

electric boiling unit

	65/40 PCE-D	Electric boiling unit, 2 plates	40x60	38x58	2x2,6	-	5,2	400 VAC 3N 50/60 Hz
	65/70 PCE-D	Electric boiling unit, 4 plates	70x60	68x58	4x2,6	-	10,4	400 VAC 3N 50/60 Hz

glass-ceramic

	65/40 PVE-D	Electric glass-ceramic boiling top	40x60	38x54	1x2,1 1x2,5	-	4,6	400 VAC 3N 50/60 Hz
	65/70 PVE-D	Electric glass-ceramic boiling top	70x60	68x58	2x2,1 2x2,5	-	9,2	400 VAC 3N 50/60 Hz

griddles

	65/40 FTE-D	Electric griddle, smooth plate	40x60	38x58	-	-	4,5	400 VAC 3N 50/60 Hz
	65/40 FTRE-D	Electric griddle, ribbed plate	40x60	38x58	-	-	4,5	400 VAC 3N 50/60 Hz
	65/40 FTE-CR-D	Electric griddle, smooth chromed plate	40x60	38x58	-	-	4,5	400 VAC 3N 50/60 Hz
	65/70 FTE-D	Electric griddle, smooth plate	70x60	68x58	-	-	9	400 VAC 3N 50/60 Hz
	65/70 FTRE-D	Electric griddle, ribbed plate	70x60	68x58	-	-	9	400 VAC 3N 50/60 Hz
	65/70 FTE-CR-D	Electric griddle, smooth chromed plate	70x60	68x58	-	-	9	400 VAC 3N 50/60 Hz

bain-maries

	65/40 BME-D	Electric bain-marie, 1 well GN 1/2 + GN 1/4	40x60	38x58	-	-	1,5	230 VAC 1N 50/60 Hz
	65/70 BME-D	Electric bain-marie, 1 well GN 1/2 + 2x GN 1/4	70x60	68x58	-	-	3	230 VAC 1N 50/60 Hz

pasta cookers

	65/40 CPE-D	Electric pasta cooker, 1 well, capacity: 14 l	40x60	38x58	-	-	6	230 VAC 1N 50/60 Hz
	65/70 CPE-D	Electric pasta cooker, 1 well, capacity: 30 l	70x60	68x58	-	-	9	400 VAC 3N 50/60 Hz

fryers

	65/40 FRE10-D	Electric fryer, 1 well, 10 l capacity	40x60	38x58	-	-	7,5	400 VAC 3N 50/60 Hz
	65/70 FRE10-D	Electric fryer, 2 wells, 10+10 l capacity	70x60	68x58	-	-	15	400 VAC 3N 50/60 Hz
	65/40 SPE-D	Electric heated chip dump, well GN 1/2	40x60	38x58	-	-	1	230 VAC 1N 50/60 Hz

modular



# salamandre

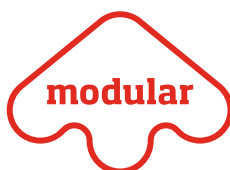


The salamanders are suitable for warming up, toasting and roasting food. The heating element placed in the upper part generates heat from up downwards.

Moreover, the movable system enables to increase or to decrease the heating element's distance from food, according to the wished cooking type. Gas version also available.

## salamander

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	FU SG-GN 1/1	Gas movable salamander with grid GN 1/1	68x50x50 h	7	-	-
	FU SE-GN 1/1	Electric movable salamander with grid GN 1/1	68x50x50 h	-	3,6	230 VAC 1N 50/60 Hz
	FU SE-GN 2/3	Electric movable salamander with grid GN 2/3	38x45x50 h	-	1,8	230 VAC 1N 50/60 Hz







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.



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