Be Part of a Legend

- The Molteni Technical Book -

MOLTENI

Table of Contents

Function Code	Specifications
TMO 0701	Cooking table
TMO 0702	Traditional stove
TMO 0703	'T' shaped stove

Technical characteristics:

- Made to measure frame enabling to incorporate various chosen functions.
- Stove made for installation in back-to-back or central position.
- Tubular chassis assembled by weld, in AISI 304 stainless steel in cross-sections of 30x30 (1.2''x1.2'') and 40x20mm (1.6''x0.8''), reinforced by a facing in stainless steel 2 mm (0.08'') thick sheeting and a top cover in stainless steel 3 mm (0.12'') thick sheeting.
- 5mm (0.2'') thick thermal insulation between the insert sheet and the stove covering.
- Flue with double walls for fumes and flue gas evacuation, with 'fine polishing' stainless steel covering.
- Stove covering in 1mm (0.04'') thick sheet, with a choice of:
    - 'fine polishing' stainless steel finish;
    - enamelled steel in standard colours (black shiny or mat, blue : RAL 5003, red : RAL 3003, green : RAL 6020, white : RAL 9003 and ivory : RAL 1015).
    - Enamelled steel in special colours on demand.
    - Serigraphy on demand only on enamelled panel.
- Fittings (handles, knobs, rail, etc.) and facing surrounds included, with a choice of:
    - 'shine polish' stainless steel finish and chromium;
    - 'shine polish' brass finish;
    - 'mat' copper;
    - 'brushed polish' stainless steel and 'mat' nickel.
    - Special name plate casted or engraved.

Options:

- Frame made in one or several parts, depending on dimensions, transport and kitchen access.
- Flue with enamelled steel covering, colours the same as chosen for the facing.
- Concrete base or stainless steel base (see **TSI**).

Design limitations:

No specific limitations.

Layout diagram:

TMO 0701   **TMO 0702**   **TMO 0703**

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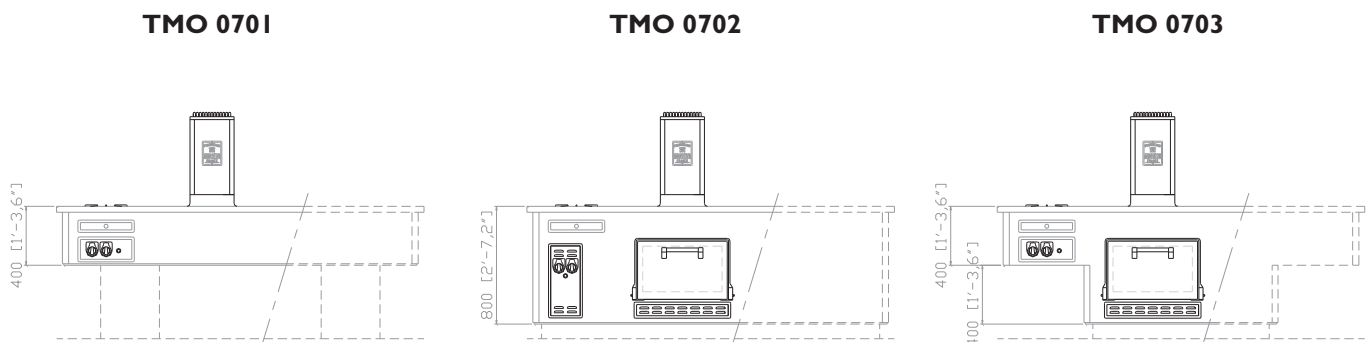
Function Code	Specifications
TMO 0704	Top with straight flanged edge
TMO 0700	Top with round flanged edge

Technical characteristics:

- Stainless steel AISI 430 top 3mm (0.12'') thick.
- Flange edge 40mm (1.6'') high, with a choice of:
  - straight flanged edge;
  - 18mm (0.7'') round flanged edge, on top edge only.
- Plain-finish edges and protruding cooking area on front and lateral sides
- Base of flue 80mm (3.2'') high built in the top.
- 'Fine polishing' stainless steel finish.
  -

Options:

- Top made in one or several parts, depending on dimensions, transport and kitchen access.
- Top with round or straight flanged edges.

Design limitations:

No specific limitations.

Layout diagram:

TMO 0704   **TMO 0700**

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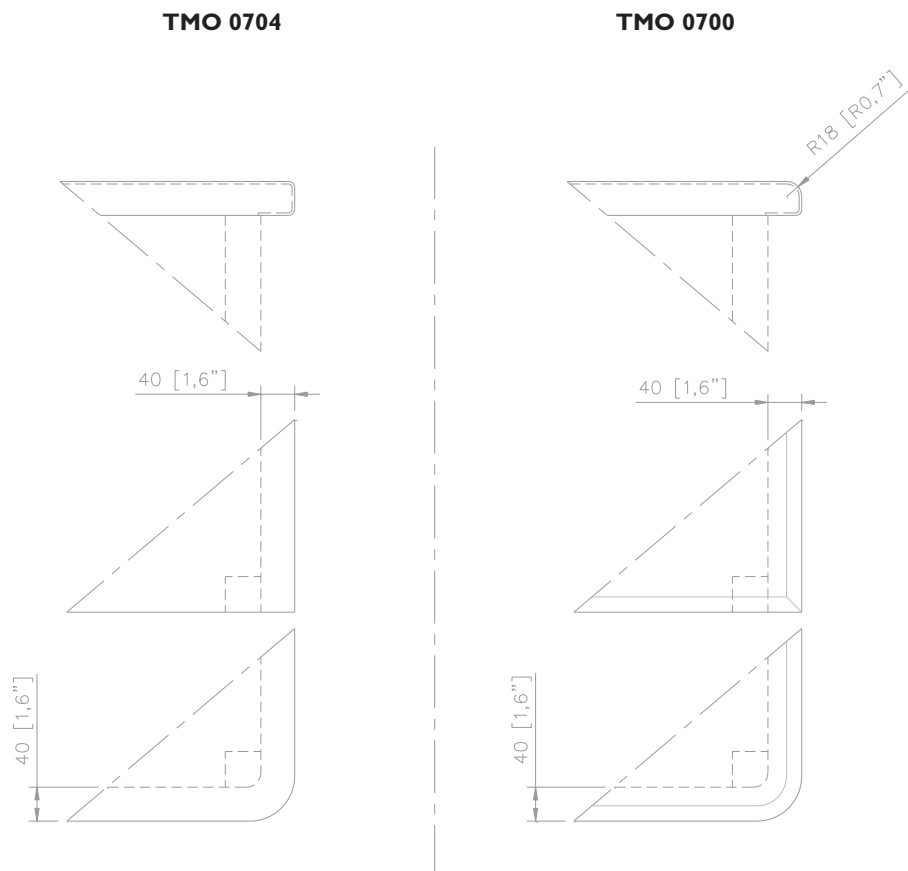
Technical characteristics:

- Standart : Square corner or Round corner Radius 15mm (0.6")
- Polished brass or chromed brass corner
- Rounded corner
- Cariatide head and lion feet corner

Design limitations:

- Stove height must be 900 mm (2'-11.4")

Layout diagram:

Square corner
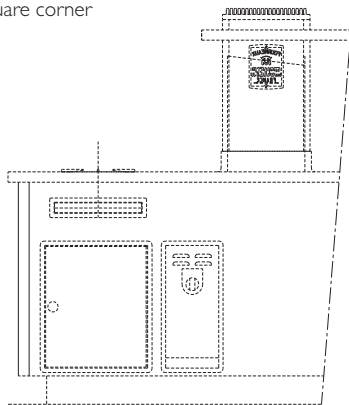
TPR 1203 – 1204
Rounded corner
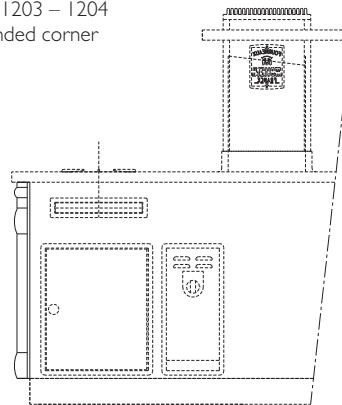
Round corner
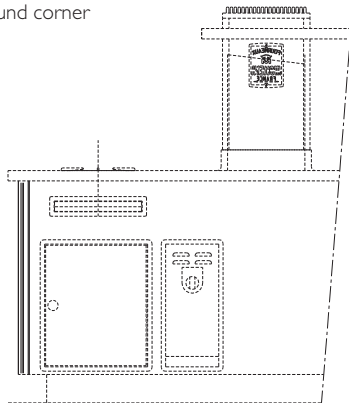
TPR 1205 -1206
Cariatide head and lion feet

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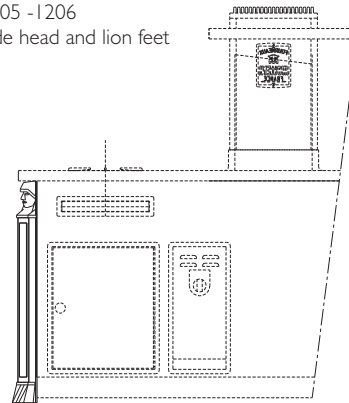
Handrail

Function code	Specifications
TBP 1101	Rectangular stainless steel handrail 40x20 mm (1.6''x0.8'')
TBP 1102	Stainless steel handrail ⌀35 mm (1.4'')
TBP 1103	Brass handrail ⌀35 mm (1.4'')
TBP 1104	Brass handrail ⌀28 mm (1.1'')
TBP 1105	Stainless steel handrail ⌀28 mm (1.1'')

Technical characteristics :

- 40x20 mm (1.6''x0.8'') stainless steel handrail: handrail ends (see drawings), the handrail is fixed only on straight flanged edge and flush above the stove. It is possible to add a GN 1/9 tank (see drawing below)
- ⌀ 35 mm (1.4'') handrail: fixed on the front and flush above the stove
- ⌀ 28 mm (1.1'') handrail: fixed only on straight flanged edge and it is flush above the stove
- Maximum space between 2 supports: about 1 meter (3'-3.4'').

Design limitations:

- Check thoroughly the possibilities of finish in stainless steel or brass and type of fixing depending the type of handrail chosen.
- BE CAREFUL to check the different ways of fixing the ⌀35 mm (1.4'') handrail as regards the control panel of the induction plate, 'vitro-ceram' plate and gas fry top.

Layout diagram:

TBP 1101

TBP 1102/1103
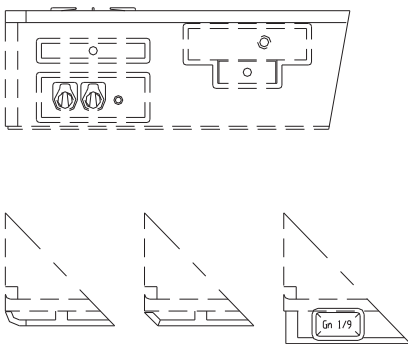
TBP 1104/1105

Brass end   Stainless steel end

Brass or chromium end

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Detachable Base
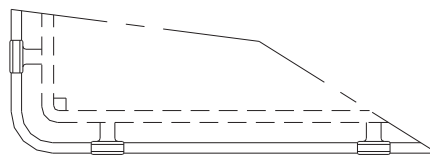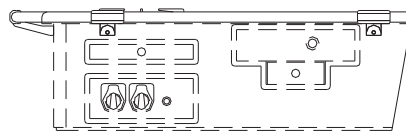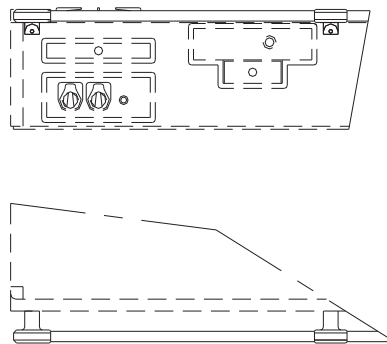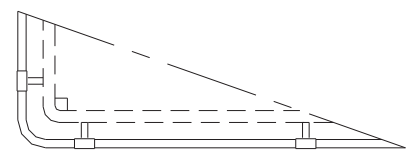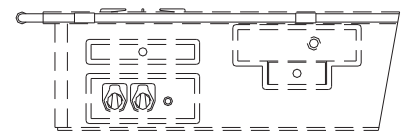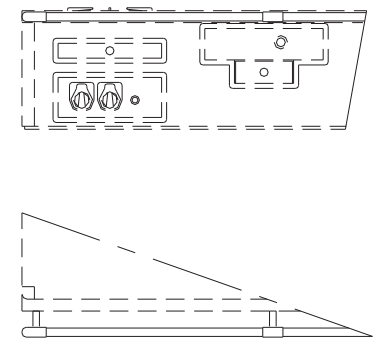
Function Code	Specifications
TSI 1001	Stainless steel base 100mm (4'') high
TSI 1002	Stainless steel base 500mm (1'-7.7'') or 450 mm (1'-5.7'') high (cooking table)
TSI 1003	Made to measure stainless steel base
TSI 1004	Stainless steel base with a round finish to integrated in the floor

Technical characteristics:

- Detachable base made in AISI 304 stainless steel 2mm (0.08'') thick.
- Made in one or several sections, depending on dimensions, transport and kitchen access.
- Surface finish in 'fine polishing'.

Design limitations:

Set back 150mm (5.9'') on the sides (instead of 100mm - 4'') if cupboard with sliding doors.

Layout diagram:

TSI 1001

TSI 1002

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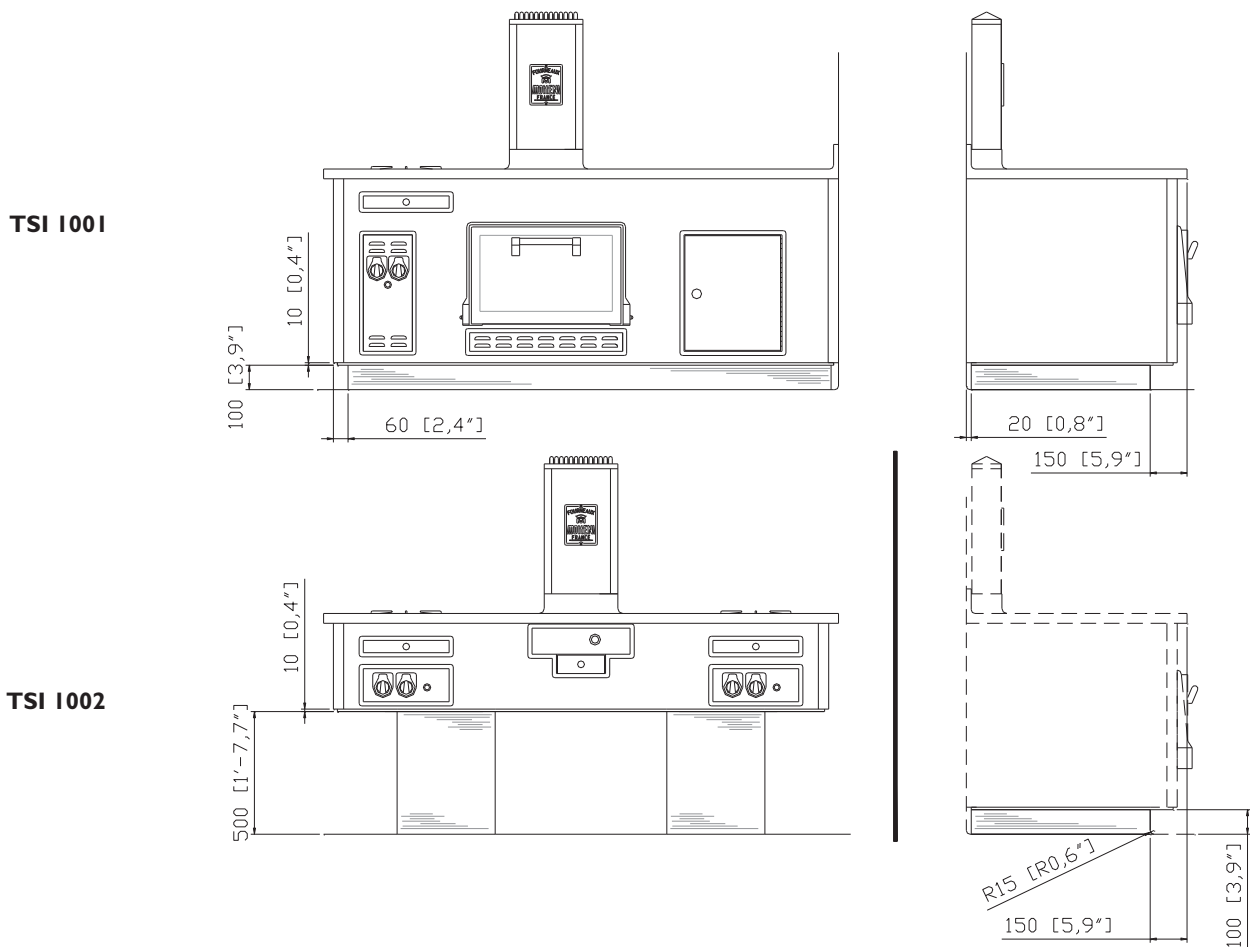
Function Code	Specifications
TDO 3501	Backsplash 100 mm (4'') high
TDO 3502	Made-to-measure backsplash

Technical characteristics:

• Backsplash in AISI 430 stainless steel - 3 mm (0.12'') thick, integrated in the top of the stove.
• 'Fine polishing' finish (ditto stove top).
• Backsplash made to fit the whole stove width.

Design limitations:

• Backsplash set back 20mm (0.8'') on the sides, if rounded stretch flange (see diagram).

Layout diagram:

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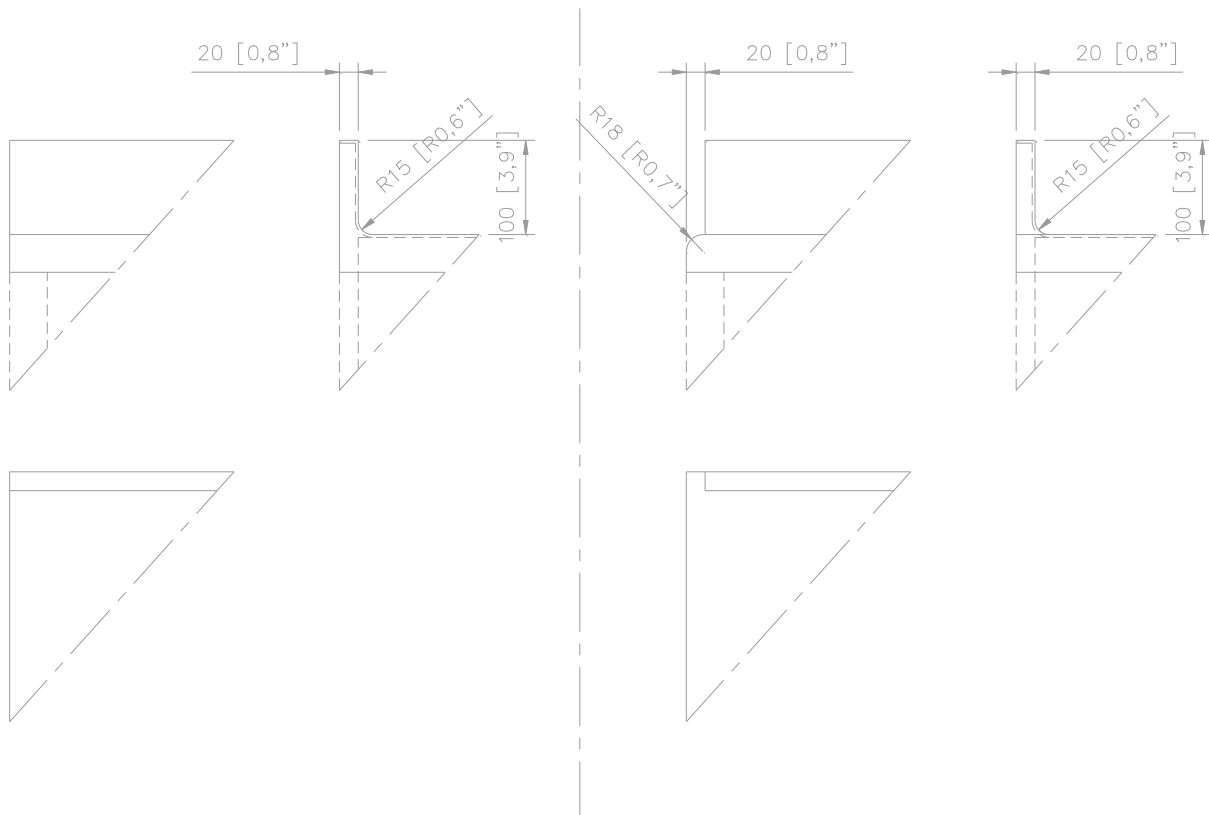
Shelf

Function code	Specifications	Function code	Specifications
TET 3401	Solid wall-mounted shelf 300 mm wide (11.8'')	TSE 0602	Wall support for salamander
TET 3402	Central solid shelf 600 mm wide (1'-11.6'')	TSE 0609	Support for salamander on column
TET 3403	Tubular wall-mounted shelf 300 mm wide (11.8'')	TSE 0610	Column Ø 60 mm (2.4'')
TET 3404	Central tubular shelf 600 mm wide (1'-11.6'')	TSE 0611	Column Ø 100 mm (4'')
TET 3405	Solid shelf with removable ledges		

Technical characteristics:

- Solid shelf in AISI 304 stainless steel - 2 mm (0.08'') thick.
- Tubular shelf in AISI 304 stainless steel, hand welded 40 × 20 mm (1.6''×0.8'') tubes.
- Removable ledges in AISI 304, tubular stainless steel 40×20mm (1.6''×0.8'') framing.
- Fixing of the shelf on the flue and/or by stainless steel column Æ100mm (3.9'') or Ø60mm (2.4'').

Design limitations:

No specific limitations.

Layout diagram:

TET 3401 / 3402   **TET 3403 / 3404**   **TET 3405**   **TSE 0609**

TSE 0602

TSE 0611   **TSE 0610**

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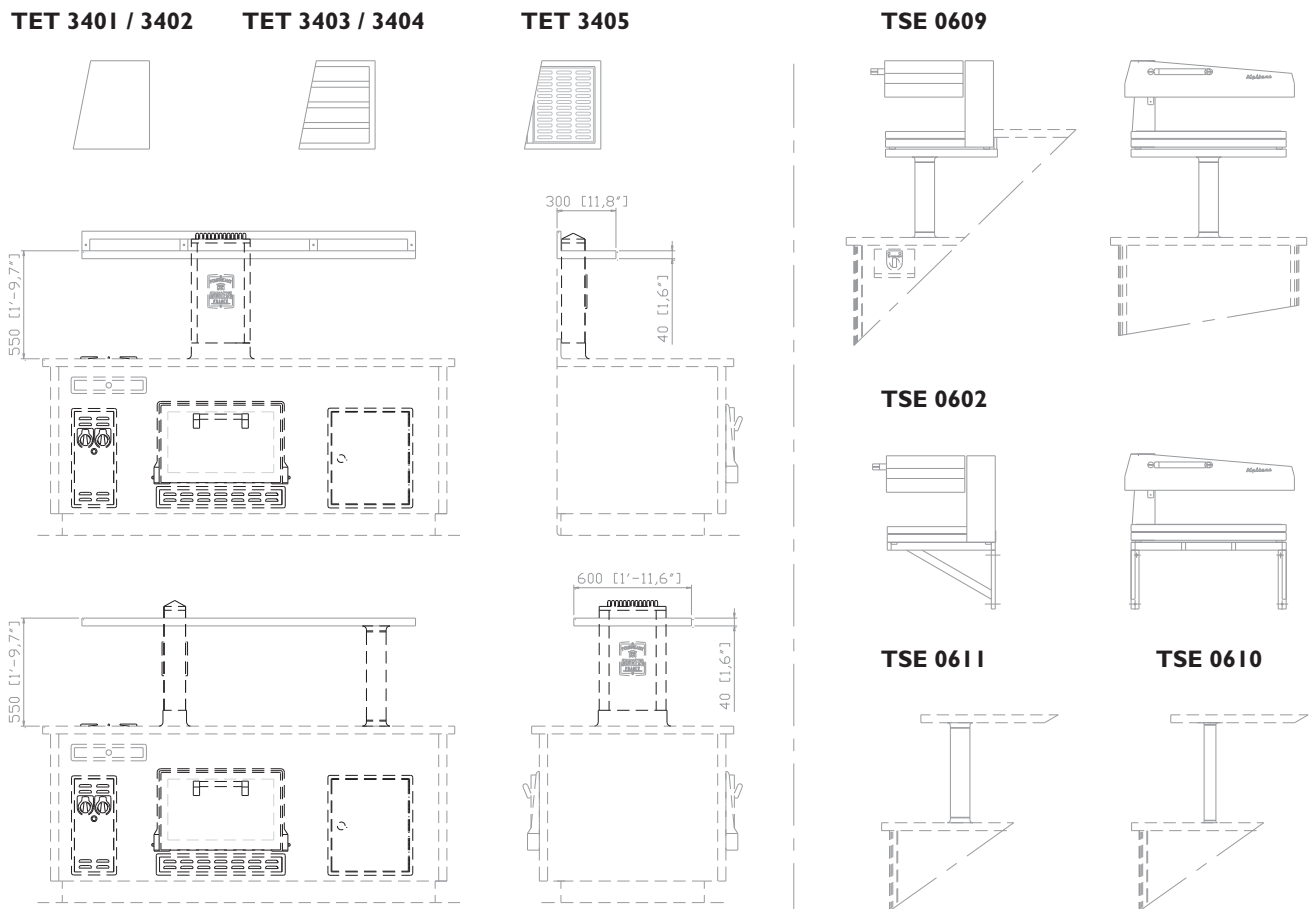
Water Tap

Function Code	Specifications
TRO 3604	Gooseneck overhang, 1 water control on front side of the stove
TRO 3605	Gooseneck overhang, 2 water controls on front side of the stove
TRO 3606	Water tap on column
TRO 3607	Water tap with 1 control
TRO 3608	Water tap with double control
TRO 3609	Shower rose

Technical characteristics:

- Chromium-plated overhang, fitted on the flue or on the shelf, with cold water tap on front side of the stove.
- Option finish (only TRO 3604/3605): chromium plate glossed, brass, copper, gold.
- Hot and cold water tap controls on chromium-plated column.

Design limitations:

- Position of taps on or above neutral surfaces.
- Do not position a gooseneck tap against a hot surface plate.
- PROHIBITED to position a water tap near a fryer.

NB: the 'gooseneck' taps often cause problems of dripping due to water expansion in the pipes.
It is therefore recommended only to suggest these taps in the case of extreme necessity, or preferably to choose column-mounted taps.

Layout diagram:

TRO 3604 – 3605

TRO 3606

TRO 3607

TRO 3608 / TRO 3609

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Technical Cupboard
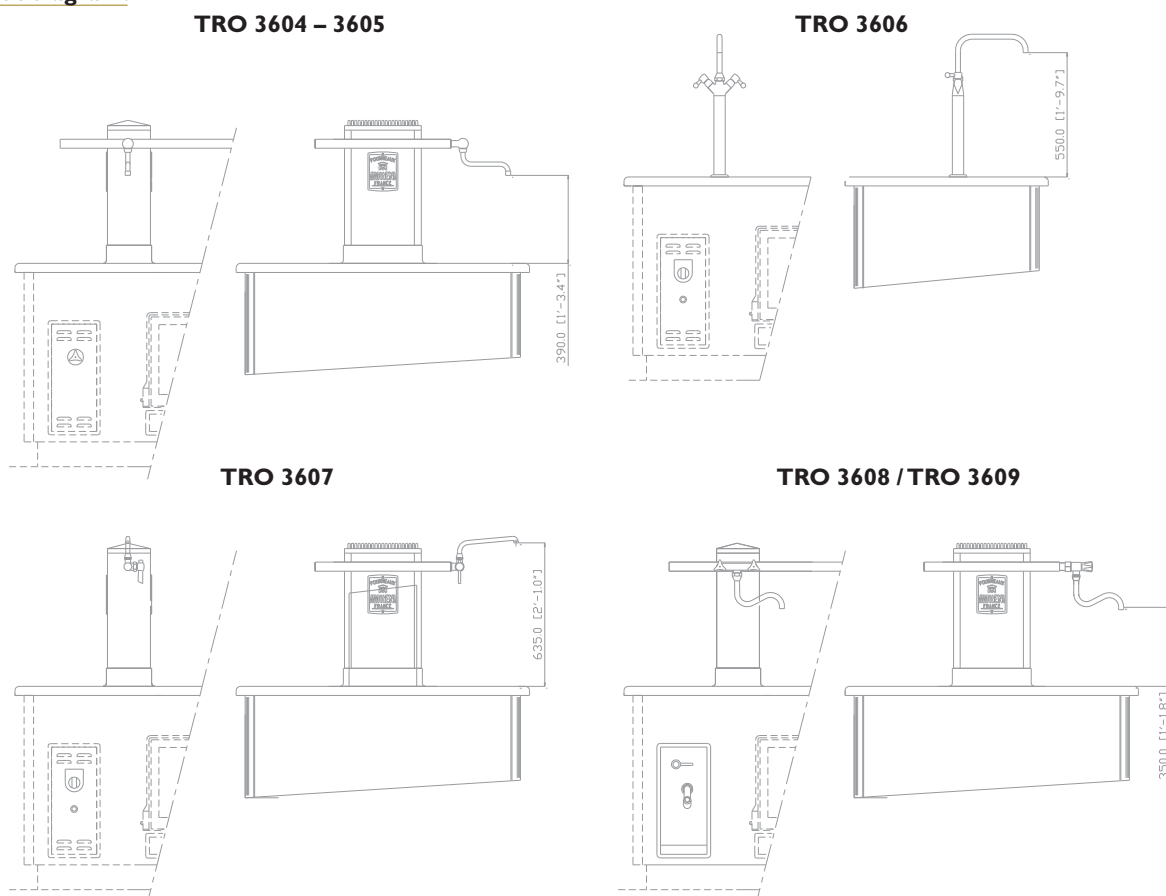
Function Code	Specifications
TPV 3101	Access door to gas tap
TPV 3102	Technical cupboard 350 to 600 mm wide (1'-1.8'' to 1'-11.6'')
TPV 3103	Made to measure technical cupboard

Technical characteristics:

Opening dimensions:
- Height::475mm (1'-6.7'')
- Width: 1 swinging door, 350 to 500mm (1'-1.8'' to 1'-7.7'')
- 2 swinging doors, 500 to 600mm (1'-7.7'' to 1'-11.6'')
- Depth: 350 to 700mm (1'-1.8'' to 2'-3.6'')
- Internal door panel stainless steel made.
- Internal stainless steel panels on 3 sides and top (removable panels), for access to the fluids arrivals.

Design limitations:

It is recommended to suggest 2 technical cupboards (gas-water/electricity).

Layout diagram:

TPV 3102 & TPV 3103   TPV 3101

475 [1'-6.7'']

90 [3,5''] mini   500 a 600 (1'-7.7'' to 1'-11.6'')

350 a 500 (1'-1.8'' to 1'-7.7'')

60 [2,4''] mini

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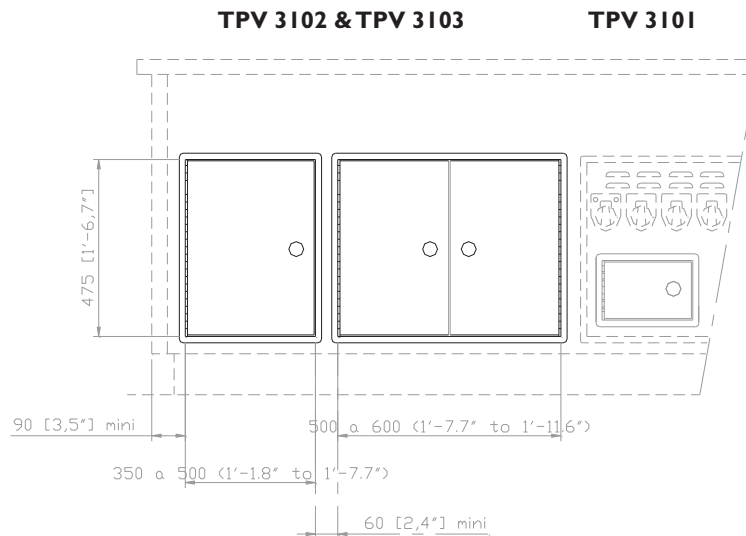
Neutral Cupboard

Function Code	Specifications
TPL 2901	Neutral cupboard 350 to 500 mm wide (1'-1.8'' to 1'-7.7'') or ≤ 230 liters, 1 swinging door
TPL 2902	Neutral cupboard 500 to 900 mm wide (1'-7.7'' to 2'-11.4'') or ≤ 380 liters, 2 swinging doors
TPL 2903	Neutral cupboard 1000 to 1400 mm wide (3'-3.4'' to 4'-7.1'') or >380 liters, sliding doors
TPL 2904	Cupboard with runners for gastro GN 1/1 tanks
TPL 2905	Cupboard with runners for gastro GN 2/1 tanks
TPL 2906	Cupboard with runners for gastro 2 × GN 1/1 tanks

Technical characteristics:

Opening dimensions:
- Height: 475mm (1'-6.7'')
- Width: 1 swinging door, 350 to 500mm (1'-1.8'' to 1'-7.7'');
          2 swinging doors, 500 to 900mm (1'-7.7'' to 2'-11.4'');
          2 sliding doors, 1000 to 1400mm (3'-3.4'' to 4'-7.1'') (passage = width /2 -100mm(3.9'')).
- Depth: 500 to 700mm (1'-7.7'' to 2'-3.5'')for standard cupboard;
         800 to 1400mm (2'-7.5'' to 4'-7.1'')for pass through cupboard.
         Swinging door: useful dimension = depth -25mm (1'') (-50mm (2'') for pass through).
         Sliding doors: useful dimension = depth -80mm (3.1'') (-160mm (6.3'') for pass through).
- 1 block stainless steel cabinet welded in the stove frame.
- Intermediate removable shelf.

Design limitations:

Various functions can not be incorporated upside the sliding doors (gas fry top…), because of the 515mm for the sliding system.

Layout diagram:

TPL 2901   TPL 2902   TPL 2903   TPL 2904   TPL 2905   TPL 2906

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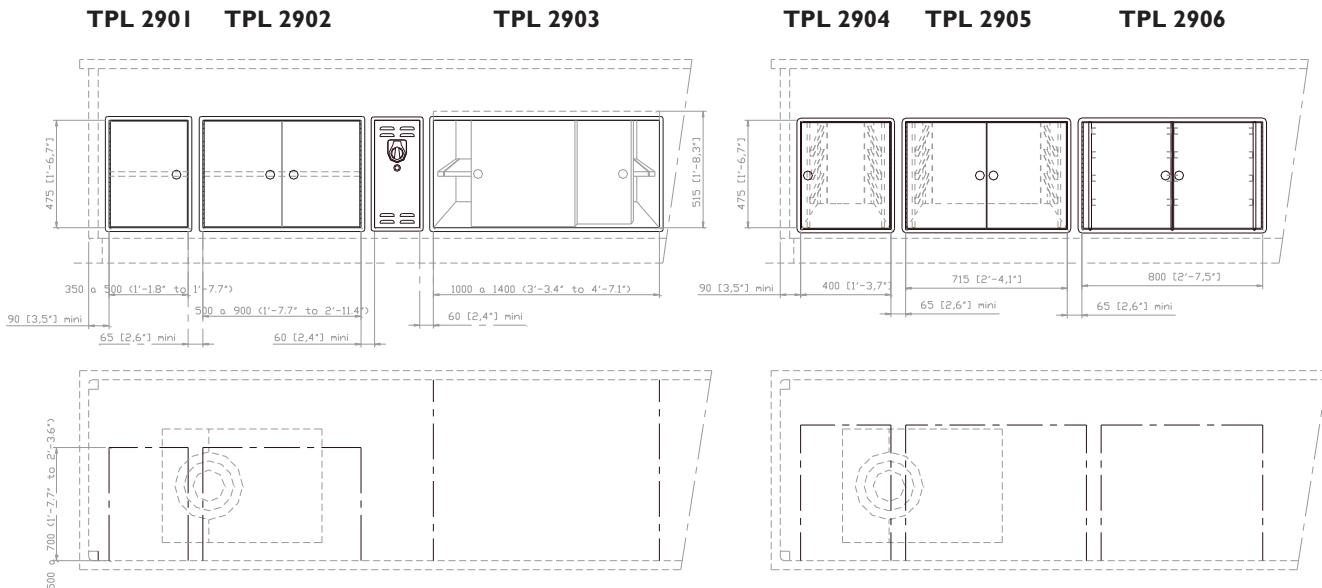
Open Cupboard

Function Code	Specifications
TBO 3001	Open cupboard 350 to 500mm wide (1'-1.8'' to 1'-7.7'') or ≤ 230 litres
TBO 3002	Open cupboard 500 to 1000mm wide (1'-7.7'' to 3'-3.4'') or ≤ 380 litres
TBO 3003	Open cupboard 1000 to 1400mm wide (3'-3.4'' to 4'-7.1'') or >380 litres
TBO 3004	Open cupboard with runners for gastro GN 1/1 tanks
TBO 3005	Open cupboard with runners for gastro GN 2/1 tanks
TBO 3006	Open cupboard with runners for gastro 2 x GN 1/1 tanks

Technical characteristics:

Opening dimensions:
- Height: 475mm (1'-6.7'')
- Width: 350 to 1400mm (1'-1.8'' to 4'-7.1'')
- Depth: 500 to 700mm (1'-7.7'' to 2'-3.5'') for standard open cupboard;
  800 to 1400mm (2'-7.5'' to 4'-7.1'') for pass through open cupboard.
- 1 block stainless steel cabinet welded in the stove frame.
- Intermediate removable shelf.
- For gastro tanks with other dimensions: contact us.

Design limitations:

No specific limitations.

Layout diagram:

TBO 3001   TBO 3002 & TBO 3003   TBO 3004   TBO 3005   TBO 3006

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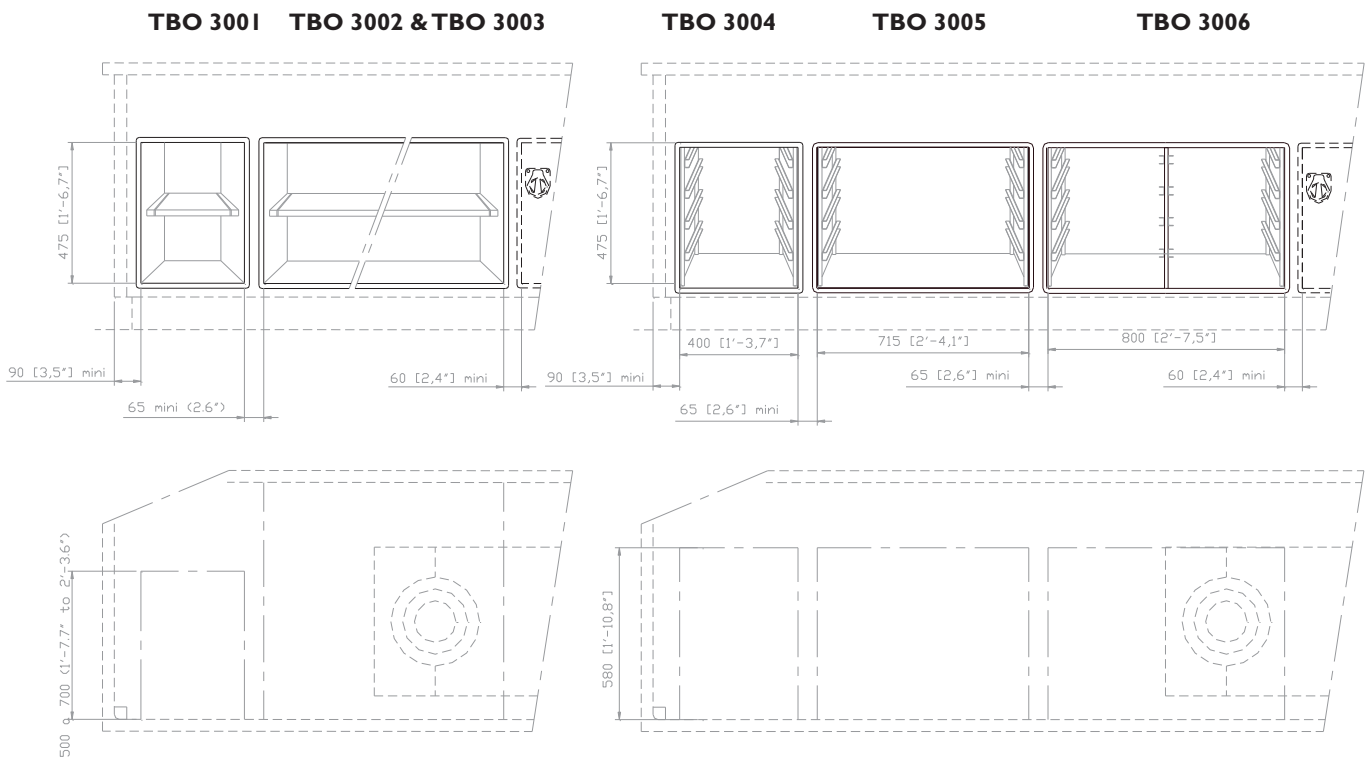
Neutral Drawers

Function Code	Specifications
TTN 0001	Neutral drawers 3 pans GN 1/1 100mm (3.9") deep
TTN 0002	Neutral drawers 3 pans GN 1/1 100mm (3.9") wide
TTN 0003	Neutral drawers 2 pans GN 1/1 150mm (5.9") deep
TTN 0004	Neutral drawers 2 pans GN 1/1 150mm (5.9") wide
TTN 0005	Bottles and spices drawers
TTN 0006	Neutral drawers 3 pans GN 2/1 100mm (3.9") wide
TTN 0007	Neutral drawers 2 pans GN 2/1 150mm (5.9") wide

Technical characteristics:

- Stainless steel slides.
- Gastro pans supplied.
- Compact cabinet stainless steel made welded in the stove frame.
- Spices drawers for 1 pan GN 1/1 or 6 pans GN 1/6 65mm (2.6") deep.

Design limitations:

No specific limitations.

Layout diagram:

TTN 0001 / 0003   **TTN 0002 / 0004**   **TTN 0005**   **TTN 0006 / 0007**

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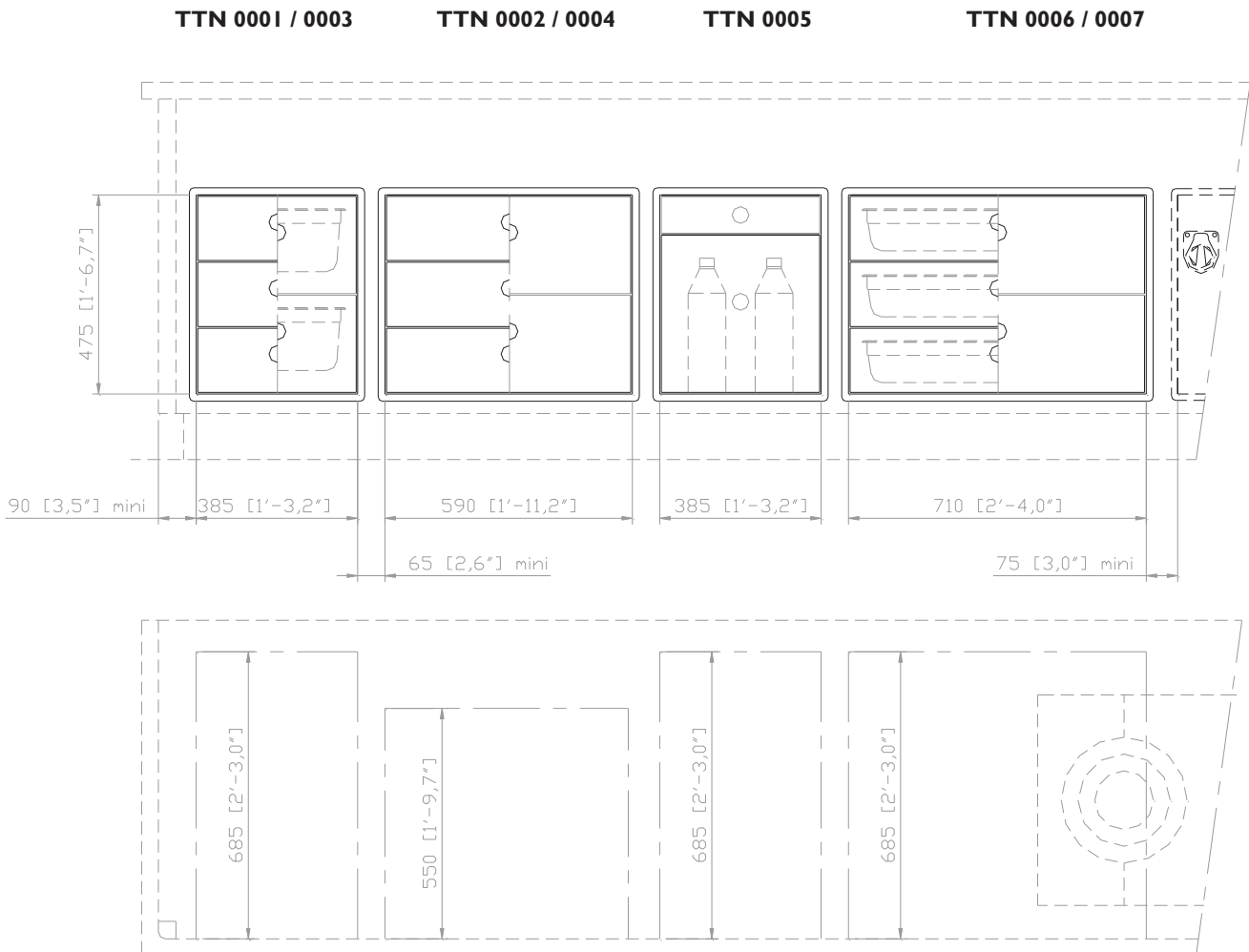
Sink

Function Code	Specifications
TBC 0001	Sink 330x330 (1'-1''x1'-1'') 200mm (7.9'') deep
TBC 0002	Sink 400x400 (1'-3.7''x1'-3.7'') 200mm (7.9'') deep
TBC 0003	Sink GN1/6 with water inlet included

Technical characteristics:

• Stainless steel sink with rounded inside corners, flush and integrated above the stove.
• Drain to be connected to the waste water system.
• Hot and cold water tap, only cold water for TBC 0003.
• Other dimensions: contact us

Design limitations:

• Underneath reserved for draining.

Layout diagram:

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Open burner under Cast Iron Grid

Function	Specifications	P (kW / Btu)
TFV 1300	250×250 (9.8''×9.8'')	5.8 / 19,790
TFV 1301	300×300 (1'×1')	9.3 / 31,730
TFV 1302	300×300 (1'×1')	5.8 / 19,790
TFV 1303	650×300 (2'-1.6''×1')	9.3 + 9.3 / 31,730 + 31,730
TFV 1304	650×300 (2'-1.6''×1')	5.8 + 5.8 / 19,790 + 19,790
TFV 1305	650×300 (2'-1.6''×1')	5.8 + 9.3 / 19,790 + 31,730
TFV 1308	500×250 (1'-7.7''×9.8'')	5.8 + 5.8 / 19,790 + 19,790

Function	Specifications	Power (kW)
TFV 1309	300×650 (1'×2'-1.6'')	7 + 7 / 23,884 + 23,884
TFV 1310	300×300 (1'×1')	7 / 23,884
TFV 1311	VOLCAN 300×300 (1'×1'')	6 / 20,472
TFV 1312	VOLCAN 300×300 (1'×1'')	9 / 30,708
TFV 1313	VOLCAN 650×300 (2'-1.6×1'')	6 + 6 / 20,472 + 20,472
TFV 1314	VOLCAN 650×300 (2'-1.6×1'')	6 + 9 / 20,472 + 30,708
TFV 1315	VOLCAN 650×300 (2'-1.6×1'')	9 + 9 / 30,708 + 30,708

Technical characteristics:

- Grid in black enamelled cast iron.
- Black enamel removable cleaning dish under the cast iron grid (stainless steel for Volcan).
- Draw-out drip pan on front.
- Accessories :
  - For all TFV : reducer that can be put on the cast iron grid
  - For TFV 1301 / 02 / 11 / 12 : wok support instead of the cast iron grid
- Burner 5.8 kW (19,790 Btu) and VOLCAN: in cast iron with anticorrosion coating (other in enamelled cast iron) and heat diffuser in brass.
- Control by safety thermocouple knob, pilot light and lighting electrode.
- VOLCAN: high output burner, "torch" central flame, horizontal pilot light in order to avoid breakdowns.

Design limitations:

VOLCAN : Do not use with gas limits, improper pressures or below 20mbar (8''wc).

Layout diagram:

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Open Burner under Stainless Steel Grid
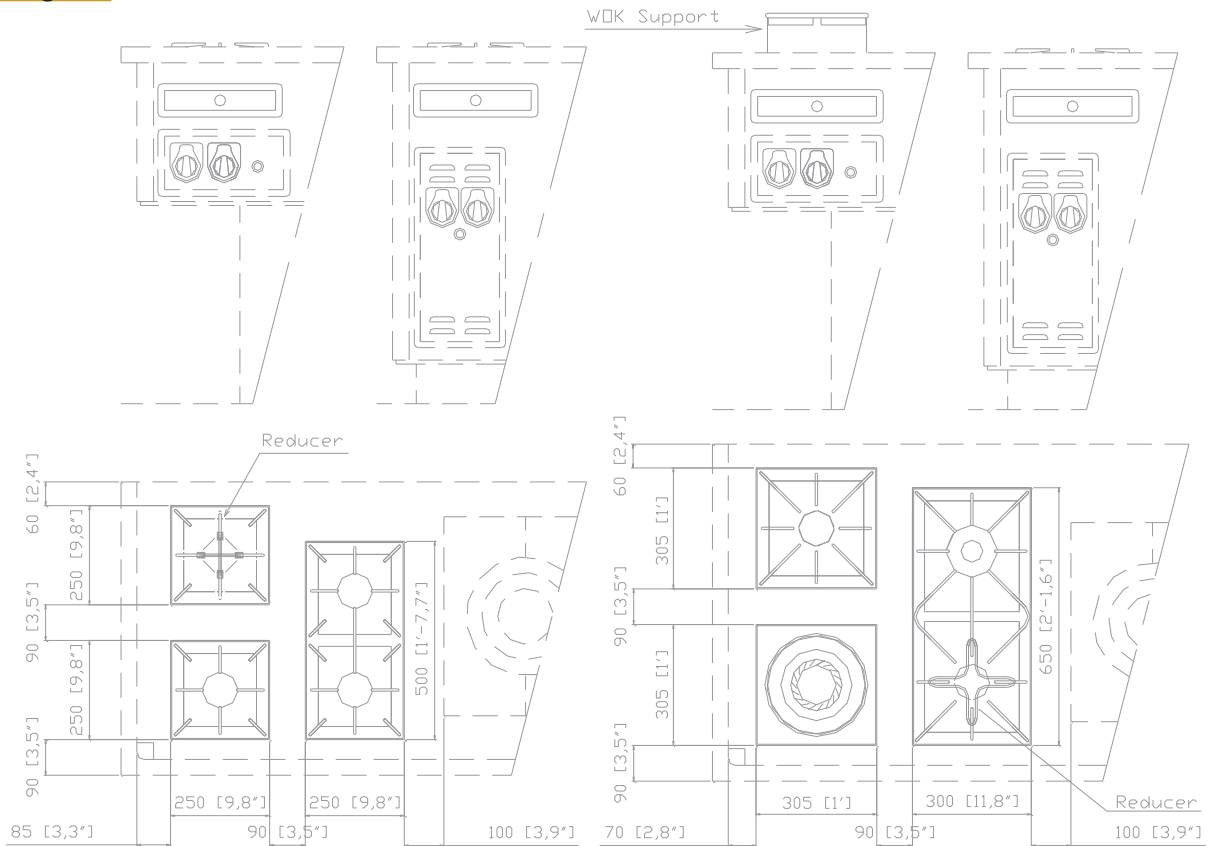
Function Code	Specifications	Power (kW / *Btu*)
TFI 1401	Open burner 400x400 (1'-3.7'' x 1'-3.7'')	9.6 / 32,755
TFI 1403	Open burner 500x400 (1'-7.7'' x 1'-3.7'')	9.6 / 32,755

Technical characteristics:

- Removable grid in AISI 304 stainless steel, 14mm (0.5'') in diameter, flush-mounted above stove.
- Anti-overflow pan integrated on the stove top.
- Burner in anticorrosion-coated cast iron and heat diffuser in brass.
- Pilot light - burner, lighting electrode and safety thermocouple.
- Control by safety thermocouple knob.

Design limitations:

- For access to the burner:
    - Control panel on front centred on the heat for access to the burner (maximum offset for panel: see diagram).
    - Technical cupboard under open burner.
- Risk of disturbing the flame in the event of draughts with heat build-up at back of stove.

Layout diagram:

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Open Burner over Water Tank under Stainless Steel Grid

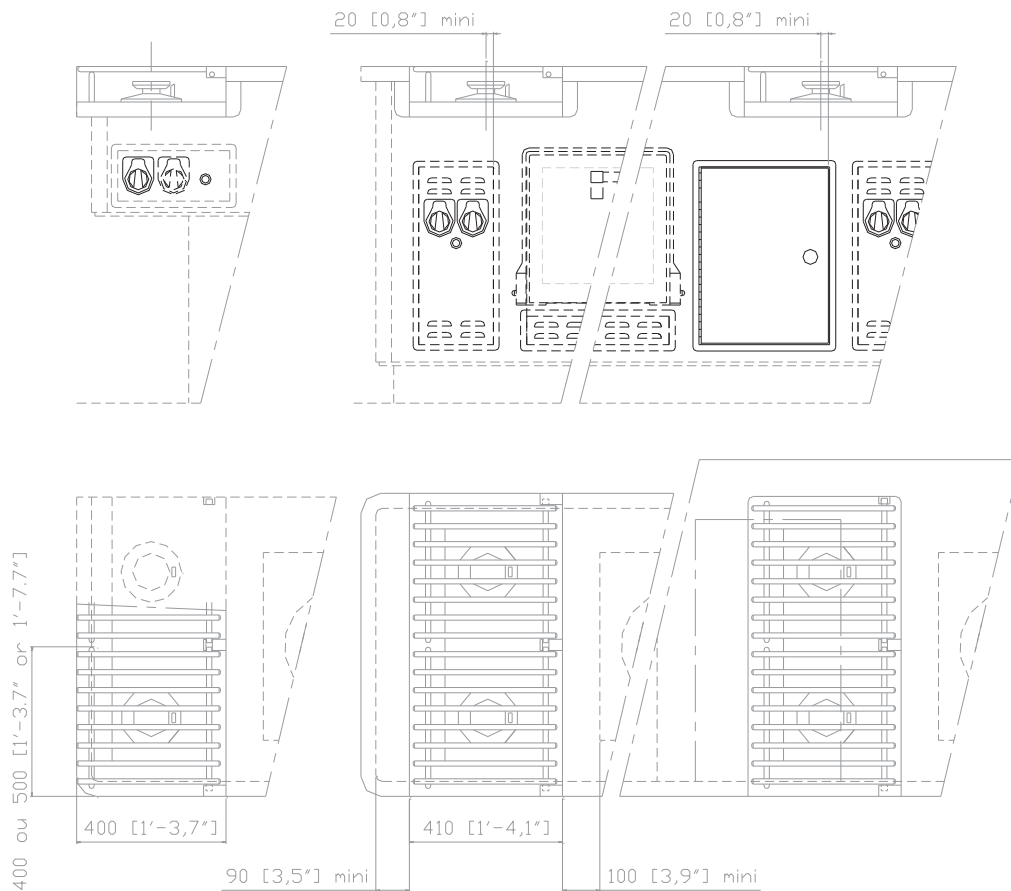| Function Code	Specifications	Power (kW)
TFI 1407	Open burner 400x400 (1'-3.7'' x 1'-3.7'')	9.6 / 32,755
TFI 1408	Open burner 400x400 (1'-3.7'' x 1'-3.7'')	5.8 / 19,790
TFI 1409	Open burner 500x400 (1'-7.7'' x 1'-3.7'')	9.6 / 32,755
TFI 1410	Open burner 500x400 (1'-7.7'' x 1'-3.7'')	5.8 / 19,790

Technical characteristics:

• Removable grid in AISI 304 stainless steel, 14mm (0.5'') in diameter, flush-mounted above stove.
• 55mm deep water tank integrated in the stove top.
• Water supply through filling spout and tap on front.
• Overflow and drain to be connected to the waste water system.
• Burner in anticorrosion-coated cast iron and heat diffuser in brass.
• 2-outlet pilot light - burner, lighting electrode and safety thermocouple.
• Control by safety thermocouple knob.

Design limitations:

• For access to the burner:
  - Control panel on front centred on the heat for access to the burner (maximum offset for panel: see diagram);
  - Technical cupboard under open burner.
• Risk of disturbing the flame in the event of draughts with heat build-up at back of stove.

Layout diagram:

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Wok Burner

TFW01
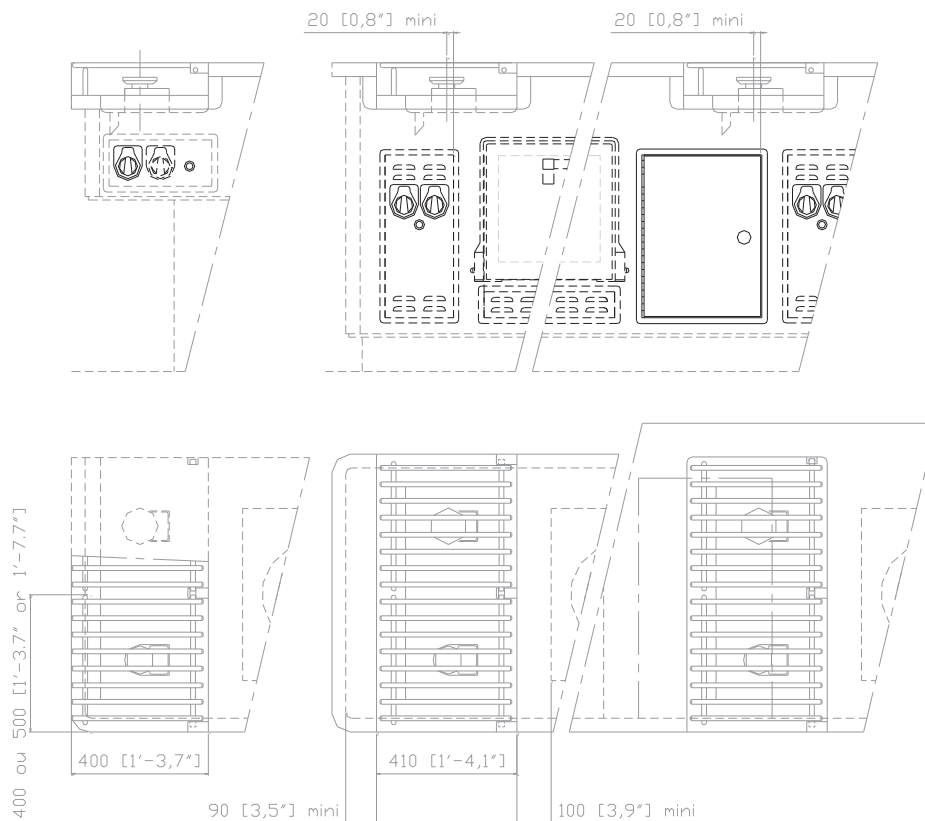
Function Code	Specifications	Power (kW / *Btu*)
TFW 3700	Wok burner gas Ø 280mm (11'')	*32 / 109,184*

Technical characteristics:

- Pan support diameter 280mm (11'') made of black enamelled cast iron.
- Removable drip pan on front under the burner.
- Water flow for cleaning (manually controlled) and outlet on the bottom of the tank.
- Runnel with rounded sides for easy cleaning.
- Water tap for cold water at back, control knob on front.
- 'multi-heads' burner 32 kw (109,184 Btu) made of cast iron and brass.
- 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
- Control by safety thermocouple knob.

Design limitations:

- Check the access of the water tap.

Layout diagram:

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Electric Cast Iron Plate

TPE01
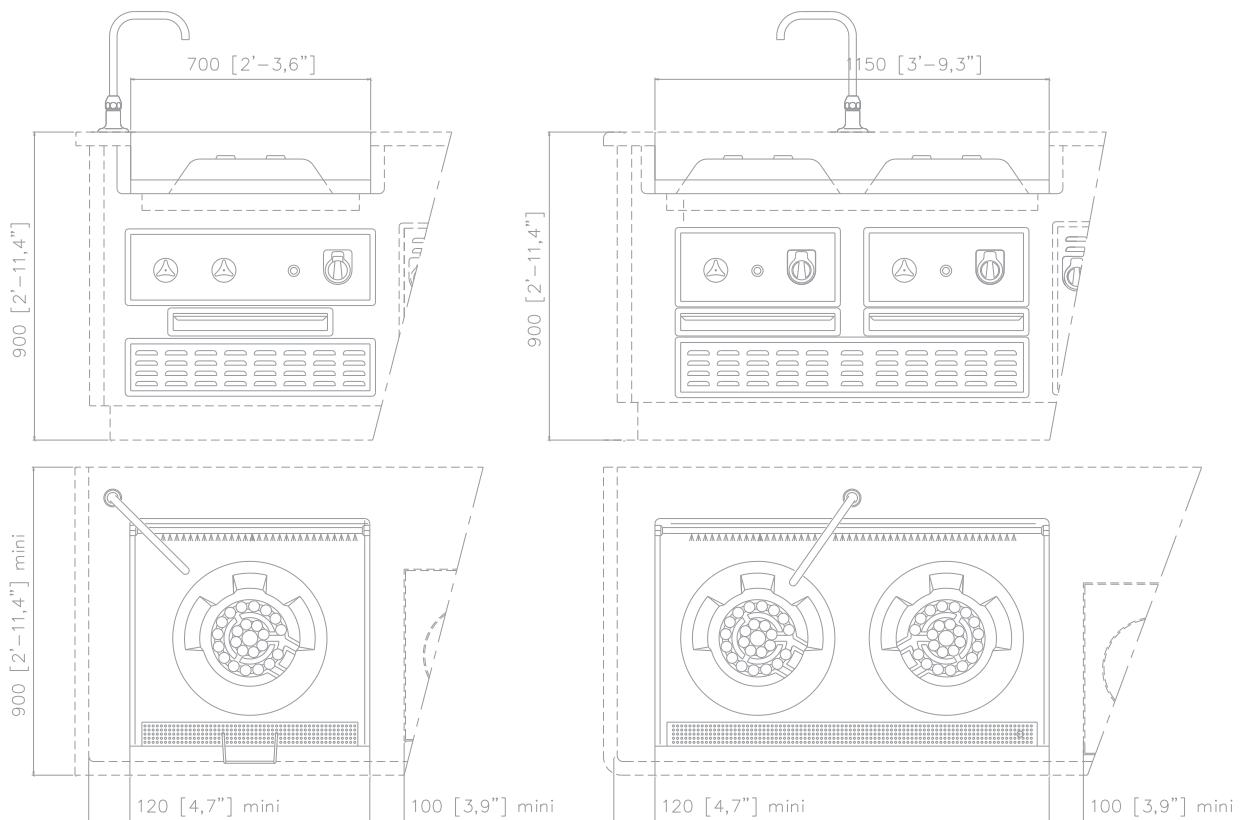
Function Code	Specifications	Power (kW)
TPE 1604	Cast iron plate 300x300 (11.8''x11.8'')	4
TPE 1607	Cast iron plate 400x400 (1'-3.7''x1'-3.7'')	5
TPE 1608	Cast iron plate 610x305 (2'x1')	5

Technical characteristics:

- Tension: 400V 3P N+T (other tension: contact us).
- Smooth cast iron with anticorrosion-coating.
- Removable drip pan on front.
- Plate flush-mounted above stove.
- Round plate support fitted on a special shape to avoid dust and water leakage.
- Control: TPE 1604: switch 7 positions and control lights;
         TPE 1607/1608: switch 4 positions and control lights;

Design limitations:

No specific limitations.

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

21

Vitroceramic Plate
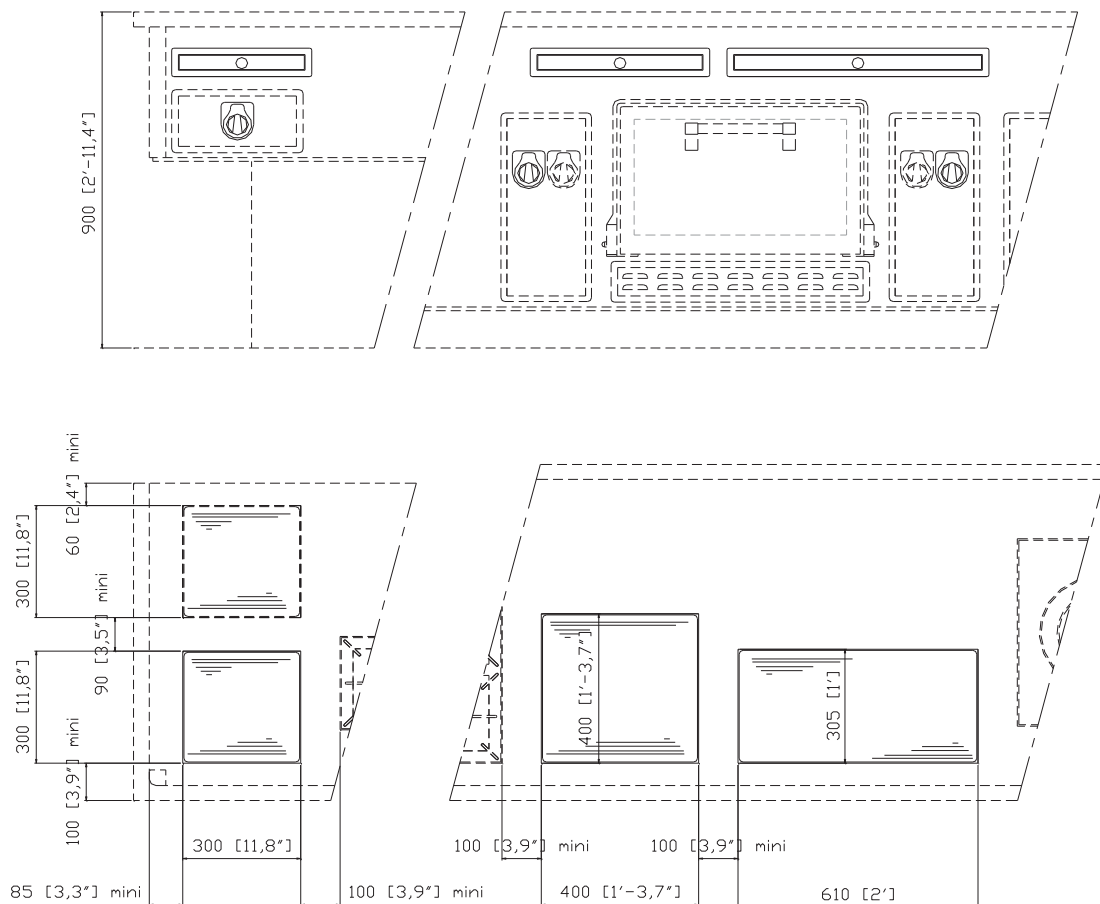
Function Code	Specifications	Power (kW)
TPE 1613	Vitroceramic 1 heating zone 370x370 (1'-2.6''x1'-2.6'')	4
TPE 1614	Vitroceramic 2 heating zones 360x750 (1'-2.2''x2'-5.5'')	8
TPE 1615	Vitroceramic 4 heating zones 660x660 (2'-2''x2'-2'')	16

Technical characteristics:

• Tension: 400V 3P N+T (other tension: contact us).
• Smooth 'vitro-ceram' surface 6 mm (0.2'') thickness flush-mounted on the top of the stove.
• Independent heating zone of 4000 W each.
• Control by regulator (10 positions) and control lights.

Design limitations:

No specific limitations.

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

22

Induction Plate - 1 zone

TPE03
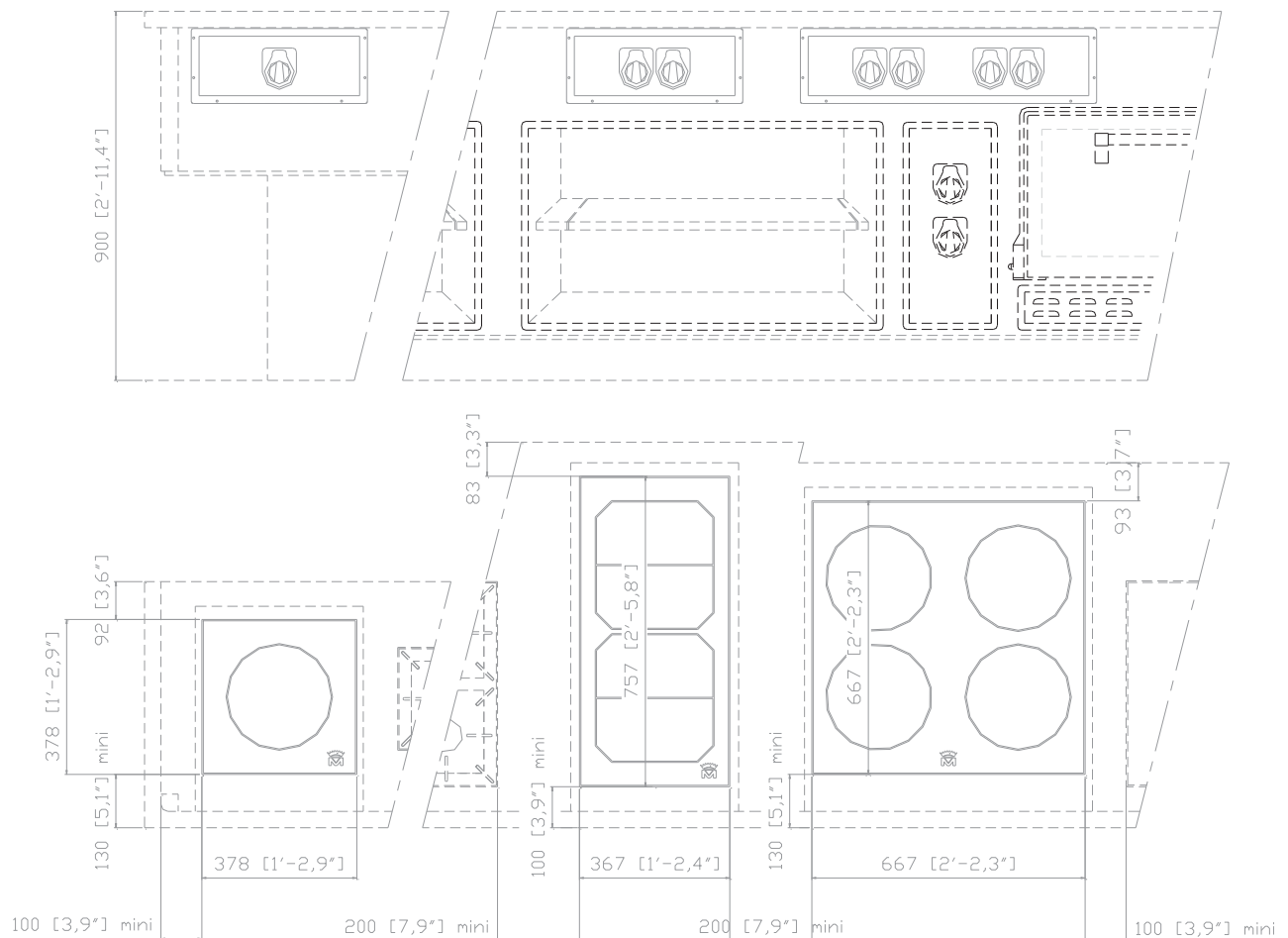
Function Code	Specifications	Power (kW)
GI-SH/IN 5000	Induction plate 1 zone 320x320 (1'-0.6''x1'-0.6'')	5

Technical characteristics:

- Tension: 400V 3P-50Hz, 208V 3P-60Hz or 440V 3P-50Hz.
- Smooth 'vitro-ceram' surface flush-mounted above the stove.
- Heating zone 5kW.
- Control by regulator (12 positions) and control light.

Design limitations:

- Assemblies « INTRO »: on open cupboard or ventilated drain.
- Position distant from all functions has strong release of heat (oven, solid top, fry top gas…: see diagrams).

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

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Induction Plate - 2 zones

Function Code	Specifications	Power (kW)
GI-SH/DU/CL 10000-555	Induction plate 2 zones 300x600 (11.8''x1'-11.6'')	10

Technical characteristics:

- Tension: 400V 3P-50Hz, 208V 3P-60Hz or 440V 3P-50Hz.
- Smooth 'vitro-ceram' surface 6 mm (0.2'') thickness flush-mounted above the stove.
- Independent heating zone 5kW each.
- Control by regulator (12 positions) and control lights.

Design limitations:

- Assemblies « INTRO »: on open cupboard or ventilated drain.
- Position distant from all functions has strong release of heat (oven, solid top, fry top gas…: see diagrams).

Layout diagram:

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Induction Plate - 4 zones

Function Code	Specifications	Power (kW)
GI-SH/QU/CL 10000-555	Induction plate 4 zones 600x600 (1'-11.6''x1'-11.6'')	20

Technical characteristics:

- Tension: 400V 3P-50Hz, 208V 3P-60Hz or 440V 3P-50Hz.
- Smooth 'vitro-ceram' surface 6 mm (0.2'') thickness flush-mounted above the stove.
- Independent heating zone 5kW each.
- Control by regulator (12 positions) and control lights.

Design limitations:

- Assemblies « INTRO »: on open cupboard or ventilated drain.
- Position distant from all functions has strong release of heat (oven, solid top, fry top gas…: see diagrams).

Layout diagram:

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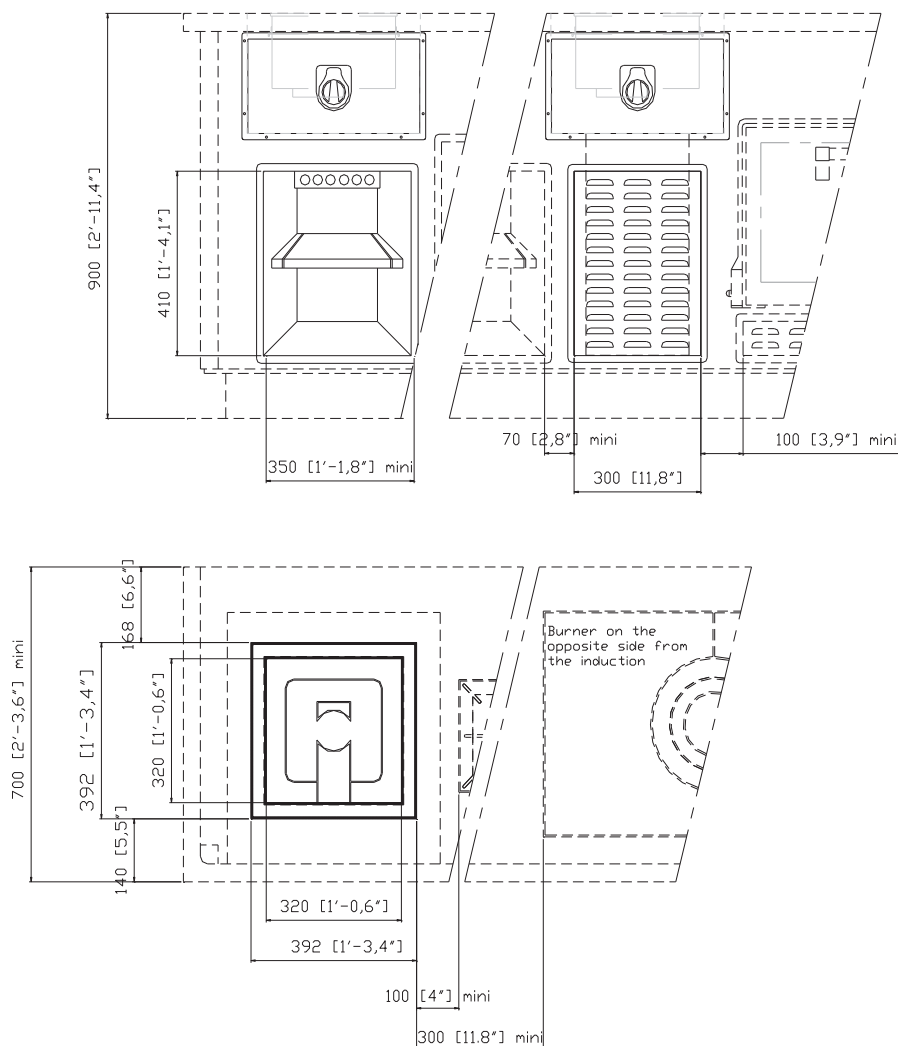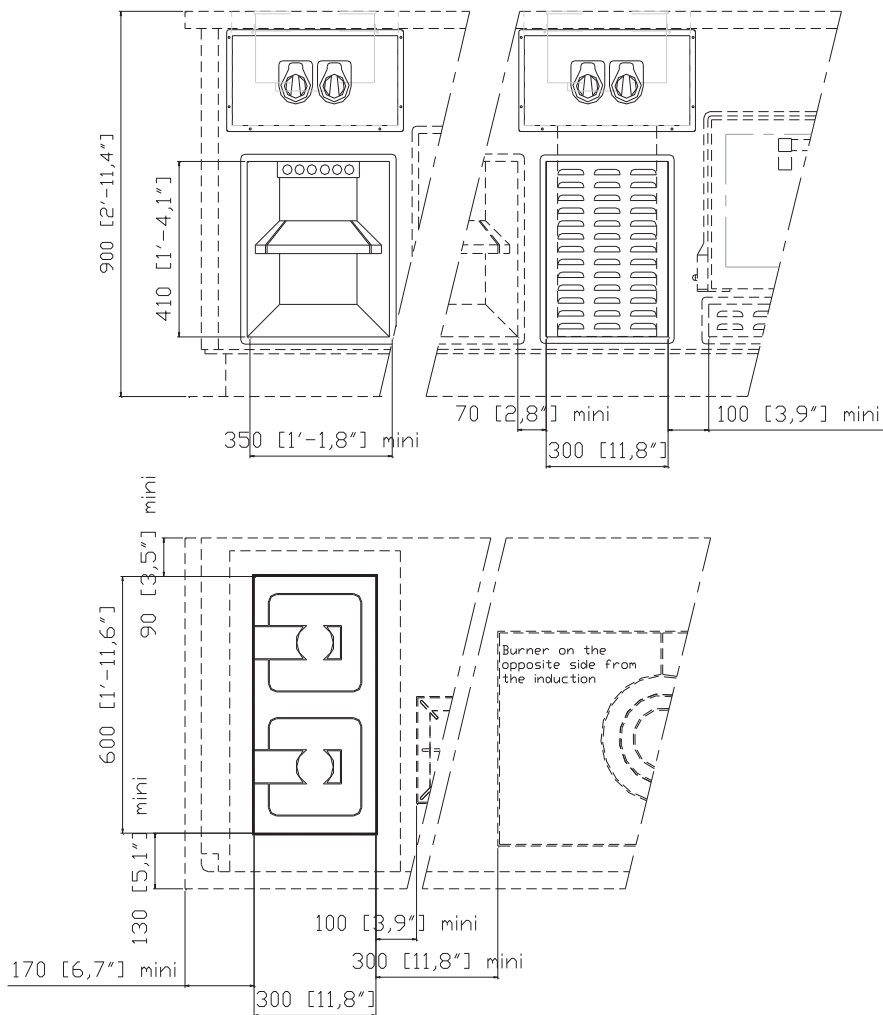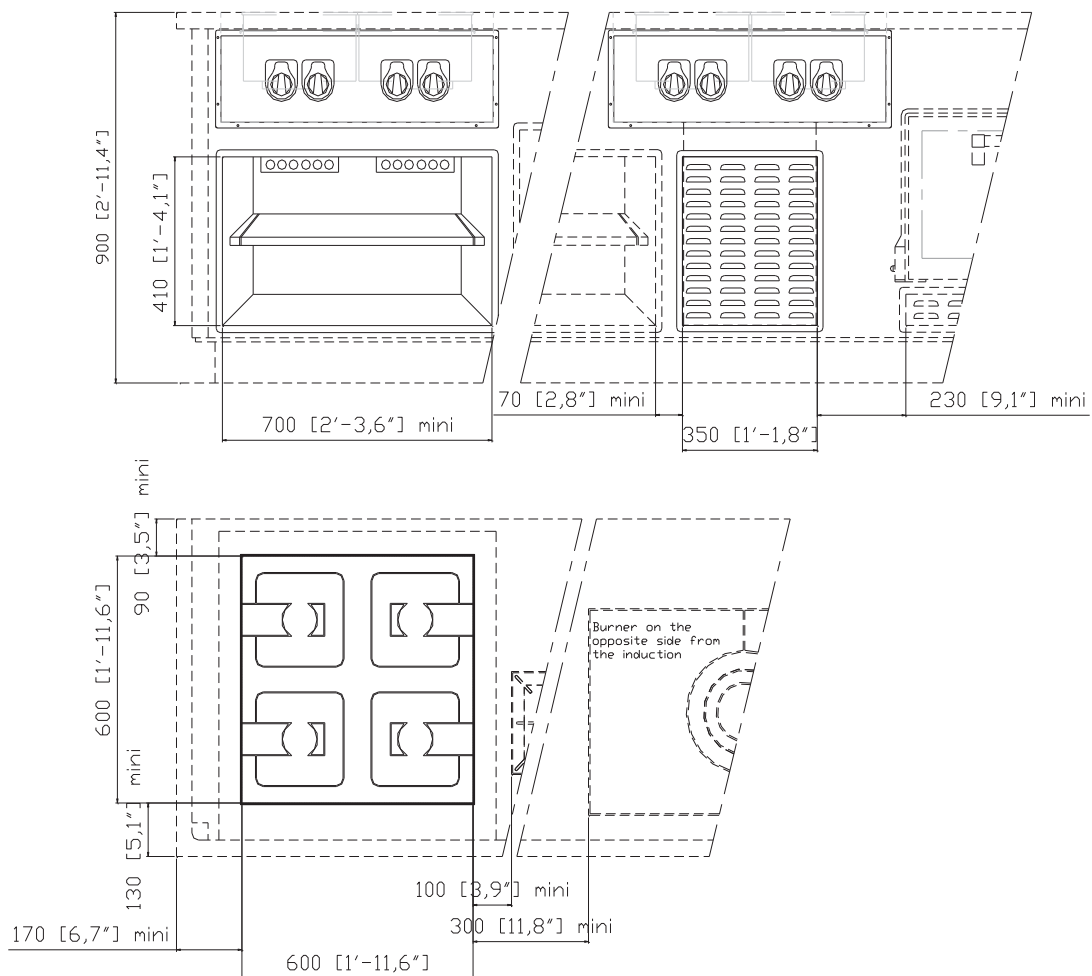| Function Code	Specifications	Power (kW)
GI-SH/WO/IN 5000	Induction plate WOK Ø300 (11.8'')	5

Technical characteristics:

- Tension: 400V 3P-50Hz, 208V 3P-60Hz or 440V 3P-50Hz.
- Smooth 'vitro-ceram' surface flush-mounted above the stove.
- Heating zone 5kW.
- Control by regulator (12 positions) and control light.

Design limitations:

- Assemblies « INTRO »: on open cupboard or ventilated drain.
- Position distant from all functions has strong release of heat (oven, solid top, fry top gas…: see diagrams).

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

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Solid Top "Off Centre"
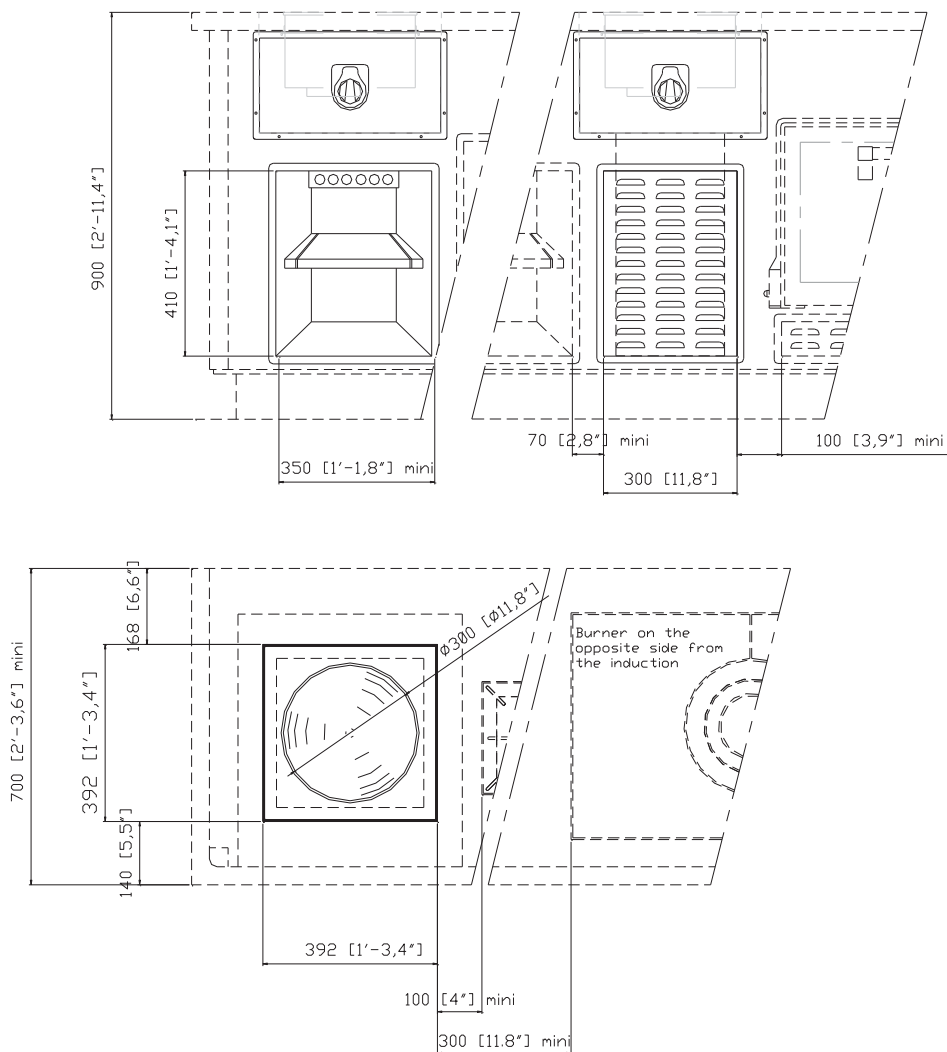
Function Code	Specifications	Power (kW / *Btu*)
TPC 1501	Solid top 600x500 (1'-11.6''x1'-7.7'')	9.5 / 32,414
TPC 1502	Solid top 700x500 (2'-3.6''x1'-7.7'')	10.5 / 35,826
TPC 1503	Solid top 800x500 (2'-7.5''x1'-7.7'')	10.5 / 35,826
TPC 1504	Solid top 860x500 (2'-9.9''x1'-7.7'')	10.5 / 35,826

Technical characteristics:

- Off-centre burner giving a wide temperature range on the cooking surface.
- Solid cast iron hotplate in two sections, ribbed for better heat exchange.
- Interior of the combustion area in refractory cement for improvement in heat inertia.
- Removable firebrick around the burner for easy maintenance.
- Burner and removable heat diffuser in cast iron.
- Evacuation of flue gases through double-walled chimney.
- 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
- Control by safety thermocouple knob.

Design limitations:

- Control panel on front to the axis of the burner (maximum offset for panel: see diagram).
- Position of oven offset in relation to the burner (maximum offset for panel: see diagram).

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

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Solid Top "Central"

Function Code	Specifications	Power (kW / *Btu*)
TPC 1507	Solid top 1000x500 (3'-3.4''x1'-7.7'')	14 / 47,768
TPC 1508	Solid top 1200x500 (3'-11.2''x1'-7.7'')	14 / 47,768

Technical characteristics:

- Central burner giving a wide temperature range on the cooking surface.
- Solid cast iron hotplate in two sections, ribbed for better heat exchange.
- Interior of the combustion area in refractory cement for improvement in heat inertia.
- Removable firebrick around the burner for easy maintenance.
- Burner and removable heat diffuser in cast iron.
- Evacuation of flue gases through double-walled chimney.
- 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
- Control by safety thermocouple knob.

Design limitations:

- Control panel on front to the axis of the burner (maximum offset for panel: see diagram).
- Position of oven offset in relation to the burner (maximum offset for panel: see diagram).

Layout diagram:

www.molteni.com

The Company reserves the right to alter technical specifications without prior notice.

28

Solid Top "Width 400"

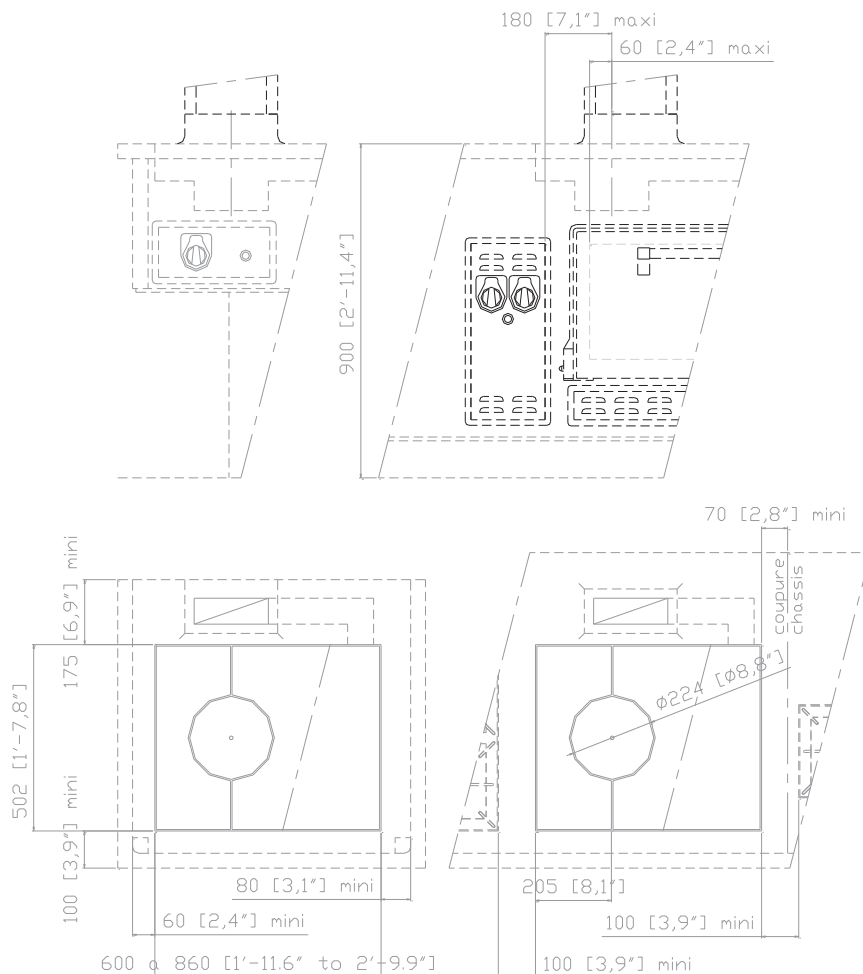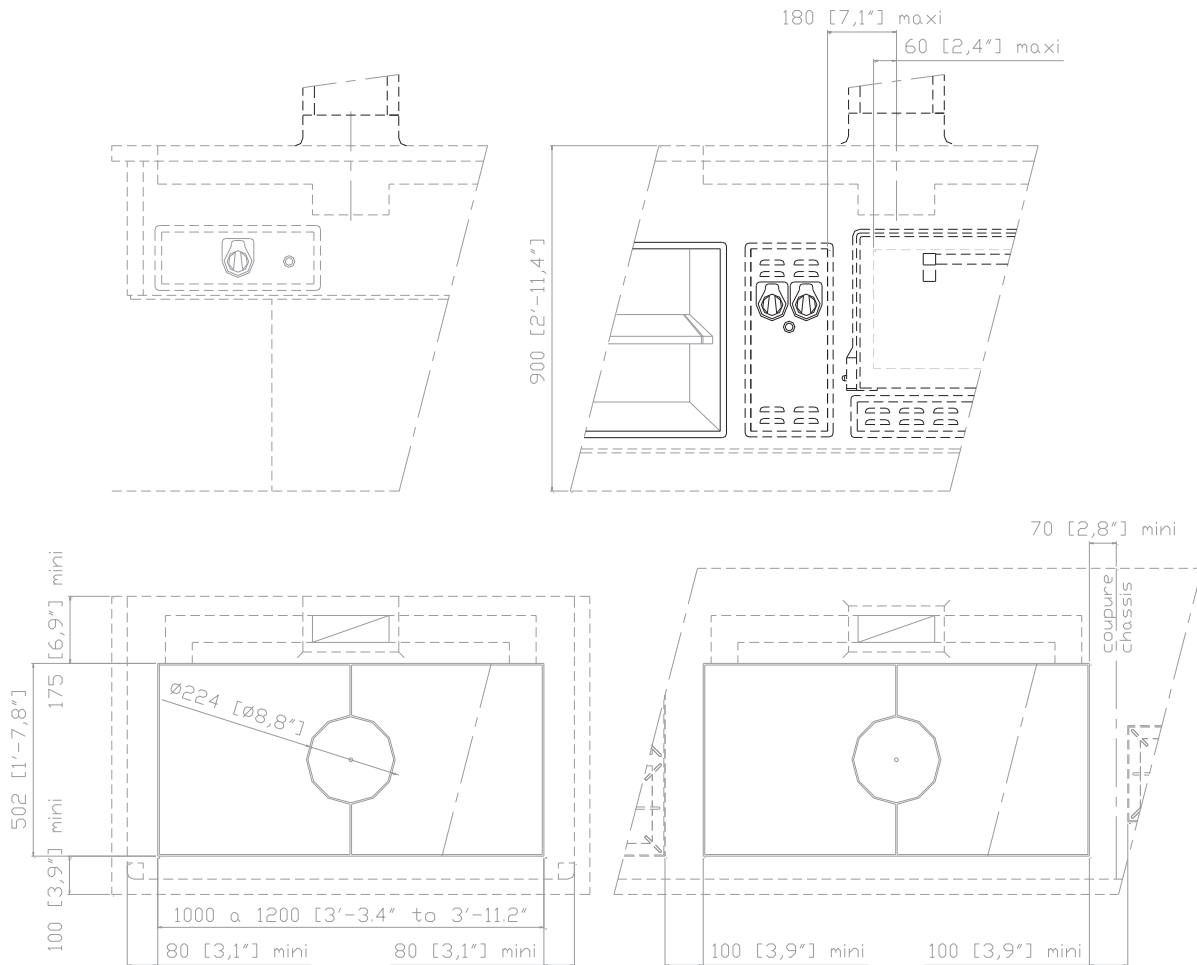| Function Code	Specifications	Power (kW / Btu)
TPC 1500	Solid top 600x400 (1'-11.6''x1'3.8'')	8.5 / 29,002
TPC 1511	Solid top 500x400 (1'7.7''x1'3.8'')	7 / 23,884

Technical characteristics:

• Off-centre burner giving a wide temperature range on the cooking surface.
• Solid cast iron hotplate in two sections, ribbed for better heat exchange.
• Interior of the combustion area in refractory cement for improvement in heat inertia.
• Removable firebrick around the burner for easy maintenance.
• Burner and removable heat diffuser in cast iron.
• Evacuation of flue gases through double-walled chimney.
• 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
• Control by safety thermocouple knob.

Design limitations:

• Control panel on front to the axis of the burner (maximum offset for panel: see diagram).
• Position of oven offset in relation to the burner (maximum offset for panel: see diagram).

Layout diagram:

www.molteni.com

The Company reserves the right to alter technical specifications without prior notice.

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Static Gas Oven

Function Code	Specifications	Power (kW / Btu)
TFG 2500	Oven: depth 500 (1'-7.6'') GN1/1	8 / 27,296
TFG 2501	Oven: depth 700 (2'-3.5'') GN2/1	9 / 30,708
TFG 2502	Oven: depth 800 (2'-7.5'') GN2/1	9 / 30,708
TFG 2505	Pass through oven: depth 900 (2'-11.4'') GN2/1 - (stove top =1000 / 3'-3.4'')	11 / 37,532
TFG 2507	Pass through oven: depth 800 (2'-7.5'') GN2/1 - (stove top = 900 / 2'-11.4'')	11 / 37,532

Technical characteristics:

• Stainless steel compact cabinet, insulated outside on all sides.
• Solid brass or chromed cast iron frame with front opening - 540x310 mm (1'-9.2''x1'-0.2'').
• Removable cast iron oven bottom with inspection flap giving access to burner (check on lighting and workings).
• Removable cast iron oven sides with two levels of guide rails for shelves.
• Grid-type stainless steel shelf, adjustable in height.
• Solid oven door overlapping with leak-tight seal and insulated handle.
• U-shaped burner rail located under the bottom.
• Evacuation of flue gases through double-walled chimney.
• 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
• Control by thermostatic gas tap with safety thermocouple.
• Cooking from 160°C to 310°C (320 to 590°F)

Design limitations:

• Various functions can not be incorporated directly above the oven (solid top, induction plate…)

Layout diagram:

www.molteni.com

The Company reserves the right to alter technical specifications without prior notice.

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Static Electric Oven

Function Code	Specifications	Power (kW)
TFE 2600	Oven: depth 500 (1'-7.7'') GN1/1	5
TFE 2601	Oven: depth 700 (2'-3.5'') GN2/1	7
TFE 2602	Oven: depth 800 mm (2'-7.5'')	7
TFE 2605	Pass through Oven: depth 900 mm (2'-11.4'') (stove top = 1000 mm / 3'-3.4''))	8
TFE 2607	Pass through Oven: depth 800 mm (2'-7.5'') (stove top = 900 mm / 2'-11.4'')	8
TFE 2608	Pass through Oven: depth 1000 mm (3'-3.4'') (stove top = 1100 mm / 3'-7.3'')	8
TFE 2609	Pass through Oven: depth 1100 mm (3'-7.3'') (stove top = 1200 mm / 3'-11.2'')	10
TFE 2610	Pass through Oven: depth 1200 mm (3'-11.2'') (stove top = 1300 mm / 4'-3.2'')	10
TFE 2611	Pass through Oven: depth 1300 mm (4'-3.2'') (stove top = 1400 mm / 4'-7.1'')	14

Technical characteristics:

- Tension: 400V 3P N+T / 230V 1P N+T (other tension: contact us).
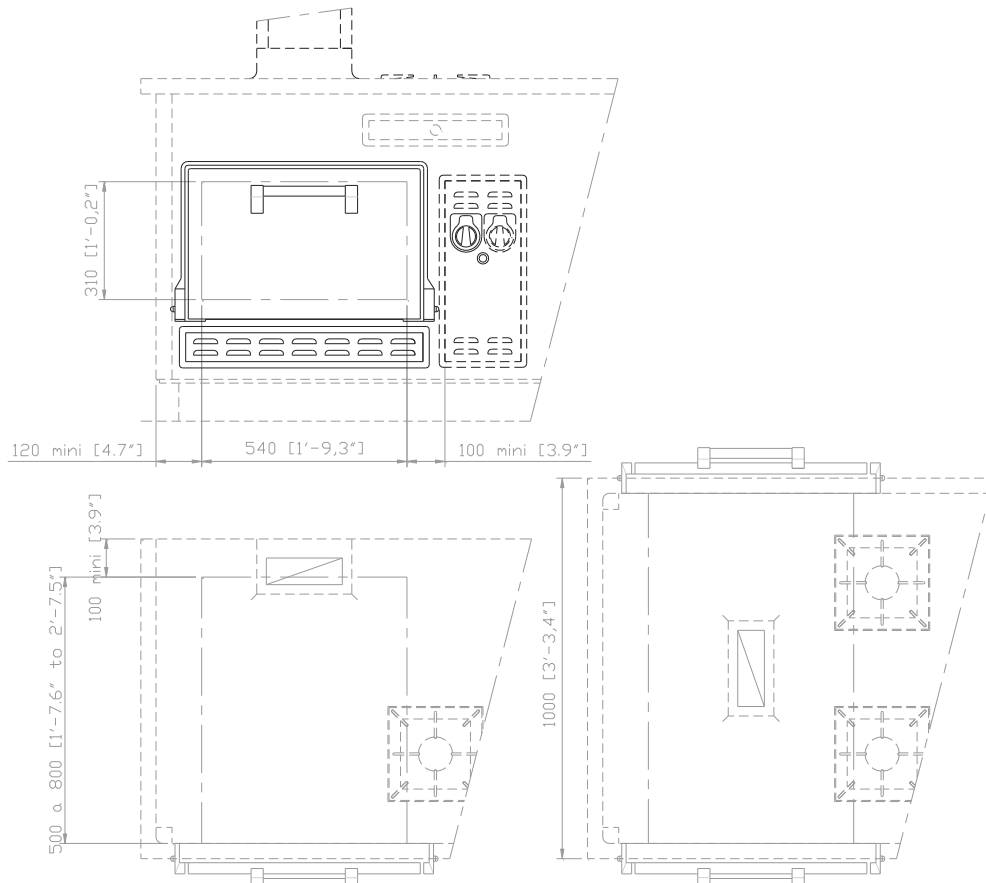- Stainless steel compact cabinet, insulated outside on all sides.
- Solid brass or cast iron frame with front opening - 540x310 mm (1'-9.2''x1'-0.2).
- Removable steel oven bottom.
- Removable stainless steel oven sides with three levels of guide rails for shelves.
- Grid-type stainless steel shelf, adjustable in height.
- Solid oven door overlapping with leak-tight seal and insulated handle.
- Evacuation of flue gases through double-walled chimney.
- Heating by ''roof and floor'' heating elements with separate controls.
- Control by two graduated thermostats from 50 to 300°C (120 to 570°F) and control indicators.

Design limitations:

- Various functions can not be incorporated directly above the oven (solid top, induction plate…)

Layout diagram:

www.molteni.com

The Company reserves the right to alter technical specifications without prior notice.

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Gas Fry Top / Plancha 15 dm²
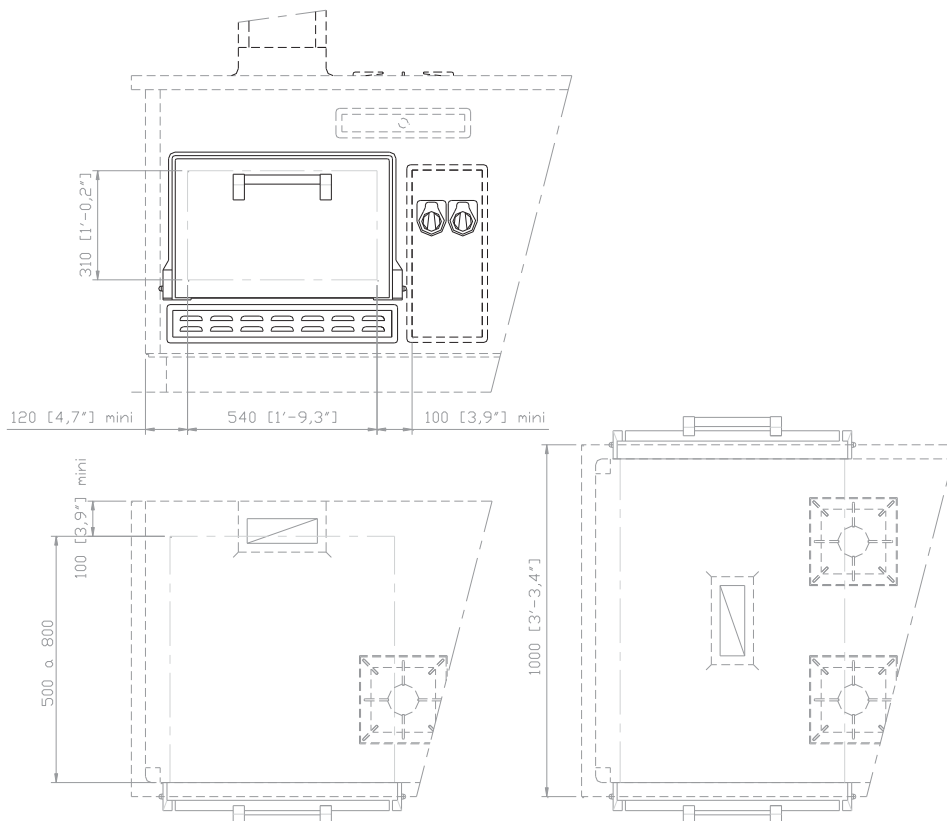
Function Code	Specifications	Power (kW / *Btu*)
TGR 1901	Smooth cast iron PLANCHA 15dm² (320x480mm / 1'-0.6"x1'-6.9")	8.5 / 29,002
TGR 1902	Ribbed cast iron FRY TOP 15dm² (320x480mm / 1'-0.6"x1'-6.9")	8.5 / 29,002
TGR 1911	Smooth chromed PLANCHA 15dM² (320x480mm / 1'-0.6"x1'-6.9")	8.5 / 29,002
TGR 1912	Ribbed chromed FRY TOP 15dm² (320x480mm / 1'-0.6"x1'-6.9")	8.5 / 29,002

Technical characteristics:

• Smooth or ribbed of considerable thickness, flush-mounted above the stove.
• Runnel with rounded sides for easy cleaning.
• Removable drip pan on front (on the right or on the left).
• Stainless steel burner rails.
• Evacuation of flue gases through double-walled chimney.
• 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
• Control by thermostatic gas tap with safety thermocouple.
• Cooking from 160 to 310°C (320 to 590°F)
• Plancha: horizontal plate / Fry top: inclined plate

Design limitations:

• Position of oven offset in relation to the runnel (maximum offset for panel: see diagram).

Options:

• Cleaning drip pan
• Finely ribbed (not for cast iron)
• Option: splash protection panel (only for chrome plate).

Layout diagram:

www.molteni.com

The Company reserves the right to alter technical specifications without prior notice.

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Gas Fry Top / Plancha 20 dm²

Function Code	Specifications	Power (kW / *Btu*)
TGR 1903	Smooth cast iron PLANCHA 20dm² (450x480mm / 1'-5.7"x1'-6.9")	12.8 / *43,674*
TGR 1904	Ribbed cast iron FRY TOP 20dm² (450x480mm / 1'-5.7"x1'-6.9")	12.8 / *43,674*
TGR 1913	Smooth chromed PLANCHA 20dm² (450x480mm / 1'-5.7"x1'-6.9")	12.8 / *43,674*
TGR 1914	Ribbed chromed FRY TOP 20dm² (450x480mm / 1'-5.7"x1'-6.9")	12.8 / *43,674*

Technical characteristics:

- Smooth or ribbed of considerable thickness, flush-mounted above the stove.
- Runnel with rounded sides for easy cleaning.
- Removable drip pan on front (on the right or on the left).
- Stainless steel burner rails.
- Evacuation of flue gases through double-walled chimney.
- 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
- Control by thermostatic gas tap with safety thermocouple.
- Cooking from 160 to 310°C (320 to 590°F)
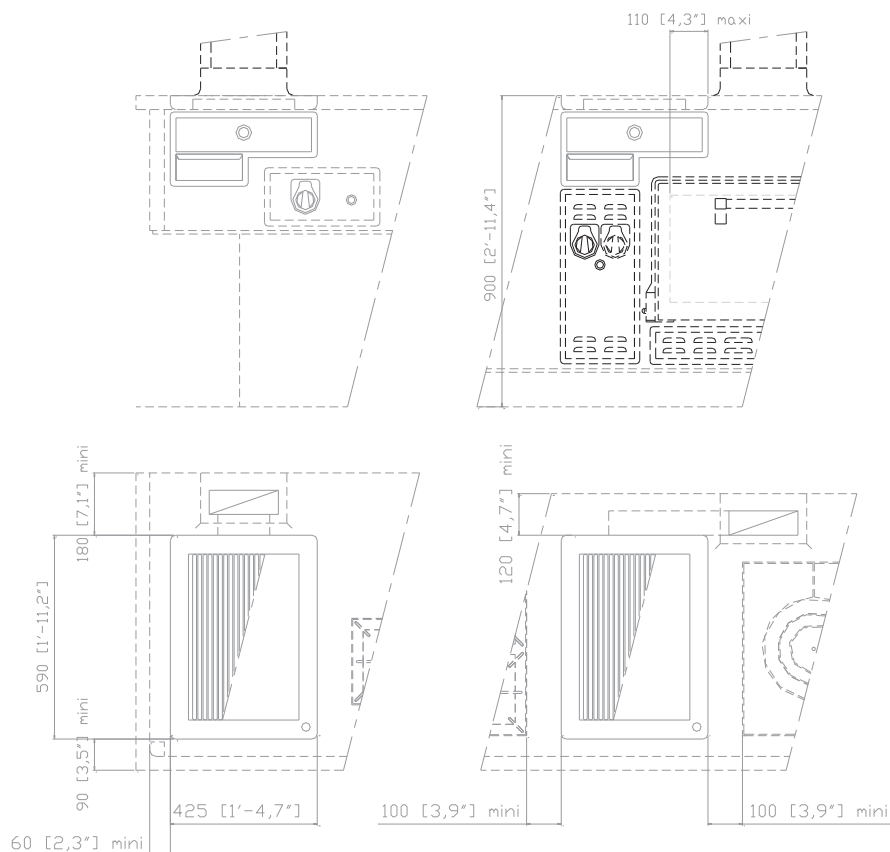- Plancha: horizontal plate / Fry top: inclined plate

Design limitations:

- Position of oven offset in relation to the runnel (maximum offset for panel: see diagram).

Options:

- Cleaning drip pan
- Finely ribbed (not for cast iron)
- Option: splash protection panel (only for chrome plate)

Layout diagram:

www.molteni.com

The Company reserves the right to alter technical specifications without prior notice.

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Gas Fry Top / Plancha 30 dm²

Function Code	Specifications	Power (kW / *Btu*)
TGR 1905	Smooth cast iron PLANCHA 30dm² (600x480mm / 1'-11.6"x1'-6.9")	17 / 58,004
TGR 1906	Ribbed cast iron FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	17 / 58,004
TGR 1907	Mixed cast iron FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	17 / 58,004
TGR 1915	Smooth chromed PLANCHA 30dm² (600x480mm / 1'-11.6"x1'-6.9")	17 / 58,004
TGR 1916	Ribbed chromed FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	17 / 58,004
TGR 1917	Mixed chromed FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	17 / 58,004

Technical characteristics:

• Smooth or ribbed of considerable thickness, flush-mounted above the stove.
• Runnel with rounded sides for easy cleaning.
• Removable drip pan on front. (on the right or on the left).
• Stainless steel burner rails.
• Evacuation of flue gases through double-walled chimney.
• 3-outlet pilot light - burner, lighting electrode and safety thermocouple.
• Simple fry top: Control by 1 or 2 thermostat with safety thermocouple.
• Mixed fry top: Control by 2 thermostat with safety thermocouple.
• Cooking from 160 to 310°C (320 to 590°F)
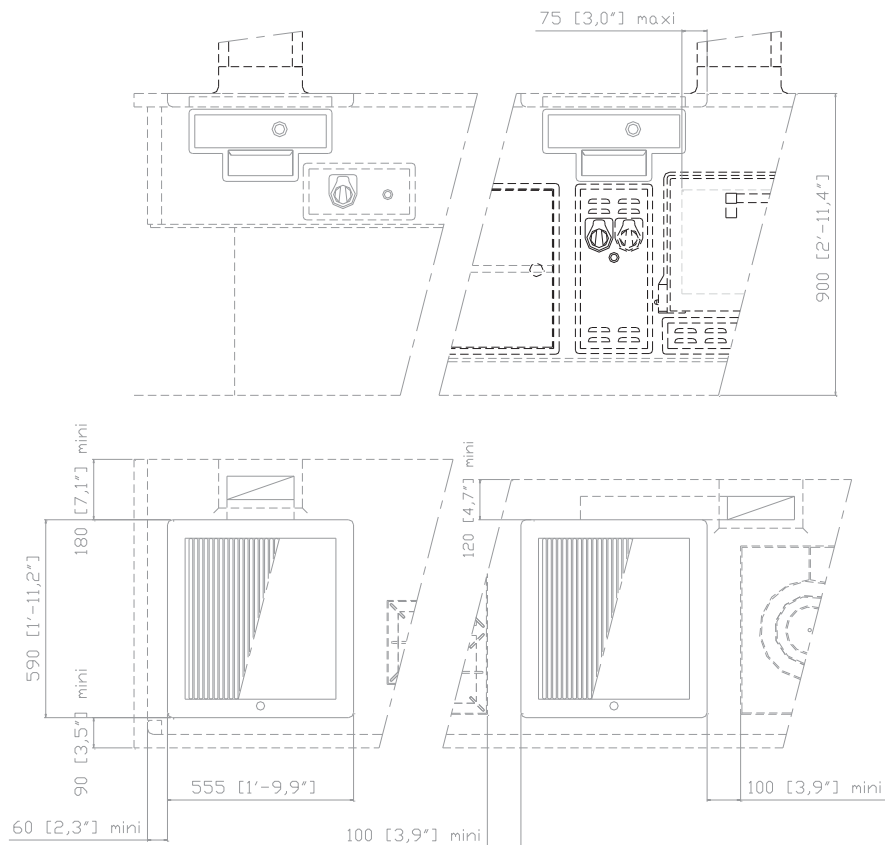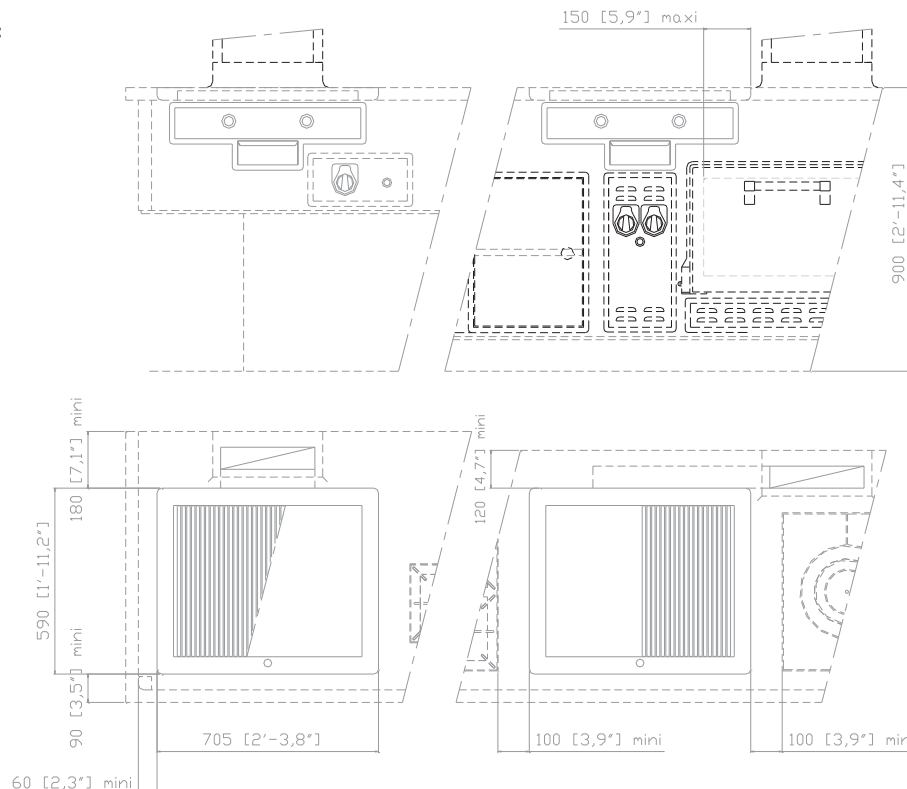• Plancha: horizontal plate / Fry top: inclined plate

Design limitations:

• Position of oven offset in relation to the runnel (maximum offset for panel: see diagram).

Options:

• Cleaning drip pan
• Finely ribbed (not for cast iron)
• Option: splash protection panel (only for chrome plate).

Layout diagram:

The Company reserves the right to alter technical specifications without prior notice.

Electric Fry Top / Plancha 12 dm²

Function Code	Specifications	Power (kW)
TGR 2010	Ribbed cast iron PLANCHA 12dm² (320x400mm / 1'-0.5"x1'-3.7")	3.56
TGR 2011	Smooth cast iron FRY TOP 12dm² (320x400mm / 1'-0.5"x1'-3.7")	3.56
TGR 2108	Smooth chromed PLANCHA 12dm² (320x400mm / 1'-0.5"x1'-3.7")	3.56
TGR 2109	Ribbed chromed FRY TOP 12dm² (320x400mm / 1'-0.5"x1'-3.7")	3.56

Technical characteristics:

- Tension: 230V 1P N+T (other tension: contact us).
- Smooth or ribbed of considerable thickness, flush-mounted above the stove.
- Runnel with rounded sides for easy cleaning.
- Removable drip pan on front (on the right / left or central).
- Heating elements under the plate.
- Control by graduated thermostat from 100 to 350°C (210 to 660°F) for cast iron and steel fry top, from 100 to 300°C (210 to 570°F) for chromed fry top, and control lights.
- Plancha: horizontal plate / Fry top: inclined plate

Design limitations:

No specific limitations.

Options:

- Cleaning drip pan
- Finely ribbed (not for cast iron)
- Runnel with water
- Option: splash protection panel (only for chrome plate).

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

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Electric Fry Top / Plancha 15 dm²

Function Code	Specifications	Power (kW)
TGR 2001	Smooth cast iron PLANCHA 15dm² (320x480mm / 1'-0.5"x1'-6.9")	4.84
TGR 2002	Ribbed cast iron FRY TOP 15dm² (320x480mm / 1'-0.5"x1'-6.9")	4.84
TGR 2101	Smooth chromed PLANCHA 15dm² (320x480mm / 1'-0.5"x1'-6.9")	4.84
TGR 2102	Ribbed chromed FRY TOP 15dm² (320x480mm / 1'-0.5"x1'-6.9")	4.84

Technical characteristics:

• Tension: 400V 3P N+T, 230V 1P N+T (other tension: contact us).
• Smooth or ribbed of considerable thickness, flush-mounted above the stove.
• Runnel with rounded sides for easy cleaning.
• Removable drip pan on front (on the right / left or central).
• Heating elements under the plate.
• Control by graduated thermostat from 100 to 350°C (210 to 660°F) for cast iron and steel fry top, from 100 to 300°C (210 to 570°F) for chromed fry top, and control lights.
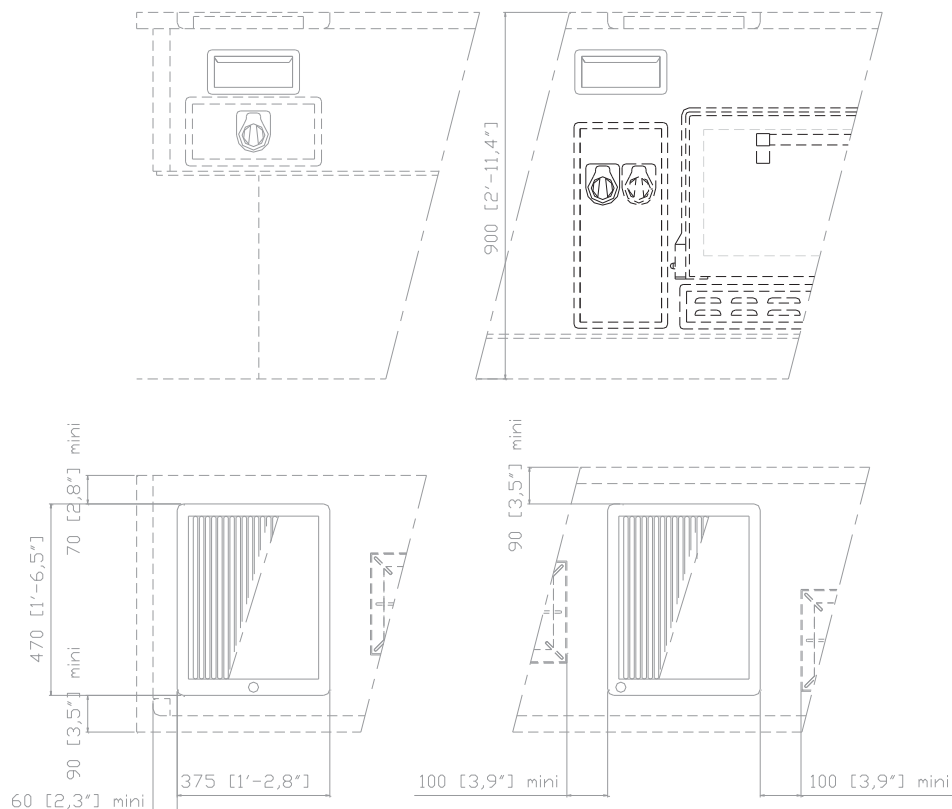• Plancha: horizontal plate / Fry top: inclined plate

Design limitations:

No specific limitations.

Options:

• Cleaning drip pan
• Finely ribbed (not for cast iron)
• Runnel with water
• Option: splash protection panel (only for chrome plate).

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

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Electric Fry Top / Plancha 20 dm²

TGR06

Function Code	Specifications	Power (kW)
TGR 2003	Smooth cast iron PLANCHA 20dm² (450x480mm / 1'-5.7x1'-6.9'')	7.26
TGR 2004	Ribbed cast iron FRY TOP 20dm² (450x480mm / 1'-5.7x1'-6.9'')	7.26
TGR 2103	Smooth chromed PLANCHA 20dm² (450x480mm / 1'-5.7x1'-6.9'')	7.26
TGR 2104	Ribbed chromed FRY TOP 20dm² (450x480mm / 1'-5.7x1'-6.9'')	7.26

Technical characteristics:

- Tension: 400V 3P N+T (other tension: contact us).
- Smooth or ribbed of considerable thickness, flush-mounted above the stove.
- Runnel with rounded sides for easy cleaning.
- Removable drip pan on front (on the right / left or central).
- Heating elements under the plate.
- Control by graduated thermostat from 100 to 350°C (210 to 660°F) for cast iron and steel fry top, from 100 to 300°C (210 to 570°F) for chromed fry top, and control lights.
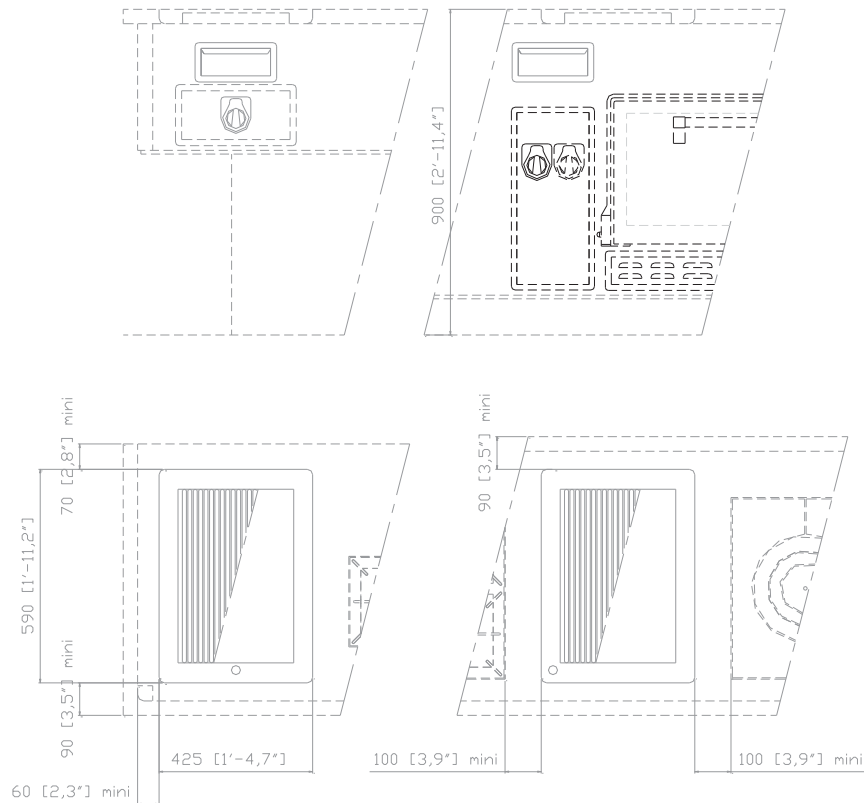- Plancha: horizontal plate / Fry top: inclined plate

Design limitations:

No specific limitations.

Options:

- Cleaning drip pan
- Finely ribbed (not for cast iron)
- Runnel with water
- Option: splash protection panel (only for chrome plate).

Layout diagram:

www.molteni.com

The Company reserves the right to alter technical specifications without prior notice.

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Electric Fry Top / Plancha 30 dm²

Function Code	Specifications	Power (kW)
TGR 2005	Smooth cast iron PLANCHA 30dm² (600x480mm / 1'-11.6"x1'-6.9")	9.68
TGR 2006	Ribbed cast iron FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	9.68
TGR 2007	Mixed cast iron FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	9.68
TGR 2105	Smooth chromed PLANCHA 30dm² (600x480mm / 1'-11.6"x1'-6.9")	9.68
TGR 2106	Ribbed chromed FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	9.68
TGR 2107	Mixed chromed FRY TOP 30dm² (600x480mm / 1'-11.6"x1'-6.9")	9.68

Technical characteristics:

- Tension: 400V 3P N+T (other tension: contact us).
- Smooth or ribbed of considerable thickness, flush-mounted above the stove.
- Runnel with rounded sides for easy cleaning.
- Removable drip pan on front (on the right / left or central).
- Heating elements under the plate.
- Control by graduated thermostat from 100 to 350°C (210 to 660°F) for cast iron and steel fry top, from 100 to 300°C (210 to 570°F) for chromed fry top, and control lights.
- Simple fry top: 1 or 2 thermostats / Mixed fry top: 2 thermostats.
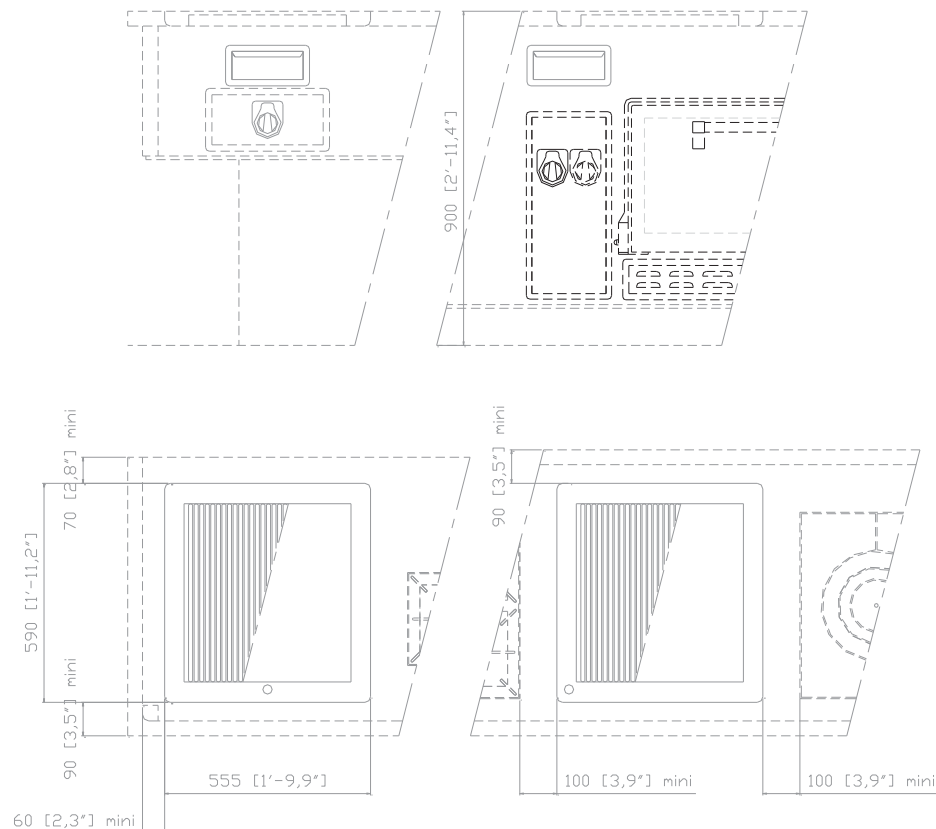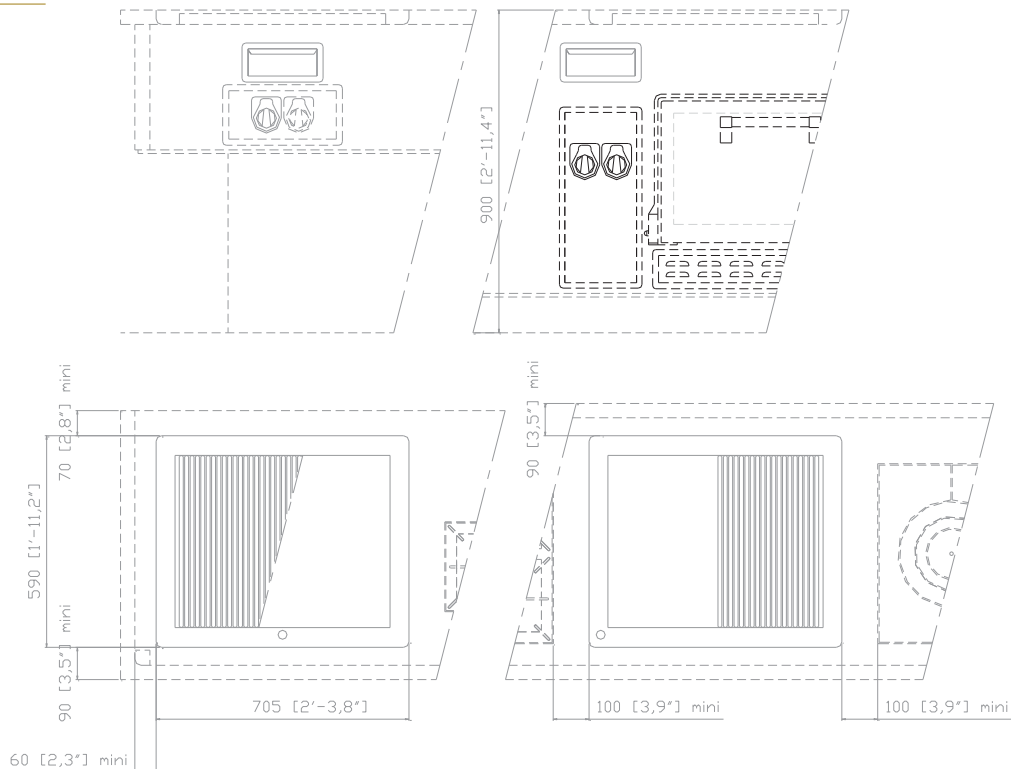- Plancha: horizontal plate / Fry top: inclined plate

Design limitations:

No specific limitations.

Options:

- Cleaning drip pan
- Finely ribbed (not for cast iron)
- Runnel with water
- Option: splash protection panel (only for chrome plate).

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

Plate « Teppan Yaki »

Function Code	Specifications	Power (kW)
TTY 3000	Teppan yaki plate 19dm² - 1 zone (375x500mm / 1'-2.8"x1'-7.7")	3
TTY 6000	Teppan yaki plate 29dm² - 2 zones (580x500mm / 1'-10.8"x1'-7.7")	6
TTY 9000	Teppan yaki plate 45dm² - 3 zones (900x500mm / 2'-11.4"x1'-7.7")	9

Technical characteristics:

• Tension: TTY 3000 = 230V 1P N+G / TTY 6000 / 9000 = 400V 3P N+G (other tension: contact us).
• Stainless steel plate of considerable thickness, flush-mounted above the stove.
• Runnel with rounded sides for easy cleaning.
• Removable drip pan on front.
• Heating elements under the plate.
• Control by graduated thermostat from 50 to 285°C (120 to 545°F) and control lights.
• TTY 3000: 1 control / TTY 6000: 2 controls / TTY 9000: 3 controls

Design limitations:

No specific limitations.

Options:

• Splash protection panel
• Cleaning drip pan
• Runnel with water

Layout diagram:

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Charbroiler
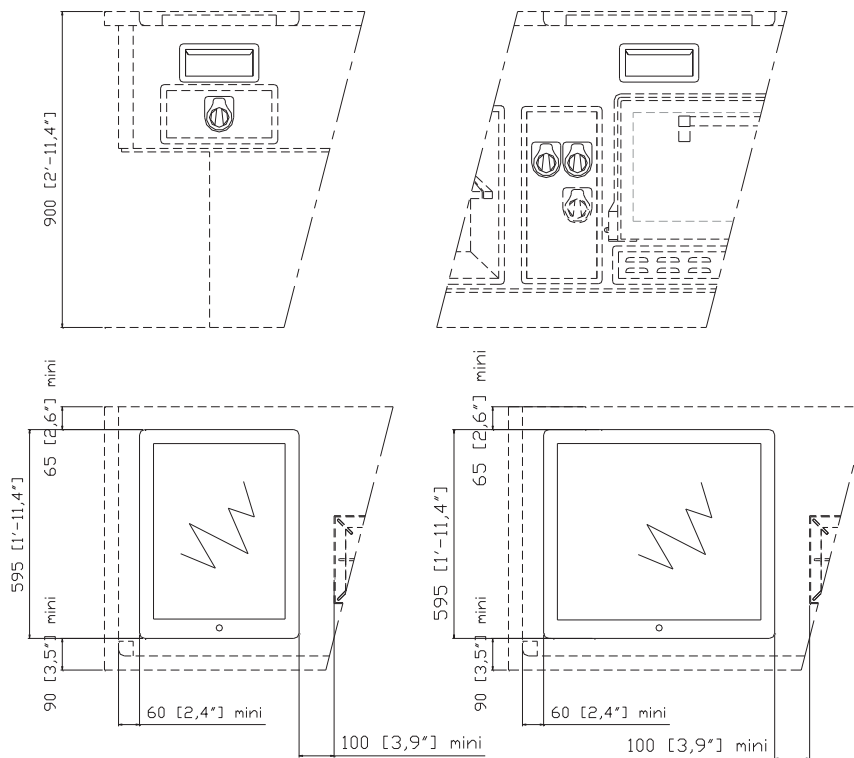
Function Code	Specifications	Power (kW / *Btu*)
TGR 169 119	Grill 2 bars L= 300mm *(12")*	9.65 / *33,000*
TGR 169 120	Grill 4 bars L= 600mm *(24")*	19.3 / *66,000*
TGR 169 121	Grill 6 bars L=900mm *(36")*	28.9 / *99,000*

Technical characteristics:

• Cast iron grid.
• Removable bars for easy cleaning.
• Removable drip pan on front.
• Control by safety thermocouple knob.

Design limitations:

• Position of oven offset in relation to the charbroiler (see diagram)

Layout diagram:

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Charcoal - Gas Lava Stone Grill
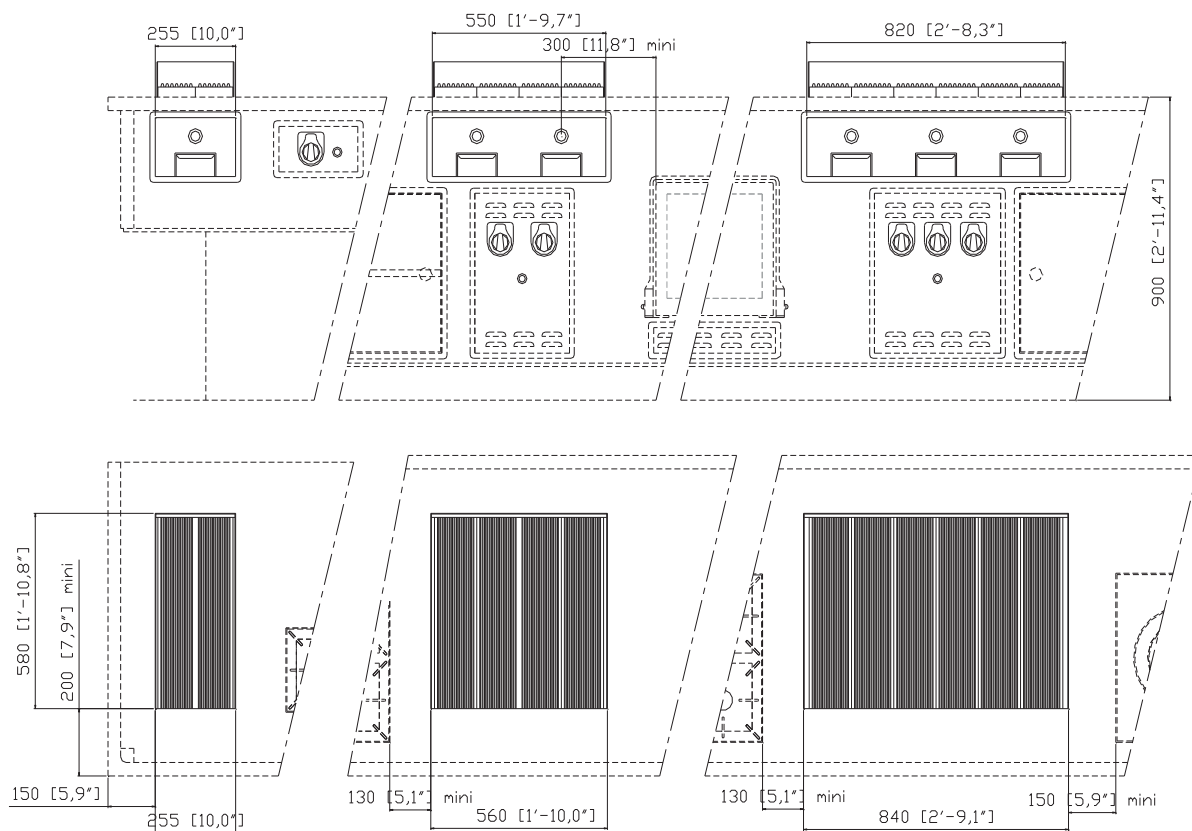
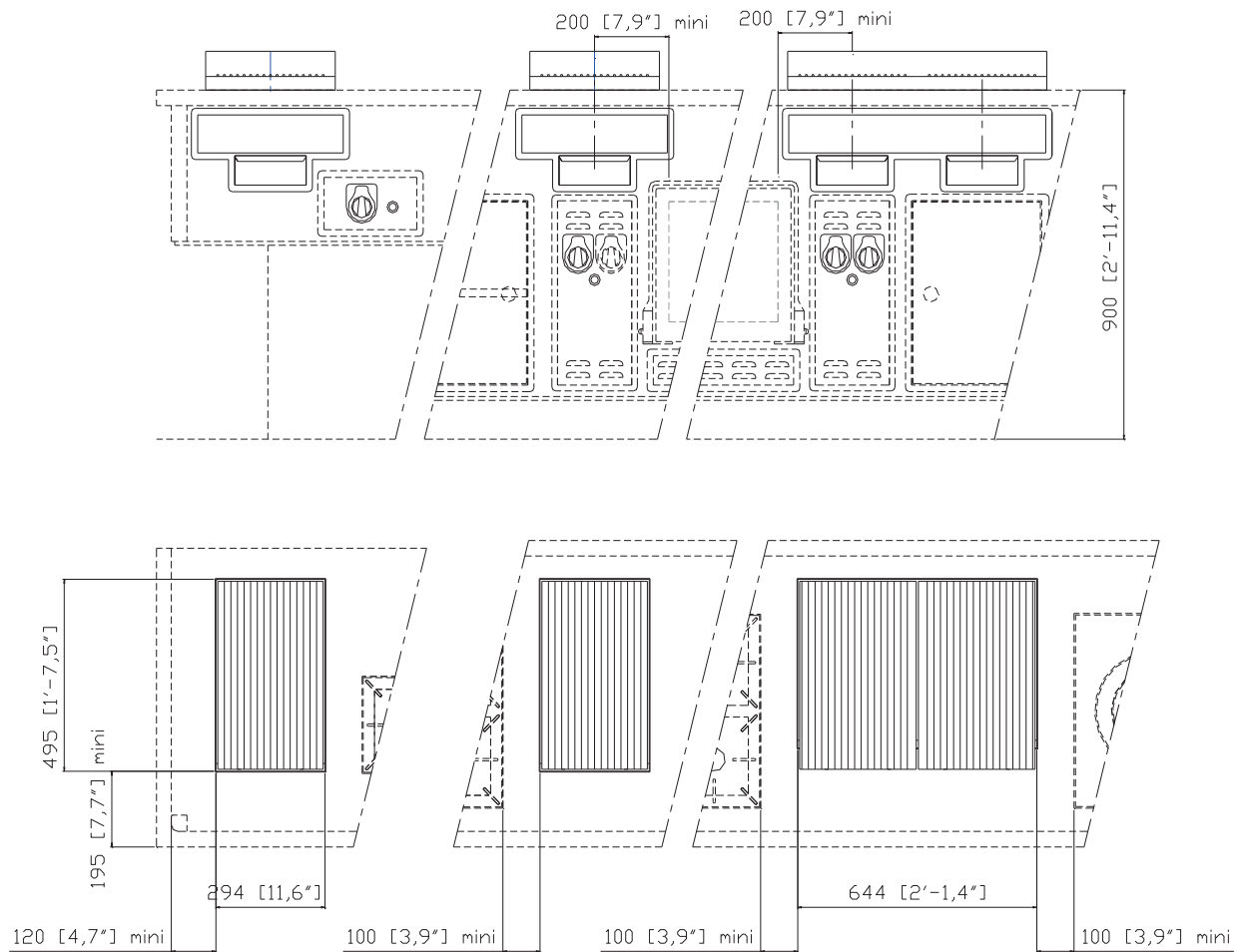| Function Code	Specifications	Power (kW / *Btu*)
TGR 371044	Simple charcoal	7 / 23,884
TGR 371045	Double charcoal	14 / 334,376

Technical characteristics:

• Enamelled cast iron grids.
• Hearth with lava stones.
• Removable drip pan on front.
• Control by safety thermocouple knob.

Design limitations:

• Position of oven offset in relation to the charcoal (see diagram).

Layout diagram:

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Cast Iron Bar Fry Top over Water Tank

Function Code	Specifications	Power (kW)
TGR 2201	Grill 2 bars 440mm 12dm² L= 273mm (10.7'')	4.84
TGR 2202	Grill 3 bars 440mm 18dm² L= 407mm (1'-4'')	7.26
TGR 2203	Grill 4 bars 440mm 24dm² L=541mm (1'-9.3'')	9.68
TGR 2204	Grill 5 bars 440mm 30dm² L=675mm (2'-2.6'')	12.1
TGR 2205	Grill 6 bars 440mm 35.5dm² L=809mm (2'-7.8'')	14.52
TGR 2206	Grill 2 bars 640mm 17.5dm² L= 273mm (10.7'')	6.5
TGR 2207	Grill 3 bars 640mm 26dm² L= 407mm (1'-4'')	9.75
TGR 2208	Grill 4 bars 640mm 34.5dm² L=541mm (1'-9.3'')	13
TGR 2209	Grill 5 bars 640mm 43dm² L=675mm (2'-2.6'')	16.25
TGR 2210	Grill 6 bars 640mm 51.5dm² L=809mm (2'-7.8'')	19.5

Technical characteristics:

- Tension: 400V 3P N+T (other tension: contact us).
- Removable cast iron bars cut out, ribbed or smooth.
- Filling of the tank through incorporated spout and electric control on front (2 speeds).
- 150mm (5.9'') deep water tank, prevents food from drying out, recovers cooking fat and avoids cooking fumes.
- Swivelling heating element support for easy cleaning.
- Heating elements under the bars.
- Control by energy switch 6 positions and control lights (2 energy switch for TGR 2210).

Design limitations

- Position of oven offset in relation to the water tank (see diagram).

Layout diagram:

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USA Gas Fryer
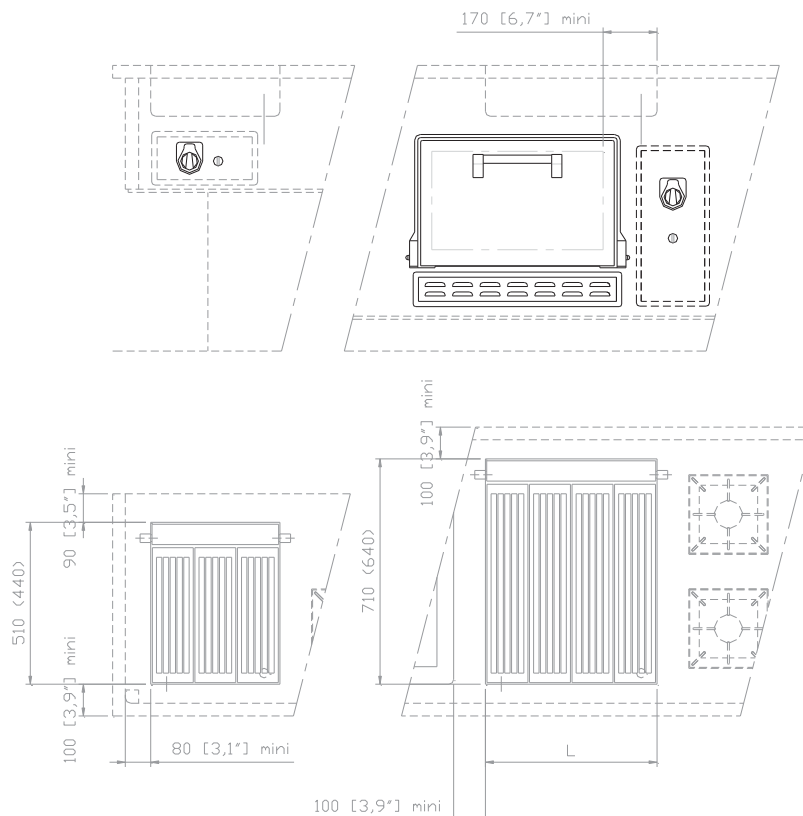
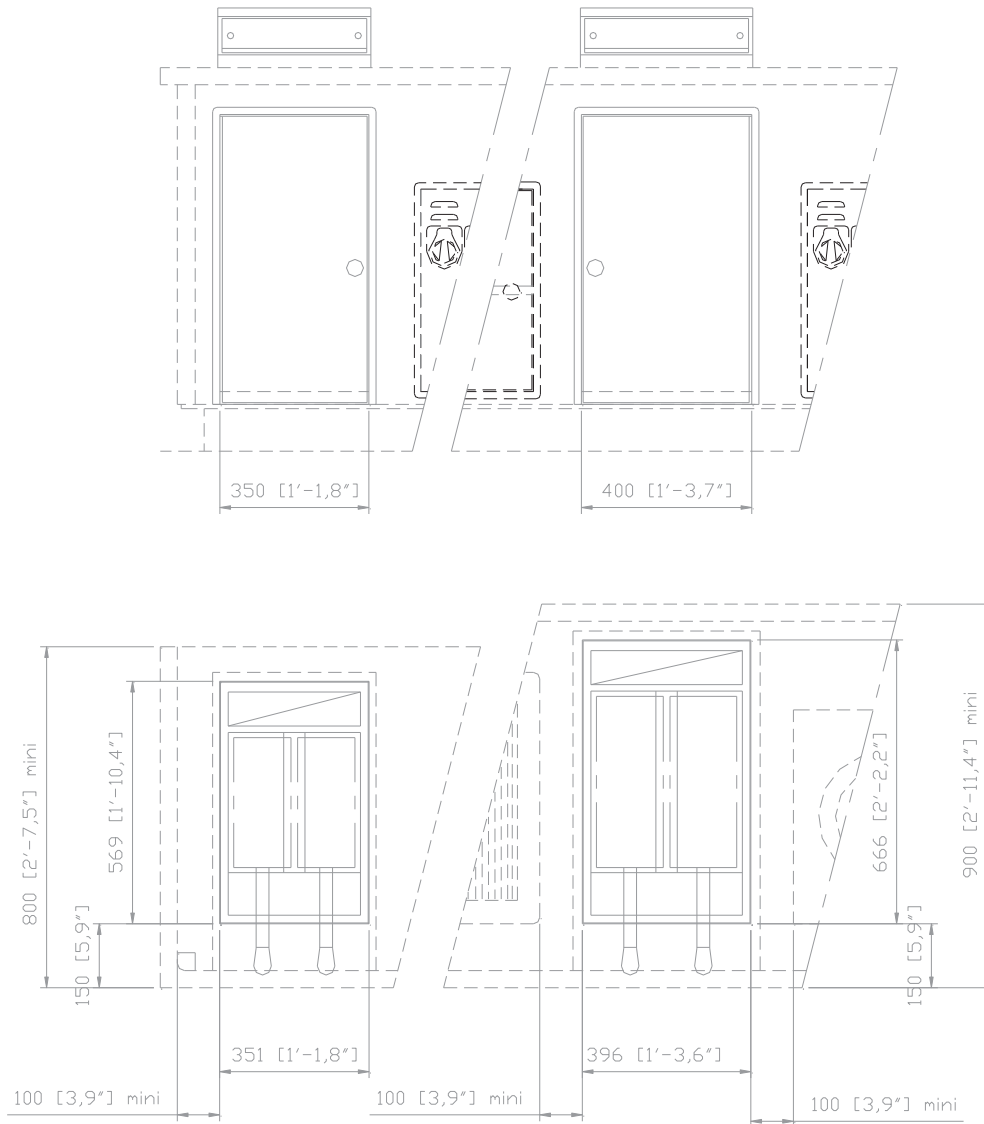| Function Code	Specifications	Power (kW / *Btu*)
TFR J1X	Fryer 1 tank 8/11 litres	13.2 / 45,038
TFR J2X	Fryer 2 tank 17/22 litres	32.2 / 109,866

Technical characteristics:

• Baskets supplied.
• Control by safety thermocouple knob, behind the technical door.

Design limitations:

• Underneath reserved for technical cupboard.
• TO MOVE AWAY from all water points.

Layout diagram:

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Gas Fryer

Function Code	Specifications	Power (kW / *Btu*)
TFR 391077	Fryer 1 tank 15 litres	14 / 47,768
TFR 391078	Fryer 2 tanks 15 litres	28 / 95,536

Technical characteristics:

• AISI 304 stainless steel burners with flame control and protected pilot
• Working temperature from 120° to 190°C (250° to 370°F)
• Control by safety thermocouple knob.
• Overheating safety thermostat
• Oil drain tap under the tank
• Filter, drain tank and basket supplied.
• Optional accessories: 2 and a half baskets, deposit filter.

Design limitations:

• Underneath reserved for technical cupboard.
• TO MOVE AWAY from all water points.

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

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Electric Fryer
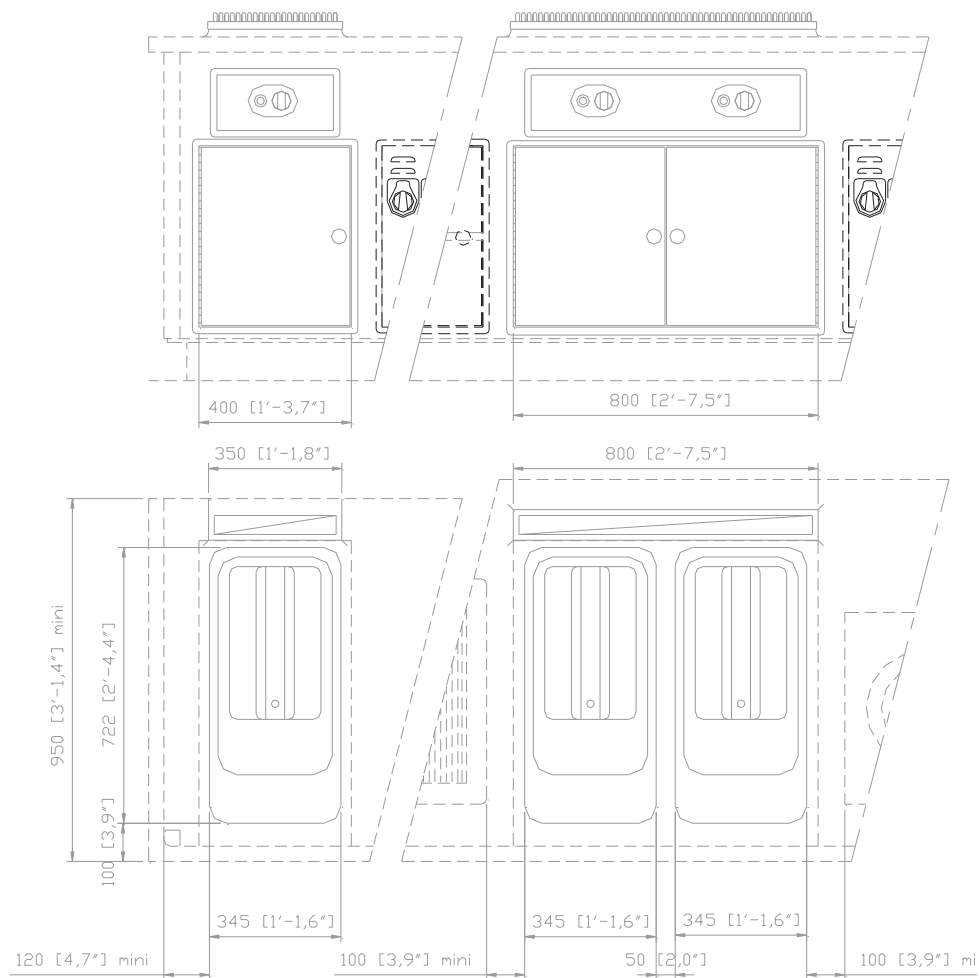
Function Code	Specifications	Power (kW)
TFR 1814	Fryer 1 tank 7/8 litres	7.2
TFR 1815	Fryer 2 tanks 7/8 litres	14.4
TFR 1816	Fryer 1 tank 9/10 litres	7.2
TFR 1817	Fryer 1 tank 15/18 litres	14.4
TFR 1818	Fryer 2 tanks 9/10 litres	14.4
TFR 1819	Fryer 1 tank 25/28 litres	21.6

Technical characteristics:

- Tension: 400V 3P N+T (other tension: contact us).
- Filter and drain tank supplied.
- Basket and lid supplied.
- Heating by tip-up heating element for easy cleaning.
- Control by graduated thermostat from 110 to 190°C (250 to 370°F), on/off switch and control lights.

Design limitations:

- Underneath reserved for technical cupboard.
- TO MOVE AWAY from all water points.

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

45
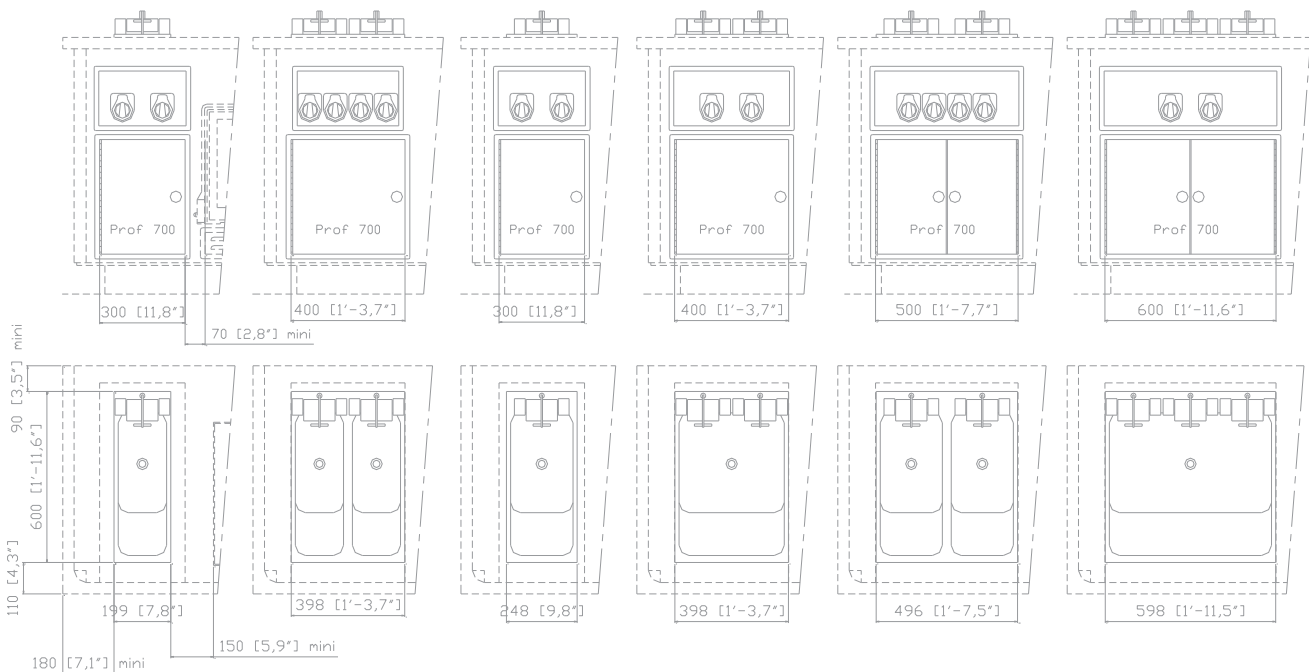
Gas Pasta Cooker

Function Code	Specifications	Power (kW / *Btu*)
TCP 391201	Pasta cooker 1 tank 40 liters	14 / 47,770
TCP 391202	Pasta cooker 2 tanks 40 liters	28 / 95,540

Technical characteristics:

• Stainless steel AISI 316 tank – anti-corrosion –
• Control by safety thermocouple knob. Stainless steel AISI 304 burners with optimized combustion
• Option: Heat exchanger on overflow to preheat water inlet.
• Starch and froth collect and drain system in the filter.
• GN1/1, GN1/2 baskets, 3 round Ø170 (Ø6.7'') baskets and bottom grid supplied
• Manual filling of the tank
• Optional accessories: 3 rectangular baskets GN 1/3, 6 round Ø135 (5.3'') baskets, support for 6 round baskets, square basket 130 (5.1'').

Design limitations:

• Underneath reserved for technical cupboard.

Layout diagram:

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The Company reserves the right to alter technical specifications without prior notice.

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Electric Pasta Cooker

TCP02
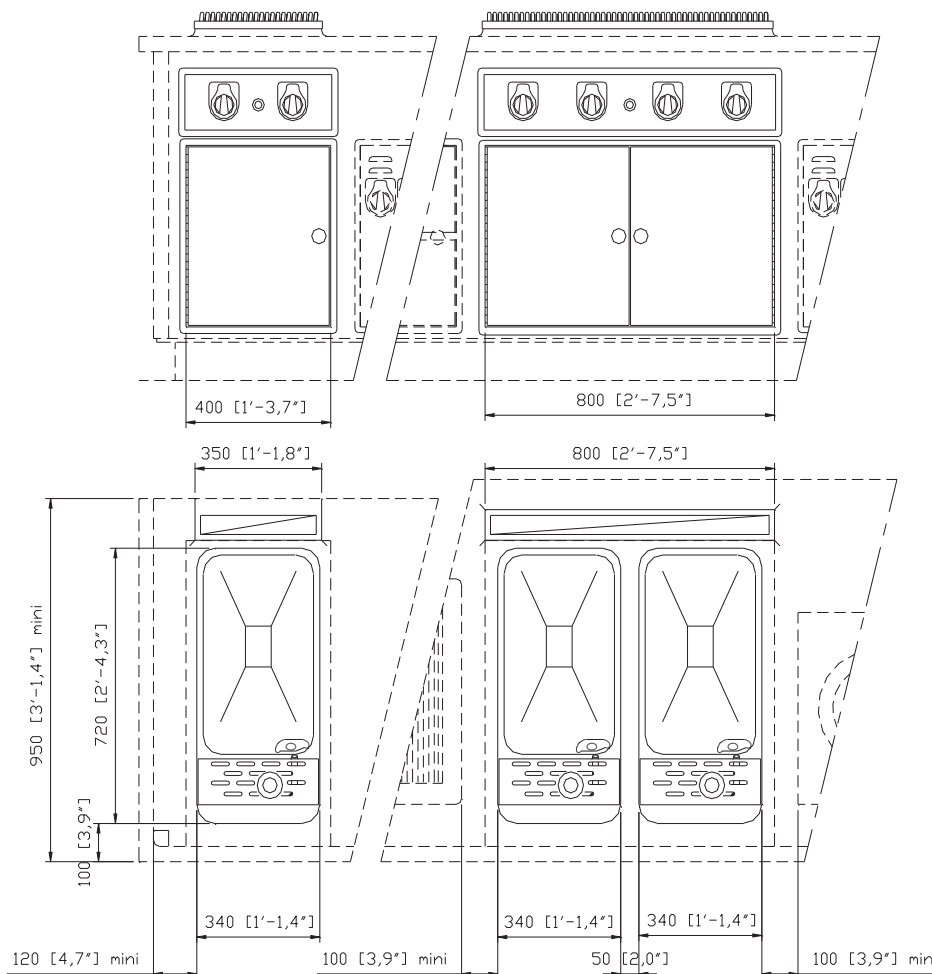
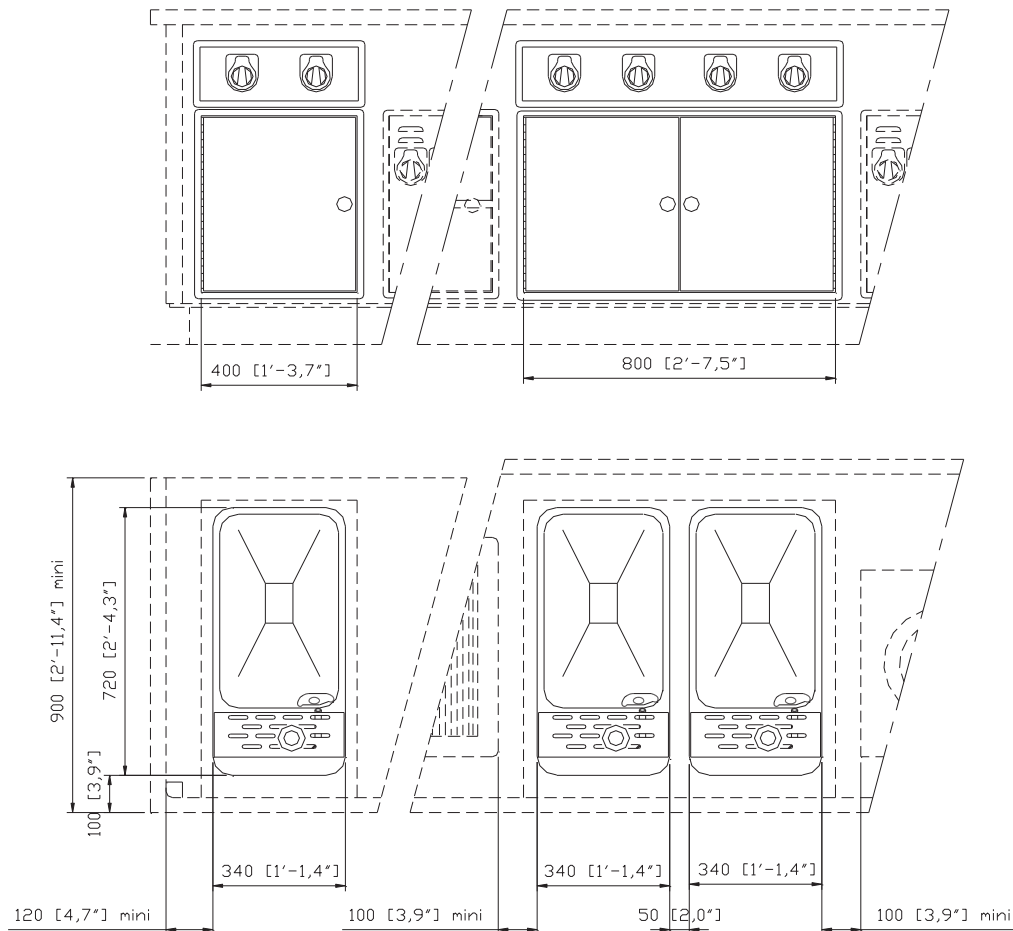| Function Code	Specifications	Power (kW)
TCP 391203	Pasta cooker 1 tank 40 liters	10
TCP 391204	Pasta cooker 2 tanks 40 l liters	20

Technical characteristics:

- Tension : 208V 3P N+G (other tensions : please contact us).
- Stainless steel AISI 316 tank – anti-corrosion
- Incoloy heating elements under the tank bottom.
- Control panel with energie regulator and working condition setting control knob
- Option: Heat exchanger on overflow to preheat water inlet.
- Starch and froth collect and drain system in the filter.
- Manual filling of the tank
- Drain tap inside the technical cupboard
- GN1/1, GN1/2 baskets, 3 round Ø170 (6.7'') baskets and bottom grid supplied
- Optional accessories: 3 rectangular baskets GN 1/3, 6 round Ø135 (5.3'') baskets, support for 6 round baskets, square basket 130 (5.1'').

Design limitations:

- Underneath reserved for technical cupboard.

Layout diagram:

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Aqua multicooker

Function code	Specifications	Power (kW)
TMC 391203	Aqua Multicooker Molteni 40L	10
VMC 3	Aqua Multicooker Valentine 25-40L	6.6

Technical characteristics:

TMC 391203

- Tension: 208V 3P N+T.
- Lid, rounded baskets GN, and bottom grid supplied.
- Compatible with gastronorme sink, depth up to 300mm (11.8'').
- Automatic water level maintenance.
- Drain tap inside the technical cupboard.
- Waterproof socket on front
- Heat control with 5 position switch and control lights.
- Water control with 4 position switch and control lights.
- Function:
    - Steamed cooking
    - Pasta cooker
    - Bain-marie

VMC 3

- Tension: 400V 3P N+T (other tension: contact us).
- Compatible with gastronorme sink, depth up to 200mm (7.9'').
- Manual water tap.
- Drain tap inside the technical cupboard.
- Heat Control by graduated thermostat from 40 to 105°C (100 to 220°F).
- Switch On/Off and control lights
- Function:
    - Steamed cooking
    - Pasta cooker
    - Bain-marie
    - Boil in bag

Design limitations :

- To be installed above a technical cupboard.

Layout diagram :

TMC 391203

VMC 3

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48
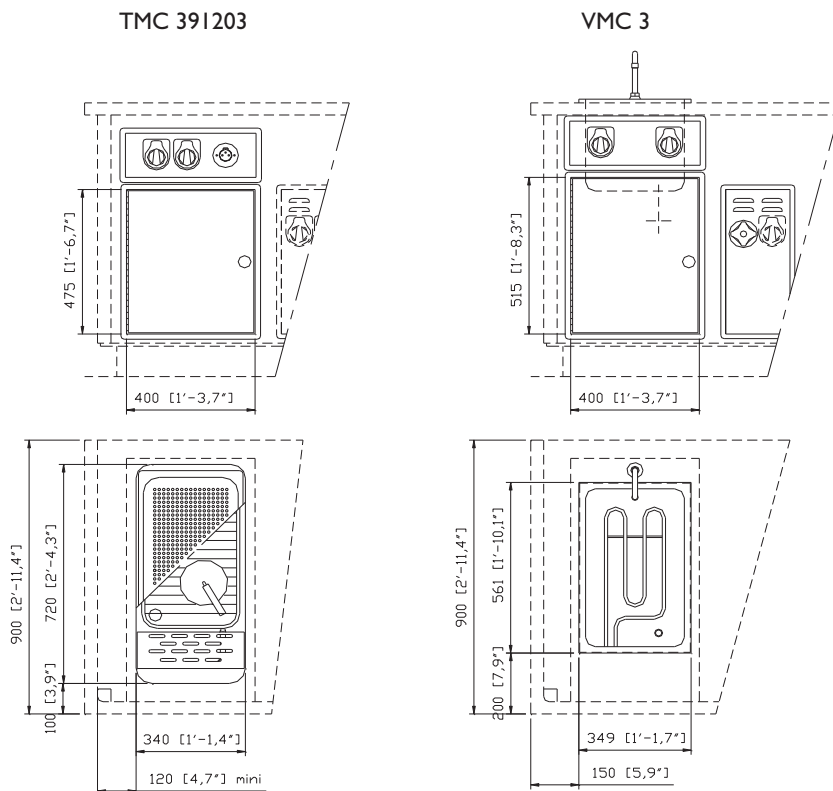
Bain-Marie

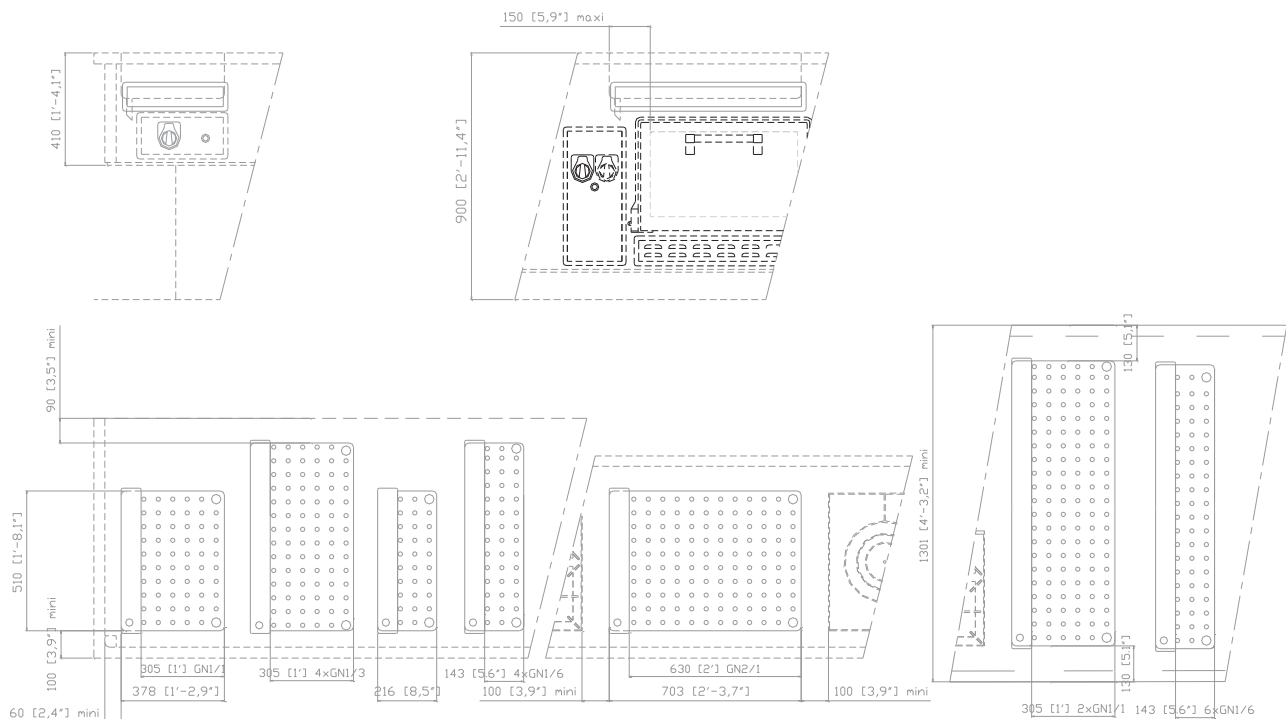| Function code	Specifications	Power (kW)
BBM 0401	Bain-marie GN 1/1	2,38
BBM 0402	Bain-marie GN 2/1	4,76
BBM 0403	Bain-marie made to measure (contact us)	
BBM 0405	Bain-marie 4xGN 1/3	2,38
BBM 0406	Bain-marie 2xGN 1/1	4,76
BBM 0408	Bain-marie 3xGN1/6	1.19
BBM 0409	Bain-marie 4xGN1/6	1.19
BBM 0410	Bain-marie 6xGN1/6	2,38

Technical characteristics:

- Tension: 230V 1P N+G (other tension: contact us).
- Stainless steel tank with rounded inside corners, flush and integrated above the stove.
- Effective depth on perforated false bottom 150 mm (5.9'').
- Filling of the tank through incorporated spout and electric control on front.
- Automatic control of the minimum water level.
- Overflow and drain to be connected to the waste water system.
- Heating element outside the pan for easy cleaning.
- Control by graduated thermostat from 30 to 85°C (70 to 190°F) and control lights.

Design limitations:

- Underneath reserved for draining.
- Position of oven offset in relation to the pan (see diagram).

Layout diagram:

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Hot Ventilated Cupboard

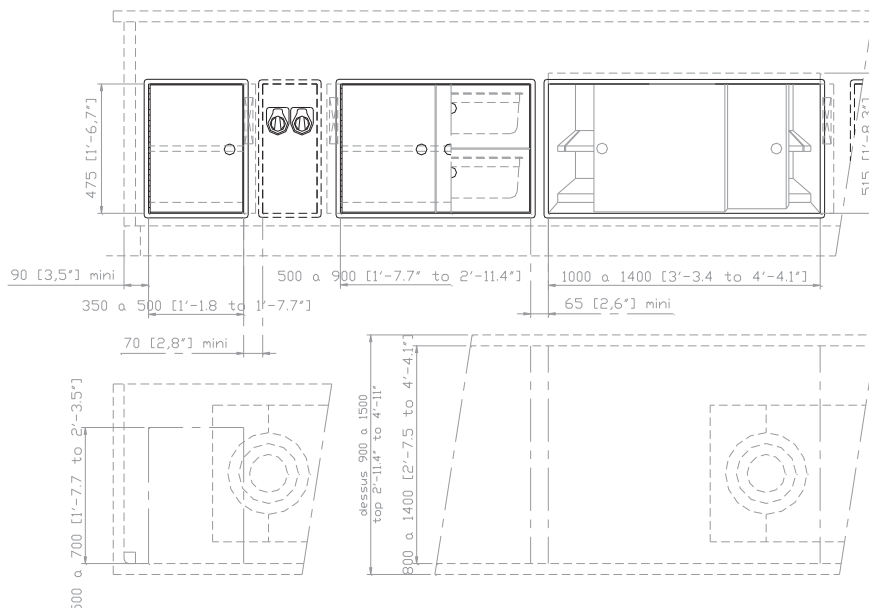| Function	Specifications	Power (kW)
TET 2701	Hot cupboard 350 to 600mm (1'-1.8'' to 1'-11.6'') wide or ≤ 230 litres - swinging door	1.5
TET 2702	Pass through hot cupboard 350 to 600mm (1'-1.8'' to 1'-11.6'') wide or ≤ 230 litres - swinging door	1.5 or 2.5
TET 2703	Hot cupboard 700 to 900mm (2'-3.5'' to 2'-11.4'') wide or ≤ 380 litres - swinging doors	2.5
TET 2704	Pass through hot cupboard 700 to 900mm (2'-3.5'' to 2'-11.4'') wide or ≤ 380 litres - swinging doors	2.5 or 3
TET 2705	Made to measure hot cupboard - swinging doors	
TET 2707	Hot cupboard 1000 to 1400mm (3'-3.4'' to 4'-4.1'') wide or ≤ 450 litres - sliding doors	2.5
TET 2708	Pass through hot cupboard 1000 to 1400mm (3'-3.4'' to 4'-4.1'') wide or ≤ 450 litres - sliding doors	2.5 or 3
TET 2710	Made to measure hot cupboard - sliding doors	
TET 2711	Hot cupboard 2 or 3 drawers GN1/1	1.5
TET 2712	Hot cupboard 2 or 3 drawers GN2/1	2.5
TET 2713	Hot cupboard with swinging doors – GN 1/1 tanks on runners -	1.5
TET 2714	Hot cupboard with swinging doors – GN 2/1 tanks on runners -	2.5
TET 2715	Hot cupboard with swinging doors – 2 x GN 1/1 tanks on runners -	2.5

Technical characteristics:

- Tension: 230V 1P N+G (other tension: contact us).
- Dimensions:
  Width: 1 swinging door, 350 to 500mm (1'-1.8'' to 1'-7.7'');
            2 swinging doors, 500 to 900mm (1'-7.7'' to 2'-11.4'');
            2 sliding doors, 1000 to 1400mm (3'-3.4'' to 4'-4.1'') passage = width /2 -100mm(3.9'').
  Depth: Swinging doors, 500 to 700 mm (1'-7.7'' to 2'-3.5'') for standard cupboard
            800 to 1400 mm (2'-7.5'' to 4'-4.1'') pass through
            Sliding doors: 500 to 700mm (1'-7.7'' to 2'-3.5'') for standard cupboard (useful depth=depth -90mm/3.5'')
            800 to 1400mm (2'-7.5'' to 4'-4.1'') for pass through cupboard (useful depth=depth -180mm/7'')
            See ''Neutral drawers'' for dimension of the hot cupboard with drawers.
- Compact cabinet stainless steel made welded in the stove frame, insulated sides.
- Removable intermediate shelf and low.
- Heating element and fan outside of the cupboard for easy cleaning.
- Control by graduated thermostat from 30 to 110°C (90 to 230°F) and control lights.

Design limitations:

- Various functions can not be incorporated upside the sliding doors (gas fry top…), because of the 515mm (1'-8.3'') for the sliding system.

Layout diagram:

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Hot Static Drawers

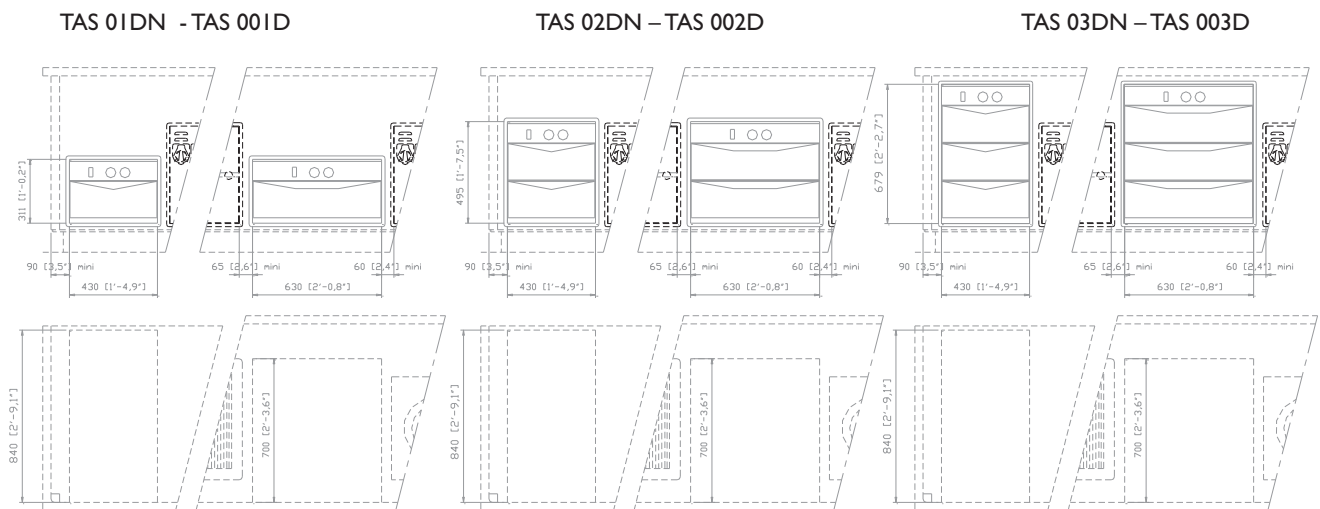| Function Code	Specifications	Power (kW)
TAS 001D	1 drawer GN 1/1 630 (1'-0.8'')	1
TAS 01DN	1 drawer GN 1/1 430 (1'-4.9'')	1
TAS 002D	2 drawers GN 1/1 630 (1'-0.8'')	1
TAS 02DN	2 drawers GN 1/1 430 (1'-4.9'')	1
TAS 003D	3 drawers GN 1/1 630 (1'-0.8'')	1
TAS 03DN	3 drawers GN 1/1 430 (1'-4.9'')	1

Technical characteristics:

- Tension: 230V 1P N+G (other tension: contact us).
- Drawers GN1/1.
- Thermometer.
- Control by graduated thermostat and control lights.
- Other models: contact us.

Design limitations:

- Various functions can not be incorporated upside the hot drawers

Layout diagram:

TAS 01DN - TAS 001D   TAS 02DN – TAS 002D   TAS 03DN – TAS 003D

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Hot Top

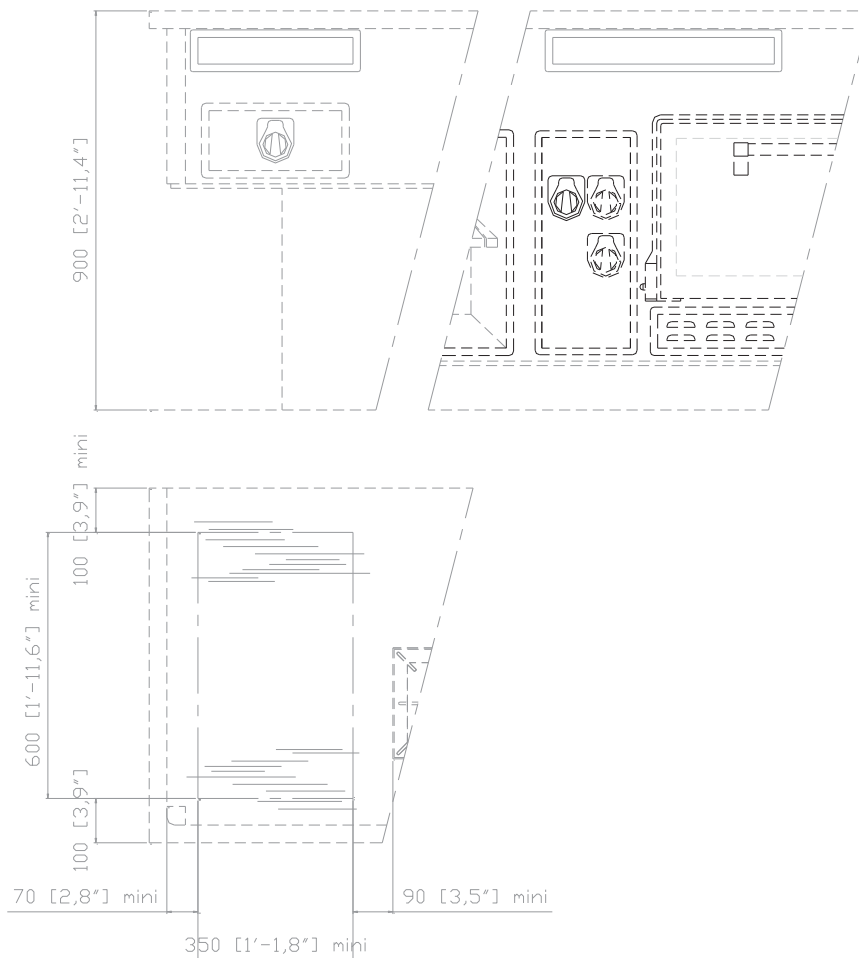| Function Code	Specifications	Power (kW)
TTC 2800	Hot top 25 dm² (388 in²)	0.5
TTC 2801	Hot top 50 dm² (775 in²)	1
TTC 2802	Hot top 75 dm² (1163 in²)	1.5
TTC 2803	Hot top 1 m² (1550 in²)	2

Technical characteristics:

- Tension: 230V 1P N+T (other tension: contact us).
- Stainless steel hot top 3mm (0.12'') thick.
- Height convection heating element below the hot surface.
- Front technical draw and panel for access to the heating element.
- Control by graduated thermostat from 50 to 110°C (120 to 230°F) and control lights.

Design limitations:

No specific limitations.

Layout diagram:

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Cold Cupboard

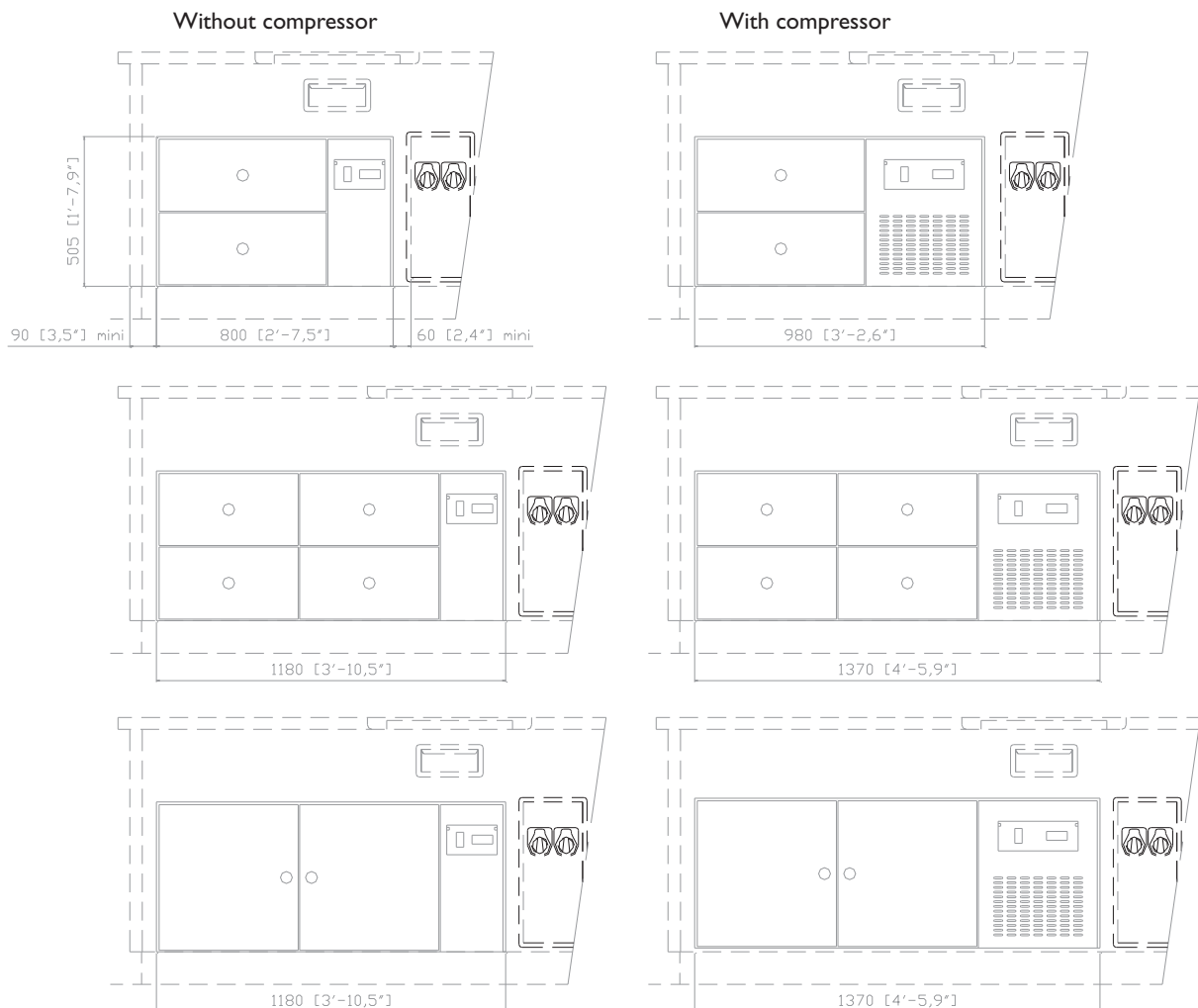| Function Code	Specifications	Power (kW)
TMF 0001	Cold drawers 2x GN1/1 without compressor	1
TMF 0002	Cold drawers 2x GN1/1 with compressor	1
TMF 0003	Cold drawers 4x GN1/1 without compressor	1
TMF 0004	Cold drawers 4x GN1/1 with compressor	1
TMF 0005	Cold doors 2x GN1/1 without compressor	1
TMF 0006	Cold doors 2x GN1/1 with compressor	1

Technical characteristics:

- Tension: 230V 1P N+T (other tension: contact us).
- Drawers or doors.
- With or without compressor.
- Control by electronic thermostat and control lights.
- Other models: contact us.
- Freezer version: contact us.

Design limitations:

- Various functions can not be incorporated on top of the cold cupboard (bain marie…).

Layout diagram:

Without compressor

With compressor

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Socket

Function code	Specifications
TPR 0001	Socket mono 2P+G – 13 Ampère 208 V~.

Technical characteristics:

- Socket 2P+T – 13 Ampère 208V~.(Other tensions : contact us)
- Safety index IP 44-7.
- The socket is installed on a control panel and it is protected by a stainless steel rounded plate with metallic valve.

Design limitations:

- No specific limitations.
- Other assembly : contact us.

Layout diagram:

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