

GAMMA

High Power professional high performance

Despite its compact size (the depth is just 700 mm), the Gamma range delivers the highest power possible with the kind of performance expected from professional cooking appliances. Each product is designed and constructed to guarantee optimum service speed, high specific powers, large cooking surfaces and precise temperature control.

Gas and electric cooking griddles have been improved: the new cast iron griddles with nanotechnological surface treatment, which promotes the sliding of

cooking fats, make cleaning easier and ensure perfect cooking results. Griddle, tiles and burner are easily and completely removable and dishwasher safe.

Many elements within the range Gamma are standardly positioned on a AISI 430 stainless steel oven. The static oven has 1x2/1 GN capacity, while the convention oven has 3x1/1 GN capacity with stainless steel container guides having 3 height settings, removable for cleaning.

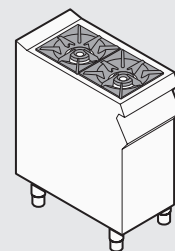
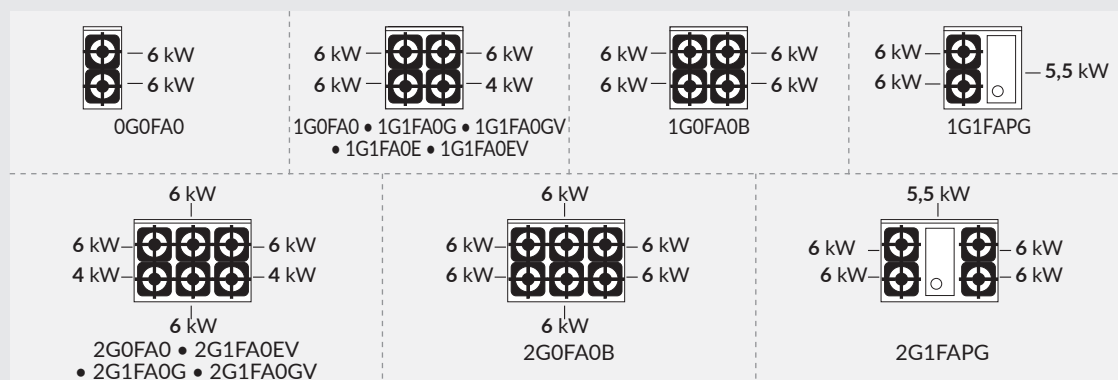
The correct functioning of the "top" elements is assured only if they are positioned on frames and counters of the range. Their use on working surfaces or other structures can compromise their correct functioning.



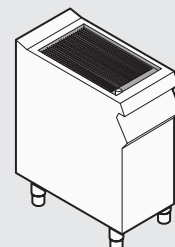
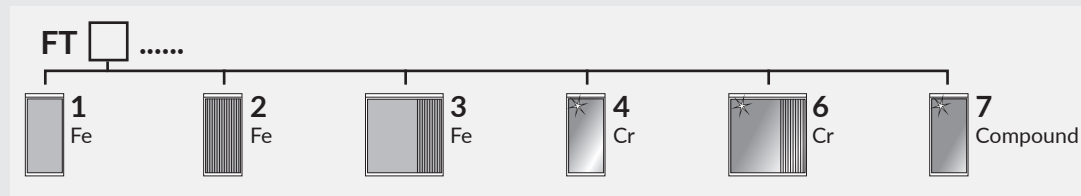
GAMMA

HOW TO COMPOSE YOUR GAMMA

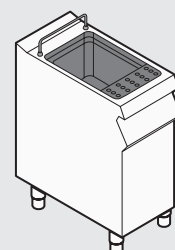
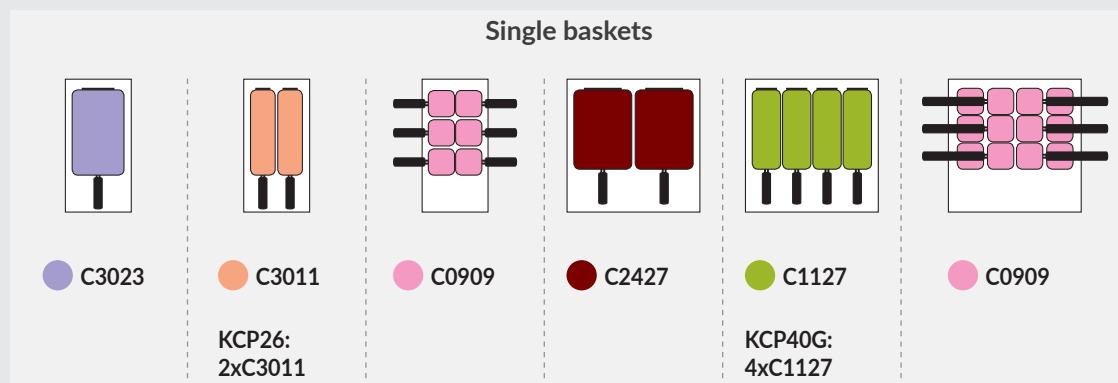
Open Burners



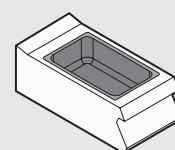
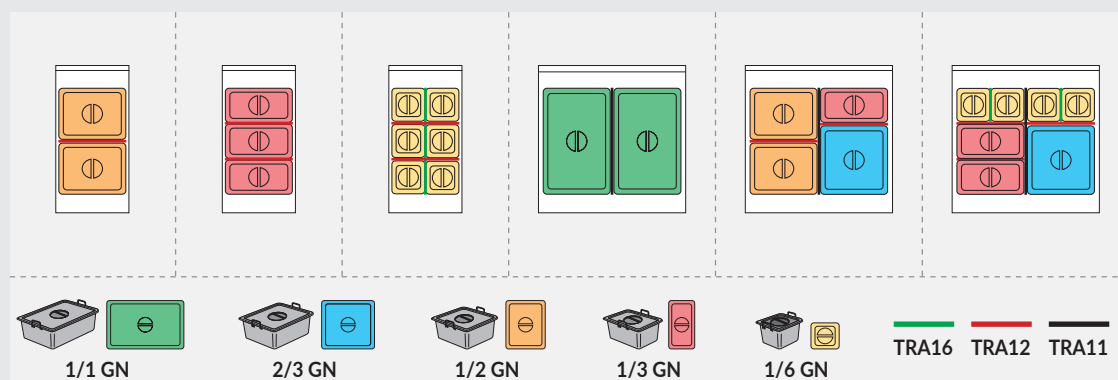
Griddles



Pasta Cooker - Baskets



Bain-Marie

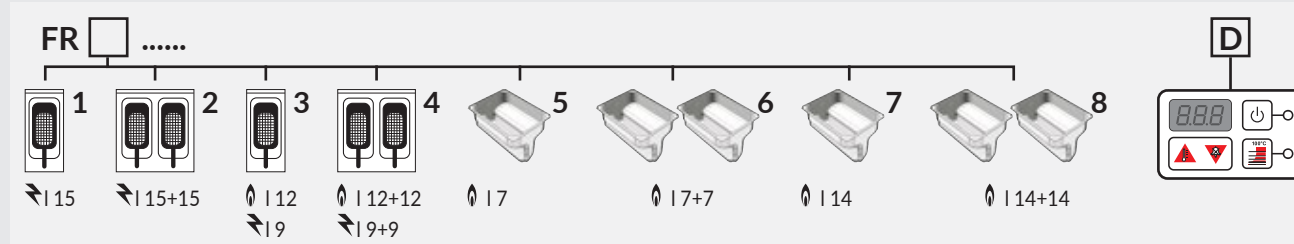


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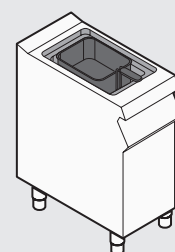
HOW TO COMPOSE YOUR GAMMA

GAMMA
700 mm

Fryers

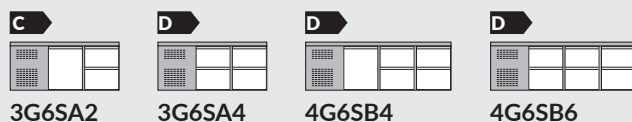
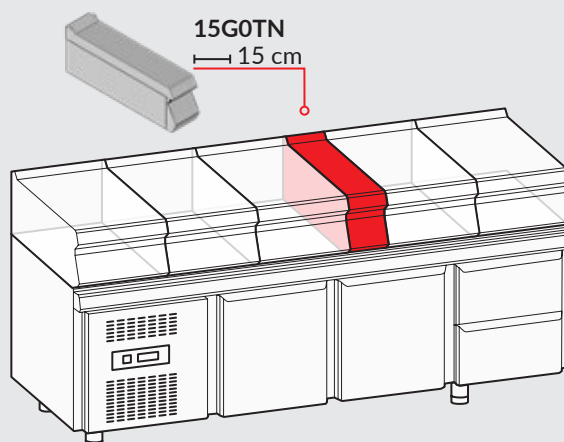
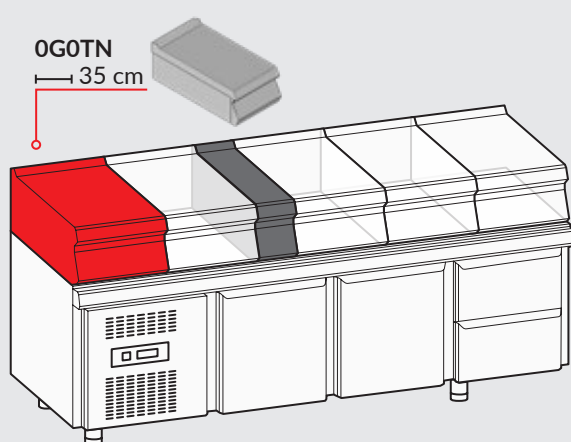


1 well model	2 wells models	Fryer baskets	
OG0FR5G 17	1G0FR6G 17+7	KCFR7V 	CFR7V
OG0FR3E OG0FR3ED 19	1G0FR4E 1G0FR4ED 19+9	KCFR9 	CFR91214
OG1FR3G OG1FR3GD 112	1G1FR4G 1G1FR4GD 112+12	KCFR12 	CFR91214
OG1FR7G 114	1G1FR8G 114+14	KCFR9 	CFR91214
OG1FR1ED 115	1G1FR2ED 115+15	KCFR15 	CFR15



Each well is supplied with 1 basket as standard.

Refrigerated Counters

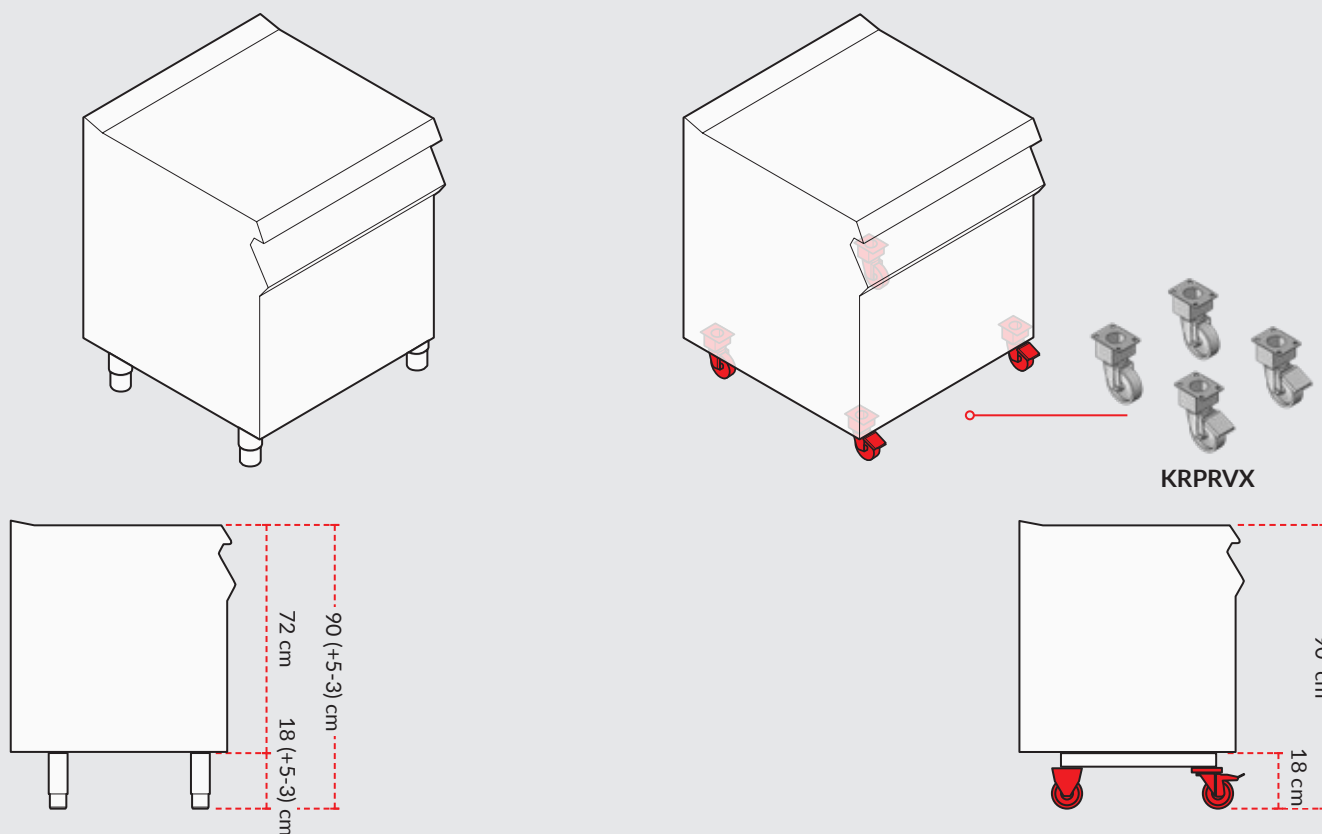


ENERGY CLASS: Ecodesign (EU 2015/1095) - Energy Labelling (EU 2015/1094)

Installation constraints under top Gamma elements: installation not allowed under the top Gamma elements gas solid top ranges, gas fry-top griddles, gas ceramic griddles, gas deep-fat fryers and electric grill. For models with three refrigerated compartments 4G6S .. the installation of the top neutral element 15G0TN is recommended, thus allowing the covering of the remaining 15 cm, while obtaining maximum functionality.

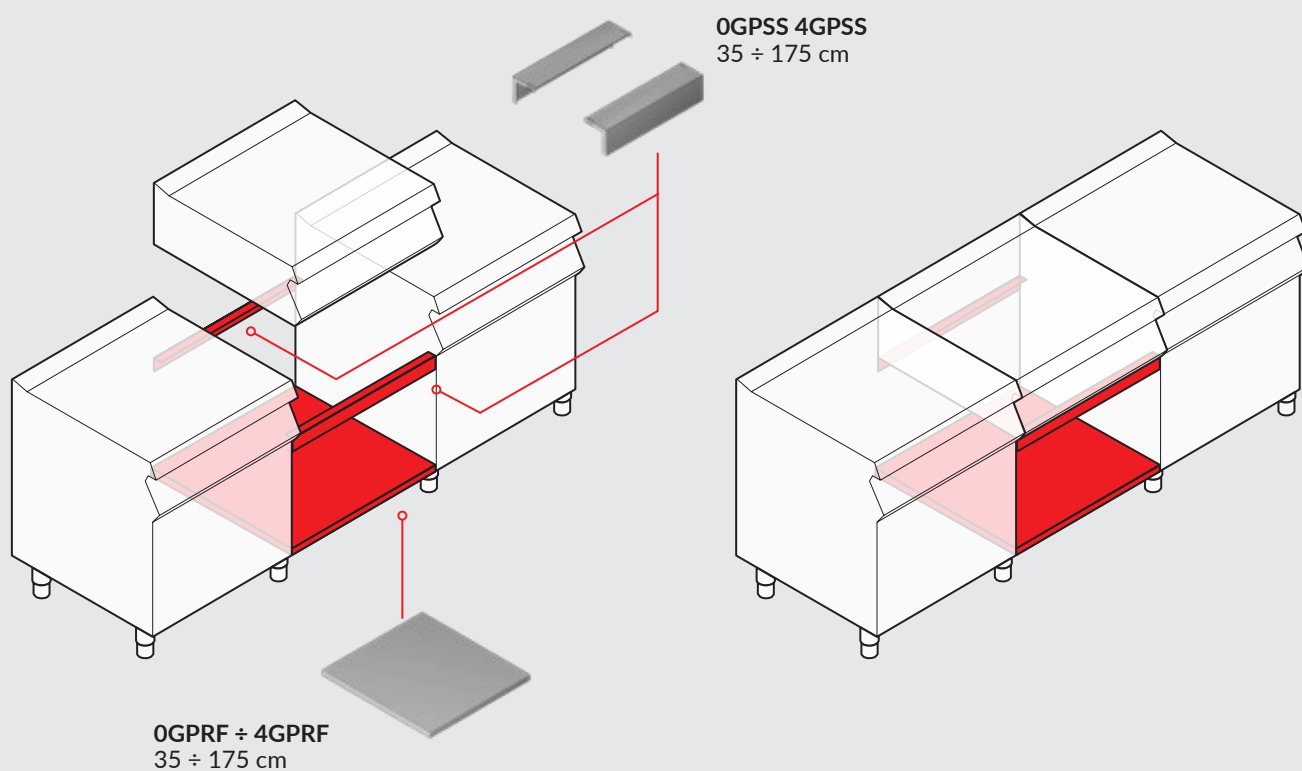
GAMMA ACCESSORIES

Installation on feet or on wheels

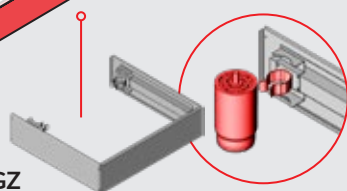
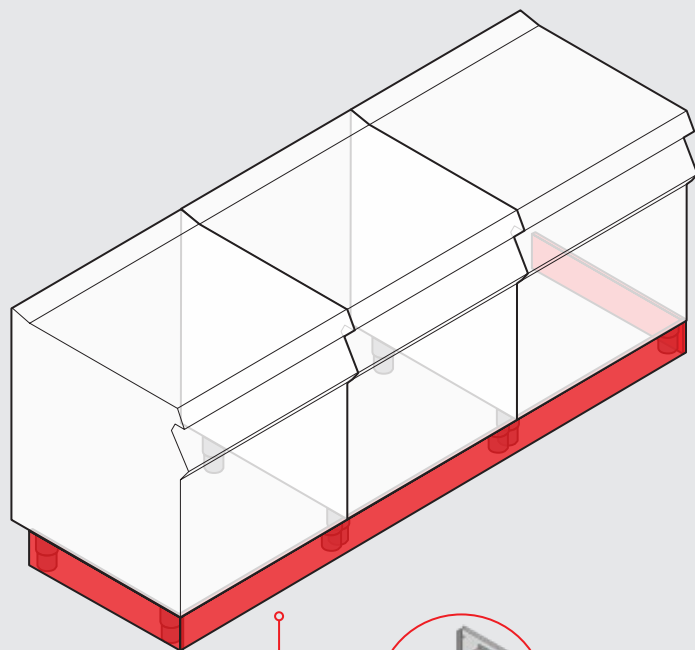


Feet supplied as standard.

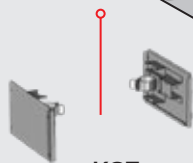
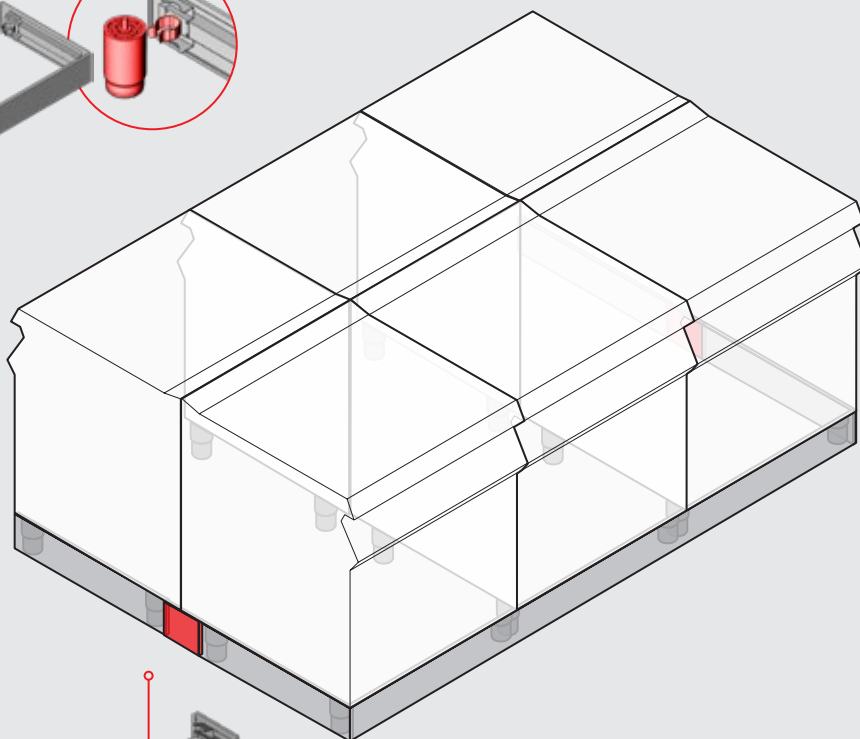
Bridge installation



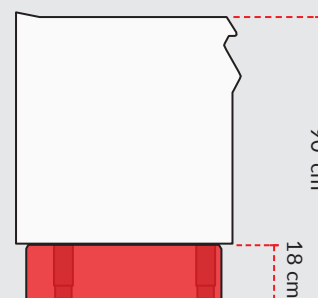
Stainless steel plinths



070GZ ÷ 280GZ
70 ÷ 280 cm



KGZ



With plinth, cooking top height is fixed, it is not adjustable.

GAMMA MODULAR COOKING






OPEN BURNERS

6 kW Ø 110 mm or 4 kW Ø 80 mm burners. Distribution table of burners in the introductory section to the chapter. Water tight press-formed. Burners, burner caps and pan stands (measuring 345x586 mm, 1 for every two burners) made from cast iron with semi-gloss acid-resistant black RAAF enamel finish.

Model 1G1FAPG with radiant plate of 16MO5 steel, 15 mm thickness, maximum temperature obtainable is 400°C. Models with standard gas oven (...G = static capacity 2/1 GN; ...GV = convection capacity 1/1 GN). Cooking temperature control from 160°C to 280°C. Models with standard electric








oven (...E = static capacity 2/1 GN; ...EV = convection capacity 1/1 GN). Cooking temperature control from 80°C to 300°C.

	MOD.	DESCRIPTION				
	0G0FA0	2 BURNER GAS RANGE	35X70X24	12		
	1G0FA0	4 BURNER GAS RANGE	70X70X24	22		
	1G0FA0B	4 BURNER GAS RANGE	70X70X24	24		
	2G0FA0	6 BURNER GAS RANGE	105X70X24	32		
	2G0FA0B	6 BURNER GAS RANGE	105X70X24	36		
	1G1FA0G	4 BURNER GAS RANGE ON GAS STATIC OVEN	70X70X90	28		
	1G1FA0GV	4 BURNER GAS RANGE WITH GAS CONVECTION OVEN	70X70X90	28	0,076	230V 1N~ / 50 ÷ 60HZ
	1G1FA0E	4 BURNER GAS RANGE WITH STATIC ELECTRIC OVEN	70X70X90	22	5,2	400V 3~ / 50HZ ÷ 60HZ
	1G1FA0EV	4 BURNER GAS RANGE WITH CONVECTION ELECTRIC OVEN	70X70X90	22	5,2	400V 3N ~ 50 ÷ 60 HZ
	1G1FAPG	2 BURNER GAS BOILING TABLE RADIANT PLATE ON GAS STATIC OVEN	70X70X90	23,5		

	MOD.	DESCRIPTION				
	2G1FA0EV	6 BURNER GAS RANGE ON CONVECTION ELECTRIC OVEN AND CABINET	105X70X90	32	5,2	400V 3~ / 50HZ ÷ 60HZ
	2G1FA0G	6 BURNER GAS RANGE WITH GAS STATIC OVEN AND CABINET	105X70X90	38		
	2G1FA0GV	6 BURNER GAS RANGE WITH GAS CONVECTION OVEN AND CABINET	105X70X90	38	0,076	230V 1N~ / 50 ÷ 60HZ

	2G1FAPG	4 BURNER GAS RANGE RADIANT PLATE ON GAS STATIC OVEN AND CABINET	105X70X90	35,5		
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ACCESSORIES

	MOD.	DESCRIPTION				
	PLSG	CAST IRON SMOOTH RADIANT PLATE W/PERIM. GROOVE	32,4X28X3,2			
	PRSG	CAST IRON RIBBED RADIANT PLATE W/ PERIM. GROOVE	32,4X28X3,2			
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM				

GAMMA MODULAR COOKING

SOLID TOP BOILING TABLE

Radiant plate made from extra-thick (15 mm) 16MO5 steel to guarantee durability and no deformation. Stainless steel central burner, max 10 kW min 4 kW, controlled by a safety valve. Isothermal zones differentiated on the plate, decreasing from the centre (450°C) to the edges. Usable cooking surface area 32.13 dm².

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	1G0TP0	COUNTER TOP SOLID GAS RANGE	70X70X24	10		
	1G1TP0G	SOLID TOP GAS RANGE WITH GAS STATIC OVEN	70X70X90	14,5		







GAMMA MODULAR COOKING

ELECTRIC PLATES

The electric plates have heating surfaces with power of 2 and 2.6 kW each, either round or square in shape, made from cast iron with safety thermostat. The worktop has a recess to trap liquids and the plate housing is water tight. The power is regulated by a 7-setting switch. Models with standard electric

oven (...E = static capacity 2/1 GN; ... EV = convection capacity 1/1 GN). Cooking temperature control from 80°C to 300°C. Models equipped with remote control of power peaks: 0G1PE2, 1G1PE2.










	MOD.	DESCRIPTION				
	0G0PE1	2 ROUND ELECTRIC PLATES RANGE	35X70X24	4,6	400V 3~ / 50HZ ÷ 60HZ	
	0G0PE2	2 SQUARE ELECTRIC PLATES RANGE	35X70X24	5,2	400V 3~ / 50HZ ÷ 60HZ	
	0G1PE2	2 SQUARE ELECTRIC PLATES RANGE ON CABINET	35X70X90	5,2	400V 3~ / 50HZ ÷ 60HZ	
	1G0PE1	4 ROUND ELECTRIC PLATES RANGE	70X70X24	9,2	400V 3~ / 50HZ ÷ 60HZ	
	1G0PE2	4 SQUARE ELECTRIC PLATES RANGE	70X70X24	10,4	400V 3~ / 50HZ ÷ 60HZ	
	1G1PE2	4 SQUARE ELECTRIC PLATES RANGE ON CABINET	70X70X90	10,4	400V 3~ / 50HZ ÷ 60HZ	
	1G1PE1E	4 ROUND ELECTRIC PLATES RANGE ON ELECTRIC STATIC OVEN	70X70X90	14,4	400V 3N ~ 50 ÷ 60 HZ	
	1G1PE1EV	4 ROUND ELECTRIC PLATES RANGE ON ELECTRIC CONVECTION OVEN	70X70X90	14,4	400V 3N ~ 50 ÷ 60 HZ	

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	1G1PE2E	4 SQUARE ELECTRIC PLATES RANGE ON ELECTRIC STATIC OVEN	70X70X90	15,6		400V 3N ~ 50 ÷60 HZ
	2G1PE1EV	6 ROUND ELECTRIC PLATES RANGE ON ELECTRIC CONVECTION OVEN AND CABINET	105X70X90	19,2		400V 3N ~ 50 ÷60 HZ




GAMMA MODULAR COOKING

GLASS-CERAMIC

High resistant glass ceramic hobs for the maximum ease of cleaning. Heating by infrared elements (...VTR versions), fast and with precise control; classical induction versions (...VT1I) or wok CERAMIC HOBS (...VT1IW).

	MOD.	DESCRIPTION				
	0G0PEVTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	35X70X24	4,2	400V 2N~ / 230V 3~ / 230V 1N~ / 50	
	1G0PEVTR	INFRARED PYROCERAM COOKING RANGE 4 AREAS	70X70X24	8,4	400V 3N~ / 230V 3~ / 50÷60 HZ	
	0G0VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	35X70X24	7	400V 3~ / 50HZ ÷ 60HZ	
	1G0VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	70X70X24	14	400V 3~ / 50HZ ÷ 60HZ	
	0G0VT1IW	INDUCTION PYROCERAM COOKING RANGE - WOK	35X70X24	5	400V 3~ / 50HZ ÷ 60HZ	

ACCESSORIES

	MOD.	DESCRIPTION				
	PW350	PAN FOR WOK ELEMENT Ø 30 CM	30X60X10			








GAMMA MODULAR COOKING

FRY TOP









There is a large offer of contact cooking options, since this line offers satin finished griddles with plate in mild steel, compound or chromium treated, smooth or ribbed. Available in electric or gas versions, all with thermostatically controlled working temperature. Models equipped with remote control of power

peaks: 0G1FT2E, 0G1FT4E, 0G1FT7E,
1G1FT4E, 1G1FT7E.

	MOD.	DESCRIPTION				
	0G0FT1G	GAS GRIDDLE SMOOTH PLATE	35X70X24	5,5		
	0G0FT2G	GAS GRIDDLE RIBBED PLATE	35X70X24	5,5		
	0G0FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE	35X70X24	5,5		
	0G0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	35X70X24	5,5		
	1G0FT1G	GAS GRIDDLE SMOOTH PLATE	70X70X24	11		
	1G0FT2G	GAS GRIDDLE RIBBED PLATE	70X70X24	11		
	1G0FT3G	GAS GRIDDLE - RIBBED/SMOOTH PLATE	70X71X45	11		
	1G0FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE	70X70X24	11		
	1G0FT6G	GAS GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	70X70X54	11		
	1G0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	70X70X24	11		
	0G0FT1E	ELECTRIC GRIDDLE SMOOTH PLATE	35X70X24	5,1	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	0G0FT2E	ELECTRIC GRIDDLE RIBBED PLATE	35X70X24	5,1	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	0G0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	35X70X24	5,1	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	0G0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	35X70X24	5,1	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	1G0FT1E	ELECTRIC GRIDDLE SMOOTH PLATE	70X70X24	10,2	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	1G0FT2E	ELECTRIC GRIDDLE RIBBED PLATE	70X70X24	10,2	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	1G0FT3E	ELECTRIC GRIDDLE - RIBBED/SMOOTH PLATE	70X70X24	10,2	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	1G0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	70X70X24	10,2	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	1G0FT6E	ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	70X70X24	10,2	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	

	MOD.	DESCRIPTION				
	1G0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	70X70X24	10,2	400V 3~ / 230V 3~ / 50 ÷ 60 HZ	
	0G1FT2E	ELECTRIC GRIDDLE RIBBED PLATE ON CABINET	35X70X90	5,1	400V 3N~ / 230V 3~ / 50÷60 HZ	
	0G1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	35X70X90	5,1	400V 3N~ / 230V 3~ / 50÷60 HZ	
	0G1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	35X70X90	5,1	400V 3N~ / 230V 3~ / 50÷60 HZ	
	1G1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	70X70X90	10,2	400V 3N~ / 230V 3~ / 50÷60 HZ	
	1G1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	70X70X90	10,2	400V 3N~ / 230V 3~ / 50÷60 HZ	






ACCESSORIES


	MOD.	DESCRIPTION				
	0GPS	GRIDDLE SPLASH GUARDS 35 CM				
	1GPS	GRIDDLE SPLASH GUARDS 70 CM				
	RFT	GRIDDLE SCRAPER				
	KLL	SET OF 10 SMOOTH SCRAPER BLADES				
	KLR	RIBBED BLADES (10 PIECES) FOR GRIDDLE SCRAPER				

GAMMA MODULAR COOKING GRILLS

Gas grill: triple flame stainless steel burners controlled by safety valve, pilot light and thermocouple. The burners warm a ceramic tiles surface which reflects heat. Electric chargrill: Incoloy electric elements directly in contact with the cast iron grid. Water tank for fat collection and smoke removal. Inclined

grid (for both models) in cast iron with special nanotechnological enamelling. Neither of the models can be installed on compartments with drawers. Models equipped with remote control of power peaks: 1G0GRE.

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	1G0GRG	GAS CHARGRILL	70X70X24	12		

	1G0GRE	ELECTRIC GRILL	70X70X24	7,7		400V 3N~ / 230V 3~ / 50÷60 HZ
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ACCESSORIES






	MOD.	DESCRIPTION	 cm	 kW	 kW	
	KSFTGR	KIT FOR DRAIN IN SEWERAGE SYSTEM				

GAMMA MODULAR COOKING


BOILING PANS

With a working capacity of 60 litres our boiling pans prove well suited to the user's service needs. Choice among direct gas, indirect gas or indirect electric heating.

GAMMA
700 mm

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	1G1PD1G	GAS DIRECT HEATED BOILING PAN 60 L	70X70X90	12		
	1G1PI1G	GAS INDIRECT HEATED BOILING PAN 60 L	70X70X90	12		
	1G1PI1E	ELECTRIC INDIRECT HEATED BOILING PAN 60 L	70X70X90		9	400V 3~ / 50HZ ÷ 60HZ

ACCESSORIES


















	MOD.	DESCRIPTION	 cm	 kW	 kW	
	CPX6	ONE SECTION PASTA STRAINER	35X35X36			

GAMMA MODULAR COOKING







PASTA COOKER

Designed to optimise "à la carte" service, they guarantee high power, allow easy water top-up, and assure unrivalled performance. The tanks and baskets are in AISI 316L stainless steel. Water supplied to the tank by means of solenoid valve with safety monitoring devices, with automatic top-up to

minimum level. To be equipped with baskets. Models equipped with remote control of power peaks: 0G1CP1EC.

	MOD.	DESCRIPTION				
	0G1CP1G	GAS PASTA COOKER 1 WELL 26 L	35X70X90	10	0,002	230V 1N~ / 50HZ
	0G1CP1E	ELECTRIC PASTA COOKER 1 WELL 26 L	35X70X90		9	400V 3N ~ 50 ÷ 60 HZ
	0G1CP1EC	ELECTRIC PASTA COOKER 1 WELL 26 L	35X70X90		9	400V 3N ~ 50 ÷ 60 HZ
	1G1CP1G	GAS PASTA COOKER 1 WELL 40 L	70X70X90	16	0,002	230V 1N~ / 50 ÷ 60HZ
	1G1CP2G	GAS PASTA COOKER 2 WELLS 26+26 L	70X70X90	20	0,002	230V 1N~ / 50 ÷ 60HZ
ACCESSORIES						
	MOD.	DESCRIPTION				
	GCV26	LID FOR PASTA COOKER WELL 26 L				
	GCV40	LID FOR PASTA COOKER WELL 40 L				
	KCP26	2 BASKETS FOR PASTA COOKER 26 LT				
	KCP40G	4 BASKETS FOR PASTA COOKER 40 L				
	C3011	BASKET 5.5 L FOR PASTA COOKER				
	C3023	BASKET 12 L FOR PASTA COOKER	42X53X42			
	C0909	PASTA COOKER BASKET 1, 5 L				

ACCESSORIES












	MOD.	DESCRIPTION				
	C1127	BASKET 5 L FOR PASTA COOKER	11X26,2X20			
	C2427	BASKET 11 L FOR PASTA COOKER	23,8X26,2X20			

GAMMA MODULAR COOKING

BRATT PANS

Extreme versatility of tilting bratt pans and fixed bratt pans (with compound tank bottom). While the food removal procedure differs, these appliances have the same excellent performance and flexibility of use for sauces, gentle frying, contact cooking and cooking in water. Models equipped with remote control of

power peaks: 1G1BR1E, 1G1BR3E.

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	1G1BR1G	GAS BRATT PAN - MANUAL TILTING	70X70X90	12		
	1G1BR1E	ELECTRIC BRATT PAN - MANUAL TILTING	70X70X90	9		400V 3N~ / 230V 3~ / 50÷60 HZ
	1G1BR3G	GAS BRATT PAN WITH FIXED WELL	70X70X90	14		
	1G1BR3E	ELECTRIC BRATT PAN WITH FIXED WELL	70X70X90	10		400V 3N~ / 230V 3~ / 50÷60 HZ
ACCESSORIES						
	MOD.	DESCRIPTION	 cm	 kW	 kW	
	B11M20	CONTAINER GN 1/1 H = 200 WITH UNIVERSAL HANDLES	32X53X20			





GAMMA MODULAR COOKING

FRYERS






Fryers with grooved tanks, tank bottom pressed, oil expansion recess incorporated in the top, continuous seal to the top produced by robotic welding, and rational, convenient, safe spent oil drainage. 1 basket per tank included. Models equipped with remote control of power peaks: 0G0FR3E, 0G0FR3ED,

1G0FR4E, 1G0FR4ED, 0G1FR1ED, 1G1FR2ED.









	MOD.	DESCRIPTION				
	0G0FR5G	GAS FRYER 1 WELL 7 L V SHAPED	35X70X24	7		
	1G0FR6G	GAS FRYER 2 WELLS 7+7 L V SHAPED	70X70X24	14		
	0G1FR3G	GAS FRYER 1 WELL 12 L	35X70X90	11	0,05	230V 1N~ / 50HZ
	0G1FR3GD	GAS FRYER 1 WELL 12 L DIGITAL CONTROLS	35X70X90	11	0,06	230V 1N~ / 50HZ
	1G1FR4G	GAS FRYER 2 WELLS 12+12 L	70X70X90	22	0,05	230V 1N~ / 50HZ
	1G1FR4GD	GAS FRYER 2 WELLS 12+12 L DIGITAL CONTROLS	70X70X90	22	0,06	230V 1N~ / 50HZ
	0G1FR7G	GAS FRYER 1 WELL 14 L V SHAPED	35X70X90	14		
	1G1FR8G	GAS FRYER 2 WELLS 14+14 L V SHAPED	70X70X90	28		

	MOD.	DESCRIPTION				
	0G0FR3E	ELECTRIC FRYER 1 WELL 9 L	35X70X24	7,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	0G0FR3ED	ELECTRIC FRYER 1 WELL 9 L DIGITAL CONTROLS	35X70X24	7,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	1G0FR4E	ELECTRIC FRYER 2 WELLS 9+9 L	70X70X24	14,6		400V 3N~ / 230V 3~ / 50÷60 HZ
	1G0FR4ED	ELECTRIC FRYER 2 WELLS 9+9 L DIGITAL CONTROLS	70X70X24	14,6		400V 3N~ / 230V 3~ / 50÷60 HZ
	0G1FR1ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	35X70X90	10,5		400V 3N~ / 230V 3~ / 50÷60 HZ
	1G1FR2ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	70X70X90	21		400V 3N~ / 230V 3~ / 50÷60 HZ
	0G0SPE	ELECTRIC CHIP SCUTTLE	35X70X24	1		230V 1N~ / 50 ÷ 60HZ

ACCESSORIES

	MOD.	DESCRIPTION				
	KCFR7V	2 BASKETS FOR FRYERS 5/7 LTRS WELL	44X20X15			
	KCFR9	2 BASKETS FOR FRYER WELL 9/14 L	46X12X19			
	KCFR12	2 BASKETS FOR GAS FRYER WELLS 12 L				














ACCESSORIES






	MOD.	DESCRIPTION				
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L				
	CFR7V	BASKET FOR FRYER WELL 7 L	22,5X28,8X9			
	CFR91214	BASKET FOR FRYER WELL 9/12/14 L	22,5X28,3X11,5			
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5X28,3X15,5			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35X50X31,5			

GAMMA MODULAR COOKING

BAIN-MARIE

The pressed tank is of 1/1 G.N. size, continuously welded to the top with condensation collection rim. The thermostatically controlled indirect electric heating is fixed to the underside of the tank.












	MOD.	DESCRIPTION				
	OG0BME	ELECTRIC BAIN MARIE	35X70X24	1,6	230V 1N~ / 50 ÷ 60HZ	
	1G0BME	ELECTRIC BAIN MARIE	70X70X24	3,2	230V 1N~ / 50 ÷ 60HZ	
ACCESSORIES						
	MOD.	DESCRIPTION				
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2X17,7X15			
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X17,7X15			
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X26,5X15			
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X35,4X15			
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X53X15			
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53X32,5X2			
	B11F4	1/1 GN STAINLESS STEEL CONTAINER, H 40 MM	53X32,5X4			
	B11F6	1/1 GN STAINLESS STEEL CONTAINER, H 65 MM	53X32,5X6,5			
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5X32X2,5			

	MOD.	DESCRIPTION				
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5X17X2,5			
	TRA11	BRIDGE SUPPORT FOR CONTAINERS GN 1/1	2,5X54X2,5			









GAMMA MODULAR COOKING

NEUTRAL ELEMENTS

AISI 304 stainless steel with 12/10 top, with satin finish and medium scotchbrite brushed polish. Free-standing box section structure suitable for all applications. Models 15G0TN ... 30G0TN must be installed between two elements.

	MOD.	DESCRIPTION	   
	15G0TN	NEUTRAL ELEMENT	15X70X24
	20G0TN	NEUTRAL ELEMENT	20X70X24
	25G0TN	NEUTRAL ELEMENT	25X70X24
	30G0TN	NEUTRAL ELEMENT	30X70X24
	0G0TN	NEUTRAL ELEMENT	35X70X24
	0G0TC1	NEUTRAL ELEMENT WITH DRAWER	35X70X24
	0G0TNCL	NEUTRAL ELEMENT PRE-EQUIPPED FOR WATER FILLING TAP	35X70X24
	0G1L	SINK ON CABINET	35X70X90
	1G0TN	NEUTRAL ELEMENT	70X70X24
	1G0TC1	NEUTRAL ELEMENT WITH DRAWER	70X70X24
	1G0TNRG	NEUTRAL ELEMENT ARRANGED FOR SALAMANDER SUPPORT	70X70X24


ACCESSORIES

	MOD.	DESCRIPTION				
	CEA	WATER FILLING TAP				
	CEMTV	HOT/COLD WATER MIXER TAP				
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED				
	SUPA	SUPPORT FOR SALAMANDER GRILL 70X60X46,2				







GAMMA MODULAR COOKING

UNDER COMPARTMENTS







Self-supporting frame to hold up Gamma range tops. Side panels, base and inside in AISI 304 stainless steel.
Installation constraints for 1GIVBR under following elements: induction and infrared ceramic ranges, electric fryers, electric chargrill.

	MOD.	DESCRIPTION				
	0GIVG	UNDER COMPARTMENT - OPEN VERSION	35X70X66			
	1GIVG	UNDER COMPARTMENT - OPEN VERSION	70X70X66			
	1GIVBR	HEATED UNDER COMPARTMENT WITH DOORS	70X70X66	2	230V 1N~ / 50HZ	
	2GIVG	UNDER COMPARTMENT - OPEN VERSION	105X70X66			
	0GIVC1	UNDER COMPARTMENT WITH 1 DRAWER	35X70X66			
	0GIVC2	UNDER COMPARTMENT WITH 2 DRAWERS	35X70X66			

ACCESSORIES

	MOD.	DESCRIPTION				
	0GAPBD	SINGLE CUPBOARD DOOR HINGES ON THE RIGHT	34,4X4X46,5			
	0GAPBS	SINGLE CUPBOARD DOOR HINGES ON THE LEFT	34,4X4X46,5			

ACCESSORIES

	MOD.	DESCRIPTION				
	XGIGB	GN CONTAINER RUNNERS FOR UNDER COMPARTMENT				
	KRPG	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE				









GAMMA MODULAR COOKING

REFRIGERATED UNDER COMPARTMENTS



Refrigerated counters endowed with frame suitable to support Gamma modular top cooking elements. Structure in AISI 304 stainless steel. Finned evaporator positioned outside of the refrigerated compartment and motor-driven fan. Automatic evaporation of condense drain and air defrost.

Digital thermometer/thermostat. Serving temperature 0/+10°C. Room temperature +43°C (climate class 5, room +40°C and 40% R.H.). Each compartment GN 1/1. Versions with 1/2 drawers (useful dimension 30x54x9,5 cm). Each compartment with door is delivered as standard with n. 1 GN 1/1






plastified grid and a pair of AISI 304 stainless steel guides.

	MOD.	DESCRIPTION				
	3G6SA2	REFRIGERATED UNDER COMPARTMENT 0+/-10°C FOR ELEMENTS DEPTH 70 CM	140X70X64	0,3		230V 1N~ / 50HZ
	3G6SA4	REFRIGERATED UNDER COMPARTMENT 0+/-10°C FOR ELEMENTS DEPTH 70 CM	140X70X64	0,3		230V 1N~ / 50HZ
	4G6SB4	REFRIGERATED UNDER COMPARTMENT 0+/-10°C FOR ELEMENTS DEPTH 70 CM	190X70X64	0,3		230V 1N~ / 50HZ
	4G6SB6	REFRIGERATED UNDER COMPARTMENT 0+/-10°C FOR ELEMENTS DEPTH 70 CM	190X70X64	0,3		230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIPTION				
	ST02	TEMPERATURE-RECORDER WITH PRINTER	15,5X14,9X19,5			230V 1N~ / 50 ÷ 60HZ
	CGXBR	RUNNERS GUIDES FOR GN 1/1 REFRIGERATED COUNTERS				
	RGPBR	PLASTIC COATED SHELF GN 1/1	32,5X53X0,6			
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53X32,5X1,2			
	GRP70B	PLASTIC COATED UNION SHELF FOR REFRIGERATED COUNTERS 70 CM DEPTH	14X46X0,8			
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53X32,5X15			







ACCESSORIES

	MOD.	DESCRIPTION				
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE				

GAMMA MODULAR COOKING

ACCESSORIES FOR BRIDGE INSTALLATION

ACCESSORIES










	MOD.	DESCRIPTION				
	0GPSS	CROSS BAR SUPPORT FOR 35 CM ELEMENT				
	1GPSS	CROSS BAR SUPPORT FOR 70 CM ELEMENT				
	2GPSS	CROSS BAR SUPPORT FOR 105 CM ELEMENT				
	3GPSS	CROSS BAR SUPPORT FOR 140 CM ELEMENT				
	4GPSS	CROSS BAR SUPPORT FOR 175 CM ELEMENT				
	0GPRF	BOTTOM SHELF CM 35				
	1GPRF	BOTTOM SHELF CM 70				
	2GPRF	BOTTOM SHELF CM 105				
	3GPRF	BOTTOM SHELF CM 140				
	4GPRF	BOTTOM SHELF CM 175				

GAMMA MODULAR COOKING ACCESSORIES

Extension work shelves, joining attachment cover kit, wheels, smoke exhaust cowl. Plinth on 3 sides, made of AISI304 stainless steel, to be fixed at the bottom of the equipments. Plinth can be easily removed for periodic inspections. The plinth can only be employed on installations powered

by methan gas, it is not suitable to be employed on installations powered by LPG. Not installable on refrigerated counters.

ACCESSORIES

	MOD.	DESCRIPTION				
	0GPF	EXTENSION WORK SHELF - 105 CM	33X7X6			
	1GPF	EXTENSION WORK SHELF - 70 CM	68X7X6			
	2GPF	EXTENSION WORK SHELF - 105 CM	103X7X6			
	3GPF	EXTENSION WORK SHELF - 105 CM	138X7X6			
	9KFP5	JOINING KIT ATTACHMENT COVERS	20X10X2			
	KRPG	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE				
	070GZ	CLIP PLINTH ON 3 SIDES FOR 70 CM BLOCK	70X62X17,5			
	105GZ	CLIP PLINTH ON 3 SIDES FOR 105 CM BLOCK	105X62X17,5			
	140GZ	PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140X62X17,5			
	175GZ	CLIP PLINTH ON 3 SIDES FOR 175 CM BLOCK	175X62X17,5			
	210GZ	CLIP PLINTH ON 3 SIDES FOR 210 CM BLOCK	210X62X17,5			
	245GZ	CLIP PLINTH ON 3 SIDES FOR 245 CM BLOCK	245X62X17,5			
	280GZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280X62X17,5			
	KGZ	SIDE PLINTH FOR BACK TO BACK BLOCK	12X18X4			



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