

ICON9000

Space becomes three-dimensional

The only modular cooking system that makes optimal use of space thanks to its **extreme modularity**: it combines with the traditional side-by-side horizontally accompanied modules new multifunctional elements above and below the cooking top, thus making **the kitchen environment less cramped and more productive**.

In electric models, **Cooking-Pro System** ensures quicker speed in the temperature rise, large cooking uniformity, improved energy efficiency, and a greater power performance thanks to the special cooking plate featuring heating elements incorporated in an **innovative multilayered material**.

The 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.

ICON 9000 is endowed with the innovative system Chef Comfort-Pro, which creates an invisible barrier between chef and cooking area.

Chef Comfort-Pro reduces the heat coming from the kitchen thus creating a more comfortable environment. At the same time, it effectively directs cooking fumes and smells towards the hood so that the hood aspirating is optimized and the environment does not overheat, with a consequent reduction of energy consumption.

Functional and streamlined **MADE IN ITALY** design: maximum attention to the ergonomics, materials and finishes. **Hygienic profile CSQA Certified.** Fumes stack and full-length rear splashback and pressed surfaces. **Easy-Wash function (FT).**

The correct functioning of the “top” elements is assured only if they are positioned on solutions from this catalogue. Their use on other working surfaces or structures can compromise their correct functioning.

Modules have an AISI 304 stainless steel surface, **thickness 2 mm (...N...)**; for extreme toughness, also **3 mm steel top available (...T... see section Icon9000 Plus).**

Many elements of ICON 9000 range are placed as standard on a **AISI 304 stainless steel oven, gas or electric, static or ventilated (with double fan)**; the oven has 3x2/1 GN capacity with stainless steel demountable guides which can be positioned on 3 levels.

Different possible installations through suitable accessories: freestanding on feet, on support surfaces, on wheels, on bridge configuration, with stainless steel plinths, on cantilever beam and on multi-module support frame, with or without equipped columns.



ICON9000

HOW TO COMPOSE YOUR ICON

COOKING-PRO System



Energy saving



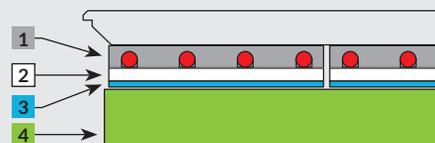
Incredibly easy to clean and hygienic



Uniform cooking



Increased productivity

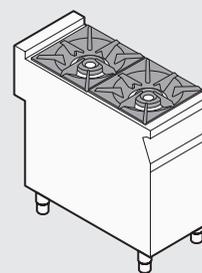
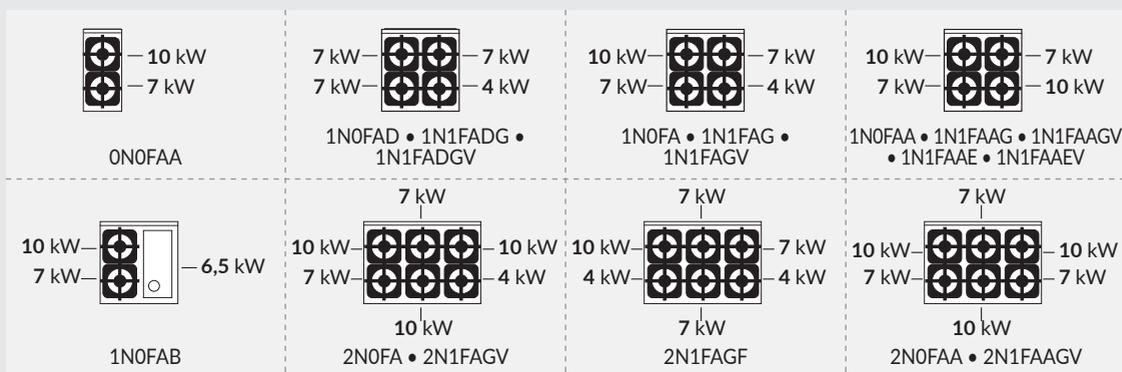


Multi-layer material used in electric griddle and bratt pans

1. Heating elements incorporated in aluminum
2. Ceramic fiber insulation
3. AISI 441 stainless steel
4. Mineral wool insulation

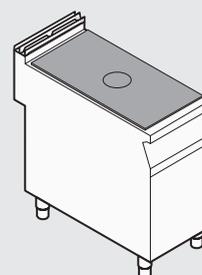
By electric models, **Cooking-Pro System** ensures quicker speed of the temperature rise, large cooking uniformity, improved energy efficiency, more power performance thanks to the special cooking plate featuring heating elements incorporated in an innovative multilayered material.

Open Burners



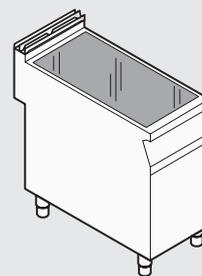
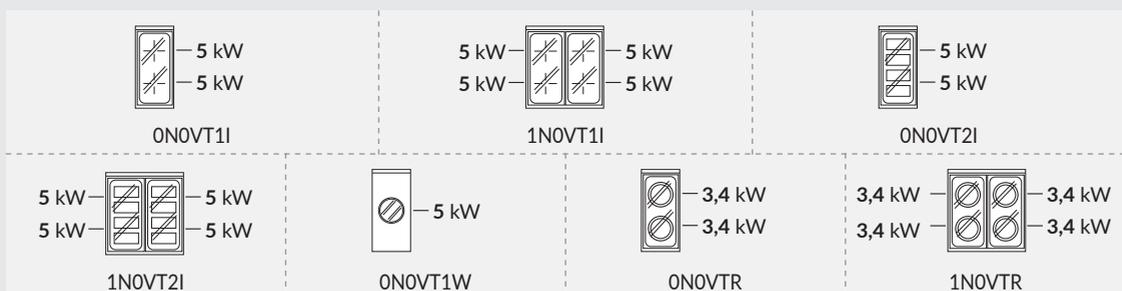
* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

Solid Top Boiling Table



* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

Pyroceram Cooking Elements

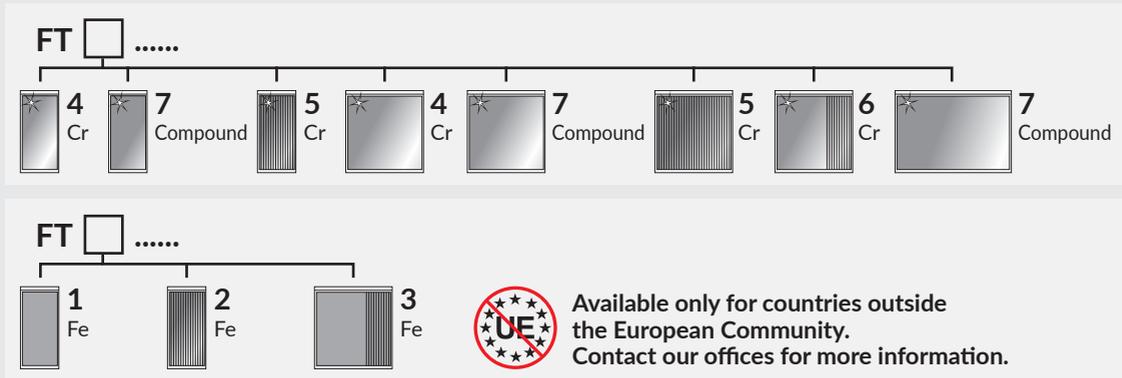


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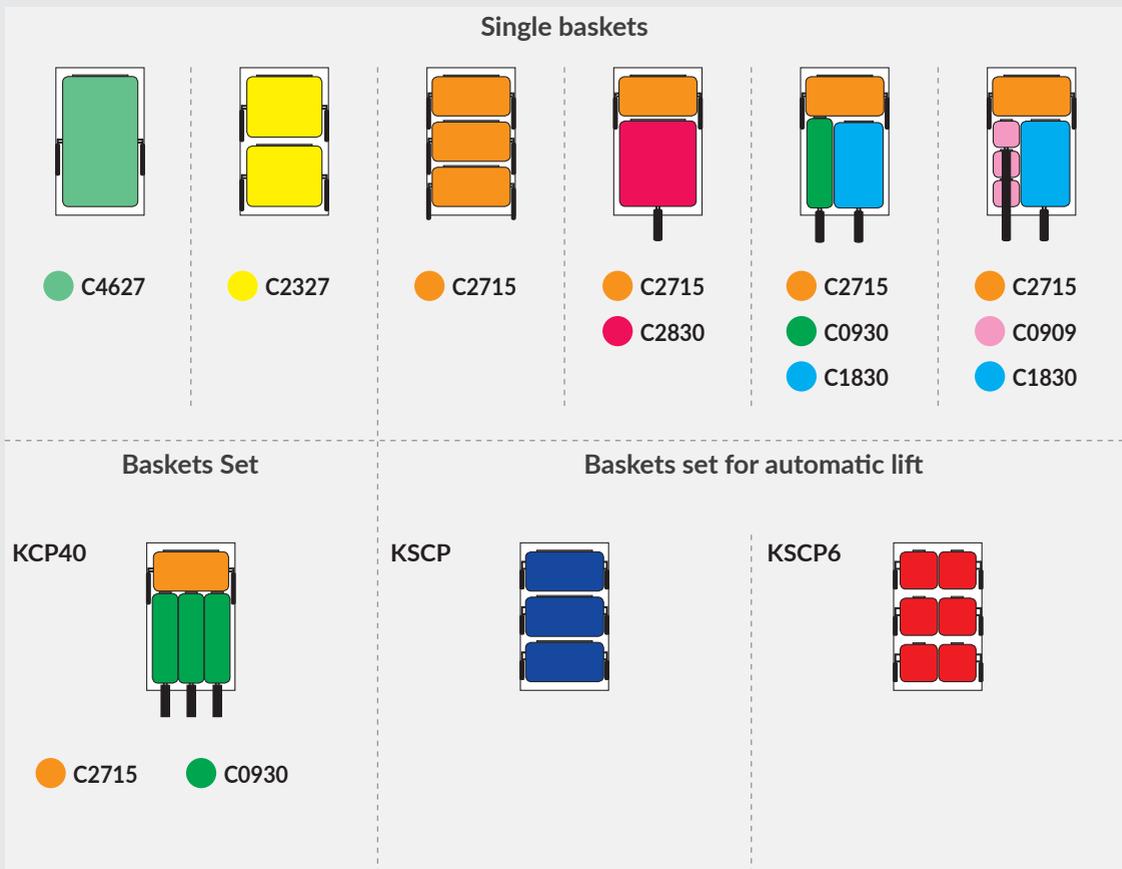
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HOW TO COMPOSE YOUR ICON

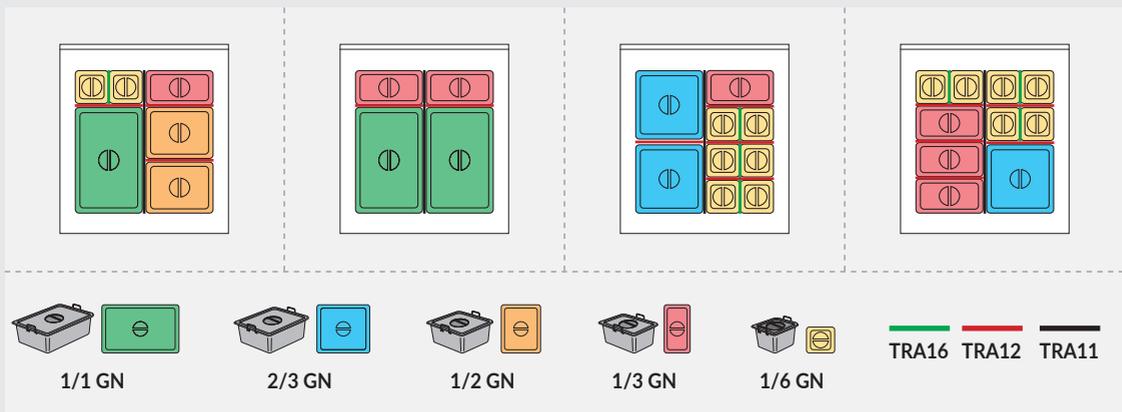
Griddles



Pasta Cooker - Baskets



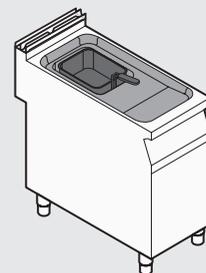
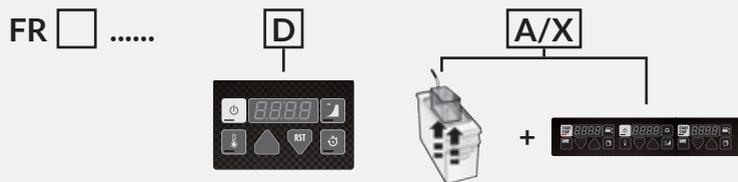
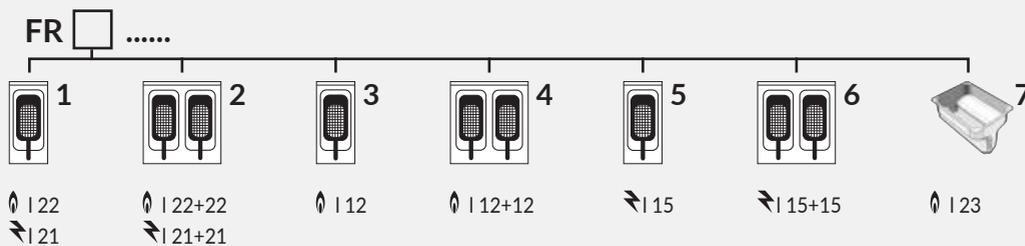
Bain-Marie



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HOW TO COMPOSE YOUR ICON

Fryers



1 well model	2 wells models	Fryer baskets	
ON1FR3G ON1FR3GD I 12	1N1FR4G 1N1FR4GD I 12+12	KCFR12	CFR91214
ON1FR5E ON1FR5ED I 15	1N1FR6E 1N1FR6ED I 15+15	KCFR15	CFR15
ON1FR1I • ON1FR1ID ON1FR1G I 22	1N1FR2I • 1N1FR2ID 1N1FR2G I 22+22	C3830AD	CFR221
ON1FR7I ON1FR7ID I 23		C3728N	CFR2123A
ON1FR1E ON1FR1ED I 21	1N1FR2E 1N1FR2ED I 21-21	C3830AD	CFR221
ON1FR7IX • ON1FR1EA • ON1FR1EX I 23/21			CFR2123A

Each 12/15 liter well, 1 basket included.
Each 21/22/23 liter well, 2 baskets included.

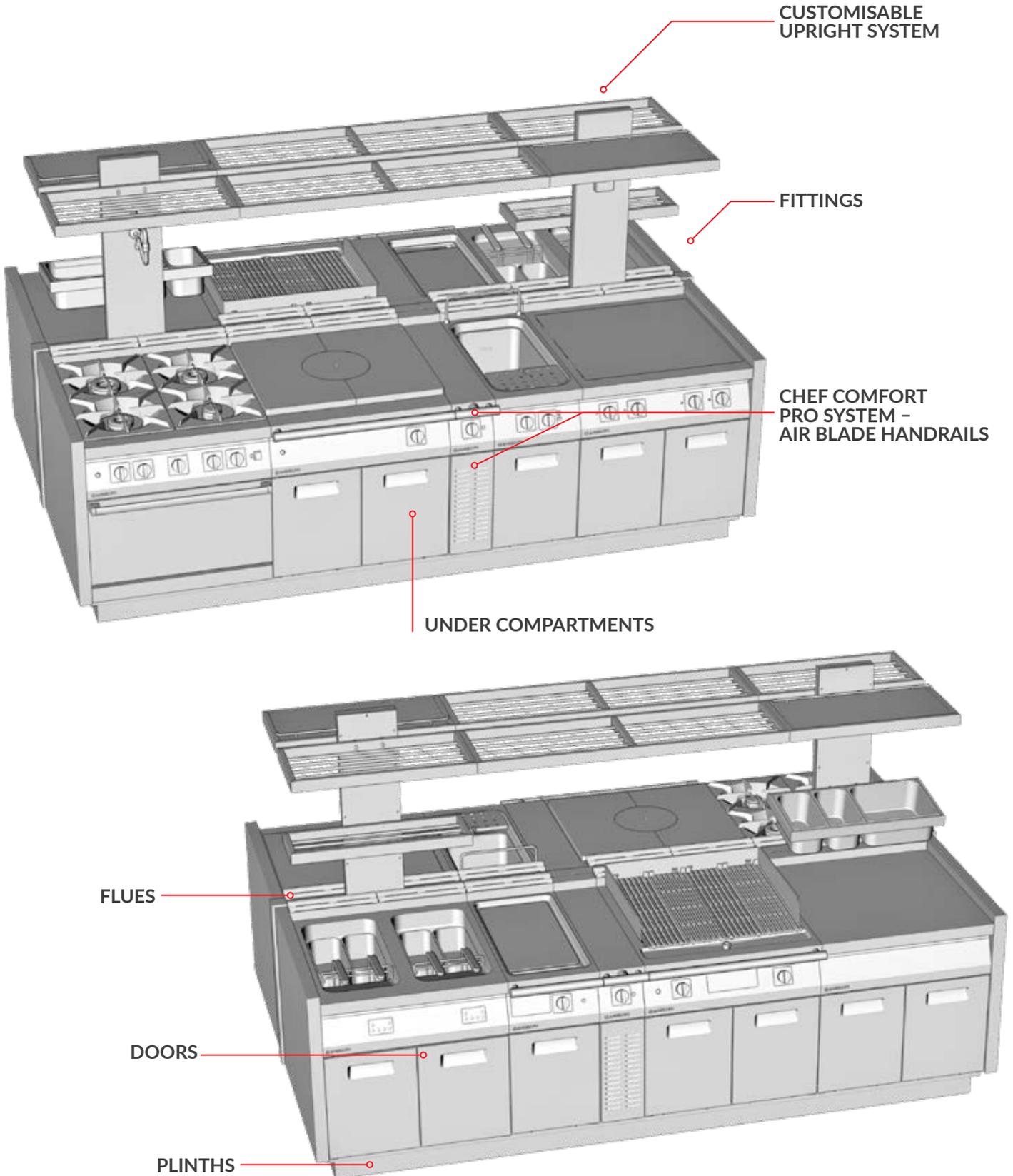
AUTOMATIC Fryers

Main features	ON1FR7IX	ON1FR1EA	ON1FR1EX
Automatic basket lift	✓	✓	✓
Digital controls	✓	✓	✓
Pilot flame ignition by IONIZATION system	✓		
Each well delivered with 2 baskets and lid	✓	✓	✓
"V" shaped well	✓		
Heating elements in well		✓	✓
Oil filtering and recycling system	✓		✓

* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

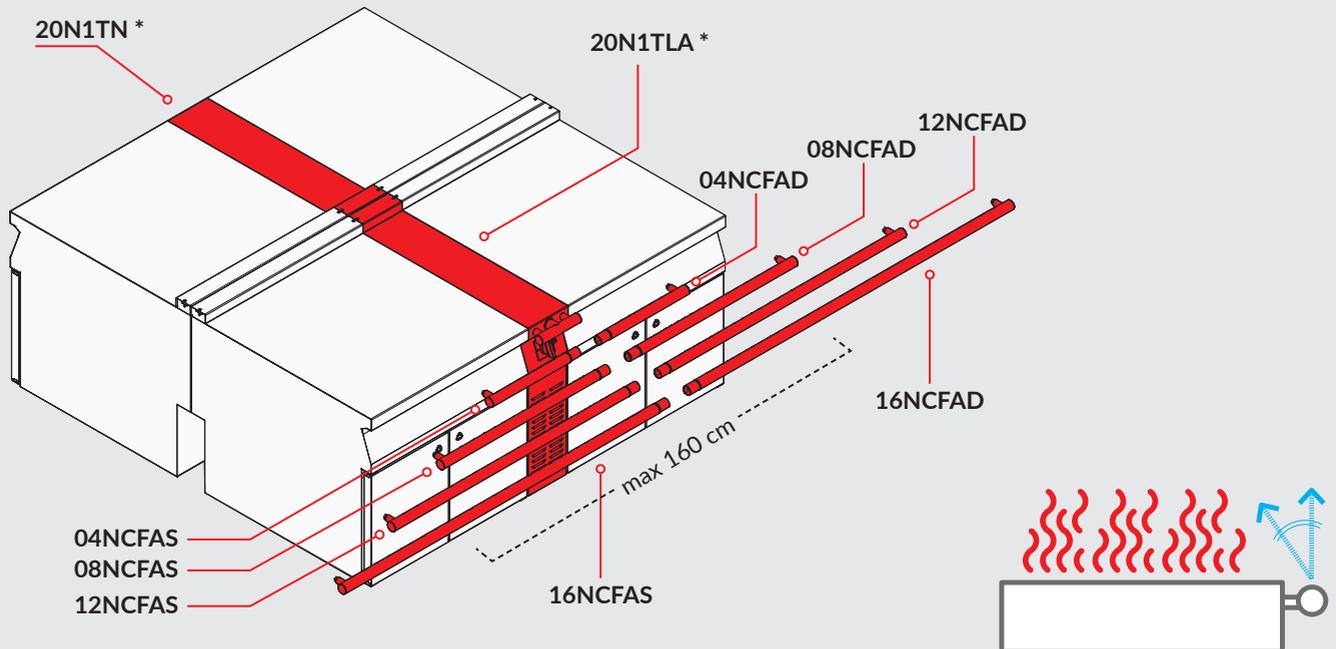
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A wide range of accessories to complete your cook line...



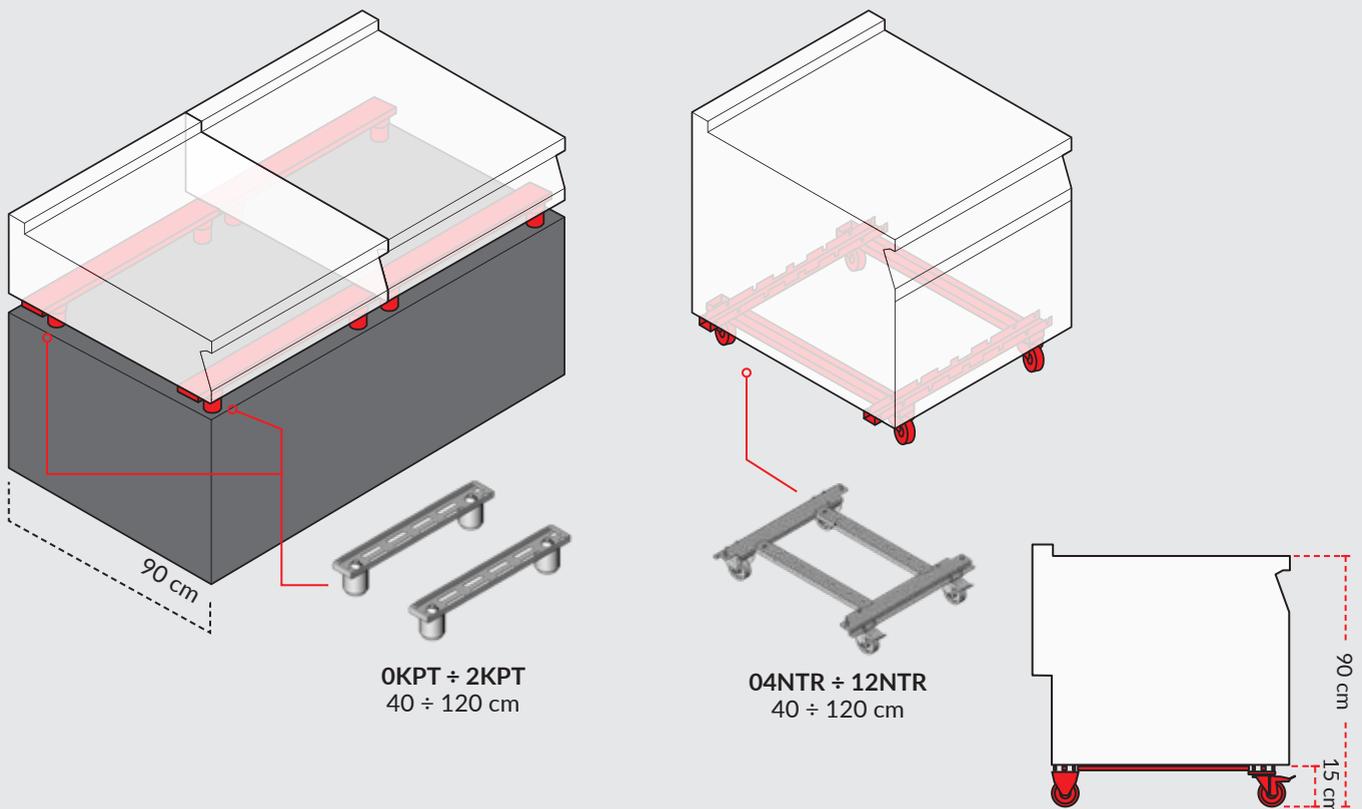
ICON9000 ACCESSORIES

Air blade handrails - CHEF COMFORT PRO



* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section Icon9000 Plus).

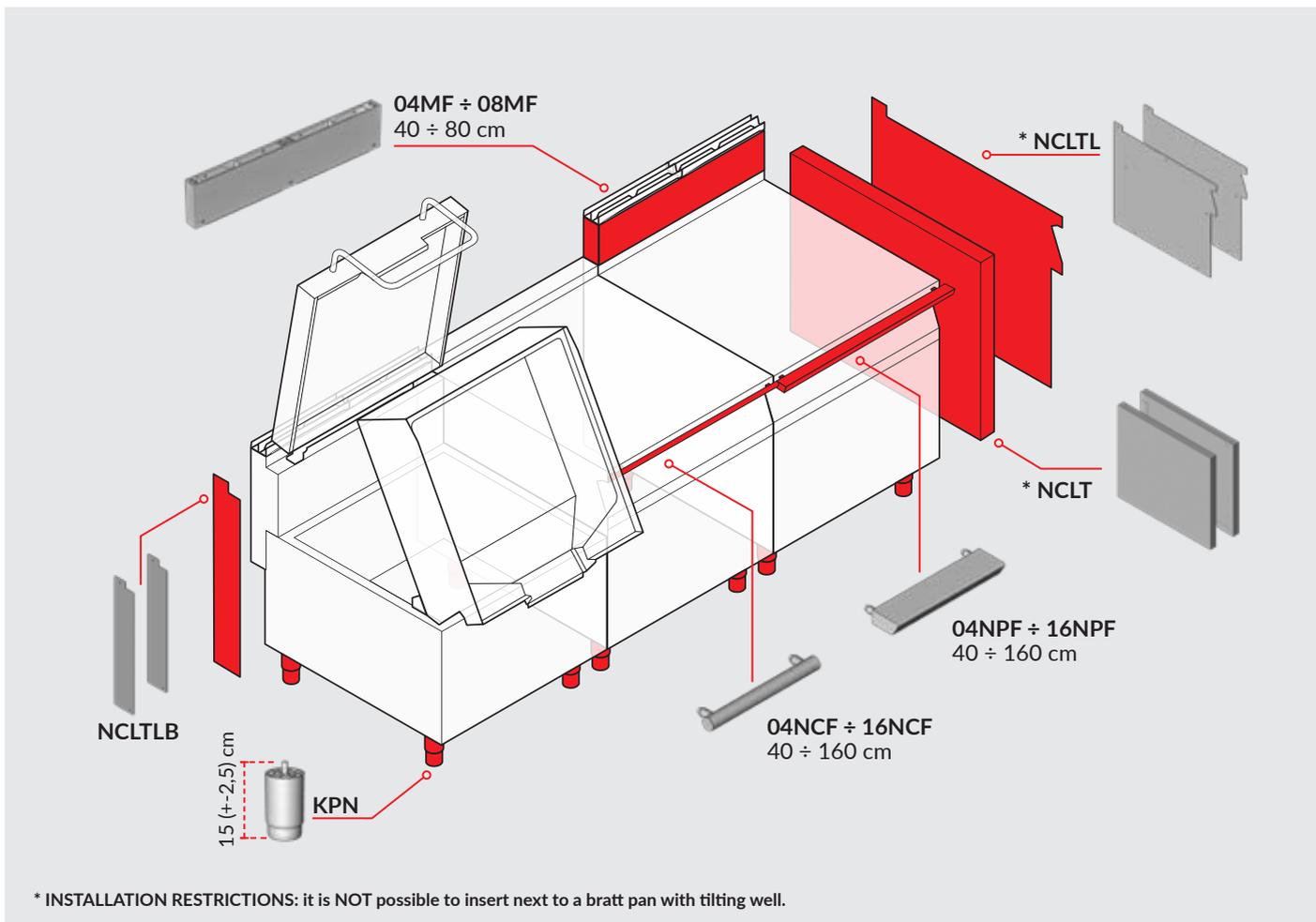
Installation on support surfaces and on wheels



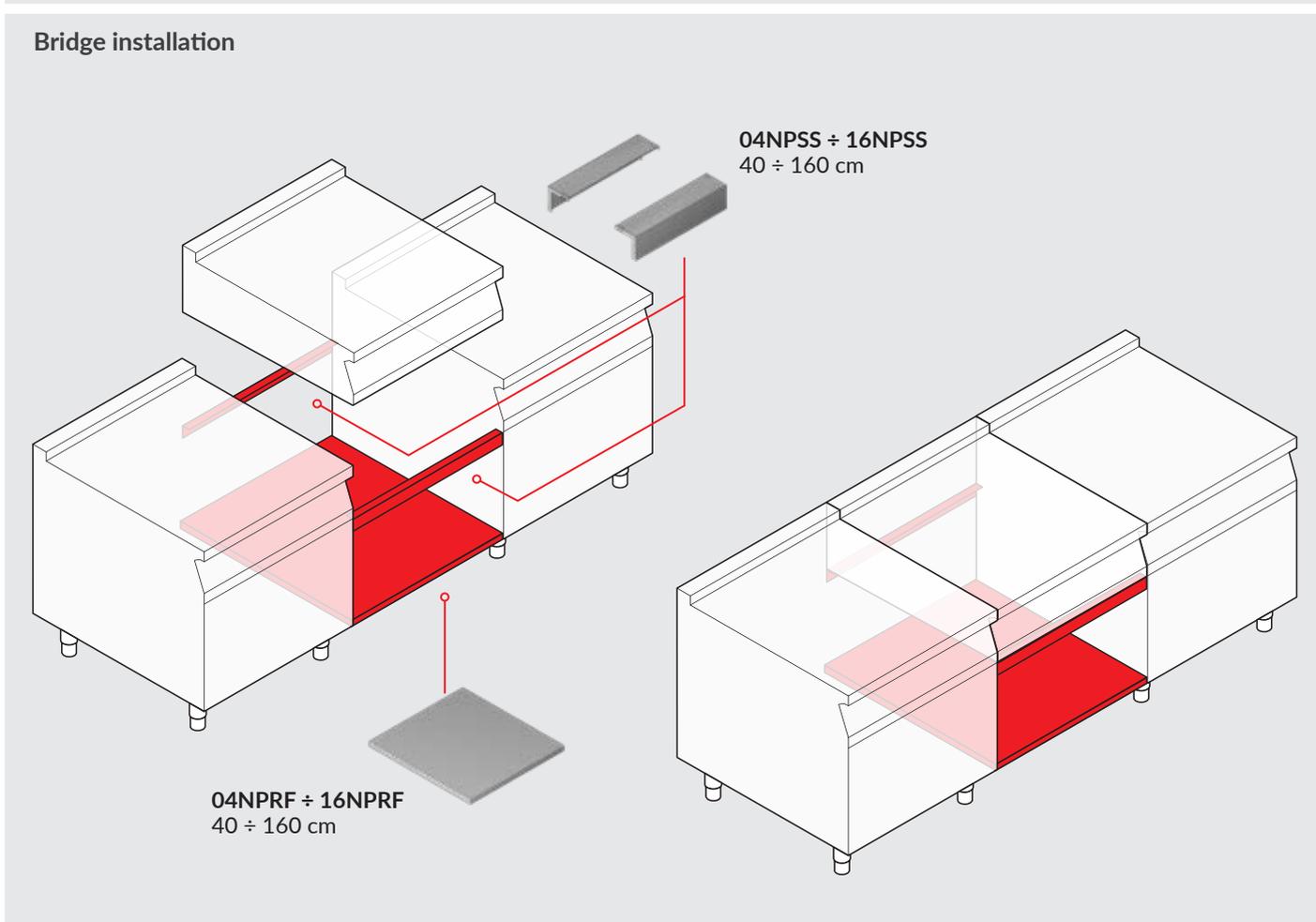
ICON9000 ACCESSORIES

GAMMA
700 mm

ICON9000
920 mm

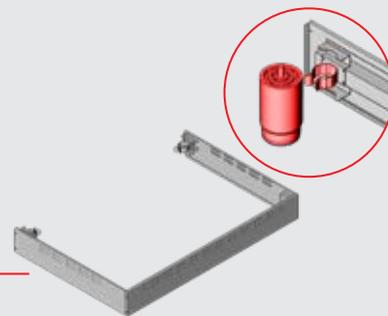
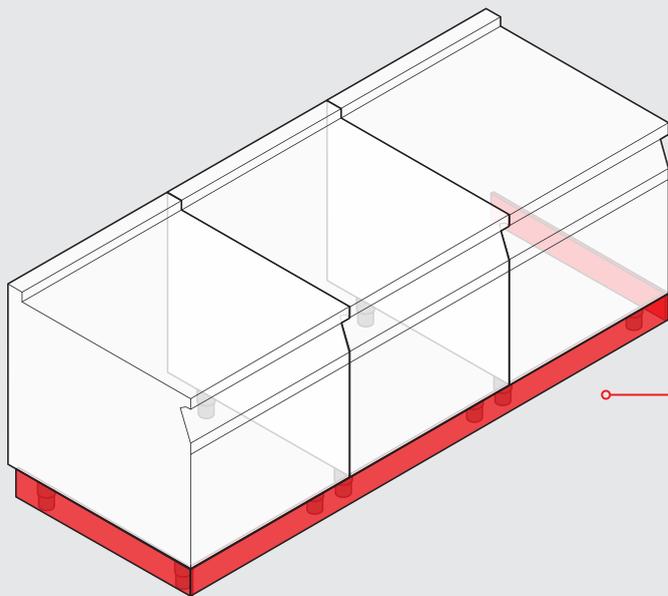


Bridge installation

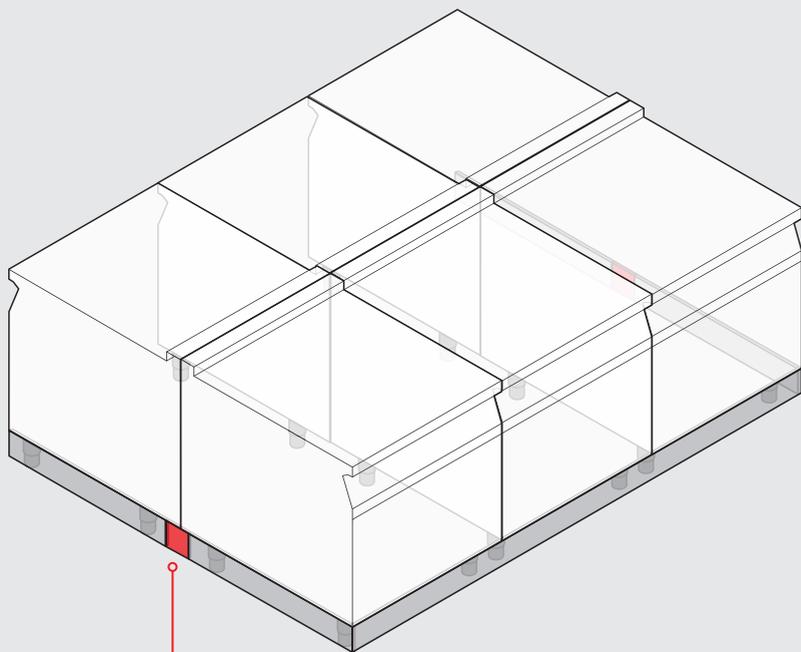


ICON9000

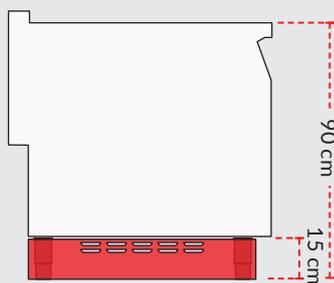
ACCESSORIES - STAINLESS STEEL PLINTHS



12NZC ÷ 28NZC
120 ÷ 280 cm

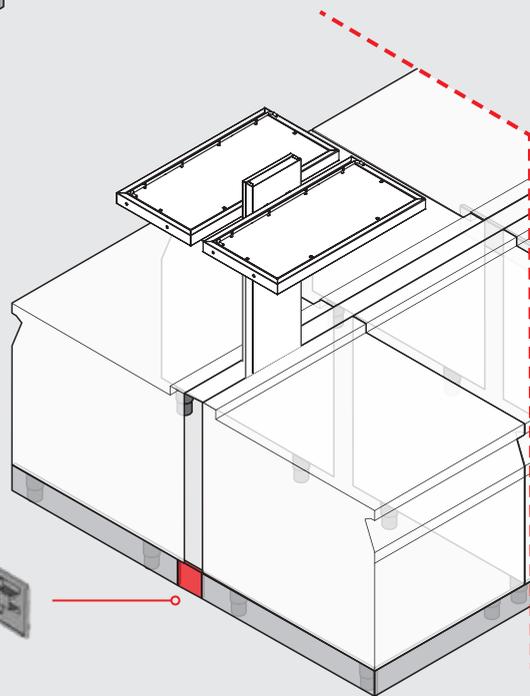


NZC



90 cm

1.5 cm



NZCC

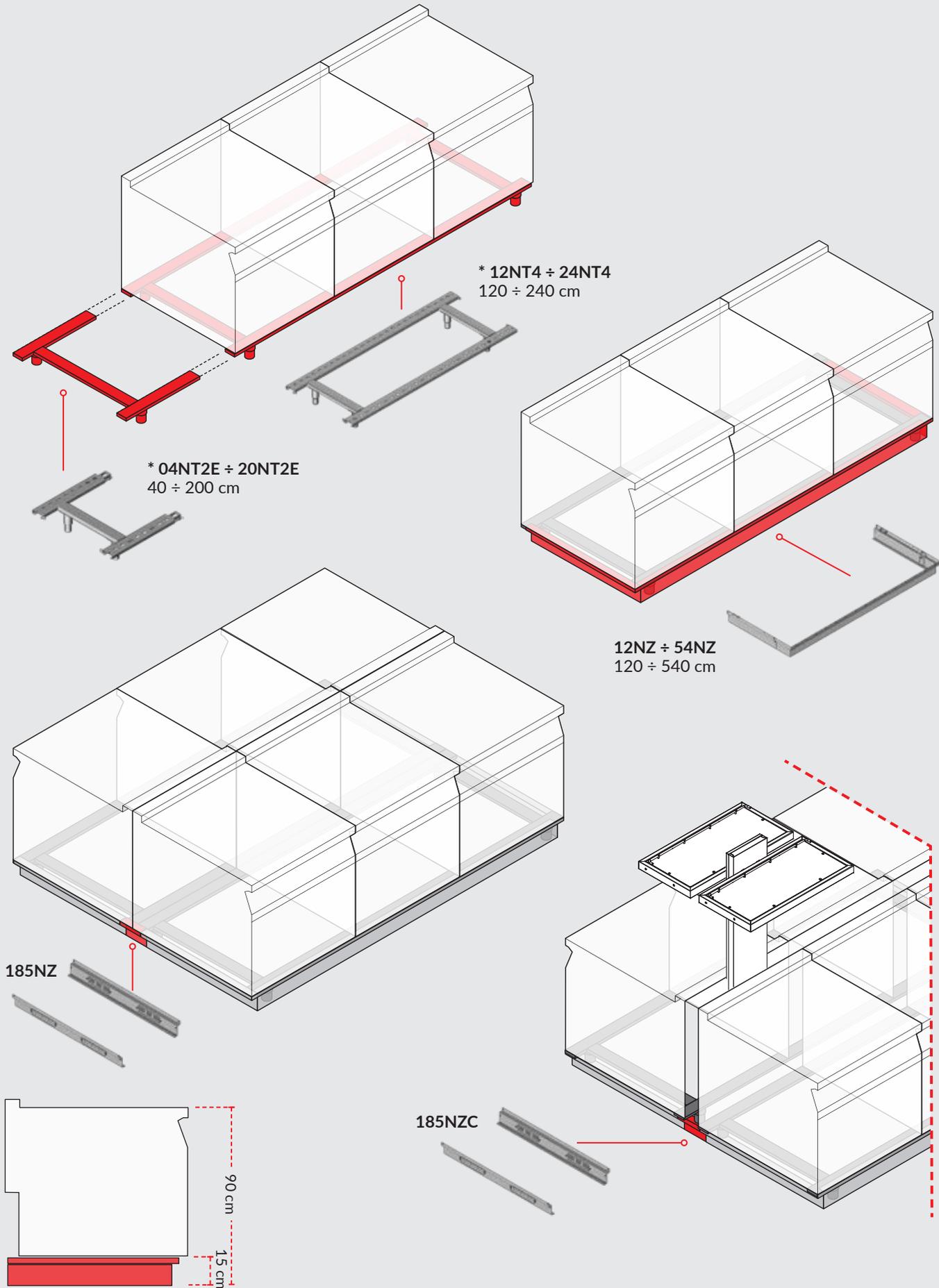
With plinth, cooking top height is fixed, it is not adjustable.

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INSTALLATION ON MULTI-ELEMENTS SUPPORT

GAMMA
700 mm

ICON9000
920 mm



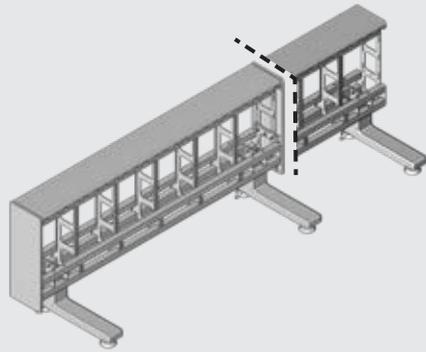
With plinth, the height of the cooking top is fixed, it is not adjustable.

* INSTALLATION RESTRICTIONS: 14N1PI3G-0N1FR7IX-0N1FR1EX can NOT be installed in this configuration.

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INSTALLATION ON SINGLE-FRONT CANTILEVER SUPPORT

Central room configuration

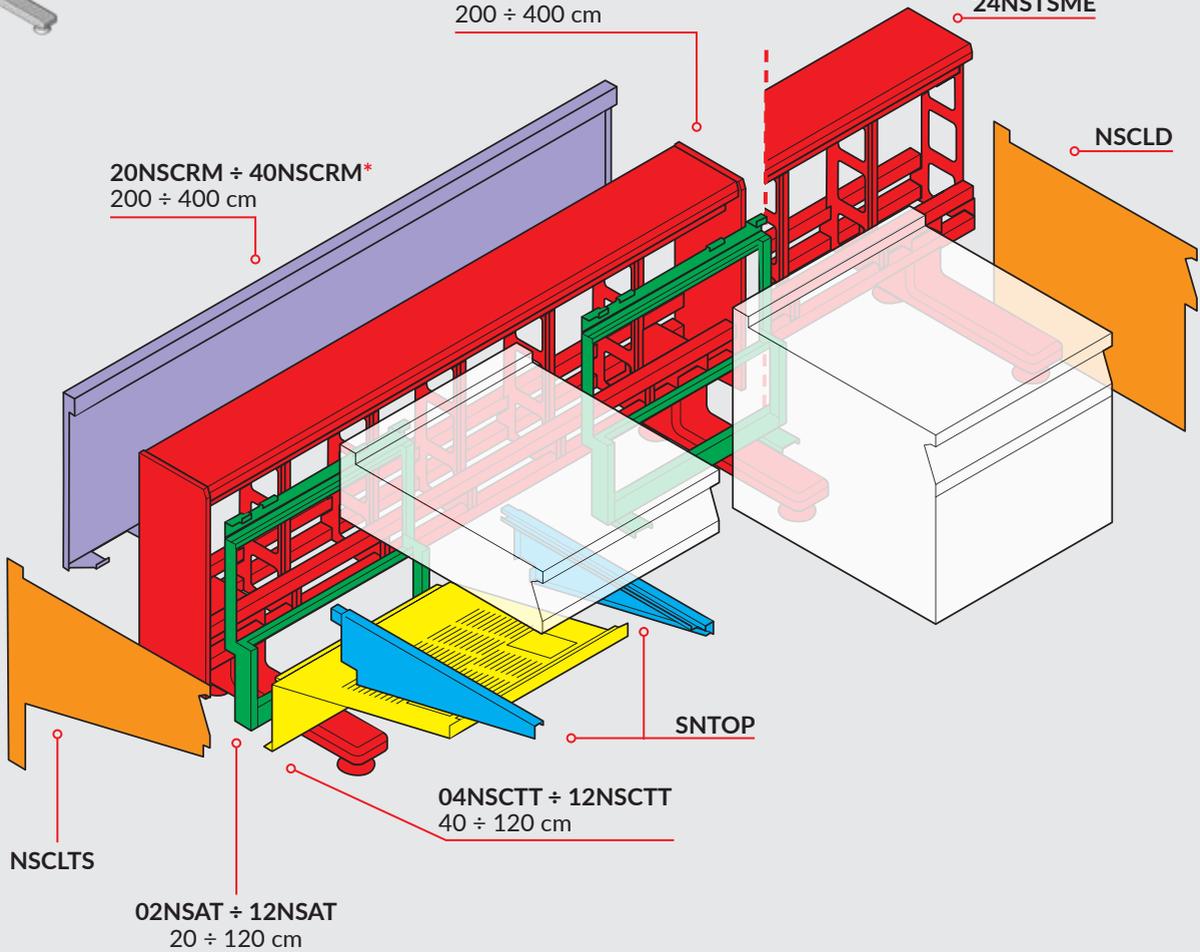


20NSTSM ÷ 40NSTSM
200 ÷ 400 cm

24NSTSME

20NSCRM ÷ 40NSCRM*
200 ÷ 400 cm

NSCLD

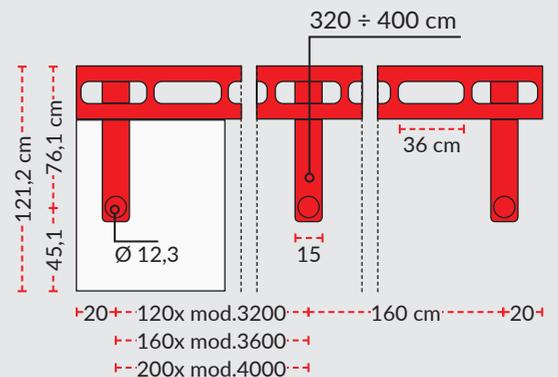
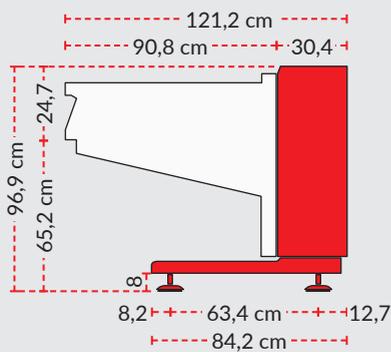


SNTOP

04NSCTT ÷ 12NSCTT
40 ÷ 120 cm

NSCLTS

02NSAT ÷ 12NSAT
20 ÷ 120 cm

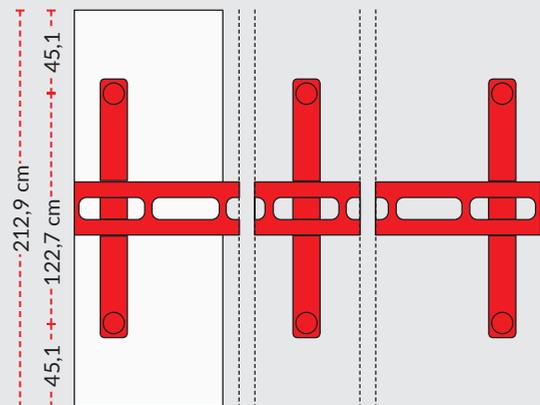
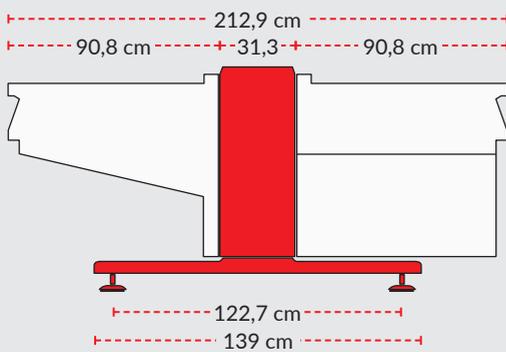
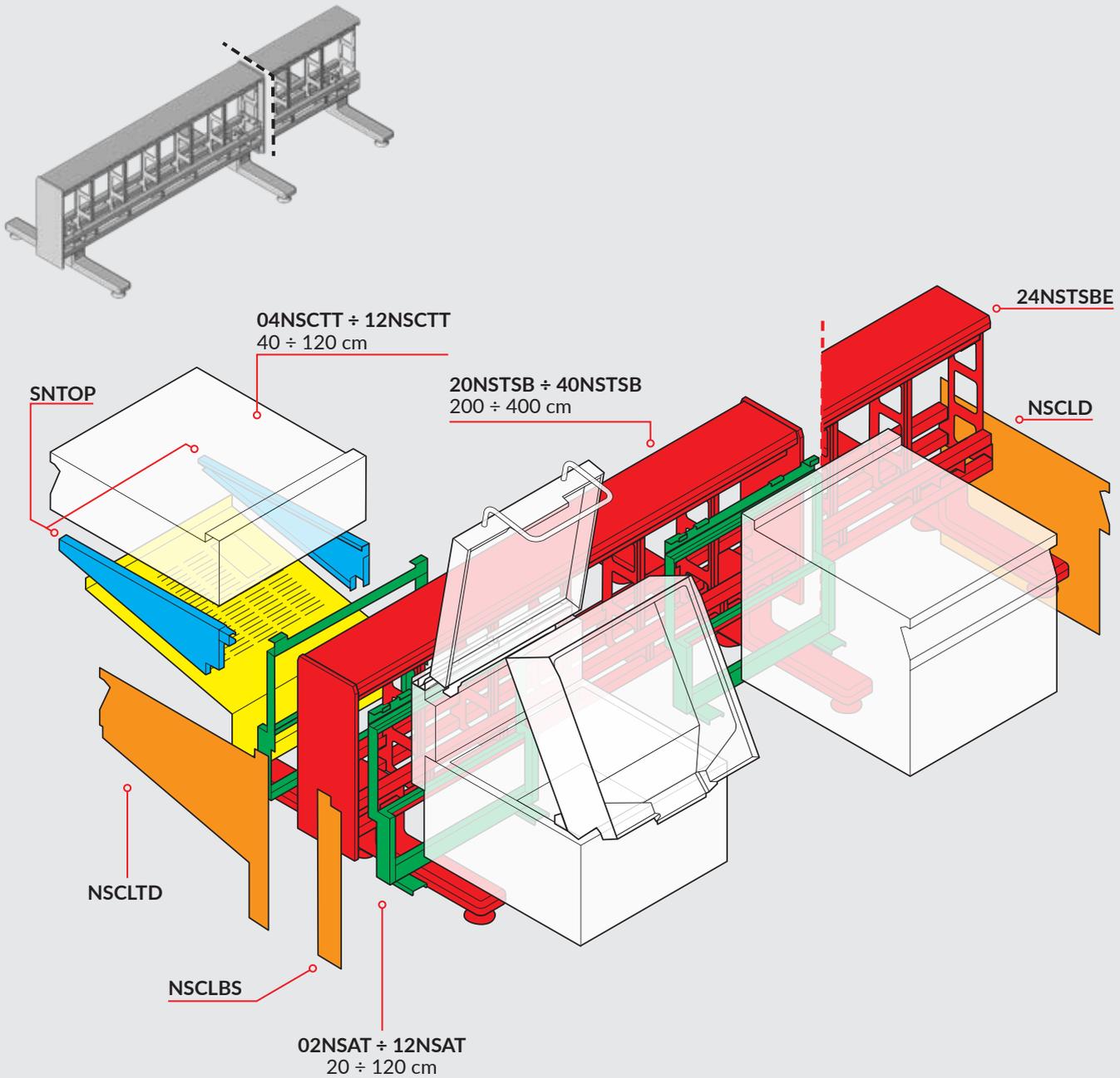


INSTALLATION RESTRICTIONS

Appliances NOT allowed to be positioned on cantilever installation: fryers 0N1FR1EA-0N1FR7IX-0N1FR1EX- 0T1FR7IX, boiling pans 14N1PI3G, automatic pasta cookers 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated under counters 2NIBNC-2NIBBC, equipped uprights

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INSTALLATION ON DOUBLE-FRONT CANTILEVER SUPPORT



INSTALLATION RESTRICTIONS

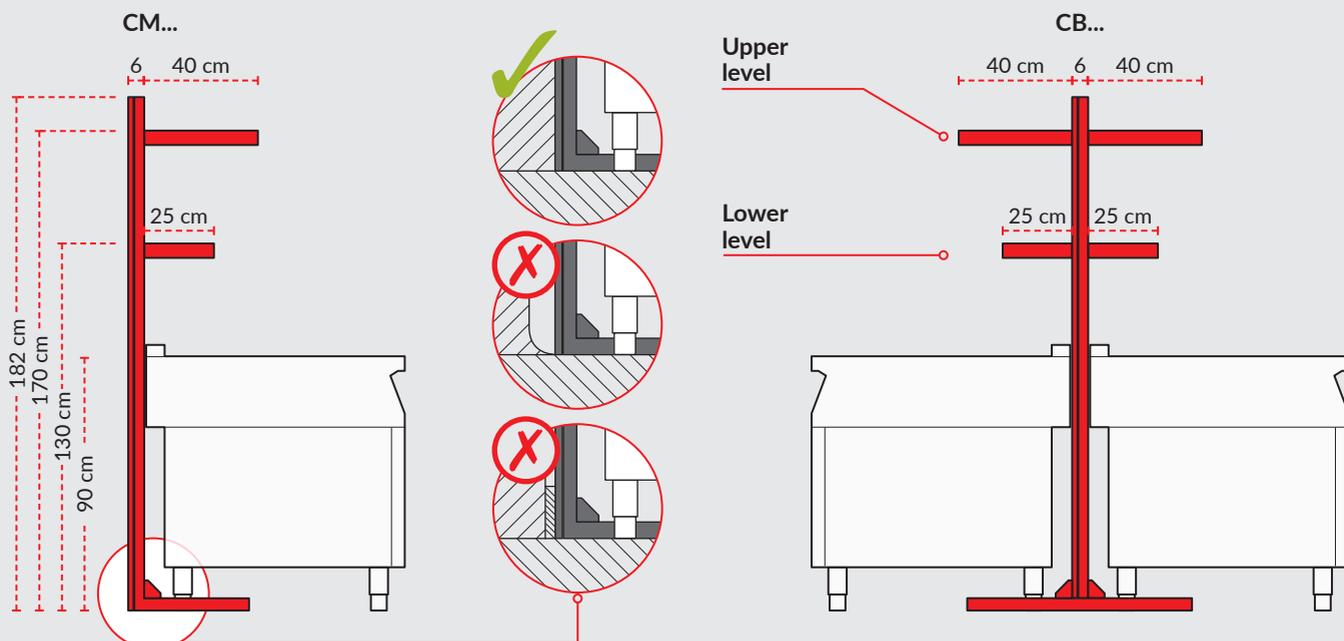
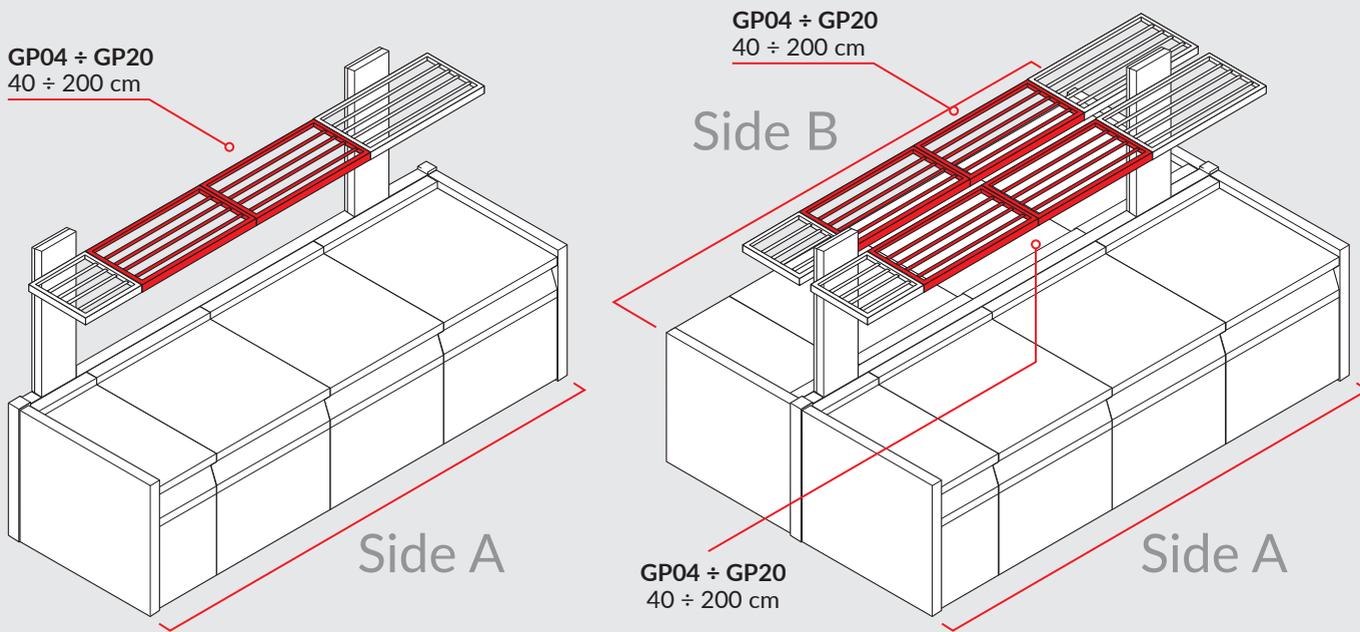
Appliances NOT allowed to be positioned on cantilever installation: fryers 0N1FR1EA-0N1FR7IX-0N1FR1EX- 0T1FR7IX, boiling pans 14N1PI3G, automatic pasta cookers 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated under counters 2NIBNC-2NIBBC, equipped uprights

ICON9000 EQUIPPED UPRIGHTS

They can be placed separately or in pairs, with or without upper connection grid.

1. In a single cooking block, choose upright with commercial reference CM...
2. Between two cooking blocks, choose upright with commercial reference CB...

Uprights include a shelf on the upper level; they can also be inserted into cooking blocks on multi-support, after checking position of support feet and column supports.



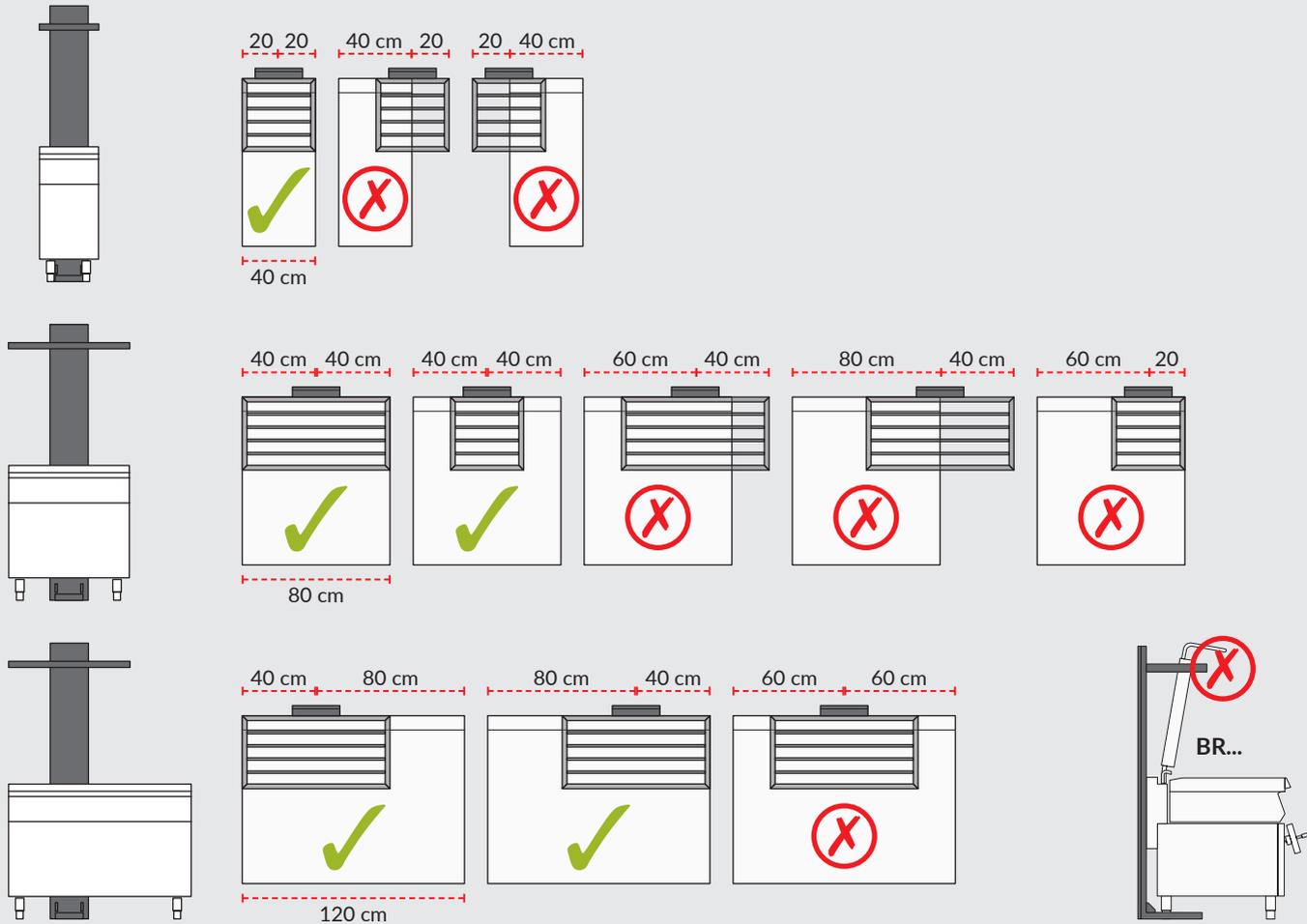
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HOW TO CHOOSE THE SIZE OF THE UPRIGHT

Match the size of the upright, 40 or 80 cm wide, and the width of the appliance to be connected: in this way the shelf delivered with the upright does not protrude the size of the appliance. In a configuration between two cooking blocks, choose one of the block to

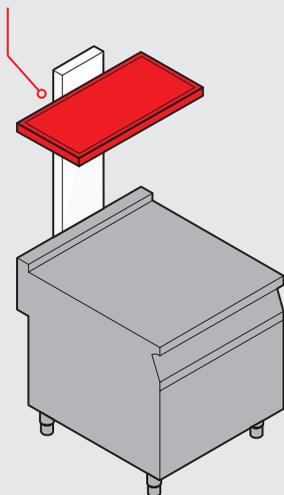
connect upright.

RESTRICTION: bratt pan with tilting well can **NOT BE** connected to upright or, if there are upper connection grids, fitted in the cooking block.



Upright with led light: appliances matching

C...L08



Appliance Type	Compatibility
GAS Operating appliances	✗
TPE Electric solid top ranges	✗
PE Electric plates	✗
VTI Inductions appliances	✓
VTIW Wok induction	✓
VTR Infrared appliances	✗
FTE Electric griddles	✗
GRE Electric chargrills	✗
PI/PDE Direct and indirect boiling pans	✗
CPE Electric pasta cookers	✗
FRE Electric fryers	✗
SPE Electric chip scuttle	✓
BME Electric bain-marie	✓
NE Appliances on electric under oven	✗
EN Neutral elements	✓

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HOW TO EQUIP LEVELS

UPPER LEVEL FITTING: two or more uprights can be connected by pan support rest, from 40 to 200 cm wide.

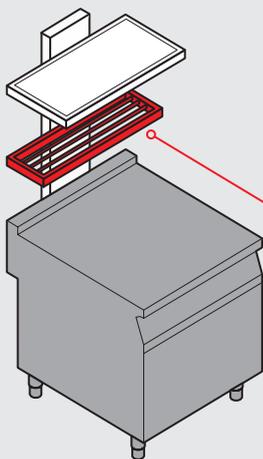
LOWER LEVEL FITTING: it is possible to equip upright on the lower level with several accessories: shelves, grids, tap

water, container support, electric sockets and heating lamps.

In a cooking block: choose accessories with commercial reference **A**.

Between two back to back cooking blocks: provide the first cooking block only with accessories having commercial reference **A**; on the second cooking block, insert only accessories with commercial reference **B**.

LOWER LEVEL accessories: allowed matches to appliances



R04IA/B R08IA/B Shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
G08IA/B Grilled shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
TGNIA/B Support		Recommended on Neutral Elements only
CRAIA/B¹ Tap		Open burners, Neutral Element, Electric Plates, Electric Solid tops
RBE208IA/B¹² Sockets box		Neutral Elements
PE1IA/B¹² Socket		Neutral Elements
RPE104IA/B¹² RPE108IA/B¹² Socket		Neutral Elements
CCIA/B Cover		ALL APPLIANCES

¹ In a configuration with back to back cooking blocks, in correspondence to this accessory the following appliances can NOT be placed: **gas operating appliances with fumes flue, gas chargrills.**

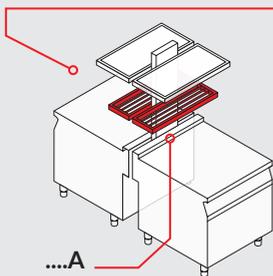
² **IP44 SOCKET**
- Laterally of the neutral element, in correspondence to the socket, only these appliances can be placed: neutral elements, GRE / GRG, FTE, FTG, FR. All appliances with wells are forbidden and all indirect

cooking appliances.
- If the cooking line includes upright with water tap, between water tap and electric socket there must be a minimum distance of 140 cm.

IP66 SOCKET BOX
- Laterally of the neutral element, in correspondence to sockets, any appliance can be placed, except for the following: CP, BM, PD / PI, BR. All appliances with wells are forbidden.

- If the cooking line includes upright with water tap, between water tap and electric sockets there must be a minimum distance of 140 cm.

LOWER LEVEL accessories: allowed matches in a BACK TO BACK CONFIGURATION



		TGNIB	CRAIB	RBE208IB	PE1IB	RPE104IB RPE108IB
TGNIA		✗	✓	✓	✓	✓
CRAIA		✓	✗	✗	✗	✗
RBE208IA		✓	✗	✓	✓	✓
PE1IA		✓	✗	✓	✗	✗
RPE104IA RPE108IA		✓	✗	✓	✗	✗

ICON9000

COMPLETE THE UPRIGHTS

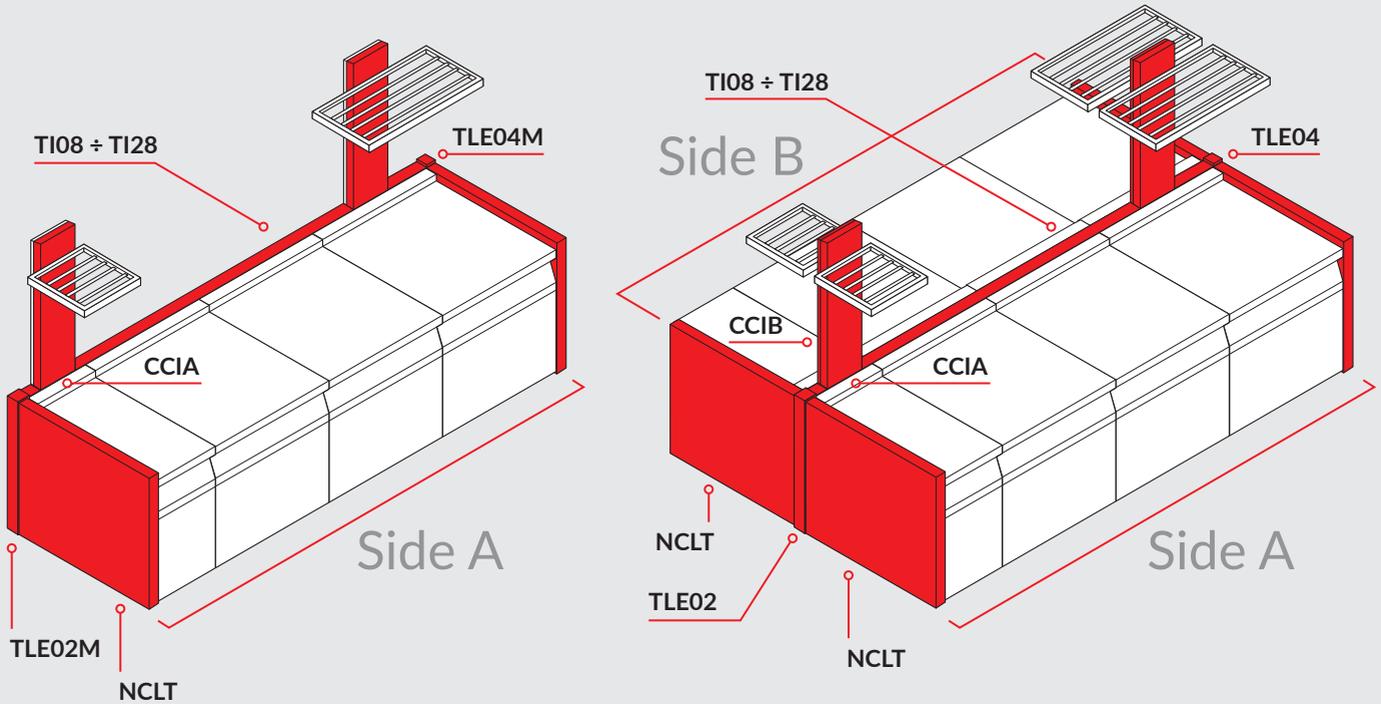
If the LOWER level is not equipped with accessories, it is necessary to complete uprights with a cover:

- CCIA on a cooking unit.
- CCIA + CCIB in a back to back cooking configuration.

Upper side closing sections:

- TLE02/TLE04 to be positioned on cooking blocks in back to back configuration.
- TLE02M/TLE04M to be positioned on one sided cooking block.

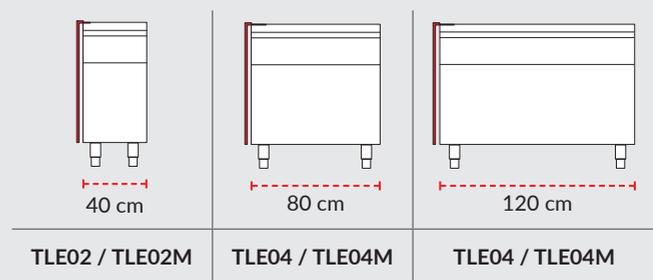
NCLT side panels must always be included in cooking blocks with equipped columns.



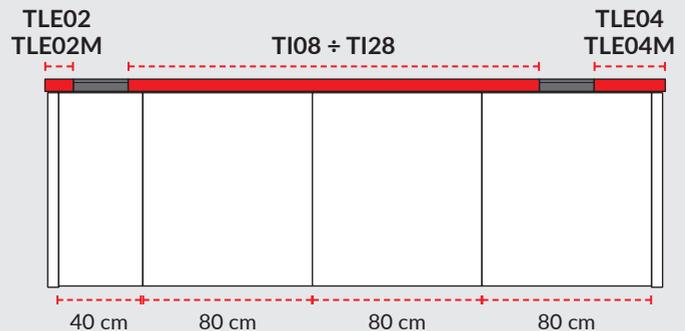
UPPER MIDDLE CLOSING SECTIONS: how to choose the length in accordance with the uprights

Upper pan rest	nr.2 40cm		nr.1=40cm nr.1=80cm		nr.2 80cm	
	TI08	TI10	TI10	TI12	TI12	TI14
GP04 - 40 cm	TI08	TI10	TI10	TI12	TI12	TI14
GP06 - 60 cm	TI10	TI12	TI12	TI14	TI14	TI16
GP08 - 80 cm	TI12	TI14	TI14	TI16	TI16	TI18
GP10 - 100 cm	TI14	TI16	TI16	TI18	TI18	TI20
GP12 - 120 cm	TI16	TI18	TI18	TI20	TI20	TI22
GP14 - 140 cm	TI18	TI20	TI20	TI22	TI22	TI24
GP16 - 160 cm	TI20	TI22	TI22	TI24	TI24	TI26
GP18 - 180 cm	TI22	TI24	TI24	TI26	TI26	TI28
GP20 - 200 cm	TI24	TI26	TI26	TI28	TI28	

UPPER SIDE CLOSING SECTIONS TLE...



Example



ICON9000 MODULAR COOKING 2MM

OPEN BURNERS

Worktop pressed in a single solution. 4 kW burners (single crown), 7 and 10 kW burners (double crown). Burner distribution table in the introductory section to the chapter. Burner grids in enamelled cast iron. Under oven: gas STATIC (...G), PLURI-VENTILATED (...GV) or electric STATIC (...E), PLURI-

VENTILATED (...EV), cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Side compartment with pressed container guides, capacity 6 x GN 1/1. 2N1FAGF: model with LARGE

SIZED-oven, gas static with electric grill function, cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity each level 1 x GN 1/1 + 1 x GN 2/1, standard equipped with 1 grid, electronic spark ignition.

	MOD.	DESCRIZIONE				
	 0N0FAA	2 BURNER GAS RANGE	40X92X25	17		
	1N0FAD	4 BURNER GAS RANGE	80X92X25	25		
	1N0FA	4 BURNER GAS RANGE	80X92X25	28		
	 1N0FAA	4 BURNER GAS RANGE	80X92X25	34		
	1N0FAB	TWO BURNER GAS BOILING TABLE, PLATE ON THE RIGHT	80X92X25	23,5		
	 2N0FA	6 BURNER GAS RANGE	120X92X25	48		
	2N0FAA	6 BURNER GAS RANGE	120X92X25	51		
	1N1FADG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80X92X75	33	0,001	230V 1N~ / 50 ÷ 60HZ
	1N1FADGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80X92X75	33	0,1	230V 1N~ / 50 ÷ 60HZ
	1N1FAG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80X92X75	36	0,001	230V 1N~ / 50 ÷ 60HZ
	1N1FAGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80X92X75	36	0,1	230V 1N~ / 50 ÷ 60HZ
	 1N1FAAG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80X92X75	42	0,001	230V 1N~ / 50 ÷ 60HZ
	1N1FAAGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80X92X75	42	0,1	230V 1N~ / 50 ÷ 60HZ

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	1N1FAAEV	FOUR BURNER RANGE WITH ELECTRIC TWO FAN CONVECTION OVEN	80X92X75	34	8	400V 3~ / 50HZ ÷ 60HZ
	1N1FAAE	FOUR BURNER RANGE WITH ELECTRIC STATIC OVEN	80X92X75	34	5,4	400V 3~ / 50HZ ÷ 60HZ
	2N1FAGV	SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET	120X92X75	56	0,1	230V 1N~ / 50 ÷ 60HZ
	2N1FAAGV	SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET	120X92X75	59	0,1	230V 1N~ / 50 ÷ 60HZ
	2N1FAGF	SIX BURNER GAS RANGE WITH LARGE STATIC OVEN	120X92X75	49	3,8	400V 2N~ / 230V 1N~ / 50÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	NGA	STAINLESS STEEL GRID FOR TWO OPEN BURNERS	35X75X5			
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS				
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS				
	PLS	SMOOTH RADIANT PLATE FOR OPEN BURNERS	38,8X32,2X3			
	PRS	RIBBED RADIANT PLATE FOR OPEN BURNERS	38,8X32,2X3			
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM				
	NCEA	WATER FILLING TAP				

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	NCEAM	WATER FILLING TAP				

ICON9000 MODULAR COOKING 2MM FLEXI-PLATE

Appliance with multifunctional plate suitable for direct cooking (like a griddle) and indirect cooking (like solid top boiling plate). Cooking plate in polished AISI 430 stainless steel. 4 cooking independent areas controlled by temperature thermostat, adjustable 110-360°C. Heating through by braze-

welded heating elements. Models equipped with remote control of power peaks: 1N0FPE.

	MOD.	DESCRIZIONE				
	1N0FPE	MULTIFUNCTION PLATE FLEXIPLATE	80X92X25	12	400V 3N ~ 50 ±60 HZ	

ACCESSORIES

	MOD.	DESCRIZIONE				
	KPP	KIT FOR PLATE CLEANING				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	RFT	GRIDDLE SCRAPER				
	NCEAM	WATER FILLING TAP				

ICON9000 MODULAR COOKING 2MM

SOLID TOP BOILING TABLE

For GAS models, plate heating by a stainless steel central burner, electronic continuous spark ignition. For ELECTRIC models, plate heating through by brazed-welded heating elements, independent temperature control on different working area. Under oven: gas PLURI-VENTILATED (...GV) or electric PLURI-

VENTILATED (...EV), cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIZIONE				
	0N0TPG	COUNTER TOP SOLID GAS RANGE	40X92X25	6,5	0,001	230V 1N~ / 50 ÷ 60HZ
 	1N0TPG	COUNTER TOP SOLID GAS RANGE	80X92X25	12,5	0,001	230V 1N~ / 50 ÷ 60HZ
	1N1TPGV	SOLID TOP GAS RANGE WITH GAS TWO FAN CONVECTION OVEN	80X92X75	20,5	0,001	230V 1N~ / 50 ÷ 60HZ
	0N0TPE	SOLID TOP ELECTRIC BOILING TABLE	40X92X25		6	400V 3N~ 50 ÷ 60 HZ
	1N0TPE	SOLID TOP ELECTRIC BOILING TABLE	80X92X25		12	400V 3N~ 50 ÷ 60 HZ
	1N1TPEEV	SOLID TOP ELECTRIC BOILING TABLE ON ELECTRIC TWO-FAN CONVECTION OVEN	80X92X75		19,5	400V 3N~ 50 ÷ 60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	NCEAM	WATER FILLING TAP				
	KPP	KIT FOR PLATE CLEANING				

ICON9000 MODULAR COOKING 2MM

ELECTRIC PLATES

Plane with pressed watertight base recess to retain spilled liquids and cast iron plates with watertight seal for protection against spillages. Five-position switch for temperature setting. Under oven electric STATIC (...E), PLURIVENTILATED (...EV), cooking chamber made of AISI 430 stainless steel, 3 level

container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN. Models equipped with remote control of power peaks: ONOPE4, 1NOPE4, 1N1PE4EV.

	MOD.	DESCRIZIONE				
	 ONOPE4	TWO PLATE ELECTRIC BOILING TABLE	40X92X25	8		400V 3N ~ 50 ÷ 60 HZ
	 1NOPE4	FOUR PLATE ELECTRIC BOILING TABLE	80X92X25	16		400V 3N ~ 50 ÷ 60 HZ
	1N1PE4EV	4 PLATE ELECTRIC RANGE, ELECTRIC TWO-FAN CONVECTION OVEN	80X92X75	24		400V 3N ~ 50 ÷ 60 HZ
	1N1PE4EL	4 PLATE ELECTRIC RANGE, ELECTRIC STATIC OVEN	80X92X75	21,4		400V 3N ~ 50 ÷ 60 HZ
	1N1PE2EL	4 PLATE ELECTRIC RANGE, ELECTRIC STATIC OVEN - 230V	80X92X75	21,4		230V 3 ~ 50 ÷ 60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	NCEAM	WATER FILLING TAP				

ICON9000 MODULAR COOKING 2MM GLASS-CERAMIC

Cooking surface in pyroceram, flush with worktop and sealed. Heating by induction (...VT1) = single zone induction, ...VT2) = all area induction and ...VT1W = wok induction (Ø cm 30) or infrared (...VTR). To use electromagnetic induction, pots of suitable material are required.

Models equipped with remote control of power peaks: 0NOVTR, 1NOVTR.

	MOD.	DESCRIZIONE				
	 0NOVT1	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40X92X25	10		400V 3N ~ 50 ÷60 HZ
	0NOVT2	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	40X92X25	10		400V 3N ~ 50 ÷60 HZ
	 1NOVT1	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80X92X25	20		400V 3N ~ 50 ÷60 HZ
	1NOVT2	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	80X92X25	20		400V 3N ~ 50 ÷60 HZ
	0NOVT1W	WOK INDUCTION PYROCERAM COOKING RANGE	40X92X25	5		400V 3~ / 50HZ ÷ 60HZ
	0NOVTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	40X92X25	6,8		400V 3N ~ 50 ÷60 HZ
	1NOVTR	INFRARED PYROCERAM COOKING RANGE 4 AREAS	80X92X25	13,6		400V 3N ~ 50 ÷60 HZ

ACCESSORIES

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

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	NCEAM	WATER FILLING TAP				

ICON9000 MODULAR COOKING 2MM FRY TOP

Pressed top with a front recess for liquid collection and drain. Cooking plate made of compound or chromium plated, thickness 15 mm. Independent controls on each-cooking area, thermostatic temperature control. Pull-out tray on the front for fat drainage. Gas heating by means of 3 flame branches burners,

electronic spark ignition; electric heating by means of armoured elements made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIZIONE				
	0N0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	40X92X25	10,5	0,001	230V 1N~ / 50 ÷ 60HZ
	0N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	40X92X25	10,5	0,001	230V 1N~ / 50 ÷ 60HZ
	0N0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	40X92X25	10,5	0,001	230V 1N~ / 50 ÷ 60HZ
	1N0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	80X92X25	21	0,001	230V 1N~ / 50 ÷ 60HZ
	1N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	80X92X25	21	0,001	230V 1N~ / 50 ÷ 60HZ
	1N0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	80X92X25	21	0,001	230V 1N~ / 50 ÷ 60HZ
	1N0FT6G	GAS GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80X92X25	21	0,001	230V 1N~ / 50 ÷ 60HZ
	2N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	120X92X25	31,5	0,001	230V 1N~ / 50 ÷ 60HZ

	MOD.	DESCRIZIONE				
	0N0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	40X92X25	5,1		400V 3N~ / 230V 3~ / 50÷60 HZ
	0N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	40X92X25	5,1		400V 3N~ / 230V 3~ / 50÷60 HZ
	0N0FT5E	ELECTRIC GRIDDLE - RIBBED CHROMIUM PLATE	40X92X25	5,1		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N0FT4E	ELECTRIC GRIDDLE - SMOOTH CHROMIUM PLATE	80X92X25	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	80X92X25	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N0FT5E	ELECTRIC GRIDDLE - RIBBED CHROMIUM PLATE	80X92X25	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N0FT6E	ELECTRIC GRIDDLE SMOOTH/ RIBBED CHROMIUM PLATE	80X92X25	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	2N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	120X92X25	15,3		400V 3N~ / 230V 3~ / 50÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	09PS	40 CM GRIDDLE SPLASH GUARDS				
	19PS	80 CM GRIDDLE SPLASH GUARDS				

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	KPP	KIT FOR PLATE CLEANING				

ICON9000 MODULAR COOKING 2MM

GRIDDLES WITH MILD STEEL PLATE

Pressed top with a front recess for liquid collection and drain. Cooking plate made of mild steel, thickness 15 mm. Independent controls on each cooking area, thermostatic temperature control. Pull-out tray on the front for fat drainage. Gas heating by means of 3 flame branches burners, electronic

spark ignition; electric heating by means of armoured elements made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks. Models available only for countries outside the European Community.



Available only for countries outside the European Community. Contact our offices for more information.

MOD.	DESCRIZIONE				
 0N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	40X92X25	10,5	0,001	230V 1N~ / 50 ÷ 60HZ
 0N0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	40X92X25	10,5	0,001	230V 1N~ / 50 ÷ 60HZ
 1N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	80X92X25	21	0,001	230V 1N~ / 50 ÷ 60HZ
 1N0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	80X92X25	21	0,001	230V 1N~ / 50 ÷ 60HZ
 1N0FT3G	GAS GRIDDLE RIBBED/SMOOTH MILD STEEL PLATE	80X92X25	21	0,001	230V 1N~ / 50 ÷ 60HZ
 2N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	120X92X25	31,5	0,001	230V 1N~ / 50 ÷ 60HZ
 0N0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	40X92X25	5,1		400V 3N~ / 230V 3~ / 50÷60 HZ
 0N0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	40X92X25	5,1		400V 3N~ / 230V 3~ / 50÷60 HZ

	MOD.	DESCRIZIONE				
	1N0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	80X92X25	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	80X92X25	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N0FT3E	ELECTRIC GRIDDLE RIBBED/ SMOOTH MILD STEEL PLATE	80X92X25	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	09PS	40 CM GRIDDLE SPLASH GUARDS				
	19PS	80 CM GRIDDLE SPLASH GUARDS				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				

ICON9000 MODULAR COOKING 2MM GRILLS

Cooking grid, inclined, made of enamelled cast iron with special nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. For gas models, heating of ceramic tiles surface through triple flame stainless steel burners

controlled by safety valve, pilot light and thermocouple. For electric models, heating of the cooking grid through electric elements directly in contact with the grid. Water tank for fat collection and smoke removal. Independent control on each-cooking area. Models equipped with remote control of power

peaks: 0N0GRE, 1N0GRE, 2N0GRE.

	MOD.	DESCRIZIONE				
	 0N0GRG	GAS CHARGRILL	40X92X25	9	0,001	230V 1N~ / 50 ÷ 60HZ
	 1N0GRG	GAS CHARGRILL	80X92X25	18	0,001	230V 1N~ / 50 ÷ 60HZ
	2N0GRG	GAS CHARGRILL	120X92X25	27	0,001	230V 1N~ / 50 ÷ 60HZ
	0N0GRE	ELECTRIC GRILL	40X92X25	5,25		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N0GRE	ELECTRIC GRILL	80X92X25	10,5		400V 3N~ / 230V 3~ / 50÷60 HZ
	2N0GRE	ELECTRIC GRILL	120X92X25	15,75		400V 3N~ / 230V 3~ / 50÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	KPP	KIT FOR PLATE CLEANING				
	RGRG40	GAS GRID HEIGHT ADJUSTMENT - 40 CM				

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	RGRG80	GAS GRID HEIGHT ADJUSTMENT - 80 CM				
	MGGRG	GRILLED SHELF FOR GAS GRILL				

ICON9000 MODULAR COOKING 2MM BOILING PANS

Worktop incorporating the boiling pan fully weld-sealed through continuous welding. Condensation collection rim on the worktop. Rear-hinged spring-loaded lid with handle. Gas/electric, direct/indirect heating. Cylindrical boiling pan container made of AISI 304 stainless steel on the walls and base in

AISI 316L stainless steel. Rectangular boiling pan container made of AISI 316L stainless steel, capacity 3 x GN 1/1. Installation not allowed on cantilever for: 14N1PI3G.

	MOD.	DESCRIZIONE				
	1N1PI1G	GAS INDIRECT HEATED BOILING PAN 100 L	80X92X75	24	0,001	230V 1N~ / 50 ÷ 60HZ
	1N1PI2G	GAS INDIRECT HEATED BOILING PAN 140 L	80X92X75	24	0,001	230V 1N~ / 50 ÷ 60HZ
	1N1PD2G	GAS DIRECT HEATED BOILING PAN 145 L	80X92X75	24	0,001	230V 1N~ / 50 ÷ 60HZ
	14N1PI3G	GAS INDIRECT HEATED BOILING PAN 270 L	140X92X90	44	0,001	230V 1N~ / 50 ÷ 60HZ
	1N1PI1E	ELECTRIC INDIRECT HEATED BOILING PAN 100 L	80X92X75		14	400V 3~ / 50HZ ÷ 60HZ
	1N1PI2E	ELECTRIC INDIRECT HEATED BOILING PAN 140 L	80X92X75		14	400V 3~ / 50HZ ÷ 60HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	CPX102	TWO SECTION STRAINER FOR BOILING PANS 100 L	50X50X41			
	CPX152	TWO SECTION STRAINER FOR BOILING PANS 250 L	50X50X48			

ICON9000 MODULAR COOKING 2MM PASTA COOKER

Working top with sealed watertight tank made in AISI 316L stainless steel; large recess to disperse starch and cooking foam; basket shelves at the front. Water filling through tap on the top; automatic (...H) or through manual control knob on control panel (...L). Gas models with electronic continuous spark ignition.

Baskets are compulsory accessories. For the automatic basket lift please choose the accessory 20N1SCP for every tank, for it is compatible with all models. Models equipped with remote control of power peaks: 0N1CP1EL, 0N1CP1EH, 1N1CP2EL, 1N1CP2EH.

	MOD.	DESCRIZIONE				
	 0N1CP1GL	GAS PASTA COOKER 1 WELL 40 L	40X92X75	14	0,001	230V 1N~ / 50 ÷ 60HZ
	0N1CP1GH	GAS PASTA COOKER 1 WELL 40 L	40X92X75	14	0,001	230V 1N~ / 50HZ
	1N1CP2GL	GAS PASTA COOKER 2 WELLS 40+40 L	80X92X75	28	0,001	230V 1N~ / 50 ÷ 60HZ
	 1N1CP2GH	GAS PASTA COOKER 2 WELLS 40+40 L	80X92X75	28	0,001	230V 1N~ / 50HZ
	 0N1CP1EL	ELECTRIC PASTA COOKER 1 WELL 40 L	40X92X75		12	400V 3N~ 50 ÷ 60 HZ
	 0N1CP1EH	ELECTRIC PASTA COOKER 1 WELL 40 L	40X92X75		12	400V 3N~ 50 ÷ 60 HZ
	1N1CP2EL	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80X92X75		24	400V 3N~ 50 ÷ 60 HZ
	 1N1CP2EH	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80X92X75		24	400V 3N~ 50 ÷ 60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	20N1SCP	BASKET LIFT FOR 40 L PASTA COOKER WELL	20X92X75	0,2		230V 1N~ / 50HZ
	KSCP	3 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	27X13,7X20			
	KSCP6	6 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	13X12X20			
	 KCP40	4 BASKETS FOR 40 LTS PASTA COOKER				
	 C0909	PASTA COOKER BASKET 1,5 L	9,2X9,2X20			
	C2715	PASTA COOKER BASKET 6,6 L	27X13,7X20			
	C0930	PASTA COOKER BASKET 4,8 L	9,2X30,6X20			
	C1830	PASTA COOKER BASKET 10 L	18,8X30,6X20			
	C2830	PASTA COOKER BASKET 15 L	26,6X30,6X20			
	C4627	PASTA COOKER BASKET 23,5 L	27X46X20			
	C2327	PASTA COOKER BASKET 12 L	27X22X20			
	CV40	PASTA COOKER LID 40 L				

ICON9000 MODULAR COOKING 2MM

AUTOMATIC MULTI-COOKER

Automatic multi-cooker with AISI 304 stainless steel self-supporting structure (AISI 316 tank), honeycomb lid, completely withdrawable basket with automatic lift. Automatic management of power supply, cooking programs and water level in the tank. Standard extractable shower head. For gas

models: heating with burners, electronic management of ignition and flame ionization. For electric models: heating with three electric heaters immersed in water. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIZIONE				
	10NCP1IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 150 LT WELL	100X92X90	24	0,18	230V 1N~ / 50HZ
	12NCP1IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 200 LT WELL	120X92X90	30	0,18	230V 1N~ / 50HZ
	20NCP2IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 2 WELLS 150+150 LT	200X92X90	48	0,35	230V 1N~ / 50HZ
	10NCP1EA	ELECTRIC AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 150 LT WELL	100X92X90		18	400V 3N~ 50 ±60 HZ
	12NCP1EA	ELECTRIC AUTOMATIC PASTA COOKER / UNIVERSAL COOKER, 200 LT WELL	120X92X90		18	400V 3N~ 50 ±60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	CC21	TROLLEY FOR AUTOMATIC PASTA COOKER WITH CONTAINER	77X83X117,5			
	B11M20	CONTAINER GN 1/1 H = 200 WITH UNIVERSAL HANDLES	32X53X20			
	CCP150	BASKET FOR THIN PASTA FOR 150 LITRE WELL				
	CCP200	BASKET FOR THIN PASTA FOR 200 LITRE WELL				

ICON9000 MODULAR COOKING 2MM

FRYERS 12 L

TANKS WITH 12-LITER CAPACITY
Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Electronic continuous spark system ignition by gas models. Temperature control with thermostat and safety thermostat. Each

tank delivered with 1 basket and lid.
Models with digital controls (FR...D)

	MOD.	DESCRIZIONE				
	 0N1FR3G	GAS FRYER 1 WELL 12 L	40X92X75	11	0,03	230V 1N~ / 50HZ
	0N1FR3GD	GAS FRYER 1 WELL 12 L DIGITAL CONTROLS	40X92X75	11	0,03	230V 1N~ / 50HZ
	1N1FR4G	GAS FRYER 2 WELLS 12+12 L	80X92X75	22	0,05	230V 1N~ / 50HZ
	1N1FR4GD	GAS FRYER 2 WELLS 12+12 L DIGITAL CONTROLS	80X92X75	22	0,06	230V 1N~ / 50HZ
	0N0SPE	ELECTRIC CHIP SCUTTLE	40X92X25		1	230V 1N~ / 50 ÷ 60HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	KCFR12	2 BASKETS FOR GAS FRYER WELLS 12 L				
	CFR91214	BASKET FOR FRYER WELL 9/12/14 L	22,5X28,3X11,5			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35X50X31,5			

ICON9000 MODULAR COOKING 2MM

FRYERS 15 L

TANKS WITH 15-LITER CAPACITY
Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Temperature control with thermostat and safety thermostat. Each tank delivered with 1 basket and lid. Models with digital

controls (FR...D). Electric models equipped with remote control of power peaks.

	MOD.	DESCRIZIONE				
	 0N1FR5E	ELECTRIC FRYER 1 WELL 15 L	40X92X75	10,5		400V 3N~ / 230V 3~ / 50÷60 HZ
	0N1FR5ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40X92X75	10,5		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N1FR6E	ELECTRIC FRYER 2 WELLS 15+15 L	80X92X75	21		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N1FR6ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	80X92X75	21		400V 3N~ / 230V 3~ / 50÷60 HZ
ACCESSORIES						
	MOD.	DESCRIZIONE				
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L				
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5X28,3X15,5			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35X50X31,5			

ICON9000 MODULAR COOKING 2MM

FRYERS 21-23 L

TANKS WITH 21-23-LITER CAPACITY
Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. "V" shaped tank for model ...FR7. Temperature control with thermostat and safety thermostat. For gas models electronic

management of ignition by ionization, assuring safety and easier service. Models with digital controls (FR...D) Each tank delivered with 2 baskets and lids. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIZIONE				
	 0N1FR1I	GAS FRYER 1 WELL 22 L	40X92X75	21	0,03	230V 1N~ / 50HZ
	0N1FR1ID	GAS FRYER 1 WELL 22 L DIGITAL CONTROLS	40X92X75	21	0,03	230V 1N~ / 50HZ
	0N1FR7I	GAS FRYER 1 WELL 23 L V SHAPED	40X92X75	25	0,035	230V 1N~ / 50HZ
	0N1FR7ID	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40X92X75	25	0,06	230V 1N~ / 50HZ
	1N1FR2I	GAS FRYER 2 WELLS 22+22 L	80X92X75	42	0,05	230V 1N~ / 50HZ
	1N1FR2ID	GAS FRYER 2 WELLS 22+22 L DIGITAL CONTROLS	80X92X75	42	0,06	230V 1N~ / 50HZ
	 0N1FR1E	ELECTRIC FRYER 1 WELL 21 L	40X92X75		18	400V 3N ~ 50 ÷60 HZ
	 0N1FR1ED	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40X92X75		18	400V 3N ~ 50 ÷60 HZ
	 1N1FR2E	ELECTRIC FRYER 2 WELLS 21+21 L	80X92X75		36	400V 3N ~ 50 ÷60 HZ
	1N1FR2ED	ELECTRIC FRYER 2 WELLS 21+21 L DIGITAL CONTROLS	80X92X75		36	400V 3N ~ 50 ÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	C3728N	FRYER BASKET FOR ...FR7.. FRYER	27,8X36,8X13			
	C3830AD	FRYER BASKET	30X38X12			
	CFR221	BASKET FOR FRYER WELL 21-22 L	15X36,8X12			
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3X36,8X13			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35X50X31,5			

ICON9000 MODULAR COOKING 2MM

FRYERS 22 L

TANKS WITH 22-LITER CAPACITY
Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Temperature control with thermostat and safety thermostat. Gas models with electronic continuous spark ignition. Each tank

delivered with 2 baskets and lids.

	MOD.	DESCRIZIONE				
	 0N1FR1G	GAS FRYER 1 WELL 22 L	40X92X75	21	0,03	230V 1N~ / 50HZ
	 1N1FR2G	GAS FRYER 2 WELLS 22+22 L	80X92X75	42	0,05	230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	C3830AD	FRYER BASKET	30X38X12			
	CFR221	BASKET FOR FRYER WELL 21-22 L	15X36,8X12			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35X50X31,5			

ICON9000 MODULAR COOKING 2MM

AUTOMATIC FRYERS

AUTOMATIC BASKET LIFT WITH STANDARD DIGITAL CONTROLS. For gas models electronic management of ignition by ionization, assuring safety and easier service. Each tank delivered with 2 baskets. "V" shaped tank for model ...FR7. Oil filtering and recycling system for the models... X. Installation

not allowed on beams or frames for "X" models: 0N1FR7IX, 0N1FR1EX. Installation not allowed on cantilever beams for 0N1FR1EA. Models equipped with remote control of power peaks: 0N1FR1EX.

	MOD.	DESCRIZIONE				
	0N1FR7IX	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40X92X90	25	0,1	230V 1N~ / 50HZ
	0N1FR1EA	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40X92X75	18		400V 3N ~ 50 ÷60 HZ
	0N1FR1EX	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40X92X90	18		400V 3N ~ 50 ÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3X36,8X13			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35X50X31,5			

ICON9000 MODULAR COOKING 2MM

BRATT PANS

Bratt pans... BR2... with tank fully made of AISI 304 stainless steel. 85 or 125 liter capacity. Bratt pans... BR3... with tank fully made of AISI 304 stainless steel, tank bottom in COMPOUND, 85 or 125 liter capacity. Bratt pan with fixed tank (...F) made of AISI 304 stainless steel, tank bottom in COMPOUND,

35 liter capacity (no Cooking-Pro). Gas/electric heating, manual (...BR2... / ...BR3...) or automatic tank lifting (...BR2..A. / ...BR3 ...A....). Active protection thermostat and micro-switch cutting off the power supply when the tank is raised. Cooking-Pro System with electric models. Electric models

equipped with remote control of power peaks.

	MOD.	DESCRIZIONE				
	1N1BR2G	GAS BRATT PAN - MANUAL TILTING	80X92X75	20	0,05	230V 1N~ / 50HZ
	 1N1BR3G	GAS BRATT PAN - MANUAL TILTING	80X92X75	20	0,05	230V 1N~ / 50HZ
	1N1BR2GA	GAS BRATT PAN - AUTOMATIC TILTING	80X92X75	20	0,15	230V 1N~ / 50HZ
	1N1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	80X92X75	20	0,15	230V 1N~ / 50HZ
	2N1BR2G	GAS BRATT PAN - MANUAL TILTING	120X92X75	30	0,001	230V 1N~ / 50HZ
	2N1BR3G	GAS BRATT PAN - MANUAL TILTING	120X92X75	30	0,001	230V 1N~ / 50HZ
	2N1BR2GA	GAS BRATT PAN - AUTOMATIC TILTING	120X92X75	30	0,17	400V 3N~ / 230V 3~ / 50HZ
	2N1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	120X92X75	30	0,17	400V 3N~ / 230V 3~ / 50HZ
	1N1BR2E	ELECTRIC BRATT PAN - MANUAL TILTING	80X92X75	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	 1N1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	80X92X75	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N1BR2EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80X92X75	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80X92X75	10,2		400V 3N~ / 230V 3~ / 50÷60 HZ
	2N1BR2E	ELECTRIC BRATT PAN - MANUAL TILTING	120X92X75	15,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	2N1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	120X92X75	15,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	2N1BR2EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120X92X75	15,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	2N1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120X92X75	15,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	1N1BR3EF	ELECTRIC BRATT PAN WITH FIXED WELL	80X92X75	10		400V 3N~ / 230V 3~ / 50÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	CB21	TROLLEY FOR BRATT PAN WITH CONTAINER	75,5X81,2X78			
	B11M20	CONTAINER GN 1/1 H = 200 WITH UNIVERSAL HANDLES	32X53X20			

ICON9000 MODULAR COOKING 2MM

BAIN-MARIE

Pressed tank in AISI 304 stainless steel, with rounded corners. Manual water filling. Tank drainage with rotary control on the front of the machine, allowing a quick and effective emptying. Temperature with thermostatic control and safety thermostat. Useful tank to contain basins GN. Basins are

compulsory accessories. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIZIONE				
	0N0BM1G	GAS WET WELL BAIN-MARIE	40X92X25	5	0,001	230V 1N~ / 50 ÷ 60HZ
	0N0BM1E	ELECTRIC BAIN MARIE	40X92X25		2,55	230V 1N~ / 50 ÷ 60HZ
	1N0BM2G	GAS WET WELL BAIN-MARIE	80X92X25	8	0,001	230V 1N~ / 50 ÷ 60HZ
	1N0BM2E	ELECTRIC BAIN MARIE	80X92X25		5,1	400V 3N~ / 230V 3~ / 50÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	0FFBM	PERFORATED BASE PLATE FOR BAIN-MARIE WELL				
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5X32X2,5			
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5X17X2,5			
	TRA11	BRIDGE SUPPORT FOR CONTAINERS GN 1/1	2,5X54X2,5			
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X53X15			
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X26,5X15			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X17,7X15			
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2X17,7X15			
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X35,4X15			
	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			
	NCEAM	WATER FILLING TAP				

ICON9000 MODULAR COOKING 2MM

AIR BLADE HANDRAILS

CHEF COMFORT PRO. Chef Comfort Pro system applied to a cooking block gives added comfort and improves working conditions for the Chef. It reduces heat and effectively directs cooking fumes towards the hood. To fit the air blade system in a cooking block, it is necessary to insert the 20

cm motorized element to which the special handrails might be connected, placing them either on the left or on the right, for a maximum of 160 cm width. Scheme for composition examples of Chef Comfort Pro are in the introductory section to the chapter. The handrail has holes, from which air overflows; also,

the air flow is directional thanks to the swing of the handrail.

	MOD.	DESCRIZIONE				
	20N1TLA	ENGINEE ELEMENT FOR AIR BLADE HANDRAIL SYSTEM	20X92X75	0,2	230V 1N~ / 50 ÷ 60HZ	
	20N1TN	NEUTRAL ELEMENT	20X92X75			

ACCESSORIES

	MOD.	DESCRIZIONE				
	04NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM DX	40X6,9X4			
	08NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM DX	80X6,9X4			
	12NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM DX	120X6,9X4			
	16NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM DX	160X6,9X4			
	04NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM SX	40X6,9X4			
	08NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM SX	80X6,9X4			
	12NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM SX	120X6,9X4			
	16NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM SX	160X6,9X4			

ICON9000 MODULAR COOKING 2MM

NEUTRAL AND COMPLEMENTARY ELEMENTS

Complementary elements made of AISI 304 stainless steel: neutral elements with or without water column, with or without drawers, element with integrated salamander support, elements with retractable spray gun or with sockets, sink.

	MOD.	DESCRIZIONE				
	20N0TN	NEUTRAL ELEMENT	20X92X25			
	0N0TN	NEUTRAL ELEMENT	40X92X25			
	1N0TN	NEUTRAL ELEMENT	80X92X25			
	0N0TNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	40X92X25			
	0N0TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME	40X92X25			
	1N0TC2	NEUTRAL ELEMENT WITH TWO DRAWERS/FRAMES	80X92X25			
	1N0TNRG	NEUTRAL ELEMENT WITH SALAMANDER SUPPORT	80X92X25			
	20N1TND	NEUTRAL ELEMENT WITH RETRACTABLE SPRAY GUN	20X92X75			
	20N1TN	NEUTRAL ELEMENT	20X92X75			
	0N1TC1P	ELEMENT WITH ELECTRIC SOCKETS	40X92X75			

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	ON1L	SINK ON CABINET	40X92X75			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100				
	CEMTV	HOT/COLD WATER MIXER TAP				
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED				
	NCEA	WATER FILLING TAP				

ICON9000 MODULAR COOKING 2MM

REFRIGERATED UNDER COMPARTMENTS

Refrigerated under compartment with external structure made of AISI 304 stainless steel and internal drawer made of ABS material, capacity 4xGN 1/1, h= 100 mm. Operating temperature: -22°/+15°C. Model 2NIBBC with blast chilling function. Refrigerant gas R600A. Energy class B (only if used in

positive temperature: A). Installation restrictions: allowed matching with all electric products (except for 0NOBM1E-1NOBM2E), with gas appliances allowed matching only with: 2NOFT1G-2NOFT7G-2NOGRG.

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	2NIBNC	REFRIGERATED UNDER COMPARTMENT	120X80X50	0,28		230V 1N~ / 50HZ
	2NIBBC	REFRIGERATED UNDER COMPARTMENT - BLAST CHILLER	120X80X50	0,32		230V 1N~ / 50HZ

ICON9000 MODULAR COOKING 2MM UNDER COMPARTMENTS

Free-standing structure to support work-top units made of AISI 304 stainless steel. Made of AISI 304 stainless steel. Bottomless drawers on telescopic runners useful to GN 1/1 GN containers h. max 100 mm. It is not possible to install 1NIVBR under the following elements: induction and

infrared pyroceram appliances, electric charrills and electric plates.

ACCESSORIES

	MOD.	DESCRIZIONE				
	 0NITG	UNDER COMPARTMENT - OPEN VERSION	40X80X50			
	 1NITG	UNDER COMPARTMENT - OPEN VERSION	80X80X50			
	 2NITG	UNDER COMPARTMENT - OPEN VERSION	120X80X50			
	 0NITB	UNDER COMPARTMENT WITH RIGHT DOOR	40X85X50			
	 1NITB	UNDER COMPARTMENT WITH TWO DOORS	80X85X50			
	0NIVC2	UNDER COMPARTMENT WITH TWO DRAWERS/FRAMES	40X85X50			
	1NIVBR	HEATED UNDER COMPARTMENT WITH DOORS	80X85X50	2	230V 1N~ / 50HZ	
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				
	TPV	CONTAINER RACK - 1/1 GN	34,8X45,5X32,6			
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100				

ICON9000 MODULAR COOKING 2MM

ACCESSORIES

Plinth: on 3 sides, made of AISI 304 stainless steel plinth. To be fixed to the feet of the appliances with clips. Plinth can be easily removed for periodic inspections These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products. Handrail: made of

tubular AISI 304 stainless steel, Ø 40 mm. Extension works: made of AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish. To be fixed to worktops. Used as handrail and support surface for pans and trays.

ACCESSORIES

	MOD.	DESCRIZIONE				
	0KPT	FEET SET FOR TOP ELEMENT - 40 CM				
	1KPT	FEET SET FOR TOP ELEMENT - 80 CM				
	2KPT	FEET SET FOR TOP ELEMENT - 120 CM	120X20X10			
	KPN	4 FEET SET - FLOOR INSTALLATION				
	NCLT	SIDE PANELS	5,3X92X79			
	NCLTL	SIDE PANELS	0,2X92X79			
	NCLTLB	SIDE PANELS FOR BRATT PAN WITH TILTING WELL				
	04NTR	FRAME WITH CASTORS FOR 40 CM ELEMENT	40X75X15			
	08NTR	FRAME WITH CASTORS FOR 80 CM ELEMENT	80X75X15			
	10NTR	FRAME WITH CASTORS FOR 100 CM ELEMENT	100X75X15			
	12NTR	FRAME WITH CASTORS FOR 120 CM ELEMENT	120X75X15			
	12Nzc	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120X80X15			
	14Nzc	PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140X80X15			
	16Nzc	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160X80X15			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	18NZC	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180X80X15			
	20NZC	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200X80X15			
	22NZC	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220X80X15			
	24NZC	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240X80X15			
	26NZC	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260X80X15			
	28NZC	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280X80X15			
	NZC	SIDE PLINTH FOR BACK TO BACK BLOCK				
	NZCC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH UPRIGHTS				
	04MF	SMOKE EXHAUST FLUE FOR 40 CM ELEMENT	40X6,5X17,6			
	08MF	SMOKE EXHAUST FLUE FOR 80 CM ELEMENT	80X6,5X17,6			
	04NCF	HANDRAIL FOR A FRONT SIDE 40 CM	40X6,9X4			
	08NCF	HANDRAIL FOR A FRONT SIDE 80 CM	80X6,9X4			
	12NCF	HANDRAIL FOR A FRONT SIDE 120 CM	120X6,9X4			
	14NCF	HANDRAIL FOR A FRONT SIDE 140 CM	140X6,9X4			
	16NCF	HANDRAIL FOR A FRONT SIDE 160 CM	160X6,9X4			
	04NPF	EXTENSION WORK SHELF - 40 CM	40X15,1X5,4			
	08NPF	EXTENSION WORK SHELF - 80 CM	80X15,1X5,4			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	12NPF	EXTENSION WORK SHELF - 120 CM 120X15,1X5,4				
	16NPF	EXTENSION WORK SHELF - 160 CM 160X15,1X5,4				

ICON9000 MODULAR COOKING 2MM BRIDGE INSTALLATION

The table with installation instructions is in the introductory section to the chapter.

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	04NPSS	CROSS BAR SUPPORT FOR 40 CM ELEMENT	40X0X0			
	08NPSS	CROSS BAR SUPPORT FOR 80 CM ELEMENT	80X0X0			
	12NPSS	CROSS BAR SUPPORT FOR 120 CM ELEMENT	120X0X0			
	16NPSS	CROSS BAR SUPPORT FOR 160 CM ELEMENT	160X0X0			
	04NPRF	BOTTOM SHELF	40X0X0			
	08NPRF	BOTTOM SHELF	80X0X0			
	12NPRF	BOTTOM SHELF	120X0X0			
	16NPRF	BOTTOM SHELF	160X0X0			

ICON9000 MODULAR COOKING 2MM

INSTALLATION ON MULTI-ELEMENTS SUPPORT

It is possible to install a cooking line on plinth made of stainless steel or masonry, by using a multi-elements support on which appliances are placed. The multi-element frame is made of AISI 304 stainless steel, 30/10 mm thickness, it ensures a good floor support with only 4/6 height-adjustable stainless

steel feet. Through the extensions it is possible to lengthen the width of the frame. The AISI 304 stainless steel extension, 30/10 mm thickness, is hitched on the multi-element support, thus enhancing the floor foothold of 2/4 height-adjustable stainless steel feet. The multi-element frame can be

equipped with a plinth made of AISI 304 stainless steel, closing the support on 3 sides. Plinth can be easily removed for periodic inspections. These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products.

ACCESSORIES

	MOD.	DESCRIZIONE				
	12NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 120 CM	120X80X15			
	16NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160X80X15			
	18NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180X80X15			
	20NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200X80X15			
	24NT4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240X80X15			
	04NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	40X0X0			
	06NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60X0X0			
	08NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80X0X0			
	10NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100X0X0			
	12NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120X0X0			
	14NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140X0X0			
	16NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 160 CM	160X0X0			
	18NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180X0X0			
	20NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200X0X0			

MOD.	DESCRIZIONE	 cm	 kW	 kW	
	12NZ PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120X86X15			
	16NZ PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160X86X15			
	18NZ PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180X86X15			
	20NZ PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200X86X15			
	22NZ PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220X86X15			
	24NZ PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240X86X15			
	26NZ PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260X86X15			
	28NZ PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280X86X15			
	30NZ PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300X86X15			
	32NZ PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320X86X15			
	34NZ PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340X86X15			
	36NZ PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360X86X15			
	38NZ PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380X86X15			
	40NZ PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400X86X15			
	42NZ PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420X86X15			
	44NZ PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440X86X15			
	46NZ PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460X86X15			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	48NZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480X86X15			
	50NZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500X86X15			
	52NZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520X86X15			
	54NZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540X86X15			
	185NZ	SIDE PLINTHS FOR BACK TO BACK BLOCK				
	185NZC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH EQUIPPED UPRIGHTS				

ICON9000 MODULAR COOKING 2MM INSTALLATIONS ON BEAM

Installation suspended on a beam for one or two-sided customised layouts with no structural constraints and absolute flexibility, both top units and units with underneath cupboard/oven being inserted with great flexibility in the various models. The supporting beam has inside the positioning of all

necessary equipment for power/water/ etc. supply. Cantilever support in tubular Fe360 heavy thickness welded steel structure with anticorrosion epoxy paint finish. Complete with pair of support feet, side covers and top cover in AISI 304 stainless steel, satin finish.

ACCESSORIES

	MOD.	DESCRIZIONE				
	20NSTM	SINGLE-FRONT CANTILEVER SUPPORT 200 CM	200X84X97			
	24NSTM	SINGLE-FRONT CANTILEVER SUPPORT 240 CM	240X84X97			
	28NSTM	SINGLE-FRONT CANTILEVER SUPPORT 280 CM	280X84X97			
	32NSTM	SINGLE-FRONT CANTILEVER SUPPORT 320 CM	320X84X97			
	36NSTM	SINGLE-FRONT CANTILEVER SUPPORT 360 CM	360X84X97			
	40NSTM	SINGLE-FRONT CANTILEVER SUPPORT 400 CM	400X84X97			
	24NSTSME	EXTENSION TO SINGLE FRONT CANTILEVER SUPPORT - 240 CM				
	20NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 200 CM	200X139X97			
	24NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 240 CM	240X139X97			
	28NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 280 CM	280X139X97			
	32NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 320 CM	320X139X97			
	36NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 360 CM	360X139X97			
	40NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 400 CM	400X139X97			
	24NSTSBE	EXTENSION TO DOUBLE FRONT CANTILEVER SUPPORT - 240 CM				

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	02NSAT	HOOK TO CANTILEVER SUPPORT FOR 20 CM ELEMENTS	20X16X76			
	04NSAT	HOOK TO CANTILEVER SUPPORT FOR 40 CM ELEMENTS	40X16X76			
	08NSAT	HOOK TO CANTILEVER SUPPORT FOR 80 CM ELEMENTS	80X16X76			
	10NSAT	HOOK TO CANTILEVER SUPPORT FOR 100 CM ELEMENTS	100X16X76			
	12NSAT	HOOK TO CANTILEVER SUPPORT FOR 120 CM ELEMENTS	120X16X76			
	SNTOP	SUPPORTS FOR TOP ELEMENTS ON CANTILEVER BEAM	92X4X25			
	20NSCRM	BACK PANNELLING 200 CM	200X80X68			
	24NSCRM	BACK PANNELLING 240 CM	240X80X68			
	28NSCRM	BACK PANNELLING 280 CM	280X80X68			
	32NSCRM	BACK PANNELLING 320 CM	320X80X68			
	36NSCRM	BACK PANNELLING 360 CM	360X80X68			
	40NSCRM	BACK PANNELLING 400 CM	400X80X68			
	04NSCTT	BOTTOM PANEL FOR 40 CM TOP ELEMENTS	40X84X50			
	08NSCTT	BOTTOM PANEL FOR 80 CM TOP ELEMENTS	80X84X50			
	12NSCTT	BOTTOM PANEL FOR 120 CM TOP ELEMENTS	120X84X50			
	NSCLD	SIDE PANEL - RIGHT VERSION	0,4X92X79			
	NSCLS	SIDE PANEL - LEFT VERSION	0,4X92X79			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	NSCLTD	SIDE PANEL - RIGHT VERSION FOR TOP ELEMENT	0,4X92X79			
	NSCLTS	SIDE PANEL - LEFT VERSION FOR TOP ELEMENT	0,4X92X79			
	NSCLBD	SIDE PANEL - RIGHT VERSION FOR BRATT PAN WITH TILTING WELL	0,4X13X79			
	NSCLBS	SIDE PANEL - LEFT VERSION FOR BRATT PAN WITH TILTING WELL	0,4X13X79			

ICON9000 MODULAR COOKING 2MM EQUIPPED UPRIGHTS

Uprights: welded tubular AISI 304 stainless steel structure, section 50x30 mm, 2 mm thick, cover made of AISI 304 stainless steel plate, satin finish, 0.8 mm thick. They are pre-arranged for fixing to floor by plugs and appliance fixing by means of screws. Uprights include a shelf on the upper level (made

of AISI 304 stainless steel). To choose the accessories of the uprights see the introductory section to the chapter. At the upper level, between uprights, it is possible to install a pan-support connecting grid. The compatibility of the accessories at the lower level depends on the underlying functional elements. If

the lower level has no accessory, upright must be compulsorily completed with cover CCIA-CCIB.

ACCESSORIES

	MOD.	DESCRIZIONE				
	CMG04	SINGLE FRONT UPRIGHT - 1 GRID 40 CM	40X46X182			
	CMG08	SINGLE FRONT UPRIGHT - 1 GRID 80 CM	80X46X182			
	CMR04	SINGLE FRONT UPRIGHT - 1 SHELF 40 CM	40X46X182			
	CMR08	SINGLE FRONT UPRIGHT - 1 SHELF 80 CM	80X46X182			
	CML08	SINGLE FRONT UPRIGHT - 1 SHELF WITH LIGHTING 80 CM	80X46X182	0,007	230V 1N~ / 50 ÷ 60HZ	
	CBGG04	DOUBLE FRONT UPRIGHT - 2 GRIDS 40 CM	40X86X182			
	CBGG08	DOUBLE FRONT UPRIGHT - 2 GRIDS 80 CM	80X86X182			
	CBRR04	DOUBLE FRONT UPRIGHT - 2 SHELVES 40 CM	40X86X182			
	CBRR08	DOUBLE FRONT UPRIGHT - 2 SHELVES 80 CM	80X86X182			
	CBGR04	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 40 CM	40X86X182			
	CBGR08	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 80 CM	80X86X182			
	CBL08	DOUBLE FRONT UPRIGHT - 2 SHELVES WITH LIGHTING 80 CM	80X86X182	0,014	230V 1N~ / 50 ÷ 60HZ	
	CBGL08	DOUBLE FRONT UPRIGHT 1 GRID 1 SHELF WITH LIGHTING 80 CM	80X86X182	0,007	230V 1N~ / 50 ÷ 60HZ	
	CBRL08	DOUBLE FRONT UPRIGHT 1 GRID 1 SHELF WITH LIGHTING 80 CM	80X86X182	0,007	230V 1N~ / 50 ÷ 60HZ	

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	GP04	PAN SUPPORT CONNECTING REST 40 CM	40X40X5			
	GP06	PAN SUPPORT CONNECTING REST 60 CM	60X40X5			
	GP08	PAN SUPPORT CONNECTING REST 80 CM	80X40X5			
	GP10	PAN SUPPORT CONNECTING REST 100 CM	100X40X5			
	GP12	PAN SUPPORT CONNECTING REST 120 CM	120X40X5			
	GP14	PAN SUPPORT CONNECTING REST 140 CM	140X40X5			
	GP16	PAN SUPPORT CONNECTING REST 160 CM	160X40X5			
	GP18	PAN SUPPORT CONNECTING REST 180 CM	180X40X5			
	GP20	PAN SUPPORT CONNECTING REST 200 CM	200X40X5			
	R04IA	SHELF FOR UPRIGHT SIDE A CM 40	40X25X5			
	R04IB	SHELF FOR UPRIGHT SIDE B CM 40	40X25X5			
	R08IA	SHELF FOR UPRIGHT SIDE A CM 80	80X25X5			
	R08IB	SHELF FOR UPRIGHT SIDE B CM 80	80X25X5			
	G08IA	GRID SHELF FOR UPRIGHT SIDE A CM 80	80X25X5			
	G08IB	GRID SHELF FOR UPRIGHT SIDE B CM 80	80X25X5			
	TGNIA	CONTAINER SUPPORT FOR UPRIGHT SIDE A	74X36X5			
	TGNIB	CONTAINER SUPPORT FOR UPRIGHT SIDE B	74X36X5			

ACCESSORIES

	MOD.	DESCRIZIONE				
	CRAIA	ARTICULATED TAP SIDE A				
	CRAIB	ARTICULATED TAP SIDE B				
	RBE208IA	SHELF WITH SOCKETS BOX SIDE A CM 80	80X25X34			230V 1N~ / 50 ÷ 60HZ
	RBE208IB	SHELF WITH SOCKETS BOX SIDE B CM 80	80X25X34			230V 1N~ / 50 ÷ 60HZ
	PE1IA	SOCKET SIDE A				230V 1N~ / 50 ÷ 60HZ
	PE1IB	SOCKET SIDE B				230V 1N~ / 50 ÷ 60HZ
	RPE104IA	SHELF WITH SOCKET SIDE A CM 40	40X25X5			230V 1N~ / 50 ÷ 60HZ
	RPE104IB	SHELF WITH SOCKET SIDE B CM 40	40X25X5			230V 1N~ / 50 ÷ 60HZ
	RPE108IA	SHELF WITH SOCKET SIDE A CM 80	80X25X5			230V 1N~ / 50 ÷ 60HZ
	RPE108IB	SHELF WITH SOCKET SIDE B CM 80	80X25X5			230V 1N~ / 50 ÷ 60HZ
	CCIA	UPRIGHT COVER SIDE A				
	CCIB	UPRIGHT COVER SIDE B				
	TI08	UPPER MIDDLE CLOSING SECTION				
	TI10	UPPER MIDDLE CLOSING SECTION				
	TI12	UPPER MIDDLE CLOSING SECTION				
	TI14	UPPER MIDDLE CLOSING SECTION				
	TI16	UPPER MIDDLE CLOSING SECTION				

ACCESSORIES

	MOD.	DESCRIZIONE				
	TI18	UPPER MIDDLE CLOSING SECTION				
	TI20	UPPER MIDDLE CLOSING SECTION				
	TI22	UPPER MIDDLE CLOSING SECTION				
	TI24	UPPER MIDDLE CLOSING SECTION				
	TI26	UPPER MIDDLE CLOSING SECTION				
	TI28	UPPER MIDDLE CLOSING SECTION				
	TI30	UPPER MIDDLE CLOSING SECTION				
	TLE02	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE04	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE02M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				
	TLE04M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				



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