

ESSENCE

COOKING LINE

900 — 700 — 650 — 1100

SILKO

ESSENCE

COOKING LINE

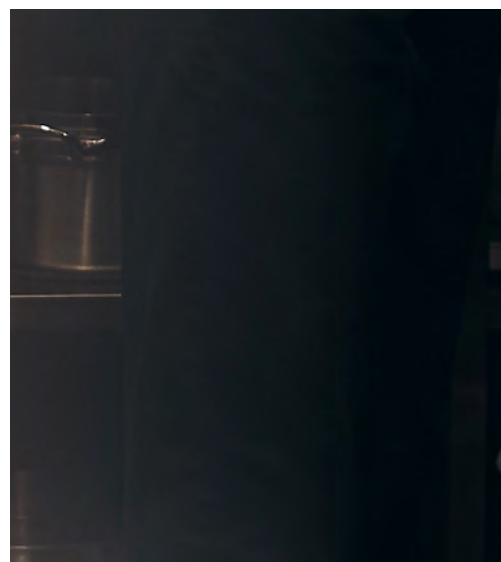
900 — 700 — 650 — 1100

SILKO

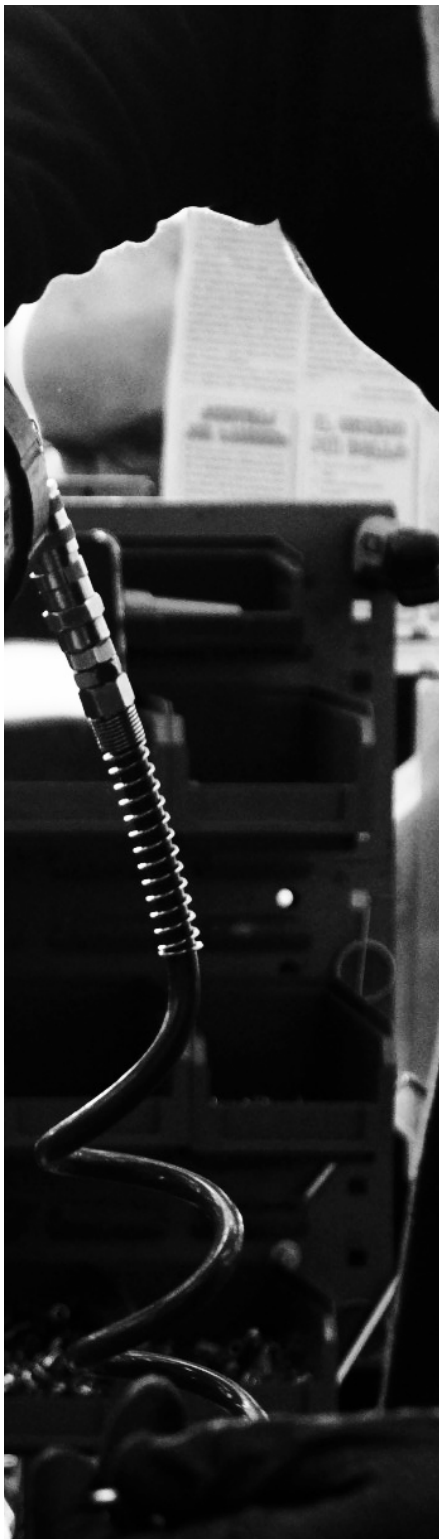
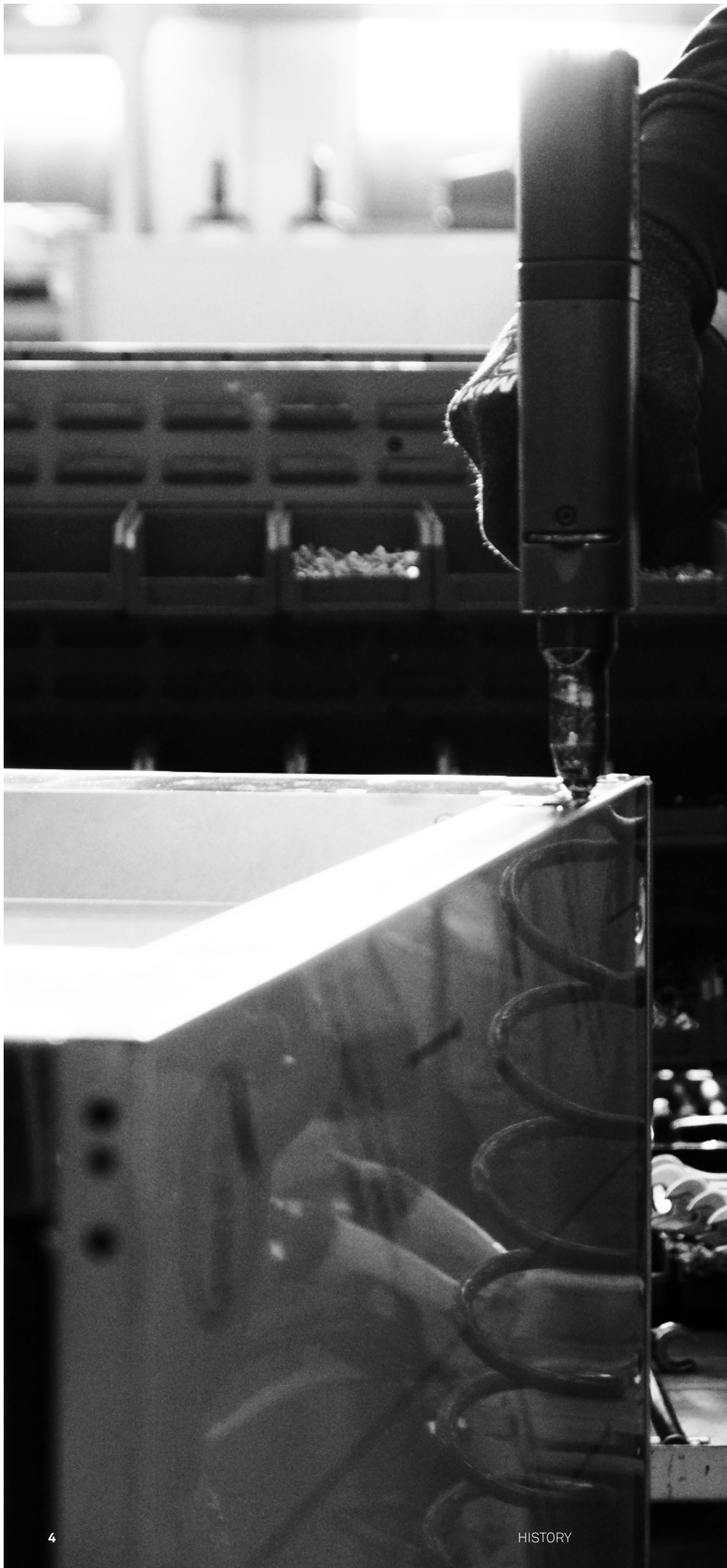
Essence: where efficiency meets design and innovation

Build quality and modular flexibility paired with the most advanced technology in a perfectly harmonious fusion: this is the essence of our cookers.

Made entirely of stainless steel with attention to every aesthetic and stylistic detail, no matter how small, Essence cookers from Silko are functional, easy to use and ergonomic. A mix of ingredients designed to satisfy the desires of the most demanding chefs.







Professional cookers and catering equipment, since 1980

Our company specialises in the design and manufacture of professional stainless steel equipment for the catering sector.

Since its inception in 1980, Silko has stood out for its attention to detail, the quality of its materials and the originality of its solutions, which are designed to optimise productivity and improve the organisation of work in the kitchen.

From the outset, our attention to product design combined with the use of innovative technologies has allowed us to develop special and customised projects for prestigious and international clients. Today Silko is part of Ali Group, one of the leading companies in the global catering equipment market, consisting of a network of companies spread over every continent and which acts as an innovation driver and guiding force in our international growth process.

We are an agile, fast-paced company

Leanness and flexibility are our important added values, which simplify the management of our business processes and help us to keep pace with variable market trends.

We are an agile company that offers customised responses at every level, from individual customers to large restaurant chains. Silko is not only a manufacturing company, but also an innovation and development studio capable of designing and managing projects end-to-end, as well as producing and supplying equipment and accessories. Our ability to move at a fast pace has allowed us to promptly identify future trends and adapt to changes, embracing them as opportunities to create value.



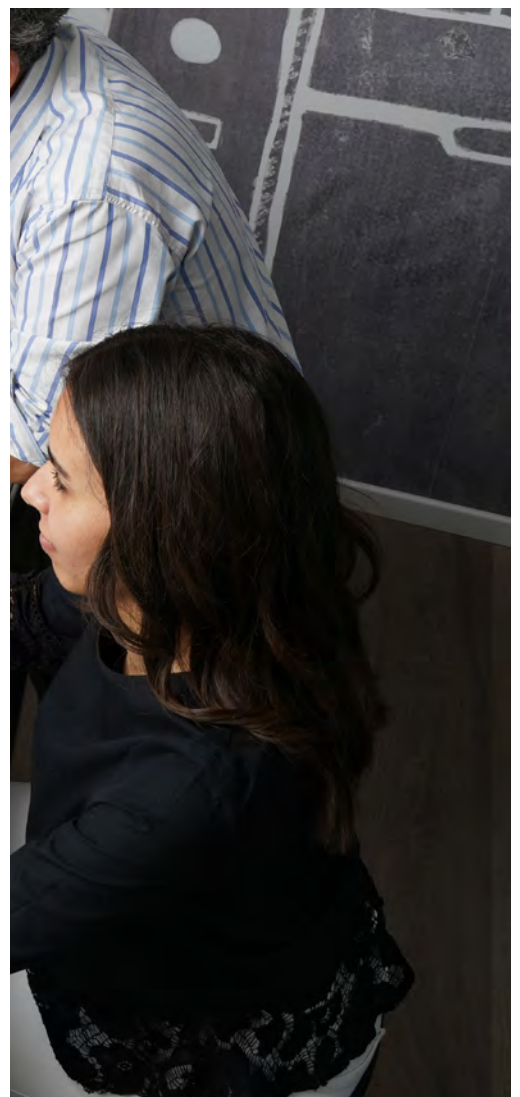
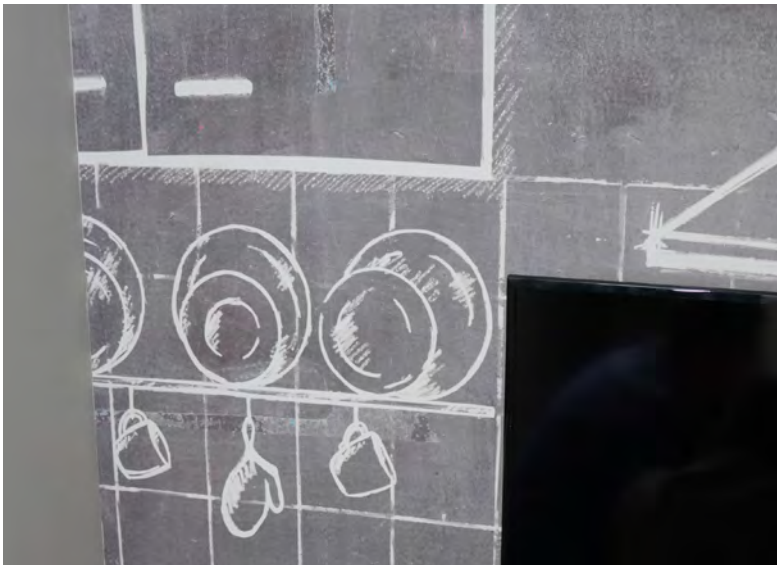




TABLE OF CONTENTS

2	Introduction	36	Back to back Essence
4	History	37	Ikónico
6	Silko today	38	Configure your kitchen
10	Technologies	40	650 Series
10	Induction Tech		
14	Evo Fryer	44	1100 Series
16	700 — 900 Series	47	Technical data
18	900 Series	48	Gas cookers
20	700 Series	50	Electric cookers
22	Gas cookers	51	Solid tops
23	Electric cookers	53	Glass-ceramic cookers
24	Solid tops	54	Induction cookers
25	Glass-ceramic cookers	55	Electric frytop
26	Induction cookers	58	Gas frytop
27	Frytop	61	Pasta cooker
28	Pasta cooker	62	Fryers
29	Evo Fryer	63	Warm container
30	Fryer	63	Electric grills
31	Warm container	64	Gas grills
32	Grill	64	Lava stone grills
32	Lava stone grill	65	Multifunction
33	Multifunction	65	Bain-marie
33	Bain-marie	66	Boiling pans
34	Boiling pans	66	Bratt pans
34	Bratt pans	67	Woks
35	Woks	67	Induction woks
35	Neutral elements	68	Neutral elements

Induction Tech

The induction hob is an efficient and sustainable technology designed for those who require a safe, fast and functional cooking method.

LOCALISED HEAT

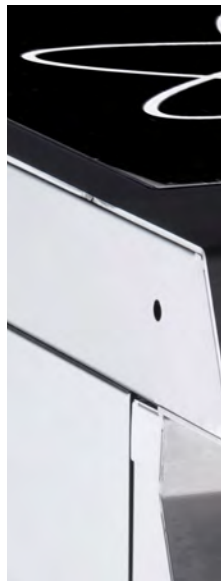
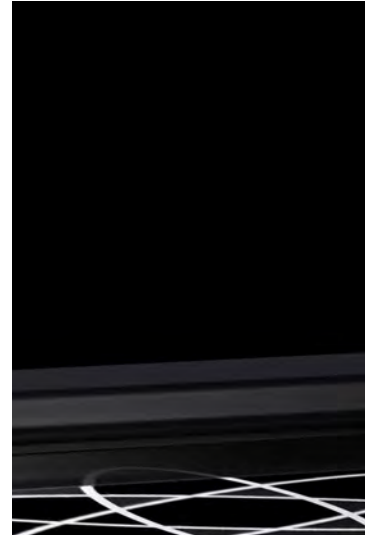
With this technology, heat is produced only where it is needed, i.e. where the cooktop is in contact with the pot or pan, thereby minimising heat loss to the surrounding environment.

REDUCED ENERGY WASTE

Localised heat means less energy waste: induction hobs boast an efficiency of over 90%, which is extremely high compared with other cooking systems.

SUSTAINABLE TECHNOLOGY

High efficiency, optimised cooking times, fewer emissions: all these characteristics make induction the most sustainable cooking technology on the market.





WHY CHOOSE AN INDUCTION HOB



HEATING SPEED: if all the generated heat is used, it's easy to understand that cooking times will be significantly reduced, in some cases, by up to half.



SAFETY: heat is only produced when there is a ferromagnetic pan on the hob, reducing the risk of fires or burns.



HYGIENE AND CLEANLINESS: the totally smooth surface of the hob enables it to be cleaned and sanitised quickly and thoroughly.

HOW DOES INDUCTION WORK?

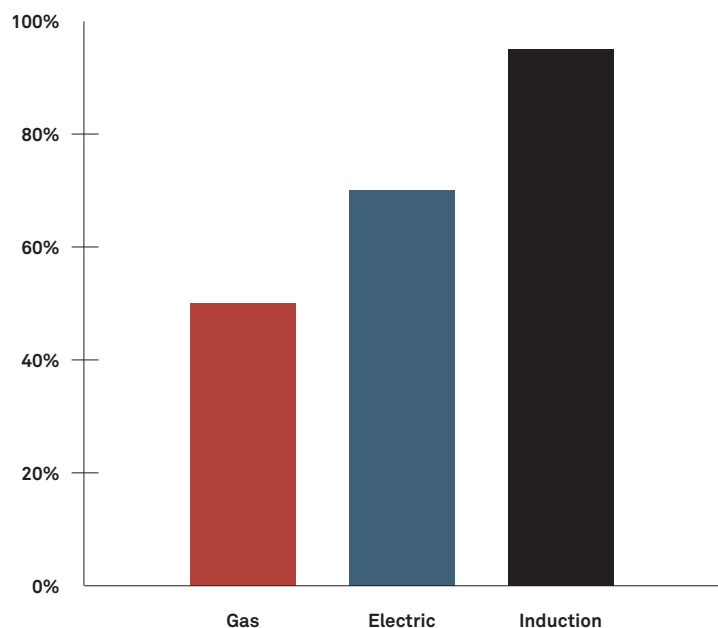
Induction hobs consist of a glass-ceramic surface under which are coils resting on a ferrite core. When the inductor is turned on and a pan is placed on the cooking plate, the coils release an electromagnetic field that generates heat where the pan contacts the plate.

Thanks to the localised heat, the hob remains relatively cold to the touch and energy dispersion is reduced, as are the risk of accidental burns and the burning of food residue.



ENERGY EFFICIENCY

Induction is one of the most efficient cooking technologies: induction is 95% efficient (ratio between energy delivered and energy consumed), compared with gas cookers (50%) and electric cookers (70%). The concentration of heat also enables cooking times to be reduced: for example, only 80 seconds are needed to boil 1 litre of water.



EVEN COOKING

Pans used with induction hobs must be made of materials that have the following properties: good conduction, good magnetism and good electrical resistance.

It is important to consider that heat is distributed homogeneously over the cooktop, so food cooks evenly.



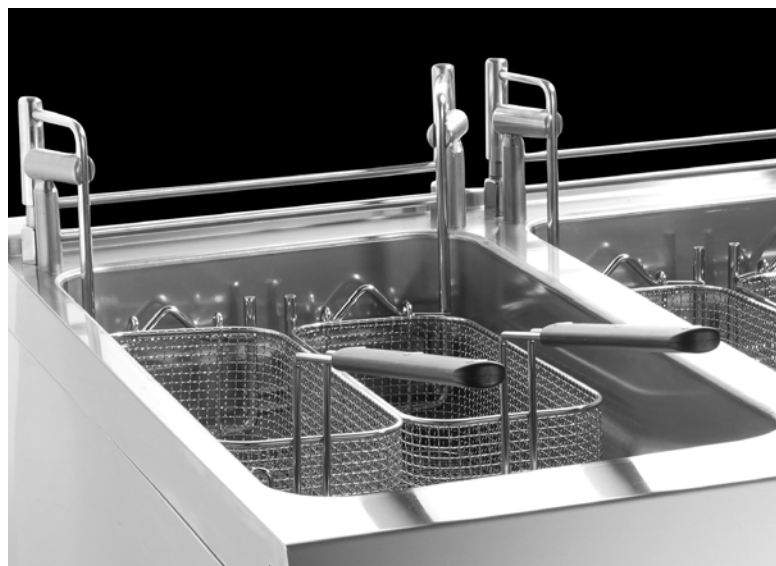
LOWER ENVIRONMENTAL IMPACT

Induction hobs have lower environmental impact compared with conventional classic hobs. They don't need gas to function, but instead use electricity, which is a clean energy source, and release fewer CO₂ emissions into the environment during the cooking process.



Evo Fryer

The new twin-tank Evo Fryer features an innovative technology that reduces energy consumption while doubling productivity.

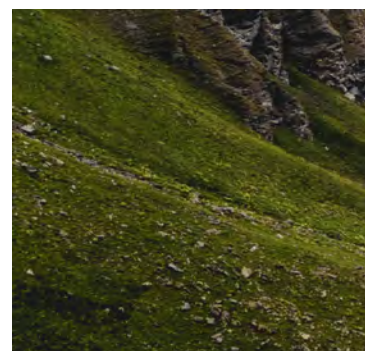


TECHNICAL DATA

- 22 + 22 litres
- 44 kW
- Oil collection tank approx. 50 L
- Productivity: up to 88 kg/h of chips in total
- 30 recipes available (20 pre-installed + 10 custom)
- Coming soon: Wi-Fi connectivity

Double the performance, single filtering

The twin-tank Fryer Evo can filter oil alternately using a single filtering system, ensuring that there are no pauses during service.





ZERO WASTE: the integrated oil filtering system allows for numerous cooking cycles, keeping the oil clean and the quality of the finished product unaltered.



EASY AND SAFE: oil is added and emptied in total safety using the built-in filling/drainage system, avoiding injuries and effort on the part of the operator.

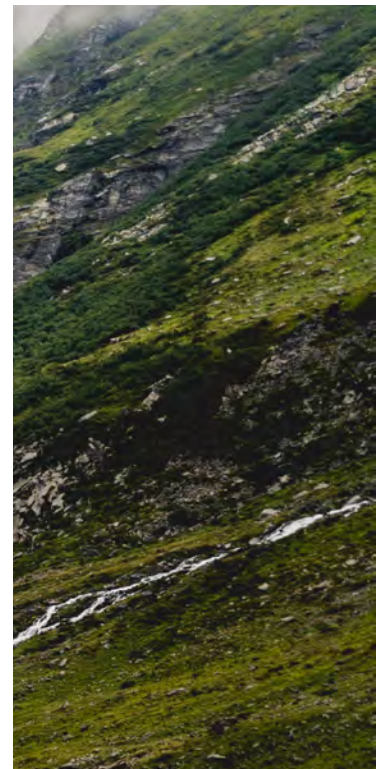
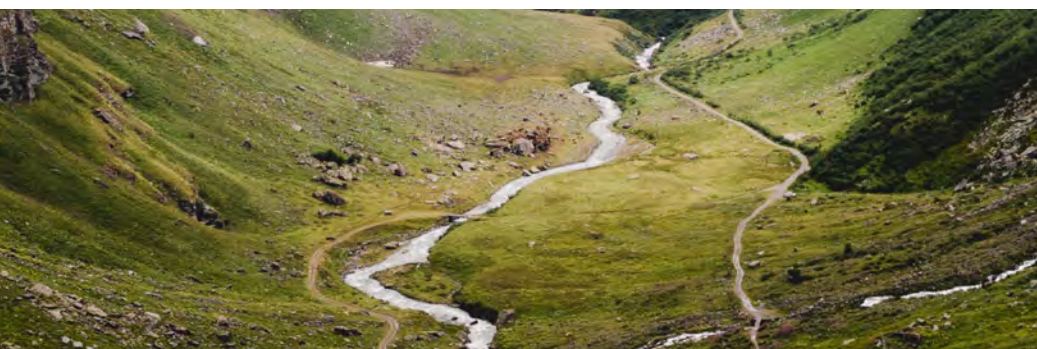


HYGIENE GUARANTEED: the tank's design, with rounded edges and a large cooling area in the lower part, facilitates deep and thorough cleaning.



SAVINGS AND SUSTAINABILITY

The double filtering system, which effectively eliminates even the smallest impurities, saves up to 35% of frying oil per year. This system also reduces running costs by keeping the fryer in excellent condition.



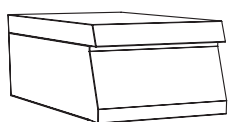
700 — 900 Series

Modular flexibility, for any combination

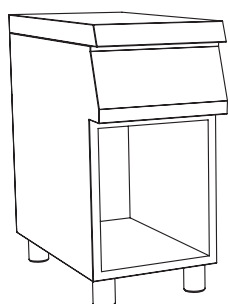
The 700 and 900 series include four types of modular unit based on your needs:

- TOP VERSION, which can be combined with a range of different bases depending on your needs;
- OPEN VERSION, for keeping all equipment in view;
- CABINET VERSION, with door hinged on one side;
- DRAWER VERSION, providing easy and convenient access to stored items.

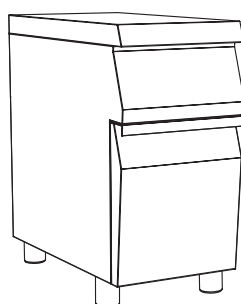
Top version



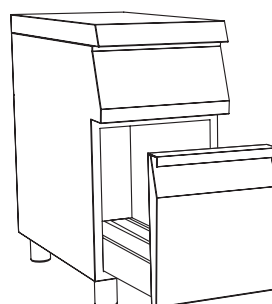
Open version



Cabinet version



Drawer version





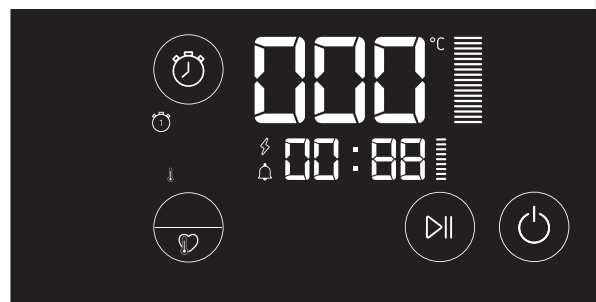
NEW

INTERIOR LIGHT
to better illuminate the
interior of the storage unit

INSULATED DOOR
for a more protected interior

SELF-CLOSING DOOR
for greater operator comfort

900 SERIES



SOLIDITY AND HIGH PERFORMANCE

The 900 Series is composed of extremely solid and robust modular elements. The 20/10 thick moulded worktop with rounded corners guarantees high levels of performance and reliability, while the open burners with drip pan and flush-mounted grates enable pans to be moved conveniently and effortlessly. Also available on request are a water filling/draining kit for improved cleaning, and stainless steel grates.

PLUS

1. VERSATILITY: the modules adapt to multiple spaces and are available in different sizes: 400, 600, 800, 1000, 1200 or 1600 mm.
2. CONTROL: the knob is integrated into an electronic panel that gives the chef greater control.
3. STRENGTH: the worktops, moulded in 20/10 stainless steel with rounded corners, provide strength and durability over time, as well as being easy to clean.
4. EFFICIENCY: the high-performance open burners deliver 10 kW heat output, for quick and efficient cooking.
5. PRACTICALITY: the flush-mount grates allow pans to be moved around conveniently without additional effort, contributing to greater ergonomics in the kitchen.



INNOVATIVE TECHNOLOGY

900 Series cookers also offer electronic versions of the electrical devices, with the knob integrated into an easy and intuitive control panel. A further added value to meet the real needs of the most productive professional kitchens.



700 SERIES

QUALITY, STRENGTH AND RELIABILITY

Three words that aptly describe the 700 Series cookers. Equipped with 15/10 thick moulded worktops made of AISI 304 stainless steel, they are modular solutions ideal for hotels and all establishments that need to guarantee a medium-high number of covers. Thanks to over 200 existing solutions and the added possibility of customisation with accessories and details, each customer can configure the model that is best suited to their needs.

PLUS

1. **VERSATILITY:** the modules adapt to various spaces and are available in different sizes: 400, 600, 800, 1000 or 1200 mm.
2. **DESIGN:** choose between floor or top versions, allowing the cooker to blend in perfectly with the design and style of the surrounding environment.
3. **STRENGTH:** the worktops, moulded in 15/10 stainless steel with rounded corners, provide strength and durability over time, as well as being easy to clean.
4. **EFFICIENCY:** the burners are watertight and have a high efficiency rating of 6 kW (lower output ratings available on request).
5. **PRACTICALITY:** the integrated drawers reduce the number of trips needed around the kitchen, creating an organised space from which to carry out your work.



FLEXIBILITY AND CUSTOMISATION

700 Series cookers can be combined with unlimited freedom thanks to the wide range of available equipment. The possibility of customising the colour scheme by choosing between RAL colours, the high build quality and versatility make these equipment units perfect for meeting the needs of every chef.

GAS COOKERS

- AISI 304 stainless steel hob equipped with flush-mount cast iron grates for easy movement of pans;
- open burners from 4 to 9 kW, hermetically fixed to the hob with the possibility of a water filling/drainage accessory for easy cleaning;
- ergonomic control knobs for instant and precise heat control;
- High-efficiency brass burner complete with low-consumption pilot flame.



Drip pans without slots

Also available with drip pans without slots for greater hygiene, with stainless steel grates and 10 kW burners.



Water filling/drainage

Water discharged into the drip pan prevents dirt from settling on the steel surface of the hob.



ELECTRIC COOKERS

- Square or round cast-iron hot plates, hermetically fixed to the hob, available in the following sizes:
 - 700 series with 2.6 kW Ø22 plates, 2,6 kW 22×22 square plates;
 - 900 series with 4 kW 30×30 square plates;
- oven variant equipped with a 6 kW GN 2/1 static electric oven with temperature adjustment from 50°C to 300°C;
- 2 to 4 plates on open base, with doors or on electric oven and available in top version.



Round plates

Also available in version with round plates of 2.6 kW each in the 700 series.



SOLID TOPS

ELECTRIC VERSION

- Cooking plate in AISI stainless steel with smooth chromed surface;
- worktop with raised border to collect liquids;
- rounded corners and bevelled upper edge.
- activation of heating via thermostat, with adjustable surface temperature from 50°C to 400°C;
- independent cooking zones of 2.5 kW each (700) / 4 kW each (900).

New electronic version (900):

- precise temperature adjustment to one degree °C for versions with thermostat;
- integrated timers with buzzer;
- programmable stand-by setting;
- optional temperature probe with signal when temperature is reached.

Available with 2 to 4 burners on open base, with doors or on electric oven and also in the top version.



GAS VERSION

- Cast-iron radiant plate with central hole;
- heating obtained by a high efficiency cylindrical burner at the centre of the plate, which reaches 500°C;
- power output 9 kW (700), 14 kW (900), 6 kW (in the 1/2 module version).

Available in single versions, combined with open burners, top, on open base, with doors or on a GN 2/1 gas oven with power output up to 8 kW and temperature from 50°C to 300°C.

GLASS-CERAMIC COOKERS

- 6 mm thick tempered glass top, with 4 independent cooking zones of 2.5 kW Ø22 (700) or 4 kW each (900), defined by printed borders.

New electronic version (900):

- multilevel management of energy/power regulation, three integrated timers with buzzer;
- low-voltage digital inputs to optimise consumption and optional temperature probe with signal when temperature is reached.

Available from 2 to 4 zones, top, on an open base, with doors, or on a 6 kW static electric oven with temperature adjustment from 50°C to 300°C.



Cleaning

Glass-ceramic cookers offer high performance and the advantage of being easy to clean, thanks to the smooth and stain-resistant surface.



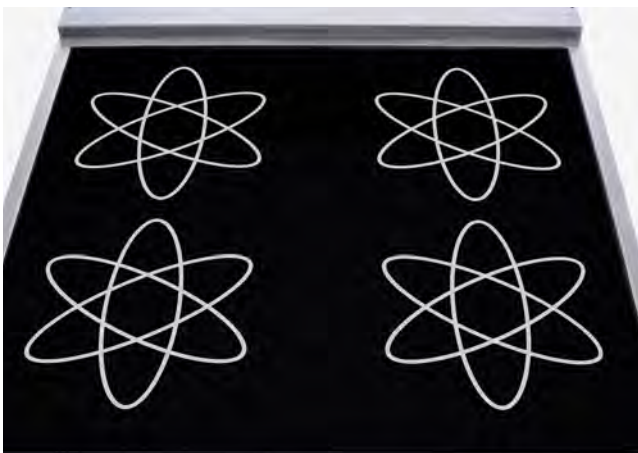
INDUCTION COOKERS

- Tempered glass top, 6 mm thickness, hermetically sealed.
- independent cooking zones of 3.5 kW Ø23 (700), 5 kW Ø28 (900), 7 kW (full surface 900) defined by printed borders, each with inductor equipped with a recognition system that activates heating if a pan is detected.

New electronic version (900):

- multilevel management for regulation of energy/power;
- integrated timers with buzzer.

Available with 2 to 4 zone top, on open base or with doors. Available in Wok version.



Speed

Induction hob, 10 power levels, pan detection and fast heating for significantly shorter cooking times.

Full surface zones

Version with full surface heating zones, possibility of working with multiple pans on the same zone, thus using the entire surface of the hob.



FRYTOP

- Top made of AISI 304 stainless steel.
- independent cooking zones with AISI 430 steel or chrome hot plates, tilted and hermetically welded, in smooth, ribbed or mixed variants for different types of cooking;
- cooking surface lowered 4 cm below the work surface and front hole to convey fats into the appropriate drawer located in the control panel;
- adjustable temperature from 110° to 400°, depending on versions.



GAS VERSION

Heating by means of a steel burner with a stabilised flame for each cooking zone, with gas emission controlled via a safety nozzle with thermocouple or thermostatic valve for chrome versions.

ELECTRIC VERSION

Heating via clad resistance heating elements, also available in the electronic version (900) which allows adjustment to one degree °C for versions with thermostat.

Grease trap

The inclined cooking plate enables grease to be conveyed towards a drawer with a capacity of 2.5 L.



Chrome version

The chrome version radiates less heat than steel, for cooking more delicate foods and easier cleaning.

PASTA COOKER

- Top made of AISI 304 stainless steel.
- equipped with anti-drip border and a moulded basin in AISI 316 stainless steel with a rounded floor for easy cleaning;
- automatic water filling activated by selector on control panel and initial rapid-fill option or slow refresh;
- heating with stabilised flame steel burners (gas versions), pilot burner with safety thermocouple;
- clad resistance heating elements for easy cleaning of the basin (electric versions).



New electronic version (900):
precise controls with touch panel for
cooking, including with the bain-marie
method and with roner function, with
temperature adjustment up to 90°C.



Water filling

Manual or automatic water filling into the basin via solenoid valve activated from the control panel.



Electronic version

Ideal for cooking at low temperatures thanks to precise temperature regulation to one degree inside the tank by means of a probe.



EVO FRYER

- Smart gas or electric fryer with integrated oil filtering system that allows numerous cooking cycles while keeping the quality of the finished product unaltered;
- automatic basket lifting system at the end of the set cooking time;
- 7" high-definition touch screen panel designed for inputting recipes and programs customised by the chef;
- hard/soft heating management with possibility of setting oil maintenance to 120°C during the preheating phase and during periods of inactivity;
- Filling/drainage system for filling and emptying the tank on an external container;
- absence of burner pipes in the tank to guarantee deep cleaning and safe hygiene;
- rounded edges and cold area in the lower part of the tank to simplify cleaning operations.



Automatic oil filling/drainage

The automatic oil filling/drainage system uses a pipe located in the front part of the machine, at the bottom of the container.



Automatic basket lifting

Automatic basket lifting system which gives the chef greater freedom of movement at the end of the cooking process.



FRYER

- Gas or electric fryer with AISI 304 stainless steel top and moulded tanks equipped with a large cold area for collection of cooking residues;
- capacity of 8, 10, 15 L (700) and 10, 15, 22, 23 L (900), with one or two tanks;
- heating system inside or outside the tank (clean tank), controlled by a thermostatic valve or thermostat adjustable from 100°C to 185°C;
- steel burners with optimised flame for the gas versions or with steel clad resistance heating elements for the electric versions;
- manual reset safety thermostat.

New electronic version (900):

- digital controls and precise temperature regulation.



Rotatable heating element

Heating obtained with clad resistance heating element in AISI 304 steel positioned inside the tank and rotatable by over 90° for easy cleaning.



Stainless steel burners

Heating obtained with optimised flame stainless steel burners, positioned outside the tank.



WARM CONTAINER

- Top made of AISI 304 stainless steel, with moulded basin for drip pan GN 1/1 h=15 cm, ideal for keeping fried foods at the right temperature and crunchiness;
- lower resistance heating element with thermostat for regulating the temperature from 30°C to 90°C;
- adjustable infrared upper heating with On/Off switch;

Available with 1-basin modules on an open base, with doors or drawers or in the top version.



Internal tray

The internal tray containing the potatoes for heating can be removed for thorough cleaning.



GRILL



- 3-sided splatter guard.
- Front grease channel and removable grease trap.

ELECTRIC VERSION

Heating obtained by means of liftable clad resistance heating elements equipped with a safety lock. Activation and regulation by thermostat.

GAS VERSION

Heating obtained by means of stabilised flame burners. Heating regulation via a safety nozzle with thermocouple and pilot light. With reversible cast iron grate.

LAVA STONE GRILL



- Made of stainless steel;
- heating via stabilised flame gas burners with pilot and safety thermocouple;
- independent cooking areas with lava stone, controlled by a safety tap with valve;
- cooking grills with 2 height settings, in stainless steel or cast iron for meat and fish;
- removable grease trap.



Reversible grill

The cast iron cooking grill is reversible and tiltable for cooking fatty meats, or can be used horizontally for cooking fish and vegetables.

MULTIFUNCTION



- Electric multifunction unit made of AISI 304 stainless steel;
- equipped with a stainless steel tank with mirrored floor and differentiated cooking zones;
- heating through clad resistance elements located under the basin;
- adjustable temperature control thermostat from 50°C to 300°C and safety thermostat;
- large drain hole for emptying basin into a GN container placed in the compartment below.

BAIN-MARIE



- Electric bain-marie with top made of AISI 304 stainless steel;
- moulded stainless steel basin, basin GN size with max height 150 mm;
- heating by means of clad resistance heating elements placed under the basin and water temperature thermostatically controlled between 30°C and 90°C;
- manually resettable safety thermostat intervenes in the case of activation with an empty basin.

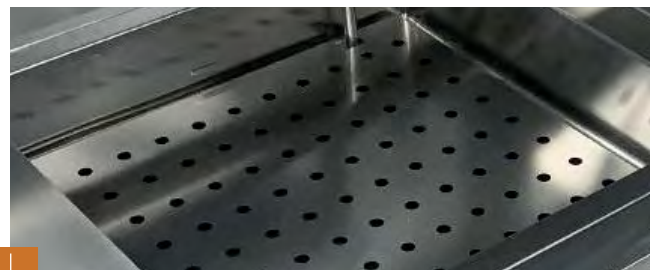
Multiple cooking options

Extremely versatile, it can be used for direct cooking, stewing, braising, or in a bain-marie or for light frying.



Water filling/drainage

Water filling is carried out via a special control on the control panel and water drainage occurs by means of an overflow system.



BOILING PANS



- Stainless steel gas and electric boiling pans with direct or indirect heating.
- indirect module recommended for sauces, jams or foods that mustn't stick to the walls or floor of the pan;
- direct module recommended for broths, soups, pasta and vegetables;
- available in different capacities: 50, 100 or 150 L;
- Choose to fill with cold or hot water with a command on the control panel and a dispenser fixed to the worktop.

BRATT PANS



- Tilting bratt pan recommended for stews, sauces, risottos, side dishes and for browning, cooking and braising meats;
- available for electric or gas;
- thick bottom to guarantee maximum temperature uniformity and an enhanced output;
- double-walled cover for maximum thermal insulation and safety;
- fill the pan with water using a specific control on the dashboard. Manual or motorised tilting pan.



Different versions

Available versions: electric, electronic, or with autoclave cover. 600 and 800 mm version on base and with cover or autoclave cover.



Equipment

Equipped with double walled covers for maximum thermal insulation and safety. Versions: 800 and 1200 mm and 60, 80 and 120 L.



WOK



- Electric induction wok with AISI 304 stainless steel top hermetically sealed on the surface;
- thickness 15/10 (700) 20/10 (900) designed for head-to-head matching;
- 1 cooking zone of 5 kW power, diameter 30 cm;
- pan recognition system that activates heating in the presence of the cooking receptacle.

NEUTRAL ELEMENTS



- Vast line of highly modular neutral elements in AISI 304 stainless steel;
- thick worktop 15/10 (700) 20/10 (900);
- available in versions with drawer designed to hold GN trays;
- available in 200, 400, 600, 800 mm on an open base or with doors and drawers and in the top version.

Gas version

20/10 hob with high-power cast-iron burner from 10 to 14 kW. Robust support ring in cast iron.



Drawer

Also available with drawer at the top.



BACK TO BACK ESSENCE

BACK TO BACK MODULAR

The Essence 700 and 900 modular elements make it possible to create cooking islands with 2 opposing work spaces, doubling the kitchen's production capacity.



Available combinations

700 - 700



900 - 900



700 - 900



OPPOSED MODULAR WITH SINGLE TOP

The combination of Essence 700 and 900 modules with single countertops provides two seamless work spaces, for ease of use and practical cleaning of the cooking island.



ACCESSORIES FOR THE OPPOSED VERSION

End panel / Single hood / Water column and other.

IKONICO

THE SINGLE COUNTERTOP, THE EMBLEM OF THE MADE-TO-MEASURE KITCHEN

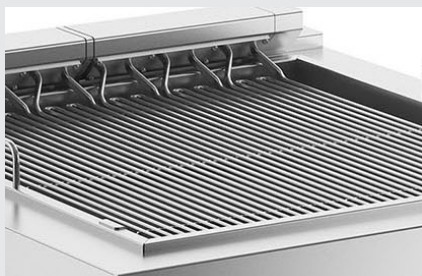
Nowhere is the combination of technology, design and flexibility better demonstrated than in the single countertop, a solution that offers infinite possibilities for customising the kitchen.

By choosing their preferred equipment, finishes and colours, each customer can build a workspace in line with their tastes and professional needs, thereby transforming it into a work of art that reflects their identity and creativity.



Configure your kitchen

1 - FUNCTIONS



The cooking elements of both the gas and electric Essence 700 and 900 modular line can be applied according to your needs. The functions can be welded to the worktop, drop-in flush mounted, or free-standing.

2 - AESTHETICS



BRIDGE: with a bolder, squared design



ESSENCE: with its iconic, elegant shape

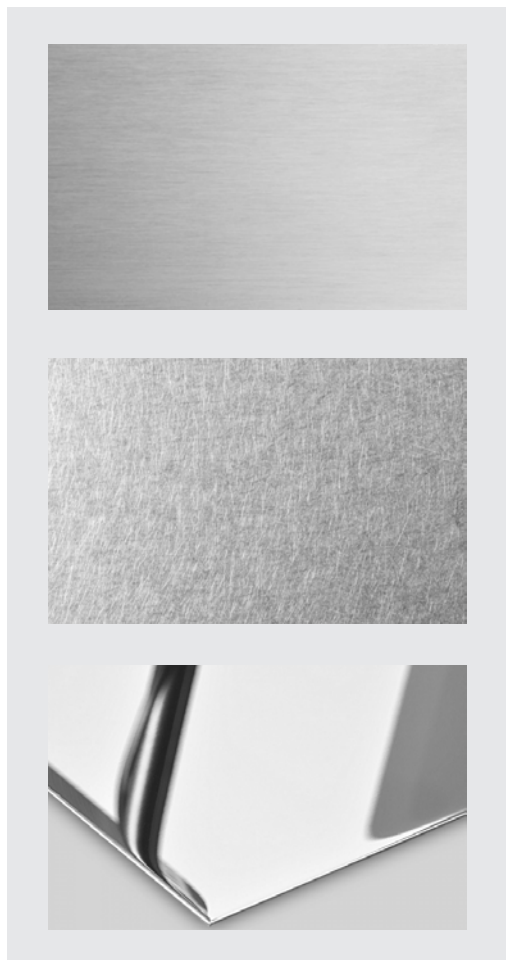


ROUNDED EDGE: soft lines

The cooking island can be bridge-style, with a bolder, squared design, it can follow the iconic and elegant Essence aesthetic, or it can have the softer lines of rounded edges. The side panel can feature the standard equipment, the Essence aesthetic or have a square edge.

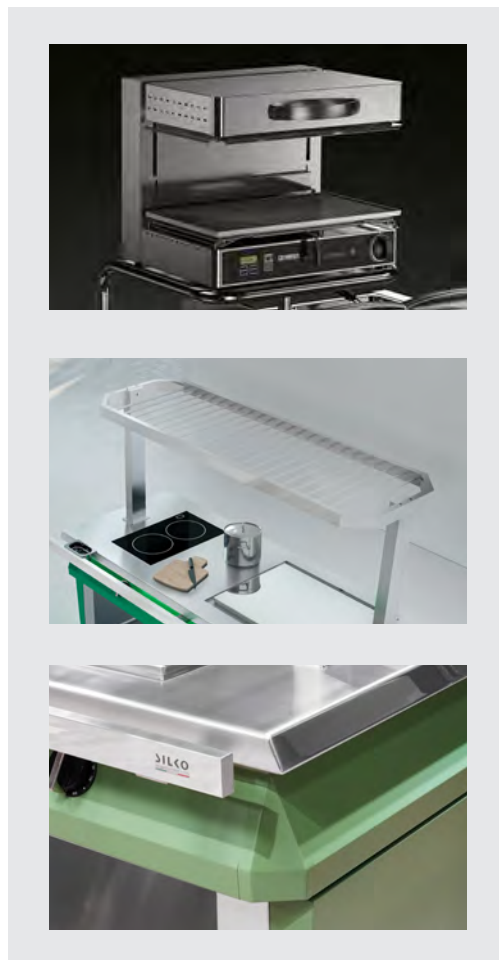
Choose the characteristics of your single countertop

3 - COUNTERTOP



The top made of 304 stainless steel, with a thickness of 20/10 or 30/10, can be customised by choosing between two types of available finishes: satin (Scotch Brite) or orbital, with the possibility of creating mirror-polished details.

4 - ACCESSORIES



Over 20 accessories are available for configuring the cooking island according to your needs. They include a pot rack, salamander grill with its own shelf, taps, a handrail and much more.

650 SERIES



COMPACTNESS AND COMPLETENESS

The 650 Series is a compact and complete kitchen solution that offers high performance without compromise. Designed to make the most of every available space, it allows you to create optimised solutions in terms of space and functionality.

PLUS

1. COMPACTNESS: minimum size, maximum professional performance.
2. COMPLETENESS: over 80 models to meet the most varied usage requirements.
3. VERSATILITY: the modules adapt to multiple spaces and are available in different sizes: 400, 600, 700, 800, 1000 or 1100 mm.
4. FUNCTIONALITY: the wide range of functions makes it possible to configure any cooking solution suited to different contexts, from catering to food trucks and even the corner of a bar. Each solution offers the possibility of using normal or low-temperature refrigerated counters.
5. PRATICALITY: all details have been designed and built to simplify cleaning, making it not only easier but also quicker.





FUNCTIONS

Gas cookers



Electric cookers



Glass-ceramic cookers



Induction cookers



Frytop



Fryer



Pasta cooker



Multifunction



Bain-marie



Neutral elements





1100 SERIES

OPTIMISATION AND ORGANISATION

Maximum efficiency on both sides: this sums up the standout characteristic of the 1100 Series. The kitchen is based on cooking modules that allow working on two sides, favouring the efficient use of space and the organisation of the environment. Every aspect is designed to facilitate the movement of chefs and kitchen staff and ensure a harmonious and highly efficient work environment. The equipment in this series boasts further important qualities that have always been a hallmark of Silko products: modularity, versatility, functionality and high-level performance.

PLUS

1. ROBUSTNESS: top thickness 20/10.
2. FUNCTIONALITY: the pass-through oven allows large quantities of food to be processed uniformly from both sides.
3. MODULARITY: ideal for any space, thanks to its widths of 450, 900 mm x 550 mm or 1100 mm. Choose between floor or top versions.
4. COMPLETENESS: Over 150 models to meet the most varied demands.
5. VERSATILITY: the double-sided controls, pass-through ovens and bases make work more convenient on both sides.

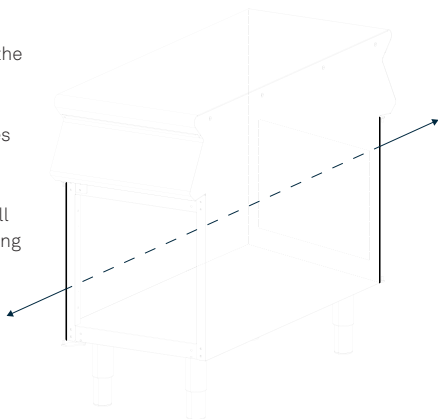


PASS-THROUGH AND TRANSVERSE MODULES

In the 1100 Series it is possible to choose between the version with pass-through modules or transverse modules. By combining these solutions you can exploit every little bit of space available.

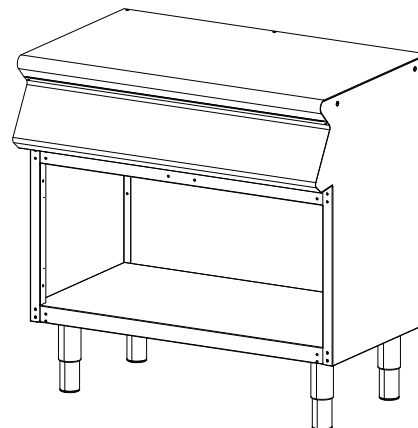
Pass-through modules

The peculiar feature of the pass-through modules is the double-sided equipment, which makes it possible to work from both sides of the line, thus reducing the overall dimensions and exploiting all the available space.



Transverse modules

The transverse modules allow working on a single side and, when combined with the pass-through modules, combine different functions to make the most of every space.



EXAMPLE COMBINATION



Technical data

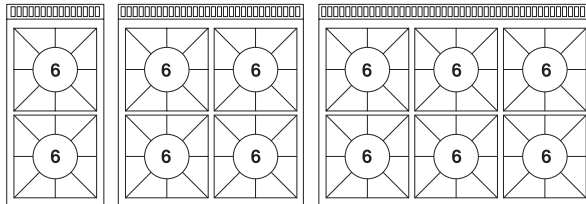
GAS COOKERS

	Model	Dimensions [mm]	Gas power	El. power	V/Hz	Oven power [kW]	Oven capacity
700 SERIES	NECG72A	400×730×900	12				
	NECG72C	400×730×900	12				
	NECG72G	400×730×900	12				
	NECG72T	400×730×320	12				
	NECG74A	800×730×900	24				
	NECG74C	800×730×900	24				
	NECG74E	800×730×900	24	6	380 - 415 V / 50/60 Hz	6	GN 2/1
	NECG74F	800×730×900	32			8	GN 2/1
	NECG74G	800×730×900	24				
	NECG74T	800×730×320	24				
	NECG76A	1200×730×900	36				
	NECG76C	1200×730×900	36				
	NECG76E	1200×730×900	36	6	400 V / 50/60 Hz	6	GN 2/1
	NECG76EC	1200×730×900	36	6	400 V / 50/60 Hz	6	GN 2/1
	NECG76F	1200×730×900	44			8	GN 2/1
	NECG76FC	1200×730×900	44				
	NECG76G	1200×730×900	36				
	NECG76H	1200×730×900	46			10	930×620mm
	NECG76T	1200×730×320	36				

EL. PLATES

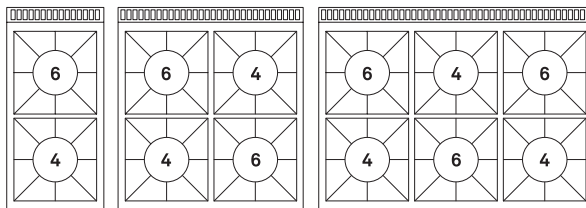
(kW)

Standard Models



On demand:

Low Power Models



Ovens

(kW)

CAST IRON GRATES AS
STANDARD, STAINLESS
STEEL ON REQUEST

⚡ 6

Dim: GN 2/1

🔥 8

Dim: GN 2/1

🔥 10
MAXIDim:
935×640×400(h)
mm

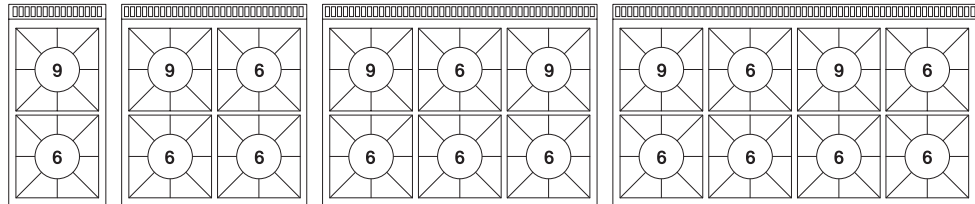
Cast iron grates as standard, stainless steel on request.

Gas cookers

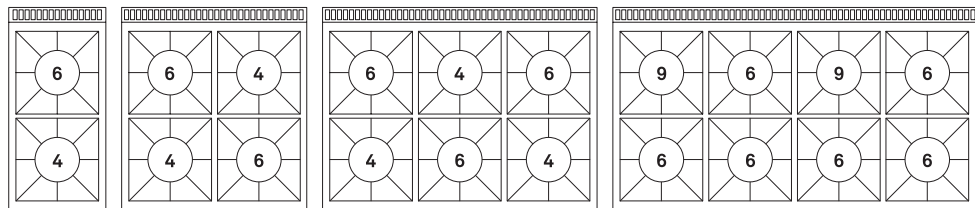
	Model	Dimensions [mm]	Gas power	El. power	V/Hz	Oven power [kW]	Oven capacity
900 SERIES	NECG92A	400×900×900	15				
	NECG92C	400×900×900	15				
	NECG92G	400×900×900	15				
	NECG92T	400×900×320	15				
	NECG94A	800×900×900	27				
	NECG94C	800×900×900	27				
	NECG94E	800×900×900	27	6	400 V / 50/60 Hz	6	GN 2/1
	NECG94F	800×900×900	35			8	GN 2/1
	NECG94G	800×900×900	27				
	NECG94T	800×900×320	27				
	NECG96A	1200×900×900	42				
	NECG96C	1200×900×900	42				
	NECG96E	1200×900×900	42	6	400 V / 50/60 Hz	6	GN 2/1
	NECG96EC	1200×900×900	42	6	400 V / 50/60 Hz	6	GN 2/1
	NECG96F	1200×900×900	50			8	GN 2/1
	NECG96FC	1200×900×900	50			8	GN 2/1
	NECG96G	1200×900×900	42				
	NECG96H	1200×900×900	54			12	GN 2/1
	NECG96T	1200×900×320	42				
	NECG98A	1600×900×900	54				
	NECG98C	1600×900×900	54				
	NECG98F	1600×900×900	70			16	GN 2/1
	NECG98G	1600×900×900	54				

Burners (kW)

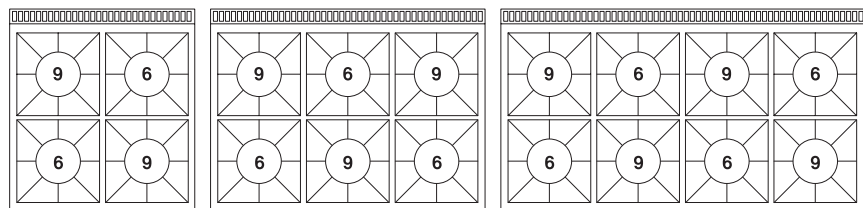
Standard Models



On demand:
Low Power Models



On demand:
High Power Models



Ovens



Dim: GN 2/1D

Dim: GN 2/1

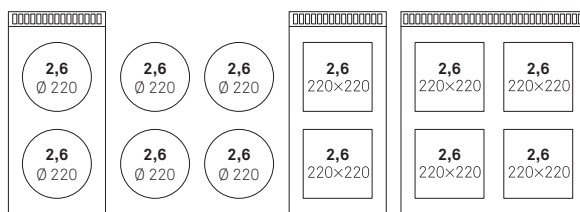
Dim:
935×670×400(h) mm

Cast iron grates as standard, stainless steel on request.

ELECTRIC COOKERS

	Model	Dimensions [mm]	El. power	V/Hz	Oven power [kW]	Oven capacity
700 SERIES	NECE72A	400×730×900	10.4	400 V / 50/60 Hz		
	NECE72AQ	400×730×900	5.2	400 V / 50/60 Hz		
	NECE72C	400×730×900	5.2	400 V / 50/60 Hz		
	NECE72CQ	400×730×900	10.4	400 V / 50/60 Hz		
	NECE72G	400×730×900	10.4	400 V / 50/60 Hz		
	NECE72GQ	400×730×900	5.2	400 V / 50/60 Hz		
	NECE72T	400×730×320	5.2	400 V / 50/60 Hz		
	NECE72TQ	400×730×320	10.4	400 V / 50/60 Hz		
	NECE74A	800×730×900	16.4	400 V / 50/60 Hz		
	NECE74AQ	800×730×900	16.4	400 V / 50/60 Hz		
	NECE74C	800×730×900	5.2	400 V / 50/60 Hz		
	NECE74CQ	800×730×900	10.4	400 V / 50/60 Hz		
	NECE74E	800×730×900	10.4	400 V / 50/60 Hz	6	GN 2/1
	NECE74EQ	800×730×900	5.2	400 V / 50/60 Hz	6	GN 2/1
	NECE74G	800×730×900	5.2	400 V / 50/60 Hz		
	NECE74GQ	800×730×900	10.4	400 V / 50/60 Hz		
	NECE74T	800×730×320	5.2	400 V / 50/60 Hz		
	NECE74TQ	800×730×320	10.4	400 V / 50/60 Hz		

EL. PLATES
(kW, mm)



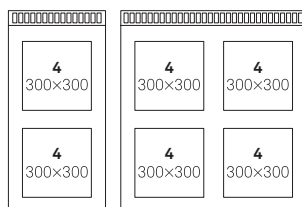
OVENS
(kW)



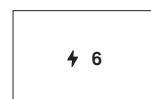
Dim: GN 2/1

	Model	Dimensions [mm]	El. power	V/Hz	Oven power [kW]	Oven capacity
900 SERIES	NECE92A	400×900×900	16	400 V / 50/60 Hz		
	NECE92C	400×900×900	8	400 V / 50/60 Hz		
	NECE92G	400×900×900	16	400 V / 50/60 Hz		
	NECE92T	400×900×320	8	400 V / 50/60 Hz		
	NECE94A	800×900×900	22	400 V / 50/60 Hz		
	NECE94C	800×900×900	8	400 V / 50/60 Hz		
	NECE94E	800×900×900	16	400 V / 50/60 Hz	6	GN 2/1
	NECE94G	800×900×900	16	400 V / 50/60 Hz		
	NECE94T	800×900×320	8	400 V / 50/60 Hz		

EL. PLATES
(kW, mm)



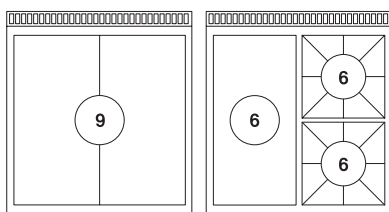
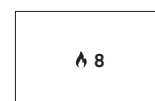
OVENS
(kW)



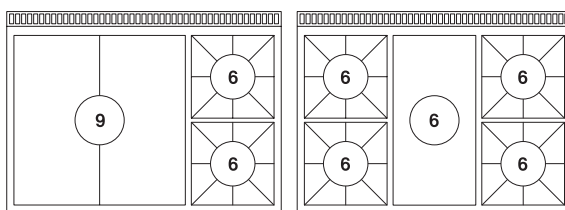
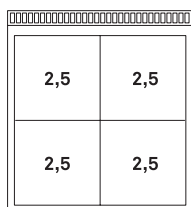
Dim: GN 2/1

SOLID TOPS

	Model	Dimensions [mm]	El. power	Gas power	V/Hz	Oven capacity	Oven power [L]
700 SERIES	NETE74A	800×730×900	10		400 V / 50/60 Hz		
	NETE74C	800×730×900	10		400 V / 50/60 Hz		
	NETE74E	800×730×900	16		400 V / 50/60 Hz	GN 2/1	6
	NETE74G	800×730×900	10		400 V / 50/60 Hz		
	NETE74T	800×730×320	10		400 V / 50/60 Hz		
	NETG74A	800×730×900		9			
	NETG74AL	800×730×900		18			
	NETG74C	800×730×900		9			
	NETG74CL	800×730×900		18			
	NETG74F	800×730×900		17		GN 2/1	8
	NETG74FL	800×730×900		26		GN 2/1	8
	NETG74G	800×730×900		9			
	NETG74GL	800×730×900		18			
	NETG74T	800×730×320		9			
	NETG74TL	800×730×320		18			
	NETG76AC	1200×730×900		30			
	NETG76AL	1200×730×900		15			
	NETG76CC	1200×730×900		30			
	NETG76CL	1200×730×900		21			
	NETG76FC	1200×730×900		38		GN 2/1	8
	NETG76FCC	1200×730×900		38		GN 2/1	8
	NETG76FL	1200×730×900		29		GN 2/1	8
	NETG76FLC	1200×730×900		29		GN 2/1	8
	NETG76GC	1200×730×900		30			
	NETG76GL	1200×730×900		21			

GAS SOLID TOP
(kW)

Ovens
(kW)


Dim: GN 2/1

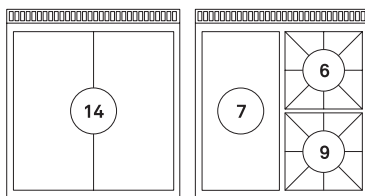

EL. SOLID TOP
(kW)

Ovens
(kW)


Dim: GN 2/1

Solid tops

	Model	Dimensions [mm]	El. power	Gas power	V/Hz	Oven capacity	Oven power [L]
900 SERIES	NETE92A	400×900×900	8		400 V / 50/60 Hz		
	NETE92C	400×900×900	8		400 V / 50/60 Hz		
	NETE92G	400×900×900	8		400 V / 50/60 Hz		
	NETE92T	400×900×320	8		400 V / 50/60 Hz		
	NETE94A	800×900×900	16		400 V / 50/60 Hz		
	NETE94C	800×900×900	16		400 V / 50/60 Hz		
	NETE94E	800×900×900	22		400 V / 50/60 Hz	GN 2/1	6
	NETE94G	800×900×900	16		400 V / 50/60 Hz		
	NETE94T	800×900×320	16		400 V / 50/60 Hz		
	NETG94A	800×900×900		14			
	NETG94AL	800×900×900		22			
	NETG94C	800×900×900		14			
	NETG94CL	800×900×900		22			
	NETG94F	800×900×900		22		GN 2/1	8
	NETG94FL	800×900×900		30		GN 2/1	8
	NETG94G	800×900×900		14			
	NETG94GL	800×900×900		22			
	NETG94T	800×900×320		14			
	NETG94TL	800×900×320		22			
	NETG96FC	1200×900×900		45		GN 2/1	8
	NETG96FCC	1200×900×900		45		GN 2/1	8
	NETG96FCL	1200×900×900		29		GN 2/1	8
	NETG96FL	1200×900×900		37		GN 2/1	8
	NETG98F	1600×900×900		60		GN 2/1	8+8

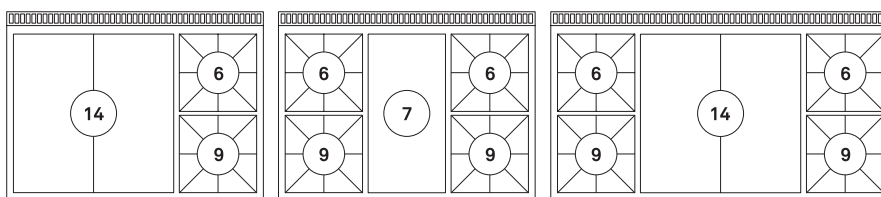
GAS SOLID TOP (kW)



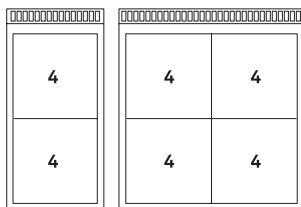
Ovens (kW)



Dim: GN 2/1



EL. SOLID TOP (kW)



Ovens (kW)

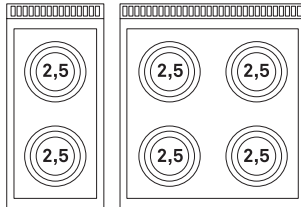


Dim: GN 2/1

GLASS-CERAMIC COOKERS

	Model	Dimensions [mm]	El. power	V/Hz	Oven capacity	Oven power [kW]	Plate dimensions [mm]
700 SERIES	NECV72A	400×730×900	10	400 V / 50/60 Hz			350×570
	NECV72C	400×730×900	5	400 V / 50/60 Hz			350×570
	NECV72G	400×730×900	10	400 V / 50/60 Hz			350×570
	NECV72T	400×730×320	5	400 V / 50/60 Hz			350×570
	NECV74A	800×730×900	16	400 V / 50/60 Hz			750×570
	NECV74C	800×730×900	10	400 V / 50/60 Hz			750×570
	NECV74E	800×730×900	5	400 V / 50/60 Hz	GN 2/1	6	750×570
	NECV74G	800×730×900	5	400 V / 50/60 Hz			750×570
	NECV74T	800×730×320	10	400 V / 50/60 Hz			750×570

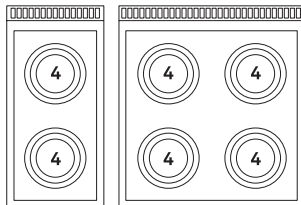
GLASS-CERAMIC

COOKERS
(kW)OVENS
(kW)

Dim: GN 2/1

	Model	Dimensions [mm]	El. power	V/Hz	Oven capacity	Oven power [kW]	Plate dimensions [mm]
900 SERIES	NECV92A	400×900×900	8	400 V / 50/60 Hz			350×700
	NECV92C	400×900×900	22	400 V / 50/60 Hz			350×700
	NECV92G	400×900×900	16	400 V / 50/60 Hz			350×700
	NECV92T	400×900×320	16	400 V / 50/60 Hz			350×700
	NECV94A	800×900×900	16	400 V / 50/60 Hz			750×700
	NECV94C	800×900×900	8	400 V / 50/60 Hz			750×700
	NECV94E	800×900×900	16	400 V / 50/60 Hz	GN 2/1	6	750×700
	NECV94G	800×900×900	8	400 V / 50/60 Hz			750×700
	NECV94T	800×900×320	8	400 V / 50/60 Hz			750×700

GLASS-CERAMIC

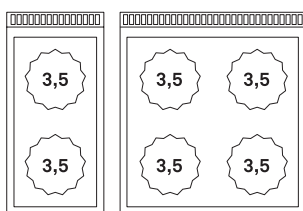
COOKERS
(kW)OVENS
(kW)

Dim: GN 2/1

INDUCTION COOKERS

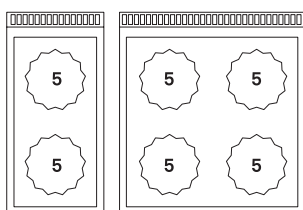
	Model	Dimensions [mm]	El. power	V/Hz	Plate dimensions [mm]
700 SERIES	NECI72A	400×730×900	7	400 V / 50/60 Hz	350×570
	NECI72C	400×730×900	14	400 V / 50/60 Hz	350×570
	NECI72G	400×730×900	5	400 V / 50/60 Hz	350×570
	NECI72T	400×730×320	7	400 V / 50/60 Hz	350×570
	NECI74A	800×730×900	14	400 V / 50/60 Hz	750×570
	NECI74C	800×730×900	5	400 V / 50/60 Hz	750×570
	NECI74G	800×730×900	14	400 V / 50/60 Hz	750×570
	NECI74T	800×730×320	7	400 V / 50/60 Hz	750×570

INDUCTION COOKERS
(kW)

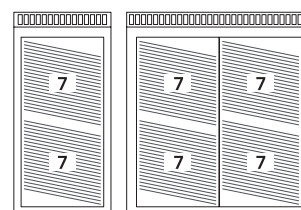


	Model	Dimensions [mm]	El. power	V/Hz	Plate dimensions [mm]
900 SERIES	NECI92A	400×900×900	10	400 V / 50/60 Hz	350×700
	NECI92C	400×900×900	10	400 V / 50/60 Hz	350×700
	NECI92G	400×900×900	10	400 V / 50/60 Hz	350×700
	NECI92T	400×900×320	10	400 V / 50/60 Hz	350×700
	NECI94A	800×900×900	20	400 V / 50/60 Hz	750×700
	NECI94C	800×900×900	20	400 V / 50/60 Hz	750×700
	NECI94G	800×900×900	20	400 V / 50/60 Hz	750×700
	NECI94T	800×900×320	20	400 V / 50/60 Hz	750×700
	NECIT92A	400×900×900	14	400 V / 50/60 Hz	350×700
	NECIT92C	400×900×900	14	400 V / 50/60 Hz	350×700
	NECIT92G	400×900×900	14	400 V / 50/60 Hz	350×700
	NECIT92T	400×900×320	14	400 V / 50/60 Hz	350×700
	NECIT94A	800×900×900	28	400 V / 50/60 Hz	750×700
	NECIT94C	800×900×900	28	400 V / 50/60 Hz	750×700
	NECIT94G	800×900×900	28	400 V / 50/60 Hz	750×700
	NECIT94T	800×900×320	28	400 V / 50/60 Hz	750×700

INDUCTION COOKERS
(kW)



**INDUCTION COOKERS
FULL SURFACE ZONES**
(kW)



ELECTRIC FRYTOP

	Model	Dimensions [mm]	El. power	V/Hz	Characteristics	Plate dimensions [mm]	Number of cooking zones
700 SERIES	NEBE72ALC	400×730×900	5.4	400 V / 50/60 Hz	CHROME SMOOTH	335×530	1
	NEBE72ALX	400×730×900	5.4	400 V / 50/60 Hz	SMOOTH	335×530	1
	NEBE72ARC	400×730×900	5.4	400 V / 50/60 Hz	CHROME RIBBED	335×530	1
	NEBE72ARX	400×730×900	5.4	400 V / 50/60 Hz	RIBBED	335×530	1
	NEBE72CLC	400×730×900	5.4	400 V / 50/60 Hz	CHROME SMOOTH	335×530	1
	NEBE72CLX	400×730×900	5.4	400 V / 50/60 Hz	SMOOTH	335×530	1
	NEBE72CRC	400×730×900	5.4	400 V / 50/60 Hz	CHROME RIBBED	335×530	1
	NEBE72CRX	400×730×900	5.4	400 V / 50/60 Hz	RIBBED	335×530	1
	NEBE72GLC	400×730×900	5.4	400 V / 50/60 Hz	CHROME SMOOTH	335×530	1
	NEBE72GLX	400×730×900	5.4	400 V / 50/60 Hz	SMOOTH	335×530	1
	NEBE72GRC	400×730×900	5.4	400 V / 50/60 Hz	CHROME RIBBED	335×530	1
	NEBE72GRX	400×730×900	5.4	400 V / 50/60 Hz	RIBBED	335×530	1
	NEBE72TLC	400×730×320	5.4	400 V / 50/60 Hz	CHROME SMOOTH	335×530	1
	NEBE72TLX	400×730×320	5.4	400 V / 50/60 Hz	SMOOTH	335×530	1
	NEBE72TRC	400×730×320	5.4	400 V / 50/60 Hz	CHROME RIBBED	335×530	1
	NEBE72TRX	400×730×320	5.4	400 V / 50/60 Hz	RIBBED	335×530	1
	NEBE73ALC	600×730×900	7.5	400 V / 50/60 Hz	CHROME SMOOTH	535×530	1
	NEBE73ALRX	600×730×900	7.5	400 V / 50/60 Hz	RIBBED SMOOTH	535×530	1
	NEBE73ALX	600×730×900	7.5	400 V / 50/60 Hz	SMOOTH	535×530	1
	NEBE73AMC	600×730×900	7.5	400 V / 50/60 Hz	CHROME MIXED	535×530	1
	NEBE73CLC	600×730×900	7.5	400 V / 50/60 Hz	CHROME SMOOTH	535×530	1
	NEBE73CLRX	600×730×900	7.5	400 V / 50/60 Hz	RIBBED SMOOTH	535×530	1
	NEBE73CLX	600×730×900	7.5	400 V / 50/60 Hz	SMOOTH	535×530	1
	NEBE73CMC	600×730×900	7.5	400 V / 50/60 Hz	CHROME MIXED	535×530	1
	NEBE73GLC	600×730×900	7.5	400 V / 50/60 Hz	CHROME SMOOTH	535×530	1
	NEBE73GLRX	600×730×900	7.5	400 V / 50/60 Hz	RIBBED SMOOTH	535×530	1
	NEBE73GLX	600×730×900	7.5	400 V / 50/60 Hz	SMOOTH	535×530	1
	NEBE73GMC	600×730×900	7.5	400 V / 50/60 Hz	CHROME MIXED	535×530	1
	NEBE73TLC	600×730×320	7.5	400 V / 50/60 Hz	CHROME SMOOTH	535×530	1
	NEBE73TLRX	600×730×320	7.5	400 V / 50/60 Hz	RIBBED SMOOTH	535×530	1
	NEBE73TLX	600×730×320	7.5	400 V / 50/60 Hz	SMOOTH	535×530	1
	NEBE73TMC	600×730×320	7.5	400 V / 50/60 Hz	CHROME MIXED	535×530	1
	NEBE74ALC	800×730×900	10.8	400 V / 50/60 Hz	CHROME SMOOTH	735×530	2
	NEBE74ALRX	800×730×900	10.8	400 V / 50/60 Hz	RIBBED SMOOTH	735×530	2
	NEBE74ALX	800×730×900	10.8	400 V / 50/60 Hz	SMOOTH	735×530	2
	NEBE74AMC	800×730×900	10.8	400 V / 50/60 Hz	CHROME MIXED	735×530	2
	NEBE74ARX	800×730×900	10.8	400 V / 50/60 Hz	RIBBED	735×530	2
	NEBE74CLC	800×730×900	10.8	400 V / 50/60 Hz	CHROME SMOOTH	735×530	2
	NEBE74CLRX	800×730×900	10.8	400 V / 50/60 Hz	RIBBED SMOOTH	735×530	2
	NEBE74CLX	800×730×900	10.8	400 V / 50/60 Hz	SMOOTH	735×530	2
	NEBE74CMC	800×730×900	10.8	400 V / 50/60 Hz	CHROME MIXED	735×530	2
	NEBE74CRX	800×730×900	10.8	400 V / 50/60 Hz	RIBBED	735×530	2
	NEBE74GLC	800×730×900	10.8	400 V / 50/60 Hz	CHROME SMOOTH	735×530	2
	NEBE74GLRX	800×730×900	10.8	400 V / 50/60 Hz	RIBBED SMOOTH	735×530	2

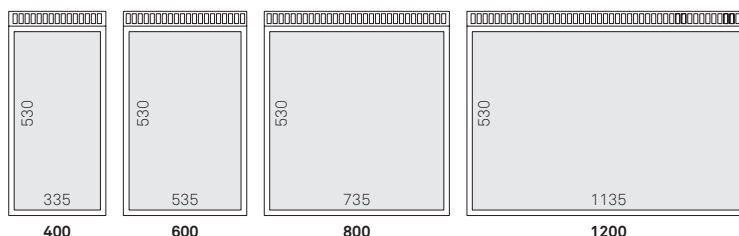
Electric frytop

	Model	Dimensions [mm]	El. power	V/Hz	Characteristics	Plate dimensions [mm]	Number of cooking zones
700 SERIES	NEBE74GLX	800×730×900	10.8	400 V / 50/60 Hz	SMOOTH	735×530	2
	NEBE74GMC	800×730×900	10.8	400 V / 50/60 Hz	CHROME MIXED	735×530	2
	NEBE74GRX	800×730×900	10.8	400 V / 50/60 Hz	RIBBED	735×530	2
	NEBE74TLC	800×730×320	10.8	400 V / 50/60 Hz	CHROME SMOOTH	735×530	2
	NEBE74TLRX	800×730×320	10.8	400 V / 50/60 Hz	RIBBED SMOOTH	735×530	2
	NEBE74TLX	800×730×320	10.8	400 V / 50/60 Hz	SMOOTH	735×530	2
	NEBE74TMC	800×730×320	10.8	400 V / 50/60 Hz	CHROME MIXED	735×530	2
	NEBE74TRX	800×730×320	10.8	400 V / 50/60 Hz	RIBBED	735×530	2
	NEBE76ALC	1200×730×900	16.2	400 V / 50/60 Hz	CHROME SMOOTH	1135×530	3
	NEBE76ALRX	1200×730×900	16.2	400 V / 50/60 Hz	RIBBED SMOOTH	1135×530	3
	NEBE76ALX	1200×730×900	16.2	400 V / 50/60 Hz	SMOOTH	1135×530	3
	NEBE76AMC	1200×730×900	16.2	400 V / 50/60 Hz	CHROME MIXED	1135×530	3
	NEBE76CLC	1200×730×900	16.2	400 V / 50/60 Hz	CHROME SMOOTH	1135×530	3
	NEBE76CLRX	1200×730×900	16.2	400 V / 50/60 Hz	RIBBED SMOOTH	1135×530	3
	NEBE76CLX	1200×730×900	16.2	400 V / 50/60 Hz	SMOOTH	1135×530	3
	NEBE76CMC	1200×730×900	16.2	400 V / 50/60 Hz	CHROME MIXED	1135×530	3
	NEBE76GLC	1200×730×900	16.2	400 V / 50/60 Hz	CHROME SMOOTH	1135×530	3
	NEBE76GLRX	1200×730×900	16.2	400 V / 50/60 Hz	RIBBED SMOOTH	1135×530	3
	NEBE76GLX	1200×730×900	16.2	400 V / 50/60 Hz	SMOOTH	1135×530	3
	NEBE76GMC	1200×730×900	16.2	400 V / 50/60 Hz	CHROME MIXED	1135×530	3
	NEBE76TLC	1200×730×320	16.2	400 V / 50/60 Hz	CHROME SMOOTH	1135×530	3
	NEBE76TLRX	1200×730×320	16.2	400 V / 50/60 Hz	RIBBED SMOOTH	1135×530	3
	NEBE76TLX	1200×730×320	16.2	400 V / 50/60 Hz	SMOOTH	1135×530	3
	NEBE76TMC	1200×730×320	16.2	400 V / 50/60 Hz	CHROME MIXED	1135×530	3

FRYTOP

(mm)

Cooking area



	Model	Dimensions [mm]	Gas power	El. power	V/Hz	Number of cooking zones
900 SERIES	NEBE92ALC	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92ALX	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92ARC	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92ARX	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92CLC	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92CLX	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92CRC	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92CRX	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92GLC	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92GLX	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92GRC	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92GRX	400X900X900	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92TLC	400X900X320	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92TLX	400X900X320	7.5	400 V / 50/60 Hz	335x700	1

Electric frytop

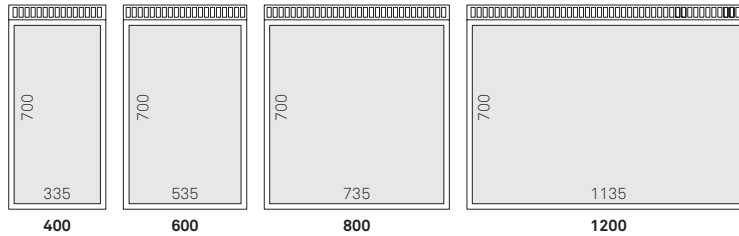
	Model	Dimensions [mm]	Gas power	El. power	V/Hz	Number of cooking zones
900 SERIES	NEBE92TRC	400X900X320	7.5	400 V / 50/60 Hz	335x700	1
	NEBE92TRX	400X900X320	7.5	400 V / 50/60 Hz	335x700	1
	NEBE93ALC	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93ALRX	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93ALX	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93AMC	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93CLC	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93CLRX	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93CLX	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93CMC	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93GLC	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93GLRX	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93GLX	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93GMC	600X900X900	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93TLC	600X900X320	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93TLRX	600X900X320	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93TLX	600X900X320	10.5	400 V / 50/60 Hz	535x700	1
	NEBE93TMC	600X900X320	10.5	400 V / 50/60 Hz	535x700	1
	NEBE94ALC	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94ALRX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94ALX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94AMC	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94ARX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94CLC	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94CLRX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94CLX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94CMC	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94CRX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94GLC	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94GLRX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94GLX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94GMC	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94GRX	800X900X900	15	400 V / 50/60 Hz	735x700	2
	NEBE94TLC	800X900X320	15	400 V / 50/60 Hz	735x700	2
	NEBE94TLRX	800X900X320	15	400 V / 50/60 Hz	735x700	2
	NEBE94TLX	800X900X320	15	400 V / 50/60 Hz	735x700	2
	NEBE94TMC	800X900X320	15	400 V / 50/60 Hz	735x700	2
	NEBE94TRX	800X900X320	15	400 V / 50/60 Hz	735x700	2
	NEBE96ALC	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96ALRX	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96ALX	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96AMC	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96CLC	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96CLRX	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96CLX	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96CMC	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96GLC	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96GLRX	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96GLX	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3

Electric frytop — Gas frytop

	Model	Dimensions [mm]	Gas power	El. power	V/Hz	Number of cooking zones
900 SERIES	NEBE96GMC	1200X900X900	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96TLC	1200X900X320	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96TLRX	1200X900X320	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96TLX	1200X900X320	22.5	400 V / 50/60 Hz	1135x700	3
	NEBE96TMC	1200X900X320	22.5	400 V / 50/60 Hz	1135x700	3

FRYTOP (mm)

Cooking area



GAS FRYTOP

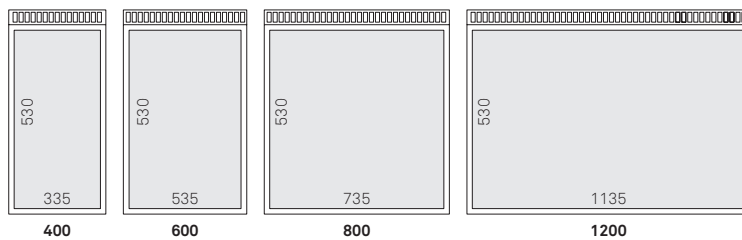
	Model	Dimensions [mm]	Gas power	Characteristics	Plate dimensions [mm]	Number of cooking zones
700 SERIES	NEBG72ALC	400x730x900	7	CHROME SMOOTH	335x530	1
	NEBG72ALX	400x730x900	6	SMOOTH	335x530	1
	NEBG72ARC	400x730x900	7	CHROME RIBBED	335x530	1
	NEBG72ARX	400x730x900	6	RIBBED	335x530	1
	NEBG72CLC	400x730x900	7	CHROME SMOOTH	335x530	1
	NEBG72CLX	400x730x900	6	SMOOTH	335x530	1
	NEBG72CRC	400x730x900	7	CHROME RIBBED	335x530	1
	NEBG72CRX	400x730x900	6	RIBBED	335x530	1
	NEBG72GLC	400x730x900	7	CHROME SMOOTH	335x530	1
	NEBG72GLX	400x730x900	6	SMOOTH	335x530	1
	NEBG72GRC	400x730x900	7	CHROME RIBBED	335x530	1
	NEBG72GRX	400x730x900	6	RIBBED	335x530	1
	NEBG72TLC	400x730x320	7	CHROME SMOOTH	335x530	1
	NEBG72TLX	400x730x320	6	SMOOTH	335x530	1
	NEBG72TRC	400x730x320	7	CHROME RIBBED	335x530	1
	NEBG72TRX	400x730x320	6	RIBBED	335x530	1
	NEBG73ALC	600x730x900	11	CHROME SMOOTH	535x530	1
	NEBG73ALRX	600x730x900	9	RIBBED SMOOTH	535x530	1
	NEBG73ALX	600x730x900	9	SMOOTH	535x530	1
	NEBG73AMC	600x730x900	11	CHROME MIXED	535x530	1
	NEBG73CLC	600x730x900	11	CHROME SMOOTH	535x530	1
	NEBG73CLRX	600x730x900	9	RIBBED SMOOTH	535x530	1
	NEBG73CLX	600x730x900	9	SMOOTH	535x530	1
	NEBG73CMC	600x730x900	11	CHROME MIXED	535x530	1
	NEBG73GLC	600x730x900	11	CHROME SMOOTH	535x530	1
	NEBG73GLRX	600x730x900	9	RIBBED SMOOTH	535x530	1

Gas frytop

	Model	Dimensions [mm]	Gas power	Characteristics	Plate dimensions [mm]	Number of cooking zones
	NEBG73GLX	600×730×900	9	SMOOTH	535×530	1
	NEBG73GMC	600×730×900	11	CHROME MIXED	535×530	1
	NEBG73TLC	600×730×320	11	CHROME SMOOTH	535×530	1
	NEBG73TLRX	600×730×320	9	RIBBED SMOOTH	535×530	1
	NEBG73TLX	600×730×320	9	SMOOTH	535×530	1
	NEBG73TMC	600×730×320	11	CHROME MIXED	535×530	1
	NEBG74ALC	800×730×900	14	CHROME SMOOTH	735×530	2
	NEBG74ALRX	800×730×900	12	RIBBED SMOOTH	735×530	2
	NEBG74ALX	800×730×900	12	SMOOTH	735×530	2
	NEBG74AMC	800×730×900	14	CHROME MIXED	735×530	2
	NEBG74ARX	800×730×900	12	RIBBED	735×530	2
	NEBG74CLC	800×730×900	14	CHROME SMOOTH	735×530	2
	NEBG74CLRX	800×730×900	12	RIBBED SMOOTH	735×530	2
	NEBG74CLX	800×730×900	12	SMOOTH	735×530	2
	NEBG74CMC	800×730×900	14	CHROME MIXED	735×530	2
	NEBG74CRX	800×730×900	12	RIBBED	735×530	2
	NEBG74GLC	800×730×900	14	CHROME SMOOTH	735×530	2
	NEBG74GLRX	800×730×900	12	RIBBED SMOOTH	735×530	2

FRYTOP (mm)

Cooking area



	Model	Dimensions [mm]	Gas power	Plate dimensions [mm]	Number of cooking zones
900 SERIES	NEBG92ALC	400×900×900	10.5	335×700	1
	NEBG92ALX	400×900×900	7	335×700	1
	NEBG92ARC	400×900×900	10.5	335×700	1
	NEBG92ARX	400×900×900	7	335×700	1
	NEBG92CLC	400×900×900	10.5	335×700	1
	NEBG92CLX	400×900×900	7	335×700	1
	NEBG92CRC	400×900×900	10.5	335×700	1
	NEBG92CRX	400×900×900	7	335×700	1
	NEBG92GLC	400×900×900	10.5	335×700	1
	NEBG92GLX	400×900×900	7	335×700	1
	NEBG92GRC	400×900×900	10.5	335×700	1
	NEBG92GRX	400×900×900	7	335×700	1
	NEBG92TLC	400×900×320	10.5	335×700	1
	NEBG92TLX	400×900×320	7	335×700	1
	NEBG92TRC	400×900×320	10.5	335×700	1
	NEBG92TRX	400×900×320	7	335×700	1
	NEBG93ALC	600×900×900	14	535×700	1
	NEBG93ALRX	600×900×900	11	535×700	1
	NEBG93ALX	600×900×900	11	535×700	1

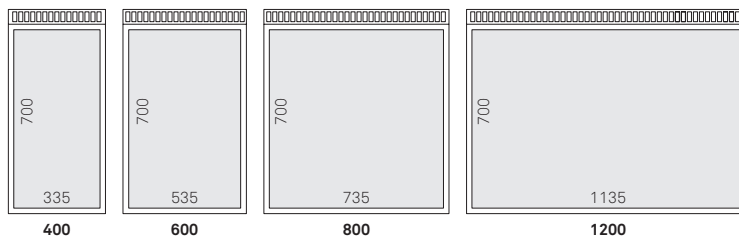
Gas frytop

Model	Dimensions [mm]	Gas power	Plate dimensions [mm]	Number of cooking zones
NEBG93AMC	600×900×900	14	535×700	1
NEBG93CLC	600×900×900	14	535×700	1
NEBG93CLR	600×900×900	11	535×700	1
NEBG93CLX	600×900×900	11	535×700	1
NEBG93CMC	600×900×900	14	535×700	1
NEBG93GLC	600×900×900	14	535×700	1
NEBG93GLRX	600×900×900	11	535×700	1
NEBG93GLX	600×900×900	11	535×700	1
NEBG93GMC	600×900×900	14	535×700	1
NEBG93TLC	600×900×320	14	535×700	1
NEBG93TLRX	600×900×320	11	535×700	1
NEBG93TLX	600×900×320	11	535×700	1
NEBG93TMC	600×900×320	14	535×700	1
NEBG94ALC	800×900×900	21	735×700	2
NEBG94ALRX	800×900×900	14	735×700	2
NEBG94ALX	800×900×900	14	735×700	2
NEBG94AMC	800×900×900	21	735×700	2
NEBG94ARX	800×900×900	14	735×700	2
NEBG94CLC	800×900×900	21	735×700	2
NEBG94CLR	800×900×900	14	735×700	2
NEBG94CLX	800×900×900	14	735×700	2
NEBG94CMC	800×900×900	21	735×700	2
NEBG94CRX	800×900×900	14	735×700	2
NEBG94GLC	800×900×900	21	735×700	2
NEBG94GLRX	800×900×900	14	735×700	2
NEBG94GLX	800×900×900	14	735×700	2
NEBG94GMC	800×900×900	21	735×700	2
NEBG94GRX	800×900×900	14	735×700	2
NEBG94TLC	800×900×320	21	735×700	2
NEBG94TLRX	800×900×320	14	735×700	2

FRYTOP

(mm)

Cooking area



PASTA COOKER

	Model	Dimensions [mm]	El. power	Gas power	V/Hz	Number of tanks	Tank capacity [L]
700 SERIES	NEDE72128	400×730×900	5.7		400 V / 50/60 Hz	1	28
	NEDE73142	600×730×900	9		400 V / 50/60 Hz	1	42
	NEDE74228	800×730×900	11.4		400 V / 50/60 Hz	2	28
	NEDG72128	400×730×900	0.1	10.5	230 V / 50/60 Hz	1	28
	NEDG72128M	400×730×900		10.5		1	28
	NEDG73142	600×730×900	0.1	14	230 V / 50/60 Hz	1	42
	NEDG74228	800×730×900	0.1	21	230 V / 50/60 Hz	2	28
	NEDG74228M	800×730×900		21		2	28
900 SERIES	NEDE92142	400×900×900	8.5		400 V / 50/60 Hz	1	42
	NEDE93142	600×900×900	9		400 V / 50/60 Hz	1	42
	NEDE94242	800×900×900	17		400 V / 50/60 Hz	1	42
	NEDG92142	400×900×900	0.1	14	230 V / 50/60 Hz	1	42
	NEDG92142M	400×900×900		14		1	42
	NEDG93142	600×900×900	0.1	14	230 V / 50/60 Hz	1	42
	NEDG94242	800×900×900	0.1	28	230 V / 50/60 Hz	2	42
	NEDG94242M	800×900×900		28		2	42

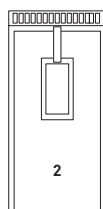
FRYERS

	Model	Dimensions [mm]	El. power	Gas power	V/Hz	Number of tanks	Tank capacity [L]
700 SERIES	NEFE72110	400×730×900	9		400 V / 50/60 Hz	1	10
	NEFE72110T	400×730×320	9		400 V / 50/60 Hz	1	10
	NEFE72115	400×730×900	12		400 V / 50/60 Hz	1	15
	NEFE73210	600×730×900	18		400 V / 50/60 Hz	2	10
	NEFE73210T	600×730×320	18		400 V / 50/60 Hz	2	10
	NEFE74215	800×730×900	24		400 V / 50/60 Hz	2	15
	NEFG72108T	400×730×320		7		1	8
	NEFG72110	400×730×900		10		1	10
	NEFG72115	400×730×900		14		1	15
	NEFG73208T	600×730×320		14		2	8
	NEFG73210	600×730×900		20		2	10
	NEFG74215	800×730×900		28		2	15
900 SERIES	NEFE92115	400×900×900	12		400 V / 50/60 Hz	1	15
	NEFE92122	400×900×900	12		400 V / 50/60 Hz	1	22
	NEFE93210	600×900×900	18		400 V / 50/60 Hz	2	10
	NEFE94215	800×900×900	18		400 V / 50/60 Hz	2	15
	NEFE94222	800×900×900	24		400 V / 50/60 Hz	2	22
	NEFEP9122	400×900×900	24		400 V / 50/60 Hz	1	22
	NEFEP9122A	400×900×900	36		400 V / 50/60 Hz	1	22
	NEFEP9122F	400×900×900	22		400 V / 50/60 Hz	1	22
	NEFEP9122FA	400×900×900	22		400 V / 50/60 Hz	1	22
	NEFG92115	400×900×900		14		1	15
	NEFG92115S	400×900×900		14		1	15
	NEFG92123	400×900×900		21		1	23
	NEFG92123K	400×900×900		23		1	23
	NEFG93210	600×900×900		20		2	10
	NEFG94215	800×900×900		28		2	15
	NEFG94215S	800×900×900		28		2	15
	NEFG94223	800×900×900		42		2	23
	NEFG94223K	800×900×900		46		2	23
	NEFGP9123	400×900×900		25		1	23
	NEFGP9123A	400×900×900		25		1	23
	NEFGP9123F	400×900×900		25		1	23
	NEFGP9123FA	400×900×900		25		1	23

WARM CONTAINER

	Model	Dimensions [mm]	El. power	V/Hz	Number of tanks	Tank capacity [L]
700 SERIES	NERP72A	400×730×900	2	230 V / 50/60 Hz	1	GN 1/1
	NERP72C	400×730×900	2	230 V / 50/60 Hz	1	GN 1/1
	NERP72G	400×730×900	2	230 V / 50/60 Hz	1	GN 1/1
	NERP72T	400×730×320	2	230 V / 50/60 Hz	1	GN 1/1
900 SERIES	NERP92A	400×900×900	2	230 V / 50/60 Hz	1	GN 1/1
	NERP92C	400×900×900	2	230 V / 50/60 Hz	1	GN 1/1
	NERP92G	400×900×900	2	230 V / 50/60 Hz	1	GN 1/1
	NERP92T	400×900×320	2	230 V / 50/60 Hz	1	GN 1/1

WARM CONTAINER
(kW)



ELECTRIC GRILLS

	Model	Dimensions [mm]	El. power	V/Hz	Grate dimensions [mm]	Number of cooking zones
700 SERIES	NEGVRE72A	400×730×900	4.08	400 V / 50/60 Hz	270×430	1
	NEGVRE72C	400×730×900	4.08	400 V / 50/60 Hz	270×430	1
	NEGVRE72G	400×730×900	4.08	400 V / 50/60 Hz	270×430	1
	NEGVRE72T	400×730×320	4.08	400 V / 50/60 Hz	270×430	1
	NEGVRE74A	800×730×900	8.16	400 V / 50/60 Hz	550×430	2
	NEGVRE74C	800×730×900	8.16	400 V / 50/60 Hz	550×430	2
	NEGVRE74G	800×730×900	8.16	400 V / 50/60 Hz	550×430	2
	NEGVRE74T	800×730×320	8.16	400 V / 50/60 Hz	550×430	2
900 SERIES	NEGVRE92A	400×900×900	5.41	400 V / 50/60 Hz	270×640	1
	NEGVRE92C	400×900×900	5.41	400 V / 50/60 Hz	270×640	1
	NEGVRE92G	400×900×900	5.41	400 V / 50/60 Hz	270×640	1
	NEGVRE92T	400×900×900	5.41	400 V / 50/60 Hz	270×640	1
	NEGVRE94A	800×900×900	10.83	400 V / 50/60 Hz	545×640	2
	NEGVRE94C	800×900×900	10.83	400 V / 50/60 Hz	545×640	2
	NEGVRE94G	800×900×900	10.83	400 V / 50/60 Hz	545×640	2
	NEGVRE94T	800×900×900	10.83	400 V / 50/60 Hz	545×640	2

GAS GRILLS

	Model	Dimensions [mm]	Gas power	Grate dimensions [mm]	Number of cooking zones
700 SERIES	NEGVG72	400×730×900	7.5	320×465	1
	NEGVG74	800×730×900	15	640×465	2
900 SERIES	NEGVG92	400×900×900	11	627×315	1
	NEGVG94	800×900×900	22	627×710	2
	NEGVG96A	1200×900×900	33	530×1085	4
	NEGVG96C	1200×900×900	33	530×1085	4
	NEGVG96G	1200×900×900	33	530×1085	4
	NEGVG96T	1200×900×320	33	530×1085	4

LAVA STONE GRILLS

	Model	Dimensions [mm]	Gas power	Grate dimensions [mm]	Number of cooking zones
700 SERIES	NEGL72A	400×730×900	10	380×485	1
	NEGL72C	400×730×900	10	380×485	1
	NEGL72G	400×730×900	10	380×485	1
	NEGL72T	400×730×320	10	380×485	1
	NEGL74A	800×730×900	20	780 × 485	2
	NEGL74C	800×730×900	20	780 × 485	2
	NEGL74G	800×730×900	20	780 × 485	2
	NEGL74T	800×730×320	20	780 × 485	2
900 SERIES	NEGL92A	400×900×900	12.5	380×645	1
	NEGL92C	400×900×900	12.5	380×645	1
	NEGL92G	400×900×900	12.5	380×645	1
	NEGL92T	400×900×320	12.5	380×645	1
	NEGL94A	800×900×900	12.5	780×645	2
	NEGL94C	800×900×900	25	780×645	2
	NEGL94G	800×900×900	25	780×645	2
	NEGL94T	800×900×320	25	780×645	2

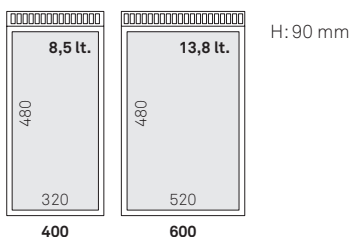
MULTIFUNCTION

	Model	Dimensions [mm]	El. power	V/Hz	Number of tanks	Tank dimensions [mm]
700 SERIES	NECM72A	400×730×900	4	400 V / 50/60 Hz	1	320×480×90
	NECM73A	600×730×900	8.1	400 V / 50/60 Hz	1	520×480×90
900 SERIES	NECM93A	600×900×900	8.1	400 V / 50/60 Hz	1	520×480×90

MULTIFUNCTION 700 SERIES

(kW)

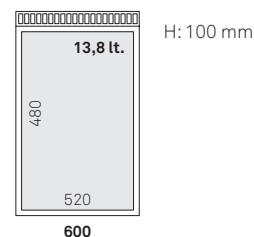
Cooking area



MULTIFUNCTION 900 SERIES

(kW)

Cooking area



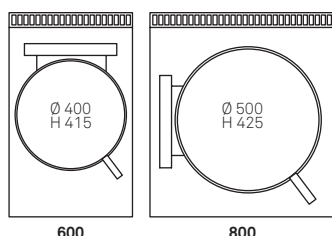
BAIN-MARIE

	Model	Dimensions [mm]	El. power	V/Hz	Number of tanks	Tank capacity [L]
700 SERIES	NEME72A	400×730×900	1.8	230 V / 50/60 Hz	1	7.5 (22.5 max.)
	NEME72C	400×730×900	1.8	230 V / 50/60 Hz	1	7.5 (22.5 max.)
	NEME72G	400×730×900	1.8	230 V / 50/60 Hz	1	7.5 (22.5 max.)
	NEME72T	400×730×320	1.8	230 V / 50/60 Hz	1	7.5 (22.5 max.)
	NEME74A	800×730×900	5.4	400 V / 50/60 Hz	1	16 (47 max.)
	NEME74C	800×730×900	5.4	400 V / 50/60 Hz	1	16 (47 max.)
	NEME74G	800×730×900	5.4	400 V / 50/60 Hz	1	16 (47 max.)
	NEME74T	800×730×320	5.4	400 V / 50/60 Hz	1	16 (47 max.)
900 SERIES	NEME92A	400×900×900	1.8	230 V / 50/60 Hz	1	GN 1/1+1/3
	NEME92C	400×900×900	1.8	230 V / 50/60 Hz	1	GN 1/1+1/3
	NEME92G	400×900×900	1.8	230 V / 50/60 Hz	1	GN 1/1+1/3
	NEME92T	400×900×320	1.8	230 V / 50/60 Hz	1	GN 1/1+1/3
	NEME94A	800×900×900	5.4	400 V / 50/60 Hz	1	2x GN 1/1+1/3
	NEME94C	800×900×900	5.4	400 V / 50/60 Hz	1	2x GN 1/1+1/3
	NEME94G	800×900×900	5.4	400 V / 50/60 Hz	1	2x GN 1/1+1/3
	NEME94T	800×900×320	5.4	400 V / 50/60 Hz	1	2x GN 1/1+1/3

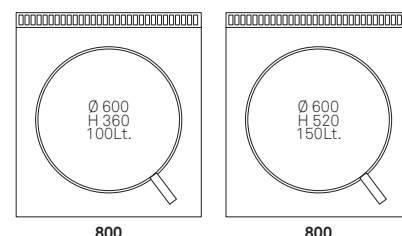
BOILING PANS

	Model	Dimensions [mm]	El. power	Gas power	V/Hz	Tank capacity [L]	Tank dimensions [mm]
700 SERIES	NEPE7I05	600×730×900	9.8		400 V / 50/60 Hz	50	Ø 396×420
	NEPE7I08	800×730×900	16.8		400 V / 50/60 Hz	80	Ø 496×430
	NEPG7D05	600×730×900	0.1	10.5	230 V / 50/60 Hz	50	Ø 396×420
	NEPG7D08	800×730×900	0.2	17	230 V / 50/60 Hz	80	Ø 496×430
	NEPG7I05	600×730×900	0.2	10.5	230 V / 50/60 Hz	50	Ø 396×420
	NEPG7I08	800×730×900	0.2	17	230 V / 50/60 Hz	80	Ø 496×430
900 SERIES	NEPE9D10	800×900×900	12		400 V / 50/60 Hz	100	Ø 595×370
	NEPE9D15	800×900×900	12		400 V / 50/60 Hz	150	Ø 595×530
	NEPE9I10	800×900×900	21		400 V / 50/60 Hz	100	Ø 595×370
	NEPE9I15	800×900×900	21		400 V / 50/60 Hz	150	Ø 595×530
	NEPG9D10	800×900×900	0.2	21	230 V / 50/60 Hz	100	Ø 595×370
	NEPG9D10A	800×900×900	0.2	21	230 V / 50/60 Hz	100	Ø 595×370
	NEPG9D15	800×900×900	0.2	24	230 V / 50/60 Hz	150	Ø 595×530
	NEPG9D15A	800×900×900	0.2	24	230 V / 50/60 Hz	150	Ø 595×530
	NEPG9I10	800×900×900	0.2	21	230 V / 50/60 Hz	100	Ø 595×380
	NEPG9I10A	800×900×900	0.2	21	230 V / 50/60 Hz	100	Ø 595×380
	NEPG9I15	800×900×900	0.2	24	230 V / 50/60 Hz	150	Ø 595×500
	NEPG9I15A	800×900×900	0.2	24	230 V / 50/60 Hz	150	Ø 595×500

**BOILING PANS
700 SERIES**
(mm)



**BOILING PANS
900 SERIES**
(mm)



BRATT PANS

	Model	Dimensions [mm]	El. power	V/Hz	Gas power	Tank capacity [L]	Tank dimensions [mm]
700 SERIES	NESE74CRM	800×730×900	9.9	400 V / 50/60 Hz		50	726×410×169
	NESG74CRM	800×730×900			14		726×410×169
900 SERIES	NESE94CRA	800×900×900	9	400 V / 50/60 Hz		80 L	726×580×169
	NESE94CRM	800×900×900	9	400 V / 50/60 Hz		80 L	726×580×169
	NESE96CRA	1200×900×900	13.5	400 V / 50/60 Hz		120 L	1126×580×169
	NESG94CRA	800×900×900	0.2	230 V / 50/60 Hz	20	80 L	726×580×169
	NESG94CRM	800×900×900	0.2	230 V / 50/60 Hz	20	80 L	726×580×169
	NESG96CRA	1200×900×900	0.3	230 V / 50/60 Hz	24	120 L	1126×580×169

WOKS

	Model	Dimensions [mm]	Gas power	El. power	V/Hz	Number of cooking zones
700 SERIES	NEWK73A110	600×730×900	10			1
	NEWK73A114	600×730×900	14			1
	NEWK73G110	600×730×900	10			1
	NEWK73G114	600×730×900	14			1
	NEWK75A210	1000×730×900	20			2
	NEWK75A214	1000×730×900	28			2
	NEWK75G210	1000×730×900	20			2
	NEWK75G214	1000×730×900	28			2
900 SERIES	NEWK93A110	600×900×900	10			1
	NEWK93A114	600×900×900	14			1
	NEWK93G110	600×900×900	10			1
	NEWK93G114	600×900×900	14			1
	NEWK95A210	1000×900×900	20			2
	NEWK95A214	1000×900×900	28			2
	NEWK95G210	1000×900×900	20			2
	NEWK95G214	1000×900×900	28			2

INDUCTION WOKS

	Model	Dimensions [mm]	Gas power	El. power	V/Hz	Number of cooking zones
700 SERIES	NECIW72A	400×730×900		5	400 V / 50/60 Hz	1
	NECIW72C	400×730×900		5	400 V / 50/60 Hz	1
	NECIW72G	400×730×900		5	400 V / 50/60 Hz	1
	NECIW72T	400×730×320		5	400 V / 50/60 Hz	1
900 SERIES	NECIW92A	400×900×900		5	400 V / 50/60 Hz	1
	NECIW92C	400×900×900		5	400 V / 50/60 Hz	1
	NECIW92G	400×900×900		5	400 V / 50/60 Hz	1
	NECIW92T	400×900×320		5	400 V / 50/60 Hz	1

NEUTRAL ELEMENTS

	Model	Dimensions [mm]	Detail
700 SERIES	NEEN71G	200×730×900	
	NEEN71T	200×730×320	
	NEEN72A	400×730×900	
	NEEN72AC	400×730×900	WITH DRAWER
	NEEN72C	400×730×900	
	NEEN72G	400×730×900	
	NEEN72GC	400×730×900	WITH DRAWER
	NEEN72T	400×730×320	
	NEEN72TC	400×730×320	WITH DRAWER
	NEEN73A	600×730×900	
	NEEN73AC	600×730×900	WITH DRAWER
	NEEN73C	600×730×900	
	NEEN73G	600×730×900	
	NEEN73GC	600×730×900	WITH DRAWER
	NEEN73T	600×730×320	
	NEEN73TC	600×730×320	WITH DRAWER
	NEEN74A	800×730×900	
	NEEN74AC	800×730×900	WITH DRAWER
	NEEN74C	800×730×900	
	NEEN74G	800×730×900	
	NEEN74GC	800×730×900	WITH DRAWER
	NEEN74T	800×730×320	
	NEEN74TC	800×730×320	WITH DRAWER

Neutral elements

	Model	Dimensions [mm]	Detail
900 SERIES	NEEN91G	200×900×900	
	NEEN91T	200×900×320	
	NEEN92A	400×900×900	
	NEEN92AC	400×900×900	WITH DRAWER
	NEEN92C	400×900×900	
	NEEN92G	400×900×900	
	NEEN92GC	400×900×900	WITH DRAWER
	NEEN92T	400×900×320	
	NEEN92TC	400×900×320	WITH DRAWER
	NEEN93A	600×900×900	
	NEEN93AC	600×900×900	WITH DRAWER
	NEEN93C	600×900×900	
	NEEN93G	600×900×900	
	NEEN93GC	600×900×900	WITH DRAWER
	NEEN93T	600×900×320	
	NEEN93TC	600×900×320	WITH DRAWER
	NEEN94A	800×900×900	
	NEEN94AC	800×900×900	WITH DRAWER
	NEEN94C	800×900×900	
	NEEN94G	800×900×900	
	NEEN94GC	800×900×900	WITH DRAWER
	NEEN94T	800×900×320	
	NEEN94TC	800×900×320	WITH DRAWER

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