EASY COOKING
A COMPLETE COOK STATION IN $1 \text{ m}^2$

Easy Station:
→ your mobile culinary station to cook anywhere
→ fast, delicious food prepared in front of your customer
→ comfortable to use and odor-free
NEUTRAL STATION

- Mobile stainless steel counter on 4 wheels, diam. 125mm, (2 with brake). Suitable for 2 or 3 single-phase plug-in countertop appliances.
- Neutral drawers and side shelving options available.
- Large transparent curved top acts as a useful shelf.
- 2 stainless steel side supports can both hold 2 GN 1/9 containers (included).
- Front panels can be customized upon request.

REFRIGERATED STATION

- Mobile stainless steel station on 4 wheels, diam. 125mm, (2 with brake). Suitable for 2 or 3 single-phase plug-in countertop appliances.
- 2 x 30l stainless steel refrigerated drawers with independent temperature regulation: 0/+10°C at room temperature of 25% and 50% humidity.
- No drain necessary.
- Large transparent curved top acts as a useful shelf.
- 2 stainless steel side supports can both hold 2 GN 1/9 containers (included).
- Front panels can be customized upon request.

ANTI-ODOR SYSTEM

- Integrated extraction system with radial fan (variable speed): reduces cooking odors.
- Air is extracted and filtered at the top and released at the base.
- Integrated triple filter system (features metal mesh filter and stainless steel labyrinth filter which are dishwasher-safe and an active carbon filter which can be washed in warm water).

Labyrinth filter captures steam and larger grease particles

Metal mesh filter captures smallest grease particles

Active carbon filter absorbs the finest steam particles generated during cooking.
EASY TOP

CHROME FRY TOP
- Quick heat up, maximum temperature: 265°C.
- Chrome non-stick cooking surface allows different foods to be prepared simultaneously while preserving individual flavors.
- Integrated grease drain with extractable drawer located below the cooking surface.
- Integrated splash guard for greater protection.
- Solidly built in highly corrosion resistant AISI 304 stainless steel.

INDUCTION WOK
- Touchpad control panel with digital display showing power levels.
- Highly-resistant glass-ceramic wok (diam. 300 mm) is durable and easy to clean.
- Solidly built in highly corrosion resistant AISI 304 stainless steel.
- Automatic pan sensor activates energy transfer only when the wok comes into contact with the cooking surface.
- No heat emissions into work area as only the wok heats up.
EASY TOP

INFRARED TOP
- Vertical or horizontal models with 1 or 2 zones.
- Precision control for rapid heat up and maintenance of cooking temperature.
- Solidly built in highly corrosion resistant AISI 304 stainless steel.
- Fast and easy to clean thanks to rounded corners and hermetic cooking surfaces in resistant 4mm-thick glass-ceramic.
- Suitable for pans and skillets with diameters of 140-250mm.
- P button to memorize personal favorite cooking temperature.
- “Max” button for immediate maximum power.

INDUCTION TOP
- Vertical or horizontal models with 1 or 2 zones.
- Hermetic cooking surfaces in resistant 4mm-thick glass-ceramic.
- Fast and easy to clean as surfaces are completely smooth.
- Suitable for pans and skillets with diameters of 140-250mm.
- No pre-heating is necessary.
- Touch panel controls and digital power indicator with 12 different levels.
## The Perfect Choice for All Types of Cooking

### Neutral Station

<table>
<thead>
<tr>
<th>Model</th>
<th>Units</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Extraction Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Units Neutral</td>
<td>3</td>
<td>1000x780x1204 mm</td>
<td>400 V/3N PH/50 Hz</td>
<td>Speed Level 8: 370 M³/H, Speed Level 10: 550 M³/H</td>
</tr>
<tr>
<td>3 Units Neutral</td>
<td>4</td>
<td>1310x780x1204 mm</td>
<td>400 V/3N PH/50 Hz</td>
<td>Speed Level 8: 480 M³/H, Speed Level 10: 710 M³/H</td>
</tr>
</tbody>
</table>

### Refrigerated Station

<table>
<thead>
<tr>
<th>Model</th>
<th>Units</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Extraction Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Units Refrigerated</td>
<td>3</td>
<td>1000x780x1204 mm</td>
<td>400 V/3N PH/50 Hz</td>
<td>Speed Level 8: 370 M³/H, Speed Level 10: 550 M³/H</td>
</tr>
<tr>
<td>3 Units Refrigerated</td>
<td>4</td>
<td>1310x780x1204 mm</td>
<td>400 V/3N PH/50 Hz</td>
<td>Speed Level 8: 480 M³/H, Speed Level 10: 710 M³/H</td>
</tr>
</tbody>
</table>

### Chrome Fry Top

<table>
<thead>
<tr>
<th>Model</th>
<th>Fry Top Type</th>
<th>Dimensions</th>
<th>Power</th>
<th>Voltage</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vertical</td>
<td>Chrome</td>
<td>325x600x180 mm</td>
<td>3.6 kW</td>
<td>230V 50/60Hz 1N</td>
<td>265°C</td>
</tr>
<tr>
<td>Horizontal</td>
<td>Chrome</td>
<td>600x325x180 mm</td>
<td>3.6 kW</td>
<td>230V 50/60Hz 1N</td>
<td>265°C</td>
</tr>
</tbody>
</table>
### THE PERFECT CHOICE FOR ALL TYPES OF COOKING

#### Induction Wok

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Power</th>
<th>Voltage</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>604002</td>
<td>325x400x180 mm</td>
<td>3.2 kW</td>
<td>230V 50/60Hz 1N</td>
<td>265°C</td>
</tr>
</tbody>
</table>

Induction wok (diam. 350 mm) with steel handle

#### Infrared Top

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Power</th>
<th>Voltage</th>
<th>Power Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>604004</td>
<td>325x600x130 mm</td>
<td>3.6 kW</td>
<td>230V 50/60Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>604003</td>
<td>600x325x130 mm</td>
<td>3.6 kW</td>
<td>230V 50/60Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>604001</td>
<td>325x600x130 mm</td>
<td>2.5 kW</td>
<td>230V 50/60Hz 1N</td>
<td>1-12</td>
</tr>
</tbody>
</table>

#### Induction Top

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Power</th>
<th>Voltage</th>
<th>Power Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>600304</td>
<td>325x600x130 mm</td>
<td>3.6 kW</td>
<td>230V 50/60Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>600303</td>
<td>600x325x130 mm</td>
<td>3.6 kW</td>
<td>230V 50/60Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>604000</td>
<td>325x600x130 mm</td>
<td>3.2 kW</td>
<td>230V 50/60Hz 1N</td>
<td>1-12</td>
</tr>
</tbody>
</table>

#### Accessories for Infrared and Induction Tops

- 653596: Stainless steel pan (diam. 200 mm)
- 653597: Aluminum pan (diam. 240/280 mm)
- 653618: Universal griddle (ribbed)
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