

 OFFCAR®
THE GREAT COOKING



MARINE
700-980
OFFSHORE
EQUIPMENT



Offcar The Great Cooking Italian pride for 4 generations.

Offcar The Great Cooking Orgoglio italiano da 4 generazioni.



The experience gained in the Horeca sector allows us to reach every day the goal of our mission: "To design and create professional equipment recognized and distinguished by design, functionality and performance, paying tribute to Made in Italy through the combination of innovation and tradition".

Il bagaglio di esperienza maturato nel settore Horeca ci permette di raggiungere ogni giorno l'obiettivo della nostra missione:

"progettare e creare attrezzature professionali che si riconoscono e contraddistinguono per design, funzionalità e prestazioni, puntando all'elogio del made in Italy tramite il connubio innovazione e tradizione".

Certificazioni – Certified



OFFCAR COOKING RANGES
ARE BUILT WITH THE HEART
AND WITH THE PASSION
FOR SOMETHING TO
BE GREAT

LA COTTURA OFFCAR
È COSTRUITA CON IL CUORE
E CON LA PASSIONE
PER LE COSE FATTE BENE.

COOKING THE GREEN WAY

Offcar products are manufactured with awareness, as materials and components come only from certified and qualified suppliers with whom the company has built a relationship based on confidence and transparency, aiming to represent Made in Italy. Offcar has recovered pre-existing buildings by reclamation works and installing modern photovoltaic systems in order to be autonomous in terms of energy and to respect the environmental commitments.

I prodotti a marchio Offcar sono costruiti con coscienza in quanto i materiali e la componentistica provengono solamente da fornitori certificati e qualificati con i quali l'azienda ha instaurato un solido rapporto di fiducia e collaborazione, puntando all'elogio del Made in Italy. Offcar recuperando i preesistenti fabbricati con opere di bonifica e installando sulle coperture delle nuove sedi operative un modernissimo impianto fotovoltaico si è resa autonoma dal punto di vista energetico, contribuendo fattivamente al rispetto ambientale.



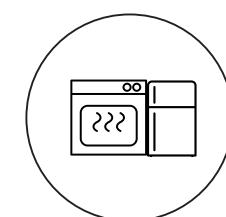
MARINE LINE 700-980

MODULARITY: 400 mm - 800 mm DEPTH: 730 mm - 900 mm

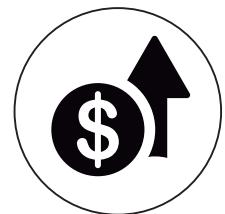


Special line completely dedicated to marine equipment with special features designed for installation into vessels and offshore platforms. Rolling racks in all cooking range, flanged feet for floor fixings are some of the peculiarities of the Marine line designed with particular attention to robustness, safety and reliability.

Linea di prodotti interamente dedicata all'industria marittima dotata di particolari caratteristiche e sistemi pensati per il lavoro nelle cucine di navi e piattaforme offshore. Griglia antiolio su tutti i piani cottura, piedi flangiati per il fissaggio a pavimento sono alcune delle peculiarità della linea Navale progettata prestando particolare attenzione a robustezza, sicurezza ed adattabilità.



MULTIPLE ELEMENTS



EFFICIENT AND ECONOMIC

Strong, versatile
and high-performing





MARINE LINE 700-980

General Features / Caratteristiche Generali

Easy application, certain functionality

Work top in AISI 304 stainless steel with watertight antioverflow so as to avoid infiltration of dirt | Height-adjustable feet in Aisi 304 stainless steel. | Easily removable control panel for quick cleaning and maintenance. | Standard electrical setting 60 Hz, 440V 3P.

Piano di lavoro in acciaio inox AISI 304 stampato antiraccimazione a tenuta stagna per evitare infiltrazioni di sporco | Struttura e piedini regolabili in altezza in acciaio inox AISI 304. | Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione | Alimentazione standard 60 Hz, 440V 3F.



FLANGED FEET
PIEDI FLANGIATI



ROLLING RACKS
GRIGLIA ANTIROLLIO





Certificazioni - Certified



TECHNICAL DATA MARINE LINE			
ELECTRIC RANGES WITH SQUARE PLATES AND STATIC GN2/1 OVEN	MODEL	DIMENSIONS mm	ELECTRIC POWER Kw / 440 V
	70CQE04-NA 80CQE02-NA 80CQE04-NA	800 x 730 x 900 400 x 900 x 900 800 x 900 x 900	10,4 6 12
	70CQE06-NA 80CQE06-NA	1200 x 730 x 900 1200 x 900 x 900	15,6 18
	70CQE14-NA 80CQE14-NA	800 x 730 x 900 800 x 900 x 900	15,9 17,5
	70CQE16-NA 80CQE16-NA	1200 x 730 x 900 1200 x 900 x 900	21,1 23,5
	70CQE26-NA 80CQE26-NA	1200 x 730 x 900 1200 x 900 x 900	21,1 23,5
	7FP-NA 9FP-NA	BLOCK PANS	



ISO 9001:2008

TECHNICAL DATA MARINE LINE			
ELECTRIC FRY-TOPS WITH STATIC GN 2/1 OVEN	MODEL	DIMENSIONS mm	ELECTRIC POWER Kw / 440 V
	<input type="checkbox"/> 70FCE10LL-NA <input type="checkbox"/> 80FCE10LL-NA <input checked="" type="checkbox"/> 70FCE10RR-NA <input checked="" type="checkbox"/> 80FCE10RR-NA <input type="checkbox"/> 70FCE10LR-NA <input type="checkbox"/> 80FCE10LR-NA	800 x 730 x 900 800 x 900 x 900 800 x 730 x 900 800 x 900 x 900 800 x 730 x 900 800 x 900 x 900	15,1 17,5 15,1 17,5 15,1 17,5

ELECTRIC FRY-TOPS

	<input type="checkbox"/> 70FTE40L-NA <input type="checkbox"/> 80FTE40L-NA <input checked="" type="checkbox"/> 70FTE40R-NA <input checked="" type="checkbox"/> 80FTE40R-NA	400 x 730 x 900 400 x 900 x 900 400 x 730 x 900 400 x 900 x 900	4,8 6 4,8 6
	<input type="checkbox"/> 70FTE80L-NA <input type="checkbox"/> 80FTE80L-NA <input checked="" type="checkbox"/> 70FTE80R-NA <input checked="" type="checkbox"/> 80FTE80R - NA <input type="checkbox"/> 70FTE80LR-NA <input type="checkbox"/> 80FTE80LR-NA	800 x 730 x 900 800 x 900 x 900 800 x 730 x 900 800 x 900 x 900 800 x 730 x 900 800 x 900 x 900	9,6 12 9,6 12 9,6 12

ELECTRIC FRYERS

	70FRE13-NA 70FRE17-NA 80FRE17-NA	400 x 730 x 900 400 x 730 x 900 400 x 900 x 900	12 16.5 16.5
	70FRE26-NA 70FRE34-NA 80FRE34-NA	800 x 730 x 900 800 x 730 x 900 800 x 900 x 900	24 33 33

ELECTRIC BAIN-MARIE

	70BME80-NA 80BME80-NA	800 x 730 x 900 800 x 900 x 900	2 3
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Certificazioni - Certified



ISO 9001:2008

TECHNICAL DATA MARINE LINE			
ELECTRIC PASTA COOKER ** Baskets not included ** Heating element inside the tank	MODEL	DIMENSIONS mm	ELECTRIC POWER Kw / 440 V
	70CPE30-NA 80CPE45-NA	400 x 730 x 900 400 x 900 x 900	5.4 7.5
	70CPE60-NA 80CPE90-NA	800 x 730 x 900 800 x 900 x 900	10.80 15

ELECTRIC TILTING BRATT PANS

	70BRE50-NA 80BRE80-NA 70BRE50I-NA 70BRE50I-NA	800 x 730 x 900 800 x 900 x 900 800 x 730 x 900 800 x 900 x 900	8.7 9.9 8.7 9.9
 POWER TILT A. CONTROL KNOB B. OFF C. UP TANK D. DOWN TANK		POWER TILT	

ELECTRIC BOILING PANS

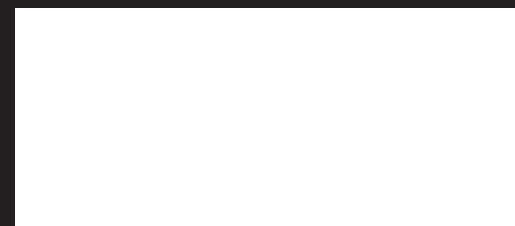
	70PQE50I-NA 80PQE10I-NA 80PQE15I-NA	800 x 730 x 900 800 x 900 x 900 800 x 900 x 900	9 16 18
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STATIC ELECTRIC OVENS GN2/1

	FNE910 FNE920 FNE930	900 x 900 x 700 900 x 900 x 1200 900 x 900 x 1700	5.5 11 16.5
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Designed for Your
great Cooking moments



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