

HIGH-QUALITY SOLUTIONS FOR
PROFESSIONAL KITCHEN



milo

YOUR MODULAR KITCHEN

700-900



OFFCAR THE GREAT COOKING

offcar.com

HIGH-QUALITY SOLUTIONS FOR PROFESSIONAL KITCHEN



Our success is the result of an industrial history that for four generations has conveyed a passion for cooking solutions where innovative technological components and artisanal tradition merge into a single project. Steel, synonymous with strength and solidity, cleanliness and brightness, becomes the link between the past and the future.

Fam. Carraro

CERTIFICATIONS



The ISO 9001 certification certifies the compliance of our quality management system with the requirements of the international standard developed by the international Organization for Standardization. With the decision to adopt a quality management system, OFFCAR has as its primary objective, through the continuous improvement of its processes and its products or services, that of obtaining and increasing customer satisfaction.



All OFFCAR products (gas and electric) are correlated with CE Declaration of Conformity. The gas appliances produced by us are tested by a notified body that has carried out laboratory tests to establish the compliance of the product with the safety and energy efficiency standards of the European Union



The ETL Listed mark is valid throughout North America (United States and Canada) and indicates that the OFFCAR product has been tested by an accredited laboratory to be sold and distributed in North America. Our production sites are subject to periodic inspections by a body recognized by the United States Occupational Safety and Health Administration, to verify the regular maintenance of the characteristics of compliance with standards.



Intertek

The ETL Sanitation mark attests that the OFFCAR product has been tested according to US federal standards and meets the minimum hygiene requirements to be distributed in North America (United States and Canada). It also indicates that the equipment is suitable to produce food for human consumption or for use in production environment of some foods.



The CB certification guarantees the compliance of OFFCAR electrical products with the safety requirements of over 50 countries worldwide. The CB Scheme is a program created by the international Electrotechnical Commission for Electrical Equipment (IECEE) for the acceptance of product safety test results between participating laboratories and certification organizations around the world: the electrical devices we manufacture have passed the safety tests of a laboratory adhering to this international program.



The SASO Quality Mark certifies that OFFCAR product has been tested by a third-party laboratory accredited and declared compliant with applicable product standards and safety requirements to be sold and distributed in the Kingdom of Saudi Arabia. Our production sites are subject to periodic inspections by a body recognized by SASO, to verify the regular maintenance of the characteristics of compliance with quality and safety standards.



The CM (CMIM) mark certifies that OFFCAR product has been tested by a third-party laboratory accredited and declared compliant with applicable product standards and safety requirements to be sold and distributed in the Kingdom of Morocco.



OUR VISION AND VALUES

YIM:The Young Innovative Mentality approach



Our projects are designed to ensure reduced consumption, automated and interconnected processes: intelligent equipment!

Our goal is **OPTIMIZATION**

YIM IS INNOVATIVE TECHNOLOGY THAT SIMPLIFIES PROCESSES

Through automation, technology will enable change, reduce operating costs, increase productivity and implement more sustainable processes.

YIM IS ATTENTION TO ENVIRONMENT AND MAXIMUM EFFICIENCY

Reducing energy consumption and waste, paying attention to ethical and environmental issues, it is increasingly clear that the future depends on our ability to preserve our health.

YIM IS TRAINING

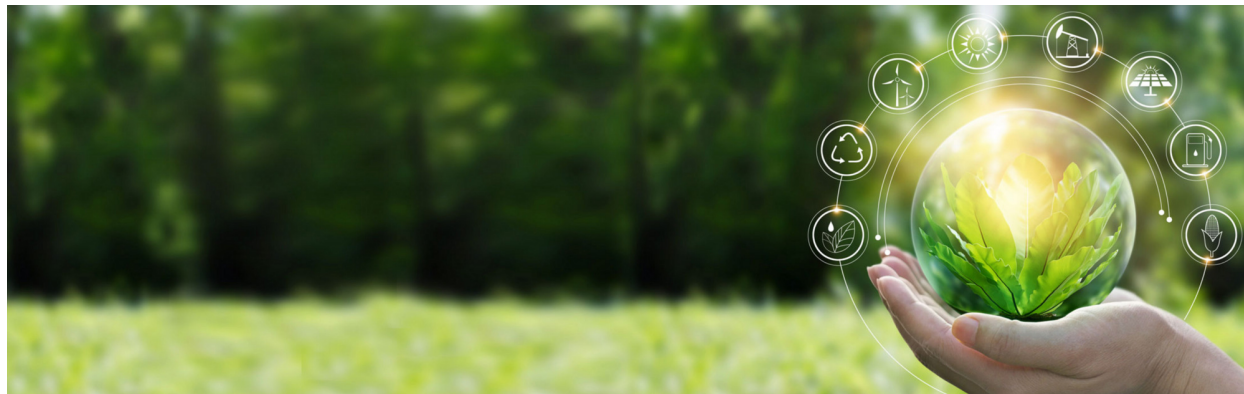
We organise training webinars for all our partners worldwide not only to present our products and their pluses, but also to spread the spirit and approach of YIM itself.

YIM IS PROBLEM SOLVING

Easy solutions to complex problems YIM is the awareness of the maturity and resourcefulness of youth.

COOKING, THE GREEN WAY

The future depends on our ability to preserve the planet we live on.



EVERY NEW OFFCAR PRODUCT IS BORN FROM CLEAN ENERGY



OFFCAR has been using self-generated energy from photovoltaic systems installed on the roof of its company premises for more than 10 years.



The latest generation of machinery ensures the quality of the components and at the same time the energy efficiency, allowing to reduce the withdrawal of energy from the network.



Every day our Research & Development department works to offer customers equipment that combines high performance with energy saving and eco-friendly spirit.

Reducing the impact of our activity on the ecosystem is a priority for us, so we chose to adopt the RE.RE.RE philosophy.

REUSE OF PACKAGING.

ONLY USE THE PACKAGING WHICH IS STRICTLY NECESSARY TO ENSURE CARRIAGE IN CONFORMITY.

CHOOSING RECYCLABLE AND ENVIRONMENT ALL FRIENDLY MATERIALS.

New design, higher reliability

The perfect union of functionality, ergonomics and flexibility defines the **new "MILO 700-900" cooking concept**, ensuring superior performance in any working environment.



The new MILO modular cooking line by Offcar combines **the most advanced technical solutions with a sophisticated and modern design.**



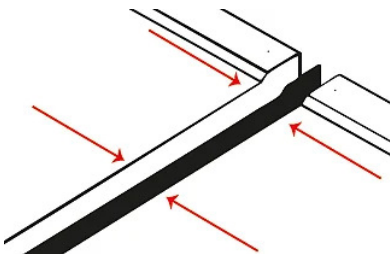
Ease of use, higher functionality

- More workspace in the same footprint.
- Squared and aligned front profile.
- Lower rear exhaust grate for more ergonomics.
- Flush joint system for perfect alignment and maximum hygiene.
- Rear technical compartment for an easy installation of electrical cables and water/ gas piping.
- 1 mm minimum stainless steel thicknesses guaranteed (+20% increase of AISI 304).
- Foot or plinth installation.

Entirely made of stainless steel **AISI 304**
+20% increase of AISI 304



The new MILO cooking line offers **more workspace and higher performances** in the same footprint and with the same reliability. Easier installation, improved hygiene and more ergonomics of use for the best comfort in the kitchen.



Like one single worktop:

The water-tight gasket (optional) added between adjacent equipments blocks the passage of liquids and dirt, increasing the level of hygiene.

Details that make the difference



Degree of protection: IPX4

New ergonomic athermic knob with built-in operating LED for an excellent user experience.



Worktop: AISI 304 2 mm thick guaranteed on S.700 and S.900, designed for maximum resistance against heat distortions or deformations due to weight.



Door with reversible opening. 30/10 stainless steel support with built-in hinge for maximum stress resistance.



Push-pull system without screw for easy disassembly to access control panel for inspection and cleaning of the elements.

MILO 700-900 cooking solutions



Gas Ranges

Burners with double-ring or conical flame spreaders. Molded basins with rounded edges for easy cleaning. Double-ring burners: S.900 (9kw+4,5kw), S.700 (7,5kw+ 4,5kw). Conic burners: S.900 (10kw), S.700 (8kw). Freestanding versions and with gas/electric oven.

Electric range with open compartment or oven, equipped with cast iron plates. S.700 provided with round plates. S.900 provided with square plates.



Ceramic plates

Versions up to 4kw power per cooking zone. Heating via infrared heating elements with innovative pan presence detection system (any material) for safe switching off and on. Consumption reduction of up to 30% compared to traditional system.



Induction

Up to 5kw with forced air circulation system to keep the power generator in the best working conditions. Removable stainless steel filter for proper hygiene and cooling. 2 or 4 independent cooking zones.



Solid top

Gas versions with a central cast-iron burner with stabilised flame, allowing a temperature of up to 500°C in the centre degrading near the edges. Electric versions with chromed plate with 1 zone (40 cm module) or 4 zones (80 cm module – mixed plate), heated by resistive heating elements with power regulator for fast response times and high performance. Adjustable temperature up to 360°C.



Griddles

Available in gas and electric versions. Polished hard chrome or satin hard chrome plate; non-stick, scratch-resistant steel plate for daily use. Perimeter drain channel for easy cleaning and a collection tray. 400-800-1200 mm modular versions. Partial heating mode.

MILO 700-900 cooking solutions



Fryers

MILO fryers represent a true revolution in the world of professional frying, combining innovation and performance. 15lt tanks in the 700 version and 20lt in the 900 version. Y-shaped, molded tank in both electric and gas versions. Electric fryers with tilting flat heating element, gas fryers with patented independent-flow combustion chamber. Larger bottom drain to facilitate oil draining and cleaning the tank of residues. Digital or mechanical version.



Chips scuttle

Electric version with molded GN 1/1 tank in AISI 304 stainless steel with large rounded edges and false bottom for easy dripping and removal of chips. Load capacity up to 5 kg (fries). Top heating by means of a high-efficiency ceramic heating element with 1 kW power.



Pasta cooker

Available in both gas and electric, single or double tank in AISI 316 stainless steel. Gas version with manual loading. Electric version with automatic water loading and level control; heating by tungsten heating elements outside the tank.



Pasta corner

Electric version with seamless, AISI 316 stainless steel tank with widely radiused corners for effective cleaning. Front area with chute and perforated top for basket support. Heating by means of special Tungsten heating elements placed outside the tank. Power adjustment with 3-position selector switch. Automatic management of lifters.



Griddle

Grill for direct cooking. Available in gas version as Lavica Grill. Available in electric version with tilting flat heating element. The latter allows the "STEAM COOKING" function to ensure that meat is cooked with the right humidity by heating the water in the tank. Easy cleaning of fat/grease residue collected by the drain tap.

MILO 700-900 cooking solutions



Bain-marie

AISI 304 stainless steel molded tank with large edges, tank compatibility with Gastronorm format. High-efficiency adhesive heating element on the outer bottom with built-in working thermostat and safety device. Adjustable temperature from 30° to 90°C with operation indicator light.



Tilting bratt pans

Gas versions with stainless steel burners with stabilised flame. Temperature regulation from 100° to 300°C via thermostatic valve with safety and thermocouple.

Electric versions with armoured heating elements arranged to guarantee a uniform temperature on the plate. Temperature regulation from 100° to 300°C with manually reset safety thermostat.



Boiling pans

Boiling pans for direct and indirect cooking.

Gas versions available with both direct and indirect heating. Both solutions with stainless steel burners with stabilized flame.

Electric versions available only with indirect heating by Incoloy armored heating elements controlled by electromechanical thermostat. Indirect versions equipped with tap to control the water level in the cavity, or "C" version with automatic loading system.



Neutral units

Top versions with closed front or with drawer.

Versions with open base or with door (optional).



Gas ranges MILO 700



Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.

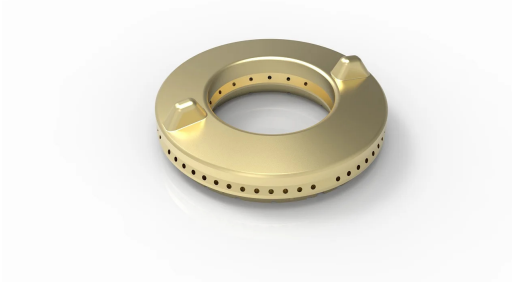
Gas ranges with 7.5 kW and 4.5 kW burners in vitrified cast-iron with brass double-ring flame spreader that allow diffused flame, ideal for uniform cooking thanks to a greater heat distribution on the bottom of even large pans. **Gas ranges** with 9.0 kW burners in vitrified cast-iron with brass double-ring flame spreader that allow a concentrated flame in the centre, ideal for express cooking. Valve taps with safety thermocouple, pilot flame for burner ignition, Venturi tube with innovative geometry that guarantees optimal combustion efficiency, also reducing the possibility of gas nozzle occlusion. Grids in thick vitrified cast-iron or stainless steel rod, removable and washable basins under the burners. Top or freestanding versions, on gas or electric oven GN2/1 or GN3/1.

Oven equipment: GN 2/1 or GN 3/1 chrome-plated steel rack for MAXI oven.

STRENGTHS



- **Conical "C" burner:** thanks to its double vertical flame line it allows for a more concentrated and "vigorous" flame. Perfect solution for express cooking.
- **High power:** gas burners provide a direct and powerful flame, perfect for different cooking techniques.



- **Double-ring burner:** thanks to its double flame line, it provides a more uniform and 'gentle' flame. In addition, the brass flame spreader has two risers at the top, these ensure a constant supply of primary air even when using small pots.
- **Heat distribution:** uniform heat over the entire surface for cooking without cold spots.



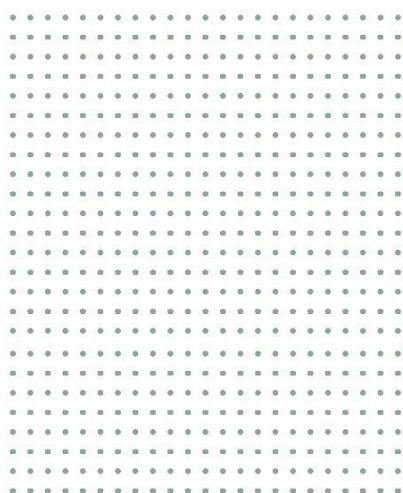
- **Durability:** solid and wear-resistant structure, ideal for intensive and continuous use.
- **Easy maintenance:** Removable grills and burners facilitate daily cleaning.
- **Versatility:** suitable for any type of pan, with no material constraints (steel, copper, aluminum, cast iron, etc.).
- **Flame regulation:** precise control of heat intensity, ideal for adapting quickly to cooking needs.
- **Safety: safety valve with thermocouple.** Gas interruption in the event of accidental flame failure.
- **High heat retention:** cast iron retains heat for a long time, ensuring thermal stability and reducing energy consumption.

Gas ranges

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7TCG2	2-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS BOILING TOP	400x 730x 290	12 kW	0 kW	/
	M7TCG2C	2 CONIC GAS BURNERS BOILING TOP	400x 730x 290	18 kW	0 kW	/
	M7TCG01W	1 GAS BURNER WOK BOILING TOP	400x 730x 290	12 kW	0 kW	/
	M7TCG4	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	800x 730x 290	24 kW	0 kW	/
	M7TCG4C	4 CONIC GAS BURNERS BOILING TOP	800x 730x 290	36 kW	0 kW	/
	M7TCG6	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS BOILING TOP	1200x 730x 290	36 kW	0 kW	/
	M7TCG6C	6 CONIC GAS BURNERS BOILING TOP	1200x 730x 290	54 kW	0 kW	/
	M7CBG02	2-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	400x 730x 900	12 kW	0 kW	/
	M7CBG02C	2 CONIC GAS BURNERS ON OPEN STAND	400x 730x 900	18 kW	0 kW	/
	M7CBG01W	1 GAS BURNER WOK BOILING TOP ON OPEN STAND	400x 730x 900	12 kW	0 kW	/
	M7CBG04	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	800x 730x 900	24 kW	0 kW	/
	M7CBG04C	4 CONIC GAS BURNERS ON OPEN STAND	800x 730x 900	36 kW	0 kW	/
	M7CBG06	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	1200x 730x 900	36 kW	0 kW	/
	M7CBG06C	6 CONIC GAS BURNERS BOILING TOP ON OPEN STAND	1200x 730x 900	54 kW	0 kW	/
	M7CBG14	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND GAS OVEN	800x 730x 900	31.7 kW	0 kW	/
	M7CBG14C	4 CONIC GAS BURNERS GAS OVEN RANGE	800x 730x 900	43.7 kW	0 kW	/

Gas ranges

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7CBG14FE	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC OVEN	800x 730x 900	24 kW	5.5 kW	380-415 V 3 N ~
	M7CBG14CFE	4 CONIC GAS BURNERS ELECTRIC OVEN RANGE	800x 730x 900	36 kW	5.5 kW	380-415 V 3 N ~
	M7CBG16	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING AND GAS OVEN	1200x 730x 900	43.7 kW	0 kW	/
	M7CBG16FE	6-BURNERS COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC OVEN	1200x 730x 900	36 kW	5.5 kW	380-415 V 3 N ~
	M7CBG16XL	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND GAS MAXI OVEN	1200x 730x 900	45.2 kW	0 kW	/
	M7CBG16CXL	6 CONIC GAS BURNERS GAS MAXI OVEN RANGE	1200x 730x 900	63.2 kW	0 kW	/
	M7CBG16XLE	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC MAXI OVEN	1200x 730x 900	36 kW	8 kW	380-415 V 3 N ~
	M7CBG16CXLE	6 CONIC GAS BURNERS ELECTRIC MAXI OVEN RANGE	1200x 730x 900	54 kW	8 kW	380-415 V 3 N ~
	M7CBG26A	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS, GAS OVEN AND HOT CABINET	1200x 730x 900	43.7 kW	0.8 kW	380-415 V 3 N ~





Electric ranges MILO 700



Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.

Electric ranges with Ø220mm cast-iron round plate of 2.6 KW, adjustable to 6 operating positions. Molded, leak-proof worktop to prevent dirt infiltration. Ergonomic, athermic control knobs with built-in LED operation indicators. Top or freestanding versions, on GN2/1 or GN3/1 electric oven.

Oven equipment: chromium-plated steel rack GN 2/1 or GN 3/1 for MAXI oven.

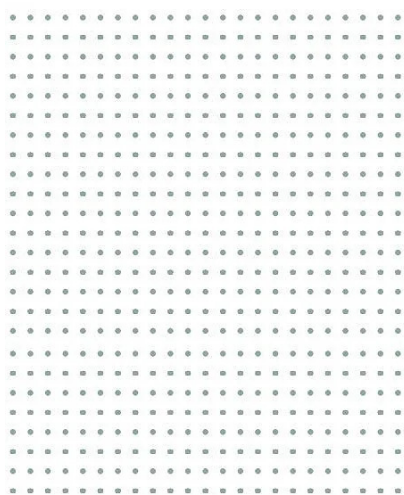
STRENGTHS



- **Performance stability:** the plates maintain the temperature even after the pan is removed, ideal for keeping food hot.
- **Easy maintenance:** easy to clean thanks to the enamelled surface that is resistant to scratches and corrosion.
- **Durability:** solid and wear-resistant structure, ideal for intensive and continuous use.
- **Heat distribution:** uniform heat over the entire surface for cooking without cold spots.
- **Versatility:** suitable for any type of pan, with no material constraints (steel, copper, aluminum, cast iron, etc.).

Electric ranges ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7TCE2T	ELECTRIC RANGE WITH 2 ROUND PLATES TOP	400x 730x 290	0 kW	5.2 kW	380-415 V 3 N ~
	M7TCE4T	ELECTRIC RANGE WITH 4 ROUND PLATES TOP	800x 730x 290	0 kW	10.4 kW	380-415 V 3 N ~
	M7TCE6T	ELECTRIC RANGE WITH 6 ROUND PLATES TOP	1200x 730x 290	0 kW	15.6 kW	380-415 V 3 N ~
	M7CTE02	ELECTRIC RANGE WITH 2 ROUND PLATES AND OPEN BASE	400x 730x 900	0 kW	5.2 kW	380-415 V 3 N ~
	M7CTE04	ELECTRIC RANGE WITH 4 ROUND PLATES AND OPEN BASE	800x 730x 900	0 kW	10.4 kW	380-415 V 3 N ~
	M7CTE06	ELECTRIC RANGE WITH 6 ROUND PLATES AND OPEN BASE	1200x 730x 900	0 kW	15.6 kW	380-415 V 3 N ~
	M7CTE14	ELECTRIC RANGE WITH 4 ROUND PLATES AND ELECTRIC OVEN	800x 730x 900	0 kW	15.9 kW	380-415 V 3 N ~
	M7CTE16	ELECTRIC RANGE WITH 6 ROUND PLATES AND ELECTRIC OVEN	1200x 730x 900	0 kW	21.1 kW	380-415 V 3 N ~
	M7CTE16XLE	ELECTRIC RANGE WITH 6 ROUND PLATES AND ELECTRIC MAXI OVEN	1200x 730x 900	0 kW	23.6 kW	380-415 V 3 N ~



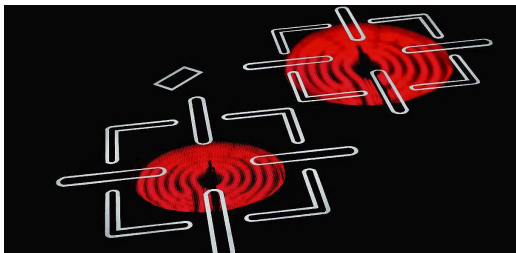


Glass ceramic plates MILO 700

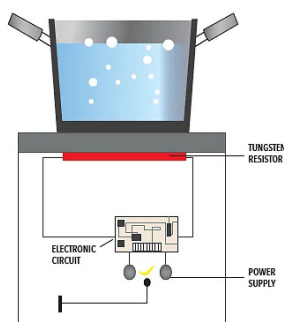


6 mm thick glass-ceramic, flush-mounted, liquid-tight worktop for easy cleaning. High-performance tungsten heating elements. Ignition and power regulation with energy regulator. Sensors with glowing glass indicator lights. Hob with pan presence detection for greater energy savings and more safety for the user (only on M____PR version). Ergonomic, athermic control knobs with built-in LED operation indicators.

STRENGTHS



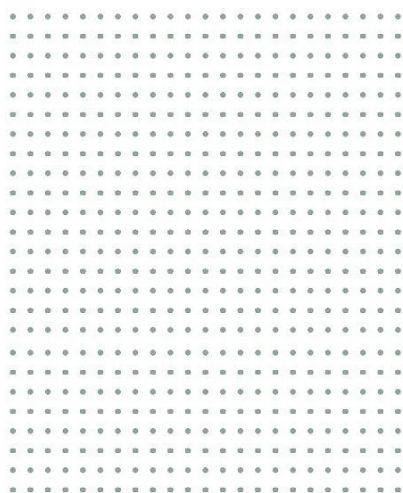
- **Modern, easy-to-clean design:** smooth surface with no grids, allowing for quick and thorough cleaning.
- **High thermal resistance:** the glassceramic plate is designed to withstand high temperature changes without risk of breakage.
- **Fast and homogeneous heating:** radiant systems heat the cooking zone quickly and distribute well the heating.
- **Use of different pans:** compatible with all types of pans, regardless of material (steel, aluminium, copper, cast iron, etc.).



- **Pot detection:** serves to improve energy efficiency and ensure safety.
- **Automatic hob activation:** the hob only activates when it detects the presence of a pan, avoiding energy waste.
- **Automatic shutdown (only PR version):** if the pan is removed, the hob switches off or goes into standby mode, reducing the risk of overheating or accidents. Automatic shutdown in case of overheating.
- **Optimal heat distribution:** the system adjusts the power according to the size and position of the pan.
- **Improved safety:** heat indicators show when the surface is still hot. It prevents accidental ignition and reduces the risk of burns.
- **Non-stick surface:** glassceramic does not retain food residue and resists stains and scratches.
- **Excellent energy efficiency:** less heat loss compared to conventional hotplates.

Glass ceramic plates ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7TCE2V	2 ZONES GLASS CERAMIC PLATE TOP	400x 730x 290	0 kW	5 kW	380-415 V 3 N ~
	M7TCE2VPR	2 ZONES GLASS CERAMIC PLATE TOP WITH PAN DETECTION	400x 730x 290	0 kW	6 kW	380-415 V 3 N ~
	M7TCE4V	4 ZONES GLASS CERAMIC PLATE TOP	800x 730x 290	0 kW	10 kW	380-415 V 3 N ~
	M7TCE4VPR	4 ZONES GLASS CERAMIC PLATE WITH PAN DETECTION	800x 730x 290	0 kW	12 kW	380-415 V 3 N ~
	M7CVE02	2 ZONES GLASS CERAMIC PLATE ON OPEN STAND	400x 730x 900	0 kW	5 kW	380-415 V 3 N ~
	M7CVE02PR	2 ZONES GLASS CERAMIC PLATE WITH PAN DETECTION ON OPEN STAND	400x 730x 900	0 kW	6 kW	380-415 V 3 N ~
	M7CVE04	4 ZONES GLASS CERAMIC PLATE ON OPEN STAND	800x 730x 900	0 kW	10 kW	380-415 V 3 N ~
	M7CVE04PR	4 ZONES GLASS CERAMIC PLATE WITH PAN DETECTION ON OPEN STAND	800x 730x 900	0 kW	12 kW	380-415 V 3 N ~



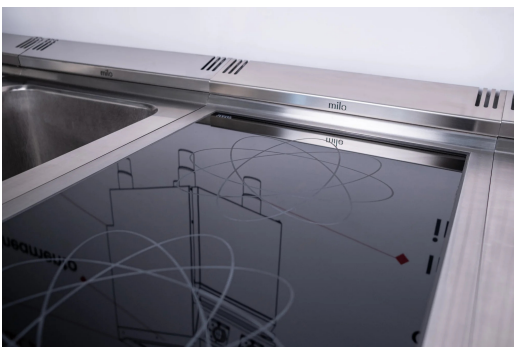


Electric induction plates MILO 700

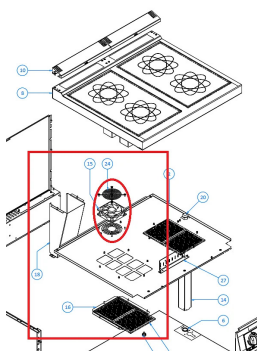


6 mm thick glass-ceramic, flush-mounted, liquid-tight worktop for easy cleaning. Potentiometer with continuous power adjustment from 1 to 9. Heating obtained by the ferro-magnetic material at the bottom of the pan thanks to a field created by an electromagnetic inductor. Use only pans with a minimum diameter of 150 mm certified for the induction appliances. Minimal heat radiation into the environment and greater comfort and safety for the operator as all power and heat is delivered to the bottom of the pan. Cooling circuit channelling system to keep components at the correct operating temperature at all times. Electronic diagnostic system with alarm code signalling via warning light on the dashboard. Sensors with glowing glass indicator lights. Ergonomic, athermic control knobs with built-in LED operation indicators.

STRENGTHS



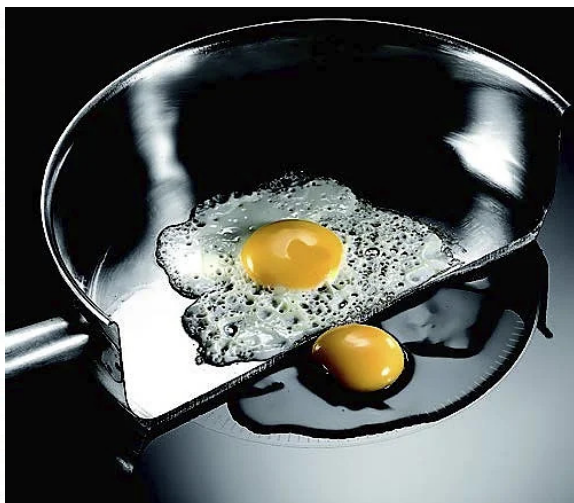
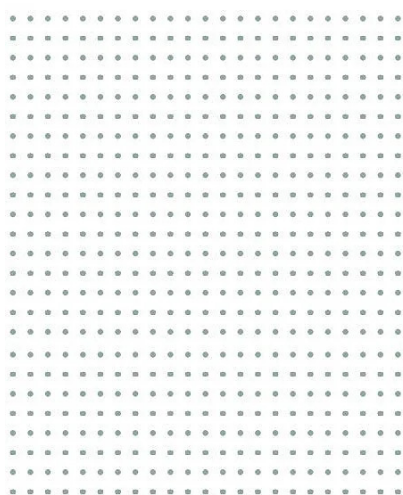
- **Ease of cleaning:** the smooth glass-ceramic surface prevents the buildup of residue, as it does not overheat without a pan.
- **Instant heating system:** heat is generated directly at the bottom of the pan, allowing rapid and precise heating.
- **Maximum energy efficiency:** over **90%** efficiency, with minimum heat loss compared to conventional systems.
- **Total safety:** the surface remains cold to the touch (it only heats through contact with the pan), reducing the risk of burns.
- **Overheating protection system:** automatic switch-off in the event of overheating.



- **Additional ducted forced ventilation system:** allows the generator to operate under higher thermal stress.
- **Automatic pot detection:** the plate activates only with compatible pots (ferrous material), optimising energy.
- **Homogeneous and flame-free cooking:** heat distribution and no flame, ideal for safe professional environments.
- **Reduced cooking time:** water can boil in less than half the time compared to a traditional system.
- **Automatic shutdown** in the event of pan removal.
- **Precise digital control:** precise temperature control, perfect for delicate cooking such as sauces and creams.

Electric induction plates ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7TCE2I	2 ZONES INDUCTION PLATE TOP	400x 730x 290	0 kW	7 kW	380-415 V 3 N ~
	M7TCE01WI	WOK INDUCTION PLATE 1 ZONE TOP	400x 730x 290	0 kW	8 kW	380-415 V 3 N ~
	M7TCE4I	4 ZONES INDUCTION PLATE TOP	800x 730x 290	0 kW	14 kW	380-415 V 3 N ~
	M7CIE02	2 ZONES INDUCTION PLATE ON OPEN STAND	400x 730x 900	0 kW	7 kW	380-415 V 3 N ~
	M7CIE02PLUS	2 ZONES INDUCTION PLATE "PLUS" ON OPEN STAND	400x 730x 900	0 kW	10 kW	/
	M7CIE01W	1 WOK ZONE INDUCTION PLATE ON OPEN STAND	400x 730x 900	0 kW	8 kW	380-415 V 3 N ~
	M7CIE04	4 ZONES INDUCTION PLATE ON OPEN STAND	800x 730x 900	0 kW	14 kW	380-415 V 3 N ~
	M7CIE04PLUS	4 ZONES INDUCTION PLATE "PLUS" ON OPEN STAND	800x 730x 900	0 kW	20 kW	/





Gas solid top MILO 700



Solid top in 15 mm-thick alloy steel with differentiated isothermal zones, embedded in the worktop and surrounded by liquid-tight perimeter channel with large drainage hole and GNI/3 molded collection tray, easily removable for emptying and cleaning.

Heating by means of a central stainless steel burner with stabilised flame, allowing a temperature of up to 500°C in the centre degrading near the edges. Continuous regulation by means of a valve tap with safety thermocouple and piezo ignition of the pilot flame. Removable 300 mm diameter central disc for coup de feu or maintenance.

Ergonomic, athermic control knobs. Top or freestanding versions. Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1mm-thick AISI 304 stainless steel with Scotch Brite finish.

STRENGTHS



- **Large surface** perfect for simultaneous cooking of multiple foods, optimizing space.
- **Easy cleaning:** the griddle is easily scraped and cleaned with integrated grease collection trays for hygienic residue management.
- **Powerful and fast heating:** thanks to the gas, the griddle quickly reaches high temperatures, reducing waiting time and improving productivity.
- **Different temperature:** moving from the center to the periphery of the griddle allows you to manage different cooking (e.g., meat on one side, vegetables on the other) with great results.
- **Reliability and durability:** stainless steel construction, high-efficiency burners and professional components ensure strength, safety and longevity even under intensive use.

Gas solid top

Image	Model	Description	Dimensions	Gas power	Electric power
	M7TTG40	GAS SOLID TOP	400x 730x 290	4.5 kW	0 kW
	M7TTG80	GAS SOLID TOP	800x 730x 290	11.7 kW	0 kW
	M7TPG40	GAS SOLID TOP ON OPEN STAND	400x 730x 900	4.5 kW	0 kW
	M7TPG80	GAS SOLID TOP ON OPEN STAND	800x 730x 900	11.7 kW	0 kW
	M7TPG10	GAS SOLID TOP GAS OVEN RANGE	800x 730x 900	19.4 kW	0 kW



Electric solid top MILO 700



Solid top in 15 mm-thick alloy steel with differentiated isothermal zones, embedded in the worktop and surrounded by liquid-tight perimeter channel with large drainage hole and GN1/3 molded collection tray, easily removable for emptying and cleaning.

40 cm wide version: Single isothermal cooking zone with temperature regulation from 50 to 300°C, heated by resistive elements that ensure fast response times and high efficiency.

80 cm wide version: Multiplate with 4 separate isothermal zones, each with independent temperature regulation from 50 to 360°C, heated by radiant tungsten resistive elements, ensuring fast response times and high efficiency. **9-level energy regulator.** Ergonomic, athermic control knob with built-in LED operation indicators.

STRENGTHS



- **Large surface** perfect for simultaneous cooking of multiple foods, optimizing space.
- **Easy cleaning:** the griddle is easily scraped and cleaned, with integrated grease collection trays for hygienic residue management.
- **Uniform heating:** heating elements ensure constant heat distribution over the entire surface, avoiding cold spots and ensuring homogeneous cooking.
- **Precise temperature control:** thanks to adjustable thermostats you can set and maintain the desired temperature with great precision.
- **Quiet and zero emissions:** with no flames or gas emissions, the electric griddle is ideal for indoor environments or kitchens where low noise and maximum hygiene are required.
- **Simple and safe installation:** no gas connections required, only a suitable socket. Built-in safety systems protect the equipment from overheating.

Electric solid top ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7TTE40	ELECTRIC SOLID TOP	400x 730x 290	0 kW	5.1 kW	380-415 V 3 N ~
	M7TTE80	ELECTRIC SOLID TOP	800x 730x 290	0 kW	9 kW	380-415 V 3 N ~
	M7TPE40	ELECTRIC SOLID TOP ON OPEN STAND	400x 730x 900	0 kW	5.1 kW	380-415 V 3 N ~
	M7TPE80	ELECTRIC SOLID TOP ON OPEN STAND	800x 730x 900	0 kW	9 kW	380-415 V 3 N ~



Gas griddle MILO 700



Smooth, ribbed or 2/3 smooth and 1/3 ribbed plate, up to 20 mm thick embedded in the worktop. The plate is insulated from the worktop by graphite gasket. Plate made of special steel Fe510D that ensures maximum temperature uniformity over the entire surface.

It is possible to choose between a polished chrome finish, which facilitates cleaning with no residual marks from previous cooking, or a satin chrome finish that offers a non-stick cooking surface, remarkable resistance to mechanical stresses (allowing the use of metal utensils), and thermal stress resistance. Liquid-tight perimeter channel with large drain hole and GNI/3 molded collection tray, easily removable for emptying and cleaning.

Heating by stainless steel burners with stabilised flame, differentiated cooking zones from one to three. Temperature regulation from 100° to 300°C by thermostatic tap with safety thermocouple. Piezoelectric pilot ignition. Ergonomic and athermic control knobs. Top or freestanding versions. Worktop in 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back in 1mm-thick AISI 304 stainless steel with Scotch Brite finish.

STRENGTHS



- **Compact design:** available in top or freestanding versions, adaptable to different kitchens.
- **Versatility:** suitable for cooking a wide range of foods, including meat, fish, vegetables and eggs.
- Available with **smooth, ribbed or multi plates** for different cooking needs.
- Available with **polished chrome plates** or **satin chrome plates**.
- **Uniform heat distribution:** ensures an uniform cooking over the entire plate, improving food quality.



- **Easy cleaning:** equipped with a grease collection tray for easy cleaning.
- Chromed surfaces offer easy cleaning with water and detergents.
- **Reduced smoke emission:** compared to other equipment, the griddle produces fewer fumes, improving the working environment.
- **Energy efficiency:** enhanced energy consumption, especially in electric models, with a good ratio between power and efficiency.
- **Operational safety:** equipped with safety thermostat with manual reset.



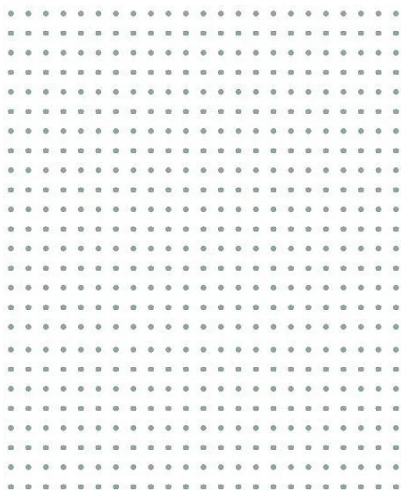
- **FRY-DET detergent:** ensures deep and effective cleaning.

Gas griddle

Image	Model	Description	Dimensions	Gas power	Electric power
	M7TFGLS	GAS GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	400x 730x 290	7 kW	0 kW
	M7TFGLC	GAS GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	400x 730x 290	7 kW	0 kW
	M7TFGRS	GAS GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	400x 730x 290	7 kW	0 kW
	M7TFGLLS	GAS GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	800x 730x 290	14 kW	0 kW
	M7TFGLLC	GAS GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	800x 730x 290	14 kW	0 kW
	M7TFGLRS	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	800x 730x 290	14 kW	0 kW
	M7TFGLRC	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	800x 730x 290	14 kW	0 kW
	M7TFGRRS	GAS GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	800x 730x 290	14 kW	0 kW
	M7TFG12LS	GAS GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	1200x 730x 290	21 kW	0 kW
	M7TFG12LC	GAS GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	1200x 730x 290	21 kW	0 kW
	M7TFG12LRS	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	1200x 730x 290	21 kW	0 kW
	M7TFG12LRC	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	1200x 730x 290	21 kW	0 kW
	M7FTG40LS	GAS GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	400x 730x 900	7 kW	0 kW
	M7FTG40LC	GAS GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	400x 730x 900	7 kW	0 kW
	M7FTG40RS	GAS GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	400x 730x 900	7 kW	0 kW
	M7FTG80LS	GAS GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	800x 730x 900	14 kW	0 kW

Gas griddle

Image	Model	Description	Dimensions	Gas power	Electric power
	M7FTG80LC	GAS GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	800x 730x 900	14 kW	0 kW
	M7FTG80LRS	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 730x 900	14 kW	0 kW
	M7FTG80LRC	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	800x 730x 900	14 kW	0 kW
	M7FTG80RS	GAS GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 730x 900	14 kW	0 kW
	M7FTG12LS	GAS GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	1200x 730x 900	21 kW	0 kW
	M7FTG12LC	GAS GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	1200x 730x 900	21 kW	0 kW
	M7FTG12LRS	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	1200x 730x 900	21 kW	0 kW
	M7FTG12LRC	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	1200x 730x 900	21 kW	0 kW





Electric griddle MILO 700



Smooth, ribbed or 2/3 smooth and 1/3 ribbed plate, up to 20 mm thick embedded in the worktop. The plate is insulated from the worktop by graphite gasket. Plate made of special steel Fe510D that ensures maximum temperature uniformity over the entire surface.

It is possible to choose between a polished chrome finish, which facilitates cleaning with no residual marks from previous cooking, or a satin chrome finish that offers a non-stick cooking surface, remarkable resistance to mechanical stresses (allowing the use of metal utensils), and thermal stress resistance. Liquid-tight perimeter channel with large drain hole and GNI/3 molded collection tray, easily removable for emptying and cleaning.

AISI 309 stainless steel heating elements pre-assembled in special blocks. Differentiated cooking zones from one to three. Thermostat for adjusting temperature from 100° to 300°C. Safety thermostat with manual reset. Ergonomic, athermic control knobs with built-in LED operation indicators. Top or freestanding versions. Worktop in 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back in 1mm-thick AISI 304 stainless steel with Scotch Brite finish.

STRENGTHS



- **Compact design:** available in top or freestanding versions, adaptable to different kitchens.
- **Versatility:** suitable for cooking a wide range of foods, including meat, fish, vegetables and eggs.
- Available with **smooth, ribbed or multi plates** for different cooking needs.
- Available with **polished chrome plates** or **satin chrome plates**.
- **Uniform heat distribution:** ensures an uniform cooking over the entire plate, improving food quality.



- **Easy cleaning:** equipped with a grease collection tray for easy cleaning.
- Chromed surfaces offer easy cleaning with water and detergents.
- **Reduced smoke emission:** compared to other equipment, the griddle produces fewer fumes, improving the working environment.
- **Energy efficiency:** enhanced energy consumption, especially in electric models, with a good ratio between power and efficiency.
- **Operational safety:** equipped with safety thermostat with manual reset.



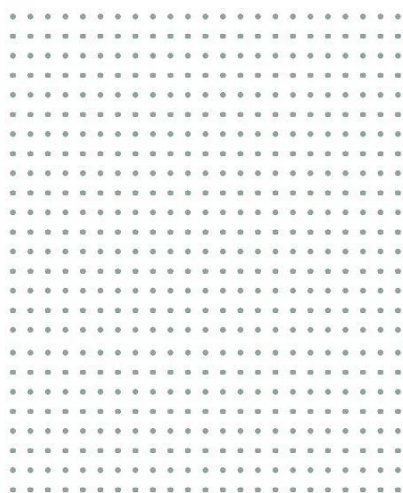
- **FRY-DET detergent:** ensures deep and effective cleaning.

Electric griddle ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7TFELS	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	400x 730x 290	0 kW	5.1 kW	380-415 V 3 N ~
	M7TFELC	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	400x 730x 290	0 kW	5.1 kW	380-415 V 3 N ~
	M7TFERS	ELECTRIC GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	400x 730x 290	0 kW	5.1 kW	380-415 V 3 N ~
	M7TFELLS	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	800x 730x 290	0 kW	10.2 kW	380-415 V 3 N ~
	M7TFELLC	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	800x 730x 290	0 kW	10.2 kW	380-415 V 3 N ~
	M7TFELRS	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	800x 730x 290	0 kW	10.2 kW	380-415 V 3 N ~
	M7TFELRC	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	800x 730x 290	0 kW	10.2 kW	380-415 V 3 N ~
	M7TFERRS	ELECTRIC GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	800x 730x 290	0 kW	10.2 kW	380-415 V 3 N ~
	M7TFE12LS	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	1200x 730x 290	0 kW	15.3 kW	380-415 V 3 N ~
	M7TFE12LC	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	1200x 730x 290	0 kW	15.3 kW	380-415 V 3 N ~
	M7TFE12LRS	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	1200x 730x 290	0 kW	15.3 kW	380-415 V 3 N ~
	M7TFE12LRC	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	1200x 730x 290	0 kW	15.3 kW	380-415 V 3 N ~
	M7FTE40LS	ELECTRIC GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	400x 730x 900	0 kW	5.1 kW	380-415 V 3 N ~
	M7FTE40LC	ELECTRIC GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	400x 730x 900	0 kW	5.1 kW	380-415 V 3 N ~
	M7FTE40RS	ELECTRIC GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	400x 730x 900	0 kW	5.1 kW	380-415 V 3 N ~
	M7FTE80LS	ELECTRIC GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	800x 730x 900	0 kW	10.2 kW	380-415 V 3 N ~

Electric griddle⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M7FTE80LC	ELECTRIC GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	800x 730x 900	0 kW	10.2 kW	380-415 V 3 N ~
	M7FTE80LRS	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 730x 900	0 kW	10.2 kW	380-415 V 3 N ~
	M7FTE80LRC	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	800x 730x 900	0 kW	10.2 kW	380-415 V 3 N ~
	M7FTE80RS	ELECTRIC GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 730x 900	0 kW	10.2 kW	380-415 V 3 N ~
	M7FTE12LS	ELECTRIC GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	1200x 730x 900	0 kW	15.3 kW	380-415 V 3 N ~
	M7FTE12LC	ELECTRIC GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	1200x 730x 900	0 kW	15.3 kW	380-415 V 3 N ~
	M7FTE12LRS	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	1200x 730x 900	0 kW	15.3 kW	380-415 V 3 N ~
	M7FTE12LRC	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	1200x 730x 900	0 kW	15.3 kW	380-415 V 3 N ~



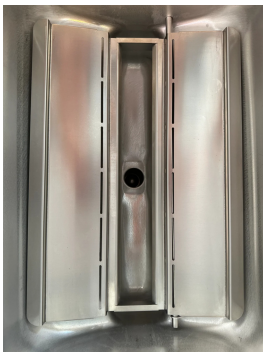


Gas fryers MILO 700



- **Y versions** with electromechanical thermostat and ergonomic, athermic knobs with built-in operating LED.
- **YF versions** with FAST electronic board, digital display and electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$.
- **YS version** with SUPREME electronic board equipped with 7" Touch Screen display with simple and intuitive interface for complete management of cooking parameters thanks to an electronic control managed with a PID algorithm that analyses and modifies the cooking parameters in real time during the work cycle to stabilise the texture and repeatability of product quality. Electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$, library where 24 different recipes can be set, melting program for gradual melting of the frying medium (oil or animal/vegetable fat), energy saving function, remote monitoring by Wi-Fi system, software-guided tank cleaning cycle, oil filtering by dropping it into the AISI 304 stainless steel oil collection trolley integrated in the appliance, which is equipped with a fine-mesh AISI 304 stainless steel filter with filtering capacity of up to 150 microns, easily removable for washing in the dishwasher.

STRENGTHS



- **Gas heating** by means of high-performance stainless steel tubular burners placed outside the tank to optimise heat exchange while maintaining the maximum width of the decanting area for impurities, improving the oil quality.
- **Gas heating** with patented combustion chamber: independent air flows for high efficiency.
- **Deflector inside the tank:** prevents contact of residues with hot surfaces.



- **AISI 304 stainless steel structure:** high quality, resistance to oxidation and corrosion, both outside and inside.
- **Self-supporting structure with double fold:** it guarantees robustness and accessibility, preventing water infiltration.
- **AISI 304 worktop:** 20/10 mm thick with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.
- **Minimum thickness of AISI 304 stainless steel:** 10/10mm thick.
- **Side housing for water-tight gasket:** compatible with OFFCAR or SUPERFRY equipment.



- Fryers with one or two cooking tanks made of AISI 304 stainless steel. Seamless, **Y-shaped, molded tank** with large radiused edges for easy cleaning.
- **Large cold zone**: it collects residues without burning them, improving oil quality and safety.
- **Cooking tank insulation** (Supreme version): it reduces heat loss, improves quality and energy efficiency.
- **Straight bottom drain Ø1.5 inch**: Its passage section is twice as wide as standard, reducing the risk of clogging.
- **AISI 316 oil drain valve**: high corrosion resistance.
- **Oil drain extension**: removable and adaptable to various containers.
- **Brass cap with end seal**: designed to prevent drips after oil discharge.



- **Ergonomic, bakelite control knob**, resistant and insulating.
- **Mechanical control**: thermostatic control with 5 degree accuracy.
- **Digital control** (Fast version): intuitive and with few buttons for easy operation.
- **Digital control** (Fast version): PID thermostatic control with 1 degree accuracy.
- **IP67 AISI 304 stainless steel buttons**: high resistance to dust and water.



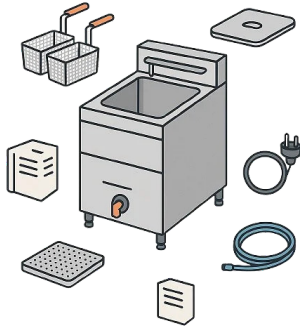
- Easily identifiable and protected **safety thermostat**.
- **Protective bulkhead behind the door**: it prevents accidental contact with hot parts.
- **Built-in axial fan**: it keeps fresh air in the fryer body.
- **Closing door with built-in pivot hinge**: more robustness than market standards.



- **Predisposition for filter trolley**: "retractable" housing to simplify waste management.
- **Filter trolley (Optional)**: 100 micron stainless steel multi-use filter, prepared for paper filter.
- **Tank Bottom Filter (Optional)**: fast removal of the cooking residues.



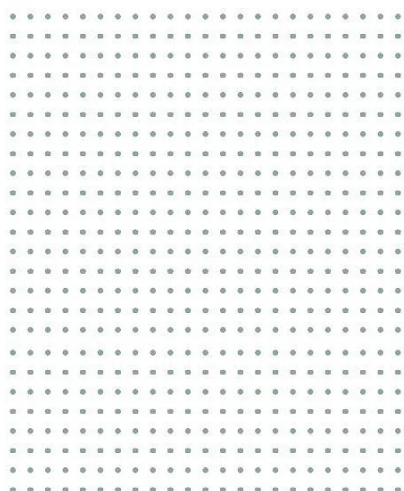
- **FRY-DET detergent:** ensures deep and effective cleaning.



- **Equipped with:** 1 basket for 1-tank versions. 1 basket and 2 half baskets for 2-tanks versions. Cooking tank lid. Stainless steel oil collection basin included on SUPREME versions only. In all other versions the oil collection basin is optional (not included – fryer supplied with oil drain hose extension).

Gas fryers

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7FRG15Y	GAS FRYER 1 "Y" SHAPED TANK 15L	400x 730x 900	16 kW	0.05 kW	220-230 V ~	1x15lt
	M7FRG15YF	FAST GAS FRYER 1 "Y" SHAPED TANK 15L	400x 730x 900	16 kW	0.05 kW	220-230 V ~	1x15lt
	M7FRG15YS	GAS FRYER WITH ELECTRONIC CONTROL 1 Y-SHAPED TANK 15L	400x 730x 900	16 kW	0.15 kW	220-230 V ~	1x15lt
	M7FRG-17	GAS FRYER WITH 1 TANK OF 17L AND HEAT EXCHANGERS IN THE TANK.	400x 730x 900	16.5 kW	0 kW	/	1x17lt
	M7FRG-16	GAS FRYER WITH 2 TANKS OF 8L AND HEAT EXCHANGERS IN THE TANK.	400x 730x 900	11.6 kW	0 kW	/	2x8lt
	M7FRG30Y	GAS FRYER 2 "Y" SHAPED TANKS 15L	800x 730x 900	32 kW	0.1 kW	220-230 V ~	2x15lt
	M7FRG30YF	FAST GAS FRYER 2 "Y" SHAPED TANKS 15L	800x 730x 900	32 kW	0.1 kW	220-230 V ~	2x15lt
	M7FRG-34	GAS FRYER WITH 2 TANKS OF 17L AND HEAT EXCHANGERS IN THE TANK.	800x 730x 900	33 kW	0 kW	/	2x17lt





Electric fryers MILO 700



- **Y versions** with electromechanical thermostat and ergonomic, athermic knobs with built-in operating LED.
- **YF versions** with FAST electronic board, digital display and electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$.
- **YS version** with SUPREME electronic board equipped with 7" Touch Screen display with simple and intuitive interface for complete management of cooking parameters thanks to an electronic control managed with a PID algorithm that analyses and modifies the cooking parameters in real time during the work cycle to stabilise the texture and repeatability of product quality. Electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$, library where 24 different recipes can be set, melting program for gradual melting of the frying medium (oil or animal/vegetable fat), energy saving function, remote monitoring by Wi-Fi system, software-guided tank cleaning cycle, oil filtering by dropping it into the AISI 304 stainless steel oil collection trolley integrated in the appliance, which is equipped with a fine-mesh AISI 304 stainless steel filter with filtering capacity of up to 150 microns, easily removable for washing in the dishwasher.

STRENGTHS



- **Electric heating** obtained by means of an innovative, high-efficiency, flat tilting heating element, which can be removed from the tank to facilitate its cleaning.
- Electric safety system that stops heating in the event of opening the drain or lifting the heating element.
- **Heating with flat heating element:** high energy efficiency and safety.



- **AISI 304 stainless steel structure:** high quality, resistance to oxidation and corrosion, both outside and inside.
- **Self-supporting structure with double fold:** it guarantees robustness and accessibility, preventing water infiltration.
- **AISI 304 worktop:** 20/10 mm thick with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.
- **Minimum thickness of AISI 304 stainless steel:** 10/10mm thick.
- **Side housing for water-tight gasket:** compatible with OFFCAR or SUPERFRY equipment.



- Fryers with one or two cooking tanks made of AISI 304 stainless steel. Seamless, **Y-shaped, molded tank** with large radiused edges for easy cleaning.
- **Large cold zone**: it collects residues without burning them, improving oil quality and safety.
- **Cooking tank insulation** (Supreme version): it reduces heat loss, improves quality and energy efficiency.
- **Straight bottom drain Ø1.5 inch**: Its passage section is twice as wide as standard, reducing the risk of clogging.
- **AISI 316 oil drain valve**: high corrosion resistance.
- **Oil drain extension**: removable and adaptable to various containers.
- **Brass cap with end seal**: designed to prevent drips after oil discharge.



- **Ergonomic, bakelite control knob**, resistant and insulating.
- **Mechanical control**: thermostatic control with 5 degree accuracy.
- **Digital control** (Fast version): intuitive and with few buttons for easy operation.
- **Digital control** (Fast version): PID thermostatic control with 1 degree accuracy.
- **IP67 AISI 304 stainless steel buttons**: high resistance to dust and water.



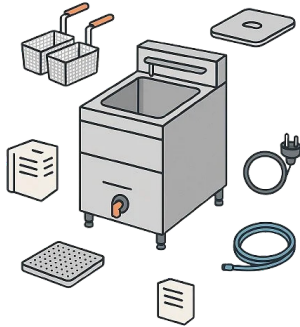
- Easily identifiable and protected **safety thermostat**.
- **Protective bulkhead behind the door**: it prevents accidental contact with hot parts.
- **Built-in axial fan**: it keeps fresh air in the fryer body.
- **Closing door with built-in pivot hinge**: more robustness than market standards.



- **Predisposition for filter trolley**: "retractable" housing to simplify waste management.
- **Filter trolley (Optional)**: 100 micron stainless steel multi-use filter, prepared for paper filter.
- **Tank Bottom Filter (Optional)**: fast removal of the cooking residues.



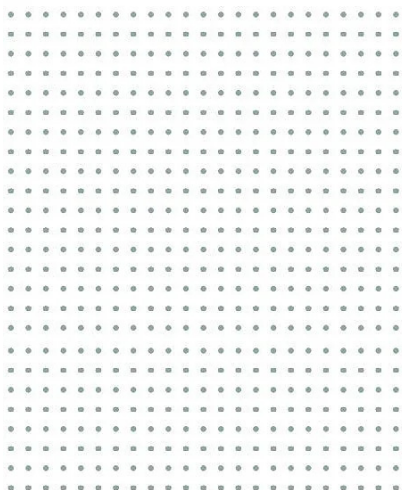
- **FRY-DET detergent:** ensures deep and effective cleaning.



- **Equipped with:** 1 basket for 1-tank versions. 1 basket and 2 half baskets for 2-tanks versions. Cooking tank lid. Stainless steel oil collection basin included on SUPREME versions only. In all other versions the oil collection basin is optional (not included – fryer supplied with oil drain hose extension).

Electric fryers ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7FRE15Y	ELECTRIC FRYER 1 "Y" SHAPED TANK 15L	400x 730x 900	0 kW	14 kW	380-415 V 3 N ~	1x15lt
	M7FRE15YF	FAST ELECTRIC FRYER 1 "Y" SHAPED TANK 15L	400x 730x 900	0 kW	14 kW	380-415 V 3 N ~	1x15lt
	M7FRE15YS	ELECTRIC FRYER WITH ELECTRONIC CONTROL 1 Y-SHAPED TANK 15L	400x 730x 900	0 kW	14 kW	380-415 V 3 N ~	1x15lt
	M7FRE-16	ELECTRIC FRYER WITH 2 TANKS OF 8L AND TUBULAR ROTARY HEATERS.	400x 730x 900	0 kW	14 kW	380-415 V 3 N ~	2x8lt
	M7FRE30Y	ELECTRIC FRYER 2 "Y" SHAPED TANKS 15L	800x 730x 900	0 kW	28 kW	380-415 V 3 N ~	2x15lt
	M7FRE30YF	FAST ELECTRIC FRYER 2 "Y" SHAPED TANKS 15L	800x 730x 900	0 kW	28 kW	380-415 V 3 N ~	2x15lt





Electric chips scuttle MILO 700



Electric chips-scuttle with GN 1/1 AISI 304 stainless steel molded tank with large edges and false bottom for easy dripping and removal of chips. Equipment heated by 800W Incoloy heating element and thermostatic control up to 90°C. Load capacity up to 5 kg (fries). Top heating by means of 1 kW ceramic heating element with high thermal efficiency. Ergonomic, athermic control knobs with built-in LED operation indicators. Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.

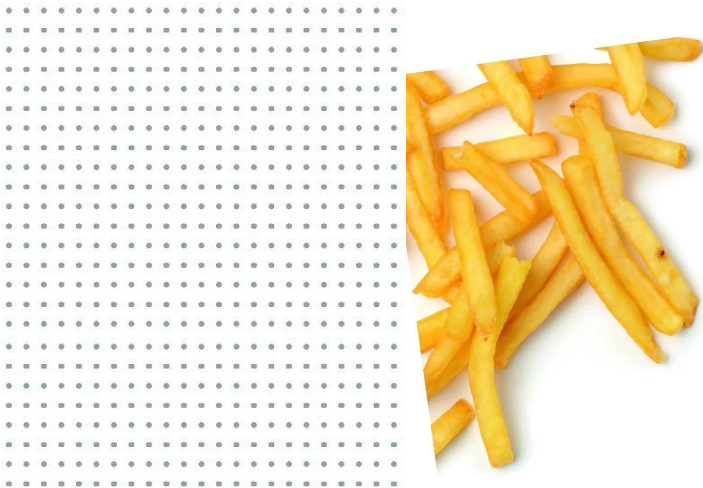
STRENGTHS



- Its ability to **maintain a constant temperature** allows chefs to prepare large quantities of food in advance, without compromising on quality.
- **High functionality and ergonomics:** precise temperature control.
- GN1/1 tank with rounded edges.
- Ceramic lamp that does not protrude from the perimeter.
- Load capacity: **5kg** (fries).
- **Maximum heat uniformity.** Double heating system: a ceramic heating element behind and an Incoloy heating element outside the bottom of the tank.
- The ceramic heating element can be switched off by pressing the button on the control panel.

Electric chips scuttle⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7TSPE40	ELECTRIC CHIPS SCUTTLE TOP	400x 730x 290	0 kW	1.8 kW	220-230 V ~	1x GNI/1
	M7SPE40	ELECTRIC CHIPS SCUTTLE ON OPEN STAND	400x 730x 900	0 kW	1.8 kW	220-230 V ~	1x GNI/1





Gas pasta cooker MILO 700

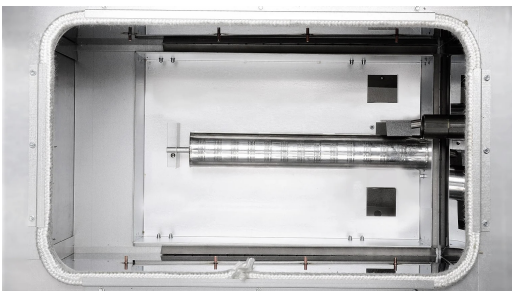


Seamless AISI 316 stainless steel tank with widely rounded edges for easy cleaning. Front area with chute and perforated top for supporting baskets.

Heating by means of stainless steel burners with stabilised flame, valve tap with pilot flame and thermocouple, piezoelectric pilot ignition. Water filling via Ø ½" ball valve made of AISI 316 stainless steel complying with the most stringent international standards for food contact. "...C" version with automatic filling via two-way solenoid valve for rapid filling and maintenance of the water level in the tank. AISI 304 stainless steel front spout, Ø1" drain tap with ergonomic handle, lower compartment completely closed by AISI 304 stainless steel panelling for maximum hygiene. Ergonomic and athermic adjustment knobs.

Equipped with: false bottom. AISI 304 stainless steel basket support grid.

STRENGTHS



- **Energy efficiency:** gas models with high-efficiency burners ensure great energy consumption.
- **Insulated combustion chamber:** it maximizes efficiency and maintenance of the temperature.



- **High performances and versatility:** ideal for cooking large quantities of pasta, rice, vegetables and soups, optimising preparation time.
- **Strong construction:** structure made of AISI 304 stainless steel and tanks made of AISI 316. This product guarantees corrosion resistance and long life.
- **Safety:** equipped with safety devices such as thermocouples, water level sensors (only for electric versions) and anti-power-off systems.
- **Ease of cleaning:** smooth surfaces and removable accessories facilitate the cleaning and maintenance of the equipment.



- **OFF-CAL detergent:** ensures deep and effective cleaning.

Gas pasta cooker

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7CPG30	GAS PASTA COOKER 1 TANK	400x 730x 900	10 kW	0 kW	/	1x30lt
	M7CPG60	GAS PASTA COOKER 2 TANKS	800x 730x 900	20 kW	0 kW	/	2x30lt





Electric pasta cooker MILO 700

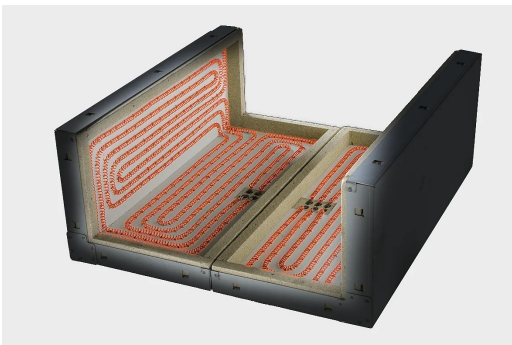


Seamless AISI 316 stainless steel tank with widely rounded edges for easy cleaning. Front area with chute and perforated top for supporting water draining baskets.

Electric version: Electric heating by means of special Tungsten heating elements outside to the tank. Power adjustment with 3-position selector switch. Two-way solenoid valve for loading and maintaining the water level in the tank, stainless steel front spout. Standard, fully automatic level control via solenoid valve: heating is inhibited in the event of a water shortage. Ø1" drain tap with ergonomic handle, lower compartment completely closed by AISI 304 stainless steel panelling for maximum hygiene. Ergonomic, athermic control knobs with integrated LED operation indicators. **Available drop in version.**

Equipped with: false bottom. AISI 304 stainless steel basket support grid.

STRENGTHS



- **Energy Efficiency:** electric models are equipped with special Tungsten heating elements placed outside the tank, which ensure optimised energy consumption.



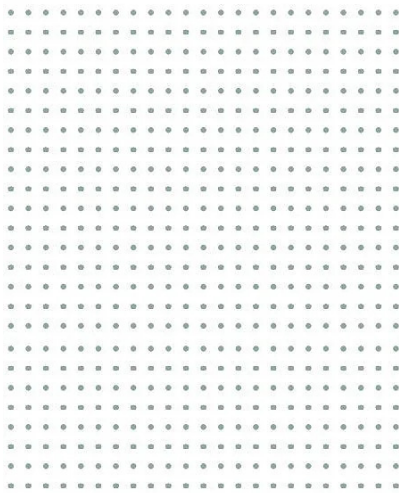
- **High performances and versatility:** ideal for cooking large quantities of pasta, rice, vegetables and soups, optimising preparation time.
- **Strong construction:** structure made of AISI 304 stainless steel and tanks made of AISI 316. This product guarantees corrosion resistance and long life.
- **Safety:** equipped with safety devices such as thermocouples, water level sensors (only for electric versions) and anti-power-off systems.
- **Ease of cleaning:** smooth surfaces and removable accessories facilitate the cleaning and maintenance of the equipment.



- **OFF-CAL detergent:** ensures deep and effective cleaning.

Electric pasta cooker ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7CPE30CL	ELECTRIC PASTA COOKER 1 TANK WITH LEVEL CONTROL AND AUTOMATIC LOADING SYSTEM	400x 730x 900	0 kW	7 kW	380-415 V 3 N ~	1x30lt
	M7CPE60CL	ELECTRIC PASTA COOKER 2 TANKS WITH LEVEL CONTROL AND AUTOMATIC LOADING SYSTEM	800x 730x 900	0 kW	14 kW	380-415 V 3 N ~	2x30lt
	I7CPE30CL	DROP IN ELECTRIC PASTA COOKER 30L	400x 730x 900	0 kW	7 kW	380-415 V 3 N ~	1x30lt





Electric Pasta corner MILO 700



Electric pasta cooker with seamless AISI 316 stainless steel tank, with widely rounded corners for easier and more effective cleaning and front area with chute and perforated surface for supporting baskets. Heating by means of special Tungsten heating elements outside the tank, power adjustment with 3-position selector and ergonomic, athermic control knob with built-in LED operation indicators. Two-way solenoid valve for loading and maintaining the water level in the tank, stainless steel front spout, fully automatic level control. Heating is inhibited in the event of a water shortage. Drain tap Ø1" with ergonomic handle, lower compartment completely closed by AISI 304 stainless steel panelling for maximum hygiene. Two lifting modules with 4 independent motorised lifters, controlled by electronic card: depending on the cooking time set for the specific lifter (up to 4 cooking recipes can be set for each lifter), when cooking is complete the lifter emits an acoustic signal and automatically extracts the basket from the tank, which remains lifted in the stand-by position.

STRENGTHS



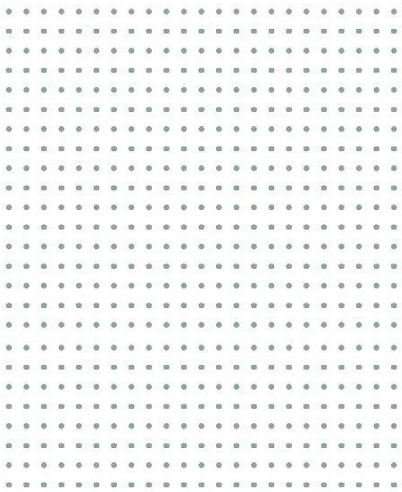
- **Tank made of 316 stainless steel:** prevents corrosion caused by salt and ensures maximum hygiene.
- **Only one worktop:** maximum ease of cleaning.
- **IXP4 adjustment knobs.**
- **Heating:** Tungsten heating elements positioned outside the cooking tank.



- **Functionality and ergonomics:** easy control system with audible alarm and maximum operational flexibility.
- Automatic basket lifter via preset programmes or manual lifter by pressing a stainless steel button on the front.
- Automatic basket lifter ensures repeatability of the cooking cycle and **high-quality products** thanks to process automation.
- Possibility of storing 4 cooking programmes, one for each lifter, controlled by an independent display.
- Intuitive, water-tight screen controls in the dashboard.

Electric Pasta corner⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	MDPE30CL2A	PASTACORNER: ELECTRIC PASTA COOKER WITH 2 BASKET LIFTING MODULES (2+2 LIFTERS)	800x 730x 900	0 kW	7.2 kW	1x30lt





Gas griddle MILO 700



Gas version: Lava stone grill suitable for cooking meat, fish, vegetables with a great gastronomic result due to the effects of contact and radiation cooking. Heating by AISI 304 stainless steel tubular burners with stabilized flame whose heat is uniformly radiated onto the layer of volcanic rock laid on a specific steel mesh support. Valve tap with pilot flame and thermocouple. Piezoelectric pilot ignition. Grid with V-section (perfect for cooking meat), height adjustable grid by front levers with athermic knobs, easily removable for cleaning operations. Removable grease collection tray. Ergonomic, athermic adjustment knobs.

EQUIPPED WITH: V-shaped grid for meat and optional grid for fish.

NOTE: Models with open base are only freestanding.

STRENGTHS



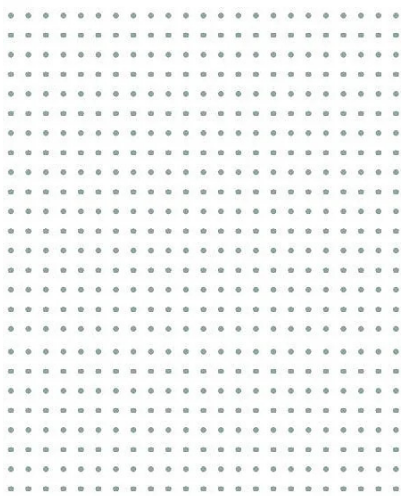
- **Food flavour** : the griddle enhances the flavour of food by contact and radiation cooking from below through a layer of volcanic rock.
- **Heat uniformity**: heating by means of tubular AISI 304 stainless steel burners with stabilised flame whose heat is radiated onto the layer of volcanic rock laid on a special steel mesh support.



- **Different use**: suitable for cooking meat, fish and vegetables.
- **AISI 304 stainless steel construction**: robust, hygienic and easy to clean, perfect for daily use.

Gas griddle

Image	Model	Description	Dimensions	Gas power	Electric power
	M7TGG40	LAVA STONE GRILL TOP	400x 730x 290	9.3 kW	0 kW
	M7TGG80	LAVA STONE GRILL TOP	800x 730x 290	18.6 kW	0 kW
	M7GLG40	LAVA STONE GRILL ON OPEN STAND	400x 730x 900	9.3 kW	0 kW
	M7GLG80	LAVA STONE GRILL ON OPEN STAND	800x 730x 900	18.6 kW	0 kW





Electric griddle MILO 700



Electric version: Direct food cooking heating system with flat-tube heating elements made of AISI 304 stainless steel with low thermal inertia and energy regulator that allows a constant temperature throughout the cooking cycle at both low temperature (fish) and high temperature (meat). The tank below is made of AISI 304 stainless steel, molded, with large radiused edges and equipped with water loading by means of a push-button-controlled solenoid valve with AISI 304 stainless steel spout and front-operated drain valve. Any water loaded into the tank can be heated thanks to a 0.8 KW incoloy heating element placed outside at the bottom of the tank. Cleaning of the worktop by pyrolysis effect. Manual tilting of the heating element assembly with safety microswitch and athermic side knob to facilitate tank cleaning operations. The heating element at the bottom of the tank is thermostatically controlled with maximum setting of 100°C and built-in safety thermostat. Ergonomic, athermic control knobs with built-in operating LED.

STRENGTHS

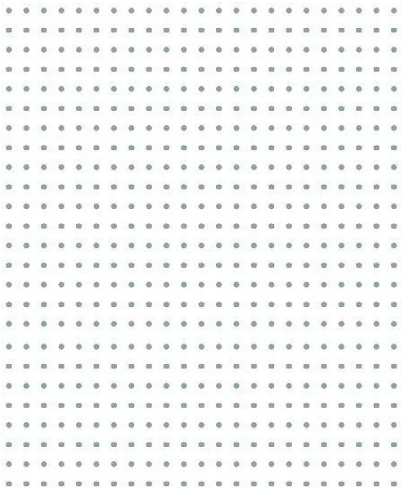


- Perfect for **direct cooking** of food in contact with the heating element.
- **2 independent heating elements:**
 1. *High-efficiency flat tube heating elements*, easily removable for direct cooking.
 2. *External heating element* on the bottom of the tank.
- **Steam Cooking function:** is activated using both heating modes and ensures the right humidity for cooking meat by heating the water in the tank.
- **Different use:** suitable for cooking meat, fish and vegetables.
- **AISI 304 stainless steel construction:** robust, hygienic and easy to clean, perfect for daily use.



Electric griddle⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7TGE40	ELECTRIC WATER-HEATED RADIATING GRID TOP	400x 730x 290	0 kW	4.1 kW	380-415 V 3 N ~	1x GNI/1
	M7GRE40	ELECTRIC WATER-HEATED RADIATING GRID ON OPEN STAND	400x 730x 900	0 kW	4.1 kW	380-415 V 3 N ~	1x GNI/1





Electric Bain-marie MILO 700



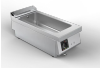
AISI 304 stainless steel molded tank with large edges with GN1/1 capacity suitable for GN containers up to 160 mm high. Water filling directly into the tank by means of a push-button-controlled solenoid valve, with AISI 304 stainless steel dispenser. Drain cock with frontal control. High-efficiency adhesive heating element fixed to the outside bottom of the tank. Built-in safety device and working thermostat for maximum precision. Thermostatic temperature control from 30° to 90°C with indicator light.

STRENGTHS



- **Molded tank made of AISI 304 stainless steel with large rounded edges:** hygienic, corrosion-resistant and easy to clean equipment.
- **Safety:** safety device and built-in thermostat for maximum precision.
- Thermostatic temperature control from 30° to 90°C with operating indicator light.
- Water filling directly into the tank by means of a push-button-controlled solenoid valve.
- Drain tap with front control.
- Heating by means of **high-efficiency, adhesive heating element** fixed to the outside bottom of the tank.

Electric Bain-marie ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7TBE40	ELECTRIC BAIN-MARIE GNI/1 TOP	400x 730x 290	0 kW	1 kW	220-230 V ~	1x GNI/1
	M7BME40	ELECTRIC BAIN-MARIE GNI/1 ON OPEN STAND	400x 730x 900	0 kW	1 kW	220-230 V ~	1x GNI/1



Gas tilting bratt pans MILO 700



AISI 304 stainless steel tank with 10 mm thick bottom and 2 mm thick walls. Manual tilting of the tank by means of a handwheel in athermic material and worm screw, motorised tilting on models BR ... M. AISI 304 stainless steel closing lid rear-hinged and spring-balanced. Water filling tap with swivel spout.

Gas versions: Heating via stainless steel burners with stabilised flame, temperature regulation from 100° to 300°C via thermostatic valve with safety and thermocouple. Piezoelectric pilot ignition. Safety thermostat with manual reset. Ergonomic, athermic control knobs.

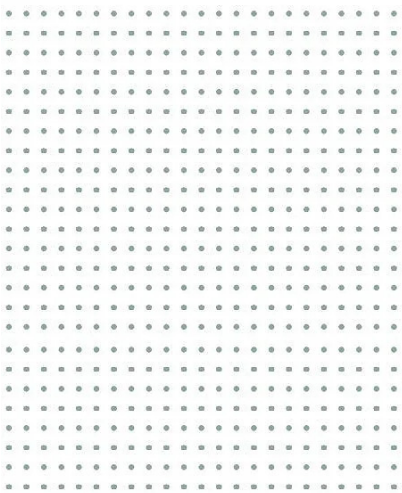
STRENGTHS



- Ideal for cooking foods directly on the bottom of the tank.
- Tank made of **AISI 304 stainless steel**.
- Lid made of AISI 304 stainless steel and spring balanced in all open positions.
- Tilting on front axle with worm screw controlled by handwheel: **manual** or **motorised tilting**.
- **Water introduction into the tank** by means of tap and dispensing spout fixed on the surface.

Gas tilting bratt pans🔥

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M7BRG50I	GAS BRATT PAN 1 TANK INOX 50 L (31dm2) MANUAL TILT	800x 730x 900	12 kW	0 kW	1x50lt
	M7BRG50IM	GAS BRATT PAN 1 TANK INOX 50 L (31dm2) ELECTRIC POWER TILT	800x 730x 900	12 kW	0 kW	1x50lt





Electric tilting bratt pans MILO 700



AISI 304 stainless steel tank with 10 mm thick bottom and 2 mm thick walls. Manual tilting of the tank by means of a handwheel in athermal material and worm screw, motorised tilting on models BR ... M. AISI 304 stainless steel closing lid rear-hinged and spring-balanced. Water filling tap with swivel spout.

Electric versions: Heating by means of armoured heating elements with geometry and arrangement designed to guarantee maximum temperature uniformity on the plate. Thermostat for adjusting the cooking temperature from 100° to 300°C. safety thermostat with manual reset. Ergonomic, athermal control knobs with built-in LED operation indicators.

STRENGTHS



- Ideal for cooking foods directly on the bottom of the tank.
- Tank made of **AISI 304 stainless steel**.
- Lid made of AISI 304 stainless steel and spring balanced in all open positions.
- Tilting on front axle with worm screw controlled by handwheel: **manual** or **motorised tilting**.
- **Water introduction into the tank** by means of tap and dispensing spout fixed on the surface.

Electric tilting bratt pans ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7BRE50I	ELECTRIC BRATT PAN 1 TANK INOX 50 L (31dm2) MANUAL TILT	800x 730x 900	0 kW	8.7 kW	380-415 V 3 N ~	1x50lt
	M7BRE50IM	ELECTRIC BRATT PAN 1 TANK INOX 50 L (31dm2) ELECTRIC POWER TILT	800x 730x 900	0 kW	8.7 kW	380-415 V 3 N ~	1x50lt



Gas boiling pans MILO 700



Boiling pan for indirect cooking.

Insulated tank made of 2 mm thick AISI 304 stainless steel with 2 mm thick AISI 316 stainless steel bottom, with cavity for indirect cooking.

Gas version: Indirect heating by means of stainless steel burners with stabilised flame, valve cock with pilot flame and thermocouple. Piezoelectric pilot ignition. Safety thermostat with manual reset. Tap to control the water level in the cavity, or "...C..." version with automatic filling system. Safety valve at 0.5 bar, vacuum valve and pressure gauge with analogue reading.

General features: Water filling tap (hot/cold) with swivel spout in AISI 304 stainless steel. Chrome-plated brass front drain cock Ø 2" with athermic handle. Rear-hinged, spring-balanced lid with athermic handle. Ergonomic, athermic control knob (with LED operation indicators on electric version only).

STRENGTHS



- Boiling pan with indirect heating is perfect for cooking liquid foods that do not require stirring.
- Construction: the tank with the bottom made of AISI 316 steel, **highly resistant to corrosion from salt and sauces**, can also be used by inserting baskets that allow the cooking of large quantities of vegetables, rice and pasta.
- **Mixer valve** for loading hot and cold water in the tank with adjustable spout.
- **Level control valve.**
- **Drain valve:** indispensable for draining cooking water, it is fitted as standard in 2" chromed brass.

Gas boiling pans

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M7PQG50I	GAS BOILING PAN INDIRECT HEATING 50L	800x 730x 900	15.5 kW	0 kW	1x50lt





Electric boiling pans MILO 700



Boiling pan for indirect cooking.

Insulated AISI 304 stainless steel tank, 2 mm thick, with AISI 316 stainless steel bottom, 2 mm thick, with cavity for indirect cooking.

Electric version: Heating by incoloy armoured heating elements, controlled by electromechanical thermostat. Safety thermostat with manual reset.

General features: Water filling tap (hot/cold) with AISI 304 stainless steel swivel spout. Chrome-plated brass front drain cock Ø 2" with athermic handle. Rear-hinged, spring-balanced lid with athermic handle. Ergonomic, athermic control knob (with LED operation indicators on electric version only).

STRENGTHS



- Boiling pan with indirect heating is perfect for cooking liquid foods that do not require stirring.
- Construction: the tank with the bottom made of AISI 316 steel, **highly resistant to corrosion from salt and sauces**, can also be used by inserting baskets that allow the cooking of large quantities of vegetables, rice and pasta.
- **Mixer valve** for loading hot and cold water in the tank with adjustable spout.
- **Level control valve.**
- **Drain valve:** indispensable for draining cooking water, it is fitted as standard in 2" chromed brass.

Electric boiling pans⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M7PQE50I	ELECTRIC BOILING PAN INDIRECT HEATING 50L	800x 730x 900	0 kW	9 kW	380-415 V 3 N ~	1x50lt

Neutral units MILO 700

Modularity 400-800 mm. Top version available with closed front or with drawer. Worktop in 2 mm thick AISI 304 stainless steel. Open base or with door (optional). Height-adjustable stainless steel feet.

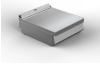
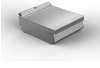


STRENGTHS



- Possibility to install drawers or custom module (drawers, warming drawers, tray rails, intermediate shelves).

Neutral units

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M7TEN20	NEUTRAL TOP ELEMENT	200x 730x 290	0 kW	0 kW	/
	M7TEN40	NEUTRAL TOP ELEMENT	400x 730x 290	0 kW	0 kW	/
	M7TEN40C	NEUTRAL TOP ELEMENT WITH 1 DRAWER	400x 730x 290	0 kW	0 kW	/
	M7TEN60	NEUTRAL TOP ELEMENT	600x 730x 290	0 kW	0 kW	/
	M7TEN80	NEUTRAL TOP ELEMENT	800x 730x 290	0 kW	0 kW	/
	M7TEN80C	NEUTRAL TOP ELEMENT WITH 1 DRAWER	800x 730x 290	0 kW	0 kW	/
	M7MT40	OPEN CABINET FOR TOP ELEMENT	400x 680x 612	0 kW	0 kW	/
	M7MT80	OPEN CABINET FOR TOP ELEMENT	800x 680x 612	0 kW	0 kW	/
	M7MT120	OPEN CABINET FOR TOP ELEMENT	1200x 680x 612	0 kW	0 kW	/
	M7EN20	NEUTRAL ELEMENT ON OPEN STAND	200x 730x 900	0 kW	0 kW	/
	M7EN30	NEUTRAL ELEMENT ON OPEN STAND	300x 730x 900	0 kW	0 kW	/
	M7EN40	NEUTRAL ELEMENT ON OPEN STAND	400x 730x 900	0 kW	0 kW	/
	M7EN40C	NEUTRAL ELEMENT WITH 1 DRAWER ON OPEN STAND	400x 730x 900	0 kW	0 kW	/
	M7EN40C2	NEUTRAL ELEMENT WITH 2 DRAWERS	400x 730x 900	0 kW	0 kW	/
	M7EN50V	NEUTRAL ELEMENT WITH SINK	500x 730x 900	0 kW	0 kW	1x40lt
	M7EN60	NEUTRAL ELEMENT ON OPEN STAND	600x 730x 900	0 kW	0 kW	/

Neutral units

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M7EN80	NEUTRAL ELEMENT ON OPEN STAND	800x 730x 900	0 kW	0 kW	/
	M7EN80C	NEUTRAL ELEMENT WITH 1 DRAWER ON OPEN STAND	800x 730x 900	0 kW	0 kW	/



Gas ranges MILO 900



Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.

Gas ranges with 9.0 kW and 4.5 kW burners in vitrified cast-iron with brass double-ring flame spreader that allow a diffused flame, ideal for uniform cooking thanks to a greater heat distribution on the bottom of the pans.

Gas ranges with 9.0 kW burners in vitrified cast-iron with brass double-ring flame spreader that allow a concentrated flame in the centre, ideal for express cooking. Valve taps with safety thermocouple, pilot flame for burner ignition, Venturi tube with innovative geometry that guarantees optimal combustion efficiency, also reducing the possibility of gas nozzle occlusion. Grids in thick vitrified cast-iron or stainless steel, removable and washable basins under the burners. Top or freestanding versions, on gas or electric oven GN2/1 or GN3/1.

Oven equipment: GN 2/1 or GN 3/1 chrome-plated steel rack for MAXI oven.

STRENGTHS



- **Conical "C" burner:** thanks to its double vertical flame line it allows for a more concentrated and "vigorous" flame. Perfect solution for express cooking.
- **High power:** gas burners provide a direct and powerful flame, perfect for different cooking techniques.



- **Double-ring burner:** thanks to its double flame line, it provides a more uniform and 'gentle' flame. In addition, the brass flame spreader has two risers at the top, these ensure a constant supply of primary air even when using small pots.
- **Heat distribution:** uniform heat over the entire surface for cooking without cold spots.



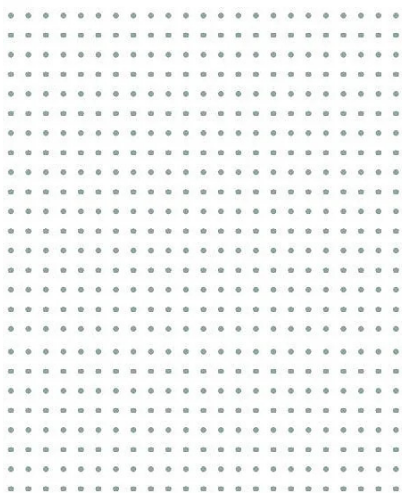
- **Durability:** solid and wear-resistant structure, ideal for intensive and continuous use.
- **Easy maintenance:** Removable grills and burners facilitate daily cleaning.
- **Versatility:** suitable for any type of pan, with no material constraints (steel, copper, aluminum, cast iron, etc.).
- **Flame regulation:** precise control of heat intensity, ideal for adapting quickly to cooking needs.
- **Safety: safety valve with thermocouple.** Gas interruption in the event of accidental flame failure.
- **High heat retention:** cast iron retains heat for a long time, ensuring thermal stability and reducing energy consumption.

Gas ranges

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9TCG2	2-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS BOILING TOP	400x 900x 290	13.5 kW	0 kW	/
	M9TCG2C	2 CONIC GAS BURNERS BOILING TOP	400x 900x 290	18 kW	0 kW	/
	M9TCG01W	1 GAS BURNER WOK BOILING TOP	400x 900x 290	12 kW	0 kW	/
	M9TCG4	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	800x 900x 290	27 kW	0 kW	/
	M9TCG4C	4 CONIC GAS BURNERS BOILING TOP	800x 900x 290	36 kW	0 kW	/
	M9TCG6	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS BOILING TOP	1200x 900x 290	40.5 kW	0 kW	/
	M9TCG6C	6 CONIC GAS BURNERS BOILING TOP	1200x 900x 290	54 kW	0 kW	/
	M9CBG02	2-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	400x 900x 900	13.5 kW	0 kW	/
	M9CBG02C	2 CONIC GAS BURNERS ON OPEN STAND	400x 900x 900	18 kW	0 kW	/
	M9CBG01W	1 GAS BURNER WOK BOILING TOP	400x 900x 900	12 kW	0 kW	/
	M9CBG04	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	800x 900x 900	27 kW	0 kW	/
	M9CBG04C	4 CONIC GAS BURNERS ON OPEN STAND	800x 900x 900	36 kW	0 kW	/
	M9CBG06	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND OPEN BASE	1200x 900x 900	40.5 kW	0 kW	/
	M9CBG06C	6 CONIC GAS BURNERS BOILING TOP ON OPEN STAND	1200x 900x 900	54 kW	0 kW	/
	M9CBG14	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND GAS OVEN	800x 900x 900	34.7 kW	0 kW	/
	M9CBG14C	4 CONIC GAS BURNERS GAS OVEN RANGE	800x 900x 900	43.7 kW	0 kW	/

Gas ranges

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9CBG14FE	4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC OVEN	800x 900x 900	27 kW	5.5 kW	380-415 V 3 N ~
	M9CBG14CFE	4 CONIC GAS BURNERS ELECTRIC OVEN RANGE	800x 900x 900	36 kW	5.5 kW	380-415 V 3 N ~
	M9CBG16	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING AND GAS OVEN	1200x 900x 900	48.2 kW	0 kW	/
	M9CBG16FE	6-BURNERS COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC OVEN	1200x 900x 900	40.5 kW	5.5 kW	380-415 V 3 N ~
	M9CBG16XL	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND GAS MAXI OVEN	1200x 900x 900	49.7 kW	0 kW	/
	M9CBG16CXL	6 CONIC GAS BURNERS GAS MAXI OVEN RANGE	1200x 900x 900	63.2 kW	0 kW	/
	M9CBG16XLE	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC MAXI OVEN	1200x 900x 900	40.5 kW	8 kW	380-415 V 3 N ~
	M9CBG16CXLE	6 CONIC GAS BURNERS ELECTRIC MAXI OVEN RANGE	1200x 900x 900	54 kW	8 kW	380-415 V 3 N ~
	M9CBG26A	6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS, GAS OVEN AND HOT CABINET	1200x 900x 900	48.2 kW	0.8 kW	380-415 V 3 N ~





Electric ranges MILO 900



Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.

Electric ranges with cast-iron 300x300 mm square plates of 4.0 KW, adjustable to 6 operating positions. Molded, leak-proof worktop to prevent infiltration of dirt. Ergonomic, athermic control knobs with built-in LED operation indicators. Top or freestanding versions, on GN2/1 or GN3/1 electric oven.

Oven equipment: chromium-plated steel rack GN 2/1 or GN 3/1 for MAXI oven.

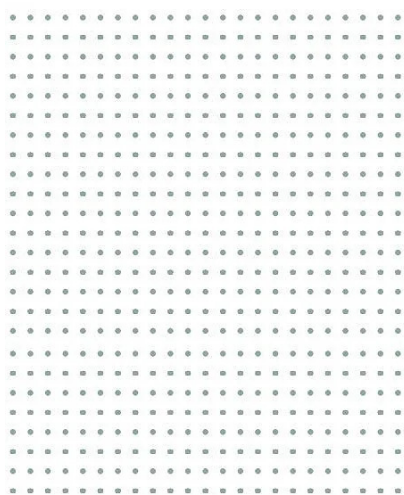
STRENGTHS



- **Performance stability:** the plates maintain the temperature even after the pan is removed, ideal for keeping food hot.
- **Easy maintenance:** easy to clean thanks to the enamelled surface that is resistant to scratches and corrosion.
- **Durability:** solid and wear-resistant structure, ideal for intensive and continuous use.
- **Heat distribution:** uniform heat over the entire surface for cooking without cold spots.
- **Versatility:** suitable for any type of pan, with no material constraints (steel, copper, aluminum, cast iron, etc.).

Electric ranges ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9TCE2Q	ELECTRIC RANGE WITH 2 SQUARE PLATES TOP	400x 900x 290	0 kW	8 kW	380-415 V 3 N ~
	M9TCE4Q	ELECTRIC RANGE WITH 4 SQUARE PLATES TOP	800x 900x 290	0 kW	16 kW	380-415 V 3 N ~
	M9TCE6Q	ELECTRIC RANGE WITH 6 SQUARE PLATES TOP	1200x 900x 290	0 kW	24 kW	380-415 V 3 N ~
	M9CQE02	ELECTRIC RANGE WITH 2 SQUARE PLATES AND OPEN BASE	400x 900x 900	0 kW	8 kW	380-415 V 3 N ~
	M9CQE04	ELECTRIC RANGE WITH 4 SQUARE PLATES AND OPEN BASE	800x 900x 900	0 kW	16 kW	380-415 V 3 N ~
	M9CQE06	ELECTRIC RANGE WITH 6 SQUARE PLATES AND OPEN BASE	1200x 900x 900	0 kW	24 kW	380-415 V 3 N ~
	M9CQE14	ELECTRIC RANGE WITH 4 SQUARE PLATES AND ELECTRIC OVEN	800x 900x 900	0 kW	21.5 kW	380-415 V 3 N ~
	M9CQE16	ELECTRIC RANGE WITH 6 SQUARE PLATES AND ELECTRIC OVEN	1200x 900x 900	0 kW	29.5 kW	380-415 V 3 N ~
	M9CQE16XLE	ELECTRIC RANGE WITH 6 SQUARE PLATES AND ELECTRIC MAXI OVEN	1200x 900x 900	0 kW	32 kW	380-415 V 3 N ~



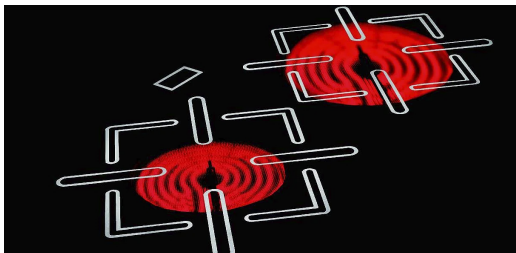


Glass ceramic plates MILO 900

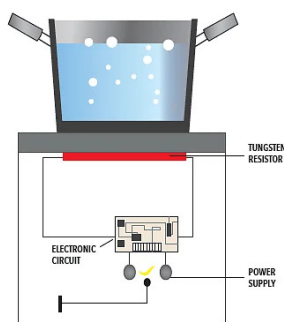


6 mm thick glass-ceramic, flush-mounted, liquid-tight worktop for easy cleaning. High-performance tungsten heating elements. Ignition and power regulation with energy regulator. Sensors with glowing glass indicator lights. Hob with pan presence detection for greater energy savings and more safety for the user (only on M____PR version). Ergonomic, athermic control knobs with built-in LED operation indicators.

STRENGTHS



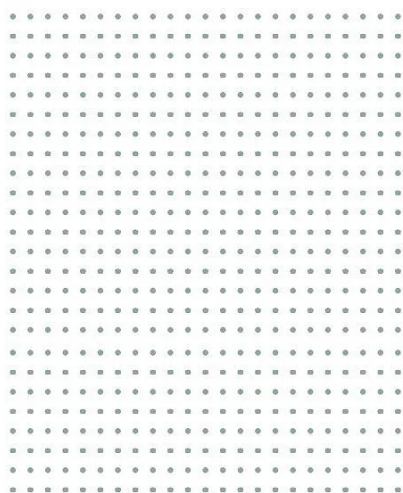
- **Modern, easy-to-clean design:** smooth surface with no grids, allowing for quick and thorough cleaning.
- **High thermal resistance:** the glassceramic plate is designed to withstand high temperature changes without risk of breakage.
- **Fast and homogeneous heating:** radiant systems heat the cooking zone quickly and distribute well the heating.
- **Use of different pans:** compatible with all types of pans, regardless of material (steel, aluminium, copper, cast iron, etc.).



- **Pot detection:** serves to improve energy efficiency and ensure safety.
- **Automatic hob activation:** the hob only activates when it detects the presence of a pan, avoiding energy waste.
- **Automatic shutdown (only PR version):** if the pan is removed, the hob switches off or goes into standby mode, reducing the risk of overheating or accidents. Automatic shutdown in case of overheating.
- **Optimal heat distribution:** the system adjusts the power according to the size and position of the pan.
- **Improved safety:** heat indicators show when the surface is still hot. It prevents accidental ignition and reduces the risk of burns.
- **Non-stick surface:** glassceramic does not retain food residue and resists stains and scratches.
- **Excellent energy efficiency:** less heat loss compared to conventional hotplates.

Glass ceramic plates ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9TCE2V	2 ZONES GLASS CERAMIC PLATE TOP	400x 900x 290	0 kW	6.8 kW	380-415 V 3 N ~
	M9TCE2VPR	2 ZONES GLASS CERAMIC PLATE TOP WITH PAN DETECTION	400x 900x 290	0 kW	8 kW	380-415 V 3 N ~
	M9TCE4V	4 ZONES GLASS CERAMIC PLATE TOP	800x 900x 290	0 kW	13.6 kW	380-415 V 3 N ~
	M9TCE4VPR	4 ZONES GLASS CERAMIC PLATE WITH PAN DETECTION	800x 900x 290	0 kW	16 kW	380-415 V 3 N ~
	M9CVE02	2 ZONES GLASS CERAMIC PLATE ON OPEN STAND	400x 900x 900	0 kW	6.8 kW	380-415 V 3 N ~
	M9CVE02PR	2 ZONES GLASS CERAMIC PLATE WITH PAN DETECTION ON OPEN STAND	400x 900x 900	0 kW	8 kW	380-415 V 3 N ~
	M9CVE04	4 ZONES GLASS CERAMIC PLATE ON OPEN STAND	800x 900x 900	0 kW	13.6 kW	380-415 V 3 N ~
	M9CVE04PR	4 ZONES GLASS CERAMIC PLATE WITH PAN DETECTION ON OPEN STAND	800x 900x 900	0 kW	16 kW	380-415 V 3 N ~



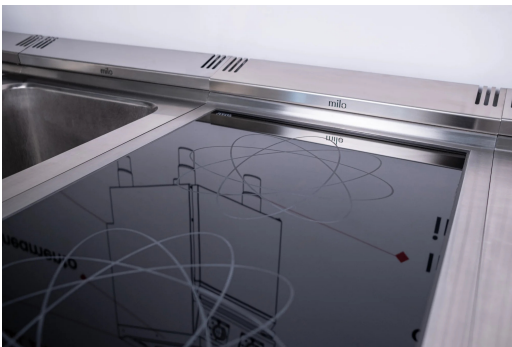


Electric induction plates MILO 900

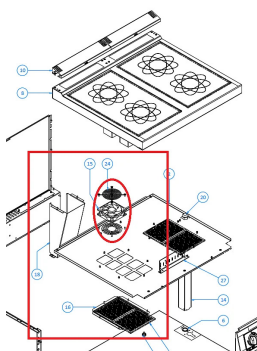


6 mm thick glass-ceramic, flush-mounted, liquid-tight worktop for easy cleaning. Potentiometer with continuous power adjustment from 1 to 9. Heating obtained by the ferro-magnetic material at the bottom of the pan thanks to a field created by an electromagnetic inductor. Use only pans with a minimum diameter of 150 mm certified for the induction appliances. Minimal heat radiation into the environment and greater comfort and safety for the operator as all power and heat is delivered to the bottom of the pan. Cooling circuit channelling system to keep components at the correct operating temperature at all times. Electronic diagnostic system with alarm code signalling via warning light on the dashboard. Sensors with glowing glass indicator lights. Ergonomic, athermic control knobs with built-in LED operation indicators.

STRENGTHS



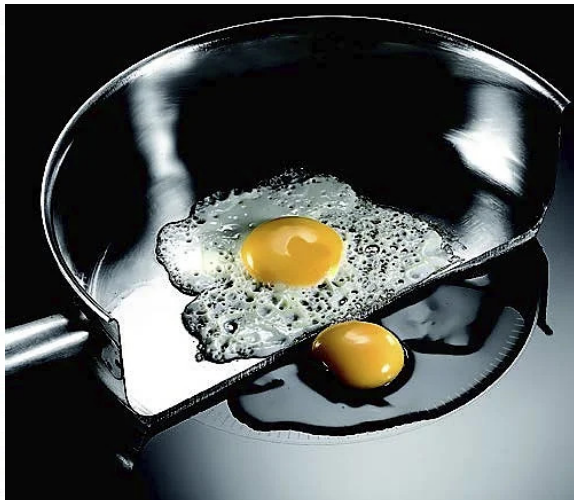
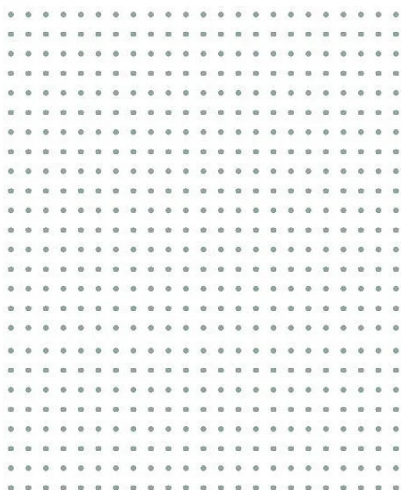
- **Ease of cleaning:** the smooth glass-ceramic surface prevents the buildup of residue, as it does not overheat without a pan.
- **Instant heating system:** heat is generated directly at the bottom of the pan, allowing rapid and precise heating.
- **Maximum energy efficiency:** over **90%** efficiency, with minimum heat loss compared to conventional systems.
- **Total safety:** the surface remains cold to the touch (it only heats through contact with the pan), reducing the risk of burns.
- **Overheating protection system:** automatic switch-off in the event of overheating.



- **Additional ducted forced ventilation system:** allows the generator to operate under higher thermal stress.
- **Automatic pot detection:** the plate activates only with compatible pots (ferrous material), optimising energy.
- **Homogeneous and flame-free cooking:** heat distribution and no flame, ideal for safe professional environments.
- **Reduced cooking time:** water can boil in less than half the time compared to a traditional system.
- **Automatic shutdown** in the event of pan removal.
- **Precise digital control:** precise temperature control, perfect for delicate cooking such as sauces and creams.

Electric induction plates ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9TCE2I	2 ZONES INDUCTION PLATE TOP	400x 900x 290	0 kW	10 kW	380-415 V 3 N ~
	M9TCE4I	4 ZONES INDUCTION PLATE TOP	800x 900x 290	0 kW	20 kW	380-415 V 3 N ~
	M9TCE01WI	WOK INDUCTION PLATE 1 ZONE TOP	400x 900x 290	0 kW	8 kW	380-415 V 3 N ~
	M9CIE02	2 ZONES INDUCTION PLATE ON OPEN STAND	400x 900x 900	0 kW	10 kW	380-415 V 3 N ~
	M9CIE04	4 ZONES INDUCTION PLATE ON OPEN STAND	800x 900x 900	0 kW	20 kW	380-415 V 3 N ~
	M9CIE01W	1 WOK ZONE INDUCTION PLATE ON OPEN STAND	400x 900x 900	0 kW	8 kW	380-415 V 3 N ~





Gas solid top MILO 900



Solid top in 15 mm-thick alloy steel with differentiated isothermal zones, embedded in the worktop and surrounded by liquid-tight perimeter channel with large drainage hole and GNI/3 molded collection tray, easily removable for emptying and cleaning.

Heating by means of a central stainless steel burner with stabilised flame, allowing a temperature of up to 500°C in the centre degrading near the edges. Continuous regulation by means of a valve tap with safety thermocouple and piezo ignition of the pilot flame. Removable 300 mm diameter central disc for coup de feu or maintenance.

Ergonomic, athermic control knobs. Top or freestanding versions. Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1mm-thick AISI 304 stainless steel with Scotch Brite finish.

STRENGTHS



- **Large surface** perfect for simultaneous cooking of multiple foods, optimizing space.
- **Easy cleaning:** the griddle is easily scraped and cleaned with integrated grease collection trays for hygienic residue management.
- **Powerful and fast heating:** thanks to the gas, the griddle quickly reaches high temperatures, reducing waiting time and improving productivity.
- **Different temperature:** moving from the center to the periphery of the griddle allows you to manage different cooking (e.g., meat on one side, vegetables on the other) with great results.
- **Reliability and durability:** stainless steel construction, high-efficiency burners and professional components ensure strength, safety and longevity even under intensive use.

Gas solid top

Image	Model	Description	Dimensions	Gas power	Electric power
	M9TTG40	GAS SOLID TOP	400x 900x 290	6 kW	0 kW
	M9TTG80	GAS SOLID TOP	800x 900x 290	13.9 kW	0 kW
	M9TPG40	GAS SOLID TOP ON OPEN STAND	400x 900x 900	6 kW	0 kW
	M9TPG80	GAS SOLID TOP ON OPEN STAND	800x 900x 900	13.9 kW	0 kW
	M9TPG10	GAS SOLID TOP GAS OVEN RANGE	800x 900x 900	21.6 kW	0 kW



Electric solid top MILO 900



Solid top in 15 mm-thick alloy steel with differentiated isothermal zones, embedded in the worktop and surrounded by liquid-tight perimeter channel with large drainage hole and GN1/3 molded collection tray, easily removable for emptying and cleaning.

40 cm wide version: Single isothermal cooking zone with temperature regulation from 50 to 300°C, heated by resistive elements that ensure fast response times and high efficiency.

80 cm wide version: Multiplate with 4 separate isothermal zones, each with independent temperature regulation from 50 to 360°C, heated by radiant tungsten resistive elements, ensuring fast response times and high efficiency. **9-level energy regulator.** Ergonomic, athermic control knob with built-in LED operation indicators.

STRENGTHS



- **Large surface** perfect for simultaneous cooking of multiple foods, optimizing space.
- **Easy cleaning:** the griddle is easily scraped and cleaned, with integrated grease collection trays for hygienic residue management.
- **Uniform heating:** heating elements ensure constant heat distribution over the entire surface, avoiding cold spots and ensuring homogeneous cooking.
- **Precise temperature control:** thanks to adjustable thermostats you can set and maintain the desired temperature with great precision.
- **Quiet and zero emissions:** with no flames or gas emissions, the electric griddle is ideal for indoor environments or kitchens where low noise and maximum hygiene are required.
- **Simple and safe installation:** no gas connections required, only a suitable socket. Built-in safety systems protect the equipment from overheating.

Electric solid top ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9TTE40	ELECTRIC SOLID TOP	400x 900x 290	0 kW	6.6 kW	380-415 V 3 N ~
	M9TTE80	ELECTRIC SOLID TOP	800x 900x 290	0 kW	11.4 kW	380-415 V 3 N ~
	M9TPE40	ELECTRIC SOLID TOP ON OPEN STAND	400x 900x 900	0 kW	6.6 kW	380-415 V 3 N ~
	M9TPE80	ELECTRIC SOLID TOP ON OPEN STAND	800x 900x 900	0 kW	11.4 kW	380-415 V 3 N ~



Gas griddle MILO 900

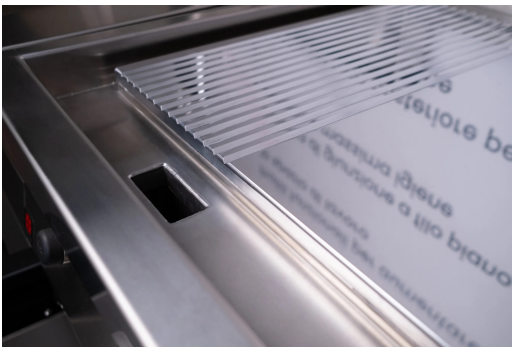


Smooth, ribbed or 2/3 smooth and 1/3 ribbed plate, up to 20 mm thick embedded in the worktop. The plate is insulated from the worktop by graphite gasket. Plate made of special steel Fe510D that ensures maximum temperature uniformity over the entire surface.

It is possible to choose between a polished chrome finish, which facilitates cleaning with no residual marks from previous cooking, or a satin chrome finish that offers a non-stick cooking surface, remarkable resistance to mechanical stresses (allowing the use of metal utensils), and thermal stress resistance. Liquid-tight perimeter channel with large drain hole and GNI/3 molded collection tray, easily removable for emptying and cleaning.

Heating by stainless steel burners with stabilised flame, differentiated cooking zones from one to three. Temperature regulation from 100° to 300°C by thermostatic tap with safety thermocouple. Piezoelectric pilot ignition. Ergonomic and athermic control knobs. Top or freestanding versions. Worktop in 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back in 1mm-thick AISI 304 stainless steel with Scotch Brite finish.

STRENGTHS



- **Compact design:** available in top or freestanding versions, adaptable to different kitchens.
- **Versatility:** suitable for cooking a wide range of foods, including meat, fish, vegetables and eggs.
- Available with **smooth, ribbed or multi plates** for different cooking needs.
- Available with **polished chrome plates** or **satin chrome plates**.
- **Uniform heat distribution:** ensures an uniform cooking over the entire plate, improving food quality.



- **Easy cleaning:** equipped with a grease collection tray for easy cleaning.
- Chromed surfaces offer easy cleaning with water and detergents.
- **Reduced smoke emission:** compared to other equipment, the griddle produces fewer fumes, improving the working environment.
- **Energy efficiency:** enhanced energy consumption, especially in electric models, with a good ratio between power and efficiency.
- **Operational safety:** equipped with safety thermostat with manual reset.



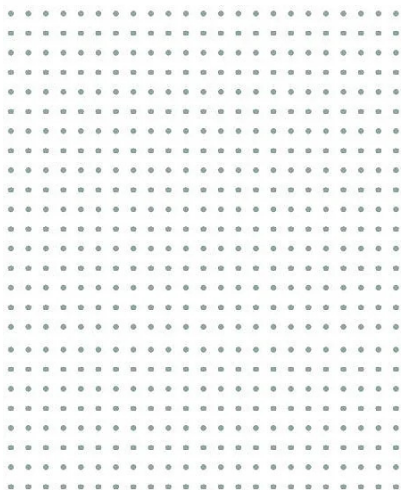
- **FRY-DET detergent:** ensures deep and effective cleaning.

Gas griddle

Image	Model	Description	Dimensions	Gas power	Electric power
	M9TFGLS	GAS GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	400x 900x 290	8 kW	0 kW
	M9TFGLC	GAS GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	400x 900x 290	8 kW	0 kW
	M9TFGRS	GAS GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	400x 900x 290	8 kW	0 kW
	M9TFGLLS	GAS GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	800x 900x 290	16 kW	0 kW
	M9TFGLLC	GAS GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	800x 900x 290	16 kW	0 kW
	M9TFGLRS	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	800x 900x 290	16 kW	0 kW
	M9TFGLRC	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	800x 900x 290	16 kW	0 kW
	M9TFGRRS	GAS GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	800x 900x 290	16 kW	0 kW
	M9TFG12LS	GAS GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	1200x 900x 290	24 kW	0 kW
	M9TFG12LC	GAS GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	1200x 900x 290	24 kW	0 kW
	M9TFG12LRS	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	1200x 900x 290	24 kW	0 kW
	M9TFG12LRC	GAS GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	1200x 900x 290	24 kW	0 kW
	M9FTG40LS	GAS GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	400x 900x 900	8 kW	0 kW
	M9FTG40LC	GAS GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	400x 900x 900	8 kW	0 kW
	M9FTG40RS	GAS GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	400x 900x 900	8 kW	0 kW
	M9FTG80LS	GAS GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	800x 900x 900	16 kW	0 kW

Gas griddle

Image	Model	Description	Dimensions	Gas power	Electric power
	M9FTG80LC	GAS GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	800x 900x 900	16 kW	0 kW
	M9FTG80LRS	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 900x 900	16 kW	0 kW
	M9FTG80LRC	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	800x 900x 900	16 kW	0 kW
	M9FTG80RS	GAS GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 900x 900	16 kW	0 kW
	M9FTG12LS	GAS GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	1200x 900x 900	24 kW	0 kW
	M9FTG12LC	GAS GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	1200x 900x 900	24 kW	0 kW
	M9FTG12LRS	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	1200x 900x 900	24 kW	0 kW
	M9FTG12LRC	GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	1200x 900x 900	24 kW	0 kW





Electric griddle MILO 900



Smooth, ribbed or 2/3 smooth and 1/3 ribbed plate, up to 20 mm thick embedded in the worktop. The plate is insulated from the worktop by graphite gasket. Plate made of special steel Fe510D that ensures maximum temperature uniformity over the entire surface.

It is possible to choose between a polished chrome finish, which facilitates cleaning with no residual marks from previous cooking, or a satin chrome finish that offers a non-stick cooking surface, remarkable resistance to mechanical stresses (allowing the use of metal utensils), and thermal stress resistance. Liquid-tight perimeter channel with large drain hole and GNI/3 molded collection tray, easily removable for emptying and cleaning.

AISI 309 stainless steel heating elements pre-assembled in special blocks. Differentiated cooking zones from one to three. Thermostat for adjusting temperature from 100° to 300°C. Safety thermostat with manual reset. Ergonomic, athermic control knobs with built-in LED operation indicators. Top or freestanding versions. Worktop in 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back in 1mm-thick AISI 304 stainless steel with Scotch Brite finish.

STRENGTHS



- **Compact design:** available in top or freestanding versions, adaptable to different kitchens.
- **Versatility:** suitable for cooking a wide range of foods, including meat, fish, vegetables and eggs.
- Available with **smooth, ribbed or multi plates** for different cooking needs.
- Available with **polished chrome plates** or **satin chrome plates**.
- **Uniform heat distribution:** ensures an uniform cooking over the entire plate, improving food quality.



- **Easy cleaning:** equipped with a grease collection tray for easy cleaning.
- Chromed surfaces offer easy cleaning with water and detergents.
- **Reduced smoke emission:** compared to other equipment, the griddle produces fewer fumes, improving the working environment.
- **Energy efficiency:** enhanced energy consumption, especially in electric models, with a good ratio between power and efficiency.
- **Operational safety:** equipped with safety thermostat with manual reset.



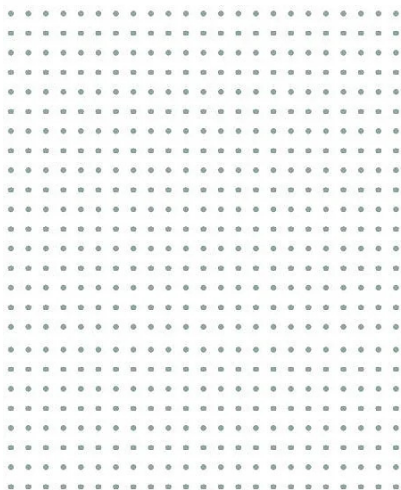
- **FRY-DET detergent:** ensures deep and effective cleaning.

Electric griddle⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9TFELS	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	400x 900x 290	0 kW	6.6 kW	380-415 V 3 N ~
	M9TFELC	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	400x 900x 290	0 kW	6.6 kW	380-415 V 3 N ~
	M9TFERS	ELECTRIC GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	400x 900x 290	0 kW	6.6 kW	380-415 V 3 N ~
	M9TFELLS	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	800x 900x 290	0 kW	13.2 kW	380-415 V 3 N ~
	M9TFELLC	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	800x 900x 290	0 kW	13.2 kW	380-415 V 3 N ~
	M9TFELRS	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	800x 900x 290	0 kW	13.2 kW	380-415 V 3 N ~
	M9TFELRC	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	800x 900x 290	0 kW	13.2 kW	380-415 V 3 N ~
	M9TFERRS	ELECTRIC GRIDDLE TOP WITH RIBBED CHROMED MATT PLATE	800x 900x 290	0 kW	13.2 kW	380-415 V 3 N ~
	M9TFE12LS	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED MATT PLATE	1200x 900x 290	0 kW	19.8 kW	380-415 V 3 N ~
	M9TFE12LC	ELECTRIC GRIDDLE TOP WITH SMOOTH CHROMED POLISHED PLATE	1200x 900x 290	0 kW	19.8 kW	380-415 V 3 N ~
	M9TFE12LRS	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE	1200x 900x 290	0 kW	19.8 kW	380-415 V 3 N ~
	M9TFE12LRC	ELECTRIC GRIDDLE TOP WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE	1200x 900x 290	0 kW	19.8 kW	380-415 V 3 N ~
	M9FTE40LS	ELECTRIC GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	400x 900x 900	0 kW	6.6 kW	380-415 V 3 N ~
	M9FTE40LC	ELECTRIC GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	400x 900x 900	0 kW	6.6 kW	380-415 V 3 N ~
	M9FTE40RS	ELECTRIC GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	400x 900x 900	0 kW	6.6 kW	380-415 V 3 N ~
	M9FTE80LS	ELECTRIC GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	800x 900x 900	0 kW	13.2 kW	380-415 V 3 N ~

Electric griddle⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage
	M9FTE80LC	ELECTRIC GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	800x 900x 900	0 kW	13.2 kW	380-415 V 3 N ~
	M9FTE80LRS	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 900x 900	0 kW	13.2 kW	380-415 V 3 N ~
	M9FTE80LRC	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	800x 900x 900	0 kW	13.2 kW	380-415 V 3 N ~
	M9FTE80RS	ELECTRIC GRIDDLE WITH RIBBED CHROMED MATT PLATE ON OPEN STAND	800x 900x 900	0 kW	13.2 kW	380-415 V 3 N ~
	M9FTE12LS	ELECTRIC GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND	1200x 900x 900	0 kW	19.8 kW	380-415 V 3 N ~
	M9FTE12LC	ELECTRIC GRIDDLE WITH SMOOTH CHROMED POLISHED PLATE ON OPEN STAND	1200x 900x 900	0 kW	19.8 kW	380-415 V 3 N ~
	M9FTE12LRS	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED MATT PLATE ON OPEN STAND	1200x 900x 900	0 kW	19.8 kW	380-415 V 3 N ~
	M9FTE12LRC	ELECTRIC GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED POLISHED PLATE ON OPEN STAND	1200x 900x 900	0 kW	19.8 kW	380-415 V 3 N ~



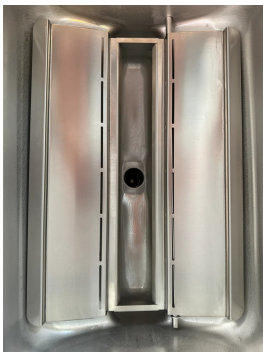


Gas fryers MILO 900



- **Y versions** with electromechanical thermostat and ergonomic, athermic knobs with built-in operating LED.
- **YF versions** with FAST electronic board, digital display and electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$.
- **YS version** with SUPREME electronic board equipped with 7" Touch Screen display with simple and intuitive interface for complete management of cooking parameters thanks to an electronic control managed with a PID algorithm that analyses and modifies the cooking parameters in real time during the work cycle to stabilise the texture and repeatability of product quality. Electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$, library where 24 different recipes can be set, melting program for gradual melting of the frying medium (oil or animal/vegetable fat), energy saving function, remote monitoring by Wi-Fi system, software-guided tank cleaning cycle, oil filtering by dropping it into the AISI 304 stainless steel oil collection trolley integrated in the appliance, which is equipped with a fine-mesh AISI 304 stainless steel filter with filtering capacity of up to 150 microns, easily removable for washing in the dishwasher.

STRENGTHS



- **Gas heating** by means of high-performance stainless steel tubular burners placed outside the tank to optimise heat exchange while maintaining the maximum width of the decanting area for impurities, improving the oil quality.
- **Gas heating** with patented combustion chamber: independent air flows for high efficiency.
- **Deflector inside the tank:** prevents contact of residues with hot surfaces.



- **AISI 304 stainless steel structure:** high quality, resistance to oxidation and corrosion, both outside and inside.
- **Self-supporting structure with double fold:** it guarantees robustness and accessibility, preventing water infiltration.
- **AISI 304 worktop:** 20/10 mm thick with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.
- **Minimum thickness of AISI 304 stainless steel:** 10/10mm thick.
- **Side housing for water-tight gasket:** compatible with OFFCAR or SUPERFRY equipment.



- Fryers with one or two cooking tanks made of AISI 304 stainless steel. Seamless, **Y-shaped, molded tank** with large radiused edges for easy cleaning.
- **Large cold zone**: it collects residues without burning them, improving oil quality and safety.
- **Cooking tank insulation** (Supreme version): it reduces heat loss, improves quality and energy efficiency.
- **Straight bottom drain Ø1.5 inch**: Its passage section is twice as wide as standard, reducing the risk of clogging.
- **AISI 316 oil drain valve**: high corrosion resistance.
- **Oil drain extension**: removable and adaptable to various containers.
- **Brass cap with end seal**: designed to prevent drips after oil discharge.



- **Ergonomic, bakelite control knob**, resistant and insulating.
- **Mechanical control**: thermostatic control with 5 degree accuracy.
- **Digital control** (Fast version): intuitive and with few buttons for easy operation.
- **Digital control** (Fast version): PID thermostatic control with 1 degree accuracy.
- **IP67 AISI 304 stainless steel buttons**: high resistance to dust and water.



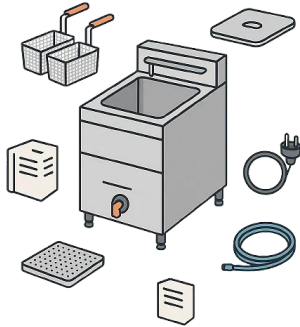
- Easily identifiable and protected **safety thermostat**.
- **Protective bulkhead behind the door**: it prevents accidental contact with hot parts.
- **Built-in axial fan**: it keeps fresh air in the fryer body.
- **Closing door with built-in pivot hinge**: more robustness than market standards.



- **Predisposition for filter trolley**: "retractable" housing to simplify waste management.
- **Filter trolley (Optional)**: 100 micron stainless steel multi-use filter, prepared for paper filter.
- **Tank Bottom Filter (Optional)**: fast removal of the cooking residues.



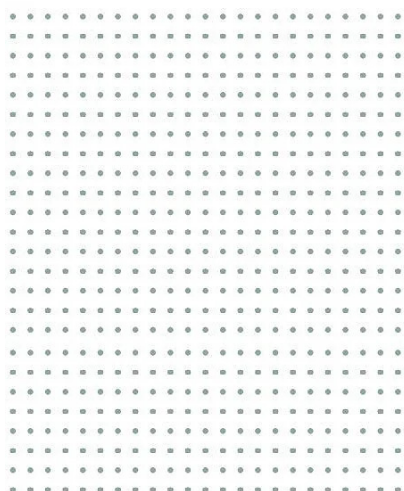
- **FRY-DET detergent:** ensures deep and effective cleaning.



- **Equipped with:** 1 basket for 1-tank versions. 1 basket and 2 half baskets for 2-tanks versions. Cooking tank lid. Stainless steel oil collection basin included on SUPREME versions only. In all other versions the oil collection basin is optional (not included – fryer supplied with oil drain hose extension).

Gas fryers

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9FRG20Y	GAS FRYER 1 "Y" SHAPED TANK 20L	400x 900x 900	21 kW	0.05 kW	220-230 V ~	1x20lt
	M9FRG20YF	FAST GAS FRYER 1 "Y" SHAPED TANK 20L	400x 900x 900	21 kW	0.05 kW	220-230 V ~	1x20lt
	M9FRG20YS	GAS FRYER WITH ELECTRONIC CONTROL 1 Y-SHAPED TANK 20L	400x 900x 900	21 kW	0.15 kW	220-230 V ~	1x20lt
	M9FRG-17	GAS FRYER WITH 1 TANK OF 17L AND HEAT EXCHANGERS IN THE TANK.	400x 900x 900	16.5 kW	0 kW	/	1x17lt
	M9FRG-16	GAS FRYER WITH 2 TANKS OF 8L AND HEAT EXCHANGERS IN THE TANK.	400x 900x 900	11.6 kW	0 kW	/	2x8lt
	M9FRG40Y	GAS FRYER 2 "Y" SHAPED TANKS 20L	800x 900x 900	42 kW	0.1 kW	220-230 V ~	2x20lt
	M9FRG40YF	FAST GAS FRYER 2 "Y" SHAPED TANKS 20L	800x 900x 900	42 kW	0.1 kW	220-230 V ~	2x20lt
	M9FRG-34	GAS FRYER WITH 2 TANKS OF 17L AND HEAT EXCHANGERS IN THE TANK.	800x 900x 900	33 kW	0 kW	/	2x17lt





Electric fryers MILO 900



- **Y versions** with electromechanical thermostat and ergonomic, athermic knobs with built-in operating LED.
- **YF versions** with FAST electronic board, digital display and electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$.
- **YS version** with SUPREME electronic board equipped with 7" Touch Screen display with simple and intuitive interface for complete management of cooking parameters thanks to an electronic control managed with a PID algorithm that analyses and modifies the cooking parameters in real time during the work cycle to stabilise the texture and repeatability of product quality. Electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$, library where 24 different recipes can be set, melting program for gradual melting of the frying medium (oil or animal/vegetable fat), energy saving function, remote monitoring by Wi-Fi system, software-guided tank cleaning cycle, oil filtering by dropping it into the AISI 304 stainless steel oil collection trolley integrated in the appliance, which is equipped with a fine-mesh AISI 304 stainless steel filter with filtering capacity of up to 150 microns, easily removable for washing in the dishwasher.

STRENGTHS



- **Electric heating** obtained by means of an innovative, high-efficiency, flat tilting heating element, which can be removed from the tank to facilitate its cleaning.
- Electric safety system that stops heating in the event of opening the drain or lifting the heating element.
- **Heating with flat heating element:** high energy efficiency and safety.



- **AISI 304 stainless steel structure:** high quality, resistance to oxidation and corrosion, both outside and inside.
- **Self-supporting structure with double fold:** it guarantees robustness and accessibility, preventing water infiltration.
- **AISI 304 worktop:** 20/10 mm thick with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.
- **Minimum thickness of AISI 304 stainless steel:** 10/10mm thick.
- **Side housing for water-tight gasket:** compatible with OFFCAR or SUPERFRY equipment.



- Fryers with one or two cooking tanks made of AISI 304 stainless steel. Seamless, **Y-shaped, molded tank** with large radiused edges for easy cleaning.
- **Large cold zone**: it collects residues without burning them, improving oil quality and safety.
- **Cooking tank insulation** (Supreme version): it reduces heat loss, improves quality and energy efficiency.
- **Straight bottom drain Ø1.5 inch**: Its passage section is twice as wide as standard, reducing the risk of clogging.
- **AISI 316 oil drain valve**: high corrosion resistance.
- **Oil drain extension**: removable and adaptable to various containers.
- **Brass cap with end seal**: designed to prevent drips after oil discharge.



- **Ergonomic, bakelite control knob**, resistant and insulating.
- **Mechanical control**: thermostatic control with 5 degree accuracy.
- **Digital control** (Fast version): intuitive and with few buttons for easy operation.
- **Digital control** (Fast version): PID thermostatic control with 1 degree accuracy.
- **IP67 AISI 304 stainless steel buttons**: high resistance to dust and water.



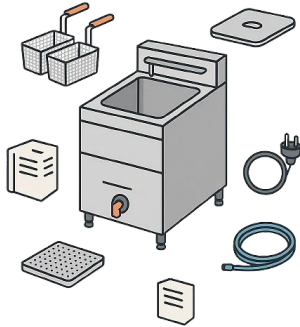
- Easily identifiable and protected **safety thermostat**.
- **Protective bulkhead behind the door**: it prevents accidental contact with hot parts.
- **Built-in axial fan**: it keeps fresh air in the fryer body.
- **Closing door with built-in pivot hinge**: more robustness than market standards.



- **Predisposition for filter trolley**: "retractable" housing to simplify waste management.
- **Filter trolley (Optional)**: 100 micron stainless steel multi-use filter, prepared for paper filter.
- **Tank Bottom Filter (Optional)**: fast removal of the cooking residues.



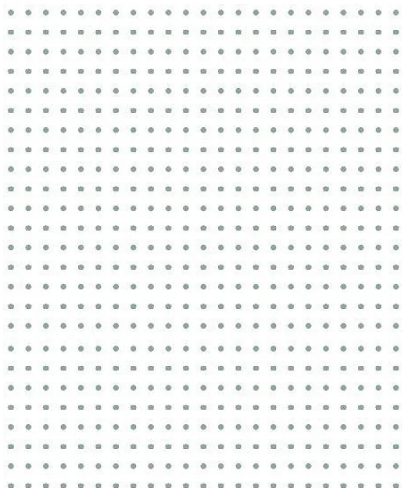
- **FRY-DET detergent:** ensures deep and effective cleaning.



- **Equipped with:** 1 basket for 1-tank versions. 1 basket and 2 half baskets for 2-tanks versions. Cooking tank lid. Stainless steel oil collection basin included on SUPREME versions only. In all other versions the oil collection basin is optional (not included – fryer supplied with oil drain hose extension).

Electric fryers ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9FRE20Y	ELECTRIC FRYER 1 "Y" SHAPED TANK 20LT	400x 900x 900	0 kW	19 kW	380-415 V 3 N ~	1x20lt
	M9FRE20YF	FAST ELECTRIC FRYER 1 "Y" SHAPED TANK 20L	400x 900x 900	0 kW	19 kW	380-415 V 3 N ~	1x20lt
	M9FRE20YS	ELECTRIC FRYER WITH ELECTRONIC CONTROL 1 Y-SHAPED TANK 20L	400x 900x 900	0 kW	19 kW	380-415 V 3 N ~	1x20lt
	M9FRE-16	ELECTRIC FRYER WITH 2 TANKS OF 8L AND TUBULAR ROTARY HEATER.	400x 900x 900	0 kW	14 kW	380-415 V 3 N ~	2x8lt
	M9FRE40Y	ELECTRIC FRYER 2 "Y" SHAPED TANKS 20L	800x 900x 900	0 kW	38 kW	380-415 V 3 N ~	2x20lt
	M9FRE40YF	FAST ELECTRIC FRYER 2 "Y" SHAPED TANKS 20L	800x 900x 900	0 kW	38 kW	380-415 V 3 N ~	2x20lt





Electric chips scuttle MILO 900



Electric chips-scuttle with GN 1/1 + 1/3 AISI 304 stainless steel molded tank with large edges and false bottom for easy dripping and removal of chips. Tank heated by 800W Incoloy heating element and thermostatic control up to 90°C. Load capacity up to 5 kg (fries). Top heating by means of 1 kW ceramic heating element with high thermal efficiency. Ergonomic, athermic control knobs with integrated LED operation indicators. Worktop in 2 mm thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side and back panels in 1 mm thick AISI 304 stainless steel with Scotch Brite finish.

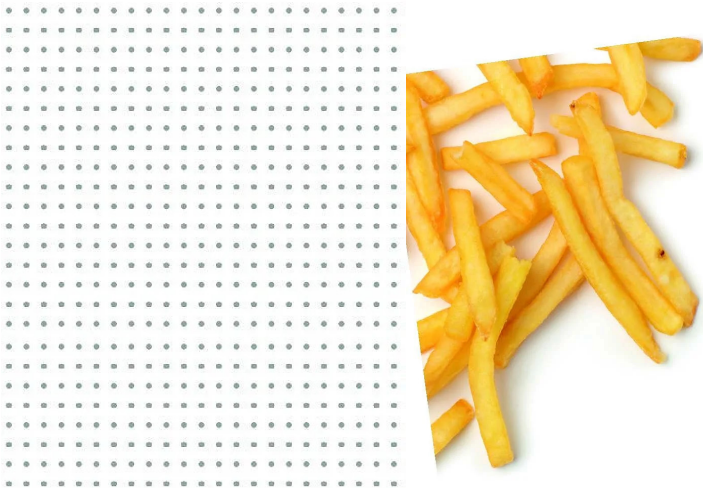
STRENGTHS



- Its ability to **maintain a constant temperature** allows chefs to prepare large quantities of food in advance, without compromising on quality.
- **High functionality and ergonomics:** precise temperature control.
- GN1/1 tank with rounded edges.
- Ceramic lamp that does not protrude from the perimeter.
- Load capacity: **5kg** (fries).
- **Maximum heat uniformity.** Double heating system: a ceramic heating element behind and an Incoloy heating element outside the bottom of the tank.
- The ceramic heating element can be switched off by pressing the button on the control panel.

Electric chips scuttle⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9TSPE40	ELECTRIC CHIPS SCUTTLE TOP	400x 900x 290	0 kW	1.8 kW	220-230 V ~	1x GNI/1+1/3
	M9SPE40	ELECTRIC CHIPS SCUTTLE ON OPEN STAND	400x 900x 900	0 kW	1.8 kW	220-230 V ~	1x GNI/1+1/3





Gas pasta cooker MILO 900

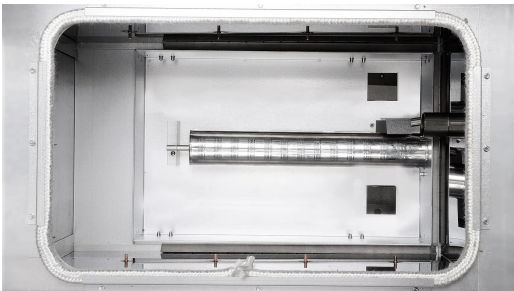


Seamless AISI 316 stainless steel tank with widely radiused edges for easy cleaning. Front area with chute and perforated top for supporting baskets.

Heating by means of stainless steel burners with stabilised flame, valve tap with pilot flame and thermocouple, piezoelectric pilot ignition. Water filling via Ø ½" ball valve made of AISI 316 stainless steel complying with the most stringent international standards for food contact. "...C" version with automatic filling via two-way solenoid valve for rapid filling and maintenance of the water level in the tank. AISI 304 stainless steel front spout, Ø1" drain cock with ergonomic handle, lower compartment completely closed by AISI 304 stainless steel panelling for maximum hygiene. Ergonomic and athermic adjustment knobs.

Equipped with: false bottom. AISI 304 stainless steel basket support grid.

STRENGTHS



- **Energy efficiency:** gas models with high-efficiency burners ensure great energy consumption.
- **Insulated combustion chamber:** it maximizes efficiency and maintenance of the temperature.



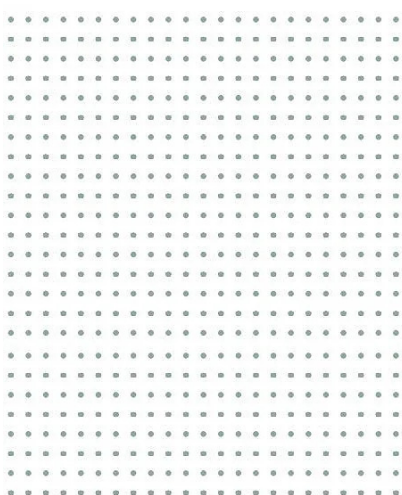
- **High performances and versatility:** ideal for cooking large quantities of pasta, rice, vegetables and soups, optimising preparation time.
- **Strong construction:** structure made of AISI 304 stainless steel and tanks made of AISI 316. This product guarantees corrosion resistance and long life.
- **Safety:** equipped with safety devices such as thermocouples, water level sensors (only for electric versions) and anti-power-off systems.
- **Ease of cleaning:** smooth surfaces and removable accessories facilitate the cleaning and maintenance of the equipment.



- **OFF-CAL detergent:** ensures deep and effective cleaning.

Gas pasta cooker

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9CPG45	GAS PASTA COOKER 1 TANK	400x 900x 900	13.9 kW	0 kW	/	1x45lt
	M9CPG90	GAS PASTA COOKER 2 TANKS	800x 900x 900	27.8 kW	0 kW	/	2x45lt
	90CPG45PLUS	GAS PASTA COOKER PLUS 1 TANK	450x 900x 900	23 kW	0 kW	/	1x45lt
	90CPG90PLUS	GAS PASTA COOKER PLUS 2 TANKS	900x 900x 900	46 kW	0 kW	/	2x45lt





Electric pasta cooker MILO 900



Seamless AISI 316 stainless steel tank with widely rounded edges for easy cleaning. Front area with chute and perforated top for supporting water draining baskets.

Electric version: Electric heating by means of special Tungsten heating elements outside to the tank. Power adjustment with 3-position selector switch. Two-way solenoid valve for loading and maintaining the water level in the tank, stainless steel front spout. Standard, fully automatic level control via solenoid valve: heating is inhibited in the event of a water shortage. Ø1" drain tap with ergonomic handle, lower compartment completely closed by AISI 304 stainless steel panelling for maximum hygiene. Ergonomic, athermic control knobs with integrated LED operation indicators.

Equipped with: false bottom. AISI 304 stainless steel basket support grid.

STRENGTHS



- **Energy Efficiency:** electric models are equipped with special Tungsten heating elements placed outside the tank, which ensure optimised energy consumption.



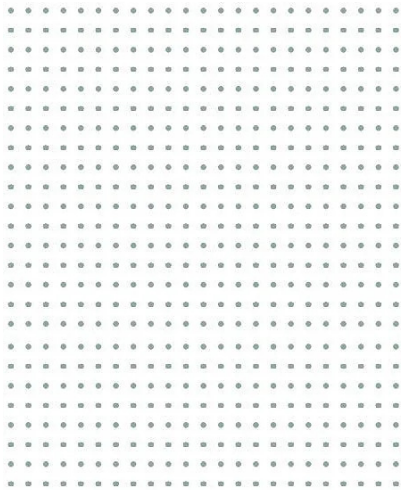
- **High performances and versatility:** ideal for cooking large quantities of pasta, rice, vegetables and soups, optimising preparation time.
- **Strong construction:** structure made of AISI 304 stainless steel and tanks made of AISI 316. This product guarantees corrosion resistance and long life.
- **Safety:** equipped with safety devices such as thermocouples, water level sensors (only for electric versions) and anti-power-off systems.
- **Ease of cleaning:** smooth surfaces and removable accessories facilitate the cleaning and maintenance of the equipment.



- **OFF-CAL detergent:** ensures deep and effective cleaning.

Electric pasta cooker ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9CPE45CL	ELECTRIC PASTA COOKER 1 TANK WITH LEVEL CONTROL AND AUTOMATIC LOADING SYSTEM	400x 900x 900	0 kW	9 kW	380-415 V 3 N ~	1x45lt
	M9CPE90CL	ELECTRIC PASTA COOKER 2 TANKS WITH LEVEL CONTROL AND AUTOMATIC LOADING SYSTEM	800x 900x 900	0 kW	18 kW	380-415 V 3 N ~	2x45lt





Electric Pasta corner MILO 900



Electric pasta cooker with seamless AISI 316 stainless steel tank, with widely rounded corners for easier and more effective cleaning and front area with chute and perforated surface for supporting baskets. Heating by means of special Tungsten heating elements outside the tank, power adjustment with 3-position selector and ergonomic, athermic control knob with built-in LED operation indicators. Two-way solenoid valve for loading and maintaining the water level in the tank, stainless steel front spout, fully automatic level control. Heating is inhibited in the event of a water shortage. Drain tap Ø1" with ergonomic handle, lower compartment completely closed by AISI 304 stainless steel panelling for maximum hygiene. Two lifting modules with 4 independent motorised lifters, controlled by electronic card: depending on the cooking time set for the specific lifter (up to 4 cooking recipes can be set for each lifter), when cooking is complete the lifter emits an acoustic signal and automatically extracts the basket from the tank, which remains lifted in the stand-by position.

STRENGTHS



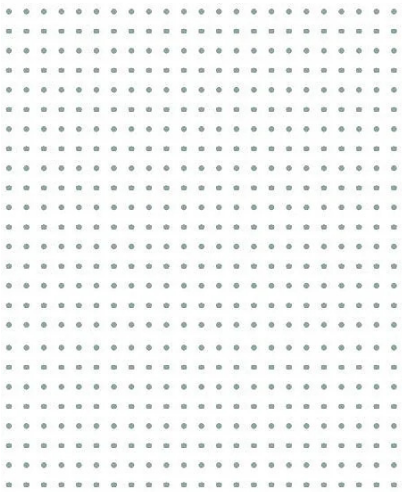
- **Tank made of 316 stainless steel:** prevents corrosion caused by salt and ensures maximum hygiene.
- **Only one worktop:** maximum ease of cleaning.
- **IXP4 adjustment knobs.**
- **Heating:** Tungsten heating elements positioned outside the cooking tank.



- **Functionality and ergonomics:** easy control system with audible alarm and maximum operational flexibility.
- Automatic basket lifter via preset programmes or manual lifter by pressing a stainless steel button on the front.
- Automatic basket lifter ensures repeatability of the cooking cycle and **high-quality products** thanks to process automation.
- Possibility of storing 4 cooking programmes, one for each lifter, controlled by an independent display.
- Intuitive, water-tight screen controls in the dashboard.

Electric Pasta corner⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	MDPE45CL2A	PASTACORNER: ELECTRIC PASTA COOKER WITH 2 BASKET LIFTING MODULES (3+3 LIFTERS)	800x 900x 900	0 kW	9.2 kW	1x45lt





Gas griddle MILO 900



Gas version: Lava stone grill suitable for cooking meat, fish, vegetables with a great gastronomic result due to the effects of contact and radiation cooking. Heating by AISI 304 stainless steel tubular burners with stabilized flame whose heat is uniformly radiated onto the layer of volcanic rock laid on a specific steel mesh support. Valve tap with pilot flame and thermocouple. Piezoelectric for pilot ignition. Grid with V-section (perfect for cooking meat), height adjustable grid by front levers with athermic knobs, easily removable for cleaning operations. Removable grease collection tray. Ergonomic, athermic adjustment knobs.

EQUIPPED WITH: V-shaped grid for meat and optional grid for fish.

NOTE: The models with open base are only freestanding.

STRENGTHS



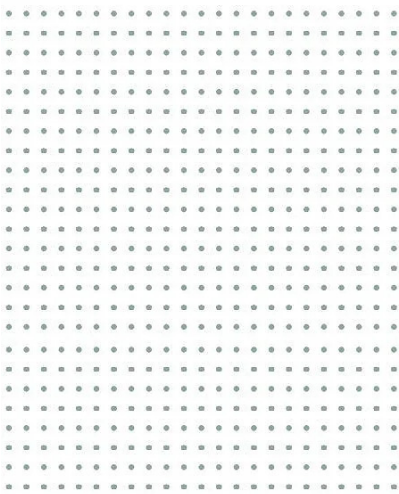
- **Food flavour** : the griddle enhances the flavour of food by contact and radiation cooking from below through a layer of volcanic rock.
- **Heat uniformity**: heating by means of tubular AISI 304 stainless steel burners with stabilised flame whose heat is radiated onto the layer of volcanic rock laid on a special steel mesh support.



- **Different use**: suitable for cooking meat, fish and vegetables.
- **AISI 304 stainless steel construction**: robust, hygienic and easy to clean, perfect for daily use.

Gas griddle

Image	Model	Description	Dimensions	Gas power	Electric power
	M9TGG40	LAVA STONE GRILL TOP	400x 900x 290	12 kW	0 kW
	M9TGG80	LAVA STONE GRILL TOP	800x 900x 290	24 kW	0 kW
	M9GLG40	LAVA STONE GRILL ON OPEN STAND	400x 900x 900	12 kW	0 kW
	M9GLG80	LAVA STONE GRILL ON OPEN STAND	800x 900x 900	24 kW	0 kW





Electric griddle MILO 900



Electric version: Direct food cooking heating system with flat-tube heating elements in AISI 304 stainless steel with low thermal inertia and energy regulator that allows constant temperature throughout the cooking cycle at both low temperature (fish) and high temperature (meat). Underneath basin in AISI 304 stainless steel molded with large edges and equipped with water loading by means of a solenoid valve controlled by a push-button, with AISI 304 stainless steel spout and drain cock with frontal control. The water that may be loaded into the tank can be heated thanks to the presence of a 0.8 KW incoloy heating unit positioned externally on the bottom of the tank. Cleaning of the cooking surface by pyrolysis effect. Manual tilting of the heating element with safety microswitch and athermic knob to facilitate tank cleaning operations. The heating element is thermostated with a maximum setting of 100°C. Built-in safety thermostat. Ergonomic, athermic control knobs with built-in LED operation indicators.

STRENGTHS

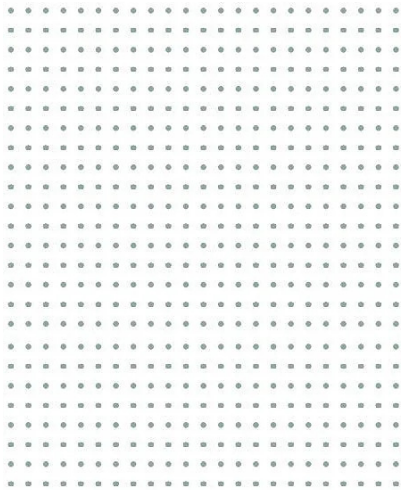


- Perfect for **direct cooking** of food in contact with the heating element.
- **2 independent heating elements:**
 1. *High-efficiency flat tube heating elements*, easily removable for direct cooking.
 2. *External heating element* on the bottom of the tank.
- **Steam Cooking function:** is activated using both heating modes and ensures the right humidity for cooking meat by heating the water in the tank.
- **Different use:** suitable for cooking meat, fish and vegetables.
- **AISI 304 stainless steel construction:** robust, hygienic and easy to clean, perfect for daily use.



Electric griddle ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9TGE40	ELECTRIC WATER-HEATED RADIATING GRID TOP	400x 900x 290	0 kW	5.4 kW	380-415 V 3 N ~	1x GNI/1+1/3
	M9GRE40	ELECTRIC WATER-HEATED RADIATING GRID ON OPEN STAND	400x 900x 900	0 kW	5.4 kW	380-415 V 3 N ~	1x GNI/1+1/3





Electric Bain-marie MILO 900



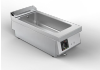
AISI 304 stainless steel, molded tank with large radiused edges and a GN1/1+1/3 capacity suitable for GN containers up to 160 mm high. Water loading directly into the tank by means of push-button-controlled solenoid valve with AISI 304 stainless steel spout, drain tap with front control. High-efficiency, adhesive heating element placed outside the bottom of the tank. Safety device and built-in working thermostat for maximum precision. Thermostatic temperature control from 30°C to 90°C with operation indicator light. Ergonomic, athermic control knobs with built-in operating LED.

STRENGTHS



- **Molded tank made of AISI 304 stainless steel with large rounded edges:** hygienic, corrosion-resistant and easy to clean equipment.
- **Safety:** safety device and built-in thermostat for maximum precision.
- Thermostatic temperature control from 30° to 90°C with operating indicator light.
- Water filling directly into the tank by means of a push-button-controlled solenoid valve.
- Drain tap with front control.
- Heating by means of **high-efficiency, adhesive heating element** fixed to the outside bottom of the tank.

Electric Bain-marie ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9TBE40	ELECTRIC BAIN-MARIE GNI/1+1/3 TOP	400x 900x 290	0 kW	1 kW	220-230 V ~	1x GNI/1+1/3
	M9BME40	ELECTRIC BAIN-MARIE GNI/1+1/3 ON OPEN STAND	400x 900x 900	0 kW	1 kW	220-230 V ~	1x GNI/1+1/3



Gas tilting bratt pans MILO 900



AISI 304 stainless steel tank with 10 mm thick bottom and 2 mm thick walls. Manual tilting of the tank by means of a handwheel in athermic material and worm screw, motorised tilting on models BR ... M. AISI 304 stainless steel closing lid rear-hinged and spring-balanced. Water filling tap with swivel spout.

Gas versions: Heating via stainless steel burners with stabilised flame, temperature regulation from 100° to 300°C via thermostatic valve with safety and thermocouple. Piezoelectric pilot ignition. Safety thermostat with manual reset. Ergonomic, athermic control knobs.

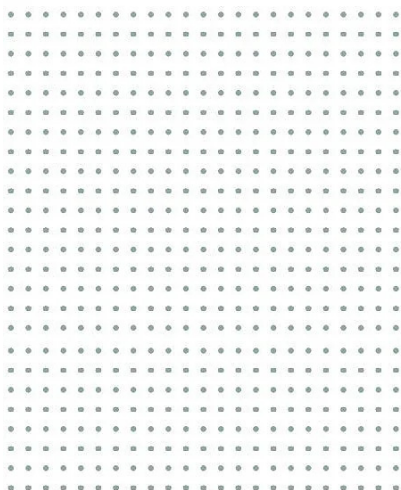
STRENGTHS



- Ideal for cooking foods directly on the bottom of the tank.
- Tank made of **AISI 304 stainless steel**.
- Lid made of AISI 304 stainless steel and spring balanced in all open positions.
- Tilting on front axle with worm screw controlled by handwheel: **manual** or **motorised tilting**.
- **Water introduction into the tank** by means of tap and dispensing spout fixed on the surface.

Gas tilting bratt pans 🔥

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M9BRG80I	GAS BRATT PAN 1 TANK INOX 80 L (41dm ²) MANUAL TILT	800x 900x 900	20 kW	0 kW	1x80lt
	M9BRG80IM	GAS BRATT PAN 1 TANK INOX 80 L (41dm ²) ELECTRIC POWER TILT	800x 900x 900	20 kW	0 kW	1x80lt
	M9BRG12I	GAS BRATT PAN 1 TANK INOX 120 L (63dm ²) MANUAL TILT	1200x 900x 900	30 kW	0 kW	1x120lt
	M9BRG12IM	GAS BRATT PAN 1 TANK INOX 120 L (63dm ²) ELECTRIC POWER TILT	1200x 900x 900	30 kW	0 kW	1x120lt
	M9BRG15I	GAS BRATT PAN 1 TANK INOX 150 L (63dm ²) MANUAL TILT	1200x 900x 950	30 kW	0 kW	1x150lt
	M9BRG15IM	GAS BRATT PAN 1 TANK INOX 150 L (63dm ²) ELECTRIC POWER TILT	1200x 900x 950	30 kW	0 kW	1x150lt





Electric tilting bratt pans MILO 900



AISI 304 stainless steel tank with 10 mm thick bottom and 2 mm thick walls. Manual tilting of the tank by means of a handwheel in athermal material and worm screw, motorised tilting on models BR ... M. AISI 304 stainless steel closing lid rear-hinged and spring-balanced. Water filling tap with swivel spout.

Electric versions: Heating by means of armoured heating elements with geometry and arrangement designed to guarantee maximum temperature uniformity on the plate. Thermostat for adjusting the cooking temperature from 100° to 300°C. safety thermostat with manual reset. Ergonomic, athermal control knobs with built-in LED operation indicators.

STRENGTHS



- Ideal for cooking foods directly on the bottom of the tank.
- Tank made of **AISI 304 stainless steel**.
- Lid made of AISI 304 stainless steel and spring balanced in all open positions.
- Tilting on front axle with worm screw controlled by handwheel: **manual** or **motorised tilting**.
- **Water introduction into the tank** by means of tap and dispensing spout fixed on the surface.

Electric tilting bratt pans ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9BRE80I	ELECTRIC BRATT PAN 1 TANK INOX 80 L (41dm2) MANUAL TILT	800x 900x 900	0 kW	9.9 kW	380-415 V 3 N ~	1x80lt
	M9BRE80IM	ELECTRIC BRATT PAN 1 TANK INOX 80 L (41dm2) ELECTRIC POWER TILT	800x 900x 900	0 kW	9.9 kW	380-415 V 3 N ~	1x80lt
	M9BRE12I	ELECTRIC BRATT PAN 1 TANK INOX 120 L (63dm2) MANUAL TILT	1200x 900x 900	0 kW	14.8 kW	380-415 V 3 N ~	1x120lt
	M9BRE12IM	ELECTRIC BRATT PAN 1 TANK INOX 120 L (63dm2) ELECTRIC POWER TILT	1200x 900x 900	0 kW	14.8 kW	380-415 V 3 N ~	1x120lt
	M9BRE15I	ELECTRIC BRATT PAN 1 TANK INOX 150 L (63dm2) MANUAL TILT	1200x 900x 950	0 kW	14.8 kW	380-415 V 3 N ~	1x120lt
	M9BRE15IM	ELECTRIC BRATT PAN 1 TANK INOX 150 L (63dm2) ELECTRIC POWER TILT	1200x 900x 950	0 kW	14.8 kW	380-415 V 3 N ~	1x120lt



Gas boiling pans MILO 900



Boiling pan for direct cooking.

Insulated tank made of 2 mm thick AISI 304 stainless steel with 1.5 mm thick AISI 316 stainless steel bottom.

Gas version: Direct heating by means of stainless steel burners with stabilised flame, valve cock with pilot flame and thermocouple. Piezoelectric pilot ignition. Safety thermostat with manual reset.

Boiling pan for indirect cooking.

Insulated AISI 304 stainless steel tank 2 mm thick with AISI 316 stainless steel bottom 2 mm thick, with cavity for indirect cooking.

Gas version: Indirect heating by means of stainless steel burners with stabilised flame, valve cock with pilot flame and thermocouple. Piezoelectric pilot ignition. safety thermostat with manual reset. Tap to control the water level in the cavity, or "...C..." version with automatic filling system. Safety valve at 0.5 bar, vacuum valve and pressure gauge with analogue reading.

General features: Water filling tap (hot/cold) with swivel spout in AISI 304 stainless steel. Chrome-plated brass front drain cock Ø 2" with athermic handle. Rear-hinged, spring-balanced lid with athermic handle. Ergonomic, athermic control knob (with integrated LED operation indicators on electric version only).

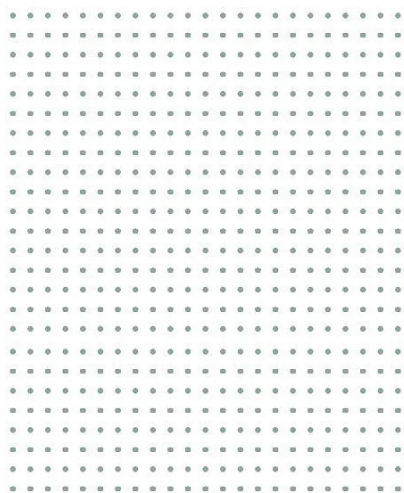
STRENGTHS



- Boiling pan with indirect heating is perfect for cooking liquid foods that do not require stirring.
- Construction: the tank with the bottom made of AISI 316 steel, **highly resistant to corrosion from salt and sauces**, can also be used by inserting baskets that allow the cooking of large quantities of vegetables, rice and pasta.
- **Mixer valve** for loading hot and cold water in the tank with adjustable spout.
- **Level control valve.**
- **Drain valve:** indispensable for draining cooking water, it is fitted as standard in 2" chromed brass.

Gas boiling pans

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M9PQG10D	GAS BOILING PAN DIRECT HEATING 100L	800x 900x 900	21 kW	0 kW	1x100lt
	M9PQG10I	GAS BOILING PAN INDIRECT HEATING 100L	800x 900x 900	21 kW	0 kW	1x100lt
	M9PQG10IC	GAS BOILING PAN INDIRECT HEATING 100L WITH AUTOMATIC LOADING SYSTEM	800x 900x 900	21 kW	0 kW	1x100lt
	M9PQG15D	GAS BOILING PAN DIRECT HEATING 150L	800x 900x 900	21 kW	0 kW	1x150lt
	M9PQG15I	GAS BOILING PAN INDIRECT HEATING 150L	800x 900x 900	21 kW	0 kW	1x150lt
	M9PQG15IC	GAS BOILING PAN INDIRECT HEATING 150L WITH AUTOMATIC LOADING SYSTEM	800x 900x 900	21 kW	0 kW	1x150lt
	M9PQG20D	GAS BOILING PAN DIRECT HEATING 200L	800x 900x 950	32 kW	0 kW	1x200lt





Electric boiling pans MILO 900



Boiling pan for indirect cooking.

Insulated AISI 304 stainless steel tank, 2 mm thick, with AISI 316 stainless steel bottom, 2 mm thick, with cavity for indirect cooking.

Electric version: Heating by incoloy armoured heating elements, controlled by electromechanical thermostat. Safety thermostat with manual reset.

General features: Water filling tap (hot/cold) with AISI 304 stainless steel swivel spout. Chrome-plated brass front drain cock Ø 2" with athermic handle. Rear-hinged, spring-balanced lid with athermic handle. Ergonomic, athermic control knob (with LED operation indicators on electric version only).

STRENGTHS



- Boiling pan with indirect heating is perfect for cooking liquid foods that do not require stirring.
- Construction: the tank with the bottom made of AISI 316 steel, **highly resistant to corrosion from salt and sauces**, can also be used by inserting baskets that allow the cooking of large quantities of vegetables, rice and pasta.
- **Mixer valve** for loading hot and cold water in the tank with adjustable spout.
- **Level control valve.**
- **Drain valve:** indispensable for draining cooking water, it is fitted as standard in 2" chromed brass.

Electric boiling pans ⚡

Image	Model	Description	Dimensions	Gas power	Electric power	Voltage	Tank (lt)
	M9PQE10I	ELECTRIC BOILING PAN INDIRECT HEATING 100L	800x 900x 900	0 kW	16 kW	380-415 V 3 N ~	1x100lt
	M9PQE10IC	ELECTRIC BOILING PAN INDIRECT HEATING 100L WITH AUTOMATIC LOADING SYSTEM	800x 900x 900	0 kW	16 kW	380-415 V 3 N ~	1x100lt
	M9PQE15I	ELECTRIC BOILING PAN INDIRECT HEATING 150L	800x 900x 900	0 kW	18 kW	380-415 V 3 N ~	1x150lt
	M9PQE15IC	ELECTRIC BOILING PAN INDIRECT HEATING 150L WITH AUTOMATIC LOADING SYSTEM	800x 900x 900	0 kW	18 kW	380-415 V 3 N ~	1x150lt

Neutral units MILO 900

Modularity 400-800 mm. Top version available with closed front or with drawer. Worktop in 2 mm thick AISI 304 stainless steel. Open base or with door (optional). Height-adjustable stainless steel feet.

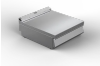


STRENGTHS



- Possibility to install drawers or custom module (drawers, warming drawers, tray rails, intermediate shelves).

Neutral units

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M9TEN20	NEUTRAL TOP ELEMENT	200x 900x 290	0 kW	0 kW	/
	M9TEN40	NEUTRAL TOP ELEMENT	400x 900x 290	0 kW	0 kW	/
	M9TEN40C	NEUTRAL TOP ELEMENT WITH 1 DRAWER	400x 900x 290	0 kW	0 kW	/
	M9TEN60	NEUTRAL TOP ELEMENT	600x 900x 290	0 kW	0 kW	/
	M9TEN80	NEUTRAL TOP ELEMENT	800x 900x 290	0 kW	0 kW	/
	M9TEN80C	NEUTRAL TOP ELEMENT WITH 1 DRAWER	800x 900x 290	0 kW	0 kW	/
	M9MT40	OPEN CABINET FOR TOP ELEMENT	400x 848x 613	0 kW	0 kW	/
	M9MT80	OPEN CABINET FOR TOP ELEMENT	800x 850x 612	0 kW	0 kW	/
	M9MT120	OPEN CABINET FOR TOP ELEMENT	1200x 850x 612	0 kW	0 kW	/
	M9EN20	NEUTRAL ELEMENT ON OPEN STAND	200x 900x 900	0 kW	0 kW	/
	M9EN30	NEUTRAL ELEMENT ON OPEN STAND	300x 900x 900	0 kW	0 kW	/
	M9EN40	NEUTRAL ELEMENT ON OPEN STAND	400x 900x 900	0 kW	0 kW	/
	M9EN40C	NEUTRAL ELEMENT WITH 1 DRAWER ON OPEN STAND	400x 900x 900	0 kW	0 kW	/
	M9EN40C2	NEUTRAL ELEMENT WITH 2 DRAWERS ON OPEN STAND	400x 900x 900	0 kW	0 kW	/
	M9EN50V	NEUTRAL ELEMENT WITH SINK	500x 900x 900	0 kW	0 kW	1x40lt
	M9EN60	NEUTRAL ELEMENT ON OPEN STAND	600x 900x 900	0 kW	0 kW	/

Neutral units

Image	Model	Description	Dimensions	Gas power	Electric power	Tank (lt)
	M9EN80	NEUTRAL ELEMENT ON OPEN STAND	800x 900x 900	0 kW	0 kW	/
	M9EN80C	NEUTRAL ELEMENT WITH 1 DRAWER ON OPEN STAND	800x 900x 900	0 kW	0 kW	/



milo

YOUR MODULAR KITCHEN

700-900



Via Antoniana, 89 | 35011
Campodarsego (PD) Italy | Tel. +39.049.9203511
offcar@offcar.com | www.offcar.com