



***How to realize a complete professional kitchen-
from design to installation. This Second Webinar will
introduce You those guidelines we have collected through out our experience.***

Thank You for Your Partecipation!

The webinar will begin at 2.00 pm Italian Local Time



*Please, in order to avoid any background noise, to SWITCH the
Microphones OFF during the presentation, the communication during the
presentation will be possible using the chat.*



- In order to realize a proper Design is needed first to clarify the ideas.
- Sometimes the solution is on the same questions and doubts we received from our customers. To listen is an important skill for selling the most adequate solution according the customer needs.
- A kitchen layout design cannot avoid to work out simple, but crucial, analysis.
- Together with this presentation, we will discover those we believe (of course everybody can follow his own path) to be the most important one in order to work out the most organic project.
- Matching together Italian Creativity with the Ergonomics, Safety, Cleanliness and Reliability, which are all “must” in a professional context, let’s go ahead....



THINK



SHARE

- Often to share the ideas, together with Customers and Colleagues can be very profitable.
- The old wise men here in Italy said, “one man is alone, two men are more than double”



Collected and organized all the ideas, it's time to act.

The brain storming aim is a check list which will guide the designer during all the next steps.

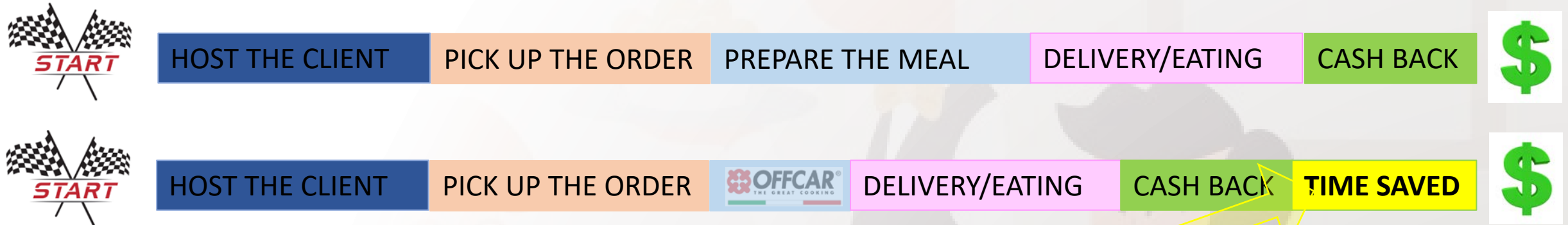
- *Determine together with the Client his needs and aims;*
- *Preliminary analysis;*
- *Power Sources allowed;*
- *Identify all the flows in the kitchen;*
- *Work out the layout up;*
- *Work out the cooking appliances layout (OFFCAR);*
- *Final Design and Project to be submitted to the Client;*



ACT



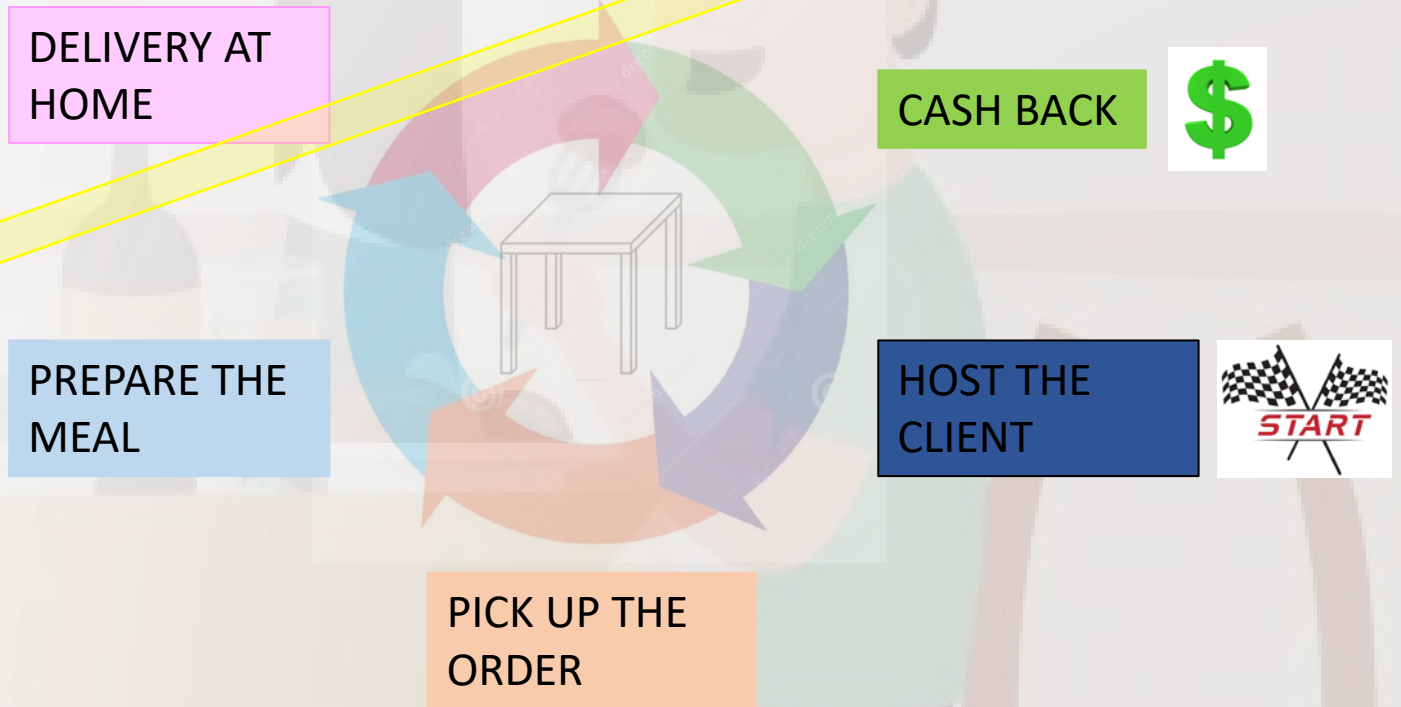
The cash flow timelines – Hospitality is a Business format; keep in mind when designing



Designing properly the Kitchen layout, with the right appliances, in the right order will mean to save time.

TIME IS MONEY so that, the most time will be saved, the more efficient will be the relevant business.

All **OFFCAR** appliances combine all those skills needed to achieve this purpose



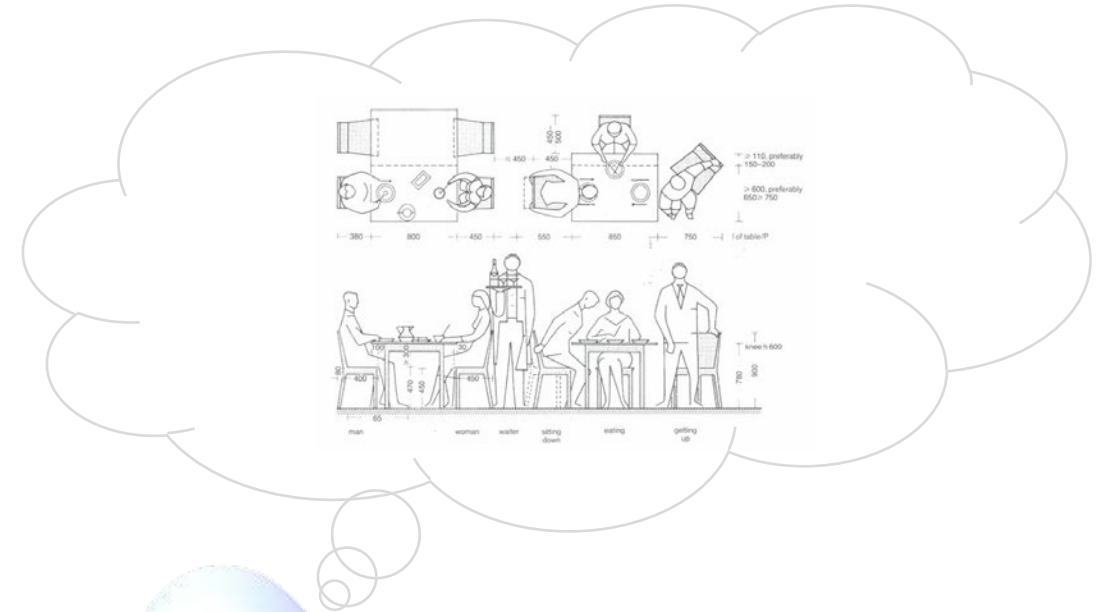
Step 1: Determine together with the Client his needs and aims

- **Kind of food service provided;**

- ☐ Fast Food
- ☐ Take Away
- ☐ Banqueting
- ☐ Canteen
- ☐ Cooking central
- ☐ Hospitality
- ☐ Restaurant

- **Define the number of seats;**

- ❖ *Have to be considered only those seats used during normal activity – extra seats like dehors seats have to be considered only partially*



Step 2: Preliminary analysis

- **Kitchen location;**
 - ☐ Ground floor and Raised floors
 - ☐ Underground levels
 - ☐ Inside Commercial Centers
 - ☐ Inside Supermarkets
 - ☐
 - ☐ *Depending on the location will be possible either GAS or ELECTRIC appliances*
- **Evaluate whether the location selected is suitable for the project, respecting the production needs and health regulation**
(depending of course each Country Regulations)



Step 3: Power Sources allowed

- Unless green energy power sources, often gas ranges are preferred than electrical ranges because of energy costs.
- In case of gas appliances, depending on each country regulation, could be requested the project approval by a third certification body. *(e.g. in Italy if the total power of the gas appliances installed in the kitchen is higher than 116KW the approval from the firemen is mandatory).*



Step 4: To Identify the flows in the Kitchen Layout

- **Ingredients and Raw materials**

- ❖ *A dedicate path must be selected for them. This path can pass through of course the refrigerated area, need for preserving the cold chain.*
- ❖ *Once the Raw materials are definitely in the kitchen, they must be prepared and transformed, ready to be served or treated by Fast Chilling for storing again.*

- **Cooking appliances (OFFCAR area)**

- ❖ *To be placed having the most essential tools within reach;*
- ❖ *To be placed in order to keep everything under control during both cooking and service stages.*



Step 4: To Identify the flows in the Kitchen Layout

- **Clean and Dirty dishes**

- ❖ *The washing area, if possible, should be completely distinguished from the kitchen area, if not, due to the space available, it's mandatory to be even more accurate in the flows design in order to avoid cross contamination.*

- **Kitchen zone dedicated to Wait Staff**

- ❖ *This zone must be reduced as much as possible however, sufficiently spacious to guarantee the correct interaction between Chefs and Wait Staff.*



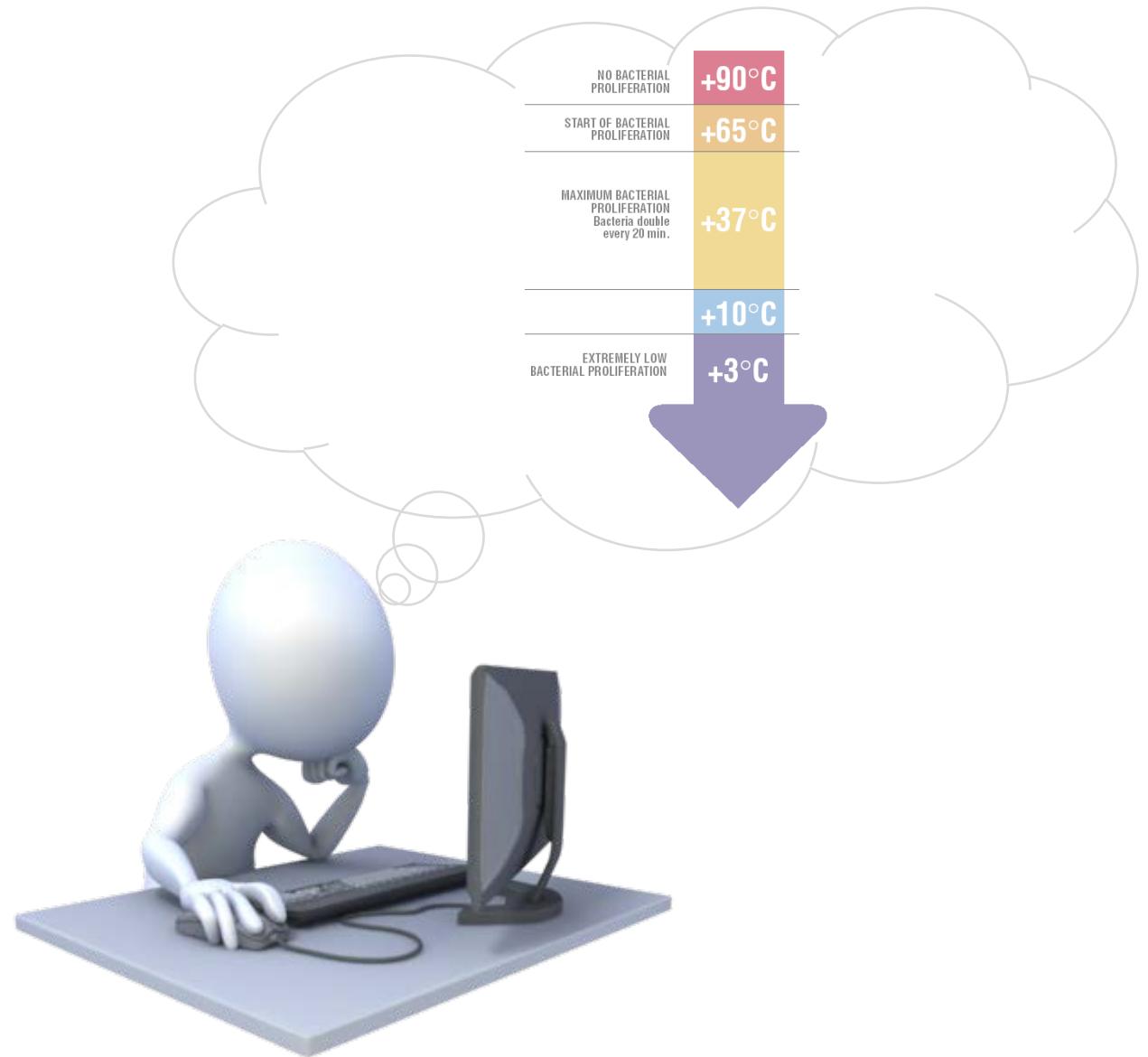
Step 4: To Identify the flows in the Kitchen Layout

■ Refrigeration Area

- ❖ *The cold chain is a must in order to ensure quality and shelf-life of the preparations. Both Chillers/Freezers for maintaining and Blast Chillers/Freezers for processing are deemed as fundamental in a professional kitchen.*

■ Combi Ovens Area

- ❖ *This area is requested to back up the Cooking appliances for all of those preparation which can be planned.*



Step 4: To Identify the flows in the Kitchen Layout



- **Food Path (Blue)**
- **Cooking Area (Red)**
- **Mix Zone (Yellow)**
- **Washing Area (Purple)**
- **Plating Area (Green)**
- **Refrigeration Area (Light Blue)**
- **Combi Oven Area (Orange)**

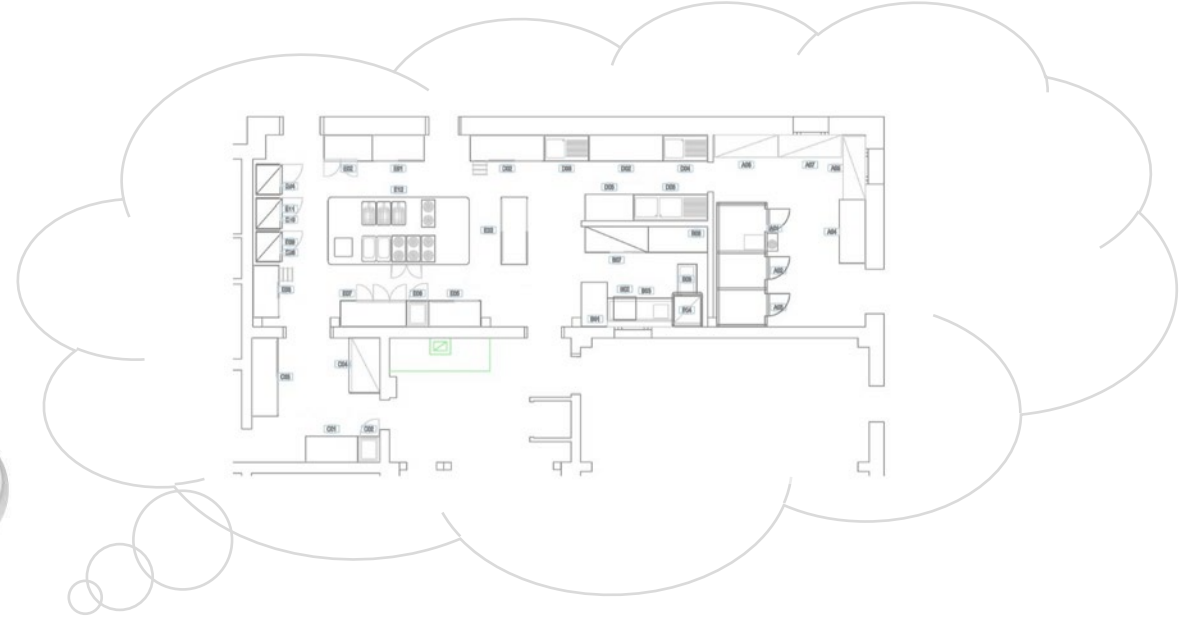
Step 5: Work out the layout up

- ✓ 1. Client needs and aims – DONE!
- ✓ 2. Preliminary analysis – DONE!
- ✓ 3. Power sources allowed – DONE!
- ✓ 4. Kitchen flows – DONE!



- ✓ 5. Layout Up – COMPLETED!

*It's time to detail the final layout of the cooking appliances.
Please follow me in the next steps....*



Brief recap - Line/Family and Serie concepts

LINE/FAMILY:

- UNICO
- EVOLVE
- STILE
- DRAGONE
- PASTRY

SERIES:

- 650
- 700
- 900 (980-990)
- 1100

OFFCAR allows to **PULL TOGETHER** different appliances which belong to different **LINES** if characterized by the same **SERIE**.

Same SERIE means same DEPTH and PROFILE.

e.g. **UNICO 700** and **STILE 700** CAN BE Pulled Together



STILE





DRAGONE 龙



DRAGONE 龙

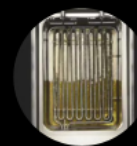




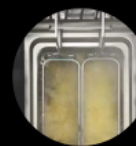
4.0
SUPERFRY
The high-tech way to fry



**AUTOMATIC
LIFTERS**



OIL SAVING



**GREEN
PERFORMANCE**



IN FRYER WIFI

SPECIAL EQUIPMENTS



MARINE



Step 6: Work out the Cooking appliances layout – preliminary info

- **Which Serie should be preferred?**

- ❖ *Serie 650 -> 20/25 seats*
- ❖ *Serie 700 -> 70/80 seats*
- ❖ *Serie 900 -> 90/100 seats (or more...)*
- ❖ *Serie 1100 -> two-faced solution, if needed*

- **Which order should I follow?**

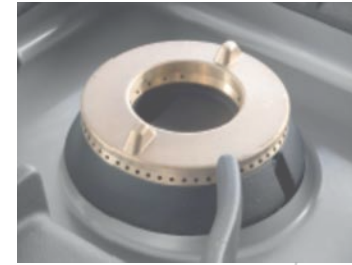
- ❖ *Unless specific request by the Executive Chef, normally the appliances dedicate to the main courses preparation should be closer to the plating zone. This will optimize the kitchen flow.*



Step 6: Work out the Cooking appliances layout – tech info/strong points

■ Gas Range,

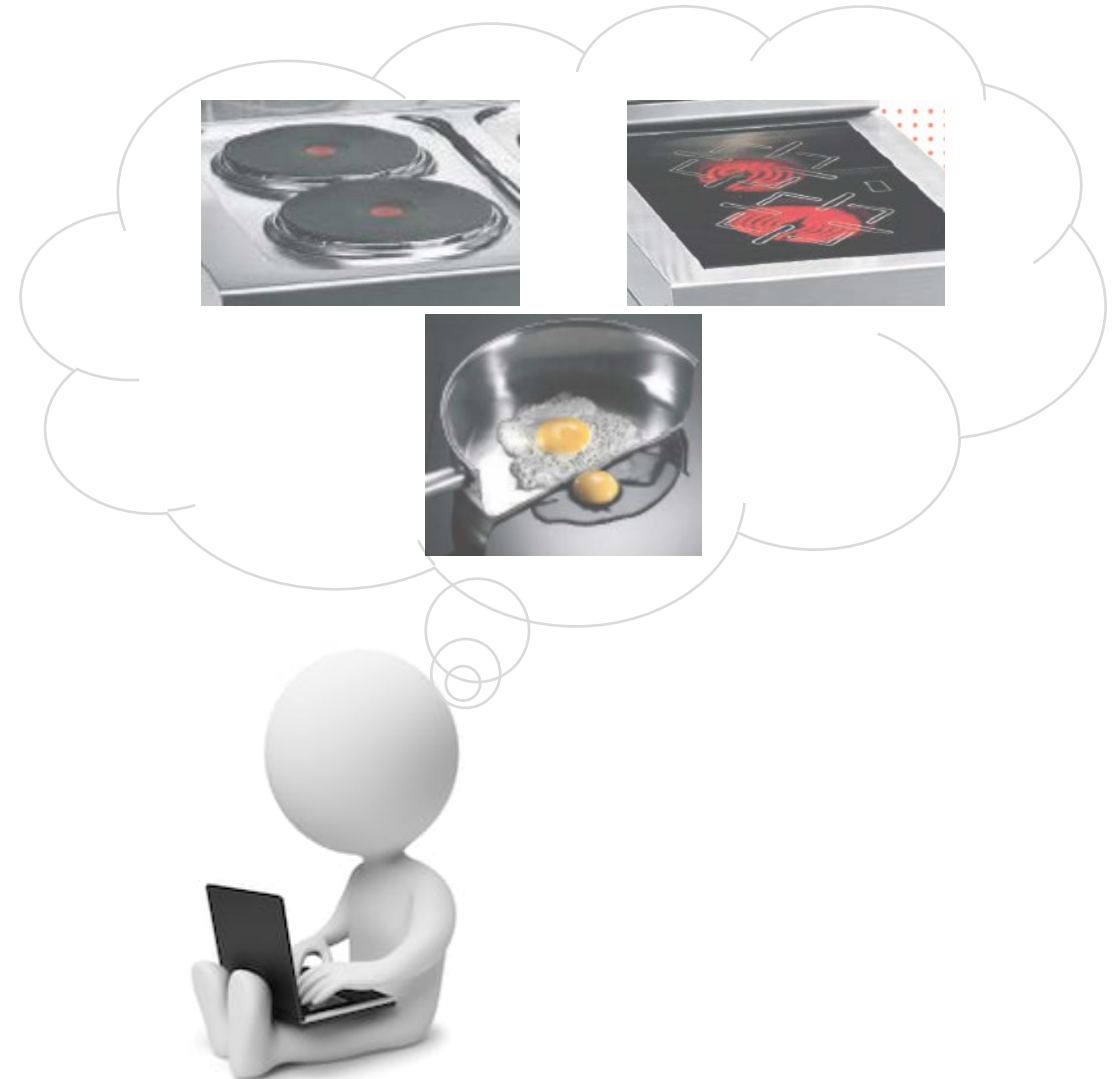
- ❖ *Different burner means, different flame.*
- ❖ *Different flame means different cooking style.*
- ❖ *STILE Line is equipped with double crown brass burner cap which allows a more **uniform flame distribution** (ideal for risotto)*
- ❖ *EVOLVE Line is equipped with single crown brass burner cap which allows a more **concentrate flame** towards the center of the pot (ideal for blow up the Pasta)*



Step 6: Work out the Cooking appliances layout – tech info/strong points

▪ Electric Range

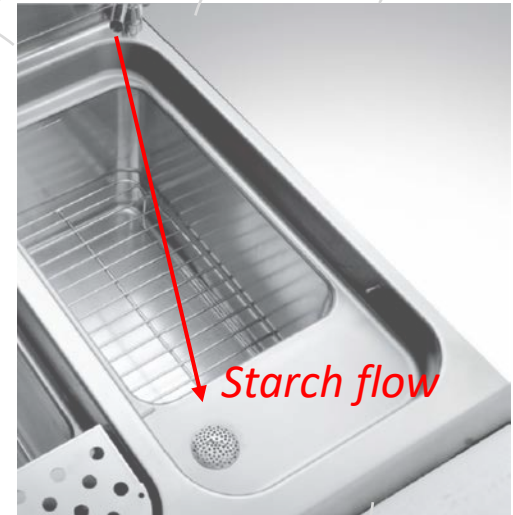
- ❖ *Different models/types mean, different use.*
- ❖ *Different use means different cooking style.*
- ❖ *CAST IRON PLATES (direct heating and easy temperature control) kW adjustable thanks to the selector that controls 6 different power areas. No special pots required.*
- ❖ *VITROCERAMIC (Direct heating for rapid cooking) Glass with 2 or 4 zones equipped with 2 heating elements for each cooking zone, adjustable power. Sensors with indicator lights incandescent glass. No special pots required*
- ❖ *INDUCTION GLASS (Indirect heating for high cooking performances: - 50% of energy consumption with less heating input) Heated area is only where the pot is placed, the surrounding surface is cold. Energy yields up to 92%: almost “zero” energy dispersion, reduced cooking time and assured energy savings.*



Step 6: Work out the Cooking appliances layout – tech info/strong points

▪ Pasta Cooker,

- ❖ *The productivity is normally computed as 100g Pasta per Water Liter (depends on the Pasta chosen)*
- ❖ **STILE 700** Pasta Cooker is 30lt capacity, **GN2/3** water tank capacity; the water load tap on the back side and frontal overflow.
- ❖ **STILE 900** Pasta Cooker is 45lt capacity, **GN1/1** water tank capacity; the water load tap on the back side and frontal overflow.
- ❖ **UNICO 700** Pasta Cooker is 40lt capacity, **GN1/1** water tank capacity; both the water load tap and the overflow are frontal **but, 40cm modularity.**
- ❖ **ALL OFFCAR** electric pasta cookers are provided with tungsten heating elements placed externally from the boiling tank.
- ❖ **OFFCAR** gas pasta cookers can be **PLUS**, therefore **HIGH POWER (two power selections)**



Step 6: Work out the Cooking appliances layout – tech info/strong points

▪ **Griddle,**

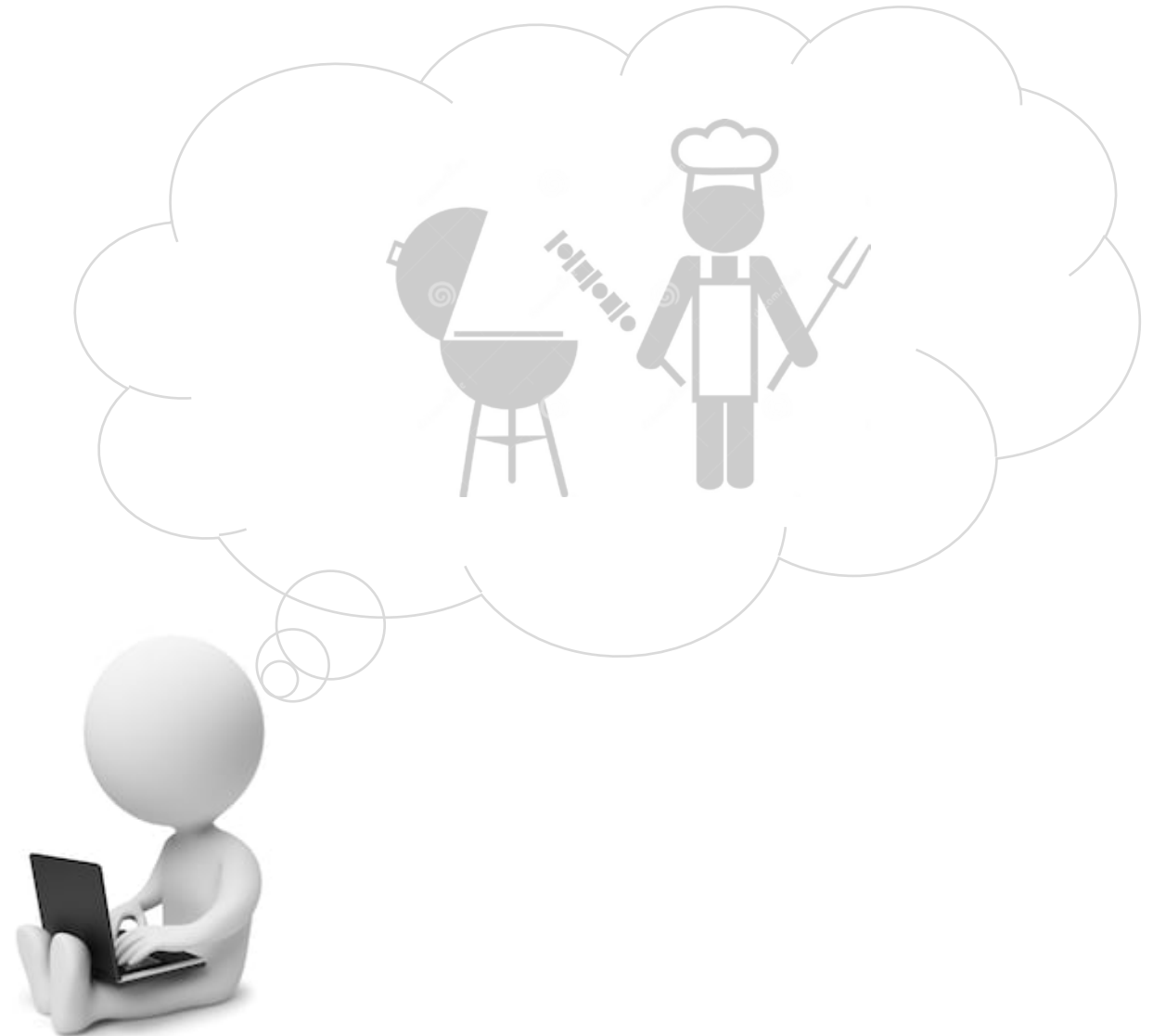
- ❖ *Uniform cooking plate temperature*
- ❖ *Smokiness reduced*
- ❖ *Easy to be cleaned*
- ❖ ***All STILE lines Griddles** are thermostable, the temperature can be controlled up to 300 degrees.*
- ❖ *All STILE lines Griddles can be CHROMED. 40micron. This coating prevent the taste cross contamination in case different kind of products would be cooked on the same griddle. Furthermore, increase the cooking efficiency reducing the heating dispersions.*
- ❖ *Griddle cooking plate available till **1200mm!***



Step 6: Work out the Cooking appliances layout – tech info/strong points

- **My Client loves the barbeque... he does not like the Griddle...**

- ❖ *NO PROBLEM with OFFCAR.*
- ❖ *STILE Line allows both **Lava Stone Grills** and **Water Heated Radiating Grills**!*



Step 6: Work out the Cooking appliances layout – tech info/strong points

■ Fryers

- ❖ *Once clarify the size of the fryer, oil tank capacity and number of tanks, it's important to focus the attention on which kind of fryer to choose.*
- ❖ *OFFCAR produces both **gas** and **electrial** fryes.*
- ❖ *On Gas range, OFFCAR offers its Clients both **Y-shaped tank** and with **heat exchangers inside the tank.***



Electric



Gas H.E. inside



Gas Y shaped



Step 6: Work out the Cooking appliances layout – tech info/strong points

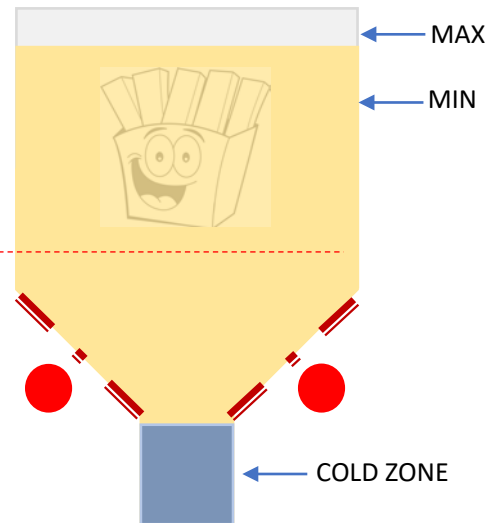
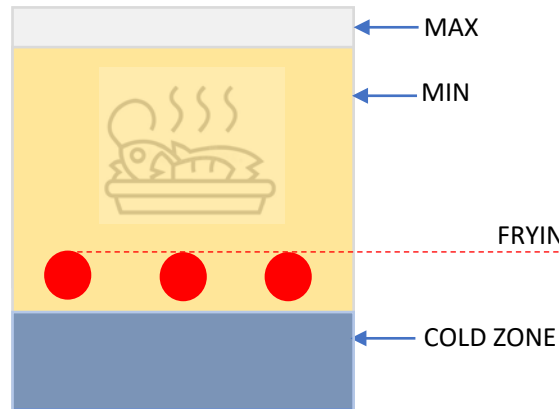


Gas H.E. inside

VS



Gas Y shaped



— — —
RISK OF BURNS
ZONE



The difference is made by the cold zone surface and its relevant position compared the burners. The most the product is BATTERED the best is the Gas Version with H.E. Inside.

Products like, e.g. french fries or pre-baked products, where flour or batter in general are more stabilize, even the Y-shaped can be a solution.

For Pastry, better H.E. Inside undoubtedly.

Step 6: Work out the Cooking appliances layout – tech info/strong points

■ Be careful!

- ❖ *It is very recommended, to NOT PULL TOGETHER either a Pasta Cooker or a Bain Marie and a Fryer on the same Cooking line*
- ❖ *Keep in mind boiling water and warm oil don't get along!*
- ❖ *One drop of water into a Fryer at work means simply....*



Step 6: Work out the Cooking appliances layout – tech info/strong points

- **Bratt pans: multifunctional appliances for frying, braising, grilling and cooking directly on the bottom of the tank, no pots needed.**

OFFCAR produces both fixing or tilting model.

- ❖ **The Electric fixing bratt pan** is designed for medium quantities of cooked product. It is equipped with a discharge which connect the cooking pan with the relevant collecting tray.
- ❖ **Both Gas and Electric bratt pans** can be designed for higher quantities of cooked product. Either manual or motor tilting are available.

- **Boiling pans : designed for cooking semi-liquid food that does not need stirring**

OFFCAR produces both gas and electric model.

- ❖ **INDIRECT HEATING** because of an interspace filled with water at lower pressure (up to 0,5bar). Suitable for those products which may stick on the Pot bottom while boiling (e.g. soups)
- ❖ **DIRECT HEATING** by gas tube-shaped or INCOLOY armoured heating elements outside/under the tank. Suitable for cooking liquid food or for boiling huge quantities of rice or vegetables.



Step 6: Work out the Cooking appliances layout – tech info/strong points

- **WOK / MULTIETHNIC APPLIANCES:** strong, dynamic and with high performances, designed for show cooking areas and fast cooking at sight.

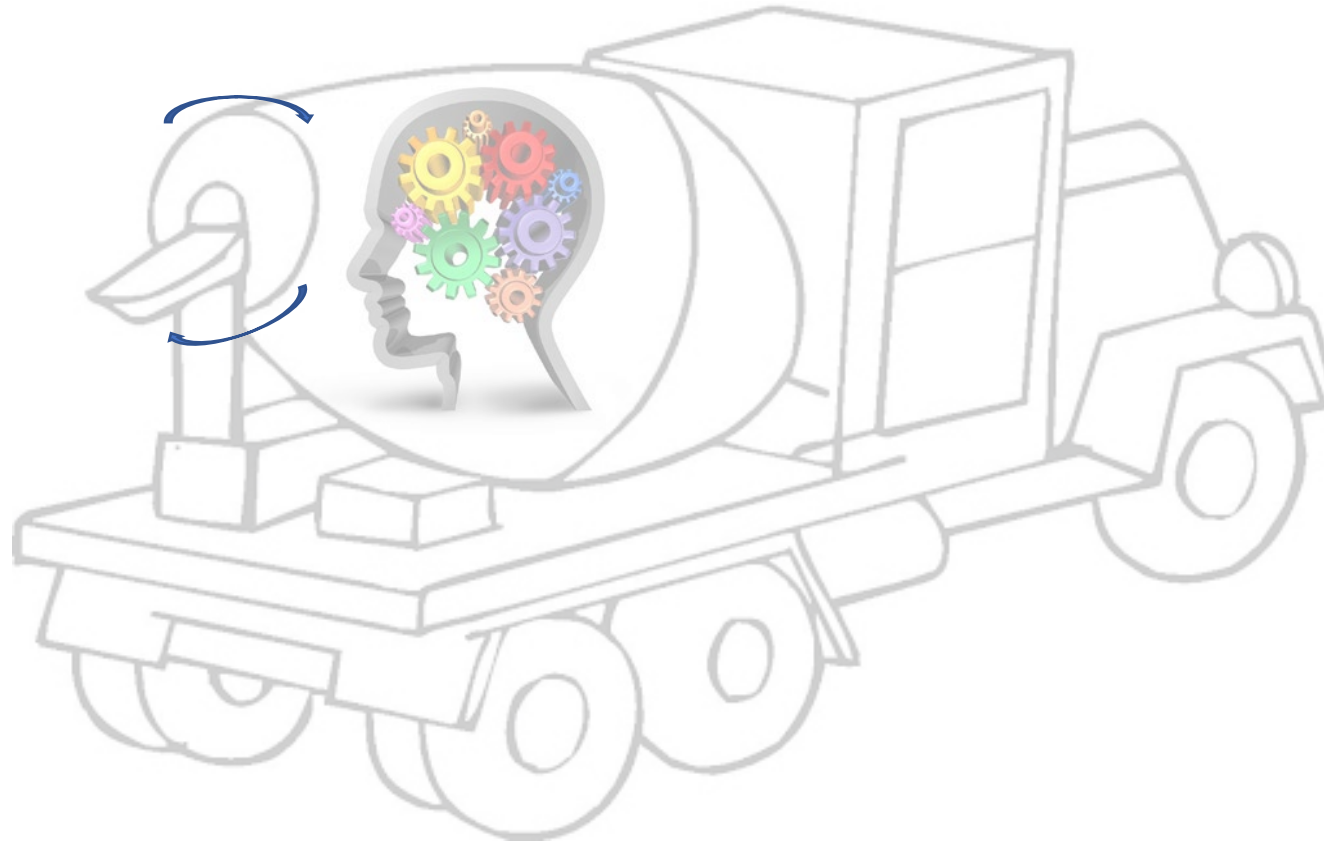
DRAGONE IS THE SPECIAL OFFCAR ORIENTAL LINE

- ❖ WOK STOVE with vertical and powerful blue flame. Upon request horizontal traditional burner can be installed.
- ❖ TEPPANYAKY GRIDDLE (either gas or electric) thick cooking plate (either chromed or not). Burners and heating elements are arranged in the middle part of the cooking plate. Beside, indirect heat, allows to keep the food warm.
- ❖ DIM SUM, STEAMER (either gas or electric) for uniform and delicate cooking. Using bamboo steaming baskets on top of the grid or, directly boiling rice and vegetables with inox basket sunk in the boiling water, the STEAMER can be classified as multi purpose appliance.

龙

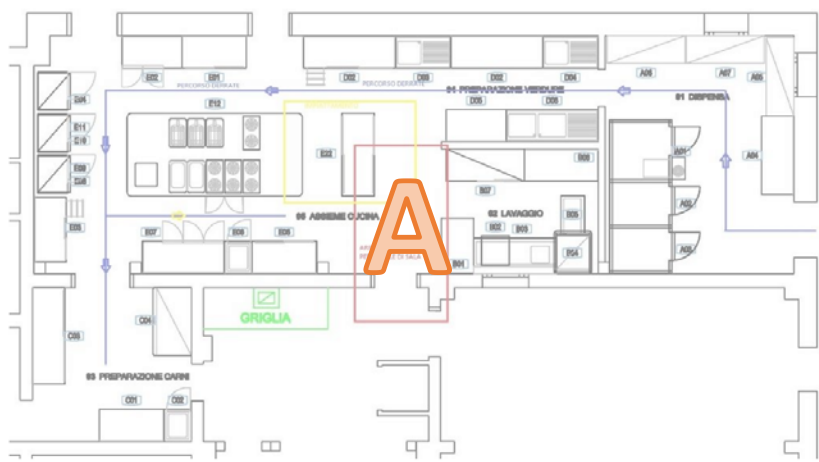


Mixing all these information seen up to now.....

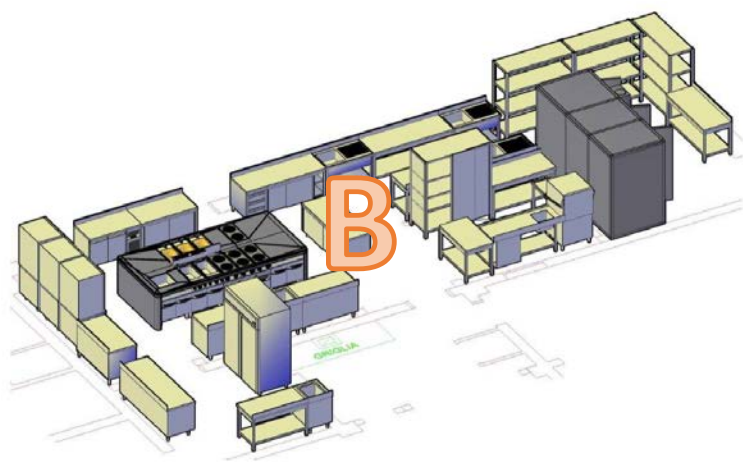


....and....

Step 7: Final design and project to be submitted to the Client



POS	DESCRIZIONE	CODICE	DIM. MILLIMETRI		
01-DISPENSA					
A01	CELLA 123X123 -2+8°C UNITA' MONOBLOCCO	F201	1340x	1340x	2140
A02	CELLA 123X123 -2+8°C UNITA' MONOBLOCCO	F201	1340x	1340x	2140
A03	CELLA 123X123 -2+8°C UNITA' MONOBLOCCO	F201	1400	1400	2200
A04	TAVOLO LAVORO CON RIP.ALZ. - 170X70X85	367151	1700x	700x	850
A05	SCAFFALE 1700X600X1800 - 4 RIPIANI	383351	1700x	600x	1800
A06	SCAFFALE 1700X600X1800 - 4 RIPIANI	383351	1700x	600x	1800
A07	SCAFFALE 1700X600X1800 - 4 RIPIANI	383351	1700x	600x	1800
02-LAVAGGIO					
B01	TAVOLO LAVORO CON RIPIANO - 120X70X85	366925	1200x	700x	850
B02	LAVASTOVIGLIE CESTO 50X50 - KW 5.4 V. 400 60X63X82.5	MEIKO	600x	630x	825
B03	TAVOLO ENTRATA VASCA DX - 1500X770X850	354837	1500x	770x	850
B04	LAVASTOVIGLIE A CAPOTTA MEIKO CESTO 600X500 DIM. 74X80X158	MEIKO	735	800x	1575
B05	TAVOLO USCITA X LAV.CAPOTTA - 800X610X870	354855	800x	610x	870
B06	TAVOLO LAVORO CON RIP.ALZ. - 160X70X85	367145	1600x	700x	850
B07	ARMADIO 2 PORTE SCORREVOLI - 1700X700X1800	371251	1700x	700x	2000
03-PREPARAZIONE CARNI					
C01	TAVOLO LAVORO CON RIP.ALZ. - 140X70X85	367135	1400x	700x	850
C02	LAVELLO ARM. PORTA BATT. - 60X70X85	372511	600x	700x	850
C03	TAVOLO ARMADIO NEUT. CON CASSETTIERA E ALZ. - 2100x	368691	2100x	700x	850
C04	ARMADIO FRIG.GN2/I 1325LT - 2 PORTE ,TEMP.-2+8°C 144X85X207	8900161	1440x	850x	2070
04-PREPARAZIONE VERDURE					
D01	TAVOLO ARMADIO CON CASSETTIERA E ALZ. - 200X70X85	367165	2000x	700x	850
D02	TAVOLO LAVORO CON RIP.ALZ. - 200X70X85	367165	2000x	700x	850
D03	LAVELLO RIP.INFE 1V.SC.DX - 120X70X85	372331	1200x	700x	850
D04	LAVELLO RIP.INFE 1V.SC.DX - 120X70X85	372331	1200x	700x	850
D05	TAVOLO LAVORO CON RIP.ALZ. - 130X70X85	367131	1300x	700x	850
D06	LAVELLO RIP.INFE 2V.SC.SX - 200X70X85	372437	2000x	700x	850
05-ASSIEME CUCINA					
E01	TAVOLO ARMADIO NEUT.ALZ. - 140X70X85	368677	1400x	700x	850
E02	TAVOLO REFR. GN1/I 260LT - 2 PORTE + ALZ TEMP. -2+8°C 150X70X85	8901105	1500x	700x	850
E03	TAVOLO ARMADIO NEUT.ALZ. - 140X70X85	368677	1400x	700x	850
E04	FORNO A CONVEZIONE VAPORE-INDIRETTO - 6xGN1/I - RATIONAL VS. CURA				
E05	TAVOLO ARMADIO NEUT.ALZ. - 140X70X85	368677	1400x	700x	850
E06	LAVELLO ARM. PORTA BATT. - 60X70X85	372511	600x	700x	850
E07	TAVOLO REFR. GN1/I 415LT - 3 PORTE + ALZ TEMP. -2+8°C 178X70X85	8901145	1780x	700x	850
E08	FORNO A CONVEZIONE VAPORE-INDIRETTO - 6xGN1/I - RATIONAL VS. CURA				
E09	ABBATTITORE RAPIDO 5 GN1/I - RESA CICLO KG18 780X700X850	899918	780x	700x	850
E10	FORNO A CONVEZIONE VAPORE-INDIRETTO - 6xGN1/I - RATIONAL VS. CURA				
E11	ABBATTITORE RAPIDO 5 GN1/I - RESA CICLO KG18 780X700X850	899918	780x	700x	850
E12	BLOCCO COTTURA SU PIANO UNICO 375X180X90 - VEDI DETTAGLIO	SPEC	3750	1800x	900
E22	TAVOLO ARMADIO RISCALDATO PASSANTE 2APE. - 180X70X85	368743	1800x	700x	850



- ✓ A. Layout – DONE!
- ✓ B. 3D Render – DONE!
- ✓ C. Bill of Items selected – DONE!

Specifi®



A global equipment specification platform connecting
Dealers, Designers & Manufacturers

Step 8: How to work-out the entire project with Specifi®

- SPECIFI® is an AUTOCAD® application software.
- SPECIFI® provides all those technical details place at Designers disposal by the Manufactures.
- These Technical details are organized on Libraries the Designers can access according the authorization priorly obtained by the Manufacturers.
- Each Library allows to select any item (block) inside of it so that to place the same blocks in the layout under process.
- **All OFFCAR blocks included in SPECIFI® are available on both .dwg and .bim (for REVIT®)**
- Thanks to the blocks will be possible, within a few steps, to work out the complete layout including all the perspective views and render.



Step 8: How to work-out the entire project with Specifi®

- Once selected the Item (Block) from the Library, it's possible to verify all the relevant technical details and choose any option needed.
- Practically all the block are "virtual" technical sheets suitable to bring in the sketch not only the physical properties (dimension) but even all the technical details needed for the installation and relevant connections.

The screenshot shows the Autodesk AutoCAD 2016 interface with the Specifi library open. The library displays a list of product categories under the OFFCAR brand, including 'Sp DEMO GENERIC ITEMS', 'Sp DEMO AMERICA', 'Sp DEMO ASIA', 'Sp DEMO EUROPE', 'Sp DEMO FURNITURE', 'Sp DEMO GENERIC ITEMS', 'Sp DEMO SPECIAL ITEMS', 'Sp DEMO GENERIC ITEMS', 'Sp DEMO GENERIC ITEMS', and 'Sp DEMO GENERIC ITEMS'. The 'CUCINE' (Stoves) category is selected, showing a list of products. The selected product is 'CUCINA 6 FUOCHI GAS SU MAXI FORNO A G 80CBG16XL' with a price of € 5263. The product details panel shows the following information:

Descrizione: CUCINA 6 FUOCHI GAS SU MAXI FORNO A G 80CBG16XL
Modello: 80CBG16XL
Va Prezzo listi: € 5263
Larghezza (Profondità Altezza (m) Peso (kg): 1200.00 900.00 900.00 232

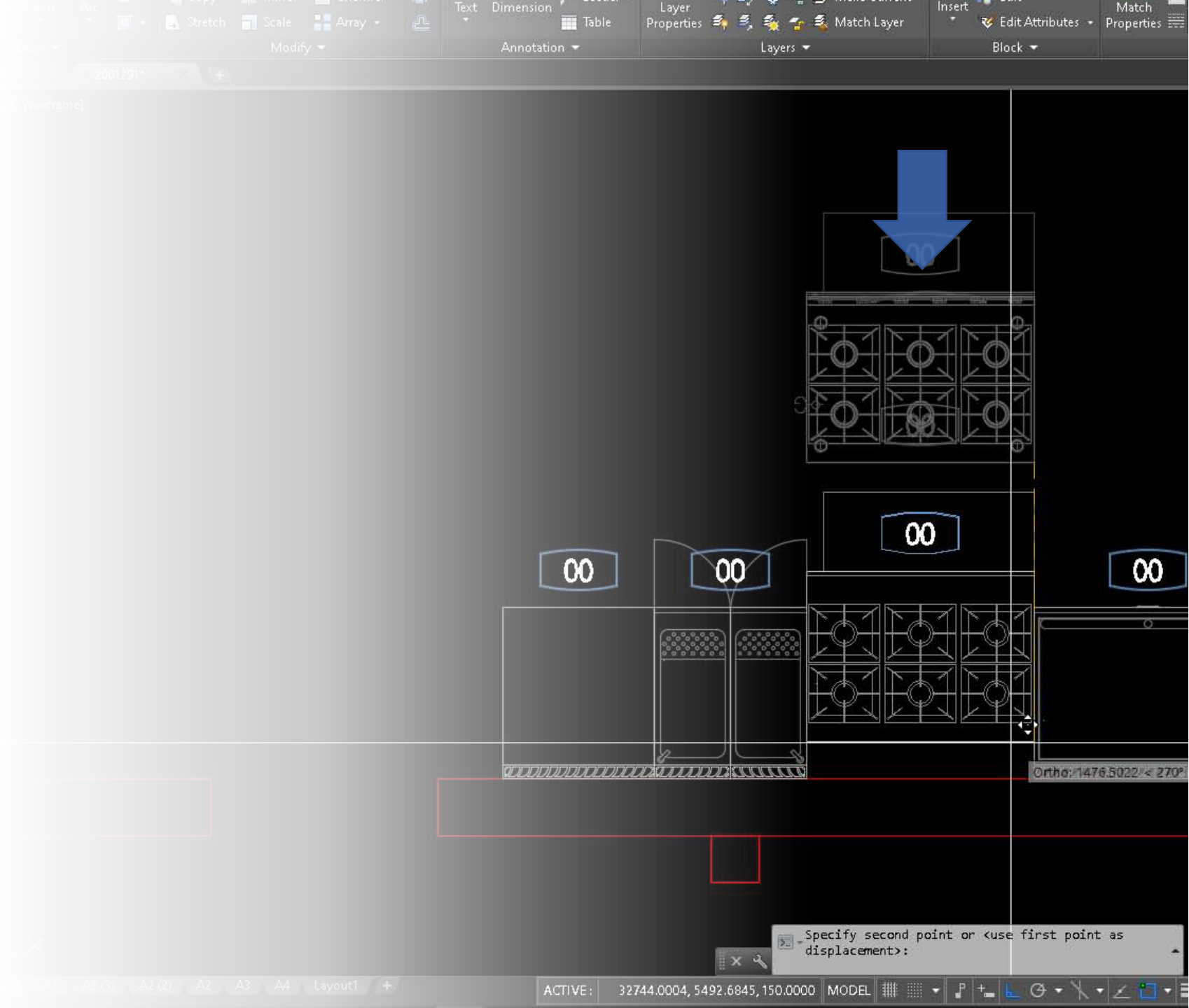
The 'Opzioni' (Options) section shows a list of options for the selected product:

Descrizione	Modello	Va Prezzo listi	Larghezza (Profondità	Height
1 X GAMBE PER SERIE 980 - 1200 MM	LGS-98X120	€ 0	1200.00	0.00 150.00
X CORRIMANO IN ACCIAIO INOX - 1 + 1/2	CF-120	€ 205	1200.00	40.00 20.00
X GRIGLIA FUOCHI IN GHISA VETRIFICATA	GVS-900	€ 132	396.00	378.00 0.00
X PIASTRA IN ACCIAIO PER APPOGGIO SU	PALS-91F	€ 187	395.00	380.00 10.00
X PIASTRA IN ACCIAIO PER APPOGGIO SU	PARS-91F	€ 237	395.00	380.00 10.00
X GRIGLIA DI RIDUZIONE IN ACCIAIO INOX	RID-9/7	€ 27	0.00	0.00 0.00

The 'Dati Generali' (General Data) section shows the product name 'CUCINA 6 FUOCHI GAS SU MAXI FORNO A GAS' and the 'Normale' (Normal) configuration. The 'Dati Aggiuntivi' (Additional Data) section shows the product description: 'Piano di lavoro in acciaio inox AISI 304. Griglie del piano in ghisa vetrificata. Bacinelle raccogli gocce del piano estraibili in acciaio inox AISI 304 stampate ad angoli arrotondati. Bruciatori in ghisa vetrificata con spartifiamma in ottone a doppia corona a fiamma stabilizzata (3 x 4,5 kW, 3 x 10,0 kW). Rubinetti valvolati con fiamma pilota per l'accensione del bruciatore. Forno a gas GN 3/1 riscaldato da bruciatore (9,2 kW) a fiamma stabilizzata. Regolazione della temperatura da 100° a 340°C mediante valvola di sicurezza a termocoppia. Accensione piezoelettrica del pilota. Guide reggigriglie a tre posizioni ed estraibili per la completa pulizia della camera. Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione. Scarico fumo in ghisa rimovibile. Piedini in acciaio inox regolabili in altezza.'

Step 8: How to work-out the entire project with Specifi®

- Once selected the Item/Block with all its relevant details, it's time to arrange it in the layout under process
- In this case the sample is showing an OFFCAR Gas range ready to be pulled together with other appliances in the same 700 line



Tutorials

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28 Videos

CAD Tutorials



20 Videos

BIM Tutorials



8 Videos

Quote Tutorials

Specifi Design CAD Commands

Future overview – The Cloud kitchen

- **What is the Cloud kitchen?**
 - Cloud kitchen is a phenomenon in which a small food outlet or group of food brands share kitchen space under one roof. But there are no options for dine-in.
 - You just can take away your food order or you get it delivered by ordering through kitchen's app. So in a broader sense, it is a delivery-only restaurant.
 - Ghost Kitchen, Dark Kitchen, and Virtual Kitchen are some other names of Cloud Kitchen.
- **Let's figure out how exactly it works?**
 - Step 1: The Orders come in from the customers
 - Step 2: Kitchen receives the order details
 - Step 3: The Meal is cooked
 - Step 4: The Cooked food gets packed properly
 - Step 5: The Parcel is delivered to the customer by delivery boys.

Future overview – The Cloud kitchen

- **What Makes Cloud Kitchen Popular Food Startup idea?**
 - As stated earlier, these kitchens are a delivery-only kitchen, hence you don't need to spend on big infrastructure cost. No need for tables and other facilities, you save the overhead expense considerably.
 - Instead, you can focus on your food quality and providing faster delivery to your customers.
 - Now, your major chunk of investment is going to go in kitchen equipment. Depending on the cuisines you are providing, you need kitchen equipment. Cooking appliances, Refrigerator, Oven, Chimney, and Utensils are some of the common things you need.
 - No involvement of any waiter or sitting arrangement. Only chefs working on different food and a person packing the food.

Future overview – The Cloud kitchen

-it is a delivery-only restaurant...
- Based on this very simple sentence, it's easy to understand how especially those appliances like the “smart concepts” manufactured by OFFCAR are crucial for this new concepts.
- Automatic, Reliable, Efficient, Easy to be Used... all these are skills which will guide the Food Service Industry towards faster and more quality market response.



4.0
SUPERFRY
The high-tech way to fry



All of our projects are designed to provide a perfect match between design and technology without neglecting the components that make your work tool valuable: ergonomics, safety, cleanliness and reliability

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- Technical data
- Exploded view
- Instruction manual
- File .dwg
- Brochure STILE 700



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70CBG14



Gas stove range 4 BURNERS GAS RANGE ON GAS OVEN

Features:

- Work top in AISI 304 stainless steel
- Top grids are in vitrified cast iron
- Removable drip-collecting trays in AISI 304 stainless steel with rounded corners
- Burners in vitrified cast iron with burner cap in brass with double ring and stabilized flame (2 x 4,5 kW, 2 x 7 kW)
- Valve tap with pilot flame for gas burner ignition
- Gas oven GN 2/1 heated by burner (7,7 kW) with stabilized flame
- Thermostatic temperature regulation from 100° to 340°C by means of safety valve and thermocouple
- Electronic battery pilot ignition
- 3-position shelf runners which can be removed for thorough oven cleaning
- Control panel which can be quickly removed for easy cleaning and maintenance
- Adjustable AISI 304 stainless steel feet

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DON'T MISS OUT ON ANY DETAILS



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Your great
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***Thank You for Your Kind Attention.
Next Webinar will be on May the 12th***

We are available for you.

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