



MULTIGRILL





UP TO 96 CHICKENS IN JUST 35 MINUTES *

Baking tray specific to poultry cooking in general. In aluminium alloy with a triple-layer, non-stick coating.

IDEAL FOR:

- Chicken, cockerel, duck in different sizes and quantities.
- Obtaining soft and succulent cooked breast, with browned, crispy skin.
- Maintaining the product whole, without it sticking to the tray during removal thanks to the non-stick coating

ADVANTAGES:

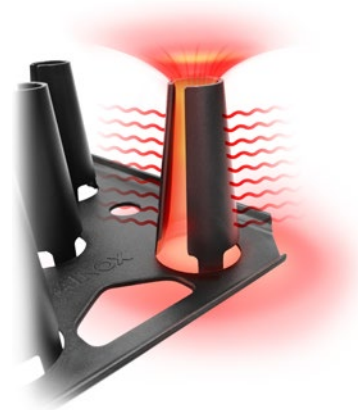
- Up to 18% more product as compared to chicken grills, due to reduced weight loss.
- Cooking time: up to 35% faster as compared to classic chicken grills.
- Energy consumption: up to 20% less thanks to faster cooking as compared to classic chicken grills.
- Washing and cleaning times and costs reduced to a minimum.
- Non-stick coating prevents the accumulation of residue, and thanks to the reduced weight loss the oven stays cleaner.

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Model	no. chickens
1/1 GN	
PS1106	6 chickens
PS1108	8 chickens



SPEEDY CHICKEN
Baking tray specific to poultry cooking in general



The special cones where the products are inserted generate convective heat transfer, speeding up the rate of heat exchange during cooking. Thanks to this innovative system, the product is cooked both on the outside and inside in rapid time.

*chickens weighing 950 g.





QUALITY AND SPEEDY COOKING WITH NO COMPROMISES

A grill specifically for cooking meat, fish and vegetables in HTC3 (High Thermal Conductivity), a special material developed by Alphatech with high thermal conductivity and a triple-layer, non-stick coating.

The special construction guarantees perfect cooking on both sides and the extra-thick ribs produce well-defined grill marks.

IDEAL FOR:

- Cooking different cuts and weights of meat, whole butterflied chickens, fish, crustaceans in general, and vegetables.

ADVANTAGES:

- Cooking time: up to 25% faster compared to classic grills.
- Perfect grilling on both sides at the same time
- Energy consumption: up to 20% less thanks to faster cooking compared to classic grills.
- Washing and cleaning times and costs reduced to a minimum. Non-stick coating prevents the accumulation of residue and the oven gets less dirty.

Model

1/1 GN
SG11C



SPEEDY GRILL

A grill specifically for cooking meat, fish and vegetables in HTC3 (High Thermal Conductivity)

Model

1/1 GN
SG11L



SPEEDY GRILL

A grill specifically for cooking meat, fish and vegetables in HTC3 (High Thermal Conductivity)





GRILLING

Special grill to cook vegetables and meat with non-stick Teflon coating.

IDEAL FOR:

- Peppers, courgettes, radicchio, aubergines, potatoes on mod. GV110.
- Fillets of meat, fish, ribs on mod. GC113.

ADVANTAGES:

- Perfect searing without burning and blackening
- Soft and succulent meats.
- No supervision needed.

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Model

2/3 GN
GV230

1/1 GN
GV110



SQUARE GRILL

Special grill in aluminium with non-stick Teflon coating to cook vegetables

Model

2/3 GN
GC230

1/1 GN
GC113



GRILL

Special grill in aluminium alloy with heat retention and non-stick coating to cook meat and fish





GRILLING AND PIZZAS

Radiant, ribbed or smooth thick griddle plates, with heat retention.

IDEAL FOR:

- Cooking fish and meat, ribs, hamburgers (up to 15 pieces), on ribbed side.
- Cooking pizzas, flat bread, crispy flat bread, on the smooth side.

ADVANTAGES:

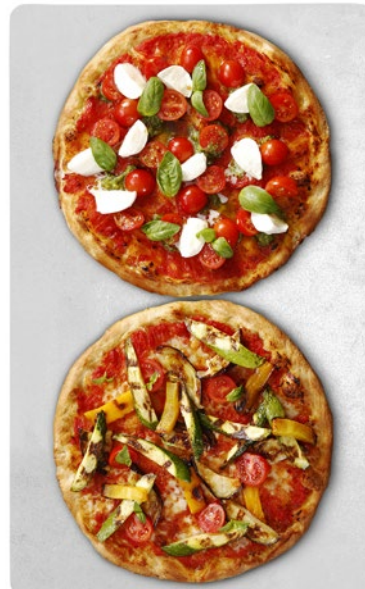
- Perfect searing and cooking without any burning.
- Cooking time reduced by 30% thanks to strong heat retention and the rapid transfer of the same.
- No supervision needed.

**Double-sided
smooth/ribbed
model**

1/1 GN
APLR11



STRIPE GRILL - PIZZA GRILL
Double-sided smooth/ribbed hot
plate with non-stick surface



PIZZA GRILL
Smooth griddle plate with heat
retention in a special alloy.

Smooth model

600x400
AP064





SKEWER COOKING

Perfect grills for different-sized skewers and spits of meat, fish or vegetables

IDEAL FOR:

- Meat, tandoori, fish or vegetable skewers on mod. GS112, up to 15 pieces.
- 52 cm spits on mod. GS111, up to 15 pieces.

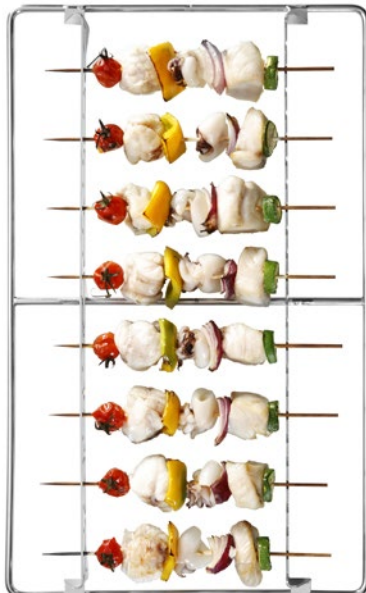
ADVANTAGES:

- Perfect browning thanks to the ventilated suspension, with soft, succulent internal cooking and minimal weight loss.
- Cooking time of 10/15 minutes, also for large quantities.
- No supervision needed.

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Model	no. skewers
2/3 GN GS230	8 skewers
1/1 GN GS112	15 skewers



SKEWER GRILL 23
Special stainless steel grill to cook meat, fish or vegetable skewers

Model	no. skewers
1/1 GN GS111	5 skewers



SKEWER GRILL 52
Special stainless steel grill for skewer cooking





SPIT COOKING

Stainless steel chicken grills.
Stainless steel skewer with base.

IDEAL FOR:

- Chicken, duck, cockerel on mod. P1108.
- Pork roast, goat and lamb on mod. SAM55.

ADVANTAGES:

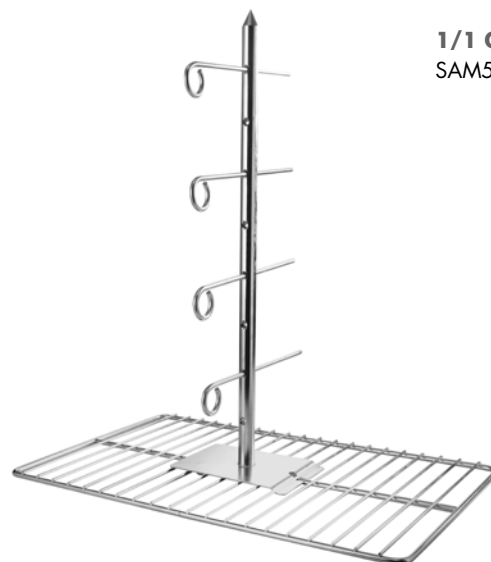
- Up to 24 chickens in a 10-tray oven in 36 minutes.
- Up to 50% less weight loss compared to a roaster.
 - Soft meat even after cooling.
- Perfect, consistent cooking thanks to the type of positioning.
 - No supervision needed.

Model	no. chickens
2/3 GN P230	4 chickens
1/1 GN P1108	8 chickens



CHICKEN SPIT
Special shaped grill
in stainless steel

Model	H spit
1/1 GN SAM55	550 mm Max. 12 Kg.



LAMB SPIT
Stainless steel spit with base
for pork roast, goat and lamb





FRIED AND CRUMBED COOKING

Specific containers for fried and crumbed food.

IDEAL FOR:

- Potatoes, Ascolane olives, battered vegetables on mod. R1104.
- Fried and crumbed food, schnitzel, chicken, battered vegetables in 5/10 min. on mod. AT..

ADVANTAGES:

- Dry and crispy fried food without an oil bath.
- No costs for the purchase and disposal of oils.
- Up to 50 portions of frozen potatoes in a 10-tray oven in 15 minutes.
- Soft meat even after cooling.
- No supervision needed.

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Model	Max. load
2/3 GN R230	1 Kg.
1/1 GN R1104	1,5 Kg.
2/1 GN R2104	3 Kg.



FRY BASKET

Mesh basket in stainless steel for pre-fried food



STIR-FRY PAN

Special tray in non-stick aluminium alloy with mineral coating, rock effect

Model	H baking tray
2/3 GN AT230	20 mm
1/1 GN AT02	20 mm
AT04	40 mm
AT06	65 mm





FRIED FOOD AND OMELETTES

Aluminium containers with mould diameters 120 mm and 200 mm with non-stick Teflon coating.

IDEAL FOR:

- Fried eggs, crepes, small omelettes, up to 60 pieces on mod. TF106 in a 10-tray oven in 2 minutes.
- Multi-portion omelettes, with herbs, potatoes, courgettes, bacon, cheese, on mod. TF223 up to 20 pieces in a 10-tray oven in just a few minutes.

ADVANTAGES:

- Perfectly even cooking.
- Ideal for large quantities.
- The product doesn't stick and is easy to clean.
- No supervision or action needed.

Model Capacity

1/1 GN
TF106 6 pcs.

2/1 GN
TF112 12 pcs.



BULLSEYE PAN

Non-stick tray in aluminium alloy with Teflon coating, Ø 120 mm

Model Capacity

2/3 GN
TF123 1 pc.

1/1 GN
TF223 2 pcs.

2/1 GN
TF623 6 pcs.



OMELETTE PAN

Non-stick tray in aluminium alloy with Teflon coating, Ø 200 mm





FINGER FOOD AND SWEET/SAVOURY COOKING

Smooth or perforated trays in aluminium alloy, with non-stick Teflon coating and open sides.

IDEAL FOR:

- Fast cooking, finger foods, tapas.
- Sweet and savoury pastries, brioches.

ADVANTAGES:

- Even cooking.
- Fast cooking.
- The product doesn't stick thanks to the non-stick coating, extremely easy to clean.
- No supervision or action needed.

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Model

2/3 GN
ATL23

1/1 GN
AT11

460x340
ATL43



FINGER GRILL

Smooth tray in aluminium alloy with Teflon coating and open sides

Model

2/3 GN
ATF23

1/1 GN
AF11

460x340
ATF43



BAKE PAN

Perforated tray in aluminium alloy with Teflon coating and open sides





SIMMERING AND BAKING

Special containers in aluminium alloy, non-stick rock effect.
Special containers in marble effect enamelled steel.

IDEAL FOR:

- Low-temperature cooking, pasta dishes, oven-baked fish on mod. AT..
- Peperonata, ratatouille, braised radicchio, stews and perfect gratins on mod. S11..

ADVANTAGES:

- The special coatings improve the speed of heat transmission.
- The food doesn't stick, thus preventing any carbonisation.
- Reduced cooking time.
- Easy to clean.

Model	H baking tray
2/3 GN	
AT230	20 mm
1/1 GN	
AT02	20 mm
AT04	40 mm
AT06	65 mm



STIR-FRY PAN

Special tray in non-stick aluminium alloy with mineral coating, rock effect



STEW PAN

Special tray in marble effect enamelled steel

Model	H baking tray
1/1 GN	
S1102	20 mm
S1104	40 mm
S1106	65 mm
2/1 GN	
S2102	20 mm
S2104	40 mm
S2106	65 mm





SAUCES AND STEAM COOKING

Stainless steel trays, smooth or perforated in different depths.

IDEAL FOR:

- General oven-baking, salsas and sauces.
- Steam cooking fish, vegetables or meats.

ADVANTAGES:

- Versatile thanks to the different available depths.
- Easy to clean in the dishwasher.
- No supervision or action needed.

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Model H baking tray

1/2 GN

T1202	20 mm
T1204	40 mm
T1206	65 mm

2/3 GN

T2302	20 mm
T2304	40 mm
T2306	65 mm

1/1 GN

T1102	20 mm
T1104	40 mm
T1106	65 mm

2/1 GN

T2102	20 mm
T2104	40 mm
T2106	65 mm



GN PAN

Stainless steel moulded tray



STEAM PAN

Perforated stainless steel moulded tray

Model H baking tray

1/2 GN

F1202	20 mm
F1204	40 mm
F1206	65 mm

2/3 GN

F2302	20 mm
F2304	40 mm
F2306	65 mm

1/1 GN

F1102	20 mm
F1104	40 mm
F1106	65 mm
F1110	100 mm
F1115	150 mm

2/1 GN

F2102	20 mm
F2104	40 mm
F2106	65 mm
F2110	100 mm
F2115	150 mm





LOW-TEMPERATURE SOUS-VIDE COOKING

Stainless steel or chrome-plated grill supports for various uses.
Needle probe to cook small portions or for sous-vide cooking.

IDEAL FOR:

- Positioning pans or containers.
- Sous-vide cooking.

ADVANTAGES:

- Reduced contact surface for even cooking.
- Thanks to the needle probe, maximum precision for perfect cooking.
- No supervision or action needed.

Stainless steel model

2/3 GN
X2300

1/1 GN
X1100

2/1 GN
X2100

600x400
GX64



Stainless steel grill



Needle probe Ø 1 mm

Needle probe Ø 1 mm one-point

Indispensable for small-sized portions or when using low-temperature sous-vide cooking techniques.



Mod. KSA001





BREAD AND PASTRY COOKING

Baking tray in shaped aluminium alloy with non-stick silicone coating.
Smooth or perforated trays in aluminium alloy, with non-stick Teflon coating and open sides.

IDEAL FOR:

- Cooking baguettes and French sticks on mod. T42 (600x400 mm)
- Different types of pastries, brioche, strudels, biscuits, pizzas and focaccia by the slice on mod. ATF64.

ADVANTAGES:

- Perfectly even cooking thanks to the micro-perforation.
- Rapid cooking, up to 30% faster with respect to traditional systems.
- No supervision or action needed.

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Model

600 x 400
T42



BAGUETTE PAN

Shaped tray in aluminium alloy with non-stick silicone coating, capacity 5 baguettes



BAKE PAN

Perforated tray in aluminium alloy with Teflon coating and open sides

Model H baking tray

600 x 400

Teflon coated baking tray

ATL64 smooth
ATF64 perforated

aluminium tray

T11 open on 2 sides
T12 20 mm
T14 40 mm

aluminium tray perforated

T22 20 mm

aluminised metal tray

T31 open on 2 sides
T32 20 mm
T34 40 mm





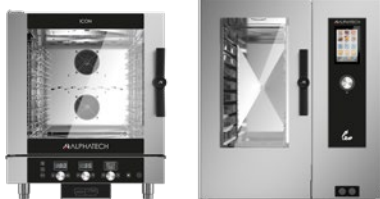
DETERGENTS FOR CLEANING SYSTEMS

Exclusive Alphatech cleaning and descaling formula for cleaning systems, liquids in practical 100% recyclable cartridges or newly formulated solids.

ADVANTAGES:

- Cleaning time halved with respect to traditional systems.
- No product handling.
- The descaler ensures the steam generator is always free of limescale.
- Simply select the most suitable cleaning programme and the oven does the rest.
- No need for supervision during cleaning.

FOR MODELS BENCH



FOR MODELS FLOOR



Model Packaging

Liquid detergent
COMBICLEAN
CDL05 no.2 cartridges x 5 kg. each

Liquid descaler
CALFREE
CCF05 no.2 cartridges x 4.5 kg. each



Model Packaging


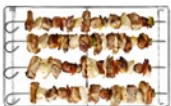





Liquid detergent
COMBICLEAN
DL010 no. 1 can x 10 l.

Liquid descaler
CALFREE
CF010 no. 1 can x 10 l.



COOKING POTENTIAL



	Mod. 026	Mod. 051	Mod. 061	Mod. 071	Mod. 101	Mod. 072	Mod. 102	Mod. 201	Mod. 202	Cooking time *
SKEWER GRILL 23 - Mod. GS112 – GN 1/1  Example no. of 23 cm. skewers	48	75	90	105	150	210	300	300	600	15'
SKEWER GRILL 52 - Mod. GS111 – GN 1/1  Example no. of 52 cm skewers	-	25	30	35	50	70	100	100	200	15'
SPEEDY GRILL - Mod. SG11C – GN 1/1  Example no. of 250 g. fillets	-	60	72	84	120	168	240	240	480	8'
SQUARE GRILL - Mod. GV110 – GN 1/1  Example no. of eggplant slices	96	120	144	168	240	336	480	480	960	10'
STEW PAN - Mod. S1104 – GN 1/1  Example no. of peperonata servings	60	75	90	105	150	210	300	300	600	18'
PIZZA GRILL - Mod. APLR11 – GN 1/1  Example no. of round pizzas	-	10	12	14	20	28	40	40	80	10'
FRY BASKET - Mod. R1104 – GN 1/1  Example no. of chips servings	20	25	30	35	50	70	100	100	200	15'

* The times refer to model 101 and may vary based on the size and/or load quantity.



COOKING POTENTIAL



	Mod. 026	Mod. 051	Mod. 061	Mod. 071	Mod. 101	Mod. 072	Mod. 102	Mod. 201	Mod. 202	Cooking time *
STIR-FRY PAN - Mod. AT02 – GN 1/1  Example no. of cutlets	36	45	54	63	90	126	180	180	360	8'
BULLSEYE PAN - Mod. TF106 – GN 1/1  Example no. of fried eggs	-	30	36	42	60	84	120	120	240	2'
SPEEDY CHICKEN - Mod. PS1108 – GN 1/1  Example no. of chickens	-	12	12	16	24	32	48	48	96	35'/55'
STRIPE GRILL - Mod. APLR11 – GN 1/1  Example no. of hamburgers	-	75	90	105	150	210	300	300	600	6'
OMELETTE PAN - Mod. TF223 – GN 1/1  Example no. multi-portion omelettes	6	10	12	14	20	28	40	40	80	10'
BAKE PAN - Mod. AF11 – GN 1/1  Example no. of brioches	48	60	72	84	120	168	240	240	480	25'
BAGUETTE PAN - Mod. T42 – 600 x 400  Example no. of baguettes	-	25	30	35	50	70	100	100	200	14'

* The times refer to model 101 and may vary based on the size and/or load quantity.





CHICKEN GRILL

Application to manage chicken skewer cooking.
RETROFIT INSTALLATION AVAILABLE.

IDEAL FOR:

- Supermarkets, delicatessens and butcher shops

ADVANTAGES

- System for the collection and disposal of cooking grease, practical and quick to install.
- Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

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Chicken grill kit

1/1 GN

NRG11 for oven mod. 071/101

2/1 GN

NRG21 for oven mod. 072/102

Mod. Oven	PS1108		PS1106	
		 8 pcs.		 6 pcs.
071	16	2 x GN 1/1	12	2 x GN 1/1
101	24	3 x GN 1/1	18	3 x GN 1/1
072	32	4 x GN 1/1	24	4 x GN 1/1
102	48	6 x GN 1/1	36	6 x GN 1/1



Kit Composition:

- Steel bowl for oil recovery, complete with valve.
- Plastic oil collection can, 50 litre capacity.
- Rubber extension for tap.
- Grease filter.



Mod. NFX01





PROFESSIONAL CHICKEN GRILL

Practical application to manage chicken skewer cooking.
 ONLY AVAILABLE IF ORDERED AT THE SAME TIME AS THE OVEN.

IDEAL FOR:

- Supermarkets, delicatessens and butcher shops

ADVANTAGES

- Automatic grease collection system in dedicated drip tray with level display located in the compartment under the oven.
- Separate service compartment for storing 10-litre detergent containers.
- Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

Professional Chicken Grill Kit

1/1 GN

GGRT07 for oven mod. 071

GGRT10 for oven mod. 101

2/1 GN

GGRT14 for oven mod. 072

GGRT20 for oven mod. 102







Kit composition:

- Oven pre-configured with tray and drain.
- Neutral cabinet support.
- Motorised drainage valve.
- Removable grease drip tray with filter.
- Separate detergent storage compartment.
- Grease filter.



Mod. NFX01

Mod. Oven	PS1108		PS1106	
		 8 pcs.		 6 pcs.
071	16	2 x GN 1/1	12	2 x GN 1/1
101	24	3 x GN 1/1	18	3 x GN 1/1
072	32	4 x GN 1/1	24	4 x GN 1/1
102	48	6 x GN 1/1	36	6 x GN 1/1





BANQUETING

Perfect re-heating and finishes with the Just Duet system.

IDEAL FOR:

- Managing an event calmly with precision and quality, in order to prepare meals beforehand, cook and chill them a few days earlier and then re-heat them for service when the time is right.

ADVANTAGES:

- Thanks to the oven's self-regulating function and specific accessories, the plate rack and thermal holding covers, the Leo 101 model is able to simultaneously manage and serve up to 90 place settings with maximum quality
 - No. 1 Leo 101.
 - No. 3 Plate racks.
 - No. 3 Plate rack trolleys.
 - No. 2 Thermal covers.

Mod. Device	Modello Kit	Capacity plates Ø 310 mm
071	NKB071	20
101	NKB101	30
072	NKB072	32
102	NKB102	49





LARGE EVENT BANQUETING

Efficiency and quality are no longer a problem for large numbers with Just Duet.

IDEAL FOR:

Managing events with a large number of guests, where impeccable service is required in short, well-defined timeframes, such as conferences, meetings or international conventions.

ADVANTAGES:

- Managing events with a large number of guests, where impeccable service is required in short, well-defined timeframes, such as conferences, meetings or international conventions.
- Meals can be prepared and blast chilled a few days beforehand, storing them ready for re-heating in the plate racks.
 - Up to 100 meals in the Leo 202 structure.

In a storage cell measuring 3 m², 600 meals can be stored ready for re-heating.

- 600 people can be served in less than 30 minutes with:
 - No. 2 Leo 202.
 - No. 6 Plate rack trolleys.
 - No. 4 Thermal covers.

Mod. Device	Kit Model	Capacity plates Ø 310 mm
201	NKB201	60
202	NKB202	100





A SOLUTION FOR EVERY NEED

Temperature maintenance devices and low-temperature cooking.
Proofing cabinets with controlled humidity.

IDEAL FOR:

- Low-temperature cooking.
- Maintaining the temperature of ready-to-serve food.
- Bread and pastry product proofing.

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ADVANTAGES:

Thanks to the precision of the electronic controls and core probes, the right serving temperature and perfect cooking is always guaranteed.

Model	Capacity
MCR031E	3 x GN 1/1
MCR051E	5 x GN 1/1
KMC052E	5 x GN 2/1

Distance
between layers
70 mm

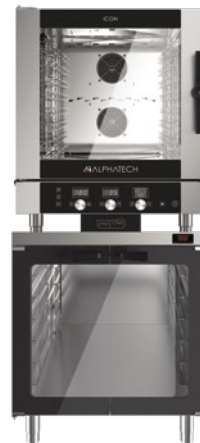


ADVANTAGES:

Thanks to the digital controls and cell humidity control, perfect proving is guaranteed.

Model	Capacity
ILV126	12 x 600x400

Distance
between layers
89 mm







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The Spirit of Excellence