

ICHEF

The first fully touch-controlled kitchen

04 / Intelligent and innovative

A new series dedicated to those who want the best

14 / Fryers

Frying to perfection

20 / Pasta cooker

For perfect cooking results every time

08 / Electric hotplate

Precise and delicate cooking

16 / Fry-tops and multicooking

Great flavour, great results

22 / Invaluable essentials

Tilting bratt pans, boiling pans, roner/bain-marie

10 / Ceramic glass and induction ranges

Precision at work





ENJOY YOUR KITCHEN



For over 50 years, Cobalt has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Cobalt kitchens are designed to be used and lived to the fullest. We build each piece using all the experience we gain in the field. We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Cobalt equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

INTELLIGENT AND INNOVATIVE: THE RANGE DEDICATED TO THOSE WHO WANT ONLY THE BEST

Introducing the kitchen of the future, with revolutionary touchscreen appliances for even more precise control of all cooking at the mere touch of a fingertip.

Pioneering solutions for enhancing work

Sophisticated yet simple at the same time: technology takes its place in the kitchen in order to improve work and enhance the precision and quality of cooking. ICHEF is the **first and only fully touch-controlled range**, with no mechanical buttons or knobs. Always at the forefront of innovation, once again Cobalt proposes revolutionary new solutions and materials.

Technology to support the chef's creativity

With its innovative control display panel, the new line **combines the chef's dual inspirations and strengths: gastronomic tradition and science, passion and precision**. ICHEF has everything under control, which means that the chef works calmly and confidently, and expresses their talent to the full.

A unique system with numerous advantages

ICHEF appliances come with an exclusive system specially created by Cobalt to control all its multiple functions: the **Control Cooking System**. This innovative approach offers **a whole range of advantages that greatly facilitate the chef's work while also saving energy**.

Outstanding visibility and simplicity

The touchscreen's **bright display panel** is always clearly legible, under all lighting conditions. Anyone working in the kitchen, from any position, can always maintain complete control of all operative settings. Inputting the settings is extremely easy and intuitive, thanks to the **total touchscreen approach**.





On/Off



Timer



Slow/Quick water filling



Cold water filling



Hot water filling



Heating ON



Core probe



HOLD function



Alarm

Screen-printed tempered glass panel

White symbols and digits, easy and intuitive

Touch controls for selecting, displaying and changing cooking modes, times and temperatures with a mere fingertip

Generous dimensions (11x11 cm)

HOST 2017
SMART LABEL

ICHEF won the “**SMART label**” award in recognition of its innovation in the hospitality industry.

Sponsored by the “**Host**” show and the Milan Exhibition Center in cooperation with **POLI.design**, and awarded during the host show 2017 to those products/services/projects whose distinctive features were considered as the excellence in terms of functionality, technology, environmental sustainability, ethics and social responsibility.

The power of precision

The art of cooking becomes an exact science. The Control Cooking System delivers a **precision setting performance of +/- 0.1 °C**. It also makes it possible to achieve temperature stability with set point oscillation reduction of 34% compared to traditional systems.

Control advantages

The display technology applied not only communicates the settings selected, but also **the current effective temperature throughout each cooking phase**. The chef can thus monitor the precise temperature in every moment and decide the best instant to intervene personally in any way. Another advantage is **faster achievement of set targets** during cooking.

Less waste, more certainty

Through its temperature and time settings, the Control Cooking System makes it possible to **limit or avoid food weight loss**. Sound signals inform the chef when set points have been achieved, thus reducing wasted electricity.

Choose your savings

The degree of precision supplied by the new system results in considerable energy savings. Compared to traditional systems, the ICHEF line offers an **8% consumption reduction**. But the combination of the Control Cooking System with Cobalts **Power Guardian®** system, produces **energy cost reductions of up to 50%**.

An easy-to-clean ergonomic line

Presenting the new-look kitchen. Gone are the old profiles with traditional knobs, making way instead for a new, ergonomic design that **facilitates work in the kitchen as well as cleaning**.

A comprehensive product range for countless cooking methods and dishes

ICHEF proposes a vast and truly comprehensive range. **For chefs it is an indispensable ally in the kitchen**, for both traditional cooking and low temperature and steam methods. The range includes multi-purpose appliances like the roner/bain-marie, which can also be used during kitchen downtime, and the pasta cooker, which can also be used for steam cooking. What's more, ICHEF can be integrated with the Star 90 series base units and refrigerated

cupboards and completed with an extensive range of accessories.



Facts and figures

9 product families

49 models

1 simple touch

Ideal for

- ✓ commercial foodservice, medium and large-scale catering, hotel chains
- ✓ collective catering, hospitals, school and university canteens
- ✓ company restaurants, centralised kitchens

Electric hotplate

Dynamic and delicate cooking

For direct and indirect cooking, the ICHEF hotplate is both versatile and powerful. Thanks to its generous dimensions, it lets you cook large amounts of food with meticulous attention to quality.





A world of power
at \$oXr {ngertjps

Strengths and benefits

The cromed hotplate maintains heat and reduces heat loss, **delivering significant energy savings.**

It features **4 independent cooking zones** which you can set to different temperatures. This lets you move pans around according to the desired temperature, or cook different foods directly on the hotplate.

The control panel features a timer for management of cooking times. **To ensure the utmost precision**, an acoustic signal sounds when cooking is finished and the dish is ready.

Technical details

Large hotplate in stainless steel with cooking surface in tempered chrome.

Wide radius corners and bevelled upper edge, hotplate dimensions 83x66 cm with 1.8 cm thick hotplate flush with top.

4 independent cooking zones with 4 kW output and dimensions 41x32 cm.

Thermostatic temperature control from 50 to 400 °C.

An icon signals when the machine is heating or ready for use.

Product equipped with a large perimeter channel, hole for fat run-off and a grease collection drawer.

Ceramic glass ranges

Rapid, high-precision cooking

Ceramic glass ranges are easy to use and ensure superb performance in less time.

Strengths and benefits

Thanks to their power, **they offer rapid cooking** of all kinds of dishes.

Ceramic glass ranges reach the maximum temperature of 450 °C in just 3 minutes.

The cooking zones flush with the top **facilitate movement** of pans and cleaning.

The touchscreen display is used to **activate and control heating, with 12 available settings**. The temperature of the cooking surface ranges from 70 to 450 °C. Icons signal when the machine is heating or ready for use.

The control panel features a timer for management of cooking times. **To guarantee high-precision cooking**, an acoustic signal sounds when the set time has elapsed.





I can choose between 12 different temperatures



Technical details

Hermetically sealed 6 mm thick ceramic glass hob.

Square radiant heating elements (27x27 cm) with 4 kW power.

An icon on the control panel indicates when heating is active.

The message HOT on the display signals residual heat (50 °C) for greater operator safety.

Induction ranges

Maximum precision in the kitchen

Induction ranges offer the most modern and powerful cooking system available, guaranteeing gourmet results and the utmost precision.

Strengths and benefits

Induction cooking ensures **extremely high yield (90%)** and perfect results.

Ideal for **rapid, high-precision cooking**, induction ranges feature powerful cooking zones (5 kW) also in the wok version.

In the full-coverage version each cooking zone has a power output of 7 kW, divided between two 3.5 kW zones, for more precise control of energy consumption.

They enable significant **energy savings**, which translates into reduced running costs. In addition, the reduced heat loss helps maintain **a cooler kitchen environment**.

Maximum ease of cleaning thanks to the hermetically sealed ceramic glass top (6 mm thick).





Fast and powerful cooking
for all my recipes



Technical details

Cooking zones outlined by screen-printed circles Ø 28 cm. In the full-coverage version the cook top area is outlined by a screen-printed perimeter line.

Choice of 12 different temperature settings.

The control panel includes a timer for cooking management, with an acoustic signal which sounds when the set time has elapsed.

Heating only activates when the presence of a pan is detected. Missing pan is signaled by the P icon on the control panel.

Heat is only delivered to the area in contact with the pan, while the free surface remains cold.

Distance between cooking zones on top 35 cm in depth and 40 cm in width for large pans. Maximum efficiency is achieved with pans measuring Ø 12-28 cm.

Machine top without flue.



Performance

✓ Efficiency	90%
✓ Boiling time	-50%
✓ Cooling time	-50%
✓ Temperature of cooking surface (after boiling of 1 litre of water)	110 °C / 230 °F

Fryers

Frying to perfection

ICHEF fryers are ideal for delivering fried fare that is always golden, fragrant, crisp and dry. Even in large volumes.





I can fry three foods and keep everything under control

Strengths and benefits

Superb power ratio in order to offer **a high yield** and **rapid set-temperature recovery**.

The control panel is used to activate and adjust heating with the greatest of ease and precision.

LED indicators signal when the machine is heating or ready for use.

Each tank is equipped with 3 timers **to manage the cooking times of 3 different foods**.

An acoustic signal sounds at the end of the set cooking time.

The deep-drawn frying tanks are integrated with the top and feature wide radius corners for **easy cleaning and maximum hygiene**.

The tanks have a large spillage well and a cold zone at the bottom to collect food particles and **prolong oil life**.

Technical details

Temperature control from 100 to 185 °C.

Great power ratio with 0.86 kW/l.

The hold function can be used to set the preheating temperature.

Melting program for optimum use of solid fats, with temperature setting from 0 to 90 °C.

Heating element in Aisi 304 stainless steel inside the tank, rotates over 90° for perfect cleaning.

All models are fitted with a safety thermostat.



Fry-tops

Top results with maximum power

Fry-tops feature ergonomic design and are more powerful than ever, for perfect cooking results in less time.





I can cook large quantities without compromising quality

Strengths and benefits

Put more power in your work: **outputs are high**, up to 22.5 kW.

To respond in full to market requirements, ICHEF offers a comprehensive range with 40/60/80/120 cm modules.

In smooth, mixed and ribbed versions with horizontal or inclined surfaces, the new fry-tops have integrated hotplates and guarantee **uniform temperatures and easy cleaning**.

Recessed hotplates and **greater cooking control**, even at low temperatures.

All machines are pre-configured for core probe management.

Technical details

Available in either steel or chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5 litre collection drawer.

Safety thermostat fitted as standard on all models.

Removable splashguard, plug and optional drawer for washing hotplate.

Armoured heating elements in Incoloy. Thermostatic temperature control from 110 to 280 °C.

Heating activated and controlled from the touchscreen.

Icons signal when the machine is heating or ready for use.

The control panel includes a timer for cooking management, with an acoustic signal which indicates when the set time has elapsed.

All models are pre-configured for core probe (option) management. Acoustic signal indicates when set temperature is reached. Core probe and timer can not be used in combination.



Multicooking

One product, a thousand and one dishes

Multicooking is a compact powerhouse of technology that offers a superb variety of cooking modes.





A control panel for
a world of functions

Strengths and benefits

Multiple functions in a single machine: Multicooking can be used as a bratt pan or a fry-top, as well as for bain-marie cooking and shallow frying.

The tank has a cooking surface in mirror-polished stainless steel, which ensures **uniform cooking with low heat dispersion**.

The delicate cooking mode allows **healthy cooking** using less fat.

Technical details

Electric version available with 60 cm module.

The armoured heating elements located under the tank heat one cooking zone.

Control panel allows temperature adjustment from 50 to 300 °C.

Icons signal when the machine is heating or ready for use.

The control panel includes a timer for cooking management, with an acoustic signal that indicates when the set time has elapsed.

All machines are pre-configured for core probe management.

Safety thermostat.

Large Ø 6 cm diameter drain with tap and removable GN 1/1 basin, H15 cm.

Pasta cooker

For perfect cooking results every time

The new pasta cookers are designed to ensure greater output, easy use and maintenance. They can also be used to steam cook all kinds of foods.





Any pasta I make will be cooked at the right temperature

Strengths and benefits

Easy cleaning thanks to the deep-drawn tank and rounded corners.

An **easy, user-friendly control panel** enables fast water filling and automatic top-up during service.

The heating control with 12 different settings enables **more effective control of boiling** and optimum cooking of dried, egg and fresh pasta, plus filled pasta and gnocchi.

Each panel is equipped with 3 different timers to manage cooking times. An acoustic and visual signal identifies the basket and indicates the end of cooking time.

The machine can be used as a steamer simply by selecting a particular setting for the water level and heating.

To guarantee the utmost safety, the pasta cooker is fitted with a **pressure switch** that cuts off heat to the machine if there is no water in the tank.

Technical details

Top with recessed spillage well, deep-drawn tank in Aisi 316L stainless steel with rounded corners.

Heating elements in Aisi 304 stainless steel inside tank rotate to facilitate cleaning at the end of each service.

Tilting bratt pans

Great capacity for great results

Simple and practical to use, tilting bratt pans cater ideally to all kinds of foodservice formats, from small restaurants to hospitals and large centralised kitchens.

They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require different stages of preparation.

Strengths and benefits

The 80 and 120 litre tilting bratt pans allow **large volume cooking**.

They are designed **to facilitate cleaning operations**: the tank can be lifted easily and quickly, with either a manual or electric system.

They are equipped with rounded corners and a large drain outlet **to facilitate cooking and cleaning**.

The double-skinned lid has been redesigned to guarantee robustness.





Up to 120 litre
capacity



Technical details

Cooking tank in Aisi 304 stainless steel, thick bottom made of Duplex stainless steel.

Duplex stainless steel ensures thermal stability, resistance to corrosion and ease of cleaning.

Automatic water-filling with a fixed tap located on the top.

Double-skinned lid with drip section at rear. Sturdy Aisi 304 stainless steel hinges and spring balancing to guarantee maximum safety.

Touchscreen adjusts temperatures from 100 to 285 °C.

Icons signal when the machine is heating or ready for use.

The control panel includes a timer for cooking management, with an acoustic signal which sounds when the set time has elapsed.

All machines are pre-configured for core probe management.

A microswitch cuts off the power supply when the tank is lifted.

Armoured heating elements encased in an aluminum casting, in contact with the base of the tank, for reduced energy consumption.

Boiling pans

Great efficiency and safety

Safe and practical to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.





The touch panel
means I have
everything under control

Strengths and benefits

Maximum control and complete safety at work. The touchscreen panel with 12 settings activates the machine and regulates heat.

Indirect boiling pans are equipped with a pressure switch **that deactivates heating in the absence of water** in the tank, while a control system indicates when the water in the jacket runs dry. Automatic refilling is managed from the control panel (optional).

Baskets for cooking rice, pasta and vegetables are available.

Technical details

Bottom in Aisi 316L stainless steel and sides in Aisi 304 stainless steel.

Filling with hot or cold water by means of solenoid valves activated from the control panel.

2" safety drain tap with grip in heatproof material.

Counter-balanced hinged lid with 90° opening and front handle in heatproof material.

Icons signal when the machine is heating or ready for use.

Indirect heating by means of low-pressure steam generated by water in the jacket.

The control panel includes a timer for cooking management, with an acoustic signal which indicates when the set time has elapsed.

Models with automatic venting of air that accumulates in the jacket during heating are also available.

Indirect heating with armoured heating elements inside the jacket.

Direct heating with heating elements outside the tank.

Roner/Bain-marie

The right degree of perfection

The ronier is essential for low temperature sous-vide cooking and for heating food and keeping it warm without losing flavour or nutritional properties.

Strengths and benefits

The touchscreen panel enables high-precision settings **for sous-vide cooking** at the desired temperature, always below 70 °C.

The extremely precise control enables cooking at a constant temperature, **with a maximum fluctuation of just ± 0.2 °C**. This avoids loss of natural juices and weight. It is particularly suited to the cooking of red meats, which become extremely tender and retain an appetising colour, but is also perfect for fish and vegetables.

The tank has rounded corners inside **to facilitate cleaning** and a sloping bottom to help water drain quickly.





Incredible precision for my
sous-vide recipes



Technical details

Tanks suitable for GN 1/1 + 1/3 H15 cm containers in the 40 cm module. Double capacity in the 80 cm module.

Safety thermostat to prevent switching on without water in the tank.

Water temperature adjustment from 30 to 90 °C. Icons signal when the machine is heating or ready for use.

Water drain with overflow pipe.

Supplied as standard with perforated false bottom and crossbar for supporting containers.

Armoured heating elements outside the tank and thermostatic temperature control.

The control panel includes a timer for cooking management, with an acoustic signal which indicates the end of the set cooking time.

Technical data

Key

Mod	Models		Chromed hotplate	Duplex	Duplex / Mild steel		Internal dimensions
	Outside dimensions		Mixed hotplate		Wells nr.		N° of cooking areas
V/Hz	Power supply		Chromed-mixed hotplate		Well capacity		Output of cooking areas
	Electric output		Grooved hotplate		Well size		Direct heating
	N° of cooking areas	Ac	Steel		GN well size		Indirect heating
	Smooth hotplate	Cr	Chrome-plated		Cooking surface		



Electric hotplate

Mod		V/Hz		mm		
ICP910E	1000-900-250h.	V400-3N/50-60Hz	4x4kW	830x660	4	16



Glass ceramic hobs

Mod		mm			
ICV94E	400-900-250h.	350x700	2x(270x270)	2x4kW	8
ICV98E	800-900-250h.	750x700	4x(270x270)	4x4kW	16



Induction hobs

Mod				V/Hz	
ICI94TE	400-900-250h.	2xØ280	2x5kW	V400-3/50Hz	10
ICI98TE	800-900-250h.	4xØ280	4x5kW	V400-3/50Hz	20
ICITC94TE	400-900-250h.	2x(260x283)	2x7kW	V400-3/50Hz	14
ICITC98TE	800-900-250h.	4x(260x283)	4x7kW	V400-3/50Hz	28
ICIW94TE WOK	400-900-250h.	1xØ300	1x5kW	V400-3/50Hz	5



Fryers

Mod	mm		lt	V/Hz	kW
ICF94E10	400-900-250h.	1	10	V400-3N/50-60Hz	9
ICF94E15	400-900-870h.	1	15	V400-3N/50-60Hz	12
ICF94E22	400-900-870h.	1	22	V400-3N/50-60Hz	18
ICF96E10	600-900-250h.	2	10+10	V400-3N/50-60Hz	18
ICF98E15	800-900-870h.	2	15+15	V400-3N/50-60Hz	24
ICF98E22	800-900-870h.	2	22+22	V400-3N/50-60Hz	36



Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW
ICFT94EL	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5
ICFT94ELC	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	7,5
ICFT94ELO	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5
ICFT94ER	400-900-250h.	•	-	345x700	-	-	-	•	-	-	1	V400-3N/50-60Hz	7,5
ICFT96EL	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	10,5
ICFT96ELC	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	10,5
ICFT96EM	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1	V400-3N/50-60Hz	10,5
ICFT96EMC	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1	V400-3N/50-60Hz	10,5
ICFT98EL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15
ICFT98ELC	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2	V400-3N/50-60Hz	15
ICFT98ELO	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15
ICFT98EM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2	V400-3N/50-60Hz	15
ICFT98EMC	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2	V400-3N/50-60Hz	15
ICFT912EL	1200-900-250h.	•	-	1135x700	•	-	-	-	-	-	3	V400-3N/50-60Hz	22,5
ICFT912ELC	1200-900-250h.	-	•	1135x700	-	•	-	-	-	-	3	V400-3N/50-60Hz	22,5
ICFT912EM	1200-900-250h.	•	-	1135x700	-	-	•	-	-	-	3	V400-3N/50-60Hz	22,5
ICFT912EMC	1200-900-250h.	-	•	1135x700	-	-	-	•	-	-	3	V400-3N/50-60Hz	22,5



Multipla

Mod	mm		mm	lt		V/Hz	kW
ICVB96E	600-900-870h.	1	520x480x100h.	18	1	V400-3N/50-60Hz	8,1



Pasta cookers

Mod	mm		lt	mm	V/Hz	kW
ICPC94E	400-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	8,5
ICPC96E	600-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	9
ICPC98E	800-900-870h.	2	42+42	305x510x285h.	V400-3N/50-60Hz	17



Tilting bratt pans

Mod	mm	Duplex	lt	mm	V/Hz	kW
ICBR98EI	800-900-870h.	•	80	770x710x200h.	V400-3N/50-60Hz	9
ICBR98EIM	800-900-870h.	•	80	770x710x200h.	V400-3N/50Hz	9
ICBR912EIM	1200-900-870h.	•	120	1170x710x200h.	V400-3N/50Hz	13,5



Boiling pans

Mod	mm	lt	mm			V/Hz	kW
ICPI96E5	600-900-870h.	50	Ø396x498h.	-	•	V400-3N/50-60Hz	9,6
ICPI96E5V	600-900-870h.	100	Ø396x498h.	-	•	V400-3N/50-60Hz	9,6
ICPI96E5VR	600-900-870h.	100	Ø396x498h.	-	•	V400-3N/50-60Hz	9,6
ICPD98E10	800-900-870h.	100	Ø565x437h.	•	-	V400-3N/50-60Hz	12
ICPI98E10	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21
ICPI98E10V	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21
ICPI98E10VR	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21
ICPD98E15	800-900-870h.	150	Ø595x597h.	•	-	V400-3N/50-60Hz	12
ICPI98E15	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21
ICPI98E15V	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21
ICPI98E15VR	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21



Roner/Bain-marie

Mod	mm		mm	GN	V/Hz	kW
ICRB94E	400-900-250h.	1	687x386x170h.	GN1/1+1/3	V230/50-60Hz	3
ICRB98E	800-900-250h.	1	687x386x170h.	GN1/1+1/3	V400-3N/50-60Hz	9

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

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