

STAR

Quality's central 110

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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.

NEW DESIGN FIT FOR A STAR

After years of success, the Cobalt cooking range has updated its technical content and design, presenting itself with a new name: Star.

More elegant and more ergonomic,
**Star is beautiful to look at
and extremely practical to use.**

The restyling offers a fresh take on the soft, stylish lines that have made Cobalt kitchens renowned worldwide, and clearly reflects the range's evolution and modernity.

The new design enhances the unmistakable Cobalt style, giving chefs a more rewarding work experience.





Knobs

The signature knobs, with their unmistakable star-shaped design, are the inspiration for the name of this new series dedicated to cooking. The new design makes the knobs more ergonomic and stylish than ever. Thanks to the use of innovative materials, they are **sturdier and more durable**.

A raised mark, highlighted in blue, allows the user to immediately understand which setting the knob is adjusted to with the simple touch of the hand.

Handles

Redesigned with new forms and **ergonomic concepts**, the handles of the Star series are unique. Their design blends seamlessly with the pressed doors and enhances grip.

The doors

The doors also have a new look. The characteristic pressed doors are updated with **a simple, linear geometric design** for modern, stylish appeal.





CENTRALIZED POWER AND PROFESSIONALISM

Dedicated to professional specialists in gourmet cuisine, the Star 110 series is the ideal solution for creating a central cooking island that makes it simple to work on two fronts with efficiency and ease.

A comfortable island to work in

The heart of the kitchen and the fulcrum of its operations, the 110 cm central block is designed to facilitate the movements of those working in the kitchen and optimize work organization. It ensures **maximum efficiency on both fronts** while offering comfortable work spaces with powerful and efficient equipment. Thanks to commands positioned on both sides, pass-through ovens and bases, central positioning of cooking zones and flues several cooks can work in harmony.

Extra flexibility

The amazing variety of the range plus its modular flexibility enables Star 110 to offer **absolutely made-to-measure solutions**. Each kitchen can be designed and installed according to the individual production strategies, ideas and needs of those who use it every day.

Appliances can be aligned back-to-back and combined using front, rear or lower joints.

Every element in the line can be adapted to create custom-made kitchens with unique layouts. They can also be delivered in any color from the RAL range.





Exclusive performance levels

Star 110 is extraordinarily simple to operate but also offers extraordinary performance levels. It has reinforced its functions and **boosted its power by up to 40%** in order to guarantee long-term reliability and superb performance.

Valuable innovations

Like previous series, Star 110 has added various technical improvements which increase power and offer greater security.

Gas cookers are equipped with high-yield (over 60%) open burners providing **rapid power cooking** which ensures fuel savings of between 20 and 30% a year.

The press-molded frying vats come with a generous cold zone that guarantees **perfect frying**.

The static oven has a cast iron base and provides **precise and uniform cooking**.

The pasta cooker features a built-in system that prevents it from being switched on without water in the tank, providing **enhanced security**.

Consumption under control

The appliances in the Star 110 range can be pre-configured for connection to **Power Guardian®**, the exclusive Cobalt power surge control system. Designed to manage electrical cooking appliances, **it enables savings of over 43% on power consumption**. This leads to real savings that allow the initial investment to be quickly recouped.

One of the most complete ranges on the market

With over 70 models and 10 families, Star 110 is **among the richest and most complete pass-through series** available to chefs, involving a work island that offers all top-level functions. Its mission for offering additional advantages has led to the recent introduction of **new equipment** such as the gas wok, the 42 liter one-vat pasta cooker, the extra-large fryer vat, the electric grills and the hotplate for direct and indirect cooking.

Robustness and Reliability

All the Star 110 line's equipment ensures **extreme reliability**, because it's made from Aisi 304/304PS/316 Stainless Steel and uses 2 mm thick press-molded shelves and tops. They all also guarantee an IPX4 level of water resistance.

Priority focus on hygiene

Every aspect is designed to **facilitate maximum cleanliness**: e.g. avoiding joins on tops, and widespread use of molded elements in vats and basins.



Facts and figures

10 product families
73 models
Burner efficiency > 60%

Ideal for

- ✓ Gourmet restaurants
- ✓ Medium restaurants

Gas cookers

Fantasy to the Nth degree

Compact, reliable and supremely functional, the gas cookers provide rapid and precise cooking.





Power for my talent

Strengths and benefits

The gas cookers are **even more powerful**, thanks to the introduction of new high-yield open burners.

Main burner power ranges from 1.6 to 6 kW and from 2.5 to 10 kW. **Chefs can quickly and precisely vary their power use**, from 16 to 40 kW, according to their needs.

The hobs offer maximum distance between burners, to accommodate **extra-large pans**. But the supports are also optimized for pans as small as 10 cm in diameter. The burners are hermetically sealed to the top.

The base of the oven in cast iron offers both **optimal consumption and perfect results**.

Technical details

Tops with 6.5 cm deep spillage wells.

Low-consumption pilot flame located inside the main burner.

Individual burner pan supports in RAAF enameled cast iron, available as accessories in Aisi 304 steel rod grids.

Single-unit options come with extra-large pass through ovens.

The cooking chamber in stainless steel and the removable runners ensure impeccable hygiene and easy cleaning.

Inner door and oven front in pressed stainless steel complete with labyrinth seal for maximum efficiency.

Door supporting surface aligned with oven floor.

Thermostatic temperature control from 60 to 300 °C on electric models. A 7 position selector controls heat adjustment from 50 to 310 °C on gas models.



Pass through static oven

An ally on all fronts

The 110 Star series offers a pass through static oven, to enable processing from both fronts and produce faultless cooking.

Strengths and benefits

The oven has doors on two opposite sides, facilitating the comfortable creation of impeccable dishes.

The oven's power is 11 kW in the gas version and 9 kW in the electric version. The thick oven base in cast iron guarantees **excellent performance and uniform cooking.**





Perfect for extra-large cooking



Technical details

Oven dimensions
53.9x101.8x29.2 h cm.

Stainless steel cooking cell,
for maximum hygiene and
cleaning ease.

Inner door and oven front
in pressed stainless steel
complete with labyrinth seal
for maximum efficiency.

Electric models with
resistances also activated
independently by means of a
selector.

Thermostatic temperature
control from 60 to 300 °C on
electric models. A 7 position
selector controls heat
adjustment from 50 to 310 °C
on gas models.

Gas wok ranges

Performance without borders

Happy to satisfy the needs of global cuisine, Star 110 has recently added new professional units with gas-heated woks.

Strengths and benefits

Produced in a freestanding version, the new gas wok ranges are equipped with two powerful and rapid burners in 45 cm module.

These are high-yield burners that deliver **high-speed uniform cooking**.

The burners can easily be dismantled, in order to facilitate cleaning.

The top is made of 2 mm thick stainless steel and features a recessed spillage well. It also comes with a drainage system for cleaning and cooling operations.





For kitchens without
borders



Technical details

Main burners in cast iron, Ø 19 cm with 10 and 14 kW power output.

Power adjustment by means of gas valves with thermocouple and pilot burner.

Tops with 6.5 cm deep spillage wells.

Cast iron ring to support removable wok.

Solid Top

Inspirationally efficient cookery

Practical and indispensable for chefs, the full-width solid top is ideal both for traditional cooking and slow cooking.

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





Ideal for all my dishes

Strengths and benefits

Whether heated by gas or electricity, the solid top allows the use of the entire hob surface area and is perfect for slow cooking, sauces and food warming.

The gas solid top **cooks different foods simultaneously** at differentiated temperatures: 500 °C at the center and 200 °C near the sides.

The electric solid top has 4 independent heating zones **for differentiated cooking**. Each is independently controlled by a thermostat.

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

Technical details

Gas-heated plate in extrathick cast iron. Cooking area 78x70 cm.

Heated by a 13 kW stainless steel burner positioned below the central bullseye of the hotplate.

Continuous power adjustment by means of a safety tap with thermocouple.

Electric hotplate in 16M06 stainless steel with smooth chromed surface.

4 independent cooking area 30x30 cm, 4 kW each one.

Thermostat control adjusts surface temperatures from 50 to 400 °C.

Hotplate made of stainless steel with hardened chrome contact surface.

Cooking area 83X66 cm.



Glass ceramic ranges

Top speed, top taste

Cooking units with glass ceramic hobs are always persuasive, thanks to their ease of use and extraordinary results.





Innovative cooking
for old and new recipes

Strengths and benefits

Glass ceramic ranges ensure **extremely rapid cooking** and can reach their maximum temperature of **450° C in just 3 minutes**.

An energy regulator with 10 settings **allows the user to set the temperature** of the cooking surface from 70 to 450 °C, according to need.

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

Technical details

Tightly sealed 6 mm thick glass-ceramic hob.

Square-shaped radiant heating elements (27x27 cm) provide 4 kW power.

Activation of heating signaled by an indicator light on the control panel.

An indicator light signals residual heat (50 °C) for greater operator safety.

Available on cabinet or on electric pass through static oven.



Induction ranges

The flavor of precision

For precise cooking and best performance, induction hobs provide excellent results in terms of rapidity and quality.





Just what I need for precise, delicate cooking

Strengths and benefits

Induction tops achieve stunningly high yields (90%). They're outstanding for their **speed and effectiveness**, offering power-cooking zones of 5 kW.

They enable significant **energy savings** and therefore reduce running costs. In addition, reduced heat loss helps to maintain a **cooler kitchen environment**.

The glass ceramic top is 6 mm thick and is hermetically sealed to favor **quick and simple cleaning**.

6 different power settings are available for **special and delicate cooking tasks**.

Technical details

Cooking zones are indicated by Ø 28 cm screen-printed circles, each providing 5 kW.

Heating only activates when the presence of a pan is detected. Activation is signaled by a green indicator led on the control panel.

Heat delivered only to the area in contact with the pan, while unused surfaces remain cold.

Safeguard system against overheating, plus indicator light for eventual malfunction problems.

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.

Appliance top without flue.

Performance

✓ Efficiency	90%
✓ Time to boiling	-50%
✓ Cooling time	-50%
✓ Cooking surface temperature (after boiling 1 liter of water)	110 °C / 230 °F

Fryers

Perfectly fried certainties

The Star 110 line offers extra-large safe and efficient fryers that always serve up crisp golden fries.

Strengths and benefits

More capacious than ever, the fryers operate at high power so as to offer **high yields** and ensure **instant adjustment to temperature settings**.

The frying vats are integrated with the top and come with wide radius corners for **easier cleaning and maximum hygiene**.

The vats feature generous tapered design for oil expansion and a large cold zone in the lower part to **prolong oil life**.

Both electric and gas fryers are available with vats from 10 to 15 liters.





Crisp and golden:
a first-class fry!



Performance

Hourly potato production per tank:

- ✓ up to 16.8 kg of frozen potatoes
- ✓ up to 17 kg of raw potatoes

Technical details

Temperatures ranging from 100 to 185 °C controlled via mechanical thermostat.

Superb power ratio: gas fryers from 0.93 kW/l to 0.95 kW/l; electric fryers from 0.8 kW/l to 0.9 kW/l.

All models are fitted with a safety thermostat.

Gas fryers

Heating elements outside the vat, consisting of burners in Aisi 304 stainless steel.

Piezoelectric ignition for gas versions.

Electric fryers

The 10-litre electric model is available in a version with removable heating element. The 15-litre electric model is available in a version with heating element in Aisi 304 stainless steel inside the vat, rotatable by over 90° for perfect cleaning.

Fry tops

Speed without neglecting quality

Smooth, mixed or lined: the Star 110 line's fry-tops offer great results in short times.

Strengths and benefits

Efficient and quick fry-tops offer power from 9.5 to 16 kW in the gas version and from 10 to 20 kW in the electric version.

To respond in full to market requirements, Star 110 offers a comprehensive range with 90 cm modules, both in one-front and two-front modes.

The new fry-tops deliver **uniform temperatures and easy cleaning.**





Its power and my talent: a winning combination!



Technical details

In steel or with a chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5 liter collection drawer.

Safety thermostat fitted as standard on all models.

Removable splash guard and drawer included.

Gas Fry-tops

Burner with 3 branches and 6 rows of flames.

Temperature adjustment via thermostatic valve; temperature range from circa 90 to circa 280° C.

Thermostatic safety valve with thermocouple.

Electric Fry tops

Armored heating elements in Incoloy.

Thermostatic temperature control from 50 to 300 °C.

Lava stone and electric grills

For a state of the art grill

With lava stone and electric grills of different sizes, Star 110 line is the perfect choice for healthy, tasty cooking of meat, fish and vegetables.

Strengths and benefits

They offer the pleasure of a tasty, quickly and uniformly cooking thanks to the **high power** of the grills.

Lava stone grills allow chefs to **recreate the distinctive taste of charcoal-grilled food**.

They are equipped with removable grease collection tray for **easy cleaning**.

Electric grills guarantee superb results, **cooking with direct contact on the armoured elements**.

The water tray ensures meat remains perfectly tender and succulent when cooked.





The secret for
a memorable grill



Technical details

All models are in Aisi 304 stainless steel.

Lava stone gas grill

Heated by stabilised flame burners in Aisi 304 stainless steel with pilot flame and safety thermocouple.

The cooking surface can be positioned on two levels for optimum grilling.

Splashguard on three sides.

Cooking surface:
M40 38x64,5 cm
M80 78x64,5 cm

Electric grill

Fitted with 4-position energy regulator, maximum temperature 400 °C.

Indicator LED signals correct machine's operation.

Cooking surface:
M40 27x64 cm
M80 54,5x64 cm

Multipla

Ultra-practical versatility

A single cooker offering multiple options: braising pan, fry-tops and shallow frying, always ready for you.

Strengths and benefits

Multipla combines many services in one and makes it possible to perform **different cooking methods with optimum results.**

It boasts a steel AISI 304 vat with curved corners and polished cooking surfaces which guarantee **easy and thorough cleaning.**





Up to any challenge



Technical details

An electric version is available in a 90 cm one-front module.

11 cm depth vat in stainless steel.

Heat from electric resistance regulated by safety thermostat, plus operational indicator led.

Thermostatic temperature control from 50 to 300 °C. An indicator led signals correct appliance operation.

Safety thermostat.

Vat drainpipe enlarged to Ø 6 cm, with overflow drain in stainless steel.

Technical compartment, complete with collecting basin GN 1/1 H15 cm.

Pasta cooker

The first course star

Cobalt renovates its pasta cooker to deliver higher productivity, simpler use and easier maintenance.





Finally - all my pasta cooked perfectly!

Strengths and benefits

The options are extended by the addition of a new pasta cooker with a single 42 liter vat providing **more space** for quality cooking.

The pasta cookers ensure **extremely easy cleaning** thanks to the press-molded tank with rounded corners.

An **easy, user-friendly control panel** can command fast filling with water and automatic top-ups during service.

The energy regulator enables **more effective control of boiling** for optimum cooking of dry and egg pasta, fresh pasta, stuffed pasta and potato gnocchi.

To guarantee the utmost safety, the pasta cooker is fitted with a **pressure switch** which cuts off heating to the appliance 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.

Gas pasta cooker

Stainless steel burner outside the vat.

Automatic piezoelectric ignition.

Electric pasta cooker

Heating elements in Aisi 304 stainless steel inside vat, rotatable to facilitate cleaning at the end of each service.



Bain-marie

The secret of correct temperatures

An invaluable ally in the kitchen, this unit makes it possible to heat and maintain any dish to its optimum temperature.

Strengths and benefits

The basin has rounded inner corners and a sloping base to facilitate water drainage and **favor cleaning operations.**





All my recipes at the perfect temperature

Technical details

Basins suitable for GN 1/1 + 1/3 H15 cm containers.

Safety thermostat trips if heating is switched on with no water in the tank.

Water temperature adjustable from 30 to 90 °C.

Water filling by tap and draining by overflow.

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

Gas bain-marie

Stainless steel burners external to the basin, adjusted by thermostatic safety valve with thermocouple.

Electric bain-marie

Armored heating elements outside the tank and thermostatic temperature control.



Neutral elements and compartment bases

Complete and spacious options

Star 110 offers various worktops and basic compartments in stainless steel, all sturdy and easy to clean. Operatively indispensable.

Strengths and benefits

The worktops, without flue apertures, offer **an extensive work surface that can be used** for food preparation and as a support surface.

The basic compartments are available in one or double-front versions of 45 and 90 cm, and can be **fitted with various accessories**, such as drawers, heating units and grid supports.

Tops and compartments are carefully finished to allow **quick, easy cleaning**.



Technical details

Neutral elements

45 and 90 cm modules are available with fixed front panel without drawers, or with one or double-front drawers.

Basic compartments

Quickfit connections for countertop appliances in the range.

Available as open cabinet or fitted with accessories and 45 cm doors, 45 and 90 cm double-front drawers and 90 cm hot ventilated pass-through cabinet with temperature

adjustment between 50 and 90 °C.

Accessories and finishes

Attention to detail

The Star 110 line offers a wide range of accessories and detailing to complete and adapt cooking blocks to every kind of requirement.

Cobalt provides a complete series of reliable highest quality accessories to **optimize and customize each customer's perfect kitchen.**

These include perimeter rails, wainscots, pan stands and water columns. Paneled doors fitted with return springs are available on request.

The Star 110 line also offers **elegant design enhancements**, including paint finishes with scratch-resistant coating in all RAL colors and seamless one-piece worktops.



Technical details

All accessories come in Aisi 304 stainless steel.

Technical data

Key

Mod	Models		Chromed-mixed hotplate		mm	Cooking surface		S	Static oven
	Outside dimensions		Grooved hotplate			Power on the cooking surface		V	Fan oven
	Power supply	Ac	Steel			Drawers			Temperature
	Electric output	Cr	Chrome-plated			Electric oven output			Direct heating
	Gas output	Duplex	Duplex / Mild steel			Gas oven output			Indirect heating
	N° of cooking areas		Wells nr.			GN oven size			Stands
	Smooth hotplate		Well capacity			N° of cooking areas			Open cupboards
	Chromed hotplate		Well size			Output of cooking areas			Open cupboards H2
	Mixed hotplate		GN well size						



Gas ranges and hobs

Mod					S	V			V/Hz		
NC11C9G16	900-550-230h	1x6kW - 1x10kW									16
NC11C9G20	900-550-230h	2x10kW									20
NC114G16	450-1100-230h	1x6kW - 1x10kW									16
NC114G20	450-1100-230h	2x10kW									20
NC119G28	900-1100-230h	3x6kW - 1x10kW									28
NC119G40	900-1100-230h	4x10kW									40
NC1113G40	1350-1100-230h	5x6kW - 1x10kW									40
NC1113G44	1350-1100-230h	4x6kW - 2x10kW									44
NC11FG9G40	900-1100-230h	3x6kW - 1x10kW	11kW		•		539x1018x292h	530x1010			39
NC11FG9G52	900-1100-230h	4x10kW	11kW		•		539x1018x292h	530x1010			51
NC11FG13G56	1200-900-870h	4x6kW - 2x10kW	11kW		•		539x1018x292h	530x1010			55
NC11FGC13G56	1350-1100-870h	4x6kW - 2x10kW	11kW		•		539x1018x292h	530x1010			55 1,4
NC11FE9G28	900-1100-870h	3x6kW - 1x10kW	9kW		•		539x1018x292h	530x1010	VAC400-3N/50-60Hz		28 9
NC11FE9G40	900-1100-870h	4x10kW	9kW		•		539x1018x292h	530x1010	VAC400-3N/50-60Hz		40 9
NC11FE13G44	1350-1100-870h	4x6kW - 2x10kW	9kW		•		539x1018x292h	530x1010	VAC400-3N/50-60Hz		44 9
NC11FEC13G44	1350-1100-870h	4x6kW - 2x10kW	9kW		•		539x1018x292h	530x1010	VAC400-3N/50-60Hz		44 10,4



Gas wok ranges

Mod			
NW114G20	450-1100-870h.	2x10kW	20
NW114G28	450-1100-870h.	2x14kW	28



Solid tops

Mod	mm	mm	kW	S	V	mm	GN	kW	V/Hz	kW	kW
NT11V9G	900-1100-870h.	700x780	1x13kW							13	
NT11FG9G	900-1100-870h.	700x780	1x13kW	•		539x1018x292h	530x1010	11kW		24	
NT11FE9G	900-1100-870h.	700x791	1x13kW	•		539x1018x292h	530x1010	9kW	V400-3N/50-60Hz	13	9
NCT11V9E	900-1100-870h.	720x720	4x4kW						V400-3N/50-60Hz		16
NCT11FE9E	900-1100-870h.	720x720	4x4kW	•		539x1018x292h	530x1010	9kW	V400-3N/50-60Hz		25
NCP1110E	900-1100-870h.	830x660	4x4kW						V400-3N/50-60Hz		16



Glass ceramic ranges and hobs

Mod	mm		S	V	mm	GN	kW	kW	mm	V/Hz	kW
NV114E	450-1100-230h.							2x3,4kW	370x700	VAC400-3N/50-60Hz	10
NV119E	900-1100-230h.							4x3,4kW	750x700	VAC400-3N/50-60Hz	10
NV11FE9E	900-1100-870h.	•	•		539x1018x292h.	530x1010	9kW	4x3,4kW	750x700	VAC400-3N/50-60Hz	14



Induction ranges

Mod	mm	kW		V/Hz	kW
NI11C9E	900-550-870h.	2x5kW	2x280	VAC400-3N/50-60Hz	10
NI114E	450-1100-870h.	4x5kW	2x280	VAC400-3N/50-60Hz	10
NI119E	900-1100-870h.	4x5kW	4x280	VAC400-3N/50-60Hz	14



Fryers

Mod	mm		lt	V/Hz	kW	kW
NF11C4G10	450-550-870h.	1	10		9,5	
NF11C9G10	900-550-8700h.	2	10+10		19	
NF11C4E10	450-550-870h.	1	10	VAC400-3N/50-60Hz		9
NF11C9E10	900-550-8700h.	2	10+10	VAC400-3N/50-60Hz		18
NF114G15	450-1100-870h.	1	15		14	
NF114E15	450-1100-870h.	1	15	VAC400-3N/50-60Hz		12



Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW
NFT11C9GTL	900-550-230h.	•	-	820x419	•	-	-	-	-	-	2		9,5
NFT11C9GTM	900-550-230h.	•	-	820x419	-	-	•	-	-	-	2		9,5
NFT11C9GTR	900-550-230h.	•	-	820x419	-	-	-	-	•	-	2		9,5
NFT11C9GTLC	900-550-230h.	-	•	820x419	-	•	-	-	-	-	2		9,5
NFT11C9GTMC	900-550-230h.	-	•	820x419	-	-	-	•	-	-	2		9,5
NFT119GTL	900-1100-230h.	•	-	754x900	•	-	-	-	-	-	1		16
NFT119GTM	900-1100-230h.	•	-	754x900	-	-	•	-	-	-	1		16
NFT119GTR	900-1100-230h.	•	-	754x900	-	-	-	-	•	-	1		16
NFT119GTLC	900-1100-230h.	-	•	754x900	-	•	-	-	-	-	1		16
NFT119GTMC	900-1100-230h.	-	•	754x900	-	-	-	•	-	-	1		16
NFT119GTRC	900-1100-230h.	-	•	754x900	-	-	-	-	-	•	1		16
NFT11C9EL	900-900-280h.	•	-	820x419	•	-	-	-	-	-	2	V230-3/50-60Hz	10
NFT11C9EM	900-900-280h.	•	-	820x419	-	-	•	-	-	-	2	V400-3N/50-60Hz	10
NFT11C9ER	900-900-280h.	•	-	820x419	-	-	-	-	•	-	2	V230-3/50-60Hz	10
NFT11C9ELC	900-550-230h.	-	•	820x419	-	•	-	-	-	-	2	V400-3N/50-60Hz	10
NFT11C9EMC	900-550-230h.	-	•	820x419	-	-	-	•	-	-	2	V230-3/50-60Hz	10
NFT119EL	900-1100-230h.	•	-	754x900	•	-	-	-	-	-	1	V400-3N/50-60Hz	20
NFT119EM	900-1100-230h.	•	-	754x900	-	-	•	-	-	-	1	V230-3/50-60Hz	20
NFT119ER	900-1100-230h.	•	-	754x900	-	-	-	-	•	-	1	V400-3N/50-60Hz	20
NFT119ELC	900-1100-230h.	-	•	754x900	-	•	-	-	-	-	1	V400-3N/50-60Hz	20
NFT119EMC	900-1100-230h.	-	•	754x900	-	-	-	•	-	-	1	V230-3/50-60Hz	20
NFT119ERC	900-1100-230h.	-	•	754x900	-	-	-	-	-	•	1	V400-3N/50-60Hz	20



Multipla

Mod	mm	mm	lt		V/Hz	kW
NVB11C9E	900-550-870h.	510x306x110h	17	1x4,5kW	VAC400-3N/50-60Hz	4,5



Pasta cookers

Mod	mm	mm	lt		V/Hz	kW
NPC114G	450-1100-870h.	305x510x285h	42	1	VAC230/50Hz	14
NPC11C4E	450-550-870h.	305x340x210h	26	1	VAC400-3N/50-60Hz	7,5
NPC11C9E	900-550-870h.	305x340x210h	26+26	2	VAC400-3N/50-60Hz	15
NPC114E	450-1100-870h.	305x510x285h	42	1	VAC400-3N/50-60Hz	8,5



Grills

Mod	mm	+	mm	V/Hz	kW	✂
NGPL114G	450-1100-230h.	1	380x645		12,5	
NGPL119G	900-1100-230h.	2	780x645		25	
NGW114TE	450-1100-230h.	1	255x640	VAC400-3N/50-60Hz		5,42
NGW119TE	900-1100-230h.	2	545x640	VAC400-3N/50-60Hz		10,83



Bain-marie

Mod	mm	+	mm	V/Hz	kW	✂
NB114G	450-1100-230h.	1	GN1/1+1/3		3.6	
NB114E	450-1100-230h.	1	GN1/1+1/3	VAC230/50-60Hz		2.2



Neutral units

Mod	mm	+	mm	V/Hz	kW	✂
NEN114	450-1100-230h.	-				
NEN114C	450-1100-230h.	•				
NEN119	900-1100-230h.	-				
NEN119C	900-1100-230h.	•				
NEN11C4	450-550-230h.	-				
NEN11C4C	450-550-230h.	•				
NEN11C9	900-550-230h.	-				
NEN11C9C	900-550-230h.	•				



Base Units

Mod	mm	+	+	H2	V/Hz	kW	✂
NBV11C4	450-550-620h.	-	•	-	-	-	
NBV11C9	900-550-620h.	-	•	-	-	-	
NBV114	450-1100-620h.	-	•	-	-	-	
NBV119	900-1100-620h.	-	•	-	-	-	
NBV1110	1000-1100-620h.	-	•	-	-	-	
NBV1113	1350-1100-620h.	-	•	-	-	-	
NBV119AC	900-1100-620h.	-	•	-	VAC400-3N/50-60Hz		2,4

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