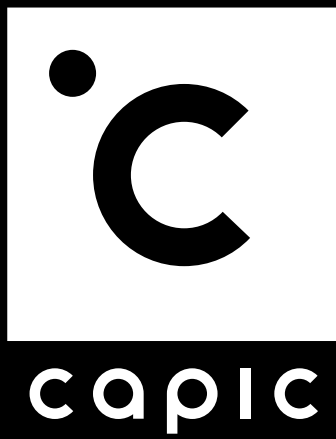
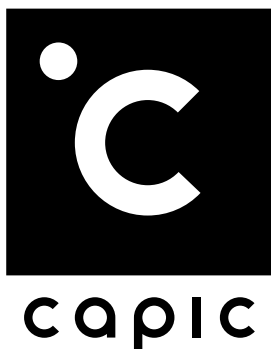




2025 CATALOG



We manufacture professional and industrial cooking equipment for restaurants, central kitchens, collective catering, and the food industry.

With nearly 70 years of expertise, we understand your business and your needs. We are — and strive to remain — your trusted partner in success.

OUR PRICES

This price list indicates prices excluding VAT in euro, in addition to the prevailing rate, for FCA at Capic factory Quimper. Under standard packaging, this public price cancels and replaces previous editions. These prices correspond to standard appliances, without option, without accessory.

The options and accessories are treated separately for each device and must imperatively be ordered and delivered with the corresponding devices.

Free shipping in metropolitan France from 1,800 € net of billing. Wood packaging on request (170 € HT per m³).

OUR COMMITMENTS:

- Designing and manufacturing equipment that ensures performance, reliability, efficiency, and ease of use.
- Ensuring simple and fast installation, operation, and maintenance.
- Delivering custom-made solutions.
- Offering a wide range of equipment to meet all project requirements.
- Providing quick responses to commercial and technical inquiries.

CONTACT US

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capic@capic-fr.com

www.capic-fr.com |   

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971
Guadeloupe

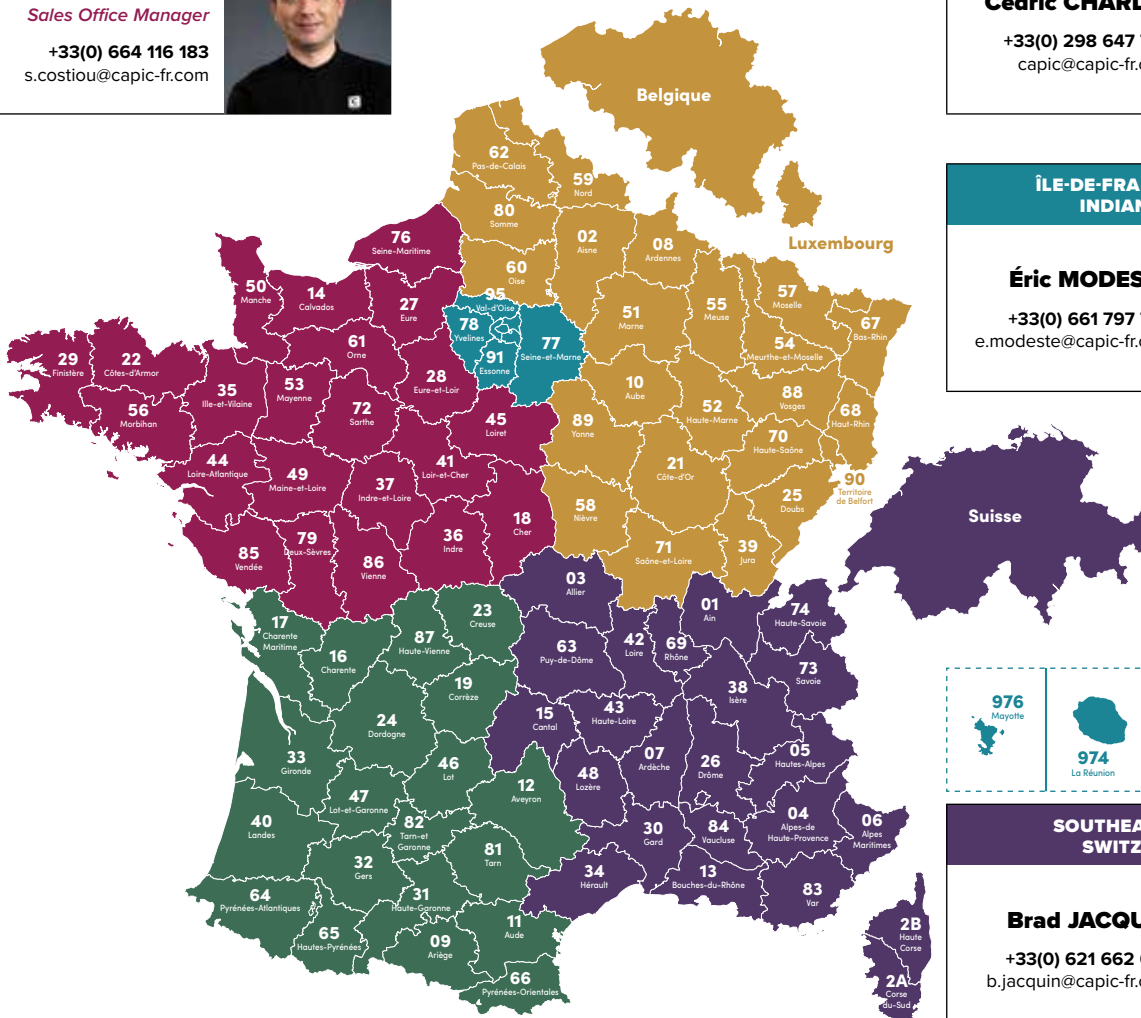
972
Martinique

973
Guyane

DOM-TOM / EXPORT / AFRICA REGION

Tuyen MAI

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t.mai@capic-fr.com

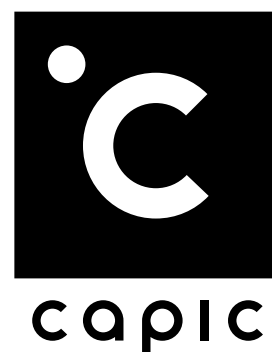


976
Mayotte

974
La Réunion

For your orders

The following information is **ESSENTIAL** to process your order:



TYPE OF ENERGY



Natural gas | Propane gas | Butane gas



230 V single-phase or 400 V three-phase | Neutral wire required | Marine voltages available

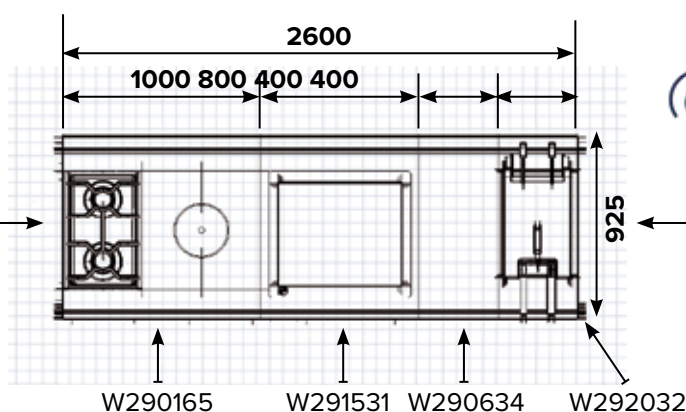
APPLIANCE LAYOUT PLAN – LEFT TO RIGHT CONFIGURATION

Example:

capic

900

Finish for the long side: specify wall-mounted suite or central island configuration.



Natural gas

Finishing: We offer you the possibility to cover the extremities of the cooking lines:

- Short cover panels: for utility pipe access along a wall.
- Long cover panels: for utility pip access from the ground.

To be specified: Wall suite or central island (*option to cover the back of the appliances*).

SEE OPTIONS, PAGE 69



- Without this information, orders cannot be released into production.
- Please send all technical specifications with your order!

UPON RECEIPT

Please unpack the goods immediately. Any damage sustained during transport must be reported without delay.

1. By writing a description of the damage to the product on the delivery note (no need to describe damage to the packaging).
2. Confirm the damage in writing within 24 hours by sending the carrier a letter with acknowledgement of receipt.

OUR PRICES

This price list shows prices in euro ex. VAT. VAT applies for ex-works shipments in standard packaging. This price list supersedes all previous editions. Prices refer to standard equipment and do not include options or accessories, unless explicitly stated.

The options and accessories are processed separately for each appliance and must be ordered and delivered alongside the relevant appliance.



CAPIC, the pleasure of cooking

capic 700 p. 10 › 17

capic 800 p. 18 › 33

capic 900 p. 34 › 51

capic 900 cantilevered p. 52 › 57

capic 1000 charcutier traiteur p. 58 › 66

GENERAL / BESPOKE OPTIONS

ASSEMBLY PRINCIPLES p. 68 › 75

ÉLITE, the Chef's oven
BESPOKE: double access,
training suite, special products p. 76 › 84

UPC – Culinary Production Units p. 85 › 90

ANCILLARY EQUIPMENT

conveyor ovens, smoking kilns, salamanders p. 91 › 93

COMBI OVENS p. 94 › 95

Responsiveness

Quality

Innovation

capic
700

capic
800

capic
900

capic
900
cantilevered

capic
1000
charcutier traiteur

capic
bespoke

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Key Benefits

A wide range of horizontal cooking options.

capic 700

SMALL RESTAURANTS, SNACK FOOD RESTAURANTS

*Compact, powerful,
modular, cost-effective range.*



capic 800

COMMERCIAL CATERING AND SMALL CANTEENS

*Robust, compact
and high-performance.*



capic 900

**RESTAURANTS, BRASSERIES,
CATERERS AND CANTEENS**

More versatile, more performant.



capic 900 cantilevered

**SCHOOLS, CENTRAL KITCHENS,
HOSPITALS, CATERERS AND SMALL INDUSTRIES**

Cantilevered kettles and bratt pans.



capic 1000 charcutier traiteur

**LARGE-SCALE BUTCHERS' SHOPS, CATERERS
AND CANTEENS**



capic bespoke

*Bespoke chef's suite:
CAPIC has the solution for any special requirements.*



Multiple configurations to create a wall or central assembly.

capic ecodesign

A positive approach to ecology thanks to our thoughtfully designed appliances.

CAPIC ecodesign rule

Every kW on an appliance must be optimized to give our customers:

- Energy savings
- Durability
- Speed
- Efficiency



INDUCTION HOBS

- Hob efficiency >90%
- Interchangeable inductor and generator
- 6-mm glass top
- 2–3 times faster temperature rise than a gas burner or electric plate



En partenariat avec

EcoLogic

Our end-of-life recycling rate is 96–100% depending on the appliance, in compliance with WEEE and DEA legislation.



98%

of our suppliers are **French** or **European**.
All our appliances* are manufactured in **Quimper** (France).

*except for salamanders

**BRATT PANS**

- Electronic temperature control bratt pan and kettle modes
- 12 mm thick bimetallic bottom (9+3 mm) Welded tank
- Counterbalanced, double lid.

KETTLES

- Thermostatic digital card for better precision and quicker response
- 316 L 100% welded tank manufactured by CAPIC

**FRYERS**

- Electric: oblong resistance for a greater heat exchange surface
Gas: submerged tubes and flue gas energy exchanger
- 100% welded tank, 1.5–2 mm depending on the model
- Yields 15–60 kg/hr (French fries) depending on the model

**EASY TO CLEAN**

Stainless steel wire grill and basin, machine washable.
Open burner



Drip drawer under open burner and solid top



Sealed electric plates



*Compact footprint
maximum efficiency*

capic
700

ELEVATE YOUR CATERING

Compact

Powerful

Modular

Cost-effective range



- **IMPROVED ERGONOMICS
AND EASIER CLEANING**
- **EASIER MAINTENANCE**
- **HYGIENE DRAWERS**
- **WATERTIGHT ELECTRIC PLATES**

FEATURES

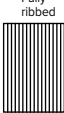
- **Top thickness: 2-mm**
- ALL STAINLESS STEEL structure
- 1 mm front and sides
- Depth: 725 mm
- Top height: 270 mm
+ back splash guard, height: 100 mm
- Height with 900/930 base
- Electric self-ignition on gas appliances
- Wide range of room temp., hot and refrigerated bases
- Bridge support or cantilevered (pages 72, 73)
- Fixed or mobile, against a wall or central, one-piece, 2 mm upon request

Depth: **725 mm**Top thickness **2 mm**

CONFIGURATION	TOP ONLY		CODE	PRICE EX-VAT
 	OPEN BURNERS			
	FRONT 400	AV1 – 2 BURNERS Power: 2x4.8 kW 1 stainless steel pan supports, 300x550 mm	W540511	1817
 	FRONT 800	AV18 – 4 BURNERS Power: 4x4.8 kW 2 stainless steel grids, 300x550 mm	W540211	3327
 	AV2 – SOLID TOP			
	FRONT 400	1 plate on fire bricks, 400x550 mm Power: 6 kW	W540413	1664
 	AV19 – OPEN BURNERS + SOLID TOP			
	FRONT 800	2 open burners under a 300x550 mm stainless steel pan support Power: 2x4.8 kW + 1 solid top , 400x550 mm Power: 6 kW	Burners on left	
			W540112	3210
			Burners on right	
W540111	3210			
  	AV24 – COMPACT			
	FRONT 1000	<u>Top:</u> 4 open burners under a 300x550 mm stainless steel pan supports Power: 4x4.8 kW + 1 solid top , 400x550 mm Power: 6 kW <u>Base unit:</u> 1 electric or gas oven (interior 530x450x290). OR legs, cupboard, hot cupboard (page 16)	Top only	
			W542511	5171
			Elec. oven. (4.2 kW)	
			W542551	8342
			Gas oven (8 kW)	
W542561	7991			

CONFIGURATION	TOP ONLY	CODE	PRICE EX-VAT
 	ELECTRIC COOKING PLATES Top finish designed for enhanced hygiene. 7-position power selector switch.		
	FRONT 400 AV11 – 2 ELECTRIC PLATES 1 smooth plate, 300x300 mm (4 kW) at the back + 1 smooth plate, 220x220 mm (2.6 kW) at the front 400Vx3+N+E	W540711	1982
 	FRONT 800 AV20 – 4 ELECTRIC PLATES 2 smooth plates, 300x300 mm (2 x 4 kW) at the back + 2 smooth plates, 220x220 mm (2 x 2.6 kW) at the front 400Vx3+N+E	W540311	3844
 	AV10 – CERAMIC HOBS		
	FRONT 400 2 hobs under a 325x530x5 mm ceramic top. Power: 2x3.8 kW 400Vx3+E not interchangeable	W541611	2340
 	AV17 – INDUCTION HOBS		
	FRONT 400 2 hobs under a 325x600x5 mm ceramic top. Control by knobs. Power: 2x3 kW 230Vx1+E not interchangeable Heating zone Ø210 mm.  Not available in combination with oven.	W541711	5406
 	AV16 - BAIN-MARIE		
	FRONT 400 Tank 306x510x220 mm for GN 1/1 tray. Depth: 150 mm (not supplied). Power: 2.4 kW 230V+N+E	W540811	1870
 	AV6 – FLAT TOP UNIT		
	FRONT 200 Stainless steel top, full front	W540602	560
	FRONT 400 Stainless steel top, full front	W540604	660
	FRONT 800 Stainless steel worktop, full front	W540608	888

Depth: **725 mm**Top thickness **2 mm**

CONFIGURATION	TOP ONLY	CODE	PRICE EX-VAT
  	CAST IRON GRIDDLE Removable splash guard and scraper included.		
	FRONT 400 1 RIBBED AND INCLINED PLATE 400x550 mm AV13 – Electric: 5 kW (400Vx3+E) AV4 – Gas 8 kW	 W540911 W540912	 2798 1847
	STAINLESS STEEL SMOOTH GRIDDLE Welded splash guard, scraper included.		
	FRONT 400 1 PLATE, 400x550 mm AV9I – Elec. thermostatic: 5 kW (400Vx3+E) AV3I – Gas (7.2 kW)	 W540916 W540917	 3439 3180
  	OPTIONS		
	 1/2 ribbed  Fully ribbed - 1/2 ribbed - Fully ribbed - Mirror-polished chrome finish	X050972 X050973 X050974	542 777 590
	FRONT 800 1 PLATE, 800x550 mm AV29I - Electric: 10 kW (400Vx3+E) - 2 heating zones - Grease collection drawer	 W542916	 5342
	OPTIONS  1/2 ribbed - 1/3 ribbed - 1/2 ribbed - Mirror-polished chrome finish	 X050981 X050982 X050980	 666 777 820
  >30 kg/hr	AV31 – PASTA COOKER		
	FRONT 400 1 25 L tank, elec. (10 kW) 400Vx3+N+E with lid Manual lifting of both half-baskets 2 baskets: 310x120x185 mm Front drain.	 W541131	 4795
	OPTIONS - 1 portion basket: 120x120x200 mm (qty 6 max.) - 1 large basket: 380x270x180 mm		
		X291104 X291102	184 577

CONFIGURATION	TOP ONLY	CODE	PRICE EX-VAT
 >25 kg/h	FRYER top unit only Digital control with melting functionality. Front drain.		
	FRONT 400 AV15 – FRYER, 15 litres 1 elec. tank 10 kW(400Vx3+N+E) 1 basket, 360x270x125 mm	W541031	2863
 >25 kg/h  2 x 15 kg/hr	FRYER on top of closed cupboard Digital control with melting functionality. Drain located beneath the tank. Oil tray not supplied.		
	FRONT 400 AV815 – FRYER, 15 litres 1 tank 10 kW (400Vx3+N+E) 1 basket, 360x270x125 mm	W541033	3309
	FRONT 400 AV25 – FRYER, 18 litres 1 tank 13 kW (230Vx1+E) 1 basket, 360x270x125 mm (Tray storage not possible in the cupboard)	W541032	5330
	OPTIONS AV15 - AV815 - AV25		
	- half-baskets, 360x140x125 mm (set of 2) - 1 basket, 360x270x125 mm (per unit) - Oil tray with filter	X082033 X291005 X543001	331 301 442
	FRONT 500 AV12 - FRYER, 2x8 litres 2 independent electric tanks 2x6 kW (400Vx3+N+E) 300x210x220 mm tank with cold zone 240x190x140 mm basket	W541231	5629
	OPTION AV12		
	- Oil tray with filter	X543001	442
	AV8 – SALTING UNIT – Digital controls.		
	FRONT 400 Neutral: Removable GN 1/1 container, depth 150 mm	W542211	777
	Heating: hot holding mode On/Off switch. 230Vx1+E	W542311	2000
	AV30 – ELECTRIC INFRARED RAMP		
	1000 W (230Vx1+E)	W382210	1066
	FILTRECAPIC Filter for use with any make and model of fryer. On wheels.		
	Usable capacity: 35 litres Power: 0.15 kW (230Vx1+E) Ext. dimensions 400x720x450 mm	without melting system	
		W013005	3703
		with melting system	
		W013011	4096

BASE UNITS

Adjustable feet – height 630/660 mm – designed for installation under copic 700 tops.

CONFIGURATION	FEATURES			FRONT	CODE	PRICE EX-VAT
	LEGS					
	Square tubes, 30x30 mm, with a lower shelf			400	W543010	425
				800	W543011	525
				1000	W543012	607
				1200	W543013	677
 	OPEN OR CLOSED CUPBOARD					
	FRONT	OPEN CUPBOARD		CLOSED CUPBOARD		SHELF
	400	W543021	666	W543031	813	X043401 131
	800	W543023	841	W543033	1207	X043201 184
	1000	W543024	918	W543034	1318	X043204 220
	1200	W543025	1024	W543035	1394	X043202 272
	OPTION (not compatible with hot cupboard)					
	5 GN 1/1 storage levels			400	X543002	254
	HOT CUPBOARD (1 shelf included)					
	- 1-door, 850 W 230Vx1+E			400	W543041	1928
	- 2 doors, 1.5 kW 230Vx1+E.			800	W543043	2382
	- 2 doors, 2.1 kW 400Vx3+E			1000	W543044	3086
	- 2 doors, 2.1 kW 400Vx3+E			1200	W543045	3303
	DRAWERS					
	2 sliding drawers for GN 1/1 trays (not supplied)			400	W543403	1489
	REFRIGERATED CUPBOARD using R455A (GWP < 150)					
	Tropicalised unit (designed for 43 °C ambient temperature). Supplied with a compressor on the right, auto-defrost. Electronic regulation. Trays and racks not included. Reinforced isolation. Programmable digital thermostat, +4 °C +8 °C. Openworked doors. (230Vx1+E)					
	 Sliding drawers recommended under griddle and plancha. Regular cleaning of the condenser recommended.					
	DOORS					
	4 GN 1/1 rack levels per door. Static evaporator.					
	• 2 doors			1200	W543111	6476
	• 3 doors			1600	W543112	7655
	• 4 doors			2000	W543113	8661
	SLIDING DRAWER – Ventilated evaporator for GN 1/1 tray, height: 150 mm at the top and 100 mm at the bottom.					
	• 2 sliding drawers			1200	W543115	6993
	• 4 sliding drawers			1600	W543116	8930
	• 6 sliding drawers			2000	W543117	11697
	STATIC OVEN					
	Interior 530x450x290 supplied with a GN 1/1 wire grill. Thermostat.					
	 - ELEC 4.2 kW 400Vx3+E			800	W543051	3614
	 - GAS 8 kW			800	W543061	3168



Electric model:

TILTING BRATT PANS

Tank with rounded internal corners, **12 mm thick BIMETALLIC bottom**.
Double lid. Large spout.
Electric tilting to drain completely, with stops in any position.
Electric version: with sequential thermostatic control (400Vx3+N+E).

FEATURES				CODE	PRICE EX-VAT
SURFACE AREA IN DM ²	ENERGY	POWER IN KW	TANK DIM. LXDHX		
FRONT 800 30	ELEC.	6	665x480x200 mm (65 litres)	W545006	9876

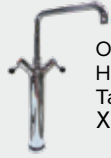


BAIN-MARIE KETTLE

Stainless steel 316 L tank with welded top.
Drain valve. Removable strainer. Pressure control and safety valve.
Sequential thermostatic regulation (400Vx3+N+E).
Hot/cold water supply by fixed tap control on the front panel. Counterbalanced lid.
Automatic water level control in the double skin.

FEATURES				CODE	PRICE EX-VAT
CAPACITY IN L	ENERGY	POWER IN KW	TANK DIM. ØXD		
FRONT 800 60	ELEC.	9	500x360 mm	W544101	8772

GENERAL OPTIONS capic 700 (Enamelling not available)

FEATURES	CODE	PRICE EX-VAT	FEATURES	CODE	PRICE EX-VAT
Built-in electric ignition on all gas appliances No need to plug into an electrical outlet.			SAFETY BAR stainless steel Ø 38 (per linear metre)	X541001	437
STAINLESS STEEL BACK COVER - Length: 400 mm - Length: 800 mm Others lengths (per linear metre)	X549030 X549031 X549032	189 267 372	ELECTRIC OUTLET on the front centre of a flat-top unit - Single 10 A outlet	X300312	272
LATERAL COVER - For suite against a wall - For central suite	X549035 X549036	143 284	HOT/COLD WATER SUPPLY with tap hole included on flat-top unit.		
4 POLYAMIDE WHEELS Height 125 mm, stainless steel frame 2 with brakes at front ≥ 500 (excluding fryers)	X087007	460	 Gooseneck tap Standard tap hole Ø 32 X902001 184	 On water column Height: 500 mm Tap hole Ø43.8 X902002 1294	
ADJUSTABLE STAINLESS STEEL FEET Height 30 (per unit) for built base	X087011	38	Tap hole (not included), specify Ø:	X902004	126
PLATING SHELF Removable, stainless steel - Length: 500 mm - Length: 800 mm	X081002 X081003	206 220	 SLIDING DRAWER WITH DRAWER FRAME for a GN 1/1 drawer incl., depth 100 mm, for 400 mm flat-top unit	X081113	612



*Robust, compact
and high-performance*

capic
800

COMMERCIAL SMALL-SCALE CATERERS

A wide selection
of modules to meet
every requirement.

The ideal range for brasseries,
traditional restaurants, care homes,
nurseries and culinary schools.

*Optional special finishes: one-piece top,
plating bars*



FEATURES

- **Top thickness: 3 mm**
- All stainless steel 2 mm structure
- Fronts and sides, 1 mm
- Depth: 836 mm (front-to-back)
- Top height: 270 mm
+ back splash guard height: 120 mm
- Height with 900/930 base
- Wide range of neutral, hot and refrigerated bases
- Bridge support or cantilevered
- Fixed or mobile version, against a wall, and monobloc on demand

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN		
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR
	6 KW BURNERS Removable burners with controlled flame.						
	C5 – 2 BURNERS Front 400 2x6 kW 1 400x600 mm grid	W380511 2340	W380521 2874	W380531 3051	W380541 3925		
	C2 – 4 BURNERS Front 800 4x6 kW 2 400x600 mm grids	W380211 4167	W380221 4743	W380231 5076	W380241 6486	W380251 7568	W380261 6810 W380271 10640
	RECORD CR2 6 BURNERS Front 1200 6x6 kW 3 400x600 mm grids	TOP ONLY	ON AN ELEC. OVEN		ON A GAS OVEN		
			+ CUPBOARD CLOSED	+ HOT CUPBOARD	+ CUPBOARD CLOSED	+ HOT CUPBOARD	
		W382611 6340	W382651 10300	W382652 11510	W382661 9489	W382662 11421	
		Electric ignition 230Vx1+N+E				X901505	696
	6 KW + 8 KW BURNERS Brass burner crowns.						
	C5N 2 BURNERS Front 400 6kW + 8kW 1 pan support, 400x600 mm	W380513 2460	W380523 2994	W380533 3171	W380543 4045		
	C2N 4 BURNERS Front 800 2x6kW + 2x8kW 2 pan supports, 400x600 mm	W380213 4407	W380223 4983	W380233 5316	W380243 6726	W380253 7808	W380263 7050 W380273 10880
	8 KW BURNER Brass burner crown.						
	C5S – 1 BURNER Front 400 Single 10 kW 1 pan support, 400x600 mm	W388511 2128	W388521 2774	W388531 3009	W388541 3850		

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
	6 KW BURNERS + SOLID TOP							
	C1 2 BURNERS + SOLID TOP Front 800 2 BURNERS 2x6 kW, pan support, 300x600 mm Solid top: 8kW, plate, 500x600 mm Central bullseye	Burners on left						
		W380111 4248	W380121 4743	W380131 5076	W380141 6486	W380151 7568	W380161 6810	W380171 10640
		Burners on right						
		W380112 4248	W380122 4743	W380132 5076	W380142 6486	W380152 7568	W380162 6810	W380172 10640
	RECORD CR1 Front 1200 2 BURNERS on left 2x6 kW, pan support, 300x600 mm + 1 SOLID TOP 8 kW plate, 500x600 mm + 2 BURNERS on right 2x6 kW, pan support, 400x600 mm	TOP ONLY	ON AN ELEC. OVEN		ON A GAS OVEN			
			+ CUPBOARD CLOSED	+ HOT CUPBOARD	+ CUPBOARD CLOSED	+ HOT CUPBOARD		
		W382511 5929	W382551 9953	W382552 10958	W382561 9541	W382562 10523		
		Electric ignition 230Vx1+N+E				X901504	583	
	CAPICHEF Cooking unit, single top, front 2000 2 gas burners under 300x550 mm stainless steel pan supports (2x4.8 kW) + 1 400x500 mm gas solid top (6 kW) + 2 gas burners under a 300x550 mm grid (2x4.8 kW) + 1 thermostatic electric stainless steel plancha (3 kW) with surrounding drip channel, drawer on the front + 1 x 8-litre electric fryer (6 kW), tap on front by tap on the front. 240x190x140 mm basket							
	TOP ONLY							
	Standard (from left to right) 2 BURNERS + 1 SOLID TOP + 2 BURNERS + 1 PLANCHA + 1 FRYER				W382711	14058		
	C4 – SOLID TOP GAS							
	Front 500 8 kW 1 400x600 mm plate Central bullseye	W380413 2821	W380423 3596	W380433 3867	W380443 4343			
	Front 800 8 kW 1 800x600 mm plate Bullseye on the left	W380411 3139	W380421 4090	W380431 4454	W380441 5536	W380451 6880	W380461 6440	

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN		
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR
 	C4E – ELECTRIC SOLID TOP (FLUSH) 400Vx3+N+E not interchangeable						
	1 PLATE 300x600 mm Front 400 5 kW	W380412 3174	W380422 3950	W380432 4226	W380442 4700		
 	ELECTRIC COOKING PLATES Top finish designed for enhanced hygiene. 7 position switch. 400Vx3+N+E not interchangeable						
	C7 2 ELEC. PLATES 300x300 mm Front 400 2x4 kW	W380711 2909	W380721 3544	W380731 3767	W380741 4613		
 	C16 – CERAMIC HOBS 400Vx3+E not interchangeable						
	2 HOBS Front 400 2x4 kW 1 ceramic plate 325x650x6 mm	W381611 3885	W381621 4489	W381631 4643	W381641 5130		
	OPTIONS					CODE	PRICE
	- Pan detection for 2 ceramic hobs					X901020	912
	- Digital sequential regulation with pan detection					X901032	954
	4 HOBS Front 800 4x4 kW 2 ceramic plates 325x650x6 mm	W381612 7503	W381622 8202	W381632 8507	W381642 9917	W381652 11122	
	OPTIONS					CODE	PRICE
	- Pan detection device for 4 ceramic hobs					X901021	1817
	- Digital sequential regulation with pan detection					X901042	1900

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
 	C17 – INDUCTION HOBS With power regulation 400Vx3+E not interchangeable							
	2 HOBS Front 400 2x3.5 kW 1 ceramic plate 325x650x6 mm	W381711 7134	W381721 7698	W381731 7819	See options below	X	X	X
	2 HOBS Front 400 2x5 kW 1 ceramic plate 325x650x6 mm	W381715 8090	W381725 8574	W381735 8725	See options below	X	X	X
	4 HOBS Front 800 4x3.5 kW 2 ceramic plates 325x650x6 mm	W381712 13265	W381722 13954	W381732 14256	See options below	X	X	X
	4 HOBS Front 800 4x5 kW 2 ceramic plates 325x650x6 mm	W381717 13647	W381727 14330	W381737 14631	See options below	X	X	X
	OPTIONS					CODE	PRICE	
	- 1 remote generator (max. distance 5 metres) for 2 hobs					X901703	854	
	- 2 remote generator (max. distance 5 metres) for 4 hobs					X901704	1465	
	- Higher frame for ventilation mandatory if hot or refrigerated cupboard base with 100-mm stainless steel feet instead of standard feet:							
	for front 800					X901706	495	
for front 1200					X901707	601		
for front 1600					X901708	696		
for front 2000					X901709	801		
 Tray as an option  Strips and trays as options	C8 – BAIN-MARIE Welded tank for GN tray depth: 150 (not supplied). Heating elements in the tank. Regulation by thermostat, 30–110 °C. Drain via waste plug to be connected. Hot or cold water supply.							
	Front 400 1 tank 306x510x220 mm Elec. 2.4 kW 230Vx1+E	W380811 2357	W380821 2674	W380831 2863	See options below Offset drain X901039	X	X	X
	Front 800 1 electric tank 630x510x220 mm 7.2 kW 400Vx3+E	W380815 3298	W380825 3756	W380835 4196	See options below Offset drain X901039	X	X	X
	OPTIONS					CODE	PRICE	
	- Joining strip between GN trays, length 325 mm					X900421	48	
- Joining strip between GN tray, length 530 mm					X900422	66		
- Remove bain marie to drain if hot or cold cupboard as base					X901039	425		

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN		
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR
 Model with fully ribbed plate as an option   1/2 ribbed Fully ribbed	C15S - PLANCHA Special smooth, 15-mm stainless steel plate. Scraper included. Surrounding drip gully. Grease collection drawer.						
1 PLATE 340x515 MM Front 500 3 kW 400Vx3+E 1 thermostatic heating zone	W381512 5060	W381522 5723	W381532 5869	W381542 6604			
OPTIONS						CODE	PRICE
- Mirror-polished chrome finish						X050974	590
- 1/2 ribbed plate						X050975	490
- Fully ribbed plate						X050976	724
- Removable splash guard						X900631	101
- Water feed channel controlled on front, waste filter, external drain to be connected.						X051521	666
 Model with 1/3 ribbed plate as an option   1/3 ribbed 1/2 ribbed	C15 - PLANCHA Special smooth, 15-mm stainless steel plate. Scraper included. Surrounding drip gully. Grease collection drawer.						
1 PLATE 620x515 MM Front 800 Elec. 6 kW 400Vx3+E 2 thermostatic heating zones	W381511 6570	W381521 7503	W381531 7861	W381541 8938	W381551 9836		
Gas 10 kW	W381515 5506	W381525 6345	W381535 6710	W381545 7849		X	
OPTIONS						CODE	PRICE
- Mirror-polished chrome finish						X050980	820
- 1/3 ribbed plate						X051501	495
- 1/2 ribbed plate						X051502	706
- Removable splash guard						X900630	143
- Water feed channel controlled on front, waste filter, external drain to be connected.						X051521	666
- Electric ignition for gas model						X901501	279
	CELSIUS PLANCHA Special smooth, 15-mm stainless steel plate. Scraper included. High performance.						
1 PLATE 620x550 MM Front 800 Elec. 16 kW 400Vx3+N+E	W381518 12 785	W381528 13 739	W381538 14 109				
OPTIONS							
- Mirror-polished chrome finish						X050980	820
- Removable splash guard						X900630	140

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
  	C9F – CAST IRON GRIDDLES Removable splash guard and scraper included. Grease collection drawer. 1 ribbed and tilted plate 400x550.							
	Front 400 Electric 5 kW 400Vx3+E not interchangeable Thermostatic	W380911 3121	W380921 3627	W380931 4073	W380941 4566			
	Front 400 Gas 8 kW	W380912 2434	W380922 3063	W380932 3185	W380942 3943			
    1/2 ribbed  Fully ribbed	STAINLESS STEEL GRIDDLES Welded splash guard and scraper included. Grease collection drawer.							
	C9I – 1 SMOOTH PLATE 400x550							
	Front 400 Electric 5 kW 400Vx3+E. Thermostatic	W380916 3867	W380926 4396	W380936 4584	W380946 5382			
	Front 400 Gas 7.2 kW	W380917 3486	W380927 3990	W380937 4238	W380947 5076			
	OPTIONS					CODE	PRICE	
	- Mirror-polished chrome finish					X050974	590	
	- 1/2 ribbed plate					X050972	542	
	- Fully ribbed plate					X050973	777	
	- Option to join 2 x 400 griddles with a single 800-mm band along the front					X299011	offered	
	C29I – 1 SMOOTH 800X550 PLATE 2 independently controlled heating zones with thermostat.							
Front 800 Electric 10 kW 400Vx3+E.	W382916 7297	W382926 8197	W382936 8585	W382946 9600	W382956 10874	W382966 10512	W382976 13624	
Front 800 Gas 14.4 kW	W382917 6100	W382927 6922	W382937 7051	W382947 8108	X	X	X	
OPTIONS					CODE	PRICE		
- Removable drawer for direct draining in the cupboard (GN 1/1 collection tray included)					X051522	502		
- Mirror-polished chrome finish					X050980	820		
- 1/3 ribbed plate					X050981	666		
- 1/2 ribbed plate					X050982	777		
- Electric ignition					X901501	279		
 1/3 ribbed  1/2 ribbed								

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN		
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR
 	C9V – LAVA STONE CHARGRILL Removable 310x440 mm grill made of stainless steel bars, 3 adjustable levels. Splash guard. Electric ignition not available.						
Front 400 Gas 13 kW	W380919 3680	W380929 4284	W380939 4507	W380949 5165			
 	C18 – BRATT PAN Can be used as a: plancha, frying pan, bain-marie. 12-mm bimetallic bottom. Waste drainage with Ø60 waste plug. GN tray provided in the cupboard.						
1 TANK 300x510x100 MM 1 GN 1/1 tray Front 400 Elec. 3 kW 400Vx3+N+E not interchangeable	X	W381822 6259	W381832 6416	X	X	X	X
1 TANK 630x510x100 MM 2 GN 1/1 trays Front 800 Elec. 6 kW 400Vx3+N+E not interchangeable 2 independently controlled thermostatic heating zones	X	W381821 8084	W381831 8461	X	X	X	X
 	Gas 10 kW	X	W381825 6922	W381835 7304	X	X	X

CONFIGURATION	FEATURES						CODE	PRICE EX-VAT
	FRONT	PRODUCT CAPACITY	VOLUME	POWER	BASKET	RAISING		
	C12S – FRYER top only Digital control with melting functionality. Front drain.							
	400	20 kg/h	10 litres	10 kW 400Vx3+N+E	1 basket 360x140x125 mm	Manual	Fryer on the left W381038	3291
							Fryer on the right W381039	3291
	C12 – FRYER on closed cupboard 2 separate tanks. Digital control with melting functionality. 1 oil tray with filter.							
	500	15 kg/h x2	8 litres x2	6 kW x2 400Vx3+N+E	2 baskets 240x190x140 mm	Manual	W381231	5987
	OPTION							
	- 230 V mono version						X013019	625
	C10 – HR FRYER on closed cupboard Digital control with melting functionality. 1 oil tray with filter. Electric ignition for gas model.							
	400	>25 kg/h	15 litres	10 kW 400Vx3+N+E	1 basket 360x270x125 mm	Manual	W381031	4878
	400	>35 kg/h	26 litres	20 kW	1 basket 360x270x125 mm	Manual	W381035	6805
	OPTIONS							
	- half-baskets 360x140x125 (set of 2)						X082033	331
	- 1 additional large basket, 360x270x125 mm						X291005	301
	C20 – TURBOFRIT on closed cupboard Digital control with melting functionality. 1 oil tray with filter.							
	400	50–60 kg/h	20 litres	20 kW 400Vx3+N+E	1 basket 360x270x125 mm	Manual	W382031	5864
					1 basket 360x270x125 mm	Automatic raising	W382033	7797
					2 half-bas- kets 360x140x125 mm		W382032	9230
	OPTIONS							
	- half-baskets 360x140x125 (set of 2)						X082033	331
	- 1 additional large basket, 360x270x125 mm						X291005	301
OPTIONS FOR ALL FRYERS							CODE	PRICE
	- Fish plate for C10 - C20						X291003	485
	- Bottom grid filter for C10 - C20						X291007	485
	- 40 L oil tray with filter on wheels						X291004	648
	- FILTRECAPIC 35 L, 0,15 kW 230Vx1 on wheels (ext. dim. 400x720x450 mm)							
	- without fat melting system						W013005	3703
	- with fat melting system						W013011	4096

FEATURES	TOP ONLY	ON A CUPBOARD			
		OPEN	CLOSED		
 Infra-red ramp optional	C22 – SALTING UNIT Includes 1 embedded, removable GN 1/1 top tray. Depth 150 mm.				
	NEUTRAL Front 400	W382211 1047	W382221 1716	W382231 1870	
	HEATED Front 400 1000 W 230Vx1+E On/Off switch.	W382311 2199	W382321 2745	W382331 2980	
	OPTION		CODE	PRICE	
	- Optional 1000W infrared heating ramp for salting unit (230Vx1+E)		X382210	959	
	C11 – PASTA COOKER 1 x 30 L electric tank 10 kW 400Vx3+N+E. Automatic water level and skimming. 2 baskets, 310x120x185 mm				
	MANUAL RAISING Front 400 more than 35 kg/h	X	X	W381131 5711	
		OPTIONS (only with manual raising)		CODE	PRICE
		- 1 portion basket 120x120x200 mm (qty 4 max. per tank)		X291104	184
		- additional 1/2 basket 310x120x185 mm (per unit)		X291103	531
	- 1 large basket 380x270x180 mm		X291102	577	
AUTOMATIC RAISING Front 400	X	X	W381132 8872		
  Swid and tray not supplied	C13 – BAC DU CHEF For full or perforated GN 1/1 tray, not included. With hot/cold water gooseneck tap. Drain via waste plug to be connected.				
	Front 400	W382811 2176	W382821 2763	W382831 2904	
	OPTIONS		CODE	PRICE	
	- Stainless steel handspray mixer tap		X902006	1482	
	- Support hook for Swid-type immersion circulator		X382801	161	

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
	C6 – FLAT TOP UNIT Stainless steel top. *Full panel without feet to be attached to the left or right side of a base unit.							
	Front 100	W380601 625		W380631* 818				
	Front 200	W380602 625		W380632* 818				
	Front 300	W380603 696	W380623 1247	W380633 1411				
	Front 400	W380604 753	W380624 1300	W380634 1529	W380644 2351			
	Front 500	W380605 902	W380625 1482	W380635 1781	W380645 2868			
	Front 600	W380606 1059	W380626 1623	W380636 2006				
	Front 700	W380607 1207	W380627 1711	W380637 2170				
	Front 800	W380608 1270	W380628 1834	W380638 2211	W380648 3609	W380658 4771	W380668 4078	W380678 7081
	Front 900	W380609 1377	W380629 2128	W380639 2499				
	Front 1000	W380610 1482	W380620 2422	W380630 2787	W380640 4479			
	Front 1200	W387612 1795	W387622 3009	W387632 3609	W387642 4865			
	OPTIONS					CODE	PRICE	
	SLIDING DRAWER with frame to hold a GN 1/1 tray, depth 100							
	- For flat-top unit from 400 to 700 (per unit)					X081113	612	
- For flat-top unit from 800 to 1200 (set of 2)					X081123	1171		
NON-STANDARD PANEL: For a specific size of flat-top unit (except oven and hot cupboard), add 30% to the nearest flat-top price. For example, for a single 740-mm top: add 30% to the price of W380608.								
	OPTIONS					CODE	PRICE	
	WORK TABLE Front 800 - 3 mm top with front and back upstand.							
	- Top only					X082001	730	
	- Worktop with Ø38 mm legs					X082002	1300	
	- Price per additional 10 cm (top only)					X082003	154	
	- Price per additional 10 cm (top and legs)					X082004	220	

BASE UNITS to combine with one or more tops.

On adjustable feet – height 630/660 – designed to be installed under the **copic 800** tops. Please note that some configurations are not possible.



LEGS

FEATURES	FRONT	LEGS	SHELF
Ø 70 round stainless steel tubes with stainless steel frame on adjustable feet (not available with wheels and stainless steel feet).	400	W383008 777	X293059 143
	500	W383009 783	X293061 154
	800	W383011 1007	X293062 206
	1000	W383012 1113	X293063 260
	1200	W383013 1223	X293064 296
	1400	W383014 1405	X293065 331
	1600	W383015 1589	X293067 360
	2000	W383017 1787	X293069 401



OPEN OR CLOSED CUPBOARD (Sanitary finish: see Options on page 69)

FRONT	OPEN CUPBOARD		CLOSED CUPBOARD				SHELF	
			SWING DOOR		SLIDING DOOR			
400 500 600	W383021	677	1 door				X293021	131
	W383022	771	W383031	831			X293022	149
	W383026	813	W383032	877			X293026	196
700 800 900 1000 1200 1600	W383026	813	W383030	954				
			2 doors		2 doors		X293028	201
	W383028	854	W383002	994	W383037	1705		
	W383023	954	W383033	1324				
	W383029	1024	W383003	1424			X293025	290
	W383024	1066	W383034	1606	X293027	401		
	W383025	1218	W383035	1817				
W383027	1553			W383039			2140	

OPTIONS (not compatible with hot cupboard)

CODE	PRICE
- 5 GN 1/1 storage levels for 400-mm front	X293001 254
- Removable frame for 5 GN 1/1 levels (per unit) (you will require Qty 1: 500–700; Qty 2: 800–1000; Qty 3 for 1200 and Qty 4 for 1600)	X293002 279

HOT CUPBOARD

1 shelf included.

FRONT	POWER	SWING DOOR	SLIDING DOOR	SHELF
1 door				
400	850 W 230Vx1+E	W383041 1694		X X
2 doors				
800	1.5 kW 230Vx1+E	W383043 2516		X X
1200	2.1 kW 400Vx3+E	W383045 3497	W383046 3561	



DRAWERS

	FRONT	NEUTRAL	HEATED 1000 W 230Vx1+E	
- 2 sliding drawers 2 GN 1/1. Depth: 150 mm. Trays not included.	400	W383081 1494	W383411	3685
- 1 sliding drawer for plates	400		W383421	3408

X Configuration not possible

BASE UNITS to combine with one or more tops.

On adjustable feet – height 630/660 – designed to be installed under the **copic 800** tops. Please note that some configurations are not possible.

CONFIGURATION	FEATURES	FRONT	CODE	PRICE EX-VAT
	GN 2/1 STATIC OVEN			
	External dimensions 800x835x630 mm Internal dimensions 650x530x280 mm Thermally insulated. 6-mm steel removable bottom. Double-walled, thermally insulated, counterbalanced door. Control panel protected from heat and steam. Supplied with 1 x GN2/1 grill.			
	ELECTRIC: 5.1 kW 400Vx3+E GAS: 10 kW	800	W383051	3802
	GN 1/1 PULSED AIR OVEN			
	External dimensions 800x835x630 mm. Internal dimensions 590x370x400 mm. 5xGN 1/1 levels spaced of 60 mm. Thermally insulated walls and steam splash. Glass door. Control panel protected from heat and steam. Supplied without grill. Removable grill holder.			
	ELECTRIC: 6 kW 400Vx3+N+E	800	W383071	6517
 	REFRIGERATED CUPBOARD using R455A (GWP < 150)			
	Tropicalised unit (designed for 43 °C ambient temperature). Supplied with a compressor on the right, auto-defrost. Electronic regulation. Trays and racks not included. Reinforced isolation. Programmable digital thermostat, +4 °C +8 °C. Openworked doors. 230Vx1+E.			
	 Sliding drawers recommended under griddle and plancha. Regular cleaning of the condenser recommended.			
	DOORS 4 x GN 1/1 rack levels per door. Static evaporator. • 2 doors • 3 doors • 4 doors	1200 1600 2000	W383111 W383112 W383113	6687 7786 8995
	SLIDING DRAWERS for GN 1/1 tray, height: 150 mm at the top and 100 mm at the bottom. Ventilated evaporator • 2 sliding drawers • 4 sliding drawers • 6 sliding drawers	1200 1600 2000	W383115 W383116 W383117	7252 9130 11815

BRATT PANS

- Angled tank, 12-mm bimetallic bottom.
- Counterbalanced, double lid.
- Large spout.
- Tilting for full drain.
- Hot/cold water supply by fixed tap controlled on the front panel.
- Manual or electric tilting, with stops in any position.

Our bratt pans are equipped with:

ELECTRIC MODEL:

- 400Vx3+N+E
- Sequential thermostatic regulation, kettle mode.



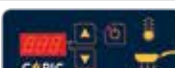
GAS MODEL:

- 230Vx1+N+E
- Electric ignition.
- 4-position gas valve.



CONFIGURATION	FEATURES					CODE	PRICE EX-VAT	
	SURFACE AREA IN DM ²	ENERGY	POWER IN KW	TANK DIM. LXDXH	TILTING			
	FRONT 800	35	 ELEC	9	 650x575x250 (80 litres)	Electric Manual	W385011 W385012	11034 11480
			 GAS	15		Electric Manual	W385021 W385022	9642 9981
	FRONT 1000	50	 ELEC	15	 850x575x250 (100 litres)	Electric Manual	W385013 W385014	12655 13366
			 GAS	20		Electric Manual	W385023 W385024	11185 11568
	FRONT 1200	60	 ELEC	18	 1050x575x250 (130 litres)	Electric	W385015	14470
			 GAS	25		Electric	W385025	12631

OPTIONS: SEQUENTIAL THERMOSTATIC REGULATION

 ELECTRIC model				 GAS model		
	X295016	831		- Bratt pan mode	X295017	1270
				- Bratt pan mode	X295018	2099
				- Bratt pan mode and kettle mode		

GENERAL OPTIONS



- Electric tilting with digital control
- Removable frame holding 2 GN 1/1 trays for model 50
- Removable frame holding 3 GN 1/1 trays for model 60
- Draining grid for model 35
- Draining grid for model 50
- Draining grid for model 60
- Removable offset spout, limited to a 350 mm offset
- Removable drain duct above 350 mm

X901033	577
X295001	331
X295002	385
X295004	366
X295006	401
X295005	412
X295014	696
X295015	1165

KETTLES

- 316 L stainless steel tank and base Tank welded on top.
- Counterbalanced, double lid.
- Hot/cold water supply by fixed tap control on the front panel.
- 40/49 drain valve.
- Removable strainer with level indicator.
- Electric ignition for gas model.

Our kettles are equipped with:

DIRECT HEAT MODEL:

- Elec. 400Vx3+E
- Control by energy regulation.
- Gas 230Vx1+N+E
- Controlled by a 4-position valve.

BAIN-MARIE MODEL

- Electric: 400Vx3+N+E or Gas: 230Vx1+N+E
- Sequential thermostatic regulation, kettle mode.



CLASSIC	FEATURES				CODE	PRICE EX-VAT	
	NOMINAL CAPACITY IN L	ENERGY	POWER IN KW	TANK DIM. ØXD			
	DIRECT HEAT						
	FRONT 800	100	 GAS	18	603x390	W384021	7309
		150	 ELEC	12	603x550	W384012	8919
			 GAS	19.5		W384022	7650
	OPTIONS						
	FRONT 800	  - Electric model 400Vx3+N+E Sequential thermostatic regulation, kettle mode, remote control panel			X294013	1852	
		  - Gas model 230Vx1+E Sequential thermostatic regulation, kettle mode			X294014	1306	
		- Remote control panel (8 metres max.) for X294014			X294015	677	
BAIN-MARIE							
	FRONT 800	60	 ELEC	9	500x360	W384101	9712
		100	 ELEC	13.5	603x390	W384111	10564
			 GAS	18		W384121	10070
		150	 ELEC	18	603x550	W384112	11662
			 GAS	19.5		W384122	10617
GENERAL OPTIONS							
 - Offset drain pipe - Bottom grid for 100 L and 150 L tank - Removable cooking basket for circular kettle					X901802 X294001 X904101	718 325 2228	



*More versatile,
higher performance*

capic
900

FOOD SERVICE, BRASSERIES, CATERERS AND CANTEENS

These cooking modules
are compatible with
the 900 cantilevered range



FEATURES

- **3 mm top**
- All stainless steel 20/10th structure
- Fronts and sides, 1 mm
- Depth: 925 mm
- Top height: 270 mm
+ back splash guard height: 120 mm
- Height with 900/930 base
- Wide range of neutral, hot and refrigerated bases
- Bridge support or cantilevered (pages 72, 73)
- Fixed or mobile, against a wall or central and monobloc on demand

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN		
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR
 	6 KW BURNERS Removable burners with controlled flame.						
	AM5 2 BURNERS Front 400 2x6 kW 1 pan support 400x600 mm	W290511 2457	W290521 3121	W290531 3275	W290211 4454		
	AM2 4 BURNERS Front 800 4x6 kW 2 pan supports 400x600 mm	W290541 4143	W290221 5330	W290231 5653	W290241 6904	W290251 8131	W290261 7786 10746
 	BURNERS 6 + 8 KW Brass burner crowns.						
	AM5N 2 BURNERS Front 400 Burners 6 + 8 kW 1 pan support 400x600 mm	W290513 2578	W290523 3283	W290533 3441	W290543 4259		
	AM2N 4 BURNERS Front 800 6 kW + 8 kW 2 pan supports 400x600 mm	W290213 4633	W290223 5431	W290233 5819	W290243 7177	W290253 8309	W290263 7909 11104
	8 KW BURNER Removable burners with controlled flame.						
	AM5S 1 BURNER Front 400 8 kW 1 pan support 400x600 mm	W298511 2270	W298521 2915	W298531 3149	W298541 4003		

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN		
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR
	9 KW BURNERS Removable Volcan burners with controlled flame.						
AM5 – 2 BURNERS Front 400 2x9 kW 1 pan support 400x600 mm	W290515 2698	W290525 3403	W290535 3561	W290545 4379			
AM2 – 4 BURNERS Front 800 4x9 kW 2 pan supports 400x600 mm	W290215 4708	W290225 5506	W290235 5894	W290245 7252	W290255 8384	W290265 7984	
	6 KW BURNERS + SOLID TOP						
AM1 2 BURNERS + SOLID TOP Front 800 2 BURNERS: 2x6 kW 1 grid, 300x600 mm + 1 SOLID TOP: 8 kW 1 plate, 500x600 mm	Burners on left						
	W290111 4513	W290121 5342	W290131 5711	W290141 6980	W290151 8202	W290161 7820	W290171 10746
	Burners on right						
	W290112 4513	W290122 5342	W290132 5711	W290142 6980	W290152 8202	W290162 7820	W290172 10746
	9 KW BURNERS + SOLID TOP						
AM1 2 BURNERS + SOLID TOP Front 1000 2 BURNERS: 2x9 kW Volcan burner 1 pan support 400x600 mm + 1 SOLID TOP: 8 kW 1 plate, 600x600 mm	Burners on left						
	W290115 4871	W290125 5828	W290135 5977	W290145 7374	W290155 8684	W290165 8267	
	Burners on right						
	W290116 4871	W290126 5828	W290136 5977	W290146 7374	W290156 8684	W290166 8267	
	AM4 – GAS SOLID TOP						
Front 500 8 kW 1 plate, 500x600 mm Central bullseye	W290413 2992	W290423 3697	W290433 3943	W290443 4566			
Front 800 8 kW 1 plate, 800x600 mm Bullseye on the left	W290411 3291	W290421 4262	W290431 4660	W290441 5711	W290451 7110	W290461 6716	W290471 9917
Front 1000 10 kW 1 plate, 1000x600 mm Central bullseye	W290415 4148	W290425 5124	W290435 5747	W290445 7410	W290455 8356	W290465 7820	

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN		
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR
 	AM4E – ELECTRIC SOLID TOP (FLUSH) 400Vx3+N+E not interchangeable						
	1 PLATE 300x600 MM Front 400 5 kW	W290412 3369	W290422 4143	W290432 4413	W290442 4889		
	2 PLATES 300x600 MM Front 800 2x5 kW	W290416 6053	W290426 7011	W290436 7427	W290446 8507	W290456 9870	X W290476 12368
 	ELECTRIC COOKING PLATES Top finish designed for enhanced hygiene. 7 position switch. 400Vx3+N+E not interchangeable						
	AM7 2 ELEC. PLATES 300x300 MM Front 400 2x4 kW	W290715 3697	W290725 4243	W290745 5471			
	AM3 4 ELEC. PLATES 300x300 MM Front 800 4x4 kW	W290315 6581	W290325 7386	W290335 7809	W290345 9207	W290355 10334	X W290375 13742
 	AM16 – CERAMIC HOBS 400Vx3+E not interchangeable						
	2 HOBS Front 400 2x4 kW 1 ceramic plate 325x650x6 mm	W291611 4214	W291621 4765	W291631 5060	W291641 5828		X
		OPTIONS				CODE	PRICE
4 HOBS Front 800 4x4 kW 2 ceramic plates 325x650x6 mm	W291612 8073	W291622 9031	W291632 9447	W291642 10528	W291652 11891	X	
	OPTIONS				CODE	PRICE	
	- Pan detection device for 2 ceramic hobs - Digital sequential regulation with pan detection				X901020 X901032	912 954	
- Pan detection device for 4 ceramic hobs - Digital sequential regulation with pan detection				X901021 X901042	1 817 1 900		

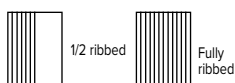
FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
 	AM17 – INDUCTION HOBS With power regulation 400Vx3+E not interchangeable							
	2 HOBS Front 400 2x3.5 kW 1 ceramic plate 325x650x6 mm	W291711 7449	W291721 7952	W291731 8067	X	X	X	X
	2 HOBS Front 400 2x5 kW 1 ceramic plate 325x650x6 mm	W291715 8260	W291725 8762	W291735 8913	X	X	X	X
	4 HOBS Front 800 4x3.5 kW 2 ceramic plates 325x650x6 mm	W291712 13520	W291722 14208	W291732 14504	See options below	X	X	X
	4 HOBS Front 800 4x5 kW 2 ceramic plates 325x650x6 mm	W291717 13832	W291727 14517	W291737 14819	See options below	X	X	X
	OPTIONS						CODE	PRICE
	- 1 remote generator (max. distance 5 metres) for 2 hobs - 2 remote generator (max. distance 5 metres) for 4 hobs - Higher frame for ventilation mandatory if hot or refrigerated cupboard base with 100-mm stainless steel feet instead of standard feet: for front 800 for front 1200 for front 1600 for front 2000						X901703 X901704 X901706 X901707 X901708 X901709	854 1 465 495 601 696 801
 Tray as an option	AM8 - BAIN-MARIE Welded tank for GN tray depth: 150 (not supplied). Heating elements in the tank. Regulation by thermostat, 30–110 °C. Drain via waste plug to be connected. Hot or cold water supply.							
	Front 400 1 tank 306x510x220 mm 2.4 kW 230Vx1+E	W290811 2609	W290821 2927	W290831 3180	See options below offset drain X901039			
 Strips and trays as options	Front 800 1 tank 630x510x220 mm 7.2 kW 400Vx3+E	W290815 3550	W290825 4196	W290835 4454	See options below offset drain X901039			
	OPTIONS						CODE	PRICE
	- Thermostatic regulation and automatic water level 400Vx3+T+E - Joining strip between GN trays, length 325 - Joining strip between GN tray, length 530 - Remove bain marie to drain if hot or cold cupboard as base or other						X901038 X900421 X900422 X901039	1 218 48 66 425

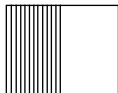
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 Image shows fully ribbed system option   1/2 ribbed Fully ribbed	AM15S - PLANCHA Special smooth, 15-mm stainless steel plate. Scraper included. Surrounding drip gully. Grease collection drawer. <table><tr><td>1 PLATE 340x515 MM Front 500 3 kW 400Vx3+E 1 thermostatic heating zone</td><td>W291512 5230</td><td>W291522 5929</td><td>W291532 6075</td><td>W291542 6875</td><td></td><td></td><td></td></tr><tr><td colspan="6">OPTIONS</td><td>CODE</td><td>PRICE</td></tr><tr><td colspan="6">- Mirror-polished chrome finish</td><td>X050974</td><td>590</td></tr><tr><td colspan="6">- 1/2 ribbed plate</td><td>X050975</td><td>490</td></tr><tr><td colspan="6">- Fully ribbed plate</td><td>X050976</td><td>724</td></tr><tr><td colspan="6">- Removable splash guard</td><td>X900631</td><td>101</td></tr><tr><td colspan="6">- Water feed channel controlled on the front, waste filter, external drain to be connected.</td><td>X051521</td><td>666</td></tr><tr><td colspan="6">- Electric ignition for gas model</td><td>X901501</td><td>279</td></tr></table>							1 PLATE 340x515 MM Front 500 3 kW 400Vx3+E 1 thermostatic heating zone	W291512 5230	W291522 5929	W291532 6075	W291542 6875				OPTIONS						CODE	PRICE	- Mirror-polished chrome finish						X050974	590	- 1/2 ribbed plate						X050975	490	- Fully ribbed plate						X050976	724	- Removable splash guard						X900631	101	- Water feed channel controlled on the front, waste filter, external drain to be connected.						X051521	666	- Electric ignition for gas model						X901501	279								
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FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
 		LAVA STONE CHARGRILL Removable 310x440 grill made up of stainless steel bars, 3 adjustable levels. Splash guard. Electric ignition not available.						
	AM9V Front 400 Gas 13 kW 310x440 grid	W290919 3972	W290929 4432	W290939 4678	W290949 5312			
	AM29V Front 800 Gas 27 kW 710x440 grid	W292919 6716	W292929 7463	W292939 7809	W292949 8766			
	AM9F – CAST IRON GRIDDLES Removable splash guard and scraper included. Grease collection drawer.							
	1 RIBBED, TILTED PLATE 400x550							
	Front 400 Electric 5 kW 400Vx3+E not interchangeable Thermostatic	W290911 3244	W290921 3756	W290931 4196	W290941 4695			
	Front 400 Gas 8 kW	W290912 2798	W290922 3244	W290932 3445	W290942 4148			
	1 RIBBED AND INCLINED 500x630 plate							
	Front 500 Gas 11 kW	W290913 2992	W290923 3685	W290933 3943	W290943 4896			
	STAINLESS STEEL GRIDDLES Welded splash guard and scraper included. Grease collection drawer.							
	AM9I – 1 SMOOTH PLATE 400x550							
	Front 400 Electric 5 kW 400Vx3+E Thermostatic	W290916 4073	W290926 4790	W290936 4943	W290946 5723			
	Front 400 Gas 7.2 kW	W290917 3750	W290927 4466	W290937 4619	W290947 5430			
	OPTIONS					CODE	PRICE	
	- Mirror-polished chrome finish					X050974	590	
	- 1/2 ribbed plate					X050972	542	
	- Fully ribbed plate					X050973	777	
	- Electric ignition for gas model					X901501	279	
	- Possibility to connect 2 400 griddles with a single front band, length: 800					X299011	Free	



1/2 ribbedFully ribbed



FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
  1/3 ribbed  1/2 ribbed	AM29I – 1 SMOOTH 800X550 PLATE 2 independently controlled electric heating zones with thermostat.							
	Front 800 Electric 10 kW 400Vx3+E	W292916 7503	W292926 8256	W292936 8642	W292946 9917	W292956 11075	W292966 10716	W292976 13825
	Front 800 Gas 14.4 kW	W292917 6275	W292927 7098	W292937 7227	W292947 8320	X	X	X
	OPTIONS					CODE	PRICE	
	- Removable drawer for direct emptying in the cupboard (collecting GN 1/1 tray provided)					X051522	502	
	- Mirror-polished chrome finish					X050980	820	
	- 1/3 ribbed plate					X050981	666	
	- 1/2 ribbed plate					X050982	777	
	- Electric ignition for gas model					X901501	279	
	 	AM18 – BRATT PAN Can be used as a: plancha, bratt pan, bain-marie 12-mm thick bimetallic bottom. Waste drainage with Ø60 waste plug. GN tray included in the cupboard.						
1 TANK 300x510x100 MM 1 GN 1/1 tray Front 400 3 kW 400Vx3+N+E not interchangeable		X	W291822 6610	W291832 6805	X	X	X	X
1 TANK 630x510x100 MM 2 GN 1/1 trays Front 800 6 kW 400Vx3+N+E not interchangeable 2 independently controlled thermostatic heating zones		X	W291821 8250	W291831 8520	X	X	X	X
Gas 10 kW		X	W291825 7121	W291835 7439	X	X	X	X

CONFIGURATION	FEATURES						CODE	PRICE EX-VAT	
	FRONT	PRODUCT CAPACITY	VOLUME	POWER	BASKET	RAISING			
 	AM12S – FRYER TOP ONLY Digital control with melting functionality. Front drain.								
	400	20 kg/h	10 litres	10 kW 400Vx3+N+E	1 basket 360x140x125	Manual	Fryer on the left W291038	3467	
							Fryer on the right W291039	3467	
 	AM12 – FRYER ON CLOSED CUPBOARD 2 separate tanks. Digital control with melting functionality. 1 oil tray with filter.								
	400	15 kg/h x2	8 litres x2	6 kW x2 400Vx3+N+E	2 baskets 240x190x140	Manual	W291231	6105	
	OPTION						- 230 V mono version	X013019	625
  	AM10 – HR FRYER ON CLOSED CUPBOARD Digital control with melting functionality. 1 oil tray with filter. Electric ignition for gas model. Top only, please contact us for the electric version.								
	400	> 25 kg/h	15 litres	10 kW 400Vx3+N+E	1 basket 360x270x125	Manual	W291031	5041	
	400	> 35 kg/h	26 litres	20 kW	1 basket 360x270x125	Manual	W291035	7733	
	OPTIONS						- half-baskets, 360x140x125 mm (set of 2) - 1 additional large basket, 360x270x125 mm	X082033 X291005	331 301
 	AM20 – TURBOFRIT ON CLOSED CUPBOARD Digital control with melting functionality. 1 oil tray with filter. Electric ignition for gas model. Top only, please contact us for the electric version.								
	400	50–60 kg/h	20 litres	20 kW 400Vx3+N+E	1 basket 360x270x125	Manual	W292031	5977	
					1 basket 360x270x125	Automatic raising	W292033	8402	
					2 half-baskets 360x140x125		W292032	10159	
	OPTIONS						- half-baskets, 360x140x125 mm (set of 2) - 1 additional large basket, 360x270x125 mm	X082033 X291005	331 301
 	500	50–60 kg/h	30 litres	28.5 kW	1 basket 500x290x200	Manual	W292035	9172	
					1 basket 500x290x200	Automatic raising	W292037	11786	
					2 half-baskets 450x140x140		W292036	13201	
	OPTIONS						- half-baskets, 450x140x140 mm (set of 2) - 1 extra large basket, 500x290x200 mm	X082034 X291006	377 437
OPTIONS FOR ALL FRYERS									
	- Fish plate for AM10 - AM20						X291003	485	
	- Bottom grid filter for AM10 - AM20						X291007	485	
	- 40 L oil tray with filter on wheels						X291004	648	
	- FILTRECAPIC 35 L, 0.15 kW 230Vx1 on wheels								
	(ext. dim 400x720x450)								
	- without fat melting system						W013005	3703	
	- with fat melting system						W013011	4096	



Version
W292064

TURBOFRIT – FRYING UNITS

Our **frying units** have a matching cupboard set to hold an optional 35-L capacity FILTRECAPIC filter. After filtering, the oil is automatically pumped into the selected tank.

Welded tank. Regulation by electronic thermostat.

Safety temperature limiter.

Comes with 1 large basket as standard: electric (360x270x125) – gas (500x290x200).

Optional 2 half-baskets: electric (360x140x125) – gas (450x140x140).

Digital control with melting system. Oil tray with filter on wheels.

- ⚡ Electric:
 - Tilting, oblong, stainless steel heating elements 400Vx3+N.
 - Electromagnetic safety contact.
- 🔥 GAS:
 - High efficiency burners. Electric ignition 230Vx1.
 - Safety assured by pilot flame and thermocouples.

Important: Do not put more than 2 fryers on the left or right of a FILTRECAPIC.

CONFIGURATION	FEATURES				MANUAL LIFTING		INDEPENDENT AUTOMATIC RAISING			
	ENERGY	FRONT	USABLE CAPACITY IN L	POWER IN KW	LARGE BASKET		LARGE BASKET		2 HALF-BASKETS	
					CODE	PRICE	CODE	PRICE	CODE	PRICE
2 TANKS 	 ELEC	800	20x2	20x2	W292061	12373	W292081	17772	W292062	20603
1 TANK + FLAT-TOP UNIT 	Flat-top unit on the right									
	 ELEC	800	20	20	W292051	8031	W292082	10793	W292052	12139
	 GAS	1000	30	28.5	W292056	11416	W292092	14012	W292057	15452
	Flat-top unit on the left									
	 ELEC	800	20	20	W292053	8031	W292083	10793	W292054	12139
	 GAS	1000	30	28.5	W292058	11416	W292093	14012	W292059	15452
2 TANKS + CENTRAL FLAT-TOP UNIT 	 ELEC	1200	20	20x2	W292063	14211	W292084	19604	W292064	22441
	 GAS	1500	30	28.5x2	W292068	20725	W292094	25936	W292069	28785
1 TANK Accessories for a unit: 1 tank + flat top OR 2 tanks + flat top  Note: Only 1 additional tank per side.	Right-side tank									
	 ELEC	400	20	20	W292071	6193	W292085	8919	W292072	10306
	 GAS	500	30	28.5	W292073	9494	W292095	12192	W292074	13594
	Left-side tank									
	 ELEC	400	20	20	W292076	6193	W292086	8919	W292077	10306
	 GAS	500	30	28.5	W292078	9494	W292096	12192	W292079	13594
TURBOFRIT OPTIONS									CODE	PRICE
 - Special 35-L FILTRECAPIC for a deep fat frying unit - Salting worktop cut out with removable GN 1/1 container - Salting worktop cut out with removable GN 1/1 heated tray - Optional 1000W infrared heating ramp for salting unit - Fireproof pull-down lid with sliding handles to manually raise fryers	 - without fat melting system - with fat melting system							X013016	4183	
								X013017	4643	
								X080602	431	
								X080604	1188	
								X382210	959	
								X082020	883	

FEATURES	PRODUCT. CAPACITY	TOP ONLY	ON A CUPBOARD		
			OPEN	CLOSED	
 Infra-red ramp optional	AM22 – SALTING UNIT Includes 1 embedded, removable GN 1/1 top tray. Depth 150 mm				
	NEUTRAL Front 400		W292211 1147	W292221 1881	W292231 2011
	HEATED Front 400 1000 W 230Vx1+E On/Off switch.		W292311 2340	W292321 2909	W292331 3044
	OPTIONS			CODE	PRICE
	- Optional 1000W infrared heating ramp for salting unit 230Vx1+E			X382210	959
	AM11 – PASTA COOKER 1 x 30 L electric tank 10 kW 400Vx3+N+E. Automatic water level and skimming. 2 baskets, 310x120x185 mm				
	MANUAL RAISING Front 400	more than 35 kg/h	X	X	W291131 6682
	OPTIONS (only with manual raising)			CODE	PRICE
	- 1 portion basket, 120x120x200 mm (Qty 6 max. per tank) - 1 extra 1/2 basket, 310x120x185 mm (unit) - 1 large basket, 380x270x180 mm			X291104 X291103 X291102	184 531 577
	AUTOMATIC RAISING Front 400		X	X	W291132 9154
  Swid and tray not supplied	AM13 – CHEF'S TRAY For full or perforated GN 1/1 tray, not included. With hot/cold water gooseneck tap. Drain via waste plug to be connected.				
	Front 400		W292811 2317	W292821 2904	W292831 3044
	OPTIONS			CODE	PRICE
	- Stainless steel handspray mixer tap - Support hook for Swid-type immersion circulator			X902006 X382801	1482 161

FEATURES	TOP ONLY	ON A CUPBOARD		ON A HOT CUPBOARD	ON AN OVEN			
		OPEN	CLOSED		ELEC.	GAS	PULSED AIR	
	AM6 – FLAT TOP UNIT Stainless steel top. *Full front on base							
	FRONT 100	W290601 677		W290631* 948				
	FRONT 200	W290602 677		W290632* 948				
	FRONT 300	W290603 788	W290623 1505	W290633 1659				
	FRONT 400	W290604 788	W290624 1505	W290634 1659	W290644 2468			
	FRONT 500	W290605 936	W290625 1741	W290635 1959	W290645 2922			
	FRONT 600	W290606 1107	W290626 1959	W290636 2111				
	FRONT 700	W290607 1247	W290627 2181	W290637 2482				
	FRONT 800	W290608 1348	W290628 2304	W290638 2710	W290648 3680	W290658 5160	W290668 4685	W290678 7216
	FRONT 900	W290609 1458	W290629 2457	W290639 2938				
	FRONT 1000	W290610 1564	W290620 2609	W290630 3163	W290640 4613	W290650 5771	W290660 5194	
	FRONT 1200	W297612 1870	W297622 3069	W297632 3721	W297642 5060			
		OPTIONS					CODE	PRICE
SLIDING DRAWER with frame to hold a GN 1/1 tray, depth 100 - For flat-top unit from 400 to 700 (per unit) - For flat-top unit from 800 to 1200 (set of 2)					X081113 X081123	612 1171		
NON-STANDARD PANEL: For a specific size of flat top, add 30% to the nearest higher flat-top unit price. For example, for a single 740-mm top: apply 30% to the price of W290608. Bespoke suite and single top: please contact us.								
	OPTIONS					CODE	PRICE	
	WORK TABLE Front 800 - 3 mm top with front and back upstand. - Top only - Worktop with Ø38 mm legs - Price per additional 10 cm (top only) - Price per additional 10 cm (top and legs)					X082005 X082006 X082003 X082004	771 1405 154 220	

BASE UNITS to combine with one or more tops.

On adjustable feet – height 630/660 – designed to be installed under the capic 900 tops. Please note that some configurations are not possible.

	LEGS							
	FEATURES			FRONT	LEGS		SHELF	
	Ø 70 round stainless steel tubes With stainless steel frame on adjustable feet (not available with wheels and stainless steel feet).			400	W293008	807	X293059	143
				500	W293009	813	X293061	154
				800	W293011	1042	X293062	206
				900	W293010	1136	X293060	231
				1000	W293012	1253	X293063	260
				1200	W293013	1318	X293064	296
				1400	W293018	1435	X293065	331
				1500	W293014	1482	X293066	349
				1600	W293015	1659	X293067	360
				1800	W293016	1829	X293068	377
2000				W293017	1975	X293069	401	

   	OPEN OR CLOSED CUPBOARD SANITARY FINISH: SEE OPTIONS ON PAGE 69								
	FRONT	OPEN CUPBOARD		CLOSED CUPBOARD				SHELF	
				SWING DOOR		SLIDING DOOR			
				1 door					
	400	W293021	724	W293031	883			X293021	131
	500	W293022	813	W293032	936			X293022	149
	600	W293026	836	W293030	977			X293026	196
				2 doors		2 doors			
	700	W293028	883	W293002	1054			X293028	201
	800	W293023	965	W293033	1377			X293023	225
	900	W293029	1054	W293003	1453			X293029	260
	1000	W293024	1077	W293034	1646	W293037	1759	X293024	284
	1200	W293025	1223	W293035	1858	W293038	1928	X293025	290
	1600	W293027	1688			W293039	2223	X293027	401
	OPTIONS (not compatible with hot cupboard)							CODE	PRICE
	- 5 GN 1/1 storage levels for 400-mm front							X293001	254
	- Removable frame holding 5 GN 1/1 levels (unit)								
	(plan Qty 1: from 500 to 700; Qty 2: from 800 to 1000; Qty 3 to 1200 and Qty 4 to 1600)							X293002	279
	HOT CUPBOARD								
	1 shelf included								
	FRONT	POWER		SWING DOOR		SLIDING DOOR		SHELF	
				1 door					
400	850 W 230Vx1+E		W293041	1734			X	X	
500	850 W 230Vx1+E		W293042	1993					
			2 doors		2 doors				
800	1.5 kW 230Vx1+E		W293043	2574					
1000	2.1 kW 400Vx3+E		W293044	3285	W293047	3550	X	X	
1200	2.1 kW 400Vx3+E		W293045	3573	W293046	3627			

	DRAWERS					
		FRONT	NEUTRAL		HEATED 1000W (230Vx1+E)	
	2 sliding drawers (2 GN 1/1, depth: 150 mm, trays not included)	400	W293081	1564	W293411	3838
		500	W293082	1858	W293412	3972
	1 sliding drawer for plates	400			W293421	3666
		500			W293422	3802

BASE UNITS to combine with one or more tops.

On adjustable feet – height 630/660 – designed to be installed under the **copic 900** tops. Please note that some configurations are not possible.

CONFIGURATION	FEATURES	FRONT	CODE	PRICE EX-VAT
	GN 2/1 STATIC OVEN			
	External dimensions: 800x835x630 mm Internal dimensions: 650x530x280 mm Thermally insulated. Control panel protected from heat and steam. 6-mm steel removable bottom. Double-walled, thermally insulated, counterbalanced door. Supplied with 1 x GN2/1 grill.			
	 ELECTRIC: 5.1 kW 400Vx3+E	800	W293051	3820
	 GAS: 10 kW	1000	W293052	4214
	GN 1/1 PULSED AIR OVEN			
	External dimensions: 800x835x630 mm Internal dimensions: 590x370x400 mm 5xGN 1/1 levels spaced of 60 mm Thermally insulated walls and steam splash. Glass door. Control panel protected from heat and steam. Supplied without grill. Removable grill holder.			
	 ELECTRIC: 6 kW 400Vx3++E	800	W293071	6699
	REFRIGERATED CUPBOARD using R455A (GWP < 150)			
	Tropicalised unit (designed for 43 °C ambient temperature). Supplied with a compressor on the right, auto-defrost. Electronic regulation. Trays and racks not included. Reinforced isolation. Programmable digital thermostat, +4 °C +8 °C. Openworked doors. 230Vx1+E			
	 Sliding drawers recommended under griddle and plancha. Regular cleaning of the condenser recommended.			
	DOORS 4 x GN 1/1 rack levels per door. Static evaporator.			
	• 2 doors	1200	W293111	6716
	• 3 doors	1600	W293112	7814
	• 4 doors	2000	W293113	9018
	SLIDING DRAWERS for GN 1/1 tray, height: 150 at the top and 100 at the bottom. Ventilated evaporator			
	• 2 sliding drawers	1200	W293115	7274
	• 4 sliding drawers	1600	W293116	9154
	• 6 sliding drawers	2000	W293117	11838

KETTLES

- **316 L stainless steel** tank and base. Tank welded on top.
- Counterbalanced, double lid.
- Hot/cold water supply by fixed tap control on the front panel.
- 40/49 drain valve.
- Removable strainer with level indicator.
- Electric ignition for gas model.

Our kettles are equipped with:

DIRECT HEAT MODEL:

- Elec. 400Vx3+E
- Control by energy regulation.
- Gas 230Vx1+N+E
- Controlled by a 4-position valve.

BAIN-MARIE MODEL

- Elec. 400Vx3+N+E or Gas 230Vx1+N+E
- Sequential thermostatic regulation, kettle mode.



CLASSIC	FEATURES				CODE	PRICE EX-VAT	
	NOMINAL CAPACITY IN L	ENERGY	POWER IN KW	TANK DIM. ØXD			
	DIRECT HEAT						
	FRONT 800	100	 GAS	18	 603x390	W294021	7427
		150	 ELEC	12	 603x550	W294012	9624
			 GAS	19.5	603x550	W294022	7926
	1000	235	 GAS	22	 640x620 x600	W294023	10105
	OPTIONS						
			Electric model 400Vx3+N+E Sequential thermostatic regulation, kettle mode, remote control panel			X294013	1852
			Gas model 230Vx1+E Sequential thermostatic regulation, kettle mode			X294014	1306
			Remote control panel (8 metres max.) for X294014			X294015	677
		BAIN-MARIE					
FRONT 800		60	 ELEC	9	 500x360	W294101	9789
		100	 ELEC	13.5	 603x390	W294111	10828
			 GAS	18	603x390	W294121	10393
		150	 ELEC	18	 603x550	W294112	11702
 GAS			19.5	603x550	W294122	10757	
1000		235	 ELEC	22.5	 640x620 x600	W294114	13130
			 GAS	22	640x620 x600	W294124	12901
GENERAL OPTIONS							

BRATT PANS

- Tank with rounded internal angles, 12 mm bimetallic bottom.
- Counterbalanced, double lid.
- Large spout.
- Tilting for full drain.
- Hot/cold water supply by fixed tap control on the front panel.
- Manual or electric tilting, with stops in any position.

Our bratt pans are equipped with:

ELECTRIC MODEL:

- 400Vx3+N+E
- Sequential thermostatic regulation, kettle mode.



GAS MODEL:

- 230Vx1+N+E
- Electric ignition.
- 4-position gas valve.

CONFIGURATION	FEATURES					CODE	PRICE EX-VAT	
	SURFACE AREA IN DM ²	ENERGY	POWER IN KW	TANK DIM. LXD ² XH	TILTING			
	FRONT 800	35	 ELEC	9	 650x575x250 (80 litres)	Electric Manual	W295011 W295012	12232 12990
			 GAS	15		Electric Manual	W295021 W295022	11051 11280
	FRONT 1000	50	 ELEC	15	 850x575x250 (100 litres)	Electric Manual	W295013 W295014	13042 14053
			 GAS	20		Electric Manual	W295023 W295024	11820 12373
	FRONT 1200	60	 ELEC	18	 1050x575x250 (130 litres)	Electric	W295015	15127
			 GAS	25		Electric	W295025	13495
	FRONT 1500	80	 ELEC	27	 1350x575x250 (170 litres)	Electric	W295017	17444
			 GAS	30		Electric	W295027	16567

OPTIONS: SEQUENTIAL THERMOSTATIC REGULATION

ELECTRIC model			GAS model		
	X295016	831		- Bratt pan mode	X295017 1270
				- Bratt pan mode and kettle mode	X295018 2099

GENERAL OPTIONS



- Electric tilting with digital control
- Removable frame holding 2 GN 1/1 trays for model 50
- Removable frame holding 3 GN 1/1 trays for model 60
- Removable frame holding 4 GN 1/1 trays for model 80
- Draining grate for model 35
- Draining grate for model 50
- Draining grate for model 60
- Draining grid for model 80
- Removable offset spout, limited to 350-mm offset
- Removable drain duct above 350 mm

X901033	577
X295001	331
X295002	385
X295003	512
X295004	366
X295006	401
X295005	412
X295007	437
X295014	696
X295015	1165

MULTIPURPOSE BRATT PANS

These bratt pans are designed and equipped for multi-purpose **heating and regulating**. They can be used independently or incorporated into a unit.

- Tank with rounded internal angles, 12 mm bimetallic bottom.
- Counterbalanced doubled lid.
- Electric tilting, with stops in any position.
- Gas cut-off when tilting.
- Sequential thermostatic regulation, in bratt pan and kettle modes.
- Cooking timer card + delayed start on electric models.
- Volumetric water meter.
- Electric ignition for gas models.
- Hot/cold water supply by fixed tap controlled on the front panel.
- Handspray.



CONFIGURATION	FEATURES					CODE	PRICE EX-VAT	
	SURFACE AREA IN DM ²	ENERGY	POWER IN KW	TANK DIM. LXDXH	GN 1/1 TRAY DEPTH: 200			
	FRONT 1250	50	 ELEC 400Vx3+N	15	 850x575x250 (100 litres)	2	W295113	18131
			 GAS 230Vx1	20			W295123	18618
	FRONT 1450	60	 ELEC 400Vx3+N	18	 1050x575x250 (130 litres)	3	W295115	19592
			 GAS 230Vx1	25			W295125	20109
	FRONT 1750	80	 ELEC 400Vx3+N	27	 1350x575x250 (170 litres)	4	W295117	22006
			 GAS 230Vx1	30			W295127	22529

GENERAL OPTIONS

 Core probe	- Core probe with HACCP regulation and connection	X295019	2099
	- Removable frame holding 2 GN 1/1 trays for model 50	X295001	331
	- Removable frame holding 3 GN 1/1 trays for model 60	X295002	385
	- Removable frame holding 4 GN 1/1 trays for model 80	X295003	512
	- Draining grate for model 50	X295006	401
	- Draining grate for model 60	X295005	412
	- Draining grid for model 80	X295007	437
	- Removable offset spout, limited to 350-mm offset	X295014	696
	- Removable drain duct above 350 mm	X295015	1165



*Cantilevered kettles
and bratt pans*

capiC
900 cantilevered

**SCHOOLS, CENTRAL
KITCHENS, HOSPITALS,
CATERERS AND
SMALL-SCALE
INDUSTRY**

Key benefits: Increased production, multipurpose cooking, easy cleaning and ergonomic design.



FEATURES

- **3 mm top**
- Stainless steel body
- 1 mm panels
- Welded and bolted 2 mm and 5 mm structure with raised edge
- Depth: 925 mm
- Standard finish with flange edges for improved watertightness

INSTALLATION

- On round feet – Ø 100, height 450 – designed for draining at 150 mm from the floor
- Semi-cantilevered unit with front legs and attached to wall or floor at the back
- Can be fully cantilevered to a concrete wall or to a stainless steel welded and bolted structure
- The **capiC 900 cantilevered** range can be assembled with appliances from the **capiC 900** range

BRATT PANS 900 cantilevered

Support brackets, see page 56.

The bratt pan tanks are cantilevered between 2 pillars, height 450, fronts 200.

Water meter



Tilting



Hot/cold water supply



MULTI-PURPOSE

Bratt pan mode



Kettle mode



Timer

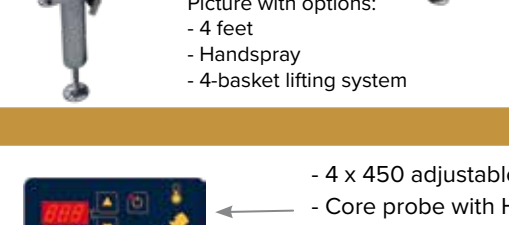


Core probe optional



- Round-cornered tank, **12-mm, bimetallic bottom.**
- Double lid with counterbalanced hinge.
- Electric tilting, with stops in any position.
- Gas cut-off when tilting.
- Hot/cold water supply by fixed tap control on the front panel.

- CAPIC interchangeable control cards.
- Sequential thermostatic regulation, in bratt pan mode 0 to 300 °C, and kettle mode 0 to 120 °C.
- Cooking timer card + delayed start on electric models.
- End of cooking alarm and automatic heating cut off.
- Volumetric water meter.

CONFIGURATION	FEATURES				CODE	PRICE EX-VAT
	SURFACE AREA IN DM ²	ENERGY	POWER IN KW	TANK DIM. LXDXH		
	FRONT 1500	 ELEC 400Vx3+N	15	 850x575x250 (100 litres)	W296601	18271
		 GAS 230Vx1	20		W296611	19164
	FRONT 1700	 ELEC 400Vx3+N	18	 1050x575x250 (130 litres)	W296602	22030
		 GAS 230Vx1	25		W296612	22464
	FRONT 2000	 ELEC 400Vx3+N	27	 1350x575x250 (170 litres)	W296603	23780
		 GAS 230Vx1	30		W296613	25131

Picture with options:
- 4 feet
- Handspray
- 4-basket lifting system

GENERAL OPTIONS

		- 4 x 450 adjustable feet, 900/930 (per appliance)	X296001	612
		- Core probe with HACCP regulation and connection	X295019	2099
- Removable frame holding 2 GN 1/1 trays for model 50		X295001	331	
- Removable frame holding 3 GN 1/1 trays for model 60		X295002	385	
- Removable frame holding 4 GN 1/1 trays for model 80		X295003	512	
- Draining grid for model 50		X295006	401	
- Draining grid for model 60		X295005	412	
- Draining grid for model 80		X295007	437	
- Electric raising system controlled by a timer and an alarm for the trays		X296011	5289	
- Perforated GN 1/1 basket depth. 200 with support bar for electric lifting (per unit)		X900413	325	
- Handspray		X296021	1429	
- Removable offset spout, limited to 350-mm offset		X295014	696	
- Removable drain duct above 350 mm		X295015	1165	

KETTLES 900 cantilevered

Support brackets, see page 56.

The kettle tanks are cantilevered between 2 pillars, height 450, fronts 200.

- CAPIC interchangeable control cards
- Hot/cold water supply via fixed tap.
- Electric tilting of the tank, with stops in any position.
- Cut-off when tilting.
- Electric ignition for gas model.

Water meter



Tilting



Hot/cold water supply



Bain-marie model:

Integrated steam producer, 0.35 bars (Maximum pressure: 0.5 bars) and automatic regulation of the water level.

Kettle mode



Timer



Mixer



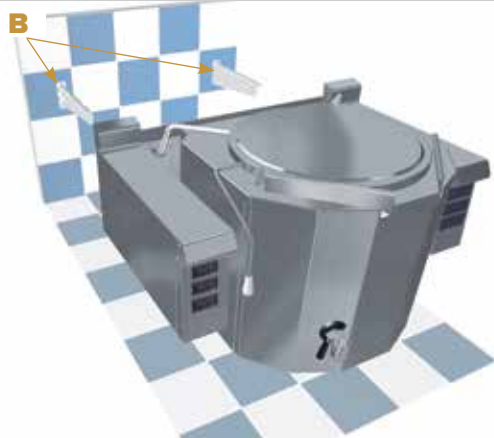
Front 1200 for 80 L, 1350 for 150 L and 1500 for 225 L.

CONFIGURATION	CHARACTERISTICS					CODE	PRICE EX-VAT
	NOMINAL CAPACITY IN L	ENERGY	POWER IN KW	TANK BOTTOM	TANK DIM. ØXD		
 Image shows 4 feet optional	KETTLE WITHOUT MIXING ARM (Requires 400Vx3+N for elec., 230Vx1 for gas) Sequential thermostatic regulation in kettle mode, with drain tap, timer (on electric model, delayed start), water meter.						
	DIRECT HEAT						
	150	 GAS	19.5	Flat	○ 600x570	W296111	20133
	225	 GAS	25	Flat	○ 750x570	W296113	22687
	BAIN-MARIE						
	80	 ELEC	14	Elliptic	○ 500x490	W296214	21055
 Image shows 4 feet optional	150	 ELEC  GAS	18 19.5	Flat	○ 600x570	W296201 W296211	22041 22336
	225	 ELEC  GAS	22.5 25	Flat	○ 750x570	W296203 W296213	25184 26083
	KETTLE WITH MIXING ARM (requires 400Vx3+N elec. and gas supply) 9 pre-programmed rotation cycles, sequential thermostatic regulation in kettle mode, water meter, timer (on elec. model, delayed start), lid with hatch for adding ingredients.						
	BAIN-MARIE						
	80	 ELEC	14	Elliptic	○ 500x490	W296215	31616
	150	 ELEC	18	Flat	○ 600x570	W296207	32773
	225	 ELEC  GAS	22.5 25	Flat	○ 750x570	W296208 W296209	34548 35006

GENERAL OPTIONS

- Adjustable feet up to H. 450, 900/930, for draining at 150 mm from the floor	X296001	612
- Handspray	X089021	1077
- For kettles WITH mixer: 40/49 drain valve (except 80 L)	X296024	1753
- Draining grid for model 80	X296028	412
- Draining grid for model 150	X296029	437
- Draining grid for model 225	X296030	478

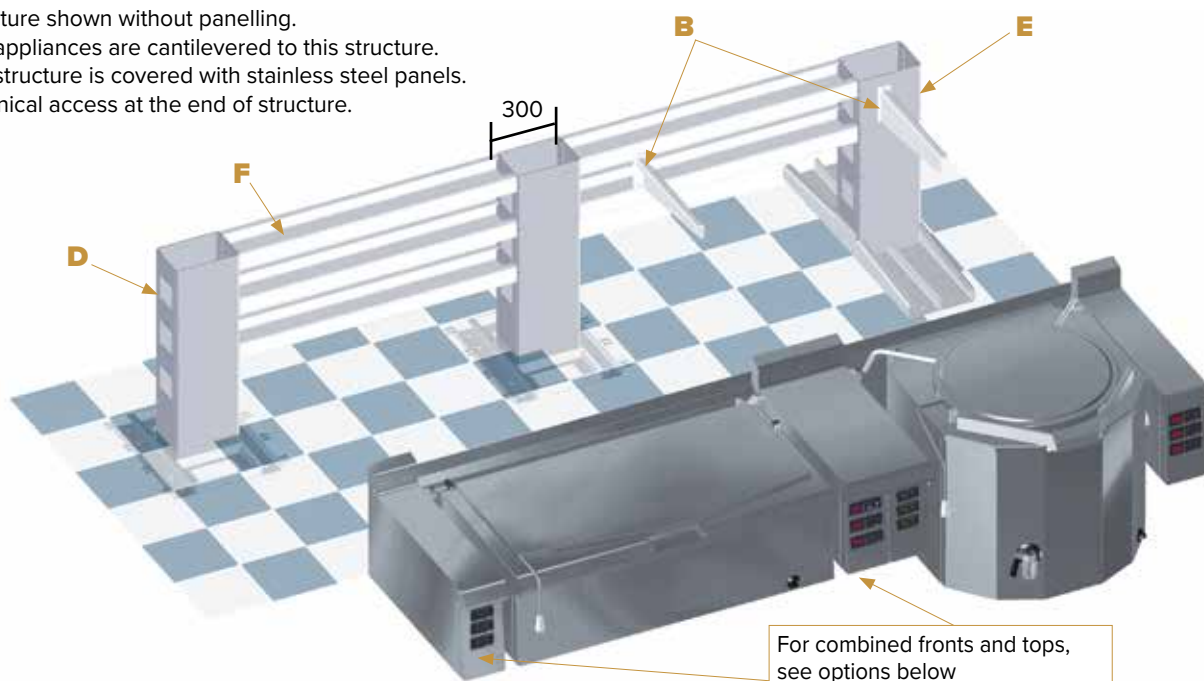
CANTILEVERED AGAINST A SOLID WALL



OPTIONS	CODE	PRICE
Support brackets per appliance		
B - For all 900 cantilevered bratt pans and kettles	X299002	448

CANTILEVERED TO A STAINLESS STEEL WELDED STRUCTURE

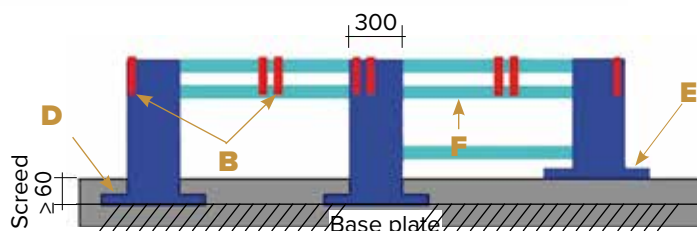
Structure shown without panelling.
The appliances are cantilevered to this structure.
The structure is covered with stainless steel panels.
Technical access at the end of structure.



Example for a 4 m long structure

Calculation: $(300 \times 3 + 1550 \times 2 = 4 \text{ metres})$

- 3 pillars, 300 wide, (300 x 3 pillars = 900) X089021 or X089022
- 2 stringer sets, 1550 long (1550x2 = 3100) X089025



OPTIONS IF CANTILEVERED TO A WELDED STRUCTURE		CODE	PRICE ex-VAT
B – Support brackets per unit for 900 cantilevered kettles and bratt pans		X299002	448
D – Pillar, 300 wide, with base plate embedded in the ground ≥ 60 (per unit)		X089021	1077
E – Pillar, 300 wide, with base plate on the ground (unit)		X089022	1242
F – Stringer sets between pillars for Length ≤ 1500 mm		X089024	1834
Length > 1500 mm and ≤ 2000 mm		X089025	2053
GENERAL OPTIONS		CODE	PRICE ex-VAT
- Single top and front: Width 400 mm		X296040	596
- Finish: brushed appearance top, per unit		X299020	189
- Unfinished side for attachment to another unit on the right		X296041	412
- Unfinished side for attachment to another unit on the left		X296042	412
- Replace the flue cover with a raised edge (except bratt pans with raising system), per unit		X296005	401



Structure with pillars with floor fixing set



Structure comprising pillars with base plate embedded in the ground



capic

1000 charcutier traiteur

GRANDE CUISINE AND CHARCUTIÈRE RANGES

For all installations in butcher's shops, caterers, and large-scale commercial kitchens.



FEATURES

- 3 mm top
- ALL STAINLESS STEEL 2 mm structure
- 1 mm front and sides
- Depth: 1000 mm
- Top height: 270 mm
+ back splash guard height: 120
- Height with 900/930 base
- Wide range of neutral and hot bases
- Bridge support or cantilevered (p. 72–74)
- Fixed or mobile, against a wall or central, and single-piece upon request

1000

FEATURES	TOP ONLY	ON A CUPBOARD		ON GN 2/1 OVEN	
		OPEN	CLOSED	ELEC.	GAS
 	9 KW burners – Removable Volcan burners with controlled flame.				
	ABM5 – 2 BURNERS Front 500 Power 2x9 kW 1 pan support 400x600 mm	W400515 2946	W400525 3573	W400535 3738	
	AM2 – 4 BURNERS Front 1000 Power 4x9 kW 2 pan supports 400x600 mm	W400215 4943	W400225 6048	W400235 6451	W400255 8872 W400265 8443
 	6 KW + 8 KW BURNERS – Ideal for large diameter pans. Spacing 415.				
	ABM5CT – 2 BURNERS Front 500 Power 6+8 kW 2 stainless steel grids, 500x315 mm	W400514 3074	W400524 3838	W400534 4073	
	ABM2CT – 4 BURNERS Front 1000 Power 2x6 kW at the front + 2x8 kW at the back 4 stainless steel grids, 500x315 mm	W400214 5241	W400224 6235	W400234 6610	W400254 9242 W400264 8290
	9 KW BURNERS + SOLID TOP				
	ABM1 2 BURNERS + SOLID TOP Front 1000 2 BURNERS: 2x9 kW Volcan burner 1 pan support 400x600 mm + 1 SOLID TOP: 8 kW 1 plate, 600x600 mm	Burners on left			
		W400115 5107	W400125 6170	W400135 6424	W400155 9471 W400165 9088
		Burners on right			
		W400116 5107	W400126 6170	W400136 6424	W400156 9471 W400166 9088
 	ABM4 – GAS SOLID TOP				
	Front 500 Power 8 kW 1 plate, 500x600 mm Central bullseye	W400413 3285	W400423 4050	W400433 4284	
	Front 1000 Power 10 kW 1 plate, 1000x600 mm Central bullseye	W400415 4389	W400425 5647	W400435 6082	W400455 9078 W400465 8537

FEATURES	TOP ONLY	ON A CUPBOARD		ON GN 2/1 OVEN		
		OPEN	CLOSED	ELEC.	GAS	
	ABM4E – ELECTRIC SOLID TOP (flush)					
Front 1000 Power 3x5 kW 400Vx3 +N not interchangeable 3 plates 300x600 mm	W400417 7238	W400427 8342	W400437 8718	W400457 11269	X	
	ELECTRIC COOKING PLATES Top finish designed for enhanced hygiene. 7-position power selector switch. 400Vx3+N+E not interchangeable					
ABM7 2 PLATES ELEC. 300x300 Front 400 Power 2x4 kW	W400715 4137	W400725 4643	W400735 4949			
	ABM3 4 PLATES ELEC. 300x300 Front 1000 Power 4x4 kW	W400315 7269	W400325 8331	W400335 8679	W400355 11697 X	
	ABM16 – CERAMIC HOBS 400Vx3+E not interchangeable					
2 HOBS Front 500 Power 2x4 kW 1 ceramic plate 325x650x6 mm	W401611 4559	W401621 5066	W401631 5347		X	
	OPTIONS			CODE	PRICE	
	- Pan detection for 2 ceramic hobs - Digital sequential regulation with pan detection			X901020 X901042	912 1900	
 4 HOBS Front 1000 Power 4x4 kW 2 ceramic plates 325x650x6 mm	W401612 8754	W401622 9765	W401632 10328	W401652 11580	X	
	OPTIONS			CODE	PRICE	
	- Pan detection device for 4 ceramic hobs - Digital sequential regulation with pan detection			X901021 X901042	1817 1900	
	ABM17 – INDUCTION HOBS with power regulation - 400Vx3+E not interchangeable					
2 HOBS Front 500 2x5 kW 1 ceramic plate 325x650x6 mm	W401715 8585	W401725 9190	W401735 9335	X	X	
	OPTIONS			CODE	PRICE	
	- Pan detection for 2 ceramic hobs - Digital sequential regulation with pan detection - 1 remote generator (max. distance 5 metres)			X901020 X901042 X901703	912 1900 854	
 4 HOBS Front 1000 4x5 kW 2 ceramic plates 325x650x6 mm	W401717 14499	W401727 15187	W401737 15332	X	X	
	OPTIONS			CODE	PRICE	
	- Pan detection device for 4 ceramic hobs - Digital sequential regulation with pan detection - 2 remote generator (max. distance 5 metres)			X901021 X901042 X901704	1817 1900 1465	

FEATURES	TOP ONLY	ON A CUPBOARD		ON GN 2/1 OVEN	
		OPEN	CLOSED	ELEC.	GAS
 Tray as an option	ABM8 - BAIN-MARIE Welded tank for GN tray depth: 150 (not supplied). Heating elements in the tank. Regulation by thermostat, 30-110 °C. Drain via waste plug to be connected. Hot/cold water supply				
	Front 400 1 tank, 306x510x220 mm Elec. 2.4 kW (230Vx1+E)	W400811 2674	W400821 3127	W400831 3303	X X
	OPTIONS			CODE	PRICE
	- Joining strip between GN trays, length 325 mm - Joining strip between GN tray, length 530 mm			X900421 X900422	48 66
	ABM9F - CAST IRON GRIDDLES Removable splash guard and scraper included. Grease collection drawer.				
	1 RIBBED AND INCLINED PLATE, 500x630 mm				
  1/2 ribbed  Fully ribbed	Front 500 Gas 11 kW	W400913 3092	W400923 3925	W400933 4090	
	STAINLESS STEEL GRIDDLES Welded splash guard and scraper included. Grease collection drawer.				
	ABM9I - 1 SMOOTH PLATE, 400x550 mm				
	Front 400 Electric 5 kW 400Vx3+E Thermostatic	W400916 4262	W400926 4960	W400936 5112	
	Front 400 Gas 7.2 kW	W400917 3878	W400927 4607	W400937 4771	
	OPTIONS			CODE	PRICE
	- Mirror-polished chrome finish - 1/2 ribbed plate - Fully ribbed plate - Electric ignition for gas model			X050974 X050972 X050973 X901501	590 542 777 279
	ABM6 - FLAT-TOP UNIT				
	• Stainless steel top. • Drawer as an option, see page 69. *Full front on base.				
	Front 100	W400601 724		W400631 1024	
	Front 200	W400602 724		W400632 1024	
	Front 400	W400604 983	W400624 1841	W400634 2134	
	Front 500	W400605 1171	W400625 2011	W400635 2241	
	Front 1000	W400610 1716	W400620 3009	W400630 3445	W400650 6393 W400660 5929

CONFIGURATION	FEATURES						CODE	PRICE EX-VAT
	FRONT	PRODUCT. CAPACITY	VOLUME	POWER	BASKET	RAISING		
 	ABM20 – TURBOFRIT on closed cupboard Digital control with melting functionality. 1 oil tray with filter. Electric ignition for gas model. Top only, please contact us for the electric version.							
	400	50–60 kg/h	20 litres	20 kW 400Vx3+N+E	1 basket 360x270x125	Manual	W402031	6293
					1 basket 360x270x125	Automatic Raising	W402033	8585
	OPTIONS		- half-baskets, 360x140x125 mm (set of 2) - 1 additional large basket 360x270x125 mm			X082033 X291005	331 301	
	500	50–60 kg/h	30 litres	28.5 kW	1 basket 500x290x200	Manual	W402035	9535
					1 basket 500x290x200	Automatic Raising	W402037	12062
	OPTIONS		- half-baskets, 450x140x140 mm (set of 2) - 1 extra large basket, 500x290x200 mm			X082034 X291006	377 437	
	FRYER 3085 on closed cupboard The new generation fryer for canteens Digital control with melting system. 1 oil tray with filter. Electric ignition for gas model.							
	1000	 130 kg/h	78 litres	54 kW 400Vx3+N+E	2 baskets 370x550x200	Manual	W400901*	10300
		 90 kg/h	90 litres	64 kW	2 baskets 370x550x200	Manual	W400902	13853
	OPTIONS		- 1 basket, 370x550x200 mm - Trolley with 4 GN 1/1 trays for transfer system - 4 polyamide castors, 2 with brakes			X010304 X010303 X087007	560 1594 460	
		FRYER 3085 with transfer system The FRYER 3085's tank includes a 680x500x230 mm basket, sliding on a rail. It empties into a scuttle on a trolley with 4 GN 1/1 trays, depth. 150.						
FEATURES						FRYER		
								
1 FRYER 3085 with scuttle on the right Front 1800						W400903* 20843	W400904 24403	
1 FRYER 3085 with scuttle on the left Front 1800						W400905* 20843	W400906 24403	
2 Fryers 3085 with central scuttle Front 2800						W400907* 36223	W400908 38255	

BASE UNITS to combine with one or more tops.

On adjustable feet – height 630/660 – designed to be installed under the capic 1000 tops.



LEGS

FEATURES	FRONT	LEGS		SHELF	
Ø 70 round stainless steel tubes stainless steel frame on adjustable feet (not available with and wheels and stainless steel feet option)	500	W403009	818	X293061	154
	800	W403011	1100	X293062	206
	1000	W403012	1348	X293063	260
	1500	W403014	1494	X293066	349
	2000	W403017	2092	X293069	401



OPEN OR CLOSED CUPBOARD (Sanitary finish: see Options on page 69)

FRONT	OPEN CUPBOARD		CLOSED CUPBOARD				SHELF	
			SWING DOOR		SLIDING DOOR			
400 500	W403021 W403022	761 841	1 door		-	-	X293021 X293022	131 149
			W403031	918				
			W403032	1072				
800 1000	W403023 W403024	1019 1324	2 doors		2 doors		X293023 X293024	225 284
			W403033	1458	-	-		
			W403034	1759	W403037	1811		

OPTIONS (not compatible with hot cupboard)

CODE	PRICE
X293001	254
X293002	279

HOT CUPBOARD (1 shelf included)

FRONT	POWER	SWING DOOR		SLIDING DOOR		SHELF	
500	850 W (230Vx1+E)	1 door		-	-	X	X
		W403042	2151				
1000	2.1 kW (400Vx3+E)	2 doors		2 doors		X	X
		W403044	3415	W403047	3802		

STATIC OVENS



MODEL	FRONT	ELECTRIC		GAS	
GASTRONORM Internal dimensions: 650x530x280 mm supplied with a GN2/1 wire grill. Thermostat. Elec. 5.1 kW 400Vx3 Gas 10 kW	1000	W403052	4685	W403062	4202
EURONORM Internal dimensions: 600x800x280 mm supplied with an EN wire grill. Thermostat. Elec. 6 kW 400Vx3 Gas 13.2 kW	1000	W403053	5512	W403063	5041

BRATT PANS

- Tank with rounded internal angles, **12 mm thick bimetallic bottom.**
- Counterbalanced, double lid.
- Large spout.
- Tilting for full drain.
- Hot/cold water supply by fixed tap control on the front panel.
- Manual or electric tilting, with stops in any position.

Our bratt pans are equipped with:

ELECTRIC MODEL:

- 400Vx3+N+E
- Sequential thermostatic regulation, kettle mode.



GAS MODEL:

- 230Vx1+N+E
- Electric ignition.
- 4-position gas valve.

CONFIGURATION	FEATURES					CODE	PRICE EX-VAT
	SURFACE AREA IN DM ²	ENERGY	POWER IN KW	TANK DIM. LXDHXH	TILTING		
	FRONT 1000	50	ELEC	850x575x250 (100 litres)	Electric	W405013	13647
					Manual	W405014	14405
		80	GAS	1350x575x250 (170 litres)	Electric	W405023	12173
					Manual	W405024	12990
	FRONT 1500	80	ELEC	1350x575x250 (170 litres)	Electric	W405017	18853
			GAS		Electric	W405027	17396

OPTIONS: SEQUENTIAL THERMOSTATIC REGULATION

ELECTRIC model			GAS model		
	- Kettle mode in addition to bratt pan mode	X295016	831	 - Bratt pan mode	X295017 1270
				 - Bratt pan mode and kettle mode	X295018 2099
					

GENERAL OPTIONS

	- Electric tilting with digital control	X901033	577
	- Removable frame holding 2 GN 1/1 trays for model 50	X295001	331
	- Removable frame holding 4 GN 1/1 trays for model 80	X295003	512
	- Draining grate for model 50	X295006	401
	- Draining grate for model 80	X295007	437
	- Removable offset spout, limited to 350-mm offset	X295014	696
	- Removable drain duct above 350 mm	X295015	1165

STAINLESS STEEL KETTLES

- 316 L **stainless steel tank and base**. Tank welded on top.
- Counterbalanced, double lid.
- Hot/cold water supply by fixed tap control on the front panel.
- 40/49 drain valve.
- Removable strainer with level indicator.
- Electric ignition for gas model.

CONFIGURATION	FEATURES				CODE	PRICE EX-VAT	
	NOMINAL CAPACITY IN L	ENERGY	POWER IN KW	TANK DIM. ØXD			
	DIRECT HEAT						
	Equipped with:		Electric 400Vx3+E:	Control by energy regulation			
			Gas 230Vx1+N+E:	Controlled by a 4-position knob.			
	FRONT 1000	150	 ELEC	12		W404012	10105
			 GAS	19.5	603x550	W404022	8331
	235	 GAS	22	 640x620x600	W404023	10652	
OPTIONS CD 150 and 235 L							
			- Electric model 400Vx3+N+E Sequential thermostatic regulation, kettle mode, remote control panel			X294013	1852
			- Gas model 230Vx1+E Sequential thermostatic regulation, kettle mode			X294014	1306
			- Remote control panel (8 metres max.) for X294014			X294015	677
	BAIN-MARIE						
	Equipped with:		Electric 400Vx3+N+E	Gas 230Vx1+N+E.			
			Sequential thermostatic regulation, kettle mode.				
	FRONT 1000	150	 ELEC	18		W404112	12531
			 GAS	19.5	603x550	W404122	11662
	235	 ELEC	22.5		W404114	13794	
		 GAS	22	640x620x600	W404124	13536	
GENERAL OPTIONS for DH & BM 150 L and 235 L							
- Offset drain pipe					X901802	718	
- Bottom grid for 150 L tank					X294001	325	
- Bottom grid for for 235 L tank					X294002	342	
- "Couscous" steamer for 150 L kettle					X294004	2163	
- "Couscous" steamer for 235 L kettle					X294003	2422	
- Removable cooking basket for circular kettle					X904101	2228	
	DIRECT HEATwith REMOTE CONTROL PANEL up to 3 metres						
	Equipped with:						
	• Dual thermostatic control (Requires electric power supply)						
	• Timer with delayed start.						
	1200	345	 GAS	34	900x725 x530	W221411	17302
1500	500	 GAS	45	1285x725 x530	W221611	19101	
OPTIONS CD 345 and 500 L							
- Bottom grid for 345 L rectangular tank					X294011	502	
- Bottom grid for 500 L rectangular tank					X294012	577	
- Load plate for 345 L					X294016	502	
- Load plate for 500 L					X294017	577	



capic general options

All ranges except **capic 700** (see page 17)

BRITA OPTIONS

Filtration for combi ovens

- PURITY C 500 Steam 1 st installation kit	500
- PURITY C 1100 Steam 1 st installation kit	550



MARINE version:

- Anti-rolling frame for 4 electric hotplates, induction, convection hobs	X290310	788
- Lock for door	X293051	419
- Special navy feet	X293056	101

SINGLE FLUE COVER

- Length: 800 mm	X299022	0
- Length: 801 to 1400 mm	X299023	143
- Length: 1401 to 2000 mm	X299024	337

GAS BURNER

- Electric ignition (230 Vx1) for all appliances and by unit:		
*1st burner	X901501	279
*Each additional burner	X901502	90
- Water tray for 9 kW burner	X901404	490

LONG SIDE PANELS

specify when ordering

SINGLE FRONT BAND

Joining the worktops.
Available for open burners, solid tops, griddles

- Length 800 mm	X299011	0
- Length: 801 to 1200 mm	X299012	95
- Length: 1201 to 1400 mm	X299013	179

TECHNICAL ACCESS HATCH

swing door

per unit	X081111	512
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CUT-OUT (page 71)

for technical cupboard



CONNECTING PLATE
to remove a foot

X087004	61
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STAINLESS STEEL WALL

fixed directly on the floor, allowing passage of fluids.
Equipment cannot be hung on this wall.
Without technical trapdoor.

Width 200 mm

1 m min.

per linear metre: X221009 **1265**

Technical door
(per unit): X221010 **249**

CENTRAL SHELF

Page 71

CENTRAL METAL COVER

Width: 100, per LM X085010 **748**

Width: 200, per LM X085020 **883**



BACK COVER STAINLESS STEEL

with long side panels included

- Length: 400 or 500

X089030 **189**

- Length: 800 or 1000

X089031 **267**

- Others lengths, price per linear metre (1.6 metres max.)

X089034 **372**

PLATING SHELF

removable, stainless steel

Length 500 X081002 **206**

Length 800 X081003 **220**

PLATING BAR

Stainless steel Ø38 (per LM)

Length: 2400 max. X081001 **437**

CONNECTION PIECE

required every 2400 mm

X081006 **109**



SLIDING DRAWER

with drawer frame to hold GN 1/1 tray

included, depth 100, for flat-top units, from:

400 to 700 (per unit) X081113 **612**

800 to 1200 (set of 2) X081123 **1171**



ELECTRIC OUTLET

Page 71

- 5 GN 1/1 storage levels

for front 400 X293001 **254**

- Removable frame X293002 **279**

5 GN 1/1 levels (per unit)

(Max. capacity Qty 1: from 500 to 700 - Qty 2:

from 800 to 1000; Qty 3 to 1200 and Qty 4 to 1600)



ADJUST. STAINLESS STEEL FOOT H. 100 (per unit) X087010 **61**

ADJUST. STAINLESS STEEL FOOT H. 150 (unit) X087008 **61**

ADJUST. STAINLESS STEEL FOOT H. 30 (unit) X087011 **38**

for concrete base

4 POLYAMIDE WHEELS X087007 **460**

Except Fryers, 900 cantilevered & UPC range

Height 125 stainless steel frame (including 2 brakes)
for front unit ≥ 500

SAFETY CABLE X087006 **412**

with hook for appliance on wheels

Sanitary finish for open or closed cupboard.

Front 400 X293052 **555**

Front 500 X293053 **625**

Front 800 X293054 **813**

Front 1000 X293055 **924**

capic Bespoke options

for central cooking suites with a single-piece top except capic 700

Rounded front band
in **POLISHED MIRROR**,
(per linear metre)
X299021

154

FINISH: BRUSHED
appearance top, per unit
X299020

189

PLATING BAR

- Satiny stainless steel Ø 38 (per LM)
X081004 **460**
- Brass finishing, Ø38 (per LM)
X081005 **502**

STAINLESS STEEL KICK PLATE

(per LM) X087105
not available for feet height 30

184

KNOB CONTROL (per unit)

Brass finishing X082021

31

HANDLE (per unit)

Brass finishing X081025

196

Satin stainless steel finish X081026

161

COLOURED THERMOLACQUERING

varnished at 850 °C

Front band (per LM) X081011 **455**

Door (per unit) X081012 **385**

Drawer (per unit) X081013 **267**

Side (per LM) X081014 **994**

EXAMPLES OF COLOURS – Contact us



RAL 1015
Light ivory



RAL 2011
Orange



RAL 3027
Raspberry red



RAL 3020
Traffic light red



RAL 6037
Pure green



RAL 5022
Night blue



RAL 9005
Jet black

IMPORTANT: A 30% advanced payment is asked to register your order for an thermolacquered cooking suite.
A component part cannot be returned or exchanged. Changes can be made up to 4 weeks before the delivery due date.
Any cracks on the enamel or a slight colour variations are not considered to be faults.

STANDARD SIZES OF SALAMANDERS AND SHELVES



Goose neck, 360°
articulated within a
radius of 515 mm
X902005 **2234**

SHELF:

Width: 400

for wall-backed suite X083020 **1405**
Full shelf per linear metre X083022 **1171**
Shelf with bars Ø38, per linear metre

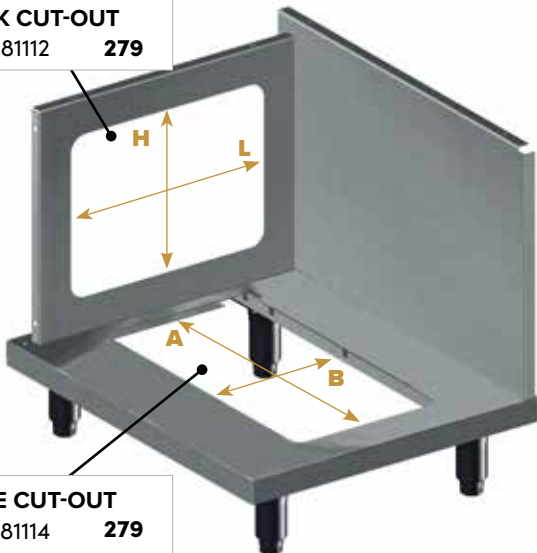
Width: 600

for central suite X083021 **1716**
Full shelf per linear metre X083023 **1494**
Shelf with bars Ø38, per linear metre

Shelf on central metal cover length 100 min.

STANDARD CUT-OUT DIMENSIONS on service cupboard

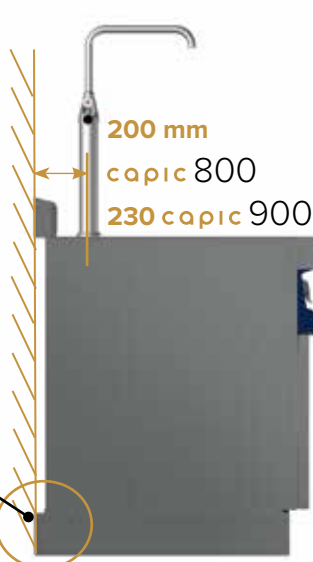
BACK CUT-OUT X081112 **279**



BASE CUT-OUT X081114 **279**

FRONT	CUT OUT			
	BASE		BACK	
	A	B	H	L
400	554	85	300	200
500	554	185	300	300
600	554	285	300	400
700	554	385	300	400
800	554	385	300	400
900	554	385	300	400
1000	554	385	300	400

STANDARD POSITION OF THE TAPS AND ELECTRIC OUTLETS in the centre of the unit



In the
standard
model, the
plinth goes to
the wall

HOT/COLD WATER SUPPLY with tap hole included on flat-top unit.



Gooseneck tap
standard tap hole
Ø32 X902001 **184**
On water column
height 500, tap
hole Ø43.8 X902002 **1294**

Tap hole not included
Specify the Ø
X902004 **126**



ELECTRIC OUTLET

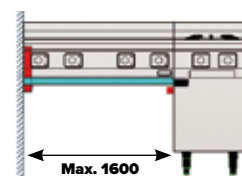
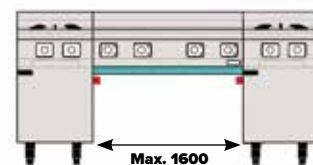
Single 10 A outlet X300312 **272**
Outlet tri+N+E 20A X300313 **331**

Trip plug only with flat-top unit with flat front.

Assembly principles

ON BRIDGE SUPPORT in the middle or on one side

capic 700, capic 800, capic 900, capic 1000



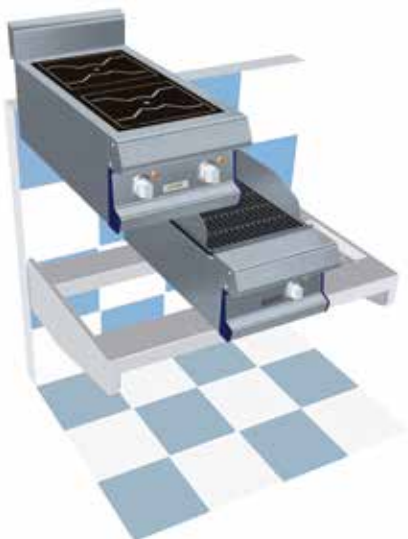
OPTIONS	CODE	PRICE
- Bridge mounting kit		
Length: 400 to 800	X901921	395
801 to 1200	X901922	448
1201 to 1600	X901923	525
with intermediate feet		
1601 to 2000	X901924	590
2001 to 2400	X901925	682
2401 to 2800	X901926	959
2801 to 3200	X901927	1113
3201 to 3600	X901928	1270



CANTILEVERED AGAINST A SOLID WALL

no additional
masonry required

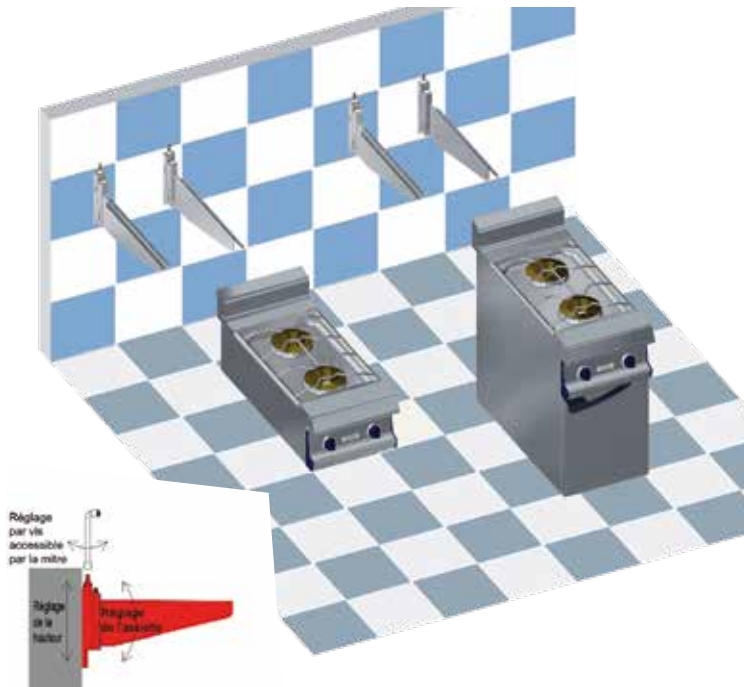
capic 700 and/or capic 800



For top only

OPTIONS		CODE	PRICE
- Support kit, length:	- 400 to 800	X901961	636
	- 801 to 1200	X901962	701
	- 1201 to 1600	X901963	777
	- 1601 to 2000	X901964	836

capic 900 and/or capic 1000



For top only or with base unit

OPTIONS	CODE	PRICE
- Support kit per appliance (set of two)	X299001	625

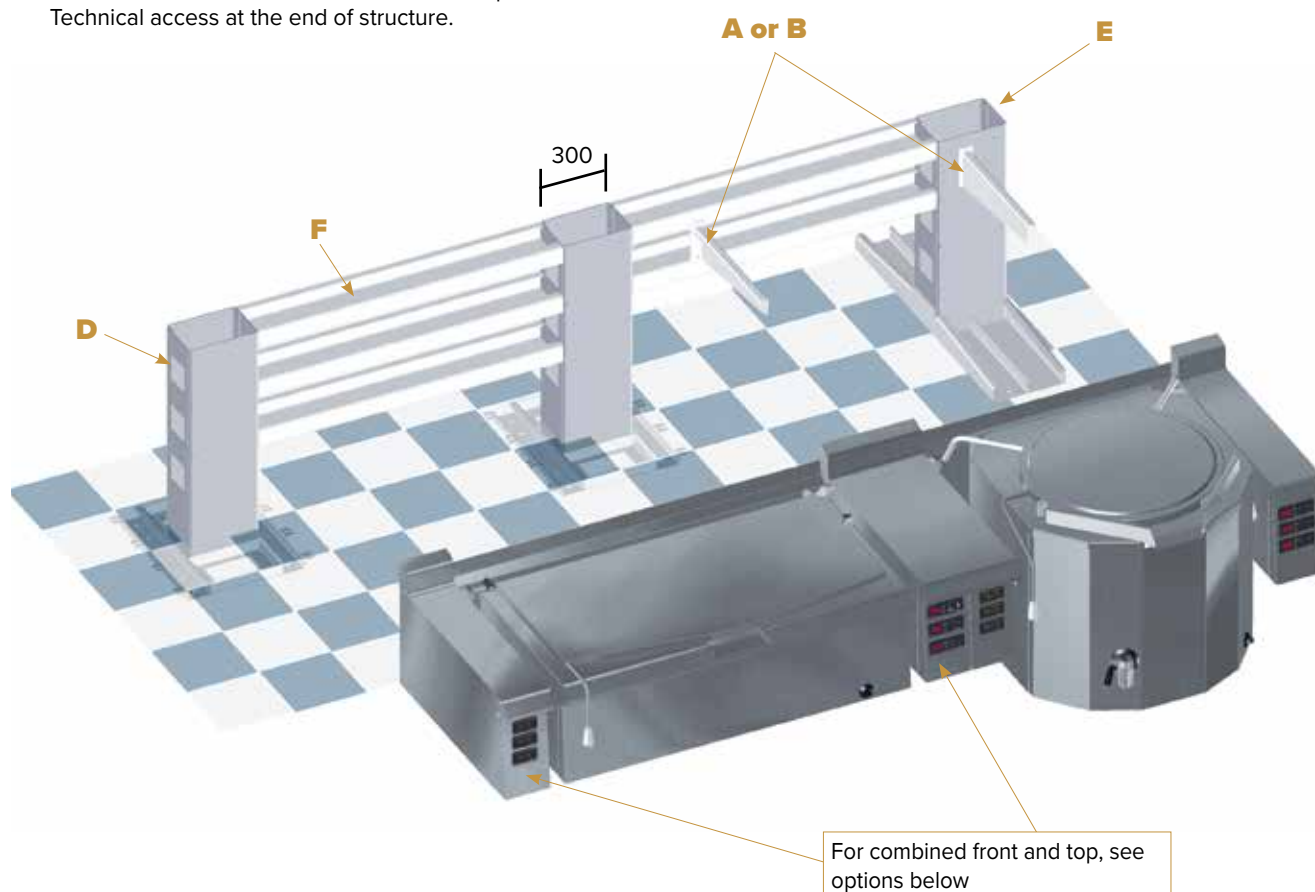


Assembly principles

CANTILEVERED TO A STAINLESS STEEL WELDED STRUCTURE

capic 900, capic 1000, capic 900 cantilevered

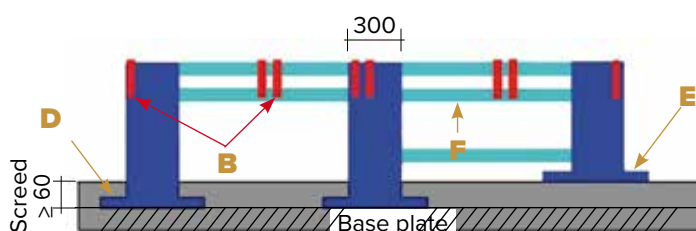
Structure shown without panelling.
The appliances are cantilevered to this structure.
The structure is covered with stainless steel panels.
Technical access at the end of structure.



Example for a 4 m long structure

Calculation: $(300 \times 3 + 1550 \times 2 = 4 \text{ metres})$

- 3 pillars, width 300, $(300 \times 3 \text{ pillars} = 900)$ X089021 or X089022
- 2 stringer sets, length 1550 $(1550 \times 2 = 3100)$ X089025



OPTIONS	CODE	PRICE ex-VAT
A – Support brackets per appliance for capic 900 and capic 1000	X299001	625
B – Support brackets per appliance for capic 900 cantilevered and monobloc top	X299002	448
D – Pillar, width 300, with integrated soleplate in the ground (unit), 60 min.	X089021	1077
E – Pillar, 300 wide, with base plate on the ground (unit)	X089022	1242
F – Stringer sets between pillars for	X089024	1834
Length ≤ 1500 mm	X089025	2053
Length > 1500 mm and ≤ 2000 mm		



E - Pillar with raised base plate



D - Pillar with base plate embedded in the ground





capic Élite

new range

Our custom-made Elite ovens are manufactured in our workshops, which have been awarded the Entreprise du Patrimoine Vivant (Living Heritage Company) label. **Fully customizable, ergonomic, designer and robust**



Guillaume Pape, ambassador of C O P I C:

*finalist in season 10 of Top Chef
and chef at L'Embrun restaurant in Brest,
awarded a Michelin star in 2022.*

*"Satisfying the Chefs
is our priority"*

CAPIC designs and manufactures your Elite suite to your specifications, guaranteeing durability, performance, ergonomics, hygiene and aesthetic appeal.

Your oven will be unique, as a result of your consultation with our specialists.

Élite is made of a single "monobloc" top and an separate base. It is built from stainless steel (3 mm top, with double thickness for flat-top units and around heating elements) with a brushed, satin finish.

The heating elements on the following pages can be integrated into your bespoke Élite oven.

Élite, the bespoke suite

INTEGRABLE ELEMENTS (non-exhaustive list)



OPEN BURNER

- Standard burner: 6 kW or 8 kW
- Volcan burner: 9 kW



COUP DE FEU - Cast iron plate

Elec.: 5 kW – 300x600 plate



Gas: 6 kW – 400x550 or 8 kW – 500x600 or 600x600 or 800x600 or 10 kW – 1000x600



BAIN-MARIE

All GN sizes or bespoke



CERAMIC GLASS PLATE

Ceramic hob: 1 zone or 2 zones

Induction hobs: 1-zone, 2-zone or multi-zone



QUICK-FRY STAINLESS STEEL GRIDDLES

Smooth plate: 400x550 - 7.2 kW

QUICK-FRY CAST IRON GRIDDLES

Smooth plate: 400x550 – 7.2 kW

Ribbed plate: 400x550 – 8 kW
500x630 – 11 kW



PLANCHA

Double plate with surrounding drip channel

Elec. 5 kW: 550x400 or 6 kW: 620x515



Gas 7.2 kW: 550x400 or 10 kW: 620x515

Option: ribbed or mirror polished



FRYER

Elec: 15 kg/hr: 8 L tank, 6 kW
more than 25 kg/h: 15 L tank, 10 kW
50 to 60 kg/hr: 20 L tank, 20 kW



Gas: more than 35 kg/h: 20 L tank, 20 kW



IN ADDITION

Shelf on flue cover, infrared ramp, sink with gooseneck Hot Water + Cold Water, power outlet, mixing bowl, plating bar, salamander...



Various base unit options available



GN 2/1 OVEN

Elec. 5.1 kW
Gas 10 kW
Front 800 or 1000
Control panel protected from heat and steam
Thermally insulated outer wall
Double walled door

EXAMPLES OF COLOURS – Contact us



RAL 1015
Light ivory



RAL 2011
Orange



RAL 3027
Raspberry red



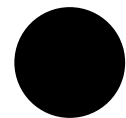
RAL 3020
Traffic light red



RAL 6037
Pure green



RAL 5022
Night blue



RAL 9005
Jet black

IMPORTANT: A 30% deposit is required to register your order for an thermo-lacquered cooking suite.
An element cannot be returned nor exchanged. Changes can be made up to 4 weeks before the delivery due date.

capic central

Key Benefits +

The freedom to cook
around a central island.





Modular or single-block design with separate base, to meet your requirements and meet the challenges of tomorrow.



copic

educational cooking suites

Key Benefits +

The ideal suite for attractive,
educational, and efficient cooking.



The suite is designed
to support multiple
workstations, ideal for
colleges and culinary
schools.





Composition: 🔥 **gas**
or ⚡ **electric**
suitable for any kind of
training.



capic

special products

Integration of other manufacturer's appliances



Induction hobs, ovens, rotisseries, tandoori oven, drawers, etc.

Cooking suites for boats and military facilities



Submarines, sailing boats, yachts, oil platforms, remote sites, etc.

CAPIC can meet any specific requirements. Please get in touch.

*Respect for work quality
and hygiene*



capic

UPC

Culinary Production Units

**CANTEENS,
CENTRAL KITCHENS,
PREPARED FOOD IN-
DUSTRIES**

- New generation, multi-purpose bratt pans
- New generation, tilting kettle tanks
- Cook/Chill Systems
- Programmable combi ovens

IMPORTANT

- Price conditions: consult us

MULTI-PURPOSE BRATT PANS Type 100

All-in-one: bratt pan, direct heat or bain-marie kettle, griddle, low temperature cooking.

- Front 2300. Depth 1285. Height 900, with 1430 screen.
- Motorized double lid with counterbalance system.
- 12-mm bimetallic bottom (9 mm + 3 mm).
- Tank dimensions 1640x700x310.
- **Cooking surface: 102 dm², usable capacity: 300 litres.** (capacity of 6 x GN 1/1 trays).
- Handspray included.
- Electric tilting, with stops in any position, offset axis for **full drain at 400 mm from the floor.**
- **NEW CONTROL INTERFACE** with touchscreen for process management and temperature regulation.
- RJ45 port available for traceability (software and network not included).
- USB port. Electric outlet.



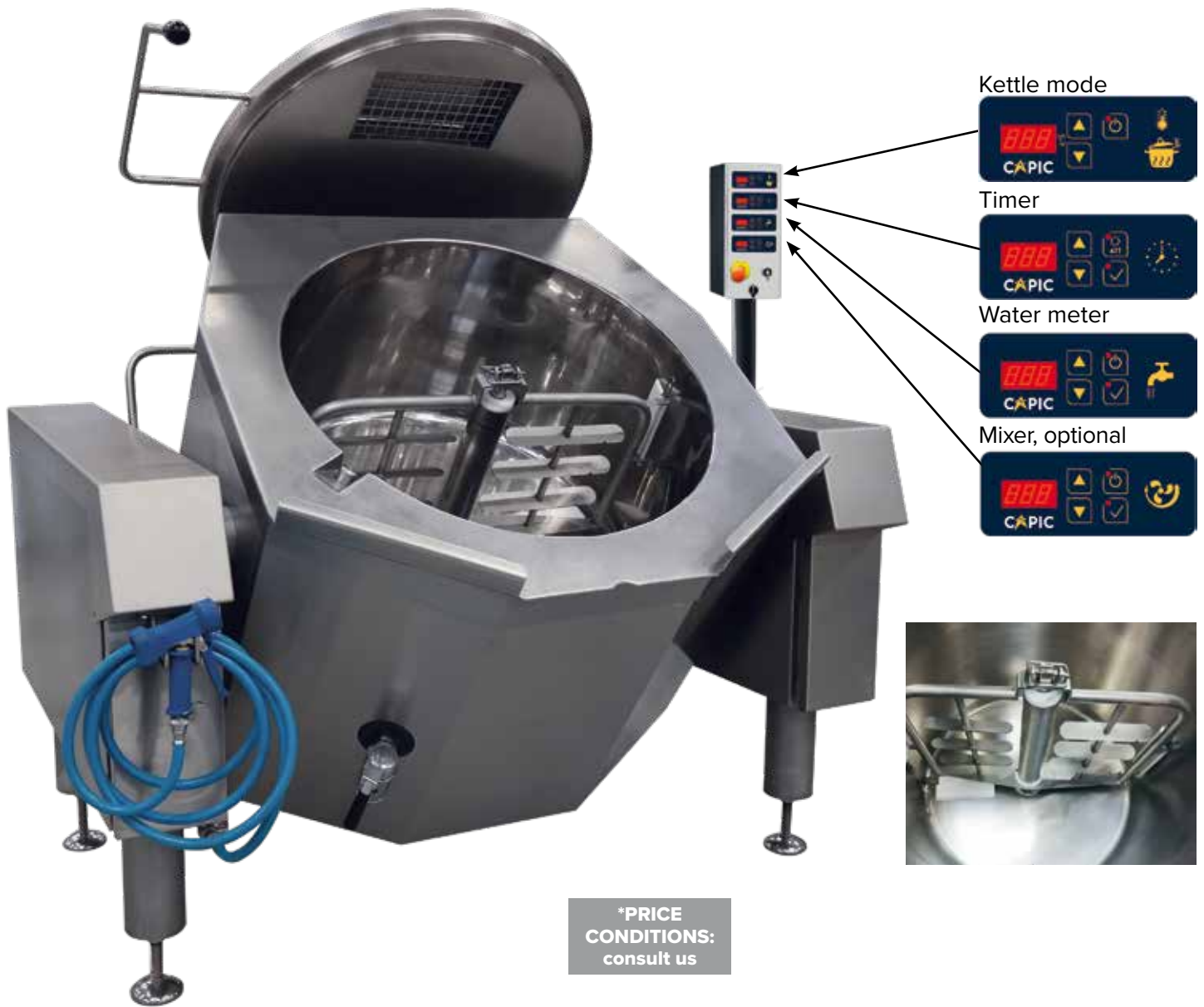
CONFIGURATION	CHARACTERISTICS	CODE	PRICE EX-VAT
	Model: Type 100		
	Operating mode: Direct or programmable. Functions: Bratt pan mode, kettle mode, multi-point core probe, water meter with totalizer, delayed start, cooking timer, pot tilting, handspray, 300 x 10-step recipes, preheating, support diagnostics.		*PRICE CONDITIONS: consult us
	 - 36 kW electric heating  - 40 kW gas heating	W238040 W238041	Consult us Consult us
	OPTIONS		
	- Frame for 6 x GN 1/1 trays - Includes motorized lifting bar for 4 baskets - Drainage grate - 4 reinforced polyamide wheels Ø125, stainless steel frame, including 2 brakes Bratt pans, type 50, 60 or 80, see capic 900 cantilevered prices, p. 55	X296025 X238013 X296027 X230405	Consult us Consult us Consult us Consult us

Kettle

with steam generator

Key Benefits  **Triple skin - 1 bar pressure**

FOR SOUPS, SAUCES,
PREPARED MEALS,
DESSERTS, ETC.



***PRICE
CONDITIONS:
consult us**

• **AVAILABLE in 150, 225 and 300 litres
with or without mixer**

• **Options:**

Handspray	X238006
Draining grid (perforation Ø3)	X238016
RS port for traceability	X238009
40/49 drain valve on front	X238007
Legs for tilting at 700 mm from the ground	X238010
4 reinforced polyamide wheels Ø 125, stainless steel frame including 2 brakes	X230405

- Flat-bottom tank.
- Electric tilting, with stops in any position.
- Full drain at 400 mm from the floor.
- Counterbalanced double lid with ingredients hatch.
- Digital card control for process management and temperature regulation.
- Operating mode: kettle mode, programmable timer with delayed start and water meter.
- Option: removable mixer. 9 programmable and rotation speeds and reversible.

COOK / CHILL SYSTEM

100/200 kg product/h
(pasta, rice, etc.)

For cooking, blanching... and chilling
pasta, rice, vegetables, meat, seafood, etc.

- The user pours the food into the cooking basket. At the end of the cooking process, it is transferred into the cooling basket.
- Heating is controlled by a temperature regulator, with a visual and audible timer at the end of the process. Cooling uses cold (tap) water.
- Control by touchscreen, to manage the process.
- Direct or programmable operating mode.
- Cooking and cooling baskets (perforation Ø1.5) can be tilted by electric cylinder.



CONFIGURATION	FEATURES	CODE	PRICE EX-VAT
	CR250® 2500–8000 meals/day		
	System includes a cooking tank and a cooling tank, each equipped with a perforated tilting basket. Cooling tank to be connected to the cold water supply. Front loading and unloading. Manually controlled tilting baskets powered by electric cylinder. Tank volume: 220 litres Baskets of about 100 litres. Front 1810. Depth: 1210 mm. Height: 950 mm  - 30 kW electric heating  - 35 kW gas heating  - Steam heating	*PRICE CONDITIONS: consult us	
		W236022	Consult us
		W236012	Consult us
	Please contact us		
	CR500® >8000 meals/day		
	Tank volume: 500 L Baskets of about 250 litres Control panel Front 2450 mm Depth: 1600 mm Height: 1820 mm Heating: electric, gas or steam	Agrifood range please contact us	

For **canteens**

For **central kitchens**

For **prepared food industries**

PROGRAMMABLE COMBI OVEN

Horizontal ventilation by 2 stainless steel turbines
1156x560 glass door.

Cooking method: dry, steam, combi, roasting, pasteurization, low temperature

- Capacity: 2x 20-level trolleys, i.e. 40 GN 2/1 trays or 80 GN 1/1 trays
- Front 1600 - Depth 1650 - Height 2100
- Instant steam production generator, automatic water level to connect to the customer's water softener.
- Installed power 95 kW (steam generator 84 kW, hot air 80 kW).
- Adjustable temperature up to 250 °C (up to 100 °C for steam).
- Triple "cool touch" door.
- Pre-equipment for energy optimizer.
- RJ45 port available for traceability (software and network not included).
- USB port.



CONFIGURATION	FEATURES	CODE	PRICE EX-VAT
 Triple "cool touch" door. 	AC700®		
	Cooking and recipe management (100 programmable recipes), on programmable colour touchscreen. Cooking time, multi-point core temperature probe, pasteurization value, etc. Trolley not supplied, see Options. A CAPIC technician is REQUIRED to commission the unit. A preliminary study is necessary before implementation (request a quote).		*PRICE CONDITIONS: consult us
	Technical compartment ON THE LEFT: Commissioning not included.  - Electric heating  - Steam network	W257011 W257012	Consult us Consult us
	Technical compartment ON THE RIGHT: Commissioning not included.  - Electric heating  - Steam network	W257016 W257017	Consult us Consult us
	OPTIONS - 1 additional GN2/1 x 20-level trolley. - Detergent tank - Humidity measure for the charcuterie version - Screen protector	X257015 X257025 X257027 X257028	Consult us Consult us Consult us Consult us

Agri-food industries

CAPIC also offers a range of equipment specifically developed for the food industry, including ready meals, seafood, cured and preserved meats, for use by large-scale commercial kitchens, etc.



Some examples of manufacturing (see above):
ovens, cook/chill systems, bratt pans and kettles.

capic

ancillary equipment

*Reliability and
simplicity of use*

- Conveyor ovens
- Smoking kiln
- Salamanders



For pizzerias, brasseries, fast food restaurants, pastry shops
The Express is an oven mainly designed for pizzas

- Manufactured in brushed 18/10 stainless steel.
- Left to right conveyor oven.
- Stainless steel belt equipped with a removable plate for easy cleaning.
- Maximum cooking height 80 mm.
- Air impingement heating: jets of hot air are released simultaneously from the top and bottom.
- Humidity is produced by atomization to melt the cheese and prevent the ingredients drying out.
- **Electro-mechanical internal components.**
- Temperature regulation up to 350 °C.
- All models are mounted on 4 feet, or optional mobile stand with 4 swivel wheels and 2 brakes.



CONFIGURATION	FEATURES				CODE	PRICE EX-VAT
	EXTERNAL DIMENSIONS L X D X H	COOKING WIDTH AND HEIGHT	PIZZA HOURLY THROUGHPUT*	POWER KW		
 Drawer for cooking residue.	CATERING EN					
	Digital thermostatic control panel. Carpet running speed adjustable from 40 seconds to 6 minutes – controlled by potentiometer.					
	1290x945x610	500x80	40-60	9	W360208	10323
	OPTIONS					
	- In and out trays 300x500				X360108	254
 Mobile stand as an option.	PRODUCTION 1 EN					
	Digital thermostatic control panel. Carpet running speed adjustable from 30 seconds to 9 minutes – controlled by potentiometer.					
	1950x1410x780	820x80	80-140	30	W360209	21848
	OPTIONS					
	- In and out shelves 300x820				X360109	342
- Mobile legs, height: 580 (or 350 if stacked)				X360205	1270	
OPTIONS					CODE	PRICE ex-VAT
- Conveyor belt movement from left to right					X360410	173
- Frame to place between 2 stacked Catering ovens					X360211	507
- Frame to place between 2 stacked Production 1 ovens					X360212	618

copic smoking kilns



COLD SMOKING

For perfect results, cold smoked food must be exposed to smoke from slowly burning wood. The temperature of the smoking kiln must be between 20 °C and 25 °C maximum to limit bacterial growth. It is essential not to exceed this temperature in order to keep the product raw and ensure proper preservation for 1 week, or up to 3 weeks if the product is vacuum-packed. The smoking kiln is not equipped with a cold air exchanger. You can use crushed ice to cool the food.

The front thermometer allows you to check the smoking temperature. The ventilation at the bottom of the door allows fresh air to enter the smoking kiln, which is important, especially for fish. This modifies the temperature of the smoking kiln but avoids disturbing the draft.

HOT SMOKING

For successful smoking, food should be smoked with a hot air flow between 50 and 60 °C. Natural combustion provides rapid flavour saturation and pre-cooking. Hard wood such as beech or oak is recommended, to ensure high-quality smoking. The aim is therefore to smoke and pre-cook simultaneously. The food is ready to eat once it has been removed from the smoking kiln and blanched.

CAUTION:
The appliance must never be left unattended when in use, due to fire risk.

SMOKING KILNS for drying and smoking: meat, poultry, fish

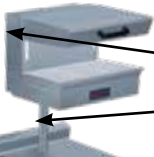


With option:
ventilation and
drying.

Smoking by natural combustion of sawdust contained in a drawer. Manually adjustable ventilation and draught flap. Stainless steel body. Thermometer on the front. Ventilation at bottom of the door. Supplied with 12 suspension bars for hanging food and 1 rack

TYPE	CAPACITY	LXDXH	CODE	PRICE EX-VAT
15	30-60 kg	800x650x1900	W240201	5233
25	60-120 kg	800x950x1900	W240302	5989
35	110-200 kg	800x1250x1900	W240402	6252
MANDATORY accessories: drying + ventilation			CODE	PRICE ex-VAT
 - Electric drying (400Vx3+E+N) - Ventilation (one 1500 rpm speed)		for type 15: 2.5 kW	X240201	1781
		for type 25: 3 kW	X240202	1781
		for type 35: 4.5 kW	X240203	1905
			X240401	3691
Options			CODE	PRICE ex-VAT
- Racks		type 15 (552.5 x 667.5) per unit	X242001	126
		type 25 (667.5x852.5) per unit	X242002	189
		type 35 (667.5x1152.5) per unit	X242003	254
- Rail kit + suspension bar frame		for type 15	X242006	173
		for type 25	X242007	196
		for type 35	X242008	220
- Suspension bar (per unit)			X242005	73

copic salamander

CONFIGURATION	FEATURES	CODE	PRICE
  	INFRARED SALAMANDER WITH PLATE DETECTION		
	- dimensions 600 x640X590 mm - P=3kW on 230Vx1	W340401	3893
	- dimensions 800 x590X590 mm - P=4.5 kW on 400Vx3	W340404	4579
	ELECTRIC SALAMANDER		
	- dimensions 600 x590X590 mm - P=3kW on 230Vx1	W340301	3203
	- dimensions 800 x590X590 mm - P=4.5 kW on 400Vx3	W340406	3762
	GAS SALAMANDER		
	- dimensions 600 x590X590 mm - P=5.3 kW	W340302	4429
	- dimensions 800 x590X590 mm - P=8.1 kW	W340405	5223
OPTIONS		CODE	PRICE
- WALL SUPPORT (square stainless steel tubes)		X040101	401
- SUPPORT of salamander above a flat-top unit (800 mm withh minimum)		X901941	1441

COMBI OVENS

94

CONFIGURATION	FEATURES	ENERGY	WEIGHT	POWER	PRICE EX-VAT
 	JOKER ST				
	• Flexible appliance concept • ST (Single Touch) control module – Multi Touch as an option • Control panel on left, on right or on top (standard) • Easy to use • 6 rails • ThermaGuard double glass • Timeless design • Automatic hybrid autoclean® PRO cleaning system				
	JOKER ST 6-23	 Electric 230 V 1 NAC or 400 V 3 N AC	70 kg	3.6 or 5.8 kW	9 968
	JOKER ST 6-11	 Electric 400 V 3 N AC	83 kg	7.7 kW	10 699
	OPTIONS				
- MT control panel (MULTI-TOUCH)					664
- Handle on the right // Hinges on the left					203
- Handspray					242
- Control panel at the top, right or left					0
- One-stage tilt // three-stage tilt (only on GN 2/3)					0
ACCESSORIES					
- Factory-assembled condensation hood, 520 mm					2 297
- Factory-assembled condensation hood, 650 mm					2 483
- Factory-assembled activated carbon condensation hood, 520 mm					6 013
- Factory-assembled activated carbon condensation hood, 650 mm					6 199
- 6.23 + 6-23 support, 400 mm above combi ovens with side panels					814
- 6.23 + 6-23 support, 150 mm above combi ovens with panels on high section					463
 	BACKMASTER EB 30				
	• Easy to use with a MultiTouch touchscreen • Lists of customizable programmes • Multiple cooking options (time saving) • Weekly programme schedule • Automatic door-opening at the end of the programme. • Steam injection and automatic resting time				
	BACKMASTER EB 30 MT	 Electric 230 V 1 NAC 50-60Hz	48 kg	3.5 kW	5 760
	BACKMASTER EB 30 XL MT	 Electric 400 V 3 N AC	59 kg	5.8 kW	7 954
	OPTIONS				
- Handle on the right // Hinges on the left					146
ACCESSORIES					
- Connection for energy optimization					201
- Hanging frame with 4 levels 70 mm					246
- Support for EB 30 MT / JOKER 6-23					1 303
- Support for EB 30 MT / JOKER 6-11					1 331
- Support for EB 30 MT / JOKER 6-23 with condensation hood					1 519
- Support for EB 30 MT / JOKER 6-11 with condensation hood					1 552

Upon delivery, please unpack your order immediately.
If a damage has occurred during transport, report it immediately:

1. In case of damage describe it in detail on the delivery note and make the delivery person countersign it.
2. Confirm the damage in writing within 24 hours by sending the carrier a letter with acknowledgement of receipt.

Our productions are designed, built and controlled according to these standards or quality labels applied in our certified lab.



To dispose of your appliances:
www.e-dechet.com
 or +33 (0)1 30 57 79 14



INSTALLATION OF OUR GAS AND ELECTRIC APPLIANCES

Power supply lead size in accordance with the appliance capacity:

SECTION (MM ²)	POWER 400VX3 (KW)	POWER 230VX3 (KW)	POWER 230VX1 (KW)	MAX. INTENSITY (AMPERES)
1.5	5.5	3.2	1.8	8
2.5	9.7	5.6	3.2	14
4	15	8.8	5	22
6	20.7	12	6.9	30
10	34.6	20	11.5	50
16	52.6	30.4	17.2	75
25	65.8	38.1	21.8	95
35	82.2	47.6	27.6	120
50	105.3	60.9	34.5	150
70	131.6	76.2	43.7	190

POWER AND GAS OUTPUT EQUIVALENCE	
BUTANE (G30)	1 kW - 0.079 kg/hr
PROPANE (G31)	1 kW - 0.077 kg/h
NATURAL GAS (G20)	1 kW - 0.106 m ³ /h
GRONINGEN GAS (G25)	1 kW - 0.123 m ³ /h

For electric ignition, plan 230Vx1+E.
 Cable section valid for the shortest connection.

IMPORTANT: All electric appliances must be grounded.

GAS PIPE DIAMETER, APPLIANCE INLET:

- All gas appliances are supplied with the gas connection kit specified on your order.

CATERING EQUIPMENT

- Diameter 15/21: Top and gas oven, all ranges. Bratt pans 35 and Kettles **capic** 800, **capic** 900, Salamander, Oceane.
- Diameter 20/27: Gas top units (C1, C2, C4, AM1, AM2, AM4, ABM1, ABM2, ABM4) on gas oven for **capic** 800, **capic** 900 and **capic** 1000. Kettles **capic** 900 and **capic** 1000. Bratt pans **capic** 900, **capic** 800, **capic** 900 cantilevered.

CHARCUTERIE KETTLE

- Diameter 15/21: all gases: open burner unit or removable kettle.
- Diameter 20/27: All gas: Square tanks: 170. Round tanks: 90, 130. Rectangular tanks: 300, 500.

NOTA: ALL ORDER WITHOUT SPECIFICATION CONCERNING THE TYPE OF GAS OR THE TENSION WILL BE MADE IN NATURAL GAS AND 400 VOLTS THREE-PHASE VERSION.

In case of cooking suites composed of several appliances, the main piping diameter will have to be defined according to the total installation output.

- Unless specified in the price list, our equipment is manufactured in food-quality stainless steel according to Regulation (EC) 1935/2004 – NF A36-711 of 04/2002.
- Dimensions in millimetres, power in kilowatts.



Notes

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Notes

A series of horizontal dotted lines for writing notes.

SALES AND GUARANTEE TERMS

For commodity, Capic Company is presented under the terms "the Company", and the Customer under the terms "the Client".

Article 1: APPLICABLE LAW - Extent & Scope of Terms

1.1 Our contractual relationships are submitted to the following provisions and only the French law, regardless of delivery location or the nationality of one of the contracting parties. Except in case of specific agreement, they are governed by the terms below and the laws and regulations for anything that would not be provided by the following terms. The previous and following provisions apply to any order :

- Respecting or not the following defined conditions
- Further to signature of a Master Agreement which refers to these conditions
- Resulting from a business flow between the Company and the Client.

The terms and general conditions which would appear on any document of the Client will not replace and cancel the following conditions which are the only applicable conditions.

1.2 Our contractual relations only concern the providing, the delivering and, if appropriate, the installation of the equipment or appliances which are stated in the particular conditions.

1.3 Even when the price is integrally paid, the sale does not have as a consequence the transfer of reproduction of techniques, knowledge, practices and experiences, intellectual or industrial property, whatever their qualification, to the Client or whose products are the reproduction or the implementation.

1.4 Choice - Advice – Information

The choice of equipment is done under the responsibility of the Client who must, before, placing an order, inquire if necessary. Equipment or services specified in the particular conditions are designed to meet the normal needs of the Client (those which correspond to the usual functions of the equipment in an environment that does not include specific constraints). Any special needs can be taken into account only if it has been reported to the Company and expressly accepted by the Company. Equipment, regardless of the place of delivery or installation and purpose, are considered to meet the only French and European standards which are applicable at the date of the order. Any request for compliance with other standards is a special need. Equipment or services are supposed to be installed, delivered or made in an environment compatible with their characteristics or their functions and in the prior compliance with safety requirements and standards applicable to the Client.

Article 2: The Order

The order is in writing, expressing the Client's agreement after a proposal done by the Company or any agreement of the Company, evidenced by a written order confirmation edited by the Company. If the order is placed by E-mail, the author must be identified by name and function. However, an order is taken into account only by the acceptance of an offer designating equipment or services, prices, time and place of delivery, payment terms, by the Client. Any document that does not meet these conditions is not an order. However, in derogation from these provisions, any delivery, installation or service made without objection of the Client within 8 days following the delivery will be considered to have been ordered by the Client. The order can not be withdrawn or amended without written agreement from both parties. Any request for amendment will have as a consequence the revision of the prices. Any amount paid in advance is a deposit.

Article 3: Place of delivery or installation & delivery time

3.1 - Place of delivery or installation

If the sale is concluded with freight included, delivery is made at the location designated in the particular conditions at the charge of the Company. If the freight is at the charge of the Client, the delivery takes place in the premises of the Company and the freight is done on request, expense and risk of the Client

3.2 - Delivery time

he delivery period is specified in the order confirmation. It shall only begin to run from the formation of the contract. If any modification is made to the order with the Company's agreement, the period shall only begin to run from the Company's acceptance of such modification. If the payment of a deposit is required, the period shall only begin to run from the date of its payment. Delivery may not be postponed by the client from the initially scheduled delivery date. After this date, the agreed price shall be increased by any rise in the public price applicable by the Company to equipment of the same nature, and the client shall be liable for an occupancy fee of €25 excluding VAT per square meter, per week, for the entire area occupied by the ordered equipment. The delivery time is satisfied when the manufactured equipment is available to the Client at the agreed place of delivery or installation. The delay is increased in case of strikes, whether general or special of the Company or its Suppliers, and in case of failure to deliver or provide the service, particularly due to inclement weather or in case of force majeure. Non-compliance with the implementation of the contract period will not result in its resolution. The Client can not claim damages due to the delay, except if it is the result of gross negligence.

Article 4: Delivery - Reception - Installation

- **The delivery** is the provision by the Company or by any person or entity to the Client to whom the Company entrusts the execution of the equipment sold at the agreed location without installation. The consignee must check the goods at the arrival before discharging the forwarder, even if the packaging appears to be intact and must write down on the travel voucher, missing or damaged elements, and confirm them, under penalty of forfeiture of all appeal within 48 hours to the carrier by registered letter with acknowledgment of receipt with a copy to the Company.

- **The receipt** is the physical act by which the buyer takes possession of material that was delivered to him or installed. It can lead to the drafting of a document called receipt statement or any other document reflecting this taking of possession. This document may state the compliance or non-compliance or the existence of reserves.

- **The installation** is the connection by the Company or by any person or entity to whom the Company entrusts this task, of the equipment sold within the agreed premises. The installation is the responsibility of the Company only if it has been agreed in the particular conditions. The necessary connections have to be borne by the User of the equipment (extra invoicing). The User will have to prepare the premises and bring supplies and evacuations near the place of installation of the equipment (at one meter maximum from the place of installation) and according to the guidelines of the Company. Power supply voltages, type and pressure of fluids, should match those shown on the nameplate of the unit. Compulsory grounding. All electrical equipment is provided with a terminal or a wire for this purpose. For any equipment which must be installed, the Client agrees to facilitate the intervention of the Company, suspending its activity if necessary, and taking all steps to ensure that the installation is carried out under conditions that ensure the safety of persons and property. Upon installation or upon delivery, the Client checks his compliance with the order. He must submit his reserves without delay. If after delivery or installation, any lack of conformity or visible defects appear, they should be reported to the Company by registered letter with acknowledgment of receipt within eight days after delivery or installation. After this period, the Client can not avail himself of these defects for any reason whatsoever.

Article 5: Use and Maintenance

When a user manual is required, it will be provided to the buyer upon delivery.

The buyer undertakes to review these documents, carry out the recommended periodic checks, replace any parts that wear out according to the suggested schedule, and perform all maintenance tasks described in the manual.

Article 6: Prices & Invoices

The price of the supplies or services is mentioned on the confirmation of order. The prices do not include freight charges, unless the mention "freight charges included" is written in the special conditions. The prices do not include the cost of special packaging and customs fees for all deliveries outside the French national territory. Parts and accessories invoiced by the After Sales Department include postage and packing. The additional cost of the requested port express is completely invoiced. A delivery at a precise time can be done upon prior written acceptance and for an additional cost. Prices and any discounts mentioned in the catalog or any other document apply only to sales made until the expiry of their validity date.

Article 7: Payment & Property transfer

7.1 Payment terms: Save as otherwise stated in the special conditions, our invoices of equipment are payable without discount at the date of delivery or installation. Our invoices of Aftersales Department are payable by check against refunding, without discount. Any period of negotiated settlement is imperatively calculated from the issuance date of the invoice (LME regulations").

7.2 Forfeiture of the term: the non-payment of a single bill or a single due invoice, results in the payability of any debt due or unexpired, even materialized by a bill, after sending an enforcement notice to run within a week unanswered. Any delay poses, of right, default interest at the legal rate plus 2% of the current date of maturity until paid. Any payment is first charged to interest on late payments and then on the principal payment.

7.3 Lump sum compensation: If to recover the debt, the Company is obliged to initiate proceedings, the Client, in addition to compensations to which he could be convicted under Article 700 of the French Code of Civil Procedure, will have to pay a lump sum equal to 3% of the order (excluding tax) to cover its administrative costs, with a minimum of 40 Euros.

7.4 Until the payment is made, the Company retains ownership of the equipment supplied or installed. This equipment in the relationship between the Client and the Company will always be considered moveable. In case of payment by cheque or bill of exchange, or in the case of registration of the invoice amount on current account, only a registration on the credit of the current account or of the bank account of the Company will be worth payment. Until payment, the Client shall bear all risks on the equipment supplied. The Company, as long as it has not been paid, even after recovery proceedings, can claim ownership by sending a registered letter with acknowledgment of receipt to the Client; letter in which The Company expresses its decision to take back the equipment sold. The claim will not have as a consequence, termination of the contract. It is intended only to ensure payment of the receivable of the Company. Thus the Client remains liable for amounts due. To obtain payment, the Company may sell the property claimed, as is. Its ownership will be transferred to the selling price, the amount will be charged on its receivable after deducting all fees the Company will pay to exercise its claim. If for the purposes of selling, the Company must make work of restoration, the amount will also be deducted from the selling price. If the Company does not sell the property claimed and that it decides to keep them, their value will be charged on the receivable after deducting the expenses set forth above.

Article 8: Warranty

Our equipment have, for a period of two years, a warranty against hidden defects that could affect them. The parts supplied as part of after-sales service have a guarantee against hidden defects for a period of three months. The warranty begins at the date of delivery. Any return part or equipment must be paid in advance, and only after obtaining the written consent of the Company. A non-standard or a tailor-made equipment can not be returned or exchanged. Repair, modification or replacement of parts during the warranty period shall not have the effect of prolonging this warranty. Are excluded from the guarantee: the consequences of obsolescence, normal wear and tear, including glass, ceramic hob, burners, seals or components, improper use, lack of maintenance, as well as defects that would be the result of a force majeure or the intervention of a third party, except in the latter case whether express order from the Company. Are also excluded from the guarantee components exposed to fire or heat. The Company can not be held responsible for the consequences of improper use or handling equipment, non-compliance with special instructions, staff negligence, malevolence, or of third parties, misuse of equipment, or modifications made on the equipment without written consent of the Company. Except specifications, the warranty does not apply to any incident during cooking unattended. The warranty on control systems and pyrometry is limited to the guarantee that the company has itself towards its suppliers. The warranty is limited to repair and / or replacement of the part or equipment affected by defects. It is not about the tangible and intangible consequences that this defect could lead directly or indirectly. It does not include the cost of labor or the shipping charges of equipment that would be affected or travel charges that are the responsibility of the Client. The warranty is not transferable in case of disposal of equipment or materials that benefit of the warranty without the express consent of the Company. The guarantee may be supported directly by the Company or by any person who will replace her. The guarantee of Company is subject to the requirement that the goods that benefit of this warranty has been paid under the conditions described above, and in particular conditions. The guarantee is implemented in the following conditions: From the appearance of the defect, the Client must report it to the Company at the latest within eight days by mail. Otherwise, the warranty can not be invoked. The Company undertakes, upon being informed of the existence of the defect to intervene as soon as possible. If the intervention must be carried out in the premises of the Client, the Client is committed to facilitate this intervention, interrupting its production if necessary.

Article 9: Responsibility - prescription

9.1 Responsibility: The liability of the Company is limited for all damages, at the value of goods supplied or at the value of services provided only.

9.2 Prescription : Without prejudice to the causes of inadmissibility, all actions resulting from a sale or service subject to the foregoing provisions shall be commenced within three years from the date on the Client knew or should have known of the facts allowed him to exercise

Article 10: Litigation

All litigation that find its cause or its origin in the reciprocal commitments of the parties, including those who would cover their existence or their validity shall be brought before the Court of Quimper.

* LME regulations: French Law for the Modernization of the Economy

————— Elevating the culinary experience —————

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