

# Serie

# cook·for YOU

**A complete range of compact modular countertop electrical cooking units, designed to provide maximum flexibility and professional performance in any kitchen space.**



## Deep Fryer

A compact and powerful fryer, designed to ensure even and crispy frying with reduced consumption. Ideal for professional kitchens with limited space, it features thermostatic control and an easy to clean tank. Perfect for delivering restaurant performance in a tabletop format, cutting down cooking times and energy waste, all wrapped in a modern, attractive design.



## Pasta Cooker

Designed for chefs and fast-paced kitchens, this pasta cooker guarantees perfect cooking with precise time and temperature control. It comes with one or more stainless steel baskets for quick and hygienic service. Robust design, rapid heating and maximum reliability even during peak production periods.



## Chip Scuttle

Compact and versatile, it keeps products perfectly warm and ready for use. Ideal as a lunch station in hotels, buffets, and street food setups: gentle heating and constant temperature preserve flavor and texture. A perfect balance of elegant design and professional functionality.



## Bain-marie

Perfect for keeping sauces and delicate products at the ideal temperature without risk of overheating. Equipped with an electronic thermostat, it guarantees uniform heat and precise control, preserving colors and flavors. An elegant solution for small spaces, banqueting, and hotel kitchens.



## Induction Cooktop

Efficient and safe, it offers ultra-fast heating and precision thanks to induction technology. With a cool-to-the-touch surface, reduced consumption, and precise power level control, it's ideal for grilling, sautéing or soft cooking with energy savings. Fits perfectly into any environment.



## Ceramic Cooktop

Versatile, easy to clean and providing uniform heating, this hob combines aesthetics and functionality. Ideal for professional in all kitchen settings, it allows the preparation of all food types without sacrificing high performance.



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This line is engineered to offer catering professionals **compactness**, versatility and **high performance**, seamlessly integrating into modern kitchens focused on efficiency, **energy savings** and consistent quality.

	Tanks / Areas	Dimensions (mm)	Power
<b>Deep Fryer</b>	1 tank	350x615x280 h	230V/400V - 3/7KW
<b>Pasta Cooker</b>	1 tank	350x615x280 h	230V/400V - 3/7KW
<b>Chip Scuttle</b>	1 tank	350x615x280 h	230V
<b>Bain-marie</b>	1 tank	350x615x280 h	230V
<b>Induction Cooktop</b>	1-2 areas	350x615x280 h	230V/400V - 3/7KW
<b>Ceramic Cooktop</b>	1-2 areas	350x615x280 h	230V/400V - 3/5KW

## CONTACTS



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**ORDERS:** [customersorders@fristeel.com](mailto:customersorders@fristeel.com)

**SALES CONDITIONS:** standard packaging, price list upon request, payment terms to be agreed, goods delivered EXW