



ROYAL LINE 6 MODULAR UNITS

A synthesis of efficiency and productivity



Gas barbecue

The Barbecue is always perfect with the Royal Line. Heating is obtained through 4 independent cast iron burners for a high and constant heat reserve. The cooking grid is made of cast iron, which is both tilted and reversible.



Gas fry-top

One plate, simultaneous and uniform cooking. All this thanks to the 3 independent cooking zones and the AISI 304 heating elements made from cast aluminium in the machine body. The temperature of the hob is always under control thanks to the thermostatic adjustment from 110° to 280°C.



Electric fry-top

Heat power is controlled. Cooking is uniform and perfect thanks to the thick chrome-plated stainless steel cooking plate. 2 independent cooking zones and temperature control with thermostatic adjustment from 110° to 280°C.



Multifunction

Modern catering puts ever greater demands on cooking technology. Firstly, it requires high quality. It needs to be easy to use. It must deliver high productivity. It needs to be flexible; to adapt to individual needs and sustainability towards the environment. But the most important aspect is EFFICIENCY: it must be able to respond to the needs of the kitchen in the shortest time possible, with the minimum use of resources and space. ALL-IN COOKING CENTER meets all these needs.



Electric plancha

Two types of healthy and versatile ways to cook. Direct or indirect cooking with 4 independent zones and a system for continuous temperature adjustment. Heat does not dissipate due to the contact surface made from chrome molybdenum steel. Maintenance is quick and easy thanks to the hinged plate that can be lifted.



Salamander

Ultrarapid electric salamander with movable radiant plate. Very rapid warm up time. Only 7 seconds to work at full performance. Energy saving as the appliance only needs to be switched on when needed, with no pre-heating time. Made of AISI 304 stainless steel with satinised finish.



Refrigerated bases

Your ally for preservation. The Royal Line refrigerated base units preserve food in a nonaggressive way, due to the ventilation system with electronic temperature control, automatic defrost and dust filter. Their modularity allows them to be used as a base for cooking elements. Available in two versions: BT (-15/-20°C) and TN (-2/+8°C).