

catering **fiamma**
Greener Line 



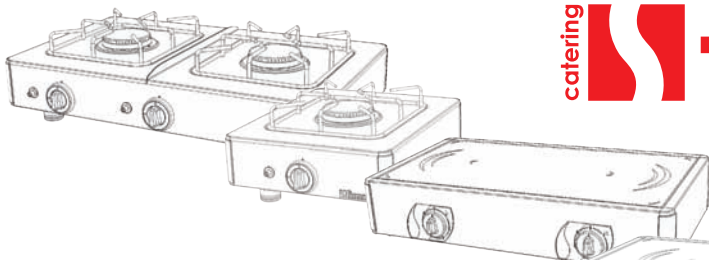
greener, faster, better.



Spoiled for choice:

Is there a wider range of fast food and snack equipment? With **fiamma Greener Line** you have endless possibilities: Combine a contact grill with an induction cooking top, fry tops, a crêpe machine or even a chafing dish. Choose between gas or electric, infrared or induction; different materials and coatings; steel, brushed steel, glass ceramic, hard chrome coating, or the brand new Duplex plates... the choice is yours!

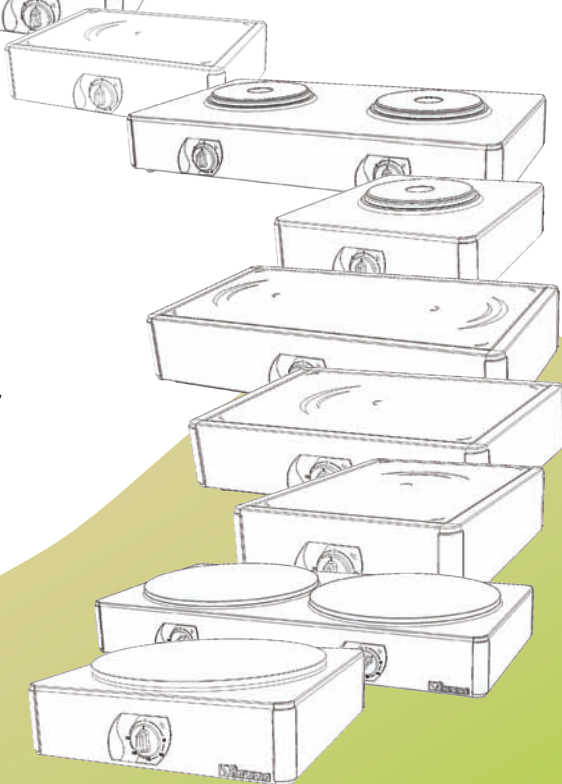
greener. fast



catering **fiamma**
Greener Line 

Do more in less space:

fiamma Greener Line gives you the tools to reach best performance even in limited space. Explore the multiple functions of each equipment. With **fiamma** Greener Line you can prepare scallops, steaks or eggs on the fry-top, rice and soups on a cooking top, pasta and vegetable dishes in the Wok, panini or asian snacks with the contact grills or the crêpe maker, and much more. Breakfast, lunch, dinner or casual snacks - **fiamma** makes your service easier.



er. better.

Lighter heavy duty:

Reduced weight, higher thermal and corrosion resistance, improved thermal and electrical conductivity and higher material strength take this line to a whole new level. Explore these new products that reach far beyond the limits of conventional materials.

Clean footprint:

fiamma Greener Line is completely built with carefully selected materials that are not only recyclable but especially energy efficient. Add the precise and perfectly easy temperature control, and it will all sum up to a better and greener kitchen.

DUPLEX

induction

infrared

greener. for



DUPLEX

fiamma's DUPLEX Plates:
made with an innovative
composite material,
these new plates boast
extremely fast heating,
low energy consumption
and super-easy cleaning!

ster. better.

Fry-top

Super-versatile fry-tops for quick and delicious cooking of meat, fish, eggs, sausages, vegetables and much more.

Available in different sizes, plate strengths and materials (steel, hard chrome, glass ceramic or the new **DUPLEX** plates). Choose between grooved and/or smooth surface.

Electric Ample glass ceramic top for fast snacks and easiest cleaning or Brushed steel plates, separate thermostats per cooking zone and pilot lights.

Gas Steel or brushed steel plates with or without hard chrome coating, titanium coated burners with individual lighters and separate controls per cooking zone. 3 models available with extra burner top.



DUPLEX

Choose the new
DUPLEX plates for a faster,
better, greener kitchen!
Gas or electric!

Fry-top

Gas steel

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
GGP 6.4	400x500x240 mm	400x400 mm	3 kW	G 20/30/31	+ Burner top (3.5 kW)
GGP 6.6	600x500x240 mm	600x400 mm	4.7 kW	G 20/30/31	+ Burner top (3.5 kW)
GGP 6.8	800x500x240 mm	800x400 mm	7 kW	G 20/30/31	+ Burner top (3.5 kW)
GGP 6.10	1000x500x240 mm	1000x400 mm	9 kW	G 20/30/31	
GGP 6.12	1200x500x240 mm	1200x400 mm	9.4 kW	G 20/30/31	

Gas brushed steel

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
GGP 15.4	400x500x310 mm	400x400 mm	3 kW	G 20/30/31	Hard Chrome; DUPLUX PLATE
GGP 15.6	600x500x310 mm	600x400 mm	6 kW	G 20/30/31	1/2 grooved 1/2 smooth; Hard Chrome; DUPLUX PLATE
GGP 15.8	800x500x310 mm	800x400 mm	9 kW	G 20/30/31	1/3 grooved 2/3 smooth; Hard Chrome; DUPLUX PLATE
GGP 15.10	1000x500x310 mm	1000x400 mm	9 kW	G 20/30/31	Hard Chrome

Electric brushed steel

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
EGP 15.4	400x500x310 mm	400x400 mm	3 kW	230 V	Hard Chrome; Glass Ceramic; DUPLUX PLATE
EGP 15.6	600x500x310 mm	600x400 mm	4 kW	230 V	1/2 grooved 1/2 smooth; Hard Chrome; DUPLUX PLATE
EGP 15.8	800x500x310 mm	800x400 mm	6 kW	2 x 230 V	1/3 grooved 2/3 smooth; Hard Chrome; DUPLUX PLATE
EGP 15.10	1000x500x310 mm	1000x400 mm	8 kW	2x 230 V	Hard Chrome



Contact Grill

fiamma offers you a line of high performance contact grills with the innovative **DUPLEX** plates or glass ceramic plates.

Prepare tasty panini, toasts, sausages, meat, fish, antipasti and much more in an instant. Choose between smooth, grooved or combined plates, with or without tamper.

All models excel in ergonomic design, easy handling and robustness.



DUPLEX

DUPLEX plates help you create a faster, better, greener kitchen!

Contact Grill

DUPLEX

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
CG 4 DUPLEX	350x440x250 mm	250x250 mm	1.7 kW	230 V	Smooth/ grooved combinations
CG 6 DUPLEX	470x440x250 mm	370x250 mm	3 kW	230 V	Smooth/ grooved combinations
CG 2x4 DUPLEX	640x440x250 mm	2 x (250x250) mm	3.4 kW	230 V	Smooth/ grooved combinations

Glass ceramic

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
CG 6 V (fry-top)	350x440x130 mm	370x250 mm	1.5 kW	230 V	Smooth/ grooved combinations
CG 6 V (contact grill)	470x440x250 mm	370x250 mm	3 kW	230 V	Smooth/ grooved combinations
CG 8 V	640x440x250 mm	2 x (250x250) mm	3.4 kW	230 V	Smooth/ grooved combinations

250°C in less than 5 minutes!

40% less energy consumption!

More than panini! Grill fish, meat, veggies!



Cooking Top

Professional gas stoves and boiling tops with high-power infrared or induction tops or the classic models.



Induction Professional induction tops for energy-efficient 30.000 hours of service! Available as WOK model.



Infrared Innovative infrared cooking tops for high-power heating.



Standard Single or double gas stoves or electric cooking tops.



Cooking Top

Gas stove

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
GCT 2	400x500x230 mm	-	6 kW	G 20/30/31	6 kW + 3.5 kW
GCT 2x2	800x500x230 mm	-	12 kW	G 20/30/31	

Electric standard

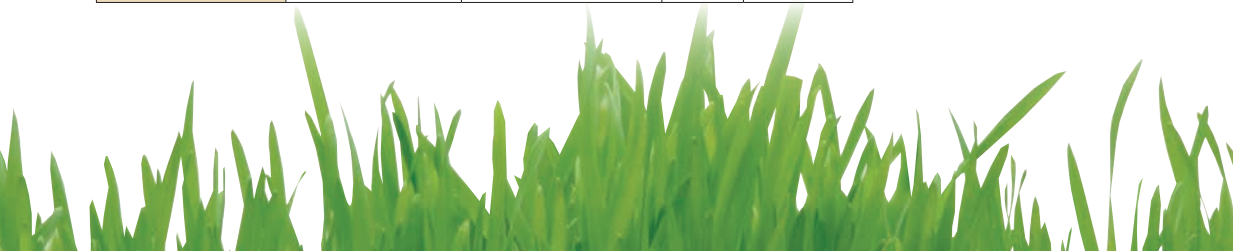
	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
ECT 2	400x500x160 mm	ø 220 mm	2 kW	230 V	2 kW + 1.6 kW
ECT 2x2	800x500x160 mm	2 x ø 220 mm	4 kW	230 V	

Electric infrared

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
IRCT 1.8	470x400x130 mm	ø 200 mm	1.8 kW	230 V	side-to-side; front-to-back
IRCT 2x1.8	640x400x130 mm	2 x ø 200 mm	3.6 kW	230 V	side-to-side; front-to-back

Electric induction

	Ext. dimensions (WDH)	Working Area (WxD)	Power	Supply	Variations
INCT 3.5	370x450x140 mm	ø 220 mm	3.5 kW	230 V	5 kW
INCT 3.5 WOK	370x450x140 mm	ø 370 mm	3.5 kW	230 V	5KW
INCT 2x3.5	370x550x140 mm	2 x ø 180 mm	3.5 kW	230 V	



Crêpe Maker

An all-rounder in any kitchen: Prepares crêpes, pancakes, oriental and asian snacks. Available as single or double model, for electric power supply or gas.



Chafing Dish

Keeps the food at a steady temperature. Generous measures for GN1/1 and GN2/3 containers and much more.

Crêpe Maker Chafing-Dish

Gas Crêpe maker

	Ext. dimensions (WDH)	Plate dimensions	Power	Supply
GCM 40	450x500x170	ø 400 mm	6 kW	G 20/30/31
GCM 2x40	900x500x170	ø 400 mm	12 kW	G 20/30/31

Electric Crêpe maker

	Ext. dimensions (WDH)	Plate dimensions	Power	Supply
ECM 40	450x500x170	ø 400 mm	3.5 kW	230 V
ECM 2x40	900x500x170	ø 400 mm	7 kW	230 V

Chafing-dish

	Ext. dimensions (WDH)	Plate dimensions (WxD)	Power	Supply	Variations
VHP 2/3	470x380x130 mm	420x300 mm	0.75 kW	230 V	side-to-side; front-to-back
VHP 1/1	640x380x130 mm	590x300 mm	0.75 kW	230 V	side-to-side; front-to-back



Fry-top

What you can do

Cook meat, hamburgers, fish, bacon, sausages, vegetables, omelette, tortillas, fried egg, etc

Available sizes (Working surface in mm)

Depth: 400
Length: 400 - 600 - 800 - 1000 - 1200

Materials

DUPLEX, Glass Ceramic, Steel and Brushed Steel, Hard Chrome Coating

Energy Supply

Electric or gas

Functioning

Smooth or combined plates
+ Burner top

Contact Grill

Grill meat, fish, cheese, vegetables, sausages, panini, focaccia, schnitzel, wraps, hamburger, antipasti and much more

Depth: 250; 400
Length: 250 - 370 - 2 x 250 (D 2x 250)

DUPLEX, Glass Ceramic

Electric

Grooved, smooth or combined plates

Cooking Top

Cook pasta, rice, potatoes, soups, sauces, stews, boiled vegetables, eggs, meat or fish

Ø 220 induction coil

Ø 180/ 220 infrared

Ø 220 cast iron electric disk

6 kW/ 3.5 kW gas nickelized burners

Electric or gas

Induction, infrared, standard electric or gas tops

Crêpe Maker

Prepare crêpes, pancakes, blinis, tempura, fajitas etc

Plates of Ø 400

DUPLEX, Brushed Steel

Electric or gas

Chafing Dish

Keep your culinary creations at the desired warmth

Depth: 325

Length: 420 - 590

GN containers: 1/1 or 2/3

Glass Ceramic; Stainless Steel

Electric

 **fiamma**

Ask for more:

Deep fat fryers, salamanders, toasters, bain-maries and combi microwave ovens

catering **fiamma**
Greener Line 

fiamma
behind every great taste



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