



Accessories & Consumables Catalogue 2017

Cook&Chill





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Accessories & Consumables

Cook&Chill

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GN grids and trays



Aluminium alloy trays with non-stick coating

- ▶ Reduces cooking time up to 10% and energy consumption up to 8%
- ▶ reduces food weight loss by 2% - 4% in comparison with traditional trays
- ▶ improve operations

Code	GN Size	WxDxH (mm)
0S1875	GN 1/2	325x265x20
0S1876	GN 1/2	325x265x40
0S1877	GN 1/2	325x265x60

⚠ Warning

- ▶ Recommended to use plastic spatulas in order to extend special coating life
- ▶ Recommended not to clean with granule-type dishwashers

Code	GN Size	WxDxH (mm)
0S1872	GN 1/1	530x325x20
0S1873	GN 1/1	530x325x40
0S1874	GN 1/1	530x325x60



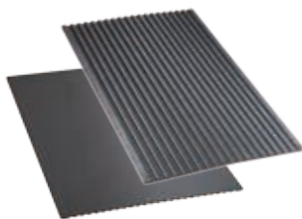
Aluminium grill with non-stick coating

Ideal for marking steaks improving operations (no pre-heating needed)

Code	GN Size	WxDxH (mm)
0S1878	GN 1/1	530x325x12

⚠ Warning

- ▶ Recommended to use plastic spatulas in order to extend special coating life
- ▶ Recommended not to clean with granule-type dishwashers



Non-stick frying plate

in aluminum alloy with non-stick coating.

For various cooking needs: **double faced plate** features ribbed side for grilling and marking, flat side for baking and toasting

Code	GN Size	WxDxH (mm)
0S1894	GN 1/1	530x325x5

⚠ Warning

- ▶ Recommended to use plastic spatulas in order to extend special coating life
- ▶ Recommended not to clean with granule-type dishwashers



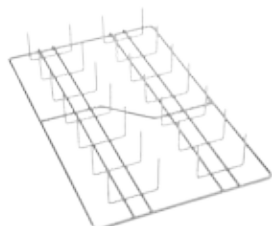
Non-stick egg fryer

Tray for 8 eggs in aluminum alloy with non-stick coating for automatic egg cooking process; may be used for pancakes, hamburgers, omelette, quiches and other round shaped food.

Code	GN Size	WxDxH (mm)
0C8526	GN 1/1	530x325x12

⚠ Warning

- ▶ Recommended to use plastic spatulas in order to extend special coating life
- ▶ Recommended not to clean with granule-type dishwashers



Potato baker

in AISI 304 for 28 potatoes

Code	GN Size	WxDxH (mm)
0S1992	GN 1/1	530x325x85

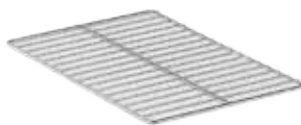
GN grids and trays



Non-stick baguette tray GN 1/1

perforated aluminium, silicon coating, ideal for baking baguettes (enables fitting 4 pieces, 290g each)

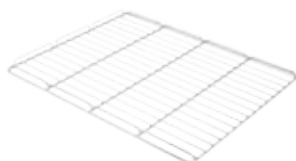
Code	GN Size	WxDxH (mm)
0C8525	GN 1/1	530x325x14



Oven grids in stainless steel AISI 304

for roasting large pieces, as support for irregular containers and plates to be regenerated

Code	GN Size	WxDxH (mm)
0S0868	GN 1/1	530x325x12



Inox oven grid in AISI 304

with stoppers on 3 sides: 2 on the long sides and 1 on one short side; suitable for length wise ovens

Code	GN Size	WxDxH (mm)
003189	GN 2/1	530x650x12



Frying basket, set of 2 pieces

Frying basket in AISI 304; ideal for air frying frozen pre-fried finger food (French fries, chicken nuggets, crab sticks...)

Code	GN Size	WxDxH (mm)
0C6037	GN 1/1	530x325x40



Chicken grids

in AISI 304, ideal for obtaining perfect browning and juicy cooking results thanks to the distribution of the chickens on the grid. 4 or 8 chickens per grid.

Code	GN Size	WxDxH (mm)
0C7013	GN 1/2	265x325x140

Chicken load: 4 chicken by grid

Code	GN Size	WxDxH (mm)
0S0869	GN 1/1	530x325x140

Chicken load: 8 chicken by grid

GN grids and trays



Grease drip trays in AISI 304

In stainless steel AISI 304; ideal for an easy fat collection and drain all thanks to the integrated stainless steel drain. Includes tray with integrated drain and lid

Code	GN Size	WxDxH (mm)
0S1752	GN 1/1	580x340x40

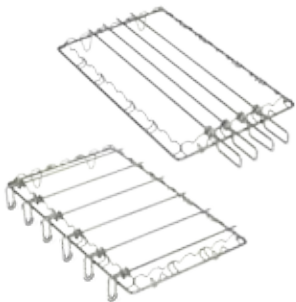
Code	GN Size	WxDxH (mm)
0S1993	GN 1/1	580x340x100



Aluminium baking tray with 2 edges GN 1/1

for bakery

Code	GN Size	WxDxH (mm)
0C8634	GN 1/1	325x530x40



Universal skewer rack with skewers

in AISI 304, Ideal for preparing all type of kebab, tandoor grill, churrasco, yakitori and any other kind of cooking using skewers

Code	GN Size	WxDxH (mm)	Skewers
0S1747	GN 1/1	530x325x55	4 long

Code	GN Size	WxDxH (mm)	Skewers
0S1748	GN 1/1	530x325x55	6 short

Long skewers

set of 4 pieces

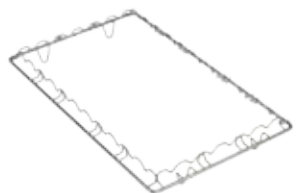


Code	GN Size	WxDxH (mm)
0S1750	GN 1/1	240x615x10

Short skewers

set of 6 pieces

Code	GN Size	WxDxH (mm)
0S1751	GN 1/1	240x355x10



Universal skewer rack

Code	GN Size	WxDxH (mm)
0S1749	GN 1/1	240x355x55

Grids and trays for bakery rack



Oven grid

in AISI 304, used as support for containers and pans without removing the bakery rack

Code	WxDxH (mm)
0S1754	600x400x12



Baguette tray

in perforated aluminum, silicon coated, ideal for baking baguettes (enables fitting 5 pieces, max. 600 mm long)

Code	WxDxH (mm)
0S0587	600x400x38



Perforated bakery/pastry tray

in aluminum, Ideal for baking light pastry (ex. bigné)

Code	WxDxH (mm)
0S0588	600x400x20



Smooth bakery/pastry tray

in aluminium, ideal fo baking breads and pastry

Code	WxDxH (mm)
0S0936	600x400x20

Grids and trays for convection ovens

Grid for FCF 2 ovens



Code	WxDxH (mm)
054846	325x325x20

Pan GN 2/3 for FCF2 ovens

in AISI 304, flat edges, capacity 2l / 4l



Code	GN Size	WxDxH (mm)	Capacity (l)
0S0901	GN 2/3	354x325x20	2
0S0926	GN 2/3	354x325x40	4

Enamelled pan GN 2/3 for FCF2 ovens

Code	GN Size	WxDxH (mm)	Capacity (l)
054845	GN 2/3	354x325x25	2

Inox oven grid in AISI 304

with 3 stoppers: 2 on the short sides and 1 on one long side



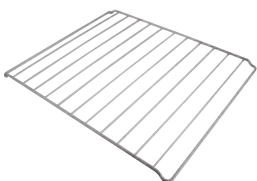
Code	GN Size	WxDxH (mm)
055428	GN 1/1	325x530x40

Enamelled Backing tray for FCF4 ovens



Code	WxDxH (mm)
0C3029	422x370x20
0C3028	422x370x33

Oven grid in stainless steel for FCF4 ovens



Code	WxDxH (mm)
0C3030	370x422x8

Chromed grid for FCF4 ovens

Code	WxDxH (mm)
054297	422x370x20

Grids and trays for convection ovens

Oven pan in stainless steel

For 3 GN 1/2 combi ovens



Code	GN Size	WxDxH (mm)
0KB698	GN 1/2	325x265x40

Perforated baking tray

For 3 GN 1/2 combi ovens



Code	GN Size	WxDxH (mm)
0KI553	GN 1/2	325x265x40

Smooth baking tray

for 3GN 1/2 combi ovens



Code	GN Size	WxDxH (mm)
0KI275	GN 1/2	325x265x5

Wire grid

in stainless steel AISI 304 for 3 GN 1/2 combi ovens



Code	GN Size	WxDxH (mm)
0KD893	GN 1/2	325x265x5

Generic trays in stainless steel

Smooth trays



Code	GN Size	WxDxH (mm)
0S1967	GN 1/1	530x325x20
0S1048	GN 1/1	530x325x40
0S1968	GN 1/1	530x325x65

Code	GN Size	WxDxH (mm)
0S1872	GN 2/1	530x650x20
0S1873	GN 2/1	530x650x40
0S1874	GN 2/1	530x650x65

Perforated trays



Code	GN Size	WxDxH (mm)
0S1971	GN 1/1	530x325x20
0S1972	GN 1/1	530x325x40
0S0899	GN 1/1	530x325x65

Code	GN Size	WxDxH (mm)
0S1969	GN 2/1	530x650x20
0S1970	GN 2/1	530x650x40
0S1232	GN 2/1	530x650x65

Filters



Fat filters

Recommended for greasy cooking to facilitate cleaning operations. Can be washed in the dishwasher

Code	Oven Size	WxDxH (mm)
006310	6 GN 1/1	450x360x30



Fat filters

Recommended for greasy cooking to facilitate cleaning operations. Can be washed in the dishwasher

Code	Oven Size	WxDxH (mm)
005918	10 GN 1/1 - 10 GN 2/1 20 GN 1/1 - 20 GN 2/1	620x490x100

► Note: for 20 GN ovens use 2 pieces



Fat filters

Recommended for greasy cooking to facilitate cleaning operations. Can be washed in the dishwasher. Fits to cross wise ovens only!

Code	Oven Size	WxDxH (mm)
003774	10 GN 1/1 - 10 GN 2/1 crosswise	580x450x80
056044	20 GN 1/1	483x598x51
056045	20 GN 2/1	678x598x51

► Note: for 20 GN ovens use 2 pieces

Sous-vide cooking



USB Sous-vide probe

Ideal for sous-vide cooking to ensure that the correct core temperature is accurately reached without affecting the vacuum in the bag.

1 mm in diameter, 60 mm in length, with a special diagonal-cut needle point design to avoid breaking the vacuum seal when inserted.

Only for air-o-steam Touchline and air-o-convect Touchline

Code	GN Size	WxDxH (mm)
0C8514	all	160x170x90

Adhesive strip for cooking probe



Code	Quantity	WxDxH (mm)
0S1827	set of 57 pieces	30 x 50 x 12

Vacuum bags

For temperatures from 0 to 115 Celsius degrees. Thickness 85 micron.



Code	Quantity	Size (mm)
0S1532	100 pieces	150x300
0S1523	100 pieces	200x300
0S1524	100 pieces	250x400

Code	Quantity	Size (mm)
0S1525	100 pieces	300x450
0S1526	100 pieces	400x500
0S1527	100 pieces	400x600

Probe for ovens

Used for Convection cross wise ovens



Code	Description	Dimensions (mm)
0S0668	Probe for ovens 6-10 GN 1/1	675x Ø 4
0TTH54	Probe for ovens 10 GN 2/1	1300x Ø 4
0TTAV7	Probe for ovens 20 GN 1/1-2/1	1122x Ø 4

Smokers



Volcano smoker

in AISI 304. For Cooking and smoking of fish, pork, poultry, beef, cheese, bread, vegetables (using wood chips, dried spices). Low temperature cooking with smoked flavour. the quantity of smoke produced can be adjusted (registered design @ EPO)

Code	Oven compatibility	WxDxH (mm)
OS1753	all	220x220x85



Coal for Volcano Smoker

- ▶ Wood Charcoal, Cuban Marabú type, with cornstarch used as binder
- ▶ smooth burn, free of crackle and sparks
- ▶ combustion duration 4-5 hours
- ▶ recommended for 15 loads

Code	Description	Weight
OS2159	Coal brickets for smoker	3 kg



Wood chips to use with Volcano smoker

Oak: good on ribs, red meat, pork, fish and heavy game
Hickory: sweet to strong, heavy bacon flavour. Good with pork, ham and beef.
Maple: smoky, mellow and slightly sweet. Good with pork, poultry, cheese, and small game birds.
Cherry: good with poultry, pork and beef.



Code	Description	Weight
OS1714	Oak flavour	450 g
OS1716	Maple flavour	450 g

Code	Description	Weight
OS1715	Hickory flavour	450 g
OS1717	Cherry flavour	450 g



Blow torch

Code	Description
OS1919	Blow torch



**Experience
 how it works
 with the smoky touch**
 watch our video

Cleaning system



ExtraStrong Clean for ovens

Cleaning detergent for ovens with automatic washing system. Pack of 4 x 5 liter can.

Code	Description
OS1192	Pack of 4 cans of 5 litre each

ExtraStrong Rinse for ovens

Rinse aid for ovens with automatic washing system. Pack of 4 x 5 liter can.

Code	Description
OS1193	Pack of 4 cans of 5 litre each



Support for detergent tanks

Ideal to keep detergents away from the floor

Code	Mounting	WxDxH (mm)
OS0867	wall mounted	160x152x162

Code	Mounting	WxDxH (mm)
OS0866	oven base hanging	152x219x458



Retractable external spray unit

with retractable hose mounts on the bottom, external part of the oven, includes support for mounting to the oven

Code	Oven Size	WxDxH (mm)
006696	all range	300x250x120



External spray unit

Includes a support to be mounted on the external side panel of the oven

Code	Oven Size	Length (mm)
OS0662	all	2000



External spray unit

with hook on the handle

Code	Oven Size	Length (mm)
OS0354	all	2000

Water treatment



Purity QUELL filter kit with flowmeter

Kit with flow meter. Recommended for 6 GN 1/1 and 10 GN 1/1 ovens with low use of steam.

Code	Description	Steam use
OS1630	Purity C500 Quell; recommended for 6 GN 1/1 - 10 GN 1/1	low
OS1631	Purity C1100 Quell; recommended for 10 GN 1/1	medium

Code	Description
OS1056	Refill cartridge for Purity C500 QUELL
OS1708	Refill cartridge for Purity C1100 QUELL



Filter Purity STEAM with MDU

Code	Description	Steam use
OS1632	Purity STEAM 450; recommended for all range	low
OS1633	Purity STEAM 600; recommended for all range	medium
OS1634	Purity STEAM 1200; recommended for all range	high

Code	Description
OS1635	Refill cartridge for Purity STEAM 450
OS1636	Refill cartridge for Purity STEAM 600
OS1637	Refill cartridge for Purity STEAM 1200



Automatic water softener for ovens

water softener for high concentration of calcium

Code	Oven size	Electrical connection	Power (kW)	WxDxH (mm)
002454	all models and size	220/230V 1N 50/60 Hz	0,04	250x480x540



Resin sanitizer

for water softener

Code	WxDxH (mm)
002453	280x160x80

Cationic Resin

suitable for all softeners with use of resin, of any capacity



Code	Description
OS2191	5 kg package (lt 6,14)
OS2192	10 kg package (lt 12,28)
OS0333	25 kg package (lt 30,71)

Thermal blanket for racks



Thermal blanket for racks

Ideal for keeping food warm up to 30 minutes.
Enables easy folding with straps. Washable: ETL Sanitation approved

Code	Oven size	WxDxH (mm)
OS1994	10 GN 1/1	390x660x720



Thermal blanket for racks

Ideal for keeping food warm up to 30 minutes.
Enables easy folding with straps. Washable: ETL Sanitation approved

Code	Oven size	WxDxH (mm)
OS1995	10 GN 2/1	2225x2165x720



Thermal blanket for racks

Ideal for keeping food warm up to 30 minutes.
Enables easy folding with straps. Washable: ETL Sanitation approved

Code	Oven size	WxDxH (mm)
OS1996	20 GN 1/1	385x660x1560



Thermal blanket for racks

Ideal for keeping food warm up to 30 minutes.
Enables easy folding with straps. Washable: ETL Sanitation approved

Code	Oven size	WxDxH (mm)
OS1997	20 GN 2/1	625x785x1550



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