



Pavone 650



Pavone

solution to meet a multitude of needs. **Pavone** Snack 650 expresses all the efficiency of modern, fast food systems.

TOP ENDURANCE: the top-quality materials used make **Pavone** Snack 650 a lasting investment.

TOP PERFORMANCE: careful, ergonomic design, craftsman manufacture and care to detail, are the qualities featured in these efficient, safe and easy-to-use units. **Pavone** Snack 600 is ready to help your business grow!

Snack Series 650:

ready to give it everything!

MAXIMUM MODULARITY: **Pavone** Snack 650 is a modular system offering countless combinations, with installation on unit bases, stands or tables. With these characteristics - depth 650mm, width 400, 600, and 800, height 300 mm for tops, 850mm for tops mounted on bases with feet - for the best and most efficient





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GAS RANGE



Gas cooktops with 2 or 4 high output cast-iron burners. Gas valve cocks ensure safety of burners with thermocouple and pilot flame. Rounded edges facilitate cleaning. Enameled cast-iron grids and stainless-steel fume flue.

For cooking pleasure!

Model	P65CG1	P65CG2
DIMS (MM)	400 x 650 x 300	600 x 650 x 300
GAS BURNERS	2x3.5 kW	4x3.5 kW
GAS POWER	7 Kw	14 Kw





ELECTRIC RANGE



Electric cooktops with 2 or 4 22 and 18 cm diameter cast iron plates and stainless-steel watertight rims. Temperature control knobs and plate on light.

The cooktop with spillage well is completely smooth for easy cleaning. High output heating elements. Top speed and safety!

Model	P65EC2	P65EC4
DIMS (MM)	400 x 650 x 300	600 x 650 x 300
TOP PLATES	1x2.6 kw+ 1x1.5 kW	2x2.6 kw+ 2x1.5 kW
ELECTRIC POWER	4.1 Kw	8.2 Kw
SUPPLY VOLTAGE	380V 3N~50/60Hz	380V 3N~50/60Hz





⚡ Electric Version



- A wide selection of models featuring smooth, grooved and mixed hotplates. Special super-efficient hotplates for fast cooking and easiest cleaning. pull-out drip tray. Electric models with thermostatic temperature control(50-300°C), safety thermostat, protected heating elements and on lights. Gas models with piezoelectric ignition and safety guaranteed by gas valve cock with thermocouple and pilot flame. Stabilized flame steel burners. Thermostat adjustment from 50 to 300°C. The heart of fast food service!

MODEL	P65GRE40	P65GRE40R	P65GRE60	P65GRE60R	P65GRE60HR
DIMS (MM)	400 x 600 x 300	400 x 600 x 300	600 x 600 x 300	600 x 600 x 300	600 x 600 x 300
PLATE TYPE	SMOOTH	RIBBED	SMOOTH	RIBBED	1/2RIBBED
ELECTRIC POWER	3 Kw	3 Kw	6 Kw	6 Kw	6 Kw
SUPPLY VOLTAGE	380V 3N~50/60Hz	380V 3N~50/60Hz	380V 3N~50/60Hz	380V 3N~50/60Hz	380V 3N~50/60Hz

🔥 Gas Version

MODEL	P60GRG40	P60GRG40R	P60GRG60	P60GRG60R	P60GRG60HR
DIMS (MM)	400 x 600 x 300	400 x 600 x 300	600 x 600 x 300	600 x 600 x 300	600 x 600 x 300
PLATE TYPE	SMOOTH	RIBBED	SMOOTH	RIBBED	1/2 RIBBED
GAS POWER	5 Kw	5 Kw	10 Kw	10 Kw	10 Kw





DEEP FAT FRYER



high performance and perfect frying. The wells with sloped bottom facilitate complete oil drainage.

Electric models with thermostatic temperature control (100-180°C), safety thermostat, protected heating elements in the well and on lights.

Gas models with piezoelectric ignition and safety ensured by gas valve cock with thermocouple and pilot flame. Stabilized flame steel burners.

Minimum energy consumption, maximum performance!

MODEL	P65DFE8	P65DFE16	P65DFG8	P65DFG16
DIMS (MM)	400 x 650 x 300	600 x 650 x 300	400 x 650 x 300	600 x 650 x 300
OPERATION	⚡	⚡	🔥	🔥
CAPACITY	8LT	8+8 LT	8LT	8+8 LT
GAS POWER	-	-	7 Kw	14 Kw
ELECTRIC POWER	3 Kw	6 Kw	-	-
SUPPLY VOLTAGE	380V 3N~50/60Hz	380V 3N~50/60Hz	-	-





PASTA COOKER



The well is built to take GastroNorm trays up to a maximum height 15cm. Complete with slotted false bottom and front drain cock. Bottom slopes towards the drain to ensure complete emptying, thermostatic temperature control (30-110°C), safety thermostat, protected heating elements and on lights. Always for keeps best!

MODEL	P65PCE40	P65PCE60
DIMS (MM)	400 x 650 x 300	600 x 650 x 300
OPERATION	⚡	⚡
CAPACITY	12 Lt	2x 12 Lt
GAS POWER	-	-
ELECTRIC POWER	4.5 Kw	9 Kw
SUPPLY VOLTAGE	380V 3N~50/60Hz	380V 3N~50/60Hz

