Intertek Intertek Intertek CE

- **Innovative**
- **Maximum Hygiene**
- **Highly Maintainable**
- **Customizable**
- **Excellent Modularity & Flexibility**
- **Energy Efficiency**

Pavone

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900
One Push Line

Pavone

Pavone

Pavone 900, Control everything with one push of the smart knop. The electric cooking equipment are fitted with state-of-the-art digital touch control that utilize smart push control that control everything.

Precise regulation that can always be monitored from the display, this innovative technology enables the equipment to save energy by on-off or PID temperature control.

In our kitchens each detail is conceived and designed to make your work easy and effcient.

Pavone 900 equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Efficiency
Manufacturing with high thickness insulation material that allow little heat to be waste which is important to save energy.

Maintainability
Thanks to the unique design of front control panel maintenance was never easier.

Durability and Hygiene
Using stain-steel 304 and high-quality components with convenient thickness guarantee durability.

Digital touch control
Advanced touch digital control to ensure precise temperature control. Water plash resistance feature to ensure its operational durability.

Smart push knop technology
One smart knop connected to the controller that's control everything through simple turn and push. Square shaped ergonomically designed for comfortable grip.

Best performance
Burners are well sealed and fitted to a suitable distance so commercial size pots fit well and stainless-steel wired grids can be added on demand.

Leveled Top Surface
Dropped and leveled surfaces are perfect for moving around the cooking pans, kettles.

Doors
The doors also have an optimum design that ensures durable operation through its heavy-duty hinges.

Handles
The handles of the Pavone 900 line are unique. Their design blends seamlessly with the doors and enhance the grip.

Knobs
Distinctive design and easy to use.

GAS RANGE

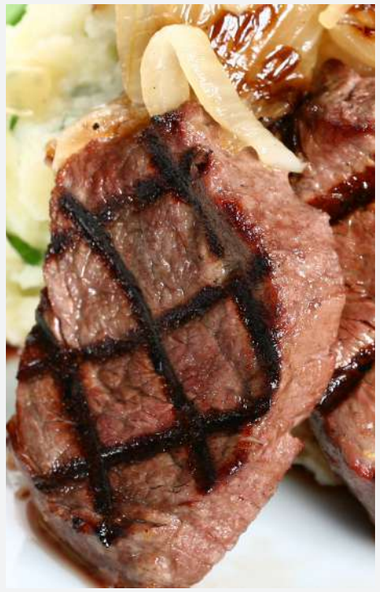
Valuable allies in the kitchen, **Pavone 900** gas ranges guarantee superb performance and allow rapid, effcient cooking of all kinds of dishes.

- Outer casing and feet in stainless steel.
- Adjustable worktop height.
- High performance cast iron open burner
- Tops available with open base, heated cupboard, gas or electric powered oven.
- Pan supports in heavy stainless-steel sections.
- Ovens are Gastro Norm 2/1 sized, vitreous enameled finish fitted with stainless steel two positions tray holders and a robust double skin insulated door with heavy duty hinges.
- Gas Oven with removable bottom plate, high efficiency burners and thermostatic control valves with flame failure protection device.
- Optional upper electric heater.

Model	P90CGS2	P90CGS4	P90CGO4	P90CGO6	P90CGO6E
DIMS (MM)	400 x 900 x 850	800 x 900 x 850	800 x 900 x 850	1200 x 900 x 850	1200 x 900 x 850
GAS BURNERS	2x 7 kW	3x 7 kW + 1x3.5 kW	3x 7 kW + 1x3.5 kW	4x7 kW + 2x3.5 kW	4x7 kW + 2x3.5 kW
GAS OVEN	-	-	8 kW	8 kW	-
ELECTRIC OVEN	-	-	-	-	6 KW
HOT CABINET	-	-	-	-	-
GAS POWER	14 kW	24.5 kW	32.5 kW	43 kW	35 kW
ELECTRIC POWER	-	-	-	-	6 kW
V/Hz	-	-	-	-	380V-3N/50-60Hz

ELECTRIC RANGE

Simple and reliable, electric ranges are valuable allies in the kitchen. Thanks to the direct temperature control system, they allow more rational management of power.



- Outer casing and feet in stainless steel.
- Adjustable worktop height.
- Digital thermostatic touch control with smart knop.
- Ideal for cooking in pots and pans. Molded worktop for easy cleaning, and square Hot plates.
- Tops available with open base, heated cupboard, or electric heated oven
- Adjustable heating with a 3-position selector control.
- Heating phase signal light located on control panel.
- Square hot plates in cast iron 30x30 cm each of 3 kw power.
- Electric oven GN 2/1. Heating by resistance elements with independent temperature controls. Thermostat for temperature control from 50°C to 300°C
- Oven power 6 kW.

Model	P90ECS2	P90ECC2	P90ECS4	P90EC04
DIMS (MM)	400 x 900 x 850	400 x 900 x 850	800 x 900 x 850	800 x 900 x 850
TOP PLATES	2x3 kW	2x3 kw	4x3 kW	4x3 kW
GAS OVEN	-	-	-	-
ELECTRIC OVEN	-	-	-	6 kW
HOT CABINET	-	1.2 kW	-	-
GAS POWER	-	-	-	-
ELECTRIC POWER	6 kW	7.2 kW	12 kW	18 kW
SUPPLY VOLTAGE	380V-3N/50-60Hz	380V-3N/50-60Hz	380V-3N/50-60Hz	380V-3N/50-60Hz

FRY TOPS

Pavone 900 fry-tops offer optimise power to guarantee perfect cooking results in less time.

- Outer casing and feet in stainless steel. Adjustable worktop height.
- Frying top of thick highly polished steel plate with stainless steel raised frame.
- Digital thermostatic touch control with smart knop.
- Available in smooth/ribbed/half ribbed finish. Two independent zones in full size model.
- Open cupboard base with optional hinged doors.
- Gas version with efficient multi burner. control valve with flame failure protection device.
- Thermostat control and indicator light
- Temperature range: 50˚C-300˚C.
- Removable drip tray positioned at front of the unit.

Electric version

Model	P90GRE40	P90GRE40R	P90GRE80	P90GRE80R	P90GRE80HR
DIMS (MM)	400 x 900 x 850	400 x 900 x 850	800 x 900 x 850	800 x 900 x 850	800 x 900 x 850
PLATE TYPE	SMOOTH	RIBBED	SMOOTH	RIBBED	1/2 RIBBED
PLATE AREA (MM)	340x 700	340x 700	545 x 700	545 x 700	545x 700
ELECTRIC POWER	4.5 kW	4.5 kW	9 kW	9 kW	9 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	P90GRG40	P90GRG40R	P90GRG80	P90GRG80R	P90GRG80HR
DIMS (MM)	400 x 900 x 850	400 x 900 x 850	800 x 900 x 850	800 x 900 x 850	800 x 900 x 850
PLATE TYPE	SMOOTH	RIBBED	SMOOTH	RIBBED	1/2 RIBBED
PLATE AREA (MM)	340x 700	340x 700	545 x 700	545 x 700	545x 700
GAS POWER	6 kW	6 kW	12 kW	12 kW	12 kW

DEEP FAT FRYER

Pavone 900 fryers are ideal for delivering fried fare that is always golden, fragrant, crisp and dry. Even in large volumes.

- Outer casing and feet in stainless steel. Adjustable worktop height.
- Equipped with lower hinged doors.
- Digital thermostatic touch control with smart knop.
- Stainless steel oil collection pans.
- Stainless steel frying baskets and basket supports.
- Frying pan with bottom cold zone.
- Temperature range: 100°C-180°C.
- Thermal overload protection.
- Stainless steel oil tank, easy to remove for cleaning and draining of oil.
- Stainless steel lid with ergonomic handle.

Model	P90DFE20	P90DFE220	P90DFG20	P90DFG220
DIMS (MM)	400 x 900 x 850	800 x 900 x 850	400 x 900 x 850	800 x 900 x 850
OPERATION				
CAPACITY	20 LT	2x 20 LT	20 LT	2x 20 LT
GAS POWER	-	-	10.5 kW	21 kW
ELECTRIC POWER	8kW	16 kW	-	-
SUPPLY VOLTAGE	380V-3N/50-60Hz	380V-3N/50-60Hz	-	-

PASTA COOKER

Pavone 900 pasta cookers are designed to ensure greater output with easy use and maintenance. Pasta cookers are devices specially designed to boil pasta, and they can also be used to boil vegetables, rice or eggs.

- Pasta cooker outer casing and feet in stainless steel.
- Adjustable worktop height.
- Digital thermostatic touch control with smart knop.
- Baskets with stainless steel mesh, easy to clean,
- Can be put in the dishwasher.
- Basket support removable and can be put in dishwasher.
- Removable heating elements for easy cleaning of the basin.
- Temperature range: 30°C-110°C.

Model	P90PCE40	P90PCE80
DIMENSIONS (MM)	400 x 900 x 850	800 x 900 x 850
OPERATION		
CAPACITY	42 LT	2x 42 LT
GAS POWER	-	-
ELECTRIC POWER	9 kW	18 kW
SUPPLY VOLTAGE/Hz	380V-3N/50-60Hz	380V-3N/50-60Hz

BOILING PAN

Pavone 900 boiling pan are designed to ensure greater safe, cooking boiling pan lend themselves to countless uses, and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.

Outer casing and feet in stainless steel. Adjustable worktop height. Cooking pan in AISI 316 stainless steel.
Hot/cold water filling tap and 2” product discharge tap.
Indirect heating system. Fully jacketed with filling tap, level
Check tap, pressure gauge, and safety pressure relief valve.

Gas version with powerful stainless-steel burners, and control valves with flame failure protection.

Electric version with stainless steel heating elements,
thermostatic control from 30°C to150°C., High temp. limit cut out, and two position selector switches for 2 power rang levels.
Heavy duty adjustable feet.
Digital thermostatic touch control with smart knop.

Model	P90BPE100	P90BPE150	P90BPG100	P90BPG150
DIMS (MM)	800 x 900 x 850	800 x 900 x 850	800 x 900 x 850	800 x 900 x 850
OPERATION				
CAPACITY	100 L	150 L	100 L	150 L
TANK DIAMETER (MM)	600 mm	600 mm	600 mm	600 mm
ELECTRIC POWER	15 kW	15 kW	-	-
GAS POWER	-	-	14 KW	21KW
SUPPLY VOLTAGE	380V-3N/50-60Hz	380V-3N/50-60Hz	-	-

TILTING PAN

Pavone 900 tilting pan are designed to facilitate cleaning operations; the tank can be lifted easily and quickly, with manual systems. They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require various different stages of preparation.

Tilting pan Outer casing and feet in stainless steel. Adjustable worktop height. cooking pan in stainless steel with 8 mm thick bottom plate bottom to guarantee the maximum uniformity of temperature and an enhanced output to improve consumption. Designed for the preparation of stews, sauces, risotto, side dishes, ragout, jams and to brown, cook and braise meats available in capacities of 80 liters, or 100 liters. Efficient mechanism ensures 90-degree pan tilting. Heating for gas version by stabilized flame steel burner with gas valve.

Electric version with clad resistance element located under the pan and controlled by thermostat from 50°C to 300°C.
Digital thermostatic touch control with smart knop.

Model	P90TBE80	P90TBE100	P90TBG80	P90TBG100
DIMS (MM)	800 x 900 x 850	1200 x 900 x 850	800 x 900 x 850	1200 x 900 x 850
OPERATION				
CAPACITY	80 L	100 L	80 L	100 L
TANK DIM (MM)	830x700x170	1030x700x170	830x700x170	1030x700x170
ELECTRIC POWER	12 kW	16 kW	-	-
GAS POWER	-	-	18 KW	24 KW
SUPPLY VOLTAGE	380V-3N/50-60Hz	380V-3N/50-60Hz	-	-