



Various cooking modules for individual deployment in Culinario Mistral or as independent cooking module



- 1. Bain-Marie**
 - ☑ Directly heated deep-drawn inner container
 - ☑ Thermostatic temperature regulation
 - ☑ With drainage valve
 - ☑ Suitable for Gastronorm containers in the range GN 1/1 to 9/1 - 150 mm



- 2. Narrow grill plate**
 - ☑ Grooved grill area, made of special steel
 - ☑ With seamless transition to the internal housing
 - ☑ Inbuilt collection basin in the front of grill area for fat runoff
 - ☑ Temperature regulation up to 250° C



- 3. Narrow griddle plate**
 - ☑ Smooth griddle area, made of special steel
 - ☑ With seamless transition to the internal housing
 - ☑ Runoff in the front griddle area with Teflon closure and front drainage
 - ☑ Continuously variable thermostatic temperature regulation up to 250° C



- 4. Combi-griddle**
 - ☑ Smooth griddle area, made of special steel
 - ☑ With seamless transition to the internal housing
 - ☑ Runoff in the front griddle area with Teflon closure and front drainage
 - ☑ Continuously variable thermostatic temperature regulation up to 250° C



- 5. Pasta cooker**
 - ☑ Directly heated deep-drawn inner container
 - ☑ Thermostatic temperature regulation
 - ☑ Suitable for use with round or angular pasta vessels, as well as for perforated Gastronorm containers
 - ☑ Can prepare up to 80 portions of ready-to-cook pasta in an hour



- 6. Induction cooking unit**
 - ☑ Comprising one or two cooking zones for induction-capable pans with a base diameter from 130 to 260 mm
 - ☑ The cooking zone can be regulated in a range from 150 to 3500/5000 watts
 - ☑ Electronic saucepan recognition
 - ☑ Optical display for non-suitable pans



- 7. Ceran cooking unit**
 - ☑ Two large, rapid glass ceramic cooking surfaces with no special requirements for specialised cooking utensils
 - ☑ Continuously variable regulation
 - ☑ Starts cooking immediately and highly efficient
 - ☑ Temperature can be separately regulated at front and back



- 8. Induction wok**
 - ☑ A large cuvette (bowl) for induction-capable wok pans
 - ☑ The cooking zone can be regulated in a range from 150 to 3500/ 5000 watts
 - ☑ Electronic saucepan recognition
 - ☑ Optical display for non-suitable pans



- 9. Deep fryer**
 - ☑ Thermostatic temperature regulation in a range from 100 to 190° C
 - ☑ Oil container deep-drawn in one piece with the frame profile
 - ☑ Heating bodies can be tilted out
 - ☑ Including frying basket and flat cover