



**KIT PLUG - IN
CATERING**

**COMMERCIAL
& COMFORT**



Zoppas Industries
Heating Element Technologies

WARMING IDEAS

HEATING ELEMENTS: the core of heat and energy production.

Synergies with the companies in the Group “Zoppas Industries” operating in the industrial sector are a guarantee of high global competence. They ensure research into and proposals for high quality technical solutions that provide rapid response to our customers’ many different application needs, thanks to a sophisticated design system and the use of a wide range of materials for components.

Our customers’ ideas are the stimulus for analysing new opportunities and developing innovative projects. This allows Rica to be extremely versatile in production and affords a vast range from domestic applications, to industrial sectors.

Zoppas Industries

Heating Element Technologies

**HEATING
SYSTEMS**

**COMMERCIAL
& COMFORT**

COLD

ETCHED FOIL

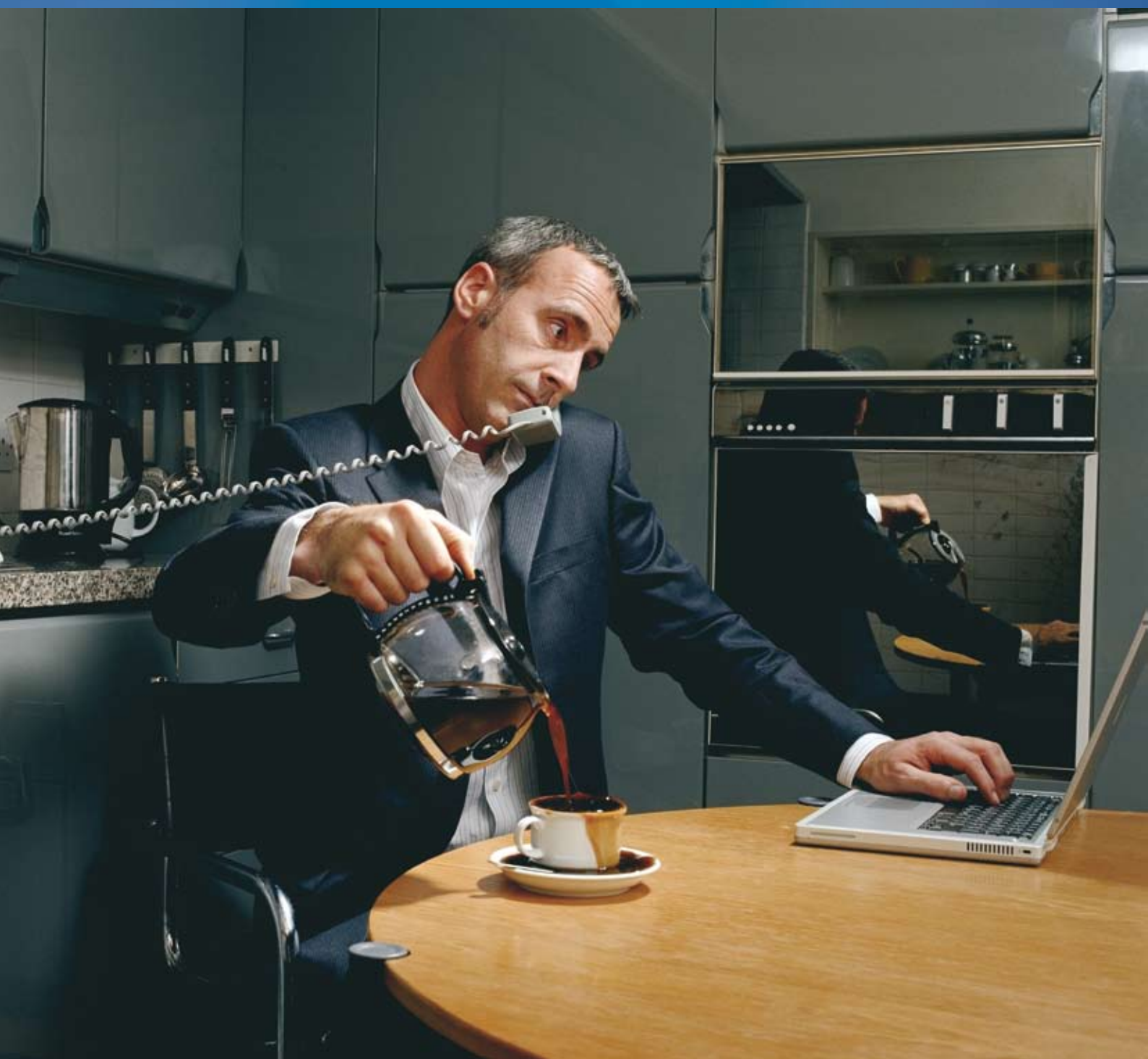
PLASTICS

ELECTRONICS



TECHNOLOGY EVERYWHERE QUALITY INSIDE

Technology is everywhere and thanks to the invisible existence of high quality **HEATING ELEMENTS**, it can be used with maximum safety.



As a result of experience gained in different application sectors, RICA offers highly qualified technical consultancy and works in close collaboration with customers in all design stages and in compliance with the main certification and standards requirements.



The Rica divisions:

HEATING SYSTEMS

Tubular heaters and systems for industrial applications.

COMMERCIAL & COMFORT

Sheathed tubular elements and assemblies especially for the catering sector and commercial applications.

COLD

Vulcanised sheathed tubular elements for defrosting and heating elements for household boilers.

ETCHED FOIL

Etched foil technology flexible heating elements.

PLASTICS

Cartridge heaters and assemblies for industry and household heating, band heaters and assemblies for the plastics industry.

ELECTRONICS

Electronics controls applied to assemblies or elements for heat management.

SYSTEM CERTIFICATION



FM 11235

REGISTERED TRADE MARK OF OUR PRODUCTS



As a result of experience gained in different application sectors, RICA offers highly qualified technical consultancy and works in close collaboration with customers at all stages. RICA products are made to comply with the main certification requirements, the relevant technical norms, and the concept and instructions provided by customers, who will finish the idea for a final product and in particular make the choice of a given RICA product to use on their end applications.

The suitability and the completeness of the tag data and the technical and/or informational notes included in this catalogue must be examined by the client. It is the responsibility of the client to fully check the suitability of our product for the final use which is to be made of it.



THE RIGHT CALORIES

COMMERCIAL & COMFORT

To demonstrate its commitment to offering consultancy and technical support, RICA is divided into specialist business units, in this way our design and sales engineers concentrate and become familiar with each market sector.

COMMERCIAL&COMFORT specialises in the field of Food Service Equipment and in the area of commercial applications in general. A full range of heating elements and functional assemblies is dedicated to the main sector in the field: catering, bread-making, snack-bars, vending machines and coffee bars, laundries and floor washing, beauty and body care.

The **Commercial & Comfort Business Unit** can supply a full range of heating elements and functional assemblies dedicated to the main sector in the field:

- Food preparation and conservation system (refrigerated cupboards, blast chillers, freezers, refrigerated showcases and chilled counters)
- Appliances for catering (ovens, fryers, grills, fry tops, bread pans, pasta pans, dishwashers, bain marie, heated counters)
- Appliances for the production of bread, pizza and confectionary (proving chambers and cupboards, bread and pastry ovens, pizza ovens)
- Appliances for fast food (small fryers, toasters, glass washers, cup washers)
- Professional coffee machines
- Vending machines
- Ice-cream making machines
- Laundry machines (washing machines, dryers, ironers) and professional pressing
- Floor washers
- Appliances for beauty treatment and body care (whirlpool systems, household and professional saunas, hair dryers, visage, aerosols)



PLUG - IN

COMMERCIAL
& COMFORT



easy

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e.TOP

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RICA'S CONSTANT ATTENTION TO THE MARKET

The constant evolution of Rica's concept of supply, no longer tied to a single component but to an integrated solution, has led us to develop integrated heating systems for the catering/FSE sector, in close collaboration with our customers.

Our design office is at your disposal to plan customized solutions.

SAVINGS

**as an investment, free from
commitment**

Rica's service offers its partners important economic and logistic advantages; we lighten the burden of costs for research and development, prototype preparation, approval, production and the storage of raw materials.

DESIGN & ERGONOMICS

common characteristics

The Rica range provides an elegant tool that is also functional and easy to use. These are indispensable characteristics in any working environment.

MODULES

to meet all needs

Rica dimension standards meet your needs, guaranteeing maximum flexibility and integration; products can also be customized to special requirements.



HYGIENE
quick and easy

The Rica series uses stainless steel, rounded corners and drop-in tops to avoiding all types of joint that can collect dirt.

STRENGTH
for a long working life

The structures and tops in the Rica range are built of specially thick high-quality materials ensuring excellent duration even with heavy-duty performance.

**MAINTENANCE**
QUICK AND EASY
for anyone

The design and construction characteristics of the Rica range make any routine or extraordinary maintenance operations required easy and quick, without the need for tools.

CERTIFICATIONS
safety and guarantee

All Rica functional kits conform to CEI EN 60335 standards and the RoHS directive.



GLASS-CERAMIC COOKING TOP PC EASY

easy



Single zone version

Design and simplicity

Rica horizontal glass-ceramic cooking tops are designed to guarantee efficiency and functionality with reduced dimensions: a depth of only 40 cm and less than 3 kW absorption. The working area is free of obstacles so that the operator has maximum freedom of movement, and the base is adjustable by means of special feet. The *Easy* series is built in modules that can be dropped into a continuous linear structure.



Accessibility and control

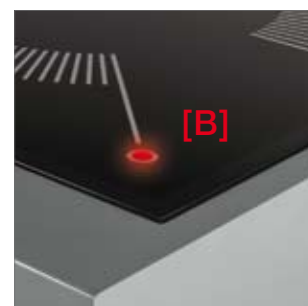
The control area is arrayed in front of the operator. RICA ergonomic controls facilitate grip and clearly indicate the cooking zone they refer to. Temperature regulation takes place continuously and independently for each area.

The electric wiring comprises heat-resistant cables.

Safety

The *PC Easy* line is designed for maximum safety and ease of use. A green warning light (A) indicates ignition of the relevant hotplate, and a red warning light located on the hob (B) indicates that the temperature of the cooking surface exceeds 70°C; it protects the operator by continuing to show the heated zone even after the machine has been turned off.

The residual heat can be used to keep food warm or continue the cooking process.





Structure

PC Easy has a robust structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights to the attention paid to details by Rica's research team. The top is in 6mm Schott Ceran® glass-ceramic with screen printed cooking zones to aid positioning of pans. The glass is fixed hermetically flush with the structure so that cleaning is facilitated and product hygiene is ensured



RICA heat

The *PC Easy* cooking hob comes with Rica radiant heating elements, insulated and with incorporated safety thermostat; the system is ideal for quick heat transfer to the pan bottom.

Standard accessories

Black cable with SCHUKO socket – Scraper – Manual for installation and use – Single neutral inspectionable packing.

Technical Characteristics

Code	1GKVCY512001	1GKVCY513001
No. Modules	1/2	1/1
Power	1 x 2,1 KW (*)	1 x 1,7 KW + 1 x 1,2 KW (*)
Power supply	AC 230 V – 50 Hz	
Cooking surface	Glass-ceramic – thickness 6 mm	
Cooking area	1 x Ø 350 mm	2 x Ø 350 mm
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish	
Regulation	Continuous 65° ÷ 450°C	
Protection rating	IP2X	
Dimensions (L x D x H)	400 x 400 x 120 mm	700 x 400 x 120 mm
Net weight	12 Kg	20 Kg
Packing (L x D x H)	Cardboard box – 530 x 525 x 130 mm	Cardboard box – 830 x 525 x 130 mm

(*) Hotplates with different powers are available on request



GLASS-CERAMIC FRY - TOP FT EASY

easy



Design and simplicity

The Rica glass-ceramic horizontal Fry Top is designed to guarantee efficiency and functionality with reduced dimensions: a depth of only 40 cm and less than 3 kW absorption. The system comes with a smart incorporated splashback and the base is adjustable by means of special feet. *The Easy* series is built in modules that can be dropped into a continuous linear structure.



Accessibility and control

The control area is arrayed in front of the operator. RICA ergonomic controls facilitate grip and clearly indicate the cooking zone they refer to. Temperature regulation is continuous and independent for each area. The electric wiring comprises heat-resistant cables.

Easy and Clean

The *FT Easy* line is easy and practical. The Fry Top comes with a green warning light (A) located on the front panel to indicate ignition of the relevant hotplate.

Cleanliness during cooking is ensured by a slot (B) on the hob that allows oil to drain into the removable drip tray underneath (C).

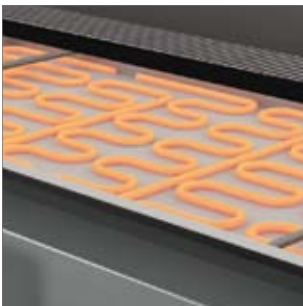




Structure

Easy Fry Tops have a robust structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights to the attention paid to detail by Rica's research team. The lowered cooking hob has a drainage hole and removable drip tray for the collection of oil.

The top is in 6mm Schott Ceran® glass-ceramic with screen printed cooking zones. The glass is fixed hermetically flush with the structure so that cleaning is facilitated and hygiene of the product is ensured.



RICA heat

FT *Easy* comes with Rica insulated radiant heating elements. The radiant system is designed to achieve uniform distribution of heat over the entire cooking surface.

Standard accessories

Black cable with SCHUKO socket – Scraper – Manual for installation and use – Single neutral inspectionable packing.

Technical Characteristics

Code	1GKVCY518001
No. Modules	1/1
Power	2 x 1,3 KW
Power supply	230 V – 50 Hz
Cooking surface	Glass-ceramic – thickness 6 mm
Cooking area	620 x 260 mm
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish
Regulation	Continuous 65° ÷ 300°C
Protection rating	IP2X
Dimensions (L x D x H)	700 x 400 x 180 mm
Net weight	20 Kg
Packing (L x D x H)	Cardboard box – 830 x 525 x 190 mm



STAINLESS STEEL WARMING TOP PMO EASY PMI EASY

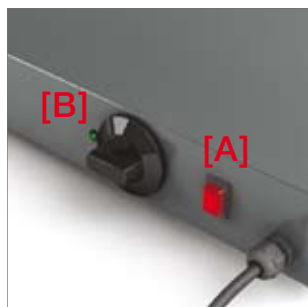
easy



Single zone version

Design and simplicity

Rica warming tops are designed to guarantee efficiency and functionality with reduced dimensions. The working area is free of obstacles so that the operator has maximum freedom of movement, and the base is adjustable by means of special feet. The *Easy* series is built in modules that can be dropped into a continuous linear structure.



Accessibility and control

The control area is arrayed in front of the operator. RICA ergonomic controls facilitate grip and clearly indicate the cooking zone they refer to.

Temperature regulation takes place continuously and independently for each area.

The electric wiring comprises heat-resistant cables.

The *PM Easy* line is designed for maximum safety and ease of use.

A red illuminating switch (A) located on the front panel indicates that the machine is live, and a green warning light (B) indicates it is in operation.

Structure

PM Easy has a robust single-piece structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights the attention paid to detail by the Rica research team.

PM Easy comes with Rica Etched Foil heating elements, insulated and with incorporated safety thermostat; the system is ideal for rapid and uniform heat transfer.

The PMI Easy version with inclined warming top is designed to enhance the customer's view of the product.

Standard accessories

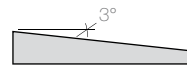
Black cable with SCHUKO socket – Manual for installation and use – Single neutral packing.

Technical characteristics PMO Easy - Horizontal



Code	1GKPRY681001	1GKPRY682001	1GKPRY521001	1GKPRY522001
No. Zones	1	2	1	2
Power	1 x 160 W	2 x 160 W	1 x 250 W	2 x 250 W
Power supply	230 V - 50 Hz			
Heated surface	Stainless steel			
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish			
Temperature Regulation	Thermostatic 30 – 90°C			
Protection rating	IP2X			
Dimensions (L x P x H)	400 x 400 x 60 mm	800 x 400 x 60 mm	500 x 500 x 60 mm	1000 x 500 x 60 mm
Net weight	5 kg	8 kg	5 kg	8 kg

Technical characteristics PMI Easy – Inclined



Code	1GKPRY683001	1GKPRY684001	1GKPRY523001	1GKPRY524001
No. Zones	1	2	1	2
Power	1 x 160 W	2 x 160 W	1 x 250 W	2 x 250 W
Power supply	230 V - 50 Hz			
Heated surface	Stainless steel			
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish			
Temperature Regulation	Thermostatic 30 – 90°C			
Protection rating	IP2X			
Dimensions (L x P x H)	400 x 400 x 60 mm	800 x 400 x 60 mm	500 x 500 x 60 mm	1000 x 500 x 60 mm
Net weight	5 kg	8 kg	5 kg	8 kg

GLASS WARMING TOP PMO EASY GLASS PMI EASY GLASS

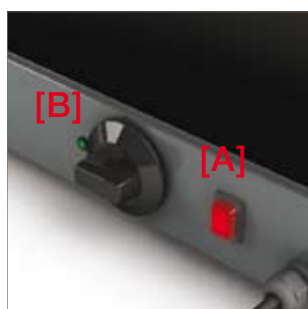
easy



Single zone version

Design and simplicity

Rica warming tops are designed to guarantee efficiency and functionality with reduced dimensions. The working area is free of obstacles so that the operator has maximum freedom of movement, and the base is adjustable by means of special feet. The *Easy* series is built in modules that can be dropped into a continuous linear structure.



Accessibility and control

The control area is arrayed in front of the operator. RICA ergonomic controls facilitate grip and clearly indicate the cooking zone they refer to.

Temperature regulation takes place continuously and independently for each area.

The wiring comprises heat-resistant cables.

The *PM Easy* line is designed for maximum safety and ease of use. A red illuminating switch (A) located on the front panel indicates that the machine is live and a green warning light (B) shows it is in operation.

Structure

PM Easy has a robust single-piece structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights to the attention paid to detail by the Rica research team.

PMO Easy comes with Rica Etched Foil heating elements, insulated and with incorporated safety thermostat; the system is ideal for rapid uniform heat transfer.

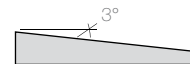
The *PMI Easy* version with an inclined warming top is designed to enhance the customer's view of the product.

Standard accessories

Black cable with SCHUKO socket – Manual for installation and use – Single neutral packing.

Technical characteristics PMO Easy Glass – Horizontal

Code	1GKPRY746001	1GKPRY747001	1GKPRY525001	1GKPRY526001
No. Zones	1	2	1	2
Power	1 x 160 W	2 x 160 W	1 x 250 W	2 x 250 W
Power supply	230 V - 50 Hz			
Heated surface	Black tempered glass			
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish			
Temperature Regulation	Thermostatic 30 – 90°C			
Protection rating	IP2X			
Dimensions (L x P x H)	400 x 400 x 60 mm	800 x 400 x 60 mm	500 x 500 x 60 mm	1000 x 500 x 60 mm
Net weight	5 kg	8 kg	5 kg	8 kg

Technical characteristics PMI Easy Glass – Inclined


Code	1GKPRY748001	1GKPRY749001	1GKPRY527001	1GKPRY528001
No. Zones	1	2	1	2
Power	1 x 160 W	2 x 160 W	1 x 250 W	2 x 250 W
Power supply	230 V - 50 Hz			
Heated surface	Black tempered glass			
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish			
Temperature Regulation	Thermostatic 30 – 90°C			
Protection rating	IP2X			
Dimensions (L x P x H)	400 x 400 x 60 mm	800 x 400 x 60 mm	500 x 500 x 60 mm	1000 x 500 x 60 mm
Net weight	5 kg	8 kg	5 kg	8 kg

GLASS-CERAMIC COOKING TOP PC PROFESSIONAL

PROFESSIONAL



Single zone version

Design and refinement

Rica glass-ceramic horizontal cooking tops are designed to guarantee efficiency and functionality with reduced dimensions: a depth of only 40 cm and less than 3 kW absorption. The working area is free of obstacles so that the operator has maximum freedom of movement, and the base is adjustable by means of special feet. The *Professional* series is built in modules that can be dropped into a continuous linear structure.



Accessibility and control

The control area is arrayed in front of the operator. RICA ergonomic controls facilitate grip and clearly indicate the cooking zone they refer to.

Temperature regulation takes place continuously and independently for each area.

The wiring comprises heat-resistant cables.

Safety

The *PC Professional* line is designed for maximum safety and ease of use. A green warning light (A) indicates ignition of the relevant hotplate, and a red warning light located on the hob (B) indicates that the temperature on the cooking surface exceeds 70°C; it protects the operator by continuing to show the heated area even when the machine is turned off.

Residual heat can be used to keep food warm or continue the cooking operation.



Structure

PC Easy has a robust structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights to the attention paid to detail by the Rica research team. The top is in 6mm Schott Ceran® glass-ceramic with screen printed cooking zones to aid positioning of pans. The glass is fixed hermetically flush with the structure to ensure easy cleaning and total hygiene for the product.



RICA heat

The PC Professional cooking hob comes with Rica insulated radiant heating elements with incorporated safety thermostat; the system is ideal for rapid heat transfer to the pan bottom.

Standard accessories

Black cable with SCHUKO socket – Scraper – Manual for installation and use – Single neutral inspectionable packing.

Technical characteristics

Code	1GKVCY514001	1GKVCY515001
No. Modules	1/2	1/1
Power	1 x 2,1 KW (*)	1 x 1,7 KW + 1 x 1,2 KW (*)
Power supply	AC 230 V – 50 Hz	
Cooking surface	Glass-ceramic – thickness 6 mm	
Cooking area	1 x Ø 350 mm	2 x Ø 350 mm
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish	
Regulation	Continuous 65° ÷ 450°C	
Protection rating	IP2X	
Dimensions (L x D x H)	400 x 400 x 120 mm	700 x 400 x 120 mm
Net weight	12 Kg	20 Kg
Packing (L x D x H)	Cardboard box – 530 x 525 x 130 mm	Cardboard box – 830 x 525 x 130 mm

(*) Hotplates with different powers are available on request



GLASS-CERAMIC FRY - TOP FT PROFESSIONAL

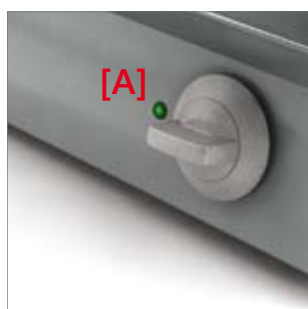
PROFESSIONAL



Design and refinement

The Rica glass-ceramic horizontal Fry Top is designed to guarantee efficiency and functionality with reduced dimensions: a depth of only 40 cm and less than 3 kW absorption. The system has a smart incorporated splashback and the base is adjustable by means of special feet.

The *Professional* series is built in modules that can be dropped into a continuous linear structure.



Accessibility and control

The control area is arrayed in front of the operator. RICA ergonomic controls facilitate grip and clearly indicate the cooking zone they refer to.

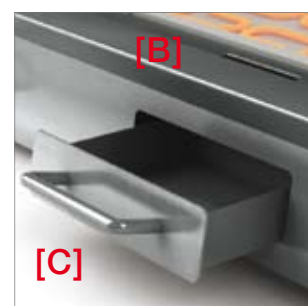
Temperature regulation takes place continuously and independently for each area.

The electric wiring comprises heat-resistant cables.

Easy and Clean

The *FT Professional* line is easy and practical. The Fry Top has a green warning light (A) located on the front panel to indicate ignition of the relevant hotplate.

Cleanliness during cooking is ensured by a slot (B) on the hob that allows oil to drain into the removable drip tray underneath (C).





Structure

Professional Fry Tops have a robust structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights to the attention paid to detail by the Rica research team. The lowered cooking hob comes with a drainage hole and removable drip tray for collecting oil. The top is in 6mm Schott Ceran® glass-ceramic with screen printed cooking zones. The glass is fixed hermetically flush with the structure to ensure easy cleaning and total hygiene for the product.



RICA heat

FT *Professional* comes with Rica insulated radiant heating elements. The radiant system is designed to achieve uniform heat distribution over the cooking surface.

Standard accessories

Black cable with SCHUKO socket – Scraper – Manual for installation and use – Single neutral inspectionable packing.

Technical characteristic

Code	1GKVCY519001
No. Modules	1/1
Power	2 x 1,3 KW
Power supply	230 V – 50 Hz
Cooking surface	Glass-ceramic – thickness 6 mm
Cooking area	620 x 260 mm
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish
Regulation	Continuous 65° ÷ 300°C
Protection rating	IP2X
Dimensions (L x D x H)	700 x 400 x 180 mm
Net weight	20 Kg
Packing (L x D x H)	Cardboard box – 830 x 525 x 190 mm



GLASS-CERAMIC COOKING TOP

PC e.TOP

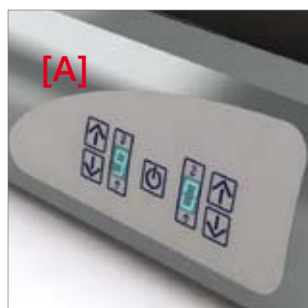
e.TOP



Single zone version

Design and elegance

Rica glass-ceramic horizontal cooking hobs are designed to guarantee efficiency and functionality with reduced dimensions: a depth of only 40 cm and less than 3 kW absorption. The working area is free of obstacles so that the operator has maximum freedom of movement, and the base is adjustable by means of special feet. The *e-TOP series is built in modules* that can be dropped into a continuous linear structure.



Control panel

The *e-TOP* line comes with an electronic control panel developed by the Rica research centre, with screen printing that can be customized (A).

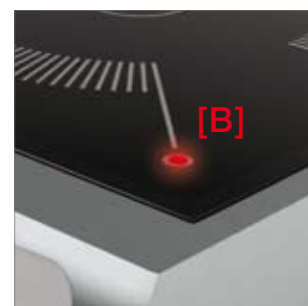
This easy and intuitive panel comprises an ON push button, illuminating displays and Up/Dn regulation buttons. When the system is turned on the display shows position zero; the Up/Dn arrow buttons are used to vary power output from zero (system on stand-by) to nine (max power).

Safety

The *PC e-TOP* line is designed for maximum safety and ease of use.

The system has a red warning light located on the hob (B) to indicate that the cooking surface temperature exceeds 70°C; it protects the operator by continuing to show the heated zone even after the machine has been turned off.

Residual heat can be used to keep food warm or continue the cooking operation.





Structure

The PC e-TOP has a robust structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights to the attention paid to detail by the Rica research team.

The top is in 6mm Schott Ceran® glass-ceramic with screen printed cooking zones to aid pan positioning. The glass is fixed hermetically flush with the structure to ensure easy cleaning and total hygiene for the product. The PC e-TOP cooking hob comes with Rica insulated radiant heating elements with incorporated safety thermostat; the system is ideal for rapid heat transfer to the pan bottom.



Ergonomics

Special attention has been paid to product handling. The body sides are shaped to form smart handles (C) to facilitate grip when moving the unit.



Standard accessories

Black cable with SCHUKO socket – Scraper – Manual for installation and use – Single neutral inspectionable packing.

Technical characteristics

Code	1GKVCY516001	1GKVCY517001
No. Modules	1/2	1/1
Power	1 x 2,1 KW (*)	1 x 1,7 KW + 1 x 1,2 KW (*)
Power supply	AC 230 V – 50 Hz	
Cooking surface	Glass-ceramic – thickness 6 mm	
Cooking area	1 x Ø 350 mm	2 x Ø 350 mm
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish	
Regulation	Continuous 65° ÷ 450°C	
Protection rating	IP2X	
Dimensions (L x D x H)	400 x 410 x 130 mm	700 x 410 x 130 mm
Net weight	12 Kg	20 Kg
Packing (L x D x H)	Cardboard box – 530 x 525 x 130 mm	Cardboard box – 830 x 525 x 130 mm

(*) Hotplates with different powers are available on request



GLASS-CERAMIC FRY - TOP FT e.TOP

e.TOP



Design and elegance

The Rica glass-ceramic horizontal Fry Top is designed to guarantee efficiency and functionality with reduced dimensions: a depth of only 40 cm and less than 3 kW absorption. The system comes with a smart incorporated splashback and the base is adjustable by means of special feet.

The e-TOP series is built in modules that can be dropped into a continuous linear structure.



Accessibility and control

The Rica control panel is easy and intuitive and comprises an ON push button, illuminating displays and Up/Dn regulating buttons. When the system is switched on the display shows position zero; the Up/Dn arrow buttons are used to vary power output from zero (system on stand-by) to nine (max power).

Easy and Clean

Cleanliness during cooking is ensured by a slot (B) on the hob that allows oil to drain into the removable drip tray underneath (C).





Structure

e-TOP Fry Tops have a robust structure in 10/10 thick Aisi 304 stainless steel (alimentary) with Scotch Brite finish. The absence of external visible welds highlights to the attention paid to detail by the Rica research team.

The lowered cooking hob comes with a drainage hole and removable drip tray. The top is in 6mm Schott Ceran® glass-ceramic with screen printed cooking zones. The glass is fixed hermetically flush with the structure to ensure easy cleaning and total hygiene for the product.

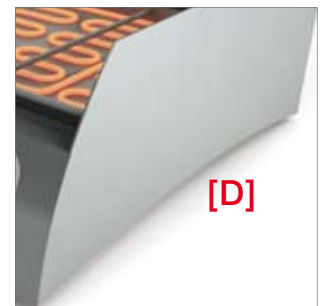


Rica heat

FT e-TOP comes with Rica insulated radiant heating elements. The radiant system is designed to achieve uniform heat distribution over the entire cooking surface.

Ergonomics

Special attention has been paid to product handling. The body sides are shaped to form smart handles (C) to facilitate grip when moving the unit.




























Standard accessories

Black cable with SCHUKO socket – Scraper – Manual for installation and use – Single neutral inspectionable packing.

Technical characteristics

Code	1GKVCY520001
No. Modules	1/1
Power	2 x 1,3 KW
Power supply	230 V – 50 Hz
Cooking surface	Glass-ceramic – thickness 6 mm
Cooking area	620 x 260 mm
Frame	AISI 304 steel (DIN 1.4301) – Scotch Brite finish
Regulation	Continuous 65° ÷ 300°C
Protection rating	IP2X
Dimensions (L x D x H)	700 x 410 x 190 mm
Net weight	20 Kg
Packing (L x D x H)	Cardboard box – 830 x 525 x 190 mm

PLUG-IN

		Product	Code	Total Power Voltage	Dimensions (mm)
easy		PC EASY 1/2M	1GK VCY512 001	2,10kW	400x400x120
		PC EASY 1/1M	1GK VCY513 001	2,90kW	700x400x120
		FT EASY	1GK VCY518 001	2,6kW	700x400x180
		PMO INOX 400x400	1GK PRY681 001	0,16kW	400x400x60
		PMO INOX 500x500	1GK PRY521 001	0,25W	500x500x60
		PMO INOX 800X400	1GK PRY682 001	0,32kW	800x400x60
		PMO INOX 1000X500	1GK PRY522 001	0,50kW	1000x500x60
		PMI INOX 400X400	1GK PRY683 001	0,16kW	400X400X60
		PMI INOX 500X500	1GK PRY523 001	0,25kW	500x500x60
		PMI INOX 800X400	1GK PRY684 001	0,32kW	800x400x60
		PMI INOX 1000X500	1GK PRY524 001	0,50kW	1000x500x60
		PMO GLASS 400X400	1GK PRY746 001	0,16kW	400x400x60
		PMO GLASS 500X500	1GK PRY525 001	0,25kW	500x500x60
		PMO GLASS 800X400	1GK PRY747 001	0,32kW	800x400x60
		PMO GLASS 1000X500	1GK PRY526 001	0,50kW	1000x500x60
		PMI GLASS 400X400	1GK PRY748 001	0,16kW	400x400x60
		PMI GLASS 500X500	1GK PRY527 001	0,25kW	500x500x60
		PMI GLASS 800X400	1GK PRY749 001	0,32kW	800x400x60
		PMI GLASS 1000X500	1GK PRY528 001	0,50kW	1000x500x60
	PROFESSIONAL		PC PROFESSIONAL 1/2M	1GK VCY514 001	2,1kW
		PC PROFESSIONAL 1/1M	1GK VCY515 001	2,9kW	700x400x120
		FT PROFESSIONAL	1GK VCY519 001	2,6kW	700x400x180
E.TOP		PC E-TOP 1/2M	1GK VCY516 001	2,1kW	400x400x120
		PC E-TOP 1/1M	1GK VCY517 001	2,9kW	700x400x120
		FT E-TOP	1GK VCY520 001	2,6kW	700x400x180



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