

More robust, compact and greater performance ...

COOKING SUITES

■ 700, 800, 900, 1000 ranges and tailor made suites ■



★ ★ ★ ★
CAPIC

Manufacturer since 1955

FRANCE

COOKING SUITES

■ 700, 800, 900, 1000 ranges and tailor made suites ■

A professional kitchen scene featuring a chef in a black uniform and glasses, focused on cooking. He is standing at a stainless steel range hood and stove. The kitchen is equipped with various stainless steel appliances, including a large oven on the left, a range hood, and a sink area. The floor is tiled, and a stainless steel table is visible in the foreground.

*« Our passion for
perfection is your best
warranty »*

**Restaurant, brasserie, cafeteria,
small and staff canteens...**



COOKING SUITES

■ 700, 800, 900, 1000 ranges and tailor made suites ■

We designed and created an extensive range of suites tailored to your needs !
How to combine the performances of a large range with compact dimensions ?
Hygiene, ergonomics, robustness and performance, this is the combination of our stoves.

General characteristics

- 18-10 stainless steel body.
- Multiple combinations in leaned or central versions.

Ranges	Depth	Height of the top	Height on base
700, Aven	725mm	250mm	880/910mm
800, Celtic	835mm	270mm	900/930mm
900, Armen	925mm	270mm	900/930mm
1000, Grande cuisine	1000mm	270mm	900/930mm
900, Pilote	925mm	Pillar height 450mm	

Robustness

- Top thickness : 3mm (except 700, 2mm).
- Internal structure : 2mm (except 700, 1mm).
- Stainless steel grills (except 700 cast iron top grates).
- Double skin lid with Echtermann counterbalanced hinge (except 700).
- Leading brands components.
- High quality and heavy switch-knobs.
- Drop breaker over the switch knobs panel.

Performances

- Fryers with stainless steel tilting rectangular heating elements.
- High efficiency burners. Robust construction of gas burners.
- Stainless steel electric heating elements.
- Performances monitored by certified laboratories.

Savings

- Thanks to its innovative conception, CAPIC ranges bring you savings of energy and maintenance.
- Analysis based on end-users feed back.

Hygiene

- Units are fitted edge-to-edge.
- Tanks are top-welded.
- Removable grease trays.
- Cleaning tray (except 700).
- Dirty parts are removable and dishwasher proof (grills, drawers) except 700.
- Rounded angles for an optimal cleaning (except 700).
- Water-resistant control panel.
- Single back and front band.
- Gas evacuation through a chimney (120mm).
- Possibility to adapt feet for concrete base.

Ergonomics

- Sloping front for an easy reading (except 700).
- Insulating enamelled handle.
- Protection control knobs.
- Easy access for maintenance.
- Trim bar and shelves (option).
- Adjustable feet for irregular floors.

Security

- Pilot flame / Thermocouple.
- All devices compliant with NF and CE standards.

Sustainable development

- CAPIC conceives and manufactures devices in compliance with High Environmental Quality (HEQ).
- Manufactured in a plant with 7 flows of recycling, our appliances are recyclable more than 90%.
- Recycling is made by a WEEE certificated organisation.
- CAPIC saves energy thanks to high-performance heating elements (volcano burners, rectangular heating elements, immersed heater...) and thanks to a high level insulation process.
- 100% French production.
- Our appliances have a life cycle more than 15 years.

4 ASSEMBLING OPTIONS :



On base



On bridge fitting-up



On mobile base (with wheels)



Cantilevered

*The cooking suites
that you love...*



OPEN BURNERS

Open burners are the great classic of cooking.



General characteristics

- 2, 4 or 6 open burners.
- Grill dimension in cast iron or stainless steel according to the ranges.
- Stainless steel grills, tray and grease drawer dishwasher proof.

Performances

- The open burner has an output higher than **60%**.
- Security by thermocouple.
- Secured and protected control knobs.



Range	700	800	900	1000
Model	2 open burners			
Front	400	400	400	500
Power	4,8kWx2	6kWx2	6 or 9kW x2	9kWx2
Grills	300x275	400x600	400x600	400x600
	cast iron	stainless steel		

Model	4 open burners			
Front	800	800	800	1000
Power	4,8kWx4	6kWx4	6 or 9kW x4	9kWx4
Grills	300x275	400x600	400x600	400x600
	cast iron	stainless steel		

Model	6 open burners			
Front	-	1200	-	-
Power	-	6kWx6	-	-
Grills	-	400x600	-	-
	-	stainless steel	-	-

■ Removable grease tray.
Stainless steel removable grill.



■ Additional removable grease tray under solid top.



Available as separate top units or on stand, open or closed cupboard, hot cupboard, or oven.



SOLID TOP

Essential to boil, to simmer or to hold, the solid top offers complete flexibility and is the ideal complement to the open burners.

General characteristics

- Our models: 1 solid top
2 open burners + 1 solid top
2 open burners + 1 solid top + 2 open burners
- Cast iron plate in 2 parts. Centered ring or on the left.
- Grease tray under work top.
- Secured and protected control knobs.

Performances

- The fire brick surrounding the central burner guarantees an inertia of heat and reduces wasted energy.
- The solid top is equipped with spurs to obtain an optimal heat retention and inertia on the cooking surface.



Range	700	800	900	1000
Model	1 solid top			
Front	400	500 or 800	500 or 800 or 1000	1000
Power	6kW	8kW	8kW or 10kW	10kW
Plate	400x550	600x 500 or 800	600x 500 or 800 or 1000	600x1000

Model	2 open burners + 1 solid top			
Front	800	800	800 or 1000	1000
Open burners				
Power	4,8kWx2	6kWx2	6 or 9kWx2	9kWx2
Grill	300x275	600x300	600x300 or 400	600x400
Solid top				
Power	6kW	8kW	8kW	8kW
Plate	400x550	600x500	600x500 or 600	600x600

Range	700	800
Model	4 open burners + 1 solid top	
Front	1000	1200
Power : Open burners	4,8kW x4	6kW x4
Grill : Open burners	300x275	600x300 & 600x400
Power : Solid top	6kW	8kW
Plate : Solid top	400x500	600x500



The whole working surface is used to cook.

- The solid top in special cast iron is equipped with spurs and burner surrounded by fire bricks.



ELECTRIC COOKING PLATE

A multi-purpose device which can be used as open burners or solid top.

- 2 or 4 300x300 cast iron square plates.
- 2 or 4 Ø300 cast iron round plates.
- Thermostatic control of each independent cooking zone.
- Grease tray for potential overflows.

Range	700	800	900	1000
Model	2 electric cooking plates			
Front	400	400	400	-
Power	3kWx2	3kWx2	3,5 or 3kW x2	-
Plate	300x300	300x300	Ø300 or 300x300	-
Model	4 electric cooking plates			
Front	800	800	800	1000
Power	3kWx4	3kWx4	3,5 or 3kW x4	3,5 or 3kWx4
Plate	300x300	300x300	Ø300 or 300x300	Ø300 or 300x300



NEUTRAL

Neutral units perfectly integrate your cooking suites to offer you extra preparation space.

- **Neutral unit:** This element is available in several dimensions from 100 to 1200. Useful for the preparation or to complete a cooking line.
- **Sink bowl:** 500x400x250 with connection to mains waste system (in 500 front).



- Removable trim bar for easy service.



Available as separate top units or on stand, open or closed cupboard, hot cupboard, or oven.



BAIN-MARIE

Variable temperature holding for sauces and side dishes.

- Welded tank on the stamped top.
- Direct draining connected to the sewage.
- Regulation by 30-110°C thermostat.
- Hot / Cold water supply.



Range	700	800	900	1000
Model	Front 400			
Tank	300x510 x220	306x510 x200	306x510 x220	300x510 x200
Power	1,6kW	1,6kW	1,6kW	1,6kW
Model	Front 800			
Tank	630x510 x220	630x510 x200	306x510x220 or 650x530x220	-
Power	4,8kW	4,8kW	1,6 or 4,8kW	-

MULTI-USE PAN

**A real multi-purpose device !
Can be used as a bain-marie, a plancha, a mini bratt pan.**

- **Bimetallic base thickness: 12 mm.**
- Draining: Ø 40mm with plug and stopper.

Range	800	900
Front	800	800
Tank	630x510x100	630x510x100
Power	Elec. 6kW / Gas 9kW	Elec. 6kW / Gas 9kW



- Multi-use pan with rounded angles tank and draining bung.



- Example: cooking of sea scallop brochettes directly in the pan.



Efficiency and quality of cooking. No need of frying pan or other utensils.

GRIDDLE

Cast iron, stainless steel, smooth, ribbed...
Our large range offers you 4 different styles of griddle to meet your needs.



Cast iron ribbed or smooth:

Conventional griddles to make quick and perfect markings.

Rack plate with cast iron bars:

Barbecue style griddle.

Stainless steel smooth plate:

Dietary griddle (less fat and no taste transfer).

Lava rock chargrill with stainless steel bars:

Barbecue style griddle.

Range	700	800	900	1000
Model	Cast iron ribbed and sloping plate			
Front	400	400	400 or 500	500
Electric Power/Plate	5kW 300x600	5kW 300x600	5kW 300x600	- -
Gas Power/Plate	8kW 400x550	8kW 400x550	8kW or 11kW 400x550 or 500x630	11kW 500x630
Model	Cast iron smooth plate			
Front	400			
Electric	Power: 3kW / Plate: 400x550			
Gas	Power: 7,2kW / Plate: 400x550			

Range	700	800	900	1000
Model	Stainless steel smooth plate			
Front	400			-
Electric	Power: 3kW / Plate: 400x550			-
Gas	Power: 7,2kW / Plate: 400x550			-
Model	Lava rock chargrill with stainless steel bars			
Front	400			-
Gas	Power: 10kW / Grill: 310x440			-
Model	Rack plate with cast iron bars			
Front	400		-	-
Elec.	Power: 6kW / Plate: 400x600		-	-

■ Smooth stainless steel



■ Ribbed and inclined



■ Lava rock



■ Rack plate, with cast iron bars.



Available as separate top units or on stand, open or closed cupboard, hot cupboard, or oven.



PLANCHA

**A Must for cooking !
Cooking with a plancha strengthens tastes and flavours. The product quality is totally respected.**

- Homogeneous cooking or marking without fats transfer.
- Immediate colouring on all the surface.
- Perfectly cooked.

The plate is a special stainless steel 620x515, 20mm a surrounding gully to facilitate with cleaning and optimise cooking surface.

Overflow plug.

Front drawer, for waste water collection.

Electric heating

By high performance heavy duty heating elements

Separate left and right hand control for variable cooking temperature.

Gas heating

Security by pilot flame and thermocouple. Heating by 3 stainless steel high performance burners with separate left and right hand control.

Option

1/3 or 1/2 ribbed plate. Scraper. Removable anti-splash. Integrated water supply for surrounding gully.

For a better use of your plancha

- Limited use of oil or fats.
- Maintain the water level in the surrounding gully. Fats, oil and foodwaste will not carbonise, and can be collected in the waste collection drawer.
- Surface carbonisation removable thanks to a scraper.
- After each service, to be washed with a classic non-aggressive cleaner and rinse.



Model	Electric Plancha
Front	800
Power	6 kW
Plate	620x515 thickness 20

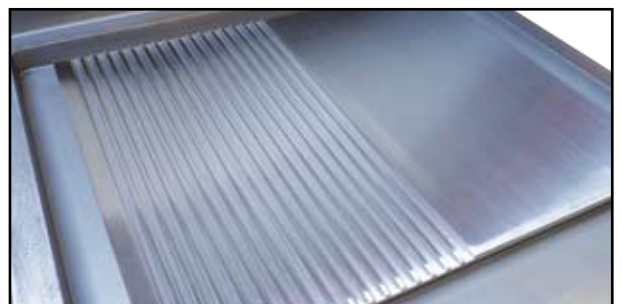
Model	Gas Plancha
Front	800
Power	9,2 kW
Plate	620x515 thickness 20

Available in 800 and 900 ranges.

■ CAPIC Plancha, all possibilities, all cookings.



■ Surrounding gully to collect juices and wastes cooking.



FRYER

Our fryers are easy to clean.
The electric fryer is equipped with a rectangular heating element and the gas model with large diameter heat exchanger.



Standard Fryer

All frying types and capacities.

Liftable heating elements to facilitate the cleaning.
Manual lifting or automatic lifting for a 60 kg/h efficiency.

Ranges	Front	Energy	Tank	Power	Capacity	Efficiency
700	400	Electric	1	10kW	15 L	25 kg/h
	500		2	2x 6kW	2x 8 L	2x15 kg/h
800	400	Gas	1	20kW	20 L	35 kg/h
		Electric	1	10kW	15 L	25 kg/h
	500	Electric	1	20kW	20 L	60 kg/h
		Electric	2	2x 6kW	2x 8L	2x 15kg/h
900	400	Gas	1	20kW	20 L	35 kg/h
	400	Electric	1	10kW	15 L	25 kg/h
			1	20kW	20 L	60 kg/h
	500	Electric	2	2x 6kW	2x 8 L	2x15 kg/h
		Gas	1	30kW	30 L	60 kg/h
1000	400	Electric	1	20kW	20 L	60 kg/h
	500	Gas	1	30kW	30 L	60 kg/h



1 tank model



2 tanks model

Frying unit

For quality volume production.

Only in 900 range.
Our frying units have a matching cupboard set to receive a FILTRECAPIC unit, 35L capacity. The oil, after filtration, is automatically transferred by pump to the selected tank.

Models	Ext. dim.	Energy	Power	Capacity
2 tanks	800x925	Electric	2x20kW	2x20 L
1 tank + 1 neutral unit	800x925	Electric	20kW	20 L
	1000x925	Gas	30kW	30 L
2 tanks + central neutral unit	1200x925	Electric	2x20kW	2x20 L
	1500x925	Gas	2x30kW	2x30 L
1 tank to complete a unit 1 tank + neutral or 2 tanks + neutral	400x925	Electric	20kW	20 L
	500x925	Gas	30kW	30 L



FILTRECAPIC

Save over 40% off your frying cost.

Two mobile units available: 35 L: 400x720x450.
80 L: 600x900x450.

Can be used for all fryers makes and models.
The FILTRECAPIC filters dirty oil via an internal filtration system and then pumps the clean oil back into the fryer.
The FILTRECAPIC can be used with both oils and "solid fats" by means of melt cycle thermostatically controlled.





815 model



3085 model



3085 with transfer system

Others fryers

The 815 model, number one in the restaurant business.

The 3085 model, for heavy production.

The 3085 with transferring system : Fryer with mechanical stainless steel perforated baskets lifting. This system allows the draining of french fries then put into 4 stoking trays (GN 1/1 depth 150) placed on a mobile trolley under the hopper.

Models	Front	Energy	Tank	Power	Capacity	Efficiency
815	400	Electric	1	12kW	16 L	30 kg/h
3085	1000	Gas	1	56kW	70 L	50 to 80 kg/h
		Electric	1	54kW	78 L	



SALTING

Essential complement for fryers, the salting unit is perfect for temperature holding and draining.

On / Off switch. Led pilot lamp.

Option : An electric infra-red heater, 1000W.

Ranges	Front	Models	Power	Capacity
800	400	Neutral	-	GN1/1 removable embedded tray, depth 150mm included with draining rack.
		Heating	1000W	
900	400	Neutral	-	
		Heating	1000W	



PASTA COOKER

Controlled water cooking for not only pasta.

Specially designed for pasta and regeneration of vacuum-packed products or refreshing vegetables.

Available in Armen and Celtic ranges.

- 30 litres tank. 10kW power.
- **More than 35 kg/h efficiency.**
- Heating by tilting rectangular heating elements.

Option : 85x85x200 portion basket. (6 baskets max. per tank).

RADIANT

Comfort and performance - instant heat generation - yet easy cleaning.

- Vitroceramic glass, 6mm thickness
- Power : 2x4 kW
- Heating controlled by graduated thermostats.
- The radiant tops allow quick and accurate cooking with a high output.



INDUCTION

Absolute comfort in your working environment!

Exceptional efficiency - induction is up to 95% energy efficient. No heat generation within the working environment, only heats the pan when in contact with the induction field.

The induction is a real professional equipment with unequalled performance and controllability.

- Vitroceramic glass, 6mm thickness
- Control by On/Off switch
- Regulation by graduated potentiometer.
- Detection of pans.
- Thermostatic security. Heat LED Indicator.

Models	Range	Front	Power	Plate
Radiant	700	400	2x4kW	325x600x6
Radiant or induction	800 or 900	400	2x4kW	325x650x6
Induction wok	800	400	5kW	Ø300
Induction wok + induction	900	400	2x5kW	Ø300 + 325x325



- Control knobs, clean line or touch control (optional).



- Ceramic glass for radiant and induction.



- Induction wok glass.



Available as separate top units or on stand, open or closed cupboard, hot cupboard, or oven.



BASE UNIT

Cupboards, hot cupboards, drawers, ... we offer a wide choice of base units to optimize the working environment.

The cupboards are mounted on composite adjustable feet (150mm). Facia's with concealed fixings. Stainless steel manufacturing throughout. Thickness of the structure : 2mm.

Open cupboard

- Width according to the range: 400, 500, 800, 1000, 1200, 1600mm.
- Options : Intermediate shelf
5 levels GN1/1 Storage rack



Closed cupboard

- Width according to the range: 400, 500, 800, 1000, 1200mm.
- Double-walled door.
- Hot cupboard : Internal control on top for width \leq 400 or lateral for width \geq 800mm.
- Width : 400 & 500mm (1 door) : 850 W.
800 & 1000mm (2 hinged doors) : 1,5 kW.
1200mm (2 hinged doors) : 2,1 kW.



Cupboard with drawers

- Width according to the range: 400, 500.
- 2 drawers receiving GN1/1 tray 100mm depth (not supplied).
- Option of heating tray with dry and moist air movement.

Open stand

- Width according to the range: 400, 800, 1000, 1200, 1400, 1500, 1600, 1800, 2000mm.
- Structure in stainless steel tubes \varnothing 70mm with frame on adjustable feet.



Refrigerated cupboard or drawers

- Supplied with a compressor unit incorporated on the right, automatic defrosting. Regulation (power 1/5CV).
- Strengthened insulation.
- Adjustable digital thermostat (-30°C $+30^{\circ}\text{C}$).
- Containers and grills not included.

Width according to the range: 1200, 1600, 2000mm.
2, 3 or 4 doors, 4 GN1/1 grill levels per door.

Width according to the range: 1600, 2000mm.
4 or 6 drawers for GN1/1 depth 100.





STATIC OVEN

Classical style roasting and finishing oven, ideal roasting, browning and finishing.

- Oven chamber having external stainless steel outer shell with high density fibre insulation.
- Removable oven base in stainless steel, 6mm thickness.
- Heat insulated, doubled skin, counter-balanced door on heavy duty mountings.
- Protected control knobs.
- 50 to 300°C thermostat.



Range	700	800	900	1000
Front	800	800	800 or 1000	1000
Electric	4,2kW	5,1kW		
Gas	8kW	10kW		
Internal dim.	530x450 x290		650x530x280	

CONVECTION OVEN

For an homogeneous and quick cooking thanks to the air circulation in the cooking chamber.

- Oven chamber having external stainless steel outer shell with high density fibre insulation.
- Removable oven base in stainless steel, 6mm thickness.
- Hinged, heat insulated double skin door with integrated glass vision panel.
- 10 to 280°C thermostat.



Range	700	800	900	1000
Front	-	800	-	-
Electric	-	6kW	-	-
Internal dim.	-	590x370x400	-	-

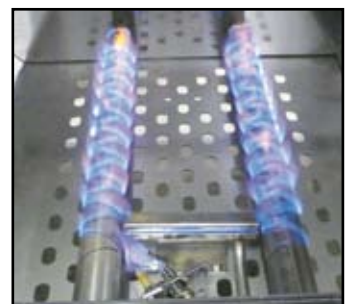
■ Robustness



■ Protection of control knobs



■ Gas burner of the static oven



KETTLE

Volume production for all your stocks, soups and sauces, ...

- 60, 100, 150 and 235 litres capacity.
- Cooking pan is seamless welded to 3mm main top.
- Double skin lid with Echtermann counterbalanced hinge.
- Insulated lid handle.
- Removable graduated strainer.
- Large bore rotary drain tap for ease of drainage.
- Integrated hot and cold water supply controlled from front fascia.

Direct heat

Gas : Heavy duty high performance stainless steel burners with integrated pilot light and thermocouple. Thickness of the bottom of the tank : 3mm.

Electric : Heavy duty high performance electric elements controlled via energy regulator. Thickness of the bottom of the tank : 8mm.

In-direct heat (Bain-marie)

Triple skin tank, bottom of the tank : 3mm.

Manual filling of water. Control of overflow level.

Gas : Heavy duty high performance stainless steel burners with integrated pilot light and thermocouple. Thickness of the bottom of the tank : 3mm.

Electric : Heavy duty high performance electric elements controlled via energy regulator. Security unit



■ Front fascia mounted control for hot and cold water supply.



■ Removable graduated strainer.

■ Direct heat models

Range	Front	Capacity	Power		Tank dim.
			Elect.	Gas	
800	800	100 L	-	18kW	Ø603x390
		150 L	12kW	22kW	Ø603x550
900	800	100 L	-	18kW	Ø603x390
		150 L	12kW	19,5kW	Ø603x550
	1000	235 L	-	22kW	640x620x600
1000	1000	150 L	12kW	19,5kW	Ø603x550
		235 L	-	22kW	640x620x600

■ In-direct heat models (bain-Marie)

Range	Front	Capacity	Power		Tank dim.
			Elect.	Gas	
700	800	60 L	9kW	-	Ø500x360
		60 L	9kW	-	Ø500x360
800	800	100 L	13,5kW	18kW	Ø603x390
		150 L	18kW	19,5kW	Ø603x550
		100 L	13,5kW	18kW	Ø603x390
900	800	150 L	18kW	19,5kW	Ø603x550
		1000	235 L	22,5kW	22kW
1000	1000	150 L	18kW	19,5kW	Ø603x550
		235 L	22,5kW	22kW	640x620x600



BRATT PAN

The CAPIC legendary bratt pan to sauté, braise, simmer, gentle frying.

- **Bimetallic base tank, thickness: 12mm.**
- Tank with rounded corners, depth: **250mm.**
- Front fascia ON/OFF control for integrated Hot and Cold water supply.
- Double skin lid, mounted on counterbalanced hinges.
- Electric tilting or manual tilting with stop in any position.
- Wide spout for an ease of draining.
- Peripheral drip tray.

Electric heating: Electrical heating elements controlled by energy regulator with high thermostatic control and high temperature safety cut-out.

Gas heating: Heavy duty high performance stainless steel burners with integrated pilot light and thermocouple.

MULTIPURPOSE BRATT PAN

Its design and components make this device specially adapted to the delicate and sensitive cooking requiring a precise temperature.

In addition to the bratt pan mentioned above, this product also offers:

- Multi sensor thermostatic regulation by digital controlled panel (2 combined, 2 sautéed).
- Sequential energy dispenser with digitally controlled panel.
- Audio alarm at end of cooking cycle and auto heat cut off.
- Electric ignition for gas models.
- Volumetric water counter.
- Gas cut-off while tilting.
- Shower head.



■ Bratt pan

Range	Model	Front	Capacity	Power		Tank dim.
				Elect.	Gas	
800	35	800	80 L	9kW	12,5kW	650x575x250
	50	1000	100 L	15kW	20kW	850x575x250
	60	1200	130 L	18kW	24,5kW	1050x575x250
900	35	800	80 L	9kW	12,5kW	650x575x250
	50	1000	100 L	15kW	20kW	850x575x250
	60	1200	130 L	18kW	24,5kW	1050x575x250
	80	1500	170 L	27kW	31kW	1350x575x250
1000	50	1000	100 L	15kW	20kW	850x575x250
	80	1500	170 L	27kW	31kW	1350x575x250

■ Multipurpose bratt pan

Range	Model	Front	Capacity	Power		Tank dim.
				Elect.	Gas	
900	50	1250	100 L	15kW	20kW	850x575x250
	60	1450	130 L	18kW	24,5kW	1050x575x250
	80	1750	170 L	27kW	31kW	1350x575x250



■ Rounded angles for a perfect hygiene.



■ Stainless steel gas burners for a better heat distribution.

CANTILEVERED KETTLE



CANTILEVERED:

- 80 litres: Special kettle with Elliptical bottom.
- 150 and 225 litres: kettles with or without mixing arm.
- Double skin lid with Echtermann counterbalanced hinge.
- Frontal control of hot and cold water supply.
- Electric tilting, full drain at 150mm from the ground.
- Digital control panel.

KETTLES WITHOUT MIXING ARM:

Sequential regulation with end of cooking alarm, strainer, drain tap.

KETTLES WITH REMOVABLE MIXING ARM:

4 rotation cycles pre-programmed, thermostatic regulation by sensor, volumetric water meter, end of cooking alarm, doubled lid with food trap.

Cantilevered range can be complimented with the 900 range tops.



Capacity	Front	Power		Tank dim.
		Elect.	Gas	
IN-DIRECT HEAT (BAIN-MARIE)				
80 L	1200	14kW	-	500x490
150 L	1300	18kW	19,5kW	603x570
225 L	1500	22,5kW	25kW	750x560
DIRECT HEAT				
150 L	1300	12kW	19,5kW	603X560
225 L	1500	-	25kW	750X560

■ KETTLE & BRATT PAN



Double skin lid with Echtermann counterbalanced hinges.

■ KETTLE



Rounded angles within tank, double skin construction of lid.

■ BRATT PAN



Tank depth 250 with rounded angles, BIMETALLIC base 12mm.



CANTILEVERED BRATT PAN

"High volume, high production cantilevered units being either wall or pedestal mounted".

- Rounded angles within tank, 12mm Bimetallic base.
- Double skin lid counterbalanced by Echtermann hinge.
- Electric tilting with stop in any position.
- Digital control panel.
- Automatic burners that cut off while tilting.
- Thermostat temperature regulation by digital control panel with multi-sensors.
- Sequential energy dispenser by digital control panel.
- Audio alarm at end of cooking cycle and auto heat cut off.
- Electric ignition for gas model.
- Hot and cold water supply by fixed tap controlled on the front panel.



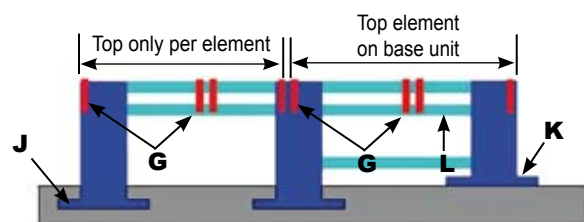
Model	Front	Capacity	Power		Tank dim.
			Elect.	Gas	
50	1500	100 L	15kW	21kW	850x575x250
60	1700	130 L	18kW	-	1050x575x250
80	2000	170 L	27kW	32kW	1350x575x250

■ Cantilevered wall mounting kit



H - Support bracket

■ Cantilevered to a stainless steel mechanically welded structure



G - Support bracket
J - Integrated soleplate

L - Stringer (maxi 2m)
K - Raised soleplate

THE CHEF'S SUITE

A star in your kitchen.



Salamander

A tailor made suite in coloured enamel.

- Layout: Single-piece top and independent base unit.
- In stainless steel (30/10 top), brushed-satin and mirror polished finish.

Contact us for a quote.



700 range in coloured enamel.

- For home and for the Chefs.
- Brushed finish top.
- Front and external side enamelled at 850°C.
- Stainless steel back covering.

The pleasure to cook like a chef.



Salamander.

- Instantaneous heat - 200°C within 20 seconds using high performance radiant elements.
- The perfect device for crust, glazing, browning, crisping.
- Unit can be free-standing or wall mounted.

SPECIAL PRODUCTION

If you are looking for tailor made product or configuration CAPIC might be able to help. Please call us for your specific enquiries.

CAPIC is well-known for its ability to be flexible in terms of production. Throughout the world we have built customised ranges of equipment specific to the client's needs. Utilising standard products from our 700, 800, 900 and 1000 series of equipment and technology from our food processing expertise we are able to offer a comprehensive solution to any production need. Tell us what you need and we have the knowhow and technology to produce it.



CAPIC can also integrate drop-in equipment produced by other manufactures into its range. Be it a specific fryer, Teppaniaki plate, tandoori oven or wood burning grill, we have the expertise to integrate such components. For specific needs please do not hesitate to contact us to discuss - Our focus is on the end user and providing them with a solution.



We can also change the layout of our standard unit to set in specific areas such as cruise ships, submarines, trains,...



If you need special production please send us your requirements.

A spirit, a team, a skill



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The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
Photos, features and drawings are just given for your information and are not contractual.

