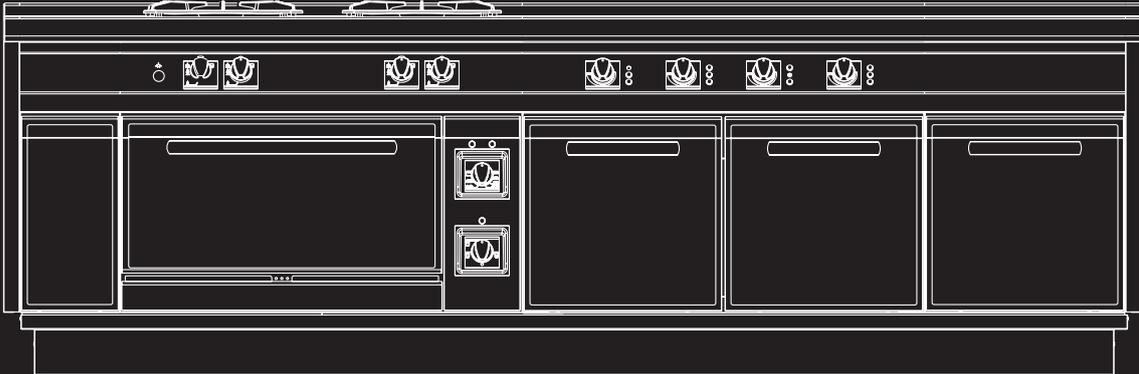


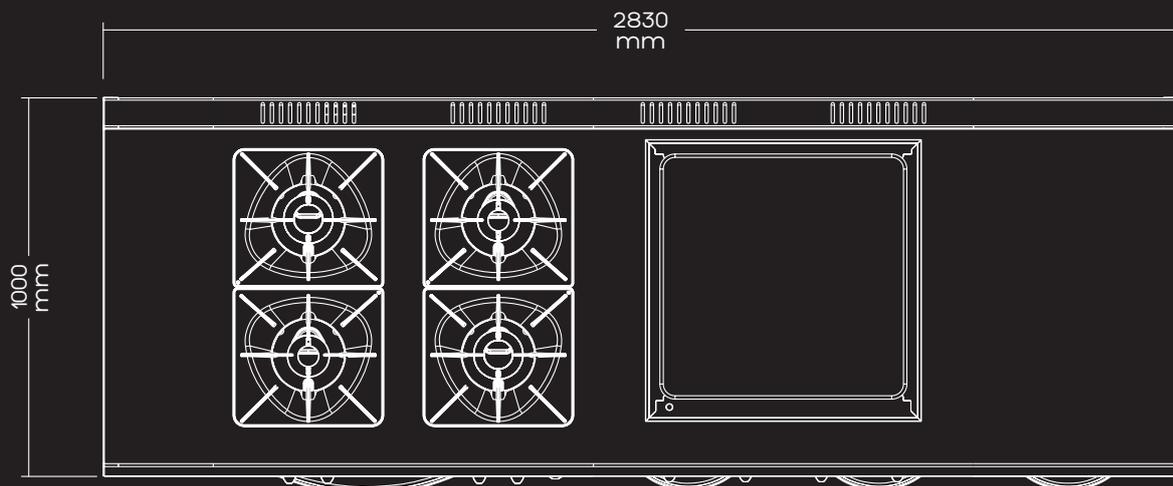


Cooking Range with one-piece work-top

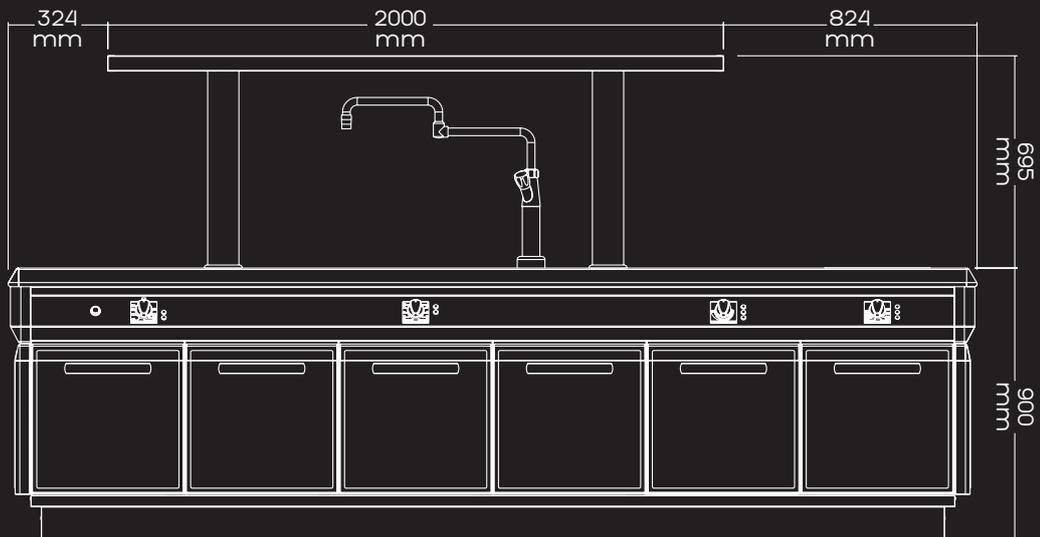
MONOLIT-HE //



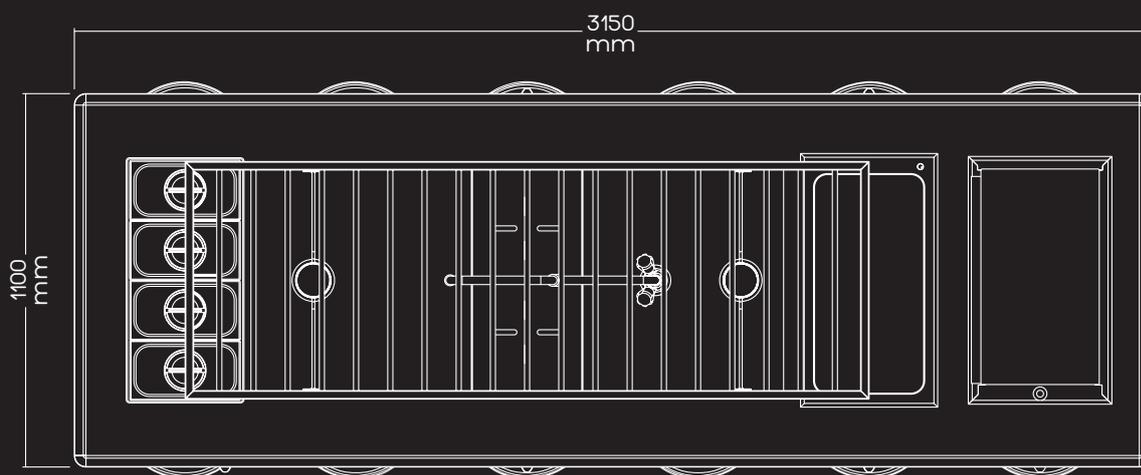
Single-Sided



MONOLIT-HE //



Double-Sided



MONOLIT-HE //

1920 mm



Double-Sided



// **DOUBLE-SIDED 1920 mm**

For maximum productivity and flexibility for the chef we have designed the double sided Monolithe featuring 2 back-to-back lines of cooking functions framed in a one-piece-top with total depth 1920 mm.

All the specific accessories to meet your particular requirements can be included in the design (refrigerated, heated, neutral compartments) and the fittings (pan racks, hand-rails, compartments with drawers, pull-out water spray head, sockets).

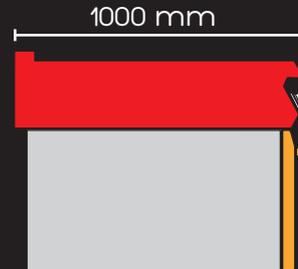
For a quotation on a double sided version, please contact info@monolithe.it.

MONOLITHE //

MONOLITHE is the product of more than 90 years of experience in the catering industry; it is the perfect solution for those in search of unrivalled strength, hygiene and beauty, for both hidden and theatre style kitchens.

// SINGLE-SIDED

Single-side version 1000 mm deep with integral rear splashback.



01

Side end units included in the block

Steel wells hygienically welded to worktop

Water column in any position on the rear splashback for single-sided version

Ceramic and induction hobs fixed with high-strength silicone

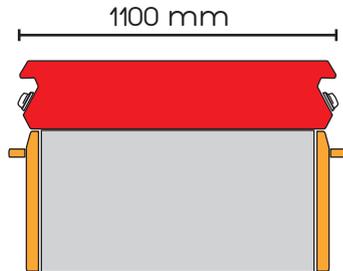
Induction hob with remote generators in cold position for excellent performance and durability



- One-piece worktop, with no welds, in AISI 304 stainless steel 3 mm thick.
- Worktop supporting structure in AISI 304 stainless steel 4 mm thick.
- One-piece control panel.
- Chromed aluminium handles.

- Chromed aluminium control knob.
- Open burner grids in dishwasher-friendly RAAF enamelled cast iron (in steel wire \varnothing 12 mm on request).
- 250 mm under compartment with customisation available.
- Control panel, doors and side panels can be painted in customised RAL colour.

02



// DOUBLE-SIDED

Double-sided version 1100 mm deep with controls on both sides.

Medium-volume drop-in electric deep fryers

Electric griddle flush with worktop, with recess which can be filled with water

EC certified Gas Wok with wide recess which can be filled with water, frontal cooking residuals grid with 1" discharge, pull out cold water spray head and extractable fat collection tray hidden in the technical undercounter

Side end units included in the block



// OVEN

MONOLITHE project under ovens can be installed underneath the 1000 mm Open Burner or resistive ceramic hob modules, accommodate 2/1 GN trays, and have cooking chamber in polished AISI 430 stainless steel with 3-level stainless steel runners removable for easy cleaning.

For even greater energy efficiency, all models have a HIGH-STRENGTH SILICONE GASKET on the oven door and a thick layer of fibreglass insulation.

All models are supplied complete with 1 x 2/1 GN chromed shelf. The doorway opening measures 53.5x65x30 cm. Chromed aluminium handle.

Gas models

- **STATIC:** power 7.5 kW in single-sided version or 10 kW in double-sided version, thermostatically controlled from 100° to 340°C.
- **CONVECTION:** with an added fan, usable as preferred, for more uniform temperature inside the chamber and faster cooking.

Electric models

- **STATIC:** power 5.4 kW in single-sided version or 6.5 kW in double-sided version, thermostatically controlled from 100° to 300°C. The two heating elements, top and bottom, can be used separately or together.
- **CONVECTION:** with an added fan, usable as preferred, for more uniform temperature inside the chamber and faster cooking.



// OPEN BURNERS

All MONOLITHE open burners are **PATENTED** Venturi type, with electronic continuous spark pilot flame ignition, safety thermocouple and under-burner recesses hygienically sealed by welding to the worktop, and are complete with dishwasher-friendly removable dirt collection trays.



// OPEN BURNERS

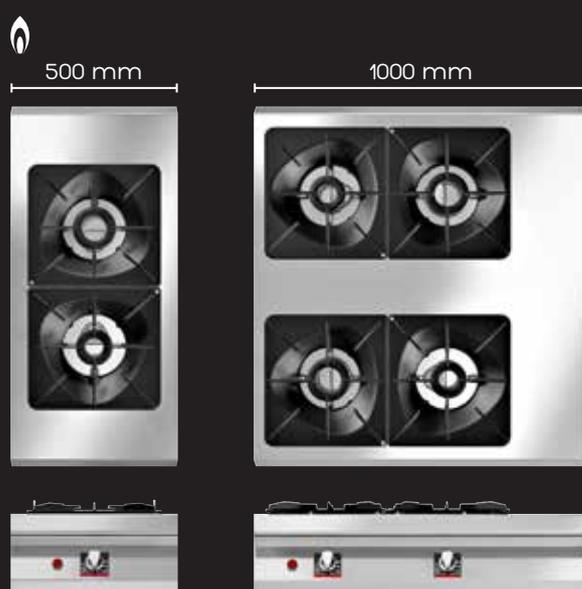
The professional RAAF enamelled cast iron grids ensure hygiene (they are dishwasher-friendly) and stability.
Grids in AISI 304 round steel wire 12 mm in diameter are available as an optional accessory.

Double-sided

- 500 mm MODULE with 2 open burners, controls on both sides, available in the following power combination: 7 + 10 kW.
- 1000 mm MODULE with 4 open burners, controls on both sides, available in the following power combination: 2 of 7 kW + 2 of 10 kW.

Single-sided

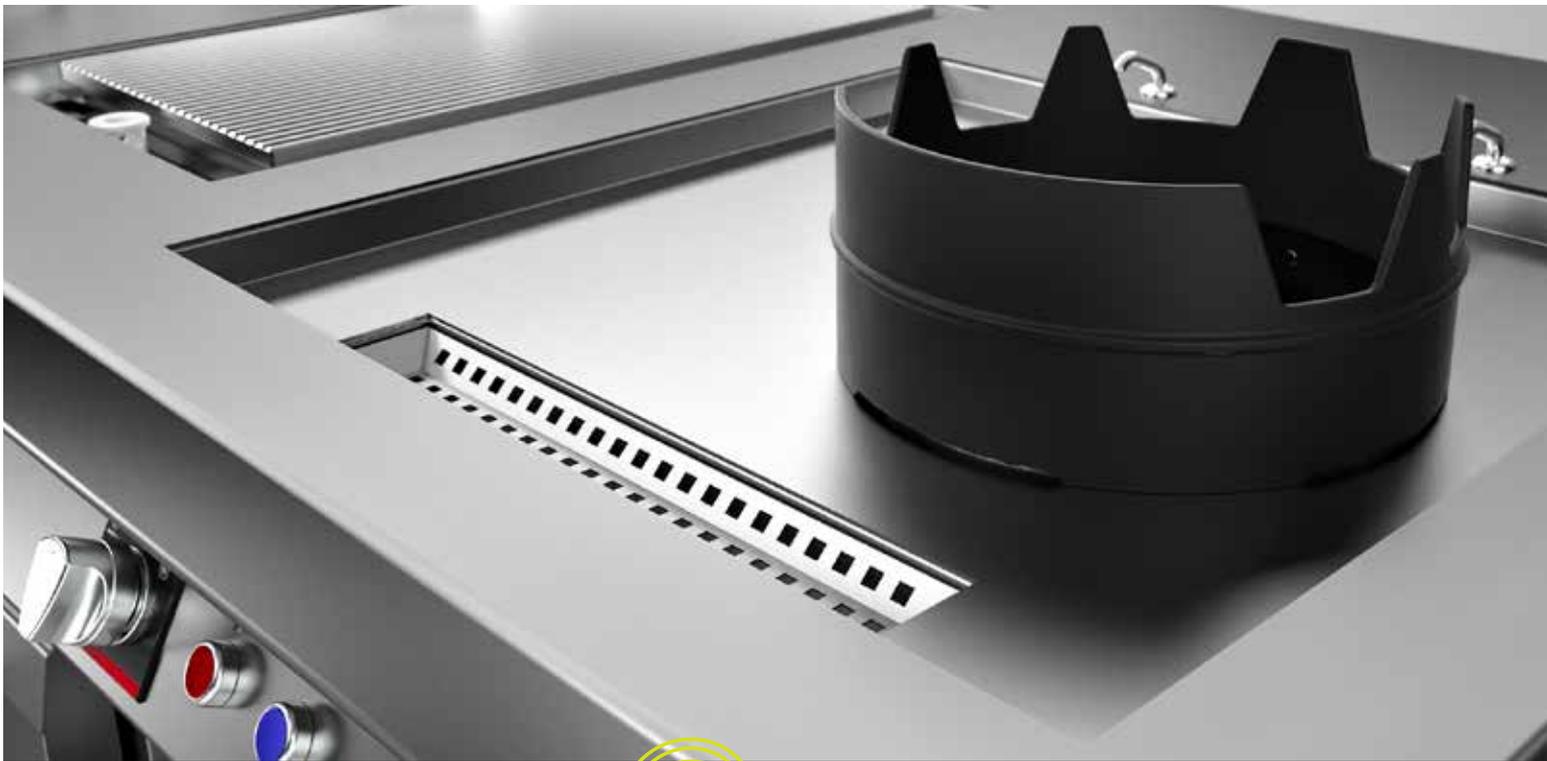
- 500 MODULE with 2 burners, available in the following power combination: 7+10 kW.
- 1000 MODULE with 4 burners, available in the following power combination: 2 of 7 kW + 2 of 10 kW.



Grids in AISI 304 round steel wire (optional).



Installation examples of open burners on electric or gas oven, Double-sided and Single-sided.



// GAS WOK

Gas wok module featuring a 18 kW EC certified burner with safety and electronic ignition of pilot flame. The burner is positioned on a wide recess made of AISI 304, hygienically welded to the working top, that can be filled with water thanks to 2 taps. A wide grid hides a 1" discharge pipe. The burner position allows easy cleaning of the Wok within the water recess between different dishes.

The module is completed by a pull out cold water spray head and a fat collection tray hidden in the technical undercounter. Pot support made of RAAF enamelled cast iron.

Double and Single-sided

- 750 mm MODULE with 1 burner 18 kW on technical undercounter.



// BRATT PAN

Electric bratt pan with thermostatic control from 100°C to 270°C with COMPOUND well bottom (3 mm of AISI 316L stainless steel in contact with food and under 12 mm Fe510D for efficient heat transfer), working dimensions 630x530 mm.

Double and Single-sided

- 750 mm MODULE, electric, 30 litres, 10 kW, with COMPOUND bottom.



The power modulation system allows output to be rationalised on the base of cooking requirements, constantly ensuring the right temperate with no excessive thermal peaks; **wasting 20% less energy** than traditional on/off systems, while providing the user with a wide variety of cooking options (from fast to lengthy).

Power modulation effect





// SOLID TOPS

The gas version comprises a flush-mounted 16MO5 steel plate 15 mm thick, heated by a 12 kW burner with electronic continuous spark ignition and max. temperature at the centre of the plate of 450°C, decreasing towards the edges and controlled by a mechanical valve. The central ring can be removed to allow cooking directly over the flame, or the placing of a wok pan.

The electric version, with perimeter recess which can be filled with water, comprises a 16MO5 steel plate 15 mm thick heated by braze-welded heating elements. Independent electromechanical and thermostatic control of the temperature of the individual cooking zones. The worktop tips up for easy servicing; recess with drain for simpler cleaning.

Double-sided

Gas

- 1000 mm MODULE, 12 kW powered, with flush-mounted plate.

Electric

- 500 mm MODULE with 2 independent 3 kW electric elements.
- 1000 mm MODULE with 4 independent 3 kW electric elements.

Single-sided

Gas

- 1000 mm MODULE 12 kW powered with flush-mounted plate.

Electric

- 500 mm MODULE with 2 independent 3 kW electric elements.
- 1000 mm MODULE with 4 independent 3 kW electric elements.



// FRYER

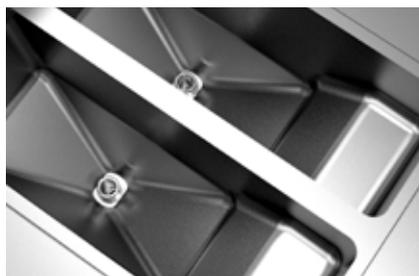
Electric fryers with tip-up heating elements in well, with thermostatic temperature control. Thanks to a power/litre ratio of 1.03 kW/L and the high efficiency of the heating elements installed in the well itself, with dual thermostatic control, productivity varies from 13 to 38 kg/h depending on the models. ECO function for solid fats melting. Always combined with technical compartment, with removable, washable oil collection pan complete with oil cleaning filter. Baskets included.

Double and Single-sided

- 500 mm MODULE, electric, versions with Drop-In installation:
 - 2 wells of 8/10 L each, 14.4 kW
 - 1 well of 15/18 L, 14.4 kW
- 500 mm MODULE, electric, versions with flush-mounted welded installation:
 - 1 well of 9 L, 7.3 kW



Thermostatically controlled tip-up heating elements, directly installed in the well.



Easy-clean press-formed wells.

MODEL	POTATO CHIP PRODUCTIVITY*
9 L single well	13 kg/h
15/18 L single well	38 kg/h
8/10 double well	38 kg/h

* based on AGA standard

// GRIDDLES

Cooking plates are available in COMPOUND (bimetallic plate comprising 3 mm of AISI 316L stainless steel in contact with food on top and under 12 mm Fe510D for efficient heat transfer) or chromed steel, in smooth, ribbed or smooth/ribbed versions. All MONOLITHE models have thermostatic control and are complete with drip tray.

Gas versions are heated by patented 7 kW burners, with 3-branch flames for optimal heat distribution.

Electric versions, flush mounted, have a perimeter recess which can be filled with water, heating elements fitted inside aluminium plates to maximise thermal efficiency. Cooking plates suspended over a recess which can be filled with water, with water tightness ensured by a mechanical labyrinth seal and GRAPHITE gasket which both seals off the component compartment and reflects the heat back up towards the cooking plate. Plates tip up to allow servicing from above.

All models have thermostatic control and are complete with cleaning tools.

Double-sided

Gas

- 750 mm MODULE with smooth or ribbed or smooth/ribbed chromed plate and COMPOUND plates, all of 7 + 7 kW, 2 independent zones.

Electric

- 500 mm MODULE with smooth chrome, ribbed chrome and COMPOUND plates, all of 5.1 kW.
- 1000 mm MODULE with smooth chrome, ribbed chrome, smooth/ribbed chrome and COMPOUND plates, all of 5.1 + 5.1 kW with 2 independent zones.

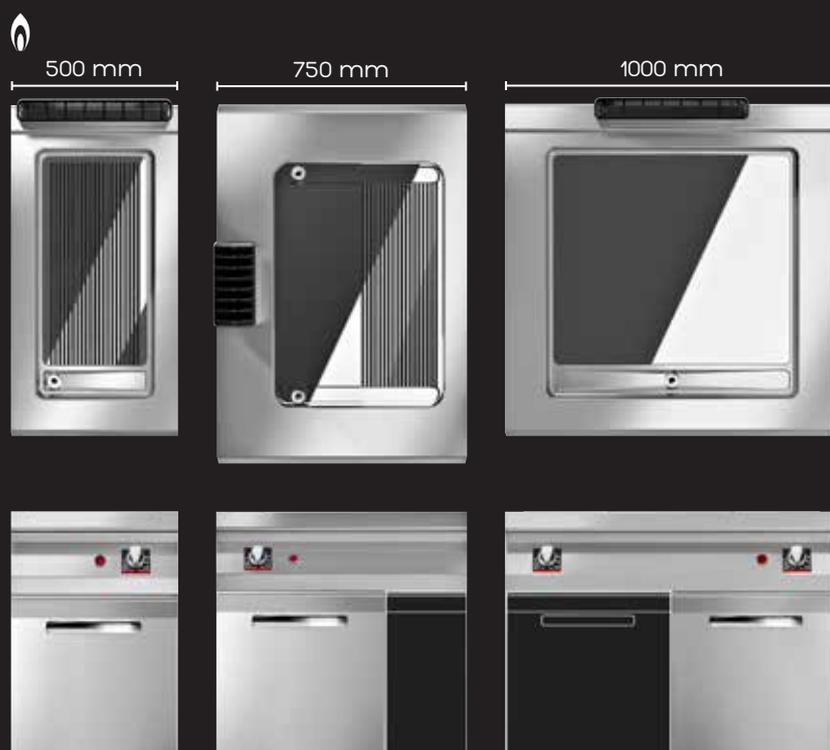
Single-sided

Gas

- 500 mm MODULE with smooth chrome, ribbed chrome and COMPOUND plates, all of 10 kW.
- 1000 mm MODULE with smooth chrome, ribbed chrome, smooth/ribbed chrome and COMPOUND plates, all of 10 + 10 kW, with 2 independent zones.

Electric

- 500 mm MODULE with smooth chrome, ribbed chrome and COMPOUND plates, all of 5.1 kW.
- 1000 mm MODULE with smooth chrome, ribbed chrome, smooth/ribbed chrome and COMPOUND plates, all of 5.1 + 5.1 kW, with 2 independent zones.



// FRY-TOP ENERGY SAVING

Gas

The use of MCE multi-element combustion systems (burners with 3-branch flames), ensures better heat distribution across the cooking surface. The MCE system guarantees uniform heat and allows use of all the cooking surface available.



Electric

Thanks to the use of heating elements sunk into aluminium plates which optimise heat transfer and energy efficiency, we deliver quicker heating to cooking temperature, **extremely uniform cooking and productivity with 15% less rated power** than with modular product families of the same surface area.

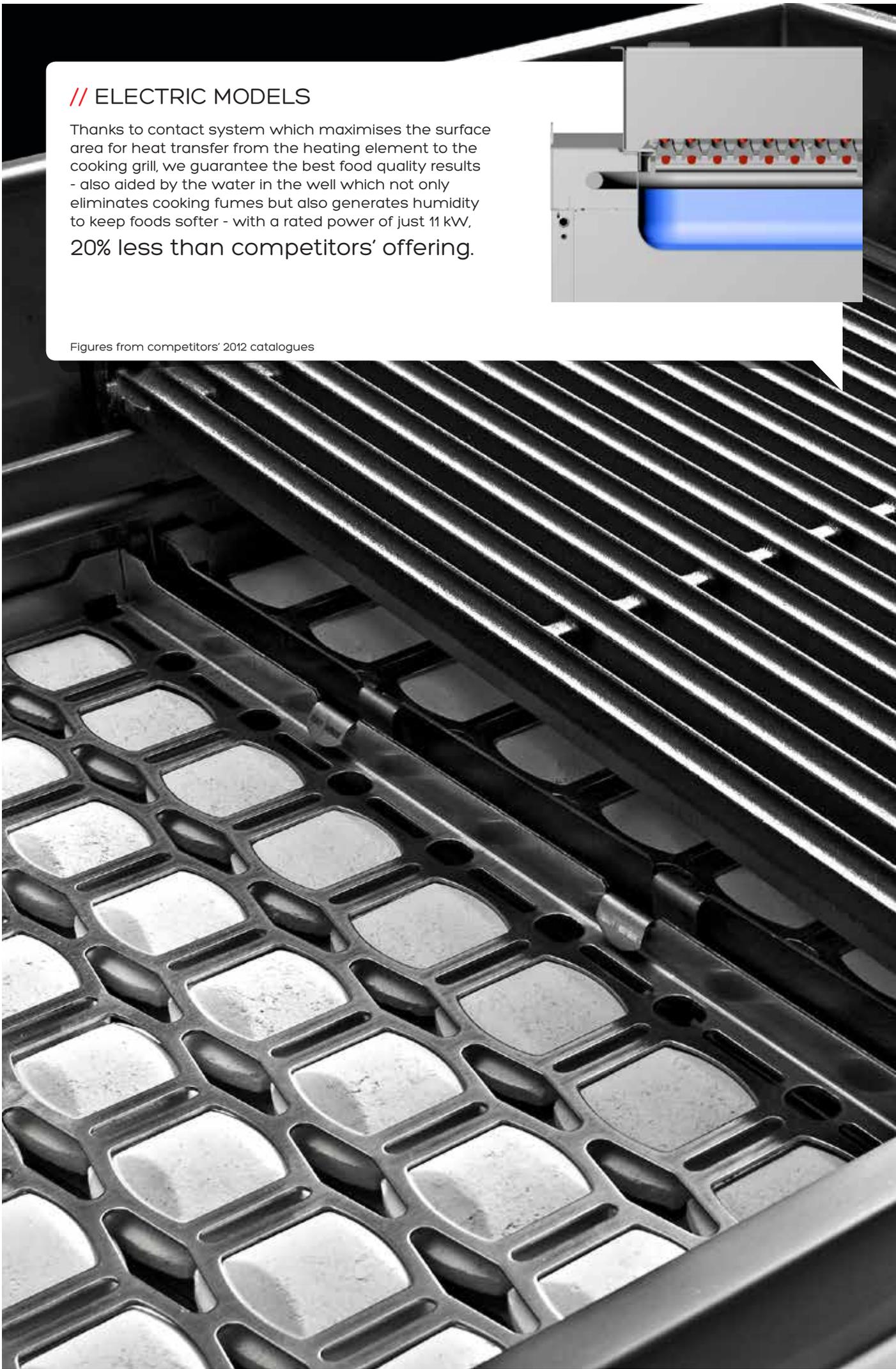
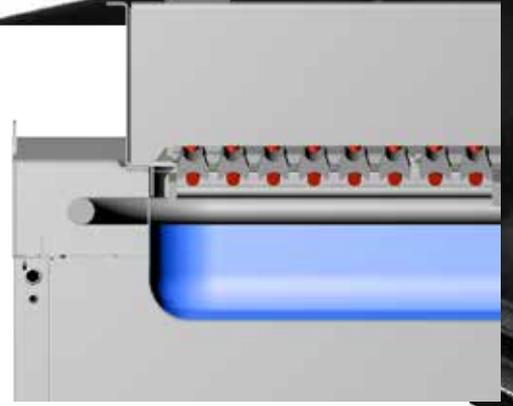


MONOLIT-HE // BUILT TO LAST

// ELECTRIC MODELS

Thanks to contact system which maximises the surface area for heat transfer from the heating element to the cooking grill, we guarantee the best food quality results - also aided by the water in the well which not only eliminates cooking fumes but also generates humidity to keep foods softer - with a rated power of just 11 kW, 20% less than competitors' offering.

Figures from competitors' 2012 catalogues



// CHARGRILL

The PATENTED gas version is heated by burners with 2-branch flames, controlled by a safety valve with pilot light with electronic ignition and safety thermocouple, with ceramic stone bricks to reflect heat, contained in AISI 304 stainless steel frames; they are easily, tidily positioned for the most even heat transfer and to allow full use of the cooking surface, and are also easy to clean since they can be removed and washed in any dishwasher.

Double-sided RAAF enamelled cast iron grids for optimal cooking of meat, fish and vegetables.

Double-sided

Gas

- 500 mm MODULE 9 kW powered.
- 1000 mm MODULE 18 kW powered, with 2 independent zones.

Electric

- 500 mm MODULE 5 kW powered.
- 750 mm MODULE 11.1 kW powered, with 2 independent cooking zones.

Single-sided

Gas

- 500 mm MODULE 9 kW powered.
- 1000 mm MODULE 18 kW powered, with 2 independent cooking zones.

Electric

- 500 mm MODULE 5 kW powered.
- 750 mm MODULE 11.1 kW powered, with 2 independent cooking zones.



// RESISTIVE CERAMIC HOBS

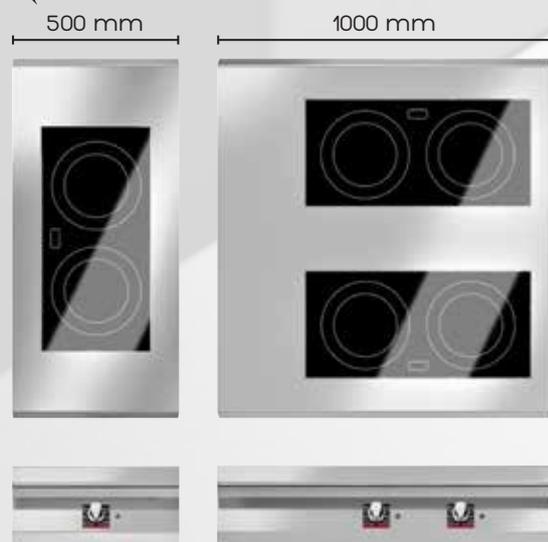
Ceramic hob with high heat transmission rate, 6 mm thick, with infrared heating elements.

Double-sided

- 500 mm MODULE, electric, with 2 independent cooking zones of 3.4 kW each.
- 1000 mm MODULE, electric, with 4 independent cooking zones of 3.4 kW each.

Single-sided

- 500 mm MODULE, electric, with 2 independent cooking zones of 3.4 kW each.
- 1000 mm MODULE, electric, with 4 independent cooking zones of 3.4 kW each.



Example of installation of a ceramic hob on electric oven.

// INDUCTION CERAMIC HOBS

High-strength ceramic hob 6 mm thick, with generators in cold location to conserve their components and optimise their performance.

All versions are fitted with sensors to prevent overheating, use with empty pans or the leaving of small metal objects on the hob when switched on.

Always combined with technical compartments with removal air filters and easily accessible components.

Double-sided

- 500 mm MODULE, electric:
 - 2 independent zones of 5 kW each
 - "ALL AREA" heating version, total 14 kW
- 1000 mm MODULE, electric with 4 independent cooking zones of 5 kW each, combined with 500 mm technical compartment.

WOK

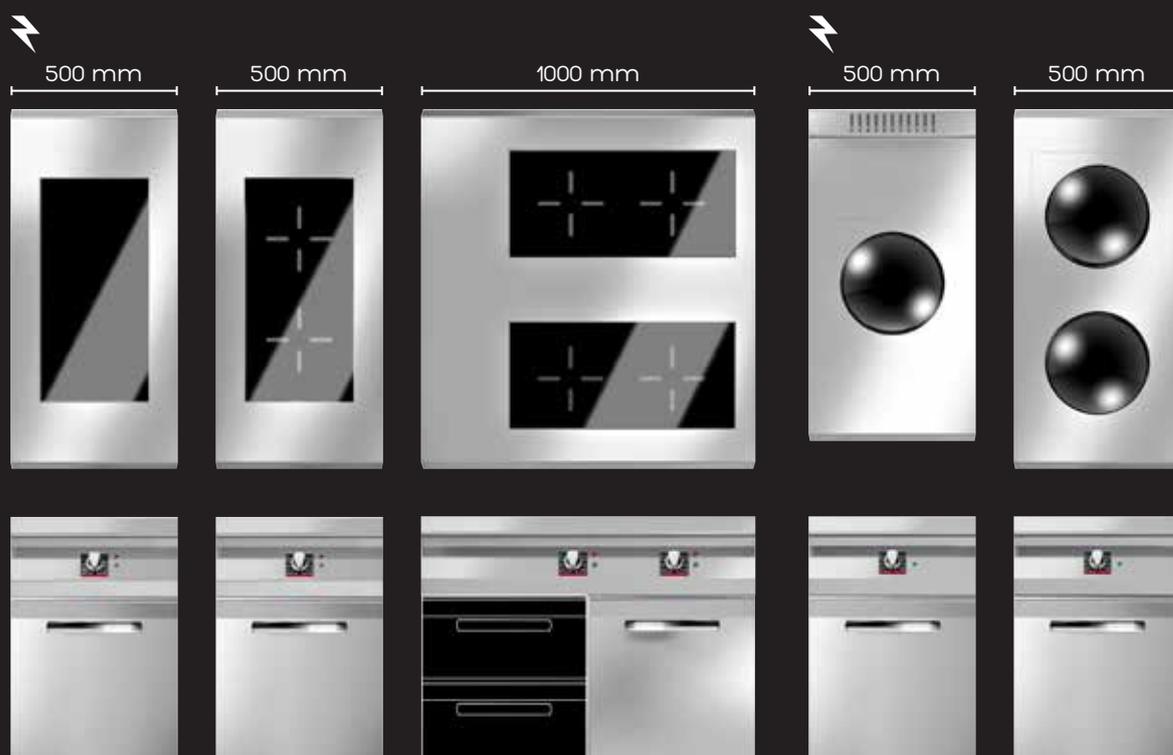
- 500 mm MODULE with 2 cooking zones of 5 kW, diameter 300 mm.

Single-sided

- 500 mm MODULE, electric:
 - 2 independent zones of 5 kW each
 - "ALL AREA" heating version, total 14 kW
- 1000 mm MODULE, electric with 4 independent cooking zones of 5 kW each, combined with 500 mm technical compartment.

WOK

- 500 mm MODULE with 1 cooking zones of 5 kW, diameter 300 mm.



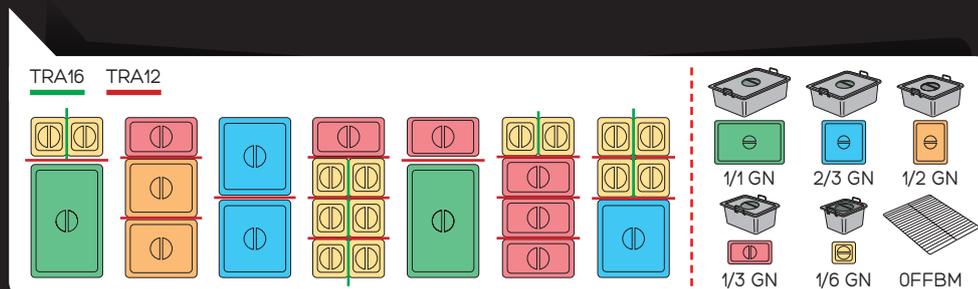


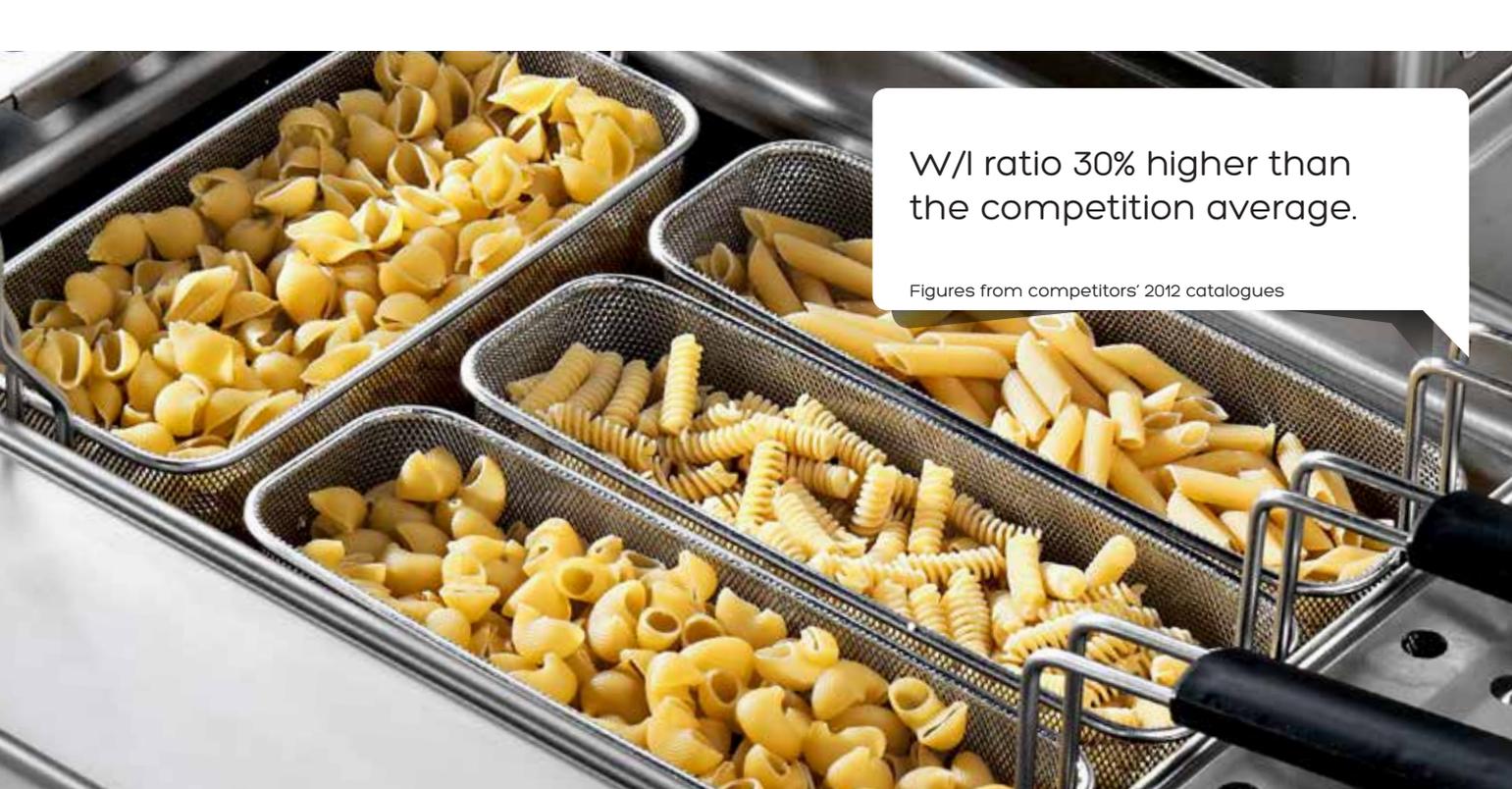
// BAIN-MARIE

Well hygienically welded flush with the worktop with capacity 1/1 + 1/3 GN, 3 kW electric heating element outside the well; thermostatic control from 30° to 90°C. Trays not included.

Double and Single-sided

- 500 mm MODULE, electric, with power 3 kW always combined with specific easy-clean compartment with compact well draining handle.





W/I ratio 30% higher than the competition average.

Figures from competitors' 2012 catalogues

// PASTA COOKERS

Both versions (26l and 40l) are heated by Incoloy elements installed directly inside the press-formed well in particularly corrosion and salt-resistant AISI 316L steel.

Topping-up of the well with water during operation can be managed in 3 alternative modes:

Manual: the chef tops up with water level as and when he wishes;

Automatic: the appliance restores the water in the well to the correct level whenever it falls to the minimum level during operation;

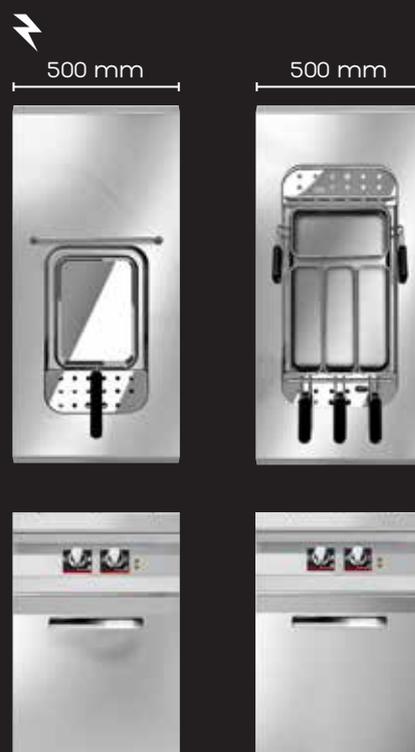
Continuous: a trickle of water flows into the well constantly to ensure that the cooking liquid is always of top quality and trigger a circulation that helps to eject foam and starch.

Always combined with a technical compartment, with separation of the water and electrical components.

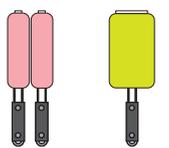
Requires completion with baskets.

Double and Single-sided

- 500 mm MODULE, electric, 40 l, 12 kW with optional basket set, specific power 300 W/l.
- 500 mm MODULE, electric, 26 l, 9 kW with optional basket set, specific power 346 W/l.

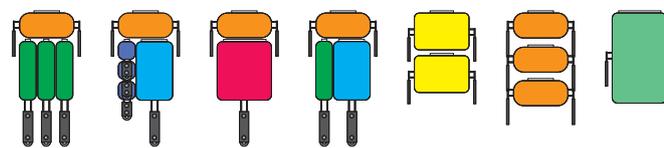


26 L Version



● C3011 L 5,5 ● C3023 L 12

40 L Version



● C2715 L 6,6 ● C0930 L 4,8 ● C0909 L 1,5 ● C2830 L 1,5 ● C1830 L 1,0 ● C2327 L 1,2 ● C4627 L 23,5

HEATED UNITS

// DIGITAL TEMPERATURE HOLDING CABINET

Static temperature holding cabinet for 3 x 1/1 GN trays with airtight chamber completely wrapped in energy-saving wire heating elements. Energy efficiency is guaranteed by the power of 0.70 kW combined with insulation 35 mm thick and silicone gaskets with high thermal and mechanical strength.

The holding cabinet is extremely user-friendly thanks to the electronic temperature control, with thermostat setting from 30° to 120°C, the very clear display and the quick keys.

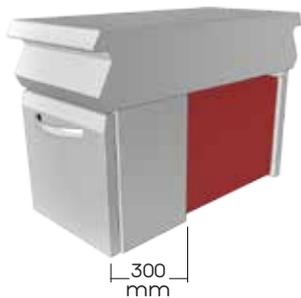
For better control of the chamber humidity level there are two venting points, one on the door - ADJUSTABLE - and one on the back wall of the appliance.

Cleaning is simplified by the rounding of all the corners inside the chamber (H3 finish) and the removable side tray racks.

Double and single-sided

- 500 mm MODULE, electric, capacity 3 x 1/1 GN.

In the double-sided version, the side opposite the refrigerated counter has an easy-clean compartment, 300 mm deep.



// HEATED COMPARTMENT WITH DRAWERS,

heated by 2 kW electric element with temperature regulation from 30° to 100°C, suitable for keeping serving plates warm.

Double-sided

- 1000 mm MODULE, electric with 4 drawers, 2 on each working side.

Single-sided

- 1000 mm MODULE, electric with 2 drawers.





REFRIGERATED COUNTER

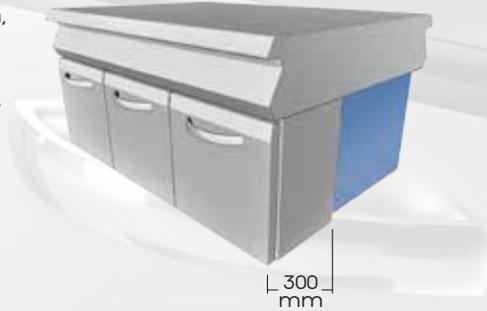
Refrigerated counter with digital thermostatic control from 0 to 10°C, climate class T (up to +43°C), with 4 drawers, capacity 1/1 GN, constructed throughout in AISI 304 stainless steel with 55mm of injected polyurethane insulation. Fan-assisted refrigeration system, power 289 W, removable cooling unit with U-flow air circulation system. Insulated drawers with magnetic gasket for optimal closure. Chromed aluminium handles.

Refrigerated counter is accessible from one side only, compatible with all counter-top functions except for Pasta Cookers, Fryers, Induction Hobs, Gas Woks, Bratt Pans, Gas Griddles and Electric solid top.

Double and Single-sided

- 1500 mm COUNTER, depth 700 mm.
- 1250 mm COUNTER, depth 700 mm, with remote cooling.

In the double-sided version, the side opposite the refrigerated counter has easy-clean compartments 300 mm deep.





UNDER COMPARTMENTS

Produced to allow customisation of the range to suit individual serving requirements.

Double-sided

- 250 mm MODULES:
SALAMANDER GRILL STAND with customisable compartment
ARTICULATED COLUMN for hot/cold water
Pull-out cold water SPRAY HEAD
Enclosed technical compartment
Pass-through under compartment with 2 large drawers (one on each working side)
Power point compartment (2 waterproof Schuko sockets on one side, 1 Schuko and a master switch on the other).
- 500 mm MODULES:
Pass-through under compartment with 4 drawers (two on each working side)
Pass-through easy-clean compartment with H2 finish (can be completed with door)
Sink unit with specific under compartment.
- 1000 mm MODULES:
Pass-through easy-clean compartment with H2 finish (can be completed with door).

Single-sided

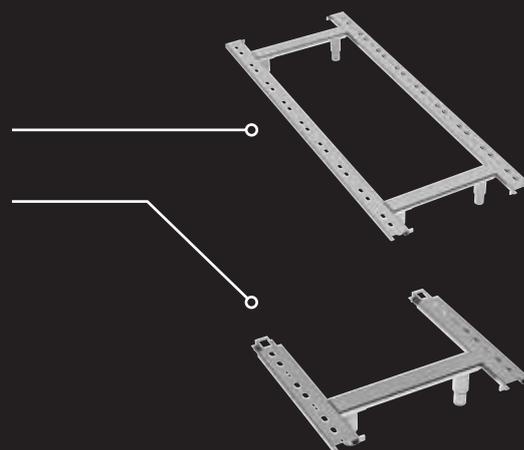
- 250 mm MODULES:
SALAMANDER GRILL STAND with customisable compartment
Pull-out cold water SPRAY HEAD
Enclosed technical compartment
Under compartment with 1 large drawer
Power point compartment (one Schuko and one master switch).
- 500 mm MODULES:
Under compartment with 2 large drawers
Easy-clean compartment with H2 finish (can be completed with door)
Sink unit with specific under compartment.
- 1000 mm MODULES:
Easy-clean compartment with H2 finish (can be completed with doors).

For the SINGLE-SIDED VERSION, the water column will be installed on the cooking functions requested by the Customer, and placed on the rear-splashback.

// FITTINGS

To complete the cooking block

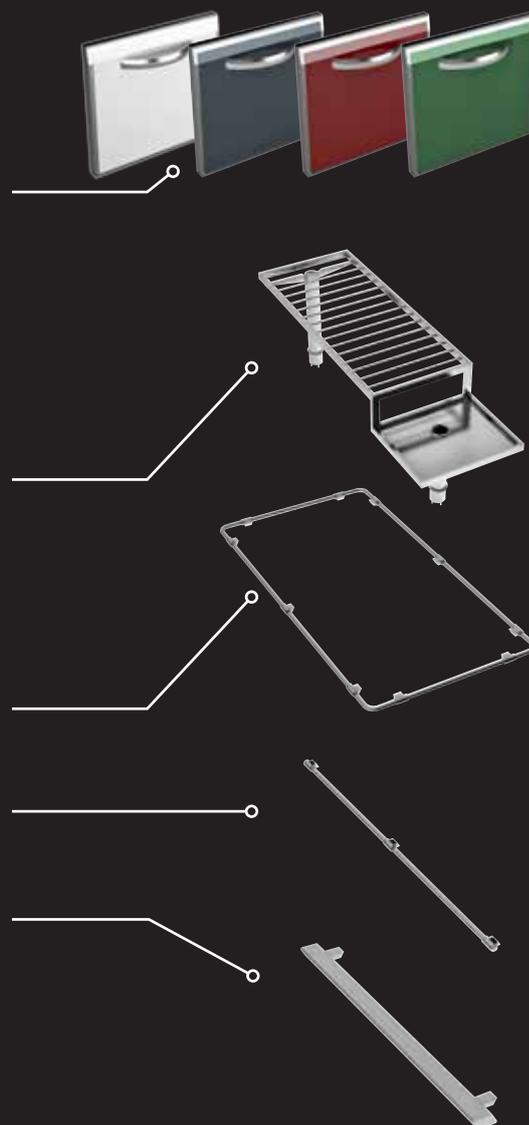
- **Casing** with 4 feet, available in lengths 1500-1750-2000-2250 mm.
- **Casing extension** with 2 feet, available in lengths 500-750-1000-1250-1500-1750-2000 mm.
- Side enclosing panel in AISI 304 steel.
- Painted side enclosing panel, all RAL colours available.
- Perimeter plinth for DOUBLE-SIDED version 1500-1750-2000-2250-2500-2750-3000-3250-3500-3750-4000-4250-4500 mm.
- 3-side plinth for SINGLE-SIDED version 1500-1750-2000-2250-2500-2750-3000-3250-3500-3750-4000-4250-4500 mm.



// ACCESSORIES

To customize your MONOLITHE

- 500 mm right-hand/left-hand door in AISI 304 stainless steel with aluminium handle.
- 500 mm right-hand/left-hand **DOOR** with painted panel - all RAL colours available.
- 500 mm or 1000 mm shelf for insert in easy-clean compartment.
- Pair of tray runners for easy-clean compartment.
- DOUBLE-SIDED pan rack, in AISI 304 stainless steel throughout, with depth 70 cm and length 1500-1750-2000-2250-2500-2750-3000-3250-3500-3750-4000 mm.
- DOUBLE-SIDED **pan rack** with Salamander grill stand, in AISI 304 stainless steel throughout, with depth 70 cm and length 1500-1750-2000-2250-2500-2750-3000-3250-3500-3750-4000 mm.
- SINGLE-FRONTED pan rack, in AISI 304 stainless steel throughout, with depth 35 cm and length 1500-1750-2000-2250-2500-2750-3000-3250-3500-3750-4000 mm.
- Perimeter **hand-rail** in AISI 304 stainless steel throughout, with length 1500-1750-2000-2250-2500-2750-3000-3250-3500-3750-4000 mm. For Double-sided version.
- Front **hand-rail** in AISI 304 stainless steel throughout, with length 1500-1750-2000-2250-2500-2750-3000-3250-3500-3750-4000 mm.
- **Portion preparation shelf** for SINGLE-SIDED version with length 500-750-1000-1250-1500-1750-2000-2250-2500-2750-3000 mm.



MONOLIT-IE //

COMBINATIONS TABLE TOP/UNDER COMPARTMENTS FUNCTIONS

- ✓ combination available
- ✗ combination not available



Technical Compartment
250 - 500 - 1000 mm



Easy-clean H2 comp.
500 - 1000 mm



Customizable
Compartment 250 mm



Compartment with
drawers 500 mm

Double-Sided

OPEN BURNERS	500 mm	✗	✓	✓	✓
	1000 mm	✗	✓	✓	✓
GAS WOK	750 mm	✓ 750 mm	✗	✗	✗
	750 mm	✓ 750 mm	✗	✗	✗
BRATT PAN	1000 mm	✗	✓	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
SOLID TOP	1000 mm	✓ 1000 mm	✗	✗	✗
	750 mm	✓ 500 mm	✗	✓	✗
GRIDDELS	500 mm	✓ 500 mm	✗	✗	✗
	1000 mm	✓ 500 mm	✓ 500 mm	✓	✓
GRILLS	500 mm	✓ 500 mm	✗	✗	✗
	1000 mm	✓ 500 mm	✓ 500 mm	✓	✓
FRYERS	500 mm	✓ 500 mm	✗	✗	✗
	500 mm	✗	✓	✓	✓
RESISTIVE HOBS	1000 mm	✗	✓	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
INDUCTIONS	1000 mm	✓ 500 mm	✓ 500 mm	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
BAIN-MARIE	500 mm	✓ 500 mm	✗	✗	✗
PASTA COOKERS	500 mm	✓ 500 mm	✗	✗	✗

Single-Sided

OPEN BURNERS	500 mm	✗	✓	✓	✓
	1000 mm	✗	✓	✓	✓
GAS WOK	750 mm	✓ 750 mm	✗	✗	✗
	750 mm	✓ 750 mm	✗	✗	✗
BRATT PAN	1000 mm	✗	✓	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
SOLID TOP	1000 mm	✓ 1000 mm	✗	✗	✗
	500 mm	✓ 500 mm	✗	✗	✗
GRIDDELS	1000 mm	✓ 500 mm	✓ 500 mm	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
GRILLS	1000 mm	✓ 500 mm	✓ 500 mm	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
FRYERS	500 mm	✓ 500 mm	✗	✗	✗
	500 mm	✗	✓	✓	✓
RESISTIVE HOBS	1000 mm	✗	✓	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
INDUCTIONS	1000 mm	✓ 500 mm	✓ 500 mm	✓	✓
	500 mm	✓ 500 mm	✗	✗	✗
BAIN-MARIE	500 mm	✓ 500 mm	✗	✗	✗
PASTA COOKERS	500 mm	✓ 500 mm	✗	✗	✗



Refrigerated counter
1250 (without group) -1500 mm



Holding Cabinet
500 mm



Heated Cabinet with drawers
1000 mm



Oven
1000 mm

✓	✓	✓	✗
✓	✓	✓	✓ 1 / 2
✗	✗	✗	✗
✗	✗	✗	✗
✓	✓	✓	✗
✗	✗	✗	✗
✗	✗	✗	✗
✗	✗	✗	✗
✓	✓	✗	✗
✓ 500 mm	✓	✗	✗
✓	✓	✗	✗
✓ 500 mm	✓	✗	✗
✓	✓	✗	✗
✓	✓	✓ 500 mm	✗
✗	✗	✗	✗
✓	✓	✓	✗
✓	✓	✓	✓ 1 / 2
✗	✗	✗	✗
✓ 500 mm	✓	✓ 500 mm	✗
✗	✗	✗	✗
✗	✗	✗	✗
✓	✓	✓	✗
✓	✓	✓	✓ 1 / 2
✗	✗	✗	✗
✗	✗	✗	✗
✓	✓	✓	✗
✗	✗	✗	✗
✗	✗	✗	✗
✓ 500 mm	✓	✗	✗
✗	✗	✗	✗
✓ 500 mm	✓	✗	✗
✗	✗	✗	✗
✓ 500 mm	✓	✗	✗
✓	✓	✓	✗
✓ 500 mm	✓	✓ 500 mm	✗
✗	✗	✗	✗
✓	✓	✓	✗
✓	✓	✓	✓ 1 / 2
✗	✗	✗	✗
✓ 500 mm	✓	✓ 500 mm	✗
✗	✗	✗	✗
✗	✗	✗	✗

MONOLIT-HE //



COLOUR OPTIONS



Doors, control panel and side enclosing panel, with all RAL colours customizable.



MONOLIT-E // BUILT TO LAST



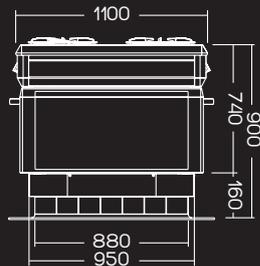
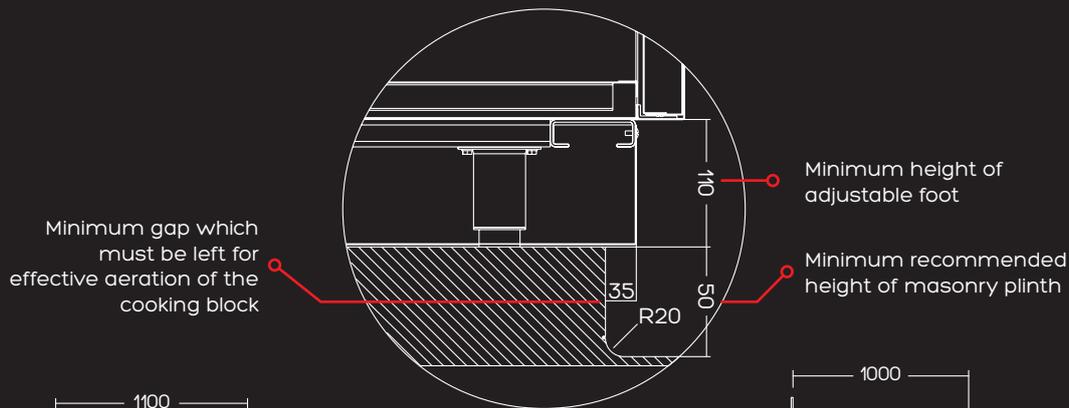
E.it">www.MONOLIT-E.it

// INSTALLATION

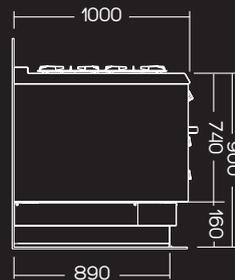
To get the best from your Monolithe, INSTALLATION SHOULD BE COMPLETED WITH A PLINTH, which may be in POLISHED AISI 304 STEEL or in MASONRY: this allows the HIGHEST HYGIENE LEVELS, CUTS CLEANING COSTS AND PROVIDES THE MOST STYLISH EFFECT.

COMPLY WITH THE PARAMETERS SHOWN for each type of installation FOR THE BEST RESULTS IN TERMS OF RANGE EFFICIENCY AND INSTALLATION SAFETY: the concealed aeration holes provided are vital for Monolithe's optimal performance.

Installation on masonry plinth

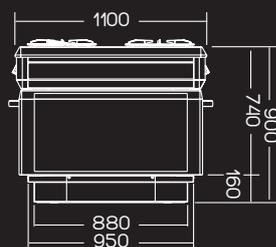
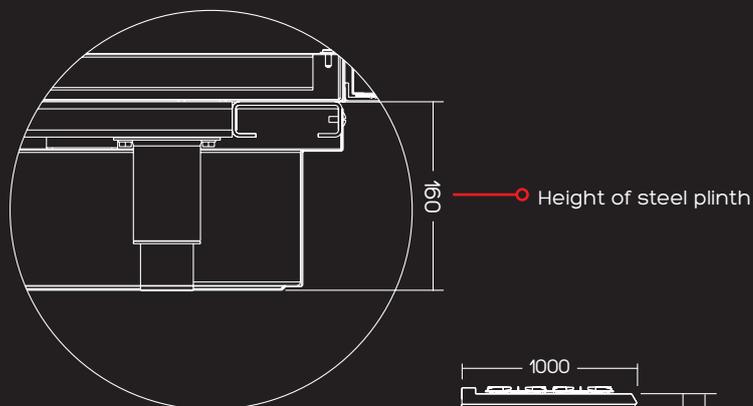


DOUBLE-FRONTED

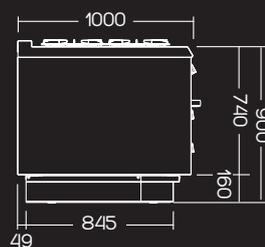


SINGLE-FRONTED

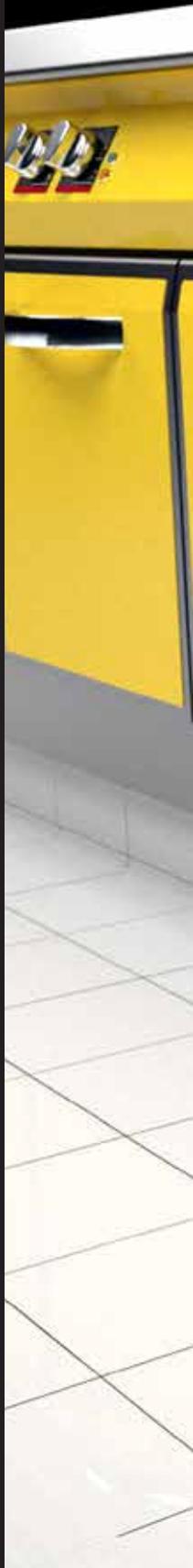
Installation on steel plinth



DOUBLE-FRONTED



SINGLE-FRONTED





Angelo Po has been developing professional catering equipment for more than ninety years, coming up with solutions to take the grind out of kitchen work and create more efficiency. Cooking with profit, improved preservation and simplified preparation: these from the basis of the "Cooking System" guide lines devised by Angelo Po to provide quality, profitability and flexibility in all aspects of professional catering worldwide.

Angelo Po, with its company group and service network, is not only "The Ultimate Kitchen System" but, above all, "Global Service" is available for all the professionals who want to improve.



Supporting your success

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Quality, Environmental and Health&Safety
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Certification n° CSQ 9190.ANPO - CSQ 9191.ANP2 -
CSQ 9192.ANP3



DISEGNO IGIENICO CERTIFICATO
UNI EN 1672-2 - CERT. n° 1857
UNI 8421 - CERT. n° 1865