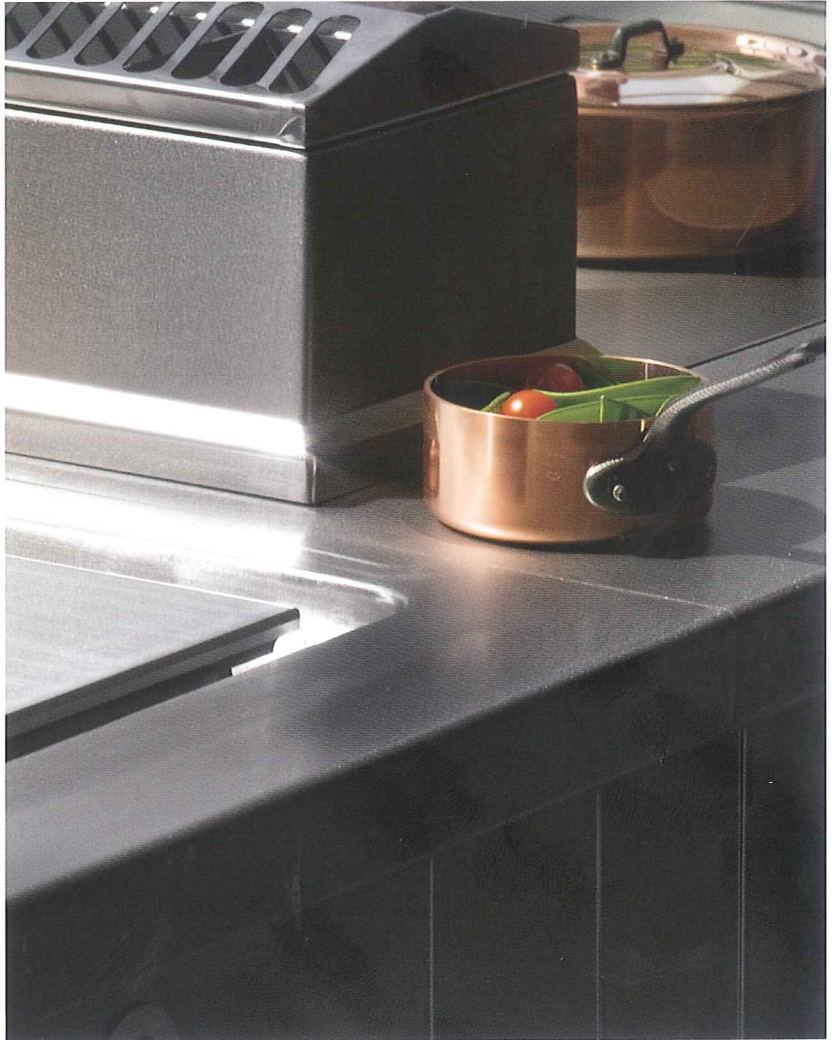


**EXTEND CONCEPT:  
CULINARY ARCHITECTURE FOR THE COMPACT KITCHEN.**



**AUTHENTIC KITCHEN EQUIPMENT**





# EXTEND Concept THE NEW WAY

TO CONSTRUCT BESPOKE RANGES.

BASED ON THE PRINCIPLE OF A 1000 MM.

DEEP CENTRAL ISLAND. EXTEND CONCEPT

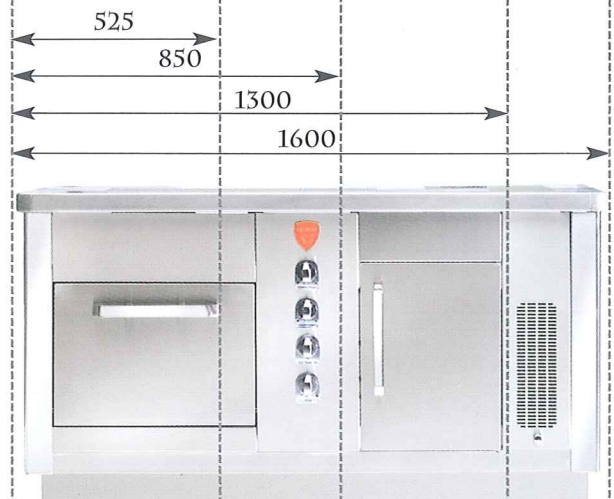
OFFERS THE POSSIBILITY OF COMBINING

SEVERAL CORE MODULES, WITH MANY ADD

ON SECTIONS, TO CONSTRUCT A COOKING

SUITE TO MEET THE REQUIREMENTS AND

CONFINES OF THE SMALLER KITCHEN.









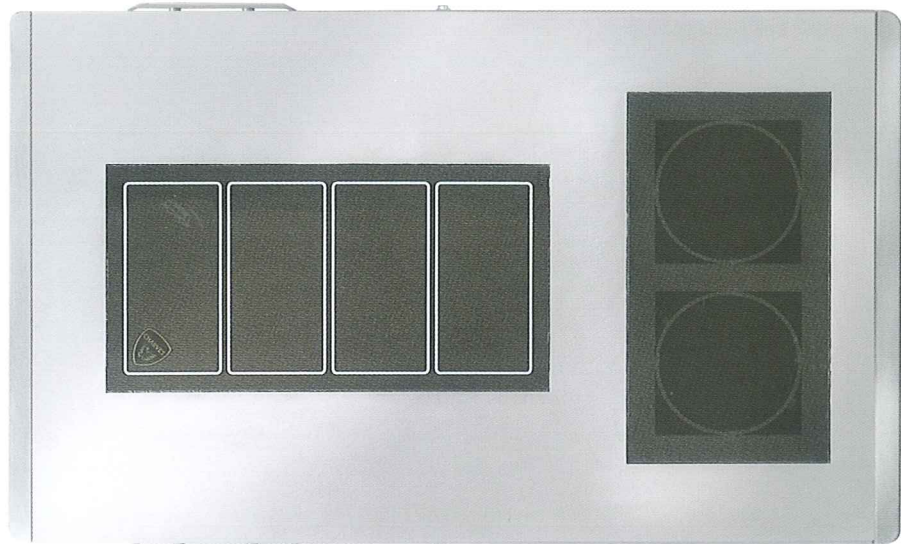
# 1600

EXTEND  
Concept



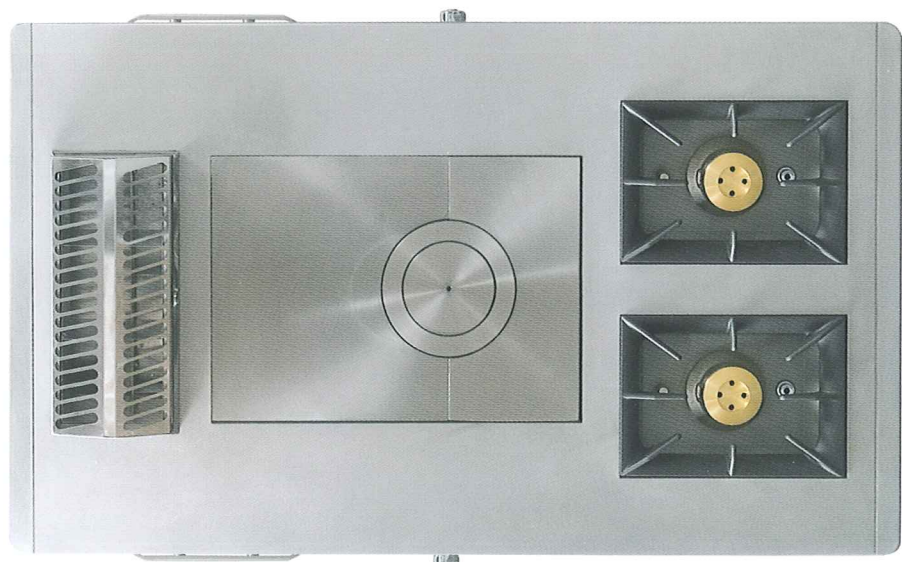
#### INDUCTION CORE MODULE.

- 1 multizone induction: 4 x 3.5 kW.
- 1 double hob induction: 2 x 5 kW.
  - Remote generators.
- Electric pass through oven GN2/1 rated 9 kW + pass through electric GN 2/1 hotcupboard or neutral cupboard.



#### 2 BURNER + SOLID TOP CORE MODULE.

- 2 double crown open burners 10 kW each with cast iron pan supports 420 x 300 mm & stainless steel removable drip pan
- 10.5 kW solid top 495 x 700 mm.
- Gas GN2/1 pass through 11 kW oven or electric pass through 9 kW oven + pass through electric GN2/1 hotcupboard or neutral cupboard or open cupboard.









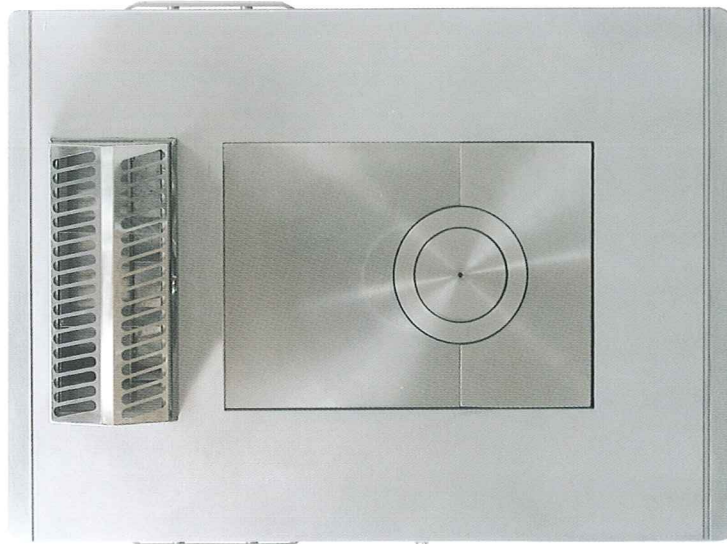
# 1300

**EXTEND**  
Concept



#### SOLID TOP CORE MODULE.

- 10.5 kW solid top 495 x 700 mm.
- Gas GN2/1 pass through 11 kW oven or electric pass through 9 kW oven + pass through electric GN2/1 hotcupboard or neutral cupboard or open cupboard.



#### 4 OPEN BURNER CORE MODULE.

- 4 double crown open burners 10 kW each with cast iron pan supports 420 x 300 mm & stainless steel removable drip pan.
- Gas GN2/1 pass through 11 kW oven or electric pass through 9 kW oven + pass through electric GN2/1 hotcupboard or neutral cupboard or open cupboard.









# 850

EXTEND  
Concept



#### PAELLA BURNER MODULE.

- 3 ring burner with three independent controls.

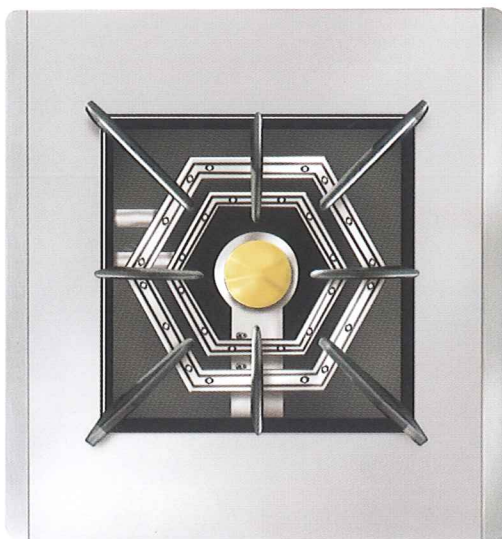
Total output 24 kW.

- Enamelled pan support 600 x 600 mm.

Electric ignition.

- Stainless steel spillage drawer.

- Electric pass through 9 kW oven + pass through electric GN2/1 hotcupboard or neutral cupboard or open cupboard.



#### PLANCHA MODULE.

- Chromed steel plancha griddle 700 x 500 mm (20 mm thick).

- Enamelled multiramp burner 15.5 kW.

- Grease run off channel all round with water flushing and mains drainage.

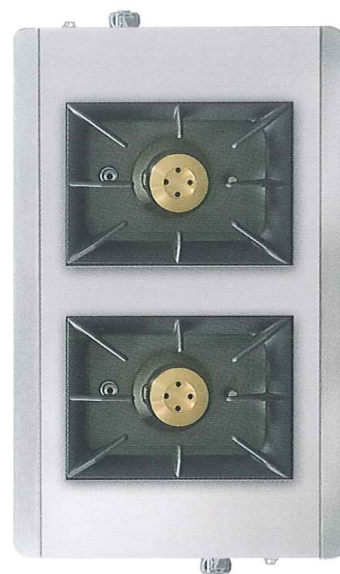
- Thermostat controlled.

- Electric pass through 9 kW oven + pass through electric GN2/1 hotcupboard or neutral cupboard or open cupboard.



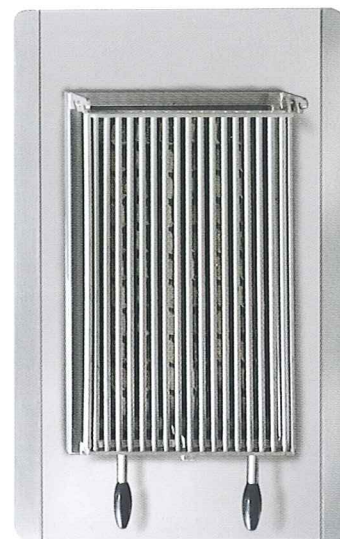


525



**2 OPEN BURNER MODULE.**

- 2 double crown open burners 10 kW each with cast iron pan supports 420 x 300 mm. & stainless steel removable drip pan.
- Protected pilot and safety thermocouple.
- Neutral cupboard or hot cupboard under.
- Optional water bath in upper drip pan.



**CHARGRILL MODULE.**

- Gas chargrill with option of round bar or 'V' bar cooking grid.
- Cooking surface 400 x 680 mm with adjustable height.
- Stainless steel 13 kW multiramp burner.
- Option of lava rock or refractory briquettes.





**SMOOTH PLANCHA MODULE.**

- Option of chrome or cast iron.
- Cooking surface 300 x 500 mm (20 mm thick).
- Enamelled multiramp burner 8 kW.
- Chrome model with thermostatic control.
- Grease run off channel all sides.
- Water flushing to mains drainage (requires in line grease inhibitor).



**ELECTRIC BARBECUE MODULE.**

- Cast iron cooking surface 350 x 550 mm with slots to allow grease to fall to water bath below.
- Cooking grid and element lifts on hinges to permit cleaning.
- Electrical loading 6 kW.
- Water control tap to front.
- Waste connection in cupboard under.





#### PASTA COOKER MODULE.

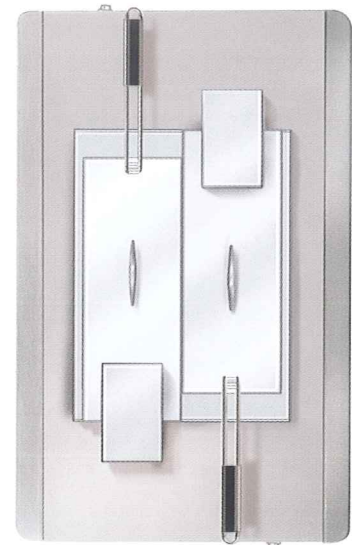
- 11 kW immersion element with simmerstat control.
- Warning light and high limit safety thermostat.
- 316 grade stainless steel tank with perforated base tray.
- Removable drainer tray for baskets.
- Waste upstand to maintain water depth with mains drainage.
- Tap to front to control rate of water replenishment.
- Complete with 6 stainless steel baskets.



#### BAIN MARIE MODULE GN 4/3.

- Tank in 20/10 AISI304 stainless steel.
- Drain tap under.
- Perforated removable base tray.
- Simmerstat control.
- Removable stainless steel lid.
- Electrical loading 2 kW, 1/230 V + N + E.





**TWIN ELECTRIC FRYER MODULE.**

- 2 independent fryers.
- Oil capacity 7 litres each.
- Electrical loading 8 kW, 3/400 V + E each.
- Output 18 kg per hour each.
- Stainless steel tank with cool zone.
- Stainless steel removable element.
- High limit security thermostat.
- Drain tank with filter mesh in cupboard under.

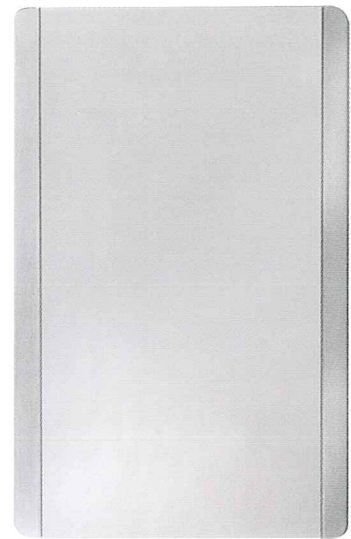


**MULTICOOKER MODULE.**

- For braising, shallow frying, stewing or simply hot holding of soups and sauces.
- Stainless steel tank with smooth chamfered corners and 6 mm base.
  - Tank size 305 x 510 x 140 mm deep.
  - Capacity 15 Litres.
- Retractable handles for removing tank.
- Electrical loading 5.7 kW, 3/400 V + E.

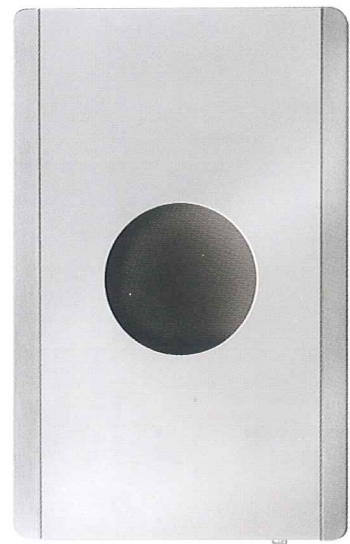


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NEUTRAL WORK TOP MODULE.

- Stainless steel 3 mm work top.
- Pass through neutral GN 1/1 cupboard with 2 doors.



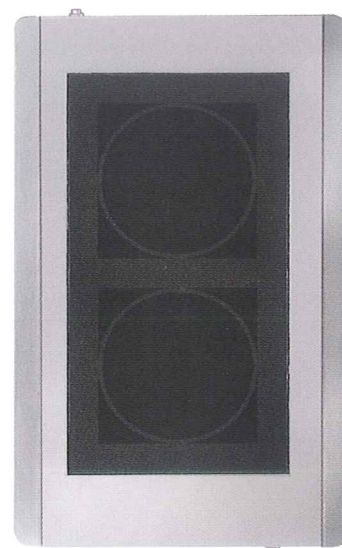
INDUCTION WOK MODULE.

- Concave vitroceramic bowl 290 mm in diameter shaped to accommodate induction wok pans.
- Electrical rating 5 kW, 3/400 V + E.
- Potentiometer control switch with indicator lights.





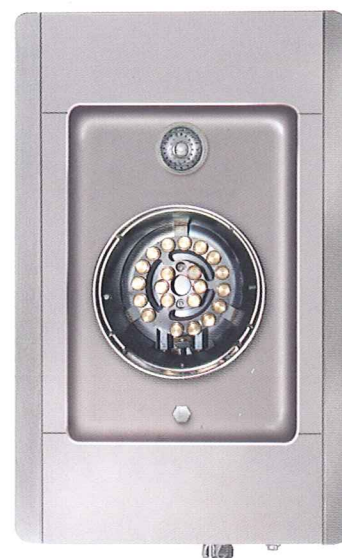
*Multizone Hob*



*Twin Hob*

**INDUCTION HOB MODULES.**

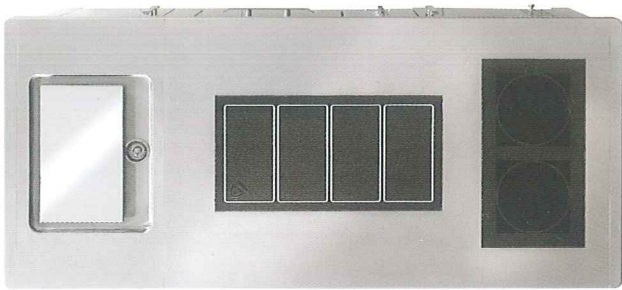
- Twin hob : 2 x 5 kW with vitroceramic plate.
- Dimensions: 370 x 690 mm (6 mm thick).
- Removable ventilated generator.
  
- Multizone hob: 2 x 7 kW with vitroceramic plate.
- Dimensions: 410 x 810 mm (6 mm thick).
- Removable ventilated generator.
- Adjustable heat zones to suit operational requirements.



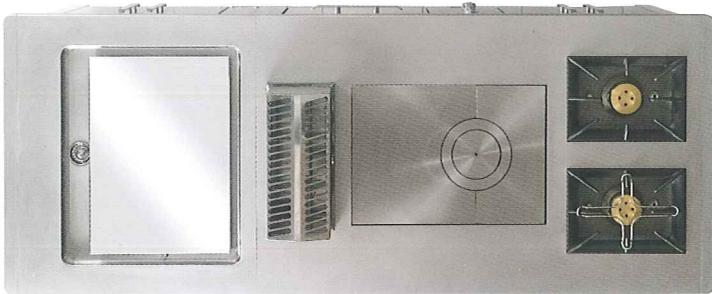
**GAS WOK MODULE.**

- Twin concentric circular 32 kW burner manifold with 21 multiframe burner heads each having spillage protection.
- Stainless steel water bath surrounding burner with water control tap on control panel.
- Removable wok pan support.





*Some examples of 'Culinary Architecture'...*



**AUTHENTIC KITCHEN EQUIPMENT**

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