

emotion for professional people



modular emotion

-
700
900



emotion **for professional** **people**

Modular has created something more than other classic professional kitchens, a product able to respond to your needs of power, reliability and elegance. High productivity, high quality materials, reliability, safety and the best Italian design make the new Emotion Line the perfect kitchen for you.

modular

emotion for professional people

it's not just cooking

design

elegant and
modern design

ergonomic

IPX5 water-proof
and ergonomic knobs



high quality

high thickness pressed
stainless steel worktops,
AISI 304 1,5 mm/2 mm/3 mm

grids

high thickness
cast iron grids

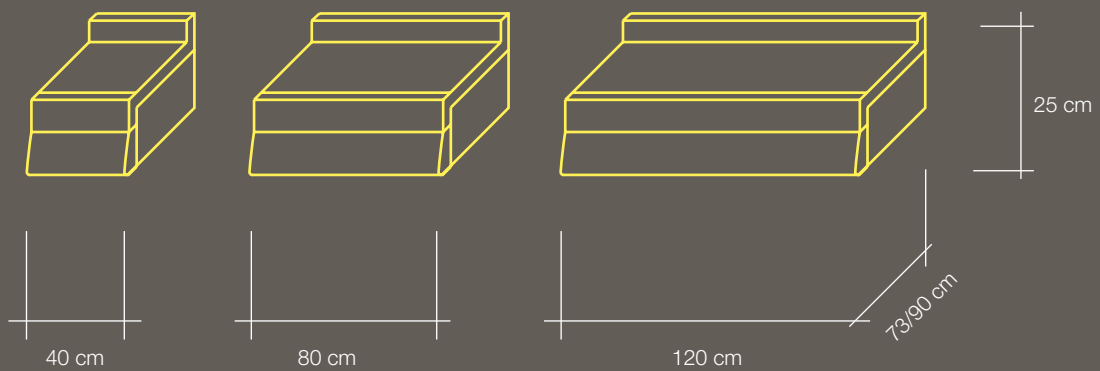


emotion for professional people

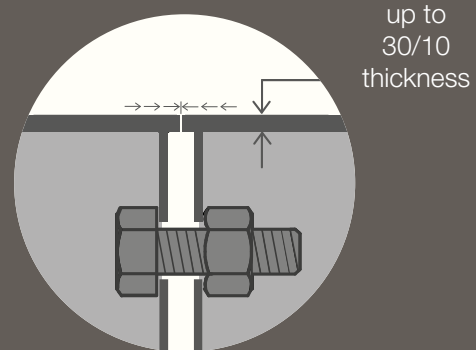
modularity

-
700
900

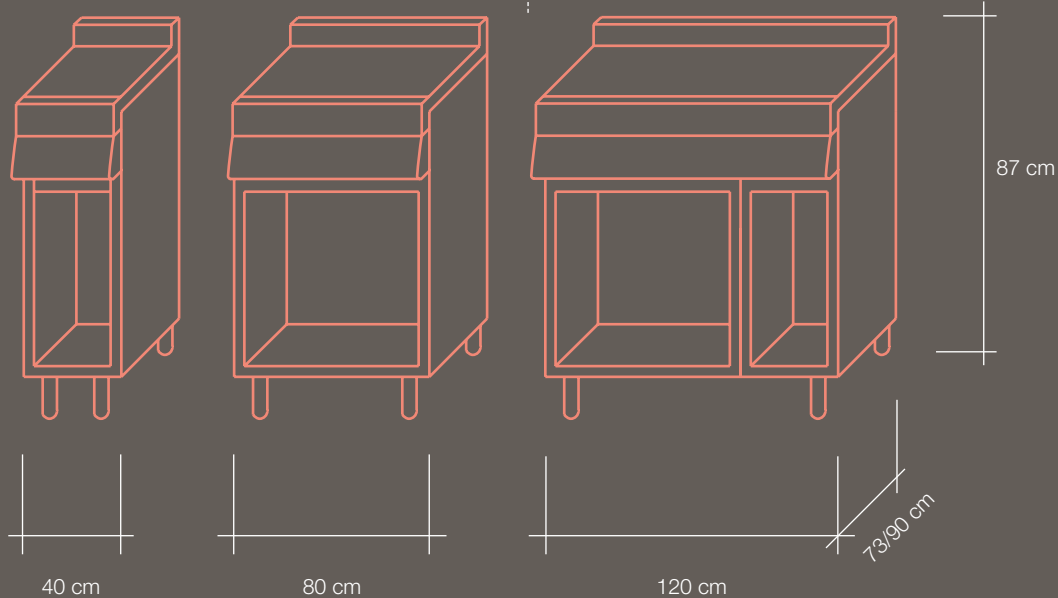
top version



side-by-side joining system
with screws



version on cabinet



modular

emotion for professional people

tailored to you
simple or extreme?
just be yourself

extreme

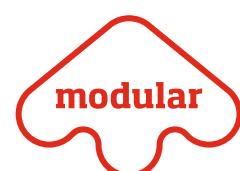
high power,
hygiene,
design





simple

same power,
same design,
small differences



the
modular
kitchen
elements



emotion for professional people

gas ranges

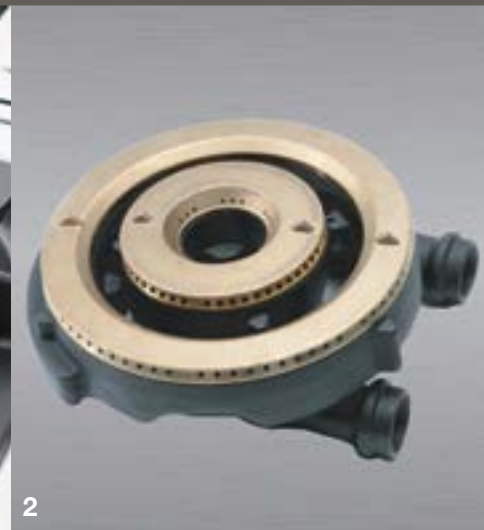


gas ranges

Emotion open burners models are available in many different versions with 2,4,6 or 8 burners in top version, on cabinet or on static oven.



1



2



3

1
Cast iron burners and brass flame spreaders, single crown 3,5 kW and double crown 6 - 7,5* and 10* kW, pan grids easy to remove and dishwasherable. (*only for 900 series)

2

There are available some new special models with triple crown burners, dual control, 16 kW

3

Pressed worktop:
3 mm thick 900 series
2 or 1,5 mm thick 700 series.

4

Oven chamber made of stainless steel with 3 levels GN 2/1 rack. Oven inner door in stainless steel with pressed labyrinth sealing.



4



gas ranges elements



2 burners



4 burners



6 burners



8 burners
(only for 900 series)

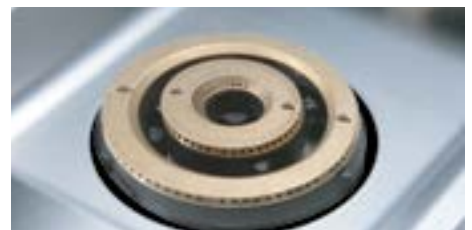
simple, extreme or special power?



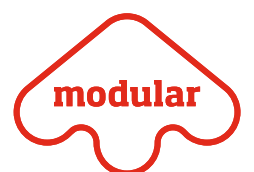
simple: single crown burners
(only for 700 series)



extreme: cast iron burners and brass
flame spreaders, double crown.



special power: new special models with
triple crown burners, dual control, 16 kW



gas ranges

extreme



picture	model	description	dimensions (cm)	power of burners (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/40 PCG-P	Gas range, 2 burners	40x73x87 h	1x6 1x3,5	-	-	9,5	-	-
	EM 70/80 PCG-P	Gas range, 4 burners	80x73x87 h	3x6 1x3,5	-	-	21,5	-	-
	EM 70/120 PCG-P	Gas range, 6 burners	120x73x87 h	5x6 1x3,5	-	-	33,5	-	-
	EM 70/80 CFG	Gas range, 4 burners, gas oven	80x73x87 h	3x6 1x3,5	8	-	29,5	-	-
	EM 70/80 CFGE	Gas range, 4 burners, electric oven	80x73x87 h	3x6 1x3,5	-	6	21,5	6	380-415V 3N 50-60Hz
	EM 70/120 CFG	Gas range, 6 burners, gas oven	120x73x87 h	5x6 1x3,5	8	-	41,5	-	-
	EM 70/120 CFGE	Gas range, 6 burners, electric oven	120x73x87 h	5x6 1x3,5	-	6	33,5	6	380-415V 3N 50-60Hz
	EM 70/120 CFGG	Gas range, 6 burners, gas oven maxi	120x73x87 h	5x6 1x3,5	10	-	43,5	-	-

simple

	EM 70/40 PCGS-P	Gas range simple version, 2 burners	40x73x87 h	1x6 1x3,5	-	-	9,5	-	-
	EM 70/80 PCGS-P	Gas range simple version, 4 burners	80x73x87 h	3x6 1x3,5	-	-	21,5	-	-
	EM 70/80 CFGS	Gas range simple version, 4 burners, gas oven	80x73x87 h	3x6 1x3,5	8	-	29,5	-	-
	EM 70/80 CFGES	Gas range simple version, 4 burners, electric oven	80x73x87 h	3x6 1x3,5	-	6	21,5	6	380-415V 3N 50-60Hz

special power

	EM 70/40 PCGJ-P	Gas range, 1 burner	40x73x87 h	1x16	-	-	16	-	-
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All models are available in top version and open cabinet.



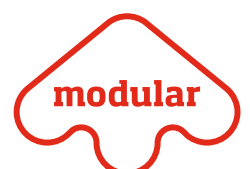
gas ranges

picture	model	description	dimensions (cm)	power of burners (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 90/40 PCG-P	Gas range, 2 burners	40x90x87 h	1x10 1x6	-	-	16	-	-
	EM 90/80 PCG-P	Gas range, 4 burners	80x90x87 h	3x10 1x6	-	-	36	-	-
	EM 90/120 PCG-P	Gas range, 6 burners	120x90x87 h	4x10 2x6	-	-	52	-	-
	EM 90/80 CFG	Gas range, 4 burners, gas oven	80x90x87 h	3x10 1x6	8	-	44	-	-
	EM 90/80 CFGE	Gas range, 4 burners, electric oven	80x90x87 h	3x10 1x6	-	6	36	6	380-415V 3N 50-60Hz
	EM 90/80 CFGEV	Gas range, 4 burners, electric convection oven	80x90x87 h	3x10 1x6	-	6	36	6	380-415V 3N 50-60Hz
	EM 90/120 CFG	Gas range, 6 burners, gas oven	120x90x87 h	4x10 2x6	8	-	60	-	-
	EM 90/120 CFGE	Gas range, 6 burners, electric oven	120x90x87 h	4x10 2x6	-	6	52	6	380-415V 3N 50-60Hz
	EM 90/120 CFGEV	Gas range, 6 burners, electric convection oven	120x90x87 h	4x10 2x6	-	6	52	6	380-415V 3N 50-60Hz
	EM 90/120 CFGG	Gas range, 6 burners, gas oven maxi	120x90x87 h	4x10 2x6	12	-	64	-	-
	EM 90/160 CFG	Gas range, 8 burners, gas oven	160x90x87 h	6x10 2x6	8+8	-	88	-	-
	EM 90/160 CFGE	Gas range, 8 burners, electric convection oven	160x90x87 h	6x10 2x6	-	6+6	72	12	380-415V 3N 50-60Hz
	EM 90/40 WOKG	Gas wok	40x90x87 h	1x25	-	-	25	-	-

special power

	EM 90/40 PCGJ-P	Gas range, 2 burners	40x90x87 h	1x16 1x6	-	-	22	-	-
	EM 90/80 PCGJ-P	Gas range, 4 burners	80x90x87 h	2x16 2x6	-	-	44	-	-
	EM 90/80 CFGJ	Gas range, 4 burners, gas oven	80x90x87 h	2x16 2x6	8	-	52	-	-

All models are available in top version and open cabinet.



emotion for professional people

**gas/electric
solid top**



gas solid top

Products are recommended to prepare sauces and stews, or when indirect heating of the pan is required.

The smooth heating plate with different levels of temperature provides a huge versatility of cooking. Gas Solid Top with central ring. Central burner, 12 kW in 900 series and 9 kW in 700 series.

Temperature up to 500°C in the central cooking zone.

Available also in versions with ½ solid top combined with 2/4 open burners.



electric solid top

Electric solid top with high thickness mild steel cooking plate in satin finish and easy to clean. 4 independent cooking zones allow to use several temperatures on the cooking area.



gas/electric solid top
elements



gas solid top



gas solid top + 2 burners



gas solid top + 2 burners



gas solid top + 4 burners



electric solid top
series 700



electric solid top
series 900

700/900 details



electric solid top
series 700.



electric solid top
series 900.



modular



picture	model	description	dimensions (cm)	power of burners (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/80 TPG-P	Gas solid top	80x73x87 h	9	-	-	9	-	-
	EM 70/80 TPFG	Gas solid top, gas oven	80x73x87 h	9	8	-	17	-	-
	EM 70/120 TPFG	Gas solid top, 2 burners, gas oven	120x73x87 h	9(p) 2x6(b)	8	-	29	-	-
	EM 70/80 TPPCG-P	Gas solid top, 2 burners	80x73x87 h	6(p) 2x6(b)	-	-	18	-	-
	EM 70/80 TPPCFG	Gas solid top, 2 burners, gas oven	80x73x87 h	6(p) 2x6(b)	8	-	26	-	-
	EM 70/120 TPPCG2-P	Gas solid top, 4 burners	120x73x87 h	6(p) 3x6(b) 1x3,5(b)	-	-	27,5	-	-
	EM 70/120 TPPCFG2	Gas solid top, 4 burners, gas oven	120x73x87 h	6(p) 3x6(b) 1x3,5(b)	8	-	35,5	-	-
	EM 70/80 TPE-P	Electric solid top, 4 cooking zones	80x73x87 h	4x2,5	-	-	-	10	380-415V 3N 50-60Hz
	EM 70/80 TPFE	Electric solid top, 4 cooking zones, electric oven	80x73x87 h	4x2,5	-	6	-	16	380-415V 3N 50-60Hz

p (plate); b (burners)

All models are available in top version and open cabinet.

picture	model	description	dimensions (cm)	power of burners (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 90/80 TPG-P	Gas solid top	80x90x87 h	12	-	-	12	-	-
	EM 90/80 TPFG	Gas solid top, gas oven	80x90x87 h	12	8	-	20	-	-
	EM 90/120 TPFG	Gas solid top, 2 burners, gas oven	120x90x87 h	12(p) 1x6(b) 1x10(b)	8	-	36	-	-
	EM 90/80 TPPCG-P	Gas solid top, 2 burners	80x90x87 h	7(p) 1x6(b) 1x10(b)	-	-	23	-	-
	EM 90/80 TPPCFG	Gas solid top, 2 burners, gas oven	80x90x87 h	7(p) 1x6(b) 1x10(b)	8	-	31	-	-
	EM 90/120 TPPCG2-P	Gas solid top, 4 burners	120x90x87 h	7(p) 1x6(b) 3x10(b)	-	-	43	-	-
	EM 90/120 TPPCFG2	Gas solid top, 4 burners, gas oven	120x90x87 h	7(p) 1x6(b) 3x10(b)	8	-	51	-	-
	EM 90/80 TPE-P	Electric solid top, 4 cooking zones	80x90x87 h	4x3,4	-	-	-	13,6	380-415V 3N 50-60Hz
	EM 90/80 TPFE	Electric solid top, 4 cooking zones, electric oven	80x90x87 h	4x3,4	-	6	-	19,6	380-415V 3N 50-60Hz
	EM 90/80 TPFEV	Electric solid top, 4 cooking zones, electric convection oven	80x90x87 h	4x3,4	-	6	-	19,6	380-415V 3N 50-60Hz

p (plate); b (burners)

All models are available in top version and open cabinet.

emotion for professional people

electric ranges



electric ranges

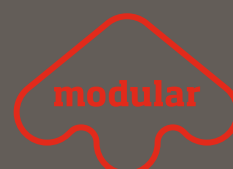
The electric ranges of emotion series 700 and 900 are available in 4 different versions. In the 700 series, it is possible to choose round or square electric plates, 2,6 kW each. In the 900 series, electric square plates are available with a power of 3,5 kW or 4 kW.

In all 4 versions heating elements are hermetically sealed to the working top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.



1
Cast iron electric round plates, available only in 700 series.

2
High power cast iron electric square plates.



electric ranges elements



2 round plates
700 series



4 round plates
700 series

electric ranges 700 series

round plates of 2,6 kW each.



2 square plates
700/900 series



4 square plates
700/900 series

electric ranges 700/900 series

in the 700 series, it is possible to choose round or square electric plates, 2,6 kW each. In the 900 series, electric square plates are available with a power of 3,5 kW or 4 kW. Simple version is available in 900 series.



2 tilting heating
plates
900 series



4 tilting heating
plates
900 series

electric ranges 900 series

tilting plates of 4 kW each.

electric ranges

700 series



picture	model	description	dimensions (cm)	plate power (kW)	electric oven power (kW)	total electric power (kW)	supply voltage
	EM 70/40 PCE-P	Electric range, 2 round plates	40x73x87 h	2x2,6	-	5,2	380-415V 3N 50-60Hz
	EM 70/80 PCE-P	Electric range, 4 round plates	80x73x87 h	4x2,6	-	10,4	380-415V 3N 50-60Hz
	EM 70/80 CFE	Electric range, 4 round plates, electric oven	80x73x87 h	4x2,6	6	16,4	380-415V 3N 50-60Hz
	EM 70/40 PCEQ-P	Electric range, 2 square plates	40x73x87 h	2x2,6	-	5,2	380-415V 3N 50-60Hz
	EM 70/80 PCEQ-P	Electric range, 4 square plates	80x73x87 h	4x2,6	-	10,4	380-415V 3N 50-60Hz
	EM 70/80 CFEQ	Electric range, 4 square plates, electric oven	80x73x87 h	4x2,6	6	16,4	380-415V 3N 50-60Hz
	EM 90/40 PCE-P	Electric range, 2 square plates	40x90x87 h	2x4	-	8	380-415V 3N 50-60Hz
	EM 90/80 PCE-P	Electric range, 4 square plates	80x90x87 h	4x4	-	16	380-415V 3N 50-60Hz
	EM 90/80 CFE	Electric range, 4 square plates, electric oven	80x90x87 h	4x4	6	22	380-415V 3N 50-60Hz
	EM 90/80 CFEV	Electric range, 4 square plates, electric convection oven	80x90x87 h	4x4	6	22	380-415V 3N 50-60Hz
	EM 90/40 PCES-P	Electric range simple version, 2 square plates	40x90x87 h	2x3,5	-	7	380-415V 3N 50-60Hz
	EM 90/80 PCES-P	Electric range simple version, 4 square plates	80x90x87 h	4x3,5	-	14	380-415V 3N 50-60Hz
	EM 90/80 CFES	Electric range simple version, 4 square plates, electric oven	80x90x87 h	4x3,5	6	20	380-415V 3N 50-60Hz
	EM 90/80 CFESV	Electric range simple version, 4 square plates, electric convection oven	80x90x87 h	4x3,5	6	20	380-415V 3N 50-60Hz
	EM 90/40 PCER-P	Electric range, 2 tilting heating plates	40x90x87 h	2x4	-	8	380-415V 3N 50-60Hz
	EM 90/80 PCER-P	Electric range, 4 tilting heating plates	80x90x87 h	4x4	-	16	380-415V 3N 50-60Hz
	EM 90/80 CFER	Electric range, 4 tilting heating plates, electric oven	80x90x87 h	4x4	6	22	380-415V 3N 50-60Hz
	EM 90/80 CFERV	Electric range, 4 tilting heating plates, electric convection oven	80x90x87 h	4x4	6	22	380-415V 3N 50-60Hz

900 series

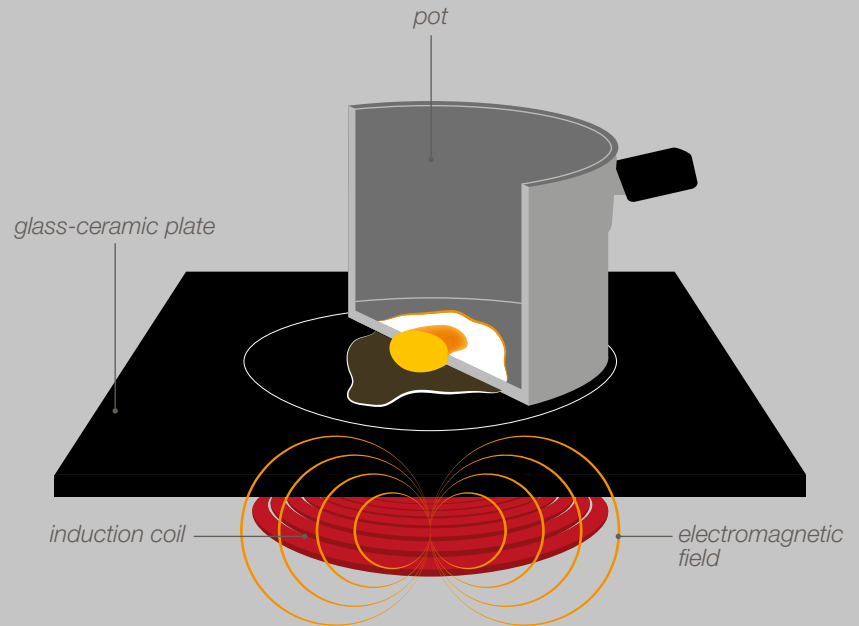
All models are available in top version and open cabinet.

induction and glass-ceramic plates

induction

The induction cooking ranges are the ideal solution for those who need high productivity in short time and easy cleaning. Available with 2 or 4 zones, of 3,5 kW in 700 series and 5 kW in 900 series. The Emotion induction models grant high efficiency without loss of heat in the environment and without heating the glass ceramic top.

The cooking zone will be activated only by contact with specific pans (Ø of pans 12 cm).



1.
the heating
element
is composed
of a spiral
coil made
of copper

2.
the current
through the coil
generating
a magnetic
field

3.
the coil field
induces current
through the base
of the metal
container

4.
production
of heat only
on the bottom
of the pot

glass-ceramic plates

The Emotion glass-ceramic plates give to the chef a high control of the temperatures and an easy cleaning of the working top.

The concentric heating areas of these models allow to reach a temperature of 500°C in a few seconds.



modular

induction and glass-ceramic plate elements



2 zones



4 zones

induction

2 or 4 zones, of 3,5 kW in 700 series
and 5 kW in 900 series.
Wok version of 5 kW available.



2 zones



4 zones

glass-ceramic plate

700 series: 2,5 kW each.
900 series: 3,4 kW each.

glass-ceramic plate

700 series

900 series



picture	model	description	dimensions (cm)	plate power (kW)	electric oven power (kW)	total electric power (kW)	supply voltage
	EM 70/40 PVE-P	Glass-ceramic electric range	40x73x87 h	2x2,5	-	5	380-415V 3N 50-60Hz
	EM 70/80 PVE-P	Glass-ceramic electric range	80x73x87 h	4x2,5	-	10	380-415V 3N 50-60Hz
	EM 70/80 CFVE	Glass-ceramic electric range, electric oven	80x73x87 h	4x2,5	6	16	380-415V 3N 50-60Hz
	EM 90/40 PVE-P	Glass-ceramic electric range	40x90x87 h	2x3,4	-	6,8	380-415V 3N 50-60Hz
	EM 90/80 PVE-P	Glass-ceramic electric range	80x90x87 h	4x3,4	-	13,6	380-415V 3N 50-60Hz
	EM 90/80 CFVE	Glass-ceramic electric range, electric oven	80x90x87 h	4x3,4	6	19,6	380-415V 3N 50-60Hz
	EM 90/80 CFVEV	Glass-ceramic electric range, electric convection oven	80x90x87 h	4x3,4	6	19,6	380-415V 3N 50-60Hz
	EM 70/40 IND-P	Induction plate	40x73x87 h	2x3,5	-	7	380-415V 3N 50-60Hz
	EM 70/80 IND-P	Induction plate	80x73x87 h	4x3,5	-	14	380-415V 3N 50-60Hz
	EM 70/40 INDW-P	Induction wok	40x73x87 h	1x5	-	5	380-415V 3N 50-60Hz
	EM 90/40 IND-P	Induction plate	40x90x87 h	2x5	-	10	380-415V 3N 50-60Hz
	EM 90/80 IND-P	Induction plate	80x90x87 h	4x5	-	20	380-415V 3N 50-60Hz
	EM 90/40 INDW-P	Induction wok	80x90x87 h	1x5	-	5	380-415V 3N 50-60Hz

induction

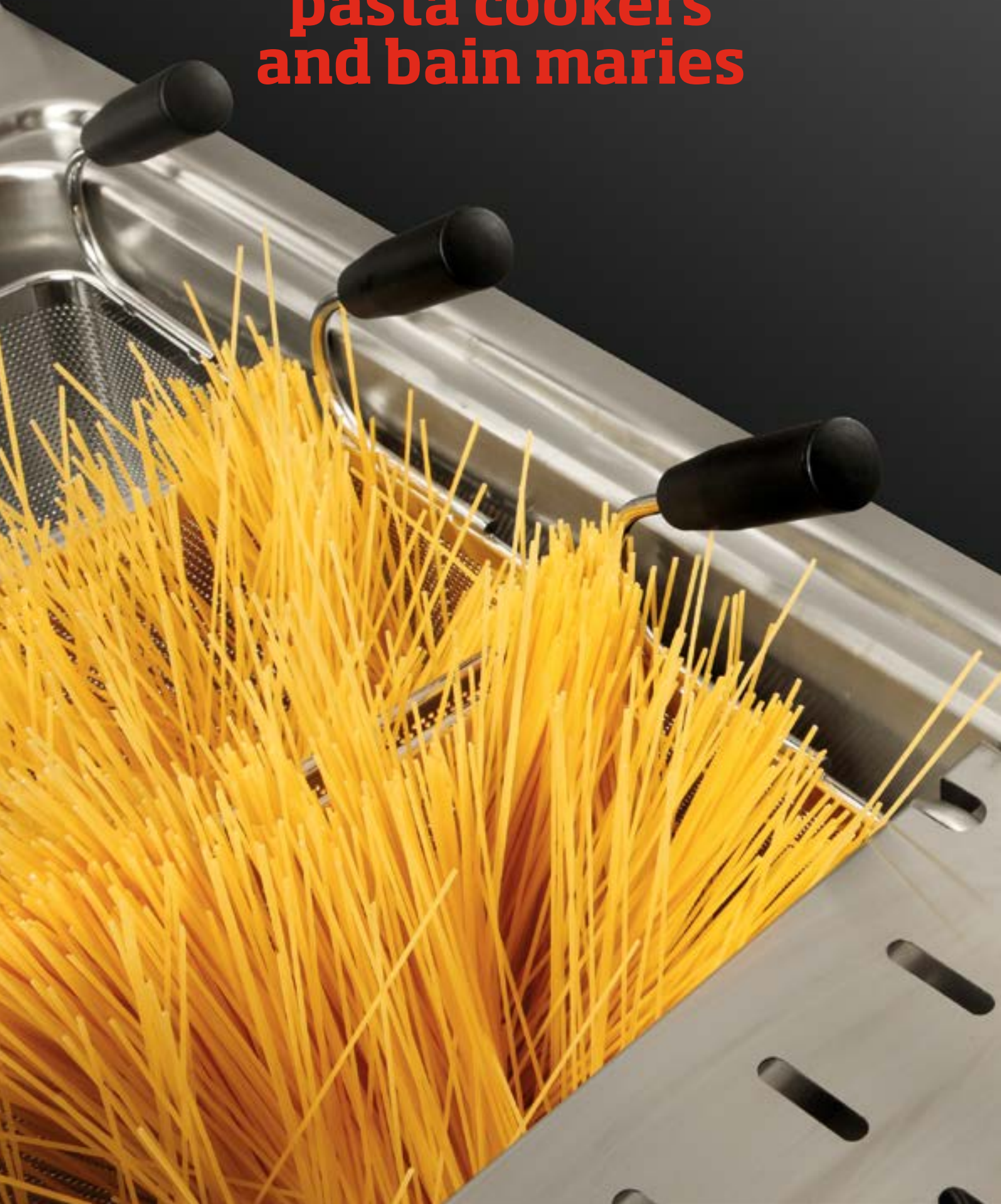
700 series

900 series

All models are available in top version and open cabinet.

emotion for professional people

pasta cookers and bain maries



pasta cookers

The gas version of pasta cookers has a few new technical features like the automatic low water level shut-off (no accidental overheating), a pressed cooking well, in AISI 316 stainless steel 15/10 mm thick, for lasting non deformability and electrovalve water fill.

Electric models with rotating heating elements.



bain maries

Electric models: with armored heating elements outside the pan, thermostatic temperature control and safety thermostat.

Gas models: with stainless steel burners outside the pan, safety thermostat with thermocouple. Water temperature control from 30° to 90°C. Water drain with overflow pipe with perforated false bottom and cross bar for supporting. Containers included.



modular

pasta cookers and bain-marie elements



1 well



2 wells

pasta cookers 700/900 series

700 series: well capacity 26 liters.

900 series: well capacity 40 liters.



bainmarie



bainmarie

bain-marie

700 series: container GN 1/1 or GN 2/1.

900 series: container GN 1/1+1/3

or GN 2/1+ 2x1/3.

extreme or simple?



extreme: automatic low water level shut-off.



simple: water filling by mechanical tap.



modular



pasta cookers

extreme

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/40 CPG	Gas pasta cooker, 1 well, capacity: 26 L	40x73x87 h	10,5	0,1	220-240V 1N 50Hz
	EM 70/40 CPE	Electric pasta cooker, 1 well, capacity: 26 L	40x73x87 h	-	5,6	380-415V 3N 50-60Hz
	EM 70/80 CPG	Gas pasta cooker, 2 wells, capacity: 26+26 L	80x73x87 h	21	0,2	220-240V 1N 50Hz
	EM 70/80 CPE	Electric pasta cooker, 2 wells, capacity: 26+26 L	80x73x87 h	-	11,2	380-415V 3N 50-60Hz

simple

	EM 70/40 CPGS	Gas pasta cooker simple version, 1 well, capacity: 26 L	40x73x87 h	9,5	-	-
	EM 70/40 CPES	Electric pasta cooker simple version, 1 well, capacity: 26 L	40x73x87 h	-	7,6	380-415V 3N 50-60Hz
	EM 70/80 CPGS	Gas pasta cooker simple version, 2 wells, capacity: 26+26 L	80x73x87 h	19	-	-
	EM 70/80 CPES	Electric pasta cooker simple version, 2 wells, capacity: 26+26 L	80x73x87 h	-	15,2	380-415V 3N 50-60Hz

bain-marie

	EM 70/40 BMG-P	Gas bain-marie	40x73x87 h	3	-	-
	EM 70/80 BMG-P	Gas bain-marie	80x73x87 h	6	-	-
	EM 70/40 BME-P	Electric bain-marie	40x73x87 h	-	1,5	220-240V 1N 50-60Hz
	EM 70/80 BME-P	Electric bain-marie	80x73x87 h	-	3	380-415V 3N 50-60Hz

pasta cookers

extreme

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 90/40 CPG	Gas pasta cooker, 1 well, capacity: 40 L	40x90x87 h	14	0,1	220-240V 1N 50Hz
	EM 90/40 CPE	Electric pasta cooker, 1 well, capacity: 40 L	40x90x87 h	-	8,5	380-415V 3N 50-60Hz
	EM 90/80 CPG	Gas pasta cooker, 2 wells, capacity: 40+40 L	80x90x87 h	28	0,2	220-240V 1N 50Hz
	EM 90/80 CPE	Electric pasta cooker, 2 wells, capacity: 40+40 L	80x90x87 h	-	17	380-415V 3N 50-60Hz

simple

	EM 90/40 CPGS	Gas pasta cooker simple version, 1 well, capacity: 40 L	40x90x87 h	11,8	-	-
	EM 90/40 CPES	Electric pasta cooker simple version, 1 well, capacity: 40 L	40x90x87 h	-	9	380-415V 3N 50-60Hz
	EM 90/80 CPGS	Gas pasta cooker simple version, 2 wells, capacity: 40+40 L	80x90x87 h	23,6	-	-
	EM 90/80 CPES	Electric pasta cooker simple version, 2 wells, capacity: 40+40 L	80x90x87 h	-	18	380-415V 3N 50-60Hz

bain-marie

	EM 90/40 BMG-P	Gas bain-marie	40x90x87 h	3	-	-
	EM 90/80 BMG-P	Gas bain-marie	80x90x87 h	6	-	-
	EM 90/40 BME-P	Electric bain-marie	40x90x87 h	-	2,2	220-240V 1N 50-60Hz
	EM 90/80 BME-P	Electric bain-marie	80x90x87 h	-	4,4	380-415V 3N 50-60Hz

emotion for professional people

fryers



fryers

Perfect and crispy frying thanks to direct or indirect heating. The gas version is equipped with a deep pressed well. The burners placed outside the well allow an easy cleaning.



1
gas models: free well.

2
electric model:
rotating heating elements.



fryers elements



1 well
700 series



2 wells
700 series

gas fryers:

700 series: well capacity

13, 17 liters

900 series: well capacity

13, 17, 21, 22 liters



2 wells



1 well



2 wells

electric fryers:

700 series: well capacity

13, 8+8, 17 liters

900 series: well capacity

13, 8+8, 17, 21 liters

extreme or simple?



extreme: free well.



simple: heat exchanging pipes inside the well.



modular

fryers

extreme



picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/40 FRG13VL	Gas fryer, 1 well, 13 L capacity	40x73x87 h	12	0,1	220-240V 1N 50Hz
	EM 70/80 FRG13VL	Gas fryer, 2 wells, 13+13 L capacity	80x73x87 h	24	0,2	220-240V 1N 50Hz
	EM 70/40 FRG17VL	Gas fryer, 1 well, 17 L capacity	40x73x87 h	16,5	0,1	220-240V 1N 50Hz
	EM 70/80 FRG17VL	Gas fryer, 2 wells, 17+17 L capacity	80x73x87 h	33	0,2	220-240V 1N 50Hz

simple

	EM 70/40 FRGS13 PW	Gas fryer, 1 well, 13 L capacity	40x73x87 h	12	-	-
	EM 70/80 FRGS13 PW	Gas fryer, 2 wells, 13+13 L capacity	80x73x87 h	24	-	-

	EM 70/40 FRE13	Electric fryer, 1 well, 13 L capacity	40x73x87 h	-	12	380-415V 3N 50-60Hz
	EM 70/80 FRE13	Electric fryer, 2 wells, 13+13 L capacity	80x73x87 h	-	24	380-415V 3N 50-60Hz
	EM 70/40 FRE8+8	Electric fryer, 2 wells, 8+8 L capacity	40x73x87 h	-	14	380-415V 3N 50-60Hz
	EM 70/40 FRE17	Electric fryer, 1 well, 17 L capacity	40x73x87 h	-	16,5	380-415V 3N 50-60Hz
	EM 70/80 FRE17	Electric fryer, 2 wells, 17+17 L capacity	80x73x87 h	-	33	380-415V 3N 50-60Hz

	EM 70/40 SPE-P	Electric heated chip dump	40x73x87 h	-	1	220-240V 1N 50-60Hz
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fryers

extreme



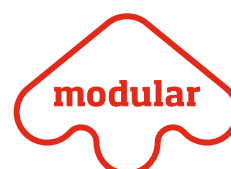
picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 90/40 FRG13VL	Gas fryer, 1 well, 13 L capacity	40x90x87 h	12	0,1	220-240V 1N 50Hz
	EM 90/80 FRG13VL	Gas fryer, 2 wells, 13+13 L capacity	80x90x87 h	24	0,2	220-240V 1N 50Hz
	EM 90/40 FRG17VL	Gas fryer, 1 well, 17 L capacity	40x90x87 h	16,5	0,1	220-240V 1N 50Hz
	EM 90/80 FRG17VL	Gas fryer, 2 wells, 17+17 L capacity	80x90x87 h	33	0,2	220-240V 1N 50Hz
	EM 90/40 FRG21VL	Gas fryer, 1 well, 21 L capacity	40x90x87 h	19	0,1	220-240V 1N 50Hz
	EM 90/80 FRG21VL	Gas fryer, 2 wells, 21+21 L capacity	80x90x87 h	38	0,2	220-240V 1N 50Hz

simple

	EM 90/40 FRGS13 PW	Gas fryer, 1 well, 13 L capacity	40x90x87 h	12	-	-
	EM 90/80 FRGS13 PW	Gas fryer, 2 wells, 13+13 L capacity	80x90x87 h	24	-	-
	EM 90/40 FRGS22 PW	Gas fryer, 1 well, 22 L capacity	40x90x87 h	20	-	-
	EM 90/80 FRGS22 PW	Gas fryer, 2 wells, 22+22 L capacity	80x90x87 h	40	-	-

	EM 90/40 FRE13	Electric fryer, 1 well, 13 L capacity	40x90x87 h	-	12	380-415V 3N 50-60Hz
	EM 90/80 FRE13	Electric fryer, 2 wells, 13+13 L capacity	80x90x87 h	-	24	380-415V 3N 50-60Hz
	EM 90/40 FRE8+8	Electric fryer, 2 wells, 8+8 L capacity	40x90x87 h	-	14	380-415V 3N 50-60Hz
	EM 90/40 FRE17	Electric fryer, 1 well, 17 L capacity	40x90x87 h	-	16,5	380-415V 3N 50-60Hz
	EM 90/80 FRE17	Electric fryer, 2 wells, 17+17 L capacity	80x90x87 h	-	33	380-415V 3N 50-60Hz
	EM 90/40 FRE21	Electric fryer, 1 wells, 21 L capacity	40x90x87 h	-	20	380-415V 3N 50-60Hz
	EM 90/80 FRE21	Electric fryer, 2 wells, 21+21 L capacity	80x90x87 h	-	40	380-415V 3N 50-60Hz

	EM 90/40 SPE-P	Electric heated chip dump	40x90x87 h	-	1	220-240V 1N 50-60Hz
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emotion for professional people

griddles



griddle

Wide range of products, more than 80 models. The cooking surface is welded on the pressed worktop with rounded corners to grant high uniformity of heat distribution.



1
The cooking surface can be smooth, ribbed or 1/2 smooth 1/2 ribbed. Cooking surface welded on the pressed worktop with rounded corners.

2
Capacious oil drawer.



griddles
elements



smooth plate



smooth plate



ribbed plate



ribbed plate



½ smooth ½ ribbed plate

extreme or simple?



extreme: cooking surface welded on the pressed worktop with rounded corners.



simple: welded and embedded cooking plate.



modular

griddles



extreme

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/40 FTG-P	Gas griddle, smooth plate	40x73x87 h	6	-	-
	EM 70/40 FTRG-P	Gas griddle, ribbed plate	40x73x87 h	6	-	-
	EM 70/80 FTG-P	Gas griddle, smooth plate	80x73x87 h	12	-	-
	EM 70/80 FTRG-P	Gas griddle, 1/2 smooth 1/2 ribbed plate	80x73x87 h	12	-	-
	EM 70/80 FTRRG-P	Gas griddle, ribbed plate	80x73x87 h	12	-	-

simple

	EM 70/40 FTGS-P	Gas griddle simple version, smooth plate	40x73x87 h	6	-	-
	EM 70/40 FTRGS-P	Gas griddle simple version, ribbed plate	40x73x87 h	6	-	-
	EM 70/80 FTGS-P	Gas griddle simple version, smooth plate	80x73x87 h	12	-	-
	EM 70/80 FTRGS-P	Gas griddle simple version, 1/2 smooth 1/2 ribbed plate	80x73x87 h	12	-	-
	EM 70/80 FTRRGS-P	Gas griddle simple version, ribbed plate	80x73x87 h	12	-	-

extreme

	EM 70/40 FTE-P	Electric griddle, smooth plate	40x73x87 h	-	5,4	380-415V 3N 50-60Hz
	EM 70/40 FTRE-P	Electric griddle, ribbed plate	40x73x87 h	-	5,4	380-415V 3N 50-60Hz
	EM 70/80 FTE-P	Electric griddle, smooth plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz
	EM 70/80 FTRE-P	Electric griddle, 1/2 smooth 1/2 ribbed plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz
	EM 70/80 FTRRE-P	Electric griddle, ribbed plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz

simple

	EM 70/40 FTES-P	Electric griddle simple version, smooth plate	40x73x87 h	-	5,4	380-415V 3N 50-60Hz
	EM 70/40 FTRES-P	Electric griddle simple version, ribbed plate	40x73x87 h	-	5,4	380-415V 3N 50-60Hz
	EM 70/80 FTES-P	Electric griddle simple version, smooth plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz
	EM 70/80 FTRES-P	Electric griddle simple version, 1/2 smooth 1/2 ribbed plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz
	EM 70/80 FTRRES-P	Electric griddle simple version, ribbed plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz

Chromed version available for extreme version.
All models are available in top version and on open cabinet.

griddles

900

extreme

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 90/40 FTG-P	Gas griddle, smooth plate	40x90x87 h	7	-	-
	EM 90/40 FTRG-P	Gas griddle, ribbed plate	40x90x87 h	7	-	-
	EM 90/80 FTG-P	Gas griddle, smooth plate	80x90x87 h	14	-	-
	EM 90/80 FTRG-P	Gas griddle, 1/2 smooth 1/2 ribbed plate	80x90x87 h	14	-	-
	EM 90/80 FTRRG-P	Gas griddle, ribbed plate	80x90x87 h	14	-	-

simple

	EM 90/40 FTGS-P	Gas griddle simple version, smooth plate	40x90x87 h	7	-	-
	EM 90/40 FTRGS-P	Gas griddle simple version, ribbed plate	40x90x87 h	7	-	-
	EM 90/80 FTGS-P	Gas griddle simple version, smooth plate	80x90x87 h	14	-	-
	EM 90/80 FTRGS-P	Gas griddle simple version, 1/2 smooth 1/2 ribbed plate	80x90x87 h	14	-	-
	EM 90/80 FTRGS-P	Gas griddle simple version, ribbed plate	80x90x87 h	14	-	-

extreme

	EM 90/40 FTE-P	Electric griddle, smooth plate	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	EM 90/40 FTRE-P	Electric griddle, ribbed plate	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	EM 90/80 FTE-P	Electric griddle, smooth plate	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/80 FTRE-P	Electric griddle, 1/2 smooth 1/2 ribbed plate	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/80 FTRRE-P	Electric griddle, ribbed plate	80x90x87 h	-	15	380-415V 3N 50-60Hz

simple

	EM 90/40 FTES-P	Electric griddle simple version, smooth plate	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	EM 90/40 FTRES-P	Electric griddle simple version, ribbed plate	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	EM 90/80 FTES-P	Electric griddle simple version, smooth plate	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/80 FTRES-P	Electric griddle simple version, 1/2 smooth 1/2 ribbed plate	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/80 FTRRES-P	Electric griddle simple version, ribbed plate	80x90x87 h	-	15	380-415V 3N 50-60Hz

Chromed version available for all models.
All models are available in top version and on open cabinet.

modular

emotion for professional people

grills



gas lava-stone grills

Lava-stone grill with AISI 304 stainless steel worktop. Heated by stable-flame steel burners with pilot flame and safety thermocouple. Two independent cooking zones. Gas supply controlled by gas tap with safety valve.

Cooking stainless steel grid with large grooves for the collection of fat. Removable grease collection tray for easy cleaning.



acqua grill

Thanks to water evaporation, in the containers located under the burners, the food maintains its softness without changing the taste and the colour.

To achieve the same results, the electric models are equipped with armored incoloy heating elements.

All models are supplied with a reversible cast iron cooking grid, one side for meat and one side for fish and vegetable.



emotion for professional people

grills
elements



acqua grill



acqua grill



lava-stone
grill



lava-stone
grill



grills

700 series



picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/40 GRL-P	Lava-stone grill	40x73x87 h	7,5	-	-
	EM 70/80 GRL-P	Lava-stone grill	80x73x87 h	15	-	-
	EM 70/40 GRACQG	Acqua grill gas version	40x73x87 h	7,5	-	-
	EM 70/80 GRACQG	Acqua grill gas version	80x73x87 h	15	-	-
	EM 70/40 GRACQE	Acqua grill electric version	40x73x87 h	-	6	380-415V 3N 50-60Hz
	EM 70/80 GRACQE	Acqua grill electric version	80x73x87 h	-	12	380-415V 3N 50-60Hz
900 series						
	EM 90/40 GRL-P	Lava-stone grill	40x90x87 h	9,5	-	-
	EM 90/80 GRL-P	Lava-stone grill	80x90x87 h	19	-	-
	EM 90/40 GRACQG	Acqua grill gas version	40x90x87 h	11	-	-
	EM 90/80 GRACQG	Acqua grill gas version	80x90x87 h	22	-	-
	EM 90/40 GRACQE	Acqua grill electric version	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	EM 90/80 GRACQE	Acqua grill electric version	80x90x87 h	-	15	380-415V 3N 50-60Hz

Lava-stone grills are available in top version and on open cabinet.

emotion for professional people

boiling pans



boiling pans

Our boiling pans are the ideal solution for any kind of immersion cooking.

The DIRECT heating models are recommended for pasta, gravy, bouillon, soups and broth. The INDIRECT heating models (Jacketed Heating System) are indicated for jams, sauces and other similar products in order to avoid scorching and product sticking to the surface of the pan. The bottom of the pan is made of thick stainless steel.

The GAS versions are equipped with high efficiency stainless steel burners. The indirect heating models have the AISI 304 stainless steel jacket whose pressure is controlled by a pressure switch, a vacuum valve (0,5 bar) and a pressure gauge.

The ELECTRIC versions are equipped with armored heating elements, installed inside the jacket.

The correct water level in the jacket is assured by two taps.



1
Drain tap made of chromed brass fitted with 1"1/2 insulated handle for 50 liters models, 2" insulated handle for 100 to 150 liters models.



2
Water filling by fixed nozzle (hot/cold water).

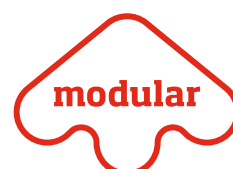


boiling pans

serie 700

serie 900

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/80 PGD50	Gas boiling pan, direct heating, 50 L capacity	80x73x87 h	10,5	0,1	220-240V 1N 50Hz
	EM 70/80 PGI50	Gas boiling pan, indirect heating, 50 L capacity	80x73x87 h	10,5	0,3	220-240V 1N 50Hz
	EM 70/80 PEI 50	Electric boiling pan, indirect heating, 50 L capacity	80x73x87 h	-	12,3	380-415V 3N 50-60Hz
	EM 90/80 PGD50	Gas boiling pan, direct heating, 50 L capacity	80x90x87 h	10,5	0,1	220-240V 1N 50Hz
	EM 90/80 PGD100	Gas boiling pan, direct heating, 100 L capacity	80x90x87 h	21	0,1	220-240V 1N 50Hz
	EM 90/80 PGD150	Gas boiling pan, direct heating, 150 L capacity	80x90x87 h	24	0,1	220-240V 1N 50Hz
	EM 90/80 PGI50	Gas boiling pan, indirect heating, 50 L capacity	80x90x87 h	10,5	0,3	220-240V 1N 50Hz
	EM 90/80 PGI100	Gas boiling pan, indirect heating, 100 L capacity	80x90x87 h	21	0,3	220-240V 1N 50Hz
	EM 90/80 PGI150	Gas boiling pan, indirect heating, 150 L capacity	80x90x87 h	24	0,3	220-240V 1N 50Hz
	EM 90/80 PEI50	Electric boiling pan, indirect heating, 50 L capacity	80x90x87 h	-	12,3	380-415V 3N 50-60Hz
	EM 90/80 PEI100	Electric boiling pan, indirect heating, 100 L capacity	80x90x87 h	-	21,3	380-415V 3N 50-60Hz
	EM 90/80 PEI150	Electric boiling pan, indirect heating, 150 L capacity	80x90x87 h	-	21,3	380-415V 3N 50-60Hz
	EM 90/80 PED100	Electric boiling pan, direct heating, 100 L capacity	80x90x87 h	-	12,1	380-415V 3N 50-60Hz
	EM 90/80 PED150	Electric boiling pan, direct heating, 150 L capacity	80x90x87 h	-	12,1	380-415V 3N 50-60Hz



emotion for professional people

bratt pans



bratt pans

Multipurpose equipment suitable for different preparations such as creamy sauces, braised meat, chicken, escalopes, stews, omelettes, risotto and much more.

All models are made of AISI 304 stainless steel with cooking surface available in mild steel, in AISI 304 stainless steel or, on request, in bimetal-compound material.

Any version can be supplied with manual or motorized tilting system.

The water filling is automatically provided by a button placed on the chimney.

AISI 304 stainless steel cover equipped with ergonomic handle. Capacity: 50 L

available in 700 series; 80 and 120 L available in 900 series.

gas version

Heating by stainless steel pipe burners.

Ignition by continuous discharge system powered by pilot flame.

Gas flow controlled by a thermostatic gas valve with safety thermocouple device.

Temperature range from 100° to 285°C.

electric version

Heating provided by armored heating elements. Temperature range from 100° up to 285°C is controlled by a thermostat connected to the switch. Safety

thermostat for automatic cut-off of the electrical supply in case of malfunction.



1



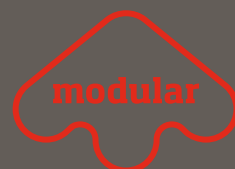
2

1

Manual or motorized drain.

2

Water filling tap.





bratt pans

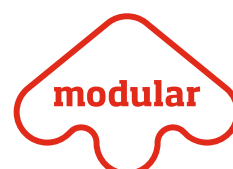
700 series

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 70/40 BMFE-P	Electric multi-function bratt pan, capacity 13 L	40x73x87 h	-	4,5	380-415V 3N 50-60Hz
	EM 70/80 BMFE-P	Electric multi-function bratt pan, capacity 29 L	80x73x87 h	-	9	380-415V 3N 50-60Hz
	EM 70/80 BRGF	Gas tilting bratt pan, capacity 60 L, iron well	80x73x87 h	14	0,2	220-240V 1N 50Hz
	EM 70/80 BRGFM	Gas tilting bratt pan, capacity 60 L, iron well, motorized	80x73x87 h	14	0,2	220-240V 1N 50Hz
	EM 70/80 BRGI	Gas tilting bratt pan, capacity 60 L, stainless steel well	80x73x87 h	14	0,2	220-240V 1N 50Hz
	EM 70/80 BRGIM	Gas tilting bratt pan, capacity 60 L, stainless steel well, motorized	80x73x87 h	14	0,2	220-240V 1N 50Hz
	EM 70/80 BREF	Electric tilting bratt pan, capacity 60 L, iron well	80x73x87 h	-	10	380-415V 3N 50-60Hz
	EM 70/80 BREFM	Electric tilting bratt pan, capacity 60 L, iron well, motorized	80x73x87 h	-	10	380-415V 3N 50-60Hz
	EM 70/80 BREI	Electric tilting bratt pan, capacity 60 L, stainless steel well	80x73x87 h	-	10	380-415V 3N 50-60Hz
	EM 70/80 BREIM	Electric tilting bratt pan, capacity 60 L, stainless steel well, motorized	80x73x87 h	-	10	380-415V 3N 50-60Hz

bratt pans

900 series

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	EM 90/40 BMFE-P	Electric multi-function bratt pan, capacity 13 L	40x90x87 h	-	4,5	380-415V 3N 50-60Hz
	EM 90/80 BMFE-P	Electric multi-function bratt pan, capacity 29 L	80x90x87 h	-	9	380-415V 3N 50-60Hz
	EM 90/80 BRGF	Gas tilting bratt pan, capacity 80 L, iron well	80x90x87 h	20	0,2	220-240V 1N 50Hz
	EM 90/80 BRGFM	Gas tilting bratt pan, capacity 80 L, iron well, motorized	80x90x87 h	20	0,2	220-240V 1N 50Hz
	EM 90/80 BRGI	Gas tilting bratt pan, capacity 80 L, stainless steel well	80x90x87 h	20	0,2	220-240V 1N 50Hz
	EM 90/80 BRGIM	Gas tilting bratt pan, capacity 80 L, stainless steel well, motorized	80x90x87 h	20	0,2	220-240V 1N 50Hz
	EM 90/120 BRGF	Gas tilting bratt pan, capacity 120 L, iron well	120x90x87 h	24	0,2	220-240V 1N 50Hz
	EM 90/120 BRGFM	Gas tilting bratt pan, capacity 120 L, iron well, motorized	120x90x87 h	24	0,2	220-240V 1N 50Hz
	EM 90/120 BRGI	Gas tilting bratt pan, capacity 120 L, stainless steel well	120x90x87 h	24	0,2	220-240V 1N 50Hz
	EM 90/120 BRGIM	Gas tilting bratt pan, capacity 120 L, stainless steel well, motorized	120x90x87 h	24	0,2	220-240V 1N 50Hz
	EM 90/80 BREF	Electric tilting bratt pan, capacity 80 L, iron well	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/80 BREFM	Electric tilting bratt pan, capacity 80 L, iron well, motorized	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/80 BREI	Electric tilting bratt pan, capacity 80 L, stainless steel well	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/80 BREIM	Electric tilting bratt pan, capacity 80 L, stainless steel well, motorized	80x90x87 h	-	15	380-415V 3N 50-60Hz
	EM 90/120 BREF	Electric tilting bratt pan, capacity 120 L, iron well	120x90x87 h	-	19	380-415V 3N 50-60Hz
	EM 90/120 BREFM	Electric tilting bratt pan, capacity 120 L, iron well, motorized	120x90x87 h	-	19	380-415V 3N 50-60Hz
	EM 90/120 BREI	Electric tilting bratt pan, capacity 120 L, stainless steel well	120x90x87 h	-	19	380-415V 3N 50-60Hz
	EM 90/120 BREIM	Electric tilting bratt pan, capacity 120 L, stainless steel well, motorized	120x90x87 h	-	19	380-415V 3N 50-60Hz



emotion for professional people

neutral elements



neutral elements

Neutral elements are essential in the kitchen to prepare food.

Available in many versions:
with and without drawer
and models with sink.

For an extreme hygiene and easy cleaning, Modular Professional is also offering stainless steel neutral cabinets with H2 rounded inner corners.

On request, all electric appliances and some of the gas models can be manufactured with H2 finish. If you have already installed a Modular kitchen, it will be possible to replace the standard cabinet with an H2 version anytime.



emotion for professional people

neutral elements
elements



40 cm



80 cm



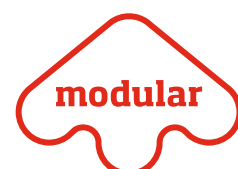
neutral elements

700 series

picture	model	description	dimensions (cm)
	EM 70/40 PL-P	Neutral element	40x73x87 h
	EM 70/80 PL-P	Neutral element	80x73x87 h
	EM 70/40 PLC-P	Neutral element with drawer	40x73x87 h
	EM 70/80 PLC-P	Neutral element with drawer	80x73x87 h
	EM 70/80 LA-P	Sink unit	80x73x87 h

serie 900

	EM 90/40 PL-P	Neutral element	40x90x87 h
	EM 90/80 PL-P	Neutral element	80x90x87 h
	EM 90/40 PLC-P	Neutral element with drawer	40x90x87 h
	EM 90/80 PLC-P	Neutral element with drawer	80x90x87 h
	EM 90/80 LA-P	Sink unit	80x90x87 h





Since 1986 Modular has been studying, designing and manufacturing high level catering equipment for food services and hospitality industry. All products are made to satisfy the most demanding chefs, to ensure the efficiency and safety in compliance with the current international quality standards and supporting a low environmental impact. Quality, flexibility and innovation are our main characteristics.





modular is
cooking
ovens
dishwashing
refrigeration
cooking islands
preparation
for professional
people



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