STAR 90

Chefs' most favourite kitchen

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MARENO
ENJOY YOUR KITCHEN

MARENO

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For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest. We build each piece using all the experience we gain in the field. We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking**: hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

NEW DESIGN FIT FOR A STAR

Always sensitive to customers' needs and the latest trends in food and design, Mareno launches a new range that combines beauty and efficiency, innovation and tradition. Unveiling the new Star 90: **stylish, modern and ergonomic**.

A new name

The Mareno cooking range, chosen and valued by chefs the world over, has evolved in terms of content and design, and now boasts **a brand new name: Star**. Like a true star, it is admired for its beauty, talent and style.

New styling

The Star 90 range features updated design, without losing any of the characteristic traits that have made Mareno kitchens famous around the world.

The restyling project delivers a **strong message of modernity** and improves ergonomics. Remarkably efficient, Star 90 is a pleasure to behold and extremely practical to use.

Knobs

The signature knobs, with their unmistakable star-shaped design, are the inspiration for the name of this new series dedicated to cooking. The new design makes the knobs more ergonomic and stylish than ever. Thanks to the use of innovative materials, they are **sturdier and more durable**.

A raised mark, highlighted in blue, allows the user to immediately understand which setting the knob is adjusted to with the simple touch of the hand.

Handles

Redesigned with new forms and **ergonomic concepts**, the handles of the Star series are unique. Their design blends seamlessly with the pressed doors and enhances grip.

The doors

The doors also have a new look. The characteristic pressed doors are updated with **a simple, linear geometric design** for modern, stylish appeal.

INNOVATION AND TRADITION REIGN SUPREME

The heart and cornerstone of cooking, Star 90 is the flagship range of the Mareno brand and is loved in Italy and around the world. Designed with the focus on innovation, it guarantees impressive power and high yield.

Great space for great work

The Star 90 range is designed for kitchens that require high power. It enables **optimum organisation of workspaces**, with large cooking areas and generous surfaces for food preparation and finishing.

High performance

Star 90 enhances the talent and creativity of chefs, guaranteeing excellent results with all kinds of menus, even when catering for large numbers.

It offers the best of innovation and all functions have **increased power of up to 40%**, to guarantee long-lasting reliability and excellent performance.

Innovation in materials and techniques

Star 90 offers a large number of outstanding innovations that **enhance performance, hygiene and safety**.

Gas cookers are equipped with high-yield open burners (over 60%) for **powerful, fast cooking**.

The pasta cooker features a built-in **enhanced safety system** that prevents it from being switched on without water in the tank.

Indirect boiling pans allow users **to check the water level in the jacket**, which can be topped up automatically as required.

Fryers have deep-drawn tanks and a cold zone, guaranteeing impeccable frying. **Electronic temperature control** means they are more precise than ever.

Consumption under control

The machines of the Star 90 range can be pre-configured for connection to **Power Guardian®**, the exclusive Mareno power-surge control system. Designed to manage electric machines, **it enables savings of over 43% on energy consumption**. This means concrete savings for quick payback of the initial investment.

Superb choice

Star 90, the flagship product line of Mareno, has developed a **vast range complete with all functions**. It lends itself to endless configurations, catering to the full spectrum of requirements. Enhanced with the addition of the M120 fry-top and gas wok, the range offers the best solution for every need, every time.

Maximum flexibility

Star 90 makes room for creativity because it allows **maximum personalisation of the kitchen** to suit the most diverse requirements in terms of taste and functionality. All machines can be aligned exploiting three positions: **side-to-side, back-to-back, and top-to-bottom**.

Countertop machines can be fitted to base units, hygienic H2 cupboard bases, stands and refrigerated bases. The optional feet mean they can be positioned on any kind of countertop. All functions in the range can be used to create kitchens with a single, seamless worktop, available in the full range of RAL colours.

Great safety and reliability

Sturdy and durable, all machines of the Star 90 range are constructed in Aisi 304/304PS/316/441 stainless steel with 2 mm pressed tops.

The range guarantees IPX5 level of water resistance. Where necessary, the machines are equipped with a flue for venting of internal heat to ensure maximum product life and reliability. In addition, they feature a technical compartment for easy installation.

Brilliant solutions for maximum hygiene

Thanks to pressed tops, joints and spillage wells in tanks, Star 90 ensures **simple, quick cleaning**.

The worktops of all machines in the range (with the exception of fry-tops, grills and pasta cookers) are designed to accommodate the water column accessory.

Facts and figures
18 product families
Over 140 models
Burner efficiency > 60%
Excellent modularity: M20, M40, M60, M80, M100 (only gas wok ranges), M120

Ideal for

- ✔ **commercial foodservice, medium and large-scale catering, hotel chains**
- ✔ **collective catering, hospitals, school and university canteens**
- ✔ **company restaurants, centralised kitchens**

Gas cookers
A powerful choice

Valuable allies in the kitchen, Star 90 gas ranges guarantee superb performance and allow rapid, efficient cooking of all kinds of dishes.

Power for my talent

Strengths and benefits

Gas ranges allow **more powerful, rapid cooking** thanks to the introduction of high-yield open burners.

Burner power ranges from 1.6 to 6 kW and from 2.5 to 10 kW. **Chefs can choose the output power of the cooker** by combining and arranging the burners to suit their specific requirements.

Gas ranges feature maximum distance between burners to enable the use of **large pans**. The supports are optimised for pans as small as 10 cm in diameter.

The burners are hermetically sealed to the top and the hobs are **designed to IPX5 protection**.

The oven offers impressive yield thanks to the oven floor in thick cast iron, which guarantees **uniform cooking**.

The new GN 2/1 ventilated electric oven guarantees **uniform cooking and flawless results**.

Technical details

Tops with 6.5 cm deep spillage wells.

Low-consumption pilot flame located inside the main burner.

Individual burner pan supports in RAAF enameled cast iron, available as accessories in Aisi 304 steel grid.

Freestanding models feature a technical compartment at the rear for easy connection.

Static oven GN 2/1, in freestanding versions.

Ease of use with controls located on the top panel.

The cooking chamber in stainless steel and the removable runners ensure impeccable hygiene and easy cleaning.

Inner door and oven front in pressed stainless steel complete with labyrinth seal for maximum efficiency.

Surface supporting the door aligned with oven floor.

Thermostatic temperature control: electric oven from 110 to 280 °C with thermostat, gas oven from 100 to 300 °C with thermostatic valve.

Maxi Oven

Great size for great dishes

Extra-large dimensions for extraordinary performance.
Also produced in a freestanding version complete with a 6-burner hob, the Star 90 oven allows chefs to cater to large numbers with excellent results. It is modular and can be combined with all elements in the Star 90 range.

Strengths and benefits
The oven has **impressive internal dimensions**: 97.5x69.5x39 cm.

The pressed top and high power burners (6/10 kW) give this product unique characteristics and an **impressive output capacity**.

The version equipped with 4.5 kW electric grill complete with energy regulator **allows for perfect *au gratin* dishes**.

Extra-large
for extra-large
performance

Technical details
Large worktop counter for the model without hob. The worktop surface has rounded edges.

Grille in chrome steel and large-sized enameled tray (93x62 cm) supplied as standard.

Gas ovens equipped with safety valve and piezoelectric ignition push button.

Temperature adjustable from 100 to 300 °C.

Gas wok ranges

High performance for special dishes

Dedicated to catering for all markets and all menus, Mareno completes its modular range with the inclusion of new professional gas wok ranges.

Strengths and benefits

Manufactured in a freestanding version, the new gas wok ranges are equipped with powerful, rapid burners (with one or two burners) in 60 and 100 cm modules. They can be installed **in a cooking block or against a wall**.

The wok's high-yield open burners ensure **faster, more powerful cooking** with perfect, uniform results.

Burners can be easily removed **to facilitate cleaning**.

The top is manufactured in 2 mm thick stainless steel and features a recessed spillage well.
In addition, it has a drainage outlet for liquids cleaning and cooling.

My kitchen has no borders

Technical details

Main burners in cast iron, Ø 19 cm with 10 and 14 kW power output.

Power adjustment by gas valves with thermocouple and pilot burner.

Tops with 6.5 cm deep spillage wells.

Removable cast-iron wok support ring.

Solid top and Simple service top

Cooking without limits

Essential for traditional cooking and holding, it offers chefs maximum convenience. The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking dishes that require a constant temperature.

Ideal for all my dishes

Strengths and benefits

The solid top and the Simple service top are ideal for indirect cooking.

Various versions are available to **meet all requirements**: gas, electric and Simple service tops with combi functionality (2 burners plus a small hotplate).

The gas version allows **simultaneous cooking of different foods** at different temperatures, from 500 °C in the centre of the plate to 200 °C around the outer edge.

The cast iron hotplate is 3 cm thick and features rounded corners. Thanks to the large surface, it guarantees **high output** and allows chefs maximum freedom to manage pans of various sizes, including very large pots.

The electric solid top has independent heating zones **for differentiated cooking**. Each zone is controlled by a thermostat, which guarantees a uniform temperature in the centre and at the edges.

Manufactured in 16M06 steel with a smooth chrome surface, the electric hotplate has rounded corners. The top features a recessed spillage well around the perimeter for collection of liquids and a drainage hole.

The single, joint-free top allows chefs **to move pans without lifting** them and facilitates cleaning.

Gas solid tops are available in a freestanding range version with gas oven. The electric solid top can be combined with a with a static or ventilated electric oven GN 2/1.

Technical details

Gas Solid top and Simple service top

Hotplate with satin-finish surface flush with the open burner grilles for safe manoeuvering.

Heated by a cast iron burner positioned below the central bullseye of the hotplate. Power output of 11 kW for the solid top and 7 kW for the Simple service.

Piezoelectric ignition with waterproof push button.

A safety tap with thermocouple enables continuous power adjustment.

Gas Solid top cooking surface: 78x70 cm.

Simple service top cooking surface: 38,5x70cm.

Electric Solid top

Solid top with 2 or 4 independent zones with 4 kW output, 35x35 cm.

Distance of 8 mm between lower edge of hotplate and top to facilitate cleaning.

Electric solid top cooking surface: 72x72x1,7 cm.

Electric cookers
Power made simple

Simple and reliable, electric ranges are valuable allies in the kitchen. Thanks to the direct temperature control system, they allow more rational management of power.

Simplicity at its best!

Strengths and benefits

Sturdy cast iron hotplates (30x30 cm) with 4 kW output to guarantee **superb, fast performance**.

Electric ranges feature 2 mm thick pressed tops in stainless steel with generously rounded corners designed to ensure **easy, quick cleaning**.

A 6 position selector controls heat adjustment. Activation of heating is signalled by an indicator LED on the control panel.

In the freestanding version electric ranges are available with with a static or ventilated electric oven GN 2/1.

Technical details

One-piece 2 mm thick pressed tops in 304PS stainless steel.

Hotplates hermetically sealed to the pressed top.

Each hotplate is equipped with a safety thermostat with automatic reset.

Recessed spillage well with rounded corners to guarantee easy cleaning.

Power supply VAC400 3N or VAC230 3.

Countertop versions and freestanding models with electric oven.

Glass ceramic ranges

The advantage of simple, fast cooking

Easy to use, glass ceramic cookers ensure superb performance in less time.

Strengths and benefits
Thanks to their power, **they offer rapid cooking** of all kinds of dishes.

Glass ceramic ranges reach the maximum temperature of **450 °C in just 3 minutes**.

The cooking zones flush with the top **facilitate movement of pans** and cleaning.

An energy regulator with 10 settings **allows the user to select the temperature** of the cooking surface from 70 to 450 °C.

Available in a freestanding version with with a static or ventilated electric oven GN 2/1.

I can't believe: it heats to 450 °C in 3 minutes!

Technical details
Hermetically sealed 6 mm thick glass ceramic hob.

The 4kW radiant heating elements are square in shape (27x27 cm).

Activation of heating signaled by an indicator light on the control panel.

An indicator light signals residual heat (50 °C) for greater operator safety.

Induction ranges

High-precision gourmet cooking

Modern, precise and efficient, the induction cooking system guarantees superb results.

Just what I need for precise, delicate cooking

Strengths and benefits

Induction cooking ensures **extremely high yield** (90%) and perfect results.

Ideal for **rapid, high-precision cooking**, induction ranges feature powerful cooking zones (5 kW) also in the wok version.

In the full-coverage version each cooking zone has power output of 7 kW, divided between two 3.5 kW zones, for **more precise control of energy consumption**.

They enable significant **energy savings**, which translates into reduced running costs.
In addition, the reduced heat loss helps maintain a **cooler kitchen environment**.

Maximum ease of cleaning thanks to the hermetically sealed 6mm glass ceramic top.

Technical details

Cooking zones of Ø 28 cm with cook top area outlined by screen-printed circles.
In the full-coverage version the cook top area is outlined by a screen-printed perimeter line.

Choice of 6 different power settings for special and delicate cooking modes.

Heating only activates when the presence of a pan is detected. Activation is signalled by a green indicator LED on the control panel.

Heat is only delivered to the area in contact with the pan, while the free surface remains cold.

Distance between cooking zones on top of 35 cm in depth and 40 cm in width for large pans. Maximum efficiency is achieved with pans measuring Ø 12-28 cm

Machine top without flue.

Performances

✔ **Efficiency**	**90%**
✔ **Boiling time**	**-50%**
✔ **Cooling time**	**-50%**
✔ **Temperature of cooking surface (after boiling of 1 liter of water)**	**110 °C / 230 °F**

Fryers
State-of-the-art frying

Star 90 fryers are ideal for delivering fried fare that is always golden, fragrant, crisp and dry. Even in large volumes.

Strengths and benefits
Superb power ratio in order to offer a **high yield** and **rapid set-temperature recovery**.

The deep-drawn frying tanks are integrated with the top and feature wide radius corners for **easy cleaning and maximum hygiene**.

The tanks have a large spillage well and a cold zone at the bottom to collect food particles and **prolong oil life**.

The 22-litre electric models and the 23-litre gas models feature electronic control.

Perfect oil for a fantastic fry

Performances

Hourly production of potatoes per tank:
- ✔ **up to 36,6 kg of frozen potatoes**
- ✔ **up to 38,4 kg of raw potatoes**

Technical details
Temperature control from 100 to 185 °C, with precision of +/- 1 °C in the electronic version.

The electronic version features a melting program for optimum use of solid fats.

Superb power ratio: gas fryers from 0.96 kW/l to 1.05 kW/l; electric fryers 0.86 kW/l.

All models are fitted with a safety thermostat.

Gas fryers
Heating elements outside the tank, consisting of burners in Aisi 304 stainless steel.

Piezoelectric ignition.

Electric fryers
Heating element in Aisi 304 stainless steel inside the tank rotates over 90° for perfect cleaning.

Fry-tops

More stylish and powerful than ever

The Star 90 fry-tops unveil a brand new design and offer more power to guarantee perfect cooking results in less time.

Strengths and benefits

Put power into your work: **outputs are high**, up to 31.5 kW.

To completely satisfy market requirements, Star 90 offers a comprehensive range with 40/60/80 cm modules, enriched with the addition of **new 120 cm elements**.

In smooth, mixed and ribbed versions with horizontal or inclined surfaces, the new fry-tops with integrated hotplates guarantee **uniform temperatures and easy cleaning**.

Recessed hotplates offer **greater cooking control**, even at low temperatures.

Its power and my talent: a winning combination!

Technical details
Available in either steel or chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5 litre collection drawer.

Safety thermostat fitted as standard on all models.

Removable splashguard, plug and drawer for hotplate cleaning on request.

Gas fry-tops
Burner with 2 branches and 4 rows of flame.

Models with temperature adjustment from 200 to 400 °C with safety valve that guarantees high power and rapid cooking.

Piezoelectric ignition with push button protected against spills.

Models with thermostatic valve and thermocouple for temperature control from 110 to 280 °C. Ideal for more precise temperature control and for cooking more delicate dishes.

Electric fry-top
Armoured heating elements in Incoloy.

Thermostatic temperature control from 110 to 280 °C.

Gas, lava stone and electric grills

The taste of a perfect grill

In gas, lava stone and electric versions, grills are the perfect choice for healthy, tasty cooking of meat, fish and vegetables.

The secret for a memorable grill

Strengths and benefits

Superb power for rapid, impeccable cooking: up to 22 kW for gas models, 25 kW in lava stone models and 19.8 kW or electric models.

The freestanding gas grills are sturdy and easy to use. They are equipped with removable drawers for collection of cooking fats and for containing water. This ensures rapid cooling of fat and **more tender, delicate cooking**.

Lava stone grills allow chefs to **recreate the distinctive taste of charcoal-grilled food**. The uniform temperature ensures top quality results.

Electric grills enable **cooking with direct contact on the armoured elements**. The water tray ensures meat remains perfectly tender and succulent when cooked.

Technical details

All models are in Aisi 304 stainless steel.

Gas grills

The Aisi 304 stainless steel burner is protected by the Aisi 316 stainless steel radiant heating element, which is easily removable for cleaning.

A safety valve with thermocouple enables flame adjustment.

Reversible sloping grid for meat and horizontal grid for fish and vegetables. Constructed in cast iron and complete with drip tray for cooking fats.

Splashguard on three sides, H13.5 cm.

Scraper for grille supplied as standard.

Cooking surface:
M40 31.6x63.9 cm
M80 63.2x63.9 cm

Lava stone gas grill

Heated by stabilised flame burners in Aisi 304 stainless steel with pilot flame and safety thermocouple.

The cooking surface can be positioned on two levels for optimum grilling.

Removable grease collection tray for easy cleaning. Splashguard on three sides.

Cooking surface:
M40 38x64.5 cm
M80 78x64.5 cm

Electric grill

Fitted with 6-position energy regulator, maximum temperature 400 °C.

Indicator LED signals correct machine's operation.

Cooking surface:
M40 27x64 cm
M80 54.5x64 cm

Multicooking

A versatile powerhouse in the kitchen

Multicooking is a compact powerhouse of technology that offers a superb variety of cooking modes.

Strengths and benefits

Multiple functions in a single machine: Multicooking can be used as a bratt pan or a fry-top, as well as for bain-marie cooking and shallow frying.

This multi-purpose machine has **2 differentiated zones** for managing different modes of cooking simultaneously.

The tank has a cooking surface in mirror-polished stainless steel, which ensures **uniform cooking and low heat dispersion**.

The delicate cooking mode allows **healthy cooking** using less fat.

Perfect for
a world of recipes

Technical details
Electric version available in 60 cm module.

The armoured heating elements located under the tank heat two differentiated cooking zones.

Thermostatic temperature control from 50 to 300 °C. An indicator LED signals correct machine operation.

Safety thermostat.

Large Ø 6 cm drain with tap and removable GN 1/1 basin, H15 cm.

Pasta cookers

For top quality first courses

The new Star 90 pasta cookers are designed to ensure greater output with easy use and maintenance.

Pasta is my specialty

Strengths and benefits

Easy cleaning thanks to the deep-drawn tank and rounded corners.

An **easy, user-friendly control panel** enables fast filling with water and automatic top-up during service.

The energy regulator enables **more effective control of boiling** for optimum cooking of dried and egg pasta, fresh-filled pasta and potato gnocchi.

To guarantee the utmost safety, the pasta cooker is fitted with a **pressure switch**, which cuts off heat to the machine if there is no water in the tank.

Technical details

Top with recessed spillage well, deep-drawn tank in Aisi 316L stainless steel with rounded corners.

Automatic lifting module for pasta cooker baskets.

Gas pasta cooker

Stainless steel burner outside the tank.

Gas safety valvle with thermocouple on the front panel and electric ignition pushbutton.

Electric pasta cooker

Heating element in Aisi 304 stainless steel inside tank, rotates to facilitate cleaning at the end of each service.

Tilting bratt pans

Superb capacity for discerning chefs

Simple and practical to use, tilting bratt pans cater ideally to all kinds of foodservice formats, from small restaurants to hospitals and large centralised kitchens.

They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require various different stages of preparation.

Easy to use and a breeze to clean

Strengths and benefits

The 80 and 120 litre tilting bratt pans **allow large volume cooking**.

They are designed **to facilitate cleaning operations**: the tank can be lifted easily and quickly, with either manual or electric systems.

They are equipped with rounded corners and a large drain outlet **to facilitate cooking and cleaning**.

The double-skinned lid guarantees enhanced maneuverability and seal.

Technical details

Cooking tank in Aisi 304 stainless steel, thick bottom made of mild steel or Duplex stainless steel.

The steel offers faster heat transfer enabling a reduction in cooking times. Duplex stainless steel ensures thermal stability, resistance to corrosion and ease of cleaning.

Automatic water-filling with a fixed tap located on the top.

Double-skinned lid with drip section at rear. Sturdy Aisi 304 stainless steel hinges and spring balancing to guarantee maximum safety.

The 8 rows of flame in the M80 model and 12 in the M120 model guarantee uniform cooking.

A thermostat regulates the temperature from 100 to 285 °C for precision management of cooking.

A microswitch cuts off the power supply when the tank is lifted.

Gas bratt pans

Chrome steel burner and gas valve with thermocouple.

Electric bratt pans

Armoured heating elements encased in an aluminium casting, in contact with the base of the tank, for reduced energy consumption.

Boiling pans
Results to rely on

Safe and practical to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.

The regulator keeps everything under control

Strengths and benefits

Maximum control and complete safety at work. An energy regulator activates and adjusts heat.

Indirect boiling pans are fitted with a pressure switch **to cut off heat to the machine if there is no water** in the tank. An enhanced safety system indicates when water in the jacket runs dry and automatic top-up is available as an option.

Baskets for cooking rice, pasta and vegetables are available.

Technical details

Bottom in Aisi 316L stainless steel and sides in Aisi 304 stainless steel.

Filling with hot or cold water by means of solenoid valves activated from the control panel.

2" safety drain tap with grip in heatproof material.

Counter-balanced hinged lid with 90° opening and front handle in heatproof material.

Low-pressure steam, generated by water in the jacket, provides indirect heating.

Models with automatic venting of air that accumulates in the jacket during heating are also available.

Gas boiling pans

Burners in Aisi 304 stainless steel outside the tank or jacket.

Safety valve with thermocouple on the front panel and electric ignition push button.

Electric boiling pans

Indirect heating with armoured heating elements inside the jacket.

Direct heating with heating elements outside the tank.

Bain-marie and hot container

The right degree of perfection

For heating foods and keeping them warm without losing any flavour or nutritional properties.

Strengths and benefits

The bain-marie tank has rounded corners inside **to facilitate cleaning** and a sloping bottom to help water drain quickly.

The hot container is the ideal solution **for keeping fried food crisp** and at the right temperature, as if freshly made.

Designed for dry operation, it is equipped with a top and bottom heating system.

All my recipes at the perfect temperature

Technical details
Tanks suitable for GN 1/1 + 1/3 H15 cm containers in the 40 cm module. Double capacity in the 80 cm module.

Safety thermostat to prevent switching on without water in the tank.

Water temperature adjustable from 30 to 90 °C.

Water drain with overflow pipe.

Supplied as standard with perforated false bottom and crossbar for supporting containers.

Gas bain-marie
Stainless steel burners outside the tank.
A thermostatic safety valve with thermocouple adjusts heat.

Electric bain-marie
Armoured heating elements outside the tank and thermostatic temperature control.

Hot container
Removable GN 1/1 container with perforated false bottom.

Armoured heating elements in Incoloy located under the tank.

Overhead infrared heating elements.

The thermostat allows temperature adjustment from 30 to 90 °C.

An indicator light signals the machine's correct operation.

Neutral elements
Pure excellence

Practical and efficient, Star 90 offers sturdy, easy-to-clean worktops in stainless steel.

Strengths and benefits
The worktops, without flue apertures, provide **an extensive work area that can be used** for food preparation and as a support surface.

They are carefully finished for **quick, easy cleaning**.

Technical details
The 40/60/80 cm modules are suitable for H15 cm containers.

They are available in two versions: one without drawers with a fixed front panel and the other with drawers featuring rounded inside corners, telescopic runners and full-width handle.

Base units

Bases that cater to your needs

Convenient and of sturdy construction, cupboard base units and stands are perfect to complete the kitchen.

Strengths and benefits
Versatile and of robust construction, base units can be enhanced with a **range of accessories**, including drawers, heating kits and runners.

The easy-to-clean, double-skinned hygienic H2 cupboard bases have rounded, wide radius inside, lower and vertical corners (R = 15 mm) and pressed runners.

Technical details
Cupboard bases with solid structure comprised of stainless steel panels, available in 20/40/60/80/120 cm versions.

Quickfit connections for countertop machines in the range.

Stands in stainless steel tubular elements.

Designed for use with open cabinets or fitted with runners for GN containers, 40 or 60 cm doors, 40 and 60 cm drawers and heating kit for 40 and 80 cm modules with temperature control from 50 to 90 °C.

Refrigerated bases

Space, perfectly organized

The Star 90 series offers a wide range of refrigerated bases with drawers that optimize space and facilitate working operations.

I have everything at the right temperature at my fingertips

Strengths and benefits

Refrigerated bases are ideal for creating an **ergonomic, efficient workstation** that allows chefs to have everything to hand.

They are ventilated **to guarantee uniform temperature** and the right degree of humidity. Moreover, they ensure rapid temperature recovery after each drawer opening.

They are available in a refrigerator version (-2 °C/+ 8 °C) for the conservation and storage of fresh food, and in a freezer version (-15 °C/-20 °C) for conservation and storage of frozen food.

All refrigerated bases can also be installed on masonry plinths.

Technical details

Designed to support up to 120 cm wide top units.

Made of Aisi 304 18/10 stainless steel, with 50 mm thick, CFC and HCFC-free polyurethane foam insulation.

They are available in both refrigerated and freezer versions, with two removable drawers on stainless steel telescopic runners.

The GN 2/1 capacity provides ample storage and easy access.

Ventilated refrigeration with electronic temperature control.

Electronic defrost for the freezer version and shut-down defrost for the refrigerated version.

Accessories and finishes

Style in every detail

Star 90 offers a wide variety of intelligent solutions and finishes to complete and personalise cooking blocks.

Strengths and benefits
An extensive range of reliable, top-quality accessories is available for customising Star 90 to specific needs.

To enhance the design of your kitchen, Star 90 offers a **wide choice of fine finishes**, including scratch-resistant painted coatings in all RAL colours and seamless one-piece worktops. Side-finishing elements of panels and corners in stainless steel create an elegant look.

For an **even more functional** kitchen, Mareno offers portioning tops, perimeter rails, plinths, pan stand grilles, water column.

Hollow core doors fitted with return springs are available on request.

Technical details
All accessories are in Aisi 304 stainless steel.

Technical data

Key

Mod	Models		Chromed-mixed hotplate	mm	Cooking surface	S	Static oven
mm	Outside dimensions		Grooved hotplate	kW	Power on the cooking surface	V	Fan oven
V/Hz	Power supply	Ac	Steel		Drawers		Temperature
kW	Electric output	Cr	Chrome-plated	mm	Oven internal dimensions		Direct heating
kW	Gas output	Duplex	Duplex / Mild steel		Electric oven output		Indirect heating
	N° of cooking areas		Wells nr.		Gas oven output		Stands
	Smooth hotplate	lt	Well capacity	GN	GN oven size		Open cupboards
	Chromed hotplate	mm	Well size		N° of cooking areas	H2	Open cupboards H2
	Mixed hotplate	GN	GN well size	kW	Output of cooking areas		

Gas ranges and hobs

Mod	mm	kW			S	V	mm	GN	V/Hz	kW	kW
NC9FE8G28	800-900-870h.	3x6kW - 1x10kW	6		•	-	570x690x300h.	GN2/1	V400-3N/50-60Hz	6	28
NC9FEV8G28	800-900-870h.	3x6kW - 1x10kW	6		-	•	570x690x300h.	GN2/1	V400-3N/50-60Hz	6,08	28
NC9FG8G32	800-900-870h.	4x6kW		8	•	-	570x690x300h.	GN2/1			32
NC9FG8G36	800-900-870h.	3x6kW - 1x10kW		8	•	-	570x690x300h.	GN2/1			36
NC9FG8G48	800-900-870h.	4x10kW		8	•	-	570x690x300h.	GN2/1			48
NC9FE12G44	1200-900-870h.	4x6kW - 2x10kW	6		•	-	570x690x300h.	GN2/1	V400-3N/50-60Hz	6	44
NC9FEV12G44	1200-900-870h.	4x6kW - 2x10kW	6		-	•	570x690x300h.	GN2/1	V400-3N/50-60Hz	6,08	44
NC9FG12G52	1200-900-870h.	4x6kW - 2x10kW		8	•	-	570x690x300h.	GN2/1			52
NC9FG16G72	1600-900-870h.	6x6kW - 2x10kW		8+8	•		570x690x300h.	GN2/1			72
NC94G16	400-900-250h.	1x6kW - 1x10kW									16
NC94G20	400-900-250h.	2x10kW									20
NC98G28	800-900-250h.	3x6kW - 1x10kW									28
NC98G40	800-900-250h.	4x10kW									40
NC912G44	1200-900-250h.	4x6kW - 2x10kW									44

Maxi oven

Mod	mm	kW			S	mm	GN	V/Hz	kW	kW
NBF912GH	1200-900-870h.	-		12	•	975x695x390h.	930x620			12
NC9FGM12G	1200-900-870h.	4x6kW - 2x10kW		12	•	975x695x390h.	930x620			56
NC9FGMG12G	1200-900-870h.	4x6kW - 2x10kW	4,5	12	•	975x695x390h.	930x620	V230/50-60HZ - V230-3N/50-60Hz - V400-3N/50-60Hz	4,5	56

Gas wok ranges

Mod	mm	kW	kW
NW96G10	600-900-870h.	1x10kW	10
NW96G14	600-900-870h.	1x14kW	14
NW910G20	1000-900-870h.	2x10kW	20
NW910G28	1000-900-870h.	2x14kW	28

Solid tops

Mod	mm	mm		kW		S	V	mm	GN	V/Hz	kW
NCT9FE8E	800-900-870h.	720x720	4	4x4kW	6	•	-	570x690x300h	GN2/1	V400-3N/50-60Hz	22
NCT9FEV8E	800-900-870h.	720x720	4	4x4kW	6	-	•	570x690x300h	GN2/1	V400-3N/50-60Hz	22,08
NCT9FE8E2	800-900-870h.	720x720	4	4x4kW	6	•	-	570x690x300h	GN2/1	V230-3/50-60Hz	22
NCT94E	400-900-250h.	320x700	2	2x4kW						V400-3N/50-60Hz	8
NCT94E2	400-900-250h.	320x700	2	2x4kW						V230-3/50-60Hz	8
NCT98E	800-900-250h.	720x720	4	4x4kW						V400-3N/50-60Hz	16
NCT98E2	800-900-250h.	720x720	4	4x4kW						V230-3/50-60Hz	16

Solid tops and Simple service

Mod	mm	kW	mm		kW		S	V	mm	GN	kW
NT9FG8G	800-900-870h.	11	780x700	1		8	•	-	570x690x300h		19
NT9FG12G	1200-900-870h.	11	780x700	2	1x6kW - 1x10kW	8	•	-	570x690x300h	GN2/1	35
NT98G	800-900-250h.	11	780x700	1							11
NS9FG8GD	800-900-870h.	7	385x700	2	1x6kW - 1x10kW	8	•	-	570x690x300h	GN2/1	31
NS98GD	800-900-250h.	7	385x700	2	1x6kW - 1x10kW						23

Electric ranges and hobs

Mod	mm			S	V	mm	GN	V/Hz	kW
NC9FE8E	800-900-870h.	4x(300x300)	6	•	-	575x690x300h.	GN2/1	V400-3N/50-60Hz	22
NC9FEV8E	800-900-870h.	4x(300x300)	6	-	•	575x690x300h.	GN2/1	V400-3N/50-60Hz	22,08
NC9FE8E2	800-900-870h.	4x(300x300)	6	•	-	575x690x300h.	GN2/1	V230-3/50-60Hz	22
NC9FEV8E2	800-900-870h.	4x(300x300)	6	-	•	575x690x300h.	GN2/1	V230-3/50-60Hz	22,08
NC94E	400-900-250h.	2x(300x300)						V400-3N/50-60Hz	8
NC94E2	400-900-250h.	2x(300x300)						V230-3/50-60Hz	8
NC98E	800-900-250h.	4x(300x300)						V400-3N/50-60Hz	16
NC98E2	800-900-250h.	4x(300x300)						V230-3/50-60Hz	16

Glass ceramic ranges and hobs

Mod	mm	mm		kW		S	V	mm	GN	V/Hz	kW
NV9FE8E	800-900-870h.	750x700	270x270	4x4kW	6	•	-	570x690x300h.	GN2/1	V400-3N/50-60Hz	22
NV9FEV8E	800-900-870h.	750x700	270x270	4x4kW	6	-	•	570x690x300h.	GN2/1	V400-3N/50-60Hz	22,08
NV9FE8E2	800-900-870h.	750x700	270x270	4x4kW	6	•	-	570x690x300h.	GN2/1	V230-3/50-60Hz	22
NV94E	400-900-250h.	350x700	270x270	2x4kW						V400-3N/50-60Hz	8
NV94E2	400-900-250h.	350x700	270x270	2x4kW						V230-3/50-60Hz	8
NV98E	800-900-250h.	750x700	270x270	4x4kW						V400-3N/50-60Hz	16
NV98E2	800-900-250h.	750x700	270x270	4x4kW						V230-3/50-60Hz	16

Induction hobs

Mod	mm		kW	V/Hz	kW
NI94TE	400-900-250h.	2xØ280	2x5kW	V400-3/50Hz	10
NI98TE	800-900-250h.	4xØ280	4x5kW	V400-3/50Hz	20
NITC94TE	400-900-250h.	2x(260x283)	2x7kW	V400-3/50Hz	14
NITC98TE	800-900-250h.	4x(260x283)	4x7kW	V400-3/50Hz	28
NIW94TE **WOK**	400-900-250h.	1xØ300	1x5kW	V400-3/50Hz	5

Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW	kW
NFT94EL	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT94EL2	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V230-3/50-60Hz	7,5	
NFT94ELC	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT94ELC2	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1	V230-3/50-60Hz	7,5	
NFT94ELO	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT94ER	400-900-250h.	•	-	345x700	-	-	-	-	•	-	1	V400-3N/50-60Hz	7,5	
NFT96EL	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	10,5	
NFT96EL2	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1	V230-3/50-60Hz	10,5	
NFT96ELC	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	10,5	
NFT96ELC2	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1	V230-3/50-60Hz	10,5	
NFT96EM	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1	V400-3N/50-60Hz	10,5	
NFT96EM2	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1	V230-3/50-60Hz	10,5	
NFT96EMC	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1	V400-3N/50-60Hz	10,5	
NFT96EMC2	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1	V230-3/50-60Hz	10,5	
NFT98EL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15	
NFT98EL2	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V230-3/50-60Hz	15	
NFT98ELC	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2	V400-3N/50-60Hz	15	
NFT98ELC2	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2	V230-3/50-60Hz	15	
NFT98ELO	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15	
NFT98EM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2	V400-3N/50-60Hz	15	
NFT98EM2	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2	V230-3/50-60Hz	15	
NFT98EMC	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2	V400-3N/50-60Hz	15	
NFT98EMC2	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2	V230-3/50-60Hz	15	
NFT912EL	1200-900-250h.	•	-	1135x700	•	-	-	-	-	-	3	V400-3N/50-60Hz	22,5	
NFT912ELC	1200-900-250h.	-	•	1135x700	-	•	-	-	-	-	3	V400-3N/50-60Hz	22,5	
NFT912EM	1200-900-250h.	•	-	1135x700	-	-	•	-	-	-	3	V400-3N/50-60Hz	22,5	
NFT912EMC	1200-900-250h.	-	•	1135x700	-	-	-	•	-	-	3	V400-3N/50-60Hz	22,5	
NFT94GL	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1			7
NFT94GR	400-900-250h.	•	-	345x700	-	-	-	-	•	-	1			7
NFT94GTLC	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1			10,5
NFT94GTLO	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1			10,5
NFT94GTRC	400-900-250h.	-	•	345x700	-	-	-	-	-	•	1			10,5
NFT96GL	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1			11
NFT96GLC	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1			11
NFT96GM	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1			11
NFT96GMC	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1			11
NFT98GL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2			14
NFT98GM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2			14
NFT98GR	800-900-250h.	•	-	745x700	-	-	-	-	•	-	2			14
NFT98GTL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2			21
NFT98GTLC	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2			21
NFT98GTLO	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2			21
NFT98GTM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2			21
NFT98GTMC	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2			21

Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW	kW
NFT98GTR	800-900-250h.	•	-	745x700	-	-	-	-	•	-	2			21
NFT912GTL	1200-900-250h.	•	-	1135x700	•	-	-	-	-	-	3			31,5
NFT912GTLC	1200-900-250h.	-	•	1135x700	-	•	-	-	-	-	3			31,5
NFT912GTM	1200-900-250h.	•	-	1135x700	-	-	•	-	-	-	3			31,5
NFT912GTMC	1200-900-250h.	-	•	1135x700	-	-	-	•	-	-	3			31,5

Fryers

Mod	mm		lt	V/Hz	kW	kW
NF94E10	400-900-250h.	1	10	V400-3N/50-60Hz	9	
NF94E102	400-900-250h.	1	10	V230-3/50-60Hz	9	
NF94E15	400-900-870h.	1	15	V400-3N/50-60Hz	12	
NF94E152	400-900-870h.	1	15	V230-3/50-60Hz	12	
NF94E22	400-900-870h.	1	22	V400-3N/50-60Hz	18	
NF94E222	400-900-870h.	1	22	V230-3/50-60Hz	18	
NF94E22K	400-900-870h.	1	22	V400-3N/50-60Hz	18	
NF94E222K	400-900-870h.	1	22	V230-3/50-60Hz	18	
NF96E10	600-900-250h.	2	10+10	V400-3N/50-60Hz	18	
NF96E102	600-900-250h.	2	10+10	V230-3/50-60Hz	18	
NF98E15	800-900-870h.	2	15+15	V400-3N/50-60Hz	24	
NF98E152	800-900-870h.	2	15+15	V230-3/50-60Hz	24	
NF98E22	800-900-870h.	2	22+22	V400-3N/50-60Hz	36	
NF98E222	800-900-870h.	2	22+22	V230-3/50-60Hz	36	
NF98E22K	800-900-870h.	2	22+22	V400-3N/50-60Hz	36	
NF98E222K	800-900-870h.	2	22+22	V230-3/50-60Hz	36	
NF94G15	400-900-870h.	1	15			14
NF94G15T	400-900-870h.	1	15			14
NF94G23	400-900-870h.	1	23			21
NF94G23K	400-900-870h.	1	23	V230/50-60Hz	0,1	23
NF96G10	600-900-870h.	2	10+10			20
NF98G15	800-900-870h.	2	15+15			28
NF98G15T	800-900-870h.	2	15+15			28
NF98G23	800-900-870h.	2	23+23			42
NF98G23K	800-900-870h.	2	23+23	V230/50-60Hz	0,1	46

Grills

Mod	mm		mm	V/Hz	kW	kW
NG94EP	400-900-870h.	1	316x627	V400-3N/50-60Hz	9,9	
NG98EP	800-900-870h.	2	632x627	V400-3N/50-60Hz	19,8	
NGW94E	400-900-250h.	1	270x640	V400-3N/50-60Hz	5,42	
NGW98E	800-900-250h.	2	545x640	V400-3N/50-60Hz	10,83	
NG94G	400-900-870h.	1	316x639			11
NG98G	800-900-870h.	2	632x639			22
NGT912G	1200-900-250h.	4	1080x535			32
NGPL94G	400-900-250h.	1	380x645			12,5
NGPL98G	800-900-250h.	2	780x645			12,5

Multipla

Mod	mm		mm	lt		V/Hz	kW
NVB96E	600-900-870h.	1	520x480x100h.	18	2	V400-3N/50-60Hz	8,1

Pasta cookers

Mod	mm		lt	mm	V/Hz	kW	kW
NPC94E	400-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	8,5	
NPC94E2	400-900-870h.	1	42	305x510x285h.	V230-3/50-60Hz	8,5	
NPC96E	600-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	9	
NPC96E2	600-900-870h.	1	42	305x510x285h.	V230-3/50-60Hz	9	
NPC98E	800-900-870h.	2	42+42	305x510x285h.	V400-3N/50-60Hz	17	
NPC98E2	800-900-870h.	2	42+42	305x510x285h.	V230-3/50-60Hz	17	
NPC94G	400-900-870h.	1	42	305x510x285h.	V230/50-60Hz	0,1	14
NPC94GM	400-900-870h.	1	42	305x510x285h.			14
NPC96G	600-900-870h.	1	42	305x510x285h.	V230/50-60Hz	0,1	14
NPC98G	800-900-870h.	2	42+42	305x510x285h.	V230/50-60Hz	0,2	28
NPC98GM	800-900-870h.	2	42+42	305x510x285h.			28
NM9SCP	150-900-870h.	-	-	-	V230/50-60Hz	0,07	

Tilting bratt pans

Mod	mm	AC	Duplex	lt	mm	V/Hz	kW	kW
NBR98EF	800-900-870h.	•	-	80	770x710x200h.	V400-3N/50-60Hz	9	
NBR98EF2	800-900-870h.	•	-	80	770x710x200h.	V230-3/50-60Hz	9	
NBR98EFM	800-900-870h.	•	-	80	770x710x200h.	V400-3N/50Hz	9	
NBR98EI	800-900-870h.	-	•	80	770x710x200h.	V400-3N/50-60Hz	9	
NBR98EI2	800-900-870h.	-	•	80	770x710x200h.	V230-3/50-60Hz	9	
NBR98EIM	800-900-870h.	-	•	80	770x710x200h.	V400-3N/50Hz	9	
NBR912EFM	1200-900-870h.	•	-	120	1170x710x200h.	V400-3N/50Hz	13,5	
NBR912EIM	1200-900-870h.	-	•	120	1170x710x200h.	V400-3N/50Hz	13,5	
NBR98GF	800-900-870h.	•	-	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR98GFM	800-900-870h.	•	-	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR98GI	800-900-870h.	-	•	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR98GIM	800-900-870h.	-	•	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR912GFM	1200-900-870h.	•	-	120	1170x710x200h.	V230-3/50Hz	0,2	24
NBR912GIM	1200-900-870h.	-	•	120	1170x710x200h.	V230-3/50Hz	0,2	24

Boiling pans

Mod	mm	lt	mm			V/Hz	kW	kW
NPD98E10	800-900-870h.	100	Ø565x437h.	•	-	V400-3N/50-60Hz	12	
NPD98E102	800-900-870h.	100	Ø565x437h.	•	-	V230-3/50Hz	12	
NPD98E15	800-900-870h.	150	Ø595x597h.	•	-	V400-3N/50-60Hz	12	
NPI96E5	600-900-870h.	50	Ø396x498h.	-	•	V400-3N/50-60Hz	9,8	
NPI96E5V	600-900-870h.	50	Ø396x498h.	-	•	V400-3N/50-60Hz	9,8	
NPI98E10	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21	
NPI98E10V	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21	
NPI98E102	800-900-870h.	100	Ø595x448h.	-	•	V230-3/50Hz	21	
NPI98E15	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21	
NPI98E15V	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21	
NPI98E152	800-900-870h.	150	Ø595x608h.	-	•	V230-3/50Hz	21	
NPD96G5	600-900-870h.	50	Ø396x465h.	•	-	V230-50Hz	0,2	10
NPD98G10	800-900-870h.	100	Ø565x437h.	•	-	V230-50Hz	0,2	21
NPD98G15	800-900-870h.	150	Ø595x597h.	•	-	V230-50Hz	0,2	24
NPD98G15A	800-900-870h.	150	Ø595x597h.	•	-	V230-50Hz	0,3	24
NPI96G5	600-900-870h.	50	Ø396x498h.	-	•	V230-50Hz	0,3	10,5
NPI96G5V	600-900-870h.	50	Ø396x498h.	-	•	V230-50Hz	0,3	10,5
NPI98G10	800-900-870h.	100	Ø595x448h.	-	•	V230-50Hz	0,3	21
NPI98G10V	800-900-870h.	100	Ø595x448h.	-	•	V230-50Hz	0,3	21
NPI98G14	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24
NPI98G14V	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24
NPI98G14A	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24
NPI98G14AV	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24

Bain-marie and hot container

Mod	mm		mm	GN	V/Hz	kW	kW
NB94E	400-900-250h.	1	687x386x170h.	GN1/1+1/3	V230/50-60Hz	1,8	
NB98E	800-900-250h.	1	687x748x170h.	2xGN1/1+1/3	V400-3N/50-60Hz	5,4	
NB98E2	800-900-250h.	1	687x748x170h.	2xGN1/1+1/3	V230-3/50-60Hz	5,4	
NB94G	400-900-250h.	1	687x386x170h.	GN1/1+1/3			3
NB98G	800-900-250h.	1	687x748x170h.	2xGN1/1+1/3			6
NSP94E	400-900-250h.	1		GN1/1	V230/50-60Hz	2	

Base Units

Mod	mm			H2
NBC94	400-625-660h.	•	-	-
NBC96	600x625x660h.	•	-	-
NBC98	800x625x660h.	•	-	-
NBC912	1200x625x660h.	•	-	-
NBC916	1600x625x660h.	•	-	-
NBV92	200x765x620h.	-	•	-
NBV94	400x765x620h.	-	•	-
NBV96	600x765x620h.	-	•	-
NBV98	800x765x620h.	-	•	-
NBV98P	800x765x620h.	-	•	-
NBV912	1200x765x620h.	-	•	-
NBV912P	1200x765x620h.	-	•	-
NBVH94	400x765x620h.	-	-	•
NBVH96	800x765x620h.	-	-	•
NBVH98	400x765x620h.	-	-	•

Neutral units

Mod	mm	
NEN92	200-900-250h.	-
NEN94	400-900-250h.	-
NEN94C	400-900-250h.	•
NEN96	600-900-250h.	-
NEN96C	600-900-250h.	•
NEN98	800-900-250h.	-
NEN98C	800-900-250h.	•

Refrigerated bases

Mod		mm	mm	Kg	m³	Lt.	V/Hz	kW
BR910TNN	-2°+8°C	1000-840-590h.	570X680X340h.	110	0,71	132	V230/50-60Hz	0,25
BR910BT	-15°-20°C	1000-840-590h.	570X680X340h.	120	0,71	132	V230/50-60Hz	0,5
BR912TNN	-2°+8°C	1200-840-590h.	770X680X340h.	155	0,71	178	V230/50-60Hz	0,49
BR912BT	-15°-20°C	1200-840-590h.	770X680X340h.	165	0,71	178	V230/50-60Hz	0,6

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