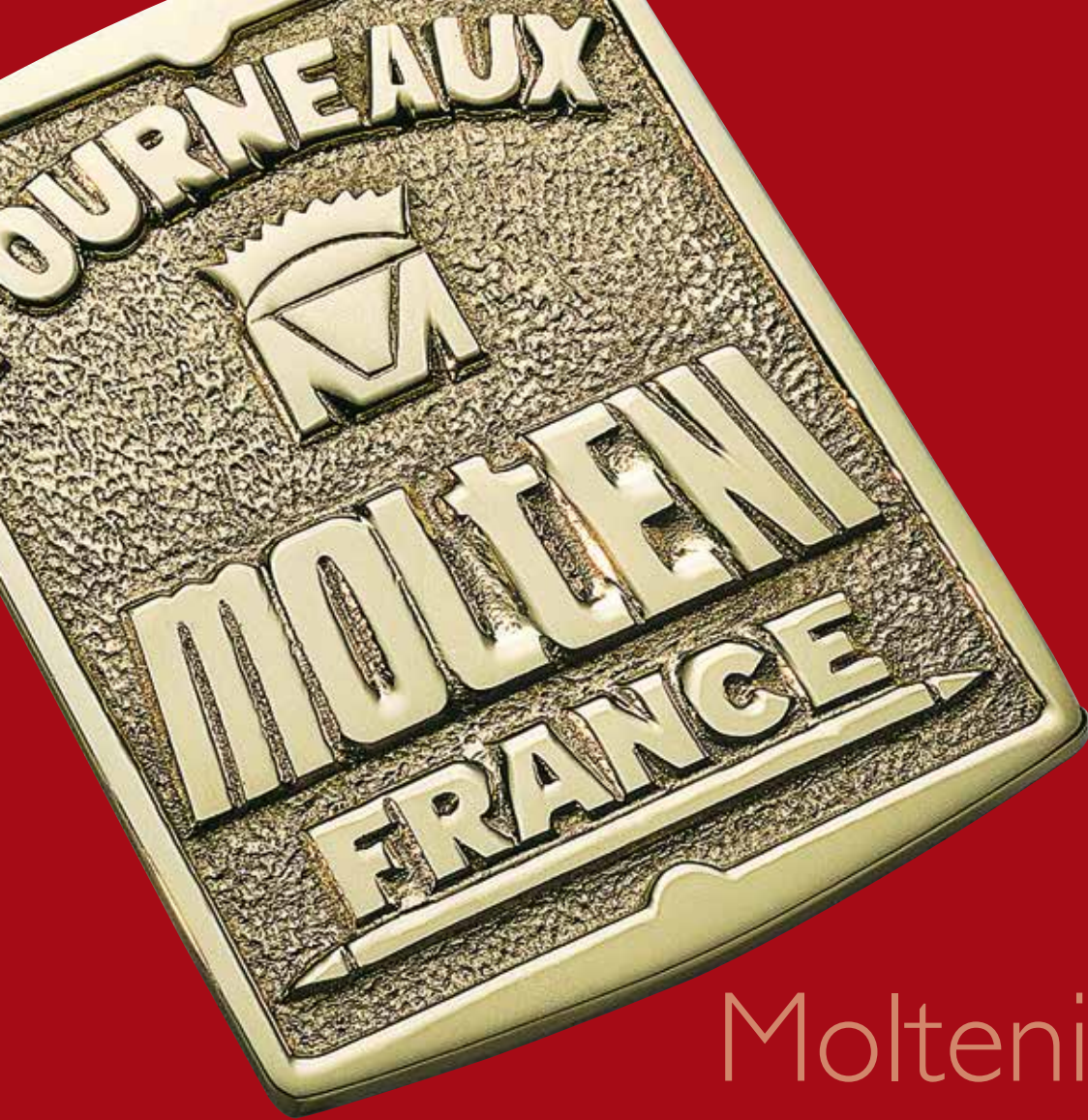




Molteni, the Allure of Tradition.





# Molteni: Unique

A symbiosis of traditional stoves and the most advanced technologies,

Molteni is the instrument used by the virtuosi of great cooking. These

unique creations have been made to measure for you for nearly 80 years.





# Like an Exclusive Dish.

For more than 80 years Molteni's small factory has produced unrivalled masterpieces, just like an artist's workshop. Molteni ranges are the ones that

make Europe's and the world's great restaurants truly great. A Molteni is a product of rare beauty and modernity, despite years of history behind it.

The Molteni range in fact belongs to the past in its taste for the "hand-crafted" achieved with the precision and sartorial flair of a fashion designer, but also to the future, thanks to construction techniques still unsurpassed today.

Another motto consistently applied to the Molteni is that no

two appliances are the same. This, because each one is studied and designed together with the chef who will use it, thus reflecting the chef's personal tastes and preferences.

Each project begins like a conversation between friends, a useful exchange of ideas where the chef brings all his desires and expertise into focus. The designers then draft a design, which is brought to life by the expert hands of highly skilled craftsman.



# Molteni: the myth, the legend.

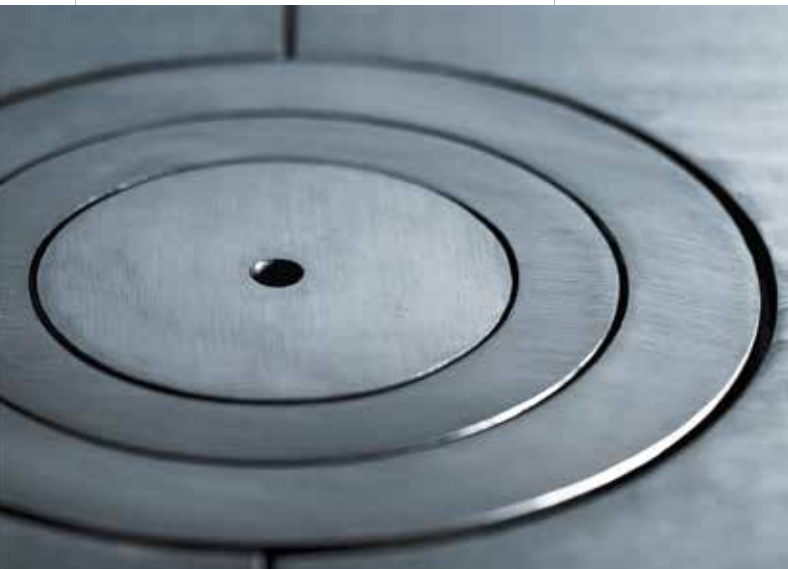
Describing a Molteni is almost superfluous because, like all objects that transcend reality to become a legend in their time, it has a self-expressive language all of its own.

The great chefs know this language to perfection because it is their own; one which speaks of creativity, taste, an awareness of the perfect combination and a meticulous attention to detail. Culinary creativity with Molteni is a uniquely satisfying experience. But not all of its strengths are based on stylish looks alone. A Molteni would not be the legend it

is today, if it had not been built to stand the test of time. In fact, a Molteni range will work non-stop at the highest levels of performance for years and years. Its hand-finishings will always shine, its cast bronze fittings will always gleam, the cooking functions will unleash all their power. To the satisfaction of composing, of performing on a legendary piano, is now added the certainty of reconstructing, at each recital, the harmony of flavours, the genius of the artist.

*Each appliance is a unique piece built to a chef's specific requirements down to the smallest detail.*





# Molteni, myth and

top will be organized as one wishes, for power by gas or by electricity. The ovens, open bays or bays with doors, neutral or hot cupboards can be built in under the work top.

At last, nothing remains but to decorate the ensemble with a magnificent gamut of colours: enamel or epoxy, chrome, stainless steel, brass, matt or glossy finishes; all variations are available to turn this dream stove into reality.



The chef designs his stove in line with his preferences, his type of cooking and his specialities, by selecting his instruments from among more than a dozen families of functions. Classical ranges with judiciously orchestrated

improvisations, anything can be created on a traditional stove or a simple range top. The ergonomics, repeatedly re-thought, will help to make movements simple, the score easier to play, more assured for its players.

The cooking functions of the work



reality.



The Chef will be able to add new cooking technologies to traditional functions: induction plate, plancha, wok, ... Molteni has anticipated everything

in order to satisfy the Chef and his customers. Their dreams have become daily realities. To help some dreams become reality more quickly, Molteni has

designed "standard" stoves with the same concern for perfection as that used for "tailored" stoves, unique works.



# Molteni: the gourmets'



Molteni is dedicating a range of “standard” ovens to all those gourmets in whom the pursuit of flavours is a passion. The **Professionnel 120** has a solid top with temperatures ranging from 100 °C to 350 °C, an oven and two burners.

The **145 Professionnel Evolution** has a standard configuration featuring one solid top, two open burners but can be customized with a further two burners or a fry top of 9 kW. Other models of stoves, rotisseries, salamanders and any accessories

are available in the Molteni tradition.

Find out about their features by requesting the corresponding data sheets from us.





dream.



## Professionnel 120

External dimensions:  
W 1200 x D 700 x H 900 mm  
Weight: 380 kg



Composition	Output (kW)
• 2 open burners under enamelled cast iron grid 500 x 250 mm	5.8 + 5.8
• Rapid gas hotplate in cast iron 600 x 400 mm	8.5
• Static gas oven GN 1/1, 540 x 310 x 500 mm	8
On request:	
• Static electric oven GN 1/1, 540 x 310 x 500 mm	5

## Professionnel 145 Evolution

External dimensions:  
W 1450 x D 700 x H 900 mm  
Weight: 400 kg



Composition	Output (kW)
• 2 open burners in enamelled or epoxy cast iron 500 x 250 mm	5.8 + 5.8
• Rapid solid top range in cast iron gas powered 500 x 400 mm	7
• Static gas oven GN 1/1, 540 x 310 x 500 mm	8
On request:	
• Static electric oven GN 1/1, 540 x 310 x 500 mm	5
• 2 small burners 500 x 250 mm	5.8 + 5.8
• Smooth or ribbed chrome fry top, electric 400 x 315 mm	3.6
• Large burner 300 x 300 mm	9.3

## G 140

External dimensions:  
W 1400 x D 800 x H 900 mm  
Weight: 425 kg



Composition	Output (kW)
• 2 open burners with cast iron pan support 650 x 300 mm	9.3 + 9.3
• or 2 low power burners 650 x 300 mm	2 + 5.8
• Rapid solid top range in cast iron 860 x 500 mm	10.5
• Gas oven GN 2/1, 540 x 310 x 700 mm	9
On request:	
• Electric oven GN 2/1, 540 x 310 x 700 mm	7

## G 200 Evolution

External dimensions:  
W 2000 x D 800 x H 900 mm  
Weight: 500 kg



Composition	Output (kW)
• 2 burners with cast iron pan support 650 x 300 mm	9.3 + 9.3
• alternative, 2 low power burners 650 x 300 mm	5.8 + 5.8
• Cast iron solid top range 860 x 500 mm	10.5
• Static gas oven GN 2/1, 540 x 310 x 700 mm	9
On request:	
• Static electric oven GN 2/1, 540 x 310 x 700 mm	7
<b>Extra function A:</b>	
• Electric heating top 50 dm <sup>2</sup>	1
• Electric hot cupboard 350 x 465 x 700	1.5
<b>Extra function B:</b>	
• 2 open burners under cast iron griddle 650 x 300	5.8 + 9.3
• Open cupboard 300 x 465 x 700	700
<b>Extra function C:</b>	
• Electric smooth or ribbed griddle 15 dm <sup>2</sup> , 400 x 300	4.8
• Electric hot cupboard 350 x 465 x 700	1.5
<b>Extra function D:</b>	
• Electric bar grid on water tank 18 dm <sup>2</sup> , 440 x 405	7.3
• Open cupboard 350 x 400 x 700	
<b>Extra function E:</b>	
• Electric fryer 8/10 liters	7.2
• Technical cupboard 340 x 410 x 700	

## Rôtissoire 425

External dimensions:  
W 820 x D 425 x H 800 mm  
Weight: 90 kg



### Composition

- 1 hearth 480 x 360 mm with:
- 2 horizontal flat spits
- 2 vertical spits

#### Gas model

- Ribbed cast-iron hearth with ceramic fibre wicks
- Steel ramp burner
- Pilot flight and safety thermocouple on all burners
- Gas power: 7 kW
- Spark ignition - 230 V
- Electric power: 0,1 kW

#### Electrical model

- Ribbed cast-iron hearth
- Infrared heating element
- Controlled by "on/off" switch
- Total electric power: 5,0 kw - 230 V

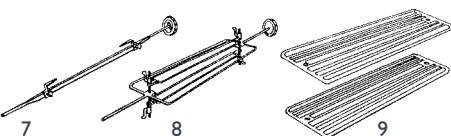
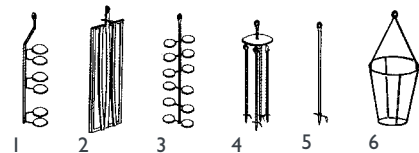
### Accessories Rôtissoire 640

#### Vertical skewers

- (1) For eggs
- (2) For turbot
- (3) For sausages
- (4) Turn-style with 4 skewers
- (5) Square spit
- (6) For lobsters

#### Horizontal skewers

- (7) Flat
- (8) Star
- (9) For fish



## Rôtissoire 640

External dimensions: ref. table  
Weight: ref. table



### Composition

	Type A	Type B
Gas	Electr.	Gas
Electr.		Electr.

#### RO IFD (1 double hearth)

Dimensions: W 1140 or 1620 x D 640 x H 900 mm

• Number of horizontal spits	2	2
• Number of vertical spits	5	8
• Number of transmission chains	3	3
• Useful length of the hearth (mm)	730	1210
• Heating power - 230V (kW)	12 7.5	21.5 12.5
• Weight (kg)	180	250

#### RO IFD+IFS (1 double hearth + 1 single hearth)

Dimensions: W 1140 or 1670 x D 640 x H 1200 mm

• Number of horizontal spits	3	3
• Number of vertical spits	5	8
• Number of transmission chains	4	6
• Useful length of the hearth (mm)	730	1210
• Heating power - 230V (kW)	20 12	33 20
• Weight (kg)	210	275

#### RO 2FD (2 double hearths)

Dimensions: W 1190 or 1670 x D 640 x H 1350 mm

• Number of horizontal spits	4	4
• Number of vertical spits	5	8
• Number of transmission chains	6	6
• Useful length of the hearth (mm)	730	1210
• Heating power - 230V (kW)	24 15	42 25
• Weight (kg)	235	300

#### RO 2FD+IFS (2 double hearths + 1 single hearth)

Dimensions: W 1240 or 1720 x D 640 x H 1685 mm

• Number of horizontal spits	5	5
• Number of vertical spits	5	8
• Number of transmission chains	7	8
• Useful length of the hearth (mm)	730	1210
• Heating power - 230V (kW)	32 20	54 33
• Weight (kg)	330	400

#### Gas model

- Ribbed cast-iron hearth with ceramic fibre wicks
- Steel ramp burner
- Pilot flight and safety thermocouple on all burners
- Spark ignition - 230V

#### Electrical model

- Ribbed cast-iron hearth
- Infrared heating element
- Controlled by "on/off" switch

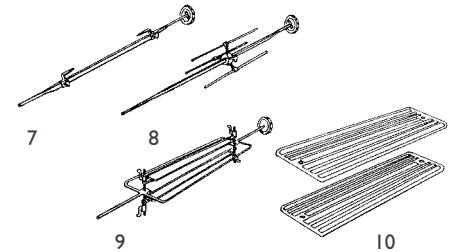
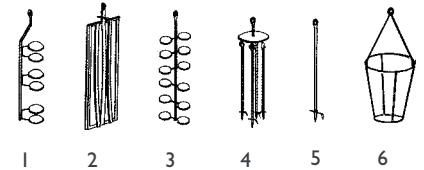
## Accessories Rôtissoire 640

#### Broches verticales

- (1) For eggs
- (2) For turbot
- (3) For sausages
- (4) Turn-style with 4 skewers
- (5) Square spit
- (6) For lobsters

#### Broches Horizontales

- (7) Flat
- (8) Star
- (9) Clamp
- (10) For fish



## Salamandre

Overall dimensions:  
W 864 x D 555 x H 450 mm  
Useful dimensions:  
W 790 x D 400 mm - Weight: 50 kg



### Technical details

- Appliance to be put on a shelf
- Stainless steel finish
- Stainless steel and chromium fittings
- Access by 4 sides
- Adjustable heating top
- Tray with removable grid and dripping-pan
- Useful dimension of the tray: 790 x 400 mm

#### Gas model

- Radiant burner
- Pilot light and safety thermocouple on all burners
- Spark ignition - 230 V
- Gas power: 8,5 kW

#### Electrical model

- Infrared heating element
- Control by a 3 positions switch
- Total electric power: 6,0 kW - 230 or 400 V



[www.molteni.com](http://www.molteni.com)

We are part of the Electrolux family. Share more of our thinking at [www.electrolux.com](http://www.electrolux.com)