



“ It’s easy to be  
a great chef  
with PLA.NET...”

PLANCHA - BARBECUE

# Why choose A GAS COOKTOP

## CONVENIENT

**Would you like to cook outdoors every day, and not only on the weekend? Not only in summer?**

**And also on your terrace?**

With the PLA.NET gas or electric cooktop you can prepare various types of food in no time at all. The cooktop heats up quickly and lets you cook food quickly or slowly by simply adjusting the power. Therefore, you can use it in summer and winter, in the company of friends and family. What's more, steam is only produced from the food that is being cooked, no fat on the fire and therefore no unpleasant smoke for the neighbours if used on the terrace/balcony of your apartment.

## TASTY

**Do you enjoy the real taste of food, only adding the aromas you want?**

With the PLA.NET stainless steel products you can cook different types of food simultaneously or switch from meat to fish or another food by simply removing the cooking residues. Stainless steel does not absorb odours, so the flavours of the food are preserved.





# HEALTHY

## Can one type of cooking be healthier than another?

With PLA.NET, the flame or electrical resistance is well protected inside a combustion chamber, which directly heats the plate with little heat dispersion and therefore, lower consumption. Furthermore, the fat and cooking residues fall into a removable tray. This means no flames, no carbonised food, no unburned gas in contact with the food which remains protected and cooked on the cooktop.

# DIETETIC

## Do you want to stay in shape without giving up flavour?

The PLA.NET gas cooktop does not require the use of additional oil or fat, allowing to cook any type of dish: meat, fish and seafood, vegetables, but also eggs, bacon, cheese and fruit. Not only for lunch and dinner, but also breakfast.





# DURABLE

**Are you looking for a barbecue that lasts the test of time?**

The PLA.NET Barbecue cooktops are professional, made in Italy in stainless steel with the highest quality standards to ensure a durable and easy-to-maintain product.



# CUSTOMISED

**Do you have little space? Or do you have a large garden? Or a porch where you can create an outdoor living space for cooking and eating in the company of friends and family?**

The PLA.NET gas cooktops are part of a modular system that allows you to build a custom barbecue, either freestanding or built-in or on a trolley, thanks to the wide range of customisations and accessories available.





# OASI Series



Art. IN.C.55 XLR-FDUAL

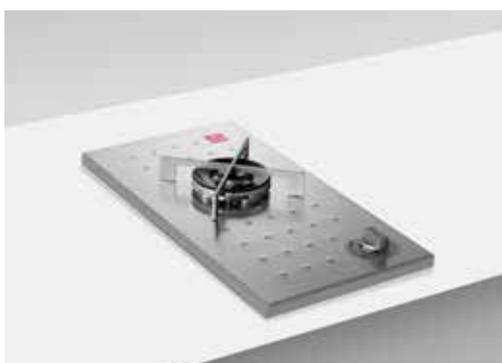


Art. IN. 55

The **OASI series from PLA.NET** features **built-in** design where the cooktop can be fit into customized holes in a counter or trolley, leaving only the upper part of the BBQ visible and perfectly integrating the BBQ into the surface on which it lies.

All the **components** are made of **304 stainless steel**, except for the **cover** which is in **316 stainless steel**.

**CERTIFICATION** CE (Europe) for household use.



Art. IN. F DUAL



Art. IN. FR-4LT



Art. IN. LAV - Art. SEGNO

## LPG Gas (butane/propane) or methane BBQ

### STRUCTURE

**A ) COOKING SURFACE:** 4 available sizes/solutions:

1 - **Art. 55 (53x40 cm):** completely smooth surface (XL) or smooth-lined (XLR) 5 mm thickness, or with lava stone kit (PL); heated by n. 2 wide range burners.

2 - **Art. 80 (79x40 cm):** completely smooth surface (XL) or 2/3 smooth 1/3 lined (XLR) 5 mm thickness, heated by n. 3 wide range burners.

3 - **Art. 80 mix:** combination of two cooking plates 26x40 cm and 53x40 cm. For measure 26 you can choose PL or XL solution, for measure 53 you can choose XL or XLR or PL solution.

4 - **Art. IN.C.55XL-FDUAL:** a 55 bbq and a dual-plate cooker housed in the same structure. This means space saving compared to having two separate items, with the possibility of customizing the size of the top.

### B ) PIEZOELECTRONIC IGNITION FITTED WITH P.G.S.

(art. 55, 80, 80mix, IN.C.55XL-FDUAL)

Press and turn the knob up to the minimum position. Keep it pressed for a few seconds until the burners lit up.

Adjust the flame up to the desired position (min-max).

**PIEZOELECTRONIC:** works with AA-Type 1,5 V battery with a knob that automatically opens and ignites the gas. The battery holder is under the barbecue.

**P.G.S. (PLA.NET GAS STOP):** security system that shuts off the gas if the flame goes off, for whatever reason.

**C ) CHIMNEY:** integrated.

**D ) OIL COLLECTING PAN:** removable integrated with the front panel.

The cooking surface is slightly inclined to facilitate the flow of grease into a removable oil collecting pan.

**E ) LID:** included, fit to be either removable or fixed by hinges.

**GAS BURNER** (Art. IN. FDUAL) features on page 26

**ELECTRIC FRYER** (Art. IN. FR-4LT) features on page 26

**SINK** (Art. IN. LAV)

Made of 304 stainless steel, basin 400x400 depth 200, equipped with drainage pipe and overflow pipe. Fitted with a hole for the fastening of the mixer tap.

**ELECTRICAL BBQ** (Art. IN. EL 60XL)

### STRUCTURE

**A ) COOKING SURFACE:** 1 size/solution:

Art. IN.EL.60 XL: same assembly as the EL60 basic bbq ( see WATT Series ), but proposed in flush-mounting version.

**B ) OIL COLLECTING PAN:** removable integrated with the front panel. The cooking surface is slightly inclined to facilitate the flow of grease into a removable oil collecting pan.

**C ) LID:** included, fit to be either removable or fixed by hinges.

OASI						
BBQ	GAS				other	ELECTRICAL 60
	80mix	80	55	55-Fdual		
Smooth		XL	XL	XL		XL
Smooth-lined		XLR	XLR	XLR		
Lava stone			PL			
Lava st./smooth	PL/XL					
Lava st./sm.-lined	PL/XLR					
Smooth/smooth	XL/XL					
Smooth/lava st.	XL/PL					
<b>Supports</b>						
1400 (CP)-(C3)					⊗	
1700 (CP)-(C3)					⊗	
2000 (CP)-(C3)					⊗	
<b>Stoves (F)</b>						
IN.FDual					⊗	
<b>Fryer</b>						
IN.FR-4LT					⊗	
<b>Sink</b>						
IN.LAV					⊗	
<b>Splash Guards</b>						
26/55	80	55 & 55PL	55			60
<b>S. Guards/SV</b>						
80mix	80	55 & 55PL	55			
<b>Mixer tap</b>						
					⊗	
<b>Lamp</b>						
					⊗	
<b>Pb cover</b>						
					⊗	



Art. IN.EL60 XL



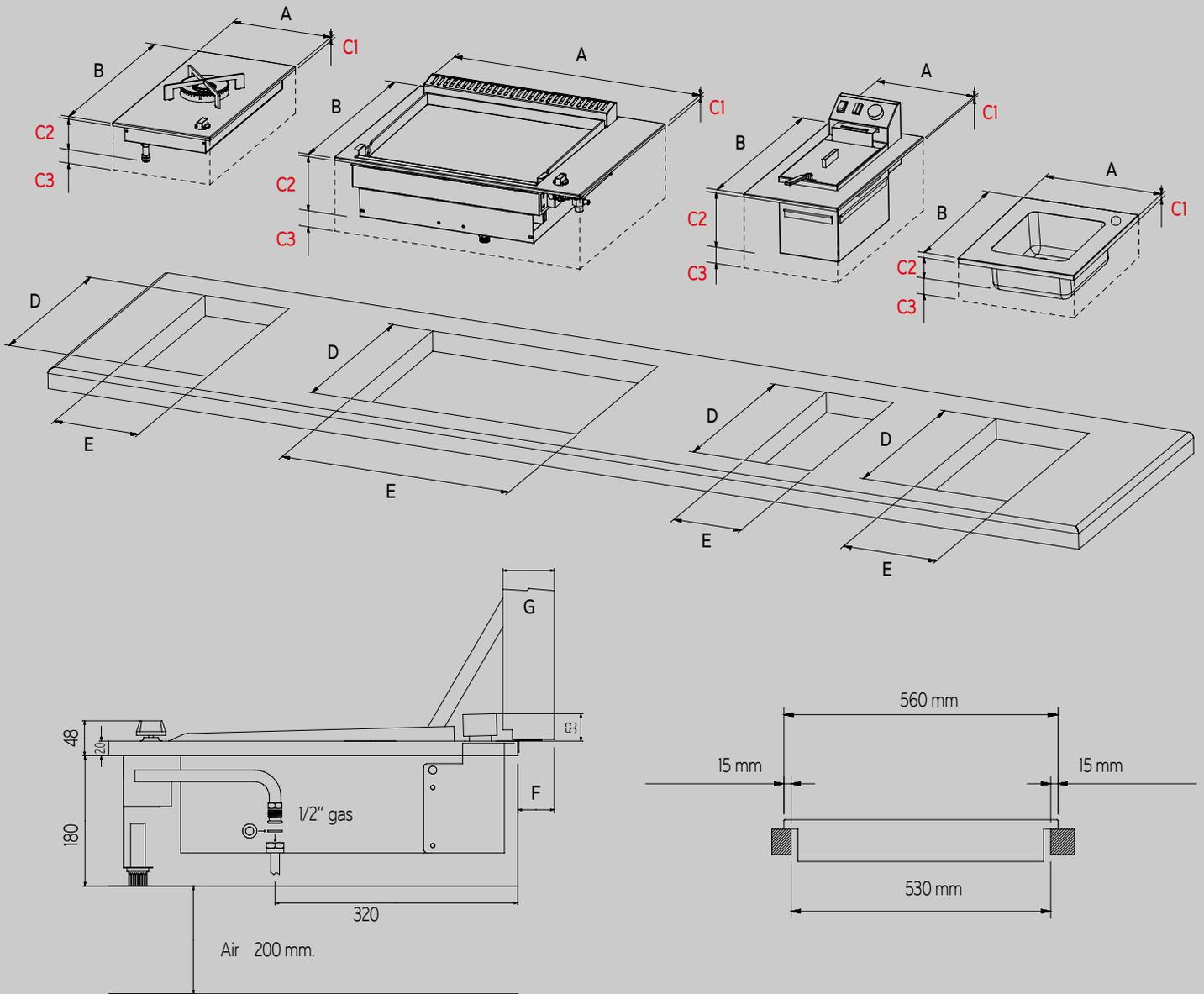
Art. IN. 55



Art. IN. PAR. SV



Art. PAR



Dimensions (mm.)	Bbq 80-80 mix	Bbq 55	Bbq 55+FD	Stove F. DUAL	Bbq EL 60	Fryer FR	Sink LAV
A	1030	730	850	290	810	290	590
B	560	560	560	560	525	560	560
C1	20	20	20	20	20	20	20
C2	180	180	180	90	140	190	200
C3	200	200	200	150	150	50	150
C2+C3	380	380	380	240	290	240	350
D	530	530	530	530	495	530	530
E	1000	700	820	260	780	260	560
F	55	55	55	55	25	120	
G	75	75	75	75	45	131	

## INSTALLATION

### It's very simple.

It's enough to set a hole on the support board and insert the hob which can be fixed by means of designated L-shaped adjustable brackets, with a threaded pin to be shrewd to the supporting top. Connect the inlet of gas to the bottle if set for LPG (butane-propane) or to the main supply if set for methane.

**Attention:** for the correct operation (of the barbecue in particular), for the maintenance and for your safety, it is necessary to follow a few warnings/rules concerning: support materials, placement and distances, ventilation. Warnings available on request and specified in the instruction manual.

### PARTICULARLY ATTENTION:

- The appliance must be installed by qualified personnel.
- The compartment for installation (bearing plane, walls, frame and lower panel) must be made with non-flammable materials such as marble, granite, bricks etc.
- Keep a lateral and rear distance of at least 250 mm from any flammable materials.
- Keep a distance above the top of at least 600 mm.
- The barbecue requires a non-flammable panel located at 200 mm below it.
- The panel must be removable in order to allow any maintenance and it will be necessary to make a 100 mm circular cut on the panel in correspondence with the fitting for the connection of the LPG.
- For the correct operation of the appliance, it is essential to guarantee suitable ventilation.
- If the appliance is installed in a closed premise, it is required the presence of ventilation openings, which may be positioned on the front or rear of the structure and must comply with size envisaged. See FIG.1 and FIG.2:

A1 – Ventilation opening of the compartment for the barbecue (must be always performed)

A2 and A3 - Ventilation opening of the cylinder container (to perform if you place the cylinder under the appliance).

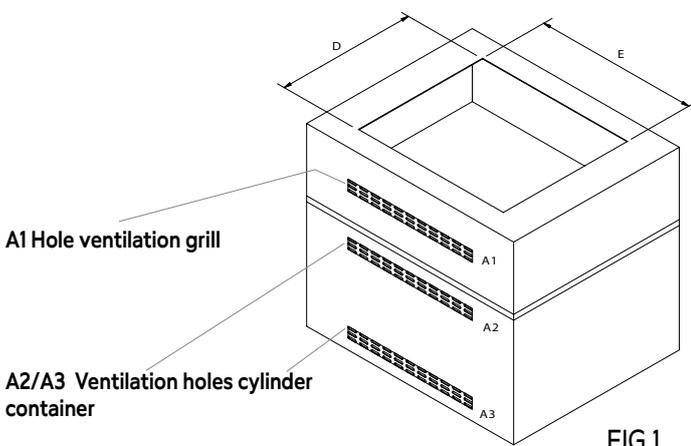


FIG.1

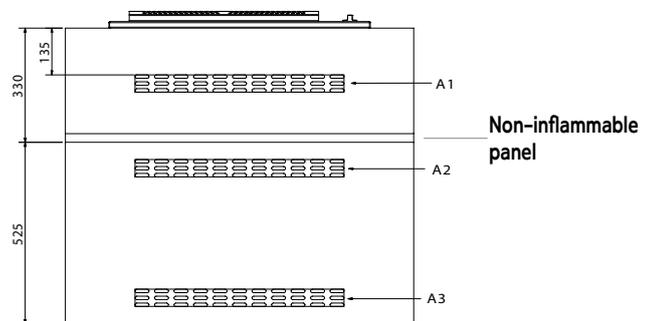
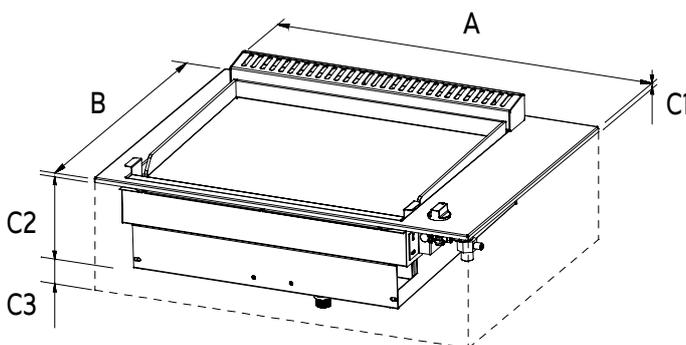


FIG.2



Dimensions (mm.)	Mod.BBQ 55	Mod.BBQ 80-80 mix
A	730	1030
B	560	560
C1	20	20
C2	180	180
C3	200	200
C2+C3	380	380
D	530	530
E	700	1000
A1	500cm <sup>2</sup>	750cm <sup>2</sup>
A2	200cm <sup>2</sup>	200cm <sup>2</sup>
A3	200cm <sup>2</sup>	200cm <sup>2</sup>

# OASI made in

The PLA.NET **built-in solutions** can be used in **any structure customised by the customer.**

Outdoor units or fixed structures that use the most varied materials such as marble, stone, ceramic, stainless steel or Corten; with dimensions and styles **according to the taste and needs of each customer to create a unique kitchen space.**





Made in France



Made in Germany



Made in Italy



Made in Italy



Made in Italy



Made in Israel

# OASI IN.1400 - IN.1700 - IN.2000 (CP)-(C3)



The built-in products of the OASI series adapt easily to any structure set-up by the consumer. **For those who do not want to create their own structure or who prefer a mobile structure (on wheels),** there are elegant OASI TABLES in **304 stainless steel and multilayer Phenolic Okumé wood (with high resistance to weathering and stability).**

Available in **three standard sizes (1400 - 1700 - 2000)** which allow many different positions and combinations of the PLA.NET products (see some examples in the table of POSSIBLE COMPOSITIONS).

Each table has a countertop with **paper towel holder** and a **basin with lid** to be used as a recipient for utensils or ice, but also as a bin for cooking scraps and waste. **All in 304 stainless steel.**

## ACCESSORIES



**Art. IN.Lamp**

Led lamp for nighttime cooking.



**Art. PB Cover**

Cylinder cover to be fastened on the cylinder holder (approximately cm. 31,5x31,5x10H), both in trolleys and OASI tables. 44 cm high, it closes 3 sides leaving the fourth side open for easy access to the cylinder bottle.



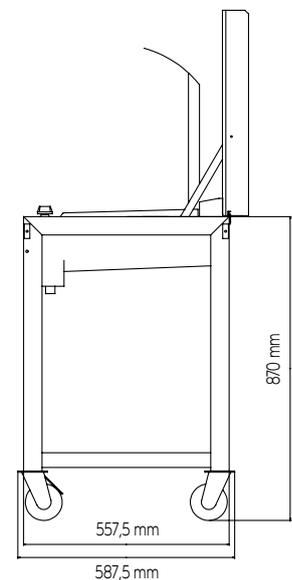
Art. IN.1700 CP

Art. IN.1700 C3



**THE OASI TABLES can also be closed on three sides.** The long side is fixed while the two sides are hooked, and therefore easy to remove for quick side access (e.g. the gas cylinder).

POSSIBLE COMPOSITION		
Att.: there are 10 mm between each element		
IN.1400 (CP)-(C3)	IN.1700 (CP)-(C3)	IN.2000 (CP)-(C3)
Board + IN 55 + Board	Board + IN 80 + Board	Board + IN 80 + Board + IN FDual
Board + IN 55 + IN FDual	Board + IN 80 + IN FDual	Board + IN 80 + Board + IN FR
Board + IN 55 + IN FR	Board + IN 80 + IN FR	Board + IN 80 + IN LAV
IN FDual + IN 55 + IN FR	IN FDual + IN 80 + IN FR	Board + IN 55 + Board + IN FDual + IN FR
Board + IN 80	Board + IN 55 + Board + IN FDual	Board + IN 55 + Board + IN LAV
IN FDual + IN 80	Board + IN 55 + Board + IN FR	Board + IN 55 + IN FDual + IN LAV
IN FR + IN 80	Board + IN 55 + IN FDual + IN FR	Board + IN 55 + IN FR + IN LAV
IN 80 + IN FDual	Board + IN 55 + IN LAV	IN 80 + Board + IN LAV



# OASI tailor made

**Complete tops** can also be **tailor made** according to customer specifications and measurements. We not only supply cooking hobs, burners, sinks, fryers and other accessories, but also **stainless-steel countertops that include the various products offered**. Design solutions agreed with customers.



Stainless-steel **countertop made specifically to be rest on the Corten structure**, at one centimetre from the outer edge. **Includes smooth or ribbed cooking hob, Dual burners and a LED light and that can be extracted from the support** when not in use.



Marble and brick **structure** inside of which can be **inserted the cooking hob, burner and made-to-measure sink**. It also comes with three **pairs of stainless steel doors** to create a beautiful game of aesthetics and materials.



Stainless steel **top, reinforced** with a fire-resistant panel, measuring 260x80 cm. Made with an **edge of 8 cm on three sides** to include the panels of the wooden structure and a **10 cm high back edge** to protect the back wall and to make cleaning easier.

**The top includes a sink** which forms a single body with it, and comes with a hole to insert the **80-cm hob, Dual burner**, tap and **two trays** that can be used to store the kitchen utensils or as a recipient for food scraps.

The **covers can be removed** and come with **special side grips**.

# OASI the cooking station for Chefs

At the request of the well-known chef, TV presenter and food journalist, **Fabrizio Nonis** alias **El Bekèr**, PLA.NET has created **two different cooking stations for the "Stars Cooking Academy"**.



Photo 1



Photo 2

Both with dimensions of 2.5 metres, closed on three sides, in stainless steel and wood. One is equipped **to operate with GAS and one with ELECTRICITY**.

**The GAS version** has a 55cm **smooth cooking hob**, a **top with 3 burners**, a large **countertop** for the preparation of food and a **sink with tap**. The tap is connected to a **tank below which supplies water** to the sink via a foot-operated pump (there is no need to

connect it to the mains water or electrical supplies...street food version). The **sink drain is instead connected to another tank** located next to the other one.

**The ELECTRIC version** is equipped with a **60cm electric cooking hob**, an **induction hob with 4 positions** and a large **countertop** for the preparation of food.

## Photo 1 and Photo 2

*"Carnia's Alpine Cottage Excellences" event (Pramosio Alpine Cottage): Fabrizio Nonis with Hirohiko Shoda, Luca Veritti, Nicola Portinari.*





Photo 3



**Photo 3**  
"Easy Fish" event  
(Lignano Sabbiadoro):  
Fabrizio Nonis with  
David Povedilla.



Photo 4



Foto 5

**Photo 4**  
"Carnia's Alpine Cottage  
Excellences" event  
(Malins Alpine Cottage):  
Fabrizio Nonis with Terry Giacomello,  
Hirohiko Shoda, Stefano Buttazoni,  
Veronica Defilippis.

**Photo 5**  
"Mare Nostrum" event  
(Lignano Sabbiadoro):  
Fabrizio Nonis with Alessandro  
Pomarè and Hirohiko Shoda.

# MOMA Series



**Design, safety and functionality, unique and elegant design in the barbecue BBQ cooktops of the PLA.NET Series MOMA.** Made of stainless steel 304, according to 5 PLUS PLA.NET parameters, its feature is the adoption of a **safety system** (thermocouple), that automatically shuts off the gas if the flame goes off, for whatever reason. There is the possibility to match, to the chosen cooking top (dimensions and finishing), a support trolley and a wide series of accessories such as: splash guards, covers, chimney and cookers.



Art. 70 T XLR

## STRUCTURE

### A) COOKING SURFACE:

Art. 70T: completely smooth surface (XL) or smooth-lined (XLR) 5 mm thickness heated by n. 2 wide range burners.

The cooking surface is slightly inclined to facilitate the flow of grease into the removable oil collecting pan.

**B) OIL COLLECTING PAN:** removable and wider than standard.

**C) SUPPORT FEET:** adjustable height to customize the inclination of the cooking surface. Keep them as higher as possible to facilitate the air circulation.

**D) SIDE PANELS:** with ventilation holes to keep the temperature of the structure low.

## FUEL SUPPLY

LPG gas (butane-propane) or methane.

## PIEZOELECTRONIC IGNITION FITTED WITH P.G.S.

Press and turn the knob up to the minimum position. Keep it pressed for a few seconds until the burners lit up. Adjust the flame up to the desired position (min-max).

**PIEZOELECTRONIC:** works with AA-Type 1,5 V battery with a knob that automatically opens and ignites the gas. The battery holder is under the barbecue.

**P.G.S. (Pla.net Gas Stop):** security system that shuts off the gas if the flame goes off, for whatever reason.

## CERTIFICATION

CE (Europe) for outdoor use.



Art. COP.



Art. COPFX

MOMA		
BBQ	70	other
Smooth	XL	
Smooth-lined	XLR	
Lava stone		
<b>Supports</b>		
C.A pb	70	
C.C pb	70	
C.A Smart		⊘
<b>Stoves - Fryer</b>		
F.Dual		⊘
FR.4LT		⊘
F.Dual/Rip		⊘
FSR/Rip		⊘
FR.4LT-RIP		⊘
<b>Covers</b>		
Cop	70	
Cop FX	70	
Cop Small		
Cop Big	70	
<b>Splash Guards</b>	70	
<b>Chimney</b>	70	
<b>Canvas bbq/supp</b>	14l	
<b>Canvas bbq</b>	70	
<b>Plat</b>		⊘
<b>Tank</b>	70	
<b>Pb cover</b>		⊘



# CHEF Series



## The standard PLA.NET COOKTOP.

Made of stainless steel 304, according to 5 PLUS PLA.NET parameters, its feature is the possibility to match, to the chosen cooking top (dimensions and finishing), a support trolley and a wide series of accessories such as: splash guards, covers, chimney and cookers.



Art. 80 XL



Art. 55 XL

## STRUCTURE

### A) COOKING SURFACE: 2 dimensions available

**Art. 55 (53x40 cm):** completely smooth surface (XL) or smooth-lined (XLR) 5 mm thickness; heated by n. 2 wide range burners.

**Art. 80 (79x40 cm):** completely smooth surface (XL) or 2/3 smooth 1/3 lined (XLR) 5 mm thickness, heated by n. 3 wide range burners.

The cooking surface is slightly inclined to facilitate the flow of grease into a removable oil collecting pan.

### B) OIL COLLECTING PAN: removable integrated with the front panel.

**C) SUPPORT FEET:** adjustable height to customize the inclination of the cooking surface. Keep them as higher as possible to facilitate the air circulation.

**D) SIDE PANELS:** with ventilation holes to keep the temperature of the structure low.

## FUEL SUPPLY

LPG gas (butane-propane) or methane.

## PIEZOELECTRONIC IGNITION

Works with an AA-Type 1,5 V battery. Turn each knob up to the minimum position and press the ignition push-button. Each pressure will activate a sparkle that will light the burner. Adjust the flame up to the desired position (min-max).

## CERTIFICATION

CE (Europe) for outdoor use.



Art. COPFX



Art. COP



Art. CA.SMART

CHEF			
BBQ	80	55	other
Smooth	XL	XL	
Smooth-lined	XLR	XLR	
Lava stone			
<b>Supports</b>			
C.A pb	80	55	
C.C pb	80	55	
C.A Smart			🚫
<b>Stoves - Fryer</b>			
F.Dual			🚫
FR.4LT			🚫
F.Dual/Rip			🚫
F.SR/Rip			🚫
FR.4LTRIP			🚫
<b>Covers</b>			
Cop	80	55	
Cop FX	80	55	
Cop Small			
Cop Big	80	55	
<b>Splash Guards</b>			
	80	55	
<b>Chimney</b>			
	80	55	
<b>Canvas bbq/supp</b>			
	141	115	
<b>Canvas bbq</b>			
	80	55	
<b>Plat</b>			
			🚫
<b>Tank</b>			
	80	55	
<b>Pb cover</b>			
			🚫



# CLAS Series

Art. 26.PL - 55.XL



Art. CAPB.80



Art. 26.XL - 55.XL

The **standard Lava Stone PLA.NET** system, composed by a structure with anti-drip strips that lead the oil and grease directly in the oil collecting pan.

This structure **can be combined with the PLA.NET cooktop**.

Made of stainless steel 304, according to 5 PLUS PLA.NET parameters, its feature is the possibility to match, to the chosen cooking top (dimensions and finishing), a support trolley and a wide series of accessories such as: splash guards, covers, chimney, and cookers.

Art. 55 PL



Art. CCPB 55

## STRUCTURE

A) 2 available solutions:

- **WAVE SURFACE AND LAVA ROCK (PL)** composed by a structure with anti-drip strips, 2 mm thickness, and a lava stone support grille. With these solutions, the fire heats the lava stone and, by radiance, the cooking top above.

**Size available: art. 55 PL (53x40cm).**

- **MIXED WAVE SURFACE AND LAVA ROCK (PL) + STAINLESS STEEL SURFACE (X)**

Only one size : 80 mix, a combination of two cooking tops 26x40 and 53x40.

For size 26 you can choose between PL or XL solution, for size 53 you can choose XL or XLR or PL solution.

B) **OIL COLLECTING PAN:** removable.

C) **SUPPORT FEET:** adjustable height to customize the inclination of the cooking surface. Keep them as higher as possible to facilitate the air circulation.

D) **SIDE PANELS:** with ventilation holes to keep the temperature of the structure low.

## FUEL SUPPLY

LPG gas (butane-propane) or methane.

## PIEZOELECTRONIC IGNITION

Works with an AA-Type 1,5 V battery. Turn each knob up to the minimum position and press the ignition push-button. Each pressure will activate a sparkle that will light the burner. Adjust the flame up to the desired position (min-max).

## CERTIFICATION

CE (Europe) for outdoor use.

CLAS			
BBQ	80mix	55	other
Lava stone/smooth	PL/XL		
Lava st./smooth-lined	PL/XLR		
Smooth/smooth	XL/XL		
Smooth/lava stone	XL/PL		
Lava stone		PL	
<b>Supports</b>			
C.A pb	80	55	
C.C pb	80	55	
C.A Smart			🚫
<b>Stoves - Fryer</b>			
F.Dual			🚫
FR.4LT			🚫
F.Dual/Rip			🚫
F.SR/Rip			🚫
FR.4LTRIP			🚫
<b>Covers</b>			
Cop	80mix	55	
Cop FX			
Cop Small	80	55	
Cop Big	80	55	
<b>Splash Guards</b>			
	26/55	55PL	
<b>Chimney</b>			
	80mix	55	
<b>Canvas bbq/supp</b>			
	141	115	
<b>Canvas bbq</b>			
	80	55	
<b>Plat</b>			
			🚫
<b>Tank</b>			
	78	52	
<b>Pb cover</b>			
			🚫



Art. COP. SMALL



Art. COP. BIG



Art. K.PL.



Art. CMV





**Art. EL 60.XL  
(IPX4)**

WATT				
<b>BBQ</b>	<b>60</b>	<b>PRO</b>	<b>SLIM</b>	<b>other</b>
Smooth	XL	XL	XL	
<b>Covers</b>				
Cop	60	PRO	SLIM	
<b>Splash Guards</b>	60	PRO	SLIM	

## STRUCTURE

### A) COOKING SURFACE : 1 size/solution

Art. 60 (60x40 cm) : completely smooth surface (XL) 5 mm thickness, anti-torsion reinforcements. In 304 stainless steel, inclined towards the drip tray.

### B) DRIP TRAY : removable front, large capacity.

### C) SUPPORT FEET : adjustable height.

**POWER SUPPLY** : Electricity.

**POWER** : 2400 W, 220V.

**ELECTRICAL CONNECTION** : Three core mains cable with section of 1.5 mm and length of 1.5 m.

## HEATING SYSTEM

Armoured heating coil. Direct contact and total coverage of the plate (fig. 1) in order to ensure an uniform and complete heating of the entire hob. Central thermostat. In the lower part, the heating coil is protected by an insulating material, so that heat is not transmitted downwards, but only towards the hob. The heating coil and insulating material are enclosed in a 304 stainless steel protective box.

## TEMPERATURE REGULATION

Adjustable knob for a perfect temperature control. Graduated scale from 1 to 10.

At an ambient temperature equal to 20°, the hob reaches approximately:

- 130° in position 6, after about 10 minutes;
- 180° in position 7, after about 14 minutes;
- 240° in position 10, after about 18 minutes;
- 290° in position 10, after about 20 minutes.

## WARNING LIGHTS

**GREEN** = on/off, it indicates that the bbq is connected/not connected to the power socket.

**ORANGE** = on/off, it indicates that the heating system is running/not running (temperature reached with regard to the selected number on the knob's graduated scale).

**Art. EL 60XL**



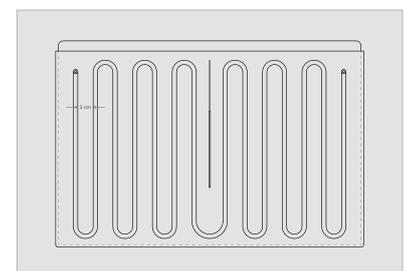
**Art. CA. SMART**



**Art. PAR. 60**



**Art. COP. EL 60**



**Fig. 1**

# Glass Ceramic

The best feature of the glass-ceramic cooktop is that it reaches the require cooking temperature extremely fast. In approximately 3 minutes (SLIM hob) or 5 minutes (PRO hob) the cooktop has already reached approx. 230-250 degrees. In addition, it is easy to clean as the surface is much smoother than metal. Simply follow the tips suggested (see operating manual). Glass-ceramic is a resistant material designed for this specific use, and it is obviously unbreakable. It can get damaged if heavy or sharp objects fall over it with weight.

## Art. EL.PRO

Professional electric barbecue grill in 304 stainless steel with glass ceramic cooker, with front groove to collect fat with a hole through which grease and cooking residues drip and fall into a tray. ( fig. 1 )  
Single cooking area, with power regulated by a knob featuring a grade scale from 1 to 6.  
The maximum power allows to reach 180° in about 4 minutes, 250° in about 7 minutes, up to 300° in about 10 minutes, and the maximum temperature is 320°.



Art. EL. PRO

## Art. PAR.EL.PRO

In 304 stainless steel, made of 3 pieces that fasten to each other.

## Art. COPEL.PRO

In 304 stainless steel, it is removable and protects the cooktop and the front cover.



Art. COP. PRO



Art. PAR. PRO



Fig. 1

## Art. EL.SLIM

Professional electrical standing 304 stainless steel bbq, with single cooktop divided into 2 separate heat areas ( 2/3 and 1/3, fig. 2 ), regulated by a knob graduated from 1 to 5.  
With max. power, 2/3 of the heat area reach approx. 180° in less than 2 minutes, and 250° in less than 4 minutes.

## Art. PAR.EL.SLIM

In 304 stainless steel, made of 3 pieces that fasten to each other.

## Art. COPEL.SLIM

In 304 stainless steel, it is removable and protects the cooktop.



Art. EL. SLIM



Art. PAR. SLIM



Art. COP. SLIM

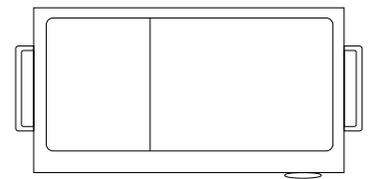


Fig. 2

DIMENSIONS	SLIM	PRO
Total BBQ (mm)	520 + (100) x 380	500 x 450
Height (mm)	50 + (12/22)	80 + (10/22)
Glass dimensions (mm)	487 x 317 x 4	492 x 335 x 4
Cooking area 1	67%	
Cooking area 2	33%	

POWER SUPPLY	SLIM	PRO
Total Power (W)	2300	2500
Area 1 power (W)	1500	2500
Area 2 power (W)	800	
Supply Voltage (V)	230	230
Frequency (Hz)	50/60	50/60

# Accessories Series

## COOKERS



Art. F.DUAL



Art. F.DUAL-RIP



**F.DUAL = double crown cooker for a total power of 4,0 kW.** It is provided with two distinct functions: by turning counter clockwise the knob, it is possible to **light the little central crown only** (first position is maximum, then minimum); by proceeding turning the knob, **the bigger crown lightens too** (first position both crowns are maximum, then both minimum).

It is equipped with a security system with thermocouple that shuts off the gas if the flame goes off for whatever reason.

Piezoelectronic ignition fitted with valves, working with battery.

**IN.FDUAL** = to built-in model;

**F.DUAL** = with adjustable feet to be set on a suitable support;

**F.DUAL/RIP** = already on shelf to be fixed on the trolley.



Art. FSR-RIP



**F.SR/RIP = medium power 1,75 kW cooker with single crown.**

Piezoelectronic ignition working with battery;

Already on shelf to be fixed on the trolley.

## ELECTRIC FRYER

**FR** = Professional fryer, made of stainless steel 304, basket with athermic handle, electric heating elements made of stainless steel 304.

The capacity is of 4 liters of oil.

Power 2,2 kW, voltage 230 V.

**IN.FR-4LT** = to built-in model;

**FR-4LT** = to be set on a suitable support;

**FR-4LT.RIP** = already on shelf to be fixed on the trolley.



Art. FR. 4LT-RIP

# P@G Plancha @ Grill



**Cooktop** made of stainless steel 304, **with integrated splash guards and oil collecting pan**, ideal to cook on a plate by taking advantage of the heat produced by any underlying heating source.

**It can be set on a traditional barbecue grill** (gas or charcoal) **or**, with a suitable support, **on a wood fireplace**.

In a few minutes the P@G surface will achieve the optimal temperature, thanks to its structure that holds the heat from below, produced by the gas or adequately below-positioned charcoal.

**The structure is well reinforced and well-framed** to create a whole piece among cooktop, oil collecting pan and splash guards; it is equipped with two **side handles** to pick it up when cold.



## Available sizes:

Art. P@G6040 = 60x40 cm

Art. P@G4834 = 48x34 cm

Art. P@G3040 = 30x40 cm

# Accessories



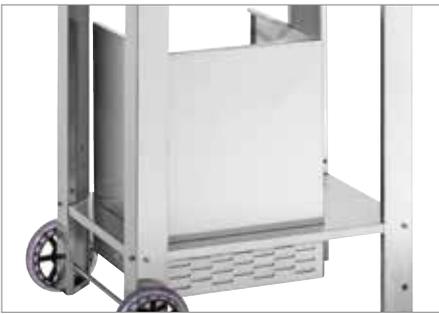
**COOKING TOOLS** Cooking tools, personalized by PLA.NET, produced in Maniago specialized district (made in Italy). Each tool is realized with specific selected stainless steel types, in order to obtain, for each, the best performance in: quench (fork), or grinding (knife), or flexibility (palette knife), and strength (plier).



**PLAT** Side basin support for Bbq, made of stainless steel 304, can be hooked up on side and can be easily removed. It is a very useful support to lay cooking tools on while cooking.



**TANK** Kit made of stainless steel 304, composed by a basin (for the collection of oil/grease or cleaning water), a side basin for cooking tools support, and a 2-litres drip tray (for the collection of oil/grease and/or cleaning water). The basin is longer than standard, provided with a hole that lets the liquid fall (through the side basin, which expressly has a hole), in the big drip tray. The cooking tools support basin functions as a lid of the big drip tray.



**P.B. COVER** Cylinder cover to be fastened on the cylinder holder (approximately cm. 31,5x31,5x10H ), both in trolleys and OASI tables. 44 cm high, it closes 3 sides leaving the fourth side open for easy access to the cylinder bottle.



**SPLASH GUARDS** Made of 3 pieces (two sides and one back), from 10 to 15 cm high, to be fastened on sides and back edges of the cooking surface.



**CLEAN PLANET** Liquid degreaser and decarboxiniser, specific for the removal of hardened grime cooled on the plate/plancha. Liquid product, colorless, over 90% biodegradable, non-inflammable. You just have to spray the product evenly on the surface, wait a few minutes until the dirt softens, then remove it with the help of a sponge and rinse thoroughly. It does not leave unpleasant smell.



**CLEAN INOX** Specific detergent for stainless steel. Liquid product, light-blue-colored, over 90% biodegradable. Solution studied specifically for the removal of dirt/grease on stainless steel, but is suitable for other surfaces too, such as furniture or glasses. Ready-to-use, self-drying and anti-static, spray it on the surface and clean with a dry cloth or a paper towel. No need to rinse.



**CONF.RA.LL** Scraper with smooth blade. To be used for the removal of consistent or dry soil left over the plate, also while cooking. The blade is interchangeable and can be used on both sides. The sharper edge of the blade faces inwards on the scraper for safety; reverse the position of the blade after loosening the screws that hold it in place, then turn the blade and firmly tighten the screws and make sure it cannot come out of place.



## ABRASIVE CLOTH (2 pieces)

Special professional abrasive cloth for cooking surfaces. It is recommended for the removal of tough dirt or any dark stains caused by overheating of the cooking surface. It does not scratch the surface.



**CONF.LL** Package of n. 10 spare blades. Special case conceived to contain and pull out the blades in perfect safety.

## PROTECTIVE CANVAS



**[facebook.com/planetbarbecue/](https://facebook.com/planetbarbecue/)**



**[youtube.com/planetbarbecueitalia](https://youtube.com/planetbarbecueitalia)**



**[instagram.com/planetbarbecue](https://instagram.com/planetbarbecue)**



**[linkedin.com/company/planet-barbecue/](https://linkedin.com/company/planet-barbecue/)**



**[info@planetbarbecue.it](mailto:info@planetbarbecue.it)**

**[www.planetbarbecue.it](http://www.planetbarbecue.it)**



LEVIGMATIC Srl  
Via dell'Industria, 71  
31020 - San Vendemiano (TV) - Italy  
Tel. +39 0438 470552 - Fax +39 0438 478705  
info@planetbarbecue.it  
www.planet-barbecue.com  
www.planetbarbecue.it

Levigmatic Srl reserves the right to make any modifications to its products that it feels may improve their appearance or quality, either dimensional or structural. Photos, drawings and texts are not contractually binding.

Cod. 8204067 Rev. 08

EN