PLA.NET Outdoor Cooking

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PLA.NET | Outdoor Cooking

BUILT-IN

outdoor cooking

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Why PLA.NET

We cook outdoors on stainless steel

IT

Dal 2005 portiamo la **cottura su acciaio inox** all'esterno della casa.

Chiamato Plancha in Spagna e Francia o Teppanyaki in Giappone, il piano di cottura PLA.NET non è un barbecue tradizionale ma una superficie **in acciaio inox funzionante a gas o energia elettrica**, che permette l'utilizzo all'esterno e va in temperatura velocemente, consentendo una cottura sana e gustosa, senza fumo e nel rispetto dell'ambiente.

EN

We have been **cooking outdoors on stainless steel** since 2005.

Known as Plancha in Spain and France or Teppanyaki in Japan, the PLA.NET cooktop is a not a conventional barbecue but a **gas or electric powered stainless steel surface**, which can be used outdoors and heats up quickly, enabling healthy, tasty cooking that is smoke-free and environmentally friendly.

FR

Depuis 2005 nous réalisons la **cuisson sur l'acier inox** à l'extérieur de la maison.

Appelée Plancha en Espagne et en France ou Teppanyaki au Japon, la table de cuisson PLA.NET n'est pas un barbecue traditionnel mais une surface **en acier inox fonctionnant au gaz ou à l'électricité**, qui peut être utilisée à l'extérieur et qui chauffe rapidement, permettant ainsi une cuisson saine et savoureuse, sans fumée, tout en respectant l'environnement.

DE

Seit 2005 bringen wir das **Kochen auf Edelstahl** in den Außenbereich des Hauses.

Das in Spanien und Frankreich als Plancha und in Japan als Teppanyaki bezeichnete Kochfeld von PLA.NET ist kein herkömmlicher Grill, sondern eine mit **Gas oder Strom betriebene Edelstahlfläche**, die im Freien verwendet werden kann und schnell auf Temperatur kommt, was ein gesundes und schmackhaftes Kochen ohne Rauch und unter Schonung der Umwelt ermöglicht.

Materials
Stainless Steel

IT

Diverse le tipologie in commercio, sotto la denominazione di **acciaio AISI** (American Iron and Steel Institute).

È una lega caratterizzata dall'alta resistenza all'ossidazione e corrosione grazie alla presenza di Cromo e Nichel in varie percentuali. Molti i **campi di impiego** e le sigle (leghe) che li identificano (settore: alimentare, casalingo, arredamento, navale e costruzioni).

EN

There are various types on the market, under the name **AISI steel** (American Iron and Steel Institute).

It is an alloy with high oxidation and corrosion resistance due to the presence of Chromium and Nickel in various percentages. It is used in many **industries** and has many identifying acronyms (alloys) (sectors: food, household, furniture, shipbuilding and construction).

FR

Différentes typologies sont présentes dans le commerce, sous la dénomination d'**acier AISI** (American Iron and Steel Institute).

C'est un alliage caractérisé par sa haute résistance à l'oxydation et à la corrosion grâce à la présence de Chrome et Nickel en différents pourcentages. Nombreux sont les **domaines d'utilisation** et les sigles (alliages) qui l'identifient (secteurs : alimentaire, domestique, ameublement, naval et construction).

DE

Es gibt verschiedene Arten von Stahl auf dem Markt, die unter der Bezeichnung **AISI-Stahl** (American Iron and Steel Institute) geführt werden.

Eine Legierung, die sich durch eine hohe Oxidations- und Korrosionsbeständigkeit auszeichnet, die auf das Vorhandensein von Chrom und Nickel in unterschiedlichen Anteilen zurückzuführen ist. Es gibt viele **Verwendungsbereiche** und Akronyme (Legierungen), die sie bezeichnen (Sektoren: Lebensmittel, Haushalt, Möbel, Schiffbau und Bauwesen).

INOX A.430

Buona resistenza all'ossidazione e massima conducibilità del calore. Questo è il materiale più utilizzato nel settore alimentare e casalingo.

INOX A.304L

Ottima resistenza all'ossidazione e ottima conducibilità del calore. Il materiale principe nel settore della ristorazione professionale.

INOX A.316

Massima resistenza all'ossidazione e buona conducibilità del calore. Indicato anche come marino, per il suo impiego nel settore navale e chimico.

TYPE 430

Good oxidation resistance and maximum thermal conductivity. This is the material most widely used in the food and household sector.

TYPE 304L

Excellent oxidation resistance and excellent thermal conductivity. The main material in the professional catering sector.

TYPE 316

Maximum oxidation resistance and good thermal conductivity. Used in the naval and chemical sectors, so recommended for installations in marine environments.

INOX A.430

Bonne résistance à l'oxydation et conductibilité maximum de la chaleur. C'est le matériau le plus utilisé dans le secteur alimentaire et domestique.

INOX A.304L

Résistance optimale à l'oxydation et conductibilité optimale de la chaleur. C'est le matériau principal dans le secteur de la restauration professionnelle.

INOX A.316

Résistance maximum à l'oxydation et bonne conductibilité de la chaleur. Également indiqué comme marin, pour son utilisation dans le secteur naval et chimique.

EDELSTAHL INOX A.430

Gute Oxidationsbeständigkeit und maximale Wärmeleitfähigkeit. Das ist das am häufigsten verwendete Material im Lebensmittel- und Haushaltsbereich.

EDELSTAHL INOX A.304L

Optimale Oxidationsbeständigkeit und optimale Wärmeleitfähigkeit. Das beste Material für die professionelle Gastronomie.

EDELSTAHL INOX A.316

Maximale Oxidationsbeständigkeit und gute Wärmeleitfähigkeit. Wird auch als Marine bezeichnet, da es in der Schifffahrt und in der chemischen Industrie verwendet wird.

Gas Collection
Built-in

IT

Comandi nel piano superiore, per una **migliore visione** e **gestione**. Maggiore **sicurezza** riducendo la possibilità di incauto uso da parte dei bambini.

La **doppia struttura** mantiene le basse temperature esterne e l'adozione del **P.G.S (PLA.NET Gas Stop)** chiude il gas se la fiamma dovesse spegnersi. Accensione Piezoelettronica Integrata a impulso (PEO/I) ripetuto nella manopola. Piano cottura con **riscaldamento decentrato**, per ottenere cotture a bassa temperatura o per tenere in caldo il cibo già cotto.

EN

The controls are found in the upper surface for **better vision** and **handling**. Much **safer** due to reducing the possibility of careless use by children.

The **double structure** maintains low external temperatures and the use of the **P.G.S (PLA.NET Gas Stop)** turns off the gas should the flame go out. Integrated Piezoelectric Starter with repeated impulse (PEO/I) on the knob. This hob has **decentralized heating**, for cooking at low temperatures or to keep cooked food warm.

FR

Commandes dans le plan supérieur, pour une **meilleure vision et gestion**. **Sécurité** optimale en réduisant la possibilité de l'utilisation par négligence des enfants.

La **double structure** maintient les basses températures externes et l'installation du **P.G.S (PLA.NET Gas Stop)** ferme le gaz si la flamme devait s'éteindre. Allumage piézoélectronique intégré à impulsion répétée (PEO/I) dans le bouton. Plan de chute avec **chauffage décentralisé**, pour obtenir une cuisson à basse température ou pour maintenir au chaud les aliments déjà cuits.

DE

Steuertasten auf der oberen Abdeckung für **bessere Sicht** und **Bedienung**. Höhere **Sicherheit** durch Reduzierung der Möglichkeit einer unvorsichtigen Nutzung durch Kinder.

Die Doppelstruktur hält die Außentemperaturen niedrig und das **P.G.S (PLA.NET Gas Stop)** unterbricht den Gasfluss, wenn die Flamme erlischt. Integrierte Piezoelektrik Zündung mit wiederholtem Impuls (PEO/I) im Knopf. Kochfeld mit **dezentraler Heizung** Um das Garen bei niedriger Temperatur aufrechtzuerhalten oder bereits gekochte Speisen warm zu halten.

B.IN 80 LR

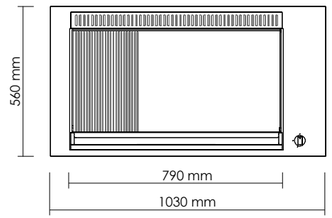
cod. 0203105

IT **Bbq 80 p. inox 2/3 liscia 1/3 rigata Incasso**

EN Bbq 80 st. steel top 2/3 smooth 1/3 lined Built-in

FR Bbq 80 plan inox 2/3 lisse 1/3 rainuré Encastrable

DE Bbq 80 Edelstahlplatte 2/3 Glatt 1/3 Gerillt zum Einbau



1030 x 560 mm

53 Kg

10-12

AISI 3024

B.IN 80 L

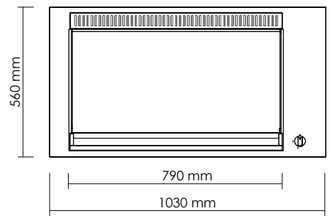
cod. 0203104

IT **Bbq 80 p. inox iscia Incasso**

EN Bbq 80 st. steel top smooth Built-in

FR Bbq 80 plan inox lisse Encastrable

DE Bbq 80 Edelstahlplatte Glatt zum Einbau

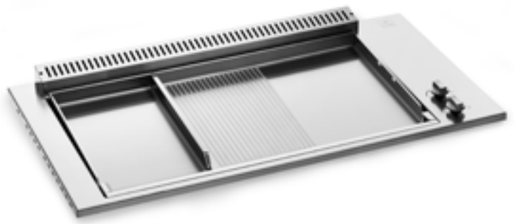


1030 x 560 mm

53 Kg

10-12

AISI 304



B.IN 80 MIX LR

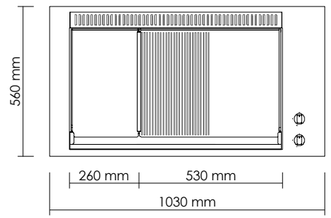
cod. 0203107

IT **Bbq 26 p. inox liscia + 55 p. inox liscia/rigata Incasso**

EN Bbq 26 smooth + 55 st. steel top smooth/lined Built-in

FR Bbq 26 plan inox lisse + 55 p. inox lisse/rainuré Encastrable

DE Bbq 26 Glatt + 55 Edelstahlplatte Glatt/Gerillt zum Einbau



1030 x 560 mm

48 Kg

10-12

AISI 304

B.IN 80 MIX L

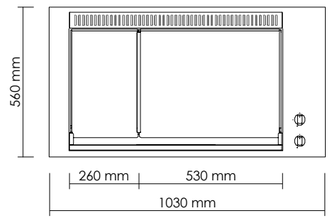
cod. 0203106

IT **Bbq 26 p. inox liscia + 55 p. inox liscia Incasso**

EN Bbq 26 smooth + 55 st. steel top smooth Built-in

FR Bbq 26 plan inox lisse + 55 p. inox lisse encastrable

DE Bbq 26 Glatt + 55 Edelstahlplatte Glatt zum Einbau

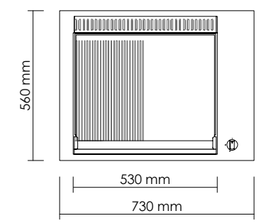


1030 x 560 mm

48 Kg

10-12

AISI 304



B.IN 55 LR

cod. 0203103

IT **Bbq 26 p. inox liscia + 55 p. inox liscia/rigata Incasso**

EN Bbq 26 smooth + 55 st. steel top smooth/lined Built-in

FR Bbq 26 plan inox lisse + 55 p. inox lisse/rainuré Encastrable

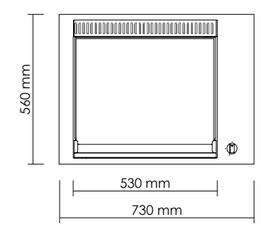
DE Bbq 26 Glatt + 55 Edelstahlplatte Glatt/Gerillt zum Einbau

730 x 560 mm

35 Kg

6-8

Aisi 304



B.IN 55 L

cod. 0203102

IT **Bbq 55 p. inox liscia Incasso**

EN Bbq 55 st. steel top smooth Built-in

FR Bbq 55 plan inox lisse Encastrable

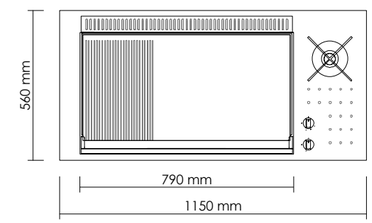
DE Bbq 55 Edelstahlplatte Glatt zum Einbau

730 x 560 mm

35 Kg

6-8

Aisi 304



B.IN 80 COMBI LR

cod. 0203111

IT **Bbq Combi 80 p.inox 2/3 liscia 1/3 rigata + F.dual Incasso**

EN Bbq Combi 80 st. steel top 2/3 smooth 1/3 lined + F.dual Built-in

FR Bbq Combi 80 p.inox 2/3 lisse 1/3 rainuré + F.dual Encastrable

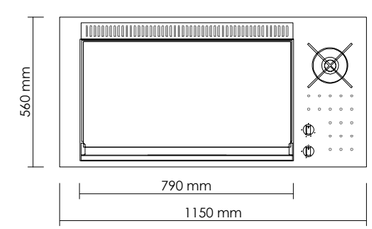
DE Bbq Kombi 80 Edelstahlplatte 2/3 Glatt 1/3 Gerillt + F.dual zum Einbau

1150 x 560 mm

55 Kg

10-12

AISI 304



B.IN 80 COMBI L

cod. 0203110

IT **Bbq Combi 80 p.inox liscia + F.dual Incasso**

EN Bbq Combi 80 st. steel top smooth + F.dual Built-in

FR Bbq Combi 80 p.inox lisse + F.dual Encastrable

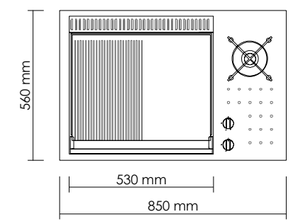
DE Bbq Kombi 80 Edelstahlplatte Glatt + F.dual zum Einbau

1150 x 560 mm

55 Kg

10-12

AISI 304



B.IN 55 COMBI LR

cod. 0203109

IT **Bbq Combi 55 p.inox 1/2 liscia 1/2 rigata + F.dual Incasso**

EN Bbq Combi 55 st. steel top 1/2 smooth 1/2 lined + F.dual Built-in

FR Bbq Combi 55 p.inox 1/2 lisse 1/2 rainuré + F.dual Encastrable

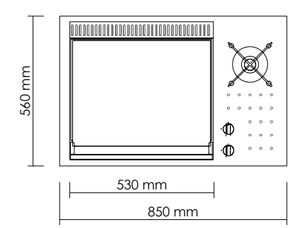
DE Bbq Kombi 55 Edelstahlplatte 1/2 Glatt 1/2 Gerillt + F.dual zum Einbau

850 x 560 mm

42 Kg

6-8

AISI 304



B.IN 55 COMBI L

cod. 0203108

IT **Bbq Combi 55 p.inox liscia + F.dual Incasso**

EN Bbq Combi 55 st. steel top smooth + F.dual Built-in

FR Bbq Combi 55 p.inox lisse + F.dual Encastrable

DE Bbq Kombi 55 Edelstahlplatte Glatt + F.dual zum Einbau

850 x 560 mm

42 Kg

6-8

AISI 304

B.IN 80GRILL L/RR

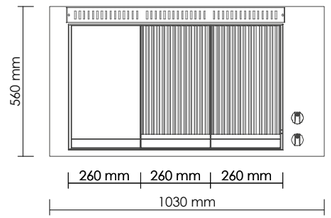
cod. 0203113

IT **Bbq 26 p. inox liscia +26+26 p. lamelle ondulate**

EN Bbq 26 smooth +26+26 st. steel top wavy Built-in

FR Bbq plaque 26 acier inoxydable lisse + plaque 26+26 avec lamelles ondulées encastrable

DE Bbq 26 glatte Edelstahlplatte + 26+26 Platte mit gewellten Lamellen zum Einbau



1030 x 560 mm

45 Kg

10-12

AISI 304

B.IN 80GRILL R/LL

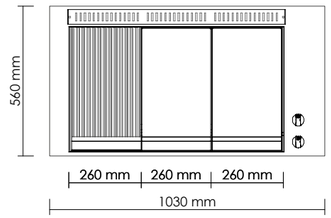
cod. 0203114

IT **Bbq 26+26 p. inox liscia +26 p. lamelle ondulate**

EN Bbq 26+26 smooth +26 st. steel top wavy Built-in

FR Bbq plaque 26+26 acier inoxydable lisse + plaque 26 avec lamelles ondulées encastrable

DE Bbq 26+26 glatte Edelstahlplatte + 26 Platte mit gewellten Lamellen zum Einbau



1030 x 560 mm

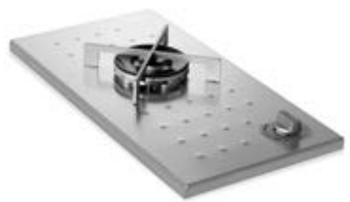
45 Kg

10-12

AISI 304

B.IN F1

cod. 0207058

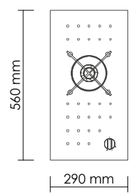


Gas Doppia Corona 4 kW incasso IT

Double Ring 4 kW stove Built-in EN

Feu à double couronne 4 kW Encastrable FR

Gas Doppelkrone 4 kW zum Einbau DE



290 x 560 mm

9 Kg

AISI 304

B.IN F2

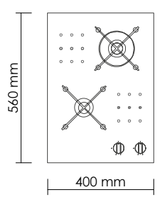
cod. 0207059

N.1 Gas Doppia Corona 4 kW + N.1 Gas 1,75 kW Incasso IT

N.1Double Ring 4 kW + N.1 stoves 1,75 kW Built-in EN

N.1 Feu à double couronne 4 kW + N.1 Feux 1,75 kW Encastrable FR

N.1 Gas Doppelkrone 4 kW + N.1 Gas 1,75 kW zum Einbau DE



400 x 560 mm

10 Kg

AISI 304

B.IN F3

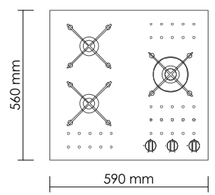
cod. 0207057

IT **N.1 Gas Doppia Corona 4 kW + N.2 Gas 1,75 kW Incasso**

EN N.1Double Ring 4 kW + N.2 stoves 1,75 kW Built-in

FR N.1 Feu à double couronne 4 kW + N.2 Feux 1,75 kW Encastrable

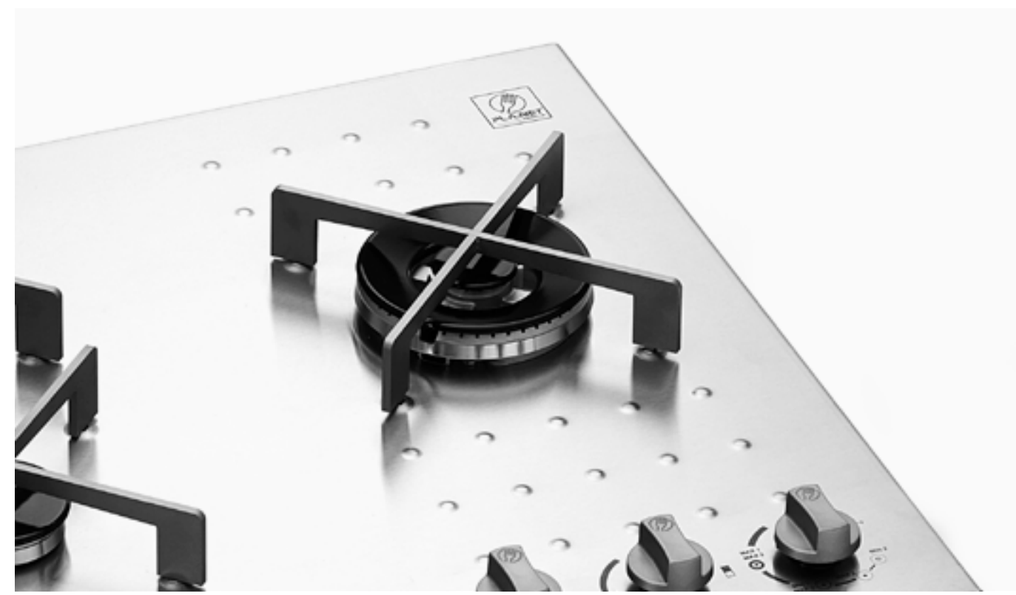
DE N.1 Gas Doppelkrone 4 kW + N.2 Gas 1,75 kW zum Einbau



590 x 560 mm

13 Kg

AISI 304



Electric Collection
Built-in

IT

La cottura diventa più green con l'utilizzo di **resistenze elettriche schermate** per riscaldare il piano cottura. Grande **velocità di riscaldamento** e massima **uniformità di calore**, garantita da un corpo riscaldante uniforme su tutta la superficie di cottura.

Protetto nella parte inferiore da **materiale isolante** per minimizzare la dispersione di calore verso il basso, massimizzando l'apporto di calore alla piastra.

EN

Cooking becomes 'greener' through the use of **shielded electric heaters** for heating the hob. High **heating speed** and maximum **homogeneity of heat**, guaranteed by a uniform heating body over the entire cooking surface.

Protected in the lower part by **insulating material** to minimize heat dispersion downwards, thus maximizing the supply of heat to the plate.

FR

La cuisson devient plus écologique grâce à l'utilisation de **radiateurs électriques blindés** pour chauffer la table de cuisson. Vitesse de **chauffe élevée** et **uniformité maximale de la chaleur**, garanties par un corps chauffant uniforme sur toute la surface de cuisson.

Protection dans la partie inférieure par un **matériau isolant** afin de minimiser la dispersion de la chaleur vers le bas, maximisant ainsi l'apport de chaleur vers la plaque.

DE

Das Kochen wird grüner durch die Verwendung von **abgeschirmten elektrischen Widerständen** zur Erwärmung des Kochfeldes. Sehr **schnelles Aufheizen** und maximale **Gleichmäßigkeit der Wärme** wird von einem Heizelement gewährleistet, das auf der gesamten Kochfläche einheitlich arbeitet.

Durch **Isoliermaterial** am unteren Teil geschützt, um den Wärmeverlust nach unten hin auf ein Minimum zu reduzieren und so die Wärmezufuhr zur Platte zu optimieren.

B.IN EL80

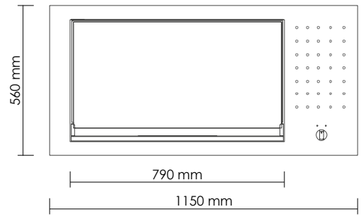
cod. 0203204

IT **Bbq 80 p.inox Elettrico Incasso**

EN Bbq 80 st. steel top smooth electric Built-in

FR Bbq 80 plan inox lisse électrique Encastrable

DE Bbq 80 Edelstahlplatte Glatt elektrisch zum Einbau



1150 x 560 mm

49 Kg

AISI 304

10-12

3.12kW

B.IN EL55

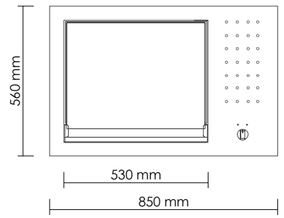
cod. 0203203

IT **Bbq 55 p.inox Elettrico Incasso**

EN Bbq 55st. steel top smooth electric Built-in

FR Bbq 55 plan inox lisse électrique Encastrable

DE Bbq 55 Edelstahlplatte Glatt elektrisch zum Einbau



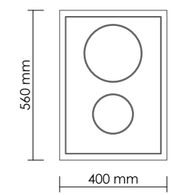
850 x 560 mm

47 Kg

AISI 304

6-8

2.4 kW



B.IN INDU

cod. 0207061

IT **Piano induzione incasso**

EN Built-in induction hob

FR Plan de cuisson à induction

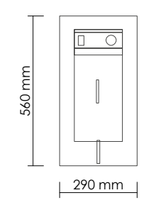
DE Induktionskochfeld zum Einbau

400 x 560 mm

11 Kg

AISI 304

3.7 kW



B.IN FR

cod. 0207060

IT **Friggitrice Elettrica 4 Lt Incasso**

EN 4-lt Electric Frier Built-in

FR Friteuse électrique 4 lt Encastrable

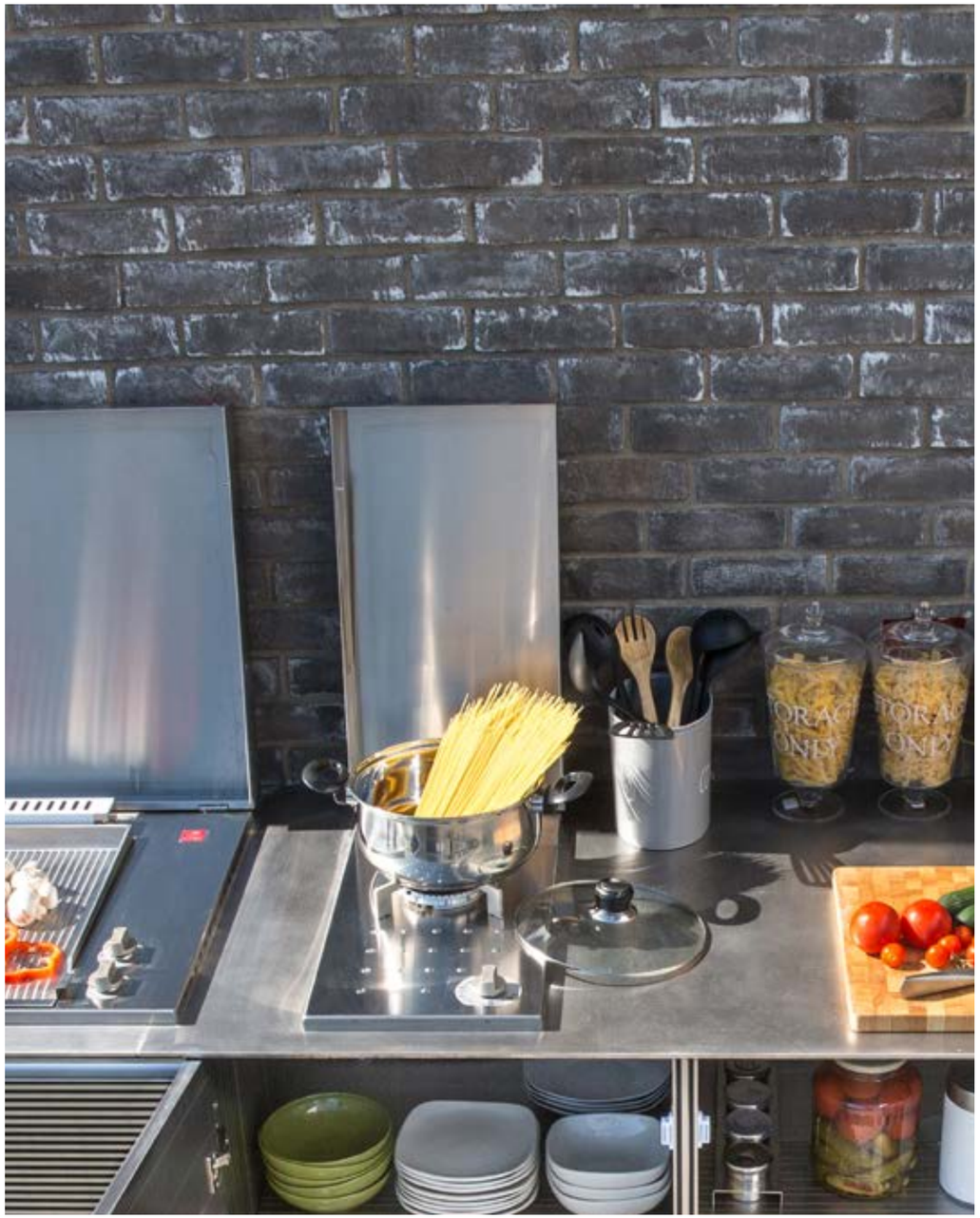
DE F riteuse 4 lt (elektrisch) zum E inbau

290 x 560 mm

11 Kg

AISI 304

2.2 kW



Accessories
Built-in

IT

Gli **accessori da cucina** rappresentano un elemento essenziale per chi ama dedicarsi alla preparazione dei pasti, trasformando quest'arte in un'esperienza più semplice, veloce e piacevole. Dall'affilato coltello da chef ai prodotti per la pulizia, ogni accessorio ha il suo ruolo specifico che contribuisce a migliorare l'**efficienza** e la **qualità del tempo** trascorso in cucina.

La scelta degli **strumenti** merita attenzione e considerazione, in modo da poter soddisfare al meglio ogni **esigenza culinaria**. Tra gli accessori più innovativi e ricercati troviamo sicuramente gli **utensili in acciaio inox**, paletta, forchettone, pinza e coltello, che oltre ad essere **resistenti al calore** e **facili da pulire**, non danneggiano le superfici antiaderenti del fry top.

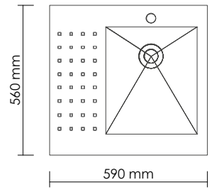
Altrettanto indispensabili sono le nostre **cloche**, utili per la cottura indiretta, che oltre ad essere **durevoli** e **igienici**, contribuiscono anche a ridurre l'impatto ambientale poichè riciclabili.

EN

Kitchen accessories represent an essential element for those who love dedicate yourself to preparing meals, transforming this art into a simpler, faster and more pleasant experience. From the sharp chef's knife to the products for the cleaning, each accessory has its specific role that contributes to improving the **efficiency** and **quality of time** spent in the kitchen.

The choice of **tools** deserves attention and consideration, so as to best satisfy every **culinary need**. Among the most innovative and refined accessories we certainly find **stainless steel utensils**, spatula, fork, tongs and knife, which in addition to being **heat resistant** and **easy to clean**, do not damage the non-stick surfaces of the fried top.

Equally indispensable are our **cloches**, useful for indirect cooking, which in addition to being **durable** and **hygienic**, also contribute to reducing the impact environmental as they are recyclable.



B.IN LAV 5956

cod. 0260010

IT **Lavello da Incasso**

EN Built-in Sink

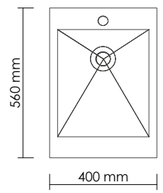
FR Evier Encastrable

DE Spülbecken

590 x 560 mm

10 Kg

AISI 304



B.IN LAV 4056

cod. 0260009

IT **Lavello da Incasso**

EN Built-in Sink

FR Evier Encastrable

DE Spülbecken

400 x 560 mm

9 Kg

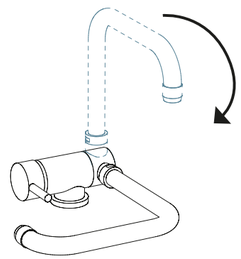
AISI 304

SOTTO

cod. 0209007

IT **Rubinetto Miscelatore Abbattibile**

EN Retractable Mixer Tap



TOP

IT **Coperchio di protezione di acciaio AISI 304**

EN Steel protective cover AISI 304

IN.COP 730
cod. 0206115
for **55**

IN.COP 1150
cod. 0206111
for **80 COMBI / 80 EL**

IN.COP 590
cod. 0206114
for **F3 / LAV 5956**

IN.COP 1030
cod. 0206110
for **80 / 80 MIX / 80 GRILL**

IN.COP 400
cod. 0206113
for **F2 / LAV 4056 / INDU**

IN.COP 850
cod. 0206116
for **55 COMBI / 55 EL**

IN.COP 290
cod. 0206112
for **F1 / FR**

PAR

IT **Paraspruzzi**

EN Splash guards

PAR.80
cod. 0206069
800 x 560 x h150 mm

PAR.80 MIX
cod. 0206102
800 x 560 x h150 mm

PAR.55
cod. 0206057
550 x 560 x h150 mm

PAR.80 GRILL
cod. 0206109
550 x 560 x h150 mm

		Ingombro Incasso		Spessore piano Incasso	Spessore vano tecnico	Spessore vano ventilazione		Foro installazione		Spessore coperchio	
		A	B	C1	C2	C3	C2+C3	D	E	F	G
Disegno n.1	IN.55	730	560	20	180	200	380	530	700	80	90
	IN.80	1030	560	20	180	200	380	530	1000	80	90
	IN.80 mix	1030	560	20	180	200	380	530	1000	80	90
	IN.55 combi	850	560	20	180	200	380	530	820	80	90
	IN.80 combi	1150	560	20	180	200	380	530	1120	80	90
	IN.80 grill	1030	560	20	180	200	380	530	1000	80	90
Disegno n.2	IN.F.1	290	560	20	90	150	240	530	260	80	90
	IN.F.2	400	560	20	90	150	240	530	370	80	90
	IN.F.3	590	560	20	90	150	240	530	560	80	90
Disegno n.3	IN.EL55	850	560	20	140	150	290	530	820	80	90
	IN.EL80	1150	560	20	140	150	290	530	1120	80	90
Disegno n.4	IN.FR	290	560	20	190	50	240	530	260	80	90
Disegno n.5	IN.INDU	400	560	20	52	150	202	530	370	80	90
Disegno n.6	IN.LAV 5956	590	560	20	200	150	350	530	560	80	90
	IN.LAV 4056	400	560	20	200	150	350	530	370	80	90

Dimensioni in millimetri (mm) | Vedi Disegni tecnici a pagina 36/37

					S.S./INOX		kW	V
IN.55 - 55COMBI	GAS	AA 1,5V	PEO/I	P.G.S.	A 304L	6-8	---	---
IN.80 - 80MIX - 80COMBI	GAS	AA 1,5V	PEO/I	P.G.S.	A 304L	10-12	---	---
IN.80 GRILL	GAS	AA 1,5V	PEO/I	P.G.S.	A 304L	10-12	---	---
IN.EL55 - 80	---	---	EL	IPX4	A 304L	8-10	---	---
IN.INDU	---	---	EL	IP22	A 304L	---	---	---

Installation
Built-in

IT

Basta predisporre un **foro** sul piano d'appoggio e inserirci il piano cottura, che potrà essere fissato al piano utilizzando le apposite **staffe a "L" regolabili**, con **perno filettato** da avvitare al piano di appoggio. Collegare quindi l'entrata del gas alla bombola se predisposto per GPL (butano/propano) o alla rete se predisposto a metano.
Attenzione: per il buon funzionamento dei prodotti (piastra di cottura), le manutenzioni e per la vostra sicurezza, è indispensabile seguire alcune **avvertenze** in merito a: materiali supporto, posizionamenti e distanze, aerazioni. Avvertenze disponibili su richiesta e presenti nel manuale istruzioni.

EN

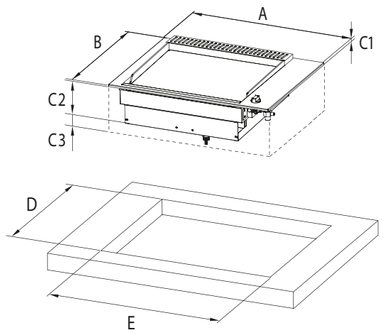
It's very simple. It's enough to set a **hole** on the support board and insert the hob which can be fixed by means of **designated L-shaped adjustable brackets**, with a **threaded pin** to be screwed to the supporting top. Connect the inlet of gas to the bottle if set for LPG (butane-propane) or to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

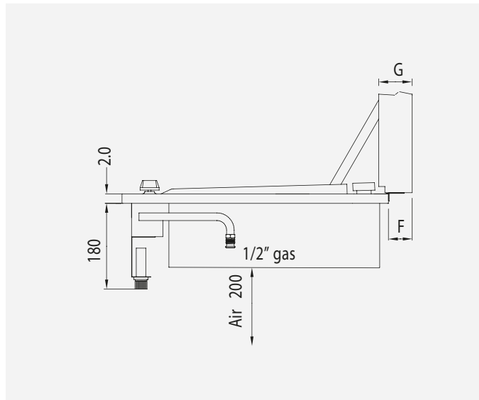
FR

Extrêmement simple. Il suffit de réaliser une **découpe** sur le plan de travail et d'insérer le plan de cuisson, qui pourra être vissé avec l'**étrier réglable en L à tige filetée**. Puis de raccorder l'entrée du gaz à la bouteille pour le GPL (butane/propane) ou à votre installation au gaz de ville (méthane) selon votre souhait.
Attention: pour le fonctionnement correct des produits (en particulier du plan de cuisson), pour la maintenance et pour votre sécurité, il faut respecter quelques **précautions** concernant: le matériel de support, le placement et les distances, l'aération. Précautions disponibles sur demande et notées dans le manuel d'instructions.

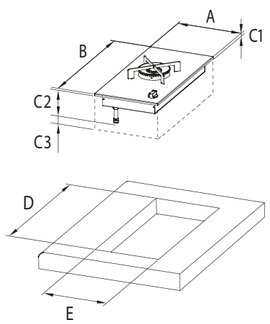
DE

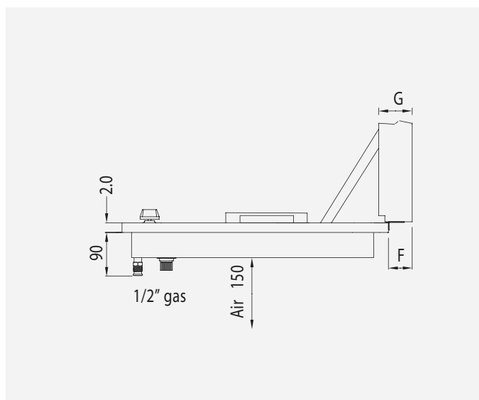
Sehr einfach. Sie müssen nur eine **Öffnung** auf der Auflagefläche ausschneiden und die Grillplatte einlassen; diese kann mit Hilfe der entsprechend **einstellbaren "L"-förmigen Bügel** an der Platte befestigt und mit dem **Gewindestift** an die Auflagefläche angeschraubt werden. Anschließend müssen Sie den Gaseingang an die Gasflasche (bei Flüssiggas Butan/Propan) bzw. an die Erdgasleitung anschließen.
Achtung für eine einwandfreie Funktion der Produkte (insbesondere die Grillplatte), eine leichte Wartung und zu Ihrer Sicherheit müssen Sie die **Hinweise** zu Stützmaterialien, Positionierungen und Entfernungen sowie zur Lüftung beachten. Die Hinweise werden auf Anfrage mitgeteilt und sind auch in der Bedienungsanleitung aufgeführt.



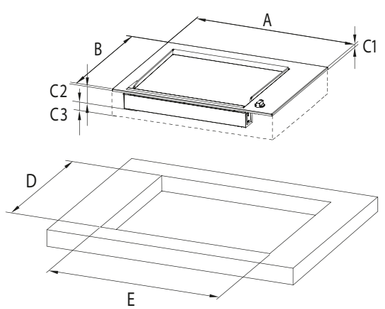


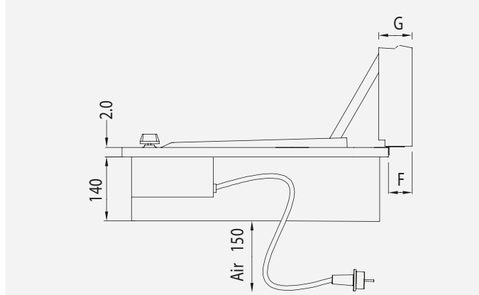
DISEGNO TECNICO N.1





DISEGNO TECNICO N.2





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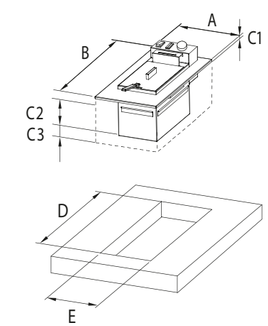

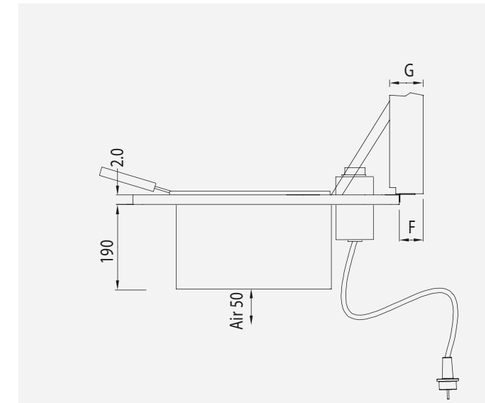

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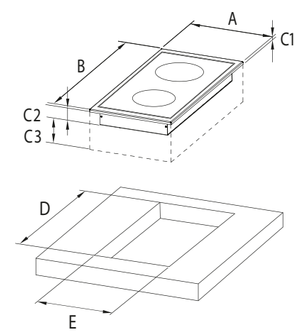

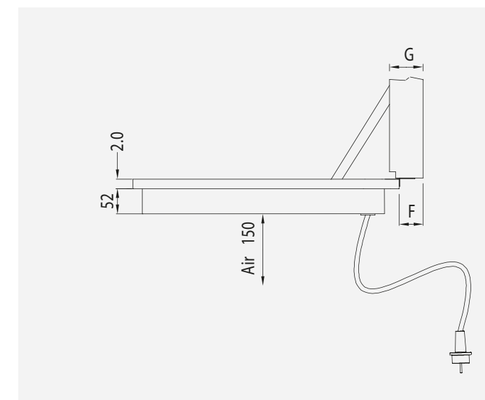

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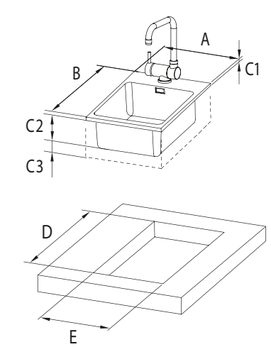
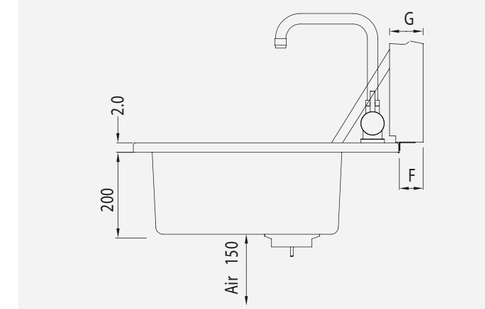




DISEGNO TECNICO N.6

Universal Accessories
Cooking Tools and Cleaning Products

A.PAL
cod. 0206013

Paletta IT
Palette Knife EN
Spatule FR
Spachtel DE

A.FOR
cod. 0206017

Forchettone IT
Fork EN
Fourchette FR
Volegegabel DE

A.PIN
cod. 0206014

Pinze IT
Plier EN
Pinces FR
Zange DE

A.COL
cod. 0206016

Coltello IT
Knife EN
Couteau FR
Messer DE

KIT.4.ACC
cod. 0206015

Coltello + Forchettone + Paletta + Pinza IT
Knife + Fork + Palette Knife + Plier EN
Couteau + Fourchette + Spatule + Pinces FR
Messer + Volegegabel + Spachtel + Zange DE

Clean Pack EASY
cod. 0206107

- **n.1 clean planet**
- **n.1 conf.p.abr**
- **n.1 conf.ra.ll**

Clean Pack MAXI
cod. 0214006

- **n.1 clean planet + n.1 clean inox**
- **n.1 conf.p.abr + n.1 conf.ra.ll**
- **n.1 conf.ll**

CLEAN.PLANET500
cod. 0214010

IT **Sgrassante 500 ml conf. 6 pz**
EN Grease Remover 500 ml 6 pieces

CLEAN.INOX500
cod. 0214011

IT **Detergente Inox 500 ml conf. 6 pz**
EN Inox Cleaner 500 ml 6 pieces

CONF.P.ABR
cod. 0214008

IT **Confezione 2 pz panno abrasivo**
EN Abrasive Cloth 2 pieces pack

SCRAPER
cod. 0214003

IT **Raschietto**
EN Scraper

CONF.LL
cod. 0214002

IT **Confezione 10 lame lisce per raschietto**
EN Pack 10 Blades for scraper

CLOCHE

IT **Coperchio inox per cottura indiretta**

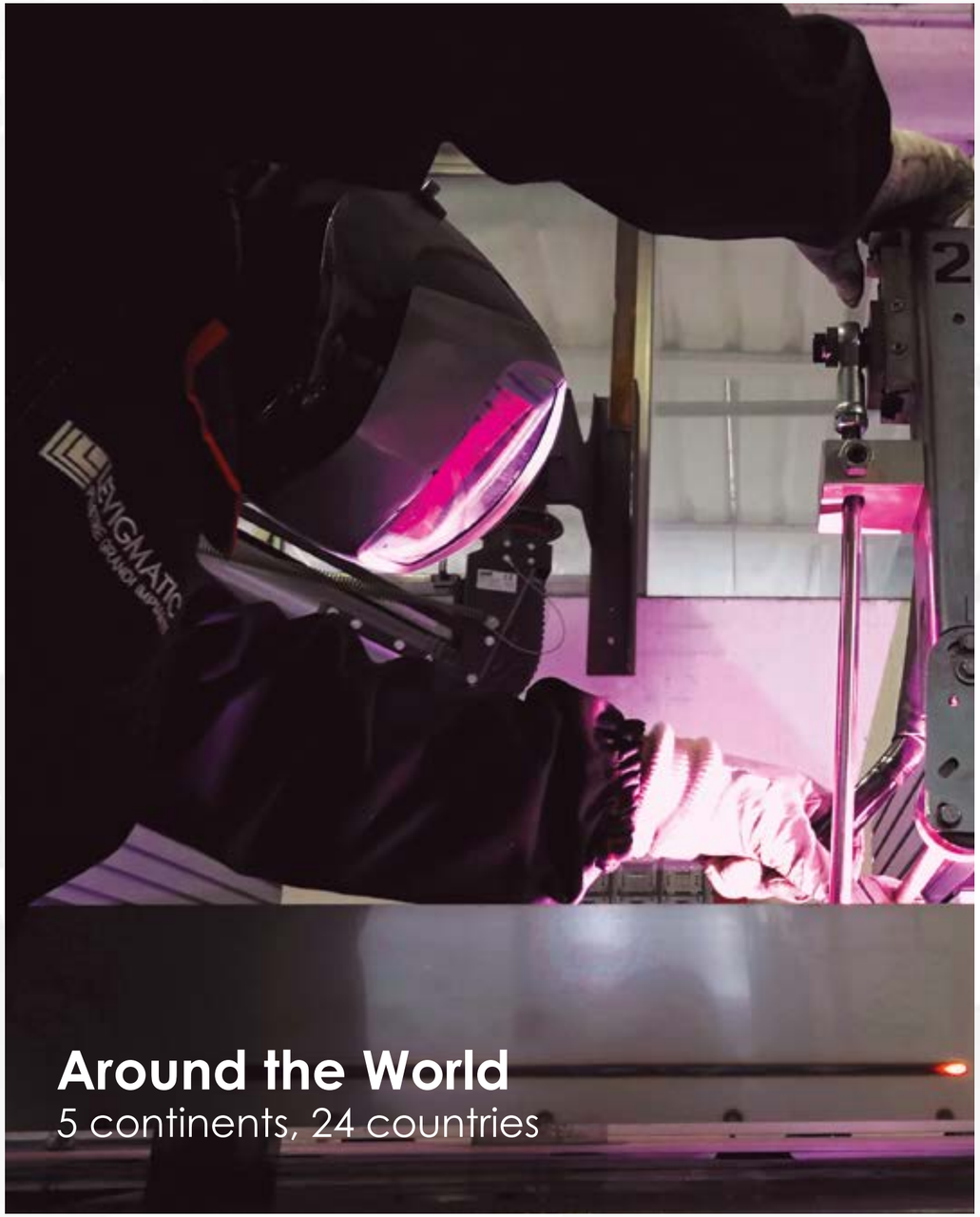
EN Cooking lid

CLOCHE
cod. 0209019

250 x 380 x h110 mm

CLOCHE
cod. 0209020

520 x 380 x h110 mm



Levigmatic S.r.l.
Catering Equipment

IT

PLA.NET è un progetto e un marchio di Levigmatic, società nata nel 1988 per volontà di operatori esperti nella lavorazione dell'acciaio nel settore della ristorazione professionale. Siamo nel nord-est dell'Italia e più in particolare a nord di Treviso, nel distretto di Conegliano, dove è radicato lo sviluppo e la produzione di cucine, elettrodomestici e impianti per la ristorazione professionale.
Levigmatic è specializzata nella lavorazione dell'acciaio inox e nella produzione dei piani cottura professionali. Esperienza tecnica e produttiva che viene interamente trasferita nella produzione PLA.NET Outdoor Cooking.

EN

PLA.NET is a project and a brand by Levigmatic, which was founded in 1988 by experts in steel working for professional catering. We are based in the Conegliano area to the north of Treviso in north-east Italy – an area with a long tradition in kitchens, household appliances and professional catering equipment.
Levigmatic specialises in stainless steel working and professional cooktop manufacturing. This technical and manufacturing experience is channelled entirely into PLA.NET Outdoor Cooking production.

FR

PLA.NET est un projet et une marque de Levigmatic, société née en 1988 par la volonté d'opérateurs experts dans l'usinage de l'acier dans le secteur de la restauration professionnelle. Nous sommes du nord-est de l'Italie et plus précisément au nord de Trévise, dans la région de Conegliano, où sont profondément enracinés le développement et la production de cuisines, d'électroménager et d'installations pour la restauration professionnelle.
Levigmatic est spécialisée dans l'usinage de l'acier inox et dans la production de tables de cuisson professionnelles. Expériences technique et de production qui sont entièrement transférées dans la production de PLA.NET Outdoor Cooking.

DE

PLA.NET ist ein Projekt und eine Marke von Levigmatic, einem Unternehmen, das 1988 von erfahrenen Stahlarbeitern im professionellen Gastronomiebereich gegründet wurde. Wir sitzen im Nordosten Italiens, genauer gesagt nördlich von Treviso, im Bezirk Conegliano, wo die Entwicklung und Produktion von Küchen, Geräten und Ausrüstungen für die professionelle Gastronomie verwurzelt ist.
Levigmatic ist auf die Verarbeitung von Edelstahl und die Herstellung von professionellen Kochfeldern spezialisiert. Technisches und produktionstechnisches Know-how, das vollständig in die Produktion von PLA.NET Outdoor Cooking einfließt.

Production unit 1

IT **Dedicata alla lavorazione di laminati piani come acciaio, acciaio inox, bimetallo (acciaio + acciaio inox) trimetallo (inox + alluminio + inox), con spessori da 5 a 40 mm. Ciclo lavorazione completo: taglio, fresatura, tornitura, satinatura, lucidatura, saldatura robotizzata, pallinatura, pulitura. Realizzazione di piani cottura destinati al settore della ristorazione e cottura domestica. Per un totale di 2.400 mq.**

EN *Area dedicated to processing flat laminates such as steel, stainless, bimetal (steel + stainless steel) tri-metal (stainless + aluminium + stainless steel), with thickness ranging from 5 to 40 mm. Complete processing cycle: cutting, milling, turning, satin finishing, polishing, robotic welding, shot blasting, cleaning. We manufacture hobs for the catering and domestic cooking sector. For a total of 2.400 sq m.*

Production unit 2

IT **Dedicata alla lavorazione dell'acciaio inox con spessori da 0,8 a 3 mm. Ciclo lavorazione completo: taglio, punzonatura, piegatura, satinatura, saldatura robot, pallinatura, pulitura, assemblaggio. Si realizzano componenti in acciaio inox per il settore della ristorazione professionale che per la cottura dmestica come: fry top, teppanyaki, piastre di cottura per barbecue, carrelli, tavoli. Superficie occupata 2.600 mq.**

EN *Area dedicated to processing stainless steel with thicknesses ranging from 0,8 to 3 mm. Complete processing cycle: cutting, punching, bending, satin finishing, robot welding, shot blasting, cleaning and assembly. We manufacture stainless steel components, for both the professional catering sector and the domestic cooking sector, such as: fry tops, teppanyaki, cooking plates for barbecues, trolleys, tables. Area occupied - 2.600 sq m.*

PLA.NET®

è un brand:

levigmatic
catering equipment

Production unit 1
LEVIGMATIC Professional Cooking
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31020 San Vendemiano (TV)
Tel: +39 0438 778161
Fax: +39 0438 778385
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Production unit 2
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Fax: +39 0438 478705
info@planetbarbecue.it
www.planetbarbecue.it

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Photo: Studio Rocci

Thanks to:
Fabrizio Nonis BEKÉR – On Tour

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The company has always been engaged to compliance with current regulations and certifications, the use of certified materials suitable for contact with foods (MOCA) to ensure the best quality of its products and their use for cooking food safely.

Certificazioni / *Certifications*

CE:
GAR 2016/426 EU
EN 30-1-1
EN 30-2-1
EN 498
c UL us:
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