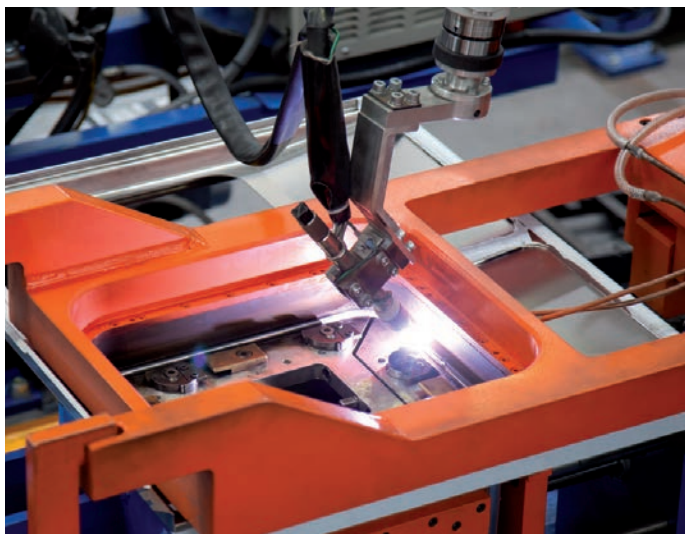


| CATERING EQUIPMENT | COOKING

**LUX Pro** | 900

**DEXION**



## 50 years of experience at the service of catering professionals

**DEXION** is a world-class manufacturer of professional catering equipment.

Since 1972, the year the company was founded, **DEXION** has distinguished itself for the quality and reliability of its products and the ability to offer its customers a complete value proposition. Pre-sales service and customer assistance, communication and marketing support, ever-present after-sales assistance and original spare parts are professional values that distinguish **DEXION** both in Italy and internationally.

With a production plant of 17,000 square meters, 16 production lines, **DEXION** establishes itself as a reliable and flexible partner, able to assist its customers at 360°.



## 1972

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DEXION was born as a family company that produces professional kitchens, and began to make itself known for the reliability and excellent quality/price ratio of its products.

## 1980-1990

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The product range is expanding more and more and DEXION acquires numerous market shares, also abroad.

## 1998

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DEXION becomes part of the Eurotec Srl group.

## 2000

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DEXION joins ITW - Illinois Toolworks multinational group, world leader in Food Service Equipment.

# LUX Pro | 900



# Tradition is renewed

The new **LUX Pro|900** is renewed in design without losing the distinctive features that have made Domina recognizable on the world market. A new design with more ergonomic and elegant lines, with a decisive cut that gives a strong signal of modernity and elegance.



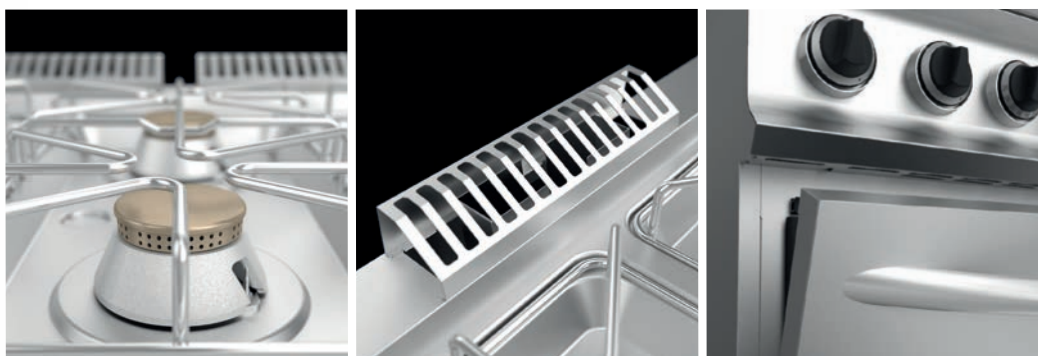




# LUX Pro | 900

## The real value for your kitchen

Careful to customer needs and market trends, **LUX Pro|900** represents an evolution designed to give a concrete response to customer needs and a unique offer of robust, performing, easy to use and easy to maintain machines.



## | Solidity

- **New knob**  
starting with the finer details, to secure robustness
- **Bottom in stainless steel**  
to make the machine more resistant
- **New design structure**  
to guarantee maximum solidity
- **IPX5** to guarantee protection to all our components and the durability of our machines



## | Performances

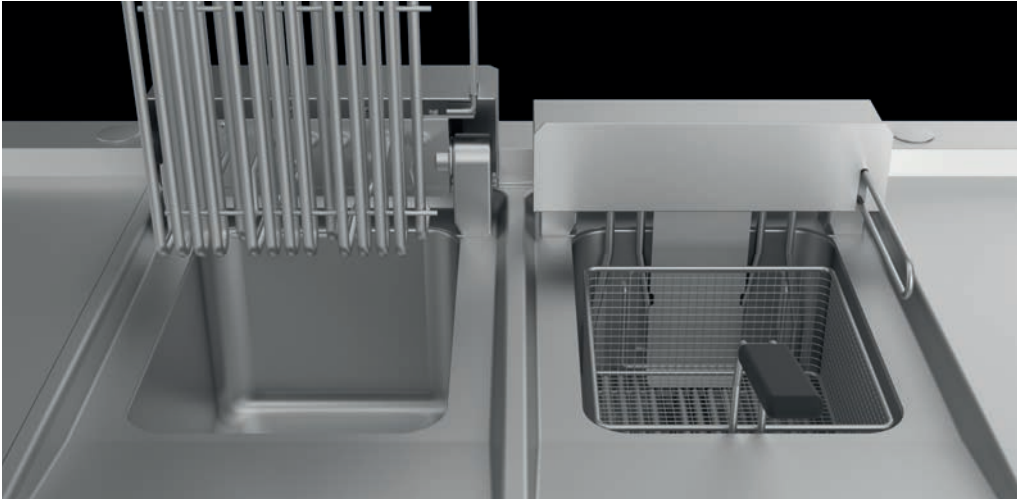
- **High power burners**  
with 60% certified efficiency
- **New powerful frytop**  
to guarantee better uniformity
- **New electric fryers**  
to ensure maximum reactivity
- **New lavastone grids with levels**  
for superior cooking results





## | Cleanability

- **New electric fryers with tilting heating elements** for ease of cleaning of the tank
- **Limited number of screws** for smooth and wipeable surfaces
- **New frytop built in with removable backsplash** to improve the cleaning procedure
- **Removable bottom** to facilitate cleaning the area underneath the machines



## | Ease of maintenance

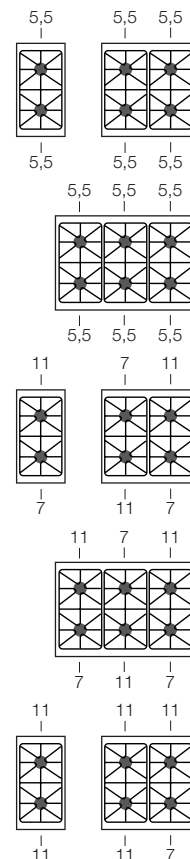
- **New chimney without screws** easily removable
- **Rear technical compartment** to facilitate connection to utilities
- **New head-to-head connection** for speedy and uncomplicated installations
- **Removable bottom** to allow easy access to the lower part of the equipment



## Gas ranges



Flex Burners power (kW)



### Range Features

Flex Burners with brass burner caps and self-stabilizing flame, to cook safely and for simpler maintenance. 5,5/7 kW burners has an adjustable power range from a minimum of 1.5 kW to a maximum of 5.5 / 7 kW; 11kW burners has an adjustable power range from a minimum of 2 kW to a maximum of 11 kW, to get maximum flexibility. The pilot flame is protected inside the main burner. The placement of the burners allows use of pans up to 40 cm in diameter. Pan supports grids in stainless steel are dishwasher-size.

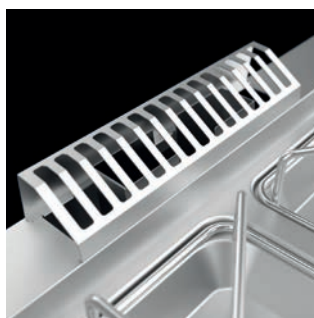


### Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

**Gas oven:** 7 kW burner (10 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

**Electric oven:** 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.



### Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Pan supports grids in stainless steel are dishwasher-size.
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- High power Flex Burner: of 5.5/7/11 kW
- 60% certified efficiency
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking
- Electric ignition (option) to optimize the use of burners

### Cleanability

- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Drain kit (option) to facilitate the cleaning of the pressed worktop
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

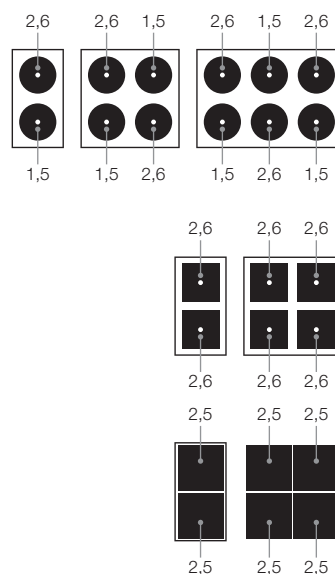
### Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

## Electric ranges



Electric plates power (kW)



## Range Features

The cast iron fast-heating hot plates with safety device to prevent overheating are watertight fixed to the worktop. Squared plates with dimension 300x300 mm and power 3 and 4 kW.

Indicator lights show when each hotplate is working.

## Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

**Electric oven:** 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.



## Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

## Performances

- Fast-heating hot plates from 50 to 400 °C
- 6 (+1) position switch to regulate the power of each plate

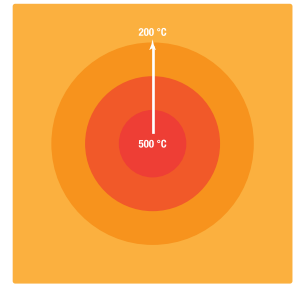
## Cleanability

- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

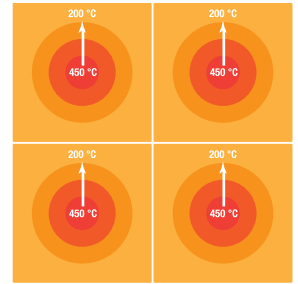
## Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

## Solid top



Isothermal zones for differentiated cooking



Isothermal zones for differentiated cooking (mod. LXTPE98T, LXTPE98A, LXTPE98FE)

### Range Features

The cooking plate with a surface area of 50 dm<sup>2</sup> is in cast iron (10 mm thickness).

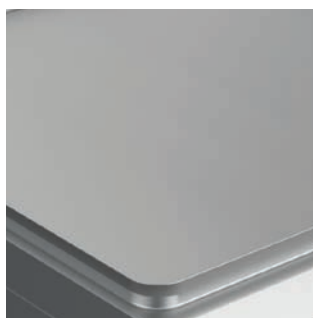
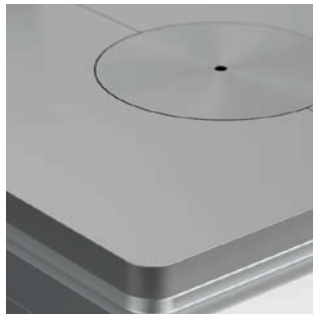
For gas versions, the 12 kW stainless steel burner is placed under the removable central ring. Piezo-electric ignition and thermostatic control. For electric versions (14 kW), the cooking plate is unique but has 4 cooking zone with independent control.

### Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

**Gas oven:** 7 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

**Electric oven:** 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.



### Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Cast iron cooking plate, 10 mm thickness for gas versions
- Smooth steel cooking plate, 15 mm thickness for electric versions
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- Gas versions: possibility to differentiate cooking, temperature range from 500 °C in the centre to 200 °C in the edges
- Electric versions: independent thermostatic temperature control for each cooking zone, from 80 to 450°

### Cleanability

- Worktop with pressed edges for liquid collection facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

### Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

## Induction



### Range Features

The sealed 6mm ceramic top offers high cleaning comfort thanks to the flat surface and cleanability of glass ceramic. It is watertight fixed to the worktop, preventing any liquid infiltration.

The cooking surface only heats up when in direct contact with induction friendly pans and pots, and the amount of heat is proportional to the surface of contact. The zone of the cooking surface not in contact with the pan remains deactivated and thus cold allowing a more comfortable working environment (lower heat emission) and a energy savings equal to 50% compared to traditional stoves. Each inductor has 6 different power levels and an indicator light shows when the top is in operation.



### Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- Cooking zones Ø 270 mm and 5 kW
- 6 levels of power setting, for special or delicate cooking

### Cleanability

- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

### Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



## Fry top

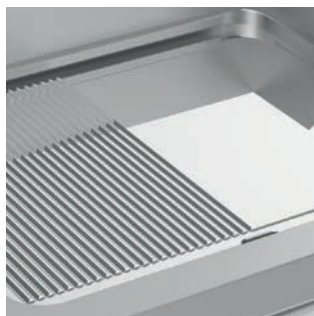
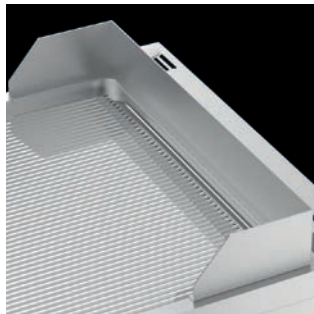


### Range Features

The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm.

Teflon cap (as option) easy to remove to facilitate the cleaning operations and the discharge of grease into a removable stainless steel basin with capacity up to 2.5 liters. In 70 cm models it's possible to differentiate cooking thanks to independent gas burners/electric heating elements.

The chrome finishing allows to cook different foods in succession without the risk of transferring smells and flavors, thus avoiding having to clean the griddle plate between different cooking. More than facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable.



### Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- 15 mm thickness smooth steel cooking plate, polished or solid chrome finish
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- Temperature uniformity and precise thermostatic control from 145 to 290 °C (gas versions), and from 75 to 290 °C (electric versions), to cook also delicate food
- Possibility to differentiate cooking to optimize the cooking workflow

### Cleanability

- New built-in cooking plates, welded on top to guarantee maximum cleanability
- New removable splashguard (optional) to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

### Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for an immediate access to components

## Lavastone grill



## Range Features

The cooking grid is cast iron made, double face meat/fish. An extractable stainless steel drawer collects grease during cooking. Full modules have independent heating elements to allow different cooking.



## Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Robust cast iron grid
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

## Performances

- Double face cast iron grid meat/fish
- Grids lifting kit available as accessory to allow greater slope and differentiate the temperature cooking

## Cleanability

- The three sides splashguard contains greases during cooking
- Briquettes available as an accessory, they are easy to clean and release less fumes into the environment
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

## Ease of maintenance

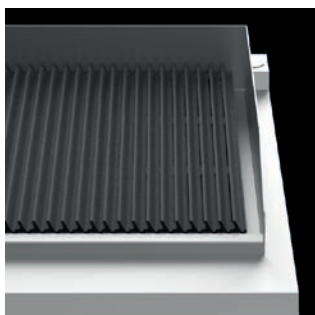
- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

## Water grill



### Range Features

The cooking grid is cast iron made, double face meat/fish. An extractable stainless steel drawer with water generates steam during cooking operations. The water contained in the containers under the electric heating elements/burner evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged. Full moduls (80 cm) have independent heating elements/burner to allow different cooking.



### Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Robust cast iron grid
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- Double face cast iron grid meat/fish
- The heat radiated by the heating elements/burner develops steam which rises towards the food on the grid, ensuring delicate and uniform cooking

### Cleanability

- Easy cleaning of the grease collection drawer thanks to the presence of water inside
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

### Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

## Fryers



### Range Features

The 18/10 AISI 304 stainless steel tanks are moulded and continuous-welded with rounded corners for easy cleaning and sanitification.

All models have safety thermostat and thermostatic temperature control to keep the oil temperature within safety parameters. A large front drainer for greater ease of use and cleaning. The used oil outlet system is simple and safe with an oil collection tank with stainless steel filter.

**Gas versions:** models available with direct heating via heating elements in the tank or with indirect heating via a burner outside the V-shaped tank, which guarantees excellent cleaning.

**Electric versions:** with liftable heating elements to guarantee perfect cleaning of the tank, versions with digital display are also available (LXFRBE94AD - LXFRBE98AD - LXFRBE94AHP) equipped with automatic melting, they allow precise control of the oil temperature, the setting of the cooking time and the setting of automatic programs to set and speed up the most frequent cooking. The HP model also ensures maximum responsiveness essential for obtaining high productivity in small spaces.



### Solidity

- 2 mm worktop in AISI 304 stainless steel
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- Thermostatic temperature control from 105 to 185°C (electric versions) and from 110 to 190°C (gas vers.)
- Large cold zone to keep the quality of the oil unchanged longer
- Models with digital display (electric)
- HP version for high productivity
- Gas versions available with indirect heating (V shape tank) or direct heating (internal tubes)

### Cleanability

- Tilting heating elements, to allow a perfect cleaning of the tank
- Moulded and continuous-welded tank to facilitate the cleaning operations
- Gas models with V-shaped tank and external burners allow easy cleaning of the tank
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

### Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



## Pasta cooker



### Range Features

The moulded tanks are in AISI 316 anti-corrosion stainless steel, with rounded corners for easy cleaning. The optional pasta baskets are in AISI 304 18/10 stainless steel with thermal handle. Electro-valve and external tap for water loading.

**Gas versions:** stainless steel burner with self-stabilizing flame. Thermocouple safety device connected to the pilot flame. Piezo-electric burner ignition.

**Electric versions:** electric heating elements in armoured stainless steel; power adjustment with four position switch; control of the temperature with operating and safety thermostat.



### Solidity

- 2 mm worktop in AISI 304 stainless steel
- Moulded and continuous-welded tanks
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- Gas versions: high power stainless steel burner, outside the tank
- Electric version: heating elements inside the tank to increase the efficiency

### Cleanability

- Moulded edge for collection of liquids and to facilitate cleaning
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

### Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



## Braising pan

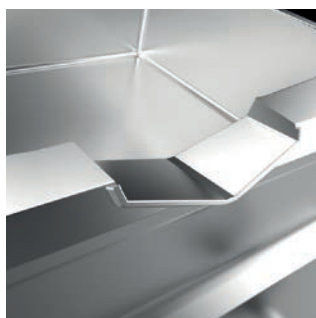


### Range features

The tank has AISI 304 18/10 stainless steel walls and bottom, rounded corners and the shaped front part to facilitate unloading and cleaning operations. The stainless steel lid is balanced and has strong stainless steel AISI 304 hinges. Easy manual tilting of the tank through an ergonomic front handle. Water load tap placed on the front of the unit.

**Gas versions:** stainless steel burner with multiple arms for even more heat diffusion; gas valve with thermocouple, thermostatic temperature control (90-320 °C).

**Electric versions:** armoured heating elements in stainless steel on the external bottom of the tank; thermostatic control (50-300 °C).



### Solidity

- 2 mm worktop in AISI 304 stainless steel
- New stainless steel structure guarantees maximum robustness and solidity to the machine
- Stainless steel lid with strong hinges
- Designed with a water protection IPX5

### Performances

- Temperature thermostatic control. From 90 to 320 °C (gas version), from 50 to 300 °C (electric version)

### Cleanability

- Easy to clean top tanks to the complete tilting of the tank
- Rounded corners facilitate the tank cleaning
- Limited number of screws to have surfaces without obstacles

### Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

## Boiling pans



### Range Features

The tank sides and the interspace are in AISI 304, the bottom is in AISI 316 for greater resistance to corrosion. The AISI 304 lid ensures minimal loss of steam and heat (double insulation lid is available as option to guarantee better thermal insulation). Hot and cold water tap with swivel nozzle is placed on top of the worktop. Indirect heating generated by the low pressure steam of the interspace water evenly heats the surface of the container. Interspace water-level viewer in the front panel.

**Gas versions:** stainless steel tubular burner with self-stabilizing flame. Pilot flame with thermocouple safety device. Piezo-electric ignition of the pilot. Safety valve with pressure gauge.

**Electric versions:** power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge.



### Solidity

- 2 mm worktop in AISI 304 stainless steel
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

### Performances

- Temperature thermostatic control allows delicate cooking

### Cleanability

- Moulded watertight worktop, jointsless, with rounded corners, facilitate the top cleaning
- The tank structure allows perfect and fast cleaning
- The drain tap filter easily removable and very easy to clean
- Limited number of screws to have surfaces without obstacles

### Ease of maintenance

- No need to empty the tank before maintenance operations thanks to the new front panel which avoids to remove of the drain tap
- Inspectable drain tap to facilitate ordinary cleaning operations
- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

## Bain Marie



## Range Features

The AISI 304 stainless steel tank is moulded and continuous-welded. Electric heating with armoured stainless steel elements, set on the external bottom of the tanks and controlled by a thermostat.



## Solidity

- 2 mm worktop in AISI 304 stainless steel.
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

## Performances

- Thermostatic control 0 - 90 °C

## Cleanability

- Tank with rounded corners easy to clean
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

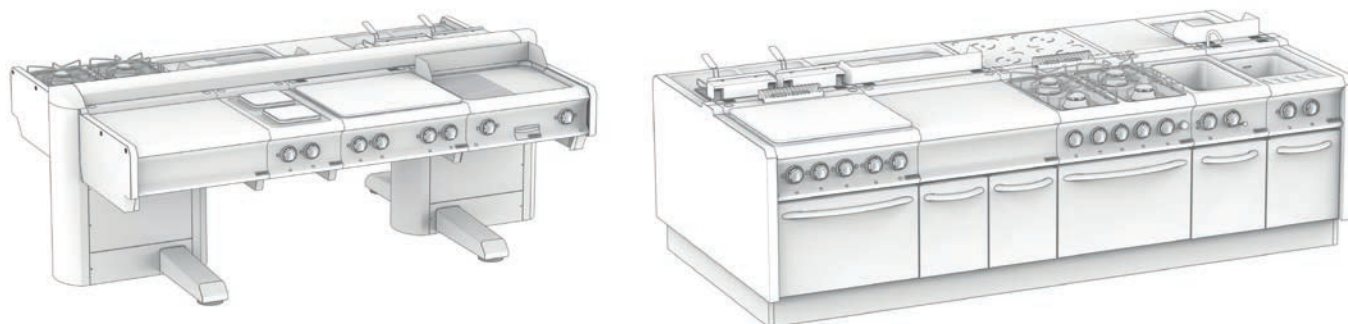
## Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

# LUX Pro|900

Install **LUX Pro|900** according to your needs:

totally modular, it allows you to customize and make the best use of any space,  
by creating installations on one line or back to back to double productivity in the kitchen.  
It is possible to create monobloc solutions, on height-adjustable feet or on wheels,  
central or wall-mounted suspended solutions that guarantee maximum cleanability.



## As you like it

You can choose between different colors with professional anti-scratch painting,  
resistant to high temperatures.



RAL 3003

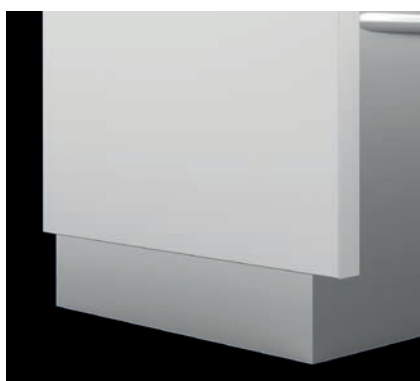


RAL 5005











RAL 9005

A complete series of accessories is available to customize **LUX Pro|900**, including the new end panels  
that give the structure an elegant design and greater solidity, perimeter handrails, plinths, wheels, water columns,  
to make the kitchen fully operational according to the your needs.













## Gas range









IPX5

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Burners			Oven		Total kW	Supply	Gross weight Kg	Volume m³
			5,5 kW	7 kW	11 kW	Gas kW	El. kW				
on open cabinet											
 LXFB94AXXS	40x90x85	-	2	-		-	-	11	-	51	0,5
 LXFB94AXL	40x90x85	-	-	1	1	-	-	18	-	51	0,5
 LXFB94AXXL	40x90x85	-	-	-	2	-	-	22	-	51	0,5
 LXFB98AXXS	80x90x85	-	4	-	-	-	-	22	-	80	1
 LXFB98AXL	80x90x85	-	-	2	2	-	-	36	-	80	1
 LXFB98AXXL	80x90x85	-	-	1	3	-	-	40	-	80	1
 LXFB912AXXS	120x90x85	-	6	-	-	-	-	33	-	113	1,4
 LXFB912AXXL	120x90x85	-	-	3	3	-	-	54	-	113	1,4

**on oven**

 LXFB98FGXS	80x90x85	54x69,5x29	4	-	-	7	-	29	-	112	1
 LXFB98FGXL	80x90x85	54x69,5x29	-	2	2	7	-	43	-	112	1
 LXFB98FEXXS	80x90x85	54x69,5x29	4	-	-	-	6	22	400V/3N 50/60Hz	112	1
 LXFB98FEXL	80x90x85	54x69,5x29	-	2	2	-	6	36	400V/3N 50/60Hz	112	1
 LXFB98FGXXL	80x90x85	54x69,5x29	-	1	3	7	-	47	-	112	1
 LXFB912AFGXXL	120x90x85	54x69,5x29	-	3	3	7	-	61	-	153	1,4
 LXFB912AFEXXS	120x90x85	54x69,5x29	6	-	-	-	6	33	400V/3N 50/60Hz	153	1,4
 LXFB912AFEXXL	120x90x85	54x69,5x29	-	3	3	-	6	54	400V/3N 50/60Hz	153	1,4
 LXFB912FGMXXL	120x90x85	100x69,5x29	-	3	3	10	-	64	-	180	1,4
 LXFB912FGMGXXL	120x90x85	100x69,5x29	-	3	3	10	5 grill	64	400V/3N 50/60Hz	182	1,4










**top**

 LXFB94TXXS	40x90x25	-	2	-	-	-	-	11	-	43	0,25
 LXFB94TXL	40x90x25	-	-	1	1	-	-	18	-	43	0,25
 LXFB94TXXL	40x90x25	-	-	-	2	-	-	22	-	43	0,25
 LXFB98TXXS	80x90x25	-	4	-	-	-	-	22	-	71	0,4
 LXFB98TXL	80x90x25	-	-	2	2	-	-	36	-	71	0,4
 LXFB98TXXL	80x90x25	-	-	1	3	-	-	40	-	71	0,4
 LXFB912TXXS	120x90x25	-	6	-	-	-	-	33	-	99	0,65
 LXFB912TXXL	120x90x25	-	-	3	3	-	-	54	-	99	0,65








## Electric range

IPX5

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Plates		Electric oven kW	Total kW	Supply	Gross weight Kg	Volume m³
			3 kW	4 kW					
on open cabinet									
 LXPQ94A	40x90x85	-	2	-	-	6	400V/3N 50/60Hz	78	0,5
 LXPQ98A	80x90x85	-	3	1	-	13	400V/3N 50/60Hz	102	1
 LXPQ912A	120x90x85	-	4	2	-	20	400V/3N 50/60Hz	126	1,4
on oven									
 LXPQ98FE	80x90x85	54x69,5x29	3	1	6	19	400V/3N 50/60Hz	142	1
 LXPQ912FEM	120x90x85	100x69,5x29	4	2	10	30	400V/3N 50/60Hz	198	1,4
 LXPQ912AFE	120x90x85	54x69,5x29	4	2	6	26	400V/3N 50/60Hz	187	1,4
top									
 LXPQ94T	40x90x25	-	2	-	-	6	400V/3N 50/60Hz	68	0,25
 LXPQ98T	80x90x25	-	3	1	-	13	400V/3N 50/60Hz	92	0,4
 LXPQ912T	120x90x25	-	4	2	-	20	400V/3N 50/60Hz	115	0,65





## Solid top

IPX5

Model	External dimensions (LxPxH) cm		Oven dimensions (LxPxH) cm		Cooking plate Gas 12 kW   El. 3,5 kW		Oven Gas kW   El kW		Total kW	Supply	Gross weight Kg	Volume m³
on open cabinet												
 LXTPG98A	80x90x85	-	1	-	-	-	12	-	100	1		
 LXTPE98A	90x90x85	-	-	4	-	-	14	400V/3N 50/60Hz	143	1		
on oven												
 LXTPG98FG	80x90x85	54x69,5x32	1	-	7	-	19	-	125	1		
 LXTPE98FE	80x90x85	54x69,5x32	-	4	-	6	20	-	125	1		
top												
 LXTPG98T	80x90x25	-	1	-	-	-	12	-	85	0,4		
 LXTPE98T	80x90x25	-	-	4	-	-	14	400V/3N 50/60Hz	121	0,4		




## Induction

IPX5

Model	External dimensions (LxPxH) cm	Cooking zones 5 kW	Total kW	Total kW	Gross weight Kg	Volume m³
top						
 LXIN94T	40x90x25	2	10	400V/3N 50/60Hz	58	0,25
 LXIN98T	80x90x25	4	20	400V/3N 50/60Hz	83	0,4
 LXIN94A	40x90x85	2	10	400V/3N 50/60Hz	78	0,5
 LXIN98A	80x90x85	4	20	400V/3N 50/60Hz	102	1

## Fry top

IPX5

Model	Cooking plate			Ext. dimensions (LxPxH) cm	Hotplate (LxPxH) cm	Burners 9,2 kW	El. elements 7 kW	Total kW	Supply	Gross w. Kg	Volume m³
	Smooth	Lined	Chromed								
on open cabinet											
 LXFTBG94AL	●			40x90x85	33x69x1,5	1	-	9,2	-	82	0,5
 LXFTBG94ALC	●		●	40x90x85	33x69x1,5	1	-	9,2	-	82	0,5
 LXFTBG94AR		●		40x90x85	33x69x1,5	1	-	9,2	-	82	0,5
 LXFTBG98AL	●			80x90x85	70x69x1,5	2	-	18,4	-	135	1
 LXFTBG98ALC	●		●	80x90x85	70x69x1,5	2	-	18,4	-	135	1
 LXFTBG98AR		●		80x90x85	70x69x1,5	2	-	18,4	-	135	1
 LXFTBG98ALR	●	●		80x90x85	70x69x1,5	2	-	18,4	-	135	1
 LXFTBG98ALRC	●	●	●	80x90x85	70x69x1,5	2	-	18,4	-	135	1





<b>top</b>											
LXFTBG94TL	●			40x90x25	33x69x1,5	1	-	9,2	-	62	0,25
LXFTBG94TLC	●		●	40x90x25	33x69x1,5	1	-	9,2	-	62	0,25
LXFTBG94TR		●		40x90x25	33x69x1,5	1	-	9,2	-	62	0,25
LXFTBG98TL	●			80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
LXFTBG98TLC	●		●	80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
LXFTBG98TR		●		80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
LXFTBG98TLR	●	●		80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
LXFTBG98TLRC	●	●	●	80x90x25	70x69x1,5	2	-	18,4	-	100	0,4

<b>on open cabinet</b>											
LXFTBE94AL	●			40x90x85	33x69x1,5	-	1	7	400V/3N 50/60Hz	82	0,5
LXFTBE94ALC	●		●	40x90x85	33x69x1,5	-	1	7	400V/3N 50/60Hz	82	0,5
LXFTBE94AR		●		40x90x85	33x69x1,5	-	1	7	400V/3N 50/60Hz	82	0,5
LXFTBE98AL	●			80x90x85	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
LXFTBE98ALC	●		●	80x90x85	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
LXFTBE98AR		●		80x90x85	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
LXFTBE98ALR	●	●		80x90x85	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
LXFTBE98ALRC	●	●	●	80x90x85	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1

<b>top</b>											
LXFTBE94TL	●			40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	62	0,25
LXFTBE94TLC	●		●	40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	62	0,25
LXFTBE94TR		●		40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	62	0,25
LXFTBE98TL	●			80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
LXFTBE98TLC	●		●	80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
LXFTBE98TR		●		80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
LXFTBE98TLR	●	●		80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
LXFTBE98TLRC	●	●	●	80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4



## Lavastone grill

IPX5

Model	External dimensions (LxPxH) cm	Grid dimensions cm	Burners 10 kW	Total kW	Gross weight Kg	Volume m³
<b>on open cabinet</b>						
 LXPLG94A	40x90x85	64x37x3	1	10	62	0,5
 LXPLG98A	80x90x85	64x37x3 (x2)	2	20	93	1
<b>top</b>						
 LXPLG94T	40x90x34,5	64x37x3	1	10	50	0,25
 LXPLG98T	80x90x34,5	64x37x3 (x2)	2	20	75	0,4














## Water grill

IPX5

Model	External dimensions (LxPxH) cm	Grid dimensions cm	Electric elements 6 kW	Total kW	Supply	Gross w. Kg	Volume m³
<b>on open cabinet</b>							
 LXWGE94A	40x90x85	64x37x3	1	6	400V/3N 50/60Hz	72	0,5
 LXWGE98A	80x90x85	64x37x3 (x2)	2	12	400V/3N 50/60Hz	113	1







## Fryers

IPX5

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m³
<b>on open cabinet</b>									
 LXFRG94A	40x90x118	30x40x31,5	18	18	-	18	-	69	0,5
 LXFRG98A	80x90x118	30x40x31,5	18+18	18+18	-	36	-	114	1
 LXFRVG94A	40x90x118	61x31x40	20,5	20,5	-	20,5	230V/1N 50/60Hz	69	1
 LXFRE94A2V	40x90x85	14x34x21	8+8	-	5,25+5,25	10,5	400V/3N 50/60Hz	56	0,5
 LXFRBE94A	40x90x85	30x40x20	18	-	16	16	400V/3N 50/60Hz	56	0,5
 LXFRBE98A	80x90x85	30x40x20	18+18	-	16+16	32	400V/3N 50/60Hz	91	1
 LXFRBE94AD	40x90x87	30x40x20	18	-	16	16	400V/3N 50/60Hz	56	0,5
 LXFRBE98AD	80x90x87	30x40x20	18+18	-	16+16	32	400V/3N 50/60Hz	91	1
 LXFRBE94AHP	40x90x85	61x31x29	20	-	22,5	22,5	400V/3N 50/60Hz	59	0,5
<b>top</b>									
 LXFRG94T	40x90x90	30x40x31,5	18	18	-	18	-	60	0,5
 LXFRG98T	80x90x90	30x40x31,5	18+18	18+18	-	36	-	101	1
 LXFRBE94T	40x90x58	30x40x20	18	-	16	16	400V/3N 50/60Hz	50	0,5
 LXFRBE98T	80x90x58	30x40x20	18+18	-	16+16	32	400V/3N 50/60Hz	85	1

## Pasta cooker

IPX5



Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m³
<b>on open cabinet</b>									
 LXCPG94A	40x90x85	30,5x51x27,5	40	13,3	-	13,3	230V/1N 50/60Hz	57	0,5
 LXCPG98A	80x90x85	30,5x51x27,5	40+40	13,3+ 13,3	-	26,6	230V/1N 50/60Hz	94	1
 LXCPGE94A	40x90x85	30,5x51x27,5	40	-	9	9	400V/3N 50/60Hz	51	0,5
 LXCPGE98A	80x90x85	30,5x51x27,5	40+40	-	9+9	18	400V/3N 50/60Hz	81	1
<b>top</b>									
 LXCPGE94T	40x90x58	30,5x51x27,5	40	-	9	9	400V/3N 50/60Hz	45	0,5
 LXCPGE98T	80x90x58	30,5x51x27,5	40+40	-	9+9	18	400V/3N 50/60Hz	75	1

## Braising pan



IPX5

Model	Ext. dimensions (LxPxH) cm	Tank dim. (LxPxH) cm	Cooking surf. dm <sup>2</sup>	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m <sup>3</sup>
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## Free standing tilting / manual turnover

 LXBRG98A	80x90x85	79x69x20	54	80	20	0,02	20	230V/1N 50/60Hz	164	1,1
 LXBRE98A	80x90x85	79x69x20	54	80	-	12	12	400V/3N 50/60Hz	160	1,1

## top





 LXBRG912T	120x90x25	80x69x20	54	80	21	0,02	21	230V/1N 50/60Hz	170	1
 LXBRE912T	120x90x25	80x69x20	54	80	-	12	12	400V/3N 50/60Hz	154	1

## Boiling pans







IPX5

Model	External dimensions (LxPxH) cm	Pan dimensions (ØxH) cm	Pan capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m <sup>3</sup>
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## Free standing

 LXPEG98A100	80x90x85	ø60x42	100	21	-	21	-	118	1,1
 LXPEG98A150	80x90x85	ø60x54	150	21	-	21	-	123	1,1
 LXPEG98A100I	80x90x85	ø60x42	100	21	-	21	-	143	1,1
 LXPEG98A150I	80x90x85	ø60x54	150	21	-	21	-	148	1,1
 LXPEE98A100I	80x90x85	ø60x42	100	-	14,4	14,4	400V/3N 50/60Hz	128	1,1
 LXPEE98A150I	80x90x85	ø60x54	150	-	14,4	14,4	400V/3N 50/60Hz	134	1,1

## top

 LXPEG98T100	80x90x70	ø60x42	100	21	-	21	-	113	1,1
 LXPEG98T150	80x90x70	ø60x54	150	21	-	21	-	118	1,1
 LXPEG98T100I	80x90x70	ø60x42	100	21	-	21	-	138	1,1
 LXPEG98T150I	80x90x70	ø60x54	150	21	-	21	-	143	1,1
 LXPEE98T100I	80x90x70	ø60x42	100	-	14,4	14,4	400V/3N 50/60Hz	123	1,1
 LXPEE98T150I	80x90x70	ø60x54	150	-	14,4	14,4	400V/3N 50/60Hz	129	1,1

## Bain Marie

IPX5

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m <sup>3</sup>
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## on open stand

 LXBME94A	40x90x85	31x69x16	GN 4/3	2,5	2,5	230V/1N 50Hz	45	0,5
 LXBME98A	80x90x85	63x69x16	GN 8/3	6	6	400V/3N 50/60Hz	68	0,8

## top

 LXBME94T	40x90x25	31x69x16	GN 4/3	2,5	2,5	230V/1N 50Hz	36	0,25
 LXBME98T	80x90x25	63x69x16	GN 8/3	6	6	400V/3N 50/60Hz	50	0,4



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