

More robust, compact and greater performance ...

COOKING SUITES

700, 800, 900, 1000 ranges and tailor made suites



COOKING SUITES



*« Our passion for perfection
is your best warranty »*

Restaurant, Brasserie, cafeteria, small and staff canteens...



COOKING SUITES

700, 800, 900, 1000 ranges and tailor made suites

We designed and created an extensive range of suites tailored to your needs !
How to combine the performances of a large range with compact dimensions ?
Hygiene, ergonomics, robustness and performance, this is the combination of our stoves.

General characteristics

- 18-10 stainless steel body.
- Multiple combinations in single line or centre island configurations.

Ranges	Depth	Height of the top	Height on base
700, Aven	725mm	250mm	880/910mm
800, Celtic	835mm	270mm	900/930mm
900, Armen	925mm	270mm	900/930mm
1000, Charcutier traiteur	1000mm	270mm	900/930mm
900, Pilote	925mm	Pillar height 450mm	

Robustness

- Top thickness : 3mm (except 700, 2mm).
- Internal structure : 2mm (except 700, 1mm).
- Stainless steel pan supports (except 1000 cast iron top grates).
- Double skin lid with Echtermann counterbalanced hinge (except 700).
- Premium quality components.
- High quality and heavy control knobs.
- Drop breaker over the switch knobs panel.

Performance

- Fryers with stainless steel tilting rectangular heating elements.
- High efficiency burners. Robust construction of gas burners.
- Stainless steel electric heating elements.
- Performances monitored by independent certified laboratories.

Savings

- Thanks to its innovative conception, CAPIC ranges bring you savings of energy and maintenance.
- Analysis based on end-users feed back.

Hygiene

- Units are suited with a butt joint and bolted at front and rear to provide a flush connection.
- Tanks are top-welded.
- Removable grease trays.
- Dirty parts are removable and dishwasher proof (grills, drawers). Cleaning tray.
- Rounded angles for an optimal cleaning (except 700).
- Water-resistant control panel.
- Single back and front fascia options.
- Gas evacuation through a chimney (120mm).
- Possibility to adapt feet for concrete base.

Ergonomics

- Sloping front for easy view of controls (except 700).
- Insulated enamelled handle.
- Protection control knobs.
- Easy access for maintenance.
- Trim bar and shelves (optional).
- Adjustable feet for irregular floors.

Sécurité

- Pilot flame / Thermocouple.
- All devices compliant with NF and CE standards.

Sustainable development

- CAPIC conceives and manufactures devices in compliance with High Environmental Quality (HEQ).
- Manufactured in a plant with 7 flows of recycling, our appliances are recyclable more than 90%.
- Recycling is made by a WEEE certificated organisation.
- CAPIC saves energy thanks to high-performance heating elements (volcano burners, rectangular heating elements, immersed heater...) and thanks to a high level insulation process.
- 100% French production.
- Our appliances have a life cycle more than 15 years.

4 ASSEMBLING OPTIONS:



On base



Set-up fitting-up



On mobile base (with wheels)



Cantilevered

The cooking suites that you love...



Open burners 6, 8 or 9 kW

Open burners are the great classic of cooking.

General characteristics

- 2, 4 or 6 open burners.
- Pan supports dimension according to the ranges.
- Stainless steel pan supports, tray and grease drawer dishwasher proof.

Performances

- The open burner has an output higher than 60%.
- Security by thermocouple.
- Secured and protected control knobs.



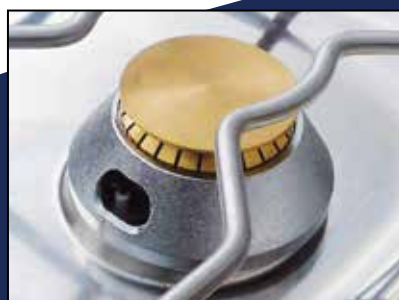
Burners
6 kW



Burners Volcan
9 kW

Range	Front	Energy	Power	Pan supports	
2 open burners					
700	400	Gas	4,8 kWx2	300x550	stainless steel
800	400	Gas	6 kWx2	400x600	
900	400	Gas	7 kWx2	400x600	
900 1000	400	Gas	9 kWx2	400x600	
1000	500	Gas	6+8 kW	500x315	cast iron
4 open burners					
700	800	Gas	4,8 kWx4	300x550	stainless steel
800 900	800	Gas	6 kWx4	400x600	
900 1000	800	Gas	9 kWx4	400x600	
1000	1000	Gas	6x2+8x2 kW	500x315	cast iron
6 open burners					
800	1200	Gas	6 kWx6	400x600	stainless steel

Burners 6 kW.



Burners Volcan 9 kW.



Burners
2x6 + 2x8 kW

Available as separate top units or on stand, open or closed cupboard, hot cupboard, or oven.

Open burners 7 KW



BURNER with a stainless steel body (exclusively from CAPIC) & ECOFLAM

The new open burner 7 kW with a stainless steel body (exclusively from CAPIC) has all the characteristics of an exceptional burner: twin flame crown in massive brass, a stainless steel body, pilot light with a protected thermocouple, a removable and stamped anti-overflow bowl + drip tray below the burner, and stainless steel and brass gas pipes.

Associated with the new technology:

The Ecoflam system

Automatic activation of the open burners thanks to an opening or "locking" of an electro-valve which activates the gas flow. A simple touch or sliding a container on a stainless steel sphere activates the system.

Advantage

- It saves around 30% gas in a commercial catering service.
- It decreases by 90% technical interventions (pilot light and thermocouple).
- Reduces cleaning time by 20%.
- It doubles the life expectancy of the burner.
- Time-saving of 10% for the increasing of temperature.

Ecoflam system



Burner with a stainless steel body 7 kW and Ecoflam

CAPIC is on fire!

Removable grease tray.
Stainless steel removable pan supports.



Burner with a stainless steel body 7 kW
and Ecoflam.



Additional removable grease tray under
solid top.



Solid Top

Essential to boil, to simmer or to hold, the solid top offers complete flexibility and is the ideal complement to the open burners.



General characteristics

- Our models: 1 solid top
2 open burners + 1 solid top
2 open burners + 1 solid top + 2 open burners
- Cast iron plate in 2 parts. Centered ring or on the left.
- Grease tray under work top.
- Secured and protected control knobs.

Performances

- The fire brick surrounding the central burner guarantees an inertia of heat and reduces wasted energy.
- The solid top is equipped with spurs to obtain an optimal heat retention and inertia on the cooking surface.

Range	Front	Energy	Power	Plate or Pan supports
1 solid top				
700	400	Gas	6 kW	400x550
800 900 1000	500	Gas	8 kW	500x600
800 - 900	800	Gas	8 kW	800x600
900-1000	1000	Gas	10 kW	1000x600
2 open burners + 1 solid top				
700	800	Gas	open burner : 4,8x2 kW Solid top : 6 kW	300x550 400x550
800 900	800	Gas	open burner : 6x2 kW Solid top : 8 kW	300x600 500x600
900 1000	1000	Gas	open burner : 9x2 kW Solid top : 8 kW	400x600 600x600
2 open burners + 1 solid top + 2 open burners				
700	1000	Gas	open burner : 4,8x4 kW Solid top : 6 kW	300x550 400x550
800	1200	Gas	open burner : 6x2 kW Solid top : 8 kW open burner : 6x2 kW	300x600 500x600 400x600

The solid top in special cast iron is equipped with spurs and burner surrounded by fire bricks.



1 solid Top



2 open burners
+ 1 solid Top



The whole working surface is
used to cook.

CAPICHEF, 800 range

Maximum efficiency in a minimum space: 1,5 m²

Especially designed for the commercial catering from 30 to 100 covers.
Single piece 3mm thick top, dimension: 2,000x836x270.



**Top only as standard version.
To be mounted on CAPIC bases,
according to your wishes.**

Capichef's composed by:

- 2 open burners under 300x550 stainless steel pan support, power 4.8kW.
- 1 solid top 400x500, power: 6kW.
- 2 open burners under 300x550 stainless steel pan support, power 4.8kW.
- 1 stainless steel electric plancha with thermostat and peripheral drain gully - power: 3kW, capacity: 17.5dm², drawer on the front
- 1 fryer 8 litres, power: 6kW, draining by tap on the front. 15kg of fries per hour.

This stove is not scalable but it can be fitted on different kind of base: stand, open or closed cupboard, drawer, oven, refrigerated cupboard.

Strengths:

- **Robustness:**
Compact piece, 3mm thick top.
Stainless steel pan supports.
Solid top on firebricks.
Plancha: heating element under the plate.
- **Performance :**
Elongated resistor (productivity: + 30%) under the plancha and the fryer.
- **Ease of maintenance, cleaning & installation:**
Single piece top: no infiltration of grease or cleaning product between the devices.
Removable cleanliness tank under the open burners which are machine washable.
Large draining gully for water around the plancha.
Drawer for grease.
Drawer of cleanliness under the two open burners.

Electric cooking plate



A multi-purpose device which can be used as open burners or solid top.

- 2 or 4 300x300 cast iron square plates.
- 4 position switches.
- Grease tray for potential overflowings (only 700 range).

Range	Front	Energy	Power	Plate
2 electric cooking plates				
700	400	Electric	3 kW x2	300x300
800			4 kW x2	300x300
900				
4 electric cooking plates				
700	800	Electric	3 kW x4	300x300
800			4 kW x4	300x300
900				
1000	1000	Electric	4 kW x4	300x300



Electric solid top

The massive plate offers full flexibility

- 2 or 3 cast iron rectangular electric plates 300x600 (5 kW per unit)
- Controlled by commutator 3 speeds
- Cleaning tray.

Range	Front	Energy	Power	Plate
800	800	Electric	5 kW x2	300x600
900				
1000	1000	Electric	5 kW x3	300x600



Neutral

Neutral units perfectly integrate your cooking suites to offer you extra preparation space.

- Neutral unit: This element is available in several dimensions from 100 to 1200mm. Useful for preparation or to complete a cooking line.
- Sink bowl: 340x290x200 with connection to mains waste system (in 400 front).



Bain-Marie

Variable temperature holding for sauces and side dishes.

- Tank fully welded into pressed top.
- Direct draining connected to the sewage.
- Regulation by 30-110°C thermostat.
- Hot / Cold water supply.

Range	Front	Energy	Power	Tank
700 800 900 1000	400	Electric	2,4 kW	306x510 x220
800 900	800	Electric	7,2 kW	630x510 x220



Multi-use pan

**A real multi-purpose device !
Can be used as a bain-marie, a plancha, a mini bratt pan.**

- Bimetallic base thickness: 12 mm.
- Draining: Ø 70mm with plug and stopper.

Range	Front	Energy	Power	Tank
800 900	400	Electric	3 kW	300x510 x100
	800	Electric Gas	6 kW 10 kW	630x510 x100



Removable trim bar for easy service.

Multi-use pan with rounded angles tank and draining plug.

Example: cooking of sea scallop brochettes directly in the pan.



Efficiency and quality of cooking. No need of frying pan or other utensils.

Griddle

Cast iron, stainless steel, smooth, ribbed...
Our large range offers you 4 different styles of griddle to meet your needs.



Cast iron ribbed or smooth:

Conventional griddles to make quick and perfect markings.

Rack plate with cast iron bars:

Barbecue style griddle.

Range	Front	Energy	Power	Plate
Cast iron ribbed and sloping plate				
700 800 900 1000	400	Electric	5 kW	400x550
		Gas	8 kW	
900 1000	500	Gas	11 kW	500x630

Cast iron smooth plate				
700 800 900 1000	400	Electric	5 kW	400x550
		Gas	7,2 kW	

Stainless steel smooth plate:

Dietary griddle (less fat and no taste transfer).

Lava stone chargrill with stainless steel bars:

Barbecue style griddle.

Range	Front	Energy	Power	Plate
Stainless steel smooth plate				
700 800 900	400	Electric	5 kW	400x550
		Gas	7,2 kW	
	800	Electric	10 kW	800x550

Rack plate with cast iron bars				
700 800	400	Electric	6 kW	400x600

Lava stone chargrill with stainless steel bars				
800 900	400	Gas	13 kW	310x440
900	800	Gas	27 kW	710x440

Smooth stainless steel



Ribbed and inclined



Lava rock



Rack plate, with cast iron bars



Available as separate top units or on stand, open or closed cupboard, hot cupboard, or oven.

Plancha

A Must for cooking !

Cooking with a plancha strengthens tastes and flavours. The product quality is totally respected.

- Homogeneous cooking or marking without fats transfer.
- Immediate colouring on all the surface.
- Perfectly cooked.

The plate is a special stainless steel 620x515, 20mm a surrounding gully to facilitate with cleaning and optimise cooking surface.

Overflow plug.

Front drawer, for waste water collection.

Electric heating

By high performance heavy duty heating elements

Separate left and right hand control for variable cooking temperature.

Gas heating

Security by pilot flame and thermocouple. Heating by 3 stainless steel high performance burners with separate left and right hand control.

Option

1/3 or 1/2 ribbed plate. Scraper. Removable anti-splash. Integrated water supply for surrounding gully.

For a better use of your plancha

- Limited use of oil or fats.
- Maintain the water level in the surrounding gully. Fats, oil and foodwaste will not carbonise, and can be collected in the waste collection drawer.
- Surface carbonisation removable thanks to a scraper.
- After each service, to be washed with a classic non-aggressive cleaner and rinse.



Range	Front	Energy	Power	Plate
800 900	500	Electric	3 kW	340x515
800 900	800	Electric	6 kW	620x515
		Gas	10 kW	

Water feed channel controlled on the front
Waste filter, water tap controlled on the front.
External drain (to be connected).



CAPIC Plancha, all possibilities, all cookings.



Fryer

Our fryers are easy to clean.
The electric fryer is equipped with a rectangular heating element and the gas model with large diameter heat exchanger.

Standard fryer

All frying types and capacities.

Liftable heating elements to facilitate the cleaning.

Manual lifting or automatic lifting for a 60 kg/h efficiency.

Ranges	Front	Energy	Tank	Power	Capacity	Efficiency
700	400	Electric	1	10kW	15 L	25 kg/h
	500		2	2x 6kW	2x 8 L	2x15 kg/h
800	400	Gas	1	20kW	20 L	35 kg/h
			1	10kW	15 L	25 kg/h
		Electric	1	20kW	20 L	60 kg/h
	500	Electric	2	2x 6kW	2x 8L	2x 15kg/h
			2	2x 6kW	2x 8 L	2x15 kg/h
900	400	Gas	1	20kW	20 L	35 kg/h
	400	Electric	1	10kW	15 L	25 kg/h
			1	20kW	20 L	60 kg/h
	500	Electric	2	2x 6kW	2x 8 L	2x15 kg/h
			2	2x 6kW	2x 8 L	2x15 kg/h
1000	400	Electric	1	20kW	20 L	60 kg/h
	500	Gas	1	30kW	30 L	60 kg/h



1 tank model



2 tank model

Frying unit

For quality volume production.

Only in 900 range.

Our frying units have a matching cupboard set to receive a FILTRECAPIC unit, 35L capacity. The oil, after filtration, is transferred by pump to the selected tank.

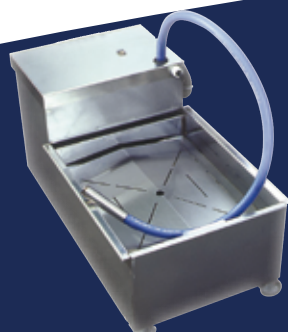
Models	Ext. dim.	Energy	Power	Capacity
2 tanks	800x925	Electric	2x20kW	2x20 L
1 tank + 1 neutral unit	800x925	Electric	20kW	20 L
	1000x925	Gas	30kW	30 L
2 tanks + central neutral unit	1200x925	Electric	2x20kW	2x20 L
	1500x925	Gas	2x30kW	2x30 L
1 tank to complete a unit 1 tank + neutral or 2 tanks + neutral	400x925	Electric	20kW	20 L
	500x925	Gas	30kW	30 L



Filtrecapic

Capacity 35 liters: 400x720x450.

Can be used for all fryers makes and models.
The FILTRECAPIC filters dirty oil via an internal filtration system and then pumps the clean oil back into the fryer.
The FILTRECAPIC can be used with both oils and "solid fats" by means of melt cycle thermostatically controlled.



Salting

Essential complement for fryers, the salting unit is perfect for temperature holding and draining.

KEEP YOUR FRIES WARM AND PERFECTLY DRY

Neutral version: GN1/1 recessed removable tray with drainer. Top only or on closed cupboard.

Heating version: On/Off switch. warning light. Power 1000W. Top only or on closed cupboard.

Option: An electric infra-red heater, 1000W.

Ranges	Front	Models	Power	Capacity
800 900	400	Neutral	-	GN1/1 removable embedded tray, depth 150mm included with draining rack.
		Heating	1000W	



Option infra-red heater

Salting with option infra-red heater



Pasta cooker

Controlled water cooking for not only pasta.

Specially designed for pasta and regeneration of "sous-vide" products or refreshing vegetables. Available in Armen and Celtic ranges.

- 30 litres tank. 10kW power.
- More than 35 kg/h efficiency.
- 2 baskets : 310x120x185.
- Heating by tilting rectangular heating elements.

Option : 85x85x200 portion basket. (6 baskets max. per tank).

Ranges	Front	Energy	Power	Capacity	Efficiency
800 900	400	Electric	10 kW	30 L	+35 kg/h

PRODUCTION
+ 35 kg/h



Radiant

Comfort and performance - instant heat generation - yet easy cleaning.

- Vitroceramic glass, 5 or 6mm thickness
- Power : 2x4 kW
- Heating controlled by graduated thermostats.
- The radiant tops allow quick and accurate cooking with a high output.

Range	Front	Energy	Power	Plate
700	400	Electric	3,8 kW x2	325x530x5
800 - 900			4 kW x2	325x650x6



Induction

Absolute comfort in your working environment!

Exceptional efficiency - induction is up to 95% energy efficient. No heat generation within the working environment, only heats the pan when in contact with the induction field.

The induction offers unequalled performance and controllability.

- Vitroceramic glass, 5 or 6mm thickness
- Control by On/Off switch
- Regulation by graduated potentiometer.
- Detection of pans.
- Thermostatic security. Heat LED Indicator.

Range	Front	Energy	Power	Plate
700	400	Electric	3 kW x2	325x600x5
800 - 900	400	Electric	3,5 kW x2	325x650x6
			5 kW x2	

Control knobs, clean line or touch control (optional).



Ceramic glass for radiant and induction.



Available as separate top units or on stand, open or closed cupboard, hot cupboard, or oven.

Base unit

Cupboards, hot cupboards, drawers, ... we offer a wide choice of base units to optimize the working environment.

The cupboards are mounted on composite adjustable feet (150mm). Facia's with concealed fixings. Stainless steel manufacturing throughout. Thickness of the structure : 2mm.



Open stand

- Width according to the range: 400, 800, 1000, 1200, 1400, 1500, 1600, 1800, 2000mm.
- Structure in stainless steel tubes Ø 70mm with frame on adjustable feet.



Open cupboard

- Width according to the range: 400, 500, 800, 1000, 1200, 1600mm.
- Options : Intermediate shelf
5 levels GN1/1 Storage rack



Closed cupboard

- Width according to the range: 400, 500, 800, 1000, 1200mm.
- Double-walled door.
- Hot cupboard : Internal control on top for width ≤ 400 or lateral for width ≥ 800mm.
- Width : 400 & 500mm (1 door) : 850 W.
800mm (2 hinged doors) : 1,5 kW.
1000 & 1200mm (2 hinged doors) : 2,1 kW.



Neutral or heating drawers

- Front 400 or 500.
- **Neutral drawers:**
2 sliding drawers - 1 GN1/1 trays per drawer, depth 150
- **Heating drawers:**
2 sliding drawers - 1 GN1/1 trays per drawer, depth 150
1 sliding drawer – place of 550x315x265
- Heating by circulation pulsed hot air.
- Keep the food hot.
- Used as base, below a cooking top.
- Heating 1000W. Thermostat 30-85°C.



General options

Lateral swing doors

Cut out for technical cupboard

5 Storage levels for GN1/1 containers

Rounded angle finish for open or closed cupboard

Connecting plate to replace one foot



Static oven

Classical style roasting and finishing oven, ideal roasting, browning and finishing.



- Oven chamber having external stainless steel outer shell with high density fibre insulation.
- Removable oven base, 6mm thickness.
- Heat insulated, doubled skin, counter-balanced door on heavy duty hinges.
- Protected control knobs.
- 50 to 300°C thermostat.

Range	Front	Energy	Power	Internal dimension
700	800	Electric Gas	4,2 kW 8 kW	530x450x290
800 - 900	800	Electric Gas	5,1 kW 10 kW	650x530x280
900 - 1000	1000	Electric Gas	5,1 kW 10 kW	650x530x280
1000	1000	Electric Gas	6 kW 13,2 kW	600x800x280



Convection oven

For uniformity and speed of cooking thanks to the air circulation in the cooking chamber.

- Oven chamber having external stainless steel outer shell with high density fibre insulation.
- Removable oven base, 6mm thickness.
- Hinged, heat insulated double skin door with integrated glass vision panel.
- 10 to 280°C thermostat.

Range	Front	Energy	Power	Internal dimension
800 - 900	800	Electric	6 kW	590x370 x400



Refrigerated cupboard or drawers

- Supplied with a compressor unit incorporated on the right, automatic defrosting. Regulation (power 1/5CV).
- Strengthened insulation.
- Adjustable digital thermostat (0°C +30°C).
- Containers and grills not included.

Width according to the range: 1200, 1600, 2000mm.
2, 3 or 4 doors, 4 GN1/1 grill levels per door.

Width according to the range: 1600, 2000mm.
4 or 6 drawers for GN1/1 depth 100.



Kettle

Volume production for all your stocks, soups and sauces, ...

- 60, 100, 150 and 235 litres capacity.
- Cooking tank welded into 3mm main top.
- Double skin lid with Echtermann counterbalanced hinge.
- Insulated lid handle.
- Removable graduated strainer.
- Large bore rotary drain tap for ease of drainage.
- Integrated hot and cold water supply controlled from front fascia.

Direct heat

- Gas :** Heavy duty high performance stainless steel burners with integrated pilot light and thermocouple.
Thickness of the bottom of the tank : 3mm.
- Electric :** Heavy duty high performance electric elements controlled via energy regulator.
Thickness of the bottom of the tank : 8mm.

Indirect Heat

Triple skin tank, bottom of the tank : 3mm.
Manual filling of water. Control of overflow level.

- Gas :** Heavy duty high performance stainless steel burners with integrated pilot light and thermocouple.
Thickness of the bottom of the tank : 3mm.
- Electric :** Heavy duty high performance electric elements controlled via energy regulator. Security unit

Options

Offset drain pipe, 316L stainless steel tank for seafood, removable perforated lining, thermostatic regulation by digital control panel with or without offset.



Front fascia mounted control for hot and cold water supply.



Removable graduated strainer.



Direct heat models

Range	Front	Capacity	Power		Tank dim.
			Elec.	Gas	
800	800	100 L	-	18kW	Ø603x390
		150 L	12kW	19,5kW	Ø603x550
900	800	100 L	-	18kW	Ø603x390
		150 L	12kW	19,5kW	Ø603x550
1000	1000	235 L	-	22kW	640x620x600
	1000	150 L	12kW	19,5kW	Ø603x550
		235 L	-	22kW	640x620x600
	1200	345 L	-	34	900x725x530
	1500	500 L	-	45	1285x725x530

Indirect heat models

Range	Front	Capacity	Power		Tank dim.
			Elec.	Gas	
700	800	60 L	9kW	-	Ø500x360
800	800	60 L	9kW	-	Ø500x360
		100 L	13,5kW	18kW	Ø603x390
		150 L	18kW	19,5kW	Ø603x550
900	800	60 L	9 kW	-	Ø500x360
		100 L	13,5kW	18kW	Ø603x390
		150 L	18kW	19,5kW	Ø603x550
1000	1000	235 L	22,5kW	22kW	640x620x600
	1000	150 L	18kW	19,5kW	Ø603x550
		235 L	22,5kW	22kW	640x620x600

Bratt pan

The CAPIC legendary bratt pan to sauté, braise, simmer, gentle frying.

- Bimetallic base tank, thickness: 12mm.
- Tank with rounded corners, depth: 250mm.
- Front fascia ON/OFF control for integrated Hot and Cold water supply.
- Double skin lid, mounted on counterbalanced hinges.
- Electric tilting or manual tilting with stop in any position.
- Wide spout for an ease of draining.
- Peripheral drip tray.

Electric heating: Heating elements at the bottom of the tank controlled by thermostatic control + indicators + safety thermostat. Heating cut off when tilting.

Gas heating: Heavy duty high performance stainless steel burners with integrated pilot light and thermocouple.



Multipurpose Bratt pan

Its design and components make this device specially adapted to the delicate and sensitive cooking requiring a precise temperature.

In addition to the bratt pan mentioned above, this product also offers:

- Multi sensor thermostatic regulation by digital controlled panel (2 combined, 2 sautéed).
- Sequential energy dispenser with digitally controlled panel.
- Audio alarm at end of cooking cycle and auto heat cut off.
- Electric ignition for gas models.
- Volumetric water counter.
- Gas cut-off while tilting.
- Shower head.



Bratt pan

Range	Model	Front	Capacity	Power		Tank dim.
				Elect.	Gas	
700	30	800	65 L	6kW	10kW	627x510x210
	35	800	80 L	9kW	12kW	650x575x250
800	50	1000	100 L	15kW	20kW	850x575x250
	60	1200	130 L	18kW	25kW	1050x575x250
900	35	800	80 L	9kW	12kW	650x575x250
	50	1000	100 L	15kW	20kW	850x575x250
	60	1200	130 L	18kW	25kW	1050x575x250
	80	1500	170 L	27kW	30kW	1350x575x250
1000	50	1000	100 L	15kW	20kW	850x575x250
	80	1500	170 L	27kW	30kW	1350x575x250

Multipurpose bratt pan

Range	Model	Front	Capacity	Power		Tank dim.
				Elect.	Gas	
900	50	1250	100 L	15kW	20kW	850x575x250
	60	1450	130 L	18kW	25kW	1050x575x250
	80	1750	170 L	27kW	30kW	1350x575x250



Rounded angles for a perfect hygiene.



Stainless steel gas burners for a better heat distribution..

Cantilevered Kettle

- 80 litres: Special kettle with Elliptical bottom.
- 150 and 225 litres: kettles with or without mixing arm.
- Double skin lid with Echtermann counterbalanced hinge.
- Front mounted hot and cold water supply controls.
- Electric tilting, full drain at 150mm AFFL.
- Digital control panel.

KETTLES WITHOUT MIXING ARM:

Sequential regulation with end of cooking alarm, strainer, drain tap.

KETTLES WITH REMOVABLE MIXING ARM:

4 rotation cycles pre-programmed, thermostatic regulation by sensor, volumetric water meter, end of cooking alarm, doubled lid with food trap.

Cantilevered range can be complimented with the 900 range tops.

Range	Front	Capacity	Power		Tank dim.
			Elec.	Gas	
BAIN-MARIE					
900	1200	80 L	14 kW	-	Ø500x490
	1300	150 L	18 kW	19,5 kW	Ø600x570
	1500	225 L	22,5 kW	25 kW	Ø750x570
DIRECT HEAT					
900	1300	150 L	12 kW	19,5 kW	Ø600x570
	1500	225 L	-	25 kW	Ø750x570



KETTLE & BRATT PAN

KETTLE

BRATT PAN



Double skin lid with Echtermann counterbalanced hinges.



Rounded angles within tank, double skin construction of lid.



Tank depth 250 with rounded angles, BIMETALLIC base 12mm.





Cantilevered Bratt pan



CANTILEVERED:

"High volume, high production cantilevered units being either wall or pedestal mounted".



- Rounded angles within tank, 12mm Bimetallic base.
- Double skin lid counterbalanced by Echtermann hinge.
- Electric tilting with stop in any position.
- Digital control panel.
- Automatic burner cut-out during tilt process.
- Thermostat temperature regulation by digital control panel with multi-sensors.
- Sequential energy dispenser by digitally control panel.
- Audio alarm at end of cooking cycle and auto heat cut off.
- Electric ignition for gas model.
- Hot and cold water supply by fixed tap controlled on the front panel.

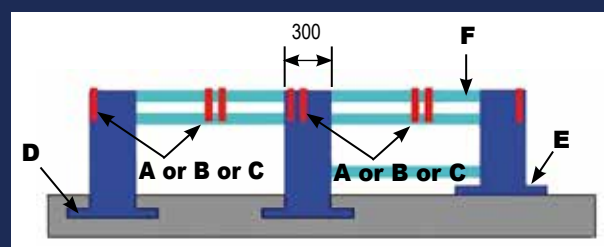
Range	Model	Front	Capacity	Power		Tank dim.
				Elec.	Gas	
900	50	1500	100 L	15 kW	20 kW	850x575x250
	60	1700	130 L	18 kW	25 kW	1050x575x250
	80	2000	170 L	27 kW	30 kW	1350x575x250

Cantilevered wall mounting kit



A or B or C - Support bracket

Cantilevered to a stainless steel mechanically welded structure



A or B or C - Support bracket
D - Integrated soleplate

F - Stringer (maxi 2 m)
E - Raised soleplate

The Chef's suite

A star in your kitchen.



A tailor made suite in coloured enamel.

- Layout: Single-piece top and independent base unit.
- In stainless steel (30/10 top), brushed-satin and mirror polished finish.



Salamander

- Radiant hobs and adjustable vault 200°C in only 20 seconds.
- The perfect device for browning, broiling, maintaining at temperature..

Options: Wall support and support above a neutral worktop.



Special production

If you are looking for tailor made product or configuration CAPIC to can help.
Please call us for your specific enquiries.

CAPIC is well-known for its ability to be flexible in terms of production. Throughout the world we have built customised ranges of equipment specific to the client's needs. Utilising standard products from our 700, 800, 900 and 1000 series of equipment and technology from our food processing expertise we are able to offer a comprehensive solution to any production need. Tell us what you need and we have the knowhow and technology to produce it.



CAPIC can also integrate drop-in equipment produced by other manufactures into its range. Be it a specific fryer, Teppaniaki plate, tandoori oven or wood burning grill, we have the expertise to integrate such components. For specific needs please do not hesitate to contact us to discuss - Our focus is on the end user and providing them with a solution.



We can also change the layout of our standard unit to set in specific areas such as cruise ships, submarines, trains,...



If you need special production please send us your requirements.

A spirit, a team, a skill



CAPIC
France 1955 ★★★★★

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The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
Photos, features and drawings are just given for your information and are not contractual.